



Built-in Oven
User Manual



BBWHT12101XS

EN

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7786584326

Dear Customer,

Please read this manual before using the product.

Beko thank you for choosing the product. We want your product, manufactured with high quality and technology, to offer you the best efficiency. To do this, carefully read this manual and any other documentation provided before using the product and keep it as a reference. If you give the product to someone else, give the manual with it.

Follow the instructions, taking into account all the information and warnings stated in the user manual.

Heed all information and warnings in the user manual. This way, you will protect yourself and your product against the dangers that may occur.

Keep the user manual. If you give the product to someone else, give the manual with it.

The user manual contains the following symbols:



Hazard that may result in death or injury.

NOTICE Hazard that may result in material damage to the product or its environment.



Hazard that may result in burns due to contact with hot surfaces.



Important information or useful usage tips.



Read the user manual.



Arçelik A.Ş.
Karaağaç caddesi No:2-6
34445 Sütlüce/Istanbul/TURKEY
Made in TURKEY

This product was manufactured using the latest technology in environmentally friendly conditions.

TABLE OF CONTENTS

1 Safety instructions **4**

Purpose of usage.....	4
Child, vulnerable person and pet safety.....	4
Electrical safety.....	5
Safety in gas operations.....	7
Transportation safety.....	8
Installation safety.....	8
Safety of use.....	10
Temperature warnings.....	10
Accessory use.....	11
Cooking safety.....	11
Maintenance and cleaning safety.....	12

2 Environmental Instructions **13**

Waste regulation.....	13
Compliance with the WEEE Directive and Disposing of the Waste Product	13
Package information.....	13
Recommendations for energy saving.....	13

3 Your product **14**

Product introduction.....	14
Product control panel introduction and usage	15
Oven control.....	15
Oven operating functions.....	16
Product accessories.....	17
Use of product accessories.....	18
Technical specifications.....	21
Injector table.....	21

4 Installation **22**

Before installation.....	22
Electrical connection.....	25
Gas connection.....	26
Placing the product.....	27

5 First use **29**

First cleaning.....	29
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6 How to operate the oven **30**

General information on oven usage.....	30
Turning on the gas oven.....	30
Turning on the gas grill.....	31
Rotisserie function.....	31

7 General information about cooking **33**







General warnings about cooking in the oven	33
Pastries and oven food.....	33
Meat, Fish and Poultry.....	35
Grill.....	36

8 Maintenance and care **37**

General cleaning information.....	37
Cleaning the accessories.....	38
Cleaning the control panel.....	38
Cleaning the inside of the oven (cooking area)	38
Cleaning the oven door.....	39
Removing the inner glass of the oven door	40
Cleaning the oven lamp.....	40

9 Troubleshooting **42**

1 Safety instructions

- This section contains safety instructions that will help prevent any risks of personal injuries or material damage.
 - If the product is transferred to another person or used second hand, the operating manual, product labels, other relevant documents and accessories should be delivered with the product.
 - Our company shall not be held responsible for any damage that may occur as a result of failure to comply with these instructions.
 - Failure to comply with these instructions shall render any warranty void.
 -  Always have the installation and repair work performed by the manufacturer, the authorized service or a person specified by the importer.
 -  Use genuine spare parts and accessories only.
 -  Do not attempt to repair or replace any part of the product unless it is clearly specified in the operating manual.
 -  Do not perform technical modifications on the product.
-  **Purpose of usage**
- This product is designed for home use. It is not suitable for commercial use.
 - Do not use the product in gardens, balconies or other outdoor environments. The appliance is intended to be used in household and staff kitchen areas in shops, offices and other working environments.
 - **WARNING:** This product should be used for cooking purposes only. It should not be used for different purposes, such as heating the room.
 - The oven can be used to defrost, bake, fry and grill food.
 - This product; should not be used for heating, plate heating, hanging towels or clothes on the handle for drying.
-  **Child, vulnerable person and pet safety**
- This product can be used by children 8 years of age and

- older, and people who are underdeveloped in physical, sensory or mental skills, or lack of experience and knowledge, as long as they are supervised or trained about the safe use and hazards of the product.
- Children should not play with the product. Cleaning and user maintenance should not be performed by children unless there is someone overseeing them.
 - This product should not be used by people with limited physical, sensory or mental capacity (including children), unless they are kept under supervision or receive the necessary instructions.
 - Children should be supervised to ensure that they do not play with the product.
 - Electrical products and / or products with gas are dangerous for children and pets. Children and pets must not play with, climb on, or enter the product.
 - Do not put objects that children may reach on the product.

- **WARNING:** During use, the accessible surfaces of the product are hot. Keep children away from the product.
- Keep the packaging materials out of the reach of children. There is a hazard of injury and suffocation.
- If there are children in the environment when using the oven, you should use additional accessories that prevent direct contact with the oven door.
- When the door is open, do not put any heavy objects on it or allow children to sit on it. You may cause the oven to tip over or damage the door hinges.
- For the safety of children, disconnect the power plug and make the product inoperable before disposing of the product.



Electrical safety

- Plug the product into a grounded outlet protected by a fuse that matches the current ratings indicated on the type label. Have the grounding installation made by a qualified electrician. Do

- not use the product without grounding in accordance with local / national regulations.
- The plug or the electrical connection of the product should be in an easily accessible place (where it will not be affected by the flame of the stove). If this is not possible, there should be a mechanism (fuse, switch, switch, etc.) on the electrical installation to which the product is connected, in compliance with the electrical regulations and separating all poles from the network.
 - The product must not be plugged into the outlet during installation, repair, and transportation.
 - Do not plug the product into an outlet that is loose, has come out of its socket, is broken, dirty, oily, with risk of water contact (for example, water that may leak from the counter).
 - Never touch the plug with wet hands! To unplug, do not hold the cord, always hold the plug.
 - Make sure that the product plug is securely plugged into the outlet to avoid arcing.
 - Plug the product into an outlet that meets the voltage and frequency values specified on the type label.
 - Do not jam the power cord under and behind the product. Do not put a heavy object on the power cord. The power cord should not be bent, crushed, and come into contact with any heat source.
 - While the oven is operating, its back surface also gets hot. Gas connections and / or electrical cables should not touch the back surface, connections may be damaged.
 - Do not jam the electric cables into the oven door and pass them over hot surfaces. You may cause the oven to short circuit and catch fire as a result of the cable melting.
 - Use original cable only. Do not use cut or damaged cables or extension leads.
 - If the power cord is damaged, it must be replaced by a manufacturer, an authorized service or a person to be specified by the importer company in order to prevent possible dangers.

- **WARNING:** Before replacing the oven lamp, be sure to disconnect the product from the mains supply to avoid the risk of electric shock. Unplug the product or turn off the fuse from the fuse box.



Safety in gas operations

- **WARNING:** The use of gas cooker products causes the formation of substances released as a result of heat, humidity and combustion in the room. Make sure that the kitchen is well ventilated, especially when using the product: Keep the natural ventilation holes open or install a mechanical ventilation device (mechanical extractor / hood). Intensive use of the product for a long time may require additional ventilation: For example, opening a window or more effective ventilation, raising the level of the mechanical ventilation device, if any, etc.
- This product should be used in a room that has a properly adjusted and functioning carbon monoxide sensor. Make sure that the carbon monoxide sensor is working properly and frequently service the sensor. The carbon monoxide sensor should be placed no more than 2 meters from the product.
- It is required for gas to burn well in products with gas. If the gas does not burn adequately, carbon monoxide (CO) may be released. Carbon monoxide is a colorless, odorless and very toxic gas, and even a small amount has a fatal effect. You can understand that the gas is burning well if the flames are continuous and blue. If the flames are wavy, cut and intensely yellow, the gas does not burn well.
- Gas products and gas systems should be checked regularly for proper operation. The hose hood, hose and clamp should be checked regularly and renewed in periods recommended by the manufacturer and when necessary.
- Always use LPG cylinders in an upright position. If it is not used in an upright position, Propane / Butane in liquid form may enter the product

and cause gas leaks and sudden flares.

- Ask your local gas supplier for phone numbers for gas-related emergencies and information about measures to be taken in case of gas smell.

What to do when you smell gas!

- Do not use naked flames and do not smoke. Do not use any electrical buttons (eg lamp button or doorbell). Do not use a landline or mobile phone.
- Open the doors and windows.
- Close all valves on gas products and gas meters.
- Check if all pipes and connections are leaking. If you still smell gas, leave the house.
- Warn neighbors.
- Call the fire department. Use a phone outside the house.
- Call the authorized service and your gas distribution company.
- Do not enter the house until it is reported to be safe by authorized persons.

Transportation safety

- Before transporting the product, disconnect the product from the mains and disconnect the gas connections.
- The product is heavy, carry the product with at least two people.
- Do not use the door and / or handle to transport or move the product.
- Do not put other items on the product and carry the product upright.
- When you need to transport the product, wrap it with bubble wrap packaging material or thick cardboard and tape it tightly. Secure the product tightly with tape to prevent the removable or moving parts of the product and the product from damage.
- Check the overall appearance of the product for any damage that may have occurred during transportation.

Installation safety

- Before the product is installed, check the product

for any damage. If the product is damaged, do not install it.

- Do not install the product near heat sources (radiators, stoves, etc.).
- Keep all ventilation ducts open around the product.
- To prevent overheating, the product should not be installed behind decorative doors.

