

Encastrable oven
Instruction manual

4401
4701 E
CIM30200TX

English version of the 285.6157.31
manual- 07.08.07

BEKO





Dear Customer!

We would like to take this opportunity to thank you for deciding to purchase one of our products. The appliance you have purchased fulfills the highest demands and is easy to use. Nonetheless, you should take the time to read these operating instructions. This way, you will become familiar with your appliance and can use it optimally and without disturbance. Please take note of the safety information. We wish you happy cooking with your appliance.

- Keep these operating instructions with your equipment. In case of selling or giving it to another person, be sure that the operating instructions accompany it. Thus the new user will be informed of its operating system and the related notices. These notices have been recorded for your security and others as well.

This product, is produced in modern environment, without giving harm to



facilities which are respectful to the nature



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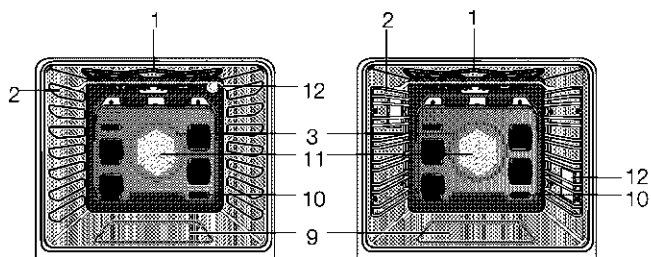
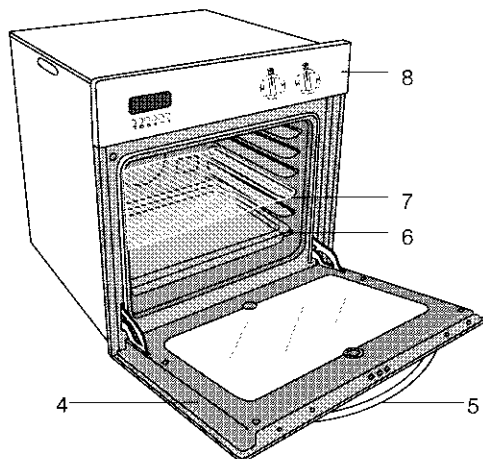
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1 Technical specifications

1. Upper heating element
2. Shelf positions
3. Ring heater (behind steel plate)
4. Front door
5. Handle
6. Tray
7. Grill shelf
8. Control panel
9. Bottom heater (behind steel plate)
10. Air exit holes
11. Fan motor (behind steel plate)
12. Lamp



	4401	4701 E	CIM 302000 TX
Outer width	594 mm	594 mm	594 mm
Outer depth	550 mm	550 mm	550 mm
Outer height	595 mm	595 mm	595 mm
Installing dimensions			
Width	600 mm	600 mm	600 mm
Depth	560 mm	560 mm	560 mm
Height	600 mm	600 mm	600 mm
Oven output	2500 W	2500 W	2400 W
Grill output	1100/2300 W	1100/2300 W	1100/2300 W
Ring heater	-	1800 W	1800 W
Fan motor	+	+	+
Supply voltage	220-230 V ~ 50 Hz	220-230 V ~ 50 Hz	220-230 V ~ 50 Hz
Lamp	15/25 W	15/25 W	15/25 W
Cooking	In models with timer, programmed or non programmed with electrical timer		

2 Safety precautions and important items

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

☞ Before plugging your equipment, be sure that the tension and the frequency given on the indicator plate correspond to your electricity installation.

* Before applying to authorized service, have the electrical wiring of your home ready for connection.

* If the current value is less than 16 Amperes please have 16 A fuse with electrician.

* The ground cable should always be performed by the manufacturer or its authorized service agent or a similarly qualified person. Our company shall not held responsible for any damage caused by the utilisation of the oven without ground cabling.

* While locating your oven; do not squeeze the supply cord under the oven body or inside the oven door, because the cable isolation can be damaged.

* If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

☞ Don't change the qualifications of this equipment. It would represent a danger for you.

☞ Verify the general appearance of your

equipment by identifying possible damages during the transportation.

* In models with the timer:

Always adjust the timer during the first operation or after any interruptions of the electric supply. Otherwise, your oven will not operate.

* Do not attempt to move the appliance by pulling the door and/or handles.

* Do not forget to remove the packaging material near the tray and wire grill, and the polysthrene stuck to the front door glass.

* Whilst the appliance is in use; avoid touching heating elements inside the oven as the accessible parts of the appliance will become very hot.

*** The cooling fan will continue for a while after switching the oven off.**

* Always switch off the appliance from the mains when the appliance is not in use before cleaning or in the unlikely event of any probable product failure.

*** Ensure the appliance is switched off before replacing the lamp, to avoid the possibility of electric shock.**

* In models with Grill;

* Always use oven gloves when removing the grill rack and dishes from inside the oven when in use.

* If, whilst cooking, steam produced comes into contact with cool surfaces on the outside of the appliance, it will condense and produce water droplets. This is quite normal and is not a fault. Wipe it with a dry cloth.

Preparation and burning off Important for asthmatic sufferers

The protective coatings need to be burnt off before the first use of your appliance. Fumes will be emitted but this is quite normal.

Ensure the room is very well aired during the burn-off-process. Avoid direct inhalation of the fumes generated during this process.



Do not connect the cooker to the electricity supply until all packing and transit protectors have been removed. The packaging materials can cause danger for children.

- While the front door is open do not put a heavy object on it, and allow children to sit on it.
- The exterior surface of the oven may heat up during grilling. Therefore, keep your children well away from the oven.



Some technical properties can be changed without informing before, in order to improve the product quality.

