

BO 7103

User manual





Dear Customer,

Thank you for relying on this product.

We aim to ensure that you optimally and efficiently use this product produced in our modern facilities under environmentally friendly and precise conditions with respect to total sense of quality.

We recommend that you read the user manual carefully and keep it permanently before using your oven so that it retains its original features for a long time.

WARNING: This Operating Manual is prepared for multiple models. Your appliance may not feature some functions specified in the manual.

Our appliances are intended for domestic use. It is not intended for commercial use.

The figures in the manual are schematic and may not be in exact harmony with your product.

This product has been produced in modern environment-friendly facilities without harmfully affecting the nature.

Features marked with * are optional.

"Complies with AEEE Regulation"



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IMPORTANT WARNINGS

1. Please read these operating instructions carefully. Only by this way you can use the appliance safely and in a correct manner.

2. Installation and repair should always be performed by **“AUTHORIZED SERVICE”**. Manufacturer shall not be held responsible for operations performed by unauthorised persons.

3. The configuration conditions of this appliance are specified on the type label or on the data plate.

4. This appliance has been designed for household use only.

5. WARNING: Fire hazard; do not store the materials on the cooking surface.

6. WARNING: The appliance and its accessible parts are hot during operation.

7. WARNING: The accessible parts may be hot when the grill is used. Small children should be kept away.

8. WARNING: This appliance is intended for cooking. It should not be used for other purposes like heating a room.

9. WARNING: Burning hazard due to superheated steam! A child's skin is more sensitive to high temperature than an adult's. Children should not open the oven's door while the oven is operating. Keep the children away from the appliance until it is cooled down completely and burning hazard is avoided.

10. WARNING: 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.

11. ATTENTION: Cooking process shall be supervised. Cooking process shall always be supervised.


12. ATTENTION: If the glass of the appliance is broken, turn off any heating element immediately and disconnect the appliance from power source, do not use the appliance.

13. BURN RISK: As you open the oven door, step back to avoid the hot vapour coming out from the interior.

14. BURN RISK: Hot surface should be left for cooling down before closing the cover.

15. The appliance is not suitable for use with an external timer or a separate remote control system.

16. To prevent overheating, the appliance should not be installed behind a decorative cover.



17. This device can be used by children, who are 8 years old and above, and people with physical, hearing or mental challenges or people with lack of experience or knowledge; as long as a supervision is ensured or the appliance is used safely and information is provided for understanding the hazards involved.

18. Keep children below the age of 8 and pets away when operating.

19. Children under 8 years of age should be kept away, if they cannot be monitored continuously.

20. 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.

21. Keep the appliance and its power cord away from children less than 8 years old.

22. The packaging materials are dangerous for children. Keep packaging materials away from the reach of children.

23. Do not place objects that are accessible to children on the appliance.

24. Touching the heating elements should be avoided.

25. Put curtains, tulle, 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.

26. Oven handle is not a towel drier. Do not hang towels, etc. on the oven handle.

27. Do not use the product in states like medicated and/or under influence of alcohol which may affect your ability of judgement.

28. After each use, check if the unit is turned off.


29. Do not operate the appliance if it is broken or visibly damaged.

30. Do not use the product with its front door glass removed or broken.

31. User should not carry the oven on his/her own.

32. Do not place heavy objects on the oven door when it is open, risk of toppling.

33. 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.



34. Oven supply can be disconnected during any construction work at home. After completing the work, re-connecting the oven shall be done by authorized service.

Electrical Safety

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

2. Plug the product in a grounded socket protected by a fuse conforming to the values specified in the technical specifications chart.

3. Have an authorised 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.

4. The circuit breaker switches of the oven shall be placed so that end user can reach them when the oven is installed.

5. Do not touch the plug with wet hands. Do not pull the cord to plug off, always hold the plug.

6. If you use an electrical appliance, e.g. a hand mixer, near the oven, make sure that the power cord does not get caught in the oven door. The insulation of the cable can be damaged.

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

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

9. Make sure that there is no liquid or humidity in the outlet where the product plug is installed.


10. 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.

11. 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.

12. Unplug the unit during installation, maintenance, cleaning and repair.

13. Make sure the plug is inserted firmly into wall socket to avoid sparks.

14. Do not use steam cleaners for cleaning the product, otherwise electric shock may occur.



15. With a steam oven, the water container must not be immersed in water or cleaned in the dishwasher. Otherwise, there is a risk of electric shock when the water container is placed in the steam oven.

16. An omnipolar switch capable to disconnect power supply is required for installation. Disconnection from power supply shall be provided with a switch or an integrated fuse installed on fixed power supply according to building code.

17. The product is equipped with a **type "Y"** cord cable.

18. Cable fixing point shall be protected.

19. 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.

POWER CONNECTION

This oven should be installed and connected correctly according to the manufacturer's instructions and by the authorised service.

The appliance shall be installed in an oven housing which provides high ventilation.

The electrical connections of the appliance shall be made only by using grounded sockets equipped with a grounding system laid in accordance with the instructions. If the place where the appliance shall be installed is not designed for a grounded system, immediately contact an authorized service. The manufacturer shall never be responsible for damages caused by non-grounded sockets, to which the appliance has been plugged.

Your oven's plug is grounded; make sure that the outlet you shall connect the plug is grounded, too. The plug shall be placed so that it can be accessed after installation.

Your oven has been produced in compliance with 220-240 V AC 50/60 Hz. electricity supply and requires a fuse of 16 A. If your power network does not provide these specifications, contact an electrician or an authorised service.

When you need to replace the fuse, please make sure that the electrical connection is as follows:

- Brown wire to the phase (live end)
- Blue wire to neutral
- Yellow-green wire to ground terminal

The circuit breaker switches of the oven shall be placed so that end user can reach them when the oven is installed.

WARNING: The power supply cable should not touch the hot parts of the appliance.

WARNING: 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.



INTENDED USE

1. This product is designed for home use. Commercial use of the appliance is not permitted.

2. This product may only be used for cooking purposes. It shall not be used for other purposes like heating a room.

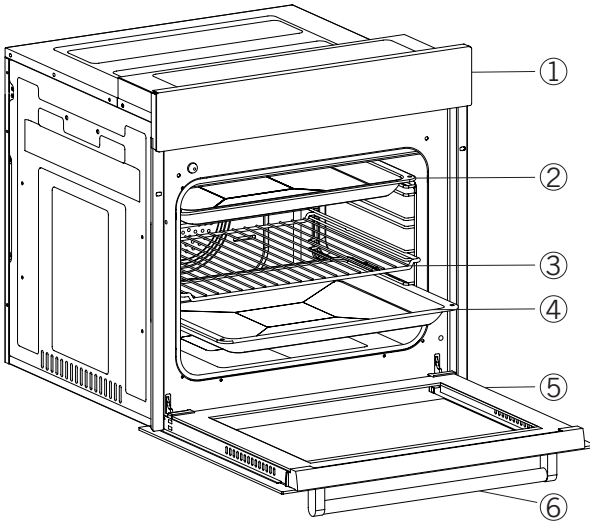
3. This product shall not be used to heat plates under the grill, drying clothes or towels by hanging them on the handle or for heating purposes.

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.

6. Operational life of the product you have purchased is 10 years. This is the period for which the spare parts required for the operation of this product as defined is provided by the manufacturer.

APPLIANCE INTRODUCTION



1. Control panel

2. Standard Tray

3. Wire rack



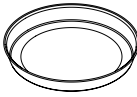




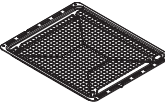


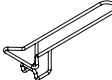
*** 4.** Deep tray

5. Oven door

6. Oven Handle

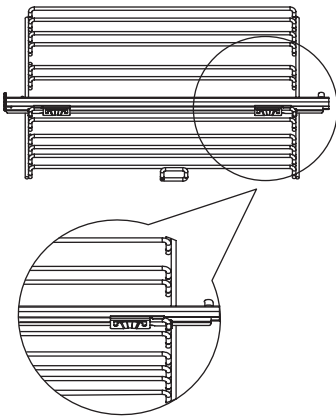
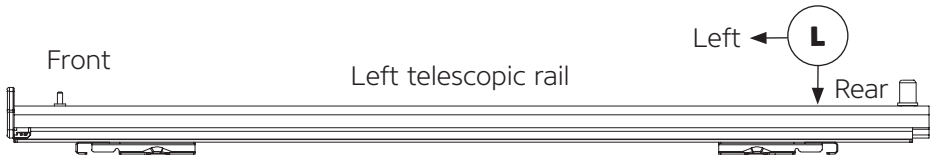
WARNING: The appliance image above is only provided for illustration purposes. Depending on the option of the appliance, the image may vary. Only consider your appliance.

* ACCESSORIES (Optional)

	<p>Deep tray</p> <p>Used for pastries, large roasts, stews. For cakes, frozen dishes and meat dishes; you may also use it as a container for collecting grease in case of roasting directly on the grill.</p>
	<p>Standard tray / Glass tray</p> <p>Used for pastry (cookies, biscuits, etc.), and frozen foods.</p>
	<p>Circular tray</p> <p>Used for pastry and frozen foods.</p>
	<p>Drying / Air Fryer tray</p> <p>Drying function and air fryer is used for foods to be cooked.</p>
	<p>Wire rack</p> <p>Used for roasting or to place the frozen food, or food to be fried or roasted on the desired rack.</p>
	<p>Telescopic rail</p> <p>Thanks to telescopic rails, trays or wire shelves may be easily attached and removed.</p>
	<p>Chicken roast</p> <p>It is used for foods intended to be cooked by being rotated.</p>
	<p>Grilled bacon</p> <p>Place the bacon on the grill tray. Foods that may stick during cooking are cooked on the bacon grill. This prevents food from contacting the tray and sticking into it.</p>
	<p>Wire grill inside tray</p> <p>Place the wire grill inside tray on the tray. Food that may stick while being cooked, like steak, are placed on the wire grill inside the tray. This prevents food from contacting the tray and sticking into it.</p>
	<p>Pizza stone and peel</p> <p>They are used for baking pastries such as pizza, bread, pancake and removing baked food from the oven.</p>
	<p>Tray handle</p> <p>It is used to hold hot trays.</p>

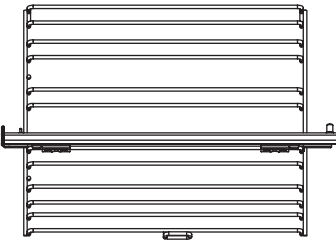
* Telescopic Rails

Telescopic rails allow you to pull tray and internal grill easily.



Telescopic rails, which are provided to you as an accessory, can be mounted on the side wire racks easily with two pieces of holding clips. Since there are right and left rails, make sure that you know which rail you shall install on which side. Check the right (**R**) and left (**L**) signs on the rails.

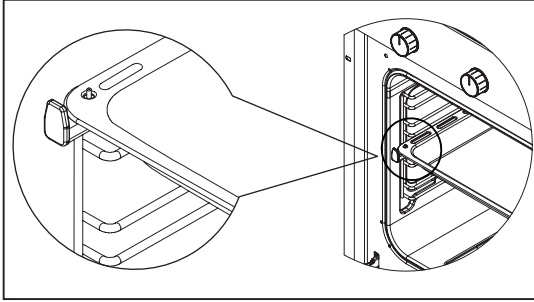
Our installation recommendation is that you should take the side wire racks completely out of the oven and install the telescopic rails on the side wire racks on a flat surface. Install the telescopic rail on the upper one among the two racks. The rails can be easily mounted and demounted. After adjusting the positions of right and left telescopic rails, press on them until they are inserted into the side wire racks.



