



Oven

User Manual

Pečica

Navodila za uporabo



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Please read this user manual first!

Dear Customer,

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

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

Explanation of symbols

Throughout this user manual the following symbols are used:



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.



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Made in TURKEY

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

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1 Important instructions and warnings for safety and environment

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

General safety

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

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

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

unless they have been given supervision or instruction.

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

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

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

Safety when working with gas

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

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

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

2 meters away from the product.

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

What to do when you smell gas

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

you still smell gas leave the property.

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

Electrical safety

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

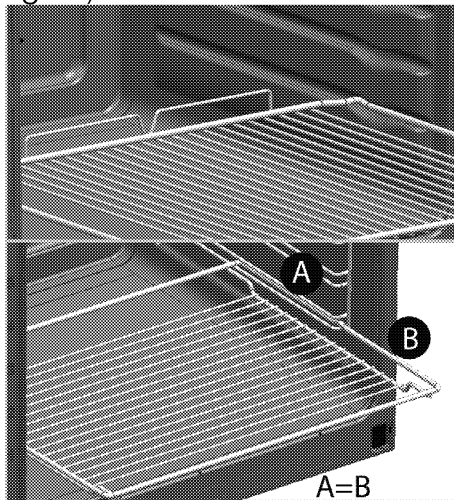
- Never touch the plug with wet hands! Never unplug by pulling on the cable, always pull out by holding the plug.
 - The product must be disconnected during installation, maintenance, cleaning and repairing procedures.
 - If the power connection cable for the product is damaged, it must be replaced by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

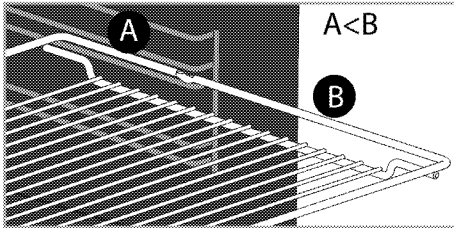
high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.

- Food Poisoning Hazard: Do not let food sit in oven for more than 1 hour before or after cooking. Doing so can result in food poisoning or sickness.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- During use the appliances becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Keep all ventilation slots clear of obstructions.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven

door glass since they can scratch the surface, which may result in shattering of the glass.

- Do not use steam cleaners to clean the appliance as this may cause an electric shock.
- (Varies depending on the product model.)
Placing the wire shelf and tray onto the wire racks properly
It is important to place the wire shelf and/or tray onto the rack properly. Slide the wire shelf or tray between 2 rails and make sure that it is balanced before placing food on it (Please see the following figure).





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

- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

Prevention against possible fire risk!

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

Intended use

- This product is designed for domestic use. Commercial use will void the guarantee.
- **CAUTION:** This appliance is for cooking purposes only. It

must not be used for other purposes, for example room heating.

- This product should not be used for warming the plates under the grill, drying towels, dish cloths etc. by hanging them on the oven door handles. This product should also not be used for room heating purposes.
- The manufacturer shall not be liable for any damage caused by improper use or handling errors.
- The oven can be used for defrosting, baking, roasting and grilling food.

Safety for children

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

operating and do not allow them to play with the product.

- Do not place any items above the appliance that children may reach for.
- When the door is open, do not load any heavy object on it and do not allow children to sit on it. It may overturn or door hinges may get damaged.

Disposing of the old product

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



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

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

Compliance with RoHS Directive:

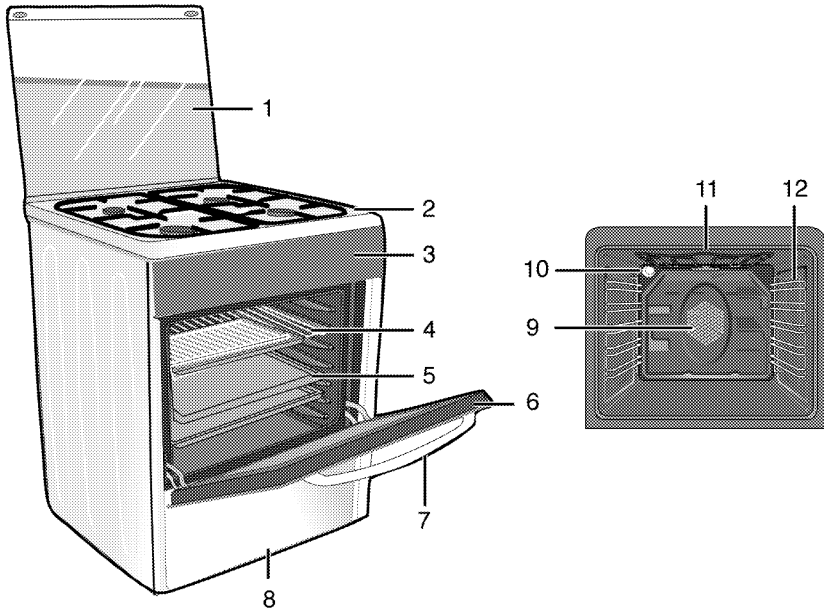
The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

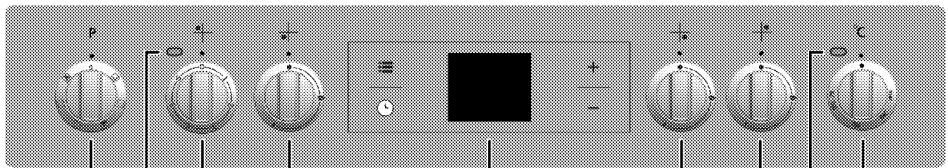
- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local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

2 General information

Overview



- | | |
|-----------------|----------------------------------|
| 1 Top lid | 7 Handle |
| 2 Burner plate | 8 Lower part |
| 3 Control panel | 9 Fan motor (behind steel plate) |
| 4 Wire shelf | 10 Lamp |
| 5 Tray | 11 Top heating element |
| 6 Front door | 12 Shelf positions |



- | | |
|--------------------------------|----------------------------|
| 1 Function knob | 7 Normal burner Rear right |
| 2 Warning lamp | 8 Thermostat lamp |
| 3 Hotplate Rear left | 9 Thermostat knob |
| 4 Rapid burner Front left | |
| 5 Digital timer | |
| 6 Auxiliary burner Front right | |

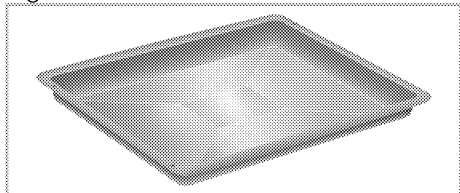
Package contents

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

1. User manual

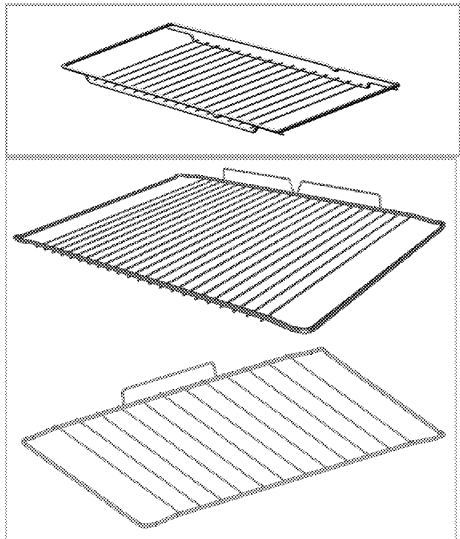
2. Standard tray

Used for pastries, frozen foods and big roasts.



3. Wire grill

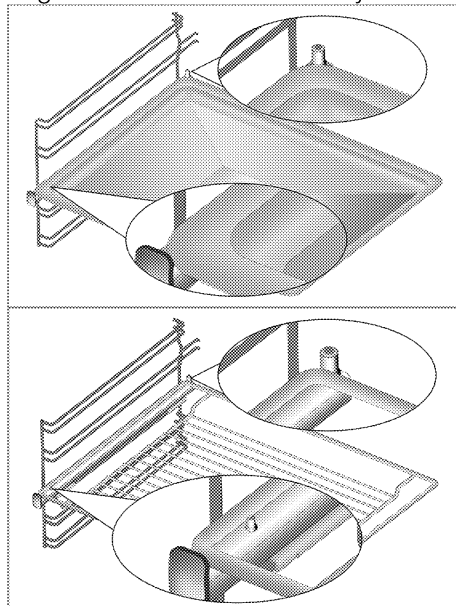
Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.



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

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

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



Technical specifications

GENERAL	
External dimensions (height / width / depth)	850 mm/500 mm/600 mm
Voltage / frequency	220-240 V ~ 50 Hz
Total power consumption	3 kW
Cable type / section	min.H05VV-FG 3 x 1,5 mm ²
Category of gas product	II 2E+3+ / II 2H3B/P / II 2H3+
Gas type / pressure	NG G 20/20 mbar
Total gas consumption	5.9 kW(429 g/h -lpg)
Converting the gas type / pressure [§] – optional	NG G 25/25 mbar LPG G 30/28-30 mbar - Propane 31/37 mbar - NG G 20/13 mbar
HOB	
Burners	
Rear left	Hotplate
Dimension	145 mm
Power	1000 W
Front left	Rapid burner
Power	2.9 kW(211 g/h -lpg)
Front right	Auxiliary burner
Power	1.0 kW(73 g/h -lpg)
Rear right	Normal burner
Power	2.0 kW(145 g/h -lpg)
OVEN/GRILL	
Main oven	Fan assisted
Inner lamp	15–25 W
Grill power consumption	1.6 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.

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

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

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

Injector table

Position hob zone	2.9 kW(211 g/h –lpg)	1.0 kW(73 g/h –lpg)	2.0 kW(145 g/h –lpg)
Gas type / Gas pressure	Front left	Front right	Rear right
G 20/13 mbar	145	84	116
G 20/20 mbar	115	72	103
G 30/28-30 mbar	87	50	72
G 25/25 mbar	115	72	103
G 31/ 37 mbar	87	50	72

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

3 Installation

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

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

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

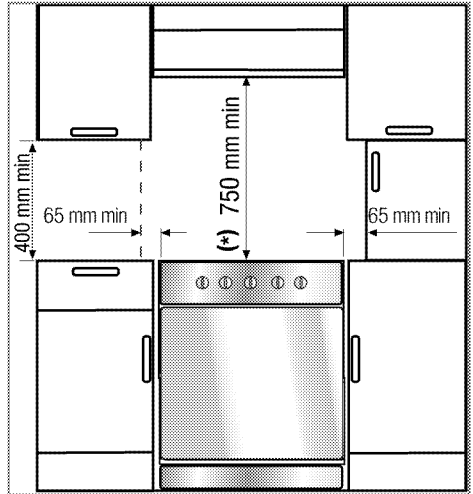
! Prior to installation, visually check if the product has any defects on it. If so, do not have it installed. Damaged products cause risks for your safety.

Before installation

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

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

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



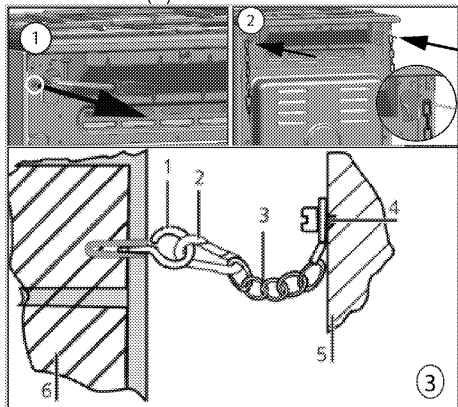
- The appliance corresponds to device class 1, i.e. it may be placed with the rear and **one** side to kitchen walls, kitchen furniture or equipment of any size. The kitchen furniture or equipment on the **other** side may only be of the same size or smaller.
- It can be used with cabinets on either side but in order to have a minimum distance of 400mm above hotplate level allow a side clearance of 65mm between the appliance and any wall, partition or tall cupboard.
- It can also be used in a free standing position. Allow a minimum distance of 750 mm above the hob surface.
- (*) If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer's instructions regarding installation height. If not defined any size in the hood manual, this height should be at least 650 mm.
- Any kitchen furniture next to the appliance must be heat-resistant (100 °C min.).

Safety chain

If your product has 2 safety chains;

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

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

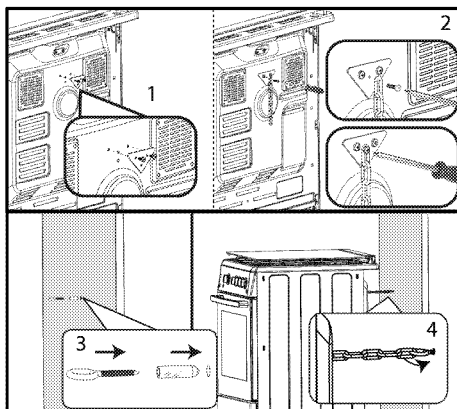


- 1 Stability hook
- 2 Locking mechanism
- 3 Safety chain (supplied and mounted to oven)
- 4 Firmly fix chain to cooker rear
- 5 Rear of cooker
- 6 Kitchen wall

If your product has 1 safety chain;

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

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



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

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

Room ventilation

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

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

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

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

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

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

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

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

shall be appropriate to regulations of other gas appliances.

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

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

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

Installation and connection

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

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


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

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


Electrical connection

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

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


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


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


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

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

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


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


 While performing the wiring, you must apply with the national/local electrical regulations and must use the appropriate socket outlet/line and plug for product. 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.

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


Connect the power cable into the socket.

Gas connection

 Product can be connected to gas supply system only by an authorised and qualified person or technician with licence. Risk of explosion or toxication due to unprofessional repairs! Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised or unlicensed persons.

 Before starting any work on the gas installation, disconnect the gas supply.
There is the risk of explosion!

- Gas adjustment conditions and values are stated on labels (or on type label).
- Refer to the detailed gas connection and gas conversion information in the user manual supplied with your product.

 Your product is equipped for natural gas (NG).

- Natural gas installation must be prepared suitably for the assembly before installing the product.
- Gas connection of your product will be performed by the authorised service.
- There must be a flex pipe at the outlet of the installation for the natural gas connection of your product and the tip of this pipe must be sealed with a blind plug. The blind plug will be removed during connection and your product will be connected by means of a flat connection device (sleeve).
- Make sure that the natural gas valve is readily accessible.
- If you need to use your product later with a different type of gas, you must consult the authorised service for the related conversion procedure.

**Pipe connecting the gas oven:
(Applies to models going to
France.)**

Regulatory conditions for installation

- ⚠ Gas installations are subject to regulation. Your installation must comply. We recommend that you read the relevant texts.
- Before installation, check that local distribution conditions (natural gas and pressure) and appliance setting are compatible.
- Conditions of the gas control your product are shown on the label on the rear near the gas pipe.
- Oxygen from the air fuels the gas combustion. This means that the air must be permanently refreshed and combustion products evacuated (an air flow of 2m³/h per kW of power is needed).
- This appliance is not connected to an extraction device for combustion products. It should be installed and connected in conformity with the

regulations in force; special attention should be paid to ventilation equipment.

- Gas hosing should not be in contact with any fitted item moving parts (such as a screw) and should not pass through places where there is a risk the hosing could be crushed.
- **The legal texts concerned in France are decrees dated 02/08/1977 and 24/03/1982, complemented by the Standard. DTU-P 45204 (= DTU 61.1) from the CSTB "Gas Installations", Standard [Norme] NFC 15.100 (electrical low voltage installation regulations). The heat produced by this appliance classifies this cooker as type X under electric Standard EN 60.335.2.6 (incorporated), as class 1 (non-incorporated) or in class 2 sub-class 1 (incorporated) under gas Standard EN 30.1.**

- ⚠ **Bendy piping or flexible hosing should be accessible for servicing over the whole length, and should be replaced before the use expiry date (indicated on the piping). Maximum length should be no more than 1.25 metres.**

- ⚠ Gas connection is made at the back of the appliance, Make sure the piping does not come into contact with other parts of the appliance, and that it does not pass through a space that is cluttered or in contact with another moving part.

