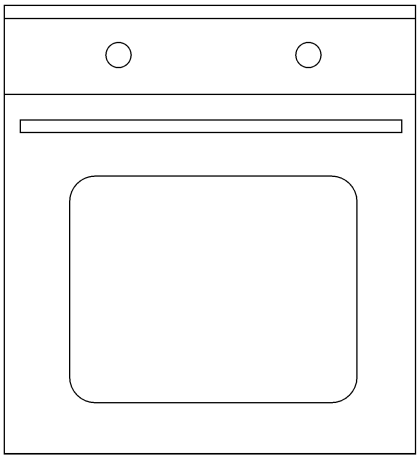
Built-in Oven
User Manual
BI-pečica
Navodila za uporabo

OIM 25702



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:

Important information or useful hints about usage.

Warning of hazardous situations with regard to life and property.

Warning of electric shock.

Warning of risk of fire.

Warning of hot surfaces.

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

CE

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

Electrical safety

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

- If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similary qualified persons in order to avoid a hazard.
- The appliance must be installed so that it can be completely disconnected from the network. The separation must be provided either by a mains plug, or a switch built into the fixed electrical installation, according to construction regulations.
- Rear surface of the oven gets hot when it is in use. Make sure that the gas/electrical connection does not contact the rear surface; otherwise, connections can get damaged.
- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Any work on electrical equipment and systems should only be carried out by authorized and qualified persons.
- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the fuse at home.
- Make sure that fuse rating is compatible with the product.

Product safety

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Keep all ventilation slots clear of obstructions.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat

accumulation might damage the bottom of the oven.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven 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.
- Use the shelves as described in "How to operate the electric oven".
- Do not use the product if the front door glass removed or cracked.
- Oven handle is not towel dryer. Do not hang up towel, gloves, or similar textile products when the grill function is at open door.
- Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

For the reliability of the fire of the product;

- Make sure the plug is fitting to socket as well for not cause to spark.
- Do not use damaged or cutted or extension cable except the original cable.
- Make sure that not whether liquid or moisture on the socket is pluged to product .

Intended use

- This product is designed for domestic use. Commercial use will void the guarantee.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- This product should not be used for warming the plates under the grill, drying towels, dish cloths etc. by hanging them on the oven door handles. This product should also not be used for room heating purposes.
- The manufacturer shall not be liable for any damage caused by improper use or handling errors.
- The oven can be used for defrosting, baking, roasting and grilling food.

Safety for children

- Accessible parts may become hot during use. Young children should be kept away.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.
- Electrical and/or gas products are dangerous to children. Keep

children away from the product when it is operating and do not allow them to play with the product.

- Do not place any items above the appliance that children may reach for.
- 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

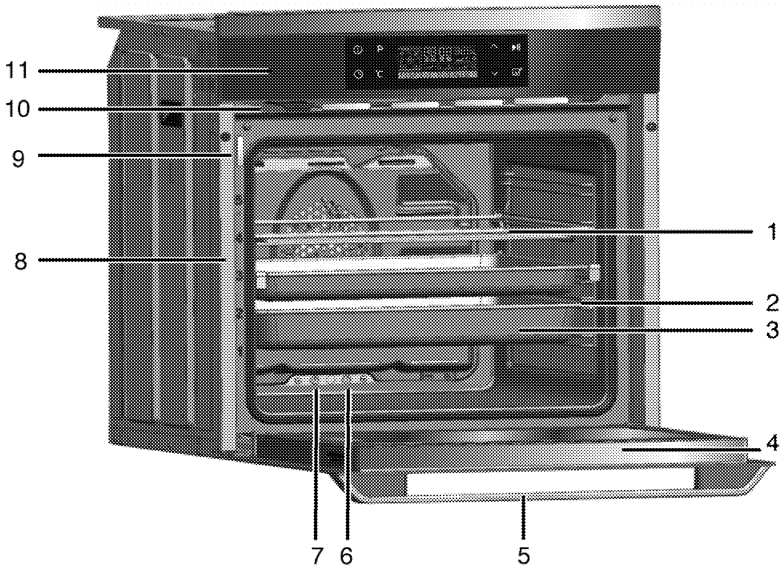
Dispose of the old product in an environmentally friendly manner.
This equipment bears the selective sorting symbol for waste electrical and electronic equipment (WEEE). This means that this equipment must be handled pursuant to European Directive 2002/96/EC in order to be recycled or dismantled to minimize its impact on the environment. For further information, please contact local or regional authorities.
Refer to your local dealer or solid waste collection centre in your area to learn how to dispose of your product.
Before disposing of the product, cut off the power cable plug and make the door lock (if any) unusable to avoid dangerous conditions to children.

Package information

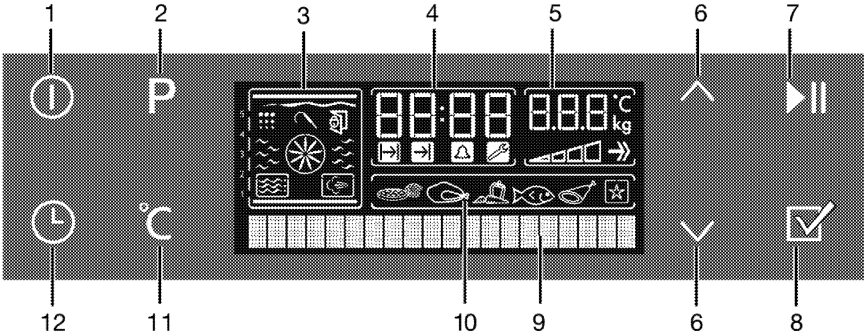
- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local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

2 General information

Overview



1 Wire shelf
2 Shelves
3 Tray
4 Front door
5 Handle
6 Vapour exit pipe
7 Excessive water exit holes
8 Shelf positions
9 Water level indicator
10 Pitcher
11 Control panel

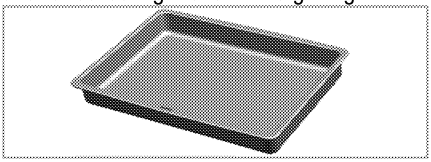


1 ON/OFF key
2 Program selection key
3 Function display
4 Current time indicator field
5 Temperature/weight indicator field
6 Temperature-time increase/decrease-navigate keys
7 Start/stop cooking key
8 Convenience food menu selection key
9 Text display
10 Convenience food selection display
11 Temperature/weight/booster setting key
12 Time and settings key

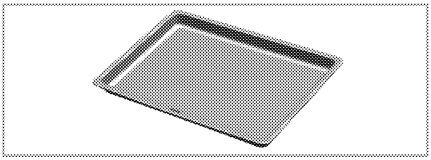
Package contents

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

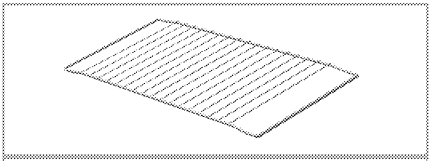
1. User manual
2. Deep tray
   Used for pastries, large roasts, juicy dishes, and for collecting the fat while grilling.

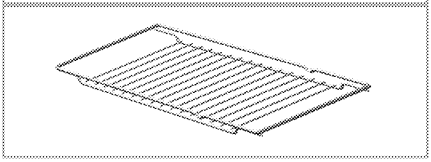


3. Cake tray
   Used for pastries such as cookies and biscuits.

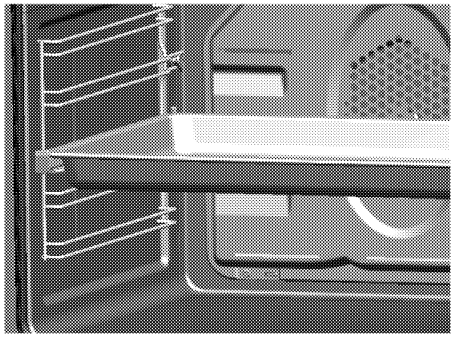


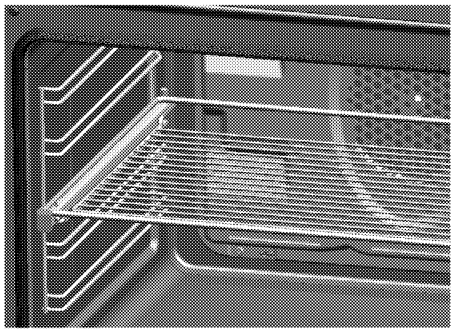
4. Wire Shelf
   Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.





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





Technical specifications

Voltage / frequency	220-240 V ~ 50 Hz
Total power consumption	3,1kW
Fuse	min. 16 A
Cable type / section	H05VV-FG 3 x 1,5 mm^2
Cable length	max. 1,4 m
External dimensions (height / width / depth)	595 mm/594 mm/567 mm
Installation dimensions (height / width / depth)	**590 or 600 mm/560 mm/min. 550 mm
Main oven	**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 11.*

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

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

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

3 Installation

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

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

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

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

Before installation

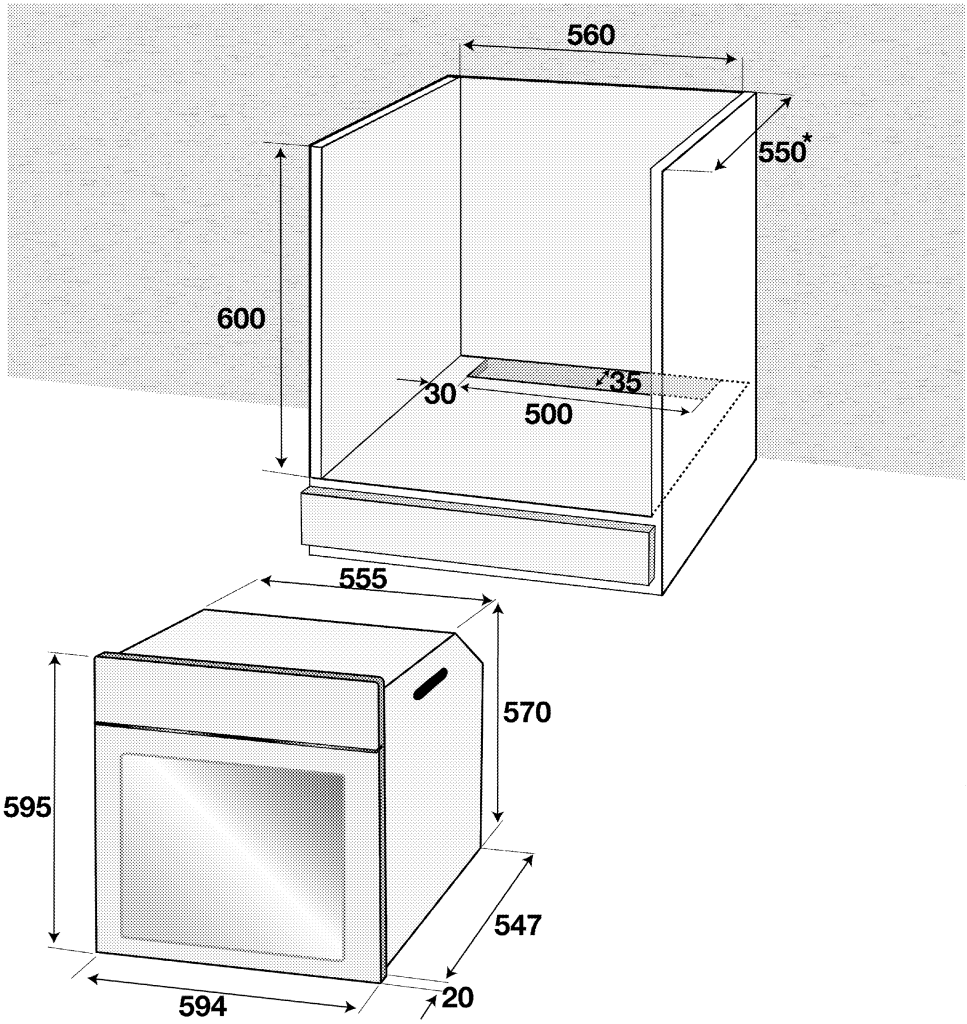
The appliance is intended for installation in commercially available kitchen cabinets. A safety distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).

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

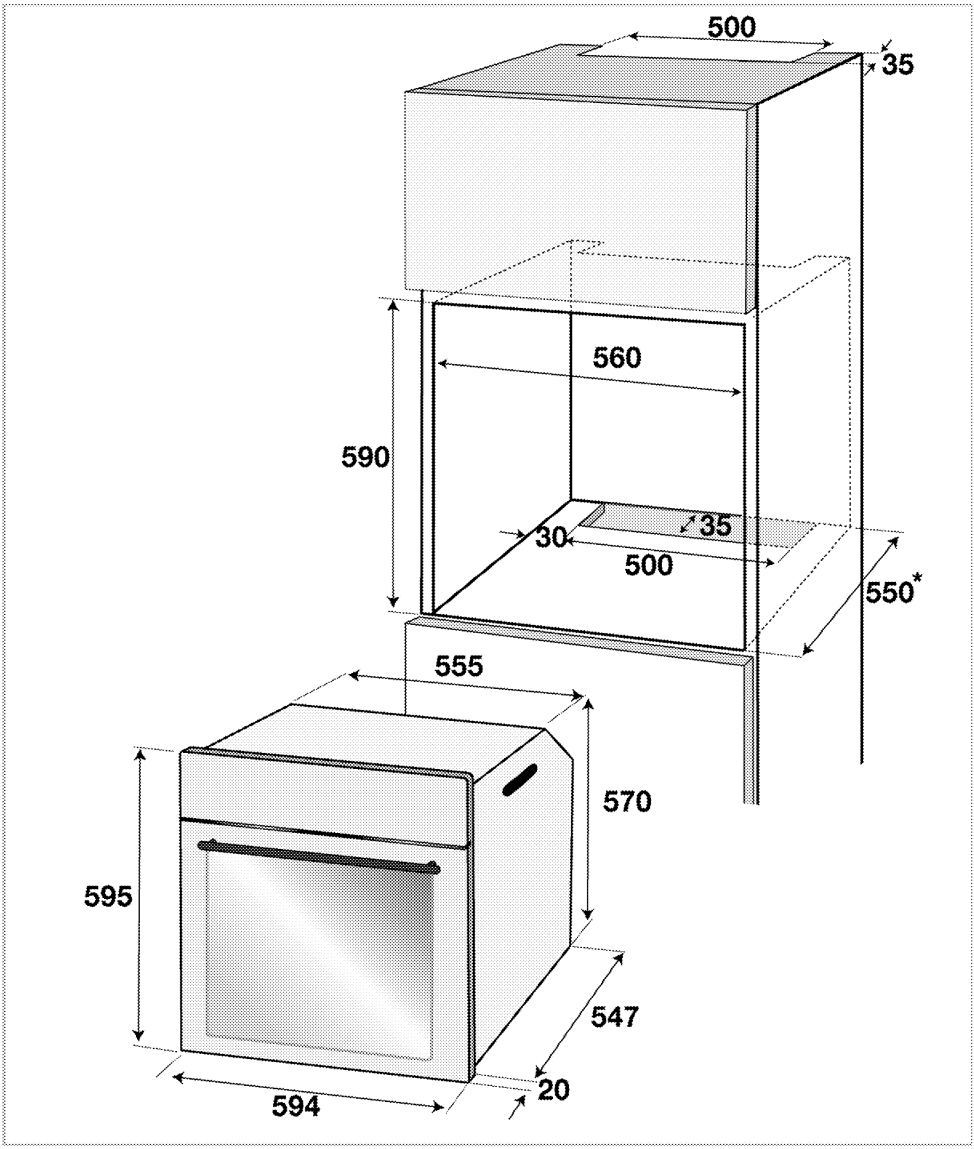
Do not install the appliance next to refrigerators or freezers. The heat emitted by the appliance will lead to an increased energy consumption of cooling appliances.

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

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



* min.



* min.

Installation and connection

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

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

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

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

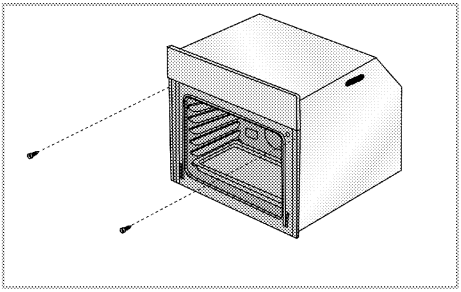
DANGER:
Before starting any work on the electrical installation, disconnect the product from the mains supply.
There is the risk of electric shock!

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

Plug the power cable into the socket.

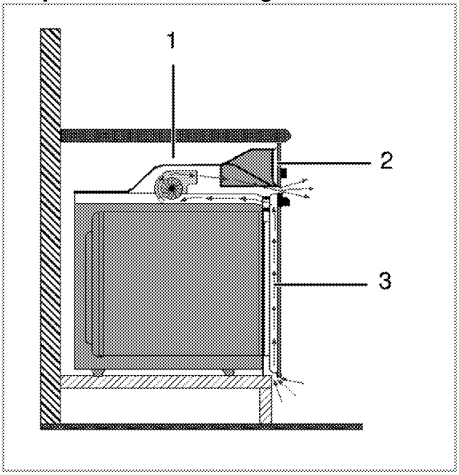
Installing the product

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



Secure the oven with 2 screws as illustrated.

For products with cooling fan



1 Cooling fan
2 Control panel
3 Door

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

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

Final check

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

Future Transportation

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

Do not place any objects onto the product and move it in upright position.
Do not move the product when there is water in it. You can move the product after draining the water in it.

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

4 Preparation

Tips for saving energy

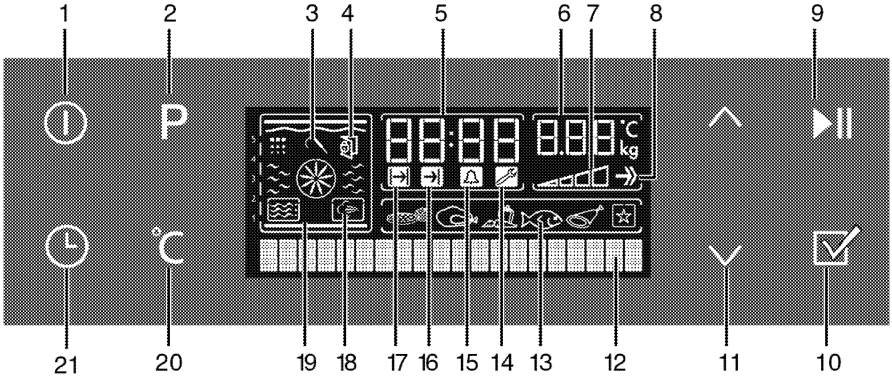
The following information will help you to use your appliance in an ecological way, and to save energy:

- 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

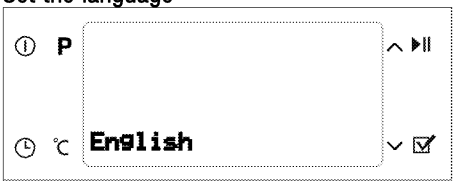
Before you can use the oven, the time must be set. If the time is not set, oven will not operate.



1 ON/OFF key
2 Program selection key
3 Meat Probe symbol (*)
4 Door Lock symbol (*)
5 Current Time indicator field
6 Temperature/Weight indicator field
7 Oven Inner Temperature symbol
8 Booster (rapid pre-heating) symbol
9 Start/Stop Cooking key
10 Convenience Food Menu Selection key
11 Temperature-Time Increase/Decrease, Navigate in Submenus key
12 Text display
13 Convenience Food Selection display
14 Settings symbol
15 Alarm Time symbol
16 End of Cooking Time symbol
17 Cooking Time symbol
18 Steam Cooking symbol (*)
19 Function display
20 Temperature-Weight and Rapid Heating Setting key
21 Time and Settings key
* Varies depending on the product model.

Plug in the power cable and switch on the product's fuse.
You have to set the language before setting the time.

Set the language



When you switch on the oven for the first time, “English” appears on the Text display (12). Press ∧ or ∨ (11) lightly to select the desired language. (10) Press ☑ lightly to confirm the language selection.

Language setting screen will appear only during the initial startup. Use Settings menu to change the language. *Settings menu, page 32.*

Set the time

After selecting the language, "Time setting" appears on the Text display (12). Press ∧ or ∨ (11) lightly to enter the current time.

Before you can use the oven, the time must be set. If the time is not set, Settings symbol (14) will remain lit. It will disappear once the time is set.

