

30" Slide-In Dual Fuel Range Owner's Manual



SLDF 30524SS



CONGRATULATIONS ON THE PURCHASE OF YOUR NEW BEKO SLIDE-IN RANGE

This stainless steel slide-in range has been manufactured in modern facilities with the utmost care and meticulous quality controls. We are so confident in the quality of this product that we back it with a two year parts and labor warranty. Please read this entire owners manual and safety and instructions booklet before using your product to ensure you understand all of its features and benefits and know how to operate it properly. This manual should be kept in an easily accessible location and passed on to any future owners.

- Always observe the applicable safety instructions.
- Please read any other documents provided with the product.

Take a moment to complete the following information so it can be easily referenced when contacting Customer Service:

Model _____

Serial No _____

(Located on bottom of control panel)

Date of Purchase _____

Store / Dealer _____

City _____

State _____

Zip Code _____

If you have questions or comments, please contact your local authorized Beko dealer, or call our Toll Free Customer Hotline number.

1-888-352 BEKO (2356)

BEKO.COM/US-EN

To register your product with Beko, please go to

BEKO.COM/US-EN/PRODUCT-REGISTRATION

CONTENTS

Premium Technology.....	4
Technical Information.....	5
Slide-In Range Overview.....	6
Control Panel Overview	8
Preparation	10
Settings.....	11
Operation.....	13
Care and Maintenance	26
Troubleshooting.....	29
Warranty and Service.....	30

FURTHER INFORMATION

Browse the Beko website for helpful information on using your slide-in range, care and maintenance, troubleshooting and more just visit <http://www.beko.us>

PREMIUM TECHNOLOGY

At Beko, we believe a truly revolutionary product is one that redefines what is possible in terms of performance. Secondly, it must achieve that performance while using the least amount of natural resources possible. And finally, it needs to be priced within reach of everyone who wants to lead a healthy and sustainable life.

You don't have to be a pro to cook like one. To make sure every healthy recipe meets your standards of tasty perfection, Beko's advanced features let you cook with confidence.



AirFry

A healthier alternative to frying

AirFry delivers crispy food without the use of cooking oil, resulting in a healthy way to enjoy the taste of fried foods without the frying. AirFry also requires no pre-heat time. Faster and healthier cooking made easy.



XL Interior Volume – 5.7 Cubic Feet

Industry-leading 5.7 cu. ft. interior volume

Beko's oven interiors are the most spacious in their class. With an industry-leading 5.7 cu. ft. interior volume, you'll have more than enough room for the caramelized vegetables and tender roast at your next dinner party.



SelfClean

Save time and energy with self-cleaning function

Even if you love to cook, you probably don't love to clean your oven. Save time and energy with Beko's self-cleaning function. No need for harsh detergents or chemicals. Simply choose between three levels of self-cleaning, and even your toughest stains will be reduced to a fine ash that's easily wiped away.

TECHNICAL INFORMATION

General	
Overall Height	36" (914 mm)
Overall Width	29 - 13/16" (757 mm)
Overall Depth	28 - 3/4" (730 mm)
Total electric power	4 kW
Electrical connection	120/240 V~;60 Hz 2AC~N
Cable type / Cross section / Fuse	SJT 3x16 / AWG / max. 6ft / min. 20A
Cable Length	max. 6ft
Gas type / pressure	Natural Gas 5" WC / LP Gas 10" WC
Total Gas consumption	57000 BTU/h / 48000 BTU/h
Burners	
Rear left	Normal Burner
Size	7 - 8,66 "
Power	7000 BTU/h / 6500 BTU/h
Front left	Rapid burner
Size	8,66 - 10,2 "
Power	12500 BTU/h / 9250 BTU/h
Central	Wok burner
Size	9,44 - 11 "
Power	18000 BTU/h / 16500 BTU/h
Front right	Rapid burner
Size	8,66 - 10,2 "
Power	12500 BTU/h / 9250 BTU/h
Rear right	Normal Burner
Size	7 - 8,66 "
Power	7000 BTU/h / 6500 BTU/h
Main oven	
Bake	2450 W
Broil	3350 W
Convection Roast	4000 W
Warming Drawer	380 W

This device corresponds to the following standards: ANSI Z21.1-2018 / CSA 1.1-2018 / CSA 2.17-2017 / UL 858 Household Electric Ranges standards.

SLIDE-IN RANGE OVERVIEW

Control knobs

Model / Serial Tag / Rating Label



(Located on bottom of control panel)

