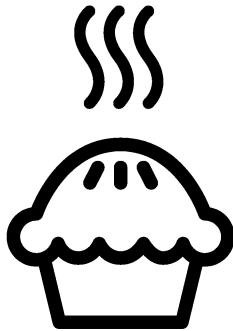


GRUNDIG

Built-in Oven

User Manual



GE BM 34003 X

EN

285.4445.18/R.AE/9.01.2020

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Please read this user manual first!

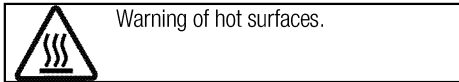
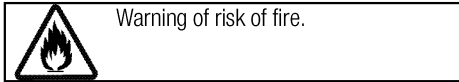
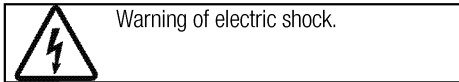
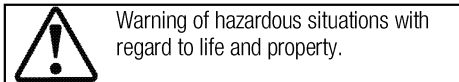
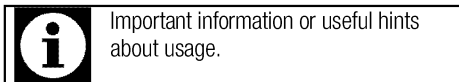
Dear Customer,

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

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

Explanation of symbols

Throughout this user manual the following symbols are used:



Arçelik A.Ş.
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Made in TURKEY

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1 Important instructions and warnings for safety and environment

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

General safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

- 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.

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!
- Never touch the plug with wet hands! Never unplug by pulling on the cable, always pull out by holding the plug.
- 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.
- The appliance must be installed so that it can be completely disconnected from the mains supply. The separation must be provided by a switch built into the fixed electrical installation, according to construction regulations.
- Rear surface of the oven gets hot when it is in use. Make sure that the electrical connection does not contact the rear surface; otherwise, connections can get damaged.

- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Any work on electrical equipment and systems should only be carried out by 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

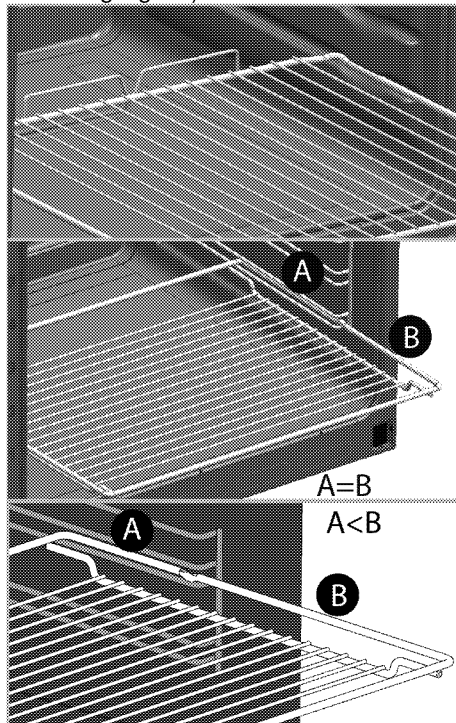
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Never use the product when your judgment or coordination is impaired by the use 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.
- **Food Poisoning Hazard:** Do not let food sit in oven for more than 1

hour before or after cooking. Doing so can result in food poisoning or sickness.

- Do not place any flammable materials close to the product as the sides may become hot during use.
- During use the appliances becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Keep all ventilation slots clear of obstructions.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not use steam cleaners to clean the appliance as this may cause an electric shock.
- (Varies depending on the product model.)

Placing the wire shelf and tray onto the wire racks properly

It is important to place the wire shelf and/or tray onto the rack properly. Slide the wire shelf or tray between 2 rails and make sure that it is balanced before placing food on it (Please see the following figure).



- Do not use the product if the front door glass removed or cracked.
- Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.
- Place the baking paper into the cooking pot or on to the oven accessory (tray, wire grill etc) together with the food and then insert all into the preheated oven.

Remove the excess parts of the baking paper overflowing from the accessory or the pot in order to prevent the risk of touching the oven's heating elements. Never use the baking paper in an operating temperature higher than the indicated value for the baking paper. Do not place the baking paper directly on the base of the oven.

- **WARNING:** Ensure that power cord of the appliance is unplugged or circuit breaker is switched off before replacing the lamp to avoid the possibility of electric shock.
- The appliance must not be installed behind a decorative door in order to avoid overheating.

Prevention against possible fire risk!

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

Intended use

- This product is designed for domestic use. Commercial use will void the guarantee.
- **CAUTION:** This appliance is for cooking purposes only. It must

not be used for other purposes, for example room heating.

- This product should not be used for warming the plates under the grill, drying towels, dish cloths etc. by hanging them on the oven door handles. This product should also not be used for room heating purposes.
- The manufacturer shall not be liable for any damage caused by improper use or handling errors.
- The oven can be used for defrosting, baking, roasting and grilling food.

Safety for children

- **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 products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- Do not place any items above the appliance that children may reach for.
- When the door is open, do not load any heavy object on it and do not allow children to sit on it. It

may overturn or door hinges may get damaged.

Disposing of the old product

Compliance with the WEEE Directive and Disposing of the Waste Product:



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

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

for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centers.

Compliance with RoHS Directive:

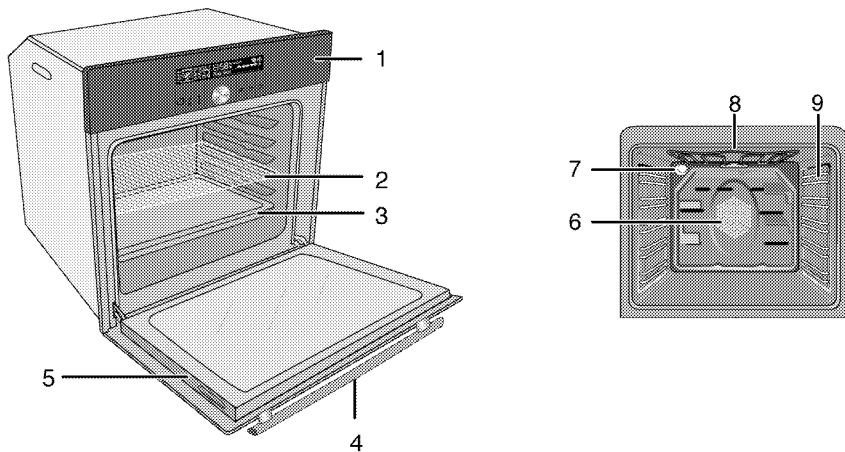
The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

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

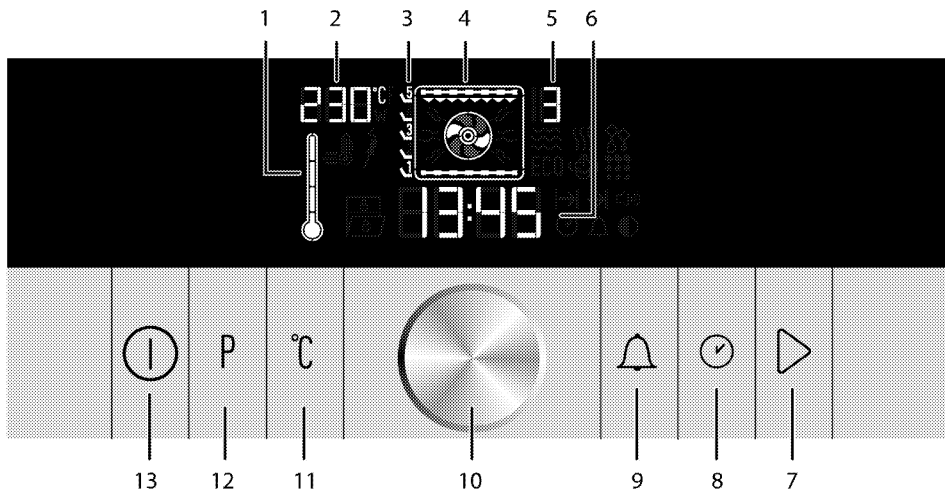
2 General information

Overview



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

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



- 1 Oven Inner Temperature symbol
- 2 Temperature indicator field
- 3 Shelf positions
- 4 Function display
- 5 Function number
- 6 Current time indicator field
- 7 Start/stop cooking key

- 8 Time and settings key
- 9 Alarm key
- 10 Temperature-time increase/decrease-navigate knob
- 11 Temperature/booster setting key
- 12 Return Key to function display
- 13 ON/OFF key

Technical specifications

Voltage / frequency	220-240 V ~ 50 Hz
Total power consumption	3,1kW
Cable type / section	min.H05W-FG 3 x 1,5 mm ²
External dimensions (height / width / depth)	595 mm/594 mm/567 mm
Installation dimensions (height / width / depth)	**590 or 600 mm/560 mm/min. 550 mm
Main oven	Multifunction oven
Inner lamp	15/25 W
Grill power consumption	2,2 kW

Basics: Information on the energy label of electrical ovens is given in accordance with the EN 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-Cooking with eco-fan, 2- Turbo slow cooking, 3- Turbo cooking, 4- Fan assisted bottom/top heating, 5-Top and bottom heating.