Check whether the rails are seated completely or not by looking behind the wire rack.

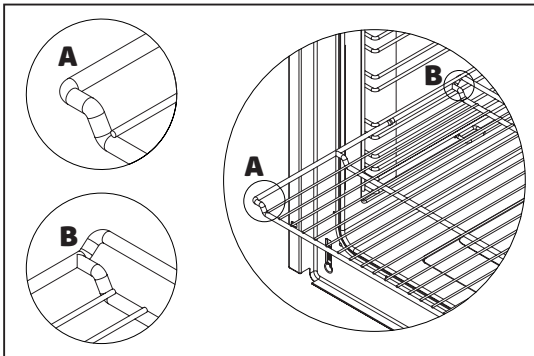
After installing the telescopic rails, mount the wire racks into the oven again. Do not use the wire grill just below the rack on which the telescopic rail is fixed.

Placing the Tray or Wire Grill on the Telescopic Rail Appropriately



Thanks to the telescopic shelves, trays or wire grill may be easily inserted and removed. When using the tray or wire grill with the telescopic rail, make sure that the pins on the back of the telescopic rail rest on the back of the tray or wire grill.

Using the Wire Grill



It is important to place the wire grill and tray properly on the wire racks and correctly place the grill and/or tray on the rack.

Correct placement is shown in the adjacent figure.

Place the grill or tray between two rails and make sure it is balanced before putting food on it.

Note: Do not use the wire grill just below the rack on which the telescopic rail is fixed.

TECHNICAL FEATURES

M*****-g***** (80 litres)

Light power	15-25 W			
Thermostat	40-240 / Max °C			
Bottom heater	1200 W			
Top heater	1200 W			
Turbo heater	1800 W			
Grill heater	Small grill	1200 W	Big Grill	2400 W
Supply voltage	220-240 V AC 50/60 Hz.			

M*****-6***** (60 litres)

Light power	15-25W			
Thermostat	40-240 / Max °C			
Bottom heater	1200 W			
Top heater	1000 W			
Turbo heater	1800 W			
Grill heater	Small grill	1000 W	Big Grill	2000 W
Supply voltage	220-240 V AC 50/60 Hz.			

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.

COOLING FAN

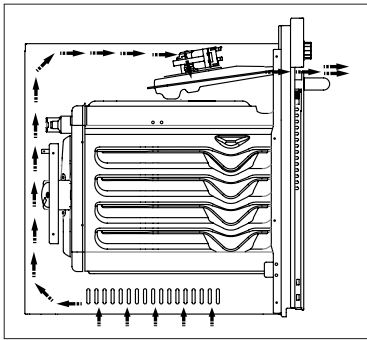


Figure 1

During operation of the oven, the cooling fan shall move excess steam out and prevent the appliance from overheating. This is necessary for ensuring your appliance to work well and to cook well.

The cooling fan continues to operate after cooking is finished. After cooling is complete, the fan shall automatically turn off.

SETTING UP 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.

WARNING: Keep the ventilation channels open.

Right Place For Installation

The appliance is designed so that it shall fit commercially available counters. A safe clearance shall be left between the product and kitchen walls or furniture. Refer to the drawings for suitable clearances. (see figure 2,3) (values are in mm)

- Surfaces, synthetic laminates and adhesives used shall be resistant to heat. (minimum 100°C)
- Kitchen cabinets shall be level with the appliance and fixed.
- A rack shall be placed between the oven and the shelf if there is a shelf under the oven.

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

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

Installation and Assembly of the Built-in Oven

Operating space of the appliance shall be determined before starting the installation.

Appliance shall not be installed on areas with high flow of air.

Handle the appliance with two persons at least. Do not drag the appliance to prevent damage to the ground.

Remove all transportation materials inside and outside of the packaging. Remove all materials and documents inside the product.

Installation Under Counter

Cabinet shall conform with dimensions specified in Fig. 2.

A clearance with the dimensions specified in the figure shall be ensured at the rear compartment of the cabinet to provide the required ventilation.

After installation, the clearance that shall be left between the bottom of the counter and the top of the appliance is indicated by **"A"** in Fig. 5. The clearance is for ventilation and should be closed.



Installation In a High Cabinet

The cabinet shall comply with the dimensions given in Fig. 3.

In the rear part of the cabin, and at the top and bottom, clearances with the dimensions specified in the figure shall be ensured to provide the required ventilation.

Installation Conditions

The dimensions of the appliance are given in figure 4.

The furniture surfaces to be installed and the installation materials to be used shall resist a temperature of at least 100 °C.

To prevent the appliance from turning over, the cabinet to be installed shall be fixed and the cabinet floor shall be level.

The floor of the cabinet shall be strong enough to withstand a load of at least 60 kg.

Placing and Securing of the Oven

Place the oven to the cabinet with two or more persons.

Make sure that the frame of the oven and the front of the furniture are properly aligned.

The supply cord shall not be left under the oven or be stuck or bent between the oven and the furniture.

Secure the oven to the furniture using the screws supplied with the appliance. Screws shall be installed by putting them through the plastics attached on the frame of the appliance as shown in Fig. 5. The screws shall not be tightened too much. Otherwise, the screw holes may wear out.

Check that the oven does not move after installation. If the oven has not been installed in accordance with the installation instructions, there is a risk of overturning during operation.

Electrical Connection

The place where the product shall be installed shall have proper electrical installation.

The mains voltage shall comply with the rating given on the product type plate.

Connection of appliance shall be made in accordance with local and national electrical regulations.

Disconnect the mains power before starting to install the product. Do not connect the product to the mains until the installation is finished.

Assembly

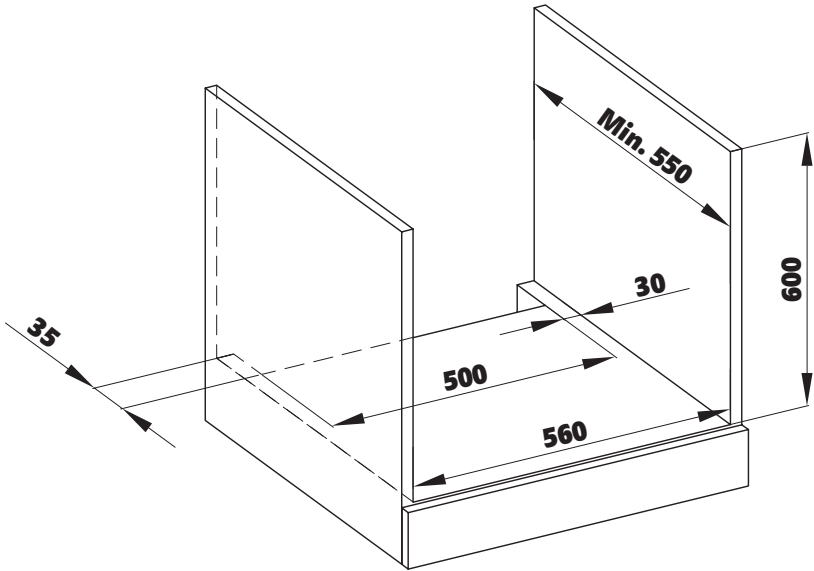


Figure 2

Assembly

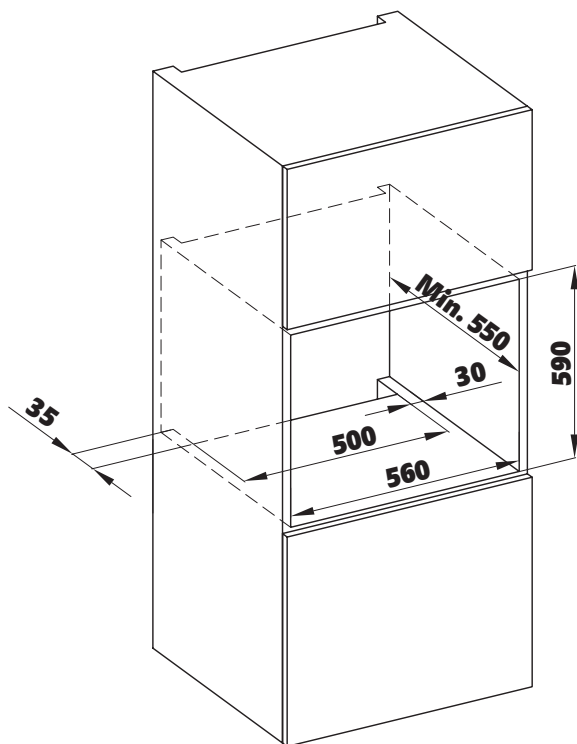
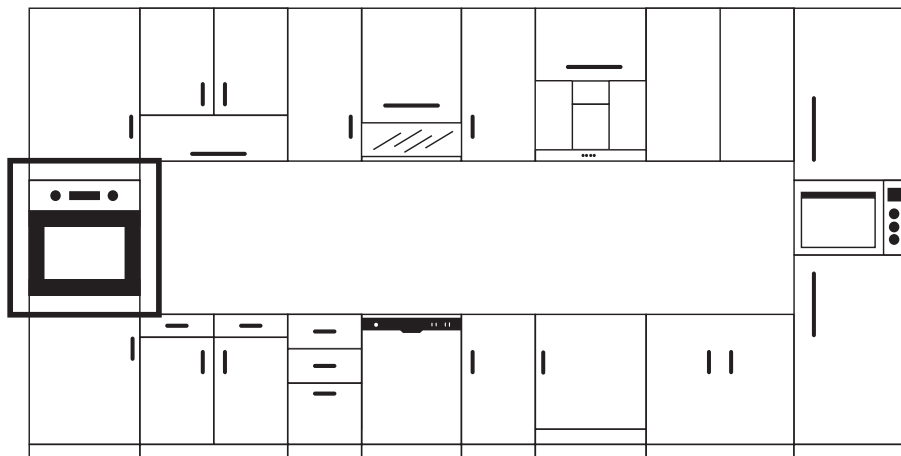


Figure 3

Assembly

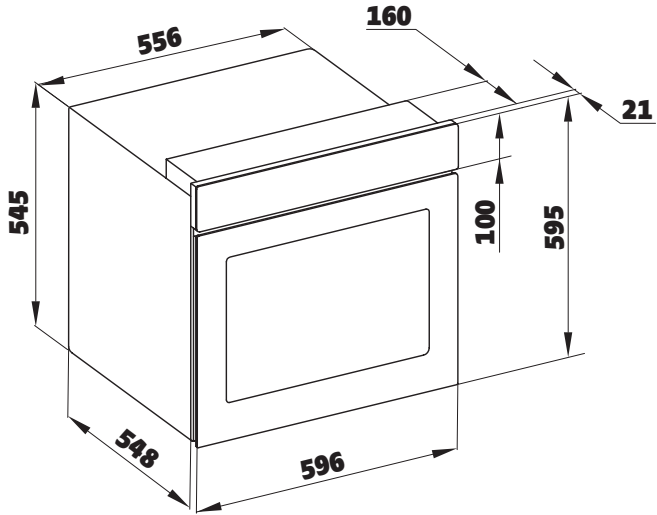


Figure 4

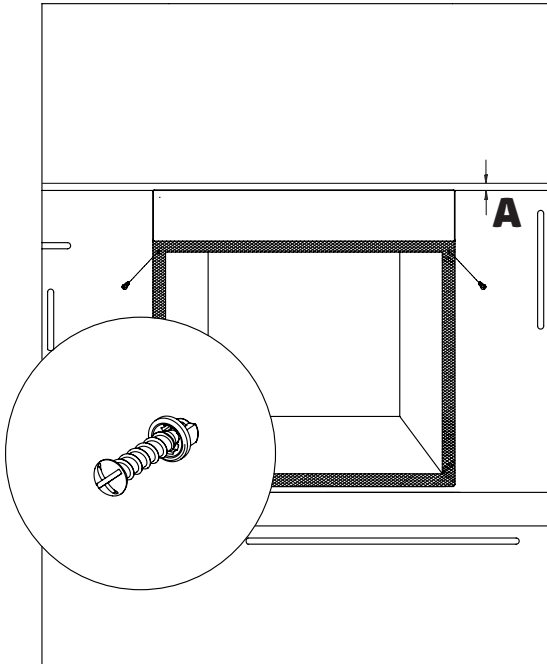


Figure 5



OPERATION OF THE OVEN

Use of The Oven

After you have made the necessary connections of your oven according to the instructions, you shall need to do the following in the initial operation:

1. Take out any labels or accessories that are affixed inside the oven. If there is a protective foil on the front of the appliance, remove it.