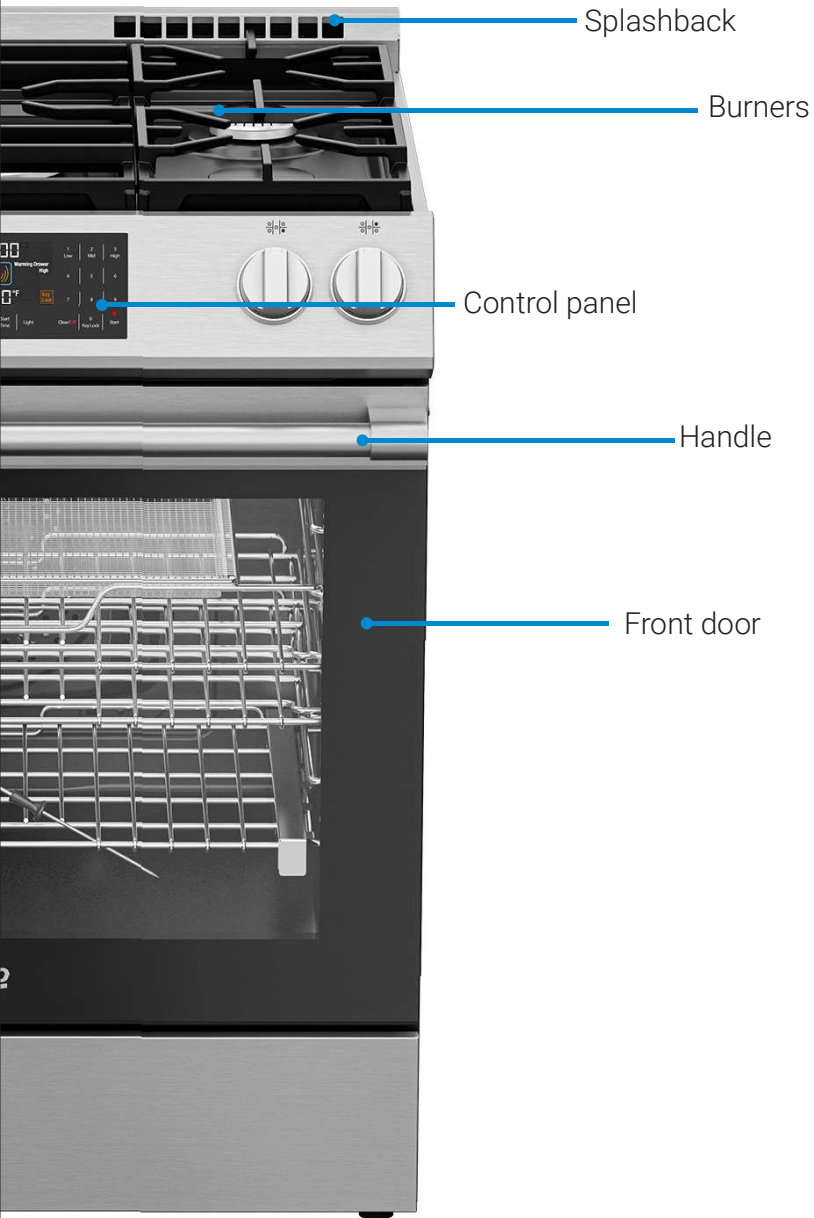


Warming Drawer

Foot



SLIDE-IN RANGE OVERVIEW



CONTROL PANEL OVERVIEW

Display

The selected functions are shown here as well as the current oven operating conditions.



Burner Indicator Light

Burner Control Knobs

These knobs are used to turn on and adjust burner temperatures.

Numeric Keypad

This section is used to enter temperature, time, start and stop cooking modes.



Start / Cancel Keys

These keys are used to start and cancel cooking modes.

PREPARATION

The following information will help you to use your appliance in an ecological way, and to save energy.

TIPS FOR SAVING ENERGY

- Use dark-colored or -enamel coated cookware to improve heat transfer.
- Properly preheat the oven when cooking instructions suggest to do so.
- Refrain from opening the oven door while cooking.
- Cook multiple items at the same time or one right after the other while the oven is still hot.
- Defrost frozen meals prior to cooking.
- Turn oven off a few minutes before the cooking time ends. Make sure to keep the oven door closed to preserve the heat necessary to finish cooking.

FIRST CLEANING OF THE APPLIANCE

- Remove all packaging materials.
- Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.
- ❗ 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.

INITIAL HEATING

- Heat up the product for about 30 minutes and then switch it off. Thus, any production residues or layers will be burnt off and removed.
- ❗ 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.
- ⚠ Warning: Hot surfaces cause burns! Product may be hot when it is in use. Never touch the hot burners. Keep children away.

For equipment with a cooling fan

- The cooling fan cools both the built-in cabinet and the front of the product.
 - ❗ Caution: The cooling fan continues to operate for about 20-30 minutes after the oven is switched off.
-

SETTINGS

⚠ Warning: Before using the oven, the clock must be set. If the clock is not set, the oven some functions will not work properly.

SETTING THE TIME

1. "Once the range is connected to power, of he "Settings" key is pressed the time will begin flashing in the display, along with the words "clock" and "time."



2. Using the keypad, begin entering the time of day. For example, let's assume it's 10:26 AM. Enter 1,0,2,6. As soon as you begin entering the time, only the time indicator will continue flashing. After making 12 hours setting, you can perform AM-PM selection by using keypad number 8 than "Start".

i If initial time setting is done in the 24 hour time scale (military time). See chart below for 24/12 time conversion. You can change the time scale to 12 hour mode after setting the time.

24 Hour	12 Hour	24 Hour	12 Hour
00:00	12:00 AM	12:00	12:00 PM
01:00	01:00 AM	13:00	01:00 PM
02:00	02:00 AM	14:00	02:00 PM
03:00	03:00 AM	15:00	03:00 PM
04:00	04:00 AM	16:00	04:00 PM
05:00	05:00 AM	17:00	05:00 PM
06:00	06:00 AM	18:00	06:00 PM
07:00	07:00 AM	19:00	07:00 PM
08:00	08:00 AM	20:00	08:00 PM
09:00	09:00 AM	21:00	09:00 PM

24 Hour	12 Hour	24 Hour	12 Hour
10:00	10:00 AM	22:00	10:00 PM
11:00	11:00 AM	23:00	11:00 PM

3. Once you've entered the correct time, confirm the time by touching the "Start" key on the touch pad, or wait approximately 10 seconds.

SETTING (12HR/24HR) CLOCK MODE

1. Press the Settings key until "12 / 24" blinks in the display.



2. "Once "12/24" begins to flash in the display, use the numeric touchpad and press 1 (for 12 hr) or 2 (for 24) time scale.

3. Confirm the selection by pressing "Start" on the touchpad or wait approximately 10 seconds.

i If 12hr clock is set, PM indicator is displayed. If 24hr clock is set, these indicators are not displayed.

SETTING TIMER ALARM VOLUME

1. Press the "Settings" key repeatedly until "VOL" is displayed.

SETTINGS



2. "Once "VOL" begins flashing in the display, use the numeric touchpad to choose the desired volume - 1 (low), 2 (med.), or 3 (high).
3. Confirm the selection by pressing " Start " on the touchpad or wait approximately 10 seconds.

SETTING TEMPERATURE UNIT (°F /°C)

1. Press the "Settings" key repeatedly until "F/C" begins to flash in the display.



2. Once "F/C" begins to flash in the display, use the numeric keypad to select the desired temperature scale, 1 (°F), or 2 (°C).
3. Confirm the volume by pressing " Start " on the touchpad or wait approximately 10 seconds.

TIPS

General information about cooking

- ⚠ Warning: Never fill the pan with oil more than one third of it. Do not leave the hob unattended when heating oil. Overheated oils bring risk of fire. Never attempt to extinguish a possible fire

with water! When oil catches fire, cover it with a fire blanket. Turn off the hob if it is safe to do so and call the fire department.

- ⚠ Warning: Never extend the flame beyond the outer edge of the cooking utensil. A higher flame wastes energy, and increases your risk of being burned by the flame.



- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the vessel you use when heating oil.
- Place the pans and saucepans in a manner so that their handles are not over the hob to prevent heating of the handles. Do not place unbalanced and easily tilting vessels on the hob.
- Do not place empty vessels and saucepans on cooking zones that are switched on. They might get damaged.
- Operating a cooking zone without a vessel or saucepan on it will cause damage to the product. Turn off the cooking zones after the cooking is complete.
- As the surface of the product can be hot, do not put plastic and aluminum vessels on it. Such vessels should not be used to keep foods either.

OPERATION

BURNERS

- Use flat bottomed saucepans or vessels only.
- Put appropriate amount of food in saucepans and pans. Thus, you will not have to make any unnecessary cleaning by preventing the dishes from overflowing. Do not put covers of saucepans or pans on cooking zones.
- Place the saucepans in a manner so that they are centered on the cooking zone. When you want to move the saucepan onto another cooking zone, lift and place it onto the cooking zone you want instead of sliding it.

Gas Cooking

• Size of the vessel and the flame must match each other. Adjust the gas flames so that they will not extend the bottom of the vessel and center the vessel on saucepan carrier.

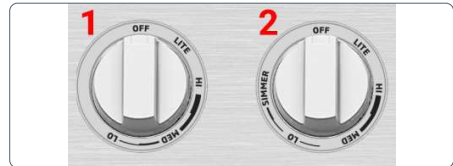
USING THE BURNERS



1. Normal burner	7 - 8,66" (180-220 mm)
2. Rapid burner	8,66 - 10,2" (220-260 mm)
3. Wok burner	9,44 - 11" (240-280 mm)
4. Rapid burner	8,66 - 10,2" (220-260 mm)
5. Normal burner	7 - 8,66" (180-220 mm)

Igniting the gas burners

- Gas burners are controlled with gas hob knobs).



1. Normal / Rapid Burners knob

2. Wok Burner knob

- Keep burner knob pressed.
- Turn it counter clockwise to level "LITE". Ignition starts at "LITE" position, combustion takes place towards the "HI" cooking position.
- Adjust it to the desired cooking power.

Turning off the gas burners

- Turn the knob to off (upper) position.

Wok burner

- Wok burners help you to cook faster. Wok, which is particularly used in Asian kitchen is a kind of deep and flat fry-pan made of sheet metal, which is used to cook minced vegetable and meat at strong flame in a short time.
- Since meals are cooked at strong flame and in a very short time in such fry-pans that conduct the heat rapidly and evenly, the nutrition value of the food is preserved and vegetables remain crispy. You can use wok burner for regular saucepans as well.

OVEN LIGHTS

- Press "Light" on the touchpad to turn the oven lights on and off.
- ① Oven light does not operate when the oven is in self clean mode.

OPERATION

OVEN



TIMER

- The oven timer can be used as a warning or reminder and operates separately from the oven functions. It can be used for any purpose with the oven on or in standby. The timer can be used in conjunction with the oven functions and will not interrupt or change the time set by the function.
- It can be useful to set the timer as a reminder to flip items in the oven at certain time, without interrupting the timed cycle of an oven function.

SETTING AN ALARM

1. Press "Timer" on the touchpad.



2. Using the numeric keypad, enter desired time period.
3. Confirm selection and start the timer by touching "Start" on the touchpad. Selection will automatically confirm by waiting approximately 10 seconds.
4. When the time period reaches "00:00", an alarm will sound and "Timer" and "End" will start flashing in the display.
5. To stop the audible alarm, touch any key on the touchpad.

i Maximum alarm period is 5 hours and

59 minutes. If a value greater than 5:59 is set, the clock will return an error.

CANCEL AN ALARM

1. To cancel an alarm after it has been set, press "Timer" on the touchpad.



2. Set the time to 00:00, the alarm will be canceled about 10 seconds later and 'Timer' symbol on display will disappear.

STANDBY POSITION

- Stand-by mode is active when oven has power. The display shows only time and cooking function symbols when the unit is not in use. Neither any indicators nor any heater elements on the unit are active at this position. If you wish to make a programmed cooking operation in the oven, please follow the steps to activate the initial set time section.

COOKING TIME SELECTION

- In this operation mode you can adjust cooking time.
 - Put your meal into the oven and close the oven door.
1. Select the desired oven function. (for example: Bake)
 2. If you want to change the temperature adjust the temperature using numbers on the right side while °F or °C is flashing.

OPERATION

OVEN

- For cooking time, press the 'Cook Time' key once. Enter the cooking time using numbers on the right keypad while Cook and Time are flashing.



- Once the cooking time is set, Cook and Time symbols will appear on the display continuously.
- If cooking function, temperature and time values are suitable, press Start to begin cooking. Cooking starts and "ON" appears on the display. The oven will be heated up to the preset temperature and will maintain this temperature until the end of the cooking time you selected.

- After the cooking is completed, the oven will give an audible warning.
- To stop the alarm signal, just touch any key.

DELAY COOKING TIME SELECTION

- In this operation mode you can set delay cooking time.
- Put your meal into the oven and close the oven door.

- Select the desired oven function. (for example: Bake) A default temperature will also be displayed.
- If you want to change the temperature adjust the temperature using the numbers on the right side while °F or °C is flashing.
- For setting the start time, press the 'Start Time' key once. Enter the time of day you wish the program to start.



- Press "Cook Time" key once to set the cooking time. Enter how long you wish program to last, using the numbers on the right while Cook and Time are flashing.
- To start the delay time cooking program press the "Start" key. Once you press the start key the clock will display the start time and the words "Start Time" for 5 seconds. Then it will display current time with the word "Waiting" and the light above the start key will be blinking.

- If you want to cancel the program simply press the "Clear/Off" key.

KEYLOCK (ACTIVATING)

- Key lock is activated by pressing 0-Key Lock key amongst the numbers on the right of display for approximately 3 seconds.



KEYLOCK (DEACTIVATING)

- Key Lock is deactivated by pressing 0-Key Lock key amongst the numbers on the right of display for approximately 3 seconds.
- Oven keys are not functional when the key lock function is activated. Key lock will be canceled in case of power failure.

OPERATION

OVEN

COOKING TIPS

Baking

- Use dark-colored or -enamel coated cookware to improve heat transfer.
- Use rack space efficiently.
- When cooking one item, place item in the middle of the rack.
- Select the preferred rack position before the oven starts heating. Do not change rack position when oven is hot.
- **DO NOT** broil with the door open.

Roasting

- Seasoning with lemon juice and black pepper will improve the cooking performance when cooking a whole chicken, turkey, or large piece of meat.
- Roasting meat with bones takes about 15 to 30 minutes longer than roasting meat with bones removed.
- Estimate 4 to 5 minutes of cooking time per centimeter height of meat.
- Fish should be cooked on the middle or lower rack positions during roasting.

