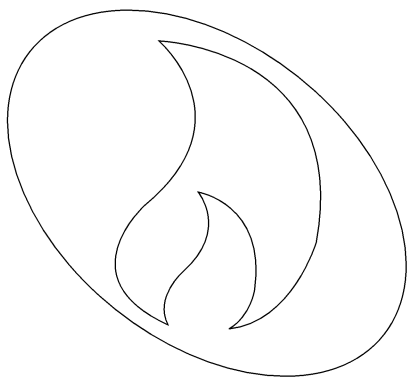


installation & operating  
instructions and cooking  
guidance

**Built-in Oven**

Model ET12



get the **best** from your new cooker

## Please read this user manual first!

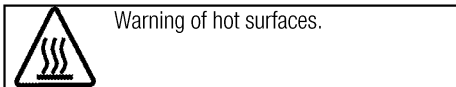
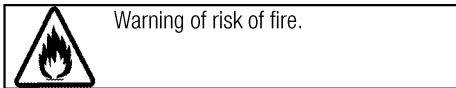
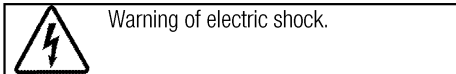
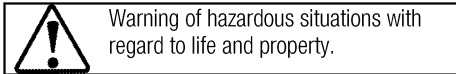
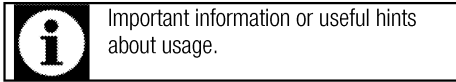
Dear Customer,

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

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

### Explanation of symbols

Throughout this user manual the following symbols are used:



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

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

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

### **General safety**

- The 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 supervised or instruction concerning use of the appliance by a responsible person for their safety.
- Young children should be supervised to ensure that they do not play with the appliance.
- Installation and repair procedures must always be performed by Authorized Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty. Before installation, read the instructions carefully.
- Do not operate the product if it is defective or has any visible damage.

- Control that the product function knobs are switched off after every use.

### **Electrical safety**

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

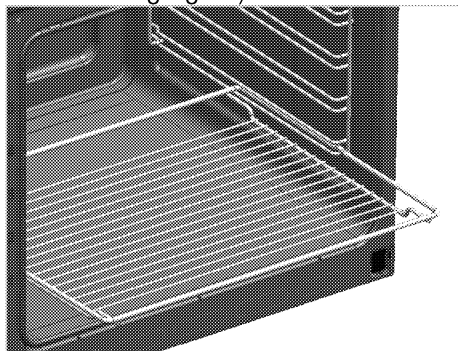
- If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similiary qualified persons in order to avoid a hazard.
- The appliance must be installed so that it can be completely disconnected from the network. The separation must be provided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

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

### **Product safety**

- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Keep all ventilation slots clear of obstructions.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.

- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven glass door since they can scratch the surface, which may result in shattering of the glass.
- Do not use a steam cleaner to clean this appliance.
- **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.
  - Oven handle is not towel dryer. Do not hang up towel, gloves, or similar textile products when the grill function is at open door.
  - Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.
- **WARNING:** Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- For the reliability of the fire of the product;
- Make sure the plug is fitting to socket as well for not cause to spark.
  - Do not use damaged or cutted or extension cable except the original cable.
  - Make sure that not whether liquid or moisture on the socket is plugged to product .
- Intended use**
- This product is designed for domestic use. Commercial use will void the guarantee.
  - This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
  - This product should not be used for warming the plates under the grill, drying towels, dish cloths etc. by hanging them on the oven door handles. This product should also not be used for room heating purposes.
  - The manufacturer shall not be liable for any damage caused by improper use or handling errors.
  - The oven can be used for defrosting, baking, roasting and grilling food.

## Safety for children

- **WARNING:** Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.
- **WARNING:** Accessible parts may become hot when the grill is in use. Children should be kept away.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.
- Electrical and/or gas products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- Do not place any items above the appliance that children may reach for.
- When the door is open, do **not** load any heavy object on it and do **not** allow children to sit on it. It may overturn or door hinges may get damaged.

## Disposing of the old product

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



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

This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centers.

### Compliance with RoHS Directive:

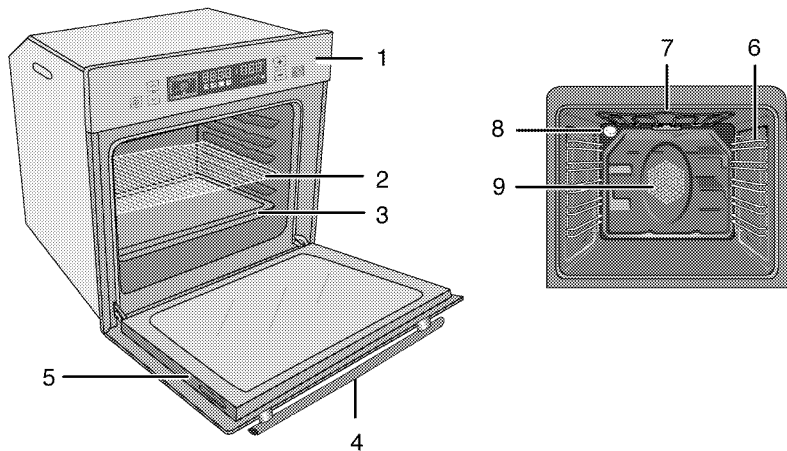
The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

### Package information

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

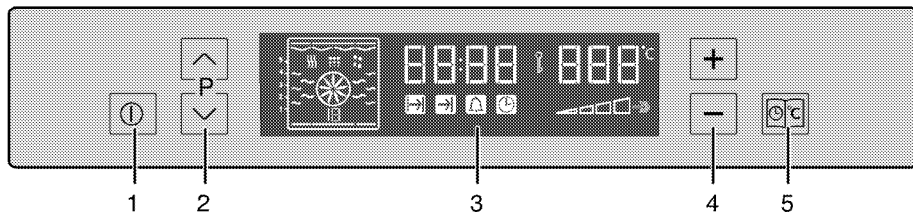
## 2 General information

### Overview



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

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



- 1 ON/OFF key
- 2 Program selection key
- 3 Display
- 4 Temperature-time increase/decrease key
- 5 Menu key

## Package contents

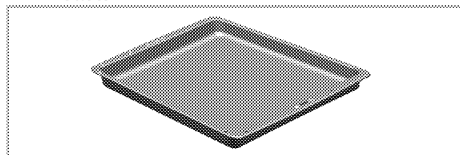


Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

1. **User manual**

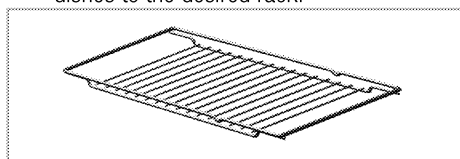
2. **Oven tray**

Used for pastries, frozen foods and big roasts.



