

Built-in Oven

BWOS24100
BWOS24200

Instruction Manual

Blomberg

Please read this manual first.

Dear Customer,

We would like you to obtain best performance with your product that has been manufactured in modern facilities and passed through strict quality control procedures.


Therefore, we advise you to read through this User Manual carefully before using your product and keep it for future reference. If you hand over the product to someone else, deliver the User Manual as well.

The User Manual will help you use the product in a fast and safe way.


- Read the User Manual before installing and starting the product.
- You must strictly observe the safety instructions.
- Keep this User Manual within easy reach for future reference.
- Also read other documents supplied with the product.
Remember that this User Manual may also be applicable for several other models.
Differences between models are explicitly identified in the manual.


Explanation of symbols

Throughout this User Manual the following symbols are used:

 Important information or useful hints about usage.

 Warning for hazardous situations with regard to life and property.

 Warning for electric shock.

 Warning for risk of fire.

 Warning for hot surfaces.

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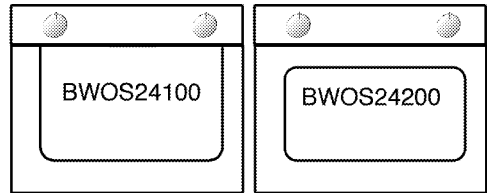
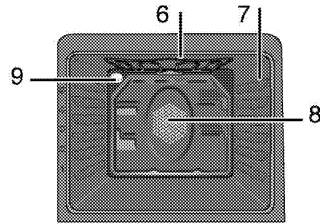
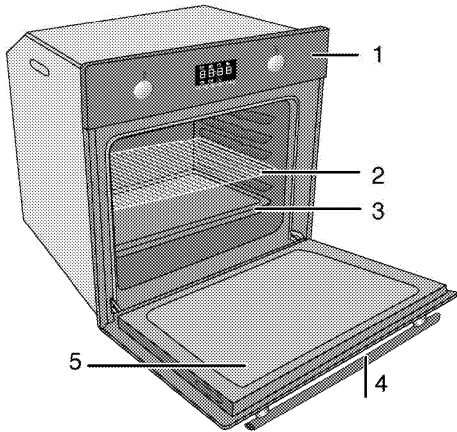
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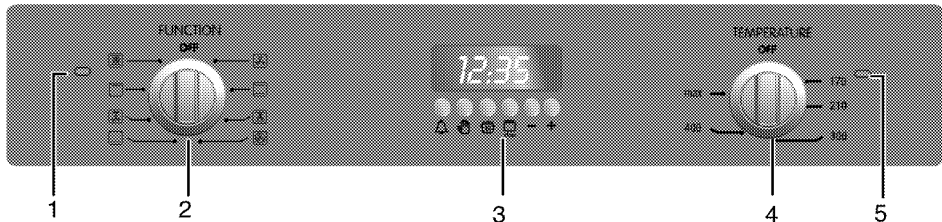
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1 General information

Overview



- | | | | |
|---|--|---|--------------------------------|
| 1 | Control panel | 6 | Top heating element |
| 2 | Wire shelf | 7 | Shelf positions |
| 3 | Tray | 8 | Fan motor (behind steel plate) |
| 4 | Handle | 9 | Lamp |
| 5 | BWSO24100 has -U- shaped stainless steel door capping
BWSO24200 glass door no capping | | |




- | | | | |
|---|---------------|---|-----------------|
| 1 | Warning lamp | 4 | Thermostat knob |
| 2 | Function knob | 5 | Thermostat lamp |
| 3 | Digital timer | | |

Technical Data

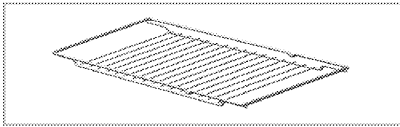
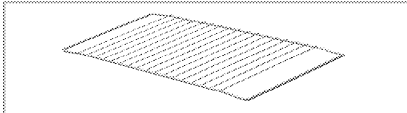
Voltage/frequency	240 V ~ 60 Hz
Total electric consumption	2.5 kW
Fuse protection	min. 20 A
Cable type / cross section	BC-SIL 4X15 AWG
Cable length	max. 6,5 feet
Outer dimensions (height/width/depth)	595 mm(23" 27/64) /594 mm(23" 25/64) /567 mm (22" 21/64)
Installation dimensions (height/width/depth)	590 or 600 mm (23" 15/64 or (23" 5/8) /560 mm (22" 3/64) /min. 550 mm (21" 21/32)
Main oven	Multifunction oven
Inside illumination	25 W
Grill power consumption	2.2 kW

Accessories supplied with the unit

 Accessories supplied can vary depending on the product model. All the accessories described in the user manual may not exist on your product.

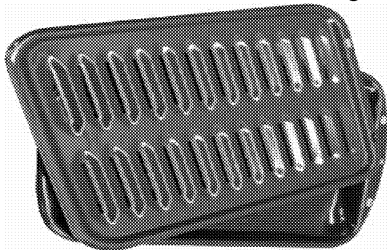
Wire shelf

Can be used for roasting and as deposit for baking, roasting and casserole dishes.



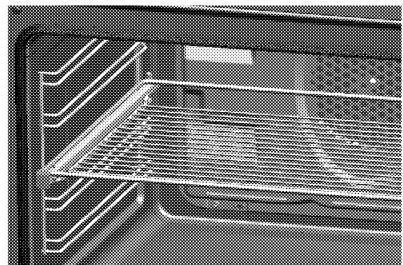
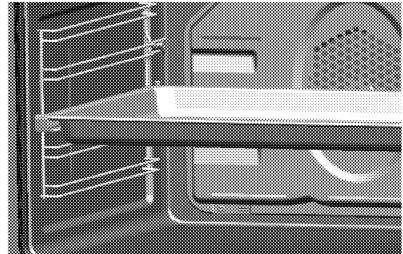
Broiling Pan

It is recommended for broiling.



Proper positioning of the wire shelf and tray on sliding shelves


Trays and wire shelves used with the sliding shelf (model dependant) must be positioned correctly with the inner edges of the shelf placed over the pins on the sliding shelf. This holds the shelf firmly in place".





2 Safety instructions


Explanation of safety instructions

The following types of safety instructions and information are used in this manual. They can be distinguished by the symbol and the initial signal word.