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 18.*
5. Operate the oven for about 30 minutes.
6. Turn off your oven; See *How to operate the electric oven, page 18*

To clean the steam system:

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select "Steam + Fan heating" function.
4. Add 350 cc water into the Pitcher (2). See, *Operating modes, page 21*- “Steam + Fan heating” function usage.
5. Run the oven for around one hour. Touch the key ☑ whenever “Press to ☑ spray steam” appears on the display.
6. Turn off the oven; see, *How to operate the electric oven, page 18*

Grill oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select the highest grill power; see *How to operate the grill, page 33.*
4. Operate the grill about 30 minutes.
5. Turn off your grill; see *How to operate the grill, page 33*

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

5 How to operate the oven

General information on baking, roasting and grilling

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

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

Tips for baking

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

Tips for roasting

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

Tips for grilling

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

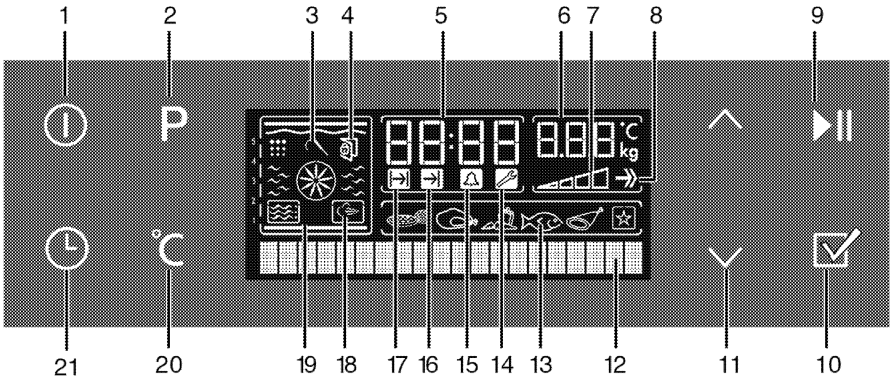
- Distribute the pieces to be grilled on the wire shelf or in the baking tray with wire shelf in such a way that the space covered does not exceed the size of the heater.
- Slide the wire shelf or baking tray with grill into the desired level in the oven. If you are grilling on the wire shelf, slide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

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

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

How to operate the electric oven

Control panel



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* Varies depending on the product model.

Adjust the current time

You can set the time again when desired.

1. To set the current time, press Time and Settings key (21) three times until **"Set day time"** appears on the Text display (12) while the oven is switched off.
2. Press ∧ or ∨ (11) lightly to set the current time.

During power outages that last shorter than 20 minutes, time setting will remain stored. Current time can not be changed when any of the oven functions is in use.

Select temperature and operating mode

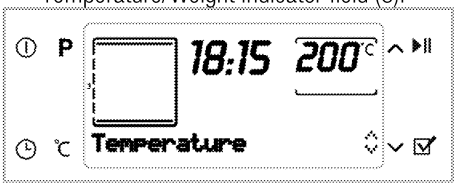
1. Press On/Off key (1) to switch on the oven. When the oven switches on, top and bottom heating icons appear in Function display (19) and “Static” appears in Text display (12). Recommended temperature appears in Temperature/Weight indicator field (6). Active heaters and recommended tray position appears in the Function display (19).

Oven will switch off automatically within 20 seconds if no oven setting is made on Function display (19).

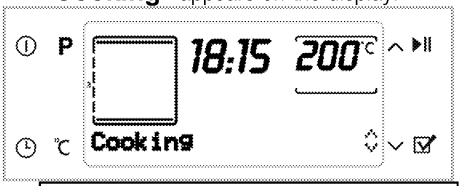
2. Press ∧ or ∨ (11) to select the desired operating mode.

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

3. 2. Press Temperature - Weight and Rapid Heating Setting key (20) once to reach the temperature display.
4. Press ∧ or ∨ (11) until the desired temperature appears in the Temperature/Weight Indicator field (6).



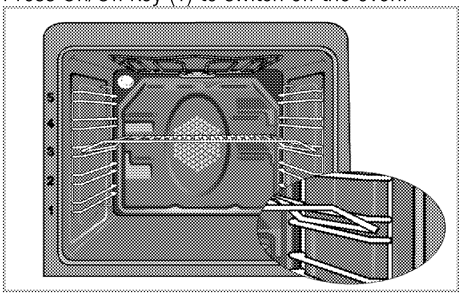
5. Press Start/stop Cooking key (9) to start the oven with the selected function. **"Cooking"** appears on the display.



If the oven door is opened during cooking, "Door open" warning appears on the display.

Switching off the electric oven

Press On/Off key (1) to switch off the oven.



Rack positions (For models with wire shelf)

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

Function table

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

Functions vary depending on the product model.

Due to safety reasons, maximum time that can be set for "Cook time" is limited with 6 hours at all positions apart from "Warm Keeping" and "Low Temperature Cooking" functions.

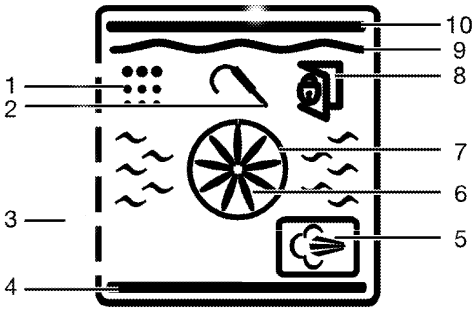
While making any adjustment, related symbols will flash on the display.

Program will be cancelled in case of power failure. You must reprogram the oven.

Current time cannot be set while the oven is operating in any function, or if semi-automatic or full automatic programming is made on the oven.

If no button is pressed within 20 seconds while making any settings on the oven, it will switch itself off.

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



1 Cleaning position (*)
2 Meat probe (*)
3 Rack positions
4 Bottom heater
5 Steam cooking symbol (*)
6 Boost fan
7 Boost heater
8 Door lock symbol (*)
9 Grill heater
10 Top heater

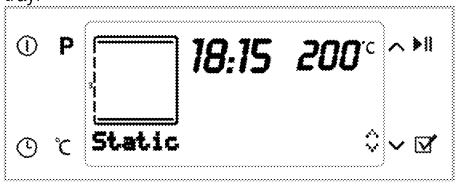
Function	Recommended temperature (°C)	Temperature range (°C)
Static	200	40-280
Static + Fan	175	40-280
Fan Heating	180	40-250
Multi (3D)	205	40-250
Pizza	210	40-250
Full grill+Fan (fan assisted large grill)	200	40-280
Full Grill	280	40-280
Grill	280	40-280
Slow cooking	180	160-220
Bottom heating	180	40-220
Warm keeping	60	40-100
Low temperature cooking	100	50-150
Defrost	-	-
Steam + Fan heating	180	150-280
Steam cleaning	-	-
* Functions vary depending on the product model.		

Operating modes

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

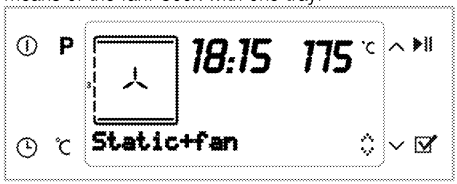
Static

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



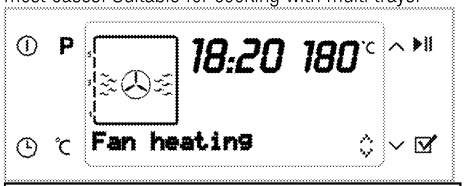
Static+fan

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



Fan heating

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



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

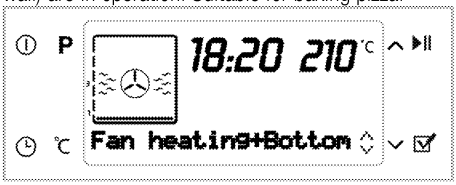
Multi (3-D) cooking

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

Multi (3-D) cooking

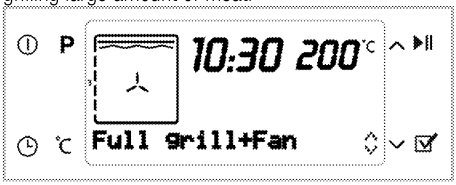
Fan heat.+bottom

Bottom heating and fan assisted heating (in the rear wall) are in operation. Suitable for baking pizza.



Full grill+Fan

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



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

Full grill

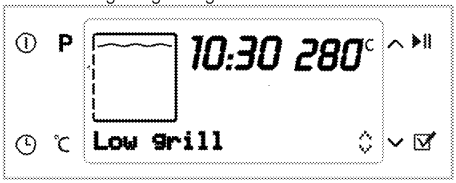
Large grill at the ceiling of the oven is in operation. It is suitable for grilling large amount of meat.

Full grill

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

Grill

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



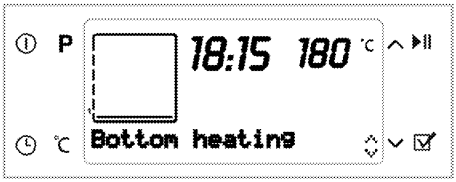
- Put small or medium-sized portions in correct rack position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

Slow cooking

To save power, you can use this function instead of the cooking operations that you would perform by using Fan Heating at 160-220°C temperature range. However, the cooking time will increase a little bit. Cooking times related to this function are indicated in "Slow cooking" table.

Bottom Heating

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



Warm keeping

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

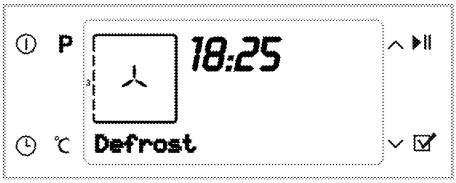
Low temperature cooking

Used for cooking at low temperatures in longer times (10-15 hours).

Defrost

The oven is not heated. Only the fan (in the rear wall) is in operation.

Suitable for thawing frozen granular food slowly at room temperature and cooling down the cooked food.

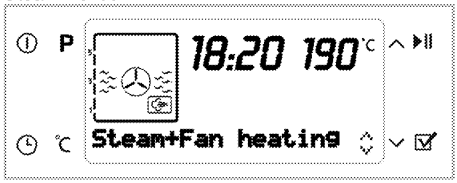


Steam Turbo

In addition to the cooking operations that you perform by using Fan Heating between 150-280°C, you will also have the option of applying steam to the dishes after the oven reaches the set temperature. But, the cooking time will increase a little bit.

This option allows you to cook dishes that fit to your own taste apart from the automatic menus.

Steam Turbo



1. Press the key (1).
2. Put the dish into the oven.
3. Press ^ or v (11) to select **"Steam + Fan heating"** function. Then, Press Start/Stop Cooking key (9) to start cooking. If there is no water in your system, **"Fill with 350 ml water"** appears on the display. Fill in water using the water container supplied with your oven until you hear the audio warning. See. Adding water. **"Door open"** will be displayed when you fill in enough amount of water.

Do not use any other liquids apart from potable water in the steam system.

Close the door and **"Cooking"** is displayed.

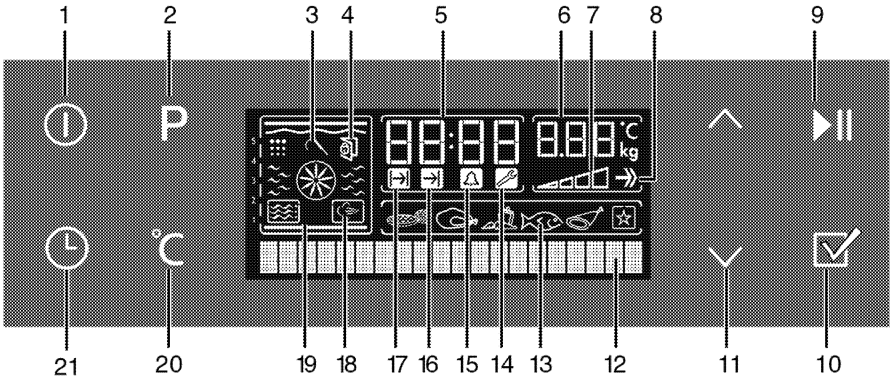
"Press ☑ to spray steam" appears when the set temperature is attained. Touch the key ☑ to deliver steam into the oven for 5 minutes. You can apply steam for 3 times whenever you want during the cooking time.

Remaining water in the system must be drained at the end of cooking. See. *Cooking guide functions, page 29*, Draining water.

Steam cleaning

This mode is for softening dirt inside the oven after you have completed cooking. See Steam Cleaning, .

How to operate the oven control unit

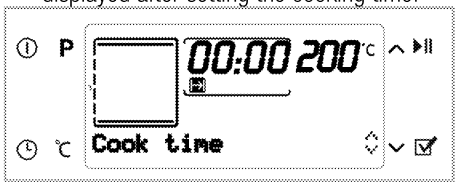


1 ON/OFF key
2 Program selection key
3 Meat Probe symbol (*)
4 Door Lock symbol (*)
5 Current Time indicator field
6 Temperature/Weight indicator field
7 Oven Inner Temperature symbol
8 Booster (rapid pre-heating) symbol
9 Start/Stop Cooking key
10 Convenience Food Menu Selection key
11 Temperature-Time Increase/Decrease, Navigate in Submenus key
12 Text display
13 Convenience Food Selection display
14 Settings symbol
15 Alarm Time symbol
16 End of Cooking Time symbol
17 Cooking Time symbol
18 Steam Cooking symbol (*)
19 Function display
20 Temperature-Weight and Rapid Heating Setting key
21 Time and Settings key
* Varies depending on the product model.

Enable semi-automatic operation

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

1. Press On/Off button (1) to switch on the oven.
2. Press ∧ or ∨ (11) to select the desired function.
3. For cooking time, press Time and Settings button (21) for once to highlight "Cook time" on the Text display (12). Cooking Time symbol (17) flashes at the same time.
4. Press ∧ or ∨ (11) lightly to set the cooking time. Cooking Time symbol (17) is displayed after setting the cooking time.



5. Put your dish into the oven and close the door.
6. For cooking temperature, press Temperature - Weight and Rapid Heating Setting key (20) for once to highlight **"Temperature"** on the Text display.
7. Press ∧ or ∨ (11) to set the temperature.
8. Press Start/Stop Cooking key (9) to start cooking. **"Cooking"** appears on the display.

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

All segments of the inner oven temperature symbol (7) will turn on when the oven reaches the set temperature.

9. After the cooking is completed, **"Good appetite... Press ▶II to continue"** appears on the display and alarm signal is heard.
10. To stop the alarm signal, just press any key. If you press Start/Stop Cooking key (9), oven continues to operate in the selected mode. Alarm stops.
11. If you do not press Start/Stop Cooking key (9), oven switches off automatically and current time is displayed.

Switch on fully automatic operation

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

1. Press On/Off key (1) to switch on the oven.
2. Press ∧ or ∨ (11) to select the desired function.
3. For cooking time, press Time and Settings key (21) for once to highlight **"Cook time"** on the Text display (12). Cooking Time symbol (17) flashes at the same time.
4. Press ∧ or ∨ (11) lightly to set the cooking time.

» Cooking Time symbol (17) is displayed after setting the cooking time.

5. For end of cooking time, press Time and Settings key (21) with short intervals until **"Cook end time"** appears on the Text display (12). End of cooking time symbol (16) flashes at the same time.

6. Press ∧ or ∨ (11) to set the end of cooking time.

» After setting the end of cooking time, End of Cooking Time symbol (16) appears on the display.

7. Put your dish into the oven and close the door.
8. For cooking temperature, press Temperature - Weight and Rapid Heating Setting key (20) for once to highlight **"Temperature"** on the Text display. Press ∧ or ∨ (11) to set the temperature.
9. Press Start/Stop Cooking key (9) to start cooking. **"Waiting"** appears on the display.

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

10. Selected operation mode is activated when the startup time of cooking has come, **"Cooking"** appears on the display and the oven is heated up to the set temperature. It maintains this temperature until the end of the cooking time. The oven lamp is lit during the cooking process.

> All segments of the inner oven temperature symbol (7) will turn on when the oven reaches the set temperature.

11. After the cooking is completed, **"Good appetite... Press ▶II to continue"** appears on the display and alarm signal is heard.
12. To stop the alarm signal, just press any key. If you press Start/Stop Cooking key (9), oven continues to operate in the selected mode. Alarm stops.
13. If you do not press Start/Stop Cooking key (9), oven switches off automatically and current time is displayed.

> If you want to cancel the semi-automatic or automatic programming after you have set them, you need to reset the cooking time. You can also switch off the oven by pressing the On/Off key (1) if desired.

Setting the booster

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

> Booster can not be selected in Defrost, Slow cooking, Warm keeping and Low temperature cooking functions. Booster settings will be cancelled in case of power outage.

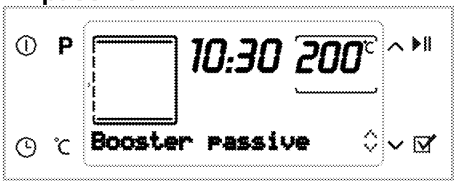
Select the desired cooking function and then:

1. Press Temperature - Weight and Rapid Heating Setting key (20) with short intervals until "Booster passive" appears on the display.

2. Press ^ (11) to display **1"Booster active"**. Booster symbol (8) remains lit.

» Booster symbol (8) disappears as soon as the oven reaches the desired temperature and oven resumes operating in the function it was in before the Booster function.

3. To cancel Booster function, press Temperature - Weight and Rapid Heating Setting key (20) with short intervals until **"Booster active"** appears on the display.
4. Press ^ (11) to display **1"Booster passive"**.



» When you return to the function selection display after this process, Booster symbol (8) disappears.

Using the keylock

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

Keylock can be used either when the oven is operating or not. Oven can be switched off by pressing the On/Off button (1) even when the keylock is activated while the oven is operating.

Activating the keylock

1. Press Time and Settings button (21) with short intervals until **Key lock passive** appears on the display.
2. Press ^ (11) to activate the keylock. After activating the keylock, **"Key lock active"** will appear on the display.

» After activating the keylock, "Keylock active" warning will appear on the display when you press any key (except v).

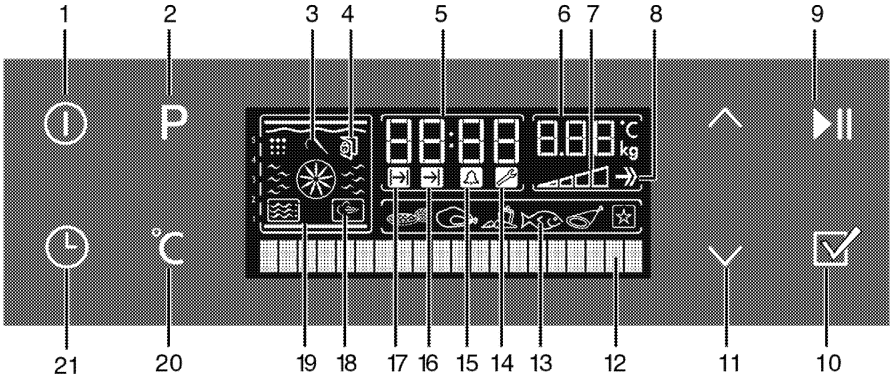
Oven keys are not functional when the Keylock function is activated. Keylock will not be cancelled in case of power outage.

Deactivating the keylock

1. Press v (11) to deactivate the keylock. **"Key lock passive"** appears on the display.

Using the clock as an alarm

You can use the clock of the product for any warning or reminder apart from the cooking programme.
The alarm clock has no influence on the functions of the oven. It is only used as a warning. For example, this is useful when you want to turn food in the oven at a certain point of time. Alarm clock will give a signal once the time you set is over.



1 ON/OFF key
2 Program selection key
3 Meat Probe symbol (*)
4 Door Lock symbol (*)
5 Current Time indicator field
6 Temperature/Weight indicator field
7 Oven Inner Temperature symbol
8 Booster (rapid pre-heating) symbol
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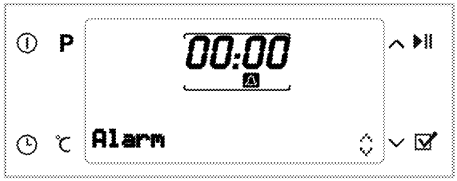
12 Text display
13 Convenience Food Selection display
14 Settings symbol
15 Alarm Time symbol
16 End of Cooking Time symbol
17 Cooking Time symbol
18 Steam Cooking symbol (*)
19 Function display
20 Temperature-Weight and Rapid Heating Setting key
21 Time and Settings key
* Varies depending on the product model.

Maximum alarm time can be 23 hours and 59 minutes.

To set the alarm:



1. Press Time and Settings button (21) with short intervals until Alarm symbol (15) appears on the display.
2. Press ∧ or ∨ (11) to set the time. Alarm symbol (15) remains lit after setting the alarm time.
3. After the alarm time is finished, alarm symbol will start flashing and an alarm signal is heard.
4. Press any key to stop the alarm.

To cancel the alarm:

1. Press Time and Settings button (21) with short intervals until Alarm symbol (15) appears on the display.
2. Press ∧ (11) until **"00:00"** appears on the display.

Cooking times table

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

Baking and roasting

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

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

When cooking with 2 trays at the same time, place the deeper tray on the upper rack and the other one on the lower rack.
* It is suggested to perform preheating for all foods.

