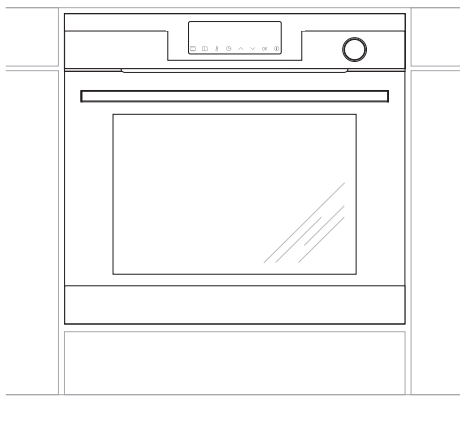




Type

IOD 20674-94 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.

TABLE OF CONTENTS

Safety instructions4

Description of the appliance8

Installation10

Operation.....12

Baking in the oven – practical hints23

Test dishes.....27

Cleaning and maintenance.....29

Troubleshooting.....33

Technical data.....34

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

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

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.

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 damage 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



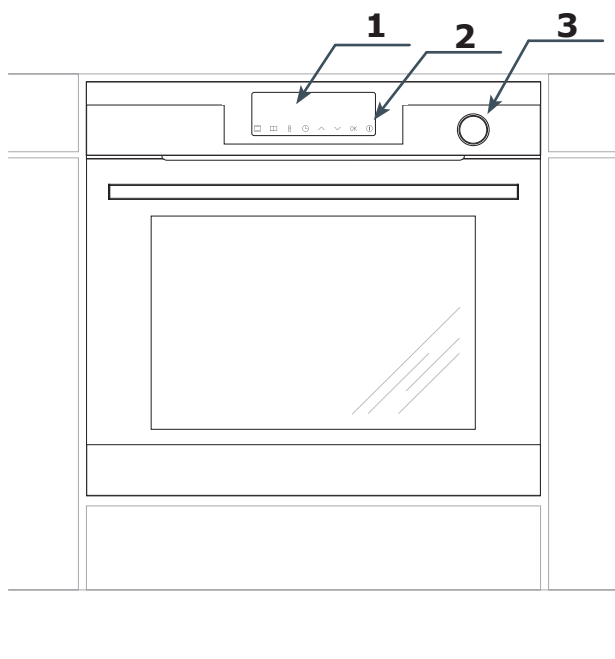
Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment. A symbol shown on the product, the

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.

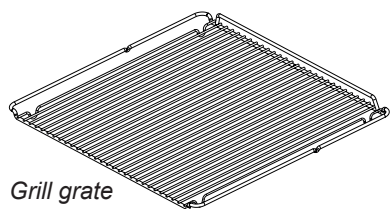
DESCRIPTION OF THE APPLIANCE



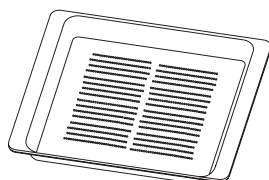
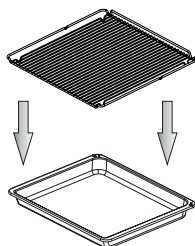
- 1 Control Panel
- 2 On / off switch
- 3 Water container drawer

SPECIFICATIONS OF THE APPLIANCE

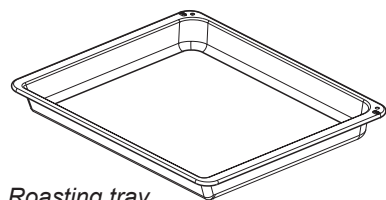
Oven fittings:



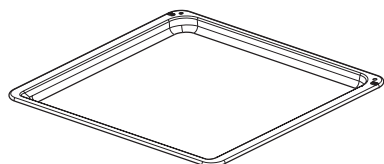
*Grill grate
(drying rack)*



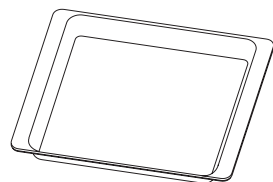
Perforated bowl



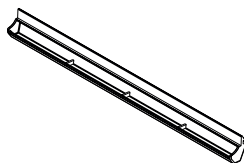
Roasting tray



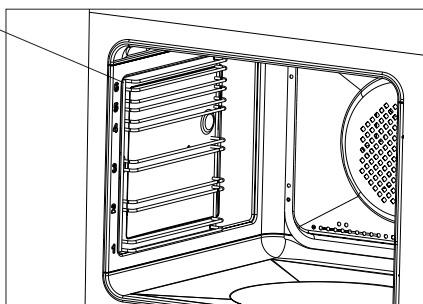
Baking tray



Solid bowl



*Side
racks*



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.