For products with gas:

- Before installation, check whether the local distribution (gas type and gas pressure) conditions are compatible with the product settings.
- Any work on gas equipment and systems should be carried out by authorized and qualified persons.
- Please cut off the gas supply before starting any work on gas installation. There is an explosion hazard.
- The connection of the product to the gas distribution system can only be made by an authorized and qualified person. There is an explosion or poisoning hazard due to repairs by non-professional people.
- The flexible gas hose must be connected in such a way that it does not touch the moving parts in the area where it is placed and does not get caught when the moving parts move (eg drawer). In addition, the gas hose should not be placed in spaces where there is a possibility of jamming.
- The gas hose must not be crushed, folded, jammed or touch hot parts of the product and cookware on the product. There is an explosion hazard due to damage to the gas hose.
- Make sure to check for gas leakage after the gas connection of your product is made. Make sure there are no gas leaks. Do not use the product if there is a gas leak.
- There is no element in the product that discharges the gases produced by combustion. The product must be installed and connected in accordance with applicable installation regulations. Particular attention should be paid to ventilation requirements. See

the room ventilation section described in the manual.

Safety of use

- Make sure that the product is turned off after each use.
- If you do not use the product for a long time, unplug it or turn off the fuse from the fuse box.
- If you do not use the product for a long time, turn off the main gas tap.
- Do not operate defective or damaged product. If any, disconnect the electricity / gas connections of the product and call the authorized service.
- Do not use the product with the front door glass removed or broken.
- Do not climb on the product to reach anything or for any other reason.
- Do not use the product in situations that may affect your judgment, such as drug intake and / or alcohol use.
- Flammable objects kept in the cooking area may catch fire. Never store flammable objects in the cooking area.
- The oven handle is not a towel dryer. When using the

product, do not hang towels, gloves or similar textiles.

- The hinges of the product door move and tighten when opening and closing the door. When opening / closing the door, do not hold the part with the hinges.

Temperature warnings

- **WARNING:** While the product is operating, exposed parts will be hot. Do not touch the product and heating elements. Children under the age of 8 should not be brought close to the product without an adult.
- Do not place flammable / explosive materials near the product, as the edges will be hot while it is operating.
- As steam may be exhaled, keep away while opening the oven door. The steam may burn your hand, face and / or eyes.
- The product may be hot during use. Do not touch the hot compartments, the interior parts of the oven, the heating elements, etc.
- When placing food in the hot oven, removing the food, etc.

always use heat resistant oven gloves.



Accessory use

- It is important that the wire grill and tray are placed properly on the wire shelves. For detailed information, refer to the section "Usage of accessories".
- Accessories can damage the door glass when closing the product door. Always push the accessories to the end of the cooking area.



Cooking safety

- Be careful when using alcohol in your food. Alcohol evaporates at high temperatures and may catch fire when exposed to hot surfaces, causing a fire.
- Food waste, oil, etc. in the cooking area may catch fire. Before cooking, remove such coarse dirt.
- Food Poisoning Hazard: Do not keep food in the oven for more than an hour before and after cooking. Otherwise it may cause food poisoning or diseases.
- Do not heat closed tin cans and glass jars. Built up

pressure may cause the jar to burst.

- Place the greaseproof paper in a cookware or on the oven accessory (tray, wire grill, etc.) with food and place it in the preheated oven. Remove any excessive pieces of greaseproof paper hanging from the accessory or container to avoid the risk of touching the oven heating elements. Never use greaseproof paper at an oven temperature higher than the maximum use temperature specified on the greaseproof paper you are using. Never place greaseproof paper on the oven base.
- Do not place baking trays, plates or aluminum foil directly on the bottom of the oven. The accumulated heat can damage the base of the oven.
- Food not suitable for grilling carries a fire hazard. Grill only food that is suitable for heavy grill fire. Also, do not place the food too far in the back of the grill. This is the hottest area and fatty foods may catch fire.

Maintenance and cleaning safety

- Wait for the product to cool before cleaning the product. Hot surfaces may cause burns!
- Never wash the product by spraying or pouring water on it! There is an electric shock hazard!
- Do not clean the product with steam cleaners as this may cause electric shock.
- Do not use harsh abrasive cleaners, metal scrapers, wire wool or bleach materials to clean the oven front door glass / (if present) oven upper door glass. These materials can cause glass surfaces to be scratched and broken.

2 Environmental Instructions

Waste regulation

Compliance with the WEEE Directive and Disposing of the Waste Product



This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE).

This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centers.

Appropriate disposal of used appliance helps prevent potential negative consequences for the environment and human health.

Compliance with RoHS Directive:

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

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.

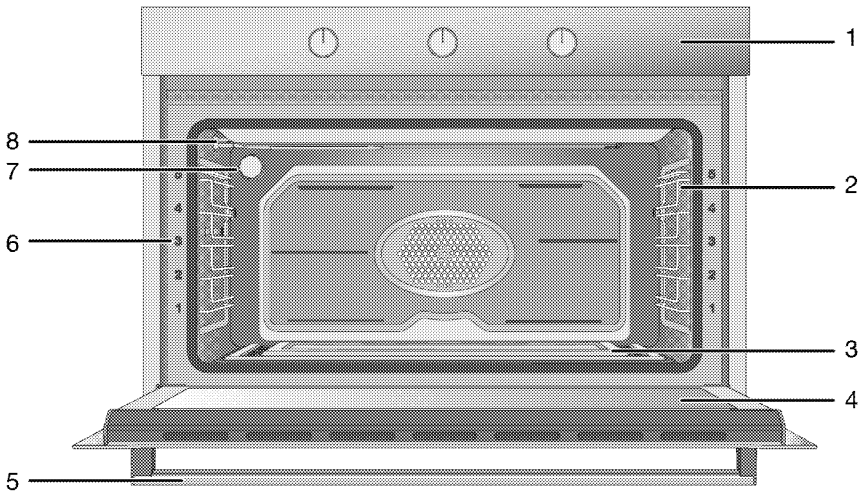
Recommendations for energy saving

The following suggestions will help you use your product in an ecological and energy-efficient way:

- Defrost frozen food before cooking.
- In the oven, use dark or enamelled containers that transmit heat better.
- Turn off the product 5 to 10 minutes before the end time of cooking for prolonged cooking. Now you can save up to 20% electricity by using heat.
- If specified in the recipe or user manual, always preheat. Do not open the oven door frequently during cooking.
- Try to cook more than one dish at a time in the oven. You can cook at the same time by placing two cooking containers on the wire shelf. In addition, if you cook your meals one after the other, it will save energy because the oven will not lose its heat.

3 Your product

Product introduction



- 1 Control panel
- 2 Wire shelves*
- 3 Bottom heater (bottom steel plate)
- 4 Door
- 5 Handle
- 6 Shelf positions
- 7 Lamp**
- 8 Grill burner

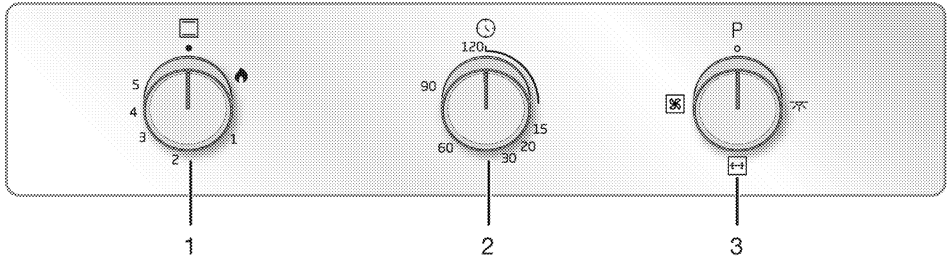
* It depends on the model. Your product may be without wire shelves. In the illustration, wire shelves are shown as examples.

** It depends on the model. Your product may not have a lamp, or the type and location of the lamp may differ from the illustration.

Product control panel introduction and usage

In this section, you can find the overview and basic uses of the product's control panel. There may be differences in images and some features depending on the type of product.

Oven control



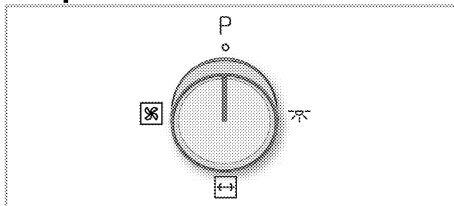
- 1 Oven control knob
- 2 Timer knob
- 3 Lamp/Rotisserie/Fan knob

Oven control knob

You can control your oven with oven control button. No gas is supplied to the oven in the closed position (top). After igniting your oven burner, you can cook by adjusting the gas levels on the button.

Indicator	Specifications
	Off position
1 - 5	Gas levels of oven
	Grill

Lamp/Rotisserie/Fan knob



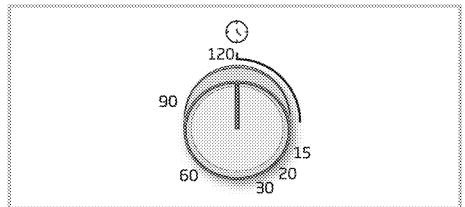
You may turn the rotisserie function, the fan of your oven and the oven lamp on and off with the lamp/rotisserie/fan knob. In case of a power failure, the rotisserie function, the fan and the oven lamp will not operate. The operation of the rotisserie function is described in the following sections.

Furnace temperature

You can find the approximate temperatures corresponding to the gas levels on the oven control button in the table below.

Gas level	Temperature (°C)
1	170
2	180
3	200
4	230
5	265

Timer






The timer has no effect on the oven functions. Used for warning purposes. For example, you can use the alarm clock when you want to turn the food upside down in the oven at a certain time. As soon as the time you set has expired, the timer gives you an audible warning.