The energy efficiency class is determined according to function: Cooking with eco-fan.

** See. *Installation, page 12.*



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



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



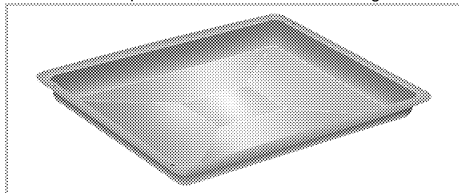
Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

Package contents

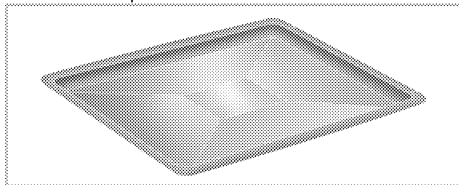


Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

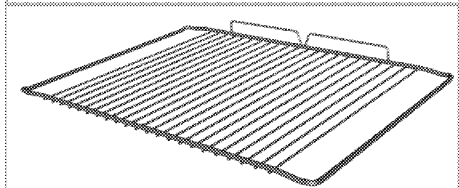
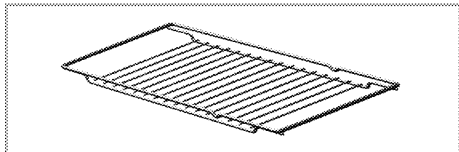
1. **User manual**
2. **Standard tray**
Used for pastries, frozen foods and big roasts.



3. **Pastry tray**
Used for pastries such as cookies and biscuits.



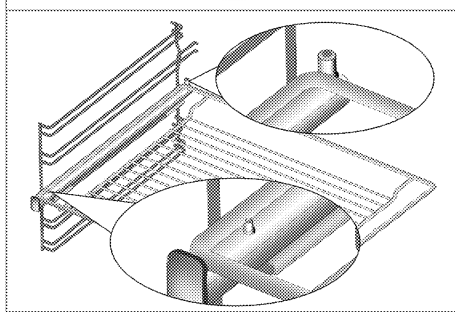
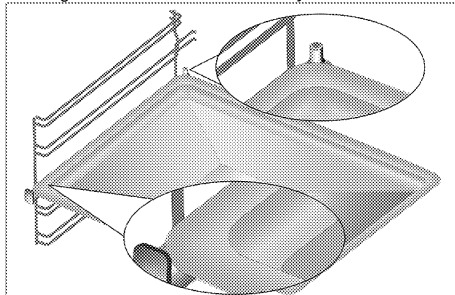
4. **Wire grill**
Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.



5. **Placing the wire shelf and tray onto the telescopic racks properly**
(This feature is optional. It may not exist on your product.)

Telescopic racks allow you to install and remove the trays and wire shelf easily.

When using the tray and wire shelf with telescopic racks, make sure that the pins at the rear section of the telescopic rack stands against the edges of the wire shelf and tray.



3 Installation

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



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



DANGER:

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



DANGER:

Prior to installation, visually check if the product has any defects on it. If so, do not have it installed.

Damaged products cause risks for your safety.

Before installation

The appliances must not be installed behind a decorative door in order to avoid overheating. The appliance is intended for installation in commercially available kitchen cabinets. A safety

distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).

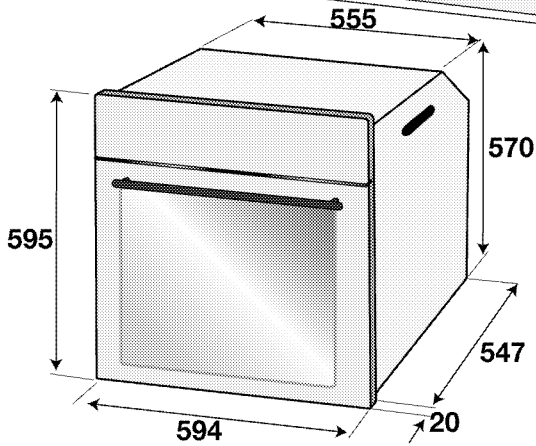
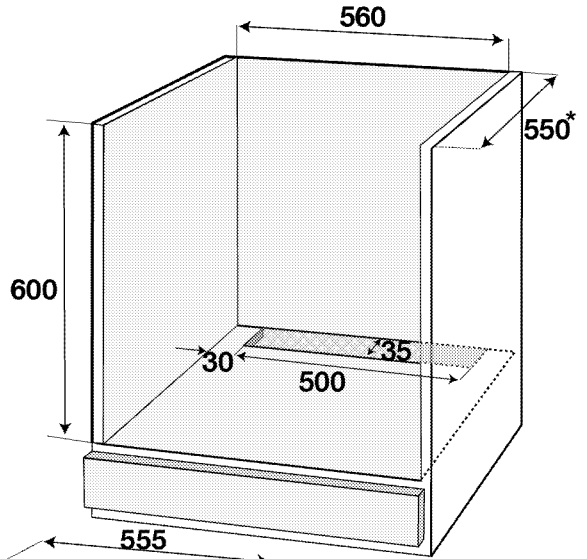
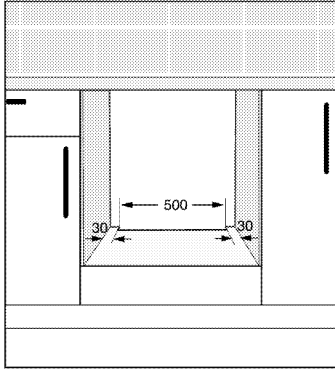
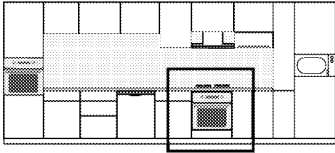
- Surfaces, synthetic laminates and adhesives used must be heat resistant (100 °C minimum).
- Kitchen cabinets must be set level and fixed.
- If there is a drawer beneath the oven, a shelf must be installed in order to separate from the oven and drawer.
- Carry the appliance with at least two persons.
- Hold the oven from the slots for handling on both sides to move it.
- Before installing the product, remove all materials and documents inside.
- Kitchen furniture must be in compliance with the dimensions given in the figure below. At the rear section of the kitchen furniture, an opening must be cut out with the dimensions given in the figure below to ensure sufficient ventilation.



