

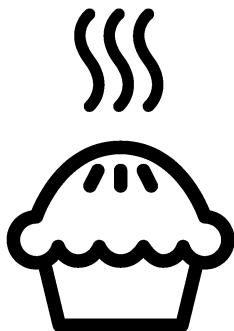


Built-in Oven

User Manual

Vgrajena pečica

Navodila za uporabo



BIR15500XPS

EN / SL

285.4443.13/R.AH/29.07.2020

7793088604

Please read this user manual first!

Dear Customer,

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

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

Explanation of symbols

Throughout this user manual the following symbols are used:



Important information or useful hints about usage.



Warning of hazardous situations with regard to life and property.



Warning of electric shock.



Warning of risk of fire.



Warning of hot surfaces.



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

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

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1 Important instructions and warnings for safety and environment

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

General safety

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

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

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

unless they have been given supervision or instruction. Children should be supervised and ensure they do not play with the appliance

- If the product is handed over to someone else for personal use or second-hand use purposes, the user manual, product labels and other relevant documents and parts should be also given.
- Installation and repair procedures must always be performed by Authorised Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons which may also void the warranty. Before installation, read the instructions carefully.
- Do not operate the product if it is defective or has any visible damage.
- Ensure that the product function knobs are switched off after every use.

Electrical safety

- If the product has a failure, it should not be operated unless it is repaired by an Authorised Service Agent. There is the risk of electric shock!
- Only connect the product to a grounded outlet/line with the voltage and protection as specified in the “Technical specifications”. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.
- Never wash the product by spreading or pouring water onto it! There is the risk of electric shock!
- Never touch the plug with wet hands! Never unplug by pulling on the cable, always pull out by holding the plug.
- 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 with the rear surface; otherwise, connections can get damaged.
- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Any work on electrical equipment and systems should only be carried out by authorised and qualified persons.

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

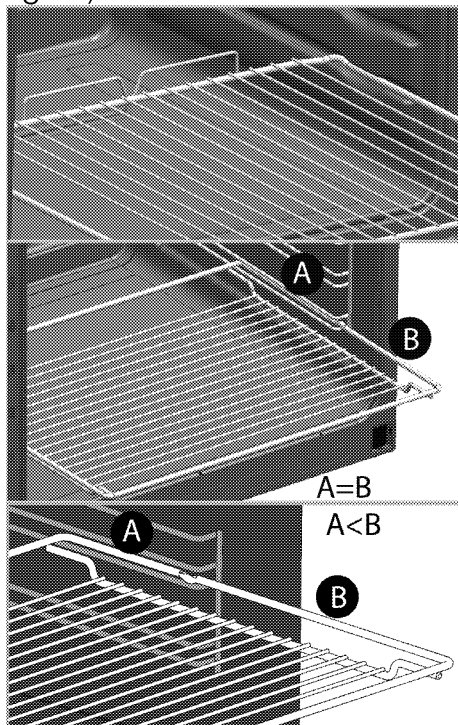
Product safety

- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Food Poisoning Hazard: Do not let food sit in oven for more than 1 hour before or after cooking. Doing so can result in food poisoning or sickness.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- During use the appliances becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Keep all ventilation slots clear of obstructions.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not use steam cleaners to clean the appliance as this may cause an electric shock.

- (Varies depending on the product model.)

Placing the wire shelf and tray onto the wire racks properly

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



- Do not use the product if the front door glass is removed or cracked.

- Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.
- Place the baking paper into the cooking pot or on to the oven accessory (tray, wire grill etc) together with the food and then insert all into the preheated oven. Remove the excess parts of the baking paper overflowing from the accessory or the pot in order to prevent the risk of touching the oven's heating elements. Never use the baking paper in an operating temperature higher than the indicated value for the baking paper. Do not place the baking paper directly on the base of the oven.
- **WARNING:** Ensure that power cord of the appliance is unplugged or circuit breaker is switched off before replacing the lamp to avoid the possibility of electric shock.
- Before the cleaning cycle, remove dirt from exterior surfaces and oven interior with a damp cloth. Remove all accessories inside of oven.

If your product is equipped with a pyro proof accessory (Resilient against self-cleaning at high temperatures), you do not need to remove these accessories from the oven.
see Package contents, page 11.

- Hot surfaces cause burns! Do not touch the product during self cleaning step and keep children away from it. Wait at least 30 minutes before removing the remnants.
- During pyrolytic cleaning, surfaces may become hotter than with standard use. Keep children away.
- The appliance must not be installed behind a decorative door in order to avoid overheating.

Prevention against possible fire risk!

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

Intended use

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

Safety for children

- **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the

packaging according to environmental standards.

- Electrical products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- Do not place any items above the appliance that children may reach for.
- When the door is open, do not load any heavy object on it and do not allow children to sit on it. It may overturn or door hinges may get damaged.

Disposing of the old product

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



This product complies with EU WEEE Directive (2012/19/EU). This product

bears a classification symbol for waste electrical and electronic equipment (WEEE).

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

Compliance with RoHS Directive:

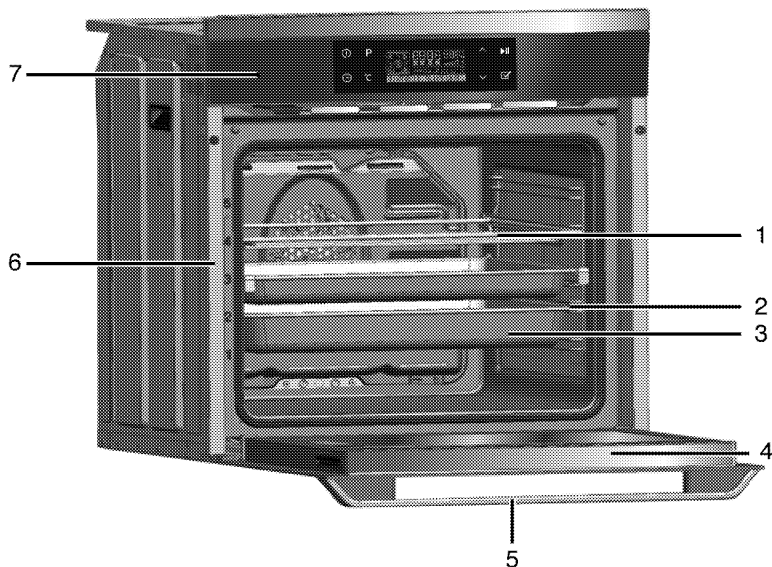
The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

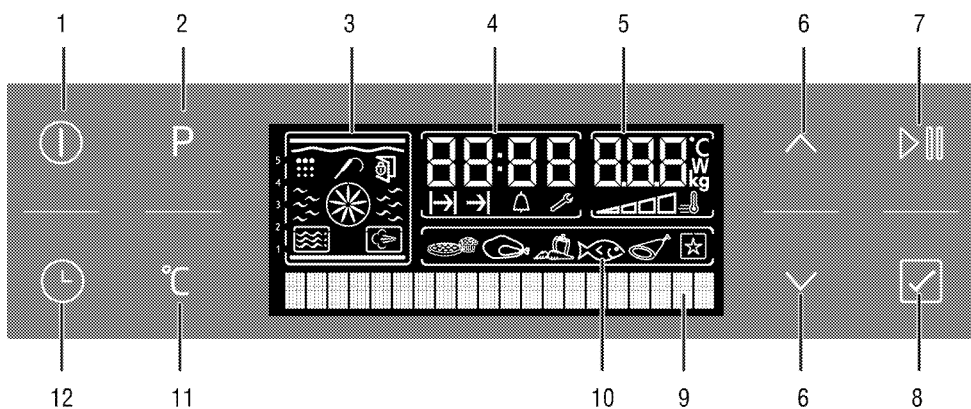
- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local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

2 General information

Overview



- | | |
|--------------|-------------------|
| 1 Wire shelf | 5 Handle |
| 2 Shelves | 6 Shelf positions |
| 3 Tray | 7 Control panel |
| 4 Front door | |



- | | |
|-------------------------|--|
| 1 ON/OFF key | 4 Current time indicator field |
| 2 Program selection key | 5 Temperature/weight indicator field |
| 3 Function display | 6 Temperature-time increase/decrease-navigate keys |

- 7 Start/stop cooking key
- 8 Convenience food menu selection key
- 9 Text display
- 10 Convenience food selection display
- 11 Temperature/weight/booster setting key
- 12 Time and settings key

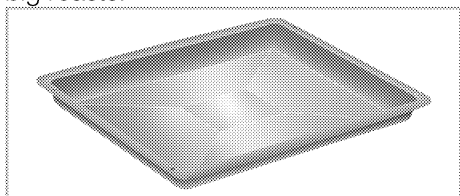
Package contents

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

1. User manual

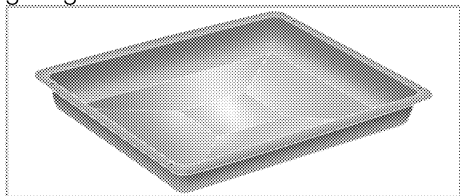
2. Standard tray

Used for pastries, frozen foods and big roasts.



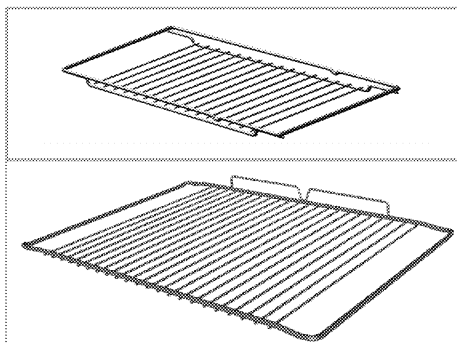
3. Deep tray

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



4. Wire grill

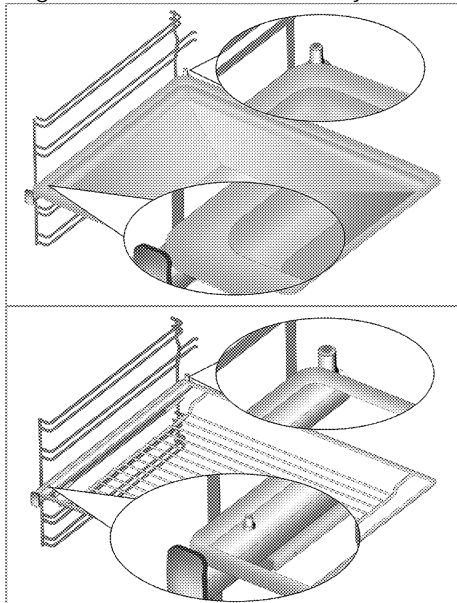
Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.



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

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

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



Technical specifications

Voltage / frequency	220-240 V ~ 50 Hz
Total power consumption	3.1kW
Cable type / section	min.H05VV-FG 3 x 1,5 mm ²
External dimensions (height / width / depth)	595 mm/594 mm/567 mm
Installation dimensions (height / width / depth)	**590 or 600 mm/560 mm/min. 550 mm
Main oven	Multifunction oven
Inner lamp	15/25 W
Grill power consumption	2.2 kW

Basics: Information on the energy label of electrical ovens is given in accordance with the EN 60350-1 / IEC 60350-1 standard. Those values are determined under standard load with bottom-top heater or fan assisted heating (if any) functions. Energy efficiency class is determined in accordance with the following prioritization depending on whether the relevant functions exist on the product or not. 1-Cooking with eco-fan, 2- Turbo slow cooking, 3- Turbo cooking, 4- Fan assisted bottom/top heating, 5- Top and bottom heating.

** See. *Installation*, page 13.


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


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


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

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.

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

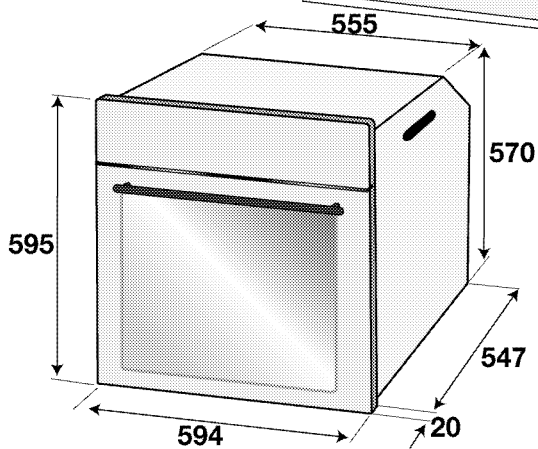
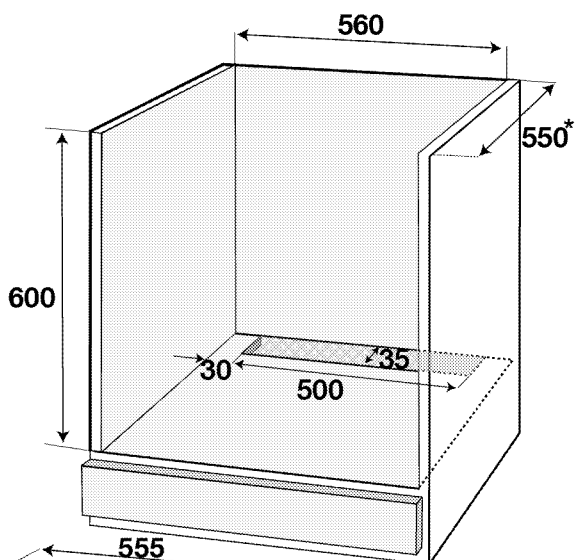
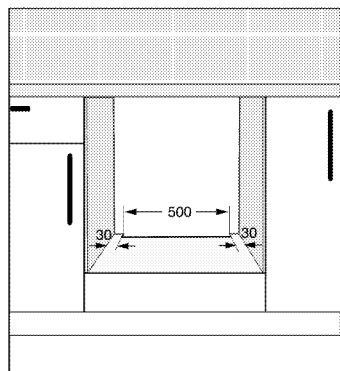
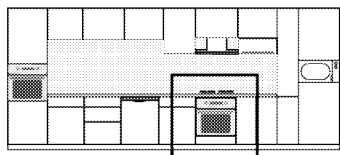
 Prior to installation, visually check if the product has any defects on it. If so, do not have it installed. Damaged products cause risks for your safety.

Before installation

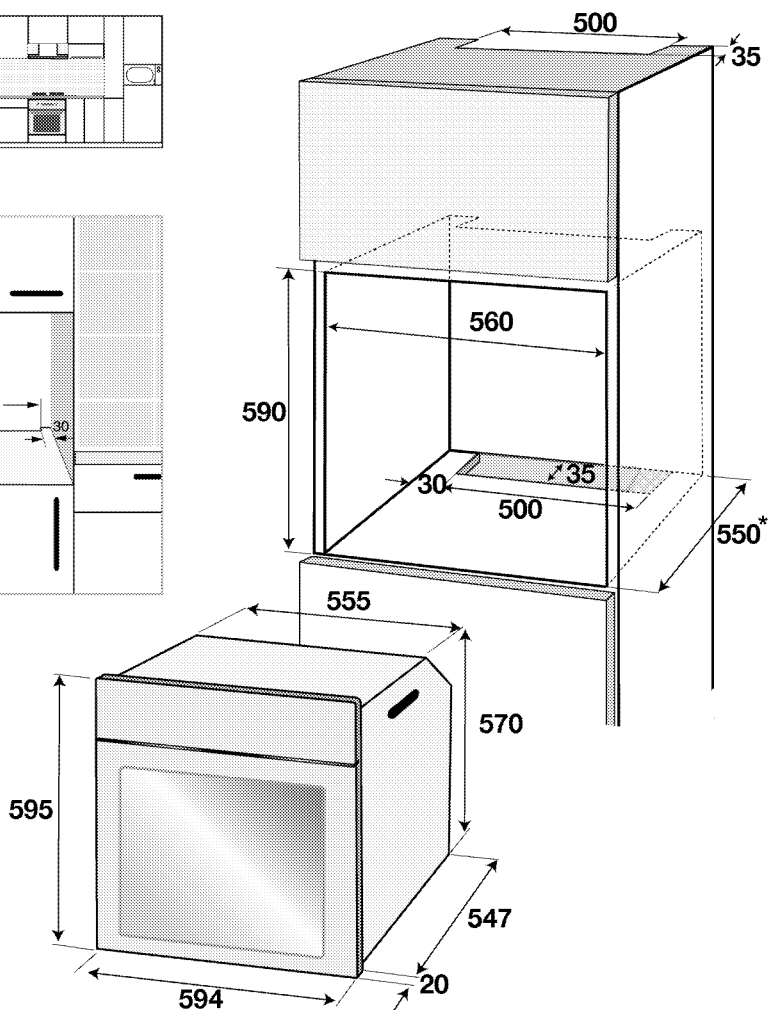
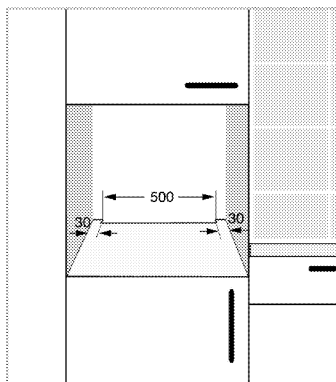
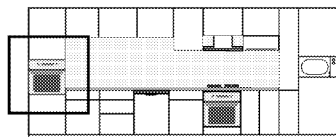
The appliances must not be installed behind a decorative door in order to avoid overheating.

