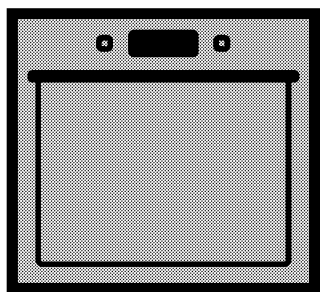


Built-in Oven

User manual



BCW15500X

EN | SB

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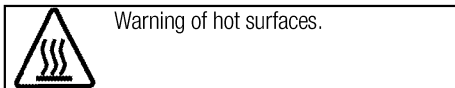
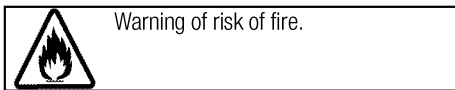
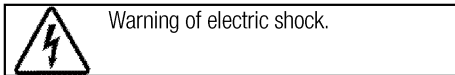
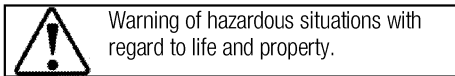
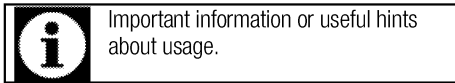
Please read this user manual first!

Dear Customer,

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

Explanation of symbols

Throughout this user manual the following symbols are used:



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



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

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Important instructions for safety and environment

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

General safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
Children should be supervised and ensure they do not play with the appliance.
- If the product is handed over to someone else for personal use or second-hand use purposes, the user manual, product labels and

other relevant documents and parts should be also given.

- Installation and repair procedures must always be performed by 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!
- The product must be disconnected during installation, maintenance, cleaning and repairing procedures.
- If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance must be installed so that it can be completely disconnected from the mains supply. The separation must be provided by a switch built into the fixed electrical installation, according to construction regulations.
- Rear surface of the oven gets hot when it is in use. Make sure that the electrical connection does not contact the rear surface; otherwise, connections can get damaged.
- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Any work on electrical equipment and systems should only be carried out by 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.

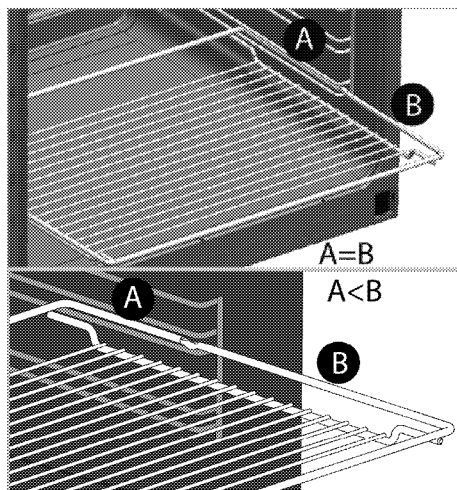
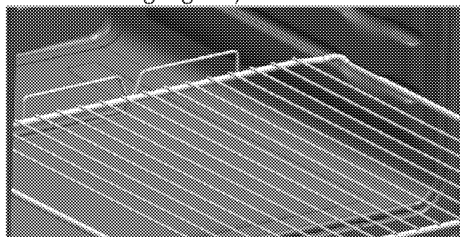
Product safety

- **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.
- 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 place aluminium foil on the base of the tray.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not use steam cleaners to clean the appliance as this may cause an electric shock.
- Varies depending on the product model.)

Placing the wire shelf and tray onto the wire racks properly
It is important to place the wire shelf and/or tray onto the rack properly. Slide the wire shelf or tray between 2 rails and make sure that it is balanced before placing food on it (Please see the following figure).



- Do not use the product if the front door glass removed or cracked.
- Oven handle is not towel dryer. Do not hang up towel, gloves, or similar textile products when the grill function being used with the door open.
- Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- The appliance must not be installed behind a decorative door in order to avoid overheating.

Prevention against possible fire risk!

- Ensure all electrical connections are secure and tight to prevent risk of arcing.
- Do not use damaged cables or extension cables.

- Ensure liquid or moisture is not accessible to the electrical connection point.

Safety instructions for microwave

- The appliance is intended to be used in domestic households only. The appliance is not to be used in commercial outlets such as;
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential environments;
 - bed and breakfast type environments.
- Only allow aged from 8 years children to use the oven without supervision when adequate instructions have been given so that the child is able to use the microwave oven in a safe way and understands the hazards of improper use.
- When the appliance is operated in the combination mode, aged from 8 years should only use the oven under adult supervision due to the temperature generated.
- The exposed parts of the product will become hot while and after the product is in use.
- Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surface, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven and contact the Authorised Service Agent.
- If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person or Authorised Service Agent.
- Before operating your oven ensure that the door has been closed properly. A safety mechanism in the door lock prevents your appliance from operating when the door is open, halting the cooking operation if you open the door. You should not interfere with the door locking system or attempt to override this system. If the door locking system is overridden, risk of exposure to microwaves arises if the appliance is operated with an open door.
- Do not place any kind of object between the front of the oven and the door. You should not operate your oven if objects such as paper towels or napkins prevent it from being closed properly.
- Radio Interference
Place the oven no less than 2 metres from TVs, radios, wireless modems, access points and aerials. Otherwise it may cause interference.
- Do not cook your meals with the cooking time and microwave power

set excessively high. Excessive cooking may, burn some parts of the meal.

- **Never use aluminum foil or aluminum utensils for microwave cooking.** Sparks will damage the appliance.
- Do not use metal objects closer than 3 cm to the oven door while cooking with microwave.
- Do not place corrosive chemicals or materials containing corrosive vapor into the oven.

When there is interference, it may be reduced or eliminated by taking the following measures:

1. Clean door and sealing surface of the oven.
 2. Reorient the receiving antenna of radio or television.
 3. Relocate the microwave oven with respect to the receiver.
 4. Move the microwave oven away from the receiver.
 5. Connect the microwave oven into a different outlet so that the microwave oven and receiver are on different circuits.
- Place the oven away from other heating appliances and avoid using in damp or steamy environments.
 - It is hazardous for anyone other than a competent person or the Authorised Service Agent to carry out any service or repair operation that involves the removal of a cover

which gives protection against exposure to microwave energy.

- This product is a Group 2 Class B ISM equipment. The definition of Group 2 which contains all ISM (Industrial, Scientific and Medical) equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and spark erosion equipment. For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purpose.
- The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating or warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- Your oven has not been designed for drying any living beings.
- **Do not operate** your oven when it is **empty**. This may damage the oven. Should you wish to test the oven, place a glass of water inside. The water will absorb the microwave energy and the oven will suffer no damage.
- Only use utensils that are suitable for use in microwave ovens.

Do not use earthenware containers for microwave cooking. Moisture in the earthenware may expand and cause cracking of your container.

To reduce the risk of fire in the oven cavity:

- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition. If smoke is observed, switch off or disconnect the appliance and keep the door closed in order to stifle any flames.
- Remove wire twist-ties from paper or plastic bags before placing bag in oven.
- Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
- If you use materials like paper, wood or plastic for cooking in your microwave, do not leave the oven unattended. Paper, wood and similar materials may ignite, while plastic materials may melt. Do not use containers made of such materials for fan oven, grilling and mixed cooking operations.
- The contents of feeding bottles and baby food jars should be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
- Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
- Do not use your oven to heat carbonated drinks or foods stored in airtight containers like tin cans. This will cause pressure to build up inside the oven that may result in damage or explosion when the door is opened.
- Do not use your microwave oven for cooking or reheating unwhisked eggs, whether shelled or not. Ensure that you pierce the skins of potatoes, apples, chestnut or similar fruits and vegetables before cooking.
- Do not use porcelain containing metal (silver, gold, etc.). Ensure that you remove all metal twist-ties from food packages. Pieces of metal inside the oven can cause arcing that may result in serious damage.
- Do not use your oven for frying with oil since you will be unable to regulate the temperature of the oil.

Do not use the microwave to warm cooking oil or drinks with high alcohol volume only.

- Do not place the oven where heat, moisture, or high humidity are generated, or near combustible materials.
- Do not use the interior of your oven for storage purposes.
- Do not lean on the oven door when it is open, or let children swing on it. This will warp the oven door and prevent it from closing properly.
- Put a metal teaspoon or glass rod in the container when heating up liquids. This will prevent delay of boiling of the liquid, thus prevent sudden overflowing when the container is moved.
- Do not use the oven, if:
 - The door is not closed properly;
 - The door hinges are damaged;
 - The contact surfaces between the door and the front side of the oven are damaged;
 - The door window is damaged;
 - An electrical arc occurs within the oven although there are no metal object in the cooking segment.
- It is very important not to select long durations or extremely high power levels while cooking a small amount of food in order to avoid overheating or burning the meal. For example, a slice of bread may burn after 3 minutes if a very high power level is selected.
- Do not use the oven for frying as it is not possible to control the

temperature of oil heated in microwave.

- Contact surfaces of the door (front side of the inner segment and inner side of the doors), must be kept clean to ensure proper operation of the oven.

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 appliance is not intended for use at mobile homes, recreational vehicles and similar places.
- Use your oven indoors. Do not use it in gardens, on balconies or in other outdoor settings.
- This product should not be used for warming 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.
- All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.
- Do not obstruct the flow of ventilation air.
- The manufacturer shall not be liable for any damage caused by improper use or handling errors.

- The oven can be used as a microwave, for defrosting, baking, roasting and grilling food.

Safety for children

- **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.
- Electrical products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- When the appliance is operated in combination mode, children age from 8 years should only use the oven under adult supervision due to temperature generated.
- The exposed parts of the product will become hot while and after the product is in use.
- Do not place any items above the appliance that children may reach for.
- When the door is open, do **not** load any heavy object on it and do **not** allow children to sit on it. It may overturn or door hinges may get damaged.

Disposing of the old product

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



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

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

Compliance with RoHS Directive:

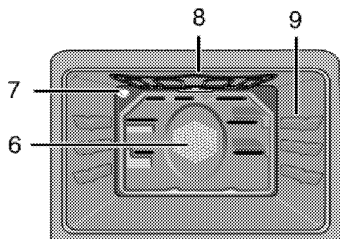
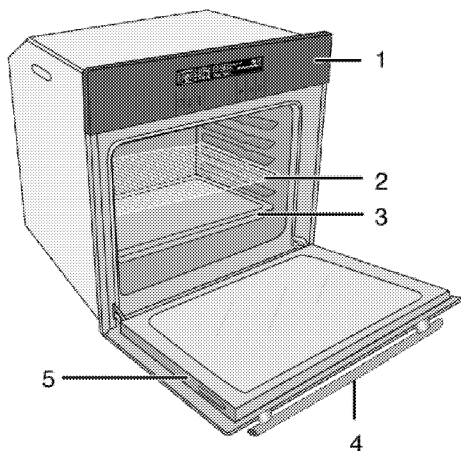
The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

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

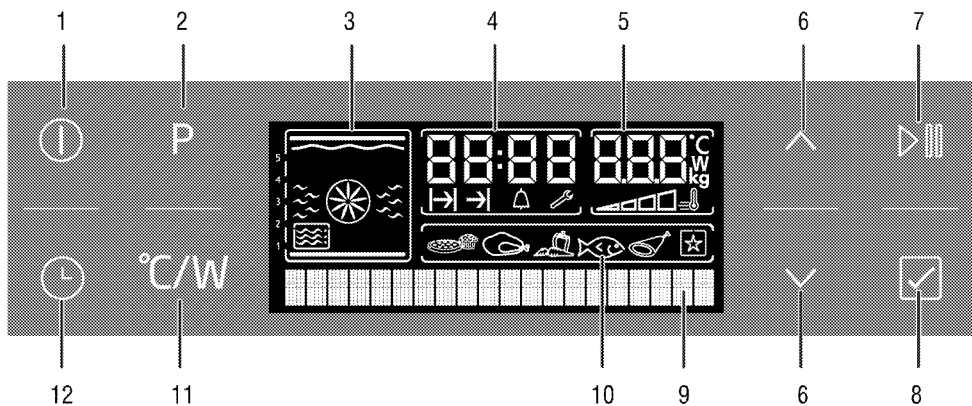
2 General information

Overview



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

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



- 1 On/Off key
- 2 Convenience food menu selection key
- 3 Function display
- 4 Current time indicator field
- 5 Temperature/weight/microwave power indicator field
- 6 Temperature/time/power increase and decrease, menu navigation keys
- 7 Start/stop cooking key
- 8 Confirmation key

- 9 Text display
- 10 Convenience food selection display
- 11 Temperature/weight/power/rapid heating setting key
- 12 Time and settings key

Package contents

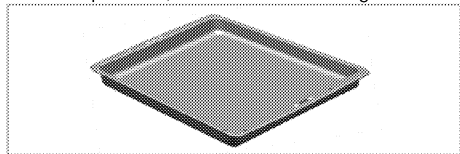


Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

1. **User manual**

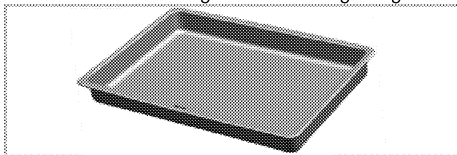
2. **Oven tray**

Used for pastries, frozen foods and big roasts.



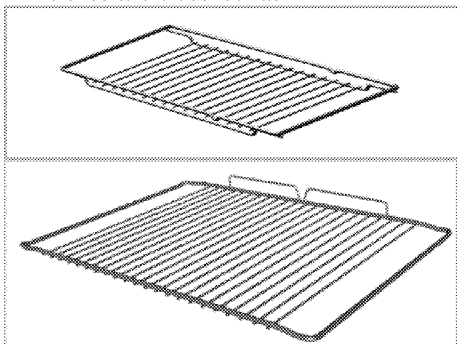
3. **Deep tray**

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



4. **Wire Shelf**

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



Technical specifications

GENERAL	
Voltage / frequency	220-240 V ~ 50 Hz
Total power consumption	3.6 kW
Fuse	min. 16 A
Cable type / section	H05VV-FG 3 x 1,5 mm ² or equivalent
Cable length	max. 2 m
OVEN/GRILL	
External dimensions (height / width / depth)	455 mm/594 mm/567 mm
Installation dimensions (height / width / depth)	**450 or 460 mm/560 mm/min. 550 mm
Main oven	Multifunction oven
Inner lamp	15/25 W
Grill power consumption	2.0 kW
MICROWAVE	
Net volume	40 lt
Microwave power	Max. 900 W
Microwave frequency	2465 MHz

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 15.



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



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



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

3 Installation

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



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



DANGER:

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



DANGER:

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

Damaged products cause risks for your safety.

Before installation

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

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

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



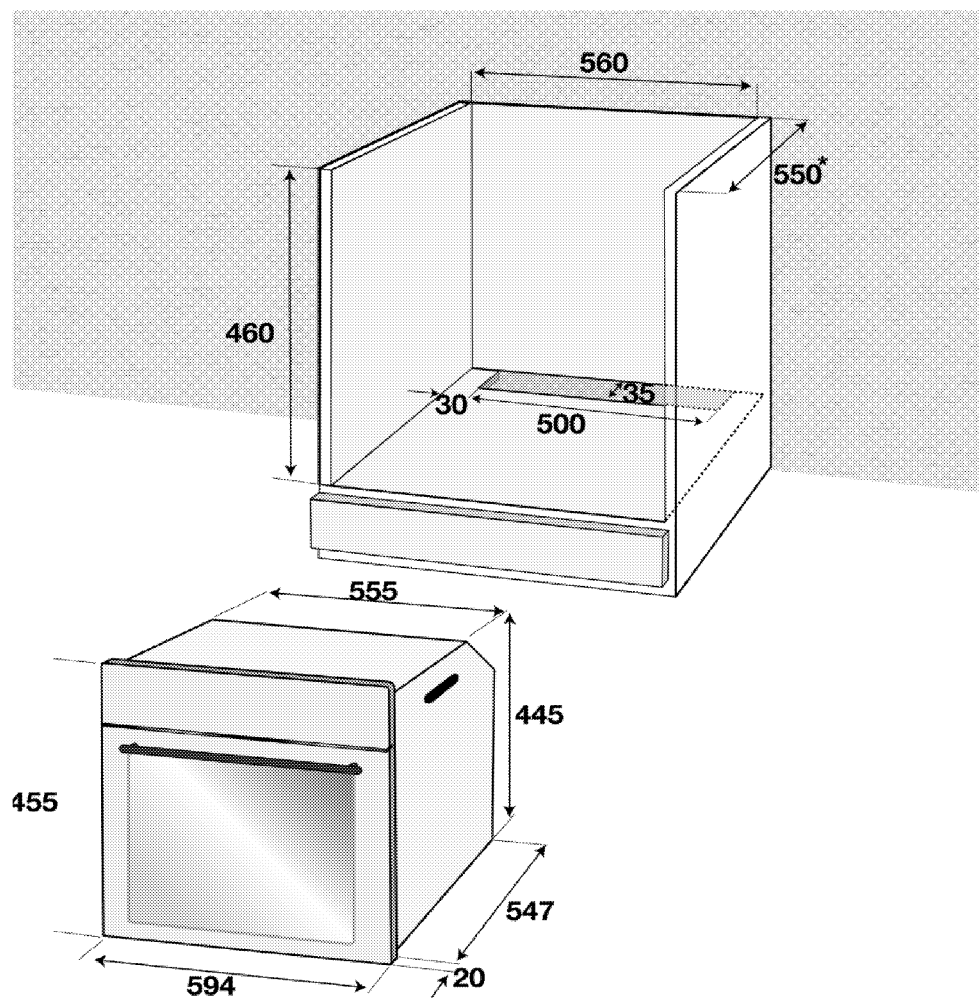
Do not install the appliance next to refrigerators or freezers. The heat emitted by the appliance will lead to an increased energy consumption of cooling appliances.



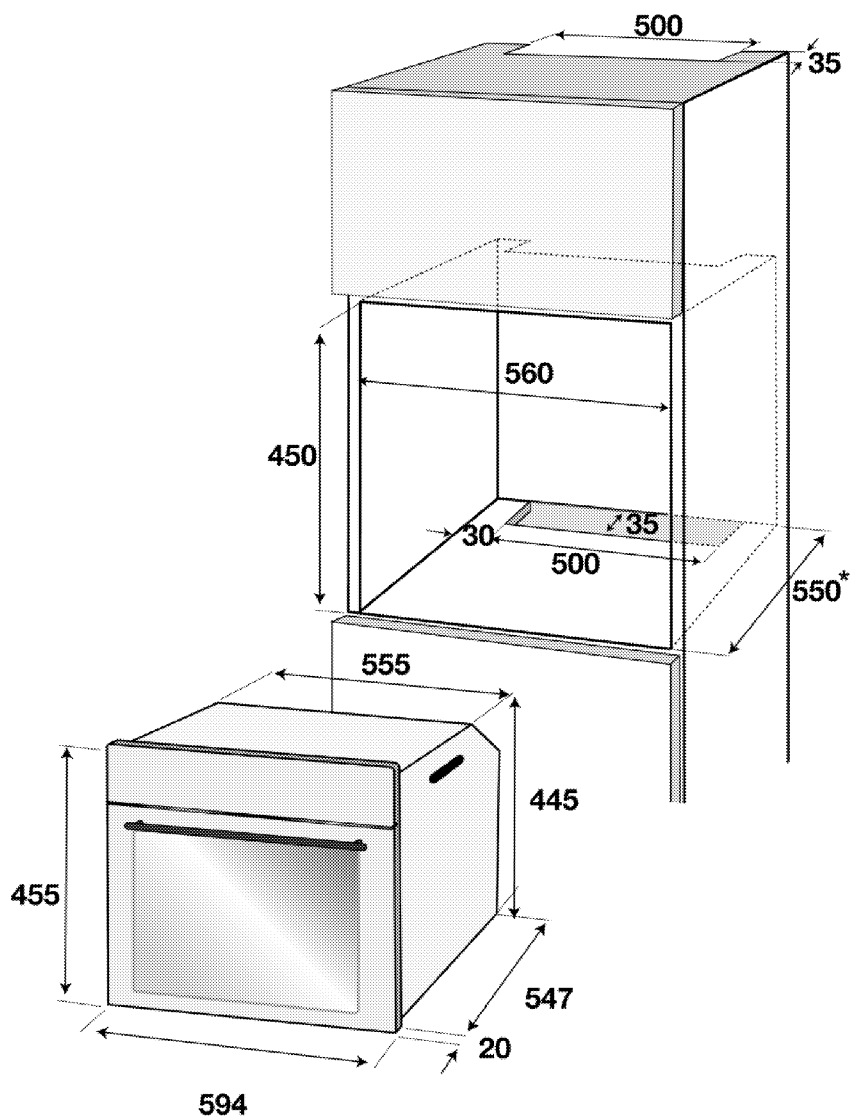
The door and/or handle must not be used for lifting or moving the appliance.



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



* min.



* min.

Installation and connection

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

Electrical connection

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



DANGER:

The product must be connected to the mains supply only by an authorised and qualified person. The product's warranty period starts only after correct installation.

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



DANGER:

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

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



DANGER:

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

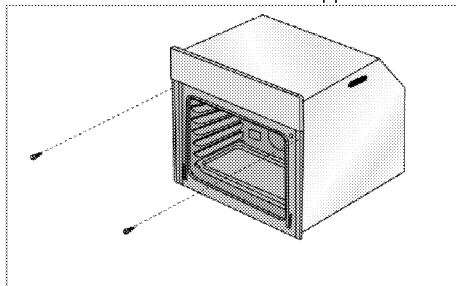


Power cable plug must be within easy reach after installation (do not route it above the hob).

Plug the power cable into the socket.

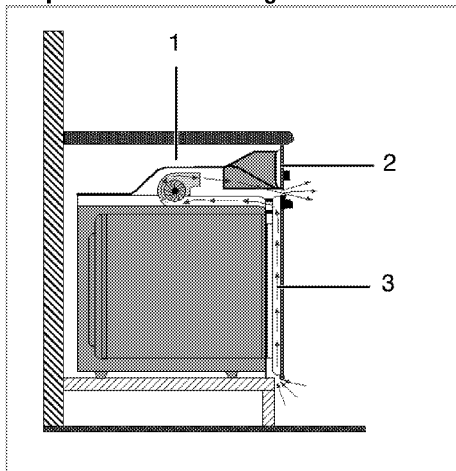
Installing the product

- 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

- Plug in the power cable and switch on the product's fuse.
- 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.

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.

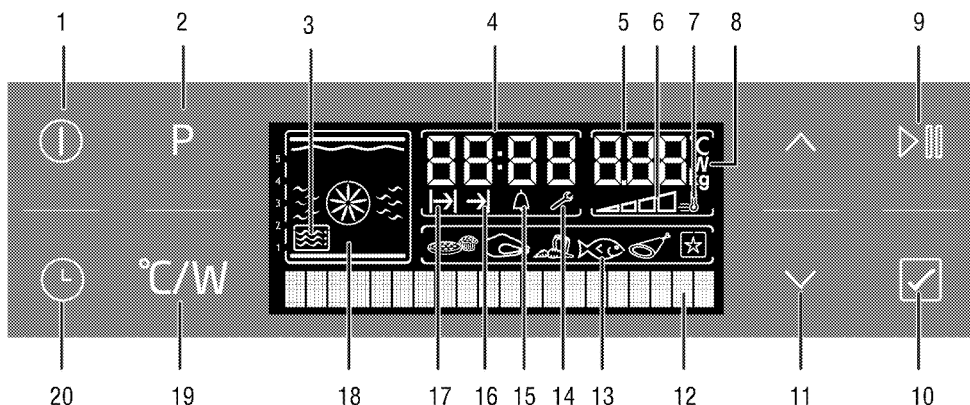
- Cook more than one dish one after another. The oven will already be hot.
- You can save energy by switching off your oven a few minutes before the end of the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them.

Initial use

Day time setting



Before using the oven, set the time. If the time is not set, oven will not operate.



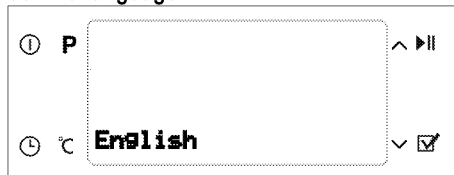
- On/Off key
- Convenience food menu selection key
- Microwave symbol
- Current time indicator field
- Temperature/weight/microwave power indicator field
- Oven inner temperature symbol
- Booster symbol (rapid preheating)
- Temperature/power/weight symbol
- Start/stop cooking key
- Confirmation key
- Temperature/time/power increase and decrease, menu navigation keys
- Text display
- Convenience food selection display

- Settings symbol
- Alarm symbol
- End of cooking time symbol
- Cooking time symbol
- Function display
- Temperature/weight/power/rapid heating setting key
- Time and settings key

Plug in the power cable and switch on the product's fuse.

You have to set the language before setting the time.

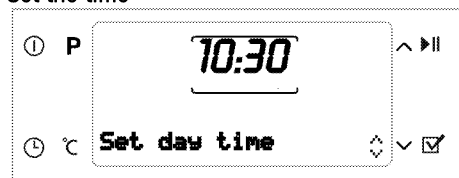
Set the language



When you switch on the oven for the first time, "English" appears on the Text display. Press  or  lightly to select the desired language. 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 47.*

Set the time



After selecting the language, "Time setting" appears on the Text display. Press  or  lightly to enter the current time.

 Before using the oven, set the time. If the time is not set, Settings symbol 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 the highest grill power; See .
4. Operate the oven for about 30 minutes.
5. Turn off your oven; See

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 47.*
4. Operate the grill about 30 minutes.
5. Turn off your grill; see *How to operate the grill, page 47*



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 microwave

General information on microwave cooking

To prevent overflowing when heating water and other liquids in your microwave oven:

3. Do not use closed containers, or containers with narrow openings.
 4. Do not overheat.
 5. Before placing the container in the microwave, stir the contents with a teaspoon and then open the door and restir when it is half done. Do not leave the teaspoon inside while the oven is operating.
 6. When heating liquids such as soups and sauces, these may unexpectedly bubble up and overflow before they even come to the boil. Do not leave your oven unattended when heating such liquids.
- After warming baby food or drink inside a feeding bottle, shake and test the temperature before giving to your baby. Before heating, remove the cap and mouthpiece from the bottle.
 - Remove food from any plastic packaging before cooking or defrosting. Under certain exceptional circumstances, you may be required to cover food with a special nylon clinging film.
 - Do not use your product for making popcorn unless you have specially designed bags for use in microwave ovens.
 - Chocolate sweets with low liquid content and flour-based foods should be heated with caution.
 - Eggs in their shell and whole hardboiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.

The advantages of microwaving

- In conventional ovens, the heat emitted by electrical heaters or gas burners penetrate into the food item from outside. Therefore, a huge amount of energy is consumed in order to heat the air inside, oven components and the cooking utensils.

In a microwave oven, heat is generated by food item itself and heat flow is from inside to outside. There is no heat loss in the medium, on the oven inner walls or utensils (if they are microwave compatible). In other words, only the food is heated.

- Microwave ovens considerably reduce cooking times. Time needed in microwave cooking is almost half or a third less than the conventional ovens. A lot depends on the density, heat and amount of the ingredients to be cooked.
- You can preserve the natural taste of foods by cooking them in their own juices without adding a lot of spices, or with no spices at all.
- Microwave ovens save energy. Energy is only used when you are cooking. There is no wasted energy with a microwave.
- You need not worry if you forget to let meat thaw. Microwave ovens thaw out frozen foods in a short time so you can start cooking immediately. Thus, the risk of bacteria growth is reduced.
- Foods preserve their nutrition value thanks to shorter cooking times.
- Cleaning is also easier compared to conventional ovens.

Microwaving in theory

- Microwaves are a form of energy similar to radio and television waves. The magnetron tube inside your microwave oven produces microwave energy. Microwave energy diffuses in all directions inside the oven, reflected from the side walls and thus penetrates into the food evenly. The microwaves cause rapid vibration in the molecules of the food. This vibration creates the heat that cooks the food.
- The microwaves do not pass through the metal walls of your oven. Microwaves can pass through materials such as ceramic, glass or paper.

