

gorenje

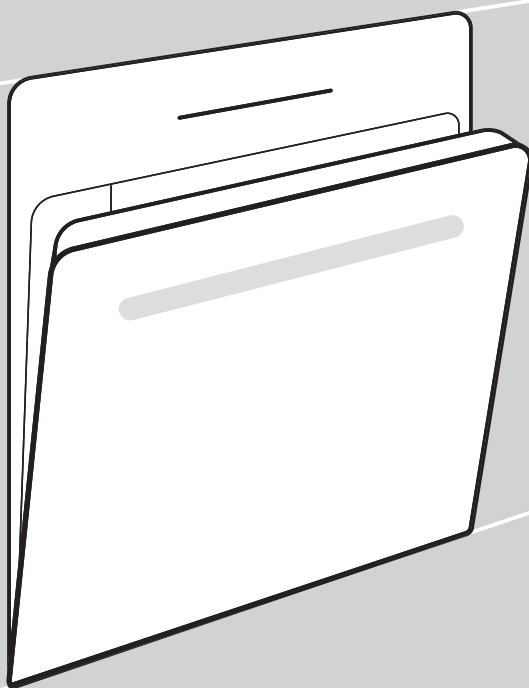
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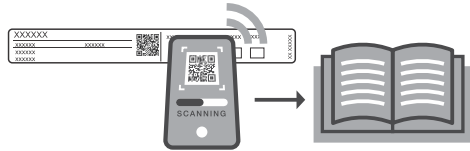
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INSTRUCTIONS FOR USE

BUILT-IN OVEN





For more detailed instructions and tips, please visit <http://www.gorenje.com> or scan the QR code on the rating plate.

Carefully read the instructions for use before connecting the appliance. Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty.

1. Safety precautions

IMPORTANT SAFETY PRECAUTIONS – CAREFULLY READ THE INSTRUCTIONS AND SAVE THEM FOR FUTURE REFERENCE.

Appliance must be connected to fixed wiring which has incorporated means of disconnection. Fixed wiring must be made in accordance with the wiring rules.

Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

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

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard (only for appliances supplied with connection cord).

This appliance can be used by children aged 8 years and above, and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way, and if they understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children without supervision.

WARNING: Accessible parts may become hot during use. Young children should be kept away.

WARNING: The appliance and some of its accessible parts may become very 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.

The appliance is not intended to be controlled by external timers or separate remote control system.

Only use the temperature probe recommended for use in this oven.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass/ the glass of hinged lids of the hob (as appropriate), since they can scratch the surface, which may result in shattering of the glass.

Do not use steam cleaners or high-pressure cleaners to clean the appliance as this may result in an electric shock.

WARNING: Before replacing the light bulb, make sure the appliance has been disconnected from the mains power, in order to prevent the hazard of an electric shock.

Never pour water directly on the bottom of the oven cavity. Temperature differences could result in damage to the enamel coating.

Do not use the appliance if it is damaged. Unplug the appliance from the power mains and call an authorized service centre.

2. Other important safety warnings

We recommend that (due to appliance weight) at least two persons carry and install the appliance.

Do not lift the appliance by holding it by the door handle.

Do not stand or sit on the open oven door, and do not lean against it. Also, do not place any heavy objects onto the oven door.

Make sure the vents are never covered or obstructed in any other way.

Do not line the oven cavity with aluminium foil, and do not place any baking trays or other cookware on the oven bottom.

At the end of the baking process, and during baking, be careful when opening the oven door, as there is danger of scalding.

Do not use the appliance if it is damaged. Unplug the appliance from the power mains and call an authorized service centre.

The oven can be safely used with or without baking pan guides.

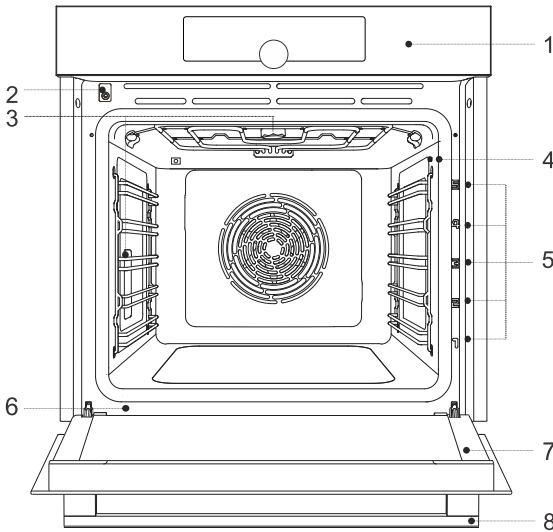
Do not store items in the oven, which could cause danger when the oven is switched on.