Gas connection

Your product comes with a kit gas connection, consisting of:

- 2 washers
- 1 adapter

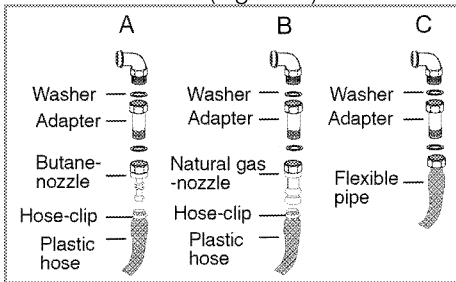
- 1 Butane nozzle
- 1 Natural gas nozzle

According to the gas you use and the type of pipe, observe the following configurations. Interposer joints as shown on the drawing.

A. For Butane / Propane gas connection with a hose clamp and is on the tip Butane, which is set on the adapter, which in turn attaches to the stove (Figure A).


B. For natural gas, the connection with a hose clamp and is done on the gas cap, which is set on the adapter, which in turn attaches to the stove (Figure B).


C. The connection "mechanical" is flexible with the adapter, which is itself fixed on the oven (Figure C).




The butane end piece allows connection using flexible rubber hosing with 6 mm internal diameter suitable for bottle gas.

The end piece for piped gas allows connection by bendy piping of 15 mm internal diameter, such piping being strengthened so that it can be mandatorily held in place by a locking collar. Use piping carrying the NF-GAZ stamp. This piping is regularly to be replaced before its use expiry date.

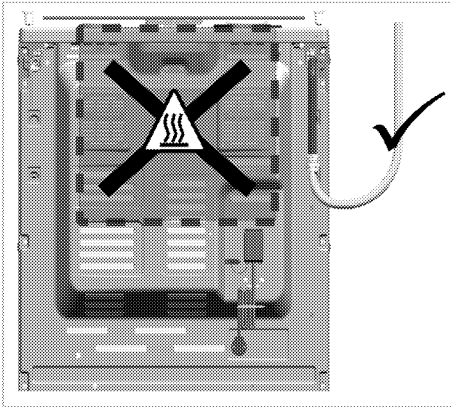
 Do not use a lighter or a match to check for a gas leak.

 **Checking seal-tightness :**
Make sure that all knobs on the stove are in the off position and the gas bottle connection is open. Use soap to check for any gas leaks. Any leak will cause the soap to bubble. If this happens, check the gas connection again.

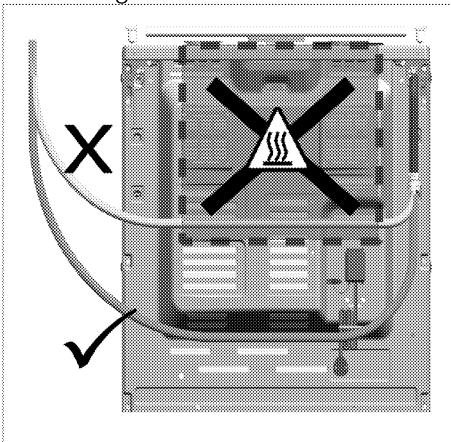
 Using a cooking appliance with piped gas leads to heat and humidity being produced in the area where the appliance is installed. Make sure there is good ventilation in the space where the appliance is installed. Keep all natural ventilation apertures open, or install a mechanical ventilation device such as an extraction hood. Prolonged or intensive use of the appliance may call for additional ventilation such as opening windows, or for more effective ventilation by increasing the power of the extraction hood if any.

If your product has only one gas outlet;

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

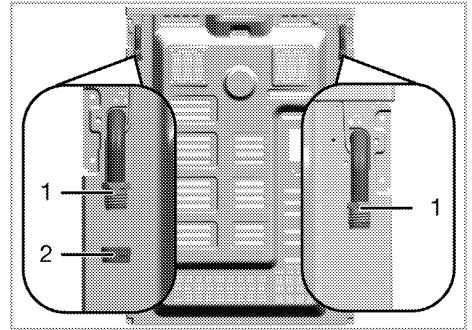


- If the gas hose outlet and the natural gas valve do not face on the same side, make sure that the hose does not pass through the hot area when connecting it.



If your product has two gas outlets;

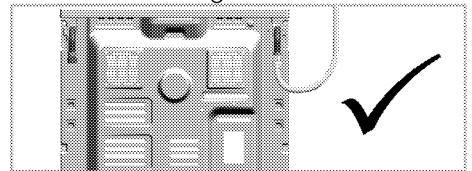
- One of the two outlets is sealed with a blind plug. The end of the other outlet is open.



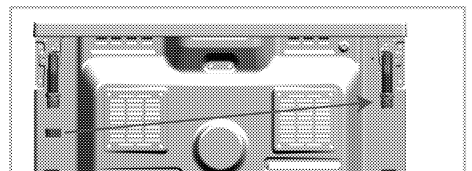
- 1 Gas hose outlet
- 2 Blind plug

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

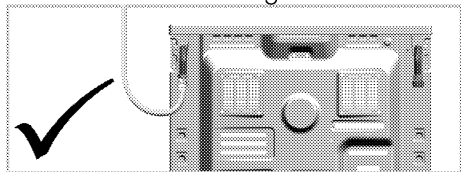
- Before gas connection, make sure that the natural gas valve and the gas hose outlet of the product to be connected to the gas is on the same side.
- If the natural gas valve and the open-ended gas hose outlet are on the same side, make the gas connection as shown in the figure below.



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




- Make the gas connection as shown in the figure below on the gas hose outlet near the natural gas valve.





Risk of fire:

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

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


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

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

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

Leakage check at the connection point

- Make sure that all knobs on the product are turned off. Make sure that the gas supply is open. Prepare soapy foam and apply it onto the connection point of the hose for gas leakage control.
- Soapy part will froth if there is a gas leakage. In this case, inspect the gas connection once again.
- **If your product has two gas hose outlets**, make sure that the unused gas outlet is sealed with a blind plug. Prepare soapy foam and apply it onto the connection point of the blind plug to check for gas leaks. Soapy part will froth if there is a gas leakage. In this case, inspect the blind plug connection again.
- Instead of soap, you can use commercially available sprays for gas leak check.

 Never use a match or lighter to make the gas leakage control.

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

Final check

1. Check electrical functions.

2. Open gas supply.
3. Check gas installations for secure fitting and tightness.
4. Ignite burners and check appearance of the flame.

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

Gas conversion

! Before starting any work on the gas installation, disconnect the gas supply.
There is the risk of explosion!

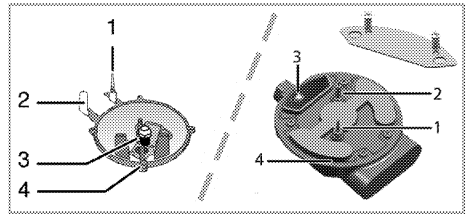
In order to change your appliance's gas type, change all injectors and make flame adjustment for all valves at reduced flow rate position.

Exchange of injector for the burners

1. Take off burner cap and burner body.
2. Unscrew injectors by turning the counter-clockwise.
3. Fit new injectors.
4. Check all connections for secure fitting and tightness.

i New injectors have their position marked on their packing or injector table on *Injector table*, page 15 can be referred to.

i ((Varies depending on the product model.))
On some hob burners, the injector is covered with a metal piece. This metal cover must be removed for injector replacement.



- 1 Flame failure device (model dependant)
- 2 Spark plug
- 3 Injector
- 4 Burner

i Unless there is an abnormal condition, do not attempt to remove the gas burner taps. You must call an Authorised service agent or technician with licence if it is necessary to change the taps.

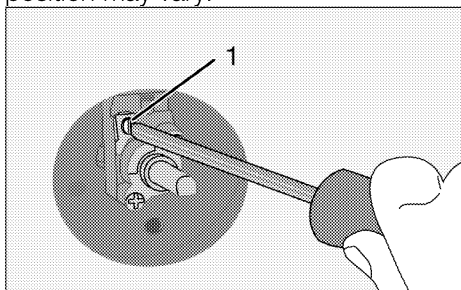
Reduced gas flow rate setting for hob taps

1. Ignite the burner that is to be adjusted and turn the knob to the reduced position.
2. Remove the knob from the gas tap.
3. Use an appropriately sized screwdriver to adjust the flow rate adjustment screw.

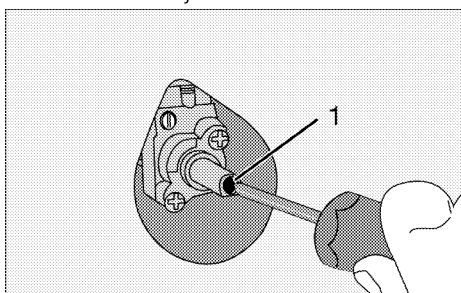
For LPG (Butane - Propane) turn the screw clockwise. For the natural gas, you should turn the screw **counter-clockwise** once.

- » The normal length of a straight flame in the reduced position should be 6-7 mm.
4. If the flame is higher than the desired position, turn the screw clockwise. If it is smaller turn anticlockwise.
 5. For the last control, bring the burner both to high-flame and reduced positions and check whether the flame is on or off.

Depending on the type of gas tap used in your appliance the adjustment screw position may vary.



1 Flow rate adjustment screw



1 Flow rate adjustment screw

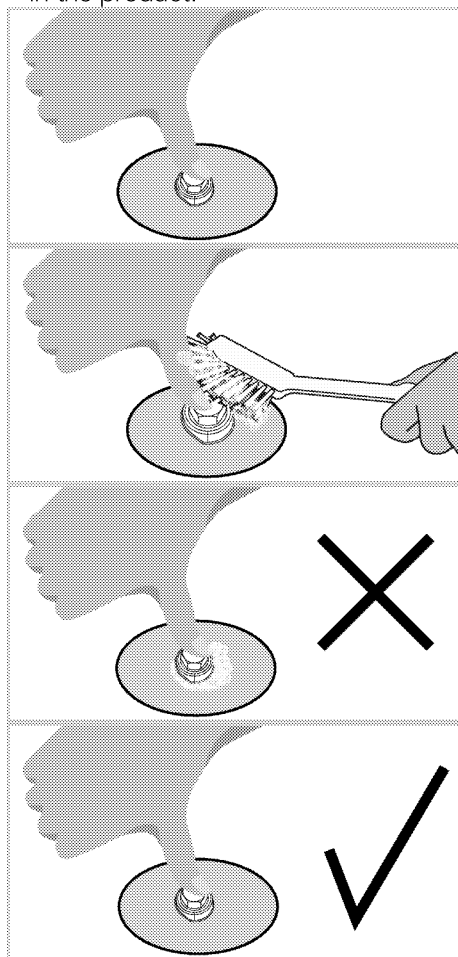
i If the gas type of the unit is changed, then the rating plate that shows the gas type of the unit must also be changed.

Leakage check at the injectors



Before carrying out the conversion on the product, ensure all control knobs are turned to off position. After the correct conversion of injectors, for each injectors should be gas leak checked.

1. Make sure that the gas supply to the product is on, still maintaining all control knobs turned to off position.
2. Each injector hole is blocked with a finger applying reasonable force to stop the gas leakage when corresponding control knob turned to on and it held at depressed position to allow gas reach the injector.

3. Apply prepared soapy water at the injector connection with a small brush, if there is leakage of gas at the injector connection the soapy water will begin to froth. In this case, tighten the injector with a reasonable force and repeat step 3 process once again.
4. If the froth still persist you must turn off the gas apply to the product immediately and call an Authorised service agent or technician with licence. Do not use the product until the authorized service has intervened in the product.



Future Transportation

- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.
 - To prevent the wire grill and tray inside the oven from damaging the oven door, place a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.
- Secure the caps and pan supports with adhesive tape.
 - Do not use the door or handle to lift or move the product.
-  Do not place any objects onto the product and move it in upright position.
 -  Check the general appearance of your product for any damages that might have occurred during transportation.

4 Preparation

Tips for saving energy

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

- Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time whenever possible. You can cook by placing two cooking vessels onto the wire shelf.
- Cook more than one dish one after another. The oven will already be hot.
- You can save energy by switching off your oven a few minutes before the end of the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them.
- Use pots/pans with cover for cooking. If there is no cover, energy consumption may increase 4 times.
- Select the burner which is suitable for the bottom size of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.
- Pay attention to use flat bottom pots when cooking with electric hobs. Pots with thick bottom will provide a better heat conduction. You can obtain energy savings up to 1/3.
- Vessels and pots must be compatible with the hotplates. Bottom of the vessels or pots must not be smaller than the hotplate.

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

Initial use

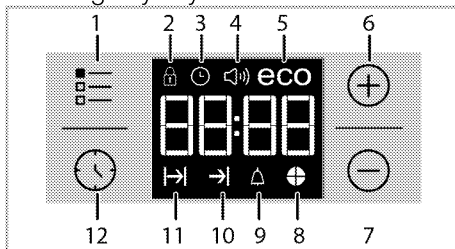
Time setting

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

Press **+**/**-** keys to set the time of the day after the oven is energized for the first time.


- **i** For touch control models, touch **⏸** first and then use **+** / **-** to set the time of the day.

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



- 1 Adjustment key
- 2 Key lock symbol
- 3 Clock symbol
- 4 Alarm volume symbol *
- 5 Eco mode symbol
- 6 Plus key
- 7 Minus key

- 8 Time slice symbol
- 9 Alarm symbol
- 10 End of Cooking Time symbol*
- 11 Cooking Time symbol
- 12 Program key
- * (Varies depending on the product model.)

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

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

First cleaning of the appliance

i 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.
4. Select the highest grill power; See *How to operate the electric oven, page 32*.
5. Operate the oven for about 30 minutes.
6. Turn off your oven; See *How to operate the electric oven, page 32*

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*

Hot plate

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



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

5 How to use the hob

General information about cooking



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

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

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

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

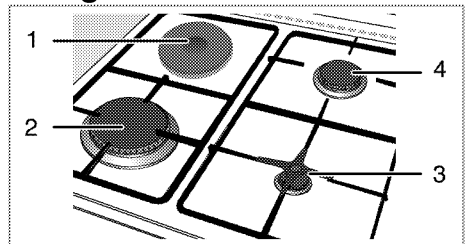
Do not put covers of saucepans or pans on cooking zones.

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

Gas cooking

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

Using the hobs



- 1 Hotplate 14-16 cm
- 2 Rapid burner 22-24 cm
- 3 Auxiliary burner 12-18 cm
- 4 Normal burner 18-20 cm is list of advised diameter of pots to be used on related burners.



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

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

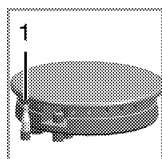
Igniting the gas burners

1. Keep burner knob pressed.
 2. Turn it counter clockwise to large flame symbol.
- » Gas is ignited with the spark created.
3. Adjust it to the desired cooking power.

Turning off the gas burners

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

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



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

1. Gas shut off safety

- Push the knob inwards and turn it counter clockwise to ignite.

- After the gas ignites, keep the knob pressed for 3-5 seconds more to engage the safety system.
- If the gas does not ignite after you press and release the knob, repeat the same procedure by keeping the knob pressed for 15 seconds.



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

Using hotplates

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



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

Turning on the hotplates

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

Cookin g level	1	2 — 3	4 — 6
	warmin g	stewing, simmerin g	cooking , roasting , boiling

Turning off the hotplates

Turn the hotplate knob to OFF (upper) position.