Why do foods get heated

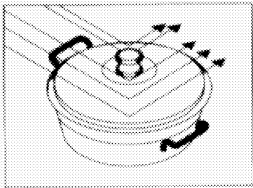
Most of the foods contain water and water molecules vibrate when they are subjected to microwaves. Friction between molecules produces the heat that increases the temperature of the food, thaws them if frozen, cooks them or keeps them warm. As a result of the heat buildup inside the food

- Foods can be cooked with very little or no oil;
- Thawing or cooking in a microwave is much faster than a conventional oven;
- Vitamins, minerals and nutrition elements in the foods are preserved;
- Natural color and aroma of the food do not change.

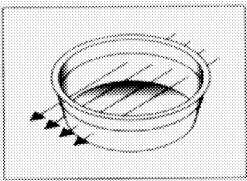
Containers suitable for microwaving

Microwaves pass through porcelain, glass, cardboard or plastic but not the metals. Therefore metal utensils or utensils with metal parts cannot be used in microwave oven.

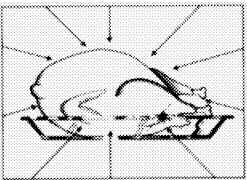
Microwaves are reflected by metal...



... but they pass through glass or porcelain...



... and absorbed by the foods.



	CAUTION Fire risk! Never place metal or metal-covered containers in your microwave oven.
	CAUTION Do not use your oven when empty and without tray. This can damage the oven.

- Microwaves cannot penetrate metal. Microwaves will reflect off any metal objects in the oven causing dangerous electric arcing. Most heatproof non-metallic containers are suitable for use in a microwave oven. However, certain containers may contain materials that are unsuitable for microwaving. You can apply the following test to determine whether a container is suitable for microwaving or not:
- Place the container you wish to test empty in the oven along with another container filled with water.
- Operate the oven at high power for one minute. If the water has been heated and the container you are testing is cold, then it is suitable for microwaving.
- On the other hand, if the water remains cold and the neighboring container heats up, this means that the microwaves have been absorbed by the container and therefore subject container is unsuitable for microwaving.

Glass containers

- Avoid using containers made of very thin glass or lead crystal. Heatproof glass containers are suitable for use in microwave ovens. On the other hand, in the microwave oven avoid using brittle glass containers such as water and wine glasses that may break as their contents heat up.

Plastic containers

- Do not use pots and dishes made of plastic or melamine for long duration microwaving; the same applies for bags used for storing frozen food. This is because very hot food will sooner or later cause the plastic containers to melt or distort. Use such

containers only for short duration microwaving.

Cooking bags

- Cooking bags are suitable for use in microwave ovens, provided that these are designed for cooking. Do not forget to pierce them to enable the steam inside to escape. Never use normal plastic bags for cooking purposes since they will melt and break up.

Paper

- You should not use any kind of paper for long-duration cooking. This will cause the paper to catch fire. Paper dishes are suitable for oily and dry foods that require short-duration cooking.

Do not use recycled paper. Such paper may contain fragments that can cause arcing.

Wooden and wicker containers

- As microwave causes drying of wooden structure and crisp it, large wooden containers should not be used.

Porcelain containers

- Generally speaking, containers made of such materials are suitable for use in a microwave oven, but you should test them to be sure.

Metal containers

- Metal containers reflect the microwaves away from the food. Therefore, avoid using such containers.



DANGER:

Certain cookware containing high levels of iron or lead are unsuitable for use as cooking containers.

Make sure that you test your cookware in terms of suitability for microwaving.

Cookware	Microwave	Grill	Convection	Combination modes
Heat-Resistant Glass	Yes	Yes	Yes	Yes
Non Heat-Resistant Glass	No	No	No	No
Heat-Resistant Ceramics	Yes	Yes	Yes	Yes
Microwave-Safe Plastic Plate	Yes	No	No	No
Kitchen Paper	Yes	No	No	No
Metal Tray	Yes*	Yes	Yes	Yes*
Metal Rack	No	Yes	Yes	No
Aluminum Foil & Foil Container	No	Yes	Yes	No
* Only use metal tray given with oven.				

Positioning food

- You will obtain optimal results by arranging the food evenly in the container. This method can be applied in many ways for satisfactory results.
- You can cook a large number of identical pieces (for example potatoes). If you arrange them in an evenly spaced circle around the oven they will cook better. Avoid placing one piece on another.
- Since the microwaves act more powerfully on the outer layers of food, when cooking

pieces of food with different shapes and thicknesses, place the thick parts in the centre of the tray. This will ensure that these parts are cooked first.

- Place fish and other food that is not flat with their tails at the edge of the tray.
- You can place very finely carved pieces of meat on top of each other. Thicker items such as sausages and meat slices should be placed close together.
- Heat gravy and sauces in a separate dish. Narrow, deep dishes are better for this

purpose than wide, shallow ones. Containers should be no more than two thirds full when you heat gravy, sauces or soups.

- If you are cooking fish whole, pierce them so that their skins do not burst.
- When using clinging film, bags or baking paper, pierce or leave an opening to enable steam to escape.
- Small pieces of food will cook quicker than large pieces, and evenly shaped pieces will cook quicker than other pieces. For the best results cut food evenly into pieces of equal size.

Food height

- With food that is quite thick (generally roasts), the lower part will cook faster. This means that it is sometimes necessary to turn such items over several times.
- Thick or dense items can be placed in a higher position, enabling the microwaves to act on the bottom and middle parts of the item.

Cooking suggestions

Factors affecting microwaving time :

- Microwaving time depends on a number of factors. The temperature of the ingredients used in a recipe can considerably affect the amount of cooking time required. Thus, a cake made with ice-cold butter, milk and eggs will take considerably longer to cook than one made with ingredients at room temperature.
- Particularly when it comes to bread, cakes and cream sauces, you are recommended with certain recipes to remove the food from the oven before it is fully cooked. Such foods if left covered outside the oven will continue to cook as heat flows from the outer to the inner layers of the food.

If you leave items on the oven until they are fully done, you risk burning the outer layer. With time you will become a better judge of how long items require to be cooked and left to stand.

- Do not leave items to cook unattended. Your microwave oven is automatically lit up when it is in operation, enabling you to keep an eye on the condition of the items being cooked.

Defrosting:

- The defrosting time may depend on the shape of the packet. Shallow, rectangular packets defrost more quickly than deep containers.
- Separate the items as they start to defrost. They will then defrost more readily.
- The more food you cook, the longer it will take. Twice the amount of food will take roughly twice as long. If it takes four minutes to cook one potato, it will take on average seven minutes to cook two potatoes.

The amount of microwaves that your oven produces remains constant however much food you place inside it. This means that the more food you place inside, the longer it will take to do.

Liquid content

- Liquid content affects cooking time because microwaves are sensitive to moisture. Foods with natural liquid content (such as vegetables, fish, and poultry) will cook quickly and easily. When cooking dry items such as rice and pulses you are recommended to add water.
- Remember that moisture is eliminated in a microwave oven, so that when cooking drier items such as certain vegetables you should first wet them with a little water or cover them so that they retain their moisture.
- When cooking foods with very little water content (thawing bread, making pop-corns) evaporation takes place rapidly. In such cases oven operates as if it is empty and foods can get burnt. And oven or the utensils can get damaged. Therefore, make sure that you just set the required cooking time and never leave the oven unattended during cooking.

Steam

- The moisture within the food may sometimes cause the oven to steam up when it is operating. This is normal.

Sugar

- When making foods with very high sugar content like puddings and tarts, follow the recommendations in your microwave recipe books.

If you exceed the recommended cooking time, this may result in the food burning or damage to your oven.

Food density

- Light, porous items such as bread and cakes will take less time than heavy, dense items such as roasts and stews. Exercise caution when microwaving porous items since they do not have hard, dry surfaces.

Bones and fat content

- Bones conduct heat and fat cooks faster than meat. When cooking pieces of meat containing bones or fat, ensure that they are cooked evenly and not overcooked.

Food colour

- Meat or poultry that has been cooked for fifteen minutes or more will brown gently in its own fat. To give food that has been prepared quickly a more appetizing and roast complexion, you can cover it with barbecue or soy sauce. If you only use a little of this sauce it will not affect the essential flavor of the food.

Reducing the internal pressure in food

- Many kinds of foods are covered in skins. Steam builds up inside as they are cooked which may cause them to burst. To avoid this, the skin should be pierced with a fork or knife. You should apply this procedure with potatoes, chicken livers, mussels, egg yolks, sausages and certain kinds of fruit and vegetable.

Turning and stirring items while cooking

- It is important to stir items when you are microwaving them. In conventional cooking food is stirred to mix it. In microwave cooking, however, food is stirred to achieve equal heat distribution. Always stir from the

outside towards the middle because the outside heats up before the middle.

- With bulky and elongated items like roasts and whole poultry, you should turn them over to ensure that the top and bottom are equally cooked. Indeed, you may have to turn sliced meat and chicken over.
- Turning items over and stirring whilst cooking are important to ensure that all sides are equally well done.

Different cooking times

- To begin with, always try out the minimum cooking time and check whether the item is done. The cooking times given in this manual are approximate values. Cooking times may vary according to the dimensions and types of the food and containers.

Standing time

- Leave the food to stand for a while after removing from the oven. When defrosting, cooking and reheating, leaving the items to stand for a while invariably produces better results. This is because the heat will spread evenly around the food.

Inside the microwave oven, food will continue to cook even after the oven has been turned off. The standing period will raise the heat of the food by between 3°C and 8°C. This process is maintained not by the microwave oven but by the heat within the food. The standing time may vary according to the kind of food. Sometimes this period is as short as the time taken to remove the food from the oven and serve it. This period may extend to as long as ten minutes with large items.

- Remove food from its plastic packaging before cooking or defrosting. Under certain exceptional circumstances it may be necessary to cover your food with a special clinging, nylon film.
- It is especially recommended with items like meat, chicken, bread, cakes and cream sauce to remove them from the oven before they are fully cooked and leave them to stand until fully cooked.

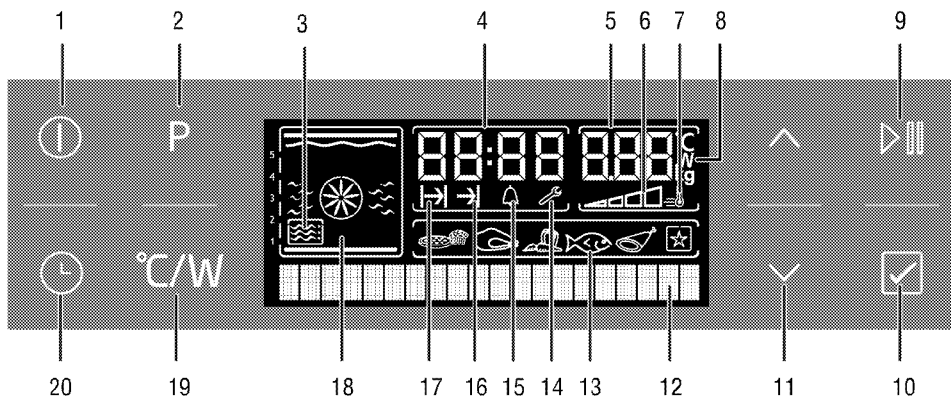
How to use the microwave oven



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

Your microwave oven operates in 3 different principles, namely, only microwave, only oven function, and combined mode.

Operating mode	Description
Microwave	When the oven operates in microwave mode only, it creates heat directly inside the meal. You may use the microwave for warming meals or drinks, thawing or cooking. In microwave, meals are cooked but not roasted.
Oven function	Only the oven heaters cooks the meal by heating it up. You may use the oven for all kinds of cooking and also for thawing. Meals are both cooked and roasted in the oven function.
Combined mode	In the combined mode, both the oven heaters and the microwave operate concurrently. Meals are cooked and roasted in a shorter time in the combined mode.



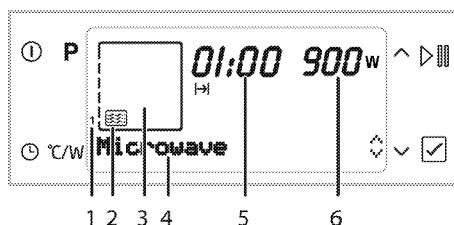
- 1 On/Off key
- 2 Convenience food menu selection key
- 3 Microwave symbol
- 4 Current time indicator field
- 5 Temperature/weight/microwave power indicator field
- 6 Oven inner temperature symbol
- 7 Booster symbol (rapid preheating)
- 8 Temperature/power/weight symbol
- 9 Start/stop cooking key
- 10 Confirmation key
- 11 Temperature/time/power increase and decrease, menu navigation keys
- 12 Text display
- 13 Convenience food selection display
- 14 Settings symbol
- 15 Alarm symbol
- 16 End of cooking time symbol
- 17 Cooking time symbol
- 18 Function display
- 19 Temperature/weight/power/rapid heating setting key
- 20 Time and settings key

Oven returns to stand-by display after it is switched on and the current time is set. Only the current time appears on the display.

Only the ① and ② keys are functional when the display is in this status. You can perform all actions in the Settings menu. See: *Settings menu*, page 46.

Operating in microwave mode

1. Touch ① to switch on the oven.
2. Initial operation screen appears when the oven is switched on.



- 1 Rack positions
- 2 Microwave symbol
- 3 Function display
- 4 Text display
- 5 Cooking time field: Indicates the set cooking time.
- 6 Microwave power/temperature/weight indicator field

This screen contains microwave mode with the microwave power level, recommended rack position and cooking time.

3. If you want to change the microwave power level, touch °C/W once to reach the power setting display.

Wsymbol will flash.

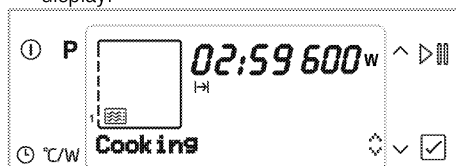


4. Touch ~ until the desired power level appears in the power level field. Touch [✓] to set the level when the desired value appears on the display.

- For cooking time, touch for once to scroll to the "Cook time" on the text display. symbol will flash.
- Touch to select the desired cooking time and confirm the setting with . Once the cooking time is set, will be displayed continuously.



- If cooking time and power level values are suitable, touch to start cooking. Cooking starts and **"Cooking"** appears on the display.



If the oven door is opened during cooking, "Paused" appears on the display and microwave cooking is canceled.

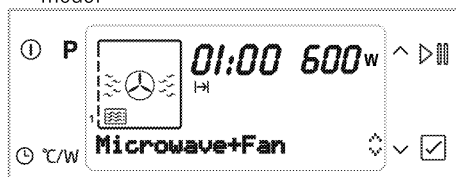
Cooking stops when the oven door is opened. You must touch again to resume cooking after closing the oven door.

» The oven will be operate on the level set, until the end of the cooking time you selected. The oven lamp is lit during the cooking process.

- After the cooking is completed, **"Good appetite"** appears on the display and alarm signal is heard.
- To stop the alarm signal, just touch any key.

Operating in combi mode

- Touch to switch on the oven.
- Touch to select the desired combi mode.



- If you want to change the microwave power level, touch $^{\circ}\text{C}/\text{W}$ once to reach the power setting display.

Wsymbol will flash.



- Touch until the desired power level appears in the power level field. Touch to set the level when the desired value appears on the display.
- If you want to change the temperature in combi mode, touch $^{\circ}\text{C}/\text{W}$ twice to reach the temperature setting display.

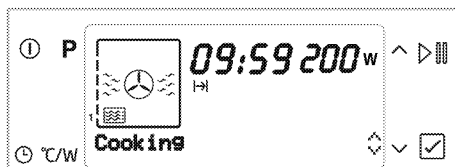
$^{\circ}\text{C}$ symbol will flash.



- Touch until the desired temperature appears in the temperature indicator field. Touch to set the temperature when the desired value appears on the display.
- For cooking time, touch for once to scroll to the "Cook time" on the text display. symbol will flash.
- Touch to select the desired cooking time and confirm the setting with . Once the cooking time is set, will be displayed continuously.



- If the cooking time, power level and temperature values are suitable, touch to start cooking. Cooking starts and **"Cooking"** appears on the display.



i If the oven door is opened during cooking, "Paused" appears on the display and microwave cooking is canceled.

» The oven will be heated up to the preset temperature and will maintain this temperature until the end of the cooking time you selected. At the same time the oven will continue to run at the set microwave power level. The oven lamp is lit during the cooking process.

i During cooking, microwave level and cooking time can be changed.

i Oven clock displays cooking time in minutes and seconds format.

i In microwave cooking alone or combi mode cooking at low temperatures, odour may remain after taking out the food since the oven will be cold while cooking takes place. In such a case, operate your oven in fan assisted cooking mode at 230 °C for 20 minutes.

i Due to safety reasons, maximum time that can be set for "Cook time" is limited with 12 minutes at highest power level. On other power levels, this time may reach to 90 minutes.

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

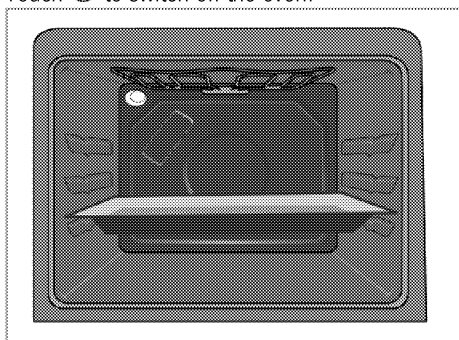
i Programme will be cancelled if a power failure occurs. You need to program the oven again.

i Current time cannot be set if the oven is operating at any function or a semi- or full-automatic programming was made.

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

Switching off the electric oven

Touch ① to switch off the oven.



First rack of the oven is the bottom rack. **Use only the first rack for microwave cooking.**

Operating modes for microwave

The order of operating modes shown here may vary according to the arrangement on your product.



Cooking with several racks in microwave and combi modes is not possible. They are suitable for cooking with one rack only.



Oven is not heated in microwave mode alone. Only the food is heated.

Microwave

Only the microwave operates. It may be used to warm meals and drinks, as well as cooking. Meals are cooked without roasting.



Microwave+Fan Heating

Oven's rear heater also operates together with the microwave. Hot air heated by the rear heater is evenly distributed throughout the oven rapidly by means of the fan. You can cook your meals in a short time and roast at the same time.



Microwave+Full Grill

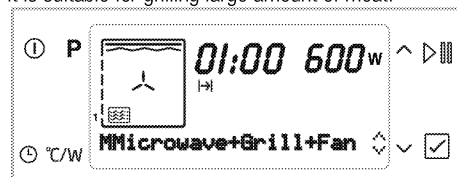
Microwave and the grill on the ceiling of the oven operate. It is suitable for grilling large amount of meat.



- 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.

Microwave+Full Grill+Fan

Microwave and 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.

Microwave+Defrost

Microwave and only the fan (on the rear wall) operate.

It is suitable for thawing frozen grained food at room temperature slowly and cooling down the cooked food.



Function table

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



Power values in Watt for microwave are 100,200,300,600 and 900.

Function	Power range (W)	Temperature range (°C)
Microwave	100-900	-
Microwave+Fan Heating	100-600	40-280
Microwave+Full Grill	100-600	50-280
Microwave+Full Grill+Fan	100-600	50-280
Microwave+Defrost	100-600	-

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.



1st rack of the oven is the bottom rack. Use only 1st rack in microwave cooking.

Dish	Cooking mode	Weight (gr)	Temperature (°C)	Microwave power (W)	Cooking time (approx. in min.)
Chicken baguette	Microwave+Fan supported	1000	210	600	25
Whole chicken	Microwave+Fan supported	1500	15 min. 230 then 200	600	35
Frozen pizza	Microwave+Fan supported	450	230	200	8
Turkey, thigh (boned)	Microwave+Grill+Fan	1000	230	300	30
Fresh large potatoes	Microwave+Fan supported	1000	180	600	25
Potatoes graten *	Microwave+Fan supported	1250	180	600	25
Dalyan meatball	Microwave+Fan supported	1800	5 min. 230 then 170	300	20
Whole fish	Microwave+Grill+Fan	1000	250	600	10
Sticks of fish pane	Microwave+Fan supported	600	230	300	12
Dumplings with tomato and potato	Microwave+Fan supported	1500	210	200	35
Convenience food (Chickpea with meat)	Microwave	400		600	3,5
Pilaf	Microwave	400		600	4

Please make preheating before cooking in combi mode. Preheating should be made by oven operating modes.

* It is suggested to add planed kashar cheese onto it during the final 5 minutes of cooking.

Defrost

Dish	Weight (gr)	Microwave power (W)	Dissolution time (min.) (approximately)	Waiting time (min.)	Suggestions
All red meat	250	200	6	10	Turn over after half of the time
	500	200	12	10	Turn over after half of the time
Ground meat	100	100	8	10	
	250	200	5	10	
	500	200	6	10	Turn over after half of the time
Whole chicken	1500	200	25	10	Turn over after half of the time
Chicken legs	750	300	7	10	
Chicken baguette	500	300	5	10	
	100	600	6	10	
Whole fish	250	200	7	5	Turn over after half of the time
	500	200	10	5	Turn over after half of the time
Sausage	300	200	5	5	

Ready meals functions

Selecting the ready meals functions

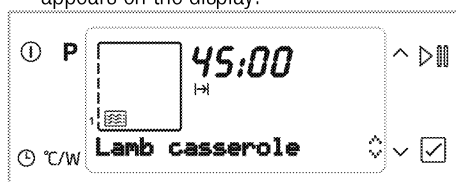
Ready Meals menu contains meal programmes that are prepared for you by professional cooks specially and stored in the memory of the control unit.

To select the Ready Meals functions:

1. Touch **P** to switch on the oven.

Initial operation screen appears when the oven is switched on.

2. Touch **P** twice to select the Microwave Ready Meals function display. In this step, **"Lamb casserole"** and the  symbol appears on the display.



3. Touch  to select the desired food.

4. Touch  to start cooking.



Touch  to start cooking for meals that do not require preheating.

5. If the meal you have selected requires preheating, **"Preheating"** appears on the display.
6. **"Place the tray"** appears on the display and an alarm signal is heard after preheating is completed, or when you press  to start cooking for meals that do not require preheating.
7. Put your meal into the oven and close the oven door.

Cooking starts and **"Cooking"** appears on the display.

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" command that appears on the display while navigating in the meal menu allows you to return to the upper menu. You may return to the initial function screen by pressing **P**.

LAMB EN COCOTTE

INGREDIENTS

- 150 g of lamb meat cubes
- 100 g of onion
- 20 g of red peppers
- 20 g of green peppers
- 40 g of fresh potatoes
- 20 g of eggplants
- 100 g of tomatoes
- 2 cloves of garlic
- ½ table spoon of tomato paste
- 1 table spoon of olive oil
- 10 g of butter
- Salt
- Black pepper

PREPARATION

- Dice the onion, red pepper, green pepper, potato, eggplant and tomato coarsely.
- Chop the garlic coarsely.
- Blend chopped vegetables, lamb meat cubes and other ingredients well within a bowl.
- Pour the mixture into a lidded glass dish, and add butter in pieces.
- Lid the bowl.
- Place the lidded glass dish on the plate on 1st shelf of the preheated oven and cook the meal.
- It is recommended to serve the meal after resting it for 10 minutes after cooking.

BEEF WELLINGTON

INGREDIENTS

- 40 g of diced, fine-chopped onion

- 2 pcs of diced, fine-chopped mushrooms
- Fine-chopped 1 clove of garlic
- 70 ml of cream
- Salt
- Black pepper
- 150 g of beef tenderloin fillet
- 1 pc of flaked pastry
- 1 scrambled egg
- 1 table spoon of olive oil

PREPARATION

- Heat the pan, pour 1 tablespoon of olive oil into a pan heated enough. Seal each surfaces of the fillet, which was flavored with salt and black pepper, on the pan (make sure the meat is not cooked completely). Cool the meat completely.
- Fry onion, mushroom and garlic in another pan. When the water released by the mushrooms has boiled away, add cream and cook the mixture until it is thickened. Cool the mixture completely.
- Flour the flaked pastry which is kept for 1 hour at ambient temperature and roll out a little bit with rolling pin.
- Spread half of the cooled mixture in the middle of the rolled-out flaked pastry with the help of a spoon, place the fillet onto it and fold the pastry around the fillet, (brush egg on the seam side so that the flaked pastry stick to each other).
- Place the food on the plate, seam side down.
- Brush beaten egg yolks all over the top.
- Place the plate on the 1st shelf of the preheated oven and cook the meal.

SEA BASS

INGREDIENTS

- * 2 whole sea basses of 300 gr, each (600 g)
- * 90 gr of julienne-cut onion (at the thickness of 3 to 4 mm)
- * 1 middle-sized potato (ringed at the thickness of 1 to 4 mm)
- * 1 fresh sprig of thyme leaves
- * 1 fresh sprig of dill
- * 1 clove of finely chopped garlic
- * 1 lemon peel grater
- * 1 bay leaf
- * 10 ml of lemon juice
- * Butter
- * 10 ml of olive oil
- * Salt, black pepper

PREPARATION

- * Rub the fish with salt, black pepper and butter.
- * Mix potato, onion, fresh thyme leaves, fresh dill, garlic, lemon peel grater, bay leaf, lemon juice and olive oil within a bowl.
- * Oil the cake tray.
- * Place half of the onions in the middle of the oiled tray and line up the potatoes around the onions.
- * Stuff the fish with the other half of the onions and then place them onto potato and onions.
- * Place the plate on 1st shelf of the preheated oven and cook the meal.

SLICED MEATBALL WITH VEGETABLES

INGREDIENTS

- 1 middle-sized onion
- 1 small sized red pepper
- 1 small sized green pepper
- 1 small sized yellow pepper
- 1 small sized eggplant
- 1 small sized courgette
- 2 middle-sized tomatoes
- 25 g of butter
- 0.5 kg of minced meat
- 175 g of bread crumbs
- 1 table spoon of tomato paste

- 1 egg
- 30 ml of cream
- 1 desert spoon of red pepper flakes
- Salt
- Black pepper

PREPARATION

- Melt the butter in a saucepan. Add the finely diced onion and eggplants to the oil and fry.
- Add the finely diced red, green and yellow peppers to the mixture and fry a little more.
- Add the finely diced courgettes and tomatoes to the final mixture and fry (make sure all the vegetables do not get too soft), allow the mixture to cool down completely.
- Knead the minced meat, egg and cream well in another bowl.
- Add the cooled vegetable mixture, salt, black pepper, red pepper flakes and bread crumbs to the minced meat mixture and knead all ingredients well until they reach meatball stiffness.
- Place oily paper on the standard tray and place the minced meat which is given cylindrical shape onto the tray.
- Place the plate on 1st shelf of the preheated oven and cook the meal.
- It is recommended to serve the meatball by slicing after resting it on the tray for 5 minutes after cooking.

BEETROOT SALAD WITH GOAT CHEESE

INGREDIENTS

- * 10 beetroots of 50 gr, each
- * 2 oranges
- * 2 lemons
- * 90 ml of balsamic vinegar
- * 100 ml of olive oil
- * 1 vanilla bean
- * Salt
- * Black pepper
- * 3 fresh sprigs of thyme
- * 2 cloves of garlic

- * 2 bunches of rockets
- * 10 small sized vine tomatoes (cherry)
- * 100 g of goat cheese

PREPARATION

- * Mix balsamic vinegar, orange peels, lemon peels, kernel of vanilla bean, olive oil, finely chopped garlic and fresh thyme (marinating liquid).
- * Marinate all beetroots with their peels on in the marinating liquid.
- * Line up all marinated beetroots on a glass dish with lid, together with marinating liquid and close the lid.
- * Place the lidded glass dish on the plate on 1st shelf of the preheated oven and cook the beetroots.
- * Take the cooked meal off the oven and let it cool.
- * Peel and slice the cooled beetroots with the help of a knife.
- * Blend coarsely chopped rockets, dimidiated cherry tomatoes, slices of oranges with peeled skin and sliced beetroots.
- * Add the cooked and cooled marinating liquid, salt, black pepper and sliced goat cheese pieces to the mixture, mix it and then serve.