3. Appliance description



WARNING!

Appliance functions and equipment depend on the model.



1. Control unit
2. Door switch
3. Lighting
4. Temperature probe socket
5. Rack levels (1-5)
6. Rating plate
7. Oven door
8. Door handle

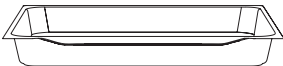
3.1 Oven equipment and accessories

(depending on the model)

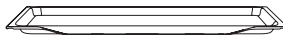
WIRE RACK



ALL-PURPOSE DEEP BAKING TRAY



SHALLOW BAKING SHEET



TEMPERATURE PROBE
(BAKESENSOR)



PERFORATED SHALLOW BAKING SHEET

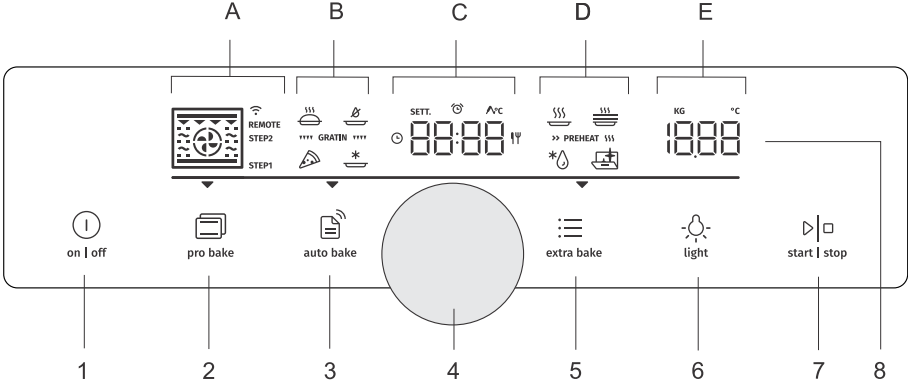









WARNING!






When inserting the wire rack into the guide, always make sure its elevated part is at the back and on the top side.

The shallow baking tray may deform as it heats up in the oven. Once it cools down, it returns to the initial shape. Such deformation does not affect its function.

3.2 Control unit



1.	 on off	on off key
2.	 pro bake	(pro bake) professional mode key
3.	 auto bake	Key for automatic cooking mode (auto bake) and automatic programmes
4.		Button for selecting and confirming settings
5.	 extra bake	(extra bake) key for extra functions and general appliance settings
6.	 light	(light) key for switching the oven lighting on and off
7.	 start stop	start stop key for starting or pausing a program
8.	Display: A. baking systems, step mode (STEP) B. automatic cooking mode, automatic programmes, au gratin function C. clock, timer functions, temperature probe, baking time D. additional functions, preheating E. temperature, weight	

			
Briefly touch the key – to confirm the setting.	Long press the key – for additional settings.	Rotate the button – to switch between settings and select settings.	Press the button – to confirm your selection.
 INFORMATION! For better key responsiveness, touch them with a large area of your fingertip. Each time you press a key, this will be acknowledged by an acoustic signal (when this function is available).			