INSTALLATION

Electrical connection

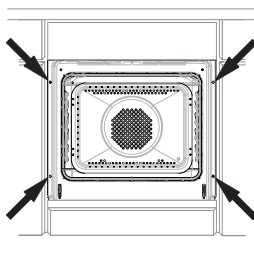
- The oven is manufactured to work with a one-phase alternating current (230V 1N~50 Hz) and is equipped with a 3 x 1,5 mm² connection lead with a plug including a protection contact.
- A connection socket for electricity supply should be equipped with a protection pin and may not be located above the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

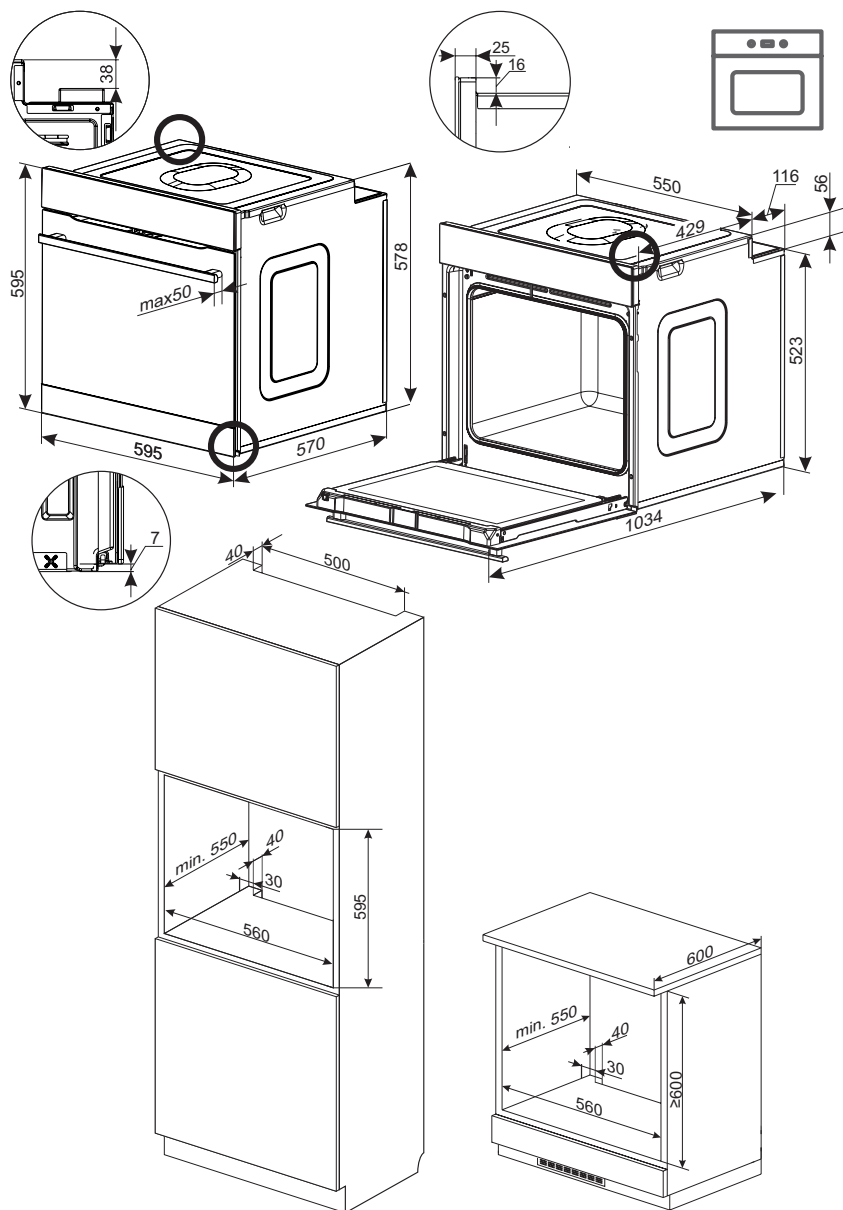
Installing the oven

- 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.
- After cleaning, heat the oven with top and bottom heater to 250°C for approx. 30 minutes. The smell produced by heating the oven is harmless but still you should ventilate.