POTATO GRATIN

INGREDIENTS

- * 200 g of fresh potatoes
- * 100 ml of cream
- * 1 small handful of nutmeg powder
- * Salt
- * Black pepper
- * 1 clove of finely chopped garlic
- * 1 bay leaf
- * 1 fresh sprig of thyme
- * 1 tea spoon of butter

PREPARATION

- * Chop potatoes in very fine slices (1-2 mm) and leave in water for 30 minutes.

- ※ Boil cream, nutmeg powder, salt, black pepper, finely-chopped garlic, bay leaf and thymes.
- ※ Spread butter within a glass bowl and line up the potatoes as 2 lines. Pour the half of the mixture onto it as extremely hot. Line up potatoes as another 2 lines and pour the remaining mixture onto it as extremely hot.
- ※ Place the glass dish on the plate on 1st shelf of the preheated oven and cook the meal.
- ※ Place a glass lid reversed on the meal that is taken off the oven (this applies pressure on the meal and make it flat-shaped) and allow it to rest.
- ※ Slice potato gratin that is completely cooled.
- ※ Heat the pan, pour 1 tablespoon of olive oil into the pan heated enough and heat/fry each surfaces of sliced potato gratin.
- ※ It is recommended to serve hot.

HOT CAKE WITH CHOCOLATE SAUCE

INGREDIENTS

- ※ 2 table spoons of flour
- ※ 2 table spoons of sugar
- ※ 2 table spoons of milk
- ※ 1 table spoon of oil
- ※ 1 table spoon of cocoa
- ※ 1 egg

INGREDIENTS FOR CHOCOLATE SAUCE

- ※ 50 g of cream
- ※ 50 g of bitter chocolate

PREPARATION

- Blend flour, cocoa and sugar well within a bowl.
- Add milk, oil and egg to the mixture and stir it well.
- Fill the soufflé dish with the cake mixture up to the half.
- Place the soufflé dish on the tray and cook it on the non-preheated oven.
- Boil the cream in a separate bowl and take it off the stove. Add the shredded bitter chocolate to the cream and stir

until the chocolate melts (chocolate sauce).

- Pour the chocolate sauce onto hot cake and serve it.

FLAKED PASTRY ROLLS WITH CINNAMON AND GRAPES

INGREDIENTS

- ※ 6 pcs of flaked pastry
- ※ 1 egg yolk

STUFFING INGREDIENTS

- ※ 100 ml of water
- ※ 100 g of sugar
- ※ 1 tea spoon of raisin
- ※ 1 water glass of powdered nut
- ※ ½ water glass of coconut
- ※ 1 tea spoon of cinnamon

PREPARATION

- Boil water and sugar in a saucepan. Take the mixture off the stove. Add powdered nut, coconut and cinnamon and mix, then allow the mixture to cool down completely (stuffing).
- Flour the flaked pastry which is rested at ambient temperature for 1 hour and roll out a little bit with rolling pin.
- Spread the stuffing ingredients onto the rolled-out pastry with the help of a spoon and scatter raisins on it.
- Roll the pastry and cut into pieces as 3 cm.
- Place oily paper onto the cake tray and line up the rolls on the tray with spaces between them, spread egg yolk on the cut surface.
- Place the plate on 1st shelf of the preheated oven and cook the meal.
- It is recommended to serve warm.

STUFFED GRAPE LEAVES WITH OLIVE OIL

INGREDIENTS

- ※ 500 g of vine leaf in salt
- ※ ½ tea glass of olive oil
- ※ Hot water
- ※ Half lemon juice

STUFFING INGREDIENTS:

- ※ 4 onions
- ※ 1 tea glass of olive oil
- ※ 2 table spoons of pine nut
- ※ 2 water glasses of rice
- ※ 1 table spoon of dried mint
- ※ 1 dessert spoon of black pepper
- ※ 1 desert spoon of cinnamon
- ※ 5-6 g of granulated sugar
- ※ 2 table spoon of currant
- ※ 1 water glass of chopped parsley
- ※ 1 desert spoon of salt

PREPARATION

- ※ Fry the onion with olive oil, add rice to the mixture and fry a little more. Add all other stuffing ingredients to the mixture and rest them.
- ※ Line up the rolled vine leaves as single line in a sufficiently large lidded glass bowl.
- ※ Add the olive oil, lemon juice and hot water mixture in a way that the mixture will not exceed the upper surface of the vine leaves.
- ※ Lid the bowl.
- ※ Place the lidded glass bowl with a tray on the 1st shelf of the preheated oven and cook the meal.
- ※ It is recommended to serve the stuffed vine leaves after resting them at the ambient temperature for 1 hour and then at the refrigerator.

CHICKEN DRUMSTICK

INGREDIENTS

- ※ 3 pcs of chicken drumstick
- ※ 3 middle-sized potato (ringed as 1-cm thickness)
- ※ 2 julienned onion (at a thickness of 3 to 4 mm)

INGREDIENTS FOR MARINATING LIQUID

- ※ 1 clove of garlic
- ※ ½ tea spoon of black pepper
- ※ 1 tea spoon of salt
- ※ 50 ml of red vine vinegar
- ※ 1 table spoon of granulated sugar
- ※ 1 table spoon of molasses
- ※ 1 table spoon of honey
- ※ 1 lemon's juice
- ※ 2 fresh sprigs of thyme leaves
- ※ 3 ml of hot pepper sauce
- ※ 1 tea spoon of red pepper
- ※ 200 ml of olive oil

PREPARATION

- ※ Smash the garlic and mix all marinating ingredients.
- ※ Mix chicken drumsticks with half of marinating liquid and mix the other half with tomatoes, potatoes and onions and marinate the mixture for 2 hours.
- ※ Line up the chicken drumsticks in the middle of the standard tray. Place potatoes around chicken drumsticks, and onions and tomatoes between chicken drumsticks.
- ※ Cook the meal by placing the tray on a shelf of the preheated oven.
- ※ Rest the meal for 5 minutes after cooking and then service.

6 How to operate the oven

General information on baking, roasting and grilling



WARNING

Hot surfaces cause burns!

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



DANGER:

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

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

Tips for baking

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

Tips for roasting

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

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

Tips for grilling

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

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

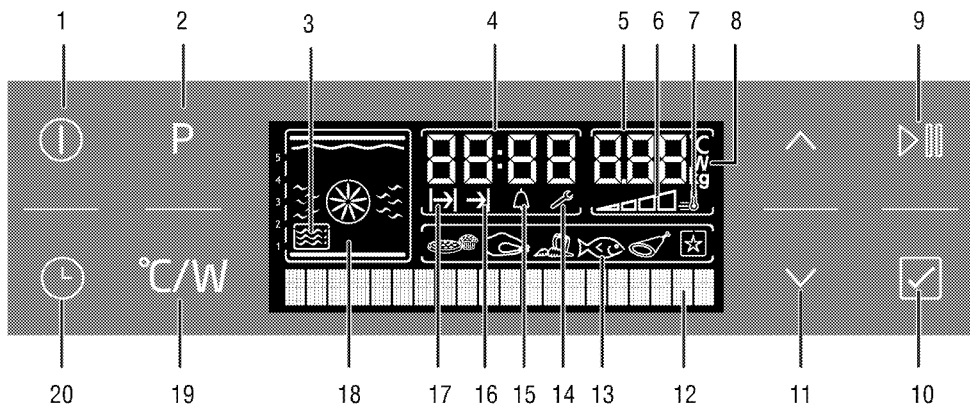


Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat.

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

How to operate the electric oven

i Before using the oven, set the time. If the time is not set, oven will not operate.



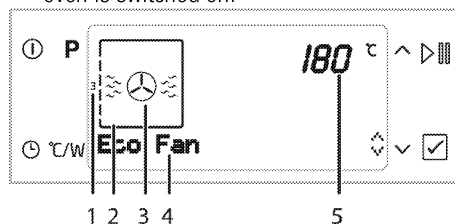
- 1 On/Off key
- 2 Convenience food menu selection key
- 3 Microwave symbol
- 4 Current time indicator field
- 5 Temperature/weight/microwave power indicator field
- 6 Oven inner temperature symbol
- 7 Booster symbol (rapid preheating)
- 8 Temperature/power/weight symbol
- 9 Start/stop cooking key
- 10 Confirmation key
- 11 Temperature/time/power increase and decrease, menu navigation keys
- 12 Text display
- 13 Convenience food selection display
- 14 Settings symbol
- 15 Alarm symbol
- 16 End of cooking time symbol
- 17 Cooking time symbol
- 18 Function display
- 19 Temperature/weight/power/rapid heating setting key
- 20 Time and settings key

Oven returns to stand-by display after it is switched on and the current time is set. Only the current time appears on the display.

Only the ① and ② keys are functional when the display is in this status. You can perform all actions in the Settings menu. See *Settings menu*, page 46

Selecting the temperature and operating mode

1. Touch ① to switch on the oven.
2. Initial operation screen appears when the oven is switched on.



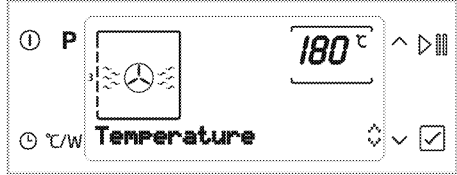
- 1 Rack positions
- 2 Function display
- 3 Function symbol
- 4 Text display
- 5 Temperature/weight indicator field

This screen contains the recommended temperature in temperature/weight indicator field and the active heaters and recommended rack position in the function display.

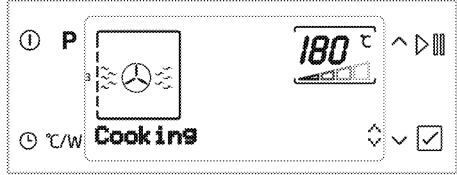
3. Touch to set the desired operating function.

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

4. If you want to change the temperature, touch °C/W once to access the temperature display.



5. Touch ^/v until the desired temperature appears in the Temperature/Weight indicator field. Touch [checkmark] to set the temperature when the desired value appears on the display.
6. If cooking function and temperature values are suitable, touch ▶||| to start cooking. Cooking starts and **"Cooking"** appears on the display. Inner oven temperature levels will light up respectively until the oven attains the set temperature.



Switching off the electric oven

Touch ① to switch off the oven.

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.
	Maximum adjustable cooking time in modes except "warm keeping" function is limited with 6 hours due to safety reasons.
	While making any adjustment, related symbols will flash on the display.

	Program will be canceled 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.
	Even if the oven is switched off, oven lamp lights up when the oven door is opened.

Function	Recommended temperature (°C)	Temperature range (°C)
Fan heating	180	40-250
Full grill	280	40-280
Low grill	280	40-280
Eco fan heating	180	160-220
Warm keeping	60	40-100

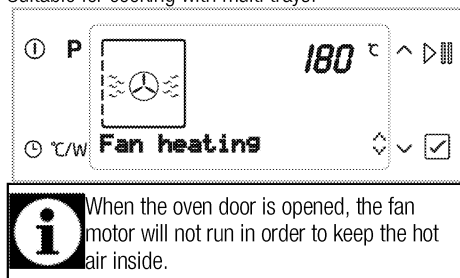
* Functions vary depending on the product model.

Operating modes

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

Fan heating

Hot 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.

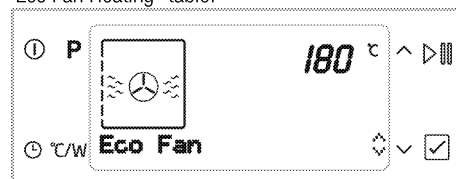


Low grill

- 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.

Eco fan heating

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 "Eco Fan Heating" table.



Full grill

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



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

Warm keeping

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

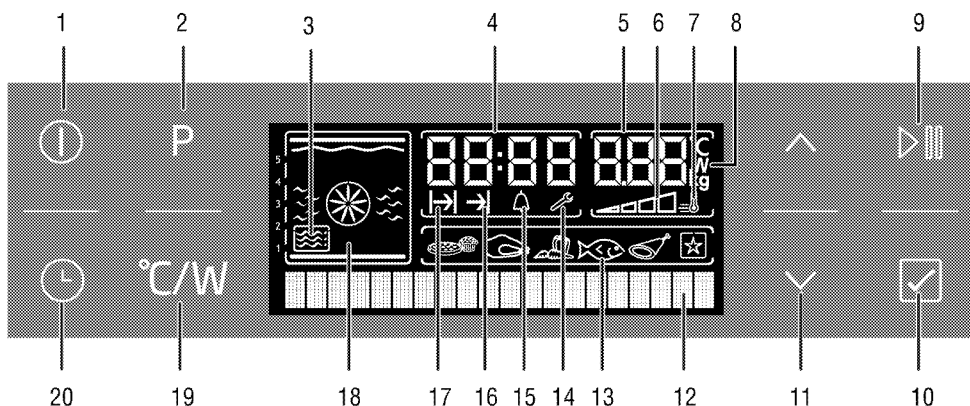


Low grill

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

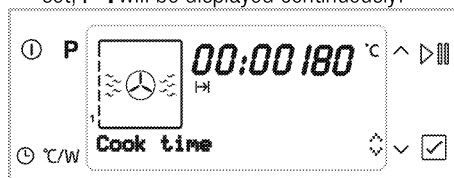


How to operate the oven control unit



- 1 On/Off key
- 2 Convenience food menu selection key
- 3 Microwave symbol
- 4 Current time indicator field
- 5 Temperature/weight/microwave power indicator field
- 6 Oven inner temperature symbol
- 7 Booster symbol (rapid preheating)
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- 16 End of cooking time symbol
- 17 Cooking time symbol
- 18 Function display
- 19 Temperature/weight/power/rapid heating setting key
- 20 Time and settings key

2. Touch or to set the desired operation mode for oven.
3. For cooking time, touch once to scroll to the "Cook time" on the text display. symbol will flash.
4. Touch or to set the cooking time. Touch to confirm. Once the cook time is set, will be displayed continuously.



5. Put your dish into the oven and close the oven door.
 6. For cooking temperature, touch **°C/W** once to scroll to the **"Temperature"** on the text display.
 7. Touch or to set the temperature.
 8. Touch 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.

Enable semi-automatic operation

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

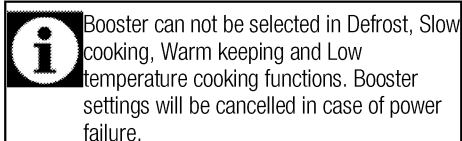
1. Touch to switch on the oven.

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

9. After the cooking is completed, **"Good appetite"** appears on the display and alarm signal is heard.
10. To stop the alarm signal, just touch any key.

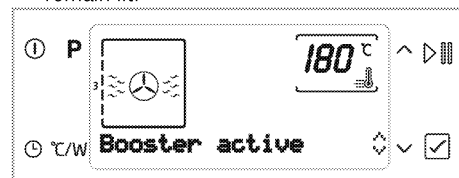
Setting the booster

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



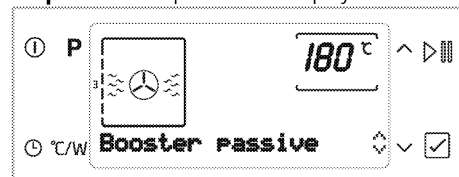
Select the desired cooking function and then:

1. Touch **°C/W** with short intervals until "Booster passive" appears on the display.
2. Touch **^** to scroll to the **"Booster active"** option in the display. symbol will remain lit.



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

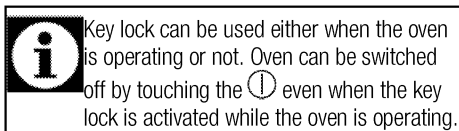
3. To cancel Booster function, touch the **°C/W** with short intervals until **"Booster active"** appears on the display.
4. Touch **^** to scroll to the **"Booster passive"** option in the display.



» When you return to the function selection display after this process, disappears.

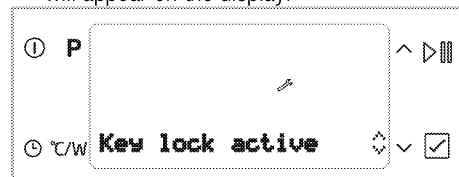
Using the key lock

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

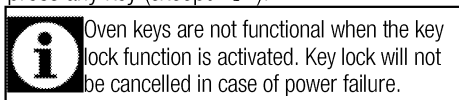


Activating the key lock

1. Touch **1** with short intervals until **"Keylock passive"** appears on the display.
2. Touch **^** to activate the key lock. After activating the keylock, **"Key lock active"** will appear on the display.

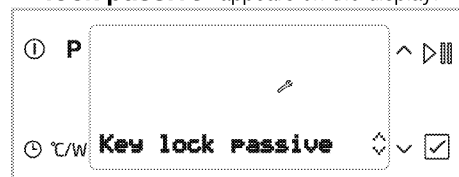


» After activating the key lock, "Key lock active" warning will appear on the display when you press any key (except **^**).



Deactivating the key lock

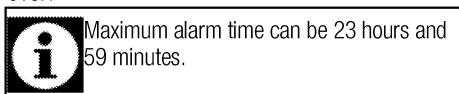
1. Touch **^** to deactivate the key lock. **"Key lock passive"** appears on the display.



Using the timer as an alarm clock

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

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



To set the alarm:



1. Touch with short intervals until appears on the display.
2. Touch or to set the time. remains lit after setting the alarm time.
3. After the alarm time is finished, will start flashing and an alarm signal is heard.
4. Touch any key to stop the alarm.

To cancel the alarm:

1. Touch with short intervals until appears on the display.
2. Touch until "00:00" appears on the display.

Cooking times table



The values specified have been determined in the lab. The values suitable for you may be different from these values.

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		1	175	30 ... 40
Cakes in mould*	One level		1	175	50 ... 60
Fairy cakes*	One level		1	175	25 ... 35
Sponge cake*	One level		1	200	8 ... 15
Walnut cookies*	One level		1	175	25 ... 30
	2 levels		1 - 3	170 ... 180	35 ... 45
Dough pastry*	One level		1	200	35 ... 45
	2 levels		1 - 3	200	45 ... 55
Rich pastry*	One level		1	190	25 ... 35
	2 levels		1 - 3	190	35 ... 45
Leaven*	One level		1	200	35 ... 45
Lasagna*	One level		1	200	30 ... 40
Beef steak (whole) / Roast	One level		1	25 min., 250/max, then 180 ... 190	100 ... 120
Leg of Lamb (casserole)	One level		1	25 min at 220 and then 180 ... 190	70 ... 90
Roasted chicken	One level		1	15 min., 250/max, then 190	55 ... 65
Turkey (Sliced)	One level		1	25 min., 250/max, then 190	150 ... 210
Fish	One level		1	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 recommended to perform preheating for all foods.

Eco Fan Heating



Do not change the cooking temperature after cooking starts in Eco Fan Heating mode.



Do not open the door in Eco Fan Heating mode.

Dish	Cooking level number		Rack position	Temperature (°C)	Cooking time (approx. in min.)
Cakes in cooking paper	One level		1	200	35 ... 40
Walnut cookies	One level		1	200	30 ... 35
Dough pastry	One level		1	200	40 ... 45
Rich pastry	One level		1	200	40 ... 45

Tips for baking cake

- If the cake is too dry, increase the temperature some 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 some 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.

Ready meals functions

Selecting the ready meals functions

Ready Meals menu contains meal programmes that are prepared for you by professional cooks

specialty and stored in the memory of the control unit.

In this menu, temperature, rack position, weight and cooking functions are set automatically.

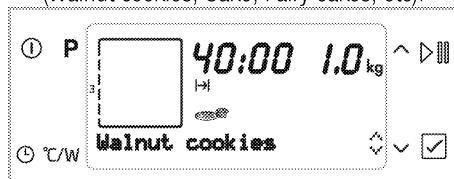
You can change the weight and cooking time according to your meal and your taste.

To select the Ready Meals functions:

1. Touch  to switch on the oven. Initial operation screen appears when the oven is switched on.
2. Touch **P** to select the Ready Meals function display. In this step, **"Cakes&breads&tarts"** appears on the display.



3. Touch  to select the desired Ready Meals function main menu (Cakes&breads&tarts, Meat, Fish, Meat poultry, Special meals, Special).
4. Touch  to confirm the Main Meal menu you have selected.
5. Touch  to select the desired meal (Walnut cookies, Cake, Fairy cakes, etc).



6. Put your dish into the oven.
7. Touch  to start cooking. **"Cooking"** appears on the display.
8. After the cooking is completed, **"Good appetite"** appears on the display and alarm signal is heard.

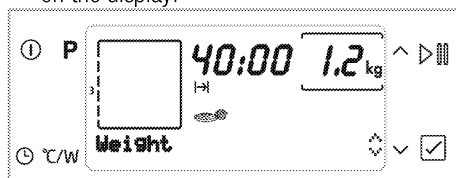


To stop the audio warning, just press any key.

 "Back" command appearing on the display while navigating in the meal menu allows you to return to the upper menu. You may return to the first function screen pressing **P**.

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

1. Touch **°C/W** after selecting the desired meal.
"Weight" appears and the **kg** symbol flashes on the display.



2. Touch  to set the weight and confirm by touching .

 Oven will change the temperature and the cooking time automatically on basis of the weight change.

 You can only change the weight for meals for which a weight is indicated.

3. Touch  to start cooking.

Convenience food menu:

May vary depending on the models

Cakes&breads&tarts	Meat	Fish	Meat poultry	Light meals	Special	Microwave
Walnut cookies	Baked lamb kofte	Roasted sea bass	Roast chicken < 1600 gr	Casserole	Fermenting	Lamb casserole
Vol au vent	Roast Beef	Steamed anchovies	Chicken, grilled	Macaroni cheese	Fried chestnut	Beef wellington
Cinnamon rolls	Dalyan meatballs	Haddock <merlans>	Chicken, fillet	Classic lasagna		Sea Bass
Raisin&lemon cake		Salmon, fillet	Roast duck	Moussaka		Sliced meatballs with vegetables
Cakes in cooking paper						Salad with goat cheese
Chocolate Brownies						Potatoes graten
Apple strudel						Hot cake with chocolate topping
Apple pie						Mille-feuille rolls with cinnamon and raisin
Rich pastry						Stuffed grape leaves with olive oil
						Chicken legs

Settings menu

Brightness setting

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

1. Touch  with short intervals until "Brightness" appears on the display.
2. There are 4 brightness levels, namely 1, 2, 3 and 4. Touch  or  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. Touch  with short intervals until "Contrast" appears on the display.
- There are 4 contrast levels, namely 1, 2, 3 and 4.
Touch  or  to select the desired contrast level.

Volume setting

Volume setting can only be made when the oven is switched off.

- Touch  with short intervals until "Volume" appears on the display.
2. There are 3 volume levels, namely 0 (mute), 1 and 2. Touch  or  to select the desired level.

Language Setting

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

1. Touch  with short intervals until "Selected Language" appears on the display.
2. Touch  or  to select the desired language.

How to operate the grill



WARNING

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

Switching on the grill

1. Touch  to switch on the oven.
 2. Touch  or  to select the desired grill function.
- After the function is selected, "Temperature", "Cook time", and "Booster" (rapid heating) can be set.
3. If you want to change the temperature, touch  once to access the temperature display.
 4. Touch  or  until the desired temperature appears in the Temperature/Weight indicator field. Touch  to set the temperature when the desired value appears on the display.
 5. If cooking function, temperature and time values are suitable, touch  to start cooking. Cooking starts and "**Cooking**" appears on the display.

Switching off the grill

1. Touch  to switch off the oven.

Cooking times table for grilling

Grilling with electric grill

Food	Insertion level	Grilling time (approx.)
Fish	2...3	20...25 min. [#]
Sliced chicken	2...3	25...35 min.
Lamb chops	2...3	20...25 min.
Roast beef	2...3	25...30 min. [#]
Veal chops	2...3	25...30 min. [#]
Toast bread	3	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.



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 microwave oven part

- If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity condition. And it is normal.
- Remove odors from your oven by combining a cup of water with the juice and skin of one lemon in a deep microwaveable bowl and microwave for 5 minutes. Wipe thoroughly and dry with a soft cloth.
- When it becomes necessary to replace the oven light, please consult an Authorized Service Agent to have it replaced.
- The oven should be cleaned regularly and any food deposits should be removed. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the product and possibly result in a hazardous situation.
- Please do not dispose this product together with the domestic wastes. It should be disposed to the particular disposal center provided by the municipalities.



Be careful not to damage the door seal when cleaning the oven door. Do not operate the oven with damaged door seal.

Cleaning the control panel

Clean the control panel and control 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

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.



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



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



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!



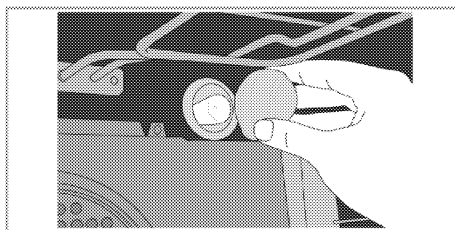
The oven lamp is a special electric light bulb that can resist up to 300 °C. See *Technical specifications, page 13* for details. Oven lamps can be obtained from Authorised Service Agents.



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. Pull out the oven lamp from its socket and replace it with the new one.
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.*
- Buttons/knobs/keys on the control panel do not function. >>>*Keylock may be enabled. Please disable it. (See.)*

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.*

There is no response when I keep the keys/buttons pressed for a long time

- Do not operate the oven. Switch off the circuit breaker and unplug the appliance. Call the Authorised Service Agent.

Microwave does not operate.

- Product is not plugged into the socket properly >>>*Insert the plug into the socket.*
- Door is not closed properly. >>>*Door should "click" while closing.*
- There can be an obstacle between the door and the front section of the oven. >>>*Remove the obstacle and close the door properly.*

Some strange noises are heard when the microwave is in operation.

- There is an electrical arc inside the oven resulting from a foreign metal object. >>>*Remove the metal object from the oven cavity.*
- Oven accessories contact the oven walls. >>>*Avoid the contact with the oven door.*
- There are loose cutlery items or cooking utensils inside the oven. >>>*Remove the cutlery item or cooking utensil from the oven cavity.*

Food is not heated or heated too slow.

- Correct operation time and/or power level are not selected. >>>*Select the suitable cooking power and time for your food.*
- Amount of the food can be larger than normal or it may be colder than the normal level. >>>*Set additional cooking time. Check regularly to prevent the food from burning.*
- There are loose cutlery items or cooking utensils inside the oven. >>>*Remove the cutlery item or cooking utensil from the oven cavity.*

Food is too hot, dry or burnt.

- Correct operation time and/or power level are not selected. >>>*Check whether you have selected the suitable cooking power and time for your food. Call Authorised Service Agent if your oven is damaged.*

Some noises are heard after the cooking time is over.

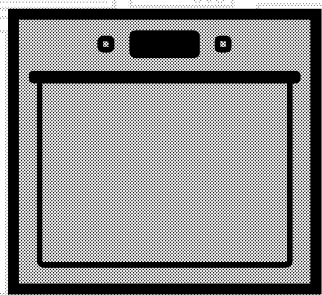
- Cooling fan may be in operation. >>>*This is not a fault. Cooling fan continues to operate after the oven is switched off. Fan will stop automatically when the temperature decreases to a certain level.*



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.

Ugradna pećnica

Korisnički priručnik



SB

beko

Prvo pročitajte ovaj korisnički priručnik!

