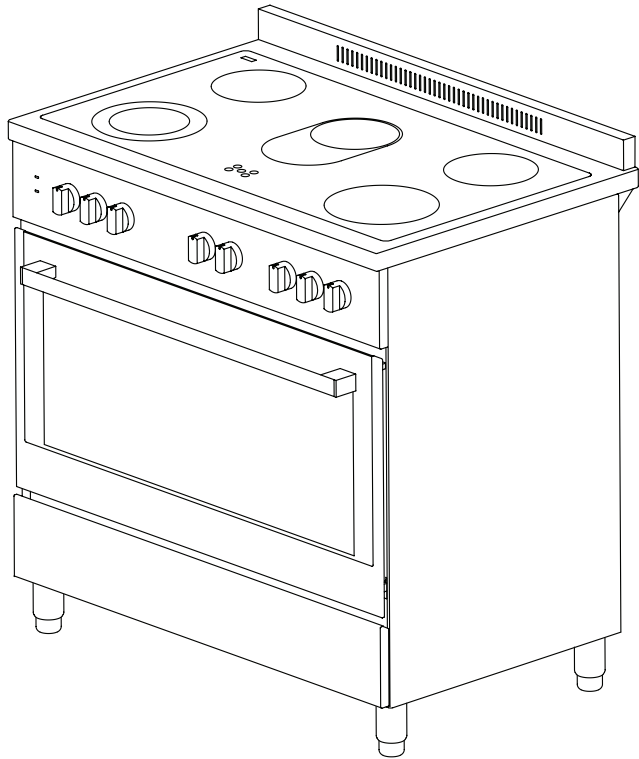


FREE STANDING OVEN

90x60 Electrical Oven



H10-20-180-231 Rev 001

USER MANUAL **GB**



Dear User,

Our objective is to make this product provide you with the best output which is manufactured in our modern facilities in a careful working environment, in compliance with total quality concept.

Therefore, we suggest you to read the user manual carefully before using the product and, keep it permanently at your disposal.

Note: This user manual is prepared for more than one model. Some of the features specified in the Manual may not be available in your appliance.

All our appliances are only for domestic use, not for commercial use.

“THIS APPLIANCE SHALL BE INSTALLED IN ACCORDANCE WITH THE REGULATIONS FORCE AND ONLY USED IN A WELL VENTILATED SPACE. READ THE INSTRUCTIONS BEFORE INSTALLING OR USING THIS APPLIANCE”


“Conforms with the WEEE Regulations.”

CONTENTS

Important Warnings.....	4
Introduction Of The Appliance.....	6
Important Warnings.....	7
Electrical Wiring Scheme.....	7
Installation Of Your Oven	8
Technical Features Of Your Oven.....	8
Description Of Oven.....	9
Description Of The Control Panels.....	9
Using And Description Of Hob Section For Vitroceramic.....	10
Installation Of The Oven Feet.....	11
Using Oven Section.....	12
Cooking Time Table.....	12
Using The Grill Deflector Sheet.....	13
Catalytic Walls.....	14
Chicken Roasting.....	14
Cleaning And Maintenance Of The Oven's Front Door Glass.....	15
Hanging The Oven Lamp.....	15
Maintenance And Cleaning.....	16
Installation Of The Oven Door.....	17
Accesories.....	18
If The Appliance Does Not Operate.....	19
Environmentally-Friendly Disposal And Package Information.....	19

IMPORTANT WARNINGS

- 1.WARNING:** To avoid electrocution, ensure that the electrical circuit of the product is open before replacing the lamp.
- 2.WARNING:**Before touching the connection terminals, all supply circuit should be disconnected.
- 3.WARNING:**While operating the grill, the reachable sections can be hot. Keep the children away.
- 4.WARNING:**Any inadvertent cooking made with fats and oils can be dangerous and cause fire.
- 5.WARNING:**Risk of fire; do not store the food materials on the cooking surface.
- 6.WARNING:**If the surface is cracked, unplug the device to prevent any risk of electric shock.
- 7.WARNING:**During usage the reachable sections can be hot. Keep the small children away.
- 8.WARNING:**The appliance and its reachable sections become hot during usage.
- 9.**The setting conditions of this appliance is indicated on the label. (Or data tag)
- 10.**This appliance is not connected to a combustion product discharge system.This appliance shall be connected and installed as per the applicable installation legislation. Consider the requirements related with ventilation.
- 11.**The reachable sections can become hot when the grill is used. Keep the small children away.
- 12.WARNING:**The appliance is intended for cooking only. It must not be used for other purposes like room heating.



