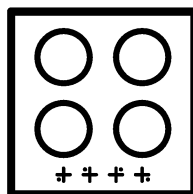
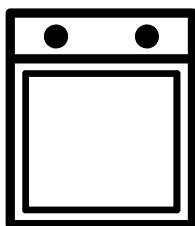




Built-in Oven
User Manual
Ugradbena pećnica
Korisnički priručnik



BSE22320X

EN / HR

285.4486.33/R.AB/26.11.2019/2-1

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Please read this user manual first!

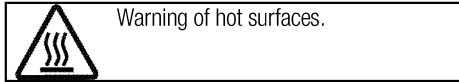
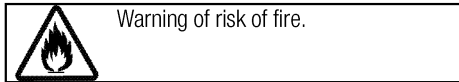
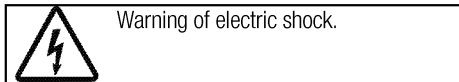
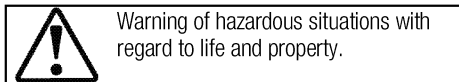
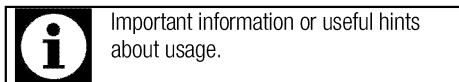
Dear Customer,

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

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

Explanation of symbols

Throughout this user manual the following symbols are used:



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



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

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1 Important instructions and warnings for safety and environment

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

General safety

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

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

- The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction. Children should be supervised and ensure they do not play with the appliance
- If the product is handed over to someone else for personal use or second-hand use purposes, the

user manual, product labels and other relevant documents and parts should be also given.

- Installation and repair procedures must always be performed by Authorised Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons which may also void the warranty. Before installation, read the instructions carefully.
- Do not operate the product if it is defective or has any visible damage.
- Ensure that the product function knobs are switched off after every use.

Electrical safety

- If the product has a failure, it should not be operated unless it is repaired by an Authorised Service Agent. There is the risk of electric shock!
- Only connect the product to a grounded outlet/line with the voltage and protection as specified in the “Technical specifications”. Have the grounding installation made by a qualified electrician while using the product with or without a

transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.

- Never wash the product by spreading or pouring water onto it! There is the risk of electric shock!
- The product must be disconnected during installation, maintenance, cleaning and repairing procedures.
- If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance must be installed so that it can be completely disconnected from the mains supply. The separation must be provided by a switch built into the fixed electrical installation, according to construction regulations.
- Rear surface of the oven gets hot when it is in use. Make sure that the electrical connection does not contact the rear surface; otherwise, connections can get damaged.
- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces. Otherwise, cable

insulation may melt and cause fire as a result of short circuit.

- Any work on electrical equipment and systems should only be carried out by authorised and qualified persons.
- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the fuse at home.
- Make sure that fuse rating is compatible with the product.

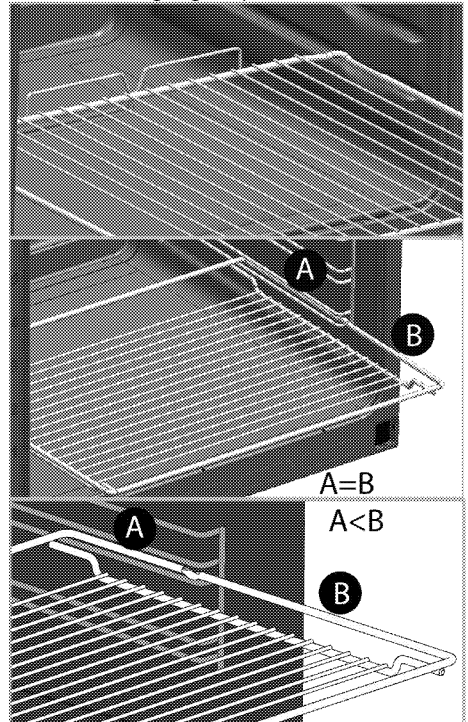
Product safety

- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- **Food Poisoning Hazard:** Do not let food sit in oven for more than 1 hour before or after cooking. Doing so can result in food poisoning or sickness.

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

Placing the wire shelf and tray onto the wire racks properly
 It is important to place the wire shelf and/or tray onto the rack properly. Slide the wire shelf or tray between 2 rails and make

sure that it is balanced before placing food on it (Please see the following figure).



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

oven's heating elements. Never use the baking paper in an operating temperature higher than the indicated value for the baking paper. Do not place the baking paper directly on the base of the oven.

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

Prevention against possible fire risk!

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

Intended use

- This product is designed for domestic use. Commercial use will void the guarantee.
- **CAUTION:** This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- This product should not be used for warming the plates under the grill, drying towels, dish cloths etc.

by hanging them on the oven door handles. This product should also not be used for room heating purposes.

- The manufacturer shall not be liable for any damage caused by improper use or handling errors.
- The oven can be used for defrosting, baking, roasting and grilling food.

Safety for children

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

Disposing of the old product

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



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

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

Compliance with RoHS Directive:

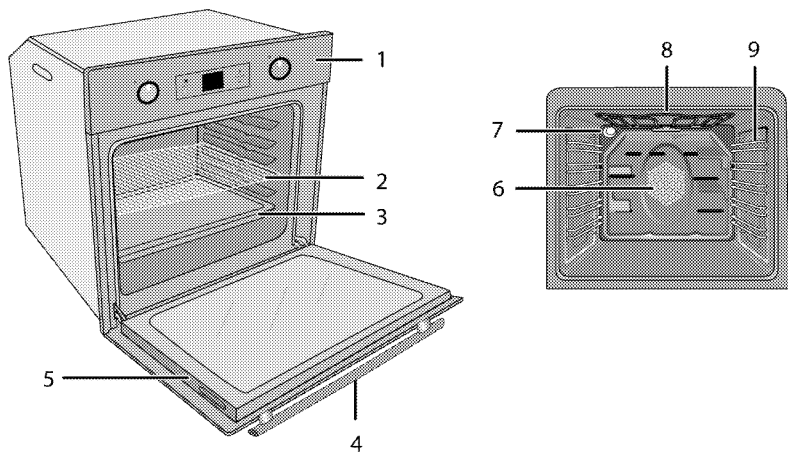
The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

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

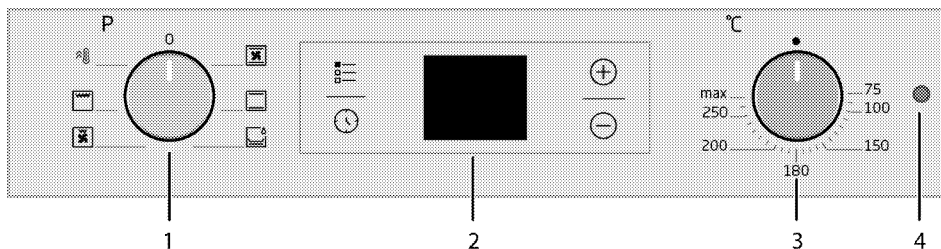
2 General information

Overview



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

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



- 1 Function knob
- 2 Digital timer
- 3 Thermostat knob
- 4 Thermostat lamp

Package contents

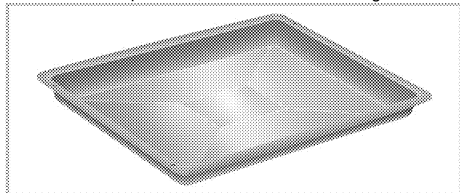


Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

1. **User manual**

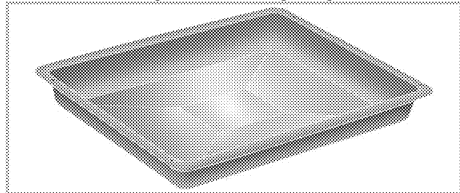
2. **Standard tray**

Used for pastries, frozen foods and big roasts.



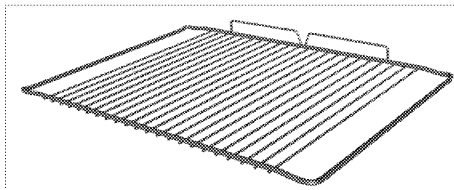
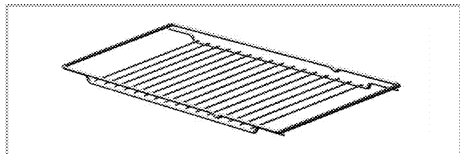
3. **Deep tray**

Used for pastries, large roasts, juicy dishes, and for collecting the fat while grilling.



4. **Wire grill**

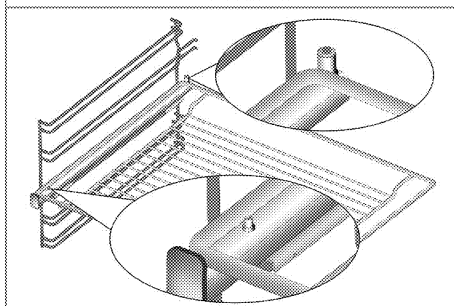
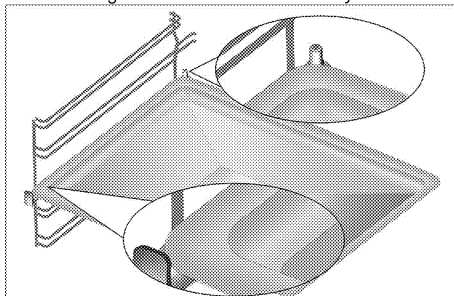
Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.



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

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

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



Technical specifications

Voltage / frequency	220-240 V ~ 50 Hz
Total power consumption	2.4 kW
Cable type / section	min.H05W-FG 3 x 1,5 mm ²
External dimensions (height / width / depth)	595 mm/594 mm/567 mm
Installation dimensions (height / width / depth)	**590 or 600 mm/560 mm/min. 550 mm
Main oven	Multifunction oven
Inner lamp	15/25 W
Grill power consumption	2.2 kW

Basics: Information on the energy label of electrical ovens is given in accordance with the EN 60350-1 / IEC 60350-1 standard. Those values are determined under standard load with bottom-top heater or fan assisted heating (if any) functions.

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

** See. *Installation, page 12.*



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



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



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

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.

- 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.



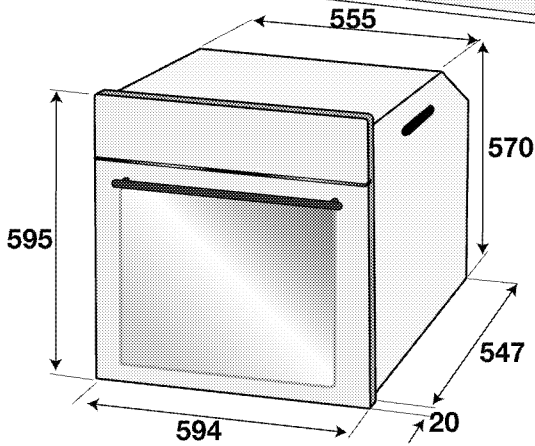
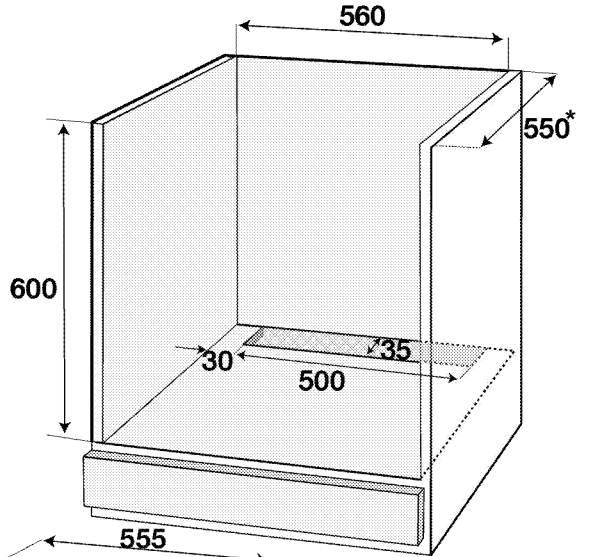
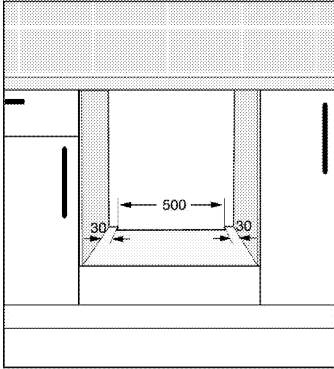
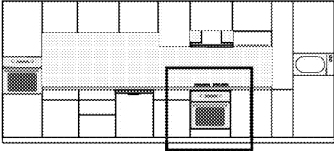
The door and/or handle must not be used for lifting or moving the appliance.



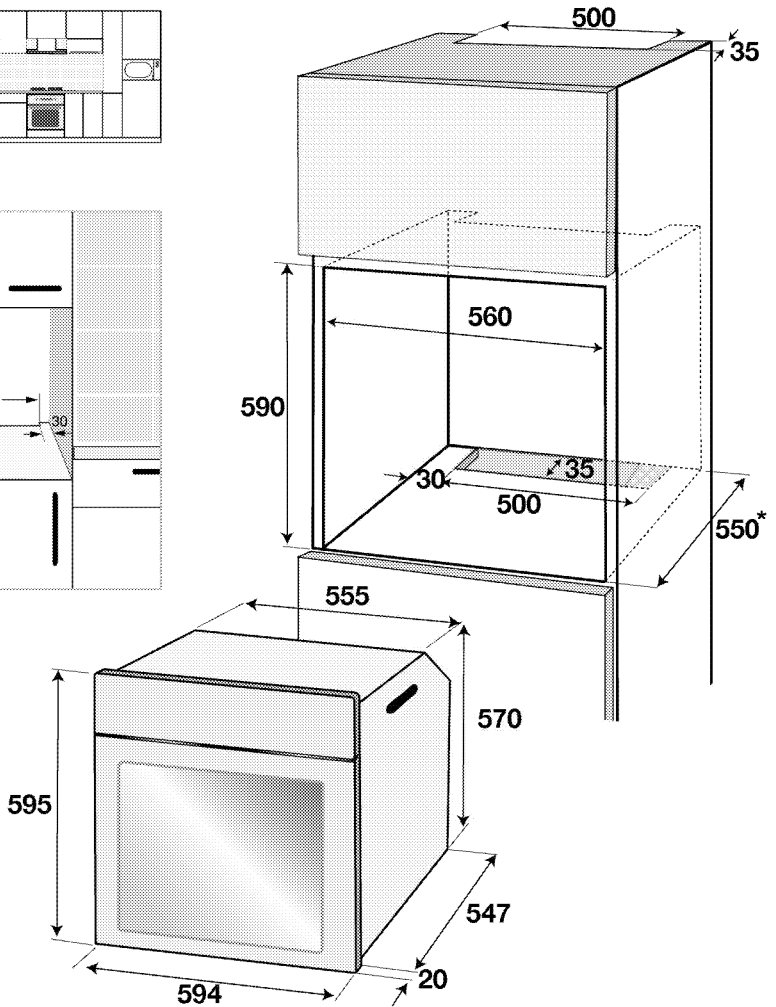
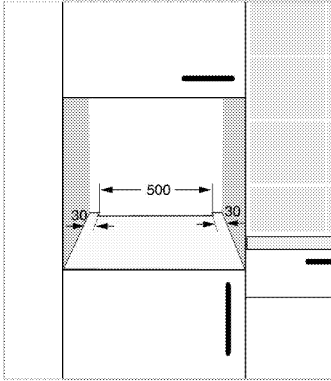
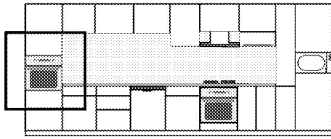
If the appliance has wire handles, push the handles back into the side walls after moving the appliance.