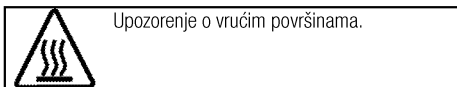
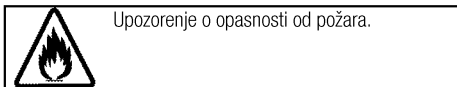
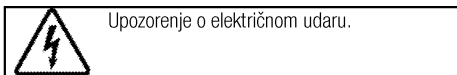
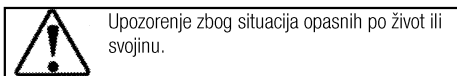
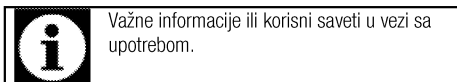
Poštovani kupci,

Hvala što ste kupili ovaj proizvod preduzeća Beko. Nadamo se da ćete na najbolji mogući način iskoristiti Vaš proizvod, koji je napravljen sa visokim kvalitetom i vrhunskom tehnologijom. Stoga, molimo vas da pročitate celokupni priručnik za upotrebu i sve druge prateće dokumente pažljivo pre korišćenja proizvoda i sačuvajte ih za buduću upotrebu. Ako ovaj proizvod predate trećem licu, priložite i ovo korisničko uputstvo. Poštujte sva upozorenja i informacije u priručniku.

Imajte na umu da ovo korisničko uputstvo može da se primeni i na nekoliko drugih modela. Razlike između modela će biti naznačene u priručniku.

Objašnjenje simbola

U ovom priručniku koriste se sledeći simboli:



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

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1 Važna uputstva za bezbednost i okruženje

Ovaj odeljak sadrži sigurnosna uputstva koja će vam pomoći da se zaštitite od opasnosti povreda i oštećenja imovine. Neuspešno praćenje ovih uputstava će poništiti garanciju.

Opšta bezbednost

- Ovaj uređaj mogu koristiti deca starija od 8 godina i osobe sa smanjenim fizičkim, senzornim ili mentalnim sposobnostima ili kojima nedostaju iskustvo i znanje, ako su pod nadzorom ili su dobili uputstva u vezi sa bezbednom upotrebom uređaja i razumeju uključene opasnosti. Deca se ne smeju igrati sa uređajem. Deca ne smeju čistiti ili održavati uređaj bez nadzora.
- Ovaj uređaj nije namenjen za upotrebu od strane osoba (uključujući decu) sa smanjenim fizičkim, senzornim ili mentalnim sposobnostima ili nedostatkom iskustva i znanja, osim ako su pod nadzorom ili su im data uputstva. Deca koja su pod nadzorom ne smeju se igrati uređajem.
- Ako se proizvod ustupi drugoj osobi za ličnu upotrebu ili kao polovan proizvod, potrebno je takođe proslediti korisnički priručnik, etikete proizvoda i druge relevantne dokumente i delove.

- Instalaciju i popravke smeju da vrše samo ovlašćeni serviseri. Proizvođač neće snositi odgovornost za štete koje nastanu zbog postupaka koje su obavile neovlašćene osobe, što takođe može poništiti garanciju. Pre instalacije, pažljivo pročitajte uputstva.
- Ne uključujte proizvod ako je u kvaru ili ima vidljivo oštećenje.
- Prekontrolišite da li su funkcijski tasteri na proizvodu isključeni nakon svake upotrebe.

Električna bezbednost

- Ako je proizvod neispravan, ne treba da se koristi dok ga ne popravi ovlašćeni serviser. Postoji opasnost od električnog udara!
- Proizvod povezujte samo na uzemljenu utičnicu/vod sa naponom i zaštitom navedenim u „Tehničkim specifikacijama“. Uzemljenje instalacije mora da obavi kvalifikovani električar u slučaju da se proizvod koristi sa ili bez transformatora. Naša kompanija neće biti odgovorna ni za kakve probleme koji nastanu zbog korišćenja proizvoda sa neuzemljenom instalacijom u skladu sa lokalnim propisima.
- Nikada ne perite proizvod prskanjem ili sipanjem vode na

njega! Postoji opasnost od električnog udara!

- Proizvod mora da bude isključen tokom instalacije, održavanja, čišćenja i popravke.
- Ako je priključni kabl za napajanje proizvoda oštećen, mora da ga zameni proizvođač, njegov serviser ili odgovarajuće kvalifikovano lice kako bi se izbegle opasnosti.
- Uređaj mora da se instalira tako da može potpuno da se isključi sa mreže napajanja. Razdvajanje mora da bude obezbeđeno putem prekidača ugrađenog u fiksnu električnu instalaciju, u skladu sa građevinskim propisima.
- Zadnja strana rerne se jako zagreva za vreme upotrebe. Pobrinite se da električni priključak ne dodiruje zadnju površinu, jer se može oštetiti.
- Ne prignječujte kabl za napajanje između vrata rerne i okvira i ne vodite ga preko vrućih površina. U suprotnom može doći do topljenja izolacije kabla i do požara zbog kratkog spoja.
- Sve radove na električnoj opremi i sistemima treba da vrše samo ovlašćena kvalifikovana lica.
- U slučaju oštećenja, isključite proizvod i odvojite od električne mreže. Da biste to uradili, isključite osigurač u domaćinstvu.
- Uverite se da je jačina osigurača kompatibilna sa ovim proizvodom.

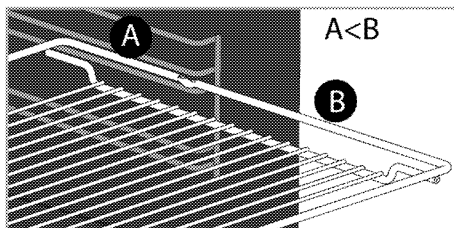
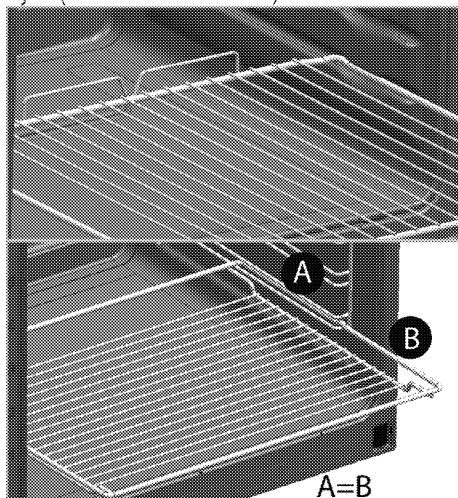
Bezbednost proizvoda

- **UPOZORENJE:** Uređaj i njegovi pristupačni delovi se zagrevaju tokom upotrebe. Budite pažljivi da biste izbegli dodirivanje vrućih elemenata. Decu mlađu od 8 godina treba udaljiti osim u slučaju da ih neprekidno nadgledate.
- Nikad ne koristite proizvod u slučaju oslabljenog rasuđivanja ili koordinacije pod uticajem konzumiranja alkohola i/ili lekova.
- Budite pažljivi kada koristite alkoholna pića u vašem posuđu. Alkohol na visokim temperaturama isparava i može da prouzrokuje požar jer se može upaliti ako dođe u kontakt sa vrućim površinama.
- Ne stavljajte nikakav zapaljivi materijal blizu proizvoda, jer njegove stranice mogu da se zagrevaju u toku upotrebe.
- Uređaj se zagreva tokom upotrebe. Budite pažljivi da biste izbegli dodirivanje vrućih elemenata u unutrašnjosti rerne.
- Održavajte čistoću svih ventilacionih otvora.
- Ne zagrevajte zatvorene konzerve i staklene tegle u rerni. Pritisak koji se može stvoriti u plehu/tegli može da izazove njihovo pucanje.
- Plehove za pečenje, posuđe ili aluminijumsku foliju ne stavljajte direktno na dno rerne. Akumulirana toplota bi mogla da ošteti dno rerne.

- Ne stavljajte aluminijumsku foliju na osnovu pleha.
- Ne koristite abrazivna sredstva za čišćenje ili tvrde metalne strugače za čišćenje stakla na vratima rerne jer mogu izgrebati površinu, što može dovesti do razbijanja stakla
- Ne koristite paročistače za čišćenje uređaja da ne biste izazvali električni udar.
- Pravilno postavljanje žičane police i pleha na žičane police
- (Razlikuje se u zavisnosti od modela uređaja.)

Pravilno postavljanje žičane police i pleha na žičane police

Važno je da se žičana polica i/ili pleh pravilno postave na policu. Žičanu policu ili pleh gurnite između 2 šine i proverite stabilnost pre postavljanja jela na njih (vidi sledeću sliku).



- Ne koristite proizvod ako je staklo na prednjim vratima skinuto ili napuklo.
- Ručica rerne ne služi za sušenje peškira. Ne kačite peškir, rukavice ili slične proizvode od tekstila dok roštilj radi sa otvorenim vratima rerne.
- Uvek koristite termootporne rukavice za rernu kada posude stavljate ili vadite iz vruće rerne.
- UPOZORENJE: Pobrinite se da aparat bude isključen pre zamene sijalice da biste izbegli mogućnost električnog udara.
- Uređaj ne sme da se instalira iza dekorativnih vrata da bi se izbeglo pregrevanje.

Prevenција moguće opasnosti od požara!

- Pobrinite se da su svi električni priključci obezbeđeni i pričvršćeni da biste uklonili opasnost od varničenja.
- Ne koristite oštećene kablove ili produžne kablove.
- Pobrinite se da tečnost ili vlaga ne mogu da dođu do mesta električnog spajanja.

Bezbednosna uputstva za mikrotalasnu

- Uređaj je namenjen za korišćenje samo u domaćinstvima. Uređaj nije namenjen za korišćenje u komercijalnim prostorima, kao što su:
- oblasti kuhinje sa osobljem u prodavnicama, kancelarijama i drugim poslovnim okruženjima,
- farmerske kuće,
- od strane klijenata u hotelima, motelima i drugim stambenim okruženjima,
- okruženja koja nude prenoćište i doručak.
- Dozvolite samo deci starijoj od 8 godina da bez nadzora koriste rernu, nakon pružanja adekvatnih uputstava tako da dete može da koristi mikrotalasnu rernu na bezbedan način i da razume opasnosti nepravilne upotrebe.
- Kada uređaj radi u kombinovanom režimu, deca starija od 8 godina smeju da koriste rernu samo pod nadzorom odraslih zbog visokih temperatura.
- Izloženi delovi proizvoda biće veoma vrući za vreme i nakon upotrebe proizvoda.
- Proverite da li rerna ima oštećenja, na primer neravna ili savijena vrata, oštećen zaptivač vrata i zaptivna površina, neispravne ili klimave šarke i reze na vratima i udubljenja unutar rerne ili na vratima. Ako oštećenja postoje, ne koristite rernu i obratite se ovlašćenom serviseru.
- Ako su vrata ili zaptivač vrata oštećeni, rerna se ne sme koristiti dok je ne popravi kvalifikovano lice ili ovlašćeni serviser.
- Pre korišćenja rerne proverite da li su vrata ispravno zatvorena. Bezbednosni mehanizam u bravi na vratima sprečava da uređaj radi kada su vrata otvorena, zaustavljajući proces kuvanja ako otvorite vrata. Ne bi trebalo da dirate sistem za zaključavanje vrata niti da pokušavate da onemogućite taj sistem. Ako se sistem za zaključavanje vrata onemogućí, opasnost od izlaganja mikrotalasima raste ako se uređaj koristi sa otvorenim vratima.
- Ne stavljajte nikakve objekte između prednje strane rerne i vrata. Ne bi trebalo da koristite rernu ako je objekti kao što su papirni ubrusi ili salvete sprečavaju da se ispravno zatvori.
- Smetnje radio-talasa
Postavite rernu na više od 2 metra od televizora, radio uređaja, bežičnih modema, pristupnih tačaka i antena. U suprotnom, može doći do smetnji.
- Ne kuvajte jela podešavanjem veoma dugačkog vremena kuvanja i prevelike snage mikrotalasne.

Preterano kuvanje može da sagori neke delove jela.

- **Nikada ne koristite aluminijumsku foliju ili aluminijumski pribor za mikrotalasno kuvanje.** Varnice će oštetiti uređaj.
- Ne koristite metalne objekte na manje od 3 cm od vrata rerne tokom kuvanja u mikrotalasnoj.
- Ne stavljajte korozivne hemikalije ili materijale koji sadrže korozivna isparenja u rernu.

Kada postoje smetnje, one se mogu smanjiti ili ukloniti sledećim merama:

1. Očistite vrata i zaptivnu površinu rerne.
 2. Okrenite prijemnu antenu radio ili TV uređaja.
 3. Premestite mikrotalasnu rernu u odnosu na prijemnik.
 4. Pomerite mikrotalasnu rernu dalje od prijemnika.
 5. Uključite mikrotalasnu rernu u drugi utikač tako da mikrotalasna rerna i prijemnik budu u različitim kolima.
- Stavite rernu dalje od drugih uređaja za zagrevanje i izbegavajte korišćenje u vlažnim ili okruženjima gde ima pare.
 - Opasno je da bilo ko drugi osim kvalifikovanog lica ili ovlašćenog servisera izvršava operacije servisiranja ili popravke koje uključuju uklanjanje poklopca koji

štiti od izlaganja mikrotalasnoj energiji.

- Ovaj proizvod je INM oprema grupe 2, klase B. Definicija grupe 2 sadrži svu INM (industrijsku, naučnu i medicinsku) opremu u kojoj se energija frekvencije radio-talasa namerno generiše i/ili koristi u obliku elektromagnetnog zračenja za obradu materijala, i opremu za obradu elektronskim pražnjenjem. Oprema klase B je oprema pogodna za korišćenje u domaćinstvima, kao i u ustanovama koje su direktno povezane sa niskonaponskom mrežom koja napaja stambene objekte.
- Mikrotalasna rerna je namenjena za zagrevanje hrane i pića. Sušenje hrane ili odeće i zagrevanje ili podgrevanje uložaka, papuča, sušera, vlažnih krpa i sličnih stvari može dovesti do povreda, zapaljivanja ili požara.
- Rerna nije dizajnirana za sušenje živih bića.
- **Ne uključujte** rernu kada je **prazna**. To može da ošteti rernu. Ako želite da je isprobate, stavite čašu vode unutra. Voda će apsorbovati energiju mikrotalasa i rerna se neće oštetiti.
- Koristite samo pribor koji je pogodan za korišćenje u mikrotalasnim rernama.

Ne koristite zemljano posuđe za mikrotalasno kuvanje. Vлага u zemljanom posuđu može da se raširi i izazove pucanje posude. Da biste smanjili rizik od požara unutar rerne:

- Kada hranu zagrevate u plastičnim ili papirnim posudama, pripazite na rernu zbog mogućnosti zapaljivanja. Ako ugledate dim, isključite ili iskopčajte uređaj i ostavite zatvorena vrata da biste ugušili plamen.
- Uklonite žičane vezice sa papirnih ili plastičnih kesa pre njihovog stavljanja u rernu.
- Ne koristite rernu kao prostor za skladištenje. Ne ostavljajte papirne proizvode, pribor za kuvanje ili hranu u rerni kada ona nije u upotrebi.
- Ako koristite materijale kao što je papir, drvo ili plastika za kuvanje u mikrotalasnoj, ne ostavljajte rernu bez nadzora. Papir, drvo i slični materijali mogu da se zapale, a plastični materijali mogu da se istope. Ne koristite posude napravljene od tih materijala za rernu sa ventilatorom, pečenje na roštilju i mešano kuvanje.
- Sadržaj flašica za bebe i tegla sa hranom za bebe treba promešati ili protresti, a temperaturu proveriti pre jela, da bi se izbegle opekotine.
- Tečnosti i druga hrana ne smeju se zagrevati u zatvorenim posudama jer one mogu da eksplodiraju.
- Mikrotalasno zagrevanje pića može dovesti do odloženog eruptivnog klučanja – zato se posudom mora rukovati pažljivo.
- Jaja u ljusci i čitava tvrdo kuvana jaja ne treba da se zagrevaju u mikrotalasnim rernama jer mogu da eksplodiraju, čak i nakon završetka mikrotalasnog zagrevanja.
- Ne koristite rernu za zagrevanje gaziranih pića ili hrane koja se čuva u hermetički zatvorenim posudama, na primer konzervama. To će dovesti do povećanja pritiska unutar rerne, što može uzrokovati oštećenja ili eksploziju kada se vrata otvore.
- Ne koristite mikrotalasnu rernu za kuvanje ili ponovno zagrevanje neumućenih jaja, u ljusci ili bez nje. Proverite da li ste probušili ljusku krompira, jabuka, kestenja i sličnog voća i povrća pre kuvanja.
- Ne koristite porcelan koji sadrži metal (srebro, zlato itd.). Proverite da li ste uklonili sve metalne vezice sa pakovanja za hranu. Metalni delovi unutar rerne mogu da izazovu varničenje koje može uzrokovati ozbiljna oštećenja.
- Ne koristite rernu za prženje na ulju jer nećete moći da regulišete temperaturu ulja.

Ne koristite mikrotalasnu za grejanje jestivog ulja ili pića sa visokim procentom alkohola.

- Ne stavljajte rernu na mesta gde se stvara toplota, vlaga ili visoka vlažnost ili blizu zapaljivih materijala.
- Ne koristite unutrašnjost rerne kao prostor za skladištenje.
- Ne oslanjajte se na vrata rerne kada su otvorena i ne dajte deci da se ljuljaju na njima. To će iskriviti vrata rerne i sprečiti ih da se ispravno zatvore.
- Stavite metalnu kašičicu ili stakleni štapić u posudu kada zagrevate tečnosti. To će sprečiti kašnjenje ključanja tečnosti i tako sprečiti iznenadno prelivanje kada se posuda pomeri.
- Ne koristite rernu ako:
 - vrata nisu dobro zatvorena,
 - šarke vrata su oštećene,
 - kontaktne površine između vrata i prednje strane rerne su oštećene,
 - staklo na vratima je oštećeno,
 - u rerni se pojavljuje električni luk iako nema metalnih objekata u delu za kuvanje.
- Veoma je važno da ne podešavate dugačka trajanja ili veoma velike nivoe snage tokom kuvanja male količine hrane da biste izbegli pregrevanje ili zagorevanje jela. Na primer, kriška hleba može da zagori nakon 3 minuta ako se izabere veoma visok nivo snage.

- Ne koristite rernu za prženje jer nije moguće kontrolisati temperaturu ulja koje se zagreva u mikrotalasnoj.
- Kontaktne površine vrata (prednja strana unutrašnjeg dela i unutrašnja strana vrata) moraju biti čiste da bi se obezbedio pravilan rad rerne.

Namena

- Ovaj proizvod je namenjen za kućnu upotrebu. Komercijalna upotreba poništava garanciju.
- Ovaj aparat služi samo za kuvanje. Ona ne sme da se koristi u druge svrhe, na primer, za zagrevanje prostorije.
- Ovaj aparat nije namenjen za upotrebu u kamp-prikolicama, rekreativnim vozilima niti na sličnim mestima.
- Rernu koristite unutra. Ne koristite je u vrtu, na terasi ili na drugom mestu na otvorenom.
- Ovaj proizvod ne sme se koristiti za zagrevanje tanjira ispod rešetke roštilja, sušenje peškira, kuhinjskih krpa itd. kačenjem na ručke vrata rerne. Ovaj proizvod ne sme da se koristi ni u svrhe zagrevanja prostorije.
- Svi otvori u zidu iza aparata i u podu ispod aparata treba da se zatvore.
- Ne blokirajte protok vazduha za ventilaciju.
- Proizvođač neće biti odgovoran ni za kakve štete koje su nastale kao

posledica nenamenske upotrebe ili pogrešnog rukovanja.

- Rerna može da se koristi kao mikrotalasna rerna, za odmrzavanje, pečenje i spremanje hrane na roštilju.

Bezbednost za decu

- **UPOZORENJE:** Pristupačni delovi mogu da se zagreju za vreme upotrebe. Decu treba udaljiti.
- Materijali za pakovanje su opasni za decu. Ambalažne materijale držite van domašaja dece. Molimo da sve delove ambalaže odložite u otpad u skladu sa ekološkim standardima.
- Električni proizvodi su opasni za decu. Udaljite decu od proizvoda kada je uključen i nemojte im dozvoliti da se igraju sa proizvodom.
- Kada uređaj radi u kombinovanom režimu, deca starija od 8 godina smeju da koriste rernu samo pod nadzorom odraslih zbog visokih temperatura.
- Izloženi delovi proizvoda biće veoma vrući za vreme i nakon upotrebe proizvoda.
- Iznad uređaja ne stavljajte predmete koje bi deca mogla da dohvate.
- Kada su vrata otvorena, **ne** stavljajte teške predmete na njih i **ne** dozvolite da deca sede na njima. To može da dovede do prevrtanja i mogu da se oštete šarke vrata.

Odlaganje dotrajalog proizvoda

Usaglašenost sa WEEE direktivom i odlaganjem otpada:



Ovaj proizvod je usaglašen sa WEEE direktivom Evropske unije (2012/19/EU). Ovaj proizvod nosi simbol klasifikacije za električni i elektronski otpad (WEEE). Ovaj proizvod je proizveden pomoću delova i materijala visokog kvaliteta koji se mogu ponovo koristiti i pogodni su za reciklažu. Ne odlažite ovaj otpad zajedno sa normalnim kućnim i drugim otpadom na kraju radnog veka. Odnosite ga u centar za prikupljanje za reciklažu električne i elektronske opreme. Obratite se lokalnim službama da biste saznali više o tim centrima za prikupljanje.

Usaglašenost sa RoHS direktivom:

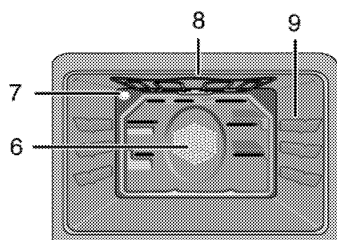
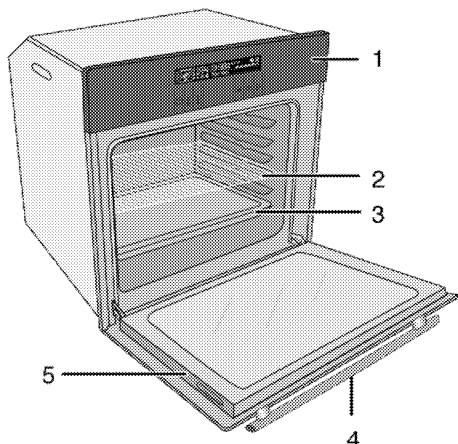
Proizvod koji ste kupili usaglašen je sa RoHS direktivom Evropske unije (2011/65/EU). On ne sadrži štetne i zabranjene materijale navedene u direktivi.

Informacije o pakovanju

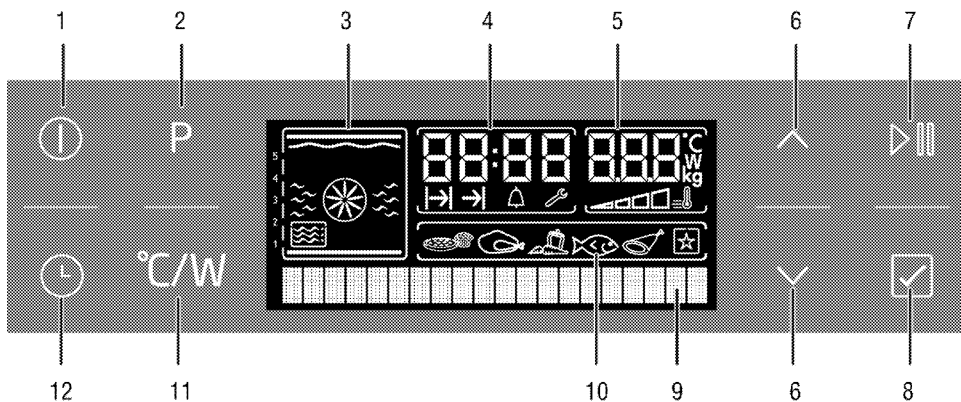
- Ambalažni materijali za ovaj proizvod su proizvedeni od materijala koji se mogu reciklirati, u skladu sa našim nacionalnim propisima za životnu sredinu. Ne odlažite ambalažni materijal zajedno sa kućnim ili drugim otpadom. Odnosite ga na lokacije za prikupljanje ambalažnog materijala koje postavljaju lokalne službe.

2 Opšte informacije

Pregled



- | | | | |
|---|-----------------|---|---------------------------------------|
| 1 | Kontrolna tabla | 6 | Motor ventilatora (iza čelične ploče) |
| 2 | Žičana polica | 7 | Lampa |
| 3 | Pleh | 8 | Gornji grejač |
| 4 | Ručka | 9 | Položaji police |
| 5 | Prednja vrata | | |



- | | | | |
|----|---|----|---|
| 1 | Taster Ukj./isk. | 11 | Taster za temperaturu/težinu/snagu/podešavanje brzog zagrevanja |
| 2 | Taster za izbor menija hrane | 12 | Taster za vreme i podešavanja |
| 3 | Displej za funkciju | | |
| 4 | Polje indikatora tačnog vremena | | |
| 5 | Polje indikatora za temperaturu/težinu/snagu mikrotalasne | | |
| 6 | Tasteri za temperaturu/vreme/povećanje i umanjenje snage, kretanje u meniju | | |
| 7 | Taster za početak/zaustavljanje kuvanja | | |
| 8 | Taster za potvrdu | | |
| 9 | Displej za tekst | | |
| 10 | Displej za izbor menija hrane | | |

Sadržaj pakovanja

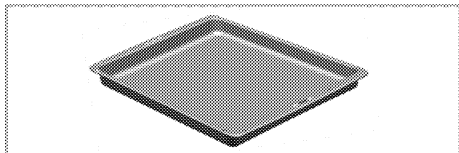


Isporučeni pribor može da se razlikuje u zavisnosti od modela uređaja. Sav pribor, koji je opisan u ovom korisničkom priručniku, možda neće postojati kod vašeg proizvoda.

1. **Korisnički priručnik**

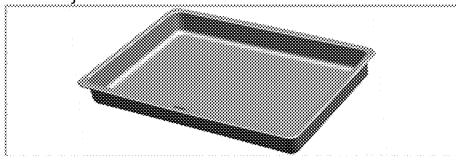
2. **Pleh rerne**

Koristi se za peciva, smrznutu hranu ili pečenje velikih komada mesa.



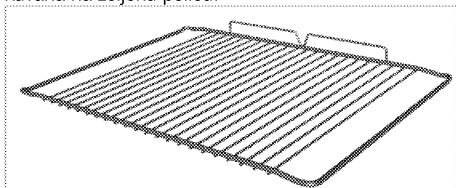
3. **Duboki pleh**

Koristi se za peciva, velike komade mesa, veoma sočna jela i sakupljanje masnoće tokom pečenja na roštilju.



4. **Žičana polica**

Koristi se za pečenje i za stavljanje šerpe sa hranom koja treba da bude pečena, pržena ili kuvana na željenuolicu.



Tehničke specifikacije

OPŠTE	
Napon/frekvencija	220-240 V ~ 50 Hz
Ukupna potrošnja energije	3,6 kW
Osigurač	min. 16 A
Tip kablova / poprečni presek	H05VV-FG 3 x 1,5 mm ² ili ekvivalent
Dužina kablova	maks. 2 m
REKNA/ROŠTILJ	
Spoljne dimenzije (visina/širina/dubina)	455 mm/594 mm/567 mm
Ugradne dimenzije (visina/širina/dubina)	**450 ili 460 mm/560 mm/min. 550 mm
Glavna reka	Reka sa više funkcija
Unutrašnja lampa	15/25 W
Potrošnja roštilja	2,0 kW
MIKROTALASNA	
Neto zapremina	40 l
Snaga mikrotalasne	Maks. 900 W
Frekvencija mikrotalasne	2465 MHz

Osnovi: Informacije na nalepnici energetskeg rejtinga električnih reki navedene su u skladu sa standardom EN 60350-1/IEC 60350-1. Ove vrednosti su određene pod standardnim opterećenjem sa gornjim i donjim grejačem ili sa funkcijama koje uključuju ventilator (ako postoje).

Klasa energetske efikasnosti je određena u skladu sa sledećim prioritetom u zavisnosti od toga da li relevantne funkcije postoje kod proizvoda ili ne. 1-Kuvanje sa eko ventilatorom, 2- Turbo sporo kuvanje, 3- Turbo kuvanje, 4- Zagrevanje odozdo/odozgo uz pomoć ventilatora, 5-Zagrevanje odozgo i odozdo.

