



Built-in Double Oven

User Manual



BB06B11DDX

EN

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7720586370

Please read this user manual first!

Dear Customer,

Thank you for purchasing this Helon 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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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

- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervised or instruction concerning use of the appliance by a responsible person for their safety.
- Young children should be supervised to ensure that they do not play with the appliance
- If the product is handed over to someone else for personal use or second-hand use purposes, the user manual, product labels and other relevant documents and parts should be also given.
- Installation and repair procedures must always be performed by Authorised Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons which may also void the warranty. Before installation, read the instructions carefully.
- Do not operate the product if it is defective or has any visible damage.
- Ensure that the product function knobs are switched off after every use.

Electrical safety

- If the product has a failure, it should not be operated unless it is repaired by an Authorised Service Agent. There is the risk of electric shock!
- Only connect the product to a grounded outlet/line with the voltage and protection as specified in the "Technical specifications". Have the

grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.

- Never wash the product by spreading or pouring water onto it! There is the risk of electric shock!
- 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.
- Only use the connection cable specified in the "Technical specifications".
- 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.

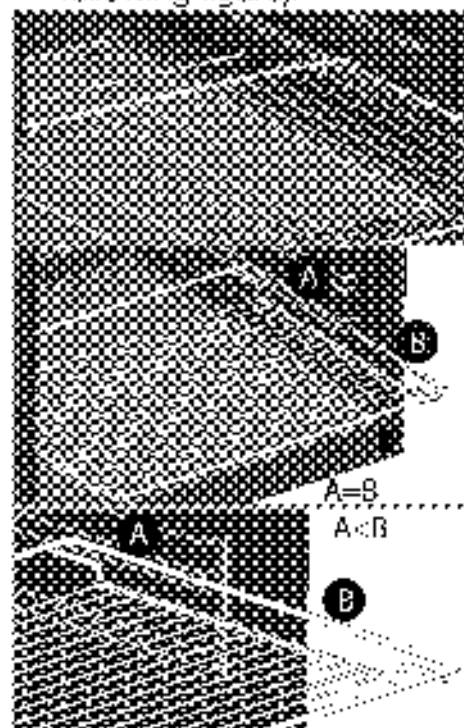
- If the electrical supply is restricted, means of all-pole disconnection must be accessible and incorporated in the fixed wiring in accordance with the wiring rules.
- Rear surface of the oven gets hot when it is in use. Make sure that the electrical connection does not contact the rear surface; otherwise, connections can get damaged.
- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Any work on electrical equipment and systems should only be carried out by 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 appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Keep all ventilation slots clear of obstructions.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven glass door since they can scratch the surface, which may result in shattering of the glass.
- Do not use a steam cleaner to clean this appliance.
- (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. Slice the wire shelf or tray between 2 rails and make sure that it is balanced before placing food on it (Please see the following figure).



- Do not use the product if the front door glass removed or cracked.
- Do not use the oven handle to hang towels for drying. Do not hang up towel, gloves, or similar textile products when the grill function is at open door.

- Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.
- 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 the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- This oven 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.

Prevention against possible fire risk!

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

Intended use

- This product is designed for domestic use. Commercial use will void the guarantee.
- 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 will become hot when in use. Young children should be kept away.
- **WARNING:** Accessible parts may become hot when the grill is in use. Children should be kept away.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.
- Electrical products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- Do not place any items above the appliance that children may reach for.
- When the door is open, do not load any heavy object on it and do not allow

children to sit on it. It may overturn or door hinges may get damaged.

Disposing of the old product

Compliance with the WEEE Directive and Disposing of the Waste Product



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

This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take

it to the collection center for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centers.

Compliance with RoHS Directive:

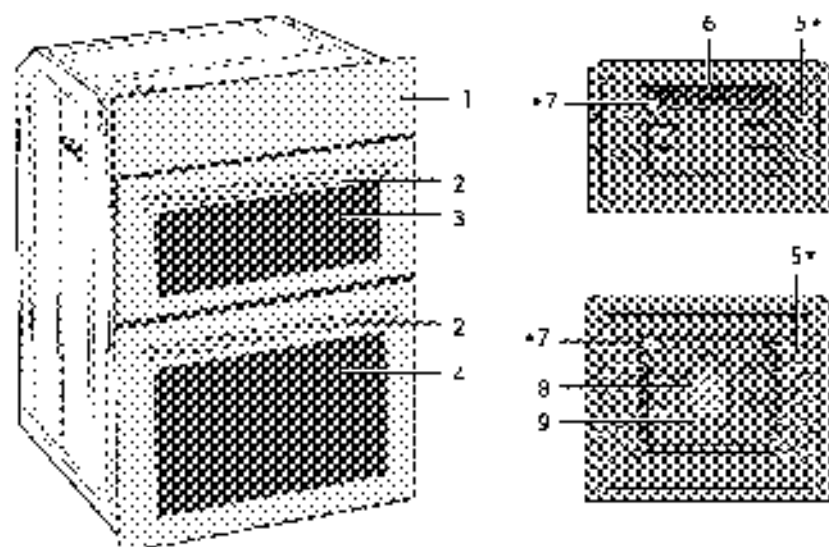
The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package Information

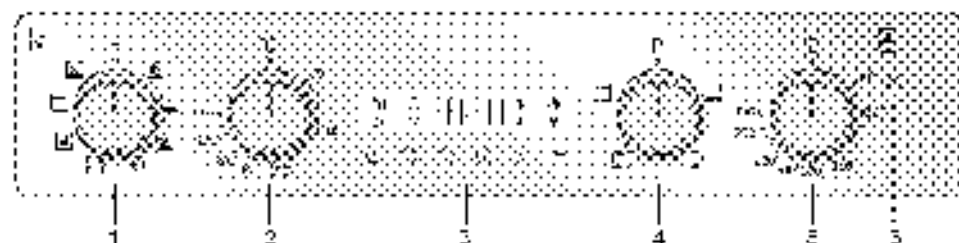
- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local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

2 General information

Overview



- 1 Control panel
 - 2 Handle
 - 3 Top oven
 - 4 Main oven
 - 5 Shelf positions*
 - 6 Grill heating element
 - 7 Lamp*
 - 8 Handle on (push and steel wire)
 - 9 Ring heater
- * (If a feature is optional, it may not exist on your product.)



- 1 Main oven function knob
- 2 Main oven thermostat knob
- 3 Digital timer
- 4 Top oven function knob
- 5 Top oven thermostat knob
- 6 Thermostat lamp for top oven

Package contents

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

1. User manual

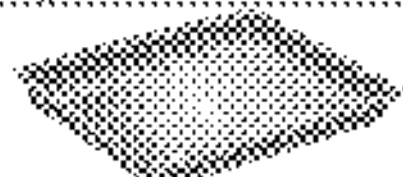
2. Standard tray

Used for pastries, frozen foods and big roasts.



3. Deep tray

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



4. Wire grill

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



5. Small wire shelf

It is placed into the tray (if supplied) in order to collect the dripping fat while grilling, so that the oven is kept clean.



6. 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 ones at the rear section of the telescopic rack stands against the edges of the wire shelf and tray.



Technical specifications

GENERAL	
Voltage / frequency	220-240 V ~ 50 Hz
Total power consumption	5.0 kW
Cable type / section	min.H05VV-FQ 3 x 2,5 mm ²
OVEN/GRILL	
External dimensions (height / width / depth)	850 mm/594 mm/587 mm
Installation dimensions (height / width / depth)	850 mm/590 mm/min. 550 mm
Main oven	Multifunction oven
Inner lamp	15/25 W
Grill power consumption	2.5 kW
Top oven	Conventional oven / Grill
Inner lamp	15/25 W
Grill power consumption	2.5 kW

* Technical information on the energy label of electrical ovens is given in accordance with the EN 60350-1 / EN 60350-1 standard. These values are determined under standard conditions 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 convection, 2- Turbo slow cooking, 3- Turbo cooking, 4- Fan-assisted bottom/top heating, 5- top and bottom heating.

** See *Installation*, page 12.

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

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

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

3 Installation

Product must be installed by a qualified person in accordance with the regulations in force. The manufacturer shall not be held responsible for damages arising from procedures carried out by unqualified persons who can nevertheless void the warranty.

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

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

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

Before installation

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

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

- Surfaces, synthetic laminates and adhesives used must be heat resistant (100 °C minimum).
- Kitchen cabinets must be set level and fixed.
- There is a drawer beneath the oven, and it must be installed in order to separate from the oven and drawer.
- Carry the appliance with at least two persons.
- Hold the oven from the slots for handling on both sides to move it.
- Before installing the product, remove all materials and documents inside.
- Kitchen furniture must be in compliance with the dimensions given in the figure below. At the rear section of the kitchen furniture, an opening must be cut out with the dimensions given in the figure below to ensure sufficient ventilation.

i Do not install the appliance next to refrigerators or freezers. The heat emitted by the appliance will lead to an increased energy consumption, causing extra costs.

