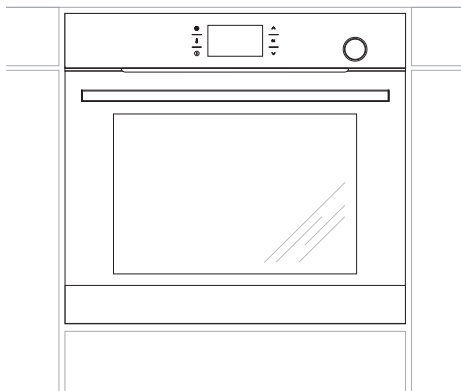




Type

IOD 20690-94 X



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.

The appliance must not be installed behind a decorative door in order to avoid overheating.

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.

- 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



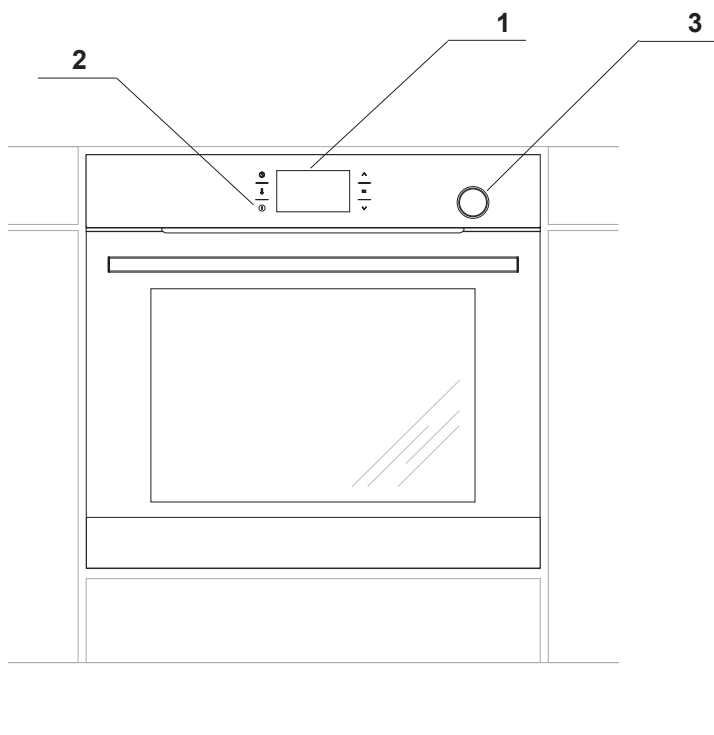
Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment. A symbol shown on the product, the

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.

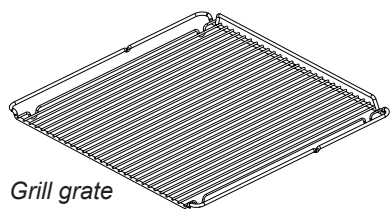
DESCRIPTION OF THE APPLIANCE



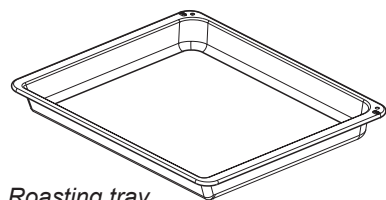
- 1 Control Panel
- 2 On / off switch
- 3 Water container drawer

SPECIFICATIONS OF THE APPLIANCE

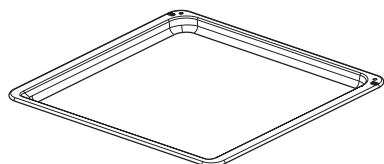
Oven fittings:



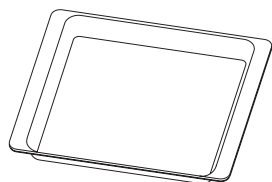
*Grill grate
(drying rack)*



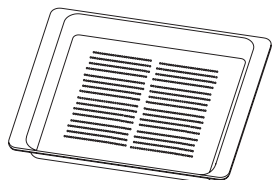
Roasting tray



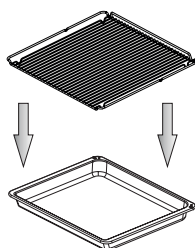
Baking tray



Solid bowl



Perforated bowl

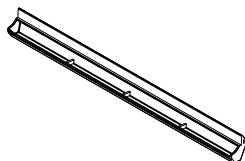


Meat probe

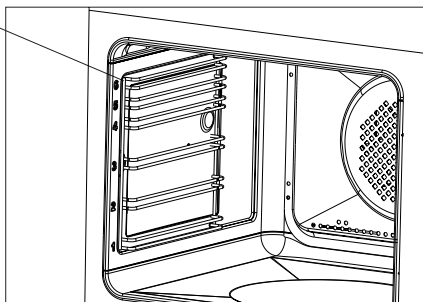
Oven door condensate channel

The oven door condensate channel is factory fitted.

The oven door condensate channel collects water condensation that drips down the oven door when you open the door after the steam programmed has completed.



*Side
racks*



INSTALLATION

Electrical connection

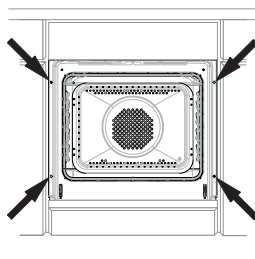
- The oven is manufactured to work with a one-phase alternating current (230V 1N~50 Hz) and is equipped with a 3 x 1,5 mm² connection lead with a plug including a protection contact.
- A connection socket for electricity supply should be equipped with a protection pin and may not be located above the 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.

