



Double Oven

User Manual



BDI6C55FA

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ENERGY CLASS A
RECYCLED MATERIAL

Please read these instructions first before using your appliance

Thank you for choosing a Beko appliance.

Please take some time to read this user manual before using your appliance, to ensure you know how to safely operate the controls and functions.

Carefully follow all unpacking and installation instructions to ensure the appliance is correctly connected and fitted prior to use.

Please write your product model and serial number on the last page of this user manual, and store in a safe location close to the appliance for easy future reference.

This user manual may also be applicable for several other models. Differences between models will be stated.

If you have any questions or concerns, please call our contact centre or find help and information online at www.beko.co.uk

Explanation of symbols used throughout this User Manual

Explanation of symbols

Throughout this user manual, the following symbols will be 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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Important instructions and warnings for safety and environment

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

General safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction. Children should be supervised and ensure they do not play with the appliance.
- If the product is handed over to someone else for personal use or second hand use purposes, the user manual, product labels and other relevant documents and parts should be also given.
- Never place the product on a carpet covered floor. Otherwise, lack of airflow beneath the product will cause electrical parts to overheat. This will cause problems with your product.
- Installation and repair procedures must always be performed by Authorised Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons which may also void the warranty. Before installation, read the instructions carefully.

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

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.
- Rear surface of the oven gets hot when it is in use. Make sure that the electrical connection does not contact with the rear surface; otherwise, connections can get damaged.
- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.

- Any work on electrical equipment and systems should only be carried out by authorised and qualified persons.
- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off appropriate switch in the consumer unit in your home.
- Make sure that fuse rating is compatible with the product.

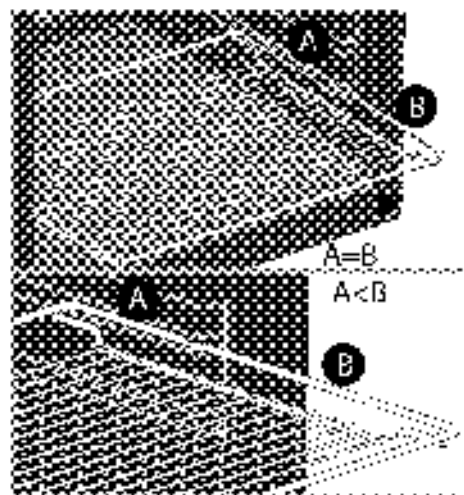
Product safety

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

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

Placing the wire shelf and tray onto the wire racks properly

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



- Do not use the product if the front door glass is removed or cracked.
- 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 that power cord of the appliance is unplugged (if the product is supplied with a plug) or circuit breaker is switched off before replacing the lamp to avoid the possibility of electric shock.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- Product must be placed directly on the floor. It must not be placed onto a base or a pedestal.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process

has to be supervised continuously.

- **WARNING:** Danger of fire: Do not store items on the cooking surfaces.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- In case of hotplate glass breakage : Immediately shut off all burners and any electrical heating element and isolate the appliance from the power supply. Do not touch the appliance surface. Do not use the appliance.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Vapour pressure that build up due to the moisture on the hob surface or at the bottom of the pot can cause the pot to move. Therefore, make sure that the oven surface

and bottom of the pots are always dry.

- Hotplates are equipped with "Induction" technology. Your induction hob that provides both time and money savings must be used with pots suitable for induction cooking; otherwise hotplates will not operate.
- As induction hobs create a magnetic field, they may cause harmful impacts for people who use devices such as insulin pump or pacemaker.
- Do not put electronic products such as mobile phones, tablets, computers on the induction cooker. Your product may be damaged.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

Prevention against possible fire risk!

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

Intended use

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

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

Safety for children

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

Disposing of the old product

Compliance with the WEEE Directive and Disposing of the Waste Product



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

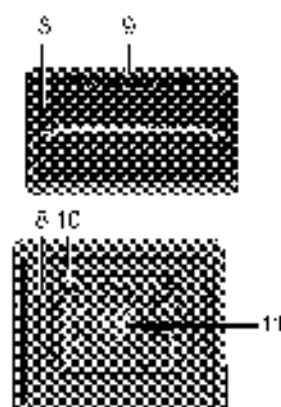
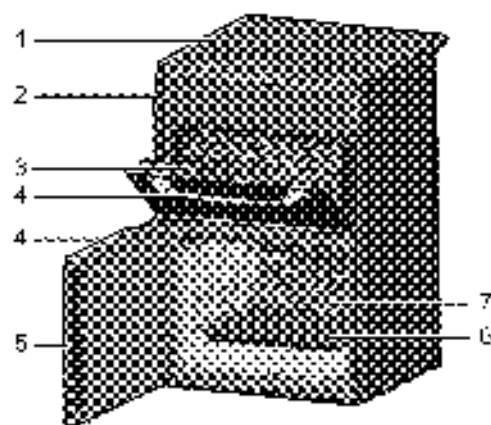
The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

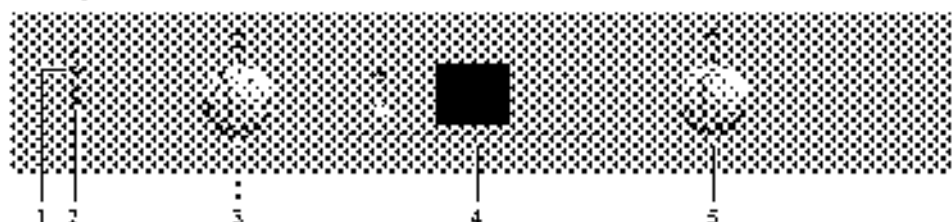
- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local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

2 General information

Overview



- | | |
|------------------|----------------------------------|
| 1 Burner plate | 7 Wire shelf |
| 2 Control panel | 8 Top oven door |
| 3 Top oven door | 9 On heating element |
| 4 Handle | 10 Lamp |
| 5 Main oven door | 11 Fan motor (pernd steel plate) |
| 6 Tray | |



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

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

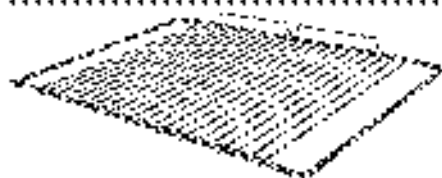
2. Standard tray

Used for pastries, frozen foods and vegetables.



3. Wire grill

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



4. Small wire shelf

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



5. Placing the wire shelf and tray onto the telescopic racks properly

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

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

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



Technical specifications

GENERAL	
External dimensions (height / width / depth)	900 mm/600 mm/600 mm
Voltage / frequency	220-240 V 1 N~ 50 Hz
Total power consumption	11,4 kW
Fuse	40 A
Cable type / section	min. H05W-F05 × 6 mm ² or equivalent
Burners	
Rear left	Induction cooking plate
Dimension	150 mm
Power	2000/2800 W
Front left	Induction cooking plate
Dimension	150 mm
Power	2000/2800 W
Front right	Induction cooking plate
Dimension	150 mm
Power	2000/2800 W
Rear right	Induction cooking plate
Dimension	150 mm
Power	2000/2800 W
OVEN/GRILL	
Top oven	Conventional oven / Grill oven
Grill power consumption	2,2 kW
Main oven	Fan oven
Inner lamp	15-25 W

- * Basic information on the energy label of electrical ovens is given in accordance with the EN 60050-1 / IEC 60050-1 standard. These values are determined under standard load with a combination heater or fan-assisted heating (if any) functions. Energy efficiency class is determined in accordance with the following prioritization depending on whether the relevant functions exist on the product or not: 1- Cooking with eco-fan, 2- Turbo slow cooking, 3- Turbo cooking, 4- Fan-assisted bottom/top heating, 5- Top and bottom heating.

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

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

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

3 Installation

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

i Preparation of location and electrical and gas connection to the product is under the installer's responsibility.

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

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

Before Installation

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

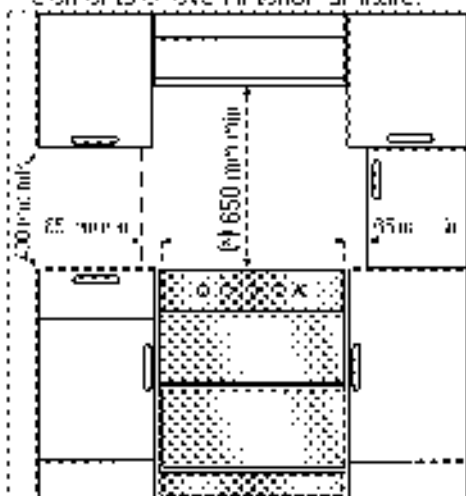
The kitchen floor must be able to carry the weight of the appliance plus the additional weight of cookware and bakeware and food.

If the range is placed on a base measures have to be taken to prevent the appliance sliding from the base.