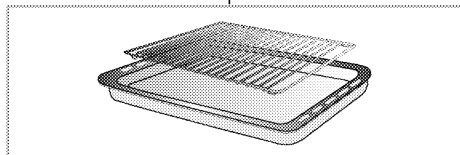
3. **Wire Shelf**

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



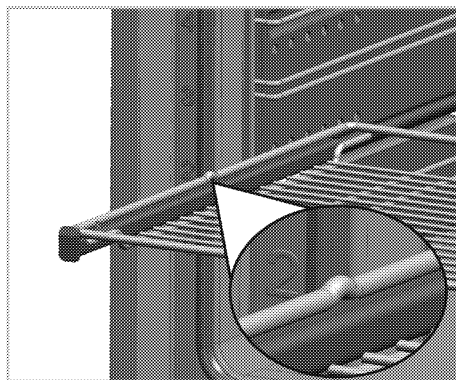
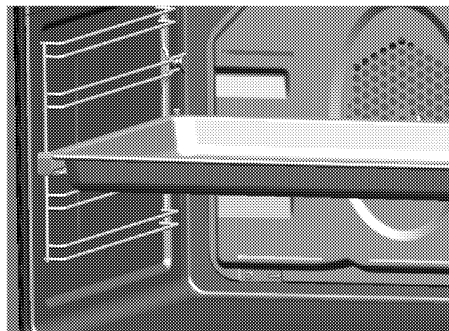
4. **Small wire shelf**

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



5. **Placing the wire shelf and tray onto the telescopic racks properly**

Telescopic racks allow you to install and remove the trays and wire shelf easily. When using the tray and wire shelf with telescopic racks, make sure that the pins at the rear section of the telescopic rack stands against the edges of the wire shelf and tray.



# Technical specifications

|                                                  |                                    |
|--------------------------------------------------|------------------------------------|
| Voltage / frequency                              | 220-240 V ~ 50 Hz                  |
| Total power consumption                          | 3.1 kW                             |
| Fuse                                             | min. 16 A                          |
| Cable type / section                             | H05VV-FG 3 x 1,5 mm <sup>2</sup>   |
| Cable length                                     | max. 2 m                           |
| External dimensions (height / width / depth)     | 595 mm/594 mm/567 mm               |
| Installation dimensions (height / width / depth) | **590 or 600 mm/560 mm/min. 550 mm |
| Main oven                                        | <b>Multifunction oven</b>          |
| Inner lamp                                       | 15 W                               |
| Grill power consumption                          | 2.2 kW                             |

# Basics: Information on the energy label of electrical ovens is given in accordance with the EN 50304 standard. Those values are determined under standard load with bottom-top heater or fan assisted heating (if any) functions.  
Energy efficiency class is determined in accordance with the following prioritization depending on whether the relevant functions exist on the product or not. 1-Cooking with eco-fan, 2- Turbo slow cooking, 3- Turbo cooking, 4- Fan assisted bottom/top heating, 5-Top and bottom heating.

\*\* See. *Installation*, page 11.



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



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



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

### 3 Installation

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



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



#### **DANGER:**

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



#### **DANGER:**

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

Damaged products cause risks for your safety.

### **Before installation**

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

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

- Surfaces, synthetic laminates and adhesives used must be heat resistant (100 °C minimum).
- Kitchen cabinets must be set level and fixed.
- If there is a drawer beneath the oven, a shelf must be installed between oven and drawer.
- Carry the appliance with at least two persons.



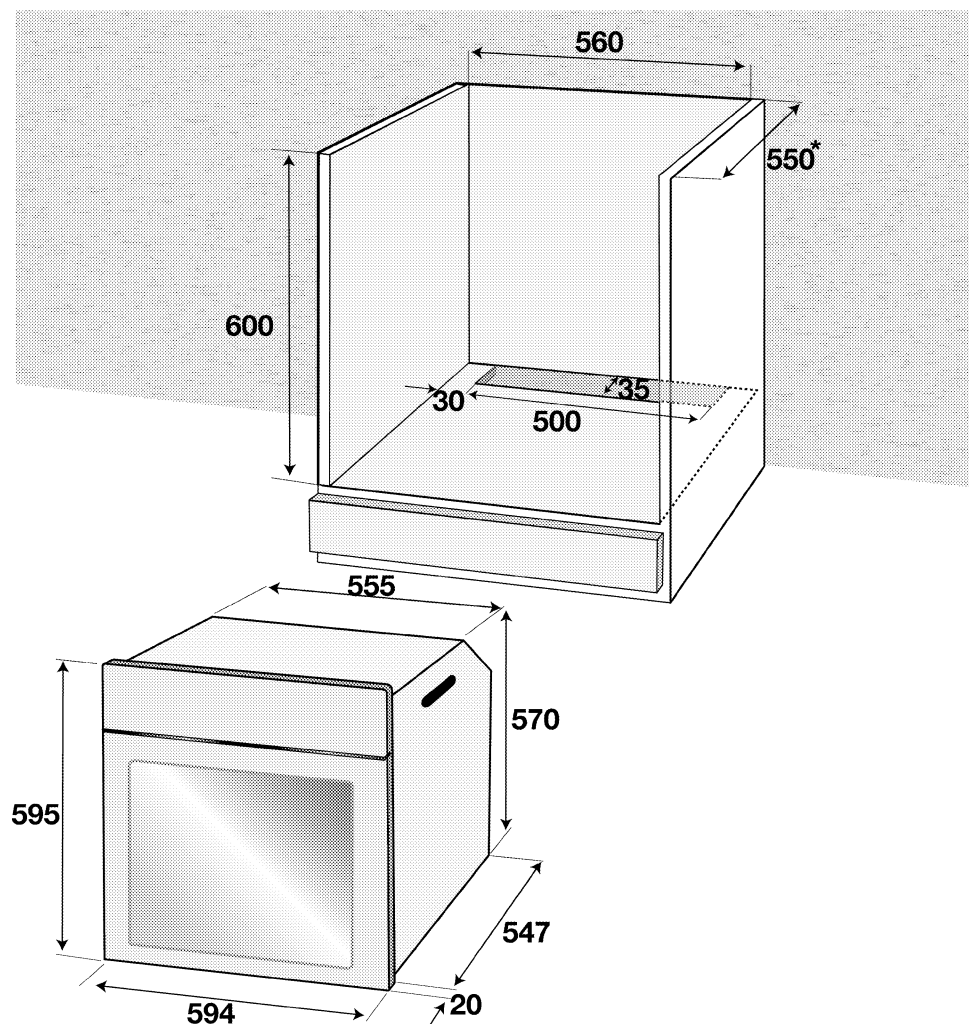
Do not install the appliance next to refrigerators or freezers. The heat emitted by the appliance will lead to an increased energy consumption of cooling appliances.