Some figures inside the instruction manual may be schematical, and may not be suitable to your product. The values which are expressed both on the prints of the product, or within the documents distributed together with the product are the values that are found after some tests within the laboratory conditions according to the related standarts. These values may change according to the environment conditions as well as the usage situations of the product.

3 Installation and preparation

Electrical connection

☛ Before your appliance is connected to the main electricity supply, check to ensure that the voltage and the frequency shown in the data plate correspond with your power supply. You can find the rating plate under the front door. When you open the door, you can see data plate left bottom side of the cavity entrance.

Warning!

This appliance must be earthed!

☛ A cable without a plug is provided together with your oven (**H05 VV-F 3G 1.5**)

Take care to connect as below:

- * Brown cable = L (Live)
- * Blue cable = N (Neutral)
- * Green / Yellow cable = E (Earth)

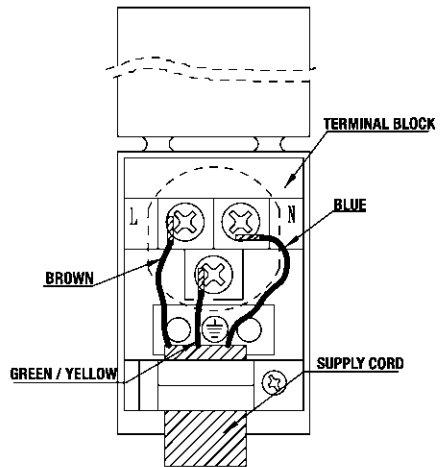
* This product must only be installed by a qualified electrician eg. local electricity company to a suitable double pole control unit with a minimum contact clearance of 3 mm in all poles which should be adjacent to (but not above) the cooker in accordance with IEE regulation, Failure to observe this instruction may result in operational problems and invalidation of the product warranty.

If the appliance is connected by a plug, this plug must easily be accessible after installation (but not above the hob).

The cable length should be 2 m. max for isolation safety.

Our company shall not be held responsible for any damage caused by utilization of the oven without proper grounding.

☛ Before applying to Authorized Service, have the electrical wiring of your home ready for connection.



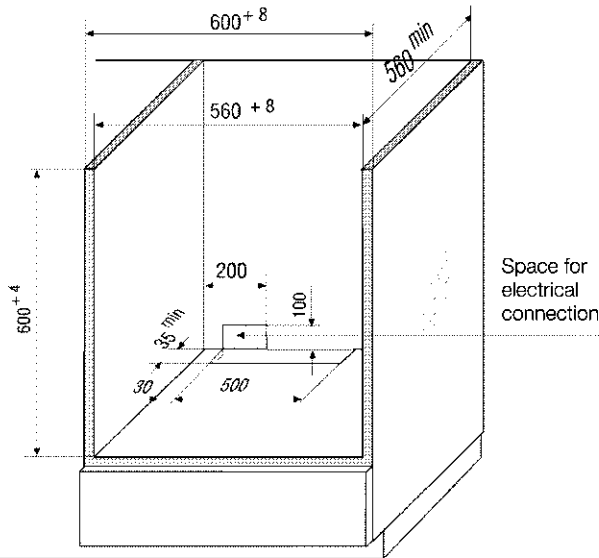
1. Open terminal cover with screwdriver
2. Open cable clamp
3. Change the cable according to this schema.

Take care to connect as below:

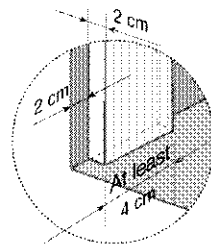
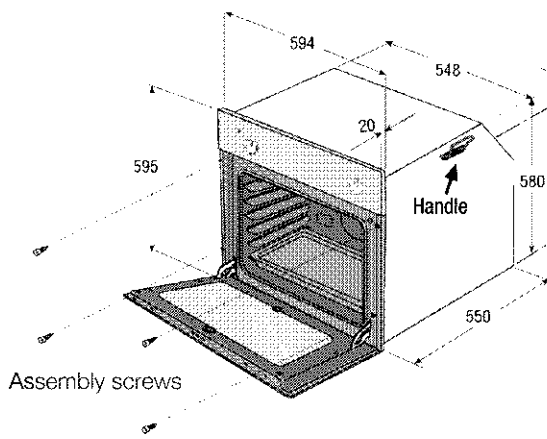
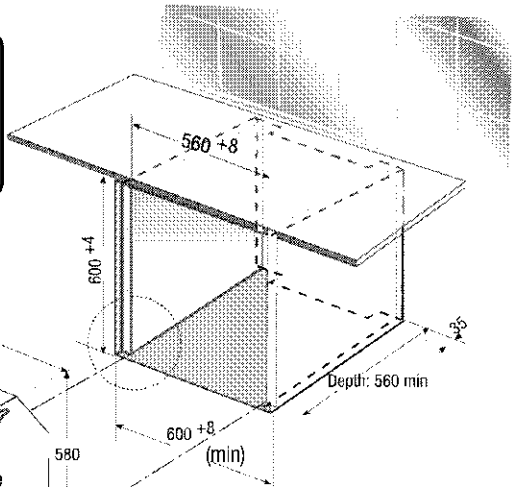
- Brown cable = L (Live)
- Blue cable = N (Neutral)
- Green/Yellow cable = E (Earth)