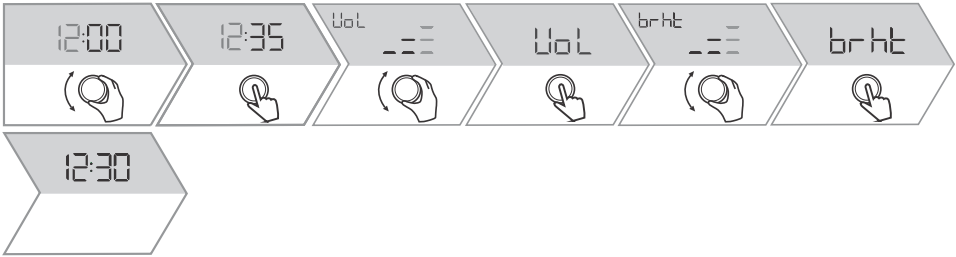
4. Before first use

- Remove oven accessories and any packaging (cardboard, polystyrene foam) from the oven.
- Wipe the oven accessories and interior with a damp cloth. Do not use abrasive or aggressive cloths or cleaners.
- Heat an empty oven for approximately one hour with the top and bottom heater system at a temperature of 250 °C. The characteristic "new oven scent" will be released; therefore, ventilate the room thoroughly during this process.






5. Using the oven

5.1 Switching on for the first time

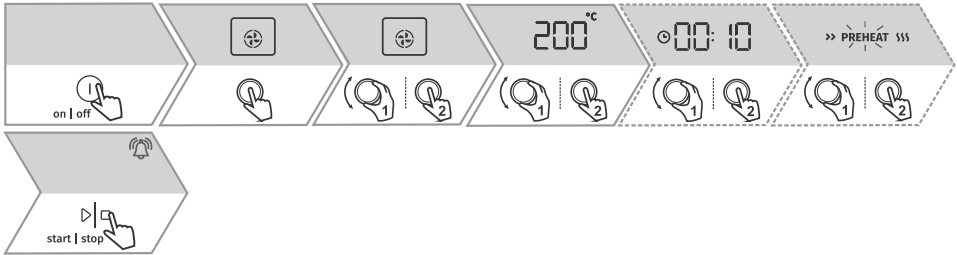
First select and confirm the basic settings: time of day (**CLoc**), display brightness (**brht**), acoustic signal volume (**Vol**).



5.2 Choosing the settings

short / long press	 pro bake	 auto bake	 extra bake
	Professional mode	Automatic mode	Extra functions
	Step programme (STEP)	Automatic programmes (Pr01 - Pr21)	General settings

5.3 Professional baking mode

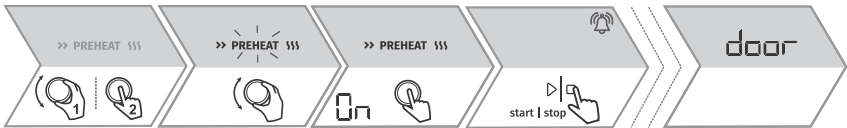


Additionally, you can set::

- time functions (see chapter 5.4 *Time functions*)
- step-by-step cooking (see chapter 5.5 *Baking by steps*)
- au gratin function (GRATIN) (see chapter 6.1 *Additional browning – au gratin*)

Fast preheat

Use quick preheating to bring the oven to the desired temperature as quickly as possible.



CHOOSING THE COOKING SYSTEM
















Symbol	Use
 ☑ STEAM +	HOT AIR Hot air allows better flow of hot air around the food. This way, it dries out the surface and creates a thicker crust. Use this system to cook meat, pastry and vegetables, and to dry food on a single rack or multiple racks simultaneously. Steam injection results in better browning and more crunchiness of the surface.
	PIZZA SYSTEM This system is optimal for baking homemade pizza and pastry with higher water content. Use it to bake on a single rack, when you want the food to be done faster and to be crunchy.
 ☑ STEAM +	AIR FRY¹⁾ This cooking method results in a crunchy crust without added fat. This is a healthy version of fast-food frying, with fewer calories in the cooked food. Suitable for smaller cuts of meat, fish, vegetables, and frozen products ready for frying (French fries, chicken nuggets). Steam injection results in better browning and a crunchier crust.
	GRILL WITH HOT AIR Hot air allows better flow of hot air around the food. This will dry out the surface. In combination with the grill heater/broiler, this will also result in a more intensive colour. For faster baking of meat and vegetables.