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

- Movement of your appliance is made easily achieved by lifting the front as follows and pulling towards. Open the top oven door and the bottom oven door suitably to a cover can be fitted

grip on the underside front edge of the oven doors. While gripping, it should be avoided to damage any components or even interior furniture.



- The appliance corresponds to device class 1, i.e. it may be placed with the rear and one side to kitchen walls, kitchen furniture or equipment of any size. The kitchen furniture or equipment on the other side may only be of the same size or smaller.
- It can be used with cabinets on either side but in order to have a minimum distance of 400 mm above hotplate level allow a side clearance of 65 mm between the appliance and any wall, partition or table top board.
- It can also be used in a free standing position. Allow a minimum distance of 550 mm above the top surface.
- If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer's instructions regarding installation height. If not defined anywhere in the hood manual, this height should be at least 650 mm.

- Any kitchen furniture next to the appliance must be fixed (as stated in 00 70 min.).

Warning - Risk of tipping!



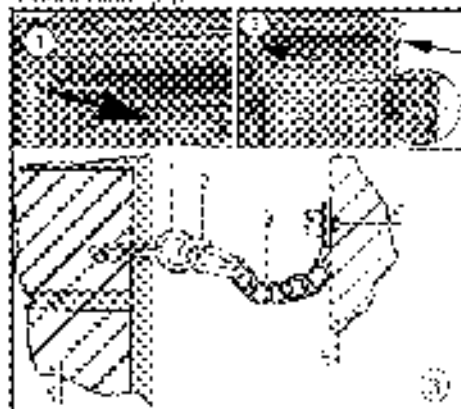
Warning: In order to prevent tipping of the appliance, this stabilizing means must be installed. Refer to the instructions for installation.

Safety chain

If your product has 2 safety chains:

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

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



- 1 Stability hook
- 2 Locking mechanism
- 3 Safety chain (supplied and mounted to oven)
- 4 Fasten chain to cooker near

5 Near of cooker

6 Kitchen wall

If your product has 1 safety chain;

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

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



i Safety chain must be as short as practical to avoid over tilting forward and diagonally to avoid over side tilting.

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

Installation and connection

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

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

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

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

Electrical connection

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

- !** The product must be connected to the mains supply only by an authorised and qualified person. Manufacturer and not be held responsible for damages arising from procedures carried out by unauthorised persons.

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

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

- !** 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

- !** If a power cable is not supplied together with your product, a power cable that you would need from the table in accordance with the electric installation at your home must be connected to your product by following the instructions in cable diagram.

This product must only be connected by a qualified electrician such as a technician from the local electricity company or NICEIC registered contractor to a suitable double-pole control unit with a minimum contact clearance of 3mm in all poles. This control unit must be marked in accordance with the CE directives. Failure to obey this instruction may cause operational problems and invalidate the product warranty. This product must only be installed by a qualified electrician or local electricity company or NICEIC registered contractor to a suitable double-pole control unit with a minimum contact clearance of 3mm in all poles and with a minimum rating please consider technical data table "Technical specifications" page 16 which should be fitted adjacent to (but not above) the cooker in accordance with CE regulations. Failure to observe this instruction may result in operational problems and invalidation of the product warranty.

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

2. The cable must have conductors of sufficiently high cross-sectional area to prevent overheating and deterioration. The main cable must conform to BS6007. The appliance must be earthed.

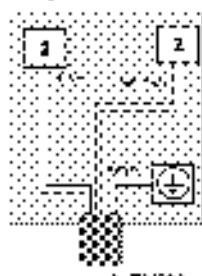
The main cable must pass through the cable clamp.

The main cable should be routed away from the egg-ends and in particular ventilation slots, the vent outlet and should not be obstructed when pushed into position between the appliance and the wall and/or cabinets.

3. Open the terminal block cover with a screwdriver.

4. 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.

5. Connect the cables according to the standard diagram.



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

7. Route the power cable so that it will not contact the product and get squeezed between the product and the wall.

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

Adjusting the feet of oven

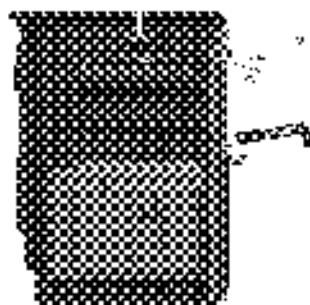
Vibrations during use may cause cooking vessels to move. This

dangerous situation can be avoided if the product is level and balanced. For your own safety please ensure the product is level by adjusting the four feet at the bottom by turning left or right and align level with the work top.

Final check

1. Reconnect the product to the mains.
2. Check electrical functions.

For equipment with a cooling fan



1. Fan
2. Control panel

While open door is closing, in order to protect control panel, knees and elbows over doors, a fan automatically starts working.

i Fan continues working until the product cools down.

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 sheet of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.

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

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

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

4 Preparation

Tips for saving energy

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

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

- Keep the cooking zones and bottom of the pots clean. Dirt will decrease the heat conduction between the cooking zone and bottom of the pot.
- Information on energy efficiency according to EN 6824014 can be found on the product label given with the product.

Initial use

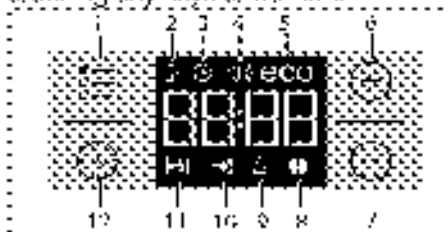
Time setting

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

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

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

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



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

- (Varies depending on the product model.)

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

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

First cleaning of the appliance

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

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

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

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

Initial heating

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

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

Electric oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select the highest grill power. See *How to operate the electric oven*, page 34.
4. Operate the oven for about 30 minutes.
5. Turn off your oven. See *How to operate the electric oven*, page 34.

Grill oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select the highest oven power for grill oven; see *How to operate the top oven*, page 39.
4. Operate the grill about 15 minutes.
5. Turn off your grill; see *How to operate the top oven*, page 39.

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

5 How to use the hob

General information on hob usage

General warnings

- Do not let any objects fall on the oven. Even small objects such as salt shakers may damage the oven. Do not use cracked ovens. Water may seep through these cracks and cause a short circuit. If the surface is damaged in any way (e.g. visible cracks), turn off the hob first, then call the authorized service to unplug the product to reduce the risk of electric shock.
- Do not use unbalanced and easily falling pots/pans on the hob.
- Do not heat the pots/pans and pots empty. The pots and the appliance may be damaged.
- Always turn off the hob's burners after each use.
- You shall damage the appliance if you operate the hob without any pot or pots/pans. Always turn off the hob after each operation.
- After each use, the cooking surface will be hot, so do not put the plastic pots/pans on the cooking surface. Clean such material on the surface immediately.
- Put a sufficient amount of food in pots and pans. Thus, you can prevent food from pouring forth out of the pots/pans and will not need to clean unnecessarily.
- Do not place the covers of pots and pans on burners/zones.
- Place the pots by contacting them on the burners/zones. If you want to place a pot on a different burner/zone, do not slide it towards the desired burner; rather, lift it and then put it on the other burner.

Operating principle of the induction hob

Induction hob is like an open circuit. The circuit completes when a cooking pots/pans suitable for induction cooking is placed on it and an electronic system below the glass surface generates a magnetic field. The metal base of the pots/pans is heated by taking energy from this magnetic field. Thus, the heat is not generated on the surface of the hob, but directly on the pots/pans above it. Glass surface is heated with the heat of the cooking pots/pans.

Advantages of cooking with induction

Induction hobs offer some advantages as the heat is transferred directly to the cooking pots/pans.

- Foods that overflow during cooking do not burn easily as the glass cooking surface is not heated directly. It is cleaned more easily.
- Cooking time is faster as the heat is generated directly on the cooking pots/pans. Thus, it saves time and energy with respect to other hob types.
- As the heat is given directly to the cooking pots/pans, there is no heat loss, and it provides a more efficient cooking.
- The fact that the heat transfer is open and the cooking surface is not heated directly when the cooking pots/pans is removed from the cooking surface provides a safer usage against possible accidents while cooking.

For a safe operation:

- Do not select high heating levels when using non-sticking cooking pots/pans coated with little amount of oil or used without oil (teller type).

- Do not use glass cooking surface as a surface where you can place something on it or as a cutting surface.
- Do not place metal objects such as cutlery or pot lids on your hob as they may get hot.
- Never use aluminium foil for cooking. Never place food wrapped in aluminium foil on the induction zone.
- Keep magnetic objects such as credit cards or tapes away from the hob while it is operating.
- If there is an oven under your hob and it is being operated, the sensors on the hob may reduce the cooking level or turn off the hob.
- Your hob has an automatic shut-off system. Detailed information about this system is provided in the following sections. However, if you use thin based pots for your cooking, these pots can heat up very quickly and the bottom of the pan may melt and damage the cooking surface and the appliance before the automatic shut off system is activated.