6 How to operate the oven

General information on baking, roasting and grilling



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



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

Tips for baking

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

Tips for roasting

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

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

Tips for grilling

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

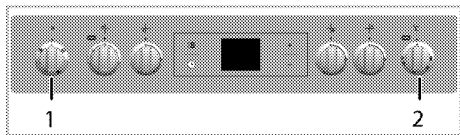
- Distribute the pieces to be grilled on the wire shelf or in the baking tray with wire shelf in such a way that the space covered does not exceed the size of the heater.
- Slide the wire shelf or baking tray with grill into the desired level in the oven. If you are grilling on the wire shelf, slide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



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

How to operate the electric oven

Select temperature and operating mode



- 1 Function knob
- 2 Thermostat knob

1. Set the Function knob to the desired operating mode.

2. Set the Temperature knob to the desired temperature.

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

Switching off the electric oven

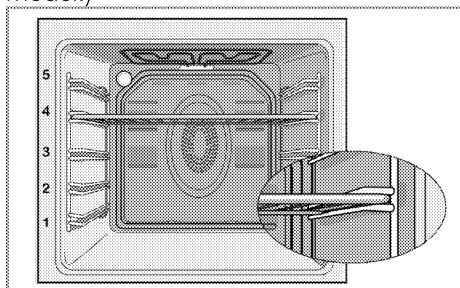
Turn the function knob and temperature knob to off (upper) position.

Rack positions (For models with wire shelf)

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

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

(Varies depending on the product model.)



Operating modes

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

Top and bottom heating



Top and bottom heating are in operation. Food is heated simultaneously from the top and bottom. For example, it is suitable for cakes, pastries, or cakes and casseroles in baking moulds. Cook with one tray only.

Bottom heating



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



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

Fan supported bottom/top heating



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

Full grill



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

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

Grill+Fan



Grilling effect is not as strong as in Full Grill

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

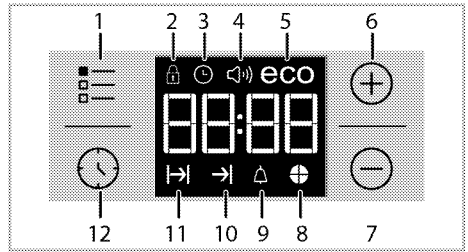
Booster



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

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

Using the oven clock



- 1 Adjustment key
- 2 Key lock symbol
- 3 Clock symbol
- 4 Alarm volume symbol *
- 5 Eco mode symbol
- 6 Plus key
- 7 Minus key
- 8 Time slice symbol
- 9 Alarm symbol
- 10 End of Cooking Time symbol*
- 11 Cooking Time symbol
- 12 Program key

* (Varies depending on the product model.)

i Maximum time that can be set for end of cooking is 5 hours 59 minutes.

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




i While making any setting, related symbols will flash on the display. You must wait for a short time for the settings to take effect.

i If no cooking setting is made, time of the day cannot be set.

i Remaining time will be displayed if cooking time is set when the cooking starts.








Cooking by setting the cooking time;


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

1. Select the function for cooking.
2. Touch  until  symbol appears on display for cooking time.
3. Set the cooking time with **+** / **=** keys.
» » After the cooking time is set,  symbol and the time slice will appear on display continuously.
4. Place the dish into the oven and set the temperature with temperature knob. Cooking will start.
» Cooking time starts to count down on display when cooking starts and all parts of time slice symbol is lit. The set cooking time is divided into 4 equal parts and when the time of each parts ends, the symbol of that parts turns off. So you can understand the ratio of remaining cooking time to total cooking time easily.


Setting the the end of cooking time to a later time; (This feature is optional. It may not exist on your product.)

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

1. Select the function for cooking.
2. Touch  until  symbol appears on display for cooking time.
3. Set the cooking time with **+** / **=** keys.
» » Once the Cooking Time is set,  symbol will appear on display continuously.
4. Touch  until  symbol appears on display for the end of cooking time.
5. Press **+** / **=** keys to set the end of cooking time.
» After the cooking time is set,  symbol plus  symbol and the time slice will appear on display continuously.


Once the cooking starts,  symbol disappears.

6. Place the dish into the oven and set the temperature with temperature knob. Cooking will start.
» **Oven timer calculates the startup time by deducting the cooking time you have set.** Selected operating mode is activated when the startup time of cooking has come and the oven is heated up to the set temperature. It maintains this temperature until the end of cooking time.
» Cooking time starts to count down on display when cooking starts and all parts of time slice symbol is lit. The set cooking time is divided into 4 equal parts and when the time of each parts ends, the symbol of that parts turns off. So you can understand the ratio of remaining cooking time to total cooking time easily.
7. After the cooking process is completed, "End" appears on the displayed and the timer gives an audio warning.
8. Audio warning sounds for 2 minutes. To stop the audio warning, just press any key. Audio warning will be silenced and current time will be displayed.

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


Activating the keylock


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

1. Touch  until  symbol appears on display.

» "OFF" will appear on the display.

2. Press **+** to activate the key lock.

» Once the key lock is activated, "On" appears on the display and the  symbol remains lit.

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

To deactivate the keylock

1. Touch  until  symbol appears on display.

» "On" will appear on the display.



2. Disable the key lock by pressing the **-** key.

» "OFF" will be displayed once the keylock is deactivated.

Setting the alarm clock


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


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


1. Touch  until  symbol appears on display.

 Maximum alarm time can be 23 hours and 59 minutes.

2. Set the alarm duration by using **+** / **-** keys.

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

»  symbol will remain lit and the alarm time will appear on the display once the alarm time is set.



3. At the end of the alarm time,  symbol starts flashing and the audio warning is heard.

Turning off the alarm


1. Audio warning sounds for 2 minutes. To stop the audio warning, just press any key.

» Audio warning will be silenced and current time will be displayed.



Cancelling the alarm;

1. Touch  until  symbol appears on display in order to cancel the alarm.

2. Press and hold **-** key until "00:00" is displayed.

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

Changing alarm tone

1. Touch  until  symbol appears on display.



2. Adjust the desired alarm tone with **+** / **-** keys.

3. The tone you have set will be activated in a short time.

» Selected alarm tone will appear as "b-01", "b-02" or "b-03" on the display.

Changing the time of the day

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

1. Touch  until  symbol appears on display.

2. Set the time of the day with **+** / **-** keys.


3. The time you have set will be activated in a short time.

Economy mode


You can save energy with economy mode while cooking by setting cooking time in the oven.

This mode completes the cooking with the inner temperature of the oven by switching off the heaters before the end of cooking time.

Setting the economy mode


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

Disabling economy mode


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

Setting the screen brightness


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
















1. Touch  until **d-01** or **d-02** or **d-03** appears on display for display brightness.
 2. Set the desired brightness with **+** / **-** keys.
 - » The time you have set will be activated in a short time.

Cooking times table

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

Baking and roasting

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

Dish	Cooking level number	Operating mode	Rack position	Temperature (°C)	Cooking time (approx. in min.)
**Cakes in tray	One level		3	175	30 ... 45
**Cakes in mould	One level		3	175	30 ... 50
**Cakes in cooking paper	One level		3	160 ... 170	20 ... 30
**Sponge cake	One level		3	180 ... 200	10 ... 20
**Cookies	One level		3	160 ... 170	20 ... 30
**Dough pastry	One level		3	200	20 ... 30
**Rich pastry	One level		3	190	25 ... 35
**Leaven	One level		3	190	20 ... 40
**Lasagna	One level		2	180	25 ... 45
**Pizza	One level		2	200	15 ... 25
Beef steak (whole) / Roast	One level		2	25 min. 220, then 180 ... 190	80 ... 100
Leg of Lamb (casserole)	One level		2	25 min. 220, then 180 ... 190	60 ... 90
Roasted chicken	One level		2	15 min. 250/max, then 190	55 ... 65
Turkey (Sliced)	One level		2	25 min. 250/max, then 190	60 ... 100
Fish	One level		3	200	20 ... 30


(**)In a cooking that requires preheating, preheat at the beginning of cooking until the oven reached to adjusted temperature.

Tips for baking cake

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

Tips for baking pastry

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

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

Tips for cooking vegetables

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

How to operate the grill



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

Switching on the grill

1. Turn the Function knob to the desired grill symbol.
 2. Then, select the desired grilling temperature.
 3. If required, perform a preheating of about 5 minutes.
- » Temperature light turns on.

Switching off the grill

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



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

Cooking times table for grilling

Grilling with electric grill

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

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

7 Maintenance and care


General information


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

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

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

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

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

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

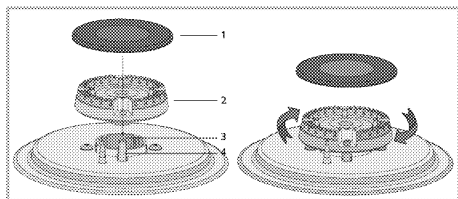
Cleaning the hob

Cleaning the burner

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

Assembling the burner parts

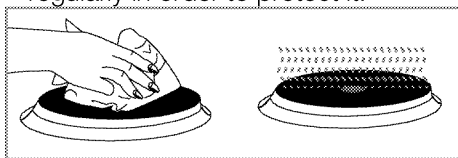
After cleaning the burner, place the parts as shown below.



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

Electric hobs

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



Cleaning the control panel

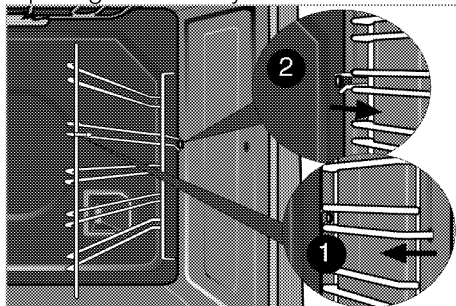
Clean the control panel and knobs with a damp cloth and wipe them dry.

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

Cleaning the oven

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

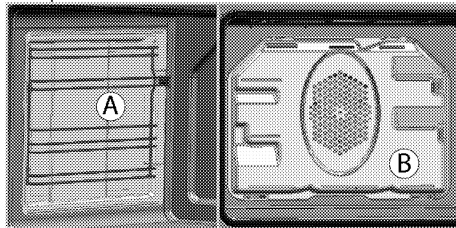
1. Remove the front section of the side rack by pulling it in the opposite direction of the side wall.
2. Remove the side rack completely by pulling it towards you.



Catalytic walls

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

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

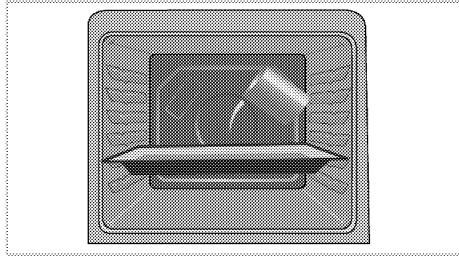


Easy Steam Cleaning

It ensures easy cleaning because the dirt (having waited not for too long) is

softened with the steam that forms inside the oven and the water drops condensing on the inner surfaces of the oven.

1. Remove all accessories inside the oven.
2. Pour 300 ml of water into the oven tray and place the tray at the 2nd rack of the oven.



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

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.

Clean oven door

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

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

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

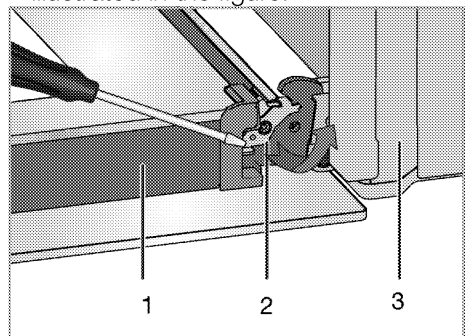
Cleaning the oven door

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

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

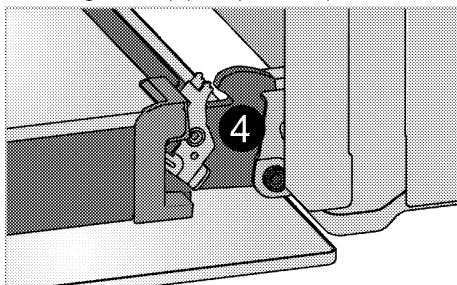
Removing the oven door

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

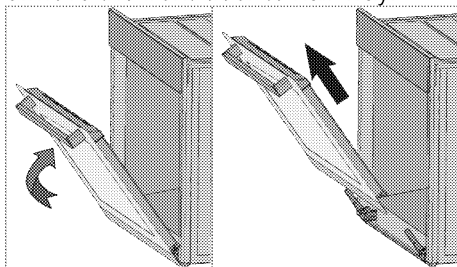


1 Door

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



3. Move the front door to half-way.



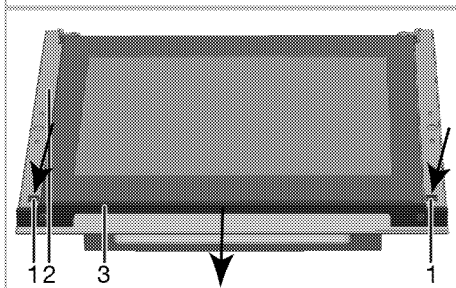
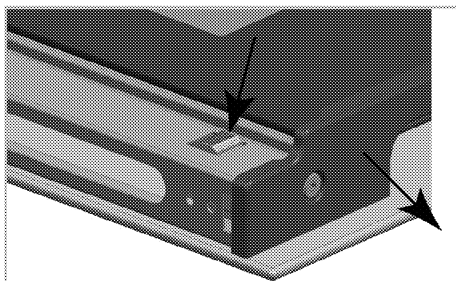
4. Remove the front door by pulling it upwards to release it from the right and left hinges.

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

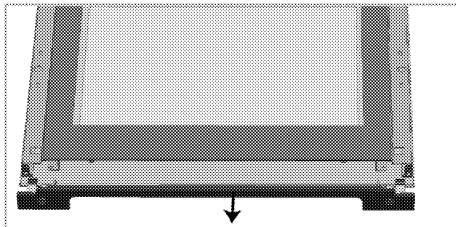
Removing the door inner glass

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

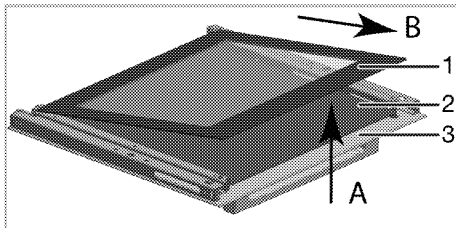
The inner glass panel of the oven door can be removed for cleaning. Open the oven door.



- 1 Tab
- 2 Frame
- 3 Profile



As illustrated in the figures above, press on the tabs (1) and pull the profile (3) towards yourself simultaneously to remove the profile attached to the upper side of the front door.



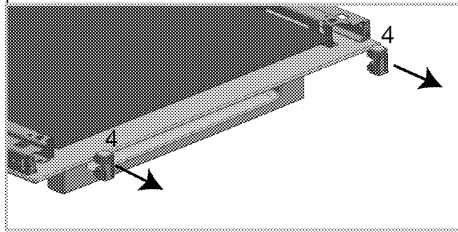
- 1 Innermost glass panel
- 2 Inner glass panel*
- 3 Outer glass panel

* (This may not exist on your product.)

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

If your product is equipped with an inner glass panel;

Pull the glass holder connecting elements in the middle as illustrated in the figure to free them from the glass panels.



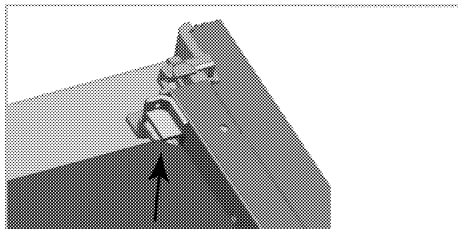
4 Glass holder connecting element*

* (This may not exist on your product.)

Repeat the same procedure to remove the inner glass panel (2). The first step to regroup the door is reinstalling inner glass panel (2).

As illustrated in the figure, place the glass panel so that it is inserted to the plastic slot.

i Otherwise the glass panel will not seat completely and may get exposed to vibration and break.



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 that the lower corners of the innermost glass panel are seated into the plastic slots.

i Otherwise the glass panel will not seat completely and may get exposed to vibration and break.