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

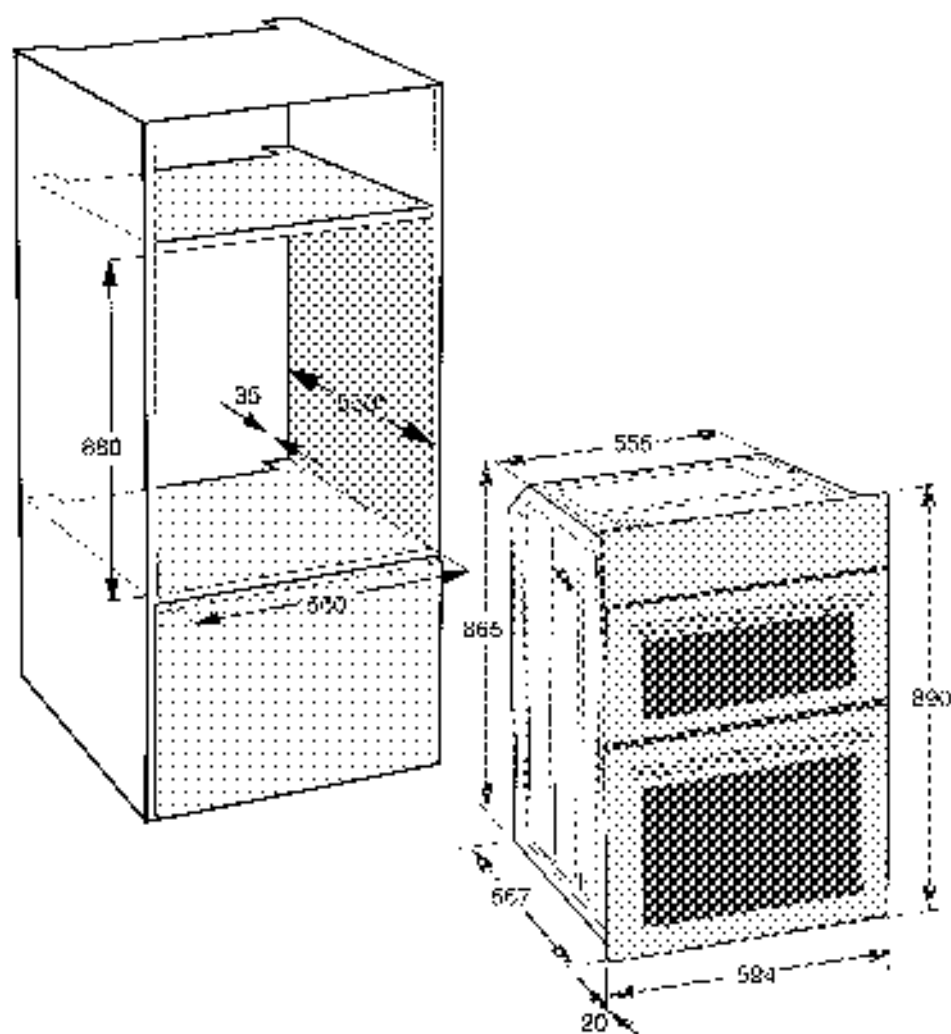


Fig. 10

Installation and connection

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

Electrical connection

Connect the product to a grounded outlet line protected by a miniature circuit breaker of suitable capacity as

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

! The product must be connected to the mains supply only by an authorized 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 unauthorized persons.

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

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

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

Connecting the power cable

i While performing the wiring, you must comply with the national/local electrical regulations and must use the appropriate socket outlet/line and plug, or even, in case of the product's power unit is 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.

If a power cable is not supplied together with your product, a power cable with a minimum requirement as stated in the "Technical specifications, page 12" in accordance with the electrical installation of your home must be connected to your product by following the instructions in the cable diagram.

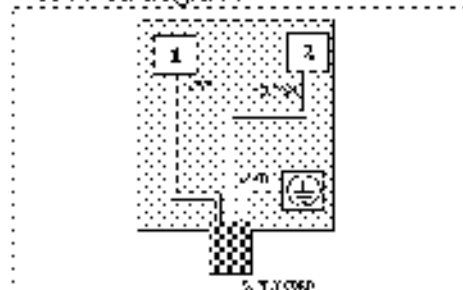
If it is not possible to disconnect all poles in the supply power, a disconnection unit with safety distance clearance (fuses, line safety switches, contactors) must be connected and all the poles of this disconnection unit must be adjacent to (not above) the product in accordance with IEC directives.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

i Additional protection by a residual current circuit breaker is recommended.

2. Open the terminal block cover with a screwdriver.
3. Insert the power cable through the cable clamp below the terminal and secure it to the main body with the

integrated screw on cable clamping component.

4. Connect the cables according to the supplied diagram.



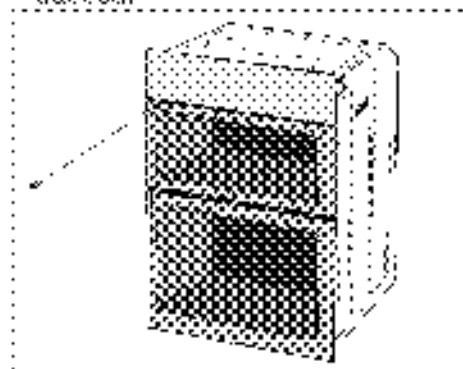
5. After completing the wire connections, close the terminal block cover.

6. Route the power cable so that it will not come into contact with the product, and be squeezed as between the product and the wall.

i Power cable must not be longer than 2 m because of safety reasons.

Installing the product

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

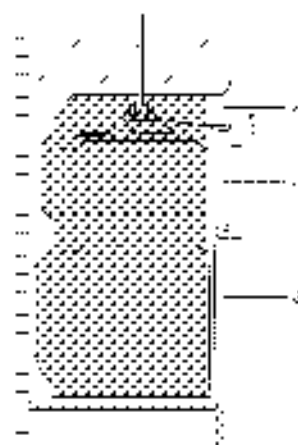


Secure the oven with 2 screws as illustrated.

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

instructions and if the screws are not sufficiently tightened.

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



- 1. Cooling fan
- 2. Control panel
- 3. Door

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

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

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

Final check

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

Future Transportation

- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.
- To prevent the wire grill and tray inside the oven from damaging the oven door, place a strip of cardboard onto the inside of the oven door that lines

up with the position of the trays. Tape the oven door to the side walls.

- Do not use the control handle to lift or move the product.

i Do not place any objects onto the product and move it into position.

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

4 Preparation

Tips for saving energy

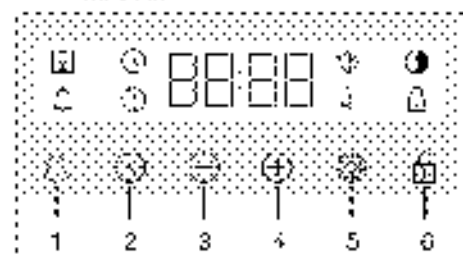
The following information will help you to use your appliance in an ecological way and to save energy:

- Use dark coloured or enameled cooking 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 as one cooking them.

Initial use

Time setting

- i** Always set the time of day by one using your oven. If you do not set it, you cannot cook in some oven modes.



- 1 Alarm key
- 2 Time setting key

- 3 Decrease key

- 4 Increase key

- 5 Settings key

- 6 Key lock key

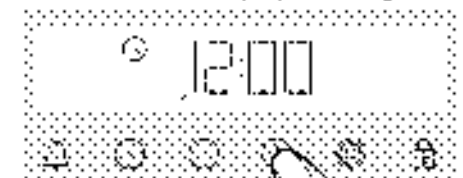
Display symbols

- : Cooking time symbol
- : Cooking and time symbol*
- : Alarm symbol
- : Brightness symbol
- : Key lock symbol
- : Temperature symbol
- : Volume symbol
- : Door lock symbol*

* It varies depending on the product model. It may not be available on your product.

1. When after the oven is energized for the first time, the field "12:00" and symbol will flash on the display.

2. Set the time of day by touching .



3. Touch or key to activate the minute field.



4. Set the minute of day by touching .



5. Confirm the setting by touching the **OK** or **OK** key.

6. If the time of day is set and the **OK** symbol disappears on the screen.

i If the first time is not set, "12:00" and **OK** symbols will be on the screen and your oven will not start. For your oven to work, you must confirm the time of the day by setting the time of the day or touching the **OK** key when it is at "12:00". You can change the time of day setting later, as described in the "Settings" section.