Cooking pots/pans

You should use ferromagnetic quality cooking pots/pans which bear a label or warning that it is compatible for induction cooking only with your induction hob. Generally, the higher the iron content, the better the cooking pots/pans shall perform. The base diameter of the cooking pots/pans shall match the induction zone. Suggested dimensions are listed below.

Suitable pots/pans:

- Cast iron pots/pans
- Ferralloyed steel pots/pans
- Steel and stainless steel pots/pans with label or warning indicating that it is induction compatible

Unsuitable pots/pans:

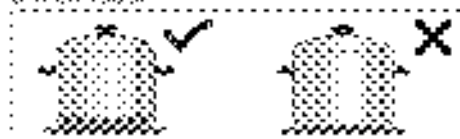
- Aluminium pots/pans
- Copper pots/pans
- Brass pots/pans
- Glass pots/pans
- Pottery
- Ceramic and porcelain

Recommendations:

- Use flat bottomed cooking pots/pans only. Do not use pots/pans with convex or concave bases.



- Use cooking pots/pans with thick processed bases only. If you use thin based pots, these pots can heat up very quickly and the bottom of the pan may melt and damage the cooking surface and the appliance before the automatic shut off system is activated. Sharp edges may cause scratches on the surface.



- The bases of some cooking pots/pans have a smaller ferromagnetic field than its true diameter. Only this area is heated by the hob. Therefore, the heat is not evenly distributed and the cooking performance is decreased. Moreover, such cooking pots/pans may not be detected by large induction hobs. Thus, the cooking hob shall be selected according to the size of the ferromagnetic field.



- Some cooking pots/pans have a base that contains non-ferromagnetic materials such as aluminum. These types of cooking pots/pans may not heat adequately or may not be detected by the induction hob at all. In some cases, a hot pots/pans warning may appear.



Cooking pots/pans test

Test whether your pot is compatible with cooking with an induction hob using the methods below.

- It is compatible if the base of your pot holds a magnet.
- It is compatible if it does not flash when you place your pot on the induction hob and turn on the hob.

Recommended cooking pots/pans sizes

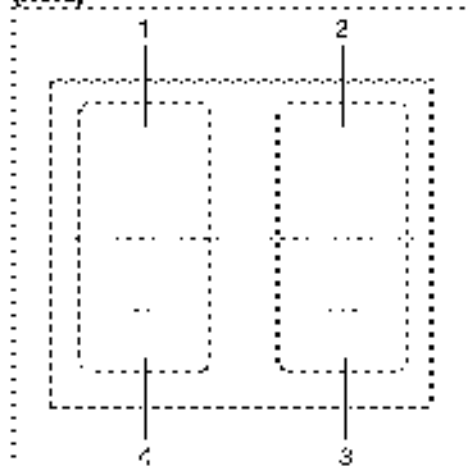
Cooking zone with wide surface (flex)	
145	min. 122 - max. 146
180	min. 155 - max. 182
210	min. 182 - max. 212
240	min. 212 - max. 245
280	min. 245 - max. 282
320	min. 285 - max. 322
Cooking zone with wide surface	min. 282 - max. 322

The detection of cooking pots/pans by the induction hobs depend on the diameter and material of the ferromagnetic in the base of the cooking pots/pans. To ensure detection of the cooking pots/pans and achieve an efficient cooking, the cooking pots/pans shall be as close as our the size of your hob. The cooking pots/pans sizes recommended for hob sizes are given above.

Boiling behavior may vary depending on the pot types, size of the pot and size of the cooking zone. For a more

homogenous boiling behavior, a one step larger cooking zone might be used. To use a larger cooking zone does not cause wasting of energy at induction hobs, because the heat is only created in the relevant pot area.

Cooking zone with wide surface (flex)



- Back left - Induction cooking zone
- Back right - Induction cooking zone
- Front right - Induction cooking zone
- Front left - Induction cooking zone

Your hob is equipped with hob cooking surfaces with wide surfaces (flexi surfaces). You may operate this cooking surface as independent hobs, independent from each other for your smaller cooking pots/pans. You may activate the combination and enter these cooking zones and transform them to a single cooking surface for cooking operations with your large cooking pots.



Cooking zones with wide surface have two cooking zones, as front and rear. You may use these zones as two independent cooking zones for different temperature levels with two different cooking pots/pans. Place the cooking pots/pans by centering the separate cooking zones.

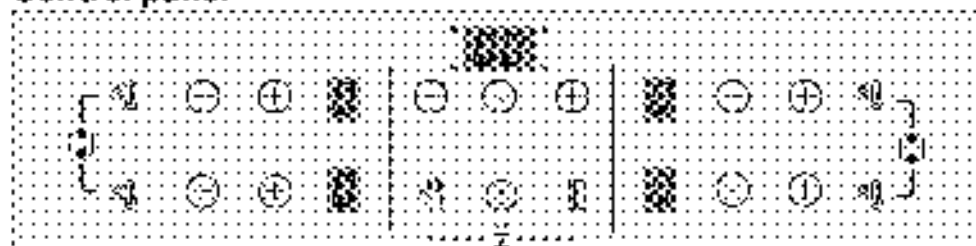


For cooking operation with a single cooking pots/pan, place it in the centre of the front or rear cooking zone. Do not place the cooking pot/pan at the centre of the cooking zone.



For cooking operation on large cooking pots/pan, place the pots/pan so that it covers the centre of both cooking zones and that it is centered on the cooking zone.

Control panel

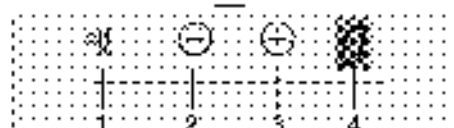
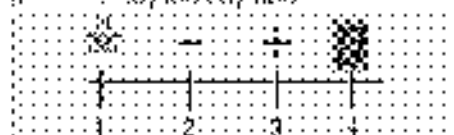


Keys

- : On/Off key
- : Minus key
- : Plus key
- : Quick Heating key/high power setting (booster) key
- : Cleaning lock key
- : Stop key
- : Increase key
- : Decrease key

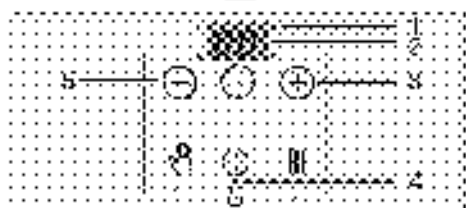
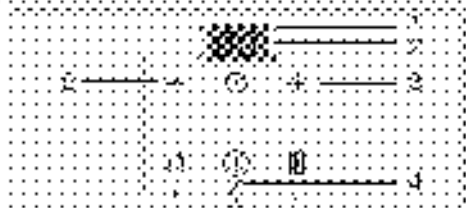
Symbols

- : Wide surface cooking zone combination symbol
- : Key lock symbol



Cooking zone display

- 1 Quick heating key/high power setting (booster) key
- 2 Temperature decrease key
- 3 Temperature increase key
- 4 Temperature indicator of the relevant cooking zone



Timer indicator

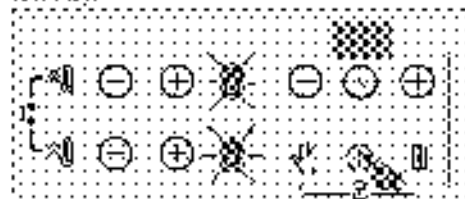
- 1 Control on point FHD for the timer
- 2 Timer indicator
- 3 Timer increase key
- 4 Control on point FHD for the Key lock/Off lock
- 5 Timer decrease key

General warnings for the control panel

- i** This product is controlled with a touch control panel. Each operation you make on your touch control panel will be confirmed by an audible signal.
- i** Always keep the control panel clean and dry. Having damp and soiled surfaces may cause problems in the functions.
- i** The hob will automatically return to Standby mode if no operation is performed within 10 seconds.
- i** The product will switch itself off for safety reasons if no key is touched for a long time.

Switching on the hob:

1. Switch on the hob by touching  key.
- "0" appears on all the cooking zones display.



Switching off the cooking zone:

An active cooking zone can be switched off in 3 different ways:

1. By touching the  key
touch the  key.
 2. By dropping the temperature to "0" level;
- You can switch off the cooking zone by adjusting the temperature setting to "0" level.
3. By using the switching off function on the timer for the desired cooking zone;

When the time is over, the timer will switch off the cooking zone assigned to it. "0" or "00" will appear on related display.

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When the time is over, an audible alarm will sound. Touch any key on the control panel to silence the audible alarm.

4. By touching the zone   keys simultaneously for the desired cooking zone;

You can switch off the related cooking zone by touching its   keys simultaneously.

- i** If "H" or "h" is on after the cooking zone has been switched off, it means that the cooking zone is still hot. Do not touch the cooking zones.