13.There are additional protective equipment to prevent inadvertent touching to the oven doors. This equipment should be installed if there are children.

14.“These instructions are applicable for countries of which symbols are indicated on the appliance. If the country symbol is not available on the appliance, in order to adapt the appliance to the conditions of such country, the technical instructions should be read.”

15.Do not use steam cleaners to clean the appliance.

16.Before opening the oven door clean the remnants on it. Before closing the oven door, let it cool.

17.NEVER try to extinguish a fire with water, first disconnect the mains supply and then using, for example a lid or blanket, cover the fire.

18.Do not use hard and abrasive cleaning agents or hard metal scrapers to clean the oven door glass as they may scratch and shatter the surface.

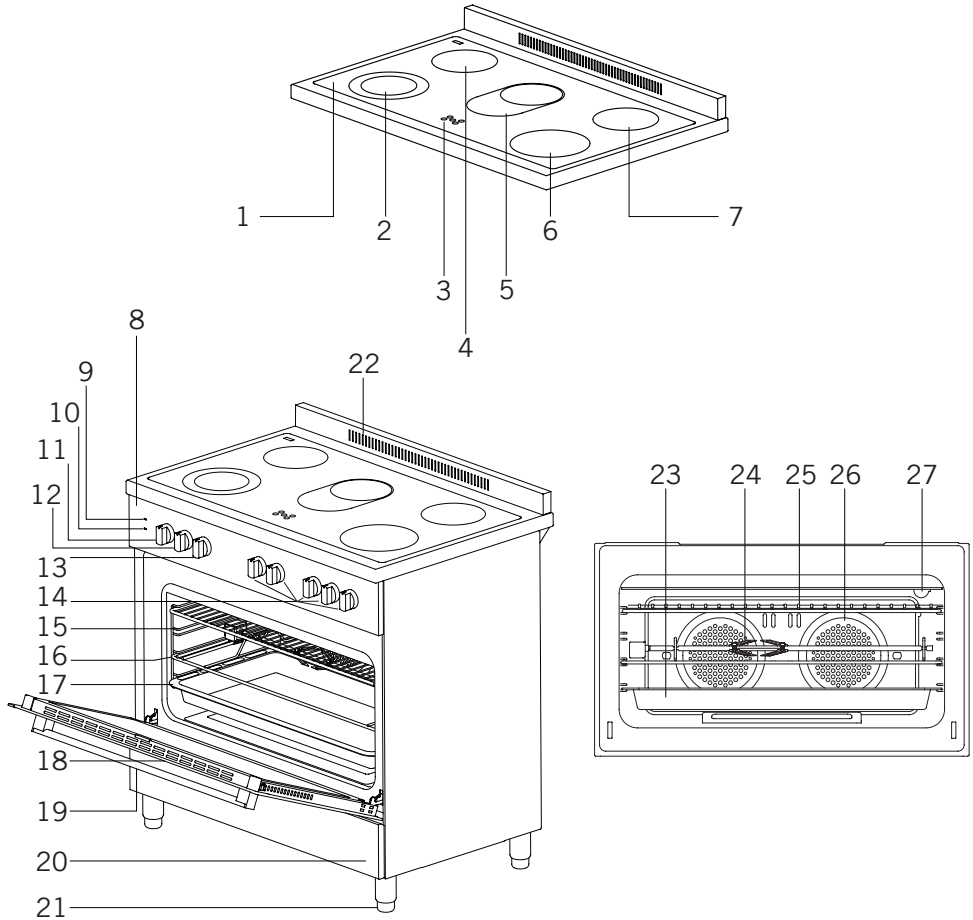
19.After placing a dish, ensure that the door is firmly closed.

20.Unless continuous supervision is provided, the children of age 8 or below should be kept away.

21.Pay attention for not to touch the heating elements.

22.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.

INTRODUCTION OF THE APPLIANCE



- | | | |
|------------------------------------|----------------------------|------------------------|
| 1. Vitro Ceramik Glass | 9. Oven Section Led Lamp | 19. Handle |
| 2. 180/120mm Dual
hilight | 10. Led Lamp | 20. Lower Cabinet Door |
| 3. Restvarmeindikator | 11. Thermostat Setting | 21. Plastic Leg |
| 4. 140mm hilight | 12. Timer (Analog-Digital) | 22. Splash back |
| 5. 140x250mm
(OvalDual) hilight | 13. Oven Control Knobs | 23. Deep Tray |
| 6. 180mm hilight | 14. Hob Control Knobs | 24. Chicken Roasting |
| 7. 140mm hilight | 15. Rack | 25. Grill |
| 8. Control Panel | 16. Chicken Roasting | 26. Turbo fan (double) |
| | 17. Deep Tray | 27. Lamp |
| | 18. Oven Door | |

IMPORTANT WARNINGS

Electrical Connection and Security

1. Your oven requires 40 Amp fuse for mono phase or 3x16 Amp fuse for 3 phase supply according to electrical power for cooker section has 4 ceramic heater and oven section has electric models. Installation by a qualified electrician is mandatory.

