

MODEL: MSH28B

ELECTRIC MINI OVEN WITH HOB



Please read this manual carefully before use.

HOUSEHOLD USE ONLY

Please read this user manual first!

Dear Customer,

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

Explanation of symbols

Throughout this user manual the following symbols are used:

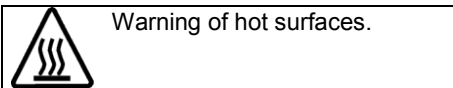
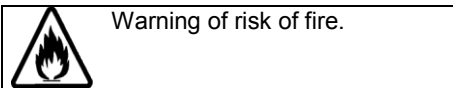
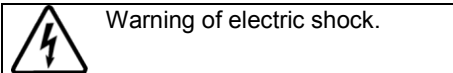
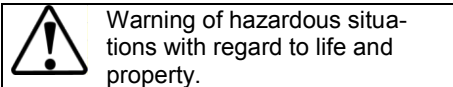
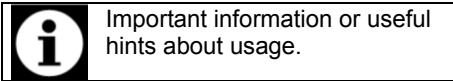


TABLE OF CONTENTS

1 Important instructions and warnings for safety and environment **4**

General safety	4
Electrical safety	5
Product safety	6
Intended use.....	9
Safety for children	9
Disposing of the old product	9
Package information.....	10

2 General information **11**

Overview	11
Package contents	12
Technical specifications.....	13

3 Installation **14**

Before installation.....	14
Installation and connection	14
Future Transportation	15

4 Preparation **16**

Tips for saving energy	16
Initial use	16
First cleaning of the appliance.....	16
Initial heating	16

5 How to operate the oven **17**

General information on baking, roasting, grilling and hot plates.....	17
How to operate the electric oven	18
Operating modes.....	18
Using the oven clock	18
Cooking times table.....	19
How to operate the grill	19
Cooking times table for grilling	20
How to operate the hot plates.....	20

6 Maintenance and care **21**

General information.....	21
Cleaning the control panel.....	21
Cleaning the oven	21
Replacing the oven lamp.....	21

7 Troubleshooting **23**

1 Important instructions and warnings for safety and environment

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

General safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
Children should be supervised and ensure they do not play with the appliance
- If the product is handed over to someone else for personal use or second-hand use purposes, the user manual, product labels and other relevant documents and parts should be also given.
- Installation and repair procedures must always be performed by Authorised Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons which may also void the warranty. Before installation, read the instructions carefully.
- Do not operate the product if it is defective or has any visible damage.
- Ensure that the product function knobs are switched off after every use.

Electrical safety

- If the product has a failure, it should not be operated unless it is repaired by an Authorised Service Agent. There is the risk of electric shock!
- Only connect the product to a grounded outlet/line with the voltage and protection as specified in the “Technical specifications”. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.
- Never wash the product by spreading or pouring water onto it! There is the risk of electric shock!
- Never touch the plug with wet hands! Never unplug by pulling on the cable, always pull out by holding the plug.
- The product must be disconnected during installation, maintenance, cleaning and repairing procedures.
- If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance must be installed so that it can be completely disconnected from the mains supply. The separation must be provided by a switch built into the fixed electrical installation, according to construction regulations.
- Rear surface of the oven gets hot when it is in use. Make sure that the electrical connection does not contact the rear surface; otherwise, connections can get damaged.
- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Any work on electrical equipment and systems should only be carried out by authorised and qualified persons.

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

Product safety

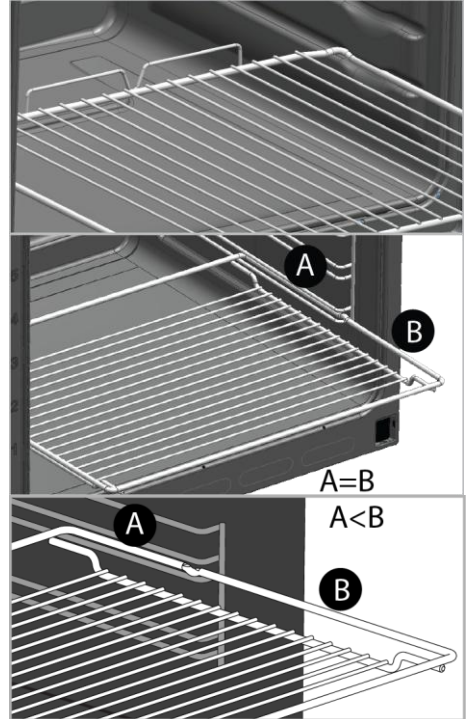
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- **Food Poisoning Hazard:** Do not let food sit in oven for more than 1 hour before or after cooking. Doing

so can result in food poisoning or sickness.

