

# Operating Instructions

COOKER AND OVEN

## Contents

Important warnings,	2
Electrical connection,	5
Gas connection,	6
Introduction of the appliance,	9
Control panel,	9
Accessories,	10
Technical features,	11
Installation of the appliance,	12
Installation of the appliance feet,	13
Chain lashing illustration,	13
Using the gas burner,	14
Using the heating elements,	14
Using the grill,	15
Using the timer,	15
Program types,	18
Cooking table,	18
Maintenance and cleaning,	19
Installation of the oven door,	19
Cleaning and maintenance of the oven's front door glass,	20
Rack positions,	20
Changing the oven lamp,	21
Troubleshooting,	22
Handling rules,	23
Recommendations for energy saving,	23
Environmentally-friendly disposal,	24
Package information,	24

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## IMPORTANT WARNINGS

1. Installation and repair should always be performed by "AUTHORIZED SERVICE". Manufacturer shall not be held responsible for operations performed by unauthorized persons.
2. Please read this operating instructions carefully. Only by this way you can use the appliance safely and in a correct manner.
3. The appliance should be used according to operating instructions.
4. Keep children below the age of 8 and pets away when operating.
5. **WARNING:** The accessible parts may be hot while using the grill. Keep away from children.
6. **WARNING:** Fire hazard; do not store the materials on the cooking surface.
7. **WARNING:** The appliance and its accessible parts are hot during operation.
8. Setting conditions of this device are specified on the rating plate.
9. **WARNING:** This appliance is intended for cooking. It should not be used for other purposes like heating a room.
10. To clean the appliance, do not use steam cleaners.
11. Ensure that the oven door is completely closed after putting food inside the oven.
12. NEVER try to put out the fire with water. Only shut down the device circuit and then cover the flame with a cover or a fire blanket.
13. Children under 8 years of age should be kept away, if they cannot be monitored continuously.
14. Touching the heating elements should be avoided.
15. **CAUTION:** Cooking process shall be supervised.
16. This device can be used by children over 8 years of age, people with physical, hearing or mental challenges or people with lack of experience or knowledge; as long as control is ensured or information is provided regarding the dangers.
17. This device has been designed for household use only.
18. Children must not play with the appliance. Cleaning or user maintenance of the appliance shall not be performed by children unless they are older than 8 years and supervised by adults.
19. Keep the appliance and its power cord away from children less than 8 years old.
20. Put curtains, tulles, paper or any flammable (ignitable) material away from the appliance before starting to use the appliance. Do not put ignitable or flammable materials on or in the appliance.
21. Keep the ventilation channels open.
22. The appliance is not suitable for use with an external timer or a separate remote control system.
23. Do not heat closed cans and glass jars. The pressure may lead jars to explode.
24. Oven handle is not a towel drier. Do not hang towels, etc. on the oven handle.
25. Do not place the oven trays, plates or aluminium foils directly on the oven base. The accumulated heat may damage the base of the oven.
26. While placing food to or removing food from the oven, etc., always use heat resistant oven gloves.
27. Do not use the product in states like medicated and/or under influence of alcohol which may affect your ability of judgement.
28. Be careful when using alcohol in your foods. Alcohol will evaporate at high temperatures and may catch fire to cause a fire if it comes in contact with hot surfaces.
29. After each use, check if the unit is turned off.
30. If the appliance is faulty or has a visible damage, do not operate the appliance.
31. Do not use the appliance with its front door glass removed or broken.
32. Place the baking paper together with the food into a pre-heated oven by putting it inside a cooker or on an oven accessory (tray, wire grill etc.).

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33. Do not put objects that children may reach on the appliance.
  34. It is important to place the wire grill and tray properly on the wire racks and/or correctly place the tray on the rack. Place the grill or tray between two rails and make sure it is balanced before putting food on it.
  35. Against the risk of touching the oven heater elements, remove excess parts of the baking paper that hang over from the accessory or container.
  36. Never use it at higher oven temperatures than the maximum usage temperature indicated on your baking paper. Do not place the baking paper on the base of the oven.
  37. When the door is open, do not place any heavy object on the door or allow children to sit on it. You may cause the oven to overturn or the door hinges to be damaged.
  38. The packaging materials are dangerous for children. Keep packaging materials away from the reach of children.
  39. Do not use abrasive cleaners or sharp metal scrapers to clean the glass as the scratches that may occur on the surface of the door glass may cause the glass to break.
  40. Do not place the appliance on a surface covered with carpets. Electric parts gets overheated since there will be no ventilation from below. This will cause failure of the appliance.
  41. Do not hit glass surfaces of vitro-ceramic cookers with a hard metal, resistance can get damaged. It may cause an electric shock.
  42. User should not handle the appliance by himself.
  43. User shall be careful when cleaning gas burners. It may cause personal injuries.
  44. Food can spill when foot of the appliance is dismantled or gets broken, be careful. It may cause personal injuries.
  45. During usage, the internal and external surfaces of the oven get hot. As you open the oven door, step back to avoid the hot vapour coming out from the interior. There is risk of burning.
  46. User should not dislocate the resistance during cleaning. It may cause an electric shock.
  47. Do not remove ignition switches from the appliance. Otherwise, live electric cables can be accessed. It may cause an electric shock.
  48. Appliance supply can be disconnected during any construction work at home. After completing the work, re-connecting the appliance shall be done by authorized service.
  49. Do not place metal utensils such as knife, fork, spoon on the surface of the appliance, since they will get hot.
  50. To prevent overheating, the appliance should not be installed behind of a decorative cover.
  51. Cable fixing point shall be protected.
  52. Please don't cook the food directly on the tray / grid. Please put the food into or on appropriate accessories before putting them in the oven.
  53. Do not use or store flammable materials in the appliance storage drawer or near this appliance.
  54. Do not spray aerosols in the vicinity of this appliance while it is in operation.
  55. Do not modify this appliance.
  56. Do not use this appliance as a space heater.
  57. This cooktop is not suitable for installation and operation with aftermarket lids or covers fitted.

### **Electrical Safety**

1. Have an authorized electrician set grounding equipment. Our company shall not be responsible for the damages that shall be incurred due to using the product without grounding according to local regulations.
2. The circuit breaker switches of the appliance shall be placed so that end user can reach

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them when the appliance is installed.

3. The power supply cord shall not contact the hot parts of the appliance.

4. If the power supply cord is damaged, this cord shall be replaced by the manufacturer or its service agent or an equally qualified personnel to prevent a hazardous situation.