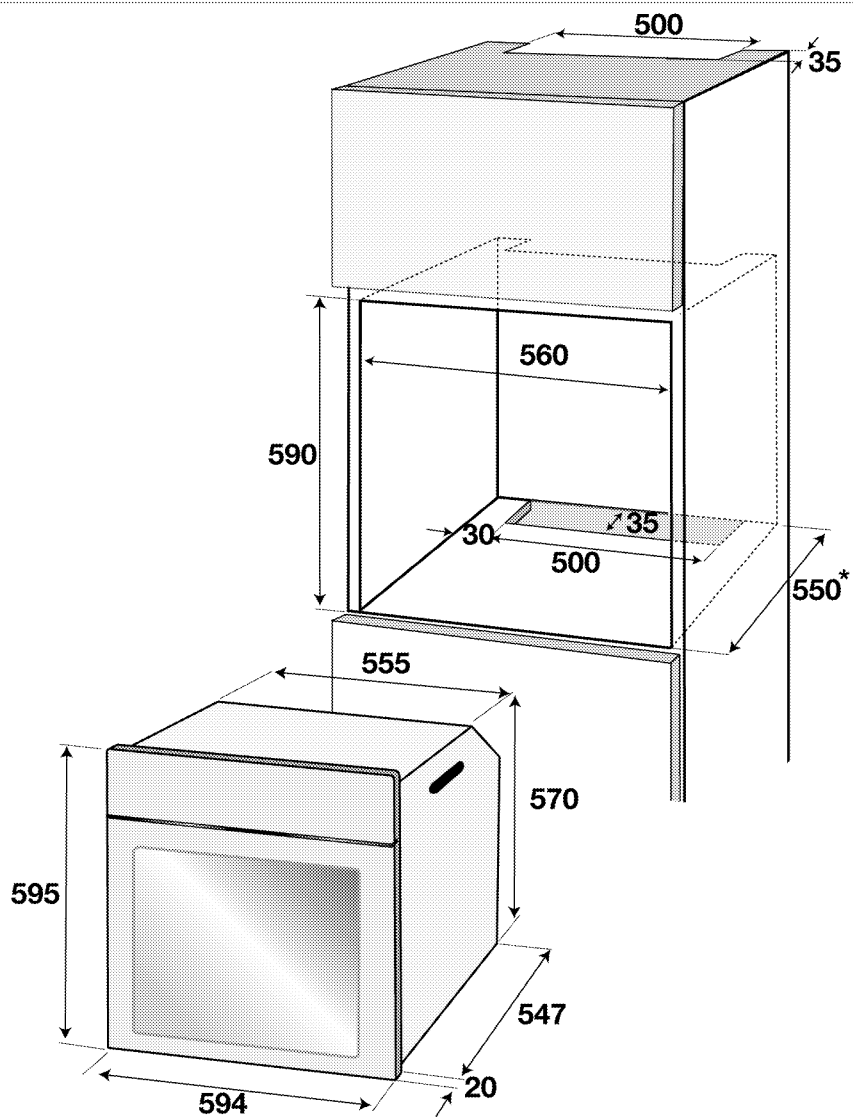
The door and/or handle must not be used for lifting or moving the appliance.



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



\* min.



\* min.

## Installation and connection

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

### Electrical connection

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



#### DANGER:

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



#### DANGER:

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

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



#### DANGER:

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

### Connecting the power cable

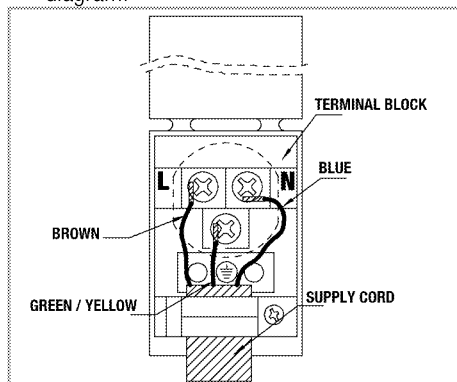
1. If a power cable is not supplied together with your product, a power cable that you would select from the table (*Technical specifications, page 10*) in accordance with the electrical installation at your home must be connected to your product by following the instructions in cable diagram.

If it is not possible to disconnect all poles in the supply power, a disconnection unit with at least 3 mm contact clearance (fuses, line safety switches, contactors) must be connected and all the poles of this disconnection unit must be adjacent to (not above) the product in accordance with IEE directives. Failure to obey this instruction may cause operational problems and invalidate the product warranty.



Additional protection by a residual current circuit breaker is recommended.

2. Open the terminal block cover with a screwdriver.
3. Insert the power cable through the cable clamp below the terminal and secure it to the main body with the integrated screw on cable clamping component.
4. Connect the cables according to the supplied diagram.



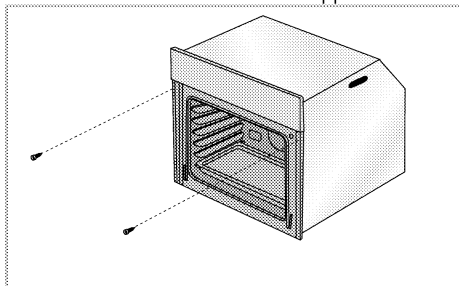
5. After completing the wire connections, close the terminal block cover.
6. Route the power cable so that it will not contact the product and get squeezed between the product and the wall.



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

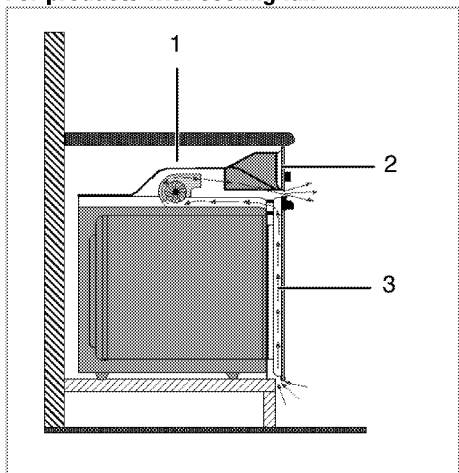
## Installing the product

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



Secure the oven with 2 screws as illustrated.

