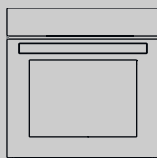




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OVEN USER GUIDE

EN



SILVERLINE

MODELS
BO6504B01 S4

1, en_US

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1 PREFACE

DEAR COSTUMER

We sincerely thank you for purchasing our product.

This product has been manufactured at modern facilities respectful to the environment without harming nature.

Please read all instructions and warnings in this user manual carefully. This manual includes important information for safe installation, use and maintenance of your product and necessary warnings to get the most out of your appliance. Keep this manual in a safe place where it can easily be reached to use it when required in the future. The manufacturer shall not be held responsible for damages to persons, environment or other materials that may occur due to the translation or printing errors of this manual, or improper operation of the appliance.

2 IMPORTANT INFORMATION REGARDING SAFETY

- Operating voltage of your oven is 220 to 240 Volts.
- Connect your oven to a fuse with a rating of 16A. If the current value of the fuse in your house is less than 16A, have a qualified electrician install a 16A fuse.
- Always use your oven with a grounded power outlet. Have an authorized electrician set grounding equipment. Our company shall not be held responsible for damages that might occur as a result of using the product with an ungrounded outlet.
- This section includes the safety instructions necessary to prevent the risk of personal injury or material damage. Not observing these instructions may void any warranty and our company shall not be responsible for any damage that may occur.
- If the electrical connections inside the appliance are taken out so that they may be accessible, cut off the power of the appliance against an electric shock and contact the authorized service.
- Avoid contacting the heating elements inside the oven as it shall overheat during operation. Be careful as the oven surface may get very hot during the grilling function.
- Flammable objects that are kept on the cooking compartment may get ignited. Do not keep the flammable objects on the cooking compartment.
- Use oven gloves when you are taking hot food or utensils such as trays, etc. from the oven or the grill. Components of the oven the utensils (tray, etc.) used shall be very hot during operation.
- The appliance and its accessories becomes hot during operation. Avoid touching heated parts.
- Do not open the door of the appliance if smoke is coming out of it. Turn off the appliance, unplug it or switch off the circuit breaker.
- Cooking paper may come in contact with heating elements and catch fire. Do not randomly place cooking paper during pre-heating on the accessory. Always place a container or a cake tin on the cooking paper. Place the paper only on the required area. The cooking paper shall not be on the accessory.



CAUTION!

This appliance may be used by children above age of 8 and persons with limited physical, perceptual or mental abilities or persons with an inadequate of experience and knowledge only if they are supervised by an adult or when they comply with the instructions given on the operation of the appliance and understand the risks that may be encountered.

Children shall not play with the appliance.

- Cleaning and maintenance of the appliance shall not be carried out by children without supervision.
- The device may heat up during operation. Be careful while touching the heating elements inside the oven. Keep away from children.
- Do not use harsh and abrasive cleaning agents or sharp metal scrapers to clean the door glass of the oven as this may cause breaking of the glass or scratching of the surface.
- Ovens shall be installed away from flammable environments.
- Use the temperature probe recommended for this oven only (optional).
- Do not use steam cleaners to clean the oven.



CAUTION!

Unplug the appliance or cut off power from the main switch to prevent electrocution before replacing the lamp.

- Accessible parts may be hot. Small children should be kept away during use of grill.
- Spilt food stains shall be removed before cleaning.

WARNINGS BEFORE INSTALLATION AND DURING INSTALLATION

- The appliance shall always be installed by an Authorized Service.
- Your appliance features a high performance air circulation system for better cooking and cleaning. Follow the instructions on installation to ensure this.
- Use your appliance after it is installed so that it shall operate safely.
- Appliance shall be placed on the installation cabinet so that its rear faces the wall.
- Ensure you remove all packaging material before starting to operate the appliance.
- Use your appliance according to the intended use explained in the operation manual only.
- This appliance has been designed for cooking at home kitchens only. It is not suitable for industrial or laboratory operation.
- Do not use or leave the appliance outdoors.
- Do not use the appliance near water bodies, on a wet ground or in the vicinity of a pool.
- This appliance is not designed to be operated with an external timer or with a remote control system.

- This appliance is not suitable to be operated by children, persons with mental disabilities or by inexperienced persons without a competent adult who shall take responsibility.
- Do not operate the appliance until it is repaired by an authorized service if the door or the gaskets on the door of the appliance are damaged.
- Do not hang down the power cord from the edge of the table or the countertop.
- Never cook or fry on the bottom of the oven.
- Pay attention that alcoholic beverages used for cooking some dishes may evaporate at high temperatures and ignite on hot surfaces.
- Canning operation or heating may cause high pressures in enclosed containers, the containers may explode as a result of this pressure. Do not can food in closed containers or do not heat closed containers.
- Do not cover the bottom of the oven with aluminium foil.
- Unplug the appliance while moving, cleaning, or servicing the oven.
- Never attempt to remove the plug by pulling it from the cord.
- Never touch the appliance if your hands or feet are wet or damp.
- Do not allow children or minors to use the appliance without supervision.
- In case of negligence, the oven door may hurt your hands if it is removed from its hinge.
- In case of failure or improper operation of the oven, turn it off and unplug the oven.
- When the oven is not used, ensure that all functions are switched to the "OFF" position.
- Always wear oven gloves while removing the tray from the oven.
- Always keep the oven clean for your safety and to ensure the cleanliness of the oven. Oil residues left inside the oven after operation may damage the surface of the oven in the course of time.

WARNINGS ON OPERATION

- Ensure you remove all packaging material before you use your product.
- This appliance shall not be used for a purpose other than cooking. It is dangerous and inappropriate to use it for any other purpose (e.g. to heat the room it is in). Our company shall not be held responsible for damages that may occur on people, animals or objects due to improper, incorrect or impractical operations of the oven.
- When you operate the oven for the first time, a smell caused by the insulation materials and heating elements may occur for once. In such a case, operate the oven without putting any food inside it for 30 minutes at maximum temperature with the upper and lower heater (and 3D, if applicable) function turned on.
- Plastic containers that are not oven-compatible may melt and damage the oven or may start a fire at high temperatures.

- All maintenance and repair operations shall be performed by authorized service and original spare parts shall be used only.
- When the door of the appliance is open, do not place any heavy object on the door or allow children sit on it. This may cause tipping over of the appliance or damage to the door of the appliance.
- Our company shall be held responsible for any damages caused by hazardous or improper operation of the oven.
- Damage to your oven may occur if you do not follow any warning given above.



CAUTION!

Do not use the oven handle on the front door to carry the oven or to remove it from its packaging.

This product stops cooking in case of any power cut. Depending on the model of the product, you can keep cooking or you may need readjust cooking time.

To prevent steam condensation in front of the clock when you open the door when the cooking is finished, open the door of the oven at least within 3 minutes after the end of cooking.

DECLARATION OF CONFORMITY

The components of this appliance that may contact with food comply with the requirements of the EEC Directive no. 89/109.

CEE With the CEE marking, we declare that it is responsibility to ensure the compliance of this appliance to the European directives and meeting the legal requirements in terms of safety, health and environment.

Ensure that the oven is good condition and not damaged when you take it out of its package. Do not use the appliance in case of any doubt: Contact authorized service.

Put packaging materials such as nylon packaging, polystyrene foam and nails away from the reach of children as these may pose a danger for children.

- Keep the original package of the appliance.
- Use the original packaging to transport the appliance, follow the handling signs on the package.
If the original packaging is missing;
- Avoid impacts to the outer surface of the appliance.

- Do not place heavy loads on the appliance.
- During transporting, place your appliance parallel to the ground (with the upper side facing up).