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

Slow cooking times table

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

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

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

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

Tips for baking cake

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

Tips for baking pastry

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

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

Tips for cooking vegetables

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

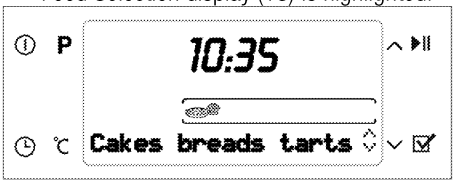
Cooking guide functions

Selecting the convenience food functions

Convenience Foods menu contains meal programmes that are prepared for you by professional cooks specially and stored in the memory of the control unit.
In this menu, temperature, rack position, weight and cooking functions are set automatically. You can change the weight and cooking time according to your meal and your taste.

To select the Cooking Guide functions:

1. Press On/Off key (1) to switch on the oven.
2. Press Programme Selection button (2) to select the Convenience Food function display. In this step, **“Cakes&Breads&Tarts”** appears on the display and Convenience Food Selection display (13) is highlighted.



3. Press ∧ or ∨ (11) to select the desired convenience food function main menu (Cakes&Breads&Tarts, Meat Poultry, Meat, Fish, Special meals, Special).
4. Press Convenience Food Menu Selection key (10) to confirm the desired Main Meal menu.
5. Press ∧ or ∨ (11) to select the desired meal (Cookies, Cake, Small cake, etc).

6. Put your meal into the oven.
7. Press Start/Stop Cooking key (9) to start cooking. **"Cooking"** appears on the display.

If Start/Stop Cooking key (9) is not pressed within 20 seconds, the oven will switch itself off.

8. After the cooking is completed, **"Good appetite..."** appears on the display and alarm signal is heard.

To stop the alarm signal, just press any key.

"Back" appearing on the display while navigating in the meal menu allows you to return to the upper menu. Press Convenience Food Menu Selection button (10) to return to the upper menu.

Before starting to cook in the Convenience Food menu, you can set the weight depending on the meal type you have selected. To do this:

1. Press Temperature - Weight and Rapid Heating Setting button (20) until the weight indicator field starts flashing.

2. Press ∧ or ∨ (11) to set the weight.

Before starting to cook in the convenience food menu, you can set the weight depending on the meal type you have selected. To do this:

1. Press Temperature - Weight and Rapid Heating Setting button (20) until the weight indicator field starts flashing.
2. Press (11) key to set the weight.

Convenience food menu:

May vary depending on the models

Cakes&Breads&Tarts	Meat poultry	Special meals	Fish	Meat	Special
Cookies	Chicken, grilled	Casserole	Fish fillet	Roast beef	Fermenting
Small cake	Chicken, fillet	Quiches	Baked anchovy	Dalyan meatball	Yoghurt
Brownie		Macaroni cheese	Haddock (Merlans)		Dried apple
Sponge cake		Lasagna	Salmon fillet		Fried chestnut
Apple strudel		Moussaka			
Apple pie					

To select the steam assisted convenience food functions:

1. Press On/Off key (1) to switch on the oven.
2. Press Programme Selection key (2) with short intervals until Steam Cooking symbol (18) appears on the display. In this step, **“Cakes&Breads&Tarts”** appears on the display.
3. Press ∧ or ∨ (11) to select the desired convenience food function main menu (Cakes&Breads&Tarts, Meat Poultry, Meat, Fish, Special meals, Special).
4. Press Convenience Food Menu Selection key (10) to confirm the desired Main Meal menu.
5. Press ∧ or ∨ (11) to select the desired meal (Cookies, Cake, Small cake, etc).
6. Put your meal into the oven.
7. Press Start/Stop Cooking key (9) to start cooking.
8. **"Fill with 350 ml water"** appears on the display.

Risk for health!
Do not use any other liquids apart from potable water in the steam system.

9. Open the door and add water through the water inlet. **"Door open"** warning appears on the display together with the audio warning when filling in water.
10. Oven starts cooking and **"Cooking"** appears on the display as soon as the door is closed.
11. After the cooking is completed, **"Good appetite", "Please take the meal"** appears on the display and alarm signal is heard.

» To stop the alarm signal, just press any key.

12. Open the oven door and take out the meal as soon as cooking completes.

Close the oven door to start the **Automatic Water Vaporization function**.

» In this step, **“Disposing water”** and the required time appears on the display.

» It is important for your health not to use the remaining water since the quality of the water that waits will deteriorate. Water disposal smoothens the dirt in the oven and allows it to be removed easily after cooking.

» Wipe inside the oven with a cloth after disposing the water.

Using the water container:

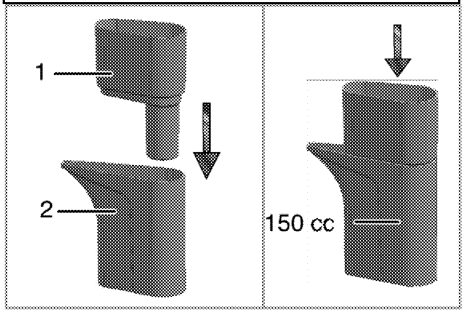
Water container consists of 2 pieces. Upper piece removes the lime in the water.

Assemble the lower and upper parts of the container as illustrated.

Do not fill more than 150 cc, otherwise the water is not purified.

Remove the upper part and pour the water into the oven with the lower part.

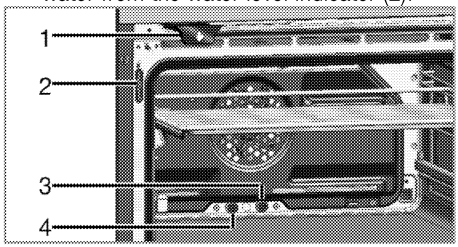
Remove the lime in the water container by applying the following procedure once in every 4 usages. Dissolve 2 teaspoon of salt in a glass and pour into the water container. And then, wash the lower container.



1 Upper part
2 Lower part

Adding water:

1. Pull the pitcher illustrated in the figure (1).
2. Pour water into the container until you hear the signal sound. Observe the amount of water from the water level indicator (2).



1 Pitcher
2 Water indicator
3 Vapour exit pipe
4 Drainage pipe for excessive water

The system waits at least 10 minutes for you to add water. If you do not add water in 10 minutes, oven switches off.

To clean the pitcher, remove it from the oven and wash with water only.

Water level in the tank should be checked through the water indicator while adding water. If the water level exceeds the tank full level, excessive water will run into the oven. Excessive water that run into the oven can affect cooking in steam assisted automatic cooking programmes and cause condensation on the door. In order to avoid this, remove the excessive water that has run into the oven before cooking starts.

If the oven is switched off before the cooking is completed and no cooking function is selected within 2 minutes, **"Please take the meal. Water will evaporize."** message will appear on the Text display soon as the oven is switched on with On/Off key (1). Water disposal starts automatically after around 1 minute.

CAUTION

Keep the door closed during water vaporization.

Steam assisted convenience food menu:

May vary depending on the models

Cakes&Breads&Tarts	Meat poultry	Special meals	Fish	Meat
Pizza, fresh thinbase	Chicken < 1600 gr	Fresh vegetable	Trout casserole	Roast lamb
Pizza, fresh thickbase	Chicken > 1600 gr	Frozen vegetable, graten		Leg of lamb
Dough pastry	Turkey, thigh	Jacket potatoes		Veal pot roast
Vol au vent	Duck, whole			Tandoori
Fruit cake				
Short bread				
Rich pastry				
Bagel				
Loaf bread (yeasted)				
Sandwich bread				
Baguette				
Bread rolls, frozen				

Settings menu

Brightness setting

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

1. Press Time and Settings key (21) with short intervals until "Brightness" appears on the display.
2. There are 4 brightness levels, namely 1, 2, 3 and 4. Press ∧ or ∨ (11) to select the desired level.

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

Contrast setting

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

1. Press Time and Settings key (21) with short intervals until "Contrast" appears on the display.
2. There are 4 contrast levels, namely 1, 2, 3 and 4. Press ∧ or ∨ (11) to select the desired level.

Volume setting

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

1. Press Time and Settings key (21) with short intervals until "Volume" appears on the display.
2. There are 3 volume levels, namely 0 (mute), 1 and 2. Press ∧ or ∨ (11) to select the desired level.

Language setting

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

1. Press Time and Settings key (21) with short intervals until the last selected language appears on the display.
2. Press ∧ or ∨ (11) to select the desired language.
3. Confirm with Convenience Food Menu Selection key (10).

How to operate the grill

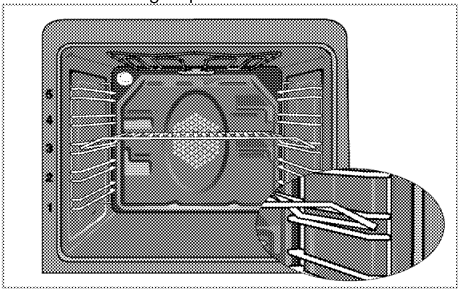
Before you can use the oven, the time must be set. If the time is not set, oven will not operate.

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

1. Press On/Off key (1) to switch on the oven.
2. Press ∧ or ∨ (11) to select the desired language.
3. For cooking temperature, press Temperature - Weight and Rapid Heating Setting key (20) for once to highlight **"Temperature"** on the Text display. Press ∧ or ∨ (11) to set the temperature.
4. Press On/Off key (1) to switch off the oven.

Rack positions

Grill performance will decrease if the wire grill stands against rear part of the oven. Slide your wire grill to the front section of the rack and settle it with the help of the door in order to obtain the best grill performance.



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

Cooking times table for grilling

Grilling with electric grill

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

depending on thickness

6 Maintenance and care

General information

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

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

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

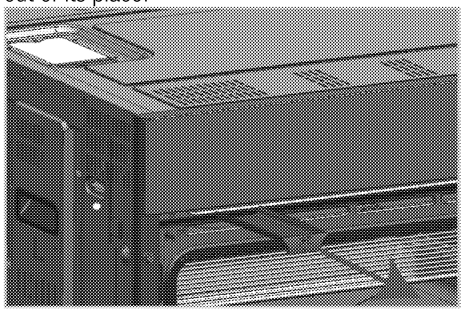
- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth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

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

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

Cleaning the pitcher

Pitcher stops at a certain point when you pull it towards yourself.
When you continue pulling, it arrives at the second stop point and stops again.
If you continue pulling after this point it will get out of its place.



You can clean the pitcher under tap water after removing it.

Do not use chemical materials when cleaning the pitcher. Use only water.

Cleaning the control panel

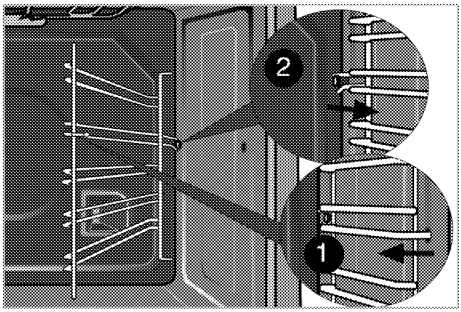
Clean the control panel and knobs with a damp cloth and wipe them dry.

Do not remove the control buttons/knobs to clean the control panel.
Control panel may get damaged!

Cleaning the oven

To clean the side wall

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



Catalytic walls

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

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

Steam Cleaning

It ensures easy cleaning because the dirt (having waited not for too long) is softened with water drops condensing inside the oven after giving steam for a certain time.

1. Press On/Off key (1) to switch on the oven.
2. Make sure you have removed the food.
3. Press ∧ or ∨ key (11) to select **"Steam cleaning"**mode.
4. Press Start/Stop Cooking key (9) to start cleaning.

If there is no water in the system, **"Fill with 150 ml water"** appears on the displayed.

5. Fill in water using the water container supplied with your oven until you hear the audio warning. See, *page 31*, Adding Water.
6.

> Risk for health!
> Do not use any other liquids apart from potable water in the steam system.

» If the temperature inside the oven is below 100 C when the door is closed, cleaning starts without delay. If inner temperature is not below 100 C with the water filled and door closed, **"Cooling"** message appears on the screen.

» When inner temperature falls below 100 C, cleaning starts automatically.

7. When cleaning starts, **"Cleaning"** message is displayed.

» Steam is delivered into the oven until the water of the system runs out.

> Steaming takes approximately 35 minutes with the completely full container. This time will be shorter for less water.

8. When the water runs out, **"Wipe the surfaces"** is displayed.
9. Open the door and wipe the inner surfaces of the oven with a damp sponge or cloth.

When the cleaning is over (generally water runs out), remaining water should be drained in any case. See Cooking Guide Functions, *page 31*, Draining water.

Clean oven door

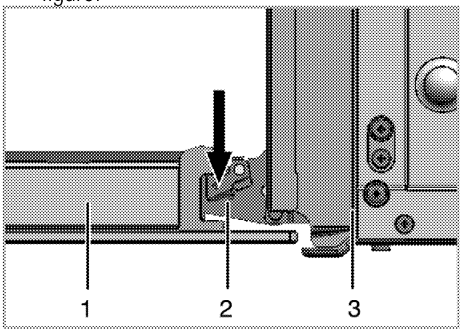
To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.

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

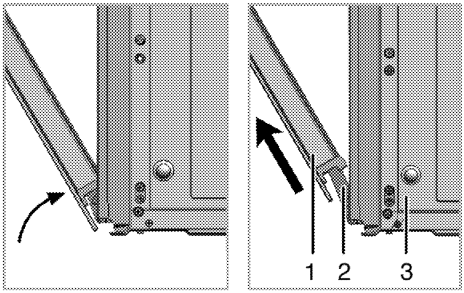
> Front door inner glass is coated to easy clean material. Do not use any harsh abrasive cleaners, hard metal scrapers, scouring pads or bleach to clean front door inner glass as they may scratch the surface. This may destroy the coating material.

Removing the oven door

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



1 Front door
2 Hinge
3 Oven



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

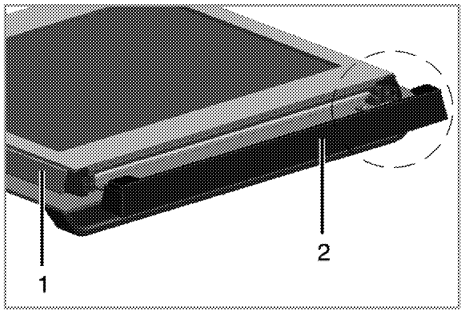
Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

Removing the door inner glass

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

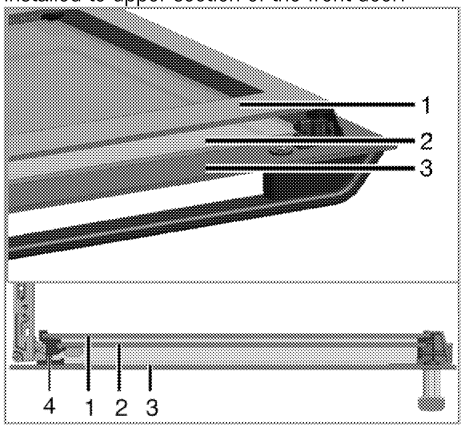
Install the inner glass panel so that the printed side will face upwards.

Open the oven door.



1 Frame
2 Plastic part

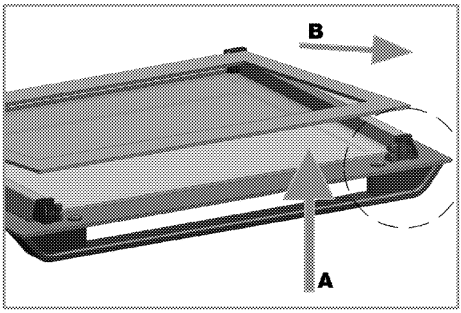
Pull towards yourself and remove the plastic part installed to upper section of the front door.



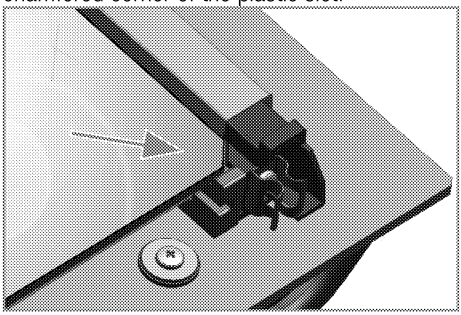
1 Innermost glass panel
2 Inner glass panel
3 Outer glass panel
4 Plastic glass panel slot-Lower

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

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



The first step to regroup the door is reinstalling inner glass panel (2).
As illustrated in figure, place the chamfered corner of the glass panel so that it will rest in the chamfered corner of the plastic slot.



Inner glass panel (2) must be installed into the plastic slot close the innermost glass panel (1).
When installing the innermost glass panel (1), make sure that the printed side of the panel faces towards the inner glass panel.
It is important to seat lower corner of inner glass panel into the lower plastic slot.
Push the plastic part towards the frame until you hear a "click".

Replacing the oven lamp

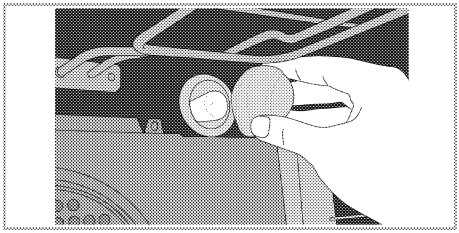
DANGER:
Before replacing the oven lamp, make sure that the product is disconnected from mains and cooled down in order to avoid the risk of an electrical shock.
Hot surfaces may cause burns!

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

Position of lamp might vary from the figure.

If your oven is equipped with a round lamp:

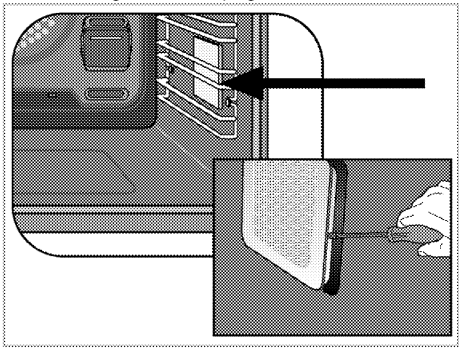
1. Disconnect the product from mains.
2. Turn the glass cover counter clockwise to remove it.



3. Install the glass cover.

If your oven is equipped with a square lamp:

1. Disconnect the product from mains.
2. Remove the wire racks as described. See *Cleaning the oven, page 34*.



3. Remove the protective glass cover with a screwdriver.
4. Unscrew oven lamp and replace it with new one.
5. Install the glass cover and then the wire racks.

7 Troubleshooting

Oven emits steam when it is in use.

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

Product emits metal noises while heating and cooling.

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

Product does not operate.

- The mains fuse is defective or has tripped. >>> *Check fuses in the fuse box. If necessary, replace or reset them.*
- Product is not plugged into the (grounded) socket. >>> *Check the plug connection.*
- Buttons/knobs/keys on the control panel do not function. >>> *Keylock may be enabled. Please disable it. (See. Using the keylock, page 26)*

Oven light does not work.

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

Oven does not heat.

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

Consult the Authorised Service Agent or 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.

Najprej preberite ta priročnik za uporabo.

Spoštovani kupec,
Hvala, da ste se odločili za izdelek znamke Beko. Upamo, da boste z izdelkom, ki je bil proizveden z najsodobnejšo tehnologijo visoke kakovosti, dosegli najboljše rezultate. Zato pred uporabo izdelka pozorno preberite celoten priročnik za uporabo in vse ostale priložene dokumente ter jih shranite za uporabo v prihodnje. V primeru, da napravo posredujete naprej, priložite tudi priročnik za uporabo. Upoštevajte vsa opozorila in informacije v priročniku za uporabo.
Priročnik za uporabo se lahko nanaša tudi na druge modele. Razlike med modeli so navedene v priročniku.

Pomen simbolov

V priročniku za uporabo se pojavijo naslednji simboli:

Pomembne informacije in napotki o uporabi.

Opozorila na nevarne situacije, ki lahko ogrozijo vaše življenje in lastnino.

Opozorilo na električni udar.

Opozorilo na nevarnost požara.

Opozorilo na vroče površine.

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

CE

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1 Pomembna navodila in opozorila za varnost in okolje

To poglavje vsebuje varnostna navodila, s katerimi boste preprečili nevarnosti telesnih poškodb in poškodb lastnine. Neupoštevanje teh navodil bo razveljavilo vse garancije.

Splošna varnost

- Otroci, stari 8 let ali več in osebe z zmanjšanimi fizičnimi, senzornimi ali duševnimi sposobnostmi, brez izkušenj ali znanja lahko napravo uporabljajo, samo če jih nadzoruje ali jih je o varni uporabi naprave in z njo povezanimi nevarnostmi poučila oseba, ki je odgovorna za njihovo varnost.
  Otroci naj se ne igrajo z napravo. Otroci naj naprave ne čistijo in vzdržujejo brez nadzora.
- Namestitev in popravila sme opravljati samo pooblaščen serviser. Proizvajalec ni odgovoren za poškodbe, ki nastanejo zaradi poseganja nepooblaščenih oseb in lahko razveljavijo garancijo. Pred namestitvijo pozorno preberite navodila.
- Naprave ne upravljajte, če je okvarjena ali ima kakršnekoli vidne poškodbe.
- Po vsaki uporabi se prepričajte, da so gumbi za funkcije izdelka izklopljeni.