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 detergent or cleaning materials.
Do not use aggressive detergents, cleaning powders, solvents or any sharp objects during cleaning.
Do not use harsh abrasive cleaners or sharp metal scrubbers 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 can cause burns! Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and so on. Keep children away. Always use heat resistant oven gloves when pulling in or removing dishes in to/from the oven.

Electric oven

1. Take all baking trays and the wire grid out of the oven.
2. Open the oven door.
3. Select: **Hot** position.
4. Select the highest grill power. See *How to operate the electric oven*, page 21.
5. Operate the oven for about 30 minutes.
6. Turn off your oven; See *How to operate the electric oven*, page 21.



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

5 How to operate the oven

General information on baking, roasting and grilling

 Hot surfaces or use burned 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 pulling in or removing dishes in/out 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 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 on/grill on. Do not change the rack position when the oven is hot.
- Keep the oven door closed.

Tips for roasting

- Preheating will be of 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 over the meat and does not run out when the meat is cut.
- Item should be placed on the middle or lower rack, not heat-resist grid 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.

- Place only 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 in to the desired level in the oven. If you are grilling on the wire shelf, slide the baking tray to the lower rack to collect fats. The baking tray to be slid must be of a size that covers the whole grilling area. This tray might not be provided with the product. Add some water in the baking tray for easy cleaning.



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

How to operate the electric oven

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

How to operate the main oven

Your oven is equipped with cook-out knobs that protrude when you press them.

1. Press inward to protrude the knob and then turn it to make the desired setting.



2. When the cooking process is finished, press the knob inward.

Select temperature and operating mode



1. Main oven function knob
2. Main oven thermostat knob

Turning on the oven

When you select an operating function you want to cook with using the function selector knob and set a certain temperature with using the temperature knob, the oven starts operating.

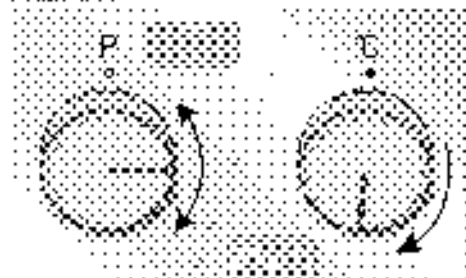
Turning off the oven

You can turn the oven off by turning the function selection knob and temperature knob to the off (off) position.

Manual cooking to select temperature and oven operating function

You can cook by making a manual control (at your own control) without setting the cooking time by setting the temperature and operating function specific to your food.

Example:



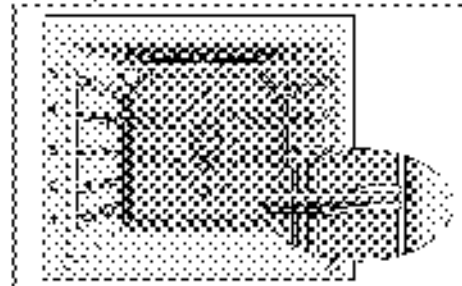
1. Select the operating function you want to cook using the function selection knob.
2. Set the temperature you want to cook using the temperature knob.
3. Your oven will start operating immediately at the selected function and temperature and **B** will appear on the screen. When the temperature inside the oven reaches the set temperature, the **B** symbol disappears. The oven does not switch off automatically since manual cooking is done without setting the cooking time. You have to control cooking yourself and turn it off. When your cooking is completed, turn off the oven by turning the function selector knob and the temperature knob to the off (off) position.

Rack positions (For models with wire shelf)

It is important to place the wire shelf on 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. Place your wire

shelf to the front section of the rack and set it with the help of the door in order to obtain a good grill performance. (Varies depending on the product model.)



Operating modes

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

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 mode. Cook with one tray only.

Top heating + Easy Clean



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

This function must be used on Easy Clean cleaning as well.

Only bottom heating



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

Top heating, bottom heating and fan



Top heating, bottom heating and 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.

Defrosting



The oven is not heated. Only the fan (in the rear wall) is in operation. Suitable for thawing frozen grain or food slowly at room temperature and cooking down the cooked food. The time required to thaw a whole piece of meat is longer than the food with grains.

20. Hot Fan



Warm air heated by the rear heater is evenly distributed throughout the oven rapidly by means of the fan.

It is suitable for cooking your meat in different cook cycle and preheating is not required in most cases.

Suitable for cooking with multi trays.

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

21. 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 food in correct rack position under the grill heater for grilling.
- Turn the food after half of the grilling time.

22. Top Heat



Top heating and an assisted heating (in the rear wall) are in operation. Food is cooked evenly and quickly all around. Cook with one tray only.



Grilling effect is not as strong as in Full Grill.

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

23. Small Grill



Small grill at the ceiling of the oven is in operation.

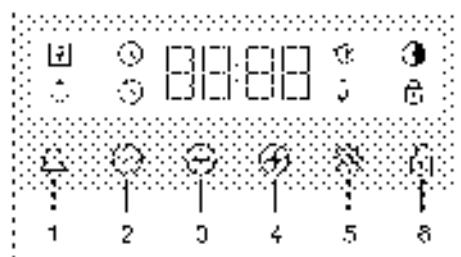
Suitable for grilling

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

Using the oven clock

General warnings

- i** Maximum time that can be set for on/off cooking is 5 hours 59 minutes.
Program will be cancelled in case of power failure. You must reprogram the oven.
- i** When making any adjustments, the relevant symbols appear on the display. Please wait a short time for the settings to be saved.
- i** If any cooking setting has been made, the time of the day cannot be adjusted.
- i** If cooking time is set, when cooking ends, the remaining time is displayed on the screen.
- i** In cases where cooking time or cooking end time is set, you can cancel automatically by touching the  key for a long time.



- 1 Alarm key
- 2 Time setting key
- 3 Decrease key
- 4 Increase key
- 5 Settings key
- 6 Key lock key

Display symbols

-  : Cooking time symbol
-  : Cooking and time symbol
-  : Alarm symbol
-  : Brightness symbol
-  : Key lock symbol

-  : Temperature symbol
-  : Volume symbol
-  : Done cook symbol

* It varies depending on the product model. It may not be available on your product.

Cooking by setting the cooking time;

You can have the oven time set automatically at the end of the time by setting the temperature and operating function specific to your food and setting the cooking time on the timer.

- 1. Select the operating function for cooking.
- 2. Touch  until the  symbol appears on the display for the cooking time.



- i** After setting the operation function and temperature, you can set the cooking time for 00 minutes by touching the  key directly for quick setting of the cooking time and change the time with the /  keys.

- 3. Set the cooking time with the /  keys.



- i** The cooking time increases by 1 minute if the time is 15 minutes, after 15 minutes it increases by 5 minutes.

4. Put your food in the oven and set the temperature with the temperature knob.

» Your oven will start operating immediately at the selected function and temperature. The set cooking time starts to count down and is shown on the display. When the temperature inside the oven reaches the set temperature, the  symbol disappears.

5. After the set cooking time is completed, on the screen, "End" appears, the  symbol flashes and the timer beeps.

6. The warning sounds for two minutes.

Press any key to stop the warning.

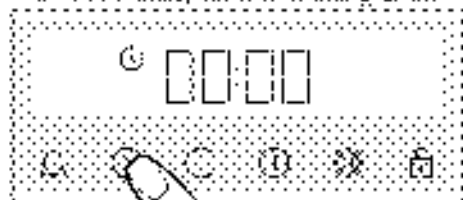
The warning stops and the time of day appears on the screen.

To set the cooking end time to a later time; (It varies depending on the product model. It may not be available on your product.)

By selecting the temperature and operating function specific to your meal, you can set the cooking time into the cooking end time to a later time, allowing the oven to start and turn off automatically.

1. Select the operating function for cooking.

2. Touch  until the  symbol appears on the display for the cooking time.



- i** After setting the operation function and temperature, you can set the cooking time for 30 minutes by touching the  key directly for quick setting of the cooking time and change the time with the  keys.

3. Set the cooking time with the  keys.



- i** The cooking time increases by 1 minute in the first 15 minutes; after 15 minutes it increases by 5 minutes.

» After the cooking time has been set, the  symbol is only briefly displayed on the screen.

4. Touch  until the  symbol appears on the display for the cooking end time.



5. Set the cooking end time with the  keys.



- » After the cooking end time is set, the  symbol and the  symbol with the time period symbol will appear constantly on the display. As soon as cooking starts, the  symbol disappears.
6. Put your food in the oven and set the temperature with the temperature knob.

» The oven time calculates the time to start cooking by subtracting the cooking time from the cooking end time you set. When the cooking starts

time period, the selected function is activated and the oven heats up to the set temperature. The set cooking time starts to count down and $\times$ appears on the display. When the temperature inside the oven reaches the set temperature, the L symbol flashes.

7. After the set cooking time is completed, on the screen, "End" appears, the L symbol flashes and the timer beeps.

8. The warning sounds for two minutes.

Press any key to stop the warning.

The warning stops and the time of day appears on the screen.

