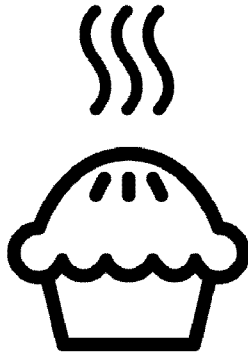




Double Oven
User Manual



FDF63110DXSL

EN

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7717187662



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

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

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1 Important instructions and warnings for safety and environment

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

General safety

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

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

- The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge,

unless they have been given supervision or instruction.

Children should be supervised and ensure they do not play with the appliance

- If the product is handed over to someone else for personal use or second-hand use purposes, the user manual, product labels and other relevant documents and parts should be also given.
- Never place the product on a carpet-covered floor. Otherwise, lack of airflow beneath the product will cause electrical parts to overheat. This will cause problems with your product.
- Installation and repair procedures must always be performed by Authorised Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons which may also void the warranty. Before installation, read the instructions carefully.

- Do not operate the product if it is defective or has any visible damage.
- Ensure that the product function knobs are switched off after every use.

Safety when working with gas

- Any works on gas equipment and systems may only be carried out by authorised qualified persons who are Gas Safe registered.
- Prior to the installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- This appliance is not connected to a combustion products or evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation; See *Before installation*, page 16
- **CAUTION:** The use of gas cooking appliance results in the production of heat and moisture in the room in which

it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example increasing the level of the mechanical ventilation where present.

- Gas appliances and systems must be regularly checked for proper functioning. Regulator, hose and its clamp must be checked regularly and replaced within the periods recommended by its manufacturer or when necessary.
- Clean the gas burners regularly. The flames should be blue and burn evenly.
- This product should be used in a room which incorporates a properly adjusted and functioning Carbon Monoxide sensor. Make sure the Carbon Monoxide sensor works properly and is maintained frequently. Carbon Monoxide sensor should be installed maximum

2 meters away from the product.

- Good combustion is required in gas appliances. In case of incomplete combustion, carbon monoxide (CO) might develop. Carbon monoxide is a colourless, odourless and very toxic gas, which has a lethal effect even in very small doses.
- Request information about gas emergency telephone numbers and safety measures in case of gas smell from you local gas provider.

What to do when you smell gas

- Do not use open flame or do not smoke. Do not operate any electrical buttons (e.g. lamp button, door bell and etc.) Do not use fixed or mobile phones. Risk of explosion and toxication!
- Open doors and windows.
- Turn off all valves on gas appliances and gas meter at the main control valve, unless it's in a confined space or cellar.
- Check all tubes and connections for tightness. If

you still smell gas leave the property.

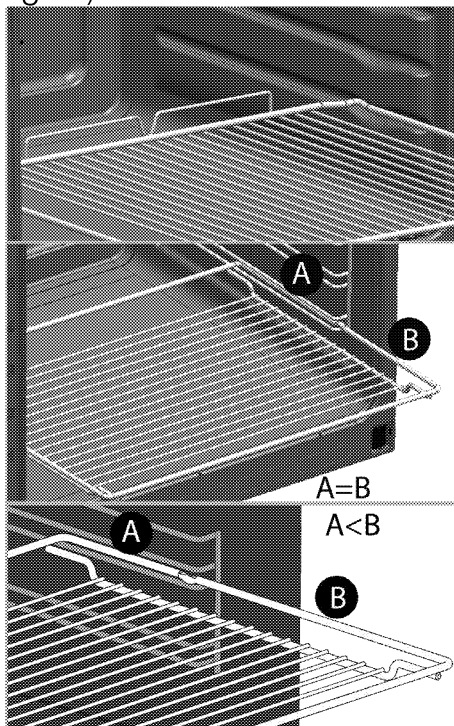
- Warn the neighbours.
- Call the fire-brigade. Use a telephone outside the house.
- Do not re-enter the property until you are told it is safe to do so.

Electrical safety

- If the product has a failure, it should not be operated unless it is repaired by an Authorised Service Agent. There is the risk of electric shock!
- Only connect the product to a grounded outlet/line with the voltage and protection as specified in the “Technical specifications”. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.
- Never wash the product by spreading or pouring water onto it! There is the risk of electric shock!

- The product must be disconnected during installation, maintenance, cleaning and repairing procedures.
 - If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
 - The appliance must be installed so that it can be completely disconnected from the mains supply. The separation must be provided by a switch built into the fixed electrical installation, according to construction regulations.
 - Rear surface of the oven gets hot when it is in use. Make sure that the gas/electrical connection does not contact with the rear surface; otherwise, connections can get damaged.
 - Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
 - Any work on electrical equipment and systems should only be carried out by authorised and qualified persons.
 - In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the fuse at home.
 - Make sure that fuse rating is compatible with the product.
- Product safety**
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
 - Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
 - Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.

- Food Poisoning Hazard: Do not let food sit in oven for more than 1 hour before or after cooking. Doing so can result in food poisoning or sickness.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- During use the appliances becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Keep all ventilation slots clear of obstructions.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not use steam cleaners to clean the appliance as this may cause an electric shock.
- (Varies depending on the product model.)
Placing the wire shelf and tray onto the wire racks properly
It is important to place the wire shelf and/or tray onto the rack properly. Slide the wire shelf or tray between 2 rails and make sure that it is balanced before placing food on it (Please see the following figure).



- Do not use the product if the front door glass is removed or cracked.
 - Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.
 - Place the baking paper into the cooking pot or on to the oven accessory (tray, wire grill etc) together with the food and then insert all into the preheated oven. Remove the excess parts of the baking paper overflowing from the accessory or the pot in order to prevent the risk of touching the oven's heating elements. Never use the baking paper in an operating temperature higher than the indicated value for the baking paper. Do not place the baking paper directly on the base of the oven.
 - **WARNING:** Ensure that power cord of the appliance is unplugged or circuit breaker is switched off before replacing the lamp to avoid the possibility of electric shock.
 - Do not close the top cover before the hotplates or burners cool down.
- Wipe the top cover dry before opening it in order to avoid water leakage to the rear and inner sections of the oven.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
 - Product must be placed directly on the floor. It must not be placed onto a base or a pedestal.
 - **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
 - **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
 - **WARNING:** Danger of fire: Do not store items on the cooking surfaces.
 - The appliance is not intended to be operated by means of an external timer or separate remote-control system.
 - **WARNING:** Use only hob guards designed by the

manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

Prevention against possible fire risk!

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

Intended use

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

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

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

Safety for children

- **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.
- Electrical and/or gas products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- Do not place any items above the appliance that children may reach for.

- When the door is open, do not load any heavy object on it and do not allow children to sit on it. It may overturn or door hinges may get damaged.

Disposing of the old product

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



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

This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste

product with normal domestic and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centers.