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).



* min.



* min.

Installation and connection

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

Electrical connection

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

product without a grounding installation in accordance with the local regulations.



DANGER:

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

**DANGER:**

The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product.

A damaged power cable must be replaced by a qualified electrician. Otherwise, there is risk of electric shock, short circuit or fire!

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

**DANGER:**

Before starting any work on the electrical installation, disconnect the product from the mains supply.

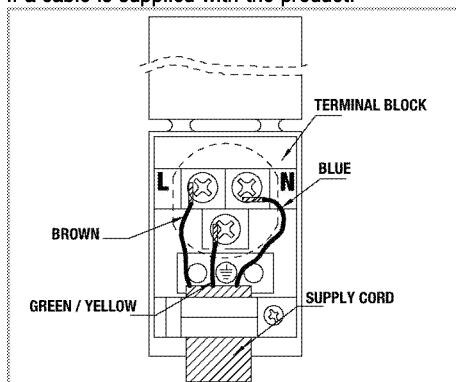
There is the risk of electric shock!

Connecting the power cable

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

1. 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.

If a cable is supplied with the product:

2. **For single-phase connection**, connect the wires as identified below:

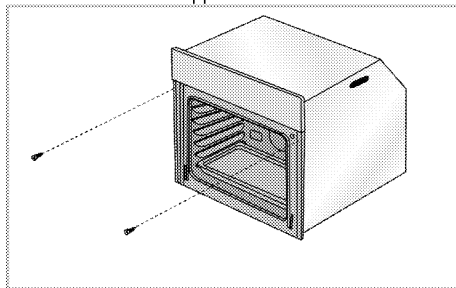
- Brown/Black cable = L (Phase)
- Blue/Grey cable = N (Neutral)
- Green/yellow cable = (E) (Ground)

» OR

- Grey/Black cable = L (Phase)
- Blue/Brown cable = N (Neutral)
- Green/yellow cable = (E) (Ground)

Installing the product

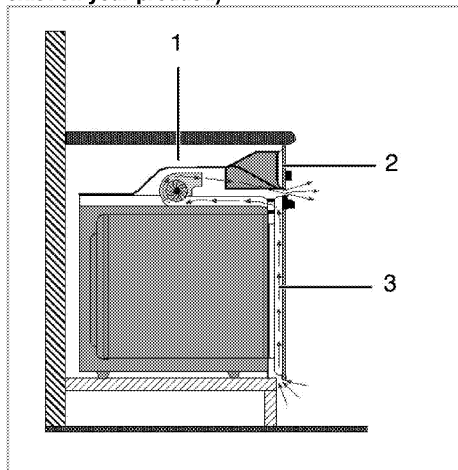
1. Slide the oven into the cabinet, align and secure it while making sure that the power cable is not broken and/or trapped.



Secure the oven with 2 screws as illustrated.

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

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



- 1 Cooling fan
- 2 Control panel
- 3 Door

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



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

Final check

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

Future Transportation

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



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

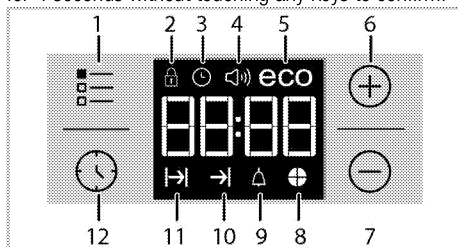
Time setting

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

Press \oplus/\ominus keys to set the time of the day after the oven is energized for the first time.



 For touch control models, touch  first and then use \oplus/\ominus to set the time of the day.


Confirm the setting by touching  symbol and wait for 4 seconds without touching any keys to confirm.




- 1 Adjustment key
- 2 Key lock symbol
- 3 Clock symbol
- 4 Alarm volume symbol (This may not exist on your product.)
- 5 Eco mode symbol
- 6 Plus key
- 7 Minus key

- 8 Time slice symbol
- 9 Alarm symbol
- 10 End of Cooking Time symbol
- 11 Cooking Time symbol
- 12 Program key

 If the initial time is not set, clock will run starting from **12:00** and  symbol will be displayed. The symbol will disappear once the time is set.

 Current time settings are canceled in case of power failure. It needs to be readjusted.


First cleaning of the appliance

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

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

Initial heating

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

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

Electric oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select Static position.
4. Select the highest grill power; See *How to operate the electric oven, page 19*.
5. Operate the oven for about 30 minutes.
6. Turn off your oven; See *How to operate the electric oven, page 19*

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 24*.
4. Operate the grill about 15 minutes.
5. Turn off your grill; see *How to operate the grill, page 24*



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. The baking tray to be slid must be of a size that covers the whole grilling area. This tray might not be provided with the product. Add some water in the baking tray for easy cleaning.

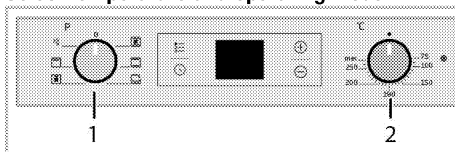


Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat.

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

How to operate the electric oven

Select temperature and operating mode



- 1 Function knob
- 2 Thermostat knob

1. Set the Function knob to the desired operating mode.
2. Set the Temperature knob to the desired temperature.

» Oven heats up to the adjusted temperature and maintains it. During heating, temperature lamp stays on.

Switching off the electric oven

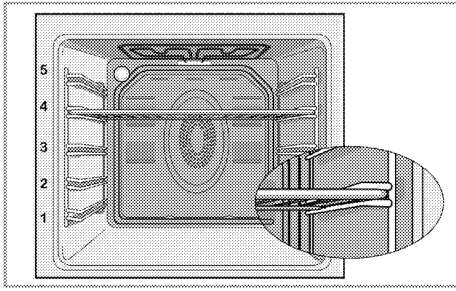
Turn the function knob and temperature knob to off (upper) position.

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.

(Varies depending on the product model.)



Operating modes

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

Top and bottom heating



Top and bottom heating are in operation. 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.

Bottom heating



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



This function must be used for easy steam cleaning as well.

Fan supported bottom/top heating



Top heating, bottom heating plus fan (in the rear wall) are in operation. Hot air is evenly distributed throughout the oven rapidly by means of the fan. Cook with one tray only.

Full grill



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

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

Grill+Fan



Grilling effect is not as strong as in Full Grill

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

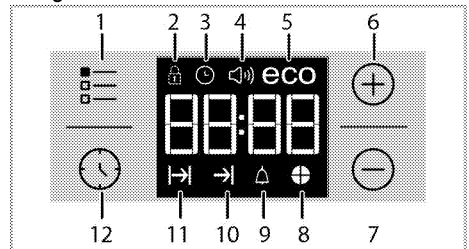
Booster



This function is used to heat the oven rapidly; it is not suitable for cooking food.

- Select the desired temperature after selecting this function. Temperature light turns on and oven is heated.
- Light turns off after the heating process is completed. Now select the desired function to cook your food.




Using the oven clock



- 1 Adjustment key
- 2 Key lock symbol
- 3 Clock symbol
- 4 Alarm volume symbol (This may not exist on your product.)
- 5 Eco mode symbol
- 6 Plus key
- 7 Minus key
- 8 Time slice symbol
- 9 Alarm symbol
- 10 End of Cooking Time symbol
- 11 Cooking Time symbol
- 12 Program key






Maximum time that can be set for end of cooking is 5 hours 59 minutes. Program will be cancelled in case of power failure. You must reprogram the oven.

	While making any setting, related symbols will flash on the display. You must wait for a short time for the settings to take effect.
	If no cooking setting is made, time of the day cannot be set.
	Remaining time will be displayed if cooking time is set when the cooking starts.

Cooking by setting the cooking time;









You can set the oven so that it will stop at the end of the specified time by setting the cooking time on the timer.

1. Select the function for cooking.
2. Touch  until  symbol appears on display for cooking time.
3. Set the cooking time with \oplus / \ominus keys.
 » After the cooking time is set,  symbol and the time slice will appear on display continuously.
4. Place the dish into the oven and set the temperature with temperature knob. Cooking will start.

» Cooking time starts to count down on display when cooking starts and all parts of time slice symbol is lit. The set cooking time is divided into 4 equal parts and when the time of each parts ends, the symbol of that parts turns off. So you can understand the ratio of remaining cooking time to total cooking time easily.

Setting the the end of cooking time to a later time;

After setting the cooking time on the timer, you can set the end of cooking time to a later time.


1. Select the function for cooking.
2. Touch  until  symbol appears on display for cooking time.
3. Set the cooking time with \oplus / \ominus keys.
 » » Once the Cooking Time is set,  symbol will appear on display continuously.
4. Touch  until  symbol appears on display for the end of cooking time.
5. Press \oplus / \ominus keys to set the end of cooking time.
 » After the cooking time is set,  symbol plus  symbol and the time slice will appear on display continuously. Once the cooking starts,  symbol disappears.
6. Place the dish into the oven and set the temperature with temperature knob. Cooking will start.

» **Oven timer calculates the startup time by deducting the cooking time from the end of**

cooking time you have set. Selected operating 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.




» Cooking time starts to count down on display when cooking starts and all parts of time slice symbol is lit. The set cooking time is divided into 4 equal parts and when the time of each parts ends, the symbol of that parts turns off. So you can understand the ratio of remaining cooking time to total cooking time easily.


7. After the cooking process is completed, **"End"** appears on the displayed and the timer gives an audio warning.
8. Audio warning sounds for 2 minutes. To stop the audio warning, just press any key. Audio warning will be silenced and current time will be displayed.

 If you press any key at the end of the audio warning, the oven will restart operating. Turn the temperature knob and function knob to **"0"** (off) position to switch off the oven in order to prevent re-operation of the oven at the end of warning.



Activating the keylock

You can prevent digital timer from being intervened with by activating the key lock function.

1. Touch  until  symbol appears on display.
 » **"OFF"** will appear on the display.
2. Press \oplus to activate the key lock.
 » Once the key lock is activated, **"On"** appears on the display and the  symbol remains lit.

 Digital timer keys are not functional when the key lock is activated. Key lock will not be cancelled in case of power failure.



To deactivate the keylock


1. Touch  until  symbol appears on display.
 » **"On"** will appear on the display.
2. Disable the key lock by pressing the \ominus key.
 » **"OFF"** will be displayed once the keylock is deactivated.

Setting the alarm clock


You can use the timer of the product for any warning or reminder apart from the cooking program.

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. Timer will give an audio warning at the end of the set time.

1. Touch  until  symbol appears on display.

 Maximum alarm time can be 23 hours and 59 minutes.

2. Set the alarm duration by using ⊕ / ⊖ keys.

 Function keys for alarm tone, time of day, display brightness and temperature keys should be at 0 (OFF) position.


- » △ symbol will remain lit and the alarm time will appear on the display once the alarm time is set.
3. At the end of the alarm time, △ symbol starts flashing and the audio warning is heard.

Turning off the alarm

1. Audio warning sounds for 2 minutes. To stop the audio warning, just press any key.
- » Audio warning will be silenced and current time will be displayed.

Cancelling the alarm;

1. Touch ☹ until △ symbol appears on display in order to cancel the alarm.
2. Press and hold ⊖ key until "00:00" is displayed.

 Alarm time will be displayed. If the alarm time and cooking time are set concurrently, shortest time will be displayed.

Changing alarm tone

1. Touch ≡ until 🎵 symbol appears on display.
 2. Adjust the desired alarm tone with ⊕ / ⊖ keys.
 3. The tone you have set will be activated in a short time.
- » Selected alarm tone will appear as "b-01", "b-02" or "b-03" on the display.

Changing the time of the day

To change the time of the day you have previously set:

1. Touch ≡ until ☹ symbol appears on display.
2. Set the time of the day with ⊕ / ⊖ keys.
3. The time you have set will be activated in a short time.

Economy mode

You can save energy with economy mode while cooking by setting cooking time in the oven. This mode completes the cooking with the inner temperature of the oven by switching off the heaters before the end of cooking time.

Setting the economy mode

1. Touch ≡ symbol until **eco** symbol appears on display.
- » "OFF" will appear on the display.
2. Enable economy mode by touching ⊕ key.
- » Once the economy mode is activated, "On" appears on the display and the eco symbol remains lit.

Disabling economy mode

1. Touch ≡ symbol until **eco** symbol appears on display.
- » "On" will appear on the display.
2. Disable economy mode by touching ⊖ key.
- » "Off" will be displayed once the eco mode is deactivated.