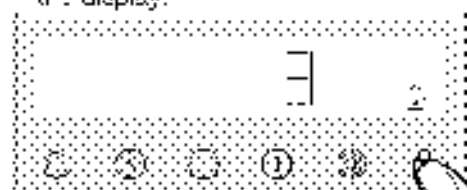
- i** If any key is pressed at the end of the audible warning, the oven will start operating again. To prevent the oven from operating again at the end of the warning, get the temperature knob and function knob to the "0" position (off), and turn the oven off.

Settings

Activating key lock

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

1. Touch L until the L symbol appears on the display.



» The L symbol appears and the 3-2-1 countdown begins on the display. When the countdown is over, the key lock is activated. When any key is touched when the key lock is set, the timer sounds an audible signal and the L symbol flashes.

- i** If you stop touching the L key before tapping the $\times$ key before the countdown ends, the key lock will not be activated. Key before the countdown ends, the key lock will not be activated.

- i** Other keys cannot be used when key lock is on. The key lock will not be canceled in case of power failure.

Deactivating the key lock

1. Touch L until the L symbol disappears on the display.

» The L symbol disappears and the key lock is canceled on the display.

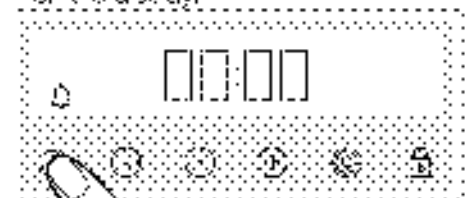
Setting the alarm

You can also use the timer of the product for any warning or reminder after finish cooking.

The alarm clock has no effect on the oven operating functions, used for warning purposes. For example, you can use the alarm clock when you want to turn the food in the oven at a certain time. As soon as the time you set has expired, the clock gives you an audible warning.

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

1. Touch A until the A symbol appears on the display.



2. Set the alarm time with the A keys.



5. After setting the alarm time, the  symbol remains lit and the alarm time starts the countdown the display. If the alarm time and cooking time are set at the same time, the shorter time is displayed on the display.

6. After the alarm time is completed, the  symbol starts flashing and gives you an audible warning.

Turning off the alarm

1. At the end of the alarm period, the warning audio for two minutes. Touch any key to stop the warning audio.
2. If the warning audio stops and the time of day appears on the display.

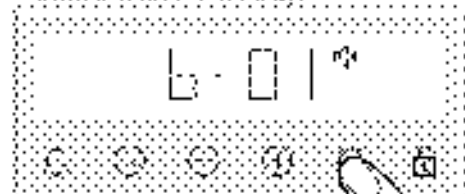
If you want to cancel the alarm;

1. Touch  until the  symbol appears on the display to reset the alarm time. Touch the  key until it shows "00:00".

2. If you can also cancel the alarm by long pressing the key.

Changing the volume level

1. Touch the  key until  symbol appears on the display.



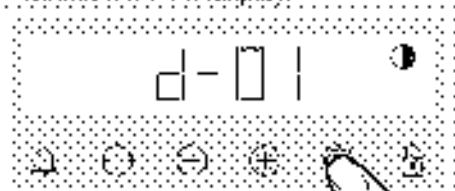
2. Set the desired level with the  keys. ("b-1" "b-2" "b-3").



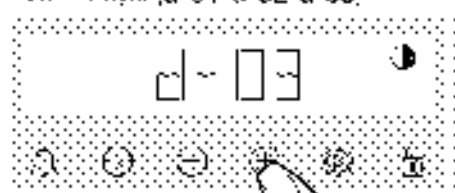
3. Touch the  key for confirmation, or the setting is activated shortly without touching a key.

Setting the display brightness

1. Touch the  key until  symbol appears on the display.



2. Set the desired brightness with the  keys. (d-01-d-02-d-03)



3. Touch the  key for confirmation, or the setting is activated shortly without touching a key.

Changing the time of day

On your own; to change the time of day that you have previously set,

1. Touch  until the  symbol appears on the display.
2. Set the time of day by touching .



3. Touch  or  key to activate the minute lie.



4. Set the minute of day by touching
 0/0.



5. Confirm the setting by touching the  or  key.

6. If a line of day is set and the  symbol disappears on the screen.

Cooking times table

ine things in this chart are meant as a guide. Things may vary due to temperature of food, thickness, type and your own tolerance of cooling.