Compliance with RoHS Directive:

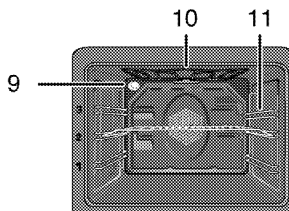
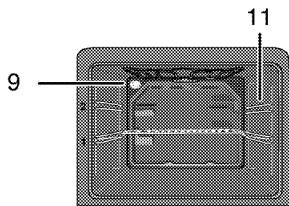
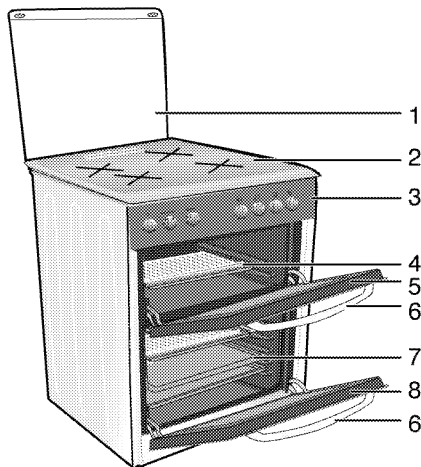
The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

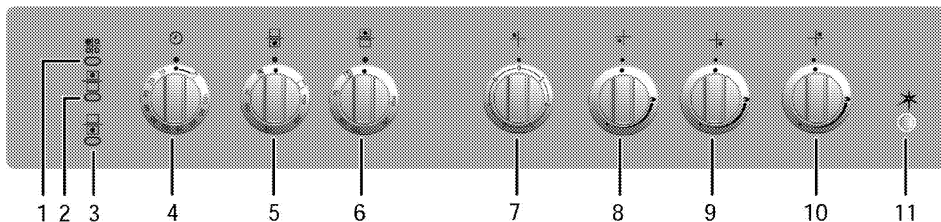
- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local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

2 General information

Overview



- | | |
|-----------------|--------------------------|
| 1 Top lid | 7 Tray |
| 2 Burner plate | 8 Main oven door |
| 3 Control panel | 9 Lamp |
| 4 Wire shelf | 10 Grill heating element |
| 5 Top oven door | 11 Shelf positions |
| 6 Handle | |



- | | |
|--|--------------------------------|
| 1 Warning lamp | 8 Rapid burner Front left |
| 2 Thermostat lamp for top oven | 9 Auxiliary burner Front right |
| 3 Thermostat lamp for main oven | 10 Normal burner Rear right |
| 4 Mechanical timer (It depends on the model. Your product's timer may be 100 or 90 minutes. In the illustration, 100 minutes are shown as examples.) | 11 Ignition button |
| 5 Top oven function knob | |
| 6 Main oven function knob | |
| 7 Hotplate Rear left | |

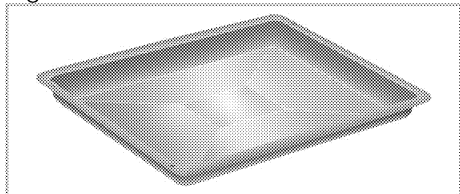
Package contents

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

1. User manual

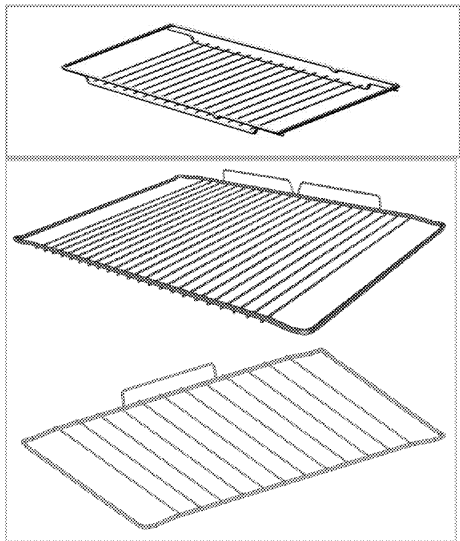
2. Standard tray

Used for pastries, frozen foods and big roasts.



3. Wire grill

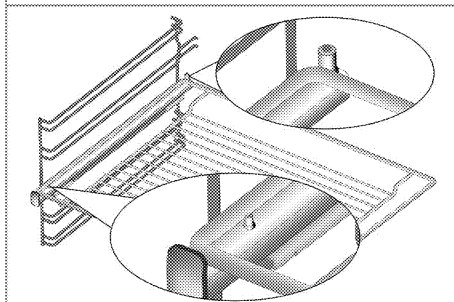
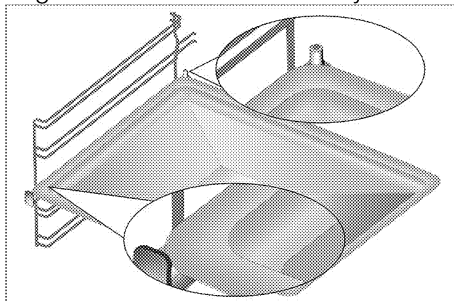
Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.



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

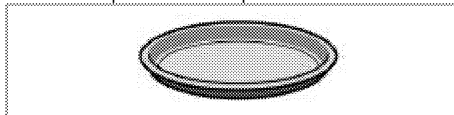
Telescopic racks allow you to install and remove the trays and wire shelf easily.

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



5. Pizza tray

Used for pizzas and pastries.



Technical specifications

GENERAL	
External dimensions (height / width / depth)	850 mm/600 mm/600 mm
Voltage / frequency	220-240 V 1N~ / 380-415 V 3N~ 50 Hz
Total power consumption	5,4 kW
Cable type / section	min.H05W-FG 3 x 2,5 mm ² (1N) / 5 x 1,5 mm ² (3N)
Installed gas type / pressure of the product	LPG G 30 /28-30 mbar
Total gas consumption	5,9 kW
HOB	
Burners	
Rear left	Hotplate
Dimension	180 mm
Power	2000 W
Front left	Rapid burner
Power	2,9 kW
Front right	Auxiliary burner
Power	1 kW
Rear right	Normal burner
Power	2 kW
OVEN/GRILL	
Top oven	Conventional oven
Inner lamp	15–25 W
Main oven	Fan oven
Inner lamp	15–25 W
Grill power consumption	2.2kW

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.

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

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

i 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.

Injector table

Position hob zone	2,9 kW	1 kW	2 kW
Gas type / Gas pressure	Front left	Front right	Rear right
G 30/28-30 mbar	87	50	72

You can obtain the injectors which were not provided with your product, from the authorised service provider.

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.

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

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

! 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

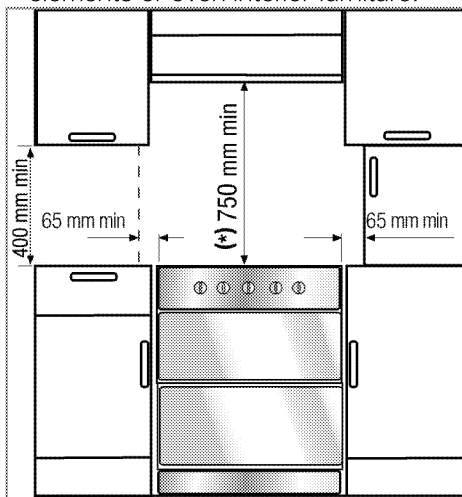
To ensure that critical air gaps are maintained under the appliance, we recommend that this appliance is mounted on a solid base and that the feet do not sink into any carpet or soft flooring.

The kitchen floor must be able to carry the weight of the appliance plus the additional weight of cookware and bakeware and food.