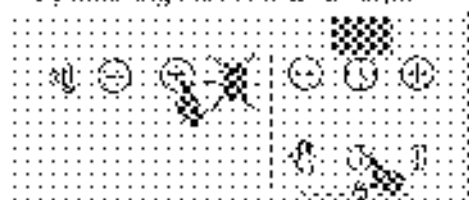
Residual heat Indicator

If "H" symbol is flashing on the cooking zone display, it means that the hob is still hot and can be used to keep a small amount of food warm. The symbol will soon turn to "h" symbol, which means it is less hot.

- i** When the electricity is out of, residual heat indicator will not light up and does not warn the user against hot cooking zones.

Adjusting the temperature level

1. Switch on the hob by touching  key.
2. Adjust the desired temperature level by touching the zone   keys.



3. The relevant cooking zone will start to operate at the set temperature level.

- i** The outer section of the 280 mm induction hob cooking zone (if your product is equipped with a 280 mm induction hob cooking zone) is activated only when a saucepan large enough to cover the cooking zone is placed on the cooking zone and the temperature is set to a level higher than 8.

High power setting (BOOSTER)

You can use booster function for rapid cooking. However, this function is not recommended for cooking a long time. Booster function may not be available in all cooking zones.

Selecting the high power setting (BOOSTER):

1. Switch on the hob by touching **ON** key.
2. Touch the **P** key of rear-left zone.



* Selected cooking zone will operate with maximum power and "P" symbol will appear on the cooking zone display. Cooking zone goes out of booster and continues to operate at level "9".

Switching off the high power setting (BOOSTER) prematurely:

You can switch off the high power setting anytime you want by touching the **OFF** or **0** key.

Cooking zone goes out of booster and continues to operate at level "9".

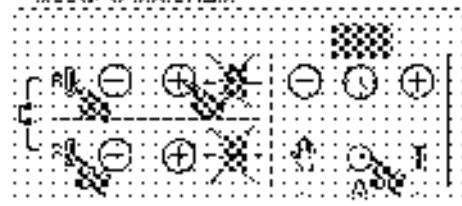
Working principle of 2 zones which are located same vertical direction:

If one zone is set to level booster and then the other zone, which is located same vertical direction set to bigger than level 6 (7, 8 and 9), first zone drops to

level 9 and the other zone can be set bigger than level 6 (7, 8 and 9). If the second zone is set to level booster, first zone drops to level 6.

Turning on the wide surface cooking zone

1. Touch **ON** to turn on the hob.
2. To turn on the wide surface cooking zone, keep **9** key of both cooking zones pressed simultaneously for about 3 seconds.



* "0" will appear on the display of the rear-left cooking zone. "9" will appear on the display of the front-left cooking zone and the wide surface cooking zone will be activated.

3. Touch **0/9** keys of the rear-left cooking zone to set the temperature between "0" and "9".

- i** Once the wide surface cooking zone has been activated, the temperature can be set with **0/9** keys of the rear-left cooking zone. You cannot set the temperature using **0/9** keys of the front-left cooking zone.

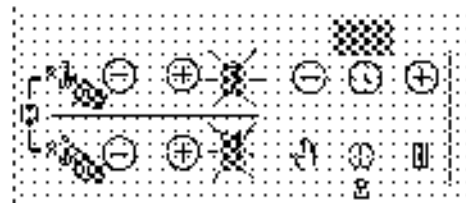
- i** Wide surface left cooking zones are explained as an example. If there is a wide surface cooking zone also on the right-hand side of the hob, the same instructions apply to the said cooking zone.

* Cooking zone starts to run.

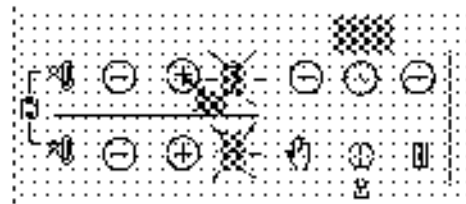
Turning on the wide surface cooking zone while one or both of the left cooking zones are running

While one or both of the left cooking zones are running, you can combine

both cooking zones by activating the wide surface cooking zone. Thus, you can utilize a wider cooking zone just at the same level.



1. Turn on the wide surface cooking zone while one or two of the left cooking zones are active. «000» key of both cooking zones pressed simultaneously for about 3 seconds.
 - » Temperature value of the last selected cooking zone will appear on the display of the rear-left cooking zone and the wide surface cooking zone will be activated.
 - » Combined cooking zones will continue operating with the temperature and the timer (if available) value of the left cooking zone you have selected. Value of the left cooking zone that was set first before combining the cooking zones will be cancelled.



- » To change the temperature, touch «0» keys of the rear-left cooking zone and set the desired temperature.



If you touch «0» key of the left cooking zone while the wide surface cooking zone is active, the cooking zones will operate at booster level.

Turning off the wide surface cooking zones

Wide surface cooking zone can be turned off in 4 different ways:

1. By dropping the temperature to '0' level

You can turn the wide surface cooking zone off by dropping the temperature level to '0'.

2. By using the switching off function on the timer for the wide surface cooking zone

When the time is over, the timer will turn off the wide surface cooking zone. 0 will appear on the left cooking zone's display and 00 will appear on the timer display.

3. By touching «0»/«+» keys of any of the left cooking zones simultaneously

If you touch «0»/«+» keys of any of the left cooking zones simultaneously, the cooking zones will be separated and turned off.

4. By pressing «0» key of both cooking zones simultaneously for about 3 seconds

The cooking zones will turn off if you press «0» keys of both cooking zones simultaneously for about 3 seconds.

Cleaning lock

The cleaning lock prevents operation of «+» keys on the control panel for 20 seconds while the hob is switched on to allow the user to make a short cleaning. Product will not draw any power throughout this time.

Activating the cleaning lock

1. Touch and hold the «+» key until a single signal sound is heard when any cooking zone is switched on.

A countdown begins from 20 on the timer's display of the hob. None of the keys on the panel will function except the «0» key throughout this period.

Deactivating the cleaning lock

You do not have to press any key to deactivate the cleaning lock. The hob will give a signal audio signal after 20 seconds and the cleaning lock will automatically be deactivated.

- i** If you want to deactivate the cleaning lock earlier, touch and hold the  key until two signal sound is heard.

Child Lock

When the cooking zones are switched off, you can protect the hob with the child lock to prevent children from switching on the cooking zones. You can activate or deactivate the child lock only when the cooking zones are switched off (in the standby mode).

Activating the child lock

1. Touch and hold the both  and  keys simultaneously until a single signal sound is heard when the hob is in the standby mode.

The child lock will be activated. "L" will be displayed on all cooking zones display for a while and the decimal point of the  key will be turned on.

- i** If any key is pressed when the child lock function is active, two signal sound will be heard and "L" will blink on all cooking zones display.

Deactivating the child lock

1. Touch and hold the both  and  keys simultaneously until two signal sound is heard when the child lock is active.
- * The child lock function will be deactivated. "L" will blink on all cooking zones display and the light of the  key goes out.

Key Lock

You can activate the key lock in order to prevent the functions from being

changed by mistake while the hob is operating.

- i** Key lock will be cancelled in case of power failure.

Activating the key lock

1. Touch and hold the both  and  keys simultaneously until a single signal sound is heard.

The Key lock will be activated and the decimal point of the  key will be turned on after blinking.

- i** You can activate the key lock in the operation mode only. Only the  key will be functional when the Key lock is active. When you touch any other button, the decimal point of the  key will blink to indicate that the key lock is active. If you switch the hob off when the keys are locked, you must deactivate the key lock in order to be able to switch on the hob again. If you touch any button without deactivating key lock, "L" will blink on all cooking zones display to indicate that the key lock is active. Deactivate the key lock to turn on the hob again.

Deactivating the key lock

1. Touch the both  and  keys simultaneously until two signal sound is heard when the key lock is active.
- * The light of the  key will go out and the control panel will get unlocked.

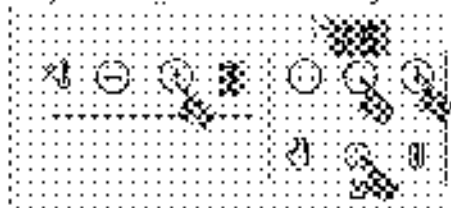
Timer function

This function makes it easier for you to cook. You will not have to watch the hob for the whole cooking period. The cooking zone will be switched off automatically at the end of the time period you have set.

