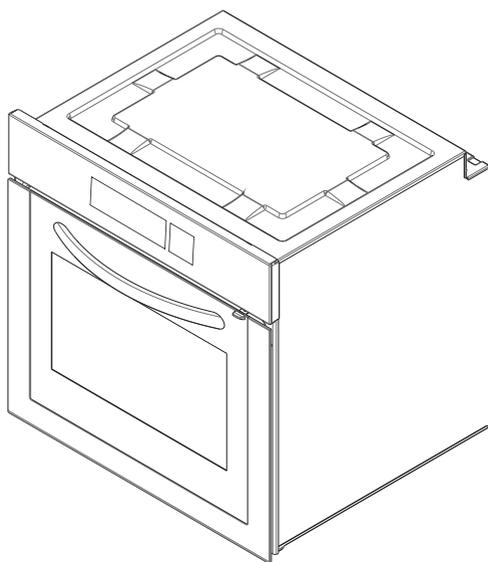


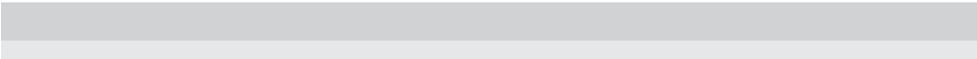
Zigmund & Shtain

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OPERATING AND INSTALLATION INSTRUCTIONS OF BUILT-IN OVEN





Dear Customer,

We take offering quality products more than your expectation as goal, offers you the products produced in modern facilities carefully and particularly tested for quality.

Your manual is prepared in order to help you to use your appliance that is manufactured by the most recent technology, with confidence and maximum efficiency.

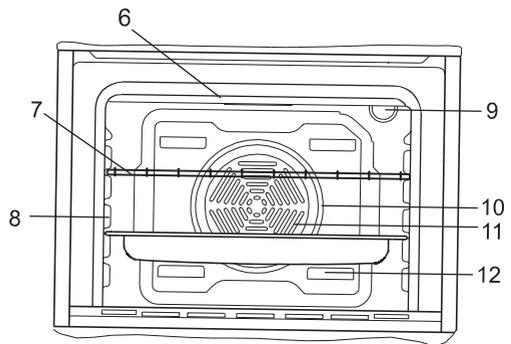
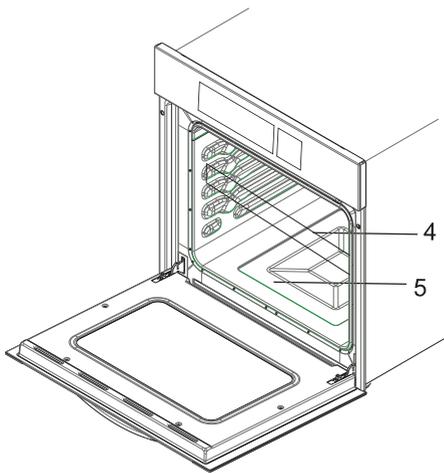
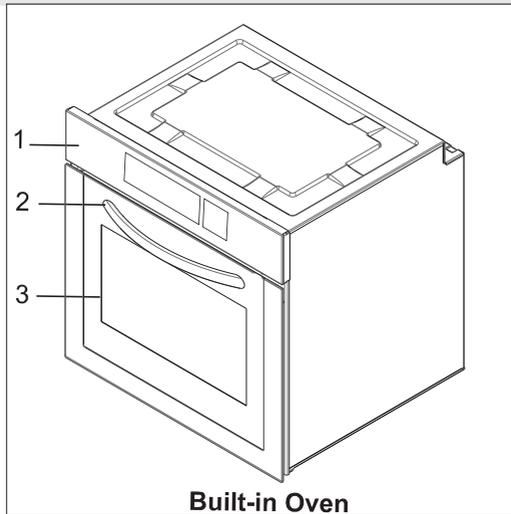
Before use of your appliance, carefully read this guide that includes the basic information for right and safe installation, maintenance and use. Contact to the nearest Authorized Service for mounting of your product.



Contents

- 1-** Presentation and size of product
- 2-** Warnings
- 3-** Preparation for installation and use
- 4-** Using the oven
- 5-** Cleaning and maintenance of your product
- 6-** Service and Transport

PART 1: PRESENTATION AND SIZE OF PRODUCT



LIST OF COMPONENTS :

- | | |
|---|---|
| 1- Control panel | 7- Wire Grill |
| 2- Handle | 8- Racks |
| 3- Oven Door | 9- Oven Light |
| 4- Tray | 10- Turbo Heating Element(behind the plate) |
| 5- Lower Heating Element (behind the plate) | 11- Fan (behind the plate) |
| 6- Upper Heating Element (behind the plate) | 12- Air Outlet Shutters |