Packaging

All packaging materials are recyclable. Dispose of remains of packaging material in recycling containers to help protection of the environment. 

Disposing of Old Appliances

Appliances that are too old or not in operable condition shall not be disposed of directly in the trash. Old electrical and electronic devices may contain components that may be reused and utilized. Otherwise, the appliances that include components that operate the appliance and the ones sent to the landfill may include materials that may be harmful to the environment.

Therefore, deliver your appliance to the certain collection centers by consulting your manufacturer to ensure that the electrical and electronic parts are re-used.

Keeping this user manual is recommended since this provides information regarding the operation of the appliance, if the appliance is transferred to another user. You have to prevent the potential negative outcomes against human health and environment before scrapping and disposing of this appliance. Otherwise, the appliance will be an unsuitable waste.

 This symbol on the product aims the appliance to be considered as domestic waste, and to warn for delivery to electrical and electronic waste collection centres. Appliance disposal must be conducted in accordance with local environment regulations. You can obtain detailed information on disposing of the appliance, reusing and recycling it from authorities.

3 SPECIFICATIONS OF THE OVEN

These appliances are designed to operate with a single phase supply voltage of 220-240V at 50-60Hz.

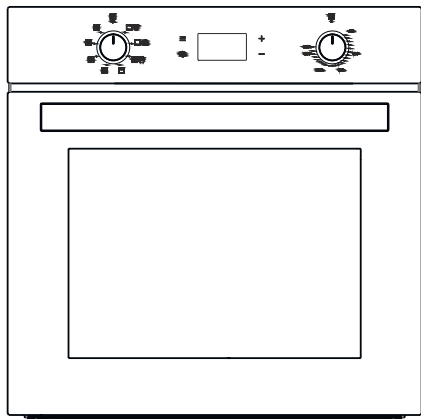


Fig. 1

Function	8	8
Oven Lamp	27 W	43 W
Product Dimensions (Width)	595 mm	595 mm
Product Dimensions (Depth)	547 mm	547 mm
Product Dimensions (Height)	595 mm	595 mm
Product Installation Cabinet Dimensions (Width)	560 mm	560 mm
Product Installation Cabinet Dimensions (Depth)	550 mm	550 mm
Product Installation Cabinet Dimensions (Height)	600 mm	600 mm
Capacity	72 lt	72 lt
Voltage	220-240 V	220-240 V
Maximum Power	2660 W	2675 W

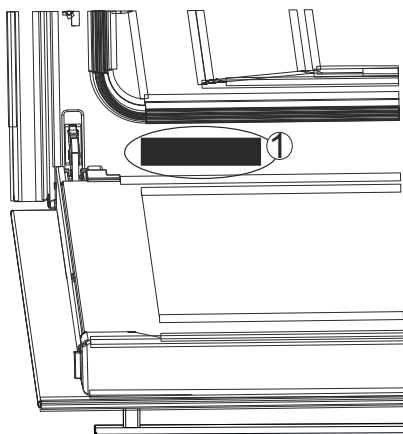


Fig. 2

You may access the nameplate of the oven indicating technical specifications of the oven even after installing the oven in the kitchen. You may see this nameplate when you open the door the oven. Use the information provided in this nameplate to specify the model of your oven while ordering a spare part (Fig. 2/1).

4 INSTALLATION OF APPLIANCE

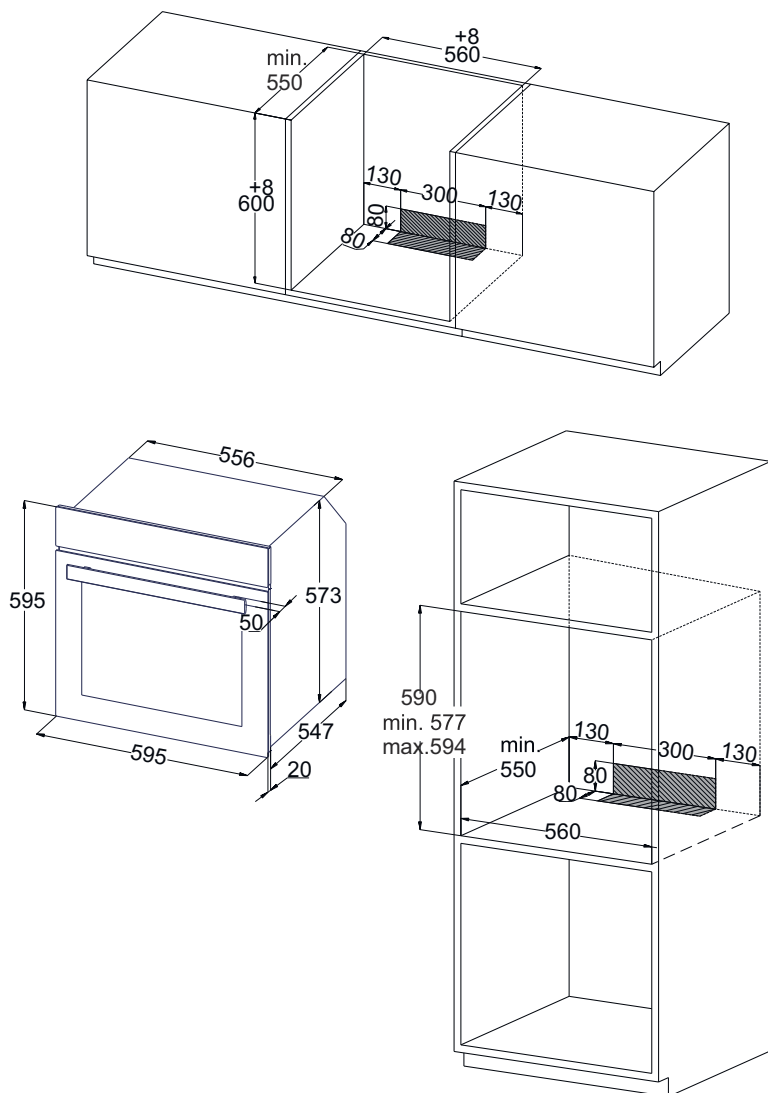
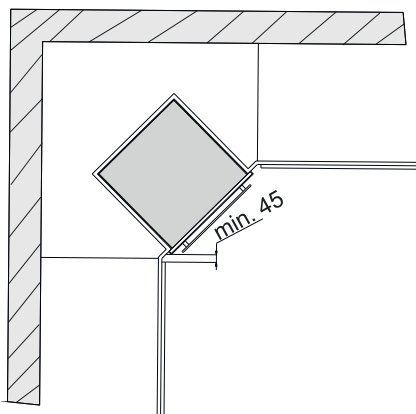
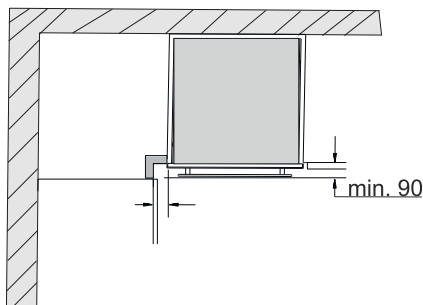


Fig. 3

Corner Installation**Fig. 4****Fig. 5**

The illustrations used in the user manual are for representative purposes.



Dimensional information provided in the drawings are given in mm.

Pay attention to the dimension Fig. 4 during the corner installation to allow opening of the door of the appliance. Fig. 5 The dimension depends on the thickness of the front face of the furniture placed under the handle.