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 in order to separate from the oven and drawer.
 - Carry the appliance with at least two persons.
 - Hold the oven from the slots for handling on both sides to move it.
 - Before installing the product, remove all materials and documents inside.
 - Kitchen furniture must be in compliance with the dimensions given in the figure below. At the rear section of the kitchen furniture, an opening must be cut out with the dimensions given in the figure below to ensure sufficient ventilation.
-  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.



* min.



* min.

Installation and connection

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

Electrical connection

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

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

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

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

- 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.

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

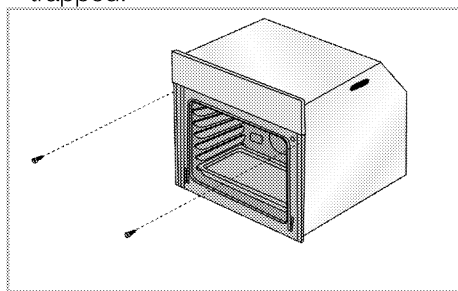
i Power cable plug must be within easy reach after installation (do not route it above the hob).

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

Plug the power cable into the socket.

Installing the product

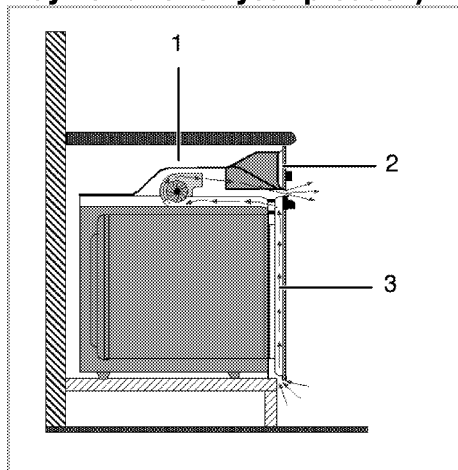
1. Slide the oven into the cabinet, align and secure it while making sure that the power cable is not broken and/or trapped.



Secure the oven with 2 screws as illustrated.

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

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



- 1 Cooling fan
- 2 Control panel
- 3 Door

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

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

If you have cooked by programming the timer of the oven, cooling fan will also be switched off at the end of the cooking time together with all functions.

Final check

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

Future Transportation

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

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

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

4 Preparation

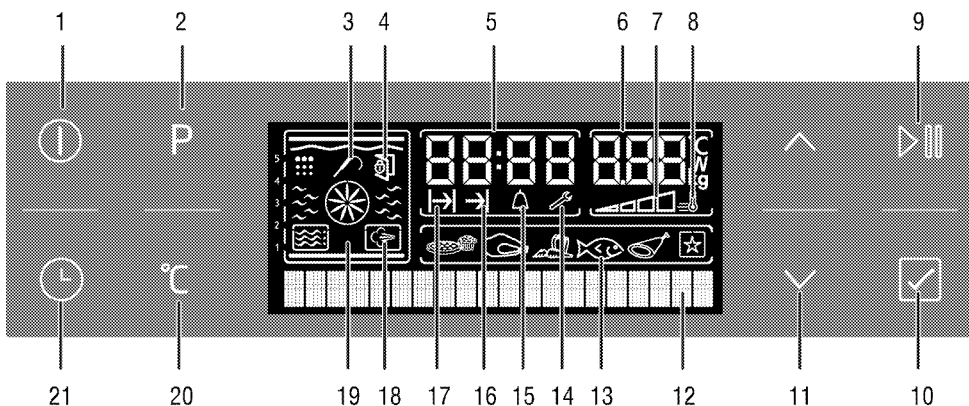
Tips for saving energy

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

- Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.

- Try to cook more than one dish in the oven at the same time whenever possible. You can cook by placing two cooking vessels onto the wire shelf.
- Cook more than one dish one after another. The oven will already be hot.
- You can save energy by switching off your oven a few minutes before the end of the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them.

Initial use Time setting



- | | |
|--|---|
| 1 ON/OFF key | 11 Temperature-time increase/decrease-navigate keys |
| 2 Program selection key | 12 Text display |
| 3 Meat Probe symbol (*) | 13 Convenience food selection display |
| 4 Door Lock symbol (*) | 14 Settings symbol |
| 5 Current time indicator field | 15 Alarm symbol |
| 6 Temperature/weight indicator field | 16 End of Cooking Time symbol |
| 7 Oven Inner Temperature symbol | 17 Cooking Time symbol |
| 8 Booster symbol (rapid pre-heating) | 18 Steam Cooking symbol (*) |
| 9 Start/stop cooking key | 19 Function display |
| 10 Convenience food menu selection key | 20 Temperature-Weight and Rapid Heating Setting key |

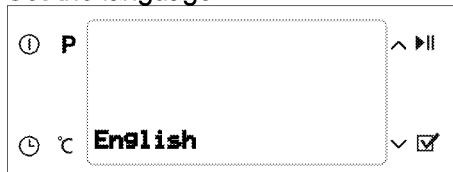
21 Time and settings key



* (Varies depending on the product model.)


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


You have to set the language before setting the time.

Set the language





When you switch on the oven for the first time, "English" appears on the Text display (12). Press  or  (11) lightly to select the desired language. (10)


Press  lightly to confirm the language selection.

 Language setting screen will appear only during the initial startup. Use Settings menu to change the language. *Settings menu, page 36.*


Set the time



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

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


First cleaning of the appliance

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

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

Initial heating

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

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

Electric oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select Static position.
 1. Select the highest oven power; See *How to operate the electric oven, page 22.*
 2. Operate the oven for about 30 minutes.
 3. Turn off your oven; See *How to operate the electric oven, page 22*

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 37*.
4. Operate the grill about 15 minutes.
5. Turn off your grill; see *How to operate the grill, page 37*



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

5 How to operate the oven

General information on baking, roasting and grilling



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



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

Tips for baking

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

Tips for roasting

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

- Each centimeter of meat thickness requires approximately 4 to 5 minutes of cooking time.
- Let meat rest in the oven for about 10 minutes after the cooking time is over. The juice is better distributed all over the roast and does not run out when the meat is cut.
- Fish should be placed on the middle or lower rack in a heat-resistant plate.

Tips for grilling

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

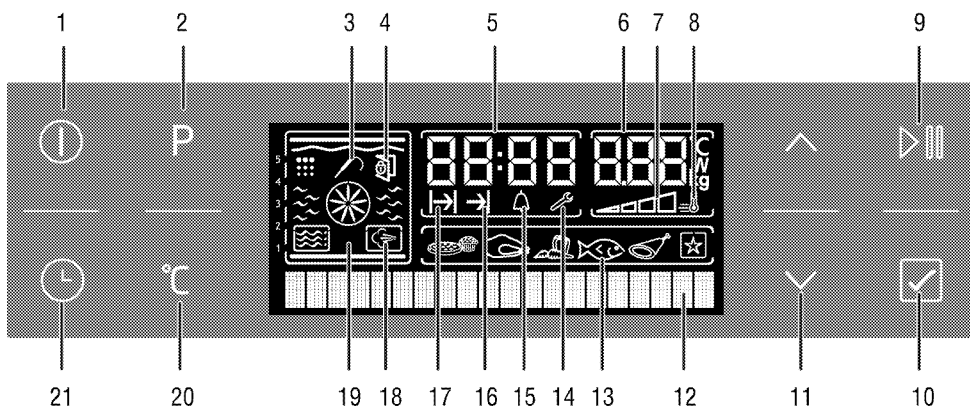
- Distribute the pieces to be grilled on the wire shelf or in the baking tray with wire shelf in such a way that the space covered does not exceed the size of the heater.
- Slide the wire shelf or baking tray with grill into the desired level in the oven. If you are grilling on the wire shelf, slide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



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

How to operate the electric oven

Control panel





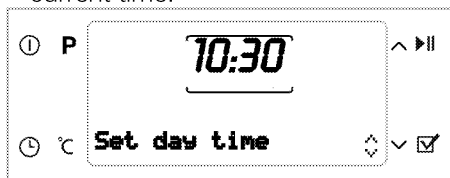
- 1 ON/OFF key
- 2 Program selection key
- 3 Meat Probe symbol (*)
- 4 Door Lock symbol (*)
- 5 Current time indicator field
- 6 Temperature/weight indicator field
- 7 Oven Inner Temperature symbol
- 8 Booster symbol (rapid pre-heating)
- 9 Start/stop cooking key
- 10 Convenience food menu selection key
- 11 Temperature-time increase/decrease-navigate 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 Steam Cooking symbol (*)
- 19 Function display
- 20 Temperature-Weight and Rapid Heating Setting key
- 21 Time and settings key

* (Varies depending on the product model.)

Adjust the current time

You can set the time again when desired.

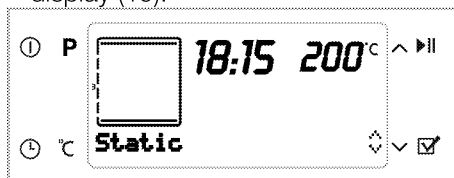
1. To set the current time, press Time and Settings key (21) three times until "Set day time" appears on the Text display (12) while the oven is switched off.
2. Press  or  (11) lightly to set the current time.



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

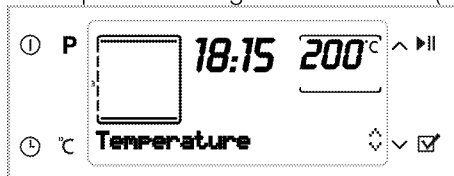
Select temperature and operating mode

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



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

2. Press **^** or **v** (11) to select the desired operating mode. After the function is selected, "Temperature", "Cook time", "Cook end time" and "Booster" (rapid heating) can be set.
- 3.2. Press Temperature - Weight and Rapid Heating Setting key (20) once to reach the temperature display.
4. Press **^** or **v** (11) until the desired temperature appears in the Temperature/Weight Indicator field (6).



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



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

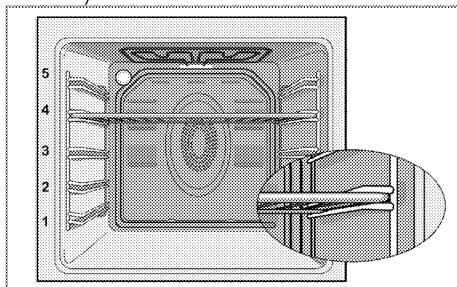
Switching off the electric oven

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

Rack positions (For models with wire shelf)

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

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



Function table

Function table indicates the functions that can be used in the oven and their respective maximum and minimum temperatures. Recommended temperature is displayed when the function is selected.

- i** Functions vary depending on the product model.

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

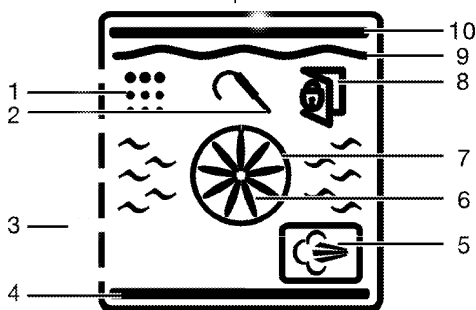
i While making any adjustment, related symbols will flash on the display.

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

i 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.

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

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



- 1 Cleaning position (*)
- 2 Meat Probe symbol (*)
- 3 Shelf positions
- 4 Bottom heater
- 5 Steam Cooking symbol (*)
- 6 Grill heater
- 7 Boost heater
- 8 Door Lock symbol (*)
- 9 Boost fan
- 10 Top heater

- 6 Boost fan
- 7 Boost heater
- 8 Door Lock symbol (*)
- 9 Grill heater
- 10 Top heater

i Functions vary depending on the product model!

Function	Temperature range (°C)
Static	40-280
Static + Fan	40-280
Surf	40-280
Multi (3D)	40-280
Pizza	40-280
Full grill+Fan (fan assisted large grill)	40-280
Full Grill	40-280
Grill	40-280
Slow cooking/Eco Fan Heating	160-220
Bottom heating	40-220
Warm keeping	40-100
Low temperature cooking	50-150
Defrost	-

* Functions vary depending on the product model.

Operating modes

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

Static

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

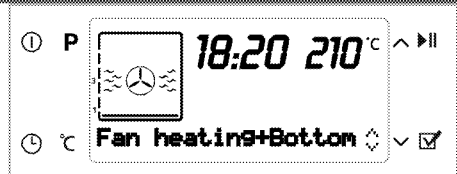


Static+fan

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



Fan heat.+bottom



Fan assisted cooking / Surf function

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.



Multi (3-D) cooking

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



Fan heat.+bottom

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

Full grill+Fan

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



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

Full grill

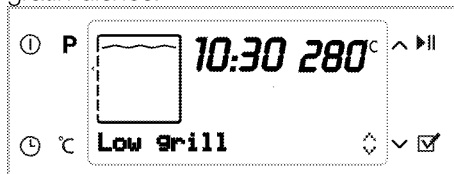
Large grill at the ceiling of the oven is in operation. It is suitable for grilling large amount of meat.



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

Grill

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



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

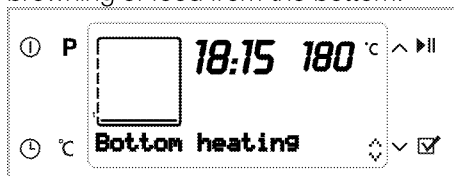
Eco Fan Heating

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.



Bottom Heating

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



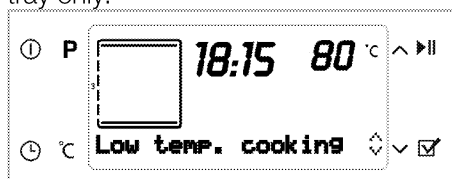
Warm keeping

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



Low temperature cooking

Food is heated simultaneously from the top and bottom. It is suitable for slow-cooking of roasted/seared pieces of meat (veal, lamb, poultry etc.) in an open container at low temperature. This function ensures that the meat is juicy and soft on the inside. Please use hygienically suitable types of meat. On the hob, grill etc., prerost/sear all surfaces of the meat in a hot pan. You can cook the pre-roasted/seared meat with the "low temperature cooking" function for a long time. Cook with one tray only.



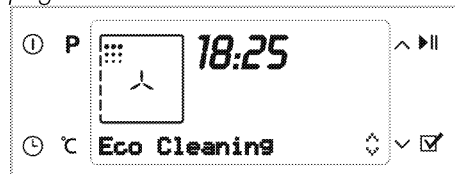
Defrost

The oven is not heated. Only the fan (in the rear wall) is in operation. Suitable for thawing frozen granular food slowly at room temperature and cooling down the cooked food.



Pyrolysis - economy mode

Used for allowing the oven to clean itself at a high temperature. It is recommended for lightly soiled ovens. Read the description in the cleaning section to use this function see, *page 40*.



Pyrolysis

Used for allowing the oven to clean itself at a high temperature. Read the description in the cleaning section to use this function see, *page 40*.

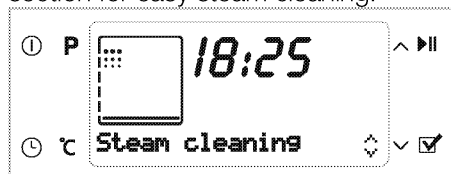
Pyrolysis



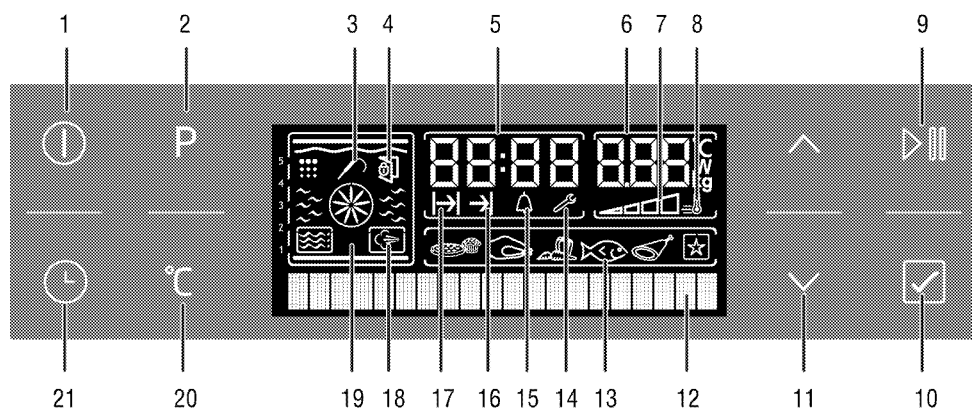
Easy steam cleaning

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

This function enables the dirt (having waited not for too long) in the oven to get soft and be cleaned easily. Please see "Cleaning - easy steam cleaning" section for easy steam cleaning.