Broiling

- Broiling is ideal for cooking meat, fish and poultry and will achieve a nice brown surface without drying out. Flat pieces, meat skewers, sausages, and vegetables with high water content are particularly suited for broiling.
- Distribute pieces directly on the wire shelf. Place pan underneath to catch the drippings. Add water to the drip pan for easy cleaning.

Cooking Vegetables

- Cook vegetables in a pan with a lid to keep them from running out of liquid and drying out.
- Boil vegetables before cooking in the oven to make sure they cook fully.

Rack Positions

- The oven racks can easily be removed and/or rearranged to fit your cooking needs. There are four rack positions, and rack position 1 is the bottom most rack position.
- For best results with conventional baking, do not use more than one rack at a time. If the use of two racks is required during conventional baking, it is recommended to leave one rack empty in between the two racks in use.
- For optimal broiling coverage, it is recommended to position the cooking vessel closest to the oven door just out of contact with the glass. Placing the cooking vessel towards the rear of the oven will reduce broiling coverage.



OPERATION

OVEN

OVEN FUNCTION MODES



Bake

- 1 For best results, preheat oven when using bake mode.
- 1 Heat radiates from the bake element, situated at the bottom of the oven cavity. The bake mode can be used for a variety of food items, from cakes to casseroles.
- 1 Bake food on a single rack with items positioned in the middle of the rack. Ensure 1 in. (25 mm) to 1.5 in. (38 mm) of space is between item and oven walls.
- 1 Baking time will vary with the size, shape, and material of the pan used.
- To use this mode, after placing food in the oven in an appropriate cookware, press the “Bake” key, enter the desired temperature with the numeric touchpad, and press the Start key. To cancel the cycle, press the “Clear/Off” key.
- 1 If you set the temperature below 500 F in Bake mode, the booster will work automatically. If you want to operate the Bake mode with a temperature above 501 F, you need to activate the booster manually.

Convection Bake

- 1 For best results, preheat oven when using bake mode.
- 1 Heat radiates from the bake element, situated at the bottom of the oven cavity, while the convection fan circulates the heat throughout the oven. Convection bake mode can be used to cook a variety of food items, from cakes to breads.
- 1 Convection bake mode is also ideal for sponge cakes, pastries, and biscuits cooking. Position items toward the rear of the top racks and toward the front of lower racks. Ensure 1 in. (25 mm) to 1.5 in. (38 mm) of space is between item and oven walls.
- 1 Baking time will vary with the size, shape, and material of the pan used.
- To use this mode, after placing food in the oven in an appropriate cookware, press the “Convection Bake” key, enter the desired temperature with the numeric touchpad, and press the Start key. To cancel the cycle, press the “Clear Off” key.

OPERATION

OVEN

Broil

- For best results, preheat oven for 5 to 6 minutes when using the broil mode. Turn items once while cooking. Broiling time will vary based on size, weight, thickness, starting temperature, and personal preference of doneness.
- Heat radiates from the broil element, situated at the top of the oven cavity. Broil mode can be used to cook small cuts and flat pieces of meat, poultry, and fish. Broil mode can also be used to brown breads and other foods.
- Broil items on a single rack using a broiler pan positioned under the broil element.
- The broil mode has three settings:

Low	350°F (175°C)
Mid	450°F (230°C)
High	550°F (290°C)

- To use this mode, after placing food in the oven in an appropriate cookware, press the "Broil" key, enter the desired temperature with the numeric touchpad, and press the Start key. To cancel the cycle, press the "Clear Off" key.

Convection Broil

- For best results, preheat oven for 5 to 6 minutes when using the convection broil mode. Turn items once while cooking. Broiling time will vary based on size, weight, thickness, starting temperature, and personal preference of doneness.
- Heat radiates from the broil element, situated at the top of the oven cavity. The convection fan circulates heat throughout the oven. Convection broil mode can be used to cook several small cuts and flat pieces of meat, poultry, and fish. Convection broil mode can also be used to brown breads and other foods.

- Broil items on a single rack using a broiler pan positioned under the broil element.

- The convection broil mode has three settings:

Low	350°F (175°C)
Mid	450°F (230°C)
High	550°F (290°C)

- To use this mode, after placing food in the oven in an appropriate cookware, press the "Convection Broil" key, enter the desired temperature with the numeric touchpad, and press the Start key. To cancel the cycle, press the "Clear Off" key.

Roast

- For best results, preheat oven when using roast mode.
- Roast items on a single rack using a roasting tray or broiler pan, and position in the middle of the rack.
- You can use a lid or roasting bags in this mode. Follow manufacturer's directions for the roasting bag.
- To use this mode, after placing food in the oven in an appropriate cookware, press the "Roast" key, enter the desired temperature with the numeric touchpad, and press the Start key. To cancel the cycle, press the "Clear Off" key.

Convection Roast

- For best results, preheat oven when using convection roast mode.
- Heat radiates from the bake and broil elements. The convection fan circulates heat throughout the oven. The roast mode can be used for large cuts of meat and poultry or to roast several items at the same time. Convection roast mode can be used to reduce roast times while keeping the item moist and tender. Roast items on

OPERATION

OVEN

a single rack using a roasting tray or broiler pan, and position in the middle of the rack.

- ❗ **DO NOT** cover meat or use roasting bags in this mode.
- To use this mode, after placing food in the oven in an appropriate cookware, press the Convection Roast™ key, enter the desired temperature with the numeric touchpad, and press the Start key. To cancel the cycle, press the "Clear Off" key.

Pizza

- ❗ This oven function is available by pressing "More Functions" on the touchpad until the function illuminates on the display.
- ❗ For best results, preheat oven and cook pizza on pizza pan or baking tray positioned in the center of the rack. Follow the manufacturer's directions if using a pizza stone.
- ❗ You can use a lid or roasting bags in this mode. Follow manufacturer's directions for the roasting bag.
- ❗ Heat radiates from the bake element. The convection fan circulates heat throughout the oven. Pizza mode can be used for fresh or frozen pizza. Follow manufacturer's directions for frozen pizza.