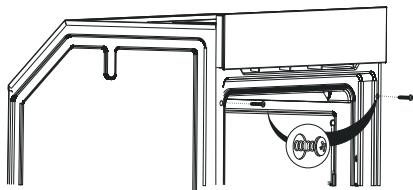


Fig. 6

- The fact that the oven becomes lighter when the door and the accessories are removed facilitates in the placement of the oven inside the cabinet.
- Place the appliance by centering it inside the built-in appliance cabinet.
- Screw the appliance securely.
- The clearance between the worktop and the appliance shall not be closed with additional sills or mouldings.



Installing the screw without drilling a hole suitable for the screw diameter in the furniture may cause damage to your furniture.

- Be careful not to damage the installation holes by applying too much pressure on the screws during installation.
- The appliance may be installed on a high-placed cabinet or under the counter as desired.
- We recommended you to provide a minimum clearance of 70 mm from the rear of the kitchen unit where the oven is installed
- When a built-in stove is installed on the counter on top of the oven, power cords of the oven and the stove shall be separated for safety purposes and to ease the removal of the oven from this stove when required.

The appliance shall always be installed by an Authorized Service. Our company shall not be held responsible for damages that may occur on people, surroundings or other materials due to incorrect installation of the appliance.

Inspect the appliance after opening the packaging. Do not perform the connection of the appliance in case of a transport damage.

Take off and remove all packaging materials and adhesive tapes from the cooking compartment and the door before operating the appliance.

Carefully read the installation pages for the installation of the accessories.

The installation dimensions to be used for all installation types of the appliance are provided in Fig. 3, Fig. 4, Fig. 5.

Do not install the appliance behind a decoration or a furniture cover. This would pose a risk due to overheating.

Cutting operations on the furniture shall be performed before the installation of the appliance. Remove any burrs. They may have an adverse effect on the functioning of electrical units.

Use protective gloves to prevent injuries.

You shall provide the shaded areas shown in the drawings for ventilation and cooling inside the cabinet or cupboard to ensure correct operation of the appliance (Fig. 3).

The connection outlet of the appliance shall be inside the shaded area shown or it shall be out the installation area (Fig. 3).

Surfaces on the furnitures where the appliance is built-in shall withstand temperatures up to 120 °C.

A support that may handle the weight of the oven shall be put under it while placing the oven.

For safety reasons, direct contact of the appliance with electrical parts shall be prevented when the installation is complete.

Parts that provide insulation and protection shall be installed so that they cannot be removed by using any tool.

We recommended you to install the appliance in a wall cabinet to ensure a more efficient air circulation.

Rear compartment of the cabinet in the kitchen unit shall be removed to ensure a more efficient air circulation.

We recommended you to provide a minimum clearance of 70 mm from the rear of the kitchen unit where the appliance is installed.

We do not recommend installation of the appliance near a refrigerator or deep freezer. Otherwise, the performance of such appliances shall be affected adversely due to the dissipated heat.

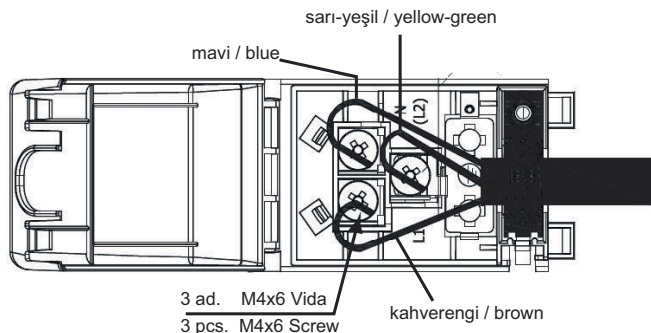
To make your oven ready for operation, have the location it shall be placed in built with the electrical installation. Then, call the Authorized Service.

5 POWER CONNECTION

- The appliance shall be connected to the main electrical installation as per the current rules and legislation and by an authorized service only.
- Ensure that the power received from the mains meet the power specified in the nameplate placed on the bottom front of the appliance.
- If the current value of the switch in your house is less than 16A, have a qualified electrician install an 16A fuse switch.
- The appliance shall always be grounded. Have an authorized electrician set grounding equipment.
- Power cable of your oven is fitted with a grounded plug. This plug must be used with a grounded line.
- Place the appliance so that the outlet or double pole switch used for power connection may be reached easily.
- Do not place the power cord in contact with hot surfaces and do not pinch it to the product cover.
- The temperature of the power cord shall not reach a temperature that is 50 °C above the ambient temperature.
- Please contact the nearest Authorized Service when the power cord gets damaged. Have the authorized service replace the cord with a new one with the same dimensions and plastic insulation and that may withstand the electrical current required by the appliance.
- If the appliance shall be connected directly to the mains, a double pole switch suitable for carrying the desired load as per the current legislation and with a clearance of 3mm between its contact points shall be installed between the appliance and the mains. Grounding wire shall not be cut off by the double pole switch.
- We do not recommend usage of adapters, multi sockets or extension cords. If it is absolutely required, you may use adaptors or extension cords by complying with the applicable safety legislation. However, you shall never exceed the maximum current capacity and the maximum power specified for the adaptor.
- Test the heating elements for 3 minutes when the connection is complete.



Electrical safety of the appliance is guaranteed when it is correctly connected to a suitable source with proper grounding as per the applicable rules only. Our company shall not be held responsible for damages that may occur on people, animals or objects due to improper grounding of the appliance.



THINGS TO DO FOR THE FIRST OPERATION OF THE APPLIANCE

- Set the temperature to maximum level.
- Set the function button to lower and upper grill position (or 3D position, if applicable).
- Operate the oven in empty condition for 30 minutes in this way.
- Open the windows to ventilate your room.
- At this time, a smell and smoke caused by the insulation materials and heating elements may occur for once. In such a case, wait until the smell and smoke wears off before putting any food inside the oven.
- Clean the inside of the oven using a soft cloth slightly dampened with soapy water.

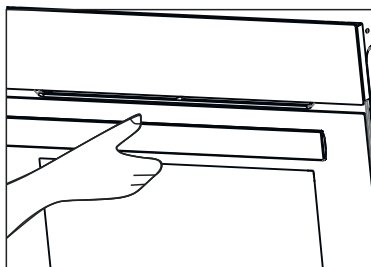


Fig. 7

Always grab the handle from its center to open the oven door.

**CAUTION!**

Wash the components such as tray or grill with alkaline (non-abrasive) cleaning agents before operating the oven for the first time.

5.1 Energy Efficiency of the Oven

- Ovens with high efficiency of power and with heat insulation shall be preferred.
- Opening the oven door frequently during cooking allows the cold air enter inside the oven each time, thus it causes loss of energy. Therefore, do not open the oven door more than required.
- Try to cook multiple dishes simultaneously in the oven. Take the meal cooked with a lower temperature out first, and use less energy without changing the oven temperature.
- Excess heat remaining after cooking a meal shall be used for the next meal, too. This shall save power.
- Use the pre-heating function of the oven for a short time (10 minutes at maximum).
- Frozen food shall be thawed before cooking in the oven.
- The oven would continue cooking with the current temperature using less energy when it is turned off a few minutes before the cooking time.