How to operate the oven control unit







- | | |
|--------------------------------|--------------------------------------|
| 1 ON/OFF key | 6 Temperature/weight indicator field |
| 2 Program selection key | 7 Oven Inner Temperature symbol |
| 3 Meat Probe symbol (*) | 8 Booster symbol (rapid pre-heating) |
| 4 Door Lock symbol (*) | 9 Start/stop cooking key |
| 5 Current time indicator field | |

- 10 Convenience food menu selection key
- 11 Temperature-time increase/decrease-navigate 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 Steam Cooking symbol (*)
- 19 Function display
- 20 Temperature-Weight and Rapid Heating Setting key
- 21 Time and settings key
- * (Varies depending on the product model.)



Enable semi-automatic operation


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


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



5. Put your dish into the oven and close the door.



6. For cooking temperature, press Temperature - Weight and Rapid Heating Setting key (20) for once to highlight "Temperature" on the Text display.
7. Press  or  (11) to set the temperature.
8. Press Start/Stop Cooking key (9) to start cooking. "Cooking" appears on the display.
- » The oven will be heated up to the preset temperature and will maintain this temperature until the end of the cooking time you selected. The oven lamp is lit during the cooking process.

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

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

Switch on fully automatic operation

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

1. Press On/Off key (1) to switch on the oven.
2. Press  or  (11) to select the desired function.
3. For cooking time, press Time and Settings key (21) for once to highlight "Cook time" on the Text display

(12). Cooking Time symbol (17) flashes at the same time.

4. Press **▲** or **▼** (11) lightly to set the cooking time.

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

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



6. Press **▲** or **▼** (11) to set the end of cooking time.

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

7. Put your dish into the oven and close the door.

8. For cooking temperature, press Temperature - Weight and Rapid Heating Setting key (20) for once to highlight "Temperature" on the Text display. Press **▲** or **▼** (11) to set the temperature.

9. Press Start/Stop Cooking key (9) to start cooking. "Waiting" appears on the display.

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

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

cooking time. The oven lamp is lit during the cooking process.

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

11. After the cooking is completed, "Good appetite... Press **▶▶** to continue" appears on the display and alarm signal is heard.

12. To stop the alarm signal, just press any key. If you press Start/Stop Cooking key (9), oven continues to operate in the selected mode. Alarm stops.

13. If you do not press Start/Stop Cooking key (9), oven switches off automatically and current time is displayed.

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

Setting the booster

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

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

Select the desired cooking function and then:

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

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



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

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



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

Using the keylock

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

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

Activating the keylock

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

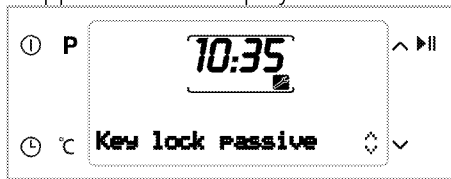


» After activating the keylock, "Keylock active" warning will appear on the display when you press any key (except **✓**).

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

Deactivating the keylock

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



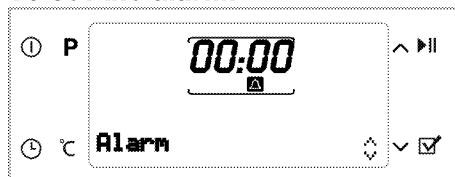
Using the clock as an alarm

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

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

i Maximum alarm time can be 23 hours and 59 minutes.

To set the alarm:



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

To cancel the alarm:

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



















Cooking times table






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

Baking and roasting

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

Dish	Cooking level number	Accessory to use	Operating mode	Rack position	Temperature (°C)	Cooking time (approx. in min.)
Cakes in tray	One level	Standard tray*		3	180	25 ... 30
Cakes in mould	One level	Cake mold on wire grill**		2	180	50 ... 60
Small cakes	One level	Standard tray*		3	160	25 ... 35
	One level	Standard tray*		3	150	30 ... 40
	2 levels	1 - Pastry tray* 3 - Standard tray*		1 - 3	150	35 ... 50
	3 levels	1 - Standard tray* 3 - Pastry tray* 5 - Deep tray*		1 - 3 - 5	150	35 ... 50
Sponge cake	One level	Round springform pan with a diameter of 26 cm on wire grill**		3	160	25 ... 35
	One level	Round springform pan with a diameter of 26 cm on wire grill**		2	150	30 ... 40












Dish	Cooking level number	Accessory to use	Operating mode	Rack position	Temperature (°C)	Cooking time (approx. in min.)
	2 levels	1-Round springform pan with a diameter of 26 cm on wire grill** 4-Round springform pan with a diameter of 26 cm on pastry tray**		1 - 4	150	35 ... 45
Cookies	One level	Pastry tray*		3	180	25 ... 30
	2 levels	1-Pastry tray* 3-Standard tray*		1 - 3	180	30 ... 40
	3 levels	1-Pastry tray* 3-Standard tray* 5-Deep tray*		1 - 3 - 5	180	35 ... 45
Dough pastry	One level	Standard tray*		2	200	30 ... 40
	2 levels	1-Pastry tray* 3-Standard tray*		1 - 3	200	45 ... 55
	3 levels	1-Pastry tray* 3-Standard tray* 5-Deep tray*		1 - 3 - 5	200	45 ... 55
Rich pastry	One level	Standard tray*		2	200	25 ... 35
	2 levels	1-Pastry tray* 3-Standard tray*		1 - 3	200	35 ... 45
	3 levels	1-Pastry tray* 3-Standard tray* 5-Deep tray*		1 - 3 - 5	200	35 ... 45
Leaven	One level	Standard tray*		2	200	35 ... 45
Lasagna	One level	Glass/metal rectangular pan on wire grill**		2 - 3	200	30 ... 40
Pizza	One level	Standard tray*		2	200 ... 220	15 ... 20
	One level	Standard tray*		3	200	10 ... 15
Beef steak (whole) / Roast	One level	Standard tray*		3	25 min. 250/max, then 180 ... 190	100 ... 120
Leg of Lamb (casserole)	One level	Standard tray*		3	25 min. 250/max, then 190	70 ... 90
	One level	Standard tray*		3	25 min. 250/max, then 190	60 ... 80
Roasted chicken (1,8-2 kg)	One level	Standard tray*		2	15 min. 250/max, then 180 ... 190	60 ... 80




Dish	Cooking level number	Accessory to use	Operating mode	Rack position	Temperature (°C)	Cooking time (approx. in min.)
	One level	Standard tray*		2	15 min. 250/max, then 180 ... 190	60 ... 80
Turkey (5.5 kg)	One level	Standard tray*		1	25 min. 250/max, then 180 ... 190	150 ... 210
	One level	Standard tray*		1	25 min. 250/max, then 180 ... 190	150 ... 210
Fish	One level	Standard tray*		3	200	20 ... 30
	One level	Standard tray*		3	200	20 ... 30
It is suggested to perform preheating for all foods. * These accessories may not be supplied with the product. ** These accessories are not supplied with the product. They are commercially available accessories.						

Cooking table for test meals

Meals in this cooking table are prepared according to EN 60350-1 to make it

easier for control institutes to test the product.

Dish	Cooking level number	Accessory to use	Operating mode	Rack position	Temperature (°C)	Cooking time (approx. in min.)
Shortbread	One level	Standard tray*		3	140	20 ... 30
	One level	Standard tray*		3	140	20 ... 30
	2 levels	1-Standard tray* 3-Pastry tray*		1 - 3	140	20 ... 30
	3 levels	1-Standard tray* 3-Pastry tray* 5-Deep tray*		1 - 3 - 5	140	25 ... 35
Small cakes	One level	Standard tray*		3	160	25 ... 35
	One level	Standard tray*		3	150	30 ... 40
	2 levels	1-Pastry tray* 3-Standard tray*		1 - 3	150	35 ... 50
	3 levels	1-Standard tray* 3-Pastry tray* 5-Deep tray*		1 - 3 - 5	150	35 ... 50
Sponge cake	One level	Round springform pan with a diameter of 26 cm on wire grill**		3	160	25 ... 35
	One level	Round springform pan with a diameter of 26 cm on wire grill**		2	150	30 ... 40
	2 levels	1-Round springform pan with a diameter of 26 cm on wire grill** 4-Round springform pan with a diameter of 26 cm on pastry tray**		1 - 4	150	35 ... 45

Dish	Cooking level number	Accessory to use	Operating mode	Rack position	Temperature (°C)	Cooking time (approx. in min.)
Apple pie	One level	Round black metal dish with a diameter of 20 cm on wire grill**		2	180	50 ... 60
	One level	Round black metal dish with a diameter of 20 cm on wire grill**		2	170	50 ... 60
	2 levels	1-Round black metal dish with a diameter of 20 cm on wire grill** 4-Round black metal dish with a diameter of 20 cm on pastry tray**		1 - 4	170	50 ... 60

It is suggested to perform preheating for all foods.

* These accessories may not be supplied with the product.

** These accessories are not supplied with the product. They are commercially available accessories.

Eco Fan Heating



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



Do not open the door during cooking in the Eco Fan Heating mode.

Dish	Cooking level number	Accessory to use	Rack position	Temperature (°C)	Cooking time (approx. in min.)
Small cakes	One level	Standard tray*	3	160	40 ... 50
Cookies	One level	Standard tray*	2	200	30 ... 35
Dough pastry	One level	Standard tray*	2	200	40 ... 45
Rich pastry	One level	Standard tray*	2	200	40 ... 45

* These accessories may not be supplied with the product.

Tips for baking cake

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

Tips for baking pastry

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

pastry. Try to scatter the sauce equally between the dough layers and on the top of pastry for an even browning.

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

Tips for cooking vegetables

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

For the best cooking result (Fan assisted heating/Fan heating/Surf function):

- You can cook foods made of dense dough such as buns, cake in paper, cookies or biscuits simultaneously in 1, 2 or 3 trays thanks to the homogenous heat distribution ensured by this function.
- You may cook wet dough foods such as apple pie and tart in tray simultaneously in 2 trays.
- Cooking large amount of foods containing much liquid or yeasted dough in a single tray will improve the cooking result. More homogenous cooking is obtained in large volume foods which are rising as the hot air comes from the side walls as well, which is a function not contained in conventional ovens.
- Time and energy can be saved and perfect cooking results can be obtained thanks to the multi-tray cooking feature of this function.

Cooking guide functions

Selecting the convenience food functions

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

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

To select the Cooking Guide functions:

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



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



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

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

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

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

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

Before starting to cook in the Convenience Food menu, you can set

the weight depending on the meal type you have selected. To do this:
1.Press Temperature - Weight and Rapid Heating Setting button (20) until the weight indicator field starts flashing.



2.Press ^ or v (11) to set the weight. Before starting to cook in the convenience food menu, you can set the weight depending on the meal type you have selected. To do this:
1.Press Temperature - Weight and Rapid Heating Setting button (20) until the weight indicator field starts flashing.
2.Press (11) key to set the weight.

Convenience food menu:

May vary depending on the models

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

Settings menu

Brightness setting

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



1.Press Time and Settings key (21) with short intervals until "Brightness" appears on the display.

2. There are 4 brightness levels, namely 1, 2, 3 and 4. Press ^ or v (11) to select the desired level.

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



Contrast setting

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

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



Volume setting

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

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

Language setting

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





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

Grilling with electric grill

How to operate the grill



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

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



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

Cooking times table for grilling

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

#depending on thickness

*Preheat for 5 minutes

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

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

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

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

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

6 Maintenance and care

General information

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



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



Allow the product to cool down before you clean it.

Hot surfaces may cause burns!

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



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

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

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



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

Cleaning the control panel

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



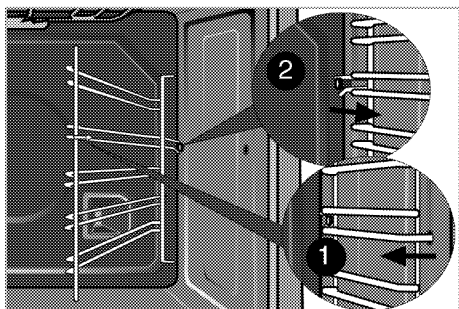
If your product is equipped with buttons/knobs do not remove the control buttons/knobs to clean the control panel.

Control panel may get damaged!

Cleaning the oven

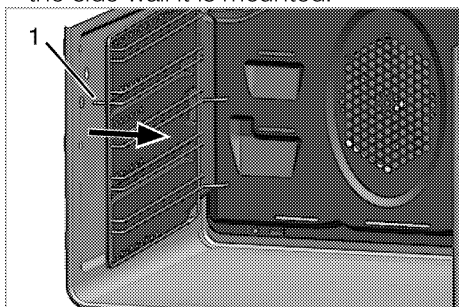
To clean the side wall (Varies depending on the product model.)
(This feature is optional. It may not exist on your product.)

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



(If your product is equipped with "Surf" function)

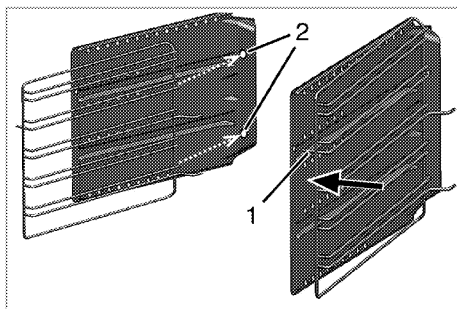
1. Remove pin (1) of the side rack by pulling it in the direction of arrow with the side wall it is mounted.



2. Remove the side rack and side wall completely by pulling it towards you.
3. Remove the side rack from the holes (2) on the oven wall by pulling.

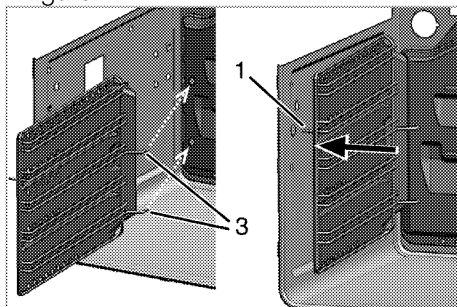
i The number of holes behind the side wall and the size of the wire rack may change depending on the product model.

4. To clean the side rack and side wall, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
5. Place side rack by pulling to holes (2) on the back of side wall.



- i** If you have the flexi telescopic feature of your product; there is one hole on the back surf side wall. Place side rack by pulling to hole.

6. Lock side rack to side wall by pulling pin (1) of side rack in the direction of arrow.
7. Place side rack and side wall assembly to its place by pulling pins (3) to holes on the back wall as shown in figure.



8. Place pin (1) at side rack to its place as shown in figure.

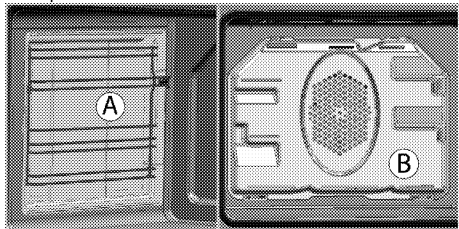
i Be sure that side rack and side wall has been placed properly.

Catalytic walls

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

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

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

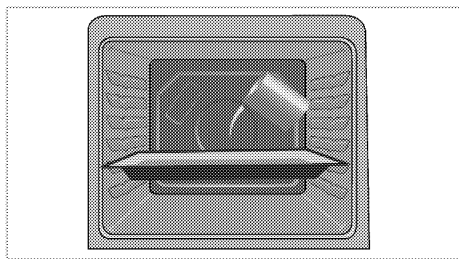


Easy Steam Cleaning

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

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

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



- 3.Select easy steam cleaning function.
Cleaning duration will appear on the screen and it cannot be changed. You can set the end time for this cleaning function.
- 4.Open the door and wipe the inner surfaces of the oven with a damp sponge or cloth.
- 5.Use warm water with washing liquid, a soft cloth or sponge to clean the

persistent dirt and wipe it with a dry cloth.

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

Pyrolytic self-cleaning



Hot surfaces cause burns!

Do not touch the product during self cleaning step and keep children away from it. Keep at least 30 minutes before removing the remnants.

The oven is equipped with pyrolytic self-cleaning. The oven is heated to approx. 420-480 °C and existing dirt is burned to ashes. A strong smoke development may arise. Provide for good ventilation. The pyrolysis should be used after approx. every 10th oven usage.


- 1.Remove all accessories from the oven.
In models with side rack; do not forget to take out the side racks.



If your product is equipped with a pyro proof accessory (Resilient against self-cleaning at high temperatures), you do not need to remove these accessories from the oven.

- 2.Before the cleaning cycle, remove dirt from exterior surfaces and oven interior with a damp cloth.

- i** Do not clean the door gasket. Fiberglass gasket is highly sensitive and can get damaged easily.
In case of a damage on the oven door gasket, replace with the new one from the authorised service.

3. "Pyrolysis"  Select the pyrolytic function (self-cleaning).


4.  **eco** It is advised to use economic cleaning function if the oven does not have too much dirt.


If this function is used for heavy dirt, there won't be sufficient cleaning. For such cases, pyrolysis function  should be applied after economic cleaning  **eco** cycle finished.

The self-cleaning time appears in the display. This duration can not be adjusted.

The end of self cleaning cycle can be adjusted.

5. Oven door cannot be opened and

lock symbol  appears on the time display during self cleaning. It remains locked for a while after the pyrolysis function ends. Do not force the door

lock with handle until lock symbol  disappears.