If the range is placed on a base, measures have to be taken to prevent the appliance slipping from the base. The appliances must not be installed behind a decorative door in order to avoid overheating.

- Movement of your appliance is most easily achieved by lifting the front as follows and pulling towards. Open the top oven door and the bottom oven door sufficiently to allow a comfortable

grip on the underside front edge of the oven roofs. While gripping, it should be avoided to damage any grill elements or oven interior furniture.



- This product is a class 1 device according to EN 30-1-1 standard, i.e. it may be placed with the rear and **one** side to kitchen walls, kitchen furniture or equipment of any size. The kitchen furniture or equipment on the **other** side may only be of the same size or smaller.
- It can be used with cabinets on either side but in order to have a minimum distance of 400mm above hotplate level allow a side clearance of 65mm between the appliance and any wall, partition or tall cupboard.
- It can also be used in a free standing position. Allow a minimum distance of 750 mm above the hob surface.
- (*) If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer's instructions regarding installation height. If not defined any size in the hood manual, this height should be at least 650 mm.

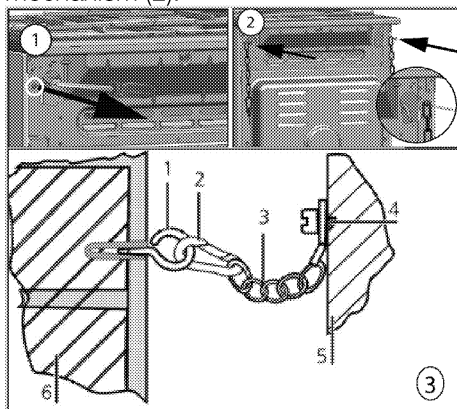
- Any kitchen furniture next to the appliance must be heat-resistant (100 °C min.).

Safety chain

If your product has 2 safety chains;

The appliance must be secured against overbalancing by using the supplied two safety chains on your oven.

Fasten hook (1) by using a proper peg to the kitchen wall (6) and connect safety chain (3) to the hook via the locking mechanism (2).

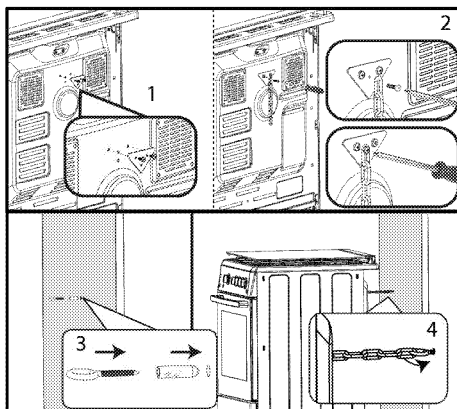



- 1 Stability hook
- 2 Locking mechanism
- 3 Safety chain (supplied and mounted to oven)
- 4 Firmly fix chain to cooker rear
- 5 Rear of cooker
- 6 Kitchen wall

If your product has 1 safety chain;

The appliance must be secured against overbalancing by using the supplied one safety chain on your oven.

Follow below steps in the picture to secure the safety chain to your product.



-  Stability chain to be as short as practicable to avoid oven tilting forward and diagonal to avoid oven side tilting.

Cooker stability chain for cookers is not designed with bracket engagement slot.

Room ventilation

All rooms require an openable window, or equivalent, and some rooms will require a permanent vent as well. The air for combustion is taken from the room air and the exhaust gases are emitted directly into the room. Good ventilation is essential for safe operation of your appliance.

Rooms with doors and/or windows which open directly to the outer environment

The doors and/or windows that open directly to the outer environment must have a total ventilation opening of the dimensions specified in the table below which is based on the total gas power of the appliance (total gas power consumption of the appliance is shown in the technical specification table of this user manual). If the doors and/or windows do not have a total ventilation opening corresponding to the total gas consumption of the appliance as specified in the table below, then there must definitely be an additional fixed

ventilation opening in the room to ensure that the total minimum ventilation requirements for the total gas consumption of the appliance is achieved. The fixed ventilation opening can include openings for existing airbricks, extraction hood ducting opening dimension etc.

Total gas consumption (kW)	min. Ventilation opening (cm ²)
0-2	100
2-3	120
3-4	175
4-6	300
6-8	400
8-10	500
10-11.5	600
11.5-13	700
13-15.5	800
15.5-17	900
17-19	1000
19-24	1250

Rooms that do not have openable doors and/or windows that open directly to the outer environment

If the room where the appliance is installed does not have a door and/or a window that opens directly to the outer environment, other products shall be sought that definitely provide a fixed nonadjustable and non-closable ventilation opening which meets the total minimum ventilation opening requirements for the total gas consumption of the appliance as indicated in the above table. Also the appropriate building regulations advise should be followed.

Where a room or internal space contains more than one gas appliance, additional ventilation area shall be provided on top of the requirement given in the table above. Size of additional ventilation area

shall be appropriate to regulations of other gas appliances.

There should also be a minimum clearance of 10mm on the bottom edge of the door that opens to the inner environment in the room where the appliance is installed. You must ensure that items such as carpets and other floorcoverings etc., do not affect the clearance when the door is closed.

The cooker may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or a shower. The cooker must not be installed in a bed-sitting room of less than 20m³.

Do not install this appliance in a room below ground level unless it is open to ground level on at least one side.

Installation and connection

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

i Do not install the product next to refrigerators or freezers. The heat emitted by the product will increase the energy consumption of cooling appliances.

- Carry the product with at least two persons.
- Product must be placed directly on the floor. It must not be placed onto a base or a pedestal.

i Do not use the door and/or handle to carry or move the product. The door, handle or hinges get damaged.

Electrical connection

Connect the product to a grounded outlet/line protected by a miniature circuit breaker of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while

using the product with or without a transformer. Our company shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations.

! 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.

! 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!

The mains supply data must correspond to the data specified on the type label of the product. The rating plate is either seen when the door or the lower cover is opened or it is located at the rear wall of the unit depending on the unit type. Power cable of your product must comply with the values in "Technical specifications" table.

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

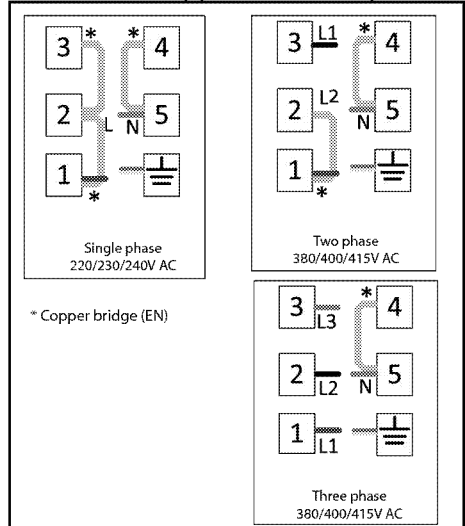
Connecting the power cable

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

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


Additional protection by a residual current circuit breaker is recommended.

If a cable is supplied with the product:




2. For single-phase

connection, connect as identified below:

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

3. For three-phase connection,

connect the wires as identified below:

- Brown cable = L1 (Phase 1)
- Grey/Black cable = L2 (Phase 2)
- Grey/Black cable = L3 (Phase 3)
- Blue cable = N (Neutral)
- Green/yellow cable = (E)  (Ground)

Gas connection



Product can be connected to gas supply system only by an authorised and qualified person or technician with licence.