Prime Turkey

- ❗ This oven function is available by pressing "More Functions" on the touchpad until the function illuminates on the display.
- ❗ For best results, preheat oven when using prime turkey mode.
- ❗ Heat radiates from bake and broil elements. The convection fan circulates heat throughout the oven. The prime turkey mode can be used to cook a whole or partial turkey.
- ❗ Cook turkey on roasting tray or broiler

pan positioned in the center of the rack.

- ❗ **DO NOT** cover meat or use roasting bags in this mode.

Boost

- ❗ Use the booster function (rapid preheating) to bring the oven to the desired temperature faster. After a cooking function is set, press the "Boost" touchpad to turn the booster on or off. The "Boost" indicator will illuminate when it is activated. The indicator will turn dark when the booster is not active.
- ❗ Booster cannot be selected in Warm Keep, Sabbath and Self Clean.
- ❗ If you set the temperature below 500 F in Bake mode, the booster will work automatically. If you want to operate the Bake mode with a temperature above 501 F, you need to activate the booster manually.

Sabbath

- ❗ This oven function is available by pressing "More Functions" on the touchpad until the function illuminates on the display.
- ❗ Heat radiates from the bake element only.
- Cook food on a single rack with items positioned in the middle of the rack. Ensure 1 in. (25 mm) to 1.5 in. (38 mm) of space is between item and oven walls.
- To use this mode, after placing food in the oven in an appropriate cookware, press the "More Functions" key, until the function illuminates on the display enter the desired temperature with the numeric keypad, and press the Start key. To cancel the cycle, press the "Clear Off" key.
- Temperature must be between 125°F (50°C) to 450°F (230°C).

OPERATION

OVEN

- Oven temperature cannot be changed after Sabbath mode starts. Oven lights are disabled during Sabbath mode. Audible alarms are disabled during Sabbath mode.
- To turn off Sabbath mode, press "Clear/Off" and "Light" simultaneously on the touchpad for 2 seconds. Touching "Clear/Off" on the touchpad will turn the heating elements off, but will not change the appearance of the display.
- Maximum time for Sabbath mode is 72 hours.

Bread Proof

- ① Only bottom heat is on. The bread proof mode can be used leavening of the bread and pizza dough or other yeast dough.
- ① Use a bowl or a pan with lid or cover. Proof dough on a single rack with bowl or a pan is positioned in the middle of the oven. No preheat is necessary.

Warm Keep

- ① Always preheat oven and start with hot food when using the warm keep mode.
- ① Heat radiates from the bake element, situated at the bottom of the oven cavity. The warm keep mode will keep hot foods at serving temperature. Bacteria can grow rapidly in food between 40°F (4,5°C) and 140°F (60°C). For best results, do not warm food longer than 1 hour. The warm keep mode has three settings:

Low	150°F (65°C)
Mid	170°F (75°C)
High	200°F (95°C)

- Use the following table for recommended warm keep settings:

Temperature Setting	Food Type
Low	Soft rolls, chips, empty dinner burners
Mid	Casseroles, pizza,vegetables, eggs, pastries, biscuits, hard rolls, gravies
High	Roasts,poultry, hamburgers,bacon, baked potatoes

Warming Drawer

- ▲ Warning: The warming drawer will keep hot, cooked foods at serving temperature. Always start with hot food. Cold or room temperature foods cannot be heated or warmed in the warming drawer (except crisping crackers, chips, dry cereal). Bacteria will grow very rapidly in food that in between 40 and 140°F. Always preheat the warming drawer before warming food. Do not heat food for more than 2 hours. The warming drawer has only three settings:

Low	150°F (65°C)
Mid	170°F (75°C)
High	200°F (95°C)

- Use the following table for recommended warm keep settings:

Temperature Setting	Food Type
Low	Soft rolls, chips, empty dinner plates
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High	Roasts,poultry, hamburgers,bacon, baked potatoes

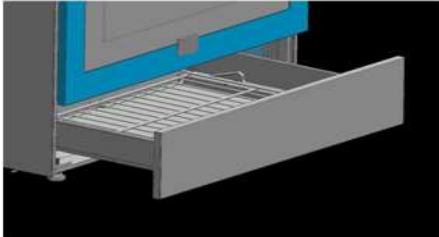
- Caution: Put the cooked food in heat-safe serving dish on the rack in the warming

OPERATION

OVEN

drawer. Remove serving spoons etc. before placing dishes in the warming drawer.

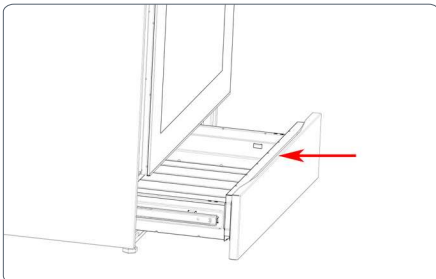
- ⚠ Caution: Place the wire shelf that you use for oven turning upside down, in the warming drawer.



- Press 'Warming Drawer', then push Bake, flashes 'Warming Drawer' on display and will start in 'Low' level. Choose the 1(Low), 2(Mid) or 3(High) on display.

- ⚠ Warning: Use care when opening the drawer. Open the drawer a little and let hot air or steam escape before removing or replacing food. Hot air or steam that escapes can cause burns to hands, face and/or eyes.

- ⚠ Warning: Do not store any material in the warming drawer/storage heavier than 20 lb.



- Slide open the drawer until it stops from the middle of drawer shown above.

AirFry

- ⚠ Warning: Airfry accessories should only be used with the airfry function. When the Airfry accessory is used with functions where the oven burners work (bake, convection bake, roast, convection roast, etc.), oil falling off the accessory may cause smoke and fire in the oven due to the heat.

- i The AirFry mode is designed to produce foods with a crispier exterior than traditional oven cooking.

- i The AirFry mode is intended for single rack cooking only. Select AirFry, then input the desired set temperature and press Start. The temperature can be set between 125°F and 550°F.

- i Rack position 3 is recommended most foods. Use rack position 2 for thicker foods.

- i Foods may cook faster than expected if the oven is already hot when food is placed in the oven.

- i If foods are browning too quickly, try a lower rack position or lower oven set temperature.

- i Rack position 3 is recommended most foods. Use rack position 2 for thicker foods.



OPERATION

OVEN

❶ Place a proper size (larger than AirFry tray) baking sheet or tray on the rack below the AirFry tray to catch any drippings from food. This will help to reduce splatter and smoke. If you don't use tray to catch oil, oil can cause a fire hazard or poor oven performance.