4. Fix the cable clamp
5. Close terminal cover

Positioning of the Oven

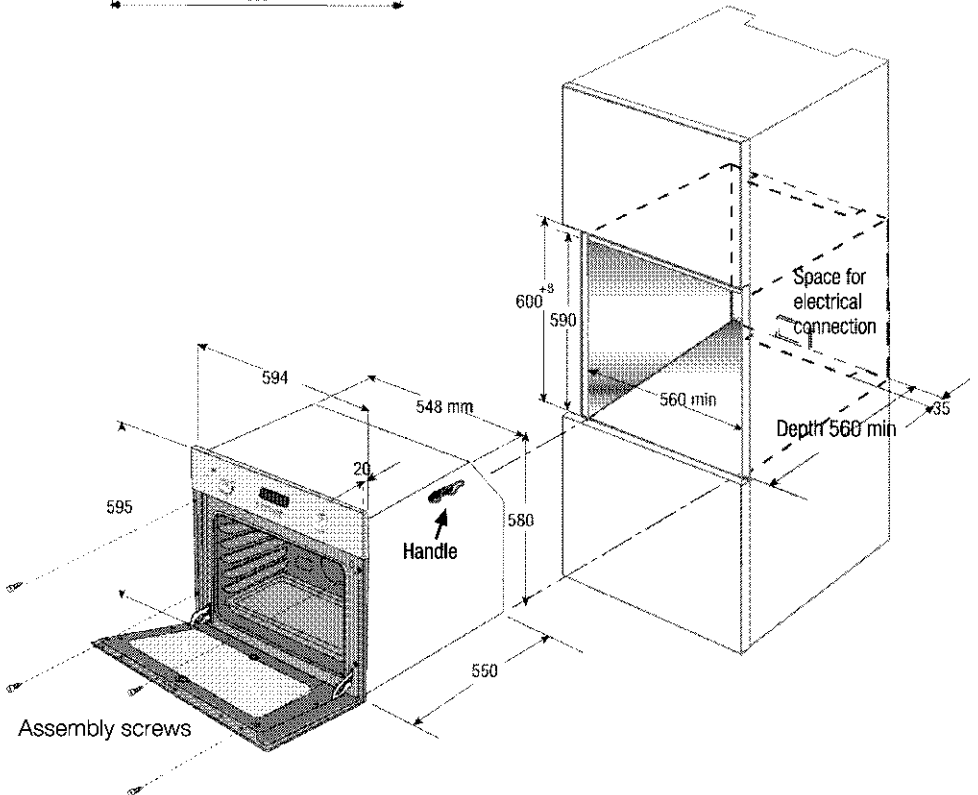
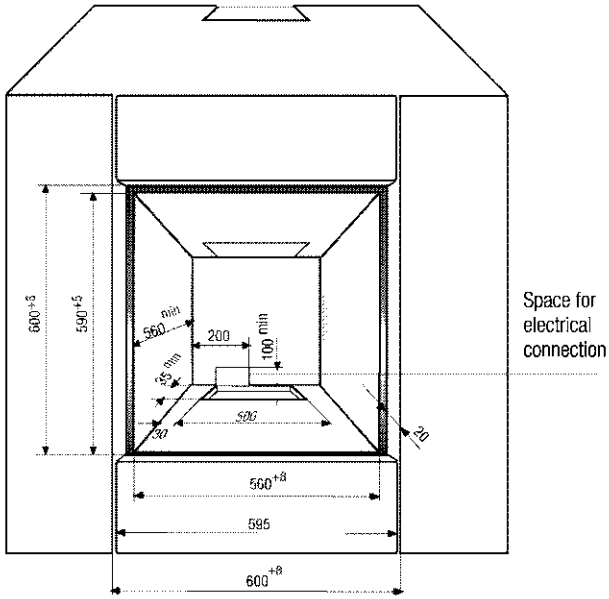


! Please use the slots or wire handles located at both sides to move the product.
 Note: If your product has wire handles, please push the handles back into the side walls after you move the product.



On each side of the installation cavity, position a piece of the same depth as the cabinet.

Positioning of the Oven



Oven-Mounting and Warnings

Things to Pay Special Attention to Regarding the Electrical Connection

- Have the device's electricity connected by a certified electrician.
- This device belongs to the primary protection class and must be operated only via a grounded electrical connection.
- The device must be installed in such a way as to prevent contact with the electrical connections.
- If, together with the product, a main cord is not provided, or if a main cord is provided without a plug: a circuit breaker must be used with the product such that a 3 mm gap stands between all contacts capable of severing the electricity among all of the poles on the product.
- During product installation, ensure that no more than one of its side surfaces, if necessary, stands close to a high wall or cupboard. In wall ovens that come with the pyrolytic cleaning function, a minimum distance of 30 mm must be left between the oven's front panel and furniture or wall of the building.
- The constituent materials of the installation cavity must be able to withstand a temperature of 100 °C. This is especially applicable to and important for wooden materials, coverings that adhere to edges, plastic surfaces, applied adhesives, paints and polishes. Furniture in the device's immediate vicinity must be able to withstand a temperature of at least 70 °C.

Matters to Pay Special Attention to Regarding the Oven's Installation Cavity!

- For the furniture cavity dimensions and the placement of the device, see the diagram.
- If a drawer is to be located underneath the device, a separator panel must be placed between the device and the drawer.
- Because the device is installed flush with the back wall, the electrical socket, except for the device's mounting area, must be located in an easily accessible place.

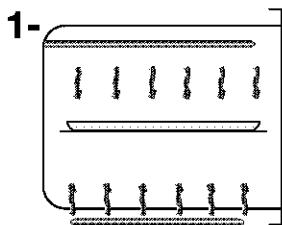
Matters to Pay Special Attention to Regarding the Positioning of the Oven

- By pushing the device, insert it fully into the furniture compartment. Attention! During insertion, ensure that the electrical cable is not broken or pinched.
- For air circulation, some empty space must remain between the walls and the compartment into which the device is installed. For this reason, prior to stabilizing/immobilizing the device, try to center it within the cabinet.
- After positioning the device, stabilize/immobilize it with screws as shown in the diagram.
- The space between the upper surface and the device must not be blocked/occupied by any object.