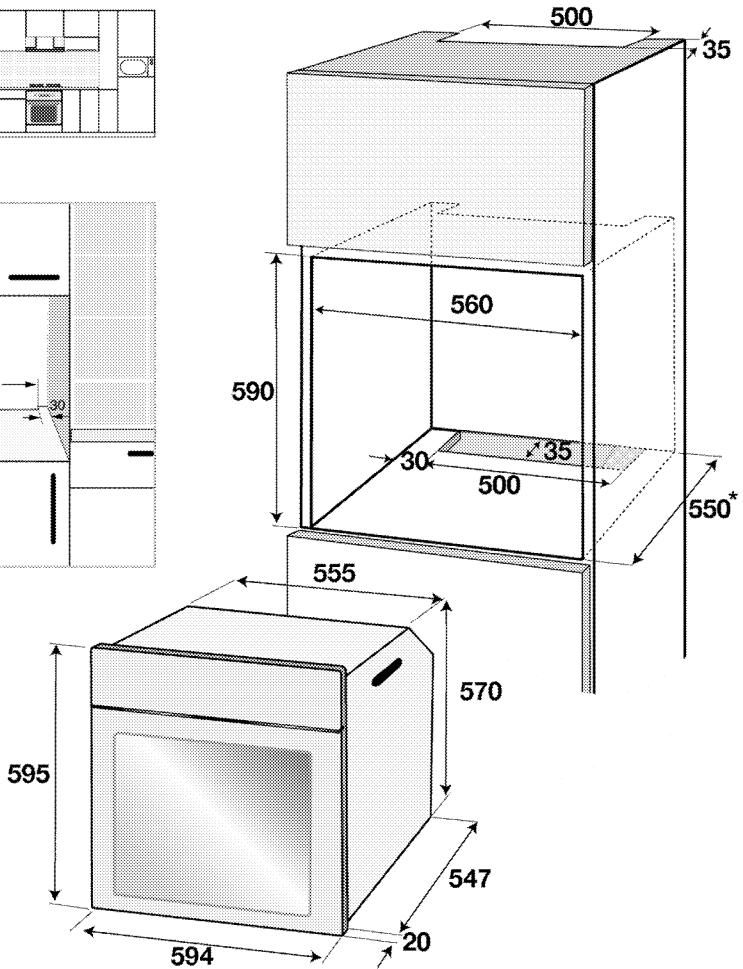
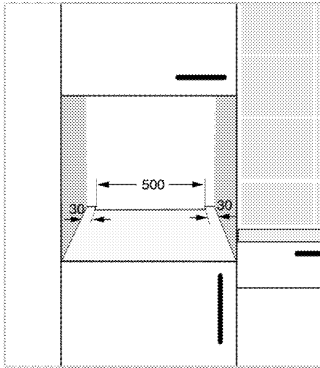
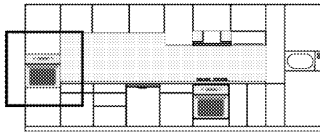
Do not install the appliance next to refrigerators or freezers. The heat emitted by the appliance will lead to an increased energy consumption of cooling appliances.



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



* min.



* min.

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.



DANGER:

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



DANGER:

The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product. A damaged power cable must be replaced by a qualified electrician. Otherwise, there is risk of electric shock, short circuit or fire!

- Connection must comply with national regulations.
- The mains supply data must correspond to the data specified on the type label of the product. Open the front door to see the type label.
- Power cable of your product must comply with the values in "Technical specifications" table.

! DANGER:
Before starting any work on the electrical installation, disconnect the product from the mains supply.
There is the risk of electric shock!

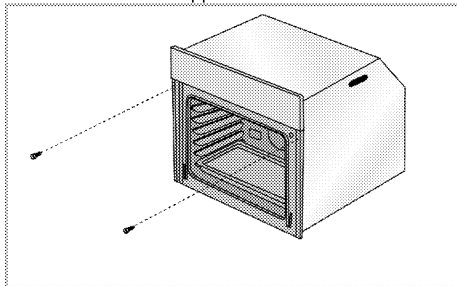
i Power cable plug must be within easy reach after installation (do not route it above the hob).

i While performing the wiring, you must apply with the national/local electrical regulations and must use the appropriate socket outlet/line and plug for oven. In case of the product's power limits are out of current carrying capability of plug and socket outlet/line, the product must be connected through fixed electrical installation directly without using plug and socket outlet/line.

Plug the power cable into the socket.

Installing the product

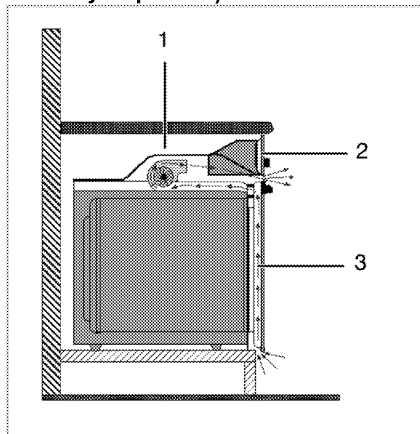
1. Slide the oven into the cabinet, align and secure it while making sure that the power cable is not broken and/or trapped.



Secure the oven with 2 screws as illustrated.

After the installation, make sure that the screws are sufficiently tightened and the oven does not move. Oven may tip over during use if it is not installed as per the instructions and if the screws are not sufficiently tightened.

For products with cooling fan (This may not exist on your product.)



- 1 Cooling fan
- 2 Control panel
- 3 Door

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

i Cooling fan continues to operate for about 20-30 minutes after the oven is switched off. If you have cooked by programming the timer of the oven, cooling fan will also be switched off at the end of the cooking time together with all functions.

Final check

1. Operate the product.
2. Check the functions.

Future Transportation

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

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

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

4 Preparation

Tips for saving energy

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

- Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- If door is not opened, inner temperature is optimized to save energy on ECO FAN HEATING mode and may differ from the display.

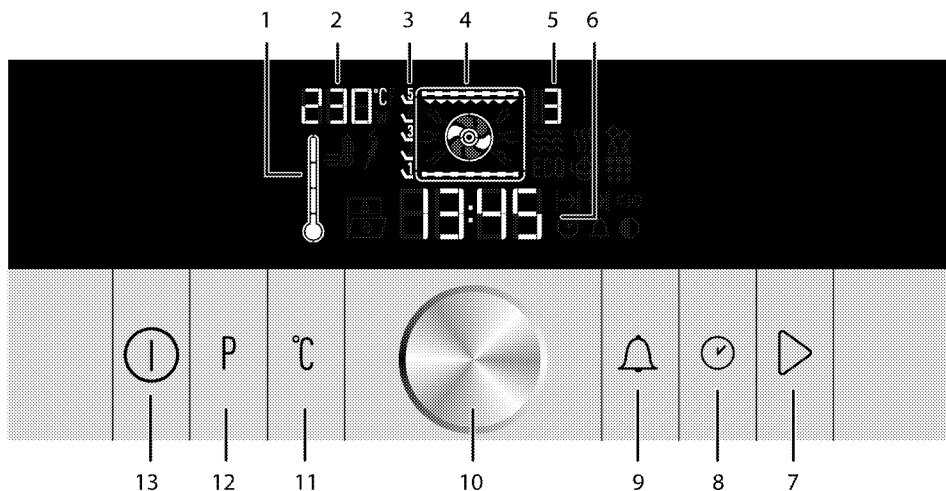
- Try to cook more than one dish in the oven at the same time whenever possible. You can cook by placing two cooking vessels onto the wire shelf.
- Cook more than one dish one after another. The oven will already be hot.
- You can save energy by switching off your oven a few minutes before the end of the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them.

Initial use

Day time



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



- 1 Oven Inner Temperature symbol
- 2 Temperature indicator field
- 3 Shelf positions
- 4 Function display
- 5 Function number
- 6 Current time indicator field
- 7 Start/stop cooking key
- 8 Time and settings key
- 9 Alarm key
- 10 Temperature-time increase/decrease-navigate knob
- 11 Temperature/booster setting key
- 12 Return Key to function display
- 13 ON/OFF key

Set the time



1. Switch on the power to the product.
2. "00.00" appears and symbol flash on the display. Turn the Navigate in Menu knob to right/left to set the hour section.
3. Touch the key to activate the minute section. Minute field and symbol flash on the display. Turn the Navigate in Menu knob to right/left to set the minute section.
4. Touch to confirm the setting.

» It returns to the stand-by display. Only the current time appears on the display.



In case of power outage or when the product is disconnected from the mains supply and reconnected again, the time setting menu is displayed again. The set day time is preserved in short power outages. In such cases, you can continue by confirming the time value.

First cleaning of the appliance



The surface might get damaged by some detergents or cleaning materials. Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

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

Initial heating

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



WARNING

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

Electric oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select Static position.
 1. Select the highest oven power; See *How to operate the electric oven, page 18*.
 2. Operate the oven for about 30 minutes.
 3. Turn off your oven; See *How to operate the electric oven, page 18*

Grill oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select the highest grill power; see *How to operate the grill, page 29*.
4. Operate the grill about 15 minutes.
5. Turn off your grill; see *How to operate the grill, page 29*



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

5 How to operate the oven

General information on baking, roasting and grilling



WARNING

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



DANGER:

Be careful when opening the oven door as steam may escape.
Exiting steam can scald your hands, face and/or eyes.