Table continued from last page

Symbol	Use
	TURBO BAKE For dishes where even crispiness from all sides is desirable. The system is also suitable as the first step in the step baking mode, as it allows quick browning of the surface in the first stage and slow baking in the second stage. The meat will be juicy with a nicely browned crust.
	LARGE GRILL Use this system to grill large amounts of flat-shaped food like toast, open sandwiches, grill sausages, steaks, fish, skewers etc., as well as for cooking au gratin and for browning the crust. The heaters mounted on the top of the oven cavity evenly heat the entire surface. Maximum allowed temperature: 240 °C
 <small>☑ STEAM +</small>	TOP AND BOTTOM HEATER ¹⁾ Use this system for conventional baking on a single rack, making soufflés, and baking at low temperatures (slow cooking). Steam injection results in better browning and a crunchier crust.
	GENTLE BAKING For gentle and controlled slow cooking of delicate food (soft cuts of meat) and baking pastry with a crunchy bottom.
	TOP AND BOTTOM HEATER WITH FAN For even baking of food on a single rack, and for making soufflés.
	LARGE GRILL WITH FAN For roasting poultry and larger cuts of meat under a broiler.
	LARGE GRILL AND BOTTOM HEATER For faster baking on a single rack and for crisply browning the top of your pastry.
	GRILL WITH BOTTOM HEATER AND FAN For optimum baking of yeast-leavened dough, all types of bread, and for preservation.

¹⁾ The systems also allow for steam injection during baking (see chapter 6.2 Cooking with addition of steam).

5.4 Time functions

Symbol	Description	Use
	Baking time	In this mode, you can specify the duration of operation for the oven.
	Minute minder	The minute minder operates independently of the oven operation. After the set time has expired, the appliance does not turn on or off automatically.
	Delayed end	Use this mode when you want the food in the oven to start cooking with a time delay. Enter the duration and desired end time of cooking. The appliance starts automatically and ends its operation at the desired time.



INFORMATION!

If you set the cooking time or delayed start, the oven will be switched off automatically. **End** and **00:00** will alternate on the display unit.

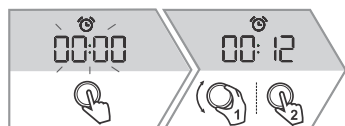
When the set cooking time expires, an acoustic signal will be heard which you may turn off by touching any key. After one minute, the acoustic signal will be switched off automatically.

Setting the baking time



Setting the minute minder

From standby:



During cooking setting:



Setting delayed end

Use this function when you wish to start cooking the food in the oven after a certain period of time. Place the food into the oven, then set the system and temperature. Then, set the cooking time and the time when you wish your food done (end of cooking).

Example:

Current time: 12:00; Cooking time: 2 hours; End of cooking: 18:00



WARNING!

This function is not suitable for food that requires quick preheating.

Perishable food should not be kept in the oven for a long time. Before using this mode, check whether the clock on the appliance is accurately set.

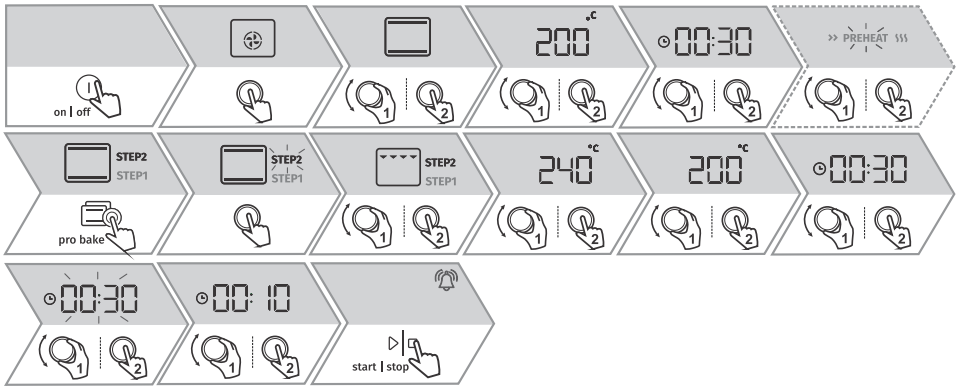




INFORMATION!

The select timer function can be reset to 00:00 by long-pressing the KNOB.

5.5 Baking by steps

This function allows cooking in two steps or stages (two consecutive cooking steps are combined in a single cooking process).



	Short press - toggle between steps STEP1 and STEP2.
	Long press - cancel step-by-step cooking.