- Do not place any flammable materials close to the product as the sides may become hot during use.
- During use the appliances becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Keep all ventilation slots clear of obstructions.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- The accessible surfaces of the appliance get very hot. Never touch the hot surfaces.
- Pay attention to the information in the section Installation. The Appliance becomes very hot, it must not be installed in built-in unit.

- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and others working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- 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 plac-

ing food on it (Please see the following figure).



- Do not use the product if the front door glass removed or cracked.
- Do not use the oven handle to hang towels for drying. Do not hang up towel, gloves, or similar textile products when the grill function is at open door.
- Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.
- Place the baking paper into the cooking pot or on

to the oven accessory (tray, wire grill etc.) together with the food and then insert all into the preheated oven.

Remove the excess parts of the baking paper overflowing from the accessory or the pot in order to prevent the risk of touching the oven's heating elements. Never use the baking paper in an operating temperature higher than the indicated value for the baking paper. Do not place the baking paper directly on the base of the oven.

- **WARNING:** Ensure that the appliance 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:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **WARNING:** 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.

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 chil-

dren. Please dispose of all parts of the packaging according to environmental standards.

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

Disposing of the old product

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



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

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

Compliance with RoHS Directive:

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

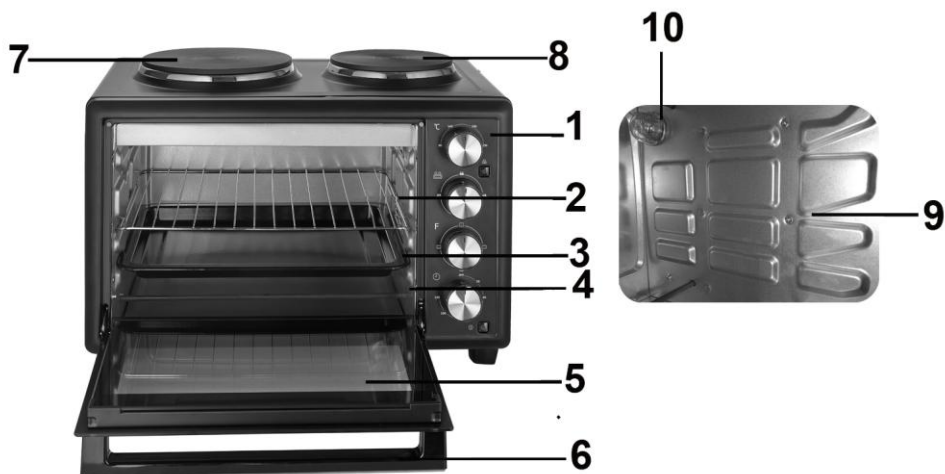
Package information

- Packaging materials of the product are manufactured from recyclable materi-

als in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

2 General information

Overview

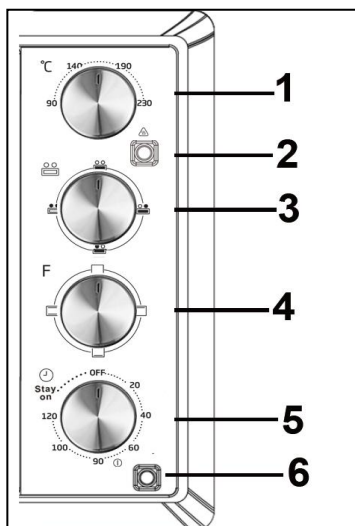


- 1 Control panel
- 2 Wire shelf
- 3 Baking tray
- 4 Heating element
- 5 Glass door
- 6 Door handle

- 7 Big hot plate
- 8 Small hot plate
- 9 Shelf positions
- 10 Lamp

Control Panel:

- 1 Thermostat knob
- 2 Hot plate indicator
- 3 Hot plate knob
- 4 Function knob
- 5 Timer knob
- 6 Power indicator



Package contents



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. **Oven tray**

Used for pastries, frozen foods and big roasts.



3. **Wire Shelf**

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



4. **Crumb Tray**

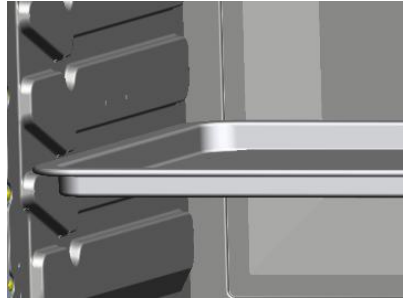
Put under heating elements to hold crumb.