Setting the screen brightness

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

1. Touch ≡ until **d-01** or **d-02** or **d-03** appears on display for display brightness.
 2. Set the desired brightness with ⊕ / ⊖ keys.
- » The time you have set will be activated in a short 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	Accessory to use	Operating mode	Rack position	Temperature (°C)	Cooking time (approx. in min.)
Cakes in tray	One level	Standard tray*		3	180	25 ... 30
Cakes in mould	One level	Cake mold on wire grill**		2	180	40 ... 50
Small cakes	One level	Standard tray*		3	160	25 ... 35
Sponge cake	One level	Round springform pan with a diameter of 26 cm on wire grill**		3	160	25 ... 35
Cookies	One level	Pastry tray*		3	180	25 ... 30
Dough pastry	One level	Standard tray*		2	200	30 ... 40
Rich pastry	One level	Standard tray*		2	200	25 ... 35
Leaven	One level	Standard tray*		2	200	35 ... 45
Lasagna	One level	Glass/metal rectangular pan on wire grill**		2 - 3	200	30 ... 40
Pizza	One level	Standard tray*		2	200 ... 220	15 ... 20
Beef steak (whole) / Roast	One level	Standard tray*		3	25 min. 250/max, then 180 ... 190	100 ... 120
Leg of Lamb (casserole)	One level	Standard tray*		3	25 min. 220 then 180 ... 190	70 ... 90
Roasted chicken (1,8-2 kg)	One level	Standard tray*		2	15 min. 250/max, then 180 ... 190	60 ... 80
Turkey (5.5 kg)	One level	Standard tray*		1	25 min. 250/max, then 180 ... 190	150 ... 210
Fish	One level	Standard tray*		3	200	20 ... 30

It is suggested to perform preheating for all foods.
 * These accessories may not be supplied with the product.
 ** These accessories are not supplied with the product. They are commercially available accessories.

Cooking table for test meals

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

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

It is suggested to perform preheating for all foods.
 * These accessories may not be supplied with the product.
 ** These accessories are not supplied with the product. They are commercially available accessories.

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.

Cooking times table for grilling

Grilling with electric grill

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

depending on thickness

*Preheat for 5 minutes

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

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

Food	Accessory to use	Rack position	Temperature (°C)	Cooking time (approx. in min.)
Toast bread	Wire grill	4	250	1...3 min.
Meatballs (beef) - 12 pieces	Wire grill	4	250	25...35 min.

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

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

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

» Temperature light turns on.

Switching off the grill

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



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.

6 Maintenance and care

General information

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



DANGER:

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

There is the risk of electric shock!



DANGER:

Allow the product to cool down before you clean it.

Hot surfaces may cause burns!

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



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

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

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



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

Cleaning the control panel

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



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

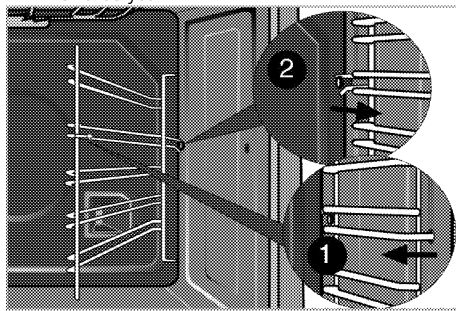
Control panel may get damaged!

Cleaning the oven

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

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

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

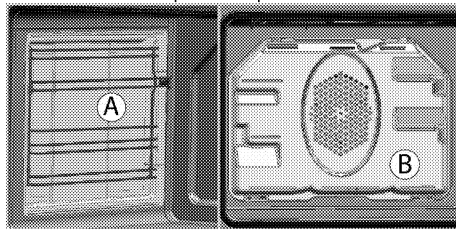


Catalytic walls

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

The inner side walls (A) and/or the rear wall (B) of your product may be coated with catalytic enamel. Catalytic walls have a light matte colour and a porous surface. Catalytic walls of the oven should not be cleaned.

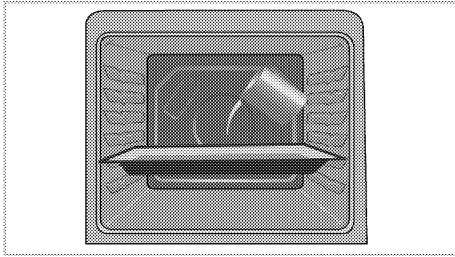
Thanks to their perforated structure, catalytic surfaces absorb grease and once the surface is filled with grease, they start to shine. In this case, it is recommended to replace the parts.



Easy Steam Cleaning

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

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



3. Set the oven to easy steam cleaning mode and run at 100°C for 25 minutes.
4. Open the door and wipe the inner surfaces of the oven with a damp sponge or cloth.
5. Use warm water with washing liquid, a soft cloth or sponge to clean the persistent dirt and wipe it with a dry cloth.



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

Clean oven door

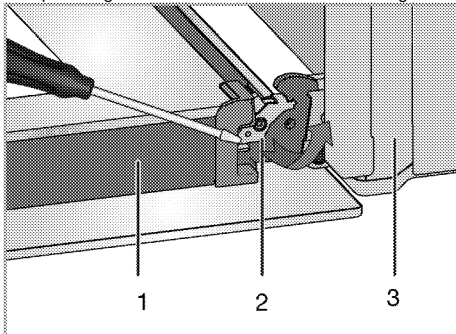
To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.



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.

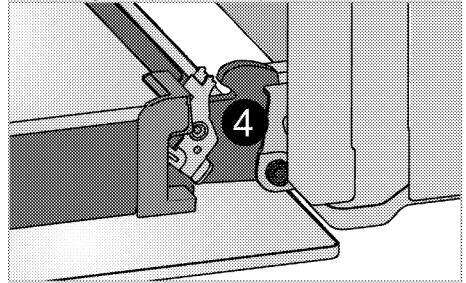
Removing the oven door

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.

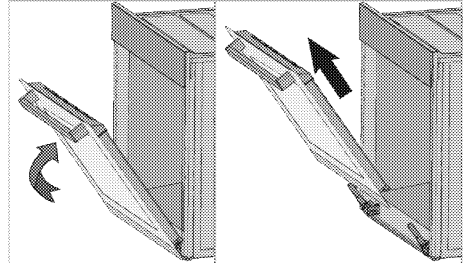


1 Door

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



3. Move the front door to half-way.



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



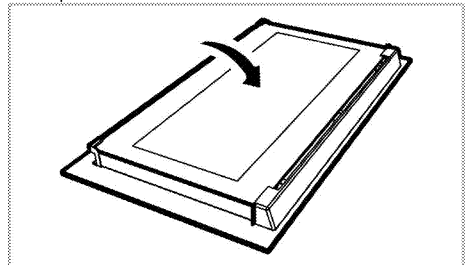
Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

Removing the door inner glass

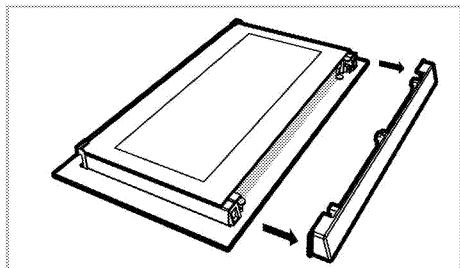
(This feature is optional. It may not exist on your product.)

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

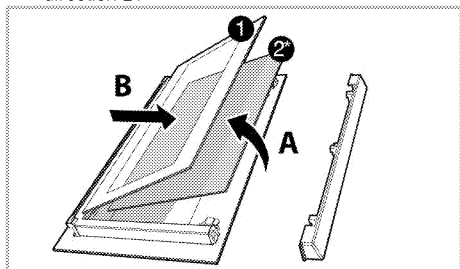
1. Open the oven door.



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



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



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

Replacing the oven lamp



DANGER:

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

Hot surfaces may cause burns!



In this oven, an incandescent lamp with a power of less than 40 W, a height of less than 60 mm, a diameter of less than 30 mm or a halogen lamp with socket type G9, a power of less than 60 W is used. The lamps are suitable for operation at temperatures above 300 °C. Oven lamps can be obtained from Authorised Service Agents or technician with licence.



Position of lamp might vary from the figure.



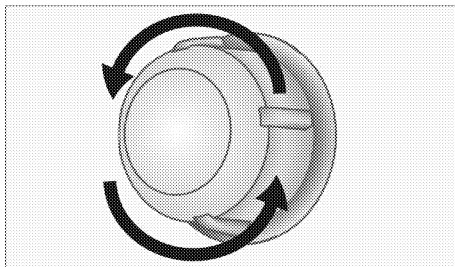
The lamp used in this appliance is not suitable for household room illumination. The intended purpose of this lamp is to assist the user to see foodstuffs.



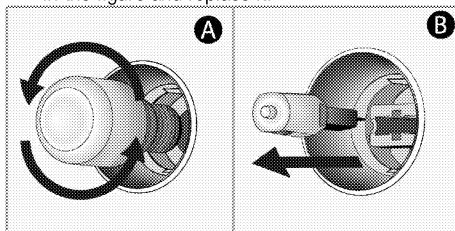
The lamps used in this appliance have to withstand extreme physical conditions such as temperatures above 50 °C.

If your oven is equipped with a round lamp:

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



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



4. Install the glass cover.

7 Troubleshooting

Oven emits steam when it is in use.

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

Product emits metal noises while heating and cooling.

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

Product does not operate.

- The mains fuse is defective or has tripped. >>> *Check fuses in the fuse box. If necessary, replace or reset them.*
- Product is not plugged into the (grounded) socket. >>> *Check the plug connection.*

Oven light does not work.

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

Oven does not heat.

- Might not be set to a certain cooking function and/or temperature. >>> *Set the oven to a certain cooking function and/or temperature.*
- In models equipped with a timer, the timer is not adjusted. >>> *Adjust the time.*
(In products with microwave oven, timer controls only microwave oven.)
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

(In models with timer) Clock display is blinking or clock symbol is on.

- A previous power outage has occurred. >>> *Adjust the time / Switch of the product and switch it on again.*

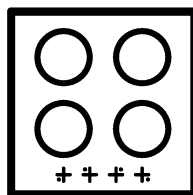
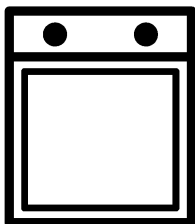


Consult the Authorised Service Agent or technician with licence or the dealer where you have purchased the product if you can not remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.



Ugradbena pećnica

Korisnički priručnik

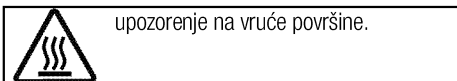
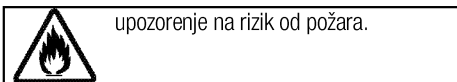
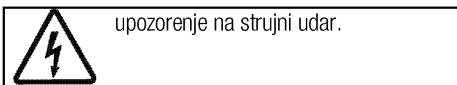
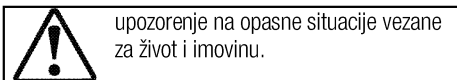
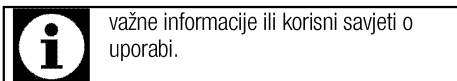


Molimo prvo pročitajte ovaj korisnički priručnik!

Poštovani kupci,
hvala Vam što ste odabrali proizvod tvrtke Beko. Nadamo se da ćete postići najbolje rezultate s proizvodom koji je proizveden visokokvalitetnom i najmodernijom tehnologijom. Zato vas molimo da pažljivo pročitate cijeli korisnički priručnik i druge prateće dokumente prije uporabe proizvoda te da ih sačuvate za buduću uporabu. Ako proizvod dajete nekom drugom, priložite i korisnički priručnik. Poštujte sva upozorenja i informacije u korisničkom priručniku. Imajte na umu da ovaj korisnički priručnik vrijedi i za nekoliko drugih modela. Razlike između modela navedene su u priručniku.

Objašnjenje simbola

U ovom korisničkom priručniku koriste se sljedeći simboli:



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

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1 **Važne upute i upozorenja za sigurnost i okoliš**

Ovaj odjeljak sadrži sigurnosne upute koje će vam pomoći da se zaštitite od rizika od osobnih ozljeda ili oštećenja imovine. Nepoštivanjem ovih uputa poništavaju se sva jamstva.

Opća sigurnost

- Ovaj uređaj mogu koristiti djeca starija od 8 godina i osobe sa smanjenim tjelesnim, osjetilnim ili mentalnim mogućnostima ili nedostatkom iskustva i znanja ako imaju nečiji nadzor ili su upućene u sigurnu uporabu ovog proizvoda i razumiju opasnosti koje on nosi.

Djeca se ne smiju igrati uređajem. Djeca ne smiju bez nadzora čistiti i održavati uređaj.

- Uređaj ne smiju upotrebljavati osobe (uključujući djecu) sa smanjenim tjelesnim, osjetilnim ili mentalnim sposobnostima ili s nedostatkom iskustva i znanja, osim ako se ne nadziru ili im se daju upute. Djeca koja se nadziru ne smiju se igrati uređajem.
- Ako se proizvod predaje nekome u svrhu osobne upotrebe ili kao rabljeni uređaj, trebaju se također predati korisnički priručnik, oznake proizvoda i drugi odgovarajući dokumenti i dijelovi.

- Instalacije i popravke moraju uvijek obavljati ovlaštene serviseri. Proizvođač nije odgovoran za oštećenja nastala zbog postupaka koje vrše neovlaštene osobe, a to može dovesti i do poništavanja jamstva. Prije instalacije pažljivo pročitajte upute.
- Ne radite s proizvodom ako je pokvaren ili ima bilo kakva vidljiva oštećenja.
- Provjerite jesu li funkcijske tipke uređaja isključene nakon svake uporabe.

Električna sigurnost

- Uređaj se ne smije koristiti ako na njemu postoji kvar, osim ako ga nije popravio ovlaštenu serviser. Postoji opasnost od strujnog udara!
- Proizvod spojite samo na uzemljenu utičnicu/vod sa naponom i zaštitom kako je navedeno u tablici "Tehničke specifikacije". Neka uzemljenje izvede kvalificirani električar dok koristite proizvod sa ili bez transformatora. Naša tvrtka neće biti odgovorna za bilo kakve poteškoće nastale zbog uporabe proizvoda bez uzemljenja u skladu s lokalnim zakonima.
- Proizvod nikad ne perite tako da ga pršćete ili zalijevate vodom!

Postoji opasnost od strujnog udara!

- Proizvod mora biti isključen iz struje tijekom instalacije, održavanja, čišćenja i servisiranja.
- Ako je kabel napajanja uređaja oštećen, mora ga zamijeniti proizvođač, njegov serviser ili slično kvalificirana osoba da bi se izbjegla opasnost.
- Uređaj se mora instalirati tako da se u potpunosti može odvojiti od mreže napajanja. Razdvajanje mora biti omogućeno mrežnim utikačem ili prekidačem ugrađenim u fiksnu električnu instalaciju u skladu s građevinskim propisima.
- Stražnja površina pećnice postaje vruća kad se koristi. Pazite da spoj s strujom ne dodiruje stražnju površinu; inače se spojevi mogu oštetiti.
- Nemojte priključiti kabel između vrata pećnice i okvira i nemojte ga provoditi preko vrućih površina. Inače će se izolacija kabela otopiti i uzrokovati požar zbog kratkog spoja.
- Sve radove na električnoj opremi i sustavima smiju obavljati samo ovlaštene i kvalificirane osobe.
- U slučaju bilo kakvog oštećenja, isključite uređaj i otpojite ga s napajanja. Da biste to uradili, isključite osigurač u kući.