PART 2: WARNINGS

BEFORE STARTING TO USE THE APPLIANCE, PLEASE TAKE ALL ESSENTIAL SAFETY MEASURES AND THOROUGHLY READ THE USER MANUAL

- This appliance has been designed for domestic use as built-in furniture.
- After removing the packaging, make sure to check if there is any damage to the appliance. If there is any damage, never attempt to use the appliance and immediately contact your Authorized Service. As packaging materials need to be collected immediately and put out of reach.
- The appliance must be installed and put in operation by an authorised technician under the conditions provided by the manufacturer in this manual. The manufacturer cannot be held responsible for any damage that might occur due to faulty installation.
- Before connecting your appliance to the mains at home, make sure to check the conformity of voltage and gas settings, which are specified on the information sticker attached to the appliance and/or packaging, with the usage conditions available.
- Do not operate the oven before it is fully installed.
- Be sure that all of its buttons are turned off when the appliance is not in use.
- Be sure that the supply cable is not wedged during the installation of the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Before replacing the oven illuminating light, turn off the power to the appliance.
- Switch off the appliance before cleaning, maintenance work etc.
- Some parts of the appliance may preserve their heat for a long time; please wait until the parts primarily exposed to heat cool off before touching them.
- Do not keep flammable items/substances near the appliance while it is in use.
- When operating other electrical devices near the appliance, pay attention that their cables do not come into contact with heated parts.
- When the appliance is not in use, make sure that the buttons are in “0” (off) position.
- Your appliance needs sufficient air circulation while it is operating. Carefully read the part of this manual, where installation procedures are explained, and make sure the relevant conditions are satisfied.
- This operating manual has been prepared jointly for multiple models. Some of the specifications explained in the manual, may not be included, in your appliance. Pay attention to the explanations with illustrations while reading the manual.

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **WARNING:** Accessible parts may become hot during use. Young children should be kept away
- This appliance is not intended for use 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 concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

**FOR THE EFFICIENCY AND SAFETY OF THE APPLIANCE, WE RECOMMEND THAT
YOU ALWAYS USE ORIGINAL SPARE PARTS AND CALL ONLY AUTHORIZED
SERVICE PERSONNEL SHOULD YOU NEED HELP.**

- **Pay attention to the following when using your appliance.**
- Be careful to connect your appliance to an earthed power outlet or line.
- For the models with timers, make sure to adjust the time at first run or in case of a power failure. Heat and moisture will form in your cooking environment. Thoroughly ventilate your kitchen.
- When you first run your oven a certain smell will be emanated arising from the insulation materials and the heater elements. For this reason, before using your oven, run it empty at maximum temperature for 45 minutes. At the same time you need to property ventilate the environment in which the oven is installed.
- Do not touch the interior and the heater when using the oven part of the appliance as it will be hot. After switching off the heater, do not touch it with your hand before it is completely cooled off.
- Do not put flammable and combustible materials into the oven. Do not place combustibles including any pressured container, paper, plastic and fabric near the hob surface.
- Be careful when using the oven part of the appliance as the oven surface can be hot. Keep children away from the oven.
- While the front door is open, do not let children climb on the door or sit on it.

- The values indicated on the printed documents found on the product are values obtained in laboratory environment according to relevant standards. These values may vary according to the usage and environment conditions of product.
- **Caution:** The surface temperature exceeds 95 °C. To avoid a hazard, under bench Access must be restricted. Refer to the installation instructions.
- 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 for cleaning the oven.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Once the cooking has been completed, the cooling fan continues to operate until the oven has cooled down sufficiently.

Your appliance is produced in conformity with the relevant safety instructions relating to electrical appliances. Maintenance and repair works must be performed only by Authorized Service technicians trained by the manufacturer firm. Installation and repair works, performed without observing the rules may be dangerous.

The outer surfaces is heated while your appliance is operating. The elements heating the inner surface of the oven and the steam out are extremely hot. These sections will continue to preserve their heat for certain while even if the appliance is switched off. Never touch the hot surfaces. Keep children away.

In order to cook in your oven, the oven function and temperature setting buttons need to be adjusted and the oven timer, if available, needs to be programmed. Otherwise, the oven will not operate.

While the oven door or drawer is open, do not place anything on it. You may disturb the balance of the appliance or break the door.

Unplug your appliance when it is not in use.

Protect your appliance from atmospheric effects. Do not leave it under the effects of the sun, rain, snow, dust etc.

Do not use this appliance with external timer or separate remote control system.