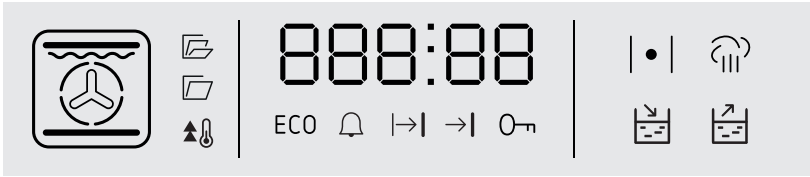
Control Panel

On/off switch ① is on the right 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 Electronic programmer is equipped with an LED display and 8 touch sensors (the sensors are not illuminated):

Sensors	Description	Sensors	Description
	On / off switch (Standby mode)		Clock setting
	Oven functions		Plus / up [+]
	Pre-set programmes		minus / down [-]
	Temperature of the setting		- Confirm

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




Oven function pictograms on the display

The pictograms on the display indicate the following oven functions:

	Oven lighting		Turbo grill
	Quick oven pre-heat		Super grill
	ECO heating		Pizza
	Fan assisted heating		Browning
	Conventional heating		Roasting
	Cake		Defrosting
	Grill		This function depends on the model


OPERATION

Active functions*

	AutoDoor Open
	AutoDoor Open
	Quick pre-heat
	Kitchen Timer active
	Delayed timed operation
	Timed operation
	Child Lock Active
	Oven pre-heat active
	Steam cleaning active
	Add water symbol
	Drain water symbol











* depending on model

Connect the power supply

When you connect the power supply (or power is restored after a power outage) the appliance will prompt to set the current time,  will flash on the display. You must set the current time to use the appliance.

Note: In the event of a power outage, all settings such as Duration, Temperature and Heating Function will be lost. You will need to re-enter the settings to continue cooking. If the pyrolytic cleaning is interrupted (or the door is locked for any other reason), the oven will start the cooling and door opening procedure before you can set the time.

Set the current time

When you connect the appliance to the power supply, the minutes  flash on the display. Use  and  to set the current time. Touch  once to switch to the hour digits and then use  and  to set the current time. Touch  again to confirm the current time. You will hear a beep when the current time is stored in the appliance. To change the current time in the Standby mode, touch and hold . The  symbol will be show on the display. Touch the  sensor once again and the digits will start to flash. Now you can proceed to set the current time.

The display brightness.

The LED display brightness varies depending on the time of day. The display is dimmed during 22:00 to 06:00 and its brightness is normal during 06:00 to 22:00. Also, the display is brighter when active than when the appliance is in Standby mode. The display brightness and display dimming times cannot be changed.

Lighting



The lighting turns on each time you open the oven door. The lighting also turns on when the oven is in active mode. This lighting is off in Standby mode. If the oven door remains open for a long time, the lighting will automatically turn off after about 10 minutes.

Cooling fan






Cooling fan operates independently of the set functions and the appliance mode. 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.












OPERATION

Oven pre-heat (Thermostat symbol)



The  pictogram indicates that at least one of the heaters in the oven operates. This pictogram goes out when the set temperature in the oven cavity is reached. Then the pictogram will be on and off periodically. This indicates that the set temperature is maintained. If you lower the set temperature, the  pictogram will only light up when the oven cavity cools below the newly set temperature.

Oven functions

When the appliance is on, touch  to access the oven functions menu – the oven function marked “1” will be shown on the display. Use the  and  sensors to select the function from the table below. Then touch OK to confirm your selection. Then use  and  to set the temperature or leave the default temperature. Touch OK to confirm and the appliance will start cooking.







Function Description		Oven elements						Temperature [°C]		Default temperature [°C]
		Lighting	Top heater	Roaster heater	Fan heater	Bottom heater	Fan	min.	max	
		✓						-	-	-
		✓		✓	✓		✓	30	280	170
					✓		✓	30	280	170
		✓			✓		✓	30	280	170
		✓	✓			✓		30	280	180
		✓	✓			✓	✓	30	280	170
		✓		✓				30	280	220
		✓	✓	✓			✓	30	280	190
		✓	✓	✓				30	280	220
		✓			✓	✓	✓	30	280	220
		✓				✓		30	240	200

OPERATION

	Defrosting	√					√	-	-	-
	Steam Cleaning	√								

Note: When use do not use any sensors in oven function menu for 10 seconds, the appliance will exit the menu and any unconfirmed settings will be lost.