Activating the timer

1. Select on the hob by touching  key.

2. Adjust the desired temperature level by touching the zone  keys.



3. Activate the timer by touching the  key. "00" symbol and decimal point of selected zone will blink on timer display.
4. Set the desired duration by touching the timer  keys.
5. After 10 seconds, the setting will be activated. Decimal point of selected zone will blink on timer display.
6. In order to set the time of the other cooking zones, repeat the process explained above.

i If more than one timer value are set to different zones, the zone timer which has minimum time value is displayed on the timer display and the decimal point for that zone blinks. The decimal points of the other zones illuminate continuously.

i You can see the remaining cooking time by touching the  key of all cooking zone. For each touching, different zone timer value is displayed. Finally, the minimum timer value is displayed again.

i Timer cannot be set without selecting the cooking zone and its temperature value.

i The timer can only be set for the operating cooking zones.

Deactivating the timer

Once the set time is over, the hob will be switched off automatically and give

audible signal sound. Press any key to silence the audible signal sound. If you do not press any key, the signal sound will be cancel after a few minutes.

Deactivating the timers earlier

If you deactivate the timer earlier, the hob will keep on operating at the set temperature until it is switched off. You can deactivate the timer earlier in two different ways:

Deactivating the timer for related zone by dropping its value to "00":

1. Touch the timer  keys until "00" appears on the display of the cooking zone whose timer is active.

» Decimal point symbol of the related zone will permanently goes off and the timer will be canceled.

Deactivating the timer for related zone by touching the related zone  keys simultaneously:

1. Touch the related zone  keys simultaneously.
- » Decimal point symbol of the related zone will permanently goes off and the timer will be canceled.

i After this step, the temperature level of the related zone will be "0" as well as the timer level.

Stop function

You can decrease operating temperature level of the cooking zones to minimum level (level 1) by means of this function.

i If the timer is set for any cooking zone, it will continue operating during stoppage.

1. Touch the  key when any of the cooking zones is operating.

All operating cooking zones will operate at minimum level (level 1). "0" symbol will appear on the display of the active cooking zones.

2. Touch the **OK** key again to re-activate all cooking zones with their previous settings.

Power management function

Your appliance is equipped with a power management function. You may change the total power that may be drawn by the cooker with this function.

There are 8 levels available for the power management function. Total power levels that may be set:

	
25	2,5 kW
30	3 kW
36	3,6 kW
42	4,4 kW
52	5,4 kW
57	6,7 kW
67	6,7 kW
72	7,2 kW

To change the total power:

1. Turn the hob on by touching the **ON** key. Turn off the hob on by touching the **OFF** key.
2. Then, touch respectively the **25** key of the right front zone, the **30** key, the **36** key, the **42** key, the **52** key, the **57** key, the **67** key, and finally the right front zone **72** key.



3. The power management level set is displayed on the timer's display.
4. Touch the **OK** key to switch between levels and set the total power value you want to set.
5. Confirm the setting by touching the **OK** key and turn off the hob. The power value you have set shall be activated.

- i** The temperature levels you may assign to the hobs may vary as per the total power level set. The temperature level provided to the hob or reduced automatically as per the power setting to be performed by the cooker. This is not an error.

- i** If a key other than the specified sequence is touched while changing the power level, the setting cannot be made. You have to repeat the steps from the beginning to make the setting.

Using Induction cooking zones safely and efficiently

Operating principles: Induction hob directly heats the cooking vessel as a matter of principle. Therefore, it has a lot of advantages as compared with other hob types. It operates more efficiently and the hob surface is colder.

Your induction hob is equipped with superior safety systems that will provide you maximum safe usage.

- i** Your hob can be equipped with induction cooking zones with a diameter of 145, 180, 210 and 280 mm depending on the model. Each cooking zone automatically detects the vessel placed on it. Thanks to the induction feature, Energy is generated only where the vessel comes into contact with the cooking zone and thus, minimum energy consumption is achieved.

- i** The product might start to boil when it is operating on levels from 1 to 7, especially with cookware with a small diameter and when water boils. This is not a fault.

Automatic turning off system

The cooker control has an automatic turn off system. If one or more hob zone(s) are left on, the hob zone turns off automatically after a while (See "table-1"). In case of a timer assigned to the hob, the timer screen is turned off after 120.

The time limit for automatic turn off depends on the selected temperature level. Maximum operating period is applied for the temperature level.

The hob zone may be operated by the user again after it is turned off automatically as described above.

Table-1: Automatic turning off periods

Temperature level	Automatic turning off period
0	0
1	6
2	6
3	9
4	9
5	4
6	1,5
7	1,5
8	1,5
9	30 minutes
E (Booster)	10 minutes (*)
(*) The Hob will drop to level 9 after 10 minutes	

Overheating protection

Your hob is equipped with some sensors which provide protection against overheating. Following may be observed in case of overheating:

- Operating cooking zone may get switched off.
- Selected level may drop to level 7 from higher level

Overflow safety system

Your hob is equipped with an overflow safety system. If there is any overflow that spills onto the control panel, the system will cut the power connection immediately and switch off your hob. "E" warning appears on the indicator during this period.

Precise power setting

Induction hob heats the commands immediately as an operating hob and it changes the power settings very fast. Thus, you can prevent a cooking pot (containing water, milk and etc.) from overflowing even if it was just about to overflow.

- i** If the surface of the touch control panel is exposed to moisture vapor, the control system may become deactivated and give error signal.
- i** Keep the surface of the touch control panel clean. Erroneous operation may be observed.

6 How to operate the oven

General information on baking, roasting and grilling

! Hot surfaces cause burns. Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use non-resistant oven gloves when turning in or removing dishes 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 non-resistant silicone moulds.
- Make best use of the space on the rack.
- Place the baking mould in the middle of the shelf.
- Select the correct rack position before turning the oven or grill on. Do not change the rack position when the oven is hot.
- Keep the oven door closed.

Tips for roasting

- Treating whole chicken, turkey and large bones of meat with crossings such as lemon juice and black pepper before cooking will increase the cooking performance.
- It takes about 15 to 30 minutes longer to roast meat with bones when compared to roasting the same size of meat without bones.
- Each centimeter of meat thickness requires approximately 4 to 5 minutes of cooking time.

- Let meat rest in the oven for about 10 minutes after the cooking time is over. The juice is better distributed all over the roast and does not run out when the meat is cut.
- Food should be placed on the middle or lower rack in a heat-resistant plate.

Tips for baking

- Select the correct shelf position before turning the oven on and positions are counted from the bottom upwards.
- Always preheat the oven first to ensure the food is at the correct temperature as soon as it goes into the oven.
- Use good quality baking tins such as non-stick or aluminium. Line tins with greaseproof or baking paper to prevent sticking, if necessary.
- Do not fill cake tin more than half full.
- For baking one tray of food or cake, place centrally on the shelf level and centrally in the oven.
- Do not to open the oven door too much during cooking.
- To check if a cake is cooked, insert a skewer or cocktail stick into the centre. If it comes out clean, the cake is done. If there's food stuck to it, continue to cook the cake for a few minutes more and repeat the process.

Tips for roasting

Preheat oven first.

- Pre-heat the meat or poultry out of refrigerator 30 minutes before roasting.
- Weigh meat first and calculate how long it will take to cook.
- Before cooking meat or poultry, lightly coat with butter or oil and season with salt, pepper, herbs, or other seasoning. Place in a roasting dish and use a rack to lift the meat out of its juices. Place dish in centre of oven.

- Turn meat over halfway through cooking.
- If the roasted meat is covered with foil, (it helps to keep the oven clean), always uncover for the last half an hour of cooking to allow browning.
- Remove meat from oven once cooked and stand covered in foil for 10 to 15 minutes to allow the meat to relax and juices to be reabsorbed which ensures the roast is tender and moist.

How to operate the electric oven

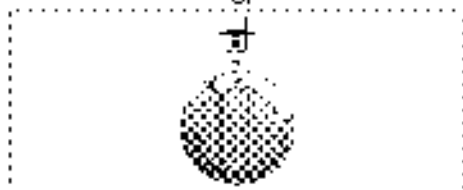
Product is equipped with two ovens. Over view panel on the sides the relevant knobs for each oven.

How to operate the main oven / Easy Steam Cooking

Select temperature and operating mode



or



1. Set the Function knob to the desired temperature.

* Oven heats up to the adjusted temperature and maintains it. During heating, temperature lamp stays on. This function must be used for easy steam cooking as well.

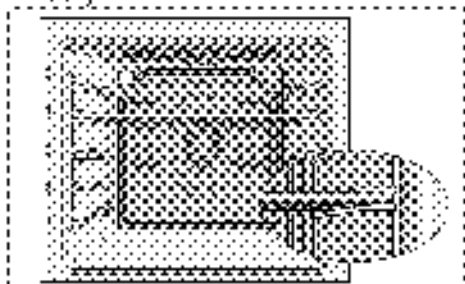
Switching off the electric oven

Turn the Function knob to OFF (stop) position.