2. Wipe the inside of the oven with a wet cloth to remove the dust and the remains of packaging. Inside of the oven shall be empty. Plug the appliance.

3. Using the temperature setting button, set the thermostat temperature up to the highest temperature (240 Max. °C) and operate it for 30 minutes with the appliance door closed. A slight smoke and odour may arise in the meantime, this is a normal situation.

4. After the oven has cooled down, wipe the inside of the oven with warm water with mild detergent and dry with a clean cloth. You can now use your oven.

5. If your oven has a steam-assisted cooking function; remove the water container from the oven. Shake the water container well before using detergent.

Normal Operation of the Oven

1. When the cooking time has expired according to the entered information; the timer turns off the heaters and gives an audible signal.

2. Once the cooking process is complete, the cooling system of the appliance shall continue to operate. Do not cut off the power of the appliance, which is necessary for the appliance to cool. After cooling is complete, the system shall be automatically turned off.



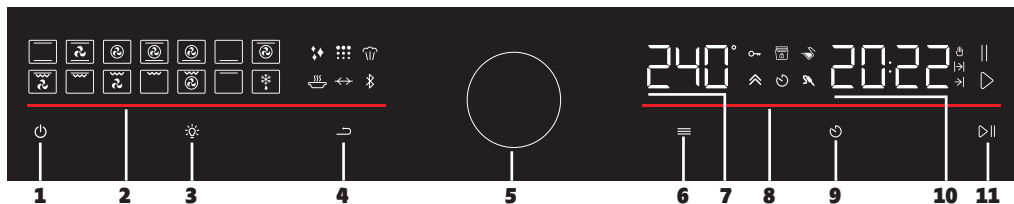
Operating Oven Control Unit

This is an electronically controlled oven that allows your food to be ready for service at your desired cooking settings. What you need to do for it is to program how to cook the food you want to cook, the cooking time, the cooking temperature and the time you want it to be ready. You may also use special functions. It can also be used as a minute programmable alarm clock independently of the cooking functions of your oven.

Key Features

- 1.** Programmable cooking functions and timer.
- 2.** Special cooking functions.
- 3.** Creating and recalling cooking favourites.
- 4.** Real-time clock unaffected by short-term energy interruptions.
- 5.** Cooking summary and monitoring screens.
- 6.** Brightness and tone settings.
- 7.** Timer for reminder.
- 8.** Easy-to-use touch keys and rotary knob that may be pressed.

General Appearance



1. On/Off button
2. Active setting and temperature status indicator
3. Light
4. Back key
5. Pressable rotary button
6. Menu key
7. Temperature status indicator
8. Active setting and time status indicator
9. Alarm key
10. Cooking status indicator
11. Start / pause button

Symbols on the Display

Appliance features a LED display.

Special functions (optional)

Function symbols of the oven are defined in the following table.

	* Steam Cleaning		* Steam Supported Cooking
	* Pyrolytic Cleaning		* Bluetooth
	* Keeping warm		* Chicken roast





Temperature

Temperature symbols of the oven are defined in the following table.

	Quick heating (pre-heating)		* Meat probe
	Heat bar (oven cavity temperature display)		Temperature display (°C)






Timing

Timing symbols of the oven are defined in the following table.

	Normal cooking		Delayed Cooking
	Reminder timer		Time bars


Cooking

Cooking symbols of the oven are defined in the following table.

	Lower resistance		Upper resistance
	Grill resistance		Turbo resistance
	Defrosting (Turbo fan)		








Status

Status display symbols of the oven are defined in the following table.

	Start		* Door lock
	Stop		* Water level warning indicator
	Child lock		Manual cooking

Settings

Setting symbols of the oven are defined in the following table.

	Red bar setting		Clock adjust
	Resetting		Tone setting
	Preheat Setting		Brightness setting
	Call Favourite		

Set-up

When the Oven Is Turned On for the First Time

Oven is deactivated when it is turned on for the first time. Clock that is not updated flashes on the screen. You shall set the clock first to operate the oven.

While the time is flashing "12:00" on the main screen, the time is set by turning the rotary button. (see figure 7)

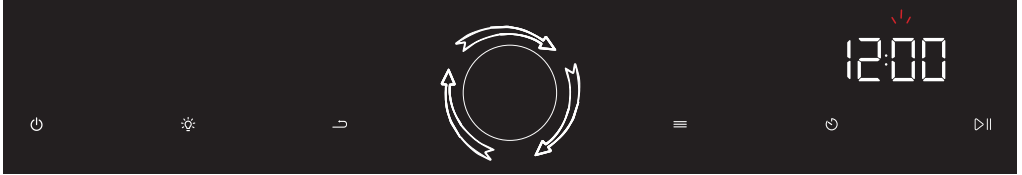


Figure 7

Press the button once to confirm the set time. (see figure 8)

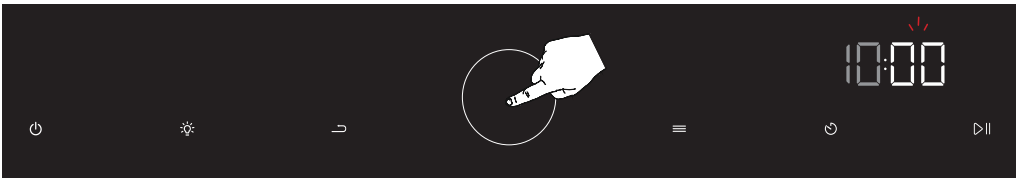


Figure 8

After setting the hour, press the confirmation button to set the minutes. (see fig. 9) The minute setting is then confirmed by pressing the rotary button 1 time. (see figure 10)

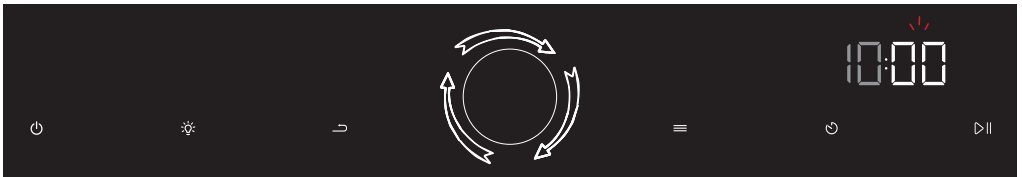


Figure 9

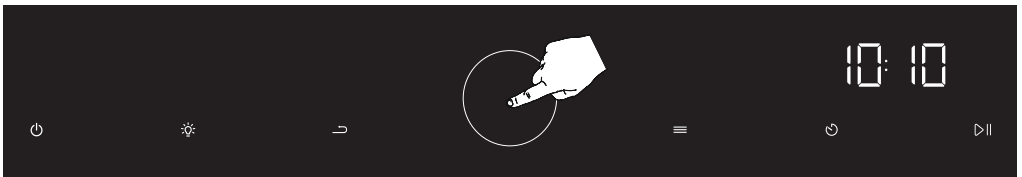



Figure 10

Note: If you want to change the time setting on the later operations of the oven, refer to the time setting section from the settings menu.

Cooking Menu

There are specific temperature and cooking times that may be used for each cooking function. Suggested cooking temperatures are based on conventional cooking habits and they may be changed according to personal preferences.


Cooking Function Displays and Their Features

	Lower and upper resistances work together. Recommended temperature is 200°C. Allows cooking from 45°C to 240°C. Up to 6 hours of cooking is possible.
	Lower resistance, upper resistance and fan work together. Recommended temperature is 180°C. Allows cooking from 45°C to 240°C. Up to 6 hours of cooking is possible.
	Turbo and fan operate together. Recommended temperature is 175°C. Allows cooking from 45°C to 240°C. Up to 8 hours of cooking is possible.
	Lower- upper resistances, turbo and fan work together. Recommended temperature is 180°C. Allows cooking from 60°C to 240°C. Up to 5 hours of cooking is possible.
	Grill is operated. Recommended temperature is 180°C. Allows cooking from 120°C to 230°C. Up to 1 hours of cooking is possible.
	Grill and upper resistance work together. Recommended temperature is 200°C. Allows cooking from 120°C to 230°C. Up to 1 hours of cooking is possible.
	The grill and fan operate together. Recommended temperature is 175°C. Allows cooking from 120°C to 230°C. Up to 1 hours of cooking is possible.
	Grill, fan and upper resistance work together. Recommended temperature is 185°C. Allows cooking from 120°C to 230°C. Up to 1 hours of cooking is possible.
	Grill, fan and turbo work together. Recommended temperature is 220°C. Allows cooking from 120°C to 230°C. Up to 4 hours of cooking is possible.
	Upper resistance is operated. Recommended temperature is 150°C. Allows cooking from 60°C to 230°C. Up to 4 hours of cooking is possible.
	Lower resistance is operated. Recommended temperature is 200°C. Allows cooking from 60°C to 230°C. Up to 8 hours of cooking is possible.
	Operates in Thawing (Defrost) mode. Up to 8 hours of operation is possible.
	Lower resistance, fan and turbo work together. Recommended temperature is 150°C. Allows cooking from 45°C to 230°C. Up to 4 hours of cooking is possible.
	Upper resistance, fan and turbo work together. Recommended temperature is 150°C. Allows cooking from 45°C to 230°C. Up to 4 hours of cooking is possible.

WARNING: A maximum of 10 hours of cooking can take place in all cooking functions if time settings other than the recommended cooking times are desired.

Manual cooking

Thanks to the control system and previously set temperatures, your oven is very easy to use. The steps to follow to start cooking are described below.