## For products with cooling fan



- 1 Cooling fan
- 2 Control panel
- 3 Door

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



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

## Final check

1. Connect the power cable and switch on the product's fuse.
2. Check the functions.

## Future Transportation

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



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



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

## 4 Preparation

### Tips for saving energy

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

- Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time whenever possible. You can cook by placing two cooking vessels onto the wire shelf.

- Cook more than one dish one after another. The oven will already be hot.
- You can save energy by switching off your oven a few minutes before the end of the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them.

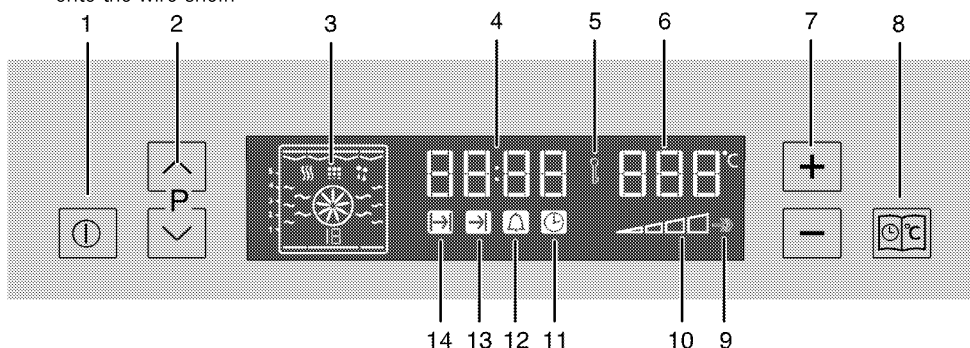
### Initial use

#### Time setting

1. Clock symbol '11' is activated when the oven is operated for the first time. Press „+“ or „-“ (7) keys lightly to set the time.



The value runs through quicker if you hold down the key.



- 1 ON/OFF key
- 2 Program selection key
- 3 Function display
- 4 Current time indicator field
- 5 Keylock symbol
- 6 Temperature indicator field
- 7 Temperature-Time Adjustment key (+ and -)
- 8 Menu key
- 9 Booster symbol (rapid pre-heating)
- 10 Oven Inner Temperature symbol
- 11 Clock symbol
- 12 Alarm symbol
- 13 End of Cooking Time symbol
- 14 Cooking Time symbol



If the current time is not set, time setting will start increasing up from 12:00. Clock icon '11' will remain lit to indicate that the current time has not been set. This icon will disappear once the time is set.

### Adjust the time afterwards

1. Press Menu key (8) with short intervals until Clock symbol (11) is activated.
2. Press „+“ or „-“ (7) slightly to set the time.



Current time settings are cancelled in case of power failure. It needs to be readjusted. Current time can not be changed when any of the oven functions is in use.

## First cleaning of the appliance



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

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

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

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

## 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 27*.
4. Operate the grill about 30 minutes.
5. Turn off your grill; see *How to operate the grill, page 27*



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

## 5 How to operate the oven

### General information on baking, roasting and grilling



#### WARNING

Hot surfaces cause burns!

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



#### DANGER:

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

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

#### Tips for baking

- Use non-sticky coated appropriate metal plates or aluminum vessels or heat-resistant silicone moulds.
- Make best use of the space on the rack.
- Place the baking mould in the middle of the shelf.
- Select the correct rack position before turning the oven or grill on. Do not change the rack position when the oven is hot.
- Keep the oven door closed.

#### Tips for roasting

- Treating whole chicken, turkey and large piece of meat with dressings such as lemon juice and black pepper before cooking will increase the cooking performance.
- It takes about 15 to 30 minutes longer to roast meat with bones when compared to roasting the same size of meat without bones.
- Each centimeter of meat thickness requires approximately 4 to 5 minutes of cooking time.
- Let meat rest in the oven for about 10 minutes after the cooking time is over. The juice is better distributed all over the roast and does not run out when the meat is cut.

- Fish should be placed on the middle or lower rack in a heat-resistant plate.

#### 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. Add some water in the tray for easy cleaning.

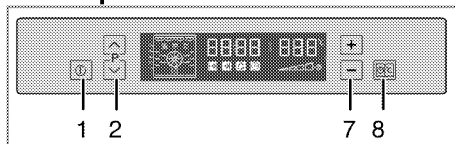


Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat.

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

#### How to operate the oven



- 1 ON/OFF key
- 2 Program selection key
- 7 Temperature-time increase/decrease key
- 8 Menu key

1. Press On/Off button (1) for about 2 second to switch on the oven.

#### Select temperature and operating mode

Once the oven is switched on, blank function display appears.



When the display is in this mode, cooking time, end of cooking time and Booster (quick heating) function can be set.



Oven will switch off automatically within 10 seconds if no oven setting is made on this screen.

1. Press  $\wedge$  or  $\vee$  (2) to select the desired operating mode.
2. Press „+“ or „-“ keys (7) to set the desired temperature.

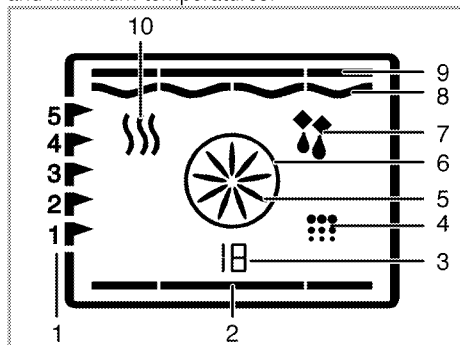


The value runs through quicker if you hold down the key.

- » Your oven will readily start operating in the desired function and will increase the inner temperature to the set temperature.
- » Active heaters and recommended tray position appears in the Function display.
- » If the temperature is not set before, recommended temperature for the set function will be displayed in temperature screen.

#### Function table:

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



- 1 Shelf positions
- 2 Bottom heater

- 3 Function number
- 4 Cleaning position
- 5 Boost fan
- 6 Boost heater
- 7 Operating with fan position
- 8 Grill heater
- 9 Top heater
- 10 Keep warm



Functions vary depending on the product model!

| Function table     | Recommended temperature (°C) | Temperature range (°C) |
|--------------------|------------------------------|------------------------|
| Static             | 200                          | 40-280                 |
| Static + Fan       | 175                          | 40-280                 |
| Fan heating        | 180                          | 40-280                 |
| 3 D                | 205                          | 40-280                 |
| Pizza              | 210                          | 40-280                 |
| Full Grill&Fan     | 200                          | 40-280                 |
| Full grill         | 280                          | 40-280                 |
| Grill              | 280                          | 40-280                 |
| Fan heating - slow | 180                          | 160-220                |
| Bottom heating     | 180                          | 40-220                 |
| Warm keeping       | 60                           | 40-100                 |



Maximum adjustable cooking time duration and end time in advance is 6 hours due to safety reasons. Program will be cancelled in case of power failure. You must reprogram the oven.