PART 3: PREPARATION FOR INSTALLATION AND USE

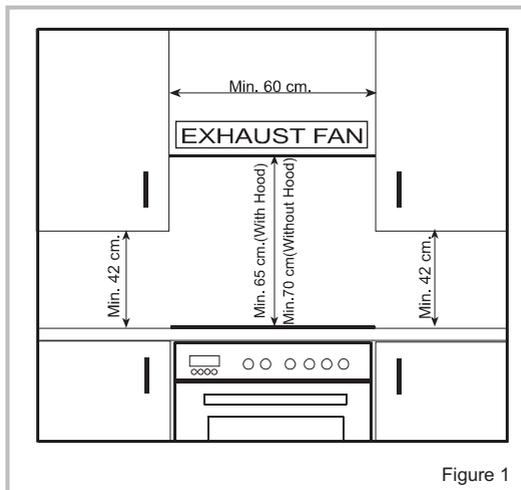
Manufactured with best quality parts and materials, this modern, functional and practical oven will meet your needs in all respects. Make sure to read the manual to obtain successful results and not to experience any problems in the future. The information given below contain rules that are necessary for correct positioning and service operations. They should be read without fail especially by the technician who will position the appliance.

CONTACT THE AUTHORIZED SERVICE FOR INSTALLATION OF YOUR OVEN!

3.1. CHOOSING A PLACE FOR THE OVEN

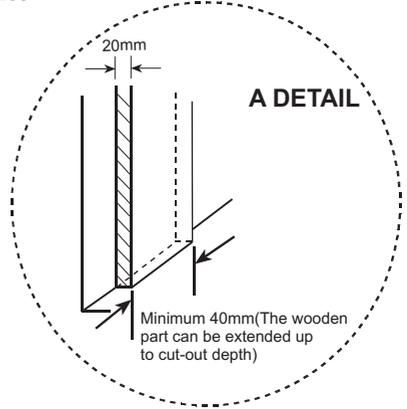
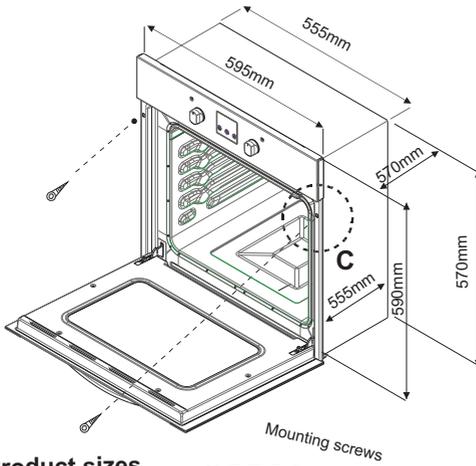
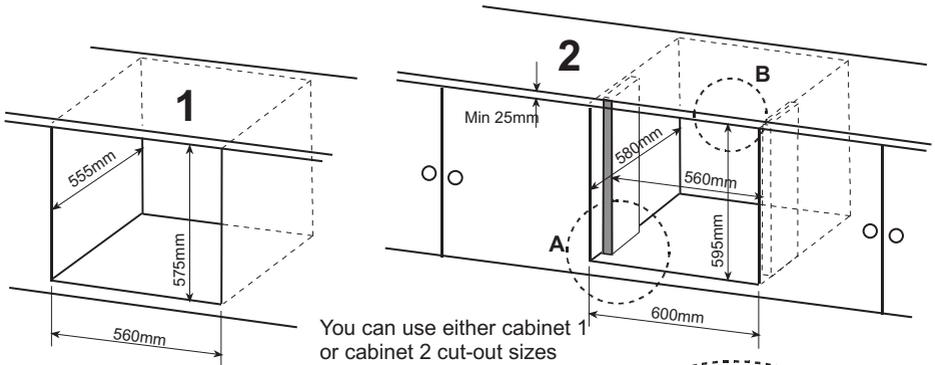
There are several points to pay attention to when choosing a place for your oven. Make sure to take into account our recommendations below in order to prevent any problems and dangerous situations, which might occur later!

- When choosing a place for the oven, attention should be paid that there are no flammable or combustible materials in the close vicinity, such as curtains, oil, cloth etc. which quickly catch fire.
- Furnitures surrounding the oven must be made of materials resistant to heat more than 50 C° of the room temperature.
- Required changes to wall cabinets and exhaust fans above the built-in combined product as well as minimum heights from the oven board are shown in Figure 1. Accordingly, the exhaust fan should be at a minimum height of 65 cm from the hob board. If there is no exhaust fan the height should not be less than 70 cm.