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

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

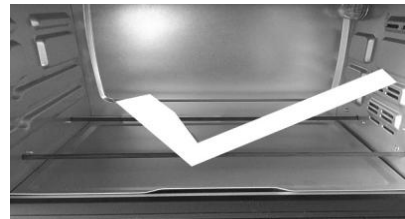
When using the tray and wire shelf with telescopic racks, make sure that the pins at the rear section of the telescopic rack stands against the edges of the wire shelf and tray.



WARNING

Do not place the crumb tray onto the heating element.

The correct way to use crumb tray, is to put it under bottom heating elements.



Technical specifications

External dimensions (height / width / depth)	498 mm /365 mm/344 mm
Voltage / frequency	220-240 V ~ 50/60 Hz
Total power consumption	2.6 kW
Plug fuse	13 A
Cable type / section	H05V2V2 -F 3 X 1 mm ²
Main oven	Multifunction oven
Net volume	28 lt
Inner lamp	15 W
Grill power consumption	1.1 kW
Hot plates power consumption	Left hot plate:1.5kW Right hot plate:0.75kW
Maximum power consumption	2.6kW



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



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



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

Refer to the nearest Authorised Service Agent for installation of the product. Make sure that the electric and gas installations are in place before calling the Authorised Service Agent to have the product ready for operation. If not, call a qualified electrician and fitter to have the required arrangements made. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty.



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



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



DANGER:
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

This product is intended for use only on a counter.



Do not use the product in a closed cabinet or on the floor level.

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

- Any kitchen furniture next to the appliance must be heat-resistant (100 °C min.).

Installation and connection

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



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



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.



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



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

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



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



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



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

Connect the power cable into the socket.

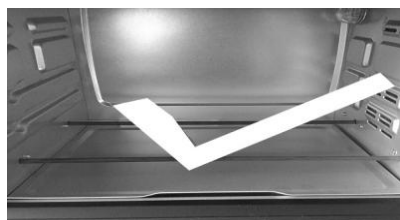
- Push the product towards the kitchen wall.

Final check

1. Check electrical functions.
2. Check the Crumb tray position



WARNING
Do not place the crumb tray onto the heating element.
The correct way to use crumb tray, is to put it under bottom heating elements.



Future Transportation

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



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



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

4 Preparation

Tips for saving energy

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

- Use dark colored or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time whenever possible. You can cook by placing two cooking vessels onto the wire shelf.
- Cook more than one dish one after another. The oven will already be hot.
- You can save energy by switching off your oven a few minutes before the end of the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them.

Initial use

First cleaning of the appliance



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

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

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

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

Initial heating

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



WARNING

Hot surfaces cause burns!

Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away.

Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.

Electric oven

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

Grill oven

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



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

Avoid directly inhaling the smoke and the smell that emits.

5 How to operate the oven

General information on baking, roasting, grilling and hot plates.



WARNING

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.



DANGER:

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

Tips for baking

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

Tips for roasting

- Treating whole chicken, turkey and large piece of meat with dressings such as lemon juice and black pepper before cooking will increase the cooking performance.
- It takes about 15 to 30 minutes longer to roast meat with bones when compared to roasting the same size of meat without bones.
- Each centimeter of meat thickness requires approximately 4 to 5 minutes of cooking time.
- Let meat rest in the oven for about 10 minutes after the cooking time is over. The juice is better distributed all over the roast and does not run out when the meat is cut.

- Fish should be placed on the middle or lower rack in a heat-resistant plate.

Tips for grilling

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

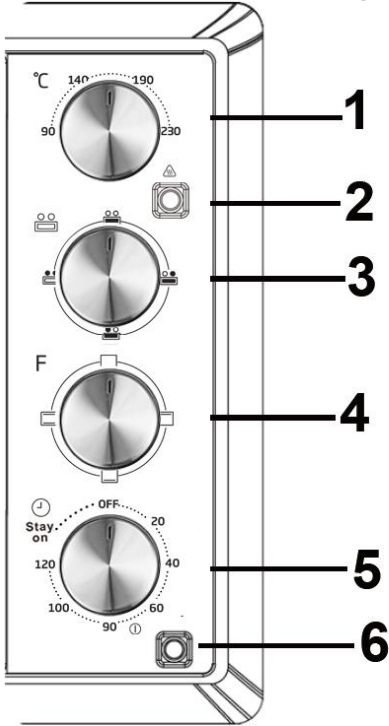
- Distribute the pieces to be grilled on the wire shelf or in the baking tray with wire shelf in such a way that the space covered does not exceed the size of the heater.
- Slide the wire shelf or baking tray with grill into the desired level in the oven. If you are grilling on the wire shelf, slide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