5.6 Automatic cooking mode







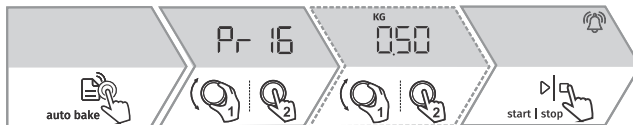
Symbol	Use
	BAKING FROZEN FOOD¹⁾ This method allows baking frozen food in a shorter period of time without pre-heating. Optimum for pre-baked frozen products (bakery products, croissants, lasagne, French fries, chicken nuggets), meat and vegetables.
	PIZZA SYSTEM¹⁾ This system is optimal for baking homemade pizza and pastry with higher water content. Use it to bake on a single rack, when you want the food to be done faster and to be crunchy.
	SLOW BAKING²⁾ For gentle, slow and even cooking of meat, fish and pastry on a single rack. This cooking method will leave the meat with a higher water content, making it juicier and more tender, while pastry will be evenly browned/baked. This system is used in the temperature range between 140 °C and 220 °C.

Table continued from last page

Symbol	Use
	AIR FRY¹⁾ This cooking method results in a crunchy crust without added fat. This is a healthy version of fast-food frying, with fewer calories in the cooked food. Suitable for smaller cuts of meat, fish, vegetables, and frozen products ready for frying (French fries, chicken nuggets).

- ¹⁾ For these systems, the use of the *au gratin* function is possible (see chapter 6.1 Additional browning – *au gratin*).
- ²⁾ This function is used for determining the energy efficiency class pursuant to the EN 60350-1 standard.

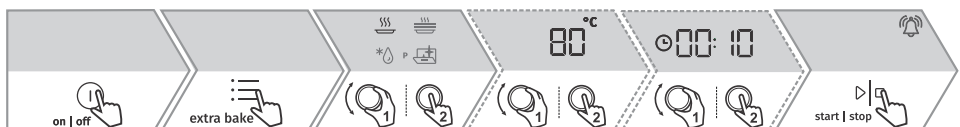
5.7 Automatic programs



Designation	Program name	Designation	Program name
Pr01	piped cookies	Pr12	roasted beef
Pr02	cupcakes	Pr13	poultry – whole
Pr03	sponge cake	Pr14	poultry – smaller pieces
Pr04	yeast-leavened small pastry	Pr15	meat loaf
Pr05	puff pastry	Pr16	oven-baked beef steak
Pr06	apple pie	Pr17	meat – slow cooking
Pr07	apple strudel	Pr18	baked/grilled fish
Pr08	chocolate soufflé	Pr19	baked potatoes – wedges
Pr09	rising and proofing	Pr20	Vegetable soufflé
Pr10	bread	Pr21	lasagne
Pr11	pork roast	Pr22	homemade pizza

For selected automatic programmes, it is possible to use the *au gratin* function (see chapter 6.1 Additional browning – *au gratin*).

5.8 Additional functions







Symbol	Use
	Aqua clean This program allows easy removal of stains from the oven (see chapter Cleaning and Maintenance.)

Table continued from last page

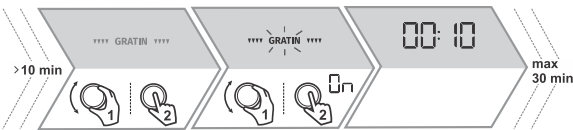
Symbol	Use
	Defrosting Use this function to slowly defrost frozen food (cakes, pastry, bread, rolls, and deep-frozen fruit). Halfway through the defrost time, the pieces should be turned over, stirred and separated if they were frozen together.
	Reheating This is used to keep warm the food that has already been cooked. You may set the temperature and reheating start and end time.
	Plate warming Use this function to reheat your dinnerware (plates, cups) before serving food in it to keep the food warm longer. You may set the temperature and reheating start and end time.

6. Starting the cooking process

Heating	Temperature reached
55 ~ 150 °C	150 °C
During the cooking process, you can change the system, temperature, and timer functions. Enter the settings by pressing the BUTTON.	