Setting the timer

1. You can determine how long the alarm will sound by turning the timer button clockwise.
2. The button automatically turns rotates clockwise to a full turn and the alarm sounds when the set time has expired. The oven will not be turned off at the end of the timer setting. Turn the oven control button to off position in order to turn off the oven.

Oven operating functions

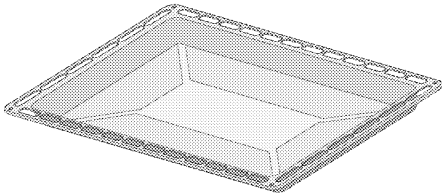
On the function table; the operating functions you can use in your oven and the highest and lowest temperatures that can be set for these functions are shown. The order of the operating modes shown here may differ from the arrangement on your product.

Function symbol	Function description	Temperature range (°C)	Description and use
	Oven lamp	-	No heater works in the oven. Only the oven lamp lights up.
	Operating with fan	-	The oven is not heated. Only the fan (on the back wall) operates. Frozen food with granules is slowly defrosted at room temperature, cooked food is cooled. The time required to thaw a whole piece of meat is longer than the food with grains.
	Rotisserie	-	Only the spit roast engine (doner skewer) works in the oven.

Product accessories

There are various accessories in your product. In this section, the description of the accessories and the descriptions of the correct usage are available. Depending on the product model, the supplied accessory varies. All accessories described in the user guide may not be available in your product.

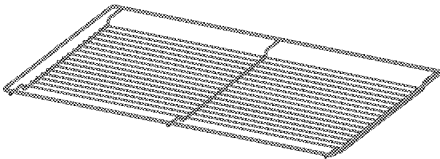
NOTICE : The trays in your product may be deformed by the effect of the temperature. This has no effect on the function. Deformation disappears when the tray cools down.



Standard tray

It is used for pastries, frozen foods and frying large pieces.

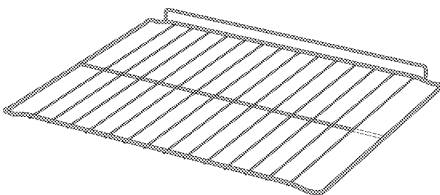
Models with wire shelves:



Wire grill

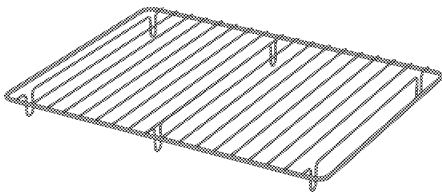
It is used for frying or placing the food to be baked, fried and stewed on the desired shelf.

Models without wire shelves:



Wire grill in tray

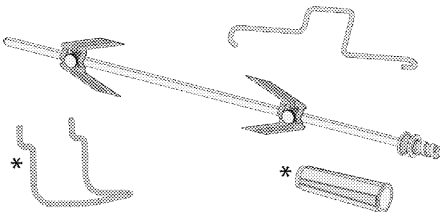
By placing it in the tray (if provided), it is ensured that the oils flowing while grilling are collected in the tray and thus the contamination of the oven is prevented.



Rotisserie and skewer

It is used for grilling red meat, poultry and fish from all directions.

*Plastic handle and rotisserie/skewer support wire are provided depending on the model. They may not be available on your product.

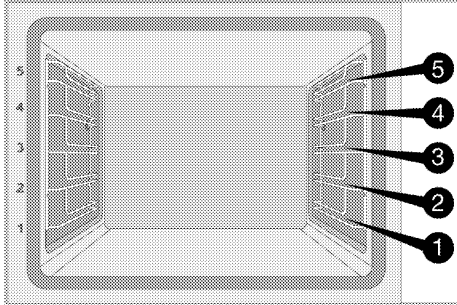


Use of product accessories

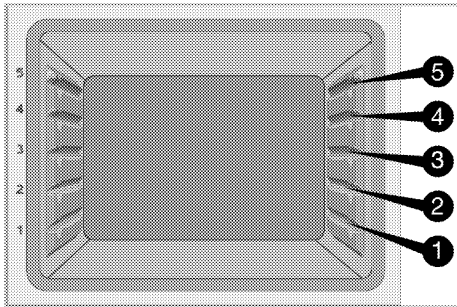
Cooking shelves

There are 5 levels of shelf position in the cooking area. You can also see the order of the shelves in the numbers on the front frame of the oven.

Models with wire shelves



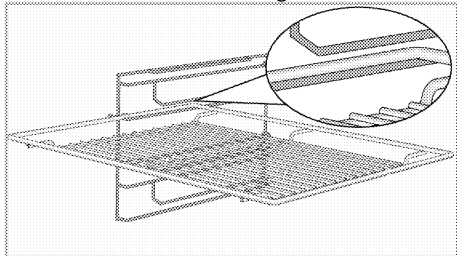
Models without wire shelves



Placing the wire grill on the cooking shelves

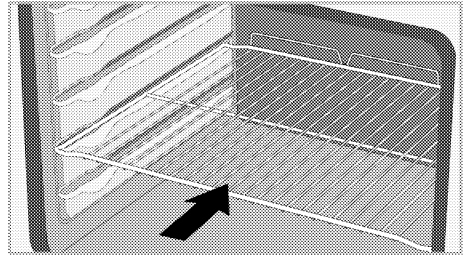
Models with wire shelves:

It is crucial to place the wire grill on the wire side shelves properly. The wire grill should be placed between two wire racks as shown in the figure.



Models without wire shelves:

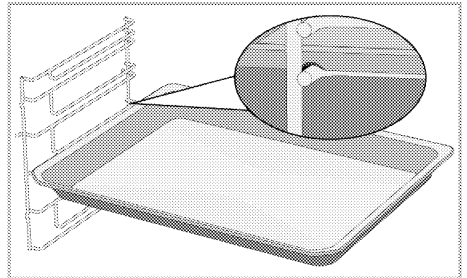
It is crucial to place the wire grill on the side shelves properly. The wire grill has one direction when placing it on the shelf. While placing the wire grill on the desired shelf, the open section must be on the front.



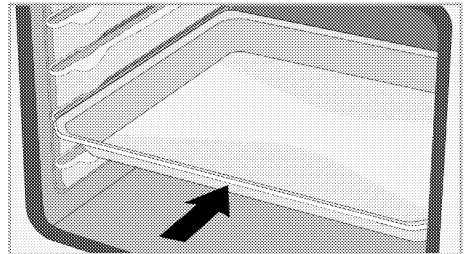
Placing the tray on the cooking shelves

Models with wire shelves:

It is also crucial to place the trays on the wire side shelves properly. For better cooking, the tray must be secured with the stopper on the wire shelf. It must not pass over the stopper to contact with the rear wall of the oven.



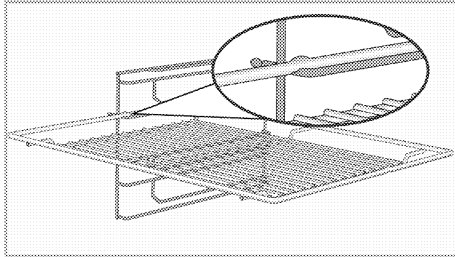
Models without wire shelves:



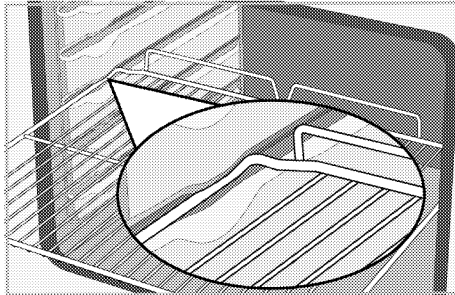
Stopper function of the wire grill

There is a stopper function to prevent the wire grill from tipping out of the wire shelf. With this function, you can easily and safely take out your food. While removing the wire grill, you can pull it forward until it reaches the stopper. You must pass over the stopper to remove it completely.

Models with wire shelves

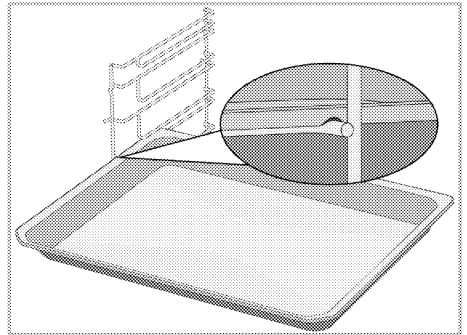


Models without wire shelves



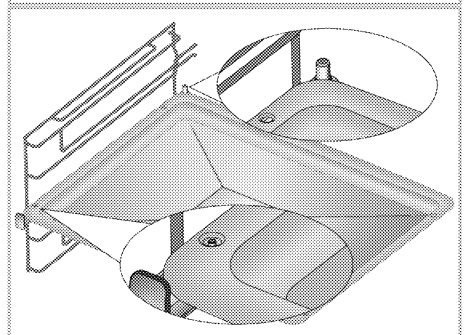
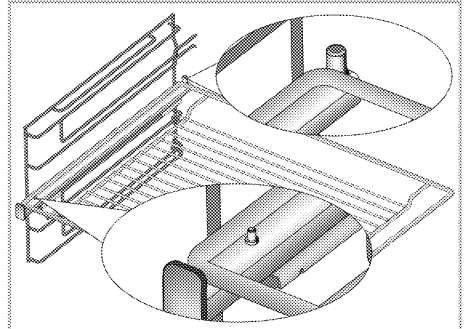
Stopper function of the wire grill tray - Models with wire shelves

There is also a stopper function to prevent the tray from tipping out of the wire shelf. While removing the tray, release it from the rear lock and pull it towards yourself until it reaches the stopper. You must pass over the stopper to remove it completely.