2. Your oven is adjusted in compliance with 220- 240V ~ 50/60 Hz electric supply. If the mains are different from this specified value, contact your authorized service.

3. Electrical connection of the oven should only be made to connections/ sockets with an earth system installed in compliance with local regulations. If there are no connections/sockets with an earth system in place where the oven will be installed, immediately contact a qualified electrician to install. The manufacturer is not responsible for damages that will arise because of the appliance not be connected to an earth system.

4. If your supply cable gets damaged, it should be replaced by an authorized service agent or qualified electrician in order to avoid danger or electric shock.

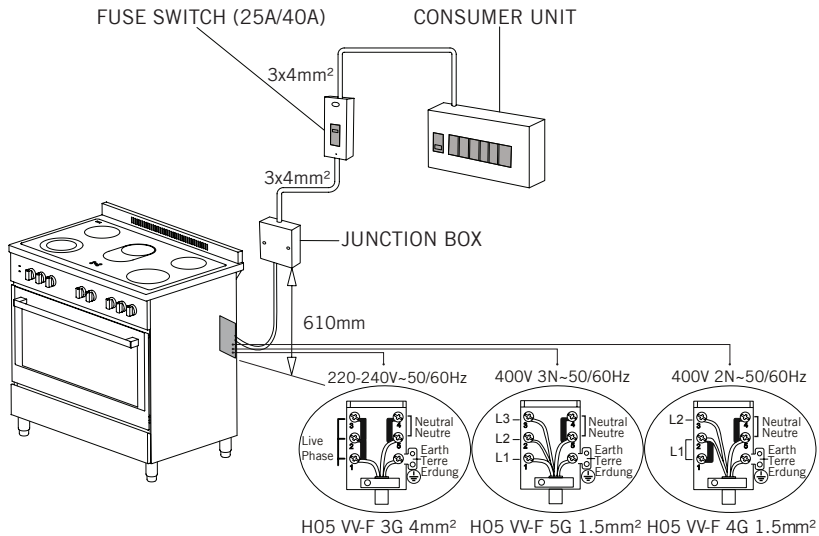
5. Electrical cable should not touch the hot parts of the appliance.

6. The oven should be using a well ventilation place and should be install on flat ground.

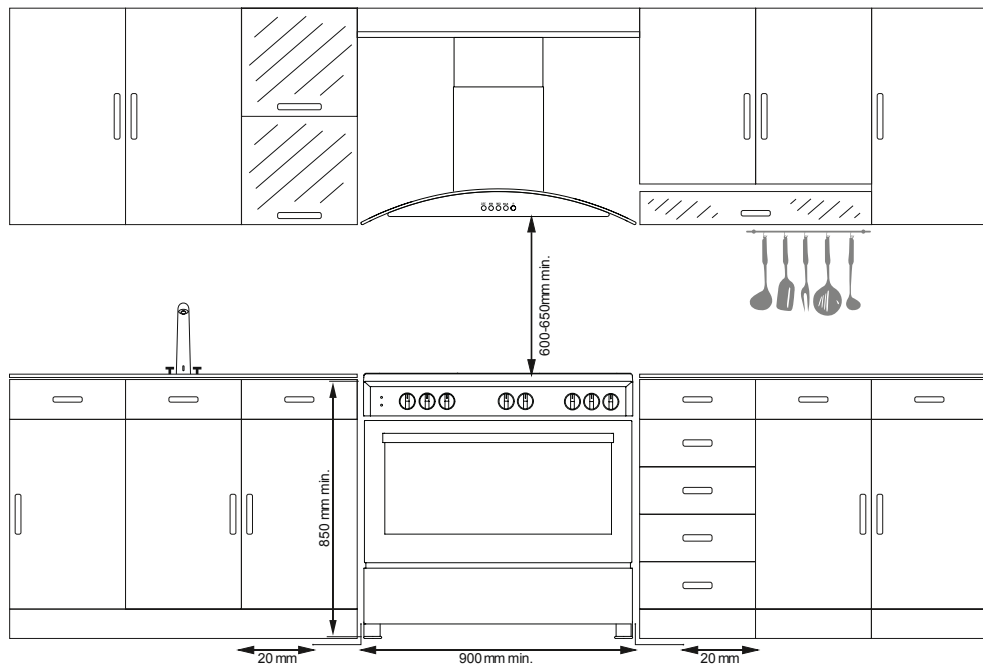
7. Operate your oven in dry atmosphere.