Električna varnost

- Če je na izdelku napaka, ga ne smete uporabljati, razen če ga popravi pooblaščena servisna služba. Nevarnost električnega udara!
- Izdelek priključite samo na ozemljeno vtičnico/napeljavo z napetostjo in zaščito, kot je določeno v poglavju "Tehnične specifikacije". Ozemljitev naj namesti usposobljen električar, ko uporabljate napravo z ali brez transformatorja. Naše podjetje ni odgovorno za kakršne koli težave, nastale zaradi izdelka, ki ni ozemljen v skladu z lokalnimi predpisi.
- Izdelka nikoli ne perite tako, da bi po njem pršili ali polivali vodo! Nevarnost električnega udara!
- Nikoli se ne dotikajte vtiča z mokrimi rokami! Nikoli ne izvlecite kabla tako, da bi držali za kabel, vedno držite za vtič.
- Izdelek je treba med nameščanjem, vzdrževanjem, čiščenjem in popravilom odklopiti.
- Če je napajalni kabel izdelka poškodovan, ga mora proizvajalec, serviser ali podobno usposobljena oseba zamenjati, da ne pride do nevarnosti.

- Naprava mora biti nameščena tako, da jo je mogoče popolnoma odklopiti z električnega omrežja. Odklop je treba izvesti tako, da izvlečete vtič, ali s pomočjo stikala, vgrajenega v fiksno električno napeljavo, v skladu z gradbenimi predpisi.
- Med uporabo se zadnja stran pečice segreje. Zagotovite, da plinska/električna povezava ne pride v stik z zadnjo stranjo, saj se lahko priključki poškodujejo.
- Pazite, da se napajalni kabel ne zatakne med vrata pečice in okvir, prav tako pa ga ne speljite čez vroče površine. V nasprotnem primeru se lahko izolacija kablov stopi in se vname, kar lahko povzroči kratek stik.
- Vsa dela na električni opremi in sistemih sme opravljati samo pooblaščeno strokovno osebje.
- V primeru okvar izklopite napravo in jo izključite iz napajanja. Zato izklopite varovalko doma.
- Prepričajte se, ali zmogljivost varovalke ustreza napravi.

Varnost izdelka

- Naprava in dostopni deli se med uporabo segrejejo. Previdno, ne dotikajte se segretih elementov. Preprečite dostop otrokom, mlajšim od 8 let, oziroma otroke v bližini naprave stalno nadzorujte.
- Naprave ne uporabljajte, če je vaša presoja ali koordinacija zmanjšana zaradi vpliva alkohola in/ali drog.
- Ko v jedeh uporabljate alkoholne pijače, bodite zelo pozorni. Alkohol pri visokih temperaturah izhlapi in lahko povzroči požar, saj se lahko ob stiku z vročimi površinami vname.
- V bližino naprave ne postavljajte vnetljivih materialov, saj se stranice med uporabo lahko segrejejo.
- Naprava se med uporabo segreje. Previdno, ne dotikajte se segretih elementov v notranjosti pečice.
- Ne blokirajte zračnih odprtin.
- V pečici ne segrevajte zaprtih pločevink in steklenih kozarcev. Tlak, ki nastane v pločevinki/kozarcu, lahko povzroči eksplozijo.
- Neposredno na dno pečice ne odlagajte pekačev, posod ali aluminijaste folije. Nakopičenje toplote bi lahko poškodovalo dno pečice.
- Za čiščenje stekla vrat pečice ne uporabljajte močnih abrazivnih čistil ali ostrih kovin, saj lahko opraskajo površino ali uničijo stekla.
- Za čiščenje naprave ne uporabljajte parnih čistilnikov, saj lahko povzročijo električni udar.

- Police uporabite, kot je opisano v poglavju "Uporaba električne pečice".
- Ne uporabljajte naprave brez stekla na sprednjih vratih ali če je steklo razbito.
- Držalo pečice ni namenjeno sušenju brisač. Na držalo ne obesite brisače, rokavic ali podobnih izdelkov iz blaga, ko funkcija žara deluje ob odprtih vratcih.
- Ko v vročo pečico vstavljate ali iz nje odstranjujete jedi, vedno uporabljajte rokavice odporne na toploto.
- Preden zamenjate lučko, se prepričajte, da je naprava izključena, da preprečite nevarnost električnega udara.

Za požarno zanesljivost naprave;

- Prepričajte se, da je vtič priključen v vtičnico, da ne pride do nastanka isker.
- Ne uporabljajte poškodovanega ali prerezanega kabla ali podaljševalnih kablov, temveč uporabljajte samo originalni kabel.
- Prepričajte se, da na vtičnici, na katero je priključena naprava, ni tekočine ali vlage.

Namen uporabe

- Naprava je namenjena uporabi v gospodinjstvu. Uporaba v komercialne namene ni dovoljena.
- Naprava je namenjena le kuhanju. Ne uporabljajte je v druge namene kot na primer gretje.
- Naprave ne uporabljajte za gretje krožnikov pod žarom, na ročaje ne obešajte brisač ali krp za posodo itd., prav tako je ne uporabljajte v grelne namene.
- Proizvajalec ne odgovarja za škodo nastalo zaradi neustreznega namena uporabe ali nepravilne uporabe.
- Enoto lahko uporabljate za odtajanje, pečenje, pečenje mesa in pečenje mesa na žaru.

Varnost otrok

- Dostopni deli se lahko med uporabo segrejejo. Otroci naj se ji zato ne približujejo.
- Embalažni material je lahko nevaren za otroke. Otroci naj se embalažnemu materialu ne približujejo. Vse dele embalažnega materiala odstranite v skladu z okoljskimi standardi.
- Električne in/ali plinske naprave so nevarne za otroke. Otroci naj se ne približujejo napravi med njenim delovanjem in ne dovolite, da bi se igrali z njo.
- Nad napravo ni dovoljeno hraniti predmetov, po katerih lahko sežejo otroci.
- Ko so vratca odprta, na njih **ne** polagajte težkih predmetov in **ne** dovolite, da bi na njih sedeli otroci.

To bi lahko povzročilo, da se pečica prevrne ali da se vratni zgibi poškodujejo.

Ostranjevanje stare naprave

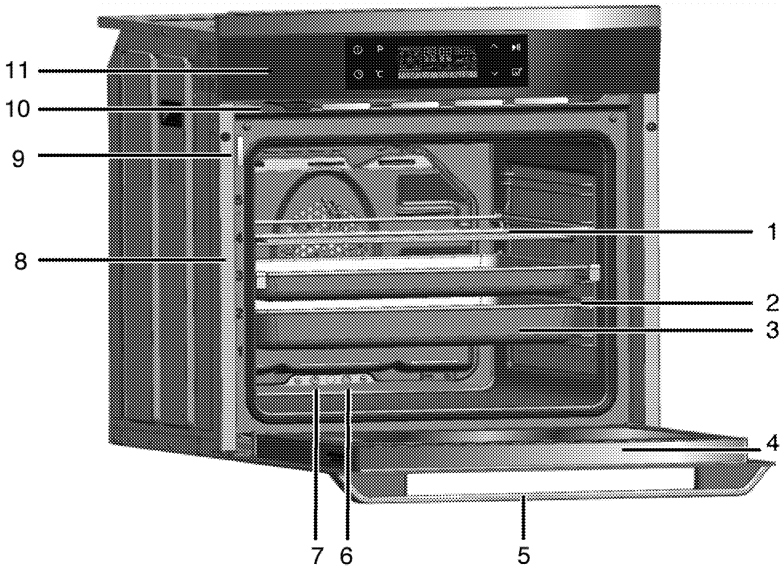
Staro napravo odstranite na okolju prijazen način.
Ta izdelek nosi izbran simbol za odstranjevanje odpadne električne in elektronske opreme (WEEE). To pomeni, da je treba ta izdelek v skladu z evropsko direktivo 2002/96/ES reciklirati ali odstraniti ter tako zmanjšati njegov vpliv na okolje. Za nadaljnje informacije se obrnite na lokalne ali regionalne službe.
Za odstranjevanje naprave se obrnite na najbližjega lokalnega prodajalca ali odstranjevalca odpadkov.
Preden napravo odstranite, odrežite napajalni kabel in onemogočite ključavnico, da se otroci ne zaklenejo vanjo.

Odstranjevanje embalaže

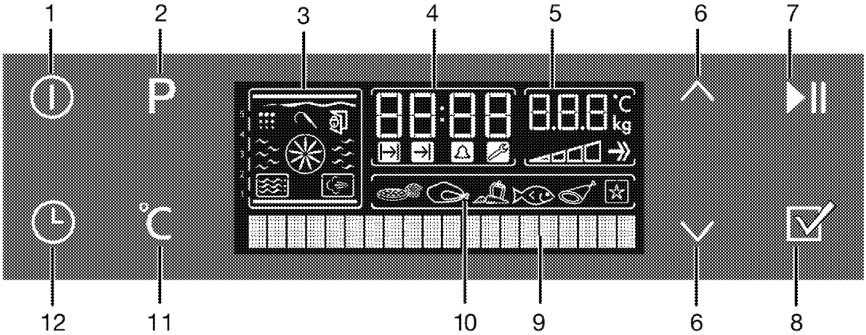
- Embalaža je nevarna za otroke. Embalažo hranite na varnem, stran od otrok. Embalažni material izdelka sestoji iz reciklažnih materialov. Odstranite jih v skladu s pravili za odstranjevanje reciklažnih odpadkov. Ne odstranjujte jih z običajnimi gospodinjskimi odpadki.

2 Splošne informacije

Pregled



1 Mrežna polica
2 Police
3 Pekač
4 Sprednja vratca
5 Ročaj
6 Cev za izhod pare
7 Izhodne odprtine za odvečno vodo
8 Položaji polic
9 Indikator ravni vode
10 Vrč
11 Nadzorna plošča

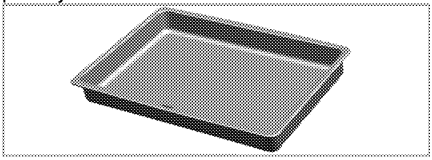


1 Gumb VKLOP/IZKLOP
2 Gumb za izbiro programa
3 Zaslon funkcij
4 Indikator tekočega časa
5 Indikator temperature/teže
6 Gumb za upravljanje povečanja/zmanjšanja temperature/časa
7 Gumb začetek/konec pečenja
8 Gumb izbira menija za (pol)pripravljeno hrano
9 Zaslon besedila
10 Zaslon izbira (pol)pripravljene hrane
11 Gumb za nastavitev temperature/teže/ojačevalnik
12 Gumb za čas in nastavitve

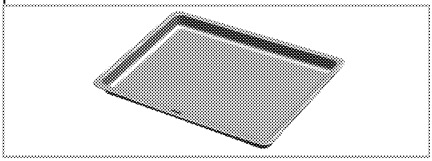
Vsebnost embalaže

Priloženi pripomočki se lahko razlikujejo glede na model proizvoda. Vaš proizvod morda ne vsebuje vseh pripomočkov, ki so opisani v navodilih.

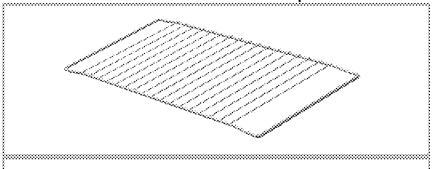
1. Navodila za uporabo
2. Globok pekač
   Uporablja se za pecivo, velike pečenke, sočne jedi in za zbiranje maščobe med pečenjem.

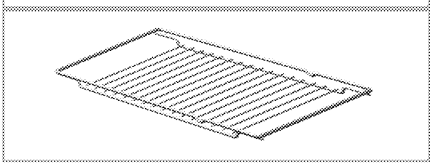


3. Pekač za pecivo
   Uporablja se za sladice kot so piškoti in pecivo.



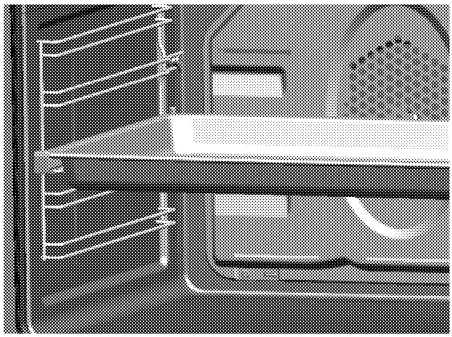
4. Mrežna rešetka
   Uporablja se za praženje, z njim pa tudi lahko postavite jed, ki jo boste pekli, pražili ali kuhali v narastkih na želeno polico.

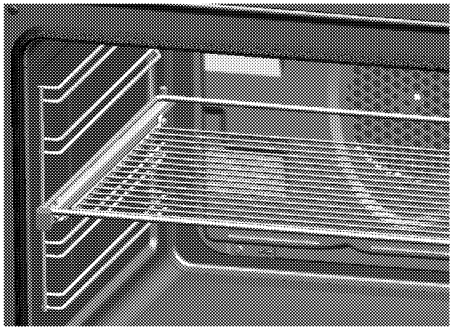




5. Mrežno rešetko in pekač pravilno namestite na iztegljive police
   S pomočjo iztegljivih polic lahko brez težav namestite in odstranite pekače in mrežno rešetko.

Ko uporabljate pekač in mrežno rešetko skupaj z iztegljivimi policami, se prepričajte, da so zatiči na zadnji strani iztegljive police nameščeni proti robovom mrežne rešetke in pekača.





Tehnične specifikacije

Napetost/frekvenca	220-240 V ~ 50 Hz
Skupna električna poraba	3,1kW
Varovalka	min. 16 A
Tip kabla / prerez	H05VV-FG 3 x 1,5 mm^2
Dolžina kabla	maks. 1,4 m
Zunanje mere (višina/širina/globina)	595 mm/594 mm/567 mm
Mere namestitve (višina/širina/globina)	**590 ali tipko 600 mm/560 mm/min. 550 mm
Glavna pečica	**Večnamenska pečica**
Notranja luč	15/25 W
Električna poraba žara	2.2 kW

#Osnove: Podatki na energijski oznaki električne pečice so v skladu s standardom EN 60350-1 / IEC 60350-1. Vrednosti so določene pri običajni obremenitvi s spodnjim-zgornjim grelnikom ali funkcijami ventilacijskega segrevanja (če so na voljo).
Razred energijske učinkovitosti je določen v skladu z naslednjo prednostjo, glede na to, če ima naprava ustrezne funkcije ali ne. 1-Kuhanje z eko-ventilatorjem, 2-Turbo počasno kuhanje, 3-Turbo kuhanje, 4-Zgornje/spodnje ventilacijsko segrevanje, 5-Zgornje in spodnje segrevanje.

** Glejte. *Inštalacija, stran 11.*

Tehnične specifikacije se lahko spremenijo brez predhodnega obvestila v namene izboljšave kakovosti izdelka.

Podatki navedeni v tem priročniku so demonstrativni in morda popolnoma ne ustrezajo vašemu izdelku.

Vrednosti navedene na oznakah izdelka ali v drugih priloženih dokumentih so pridobljeni v laboratorijskih pogojih pod ustreznimi standardi. Glede na pogoje delovanja in okoljske pogoje naprave, se te vrednosti lahko razlikujejo.

3 Inštalacija

Napravo lahko namesti le usposobljen strokovnjak v skladu z veljavnimi predpisi. V nasprotnem primeru garancija ni veljavna. Proizvajalec ni odgovoren za poškodbe, ki nastanejo zaradi poseganja nepooblaščenih oseb in lahko razveljavi garancijo.

Za pripravo namestitve in električnih ter plinskih instalacij naprave je odgovoren kupec.

NEVARNOST:
Naprava naj bo priključena v skladu z vsemi lokalnimi plinskimi in/ali električnimi predpisi.

NEVARNOST:
Pred namestitvijo preglejte, če so na napravi vidne kakšne poškodbe. V tem primeru je ne nameščajte.
Poškodovana naprava lahko ogroža vašo varnost.

Pred namestitvijo

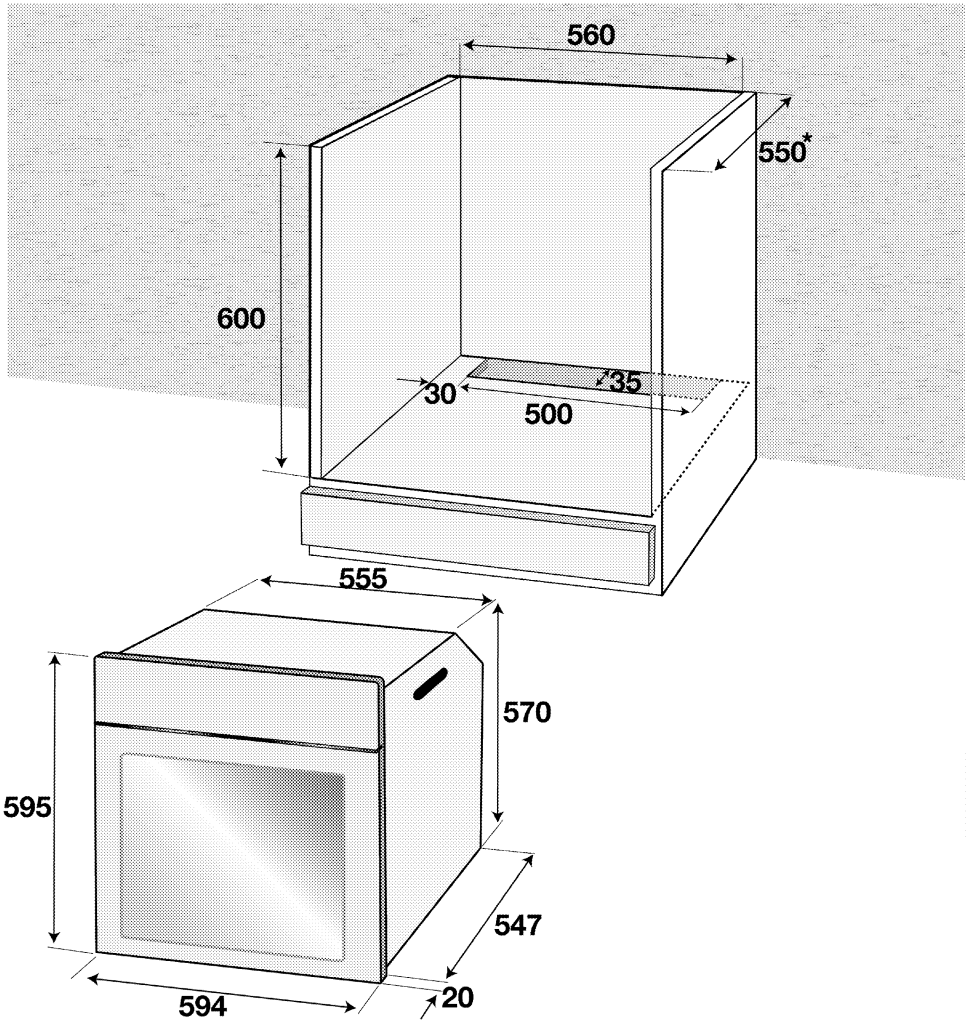
Naprava je namenjena namestitvi v tovarniško proizvedenih kuhinjskih omaricah. Med napravo in kuhinjskimi stenami ali pohištvom mora biti zadostna varnostna razdalja. Glejte sliko (vrednosti v mm).

- Površine, sintetični laminati in lepila morajo biti odporni na toploto (najmanj 100 °C).
- Kuhinjske omarice morajo biti v vodoravnem položaju in trdno nameščene.
- Če se pod pečico nahaja predal, mora biti med predalom in pečico nameščena polica.
- Napravo naj prenašata vsaj dve osebi.