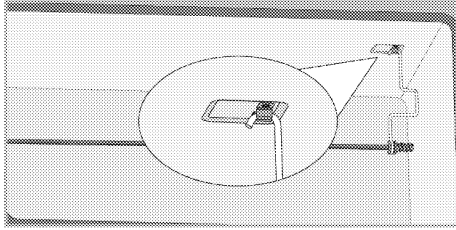
Proper placement of the wire grill and tray on the telescopic rails- Models with wire shelves and telescopic rails

Thanks to telescopic rails, trays or the wire grill can be easily installed and removed. When using trays and wire grills with the telescopic rail, care should be taken that the pins, on the front and back of the telescopic rails, rest against the edges of the grill and the tray (shown in the figure).



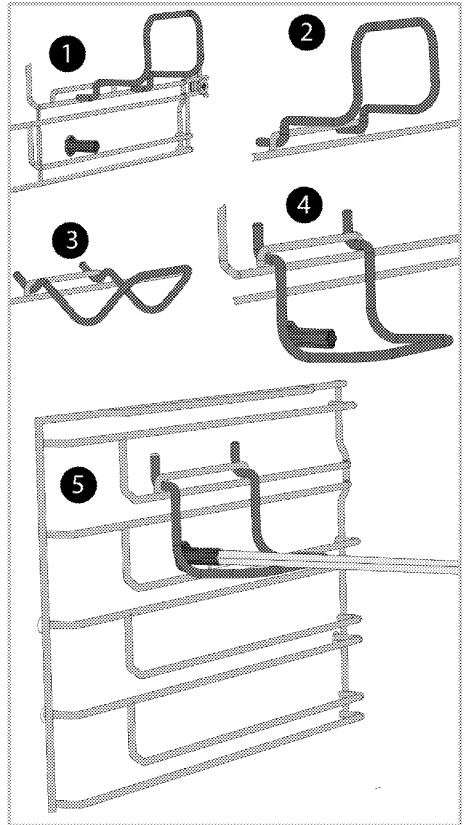
Attaching the rotisserie spit

As shown in the figure, attach the rotisserie spit's hook to the hook slot.

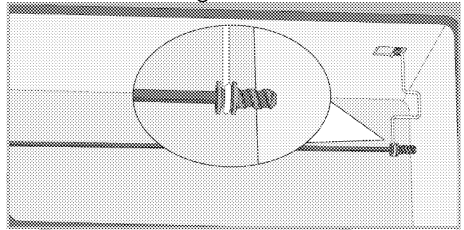


As shown in the figure, attach the rotisserie and skewer support wire into its place.

*Rotisserie and skewer support wire and its place on the product, provided depending on the model. They may not be available on your product.



Place the pointed edge of the spit into the rotating slot on the left side inside the oven. If your spit has a plastic handle, remove it. As shown in the figure, hang the other edge of the spit onto the hook. Make sure the spit is secured with the hook, as in the figure.



Technical specifications

General specifications

Product external dimensions (height/width/depth)	595 mm/894 mm/547 mm
Oven installation dimensions (height/width/depth)	590 or 600 mm/860 mm/min. 550 mm
Voltage / frequency	220-240 V ~ 50/60 Hz
Cable type and cross section used / suitable for use in the product	min. H05VV-FG 3 x 0,75 mm ²
Total gas consumption	3,5 kW
Gas type / pressure that the product is set	LPG G 30/28-30 mbar
Oven type	Gas oven
Oven gas consumption	3,5 kW
Grill gas consumption	2,8 kW

- i** Technical specifications may be changed without prior notice to improve the quality of the product.
- i** Figures in this manual are schematic and may not exactly match your product.
- i** Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

Injector table

Gas type / Gas pressure	Gas oven	Gas grill
G 30/28-30 mbar	92	84

4 Installation

General warnings

- Product must be installed by a qualified person in accordance with the regulations in force. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty.
- It is customer's responsibility to prepare the location the product shall be placed on and also have power and/or gas utility prepared. The rules specified in local standards about electrical and/or gas installations (legal rules on installation) shall be followed during product installation.
- Check for any damage on the appliance before the installation. Do not have it installed if the appliance is damaged. Damaged products cause risks for your safety.

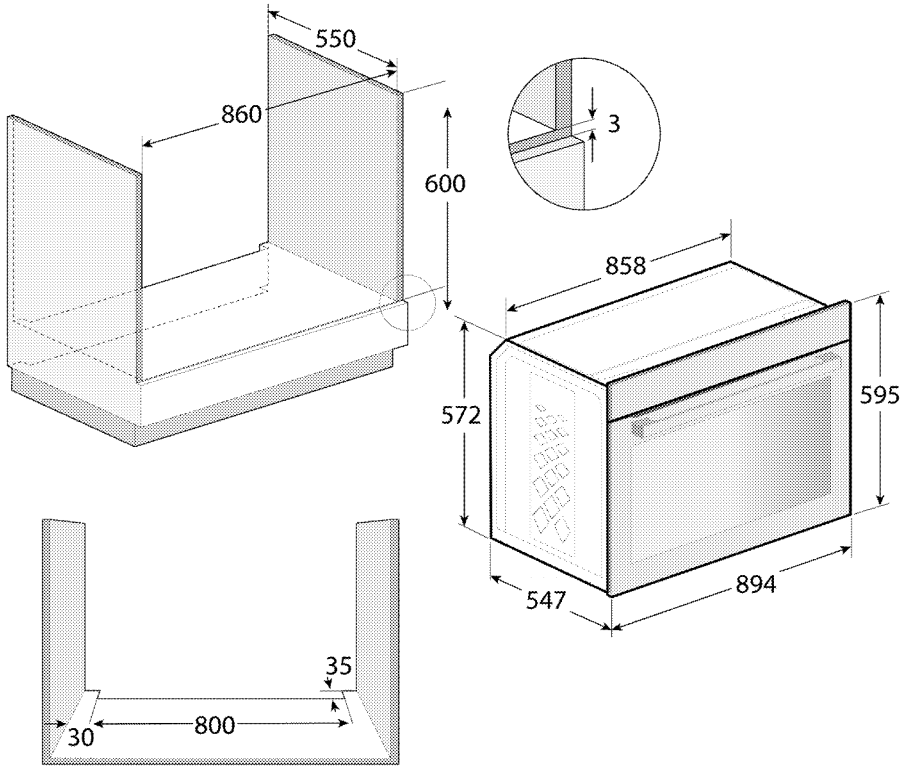
Before installation

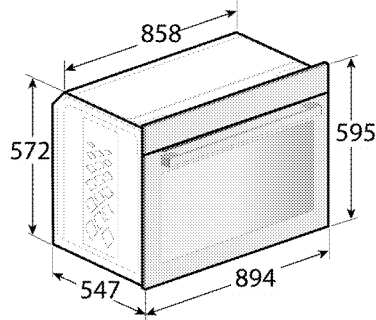
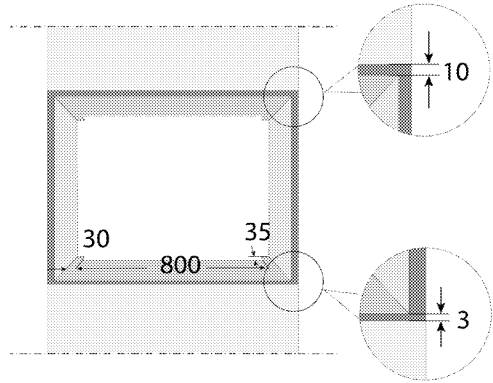
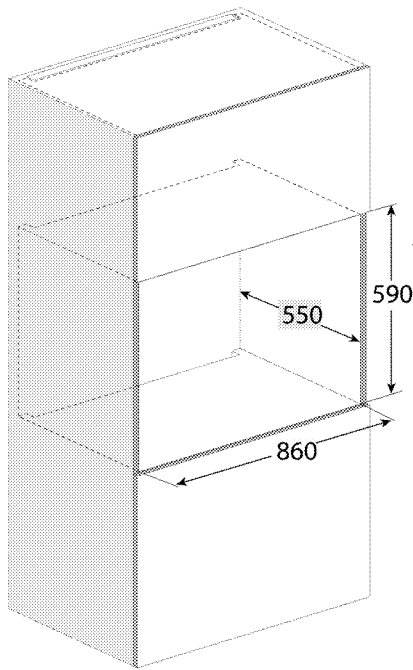
Right place for installation

- The appliance is designed for installation into commercially available work tops. A safety distance shall be left between the appliance and the

kitchen walls and furniture. See figure for the proper distances. (dimensions are given in mm).

- Surfaces, synthetic laminates and adhesives used must be heat resistant (100 °C minimum).
- Kitchen cabinets must be set level and fixed.
- Do not install the product near refrigerators or coolers. The heat emitted by the appliance will lead to an increased energy consumption of cooling appliances.
- If there is a drawer beneath the oven, a shelf must be installed between oven and drawer.
- Before installing the product, remove all materials and documents inside.
- Kitchen furniture must be in compliance with the dimensions given in the figure below. At the rear section of the kitchen furniture, an opening must be cut out with the dimensions given in the figure below to ensure sufficient ventilation.
- The following installation drawings are representational and may not match exactly with your appliance.





Room ventilation

All rooms require an openable window, or equivalent, and some rooms will require a permanent vent as well. The air for combustion is taken from the room air and the exhaust gases are emitted directly into the room. Good ventilation is essential for safe operation of your appliance.