When and oven function is active.

Touch and hold the  sensor to change the active oven function.
Touch and hold the  sensor to access the pre-set functions menu.
Touch and hold the  sensor to enter the Standby mode.
Touch and hold the  sensor to adjust the temperature. Then use the  and  sensors to set the new temperature and touch OK to confirm or simply wait a few seconds.





Standby mode

In this mode the current time or the temperature inside the oven cavity (if above 50°C) is shown on the display. You can also activate the Kitchen Timer, please read on for a detailed description. The display is dimmed in this mode.




Operation.






Touch and hold  in the Standby mode to activate the appliance. In this mode can select the functions, temperature or Duration.

Child Lock

Simultaneously touch and hold for 3 seconds the  and  sensors to activate the child lock. The  symbol will be shown on the display. Simultaneously touch and hold the same sensors for 3 seconds to deactivate the Child Lock. The  symbol will go off on the display.

Kitchen Timer



Touch and hold the  sensor in any mode and  will be shown on the display and  will flash. Now you can:




Use  to set the Kitchen Timer and then touch OK to confirm.
Use  and  to adjust the Kitchen Timer setting. Touch OK to confirm the adjusted setting.
To deactivate the Kitchen Timer, use  to adjust the value down to  and touch OK to confirm.






The Kitchen Timer operates independently of any active oven functions. When the set time has elapsed, you will hear beeping. Touch any sensor to mute the beeping.

OPERATION


Preview and modify settings during oven operation

Touch  once to check the temperature inside the oven cavity. Touch  again to check the set temperature. Touch again to displaying the current time.





To adjust the set temperature, touch and hold  and the currently set temperature will be displayed. Use  and  to adjust it as needed. Touch OK to confirm the new temperature. The new temperature is not set until confirmed.


To change the oven function during oven operation, touch and hold the  sensor and currently set oven function will be displayed. Use  and  to select a new oven function. When you confirm the new function, the temperature will be displayed (currently set temperature, not the default temperature for a given oven function). Use  and  to adjust the temperature as needed. Touch OK to confirm and the appliance will operate with the new settings.



End oven function



Touch and hold  to end the oven function. By default the oven functions operate indefinitely, but you can set the oven to turn off using timed operation function of delayed timed operation function. The only exception is the pyrolytic cleaning function, which cannot be modified.


Timed operation


In this mode the oven will turn off after a set duration. You can set the duration from 1 minute to 10 hours. To set timed operation for any oven function, touch and hold the  sensor, and the  timer symbol flashes in the display. Touch the  sensor again, the display will show the  symbol. Now you can:

Use  to set the duration and touch OK to confirm.





Use  and  to adjust the time settings. Touch OK to confirm the adjusted setting.


To cancel timed operation use  to adjust duration down to  and touch OK to confirm.



Timed operation will interrupt the active oven function. When the set Duration has elapsed, you will hear beeping. Touch any sensor except  to mute the beeping. When the beeping is muted the appliance enters the operation mode.


Note: When you use the  sensor to mute the beeping, the appliance will allow you to adjust the Duration time.

Delayed timed operation

You can set the oven to start at a specific time and operate for a set Duration. You can delay the oven start from 1 minute to 10 hours, and set the Duration for up to 10 hours. To activate the delayed timed operation, first set the timed operation. Then touch and hold the  sensor again and the timer  symbol will flash on the display. Touch the  sensor twice, and the  pictogram will flash on the display. Now you can:

Use  to set the time for the oven to turn off and then touch OK to confirm.


Correct the oven on time with the sensors  and . Touch OK to confirm the adjusted setting.



To cancel timed operation use  to adjust duration down to the lowest possible value and touch OK to confirm.



























Timed operation will interrupt the active oven function. When the set time has elapsed, you will hear beeping. Touch any sensor to mute the beeping. When the beeping is muted the appliance enters the operation mode.