- Provjerite je li nazivna struja osigurača kompatibilna s proizvodom.

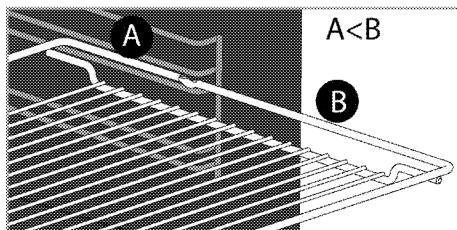
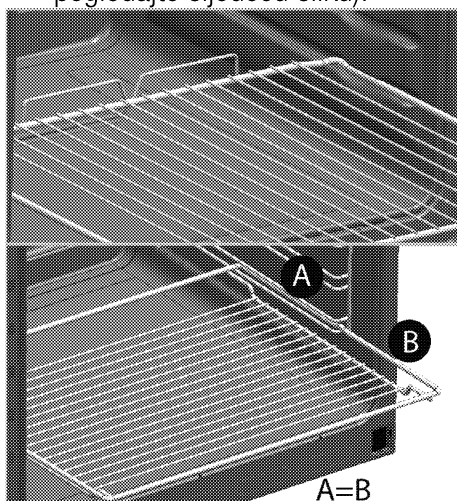
Sigurnost proizvoda

- UPOZORENJE: Uređaj i njegovi dostupni dijelovi postanu vrući tijekom uporabe. Trebate izbjegavati dodirivanje grijaćih elemenata. Djeca mlađa od 8 godina se trebaju držati podalje, osim ako imaju stalni nadzor.
- Nikada ne koristite proizvod kad su vam smanjeni prosudba ili koordinacija zbog uporabe alkohola i/ili droga/lijekova.
- Pazite kad koristite alkoholna pića u jelima. Alkohol isparava pri visokim temperaturama i može uzrokovati požar pri kontaktu s vrućim površinama.
- Pazite da blizu proizvoda ne budu zapaljivi materijali jer njegove stranice mogu postati vruće tijekom uporabe.
- Tijekom uporabe uređaj postaje vruć. Trebate izbjegavati dodirivanje grijaćih elemenata u pećnici.
- Držite otvore za ventilaciju bez zapreka.
- Ne grijte zatvorene konzerve i staklenke u pećnici. Tlak koji se stvori u konzervi/staklenci može prouzročiti njeno pucanje.
- Ne stavljajte lim za pečenje, posude ili aluminijsku foliju

izravno na dno pećnice.
Nakupljanje topline može oštetiti dno pećnice.

- Ne koristite jaka abrazivna sredstva za čišćenje ili oštre strugače metala za čišćenje stakla vrata pećnice jer mogu izgubiti površinu, što može rezultirati razbijanjem stakla.
- Nemojte koristiti parne čistače za čišćenje uređaja jer to može uzrokovati strujni udar.
- (Funkcije se razlikuju ovisno o modelu proizvoda.)

Pravilno stavljanje žičanog roštilja i lima za pečenje na žičane police
Važno je pravilno staviti žičanu policu i/ili lim za pečenje na policu. Provucite žičanu policu ili lim za pečenje između 2 police i pazite da je u ravnoteži prije nego stavite hranu na nju (molimo pogledajte sljedeću sliku).



- Ne koristite uređaj ako je staklo prednjih vrata skinuto ili puknuto.
- Uvijek koristite rukavice otporne na toplinu kad stavljate posude u vruću pećnicu i vadite ga iz nje.
- Papir za pečenje stavite u posudu za pečenje ili na dodatak za pećnicu (lim, rešetku i sl.) zajedno s hranom i zatim sve stavite u prethodno zagrijanu pećnicu. Uklonite višak papira za pečenje koji prelazi preko rubova dodatka za pećnicu ili posude kako biste spriječili rizik od kontakta s grijaćim elementima pećnice. Papir za pečenje nikada nemojte upotrebljavati pri radnoj temperaturi višoj od one koja je za njega naznačena. Papir za pečenje ne stavljajte izravno na dno pećnice.
- **UPOZORENJE:** Pazite da su kabel za napajanje uređaja ili prekidač isključeni prije zamjene žarulje da biste izbjegli opasnost od električnog udara.
- Uređaj se ne smije postaviti iza dekorativnih vrata da se ne bi pregrijao.

Za pouzdanost proizvoda protiv požara;

- provjerite pristaje li utikač u utičnicu kako ne bi izazivao iskrenje.
- Ne koristite oštećeni ili izrezani ili produžni kabel, osim originalnog kabela.
- Pazite da na utičnici u koju se uključuje uređaj nema tekućina ili vlage.

Predviđena uporaba

- Ovaj proizvod je napravljen za uporabu u kućanstvu. Komercijalna uporaba nije dopuštena.
- OPREZ: Ovaj uređaj je samo u svrhu kuhanja. Ne smije se koristiti u druge svrhe, npr. Grijanje sobe.
- Uređaj se ne smije koristiti za grijanje tanjura pod roštiljem, vješanje ručnika i krpa itd. na ručke, za sušenje i grijanje.
- Proizvođač neće biti odgovoran za bilo kakvu štetu do koje je došlo zbog nepravilne uporabe ili rukovanja.
- Uređaj se može koristiti za odmrzavanje, pečenje i pečenje na grillu.

Sigurnost za djecu

- UPOZORENJE: Dostupni dijelovi mogu postati vrući tijekom uporabe. Malu djecu treba držati podalje.

- Materijali pakiranja će biti opasni za djecu. Držite materijale pakiranja podalje od djece. Molimo odložite sve dijelove pakiranja prema standardima o zaštiti okoliša.
- Električni aparati su opasni za djecu. Držite djecu podalje od uređaja dok radi i ne dopuštajte im da se igraju s uređajem.
- Nemojte držati bilo kakve predmete do kojih djeca mogu doći iznad uređaja.
- Kad su vrata otvorena, nemojte stavljati bilo kakve teške predmete na njih i ne dozvoljavajte djeci da sjede na njima. Pećnica se može prevrnuti ili se šarke vrata mogu oštetiti.

Stara oprema

Usklađenost s Direktivom o električnoj i elektroničkoj opremi (WEEE) i zbrinjavanju otpada:



Ovaj proizvod usklađen je s EU Direktivom WEEE (2012/19/EU). Ovaj proizvod nosi klasifikacijsku oznaku za električni i elektronski otpad (WEEE). Ovaj je proizvod proizveden s visokokvalitetnim dijelovima i materijalima koji se mogu ponovno upotrijebiti i prikladni su za reciklažu. Ne odlažite otpadne uređaje s normalnim otpadom iz kućanstva i drugim otpadom na kraju servisnog vijeka. Odnosite ga u sabirni centar za recikliranje električne i elektroničke opreme. Obratite se lokalnim vlastima da biste saznali više informacija o sabirnim centrima.

Usklađenost s Direktivom o zabrani uporabe određenih opasnih tvari u električnoj i elektroničkoj opremi (RoHS):

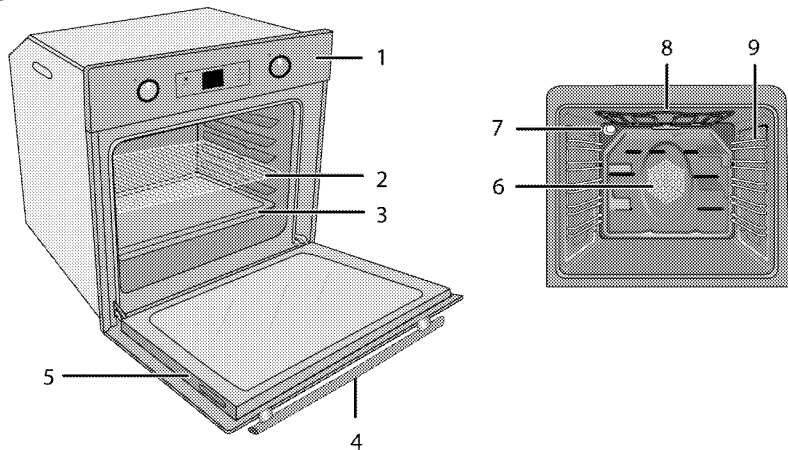
Proizvod koji ste kupili usklađen je s EU Direktivom RoHS (2011/65/EU). Ne sadrži štetne i zabranjene materijale navedene u Direktivi.

Odlaganje materijala pakiranja

- Električni aparati su opasni za djecu. Držite materijale pakiranja na sigurnom mjestu izvan domašaja djece. Materijali pakiranja proizvoda su proizvedeni od recikliranih materijala. Odložite ih pravilno i sortirajte u skladu s uputama o odlaganju recikliranog otpada. Ne odlažite ih s uobičajenim otpadom iz kućanstva.

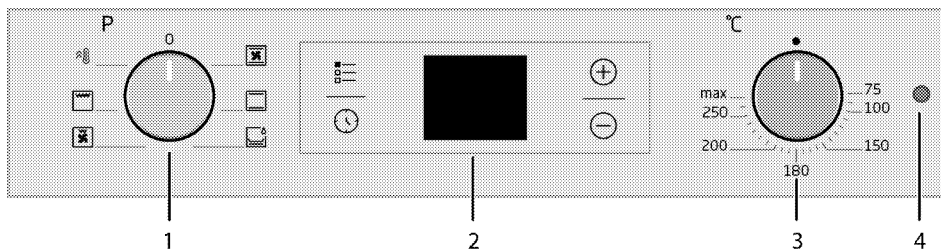
2 Opće informacije

Pregled



- 1 Kontrolna ploča
- 2 Žičana policica
- 3 Lim za pečenje
- 4 Ručka
- 5 Vrata

- 6 Motor s ventilatorom (iza čelične ploče)
- 7 Svjetlo
- 8 Gornji grijaći element
- 9 Položaji policice



- 1 Tipka funkcija
- 2 Digitalni tajmer
- 3 Tipka termostata
- 4 Svjetlo termostata

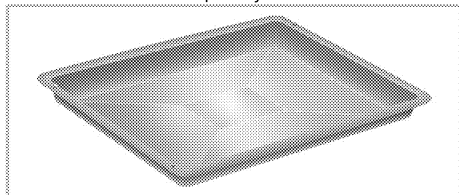
Sadržaj paketa



Dodaci dostavljeni s uređajem mogu biti različiti, ovisno o modelu proizvoda. Svi dodaci opisani u korisničkom priručniku možda ne postoje za vaš proizvod.

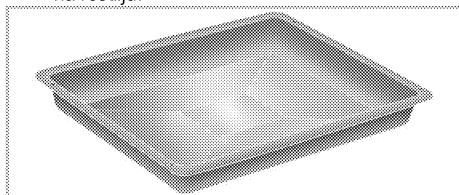
1. **Korisnički priručnik**
2. **Standardni lim za pečenje**

Koristi se za peciva, smrznutu hranu i velike komade mesa za pečenje.



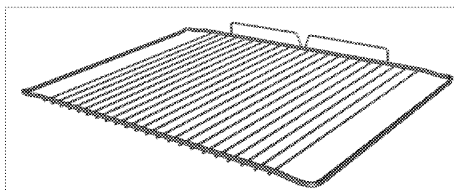
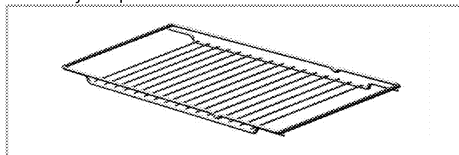
3. **Duboki lim za pečenje**

Koristi se za peciva, veliko pečenje, jela sa sokovima i za sakupljanje masnoće kod pečenja na roštilju.



4. **Žičana rešetka**

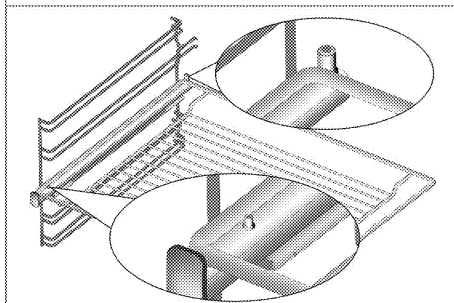
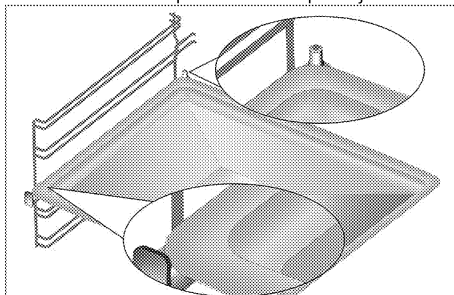
Koristi se za pečenje i za stavljanje hrane koja će se peći ili kuhati u posudama za složenac na željenu policu.



5. **Pravilno stavljanje žičane police i lima za pečenje na teleskopske police.**
(Ova je značajka neobavezna. Možda ne postoji na vašem proizvodu.)

Teleskopske police vam omogućavaju da lako instalirate i uklonite limove za pečenje i žičanuolicu.

Kod uporabe lima za pečenje i žičane police s teleskopskim policama, pazite da zatici na stražnjem dijelu teleskopske police stoje uz rubove žičane police i lima za pečenje.



Tehničke specifikacije

Napon/frekvencija	220-240 V ~ 50 Hz
Ukupna potrošnja energije	2.4 kW
Vrsta / presjek kabela	min.H05W-FG 3 x 1,5 mm ²
Vanjske dimenzije (visina/širina/dubina)	595 mm/594 mm/567 mm
Dimenzije za instalaciju (visina/širina/duljina)	**590 ili 600 mm/560 mm/min. 550 mm
Glavna pećnica	Multifunkcijska pećnica
Unutarnja lampica	15/25 W
Potrošnja energije za roštilj	2.2 kW

Osnove: Informacije o energetske oznaci električnih pećica se daju u skladu s normom EN 60350-1 / IEC 60350-1. Te se vrijednosti određuju pod standardnim opterećenjem s grijanjem donjim-gornjim grijačem uz pomoć ventilatora (ukoliko postoji).