Risk of explosion or toxication due to unprofessional repairs!

Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised or unlicensed persons.



Before starting any work on the gas installation, disconnect the gas supply.

There is the risk of explosion!

- Gas adjustment conditions and values are stated on labels (or ion type label).
- Procure the plastic gas hose and installation clamp before making the gas connection. Inner diameter of the plastic gas hose must be max. 10 mm and its length must be max. 150 cm.



Your product is equipped for liquefied petroleum gas (LPG).

Connecting the gas hose

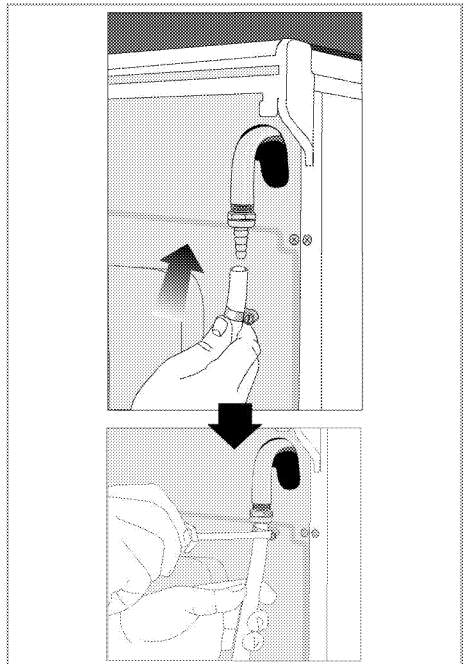
- Gas connection of your product will be performed by the authorised service.
- Have your product connected in a way that it will be close to the gas

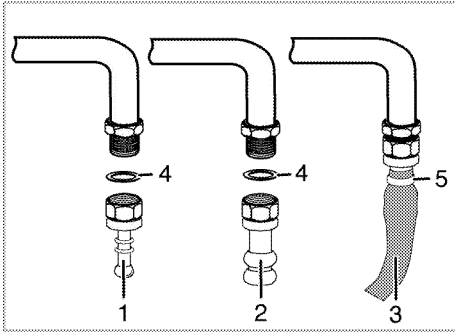
connection and not gas leakage will exist.

- Fit the installation clamp onto one end of the hose. Soak the hose end fitted with clamp into boiling water for one minute to soften it.
- Slip the softened end of the hose completely onto the sharp hose tip of your product. Finally, tighten the clamp completely with a screwdriver.
- Repeat the same procedure for the other end of the hose and complete the gas regulator connection.
- Never forget to make the gas leakage control.
- If you need to use your product later with a different type of gas, you must consult the authorised service for the related conversion procedure.



Risk of explosion and suffocation!
Do not keep LPG cylinders in home.

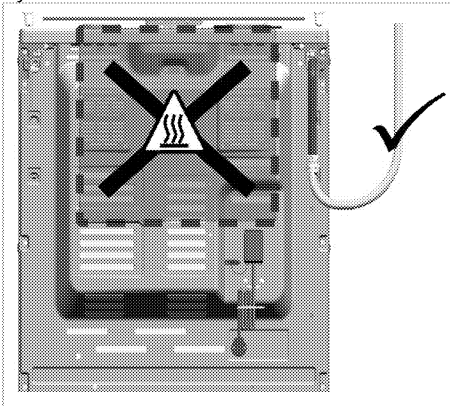




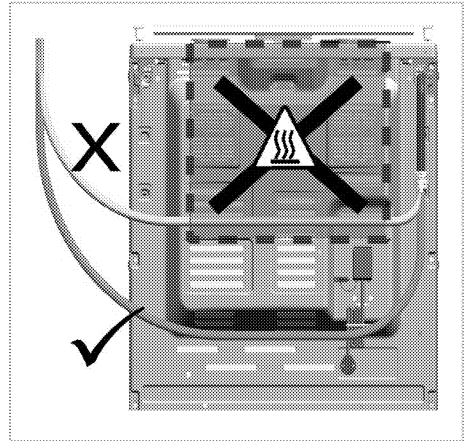
- 1 Hose tip-LPG
- 2 Hose tip-NG
- 3 Safety hose
- 4 O-ring (gasket)
- 5 Clamp

If your product has only one gas outlet;

- Before connecting the gas hose, make sure that the gas hose outlet at the back of the product is on the same side of the product as the LPG cylinder.

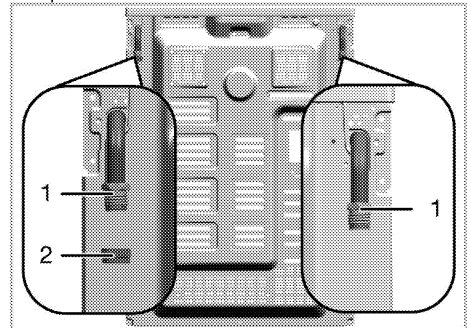


- If the gas hose outlet and the LPG cylinder do not face on the same side, make sure that the hose does not pass through the hot area when connecting it.



If your product has two gas outlets;

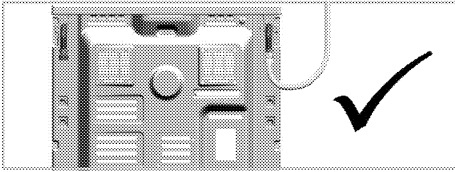
- One of the two outlets is sealed with a blind plug. The end of the other outlet is open.



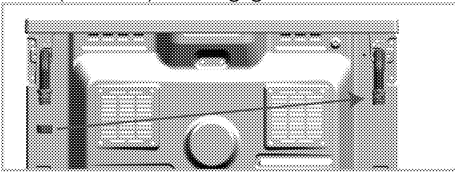
- 1 Gas hose outlet
- 2 Blind plug

(The outlet to which the blind plug is attached may vary depending on the product model.)

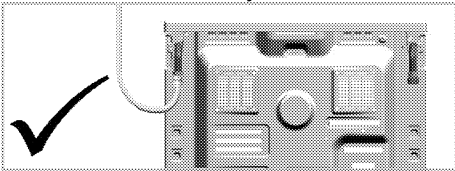
- Before gas connection, make sure that the LPG cylinder and the gas hose outlet of the product to be connected to the gas is on the same side.
- If the LPG cylinder and the open-ended gas hose outlet are on the same side, make the gas connection as shown in the figure below.



- If the LPG cylinder and the gas hose outlet sealed with the blind plug face on the same side, remove the blind plug from the gas hose outlet using two wrenches. Close the gas hose outlet with this blind plug where gas connection will not be made with a new (unused) sealing gasket.




- Make the gas connection as shown in the figure below on the gas hose outlet near the LPG cylinder.





Risk of fire:

If you do not make the connection according to the instructions below, there will be the risk of gas leakage and fire. **Our company cannot be held responsible for damages resulting from this.**


- Gas connection must be made by the authorised service provider only.
- Gas connection of the product must definitely be made through the gas hose outlet near the LPG cylinder.
- The gas hose outlet that will not be used must be sealed with the blind plug.
- When closing the gas hose outlet that will not be used, you must definitely use a new and unused sealing gasket.