Please remember to place the glass holding connecting parts into their slots. Finally, press on the tabs of the profile to make them seat into their slots again.

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

i Position of lamp might vary from the figure.

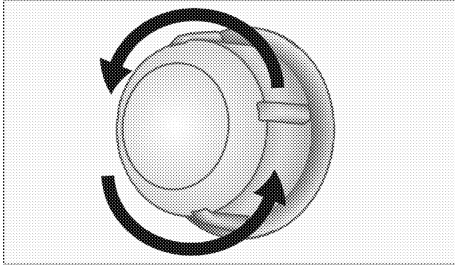
i The lamp used in this appliance is not suitable for household room illumination. The intended purpose of this lamp is to assist the user to see foodstuffs.

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

If your oven is equipped with a round lamp:

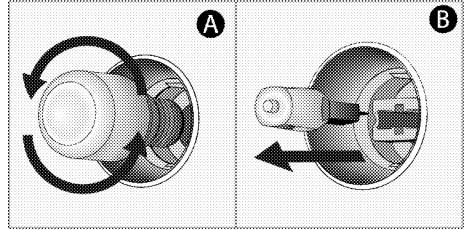
1. Disconnect the product from mains.

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



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

of type (B), pull and remove it as shown in the figure and replace it.



4. Install the glass cover.

8 Troubleshooting

Oven emits steam when it is in use.

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

Product emits metal noises while heating and cooling.

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

Product does not operate.

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

Oven light does not work.

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

Oven does not heat.

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

There is no ignition spark.

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

There is no gas.

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

Burners are not burning properly or at all.

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

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

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



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.

beko

Pečica

Navodila za uporabo



SL

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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8 Odpravljanje težav 43

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.
- Izdelka nikoli ne postavljajte na tla, ki so pokrita s preprogo. V nasprotnem primeru bo pomanjkanje pretoka zraka pod izdelkom povzročilo pregretje električnih delov. To bo vodilo do težav z izdelkom.
- 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.

Varnost med uporabo plina

- Vsa dela na plinski opremi in sistemih sme opravljati samo pooblaščen strokovno osebje.
- Pred namestitvijo se prepričajte, da lastnosti omrežja (vrsta plina in plinski tlak) ustrezajo nastavitvam naprave.
- Ta naprava ni priključena na napravo za odstranjevanje ostankov izgorevanja. Napravo namestite in priključite v skladu s trenutno veljavnimi predpisi za namestitvev. Posebej pozorni bodite na posamezne predpise povezane s prezračevanjem; glejte *Pred namestitvijo, stran 16*
- **POZOR:** uporaba plinske naprave za kuhanje proizvaja ! toploto, vlago in ostanke izgorevanja v prostoru, kjer je nameščena. Prepričajte se, da je kuhinja ! dobro ozračena predvsem, kadar uporabljate napravo: splošne prezračevalne odprtine naj bodo odprte ali pa namestite strojne prezračevalne naprave (strojne prezračevalne nape). Podaljšana intenzivna uporaba naprave, lahko zahteva dodatno prezračevanje, na primer povečanje strojnega prezračevanja, kjer se nahaja.
- Nemoteno delovanje plinskih naprav in sistemov morate redno preveriti. Regulator, cev in spojko morate redno preverjati in jih zamenjati v obdobjih, ki jih priporoča proizvajalec ali po potrebi.
- Redno očistite plinske gorilnike. Plamen mora biti moder in mora goreti neprekinjeno.
- Izdelek uporabljajte v prostoru, ki ima ustrezno nameščen in delujoč senzor ogljikovega monoksida. Poskrbite, da senzor ogljikovega monoksida ustrezno deluje in je redno vzdrževan. Senzor ogljikovega monoksida naj bo nameščen vsaj 2 metra od izdelka.
- Dobro izgorevanje je pri plinskih napravah zelo pomembno. V primeru nepopolnega izgorevanja lahko nastane ogljikov

monoksid. Ogljikov monoksid je strupen plin brez barve in vonja, ki je lahko že v majhnih količinah smrtonosen.

- Pri lokalnem oskrbovalcu plina zahtevajte informacije o zasilnih telefonskih številkah in varnostnih ukrepih v primeru, če zavohate plin.

Kaj storiti, če zavohate plin

- Naprave ne izpostavljajte odprtemu ognju in v bližini naprave ne kadite. Ne upravljajte nobenih električnih gumbov (npr. gumba lučke, hišnega zvonca itd.) Ne uporabljajte telefona ali mobilnega telefona. Nevarnost eksplozij in zastrupitve!
- Zaprite vse ventile na plinskih napravah in plinskih števcih.
- Odprite vrata in okna.
- Preverite tesnjenje vseh cevi in priključkov. Če boste še vedno vohali plin, potem zapustite stanovanje.
- Opozorite sosede.
- Pokličite gasilce. Uporabite telefon izven hiše.
- Ne vračajte se v posest, dokler vam ne sporočijo, da je varno.

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 izvečete vtič, ali s pomočjo stikala, vgrajenega v fiksno električno napeljavo, v skladu z gradbenimi predpisi.
- Med uporabo se zadnja stran pečice segreje. Zagotovite, da plinska/električna povezava ne pride v stik z zadnjo stranjo, saj se lahko priključki poškodujejo.
- Pazite, da se napajalni kabel ne zatakne med vrata pečice in okvir, prav tako pa ga ne speljite čez vroče površine. V nasprotnem primeru se lahko izolacija kablov stopi in se vname, kar lahko povzroči kratek stik.
- Vsa dela na električni opremi in sistemih sme opravljati samo pooblaščen strokovno osebje.
- V primeru okvar izklopite napravo in jo izključite iz napajanja. Zato izklopite varovalko doma.

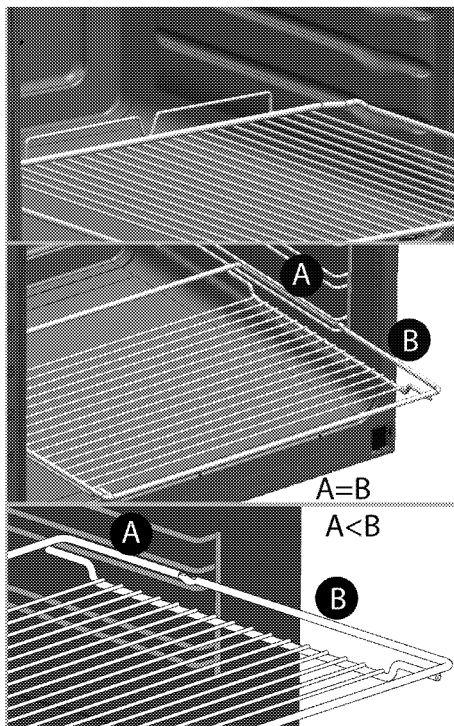
- Prepričajte se, ali zmogljivost varovalke ustreza napravi.

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.
- Dokler se grelne plošče ali gorilniki ne ohladijo, ne zaprite pokrova. Preden odprete pokrov, ga obrišite, saj tako preprečite, da bi se na zadnje ali notranje dele pečice cedila voda.
- Naprave ne smete namestiti za dekorativnimi vrati, ker se lahko preveč segreje.
- Napravo namestite neposredno na tla. Naprave ne namestite na kakršnokoli osnovo ali podest.
- **OPOZORILO:** Nenadzorovano kuhanje na plošči z maščobo ali oljem, je nevarno in lahko povzroči ogenj. Ognja NIKOLI ne poskušajte pogasiti z vodo, temveč izklopite napravo in

plamene pokrijte npr. s pokrovom ali požarno odejo.

- **POZOR:** Postopek peke je treba nadzorovati. Kratkoročni postopek peke je treba nenehno nadzorovati.
 - **OPOZORILO:** Nevarnost požara: Na kuhlalni površini ne shranjujte predmetov.
 - Naprave ne morete upravljati z zunanjim časovnikom ali ločenim sistemom za daljinsko upravljanje.
 - **OPOZORILO:** Uporabljajte samo zaščite za ploščo, ki jih je zasnoval proizvajalec naprave za kuhanje ali, ki jo je proizvajalec naprave v navodilih označil kot primerno ali zaščite za plošče, ki so vključene v napravo. Uporaba neprimernih zaščit lahko povzroči nesreče.
- 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.
- Prepričajte se, da je priklop plina pravilno nameščen, da ne pride do uhajanja plina.

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 in/ali plinske naprave so nevarne za otroke. Otroci naj se ne približujejo napravi med njenim delovanjem in ne dovolite, da bi se igrali z njo.
- Nad napravo ni dovoljeno hraniti predmetov, po katerih lahko sežejo otroci.
- Ko so vratca odprta, na njih ne polagajte težkih predmetov in ne dovolite, da bi na njih sedeli otroci. To bi lahko povzročilo, da se pečica prevrne ali da se vratni zgibi poškodujejo.

Ostranjevanje stare naprave

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

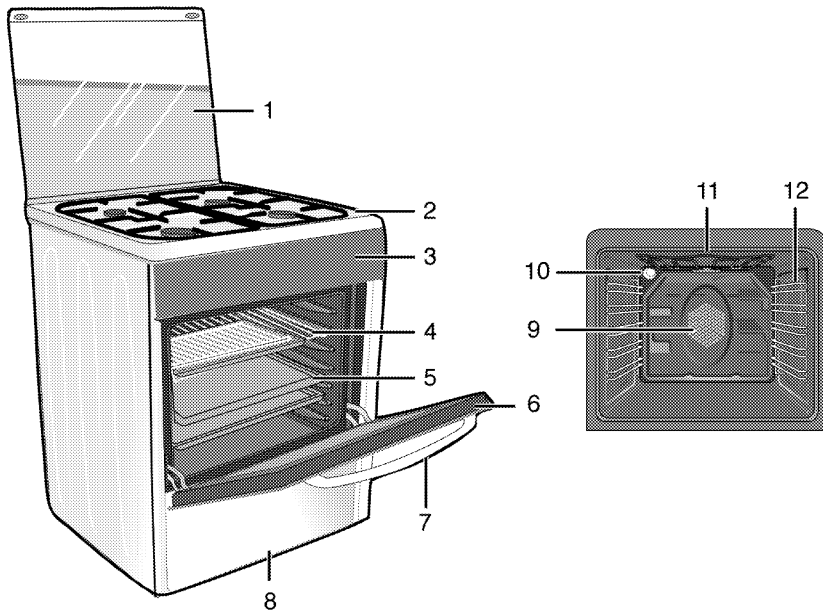
vsebuje škodljivih in prepovedanih materialov, ki so navedeni v direktivi.

Odstranjevanje embalaže

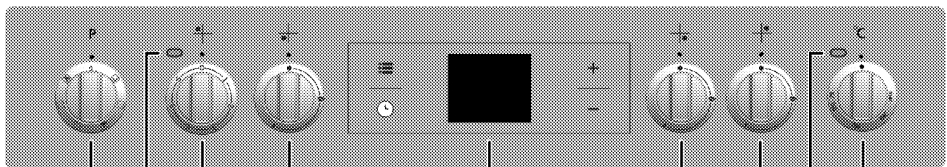
- Embalaža je nevarna za otroke. Embalažo hranite na varnem, stran od otrok. Embalažni material izdelka sestoji iz reciklažnih materialov. Odstranite jih v skladu s pravili za odstranjevanje reciklažnih odpadkov. Ne odstranjajte jih z običajnimi gospodinjskimi odpadki.

2 Splošne informacije

Pregled



- | | |
|-------------------|--|
| 1 Zgornji pokrov | 7 Ročaj |
| 2 Gorilna plošča | 8 Spodnji del |
| 3 Nadzorna plošča | 9 Motor ventilatorja (za jekleno ploščo) |
| 4 Mrežna polica | 10 Lučka |
| 5 Pekač | 11 Zgornji grelni element |
| 6 Sprednja vratca | 12 Položaji polic |



- | | |
|----------------------------------|---------------------------------|
| 1 Vrtljivi gumb za funkcije | 7 Običajen gorilnik Zadaj desno |
| 2 Opozorilna lučka | 8 Lučka termostata |
| 3 Grelna plošča Zadaj levo | 9 Vrtljivi gumb za termostat |
| 4 Hitri gorilnik Spredaj levo | |
| 5 Digitalni časovnik | |
| 6 Pomožni gorilnik Spredaj desno | |

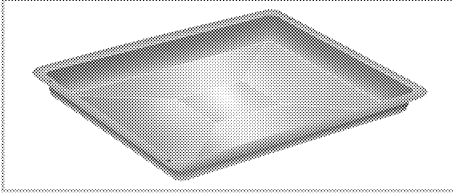
Vsebnost embalaže

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

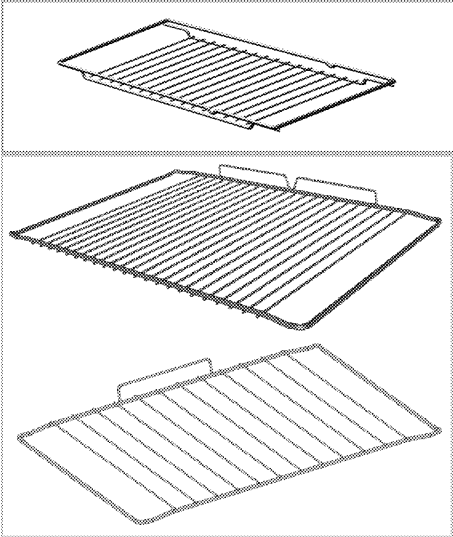
2. Standarden pekač

Uporablja se za pecivo, zamrznjena živila in velike pečenke.



3. Mrežni žar

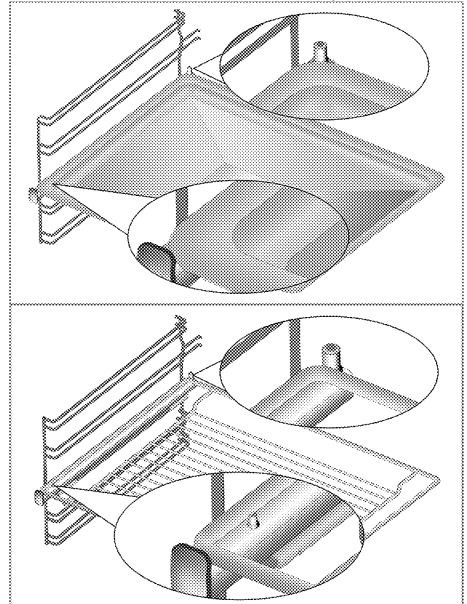
Uporablja se za praženje, z njim pa tudi lahko postavite jed, ki jo boste pekli, pražili ali kuhali v narastkih na zeleno polico.



4. 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

SPLOŠNO	
Zunanje mere (višina/širina/globina)	850 mm/500 mm/600 mm
Napetost/frekvenca	220-240 V ~ 50 Hz
Skupna električna poraba	3 kW
Tip kabla / prerez	min.H05VV-FG 3 x 1,5 mm ²
Razred plinske naprave	II 2E+3+ / II 2H3B/P / II 2H3+
Vrsta plina/tlak	NG G 20/20 mbar
Skupna poraba plina	5.9 kW(429 g/h -lpg)
Sprememba vrste plina/tlaka [§] – neobvezno	NG G 25/25 mbar LPG G 30/28-30 mbar - Propan 31/37 mbar - NG G 20/13 mbar
PLOŠČA	
Gorilniki	
Zadaj levo	Grelna plošča
Mera	145 mm
Moč	1000 W
Spredaj levo	Hitri gorilnik
Moč	2.9 kW(211 g/h -lpg)
Spredaj desno	Pomožni gorilnik
Moč	1.0 kW(73 g/h -lpg)
Zadaj desno	Običajen gorilnik
Moč	2.0 kW(145 g/h -lpg)
PEČICA/ŽAR	
Glavna pečica	Z ventilatorjem
Notranja luč	15–25 W
Električna poraba žara	1.6 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.