6 INTRODUCTION OF APPLIANCE

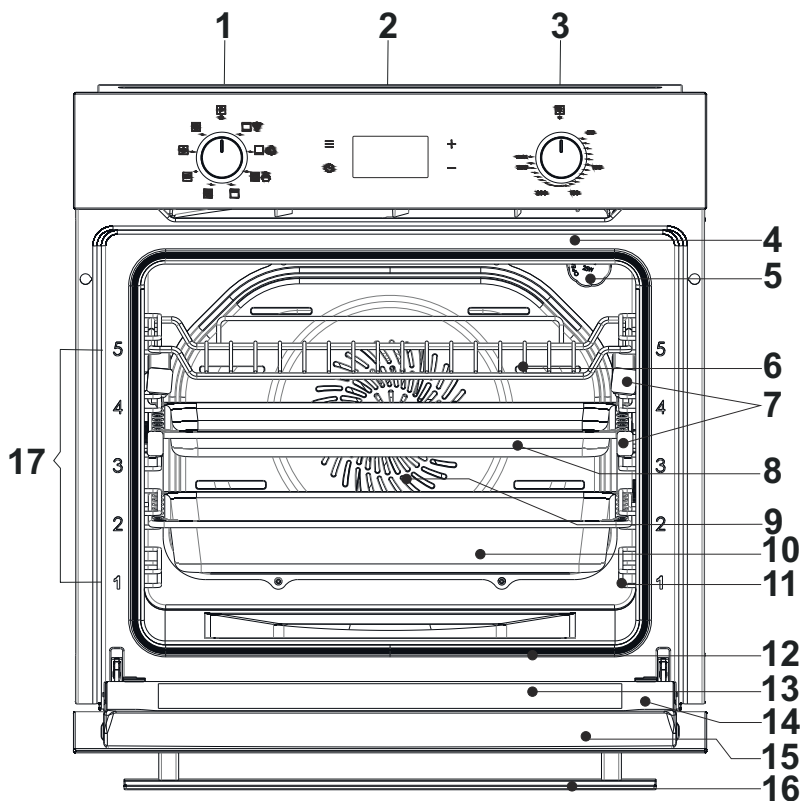


Fig. 8

- | | |
|----------------------------------|------------------------|
| 1- Function Selection Button | 10- Deep Tray (Option) |
| 2- Touchscreen Timer | 11- Wire Rack |
| 3- Oven Temperature Setting Knob | 12- Lower Resistance |
| 4- Upper Resistance | 13- Internal Glass |
| 5- Lamp | 14- Oven Door |
| 6- Oven Grill | 15- Door Top Plastic |
| 7- Telescopic Rails | 16- Oven Handle |
| 8- Shallow Tray (Option) | 17- Rack Level |
| 9- Fan | |

6.1 Accessories of the Oven

Clean the accessories of the oven before first operation. After cleaning and washing with a sponge, wipe them dry.

Remove any accessories you do not need from the cooking compartment.

Oven Grill



Fig. 9

Plate, for cake pans and ramekins For frying, frying pieces and frozen food.

Wire racks remain in horizontal position even when they are pulled out of the oven thanks to their special structure. There is risk of sliding the plate and spilling the food.

Shallow Tray

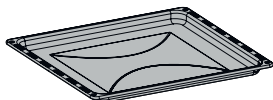


Fig. 10

For cakes and cookies made in the tray.

Do not use the shallow tray for cooking as it shall cause smell and oils may splash out of the tray and soil the oven.

Deep Tray

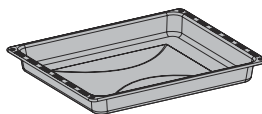


Fig. 11

Universal pan For cakes, soft cakes, frozen food and meat dishes with big pieces of meat.

It may be used as grease collecting plate when you grill directly on the wire grill.

Telescopic Rail



Fig. 12: Option 1

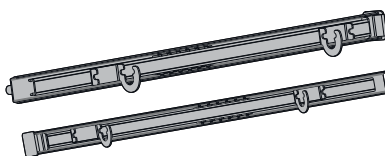


Fig. 13: Option 2

For racks and trays.

Telescopic rails increase the oven rack level. When telescopic rail is used, there is no risk of slipping and spilling the food.

7 BEFORE FIRST USE

You shall make some settings first before using your new appliance.

Cleaning of the cooking compartment and the accessories

Clean the cooking compartment and the accessories first before cooking a meal for the first time.

Cleaning of the cooking compartment

Heat the cooking compartment while it is empty and closed to remove the smell of a new appliance.

Ensure that no packaging residues such as styrofoam are left inside the cooking compartment and remove adhesive tapes on or inside the appliance. Wipe the straight surfaces of the cooking compartment with a soft, damp cloth before heating. Ventilate the kitchen as long as the heating operation continues.

Clean the straight surfaces with detergent water and a dish cloth after cooling of the cooking compartment.

Cleaning of the accessories

Clean the accessories thoroughly with a soft brush or detergent water and a dish cloth.

8 SPECIFICATIONS AND OPERATION OF THE APPLIANCE

8.1 Specifications of the Oven

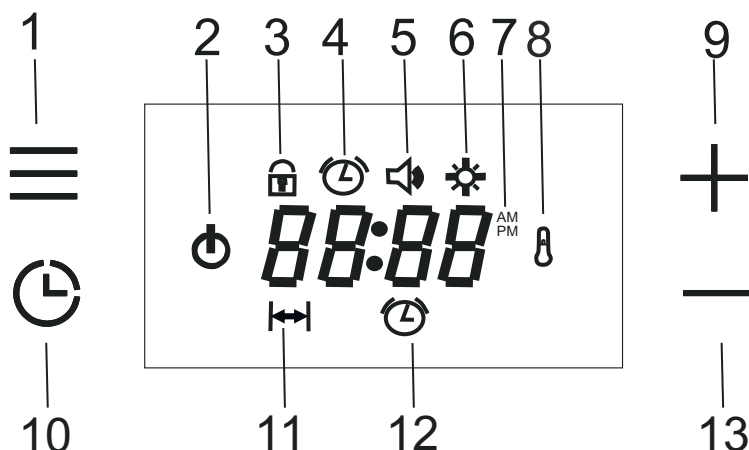


Fig. 14

- | | |
|------------------------------|--------------------|
| 1- Menu Button | 8- Thermostat Icon |
| 2- Function Commutator | 9- Plus Button |
| 3- Child Lock | 10- Program Button |
| 4- Day Time | 11- Brewing Time |
| 5- Alarm Sound Volume | 12- Alarm |
| 6- Screen Brightness Setting | 13- Minus Button |
| 7- AM/PM Time Display | |

Menu Key Usage:

Each time pressed on this button, the child lock, time setting (if cooking time is not set), alarm sound volume setting and screen brightness setting modes are activated in order and the relevant symbol is displayed during the setting.

Program Button:

Each time pressed on this button, cooking end time (if cooking time is set) and alarm sound volume setting modes are activated in order and the relevant symbol is displayed during the setting.

Child Lock

This function serves to prevent unintended changes of the settings made by the user on the oven clock.

If the child lock is activated when a cooking program is not running and the oven is turned off, the keys will be locked and the oven will be deactivated. All buttons except menu button will be deactivated. The on the oven  clock will flash.

The oven will not be operated until the child lock is deactivated.

If the key lock is activated while there is an active cooking program, only the keys are locked. All buttons except menu button will be deactivated.

The lock symbol on the oven clock will illuminate. When the child lock is active, when the cooking process is completed and the function controller is set as closed, the child lock function will be activated and the oven cannot be operated again.

The oven clock shall be available for operation when the key lock is cancelled.

To activate the key lock, when you are not in any menu, respectively;

When "Menu" button is touched once ( Key Lock) icon flashes. 'OFF' text appears on the screen.

'+' by tapping this key, deactivate child lock. 'ON' appears on the screen, and the  icon remains fixed on the screen.

I want to deactivate the child lock

When the 'Menu' key is tapped, the  icon flashes on the screen. 'ON' text appears on the screen.

'-' by tapping this key, deactivate child lock. "OFF" appears on the screen and the  icon disappears from the screen.