 After changing the blind plug connection direction, gas leakage control should be done by the authorized service.

 The flexible gas hose must be connected in a way that it does not contact the moving parts around it and is not trapped when the moving parts are travelling. (e.g. drawers). Besides, it should not be placed in spaces where it might get squeezed.

 The gas hose must not be clamped, bent or trapped or come into contact with hot parts of the product. There is the risk of explosion due to damaged gas hose.

Leakage check at the connection point

- Make sure that all knobs on the product are turned off. Make sure that the gas supply is open. Prepare soapy foam and apply it onto the connection point of the hose for gas leakage control.
 - Soapy part will froth if there is a gas leakage. In this case, inspect the gas connection once again.
 - **If your product has two gas hose outlets**, make sure that the unused gas outlet is sealed with a blind plug. Prepare soapy foam and apply it onto the connection point of the blind plug to check for gas leaks. Soapy part will froth if there is a gas leakage. In this case, inspect the blind plug connection again.
 - Instead of soap, you can use commercially available sprays for gas leak check.
-  Never use a match or lighter to make the gas leakage control.

- Push the product towards the kitchen wall.
- **Adjusting the feet of oven**
Vibrations during use may cause cooking vessels to move. This dangerous situation can be avoided if the product is level and balanced. For your own safety please ensure the product is level by adjusting the four feet at the bottom by turning left or right and align level with the work top.

Final check

- 1.Reconnect the product to the mains.
- 2.Check electrical functions.
- 3.Open gas supply.
- 4.Check gas installations for secure fitting and tightness.
- 5.Ignite burners and check appearance of the flame.

i Flame must be blue and have a regular shape. If the flame is yellowish, check if the burner cap is seated securely or clean the burner.

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.
 - Secure the caps and pan supports with adhesive tape.
 - Do not use the door or handle to lift or move the product.
- i** Do not place any objects onto the product and move it in upright position.
- i** Check the general appearance of your product for any damages that might have occurred during transportation.

4 Preparation

Tips for saving energy


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

- Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- 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.
- Use pots/pans with cover for cooking. If there is no cover, energy consumption may increase 4 times.
- Select the burner which is suitable for the bottom size of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.
- Pay attention to use flat bottom pots when cooking with electric hobs. Pots with thick bottom will provide a better heat conduction. You can obtain energy savings up to 1/3.
- Vessels and pots must be compatible with the hotplates. Bottom of the vessels or pots must not be smaller than the hotplate.

- Keep the hotplates and bottom of the pots clean. Dirt will decrease the heat conduction between the hotplate and bottom of the pot.
- For long cookings, turn off the hotplate 5 or 10 minutes before the end of cooking time. You can obtain energy savings up to 20% by using the residual heat.
- Information on energy efficiency according to EU 66/2014 can be found on the product fiche given with the product.

Initial use

First cleaning of the appliance

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

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

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

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

Initial heating

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



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 the highest grill power; See *How to operate the electric oven, page 29.*
4. Operate the oven for about 30 minutes.
5. Turn off your oven; See *How to operate the electric oven, page 29*

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 32.*
4. Operate the grill about 15 minutes.
5. Turn off your grill; see *How to operate the grill, page 32*

Hot plate

1. Any production residues or conservation layers must be burnt before the first use. Operate the hotplate at middle temperature level for 8 minutes without any vessel on it. No pots or containers should be placed onto the hotplate during this procedure.



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 use the hob

General information about cooking



Never fill the pan with oil more than one third of it. Do not leave the hob unattended when heating oil. Overheated oils bring risk of fire. **Never attempt to extinguish a possible fire with water!**

When oil catches fire, cover it with a fire blanket or damp cloth. Turn off the hob if it is safe to do so and call the fire department.

- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the vessel you use when heating oil.
- Place the pans and saucepans in a manner so that their handles are not over the hob to prevent heating of the handles. Do not place unbalanced and easily tilting vessels on the hob.
- Do not place empty vessels and saucepans on cooking zones that are switched on. They might get damaged.
- Operating a cooking zone without a vessel or saucepan on it will cause damage to the product. Turn off the cooking zones after the cooking is complete.
- As the surface of the product can be hot, do not put plastic and aluminum vessels on it. Such vessels should not be used to keep foods either.
- Use flat bottomed saucepans or vessels only.
- Put appropriate amount of food in saucepans and pans. Thus, you will

not have to make any unnecessary cleaning by preventing the dishes from overflowing.

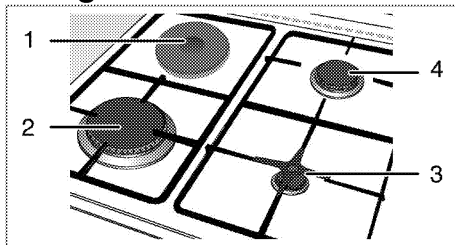
Do not put covers of saucepans or pans on cooking zones.

Place the saucepans in a manner so that they are centered on the cooking zone. When you want to move the saucepan onto another cooking zone, lift and place it onto the cooking zone you want instead of sliding it.

Gas cooking

- Size of the vessel and the flame must match each other. Adjust the gas flames so that they will not extend the bottom of the vessel and center the vessel on saucepan carrier.


Using the hobs



- 1 Hotplate 18-20 cm
- 2 Rapid burner 22-24 cm
- 3 Auxiliary burner 12-18 cm
- 4 Normal burner 18-20 cm is list of advised diameter of pots to be used on related burners.



Do not use cooking pans beyond the dimension limits given above. Using larger pans causes risk of carbon monoxide poisoning, overheating of adjacent surfaces and control knobs. Using smaller pans causes your risk of being burned by the flame.

 Parts or components of your product may be damaged due to high heat during cooking with similar accessories used for making embers and not recommended in the manual. Damage caused by such use is the responsibility of the user.

Large flame symbol indicates the highest cooking power and small flame symbol indicates the lowest cooking power. In turned off position (top), gas is not supplied to the burners.

Igniting the gas burners



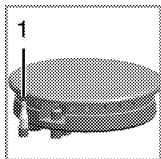
Gas burners are ignited with ignition buttons.

1. Keep burner knob pressed.
2. Turn it counter clockwise to large flame symbol.
3. Press and release the ignition button. Repeat the procedure until the released gas is ignited.
4. Adjust it to the desired cooking power.

Turning off the gas burners

Turn the keep warm zone knob to off (upper) position.


Gas shut off safety system (in models with thermic component)



As a counter measure against blow out due to fluid overflows at burners, safety mechanism trips and shuts off the gas.


1. Gas shut off safety
 - Push the knob inwards and turn it counter clockwise to ignite.
 - After the gas ignites, keep the knob pressed for 3-5 seconds more to engage the safety system.
 - If the gas does not ignite after you press and release the knob, repeat the

same procedure by keeping the knob pressed for 15 seconds.

-  Release the button if the burner is not ignited within 15 seconds. Wait at least 1 minute before trying again. There is the risk of gas accumulation and explosion!

Using hotplates

Hotplate knobs can be turned in both directions in a way that will provide temperature control in steps.