Klasa energetske učinkovitosti se određuje u skladu sa sljedećom prioritizacijom ovisno o tome da li odgovarajuće funkcije postoje na proizvodu ili ne. 1-Kuhanje s eko-ventilatorom, 2- Turbo sporo kuhanje, 3-Turbo kuhanje, 4-Grijanje od dolje/od gore uz pomoć ventilatora, 5-Grijanje od gore i od dolje.

** Pogledajte. *Instalacija, stranica 12.*



Tehničke specifikacije mogu biti promijenjene bez prethodne obavijesti da bi se poboljšala kvaliteta proizvoda.



Slike u ovom priručniku su shematske i možda ne odgovaraju u potpunosti vašem proizvodu.



Vrijednosti navedene na oznakama proizvoda ili u njegovoj popratnoj dokumentaciji su dobivene u laboratorijskim uvjetima u skladu s odgovarajućim standardima. Ovisno o uvjetima rada i okoline proizvoda, te vrijednosti mogu biti različite.

3 Instalacija

Proizvod mora ugraditi kvalificirana osoba u skladu s važećim zakonima. Inače će jamstvo biti poništeno. Proizvođač neće biti odgovoran za oštećenja nastala zbog postupaka koje vrše neovlaštene osobe i to može poništiti jamstvo.



Priprema lokacije i instalacija struje za proizvod su odgovornost kupca.



OPASNOST:

Za instalaciju, uređaj mora biti spojen u skladu sa svim lokalnim zakonima o plinu i/ili električnoj energiji.



OPASNOST:

Prije instalacije, vizualno provjerite ima li proizvod nekih oštećenja. Ako ima, nemojte ga instalirati. Oštećeni proizvodi su rizik za vašu sigurnost.

- Površine, sintetički laminati i ljepila koja se koriste moraju biti otporni na toplinu (100 °C minimum).
- Kuhinjski ormari moraju biti ravni i fiksirani.
- Ako je ispod pećnice ladica, između pećnice i ladice se mora ugraditi polica.
- Uređaj moraju nositi najmanje dvije osobe.



Ne stavljajte uređaj pored hladnjaka ili ledenica. Toplina koju emitira proizvod će povećati potrošnju energije aparata za hlađenje.



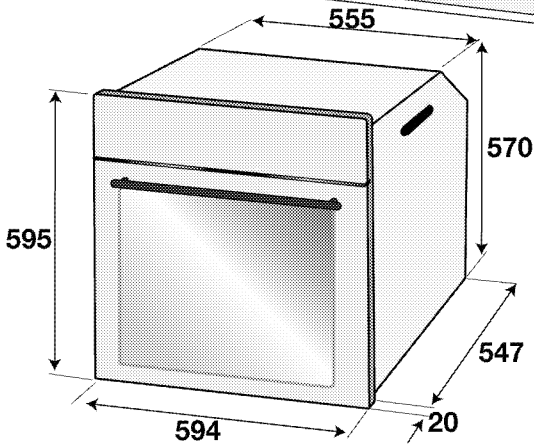
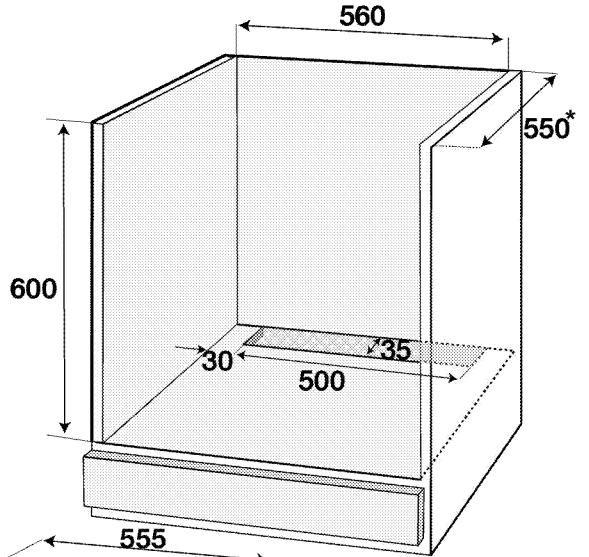
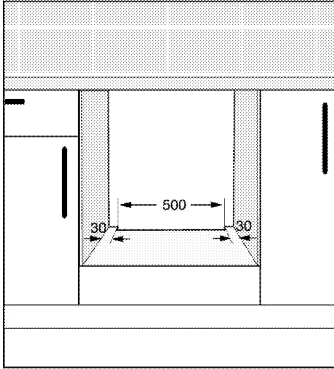
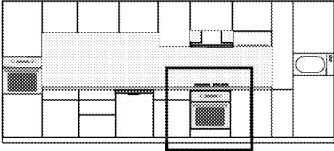
Ne koristite vrata i/ili ručku da biste pomicali proizvod.



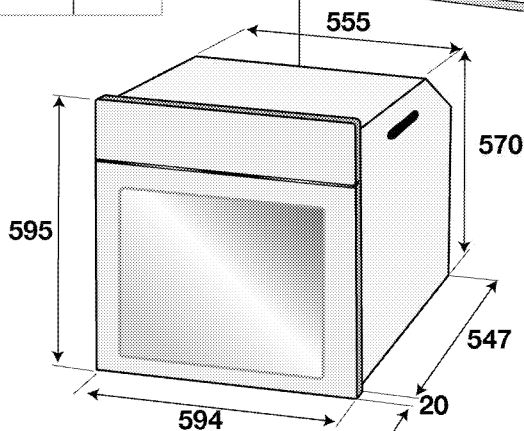
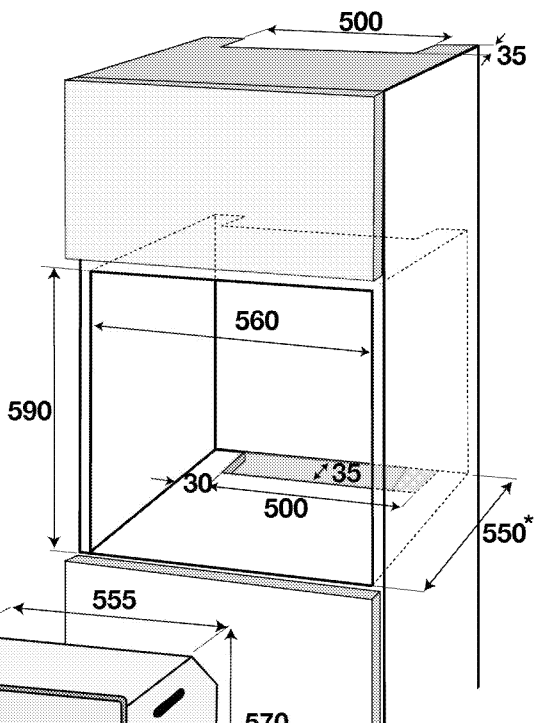
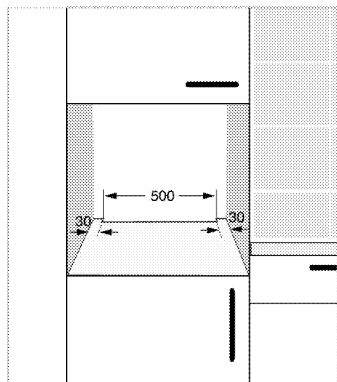
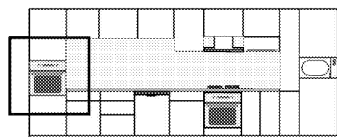
Ako proizvod ima žičane ručke, gurnite ručke nazad na bočne stjenke nakon što pomaknete proizvod.

Prije instalacije

Uređaj je namijenjen montaži u komercijalno dostupnim kuhinjskim ormarima. Između jedinice i zidova kuhinje se mora ostaviti sigurnosna razdaljina. Pogledajte sliku (vrijednosti u mm).



* min.



* min.

Montaža i spajanje

- Proizvod se smije montirati i spajati samo u skladu sa zakonom propisanim pravilima instalacije.

Elektroinstalacije

Spojite proizvod na uzemljenu utičnicu/vod zaštićene minijaturnim osiguračem odgovarajućeg kapaciteta kako je navedeno u tablici „Tehničke specifikacije”. Neka uzemljenje izvede kvalificirani električar dok upotrebljavate proizvod s transformatorom ili bez njega. Naša tvrtka neće biti odgovorna ni za kakvu štetu

nastalu zbog uporabe proizvoda bez uzemljenja u skladu s lokalnim zakonima.



OPASNOST:

Proizvod smije spojiti na napajanje samo ovlaštena osoba. Razdoblje jamstva proizvoda počinje tek nakon pravilne instalacije. Proizvođač neće biti odgovoran za oštećenja nastala zbog postupaka koje vrše neovlaštene osobe.



OPASNOST:

Kabel napajanja ne smije biti stegnut, presavijen ili stisnut ili u dodiru s vrućim dijelovima uređaja. Oštećeni kabel napajanja mora zamijeniti kvalificirani električar. U suprotnom, postoji opasnost od električnog udara, kratkog spoja ili požara!

- Spoj mora biti u skladu s nacionalnim zakonima.
- Podaci napajanja moraju odgovarati podacima navedenim na tipskoj pločici jedinice. Otvorite prednja vrata da biste vidjeli tipsku pločicu.
- Kabel napajanja na vašem proizvodu mora biti u skladu s tablicom "Tehničke specifikacije".



OPASNOST:

Prije početka bilo kakvog rada na električnim instalacijama, molimo ne otpajajte proizvod s napajanja. Postoji opasnost od strujnog udara!

Spajanje kabela napajanja

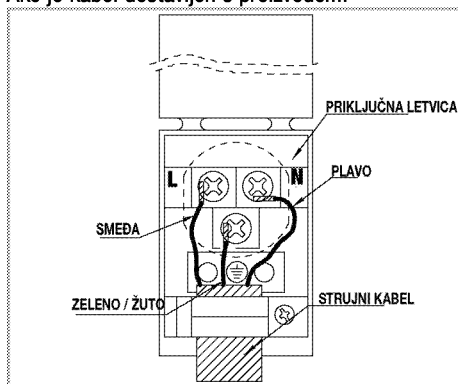


Prilikom izvršavanja ožičenja morate se pridržavati nacionalnih/lokalnih zakona o električnoj energiji i upotrebljavati odgovarajuću utičnicu/vod za pećnicu. U slučaju da su granice snage proizvoda veće od električne vodljivosti utikača i utičnice/voda, proizvod se mora izravno spojiti putem fiksne električne instalacije bez upotrebe utikača i utičnice/voda.


1. Ako nije moguće isključiti sve polove s napajanja, jedinica za otpajanje s najmanje 3 mm razmaka za kontakt (osigurači, sigurnosne sklopke, kontakti) moraju biti spojeni a svi polovi ove jedinice za isključivanje moraju biti uz proizvod (ne iznad proizvoda) u skladu s IEE direktivama. Nepridržavanje ovih uputa uzrokuje probleme i ukida jamstvo za proizvod.


Preporučuje se dodatna zaštita sklopkom za preostalu struju.

Ako je kabel dostavljen s proizvodom:



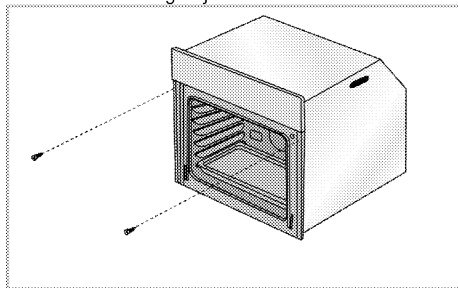
2. **Za jednofazni spoj**, spojite žice kako je dolje navedeno:

- Smeđi-Crni kabel = L (faza)
 - Plavi-sive boje kabel = N (nula)
 - Žuto-zeleni kabel = (E)  (Uzemljenje)
- » ili

- Sive-Crni kabel = L (faza)
- Plavi-Smeđi boje kabel = N (nula)
- Žuto-zeleni kabel = (E)  (Uzemljenje)

Instaliranje proizvoda

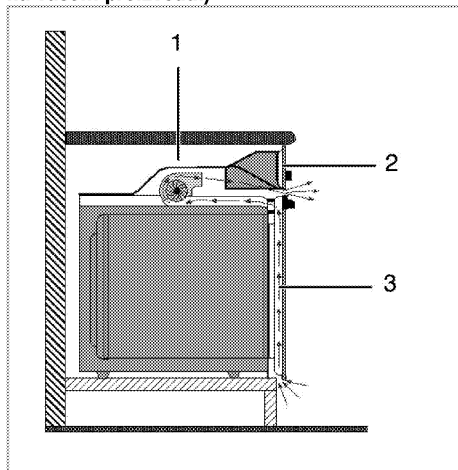
1. Povucite pećnicu u kuhinjski element, poravnajte i pritegnite je, pazeci da kabel napajanja nije oštećen i/ili zaglavljen.



Pričvrstite pećnicu s 2 vijka kako je prikazano.

Nakon postavke provjerite jesu li vijci dovoljno zategnuti i da se pećnica ne pomjera. Pećnica se može prevrnuti tijekom uporabe ako nije instalirana prema uputama i ako vijci nisu dovoljno zategnuti.

Za proizvode s ventilatorom (Možda ne postoji na vašem proizvodu.)



- 1 ventilator
- 2 Kontrolna ploča
- 3 Vrata

Ugrađeni ventilator za hlađenje hladi i element u koji je ugrađen i prednji kraj opreme.



ventilator za hlađenje nastavlja raditi 20-30 minuta čak i nakon isključivanja pećnice.

Ako ste kuhali programiranjem programatora pećnice, ventilator za hlađenje će se također isključiti na kraju vremena kuhanja skupa sa svim funkcijama.

Zadnja provjera

1. Korištenje proizvoda
2. Provjerite funkcije.

Budući prijevoz

- Sačuvajte originalni karton proizvoda i prevozite proizvod u njemu. Slijedite upute na kartonu. Ako nemate originalni karton, spakirajte proizvod u najlon sa zračnim mjehurićima i čvrsto ga zalijepite trakom.
- Da biste spriječili da žičana polica i lim za pečenje unutar pećnice oštete vrata pećnice, stavite komad kartona na unutrašnju stranu vrata pećnice uz položaj pladnjeva. Zalijepite trakom vrata pećnice na bočne stijenke.
- Ne koristite vrata i/ili ručku da biste pomicali proizvod.