❷ **Caution:** Foods high in fat will smoke when using the AirFry mode. For best results, follow these recommendations when air frying foods that are high in fat, such as chicken wings, bacon, sausage, hot dogs, turkey legs, lamb chops, ribs, pork loin, duck, or some plant-based proteins.

❸ **Caution:** Never cover slots, holes, or passages in the oven bottom or cover entire racks with materials such as aluminum foil.

Doing so blocks airflow through the oven and can result in carbon monoxide poisoning. Aluminum foil can also trap heat, causing a fire hazard or poor oven performance.

❹ **Caution:** Turn on your exhaust hood at a high fan setting before you start AirFry and leave it on for 15 minutes after you're done.

• Clean the grease filters on your exhaust hood regularly.

• Keep the oven free from grease buildup. Wipe down the interior of the oven before and after air frying.

⚠ **Warning:** Accessible parts may become hot during use. Make sure it is cold enough to clean.

AIRFRY COOK GUIDE

Food	Cooking Mode	Oven Temp.	Rack Position	Time (min.)	Recommended amount
Homemade potato*	AirFry	430°F (220°C)	4	35 ... 45	200-1400 g
Frozen potato	AirFry	430°F (220°C)	4	30 ... 40	200-1400 g
Chicken leg/wing	AirFry	430°F (220°C)	4	40 ... 50	500-1500 g
Chicken breast	AirFry	430°F (220°C)	4	30 ... 40	200-700 g
Frozen nugget	AirFry	430°F (220°C)	4	15 ... 25	400-1000 g
Meatball	AirFry	430°F (220°C)	3	20 ... 30	20-25 pieces
Whole fish	AirFry	430°F (220°C)	3	30 ... 40	2-5 pieces
Frozen crunchy fish (fish fingers)	AirFry	430°F (220°C)	3	15 ... 25	500-1500 g
Frozen pastry	AirFry	430°F (220°C)	3	25 ... 35	200-800 g (10-40 pieces)
Frozen pizza	AirFry	430°F (220°C)	3	10 ... 20	2-4 pieces
Sausage	AirFry	430°F (220°C)	3	15 ... 25	10-20 pieces

❶ *Hold the potatoes in water for 30 minutes, dry and add ¼ to 1 tablespoon of oil.

❶ Place a baking sheet or tray on the rack position 1 to catch any drippings from food. This will help to reduce splatter and smoke.

❶ For best results, preheat oven when using AirFry mode.

OPERATION

OVEN

Using the Meat Probe

- ① The probe is used to measure the central temperature of meats and poultry such as chicken or turkey by sticking the thin and long part into the meat and attaching the other end to its slot on the side wall of the chassis. Measured inner temperature of the food indicates the doneness level of the meat.



"Probe" appears on the display of the oven when the probe is attached to its slot on the side wall of the chassis. It can be used with the Probe; Bake, Convection Bake, Roast, Convection Roast, Prime Turkey functions.

1. Select one of the oven functions which allows using the probe.
2. To adjust the food central temperature, enter the food central temperature with the numbers on the right hand side while °F or °C is blinking and press "Start".
3. To adjust the oven inner temperature, enter the oven inner temperature with the numbers on the right hand side while °F or °C is blinking. And then press "Start" to start cooking.
4. The temperature that appears on the display during cooking is the food central temperature measured by the probe.
5. Cooking is terminated automatically once the adjusted food central temperature is attained.

Oven Functions Table

Function	Temperature		
	Recommended	Maximum	Minimum
Bake	350°F (175°C)	550°F (290°C)	125°F (50°C)
Convection Bake	300°F (150°C)	550°F (290°C)	125°F (50°C)
Roast	375°F (190°C)	550°F (290°C)	125°F (50°C)
Convection Roast	375°F (190°C)	550°F (290°C)	125°F (50°C)
Broil	350°F (175°C)	550°F (290°C)	350°F (175°C)
Convection Broil	350°F (175°C)	550°F (290°C)	350°F (175°C)
Pizza	425°F (220°C)	550°F (290°C)	125°F (50°C)
Sabbath	350°F (175°C)	450°F (230°C)	125°F (50°C)
Warm Keep	150°F (65°C)	200°F (95°C)	150°F (65°C)
Prime Turkey	325°F (165°C)	550°F (290°C)	125°F (50°C)
Bread Proof	100°F (40°C)	125°F (50°C)	100°F (40°C)
AirFry	430°F (220°C)	550°F (290°C)	125°F (50°C)
Warming Drawer	*170°F (75°C) MID	*200°F (95°C) HIGH	*150°F (65°C) LOW
Self Clean		5 Hours	3 Hours

- ① The warming drawer has only three options to set. (LOW-MID-HIGH)

OPERATION

SUGGESTED BAKE/ROAST TIMES CHART

Food	Cooking Mode	Oven Temp.	Number of Racks	Rack Position
Sponge cake	Bake	350°F (175°C)	Single	4
Sponge cake	Convection Bake	300°F (150°C)	Multiple	3 and 5
Loaf (leavened)	Bake	400°F (205°C)	Single	4
Loaf (leavened)	Convection Bake	400°F (205°C)	Single	3
Puff pastry	Convection Bake	375°F (190°C)	Multiple	3 and 5
Fresh pizza, thin	Pizza	425°F (220°C)	Single	2
Fresh pizza, thick	Pizza	425°F (220°C)	Single	2
Frozen pizza, thick	Pizza	425°F (220°C)	Single	2
Chicken, whole (4-5 lb)	Convection Roast	375°F (190°C)	Single	3
Turkey, whole, unstuffed (18-20 lb)	Convection Roast	325°F (160°C)	Single	1
Sirloin, boneless (4-4.5 lb)	Convection Roast	325°F (160°C)	Single	3
Toast bread	Broil	High	Single	5
Chicken thigh (2-2.5 lb)	Broil	High	Single	4
Chicken thigh (2-2.5 lb)	Broil	Mid	Single	4
Ground beef, (0.3" - 0.5" thick, 6 patties)	Broil	High	Single	4
Hamburger, frozen (0.3" - 0.5" thick, 6 patties)	Broil	High	Single	4
Leavening	Bread Proof	100/40	Single	3

① For best results, preheat oven when using bake mode.