When removing the oven from the furniture cavity,

- Disconnect the device's electricity.
- Unscrew the stabilization/immobilization screws.
- Remove the device by slowly lifting and pulling out.

4 The superior features of your oven



Conventional oven:

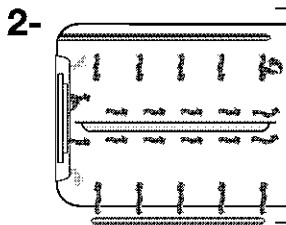
In this position you can perform by operating the lower and upper heating elements.

* The lower and upper heating elements ensures even cooking of both sides of your food.

* You can sterilize your food (in preserved position) in your oven (refer to on how to sterilize/to make canned food).

In this position use 1 tray for cooking.

In this position you can grill.



Fan assisted oven:

Fan-assisted oven position
Your oven facilitates multi-functional utilization through its bottom heating element, top heating element and turbo fan.

This system ensures that your food is cooked in the best possible manner by using the functions of your oven in a most efficient manner.

In this position you can cook by operating the bottom resistance and turbo fan according to the characteristics of the meal you cook.

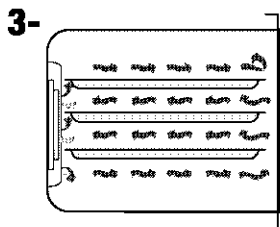
In these positions cook will one tray.

You can use this position to fry to top of your meal better.

defrost

You can use this position to fry to top of your meal better.

You can use this position to fry to bottom of your meal better.



Turbo oven:

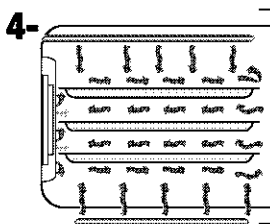
In this position, you can perform the functions listed below by operating the turbo-heating element and turbo-fan.

* In timer equipped models; timer and heater are connected serially. Therefore, to run heater, your timer must be adjusted (please refer timer guide).

* For food that is cooked at the same temperature but has different cooking times, you should set the oven program according to food which has shortest cooking period Set the additional duration for the remaining foods after taking out the food that has first been cooked.

* Energy conservation can be achieved with your oven by cooking two or three different foods at the same time, without mixing their odours.

* Pierce the dough to prevent the space between the trays from becoming blocked through swelling while cooking pastries in the turbo position using three trays.



3D function :

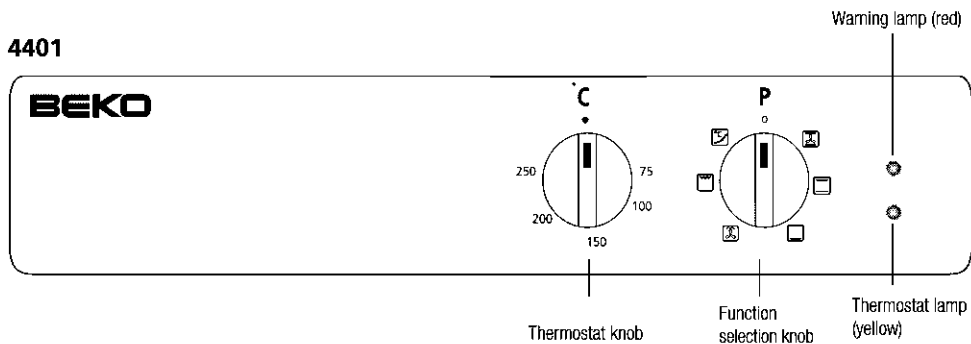
In this position, bottom resistance, top resistance, turbo resistance and turbo fan operate. It is used as alternative for turbo oven when we want to cook the bottom and the top better without mixing the smells to each other.

5-

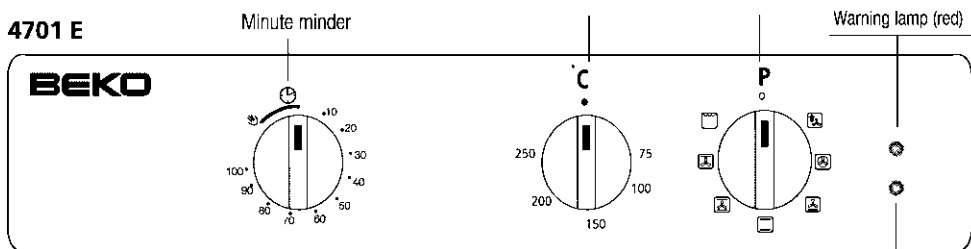
Booster mode is just for preheating. Don't use this mode for cooking proposes.

5 Introduction of control panel

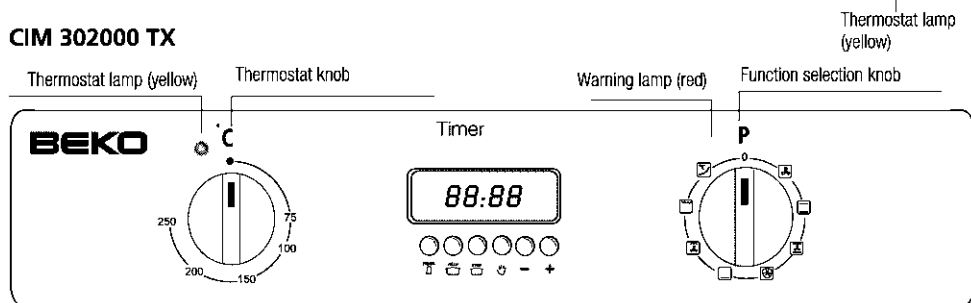
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Warning lamp (red)

Indicates oven operation.

Thermostat lamp (yellow): If oven inner temperature exceeds your settled temperature, thermostat cuts off your appliance circuit and turn off lamp.