-  If the hob is equipped with hotplates featuring Booster function, relevant hotplate will be marked with a red dot.

Overheating protection

Hotplates that have a power above 1000 W are equipped with an overheating protection. Overheating protection decreases the power of the hotplate in following cases:

- There is no vessel or saucepan on the hotplate.
- There is an empty vessel or saucepan on the hotplate.
- The bottom of the vessel or saucepan is not flat.

Turning on the hotplates

Use hotplate knobs to operate the hotplates. Move the hotplate knobs to the relevant level in order to obtain the desired cooking level.

Cooking level	1	2 – 3	4 – 6
	warm g	stewing, simmering g	cooking , roasting , boiling

Turning off the hotplates

Turn the hotplate knob to OFF (upper) position.

6 How to operate the oven

General information on baking, roasting and grilling



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.



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

Tips for baking

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

Tips for roasting

- Treating whole chicken, turkey and large piece of meat with dressings such as lemon juice and black pepper before cooking will increase the cooking performance.
- It takes about 15 to 30 minutes longer to roast meat with bones when compared to roasting the same size of meat without bones.
- Each centimeter of meat thickness requires approximately 4 to 5 minutes of cooking time.

- Let meat rest in the oven for about 10 minutes after the cooking time is over. The juice is better distributed all over the roast and does not run out when the meat is cut.
- Fish should be placed on the middle or lower rack in a heat-resistant plate.

Tips for grilling

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

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



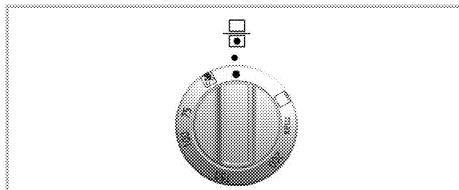
Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat. Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

How to operate the electric oven

Product is equipped with two ovens. Overview section indicates the relevant knobs for each oven.

How to operate the main oven

Select temperature and operating mode



1. Turn the mechanical timer knob fully clockwise, then turn it back to the desired cooking time.
2. Set the Function knob to the desired temperature.
» Oven heats up to the adjusted temperature and maintains it. During heating, temperature lamp stays on.

Switching off the electric oven

Switch the oven timer to off position.

i When the timer is set to a certain time, it will turn off automatically; see

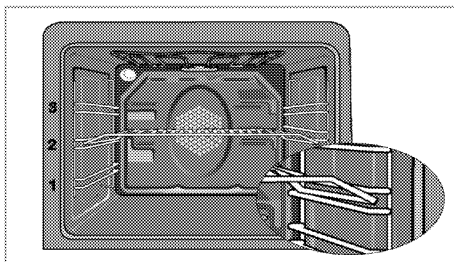
Turn the Function knob to Off (top) position.

Rack positions (For models with wire shelf)

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

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

(Varies depending on the product model.)



Operating modes

All functions in your oven (including the main oven) are described in this section. The order of operating modes shown here may be different from the arrangement on your product.

Oven lamp



The oven is not heated.

Only the oven lamp is turned on.

Other functions are for cooking; select suitable temperature for your food.

Operating with fan



The oven is not heated.

Only the oven lamp and the fan (in the rear wall) are in operation. Suitable for thawing frozen granular food slowly at room temperature and cooling down the cooked food. The time required to thaw a whole piece of meat is longer than the food with grains.

Other functions are for cooking; select suitable temperature for your food.

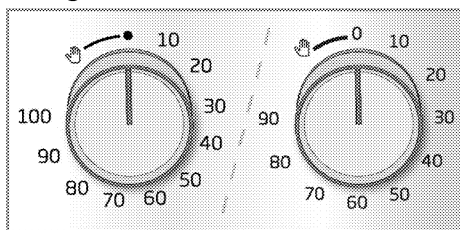
Full grill



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

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

Using the oven clock



Starting the cooking

i In order to operate the oven, you must select cooking mode and the desired temperature and set the time. Otherwise, the oven will not operate.

1. Turn the Time Adjustment knob clockwise to set the cooking time.
2. Put your dish into the oven.
3. Select operation mode and temperature; see. *How to operate the electric oven, page 29.*
» The oven will be heated up to the preset temperature and will maintain this temperature until the end of the cooking time you selected.
4. Once the cooking time is over, Time Setting knob will automatically rotate counterclockwise. A warning sound indicating that the set time is over is heard and the power is cut.

i If you do not want to use the timer function, turn the knob counterclockwise towards the hand symbol.

5. Turn off the oven with the Time Setting knob, function knob and temperature knob.

Turning off the oven before the set time

1. Turn the Time Adjustment knob counterclockwise until it stops.
2. Turn off the oven with the Function knob and Temperature knob.

Cooking times table

i 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

i 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	30 ... 40
Cakes in mould*	One level	2	175	45 ... 55
Cakes in cooking paper*	One level	3	175	25 ... 35
Sponge cake*	One level	3	200	8 ... 15
Cookies*	One level	3	175	25 ... 30
	2 levels	1 - 5	170 ... 180	35 ... 45
Dough pastry*	One level	3	200	35 ... 45
Rich pastry*	One level	3	200	25 ... 35
	2 levels	1 - 5	200	35 ... 45
Leaven*	One level	3	200	35 ... 45
Lasagna*	One level	3	200	30 ... 40
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. 220 then 180 ... 190	70 ... 90
Roasted chicken	One level	2	15 min. 250/max, then 190	55 ... 65
Turkey (5.5 kg)	One level	1	25 min. 250/max, then 190	150 ... 210
Fish	One level	3	200	20 ... 30

(**) In a cooking that requires preheating, preheat at the beginning of cooking until the thermostat lamp turns off.

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.

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

Tips for cooking vegetables

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

How to operate the grill

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

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

- Turn the Time Adjustment knob counter clockwise to Hand symbol when grilling.

Switching on the grill

1. Turn the Function knob clockwise to the Grill symbol.
 2. If required, perform a preheating of about 5 minutes.
- » Temperature light turns on.

i Do not attempt to turn the Function knob **clockwise** to set it to the Off (upper) position.

Switching off the grill

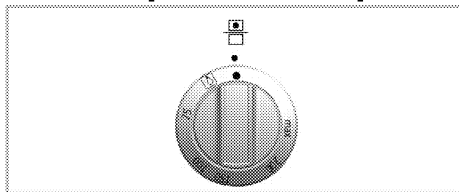
1. Turn the Function knob **counterclockwise** to Off (upper) position.



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

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

How to operate the top oven



Grill oven can be used both as a grill and a baking oven. Switch on the top oven operates the oven when the oven door is closed, and the grill when the oven door is opened.

Turning on the oven

Oven is operated with Function knob. Oven is turned off when the Function knob is in Off (upper) position.

1. Close the oven door.
 2. Set the oven temperature.
- » Temperature light will turn of when the set temperature is attained.

Turning off the grill oven

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

Switching off the electric oven

Turn the Function knob to Off (top) position.

i While cooking is in progress, when the electricity is cut and comes back again, the top oven continues to operate. In case of any power failure, make sure to turn off the oven.