1. Press on/off button () to turn on the oven. (see figure 11) All symbols flash when the oven is switched on. (see fig. 12) The function selection becomes available. (see figure 13)

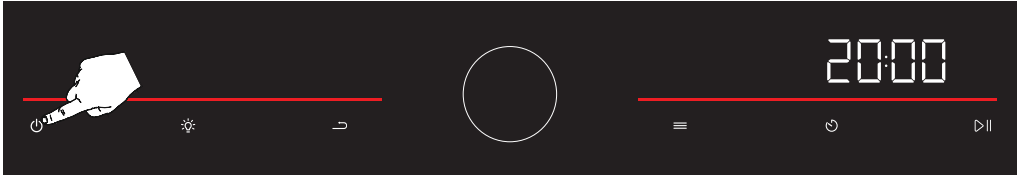


Figure 11

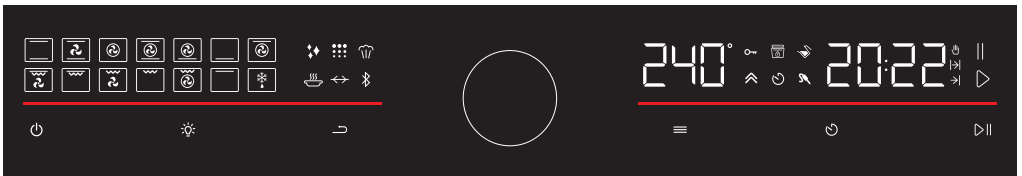


Figure 12

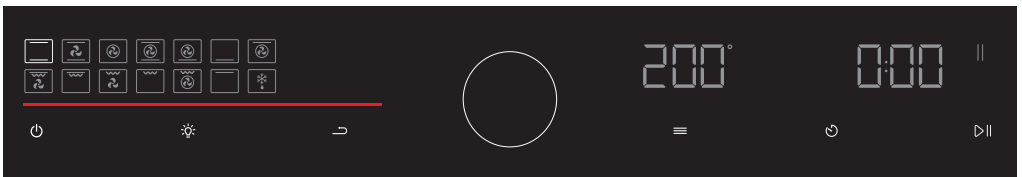


Figure 13

2. In the "Cooking" menu, the display of the active setting first changes to the cooking functions, which can be switched between by pressing the direction keys up or down. (see figure 14) Press the confirm button 1 once to select the desired cooking function.

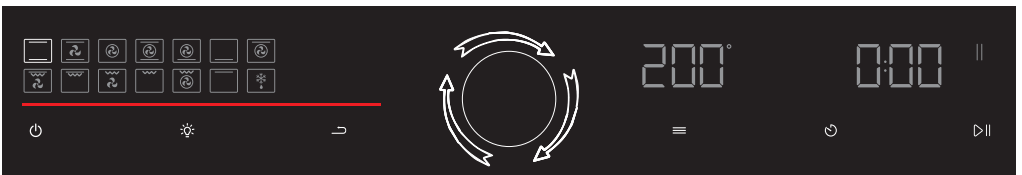


Figure 14

WARNING: The temperature values in the temperature status indicator are the recommended temperature values.

3. After pressing the button, the active setting indicator switches to the temperature indicator. (see figure 15) The desired temperature value is set within the specified limits by pressing the or keys. (see figure 16) Press the confirm button once to approve the desired temperature. (see figure 17)

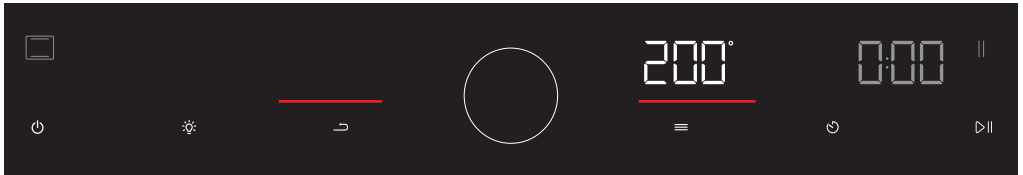


Figure 15

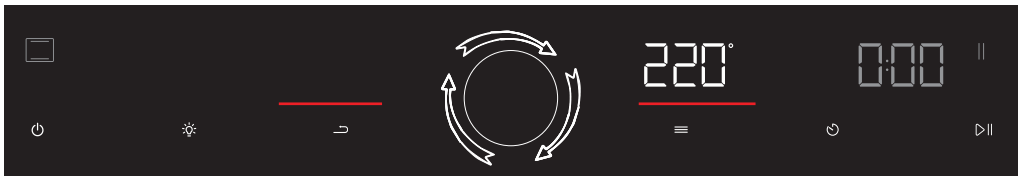


Figure 16

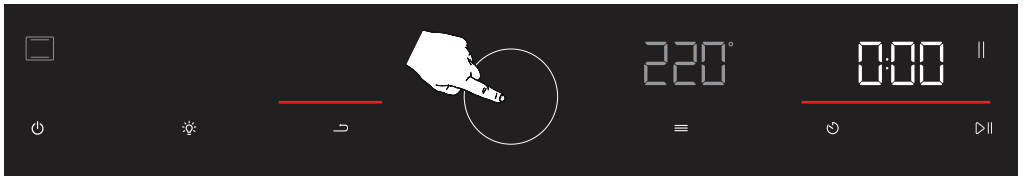


Figure 17

WARNING: Using the temperature indicator, temperature changes can be made between the maximum and minimum temperatures determined at intervals of 5 °C.

4. After pressing the approval () button, the active setting indicator switches to the time indicator. (see figure 18) The desired temperature value is set within the specified limits by pressing the or keys. (see figure 19) Press the confirm button () once to approve the cooking time. (see figure 20)

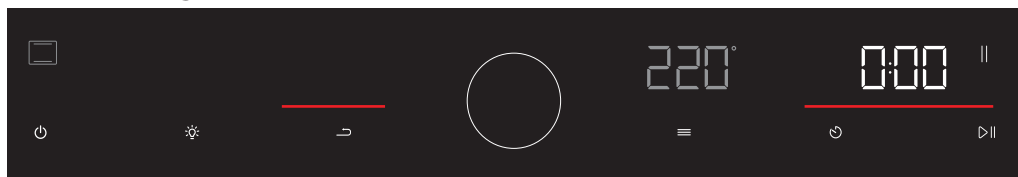


Figure 18

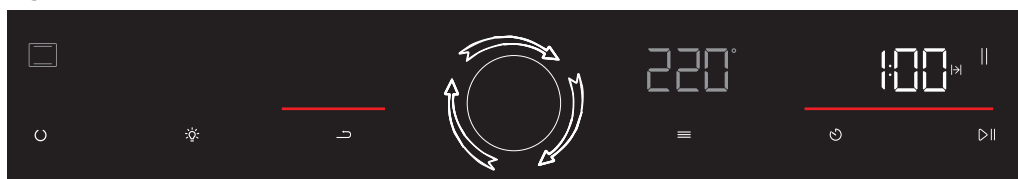


Figure 19

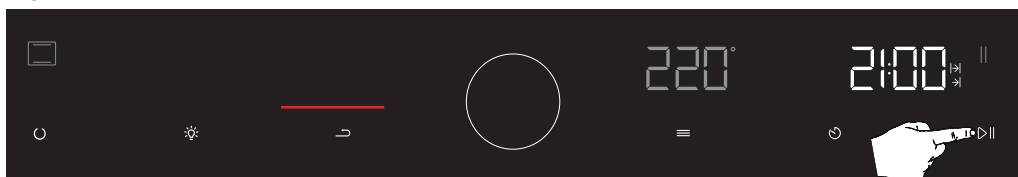


Figure 20

WARNING: If the temperature inside the oven is above 70 °C when the oven is switched off or there is no active cooking, **hot** a warning appears on the display.

WARNING: Warning signal will be emitted for 5 minutes, if no button is pressed when cooking is complete.

Normal cooking

It is used when it is desired to start cooking immediately. Select the desired cooking function and press and hold the start/stop button (▶||). (see figure 21) With the settings ready, the cooking process starts.

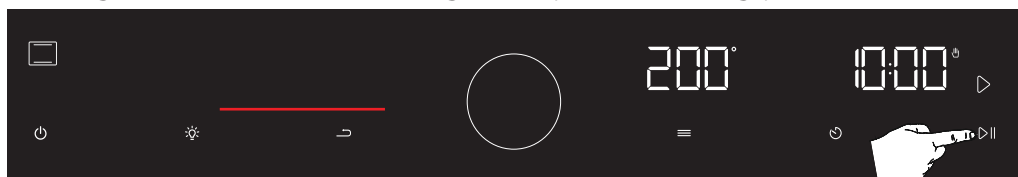


Figure 21

Note: Simply press and hold return button for (↶) 2 seconds to cancel cooking completely.

Note: Press and hold the confirmation button (▶||) to stop or restart the cooking process.

WARNING: If the temperature inside the oven is above 70 °C when the oven is switched off or there is no active cooking, **hot** a warning appears on the display.

WARNING: Warning signal will be emitted for 5 minutes, if no button is pressed when cooking is complete.

Time-shift cooking

This method is used when the food is asked to be cooked and ready at a certain time in the future. For time-shift cooking, you can follow the example below.

Example:

Let the time of the day be 12.00. (see figure 22)

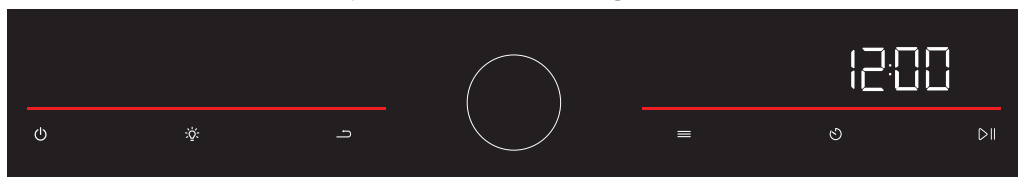


Figure 22

After setting the cooking function and temperature (see Manual cooking), the cooking time is set to 10 minutes by pressing the up or down button. (see figure 23)

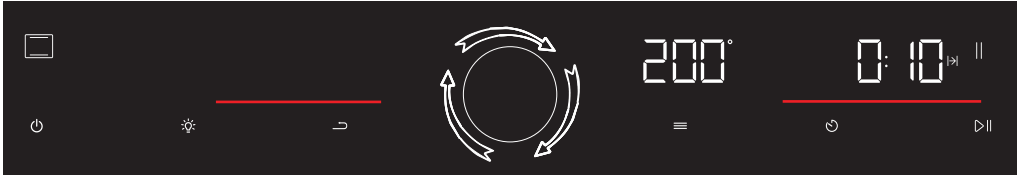


Figure 23

Press the Confirm button once to enter the time-shift cooking function. (See Fig. 24) Let's cook by delaying the cooking time we have set as 12:10 for 20 minutes:

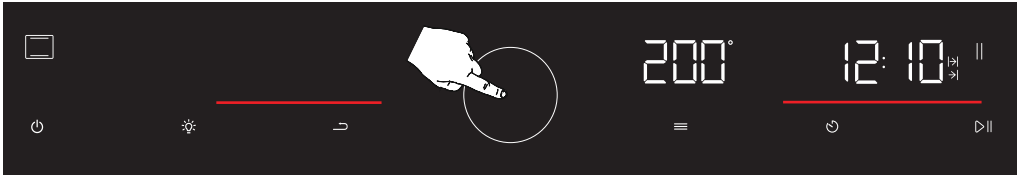


Figure 24

Time is shifted by pressing or keys and time is adjusted at which the cooking will end. (see figure 25)

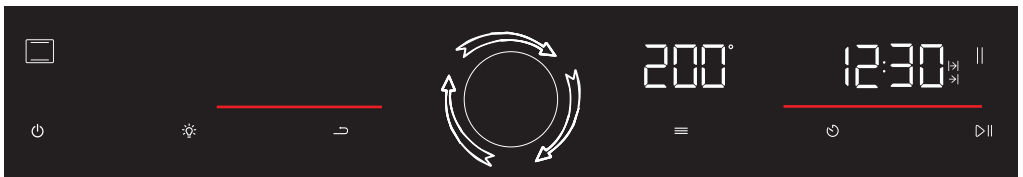


Figure 25

Press the button once to confirm the set time. (see figure 26)

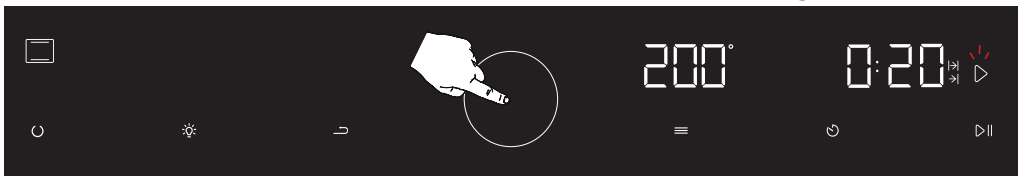


Figure 26

Note: Each time the or keys are pressed, there is a 5-minute increase in the minute zone.