8. When placing your oven to its location, ensure that it is at the counter level. Bring it to the counter level by adjusting the feet if necessary.

ELECTRICAL WIRING SCHEME



INSTALLATION OF YOUR OVEN



















TECHNICAL FEATURES OF YOUR OVEN

Specifications	90x60 Cooker
Outer width	900mm
Outer depth	610mm
Outer height	925mm
Inner width	765mm
Inner depth	450mm
Inner height	370mm
Lamp power	15W
Bottom heating element	2000W
Top heating element	1500W
Grill heating element	2500W
Turbo Heating element	1250W x 2
Supply voltage	220-240V~50/60Hz

Hotplate 145mm	1000W
Hotplate 180mm	1500W
Hotplate Rapid 145mm	1500W
Hotplate Rapid 180mm	2000W

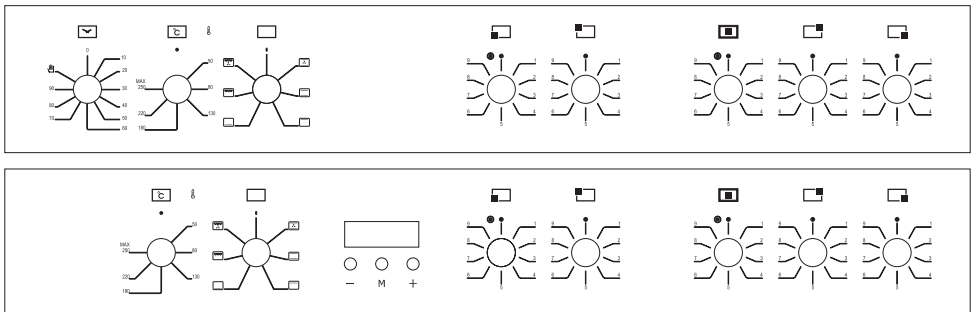
DESCRIPTION OF OVEN

	Tumspit		Fan
	Top + Bottom heating element		Turbo heating + Fan
	Lamp		Bottom + Top heating elements + Fan
	Bottom heating element + Fan		Grill heating element + Fan
	Grill heating element		Grill burner / Grill heating element
	Grill heating element + Lamp		Top heating element
	Electrical timer		Oven burner / Bottom heating element
	Flame		Ignition lighter

Thermostat Knob; In order to operate the oven, thermostat must be adjusted to desire temperature. Your thermostat has a feature of adjustment to 50 - 260 degree.

Mechanic Timer Knob (Optional); In order to operate the oven, timer switch should be adjusted to desired time.

DESCRIPTION OF THE CONTROL PANELS



USING AND DESCRIPTION OF HOB SECTION FOR VITROCERAMIC

	LEVEL 1	LEVEL 2	LEVEL 3	LEVEL 4	LEVEL 5	LEVEL 6	LEVEL 7	LEVEL 8	LEVEL 9	MAX.
Ø140mm Commutator	130 W	206 W	350 W	500 W	850 W	1200 W	---	---	---	---
Ø180mm Commutator	180 W	470 W	790 W	850 W	1230 W	1700 W	---	---	---	---
Ø180mm Regulator	1800 W	1800 W	1800 W	1800 W	1800 W	1800 W	1800 W	1800 W	1800 W	---
Ø140/250mm	1200 W	1200 W	1200 W	1200 W	1200 W	1200 W	1200 W	1200 W	1200 W	1800 W
Ø120/180mm Dual Hilight	700 W	700 W	700 W	700 W	700 W	700 W	700 W	700 W	700 W	1700 W

Please use long-handled pot which is well placed on the hotplate and suitable for the hotplate surface.