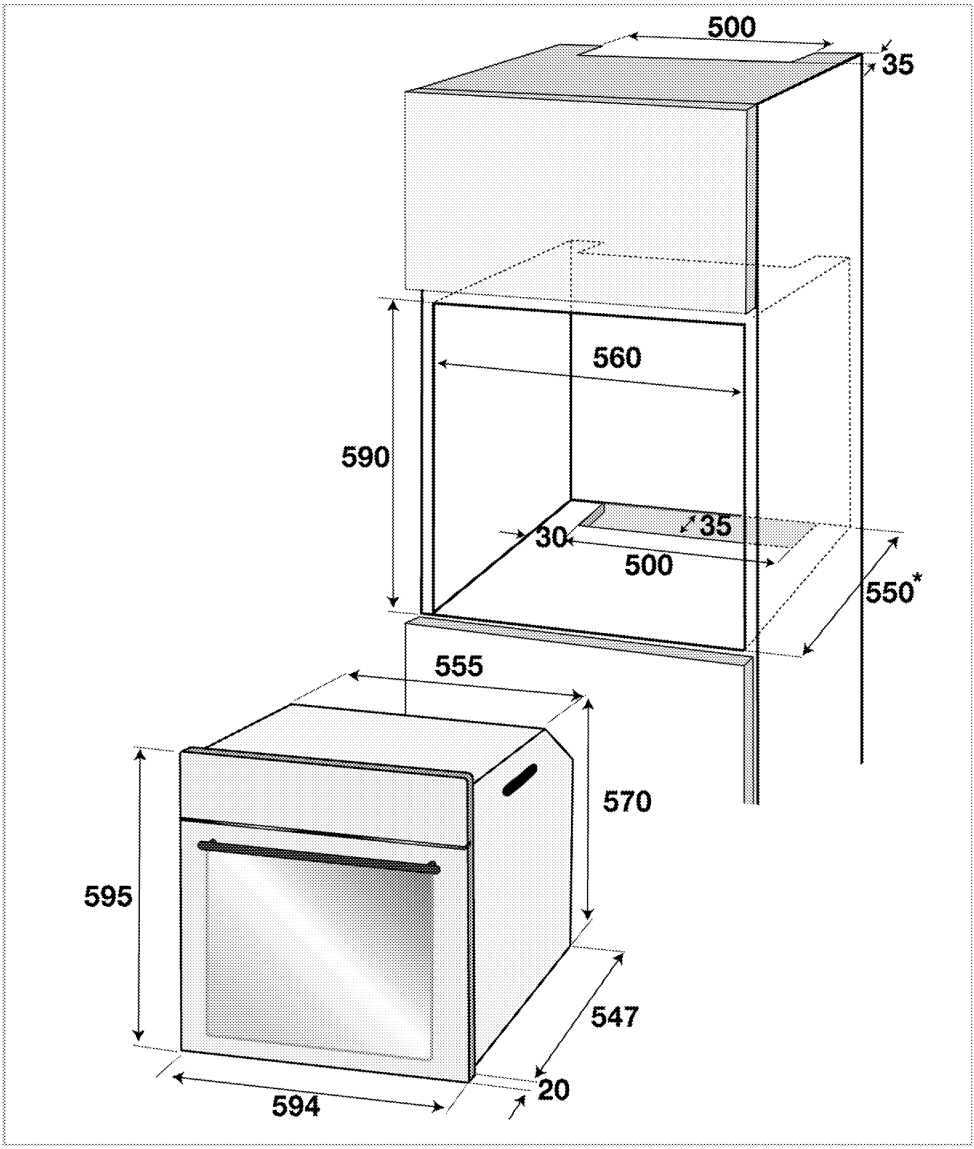
Naprave ne namestite ob hladilnike ali zamrzovalne skrinje. Toplota, ki jo oddaja naprava bo povečala električno porabo hladilnih naprav.

Vratc in/ali ročaja ne uporabljajte za prenašanje ali premikanje naprave.

Če je izdelek opremljen z žičnatimi ročaji, te znova potisnite v stranske stene, ko boste napravo premaknili.



* min.



* min.

Namestitev in priključitev

- Naprava naj bo priključena v skladu z vsemi lokalnimi plinskimi in električnimi predpisi.

Električna povezava

Napravo priključite na ozemljen izhod/linijo, ki je zaščitena z ustrezno varovalko, kot je določeno v tabeli "Tehnične specifikacije". Ozemljitev naj namesti usposobljen električar, ko uporabljate napravo z ali brez transformatorja. Naše podjetje ne odgovarja za kakršnokoli škodo, nastalo zaradi uporabe naprave brez ustrezne ozemljitve v skladu z lokalnimi predpisi.

NEVARNOST:
Priključitev naprave na električno omrežje lahko opravi samo pooblaščena in usposobljena oseba. Garancijska doba naprave se prične po pravilni nastavitvi.
Proizvajalec ni odgovoren za poškodbe, ki nastanejo zaradi poseganja nepooblaščenih oseb.

NEVARNOST:
Napajalni kabel ne sme biti spet, upognjen ali stisnjen oz. ne sme priti v stik z vročimi deli naprave.
Če je napajalni kabel poškodovan, ga lahko zamenja le usposobljen električar. V nasprotnem primeru obstaja nevarnost električnega udara, kratkega stika ali požara!

- Priključitev mora ustrezati nacionalnim predpisom.
- Vrednosti napajanja morajo ustrezati podatkom navedenih na tipski etiketi naprave. Odprite sprednja vratca, da vidite tipsko etiketo.
- Napajalni kabel naprave mora ustrezati vrednostim, navedenim v tabeli "Tehnične specifikacije".

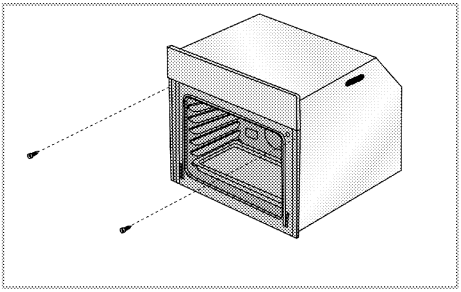
NEVARNOST:
Pred deli na električni napeljavi izklopite napravo iz napajanja.
Nevarnost električnega udara!

Napajalni kabel naj po namestitvi ostane v bližini (ne speljite ga preko plošče).

Napajalni kabel priključite v vtičnico.

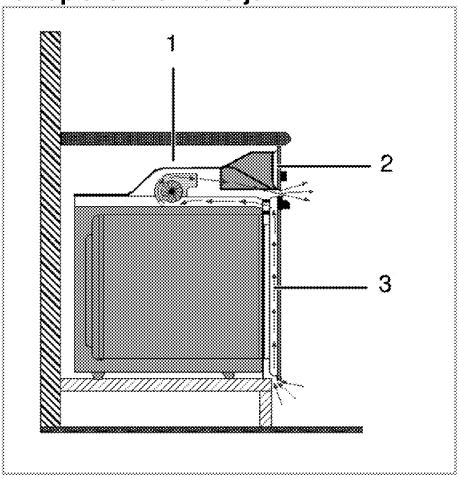
Namestitev naprave

1. Pečico potisnite v odprtino, jo poravnajte in zavarujte, pri tem pa bodite pazljivi, da ne boste prepognili ali stisnili napajalnega kabla.



Pečico pritrdite s 2 vijaki, kot je prikazano.

Za naprave z ventilatorjem



1 Ventilator
2 Nadzorna plošča
3 Vratca

Vgrajen ventilator hladi tako vgradno omarico, kot tudi sprednjo stran naprave.

Ventilator deluje tudi 20-30 minut po izklopu pečice.

Zadnji preizkus

1. Priključite napajalni kabel in vklopite varovalko naprave.
2. Preverite funkcije.

Odstranjevanje stare naprave

- Obdržite originalen karton naprave in jo vedno transportirajte v njem. Sledite navodilom na kartonu. Če nimate originalnega kartona, zapakirajte napravo v zračno folijo ali debel karton in jo polepite.
- V notranjost pečice v položaj pekačev vstavite kos kartona, saj boste tako preprečili, da bi mrežni žar in pekač v notranjosti pečice poškodovala pečico. Vrata pečice zalepite na stranske stene.
- Vratc ali ročaja ne uporabljajte za premikanje naprave.

Na napravo ne nameščajte nobenih predmetov in jo postavite v pokončen položaj.
Naprave ne premikajte, če se v njej nahaja voda. Napravo lahko premaknete, ko izpraznite vodo iz nje.

Preverite splošni izgled naprave, da bi opazili morebitne poškodbe, ki so nastale med transportom.

4 Priprave

Nasveti za varčevanje z električno energijo

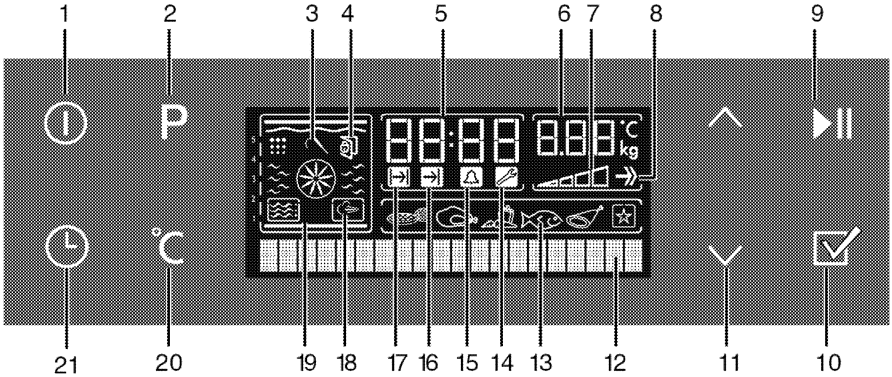
Naslednje informacije vam bodo pomagali uporabljati napravo na varčen in okolju prijazen način;

- V pečici uporabljajte temne ali emajlirane posode, saj bo prehod toplote boljši.
- Med kuhanjem opravite predhodno segrevanje, če je to priporočeno v navodilih za uporabo ali receptu kuhanja.
- Med kuhanjem se izognite pogostemu odpiranju vrat pečice.
- Ko je mogoče, v pečici skušajte peči več kot eno jed. Na mrežni žar lahko postavite dve posodi za kuhanje.
- Več jedi pečite eno za drugo. Pečica bo že segreta.
- Energijo prav tako prihranite, če izklopite pečico nekaj minut pred koncem pečenja. Ne odprite vrat pečice.
- Zamrznjena živila odtajajte pred pečenjem.

Prva uporaba

Prva nastavitev časa

Pred uporabo pečice je treba nastaviti čas. Če ne nastavite časa, pečica ne bo delovala.



1 Gumb VKLOP/IZKLOP
2 Gumb za izbiro programa
3 Simbol sonde za meso (*)
4 Simbol za zaklenjena vratca (*)
5 Indikator tekočega časa
6 Indikator temperature/teže
7 Simbol notranje temperature pečice
8 Simbol za "Booster" (ojačevalnik) (hitro predsegrevanje)
9 Gumb "Start/Stop Cooking" (začetek/konec pečenja)
10 Gumb "Convenience food menu selection" (izbira menija za (pol)pripravljeno hrano)
11 Gumb za povečanje/zmanjšanje temperature/časa ter upravljanje podmenijev
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13 Zaslon "Convenience Food Selection" (izbira (pol)pripravljene hrane)
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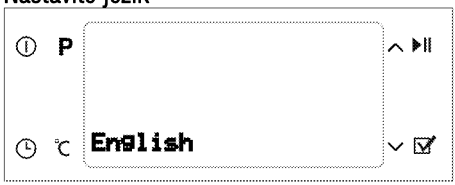
15 Simbol časa alarma
16 Simbol časa konca pečenja
17 Simbol časa pečenja
18 Simbol za "Steam Cooking" (parno kuhanje) (*)
19 Zaslon funkcij
20 Gumb za nastavitev temperature, teže in hitrega segrevanja
21 Gumb za čas in nastavitve
* Funkcije se razlikujejo glede na model naprave.

Priključite napajalni kabel in vklopite varovalko naprave.

Preden nastavite čas, je treba nastaviti jezik.

Nastavite jezik



Ob prvem vklopu pečice se na zaslonu besedila (12) prikaže “English” (angleščina). Rahlo pritisnite ∧ ali ∨ (11), da izberete želen jezik.

(10) Rahlo pritisnite ☑ , da potrdite izbiro jezika.

Prikaz za nastavitev jezika se bo prikazal le med prvotnim nameščanjem. Jezik lahko spremenite v meniju Nastavitve. *Meni "Settings" (nastavitve), stran 33.*

Nastavite čas

Ko izberete jezik, se na zaslonu besedila (12) prikaže "Time setting" (nastavitev časa). Rahlo pritisnite ∧ ali ∨ (11), da vnesete tekoči čas.

Pred uporabo pečice je treba nastaviti čas. Če niste nastavili časa, bo simbol za nastavitve (14) svetil naprej. Simbol bo ugasnil, ko boste nastavili čas.

Prvo čiščenje izdelka

Določena čistila ali čistilna sredstva lahko poškodujejo površino.
Za čiščenje ne uporabljajte agresivnih čistil, čistilnih praškov/krem ali ostrih predmetov.

1. Odstranite ves embalažni material.
2. Z vlažno krpo ali gobo ter s suho krpo obrišite vse površine izdelka.

Prvo segrevanje

Napravo segrevajte približno 30 minut, nato pa jo izklopite. Tako boste izgoreli in odstranili vsakršne ostanke izdelave ali plasti.

OPOZORILO
Vroče površine povzročijo opekline!
Izdelek se med uporabo morda segreje. Vročih gorilnikov, notranjosti pečice, grelnikov itd. se ne dotikajte. Otroci naj se ne približujejo napravi.
Ko v vročo pečico vstavljate ali iz nje odstranjujete jedi, vedno uporabljajte rokavice odporne na toploto.

Električna pečica

1. Odstranite vse pekače in mrežni žar iz pečice.
2. Zaprite vrata pečice.
3. Izberite statičen položaj.
4. Izberite največjo moč žara. Glejte *Uporaba električne pečice , stran 18.*
5. Pečica naj deluje približno 30 minut.
6. Izklopite pečico. Glejte *Uporaba električne pečice , stran 18*

Za čiščenje parnega sistema:

1. odstranite vse pekače in mrežni žar iz pečice.
2. Zaprite vrata pečice.
3. Izberite funkcijo "Para + ventilacijsko segrevanje".
4. V vrč dodajte 350 cc vode (2). Glejte, *Načini delovanja, stran 21*- uporaba funkcije “Para + ventilacijsko segrevanje”.
5. Pečica naj deluje približno eno uro. Dotaknite se tipke ☑ , ko se na zaslonu prikaže sporočilo “Press ☑ to spray steam” (Pritisnite ☑ za pršenje pare).
6. Izklopite pečico. Glejte, *Uporaba električne pečice , stran 18*

Žar

1. Odstranite vse pekače in mrežni žar iz pečice.
2. Zaprite vrata pečice.
3. Izberite največjo moč žara. Glejte *Uporaba žara, stran 33.*
4. Pečica naj deluje približno 30 minut.
5. Izklopite žar. Glejte *Uporaba žara, stran 33*

Med prvim delovanjem lahko oddajanje vonja in dima traja nekaj ur. To je povsem običajno. Prostor naj bo dobro prezračen, da ostranite dim in vonj. Izognite se neposrednemu vdihovanju dima in vonja, ki ga oddaja naprava.

5 Uporaba pečice

Splošne informacije o peki, pečenju in pečenju na žaru

OPOZORILO
Vroče površine povzročijo opekline!
Izdelek se med uporabo morda segreje. Vročih gorilnikov, notranjosti pečice, grelnikov itd. se ne dotikajte. Otroci naj se ne približujejo napravi.
Ko v vročo pečico vstavljate ali iz nje odstranjujete jedi, vedno uporabljajte rokavice odporne na toploto.

NEVARNOST:
Med odpiranjem vratc pečice bodite previdni, saj lahko uide para.
Para lahko opeče vaše roke, obraz in/ali oči.

Nasveti za pečenje

- Uporabite pekače z ustreznim premazom proti sprijemanju ali posode iz aluminija oz. silikonske modele, ki so odporni na toploto.
- Površino police izkoristite čim bolje.
- Postavite pekač na sredino police.
- Izberite pravilen položaj police, preden vklopite pečico ali žar. Položaja police ne spreminjajte, ko je pečica vroča.
- Vrata pečice naj bodo zaprta.

Nasveti za pečenje pečenk

- Za boljši okus lahko celotnega piščanca, purana ali velike kose mesa pred pečenjem začinite na primer z limoninim sokom in črnim poprom.
- Meso s kostmi pecite približno 15 do 30 minut dlje, kot meso enake velikosti, vendar brez kosti.
- Vsak centimeter debeline mesa potrebuje 4 do 5 minut pečenja.
- Meso naj po pečenju v pečici počiva približno 10 minut. Sok se bo tako bolje porazdelil po celotni pečenki in med rezanjem mesa ne bo iztekel.
- Ribje meso v posodi odporni na toploto položite na srednjo ali spodnjo polico.

Nasveti za pečenje na žaru

Meso, ribe ali perutnina med pečenjem hitro porjavi, dobi lepo skorjo in se ne izsuši. Zrezki, nabodala, klobase, kakor tudi zelenjava z veliko vsebnostjo vode, kot so paradižniki in čebula, so posebej primerni za pečenje na žaru.

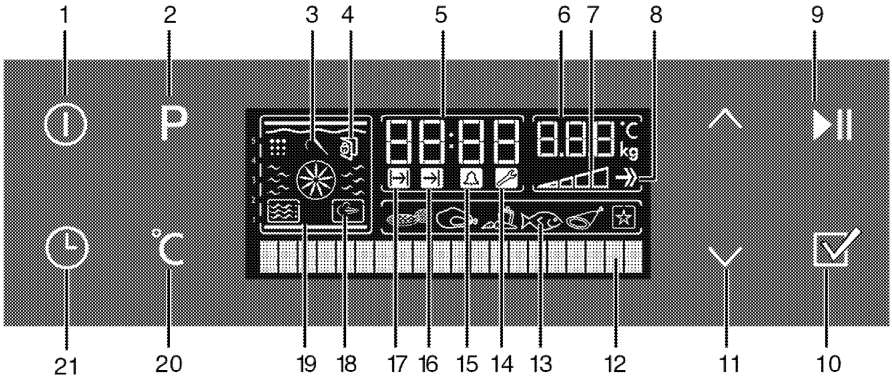
- Živila, ki jih želite peči na žaru, porazdelite na mrežni žar ali v pekaču z mrežnim žarom, tako da ne bodo presegle površine grelnika.
- Potisnite mrežni žar ali pekač z mrežnim žarom na želeno višino v pečic. Če pečete na mrežnem žaru, potisnite pekač na spodnjo polico, da se bodo tam zbirale maščobe. Čiščenje posode bo lažje, če boste v pekač nalili nekaj vode.

Živila, ki niso primerna za pečenje, lahko povzročijo požar. Za pečenje uporabljajte samo živila, ki so primerna za pečenje na visokih temperaturah. Hrane ne potiskajte v zadnji del žara. To je najbolj vroči del žara in mastna hrana bi se lahko venla.

Uporaba električne pečice

Pred uporabo pečice je treba nastaviti čas. Če ne nastavite časa, pečica ne bo delovala.

Nadzorna plošča



1 Gumb VKLOP/IZKLOP
2 Gumb za izbiro programa
3 Simbol sonde za meso (*)
4 Simbol za zaklenjena vratca (*)
5 Indikator tekočega časa
6 Indikator temperature/teže
7 Simbol notranje temperature pečice
8 Simbol za "Booster" (ojačevalnik) (hitro predsegrevanje)
9 Gumb "Start/Stop Cooking" (začetek/konec pečenja)
10 Gumb "Convenience food menu selection" (izbira menija za (pol)pripravljeno hrano)
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* Funkcije se razlikujejo glede na model naprave.

Nastavite tekoči čas

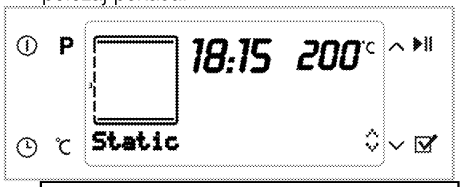
Čas lahko po želji ponovno nastavite.

1. Za nastavitev tekočega časa pritiskajte gumb za čas in nastavitve (21), dokler se na zaslonu besedila (12) ne prikaže **"Set day time"** (nastavi čas dneva), medtem ko je pečica izklopljena.
2. Rahlo pritisnite ^ ali v (11), da nastavite tekoči čas.

Med električnimi izpadi, ki trajajo manj kot 20 minut, bo časovna nastavitev ostala shranjena. Tekočega časa ne morete spremeniti, kadar pečica deluje v kateri koli funkciji.

Izbira temperature in načina delovanja

1. Za vklop pečice pritisnite gumb Vklop/Izklop (1). Ko se pečica vklopi, se na zaslonu funkcij prikažeta ikoni zgornjega in spodnjega segrevanja (19), na zaslonu besedila pa se prikaže (12) “Static” (statično). Na indikatorju temperature/teže (6) se prikaže priporočena temperatura. Na zaslonu funkcij (19) se prikažejo delujoči grelniki in priporočen položaj pekača.

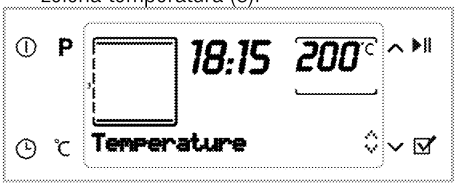


Pečica se bo v 20 sekundah samodejno izklopila, če na zaslonu funkcij (19) ne izberete nobenih nastavitev.

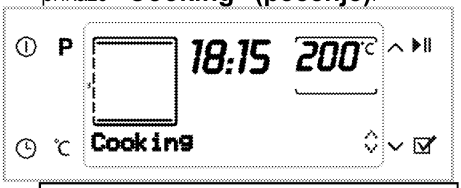
2. Pritisnite ∧ ali ∨ (11), da izberete želen način delovanja.