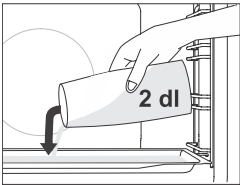
6.1 Additional browning – au gratin

This function is used in the last phase of cooking, when we add dressing/topping to the dish or we want to crispen its surface. When using the gratin function, a crispy golden yellow crust is formed on the dish, which protects it from drying, and at the same time gives the dish a nicer appearance and better taste.



The function can also be switched off while it is in progress. Rotate the KNOB to setting **GRATIN**. Choose the dimmed sign and confirm it by pressing on the KNOB.

6.2 Cooking with addition of steam



Addition of steam results in better browning and a crunchier crust. In systems with **steam addition or injection**, place the shallow baking sheet in the first-level guide while the oven is still cool. Pour a maximum of 2 dl of water onto the baking sheet. Place the food to be cooked on the second level and start the system.

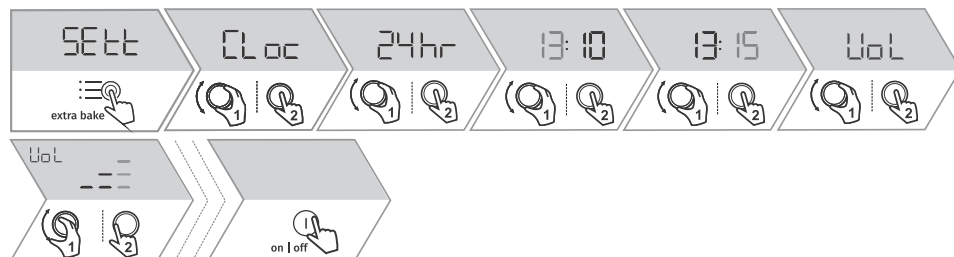
NOTE: If you are using a deep baking tray, insert it one level higher than specified in the recommended settings table.

For optimum operation of the function, do not open the oven door and do not add water during the cooking process.

7. End of cooking by touching

You can interrupt the operation by touching **start** | **stop**.

8. General settings





























CLoc	Clock
Vol	Acoustic signal volume
brht	Display brightness
nGht	Display night mode – function will automatically dim the display (switch from higher to the lowest display brightness) during night time (8:00 p.m. to 6:00 a.m.)
hidE	Standby – this function automatically switches the clock display on or off.
AdPt	Adaptive function - the function allows you to adjust the set cooking temperature and cooking time. This function is turned off by default, but you can turn it on.
Avto	Automatic quick preheating - this function allows you to automatically add quick preheating to the cooking systems that allow it.
SAbb	Sabbath - this function allows the food in the oven to stay warm without having to turn the oven on and off.
Fact	Reset to factory defaults – Select rES to choose the factory default settings, and confirm by pressing and holding the start stop key. Hold the key until all lit dashes disappear.

8.1 Locking keys



9. Cooking table

NOTE: Dishes requiring a fully pre-heated oven are indicated with a single asterisk * in the table. Dishes for which a 5-minute pre-heating cycle suffices are indicated with two asterisks **. In this case, do not use the rapid preheat mode.

Dish			°C	min
sponge cake	3		200	60-70
pie with filling	2		180	60-70
strudel	2		180-190	60-70
cupcakes	3		160 *	25-35
yeast-leavened small pastry	2		180 *	17-22
puff pastry	3		200	30-45
piped cookies	3		150 *	30-40
cookies/biscuits	3		160	40-50
bread on a baking tray	2	 + baking tray with water	190-200	40-55
bread in a tin	3		190-200	30-45
fresh bread rolls (Semmel/morning rolls)	3	 + baking tray with water	180-200	20-30
open sandwiches	5		240	3-5
homemade pizza	1		300 *	4-10
beef roast (loin, rump), 1.5 kg	2		160-170	130-160
pork roast, rump, 1.5 kg	3		190-200	70-90
chicken wings	4		210-220	25-40
whole fish, 350 g	4		230-240	12-20
baked potatoes, wedges	3		210-220 *	30-40
French fries	3		210-220	20-25
lasagne, 400 g	2		200-210	30-40
sweet baked pudding	2		160-180	40-60
preservation	2		180	30
reheating	3		60-95	/
plate warming	2		75	15