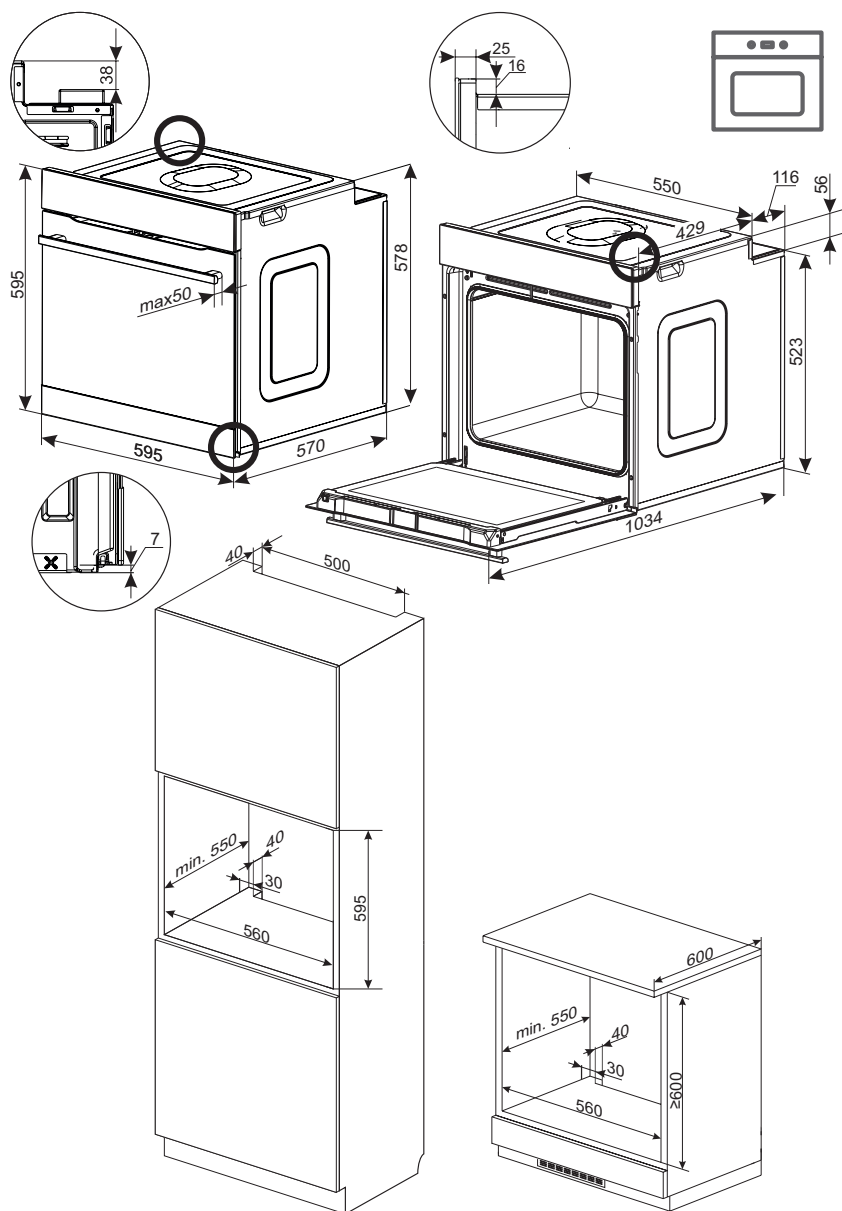
Installing the oven

- 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

Mounting scheme with dimensions





OPERATION

Before first use


- Remove all packaging elements, particularly those protecting the interior of the oven chamber during transport.
- Remove all the accessories from inside of the oven and wash them thoroughly in warm water with gentle washing up liquid.
- Remove the protective foil from the surfaces of the telescopic runners.
- Use warm water with the addition of mild detergent to wash the inside of the chamber. Do not use hard brushes or sponges. They could damage the coating of the inside of the chamber.

Warm up the oven chamber

- Turn on the ventilation in the room or open a window.
- Select conventional heating  or fan assisted heating  (a detailed description of these functions can be found below in this manual).

The oven should operate for a minimum of 30 minutes; while it is operating the oven produces a smell, which is only present at the beginning but will eventually go away as the appliance is used. This is perfectly normal and is part of the process of warming up the oven chamber.

Control Panel

On/off switch  is on the left side of the display. To activate the On/off switch, touch the glass in the place indicated by a pictogram. An acoustic signal will be heard, which was selected in the menu. (See section: *Control panel*).

Touch sensor surfaces must be kept clean.

OPERATION

Control panel



The Control Panel is equipped with an LCD display and 6 touch sensors:

Sensors	Description	Symbol	Description
	On / off switch (Standby mode)		Child Lock
	Temperature of the setting		Adjust temperature
	Clock setting		Active SmellCatalyst
	Plus / up [+]		Door lock
OK	Confirm		End Time
	Minus / down [-]		Duration
			Automatic power cut out

Note: You will hear a beep each time you touch a sensor. It is not possible to turn off the acoustic beeps.

Note: When mains power is cut and restored (power outage), the appliance automatically enters standby and immediately displays the current time.

Switch on the appliance and select interface language.

When you connect the appliance to mains power you will be prompted to select your preferred LANGUAGE.

Use the sensor to go through all the items in the LANGUAGE menu. Select the language in which you want the messages to be displayed and touch OK to confirm.

Set current time

Once your preferred language is set you now need to confirm the current time by touching OK or set the time using the sensors.

OPERATION

Time can be set in the range from 0:00 to 23:59 for 24-hour clock system or from 0:00 to 12:00 for the 12-hour clock system.

When current time is set, the appliance enters standby mode in which the display shows the current time only.

You need to touch ① to start setting the current time. Use the ∨ ∧ sensors to select SETTINGS and touch OK to confirm. Use the ∨ ∧ sensors to enter the TIME menu, select TIME and touch OK to confirm.

Important!

To exit to submenu at any time, simultaneously touch ∧ and OK.

Menu

Touch ① to activate the appliance from standby. Use the ∨ ∧ sensors to navigate the menu.

The following main menu items are available:

- SETTINGS,
- HEATING FUNCTIONS,
- PRE-SET PROGRAMMES
- USER PROGRAMMES,
- STEAM PROGRAMMES,
- CLEANING
- OPENUP!
- EXIT

Touch OK to select any menu item.