Tips for grilling

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

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

area. This tray might not be provided with the product. Add some water in the baking tray for easy cleaning.



Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat.
Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

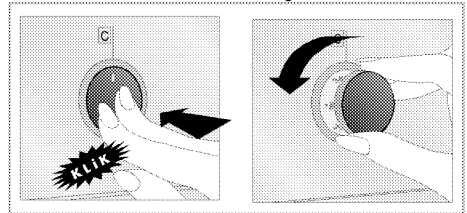
How to operate the electric oven



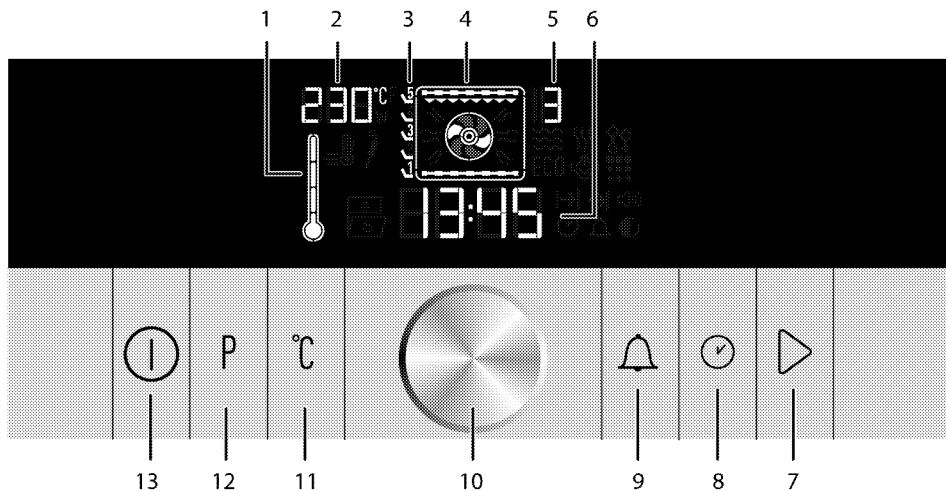
Before you can use the oven, the time must be set. If the time is not set, oven will not operate.

Your oven is equipped with pop-out knob that protrude when you press them.

1. Press inwards to protrude the knob and then turn it to make the desired setting.
















2. When the cooking process is finished, press the knob inwards.





- 1 Oven Inner Temperature symbol
- 2 Temperature indicator field
- 3 Shelf positions
- 4 Function display
- 5 Function number
- 6 Current time indicator field
- 7 Start/stop cooking key
- 8 Time and settings key
- 9 Alarm key
- 10 Temperature-time increase/decrease-navigate knob
- 11 Temperature/booster setting key
- 12 Return Key to function display
- 13 ON/OFF key


 Steam symbol *
 * Varies depending on the product model.

Display symbols:


-  Rapid heating (Booster) symbol
-  Cooking time symbol
-  End of cooking time symbol
-  Alarm symbol
-  Current time symbol
-  Volume setting symbol
-  Brightness setting symbol
-  Defrost symbol
-  Keylock symbol
-  Door open symbol
-  Oven inner temperature symbol
-  Meat probe symbol *
-  Pyro symbol * / Easy steam cleaning symbol*

Oven returns to stand-by display after it is switched on and the current time is set. Only the current time appears on the display.



Only the  and  keys are functional when the display is in this status. You can perform all actions in the Settings menu.


While the oven is hot, it is possible to see inner temperature of oven by touching key .

Select temperature and operating mode

1. Touch  key to switch on the oven.
2. Initial operation screen appears when the oven is turned on.


This screen contains the recommended temperature in the temperature indicator, and the active heaters, function number and recommended tray position appear in the function display.

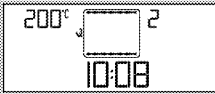
 If you touch  key briefly in this screen, the oven will give an audible warning.

Touch the  key for longer than 1 second to switch on the oven.

3. Turn the Navigate in Menus knob to right/left to set the desired operating mode (function).

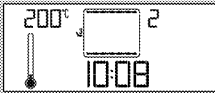
After the function is selected, "Temperature", "Cook time", "Cook end time" and "Booster" (rapid heating) can be set.

4. Touch the  key for once to change the temperature. "°C" symbol flashes



- Turn the Navigate in Menu knob to right/left until the desired temperature appears in the Temperature indicator. Touch °C, Δ or ◂ key once when the desired value appears on the display. If you do not touch any key, the set value will be automatically confirmed after 10 seconds.
- If cooking function and temperature values are suitable, touch ▷ key to start cooking. Cooking

starts and ↓ appears on the display. As the inner temperature increases, the level in the middle of the symbol also increases.



i If the oven door is opened during cooking, a symbol appears on the display.

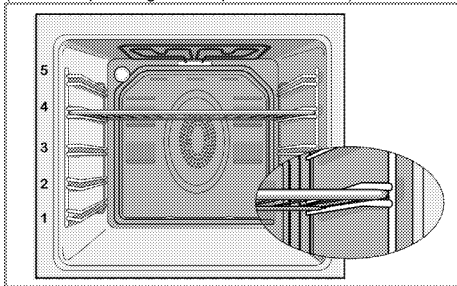
Switching off the electric oven

Touch ⏻ key to switch off the oven.

It is important to place the wire grill onto the wire rack correctly. Wire grill must be inserted between the wire racks as illustrated in the figure.

Do not let the wire grill stand against the rear wall of the oven. Slide your wire grill to the front section of the rack and settle it with the help of the door in order to obtain a good grill performance.

(Varies depending on the product model.)



Rack positions (For models with wire grill)

It is important to place the wire grill onto the wire rack correctly. Wire grill must be inserted between the wire racks as illustrated in the figure.

Do not let the wire grill stand against the rear wall of the oven. Slide your wire grill to the front section of the

rack and settle it with the help of the door in order to obtain a good grill performance.

Function table

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

i	Functions vary depending on the product model.
i	Maximum adjustable cooking time in modes except "warm keeping" function is limited with 6 hours due to safety reasons.
i	While making any adjustment, related symbols will flash on the display.
i	You can return to the function display by touching P key in any screen.
i	Program will be cancelled in case of power failure. You must reprogram the oven.
i	Current time cannot be set while the oven is operating in any function, or if semi-automatic or full automatic programming is made on the oven.
i	Even if the oven is switched off, oven lamp lights up when the oven door is opened.

Function	Temperature range (°C)
Static	40-280
Static + fan	40-280
Fan heating	40-280
Multi (3D)	40-280
Fan heat.+bottom	40-280
Full grill+Fan	40-280
Full grill	40-280
Low grill	40-280
Eco fan	160-220
Bottom heating	40-220
Warm keeping	40-100
Defrost	-

Functions vary depending on the product model.

Operating modes

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

1. Top and bottom heating



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

Suitable rack position will be displayed on screen.

2. Fan supported bottom/top heating




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

3. Fan Heating



Warm air heated by the rear heater is evenly distributed throughout the oven rapidly by means of the fan.

It is suitable for cooking your meals in different rack levels and preheating is not required in most cases. Suitable for cooking with multi trays.

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

4. "3D" function



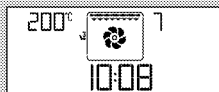
Top heating, bottom heating and fan assisted heating are in operation. Food is cooked evenly and quickly all around. Cook with one tray only.

5. Pizza function



The bottom heating and fan assisted heating are in operation. Suitable for baking pizza.

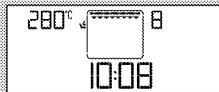
6. Full grill+Fan



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

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

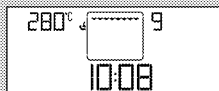
7. Full grill



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

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

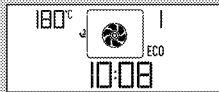
8. Grill



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

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

9. Eco Fan Heating



To save power, you can use this function instead of the cooking operations that you would perform by using Fan Heating at 160-220°C temperature range. But, the cooking time will increase a little bit.