Ko ste izbrali funkcijo, lahko nastavite "Temperature" (temperatura), "Cook time" (čas kuhanja), "Cook end time" (čas konca kuhanja) in "Booster" (ojačevalnik) (hitro segrevanje).

3. 2. Enkrat pritisnite gumb za nastavitev temperature, teže in hitrega segrevanja (20), da se odpre zaslon temperature.
4. Pritiskajte ∧ ali ∨ (11) dokler se na indikatorju temperature/teže ne prikaže želena temperatura (6).



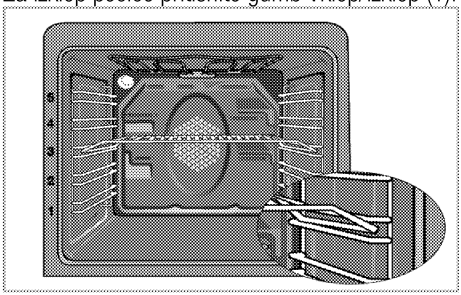
5. Pritisnite gumb "Start/stop Cooking" (začetek/konec pečenja) (9), da pečica prične delovati v izbrani funkciji. Na zaslonu se prikaže **"Cooking" (pečenje)**.



Če med pečenjem odprete vratca pečice, se na zaslonu prikaže opozorilo "Door open" (Odprta vratca).

Izklop električne pečice

Za izklop pečice pritisnite gumb Vklop/Izklop (1).



Položaji polic (za modele z mrežnim žarom)

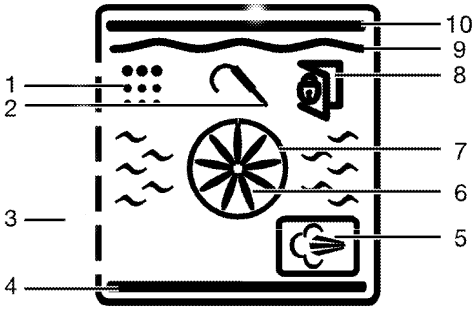
Pomembna je pravilna namestitev mrežnega žara na mrežno polico. Mrežni žar vstavite med mrežne police kot je prikazano na sliki.

Mrežni žar naj ne bo nameščen proti zadnji steni pečice. Potisnite mrežni žar na sprednji del police in ga namestite s pomočjo vratc, da boste dosegli dobro učinkovitost žara.

Tabela funkcij

Tabela funkcij prikazuje funkcije, ki jih lahko izbirate v pečici, ter njihove največje in najmanjše temperature.

Funkcije se razlikujejo glede na model naprave.
Najdaljši nastavljivi čas za "Cook time" (pečenje) pri vseh položajih, razen pri položaju "Warm Keeping" (ohranjanje toplote) in "Low Temperature Cooking" (pečenje pri nizkih temperaturah), je iz varnostnih razlogov omejen na 6 ur.
Med nastavljanjem bodo na zaslonu utripali pripadajoči simboli.
Program se bo ob morebitnem izpadu električnega toka preklical. Program morate ponovno nastaviti.
Trenutnega časa ne morete nastaviti, ko pečica deluje v kateri koli funkciji ali ko je pečica nastavljena na polsamodejno ali samodejno programiranje.
Če med nastavljanjem pečice 20 sekund ne pritisnete nobenega gumba, se bo pečica ugasnila.
Tudi če je pečica izklopljena, lučka pečice zasveti, ko so vrata pečice odprta.



1	Položaj čiščenja (*)
2	Sonda za meso (*)
3	Položaji polic
4	Spodnji grelnik
5	Simbol za "Steam Cooking" (parno kuhanje) (*)
6	Ventilator ojačevalnika
7	Grelnik ojačevalnika
8	Simbol za zaklenjena vratca (*)
9	Grelnik žara
10	Zgornji grelnik

Funkcija	Priporočena temperatura (°C)	Temperaturni razpon (°C)
Statično	200	40-280
Static + Fan (statično + ventilator)	175	40-280
Ventilacijsko segrevanje	180	40-250
Multi (3D)	205	40-250
Pica	210	40-250
Full Grill+Fan (močan žar + ventilator) (velik žar z ventilatorjem)	200	40-280
Full grill (močan žar)	280	40-280
Žar	280	40-280
Slow cooking (počasno pečenje)	180	160-220
Bottom heating (spodnje segrevanje)	180	40-220
Ohranjanje toplote živil	60	40-100
Kuhanje ob nizkih temperaturah	100	50-150
Odtajajte	-	-
Steam + Fan heating (para + ventilacijsko segrevanje)	180	150-280
Steam cleaning (Parno čiščenje)	-	-

* Funkcije se razlikujejo glede na model naprave.

Načini delovanja

Tukaj prikazano zaporedje načinov delovanja se morda razlikuje od prikaza na vaši napravi.

Statično

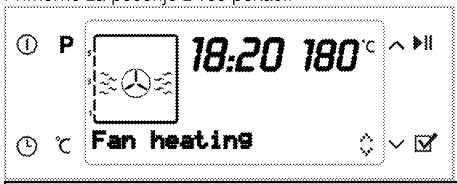
Živila se enakomerno segrevajo tako zgoraj kot spodaj. Takšno delovanje je primerno za torte, pecivo ali torte in enolončnice v posodah za pečenje. Pecite z enim pekačem.

Static+fan (statično + ventilator)

Vroč zrak iz spodnjega in zgornjega grelnika se s pomočjo ventilatorja enakomerno in hitro porazdeli v pečici. Pecite z enim pekačem.

Ventilacijsko pečenje

Vroč zrak iz zadnjega grelnika se s pomočjo ventilatorja enakomerno in hitro porazdeli v pečici. Primeren je za pečenje jedi na različnih položajih polic in v večini primerov predsegrevanje ni potrebno. Primerno za pečenje z več pekači.



Ko so vratca pečice odprta, motor ventilatorja ne deluje, da zadrži vroč zrak v notranjosti.

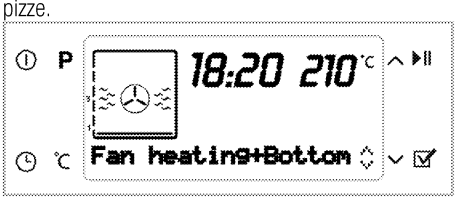
Multi (3-D) pečenje

Vklopljeni so zgornje in spodnje segrevanje ter ventilacijsko segrevanje. Jedi bodo pečene enakomerno in hitro. Pecite z enim pekačem.

Ventilacijsko pečenje

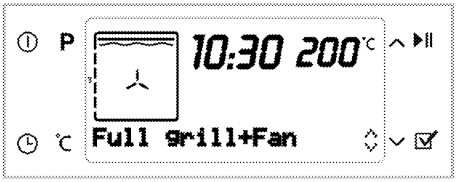
Pica

Vklopljena sta spodnje segrevanje in ventilacijsko segrevanje (na zadnji steni). Primerno za pečenje pizze.



Full grill+fan (močan žar + ventilator)

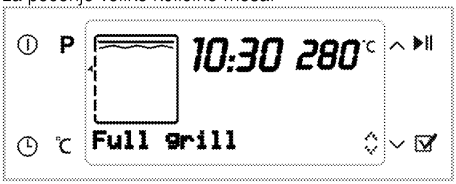
Vroč zrak iz močnega žara se s pomočjo ventilatorja hitro porazdeli v pečici. Primeren je za pečenje velike količine mesa.



- Za pečenje vstavite velike ali srednje velike porcije na ustrezne police pod grelnik žara.
- Nastavite najvišjo temperaturo.
- Živila na polovici časa kuhanja obrnite.

Full grill (močan žar)

Vklopljen je velik žar na stropu pečice. Primeren je za pečenje velike količine mesa.

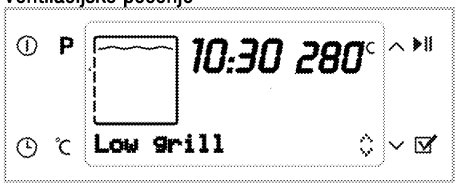


- Za pečenje vstavite velike ali srednje velike porcije na ustrezne police pod grelnik žara.
- Nastavite najvišjo temperaturo.
- Živila na polovici časa kuhanja obrnite.

Žar

Vklopljen je majhen žar na stropu pečice. Primerno za pečenje in gratiniranje jedi.

Ventilacijsko pečenje



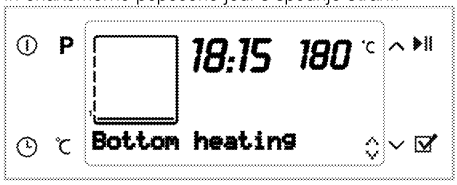
- Za pečenje vstavite majhne ali srednje velike porcije na ustrezne police pod grelnik žara.
- Nastavite najvišjo temperaturo.
- Živila na polovici časa kuhanja obrnite.

Slow cooking (počasno pečenje)

Z električno energijo boste privarčevali če boste namesto programa za ventilacijsko pečenje pri temperaturnem razponu 160-220 ºC, uporabili to funkcijo. Vendar se bo čas pečenja malo podaljšal. Časi pečenja za to funkcijo so v tabeli 'Slow cooking' (počasno kuhanje).

Bottom heating (spodnje segrevanje)

Deluje samo spodnje segrevanje. Primerno je za pice in enakomerno popečene jedi s spodnje strani.



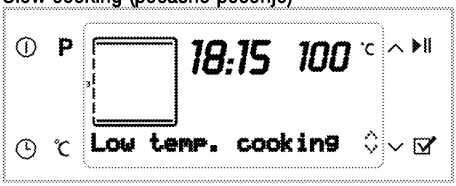
Keep warm (ohranjanje toplote jedi)

Namenjena je ohranjanju jedi za dlje časa ob primerni temperaturi za serviranje.

Kuhanje ob nizkih temperaturah

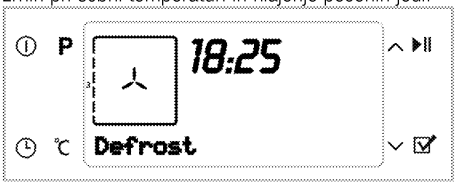
Funkcija je namenjena pečenju pri nizkih tempearturah dlje časa (10-15 ur).

Slow cooking (počasno pečenje)



Odtajajte

Pečica ni segreta. Vklopljen je samo ventilator (na zadnji steni).
Primerna za počasno odtajanje zamrznjenih živil v zrnih pri sobni temperaturi in hlajenje pečenih jedi.



Steam Turbo (turbo para)

Zraven programov pečenja s funkcijo "Fan Heating" (ventilacijsko segrevanje) med 150-280ºC bo na voljo tudi možnost, da jedem dodate paro, ko pečica doseže nastavljeno temperaturo Vendar se bo čas pečenja malo podaljšal.
Ta možnost omogoča, da jedi pripravite glede na lastni okus, razen samodejnih menijev.

1. Pritisnite gumb (1).
2. Jed postavite v pečico.
3. Pritisnite ∧ ali ∨ (11), da izberete funkcijo **"Steam + Fan heating" (para + ventilacijsko segrevanje**. Nato pritisnite gumb "Start/Stop Cooking" (začetek/konec pečenja) (9), da začnete s pečenjem. Če v sistemu ni vode, se na zaslonu prikaže **“Fill with 350 ml water” (Dolijte 350 ml vode)**. Z zbiralnikom za vodo, ki je bil priložen napravi, dolivajte vodo, dokler ne zaslišite zvočnega opozorila. Glejte. Dodajanje vode. Ko nalijete dovolj vode, se prikaže **"Door open"** (Odprta vratca).

Odtajajte

V sistemu na paro ne uporabljajte nobene druge tekočine kot pitno vodo.

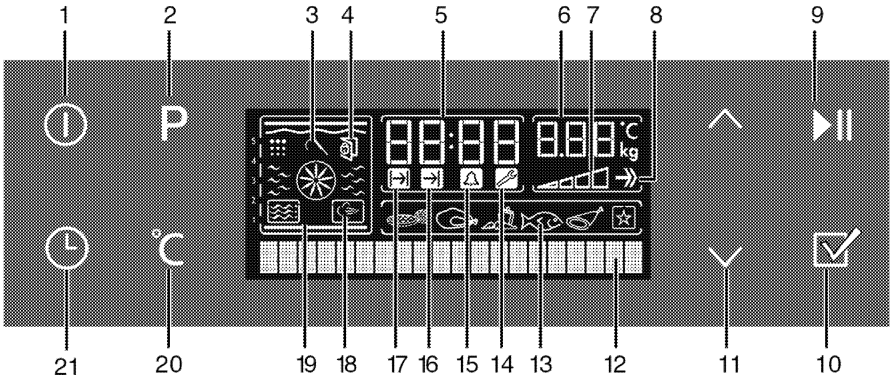
Zaprite vrata in prikaže se **“Cooking”** (kuhanje). Ko pečica doseže nastavljeno temperaturo se prikaže **“Pritisnite ☑ za pršenje pare”**. Pritisnite gumb "Convenience Food Menu Selection" (izbira menija za (pol)pripravljeno hrano) (10), da se v pečici 5 minut prši para. Med pečenjem lahko dodate paro 3 krat, kadar koli želite.

Odvečno vodo je treba po pečenju odstraniti. Glejte. *Funkcije kuharskega vodiča, stran 29*, odstranjevanje vode.

Parno čiščenje

Ta način je namenjen mehčanju uma-zanije v pečici, ko ste končali s kuhan-jem. Glejte parno čiščenje, .

Uporaba kontrolne enote pečice

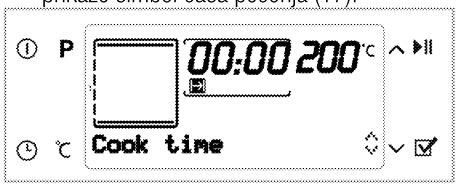


1 Gumb VKLOP/IZKLOP
2 Gumb za izbiro programa
3 Simbol sonde za meso (*)
4 Simbol za zaklenjena vratca (*)
5 Indikator tekočega časa
6 Indikator temperature/teže
7 Simbol notranje temperature pečice
8 Simbol za "Booster" (ojačevalnik) (hitro predsegrevanje)
9 Gumb "Start/Stop Cooking" (začetek/konec pečenja)
10 Gumb "Convenience food menu selection" (izbira menija za (pol)pripravljeno hrano)
11 Gumb za povečanje/zmanjšanje temperature/časa ter upravljanje podmenijev
12 Zaslon besedila
13 Zaslon "Convenience Food Selection" (izbira (pol)pripravljene hrane)
14 Simbol za nastavitve
15 Simbol časa alarma
16 Simbol časa konca pečenja
17 Simbol časa pečenja
18 Simbol za "Steam Cooking" (parno kuhanje) (*)
19 Zaslon funkcij
20 Gumb za nastavitev temperature, teže in hitrega segrevanja
21 Gumb za čas in nastavitve
* Funkcije se razlikujejo glede na model naprave.

Omogoči polsamodejno delovanje

V tem načinu lahko nastavite časovno obdobje delovanja pečice (čas pečenja).

1. Za vklop pečice pritisnite gumb Vklop/Izklop (1).
2. Pritisnite ∧ ali ∨ (11), da izberete želeno funkcijo.
3. Za čas pečenja enkrat pritisnite gumb za čas in nastavitve (21) da označite "Cook Time" (čas kuhanja) na zaslonu besedila (12). Istočasno utripa simbol časa pečenja (17).
4. Rahlo pritisnite ∧ ali ∨ (11), da nastavite čas pečenja. Ko nastavite čas pečenja, se prikaže simbol časa pečenja (17).



5. Jed položite v pečico in zaprite vratca.
6. Za temperaturo pečenja enkrat pritisnite gumb za nastavitev temperature, teže in hitrega segrevanja (20), da označite **"Temperature" (temperatura)** na zaslonu besedila.
7. Za nastavitev temperature pritisnite ∧ ali ∨ (11).
8. Pritisnite gumb "Start/Stop Cooking" (začetek/konec pečenja) (9), da začnete s pečenjem. Na zaslonu se prikaže **"Cooking" (pečenje)**.

» Pečica se bo segrela na prednastavljeno temperaturo in jo obdržala do izbranega časa konca pečenja. Lučka pečice sveti med kuhanjem.

Vsi segmenti simbola notranje temperature pečice (7) se vklopijo, ko pečica doseže nastavljeno temperaturo.

9. Ob koncu pečenja se na zaslonu prikaže **"Good appetite... Press ▶II to continue"** (Dober tek ... pritisnite ▶II za nadaljevanje) in zaslišali boste alarm.
10. Za izklop signala alarma pritisnite kateri koli gumb. Če pritisnete gumb "Start/Stop Cooking" (začetek/konec pečenja) (9), pečica nadaljuje z delovanjem v izbranem načinu. Alarm se ugasne.
11. Če ne pritisnete gumba "Start/Stop Cooking" (začetek/konec pečenja) (9), se pečica samodejno izklopi in prikaže se tekoči čas.

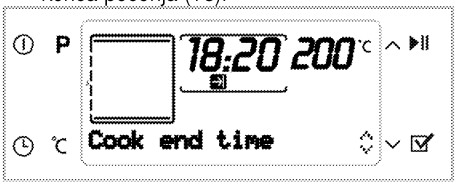
Vklop samodejne funkcije

V tem načinu delovanja lahko nastavite čas pečenja in čas konca pečenja.

1. Za vklop pečice pritisnite gumb Vklop/Izklop (1).
2. Pritisnite ∧ ali ∨ (11), da izberete želeno funkcijo.
3. Za čas pečenja enkrat pritisnite gumb za čas in nastavitve (21) da označite **"Cook time" (čas pečenja)** na zaslonu besedila (12). Istočasno utripa simbol časa pečenja (17).
4. Rahlo pritisnite ∧ ali ∨ (11), da nastavite čas pečenja.

» Ko nastavite čas pečenja, se prikaže simbol časa pečenja (17).

5. Za čas konca pečenja v kratkih presledkih pritisnite gumb za čas in nastavitve (21), dokler se na zaslonu besedila (12) ne prikaže **"Cook end time" (čas konca pečenja)**. Istočasno utripa simbol časa konca pečenja (16).



6. Pritisnite ∧ ali ∨ (11), da nastavite čas konca pečenja.

» Ko nastavite čas konca pečenja, se na zaslonu prikaže simbol časa konca pečenja (16).

7. Jed položite v pečico in zaprite vratca.
8. Za temperaturo pečenja enkrat pritisnite gumb za nastavitev temperature, teže in hitrega segrevanja (20), da označite **"Temperature" (temperatura)** na zaslonu besedila. Za nastavitev temperature pritisnite ∧ ali ∨ (11).
9. Pritisnite gumb "Start/Stop Cooking" (začetek/konec pečenja) (9), da začnete s pečenjem. Na zaslonu se prikaže **"Waiting" (čakanje)**.

» Časovnik pečice samodejno izračuna čas začetka pečenja, tako da odšteje nastavljen čas pečenja in časa konca pečenja.

10. Izbran način delovanja se vklopi, ko nastopi čas začetka pečenja, na zaslonu se prikaže **"Cooking" (pečenje)**, pečica pa je segreta na nastavljeno temperaturo. To temperaturo vzdržuje do konca časa pečenja. Lučka pečice sveti med kuhanjem.

Vsi segmenti simbola notranje temperature pečice (7) se vklopijo, ko pečica doseže nastavljeno temperaturo.

11. Po končanem pečenju se na zaslonu prikaže **"Good appetite... (Dober tek) Press ▶II to continue" (pritisnite ▶II za nadaljevanje)** in zaslišali boste alarm.
12. Za izklop signala alarma pritisnite kateri koli gumb. Če pritisnete gumb "Start/Stop Cooking" (začetek/konec pečenja) (9), pečica nadaljuje z delovanjem v izbranem načinu. Alarm se ugasne.
13. Če ne pritisnete gumba "Start/Stop Cooking" (začetek/konec pečenja) (9), se pečica samodejno izklopi in prikaže se tekoči čas.

Če želite polsamodejni ali samodejni program izključiti po tem, ko ste ga nastavili, ponovno nastavite čas pečenja. Če želite, lahko pečico izklopite tudi z gumbom Vklop/Izklop (1).

Nastavitev ojačevalnika

Če želite, da pečica hitreje doseže željeno temperaturo, uporabite funkcijo "Booster" (ojačevalnik) (hitro predsegrevanje).

Funkcije "Booster" (ojačevalnik) ne morete izbrati v funkcijah "Defrost" (odtajanje), "Slow cooking" (počasno kuhanje), "Warm keeping" (ohranjanje toplote) in "Low temperature cooking" (pečenje pri nizkih temperaturah). Nastavitve ojačevalnika se bodo ob morebitnem izpadu električnega toka preklicale.