While making any adjustment, related symbols on the clock will flash.



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.



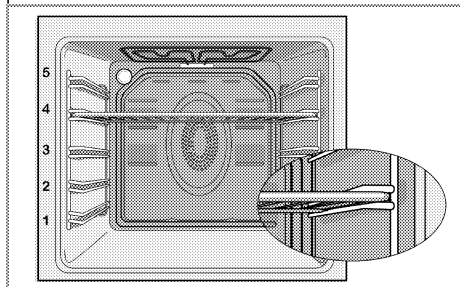
Even if the oven is off, oven lamp lights up when the oven door is opened.

#### Switching off the electric oven

Press On/Off key (1) for about 2 second to switch off the oven.

## Rack positions (For models with wire shelf)

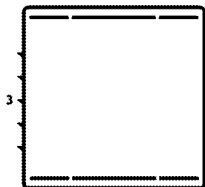
It is important to place the wire shelf onto the side rack correctly. Wire shelf must be inserted between the side racks as illustrated in the figure. Do not let the wire shelf stand against the rear wall of the oven. Slide your wire shelf to the front section of the rack and settle it with the help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



## Operating modes

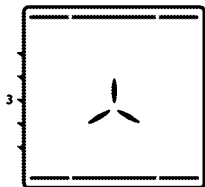
The order of operating modes shown here may be different from the arrangement on your product.

### 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.

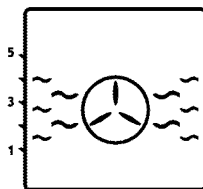
### 2. Fan supported bottom/top heating



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

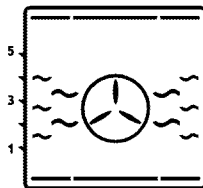


Warm air heated by the rear heater is evenly distributed throughout the oven rapidly by means of the fan. It is suitable for cooking your meals in different rack levels and preheating is not required in most cases. Suitable for cooking with multi trays.



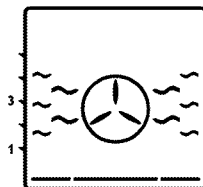
When the oven door is opened, the fan motor will not run in order to keep the hot air inside.

### 4. "3D" function



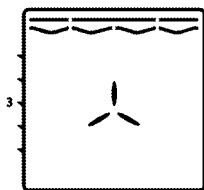
Top heating, bottom heating and fan assisted heating are in operation. Food is cooked evenly and quickly all around. Cook with one tray only.

### 5. Pizza function



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

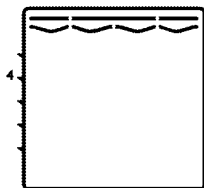
6. **Full grill+Fan**



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.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

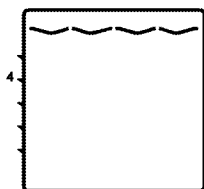
7. **Full grill**



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.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

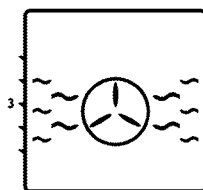
8. **Grill**



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.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

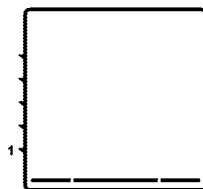
9. **Slow cooking**



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.

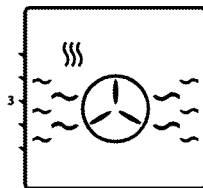
Cooking times related to this function are indicated in "Fan heating - slow" table.

10. **Bottom heating**



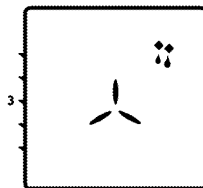
Only bottom heating is in operation. It is suitable for pizza and for subsequent browning of food from the bottom.

11. **Keep warm**



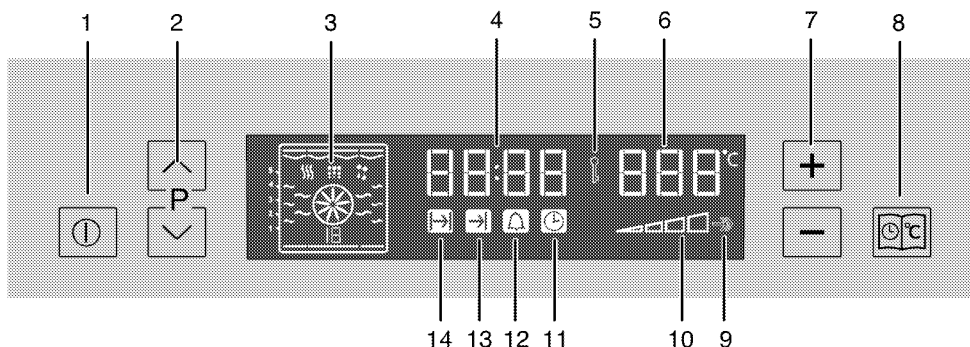
Used for keeping food at a temperature ready for serving for a long period of time.

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.

## How to operate the oven control unit



- 1 ON/OFF key
- 2 Program selection key
- 3 Function display
- 4 Current time indicator field
- 5 Keylock symbol
- 6 Temperature indicator field
- 7 Temperature-Time Adjustment key (+ and -)
- 8 Menu key
- 9 Booster symbol (rapid pre-heating)
- 10 Oven Inner Temperature symbol
- 11 Clock symbol
- 12 Alarm symbol
- 13 End of Cooking Time symbol
- 14 Cooking Time symbol

### Enable semi-automatic operation

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

1. Press On/Off button (1) to switch on the oven.
  2. Press  $\wedge$  or  $\vee$  (2) to select the desired operating mode (function).
  3. When the oven is switched on, press Menu button (8) with short intervals to activate the Cooking Time symbol (14).
  4. Press "+" or "-" keys (7) to set the cooking time.
- » Cooking time symbol (14) remains lit after setting the cooking time.
5. Put your dish into the oven.
  6. Press "+" or "-" keys (7) to set the cooking temperature.
- » The oven will be heated up to the set temperature and will maintain this temperature

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



All segments of the inner oven temperature symbol (10) will turn on when your oven reaches the set temperature.

7. After the cooking process is completed, "End" appears on the display and the alarm sounds.
  8. Press Menu (8) or On/Off (1) key to silence the alarm.
- » Alarm is silenced, oven is switched off automatically and the current time is displayed.