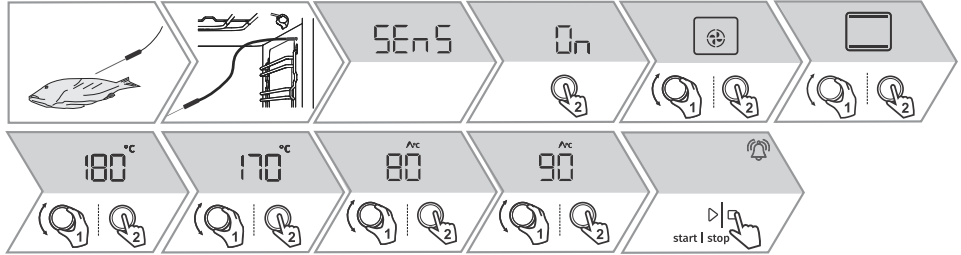
9.1 Cooking with a temperature probe (BAKESENSOR)

The temperature probe allows for accurate monitoring of the core temperature of the food during cooking.



WARNING!

The temperature probe should not be in direct vicinity of the heating elements.



10. Cleaning and maintenance



WARNING!

Be sure to unplug the appliance from the power supply and wait for the appliance to cool down.

Children should not clean the appliance or perform maintenance tasks without proper supervision.

10.1 Using the Aqua Clean program to clean the oven



WARNING!

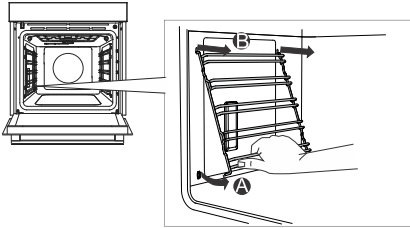
Use the Aqua Clean system when the oven has fully cooled down.

Regularly clean the appliance and use warm water and hand dishwashing liquid to remove larger impurities and limescale. Use a clean, soft cloth or sponge cloth.

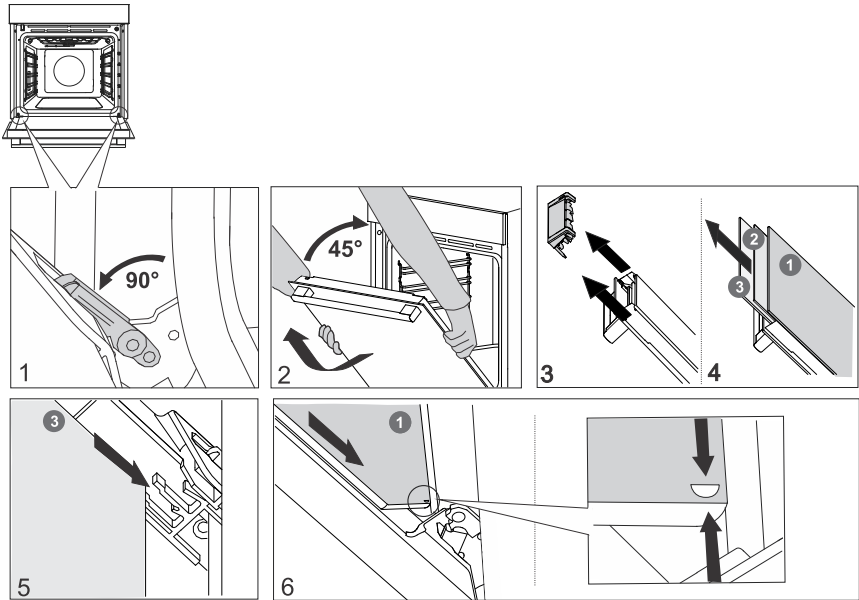
Oven equipment is dishwasher-safe.



10.2 Removing wire and fixed pull-out (extendible) guides

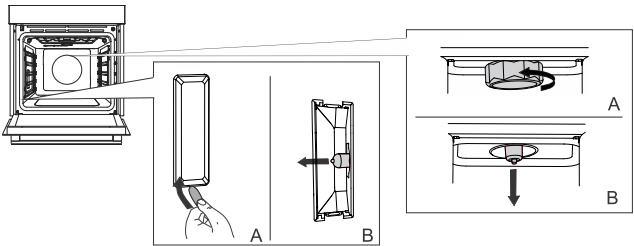


10.3 Removing and replacing the oven door and glass panes



10.4 Replacing the bulb

Halogen lamp: G9, 230 V, 25 W



11. Special warnings and fault reporting

During the warranty period, only a service center authorized by the manufacturer may carry out any repairs.

