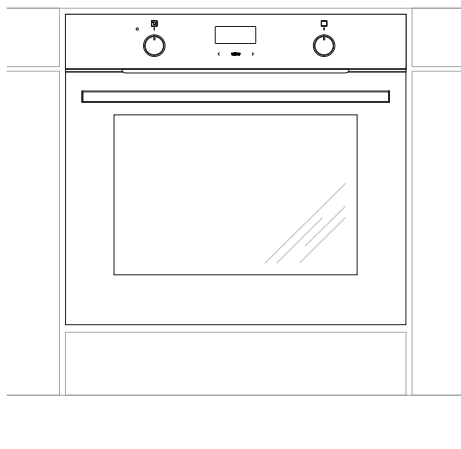




Type
IO 20662-92 X



(EN) INSTRUCTION MANUAL

DEAR CUSTOMER,

The oven is exceptionally easy to use and extremely efficient. After reading the instruction manual, operating the oven will be easy.

Before being packaged and leaving the manufacturer, the oven was thoroughly checked with regard to safety and functionality.

Before using the appliance, please read the instruction manual carefully.

By following these instructions carefully you will be able to avoid any problems in using the appliance.

It is important to keep the instruction manual and store it in a safe place so that it can be consulted at any time.

It is necessary to follow the instructions in the manual carefully in order to avoid possible accidents.

**Caution!**

Do not use the oven until you have read this instruction manual.

The oven is intended for household use only.

The manufacturer reserves the right to introduce changes which do not affect the operation of the appliance.

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SAFETY INSTRUCTIONS

Warning: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

Accessible parts may become hot during use. Young children should be kept away.

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

Warning: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

You should not use steam cleaning devices to clean the appliance.

SAFETY INSTRUCTIONS

Danger of burns! Hot steam may escape when you open the oven door. Be careful when you open the oven door during or after cooking. Do NOT lean over the door when you open it. Please note that depending on the temperature the steam can be invisible.

Use only original temperature probe supplied with the appliance.

- Ensure that small items of household equipment, including connection leads, do not touch the hot oven as the insulation material of this equipment is usually not resistant to high temperatures.
- Do not leave the oven unattended when frying. Oils and fats may catch fire due to overheating or boiling over.
- Do not put pans weighing over 15 kg on the opened door of the oven.
- Do not use harsh cleaning agents or sharp metal objects to clean the door as they can scratch the surface, which could then result in the glass cracking.
- Do not use the oven in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorised person.
- In the event of any incident caused by a technical fault, disconnect the power and report the fault to the service centre to be repaired.
- The rules and provisions contained in this instruction manual should be strictly observed. Do not allow anybody who is not familiar with the contents of this instruction manual to operate the oven.
- The appliance has been designed only for cooking. Any other use (for example for heating) does not comply with its operating profile and may cause danger.

HOW TO SAVE ENERGY



Using energy in a responsible way not only saves money but also helps the environment. So let's save energy! And this is how you can do it:

- **Do not uncover the pan too often (a watched pot never boils!).**

Do not open the oven door unnecessarily often.

- **Only use the oven when cooking larger dishes.**

Meat of up to 1 kg can be prepared more economically in a pan on the cooker hob.

- **Make use of residual heat from the oven.**

If the cooking time is greater than 40 minutes switch off the oven 10 minutes before the end time.

Important! When using the timer, set appropriately shorter cooking times according to the dish being prepared.

- **Make sure the oven door is properly closed.**

Heat can leak through spillages on the door seals. Clean up any spillages immediately.

- **Do not install the cooker in the direct vicinity of refrigerators/freezers.**

Otherwise energy consumption increases unnecessarily.

UNPACKING



During transportation, protective packaging was used to protect the appliance against any damage. After unpacking, please dispose of all elements of packaging in a way that will not cause dam-

age to the environment.

All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

Caution! During unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept out of reach of children.

DISPOSAL OF THE APPLIANCE



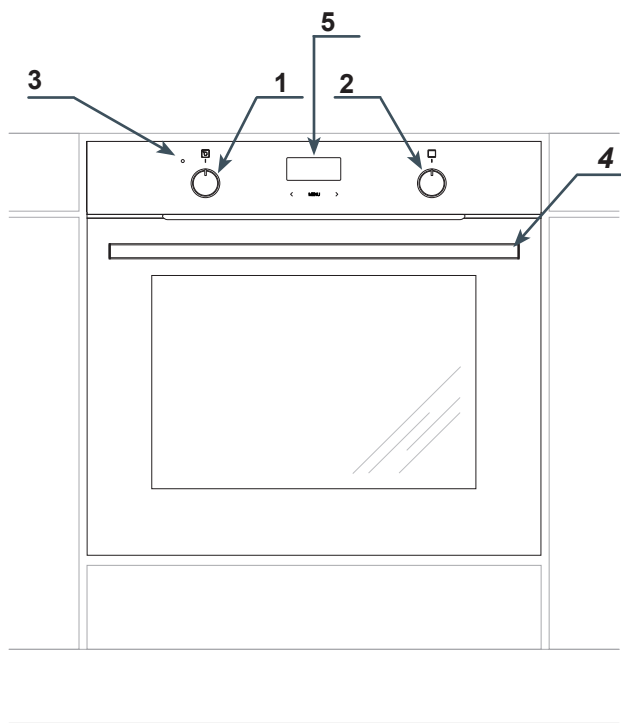
Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment. A symbol shown on the product, the instruction manual or the packaging

shows that it is suitable for recycling.