Ne stavljajte bilo kakve predmete na proizvod i pomičite ih u uspravnom položaju.



Provjerite opći izgled vašeg proizvoda i pogledajte ima li oštećenja do kojih je došlo tijekom transporta.

4 Pripreme

Savjeti za uštedu energije

Sljedeći savjeti će vam pomoći u uporabi Vašeg uređaja na ekološki način i u uštedi energije:

- Koristite poklopce tamnih boja i poklopce premazane emajlom, jer će prijenos topline biti bolji.
- Dok kuhate jela, izvršite zagrijavanje ako se to savjetuje u korisničkom priručniku ili opisu kuhanja.
- Ne otvarajte često vrata tijekom kuhanja.
- Pokušajte kuhati više od jednog jela istodobno, kad god je to moguće. Možete kuhati tako da stavite dvije posude na žičanu policu.
- Kuhajte više od jednog jela jedno nakon drugog. Pećnica će već biti topla.
- Možete uštedjeti energiju tako da isključite pećnicu nekoliko minuta prije kraja vremena kuhanja. Ne otvarajte vrata pećnice.
- Otopite smrznutu hranu prije kuhanja.

Prva uporaba

Postavka vremena



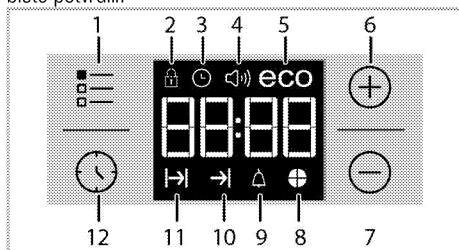
Tijekom podešavanja, povezani znakovi na satu će bljeskati.

Pritisnite tipke \oplus/\ominus da biste postavili vrijeme nakon prvog uključivanja pećnice.



Za modele kojima se upravlja na dodir najprije dodirnite \equiv , a zatim upotrijebite \oplus/\ominus da biste postavili vrijeme u danu.

Potvrdite postavku dodirivanjem simbola ⌚ i pričekajte 4 sekunde bez dodirivanja drugih tipki da biste potvrdili.



- 1 Tipka za prilagođavanje
- 2 Znak zaključavanja tipki
- 3 Znak sata
- 4 Znak glasnoće alarma (Možda ne postoji na vašem proizvodu.)

- 5 Simbol za eko način rada
- 6 Tipka plus
- 7 Tipka minus
- 8 Simbol grafikona za vrijeme
- 9 Znak za alarm
- 10 Znak vremena kraja kuhanja
- 11 Znak vremena kuhanja
- 12 Tipka programa



Ako početno vrijeme nije postavljeno, sat će početi raditi od **12:00** i prikazat će se simbol ⌚ . Simbol će nestati kad se vrijeme postavi.



Postavke točnog vremena opozivaju se u slučaju nestanka struje. Ono se treba ponovno postaviti.

Prvo čišćenje proizvoda



Neki deterdženti ili sredstva za čišćenje mogu oštetiti površinu.

Ne koristite agresivna sredstva za čišćenje, prašak/kreme za čišćenje ili bilo kakve oštre predmete.

1. Uklonite sve materijale pakiranja.
2. Obrisite površine proizvoda mokrom krpom ili spužvom i osušite krpom.

Prvo zagrijavanje

Zagrijavajte uređaj otprilike 30 minuta i zatim ga isključite. Tako će biti sagoreni i uklonjeni svi ostaci ili slojevi preostali nakon proizvodnje.



UPOZORENJE

Vruće površine mogu uzrokovati opekline! Proizvod može biti vruć kad se koristi. Nikada nemojte dodirivati plamenike, unutrašnje dijelove pećnice, itd. Držite djecu podalje. Uvijek koristite rukavice otporne na toplinu kad stavljate i vadite posude iz/u tople pećnice.

Električna pećnica

1. Izvadite sve limove za pečenje i žičane police iz pećnice.
2. Zatvorite vrata pećnice.
3. Odaberite položaj "statički".
4. Odaberite najveću snagu grilla; pogledajte *Kako koristiti električnu pećnicu, stranica 19*.
5. Neka pećnica radi oko 30 minuta.
6. Da biste isključili svoju pećnicu, pogledajte *Kako koristiti električnu pećnicu, stranica 19*

Pećnica s roštiljem

1. Izvadite sve limove za pečenje i žičane police iz pećnice.
2. Zatvorite vrata pećnice.
3. Odaberite najveću snagu grilla; pogledajte *Kako raditi s roštiljem, stranica 24*.
4. Neka pećnica radi oko 15 minuta.
5. Da biste isključili svoj roštilj, pogledajte *Kako raditi s roštiljem, stranica 24*



Dim i neugodni miris mogu nastajati tijekom nekoliko sati tijekom prvog rada. To je normalno. Pazite da je u sobi dobra ventilacija da biste uklonili dim i miris. Izbjegnite izravnu inhalaciju dima i mirisa kojeg emitira.

5 Kako raditi s pećnicom

Opće informacije o pečenju, odmrzavanju i pečenju na roštilju



UPOZORENJE

Vruće površine mogu uzrokovati opekline! Proizvod može biti vruć kad se koristi. Nikada nemojte dodirivati plamenike, unutrašnje dijelove pećnice, itd. Držite djecu podalje. Uvijek koristite rukavice otporne na toplinu kad stavljate i vadite posuđe iz/uz tople pećnice.



OPASNOST:

Pazite kad otvarate vrata pećnice jer može izći para.
Para koja izlazi može opeći vaše ruke, lice i/ili oči.

Savjeti za pečenje

- Koristite odgovarajuće metalne tanjure ili aluminijske posude s premazom protiv lijepljenja ili silikonske kalupe otporne na toplinu.
- dobro iskoristite prostor na polici.
- Stavite modlu za pečenje na sred police.
- Odaberite odgovarajući položaj police prije uključivanja pećnice ili grilla. Ne mijenjajte položaj police kad je pećnica uključena.
- Držite vrata pećnice zatvorena.

Savjeti za pečenje

- Obrada cijelog pileta, purice i velikih komada mesa s marinadom kao što je sok od limuna i crnog papra prije kuhanja će poboljšati performanse kuhanja.
- Pečenje mesa s kostima traje oko 15 do 30 minuta dulje u usporedbi s pečenjem iste veličine mesa bez kostiju.
- Za svaki centimetar debljine mesa je potrebno oko 4 do 5 minuta pečenja.
- Pustite meso da odstoji u pećnici otprilike 10 minuta nakon vremena kuhanja. Sok se bolje prerasporedi preko pečenja i ne izlazi kad se meso reže.
- Ribu se treba staviti na sredinu ili donju policu u posudu koja je otporna na toplinu.

Savjeti za pečenje na roštilju

Kad se meso, riba i perad peče na roštilju, brzo potamne, imaju finu koru i ne osuše se. Ravni komadi, raznjici i kobasice su posebno primjereni za pečenje na roštilju, kao i povrće s većim sadržajem vode, kao što su rajčica i luk.

- Raširite komade za pečenje na žičanu policu ili na lim za pečenje sa žičanom policom na takav

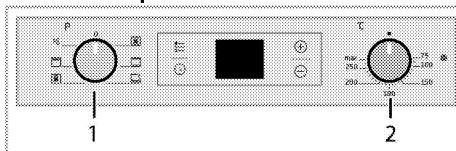
način da pokriveni prostor ne prelazi veličinu grijača.

- Povucite žičanu policu ili lim za pečenje s roštiljem na željeni položaj u pećnici. Ako pečete na roštilju ili na žičanoj polici, stavite lim za pečenje na donju policu da biste sakupili masnoću. Lim koji ćete umetnuti mora biti veličine koja pokriva cijelo područje roštiljanja. Takav lim možda nije isporučen s proizvodom. Dodajte malo vode u posudu za sakupljanje vode radi lakšeg čišćenja.



Hrana koja nije podesna za pečenje na grillu predstavlja opasnost od požara. Koristite za roštilj samo hranu koja je podesna za intenzivnu toplinu roštiljanja. Ne stavljajte hranu predaleko u stražnji dio roštilja. To je najtopliji dio i hrana se može zapaliti.

Kako koristiti električnu pećnicu Odaberite temperaturu i način rada



1 Tipka funkcija

2 Tipka termostata

1. Postavite funkcijsku tipku na željeni način rada.
2. Postavite tipku temperature na željenu temperaturu.

» Pećnica se zagrijava do podešene temperature i održava je. Tijekom zagrijavanja, lampica temperature ostaje uključena.

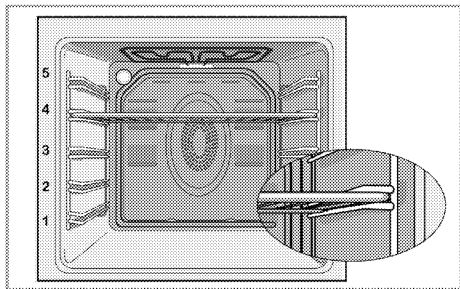
Isključivanje električne pećnice

Prebacite funkcijsku tipku i tipku temperature na položaj isključeno (gornji položaj).

Važno je pravilno staviti žičani grill na držač za žice. Žičana policu se mora staviti između držača žice kako je prikazano na slici.

Nemojte pustiti da žičani grill stoji uz stražnju stjenku pećnice. Pomaknite žičanu policu na prednji dio police i postavite pomoću vrata da biste dobili najbolje performanse grilla.

(Funkcije se razlikuju ovisno o modelu proizvoda.)



Načini rada

Ovdje prikazani redoslijed načina rada se može razlikovati od uređenja Vaše jedinice.

Gornji i donji grijač



Gornji i donji grijač rade. Hrana se grije istodobno s gornje i donje strane. Podesno je npr. za torte, peciva ili kekse i složenice u kalupima za pečenje. Kuhajte samo s jednim limom.

Donji grijač



Radi samo donje grijanje. Podesno je za pizzu i kasnije tamnjenje hrane s donje strane.



Ova se funkcija mora koristiti i za lako parno čišćenje.

Gornji/donji grijač uz pomoć ventilatora



Gornji i donji grijač uz ventilator (na stražnjoj stijenci) su uključeni. Pomoću ventilatora, topli zrak se ujednačeno i brzo distribuira kroz pečnicu. Kuhajte samo s jednim limom.

Puni grill



Radi veliki grill na gornjoj površini pećnice. Prikladan je za pečenje velike količine mesa na roštilju.

- Stavite velike ili srednje velike porcije na odgovarajući položaj police pod grijačem roštilja za pečenje na roštilju.
- Okrenite hranu nakon pola vremena pečenja na roštilju.

Grill+ventilator



Efekt pečenja na grillu nije toliko jak kao na punom grillu

- Stavite male ili srednje velike porcije na odgovarajući položaj police pod grijačem roštilja za pečenje na roštilju.
- Okrenite hranu nakon pola vremena pečenja na roštilju.

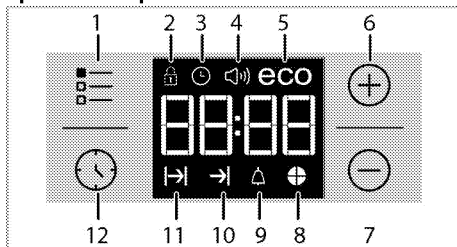
Pojačivač



Ova funkcija se koristi za brzo grijanje pećnice; nije podesna za pripremu hrane.

- Odaberite željenu temperaturu nakon odabira ove funkcije. Svjetlo temperature se uključuje i pećnica se zagrijava.
- Svjetlo se isključuje nakon dovršetka postupka grijanja. Sada odaberite željenu funkciju da biste pripremili hranu.




Uporaba sata pećnice



- 1 Tipka za prilagodavanje
- 2 Znak zaključavanja tipki
- 3 Znak sata
- 4 Znak glasnoće alarma (Možda ne postoji na vašem proizvodu.)
- 5 Simbol za eko način rada
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





Maksimalno vrijeme koje se može postaviti za vrijeme kraja kuhanja je 5 sata 59 minuta. U slučaju nestanka struje, program će biti opozvan. Morate reprogramirati pečnicu.

	Tijekom postavljanja, povezani će znakovi bljeskati na prikazu. Morate čekati kratko vrijeme da bi postavke stupile na snagu.
	Ako se ne odredi postavka kuhanja, ne možete se podesiti točno vrijeme.
	Preostalo vrijeme prikazat će se ako je vrijeme kuhanja postavljeno kad kuhanje počne.

Kuhanje s postavljanjem vremena kuhanja;






Možete postaviti pećnicu tako da se zaustavi na kraju određenog vremena tako da postavite vrijeme kuhanja na brojaču vremena.



1. Odaberite funkciju kuhanja.
 2. Dodirnite  dok se ne pojavi simbol  na prikazu za vrijeme kuhanja.
 3. Postavite vrijeme kuhanja s pomoću tipki  / .
- » Nakon što podesite vrijeme kuhanja, simbol  i vremenski period stalno će se prikazivati na prikazu.
4. Stavite posudu u pećnicu i odaberite temperaturu s pomoću tipke za temperaturu. Kuhanje će početi.



» Vrijeme kuhanja počinje se odbrojavati na zaslonu kada kuhanje započne i kada su svi dijelovi vremenskog perioda upaljeni. Postavljeno vrijeme kuhanja podijeljeno je u 4 jednaka dijela i kada vrijeme svakog pojedinog dijela završi, ugasi se simbol tog dijela. Tako možete jednostavno vidjeti omjer preostalog i ukupnog vremena kuhanja.




Postavljanje kraja vremena kuhanja na kasnije;

Nakon podešavanja vremena kuhanja na brojaču vremena, možete podesiti vrijeme kraja kuhanja na kasnije.

1. Odaberite funkciju kuhanja.
 2. Dodirnite  dok se ne pojavi simbol  na prikazu za vrijeme kuhanja.
 3. Postavite vrijeme kuhanja s pomoću tipki  / .
- » Kad podesite vrijeme kuhanja, simbol  stalno će se pojavljivati na prikazu.

4. Dodirnite  dok se ne pojavi simbol  na prikazu za kraj vremena kuhanja.

5. Pritisnite tipke  /  da biste postavili kraj vremena kuhanja.

» Nakon što postavite vrijeme kuhanja, simbol  i simbol  i vremenski period stalno će se prikazivati na prikazu. Nakon početka kuhanja nestat će simbol .