 **High risk of personal injury.**
Non-observance may or will cause serious injuries or death.

 **Risk of personal injury.**
Non-observance may or will cause minor or medium injuries.

 **Risk of material damage.**
Non-observance may or will cause damage on the appliance or other objects.

 **Tip for the user.**
Useful information on how to use the appliance. No injury risk information.

Basic safety instructions

- The manufacturer reserves its right to make changes in the technical specifications in order to improve the appliance quality without any prior notice. Figures included in this manual are for schematic purpose only and may not match exactly with your appliance. Values stated on the markings of the appliance or in other printed documents supplied with the appliance are obtained under laboratory conditions as per relevant standards. These values may vary according to the usage of the appliance and ambient conditions.
- 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.
- Never use when judgement or coordination is impaired by the use of alcohol and/or drugs.
- Do not operate the appliance if it is defective or shows any visible damage.
- Do not carry out any repairs or modifications on the appliance. However, you may remedy some malfunctions; see *Troubleshooting, page 31*.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates in high temperatures and may catch fire when it comes in contact with hot surfaces.
- Do not heat closed food containers and glass jars. Pressure that may build-up in the jar can cause it to burst.
- Ensure that no flammable materials are adjacent to the appliance as the sides become hot during use.

- 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. Keep all ventilation slots clear of obstructions.
 - Appliance may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heating elements etc. Keep children away!
 - Always use heat-resistant gloves when putting or removing the dishes into/from your oven.
 - Rear surface of the oven gets hot when it is in use. Gas / Electric connection should not touch the rear surface, otherwise the mains cable may get damaged. Do not trap the mains cable between the hot oven door and frame. Do not route the mains cable over the hot cooking section. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
 - Check all controls on the appliance are switched off after use.
 - Only authorized replacement parts may be used in performing service on the product. Replacement parts are available from factory authorized parts distributors. Contact the nearest parts distributor in your area.
 - Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors.
 - Ensure that no flammable materials are adjacent to the appliance as the sides become hot during use.
 - **Fire risk!** Do not store flammable material in the oven, and in the warming drawer.
 - **Do not use Water on Grease Fires-** Smother fire or flame or use dry chemical or foam-type extinguisher.
 - Always use Only Dry Potholders or heat-resistant gloves when putting or removing the dishes into/from your oven. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
 - Heating element may be hot even though they are dark in colour. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns- among these surfaces are (identification of surfaces – for example, oven vent openings and surfaces near these openings, oven door, and windows of oven doors).
 - Don't use the cooker with front door glass removed or broken.
 - Check all controls on the appliance are switched off after use.
- Never wear loose-fitting or hanging garments while using the appliance. Be careful when reaching for items stored in cabinets over the oven. Flammable material could be ignited if brought in

contact with hot surfaces or heating elements and may cause severe burns.

- Flame in the oven can be smothered completely by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.

- Place the oven rack in the desired position while the oven is cool. If racks must be handled when hot, do not let pot holder contact the heating elements.


- Pulling out the rack to the stop-lock is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.

- Do not use the oven to dry newspapers. If overheated, they can catch on fire.

- Do not use the oven for a storage area. Items stored in an oven can ignite.

- Do not leave paper products, cooking utensils or food in the oven when not in use.

- After broiling, always take any broiler pan out of the oven and clean it. Leftover grease in a broiler pan can catch fire next time you use the pan.

 For the warranty to be valid, the appliance must be installed by a qualified person in accordance with current regulations.

Safety for children

- Accessible parts of the appliance will become hot whilst the appliance is in use and until the appliance has cooled, children should be kept away.

- Accessible parts may be hot when the broil is in 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.
- 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.

Safety when working with electricity

- Any work on electric equipment and systems may only be carried out by authorized qualified persons.
- Even if the oven is off, the cooling fan continues working for a while after turning off the oven.
- In case of any damage, switch off the appliance and disconnect it from the mains supply by removing the fuse or switching off the circuit breaker.
- Ensure that the fuse rating is correct.
- Do not operate the appliance barefooted.
- Do not soak Removable Heating Elements-Heating elements should never be immersed in water

Intended use

This product is designed for domestic use. Commercial use is not admissible.

This appliance is not intended to use at mobile homes, recreational vehicles, This appliance should not be used for warming the plates under the broil, hanging towels and dish cloths etc. on the handles, drying and the space heating purposes.

All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.

Do not obstruct the flow of ventilation air.

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 broiling food.

Disposal

Disposing of packaging material

Packaging materials are dangerous to children. Keep packaging materials in a safe place out of reach of children.

DANGER

Risk of suffocation by the packaging materials!

Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.

The packaging material and transport locks are made from materials that are not harmful to the environment. Please dispose of all parts of the packaging according to environmental standards. This is beneficial to the environment.

Future transportation

i Do not place other items on the top of the appliance. The appliance must be transported upright.

Store the appliance's original box and transport the appliance in its original carton. Follow the guidance marks that are printed on the carton.

i Verify the general appearance of your equipment by identifying possible damage during the transportation.

To prevent the wire shelf 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.

If you do not have the original carton

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

3 Installation

Before installation

Important !

- All the information in this manual should be read completely before installation of the product.
- All instructions are intended for use of a qualified installer. Installation and future service should be performed by a qualified installer.
- The manual is the part of your product. For future use, keep it in a safe place and pass it to new users for their information and safety.
- Product guarantee will be valid after proper installation. Manufacturer will not be responsible any hazard or damage of improper installation or usage.

Before Installation

- Choose the place where the oven to be installed. It is recommended not to install the product to a location under strong drafts.
- Don't pull the oven on the floor during transportation in order to avoid damages on the floor surface. Always carry your product by using two or more people.
- Remove all shipping materials inside or outside of the oven.
- Remove all equipments inside of the oven including the printed documents.

Electrical Connection

- There will be a risk of electric shock, shortcut, and fire in case of an unprofessional installation.
- It is important that the place of installation has an adequate electrical system. Before installing the oven, it should be controlled by a qualified

electrician and approved that the addition of the oven will not overload the branch circuit on which it is to be installed. The mains supply data should correspond to the data specified on the type plated. Type plate can be reached by opening the front door of the oven.