Materials used inside the appliance are recyclable and are labelled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

Information on appropriate disposal centres for used devices can be provided by your local authority.

DESCRIPTION OF THE APPLIANCE

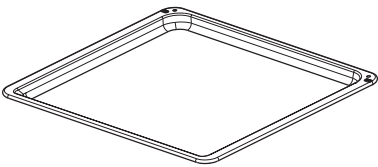
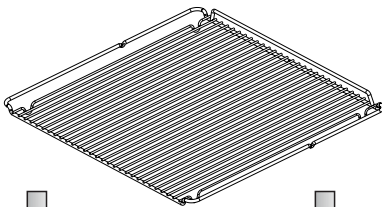


- 1 Temperature control knob*
- 2 Oven function selection knob*
- 3 Temperatureregulatorsignal light*
- 4 Drawer*
- 5 Electronic programmer*

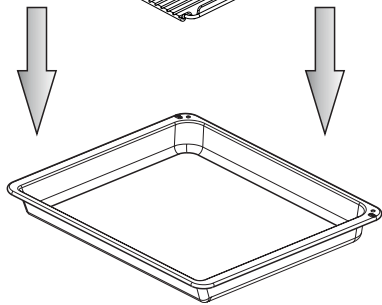
SPECIFICATIONS OF THE APPLIANCE

Oven fittings:

*Grill grate
(drying rack)*



Baking tray

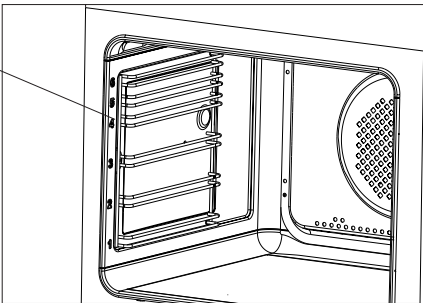


Roasting tray



Meat probe

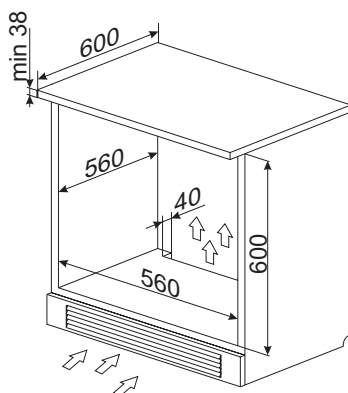
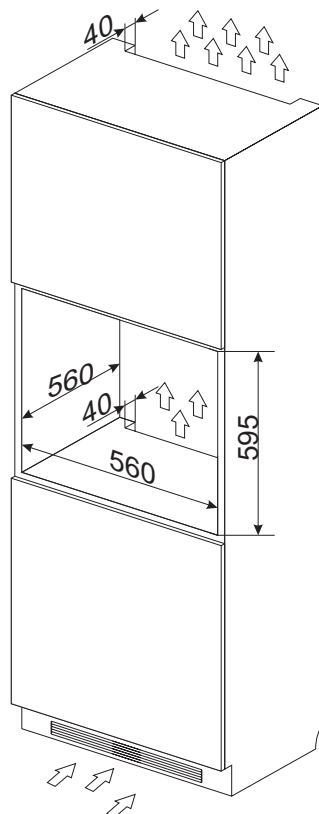
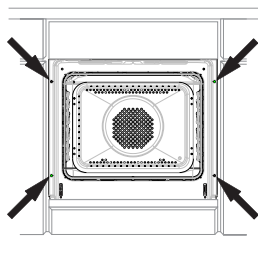
Sideracks



INSTALLATION

Installing the oven

- The kitchen area should be dry and aired and equipped with efficient ventilation. When installing the oven, easy access to all control elements should be ensured.
- This is a Y-type design built-in oven, which means that its back wall and one side wall can be placed next to a high piece of furniture or a wall. Coating or veneer used on fitted furniture must be applied with a heat-resistant adhesive (100°C). This prevents surface deformation or detachment of the coating.
- Hoods should be installed according to the manufacturer's instructions.
- Make an opening with the dimensions given in the diagram for the oven to be fitted.
- Make sure the mains plug is disconnected and then connect the oven to the mains supply.
- Insert the oven completely into the opening without allowing the four screws in the places shown in the diagram to fall out.



INSTALLATION

► Electrical connection

- The oven is manufactured to work with a one-phase alternating current (230V 1N~50 Hz) and is equipped with a 3 x 1,5 mm² connection lead of 1.5 mm length with a plug including a protection contact.
- A connection socket for electricity supply should be equipped with a protection pin and may not be located above the cooker. After the cooker is positioned, it is necessary to make the connection socket accessible to the user.
- Before connecting the oven to the socket, check if:
 - the fuse and electricity supply are able to withstand the cooker load,
 - the electricity supply is equipped with an efficacious ground system which meets the requirements of current standards and provisions,
 - the plug is within easy reach.

Important!

If the fixed power supply cable is damaged, it should be replaced at the manufacturer or at an authorized servicing outlet, or by a qualified person to avoid danger.