OPERATION

SUGGESTED BAKE/ROAST TIMES CHART

Time(min.)	Pan Size and Type	Explanation
25 - 35	8" (200mm) or 9" (230mm) round	The cakes are positioned in the middle of the oven. Bake foods with 1" (25 mm) - 1.5" (38 mm) space between pans and oven wall.
25 - 35	8" (200mm) or 9" (230mm) round	The cakes are positioned with the top rack cakes toward the rear of the oven and lower rack cakes towards front of the oven door. Bake foods with 1" (25 mm) - 1.5" (38 mm) space between pans and oven wall.
40 - 50	Baking tray	
35 - 45	Baking tray	
25 - 35	Cookie sheet	The sheets are positioned with the top rack sheet toward the rear of the oven and lower rack sheet towards the oven door. Bake foods with 1" (25 mm) - 1.5" (38 mm) space between pans and oven wall.
8 - 15	Pizza pan or baking tray	
12 - 20	Pizza pan or baking tray	
10 - 15	Pizza pan or baking tray	
80 - 120	Roasting pan or broiler tray	Minimum internal temperature is 180°F (85°C) in thigh.
200 - 240	Roasting pan	Minimum internal temperature is 180°F (85°C) in thigh. Foil the top surface of turkey to prevent browning in last 30 minutes of cooking, if necessary.
55 - 70	Broiler tray	Internal temperature is 145°F (62°C) for medium-rare, 160°F (71°C) for medium.
2 - 2:30	Broiler tray	Place broiler tray centrally located under broil element.
Side 1: 16 - 20 Side 2: 8 - 12	Broiler tray	Place broiler tray centrally located under broil element. Minimum internal temperature is 180°F (82°C) in thigh.
Side 1: 20 - 24 Side 2: 14 - 16	Broiler tray	Place broiler tray centrally located under broil element. Minimum internal temperature is 180°F (82°C) in thigh.
Side 1: 5 - 7 Side 2: 3 - 5	Broiler tray	Place broiler tray centrally located under broil element.
Side 1: 7 - 10 Side 2: 2 - 4	Broiler tray	Place broiler tray centrally located under broil element.
30-40	Bowl or pan with cover	

CARE AND MAINTENANCE

SELF CLEANING FUNCTION

▲ Warning: If the oven is hot, self cleaning mode cannot be operated until the oven is cold. If the self cleaning mode malfunctions (power cut), turn the oven off and disconnect the power supply, and call the service.

▲ Warning: **Hot surfaces cause burns!** Do not touch the product during self cleaning step and keep children away from it. Keep at least 30 minutes before removing the remnants.

▲ Warning: The oven is equipped with self-cleaning function. The oven is heated to approx. 790 °F and existing dirt is burned to ashes. A strong smoke development may arise. Provide for good ventilation.

• Clean the control panel and knobs with a damp cloth and wipe them dry.

• The self-cleaning should be used after approx. every 10th oven usage. The self-cleaning has three levels. It can be selected according to level of dirtiness.

1. **Low level (Low)**: It takes 3 hours.

2. **Medium Level (Mid)**: It takes 4 hours.

3. **High Level (High)**: It takes 5 hours.

▲ Warning: Remove all accessories from the oven.

▲ Warning: If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.

▲ Warning: Before operating the self-clean cycle, remove dirt from exterior surfaces and oven interior with a damp cloth, wipe grease and food soils from the oven. Excessive amount of grease may ignite, leading to smoke damage to your home. Remove all accessories from the oven.

▲ Warning: Do not clean the door gasket. Fiberglass gasket is highly sensitive and can get damaged easily. In case of a damage on the oven door gasket, replace with the new one from the authorized service.

! Caution: Before the self-cleaning cycle, remove dirt from exterior surfaces and oven interior with a damp cloth.

1. Press "Self Clean" on the touchpad.



2. Set the desired level by pressing the keypad.

3. Confirm the by pressing " Start " on the touchpad and it begins.

4. If there is a fire in the oven during self-clean, turn the oven off and wait for the fire to go out. Do not force the door open. Introduction of fresh air at self-clean temperatures may led to a burst of flame from the oven. Failure to follow this instruction may result in severe burns.

▲ Warning: The health of some birds and pets is extremely sensitive to the fumes given off during the Self-Cleaning cycle. Always move birds and pets to another closed and well ventilated room. Keep the kitchen well-ventilated during the Self-Cleaning cycle also for your health.

CARE AND MAINTENANCE

! Caution: During the Self-Cleaning cycle, the gas flow to hob burners will be cut. After turning the function and thermostat knob to off position, the door lock will be automatically opened. When the oven gets cool, the electrical flow to hob burners will be started.

i During the Self-Cleaning cycle, the lamp cannot be operated.

CLEANING OVEN DOOR

• To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.

i Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

Removing the oven door

• When removing the oven door, make sure oven is cool and power to the oven has been turned off before removing the door.

! Warning: Failure to do so could result in electrical shock or burns.

• The oven door is heavy and parts of it are fragile. Use both hands to remove the oven door. The door front is glass. Handle carefully to avoid breakage.

• Grasp only the sides of the oven door. Do not grasp the handle as it may swing in your hand and cause damage or injury.

! Warning: Failure to grasp the oven door firmly and properly could result in personal injury or product damage.

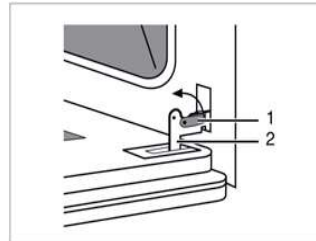
• To avoid injury from hinge bracket snapping closed, be sure that both levers are securely in place before removing the door. Also, do not

force door open or closed the hinge could be damaged and injury could result.

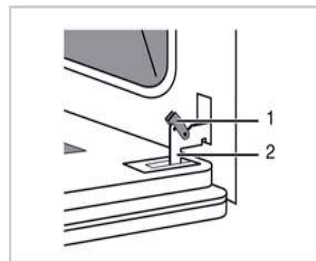
• Do not lay removed door on sharp or pointed objects as this could break the glass. Lay on a flat, smooth surface, positioned so that the door cannot fall over.

• Oven door can be removed in order to clean the inside of oven easily.

1. Open the oven door completely.
2. Press the hinge clamps located at both sides of the door backwards.
3. Move the oven door to a slightly inclined position.
4. Raise the oven door forwards with your two hands.
5. Once you complete cleaning, perform the same procedure in reverse order to reinstall the oven door.



1. Hinge Clamps 2. Hinge



! Caution: Once you complete cleaning, perform the same procedure in reverse order to reinstall the oven door.