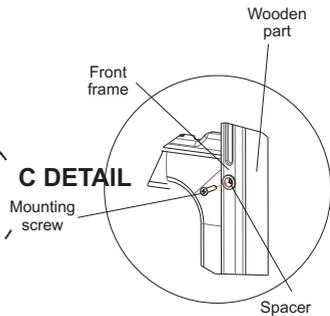
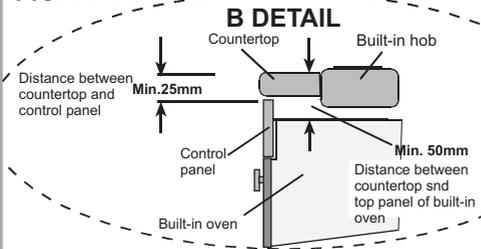


3.2. INSTALLATION OF BUILT-IN OVEN

Cabinet cut-out sizes



Product sizes



Insert the oven into cabinet by pushing it forward. Open the oven door and insert 2 screws in the holes located on the oven frame. While the product frame touches the wooden surface of cabinet, tighten the screws.

The dimensions and material of the cabinet in which the oven will be installed must be correct and resistant to increases in temperature. In a correct installation, contact with electrical or insulated parts must be prevented. Insulating parts need to be fitted in a way to ensure that they cannot be removed by using any kind of tool. Installing the appliance in the close vicinity of a refrigerator or a deep-freezer is not recommended. Otherwise, the performance of the above-mentioned appliances will be negatively affected due to emanating heat. After removing your oven from its packaging, be sure that the oven is not harmed. In case, you suspect of any damage to the appliance, do not use it; immediately contact Authorized Service.

3.3. WIRING AND SAFETY OF BUILT_IN OVEN

The instructions given below must be followed without fail during wiring :

- The earthing cable must be connected via the screw with the earthing mark. Supply cable connection must be as shown in Figure 2. If there is no earthed outlet conforming to regulations in the installation environment, call the Authorized Service immediately.
- The earthed outlet must be in close vicinity of the appliance. Never use an extension cord.
- The supply cable should not contact the product's hot surface.
- In case of any damage to the supply cable, make sure to call the Authorized Service. The cable must be replaced by the Authorized Service.
- Wiring of the appliance must be performed by the Authorized Service. H05VV-F type supply cable must be used.
- Faulty wiring may damage the appliance. Such a damage will not be covered under the warranty.
- The appliance is designed to connect to 220-240V~ electricity is different than the value given above, call the Authorized Service immediately.

The Manufacturer Firm declares that it bears no responsibility whatsoever for any kind of damage and loss arising from not complying with safety norms!

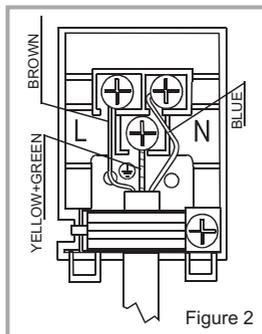
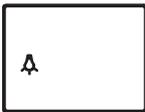
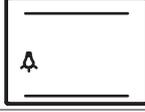
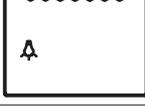
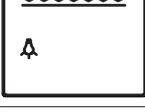


Figure 2

PART 4: USING THE OVEN

4.1 USING THE OVEN FUNCTION

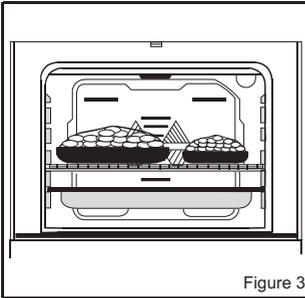
Table 1

	<p>The oven light will be turned on.</p>
	<p>The oven light, the red warning light and the fan will be turned on. Performs the function of defrosting the frozen foods.</p>
	<p>The oven's thermostat and warning lights, the fan and the turbo heater will be switched on.</p>
	<p>The oven's thermostat and warning lights and the lower and upper heating elements will be switched on.</p>
	<p>The oven's thermostat and warning lights, the fan and the lower and upper heating elements will be switched on.</p>
	<p>The oven's thermostat and warning lights, the fan, the lower heating element, the turbo heater, will be switched on.</p>
	<p>The oven's thermostat and warning lights and the grill heater function will be switched on.</p>
	<p>The oven's thermostat and warning lights, the upper heating element and the grill heater function will be switched on.</p>
	<p>The oven's thermostat and warning lights, the upper heating element, the grill heater and the fan function will be switched on.</p>

Availability of the functions explained below vary depending on the product model.



Defrost Function :



You can start the defrost operation by putting the frozen food into oven and bringing the button to the indicated mark. This function does not cook/bake the food; it only helps defrost it within a short time. Put the food to be defrosted on the wire rack that you will place on the third rack support from the bottom (Figure 3). To collect the water to accumulate due to the melting ice, insert an oven tray into the lower rack.



Turbo Fan Function :

The turbo fan function evenly disperses the heat in the oven. All foods on all racks will be cooked evenly.