5. Never wash the product by spraying or pouring water on it! There is a risk of electrocution.

6. **WARNING:** To avoid electric shock, ensure that the device circuit is open before changing the lamp.

7. **WARNING:** Cut off all supply circuit connections before accessing the terminals.

8. **WARNING:** If the surface is cracked, turn off the appliance to avoid risk of electric shock.

9. Do not use cut or damaged cords or extension cords other than the original cord.

10. Make sure that there is no liquid or humidity in the outlet where the product cord is connected.

11. The rear surface of the oven also heats up when the oven is operated. Electrical connections shall not touch the rear surface, otherwise the connections may be damaged.

12. Do not tighten the connecting cables to the oven door and do not run them over hot surfaces. If the cord melts, this may cause the oven to short circuit and even a fire.

13. Do not use steam cleaners for cleaning the appliance, otherwise electric shock may occur.

14. Fixed connections shall be connected to a power supply enabling omnipolar disconnection. For appliances with over voltage category below III, disconnection device shall be connected to fixed power supply according to wiring code.

## Gas Safety

1. This appliance is not connected to burning products evacuation apparatus. This appliance must be connected and installed according to the installation regulations in force. Conditions regarding ventilation must be considered.

2. When a gas cooking appliance is used, humidity, heat and burning products are generated in the room. First of all, make sure the kitchen is well ventilated when operating the appliance and maintain natural ventilation openings or install a mechanical ventilation equipment.

3. After using the appliance heavily for an extended period of time, additional ventilation may be required. For example open a window or adjust a higher speed for mechanical ventilation, if any.

4. This appliance must be used only in well ventilated locations in accordance with the regulations in force. Please read the manual before installing or using this product.

5. Before positioning the appliance, make sure local network conditions (gas type and gas pressure) meets appliance requirements.

6. The mechanism cannot be run for longer than 15 seconds. If the burner is not on after 15 seconds, stop the mechanism and wait for at least one minute before trying to ignite the burner again.

7. All kinds of operations to be performed on gas installation must be performed by authorized and competent people.

8. This appliance is adjusted for natural gas (NG). If you have to use your product with a different gas type (Universal LPG), you have to apply to authorized service for the conversion.

9. For proper operation, hood, gas pipe and clamp should be replaced periodically according to manufacturer recommendations and when required.

10. Gas should burn well in gas products. Well burning gas can be understood from blue flame and continuous burning. If gas does not burn sufficiently, carbon monoxide (CO) can be generated. Carbon monoxide is a colourless, odourless and very toxic gas; even small amounts have lethal effect.

11. Ask your local gas supplies about the phone numbers for emergencies related to gas and the measures to be taken upon gas odour is detected.

## What To Do When Gas Odour Is Detected

1. Do not use naked flame, and do not smoke.
2. Do not operate any electrical switch. (For example: lamp switch or doorbell)
3. Do not use telephone or mobile phone.
4. Open the doors and windows.
5. Close all valves on the appliances that utilize gas and the gas counters.
6. Call fire brigade from a telephone outside the home.
7. Check all hoses and their connections against leaks. If you still smell gas, leave the house and warn your neighbours.
8. Do not enter into the house until authorities clarify it is safe.

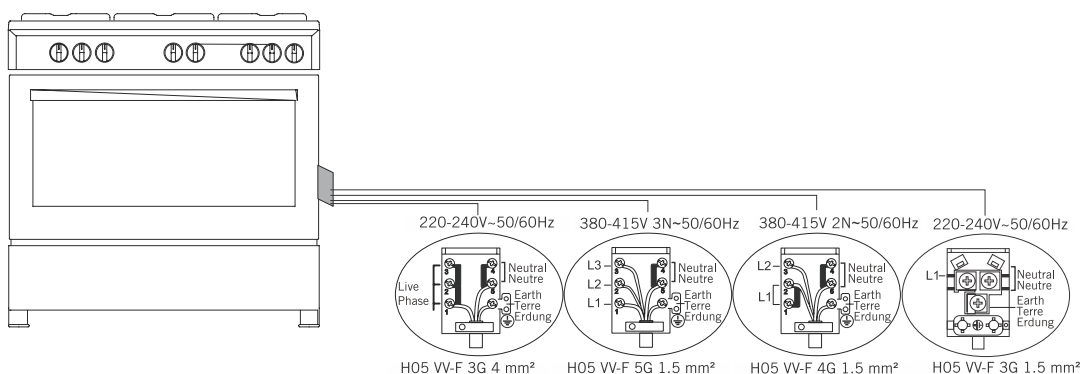
## Intended Use

1. This product is designed for home use. Commercial use of the appliance is not permitted.
2. This appliance may only be used for cooking purposes. It shall not be used for other purposes like heating a room.
3. This appliance shall not be used to heat plates under the grill, drying clothes or towels by hanging them on the handle or for heating purposes.
4. The manufacturer assumes no responsibility for any damage due to misuse or mishandling.
5. Oven part of the unit may be used for thawing, roasting, frying and grilling food.

## ELECTRICAL CONNECTION

1. Your appliance requires 16 Ampere fuse according to the appliance's power.
2. Your appliance is adjusted in compliance with 220-240V AC 50/60Hz. electric supply. If the mains are different from this specified value, contact your authorized service.
3. Electrical connection of the appliance should only be made by the sockets with earth system installed in compliance with the regulations. If there is no proper socket with earth system in the place where the appliance will be placed, immediately contact a qualified electrician. Manufacturer shall never be responsible from the damages that will arise because of the sockets connected to the appliance with no earth system. If the ends of the electrical connection cable are open, according to the appliance type, make a proper switch installed in the mains by which all ends can be disconnected in case of connecting / disconnecting from / to the mains.
4. If your electric supply cable gets defective, it should definitely be replaced by the authorized service or qualified electricians in order to avoid from the dangers.
5. Electrical cable should not touch the hot parts of the appliance.
6. Please operate your appliance in dry atmosphere.