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.

Tabela vbrizga

Položaj plošče	2.9 kW(211 g/h –lpg)	1.0 kW(73 g/h –lpg)	2.0 kW(145 g/h –lpg)
Vrsta plina/plinski tla	Spredaj levo	Spredaj desno	Zadaj desno
G 20/13 mbar	145	84	116
G 20/20 mbar	115	72	103
G 30/28-30 mbar	87	50	72
G 25/25 mbar	115	72	103
G 31/ 37 mbar	87	50	72

Vbrizgalnike, ki niso bili priloženi izdelku, lahko dobite pri pooblaščenem ponudniku storitev.

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.

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

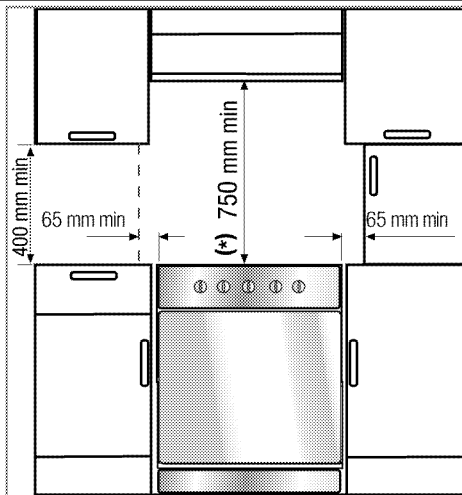
! Naprava naj bo priključena v skladu z vsemi lokalnimi plinskimi in/ali električnimi predpisi.

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

Pred namestitvijo

Da bi zagotovili pomembne zračne odprtine pod proizvodom, priporočamo, da napravo namestite na trdno površino in da se noge ne pogrezajo v preprogo ali mehka tla.

Kuhinjska tla morajo biti ustrezne nosljivosti, saj morajo nositi težo naprave in dodatno težo pripomočkov za kuhanje in pečenje ter težo hrane.



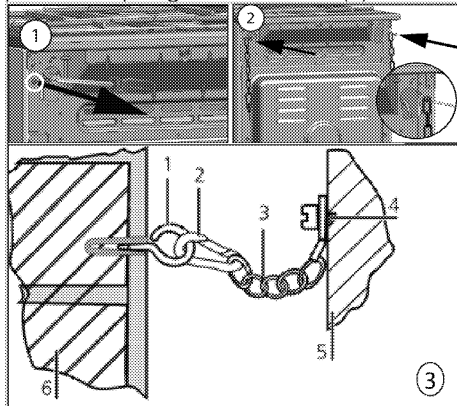
- Naprava sodi v 1. razred naprav, zato lahko zadnja in **ena** stranska stran gledata proti kuhinjski steni, kuhinjskemu pohištvu ali opremi poljubne velikosti. Kuhinjsko pohištvo ali oprema pa je **lahko** samo enake velikosti ali manjše.
- Lahko se uporablja z omaricami na vsaki strani, vendar z najmanjšo razdaljo 400 mm nad grelno ploščo ter stransko razdaljo 65 mm med napravo in stenami, pregradami ali visokimi omarami.
- Lahko se uporablja tudi v prostostojećem položaju. Nad površino plošče zagotovite najmanj 750 mm razdalje.
- (*) Pri nameščanju kuhinjske nape nad pečico upoštevajte navodila proizvajalca kuhinjske nape glede višine namestitve. Če v priročniku nape ni določena nobena velikost, mora biti ta višina najmanj 650 mm.
- Kuhinjsko pohištvo, ki se nahaja ob napravi mora biti odporno na toploto (min. 100 °C).

Varnostna veriga

Če ima izdelek dve varnostni verigi(2).

Napravo zavarujte pred prevračanjem z dvema priloženima verigama.

Kavelj (1) pritrdite, tako da uporabite pravilno vezavo na steno kuhinje (6) in priključite varnostno verigo (3) na kavelj prek zaklepnega mehanizma (2).

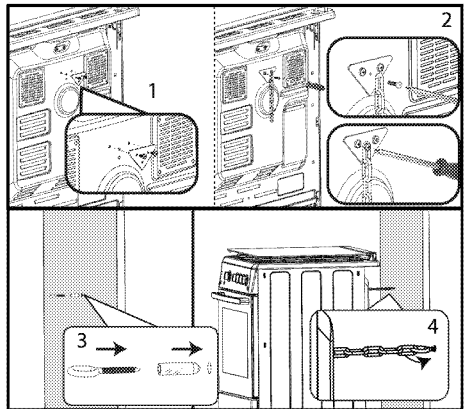


- 1 Stabilizacijski kavelj
- 2 Zaklepni mehanizem
- 3 Varnostna veriga
- 4 Verigo čvrsto pritrdite na zadnjo stran pečice
- 5 Zadnja stran pečice
- 6 Kuhinjska stena

Če ima izdelek eno varnostno verigo(1).

Napravo zavarujte pred prevračanjem s priloženo varnostno verigo na pečici.

Za pritrditev varnostne verige na izdelek sledite korakom na sliki v nadaljevanju.



i Stabilizacijska veriga mora biti čim krajša, da se prepreči padec pečice naprej in nameščena diagonalno, da se prepreči padec pečice na stran.

Stabilizacijska veriga za kuhalnike ni opremljena z režo za pritrditev na okvir.

Prezračevanje prostora

V vseh prostorih mora biti okno, ki se lahko odpre, ali kaj podobnega, v nekaterih pa tudi odprtina za stalno prezračevanje. Zrak za izgorevanje naprava črpa iz prostora, izpušni plini pa se vanj oddajajo. Dobro prezračevanje je osnovnega pomena za varno delovanje naprave.

Prostori z vrati in/ali okni, ki se odpirajo neposredno v zunanje okolje

Na vratih in/ali oknih, ki se odpirajo neposredno v zunanje okolje, mora biti prezračevalna odprtina z dimenzijami, določenimi v spodnji tabeli, ki temeljijo na skupni porabi plina za delovanje naprave (skupna poraba plina za delovanje naprave je navedena v tabeli tehničnih specifikacij v tem uporabniškem priročniku). Če na vratih in/ali oknih ni prezračevalne odprtine, ki izpolnjuje zahteve v skladu s skupno porabo plina za delovanje naprave, kot je določeno v spodnji tabeli, potem mora biti v prostoru dodatna stalna

prezračevalna odprtina, da se zagotovi izpolnitev najmanjše skupne zahteve za prezračevanje. Stalna prezračevalna odprtina je lahko odprtina obstoječega votlega zidaka, odprtina za kuhinjsko napo in podobno.

Skupna poraba plina (kW)	Najmanjša prezračevalna odprtina (cm ²)
0–2	100
2–3	120
3–4	175
4–6	300
6–8	400
8–10	500
10–11,5	600
11,5–13	700
13–15,5	800
15,5–17	900
17–19	1000
19–24	1250

Prostori brez vrat in/ali oken, ki se odpirajo neposredno v zunanje okolje

Če napravo namestite v prostor brez vrat in/ali okna, ki se odpira neposredno v zunanje okolje, je treba za ta prostor zagotoviti drugo rešitev, ki omogoča umestitev prezračevalne odprtine, ki je ni mogoče nastavljeti in zapreti in ki izpolnjuje najmanjše skupne zahteve za umestitev prezračevalne odprtine, kot je navedeno v zgornji tabeli. Pri umestitvi je treba upoštevati ustrezne gradbene predpise.

Ko je v sobi ali v notranjem prostoru več kot ena plinska naprava, je poleg zahteve, navedene v zgornji tabeli, treba zagotoviti dodaten prezračevalni prostor. Velikost dodatnega prezračevalnega prostora mora biti v skladu s predpisi, ki veljajo za druge plinske naprave.

V prostoru, kjer je naprava nameščena, mora biti na spodnjem robu vrat, ki se odpirajo v notranjost, najmanjši razmik

10 mm. Ko so vrata zaprta, predmeti, kot so preproge, talne obloge itd., ne smejo pokrivati tega razmika.

Napravo lahko namestite v kuhinji, jedilnici ali v dnevni sobi oz. spalnici, ne pa v prostorih s kadjo ali tušem. Izdelka ne namestite v spalnico oz. dnevno sobo, manjšo od 20 m³.

Naprave ne namestite v sobo pod pritličjem, razen če je vsaj na eni strani odprta proti pritličju.

Namestitev in priključitev

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


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


- Napravo naj prenašata vsaj dve osebi.
- Napravo namestite neposredno na tla. Naprave ne namestite na kakršnokoli osnovo ali podest.

i Vratc in/ali ročaja ne uporabljajte za prenašanje ali premikanje naprave, saj lahko poškodujete vratca, ročaje ali tečaje.

Električna povezava


Napravo priključite na ozemljen izhod/linijo, ki je zaščitena 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.


 Priključitev 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!

Vrednosti napajanja morajo ustrezati podatkom navedenih na tipski etiketi naprave. Tipska tablica je vidna ko so vrata ali spodnji pokrov odprta ali pa se nahaja na zadnji steni enote, glede na tip enote.

Napajalni kabel naprave mora ustrezati vrednostim, navedenim v tabeli "Tehnične specifikacije".


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


 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.


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

Napajalni kabel priključite v vtičnico.

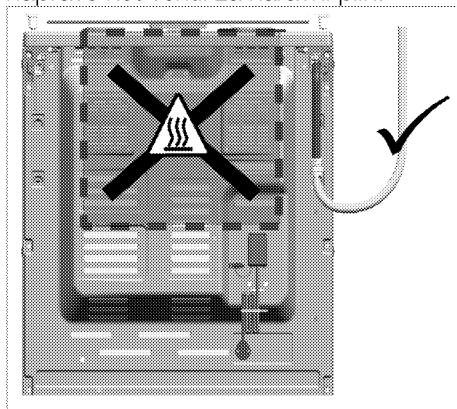
Plinska povezava

 Priključitev naprave na dovod plina lahko opravi le pooblaščen in usposobljena oseba. Nestrokovna popravila lahko povzročijo eksplozijo ali zastrupitev! Proizvajalec ni odgovoren za poškodbe, ki nastanejo zaradi poseganja nepooblaščenih oseb.

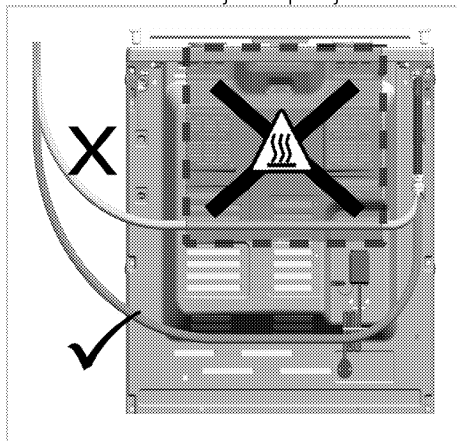
 Pred deli na plinski napeljavi izključite dovajanje plina. Nevarnost eksplozije!

- Pogoji namestitve plina in vrednosti so navedeni na etiketah (ali tipski etiketi).
 - V priloženih navodilih za uporabo najdete podrobne informacije o plinski povezavi in pretvorbi.
 -  Naprava je primerna za uporabo naravnega plina (NG).
 - Pred namestitvijo naprave ustrezno pripravite namestitev naravnega plina.
 - Plinski priključek vaše naprave mora opraviti pooblaščen servisna služba.
 - Na koncu priklopa naravnega plina naprave mora biti nameščena upogibna cev in konec te cevi mora biti zatesnjen s slepim čepom. Slep čep bo med priključitvijo odstranjen in vaš izdelek bo priključen s pomočjo ploščate povezovalne naprave (rokava).
 - Zagotovite, da bo ventil naravnega plina dostopen.
 - Če boste napravo kasneje uporabljali z drugo vrsto plina, se obrnite na pooblaščen servisno službo, ki vam bo pomagala pri postopku zamenjave.
- Če ima vaša naprava samo en plinski izhod;**

- Pred priključitvijo plinske cevi preverite, ali se izhod za plinsko cev na zadnji strani naprave nahaja na isti strani naprave kot ventil za naravni plin.

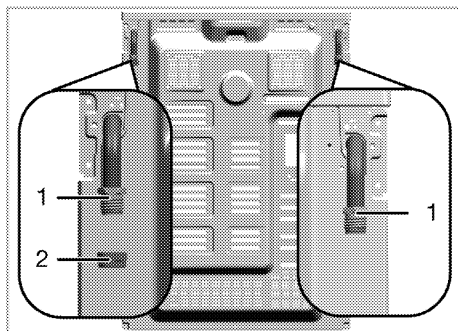


- Če se izhod za plinsko cev in ventil za naravni plin ne nahajata na istem mestu, poskrbite, da cev ni speljana skozi vroče območje ob priključitvi.



Če ima vaš izdelek dve odprtini za plin;

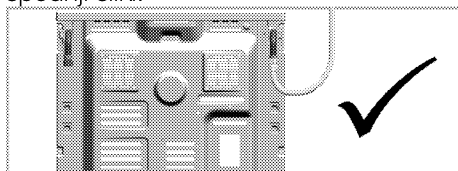
- Ena od obeh odprtin je zaprta s slepim čepom. Konec druge odprtine je odprt.



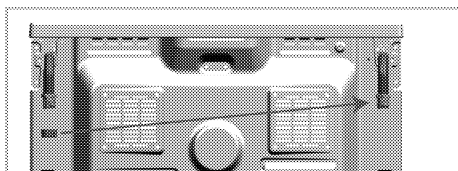
- 1 Izhod za plinsko cev
- 2 Slep čep

(Odprtina, na katero je pritrjen slepi čep, se lahko razlikuje glede na model izdelka.)

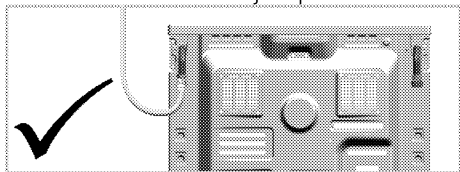
- Pred priključitvijo na plin se prepričajte, da sta ventil za zemeljski plin in luknja za plinsko cev izdelka, ki ga želite priključiti na plin, na isti strani.
- Če sta ventil za zemeljski plin in odprta stran cevi za plin na isti strani, priključite plin, kot je prikazano na spodnji sliki.



- Če sta ventil za zemeljski plin in luknja za plinsko cev zaprta s slepo stranjo čepa na isti strani, odstranite slepi čep iz luknje za plinsko cev z dvema ključema. S tem slepim čepom zaprite luknjo za plinsko cev, kjer priključek za plin ne bo izveden z novim (neuporabljenim) tesnilom.



- Priključite plin, kot je prikazano na spodnji sliki na luknji za plinsko cev v bližini ventila za zemeljski plin.



Nevarnost požara:

Če priključitev ne izvedete v skladu z navodili v nadaljevanju, obstaja nevarnost izhajanja plina. **Naše podjetje ne more prevzeti odgovornosti za škodo, ki bi bila posledica tega.**

- Plinsko priključitev sme opraviti le pooblaščen serviser.
- Plinsko priključitev naprave je treba narediti prek izhoda za plinsko cev v bližini ventila za zemeljski plin.
- Luknjo za plinsko cev, ki se je ne bo uporabljalo, je treba zapreti s slepim čepom.
- Če izhod plinske cevi, ki ne bo uporabljena, zatesnite s slepim čepom, morate uporabiti nov in nerabljen čep.

! Po spremembi smeri priključitve slepega čepa mora kontrolo uhajanja plina opraviti pooblaščen servis.

! Upogibna plinska cev mora biti priključena tako, da se ne dotika premikajočih delov okoli sebe ter pri premikanju premikajočih delov ni ujeta.
(npr. predali) Prav tako ne sme biti nameščena na mesta, kjer bi lahko bila stisnjena.