Rooms with doors and/or windows which open directly to the outer environment

The doors and/or windows that open directly to the outer environment must have a total ventilation opening of the dimensions specified in the table below which is based on the total gas power of the appliance (total gas power consumption of the appliance is shown

in the technical specification table of this user manual). If the doors and/or windows do not have a total ventilation opening corresponding to the total gas consumption of the appliance as specified in the table below, then there must definitely be an additional fixed ventilation opening in the room to ensure that the total minimum ventilation requirements for the total gas consumption of the appliance is achieved. The fixed ventilation opening can include openings for existing airbricks, extraction hood ducting opening dimension etc.

Total gas consumption (kW)	Min. ventilation opening (cm ²)
0-2	100

Total gas consumption (kW)	Min. ventilation opening (cm ²)
2-3	120
3-4	175
4-6	300
6-8	400
8-10	500
10-11.5	600
11.5-13	700
13-15.5	800
15.5-17	900
17-19	1000
19-24	1250

Rooms that do not have operable doors and/or windows that open directly to the outer environment

If the room where the appliance is installed does not have a door and/or a window that opens directly to the external environment, other products shall be sought that definitely provide a fixed non-adjustable and non-closable ventilation opening which meets the total minimum ventilation opening requirements for the total gas consumption of the appliance as indicated in the above table. Also the appropriate building regulations advise should be followed.

Where a room or internal space contains more than one gas appliance, additional ventilation area shall be provided on top of the requirement given in the table above. Size of additional ventilation area shall be appropriate to regulations of other gas appliances.

There should also be a minimum clearance of 10mm on the bottom edge of the door that opens to the inner environment in the room where the appliance is installed. You must ensure that items such as carpets and other

floor coverings etc., do not affect the clearance when the door is closed. The cooker may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or a shower. The cooker must not be installed in a bed-sitting room of less than 20 m³.

Do not install this appliance in a room below ground level unless it is open to ground level on at least one side.

Transportation of the Product

- Carry the appliance with at least two persons.
- Do not use the door and/or handle to transport or move the product. The door, handle or hinges may be damaged.
- Hold the oven from the slots for handling on both sides to move it.

Electrical connection

General warnings

- Electrical connection shall comply with national regulations.
- Disconnect the product from the electric connection before starting any work on the electrical installation. There is an electric shock hazard.
- Connect the product to a grounded outlet/line protected by a miniature circuit breaker of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations.
- The product can only be connected to the mains electricity connection by an authorized and qualified person, and the warranty of the product starts only

after correct installation. The manufacturer cannot be held responsible for any damages that may arise due to operations by unauthorized persons.

- The electric cable must not be crushed, folded, jammed or touch hot parts of the product. If the electric cable is damaged, it must be replaced by a qualified electrician. Otherwise there is an electric shock, short circuit or fire hazard!
- The mains supply data must correspond to the data specified on the type label of the product. The rating plate is either seen when the door or the lower cover of the appliance is opened or it is located at the rear wall of the appliance depending on the appliance type.
- Power cable of your product must comply with the values in "Technical specifications" table.
- Power cable plug must be within easy reach after installation (do not route it above the hob).
- Do not use extension or multi sockets in power connection.

If your appliance has a cord and plug:


- Perform the electrical connection of your appliance by plugging it to a grounded socket.

For the protection of the appliance against burning:

1. Make sure that the product plug is securely plugged into the outlet to avoid arcing.
2. Do not use damaged cables or extension cables.
3. Ensure liquid or moisture is not accessible to the electrical connection point.

Gas connection

General warnings

- The connection of the product to the gas distribution system can only be made by an authorized and qualified person. There is an explosion or poisoning hazard due to repairs by non-professional people. The manufacturer cannot be held responsible for any damages that may arise due to operations by unauthorized persons.
 - Please cut off the gas supply before starting any work on gas installation. There is an explosion hazard!
 - Gas setting conditions and values are stated on labels (or on the type label).
 - Your gas connection or gas conversion may be different as per your country. Explanations for different gas connections or conversions may be provided as an additional manual together with the appliance, and these manuals indicate the country they are applicable for. Perform the gas connection or gas conversion as per the descriptions specified in the additional manual intended for your country.
 - If at a later time you have to use your product with a gas type different than the one it is set for, you shall contact the authorized service for the conversion.
 - Procure the plastic gas hose and installation clamp before making the gas connection. Inner diameter of the plastic gas hose must be max. 10 mm and its length must be max. 125 cm.
-  Your product is equipped for liquefied petroleum gas (LPG).

Connecting the gas hose

- Have your product connected in a way that it will be close to the LPG

cylinder and that it shall not leak any gas.

- Fit the installation clamp onto one end of the hose. Soak the hose end fitted with clamp into boiling water for one minute to soften it.
- Slip the softened end of the hose completely onto the sharp hose tip of your product. Finally, tighten the clamp completely with a screwdriver.
- Repeat the same procedure for the other end of the hose and complete the gas regulator connection.
- Never forget to make the gas leakage control.

! Risk of explosion and suffocation!
Do not keep LPG cylinders in home.

Risk of fire:

If you do not make the connection according to the instructions below, there will be the risk of gas leakage and fire. **Our company cannot be held responsible for damages resulting from this.**

- Gas connection must be made by the authorised service provider only.
- Gas connection of the product must definitely be made through the gas hose outlet near the LPG cylinder.

! The flexible gas hose must be connected in such a way that it does not touch the moving parts in the area where it is placed and does not get caught when the moving parts move. (e.g. drawer) Besides, it should not be placed in spaces where it might get squeezed.

! The gas hose must not be clamped, bent or trapped or come into contact with hot parts of the product.
There is the risk of explosion due to damaged gas hose.

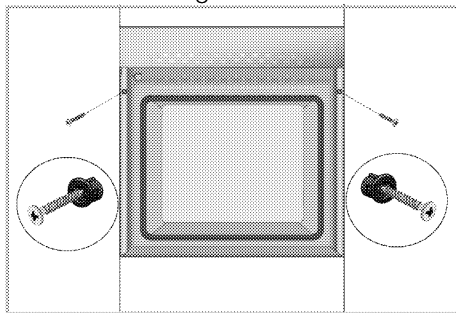
Leakage check at the connection point

- Make sure that all knobs on the product are turned off. Make sure that the gas supply is open. Prepare soapy foam and apply it onto the connection point of the hose for gas leakage control.
- Soapy part will froth if there is a gas leakage. In this case, inspect the gas connection once again.
- Instead of soap, you can use commercially available sprays for gas leak check.

i Never use a match or lighter to make the gas leakage control.

Placing the product

1. Paying attention that the power cord is not pinched or broken, slide the oven inside the cabinet hole, align and secure it.
2. Secure the oven with the 2 screws as shown in the figure.




3. Make sure that the screws are tightened as required and that the oven does not move. There is a risk of tipping over during operation if the installation of the oven is not

performed as per the instructions and the screws are not tightened as required.

Final inspection

1. Open gas supply.
2. Check gas installations for secure fitting and tightness.

 Flame must be blue and have a regular shape. If the flame is yellowish, check if the burner cap is seated securely or clean the burner.

5 First use

Before you start using your product, it is recommended to do the following in the following sections.

First cleaning

1. Remove all packaging materials.
2. Remove all accessories from the oven provided within the product.
3. Turn the product on for 30 minutes and then, turn it off. This way, residues and layers that may have remained in the oven during production are burned and cleaned.
4. Select the highest operating level of the gas oven. You can learn how to operate the oven in the following section.
5. Wait for the oven to cool.
6. Wipe the surfaces of the product with a wet cloth or sponge and dry with a cloth.

Before using the accessories;

Clean the accessories you remove from the oven with detergent water and a soft cleaning sponge.

NOTICE The surface might get damaged by some detergents or cleaning materials. Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

NOTICE Smoke and smell may emit for a couple of hours during the initial operation. This is quite normal. Ensure that the room is well ventilated to remove the smoke and smell. Avoid directly inhaling the smoke and the smell that emits.

6 How to operate the oven

General information on oven usage

Cooling fan (It may not exist on your product.)

Your product has a cooling fan. The cooling fan is activated automatically when necessary and cools both the front of the product and the furniture. It is automatically deactivated when the cooling process is finished. Hot air comes out over the oven door. Do not cover these ventilation openings with anything. Otherwise, the oven may overheat.

The cooling fan continues to operate during oven operation or after the oven is turned off (approximately 20-30 minutes). If you cook by programming the oven timer, at the end of the cooking time, the cooling fan turns off with all functions. The cooling fan running time cannot be determined by the user. It turns on and off automatically. This is not an error.

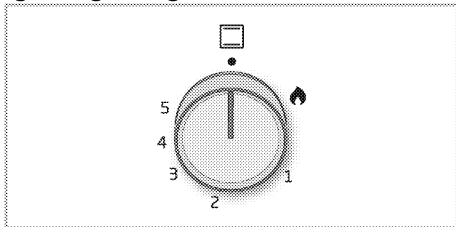
Oven lighting

If you want the oven lamp to be lit continuously, select the "Oven lamp" operating function with the function selection knob.

Turning on the gas oven

The gas oven is turned on with gas oven control knob. The gas supply is locked in the closed position (top).

Igniting the gas oven



The gas oven is ignited automatically with the gas oven control knob.

The oven door shall be closed while igniting the gas oven burner and then while using it after igniting.