## Electrical connection scheme

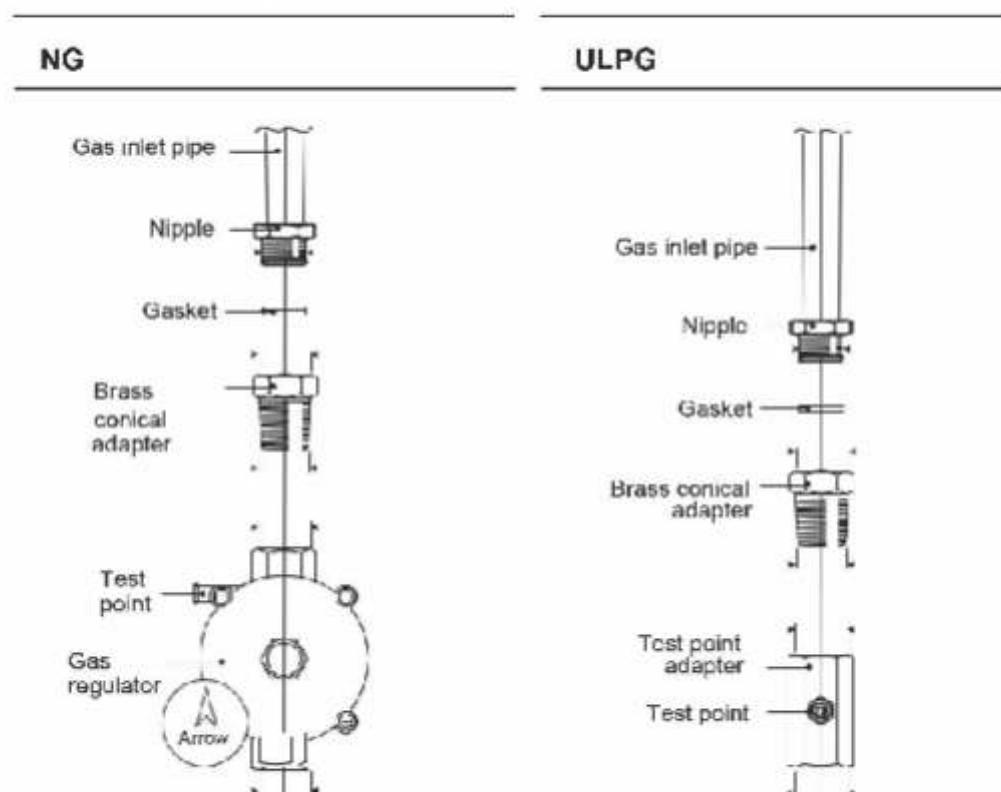


## GAS CONNECTION

This appliance must be installed by an authorised person in accordance with this instruction manual AS/NZS 5601.1 – Gas installations (installation and pipe sizing), local gas fitting regulations, local electrical regulations, Building Code of Australia and any other government authority.

- The connection must be performed by an authorised person according to the relevant standards.
- This appliance is suitable for use with Natural Gas or ULPG. The gas range is shipped from the factory set and adjusted for Natural Gas. It can be converted for use with ULPG following the instructions in this manual.
- The connection must be made at the rear of appliance. Ensure the pipe does not cross the cooker.
- The inlet not used must be closed off with the cap and sealing gasket supplied.
- The gas connection is male  $\frac{1}{2}$ " BSP female thread (in compliance with ISO 7 thread) and is situated 55mm from the right and 560mm from the floor.
- Ensure the hose is long enough to allow for removal of the appliance for servicing. The hose assembly must be AS/NZS 1869 Class B or D certified. The hose assembly must be no longer than 1.2 m in length with minimum internal diameter of 10 mm and comply with relevant AS 5601 / NZS 5261 requirements. The hose must not be kinked, subjected to abrasion or permanently deformed. The hose must not be near or in contact with any hot surfaces (e.g. base of metal hotplate, flue, or chassis of underbench oven etc.)

### Gas connection specification



**IMPORTANT!** Check the correct positioning of the gas regulator. The arrow on the back of the gas regulator must be oriented toward the connector.



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## Adjustment to different gas types

To perform the adjustments to different types of gas, the qualified installer shall follow the instructions given on this section.

Make sure that the gas supply pressure respects the values presented on rating plate and in the spec on page 11.

### Natural gas

This appliance leaves the factory set to operate using Natural Gas.

Make sure that the Natural Gas regulator supplied with the appliance is installed and, with the triple ring burner operating at its maximum, adjust the test point pressure to 1.0kPa.

### Universal LPG

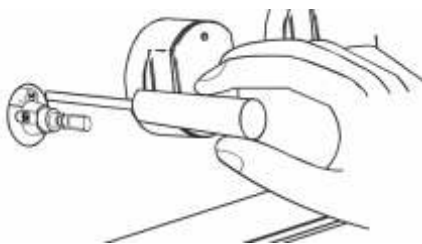
To convert from Natural Gas to Universal LPG, ensure that the Natural Gas regulator is replaced by the Test Point Assembly supplied with the appliance. Adjust the test point pressure to 2.75kPa.



To adapt the appliance to a gas different from that for which it was set up (see rating label) proceed as follows:

1. Remove the trivets
2. Remove the burners caps and diffusers
3. With a 7 mm socket spanner unscrew and remove the injectors.
4. Replace the injectors with those supplied corresponding to the gas available (see burner and injector characteristics table)
5. Replace the various parts proceeding in reverse.

### Setting the minimum flame



The flame on the small output is regulated by the factory. When the injectors have been replaced or there are special mains pressure conditions, it may be necessary to regulate the minimum flame again. The operations necessary to set the minimum flame are as follows:

1. Light the burner.
2. Turn the knob to the minimum position.
3. Take out the knob (and gasket if there is one).
4. LPG to NG: use a thin blade screwdriver to turn the bypass screw located above gas valve shaft as shown on the image above. Turn gently the bypass screw clockwise to the end completely then turn it anti-clockwise 1 turn for the triple ring, 3/4 turn for the rapid, 1/2 turn for the semi-rapid and 3/8 turn for the auxiliary.
5. NG to LPG: use a thin blade screwdriver to turn the bypass screw located above gas valve shaft as shown on the image above. Turn gently the by pass screw clockwise to the end.
6. Put the knob back on and turn it quickly from the maximum position to the minimum position, checking that the flame does not go out.
7. For burners with safety valve make sure that the regulation obtained is sufficient to maintain

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heating of the thermocouple. If it is not, increase the minimum.

Before leaving check all connections for gas leaks with soap and water.

**WARNING:** Do not use a naked flame for detecting leaks.

Ignite all burners both individually and combined to ensure correct operation of gas valves, burners and ignition.

### **Abnormal operation**

If the appliance cannot be adjusted to perform correctly, it is an abnormal situation and you should contact the authorised service provider.