OPERATION

Pre-set programmes

These are programmes with specific settings of function, temperature and duration that are most suitable for a given dish. When the appliance is on, touch  to access the pre-set programmes menu – the pre-set programme

“P01” will be shown on the display. Use the  and  sensors to select the pre-set programme from the table below. Then touch OK to confirm your selection and the appliance will start to operate.

Programme	Description	Active		Default temperature [°C]
		Quick oven pre-heat	Heating function	
P01	Beef			180
P02	Pork			180
P03	Lamb			180
P04	Chicken 1.5 kg			190
P05	Duck 1.8 kg			180
P06	Goose 3.0 kg			170
P07	Turkey 2.5 kg			170
P08	Pizza			220
P09	Lasagne			200
P10	Focaccia			230
P11	Casserole with pasta			220
P12	Baked vegetables			180
P13	Sponge cake			160
P14	Muffins			160
P15	Cookies			150
P16	Fruitcake			175
P17	Bread			180
P18	Dough proving			30
P19	Dry			50

OPERATION

All pre-set programmes can be freely modified – you can adjust temperature or duration. To do this, follow the relevant instructions (“Preview and modify settings during oven operation” and “Timed operation”). When you make any adjustments, the stored pre-set programme is not affected and the original settings will be restored the next time you select a pre-set programme.

Pre-set programmes with quick pre-heat




Some pre-set programmes require the oven to be pre-heated. They are marked accordingly in the above table. When you select a pre-set programme with pre-heating and touch OK to confirm, the quick pre-heat pictogram will be displayed. When the set temperature is reached, you will hear beeping, which will turn off when you open the oven door. Place the food in the oven and close the door, at which point the actual pre-set programme will start.

Note: It is inadvisable to modify a pre-set programme during the quick pre-heat phase as this will cancel the pre-set programme and the appliance will operate with the currently set function, duration and temperature.

End a pre-set programme.

When a pre-set programme ends, you will hear beeping.

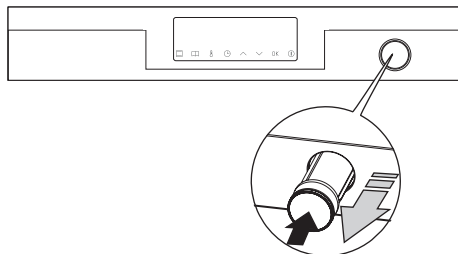
Steam programmes






When the appliance is on, touch  to access the pre-set programmes menu – the pre-set programme "P01" will be shown on the display. Use the  and  sensors to select the programme marked as P01S-P09S.


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.



Select a steam programme P01S-P09S and press OK. The steam  and the Add water  indicators flash on the display. Water container drawer is located in the front panel. Push and then pull the container drawer. Pour 0.5 litres of water into the container. Close the container drawer and touch OK to confirm and start the programme. The  and  indicators are displayed, and in addition, the oven preheating symbol  lights up.

IMPORTANT: When the add water  symbol flashes on the display or you hear a beep during the cooking programme, you need to add water. Proceed the same as you added water for the first time.

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

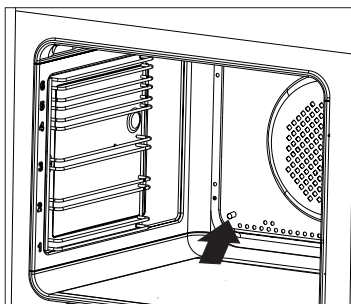
At the end of the programme you will hear a beep and the steam  and drain the water  indicators will flash on the display. You can touch any sensor to mute the beeping. Open the door ajar to the first position (about 15°).


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

Then place deep baking tray under the water drain.

Touch OK to acknowledge the completed programme.

OPERATION



When you touch OK water will drain for approximately 50 seconds. Do not turn off the oven when the  indicator is flashing.

Wipe oven cavity dry with a cloth.

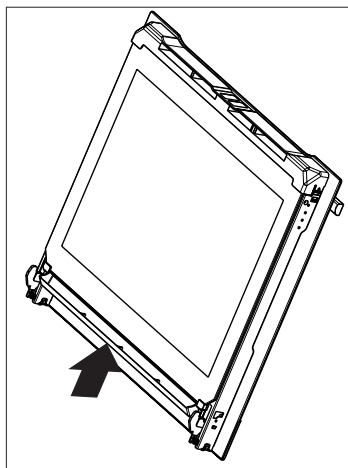
When you have run steam programmes several times, start the oven fan heater for 30 minutes at 180°C.