Rack positions (For models with wire shelf)

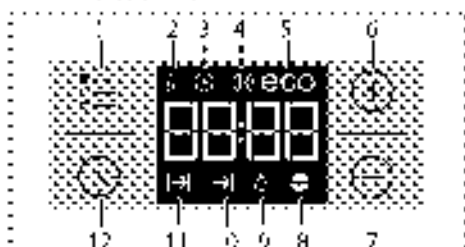
It is important to place the wire shelf onto the side rack correctly. Wire shelf must be inserted between the side racks as illustrated in the figure.

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



Using the oven clock

i The oven clock only controls the bottom oven. It has no effect for the top oven.



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

11 Cooking Time symbol

12 Program key

(Varies depending on the product model.)

i Maximum time that can be set for end of cooking is 6 hours 59 minutes.
Program will be cancelled in case of power failure. You must reprogram the oven.

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

i The cooking setting is made if the end of the day cannot be set.

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

Cooking by setting the cooking time;

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

1. Press the function of cooking

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

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

» After the cooking time is set,  symbol and the time set will appear on display continuously.

4. Place the dish into the oven and set the temperature with temperature knob. Cooking will start.

» Cooking time starts to count down on display when cooking starts and all parts of time slice symbol is lit. The set cooking time is divided into 4 equal parts and when the time of each part ends, the symbol of that part turns off. So you can understand the ratio of

remaining cooking time to total cooking time easily.

5. After the cooking process is completed, "End" appears on the display and the timer gives an audio warning.

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

Activating the keylock

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

1. Touch  until  symbol appears on display.

» "OFF" will appear on the display.

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

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

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

To deactivate the keylock

1. Touch  until  symbol appears on display.

» "On" will appear on the display.

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

» "OFF" will be displayed once the key lock is deactivated.

Setting the alarm clock

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

The alarm clock has no influence on the functions of the oven. It is only used as a warning. For example, this is useful

when you want to turn food in the oven at a certain point of time. Then we will give an audio warning at the end of the set time.

1. Touch  until  symbol appears on display.

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

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

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

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

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

Turning off the alarm

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

* Audio warning will be stopped and current time will be displayed.

Cancelling the alarm;

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

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

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

Changing alarm tone

1. Touch  until  symbol appears on display.

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

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

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

Changing the time of the day

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

1. Touch  until  symbol appears on display.

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

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

Economy mode

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

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

Setting the economy mode

1. Touch  symbol until  symbol appears on display.

* "OFF" will appear on the display.

2. Enable economy mode by touching **+** key.

* Once the economy mode is activated, "On" appears on the display and the  symbol remains lit.

Disabling economy mode

1. Touch  symbol until  symbol appears on display.

* "On" will appear on the display.

2. Disable economy mode by touching **=** key.

* "Off" will be displayed once the eco mode is deactivated.

Setting the screen brightness

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

1. Touch  until d-01 or d-02 or d-03 appears on display for display brightness.

2. Set the desired brightness with **+** / **-** keys.

• The time you have set will be activated

in a short time.

Cooking times table

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.

Baking and roasting

i The back of the oven is the bottom rack.

Cakes (1 tray)	One level	1	175	20 ... 45
Cakes (2 trays)	One level	2	175	30 ... 50
Cakes (3 trays)	One level	3	150 ... 170	25 ... 50
Bread (1 tray)	One level	1	180 ... 200	10 ... 30
Cakes (1 tray)	One level	1	180 ... 170	20 ... 30
Cakes (2 trays)	One level	2	200	25 ... 30
Meat (1 tray)	One level	1	180	20 ... 35
Meat (2 trays)	One level	2	180	20 ... 40
Meat (3 trays)	One level	3	180	25 ... 40
Meat (4 trays)	One level	4	25 min, 220 then 180 ... 190	30 ... 40
Meat (5 trays)	One level	5	25 min, 220 then 180 ... 190	30 ... 40
Meat (6 trays)	One level	6	25 min, 220 then 180 ... 190	30 ... 40
Meat (7 trays)	One level	7	25 min, 220 then 180 ... 190	30 ... 40
Meat (8 trays)	One level	8	25 min, 220 then 180 ... 190	30 ... 40
Meat (9 trays)	One level	9	25 min, 220 then 180 ... 190	30 ... 40
Meat (10 trays)	One level	10	25 min, 220 then 180 ... 190	30 ... 40
Meat (11 trays)	One level	11	25 min, 220 then 180 ... 190	30 ... 40
Meat (12 trays)	One level	12	25 min, 220 then 180 ... 190	30 ... 40
Meat (13 trays)	One level	13	25 min, 220 then 180 ... 190	30 ... 40
Meat (14 trays)	One level	14	25 min, 220 then 180 ... 190	30 ... 40
Meat (15 trays)	One level	15	25 min, 220 then 180 ... 190	30 ... 40
Meat (16 trays)	One level	16	25 min, 220 then 180 ... 190	30 ... 40
Meat (17 trays)	One level	17	25 min, 220 then 180 ... 190	30 ... 40
Meat (18 trays)	One level	18	25 min, 220 then 180 ... 190	30 ... 40
Meat (19 trays)	One level	19	25 min, 220 then 180 ... 190	30 ... 40
Meat (20 trays)	One level	20	25 min, 220 then 180 ... 190	30 ... 40
Meat (21 trays)	One level	21	25 min, 220 then 180 ... 190	30 ... 40
Meat (22 trays)	One level	22	25 min, 220 then 180 ... 190	30 ... 40
Meat (23 trays)	One level	23	25 min, 220 then 180 ... 190	30 ... 40
Meat (24 trays)	One level	24	25 min, 220 then 180 ... 190	30 ... 40
Meat (25 trays)	One level	25	25 min, 220 then 180 ... 190	30 ... 40
Meat (26 trays)	One level	26	25 min, 220 then 180 ... 190	30 ... 40
Meat (27 trays)	One level	27	25 min, 220 then 180 ... 190	30 ... 40
Meat (28 trays)	One level	28	25 min, 220 then 180 ... 190	30 ... 40
Meat (29 trays)	One level	29	25 min, 220 then 180 ... 190	30 ... 40
Meat (30 trays)	One level	30	25 min, 220 then 180 ... 190	30 ... 40
Meat (31 trays)	One level	31	25 min, 220 then 180 ... 190	30 ... 40
Meat (32 trays)	One level	32	25 min, 220 then 180 ... 190	30 ... 40
Meat (33 trays)	One level	33	25 min, 220 then 180 ... 190	30 ... 40
Meat (34 trays)	One level	34	25 min, 220 then 180 ... 190	30 ... 40
Meat (35 trays)	One level	35	25 min, 220 then 180 ... 190	30 ... 40
Meat (36 trays)	One level	36	25 min, 220 then 180 ... 190	30 ... 40
Meat (37 trays)	One level	37	25 min, 220 then 180 ... 190	30 ... 40
Meat (38 trays)	One level	38	25 min, 220 then 180 ... 190	30 ... 40
Meat (39 trays)	One level	39	25 min, 220 then 180 ... 190	30 ... 40
Meat (40 trays)	One level	40	25 min, 220 then 180 ... 190	30 ... 40
Meat (41 trays)	One level	41	25 min, 220 then 180 ... 190	30 ... 40
Meat (42 trays)	One level	42	25 min, 220 then 180 ... 190	30 ... 40
Meat (43 trays)	One level	43	25 min, 220 then 180 ... 190	30 ... 40
Meat (44 trays)	One level	44	25 min, 220 then 180 ... 190	30 ... 40
Meat (45 trays)	One level	45	25 min, 220 then 180 ... 190	30 ... 40
Meat (46 trays)	One level	46	25 min, 220 then 180 ... 190	30 ... 40
Meat (47 trays)	One level	47	25 min, 220 then 180 ... 190	30 ... 40
Meat (48 trays)	One level	48	25 min, 220 then 180 ... 190	30 ... 40
Meat (49 trays)	One level	49	25 min, 220 then 180 ... 190	30 ... 40
Meat (50 trays)	One level	50	25 min, 220 then 180 ... 190	30 ... 40
Meat (51 trays)	One level	51	25 min, 220 then 180 ... 190	30 ... 40
Meat (52 trays)	One level	52	25 min, 220 then 180 ... 190	30 ... 40
Meat (53 trays)	One level	53	25 min, 220 then 180 ... 190	30 ... 40
Meat (54 trays)	One level	54	25 min, 220 then 180 ... 190	30 ... 40
Meat (55 trays)	One level	55	25 min, 220 then 180 ... 190	30 ... 40
Meat (56 trays)	One level	56	25 min, 220 then 180 ... 190	30 ... 40
Meat (57 trays)	One level	57	25 min, 220 then 180 ... 190	30 ... 40
Meat (58 trays)	One level	58	25 min, 220 then 180 ... 190	30 ... 40
Meat (59 trays)	One level	59	25 min, 220 then 180 ... 190	30 ... 40
Meat (60 trays)	One level	60	25 min, 220 then 180 ... 190	30 ... 40
Meat (61 trays)	One level	61	25 min, 220 then 180 ... 190	30 ... 40
Meat (62 trays)	One level	62	25 min, 220 then 180 ... 190	30 ... 40
Meat (63 trays)	One level	63	25 min, 220 then 180 ... 190	30 ... 40
Meat (64 trays)	One level	64	25 min, 220 then 180 ... 190	30 ... 40
Meat (65 trays)	One level	65	25 min, 220 then 180 ... 190	30 ... 40
Meat (66 trays)	One level	66	25 min, 220 then 180 ... 190	30 ... 40
Meat (67 trays)	One level	67	25 min, 220 then 180 ... 190	30 ... 40
Meat (68 trays)	One level	68	25 min, 220 then 180 ... 190	30 ... 40
Meat (69 trays)	One level	69	25 min, 220 then 180 ... 190	30 ... 40
Meat (70 trays)	One level	70	25 min, 220 then 180 ... 190	30 ... 40
Meat (71 trays)	One level	71	25 min, 220 then 180 ... 190	30 ... 40
Meat (72 trays)	One level	72	25 min, 220 then 180 ... 190	30 ... 40
Meat (73 trays)	One level	73	25 min, 220 then 180 ... 190	30 ... 40
Meat (74 trays)	One level	74	25 min, 220 then 180 ... 190	30 ... 40
Meat (75 trays)	One level	75	25 min, 220 then 180 ... 190	30 ... 40
Meat (76 trays)	One level	76	25 min, 220 then 180 ... 190	30 ... 40
Meat (77 trays)	One level	77	25 min, 220 then 180 ... 190	30 ... 40
Meat (78 trays)	One level	78	25 min, 220 then 180 ... 190	30 ... 40
Meat (79 trays)	One level	79	25 min, 220 then 180 ... 190	30 ... 40
Meat (80 trays)	One level	80	25 min, 220 then 180 ... 190	30 ... 40
Meat (81 trays)	One level	81	25 min, 220 then 180 ... 190	30 ... 40
Meat (82 trays)	One level	82	25 min, 220 then 180 ... 190	30 ... 40
Meat (83 trays)	One level	83	25 min, 220 then 180 ... 190	30 ... 40
Meat (84 trays)	One level	84	25 min, 220 then 180 ... 190	30 ... 40
Meat (85 trays)	One level	85	25 min, 220 then 180 ... 190	30 ... 40
Meat (86 trays)	One level	86	25 min, 220 then 180 ... 190	30 ... 40
Meat (87 trays)	One level	87	25 min, 220 then 180 ... 190	30 ... 40
Meat (88 trays)	One level	88	25 min, 220 then 180 ... 190	30 ... 40
Meat (89 trays)	One level	89	25 min, 220 then 180 ... 190	30 ... 40
Meat (90 trays)	One level	90	25 min, 220 then 180 ... 190	30 ... 40
Meat (91 trays)	One level	91	25 min, 220 then 180 ... 190	30 ... 40
Meat (92 trays)	One level	92	25 min, 220 then 180 ... 190	30 ... 40
Meat (93 trays)	One level	93	25 min, 220 then 180 ... 190	30 ... 40
Meat (94 trays)	One level	94	25 min, 220 then 180 ... 190	30 ... 40
Meat (95 trays)	One level	95	25 min, 220 then 180 ... 190	30 ... 40
Meat (96 trays)	One level	96	25 min, 220 then 180 ... 190	30 ... 40
Meat (97 trays)	One level	97	25 min, 220 then 180 ... 190	30 ... 40
Meat (98 trays)	One level	98	25 min, 220 then 180 ... 190	30 ... 40
Meat (99 trays)	One level	99	25 min, 220 then 180 ... 190	30 ... 40
Meat (100 trays)	One level	100	25 min, 220 then 180 ... 190	30 ... 40