6. Stavite posudu u pećnicu i odaberite temperaturu s pomoću tipke za temperaturu. Kuhanje će početi.


» Programator vremena pećnice računa vrijeme početka kuhanja oduzimajući vrijeme od kraja

kuhanja koje ste postavili. Odabrani način rada uključuje se kad nastupi vrijeme početka kuhanja i kad se pećnica zagrije do postavljene temperature. On održava ovu temperaturu do kraja vremena kuhanja.

» Vrijeme kuhanja počinje se odbrojavati na zaslonu kada kuhanje započne i kada su svi dijelovi vremenskog perioda upaljeni. Postavljeno vrijeme kuhanja podijeljeno je u 4 jednaka dijela i kada vrijeme svakog pojedinog dijela završi, ugasi se simbol tog dijela. Tako možete jednostavno vidjeti omjer preostalog i ukupnog vremena kuhanja.

7. Kada vrijeme kuhanja bude gotovo, na prikazu se pojavljuje „Kraj” i brojač vremena daje zvučni signal.



8. Zvučni signal oglasit će se na 2 minute. Da biste zaustavili zvučni signal, samo pritisnite bilo koju tipku. Zvučni signal utišat će se i prikazivat će se trenutno vrijeme.




Ako pritisnete bilo koju tipku na kraju zvučnog signala, pećnica će ponovno početi s radom. Okrenite tipku za temperaturu i funkcijsku tipku na položaj "0" (isključeno) da biste isključili pećnicu kako biste spriječili ponovni rad pećnice na kraju upozorenja.


Uključivanje zaključavanja tipki

Možete spriječiti neovlaštenu uporabu pećnice uključivanjem mogućnosti zaključavanja tipki.

1. Dodirnite  dok se ne pojavi simbol  na prikazu.
- » Na prikazu će se pojaviti „Isključeno”.

2. Pritisnite  da biste uključili zaključavanje tipki.


» Kad se uključí zaključavanje tipki, „Uključeno” se pojavi na prikazu, a simbol  i dalje svijetli.



Tipke pećnice ne rade kad je uključeno zaključavanje tipki. Zaključavanje tipki neće biti opozvano u slučaju nestanka struje.

Za isključivanje zaključavanja tipki dodirnite



1. Dodirnite  dok se ne pojavi simbol  na prikazu.
- » Na prikazu će se pojaviti „Uključeno”.


2. Onemogućite zaključavanje tipki dodirnom tipke .

» Nakon isključivanja zaključavanja tipki će biti prikazano "ISKLUČENO”.


Postavljanje sata s alarmom

Možete upotrijebiti programator na uređaju za bilo kakvo upozorenje ili podsjetnik, osim vremena kuhanja. Sat s alarmom ne utječe na rad pećnice. On se koristi samo kao upozorenje. Na primjer, to je korisno kad želite okrenuti hranu u pećnici u određeno vrijeme. Na kraju postavljenog vremena programator će se oglasiti zvučnim signalom.

1. Dodirnite  dok se ne pojavi simbol  na prikazu.

 Maksimalno vrijeme alarma može biti 23 sata i 59 minuta.

2. Postavite trajanje alarma uz pomoć tipki \oplus / \ominus .

 Funkcijske tipke za ton alarma, vrijeme, osvjetljenje zaslona i temperaturu trebaju biti u položaju 0 (ISKLUČENO).


- » Kad se postavi vrijeme alarma, simbol Δ i dalje će svijetliti, a vrijeme alarma pojaviti će se na prikazu.
3. Na kraju vremena alarma, simbol Δ počeo će bljeskati i oglasiti će se zvučni signal.

Isključivanje alarma

1. Zvučni signal oglasiti će se na 2 minute. Da biste zaustavili zvučni signal, samo pritisnite bilo koju tipku.
» Zvučni signal utišat će se i prikazivat će se trenutno vrijeme.

Opozivanje alarma;

1. Dodirnite \odot dok se ne pojavi simbol Δ na prikazu kako bi se opozvao alarm.
2. Pritisnite i držite tipku \ominus dok se prikaže „00:00“.

 Prikazat će se vrijeme alarma. Ako se u isto vrijeme postave vrijeme alarma i vrijeme kuhanja, prikazivat će se najkraće vrijeme.

Promjena tona alarma

1. Dodirnite \equiv dok se ne pojavi simbol \triangleleft na prikazu.
2. Podesite željeni ton alarma s pomoću tipki \oplus / \ominus .
3. Ton koji ste postavili ubrzo će se aktivirati.
» Odabrani ton alarma će biti prikazan na zaslону kao "b-01", "b-02" ili "b-03".

Promjena točnog vremena

Da promijenite vrijeme koje ste prije postavili:

1. Dodirnite \equiv dok se ne pojavi simbol \odot na prikazu.
2. Postavite vrijeme s pomoću tipki \oplus / \ominus .
3. Vrijeme koje ste postavili ubrzo će se aktivirati.

Ekonomični način rada

Možete uštedjeti energiju s pomoću ekonomičnog načina rada tijekom kuhanja tako da postavite vrijeme kuhanja u pećnici.

U ovom načinu kuhanje se završava s pomoću unutarnje temperature pećnice tako da se grijači isključuju prije nego što vrijeme kuhanja završi.

Postavljanje ekonomičnog načina rada

1. Dodirnite simbol \equiv dok se simbol **eco** ne pojavi na prikazu.

» Na prikazu će se pojaviti „Isključeno“.

2. Uključite ekonomični način rada dodirnom na tipku \oplus .

» Kad se uključi zaključavanje tipki, „Uključeno“ se pojavi na prikazu, a simbol **eco** i dalje svijetli.

Isključivanje ekonomičnog načina rada

1. Dodirnite simbol \equiv dok se simbol **eco** ne pojavi na prikazu.

» Na prikazu će se pojaviti „Uključeno“.

2. Isključite ekonomični način dodirnom na tipku \ominus .


» Nakon isključivanja zaključavanja tipki će biti prikazano „Isključeno“.

Postavljanje svjetline zaslona


(Ova je značajka neobavezna. Možda ne postoji na vašem proizvodu.)

1. Dodirnite \equiv \odot sve dok se **d-01** ili **d-02** ili **d-03** ne pojavi na prikazu za označavanje svjetline.
2. Postavite željenu svjetlinu s pomoću tipki \oplus / \ominus .
» Vrijeme koje ste postavili ubrzo će se aktivirati.

Tablica vremena kuhanja

 Vrijeme u ovom prikazu služi kao vodič. Vrijeme može varirati zbog temperature hrane, debljine, vrste i vašeg načina kuhanja.

Pečenje peciva i mesa

 1. polica pećnice je **donja** polica.

Jelo	Broj limova	Dodatak za upotrebu	Način rada	Položaj police	Temperatura (°C)	Vrijeme kuhanja (cca. u min)
Kolači u limu za pečenje	Jedan lim	Standardni lim za pečenje*		3	180	25 ... 30
Torte u kalupu	Jedan lim	Kalup za kolač na žičanoj rešetki**		2	180	40 ... 50
Mali kolači	Jedan lim	Standardni lim za pečenje*		3	160	25 ... 35
Spužvasta torta	Jedan lim	Okrugli kalup za kolač s odvojitim rubom promjera 26 cm na žičanoj rešetki**		3	160	25 ... 35
Keksi	Jedan lim	Lim za peciva*		3	180	25 ... 30
Peciva od tijesta	Jedan lim	Standardni lim za pečenje*		2	200	30 ... 40

Bogata peciva	Jedan lim	Standardni lim za pečenje*		2	200	25 ... 35
Kvasac	Jedan lim	Standardni lim za pečenje*		2	200	35 ... 45
Lazanje	Jedan lim	Staklena/metalna pravokutna posuda na žičanoj rešetki**		2 - 3	200	30 ... 40
Pizza	Jedan lim	Standardni lim za pečenje*		2	200 ... 220	15 ... 20
Biftek (cijeli) / Pečenje	Jedan lim	Standardni lim za pečenje*		3	25 min. 250/max, zatim 180 ... 190	100 ... 120
Janjeći but (složenac)	Jedan lim	Standardni lim za pečenje*		3	25 min. 220 zatim 180 ... 190	70 ... 90
Pečeno pile (1,8-2 kg)	Jedan lim	Standardni lim za pečenje*		2	15 min. 250/max, zatim 180 ... 190	60 ... 80
Purica (5-5 kg)	Jedan lim	Standardni lim za pečenje*		1	25 min. 250/max, zatim 180 ... 190	150 ... 210
Riba	Jedan lim	Standardni lim za pečenje*		3	200	20 ... 30



Predlaže se da obavljate zagrijavanje za svu hranu.

* Ovi dodaci možda ne dolaze s proizvodom.

** Ovi dodaci ne dolaze s proizvodom. Dostupni su komercijalno.

Tablica kuhanja za testiranje jela

Jela u ovoj tablici kuhanja su pripremljena prema EN 60350-1 da bi olakšali kontrolnim institucijama da testiraju proizvod

Jelo	Broj limova	Dodatak za upotrebu	Način rada	Položaj police	Temperatura (°C)	Vrijeme kuhanja (cca. u min)
Kolača	Jedan lim	Standardni lim za pečenje*		3	140	20 ... 30
Mali kolači	Jedan lim	Standardni lim za pečenje*		3	160	25 ... 35
Spužvasta torta	Jedan lim	Okrugli kalup za kolač s odvojivim rubom promjera 26 cm na žičanoj rešetki**		3	160	25 ... 35
Pita od jabuka	Jedan lim	Okruglo crno metalno posude sa promjera 20 cm na žičanoj rešetki**		2	180	50 ... 60

Predlaže se da obavljate zagrijavanje za svu hranu.

* Ovi dodaci možda ne dolaze s proizvodom.

** Ovi dodaci ne dolaze s proizvodom. Dostupni su komercijalno.

Savjeti za pečenje torti

- Ako su peciva previše suha, povećajte temperaturu za oko 10°C i smanjite vrijeme kuhanja.
- Ako je torta mokra, koristite manje tekućine i smanjite temperaturu za 10°C.
- Ako je torta previše tamna na vrhu, stavite je na donju полицu, smanjite temperaturu i povećajte vrijeme kuhanja.
- Ako je kuhana dobro unutra ali je ljepljiva s vanjske strane, smanjite temperaturu i povećajte vrijeme kuhanja.

Savjeti za pečenje tijesta

- Ako su peciva previše suha, povećajte temperaturu za oko 10°C i smanjite vrijeme kuhanja. Namočite slojeve tijesta pomoću umaka koji se sastoji od mlijeka, ulja, jaja i jogurta.
- Ako predugo traje da se pecivo ispeče, posebno pazite da debljina peciva koje ste pripremili ne prelazi dubinu lima za pečenje.
- Ako gornja strana peciva postane smeđa, ali donji dio nije kuhan, pazite da količina umaka kojeg ste koristili za peciva nije prevelika na dnu

peciva. Pokušajte ravnomjerno rasporediti umak između slojeva tijesta za jednako tamnjenje.



Skuhajte tijesto u skladu s režimom i temperaturom navedenom u tablici kuhanja. Ako donji dio još nije dovoljno potamnio, sljedeći put ga stavite na za jednu razinu nižu policu.

Savjeti za kuhanje povrća

- Ako u jelu s povrćem nestane soka i jelo postane previše suho, kuhajte ga u tavi s poklopcem umjesto u limu za pečenje. Zatvorene posude sačuvaju sok jela.
- Ako se jelo s povrćem ne skuha, skuhajte prvo povrće ili ga pripremite kao hranu iz limenke i stavite u pećnicu.

Kako raditi s roštiljem



UPOZORENJE

Zatvorite vrata pećnice tijekom pečenja na roštilju.

Vruće površine mogu uzrokovati opekline!

Tablica vremena kuhanja za pečenje na grillu

Grill s električnom funkcijom

Hrana	Dodatak za upotrebu	Položaj police	Preporučena temperatura (°C)**	Vrijeme pečenja na grillu (približno)
Riba	Žičana rešetka	4..5	250	20...25 min. #
Narezana piletina	Žičana rešetka	4..5	250	25...35 min.
Komadi janjetine	Žičana rešetka	4..5	250	20...25 min.
Pečena govedina	Žičana rešetka	4..5	250	25...30 min. #
Komadi teletine	Žičana rešetka	4..5	250	25...30 min. #
Tost kruh *	Žičana rešetka	4	250	1...3 min.

ovisno o debljini

*Prethodno zagrijte 5 minuta.

**Ako se temperatura roštilja vašeg proizvoda ne može podesiti, roštilj će raditi na preporučenoj temperaturi.

Jela u ovoj tablici kuhanja su pripremljena prema EN 60350-1 da bi olakšali kontrolnim institucijama da testiraju proizvod

Hrana	Dodatak za upotrebu	Položaj police	Temperatura (°C)	Vrijeme kuhanja (cca. u min)
Tost kruh	Žičana rešetka	4	250	1...3 min.
Čufte (govedina) - 12 komada	Žičana rešetka	4	250	25...35 min.

Okrenite hranu nakon isteka 2/3 ukupnog vremena pečenja na rešetki.

Preporučuje se izvršiti predgrijavanje u trajanju od 5 minuta za svu hranu koja se prži.

uključivanje grilla

1. Okrenite funkcijsku tipku na željeni znak grilla.
 2. Zatim odaberite željenu temperaturu roštilja.
 3. Ako je potrebno, obavite zagrijavanje oko 5 minuta.
- » Svjetlo temperature se uključuje.

Isključivanje grilla

1. Okrenite funkcijsku tipku na položaj isključeno (gore).





Hrana koja nije podesna za pečenje na grillu predstavlja opasnost od požara. Koristite za roštilj samo hranu koja je podesna za intenzivnu toplinu roštilja. Ne stavljajte hranu predaleko u stražnji dio roštilja. To je najtopliji dio i hrana se može zapaliti.

6 Održavanje


Opće informacije


Vijek trajanja proizvoda će se produljiti, a česti problemi će se smanjiti, ako se proizvod redovito čisti.