Any of the following are considered to be abnormal operation and may require servicing:

- Yellow tipping of the burner flame.
- Sooting up of utensils.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners being extinguished by oven door.
- Gas valves which are difficult to turn.

### **Ventilation of room**

The air needed for burning is received from room air and the gases emitted are given directly in room. For safe operation of your product, good room ventilation is a precondition. If no window or room to be utilized for room ventilation is available, additional ventilation should be installed. However, room has a door opening outside, it is no needed to vent holes.

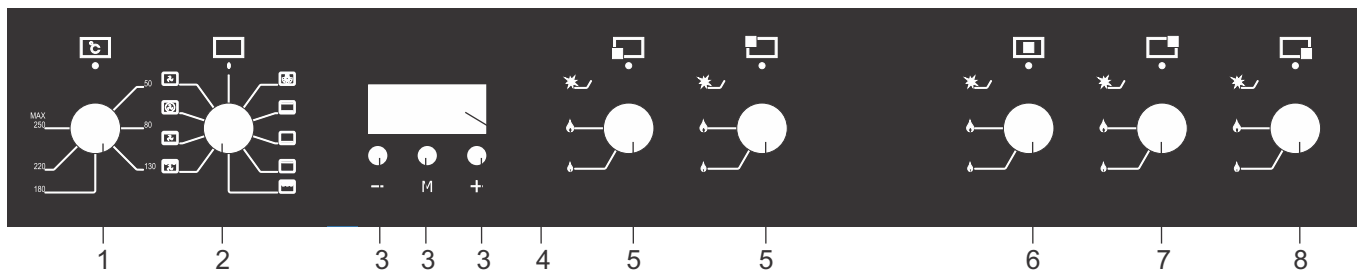
Room size	Ventilating opening
Smaller than 5 m <sup>3</sup>	min. 100 cm <sup>2</sup>
Between 5 m <sup>3</sup> - 10 m <sup>3</sup>	min. 50 cm <sup>2</sup>
Bigger than 10 m <sup>3</sup>	no need
In basement or cellar	min. 65 cm <sup>2</sup>



## INTRODUCTION OF THE APPLIANCE



## CONTROL PANEL



### 1. Thermostat knob

Used for determining the cooking temperature of the dish to be cooked in the oven. After placing the food inside the oven, turn the switch to adjust desired temperature setting between 50-280°C. For cooking temperatures of different food, see cooking table.

### 2. Function selection knob

For switching the oven on by selecting a function. Turn to the position 0 to switch the oven off.

### 3. Timer & +/- button

For selecting the various settings: duration, cooking end time, timer.

### 4. Display

### 5. Semi-rapid burner knob

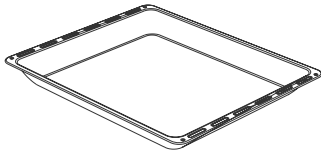
### 6. Work burner knob

### 7. Auxiliary burner knob

### 8. Rapid burner knob

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## ACCESSORIES



### Deep tray

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

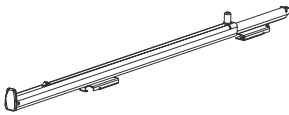
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### Wire grill

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

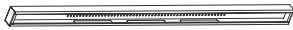
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### Telescopic rail

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

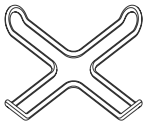
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### Splash back

The resulting temperature of the oven chimney avoid contact with the wall.

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### Coffee pot support unit

Can be used for coffee pot.

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## TECHNICAL FEATURES

Specifications	90x60
Outer width	900 mm
Outer depth	610 mm
Outer height	925 mm
Lamp power	15-25 W
Bottom heating element	2000 W
Top heating element	1500 W
Grill heating element	3250 W
Turbo heating element	2200 W
Supply voltage	220-240V AC 50/60 Hz

**WARNING:** For the modification to be done by authorized service, this table should be considered. Manufacturer may not be held responsible for any problems rising because of any faulty modification.

**WARNING:** In order to increase the product quality, the technical specifications may be changed without prior notice.

**WARNING:** The values provided with the appliance or its accompanying documents are laboratory readings in accordance with the respective standards. These values may differ depending on the use and ambient conditions.

## Gas Consumption

Gas Type	Natural Gas (1.0 kPa)		ULPG (2.75 kPa)	
	Injector Diameter	Gas Input	Injector Diameter	Gas Input
Work Burner	1.6 mm	12.0 MJ/h	0.92 mm	12.0 MJ/h
Rapid Burner	1.55 mm	11.0 MJ/h	0,9 mm	11.0 MJ/h
Semi Rapid Burner	1.2 mm	7.0 MJ/h	0.7 mm	7.0 MJ/h
Auxiliary Burner	0.9 mm	3.8 MJ/h	0.5 mm	3.3 MJ/h
Total GC		40.8 MJ/h		40.3 MJ/h

## INSTALLATION OF THE APPLIANCE

Check if the electrical installation is proper to bring the appliance in operating condition. If electricity installation is not suitable, call an electrician and plumber to arrange the utilities as necessary. Manufacturer shall not be held responsible for damages caused by operations performed by unauthorized persons.

**WARNING:** It is customer's responsibility to prepare the location the product shall be placed on and also to have the electrical installation prepared.

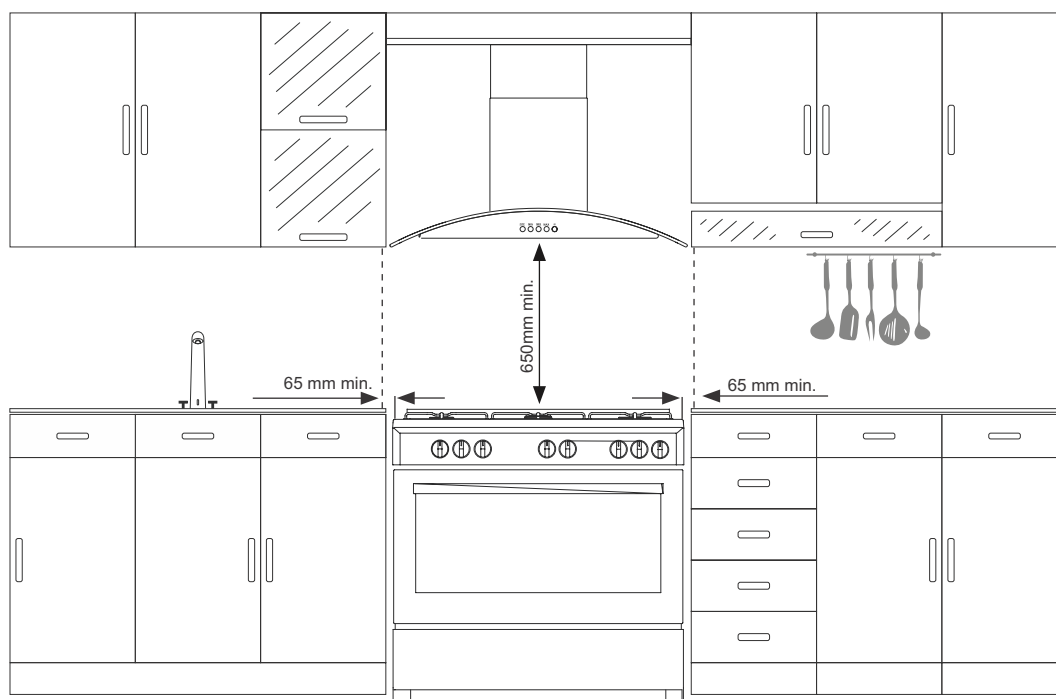
**WARNING:** The rules in local standards about electrical installations shall be followed during product installation.