Adjust the thermostat button to the desired degree. Turn the function button so it will point to the Turbo function symbol. After completing the preheating of 10 minutes, place the foods into the oven, which need to be put into suitable containers. This function is suitable for cooking multiple dishes.

If you are going to cook using two trays at the same time; while adjusting the cooking temperature, select the temperature that is the lowest among the levels suitable for your foods, as shown on the table. Cooking with two trays requires additional cooking time compared to cooking with one tray. Usually, the foods on both trays do not finish at the same time. Therefore, take the tray out of the oven, which you observed is finished and continue the cooking operation for the other tray.

After the cooking/baking, turn off the oven function control button and the thermostat button and cancel the timer program if available. Take the cooked/baked food out of the oven, place it on a safe place and ensure that the oven completely cools off by keeping the oven door open. **As the oven will be hot, stay away from the oven and keep your children away as well.**



Lower-Upper Heating Element Function (Static Coking) :

In this type of cooking which is described as the traditional method, the heat emanating evenly from the lower and upper resistors into the oven ensures even cooking of the lower and upper side of the food that you are cooking. Adjust the thermostat button of your oven to a temperature recommended on the cooking table for the cooking operation you will perform. A preheating of the oven for about 10 minutes is recommended. Leave a food to cook, which is placed in a suitable container, for the recommended duration. This position is a preferred function in making **cakes, sponge cakes, pastry, baked pasta, lasagne, pizza.**

After a cooking/baking, turn off the oven function control button and the thermostat button and cancel the timer program if available. Take the cooked/bake food out of the oven, place it on a safe place and ensure that the oven completely cools off by keeping the oven door open. **As the oven will be hot, stay away from the oven and keep your children away as well.**



Fan and the Lower - Upper Heating Element Function:

This is the position where the air is coming from the lower and upper heating elements is circulated into the oven by the fan motor and blade.

Adjust the thermostat button of your oven to temperature recommended on the cooking table for the cooking operation you will perform. Turn the oven button so it will point to the symbol of this function, adjust the oven timer to the recommended time for cooking and preheat the oven for about 10 minutes. The food placed in a suitable container is put into the oven and the operation is started. This position is position where usually very good results are obtained in baking pastry. All parts of the foods will be cooked evenly in this position. **Suitable for cooking with one tray.**

After the cooking/baking, turn off the oven function control button and the temperature setting button and cancel the timer program if available. Take the cooked/baked food out of the oven, place it on a safe place and ensure that the oven completely cools off by keeping the oven door open. As the oven will be hot, stay away from the oven and keep your children away as well.



Grill Function :

This function is used for grills. For grills; put the foods on the grill, and the grill on the highest rack. After placing the oven tray on the 2. Rack, You can start the grill operation. The tray placed on the 2. Rack will ensure that the oil dropping from the foods will be collected. **When grilling, the oven door must be closed and the oven temperature should be adjusted to 200°C.**

Turn your oven's thermostat button so it will point to this temperature value. After a preheating period of 5 minutes, put your food into the oven.

After the cooking, turn off the oven function control button and the thermostat button and cancel the timer program. Take the cooked/baked food out of the oven, place it on a safe place and ensure that the oven completely cools off by keeping the oven door open. **As the oven will be hot, stay away from the oven and keep your children away as well.**



Upper Heating Element and Grill Function :

This function is used for faster grills and for grills. For grills; put the foods on the grill, and the grill on the highest rack. After placing the oven tray on the 2. Rack, you can start the grill operation. 2, the tray placed on the 2. Rack will ensure that the oil dropping from the foods will be collected. **When grilling, the oven door must be closed and the oven temperatures should be adjusted to 200°.**

Turn your oven's thermostat button so it will point to this temperature value. After a preheating period of 5 minutes, put your foods into the oven.

After the cooking, turn off the oven function control button and the thermostat button and cancel the timer program if available. Take the cooked/baked food out of the oven, place it on a safe place and ensure that the oven completely cools off by keeping the oven door open.

As the oven will be hot, stay away from the oven and keep your children away as well.



Grill and Fan Function :

At this function; ensuring complete frying by working together, the fan, the grill and the upper heating element perform the operation. It is also used for faster grills and for grills. For grills; put the foods on the grill, and the grill on the highest rack. After placing the oven tray on the 2. rack, you can start the grill operation. The tray placed on the 2. rack will ensure that the oil dropping from the foods will be collected. **When grilling, the oven door must be closed and the oven temperature should be adjusted to 200°C.**

Turn your oven's thermostat button so it will point to this temperature value. After a preheating period of 5 minutes, put your foods into the oven.