** Pogledajte . *Instalacija*.



Tehničke specifikacije se mogu izmeniti bez prethodnog obaveštenja da bi se poboljšao kvalitet proizvoda.



Slike koje su date u ovom uputstvu za upotrebu su samo ilustrativne i možda se neće u potpunosti poklapati sa vašim proizvodom.



Vrednosti, koje su navedene na oznakama proizvoda ili u drugoj dokumentaciji koju ste dobili uz proizvod, dobijene su pod laboratorijskim uslovima u skladu sa odgovarajućim standardima. U zavisnosti od radnih uslova i uslova okruženja proizvoda, ove vrednosti se mogu razlikovati.

3 Instalacija

Proizvod mora da instalira kvalifikovano lice u skladu sa važećim propisima. Proizvođač neće snositi odgovornost za štete koje nastanu zbog postupaka koje su obavile neovlašćene osobe, što takođe može poništiti garanciju.



Priprema lokacije i električne instalacije za ovaj proizvod je odgovornost kupca.



OPASNOST:

Ovaj proizvod mora da se instalira u skladu sa svim lokalnim propisima električne instalacije.



OPASNOST:

Pre instalacije vizuelno proverite da li na proizvodu postoje bilo kakva oštećenja. Ako ustanovite oštećenja, nemojte ga instalirati. Oštećeni proizvodi predstavljaju opasnost po vašu bezbednost.

Pre instalacije

Ovaj aparat je namenjen za ugradnju u kuhinjske ormariće koji se mogu kupiti u prodavnicama. Između

aparata i zidova kućišta i nameštaja mora da se ostavi bezbedan ramak. Pogledajte sliku (vrednosti su u mm).

- Površine, sintetički laminati i lepкови moraju da budu otporni na toplotu (minimalno 100 °C).
- Kuhinjski ormarići moraju da budu nivelisani i učvršćeni.
- Ako se ispod rerne nalazi fioka, mora da se instalira polica između rerne i fioke.
- Aparat moraju da nose najmanje dve osobe.



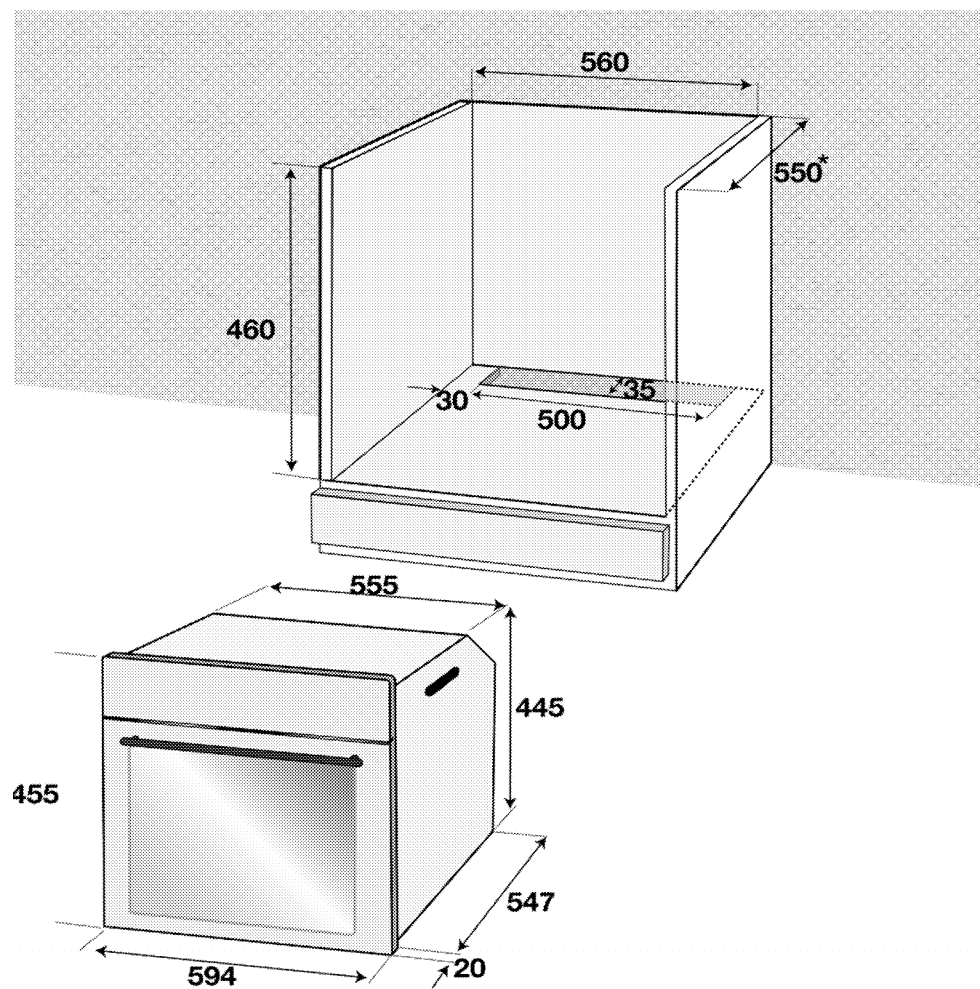
Ne instalirajte uređaj pored frižidera ili zamrzivača. Toplota koju emituje uređaj može da prouzrokuje povećanu potrošnju energije rashladnih uređaja.



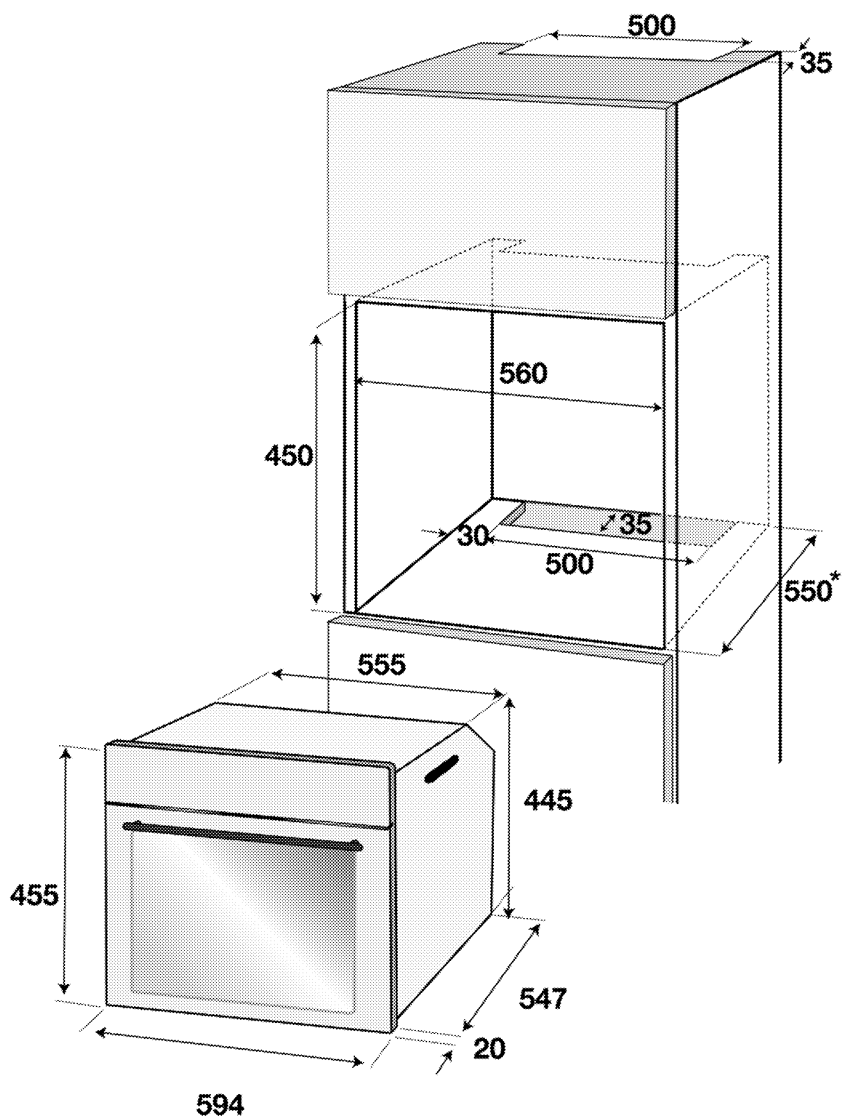
Vrata i/ili ručica ne smeju da se koriste za podizanje ili pomeranje uređaja.



Ako uređaj ima žičane ručke, vratite ručke u bočne zidove kada pomerite uređaj.



* min.



* min.

Instalacija i povezivanje

- Uređaj se može instalirati i povezati samo u skladu sa propisanim pravilima za instalaciju.

Električno povezivanje

Povežite proizvod na uzemljenu utičnicu/vod zaštićen osiguračem odgovarajućeg kapaciteta, kao što je navedeno u tabeli "Tehničke specifikacije". Uzemljenje instalacije mora da obavi kvalifikovani električar u slučaju da se proizvod koristi sa ili bez transformatora. Naša kompanija neće biti odgovorna ni za kakve štete koje su nastale zbog korišćenja proizvoda sa neuzemljenom instalacijom, u skladu sa lokalnim propisima.



OPASNOST:

Na gasnu mrežu proizvod sme da priključi samo ovlašćeno kvalifikovano lice. Garantni rok za proizvod počinje samo nakon pravilne instalacije.

Proizvođač neće biti odgovoran za štete koje nastanu zbog postupaka koje su obavile neovlašćene osobe.



OPASNOST:

Električni kabl za napajanje ne sme da se priklešti, savije ili prignječi ili da dođe u dodir sa vrućim delovima proizvoda.

Oštećeni kabl za napajanje mora da zameni kvalifikovani električar. U suprotnom, postoji opasnost od električnog udara, kratkog spoja ili požara!

- Povezivanje mora da se izvede u skladu sa nacionalnim propisima.
- Podaci o mrežnom napajanju moraju da odgovaraju podacima koji su navedeni na tipskoj pločici proizvoda. Otvorite prednja vrata da biste videli tipsku pločicu.
- Kabl za napajanje vašeg proizvoda mora da bude u skladu sa vrednostima u tabeli „Tehničke specifikacije“.



OPASNOST:

Pre radova na električnoj instalaciji isključite proizvod iz struje.

Postoji opasnost od električnog udara!

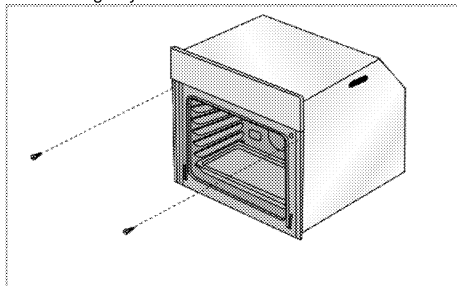


Utičać kabl za napajanje mora biti lako dostupan nakon instalacije (ne postavljajte ga iza ploče za kuvanje).

Priključite kabl za napajanje u utičnicu.

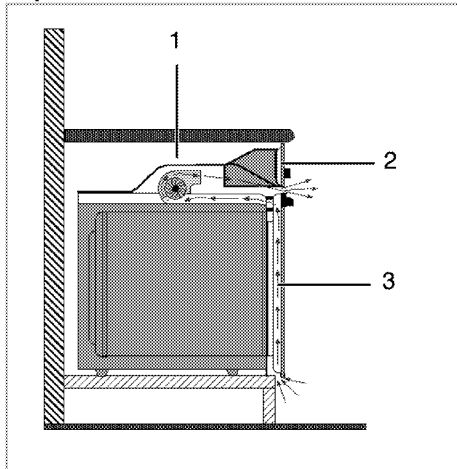
Instalacija proizvoda

1. Umetnite remu u ormarić, poravnajte je i učvrstite vodeći računa da kabl za napajanje nije prekinut i/ili zaglavljen.



Učvrstite remu pomoću 2 zavrtnja kao što je prikazano na slici.

Za proizvode sa rashladnim ventilatorom



1 Rashladni ventilator

2 Kontrolna tabla

3 Vrata

Ugrađeni rashladni ventilator hladi i ugradni modul i prednji deo uređaja.



Rashladni ventilator nastavlja da radi još 20-30 minuta nakon što je rema isključena.

Poslednja provera

1. Priključite kabl za napajanje i uključite osigurač proizvoda.
2. Proverite funkcije.

Premeštanje u budućnosti

- Sačuvajte originalnu ambalažnu kutiju ovog proizvoda i transportujte proizvod u njoj. Pratite uputstva na kutiji. Ako nemate originalnu ambalažnu kutiju, proizvod upakujte u foliju za

pakovanje sa vazdušnim mehurićima ili deblji karton i dobro zalepite.

- Da biste sprečili da rešetka za roštilj i pleh u rerni oštete vrata rerne, postavite komad kartona na unutrašnju stranu vrata rerne prema položaju plehova. Vrata rerne zalepite trakom za bočne stranice.

- Ne koristite vrata ili ručicu za podizanje ili pomeranje ovog proizvoda.



Ne stavljajte nikakve predmete na proizvod i premeštajte ga u uspravnom položaju.

4 Priprema

Saveti za uštedu energije

Sledeće informacije će vam pomoći da vaš uređaj koristite na ekološki način i štedite energiju:

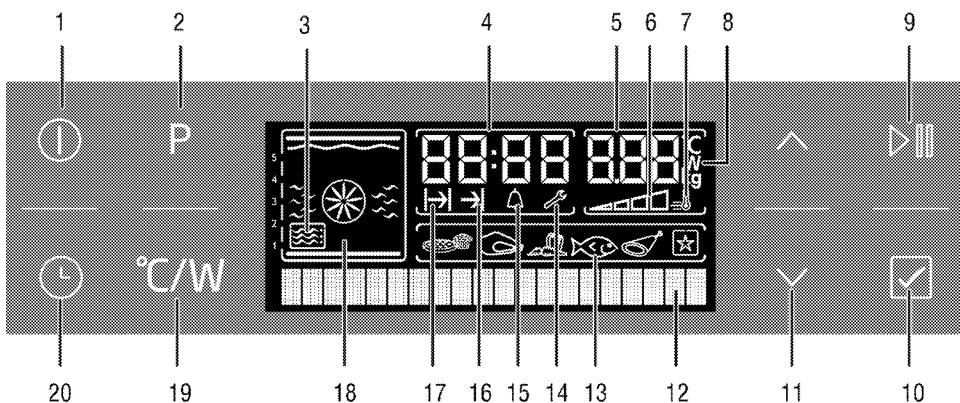
- U rerni koristite emajlirane poklopce ili poklopce tamne boje jer će prenos toplote biti bolji.
- Dok kuvate jela, obavite predzagrevanje ako se to savetuje u korisničkom uputstvu ili receptu.
- U toku pečenja ne otvarajte često vrata rerne.
- Kad god je moguće, kuvajte više jela u rerni istovremeno. Možete da kuvate u dve posude za kuvanje koje se mogu staviti na žičanu policu.

- Kuvajte više jela jedno za drugim. Jer će rerne već biti zagrejane.
- Možete da uštedite energiju tako što ćete električnu rernu isključiti nekoliko minuta pre kraja vremena kuvanja. Ne otvarajte vrata rerne.
- Odmrznite smrznuta jela pre kuvanja. Prvo korišćenje

Podešavanje sata



Pre korišćenja rerne podesite vreme. Ako se ne podesi vreme, rerne neće raditi.



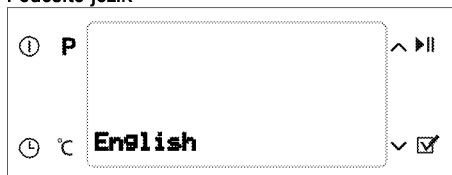
- 1 Taster Ukij./isk.
- 2 Taster za izbor menija hrane
- 3 Simbol mikrotalasne
- 4 Polje indikatora tačnog vremena
- 5 Polje indikatora za temperaturu/težinu/snagu mikrotalasne
- 6 Simbol temperature u rerni
- 7 Simbol pojačivača (brzo predzagrevanje)
- 8 Simbol temperature/snage/težine
- 9 Taster za početak/zaustavljanje kuvanja
- 10 Taster za potvrdu
- 11 Tasteri za temperaturu/vreme/povećanje i umanjenje snage, kretanje u meniju
- 12 Displej za tekst
- 13 Displej za izbor menija hrane
- 14 Simbol podešavanja
- 15 Simbol alarma
- 16 End of Cooking Time symbol (Simbol za kraj vremena kuvanja)
- 17 Simbol vremena kuvanja
- 18 Displej za funkciju

- 19 Taster za temperaturu/težinu/snagu/podešavanje brzog zagrevanja
- 20 Taster za vreme i podešavanja

Priključite kabl za napajanje i uključite osigurač proizvoda.

Morate podesiti jezik pre podešavanja vremena.

Podesite jezik

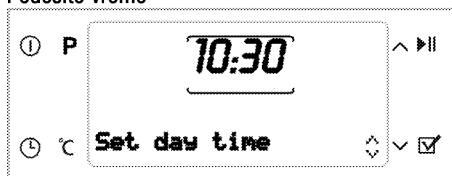


Kada rernu uključite prvi put, na displeju za tekst prikazuje se „English“ (engleski). Lagano pritisnite  ili  da biste izabrali željeni jezik. Lagano pritisnite  da biste potvrdili izbor jezika.

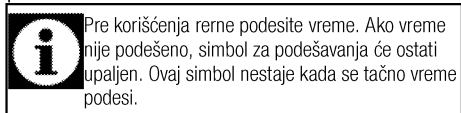


Ekran za podešavanje jezika će biti prikazan samo za vreme početnog uključivanja rerne. Koristite Settings menu (Meni za podešavanja) da biste promenili jezik. *Meni za podešavanja, strana **Error! Bookmark not defined.***

Podesite vreme

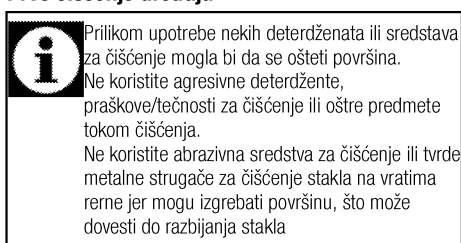


Nakon izbora jezika, „Time setting“ (Podešavanje vremena) se prikazuje na displeju za tekst. Lagano pritisnite  ili  da biste uneli trenutno vreme.



Pre korišćenja rerne podesite vreme. Ako vreme nije podešeno, simbol za podešavanja će ostati upaljen. Ovaj simbol nestaje kada se tačno vreme podesi.

Prvo čišćenje uređaja



Prilikom upotrebe nekih deterdženata ili sredstava za čišćenje mogla bi da se ošteti površina. Ne koristite agresivne deterdžente, praškove/tečnosti za čišćenje ili oštre predmete tokom čišćenja. Ne koristite abrazivna sredstva za čišćenje ili tvrde metalne strugače za čišćenje stakla na vratima rerne jer mogu izgrebati površinu, što može dovesti do razbijanja stakla

1. Uklonite sve ambalažne materijale.
2. Obrišite površine uređaja vlažnom krpom ili sunderom i osušite ga krpom.

Početno zagrevanje

Uključite proizvod da bi se zagrejavao i ostavite ga tako oko 30 minuta, a zatim ga isključite. Tako će da sagore bilo kakvi ostaci ili slojevi iz proizvodnje.



UPOZORENJE

Vruće površine mogu da prouzrokuju opekotine!

Uređaj može da bude vruć za vreme upotrebe. Nikada ne dodirujte vruće gorionike, unutrašnje delove rerne, grejače itd. Udaljite decu. Uvek koristite termootporne rukavice za rernu kada posude stavljate ili vadite iz vruće rerne.

Električna rerna

1. Izvadite sve plehove za pečenje i žičanu rešetku roštilja iz rerne.
2. Zatvorite vrata rerne.
3. Izaberite najveću jačinu za roštilj. Pogledajte .
4. Uključite rernu na oko 30 minuta.
5. Isključite rernu. Pogledajte

Rerna za roštilj

1. Izvadite sve plehove za pečenje i žičanu rešetku roštilja iz rerne.
2. Zatvorite vrata rerne.
3. Izaberite najveću jačinu za roštilj. Pogledajte *Kako rukovati roštiljem*, .
4. Uključite roštilj na oko 30 minuta.
5. Isključite roštilj. Pogledajte *Kako rukovati roštiljem*, .



Tokom prvog uključivanja se par sati može javiti dim i osetiti neobičan miris. To je potpuno normalno. Pobrinite se da soba ima dobru ventilaciju radi uklanjanja dima i neobičnog mirisa. Izbegavajte direktno udisanje dima i mirisa koji se osećaju.

5 Kako rukovati mikrotalasnom

Opšte informacije o mikrotalasnom kuvanju

Da biste sprečili prelivanje tokom zagrevanja vode i drugih tečnosti u mikrotalasnoj rerni:

3. Ne koristite zatvorene posude ili posude sa uskim otvorima.
4. Ne pregrevajte.
5. Pre postavljanja posude u mikrotalasnu promešajte sadržaj kašičicom, a zatim otvorite vrata i ponovo promešajte na pola procesa kuvanja. Ne ostavljajte kašičicu unutra dok rerna radi.
6. Kada zagrevate tečnosti kao što su supe i sosovi, one mogu neočekivano da se preliju zbog stvaranja mehurića, čak i pre ključanja. Ne ostavljajte rernu bez nadzora kada zagrevate takve tečnosti.
- Posle zagrevanja hrane ili pića za bebe unutar flašice, protresite je i proverite temperaturu pre nego što je date bebi. Pre zagrevanja uklonite čep i cuclu sa flašice.
- Uklonite hranu iz plastičnih pakovanja pre kuvanja ili odmrzavanja. U nekim posebnim uslovima hranu ćete možda morati da pokrijete posebnim najlonom za umotavanje.
- Ne koristite proizvod za spremanje kokica, osim ako nemate kese koje su specijalno dizajnirane za korišćenje u mikrotalasnim rernama.
- Čokoladni slatkiši sa niskim sadržajem tečnosti i jela od brašna treba da se zagrevaju uz oprez.
- Jaja u ljusci i čitava tvrdo kuvana jaja ne treba da se zagrevaju u mikrotalasnim rernama jer mogu da eksplodiraju, čak i nakon završetka mikrotalasnog zagrevanja.

Prednosti mikrotalasnog kuvanja

- U klasičnim rernama toplota koju emituju električni grejači ili gorionici gasa prodiru u hranu spolja. Zato se troše velike količine energije da bi se unutra zagrejao vazduh, delovi rerne i pribor za kuvanje.
- U mikrotalasnoj rerni toplotu generiše sama hrana i tok toplote je od unutra ka spolja. Toplota se ne gubi na sredinu, na unutrašnje zidove rerne ili pribor (ako je kompatibilan sa mikrotalasnim kuvanjem). Drugim rečima – samo hrana se zagreva.
- Mikrotalasne rerne značajno smanjuju vreme kuvanja. Vreme potrebno za mikrotalasno kuvanje je skoro za jednu polovinu ili trećinu manje od onog potrebnog za klasične rerne.

Mnogo toga zavisi od gustine, toplote i količine sastojaka koji se kuvaju.

- Možete da sačuvate prirodni ukus hrane kuvanjem u njenim sokovima bez dodavanja mnogo začina, ili uopšte bez začina.
- Mikrotalasne rerne štede energiju. Energija se koristi samo kada kuvate. Energija se ne baca uz mikrotalasnu.
- Ne treba da brinete ako ste zaboravili da odmrznete meso. Mikrotalasne rerne odmrzavaju zamrznutu hranu za kratko vreme pa odmah možete da počnete sa kuvanjem. Tako se smanjuje opasnost od širenja bakterija.
- Hrana čuva hranljivu vrednost zahvaljujući kraćem vremenu kuvanja.
- I čišćenje je jednostavnije u poređenju sa klasičnim rernama.

Mikrotalasno kuvanje u teoriji

- Mikrotalasi su oblik energije sličan radio-talasima i televizijskim talasima. Magnetron cev unutar mikrotalasne rerne stvara mikrotalasnu energiju. Mikrotalasna energija se širi u svim pravcima unutar rerne, odbija se od bočne zidove i tako podjednako prodire u hranu. Mikrotalasi izazivaju brze vibracije u molekulima hrane. Ta vibracija stvara toplotu koja kuva hranu.
- Mikrotalasi ne prolaze kroz metalne zidove rerne. Mikrotalasi mogu da prođu kroz materijale kao što je keramika, staklo ili papir.

Zašto se hrana zagreva

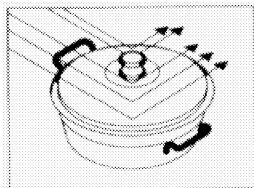
Većina hrane sadrži vodu, a molekuli vode vibriraju kada su izloženi mikrotalasima. Trenje između molekula proizvodi toplotu koja povećava temperaturu hrane, odmrzava je ako je smrznuta, kuva je ili joj održava toplotu. Rezultat je da se toplota sakuplja unutar hrane.

- Hrana može da se kuva uz veoma malo ili bez ulja.
- Odmrzavanje ili kuvanje u mikrotalasnoj je mnogo brže od klasične rerne.
- Vitamini, minerali i hranljivi elementi se čuvaju u hrani.
- Prirodna boja i aroma hrane se ne menja.

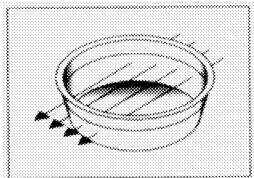
Posude pogodne za mikrotalasno kuvanje

Mikrotalasi prolaze kroz porcelan, staklo, karton ili plastiku, ali ne i kroz metale. Zato metalni pribor ili pribor sa metalnim delovima ne može da se koristi u mikrotalasnoj rerni.

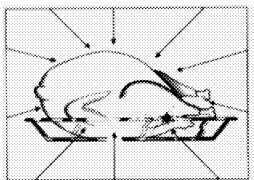
Mikrotalasi se odbijaju od metal...



... ali prolaze kroz staklo ili porcelan...



... i hrana ih apsorbuje.



	OPREZ Opasnost od požara! Nikada ne stavljate metalne posude ili one koje su obložene metalom u mikrotalasnu rernu.
	OPREZ Ne koristite rernu praznu i bez pleha. To može da ošteti rernu.

- Mikrotalasi ne mogu da prođu kroz metal. Mikrotalasi se odbijaju od sve metalne objekte u rerni što uzrokuje opasnu varničenje. Većina nemetalnih posuda otpornih na toplotu pogodna je za korišćenje u mikrotalasnoj rerni. Međutim, određene posude mogu sadržati materijale koji nisu pogodni za mikrotalasno kuvanje. Možete da primenite sledeći test da biste utvrdili da li je posuda pogodna za mikrotalasno kuvanje:
- Stavite praznu posudu koju želite da testirate u rernu zajedno sa drugom posudom napunjenom vodom.

- Uključite rernu na velikoj snazi na jedan minut. Ako se voda zagrejala, a posuda koju testirate je hladna, onda je pogodna za mikrotalasno kuvanje.
- Sa druge strane, ako voda ostane hladna, a susedna posuda se zagreje, to znači da je testirana posuda apsorbivala mikrotalase i zato ona nije pogodna za mikrotalasno kuvanje.

Staklene posude

- Izbegavajte korišćenje posuda napravljenih od veoma tankog stakla ili olovnog kristala. Staklene posude otporne na toplotu pogodne su za korišćenje u mikrotalasnim rernama. Sa druge strane, u mikrotalasnoj rerni izbegavajte korišćenje lomljivih staklenih posuda, na primer čaša za vodu i vino koje mogu da puknu kako se njihov sadržaj zagreva.

Plastične posude

- Ne koristite šerpe i posude od plastike ili melamina za duža mikrotalasna kuvanja. Isto važi i za kese koje se koriste za čuvanje smrznute hrane. Razlog je to što će veoma vruća hrana kad-tad dovesti do izobličenja ili topljenja plastične posude. Koristite takve posude samo za kratka mikrotalasna kuvanja.