- The unit should be installed and connected in accordance with national and local regulations.
- The oven is a Class I type product and it should be used with an earth connection. For connecting the product to the mains without a plug, an all-pole isolating switch with a contact gap of at least 3 mm must be used. The yellow-green colored earth cable on the appliance must be longer than the other cables and must be connected at first during connection.
- The cable for further replacements should correspond to the specifications listed in the user manual.
- For electrical connection conditions, specific to your appliance, related chapters in the user manual must be read.
- Turn off the power source before installing the oven. The product should not be connected to the mains before the installation completed.

Installation Conditions

- All dimensions given in this manual are in millimeters.
- The oven has dimensions given in Figure B.

* : excluding handle

** : minimum

- The product should be installed to the cabinets with the dimensions specified for different types of locations.
- The first step of the installation is to check the dimensions of your existing cut out. For new furniture orders, these dimensions should be considered.
- All cabinet works, if necessary should be completed before installation and all remains of the work should be cleaned before installation.
- Surfaces and installation materials used must resist to the temperature of at least 212 °F minimum.
- Kitchen cabinet should be fixed and level so that the fix oven can't tilt.
- The board of the cabinet on which the oven to placed should withstand 60 kg or more.
- If there is a drawer beneath the oven, a shelf must be installed between the oven and drawer.

Installation Under a Countertop

- The cabinet should have the dimensions in Figure A.
- In the rear of the cabinet, there should be a cut out for sufficient air ventilation.
- The air ventilation gap between the oven and countertop (Y in Figure D) should not be closed.

Installation in a High Cupboard

- The cabinet should have the dimensions in Figure C.
- In the rear of the cabinet, both on the bottom and top of the cabinet, there should be a cut out for sufficient air ventilation.

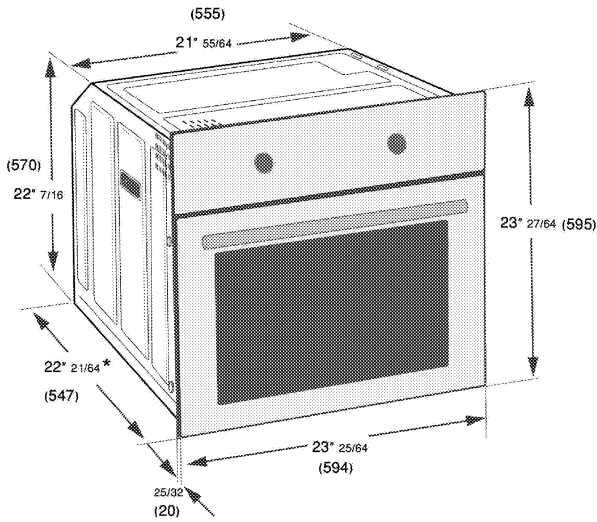
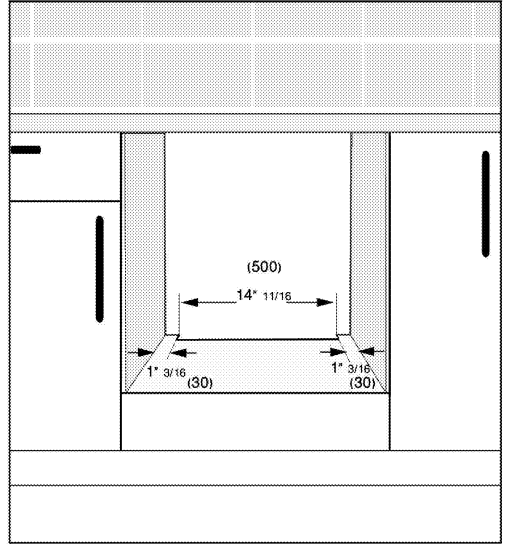
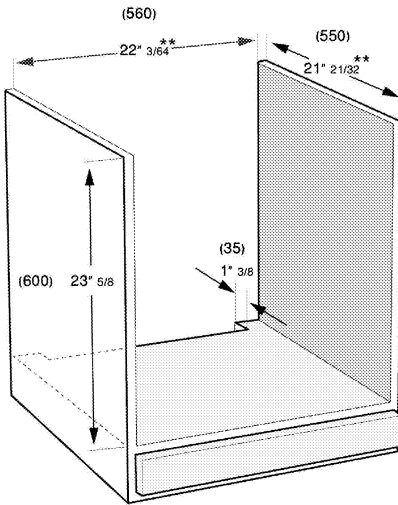
Positioning and Fixing the Oven

- Put the oven into the cabinet by two or more people.
- Don't carry or lift the oven from its handle or front panel. Use plastic slots on both sides of the oven to carry the product.
- Push the oven into the cabinet from the seal area (Z in Figure D). Don't push against the control panel or edges.
- Be sure that oven frame and cabinet front frame overlapped perfectly.
- The supply cord must not be clamped, bent, or squeezed during positioning the oven into the cabinet. If there is a damage on the supply cord, it must be replaced by a qualified electrician with a new supply cord with the technical properties listed in the user manual.
- Fix the oven to the cabinet using the screws provided. Screws should be inserted through installation plastics mounted on the side frames of the oven (see Figure D). Do not over tighten the screws.
- After installation, check the screws are securely tightened and the product can't be moved. If the oven is not installed and tightened properly, there is a risk of tip over.