If no changes are made within 60 seconds, the appliance enters standby mode. To immediately exit from the menu and switch the appliance to standby mode, select the EXIT icon and touch OK to confirm. To immediately exit from the menu and switch the appliance to standby mode simultaneously touch ∧ and OK.

Settings

Touch ① to enter the menu. Use the ∨ ∧

sensors to select the SETTINGS menu and touch OK to confirm.

The SETTINGS menu items:

- LANGUAGE,
- TIME
- LIGHTING
- TONES
- DISPLAY BRIGHTNESS
- SERVICE,
- FACTORY SETTINGS,
- EXIT

Use the ∨ ∧ sensors to navigate the menu. Touch OK to select the chosen item.

To exit from the SETTINGS, navigate to *exit* using the ∨ ∧ and touch OK to confirm.

To immediately exit from the SETTINGS menu and switch the appliance to standby mode, simultaneously touch ∧ and OK.

Language

In the LANGUAGE menu select the required language using the ∨ ∧ sensors and touch OK to confirm.

Available languages:

- DEUTSCH,
- ENGLISH,
- POLSKI,
- РУССКИЙ,
- ČESKY,
- SRBSKI,
- LIETUVIŠKAI,
- EESTI,
- LATVISKI,
- FRANÇAIS,
- ESPAÑOL,
- TÜRKÇE,
- SVENSKA,
- NORSK,
- SUOMI,
- DANSK,

OPERATION

- ITALIANO,
- NEDERLANDS
- EXIT,

To exit into SETTINGS from the LANGUAGE menu use the ∇ \blacktriangle sensors to select EXIT and touch OK to confirm.

To immediately exit from the LANGUAGE menu and switch the appliance to standby mode, simultaneously touch \blacktriangle and OK.

Time

Use the ∇ \blacktriangle sensors to select TIME and touch OK to confirm. Items available in the TIME menu

- CURRENT TIME,
- MINUTE MINDER,
- CLOCK TYPE,
- TIME FORMAT
- EXIT.

Use the ∇ \blacktriangle sensors to select the required item and touch OK to confirm.

Clock type

Select the *clock type* menu and touch OK. The following items will be available:

- DIGITAL,
- ANALOGUE.

Use the ∇ \blacktriangle sensors to make your choice in the CLOCK TYPE menu and touch OK to confirm. The selection is stored by the appliance and the TIME upper level menu is automatically displayed.

The selected clock type will now appear in the upper right corner of the display and during standby.

Time format

Select the TIME FORMAT menu and touch OK. The following items will be available:

- 24h,
- AM / PM.

Use the ∇ \blacktriangle sensors to make your choice of time format and touch OK to confirm. The selection is stored by the appliance and the TIME upper level menu is automatically displayed.

This option is only available for a digital clock.

Minute Minder

When you select the MINUTE MINDER and touch OK, the appliance will display the time in the following format: 00:00.

When the appliance is in standby you can also access Minute Minder when you touch ⌚ and then ⌚ .



If no changes are made within 5 seconds, the appliance enters standby mode.

Touch the ∇ \blacktriangle sensors to adjust minute minder in 1 minute steps. Touch OK to confirm and start the countdown.

Touch the ⌚ sensor to adjust the minute minder setting during countdown.

When the time has elapsed, a beep will sound and the display will show the time - 00:00.

Touch OK to mute the beeping. The appliance switches to standby mode.

Lighting

Select the LIGHTING menu and touch OK. The following items will be available:

OPERATION

- CONTINUOUS LIGHTING
- ECO LIGHTING

Use the ∇ \wedge sensors to select the desired lighting option and touch OK to confirm. The selection is stored by the appliance and the SETTINGS upper level menu is displayed.

CONTINUOUS LIGHTING

When continuous lighting mode is selected, the light will be on continuously during the programme (heating function) or when the oven door is opened.

ECO LIGHTING

When this option is selected, the lighting will be on for 30 seconds when you touch any sensor during a programme (heating function). When oven door is opened, light is turned on for as long as the oven door is open, but no longer than 10 minutes, after which the light is turned off.

Tones

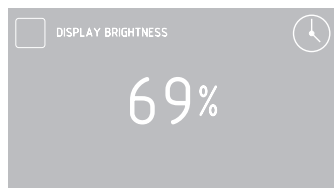
Select the *tones* menu and touch OK. The following items will be available:

- TONE 1
- TONE 2
- TONE 3

Use the ∇ \wedge sensors to select the desired option and touch OK to confirm. The selection is stored by the appliance and the SETTINGS upper level menu is displayed.

Display brightness

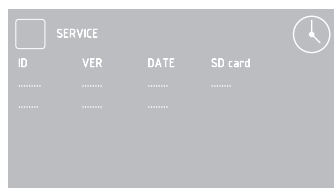
Select the DISPLAY BRIGHTNESS menu and touch OK. The display brightness expressed in % will be shown on the display.



Use the ∇ \wedge sensors to adjust display brightness within 0-100% range in 1% steps. Touch OK to store the selected display brightness level. The selection is stored by the appliance and the SETTINGS upper level menu is displayed.

Service

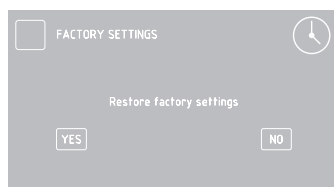
Select the SERVICE menu and touch OK. The following message will be shown.



If the appliance detects an error, its code will be displayed on the screen.

Factory settings

Select the FACTORY SETTINGS menu and touch OK. The following message will be shown.



OPERATION

Use the ∇ \wedge sensors to choose to restore the factory settings or leave the current settings.

To keep current settings, select “No” and touch OK to confirm. The appliance will exit to SETTING upper level menu.

Select “Yes” to restore the factory settings.