6. After a clean cycle, remove soil deposits with vinegar water.

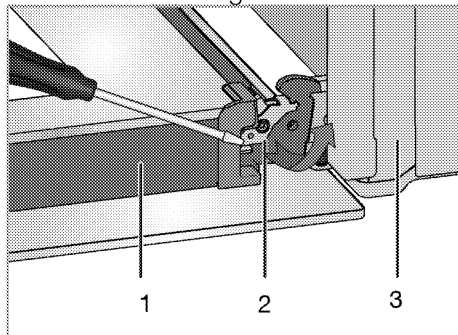
Clean oven door

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

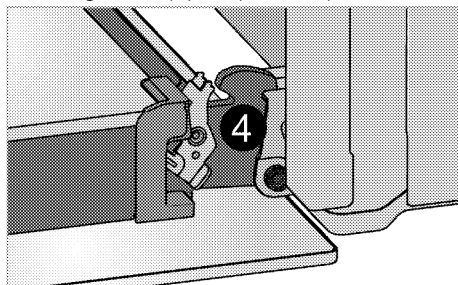
- i** Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

Removing the oven door

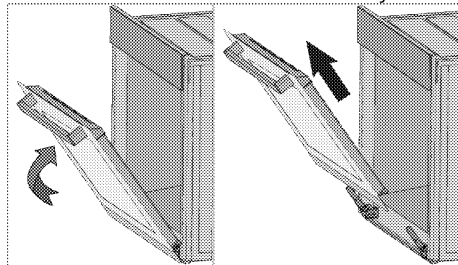
1. Open the front door (1).
2. Open the clips at the hinge housing (2) on the right and left hand sides of the front door by pressing them down as illustrated in the figure.



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



3. Move the front door to half-way.



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

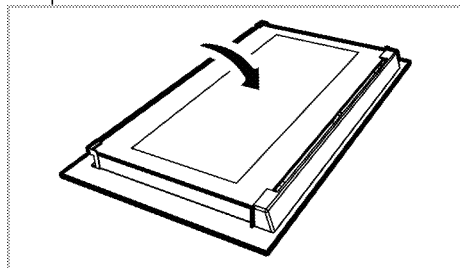
- i** Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

Removing the door inner glass

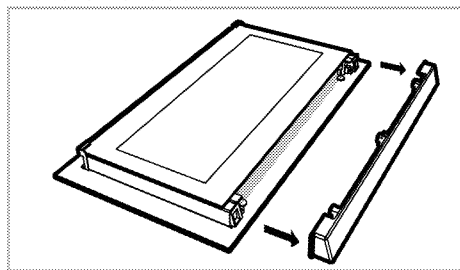
(This feature is optional. It may not exist on your product.)

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

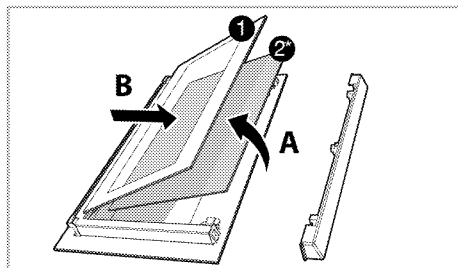
1. Open the oven door.



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



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



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

Replacing the oven lamp



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

i The oven lamp is a special electric light bulb that can resist up to 300 °C. See *Technical specifications, page 12* for details. Oven lamps can be obtained from Authorised Service Agents or technician with licence.

i Position of lamp might vary from the figure.

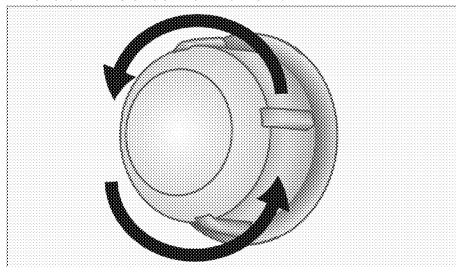
i The lamp used in this appliance is not suitable for household room illumination. The intended purpose of this lamp is to assist the user to see foodstuffs.

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

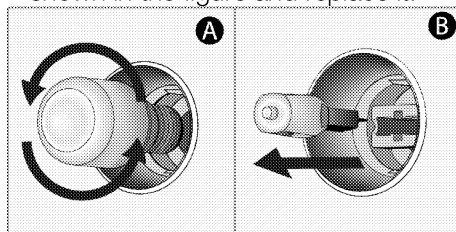
If your oven is equipped with a round lamp:

1. Disconnect the product from mains.

2. Turn the glass cover counter clockwise to remove it.



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



4. Install the glass cover.

7 Troubleshooting

Oven emits steam when it is in use.

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

Product emits metal noises while heating and cooling.

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

Product does not operate.

- The mains fuse is defective or has tripped. >>> *Check fuses in the fuse box. If necessary, replace or reset them.*
- Product is not plugged into the (grounded) socket. >>> *Check the plug connection.*
- Buttons/knobs/keys on the control panel do not function. >>> *Keylock may be enabled. Please disable it. (See. Using the keylock, page 30)*

Oven light does not work.

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

Oven does not heat.

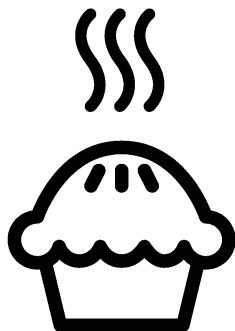
- Might not be set to a certain cooking function and/or temperature. >>> *Set the oven to a certain cooking function and/or temperature.*
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

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



Vgrajena pečica

Navodila za uporabo



Najprej preberite ta priročnik za uporabo.

Spoštovani kupec,

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

Priročnik za uporabo se lahko nanaša tudi na druge modele. Razlike med modeli so navedene v priročniku.

Pomen simbolov

V priročniku za uporabo se pojavijo naslednji simboli:



Pomembne informacije in napotki o uporabi.



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



Opozorilo na električni udar.



Opozorilo na nevarnost požara.



Opozorilo na vroče površine.



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

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7 Odpravljanje težav 45

1 Pomembna navodila in opozorila za varnost in okolje

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

Splošna varnost

- Otroci, stari 8 let ali več in osebe z zmanjšanimi fizičnimi, senzornimi ali duševnimi sposobnostmi, brez izkušenj ali znanja lahko napravo uporabljajo, samo če jih nadzoruje ali jih je o varni uporabi naprave in z njo povezanimi nevarnostmi poučila oseba, ki je odgovorna za njihovo varnost. Otroci naj se ne igrajo z napravo. Otroci naj naprave ne čistijo in vzdržujejo brez nadzora.
- Te naprave naj ne uporabljajo osebe (vključno z otroki) z zmanjšanimi telesnimi, čutnimi ali duševnimi sposobnostmi, brez izkušenj ali znanja, razen če so pod nadzorom ali pa so prejele navodila za uporabo.

Da preprečite igranje otrok z napravo, naj bodo ti pod nadzorom.

- Če izdelek predate drugi osebi za namene osebne uporabe ali uporabe iz druge roke, ji predajte tudi priročnik za uporabo, oznake izdelka in drugo ustrezno dokumentacijo ter dele.
- Namestitvev in popravila sme opravljati samo pooblaščen serviser. Proizvajalec ni odgovoren za poškodbe, ki nastanejo zaradi poseganja nepooblaščenih oseb in lahko razveljavijo garancijo. Pred namestitvijo pozorno preberite navodila.
- Naprave ne upravljajte, če je okvarjena ali ima kakršnekoli vidne poškodbe.
- Po vsaki uporabi se prepričajte, da so gumbi za funkcije izdelka izklopljeni.

Električna varnost

- Če je na izdelku napaka, ga ne smete uporabljati, razen če ga popravi pooblaščen servisna služba. Nevarnost električnega udara!

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

z električnega omrežja.

Odklop je treba izvesti tako, da izvlečete vtič, ali s pomočjo stikala, vgrajenega v fiksno električno napeljavo, v skladu z gradbenimi predpisi.

- Med uporabo se zadnja stran pečice segreje. Zagotovite, da električna povezava ne pride v stik z zadnjo stranjo, saj se lahko priključki poškodujejo.
- Pazite, da se napajalni kabel ne zatakne med vrata pečice in okvir, prav tako pa ga ne speljite čez vroče površine. V nasprotnem primeru se lahko izolacija kablov stopi in se vname, kar lahko povzroči kratek stik.
- Vsa dela na električni opremi in sistemih sme opravljati samo pooblaščen strokovno osebje.
- V primeru okvar izklopite napravo in jo izključite iz napajanja. Zato izklopite varovalko doma.
- Prepričajte se, ali zmogljivost varovalke ustreza napravi.

Varnost izdelka

- **OPOZORILO:** Naprava in dostopni deli se med uporabo segrejejo. Previdno,

ne dotikajte se segrelih elementov. Preprečite dostop otrokom, mlajšim od 8 let, oziroma otroke v bližini naprave stalno nadzorujte.

- Naprave ne uporabljajte, če je vaša presoja ali koordinacija zmanjšana zaradi vpliva alkohola in/ali drog.
- Ko v jedeh uporabljate alkoholne pijače, bodite zelo pozorni. Alkohol pri visokih temperaturah izhlapi in lahko povzroči požar, saj se lahko ob stiku z vročimi površinami vname.
- V bližino naprave ne postavljajte vnetljivih materialov, saj se stranice med uporabo lahko segrejejo.
- Naprava se med uporabo segreje. Previdno, ne dotikajte se segrelih elementov v notranjosti pečice.
- Ne blokirajte zračnih odprtin.
- V pečici ne segrevajte zaprtih pločevink in steklenih kozarcev. Tlak, ki nastane v pločevinki/kozarcu, lahko povzroči eksplozijo.
- Neposredno na dno pečice ne odlagajte pekačev, posod ali aluminijaste folije.

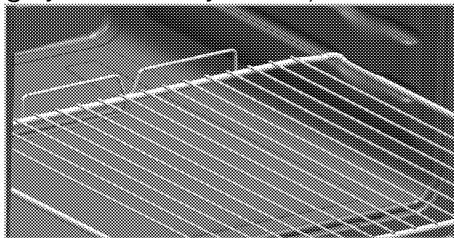
Nakopičenje toplote bi lahko poškodovalo dno pečice.

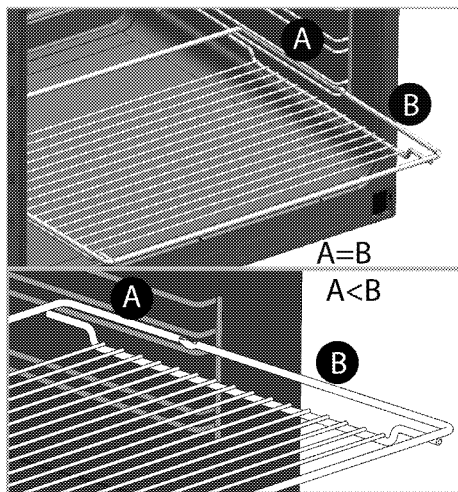
- Za čiščenje stekla vrat pečice ne uporabljajte močnih abrazivnih čistil ali ostrih kovin, saj lahko opraskajo površino ali uničijo stekla.
- Za čiščenje naprave ne uporabljajte parnih čistilnikov, saj lahko povzročijo električni udar.

- **(Funkcije se razlikujejo glede na model naprave.)**

Mrežno rešetko in pekač pravilno namestite na mrežne police

Pomembno je, da rešetko in/ali pekač pravilno namestite na polico. Rešetko ali pekač potisnite med 2 vodili in se prepričajte, da je dobro nameščen, preden nanj naložite jedi (prosim, glejte naslednjo sliko).





- Ne uporabljajte naprave brez stekla na sprednjih vratih ali če je steklo razbito.
- Ko v vročo pečico vstavljate ali iz nje odstranjujete jedi, vedno uporabljajte rokavice odporne na toploto.
- Papir za peko položite v lonec ali na dodatek za pečico (pekač, rešetka itd.) skupaj s hrano in nato vse skupaj vstavite v predhodno segreto pečico. Odstranite odvečne dele papirja za peko, ki segajo čez pekač ali lonec, ter tako preprečite nevarnost dotikanja grelnih elementov pečice. Papirja za peko nikoli ne uporabljajte pri temperaturi, ki je višja od označene vrednosti za papir za peko. Papirja za peko ne

polagajte neposredno na dno pečice.

- **OPOZORILO:** Pred zamenjavo luči se prepričajte, da je napajalni kabel naprave izključen oziroma da je odklopnik izklopljen, da se izognete morebitnemu električnemu udaru.
- Pred čiščenjem umazanijo z zunanjih površin in notranjosti pečice odstranite z vlažno krpo. Iz pečice odstranite vse pripomočke.
Če je vaš izdelek opremljen z dodatkom, ki je odporen proti pirolizi (odporen proti samodejnemu čiščenju pri visokih temperaturah), vam teh dodatkov ni treba odstraniti iz pečice. glejte *Vsebnost embalaže, stran 11*.
- Vroče površine povzročijo opekline! Ne dotikajte se naprave med samodejnim čiščenjem in poskrbite, da se ji otroci ne približujejo. Počakajte vsaj 30 minut preden boste odstranili ostanke.
- Med pirolitičnim čiščenjem, se lahko površine bolj segrejejo kot pri standardni uporabi. Otroci naj se ne nahajajo v bližini naprave.

- Naprave ne smete namestiti za dekorativnimi vrati, ker se lahko preveč segreje.

Za požarno zanesljivost naprave;

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

Namen uporabe

- Naprava je namenjena uporabi v gospodinjstvu. Uporaba v komercialne namene ni dovoljena.
- **POZOR:** Naprava je namenjena le kuhanju. Ne uporabljajte je v druge namene kot na primer gretje.
- Naprave ne uporabljajte za gretje krožnikov pod žarom, na ročaje ne obešajte brisač ali krp za posodo itd., prav tako je ne uporabljajte v grelne namene.
- Proizvajalec ne odgovarja za škodo nastalo zaradi

neustreznega namena uporabe ali nepravilne uporabe.

- Enoto lahko uporabljate za odtajanje, pečenje, pečenje mesa in pečenje mesa na žaru.

Varnost otrok

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

Ostranjevanje stare naprave

Skladnost z direktivo OEE0 in odstranjevanjem odpadnih izdelkov:



Izdelek je v skladu z direktivo EU OEE0 (2012/19/EU). Izdelek vsebuje simbol za razvrstitev odpadne električne in elektronske opreme (OEE0).

Izdelek je bil izdelan z visokokakovostnimi sestavnimi deli in materiali, ki jih je mogoče ponovno uporabiti in so primerni za recikliranje. Odsluženega odpadnega izdelka ne odlagajte z običajnimi gospodinjskimi in drugimi odpadki. Odnosite ga na center za zbiranje in recikliranje električne in elektronske opreme. Za informacije o

teh centrih za zbiranje se obrnite na lokalne oblasti.

Skladnost z direktivo RoHS:

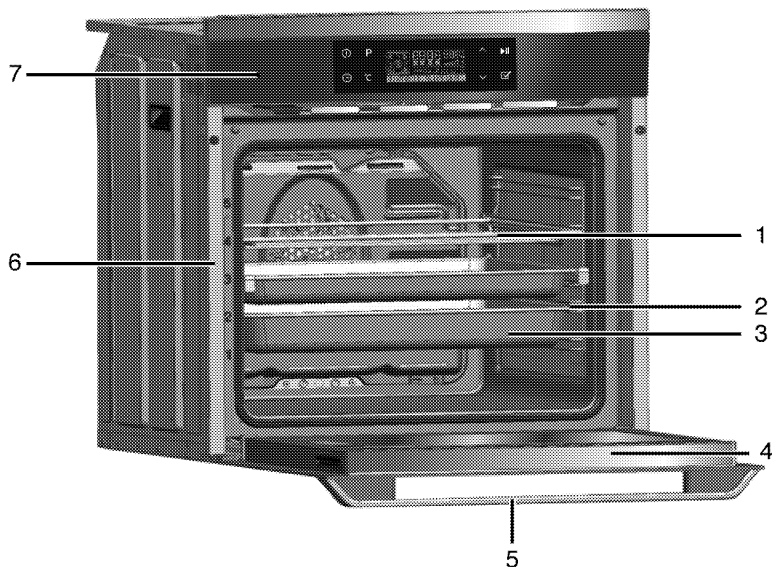
Izdelek, ki ste ga kupili, je v skladu z direktivo EU RoHS (2011/65/EU). Ne vsebuje škodljivih in prepovedanih materialov, ki so navedeni v direktivi.