Izberite želeno funkcijo pečenja in nato;

1. V kratkih presledkih pritisnite gumb za nastavitev temperature, teže in hitrega segrevanja (20), dokler se na zaslonu ne prikaže "Booster passive" (ojačevalnik pasiven).
2. Pritisnite ∧ (11), da se prikaže **1"Booster active" (ojačevalnik aktiven)**. Simbol ojačevalnika (8) naprej sveti.

» Simbol ojačevalnika (8) ugasne, ko pečica doseže želeno temperaturo in nadaljuje delovanje v funkciji, ki ste jo nastavili pred funkcijo "Booster" (ojačevalnik).

3. Za izklop funkcije "Booster" (ojačevalnik), v kratkih presledkih pritiskajte gumb za nastavitev temperature, teže in hitrega segrevanja (20), dokler se na zaslonu ne pojavi **"Booster active" (ojačevalnik aktiven)**.
4. Pritisnite ∧ (11), da se prikaže **1"Booster passive" (ojačevalnik pasiven)**.

» Ko se po tem postopku vrnete na zaslon za izbiro funkcij, simbol ojačevalnika (8) ugasne.

Uporaba zaklepa

Če želite preprečiti uporabo pečice, vklopite funkcijo zaklepa.

Zaklep lahko uporabljate, ko pečica deluje ali ko ne deluje. Kljub temu da ste zaklep vklopili med delovanjem pečice, lahko pečico izklopite, če pritisnete gumb za vklop/izklop (1).

Vklop zaklepa

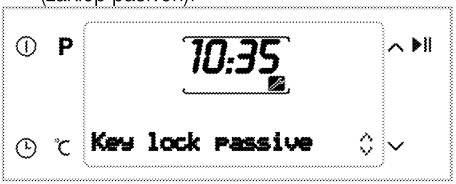
1. V kratkih presledkih pritisnite gumb za čas in nastavitve (21), dokler se na zaslonu ne prikaže **"Key lock passive"** (zaklep pasiven).
2. Za vklop zaklepa pritisnite ∧ (11). Ko ste vklopili zaklep, se na zaslonu prikaže **"Keylock active"** (zaklep aktiven).

» Ko ste vklopili zaklep, se bo na zaslonu ob pritisku na katero koli tipko (razen ∨) prikazalo opozorilo "Keylock active" (zaklep aktiven).

Ko vklopite funkcijo zaklepa, gumbi na pečici ne delujejo. Zaklep se ob morebitnem izpadu električnega toka ne bo preklical.

Izklop zaklepa

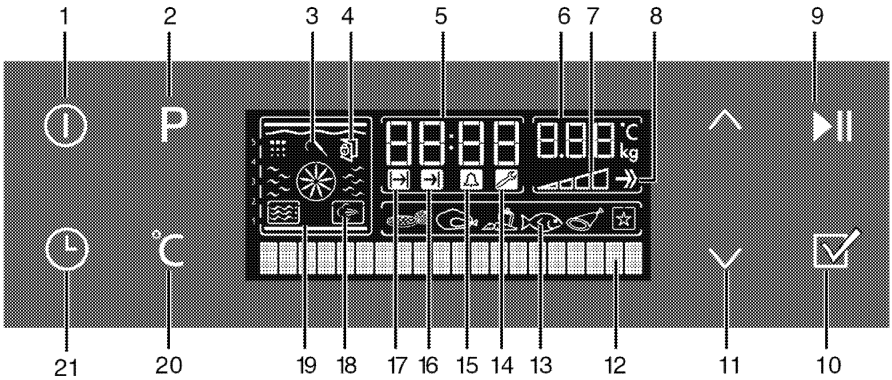
1. Za izklop zaklepa pritisnite ∨ (11). Na zaslonu se prikaže **"Key lock passive"** (zaklep pasiven).



Uporaba ure kot alarma

Uro naprave lahko uporabljate za katera koli opozorila ali opomnike, razen programa pečenja. Alarm ne vpliva na funkcije pečice. Uporablja se samo kot opozorilo. Uporaben je na primer, če želite hrano v pečici ob določenem času obrniti.

Ko nastavljen čas poteče, vas bo alarm opozoril s signalom.



1 Gumb VKLOP/IZKLOP
2 Gumb za izbiro programa
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5 Indikator tekočega časa
6 Indikator temperature/teže
7 Simbol notranje temperature pečice
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10 Gumb "Convenience food menu selection" (izbira menija za (pol)pripravljeno hrano)
11 Gumb za povečanje/zmanjšanje temperature/časa ter upravljanje podmenijev
12 Zaslon besedila
13 Zaslon "Convenience Food Selection" (izbira (pol)pripravljene hrane)
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15 Simbol časa alarma
16 Simbol časa konca pečenja
17 Simbol časa pečenja
18 Simbol za "Steam Cooking" (parno kuhanje) (*)
19 Zaslon funkcij
20 Gumb za nastavitev temperature, teže in hitrega segrevanja
21 Gumb za čas in nastavitve
* Funkcije se razlikujejo glede na model naprave.

Najdaljši čas do vklopa alarma je 23 ur in 59 minut.

Za nastavitev alarma:

1. V kratkih presledkih pritisnite gumb za čas in nastavitve (21), dokler se na zaslonu ne prikaže simbol alarma (15).
2. Rahlo pritisnite ∧ ali ∨ (11), da nastavite čas. Ko nastavite čas alarma, simbol alarma (15) še sveti.
3. Ko je čas alarma zaključen, simbol alarma prične utripati in zaslišite signal alarma.
4. Za izklop alarma pritisnite katero koli tipko.

Za preklic alarma:

1. V kratkih presledkih pritisnite gumb za čas in nastavitve (21), dokler se na zaslonu ne prikaže simbol alarma (15).
2. Pritiskajte ∧ (11), dokler se na zaslonu ne prikaže **"00:00"**.

Tabela časov kuhanja

Navedeni časi v tej tabeli so le vodilo. Časi se lahko razlikujejo glede na temperaturo živil, debelino, vrsto in želje pri pečenju.

Pečenje in praženje

1. polica pečice je **spodnja** polica.

Posoda	Številka stopnje pečenja		Položaj police	Temperatura (°C)	Čas kuhanja (pribl. v min.)
Torte v pekaču*	Ena stopnja		3	175	25 ... 30
Torte v posodi*	Ena stopnja		2	180	40 ... 50
Torte v papirju za peko*	Ena stopnja		3	175	25 ... 30
	2 stopnji		1 - 5	175	30 ... 40
	3 stopnje		1 - 3 - 5	180	45 ... 55
Biskvit*	Ena stopnja		3	200	5 ... 10
	2 stopnji		1 - 5	175	20 ... 30
Piškoti*	Ena stopnja		3	175	25 ... 30
	2 stopnji		1 - 5	170 ... 190	30 ... 40
	3 stopnje		1 - 3 - 5	175	35 ... 45
Listnato pecivo*	Ena stopnja		2	200	30 ... 40
	2 stopnji		1 - 5	200	45 ... 55
	3 stopnje		1 - 3 - 5	200	55 ... 65
Polnjeno pecivo*	Ena stopnja		2	200	25 ... 35
	2 stopnji		1 - 5	200	35 ... 45
	3 stopnje		1 - 3 - 5	190	45 ... 55
Kvas*	Ena stopnja		2	200	35 ... 45
	2 stopnji		1 - 3	190	35 ... 45
Lazanja*	Ena stopnja		2 - 3	200	30 ... 40
Pica*	Ena stopnja		2	200 ... 220	15 ... 20
	Ena stopnja		3	200	10 ... 15
Goveji zrezek (celi) / pečenka	Ena stopnja		3	25 min. 250/maks., nato 180 ... 190	100 ... 120
Ovčje stegno (rulada)	Ena stopnja		3	25 min. 250/maks., nato 190	70 ... 90
	Ena stopnja		3	25 min. 250/maks., nato 190	60 ... 80
Pečen piščanec	Ena stopnja		2	15 min. 250/maks., nato 180 ... 190	55 ... 65
	Ena stopnja		2	15 min. 250/maks., nato 180 ... 190	55 ... 65
Puran (5,5 kg)	Ena stopnja		1	25 min. 250/maks., nato 180 ... 190	150 ... 210
	Ena stopnja		1	25 min. 250/maks., nato 180 ... 190	150 ... 210
Ribe	Ena stopnja		3	200	20 ... 30
	Ena stopnja		3	200	20 ... 30

Če istočasno kuhate z dvema pekačema, postavite globlji pekač na zgornjo polico in drugi pekač na spodnjo.
* Predsegrevanje priporočamo za vsa živila.

(**) Pri pečenju, kjer je potrebno predsegrevanje, predsegrevajte na začetku pečenja, dokler simbol temperature pečice **(8)** ne doseže zadnjega nivoja.

Tabela časov počasnega kuhanja

Ko se kuhanje prične v načinu počasnega kuhanja, ne spreminjajte temperature kuhanja.

Ne odpirajte vrat med kuhanjem v načinu počasnega kuhanja.

Posoda	Številka stopnje pečenja		Položaj police	Temperatura (°C)	Čas kuhanja (pribl. v min.)
Mesna rulada	Ena stopnja		3	160	100 ... 120
Piščančja rulada	Ena stopnja		3	160	70 ... 100
Bel fižol	Ena stopnja		3	160	130 ... 150
Rulada iz jajčevca	Ena stopnja		3	160	130 ... 150
Zrezek - cel	Ena stopnja		3	160	110 ... 130
Zrezek - narezan	Ena stopnja		3	160	100 ... 120
Torte v papirju za peko	Ena stopnja		3	185	35 ... 40
Piškot	Ena stopnja		3	185	30 ... 35
Listnato pecivo	Ena stopnja		3	200	40 ... 45
Polnjeno pecivo	Ena stopnja		3	200	40 ... 45

- Predsegrevajte 6-7 minut.
- Belo/rdeče meso pred kuhanjem obrnite v ponvi dokler ne povre.
- Bel fižol naj vre 30 minut pred kuhanjem. Uporabite lahko tudi konzerviran fižol.
- Za boljše rezultate kuhanja pokrijte ponev.

Nasveti za pečenje torte

- Če je torta preveč suha, povišajte temperaturo za kakšnih 10 °C in skrajšajte čas pečenja.
- Če je torta vlažna, uporabite manj tekočine ali zmanjšajte temperaturo za 10 °C.
- Če je torta na vrhu preveč temna, jo postavite na nižjo polico, zmanjšajte temperaturo in podaljšajte čas pečenja.
- Če je znotraj dobro pečena, ampak je na zunanji strani lepljiva, uporabite manj tekočine, zmanjšajte temperaturo in podaljšajte čas pečenja.

Nasveti za pečenje peciva

- Če je pecivo preveč suha, povišajte temperaturo za kakšnih 10 °C in skrajšajte čas pečenja. Plasti testa namočite v omako iz mleka, olja, jajc in jogurta.
- Če se pecivo peče preveč dolgo, bodite pozorni, da debelina pripravljenega peciva ne preseže globine pekača.
- Če zgornja stran peciva porjavi spodnja stran pa ni pečena, se prepričajte, da ni vsa omaka na dnu peciva. Poskušajte omako enakomerno porazdeliti med plasti testa in na vrh peciva, da bo zapečenost enakomerna.

Pecivo specite v načinu in pri temperaturi navedeni v tabeli pečenja. Če spodnji del peciva še vedno ni dovolj zapečen, ga naslednjič postavite eno polico nižje.

Nasveti za kuhanje zelenjave

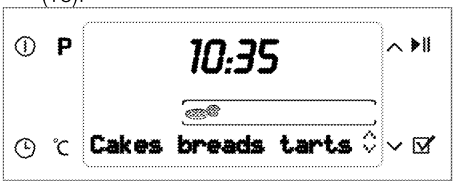
- Če zelenjavni jedi zmanjka soka in postane presuha, jo skuhajte v ponvi s pokrovom namesto v pekaču. Pokrite posode bodo obdržale jedi sočne.
- Če se zelenjavna jed ne skuha, zelenjavo skuhajte vnaprej ali jo pripravite kot konzervirana živila in jo postavite v pečico.

Funkcije kuharskega vodiča

Izbira funkcij za (pol)pripravljeno hrano

Meni "Convenience Foods" ((pol)pripravljena hrana) vsebuje programe jedi, ki so jih posebej za vas pripravili profesionalni kuharji in so shranjeni v spominu nadzorne enote.
V tem meniju so temperatura, teža, položaj police, teža in funkcije kuhanja že samodejno nastavljene.
Težo in čas kuhanja lahko spremenite glede na vašo jed in okus.
Za izbiro funkcij "Cooking Guide" (kuharski vodič);

1. Za vklop pečice pritisnite gumb Vklop/Izklop (1).
2. Pritisnite gumb za izbiro programa (2), da izberete zaslon funkcije "Convenience Food" ((pol)pripravljena hrana). V tem koraku se na zaslonu prikaže **“Cakes&Breads&Tarts”** (torte,pecivo in kolači) in označen je zaslon "Convenience Food Selection" (izbira (pol)pripravljene hrane) (13).



3. Pritisnite ∧ ali ∨ (11), da izberete želen glavni meni za funkcije (pol)pripravljene hrane (torte, pecivo in kolači, perutninsko meso, meso, riba, posebni obroki, posebno).
4. Pritisnite gumb "Convenience Food Menu Selection" (izbira menija za (pol)pripravljeno hrano) (10), da potrdite želen meni glavne jedi.
5. Pritisnite ∧ ali ∨ (11), da izberete želeno jed (piškoti, torta, majhna torta itd.).

6. Jed postavite v pečico.
7. Pritisnite gumb "Start/Stop Cooking" (začetek/konec pečenja) (9), da začnete s pečenjem. Na zaslonu se prikaže **"Cooking" (pečenje)**.

> Če v 20 sekundah ne pritisnete gumba "Start/Stop Cooking" (začetek/konec pečenja) (9), se bo pečica sama izklopila.

8. Ob koncu pečenja se na zaslonu prikaže **"Good appetite..."** (Dober tek ...) in zaslišali boste alarm.

> Za izklop signala alarma pritisnite kateri koli gumb.

> Med upravljanjem menija jedi se na zaslonu prikaže "Back" (nazaj), ki omogoča prehod na zgornji meni. Pritisnite gumb "Convenience Food Menu Selection" (izbira menija za (pol)pripravljeno hrano) (10), da se vrnete na zgornji meni.

Preden začnete peči v meniju "Convenience Food" ((pol)pripravljena hrana), lahko nastavite težo glede na vrsto jedi, ki ste jo izbrali. Za to;

1. Pritiskajte gumb za nastavitev temperature, teže in hitrega segrevanja (20), dokler indikator teže ne prične utripati.

2. Pritisnite ∧ ali ∨ (11), da nastavite težo.

Preden začnete peči v meniju za (pol)pripravljeno hrano, lahko nastavite težo glede na vrsto jedi, ki ste jo izbrali. Za to;

1. Pritiskajte gumb za nastavitev temperature, teže in hitrega segrevanja (20), dokler indikator teže ne prične utripati.
2. Pritisnite gumb (11), da nastavite težo.

Meni "Convenience food" ((pol)pripravljena hrana):

se lahko razlikuje glede na model.

Torte, pecivo in kolači	Perutninsko meso	Posebne jedi	Ribe	Meso	Posebno
Keksi	Piščanec z žara	V pečici kuhana enolončnica	Ribji file	Goveja pečenka	Vrenje
Majhna torta	Piščanec, file	Quicheji	Pečeni inčuni	Mesne kroglice	Jogurt
Brownie		Makaroni s sirom	Vahnja (mol)		Posušeno jabolko
Biskvit		Lazanja	File lososa		Praženi kostanji
Jabolčni zavitek		Musaka			
Jabolčna pita					

Za izbiro parnih funkcij za (pol)pripravljeno hrano:

1. Za vklop pečice pritisnite gumb Vklop/Izklop (1).
2. V kratkih presledkih pritisnite gumb za izbiro programa (2), dokler se na zaslonu ne prikaže simbol za parno kuhanje (18). V tem koraku se na zaslonu pojavi **“Cakes&Breads&Tarts”** (torte, pecivo in kolači).
3. Pritisnite ^ ali v (11), da izberete želen glavni meni za funkcije (pol)pripravljene hrane (torte, pecivo in kolači, perutninsko meso, meso, riba, posebni obroki, posebno).
4. Pritisnite gumb "Convenience Food Menu Selection" (izbira menija za (pol)pripravljeno hrano) (10), da potrdite želen meni glavne jedi.
5. Pritisnite ^ ali v (11), da izberete želeno jed (piškoti, torta, majhna torta itd.).
6. Jed postavite v pečico.
7. Pritisnite gumb "Start/Stop Cooking" (začetek/konec pečenja) (9), da začnete s pečenjem.
8. Na zaslonu se prikaže **"Fill with 350 ml water"** (napolni s 350 ml vode) .

   Zdravju nevarno!
   V sistemu na paro ne uporabljajte nobene druge tekočine kot pitno vodo.
9. Odprite vratca in vodo dolijte skozi dotok za vodo. Na zaslonu se prikaže opozorilo **"Door open"** (Odprta vratca) skupaj z zvočnim opozorilom, ko dolivate vodo.
10. Pečica prične peči in na zaslonu se prikaže **"Cooking"** (pečenje), takoj ko zaprete vratca.
11. Ob koncu pečenja se na zaslonu prikaže **"Good appetite...” (Dober tek ...), "Please take the meal" (prosimo vzemite jed)** in zaslišali boste alarm.

» Za izklop signala alarma pritisnite kateri koli gumb.

12. Ko je pečenje končano, odprite vratca pečice in vzemite ven jed.

Zaprite vratca pečice, da se začne **funkcija "Automatic Water Vaporization"** (samodejno izhlapevanje vode).

» V tem koraku se na zaslonu prikaže **“Disposing water”** (odstranjevanje vode) in potreben čas.

» Ne uporabljajte ostale vode, saj je slabše kakovosti in škoduje vašemu zdravju. Ostanki vode olajšajo odstranjevanje umazanije v pečici po koncu pečenja.

» Ko ste odstranili vodo, s krpo obrišite notranjost pečice.

Uporaba zbiralnika za vodo

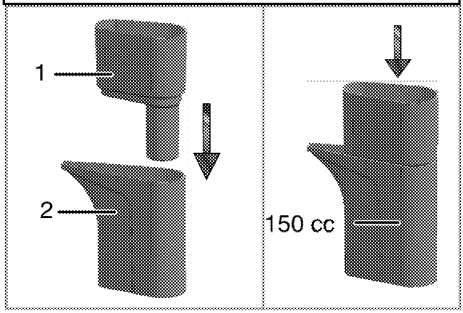
Zbiralnik za vodo je sestavljen iz 2 delov. Zgornji del odstrani apno v vodi.

Sestavite spodnji in zgornji del zbiralnika kot je prikazano na sliki.

Ne nalijte več kot 150 cm^3, saj v nasprotnem primeru voda ni čista.

Odstranite zgornji del in s spodnjim delom nalijte vodo v pečico.

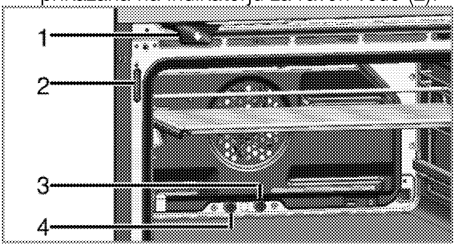
Apno v zbiralniku za vodo odstranite, tako da na vsake 4 uporabe upoštevate naslednji postopek. 2 čajni žlički soli raztopite v kozarcu in vse skupaj vlijte v zbiralnik za vodo. Nato pa operite spodnji zbiralnik.



1 Zgornji del
2 Spodnji del

Dodajanje vode;

1. Potegnite vrč kot prikazuje slika (1).
2. V zbiralnik dolivajte vodo, dokler ne zaslišite signala. Upoštevajte količino vode, ki je prikazana na indikatorju za raven vode (2).



1 Vrč
2 Indikator vode
3 Cev za izhod pare
4 Drenažna cev za odvečno vodo

Sistem bo počakal vsaj 10 minut, da boste dodali vodo. Če ne dodate vode v 10 minutah, se bo pečica izklopila.

Vrč očistite, tako da ga odstranite iz pečice in ga operete samo z vodo.

Med dolivanjem vode preverite raven vode z indikatorjem. Če raven vode presega raven zbiralnika, bo odvečna voda odtekla v pečico. Odvečna voda, ki odteče v pečico, lahko vpliva na pečenje v samodejnih programih parnega pečenja in povzroči kondenzacijo na vratcih. Da bi to preprečili, pred začetkom pečenja, odstranite odvečno vodo, ki je odtekla v pečico.

Če pečico ugasnete preden se pečenje konča in v roku 2 minut ne izberete nobene funkcije pečenja, se bo na zaslonu besedila prikazalo sporočilo **"Please take the meal. (Prosimo odstranite jed.) Water will evaporize." (Voda bo izhlapela.)**, ko pečico vklopite z gumbom vklop/izklop (1). Odstranjevanje vode se prične samodejno po približno 1 minuti.