Cooking starts when 10 minutes, which is the cooking time, are left on the clock display, and the screen is displayed as follows. (see figure 27)

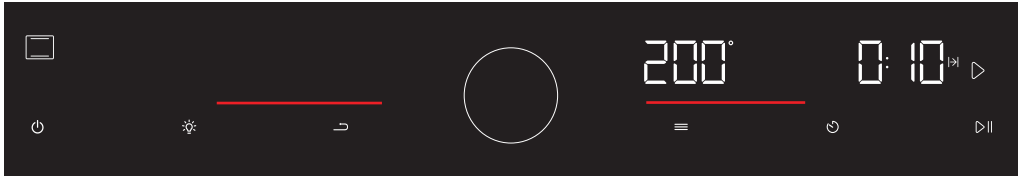





Figure 27







Note: Simply press and hold return button () 2 seconds to cancel cooking completely.

Note: Press and hold the confirmation button () to stop or restart the cooking process.

Note: To change the cooking settings; press the back button () after stopping the cooking and the active setting display switches to the time display, the temperature display and the cooking functions, respectively. Changes can be made to the cooking menu again in the desired settings.

Special functions

This menu includes 6 special functions. When the oven is open, the menu key can be pressed 1 times on the screen to enter into the special functions menu.

	<p>* Steam cleaning function</p> <ul style="list-style-type: none">Operates at 70 °C for 30 minutes.
	<p>* Pyrolytic cleaning function</p> <ul style="list-style-type: none">This function is used to clean the oven at high temperatures.The maximum working time is 3 hours.
	<p>* Steam cooking function</p> <ul style="list-style-type: none">Using this mode, you can do steam cooking.The maximum working time is 10 hours.
	<p>* Keep warm function</p> <ul style="list-style-type: none">This function is used to keep the oven warm.Recommended temperature is 70°C. The temperature may be set from 45 °C to 100 °C.The maximum working time is 6 hours.
	<p>* Chicken roast function</p> <ul style="list-style-type: none">It is used for the food intended to be cooked by rotating.The maximum working time is 1 hours.
	<p>* Bluetooth function</p> <ul style="list-style-type: none">This is the function used for remote control of the oven.Works in sync with a phone app.Specific oven checks can be made via the phone app.

* Steam cleaning function

It allows the removal of softened dirt thanks to the steam that forms in the oven.

Here are a few steps to take before starting steam cleaning:

1. Remove all accessories from the oven.
2. Put half a litre of water on the tray and place the tray at the bottom of the oven.
3. Start the steam cleaning function.
4. After the oven is operated for 30 minutes, open the lid and wipe the inner surfaces of the oven with the help of a wet cloth.
5. For dirt that does not come out, clean the oven using dishwashing detergent, warm water, and a soft cloth and dry the area you have cleaned with the help of a dry cloth.

To adjust the steam cleaning function;

Special functions menu is selected by pressing the menu key (☰) once on the screen. (see figure 28)



Figure 28

In the special functions menu, select the steam cleaning function by turning the rotary button. (see figure 29)

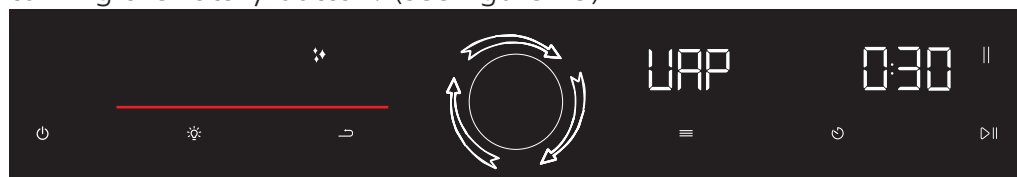


Figure 29

Press the confirm button once to confirm the steam cleaning function selection. (see figure 30)

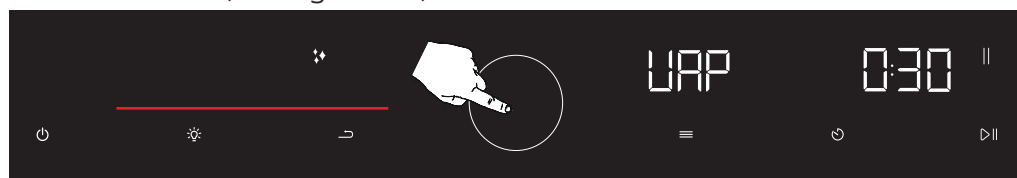


Figure 30

After confirming the selection, press and hold the confirm button (▶) to start the steam cleaning function. (see figure 31)

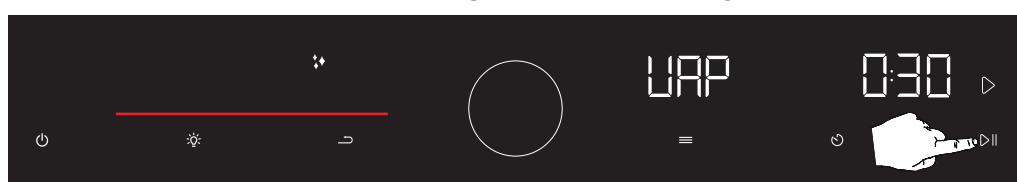


Figure 31

WARNING: Steam cleaning mode cannot be selected when the oven is above 100 °C.

* Pyrolytic cleaning function

The pyrolytic cleaning function removes all food residues at a very high temperature (approx. 460 °C). During the cleaning process, smoke is released through the filters.

You can choose from 3 pyrolytic cleaning levels.

Level	Cleaning Class	Time
P1	Slightly dirty	1 hour 30 Minutes
P2	Medium	2 hours
P3	Very dirty	3 hours

Heavy soiling requires the selection of a high pyrolytic cleaning level. It is not necessary to switch on the pyrolytic cleaning function after every cooking. The pyrolytic cleaning function should be switched on when non-wipeable food residues build up. (1 to 2 times per year is recommended).

WARNING: Before starting pyrolytic cleaning, remove all removable oven accessories. (wire grill, wire rack, telescopic rail, tray, etc.).

WARNING: Greasy food residues, pieces of meat and broth in particular can catch fire. Wipe out the inside of the oven with a damp cloth before starting the pyrolytic cleaning function.

To start the pyrolytic cleaning function;

Special functions menu is selected by pressing the menu key (☰) once on the screen. (see figure 32)

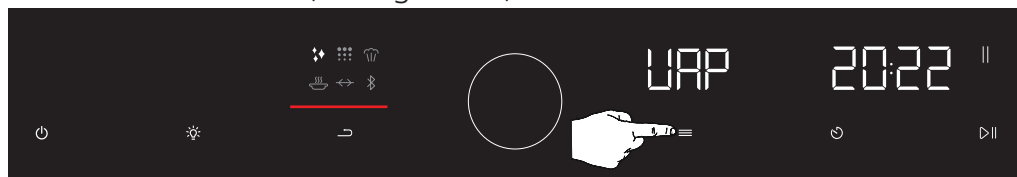


Figure 32

In the special functions menu, select the pyrolytic cleaning function by turning the rotary button. (see figure 33)

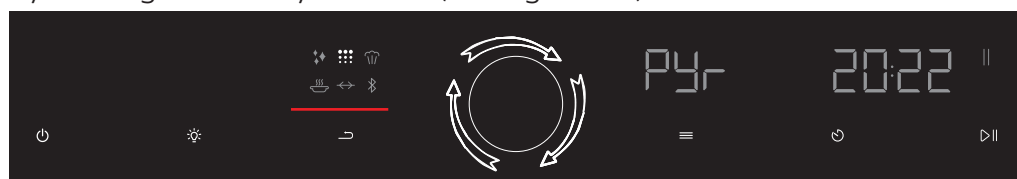


Figure 33

Press the confirmation button once to confirm the selection of the pyrolytic cleaning function. (see figure 34)

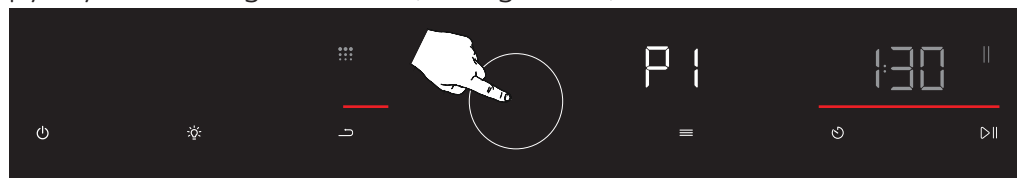


Figure 34

After selecting the pyrolytic cleaning function, press the up or down button to choose between the pyrolytic cleaning levels shown on the display. (see figure 35)

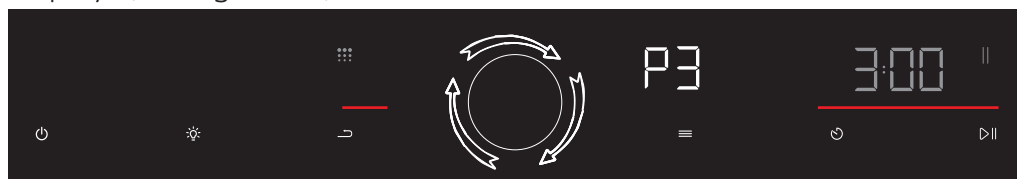


Figure 35

Press the confirmation button once to confirm the pyrolytic cleaning level selection and, after 10 seconds, the door is locked and the pyrolytic cleaning function starts. (see figure 36)

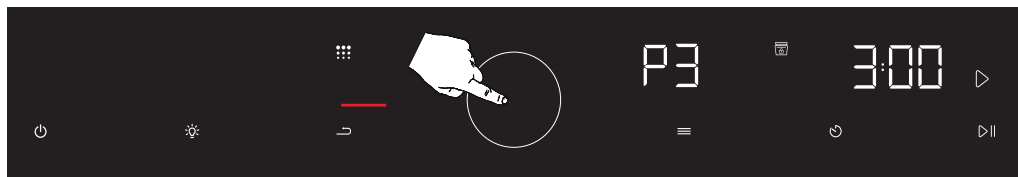


Figure 36

WARNING: The oven door must be closed to start the pyrolytic cleaning function. When the oven door is open, the display shows **door** (see figure 37)

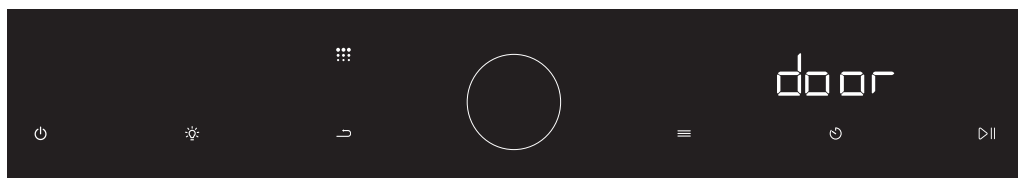


Figure 37

WARNING: The oven door is automatically locked when pyrolytic cleaning starts. Never open the oven door by force!