Minute minder knob

There is an alarm clock that can set up cooking time up to 100 minutes. It's operated by setting with a knob and turning in the direction of clock needle (towards right). At the end of the time we set up "Chinn" sound is heard and electrical current becomes over automatically. If operating the oven more than 100 minutes is necessary or if you want to set up the time yourself, turn the knob to manual position "🕒". In this condition, clock does not cut off the electrical circuit To shut off the oven, reset the clock or bring the selector knob to "0" position.

Operating the oven part

Oven heating control knob

This knob is used together with the "function selection" knob. Select the desired stage with the "function selection" knob. Then rotate the "oven heating control" knob clockwise. The lamp and the heating elements in conjunction with the stage you have selected, or the fan will come on line. The temperature in the oven shall be sensed by the thermostat. The thermostat switches off the heating element and the thermostat light when the set temperature level is reached inside the oven. When the temperature falls below thermostat comes back on line and the thermostat light illuminates. This way, the set temperature level is maintained throughout the cooking period.

Function selection knob

This knob allows you to select functions and carry out checks. The functions and their stages are explained below. In order to operate the stages, you need to bring the "function selection" knob together with the "oven heating control" knob to the desired temperature degree and adjust the timer if there is. If your cooker has timer; refer to the description of timer usage.

- * The kinds of food you want to cook, Thermostat positions, Shelf positions and recommended cooking times are given at the cooking table.
- * Bring the knobs to the position you want.
- * Preheat the oven for 10 minutes with oven door closed.
- * Locate the meal you want to cook into the oven after preheating.
- * After cooking, bring the knobs to the "0" position.

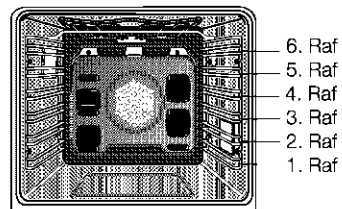
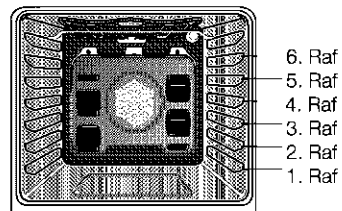
3 D function (if available)

Circular heating element and fan runs with top and bottom heating elements. By using this function you can cook 3 trays of food simultaneously with best quality.

Booster function (if available)

1. Adjust the "heating control knob" to the desired oven temperature.
2. Turn the "function selection knob" to the booster stage.
3. Your ovens immediately start to operate and thermostat light will be ON.
4. When the oven reaches to selected temperature the thermostat light will go OFF.
5. After thermostat light goes off reset the "function selection knob" to desired oven cooking mode.

Don't forget that the Booster mode is just for preheating. Don't use this mode for cooking proposes.



The stage of function selection knob

4701 E



Fan and oven lamp are on.



Ring heater with fan



Fan and bottom heater are on.



Top and bottom heaters are on.



Fan, top and bottom heaters are on.



Fan and top heater are on.



Means only the grill heater is on. You must bring to the heating control knob to the maximum temperature.

4401



Fan, top and bottom heaters are on.



Top and bottom heaters are on.



Bottom Heater



Grill 1 with fan



Grill 2



Booster function

CIM 302000 TX



Defrost



Top and Bottom Heater



Top and Bottom Heater with fan



Ring heater with fan



Bottom Heater



Grill 1 with fan

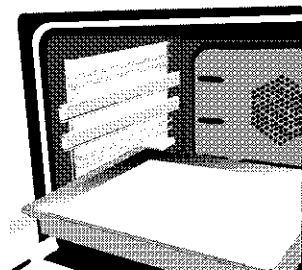


Grill 2



In models with Telescopic shelf (sliding rack)

In level 1, the oven is equipped with a telescoping rail. This makes it easier to push foods into the oven and remove them. Use the large baking sheet for this purpose. The metal pins on the rail must catch in the insets on the front edge of the baking sheet.



Cooking table

Foods	COOKING PAN	SHELF POSITIONS				THERMOSTAT POSITION	COOKING TIME (min)			
		Fan with ring heater	3 D	Top and bottom	Fan with Top and bottom		Fan with ring heater	3 D	Top and bottom	Fan with Top and bottom
Short bread	24-26 cm bread mould	3	3	2-3	3	170-180	15-25	15-25	25-35	20-25
Cake in mould	18-22 cm cake mould	3	3	2-3	3	170-180	20-30	20-30	25-35	20-25
Cookie	Cooking sheet	4	4	2-3	3	170-190	20-30	20-30	25-35	20-25
Flaky pastry	Cooking sheet	4	4	2-3	3	180-190	20-30	20-30	25-35	20-25
Brioche	Cooking sheet	4	4	2-3	3	160-180	20-30	20-30	25-35	20-25
Pastry	Big tray	4	4	2-3	3	☒/☒ :180-190 ☒/☒ :190-200	35-45	35-45	40-50	30-40
Yeast dough	Big tray	4	4	2-3	3	☒/☒ :190-200 ☒/☒ :200-220	25-35	25-35	35-45	25-35
Biscuits	Cooking sheet	4	4	2-3	3	170-180	15-25	15-25	20-30	18-22
Cake	Big tray	4	4	2-3	3	170-180	20-30	20-30	25-35	20-25
Millefeuille pastry	Big tray	4	4	2-3	3	200-210	20-30	20-30	25-35	20-25
Lasagne	Lasagne dish	4	4	2-3	3	170-180	35-45	35-45	40-50	30-40
Pizza	Big tray	4	4	2-3	3	200-220	20-30	20-30	30-35	25-30
Roast beef	Roasting dish	4	4	2-3	3	250 (15min)*	90-120	90-120	110-120	100-110
Lamb shoulder	Roasting dish	4	4	2-3	3	250 (15min)*	65-80	65-80	70-90	60-75
Roasted chicken	Roasting dish	4	4	2-3	3	250 (15min)*	55-65	55-65	60-70	50-60
Roasted turkey (5,5 kg)	Big tray	4	4	2-3	3	220 (25min)*	170-220	170-220	180-240	150-210
Fish	Roasting dish	4	4	2-3	3	200	15-20	15-20	15-25	15-20

*For roasted meats, the thermostat starts with the highest level and decreases to 150°C after 15 minutes.