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. Turn the layers of dough with a sauce composed of milk, oil, egg and yaght.
- If the pastry takes too long to bake, pay care that the thickness of the pastry you have prepared does not exceed the depth of the tray.
- If the upper side of the pastry gets browned, but the lower part is not cooked, make sure that the amount of sauce you have used for the pastry is not too much at the bottom of the

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

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

Tips for cooking vegetables

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

How to operate the top oven



The grill oven can be used as grill or as baking oven. The oven door operates a door seal on switching between grill and oven operation.

Select temperature and operating mode

1. Set the function knob to the desired temperature.
- Oven heats up to the set temperature and maintains it. During heating and cooling, thermostat light flashes on.

Switching off the electric oven
Turn the function knob to Off (top) position.

Cooking times table

- i** The things in this chart are recommended guide. Things may vary due to temperature of food, thickness, type and your own preference of cooking.
- i** Maximum load capacity of oven tray: 4 kg (8.8 lb).
- i** At back of the oven is the bottom rack.
- Do not place cookware with rough bases on the oven door.
 - Ensure that there is a level 25mm space at top of oven when cooking larger foods or using tall cookware.

Baking and roasting

Hot pizza	One level	-	170	25...35 min.
Pizza	One level	-	200	15...20 min. defrosting or thawing
Bread pizza	One level	-	160...170	25...35 min.
Vegetable sandwich	One level	-	160...170	25...30 min.
Steak	One level	-	160...170	15...20 min.
Roast	One level	-	190	20...30 min.
Casseroles	One level		150	2...3 h or 12
Wheat flour	One level	-	150	25...35 min.
Roast beef	One level		170...190	20...30 min.
Roast beef	One level		160...170	25...30 min per 1kg + 30 min

How to operate the top grill



Hot surfaces may cause burns! Keep children away from the product.

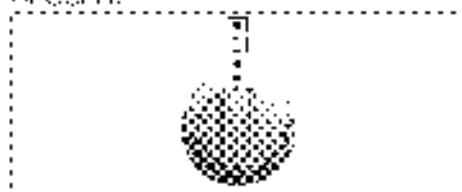
Oven door remains slightly inclined when opened full and thus, possible splashes to not reach you.



This product is designed for **OPEN DOOR GRILLING**.

The grill oven can be used as grill or as baking oven. The oven door operates a door switch switching between grill and oven operation.

There is a switch on the door. As a safety precaution, this switch prevents operation of the grill when the door is not closed.



Switching on the grill

1. Open grill/oven door.
2. Set grill temperature to 180°C and preheat for around 5 minutes, if it is necessary.
3. Then set desired grill temperature.
4. Temperature light turns on.

Top oven cooking times table for grilling

Grilling with electric grill



1st rack of the oven is the bottom rack.

Ice cream	1	20...25 min.*
Baked chicken	1	35...45 min.
Lasagne	1	30...35 min.
Roast beef	1	25...30 min.*
Roast chops	1	20...30 min.*
Roast bread	2	1...3 min.

* depending on thickness

Turning off the grill oven

1. Turn the Grill control knob counterclockwise to Off (upper) position.
- Put big or medium sized portions in correct rack position under the grill heater for grilling.
- For food only whose top is required to be roasted, grill the food either by placing onto the wire grill in the tray or by placing the tray onto the floor of grilling compartment.
- Food and plates placed onto the floor of grill compartment will get heated when the main oven is in use. Do not switch on the grill compartment when using it for storing food.



Food 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 heater in the back of the grill. This is the hottest area and fatty food may catch fire.



When cooking is in progress, when the electricity is cut and comes back again, the top oven continues to operate. In case of any power failure, make sure to turn off the oven.

7 Maintenance and care

General information

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

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

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

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

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

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

Cleaning the hob

Glass ceramic surface

Wipe the glass ceramic surface (microceramic) with cold water, paying attention to leave no residual cleaning agents, and dry with a soft cloth. Residues may cause damage on the glass ceramic surface when using the hob for the next time.

Dried residues on the glass ceramic surface (microceramic) should under no circumstances be scraped with back blades, steel wool or similar tools. Remove calcium stains (yellow stains) with commercially available lime remover or a similar product or lime remover such as vinegar or lemon juice.

If the surface is heavily soiled, apply the cleaning agent on a sponge and wait until it is absorbed well. Then, clean the surface of the hob with a damp cloth.

- i** Sugar-based foods such as thick cream and syrup must be cleaned promptly without waiting the surface to cool down. Otherwise, glass ceramic surface may get damaged permanently.

Slight color fading may occur on coatings or other surfaces in time. This does not affect the operation of the product.

Color fading and signs on the glass ceramic surface is a normal condition, and not a defect.

Cleaning the control panel

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

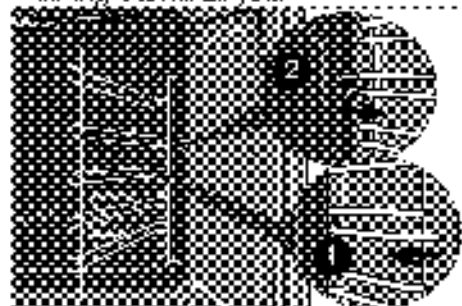
- i** If your product is equipped with button/knobs do not remove the control buttons/knobs to clean the control panel. Control panel may get damaged.