OPERATION

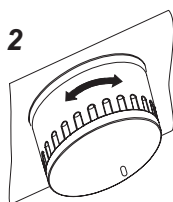
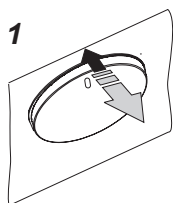
Before using the oven for the first time

- Remove packaging, clean the interior of the oven.
- Take out and wash the oven fittings with warm water and a little washing-up liquid.
- Switch on the ventilation in the room or open a window.
- Heat the oven (to a temperature of 250°C, for approx. 30 min.), remove any stains and wash carefully.

The oven is equipped with a retractable knobs. In order to select a function do the following:

1. Gently press and release a knob which will pop out,
2. Turn the oven functions selection knob to the desired function.

Symbols printed around the knob indicate available oven functions.



Important!

In ovens equipped with the electronic programmer Tts, the time "0.00" will start flashing in the display field upon connection to the power supply.

The programmer should be set with the current time. (See *Electronic programmer*). If the current time is not set operation of the oven is impossible.

The electronic programmer Tts is equipped with electronic sensors which are switched on by touching or pressing the sensor surface for at least one second.

Each sensor reaction is confirmed by the beep. Keep the sensor surface clean at all times.

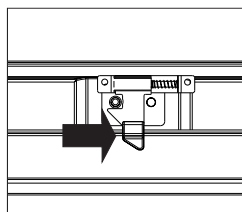
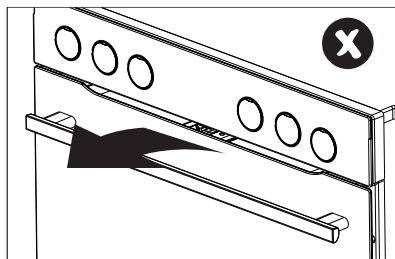
Important!

To clean the oven, only use a cloth well rang out with warm water to which a little washing-up liquid has been added.

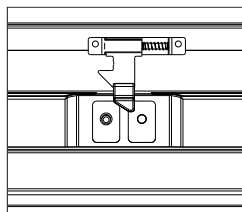
OPERATION

Child safety lock

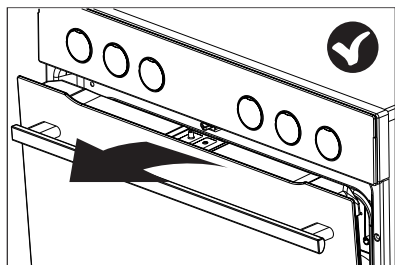
Oven door features a child safety lock device that prevents children from opening of the door. The appliance is supplied by the manufacturer with the door safety lock device engaged.



*Release the
child safety lock.*



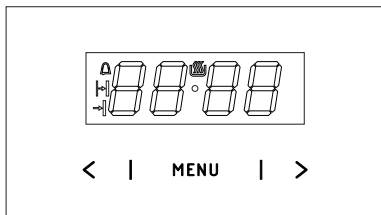
*The lock is
released and
you can open
the door.*



The child safety lock is re-engaged once you close the door.

OPERATION

Operate the control panel



- MENU** — select the mode of operation
- >** — higher setting sensor
- <** — lower setting sensor
- appliance on indicator
- Kitchen timer
- Duration
- End Time

Set current time

When the appliance is plugged into the electrical mains supply, or when power is restored after power outage, the digital display will show flashing **0.00**

- Touch and hold **MENU** ((or simultaneously touch **< / >**) until you will see on the display and the dot below the symbol is flashing,
- Touch **< / >** within 7 seconds to set the current time.

To store the new time setting, wait approximately 7 seconds after time has been set. The dot below the symbol will stop flashing.

You can adjust the time later. To do this touch **< / >** simultaneously and adjust the current time while the dot below the symbol is flashing.

Note:

The oven can be turned on when you see the symbol on the display.

Kitchen Timer

You can active the Kitchen Timer at any time, regardless of the status of other functions. The Kitchen Timer can be set from 1 minute up to 23 hours and 59 minutes.

To set the Kitchen Timer:

- touch **MENU**, then the display will show blinking ,
- use the **< / >**, sensors to set the Kitchen Timer. The display will show the set time and Kitchen Timer symbol . Once the set time elapses, alarm sounds and the icon flashes,
- Touch and hold **< / >** or **MENU** to mute the alarm. The will be off and the display will show the current time after approximately 7 seconds.

Note!

If no button is touched, alarm will turn off automatically after approximately 7 minutes.

Timed operation

To set the appliance to switch off after a specific duration:



- set the function selector knob and the temperature selector knob to your preferred settings,
- Touch **MENU** repeatedly until the display shows *dur* (duration) briefly and the symbol will be flashing,
- set the desired duration from 1 minute to 10 hours using the **< / >** sensors.

The set duration will be memorised after about 7 seconds. The display will show the current time and the symbol.

Once the duration time has elapsed the oven will turn off automatically. You will hear an alarm and the and symbols will be flashing,





- Set the oven function selector knob and the temperature selector knob in off position.,



OPERATION



- Touch and hold **< / >** or **MENU** to mute the alarm. The  and  will be off and the display will show the current time after approximately 7 seconds.