True



False

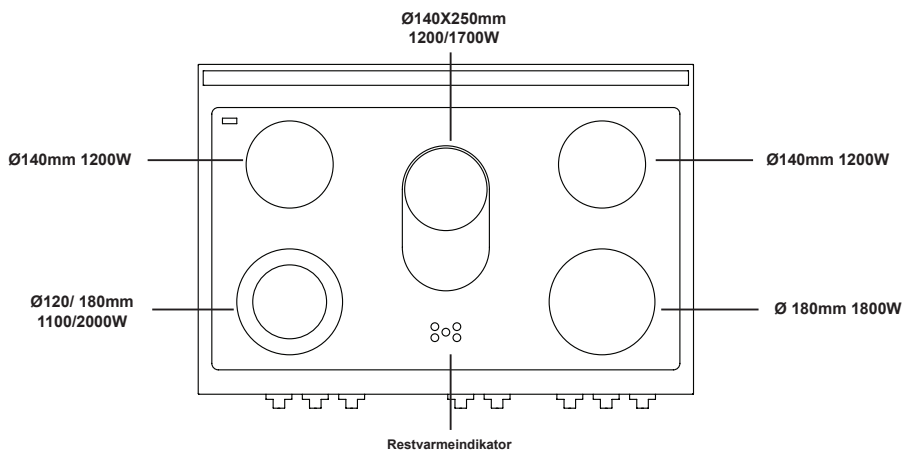


False



False

Note: The values in the Table are the results obtained in our laboratories. You can find flavors different and suitable to your taste by experience. 5 - 10 min. preliminary heating should be done prior cooking. Grill function shall be used at 190°C.



1.You operate the hob with the ring switches on the control panel of oven. This switch regulates the energy in order to reach desired temperature set by you.

2.In order to have a good cooking result from the hob, the pans bottom should be as thick and flat as possible.

3.Bottom of pans and cooking zones should be the same size. If possible, always place lids on the pans. Always place cookware on the cooking zone before it is switched on. Switch cooking zones off before the end of the cooking time, to take advantage of residual heat.

4.Turn the knob to clockwise for starting to operate. Temperature set up by the knob position on the line gradually increasing up to max. (Single zone)

5.For dual cooking zone the first ring operating like single zone; second ring starts to operate after extra turning by some more force to clockwise on the “max” region end of the ring sign. When you turn to counter clockwise, the first ring will operate as maximum range and the second ring’s power will reduce up to you desire temperature.

At the “0” position, all the rings become off.

INSTALLATION OF THE OVEN FEET

In order to install the oven feet;

1.Foot attachment lath is installed on the oven from the bottom of the oven as shown in (Figure 1).Nuts are centered on these lathes in order to screw feet. Complete the feet installation process by screwing the feet to the nuts (Figure 2).

2.You can balance your oven by turning the screwed feet according to the surface type you are using.

3.If your oven has plastic food as in (Figure 3) you can adjust your ovens height from these feet as turned clockwise or anticlockwise.

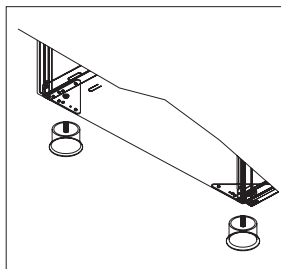


Figure 1

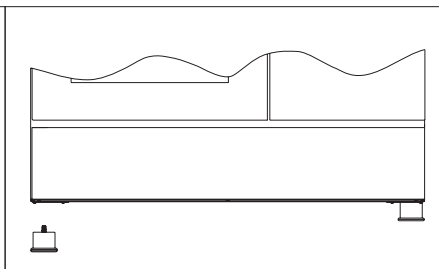


Figure 2

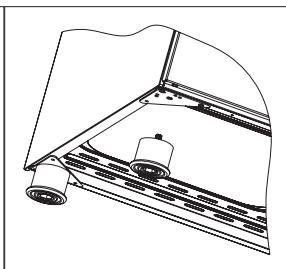


Figure 3

USING OVEN SECTION

Using oven heating elements

1. When your oven is operated first time, an odor will be spread out which will be sourced from using the heating elements. In order to get rid of this, operate it at 250 °C for 45-60 minutes while it is empty.

2. Oven control knob should be positioned to desired value; otherwise oven does not operate.

3. Kinds of meals, cooking times and thermostat positions are given in cooking table. The values given in the cooking table are characteristic values and were obtained as a result of the tests performed in our laboratory. You can find different flavors suitable for your taste depending on your cooking and using habits.

4. You can make chicken revolving in your oven by means of the accessories.

5. Cooking times: The results may change according to the area voltage and material having different quality, amount and temperatures.

6. During the time when cooking is being performed in the oven, the lid of the oven should not be opened frequently. Otherwise circulation of the heat may be imbalanced and the results may change.

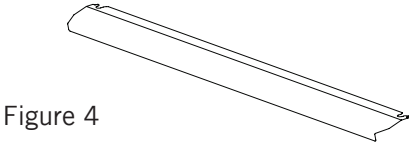
7. Using cake forms while cooking cake gives better result.

8. 5-10 min. preliminary heating should be done prior cooking.