Cleaning the oven

To clean the side wall (Varies depending on the product model.)

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

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



Catalytic walls

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

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

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



Easy Steam Cleaning

It ensures easy cleaning because the dirt (having waited not for too long) is softened with the steam that forms inside the oven and the water droplets 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 at easy steam cleaning mode (100°C) for 30 minutes.
4. Open the oven 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 oven's start button and wipe it with a dry cloth.



During the easy steam cleaning mode, water that is placed in the tray is softly heated resulting in lightly formed residues/dirt with in the oven cavity w/ evaporate and condense in the oven cavity and line glass of the oven door. There fore water may drip when the oven door is opened. Wipe away the condensation as soon as the oven door is opened.

Clean oven door

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

Wipe the glass with vinegar and then rinse it again, line residues that may occur on the oven glass.



Do not use any harsh abrasive cleaners or sharp metal sponges for cleaning the oven door. They could scratch the surface and destroy the glass.

Cleaning the oven door

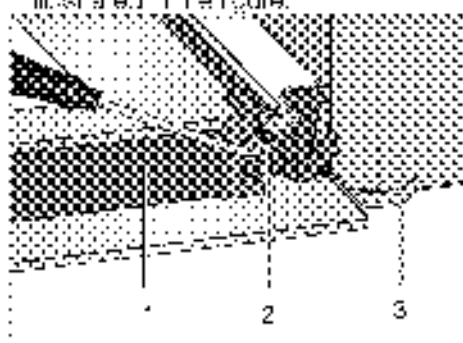


Do not use harsh abrasive cleaners, metal sponges, wire wool or pumice materials to clean the oven door and glass.

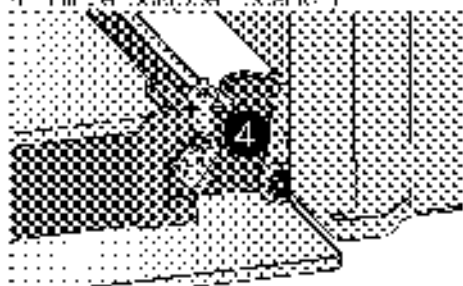
You can remove your oven door and door glasses to clean them. How to remove the doors and windows is explained in the sections 'Removing the oven door' and 'Removing the inner glasses of the door'. After removing the door inner glasses, clean them using a dishwashing detergent, warm water and a soft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

Removing the top 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 (closed position)
3. Oven
4. Hinge (open position)



3. Move the front door to the left.



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

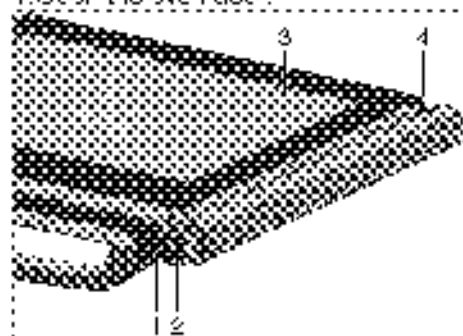
- i** Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

Removing the door inner glass

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

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

1. Open the oven door.



1. Screw
 2. Profile
 3. Inner glass pane
 4. Plastic slot
2. Take out the screw (1) with a screwdriver.
3. Take out the profile (2) then hold up to inner glass (3).
4. Then group the door again, put the glass pane (3) to the plastic slot (4) and group the profile.

- i** If the oven door has three glasses, be sure to reattach the inner glass pane.

Replacing the oven lamp

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

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

- i** The oven lamp is a special electric light bulb that can resist up to 300 °C. See Technical specifications, page 19, or data sheet. Oven lamps can be obtained from Authorized Service Agents or technician with licence.

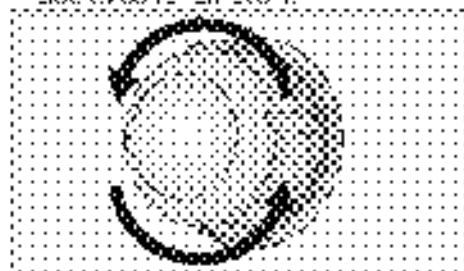
- i** Position of lamp might vary from the figure.

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

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

If your oven is equipped with a round lamp:

1. Disconnect the product from mains.
2. Turn the glass cover counter clockwise to remove it.



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



3. Install the glass cover.

8 Troubleshooting

Oven emits steam when it is in use.

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

Product emits metal noises while heating and cooking.

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

Product does not operate.

- The main 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.
- If the display does not light up when you switch the hob on again. >>> Disconnect the appliance at the circuit breaker. Wait 30 seconds and then reconnect it.
- Overheat protection is active. >>> Allow your hob to cool down.
- The cooking pot is not suitable. >>> Check your pot.

Oven light does not work.

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

Oven does not heat.

- Might not be set to a certain cooking function and/or temperature. >>> *Set the oven to a certain cooking function and/or temperature.*
- In modes 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.

No symbol appears on the cooking zone display.

- You have not placed the pot on the active cooking zone. >>> Check if there is a pot on the cooking zone.
- Your pot is not compatible with induction cooking. >>> Check if your cooking pot is compatible with induction hob.
- The cooking pot is not centered properly or the bottom surface of the pot is not wide enough for the cooking zone. >>> Choose a pot wide enough and center the pot on the cooking zone properly.
- Cooking pot or cooking zone is overheated. >>> Allow hob to cool down.

Selected cooking zone suddenly turns off during operation.

- Cooking time of the selected cooking zone may be over. >>> You may see a new cooking time or finish cooking.
- Overheat protection is active. >>> Allow your hob to cool down.
- An object may be covering the touch control panel. >>> Remove the object on the panel.

[The pot does not get warm even if the cooking zone is on]

- Your pot is not compatible with induction cooking. >>> Check if your cooking pot is compatible with induction heat.
- The cooking pot is not centered properly or the bottom surface of the pot is not wide enough for the cooking zone. >>> Choose a pot wide enough and center the pot on the cooking zone properly.

[In models with timer: Clock display is blinking or clock symbol is on]

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

Noise from the hob during cooking

Some sounds may be heard from the cooker while cooking. These sounds are due to the composition of the cooking vessel. These sounds are normal, they are not a malfunction and they are a part of induction technology.

Possible noises and reasons

- **Fan noise:** The cooker is equipped with a fan that activates automatically according to the temperature of the appliance. The fan has various operating levels and operates at different levels as per the temperature.
- **Lower buzz like the operating noise of a transformer:** This is due to the nature of the induction technology. As the heat is transmitted directly to the base of the cooking vessel, such buzz sounds may be heard as per the material of the cooking vessel. Thus, different noises may be heard with different cookware.
- **Cracking noise:** The reason of this is the structure and material of the base of the cooking vessel. A cracking sound may be heard if the cooking vessel is made of various layers with different materials.
- **Whining noise:** A whining sound may be heard when two cooking zones on the same side of the cooker are used to cook with different cooking vessels.

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

Error codes/reasons for hob control unit and possible solutions

Error codes		Possible reasons
E 22 F 25	Induction hob is overheated.	Turn the induction cooker off and wait until it is cooled down. The error will be resolved when temperature of the hob comes down below the limits.
E 46	One or more keys are kept pressed for more than 10 seconds. An object is left on the control panel or the control is exposed to vapour.	The problem can be resolved when you remove your hand from the hob. The problem can be resolved when the control panel is cleaned.

Error Code	Error Message	Resolution
E 47	A pot suitable for induction heating is not used.	The error shall be resolved when a pot suitable for induction heating is used.
E 1 - E 15	Communication error on induction hob.	Turn the induction hob off and operate again after 30 seconds. Contact the authorized dealership if the issue is recurring.
E 16 - E 21	Temperature sensor error on induction hob.	Turn the induction hob off and operate again after 30 seconds. Contact the authorized dealership if the issue is recurring.
F 23 E 24	Software error on induction hob.	Turn the induction hob off and operate again after 30 seconds. Contact the authorized dealership if the issue is recurring.
E 25	Fan operation error on induction hob.	Turn the induction hob off and operate again after 30 seconds. Contact the authorized dealership if the issue is recurring.
E 31 - E 45	Electronic board hardware error on induction hob.	Turn the induction hob off and operate again after 30 seconds. Contact the authorized dealership if the issue is recurring.
F 45 E 49 F 51	Sensor error on induction hob.	Sensor equipment shall be rendered compatible for the operating conditions. Contact the authorized dealership if the issue is recurring.
F 52 - F 57	High temperature error on induction hob.	Turn the induction hob off and wait until it is cooled down. The error shall be resolved when temperature of the sensor comes down below the limits. Contact the authorized dealership if the issue is recurring.