PREVIDNOST

Med izhlapevanjem vode naj bodo vratca zaprta.

Parni meni za (pol)pripravljeno hrano;
se lahko razlikuje glede na model.

Torte, pecivo in kolači	Perutninsko meso	Posebne jedi	Ribe	Meso
Pica, sveža tanka osnova	Piščanec < 1600 g	Sveža zelenjava	Enolončnica s postrvjo	Pečena jagnjetina
Pica, sveža debela osnova	Piščanec > 1600 g	Zamrznjena zelenjava, gratinirana		Ovčje stegno
Listnato pecivo	Puran, stegno	Krompir v oblicah		Telečja pečenka
Vol au vent	Raca, cela			Tandoori
Sadni kolač				
Pecivo iz krhkega testa				
Polnjeno pecivo				
Kruhki bagel				
Štruca kruha (kvašena)				
Kruh za sendviče				
Keuh "Baguette"				
Žemlje, zamrznjene				

Meni "Settings" (nastavitve)

Nastavitev svetlosti

Svetlost lahko nastavite, le če je pečica izklopljena.

1. V kratkih presledkih pritisnite gumb za čas in nastavitve (21), dokler se na zaslonu ne prikaže "Brightness" (svetlost) (15).
2. Obstajajo 4 stopnje svetlosti, in sicer 1, 2, 3 in 4. Za izbiro želene stopnje pritisnite ∧ ali ∨ (11).

Ko je pečica izklopljena se stopnja svetlosti zmanjša, s čimer privarčujete energijo. V nastavljeno stopnjo se spet povrne, ko vklopite pečico.

Nastavitev kontrasta

Kontrast lahko nastavite, le če je pečica izklopljena.

1. V kratkih presledkih pritisnite gumb za čas in nastavitve (21), dokler se na zaslonu ne prikaže "Contrast" (kontrast) (15).
2. Obstajajo 4 stopnje kontrasta, in sicer 1, 2, 3 in 4. Za izbiro želene stopnje pritisnite ∧ ali ∨ (11).

Nastavitev glasnosti

Glasnost lahko nastavite, le če je pečica izklopljena.

1. V kratkih presledkih pritisnite gumb za čas in nastavitve (21), dokler se na zaslonu ne prikaže "Volume" (glasnost) (15).
2. Obstajajo 3 stopnje glasnosti, in sicer 0 (nemo) 1 in 2. Za izbiro želene stopnje pritisnite ∧ ali ∨ (11).

Nastavitve jezika

Jezik lahko nastavite, le če je pečica izklopljena.

1. V kratkih presledkih pritisnite gumb za čas in nastavitve (21), dokler se na zaslonu ne prikaže na zadnje izbran jezik (15).
2. Rahlo pritisnite ∧ ali ∨ (11), da izberete želen jezik.
3. Potrdite z gumbom "Convenience Food Menu Selection" (izbira menija za (pol)pripravljeno hrano) (10).

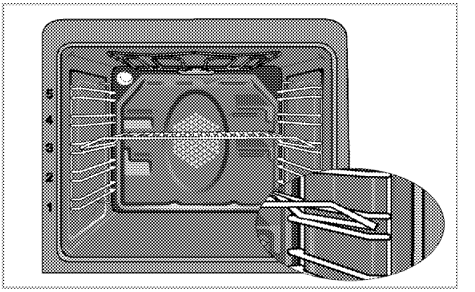
Uporaba žara

Pred uporabo pečice je treba nastaviti čas. Če ne nastavite časa, pečica ne bo delovala.

OPOZORILO
Med pečenjem zaprite vratca pečice. Vroče površine lahko povzročijo opekline!

1. Za vklop pečice pritisnite gumb Vklop/Izklop (1).

2. Rahlo pritisnite ∧ ali ∨ (11), da izberete želen jezik.
3. Za temperaturo pečenja enkrat pritisnite gumb za nastavitev temperature, teže in hitrega segrevanja (20), da označite **"Temperature" (temperatura)** na zaslonu besedila. Za nastavitev temperature pritisnite ∧ ali ∨ (11).
4. Za izklop pečice pritisnite gumb Vklop/Izklop (1).



Položaji polic

Če je mrežni žar nameščen proti zadnjemu delu pečice, se bo učinkovitost žara zmanjšala. Potisnite mrežni žar na sprednji del police in ga namestite s pomočjo vratc, da boste dosegli najboljšo učinkovitost žara.

Živila, ki niso primerna za pečenje, lahko povzročijo požar. Za pečenje uporabljajte samo živila, ki so primerna za pečenje na visokih temperaturah. Hrane ne potiskajte v zadnji del žara. To je najbolj vroči del žara in mastna hrana bi se lahko venla.

Tabela časov kuhanja z žarom

Pečenje z električnim žarom

Jedi	Raven vstavljanja	Čas kuhanja na žaru (pribl.)
Ribe	4...5	20...25 min. #
Kosi piščanca	4...5	25...35 min.
Jagnjetina	4...5	20...25 min.
Goveja pečenka	4...5	25...30 min. #
Teleči kotlet	4...5	25...30 min. #
Popečen kruh	4	1...2 min.
# glede na debelino		

6 Vzdrževanje in čiščenje

Splošne informacije

Ob rednem čiščenju naprave se bo servisna življenjska doba podaljšala in težave bodo manj pogoste.

NEVARNOST:
Napravo izključite iz električnega omrežja preden pričnete z vzdrževanjem in čiščenjem.
Nevarnost električnega udara!

NEVARNOST:
Pred čiščenjem počakajte, da se naprava ohladi.
Vroče površine lahko povzročijo opekline!

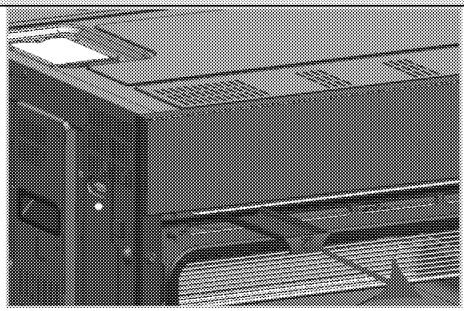
- Po vsaki uporabi napravo temeljito očistite. Tako boste ostanke kuhanja lažje odstranili ter preprečili, da bi se le-ti ob naslednji uporabi zažgali.
- Za čiščenje naprave ne potrebujete posebnih čistil. Napravo očistite s toplo vodo s čistilom, mehko krpo in gobo ter jo obrišite s suho krpo.
- Po čiščenju vedno obrišite vsakršne presežke tekočine in vsa razlitja nemudoma osušite.
- Površin iz nerjavečega jekla in ročaja ne čistite s čistili, ki vsebujejo kisline ali klor. Te dele očistite z mehko krpo s tekočim čistilom (ne abrazivnim), bodite pozorni, da brišete v eno smer.

Določena čistila ali čistilna sredstva lahko poškodujejo površino.
Za čiščenje ne uporabljajte agresivnih čistil, čistilnih praškov/krem ali ostrih predmetov.

Za čiščenje naprave ne uporabljajte parnih čistilnikov, saj lahko povzročijo električni udar.

Čiščenje vrča

Ko vrč potegnete proti sebi, se na določeni točki ustavi.
Če ga potegnete še naprej, se ustavi na drugi točki za zaustavitev.
Če ga potegnete še naprej bo izstopil iz svojega mesta.



Ko vrč vzamete iz njegovega mesta, ga lahko očistite pod vodo iz pipe.

Vrča ne čistite s kemičnimi materiali. Čistite ga le z vodo.

Čiščenje upravljalne plošče

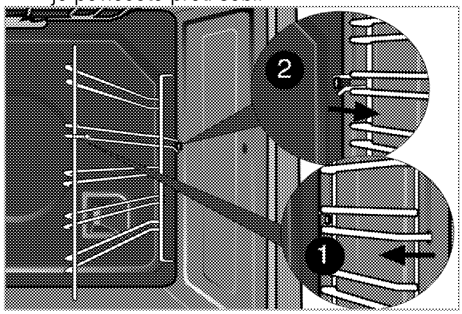
Upravljalno ploščo in gumbe očistite z vlažno krpo in jih obrišite.

Za čiščenje nadzorne plošče ne odstranjujte upravljalnih gumbov/tipk,
saj lahko poškodujete nadzorno ploščo!

Čiščenje pečice

Za čiščenje stranske stene

1. Sprednji del stranske police odstranite, tako da ga povlečete v nasprotno smer stranske stene.
2. Celotno stransko polico odstranite, tako da jo povlečete proti sebi.



Katalitične stene

Stranske stene ali samo zadnja stena notranjosti pečice je lahko prevlečena s katalitičnim emajlom. Katalitičnih sten pečice ni potrebno čistiti. Porozna površina sten se samodejno čisti z

vpijanjem in preoblikovanjem ostankov maščobe (para in ogljikov dioksid).

Parno čiščenje

Zagotavlja enostavno čiščenje, saj vodne kapljice, ki se kondenzirajo v pečici, potem ko v njo spustimo paro, omehčajo umazanijo (ki je ne smemo pustiti preveč časa).

1. Za vklop pečice pritisnite gumb Vklop/Izklop (1).
2. Prepričajte se, da ste odstranili živila.
3. Pritisnite gumb ∧ ali ∨ (11), če želite izbrati način **"Parno čiščenje"**.
4. Pritisnite gumb "Start/Stop Coo-king" (začetek/konec pečenja) (9), da začnete s čiščenjem.

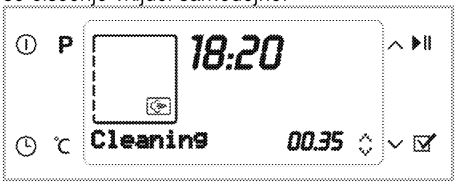
Če v sistemu ni vode, se na zaslonu prikaže **"Fill with 150 ml water"** (Do-lijte 150 ml vode).

5. Z zbiralnikom za vodo, ki je bil priložen napravi, dolivajte vodo, dokler ne zaslišite zvočnega opozo-rila. Glejte, *stran 32*, Dodajanje vode.
6.

Zdravju nevarno!
V sistemu na paro ne uporabl-jajte nobene druge tekočine kot pitno vodo.

» Če je temperatura v pečici pod 100 C, ko so vrata zaprta, se čiščenje prične brez zamika. Če notranja tem-peratura ob napolnjeni vodi in zaprtih vratih ni pod 100 C, se na zaslonu pojavi sporočilo **"Cooling"** (Hlajenje).

» Ko se notranja temperatura spusti pod 100 C, se čiščenje vključi samodejno.



7. Ko se vključi čiščenje, se prikaže sporočilo **"Cleaning"** (Čiščenje).

» Para se prši v pečico, dokler ne zmanjka vode v sistemu.

Ob polnem zbiralniku postopek s paro traja 35 minut. Če je vode manj, je čas trajanja krajši.

8. Ko zmanjka vode, se prikaže **"Wipe the surfaces"** (Obrišite površino).
9. Odprite vrata in obrišite notranjo površino pečice z vlažno gobo ali krpo.

Ob koncu čiščenja (zmanjka vode), morate odstraniti odvečno vodo. Glejte Cooking Guide Functions (funkcije kuharskega vodiča), *stran 32*, Ods-tranjevanje vode.

Čiščenje vrat pečice

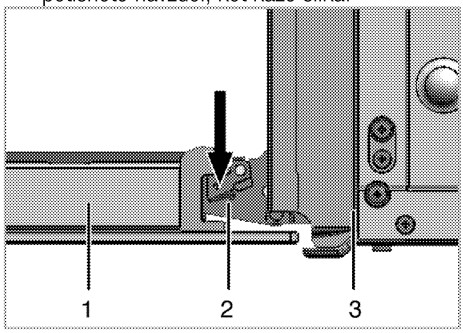
Vratca pečice očistite s toplo vodo s čistilom, mehko krpo in gobo ter jih obrišite s suho krpo.

Za čiščenje vratc pečice ne uporabljajte močnih abrazivnih čistil ali ostrih kovinskih strgal, saj lahko opraskajo površino in uničijo steklo.

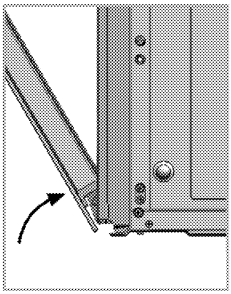
Notranje steklo sprednjih vratc je prevlečeno z materialom primernim za čiščenje. Za čiščenje steklenega pokrova ne uporabljajte močnih abrazivnih čistil, trdih kovin, krpic iz jeklene volne ali belila, saj lahko opraskajo površino. To lahko uniči prevleko.

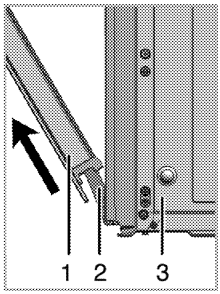
Odstranjevanje vratc pečice

1. Odprite sprednja vratca (1).
2. Odprite sponki na ohišju tečajev (2) na desni in levi strani sprednjih vratc, tako da ju potisnete navzdol, kot kaže slika.



1 Sprednja vratca
2 Tečaj
3 Pečica





3. Nekoliko odprite sprednja vratca.
4. Vratca odstranite, tako da jih povlečete navzgor, da se sprosti iz desnega in levega tečaja.

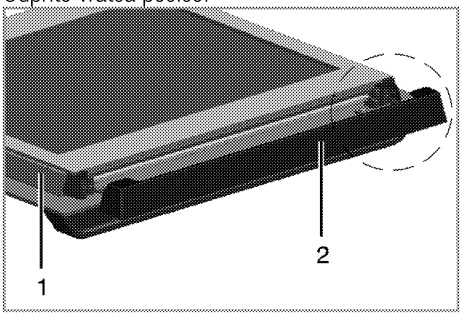
Za namestitev vrat v obratnem vrstnem redu ponovite postopek za odstranjevanje. Ne pozabite zapreti spojke na ohišju tečajev, ko boste vratca znova namestili.

Odstranjevanje notranjega stekla vratc

Notranjo stekleno ploščo vratc lahko za namene čiščenja odstranite.

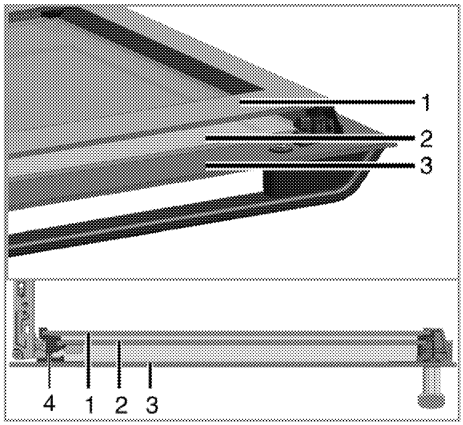
Notranjo stekleno ploščo namestite tako, da bo stran z napisom obrnjena navzgor.

Odprite vratca pečice.



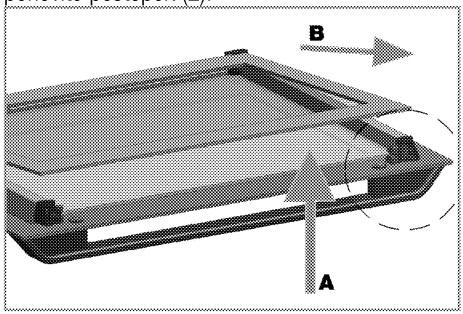
1 Okvir
2 Plastični del

Potegnite proti sebi in odstranite plastični del, ki je nameščen na zgornjem delu sprednjih vratc.

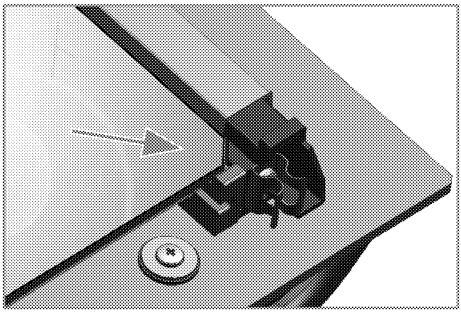


1 Najbolj notranja steklena plošča
2 Notranja steklena plošča
3 Zunanja steklena plošča
4 Plastična reža steklene plošče-spodaj

Kot prikazuje slika, dvignite najbolj notranjo stekleno ploščo (1) nekoliko v smeri **A** in jo potegnite ven v smeri **B**.
Za odstranjevanje notranje steklene plošče ponovite postopek (2).



Pri prerazporejanju vratc najprej ponovno namestite notranjo stekleno ploščo (2).
Kot prikazuje slika, namestite posneti rob steklene plošče v posneti rob plastične reže.



Notranja steklena plošča (2) mora biti nameščena v plastično režo v bližini najbolj notranje steklene plošče (1).
Ko nameščate najbolj notranjo stekleno ploščo (1), se prepričajte, da bo stran z napisom obrnjena proti notranji stekleni plošči.
Pomembno je, da namestite spodnji rob notranje steklene plošče v spodnjo plastično režo.
Plastični del potisnite proti okvirju, dokler ne zaslišite kratkega zvoka.

Zamenjava luči v pečici

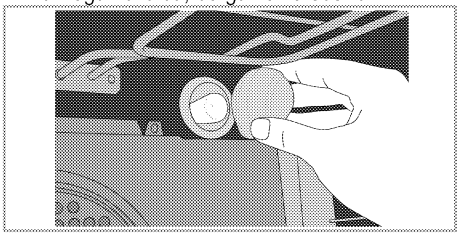
NEVARNOST:
Preden zamenjate lučko pečice, se prepričajte, da je naprava izklopljena in ohlajena, saj boste tako preprečili nevarnost električnega udara.
Vroče površine lahko povzročijo opekline!

Luč pečice je posebna električna žarnica, ki je odporna na toploto do 300 C. Za podrobnosti glejte *Tehnične specifikacije, stran 10*. Luči pečice lahko dobite pri pooblačeni servisni službi.

Položaj luči je lahko drugačen kot na sliki.

Če je pečica opremljena z okroglo lučjo:

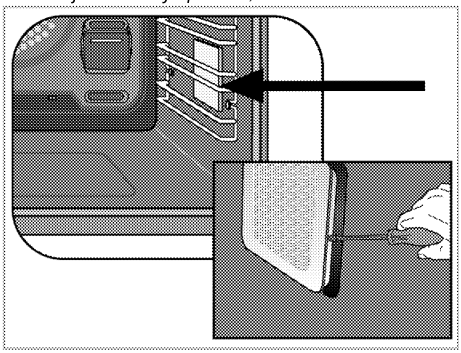
1. Napravo izklopite iz električnega omrežja.
2. Stekleni pokrov obrnite v nasprotni smeri urnega kazalca, če ga želite odstraniti.



3. Namestite stekleni pokrov.

Če je pečica opremljena s kvadratno lučjo:

1. Napravo izklopite iz električnega omrežja.
2. Odstranite mrežne police, kot je opisano. Glejte *Čiščenje pečice, stran 35*.



3. Z izvijačem odstranite začitni stekleni pokrov.
4. Odvijte žarnico pečice in jo zamenjajte z novo.
5. Namestite stekleni pokrov nato pa e mrežne police.

7 Odpravljanje težav

Pečica med delovanjem oddaja paro.

- Uhajanje dima ni nič nenavadnega. >>> *To ni napaka.*

Naprava med hlajenjem in segrevanjem oddaja kovinske zvoke.

- Ko se kovinski deli segrejejo, se lahko razširijo in slišen je zvok raztezanja. >>> *To ni napaka.*

Naprava ne deluje.

- Varovalka je okvarjena ali izklopljena. >>> *Preverite varovalke. Po potrebi jih zamenjajte ali znova nastavite.*
- Naprava ni priključena na (ozemljeno) vtičnico. >>> *Preverite vtič.*
- Gumbi in tipke na nadzorni plošči ne delujejo. >>> *"Zaklep tipk je omogoèen. Prosimo, da ga onemogočite. (Glejte. Uporaba zaklepa, stran 26)*

Lučka pečice ne deluje.

- Lučka pečice je okvarjena. >>> *Zamenjajte lučko pečice.*
- Elektrika je izklopljena. >>> *Preverite delovanje elektrike. Preverite varovalke. Po potrebi jih zamenjajte ali znova nastavite.*

Pečica se ne segreva.

- Funkcija in/ali temperatura ni nastavljena. >>> *Nastavite funkcijo in temperaturo z gumbom za funkcije in/ali temperaturo.*
- Elektrika je izklopljena. >>> *Preverite delovanje elektrike. Preverite varovalke. Po potrebi jih zamenjajte ali znova nastavite.*

V kolikor težave ne morete odpraviti, kljub temu da ste upoštevali navodila v tem poglavju, se obrnite na pooblaščenega serviserja ali prodajalca, pri katerem ste kupili napravo. Okvarjene naprave nikoli ne poskušajte popraviti sami.