Heating functions

Use the ∇ \wedge sensors to select the HEATING FUNCTIONS menu and touch OK to confirm. The following HEATING FUNCTIONS menu items are available:

- RAPID PREHEATING
- CONVENTIONAL
- PASTRY
- GRILL
- TURBO GRILL
- SUPER GRILL
- FAN COOKING
- PIZZA
- BROWNING
- ROASTING
- DEFROSTING
- ECO FAN COOKING
- EXIT.

Please, see the table below for overview of oven functions, oven elements, temperature and default settings.

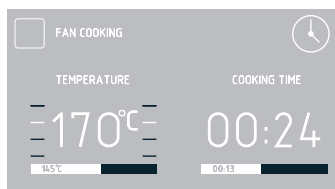
Function Description	Oven elements	Temperature [°C]		Default temperature [°C]	Level from the bottom
		min.	max		
RAPID PREHEATING	fan heater + fan + grill	30	280	180	3
CONVENTIONAL	bottom heater + top heater	30	280	180	3
PASTRY	bottom heater + top heater + fan	30	280	170	3
GRILL	grill	30	280	280	4
TURBO GRILL	Grill + Fan	30	280	200	2
SUPER GRILL	grill + top heater	30	280	280	4
FAN COOKING	Fan heater + fan	30	280	170	3
PIZZA	fan heater + bottom heater + fan	30	280	220	2
BROWNING	top heater	30	230	180	-
ROASTING	bottom heater	30	240	200	-
DEFROSTING	fan	-	-	-	3
ECO FAN COOKING*	Fan heater + fan	30	280	170	3

* ECO Fan Cooking is an optimised heating function designed to save energy when cooking food.

OPERATION

Fan cooking

Use the ∇ \wedge sensors to select the FAN COOKING and touch OK to confirm. The following screen is displayed showing the default temperature of 170°C and level three.



You can adjust the default temperature within 5 seconds when the \downarrow symbol is flashing. Touch the ∇ \wedge sensors to adjust the settings. Touch OK to confirm and the \downarrow symbol will disappear.

Touch \updownarrow to adjust temperature again.

Note. The appliance will beep when the set temperature in the oven cavity is reached.

When Duration is not set, touch ⌚ to turn off the appliance. The appliance switches to standby mode.

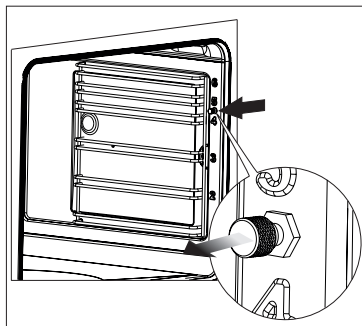
Use the meat probe

When select a heating function, set the desired cooking temperature, or accept the default temperature.

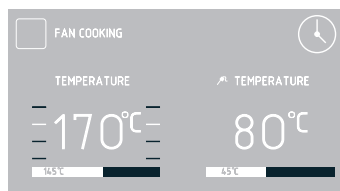
Important!

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.



Plug the meat probe in the socket. The default meat probe temperature of 80°C will be displayed.



When meat probe is connected, the ⌚ will flash for 5 seconds. If no changes are made within 5 seconds, the default temperature is set for the meat probe.

Use the ∇ \wedge sensors to adjust the temperature from 30°C to 99°C in 1°C steps.

Touch OK to confirm. The ⌚ symbol and current meat probe temperature will be displayed.

You can also adjust the temperature during a programme.


To do this touch \updownarrow . When you first touch the \updownarrow sensor, the set meat probe temperature is displayed, the ⌚ symbol is flashing and you can adjust the temperature.

Touch OK to confirm the adjusted meat probe temperature, the ⌚ will stop flashing and the appliance will resume normal operation.

Touch \updownarrow twice to adjust the oven temperature setting. Touch the ∇ \wedge sensors to adjust

OPERATION

temperature in 1°C steps. Touch OK to confirm the temperature.

When the time has elapsed you will hear a beep and the  continues to flash.

Touch OK to mute the beeping. The appliance switches to standby mode.

The use of meat probe is recommended when cooking large portions of meat (at least 1 kg). The use of meat probe is not recommended when cooking poultry and meat with bones.

When not in use, unplug the meat probe from its socket and remove from oven cavity.



Note:

Only use the meat probe provided with your appliance.

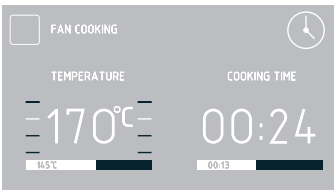
Recommended meat probe temperature settings

Type of meat	Temperature [°C]
Pork	85 - 90
Beef	80 - 85
Veal	75 - 80
Lamb	80 - 85
Venison	80 - 85

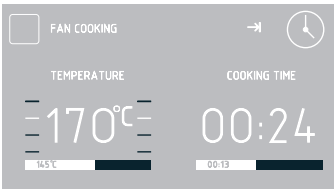
Setting Duration (for a heating function)


When the heating function is set, touch the  sensor. When the  symbol flashes, the display will show DURATION and “00:00”.




Display before Duration or Duration and End Time are set




Display when Duration or Duration and End Time are set



If you make no adjustment within 5 seconds the display will show the temperature only, duration will not be shown and the  symbol will stop flashing.

Touch the   sensors to adjust duration in 1 minute steps. Touch OK to confirm and store the duration. DURATION changes to END TIME and entered Duration, for example 0:30, changes to the actual end time, while the remaining time is displayed on the bar below the actual end time. The  symbol is displayed continuously.

When the time has elapsed you will hear a beep and the  continues to flash.

Touch OK to mute the beeping. The appliance switches to standby mode.

OPERATION

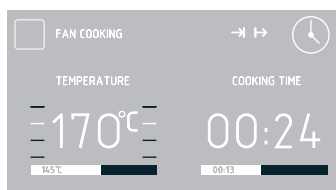
Note. Once the Duration has elapsed you can extend it. Do not touch OK and touch ⌚ and adjust the extended duration using the ∨ ∧ sensors.