CARE AND MAINTENANCE

REPLACING THE OVEN LAMP

⚠ Warning: Hot surfaces cause burns!
Before replacing the oven lamp, make sure that the product is disconnected from mains and cooled down in order to avoid the risk of an electrical shock.

! Caution: The oven lamp is a special electric light bulb that can resist up to 300°C (573 °F). See Technical specifications. for details. Oven lamps can be obtained from Authorised Service Agents or technician with licence.

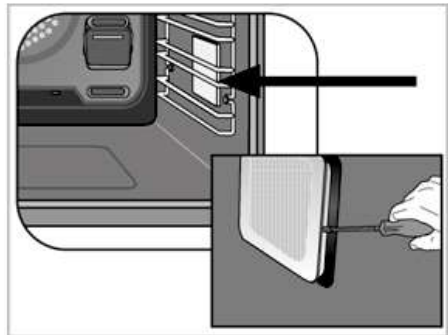
! Caution: Position of lamp might vary from the figure.

• The oven lights can be illuminated with lamp button. The lights are switched on when the door is opened or when the oven is in a cooking cycle. The oven lights are not illuminated during self clean. Each light assembly consist of a removable lens, a light bulb as well as a light socket housing that is fixed in place. Light bulb replacement is considered to be a routine maintenance item.

! Caution: 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. This product contains a lamp of energy class G.

! Caution: The lamp used in this appliance is not suitable for household room illumination. The intended purpose of this lamp is to assist the user to see food stuffs.

1. Turn off power at the main power supply (your fuse or breaker box)..
2. Turn the glass cover counter clockwise to remove it. (See Cleaning the oven.)



3. Remove the protective glass cover with a screwdriver
4. Pull out oven lamp and replace it with new one.
5. Install the glass cover and then the wire racks.

TROUBLESHOOTING

▲ Warning: Consult your Authorized Service Agent or the dealer where you purchased the product if the instruction above do not remedy your issue. Never attempt to repair a defective product yourself.

OVEN EMITS STEAM WHEN IN USE

- Steam escaping during operation is normal. >>>No corrective action needed.

METALLIC NOISES EMITTED DURING HEATING AND COOLING

- Metal parts expand during temperature change. >>>No corrective action needed.

PRODUCT DOES NOT OPERATE

- Defective or tripped main fuse or circuit breaker. >>>Reset fuse or breaker. If defective, have an electrician replace the circuit breaker.
- Key lock enabled. >>>Disable key lock, see Operation.

OVEN LIGHTS DO NOT TURN ON

- Defective oven light bulb. >>>Replace bulb.
- Defective or tripped main fuse or circuit breaker. >>>Reset fuse or breaker. If defective, have an electrician replace the circuit breaker.

OVEN DOES NOT HEAT

- Function and/or temperature not set. >>>Set function and/or temperature.
- Time not set. >>>Set the time.
- Defective or tripped main fuse or circuit breaker. >>>Reset fuse or breaker. If defective, have an electrician replace the circuit breaker.

CLOCK DISPLAY BLINKING OR CLOCK SYMBOL ON

- Power outage occurred. >>>Set oven time, see Settings.

WARRANTY AND SERVICE

The warranties provided by Beko in these statements only apply to Beko ranges sold to the original purchaser or homeowner in the US and Canada. The warranty is not transferable. To obtain warranty service, please contact our nearest distributor as listed by state and province. You will need your range model number, serial number, retailer name and address, where purchased and purchase date / installation date. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. Also, please make sure you register your product for warranty at www.beko.us.

Full 2 year warranty from date of first installation*	Beko will repair or replace at no cost to the consumer any defective parts of the range if used under normal household conditions. Cosmetic defects must be reported within 10 business days from installation.
Limited 2 year ++ warranty from date of first installation* (parts only)	Beko will repair or replace any parts at no cost to the consumer if material defects or workmanship have caused the damage or failure of these components.

*Installation date shall refer to either purchase date or 5 business days after delivery of the product to the home, whichever is later.

DISCLAIMERS OF WARRANTIES AND EXCLUSIONS

Warranty is void if the product is used commercially (e.g., bed + breakfast, nursing home etc.).

Service must also be performed by an authorized Beko service agency. Warranty does not cover service costs by an authorized service agent to correct installation, electrical problems or educational instruction on the use of the range.

The warranty also does not cover defects or damage caused by an act of God (such as storms, floods, fires, mudslides, etc.), damage cause by use of the for purposes other than those for which it was designed, misuse, abuse, accident, alteration, improper installation, maintenance, travel fees, service calls outside normal service hours, pick up and delivery, any food loss due to product failure, unauthorized service work or work.

This product is fully tested and went through official quality assurance inspections before leaving the original manufacturing site. Warranty terms for this Beko household appliance is not valid if the product is altered, tampered, modified, additional parts assembled, fixed and re-packed by an authorized distributor, servicer, a third party

WARRANTY AND SERVICE

retailer, reseller or by any other unauthorized person(s).

TO THE EXTENT PERMITTED BY LAW, THIS WARRANTY IS IN LIEU OF ALL OTHER EXPRESSED AND IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. BEKO UNDERTAKES NO RESPONSIBILITY FOR THE QUALITY OF THIS PRODUCT EXCEPT AS OTHERWISE PROVIDED IN THIS WARRANTY STATEMENT. BEKO ASSUMES NO RESPONSIBILITY THAT THE PRODUCT WILL BE FIT FOR ANY PARTICULAR PURPOSE FOR WHICH YOU MAY BE BUYING THIS PRODUCT, EXCEPT AS OTHERWISE PROVIDED IN THIS WARRANTY STATEMENT.

Beko does not assume any responsibility for incidental or consequential damages. Such damages include, but are not limited to, loss of profits, loss of savings or revenue, loss of use of the range or any associated equipment, cost of capital, cost of any substitute equipment, facilities or services, downtime, the claims of third parties, and injury to property. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusion may not apply to you.

No Other Warranties. This Warranty Statement is the complete and exclusive warranty from the manufacturer. No employee of Beko or any other party is authorized to make any warranty statements in addition to those made in this Warranty Statement.

Please keep this warranty card, owners manual and your sales slip for future reference.

SERVICE

Please contact your local authorized Beko dealer, or call our Toll Free Customer Hotline number at **1-888-352 BEKO (2356)** for direction to an Authorized Beko Service Agent or contact via <http://www.beko.us>. You can also look up for authorized dealer list at "Where To Buy" section at the website for further reference.



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