Clock Setting;

When the product is connected to the supply source, the time of day icon pops up on the display and the OFF text flashes.

To use the oven, press the menu button once, then clock is set by using "+" / "-" buttons. After the time has been set, you can end the setting mode by tapping the Menu key or waiting 5 seconds and the time of day disappears from the display.

To set the day time being previously set for your oven, when you are not in any menu, respectively:

When you tap the "Menu" key twice,  symbol flashes.

press '+' / '-' keys to set the time of day.

After setting the time, end the setting mode by touching the "Menu" button or by waiting 5 seconds.



The day time cannot be set if any cooking setting is done.

Clock Setting Mode 24h/12h Option

The default setting is 24 hours. To switch to the 12-hour (AM/PM) mode, touch the "Plus (+)" key for 5 seconds when you are not in any setting mode and there is time on the screen, a beep sound is heard when the mode changes. In 12-Hour Mode, The "AM" or "PM" icon is displayed on the screen. The same process is made to pass to the other mode.

Alarm Tone Setting

To change the alarm tone, when you are not in any menu, respectively:

When you tap the "Menu" key three times,  symbol flashes on the screen press ' + ' and ' - ' to select the desired volume.

After adjusting the volume, touch the Menu key or wait 5 seconds to end the setting mode.

The factory default setting is "b-03", which is the highest volume.



NOTICE!

The adjusted sound volume is displayed as "b-01, b-02 or b-03" and the related icon disappears at the end of setting mode.

Screen Brightness Setting:

To change the screen brightness, when you are not in any menu, respectively:

When you tap the "Menu" key four times,  symbol flashes on the screen. press ' + ' and ' - ' to select the desired brightness level.

After setting the brightness level, touch the Menu key or wait 5 seconds to end the setting mode.

The default setting is "d-03" and it is the brightest level.

3. TIMER FUNCTIONS

Auto-cooking means that in an oven where the cooking function is selected and the temperature is set, the timer will be set to end automatically.



If you want to operate the oven without a timer, you can set the function controller and the thermostat and start cooking.



When the oven is not in use, the function and thermostat switches must be in off position. If not, the cooking will continue for an indefinite time.

Semi-Automatic Cooking:

This method is used when it is desired that the cooking is started immediately, and the desired cooking time is entered.

The  icon flashes when the Program key is touched once

adjust the cooking time by tapping the ' + ' and ' - ' keys. After setting the cooking time, the  icon remains fixed on the display.



NOTICE!

In cooking programs set up in under an hour, the time appears on the screen in minutes and seconds.

To Cancel the Automatic Cooking Time;

- Cancel the cooking program and reminder timer if installed by pressing the Program key for about 3 seconds. The End caption and  (Cooking Time) icon appear on the display.
- Another option is;
- When the Program key is touched,  (Cooking Time) icon flashes. touch ' - ' the set cooking time is reduced to 00: 00. The "End" caption and  (Cooking Time) icon appears on the display.

Reminder Timer

You can use the oven clock as an alarm or reminder timer. To set the alarm, respectively:

- The  icon flashes when the Program key is touched 2 times (3 times if cooking time is set).
- Set the desired alarm time by tapping the '+' and '-' buttons. Once the alarm is set, the corresponding icon remains lit on the display and is displayed until the alarm time is reset. The maximum time that may be set is 23 hours and 59 minutes.

When the alarm time is completed

The  icon flashes on the display and the 7-minute alarm signal starts to sound.

Pressed to any button to cancel the alarm and then turns back to show the day time on the screen.

To cancel the set time;

- Press the Program key for approximately 3 seconds to cancel the reminder timer and, if installed, the cooking program, or touch the Program key until the  icon flashes. by tapping '-', the alarm time is set to "00:00" and the reminder timer is cancelled.



If the alarm time and cooking time are set same, then the shorter one is displayed.

COMMUTATOR INPUT FUNCTIONS

1 Function Commutator

When the function commutator is turned to any ON position, the  icon appears on the display.

The  icon disappears when the function commutator is switched off.

2. Thermostat

If the oven temperature is lower than the set temperature, the  icon appears on the screen.

When the oven temperature reaches the set temperature, the  icon disappears from the screen.



Thermostat symbol indicates the current temperature of the oven. It cannot utilize cooking in the oven alone. However when a function is selected with function controller, the cooking process can be utilized.



When the cooking time is set, the function commutator and thermostat icon disappears from the screen after delayed cooking is set, until cooking starts, and after power outages that require clock setting.

9 THE USE OF THE DEVICE

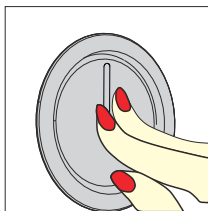


Fig. 15: Pop out off

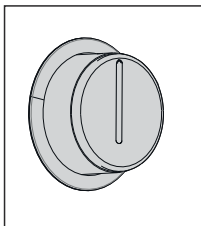


Fig. 16: Pop out on

The buttons of your oven are the type of pop-out buttons that pop out when pressed in.

- Press inward to pop out the button and then adjust (Fig. 15).
- When cooking is finished, turn the switch to the off (top) position and press it inwards (Fig. 16).

9.1 Temperature Setting of the Appliance

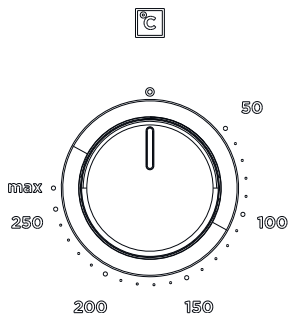


Fig. 17

Your appliance starts heating just a few seconds later when you set the temperature.

Turn off the appliance by bringing the function selection switch to zero position when your food is ready.

10 USING TELESCOPIC RAILS

10.1 Option (1)

Inserting Telescopic Rails

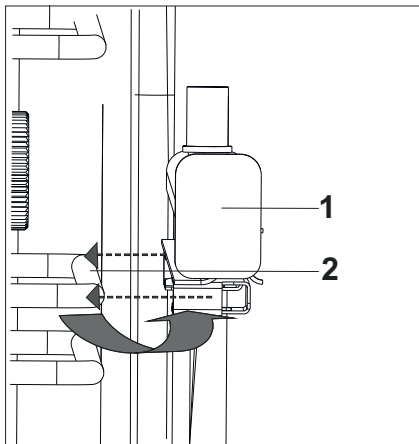


Fig. 18

Install the telescopic rail to the wire rack as shown (Fig. 18).

Removing Telescopic Rails

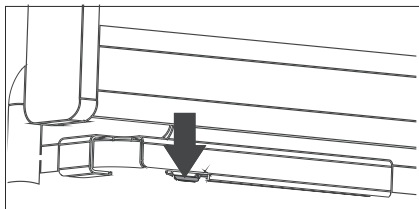


Fig. 19

To remove the telescopic rail from the wire rack, remove it by pressing on the tab specified with an arrow on the telescopic rail (Fig. 19).



Repeat this process for all telescopic rails on both sides of the oven.



When you remove Telescopic rails, hold it with one hand in order to prevent it falling in the oven and causing damage.



To remove the telescopic rails, wait for the oven to cool down.

10.2 Option (2)

Installing Telescopic Rails

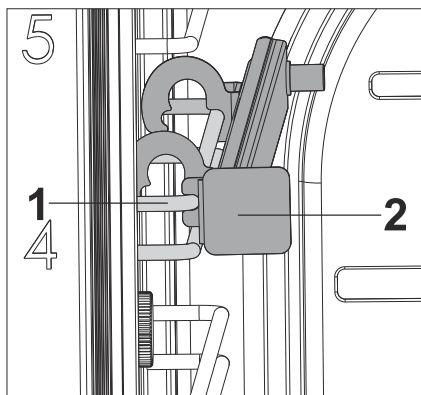


Fig. 20

- 1- Wire rack
- 2- Telescopic rail

Place the telescopic rail on the wire rack as shown in the figure (Fig. 20).