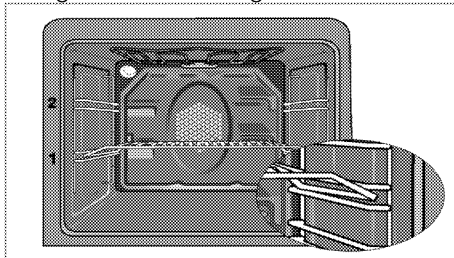
Cooking times table

i 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.

i Maximum load capacity of oven tray: 4 kg (8.8 lb).

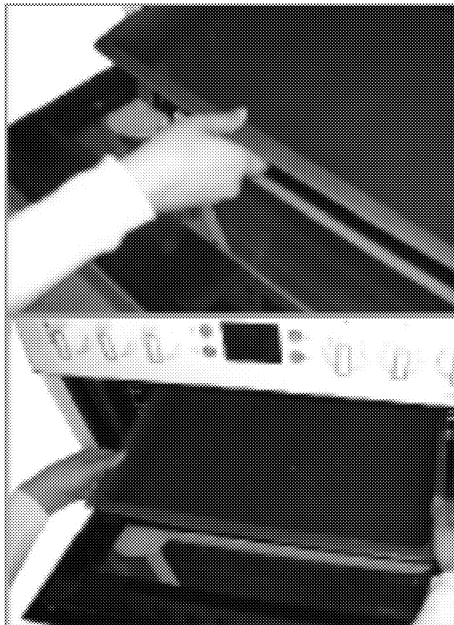
i 1st rack of the oven is the **bottom** rack.

- Do not place cookware with rough bases on the oven door.
- Ensure that there is at least 25mm space at top of oven when cooking larger foods or using taller cookware.



It is important to position the wire grill on the wire shelf correctly. The wire grill must be placed so that it will fit into the opening of the wire shelf as illustrated in the figure.

When removing tray from top oven, pull as shown in picture and hold with two hands from two sides.



Baking and roasting

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

Food	Cooking level number	Rack position	Temperature (°C)	Cooking time (min.) (approx.)
Cake in tray	One level	1	175	25 ... 35
Cakes in paper	One level	1	175	25 ... 30
Sponge cake	One level	1	200	5 ... 10
Cookies	One level	1	175	25 ... 30
Dough pastry	One level	1	200	35 ... 40
Filled savory pastry	One level	1	180	25 ... 35
Beefsteak (whole)/ Roast	One level	1	25 min. 250 after 180 ... 190	100 ... 120
Roast chicken (Sliced)	One level	1	15 min. 250 after 190	55 ... 65
Fish	One level	1	200	20 ... 30

How to operate the top grill



WARNING

Hot surfaces may cause burns! Keep children away from the product.

Oven door remains slightly inclined when opened full and thus, possible splashes to not reach you.

There is a switch on the door. As a safety precaution, this switch prevents operation of the grill when the door is CLOSED.

Grill oven can be used both as a grill and a baking oven. Switch on the top oven operates the oven when the oven door is closed, and the grill when the oven door is opened.

Switching on the grill

Grill is operated with Function knob. Grill is turned off when the Function knob is in Off (upper) position.

1. Open the oven / grill door.
2. Set the grill temperature to 150 °C and if required, perform a preheating for about 5 minutes.

3. Then, select the desired grilling temperature.

» Thermostat (temperature) light turns on.

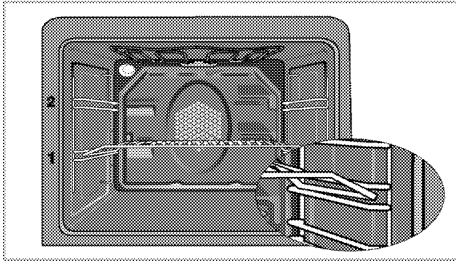
Turning off the grill oven

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



While cooking is in progress, when the electricity is cut and comes back again, the top oven continues to operate. In case of any power failure, make sure to turn off the oven.

- Put big or medium-sized portions in correct rack position under the grill heater for grilling.
- For food only whose top is required to be roasted, grill the food either by placing onto the wire grill in the tray or by placing the tray onto the floor of grilling compartment.
- Food and plates placed onto the floor of grill compartment will get heated when the main oven is in use. Do not switch on the grill compartment when using it for storing food.



Top oven cooking times table for grilling

Grilling with electric grill



1st rack of the oven is the bottom rack.



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.


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


depending on thickness

7 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.

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

 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.
- **(This feature is optional. It may not exist on your product.)**
Do not use solid metal scrapers or abrasive cleaning materials to clean the glass cover. Glass surface can get damaged.

 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.

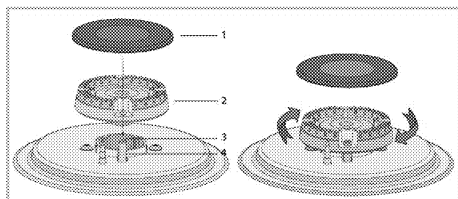
Cleaning the hob

Cleaning the burner

1. Remove the saucepan carriers from the hob.
2. Remove all removable parts of the burner and clean only by hand with sponge, some detergent and hot water.
3. Clean the non-removable parts of the burner with a wet cloth.
4. Clean the plug and thermal element (in models with ignition and thermal element) with a slightly moist cloth. Afterwards, dry with a clean cloth. Make sure that flame holes and plug are totally dry.
Otherwise, no spark occurs at the end of ignition.
5. When placing the pan supports, pay attention to place the pan supports so that the burners are centered.

Assembling the burner parts

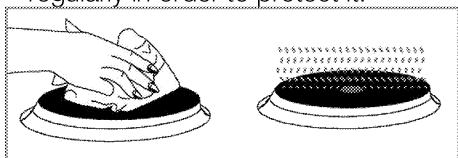
After cleaning the burner, place the parts as shown below.



- 1 Burner cap
 - 2 Burner head
 - 3 Burner chamber
 - 4 Spark plug (in products with igniter)
1. Place the burner head ensuring that it passes through the burner spark plug (4). Turn the burner head right and left to make sure that it is seated in the burner chamber.
 2. Place the burner cap on the burner head.

Electric hobs

1. Turn off the hotplates and wait until they cool down.
2. If necessary, clean the hotplates with a cleaning agent (you can obtain cleaners/softeners from speciality stores).
3. Warm only for a few minutes after cleaning in order to have their top section dried.
4. Apply a thin layer of machine oil onto the top surface of the hotplate regularly in order to protect it.



Cleaning the control panel

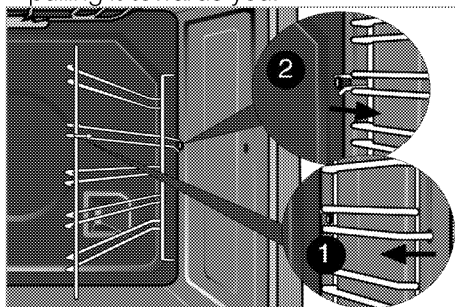
Clean the control panel and knobs with a damp cloth and wipe them dry.

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

Cleaning the oven

To clean the side wall (Varies depending on the product model.)
(This feature is optional. It may not exist on your product.)