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

How to operate the electric oven

Select temperature and operating mode



- 1 Thermostat knob
- 2 Hot plate indicator
- 3 Hot plate knob
- 4 Function knob
- 5 Timer knob
- 6 Power indicator

1. Set the oven timer to the desired cooking time;
2. Set the Function knob to the desired operating mode.
3. Set the Temperature knob to the desired temperature.

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

Switching off the electric oven

Switch the oven timer to off position.



When the timer is set to a certain time, it will turn off automatically.

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

Operating modes

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

Top and bottom heating



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

Top heating



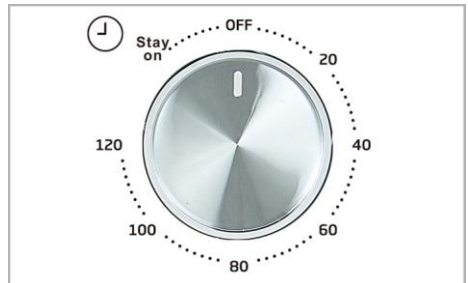
Only top heating is in operation. It is suitable for pizza and for subsequent browning of food from the top.

Bottom heating



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

Using the oven clock



Starting the cooking



In order to operate the oven, you must select cooking mode and the desired temperature and set the time. Otherwise, the oven will not operate.

1. Turn the Time Adjustment knob clockwise to set the cooking time.
2. Put your dish into the oven.

3. Select operation mode and temperature; see. *How to operate the electric oven.*
 » The oven will be heated up to the preset temperature and will maintain this temperature until the end of the cooking time you selected.

4. Once the cooking time is over, Time Setting knob will automatically rotate counterclockwise. A warning sound indicating that the set time is over is heard and the power is cut.



If you do not want to use the timer function, turn the knob counterclockwise towards the stay on position, the oven will operate in the selected function until you turn the Time Adjustment knob to the off position

5. Turn off the oven with the Time Setting knob, function knob and temperature knob.

Turning off the oven before the set time

1. Turn the Time Adjustment knob counterclockwise until to the off position.
2. Turn off the oven with the Function knob and Temperature knob.

Cooking times table







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

Baking and roasting



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

Dish	Cooking vessel	Rack position	Temperature (°C)	Cooking time (approx. in min.)
				
Cakes in tray	Oven tray 24 ... 26 cm	2 ... 3	170 ... 180	25 ... 35
Cakes in mold	Cake mold 18 ... 22 cm	2 ... 3	170 ... 180	35 ... 45
Cookies	Oven tray	2 ... 3	170 ... 190	25 ... 35
Crispy mille-feuille	Oven tray	2 ... 3	180 ... 190	25 ... 35
Donut	Oven tray	2 ... 3	160 ... 180	25 ... 35
Pastries	Oven tray	2 ... 3	 200	40 ... 50
Leaven	Roasting tray	2 ... 3	 200	35 ... 45
Rich pastry	Oven tray	3	180 ... 190	25 ... 35
Dough pastry	Oven tray	3	180 ... 190	40 ... 50
Lasagna	Deep tray	2 ... 3	170 ... 180	40 ... 50
Pizza	Oven tray	2 ... 3	200 ... 220	15 ... 20
Steak	Oven tray	2 ... 3	15 min. 230/max *	110 ... 120
Leg of lamb	Oven tray	2 ... 3	15 min. 230/max *	70 ... 90
Roasted chicken	Oven tray	2 ... 3	15 min. 230/max *	60 ... 70
Turkey (5.5 kg)	Oven tray	2 ... 3	25 min. 220 *	180 ... 240
Fish	Oven tray	2 ... 3	200	15 ... 25

How to operate the grill



WARNING

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

- **Turn the Time Adjustment knob counter clockwise to stand by when grilling.**

Switching on the grill

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

Switching off the grill

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



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

Cooking times table for grilling

Grilling with electric grill

Food	Rack position	Recommended temperature (°C)	Grilling time (approx.)
Fish	3	250/max	30...40 min. #
Sliced chicken	3	250/max	40...50 min.
Lamb chops	3	250/max	35...40 min.
Roast beef	3	250/max	35...40 min. #
Veal chops	3	250/max	35...40 min. #

depending on thickness

How to operate the hot plates

There are three different types of dual burner combinations for your choice



Power off



Right hot plate is in operation



Left hot plate is in operation



Left and right hot plates are in operation



The oven and hot plate indicator lights will come ON separately when the oven and hot plate is in use.