**WARNING:** Check for any damage on the appliance before installing it. Do not have the product installed if it is damaged. Damaged products cause a risk for your safety.

### Right Place for Installation and Important Warnings

Appliance feet should not stay on soft surfaces such as carpets. The kitchen floor shall be durable to carry the unit weight and any other kitchenware that may be used on the appliance.

The appliance is suitable for use on both side walls, without any support, or without being installed in a cabinet. If a hood or aspirator will be installed above the cooker, follow the instructions of the manufacturer for height of mounting. (min. 650 mm)



**WARNING:** The kitchen furniture near the appliance must be heat resistant.

**WARNING:** Do not use the door and/or handle to carry or move the appliance.

**WARNING:** Do not install the appliance beside refrigerators or coolers. Heat radiated by the appliance increases the energy consumption of cooling devices.

## INSTALLATION OF THE APPLIANCE FEET

### In order to install the appliance feet;

1. Foot attachment lath is installed on the appliance from the bottom of the appliance as shown in (figure 1). Nuts are centered on these lathes in order to screw feet. Complete the feet installation process by screwing the feet to the nuts (figure 2).
2. You can balance your appliance by turning the screwed feet according to the surface type you are using.
3. If your appliance has telescopic feet as in (figure 3) you can adjust your appliance height from these feet as turned clockwise or anticlockwise.

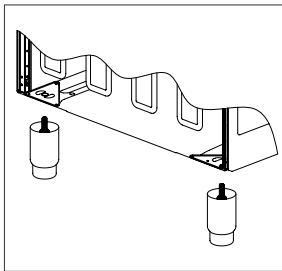


Figure 1

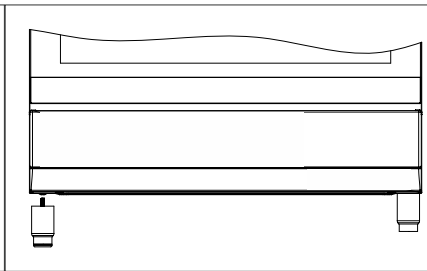


Figure 2

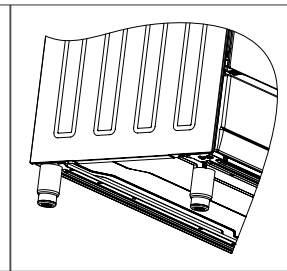
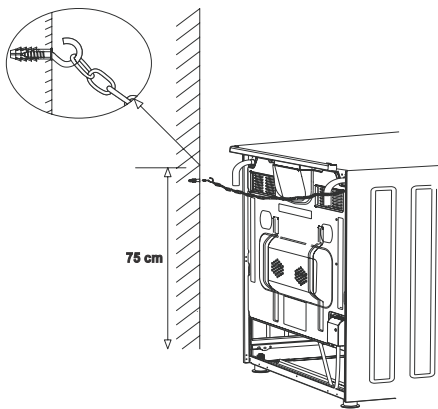


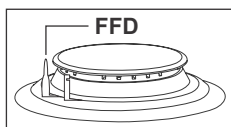
Figure 3

## CHAIN LASHING ILLUSTRATION



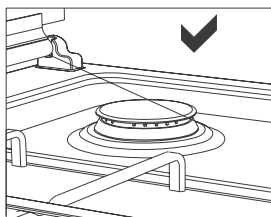
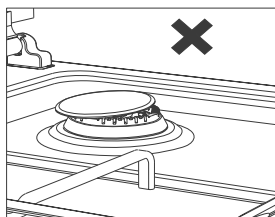
Before using the appliance, in order to ensure safe use, be sure to fix the appliance to the wall using the chain and hooked screw supplied. Ensure that the hook is screwed into the wall securely.

## USING THE GAS BURNER



**Flame cut-off safety device (FFD):** operates instantly when safety mechanism activates due to overflown liquid over upper hobs.

1. The valves controlling the gas cookers have special security mechanism. In order to light the cooker always press on the switch forward and bring it to flame symbol by turning counterclockwise. All of the lighters shall operate and the cooker you controlled shall light only. Keep the switch pressed until ignition performed. Press on the lighter button and turn the knob counter clockwise.
2. Do not continuously operate the igniter for more than 15 seconds. If the burner does not ignite, wait minimum one minute before try again.
3. When flame of the cooker is extinguished, control valve cuts off the gas automatically. For operate the burners with gas security system you must press the knob and turn counter-clockwise. After the ignition you must wait nearly 5-10 second for gas security systems activation. If the burner is extinguished for of the any reason, close the gas control valve and wait a minimum of one minute before trying again.
4. ● Closed    🔥 Fully open    🔥 Half open    ★ Ignition lighter
5. Before operating your hob please make sure that the burner caps are well positioned. The right placement of the burner caps are shown as below.



## Pot Sizes

Auxiliary burner	12-18 cm
Semi-rapid burner	18-22 cm
Rapid burner	22-26 cm
Work burner	26-32 cm

## USING THE OVEN HEATING ELEMENTS

1. When your oven is operated first time, an odor will be spread out which will be sourced from using the heating elements. In order to get rid of this, operate it at 250°C for 45-60 minutes while it is empty.
2. Oven control knob should be positioned to desired value; otherwise oven does not operate.
3. Kinds of meals, cooking times and thermostat positions are given in cooking table. The values given in the cooking table are characteristic values and were obtained as a result of the tests performed in our laboratory. You can find different flavors suitable for your taste depending on your cooking and using habits.