Odstranjevanje embalaže

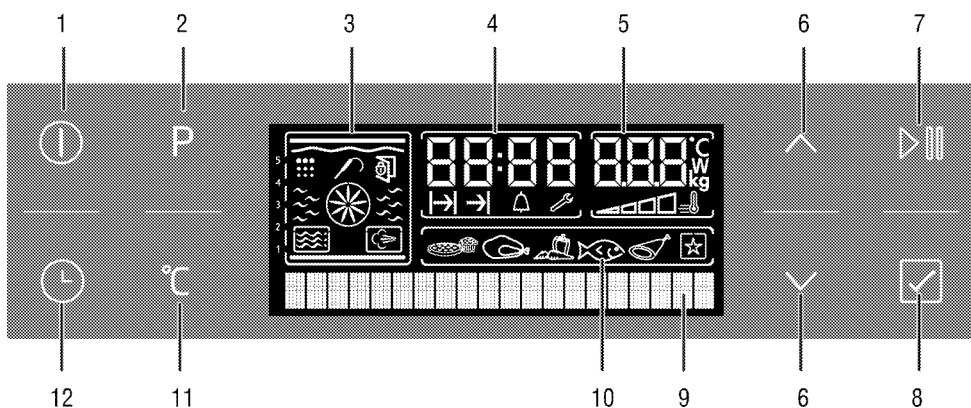
- Embalaža je nevarna za otroke. Embalažo hranite na varnem, stran od otrok. Embalažni material izdelka sestoji iz reciklažnih materialov. Odstranite jih v skladu s pravili za odstranjevanje reciklažnih odpadkov. Ne odstranjujte jih z običajnimi gospodinjskimi odpadki.

2 Splošne informacije

Pregled



- | | |
|-------------------|-------------------|
| 1 Mrežna polica | 5 Ročaj |
| 2 Police | 6 Položaji polic |
| 3 Pekač | 7 Nadzorna plošča |
| 4 Sprednja vratca | |



- | | |
|---------------------------|------------------------------|
| 1 Gumb VKLOP/IZKLOP | 4 Indikator tekočega časa |
| 2 Gumb za izbiro programa | 5 Indikator temperature/teže |
| 3 Zaslón funkcij | |

- 6 Gumb za upravljanje povečanja/zmanjšanja temperature/časa
- 7 Gumb začetek/konec pečenja
- 8 Gumb izbira menija za (pol)pripravljeno hrano
- 9 Zaslon besedila
- 10 Zaslon izbira (pol)pripravljene hrane
- 11 Gumb za nastavitev temperature/teže/ojačevalnik
- 12 Gumb za čas in nastavitve

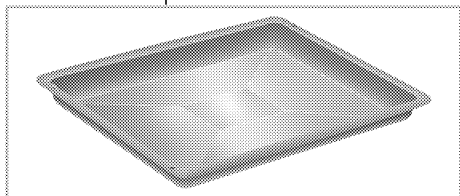
Vsebnost embalaže

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

1. Navodila za uporabo

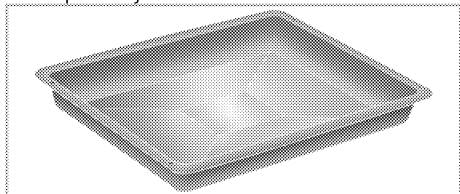
2. Standarden pekač

Uporablja se za pecivo, zamrznjena živila in velike pečenke.



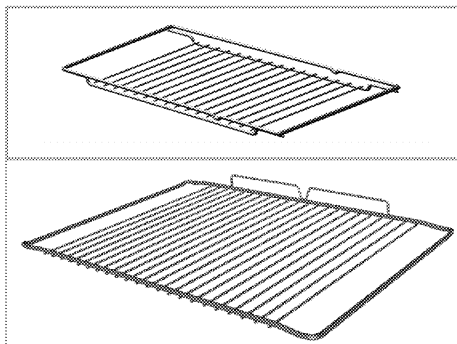
3. Globok pekač

Uporablja se za pecivo, velike pečenke, sočne jedi in za zbiranje maščobe med pečenjem.



4. Mrežni žar

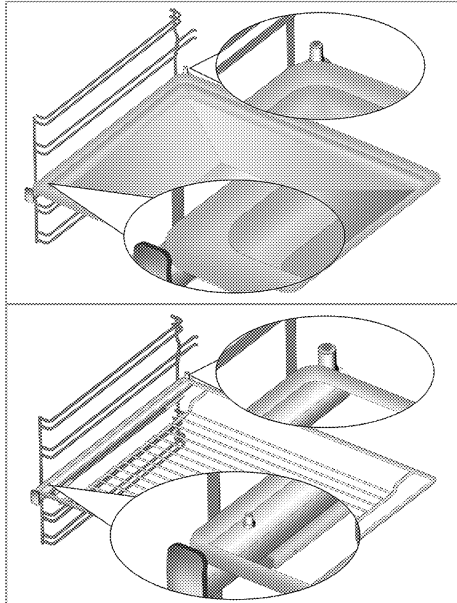
Uporablja se za praženje, z njim pa tudi lahko postavite jed, ki jo boste pekli, pražili ali kuhali v narastkih na želeno polico.



5. Mrežno rešetko in pekač pravilno namestite na iztegljive police (Ta funkcija je izbirna. Morda je vaš izdelek ne vključuje.)

S pomočjo iztegljivih polic lahko brez težav namestite in odstranite pekače in mrežno rešetko.

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



Tehnične specifikacije

Napetost/frekvenca	220-240 V ~ 50 Hz
Skupna električna poraba	3.1kW
Tip kabla / prerez	min.H05VV-FG 3 x 1,5 mm ²
Zunanje mere (višina/širina/globina)	595 mm/594 mm/567 mm
Mere namestitve (višina/širina/globina)	**590 ali tipko 600 mm/560 mm/min. 550 mm
Glavna pečica	Večnamenska pečica
Notranja luč	15/25 W
Električna poraba žara	2.2 kW

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

** Glejte. *Inštalacija, stran 13.*


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


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


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

3 Inštalacija

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



 Za pripravo namestitve in električnih instalacij naprave je odgovoren kupec.

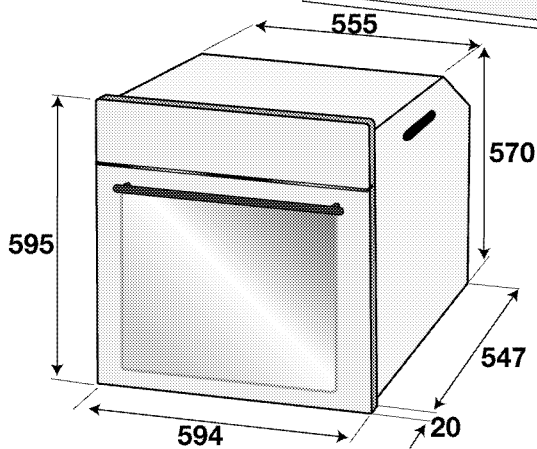
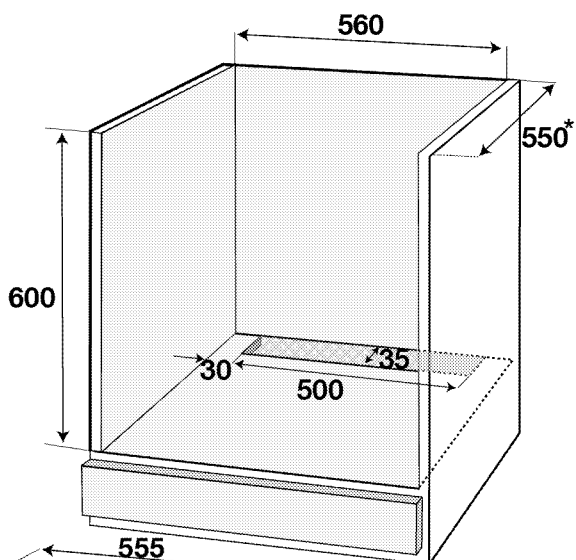
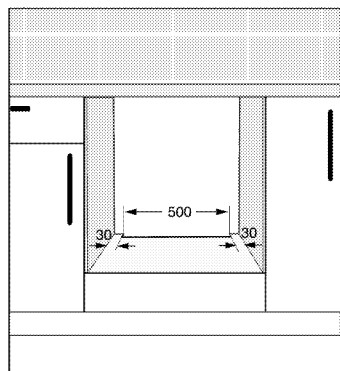
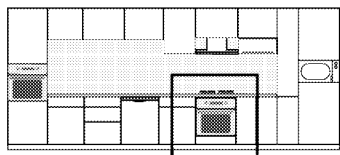
 Naprava naj bo priključena v skladu z vsemi lokalnimi plinskimi in/ali električnimi predpisi.

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

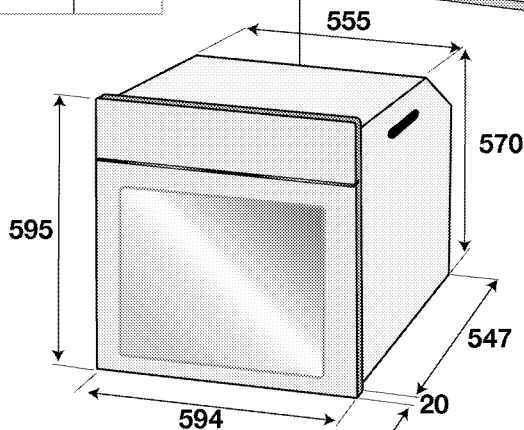
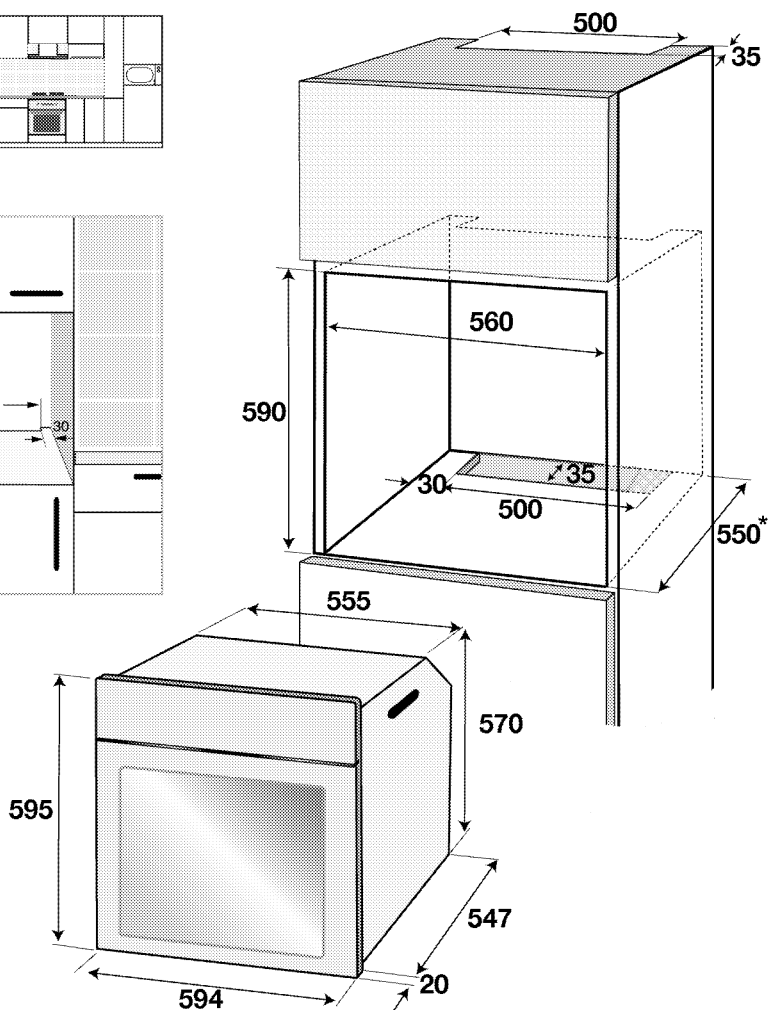
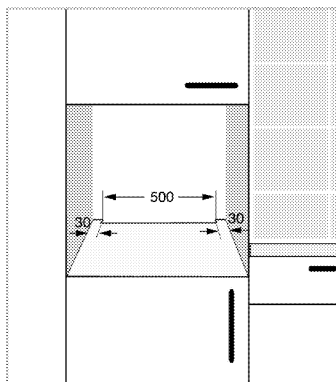
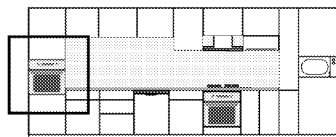
Pred namestitvijo

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

- Površine, sintetični laminati in lepila morajo biti odporni na toploto (najmanj 100 °C).
- Kuhinjske omarice morajo biti v vodoravnem položaju in trdno nameščene.
- Če se pod pečico nahaja predal, mora biti med predalom in pečico nameščena polica.
- Napravo naj prenašata vsaj dve osebi.
- Pri premikanju držite pečico v reži za ravnanje z izdelkom na obeh straneh.
- Pred namestitvijo izdelka iz notranjosti odstranite vse materiale in dokumente.
- Kuhinjsko pohištvo mora biti skladno z merami, navedenimi na sliki v nadaljevanju. Za zagotavljanje zadostnega prezračevanja morate na zadnji strani kuhinjskega pohištva izrezati odprtino z merami, navedenimi na sliki v nadaljevanju.
-  Naprave ne namestite ob hladilnike ali zamrzovalne skrinje. Toplota, ki jo oddaja naprava bo povečala električno porabo hladilnih naprav.
-  Vratc in/ali ročaja ne uporabljajte za prenašanje ali premikanje naprave.



* min.



* min.

Namestitev in priključitev

- Napravo je dovoljeno namestiti in priključiti samo v skladu z zakonskimi določili o namestitvi.

Električna povezava

Napravo priključite na ozemljen izhod/linijo, ki je zaščiten z ustreznim miniaturnim prekinjevalcem električnega tokokroga, kot je določeno v tabeli »Tehnične specifikacije«. Ozemljitev naj

namesti usposobljen električar, ko uporabljate napravo z ali brez transformatorja. Naše podjetje ne odgovarja za kakršnokoli škodo, nastalo zaradi uporabe naprave brez ustrezne ozemljitve v skladu z lokalnimi predpisi.

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

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

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

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

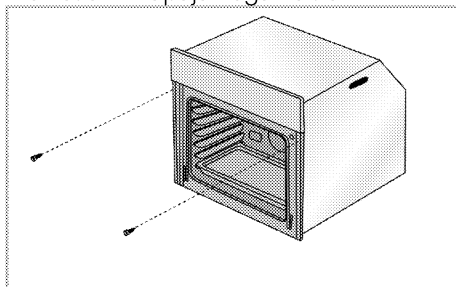
i Napajalni kabel naj po namestitvi ostane v bližini (ne speljite ga preko plošče).

i Pri izvajanju ožičenja morate upoštevati državne/lokalne električne predpise in uporabiti ustrezno vtičnico/linijo ter vtič za pečico. Če so močnostne omejitve izdelka izven trenutne nosilne zmogljivosti vtiča in vtičnice/linije, morate izdelek priključiti neposredno prek fiksne električne napeljave brez uporabe vtiča in vtičnice/linije.

Napajalni kabel priključite v vtičnico.

Namestitev naprave

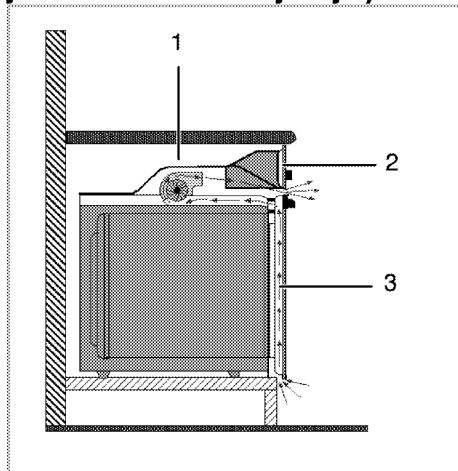
1. Pečico potisnite v odprtino, jo poravnajte in zavarujte, pri tem pa bodite pazljivi, da ne boste prepognili ali stisnili napajalnega kabla.



Pečico pritrdite s 2 vijaki, kot je prikazano.

Po namestitvi se prepričajte, da so vijaki dovolj priti in da se pečica ne premika. Če ni nameščena skladno z navodili in če vijaki niso dovolj priti, se lahko pečica med uporabo prevrne.

Za naprave z ventilatorjem (Morda je vaš izdelek ne vključuje.)



- 1 Ventilator
- 2 Nadzorna plošča
- 3 Vratca

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

- i** Ventilator deluje tudi 20-30 minut po izklopu pečice.
Če ste pekli s programiranjem časovnika pečice, se bo ob koncu časa pečenja skupaj z vsemi funkcijami izklopil tudi ventilator.

Zadnji preizkus

- 1. Uporaba izdelka.
- 2. Preverite funkcije.

Odstranjevanje stare naprave

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

i Na napravo ne nameščajte nobenih predmetov in jo postavite v pokončen položaj.

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

4 Priprave

Nasveti za varčevanje z električno energijo

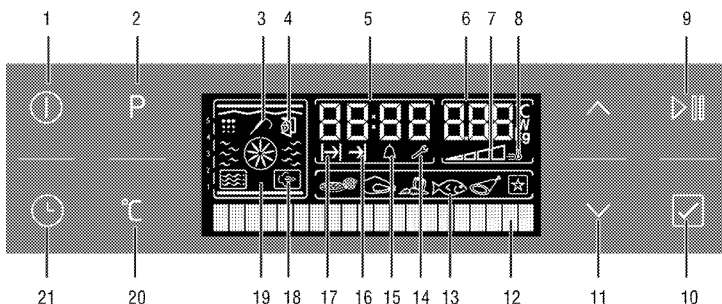
Naslednje informacije vam bodo pomagali uporabljati napravo na varčen in okolju prijazen način;

- V pečici uporabljajte temne ali emajlirane posode, saj bo prehod toplote boljši.
- Med kuhanjem opravite predhodno segrevanje, če je to priporočeno v navodilih za uporabo ali receptu kuhanja.
- Med kuhanjem se izognite pogostemu odpiranju vrat pečice.