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 message “P10S” will be shown on the display and the  and  indicators will flash. This message prompts you to descale the system. Select P10S from the list of pre-set programmes to descale the appliance. You can skip descaling twice, by touching the  sensor. However, eventually the appliance will not allow you to run a steam programmes again until you descale the appliance.



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.
- Touch OK to start the “Descal” programme. The  and  indicators will be on and P10S is blinking.

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  indicator 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.

To rinse the steam system, pour 0.5 l of clean water into the water container drawer and touch OK to continue the programme. The  and  indicators will be on and P10S is blinking.


Drain the descaling solution from the system when you hear a beep and the  indicator 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.


Descaling is complete and the  and  indicators flash. Touch OK to exit the programme.

IMPORTANT: If water is dripping from the drain tube during the steam programme, flush the system. In the active oven mode without the function enabled:

- Place at least 1 litre container under the drain.
- Pour 0.5 litres of water into the water container drawer.
- Simultaneously touch  and OK 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 P10S 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  and OK to drain water from the steam system. You can touch OK at any time to stop draining water.

Oven door

Oven door must be closed during operation. When you open the door you will interrupt the active oven function. If the door remains open for more than 30 seconds, an acoustic signal will sound to prompt you to close the oven door. Touch any sensor or close the oven door to mute the beeping.

If you open the door for less than 10 minutes the active settings are unaffected. For safety reasons, after this time, the oven enters the standby mode (all settings are cleared).

OPERATION



Limit the oven operating time

For safety reasons, the oven operation is time limited. If the set temperature is up to 100°C, the oven will enter the Standby mode after 10 hours, and if the set temperature is 200°C and more, the oven operation is limited to 3 hours. In the temperature range of 101°C to 199°C, the operation time is limited proportionally between 3 and 10 hours.







Quick pre-heat

In order to quickly pre-heat the oven, the fan, fan heater and the roaster are on, and the appliance operates at its maximum power of 3.6 kW.

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  and Always . 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 activate the AutoDoor Open function when the oven operates, touch and hold the  and  simultaneously, and the display will show the  pictogram. Touch  and  again and the previous pictogram will be replaced with .

To open the oven door, touch the metal strip of the oven door handle. You need to touch the handle for at least 0.5 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 OpenUp! settings, the door can be opened manually in any situation by pulling the handle.

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	 	180 - 200	2 - 3	50 - 70
Yeast cake/ Pound cake	 	180 - 200	2	50 - 70
Fish	 	190 - 210	2 - 3	45 - 60
Beef	 	200 - 220	2	90 - 120
Pork	 	200 - 220	2	90 - 160
Chicken	 	180 - 200	2	80 - 100


















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.

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.

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
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 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.

Steam Cleaning 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.

Important!

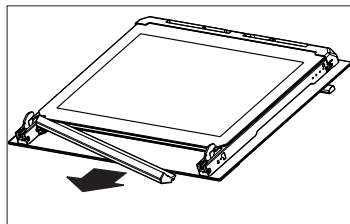
Do not use any abrasive agents, harsh detergents or abrasive objects for cleaning.

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.

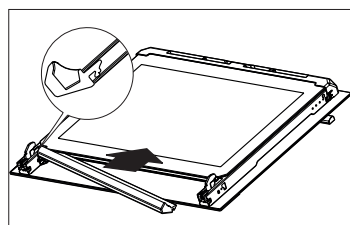
Remove the oven door condensate channel

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).



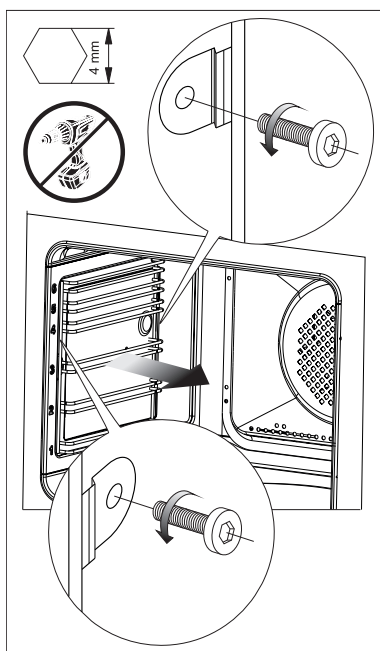
- To install the oven door condensate channel, insert the protruding tab between the glass panes of the door, starting from one end.