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4. Cooking times: The results may change according to the area voltage and material having different quality, amount and temperatures.
  5. During the time when cooking is being performed in the oven, the door of the oven should not be opened frequently. Otherwise circulation of the heat may be imbalanced and the results may change.

## USING THE GRILL

1. When you place the grill on the top rack, the food on the grill shall not touch the grill.
2. You can preheat for 5 minutes while grilling. If necessary, you may turn the food upside down.
3. Food shall be in the center of the grill to provide maximum air flow through the oven.

### To turn on the grill;

1. Place the function button over the grill symbol.
2. Then, set it to the desired grill temperature.

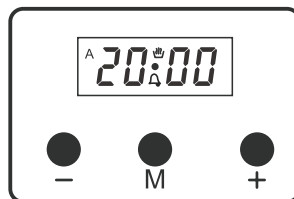
### To turn the grill off;

Set the function button to the off position.

**WARNING:** Keep the oven door closed while grilling. (electrical grill)

## USING THE TIMER

### General overview

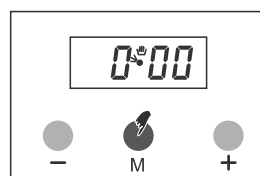


The electronic timer enables you to get the food ready to serve at the desired time. The only thing to be done is to program the cooking time and ready time. It can also be used as an alarm clock, where you just give in the amount of time after which it should remind you by a buzzer tone.

### Power up

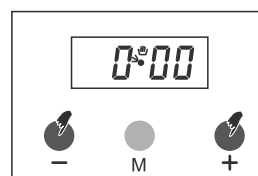
On power up, clock (0:00) and 'A' is flashing on the screen. The timer cannot be programmed and the clock has to be adjusted. In order to program the timer, you have to enter first the manual mode.

### Manual mode



1. Press 'M' button in order to enter manual mode.

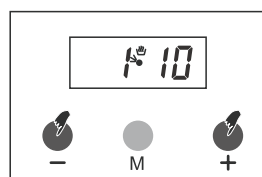
or



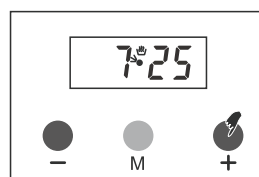
2. Press + and - buttons simultaneously in order to manual mode.

### Time of day adjustment

This adjustment can only be made when no cooking program is in progress. First, press buttons + and - simultaneously. Then adjust the clock forward direction using + button and reverse direction using - button. Long presses of those buttons will result in fast changes.



1. Press + and – simultaneously.

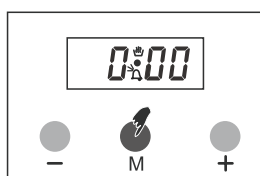


2. Using + or – buttons adjust time of the day.

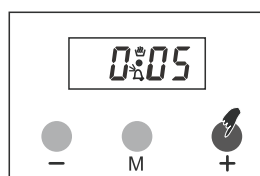
Note: Unless the + or – buttons are pushed along 5 seconds, time of the adjustment mode will be end up automatically. If you want to finish time of the adjustment mode rapidly, you should press + and – buttons simultaneously.

### Adjusting the buzzer alarm

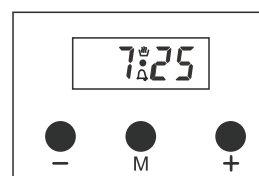
With this feature, you can program after how much elapsed time you should be warned by a buzzer sound.



1. Select adjusting the buzzer alarm pressing 'M' button once. icon will flash.

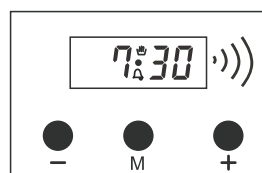


2. Give in the period of time with the '+' or '-' buttons. Ex; 5 min.

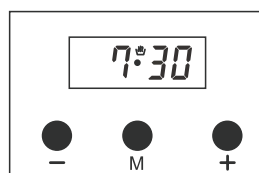


3. A few seconds later, the screen will return to displaying the current time of the day.

### Cancelling the buzzer sound



1. Buzzer will sound after the programmed amount of time.

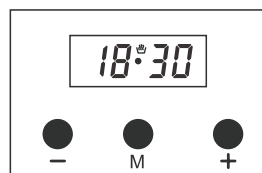


2. Press any button to cancel sound

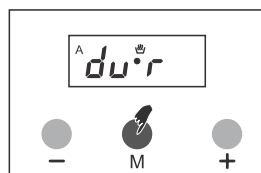
### Automatic cooking program

If you want to start cooking immediately, you just have to give in the cooking time.

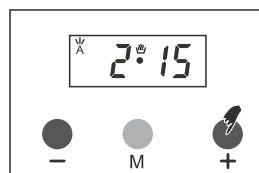
Example: We placed our food into the oven and want it to be cooked for 2 hours 15 minutes.



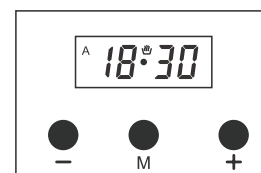
1. Current time is 18:30



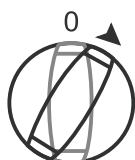
2. Switch to 'M' button 2 times to enter cooking adjustment mode.



3. Adjust the cooking time using the '+' and '-' buttons.



4. After a few seconds, the screen will indicate that cooking has started and show the current time of

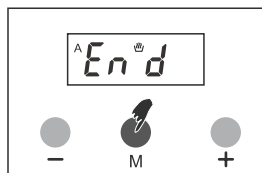


Now, you have programmed your oven to cook the food for 2 hours and 15 minutes. Please do not forget the function and/or the temperature knobs of your oven to appropriate positions.

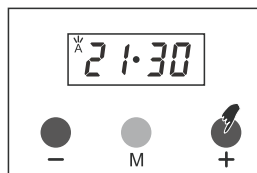
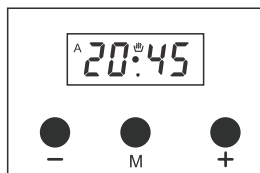
**Note:** You may cancel the automatic cooking mode any time by entering 'M'

In the example above, cooking immediately started after giving in the cooking period.