! Plinska cev ne sme biti speta, upognjena ali stisnjena oz. ne sme priti v stik z vročimi deli naprave. Poškodovana plinska cev lahko povzroči eksplozijo.

Preverjanje tesnjenja na mestu priključitve

- Prepričajte se ali so vsi gumbi naprave v položaju za izklop. Prepričajte se, da je dovod plina omogočen. Pripravite peno milnice in jo nanesite na mesto priključitve cevi, saj boste tako zaznali morebitno uhajanje plina.
- Pena se bo dodatno spenila, če plin uhaja. V tem primeru znova preverite priključek za plin.
- **Če ima vaša naprava dva izhoda za plinsko cev**, poskrbite, da bo neuporabljen izhod za plin zatesnjen s slepim čepom. Pripravite peno milnice in jo nanesite na mesto priključitve slepega čepa, saj boste tako ugotovili ali uhaja plin. Pena se bo dodatno spenila, če plin uhaja. V tem primeru znova preverite priključek slepega čepa.
- Namesto mila lahko uporabite komercialno dostopna razpršila za preverjanje uhajanja plina.

i Za nadzor uhajanja plina ne uporabljajte vžigalice ali vžigalnika.

- Napravo potisnite ob kuhinjsko steno.
- **Namestitev nog pečice**
Vibracije med uporabo lahko prestavijo posode. To nevarno situacijo lahko preprečite, če je naprava v ravnovesju.
Za lastno varnost se prepričajte, da je naprava postavljena ravno, tako da nastavite štiri noge na dnu naprave in jih obrnete v levo ali desno in poravnate z delovno površino.

Zadnji preizkus

1. Preverite električne funkcije.
2. Odprite dovod plina.
3. Preverite tesno prileganje in tesnjenje plinskega sistema.
4. Vžgite gorilnike in preverite izgled plamenov.

- i** Plamen mora biti modre barve in običajne oblike. Če je plamen rumenkaste barve, preverite, če je pokrov gorilnika pravilno nameščen ali pa očistite gorilnik.

Sprememba plina

- !** Pred deli na plinski napeljavi izključite dovajanje plina. Nevarnost eksplozije!

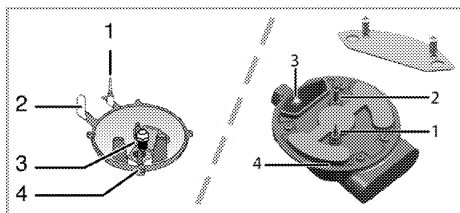
Če želite spremeniti vrsto plina, ki ga uporablja vaša naprava, zamenjajte vse šobe in prilagodite plamen vseh ventilov.

Zamenjava šob gorilnikov

1. Odstranite pokrov gorilnika in gorilnik.
2. Odvijte šobe, tako da ji obrnete v nasprotni smeri urnega kazalca.
3. Vstavite nove šobe.
4. Preverite tesno prileganje in tesnjenje vseh priključkov.

- i** Za položaj novih šob glejte embalažo ali tabelo šobe, *Tabela vbrizga, stran 15* kjer je naveden.

- i** ((Funkcije se razlikujejo glede na model naprave.))
Na nekaterih gorilnikih s kuhalnimi ploščami je šoba pokrita s kovinskim pokrovom. Če želite zamenjati šobo, odstranite kovinski pokrov.



- 1 Zaščita v primeru nepravilnega delovanja plamena (odvisno od modela)
- 2 Vtič za iskre
- 3 Šoba
- 4 Gorilnik

- i** Če ni nenavadnega stanja, ne poskušajte odstraniti pip plinskih gorilnikov. Če je treba zamenjati pipe pokličite pooblaščen servisni center.

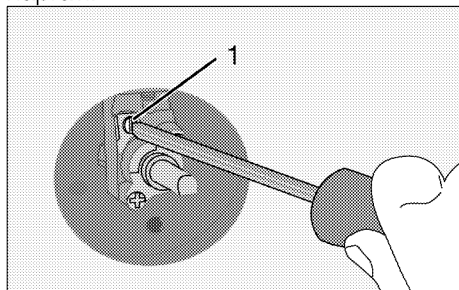
Nastavitev manjšega dovoda plina za šobe plošče

1. Vžgite gorilnik, ki ga želite nastaviti in zavrtite gumb na zmanjšan položaj.
2. Odstranite gumb z dovoda plina.
3. Z ustreznim velikim izvijačem nastavite vijak za nastavitev hitrosti pretoka. Za tekoči naftni plin (butan-propan) obrnite vijake v smeri urnega kazalca. Pri naravnem plinu vijak enkrat obrnite v nasprotni smeri urnega kazalca.

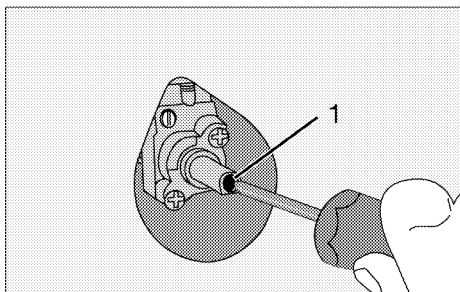
» Normalna dolžina ravnega plamena v zmanjšanem položaju je 6-7 mm.

4. Če je plamen večji od zelenega položaja zavrtite vijak v smeri urnega kazalca. Če je manjši, ga zavrtite v nasprotni smeri urnega kazalca.
5. Na koncu izberite položaj velikega plamena in zmanjšanega plamena ter preverite ali je plamen vklopljen ali izklopljen.

Položaj regulirnega vijaka se razlikuje glede na vrsto ventila za plin v vaši napravi.



- 1 Vijak za nastavitev pretoka



1 Vijak za nastavev pretoka

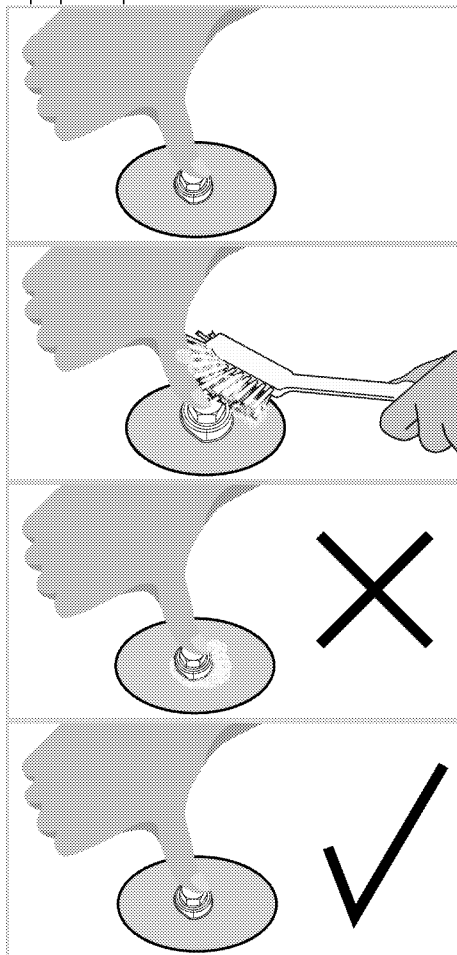
i Če ste spremenili vrsto dovajanega plina, morate spremeniti tudi tipsko tablico, na kateri je prikazana vrsta plina, ki jo enota uporablja.

Preverjanje uhajanja pri šobah

Pred predelavo izdelka poskrbite, da so vsi gumbi za upravljanje v izklopljenem položaju. Po pravilni predelavi šob je treba pri vsaki šobi preveriti morebitno uhajanje plina.

1. Poskrbite, da je dovod plina do izdelka vklopljen, pri čemer morajo biti vsi gumbi za upravljanje še vedno v izklopljenem položaju.
2. Zaprite odprtino posamezne šobe tako, da nanjo z ustrezno silo položite prst. Tako ustavite uhajanje plina, ko je ustrezen gumb za upravljanje v vklopljenem položaju. Držite ga v pritisnjenem položaju, da lahko plin pride do šobe.
3. Z majhno ščetko nanesite pripravljeno milnico na priključek šobe. Če pri priključku šobe uhaja plin, se začne milnica peniti. V tem primeru z ustrezno silo privijte šobo in ponovite 3. korak postopka.
4. Če se penjenje nadaljuje, takoj izklopite dovod plina do izdelka in pokličite pooblaščenega serviserja ali servisnega tehnika z licenco. Ne

uporabljajte izdelka, dokler ga ne popravi pooblaščen serviser.



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 peči v položaj pekačev vstavite kos kartona, saj boste tako preprečili, da bi mrežni žar in pekač v notranjosti peči poškodovala pečico.

Vrata pečice zalepite na stranske stene.

- Pokrove in podpore za ponve zavarujte z lepilnim trakom.
- Vratc 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.
- Za kuhanje uporabite lonce/ponve s pokrovi. Če ne uporabljate pokrova lahko porabite tudi do 4 krat več energije.
- Izberite grelnik, ki najbolj ustreza velikosti dna posode, ki jo boste uporabljali. Vedno izberite pravilno velikost posode za jedi. Večje posode potrebujejo več energije.
- Ko kuhate na električni plošči, uporabljajte lonce s ploskim dnom. Posode z debelejšim dnom bolje prevajajo toploto. Prihranite lahko do 1/3 energije.
- Posode in lonci morajo ustrezati grelnim ploščam. Dno posode ali lonca ne sme biti manjše od grelne plošče.

- Grelne plošče in dna loncev naj bodo vedno čista. Umazanija bo zmanjšala prevajanje toplote med grelno ploščo in dnom lonca.
- Med daljšim kuhanjem izklopite grelno ploščo 5 do 10 minut pred koncem kuhanja. Ob uporabi preostale toplote lahko prihranite do 20% energije.
- Podatke o energetski učinkovitosti v skladu z EU 66/2014 najdete na podatkovni listi izdelka, priloženi izdelku.

Prva uporaba

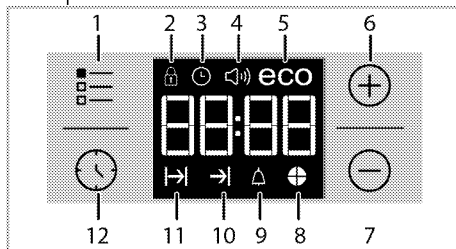
Nastavitev ure

- i** Med nastavljanjem bodo na zaslonu utrpali pripadajoči simboli.

Za nastavitev časa ob prvi uporabi pečice pritisnite tipki **+/-**.


- i** Pri modelih z nadzorom na dotik se najprej dotaknite **≡** in nato uporabite **+/-**, da nastavite čas dneva.

Nastavitev potrdite tako, da se dotaknete simbola **⌚** in nato počakate 4 sekunde, brez da bi se dotaknili katere koli tipke.



- 1 Gumb za nastavitev
- 2 Simbol zaklepa
- 3 Simbol ure
- 4 Simbol alarma za jakost *
- 5 Simbol varčnega načina
- 6 Gumb za plus
- 7 Gumb za minus

- 8 Simbol časa
- 9 Simbol alarma
- 10 Simbol časa konca pečenja*
- 11 Simbol časa pečenja
- 12 Gumb za izbiro programa
- * (Funkcije se razlikujejo glede na model naprave.)

i Če ne nastavite začetnega časa, bo ura pričela delovati od 12:00 in prikazal se bo simbol . Simbol bo ugasnil, ko nastavite čas.

i V primeru električnega izpada, se nastavitve tekočega časa prekličejo. Potrebno jih je ponovno nastaviti.

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 izgoreli 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.
4. Izberite največjo moč žara. Glejte *Uporaba električne pečice*, stran 30.
5. Pečica naj deluje približno 30 minut.
6. Izklopite pečico. Glejte *Uporaba električne pečice*, stran 30

Žar

1. Odstranite vse pekače in mrežni žar iz pečice.
2. Zaprite vrata pečice.
3. Izberite največjo moč žara. Glejte *Uporaba žara*, stran 35.
4. Pečica naj deluje približno 15 minut.
5. Izklopite žar. Glejte *Uporaba žara*, stran 35

Grelna plošča

1. Ostanke izdelave ali zaščitne plasti je treba pred prvo uporabo odstraniti. Grelna plošča naj brez posode deluje pri srednji temperaturi 8 minut. Med tem postopkom na grelno ploščo ne postavljajte loncev ali posode.

i 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 plošče

Splošne informacije o kuhanju



Nikoli ne napolnite več kot eno tretjino ponve z oljem. Ko segrevajte olje, nikoli ne puščajte plošče nenadzorovane. Pregreto olje lahko povzroči požar. **Če obstaja nevarnost požara, ga nikoli ne poskušajte pogasiti z vodo!** Če se olje vname, ga pokrijte z požarno odejo ali vlažno krpo. Izključite ploščo, če je varno, in pokličite gasilce.

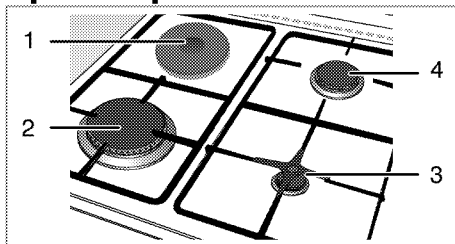
- Pred cvrenjem živila vedno dobro osušite in jih nežno položite v vroče olje. Pred cvrenjem živila popolnoma odtajajte.
- Posode, ki jo uporabljate pri segrevanju olja, ne pokrijte.
- Lonce in ponve namestite, tako da ročaji ne segajo preko plošče, da se ne segrejejo. Nestabilnih posod, ki se lahko prekucnejo ne postavljajte na ploščo.
- Praznih posod in loncev ne postavljajte na vklopljena kuhalna mesta. Lahko se poškodujejo.
- Če kuhalna mesta delujejo, brez da bi na njih bile posode ali ponve, se naprava lahko poškoduje. Po končanem kuhanju izklopite kuhalna mesta.
- Površina naprave je lahko vroča, zato na njo ne postavljajte plastičnih ali aluminijastih posod. V takšnih posodah prav tako ne hranite živil.
- Uporabljajte samo lonce ali posode s ploskim dnom.
- V lonce in ponve dajte primerno količino živil. Tako živila ne bodo

prekipela in preprečili boste nepotrebno čiščenje. Pokrovov loncev in ponev ne postavljajte na kuhalna mesta. Lonce namestite na sredino kuhalnih mest. Če želite lonec prestaviti na drugo kuhalno mesto, ga dvignite in položite na kuhalno mesto, namesto da ga potegnete.

Kuhanje s plinom

- Velikost posode in plamena se morata ujemati. Velikost plamena ustrezno zmanjšajte, da ne bo segal čez rob posode, posodo pa namestite na sredino nosilcev za posodo.

Uporaba plošč



- 1 Grelna plošča 14-16 cm
- 2 Hitri gorilnik 22-24 cm
- 3 Pomožni gorilnik 12-18 cm
- 4 Običajen gorilnik 18-20 cm je seznam priporočenega premera loncev, ki se lahko uporabljajo pri podobnih gorilnikih.



Ne uporabljajte ponev izven zgoraj navedenih omejitev. Uporaba večjih ponev povzroči tveganje za zastrupitvijo z ogljikovim monoksidom, prekomerno segrevanje sosednjih površin in krmilnih gumbov. Uporaba manjših ponev povzroči tveganje za nastanek opeklin zaradi plamena.

Simbol za veliki plamen označuje največjo stopnjo kuhanja in simbol za majhen plamen označuje najnižjo stopnjo kuhanja. V izklopljenem položaju (zgoraj) ni dovoda plina do gorilnikov.

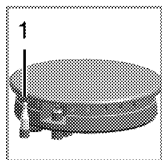
Vžig plinskih gorilnikov

1. Pritiskajte gumb gorilnika.
 2. Zavrtite ga v nasprotno smer urnega kazalca proti simbolu za veliki plamen.
- » Plin zagori z ustvarjeno iskro.
3. Prilagodite želeno stopnjo kuhanja.