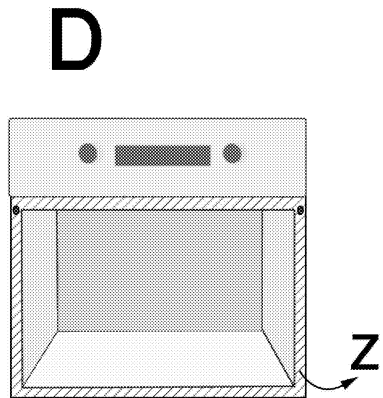
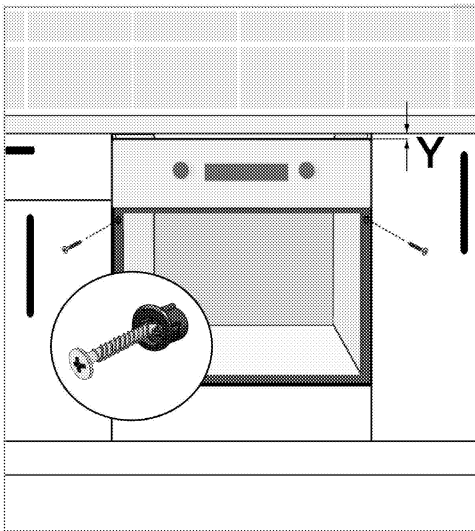
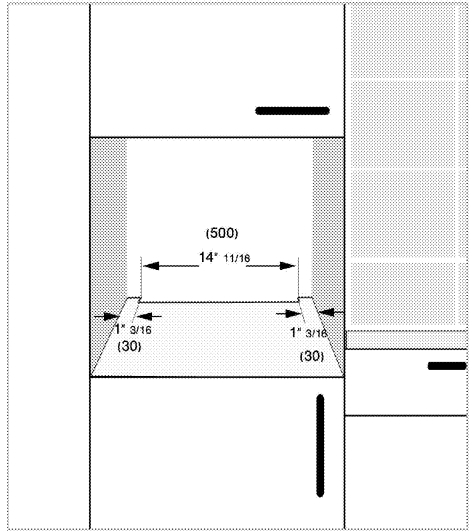
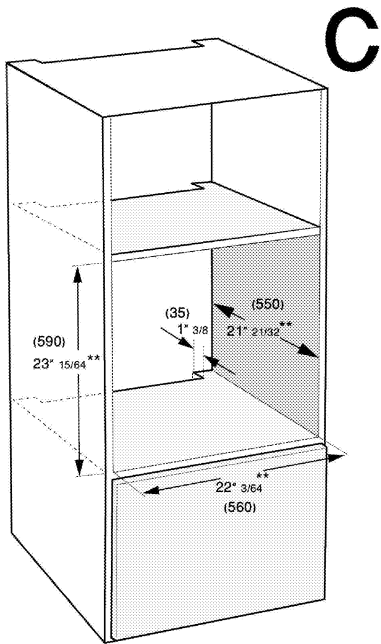
Final Check

- Turn on the power source after installing the oven.
- Refer to the user manual for first usage of the oven.
- Check functions.


A




B



Installation and connection

-  **Material damage!**
The door and/or handle must not be used for lifting or moving the appliance.
- For installation the appliance must be connected in accordance with all local gas and/or electrical regulations.
- Carry the appliance with at least two persons.

 If the appliance has wire handles, push the handles, back into the side walls after moving the appliances.



DANGER

Electrical shock hazard!

- Use extreme caution when drilling holes into the wall or floor. There may be concealed electrical wires located behind the wall or under the floor. Failure to follow these instructions may result in electrical shock or other personal injury.
-



CAUTION

Property damage!

- Contact a qualified installer or contractor to determine the proper method for drilling holes through the wall or floor material (such as ceramic tile, hardwood, etc.)
 - Do not slide the unit across an unprotected floor.
 - Failure to follow these instructions may result in damage to wall or floor coverings.
-

The California Safe Drinking water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birth defects, or other reproductive harm, and requires businesses to warn of potential exposure to such substances.



Important

This product contains a chemical known to the State of California to cause cancer, birth defects, or other reproductive harm.

This appliance can cause low-level exposure to some of the substances listed, including benzene, formaldehyde, carbon monoxide, and toluene.

Connection to the mains supply



Important

Electrical installation should comply with national and local codes.



Important

This appliance must be earthed!

This range must be electronically grounded in accordance with local codes, or in their absence, with the National Electrical Code ANSI/NFPA No. 70—latest edition in United States. Our company shall not held responsible for any damage caused by using the appliance without earthed socket



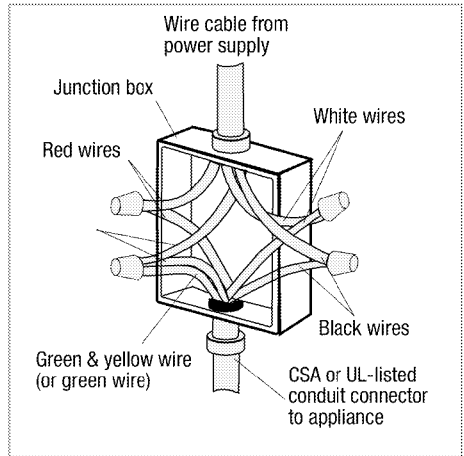
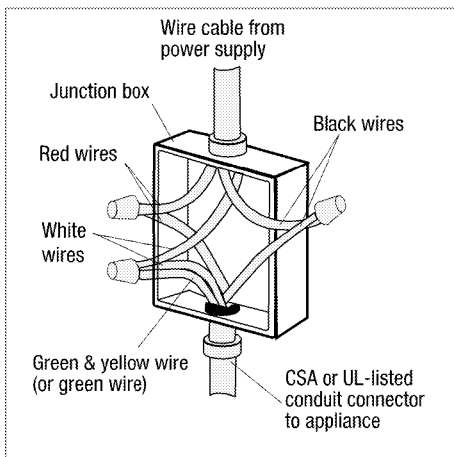
DANGER

Risk of electric shock, short circuit or fire by damage of the mains lead!

The mains lead must not be clamped, bent or trapped or come into contact with hot parts of the appliance.

If the mains lead is damaged, it must be replaced by a qualified electrician.

- This appliance must be connected to a grounded, metallic permanent wiring system or a ground connector should be connected to a ground terminal or wire lead on the appliance.
- This appliance is manufactured with a frame connected, green or bare ground wire. Connect the appliance cable to the junction box through the CSA or UL-listed conduit connector. Complete electrical connection according to local codes and ordinances.



Connect with copper wire only

- The flexible (4') armored cable should be connected directly to the junction box.
- Do not cut the conduit.
- A CSA or UL-listed conduit connector must be provided at the junction box.
- Do not ground to a gas pipe.
- Do not have a fuse in grounding or neutral circuit.
- Fuse both supply (phase) lines.
- A time delay fuse or circuit breaker is recommended.
- Connect directly to the fused disconnect (or circuit breaker box) through flexible, armored or non-metallic sheathed, copper cable (with grounding wire).
- If codes permit and a separate grounding wire is used, it is recommended that a qualified

electrician determine that the grounding path and wire gauge is in accordance with local codes.

If the appliance is to be completely enclosed in a cabinet, feed the appliance cable through the opening in the cabinet. Make the electrical connection following the appropriate steps for your installation.

1. Disconnect the power supply.
2. Remove the junction box cover.
3. Connect the appliance cable to the junction box through the CSA or UL-listed conduit connector.
4. Connect the two black wires together with twist-on connectors.
5. Connect the two red wires together with twist-on connectors.
6. Connect electrical connection according to local codes and ordinances.