WARNING: When pyrolytic cleaning is finished, the oven door remains locked until the temperature inside the oven has dropped to a safe level. The display is as shown in the figure below. (see figure 38)

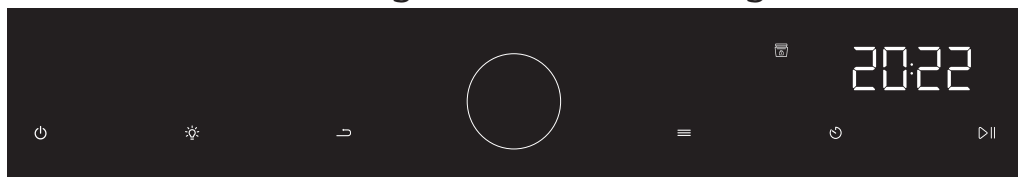



Figure 38



WARNING: During pyrolytic cleaning, the temperature inside the oven reaches approx. 460 °C. Never try to open the oven door. To open the oven door, wait until the lock symbol on the display disappears. Open the oven door after the oven has cooled down.

WARNING: Keep children and pets away during operation.

WARNING: During pyrolytic cleaning the temperature inside the oven reaches a temperature of about 460 °C and the grease and food residues inside the oven burn until they decompose into ashes. In this case, a dense smoke may occur. Ventilate the kitchen thoroughly during pyrolytic cleaning. Do not remain in the room for a long time. Keep children and pets away.

WARNING: When the oven has cooled down completely, wipe the inside of the oven with a damp cloth.

* Steam Supported Cooking Function

Because it is not cooked in water, vitamins and minerals are retained during steam cooking.

Steam-assisted cooking preserves the flavours of the food better than normal cooking. Also, foods retain their fresh and natural colours this way.

Here are a few steps to take before starting steam cooking:

Special functions menu is selected by pressing the menu key (☰) once on the screen. (see figure 39)



Figure 39

In the special functions menu, select the steam assisted cooking function by turning the rotary button. (see figure 40)

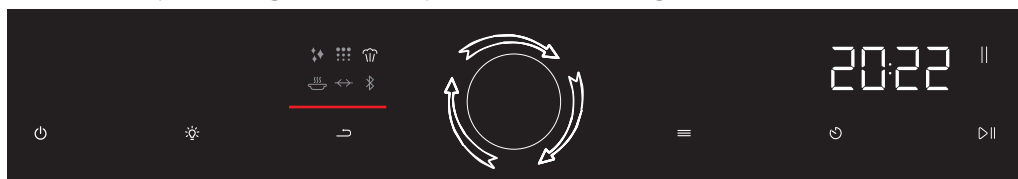


Figure 40

Press the confirmation button once to confirm the steam cooking function selection. (see figure 41)

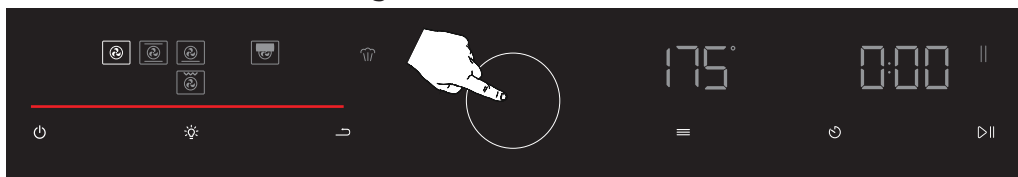


Figure 41

After selecting the steam cooking function, press the up or down buttons to choose between the cooking functions shown on the display. (see figure 42)

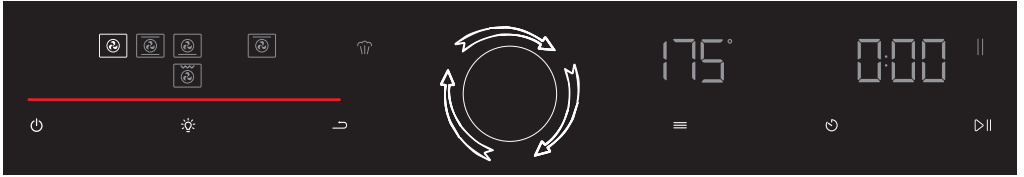


Figure 42

Press the button once to confirm the selection of position. (see figure 43)

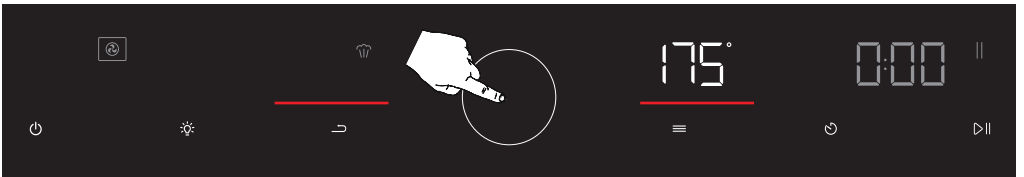


Figure 43

After selecting the cooking function, the cooking temperature is selected by turning the rotary button. (see figure 44)

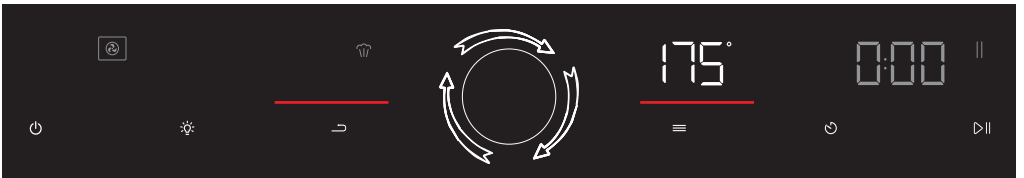


Figure 44

Press the rotary button 1 time to confirm the cooking temperature selection. (see figure 45)

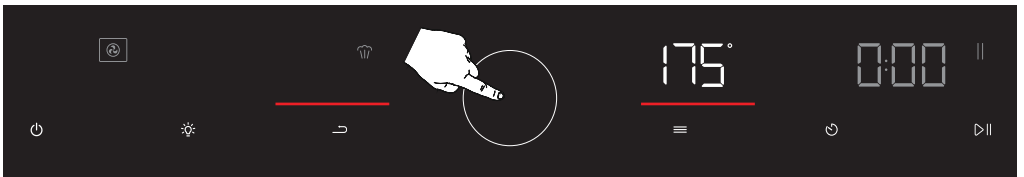


Figure 45

After selecting the cooking temperature, the cooking time is set by turning the rotary button. (see figure 46)

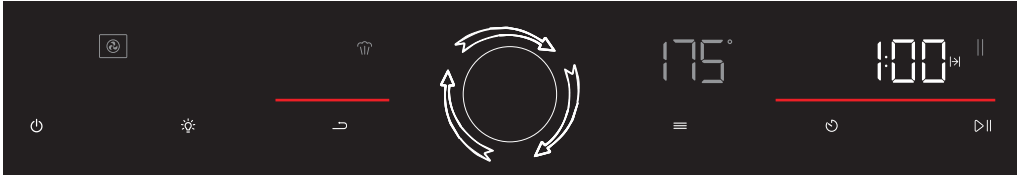


Figure 46

Press the rotary button 2 times to confirm the cooking time selection. If desired, it is also possible to do time-shift cooking. (see fig. 47) For more information, see the section on time-shift cooking.

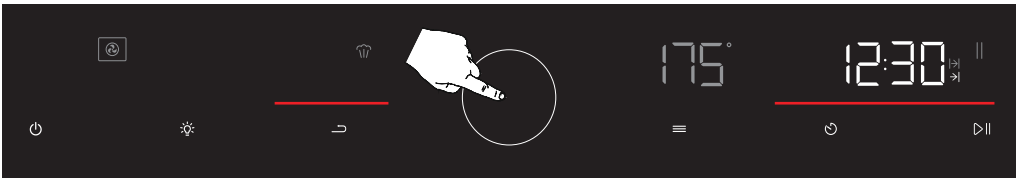


Figure 47

After all settings have been made, press the start/stop button (▶||) once to start the steam assisted cooking function. (see figure 48)

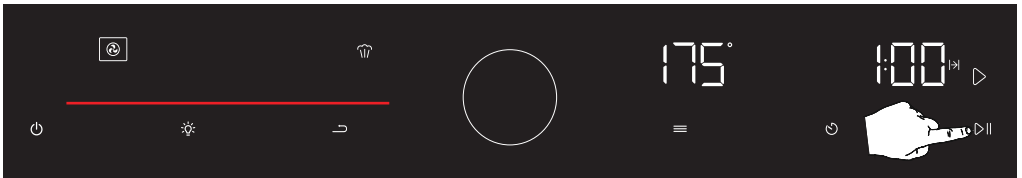


Figure 48

WARNING: If no time setting is made, the oven will operate according to the maximum cooking times in the cooking function indicators and features table.

* Keeping warm function

This function is used to keep the oven warm.