Kese za kuvanje

- Kese za kuvanje pogodne su za korišćenje u mikrotalasnim rernama, ako su namenjene za kuvanje. Ne zaboravite da ih probušite da biste omogućili pari da izađe. Nikada ne koristite plastične kese u svrhe kuvanja jer će se one istopiti i raskidati.

Papir

- Ne bi trebalo da koristite nijednu vrstu papira za kuvanje koje dugo traje. To će zapaliti papir. Papirno posuđe je pogodno za masnu i suhu hranu koja zahteva kuvanje koje kratko traje.

Ne koristite reciklirani papir. Takav papir može da sadrži fragmente koji mogu da izazovu varničenje.

Drvene i posude od pruča

- Zbog toga što mikrotalasna izaziva sušenje i izvijanje drvenih struktura, velike drvene posude ne treba koristiti.

Porcelanske posude

- Uopšteno govoreći, posude napravljene od takvih materijala pogodne su za korišćenje u mikrotalasnoj rerni, ali trebalo bi da ih testirate da biste bili sigurni.

Metalne posude

- Metalne posude odbijaju mikrotalase dalje od hrane. Zato izbegavajte korišćenje takvih posuda.

**OPASNOST:**

Određeno posuđe za kuvanje koje sadrži visoke nivoe gvožđa ili olova nije pogodno za korišćenje kao posuda za kuvanje.

Obavezno testirajte posuđe za kuvanje da biste proverili pogodnost za mikrotalasno kuvanje.

Posuđe za kuvanje	Mikrotalasna	Roštilj	Konvekcija	Kombinovani režimi
Staklo otporno na toplotu	Da	Da	Da	Da
Staklo neotporno na toplotu	Ne	Ne	Ne	Ne
Keramika otporna na toplotu	Da	Da	Da	Da
Plastični tanjir bezbedan za mikrotalasnu	Da	Ne	Ne	Ne
Kuhinjski papir	Da	Ne	Ne	Ne
Metalni pleh	Da*	Da	Da	Da*
Metalna posuda	Ne	Da	Da	Ne
Aluminijumska folija i posuda od folije	Ne	Da	Da	Ne

* Koristite samo metalni pleh koji ste dobili uz rezu.

Postavljanje hrane

- Dobićete optimalne rezultate ako hranu podjednako rasporedite po posudi. Taj metod se može primeniti na mnogo načina da bi se dobili zadovoljavajući rezultati.
- Možete da kuvate puno identičnih komada (na primer krompira). Ako ih rasporedite na istoj razdaljini u krugu u rerni, bolje će se ispeći. Izbegavajte postavljanje komada jedan na drugi.
- Pošto su mikrotalasi snažniji na spoljnim slojevima hrane, kada kuvate komade hrane sa različitim oblicima i debljinom, deblje delove postavite u centar pleha. To će obezbediti da se ti delovi skuvaraju prvi.
- Ribu i drugu hranu koja nije ravna postavite tako da rep bude na ivici pleha.
- Fino isečene komade mesa možete da stavljate jedne na druge. Deblje stvari, na primer kobasice i komade mesa, treba stavljati jedne uz druge.
- Prelive i sosove zagrevajte u posebnoj posudi. Uske, duboke posude su bolje za te svrhe od širokih i plitkih. Posude ne treba da budu punije od dve trećine kada zagrevate prelive, sosove ili supe.
- Ako pečete čitave ribe, probušite ih da im koža ne bi pukla.
- Kada koristite najlon za umotavanje, kese ili papir za pečenje, probušite ih ili ostavite otvor da biste omogućili da para izađe.

- Mali komadi hrane skuvaće se brže od velikih, a komadi istog oblika skuvaće se brže od drugih delova. Za najbolje rezultate hranu secite jednako na delove iste veličine.

Visina hrane

- Sa hranom koja je veoma debela (obično komadi mesa) donji deo će se brže kuvati. To znači da je ponekad neophodno okrenuti takve komade nekoliko puta.
- Debeli komadi ili gusta hrana mogu da se stave na višu poziciju, omogućavajući mikrotalasima da deluju na donje i srednje slojeve hrane.

Saveti za kuvanje

Faktori koji utiču na vreme mikrotalasnog kuvanja:

- Vreme mikrotalasnog kuvanja zavisi od mnogih faktora. Temperatura sastojaka koji se koriste u receptu može značajno da utiče na vreme potrebno za kuvanje. Zato će se kolač koji se pravi od ledenog hladnog putera, mleka i jaja peći dosta duže od onog koja se pravi od sastojaka na sobnoj temperaturi.
- Naročito kada je reč o hlebu, kolačima i kremastim sosovima, preporučuje se određeni recepti za uklanjanje hrane iz rerne pre nego što bude potpuno gotova. Takva hrana, ako se ostavi prekrivena izvan rerne, nastavlja da se kuva kako toplota teče od spoljnih do unutrašnjih slojeva hrane.

Ako ostavite hranu u rerni dok se potpuno ne skuva, postoji rizik da će spoljni sloj zagoreti. Vremenom

ćete postati bolji u određivanju dužine kuvanja i ostavljanja hrane napolju.

- Ne ostavljajte hranu da se kuva bez nadzora. Mikrotalasna rerna se automatski osvetljava kada radi, što vam omogućava da pripazite na stanje onoga što se kuva.

Odmrzavanje:

- Vreme odmrzavanja može zavisiti od oblika paketa. Plitki, pravougaoni paketi odmrzavaju se brže od dubokih paketa.
- Odvajajte komade kako se odmrzavaju. Tako će se brže odmrzavati.
- Što više hrane kuvate, proces će duže trajati. Duplo većoj količini hrane potrebno je otprilike duplo više vremena. Ako je potrebno četiri minuta da se spremi jedan krompir, u proseku će trebati sedam minuta da se skuva dva.

Količina mikrotalasa koju rerna stvara ostaje ista koliko god hrane stavili unutra. To znači da, što više hrane stavite unutra, duže će se spremati.

Sadržaj tečnosti

- Sadržaj tečnosti utiče na vreme kuvanja jer su mikrotalasi osetljivi na vlagu. Hrana sa prirodnim tečnim sadržajem (kao što je povrće, riba i živina) skuvaće se brzo i lako. Kada kuvate suhu hranu kao što je pirinač i mahunarke, preporučuje se da dodate vodu.
- Zapamtite da se vlaga eliminiše u mikrotalasnoj remi, tako da kad kuvate hranu koja je suva, kao što je neko povrće, trebalo bi prvo da je pokvasite sa malo vode ili da je pokrijete tako da zadrži vlagu.
- Kada kuvate hranu sa veoma niskim sadržajem vode (odmrzavanje hleba, priprema kokica), isparavanje se brzo odvija. U takvim slučajevima rerna radi kao da je prazna i hrana može da zagori. A rerna ili pribor se mogu oštetiti. Zbog toga, pobrinite se da ste postavili potrebno vreme kuvanja i nikada ne ostavljate rernu bez nadzora tokom kuvanja.

Para

- Kada rerna radi, vlaga iz hrane ponekad može da izazove stvaranje pare. To je normalno.

Šećer

- Kada pripremate hranu sa velikim sadržajem šećera, na primer puding i voćne pite, pratite preporuke iz kuvara za mikrotalasnu.

Ako premašite preporučeno vreme kuvanja, to može da dovede do zagorevanja hrane ili oštećenja rerne.

Gustina hrane

- Lagana, porozna hrana kao što je hleb i kolači kraće se sprema od teške, guste hrane kao što je to komad mesa ili paprikaš. Budite pažljivi kada poroznu hranu kuvate mikrotalasima jer ona nema čvrste, suve površine.

Sadržaj kostiju i masti

- Kost provode toplotu, a masnoće se kuvaju brže od mesa. Kada kuvate komade mesa koji sadrže kosti ili masnoće, pobrinite se da se skuvaju podjednako i da se ne prekuvaaju.

Boja hrane

- Meso ili živina koja se kuvala petnaest minuta ili više pomalo će primiti braon boju u sopstvenoj masti. Da biste hrani koja je brzo pripremljena dali primamljiviji i ispržen izgled, možete da je prelijete soja sosom ili prelivom za roštilj. Ako koristite samo malo tog sosa, on neće uticati na glavni ukus hrane.

Smanjivanje unutrašnjeg pritiska u hrani

- Mnoge vrste hrane su prekrivene omotačima. Para se nakuplja unutra kako se takva hrana kuva, što može dovesti do njenog pucanja. Da biste izbegli to, probušite omotač viljuškom ili nožem. Tu proceduru treba da koristite na krompirima, pilećoj džigerici, dagnjama, žumancetu, kobasicama i određenim vrstama voća i povrća.

Okretanje i mešanje hrane tokom kuvanja

- Važno je mešati hranu kada je kuvate mikrotalasima. U klasičnom kuvanju hrana se meša da bi se pomešala. U mikrotalasnom kuvanju hrana se međutim meša da bi se toplota jednako raspodelila. Uvek mešajte od spolja ka sredini jer se spoljašnjost brže zagreva od sredine.
- Kod velikih i dugačkih komada, kao što su komadi mesa i čitava živina, trebalo bi da ih okrećete da biste obezbedili da se gornja i donja strana jednako skuvaaju. Zaista ćete možda morati da okrećete isečeno meso i piletinu.
- Okretanje hrane i mešanje tokom kuvanja važni su da bi se obezbedilo da se sve strane jednako ispeku.

Različita vremena kuvanja

- Da biste počeli, uvek počnite sa minimalnim vremenom kuvanja i proverite da li je hrana gotova. Vremena kuvanja iz ovog priručnika su približne vrednosti. Vremena kuvanja mogu da se razlikuju u zavisnosti od dimenzija i tipova hrane i posuda.

Vreme stajanja

- Ostavite hranu da stoji neko vreme nakon vađenja iz rerne. Tokom odmrzavanja, kuvanja i ponovnog zagrevanja, ostavljanje hrane da stoji neko vreme uvek daje bolje rezultate. To je zato što će se toplota jednako širiti preko hrane.

Unutar mikrotalasne rerne hrana će nastaviti da se kuva čak i posle isključivanja rerne. Period stajanja povećava toplotu hrane za 3–8 °C. Taj proces ne održava mikrotalasna rerna, već toplota iz hrane. Vreme stajanja može da se razlikuje zbog vrste hrane. Ponekad je taj period kratak kao vreme potrebno za uklanjanje hrane iz rerne i njeno posluživanje. Taj period može da traje i do deset minuta ako je reč o velikim količinama.

- Uklonite hranu iz plastičnih pakovanja pre kuvanja ili odmrzavanja. U nekim posebnim uslovima hranu ćete možda morati da pokrijete posebnim najlonom za umotavanje.
- Kod hrane kao što je meso, pileтина, hleb, kolači i kremasti sos naročito se preporučuje da ih izvadite iz rerne pre nego što budu potpuno gotovi i ostavite ih da stoje dok ne budu potpuno gotovi.

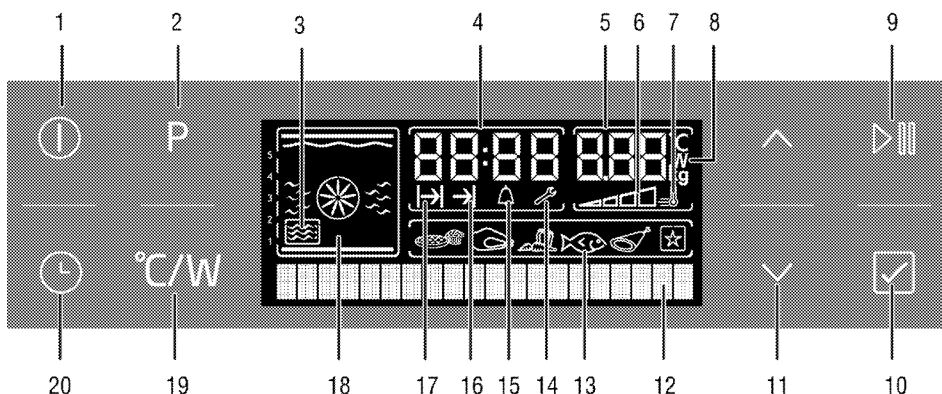
Kako koristiti mikrotalasnu rernu



Vreme mora da se podesi pre upotrebe rerne.
Ako se ne podesi vreme, rerna neće raditi.

Vaša mikrotalasna rerna radi po 3 različita principa, naime, samo mikrotalasi, samo funkcija rerne i kombinovani režim.

Režim rada	Opis
Mikrotalasa rerna	Kada rerna radi samo u režimu mikrotalasne, ona stvara toplotu direktno unutar hrane. Mikrotalasnu možete da koristite za zagrevanje jela ili pića, odmrzavanje ili kuvanje. U mikrotalasnoj jela se kuvaju, ali se ne peku.
Funkcija rerne	Samo grejači rerne pripremaju hranu zagrevanjem. Rernu možete da koristite za razne vrste kuvanja, kao i za odmrzavanje. Hrana se i kuva i peče u funkciji rerne.
Kombinovani režim	U kombinovanom režimu i grejači rerne i mikrotalasna rade istovremeno. Hrana se kraće kuva i peče u kombinovanom režimu.



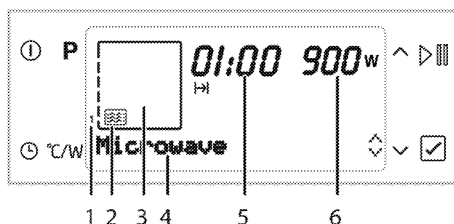
- 1 Taster Ukļj./isk.
- 2 Taster za izbor menija hrane
- 3 Simbol mikrotalasne
- 4 Polje indikatora tačnog vremena
- 5 Polje indikatora za temperaturu/težinu/snagu mikrotalasne
- 6 Simbol temperature u rerni
- 7 Simbol pojačivača (brzo predzagrevanje)
- 8 Simbol temperature/snage/težine
- 9 Taster za početak/zaustavljanje kuvanja
- 10 Taster za potvrdu
- 11 Tasteri za temperaturu/vreme/povećanje i umanjenje snage, kretanje u meniju
- 12 Displej za tekst
- 13 Displej za izbor menija hrane
- 14 Simbol podešavanja
- 15 Simbol alarma
- 16 End of Cooking Time symbol (Simbol za kraj vremena kuvanja)
- 17 Simbol vremena kuvanja
- 18 Displej za funkciju
- 19 Taster za temperaturu/težinu/snagu/podešavanje brzog zagrevanja
- 20 Taster za vreme i podešavanja

Rerna se vraća na displej pripravnosti kada se uključi i trenutno vreme se podešava. Na displeju se prikazuje samo trenutno vreme.

Samo tasteri ① i ② su funkcionalni kada displej ima taj status. Sve radnje možete da izvršite u meniju za podešavanja. Pogledajte: *Meni za podešavanja*.

Rad u režimu mikrotalasne

1. Dodirnite ① da biste uključili rernu.
2. Pojavljuje se početni ekran rada kada se rerna uključi.



- 1 Položaj police
- 2 Simbol mikrotalasne
- 3 Displej za funkciju
- 4 Displej za tekst
- 5 Polje vremena kuvanja: Označava podešeno vreme kuvanja.
- 6 Polje indikatora snage mikrotalasne/temperature/težine

Ovaj ekran sadrži režim mikrotalasne sa nivoom snage mikrotalasne, preporučenom pozicijom police i vremenom kuvanja.

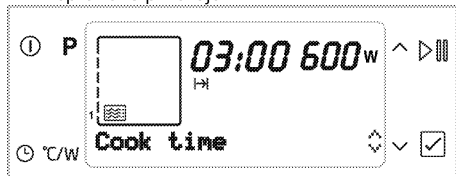
3. Ako želite da promenite nivo snage mikrotalasne, dodirnite °C/W jednom da biste došli do displeja za podešavanje snage.

Simbol **W** će trepereti.

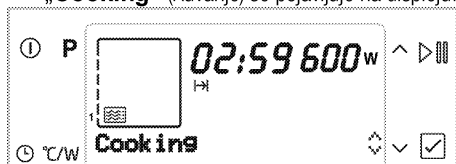


4. Dodirnite dok se željeni nivo snage ne pojavi u polju nivoa snage. Dodirnite da biste podešili nivo kada se željena vrednost pojavi na displeju.

5. Za vreme kuvanja dodirnite  jednom da biste otišli do stavke „Cook time“ (Vreme kuvanja) na sledećem displeju. Simbol  će trepereti.
6. Dodirnite  da biste izabrali željeno vreme kuvanja i potvrdite podešavanje pomoću tastera . Kada se vreme kuvanja podesi,  se neprekidno prikazuje.



7. Ako su vrednosti vremena i nivoa snage kuvanja prikladne, dodirnite  da biste počeli sa kuvanjem. Kuvanje počinje i „Cooking“ (Kuvanje) se pojavljuje na displeju.



 Ako su vrata rerne otvorena za vreme kuvanja, „Paused“ (Pauzirano) se prikazuje na displeju i mikrotalasno kuvanje se otkazuje.

 Kuvanje se zaustavlja kada se vrata rerne otvore. Morate ponovo da dodirnete  da biste nastavili sa kuvanjem nakon zatvaranja vrata rerne.

- » Rerna će raditi na podešenom nivou do kraja vremena kuvanja koje ste izabrali. Sijalica rerne je upaljena tokom procesa kuvanja.
8. Kada se kuvanje završi, na displeju se prikazuje „Good appetite“ (Prijatno) i oglašava se zvuk alarma.
 9. Da zaustavite zvuk alarma, samo dodirnite bilo koji taster.

Rad u kombinovanom režimu

1. Dodirnite  da biste uključili rernu.
2. Dodirnite  ili  da biste izabrali željeni kombinovani režim.



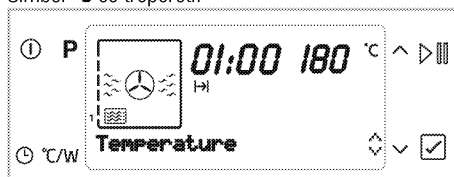
3. Ako želite da promenite nivo snage mikrotalasne, dodirnite  jednom da biste došli do displeja za podešavanje snage.

Simbol **W** će trepereti.



4. Dodirujte  dok se željeni nivo snage ne pojavi u polju nivoa snage. Dodirnite  da biste podesili nivo kada se željena vrednost pojavi na displeju.
5. Ako želite da promenite temperaturu u kombinovanom režimu, dodirnite  dvaput da biste došli do displeja za podešavanje temperature.

Simbol  će trepereti.



6. Dodirujte  dok se željena temperatura ne pojavi u polju indikatora temperature. Dodirnite  da biste podesili temperaturu kada se željena vrednost pojavi na displeju.
7. Za vreme kuvanja dodirnite  jednom da biste otišli do stavke „Cook time“ (Vreme kuvanja) na sledećem displeju. Simbol  će trepereti.
8. Dodirnite  da biste izabrali željeno vreme kuvanja i potvrdite podešavanje pomoću tastera . Kada se vreme kuvanja podesi,  se neprekidno prikazuje.



9. Ako su vrednosti vremena, nivoa snage i temperature kuvanja prikladne, dodirnite  da biste počeli sa kuvanjem. Kuvanje počinje i „Cooking“ (Kuvanje) se pojavljuje na displeju.



i Ako su vrata rerne otvorena za vreme kuvanja, „Paused“ (Pauzirano) se prikazuje na displeju i mikrotalasno kuvanje se otkazuje.

» Rerna se zagreva do podešene temperature i održava je do kraja izabranog vremena kuvanja. U isto vreme rerna nastavlja da radi na podešenom nivou snage mikrotalasne. Sijalica rerne je upaljena tokom procesa kuvanja.

i Tokom kuvanja moguće je promeniti nivo mikrotalasa i vreme kuvanja.

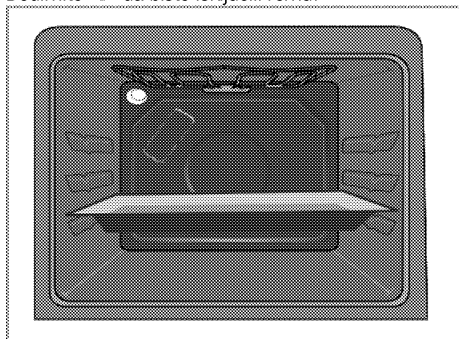
i Sat rerne prikazuje vreme kuvanja u obliku minuta i sekundi.

i U mikrotalasnom kuvanju ili u kombinovanom režimu na nižim temperaturama, miris se može zadržati nakon vađenja hrane jer će rerna biti hladna tokom kuvanja. U tom slučaju koristite rernu u režimu kuvanja sa ventilatorom na 230 °C 20 minuta.

i	Odgovarajući simboli trepću na ekranu za vreme podešavanja.
i	Program se otkazuje ako dođe do nestanka električne energije. Morate ponovo da programirate rernu.
i	Trenutno vreme se ne može podesiti ako radi neka funkcija rerne ili ako je aktivan poluautomatski ili automatski program.
i	Čak i kada je rerna isključena, lampa rerne se pali kada su vrata rerne otvorena.

Isključivanje električne rerne

Dodirnite **1** da biste isključili rernu.



Prva polica rerne je donja polica. **Koristite samo prvu policu za mikrotalasno kuvanje.**

i Iz bezbednosnih razloga maksimalno vreme koje može biti podešeno za „Cook time“ (Vreme kuvanja) je ograničeno na 12 minuta na najjačem nivou. Na drugim nivoima snage to vreme može da dostigne 90 minuta.

Režimi rada za mikrotalasnu

Redosled režima rada prikazan ovde može biti drugačiji u zavisnosti od konfiguracije vašeg proizvoda.



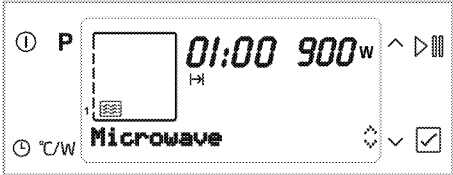
Kuvanje sa nekoliko polica u režimu mikrotalasne i kombinovanom režimu nije moguće. Oni su pogodni samo za kuvanje sa jednom policom.



Rerna se ne zagreva jedino u režimu mikrotalasne. Samo hrana se zagreva.

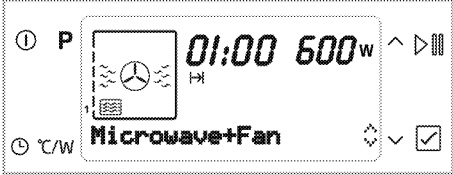
Mikrotalasna

Radi samo mikrotalasna. Ona se može koristiti za zagrevanje hrane i pića, kao i za kuvanje. Hrana se kuva bez pečenja.



Mikrotalasna + zagrevanje ventilatorom

Zadnji grejač rerne takođe radi uz mikrotalasnu. Topao vazduh, koji se zagreva zadnjim grejačem, se pomoću ventilatora ravnomerno i brzo širi kroz rernu. Jelo možete da skuvate za kratko vreme, a istovremeno ga i pečete.



Mikrotalasna + veliki roštilj

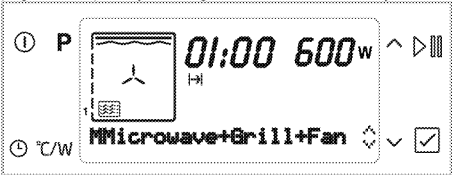
Rade mikrotalasna i roštilj na plafonu rerne. To je pogodno za pečenje velikog komada mesa na roštilju.



- Da biste ispekli roštilj, stavite velike ili srednje porcije na odgovarajuću policu ispod grejača za roštilj.
- Podesite temperaturu na maksimalni nivo.
- Okrenite hranu nakon polovine vremena pečenja roštilja.

Mikrotalasna + veliki roštilj + ventilator

Mikrotalasna i topao vazduh, koji se zagreva velikim roštiljem i pomoću ventilatora brzo širi kroz rernu. To je pogodno za pečenje velikog komada mesa na roštilju.



- Da biste ispekli roštilj, stavite velike ili srednje porcije na odgovarajuću policu ispod grejača za roštilj.
- Podesite temperaturu na maksimalni nivo.
- Okrenite hranu nakon polovine vremena pečenja roštilja.

Mikrotalasna + odmrzavanje

Rade mikrotalasna i samo ventilator (u zadnjem zidu). To je pogodno za sporo odmrzavanje smrznute zrnaste hrane na sobnoj temperaturi i hlađenje skuvane hrane.



Tabela funkcija

Tabela funkcija označava funkcije koje se mogu koristiti u režimu mikrotalasne i kombinovanom režimu i njihove odgovarajuće maksimalne i minimalne temperature.



Vrednosti snage u vatima za mikrotalasnu su 100, 200, 300, 600 i 900.

Funkcija	Opseg snage (W)	Opseg temperature (°C)
Mikrotalasna rerne	100-900	-
Mikrotalasna + zagrevanje ventilatorom	100-600	40-280
Mikrotalasna + veliki roštilj	100-600	50-280
Mikrotalasna + veliki roštilj + ventilator	100-600	50-280
Mikrotalasna + odmrzavanje	100-600	-

Tabela vremena kuvanja



Vremena navedena u tabeli su orijentaciona. Ona mogu da budu različita u zavisnosti od vrste hrane, debljine, tipa i vašeg načina kuvanja.



Prlva polica rerne je donja polica. Koristite samo 1. policu u mikrotalasnom kuvanju.

Jelo	Režim kuvanja	Težina (g)	Temperatura (°C)	Snaga mikrotalasne (W)	Vreme kuvanja (približ. u min.)
Baget piletina	Podržava mikrotalasna + ventilator	1000	210	600	25
Celo pile	Podržava mikrotalasna + ventilator	1500	15 min. 230 pa 200	600	35
Zamrznuta pica	Podržava mikrotalasna + ventilator	450	230	200	8
Čurka, batak	Mikrotalasna + roštilj + ventilator	1000	230	300	30
Sveži veliki krompiri	Podržava mikrotalasna + ventilator	1000	180	600	25
Gratin od krompira *	Podržava mikrotalasna + ventilator	1250	180	600	25
Dalljanske čufte	Podržava mikrotalasna + ventilator	1600	5 min. 230 pa 170	300	20
Cela riba	Mikrotalasna + roštilj + ventilator	1000	250	600	10
Pohovani riblji štapići	Podržava mikrotalasna + ventilator	600	230	300	12
Valjušci sa paradajzom i krompirom	Podržava mikrotalasna + ventilator	1500	210	200	35
Gotova jela (teblebije sa mesom)	Mikrotalana rena	400		600	3,5
Pilav	Mikrotalana rena	400		600	4

izvršite predzagrevanje pre kuvanja u kombinovanom režimu. Predzagrevanje treba da izvrše režimi rada rene.
 * Preporučuje se da dodate izrendani kačkavalj na to tokom poslednjih 5 minuta kuvanja.

Odmrzavanje

Jelo	Težina (g)	Snaga mikrotalasne (W)	Vreme otapanja (min.) (približno)	Vreme čekanja (min.)	Saveti
Samo crveno meso	250	200	6	10	Okrenite nakon polovine vremena
	500	200	12	10	Okrenite nakon polovine vremena
Mleveno meso	100	100	8	10	
	250	200	5	10	
	500	200	6	10	Okrenite nakon polovine vremena
Celo pile	1500	200	25	10	Okrenite nakon polovine vremena
pileći bataci	750	300	7	10	
Baget piletina	500	300	5	10	
	100	600	6	10	
Cela riba	250	200	7	5	Okrenite nakon polovine vremena
	500	200	10	5	Okrenite nakon polovine vremena
Kobasica	300	200	5	5	

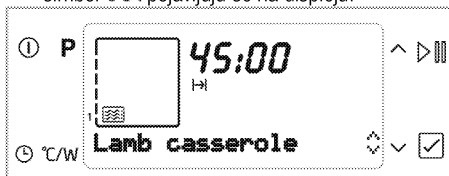
Funkcije spremnih jela

Izbor funkcija spremnih jela

Meni za spremna jela sadrži programe jela koje su za vas već specijalno pripremili profesionalni kuvari i koji su sačuvani u memoriji komandne jedinice. Da biste izabrali funkcije za spremna jela:

1. Dodirnite **1** da biste uključili renu.
2. Dodirnite **P** dvaput da biste izabrali displej funkcije mikrotalasne za spremna jela. U ovom koraku

„Lamb casserole“ (Jagnjeća musaka) i simbol  pojavljuju se na displeju.