Delayed timed operation

In order to set the appliance to switch off at a specific time after a set Duration has elapsed, set the Duration and the End Time:

- Touch **MENU** repeatedly until the display shows *dur* (duration) briefly and the  symbol will be flashing,
- set the desired duration from 1 minute to 10 hours using the **< / >** sensors,
- Touch **MENU** repeatedly until the display shows *End* briefly and the  symbol will be flashing,
- set the End Time using the **< / >**, sensors, a maximum of 23 hours and 59 minutes ahead,
- set the function selector knob and the temperature selector knob to preferred settings. The  and  functions are now active. The appliance will switch on at End Time minus Duration (i.e. if the set Duration is 1 hour and the set End Time is 14:00, the appliance will automatically switch on at 13:00).

Once the Duration time has elapsed the oven will turn off automatically. You will hear an alarm and the  and  will be flashing,

- Set the oven function selector knob and the temperature selector knob in off position.,
- Touch and hold **< / >** or **MENU** to mute the alarm. The  and  will be off and the display will show the current time after approximately 7 seconds.

Cancel settings

Timer and delayed timed function settings may be cancelled at any time.

Cancel automatic function settings:

- simultaneously touch the **< / >**, sensors

Cancel timer settings:

- Touch the **MENU** sensor to select the Kitchen Timer,
- simultaneously touch the **< / >** sensors.

Change the beep tone

You can change the beep tones as follows:

- simultaneously touch the **< / >**, sensors
- Touch **MENU** repeatedly to select the *ton* (tone). The display will be flashing,
- Use the **< / >** sensors to select your preferred tone:
Use **>** to select the setting 1 to 3
Use **<** to select the setting 3 to 1..

Adjust display brightness

You can adjust display brightness 1 to 9, where 1 is the darkest and 9 is the brightest. The brightness setting applies to an inactive control panel, i.e. when no controls are touched for 7 seconds.

You can adjust display brightness as follows:

- Simultaneously touch the **< / >** sensors,
- Touch **MENU** repeatedly to select the *bri* (brightness) setting — the settings can be accessed in sequence *ton* (tone) and *bri* (brightness).
- Use the **< / >** sensors to select your preferred brightness:
Use **>** to select the setting 1 to 9
Use **<** to select the setting 9 to 1.

Note:

The display is at its brightest setting when active, i.e. a control was touched within the last 7 seconds.

Night Mode

The display is dimmed during the night hours 22:00 — 06:00.

OPERATION

Meat Probe

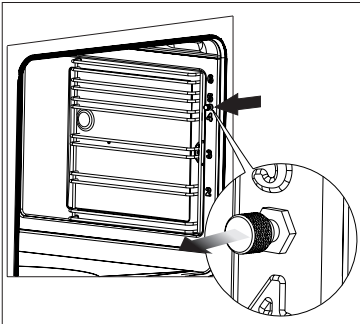
Adjustment and display range: 30°C bis 99°C, Resolution: 1 Grad, Default set value: 80°C.

Meat probe is recognized automatically when temperature at meat probe is above 0°C.

Important!

The temperature probe socket is protected with a cap.

Remove the protective cap from the socket to be able to plug in the temperature probe.



If meat probe is plugged in, the two digits on the left side show the actual temperature at the meat probe and the two digits at the right side show the set point value.

If the probe temperature is lower than the minimum setting temperature of 30 °C, the display reads "30". If the probe temperature is higher than the maximum setting temperature of 99°C, the display reads the maximum setting temperature.

With plugging in the connector of the meat probe, the program is started and the nominal temperature is set to 80 °C. The value of the set temperature can be changed as long as the temperatures are displayed, but not when timer is still in start up mode.

The meat probe alarm can be reset by pressing any key.

Important!

Use only original temperature probe supplied with the appliance.

An active meat probe program or a pending alarm can be reset by disconnecting the meat probe and pressing any key.

The use of temperature probe is recommended when cooking large portions of meat (at least 1 kg).

The use of temperature probe is not recommended when cooking poultry and meat with bones.

When not in use, disconnect the temperature probe from its socket and remove from oven chamber.

The use of temperature probe is not recommended when cooking poultry and meat with bones.

When not in use, disconnect the temperature probe from its socket and remove from oven chamber.

Important!

Use only original temperature probe supplied with the appliance.

Recommended probe temperature settings

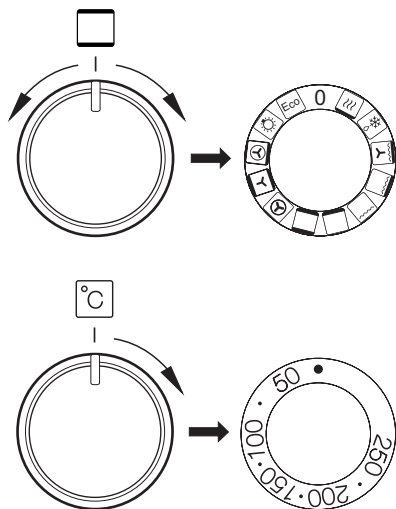
| TYPE OF MEAT | TEMPERATURE [°C] |
|---|--|
| PORK Fillet Roast | 85 - 90 80 - 85 |
| BEEF Roast beef or fillet Rare Medium Well done | 90 - 95 50 - 55 65 - 70 75 - 80 |
| VEAL | 85 - 90 |
| LAMB | 85 - 90 |
| VENISON | 80 - 85 |
| FISH e.g. salmon trout, cod | 80 - 85 |

OPERATION

Oven functions and operation.