Before making any repairs, make sure the appliance is disconnected from the power mains either by removing the fuse or by disconnecting the power plug from the wall outlet.

Any unauthorized repairs of the appliance may result in electric shock and short circuit hazard; therefore, do not perform them. Leave such work to an expert or a service technician.

In case of minor problems with appliance operation, check this manual to see if you can fix the problem yourself.

If the appliance is not operating properly or at all due to inappropriate operation or handling, a visit from a service technician shall not be free of charge, even during the warranty period.

Type plate with basic information about the appliance is attached to the edge of the oven.

11.1 Troubleshooting table

Problem/error	Cause
The main fuse in your home trips often.	Call a service technician.
The oven lighting does not work.	The process of changing the light bulb in the oven is described in the chapter Replacing the bulb.
Control unit is not responding, the screen is frozen.	Disconnect the appliance from the power mains for a few minutes (undo the fuse or switch off the main switch); then, reconnect the appliance and switch it on.
Error code ErrX is displayed. In case of a double-digit error code, the display will show ErXX.	There is an error in the electronic module operation. Disconnect the appliance from the power mains for a few minutes. If the error is still indicated, call a service technician.
The display will show SEnS when the temperature probe is not connected.	Clean the socket. Try to connect and disconnect the temperature probe several times in succession.
If the problems persist despite observing the above advice, call an authorized service technician. Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty. In this case, the user will cover the cost of repair.	

12. Environment protection



Our product packaging is made of environmentally friendly materials that can be recycled, disposed of, or destroyed without any hazard to the environment. To this end, packaging materials are labelled appropriately.

The symbol on the product or its packaging indicates that the product should not be treated as normal household waste. Take the product to an authorized collection centre for waste electric and electronic equipment processing.

Correct **disposal** of the product will help prevent any negative effects on the environment and health of people, which could occur in case of incorrect product removal. For detailed information on removal and processing of the product, please contact the relevant municipal body in charge of waste management, your waste disposal service, or the store where you bought the product.

We reserve the right to any changes and errors in the instructions for use.

13. Cooking test

EN60350-1: Only use equipment supplied by the manufacturer.

Always insert the baking tray all the way to the end position on the wire guide. Place pastry or cakes baked in moulds as shown in the image.

* Preheat the appliance to desired temperature. Do not use the rapid preheat mode.

** Preheat the appliance for 10 minutes. Do not use the rapid preheat mode.

*** Turn after 2/3 of cooking time.























BAKING						
Dish	Equipment	mould placement		 °C	 min	
biscuits/cookies – single rack	shallow baking tray		3	150	25-40	
biscuits/cookies – single rack	shallow baking tray		3	135 **	35-50	
cookies – two racks/levels	shallow baking tray		2, 4	140 **	25-40	
cookies – three racks/levels	shallow baking tray		1, 4, 5	135	45-60	
cupcakes – single rack	shallow baking tray		3	160-170 **	20-30	
cupcakes – single rack	shallow baking tray		3	155 **	20-30	
cupcakes – two racks/levels	shallow baking tray		1,5	140 **	30-45	
cupcakes – three racks/levels	shallow baking tray		1, 3, 5	140-150	30-50	
sponge cake	round metal mould, diameter 26 cm/wire rack		2	150	45-55	
sponge cake	round metal mould, diameter 26 cm/wire rack		2	160	45-55	
sponge cake – two racks/levels	2 × round metal mould, diameter 26cm/wire rack		2, 4	170 *	45-55	
apple pie	2 × round metal mould, diameter 20cm/wire rack		2	160 **	70-120	
apple pie	2 × round metal mould, diameter 20cm/wire rack		2	160	70-120	
BROILING						
toasted bread	wire rack		5	max	4-7	

Table continued from last page

BAKING						
pljeskavica (minced meat patty)	wire rack + shallow baking sheet as drip tray		5	230	25-40 ***	

[illegible]

[illegible]



gorenje

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