Set Duration and End Time (for a heating function)

For details on how to set Duration, please refer to the preceding paragraph.

Set the End Time.

When the → symbol is displayed touch ⌚ twice and → will be displayed and the → symbol will flash, and the DURATION display will show start time.



If you make no adjustments within 5 seconds, the appliance will return to previous settings of Duration and the selected heating function. Use the ∨ ∧ sensors to adjust End Time in 1 minute steps.

Touch OK to confirm and store End Time. END TIME will change to START TIME and the actual start time will be displayed.

If you do not make any adjustments within 60 seconds the appliance will enter standby and the → and → symbols will be displayed along with current time.

Touch ⌚ to turn on the appliance and display the entered settings.

Appliance operation in selected mode

When the current time reaches the Start Time, the appliance will start the selected

heating function.

START TIME changes to END TIME and the display shows end time and the time remaining to end time is displayed on the bar below the actual end time. When the appliance starts the → symbol is off and the → symbol is on.

When the time has elapsed you will hear a beep and the → continues to flash. Touch OK to mute the beeping. The appliance switches to standby mode.

Pre-set programmes

Select ∨ ∧ PRE-SET PROGRAMMES menu and touch OK The following items will be available:

- MEAT
- POULTRY
- PIZZA
- FROZEN PRODUCTS
- PASTRIES
- DOUGH PROVING
- DRYING
- KEEP FOOD WARM

When you select a programme and touch OK to confirm the following submenu items will be available:

MEAT

- BEEF
- PORK
- LAMB
- VEAL

POULTRY

- CHICKEN
- DUCK
- GOOSE
- TURKEY

PIZZA

- THIN BASE
- THICK BASE
- FROZEN

FROZEN PRODUCTS

OPERATION

- FISH
- CASSEROLE
- LASAGNE
- CHIPS

PASTRIES

- CRUMBLE CAKE
- FRUITCAKE
- SWISS ROLL
- SPONGE CAKE
- CUPCAKES
- COOKIES
- BREAD

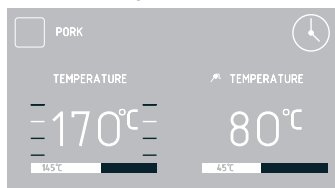
DOUGH PROVING

DRYING

KEEP FOOD WARM

Use the ∇ Δ sensors to select the desired menu and touch OK to confirm.

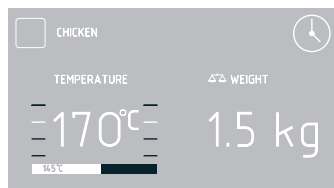
You can adjust oven cavity or meat probe temperature at any time, however this will end the pre-set programme.



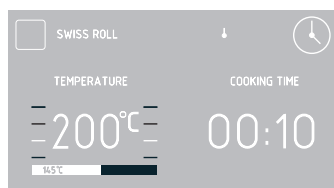
When you adjust the temperature (the \downarrow or \uparrow stop flashing) the pre-set programme will change to a regular heating function. Touch \odot to stop any programme at any time.

When you touch \odot , the appliance switches to standby mode.

In some programs, you can change the weight. When the scale symbol is flashing you can adjust the weight or confirm the default weight. Use the ∇ Δ sensors to make adjustments and then touch OK to confirm and store the adjusted weight.

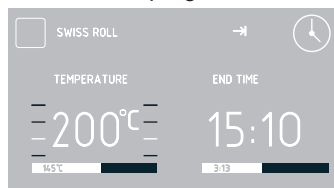


To start a pre-set programme with pre-heating function, select it and touch OK to confirm. Oven will start preheating to 200 °C.



When the temperature reaches 200°C, a beep will sound and the \downarrow symbol will flash. The temperature of 200°C in the oven cavity will be maintained.

Place food in the oven, close the door and touch OK to start the programme.



When the pre-set programme completes, you will hear beeping. The display will show the set oven cavity temperature.

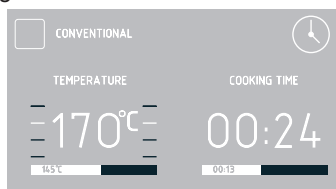
Touch OK to mute the beeping. The appliance switches to standby mode.

OPERATION

User programmes

Use the ∇ \wedge sensors to select user programmes and touch OK to confirm. There are 10 user programmes that can be customized to suit your needs.

Use the ∇ \wedge sensors to select PROGRAMME 1 THROUGH PROGRAMME 10 and touch OK to confirm. You can then select the heating function, adjust temperature, cooking level and duration.



Adjustments are the same as for any heating function.

Once Duration is confirmed, a keyboard will be displayed to enter a custom programme name.

Programme name may contain up to 25 characters.

When the user programme completes, you will hear beeping. The display will show the set oven cavity temperature. Touch OK to mute the beeping. The appliance switches to standby mode.

Steam programmes

Use the ∇ \wedge sensors to select the STEAM PROGRAMMES menu and touch OK to confirm.

The following STEAM PROGRAMMES menu items are available:

- DEEP STEAM
- STEAM & ROAST
- REHEAT & PASTEURISE
- SLOW COOK PORK

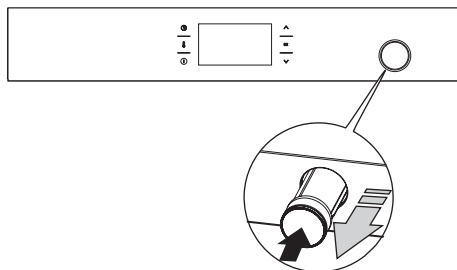
- SLOW COOK TENDER MEAT
- BREAD
- POULTRY
- ROAST & STEAM
- ROAST & STEAM
- DESCALE
- EXIT

Use the ∇ \wedge sensors to select a desired programme and touch OK to confirm.

The oven is equipped with special stainless steel bowls:

- perforated for vegetables and fish
- solid for meat.

Place the steel bowls with food on the wire shelf. Close the oven door.