After the cooking, turn off the oven function control button and the thermostat button and cancel the timer program. Take the cooked/baked food out of the oven, place it on a safe place and ensure that the oven completely cools off by keeping the oven door open. **As the oven will be hot, stay away from the oven and keep your children away as well.**



Turbo Fan and Lower Heating Element Function :

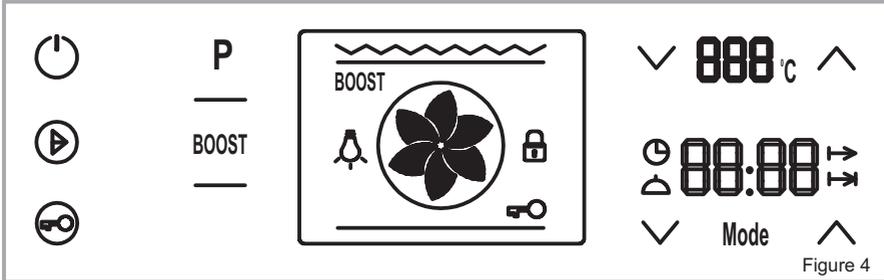
Turbo Fan and the Lower Heating Element Function is ideal for baking pizza. While the turbo fan evenly disperses the heat of the oven, the lower heating element ensures the baking of the pizza dough. Adjust your oven's function button so it will point to the symbol of this function. After a preheating period of 10 minutes, put your foods into the oven. After cooking, turn off the oven function control button and the thermostat button and cancel the timer program. Take the cooked/baked food out of the oven, place it on a safe place and ensure that the oven completely cools off by keeping the oven door open. **As the oven will be hot, stay away from the oven and keep your children away as well.**

Turbo Fan and the Lower Heating Element Function is ideal for baking pizza. While the turbo fan evenly disperses the heat of the oven, the lower heating element ensures the baking of the pizza dough.

ENERGY SAVING

- Minimize the amount of liquid or fat to reduce cooking times.
- Oven door should not be opened often during cooking period.

4.2. HOW TO USE THE TOUCH CONTROL UNIT



- The control unit switches off after 5 minutes, if no function is selected and is changed.
- The appliances is operated using Touch control sensor fields. The function is controlled by touching the sensor fields.
- When you are using the controls make sure that you touched the sensor field correctly. If your finger applied too flat or too small, the sensors will not operate correctly.
- The cooling fan switches on automatically in order to keep the appliance's surfaces cool. When the oven is switched off, the fan continues to run to cool the appliance down, than switches itself off automatically.

Oven Function Selection:

Touch the ON/OFF sensor 2 seconds to turn on the control unit. This situation is called as a "WAIT mode" and during this mode, you can select desired cooking functions, adjust temperature, activate the BOOST function and adjust cooking time, end time, minute minder and time of day.

During the WAIT mode, the desired cooking function can be selected by touching P sensor. Every touching of P sensor change the oven functions as below. Some of these cooking functions may not be exist according to your model.

Lamp	Defrost	Turbo	Upper and Lower	Upper and Lower with Fan	Pizza	Grill
(with/without turnspit)			Double Grill	(with/without turnspit)	Double Grill with Fan	
(with/without turnspit)						

The operated heaters and accessories are shown on the display, according to selected function.

When cooking function selected via P sensor, pre-adjusted temperature value will be shown on the temperature display and this can be adjusted with Temperature Plus and Minus sensors which are on the sides of the display. The temperature can be adjusted within 50-275 °C.

Adjusting the Day Time:

When the built in oven installed firstly the time of day must be adjusted according to below instructions.

Touch the ON/OFF sensor to pass the Wait mode. During this mode, touch the Timer MODE sensor. The Day Time symbol will be illuminated on the left side and you can adjust it with Timer Plus and Minus sensors. To complete the Day time adjustment, touch the Timer MODE sensor one more time.

The time only has to be set if the appliance is disconnected from the power supply for a long time.

Adjusting the Cooker Time:

The Cooking time can be adjusted during WAIT mode or OPERATING mode.

Adjusting the Minute Minder:

Touch the Timer MODE sensor in the middle. The Minute Minder symbol will be illuminated on the display. Also "00:00"s will appear. Adjust the desired time period for the warning by using Timer Plus and Minus sensor while the symbol is flashing. Some time after the completion of the adjustment, the minute minder symbol will begin to light continuously. When the symbol begins to light continuously, the audible warning time adjustment is done.

When the set time is up, the timer gives an audible warning and the minute minder symbol and "00:00" begins to flash on the screen. Pressing any key will stop the audible warning and the symbol disappears on the screen.