1. Press and hold the control knob of the gas oven and rotate it **counter-clockwise**.

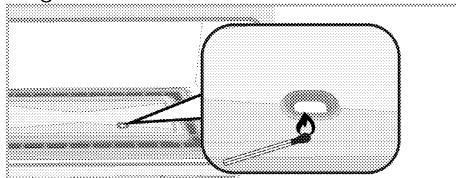
» An ignition spark is generated and the gas is ignited.

2. Press and hold the control knob of the gas oven for 3 to 5 seconds more.

3. Make sure that the oven burner is ignited.

4. Select the desired oven gas power and release the gas oven control knob you are holding as pressed.

5. If no power is available on your household, ignite your oven burner from the ignition control hole with a lighter or a match.



There is the risk of gas compression and explosion!
Do not attempt to ignite the gas more than 15 seconds. If the burner is not ignited within 15 seconds, turn off the knob and wait for 1 minute. Ventilate the room before reattempting to ignite the burner. There is the risk of gas compression and explosion!

Turning off the gas oven

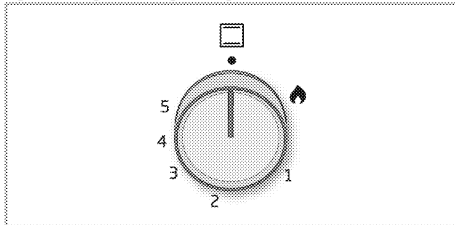
1. Turn the gas oven control knob to off position (top).

Turning on the gas grill


Grill is operated with the gas oven control knob. The gas supply is locked in the closed position (top).

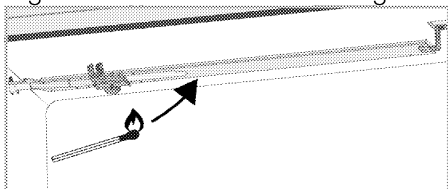
- ⚠ Keep the oven door open during grilling. Since the door will be open during grilling, hot surfaces may cause burns! Keep children away from the product. The oven door has a cut-off valve. This valve prevents the grill from operating when the door is closed as a safety feature.

Igniting the gas grill



Gas grill is ignited automatically with the oven control knob.

1. Open the oven door.
2. While **pressing** on the knob, rotate it **clockwise** and bring it to the  symbol.
3. An ignition spark is generated and the gas is ignited.
2. Keep the knob pressed for 3 to 5 seconds more.
3. Make sure that the grill is ignited and release the knob you are holding as pressed.
4. In case of a power failure, ignite the grill burner with a match or a lighter.



- ⚠ There is the risk of gas compression and explosion! Do not attempt to ignite the gas more than 15 seconds. If the burner is not ignited within 15 seconds, turn off the knob and wait for 1 minute. Ventilate the room before reattempting to ignite the burner. There is the risk of gas compression and explosion!

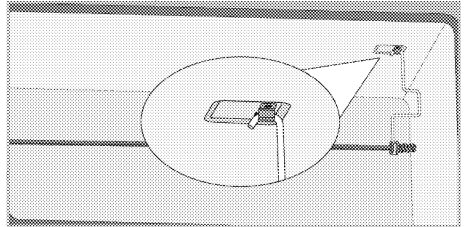
Turning off the grill

1. Turn the oven control knob to off position (top).

Rotisserie function

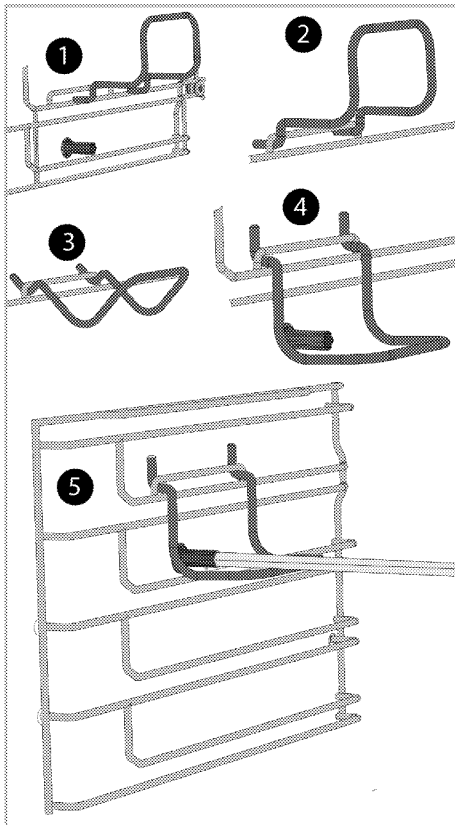
It is used to grill meat, poultry and fish evenly from all sides.

1. As shown in the figure, attach the rotisserie spit's hook to the hook slot.



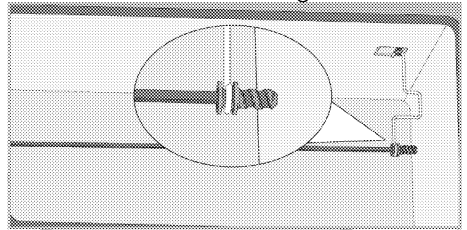
2. Fix the food to be grilled to the turn spit with the forks.
3. As shown in the figure, attach the rotisserie and skewer support wire into its place.

*Rotisserie and skewer support wire and its place on the product, provided depending on the model. They may not be available on your product.



4. Place the pointed edge of the spit into the rotating slot on the left side inside the oven.
5. Remove the plastic handgrip if your rotating spit has it.

6. Hang the other end of the spit on the hook as shown in the figure below. Make sure the spit is secured on the hook as shown in the figure.



7. Place a tray on one of the lower shelves to collect the dripping oils. Put some water into the tray to facilitate cleaning.
8. Ignite the grill burner of your oven.
9. Rotate the lamp/rotisserie/fan knob to the rotisserie function.
10. Take your food out of the oven by attaching the plastic handgrip to the spit when rotisserie completed.

- i** Foods such as chicken and turkey that you will rotisserie spit must be 5 kg maximum.
- i** As the rotisserie function is performed with the grill, keep the door of the oven open.

7 General information about cooking

This section describes tips on preparing and cooking your food.

In addition, you can also find some of the foods tested as producers and the most appropriate settings for these foods. Appropriate oven settings and accessories for these foods are also indicated.

General warnings about cooking in the oven

- While opening the oven door during or after cooking, hot-burning steam may emerge. The steam may burn your hand, face and / or eyes. When opening the oven door, stay away.
- Intense steam generated during cooking may form condensed water drops on the interior and exterior of the oven and on the upper parts of the furniture due to the temperature difference. This is a normal and physical occurrence.
- The cooking temperature and time values given for foods may vary depending on the recipe and amount. For this reason, these values are given as ranges.
- Always remove unused accessories from the oven before you start cooking. Accessories that will remain in the oven may prevent your food from being cooked at the correct values.
- For foods that you will cook according to your own recipe, you can reference similar foods given in the cooking tables.
- Using the supplied accessories ensures you get the best cooking performance. Always observe the warnings and information provided by the manufacturer for the external cookware you will use.

- Cut the greaseproof paper you will use in your cooking in suitable sizes to the container you will cook. Greaseproof papers that are overflowing from the container can create a risk of burns and affect the quality of your cooking. Use the greaseproof paper you will use in the temperature range specified.
- For good cooking performance, place your food on the recommended correct shelf. Do not change the shelf position during cooking.

Pastries and oven food

General Information

- We recommend using the accessories of the product for a good cooking performance. If you are going to use an external cookware, prefer dark, non-sticking and heat resistant ware.
- If preheating is recommended in the cooking table, be sure to put your food in the oven after preheating.
- If you are going to cook using cookware on the wire grill, place it in the middle of the wire grill, not near the back wall.
- All materials used in making pastry should be fresh and at room temperature.
- The cooking status of the products may vary depending on the amount of food and the size of the cookware.
- Metal, ceramic and glass molds extend the cooking time and the bottom surface of pastry foods do not brown evenly.
- If you use cooking paper during cooking, a little browning may be observed on the bottom surface of the food. In this case, you may need to extend your cooking time about 10 minutes.

- The values specified in the cooking tables are determined as a result of the tests carried out in our laboratories. Values suitable for you may differ from these values.
- Place your food on the appropriate shelf recommended in the cooking table. Refer to the bottom shelf of the oven as shelf 1.

Tips for baking cakes

- If the cake is too dry, increase the temperature by 10 ° C and shorten the baking time.
- If the cake is moist, use a small amount of liquid or reduce the temperature by 10 ° C.
- If the top of the cake is burnt, put it on the lower shelf, lower the temperature and increase the baking time.
- If it is cooked well inside but the outside is sticky, use a smaller amount of liquid, reduce the temperature and increase the cooking time.

Tips for cooking pastries

- If the pastry is too dry, increase the temperature by 10 ° C and shorten the cooking time. Wet the dough sheets with a sauce consisting of milk, oil, egg and yoghurt mixture.
- If the pastry is getting cooked slowly, make sure that the thickness of the pastry you have prepared does not overflow the tray.
- If the pastry is browned on the surface but the bottom is not cooked, make sure that the amount of sauce you will use for the pastry is not too much at the bottom of the pastry. For an even browning, try to spread the sauce evenly between the dough sheets and the pastry.
- Bake your pastry in the position and temperature appropriate to the cooking table. If the bottom is still not browned enough, place it on a bottom shelf for the next cooking.