COOKING TIME TABLE

Meals	Temperature (°C)	Rack position	Cooking Time (min.)
Creamed cake	150-170	2	30-35
Pastry	200-220	2	35-45
Biscuit	160-170	3	20-25
Cookie	160-170	3	20-35
Cake	160-180	2	25-35
Braided cookie	200-220	2	30-40
Filo Pastry	180-220	2	35-45
Savory pastry	160-180	2	20-30
Lamb meat	210-230	1	90-120
Veal	210-230	1	90-120
Mutton	210-230	1	90-120
Chicken (pieced)	210-230	1	75-100
Fish	190-210	2	40-50

USING THE GRILL DEFLECTOR SHEET

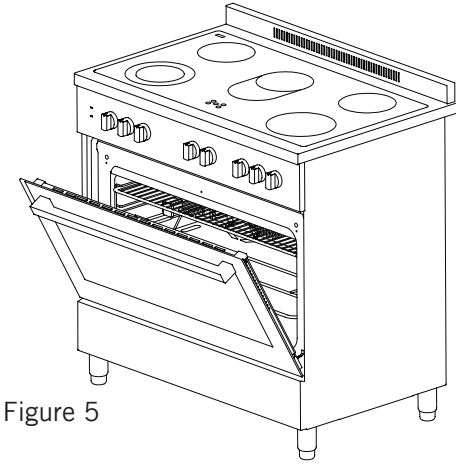


1. A safety panel is designed to protect control panel and the buttons when the oven is in Grill mode (Figure 4)

2. Please use this safety panel in order to avoid the heat to damage control panel and the buttons when the oven is Grill mode.

WARNING: Accessible parts may be hot when the grill in use. Young children should be kept away.

3. Place the safety panel under control panel by opening the oven front cover glass (Figure 5)

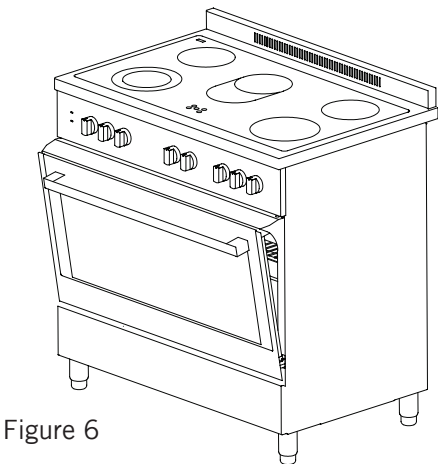


4. And then secure the safety panel in between oven and front cover by gently closing the cover. (Figure 6)

5. It is important for cooking to keep the cover open in specified distance when cooking in grill mode.

6. Safety panel will provide an ideal cooking circumstance while protecting control panel and buttons.

If the cooker has the “CLOSED GRILL FUNCTIONED” option with thermostat, you can keep the oven door closed during operation; in this case the grill deflector sheet will be unnecessary.



CATALYTIC WALLS

Catalytic walls are located on the left and the right side of cavity under the guides. Catalytic walls banish the bad smell and obtain the best performance from the cooker. Catalytic walls also absorb oil residue and clean your oven while it's operating.

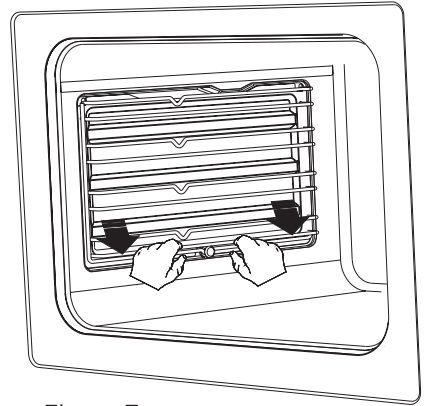


Figure 7

Removing the catalytic walls

In order to remove the catalytic walls; the guides must be pulled out. As soon as the guides are pulled out, the catalytic walls will be released automatically. The catalytic walls must be changed after 2-3 years.

CHICKEN ROASTING

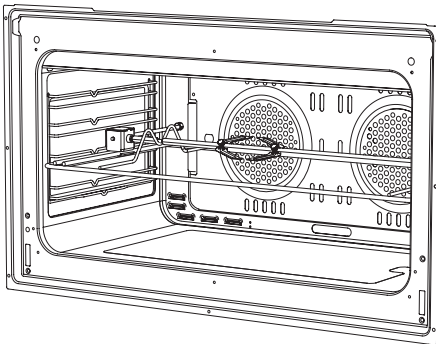


Figure 8

Place the spit on the frame. Slide turn spit frame into the oven at the desired level. Locate a dripping pan through the bottom in order to collect the fat. Add some water in dripping pan for easy cleaning. Do not forget to remove plastic part from spit. After grilling, screw the plastic handle to the skewer and take out the food from oven.