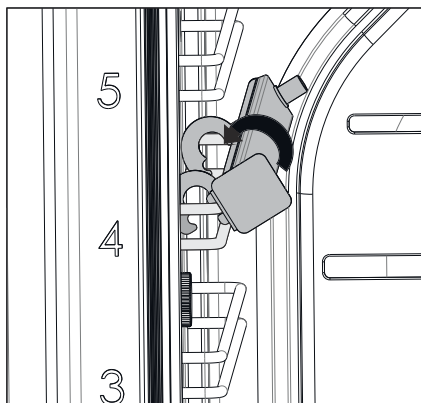


Fig. 21

Turn the telescopic rail so that the top of the telescopic rail is up (Fig. 21).

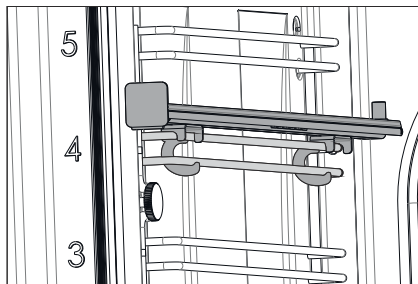


Fig. 22

Attach the telescopic rail to the wire rack as indicated in the figure (Fig. 22).

Removing the Telescopic Rails

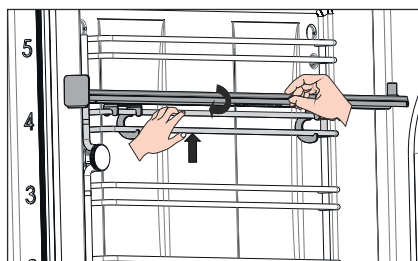


Fig. 23

Press the wire rack upwards with one hand and with the other hand turn the telescopic rail and remove it (Fig. 23).



Do this for all telescopic rails on the right and left sides of the oven.



When you remove the telescopic rails, hold the telescopic rail with one hand to prevent it from falling and damaging the oven.



Wait until your oven has cooled down to remove the telescopic rails.

Telescopic Rail Usage

Telescopic rails make it easier to use trays and grills.

If the ball bearing sticks due to stubborn dirt and overflowing food residues remaining on the telescopic rail surfaces, soften the dirt on the telescopic rails with hot water and clean with a soft brush.

Stubborn dirt may cause discoloration or glare, which does not adversely affect the usage characteristics.



The special lubricant for telescopic rails can be removed during cleaning, making it difficult to pull the rail.

Do not wash the telescopic rails in the dishwasher.



Do not lubricate telescopic rails



Make sure that the telescopic rails are fully inserted into the appliance before closing the oven door.

Using Wire Grid

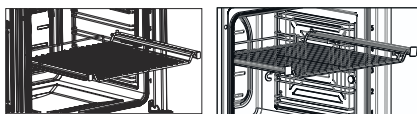


Fig. 24

Place the wire grid on the telescopic rails with the feet facing downwards (Fig. 24).

Option (2)

Cooking Container Usage

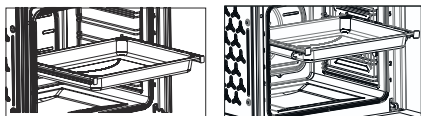


Fig. 25

Place the baking dish on the telescopic rails (Fig. 25).



The high edge around the telescopic rail is a special device that prevents the cookware from slipping.

11 CLEANING AND MAINTENANCE OF THE APPLIANCE

General Cleaning

- Always allow the appliance to cool after operating it. Ensure that no residues are left on the door at this time. The kitchen furniture around the appliance may be affected in the long term even if the door is left ajar.
- Failure to maintain the appliance regularly and to keep it clean may cause deterioration of the surface and reduce the service life of the appliance, and thus cause risks as a result of these.
- Unplug the appliance or switch off the power of the appliance by bringing the On/off button on the appliance to off position before any cleaning operation.
- Wait for the appliance to cool down before starting cleaning.
- Ensure that the cleaning agents you use when cleaning your product does not have particles that can scratch enamelled or painted surfaces.
- When cleaning the control panel and the knobs, avoid using liquid cleaners with abrasive particles and wire wool to prevent erasing of the symbols.
- Do not clean the oven with materials such as bleachers, nitric acid or hydrochloric acid.
- Do not clean your oven using steam cleaners.
- Do not try to remove the buttons from the control panel as these are not removable in some models.
- Do not use cleaning agents that contain abrasives (wire wool, cleaning powder, oven sprays, abrasive hard sponges), acids (bleachers) or chlorine.
- Do not leave abrasive and acidic stains (lemon juice, vinegar etc.) on enamelled, painted and stainless steel surfaces.

Steam Cleaning

- Before using the steam cleaning function, remove all accessories from the oven;
- Put 100 ml of water to the base of your oven and another 400 ml of water inside the shallow tray placed on the 2nd level (we recommend you to use soft water) and close the door of the oven.
- Bring the function selection switch to bottom heater position.
- Set the oven temperature to 70 °C, and operate the oven for 30 minutes.
- To end steam cleaning process, switch the button to Off.
- Clean the interior surface of the oven with a soft and damp cloth when the oven reaches a temperature that shall not burn your hands, i.e. before it is completely cooled down.
- After cleaning, keep the door ajar at 15° to completely dry the enamel interiors.

**DANGER!**

Ensure that the appliance cooled down prior to coming to contact with it.

Risk of burns.

■ **Cleaning of the Interior of the Oven**

- Be sure to clean your oven after each operation.
- The best time to clean the enamelled surface inside the oven is when the oven is warm.
- Remove the trays and the grill. Clean the interior by wiping with a cloth dampened with warm, soapy water. Then, wipe once more with a damp cloth and dry.
- Do not use abrasive materials such as sandpaper, steel wool or bleachers. Otherwise, the enamelled part of the oven may get damaged.
- Clean the oven thoroughly using a proper oven cleaning agent in regular intervals.
- You may use cleaning agents used for stainless steel or some vinegar in case of harsh stains.
- The stains left by such fluids may harm the brightness of the oven, but does not affect its performance in any way.
- Do not use the appliance for storage purposes by putting food such as bread, cakes, cookies, etc. inside the oven.

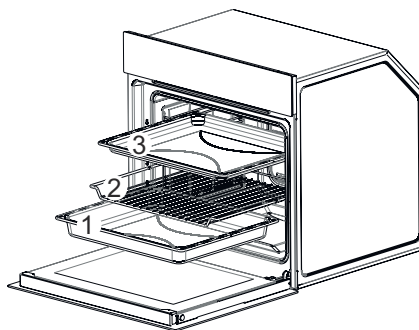


Fig. 26

1. → Cleaning the side walls of the oven

Remove the trays and the grill respectively (1-2-3 / Fig. 26).

2. → Remove the telescopic rail (Fig. 19 /Fig. 23).



Repeat this process for all telescopic rails on both sides of the oven.



When you remove Telescopic rails, hold it with one hand in order to prevent it falling in the oven and causing damage.



To remove the telescopic rails, wait for the oven to cool down.