- The values listed in the table are the results obtained from laboratory testing.
- You may find different flavours of the food according to your own cooking and usage practices.
- If you wish, you can add the time it takes to pre-heat the oven to the values listed in the table.

Shelf position (In fan with ring heater model+ 3D model)
For 3 trays : 2 - 4 - 6
For 2 trays : 4 - 6
For 1 trays : 4

- Fan with ring heater
- Top and bottom heater
- Fan with Top and bottom heater
- Pizza function
- 3 D
- Fan with ring heater + top and bottom heater (IF AVAILABLE)

Note: The values on the cooking table are the results we got in our laboratory.

The cooking table may be changed according to the quantity of products. You can find different tastes suitable for your harmony according to your cooking and using habits.

* If you want use the oven tray and want to make a cooking in another pot, prefer the right cooking adjustment because of your experiences.

* Don't use the pots that have heat perfecting or bad conduction and glass pots for making cooking pastry. The oven tray is the convenient off all.

* To use mold makes a better result for cooking cakes

* The cooking time may be changed according to the quantity of products.

* When putting the trays into the oven, be careful to put the trays on a level with others.

* Before cooking, make a first heating for 10 minutes , then put your food into oven.

* 5 minutes prior to the finishing time you can close the system for providing energy savings with non- opening the door.

After closing your oven; the ventilate goes on to work for a little to cool the electrical heaters on your oven.

The accessories on product (according to different models)

* Grill; For grilling or putting saucepan when using another pot in oven.

* Oven tray (grand); For cooking pastries.

* Grill in tray; For grilling

* Deep tray; For cooking the watery foods, recommending

* Glass tray; For cooking the watery foods, recommending

Warning about glass tray

* After cooking, don't put the glass tray that you out of the oven on wet and cold surface. Wait for it's cooling on a dry cloth.

* Don't put the glass tray, that you take out of the refrigerator, into the hot oven.

* Don't cut the metarial in glass tray with knife.

* Don't clean the trays of the oven with metarials such as hard brush, dish fiber or knife. During cleaning, don't use metarials with sharp edge.

* Do the cleanings of glass surface with special glass cleaning materials.

Sterilizing (canned)

For this process firstly;

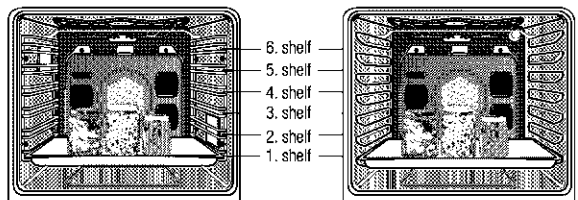
Put the tray to first shelf. Put 1/2 liter water at approximately 80°C into tray. Pay attention to the jars for being not contacted each other. Close the lid of your oven. Brings the ovens "function selector" knob to "☐" position Then;

To sterilize fruits;

Turn "Oven heating remote-control device" knob between 150-200 °C (approximately 180 °C). After 45 minutes, bring "function selector" knob to "O" positon. Take out of the oven after 30 minutes.

To sterilize vegetables;


Turn "Oven heating remote-control device" knob between 100-150°C. After 80-90 minutes, bring "function selector" knob to "O" positon. Take out of the oven after 30 minutes.



Grill Function

Attention

- **Always keep the oven door closed when grilling.**

☛ Preheat the grill at  (grill setting) for approximately 5 minutes. For this period the heat control knob shall be at the **max** setting and the door must be closed.

☛ The indicator light will illuminate to show that the grill is switched on.

☛ we advised, If tray and thread grill are given with oven; use these when making grill.


☛ Apply oil on the grill shelf to prevent meat from sticking on the bars.

☛ If you use big grill shelf; put a tray on one of the bottom shelves in order to collect oil and for easy cleaning put some water in it.

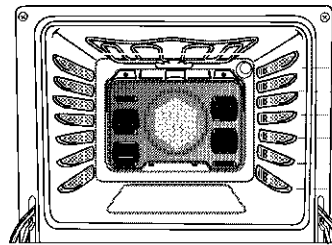
☛ Use 4 or 5. shelf position for grilling.

☛ **Do not allow children to sit or stand on the oven door when the door is open.**

- Ensure the food is correctly positioned under the grill element.
- Food which requires browning only should either be placed under the hot grill in the grill pan, or on the floor of the grill compartment, according to the depth of the dish. The grill pan wire grid may be removed.
- Do not line the grill pan with aluminium foil as the increase in heat is a fire hazard.
- Plates and dishes placed on the floor of the grill compartment will be heated when the main oven is in use.

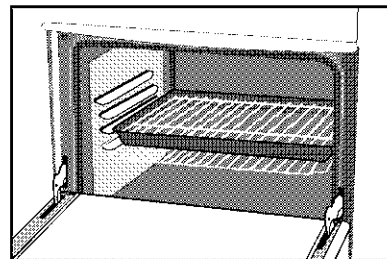
Grill 	Shelf position	Cooking duration (min.)
Lamb	4 - 5	12-15
Lamb chops	4 - 5	12-15
Beef		
Veal chops	4 - 5	15-25 (1)
Mutton chop	4 - 5	15-25 (1)

(1) Depending on the thickness



6. raf
5. raf
4. raf
3. raf
2. raf
1. raf

If tray and thread grill are given with oven; use these when making grill.