 **OPASNOST:**
Isključite uređaj iz struje prije početka održavanja i čišćenja.
Postoji opasnost od strujnog udara!

 **OPASNOST:**
Pustite da se uređaj ohladi prije čišćenja.
Vruće površine mogu uzrokovati opekline!


- Temeljito očistite proizvod nakon svake uporabe. Na taj ćete način uvijek moći lakše ukloniti ostatke od kuhanja, pa neće zagorjeti kad sljedeći put budete koristili uređaj.
- Za uređaja jedinice nisu potrebna posebna sredstva za čišćenje. Koristite toplu vodu s tekućinom za pranje, meku krpu ili spužvu i obrišite je suhom krpom.
- Uvijek pazite da dobro obrišete višak tekućine nakon čišćenja prolivene hrane.
- Ne koristite sredstva za čišćenje koja sadrže kiselinu ili klorid za čišćenje površine od nehrđajućeg čelika i inoksa i ručku. Za čišćenje tih dijelova koristite meku krpu s tekućim deterdžentom (neabrazivnom), pazeći da brišete u jednom smjeru.

 Neki deterdženti ili sredstva za čišćenje mogu oštetiti površinu.
Ne koristite agresivna sredstva za čišćenje, prašak/kreme za čišćenje ili bilo kakve oštre predmete.

 Nemojte koristiti parne čistače za čišćenje uređaja jer to može uzrokovati strujni udar.

Čišćenje kontrolne ploče

Očistite kontrolnu ploču i kontrolne tipke mokrom krpom i osušite ih.

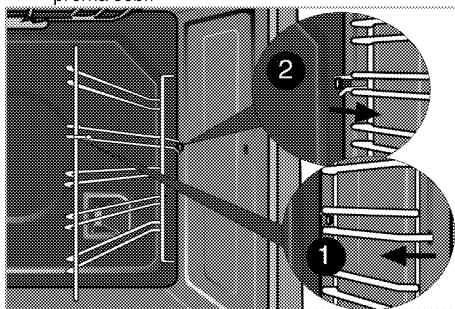
 Ako je proizvod opremljen gumbima/kotačićima, nemojte skidati kontrolne gumbе da biste očistili upravljačku ploču.
Kontrolna ploča se može oštetiti!

Čišćenje pećnice

Za čišćenje bočnog zida (Funkcije se razlikuju ovisno o modelu proizvoda.)

(Ova je značajka neobavezna. Možda ne postoji na vašem proizvodu.)

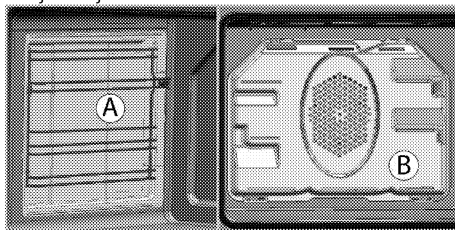
1. Uklonite prednji dio bočne police povlačenjem u suprotnom smjeru od stjenke.
2. Uklonite bočnu policu do kraja povlačenjem prema sebi.



Katalitičke stjenke

(Ova je značajka neobavezna. Možda ne postoji na vašem proizvodu.)

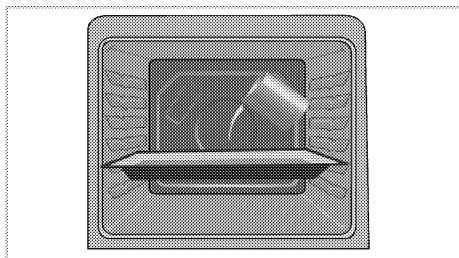
Unutarnje bočne stijenke (A) i/ili stražnja stijenka (B) proizvoda mogu se obložiti katalitičkim emajlom. Katalitičke stijenke svijetle su mat boje i imaju poroznu površinu. Katalitičke stijenke pećnice ne smiju se čistiti. Zahvaljujući svojoj perforiranoj strukturi, katalitičke površine apsorbiraju masnoću i kad se površina ispuni mašću, počinju sjajiti. U ovom slučaju preporučuje se zamjena dijelova.



Lako parno čišćenje

Ova vrsta čišćenja omogućuje lako čišćenje jer se prljavština (koja nije predugo stajala) razgrađuje parom koja nastaje unutar pećnice i vodenim kapljicama koje se kondenziraju na unutrašnjim površinama pećnice.

1. Izvadite sve dodatke iz pećnice.
2. Izlijte 500 ml vode u lim za pečenje i stavite lim na drugu policu pećnice.



3. Namjestite pećnicu na lako parno čišćenje i pustite da radi 25 minuta na 100 °C.
4. Otvorite vrata i obrišite unutrašnje površine pećnice vlažnom spužvom ili krpom.
5. Koristite toplu vodu s tekućinom za pranje, meku krpu ili spužvu da biste očistili tvrdokornu prljavštinu te ju obrišite suhom krpom.



Tijekom jednostavnog načina čišćenja pare, voda koja se stavlja u ladicu za omekšavanje slabo oblikovanih ostaci-prljavština unutar šupljine pećnice će ispariti i kondenzirati u šupljini pećnice i unutrašnje staklo vrata pećnice, tako da voda može kapati kada je vrata pećnice otvorena. Obrišite kondenzaciju čim se vrata pećnice otvore.

Očistite vrata pećnice

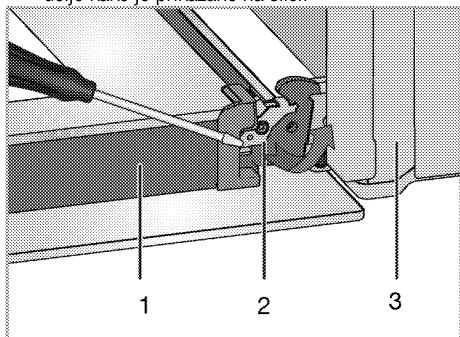
Za čišćenje vrata pećnice, koristite toplu vodu s tekućinom za pranje, meku krpu ili spužvu za čišćenje proizvoda i obrišite ga suhom krpom.



Ne koristite jaka abrazivna sredstva za čišćenje ili metalne strugače za čišćenje vrata pećnice. Oni mogu izgubiti površinu i uništiti staklo.

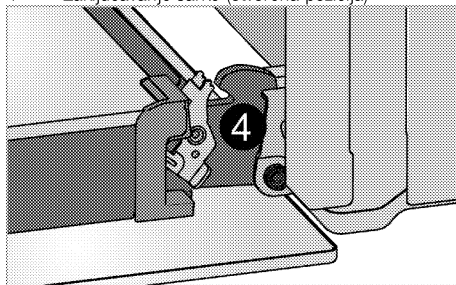
Skidanje vrata pećnice

1. Otvorite prednja vrata (1).
2. Otvorite spojnice na kućištu šarki (2) na lijevoj i desnoj strani prednjih vrata pritiskanjem prema dolje kako je prikazano na slici.

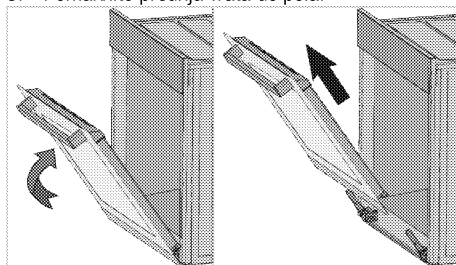


- 1 Vrata
- 2 Zaključavanje šarke (zatvoreni položaj)

- 3 Pećnica
- 4 Zaključavanje šarke (otvorena pozicija)



3. Pomaknite prednja vrata do pola.



4. Uklonite prednja vrata povlačenjem prema gore da biste ih otpustili s desne i lijeve šarke.



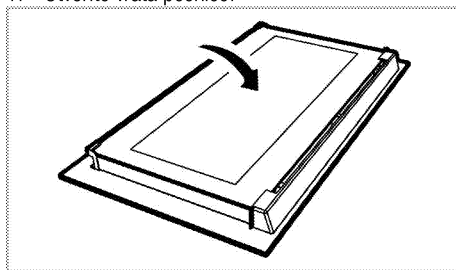
Za montažu vrata se trebaju obrnutim redoslijedom izvršiti koraci izvršeni kod skidanja vrata. Nemojte zaboraviti zatvoriti spojke na kućištu šarki kad vraćate vrata.

Skidanje stakla unutrašnjih vrata

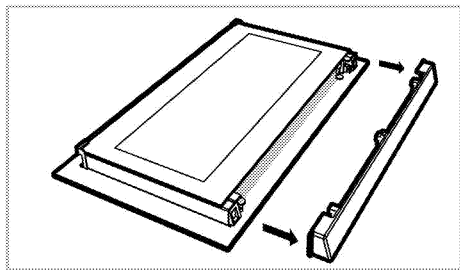
(Ova je značajka neobavezna. Možda ne postoji na vašem proizvodu.)

Staklena ploča vrata pećnice se može ukloniti za čišćenje.

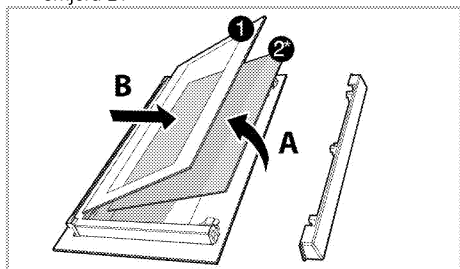
1. Otvorite vrata pećnice.



2. Povucite prema sebi i skinite plastični dio montiran na gornji dio prednjih vrata.



3. Kako je prikazano na slici, podignite krajnje unutarnje staklo malo u smjeru **A** i povucite ga u smjeru **B**.



- 1 Krajnje unutrašnje staklo
- 2* Unutarnje staklo (Možda ne postoji na vašem proizvodu.)
4. Ako je proizvod opremljen unutarnjim staklom (2); Ponovite isti postupak da biste uklonili unutarnje staklo (2).
5. Prvi korak za regrupaciju vrata je ponovna montaža unutarnjeg stakla (2). Stavite žljebasti kut staklene ploče tako da nalegne na žljebasti kut plastičnog utora. (Ako je proizvod opremljen unutarnjim staklom). Unutarnja staklena ploča (2) mora biti instalirana u plastični utor blizu krajnjeg unutarnjeg stakla (1).
6. Kod montaže zadnjeg unutarnjeg stakla (1), pazite da je ispisana strana stakla okrenuta prema krajnjem unutrašnjem staklu. Važno je postaviti donji kut unutarnjeg stakla (1) u donje plastične uture (5).
7. Gurajte plastični dio prema okviru dok ne čujete "klik".

Zamjena lampice pećnice



OPASNOST:

Prije zamjene lampice pećnice, pazite da je proizvod isključen s napajanja i ohlađen da bi se izbjegla opasnost od električnog udara. Vruće površine mogu uzrokovati opekline!



U ovoj pećnici koristi se žarulja sa žarnom niti snage manje od 40 W, visine manje od 60 mm, promjera manje od 30 mm ili halogena žarulja s utičnicom tipa G9, snage manje od 60 W. Svjetiljke su prikladne za rad na temperaturama iznad 300 ° C. Svjetiljke za pećnicu možete nabaviti od ovlaštenog servisera ili tehničara s licencom.



Položaj lampice se može razlikovati od slike.



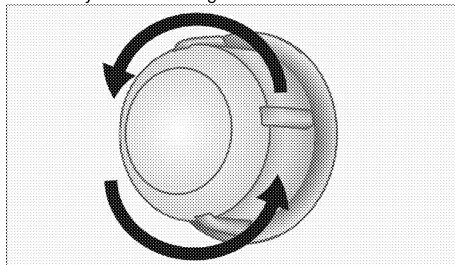
Svjetiljka ovog uređaja nije prikladna za rasvjetu prostorija u kućanstvu. Ova svjetiljka služi kao pomoć korisniku da vidi hranu.



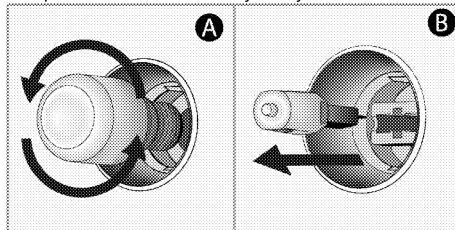
Svjetiljke ovog uređaja moraju podnijeti ekstremne uvjete poput temperatura viših od 50 °C.

Ako je vaša pećnica opremljena okruglom lampom:

1. Isključite uređaj s napajanja.
2. Okrenite stakleni poklopac u smjeru suprotnom od kazaljki na satu da ga skinete.



3. Ako lampa pećnice pripada tipu (A) kako je prikazano na slici ispod, uklonite je tako da je okrećete kako je prikazano i zamijenite je. Ako pripada tipu (B), povucite je i uklonite kako je prikazano na slici i zamijenite je.



4. Vratite stakleni poklopac.

7 Otklanjanje kvarova

Pećnica emitira paru kad radi.

- Normalno je da tijekom rada izlazi para. >>> *To nije kvar.*

Uređaj emitira metalne zvukove dok grije i dok se hladi.

- Kad se metalni dijelovi zagriju, mogu se širiti i uzrokovati buku. >>> *To nije kvar.*

Uređaj ne radi.

- Možda je glavni osigurač pokvaren ili je izbacio. >>> *Provjerite osigurače na ploči s osiguračima. Po potrebi ih zamijenite ili ponovno uključite.*
- Uređaj nije uključen u (uzemljenu) utičnicu. >>> *Provjerite spoj utikača.*

Lampica pećnice ne radi.

- Svjetlo pećnice je u kvaru. >>> *Zamijenite lampicu pećnice.*
- Napajanje je prekinuto. >>> *Provjerite ima li napajanja. Provjerite osigurače na ploči s osiguračima. Po potrebi ih zamijenite ili ponovno uključite.*

Pećnica ne grije.

- Funkcija i/ili temperatura nisu postavljeni. >>> *Postavite funkciju i temperaturu pomoću tipke za funkciju i/ili temperaturu.*
- Kod modela opremljenih tajmerom, tajmer nije podešen. >>> *Postavite vrijeme.* (Kod proizvoda s mikrovalnom pećnicom, tajmer kontrolira samo mikrovalnu pećnicu).
- Napajanje je prekinuto. >>> *Provjerite ima li napajanja. Provjerite osigurače na ploči s osiguračima. Po potrebi ih zamijenite ili ponovno uključite.*

(Kod modela s tajmerom) Displej sata bljeska ili je simbol sata uključen.

- Bilo je došlo do nestanka struje. >>> *Podesite vrijeme / Isključite uređaj i ponovno ga uključite.*



Konzultirajte se s ovlaštenim serviserom ili dobavljačem gdje ste kupili uređaj ako ne možete riješiti problem iako ste primijenili sve upute u ovom dijelu. Nikada ne pokušavajte samo popraviti pokvareni proizvod.