Cooking table for pastries and oven food

Food	Tray amount	Accessory to be used	Gas level	Shelf position	Pre-heating mins.	Cooking time (min) (approx.)
Apple pie	Single tray	Round black metal mold, 20 cm in diameter on wire grill**	2	3	10	65 ... 80
Fruit pie	Single tray	Round black metal mold, 20 cm in diameter on wire grill**	2	3	10	65 ... 80
Tart	Single tray	Round black metal mold, 20 cm in diameter on wire grill**	2	3	10	65 ... 80
Cookie	Single tray	Standard tray*	1 ... 2	3	10	30 ... 40
Cakes in mold	Single tray	Cake mold on wire grill**	1 ... 2	3	10	50 ... 70
Biscuit	Single tray	Standard tray*	1 ... 2	3	10	30 ... 40
Macaroni in oven	Single tray	Standard tray*	1 ... 2	3	10	50 ... 60
Victoria sandwich	Single tray	Standard tray*	1 ... 2	3	10	25 ... 35
Pizza	Single tray	Standard tray*	2	3	10	20 ... 25

Pre-heating shall be performed at gas level 5.

* These accessories may not be included with your product.

** These accessories are not included with your product. They are commercially available accessories.

Meat, Fish and Poultry

The key points on roasting

- Seasoning it with lemon juice and pepper before cooking all chicken, turkey and large pieces of meat will increase cooking performance.
- It takes 15 to 30 minutes more to cook boned meat than fillet by roasting.
- You should calculate about 4 to 5 minutes of cooking time per centimeter of the meat thickness.
- After the cooking time is over, leave the meat in the oven for about

10 minutes. The juice of the meat is better distributed to the fried meat and does not come out when the meat is cut.

- Fish should be placed on a medium or low level shelf in a heat resistant plate.

Cooking table for meat, fish and poultry

The cooking table recommendations given below have been tested with fan support. Operate the fan of the oven for these cooking.

Food	Tray amount	Accessory to be used	Gas level	Shelf position	Pre-heating mins.	Cooking time (min) (approx.)
Roast lamb	Single tray	Standard tray*	15 mins. 5 / then 3	3	10	70 ... 90
Steak (whole) / Roast	Single tray	Standard tray*	15 mins. 5 / then 3	3	10	75 ... 90
Turkey	Single tray	Standard tray*	4 ... 5	3	10	100 ... 120
Poultry	Single tray	Wire grill* Place one tray on a lower shelf	15 mins. 5 / then 3	3	10	80 ... 100
Casserole	Single tray	Round casserole pan , 22-25 cm in diameter on wire grill*	1 ... 2	3	10	90 ... 120
Fish	Single tray	Standard tray*	3	3	10	35 ... 45

Pre-heating shall be performed at gas level 5.

* These accessories may not be included with your product.

** These accessories are not included with your product. They are commercially available accessories.

Grill

Red meat, fish and poultry meat will quickly turn brown when grilled, hold a beautiful crust and do not dry out. Fillet meats, skewer meats, sausages as well as juicy vegetables (tomatoes, onions, etc.) are particularly suitable for grilling.

General warnings

- Food not suitable for grilling carries a fire hazard. Grill only food that is suitable for heavy grill fire. Also, do not place the food too far in the back of the grill. This is the hottest area and fatty foods may catch fire.
- **Keep the oven door open during grilling. As the door will be open during grilling, hot surfaces may cause burns! Keep children away from the product.**

The key points of the grill

- Prepare foods of similar thickness and weight as much as possible for the grill.
- Place the pieces to be grilled on the wire grill or wire grill tray by distributing them without exceeding the dimensions of the heater.
- Depending on the thickness of the pieces to be grilled, the cooking times given in the table may vary.
- Slide the wire grill or the wire grill tray to the desired level in the oven. If you are cooking on the wire grill, slide the oven tray to the lower shelf to collect the oils. The oven tray you are going to slide should be sized to cover the entire grill area. This tray may not be included with the product. Put some water into the oven tray for easy cleaning.

Grilling table

Food	Preliminary preparation/settings	Cooking time (min) (approx.)*
Making toast from breads	...	3 ... 10
Small pieces of meat, sausage/pepperoni, salami	...	15 ... 20
Chops, hams, chicken pieces, etc.	Chicken with flipped grill	20 ... 25
All fish, fish fillets, fish fries	All fish and fish fillets placed under grill pan.	10 ... 20
Fish with crispy bread	...	15 ... 20
Pre-baked potato products	...	15 ... 20
Pizza	Placed under grill pan.	12 ... 15
Grilled/fried foods	Foods are directly placed under the grill.	8 ... 10

* by size and thickness respectively

8 Maintenance and care

General cleaning information

⚠ General warnings

- Wait for the product to cool before cleaning the product. Hot surfaces may cause burns!
- Do not apply the detergents directly on the hot surfaces. This may cause a permanent stains.
- The appliance shall be thoroughly cleaned and dried after each operation. Thus, food residues shall be easily cleaned and these residues shall be prevented from burning when the appliance is used again later. Thus, the service life of the appliance extends and frequently faced problems are decreased.
- Do not use steam cleaning products for cleaning.
- Some detergents or cleaning agents may damage the surface. Do not use abrasive detergents, cleaning powders, cleaning creams, descalers or sharp objects during cleaning.
- There is no need for a special cleaning agent for cleaning after each use. Clean the appliance using dish soap, warm water and a soft cloth or sponge and dry with a dry microfiber cloth.
- Be sure to completely wipe off any remaining liquid after cleaning and immediately clean any food splashing around during cooking.
- Do not wash any component of your appliance in a dishwasher.

Inox and stainless surfaces

- Do not use acid or chlorine-containing cleaning agents to clean stainless or inox surfaces and handles.

- Stainless or inox surface may change colour in time. This is normal. After each operation, clean with a detergent suitable for the stainless or inox surface.
- Clean with a soft soapy cloth and liquid (non-scratching) detergent suitable for inox surfaces, taking care to wipe in one direction.
- Remove lime, oil, starch, milk and protein stains on the inox-stainless and glass surfaces immediately without waiting. Stains may rust under long periods of time.

Enamelled surfaces

- After each use, clean the enamel surfaces using dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth.
- If your product has an easy steam cleaning function, you can make easy steam cleaning for light non-permanent dirt. (See the "Easy steam cleaning" section)
- For persistent stains, the oven and grill cleaner recommended on the website of your product brand and a non-scratching scouring pad can be used. Do not use an external oven cleaner.
- The oven must cool down for cleaning in the cooking area. Cleaning on hot surfaces shall create both fire hazard and damage with enamel surface.

Catalytic surfaces

- The side walls in the cooking area can only be covered with enamel or catalytic walls. It varies by model.
- The catalytic walls have a light matte and porous surface. The catalytic walls of the oven should not be cleaned.
- Catalytic surfaces absorb oil thanks to its porous structure and start to shine

when the surface is saturated with oil, in this case it is recommended to replace the parts.

Glass surfaces

- When cleaning glass surfaces, do not use hard metal scrapers and abrasive cleaning materials. They can damage the glass surface.
- Clean the appliance using dishwashing detergent, warm water and a microfiber cloth specific for glass surfaces and dry it with a dry microfiber cloth.
- If there is residual detergent after cleaning, wipe it with cold water and dry with a clean and dry microfiber cloth. Residual detergent residue may damage the glass surface next time.
- Under no circumstances should the dried-up residue on the glass surface be cleaned off with serrated knives, wire wool or similar scratching tools.
- You can remove the calcium stains (yellow stains) on the glass surface with the commercially available descaling agent, with a descaling agent such as vinegar or lemon juice.
- If the surface is heavily soiled, apply the cleaning agent on the stain with a sponge and wait a long time for it to work properly. Then clean the glass surface with a wet cloth.
- Discolorations and stains on the glass surface are normal and not defects.

Plastic parts and painted surfaces

- Clean plastic parts and painted surfaces using dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth.
- Do not use hard metal scrapers and abrasive cleaners. It may damage the surfaces.
- Ensure that the joints of the components of the appliance are not left as damp and with detergent.

Otherwise, corrosion may occur on these joints.

Cleaning the accessories

Unless otherwise stated in the user manual, do not wash the product accessories in the dishwasher.

Cleaning the control panel

- When cleaning the panels with knob control, wipe the panel and knobss with a damp soft cloth and dry with a dry cloth. Do not remove the knobs and gaskets underneath to clean the control panel. The control panel and knobs may be damaged.
- While cleaning the inox panels with knob control, do not use inox cleaning agents around the knobs. The indicators around the knobs may be deleted.
- Clean the touch control panels with a damp soft cloth and dry with a dry cloth. If your product has a key lock feature, set the key lock before performing control panel cleaning. Otherwise, incorrect detection may occur on the keys.

Cleaning the inside of the oven (cooking area)

Follow the cleaning steps described in the "General cleaning information" section according to the surface types in your oven.

Cleaning the side walls of the oven

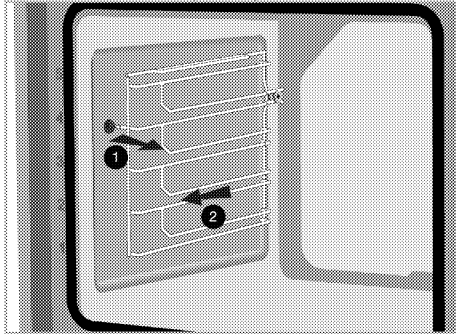
The side walls in the cooking area can only be covered with enamel or catalytic walls. It varies by model. If there is a catalytic wall, refer to the "Catalytic walls" section for information.

If your product is a side rack model, remove the side racks before cleaning your side walls. Then complete the cleaning as described in the "General

cleaning information" section according to the side wall surface type.