Oven with automatic air circulation (including a fan and ring heater)

The oven can be heated up using the bottom and top heaters, the grill or the ultra-fan heater. Operation of the oven is controlled by the oven function knob – to set a required function you should turn the knob to the selected position, and the temperature regulator knob – to set a required function you should turn the knob to the selected position.



The oven can be switched off by setting both of these knobs to the position "●"/"0".

Caution!

When selecting any heating function (switching a heater on etc.) the oven will only be switched on after the temperature has been set by the temperature regulator knob.

0 Oven is off



Rapid Preheating

Ring heater and roaster on. Use to preheat the oven.



Defrosting

Only fan is on and all heaters are off.



Fan and combined grill on

When the knob is turned to this position, the oven activates the combined grill and fan function. In practice, this function allows the grilling process to be speeded up and an improvement in the taste of the dish. You should only use the grill with the oven door shut.



Enhanced roaster (super roaster)

In this setting both roaster and top heater are on. This increases temperature in the top part of the oven's interior, which makes it suitable for browning and roasting of larger portions of food.



Roaster on.

Roasting is used for cooking of small portions of meat: steaks, schnitzel, fish, toasts, Frankfurter sausages, (thickness of roasted dish should not exceed 2-3 cm and should be turned over during roasting).



Bottom heater on

When the knob is set to this position the oven is heated using only the bottom heater. Baking of cakes from the bottom until done (moist cakes with fruit stuffing).

OPERATION



Top and bottom heaters on

Set the knob in this position for conventional baking. This setting is ideal for baking cakes, meat, fish, bread and pizza (it is necessary to preheat the oven and use a baking tray) on one oven level.




Convection with ring heating element

Setting the knob in this position allows the oven to be heated up by a heating element with air circulation forced by a rotating fan fitted in the central part of the back wall of the oven chamber. Lower baking temperatures than in the conventional oven can be used. Heating the oven up in this manner ensures uniform heat circulation around the dish being cooked in the oven.



Top heater, bottom heater and fan are on.

This knob setting is most suitable for baking cakes. Convection baking (recommended for baking).

When the  functions have been selected but the temperature knob is set to zero only the fan will be on. With this function you can cool the dish or the oven chamber.



Convection with ring heating element and bottom heater on

With this setting the convection fan and bottom heater are on, which increases the temperature at the bottom of the cooked dish. Intense heat from the bottom, moist cakes, pizza.



Independent oven lighting

Set the knob in this position to light up the oven interior.



Eco fan assisted heating

This is an optimised heating function designed to save energy when preparing food. At this knob position, the oven lighting is off.

If the **3** light goes out, it means the oven has reached the set temperature. If a recipe recommends placing dishes in a warmed-up oven, this should be not done before the **3** light goes out for the first time. When baking, the **3** light will temporarily come on and go out (to maintain the temperature inside the oven).

OPERATION

Use of the grill

The grilling process operates through infrared rays emitted onto the dish by the incandescent grill heater.

In order to switch on the grill you need to:

- Set the oven knob to the position marked grill ,
- Heat the oven for approx. 5 minutes (with the oven door shut).
- Insert a tray with a dish onto the appropriate cooking level; and if you are grilling on the grate insert a tray for dripping on the level immediately below (under the grate).
- Close the oven door.

For grilling with the function grill and combined grill the temperature must be set to 220°C, but for the function fan and grill it must be set to a maximum of 190°C.

Warning!

When using function grill it is recommended that the oven door is closed.

When the grill is in use accessible parts can become hot.

It is best to keep children away from the oven.

BAKING IN THE OVEN – PRACTICAL HINTS

Baking

- we recommend using the baking trays which were provided with your cooker;
- it is also possible to bake in cake tins and trays bought elsewhere which should be put on the drying rack; for baking it is better to use black trays which conduct heat better and shorten the baking time;
- shapes and trays with bright or shiny surfaces are not recommended when using the conventional heating method (top and bottom heaters), use of such tins can result in undercooking the base of cakes;
- when using the ultra-fan function it is not necessary to initially heat up the oven chamber, for other types of heating you should warm up the oven chamber before the cake is inserted;
- before the cake is taken out of the oven, check if it is ready using a wooden stick (if the cake is ready the stick should come out dry and clean after being inserted into the cake);
- after switching off the oven it is advisable to leave the cake inside for about 5 min.;
- temperatures for baking with the ultra-fan function are usually around 20 – 30 degrees lower than in normal baking (using top and bottom heaters);
- the baking parameters given in Table are approximate and can be corrected based on your own experience and cooking preferences;
- if information given in recipe books is significantly different from the values included in this instruction manual, please apply the instructions from the manual.

Roasting meat

- cook meat weighing over 1 kg in the oven, but smaller pieces should be cooked on the gas burners.
- use heatproof ovenware for roasting, with handles that are also resistant to high temperatures;
- when roasting on the drying rack or the grate we recommend that you place a baking tray with a small amount of water on the lowest level of the oven;
- it is advisable to turn the meat over at least once during the roasting time and during roasting you should also baste the meat with its juices or with hot salty water – do not pour cold water over the meat.