Baking and roasting

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

1990	Construction or Modification	Approximate Cost	Construction Methods	Energy Consumption	Notes/Remarks	Estimated Energy Savings (kWh/yr)
Cases in Use	One level	Blowdown case?	□	3	190	25 ... 30
Cases in Transit	One level	Blowdown case pilot?	□	3	175	40 ... 50
Panel valves	One level	Blowdown case?	□	3	145	25 ... 35
	One level	Blowdown case?	□	3	130	30 ... 40
	2 levels	1 Panel valve? 2-3-4-5-6-7-8-9-10-11-12-13-14-15-16-17-18-19-20-21-22-23-24-25-26-27-28-29-30-31-32-33-34-35-36-37-38-39-40-41-42-43-44-45-46-47-48-49-50-51-52-53-54-55-56-57-58-59-60-61-62-63-64-65-66-67-68-69-70-71-72-73-74-75-76-77-78-79-80-81-82-83-84-85-86-87-88-89-90-91-92-93-94-95-96-97-98-99-100-101-102-103-104-105-106-107-108-109-110-111-112-113-114-115-116-117-118-119-120-121-122-123-124-125-126-127-128-129-130-131-132-133-134-135-136-137-138-139-140-141-142-143-144-145-146-147-148-149-150-151-152-153-154-155-156-157-158-159-160-161-162-163-164-165-166-167-168-169-170-171-172-173-174-175-176-177-178-179-180-181-182-183-184-185-186-187-188-189-190-191-192-193-194-195-196-197-198-199-200-201-202-203-204-205-206-207-208-209-210-211-212-213-214-215-216-217-218-219-220-221-222-223-224-225-226-227-228-229-230-231-232-233-234-235-236-237-238-239-240-241-242-243-244-245-246-247-248-249-250-251-252-253-254-255-256-257-258-259-260-261-262-263-264-265-266-267-268-269-270-271-272-273-274-275-276-277-278-279-280-281-282-283-284-285-286-287-288-289-290-291-292-293-294-295-296-297-298-299-300-301-302-303-304-305-306-307-308-309-310-311-312-313-314-315-316-317-318-319-320-321-322-323-324-325-326-327-328-329-330-331-332-333-334-335-336-337-338-339-340-341-342-343-344-345-346-347-348-349-350-351-352-353-354-355-356-357-358-359-360-361-362-363-364-365-366-367-368-369-370-371-372-373-374-375-376-377-378-379-380-381-382-383-384-385-386-387-388-389-390-391-392-393-394-395-396-397-398-399-400-401-402-403-404-405-406-407-408-409-410-411-412-413-414-415-416-417-418-419-420-421-422-423-424-425-426-427-428-429-430-431-432-433-434-435-436-437-438-439-440-441-442-443-444-445-446-447-448-449-450-451-452-453-454-455-456-457-458-459-460-461-462-463-464-465-466-467-468-469-470-471-472-473-474-475-476-477-478-479-480-481-482-483-484-485-486-487-488-489-490-491-492-493-494-495-496-497-498-499-500-501-502-503-504-505-506-507-508-509-510-511-512-513-514-515-516-517-518-519-520-521-522-523-524-525-526-527-528-529-530-531-532-533-534-535-536-537-538-539-540-541-542-543-544-545-546-547-548-549-550-551-552-553-554-555-556-557-558-559-560-561-562-563-564-565-566-567-568-569-570-571-572-573-574-575-576-577-578-579-580-581-582-583-584-585-586-587-588-589-590-591-592-593-594-595-596-597-598-599-600-601-602-603-604-605-606-607-608-609-610-611-612-613-614-615-616-617-618-619-620-621-622-623-624-625-626-627-628-629-630-631-632-633-634-635-636-637-638-639-640-641-642-643-644-645-646-647-648-649-650-651-652-653-654-655-656-657-658-659-660-661-662-663-664-665-666-667-668-669-670-671-672-673-674-675-676-677-678-679-680-681-682-683-684-685-686-687-688-689-690-691-692-693-694-695-696-697-698-699-700-701-702-703-704-705-706-707-708-709-710-711-712-713-714-715-716-717-718-719-720-721-722-723-724-725-726-727-728-729-730-731-732-733-734-735-736-737-738-739-740-741-742-743-744-745-746-747-748-749-750-751-752-753-754-755-756-757-758-759-760-761-762-763-764-765-766-767-768-769-770-771-772-773-774-775-776-777-778-779-780-781-782-783-784-785-786-787-788-789-790-791-792-793-794-795-796-797-798-799-800-801-802-803-804-805-806-807-808-809-810-811-812-813-814-815-816-817-818-819-820-821-822-823-824-825-826-827-828-829-830-831-832-833-834-835-836-837-838-839-840-841-842-843-844-845-846-847-848-849-850-851-852-853-854-855-856-857-858-859-860-861-862-863-864-865-866-867-868-869-870-871-872-873-874-875-876-877-878-879-880-881-882-883-884-885-886-887-888-889-890-891-892-893-894-895-896-897-898-899-900-901-902-903-904-905-906-907-908-909-910-911-912-913-914-915-916-917-918-919-920-921-922-923-924-925-926-927-928-929-930-931-932-933-934-935-936-937-938-939-940-941-942-943-944-945-946-947-948-949-950-951-952-953-954-955-956-957-958-959-960-961-962-963-964-965-966-967-968-969-970-971-972-973-974-975-976-977-978-979-980-981-982-983-984-985-986-987-988-989-990-991-992-993-994-995-996-997-998-999-1000-1001-1002-1003-1004-1005-1006-1007-1008-1009-1010-1011-1012-1013-1014-1015-1016-1017-1018-1019-1020-1021-1022-1023-1024-1025-1026-1027-1028-1029-1030-1031-1032-1033-1034-1035-1036-1037-1038-1039-1040-1041-1042-1043-1044-1045-1046-1047-1048-1049-1050-1051-1052-1053-1054-1055-1056-1057-1058-1059-1060-1061-1062-1063-1064-1065-1066-1067-1068-1069-1070-1071-1072-1073-1074-1075-1076-1077-1078-1079-1080-1081-1082-1083-1084-1085-1086-1087-1088-1089-1090-1091-1092-1093-1094-1095-1096-1097-1098-1099-1100-1101-1102-1103-1104-1105-1106-1107-1108-1109-1110-1111-1112-1113-1114-1115-1116-1117-1118-1119-1120-1121-1122-1123-1124-1125-1126-1127-1128-1129-1130-1131-1132-1133-1134-1135-1136-1137-1138-1139-1140-1141-1142-1143-1144-1145-1146-1147-1148-1149-1150-1151-1152-1153-1154-1155-1156-1157-1158-1159-1160-1161-1162-1163-1164-1165-1166-1167-1168-1169-1170-1171-1172-1173-1174-1175-1176-1177-1178-1179-1180-1181-1182-1183-1184-1185-1186-1187-1188-1189-1190-1191-1192-1193-1194-1195-1196-1197-1198-1199-1200-1201-1202-1203-1204-1205-1206-1207-1208-1209-1210-1211-1212-1213-1214-1215-1216-1217-1218-1219-1220-1221-1222-1223-1224-1225-1226-1227-1228-1229-1230-1231-1232-1233-1234-1235-1236-1237-1238-1239-1240-1241-1242-1243-1244-1245-1246-1247-1248-1249-1250-1251-1252-1253-1254-1255-1256-1257-1258-1259-1260-1261-1262-1263-1264-1265-1266-1267-1268-1269-1270-1271-1272-1273-1274-1275-1276-1277-1278-1279-1280-1281-1282-1283-1284-1285-1286-1287-1288-1289-1290-1291-1292-1293-1294-1295-1296-1297-1298-1299-1300-1301-1302-1303-1304-1305-1306-1307-1308-1309-1310-1311-1312-1313-1314-1315-1316-1317-1318-1319-1320-1321-1322-1323-1324-1325-1326-1327-1328-1329-1330-1331-1332-1333-1334-1335-1336-1337-1338-1339-1340-1341-1342-1343-1344-1345-1346-1347-1348-1349-1350-1351-1352-1353-1354-1355-1356-1357-1358-1359-1360-1361-1362-1363-1364-1365-1366-1367-1368-1369-1370-1371-1372-1373-1374-1375-1376-1377-1378-1379-1380-1381-1382-1383-1384-1385-1386-1387-1388-1389-1390-1391-1392-1393-1394-1395-1396-1397-1398-1399-1400-1401-1402-1403-1404-1405-1406-1407-1408-1409-1410-1411-1412-1413-1414-1415-1416-1417-1418-1419-1420-1421-1422-1423-1424-1425-1426-1427-1428-1429-1430-1431-1432-1433-1434-1435-1436-1437-1438-1439-1440-1441-1442-1443-1444-1445-1446-1447-1448-1449-1450-1451-1452-1453-1454-1455-1456-1457-1458-1459-1460-1461-1462-1463-1464-1465-1466-1467-1468-1469-1470-1471-1472-1473-1474-1475-1476-1477-1478-1479-1480-1481-1482-1483-1484-1485-1486-1487-1488-1489-1490-1491-1492-1493-1494-1495-1496-1497-1498-1499-1500-1501-1502-1503-1504-1505-1506-1507-1508-1509-1510-1511-1512-1513-1514-1515-1516-1517-1518-1519-1520-1521-1522-1523-1524-1525-1526-1527-1528-1529-1530-1531-1532-1533-1534-1535-1536-1537-1538-1539-1540-1541-1542-1543-1544-1545-1546-1547-1548-1549-1550-1551-1552-1553-1554-1555-1556-1557-1558-1559-1560-1561-1562-1563-1564-1565-1566-1567-1568-1569-1570-1571-1572-1573-1574-1575-1576-1577-1578-1579-1580-1581-1582-1583-1584-1585-1586-1587-1588-1589-1590-1591-1592-1593-1594-1595-1596-1597-1598-1599-1600-1601-1602-1603-1604-1605-1606-1607-1608-1609-1610-1611-1612-1613-1614-1615-1616-1617-1618-1619-1620-1621-1622-1623-1624-1625-1626-1627-1628-1629-1630-1631-1632-1633-1634-1635-1636-1637-1638-1639-1640-1641-1642-1643-1644-1645-1646-1647-1648-1649-1650-1651-1652-1653-1654-1655-1656-1657-1658-1659-1660-1661-1662-1663-1664-1665-1666-1667-1668-1669-1670-1671-1672-1673-1674-1675-1676-1677-1678-1679-1680-1681-1682-1683-1684-1685-1686-1687-1688-1689-1690-1691-1692-1693-1694-1695-1696-1697-1698-1699-1700-1701-1702-1703-1704-1705-1706-1707-1708-1709-1710-1711-1712-1713-1714-1715-1716-1717-1718-1719-1720-1721-1722-1723-1724-1725-1726-1727-1728-1729-1730-1731-1732-1733-1734-1735-1736-1737-1738-1739-1740-1741-1742-1743-1744-1745-1746-1747-1748-1749-1750-1751-1752-1753-1754-1755-1756-1757-1758-1759-1760-1761-1762-1763-1764-1765-1766-1767-1768-1769-1770-1771-1772-1773-1774-1775-1776-1777-1778-1779-1780-1781-1782-1783-1784-1785-1786-1787-1788-1789-1790-1791-1792-1793-1794-1795-1796-1797-1798-1799-1800-1801-1802-1803-1804-1805-1806-1807-1808-1809-1810-1811-1812-1813-1814-1815-1816-1817-1818-1819-1820-1821-1822-1823-1824-1825-1826-1827-1828-1829-1830-1831-1832-1833-1834-1835-1836-1837-1838-1839-1840-1841-1842-1843-1844-1845-1846-1847-1848-1849-1850-1851-1852-1853-1854-1855-1856-1857-1858-1859-1860-1861-1862-1863-1864-1865-1866-1867-1868-1869-1870-1871-1872-1873-1874-1875-1876-1877-1878-1879-1880-1881-1882-1883-1884-1885-1886-1887-1888-1889-1890-1891-1892-1893-1894-1895-1896-1897-1898-1899-1900-1901-1902-1903-1904-1905-1906-1907-1908-1909-1910-1911-1912-1913-1914-1915-1916-1917-1918-1919-1920-1921-1922-1923-1924-1925-1926-1927-1928-1929-1930-1931-1932-1933-1934-1935-1936-1937-1938-1939-1940-1941-1942-1943-1944-1945-1946-1947-1948-1949-1950-1951-1952-1953-1954-1955-1956-1957-1958-1959-1960-1961-1962-1963-1964-1965-1966-1967-1968-1969-1970-1971-1972-1973-1974-1975-1976-1977-1978-1979-1980-1981-1982-1983-1984-1985-1986-1987-1988-1989-1990-1991-1992-1993-1994-1995-1996-1997-1998-1999-2000-2001-2002-2003-2004-2005-2006-2007-2008-2009-2010-2011-2012-2013-2014-2015-2016-2017-2018-2019-2020-2021-2022-2023-2024-2025-2026-2027-2028-2029-2030-2031-2032-2033-2034-2035-2036-2037-2038-2039-2040-2041-2042-2043-2044-2045-2046-2047-2048-2049-2050-2051-2052-2053-2054-2055-2056-2057-2058-2059-2060-2061-2062-2063-2064-2065-2066-2067-2068-2069-2070-2071-2072-2073-2074-2075-2076-2077-2078-2079-2080-2081-2082-2083-2084-2085-2086-2087-2088-2089-2090-2091-2092-2093-2094-2095-2096-2097-2098-2099-2100-2101-2102-2103-2104-2105-2106-2107-2108-2109-2110-2111-2112-2113-2114-2115-2116-2117-2118-2119-2120-2121-2122-2123-2124-2125-2126-2127-2128-2129-2130-2131-2132-2133-2134-2135-2136-2137-2138-2139-2140-2141-2142-2143-2144-2145-2146-2147-2148-2149-2150-2151-2152-2153-2154-2155-2156-2157-2158-2159-2160-2161-2162-2163-2164-2165-2166-2167-2168-2169-2170-2171-2172-2173-2174-2175-2176-2177-2178-2179-2180-2181-2182-2183-2184-2185-2186-2187-2188-2189-2190-2191-2192-2193-2194-2195-2196-2197-2198-2199-2200-2201-2202-2203-2204-2205-2206-2207-2208-2209-2210-2211-2212-2213-2214-2215-2216-2217-2218-2219-2220-2221-2222-2223-2224-2225-2226-2227-2228-2229-2230-2231-2232-2233-2234-2235-2236-2237-2238-2239-2240-2241-2242-2243-2244-2245-2246-2247-2248-2249-2250-2251-2252-2253-2254-2255-2256-2257-2258-2259-2260-2261-2262-2263-2264-2265-2266-2267-2268-2269-2270-2271-2272-2273-2274-2275-2276-2277-2278-2279-2280-2281-2282-2283-2284-2285-2286-2287-2288-2289-2290-2291-2292-2293-2294-2295-2296-2297-2298-2299-2300-2301-2302-2303-2304-2305-2306-2307-2308-2309-2310-2311-2312-2313-2314-2315-2316-2317-2318-2319-2320-2321-2322-2323-2324-2325-2326-2327-2328-2329-2330-2331-2332-2333-2334-2335-2336-2337-2338-2339-2340-2341-2342-2343-2344-2345-2346-2347-2348-2349-2350-2351-2352-2353-2354-2355-2356-2357-2358-2359-2360-2361-2362-2363-2364-2365-2366-2367-2368-2369-2370-2371-2372-2373-2374-2375-2376-2377-2378-2379-2380-2381-2382-2383-2384-2385-2386-2387-2388-2389-2390-2391-2392-2393-2394-2395-2396-2397-2398-2399-2400-2401-2402-2403-2404-2405-2406-2407-2408-2409-2410-2411-2412-2413-2414-2415-2416-2417-2418-2419-2420-2421-2422-2423-2424-2425-2426-2427-2428-2429-2430-2431-2432-2433-2434-2435-2436-2437-2438-2439-2440-2441-2442-2443-2444-2445-2446-2447-2448-2449-2450-2451-2452-2453-2454-2455-2456-2457-2458-2459-2460-2461-2462-2463-2464-2465-2466-2467-2468-2469-2470-2471-2472-2473-2474-2475-2476-2477-2478-2479-2480-2481-2482-2483-2484-2485-2486-2487-2488-2489-2490-2491-2492-2493-2494-2495-2496-2497-2498-2499-2500-2501-2502-2503-2504-2505-2506-2507-2508-2509-2510-2511-2512-2513-2514-2515-2516-2517-2518-2519-2520-2521-2522-2523-2524-2525-2526-2527-2528-2529-2530-2531-2532-2533-2534-2535-2536-2537-2538-2539-2540-2541-2542-2543-2544-2545-2546-2547-2548-2549-2550-2551-2552-2553-2554-2555-2556-2557-2558-2559-2560-2561-2562-2563-2564-2565-2566-2567-2568-2569-2570-2571-2572-2573-2574-2575-2576-2577-2578-2579-2580-2581-2582-2583-2584-2585-2586-2587-2588-2589-2590-2591-2592-2593-2594-2595-2596-2597-2598-2599-2600-2601-2602-2603-2604-2605-2606-2607-2608-2609-2610-2611-2612-2613-2614-2615-2616-2617-2618-2619-2620-2621-2622-2623-2624-2625-2626-2627-2628-2629-2630-2631-26				