- Ko je mogoče, v pečici skušajte peči več kot eno jed. Na mrežni žar lahko postavite dve posodi za kuhanje.
- Več jedi pečite eno za drugo. Pečica bo že segreta.
- Energijo prav tako prihranite, če izklopite pečico nekaj minut pred koncem pečenja. Ne odprite vrat pečice.
- Zamrznjena živila odtajajte pred pečenjem.

Prva uporaba

Nastavitev ure

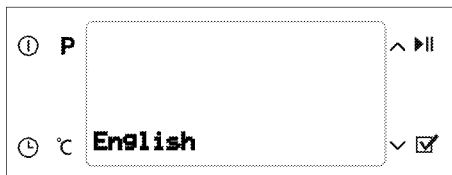


- 1 Gumb VKLOP/IZKLOP
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- 15 Simbol alarma
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 - 20 Gumb za nastavitev temperature, teže in hitrega segrevanja
 - 21 Gumb za čas in nastavitve
- * (Funkcije se razlikujejo glede na model naprave.)

Priključite napajalni kabel in vklopite varovalko naprave. Preden nastavite čas, je treba nastaviti jezik.

Nastavite jezik



Ob prvem vklopu pečice se na zaslonu besedila (12) prikaže "English" (angleščina). Rahlo pritisnite ali (11), da izberete zelen jezik. (10) Rahlo pritisnite , da potrdite izbiro jezika.

i Prikaz za nastavev jezika se bo prikazal le med prvotnim nameščanjem. Jezik lahko spremenite v meniju Nastavitve. Meni "Settings" (nastavitve), stran 37.

Nastavite čas



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

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

Prvo čiščenje izdelka

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

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

Prvo segrevanje

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



Vroče površine povzročijo opekline!

Izdelek se med uporabo morda segreje. Vročih gorilnikov, notranjosti pečice, grelnikov itd. se ne dotikajte. Otroci naj se ne približujejo napravi.

Ko v vročo pečico vstavljate ali iz nje odstranjujete jedi, vedno uporabljajte rokavice odporne na toploto.

Električna pečica

1. Odstranite vse pekače in mrežni žar iz pečice.
2. Zaprite vrata pečice.
3. Izberite statičen položaj.
 1. Izberite največjo moč žara. Glejte *Uporaba električne pečice*, stran 20.
2. Pečica naj deluje približno 30 minut.
3. Izklopite pečico. Glejte *Uporaba električne pečice*, stran 20

Žar

1. Odstranite vse pekače in mrežni žar iz pečice.
2. Zaprite vrata pečice.
3. Izberite največjo moč žara. Glejte *Uporaba žara*, stran 37.
4. Pečica naj deluje približno 15 minut.
5. Izklopite žar. Glejte *Uporaba žara*, stran 37



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

5 Uporaba pečice

Splošne informacije o peki, pečenju in pečenju na žaru



Vroče površine povzročijo opekline!

Izdelek se med uporabo morda segreje. Vročih gorilnikov, notranjosti pečice, grelnikov itd. se ne dotikajte. Otroci naj se ne približujejo napravi.

Ko v vročo pečico vstavljate ali iz nje odstranujete jedi, vedno uporabljajte rokavice odporne na toploto.



Med odpiranjem vratc pečice bodite previdni, saj lahko uide para.

Para lahko opeče vaše roke, obraz in/ali oči.

Nasveti za pečenje

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

Nasveti za pečenje pečenk

- Za boljši okus lahko celotnega piščanca, purana ali velike kose mesa pred pečenjem začinite na primer z limoninim sokom in črnim poprom.
- Meso s kostmi pecite približno 15 do 30 minut dlje, kot meso enake velikosti, vendar brez kosti.
- Vsak centimeter debeline mesa potrebuje 4 do 5 minut pečenja.

- Meso naj po pečenju v pečici počiva približno 10 minut. Sok se bo tako bolje porazdelil po celotni pečenki in med rezanjem mesa ne bo iztekel.
- Ribje meso v posodi odporni na toploto položite na srednjo ali spodnjo polico.

Nasveti za pečenje na žaru

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

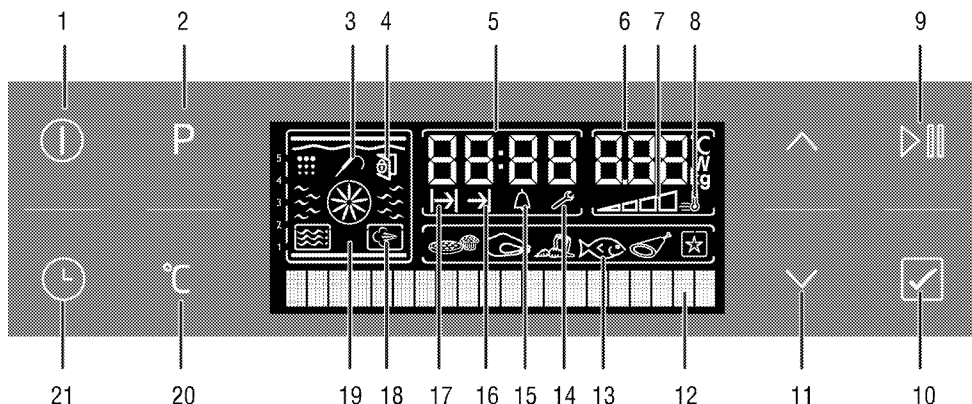
- Živila, ki jih želite peči na žaru, porazdelite na mrežni žar ali v pekaču z mrežnim žarom, tako da ne bodo presegle površine grelnika.
- Potisnite mrežni žar ali pekač z mrežnim žarom na želeno višino v pečici. Če pečete na mrežnem žaru, potisnite pekač na spodnjo polico, da se bodo tam zbirale maščobe. Pekač mora biti take velikosti, da pokriva celotno območje pečenja na žaru. Ta pekač morda ni priložen izdelku. Čiščenje posode bo lažje, če boste v pekač nalili nekaj vode.



Živila, ki niso primerna za pečenje, lahko povzročijo požar. Za pečenje uporabljajte samo živila, ki so primerna za pečenje na visokih temperaturah.

Hrane ne potiskajte v zadnji del žara. To je najbolj vroči del žara in mastna hrana bi se lahko venla.

Uporaba električne pečice Nadzorna plošča





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* (Funkcije se razlikujejo glede na model naprave.)

Nastavite tekoči čas

Čas lahko po želji ponovno nastavite.

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



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

Izbira temperature in načina delovanja

1. Za vklop pečice pritisnite gumb Vklp/Izklop (1). Ko se pečica vklopi, se na zaslonu funkcij prikažeta ikoni zgornjega in spodnjega segrevanja (19), na zaslonu besedila pa se prikaže

(12) "Static" (statično). Na indikatorju temperature/teže (6) se prikaže priporočena temperatura. Na zaslonu funkcij (19) se prikažejo delujoči grelniki in priporočen položaj pekača.



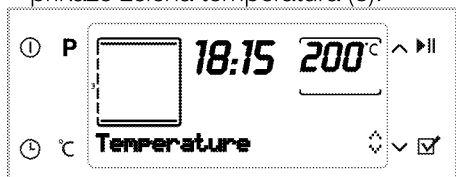
i Pečica se bo v 20 sekundah samodejno izklopila, če na zaslonu funkcij (19) ne izberete nobenih nastavitev.

2. Pritisnite **^** ali **v** (11), da izberete zelen način delovanja.

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

3. 2. Enkrat pritisnite gumb za nastavev temperature, teže in hitrega segrevanja (20), da se odpre zaslon temperature.

4. Pritiskajte **^** ali **v** (11) dokler se na indikatorju temperature/teže ne prikaže zelena temperatura (6).



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



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

Izklop električne pečice

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

Položaji polic (za modele z mrežnim žarom)

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

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

(Funkcije se razlikujejo glede na model naprave.)

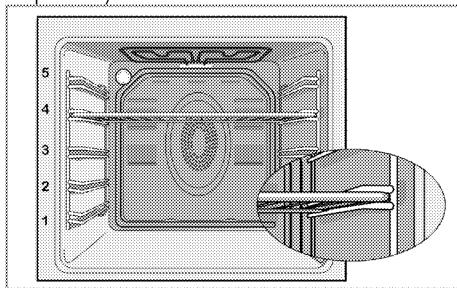


Tabela funkcij

Tabela funkcij prikazuje funkcije, ki jih lahko izbirate v pečici, ter njihove največje in najmanjše temperature. Pri izbiri funkcije se prikaže priporočena temperatura.

i Funkcije se razlikujejo glede na model naprave.

i Najdaljši nastavljeni čas za "Cook time" (pečenje) pri vseh položajih, razen pri položaju "Warm Keeping" (ohranjanje toplote) in "Low Temperature Cooking" (pečenje pri nizkih temperaturah), je iz varnostnih razlogov omejen na 6 ur.

i Med nastavljanjem bodo na zaslonu utripali pripadajoči simboli.

i Program se bo ob morebitnem izpadu električnega toka preklical. Program morate ponovno nastaviti.

i Trenutnega časa ne morete nastaviti, ko pečica deluje v kateri koli funkciji ali ko je pečica nastavljena na polsamodejno ali samodejno programiranje.

i Če med nastavljanjem pečice 20 sekund ne pritisnete nobenega gumba, se bo pečica ugasnila.

i Tudi če je pečica izklopljena, lučka pečice zasveti, ko so vrata pečice odprta.

- 4 Spodnji grelnik
- 5 Simbol za parno kuhanje (*)
- 6 Ventilator ojačevalnika
- 7 Grelnik ojačevalnika
- 8 Simbol za zaklenjena vratca (*)
- 9 Grelnik žara
- 10 Zgornji grelnik

i Funkcije se razlikujejo glede na model naprave!

Funkcija	Temperaturni razpon (°C)
Statično	40-280
Static + Fan (statično + ventilator)	40-280
Surf (funkcija obkrožnega dotoka)	40-280
Multi (3D)	40-280
Pica	40-280
Full Grill+Fan (močan žar + ventilator) (velik žar z ventilatorjem)	40-280
Full grill (močan žar)	40-280
Žar	40-280
Slow cooking (počasno pečenje)/Varčno ventilacijsko segrevanje	160-220
Bottom heating (spodnje segrevanje)	40-220
Ohranjanje toplote živil	40-100
Kuhanje ob nizkih temperaturah	50-150
Odtajajte	-

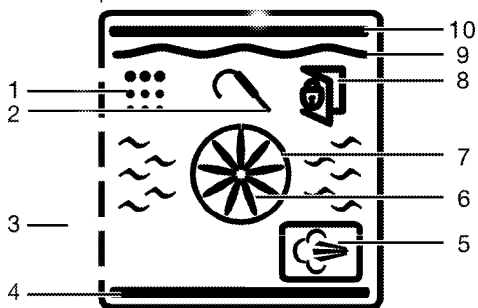
* Funkcije se razlikujejo glede na model naprave.

Načini delovanja

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

Statično

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



- 1 Položaj čiščenja (*)
- 2 Simbol sonde za meso (*)
- 3 Položaji polic

Statično



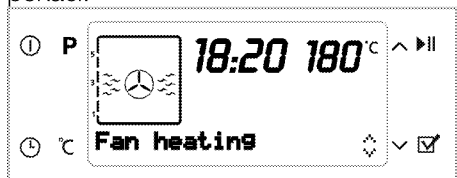
Static+fan (statično + ventilator)

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

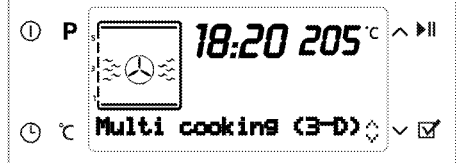


Ventilacijsko pečenje / "Surf"-funkcija

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



Multi (3-D) pečenje



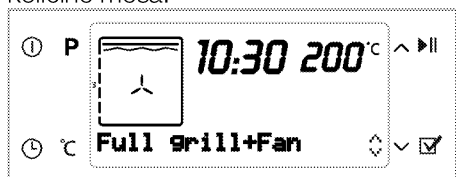
Pica

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



Full grill+fan (močan žar + ventilator)

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



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

Multi (3-D) pečenje

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

Full grill (močan žar)

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

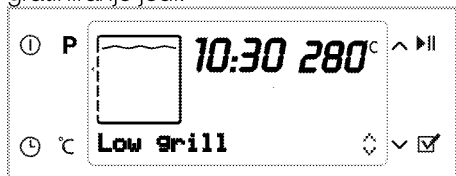
Full grill (močan žar)



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

Žar

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



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

Varčno ventilacijsko segrevanje

Z električno energijo boste privarčevali če boste namesto programa za ventilacijsko pečenje pri temperaturnem razponu 160-220°C, uporabili to funkcijo. Vendar se bo čas pečenja malo podaljšal.

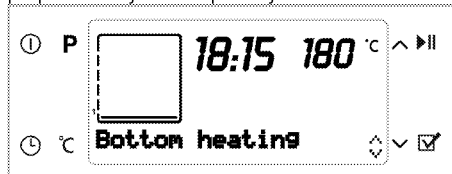
Časi pečenja za to funkcijo so v tabeli 'Varčno ventilacijsko segrevanje'.



Bottom heating (spodnje segrevanje)

Deluje samo spodnje segrevanje.

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



Keep warm (ohranjanje toplote jedi)

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



Kuhanje ob nizkih temperaturah

Živila se enakomerno segrevajo tako zgoraj kot spodaj. Primerna je za počasno kuhanje praženih / zapečenih kosov mesa (teletina, jagnjetina, perutnina itd.) v odprti posodi pri nizki temperaturi. Ta funkcija zagotavlja, da je meso sočno in mehko na notranji strani. Uporabite higiensko ustrezne vrste mesa. Na plošči, žaru itd. preobrnemo vse površine mesa v vročo posodo. Predhodno praženo/zapečeno meso s kuhanjem z nizko temperaturo lahko kuhate dolgo časa. Pecite le z enim pekačem.



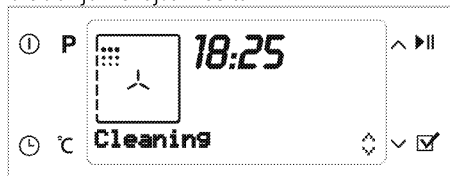
Odtajate

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



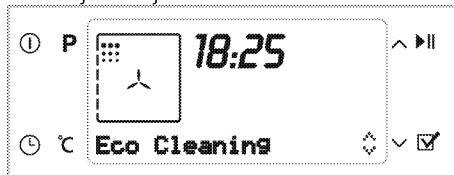
Pyrolysis (piroliza)

Funkcija je namenjena samodejnemu čiščenju pečice pri visokih temperaturah. Pred uporabo te funkcije preberite opis v poglavju o čiščenju. Glejte. stran 41.



Pyrolysis - economy mode (piroliza - varčen način)

Funkcija je namenjena samodejnemu čiščenju pečice pri visokih temperaturah. Priporočljivo je za rahlo umazane pečice. Pred uporabo te funkcije preberite opis v poglavju o čiščenju. Glejte. stran 41.

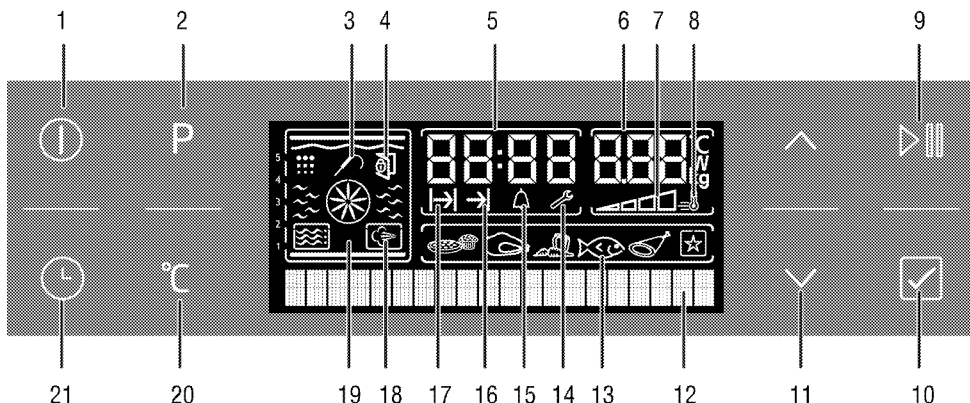


Enostavno parno čiščenje (Ta funkcija je izbirna. Morda je vaš izdelek ne vključuje.)

Ta funkcija zmešča umazanijo (brez dolgega čakanja) v pečici in omogoča enostavno čiščenje. Za enostavno parno čiščenje glejte poglavje »Čiščenje - enostavno parno čiščenje«.