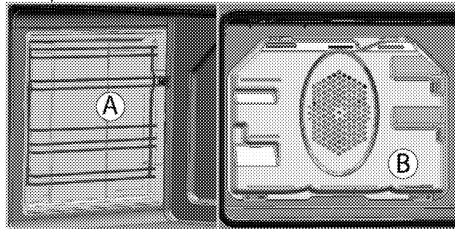
1. Remove the front section of the side rack by pulling it in the opposite direction of the side wall.
2. Remove the side rack completely by pulling it towards you.



Catalytic walls

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

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



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.

Wipe the glass with vinegar and then rinse it against lime residues that may occur on the oven glass.

i 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.

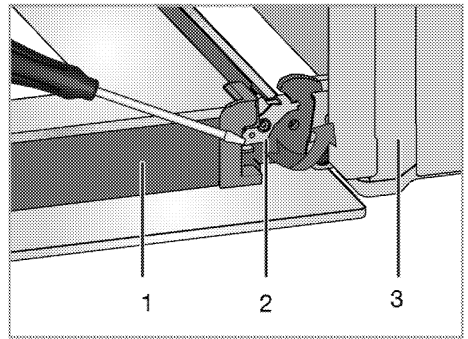
Cleaning the oven door

i Do not use harsh abrasive cleaners, metal scrapers, wire wool or bleach materials to clean the oven door and glass.

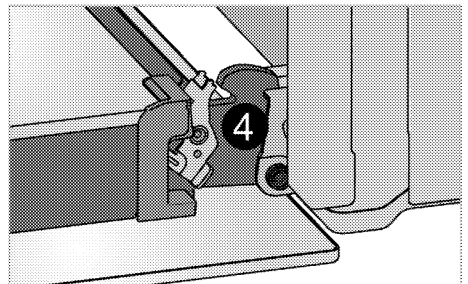
You can remove your oven door and door glasses to clean them. How to remove the doors and windows is explained in the sections "Removing the oven door" and "Removing the inner glasses of the door". After removing the door inner glasses, clean them using a dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth. Wipe the glass with vinegar and then rinse it against lime residues that may occur on the oven glass.

Removing the oven door

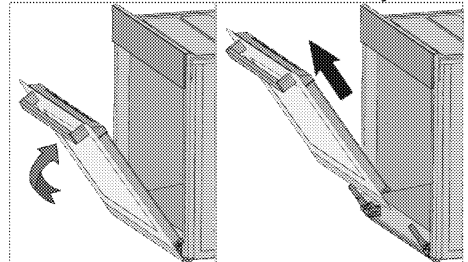
1. Open the front door (1).
2. Open the clips at the hinge housing (2) on the right and left hand sides of the front door by pressing them down as illustrated in the figure.



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



3. Move the front door to half-way.



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

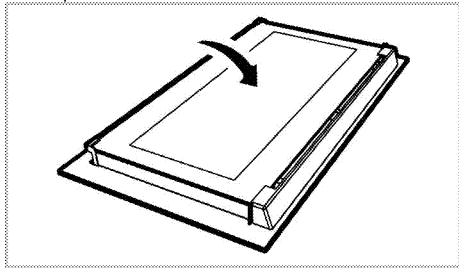
i Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

Removing the door inner glass

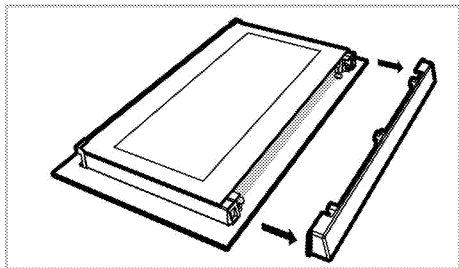
(This feature is optional. It may not exist on your product.)

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

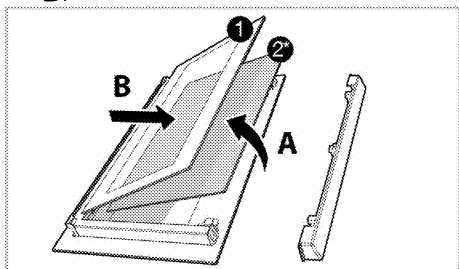
1. Open the oven door.



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



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



- 1 Innermost glass panel
- 2* Inner glass panel (This may not exist on your product.)

4. If your product is equipped with an inner glass panel; repeat the same procedure to remove the inner glass panel (2).
5. The first step to regroup the door is reinstalling inner glass panel (2). Place the chamfered corner of the glass panel so that it will rest in the chamfered corner of the plastic slot. (If your product is equipped with an inner glass panel). Inner glass panel (2) must be installed into the plastic slot close the innermost glass panel (1).
6. When installing the innermost glass panel (1), make sure that the printed side of the panel faces towards the inner glass panel. It is important to seat lower corner of innermost glass panel (1) into the lower plastic slot.
7. Push the plastic part towards the frame until you hear a "click".

Replacing the oven lamp



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

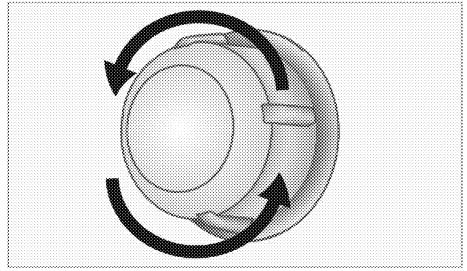


In this oven, an incandescent lamp with a power of less than 40 W, a height of less than 60 mm, a diameter of less than 30 mm or a halogen lamp with socket type G9, a power of less than 60 W is used. The lamps are suitable for operation at temperatures above 300 °C. Oven lamps can be obtained from Authorised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

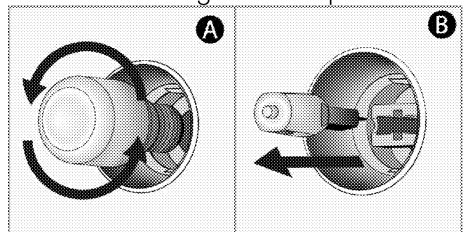
- i** Position of lamp might vary from the figure.
- i** The lamp used in this appliance is not suitable for household room illumination. The intended purpose of this lamp is to assist the user to see foodstuffs.
- i** The lamps used in this appliance have to withstand extreme physical conditions such as temperatures above 50 °C.

If your oven is equipped with a round lamp:

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



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



4. Install the glass cover.

8 Troubleshooting

Oven emits steam when it is in use.

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

Product emits metal noises while heating and cooling.

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

Product does not operate.

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

Oven light does not work.

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

Oven does not heat.

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

There is no ignition spark.

- No current. >>> *Check fuses in the fuse box.*
- Time is not set. >>> *Set the time.*

There is no gas.

- Main gas valve is closed. >>> *Open gas valve.*
- Gas pipe is bent. >>> *Install gas pipe properly.*

Burners are not burning properly or at all.

- Burners are dirty. >>> *Clean burner components.*
- Burners are wet. >>> *Dry the burner components.*
- Burner cap is not mounted safely. >>> *Mount the burner cap properly.*
- Gas valve is closed. >>> *Open gas valve.*
- Gas cylinder is empty (when using LPG). >>> *Replace gas cylinder.*

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

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

The timer stops cooking before the desired time.

- Turn the mechanical timer knob fully clockwise, then turn it back to the desired cook time.



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