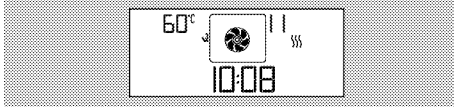
Cooking times related to this function are indicated in 'Eco Fan Heating' table.

10. Bottom heating



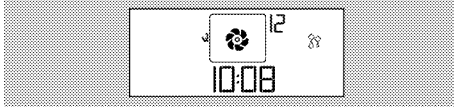
Only bottom heating is in operation. It is suitable for pizza and for subsequent browning of food from the bottom.

11. **Keep warm**



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

12. **Operating with fan**



The oven is not heated. Only the fan (in the rear wall) is in operation. Suitable for thawing frozen

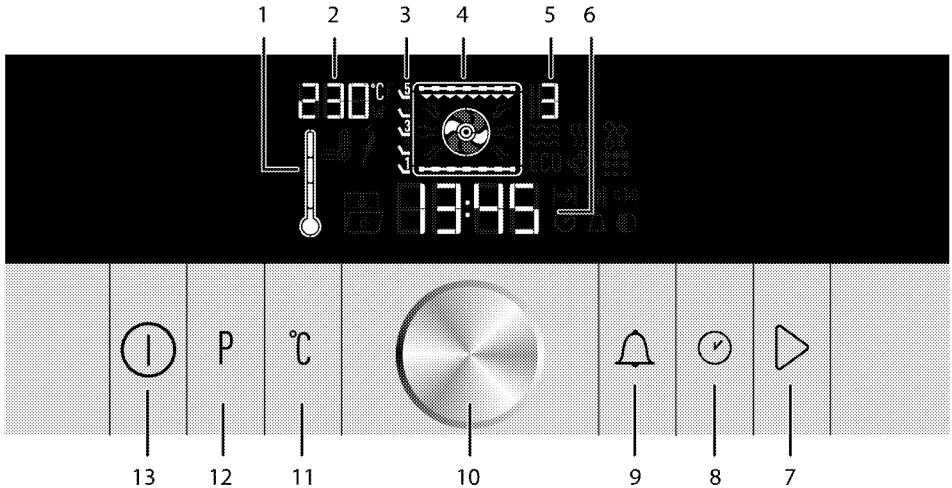
granular food slowly at room temperature and cooling down the cooked food.

13. **Easy steam cleaning**
(This feature is optional. It may not exist on your product.)



This function enables the dirt (having waited not for too long) in the oven to get soft and be cleaned easily. Please see "Cleaning - easy steam cleaning" section for easy steam cleaning.


How to operate the oven control unit






- 1 Oven Inner Temperature symbol
- 2 Temperature indicator field
- 3 Shelf positions
- 4 Function display
- 5 Function number
- 6 Current time indicator field
- 7 Start/stop cooking key
- 8 Time and settings key
- 9 Alarm key
- 10 Temperature-time increase/decrease-navigate knob
- 11 Temperature/booster setting key
- 12 Return Key to function display
- 13 ON/OFF key


Enable semi-automatic operation

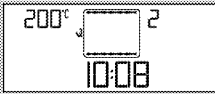
In this operation mode, you may adjust the time period during which the oven will operate (cook time).

1. Touch  key to switch on the oven.

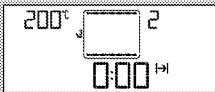
 If you touch  key briefly in this screen, the oven will give an audible warning.

Touch the  key for longer than 1 second to switch on the oven.

2. Turn the Navigate in Menu knob to right/left to set the desired operating mode (function).
3. Touch the  key for once to change the temperature. "°C" symbol flashes



4. Turn the Navigate in Menu knob to right/left until the desired temperature appears in the Temperature indicator. Touch C , Δ or \checkmark key once when the desired value appears on the display. If you do not touch any key, the set value will be automatically confirmed after 10 seconds.
5. For cooking time, press \checkmark key for once to scroll to the "Cook time" on the text display. \rightarrow symbol flashes at the same time.
6. Turn the Navigate in Menu knob to right/left to set the desired cooking time and confirm the setting by touching the \checkmark key. Once the Cook Time is set, \rightarrow will be displayed continuously.



7. Put your dish into the oven and close the door.
8. If cooking function, temperature and time values are suitable, touch \triangleright key to start cooking.

Cooking starts and \downarrow appears on the display.

i If you touch \triangleright key briefly in this screen, the oven will give an audible warning.

Touch the \triangleright key for longer than 1 second to start cooking.

» The oven will be heated up to the preset temperature and will maintain this temperature until the end of the cooking time you selected. The oven lamp is lit during the cooking process.

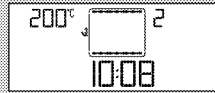
i All segments of the \downarrow symbol will light up when the oven reaches the set temperature.

9. After the cooking is completed, the oven will give an audible warning.
10. To stop the audible warning, just touch any key. If \triangleright is touched, the oven will continue operating in the selected mode. Audible warning stops.
11. Oven is switched off automatically and the current time is displayed if you do not touch the \triangleright key.

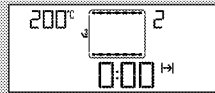
Switch on fully automatic operation

In this operation mode you can adjust cooking time and end of cooking time.

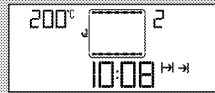
1. Touch I key to switch on the oven.
2. Turn the Navigate in Menu knob to right/left to set the desired operating mode (function).
3. If you want to change the temperature, touch C once to reach the temperature display.



4. Turn the Navigate in Menu knob to right/left until the desired temperature appears in the Temperature indicator. Touch C , Δ or \checkmark key once when the desired value appears on the display. If you do not touch any key, the set value will be automatically confirmed after 10 seconds.
5. For cooking time, press \checkmark key for once to scroll to the "Cook time" on the text display. \rightarrow symbol flashes at the same time.
6. Turn the Navigate in Menu knob to right/left to set the desired cooking time and confirm the setting by touching the \checkmark key. Once the Cook Time is set, \rightarrow will be displayed continuously.



7. Touch the \checkmark key twice for the End of Cooking Time. Meanwhile, \rightarrow flashes in the display.



8. Turn the Navigate in Menu knob to right/left to set the desired end of cooking time and confirm the setting by touching the \checkmark key. Once the Cook end time is set, \rightarrow will be displayed continuously.

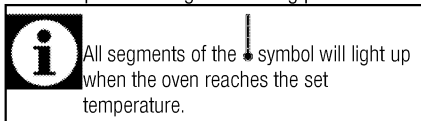
9. Put your dish into the oven and close the door.
10. If cooking function, temperature, time and end of cooking time values are suitable, touch \triangleright key to start cooking.

» Oven timer automatically calculates the startup time for cooking by deducting the cooking time from the end of cooking time you have set.

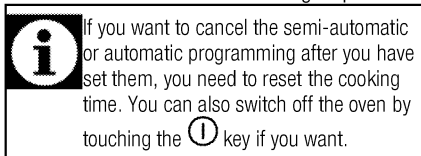
11. Selected operation mode is activated when the startup time of cooking has come. Cooking starts

and \downarrow appears on the display. Oven heats up to the adjusted temperature. It maintains this

temperature until the end of the cooking time. The oven lamp is lit during the cooking process.

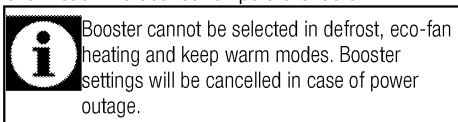


- After the cooking is completed, the oven will give an audible warning.
- To stop the audible warning, just touch any key. If ▷ is touched, the oven will continue operating in the selected mode. Audible warning stops.



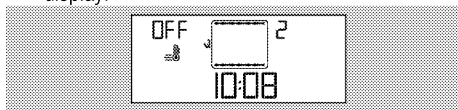
Setting the booster (Quick heating)

Use Booster (rapid pre-heating) function to make the oven reach the desired temperature faster.