“Always grill with the oven door closed”

CLEANING AND MAINTENANCE OF THE OVEN'S FRONT DOOR GLASS

Remove the profile by pressing the plastic latches on both left and right sides as shown in Figure 9 and pulling the profile towards yourself as shown in Figure 10. Then remove the inner-glass as shown in Figure 11. If required, middle glass can be removed in the same way. After cleaning and maintenance are done, remount the glasses and the profile in reverse order. Make sure the profile is properly seated in its place.

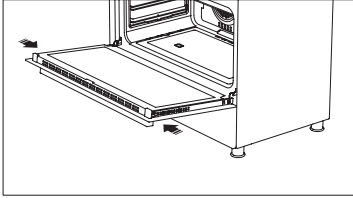


Figure 9

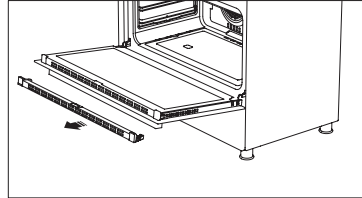


Figure 10

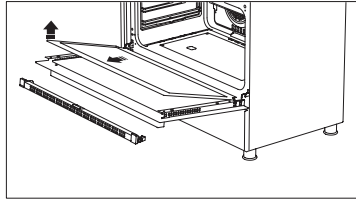


Figure 11

CHANGING THE OVEN LAMP

In order to avoid the possibility of an electric shock, ensure that the circuit of the appliance is open before changing the lamp. (The open-circuit is an electrical circuit that does not conduct current.)

1- First of all, cut the electrical connection of the appliance and ensure that the appliance is cooled down.

2- Remove the glass protection by turning as shown in the figure. If you have difficulty in turning it, the use of plastic gloves will help you.

3- Afterwards, remove the lamp by turning and install the new lamp with the same specifications. The specifications of the lamp should be as follows:

230 V, AC, 15 W, Type E14

4- Place the glass protection and complete the replacing process by plugging in the electric cable of the appliance. Now, you can use your oven.

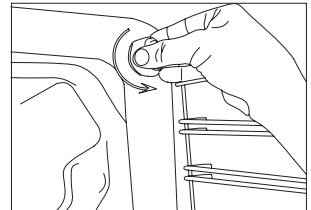


Figure 12



Figure 13

MAINTENANCE and CLEANING

1. Disconnect the plug supplying electricity for the oven from the socket.
2. While oven is operating or shortly after it starts operating, it is extremely hot. You must avoid touching from heating elements.
3. Never clean the interior part, panel, lid, trays and all other parts of the oven by the tools like hard brush, cleaning mesh or knife. Do not use abrasive, scratching agents and detergents.
4. After cleaning the interior parts of the oven with a soapy cloth, rinse it and then dry thoroughly with a soft cloth.
5. Clean the glass surfaces with special glass cleaning agents.
6. Do not clean your oven with steam cleaners.
7. Before opening the upper lid of the oven, clean spilled liquid off the lid. Also, before closing the lid, ensure that the cooker table is cooled enough.
8. Never use inflammable agents like acid, thinner and gasoline when cleaning your oven.
9. Do not wash any part of your oven in dishwasher.
10. In order to clean the front glass lid of the oven; remove the fixing screws fixing the handle by means of a screwdriver and remove the oven door. Than clean and rinse it thoroughly. After drying, place the oven glass properly and re-install the handle.