Water container drawer is located in the front panel. Push and then pull the container drawer. Pour 0.5 l of water into the container. (If you need to add water, the message "Add water (0.5l) and press OK" will be shown on the display). Close the container drawer. Select the P01S-P09S programme and touch OK to confirm and start the programme.

IMPORTANT: The beeping during a programme and flashing message "Add 0.5l of water" on the display mean that you need to add water. Proceed the same as you added water for the first time. Press OK.

NOTE: When water runs out the programme is not interrupted!

OPERATION

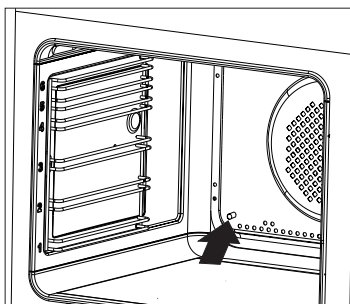
When the set time has elapsed, you will hear beeping. Touch any sensor to mute the beeping.

Touch OK acknowledge the completed programme. The message "Remove water" will be shown on the display.

Open the door ajar to the first position (about 15°).

You can open the door all the way after a few seconds.

Then place deep baking tray under the water drain.



Press OK to drain the remaining water from the steam system.

Wipe oven cavity dry with a cloth.

When you have run steam programmes several times, start the oven fan heater for 30 minutes at 180°C.

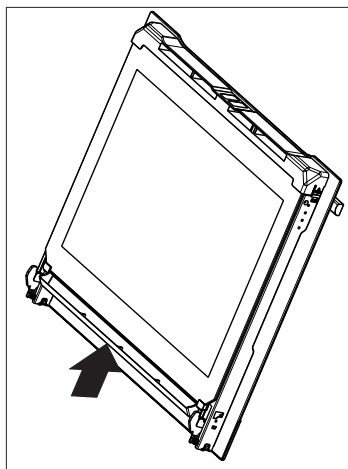
NOTE: Danger of burns! Hot steam may escape when you open the oven door. Be careful when you open the oven door during or after cooking. Do NOT lean over the door when you open it. Please note that depending on the temperature the steam can be invisible.

IMPORTANT: Ensure there is no water in the steam system when you use standard heating functions. Do not add water into the

container drawer when using the standard heating functions.

Oven door is fitted with the condensate channel

The condensate channel is factory fitted to the bottom of the oven door.



Remove any water that collects in the condensate channel after each steam programme. Soak up the water with a cloth or remove the condensate channel from the door and dry it. (wait until the oven has cooled down and remove and clean the condensate channel according to the instructions in the *Cleaning and care* section)

Note. If you use a conventional baking programme at temperature exceeding 250°C it is best to remove the condensate channel otherwise it may get deformed. When cooled down, the condensate channel will return to its original shape. Some deformation may occur when the oven is left closed for a long time, however, the condensate channel will return to its original shape.

OPERATION

Descale the steam system

When you have run several steam programmes, a flashing “Descal” message will be shown on the display. This message prompts you to descale the system. You can skip descaling twice, by touching the ⓘ sensor. However, eventually the appliance will not allow you to run a steam programme again until you descale the appliance.

When you select the “Descal” programme, the display will show the message “Add 0.5l of descaling agent.” During the program, you will see the messages “Add 0.5l of water” and “Remove water” (rinsing).

Descal the appliance.

- Prepare the solution of 450 ml of water and 50 ml of liquid descaling agent.
- Pour the solution into the water container drawer.
- Press OK to start the “Descal” programme.

NOTE: During the descaling programme, you will need to drain water from the steam system 3 times.

Drain the descaling solution from the system when you hear a beep and the “Remove water” message is flashing.

- Open the oven door.
- Then place deep baking tray under the water drain.
- Press OK to drain the remaining descaling solution from the steam system. Pour the solution out of the baking tray and rinse it with water.

Add water when you hear beeping and the message “Add water” is flashing on the display. To rinse the steam system, pour 0.5 l of clean water into the water container drawer and touch OK to continue the programme.

Drain the water from the system when you hear a beep and the “Remove water” mes-

sage is flashing.

- Open the oven door.
- Then place deep baking tray under the water drain.
- Press OK to drain the remaining water from the steam system. Pour the solution out of the baking tray and rinse it with water.

IMPORTANT: If water is dripping from the drain tube during the steam programme, flush the system. When the appliance is on but no function is active:

- Place at least 1 litre container under the drain.
- Pour 0.5 litres of water into the water container drawer.
- Simultaneously touch the ∇ ∆ sensors and drain water out of the system.
- Repeat this procedure twice.


If the problem persists, descale the appliance.

IMPORTANT: If you notice scale draining from the steam system after the completed steam programme, select the “Descal” programme from the list and follow the descaling instructions.








If you pour water into the container but decide not to run a steam programme, you can touch the ∇ ∆ sensors to drain water from the steam system. You can touch OK at any time to stop draining water.

Special functions

Child Lock

To activate the child lock simultaneously touch and hold the OK and ∇ for about 3 seconds. When the Child Lock function is set, the  symbol and the message “*Simultaneously touch ∇ and OK to release*” The message will be displayed for 3 seconds. When Child Lock is active the message is displayed each time any sensor is touched.

OPERATION

When child lock is enabled, you will not be able to make any changes to the cooking programmes. All the sensors, except OK,  and  are inactive. When child lock is enabled touch OK and  together to deactivate the child lock or OK sensor to acknowledge a completed programme. When child lock is enabled the  sensor serves only to interrupt the programme rather than access the menu. Simultaneously touch OK and  for approximately 3 seconds to deactivate the child lock. When the Child Lock function is released the  symbol and the message “*Simultaneously touch  and OK to release*” will be off.


Note. Child Lock continues to be active even after a power outage.


Automatic power cut out

If the oven operates any heating function for a long (excessive) period of time, heating elements are disconnected.