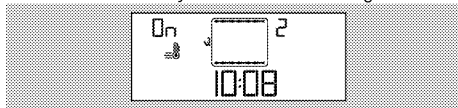


Select the desired cooking function and then:

- Touch the °C key twice. "OFF" will appear on the display.



- Turn the Navigate in Menu knob to right for once. "ON" and ⌚ symbol appear on the display. Touch the °C key to confirm the setting.



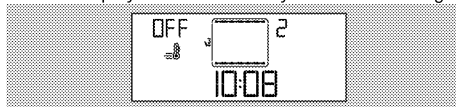
- If cooking function and temperature values are suitable, touch ▷ key to start cooking. Cooking starts and ↓ appears on the display.

» ⌚ symbol disappears as soon as the oven reaches the desired temperature and oven resumes operating in the function it was in before the Booster function.

- To cancel Booster function, touch the °C key with short intervals until "ON" appears on the display.

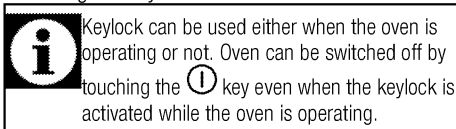
- Turn the Navigate in Menu knob to left for once.

"OFF" will appear and ⌚ symbol disappears on the display. Touch the °C key to confirm setting.



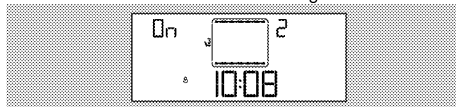
Using the keylock

You can prevent oven from being intervened with by activating the Keylock function.

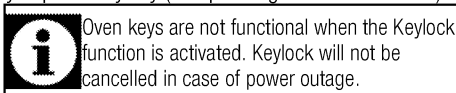


Activating the keylock

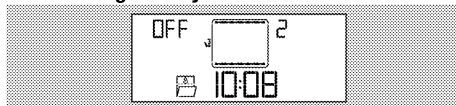
- Touch the ✓ key with short intervals until ⌚ symbol appears on the display. "OFF" appears and the ⌚ symbol flashes on the display.
- Turn the Navigate in Menu knob to right for once to activate the keylock. "ON" will be displayed once the keylock is set. Then, the ⌚ symbol will appear.
- Touch ✓ to confirm the setting.



» After activating the keylock, an audible warning is given and ⌚ symbol will appear on the display when you press any key (except Navigate in Menu knob).



Deactivating the keylock



- Turn the Navigate in Menu knob to left for twice to deactivate the keylock.

» Key lock is deactivated and the ⌚ symbol on the display disappears.

Using the clock as an alarm

You can use the clock of the product for any warning or reminder apart from the cooking programme.

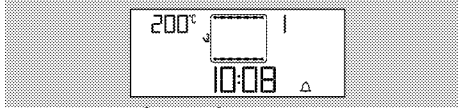
The alarm clock has no influence on the functions of the oven. It is only used as a warning. For example, this is useful when you want to turn food in the oven at

at a certain point of time. Alarm clock will give a signal once the time you set is over.



Maximum alarm time can be 23 hours and 59 minutes.

To set the alarm:



1. Touch the key. symbol flashes on the display.
2. Turn the Navigate in Menus knob to right/left to set the desired time and confirm the setting by touching the key. symbol remains lit after setting the alarm time.
3. After the alarm time is finished, will start flashing and an alarm signal is heard.
4. Press any key to stop the alarm.

To cancel the alarm:

1. Touch the key. symbol flashes on the display.
2. Turn the Navigate in Menus Knob to left until "00:00" appears on the display and confirm the setting by touching the key.

» Alarm is cancelled and symbol disappears.

Cooking times table

















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

Baking and roasting

















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

Dish	Cooking level number	Accessory to use	Operating mode	Rack position	Temperature (°C)	Cooking time (approx. in min.)
Cakes in tray	One level	Standard tray*		3	180	25 ... 30
Cakes in mould	One level	Cake mold on wire grill**		2	180	40 ... 50
Small cakes	One level	Standard tray*		3	160	25 ... 35
	One level	Standard tray*		3	150	30 ... 40
	2 levels	1-Standard tray* 3-Pastry tray*		1 - 3	150	30 ... 45
Sponge cake	3 levels	1-Standard tray* 3-Pastry tray* 5-Deep tray*		1 - 3 - 5	150	35 ... 50
	One level	Round springform pan with a diameter of 26 cm on wire grill**		3	160	25 ... 35
	One level	Round springform pan with a diameter of 26 cm on wire grill**		2	150	30 ... 40
	2 levels	1-Round springform pan with a diameter of 26 cm on wire grill** 4-Round springform pan with a diameter of 26 cm on pastry tray**		1 - 4	150	35 ... 45
	Cookies	One level	Pastry tray*		3	180
	2 levels	1-Pastry tray* 3-Standard tray*		1 - 3	180	30 ... 40
	3 levels	1-Pastry tray* 3-Standard tray* 5-Deep tray*		1 - 3 - 5	180	35 ... 45
	Dough pastry	One level	Standard tray*		2	200
	2 levels	1-Pastry tray* 5-Standard tray*		1 - 5	200	45 ... 55
	3 levels	1-Pastry tray* 3-Standard tray* 5-Deep tray*		1 - 3 - 5	200	55 ... 65

Rich pastry	One level	Standard tray*		2	200	25 ... 35
	2 levels	1-Pastry tray* 3-Standard tray*		1 - 3	200	35 ... 45
	3 levels	1-Pastry tray* 3-Standard tray* 5-Deep tray*		1 - 3 - 5	190	45 ... 55
Leaven	One level	Standard tray*		2	200	35 ... 45
Lasagna	One level	Glass/metal rectangular pan on wire grill**		2 - 3	200	30 ... 40
Pizza	One level	Standard tray*		2	200 ... 220	15 ... 20
	One level	Standard tray*		3	200	10 ... 15
Beef steak (whole) / Roast	One level	Standard tray*		3	25 min. 250/max, then 180 ... 190	100 ... 120
Leg of Lamb (casserole)	One level	Standard tray*		3	25 min. 250/max, then 190	70 ... 90
	One level	Standard tray*		3	25 min. 250/max, then 190	60 ... 80
Roasted chicken (1,8-2 kg)	One level	Standard tray*		2	15 min. 250/max, then 180 ... 190	60 ... 80
	One level	Standard tray*		2	15 min. 250/max, then 180 ... 190	60 ... 80
Turkey (5.5 kg)	One level	Standard tray*		1	25 min. 250/max, then 180 ... 190	150 ... 210
	One level	Standard tray*		1	25 min. 250/max, then 180 ... 190	150 ... 210
Fish	One level	Standard tray*		3	200	20 ... 30
	One level	Standard tray*		3	200	20 ... 30
<p>It is suggested to perform preheating for all foods. * These accessories may not be supplied with the product. ** These accessories are not supplied with the product. They are commercially available accessories.</p>						

Cooking table for test meals

Meals in this cooking table are prepared according to EN 60350-1 to make it easier for control institutes to test the product

Dish	Cooking level number	Accessory to use	Operating mode	Rack position	Temperature (°C)	Cooking time (approx. in min.)
Shortbread	One level	Standard tray*		3	140	20 ... 30
	One level	Standard tray*		3	140	20 ... 30
	2 levels	1-Standard tray* 3-Pastry tray*		1 - 3	140	20 ... 30
Small cakes	3 levels	1-Standard tray* 3-Pastry tray* 5-Deep tray*		1 - 3 - 5	140	25 ... 35
	One level	Standard tray*		3	160	25 ... 35
	One level	Standard tray*		3	150	30 ... 40
Sponge cake	2 levels	1-Standard tray* 3-Pastry tray*		1 - 3	150	30 ... 45
	3 levels	1-Standard tray* 3-Pastry tray* 5-Deep tray*		1 - 3 - 5	150	35 ... 50
	One level	Round springform pan with a diameter of 26 cm on wire grill**		3	160	25 ... 35
Apple pie	One level	Round springform pan with a diameter of 26 cm on wire grill**		2	150	30 ... 40
	2 levels	1-Round springform pan with a diameter of 26 cm on wire grill** 4-Round springform pan with a diameter of 26 cm on pastry tray**		1 - 4	150	35 ... 45
	One level	Round black metal dish with a diameter of 20 cm on wire grill**		2	180	50 ... 60
Rich pastry	One level	Round black metal dish with a diameter of 20 cm on wire grill**		2	170	50 ... 60
	2 levels	1-Round black metal dish with a diameter of 20 cm on wire grill** 4-Round black metal dish with a diameter of 20 cm on pastry tray**		1 - 4	170	50 ... 60

It is suggested to perform preheating for all foods.