3. Dodirnite  da biste izabrali željenu hranu.
4. Dodirnite  da biste počeli kuvanje.



Dodirnite  da biste počeli da kuvate jela koja ne zahtevaju predzagrevanje.

5. Ako jelo koje ste izabrali zahteva predzagrevanje, **„Preheating“** (Predzagrevanje) se pojavljuje na displeju.
6. **„Place the tray“** (Postavite pleh) pojavljuje se na displeju i zvuk alarma se oglašava kada se predzagrevanje završi ili kada pritisnete  da biste počeli da kuvate jela koja ne zahtevaju predzagrevanje.
7. Stavite jelo u reonu i zatvorite vrata rene. Kuvanje počinje i **„Cooking“** (Kuvanje) se prikazuje na displeju.
8. Kada se kuvanje završi, na displeju se prikazuje **„Good appetite“** (Prijatno) i oglašava se zvuk alarma.



Da zaustavite signal alarma, samo pritisnite bilo koju tipku.



Komanda „Back“ (Nazad), koja se vidi na displeju tokom kretanja u meniju jela, omogućava vam da se vratite na gornji meni. Na početni ekran za funkcije možete da se vratite ako pritisnete **P**.

JAGNJETINA EN COCOTTE

SASTOJCI

- 150 g kockica jagnjetine
- 100 g crnog luka
- 20 g crvene paprike
- 20 g zelene paprike
- 40 g svežeg krompira
- 20 g patlidžana
- 100 g of paradajza
- 2 čena belog luka
- ½ kašike kuvanog paradajza
- 1 kašika maslinovog ulja
- 10 g putera
- So
- Crni biber

PRIPREMA

- Iseckajte crni luk, crvenu papriku, zelenu papriku, krompir, patlidžan i paradajz otprilike na kockice.
- Iseckajte beli luk.
- Dobro pomešajte iseckano povrće, kockice jagnjetine i ostale sastojke u posudi.

- Sipajte mešavinu u staklenu posudu sa poklopcem i dodajte puter u komadićima.
- Zatvorite posudu.
- Stavite staklenu posudu sa poklopcem na tanjir na 1. polici prethodno zagrejane rene i skuvajte jelo.
- Preporučuje se da jelo poslužite kada odstoji 10 minuta nakon kuvanja.

GOVEDINA WELLINGTON

SASTOJCI

- 40 g crnog luka fino iseckanog na kockice
- 2 komada pečuraka fino iseckanih na kockice
- 1 čen fino iseckanog belog luka
- 70 ml pavlake
- So
- Crni biber
- 150 g fileta goveda pečene
- 1 parče lisnatog testa
- 1 umučeno jaje
- 1 kašika maslinovog ulja

PRIPREMA

- Zagrejte tiganj, sipajte 1 kašiku maslinovog ulja u dovoljno zagrejan tiganj. Na tiganju zapecite čitavu površinu fileta, koji ste začiniili koristeći so i biber (pobrinite se da se meso ne skuva potpuno). Potpuno ohladite meso.
- Ispržite crni luk, pečurke i beli luk u drugom tiganju. Kada voda koju su ispustile pečurke ispari, dodajte pavlaku i kuvajte mešavinu dok se ne zgusne. Potpuno ohladite mešavinu.
- Uvaljajte u brašno lisnato testo koje se 1 sat drži na sobnoj temperaturi i malo ga izvaljajte pomoću oklagije.
- Raširite polovinu ohlađene mešavine na sredini razvijenog lisnatog testa kašikom, postavite file na njega i obavite testo oko fileta (premažite jajetom mesta spajanja tako da se lisnato testo spoji).
- Stavite hranu na tanjir tako da mesta spajanja budu dole.
- Premažite umučena žumanca preko čitavog vrha.

- Stavite tanjir na 1. policu prethodno zagrejane rene i skuvajte jelo.

BRANCIN

SASTOJCI

- * 2 čitava brancina od 300 g, (zajedno 600 g)
- * 90 gr trakasto isečenog crnog luka (debljine 3–4 mm)
- * 1 krompir srednje veličine (isečen na kolutove 1–4 mm)
- * 1 sveža grančica lišća majčine dušice
- * 1 sveža grančica mirodije
- * 1 čen fino iseckanog belog luka
- * 1 izrendana kora limuna
- * 1 lovorov list
- * 10 ml limunovog soka
- * Puter
- * 10 ml maslinovog ulja
- * So, crni biber

PRIPREMA

- * Natrljajte ribu koristeći so, crni biber i puter.
- * Pomešajte krompir, crni luk, sveže lišće majčine dušice, svežu mirodiju, beli luk, izrendanu koru limuna, lovorov list, sok limuna i maslinovo ulje unutar posude.
- * Namažite pleh za kolače uljem.
- * Postavite polovinu crnog luka na sredinu nauljenog pleha i poredajte krompir oko luka.
- * Napunite ribu drugom polovinom crnog luka, a zatim ih stavite na krompir i luk.
- * Stavite tanjir na 1. policu prethodno zagrejane rene i skuvajte jelo.

ISEČENE ČUFTE SA POVRĆEM

SASTOJCI

- 1 crni luk srednje veličine
- 1 omanja crvena paprika
- 1 omanja zelena paprika
- 1 omanja žuta paprika
- 1 omanji patlidžan
- 1 omanja tikvica
- 2 paradajza srednje veličine
- 25 g putera
- 0,5 kg mlevenog mesa
- 175 g prezli
- 1 kašika kuvanog paradajza
- 1 jaje
- 30 ml pavlake

- 1 srednja kašika tucane crvene paprike
- So
- Crni biber

PRIPREMA

- Istopite puter u šerpi. Dodajte crni luk i patlidžan fino iseckane na kockice u ulje i pržite.
- Dodajte fino iseckane crvene, zelene i žute paprike u mešavinu i pržite još malo.
- Dodajte tikvice i paradajz fino iseckane na kockice u konačnu mešavinu i pržite (pobrinite se da povrće ne omekša previše). Omogućite mešavini da se potpuno ohladi.
- Dobro pomešajte mešano meso, jaje i pavlaku u drugoj posudi.
- Dodajte ohlađenu mešavinu povrća, so, crni biber, tucanu crvenu papriku i prezle u mešavinu mlevenog mesa i dobro pomešajte sve sastojke dok ne dobiju tvrdoću za čufte.
- Stavite mastan papir na standardni pleh i stavite mešano meso koje ima valjkast oblik na pleh.
- Stavite tanjir na 1. policu prethodno zagrejane rene i skuvajte jelo.
- Preporučuje se da čuftu poslužite isečenu kada odstoji na plehu 5 minuta nakon kuvanja.

SALATA OD CVEKLE SA KOZJIM SIROM

SASTOJCI

- * 10 cvekli od po 50 g
- * 2 narandže
- * 2 limuna
- * 90 ml balzamiko sirćeta
- * 100 ml maslinovog ulja
- * 1 mahuna vanile
- * So
- * Crni biber
- * 3 sveže grančice majčine dušice
- * 2 čena belog luka
- * 2 svežnja rukole
- * 10 omanjih čeri paradajzova
- * 100 g kozjeg sira

PRIPREMA

- * Pomešajte balzamiko sirće, kore od narandže, kore od limuna, jezgro mahune vanile, maslinovo ulje, fino iseckan beli luk i svežu majčinu dušicu (marinada).

- * Marinirajte sve neoguljene cvekle u tečnosti.
- * Poredajte sve marinirane cvekle na staklenu posudu sa poklopcem, zajedno sa marinadom i zatvorite poklopac.
- * Stavite staklenu posudu sa poklopcem na tanjir na 1. polici prethodno zagrejene rerne i skuvajte cveklju.
- * Izvadite skuvano jelo iz rerne i ostavite ga da se ohladi.
- * Ogulite cveklju i isecite je pomoću noža.
- * Pomešajte iseckanu rukolu, prepolovljeni čeri paradajz, komade narandži sa oljuštenom korom i isečenu cveklju.
- * Dodajte skuvanu i ohlađenu marinadu, so, crni biber i isečene komadiće kozjeg sira u mešavinu, pomešajte to i poslužite.

GRATIN OD KROMPIRA

SASTOJCI

- * 200 g svežeg krompira
- * 100 ml pavlake
- * 1 šaka oraščića u prahu
- * So
- * Crni biber
- * 1 čen fino iseckanog belog luka
- * 1 lovorov list
- * 1 sveža grančica majčine dušice
- * 1 kašičica putera

PRIPREMA

- * Iseckajte krompir na veoma tanke komade (1–2 mm) i ostavite ga u vodi 30 minuta.
- * Kuvajte pavlaku, oraščiće u prahu, so, crni biber, fino iseckan bel luk, lovorov list i majčinu dušicu.
- * Razmažite puter u staklenoj posudi i poredajte krompir u 2 reda. Sipajte polovinu mešavine u nju dok je vrela. Poredajte krompir u još 2 reda i sipajte preostalu mešavinu na to dok je vrela.
- * Stavite staklenu posudu na tanjir na 1. polici prethodno zagrejene rerne i skuvajte jelo.
- * Stavite stakleni poklopac naopačke na jelo koje se izvadi iz rerne (to stvara pritisak na jelo i ravna ga) i ostavite da odstoji.
- * Isecite gratin od krompira koji je potpuno ohlađen.
- * Zagrejte tiganj, sipajte 1 kašiku maslinovog ulja u dovoljno zagrejan tiganj i zagrejte/ispržite sve strane isečenog gratina od krompira.
- * Preporučuje se da se poslužuje vruće.

VRUĆ KOLAČ SA ČOKOLADNIM PRELIVOM

SASTOJCI

- * 2 kašike brašna
- * 2 kašike šećera
- * 2 kašike mleka
- * 1 kašika ulja
- * 1 kašika kakaoa
- * 1 jaje

SASTOJCI ZA ČOKOLADNI PRELIV

- * 50 g pavlake
- * 50 g crne čokolade

PRIPREMA

- U posudi dobro pomešajte brašno, kakao i šećer.
- Dodajte mleko, ulje i jaje u smesu i dobro promešajte.
- Napunite posudu za sufle smesom za kolač do pola.
- Stavite posudu za sufle na pleh i kuvajte u nezagrejanoj rerni.
- Skuvajte pavlaku u posebnoj posudi i skinite je sa šporeta. Dodajte izmrvljenu crnu čokoladu u pavlaku i mešajte dok se čokolada ne otopi (čokoladni preliv).
- Prelijte vruć kolač čokoladnim prelivom i poslužite.

LISNATE KIFLICE SA CIMETOM I SUVIM GROŽĐEM

SASTOJCI

- * 6 mera lisnatog testa
- * 1 žumance

SASTOJCI ZA NADEV

- * 100 ml vode
- * 100 g šećera
- * 1 kašičica suvog grožđa
- * 1 čaša oraha u prahu
- * ½ čaše kokosa
- * 1 kašičica cimeta

PRIPREMA

- Skuvajte vodu i šećer u šerpi. Skinite smesu sa šporeta. Dodajte orah u prahu, kokos i cimet i mešajte, a zatim omoguđite smesi da se potpuno ohladi (nadev).
- Uvaljajte u brašno lisnato testo koje se drži na sobnoj temperaturi 1 sat i malo ga izvaljajte pomoću oklagije.

- Raširite sastojke nadeva na razvijenom testu pomoću kašike i razbacajte suvo grožđe po tome.
- Uvijte testo i isecite ga na komade od 3 cm.
- Stavite mastan papir na pleh za kolače i poredajte kiflice na pleh razmaknuto, pa stavite žumance na sečene površine.
- Stavite tanjir na 1. policu prethodno zagrejane rerne i skuvajte jelo.
- Preporučuje se da se poslužuje toplo.

PUNJENO LIŠĆE VINOVE LOZE SA MASLINOVIM ULJEM

SASTOJCI

- * 500 g lišća vinove loze u soli
- * ½ šolje maslinovog ulja
- * Vruća voda
- * Sok pola limuna

SASTOJCI ZA NADEV:

- * 4 crna luka
- * 1 šolja maslinovog ulja
- * 2 kašike borovog oraha
- * 2 čaše pirinča
- * 1 kašika osušene nane
- * 1 srednja kašika crnog bibera
- * 1 srednja kašika cimeta
- * 5–6 g šećera u granulama
- * 2 kašike ribizli
- * 1 čaša iseckanog peršuna
- * 1 srednja kašika soli

PRIPREMA

- * Ispržite crni luk sa maslinovim uljem, dodajte pirinač u mešavinu i pržite još malo. Dodajte ostale sastojke za nadev u mešavinu i ostavite da odstoji.
- * Poredajte uvijene listove vinove loze u jednom redu u dovoljno velikoj staklenoj posudi sa poklopcem.
- * Dodajte mešavinu maslinovog ulja, soka limuna i vode tako da tečnost ne pređe gornju površinu listova vinove loze.
- * Zatvorite posudu.
- * Stavite staklenu posudu sa poklopcem zajedno sa plehom na 1. policu prethodno zagrejane rerne i skuvajte jelo.
- * Preporučuje se da se punjeni listovi vinove loze poslužuju kada odstoje 1 sat na sobnoj temperaturi, a zatim i u frižideru.

PILEĆI BATACI

SASTOJCI

- * 3 pileća bataka
- * 3 krompira srednje veličine (koluti od 1 cm)
- * 2 trakasto isečena crna luka (debljine 3–4 mm)
- * 2 paradajza isečena na kockice

SASTOJCI ZA MARINADU

- * 1 čen belog luka
- * ½ kašičice crnog bibera
- * 1 kašičica soli
- * 50 ml vinskog sirćeta
- * 1 kašika šećera u granulama
- * 1 kašika melase
- * 1 kašika meda
- * Sok 1 limuna
- * 2 sveže grančice lišća majčine dušice
- * 3 ml ljutog sosa od paprike
- * 1 kašičica mlevene paprike
- * 200 ml maslinovog ulja

PRIPREMA

- * Iseckajte beli luk i pomešajte sve sastojke za mariniranje.
- * Pomešajte pileće batak i pola marinade i pomešajte drugu polovinu sa paradajzom, krompirom i crnim lukom i marinirajte mešavinu 2 sata.
- * Poredajte pileće batak na sredini standardnog pleha. Stavite krompir oko pilećih bataka, a crni luk i paradajz između pilećih bataka.
- * Kuvajte jelo tako što ćete postaviti pleh na policu prethodno zagrejane rerne.
- * Neka jelo odstoji 5 minuta nakon kuvanja, a zatim ga poslužite.

6 Kako rukovati rernom

Opšte informacije o pečenju, pečenju mesa i pečenju na roštilju



UPOZORENJE

Vruće površine mogu da prouzrokuju opekotine!

Uredaj može da bude vruć za vreme upotrebe. Nikada ne dodirujte vruće gornjike, unutrašnje delove rerne, grejače itd. Udaljite decu.

Uvek koristite termootporne rukavice za rernu kada posude stavljate ili vadite iz vruće rerne.



OPASNOST:

Vodite računa kada otvarate vrata rerne, jer može da izađe para.

Para koja izlazi može da opeče vaše ruke, lice i/ili oči.

- Rasporedite komade koje treba peći na žičanoj polici ili u plehu za pečenje sa žičanom policom tako da oni ne prelaze veličinu grejača.
- Namestite žičanu policu ili pleh za pečenje sa rešetkom za roštilj na odgovarajućem nivou u rerni. Ako pečete na žičanoj polici, namestite pleh za pečenje na donjoj polici radi sakupljanja masnoće. U pleh dodajte malo vode radi lakšeg čišćenja.



Hrana koja nije podesna za pečenje na roštilju može da prouzrokuje požar. Za pečenje na roštilju koristite samo hranu koja je prikladna za intenzivnu toplotu roštilja. Ne stavljajte hranu u zadnji deo rešetke za roštilj. To je najtoplija oblast, pa bi masna hrana mogla da se upali.

Saveti za pečenje

- Koristite odgovarajuće nelepljive metalne tepsije ili aluminijumske posude ili termootporne silikonske kalupe.
- Prostor na polici iskoristite što je moguće bolje.
- Stavite kalup za pečenje na sredinu police.
- Izaberite pravilan položaj police pre nego što uključite rernu ili roštilj. Ne menjajte položaj police dok je rerna vruća.
- Vrata rerne držite zatvorena.

Saveti za pečenje mesa

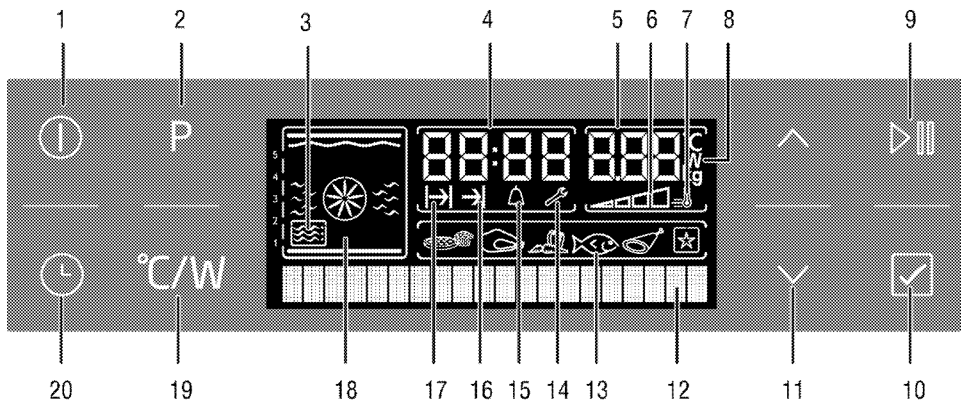
- Prelivanje celog pileta, ćurke i velikih komada mesa prelivima kao što su sok od limuna i crni biber pre kuvanja povećava efikasnost kuvanja.
- Pečenje mesa sa kostima traje 15 do 30 minuta duže u poređenju sa pečenjem iste količine mesa bez kostiju.
- Svaki centimetar debljine mesa zahteva približno 4 do 5 minuta kuvanja.
- Neka meso odstoji u rerni oko 10 minuta po završetku vremena kuvanja. Sokovi se bolje raspodeljuju po celom pečenju i ne ističu kada se meso seče.
- Riba se može staviti na srednju ili donju policu u termootpornu posudu.

Saveti za roštilj

Ako se meso, riba i piletina peku na roštilju, oni brzo dobijaju braonkastu boju, imaju lepu koru i ne suše se. Ravni komadi, ražnjići i kobasice su naročito pogodni za pečenje na roštilju, kao i povrće sa visokim sadržajem vode kao što su paradajz i crni luk.

Kako rukovati električnom rernom

i Pre korišćenja rerne podesite vreme. Ako se ne podesi vreme, rerma neće raditi.



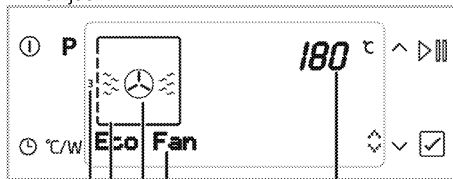
- 1 Taster Ukj./isk.
- 2 Taster za izbor menija hrane
- 3 Simbol mikrotalasne
- 4 Polje indikatora tačnog vremena
- 5 Polje indikatora za temperaturu/težinu/snagu mikrotalasne
- 6 Simbol temperature u rerni
- 7 Simbol pojačivača (brzo predzagrevanje)
- 8 Simbol temperature/snage/težine
- 9 Taster za početak/zaustavljanje kuvanja
- 10 Taster za potvrdu
- 11 Tasteri za temperaturu/vreme/povećanje i umanjenje snage, kretanje u meniju
- 12 Displej za tekst
- 13 Displej za izbor menija hrane
- 14 Simbol podešavanja
- 15 Simbol alarma
- 16 End of Cooking Time symbol (Simbol za kraj vremena kuvanja)
- 17 Simbol vremena kuvanja
- 18 Displej za funkciju
- 19 Taster za temperaturu/težinu/snagu/podešavanje brzog zagrevanja
- 20 Taster za vreme i podešavanja

Rerna se vraća na displej pripravnosti kada se uključi i trenutno vreme se podešava. Na displeju se prikazuje samo trenutno vreme.

Samo su tasteri **i** i **L** funkcionalni kada displej ima taj status. Sve radnje možete da izvršite u meniju za podešavanja. Pogledajte *Meni za podešavanja*.

Izbor temperature i režima rada

1. Dodirnite **i** da biste uključili rernu.
2. Pojavljuje se početni ekran rada kada se rerma uključi.



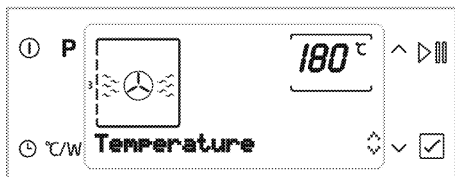
- 1 Položaj police
- 2 Displej za funkciju
- 3 Simbol funkcije
- 4 Displej za tekst
- 5 Polje indikatora temperature/težine

Taj ekran sadrži preporučene temperature u polju indikatora za temperaturu/težinu i aktivne grejače i preporučenu poziciju police na displeju funkcija.

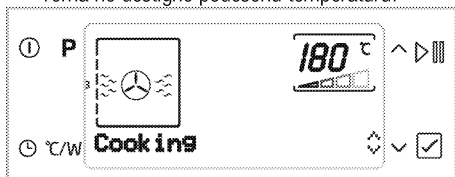
3. Dodirnite **~** da biste podesili željenu funkciju rada.

Nakon izbora funkcije, „Temperature“ (Temperatura), „Cook time“ (Vreme kuvanja) i „Booster“ (Pojačivač) (brzo zagrevanje) mogu da se podese.

4. Ako želite da promenite temperaturu, dodirnite **°C/W** jednom da biste došli do displeja za temperaturu.



5. Dodirnite dok se željena temperatura ne pojavi u polju indikatora temperature/težine.
- Dodirnite da biste podesili temperaturu kada se željena vrednost pojavi na displeju.
6. Ako su vrednosti funkcije i temperature kuvanja prikladne, dodirnite da biste počeli sa kuvanjem. Kuvanje počinje i „Cooking“ (Kuvanje) se pojavljuje na displeju. Nivoi temperature unutar rerne polako će rasti dok rerma ne dostigne podešenu temperaturu.



Isključivanje električne rerne

Dodirnite da biste isključili reru.

Tabela funkcija

Tabela funkcija označava funkcije koje se mogu koristiti u rerni i njihove odgovarajuće maksimalne i minimalne temperature.

	Funkcije se razlikuju u zavisnosti od modela uređaja.
	Maksimalno podesivo vreme kuvanja u režimima, osim za funkciju „zadržavanja toplote“, ograničeno je na 6 sati iz bezbednosnih razloga.
	Odgovarajući simboli trepću na ekranu za vreme podešavanja.
	Program se otkazuje ako nestane električne energije. Rernu morate ponovo programirati.
	Ne može se podesiti trenutno vreme dok radi bilo koja funkcija rerne ili ako je rerma programirana na poluautomatski ili automatski rad.
	Čak i kada je rerma isključena, lampa rerne se pali kada su vrata rerne otvorena.

Funkcija	Preporučena temperatura (°C)	Opseg temperature (°C)
Zagrevanje sa ventilatorom	180	40–250
Full grill	280	40–280
Donji grill	280	40–280
Ekso zagrevanje sa ventilatorom	180	160–220
Držanje na toplom	60	40–100

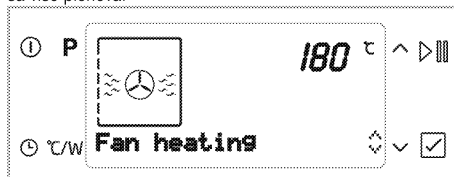
* Funkcije se razlikuju u zavisnosti od modela uređaja.

Režimi rada

Redosled radnih režima je prikazan tamo gde bi mogao da odstupa od konfiguracije vašeg uređaja.

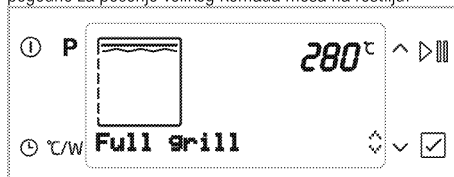
Zagrevanje ventilatorom

Topao vazduh, koji se zagreva zadnjim grejačem, se pomoću ventilatora ravnomerno i brzo širi kroz reru. To je pogodno za kuvanje jela na različitim nivoima polica, a u većini slučajeva nije potrebno predzagrevanje. Pogodno za kuvanje sa više plehova.



Veliki roštilj

Uključen je veliki roštilj ispod gornjeg dela rerne. To je pogodno za pečenje velikog komada mesa na roštilju.

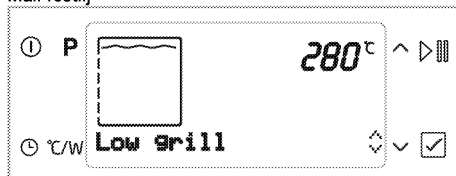


- Da biste ispekli roštilj, stavite velike ili srednje porcije na odgovarajuću policu ispod grejača za roštilj.
- Podesite temperaturu na maksimalni nivo.
- Okrenite hranu nakon polovine vremena pečenja roštilja.

Mali roštilj

Uključen je mali roštilj u gornjem delu rerne. Pogodno za jela sa roštilja i gratine.

Mali roštilj

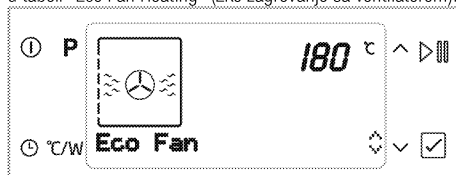


- Da biste ispekli roštilj, stavite male ili srednje porcije na odgovarajuću policu ispod grejača za roštilj.
- Podesite temperaturu na maksimalni nivo.
- Okrenite hranu nakon polovine vremena pečenja roštilja.

Ekonomično zagrevanje ventilatorom

Da ušedite energiju, možete da koristite ovu funkciju umesto da kuvate pomoću zagrevanja ventilatorom na temperaturi 160–220 °C. Međutim, vreme kuvanja (cooking time) će se malo produžiti.

Vreme kuvanja koje se odnosi na ovu funkciju naznačeno je u tabeli "Eco Fan Heating" (Eko zagrevanje sa ventilatorom).

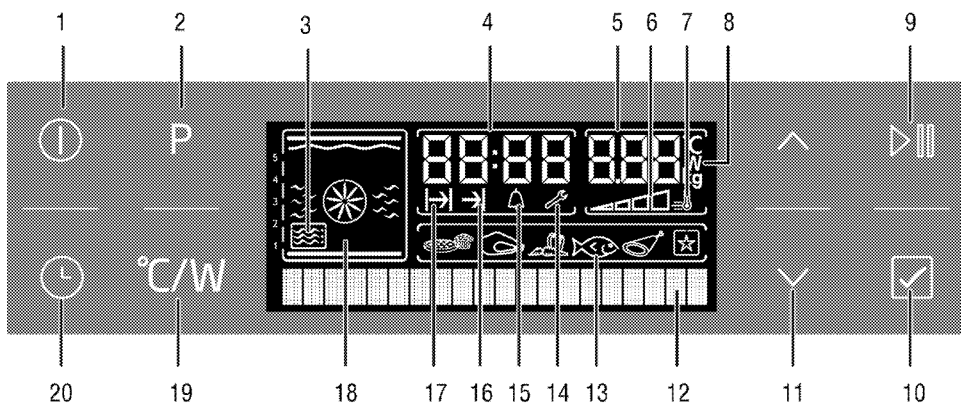


Održavanje toplote

Koristi se za održavanje temperature hrane spremne za posluženje u dužem vremenskom periodu.