### Switch on fully automatic operation

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

1. Press On/Off key (1) to switch on the oven.
  2. Press  $\wedge$  or  $\vee$  (2) to select the desired operating mode.
  3. Press Menu key (8) with short intervals to activate the Cooking Time symbol (14).
  4. Press "+" or "-" keys (7) to set the cooking time.
  5. Press Menu key (8) with short intervals to activate the End of Cooking Time symbol (13).
  6. Press "+" or "-" keys (7) to set the end of cooking time.
- » After setting the end of cooking time, End of Cooking Time symbol (13) remains lit.
7. Put your dish into the oven.
  8. Press "+" or "-" keys (7) to set the cooking temperature.
- » Oven timer automatically calculates the startup time for cooking by deducting the cooking time from the end of cooking time you have set.

Selected operation mode is activated when the startup time of cooking has come and the oven is heated up to the set temperature. It maintains this temperature until the end of cooking time. The oven lamp is lit during the cooking process.



All segments of the inner oven temperature symbol (10) will turn on when your oven reaches the set temperature.

9. After the cooking process is completed, **"End"** appears on the display and the alarm sounds.
10. Press Menu (8) or On/Off (1) key to silence the alarm.
  - » Alarm is silenced, oven is switched off automatically and the current time is displayed. Oven lamp turns off.



If you want to cancel the semi-automatic or automatic programming after you have set them, you need to reset the cooking time.

### Setting the booster (Quick Pre-heating)

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



Booster can be set only when the oven is operating. Booster cannot be selected in defrosting and cleaning positions. Booster settings will be cancelled in case of power outage.

1. Press Menu key (8) with short intervals until Booster (Quick pre-heating) symbol (9) is activated.
  - » **"OFF"** will appear on the display.
2. Press **"+"** (7) to activate the Booster function.
  - » Once the Booster is activated, **'On'** will appear on the display and the Booster symbol will remain lit.
  - » Booster 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.
3. To deactivate the Booster function, press Menu key (8) with short intervals until Booster symbol (9) is activated.

» **"On"** will appear on the display.

4. Press **"-"** (7) deactivate the Booster function.

» **"OFF"** will appear on the display.

### Using the keylock

#### Activating the keylock

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



Keylock can be used either when the oven is operating or not. Oven can be switched off by keeping the On/Off key (1) pressed for 2 seconds even when the keylock is activated while the oven is operating.

1. Press the key (8) with short intervals until the Keylock symbol (5) is activated.
  - » **"OFF"** will appear on the display.
2. Press **"+"** key (7) to activate the keylock.
  - » Once the keylock is activated, **"On"** appears on the display and the Keylock symbol remains lit.

#### Deactivate the keylock

1. Press the key (8) to activate the Keylock symbol (5).
  - » **"On"** will appear on the display.
2. Press **"-"** key (7) to deactivate the keylock.
  - » Once the keylock is deactivated, **"OFF"** appears on the display and Keylock symbol (5) disappears.

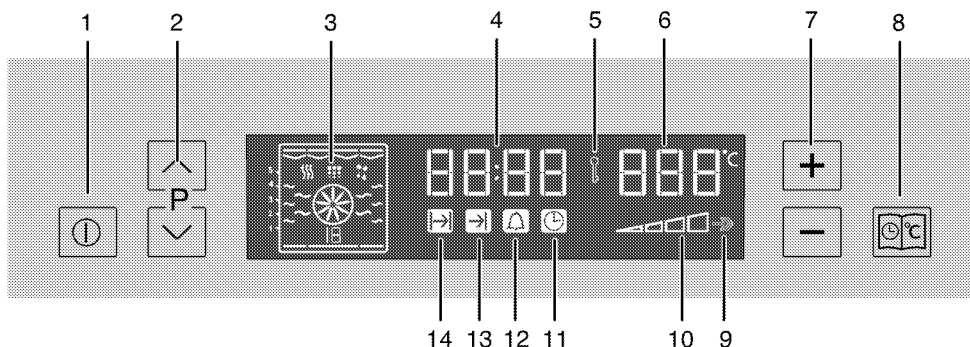


Oven keys are not functional when the Keylock function is activated. Keylock settings will not be cancelled in case of power outage.

### Using the clock as an alarm

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

The alarm clock has no influence on the functions of the oven. It is only used as a warning. For example, this is useful when you want to turn food in the oven at a certain point of time. Alarm clock will give a signal once the time you set is over.



- 1 ON/OFF key
- 2 Program selection key
- 3 Function display
- 4 Current time indicator field
- 5 Keylock symbol
- 6 Temperature indicator field
- 7 Temperature-Time Adjustment key (+ and -)
- 8 Menu key
- 9 Booster symbol (rapid pre-heating)
- 10 Oven Inner Temperature symbol
- 11 Clock symbol
- 12 Alarm symbol
- 13 End of Cooking Time symbol
- 14 Cooking Time symbol

» Alarm symbol remains lit after setting the alarm time.

3. After the alarm time is finished, Alarm symbol will start flashing and an alarm signal is heard.
4. Press any key to stop the alarm.

#### **If you want to cancel the alarm:**

1. Press Menu key (8) with short intervals until Alarm symbol (12) is activated.
2. Press "-" key (7) until "0.00" appears on the display.

### **Using the clock as an alarm**



The alarm clock has no influence on the functions of the oven. It is only used as a warning. For example, this is useful when you want to turn food in the oven at a certain point of time. Alarm clock will give a signal once the time you set is over.



Maximum alarm time can be 23 hours and 59 minutes.



Alarm clock can be used either when the oven is operating or not.

### **To set the alarm**

1. Press Menu key (8) with short intervals until Alarm symbol (12) is activated.
2. Press „+“ or „-“ keys (7) to set the alarm time.