If local codes PERMIT connecting cabinet-grounding conductor to neutral white wire in the junction box;

7. Crimp the green & yellow (or green) and white oven wires.
8. Connect the crimped green & yellow (or green) and white oven cable wires to the neutral (white) wire in the junction box.
9. Replace the junction box cover.

OR If local codes DO NOT PERMIT connecting cabinet-grounding

conductor to neutral white wire in junction box:

7. Connect the oven cable wire to neutral (white) wire in junction box.
8. Connect the green & yellow (or green) grounding appliance cable wire to a grounded wire in the junction box.
9. Replace the junction box cover.

OR If connecting to a four-wire electrical system:

7. Connect white oven cable wire to neutral (white) wire in junction box.
8. Connect the green & yellow (or green) grounding appliance cable wire to a grounded wire in the junction box.

Do NOT connect the green & yellow (or green) appliance cable wire to neutral (white) wire in junction box.

9. Replace the junction box cover.

Electrical Requirements:

- This appliance must be supplied with the proper voltage and frequency, and connected to an individual, properly grounded branch circuit, protected by a circuit breaker or fuse.
- See the rating plate located on the side trim to determine the rating of the product. Use the chart below to determine to minimum recommended dedicated circuit protection.

kW Rating 240 V	kW Rating 208 W	Recommended circuit size (Dedicated)

< 4,8 kW	< 4,1 kW	20 Amp
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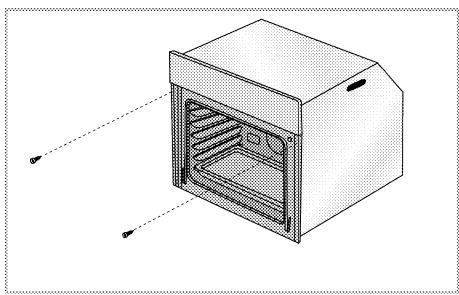
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- **Electrical Requirements (cont.)**
- Rating Plate is located on oven side trim, side front frame or lower front frame.

Installation Instructions

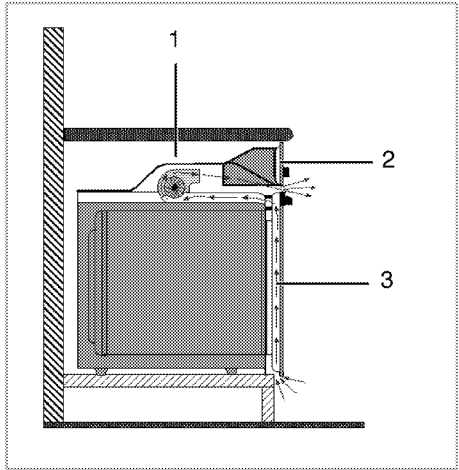
- **Electrical connections:**
- Attention Installer
- All electric wall ovens must be hard wired (Direct wired) into an approved junction box. A plug and receptable is not permitted on these product. Do not shorten the flexible conduit. The conduit strain relief clamp must be securely attached to the junction box and the flexible conduit must be securely attached to the clamp. If the flexible conduit will not fit within the clamp, do not install the oven until a clamp of the proper size is obtained.

Installation

- 1. Slide the oven through the cabinet aperture, align and secure.




- Fix your oven with the 2 screws and washers as indicated in the figure.
- **Final check**
- 1. Connect the appliance to the mains supply and switch on the mains supply.
- 2. Check function.
- **For equipment with a cooling fan**



-
- 1 Fan
- 2 Control panel
- 3 Door

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

-  Cooling fan continues to run for up to 20-30 minutes (approx.) even after the oven is turned off.

4 Preparation

Tips for saving energy

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

- Use dark coloured and enamel coated trays, since the heat transmission will be better.
- While cooking your meals, perform a preheating operation if it is advised in the user manual or cooking instructions.
- During cooking, do not open the oven door frequently.
- Try to cook more than one type of meal within the oven at the same time (You can cook two different meals at the same time by locating cooking bowls on the same shelf). It will be suitable to cook more than one meal after each other. The oven will already be hot.
- Defrost frozen meals before cooking them.
- You can save energy by switching off your oven a few minutes before the end of the cooking time (The oven door should not be opened).

Initial operation

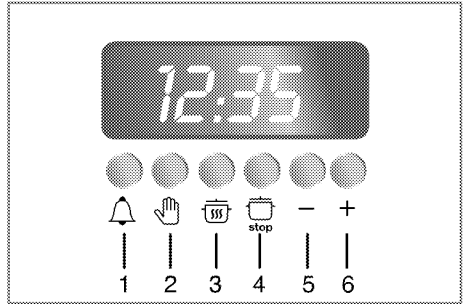
Before first usage of your appliance, don't forget to remove the sticker on the digital timer screen.

Setting Setting the time



Important

Before using the oven the clock time must be set. If the clock time is not set, the main oven will not work.



Keys for:

- 1 Alarm clock
- 2 Cooking time
- 3 End of cooking time
- 4 Switch on automatic

Keys for time adjustment:

- 5 Minus key
- 6 Plus key

1. Press key 4.
2. Set clock with key 5 or key 6. By pressing the key shortly, you advance or reset the clock by one minute. When you keep the individual key pressed, the minutes are advanced or reset quickly.


First cleaning of the appliance



Important

When removing appliance for cleaning and/or service; Disconnect AC power supply. Carefully remove the range by pulling outward.


Range is heavy; use care in handling.


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

Do not use aggressive detergents, cleaning powder/cream or any sharp objects. Be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

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

 Hot surfaces may cause burns! Do not touch the hot surfaces of the appliance. Use oven gloves. Keep children away from the appliance.

 Smell and smoke may emit during first heating. Ensure that the room is well ventilated.

Any production residues or conservation layers must be burnt off before the first use. Heat up the

appliance for about 30 minutes and then switch it off.

Electric oven

1. Take all baking trays and racks from the oven.
2. Close oven door.
3. Select top and bottom heat with the function knob.
4. Select the highest temperature with the thermostat knob; see *How to use the electric oven, page 22*.
5. Heat approximately 30 minutes.
6. Switch off oven; see *How to use the electric oven, page 22*

Grill oven

1. Take all baking trays and wire shelf from the oven.
2. Close oven door.
3. Select highest power of the grill; see *How to operate the grill, page 26*.
4. Heat approximately 30 minutes.
5. Switch off grill; see *How to operate the grill, page 26*

5 How to operate the oven

General information on baking, roasting and broiling



DANGER

Risk of scalding by hot steam! Stand away from the oven when opening the door. Hot air or steam which escapes can cause burns to hands, face, and/or eyes. Let hot air or steam escape before removing or replacing food.