Adjusting the Cooking Duration Time:

This function is used to cook in the desired time range. The foods to be cooked are put into the oven. The oven is adjusted to the desired cooking function. The oven temperature is adjusted to the desired degree depending on the dish to be cooked. Touch on the MODE sensor until you see Duration time symbol on the timer display screen. Adjusted the cooking period for the food you wish to cook, by using the Timer Plus and minus sensor while the timer is in this position. Some time after the adjustment operation is completed, the day's time will appear on the screen and the Duration time symbol will begin to continuously light on the screen.

At the completion of the set duration, the timer will stop the oven and give an audible warning. Also, Duration time symbol will begin to flash on the screen. Touching any sensor of the control unit will end the audible warning.

Adjusting the Cooking End Time:

This function is used to cook after a certain period of time, within certain duration. The food to be cooked is put into the oven. The oven is adjusted to the desired cooking function. The oven temperature is adjusted to the desired degree depending on the dish to be cooked.

First; keep touching on the Timer MODE button until you see Cooking Duration Time symbol on the timer screen. Adjust the cooking period for the food you wish to cook, by using the Timer Plus and Minus sensor while timer is in this position. Some time after the adjustment operation is completed; the day's time will appear on the screen and Cooking Duration Time symbol will begin to continuously light on the screen.

Second; keep touching on the Timer MODE button until you see Cooking End Time symbol on the timer screen. When you see Cooking End Time symbol on the timer screen, the day time will begin to flash, with the addition of the cooking period. Adjust the finishing time for the food by using the Timer Plus and minus sensor while the timer is in this position. Some time after the adjustment operation is completed, the day time will appear on the screen and the Cooking End Time symbol will begin to continuously light on the screen. The oven will start operating at the time calculated by deducting the cooking period from the set finishing time, and will stop at the set finishing time. The timer will give an audible warning and the Cooking End Time symbol will begin to flash. Touching any button of the timer will end the audible warning.

Digital Timer Sound Adjustment:

While the timer shows the time of day; if the sensor on the left (Timer minus sensor) is kept touched for 2 sec., timer will give an audible signal beep. After that each time the timer minus sensor is touched, timer will give three different types of signal beep. Do not touch any further sensor and timer will save the last selected signal type.

BOOST Function:

Boost function is used to decrease the pre-heating time. When Turbo, Upper and Lower, Upper and Lower with fan or Pizza function is selected, the BOOST sensor will be illuminated. You can touch the BOOST sensor, before started the cooking function. The boost function decreases %45-50 the necessary time for pre-heating.

Key Lock Function:

The key lock function is used to prevent operating any functions of the control unit by mistake. To activate the key lock function, touch the Key Lock sensor for 2 seconds in any time. When Key lock is activated, the Key lock symbol will be appear on the display.

When Key lock function is activated, only ON/OFF sensor can be operated for emergency condition. If control unit is turned off by ON/OFF sensor during the key lock active and turned on again, the key lock function will continue active.

To unlock the Key lock function, touch the Key Lock sensor for 2 seconds in any time.

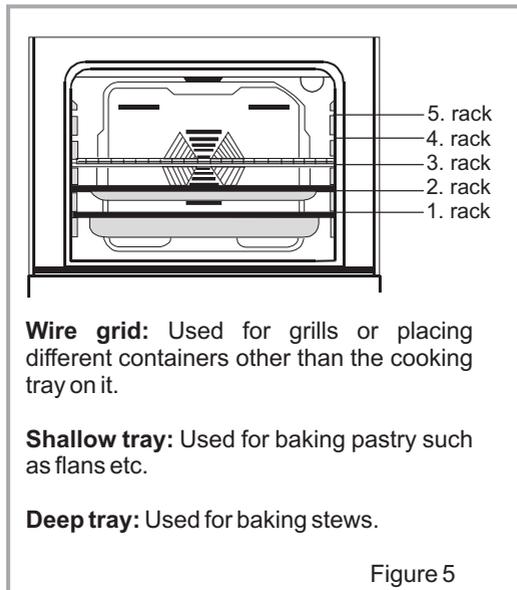
DISHES	TURBO			LOWER-UPPER			LOWER-UPPER FAN			GRILL		
	Thermostat pos.(°C)	Rack pos.	Cooking period(min)	Thermostat pos.(°C)	Rack pos.	Cooking period(min)	Thermostat pos.(°C)	Rack pos.	Cooking period(min)	Thermostat pos.(°C)	Rack pos.	Cooking period(min)
Layered pastry	170 - 190	1-2-3	35 - 45	170 - 190	1-2	35 - 45	170 - 190	1-2	25 - 35			
Cake	150 - 170	1-2-3	30 - 40	170 - 190	1-2	30 - 40	150 - 170	1-2-3	25 - 35			
Cookie	150 - 170	1-2-3	25 - 35	170 - 190	1-2	30 - 40	150 - 170	1-2-3	25 - 35			
Grilled meatballs										200	4	10 - 15
Watery food	175 - 200	2	40 - 50	175 - 200	2	40 - 50	175 - 200	2	40 - 50			
Chicken				200	1-2	45 - 60	200	1-2	45 - 60	200	*	50 - 60
Chop										200	3-4	15 - 25
Beefsteak										200	4	15 - 25
Two-tray cake	160 - 180	1-4	30 - 40									
Two-tray pastry	170 - 190	1-4	35 - 45									

* Cook with roast chicken skewer.....