Izklopite plinske gorilnike

Obrnite gumb mesta za ohranjanje toplote v položaj za izklop (zgoraj).

Varnostni sistem za zaporo plina (v modelih s toplotno komponento)



1. Varnostni ukrep za zaporo plina

Kot protiukrep proti izlivom zaradi prelivanja tekočine pri gorilnikih, se vklopi varnostni mehanizem in zapre dovod plina.

- Potisnite gumb noter in ga zavrtite v nasprotno smer urnega kazalca, da zagori.
- Ko plin zagori, pritiskajte na gumb še 3-5 sekund, da vklopite varnostni sistem.
- Če plin ne zagori, ko ste pritisnili in spustili gumb, postopek ponovite in pritiskajte gumb 15 sekund.



Če se gorilnik ne vžge v 15 sekundah, izpusite gumb. Počakajte vsaj 1 minuto preden poskusite znova. Nevarnost uhajanja plina in eksplozije!

Uporaba grelnih plošč

Gumbe na plošči lahko zavrtite v obe smeri ter z njimi postopoma nadzirate temperaturo.



Če ima plošča grelne plošče s funkcijo ojačevalnika, bo ustrezna grelna plošča označena z rdečo piko.

Vklop grelnih plošč

Grelne plošče upravljate z gumbi za grelne plošče. Gumbe za grelne plošče premaknite na ustrezno stopnjo, da dosežete želeno stopnjo kuhanja.

Položaj	1	2 – 3	4 – 6
	segrevanje	dušenje, počasno vretje	kuhanje, pečenje, vretje

Izklop grelnih plošč

Gumb grelne plošče zavrtite na položaj za izklop (zgoraj).

6 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 odporne na toploto.
- Površino police izkoristite čim bolje.
- Postavite pekač na sredino police.
- Izberite pravilen položaj police, preden vklopite pečico ali žar. Položaja police ne spreminjajte, ko je pečica vroča.
- Vrata pečice naj bodo zaprta.

Nasveti za pečenje pečenk

- Za boljši okus lahko celotnega piščanca, purana ali velike kose mesa pred pečenjem začinite na primer z limoninim sokom in črnim poprom.
- Meso s kostmi pecite približno 15 do 30 minut dlje, kot meso enake velikosti, vendar brez kosti.
- Vsak centimeter debeline mesa potrebuje 4 do 5 minut pečenja.
- Meso naj po pečenju v pečici počiva približno 10 minut. Sok se bo tako

bolje porazdelil po celotni pečenki in med rezanjem mesa ne bo iztekel.

- Ribje meso v posodi odporni na toploto položite na srednjo ali spodnjo polico.

Nasveti za pečenje na žaru

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

- Živila, ki jih želite peči na žaru, porazdelite na mrežni žar ali v pekaču z mrežnim žarom, tako da ne bodo presegle površine grelnika.
- Potisnite mrežni žar ali pekač z mrežnim žarom na želeno višino v 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.

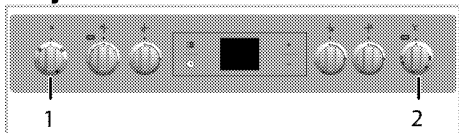


Živila, ki niso primerna za pečenje, lahko povzročijo požar. Za pečenje uporabljajte samo živila, ki so primerna za pečenje na visokih temperaturah.

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

Uporaba električne pečice

Izbira temperature in načina delovanja



- 1 Vrtljivi gumb za funkcije
 - 2 Vrtljivi gumb za termostat
1. Gumb za funkcije nastavite v zelen način delovanja.
 2. Gumb za temperaturo nastavite na zeleno temperaturo.
- » Pečica se segreje na nastavljeno temperaturo in jo vzdržuje. Med segrevanjem sveti lučka temperature.

Izklop električne pečice

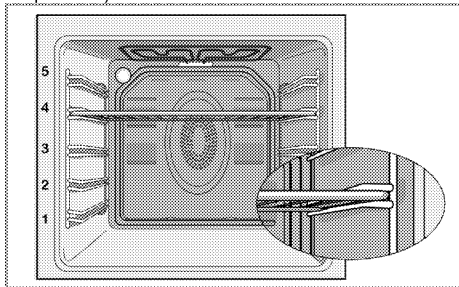
Zavrtite gumb za funkcije in gumb za temperaturo na položaj za izklop (zgoraj).

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.)



Načini delovanja

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

Zgornje in spodnje segrevanje



Zgornje in spodnje segrevanje delujeta. Živila se enakomerno segrevajo tako zgoraj kot spodaj. Takšno delovanje je na primer primerno za torte, pecivo ali torte in enolončnice v posodah za pečenje. Pecite le z enim pekačem.

Bottom heating (spodnje segrevanje)



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



To funkcijo uporabite tudi za enostavno parno čiščenje.

Zgornje/spodnje ventilacijsko segrevanje



Vklopljeni so zgornje in spodnje segrevanje ter ventilator (na zadnji steni). Ventilator vroč zrak enakomerno in hitro razdeli po celotni pečici. Pecite le z enim pekačem.

Full grill (močan žar)



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

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

Grill+Fan (žar + ventilator)



Učinek pečenja ni tako močan kot v načinu "Full Grill" (močan žar)

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

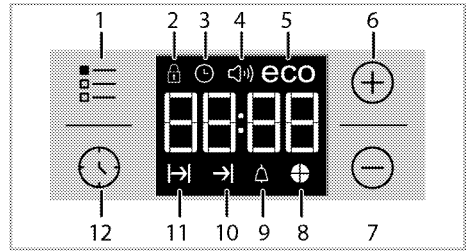
Ojačevalnik



Ta funkcija je namenjena hitremu segrevanju pečice; ni pa primerna za pečenje jedi.

- Ko izberete to funkcijo, nastavite želeno temperaturo. Vklopi se lučka temperature in pečica se segreva.
- Ko se segrevanje konča se lučka izklopi. Sedaj pa izberite želeno funkcijo za pečenje jedi.

Uporaba ure pečice







- 1 Gumb za nastavev
- 2 Simbol zaklepa
- 3 Simbol ure
- 4 Simbol alarma za jakost *
- 5 Simbol varčnega načina
- 6 Gumb za plus
- 7 Gumb za minus
- 8 Simbol časa
- 9 Simbol alarma
- 10 Simbol časa konca pečenja*
- 11 Simbol časa pečenja
- 12 Gumb za izbiro programa


* (Funkcije se razlikujejo glede na model naprave.)

- i** Najdaljši čas, ki ga lahko nastavite za konec pečenja je 5 ur in 59 minut.
Program se bo ob morebitnem izpadu električnega toka preklical. Program morate ponovno nastaviti.
- i** Med nastavitvami bodo na zaslonu utripali ustrezni simboli. Nastavitve pričnejo delovati čez kratek čas.
- i** Če pečenje ni nastavljeno, ne morete nastaviti časa dneva.
- i** Preostali čas bo prikazan, če boste na začetku pečenja nastavili čas pečenja.

Pečenje z nastavitvijo časa pečenja;

Če nastavite čas pečenja na časovniku lahko pečico nastavite tako, da se bo ob določenem času zaustavila.

1. Izberite funkcijo pečenja.
2. Držite tipko , dokler se na zaslonu ne prikaže simbol  za čas pečenja.
3. Čas pečenja nastavite s tipkama  / .





» Ko nastavite čas pečenja, bosta na zaslonu prikazana simbol  in časovno okno.


4. Postavite jed v pečico in s pomočjo gumba za temperaturo nastavite temperaturo. Pečenje se začne.





» Čas pečenja se prične odšteti na zaslonu, ko se prične pečenje in sveti celotno časovo okno. Nastavljen čas pečenja je nastavljen na 4 enake dele in ko čas določenega dela poteče, simbol tega dela ugasne. Tako je jasno prikazano razmerje preostalega časa pečenja in skupnega časa pečenja.


Nastavitev časa konca pečenja na poznejši čas; (Ta funkcija je izbirna. Morda je vaš izdelek ne vključuje.)



Ko na časovniku nastavite čas pečenja, lahko nastavite tudi konec časa pečenja ob kasnejšem času.

1. Izberite funkcijo pečenja.
2. Držite tipko , dokler se na zaslonu ne prikaže simbol  za čas pečenja.
3. Čas pečenja nastavite s tipkama  / .

» Ko nastavite čas pečenja, bo na zaslonu nenehno svetil simbol .

4. Držite tipko , dokler se na zaslonu ne prikaže simbol  za konec pečenja.
5. Pritisnite tipki  / , da nastavite konec časa pečenja.

» Ko nastavite čas pečenja, bodo na zaslonu nenehno prikazani simbol  ter

simbol  kot tudi časovno okno. Ko se pečenje začne, simbol  ugasne.

6. Postavite jed v pečico in s pomočjo gumba za temperaturo nastavite temperaturo. Pečenje se začne.


» Časovnik pečice izračuna čas začetka, tako da odšteje čas pečenja od nastavljenega časa konca pečenja.

Izbran način delovanja se vklopi, ko napoči čas začetka pečenja in je pečica segreta na nastavljeno temperaturo. To temperaturo vzdržuje do konca časa pečenja.

» Čas pečenja se prične odšteti na zaslonu, ko se prične pečenje in sveti celotno časovo okno. Nastavljen čas pečenja je nastavljen na 4 enake dele in ko čas določenega dela poteče, simbol tega dela ugasne. Tako je jasno prikazano razmerje preostalega časa pečenja in skupnega časa pečenja.

7. Ko je pečenje končano, se na zaslonu prikaže "End" (konec) in časovnik poda zvočno opozorilo.

8. Zvočno opozorilo bo zvonilo 2 minuti. Za izklop zvočnega opozorila pritisnite katerokoli tipko. Zvočno opozorilo bo ugasnilo in prikazal se bo tekoči čas.

 Če ob koncu zvočnega opozorila pritisnete katerokoli tipko, bo pečica ponovno začela delovati. Gumba za temperaturo in funkcijo obrnite v položaj "0" (izklop), da izklopite pečico in preprečite ponovno delovanje pečice ob koncu opozorila.


Vklop zaklepa

Če želite preprečiti uporabo pečice, vklopite funkcijo zaklepa.

1. Držite tipko , dokler se na zaslonu ne prikaže simbol .

» Na zaslonu se prikaže »OFF« (izklop).

2. Za vklop zaklepa pritisnite .

» Ko je zaklep vklopljen, se na zaslonu prikaže »On« (vklop) in simbol  za zaklep sveti naprej.

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

Za izklop zaklepa pritisnite gumb

1. Dotaknite se  dokler se na zaslonu ne prikaže simbol .

» Na zaslonu se prikaže »On« (vklop).

2. Zaklep izklopite, če pritisnete gumb .

» Ko izklopite zaklep se prikaže "OFF" (izklop).



Nastavitev alarma

Časovnik 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. Ob koncu nastavljenega časa boste zaslišali zvočno opozorilo.


1. Držite tipko , dokler se na zaslonu ne prikaže simbol .

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

2. Trajanje alarma nastavite z uporabo tipk  / .

i Funkcijske tipke za ton alarma, dnevni čas, svetlost zaslona in temperaturo morajo biti na položaju 0 (izklopljeno).

» Simbol  bo svetil naprej in ko nastavite čas alarma, se bo ta prikazal na zaslonu.

3. Ob koncu časa alarma bo pričel utripati simbol  in zaslišali boste zvočno opozorilo.

Izklop alarma

1. Zvočno opozorilo bo zvonilo 2 minuti.

Za izklop zvočnega opozorila pritisnite kateri koli gumb.

» Zvočno opozorilo bo ugasnilo in prikazal se bo tekoči čas.



Preklic alarma;



1. Držite tipko , dokler se na zaslonu ne prikaže simbol  za preklic alarma.

2. Pritisnite in držite tipko  dokler se ne prikaže »00:00«.

i Prikazal se bo čas alarma. Če sta čas alarma in čas pečenja nastavljena istočasno, bo prikazan krajši čas.

Spremenite ton alarma

1. Držite tipko , dokler se na zaslonu ne prikaže simbol .

2. Želeni zvok opozorila nastavite s tipkama  / .



3. Nastavljeni zvok, bo vklopljen v kratkem času.

» Izbran ton alarma se bo prikazal na zaslonu kot "b-01", "b-02" ali "b-03".

Spremenite čas dneva

Če želite spremeniti čas dneva, ki ste ga nastavili:

1. Držite tipko , dokler se na zaslonu ne prikaže simbol .

2. Čas dneva nastavite s tipkama  / .


3. Nastavljeni čas bo vklopljen v kratkem času.

Varčen način

Z varčnim načinom lahko med kuhanjem prihranite z energijo, če nastavite čas kuhanja v pečici.

Ta način kuhanja dopolni z notranjo temperaturo pečice z izklopom grelcev pred koncem časa kuhanja.

Nastavitev varčnega načina


1. Dotaknite se simbola , dokler se na zaslonu ne prikaže simbol **eco** (varčno).

» Na zaslonu se prikaže »OFF« (izklop).

2. Vključite varčen način, tako da se dotaknete tipke **+**.

» Ko je zaklep tipk vklopljen, se na zaslonu prikaže "On" (vklop) in simbol za varčen način sveti.

Izklop varčnega načina

- Dotaknite se simbola , dokler se na zaslonu ne prikaže simbol **eco** (varčno).
 - Na zaslonu se prikaže »On« (vklop).
2. Varčen način izklopite, tako da se dotaknete tipke **-**.
- » Ko je zaklep tipk izklopljen, se prikaže "Off" (izklop).

Nastavitev svetlosti zaslona

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


















- Dotaknite se  dokler se na zaslonu ne prikaže **d-01** ali **d-02** ali **d-03** za svetlost zaslona.
 - Željeno svetlost nastavite s tipkama **+** / **-**.
- » Nastavljen čas bo vklopljen v kratkem času.

Tabela časov kuhanja

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

Pečenje in praženje

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

Posoda	Število pladnjev	Način delovanja	Položaj police	Temperatura (°C)	Čas kuhanja (pribl. v min.)
**Torte v pekaču	En pladenj		3	175	30 ... 45
**Torte v posodi	En pladenj		3	175	30 ... 50
**Torte v papirju za peko	En pladenj		3	160 ... 170	20 ... 30
**Biskvit	En pladenj		3	180 ... 200	10 ... 20
**Keksi	En pladenj		3	160 ... 170	20 ... 30
**Listnato pecivo	En pladenj		3	200	20 ... 30
**Polnjeno pecivo	En pladenj		3	190	25 ... 35
**Kvas	En pladenj		3	190	20 ... 40
**Lazanja	En pladenj		2	180	25 ... 45
**Pica	En pladenj		2	200	15 ... 25
Goveji zrezek (celi) / pečenka	En pladenj		2	25 min. 220, nato 180 ... 190	80 ... 100
Ovčje stegno (rulada)	En pladenj		2	25 min. 220, nato 180 ... 190	60 ... 90
Pečen piščanec	En pladenj		2	15 min. 250/max, nato 190	55 ... 65
Puranje meso (narezano)	En pladenj		2	25 min. 250/max, nato 190	60 ... 100
Ribe	En pladenj		3	200	20 ... 30

(**)Pri postopkih pečenja, ki zahtevajo predsegrevanje, predhodno segrejte

pečico dokler ne doseže nastavljenе temperature.

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.

Uporaba žara



Med pečenjem zaprite vratca pečice.

Vroče površine lahko povzročijo opekline!

Vklop žara

1. Gumb za funkcije zavrtite na zelen simbol za žar.
2. Nato nastavite zeleno temperaturo žara.
3. Po potrebi prej 5 minut segrevajte.
» Zasveti lučka temperature.