BAKING IN THE OVEN – PRACTICAL HINTS

ECO fan assisted heating


















- ECO fan assisted heating is an optimised heating function designed to save energy when preparing food.
- You cannot reduce the cooking time by setting a higher temperature; preheating the oven is not recommended.
- Do not change the temperature setting and do not open the oven door during cooking.

Recommended setting for ECO fan assisted heating

| Type of dish | Oven functions | Temperature (°C) | Level | Time in minutes |
|---------------------------|----------------|------------------|-------|-----------------|
| Sponge cake | Eco | 180 - 200 | 2 - 3 | 50 - 70 |
| Yeast cake/ Pound cake | Eco | 180 - 200 | 2 | 50 - 70 |
| Fish | Eco | 190 - 210 | 2 - 3 | 45 - 60 |
| Beef | Eco | 200 - 220 | 2 | 90 - 120 |
| Pork | Eco | 200 - 220 | 2 | 90 - 160 |
| Chicken | Eco | 180 - 200 | 2 | 80 - 100 |

BAKING IN THE OVEN – PRACTICAL HINTS

Oven with automatic air circulation (including a fan and ring heater)

| Type of dish | Type of heating | Temperature (°C) | Level | Time (min.) |
|---------------------------|---|-------------------------|-------|-----------------------|
| Sponge cake |  | 160 - 200 | 2 - 3 | 30 - 50 |
| Yeast cake/ Pound cake |  | 160 - 170 ¹⁾ | 3 | 25 - 40 ²⁾ |
| Yeast cake/ Pound cake |  | 155 - 170 ¹⁾ | 3 | 25 - 40 ²⁾ |
| Pizza |  | 200 - 230 ¹⁾ | 2 - 3 | 15 - 25 |
| Fish |  | 210 - 220 | 2 | 45 - 60 |
| Fish |  | 160 - 180 | 2 - 3 | 45 - 60 |
| Fish |  | 190 | 2 - 3 | 60 - 70 |
| Sausages |  | 200 - 220 | 4 | 14 - 18 |
| Beef |  | 225 - 250 | 2 | 120 - 150 |
| Beef |  | 160 - 180 | 2 | 120 - 160 |
| Pork |  | 160 - 230 | 2 | 90 - 120 |
| Pork |  | 160 - 190 | 2 | 90 - 120 |
| Chicken |  | 180 - 190 | 2 | 70 - 90 |
| Chicken |  | 160 - 180 | 2 | 45 - 60 |
| Chicken |  | 175 - 190 | 2 | 60 - 70 |
| Vegetables |  | 190 - 210 | 2 | 40 - 50 |
| Vegetables |  | 170 - 190 | 3 | 40 - 50 |

The times are apply to dish that is placed into a cold oven. For the preheated oven, the times should be reduced by about 5-10 minutes.











¹⁾ Preheat

²⁾ Baking smaller items

Note: The figures given in Tables are approximate and can be adapted based on your own experience and cooking preferences.

TEST DISHES. According to standard EN 60350-1.

Baking



| Type of dish | Accessory | Level | Type of heating | Temperature (°C) | Baking time ²⁾ (min.) |
|---------------------|--|---|---|-------------------------|----------------------------------|
| Small cakes | Baking tray | 4 |  | 160 ¹⁾ | 28 - 32 ²⁾ |
| | Baking tray | 3 |  | 155 ¹⁾ | 23 - 26 ²⁾ |
| | Baking tray | 3 |  | 150 ¹⁾ | 26 - 30 ²⁾ |
| | Baking tray Roasting tray | 2 + 4 2 - baking tray or roasting tray 4 - baking tray |  | 150 ¹⁾ | 27 - 30 ²⁾ |
| Shortbread | Baking tray | 3 |  | 150 - 160 ¹⁾ | 30 - 40 ²⁾ |
| | Baking tray | 3 |  | 150 - 170 ¹⁾ | 25 - 35 ²⁾ |
| | Baking tray | 3 |  | 150 - 170 ¹⁾ | 25 - 35 ²⁾ |
| | Baking tray Roasting tray | 2 + 4 2 - baking tray or roasting tray 4 - baking tray |  | 160 - 175 ¹⁾ | 25 - 35 ²⁾ |
| Fatless sponge cake | Wire rack + black baking tin diameter 26cm | 2 |  | 170 - 180 ¹⁾ | 38 - 46 ²⁾ |
| Apple pie | Wire rack + 2 black baking tins diameter 20cm | 2 black baking tins placed after the dia- gonal, back right, front left |  | 180 - 200 ¹⁾ | 50 - 65 ²⁾ |

¹⁾Preheat 5 minutes, do not use Rapid preheat function.

²⁾The times are apply to dish that is placed into a cold oven.



TEST DISHES. According to standard EN 60350-1.

Grilling

| Type of dish | Accessory | Level | Type of heating | Temperature (°C) | Time (min.) |
|-------------------|---|------------------------------------|---|-------------------|--------------------------------------|
| White bread toast | Wire rack | 4 |  | 220 ¹⁾ | 3 - 7 |
| Beef burgers | Wire rack + roasting tray (to gather drops) | 4 - wire rack 3 - roasting tray |  | 220 ¹⁾ | 1st side 13 - 18 2nd side 10 - 15 |

¹⁾ Preheat for 8 minutes, do not use Rapid preheat function.