Uporaba kontrolne enote pečice



- 1 Gumb VKLOP/IZKLOP
- 2 Gumb za izbiro programa

- 3 Simbol sonde za meso (*)
- 4 Simbol za zaklenjena vratca (*)

- 5 Indikator tekočega časa
 - 6 Indikator temperature/teže
 - 7 Simbol notranje temperature pečice
 - 8 Simbol pospeševalnika (hitro predsegrevanje)
 - 9 Gumb začetek/konec pečenja
 - 10 Gumb izbira menija za (pol)pripravljeno hrano
 - 11 Gumb za upravljanje povečanja/zmanjšanja temperature/časa
 - 12 Zaslون besedila
 - 13 Zaslون izbira (pol)pripravljene hrane
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 - 15 Simbol alarma
 - 16 Simbol časa konca pečenja
 - 17 Simbol časa pečenja
 - 18 Simbol za parno kuhanje (*)
 - 19 Zaslون funkcij
 - 20 Gumb za nastavitve temperature, teže in hitrega segrevanja
 - 21 Gumb za čas in nastavitve
- * (Funkcije se razlikujejo glede na model naprave.)

Omogoči polsamodejno delovanje

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

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



5. Jed položite v pečico in zaprite vratca.
6. Za temperaturo pečenja enkrat pritisnite gumb za nastavitve temperature, teže in hitrega segrevanja (20), da označite "Temperature" (temperatura) na zaslonu besedila.
7. Za nastavev temperature pritisnite **^** ali **v** (11).
8. Pritisnite gumb "Start/Stop Cooking" (začetek/konec pečenja) (9), da začnete s pečenjem. Na zaslonu se prikaže "Cooking" (pečenje).
» Pečica se bo segrela na prednastavljeno temperaturo in jo obdržala do izbranega časa konca pečenja. Lučka pečice sveti med kuhanjem.

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

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

Vklop samodejne funkcije

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

1. Za vklop pečice pritisnite gumb **Vklop/Izklop** (1).
2. Pritisnite **^** ali **✓** (11), da izberete želeno funkcijo.
3. Za čas pečenja enkrat pritisnite gumb za čas in nastavitve (21) da označite **"Cook time"** (čas pečenja) na zaslonu besedila (12). Istočasno utripa simbol časa pečenja (17).
4. Rahlo pritisnite **^** ali **✓** (11), da nastavite čas pečenja.
» Ko nastavite čas pečenja, se prikaže simbol časa pečenja (17).
5. Za čas konca pečenja v kratkih presledkih pritisnite gumb za čas in nastavitve (21), dokler se na zaslonu besedila (12) ne prikaže **"Cook end time"** (čas konca pečenja). Istočasno utripa simbol časa konca pečenja (16).



6. Pritisnite **^** ali **✓** (11), da nastavite čas konca pečenja.
» Ko nastavite čas konca pečenja, se na zaslonu prikaže simbol časa konca pečenja (16).
7. Jed položite v pečico in zaprite vratca.
8. Za temperaturo pečenja enkrat pritisnite gumb za nastavitve temperature, teže in hitrega segrevanja (20), da označite **"Temperature"** (temperatura) na zaslonu besedila. Za nastavitve temperature pritisnite **^** ali **✓** (11).
9. Pritisnite gumb **"Start/Stop Cooking"** (začetek/konec pečenja) (9), da

začnete s pečenjem. Na zaslonu se prikaže **"Waiting"** (čakanje).

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

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

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

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

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

Nastavitev ojačevalnika

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

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

Izberite želeno funkcijo pečenja in nato:

1. V kratkih presledkih pritisnite gumb za nastavitev temperature, teže in hitrega segrevanja (20), dokler se na zaslonu ne prikaže "Booster passive" (ojačevalnik pasiven).

2. Pritisnite **^** (11), da se prikaže "1" "Booster active" (ojačevalnik aktiven). Simbol ojačevalnika (8) naprej sveti.



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

3. Za izklop funkcije "Booster" (ojačevalnik), v kratkih presledkih pritiskajte gumb za nastavitev temperature, teže in hitrega segrevanja (20), dokler se na zaslonu ne pojavi "Booster active" (ojačevalnik aktiven).

4. Pritisnite **^** (11), da se prikaže "1" "Booster passive" (ojačevalnik pasiven).



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

Uporaba zaklepa

Če želite preprečiti uporabo pečice, vklopите funkcijo zaklepa.

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

Vklop zaklepa


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



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

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

Izklop zaklepa

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





Uporaba ure kot alarma

Uro naprave lahko uporabljate za katera koli opozorila ali opomnike, razen programa pečenja. Alarm ne vpliva na funkcije pečice. Uporablja se samo kot opozorilo. Uporaben je na primer, če želite hrano v pečici ob določenem času obrniti. Ko nastavljen čas poteče, vas bo alarm opozoril s signalom.

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

Za nastavitev alarma:



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

Za preklic alarma:


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












Tabela časov kuhanja

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

Pečenje in praženje

- i** 1. polica pečice je **spodnja** polica.

Posoda	Število pladenj	Dodatek za uporabo	Način delovanja	Položaj police	Temperatura (°C)	Čas kuhanja (pribl. v min.)
Torte v pekaču	En pladenj	Standarden pekač*		3	180	25 ... 30
Torte v posodi	En pladenj	Model za torto na mrežnem žaru**		2	180	50 ... 60
Majhne torte	En pladenj	Standarden pekač*		3	160	25 ... 35
	En pladenj	Standarden pekač*		3	150	30 ... 40
	2 pladnja	1-Pekač za pecivo* 3-Standarden pekač*		1 - 3	150	35 ... 50

Posoda	Število pladnjev	Dodatek za uporabo	Način delovanja	Položaj police	Temperatura (°C)	Čas kuhanja (pribl. v min.)
	3 pladnji	1-Standarden pekač* 3-Pekač za pecivo* 5-Globok pekač*		1 - 3 - 5	150	35 ... 50
Biskvit	En pladenj	Okrogel pekač s snemljivim obodom in premerom 26 cm na mrežnem žaru**		3	160	25 ... 35
	En pladenj	Okrogel pekač s snemljivim obodom in premerom 26 cm na mrežnem žaru**		2	150	30 ... 40
	2 pladnja	1-Okrogel pekač s snemljivim obodom in premerom 26 cm na mrežnem žaru** 4-Okrogel pekač s snemljivim obodom in premerom 26 cm na pekaču za pecivo**		1 - 4	150	35 ... 45
Keksi	En pladenj	Pekač za pecivo*		3	180	25 ... 30
	2 pladnja	1-Pekač za pecivo* 3-Standarden pekač*		1 - 3	180	30 ... 40
	3 pladnji	1-Pekač za pecivo* 3-Standarden pekač* 5-Globok pekač*		1 - 3 - 5	180	35 ... 45
Listnato pecivo	En pladenj	Standarden pekač*		2	200	30 ... 40
	2 pladnja	1-Pekač za pecivo* 3-Standarden pekač*		1 - 3	200	45 ... 55
	3 pladnji	1-Pekač za pecivo* 3-Standarden pekač* 5-Globok pekač*		1 - 3 - 5	200	45 ... 55
Polnjeno pecivo	En pladenj	Standarden pekač*		2	200	25 ... 35





























Posoda	Število pladnjev	Dodatek za uporabo	Način delovanja	Položaj police	Temperatura (°C)	Čas kuhanja (pribl. v min.)
	2 pladnja	1-Pekač za pecivo* 3-Standarden pekač*		1 - 3	200	35 ... 45
	3 pladnji	1-Pekač za pecivo* 3-Standarden pekač* 5-Globok pekač*		1 - 3 - 5	200	35 ... 45
Kvas	En pladenj	Standarden pekač*		2	200	35 ... 45
Lazanja	En pladenj	Steklen/kovinski pravokoten pekač na mrežnem žaru**		2 - 3	200	30 ... 40
Pica	En pladenj	Standarden pekač*		2	200 ... 220	15 ... 20
	En pladenj	Standarden pekač*		3	200	10 ... 15
Goveji zrezek (celi) / pečenka	En pladenj	Standarden pekač*		3	25 min. 250/max, nato 180 ... 190	100 ... 120
Ovčje stegno (rulada)	En pladenj	Standarden pekač*		3	25 min. 250/max, nato 190	70 ... 90
	En pladenj	Standarden pekač*		3	25 min. 250/max, nato 190	60 ... 80
Pečen piščanec (1,8-2 kg)	En pladenj	Standarden pekač*		2	15 min. 250/max, nato 180 ... 190	60 ... 80
	En pladenj	Standarden pekač*		2	15 min. 250/max, nato 180 ... 190	60 ... 80
Puranje meso (5.5 kg)	En pladenj	Standarden pekač*		1	25 min. 250/max, nato 180 ... 190	150 ... 210
	En pladenj	Standarden pekač*		1	25 min. 250/max, nato 180 ... 190	150 ... 210
Ribe	En pladenj	Standarden pekač*		3	200	20 ... 30
	En pladenj	Standarden pekač*		3	200	20 ... 30
Predsegrevanje priporočamo za vsa živila. * Ti dodatki morda niso priloženi izdelku. ** Ti dodatki niso priloženi izdelku. Gre za dodatke, ki jih je mogoče kupiti posebej.						

Tabela kuhanja za testne obroke

Obroki v tej kuhalni mizi so pripravljani v skladu z EN 60350-1, da lahko nadzorni inštituti lažje preizkusijo izdelek.

Posoda	Število pladnjev	Dodatek za uporabo	Način delovanja	Položaj police	Temperatura (°C)	Čas kuhanja (pribl. v min.)
Krhki kruh	En pladenj	Standarden pekač*		3	140	20 ... 30
	En pladenj	Standarden pekač*		3	140	20 ... 30
	2 pladnja	1-Standarden pekač* 3-Pekač za pecivo*		1 - 3	140	20 ... 30
	3 pladnji	1-Standarden pekač* 3-Pekač za pecivo* 5-Globok pekač*		1 - 3 - 5	140	25 ... 35
Majhne torte	En pladenj	Standarden pekač*		3	160	25 ... 35
	En pladenj	Standarden pekač*		3	150	30 ... 40
	2 pladnja	1-Pekač za pecivo* 3-Standarden pekač*		1 - 3	150	35 ... 50
	3 pladnji	1-Standarden pekač* 3-Pekač za pecivo* 5-Globok pekač*		1 - 3 - 5	150	35 ... 50
Biskvit	En pladenj	Okrogel pekač s snemljivim obodom in premerom 26 cm na mrežnem žaru**		3	160	25 ... 35
	En pladenj	Okrogel pekač s snemljivim obodom in premerom 26 cm na mrežnem žaru**		2	150	30 ... 40
	2 pladnja	1-Okrogel pekač s snemljivim obodom in premerom 26 cm na mrežnem žaru** 4-Okrogel pekač s snemljivim obodom in premerom 26 cm na pekaču za pecivo**		1 - 4	150	35 ... 45
Jabolčna pita	En pladenj	Okrogla črna kovinska posoda in premerom 20 cm na mrežnem žaru**		2	180	50 ... 60

Posoda	Število pladnjev	Dodatek za uporabo	Način delovanja	Položaj police	Temperatura (°C)	Čas kuhanja (pribl. v min.)
	En pladenj	Okrogla črna kovinska posoda in premerom 20 cm na mrežnem žaru**		2	170	50 ... 60
	2 pladnja	1-Okrogla črna kovinska posoda in premerom 20 cm na mrežnem žaru** 4-Okrogla črna kovinska posoda in premerom 20 cm na pekaču za pecivo**		1 - 4	170	50 ... 60

Predsegrevanje priporočamo za vsa živila.

* Ti dodatki morda niso priloženi izdelku.

** Ti dodatki niso priloženi izdelku. Gre za dodatke, ki jih je mogoče kupiti posebej.

Varčno ventilacijsko segrevanje



Ko se kuhanje prične v načinu Varčno ventilacijsko segrevanje, ne spreminjajte temperature kuhanja.



Ne odpirajte vrat med kuhanjem v načinu Varčno ventilacijsko segrevanje.

Posoda	Število pladnjev	Dodatek za uporabo	Položaj police	Temperatura (°C)	Čas kuhanja (pribl. v min.)
Majhne torte	En pladenj	Standarden pekač*	3	160	40 ... 50
Keksi	En pladenj	Standarden pekač*	2	200	30 ... 35
Listnato pecivo	En pladenj	Standarden pekač*	2	200	40 ... 45
Polnjeno pecivo	En pladenj	Standarden pekač*	2	200	40 ... 45

* Ti dodatki morda niso priloženi izdelku.

Nasveti za pečenje torte

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

Nasveti za pečenje peciva

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

testa in na vrh peciva, da bo zapečenost enakomerna.

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

Nasveti za kuhanje zelenjave

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

Za najboljše rezultate kuhanja (ventilacijsko segrevanje/funkcija obkrožnega dotoka):

- Zahvaljujoč enotni porazdelitvi toplote, ki jo zagotavlja ta funkcija, lahko pri peki jedi z gostega testa kot so žemlje, torte v papirju, piškoti ali keksi, istočasno pečete z 1, 2 ali 3 pekači.
- Omogoča istočasno peko mokrega testa kot so jabolčna pita ali kolači na 2 pekačih.
- Rezultati pečenja bodo boljši, če večje količine živil z veliko vsebnostjo tekočine ali kvašeno testo pečete v enojnem pekaču. Za razliko od običajnih pečic, toplota iz stranskih sten omogoči bolj enotno pečenje velikih količin jedi, ki vzhajajo med pečenjem.
- Zahvaljujoč funkciji, ki omogoča pečenje z več pekači, prihranite čas in energijo ter dosežete odlične rezultate pečenja.

Funkcije kuharskega vodiča

Izbira funkcij za (pol)pripravljeno hrano

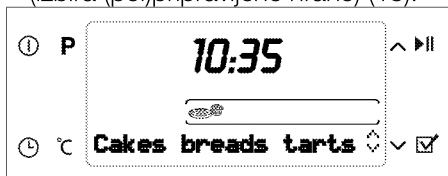
Meni "Convenience Foods" ((pol)pripravljena hrana) vsebuje programe jedi, ki so jih posebej za vas pripravili profesionalni kuharji in so shranjeni v spominu nadzorne enote.

V tem meniju so temperatura, teža, položaj police, teža in funkcije kuhanja že samodejno nastavljene.

Težo in čas kuhanja lahko spremenite glede na vašo jed in okus.

Za izbiro funkcij "Cooking Guide" (kuharski vodič);

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



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



6. Jed postavite v pečico.

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

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

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

i Za izklop signala alarma pritisnite kateri koli gumb.

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

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

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



2. Pritisnite **^** ali **v** (11), da nastavite težo.

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

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

2. Pritisnite gumb (11), da nastavite težo.

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

se lahko razlikuje glede na model.



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


Torte, pecivo in kolači	Perutninsko meso	Posebne jedi	Ribe	Meso	Posebno
Jabolčna pita					

Meni "Settings" (nastavitve)

Nastavitev svetlosti



Svetlost lahko nastavite, le če je pečica izklopljena.

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

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



Nastavitev kontrasta

Kontrast lahko nastavite, le če je pečica izklopljena.

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



Nastavitev glasnosti

Glasnost lahko nastavite, le če je pečica izklopljena.

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

Nastavitve jezika

Jezik lahko nastavite, le če je pečica izklopljena.





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

Uporaba žara



Med pečenjem zaprite vratca pečice.

Vroče površine lahko povzročijo opekline!

1. Za vklop pečice pritisnite gumb Vklop/Izklop (1).
2. Rahlo pritisnite  ali  (11), da izberete zeleno funkcijo žara.
3. Za temperaturo pečenja enkrat pritisnite gumb za nastavev temperature, teže in hitrega segrevanja (20), da označite "Temperature" (temperatura) na zaslonu besedila. Za nastavev temperature pritisnite  ali  (11).
4. Za izklop pečice pritisnite gumb Vklop/Izklop (1).



Živila, ki niso primerna za pečenje, lahko povzročijo požar. Za pečenje uporabljajte samo živila, ki so primerna za pečenje na visokih temperaturah.

Hrane ne potiskajte v zadnji del žara. To je najbolj vroči del žara in mastna hrana bi se lahko venla.

Tabela časov kuhanja z žarom

Pečenje z električnim žarom

Živila	Dodatek za uporabo	Položaj police	Priporočena temperatura (°C)**	Čas kuhanja na žaru (pribl.)
Ribe	Mrežni žar	4...5	250	20...25 min. [#]
Kosi piščanca	Mrežni žar	4...5	250	25...35 min.
Jagnjetina	Mrežni žar	4...5	250	20...25 min.
Goveja pečenka	Mrežni žar	4...5	250	25...30 min. [#]
Telečji kotlet	Mrežni žar	4...5	250	25...30 min. [#]
Popečen kruh *	Mrežni žar	4	250	1...3 min.
[#] glede na debelino				
*Predhodno segrevajte 5 minut				
**Če temperature vašega izdelka ni mogoče nastaviti, bo žar deloval na priporočeni temperaturi.				

Obroki v tej kuhalni mizi so pripravljeni v skladu z EN 60350-1, da lahko nadzorni inštituti lažje preizkusijo izdelek.