Tips for baking

- Use non-stick coated appropriate metal plates or aluminum containers or heat-resistant silicone moulds.
- Make best use of the space on the rack.
- It is recommended to place the baking mould in the middle of the rack.
- Select the correct shelf position before turning the oven or broil on - don't move oven shelves when hot.
- Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- Keep the oven door closed.

Tips for roasting

- Seasoning with lemon juice and black pepper will improve the cooking performance when

cooking a whole chicken, turkey or a large piece of meat.

- Meat with bones takes about 15 to 30 minutes longer before it is cooked than a roast of the same size without bones.
- You should calculate about 4 to 5 minutes cooking time per centimeter height of the meat.
- Let meat rest in the oven for about 10 minutes after the cooking time. The juice is better distributed all over the roast and does not run out when the meat is cut.
- Fish in a fire-resistant dish should be placed on the rack at the medium or lower level.

Tips for broiling

Broiling is ideal for cooking meat, fish and poultry and will achieve a nice brown surface without it drying out too much. Flat pieces, meat skewers and sausages are particularly suited for broiling as are vegetables with a high water content such as tomatoes and onions.

- Distribute the pieces to be broiled on the wire shelf.
- If the broiling is on the wire shelf, locate a dripping pan under it in order to collect the fat.
- Add some water in dripping pan for easy cleaning.

How to use the electric oven



Important

Before using the oven the clock time must be set. If the clock time is not set, the main oven will not work.



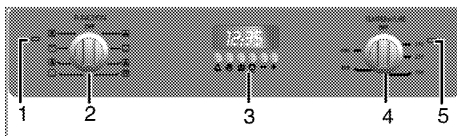
CAUTION

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

Select temperature and operating mode



- 1 Warning lamp
- 2 Function knob
- 3 Digital timer
- 4 Thermostat knob
- 5 Thermostat lamp

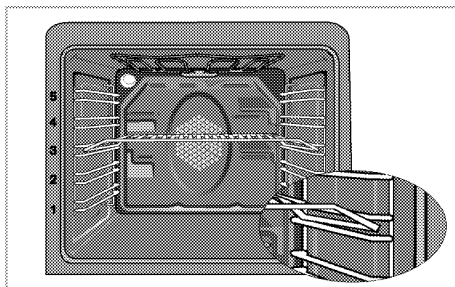
The operating modes of the electric oven are selected with the function knob. The temperature is adjusted with the thermostat knob.

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

1. Set thermostat knob to the desired temperature.
2. Set function knob to the required operating mode.
» The oven heats up to the adjusted temperature and maintains it. During heating, temperature lamp stays on.

Switch off electric oven

Turn function knob and thermostat knob to off position (top).



Shelf positions (model dependant)

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

Operating modes

The order of operating modes shown here might deviate from the arrangement on your appliance.

Top and bottom heat



Top and bottom heat are on. The foodstuffs are heated simultaneously from the upper and lower part. Suitable e.g. for cakes, cookies and casseroles in baking moulds. Cook with one tray only.

Bottom heat



Only bottom heat is on. Is particularly suitable for dishes, such as pizza, which are required to be baked from bottom.

Top and bottom heat with convection air



Top and bottom heat plus fan (in the rear wall) are on. The hot air is distributed evenly and quickly all over the oven by the fan. Cook with one tray only.

Operating with fan



The oven is not heated. Only the fan (in the rear wall) is in operation. Frozen granular food is thawed slowly at room temperature and cooked food is cooled down.

Hot air



The heating ring with fan (in the rear wall) is in operation. The hot air is distributed evenly and quickly all over the oven by the fan. In most cases, preheating is not required. Suitable when several levels are used for the preparation of food. Suitable for cooking with multi trays.

"3D" function



Top heat, bottom heat plus ring heat with fan (in the rear wall) are on. The appliance to be cooked is evenly and quickly cooked all around. Cook with one tray only.

Surface broil



The large broil (under the oven roof) is in operation. Suitable for broiling larger quantities.

- Put big or medium-sized portions in correct shelf position under the broil heater for broiling.
- Set the temperature to maximum level.
- Turn the food after half of the broiling time.
-

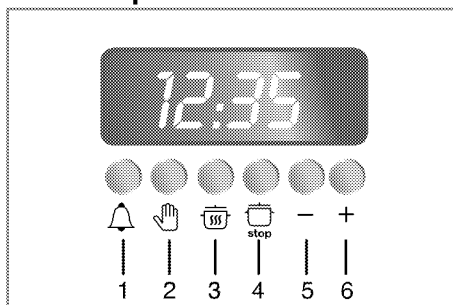
Grill with convection air



The grill effect is not as strong as with normal grilling.

- Put small or medium-sized portions in correct shelf position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

How to operate the oven timer



Keys for:

- 1 Alarm clock
- 2 Cooking time
- 3 End of cooking time
- 4 Switch on automatic

Keys for time adjustment:

- 5 Minus key
- 6 Plus key



Important

The maximum time to be set for the end of the cooking process is 23 hours and 59 minutes. In case of power cut, program will be canceled. Reprogram is needed.

Switch on fully automatic operation

In this mode of operation, after setting the finishing time, you can set time of cooking. Oven adjust and starts automatically.

1. Press key **3**.
2. Set end of the cooking time with key **5** or key **6**. By pressing the key shortly, you advance or reset the clock by one minute. When you keep the key pressed, the minutes are advanced or reset quickly.
 - » The indication "**AUTO**" lights up on the display.
3. Keep key **2** pressed.
4. Set the cooking time with key **5** or key **6**. By pressing the key shortly, you advance or reset the clock by one minute. When you keep the key pressed, the minutes are advanced or reset quickly.
5. Put your dish into the oven.
6. Select operating mode and temperature.
 - » The oven is heated up to the set temperature and keeps this temperature until the end of the cooking time that has been selected. During the cooking process, the cooking symbol on the display is lit.
9. Press key **3** as soon as the cooking process has been completed and an alarm sounds.
10. Switch the oven off with the thermostat knob and/or the function knob.
11. Press key **4**.
 - » The indication "**AUTO**" on the display goes off.