Roasting


| Type of dish | Accessory | Level | Type of heating | Temperature (°C) | Time (min.) |
|---------------|---|------------------------------------|---|------------------|-------------|
| Whole chicken | Wire rack + roasting tray (to gather drops) | 2 - wire rack 1 - roasting tray |  | 180 - 190 | 70 - 90 |
| | Wire rack + roasting tray (to gather drops) | 2 - wire rack 1 - roasting tray |  | 180 - 190 | 80 - 100 |

The times are apply to dish that is placed into a cold oven. For the preheated oven, the times should be reduced by about 5-10 minutes.

CLEANING AND MAINTENANCE

By ensuring proper cleaning and maintenance of your cooker you can have a significant influence on the continuing fault-free operation of your appliance.

Before you start cleaning, the cooker must be switched off and you should ensure that all knobs are set to the “●”/“0” position. Do not start cleaning until the cooker has completely cooled.

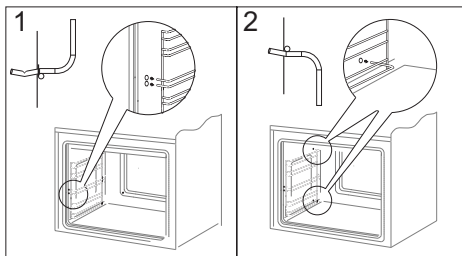
- The oven should be cleaned after every use. When cleaning the oven the lighting should be switched on to enable you to see the surfaces better.
- The oven chamber should only be washed with warm water and a small amount of washing-up liquid.
- **SteamCleaning function:**
 - pour 250ml of water (1 glass) into a bowl placed in the oven on the first level from the bottom,
 - close the oven door,
 - set the temperature knob to 50°C, and the function knob to the bottom heater position 
 - heat the oven chamber for approximately 30 minutes,
 - open the oven door, wipe the chamber inside with a cloth or sponge and wash using warm water with washing-up liquid.,
- After cleaning the oven chamber wipe it dry.

Caution!

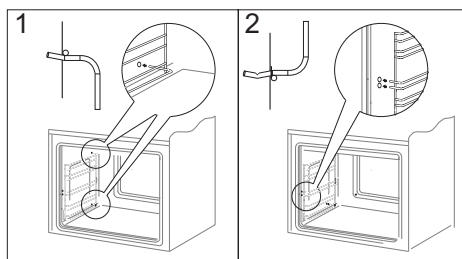
Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel.

● Wire shelf supports

Wire shelf supports are easy to remove for washing. Pull the front catch, then tilt the support and remove from the rear catch.



Removing wire shelf supports

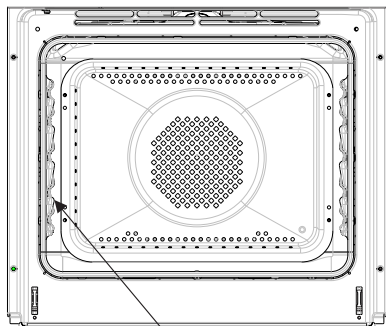


Installing wire shelf supports

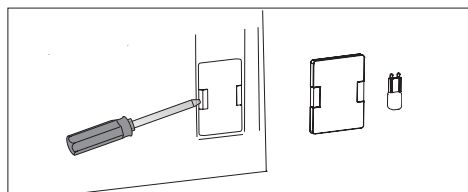
CLEANING AND MAINTENANCE

Replacing the halogen bulb in the oven

Before replacing the halogen bulb, make sure the appliance is disconnected from the electric mains to avoid a possible electric shock.



Oven lighting

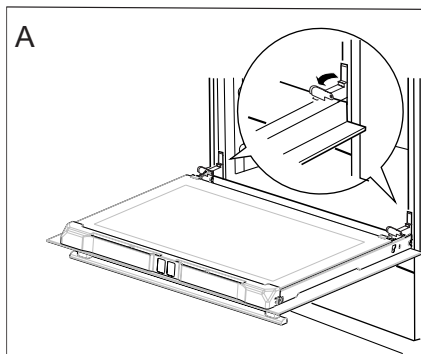


1. Unplug the appliance
2. Remove shelves and trays from the oven.
3. If the oven has telescopic runners, remove them also.
4. Use a flat screwdriver to pry the lamp cover loose, remove it, wash and carefully wipe it dry.
5. Pull the halogen bulb out by sliding it down using a cloth or paper. If necessary, replace the halogen bulb with a new one.
 - voltage 230V
 - power 25W
6. Replace the halogen bulb in its socket.
7. Replace the lamp cover