Dish	Cooking time (minutes)	Ingredients (g)	Standard portion	Yield (portions)	Calorie content (kcal)	Protein content (g/100g)
Lasagna	One hour	Ground beef or lamb, ketchup or sauce, etc. ¹		4-5	2000	20 ... 25
Tort	One hour	Ground beef ²		5	200 ... 220	15 ... 20
Roast beef served Tartar	One hour	Ground beef ²		4	20-min. 250° max, then 175° ... 180°	100 ... 120
Beef and potatoes (served hot)	One hour	Ground beef ²		3	20-min. 200° max, then 180°	10 ... 15
	One hour	Ground beef ²		3	20-min. 200° max, then 180°	20 ... 25
Roast beef and potatoes (served hot)	One hour	Ground beef ²		2	20-min. 200° max, then 180° ... 190°	100 ... 120
	One hour	Ground beef ²		3	20-min. 200° max, then 190° ... 195°	20 ... 25
Tenderloin steak	One hour	Ground beef ²		1	20-min. 250° max, then 175° ... 180°	100 ... 110
	One hour	Ground beef ²		1	20-min. 200° max, then 180° ... 190°	110 ... 120
Pan	One hour	Ground beef ²		3	200	20 ... 25
	One hour	Ground beef ²		4	2000	20 ... 25

¹ This applies to beef or lamb roasting only. * These.

² These exercises may be supplied with the product.

³ These exercises are supplied with the product. They are not necessarily available in all areas.

Cooking table for test meals

Meals in this cooking table are prepared according to EN 50353-1 to make it easier for controlling rules in test the product.

Dish	Cooking time (minutes)	Ingredients (g)	Standard portion	Yield (portions)	Calorie content (kcal)	Protein content (g/100g)
Stir-fry	One hour	Ground beef ²		3	140	20 ... 25
	One hour	Ground beef ²		3	140	20 ... 25
	2 weeks	1-Ground beef ² 2-Potatoes		1+2	140	20 ... 25
	2 weeks	1-Ground beef ² 2-Potatoes 3-Potatoes		1+2+3	140	20 ... 25
Small portion	One hour	Ground beef ²		4	170	20 ... 25
	One hour	Ground beef ²		4	140	20 ... 25
	2 weeks	1-Ground beef ² 2-Potatoes		1+2	140	20 ... 25
	2 weeks	1-Ground beef ² 2-Potatoes 3-Potatoes		1+2+3	140	20 ... 25

Shape	Decorative cake height	Decorative cake	Decorative cake	Decorative cake	Decorative cake	Decorative cake
Apricot cake	One level	Round springhamper with a diameter of 28 cm and a height of 10 cm		1	150	25 ... 35
	One level	Round springhamper with a diameter of 28 cm and a height of 10 cm		2	150	35 ... 45
	Three levels	1-Flour springhamper with a diameter of 28 cm and a height of 10 cm 2-Flour springhamper with a diameter of 28 cm and a height of 10 cm 3-Flour springhamper with a diameter of 28 cm and a height of 10 cm		3 ... 4	170	55 ... 65
Apricot cake	One level	Round cake with a diameter of 28 cm and a height of 10 cm		1	150	55 ... 65
	One level	Round cake with a diameter of 28 cm and a height of 10 cm		2	170	65 ... 75
	Three levels	1-Flour cake with a diameter of 28 cm and a height of 10 cm 2-Flour cake with a diameter of 28 cm and a height of 10 cm 3-Flour cake with a diameter of 28 cm and a height of 10 cm		3 ... 4	190	85 ... 95

* This applies to cakes with preheating time 10 minutes.

** These accessories may be supplied with the product.

*** These accessories are supplied with the product. They are not necessarily available in all countries.

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 yogurt.
- 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 smother the sauce equally between the dough layers and on the top of pastry for an even browning.

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

Tips for cooking vegetables

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

Cooking times table for grilling

Grilling with electric grill

Food	Temperature (°C)	Grill position	Grill temperature (°C)	Grilling time (min)
Ham	200 grill	4...	yes	25...30 min.
Roast chicken	200 grill	4...	yes	75...90 min.
Andouille	200 grill	1-5	yes	25...35 min.
Roast beef	200 grill	4...	yes	25...30 min.
Steak	200 grill	4...	yes	25...30 min.
Roast beef	200 grill	4	yes	1...5 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.

Meats in this cooking table are prepared according to EN 60357-1 to make it easier for control institutes to test the product.