## 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 |  | Rack position | Temperature (°C)                  | Cooking time (approx. in min.) |
|----------------------------|----------------------|--|---------------|-----------------------------------|--------------------------------|
| Cakes in tray*             | One level            |  | 3             | 175                               | 25 ... 30                      |
| Cakes in mould*            | One level            |  | 2             | 180                               | 40 ... 50                      |
| Cakes in cooking paper*    | One level            |  | 3             | 175                               | 25 ... 30                      |
|                            | 2 levels             |  | 1 - 5         | 175                               | 30 ... 40                      |
|                            | 3 levels             |  | 1 - 3 - 5     | 180                               | 45 ... 55                      |
| Sponge cake*               | One level            |  | 3             | 200                               | 5 ... 10                       |
|                            | 2 levels             |  | 1 - 5         | 175                               | 20 ... 30                      |
| Cookies*                   | One level            |  | 3             | 175                               | 25 ... 30                      |
|                            | 2 levels             |  | 1 - 5         | 170 ... 190                       | 30 ... 40                      |
|                            | 3 levels             |  | 1 - 3 - 5     | 175                               | 35 ... 45                      |
| Dough pastry*              | One level            |  | 2             | 200                               | 30 ... 40                      |
|                            | 2 levels             |  | 1 - 5         | 200                               | 45 ... 55                      |
|                            | 3 levels             |  | 1 - 3 - 5     | 200                               | 55 ... 65                      |
| Rich pastry*               | One level            |  | 2             | 200                               | 25 ... 35                      |
|                            | 2 levels             |  | 1 - 5         | 200                               | 35 ... 45                      |
|                            | 3 levels             |  | 1 - 3 - 5     | 190                               | 45 ... 55                      |
| Leaven*                    | One level            |  | 2             | 200                               | 35 ... 45                      |
|                            | 2 levels             |  | 1 - 3         | 190                               | 35 ... 45                      |
| Lasagna*                   | One level            |  | 2 - 3         | 200                               | 30 ... 40                      |
| Pizza*                     | One level            |  | 2             | 200 ... 220                       | 15 ... 20                      |
|                            | One level            |  | 3             | 200                               | 10 ... 15                      |
| Beef steak (whole) / Roast | One level            |  | 3             | 25 min. 250/max, then 180 ... 190 | 100 ... 120                    |
| Leg of Lamb (casserole)    | One level            |  | 3             | 25 min. 250/max, then 190         | 70 ... 90                      |
|                            | One level            |  | 3             | 25 min. 250/max, then 190         | 60 ... 80                      |
| Roasted chicken            | One level            |  | 2             | 15 min. 250/max, then 180 ... 190 | 55 ... 65                      |
|                            | One level            |  | 2             | 15 min. 250/max, then 180 ... 190 | 55 ... 65                      |
| Turkey (5.5 kg)            | One level            |  | 1             | 25 min. 250/max, then 180 ... 190 | 150 ... 210                    |
|                            | One level            |  | 1             | 25 min. 250/max, then 180 ... 190 | 150 ... 210                    |
| Fish                       | One level            |  | 3             | 200                               | 20 ... 30                      |
|                            | One level            |  | 3             | 200                               | 20 ... 30                      |

When cooking with 2 trays at the same time, place the deeper tray on the upper rack and the other one on the lower rack.

\* It is suggested to perform preheating for all foods.

(\*\*) In a cooking that requires preheating, preheat at the beginning of cooking until the oven temperature symbol (8) attains the last level.

## Slow cooking times table



Do not change the cooking temperature after cooking starts in Slow cooking mode.



Do not open the door during cooking in Slow cooking mode.

| Dish                   | Cooking level number |  | Rack position | Temperature (°C) | Cooking time (approx. in min.) |
|------------------------|----------------------|--|---------------|------------------|--------------------------------|
| Meat-Casserole         | One level            |  | 3             | 160              | 100 ... 120                    |
| Chicken-Casserole      | One level            |  | 3             | 160              | 70 ... 100                     |
| Haricot Bean           | One level            |  | 3             | 160              | 130 ... 150                    |
| Eggplant-Casserole     | One level            |  | 3             | 160              | 130 ... 150                    |
| Steak – Whole          | One level            |  | 3             | 160              | 110 ... 130                    |
| Steak – Sliced         | One level            |  | 3             | 160              | 100 ... 120                    |
| Cakes in cooking paper | One level            |  | 3             | 185              | 35 ... 40                      |
| Cookie                 | One level            |  | 3             | 185              | 30 ... 35                      |
| Dough pastry           | One level            |  | 3             | 200              | 40 ... 45                      |
| Rich pastry            | One level            |  | 3             | 200              | 40 ... 45                      |

- Perform a preheating for 6-7 minutes.
- White/red meats have to be flipped over in the pan prior to cooking until boiled down.
- Haricot beans have to be boiled for 30 minutes prior to cooking. You may directly use canned bean.
- Covering the cooking pan will increase performance of cooking.

### Tips for baking cake

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

### Tips for baking pastry

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

the pastry is not too much at the bottom of the pastry. Try to scatter the sauce equally between the dough layers and on the top of pastry for an even browning.



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

### Tips for cooking vegetables

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

## How to operate the grill



### WARNING

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

### Switching on the grill

1. Press On/Off key (1) for about 2 second to switch on the oven.
2. Press  $\wedge$  or  $\vee$  key (2) to set the grill function.
3. Press '+' or '-' keys (7) to set the desired temperature.

### Switching off the grill

1. Press On/Off key (1) for about 2 second 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

### Grilling with electric grill

| Food           | Insertion level | Grilling time (approx.)   |
|----------------|-----------------|---------------------------|
| Fish           | 4..5            | 20..25 min. <sup>#</sup>  |
| Sliced chicken | 4...5           | 25...35 min.              |
| Lamb chops     | 4..5            | 20..25 min.               |
| Roast beef     | 4...5           | 25...30 min. <sup>#</sup> |
| Veal chops     | 4..5            | 25...30 min. <sup>#</sup> |
| Toast bread    | 4               | 1...2 min.                |

<sup>#</sup> depending on thickness

## 6 Maintenance and care

### General information

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



#### **DANGER:**

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

There is the risk of electric shock!



#### **DANGER:**

Allow the product to cool down before you clean it.

Hot surfaces may cause burns!

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



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

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

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



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

### Cleaning the control panel

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



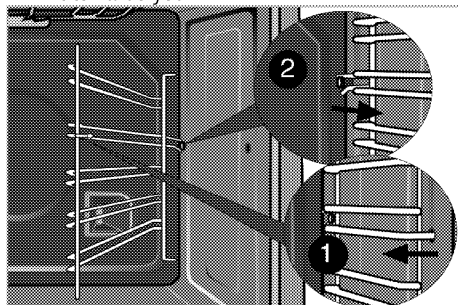
Do not remove the control buttons/knobs to clean the control panel.

Control panel may get damaged!

### Cleaning the oven

#### To clean the side wall

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



#### Catalytic walls

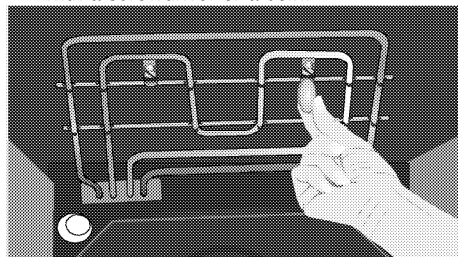
Side walls or just back wall of oven interior may be covered with catalytic enamel.

The catalytic walls of the oven must not be cleaned. The porous surface of the walls is self-cleaning by absorbing and converting spitting fat (steam and carbon dioxide).

#### Clean oven ceiling

The grill element can be folded out for cleaning the oven ceiling.