CLEANING AND MAINTENANCE

Door removal

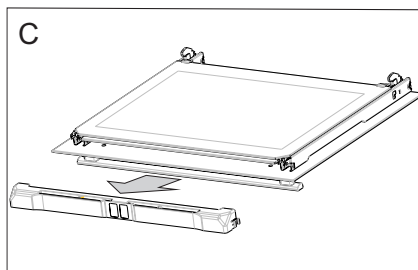
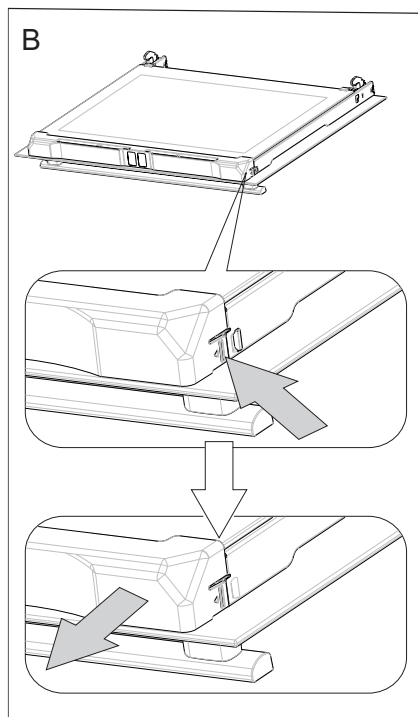
In order to obtain easier access to the oven chamber for cleaning, it is possible to remove the door. To do this, tilt the safety catch part of the hinge upwards (fig. A). Close the door lightly, lift and pull it out towards you. In order to fit the door back on to the cooker, do the inverse. When fitting, ensure that the notch of the hinge is correctly placed on the protrusion of the hinge holder. After the door is fitted to the oven, the safety catch should be carefully lowered down again. If the safety catch is not set it may cause damage to the hinge when closing the door.



Tilting the hinge safety catches

Removing the inner panel

1. Pull the upper door slat loose. (fig. B, C)



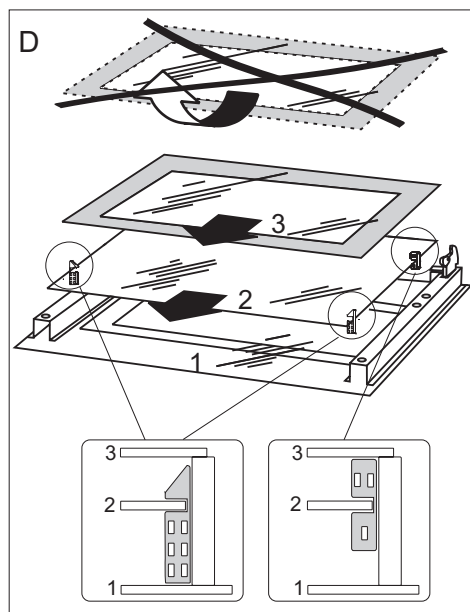
CLEANING AND MAINTENANCE

2. Pull the inner glass panel from its seat (in the lower section of the door).
fig. D, D1.

3. Clean the panel with warm water with some cleaning agent added.

Carry out the same in reverse order to reassemble the inner glass panel. Its smooth surface shall be pointed upwards.

Important! Do not force the upper strip in on both sides of the door at the same time. In order to correctly fit the top door strip, first put the left end of the strip on the door and then press the right end in until you hear a “click”. Then press the left end in until you hear a “click”.



*Removal of the internal glass panel.
3 glass panel.*

Regular inspections

Besides keeping the oven clean, you should:

- carry out periodic inspections of the control elements and cooking units of the cooker. After the guarantee has expired you should have a technical inspection of the cooker carried out at a service centre at least once every two years,
- fix any operational faults,
- carry out periodical maintenance of the cooking units of the oven.

Caution!

All repairs and regulatory activities should be carried out by the appropriate service centre or by an appropriately authorised fitter.

CLEANING AND MAINTENANCE

▶ Regular inspections

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Caution!

All repairs and regulatory activities should be carried out by the appropriate service centre or by an appropriately authorised fitter.

OPERATION IN CASE OF EMERGENCY

In the event of an emergency, you should:

- switch off all working units of the oven
- disconnect the mains plug
- call the service centre
- some minor faults can be fixed by referring to the instructions given in the table below.

Before calling the customer support centre or the GRAM service centre check the following points that are presented in the table.

| PROBLEM | REASON | ACTION |
|-------------------------------------|-------------------------------|---|
| 1. The appliance does not work. | Break in power supply. | Check the household fuse box; if there is a blown fuse replace it with a new one. |
| 2. The oven lighting does not work. | The bulb is loose or damaged. | Tighten up or replace the blown bulb (see ' <i>Cleaning and Maintenance</i> '). |

TECHNICAL DATA







| | |
|-----------------------|-----------------------|
| Voltage rating | 230V~50 Hz |
| Power rating | max. 3,6 kW |
| Oven dimensions H/W/D | 59,5 / 59,5 / 57,5 cm |

Basic Information:

The product meets the requirements of European standards EN 60335- 1; EN60335-2-6.

The data on the energy labels of electric ovens is given according to standard EN 60350-1 / IEC 60350-1. These values are defined with a standard workload a with the functions active: bottom and top heaters (conventional heating) and fan assisted heating (forced air heating), if these functions are available.

The energy efficiency class was assigned depending on the function available in the product in accordance with the priority below:

| | |
|--|--|
| Forced air circulation ECO (ring heater + fan) |   |
| Forced air circulation ECO (bottom heater + top + roaster + fan) |   |
| Conventional mode ECO (bottom heater + top) |   |

During energy consumption test, remove the telescopic runners (if the product is fitted with any).

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