Special functions menu is selected by pressing the menu key () once on the screen. (see figure 49)



Figure 49

In the special functions menu, rotate the rotary knob to select the keep warm function. (see figure 50)

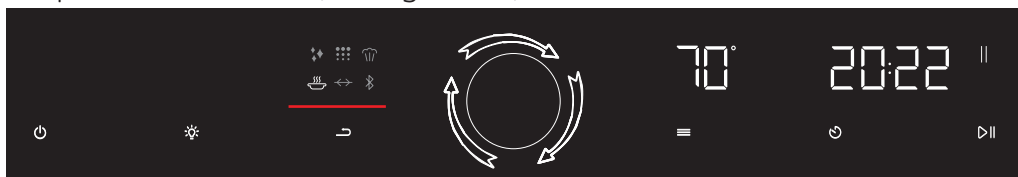


Figure 50

Press the button once to confirm the selection of the keeping-warm time. (see figure 51)

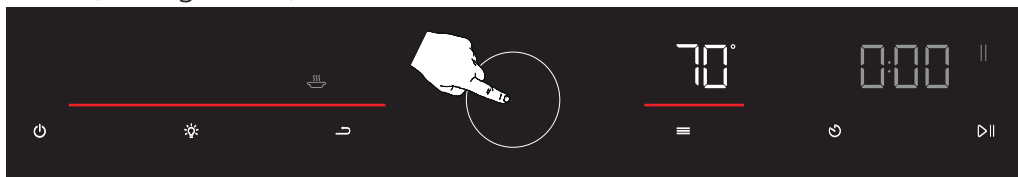


Figure 51

After selecting the keep warm function, the temperature is selected by turning the rotary button. (see figure 52)

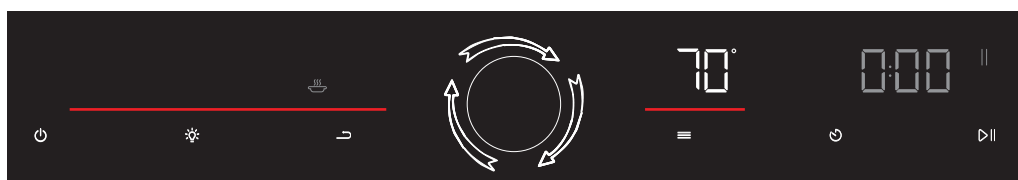


Figure 52

Press the rotary button 1 time to confirm the temperature selection. (see figure 53)

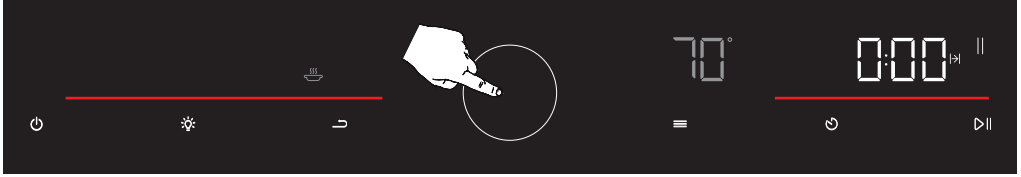


Figure 53

After selecting the temperature, rotary button is rotated to set the keep warm time. (see. figure 54)

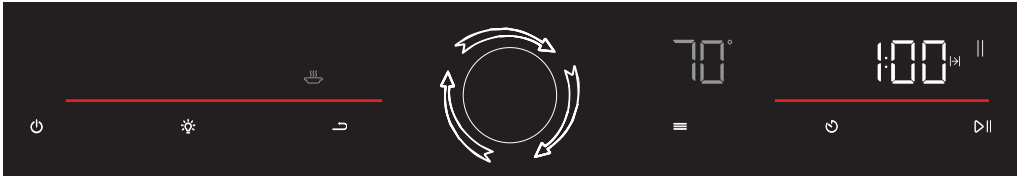


Figure 54

Press the button once to confirm the selection of the keeping-warm time. (see figure 55)

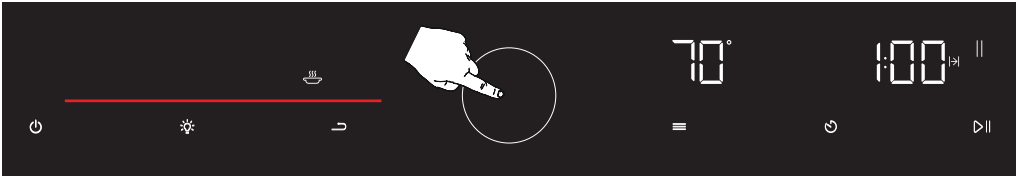


Figure 55

After all settings have been made, press the start/stop button (▶||) 1 time to start the keep warm function. (see figure 56)

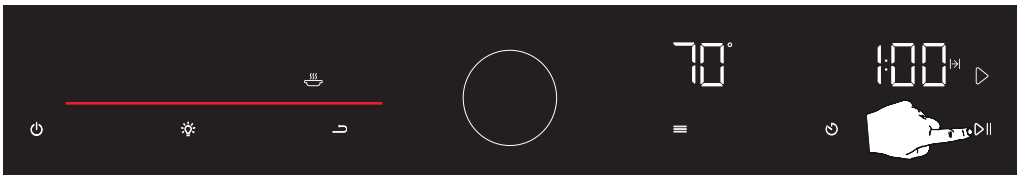





Figure 56

WARNING: Keeping warm mode cannot be selected when the oven is above 100 °C.

* Chicken roast function ↔

It is used for the food intended to be cooked by rotating. (For example; fowls)

Chicken roast function display and feature chart

* 	Upper resistance, grill and chicken roast work together. Recommended temperature is 200°C. Allows cooking from 120°C to 230°C. Up to 1 hours of cooking is possible.
* 	Grill, fan and chicken roast work together. Recommended temperature is 175°C. Allows cooking from 120°C to 230°C. Up to 1 hours of cooking is possible.
* 	Upper resistance, grill, fan and chicken roast work together. Recommended temperature is 185°C. Allows cooking from 120°C to 230°C. Up to 1 hours of cooking is possible.

Special functions menu is selected by pressing the menu key (☰) once on the screen. (see figure 57)



Figure 57

In the special functions menu, rotate the rotary button to select the rotisserie chicken function. (see figure 58)

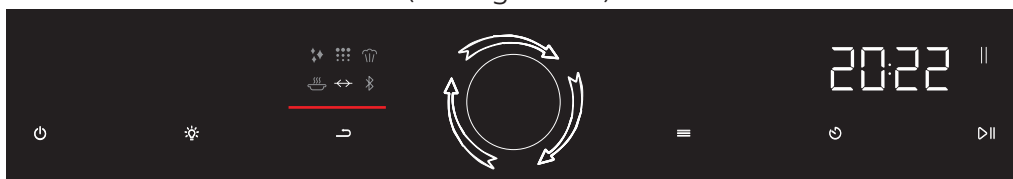


Figure 58

Press the rotary button 1 time to confirm the selection of the rotisserie function. (see figure 59)

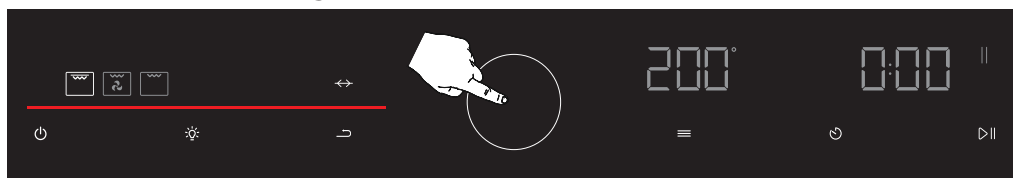


Figure 59

After selecting the chicken rotation function, the rotary button is rotated to select between the cooking functions displayed on the screen. (see figure 60)

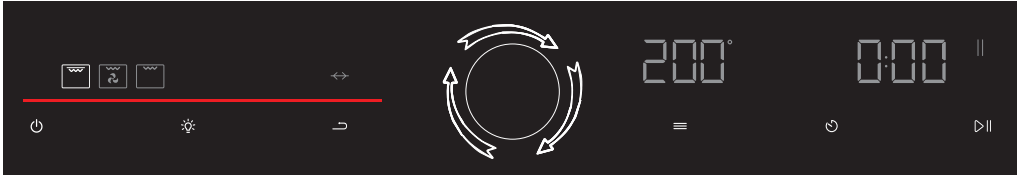


Figure 60

Press the button once to confirm the selection of position. (see figure 61)

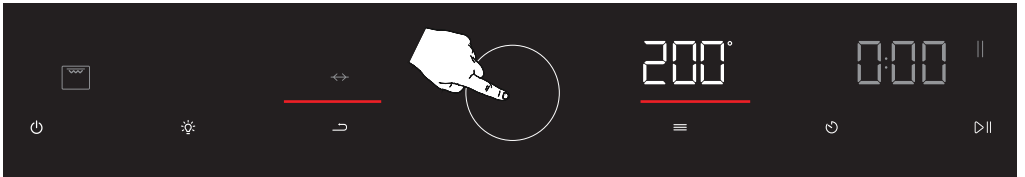


Figure 61

After selecting the cooking function, the rotary button is rotated to select the temperature (see fig. 62)

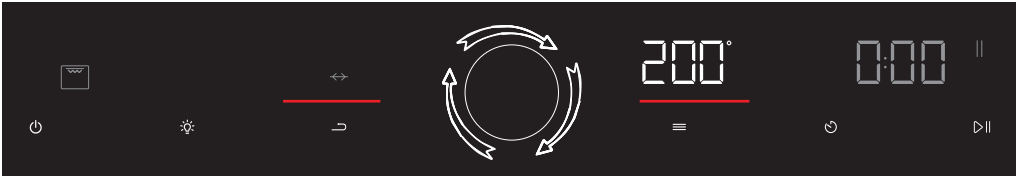


Figure 62

Press the rotary button 1 time to confirm the temperature selection. (see figure 63)

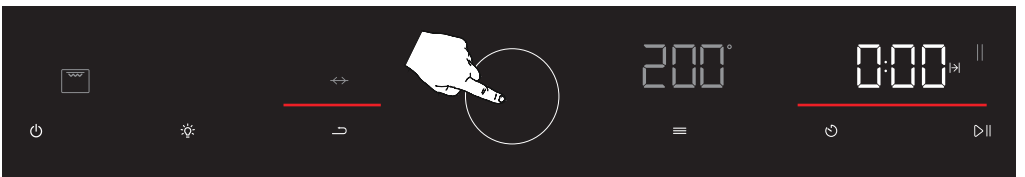


Figure 63

After selecting the temperature, the rotary button is rotated and the chicken turning time is set. (see figure 64)

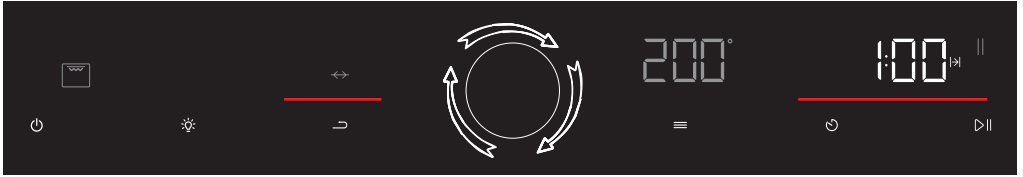


Figure 64

Press the rotary button twice to confirm the cooking time selection. If desired, it is also possible to do time-shift cooking. For detailed information, see the section on time-shift cooking. (see figure 65)

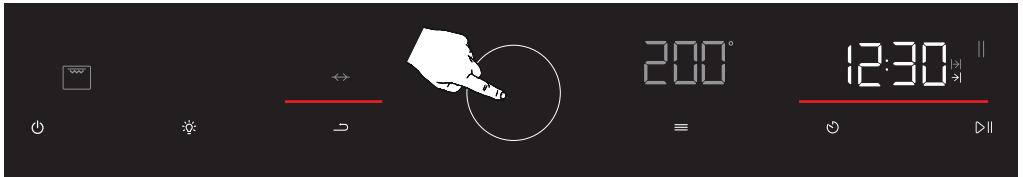


Figure 65

After all settings have been made, press the start/stop button (▶||) 1 time to start the rotisserie function. (see figure 66)

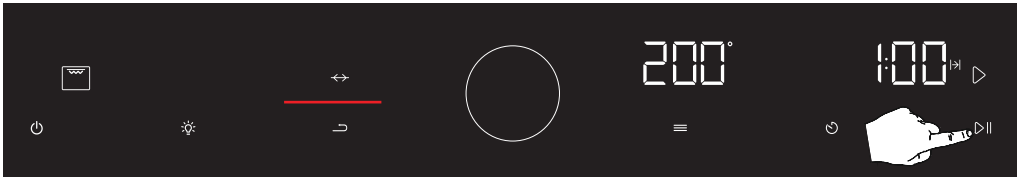


Figure 66



* Bluetooth function

Settings

Child Lock Setting

The child lock can be used to prevent situations such as accidentally activating the oven by tapping the keys or stopping the running program.