Switch on semi-automatic operation

In this mode of operation, after set the time of cooking, oven start the cooking.

1. Press key **2**.
2. Set the cooking time with key **5** or key **6**. By pressing the key shortly, you advance or reset the clock by one minute. When you keep the key pressed, the minutes are advanced or reset quickly.
 - » The indication "**AUTO**" lights up on the display.
3. Put your dish into the oven.
4. Select operating mode and temperature.
 - » The oven is heated up to the set temperature and keeps this temperature until the end of the cooking time that has been selected. During the cooking process, the cooking symbol on the display is lit.
5. Press key **3** as soon as the cooking process has been completed and an alarm sounds.
6. Switch the oven off with the thermostat knob and/or the function knob.
7. Press key **4**.
 - » The indication "**AUTO**" on the display goes off.



Important

When you press key **2** during the cooking process, the display will show the remaining cooking time for a short moment.

Interrupting the cooking process


1. Keep key **2** pressed.
2. Keep key **5** pressed until "**0.00**" is shown as remaining cooking time on the display.
3. Release key **2**.

4. Press key 4.


» The indication "**AUTO**" on the display goes off.





























5. Switch the oven off with the thermostat knob and/or the function knob.



Cooking times table

 The values indicated in the table below are data indicative. They may vary according to the type of food as well as your preferences of cooking.

Baking and roasting

 Level 1 is the **bottom** level in the oven.

Food	Cooking level number		Rack position	Temperature (°F)	Cooking time (min.) (approx.)
Cake in tray*	One level		3	347	25 ... 30
Cake in mould*	One level		2	356	40 ... 50
Cakes in paper*	One level		3	347	25 ... 30
	2 levels		1 - 5	347	30 ... 40
	3 levels		1 - 3 - 5	356	45 ... 55
Sponge cake*	One level		3	392	5 ... 10
	2 levels		1 - 5	347	20 ... 30
Cookies*	One level		3	347	25 ... 30
	2 levels		1 - 5	338 ... 374	30 ... 40
	3 levels		1 - 3 - 5	347	35 ... 45
Dough pastry*	One level		2	392	30 ... 40
	2 levels		1 - 5	392	45 ... 55
	3 levels		1 - 3 - 5	392	55 ... 65
Filled savory pastry*	One level		2	392	25 ... 35
	2 levels		1 - 5	392	35 ... 45
	3 levels		1 - 3 - 5	374	45 ... 55
Leaven*	One level		2	392	35 ... 45
	2 levels		1 - 3	374	35 ... 45
Lasagne *	One level		2 - 3	392	30 ... 40
Pizza*	One level		2	392 ... 428	15 ... 20
Beefsteak (whole)/ Roast	One level		3	25 min. 482/max after 356 ... 374	100 ... 120
Lamb haunch (casserole)	One level		3	25 min. 482/max after 374	70 ... 90
	One level		3	25 min. 482/max after 374	60 ... 80
Roast chicken	One level		2	15 min. 482/max after 356 ... 374	55 ... 65
	One level		2	15 min. 482/max after 356 ... 374	55 ... 65
Turkey (5.5 kg)	One level		1	25 min. 482/max after 356 ... 374	150 ... 210
	One level		1	25 min. 482/max after 356 ... 374	150 ... 210

Food	Cooking level number		Rack position	Temperature (°F)	Cooking time (min.) (approx.)
Fish	One level		3	392	20 ... 30
	One level		3	392	20 ... 30
While cooking with 2 trays at the same time, place the deep tray to the upper shelf and shallow tray to the lower shelf.					
* It is suggested to perform preheating for all foods.					

(**) For preheating, set the required temperature, the thermostat lamp will go out when the required temperature is reached.

Tips for baking cakes

1. If pastry is too dry,
 - » Increase the temperature by 10°C and reduce the cooking time.
2. If pastry dropped,
 - » Use less liquid or lower the temperature by 10°C.
3. If pastry is too dark on top,
 - » Place it on a lower rack, lower temperature, and increase the cooking time.
4. 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

1. If the pastry is too dry,
 - » Increase the temperature some 10°C and decrease the cooking time.
 - » Dampen the layers of dough with a sauce composed of milk, oil, egg and yoghurt.
2. 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 and remain level with it.
3. 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 equally between and on the dough layers for an even browning.

» 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 a lower shelf next time.

Tips for cooking vegetables

1. If the vegetable dish runs out of juice and gets to dry,
 - » In that case use a lid during cooking that will keep the juice of the dish in the pan. Cook your vegetable dishes in a pan with a lid instead of a tray.
2. 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 broil



Important

Before using the oven the clock time must be set. If the clock time is not set, the main oven will not work.



WARNING

Hot surfaces may cause burns!

Close oven door during broiling.

Switch on broil

1. Set the function knob onto the broil symbol.
 2. Set broil temperature.
 3. Preheat for approximately 5 minutes, if it is necessary.
- » The thermostat lamp is switched on.

Cooking times table for broiling

Broiling with electric broil

Food	Insertion level	Grilling time (approx.) [#]
Fish	4...5	20...25 min. [#]
Sliced chicken	4...5	25...35 min.
Lamb chops	4...5	20...25 min.
Roast beef	4...5	25...30 min. [#]
Veal chops	4...5	25...30 min. [#]
Toast bread	4	1...2 min.

[#] depending on thickness

How to use the alarm clock

In addition to using the timer for cooking, it can be also used as a reminder or an alarm clock.

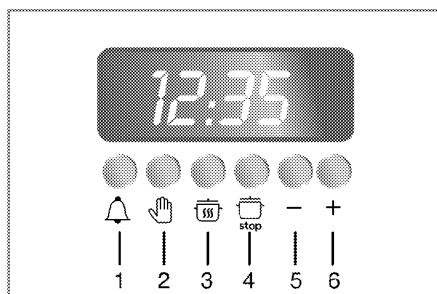
As soon as the defined period of time has expired, the alarm clock will emit a signal. The alarm clock has no influence on the functions of the oven.

Switch off broil

1. Turn broil control knob to off position (top).

Shelf positions

For optimum broil coverage, position the wire shelf towards the front of the oven just out of contact with the glass door. Placing the wire shelf fully to the rear of the oven will reduce the broil coverage.