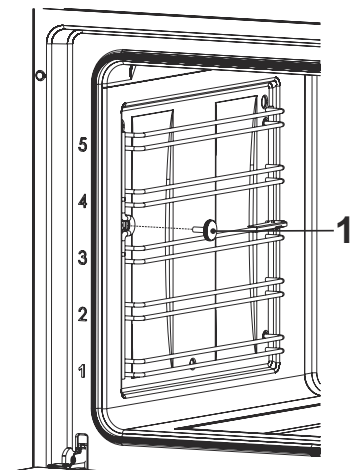


Fig. 27

- 3.** ➔ Remove the serrated screw inside the oven by rotating it counter-clockwise to clean the wire rack inside the oven (Fig. 27).

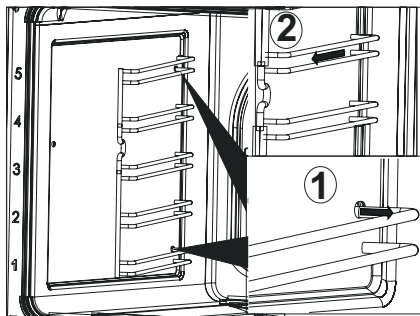


Fig. 28

- 4.** ➔ Pull the wire rack towards the inside of the oven and remove the legs of the wire rack from their seats. Remove the wire rack from the oven after releasing the wire rack from its legs (Fig. 28).

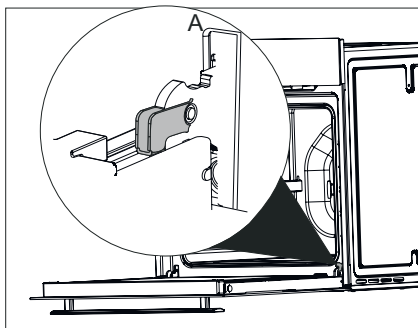


Fig. 29

- 5.** ➔ **Removal of the Oven Door**

Open the door completely by pulling the oven door toward you (Fig. 29).

Then, bring the hinge lock to the widest angle as shown in (Fig. 29/A). Bring both hinges that connect the oven door to the oven to the same position.

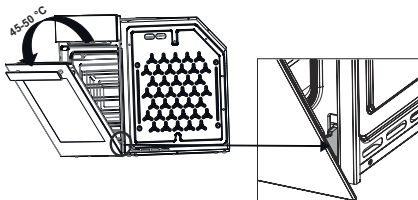


Fig. 30

6. ➔ Close the oven door to a 45°-50° angle as shown, so that it touches the hinge lock (Fig. 30).

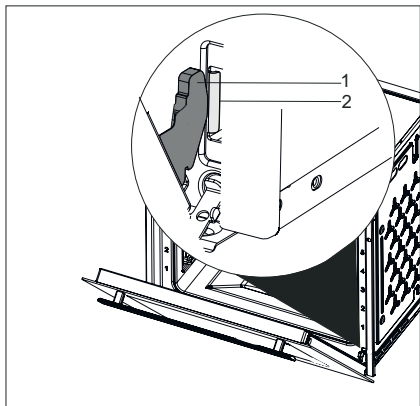


Fig. 31

- 1 Hinge
2 Hinge Housing

7. ➔ Remove the hinges from the hinge housing by holding the door with both hands to remove the oven door (Fig. 31).



Reverse the removal procedure for installation procedure of the door. Remember to close the clips on the hinge housing while installing the door.

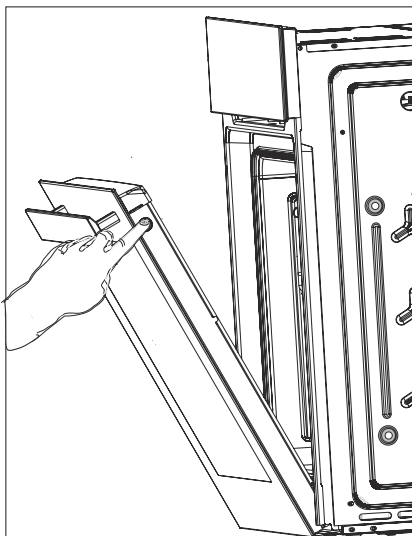


Fig. 32

8. ➔ Cleaning of the Oven Glass

Open the door of the appliance slightly.

Press the latches on the right and left of the door top plastic (Fig. 32).



When installing the door upper plastic, do not forget to attach it by pressing the latches on the right and left sides.

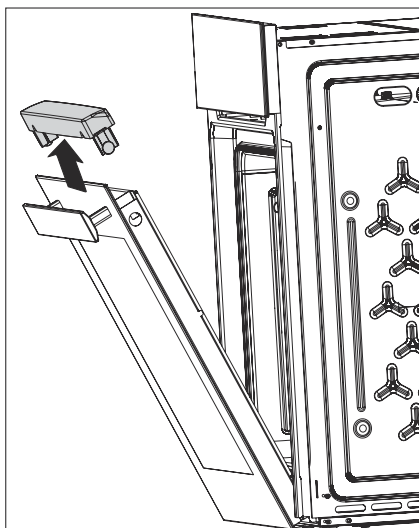


Fig. 33

9. ➤ Remove the door top plastic (Fig. 33).

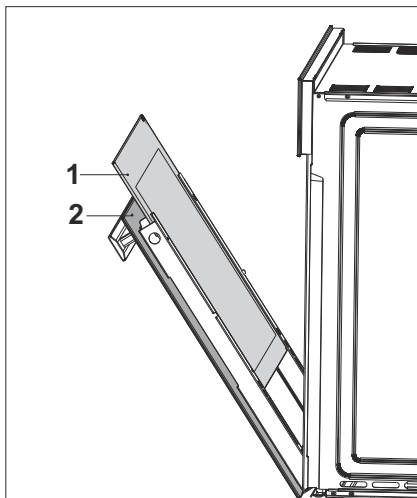


Fig. 34

- 1- Internal Glass of the Oven
2- Teeth Glass of the Oven

10. ➤ ■ Remove the internal glass of the appliance to clean it (Fig. 34).
- Wipe the glass cover with soft sponges and clothes cleaning and drying.
 - Do not use harsh abrasive cleaning agents and sharp metal scrapers to clean the oven glass. Cleaning in such a way may scratch the surface of the glass and may cause the glass to break.
 - Do not lean over and apply weight on the oven door.

**CAUTION!**

As the door loses weight when the glasses are removed, it may close abruptly and cause injuries.



Reverse the same procedure to install the oven glass.

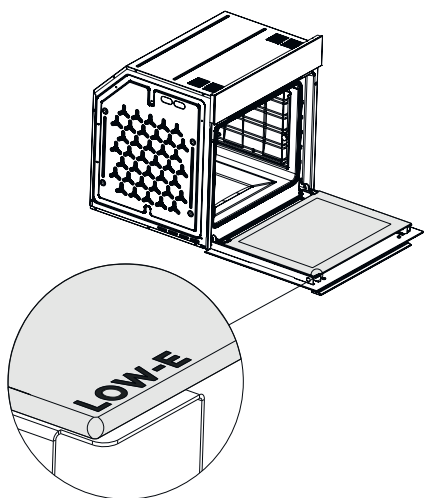


Fig. 35

11. ➔



When the door of your oven is in horizontal position, the LOW-E inscription on the interior glass of your oven door shall be as shown in (Fig. 35)

Oven Door Gasket

- Condensation may occur inside the front door and on the door gasket when the oven is operated for a long period. Remove the possible condensation using a dry cloth or sponge.
- Inspect the condition of this gasket in regular intervals. Clean without using abrasive cleaning agents when required.
- Door may not be closed properly when dirt is collected on the door gasket after some time.
- Please contact the nearest Authorized Service when the gasket gets damaged. Do not use the oven until it is repaired.