Kako rukovati kontrolnom jedinicom **rerne**



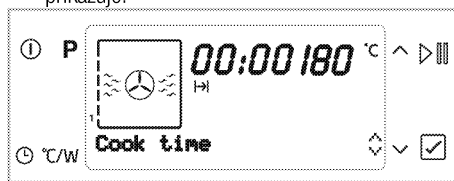
- 1 Taster Ukj./isk.
- 2 Taster za izbor menija hrane
- 3 Simbol mikrotalasne
- 4 Polje indikatora tačnog vremena
- 5 Polje indikatora za temperaturu/težinu/snagu mikrotalasne
- 6 Simbol temperature u rerni
- 7 Simbol pojačivača (brzo predzagrevanje)
- 8 Simbol temperature/snage/težine
- 9 Taster za početak/zaustavljanje kuvanja
- 10 Taster za potvrdu
- 11 Tasteri za temperaturu/vreme/povećanje i umanjenje snage, kretanje u meniju
- 12 Displej za tekst
- 13 Displej za izbor menija hrane
- 14 Simbol podešavanja
- 15 Simbol alarma
- 16 End of Cooking Time symbol (Simbol za kraj vremena kuvanja)
- 17 Simbol vremena kuvanja
- 18 Displej za funkciju
- 19 Taster za temperaturu/težinu/snagu/podešavanje brzog zagrevanja
- 20 Taster za vreme i podešavanja

Aktiviranje poluautomatskog rada

U ovom režimu rada možete da podesite vremenski interval kada rerna treba da bude uključena (vreme kuvanja).

1. Dodirnite ① da biste uključili rernu.
2. Dodirnite ili da biste podesili željeni režim rada rerne.

3. Za vreme kuvanja dodirnite jednom da biste otišli do stavke „Cook time“ (Vreme kuvanja) na sledećem displeju. Simbol će trepereti.
4. Dodirnite ili da biste podesili vreme kuvanja. Dodirnite da biste potvrdili. Kada se vreme kuvanja podesi, se neprekidno prikazuje.



5. Stavite jelo u rernu i zatvorite vrata rerne.
 6. Za temperaturu kuvanja dodirnite **°C/W** jednom da biste otišli do stavke **„Temperature“** (Temperatura) na sledećem displeju.
 7. Dodirnite ili da biste podesili temperaturu.
 8. Dodirnite da biste počeli kuvanje. **"Cooking"** (Kuvanje) će se prikazati na displeju.
- » Rerna se zagreva do podešene temperature i održava je do kraja izabranog vremena kuvanja. Sijalica rerne je upaljena tokom procesa kuvanja.



9. Kada se kuvanje završi, na displeju se prikazuje **„Good appetite“** (Prijatno) i oglašava se zvuk alarma.

- Da zaustavite zvuk alarma, samo dodirnite bilo koji taster.

Podešavanje pojačivača

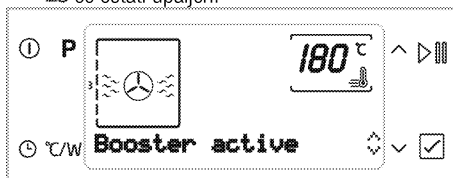
Koristite funkciju Booster (Pojačavač) (rapid pre-heating) (Brzo zagrevanje) kako bi rena brže postigla željenu temperaturu.



Pojačavač se ne može birati u funkcijama kuvanja Defrost (Odmrzavanje), Slow cooking (Sporo kuvanje), Warm keeping (Održavanje toplote) i Low temperature cooking (Kuvanje pri niskim temperaturama). Postavke pojačivača se otkazuju ako nestane električne energije.

Izaberite željenu funkciju kuvanja a zatim:

- Više puta na kratko dodirnite $^{\circ}\text{C}/\text{W}$ dok se na displeju ne prikaže „Booster passive“ (Pojačivač je pasivan).
- Dodirnite $\wedge$ da biste otišli do opcije „**Booster active**“ (Pojačivač je aktivan) na displeju. Simbol $\equiv$ će ostati upaljen.



Simbol $\equiv$ nestaje čim rena dostigne željenu temperaturu i rena nastavlja sa radom u funkciji u kojoj je bila i pre funkcije pojačivača.

- Da biste otkazali funkciju pojačivača, više puta na kratko dodirnite $^{\circ}\text{C}/\text{W}$ dok se na displeju ne prikaže „Booster active“ (Pojačivač je aktivan).
- Dodirnite $\wedge$ da biste otišli do opcije „**Booster passive**“ (Pojačivač je pasivan) na displeju.



» Kada se vratite na displej za izbor funkcije nakon ovog procesa, $\equiv$ nestaje.

Korišćenje zaključavanja tastera

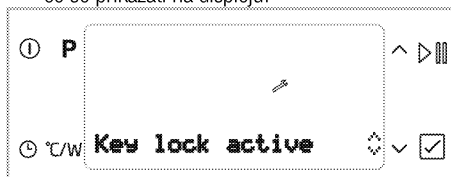
Aktiviranjem funkcije zaključavanja tipke možete sprečiti da neko dira renu.



Zaključavanje tastera se može koristiti i kada rena radi i kada ne radi. Renna se može isključiti dodirivanjem tastera $\odot$, čak i ako je zaključavanje tastera aktivirano dok rena radi.

Aktiviranje zaključavanja tastera

- Više puta na kratko dodirnite $\odot$ dok se na displeju ne prikaže „**Key lock** **passive**“ (Zaključavanje tastera je pasivno).
- Dodirnite $\wedge$ da aktivirate zaključavanje tastera. Nakon aktiviranja zaključavanja tastera, „**Key lock active**“ (Zaključavanje tastera je aktivno) će se prikazati na displeju.



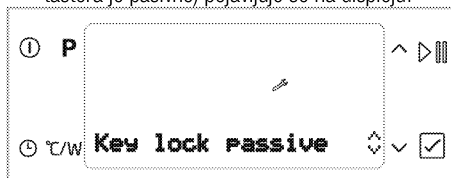
» Nakon aktiviranja zaključavanja tastera, upozorenje „Key lock active“ (Zaključavanje tastera je aktivno) će se prikazati na displeju kada pritisnete bilo koji taster (osim $\vee$).



Tasteri rene ne funkcionišu kada se aktivira funkcija zaključavanja tastera. Zaključavanje tipke se neće otkazati u slučaju da nestane električne energije.

Deaktiviranje zaključavanja tastera

- Dodirnite $\vee$ da deaktivirate zaključavanje tastera. „**Key lock passive**“ (Zaključavanje tastera je pasivno) pojavljuje se na displeju.



Korišćenje tajmera kao alarma

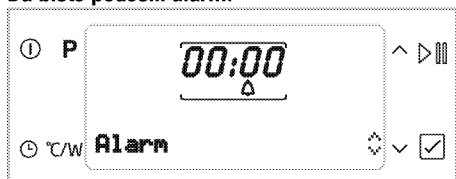
Vremenski programator rene možete koristiti za bilo kakva upozorenja ili kao podsetnik odvojeno od programa kuvanja.

Budilnik nema uticaja na funkcije rene. Koristi se samo za upozorenja. Na primer, ovo je korisno kad želite da okrenete hranu u reni posle određenog vremena. Alarmni sat će se oglasiti kada istekne vreme koje ste podesili.



Maksimalno vreme alarma može da bude 23 sati i 59 minuta.

Da biste podesili alarm:



1. Više puta na kratko dodirnite dok se na displeju ne prikaže simbol .
2. Dodirnite ili da biste podesili vreme. Simbol ostaje upaljen posle podešavanja vremena alarma.
3. Kada vreme alarma istekne, počinje da treperi i oglašava se zvuk alarma.
4. Pritisnite bilo koji taster da zaustavite alarm.

Da biste otkazali alarm:

1. Više puta na kratko dodirnite dok se na displeju ne prikaže simbol .
2. Dodirnite dok se „00:00“ ne pojavi na displeju.

Tabela vremena kuvanja



Navedene vrednosti su laboratorijski utvrđene. Vrednosti koje vama odgovaraju mogu se razlikovati od ovih vrednosti.

Pečenje jela i pečenje mesa



1. polica rene je donja polica.

Jelo	Broj nivoa kuvanja		Položaj police	Temperatura (°C)	Vreme kuvanja (približ. u min.)
Kolači u plehu*	Jedan nivo		1	175	30 ... 40
Kolač u kalupu*	Jedan nivo		1	175	50 ... 60
Mafini*	Jedan nivo		1	175	25 ... 35
Koh*	Jedan nivo		1	200	8 ... 15
Kolači sa orasima*	Jedan nivo		1	175	25 ... 30
	2 nivoa		1-3	170 ... 180	35 ... 45
Pecivo od kvasnog testa*	Jedan nivo		1	200	35 ... 45
	2 nivoa		1-3	200	45 ... 55
Obogaćena peciva*	Jedan nivo		1	190	25 ... 35
	2 nivoa		1-3	190	35 ... 45
Kvasac*	Jedan nivo		1	200	35 ... 45
Lazanje*	Jedan nivo		1	200	30 ... 40
Goveđe šnide (cele) / Pečenje	Jedan nivo		1	25 min. na 250/maks., zatim 180 ... 190	100 ... 120
Jagnjeći but (musaka)	Jedan nivo		1	25 min. na 220, a zatim 180 ... 190	70 ... 90
Pečeno pile	Jedan nivo		1	15 min. na 250/maks., zatim 190	55 ... 65
Ćurka (sečena)	Jedan nivo		1	25 min., 250/maks., zatim 190	150 ... 210
Riba	Jedan nivo		1	200	20 ... 30

Prilikom kuvanja sa 2 pleha istovremeno, duboki pleh stavite na gornju policu rene, a plitak pleh na donju policu.

* Za sve vrste jela predloženo da izvršite predzagrevanje.

Ekonomično zagrevanje ventilatorom



Nemojte menjati temperaturu kuvanja nakon što kuvanje počne u režimu "Eko zagrevanje sa ventilatorom".



Ne otvarajte vrata u režimu ekonomičnog grejanja ventilatorom.

Jelo	Broj nivoa kuvanja		Položaj police	Temperatura (°C)	Vreme kuvanja (približ. u min.)
Kolači u papiru	Jedan nivo		1	200	35 ... 40
Kolači sa orasima	Jedan nivo		1	200	30 ... 35
Pecivo od kvasnog testa	Jedan nivo		1	200	40 ... 45
Obogaćena peciva	Jedan nivo		1	200	40 ... 45

Saveti za pečenje kolača

- Ako je kolač previše suv, povećajte temperaturu za nekih 10°C i skratite vreme pečenja.

- Ako je kolač vlažan, koristite manje tečnosti ili smanjite temperaturu za 10°C.

- Ako je kolač previše taman na površini, stavite ga na donju policu, smanjite temperaturu i produžite vreme pečenja.
- Ako je dobro ispečen iznutra ali je lepljiv spolja koristite manje tečnosti, smanjite temperaturu i produžite vreme pečenja.

Saveti za pečenje testa

- Ako je pecivo previše suvo, povećajte temperaturu za nekih 10°C i skratite vreme pečenja. Naprskajte slojeve testa sosom od mleka, ulja, jaja i jogurta.
- Ako je testenini potrebno puno vremena da se ispeče, povedite računa da debljina testenine koju ste pripremili ne premašuje dubinu pleha.
- Ako gornji sloj testenine dobije braon boju, ali donji deo nije ispečen, postarajte se da se prevelika količina sosa koji ste upotreбили za testeninu ne nalazi na dnu testenine. Pokušajte da sos ravnomerno raspodelite na sve slojeve testa i na površinski sloj radi podjednako pečenja.



Testeninu pecite u skladu sa režimom i temperaturom, koji su navedeni u tablici kuvanja. Ako donji deo još uvek nije dovoljno ispečen, sledeći put pleh postavite za jedan nivo niže.

Saveti za kuvanje povrća

- Ako jelo sa povrćem izgubi tečnost i postane previše suvo, kuvajte ga u šerpi sa poklopcem radije nego u plehu. Zatvorene posude će zadržati sokove jela.
- Ako se jelo od povrća ne skuva, obarite povrće pre samog kuvanja ili ga pripremite kao konzerviranu hranu i stavite u rernu.

Funkcije spremnih jela

Izbor funkcija spremnih jela

Meni za spremna jela sadrži programe jela koje su za vas već specijalno pripremili profesionalni kuvari i koji su sačuvani u memoriji komandne jedinice.

U ovom meniju funkcije temperature, položaja police, težine i kuvanja se automatski podešavaju.

Možete promeniti težinu i vreme kuvanja u skladu sa jelom i vašim ukusom.

Da biste izabrali funkcije za spremna jela:

1. Dodirnite **ⓘ** da biste uključili rernu. Pojavljuje se početni ekran rada kada se rerna uključi.
2. Dodirnite **P** da biste izabrali displej za funkciju spremnih jela: U ovom koraku na displeju se pojavljuje „Cakes&breads&tarts“ (Kolači, hleb i pite).



3. Dodirnite **↕** da biste izabrali glavni meni funkcije za spremna jela (kolači, hleb i pite, meso, riba, živinsko meso, specijalna jela, specijaliteti).
4. Dodirnite **☑** da biste potvrdili glavni meni za jela koji ste izabrali.
5. Dodirnite **↕** da biste izabrali željeno jelo (kolači sa orasima, kolači, mafini itd.).



6. Stavite jelo u rernu.
7. Dodirnite **▶▶** da biste počeli sa kuvanjem. „Cooking“ (Kuvanje) će se prikazati na displeju.
8. Kada se kuvanje završi, na displeju se prikazuje „Good appetite“ (Prijetno) i oglašava se zvuk alarma.



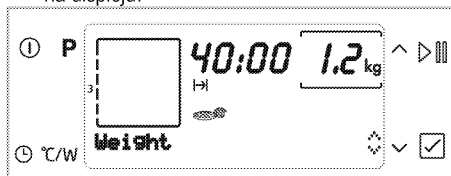
Da prekinete zvučno upozorenje, samo pritisnite bilo koju tipku.



Komanda „Back“ (Nazad) na displeju vam, dok se krećete po meniju jela, omogućava da se vratite na gornji meni. Na prvi ekran za funkcije možete da se vratite ako pritisnete **P**.

Pre nego što počnete sa kuvanjem u meniju za spremna jela, možete podesiti težinu u zavisnosti od vrste jela koje ste izabrali. Da biste to uradili:

1. Dodirnite **°C/W** nakon izbora željenog jela. Pojavljuje se „Weight“ (Težina) i simbol **kg** treperi na displeju.



2. Dodirnite **↕** da biste podesili težinu i potvrdite pritiskanjem tastera **☑**.



Rena će automatski promeniti temperaturu i vreme kuvanja na osnovu promene težine.



Težinu možete da menjate samo za ona jela za koja je težina naznačena.

3. Dodirnite  da biste počeli sa kuvanjem.

Meni za gotova jela:

Može se razlikovati u zavisnosti od modela

Kolači, hleb i pite	Meso	Riba	Živinsko meso	Lagana jela	Specijaliteti	Mikrotalasna
Kolači sa orasima	Kofte od pečene jagnjetine	Pečeni brancin	Pečena piletina < 1600 g	Musaka	Fermentacija	Jagnjeća musaka
Vol au vent	Pečena govedina	Sardine na pari	Piletina, pečena na roštilju	Makarone sa sirom	Pečeni kesten	Govedina Wellington
Kiflice sa cimetom	Dalijanske čufte	Bakalar <merlan>	Piletina, fileti	Klasične lasanje		Brancin
Kolač od suvog grožđa i limuna		Fileti lososa	Pečena patka	Musaka		Isečene čufte sa povrćem
Kolači u papiru						Salata sa kozjim sirom
Čokoladne kocke						Gratin od krompira
Štrudla sa jabukama						Vruć kolač sa čokoladnim prelivom
Pita od jabuke						Lisnate kiflice sa cimetom i suvim grožđem
Obogaćena peciva						Punjeno lišće vinove loze sa maslinovim uljem
						Pileći bataci

Meni za podešavanja

Podešavanje osvetljenosti

Osvetljenost ekrana može biti podešena samo kada je rerna isključena.

1. Više puta na kratko dodirnite  dok se na displeju ne prikaže „Brightness“ (Osvetljenost).
2. Postoje 4 nivoa osvetljenosti, naime, 1, 2, 3 i 4. Dodirnite  da biste izabrali željeni nivo.



Nivo osvetljenosti se smanjuje radi uštede struje kada je rerna isključena. Ponovo se vraća radi podešavanja nivoa kada je rerna uključena.

Podešavanje kontrasta

Kontrast se može podesiti samo kada je rerna isključena.

1. Više puta na kratko dodirnite  dok se na displeju ne prikaže „Contrast“ (Kontrast).
- Postoje 4 nivoa kontrasta, naime, 1, 2, 3 i 4. Dodirnite  ili  da biste izabrali željeni nivo kontrasta.

Podešavanje jačine zvuka

Podešavanje jačine zvuka može da se izvrši samo kada je rerna isključena.

- Više puta na kratko dodirnite  dok se na displeju ne prikaže „Volume“ (Jačina zvuka).
2. Postoje 3 nivoa jačine zvuka, naime, 0 (bez zvuka), 1 i 2. Dodirnite  ili  da biste izabrali željeni nivo.

Podešavanje jezika

Jezik se može podesiti samo kada je rerna isključena.

1. Više puta na kratko dodirnite  dok se na displeju ne prikaže „Selected Language“ (Izabrani jezik).
2. Dodirnite  ili  da biste izabrali željeni jezik.

Kako rukovati roštiljem



UPOZORENJE

Zatvorite vrata rerne za vreme pečenja na roštilju.

Vruće površine mogu da prouzrokuju opekotine!

Uključivanje roštilja

1. Dodirnite  da biste uključili rernu.
2. Dodirnite  da biste izabrali željenu funkciju roštilja.

Nakon izbora funkcije, „Temperature“ (Temperatura), „Cook time“ (Vreme kuvanja) i „Booster“ (Pojačivač) (brzo zagrevanje) mogu da se podese.

3. Ako želite da promenite temperaturu, dodirnite  jednom da biste došli do displeja za temperaturu.
 4. Dodirujte  dok se željena temperatura ne pojavi u polju indikatora temperature/težine.
- Dodirnite  da biste podesili temperaturu kada se željena vrednost pojavi na displeju.
5. Ako su vrednosti funkcije, temperature i vremena kuvanja prikladne, dodirnite  da biste počeli sa kuvanjem. Kuvanje počinje i „Cooking“ (Kuvanje) se pojavljuje na displeju.
- Isključivanje roštilja
1. Dodirnite  da biste isključili rernu.

Tabela vremena kuvanja za roštilj

Pečenje na električnom roštilju

Hrana	Visina umetanja	Vreme pečenja (približ.)
Riba	2..3	20..25 min. *
Pileći fileti	2..3	25..35 min.
Jagnjići kotleti	2..3	20..25 min.
Pečena govedina	2..3	25..30 min. *
Teleće kremenačle	2..3	25..30 min. *
Tost-hleb	3	1..2 min.
* zavisi od debljine		

7 Održavanje i čišćenje

Opšte informacije

Radni vek ovog proizvoda će se produžiti, a mogućnost pojavljivanja problema će se smanjiti ako se proizvod redovno čisti.



OPASNOST:

Isključite proizvod iz struje pre nego što započnete radove održavanja i čišćenje. Postoji opasnost od električnog udara!



OPASNOST:

Pre čišćenja sačekajte da se proizvod ohladi. Vruće površine mogu da prouzrokuju opekotine!

- Temeljno očistite uređaj posle svake upotrebe. Na taj način će biti moguće lakše ukloniti ostatke od kuvanja i izbeći njihovo obgorevanje pri sledećoj upotrebi uređaja.
- Za čišćenje nisu potrebna specijalna sredstva za čišćenje. Koristite toplu vodu i tečnost za pranje, meku tkaninu ili sunder za čišćenje uređaja i obrišite ga suvom tkaninom.
- Uvek se pobrinite da višak tečnosti nakon čišćenja bude temeljno obrisano, a prosuta tečnost odmah uklonjena brisanjem.
- Nemojte koristiti sredstva za čišćenje koja sadrže kiselinu ili hlorid za čišćenje nerđajućih ili inox površina i ručice. Koristite mekanu tkaninu sa tečnim deterdžentom (ne abrazivnim) za brisanje tih delova, vodeći računa da brišete u jednom smeru.



Prilikom upotrebe nekih deterdženata ili sredstava za čišćenje mogla bi da se ošteti površina.

Ne koristite agresivne deterdžente, praškove/tečnosti za čišćenje ili oštre predmete tokom čišćenja.

Ne koristite abrazivna sredstva za čišćenje ili tvrde metalne strugače za čišćenje stakla na vratima rerne jer mogu izgrebati površinu, što može dovesti do razbijanja stakla



Ne koristite paročistače za čišćenje uređaja da ne biste izazvali električni udar.

Čišćenje delova mikrotalasne rerne

- Ako se para nakuplja unutar ili oko spoljašnjosti vrata rerne, obrišite je mekanom krpom. To se može desiti kada mikrotalasna rerna radi u uslovima visoke vlažnosti. I to je normalno.
- pobrinite se da ga vratite na pravo mesto.

- Uklonite mirise iz rerne uz čašu vode i sok i koru jednog limuna u dubokoj posudi koja može da se koristi u mikrotalasnoj i kuvajte 5 minuta. Dobro je obrišite i osušite mekom krpom.
- Kada bude neophodno da zamenite sijalicu rerne, obratite se ovlašćenom serviseru kako bi je on zamenio.
- Rernu treba redovno čistiti, a sve ostatke hrane uklanjati. Ako rerna ne bude održavana u čistom stanju, to može dovesti do trošenja površine što bi moglo negativno da utiče na životni vek proizvoda i stvori opasne situacije.
- Ne odlažite ovaj proizvod zajedno sa kućnim otpadom. Trebalo bi da se odloži u određeni centar za odlaganje koji obezbeđuju lokalne službe.



Budite pažljivi da ne oštetite zaptivač vrata tokom čišćenja vrata rerne. Nemojte da koristite rernu ako je zaptivač vrata oštećen.

Čišćenje kontrolne table

Kontrolnu tablu i kontrolne potencijometre čistite vlažnom krpom i osušite brisanjem.



Ne uklanjajte komandne tastere / dugmad radi čišćenja komandne table. Komandna tabla može da se ošteti!

Čišćenje rerne

Čišćenje vrata rerne

Za čišćenje vrata rerne, koristite toplu vodu i tečnost za pranje, meku tkaninu ili sunder za čišćenje uređaja i obrišite ga suvom tkaninom.



Ne koristite oštra sredstva za čišćenje ili tvrde metalne strugače za čišćenje vrata rerne. Oni mogu da izgrebu površinu i unište staklo.

Zamena sijalice rene



OPASNOST:

Pre zamene sijalice u remini uverite se da je proizvod isključen iz struje i ohlađen radi izbegavanja opasnosti od električnog udara. Vruće površine mogu da prouzrokuju opekotine!



Sijalica rene je specijalna električna sijalica koja je otporna na temperature do 300 °C. Za detalje pogledajte *Tehničke specifikacije*. Lampe za remini možete nabaviti kod ovlašćenih serviseri.



Položaj lampe može da se razlikuje od položaja na slici.



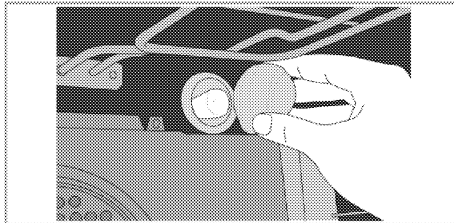
Lampa koja se koristi u ovom uređaju nije prikladna za osvetljavanje prostorije u domaćinstvu. Namena ove lampe je da pomogne korisniku da vidi hranu.



Lampe u ovom uređaju moraju da izdržavaju ekstremne fizičke uslove, kao što su temperature preko 50 °C.

Ako vaša remina ima okruglu sijalicu:

1. Isključite proizvod iz struje.
2. Stakleni poklopac okrećite suprotno smeru kretanja kazaljke na satu da biste ga uklonili.



3. Izvucite sijalicu rene iz njenog grla i zamenite je novom.
4. Namestite stakleni poklopac.

8 Otklanjanje kvarova

Rerna ispušta paru kada se koristi.

- Normalno je da se u toku rada javlja para. >>> *To nije kvar.*

Proizvod emituje metalni zvuk (buku) tokom grejanja i hlađenja.

- Kada se metalni delovi zagrevaju, može doći do njihovog širenja što stvara buku. >>> *To nije kvar.*

Proizvod ne radi.

- Osigurač napajanja je pregoreo ili je reagovao. >>> Proverite osigurače u kutiji sa osiguračima. Ako je potrebno, zamenite ih ili ih resetujte.
- Proizvod nije priključen u (uzemljenu) utičnicu. >>> Proverite utikač.
- Dugmad/potenciometri/tasteri na kontrolnoj tabli ne funkcionišu. >>> Možda je zaključavanje tastera uključeno. *Isključite ga. (Pogledajte.)*

Sijalica u rerni ne radi.

- Sijalica u rerni je u kvaru. >>> *Zamenite sijalicu.*
- Nema napajanja. >>> Proverite da li ima struje. *Proverite osigurače u kutiji sa osiguračima.* Ako je potrebno, zamenite ili resetujte osigurače.

Rerna ne greje.

- Funkcija i/ili temperatura nisu podešeni. >>> Podesite funkciju i temperaturu pomoću potenciometra/tastera za izbor funkcije i/ili temperature.
- Nema napajanja. >>> Proverite da li ima struje. *Proverite osigurače u kutiji sa osiguračima.* Ako je potrebno, zamenite ili resetujte osigurače.

Nema odziva kada tastere/dugmad držim pritisnutim duže vreme

- Nemojte da koristite rernu. Isključite prekidač i iskopčajte uređaj. Pozovite ovlašćenog servisera.

Mikrotalasna ne radi.

- Proizvod nije ispravno priključen u utičnicu >>> *Ukopčajte utikač u utičnicu.*
- Vrata nisu dobro zatvorena. >>> *Trebalo bi da vrata „kliknu“ tokom zatvaranja.*
- Može postojati prepreka između vrata i prednjeg dela rerne. >>> *Uklonite prepreku i dobro zatvorite vrata.*

Čudni zvuci se čuju kada mikrotalasna radi.

- Unutar rerne se javlja električni luk koji je rezultat stranog metalnog objekta. >>> *Uklonite metalni objekat iz rerne.*
- Oprema rerne dodiruje zidove rerne. >>> *Izbegavajte kontakt sa vratima rerne.*
- U rerni se nalaze delovi pribora za jelo ili pribora za kuvanje. >>> *Uklonite deo pribora za jelo ili pribor za kuvanje iz rerne.*

Hrana se ne zagreva ili se zagreva veoma sporo.

- Nije izabrano ispravno vreme rada i/ili nivo snage. >>> *Izaberite prikladnu snagu i vreme kuvanja za hranu.*
- Količina hrane može da bude veća od normalne ili može biti hladnija od uobičajenog. >>> *Podesite dodatno vreme za kuvanje. Redovno proveravajte hranu da ne bi zagorela.*
- U rerni se nalaze delovi pribora za jelo ili pribora za kuvanje. >>> *Uklonite deo pribora za jelo ili pribor za kuvanje iz rerne.*

Hrana je prevruća, suva ili zagorela

- Nije izabrano ispravno vreme rada i/ili nivo snage. >>> *Proverite da li ste izabrali prikladnu snagu i vreme kuvanja za hranu.* Pozovite ovlašćenog servisera ako je rerna oštećena.

Čuju se neki zvuci kada se vreme kuvanja završi.

- *Rashladni ventilator možda radi. >>> To nije kvar. Rashladni ventilator nastavlja da radi nakon što se rerna isključi. Ventilator će se automatski zaustaviti kada temperatura opadne do određenog nivoa.*



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