Example: If oven cavity temperature is 200°C heating elements are turned off after about 3 hours. At a temperature of 100 °C after about 10 hours.

This prevents overheating.

If all the heating elements are disconnected, this is indicated by a flashing display backlight and the  symbol.

To deactivate the automatic power cut out of heating elements, touch  in standby mode. The appliance exits to the main menu.



Night Mode

Between 22:00 and 6:00 the appliance automatically switches to night mode dimming display backlight intensity.



Open door alert

If the oven chamber door is opened during cooking, an acoustic signal will be sounded after 30 seconds and the message DOOR OPEN will be displayed.

AutoDoor Open

This function allows you to open the oven door by touching the handle. There are two opening modes to choose from - One-time ( is displayed) and a Always ( is displayed). In On-time mode you can touch the handle to open the door once only when the oven is on. In Always mode you can always touch the handle to open the door when the oven is on.

IMPORTANT: The AutoDoor Open function does not work when the oven is turned off (in stand-by mode, when the clock indicates the current time).

To enable the function, use the   sensors to select the AutoDoor Open menu and then one of the following options:

ALWAYS

ONE TIME

POWER OFF

EXIT

To open the oven door, touch the metal strip of the oven door handle. You need to touch the handle for at least 1/2 second. The sensitivity of the handle allows you to open the door with your hand or a covered part of the body, e.g. the elbow or the knee.

Regardless of the AutoDoor Open settings, the door can be opened manually in any situation by pulling the handle.

Note: When AutoDoor Open function is active in Always mode, door can be easily opened inadvertently. We recommend to closely supervise children or to deactivate the OpenUp! function.

Cooling fan

Cooling fan operates independently of the set functions and the appliance mode of operation. The cooling fan activates automatically when any function is activated. The cooling fan operates as long as the oven cavity temperature exceeds 80°C. Below this temperature, the cooling fan turns off.

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 Heating

- ECO Heating an optimised heating function designed to save energy when preparing food.
- It will not be possible to reduce the cooking time by setting a higher temperature. It is recommended to preheat the oven.
- Avoid adjusting the temperature and minimise opening the door during baking whenever possible.

Recommended setting for ECO 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

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		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.

BAKING IN THE OVEN – PRACTICAL HINTS











Parameters for steam programs

Programme number	Programme name	Oven functions	Temperature [°C]	Time [min]	Level	Dish
P01S	Steam cooking	 stage 1 steam	100	50	3	Vegetables, rice, cereals, shakshuka, crème brûlée, Viennese eggs
P02S	Steam + grill	 stage 1 steam	100	25	3	Roasted fish, pasta casseroles
		stage 2 roaster	220	20		
P03S	Warm up and pasteurize	 stage 1 steam	90	25	3	
P04S	Slow cooked pork	 stage 1 steam	80	240	3	Slow cooked pork
P05S	Slow cooked tender meat	 stage 1 steam	70	120	3	Turkey, pork tenderloins, beef cheeks, halibut, guinea fowl
P06S	Basic bread	 stage 1 steam	50	30	3	Focaccia, bread rolls
		Stage 2 conventional heating	200	30		
P07S ¹⁾	Poultry	 stage 1 steam	180	75	3	Poultry
P08S ¹⁾	Grill + bake and steam	 stage 1 roaster	220	20	3	One-pot dishes - goulash, casserole with meat, ratatouille, meat
		stage 2 steam	120	90		
P09S	Bake and steam	 Stage 1 steam and conventional heating	150	120	3	Paté, fondant (duration: 12 minutes)
P10S	Descale		100	15		

¹⁾ Quick pre-heat activated to quickly reach the set temperature.

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 diagonal, back right, front left		180 - 200 ¹⁾	50 - 65 ²⁾

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

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⁾	1,5 - 2,5
	Wire rack	4		220 ²⁾	2 - 3
Beef burgers	Wire rack + roasting tray (to gather drops)	4 - wire rack 3 - roasting tray		220 ¹⁾	1st side 10 - 15 2nd side 8 - 13

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

²⁾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 oven you can have a significant influence on the continuing fault-free operation of your appliance.

Before you start cleaning, the oven must be switched off and you should ensure that all knobs are set to the position *off*. Do not start cleaning until the oven has completely cooled.

Oven

- 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.
- After cleaning the oven chamber wipe it dry.

Important!

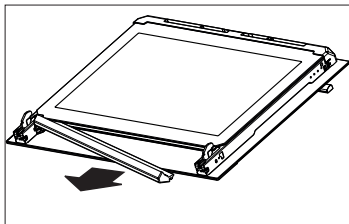
Do not use any abrasive agents, harsh detergents or abrasive objects for cleaning.

Only use warm water with a small amount of dishwashing liquid to clean the front of the appliance. Do not use washing powders or creams.

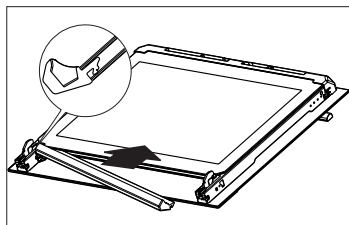
Remove the oven door condensate channel

The oven door condensate channel is snap-fitted between the oven door glass panes.

- To remove the oven door condensate channel, pull it downwards, starting from one end (right or left side).



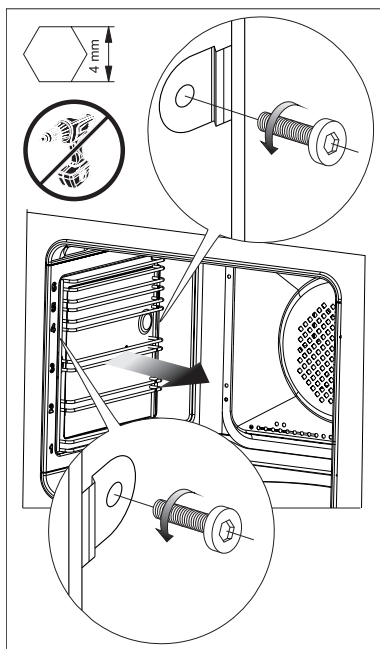
- To install the oven door condensate channel, insert the protruding tab between the glass panes of the door, starting from one end.