4.5. ACCESSORIES USED IN THE OVEN

It is recommended that you use the containers indicated on the table depending on the food you will cook in your oven, you can also use glass containers, cake cutters, special oven trays suitable for use in your oven, available in the market. Pay attention to the information given by the manufacturer firm concerning this issue. If small sized containers are used, place this container on the inner grill wire so it will be precisely on the middle of the wire. The information given below should be implemented for enamelled containers.

If the food to be cooked does not completely cover the oven tray, if the food is taken out of the deep-freezer or if the tray is used to collect the dripping juices of the foods during the grill operation; deformation might be observed on the tray due to high temperatures forming during the cooking/frying operation. This is normal, physical state that results during the heat transfer. Do not leave a glass tray or container in a cold environment immediately after cooking in them. Do not place them on cold and wet surfaces. Ensure that they slowly cool off placing them on a dry piece of cloth. Otherwise, the glass tray or container might break. If you are going to perform a grill operation in your oven, we recommend that you use the grill on tray, supplied together with your product (if your product includes this equipment). This way, splattering and dripping oils will not make the oven interior dirty. If you are going to use the large wire grill, insert a tray into one of the lower racks to avoid accumulation of the oils. To make cleaning easier, add some water into it as well. In a grilling operation, use the 3. Or the 4. rack and tilt the grill to prevent the food to be grilled from sticking to the grill.



PART 5: CLEANING AND MAINTENANCE OF YOUR OVEN

5.1. CLEANING

Before starting to clean your oven, be sure that all control buttons are off and your appliance is cooled off. Unplug the appliance.

Do not use cleaning materials containing particles that might scratch the enamelled and painted parts of your oven. Use cream cleaners or liquid cleaners, which do not contain particles. As they might harm the surfaces, do not use caustic creams, abrasive cleaning powders, rough wire wool or hard tools. In the event the excess liquids spilling over your oven should burn, it may cause a damage to the enamel. Immediately clean up the split liquids. Do not use steam cleaners for cleaning the oven.

Cleaning the interior of the oven

Make sure to unplug the oven before starting to clean it. You will obtain best results if you clean the oven interior while the oven is slightly warm. Wipe your oven with a soft piece of cloth dampened with soap water after each use. Then wipe it again, this time with a wetted cloth, and wipe it dry. A complete cleaning using dry and powder type cleaners. For product with catalytic enamel frames, the rear and side walls of the inner frame do not require cleaning. However; depending on usage, it is recommended that you replace them after a certain period of time.

5.2. MAINTENANCE

Replacing the Oven Light

The change of oven lamp must be done by authorized technician. The rating of the bulb should be 230V, 25Watt, Type E14,T300 before changing the lamp,the oven should be plugged off and it should be cool.

The lamp design is specific for the use in household cooking appliances and it is not suitable for household room illumination.

PART 6: SERVICE AND TRANSPORT

6.1. REQUIREMENTS BEFORE CONTAINING TO SERVICE

If the oven does not operate :

The oven may be plugged off, there has been a black out. On models fitted with a timer, time may not be regulated.

If the oven does not heat :

The heat may be not adjusted with oven's heater control switch.

If the interior lighting lamp does not light :

The electricity must be controlled. It must be controlled whether the lamps are defective. If they are defective, you can change them as following the guide.

Cooking (if lower-upper part does not cook equally) :

Control the shelf locations, cooking period and heat values according to the manual.

Except these, if you still have any problem with your product, please call to the "Authorized Service".

6.2. INFORMATION RELATED TO TRANSPORT

If you need any transport :

Keep the original case of product and carry it with its original case when need to be carried. Follow the transport signs on case. Tape the cooker on upper parts, hats and heads and saucepan carriers to the cooking panels.

Place a paper between the upper cover and cooking panel, cover the upper cover, than tape to the side surfaces of oven.

Tape carboard or paper onto the front cover on interior glass of oven as it will be suitable to the trays, for the wire grill and trays in your oven not damage to the oven's cover during transport. Also tape the oven's covers to the side walls.

If does not have the original case :

Take measure for external surfaces (glass and painted surfaces) of oven against possible blows.



The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.