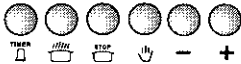






☛ Accessible part may become hot when the grill is in use.
Don't allow children to be close.

Operating the clock/programmer

You should adjust the electronic timer prior to using the oven. Otherwise your oven will not operate.

The electrical current for the heating elements flows through the electronic timer. The timer must be set in order for the heating elements to come into operation.



- TIMER**
 : Programming button for warnings
-  : Cooking period adjustment button
-  : Cooking terminating time adjustment button
-  : Manual adjustment button
(non-programmed cooking)
- +** : Time adjustment buttons

Your oven's electronic timer operates similar to a normal timer. Your oven's electronic timer will be reset if the electricity is cut-off. The electronic timer will run slowly if the frequency of your supply power is less than 50 Hz. (This malfunction is not due to your timer. In such cases, you must readjust your timer).

The timer of your oven ;

1. You can adjust cooking durations between 00.00 - 24.00 hours.
2. You may also use it as a chiming alarm between 00.00 - 24.00 hours.
3. You can run fully-automatic, semi-automatic and non-programmed (manual) a cooking programmes. (The heating elements inside the oven are connected to the electronic timer and are programmable.)

The following functions are available on your programmable timer;



- * Automatic, semi automatic or manual modes,
- * Current time clock display in 24h format,
- * Timer alarm that can be used as a minute minder.

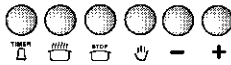
Please note

- * The timer controls the oven-heating element only and the current time of day must be set before the oven will function.
- * If the timer has been set to an automatic or semi automatic programme, the daily time cannot be readjusted, the semi or auto programme, must be cancelled to do so. See **"How to cancel automatic programme"**.

How to set the current time of day

The clock display uses a 24 hour configuration; so 8:30 pm = 20:30.

- * Press and hold   buttons at the same time.
- * Press **"+"** button to increase or **"-"** to decrease the time.
- * Adjust using the **"+"** or **"-"** button to set the current time. If **"Auto"** flashes, see **"How to cancel automatic programme"**.
- * Release the buttons, the clock will now start.



Manual cooking (Or to cancel a programme)

- * Press button, press the “-” button until 0:00 is displayed.
- * Press the button.

The “Auto” and sign will disappear.

- * Set the oven knob to the required cooking temperature and the function selection knob to the desired position.
- * The oven will switch on. The Amber oven indicator will light.
- * At the end of cooking process, switch off by resetting the oven thermostat knob to the “•” (off) mark.

Note: The timer will not switch off the oven. To switch the oven off, turn the oven thermostat and selection knob to the “•” (off) mark.

Semi-automatic programming

This mode allows a manual start time but an automatic switch off time, which is very useful to prevent the food from over cooking.

- * Press button. Press the “+” (or “-”) button, to set the cooking period (“Auto” and will be displayed) in minutes.
- * Set the oven thermostat knob to the required temperature and the function selection knob to the desired position.
- * The oven will switch on and cooking will commence.
- * The programmer will switch the oven off at the end of the preset cooking time. “Auto” will flash and the timer alarm will bleep. To turn off the alarm press the button.
- * Set the oven thermostat knob to the “•” (off) mark.
- * Press button to cancel “Auto”.

Automatic programming

The programmer will switch the oven on and off at the required times.

- Ensure the oven thermostat is in “•” (off) position, and the correct time has been set.
- * Press the button to cancel any program stored. (Auto and symbol will not be displayed)
- * Press the button and press “+” (or “-”) button to set the stop time required. (and “Auto” will be displayed)
- * Press the button and press “-” button to set the required cooking period.
- * Set the oven knob to the required cooking temperature and place your food in the oven.
- * The oven will switch on at the required time, cook the food and switch off at the predetermined time.
- * At the end of cooking process the alarm will bleep and “Auto” will flash. To turn off the alarm press the button.
- Press button to cancel “Auto”.
- * Set the oven thermostat and function selection knob to the “I” (off) mark.

Note: Make sure you follow the food manufacturer’s instructions.

- * Press the button to view the remaining cooking time during cooking.

Timer alarm


The timer alarm can be adjusted to bleep between 0 and 23 hours 59 minutes. i.e. as a minute minder to remind you to switch off a hob heating zone.

- * Press the button, press the “+” or “-” buttons to set the desired alarm time.
- * The timer alarm will when the set time elapsed.
- * To turn off the alarm press the button.

How to cancel an automatic programme

- * Press button, press “-” button until the clock display reads 0:00.
- * Press button, the programme has now been cancelled.
- * The current time can then be reset.


If the clock does not switch into manual mode or the oven does not start:

Auto-program in the clock memory may be reset. Hold button “


For models equipped with a key lock:


The Demo mode is conditionally applicable as key lock. If it is activated, the relays remain open all the time. Thus, the timer can be operated as usual but the connected appliance or appliance module remains unaffected. This means that your child can select a cooking program but the program will not be activated and thus the connected appliance or appliance module will not be switched on.

To activate the demo mode/key lock:

1. Make sure that the clock is in manual mode and cancel any active programs.
2. Hold the “

To deactivate the demo mode/key lock:

1. Make sure that the clock is in manual mode and cancel any active programs.
2. Hold the “

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6 Maintenance and cleaning

☛ Turn off the main switch off before cleaning.

- ☛ Before switching on again ensure that all controls are in the OFF position.