* These accessories may not be supplied with the product.

** These accessories are not supplied with the product. They are commercially available accessories.

Eco Fan Heating



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



Do not open the door during cooking in the Eco Fan Heating mode. If the door is not opened, the inner temperature is optimized to save energy and may differ from the display.

Dish	Cooking level number	Accessory to use	Rack position	Temperature (°C)	Cooking time (approx. in min.)
Small cakes	One level	Standard tray*	3	200	25 ... 35
Cookies	One level	Standard tray*	3	200	30 ... 35
Dough pastry	One level	Standard tray*	3	200	40 ... 45
Rich pastry	One level	Standard tray*	3	200	40 ... 45

* These accessories may not be supplied with the product.

Tips for baking cake

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

Tips for baking pastry

- If the pastry is too dry, increase the temperature by 10°C and decrease the cooking time. Dampen the layers of dough with a sauce composed of milk, oil, egg and yoghurt.
- If the pastry takes too long to bake, pay care that the thickness of the pastry you have prepared does not exceed the depth of the tray.
- If the upper side of the pastry gets browned, but the lower part is not cooked, make sure that the amount of sauce you have used for the pastry is not too much at the bottom of the pastry. Try to scatter the sauce equally between the dough layers and on the top of pastry for an even browning.



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

Tips for cooking vegetables

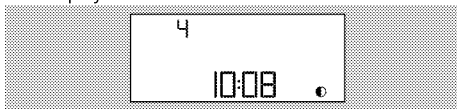
- If the vegetable dish runs out of juice and gets too dry, cook it in a pan with a lid instead of a tray. Closed vessels will preserve the juice of the dish.
- If a vegetable dish does not get cooked, boil the vegetables beforehand or prepare them like canned food and put in the oven.

Settings menu

Brightness setting

Brightness can only be set when the oven is switched off.

1. Touch key with short intervals until symbol appears on the display. symbol flashes on the display.



2. There are 4 brightness levels, namely 1, 2, 3 and 4. Turn the Navigate in Menus knob to right/left to select the desired level.
3. Touch to confirm the setting.



Brightness level decreases to save power when the oven is switched off. It restores to the set level again when the oven is switched on.

» It returns to the stand-by display. Only the current time appears on the display.

Voice Level setting

Voice level can only be set when the oven is switched off.

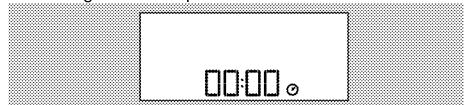
1. Touch the key with short intervals until symbol appears on the display. symbol flashes on the display.



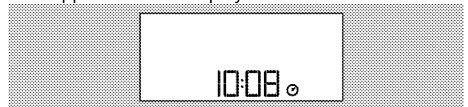
2. There are 2 voice levels, namely 1 and 2. Turn the Navigate in Menus knob to right/left to select the desired level.
3. Touch to confirm the setting.
» It returns to the stand-by display. Only the current time appears on the display.

Current time setting

Current time can only be set when the oven is switched off. If you want to change the time that was set during initial setup:



1. Touch key with short intervals until symbol appears on the display. Hour field symbol flashes on the display. Turn the Navigate in Menus knob to right/left to set the hour.
2. Touch the key to activate the minute section. Minute field and symbol flash on the display. Turn the Navigate in Menus knob to right/left to set the minute section.
3. Touch to confirm the hour.
» It returns to the stand-by display. Only the current time appears on the display.



How to operate the grill



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



WARNING

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

Switching on the grill

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

» Temperature light turns on.

Switching off the grill

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

Switching on the grill

1. Touch key to switch on the oven.
2. Turn the Menu navigate knob to right/left to select the desired grill function.

After the function is selected, "Temperature", "Cook time", "Cook end time" and "Booster" (rapid heating) can be set.

3. Touch the $^{\circ}\text{C}$ key for once to change the temperature. " $^{\circ}\text{C}$ " symbol flashes

Grilling with electric grill

Food	Accessory to use	Rack position	Recommended temperature ($^{\circ}\text{C}$)**	Cooking time (approx. in min.)
Fish	Wire grill	4..5	250	20..25 min. #
Sliced chicken	Wire grill	4..5	250	25..35 min.
Lamb chops	Wire grill	4..5	250	20..25 min.
Roast beef	Wire grill	4..5	250	25..30 min. #
Veal chops	Wire grill	4..5	250	25..30 min. #
Toast bread*	Wire grill	4	250	1..3 min.

depending on thickness

*Preheat for 5 minutes

**If the grill temperature of your product cannot be adjusted, the grill will work at the recommended temperature.

Meals in this cooking table are prepared according to EN 60350-1 to make it easier for control institutes to test the product

Food	Accessory to use	Rack position	Temperature ($^{\circ}\text{C}$)	Cooking time (approx. in min.)
Toast bread	Wire grill	4	250	1..3 min.
Meatballs (beef) - 12 pieces	Wire grill	4	250	25..35 min.

Turn the food after 2/3 of the total grilling time.

It is suggested to perform 5 minutes preheating for all foods broiling.

4. Turn the Navigate in Menu knob to right/left until the desired temperature appears in the Temperature indicator. Touch $^{\circ}\text{C}$, Δ or \odot key once when the desired value appears on the display. If you do not touch any key, the set value will be automatically confirmed after 10 seconds.
5. If cooking function and temperature values are suitable, touch key to start cooking. Cooking starts and appears on the display. As the inner temperature increases, the level in the middle of the symbol also increases.

Switching off the grill

1. Touch key to switch off the oven.



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

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

Cooking times table for grilling

6 Maintenance and care

General information

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



DANGER:

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



DANGER:

Allow the product to cool down before you clean it.
Hot surfaces may cause burns!

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



The surface might get damaged by some detergents or cleaning materials.
Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.



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

Cleaning the control panel

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



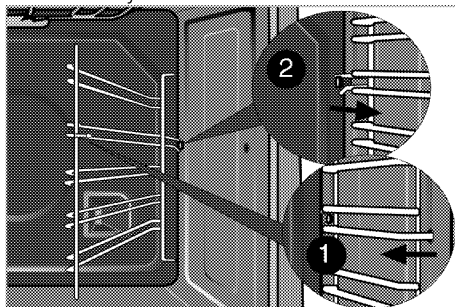
If your product is equipped with buttons/knobs do not remove the control buttons/knobs to clean the control panel.
Control panel may get damaged!

Cleaning the oven

To clean the side wall (Varies depending on the product model.)

(This feature is optional. It may not exist on your product.)

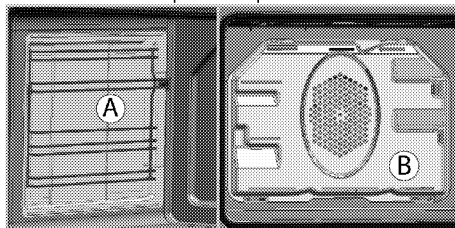
1. Remove the front section of the side rack by pulling it in the opposite direction of the side wall.
2. Remove the side rack completely by pulling it towards you.



Catalytic walls

(This feature is optional. It may not exist on your product.)

The inner side walls (A) and/or the rear wall (B) of your product may be coated with catalytic enamel. Catalytic walls have a light matte colour and a porous surface. Catalytic walls of the oven should not be cleaned. Thanks to their perforated structure, catalytic surfaces absorb grease and once the surface is filled with grease, they start to shine. In this case, it is recommended to replace the parts.