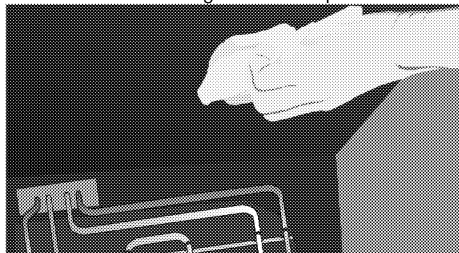
1. Loosening locking screws at the grill element with a screwdriver or a coin.





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

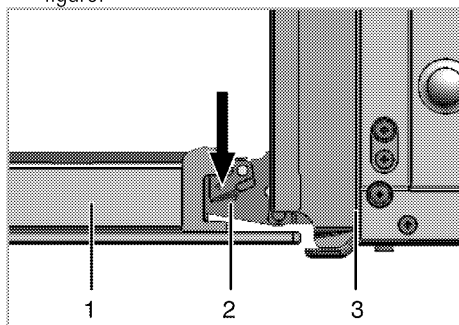
To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.



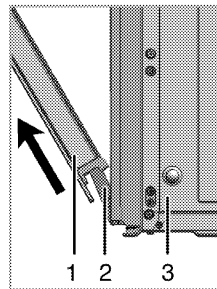
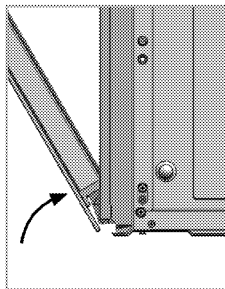
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

### Removing the oven door

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



- 1 Front door
- 2 Hinge
- 3 Oven



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

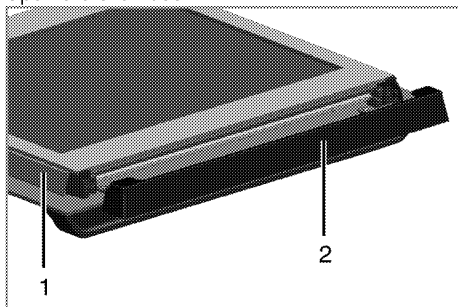


Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

### Removing the door inner glass

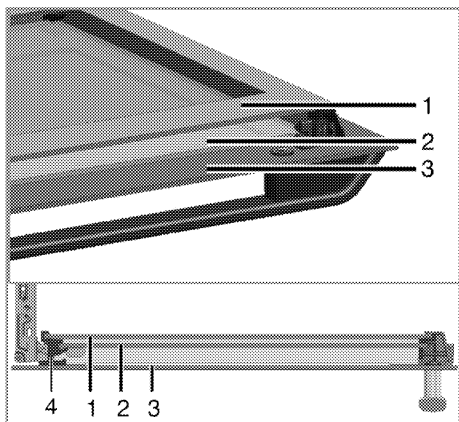
The inner glass panel of the oven door can be removed for cleaning.

Open the oven door.



- 1 Frame
- 2 Plastic part

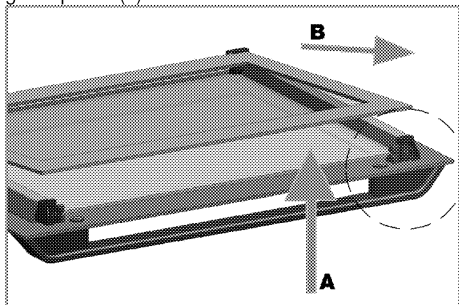
Pull towards yourself and remove the plastic part installed to upper section of the front door.



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

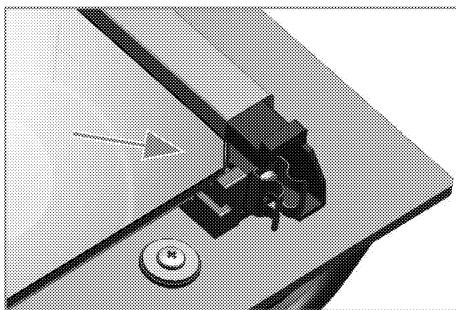
As illustrated in figure, raise the innermost glass panel (1) slightly in direction **A** and pull it out in direction **B**.

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



The first step to regroup the door is reinstalling inner glass panel (2).

As illustrated in figure, place the chamfered corner of the glass panel so that it will rest in the chamfered corner of the plastic slot.



Inner glass panel (2) must be installed into the plastic slot close the innermost glass panel (1). When installing the innermost glass panel (1), make sure that the printed side of the panel faces towards the inner glass panel.

It is important to seat lower corner of inner glass panel into the lower plastic slot.

Push the plastic part towards the frame until you hear a "click".

## Replacing the oven lamp



### DANGER:

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



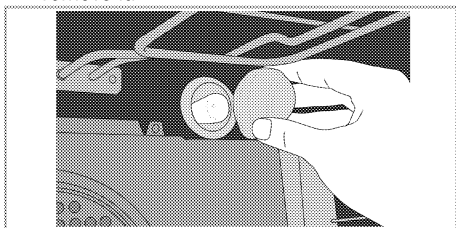
The oven lamp is a special electric light bulb that can resist up to 300 °C. See *Technical specifications, page 10* for details. Oven lamps can be obtained from Authorised Service Agents or technician with licence.



Position of lamp might vary from the figure.

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

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



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

## 7 Troubleshooting

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

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

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

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

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

- The mains fuse is defective or has tripped. >>> *Check fuses in the fuse box. If necessary, replace or reset them.*
- Product is not plugged into the (grounded) socket. >>> *Check the plug connection.*
- Buttons/knobs/keys on the control panel do not function. >>> *Keylock may be enabled. Please disable it. (See. Using the keylock, page 23 )*

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

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

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

- Function and/or Temperature are not set. >>> *Set the function and the temperature with the Function and/or Temperature knob/key.*
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

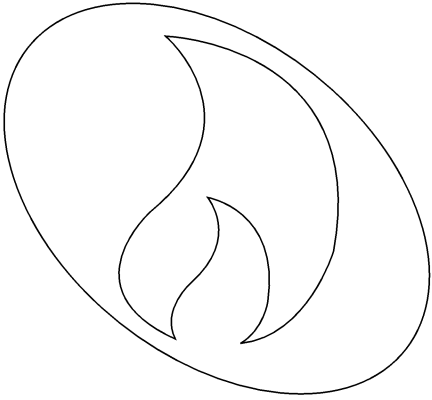


Consult the Authorised Service Agent or technician with licence or the dealer where you have purchased the product if you can not remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.









ĞAN kodu yapıştırma yeri

**Data Label**

Tip etiketi yapıştırma yeri