Živila	Dodatek za uporabo	Položaj police	Temperatura (°C)	Čas kuhanja (pribl. v min.)
Popečen kruh	Mrežni žar	4	250	1...3 min.
Mesne kroglice (govedina) - 12 kosov	Mrežni žar	4	250	25...35 min.
Hrano obrnite po 2/3 časa pečenja.				
Priporočamo pribl. 5 minutno predsegrevanje za vsa živila za pečenje na žaru.				

6 Vzdrževanje in čiščenje

Splošne informacije

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

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

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

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

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

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

Čiščenje upravljalne plošče

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

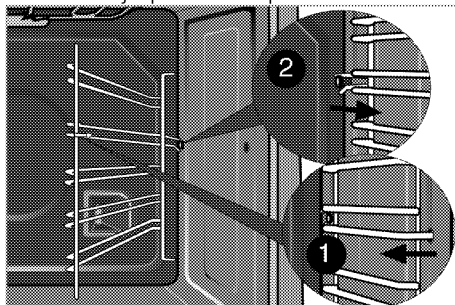
i Če je vaš izdelek opremljen z upravljalnimi gumbi/tipkami, jih za čiščenje nadzorne plošče ne odstranjujte. saj lahko poškodujete nadzorno ploščo!

Čiščenje pečice

Za čiščenje stranske stene(Funkcije se razlikujejo glede na model naprave.)

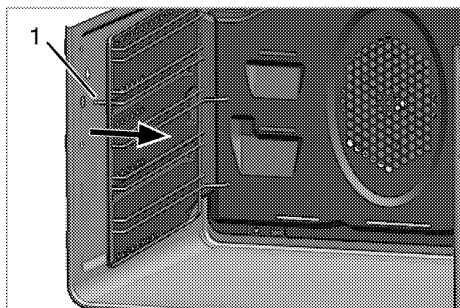
(Ta funkcija je izbirna. Morda je vaš izdelek ne vključuje.)

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

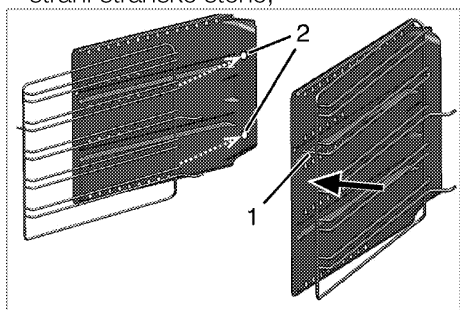


(Če je vaš izdelek opremljen s funkcijo »Surf« (funkcija obkrožnega dotoka))

1. Iz stranske police odstranite zatič (1), tako da ga potisnete v smeri puščice s stransko steno, na katero je vgrajen.

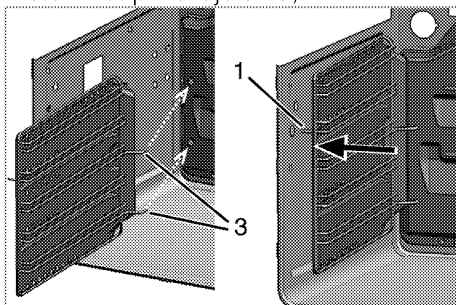


2. Celotno stransko polico in stransko steno odstranite, tako da ju povlečete proti sebi.
 3. Stransko polico odstranite iz odprtin (2) na steni pečice, tako da jo potegnete.
- i** Število lukenj za stransko steno in velikost mrežne police se lahko razlikujeta glede na model izdelka.
4. Stransko polico in stransko steno očistite s toplo vodo s čistilom, mehko krpo in gobo ter ju obrišite s suho krpo.
 5. Stransko polico namestite, tako da jo potegnete k luknjam (2) na zadnji strani stranske stene;



- i** Če imate flexi teleskopsko funkcijo vašega izdelka; je ena luknja na zadnji surf stranske stene. Postavite stransko stojalo s potegom za luknjo.
6. Pričvrstite stransko polico na stransko steno, tako da potegnete zatič (1) stranske police v smeri puščice;
 7. Namestite stransko polico in stransko steno na svoje mesto, tako da

potisnete zatiče (3) v luknje na zadnji steni kot prikazuje slika;



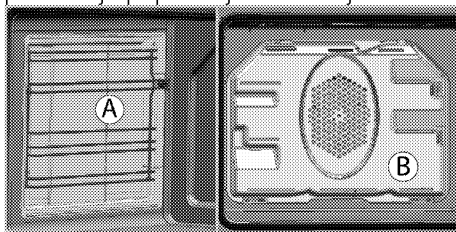
8. Namestite zatič (1) na stranski polici na svoje mesto kot prikazuje slika.

i Prepričajte se, da sta stranska polica in stranska stena pravilno nameščeni.

Katalitične stene

(Ta funkcija je izbirna. Morda je vaš izdelek ne vključuje.)

Notranji stranski steni (A) in/ali zadnja stena (B) vašega izdelka je lahko prevlečena s katalitičnim emajlom. Katalitične stene so svetle mat barve in imajo porozno površino. Katalitičnih sten pečice ne smete čistiti. Zahvaljujoč svoji preluknjani strukturi katalitične površine absorbirajo maščobo in ko se površina napolni z maščobo, začnejo sijati. V tem primeru je priporočljivo zamenjati dele.



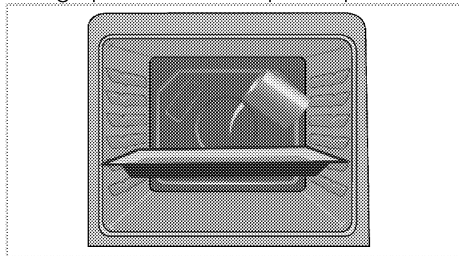
Enostavno parno čiščenje

(Ta funkcija je izbirna. Morda je vaš izdelek ne vključuje.)

Zagotavlja enostavno čiščenje, saj para, ki se ustvari v pečici, in vodne kapljice, ki se kondenzirajo v pečici, omehčajo

umazanijo (ki je ne smemo pustiti preveč časa).

1. Iz pečice odstranite vse pripomočke.
2. V pekač za pečico nalijte 500 ml vode in ga postavite na 2. polico pečice.



3. Izberite funkcijo enostavnega parnega čiščenja. Na zaslonu se bo prikazal čas čiščenja, ki ga ni mogoče spremeniti. Nastavite lahko končni čas te funkcije čiščenja.
4. Odprite vrata in obrišite notranjo površino pečice z vlažno gobo ali krpo.
5. Trdovratno umazanijo očistite s toplo vodo s čistilom, mehko krpo ali gobo ter jo obrišite s suho krpo.

i Med načinom lahkega parnega čiščenja, voda v predalčku za mehčanje rahlo oblikovanih ostankov/umazanije bo izparila in kondenzirala v votlini pečice in na notranjem steklu vrat pečice, zato lahko kaplje, ko so vrata pečice odprta. Kondenzacijo obrišite ob odprtih vratih pečice.

Pirolitično samodejno čiščenje



Vroče površine povzročijo opekline!

Ne dotikajte se naprave med samodejnim čiščenjem in poskrbite, da se ji otroci ne približujejo. Počakajte vsaj 30 minut preden boste odstranili preostanke.

Pečica je opremljena s pirolitičnim samodejnim čiščenjem. Pečica se segreje na pribl. 420-480 °C in

obstoječa umazanija zgori v prah. Pojavi se lahko močan dim. Zagotovite dobro prezračevanje. Pirolitično čiščenje je potrebno pri pribl. vsaki 10 uporabi pečice.

1. Iz pečice odstranite vse pripomočke.

Pri modelih s stranskimi policami ne pozabite odstraniti le teh.

Če je vaš izdelek opremljen z dodatkom, ki je odporen proti pirolizi (odporen proti samodejnemu čiščenju pri visokih temperaturah), vam teh dodatkov ni treba odstraniti iz pečice.


2. Pred čiščenjem umazanijo z zunanjih površin in notranjosti pečice odstranite z vlažno krpo.






Tesnila vratc ne čistite.

Tesnila iz vlaken so zelo občutljiva in se zlahka poškodujejo.



Če poškodujete tesnilo vrat pečice, ga zamenjajte z novim iz pooblaščenega servisa.

3. "Pyrolysis" (piroliza)  Izberite pirolitično funkcijo (samodejno čiščenje).

4.  **eco** Če pečica ni preveč umazana, uporabite funkcijo varčnega čiščenja. Če uporabite to funkcijo za močno umazanijo, ne bo dovolj očiščeno. V takih primerih uporabite pirolitično funkcijo  po končanem varčnem čiščenju  **eco**.

Na zaslonu se prikaže čas samodejnega čiščenja. Trajanja ni mogoče nastaviti. Čas konca samodejnega čiščenja lahko nastavite.

5. Med samodejnim čiščenjem ne

morete odpreti vrata pečice,  na zaslonu časa pa se prikaže simbol zaklepa. Zaklenjena so še nekaj časa po koncu pirolitične funkcije. Vrat ne odpirajte na silo z ročajem, dokler simbol zaklepa  ne ugasne.

6. Po čiščenju s kisom odstranite ostanke umazanije.

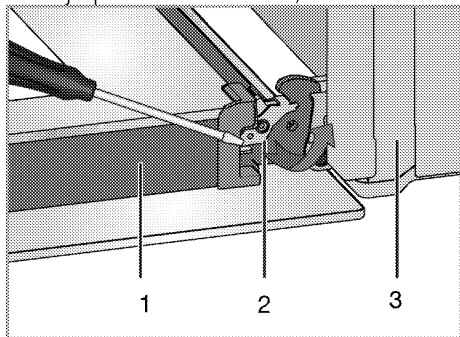
Čiščenje vrat pečice

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

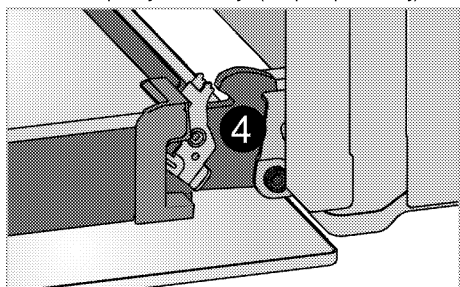
i Za čiščenje vratc pečice ne uporabljajte močnih abrazivnih čistil ali ostrih kovinskih strgal, saj lahko opraskajo površino in uničijo steklo.

Odstranjevanje vratc pečice

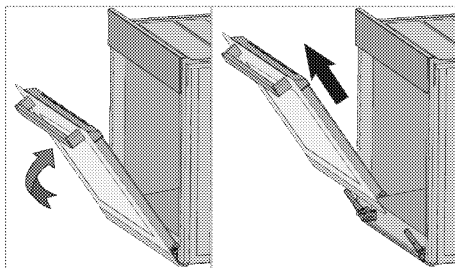
1. Odprite sprednja vratca (1).
2. Odprite sponki na ohišju tečajev (2) na desni in levi strani sprednjih vratc, tako da ju potisnete navzdol, kot kaže slika.



- 1 Vratca
- 2 Zaklepanje šarnirja(zaprta pozicija)
- 3 Pečica
- 4 Zaklepanje šarnirja(odprt položaj)



3. Nekoliko odprite sprednja vratca.



4. Vratca odstranite, tako da jih povlečete navzgor, da se sprostijo iz desnega in levega tečaja.

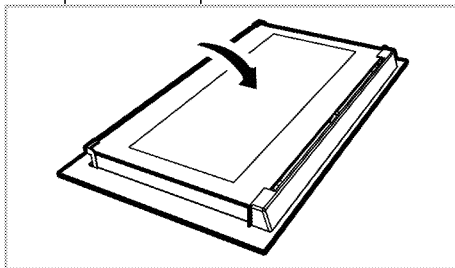
i Za namestitve vrat v obratnem vrstnem redu ponovite postopek za odstranjevanje. Ne pozabite zapreti spojke na ohišju tečajev, ko boste vratca znova namestili.

Odstranjevanje notranjega stekla vratc

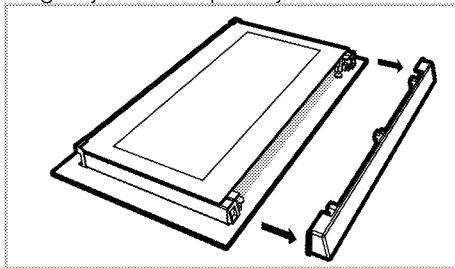
(Ta funkcija je izbirna. Morda je vaš izdelek ne vključuje.)

Notranjo stekleno ploščo vratc lahko za namene čiščenja odstranite.

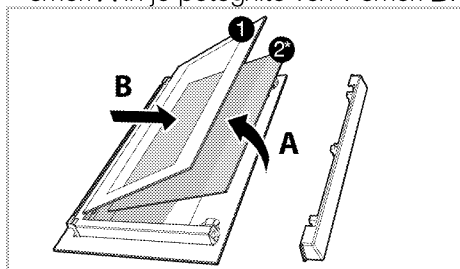
1. Odprite vratca pečice.



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



3. Kot prikazuje slika, dvignite najbolj notranjo stekleno ploščo (1) nekoliko v smeri **A** in jo potegnite ven v smeri **B**.



- 1 Najbolj notranja steklena plošča
2* Notranja steklena plošča (Morda je vaš izdelek ne vključuje.)
4. Če je vaš izdelek opremljen z notranjo stekleno ploščo; za odstranjevanje notranje steklene plošče ponovite postopek (2).
5. Pri prerazporejanju vratc najprej ponovno namestite notranjo stekleno ploščo (2). Namestite posneti rob steklene plošče v posneti rob plastične reže. (Če je vaš izdelek opremljen z notranjo stekleno ploščo). Notranja steklena plošča (2) mora biti nameščena v plastično režo v bližini najbolj notranje steklene plošče (1).
6. Ko nameščate najbolj notranjo stekleno ploščo (1), se prepričajte, da bo stran z napisom obrnjena proti notranji stekleni plošči. Pomembno je, da namestite spodnji rob najbolj notranjo stekleno ploščo (1) v spodnjo plastično režo.
7. Plastični del potisnite proti okvirju, dokler ne zaslišite kratkega zvoka.

Zamenjava luči v pečici



Preden zamenjate lučko pečice, se prepričajte, da je naprava izklopljena in ohlajena, saj boste tako preprečili nevarnost električnega udara.

Vroče površine lahko povzročijo opekline!



Luč pečice je posebna električna žarnica, ki je odporna na toploto do 300 °C. Za podrobnosti glejte *Tehnične specifikacije, stran 12*. Luči pečice lahko dobite pri pooblašeni servisni službi.



Položaj luči je lahko drugačen kot na sliki.



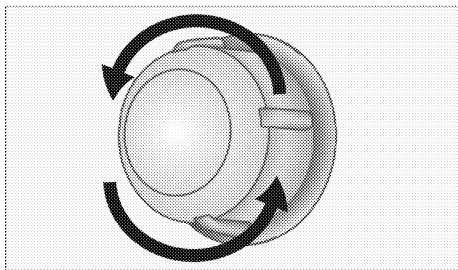
Luč, uporabljena v tej napravi, ni primerna za osvetlitev gospodinjskih prostorov. Predviden namen te luči je, da uporabnik lažje vidi živila.



Luči, uporabljene v tej napravi, morajo zdržati ekstremne fizične pogoje, kot so temperature nad 50 °C.

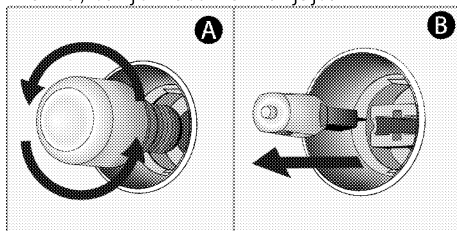
Če je pečica opremljena z okroglo lučjo:

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



3. Če je luč vaše pečice tipa (A), ki je prikazan na spodnji sliki, jo odstranite tako, da jo zavrtite, kot prikazuje slika, nato pa jo zamenjajte. Če je tipa (B), jo

povlecite in odstranite, kot prikazuje slika, ter jo nato zamenjajte.



4. Namestite stekleni pokrov.

7 Odpravljanje težav

Pečica med delovanjem oddaja paro.

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

Naprava med hlajenjem in segrevanjem oddaja kovinske zvoke.

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

Naprava ne deluje.

- Varovalka je okvarjena ali izklopljena. >>> *Preverite varovalke. Po potrebi jih zamenjajte ali znova nastavite.*
- Naprava ni priključena na (ozemljeno) vtičnico. >>> *Preverite vtič.*
- Gumbi in tipke na nadzorni plošči ne delujejo. >>> *"Zaklep tipk je omogočen. Prosimo, da ga onemogočite. (Glejte. Uporaba zaklepa, stran 29)*

Lučka pečice ne deluje.

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

Pečica se ne segreva.

- Morda ni nastavljena na določeno funkcijo in/ali temperaturo pečenja. >>> *Nastavite pečico na določeno funkcijo in/ali temperaturo pečenja.*
- Električna je izklopljena. >>> *Preverite delovanje elektrike. Preverite varovalke. Po potrebi jih zamenjajte ali znova nastavite.*



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