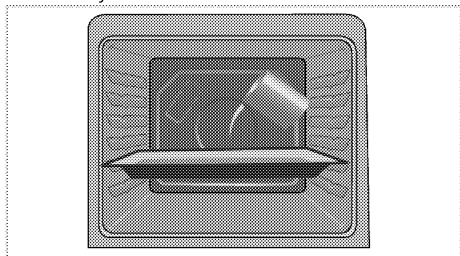
Easy Steam Cleaning

(This feature is optional. It may not exist 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. Select easy steam cleaning function. Cleaning duration will appear on the screen and it cannot be changed. You can set the end time for this cleaning function.
4. Open the door and wipe the inner surfaces of the oven with a damp sponge or cloth.
5. Use warm water with washing liquid, a soft cloth or sponge to clean the persistent dirt and wipe it with a dry cloth.



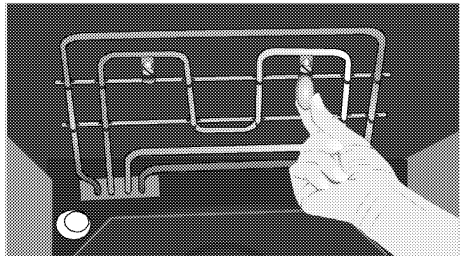
During the easy steam cleaning mode, water that is placed in the tray to soften lightly formed residues/dirt within the oven cavity will evaporate and condense in the oven cavity and inner glass of the oven door, therefore water may drip when the oven door is opened. Wipe away the condensation as soon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

Clean oven ceiling

(This feature is optional. It may not exist on your product.)

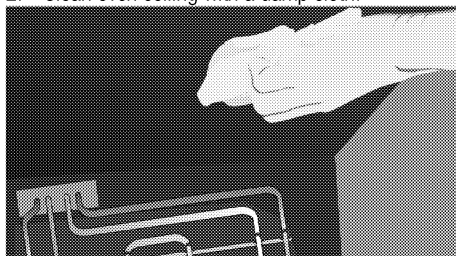
The grill element can be folded down to enable cleaning of the oven cavity ceiling.

1. Loosen the locking screws at the front of the grill element with a screwdriver or coin.



The grill element folds down. It remains anchored at the oven ceiling.

2. Clean oven ceiling with a damp cloth.



3. Fold the grill element up again and tighten the locking screws with a screwdriver or a coin.

Clean oven door

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



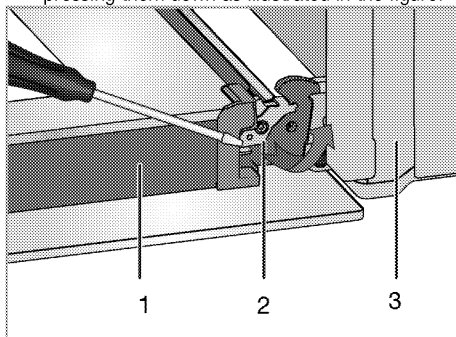
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.



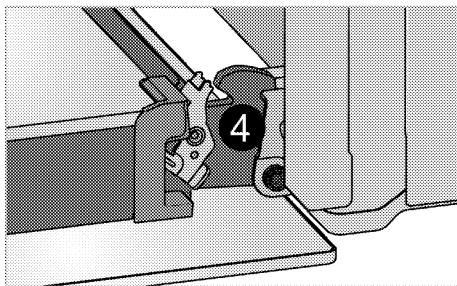
Front door inner glass is coated to easy clean material. Do not use any harsh abrasive cleaners, hard metal scrapers, scouring pads or bleach to clean front door inner glass as they may scratch the surface. This may destroy the coating material.

Removing the oven door

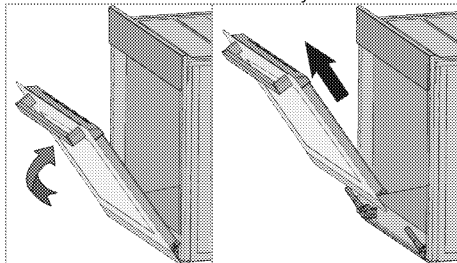
1. Open the front door (1).
2. Open the clips at the hinge housing (2) on the right and left hand sides of the front door by pressing them down as illustrated in the figure.



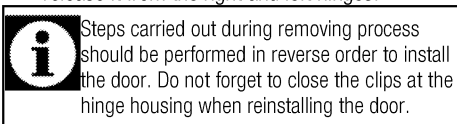
- 1 Door
- 2 Hinge lock(closed position)
- 3 Oven
- 4 Hinge lock(open position)



3. Move the front door to half-way.



4. Remove the front door by pulling it upwards to release it from the right and left hinges.

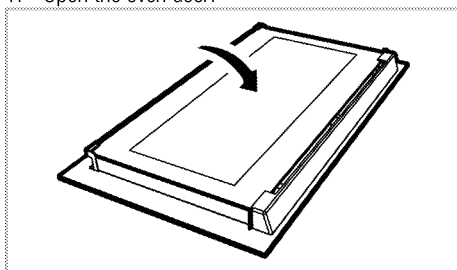


Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

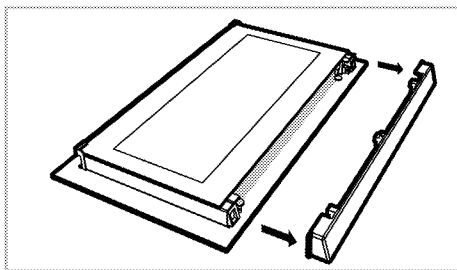
Removing the door inner glass (This feature is optional. It may not exist on your product.)

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

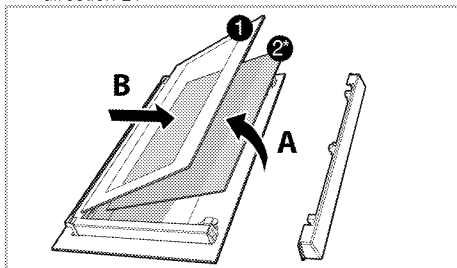
1. Open the oven door.



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



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



- 1 Innermost glass panel
- 2* Inner glass panel (This may not exist on your product.)
4. If your product is equipped with an inner glass panel; repeat the same procedure to remove the inner glass panel (2).
5. The first step to regroup the door is reinstalling inner glass panel (2). Place the chamfered corner of the glass panel so that it will rest in the chamfered corner of the plastic slot. (If your product is equipped with an inner glass panel). Inner glass panel (2) must be installed into the plastic slot close the innermost glass panel (1).
6. When installing the innermost glass panel (1), make sure that the printed side of the panel faces towards the inner glass panel. It is important to seat lower corner of innermost glass panel (1) into the lower plastic slot.
7. Push the plastic part towards the frame until you hear a "click".

Replacing the oven lamp



DANGER:

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



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



Position of lamp might vary from the figure.



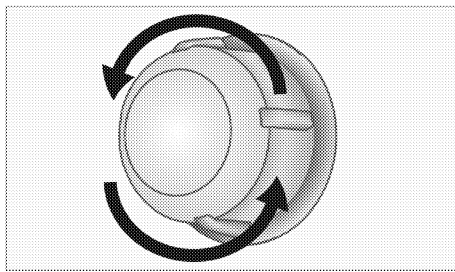
The lamp used in this appliance is not suitable for household room illumination. The intended purpose of this lamp is to assist the user to see foodstuffs.



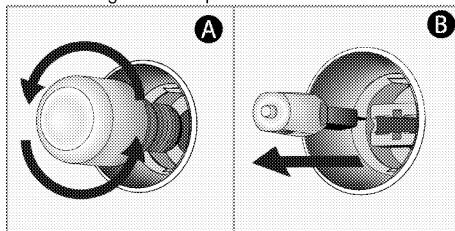
The lamps used in this appliance have to withstand extreme physical conditions such as temperatures above 50 °C.

If your oven is equipped with a round lamp:

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



3. If your oven lamp is of type (A) shown in the figure below, remove it by rotating as shown and replace it. If it is of type (B), pull and remove it as shown in the figure and replace it.



4. Install the glass cover.

7 Troubleshooting

Oven emits steam when it is in use.

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

Product emits metal noises while heating and cooling.

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

Product does not operate.

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

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.*



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.