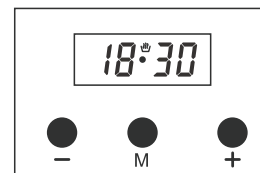
By the pressing 3 times 'M' button, you can see and adjust the ready time. In the example below, the ready time will be set at 21:30.



1. Press 'M' button 3 times. The screen will display 'End' and ready time which is  $18:30 + 2:15 = 20:45$  respectively.



2. Set it to the desired time by using '+' or '-' buttons mode.

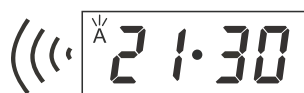


3. In a few seconds, screen switches to clock

We now have programmed our oven to get the food ready at 21:30. Since the cooking time was preprogrammed as 2 hours and 15 minutes, your oven will start cooking at 19:15, so that the food is ready at 21:30.

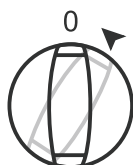


Screen just when cooking starts



Screen just when cooking ends

When automatic cooking is completed, a buzzer alarm is heard and will sound, if not stopped, for 7 minutes.



1. Switch OFF the oven

2. Reset the timer

**Note:** Your oven will be inoperative until you reset

In the example shown, cooking time has been programmed first; the ready time was calculated automatically and was edited by us. It is also possible first to program the ready time. In that case, the cooking time will be calculated automatically and should be edited thereafter.

### In case of mains power loss

Your oven will be inoperative for security reasons. At that time, the clock will appear as a flashing 0:00 together with the 'A' symbol. Any cooking program in progress will also be cancelled. The clock will appear 0:00, it should be corrected. Firstly, enter manual mode and adjust the clock using '+' or '-' buttons.

**Note:** In case of short duration mains power loss, system will be conserved itself.

**Note:** If you will not use your oven right now, be sure that it is in 'OFF' position.

Flashing 'A' shows that the oven is inoperative and you should enter Manual Mode in order to return normal working conditions.

### Adjusting the buzzer tone:

You may adjust the hearing buzzer tone of the timer.










1. Pressing '-' button, you can hear the current buzzer tone.

2. Releasing and pressing again '-' button will switch to the next tone. (3 Different tones available)

3. The buzzer tone will be set to the last adjusted tone.

**Note:** As factory setting, the buzzer volume is set to the high tone. In case of a long power loss, the set buzzer tone will be this one.

## PROGRAM TYPES

	Fan		Lamp
	Turbo heating and fan		Lower-upper heating elements
	Lower-upper heating element and fan		Lower heating element
	Grill and fan		Upper heating element
			Grill

## COOKING TABLE

**WARNING:** Oven must be preheated for 7-10 minutes before placing the food in it.

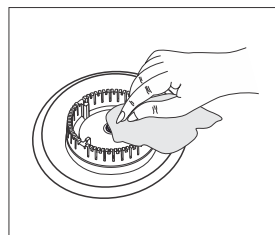
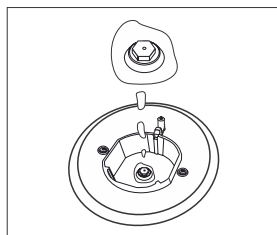
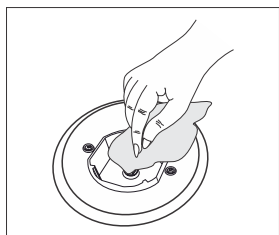
RECIPE	FUNCTION	TEMPERATURE (°C)	DURATION (MIN)	LEVEL
Cake	Static	180	70	2
Small Cake	Static	180	40	2
Pie	Static	200	70	2
Pastry	Static + Fan	180 - 200	20 - 25	2
Cookie	Static	175	20	2
Apple Pie	Static	180 - 190	150	1
Sponge Cake	Static	175	45 - 50	2
Meringue	Static	100	60	2
Pizza	Static	190	25	2
Lasagne	Static	180 - 200	50 - 60	2
Grilled Chicken*	Grill + Fan	220	25 - 35	4
Grilled Fish*	Grill + Fan	220	35 - 40	4
Calf Steak*	Grill	Max.	30	4
Grilled Meatball*	Grill	Max.	40	4

\* Food must be turned after half of the cooking time.

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## MAINTENANCE AND CLEANING

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



## INSTALLATION OF THE OVEN DOOR

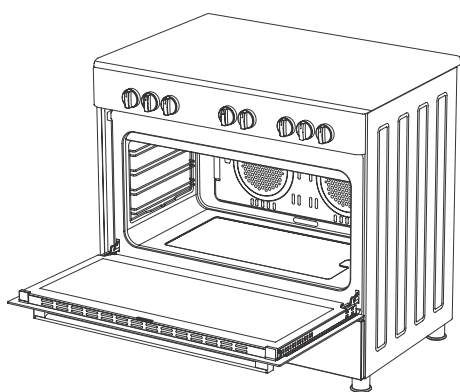


Figure 4

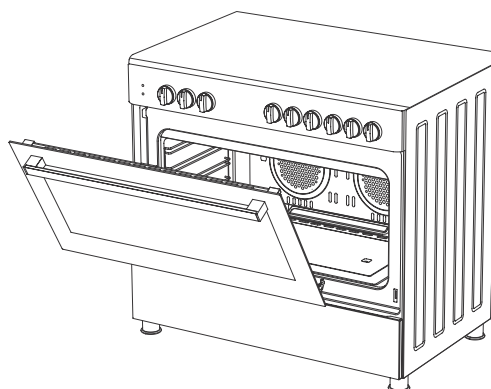


Figure 5

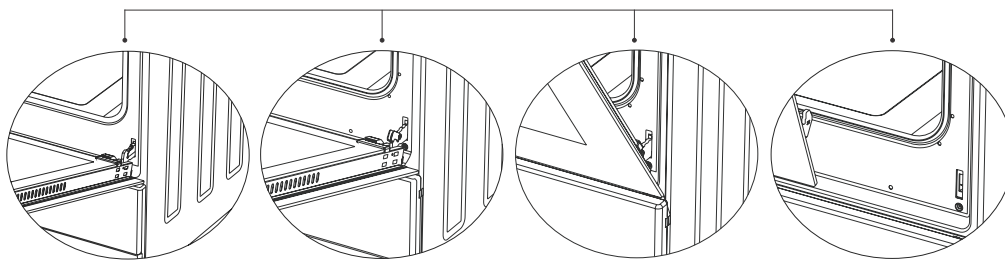


Figure 4.1

Completely open the oven door by pulling it to yourself. Afterwards, perform the unlocking process by pulling the hinge lock upwards with the help of a screw driver as shown in figure 4.1.