Only one hot plate at a time can operate with the oven



WARNING

After using hot plate turn the hotplate knob to the off position.

6 Maintenance and care

General information

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



DANGER:

Disconnect the product from mains supply before starting maintenance and cleaning works.

There is the risk of electric shock!



DANGER:

Allow the product to cool down before you clean it.

Hot surfaces may cause burns!

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



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

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



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

If a round tray is supplied with the product:

- Clean the tray with liquid dishwashing detergent before initial use.
- Pay attention to clean after every use.
- Use lemon or vinegar for persistent stains.

Cleaning the control panel

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



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

Control panel may get damaged!

Cleaning the oven

To clean the side walls

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.



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

Replacing the oven lamp



DANGER:

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!



The oven lamp is a special electric light bulb that can resist up to 300 °C. Oven lamps can be obtained from Authorised Service Agents or technician with licence.



Position of lamp might vary from the figure.



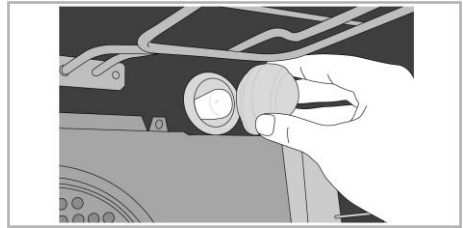
The lamp used in this appliance is not suitable for household room illumination. The intended purpose of this lamp is to assist the user to see foodstuffs.



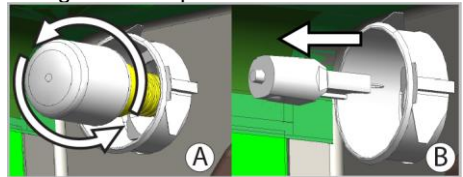
The lamps used in this appliance have to withstand extreme physical conditions such as temperatures above 50 °C.

If your oven is equipped with a round lamp:

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



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



4. Install the glass cover.

7 Troubleshooting

Oven emits steam when it is in use.

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

Product emits metal noises while heating and cooling.

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

Product does not operate.

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

Oven light does not work.

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

Oven does not heat.

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

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

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



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

Product Guarantee

Guarantor: **Beko plc, 1 Greenhill Crescent, Watford, Hertfordshire, WD18 8QU**

12 months breakdown and repair guarantee

The guarantee does not in any way diminish your statutory or legal rights. Your **appliance** has the benefit of our manufacturers' guarantee which covers the product for 12 months from the date of original purchase. This gives you reassurance that if within that time, your **appliance** is proven to be defective because of either workmanship or materials, we will at our discretion either repair or replace your **appliance**. The appliance must be correctly installed, located, and operated in accordance with the instructions contained in the user manual. The guarantor disclaims any liability for accidental or consequential damage.

The Guarantee is subject to the following conditions.

- Documentary proof of the original purchase date is provided.
- The appliance has been installed and operated correctly and in accordance with our operating instructions.
- The appliance is used only on the electricity supply on the rating label.
- The appliance has only been used for normal domestic purposes.
- The appliance has not been altered, serviced, dismantled or otherwise interfered with by any person.
- The appliance is used in the United Kingdom or Republic of Ireland.
- Any parts removed during repair work or any product that has been replaced becomes our property.
- The guarantee is not transferable if the product is resold.

The Guarantee does not cover.

- Transit, installation, or delivery damage.
- Accidental damage.
- Misuse or abuse.
- Replacement of any consumable items or accessories. These include but are not limited to: plugs cables, light bulbs, knobs, filters, and flaps.
- Repairs or replacements required as a result of unauthorised repairs or inexperienced installation that fails to meet the requirements contained in the user guide or instruction book.

How to obtain after sales service, help or general advice

Please keep your purchase receipt or other proof of purchase in a safe place as you will need to show us this document if your product requires attention within the guarantee period.

Please also record your product details below, which will allow you to access our services more quickly and help us identify your product. The model number is printed on the front of the user guide and the serial number and model number is shown on your products rating label.

Model number	Serial number	Purchased from	Date of purchase

Please call our UK based Customer Service department if you need help or advice from us.
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Republic of Ireland 01 862 3411
You can also contact us through our website www.beko.co.uk

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