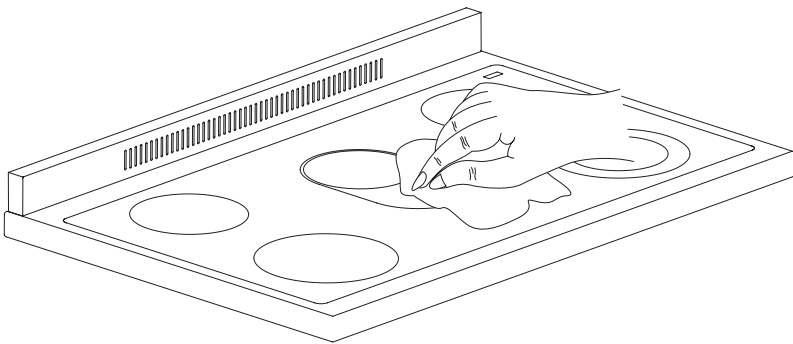


Figure 14

INSTALLATION OF THE OVEN DOOR

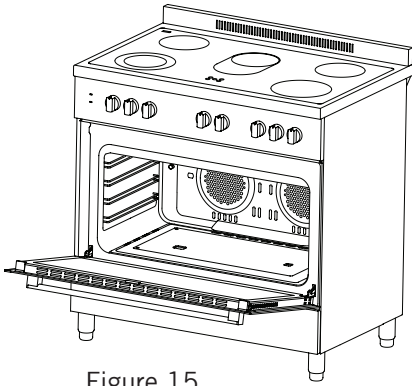


Figure 15

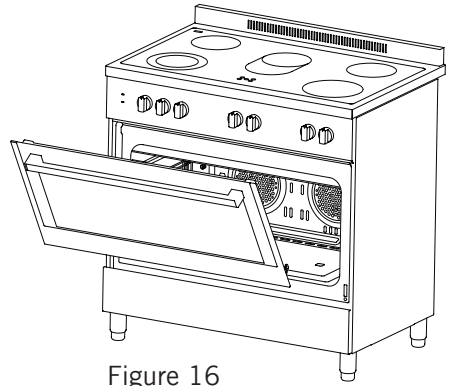


Figure 16

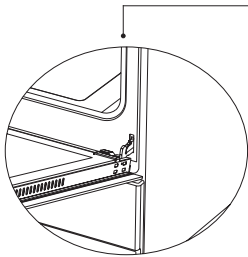


Figure 15.1

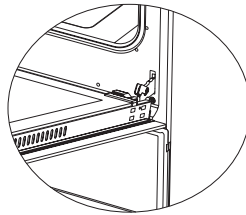


Figure 15.2

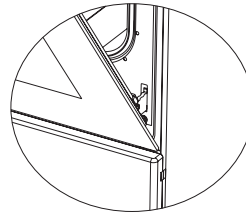


Figure 16.1

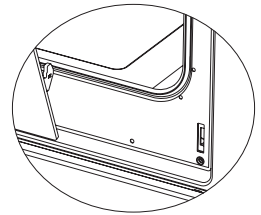


Figure 16.2

Completely open the oven door by pulling it to yourself. Afterwards, perform the unlocking process by pulling the hinge lock upwards with the help of a screw driver as shown in **Figure 15.1**.

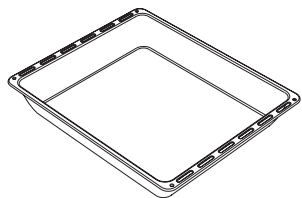
Bring the hinge lock to the widest angle as shown in **Figure 15.2**. Bring both hinges connecting the oven door to the oven to the same position.

Afterwards, close the oven door as to lean on the hinge lock as shown in **Figure 16.1**.

To remove the oven door, pull it upwards by holding it with both hands when close to the closed position as shown in **Figure 16.2**.

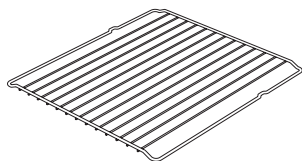
In order to re-place the oven door, perform the abovementioned steps in reverse.

ACCESSORIES



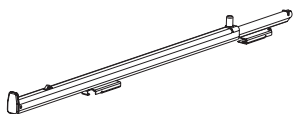
Deep Tray

Used for pastries, deep fried foods and stew recipes. In case of frying directly on the grill for cakes, frozen foods and meat dishes, it can be used of oil pick-up tray.



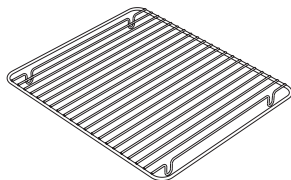
Wire Grill

Used for frying and/or placing the foods to be baked, fried and frozen foods on the desired rack.



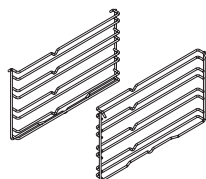
Telescopic Rail

With the help of telescopic rails, the trays and/or wire racks can be easily placed and removed.



In Tray Wire Grill

Foods that can stick while cooking such as beef are placed on in tray grill. Thus, the contact and sticking of the food is prevented.



Lower and Upper Wire Racks

While cooking, you can place the deep tray and tray on the lower and upper wire racks.

IF THE APPLIANCE DOES NOT OPERATE

1. Please check the plug of power supply cord has a well connection with wall socket or not.
2. Please check the electric network.
3. Please check the fuse.
4. Please check power supply cord for any damage problems.
5. If you can not solve the problem, get in contact with manufacturer supplier service agent or similar qualified persons.

ENVIRONMENTALLY-FRIENDLY DISPOSAL



Dispose of packaging in an environmentally-friendly manner. This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout to the EU.

PACKAGE INFORMATION

Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.