To remove the side racks:

1. Remove the front of the side rack by pulling it on the side wall in the opposite direction.
2. Pull the side rack towards you to remove it completely.



3. To reattach the shelves, the procedures applied when removing them must be repeated from the end to the beginning, respectively.

Cleaning the oven door

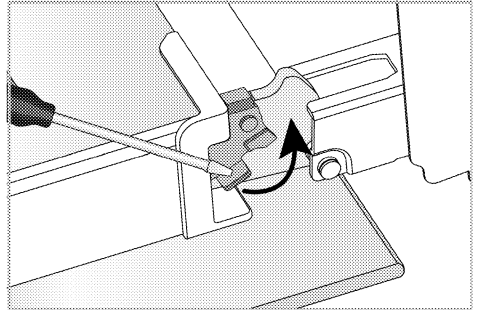
i Do not use harsh abrasive cleaners, metal scrapers, wire wool or bleach materials to clean the oven door and glass.

You can remove your oven door and door glasses to clean them. How to remove the doors and windows is explained in the sections "Removing the oven door" and "Removing the inner glasses of the door". After removing the door inner glasses, clean them using a dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth. Wipe the glass with vinegar and then rinse it against lime residues that may occur on the oven glass.

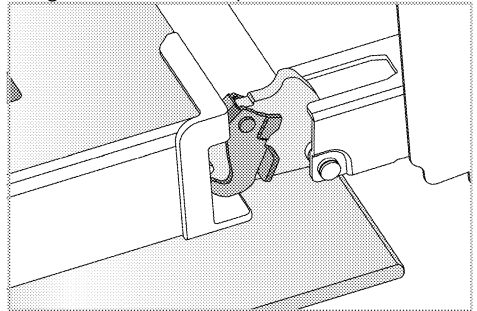
Removing the oven door

1. Open the oven door.
2. Open the clips in the front door hinge socket on the right and left by

pressing downwards as shown in the figure.

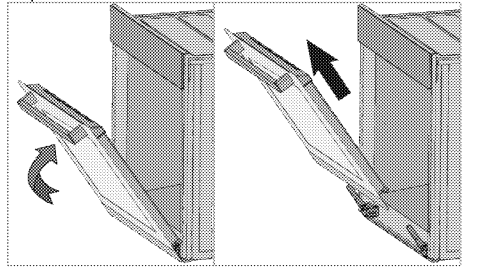


Hinge lock - closed position



Hinge lock - open position

3. Get the oven door to a half-open position.



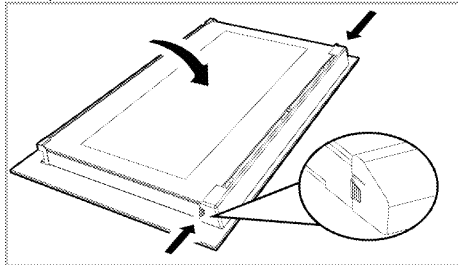
4. Pull the removed door upwards to release it from the right and left hinges and remove it.

i To reattach the door, the procedures applied when removing it must be repeated from the end to the beginning, respectively. When installing the door, be sure to close the clips on the hinge socket.

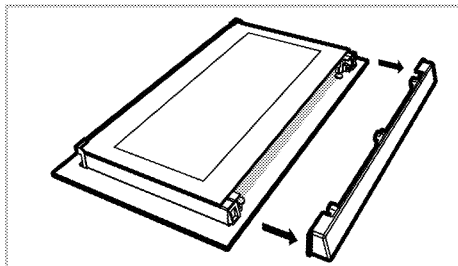
Removing the inner glass of the oven door

Inner glass of the product's front door may be removed for cleaning.

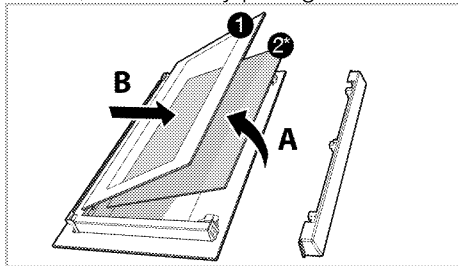
1. Open the oven door.



2. Pull the plastic component, attached on the upper section of the front door, towards yourself by simultaneously pressing on the pressure points on both sides of the component and remove it.



3. As shown in the figure, gently lift the innermost glass (1) towards 'A' and then, remove it by pulling towards 'B'.



1 Innermost glass panel

2* Inner glass panel (It may not exist on your product.)

4. If your product has an inner glass (2), repeat the same process to detach it (2).

5. The first step of regrouping the door is to reassemble the inner glass (2).

Place the beveled edge of the glass to meet the plastic slot. (If your product has an inner glass). Inner glass (2) must be attached to the plastic slot closest to the innermost glass (1).

6. While reassembling the innermost glass (1), pay attention to place the printed side of the glass on the inner glass. It is crucial to place the lower corners of the innermost glass (1) to meet the lower plastic slots.

7. Push the plastic component towards the frame until a "click" sound is heard.

Cleaning the oven lamp

In the event that the glass door of the oven lamp in the cooking area becomes dirty; clean using dishwashing detergent, warm water and a soft cloth or sponge and dry with a dry cloth. In case of oven lamp failure, you can replace the oven lamp by following the sections that follow.

Replacing the oven lamp

⚠ General warnings

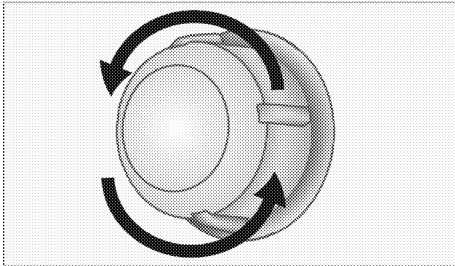
- To avoid the risk of electric shock before replacing the oven lamp, disconnect the electrical connector and wait for the oven to cool. Hot surfaces may cause burns!
- In this oven, an incandescent lamp with a power of less than 40 W, a height of less than 60 mm, a diameter of less than 30 mm or a halogen lamp with socket type G9, a power of less than 60 W is used. The lamps are suitable for operation at temperatures above 300 °C. Oven lamps can be obtained from

Authorised Service Agents or technician with licence.

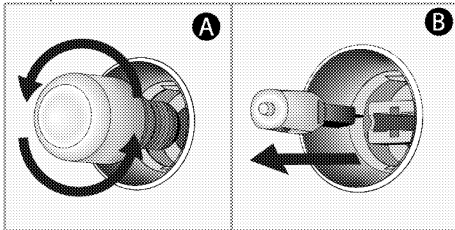
- The position of the lamp may differ from that is shown in the figure.
- The lamp used in this product is not suitable for use in the lighting of home rooms. The purpose of this lamp is to help the user see food products.
- The lamps used in this product must withstand extreme physical conditions such as temperatures above 50 ° C.

If your oven has a round lamp,

1. Disconnect the product from the electricity.
2. Remove the glass cover by turning it counterclockwise.



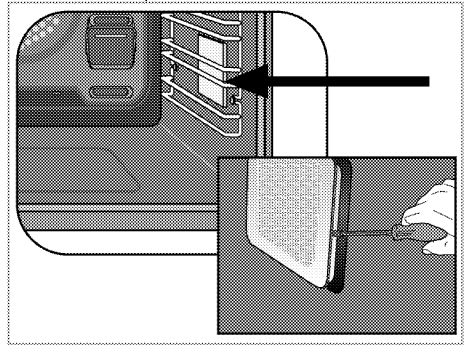
3. If your oven lamp is type (A) shown in the figure below, rotate the oven lamp as shown in the figure and replace it with a new one. If type (B) is a model, pull it out as shown in the figure and replace it with a new one.



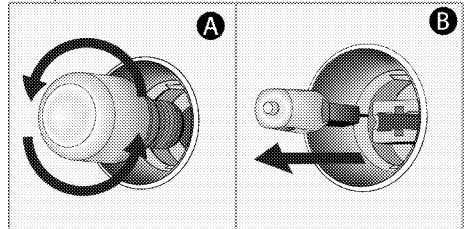
4. Refit the glass cover.

If your oven has a square lamp,

1. Disconnect the product from the electricity.
2. Remove the wire shelves according to the description.



3. Lift the lamp's protective glass cover with a screwdriver.
4. If your oven lamp is type (A) shown in the figure below, rotate the oven lamp as shown in the figure and replace it with a new one. If type (B) is a model, pull it out as shown in the figure and replace it with a new one.



5. Refit the glass cover and wire shelves.

9 Troubleshooting

Consult the Authorised Service Agent or technician with license or the dealer where you have purchased the product if you cannot remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.

Oven emits steam when it is in use.

- It is normal that steam escapes during operation. >>> *This is not a fault.*

Water drops occur during cooking.

- The vapour that arises during cooking can condense and form water droplets when it hits cold surfaces of the product. >>> *This is not a fault.*

Product emits metal noises while heating and cooling.

- When the metal parts are heated, they may expand and cause noise. >>> *This is not a fault.*

Oven light does not work.

- Oven lamp is defective. >>> *Replace oven lamp.*
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

There is no ignition spark.

- No current. >>> *Check fuses in the fuse box.*
- Time is not set. >>> *Set the time.*

There is no gas.

- Main gas valve is closed. >>> *Open gas valve.*
- Gas pipe is bent. >>> *Install gas pipe properly.*

Baking takes too long.

- Pipe pressure is low. >>> *Adjust a higher gas mark.*

(In models with timer) Clock display is blinking or clock symbol is on.

- A previous power outage has occurred. >>> *Adjust the time / Switch of the product and switch it on again.*