Food	Temperature (°C)	Grill position	Grill temperature (°C)	Grilling time (min)
Roast beef	200 grill	4	yes	1...5 min.
Roast chicken 12 pieces	200 grill	4	yes	25...30 min.

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

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

How to operate the grill

Switching on the grill

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

Switching off the grill

1. Turn the Function knob to Off (0) position.

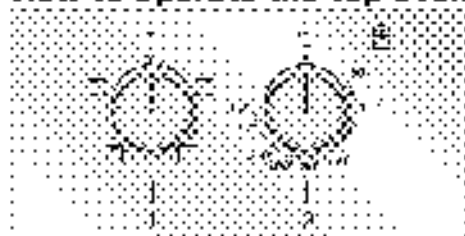


Foods that are not suitable for grilling carry the risk of fire.

Only grill food which is suitable for intensive grilling heat.

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

How to operate the top oven



- 1 Top oven function knob
- 2 Top oven thermostat knob

Operating modes of the electric oven are selected with function knob. Temperature setting is made with Thermostat knob.

All oven functions are turned off by turning the relevant knob to Off (upper) position.

Select temperature and operating mode

1. Set the Thermostat knob to the desired temperature.
2. Set the Function knob to the desired operating mode.

» Oven heats up to the adjusted temperature and maintains it. During heating and cooking, thermostat light turns on.

Switching off the electric oven

Turn the Function knob and thermostat knob to Off (upper) position.

Cooking times table

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

i Maximum load capacity of oven (Dry: 4 kg (8.8 lbs)).

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

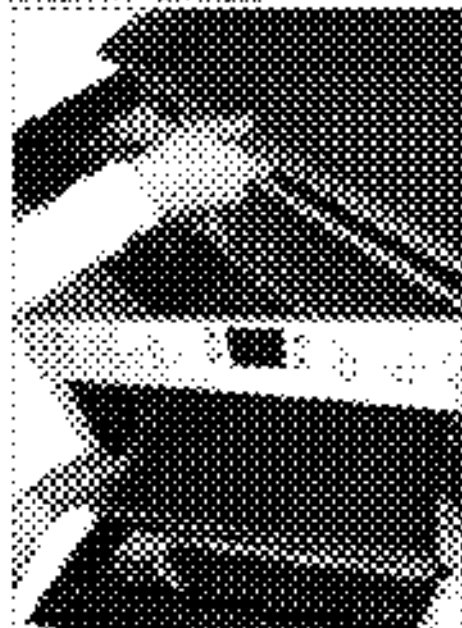
- Do not place cookware with rough bases on the oven floor.

- Ensure that there is at least 25mm space at top of oven when cooking larger loads or using taller cookware.



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

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



Baking and roasting

Accessories	Capacity (kg)	Accessories (kg)	Accessories (kg)	Accessories (kg)	Accessories (kg)	Accessories (kg)
Grill rack	Checklist	Standard (kg)			100	20 ... 40
Smoker grill	Checklist	Standard (kg)			100	40 ... 60
Grill rack	Checklist	Standard (kg)		*	150	30 ... 50
Grill rack	Checklist	Standard (kg)			200	30 ... 60
Grill rack	Checklist	Standard (kg)			200	20 ... 40
Grill rack	Checklist	Standard (kg)		*	200	30 ... 50
Grill rack	Checklist	Standard (kg)			200 ... 300	10 ... 20
Grill rack (standard)	Checklist	Standard (kg)			20 ... 30 (kg) then 15 ... 10	100 ... 150
Grill rack (standard)	Checklist	Standard (kg)			20 ... 30 (kg) then 15 ... 10	50 ... 100
Grill rack (standard)	Checklist	Standard (kg)		*	15 ... 20 (kg) then 10 ... 5	40 ... 50
Grill rack	Checklist	Standard (kg)		2	200	20 ... 40

* These accessories may not be supplied with the product.

How to operate the top grill

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

Switching on the grill



1 Top oven: Grill on knob

2 Top oven: thermostat knob

1. Set the Function knob to Grill symbol.
2. Set the temperature to maximum level.
3. If required, perform a preheating of about 5 minutes.

» Thermostat (temperature) light turns on.

Switching off the grill

1. Turn the Grill control knob to Off (upper) position.
- Put big or medium-sized portions in correct rack position under the grill heater for grilling.

Top oven cooking times table for grilling

Grilling with electric grill

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

Food	Preheat time (min)	Grilling temperature (°C)	Grilling time (approx.)
Fish	1	250	20-25 min.
Steak of beef	1	250	25-30 min.
Ham, small	1	250	20-25 min.
Roast beef	1	250	20-25 min.
Roast lamb	1	250	20-25 min.
Roast beef*	1	250	1-1.5 hr.

* depending on thickness
*Preheat for 5 minutes

- For food only whose top is required to be roasted, grill the food either by placing on the wire grill in the tray or by placing the tray onto the floor of grilling compartment.
- Food and plates placed on the floor of grill compartment will get heated when the main oven is in use. Do not switch on the grill compartment when using the slow cooking mode.



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

6 Maintenance and care

General cleaning information

▲ General warnings

- Wait for the product to cool before cleaning the product. Hot surfaces may cause burns.
- Do not apply the detergents directly on the hot surfaces. This may cause a permanent stain.
- The appliance shall be thoroughly cleaned and dried after each operation. Thus, food residues shall be easily cleaned and these residues shall be prevented from burning when the appliance is used again next time. Thus, the service life of the appliance extends and frequently faced problems are decreased.
- Do not use steam cleaning products for cleaning.
- Some detergents or cleaning agents may damage the surface. Do not use abrasive detergents, cleaning powders, cleaning creams, descalers or sharp tools during cleaning.
- There is no need for a special cleaning agent for cleaning after each use. Clean the appliance using dish soap, warm water and a soft cloth or sponge and dry with a dry microfiber cloth.
- Be sure to completely wipe off any remaining liquid after cleaning and immediately clean any food soiling around during cooking.
- Do not wash any component of your appliance in a dishwasher.

Inox and stainless surfaces

- Do not use acid or chlorine-containing cleaning agents to clean stainless or inox surfaces and handles.

- Stainless or inox surfaces may change colour in time. This is normal. After each operation, clean with a detergent suitable for the stainless or inox surface.
- Clean with a soft soapy cloth and liquid (non-scrubbing) detergent suitable for inox surfaces, taking care to wipe in one direction.
- Remove lime, oil, sugar and protein stains on the inox-stainless and glass surfaces immediately without waiting. Stains may last under long periods of time.

Enamelled surfaces

- After each use, clean the enamel surfaces using dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth.
- If your product has an easy steam cleaning function, you can make easy steam cleaning for lighter non-permanent dirt. (See the 'Easy steam cleaning' section).
- You may use the Quick&Shine cleaning agents for the oven interiors and grills and non-scratching scouring wire, used on enamel surfaces and recommended by the authorized service, for persistent stains. Do not use an external oven cleaner.
- The oven must cool down for cleaning in the cooking area. Cleaning on hot surfaces shall create both fire hazard and damage with enamel surface.

Catalytic surfaces

- The side walls in the cooking area can only be covered with enamel or catalytic walls. It varies by model.
- The catalytic walls have a light matte and porous surface. The catalytic walls of the oven should not be cleaned.

- Catalytic surfaces absorb oil thanks to its porous structure and start to shine when the surface is saturated with oil, in this case it is recommended to redo the parts.

Glass surfaces

- When cleaning glass surfaces, do not use hard metal scrapers and abrasive cleaning materials. They can damage the glass surface.
- Clean the appliance using dish washing detergent, warm water and a microfiber cloth (specific for glass surfaces) and dry it with a dry microfiber cloth.
- If there is residual detergent after cleaning, wipe it with cold water and dry with a clean and dry microfiber cloth. Residual detergent residues may damage the glass surface next time.
- Under no circumstances should the dried-up residue on the glass surface be cleaned off with serrated knives, wire wool or similar scratching tools.
- You can remove the calcium stains (limescale) on the glass surface with the commercially available descaling agent, with a descaling agent such as vinegar or lemon juice.
- If the surface is heavily soiled, apply the cleaning agent on the stain with a sponge and wait a long time for it to work properly. Then clean the glass surface with a wet cloth.
- Discolorations and stains on the glass surface are normal and not defects.

Plastic parts and painted surfaces

- Clean plastic parts and painted surfaces using dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth.
- Do not use hard metal scrapers and abrasive cleaners. It may damage the surface.

- Ensure that the joints of the components of the appliance are not left as gaps and with care agent. Otherwise, corrosion may occur on these joints.

Cleaning the accessories

Unless otherwise stated in the user manual, do not wash the product accessories in the dishwasher.