Figure 4.2

Bring the hinge lock to the widest angle as shown in figure 4.2. Bring both hinges connecting the oven door to the oven to the same position.

Figure 5.1

Afterwards, close the oven door as to lean on the hinge lock as shown in figure 5.1.

Figure 5.2

To remove the oven door, pull it upwards by holding it with both hands when close to the closed position as shown in figure 5.2 .

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

## CLEANING AND MAINTENANCE OF THE OVEN'S FRONT DOOR GLASS

Remove the profile by pressing the plastic latches on both left and right sides as shown in figure 6 and pulling the profile towards yourself as shown in figure 7. Then remove the inner-glass as shown in figure 8. If required, middle glass can be removed in the same way. After cleaning and maintenance are done, remount the glasses and the profile in reverse order. Make sure the profile is properly seated in its place.

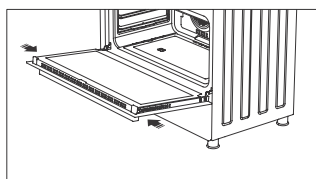


Figure 6

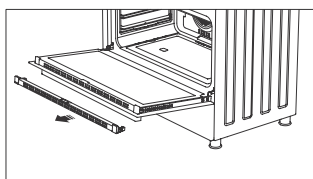


Figure 7

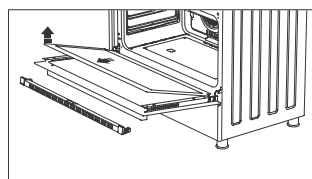
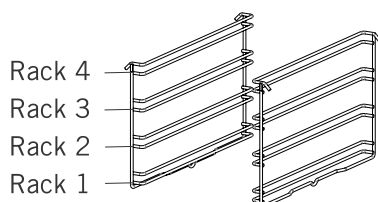


Figure 8

## RACK POSITIONS



It is important to place the wire grill into the oven properly. Do not allow wire rack to touch rear wall of the oven. Rack positions are shown in the next figure. You may place a deep tray or a standard tray in the lower and upper wire racks.

## Installing and removing wire racks

To remove wire racks, press the clips shown with arrows in the figure, first remove the lower, and then the upper side from installation location.

To install wire racks; reverse the procedure for removing wire rack.



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## CHANGING THE OVEN LAMP

**WARNING:** To avoid electric shock, ensure that the appliance circuit is open before changing the lamp. (having circuit open means power is off).

First disconnect the power of appliance and ensure that appliance is cold.

Remove the glass protection by turning as indicated in the figure below. If you have difficulty in turning, using plastic gloves will help you in turning.

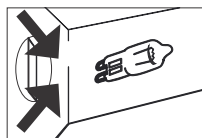
Then remove the lamp by turning, install the new lamp with same specifications.

Reinstall glass protection, connect the appliance to the electricity supply. and complete replacement. Now you can use your oven.

### Type G9 Lamp



220-240 V, AC  
15-25 W



### Type E14 Lamp



220-240 V, AC  
15 W



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## TROUBLESHOOTING

You may solve the problems you may encounter with your product by checking the following points before calling the technical service.

### Check Points

In case you experience a problem about the appliance, first check the table below and try out the suggestions.

Problem	Possible Cause	What to Do
Oven does not operate.	Power supply not available.	Check for power supply.
Oven stops during cooking.	Power supply not available.	Check for power supply.
Turns off during cooking.	Too long continuous operation.	Let the oven cool down after long cooking cycles.
Oven door is not opening properly.	Food residues jammed between the door and internal cavity.	Clean the oven well and try to re-open the door.
Lighter not operating.	Tips or body of ignition plugs are clogged.	Clean tips or body of ignition plugs of gas burners.
	Gas burner pipes are clogged.	Clean gas burner pipes.
Electric shock when touching the appliance.	No proper grounding.	Make sure power supply is grounded properly.
Water dripping.	Water or steam may generate under certain conditions depending on the food being cooked. This is not a fault of the appliance.	Let the oven cool down and then wipe dry with a dishcloth.
Steam coming out from the oven door.		
Water remaining inside the oven.		
Oven does not heat.	Oven door is open.	Close the door and restart.
	Oven controls not correctly adjusted.	Read the section regarding operation of the oven and reset the oven.
	Fuse tripped or circuit breaker turned off.	Replace the fuse or reset the circuit breaker. If this is repeating frequently, call an electrician.

Problem	Possible Cause	What to Do
Smoke coming out during operation.	When operating the oven for the first time.	Smoke comes out from the heaters. This is not a fault. After 2-3 cycles, there will be no more smoke.
	Food on heater.	Let the oven to cool down and clean food residues from the heater.
When operating the oven burnt or plastic odour coming out.	Plastic or other not heat resistant accessories are being used inside the oven.	At high temperatures, use suitable glassware accessories.
Oven does not cook well.	Oven door is opened frequently during cooking.	Do not open oven door frequently, if the food you are cooking does not require turning. If you open the door frequently internal temperature drops and therefore cooking result will be influenced.
Internal light is dim or does not operate.	Foreign object covering the lamp during cooking.	Clean internal surface of the oven and check again.
	Lamp might be failed.	Replace with a lamp with same specifications.

## HANDLING RULES

1. Do not use the door and/or handle to carry or move the appliance.
2. Carry out the movement and transportation in the original packaging.
3. Pay maximum attention to the appliance while loading/unloading and handling.
4. Make sure that the packaging is securely closed during handling and transportation.
5. Protect from external factors (such as humidity, water, etc.) that may damage the packaging.
6. Be careful not to damage the appliance due to bumps, crashes, drops, etc. while handling and transporting and not to break or deform it during operation.

## RECOMMENDATIONS FOR ENERGY SAVING

Following details will help you use your product ecologically and economically.

1. Use dark coloured and enamel containers that conduct the heat better in the oven.
2. As you cook your food, if the recipe or the user manual indicates that pre-heating is required, pre-heat the oven.
3. Do not open the oven door frequently while cooking.
4. A maximum of two racks may be used at the same time.
5. Turn off the oven a few minutes before the expiration time of cooking. In this case, do not open the oven door.
6. Defrost the frozen food before cooking.

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## ENVIRONMENTALLY-FRIENDLY DISPOSAL



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

## PACKAGE INFORMATION

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