12 REPLACEMENT OF THE LAMP

Bulb Power ☀ (W)	27	43
Lamp base / Socket	G9	
Bulb Voltage (V)	220 - 240	
Size (mm)	42X63	
Energy Class	G	



WARNING!

Turn off the power supply to the hood. Let the lamps cool first because they can burn your hands if they are hot.



Lamps of the same power rating should be used in lamp replacements.



To learn the lamp power value used in the product, see the declaration label inside the product.

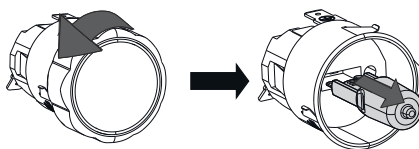
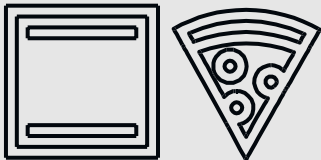
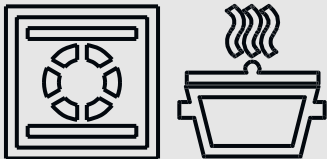


Fig. 36

Remove the lamp cover. Pull out the faulty bulb and replace it with a new bulb of the same value.

13 MAIN FUNCTION DESCRIPTION

The main function descriptions are below.

Function	Explanation of function
	No program is selected in your appliance.
	Top and bottom heating are on. Food is heated from the top and bottom at the same time. It is the most suitable baking option, especially for making pizza. Bake with a single tray.
	Only bottom heating is on. It is suitable for dishes that require more cooking or browning from the bottom. Also use as a steam cleaning function.
	The bottom, top heating and turbo fan are on. Hot air provides an even and fast distribution in the oven through the fan. It is the most suitable baking option, especially for the making of casseroles. Bake with a single tray.
* 	Larger grill on the oven roof is on. This is suitable for grilling more meat. Place the large or medium sized portions on the correct rack position under the grill heater to grill. Set the temperature to maximum level. Turn the food upside down halfway through the cooking process.

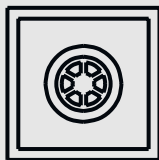
*



Hot air heated with the bigger grill is distributed rapidly inside the oven thanks to the fan. This is suitable for grilling more meat. Place the large or medium sized portions on the correct rack position under the grill heater to grill. Set the temperature to maximum level. Turn the food upside down halfway through the cooking process.



Upper heating, lower heating and fan heating are open. Each side of the product to be cooked is cooked equally and quickly. Use a single tray for cooking. With this function, you can also preheat quickly.



For cooking and frying at one or more levels. The fan distributes the heat of the round heater on the rear panel evenly in the cooking zone. Cook using a single tray.



The oven is not heated, only the fan works. Grained frozen food dissolves slowly at room temperature, cooked food dissolves.



* Shall be used at Max. 200°C'

14 COOKING CHART

- Place your food in the oven.
- Select the operation mode and the temperature.

The oven is heated up to the pre-set temperature and preserves this temperature until the end of selected cooking time.

Turning off the oven before the expected time

- Turn the oven off with the function and/or temperature buttons.

Cooking Times Chart



Values specified are determined under laboratory conditions. Your values may differ from these values.



1st rack of the oven is the bottom rack.



CAUTION!

Do not place an aluminium foil on the bottom of the oven while cooking. This may cause fire and damage to your appliance and furniture.

Food	Operation Function	Tray to be used	Rack Position	Temperature (°C)	Cooking Time(min) approx.
Pastries					
Pastry		Standard Tray	3	170-190	20-30

Fritters in Tray		Deep Tray	3	190-200	35-45
Rose Pastry in Tray		Standard Tray	3	190-200	25-35
Quiche		26 cm Pie Container	2	170-180	40-50
Pizza		Standard Tray	2	200-210	15-20
Pita		Deep Tray	2	200-210	25-35
Puff Pastry		Standard Tray	3	190-200	20-30
Bread		Standard Tray	3	190-200	50-60
Croissant		Standard Tray	3	190-200	25-35
Easter Buns		Standard Tray	3	180-190	20-30
Bread		Deep Tray	3	200-210	30-50
Whole Grain Bread (1 kg)		Standard Tray	2	200-210	30-40
Whole Wheat Bread		Cake Mold	2	190-200	30-50
Bagel		Standard Tray	3	190-200	15-25
Baguette Bread		Standard Tray	3	190-200	20-40

Cake

Cake in Tray		Deep Tray	2	170-180	30-40
Cake in Mold		Wire Grid/ Cake Mold	2	170-180	40-50
Sponge Cake in Tray		Standard Tray	3	170-180	25-40
Sweet semolina past		Wire grill/ Glass Container (25x35)	2	170-180	30-40
Cheese-cake		wire rack/ Clamp Mold (22cm)	2	150-160	50-60
Eclair Dough		Deep Tray	2	170-180	35-45

Cookie

Coconut Cookies		Standard Tray	3	160-170	20-30
Pastry rings consumed in holy days		Standard Tray	3	160-170	30-35
Apple Cookies		Standard Tray	3	160-170	25-35
Sesame Stick Crackers		Standard Tray	3	170-180	30-40
Almond (Kavala) Cookies		Standard Tray	3	160-170	20-30

Meals					
Gratin		Wire Grill - Borcam	2	170 -180	50-60
Baked Pasta		Wire Grill - Borcam	2	190-200	50-60
Lasagna		Wire Grill - Borcam	2	190-200	30-40
Juicy Meatballs with Vegetables		Deep Tray	2	190-200	50-70
Chicken Drumstick		Deep Tray	2	190-200	40-60
Casserole		Casserole Pot with Lid	Oven Base	190-200	90-150
Whole Chicken		Deep Tray	2	190-200	90-120
Burger Meatball		Wire Grid	4	190-200	30-40(Turned over halfway through cooking time)
Lamb Arm		Deep Tray	2	200-210	90-180
Chicken Wings		Wire Grid	4	190-200	30-40 (inverted for 2/3 of the time)
Fish		Standard Tray	3	190-200	25-35
Frozen Foods					
Big Size Pizza		Wire Grid	3	190-200	10-15

Medium Size Pizza		Standard Tray	3	190-200	10-15
French Fries		Standard Tray	3	210-220	25-30

Preheating for 10 minutes is recommended for all foods.



For cooking operations which require pre-heating, perform the pre-heating until the oven reaches the desired temperature at the start of the cooking.

Hints for cakes

- If the cake is too dry, increase the temperature about 10 °C and decrease the cooking time.
- If the cake is wet, use less liquid or decrease the temperature about 10 °C.
- If the top of the cake is burnt, place it on a lower rack, decrease the temperature and increase the cooking time.
- If the inside of the cake is cooked well, but outside is sticky, use less liquid, decrease the temperature and increase the cooking time.

Hints for pastry

- If the pastry is too dry, increase the temperature about 10 °C and decrease the cooking time. Dampen the sheets of dough with a sauce made of milk, butter, egg and yoghurt.
- If the cooking time of your pastry is too long, ensure that the thickness of the pastry does not exceed the tray.
- If the top of the pastry is cooked, but the bottom is not cooked, ensure that the amount of the sauce you use for the pastry is less on the bottom side of the pastry. Try to spread a frying sauce evenly between the sheets of dough and on the pastry.



Cook your pastry with the position and temperature specified in the cooking chart. If the bottom part is fried less again, place it at a lower rack on the next time.

Hints for vegetable dishes

- If the vegetable dish loses its juice and gets dry, cook inside a closed pot instead of the tray. Closed pots contain the juice of the dish.
- If the vegetable dish is undercooked, boil the vegetables or prepare them as preserved food first, and then put them inside the oven.