Cleaning the control panel

- When cleaning the panels with knob control, wipe the panel and knobs with a damp soft cloth and dry with a dry cloth. Do not remove the knobs and use a underneath to clean the control panel. The control panel and knobs may be damaged.
- When cleaning the inox panel with knob control, do not use inox cleaning agents around the knobs. The indicators around the knobs may be damaged.
- Clean the touch control panels with a damp soft cloth and dry with a dry cloth. If your product has a key lock feature, use the key lock before performing control panel cleaning. Otherwise, incorrect operation may occur on the keys.

Cleaning the inside of the oven (cooking area)

Follow the cleaning steps described in the "General cleaning information" section according to the surface types in your oven.

Cleaning the side walls of the oven

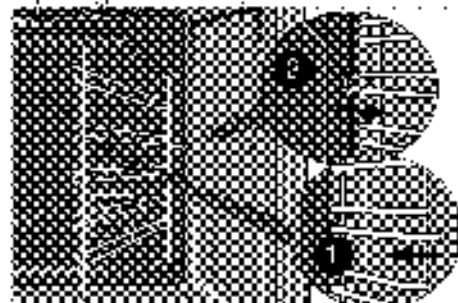
The side walls in the cooking area can only be covered with enamel or catalytic walls. It varies by model. If there is a catalytic wall, refer to the "Catalytic wall" section for information. If your product is a slide rack model, remove the slide racks before cleaning.

your side walls. Then complete the cleaning as described in the "General cleaning information" section according to the side wall surface type.

To remove the side racks:(Varies depending on the product model.)

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

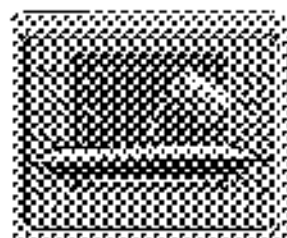
- 1.Remove the front section of the side rack by pulling it in the opposite direction of the side wall.
- 2.Remove the side rack completely by pulling it towards you.



Easy Steam Cleaning

It ensures easy cleaning because the dirt (having water in it for too long) is softened with the steam that forms inside the oven and the water drops condensing on the inner surfaces of the oven.

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



- 3.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 fully formed residues/dirt within the oven cavity will evaporate and condensed in the oven cavity and inner glass of the oven door, therefore water may drop when the oven door is opened. Wipe away the condensation as soon as the oven door is opened.

- 6.It varies depending on the product model. It may not be available on your product. After condensation in the oven, there might be water or moisture in the cool channel under the oven. After use, clean the cool channel with a damp cloth and then dry it.



Cleaning the oven door

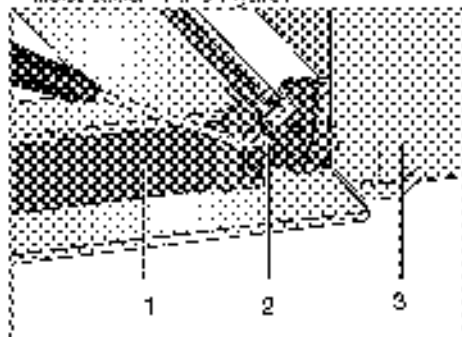
i Do not use harsh abrasive cleaners, metal scrapers, wire wool or bleach materials to clean the oven door and glass.

i The oven door inner glass is covered with an easy-to-clean material. Do not use abrasive cleaning agents, hand metal scrapers, wire wool or bleach materials such as bleach.

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 the residue that may occur on the oven glass.

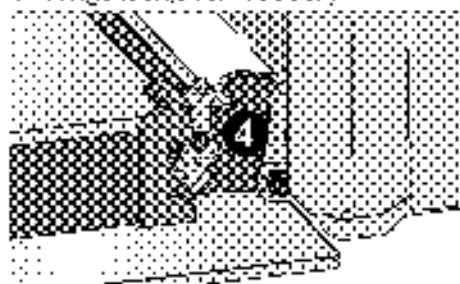
Removing the oven door

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/release position
3. Open

4. Hinge lock/door position



3. Move the front door a half way.



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

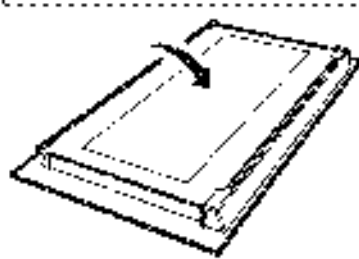
i Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when re-installing the door.

Removing the door inner glass

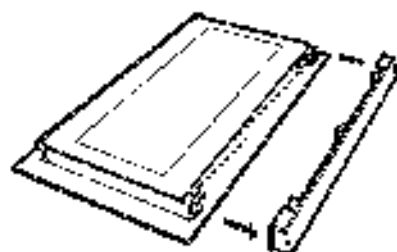
(This feature is optional. It may not exist on your product.)

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

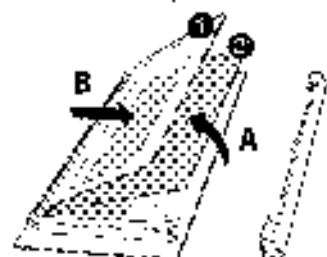
1. Open the oven door.



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



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



1. Innermost glass panel
2. Inner glass pane (This may not exist on your product.)
4. If your product is equipped with an inner glass panel, repeat the same procedure to remove the inner glass pane (2).
5. The first step to regroup the door is re-installing inner glass panel (2). Place the chamfered corner of the glass pane so that it will rest in the chamfered corner of the plastic slot. (If your product is equipped with an inner glass pane), inner glass panel (2) may be installed into the plastic slot door. If it is innermost glass pane (1).
6. When installing the innermost glass pane (1), make sure that the printed side of the panel faces towards the inner glass panel. It is important to seat lower corner of innermost glass pane (1) into the lower plastic slot.

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7. Push the plastic part towards the frame until you hear a "click".

Cleaning the oven lamp

In the event that the glass cover of the oven lamp in the cooking area becomes dirty, clean using dishwashing detergent, warm water and a soft cloth. Or, sponge and dry with a dry cloth. In case of oven lamp failure, you can replace the oven lamp by following the sections that follow.

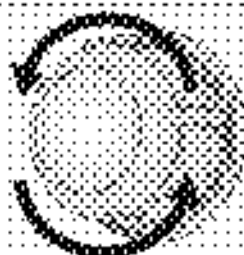
Replacing the oven lamp

⚠ General warnings

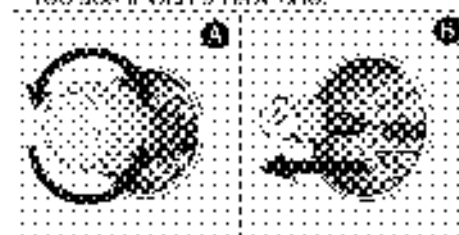
- To avoid the risk of electric shock before replacing the oven lamp, disconnect the electrical connector and wait for the oven to cool. Hot surfaces may cause burns.
- The oven lamp is a special electric bulb (max 300 °C). Oven lamps can be obtained from Authorized Services.
- If a position of the lamp may differ from that shown in the figure.
- The lamp used in this product is not suitable for use in the lighting of home rooms. The purpose of this lamp is to help the user see food products.
- The lamps used in this product must withstand extreme physical conditions such as temperatures above 50 °C.

If your oven has a round lamp,

1. Disconnect the product from the electricity.
2. Remove the glass cover by turning it counter-clockwise.



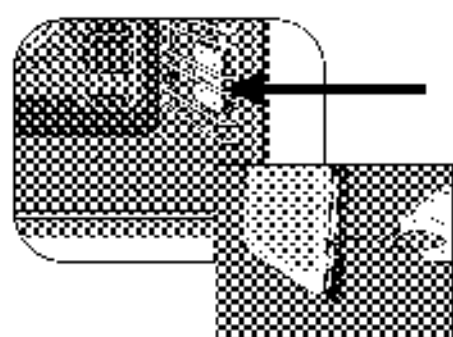
5. If your oven lamp is type (A) shown in the figure below, rotate the oven lamp as shown in the figure and replace it with a new one. If type (B) is a model, pull it out as shown in the figure and replace it with a new one.



4. Helik the glass cover.

If your oven has a square lamp,

1. Disconnect the product from the electricity.
2. Remove the wire shelves according to the description.



3. Lift the lamp's protective glass cover with a screwdriver.

4. If your oven lamp is type (A) shown in the figure below, rotate the oven lamp as shown in the figure and replace it with a new one. If type (B) is a model, pull it out as shown in the figure and replace it with a new one.



5. Helik the glass cover and wire shelves.

7 Troubleshooting

Over-steam when it is in use.

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

Product emits metal noises while heating and cooking.

- 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.*

Over-light does not work.

- Over-light is defective. >>> *Replace over-light.*
- Power is out. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

Over 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 out. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

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 Authorized Service Agent or technician with license or the dealer where you have purchased the product. If you cannot remedy the trouble although you have implemented the instructions in this section, Never attempt to repair a defective product yourself.