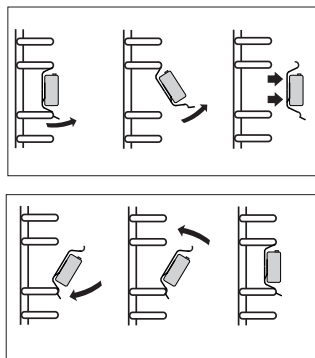
CLEANING AND MAINTENANCE

Wire shelf supports

Oven is equipped with easily removable wire shelf supports. To remove them for cleaning use size 3 Allen key to undo the fixing screws from shelf support holders. Once cleaned, replace the shelf supports in oven chamber. Before tightening, make sure the shelf support holders are secure in the holes provided in oven chamber wall.



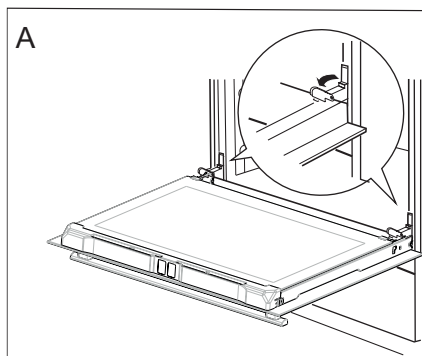
The telescopic runners should be removed and cleaned together with the wire shelf supports. Do not wash telescopic runners in a dishwasher.



CLEANING AND MAINTENANCE

Door removal

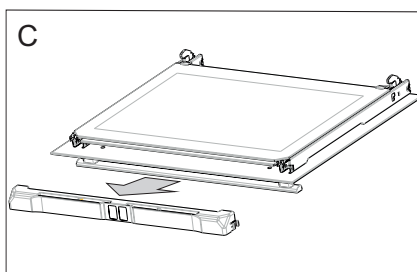
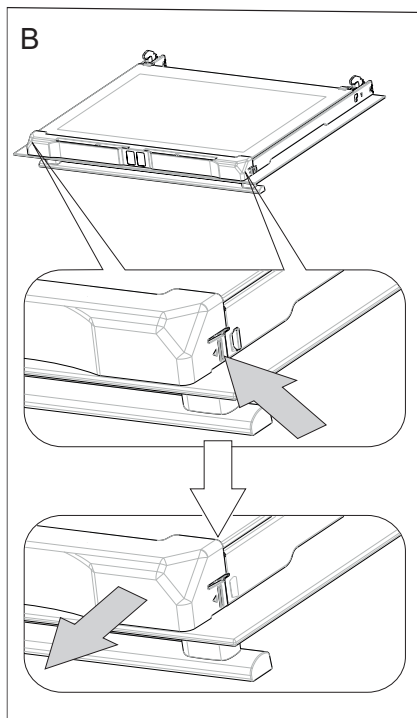
In order to obtain easier access to the oven chamber for cleaning, it is possible to remove the door. To do this, tilt the safety catch part of the hinge upwards (fig. A). Close the door lightly, lift and pull it out towards you. In order to fit the door back on to the cooker, do the inverse. When fitting, 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).



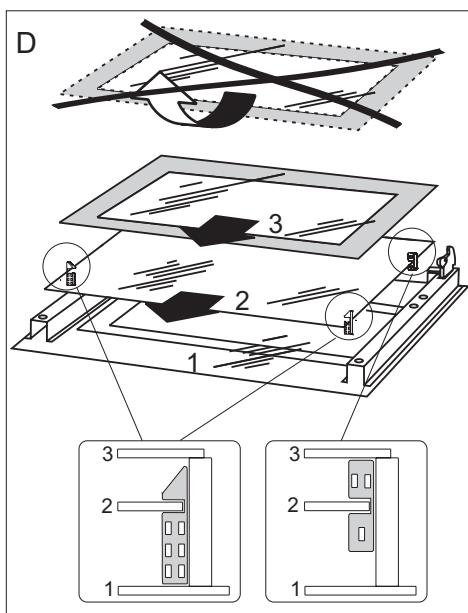
CLEANING AND MAINTENANCE

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

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”.

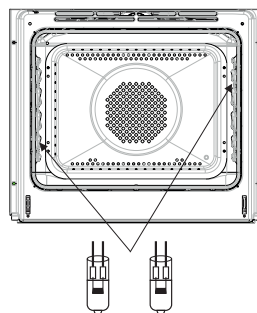


Removal of the internal glass panel

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.

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.
 - type G9
 - voltage 230V
 - power 25W
6. Replace the halogen bulb in its socket.
7. Replace the lamp cover.



Oven lighting

TROUBLESHOOTING

In the event of any fault:

- turn off the appliance,
- disconnect the power supply,
- based on the instructions given in the table below, some minor issues can be corrected by the user. Please check the consecutive points in the table before you refer the repair to Gram service.

Problem	Reason	Remedy
1. The appliance does not work.	No power.	Check the fuse, replace if blown.
2. Oven lighting does not work.	Loose or damaged bulb.	Replace the blown bulb (see <i>Cleaning and Maintenance</i> section).
3. Fan does not work.	Risk of overheating! Immediately unplug the appliance or switch off the main circuit breaker. Refer the repair to the Gram Service.	
4. Display shows E2.	Water level sensor error.	Refer the repair to the Gram Service.

If the problem is not solved, disconnect the power supply and report the fault.

Important! All repairs must be performed by qualified service technicians.




TECHNICAL DATA

Voltage rating	230V~50 Hz
Power rating	max. 3,6 kW
Cooker dimensions H/W/D	59,5 / 59,5 / 57,0 cm

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).

The radio device type complies with Directive 2014/53/EU. The full text of the declaration of conformity is available at the manufacturer's, importer's or authorized representative's website.

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