CLEANING AND MAINTENANCE

Wire shelf supports

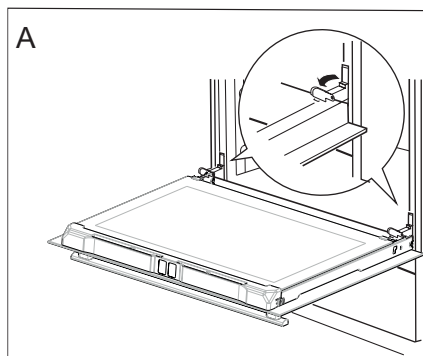
Oven is equipped with easily removable wire shelf supports. To remove them for cleaning use size 4 Allen key to undo the fixing screws from shelf support holders. Once cleaned, replace the shelf supports in oven chamber. Before tightening, make sure the shelf support holders are secure in the holes provided in oven chamber wall.



CLEANING AND MAINTENANCE

Door removal

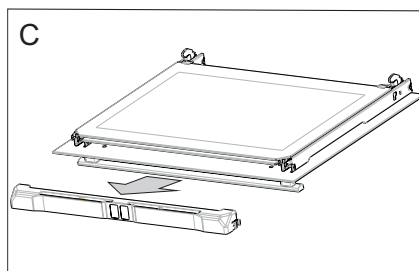
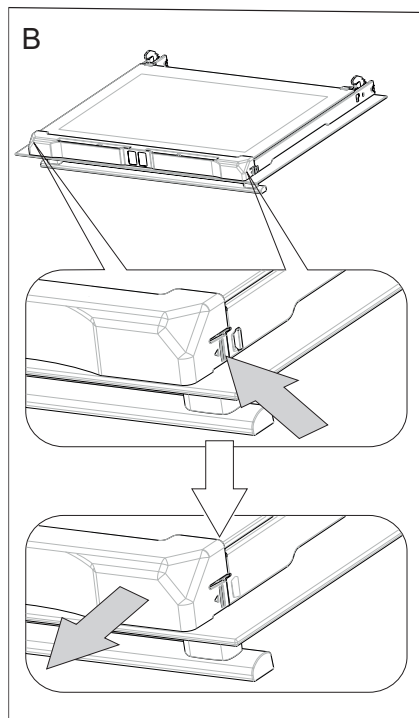
In order to obtain easier access to the oven chamber for cleaning, it is possible to remove the door. To do this, tilt the safety catch part of the hinge upwards (fig. A). Close the door lightly, lift and pull it out towards you. In order to fit the door back on to the cooker, do the inverse. When fitting,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



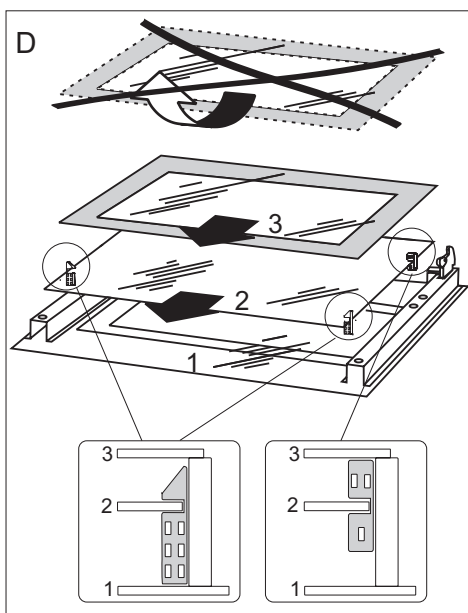
CLEANING AND MAINTENANCE

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”.

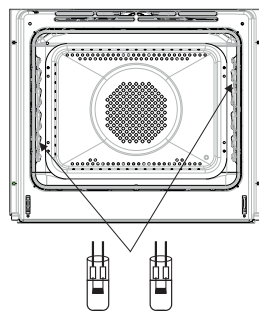


Removal of the internal glass panel

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 customer 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)
1. The programmer display shows "0:00".	The appliance was disconnected from the mains or there was a temporary power cut.	Set the current time (see ' <i>Use of the programmer</i> ')
4. Fan does not work	Risk of overheating! Immediately unplug the appliance or switch off the main circuit breaker. Refer the repair to the nearest service centre.	

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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