Keys for:

- 1 Alarm clock
 - 2 Cooking time
 - 3 End of cooking time
 - 4 Switch on automatic
- Keys for time adjustment:
- 5 Minus key
 - 6 Plus key

Setting the alarm clock

1. Press key **1**.



Important

The maximum alarm time can be 23 hours and 59 minutes.

2. With key **5** or key **6** you can set the period of time which is to elapse before the alarm signal sounds. By pressing the key shortly, you advance or reset the clock by one minute. When you keep the individual key pressed, the minutes are advanced or reset quickly.
 - » The alarm clock symbol on the display lights up.



Important

When you press key **1** while the alarm clock is activated, the display will show the remaining cooking time for a short moment.

Switching off the alarm

1. Press any key as soon as the alarm signal sounds.

» The alarm clock symbol on the display is extinguished.

In order to cancel set alarm time;

1. To reset the alarm time, key **1** pressed.
2. Keep key **5** pressed until "**0.00**" is shown as remaining time on the display.
 - » The alarm clock symbol on the display is extinguished.

6 Maintenance and care

General information

- ⚠ Risk of electric shock!
Switch off the electricity before cleaning appliance to avoid an electric shock.
- ⚠ Hot surfaces may cause burns!
Allow the appliance to cool down before you clean it.
- ⓘ The surface may get damaged by some detergents or cleaning materials.
Do not use aggressive detergents, cleaning powder/cream or any sharp objects.

Clean the appliance 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 appliance. It is recommended to use warm water with washing liquid, a soft cloth or sponge and use a dry cloth for drying.

Do not use any abrasive cleaning materials!

- ⓘ Do not use steam cleaners for cleaning.

Cleaning the control panel

- ⓘ Damage of the control panel!
Do not remove the control knobs for control panel cleaning.

Clean control panel and control knobs.

Cleaning the oven

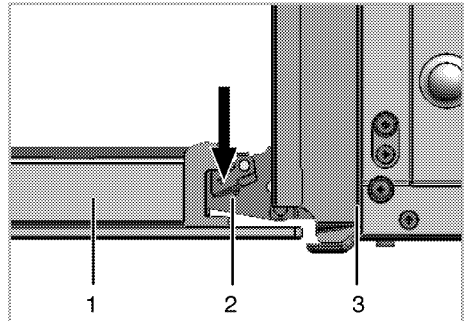
No oven cleaner or any other special cleaning agent is required for cleaning the oven. It is recommended to wipe the oven with a damp cloth while it is still warm.

Clean oven door

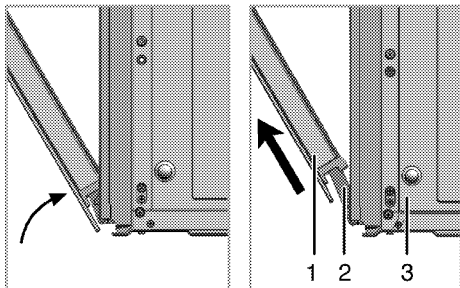
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

Removal of oven door

1. Open the front door.
2. Open the clips at the hinge housing on the right and left hand sides of the front door by pressing them down as illustrated in the figure.



- 1 Front door
- 2 Hinge
- 3 Oven



3. Move the front door to half-way.
4. Remove the front door by pulling it upwards to release it from the right and left hinges.

i Steps carried out during removing process should be performed in reverse order (steps 4, 3, 2 and 1) to reattach the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

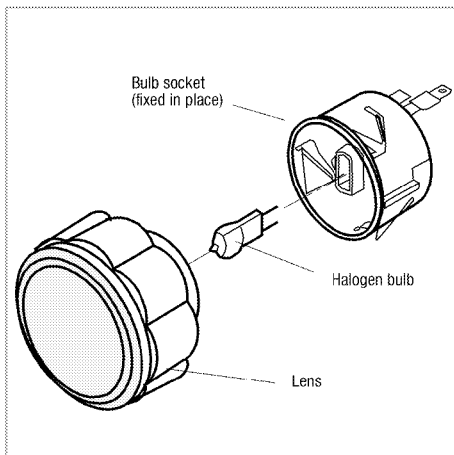
Replacing the oven lamp

⚠ Hot surfaces may cause burns! Make sure that the appliance is switched off and cooled down in order to avoid the risk of an electrical shock or burns.

The lenses must be in place when using the oven.

The lenses serve to protect the light bulb from breaking.

The lenses are made of glass. Handle carefully to avoid breakage. Broken glass could cause an injury.




Each oven is equipped with two halogen lights located in the back wall of the oven. The lights are switched on when the door is opened or when the oven is in a cooking cycle. The oven lights are not illuminated during self clean. Each light assembly consist of a removable lens, a light bulb as well as a light socket housing that is fixed in place. Light bulb replacement is considered to be a routine maintenance item.

To replace a light bulb:

1. Read warning on this page.
2. Turn off power at the main power supply (your fuse or breaker box).

7 Troubleshooting

-  Risk of electric shock, short circuit or fire by unprofessional repairs!
Repairs on the appliance must be carried out by an approved service centre.

- It is normal that steam escapes during operation.
- When the metal parts are heated, they may expand and cause noise.

Before you call the service, please check the following points.

Normal operating conditions

- Smoke and smell may emit for a couple of hours during the first operation.

Electrical equipment

Malfunction/problem	Possible cause	Advice/remedy
The appliance does not work.	The mains fuse is defective or has tripped.	Check fuses in the fuse box. If necessary, replace or reset them.
	Timer buttons do not work.	Keylock may be enabled. Please disable it (See; <i>How to use the program lock, page Error! Bookmark not defined.</i>).
Oven light does not work	Oven lamp is defective.	Replace oven lamp.
	No current.	Check fuses in the fuse box. If necessary, replace or reset them.
Oven does not heat.	Function knob and/thermostat knob are not set.	Set function knob and thermostat knob.
	If the appliance has a timer, the timer may not be set.	Set the time.
	No power.	Check mains supply and fuse box.

Clock/ timer (If the appliance has a digital timer)

Malfunction/problem	Possible cause	Advice/remedy
Clock display is blinking or clock symbol is on.	Power was interrupted previously.	Set time Then switch the oven off with function knobs, set the oven function again.

If the problem has not been solved:

1. Separate unit from the mains supply (deactivate or unscrew fuse).
2. Call the after-sales service of your store reseller.



Do not attempt to repair the appliance yourself. There are no customer service items inside the appliance.