Wipe over the control panel and knobs, with a damp cloth and polish with a dry cloth. Do not use oven cleaners or aerosols, scouring pads or abrasive powder for cleaning the plastic knobs as damage will occur. Do not attempt to remove any of the control knobs from the panel as this may cause damage and is a safety hazard.

Oven interior

Remove all trays and the grill from the oven. Clean the interior with a piece of moist, soapy cloth. Then, clean it once more with a wet piece of cloth and let it dry.

Do not use dry powder agents for cleaning.

- ☛ We recommended immediate cleaning of acidic substances such as oil, lemon etc..
- ☛ Use a damp cloth to clean the interior and exterior. Never use any sharp instruments, abrasive household cleaner, or detergents for cleaning. For hard stains use suitable washing liquid.

☛ Cleaning can be accomplished using a soft piece of cloth wetted with soapy water or with commercially available special surface cleaners and a soft piece of cloth. Especially use liquid paste or cream type cleaners.

Warning!

Never clean the inside of the oven and trays with hard brushes, steel pads or knives.

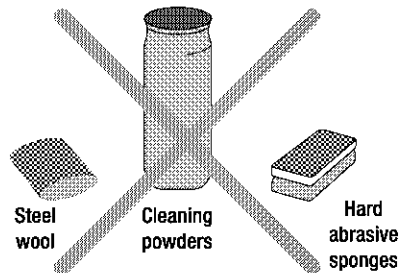
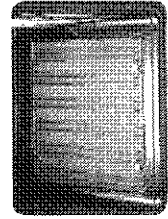
***Commercially available special cleaners may be used after carefully reading of the warning labels written on them. Do not use cleaning agents containing acid or chlorine.**

☛ Catalytic-enamelled models (if available);

The oven interior of this model is coated with catalytic enamel. Since the catalytic enamel is self-cleaning, you do not have to perform an extra cleaning after the cooking operation.

If your oven contains a steel

rack; To clean the steel rack, unscrew the 4 screws. After cleaning, assemble the steel rack back to the oven body again.



Do not use the above materials to clean ceramic glass and stainless steel surfaces.

Color change is not due to the change in the material properties, but rather it stems from insufficient cleaning of burnt residue that accumulates on surfaces, abrasion on the glass surface which is caused by pots and pans along with the use of improper cleaning agents.

Lowering the heating element

Warning!

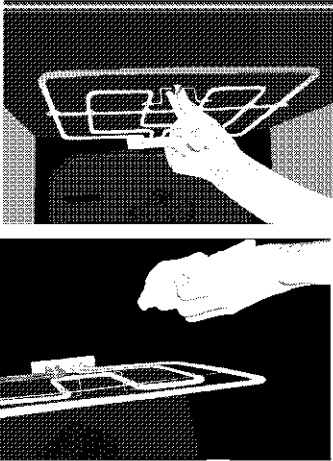
Make sure that the heating element is sufficiently cool before you start cleaning.

1. Unlock the heating element by loosening the screw at the ceiling of the oven cavity.

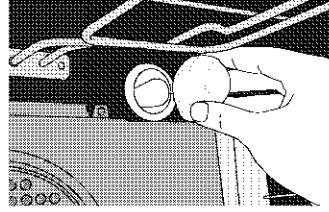
Warning!

Never switch on the heating element or place any weight on it when the heating element is in the lowered position.

2. After cleaning, move the heating element upwards and screw it back to the ceiling of the oven cavity.



Replacing the oven lamp (In models with lamp):

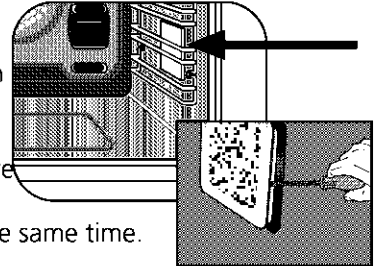


1. Unplug the power cable.
2. Then, remove the protective glass cover of the lamp inside your oven by turning it counter clockwise.
3. Then, remove the bulb by turning it counter clockwise.
4. After installing the correct bulb obtained from an Authorized Service, reinstall the protective glass of the lamp.

For the square-shaped lamp models:

There are 2 square-shaped lamps at right and left side of the oven inside.

Both lamps are on and off at the same time.



Replacing the Oven Lamp

Disconnect the appliance from the supply
Take out screws on the side shelf
Take out Lens of the oven lamp by means of the flat screwdriver
Replace defective lamp with the new one.
Reinstall lens and side sheelf. Lamp type is 220-230V, 15/25W E14,T300°C

Future transportation

Transporting the oven;

Store the original box of your oven.
Transport the oven in its original carton.
Follow the guidance marks printed on the carton.

To prevent the wire grill and tray inside the oven from damaging the oven door, place a strip of cardboard or paper of 1 to 1.5 cm onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the sidewalls.

If you do not have the original carton;

Take the necessary precautions in order to prevent the exterior panels, and the glass surfaces of the oven from being damaged.

Pack the oven in bubble wrap or thick cardboard and tape it securely in order to prevent damage during transportation.

The oven must be transported in an upright position. Do not place other items on the top of the cooker.

7 Process that you must do before calling service

Before calling service, please do the controls below



If the oven is not heating;

Your product's plug can be not connected to grounded socket. Fuse can be off. In the models with clock, clock can be not set up.



If your oven is not working;

In multi-system oven, is function selector knob set up to necessary functions?



Is temperature device mode with oven heating remote-control device knob?



Is the fuse of socket that the oven's connected or main fuse off?



If internal illumination lamp is off;

Is there electricity? Can the lamp be out of order? If its out of order, change it by looking guide.



Cooking (if top and bottom part is not cooking equal);

Control the temperature value, time of cooking and shelf positions according to using guide.



If there is still problem in the product; please call authorized service.

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