Izklop žara

1. Gumb za funkcije zavrtite v položaj za izklop (zgoraj).



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/max	20...25 min. #
Kosi piščanca	Mrežni žar	4...5	250/max	25...35 min.
Jagnjetina	Mrežni žar	4...5	250/max	20...25 min.
Goveja pečenka	Mrežni žar	4...5	250/max	25...30 min. #
Telečji kotlet	Mrežni žar	4...5	250/max	25...30 min. #
Popečen kruh *	Mrežni žar	4	250/max	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 pripravljene 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/max	1...3 min.
Mesne kroglice (govedina) - 12 kosov	Mrežni žar	4	250/max	25...35 min.

Hrano obrnite po 2/3 časa pečenja.

Priporočamo pribl. 5 minutno predsegrevanje za vsa živila za pečenje na žaru.

7 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 nerjavčega 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.
- **(Ta funkcija je izbirna. Morda je vaš izdelek ne vključuje.)** Steklenega pokrova ne čistite s trdimi kovinskimi strgali ali abrazivnimi čistili. Poškodujete lahko stekleno površino.

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.

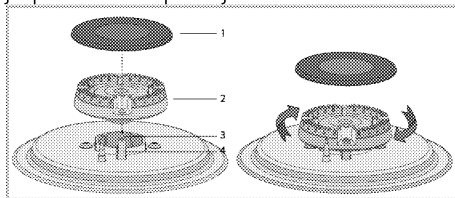
Čiščenje plošče

Čiščenje gorilnika

1. Nosilce posod odstranite s plošče.
 2. Odstranite vse dele gorilnika, ki se jih da odstraniti, in jih ročno očistite z gobico, malo detergenta ter vročo vodo.
 3. Dele gorilnika, ki se jih ne da odstraniti, očistite z moko krpo.
 4. Vžigalno svečko in termo elemente (pri modelih z vžigom in termo elementi) očistite z rahlo vlažno krpo. Nato jih posušite s čisto krpo. Prepričajte se, da so izstopne odprtine in vžigalna svečka popolnoma suhe.
- V nasprotnem primeru ob vžigu ne bo isker.
5. Pri nameščanju zgornjih žarov bodite pozorni, da nosilce posod namestite na sredino gorilnikov.

Namestitev delov gorilnika

Po čiščenju gorilnika namestite dele kot je prikazano spodaj.

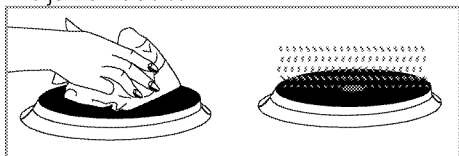


- 1 Pokrov gorilnika
 - 2 Krona gorilnika
 - 3 Gorilnik
 - 4 Vtič za iskre (pri modelih z vžigom)
1. Namestite krono gorilnika tako, da vodi skozi odprtino (4) za vtič za iskre (4). Krona gorilnika obrnite v desno in levo, da se prepričate, da se nahaja v komori gorilnika.

2. Namestite pokrov gorilnika na krono gorilnika.

Električne plošče

1. Izklopite grelne plošče in počakajte, da se ohladijo.
2. Po potrebi očistite grelne plošče s čistilom (čistila/mehčalci so na voljo v specializiranih trgovinah).
3. Po čiščenju jih za nekaj minut zagrejte, da osušite zgornji predel.
4. Na zgornjo površino grelne plošče redno nanesite tanko plast strojnega olja za zaščito.



Čiščenje upravljalne plošče

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

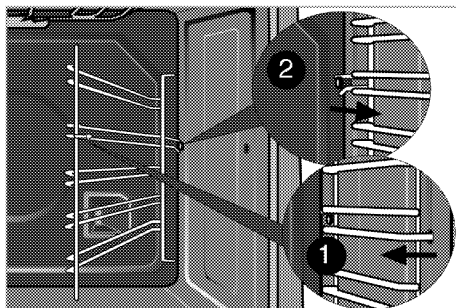
- i** Če je vaš izdelek opremljen z upravljalnimi gumbi/tipkami, jih za čiščenje nadzorne plošče ne odstranjajte, saj lahko poškodujete nadzorno ploščo!

Čiščenje pečice

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

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

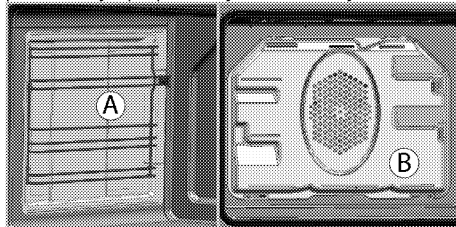
1. Sprednji del stranske police odstranite, tako da ga povlečete v nasprotno smer stranske stene.
2. Celotno stransko polico odstranite, tako da jo povlečete proti sebi.



Katalitične stene

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

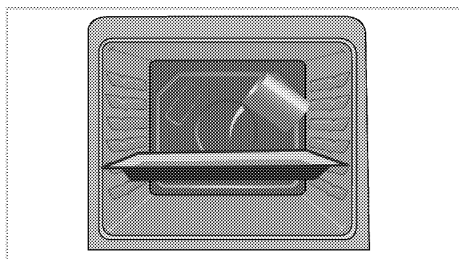
Notranji stranski steni (A) in/ali zadnja stena (B) vašega izdelka je lahko prevlečena s katalitičnim emajlom. Katalitične stene so svetle mat barve in imajo porozno površino. Katalitičnih sten pečice ne smete čistiti. Zahvaljujoč svoji preluknjani strukturi katalitične površine absorbirajo maščobo in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



Enostavno parno čiščenje

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 300 ml vode in ga postavite na 2. polico pečice.



3. Nastavite pečico na enostaven način čiščenja s paro in teče pri 100 ° C za 25 minut.
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.

Čiščenje vrat pečice

Vratca pečice očistite s toplo vodo s čistilom, mehko krpo in gobo ter jih obrišite s suho krpo. Steklo očistite s kisom in nato sperite, da s stekla pečice odstranite možne ostanke vodnega kamna.

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

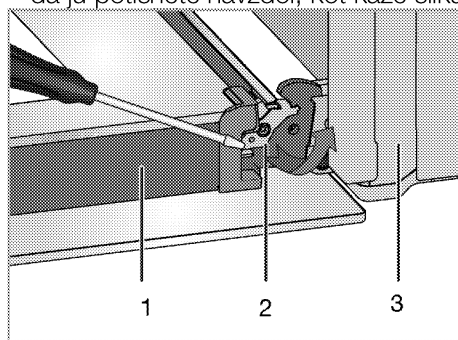
Čiščenje vratc pečice

i Za čiščenje vratc in stekla pečice ne uporabljajte grobih abrazivnih čistil, kovinskih strgal, jeklene volne ali belil.

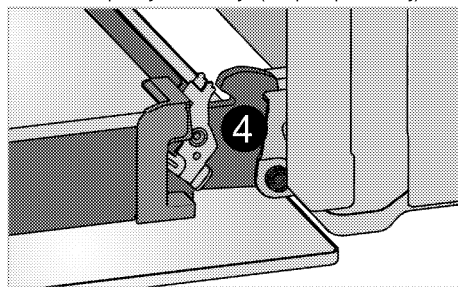
Za čiščenje lahko vrata pečice in stekla vratc tudi demontirate. Demontaža vratc pečice je opisana v razdelkih »Demontaža vratc pečice« in »Demontaža notranjega stekla vratc«. Ko odstranite notranja stekla vratc, jih očistite s čistilom za pomivanje posode, toplo vodo in mehko krpo ali gobico, nato pa jih obrišite s suho krpo. Steklo očistite s kisom in nato sperite, da s stekla pečice odstranite možne ostanke vodnega kamna.

Odstranjevanje vratc pečice

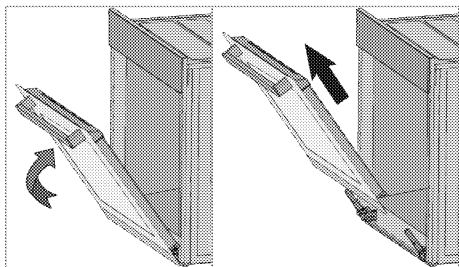
1. Odprite sprednja vratca (1).
2. Odprite sponki na ohišju tečajev (2) na desni in levi strani sprednjih vratc, tako da ju potisnete navzdol, kot kaže slika.



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



3. Nekoliko odprite sprednja vratca.



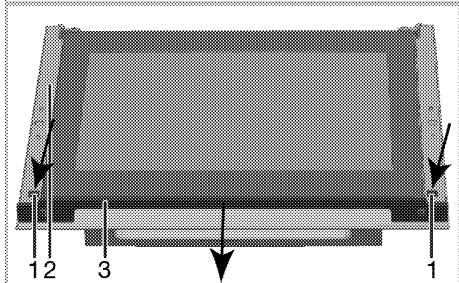
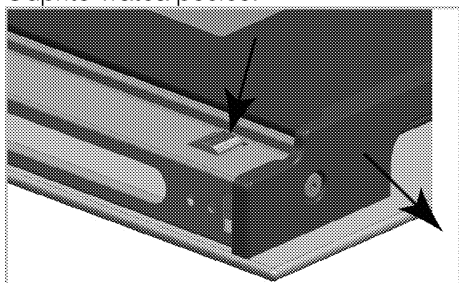
4. Vratca odstranite, tako da jih povlečete navzgor, da se sprostijo iz desnega in levega tečaja.

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

Odstranjevanje notranjega stekla vratc

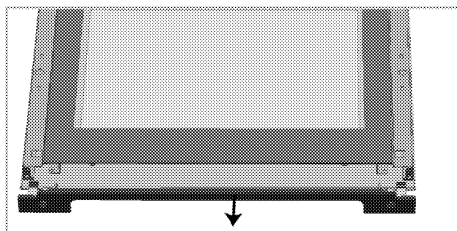
(Ta funkcija je izbirna. Morda je vaš izdelek ne vključuje.)

Notranjo stekleno ploščo vratc lahko za namene čiščenja odstranite. Odprite vratca pečice.

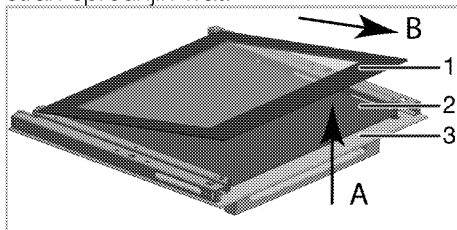


- 1 Zavihek
- 2 Okvir

3 Profil



Kot je prikazano na zgornjih slikah, istočasno pritisnite zavihke (1) in povlecite profil (3) proti sebi, da odstranite profil, ki je pritrjen na zgornjo stran sprednjih vrat.

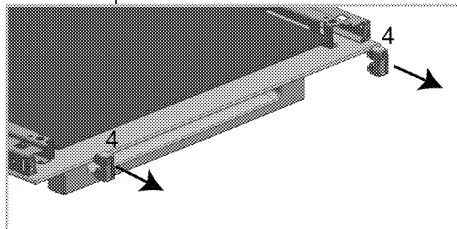


- 1 Najbolj notranja steklena plošča
- 2 Notranja steklena plošča*
- 3 Zunanja steklena plošča

* (Morda je vaš izdelek ne vključuje.)

Kot prikazuje slika, dvignite najbolj notranjo stekleno ploščo (1) nekoliko v smeri **A** in jo potegnite ven v smeri **B**. Če je vaš izdelek opremljen z notranjo stekleno ploščo:

Povlecite povezovalne elemente steklenega držala v sredini, kot je prikazano na sliki, da jih sprostite od steklenih plošč.

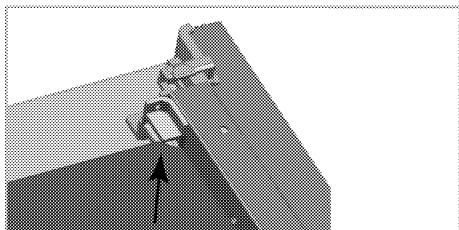


- 4 Povezovalni element steklenega držala*

* (Morda je vaš izdelek ne vključuje.)

Za odstranjevanje notranje steklene plošče ponovite postopek (2). Pri prerazporejanju vratc najprej ponovno namestite notranjo stekleno ploščo (2). Kot prikazuje slika, namestite stekleno ploščo v plastično režo.

i V nasprotnem primeru se steklena plošča ne bo popolnoma namestila na ustrezno mesto in bo lahko izpostavljena vibracijam ter se zlomila.



Ko nameščate najbolj notranjo stekleno ploščo (1), se prepričajte, da bo stran z napisom obrnjena proti notranji stekleni plošči.

Pomembno je, da namestite spodnji rob notranje steklene plošče v plastične reže.

i V nasprotnem primeru se steklena plošča ne bo popolnoma namestila na ustrezno mesto in bo lahko izpostavljena vibracijam ter se zlomila.

Ne pozabite namestiti povezovalnih delov steklenega držala v njihove reže. Na koncu pritisnite zavihke profila, da jih ponovno namestite v reže.

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!

i V tej pečici se uporablja žarnica z žarilno nitko z močjo manj kot 40 W, višino manj kot 60 mm, premerom manj kot 30 mm ali halogensko svetilko z vtičnico tipa G9, moč manj kot 60 W. Svetilke so primerne za delovanje pri temperaturah nad 300 ° C. Svetilke za pečico lahko dobite pri pooblaščenem serviserju ali tehniku z licenco.

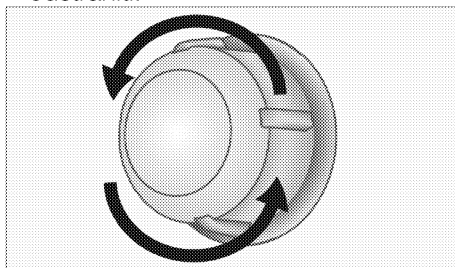
i Položaj luči je lahko drugačen kot na sliki.

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

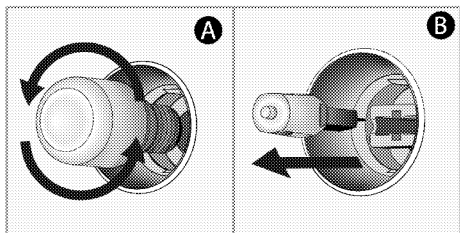
i Luči, uporabljene v tej napravi, morajo zdržati ekstremne fizične pogoje, kot so temperature nad 50°C.

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.

8 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.*

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.*
- V modelih s časovnikom, časovnik ni nastavljen. >>> *Nastavite čas.* (V napravah z mikrovalovno pečico, časovnik upravlja samo mikrovalovno pečico.)
- Električna je izklopljena. >>> *Preverite delovanje elektrike. Preverite varovalke. Po potrebi jih zamenjajte ali znova nastavite.*

Ni iskre za vžig.

- Ni toka. >>> *Preverite varovalke.*
- Čas ni nastavljen. >>> *Nastavite čas.*

Ni plina.

- Glavni ventil za plin je zaprt. >>> *Odprite ventil za plin.*
- Cev za plin je upognjena. >>> *Pravilno namestite cev za plin.*

Gorilniki ne gorijo pravilno ali sploh ne gorijo.

- Gorilniki so umazani. >>> *Očistite sestavne dele gorilnikov.*
- Gorilniki so mokri. >>> *Posušite sestavne dele gorilnikov.*
- Pokrov gorilnika ni varno nameščen. >>> *Pravilno namestite pokrov gorilnika.*
- Ventil za plin je zaprt. >>> *Odprite ventil za plin.*
- Plinska jeklenka je prazna (če uporabljate LPG-utekočinjeni naftni plin). >>> *Zamenjajte plinsko jeklenko.*

(V modelih s časovnikom) Prikaz časa utripa oz. prikazan je simbol ure.

- Prišlo je do električnega izpada. >>> *Nastavite čas/Napravo izklopite in jo ponovno vklopite.*



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.