To activate the child lock;

Press and hold the menu button () and the alarm button () simultaneously for 3 seconds. (see figure 67)

At the end of this step, the child lock will be activated. (see figure 68)



Figure 67

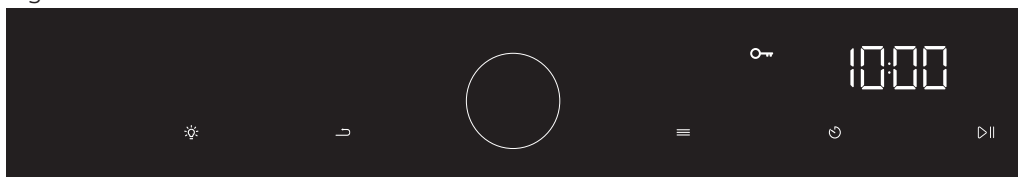


Figure 68

To cancel the child lock;


The child lock is cancelled by pressing and holding the menu button () on the display for 3 seconds. (see figure 69)




Figure 68

WARNING: Once the child lock is activated, the oven can be closed, but the oven cannot be opened without cancelling the child lock.

Favorite setting **FAU**

Cooking settings can be saved for reuse. Your oven has 10 favourite memories. Saving to favourites can be done in 2 ways:

1. Saving to favourites while cooking;

When the cooking function, cooking temperature and cooking time are set and cooking is active, long press the confirmation button () and stop cooking. (see figure 70)

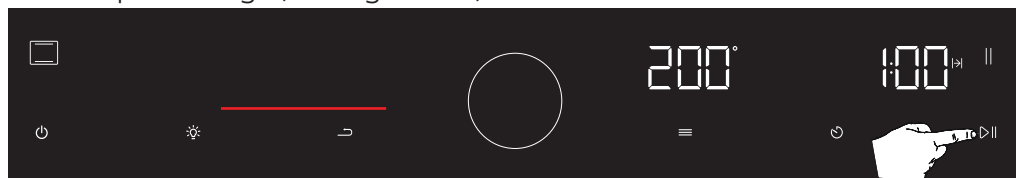


Figure 70

Press and hold the rotary button to select the favourites menu. (see figure 71)

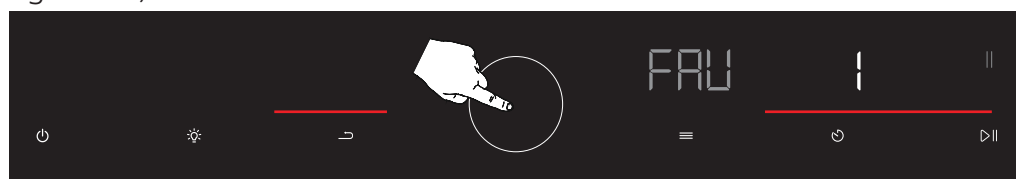


Figure 71

After selecting the Favourite menu, turn the rotary button to select the favourite number to which the cooking is to be added. (see figure 72)

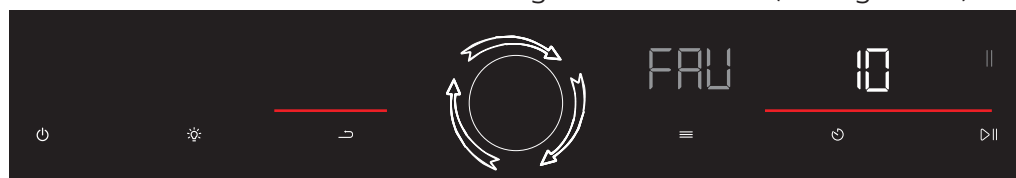


Figure 72

After selecting the favourite number, the cooking is added to the favourites by long pressing the rotary button. (see figure 73)

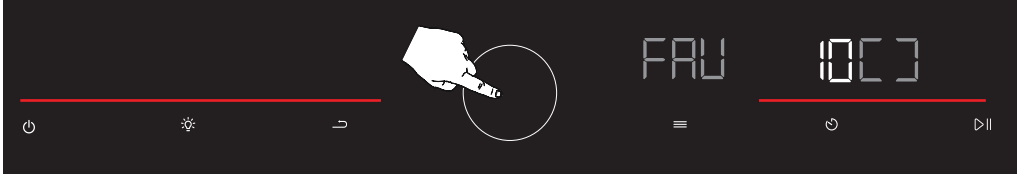


Figure 73

2. Save to favourites when cooking is complete;

Press and hold the rotary button to select the favourites menu. (see figure 74)

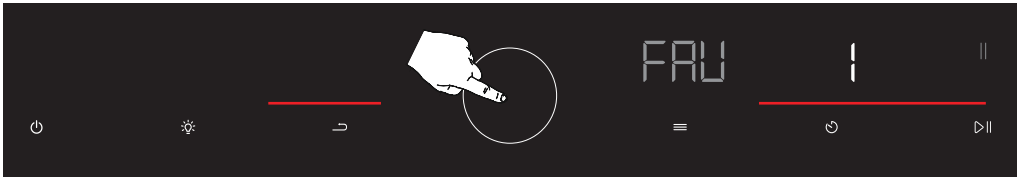


Figure 74

After selecting the Favourite menu, turn the rotary button to select the favourite number to which the cooking is to be added. (see figure 75)

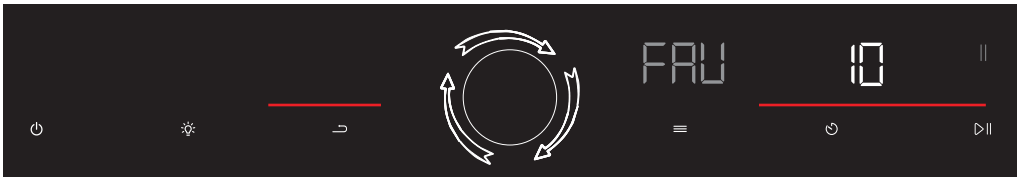


Figure 75

After selecting the favourite number, the cooking is added to the favourites by long pressing the rotary button. (see figure 76)

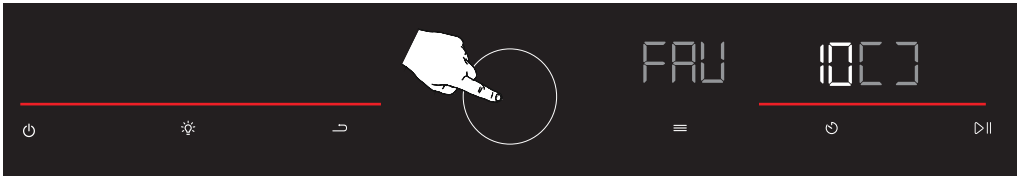


Figure 76

WARNING: To save the active cooking operation in a favourite, at least 1 minute must have elapsed after the time set for the cooking operation.

WARNING: 2 different favourites cannot be stored under the same favourite number.

Activating the favourite cooking operations;

Press the menu button (☰) on the display twice to select the settings menu. (see figure 77)



Figure 77

The preheating setting is selected by turning the rotating button. (see figure 78)

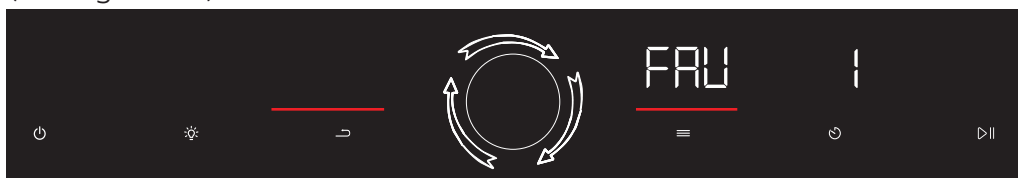


Figure 78

Pressing the rotary button 1 time confirms the selection of the favourite menu. (see figure 79)

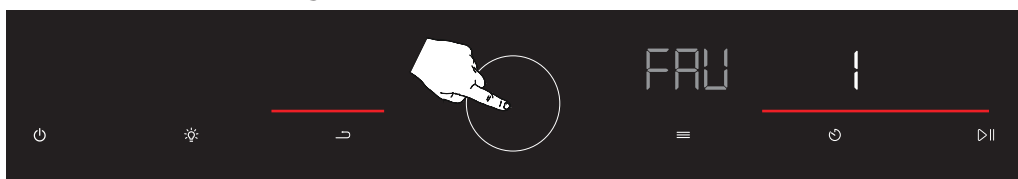


Figure 79

After confirming the favourite menu selection, the rotary button is turned to select the desired favourite number. (see figure 80)

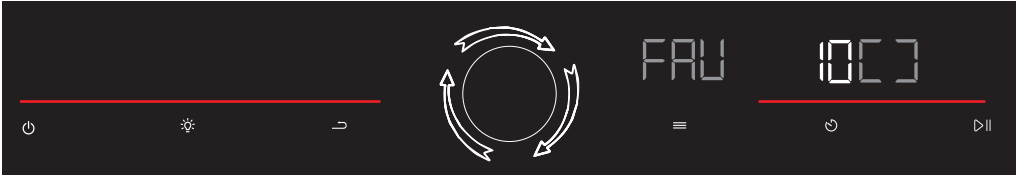


Figure 80

After selecting the favourite number, press the rotary button 1 time to confirm the favourite cooking selection. (see figure 81)

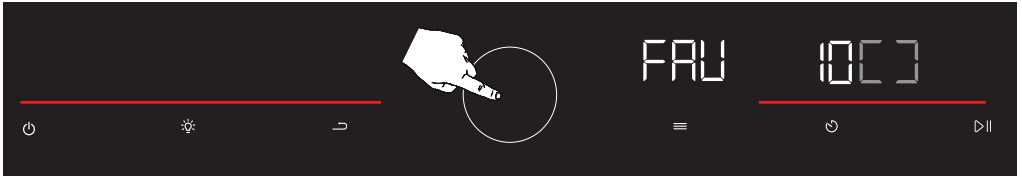


Figure 81

Then press and hold the confirmation button (▶▶) to start cooking the favourite. (see figure 82)

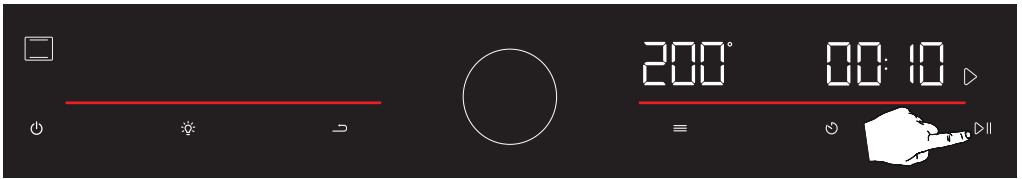


Figure 82

WARNING: The settings remain in the memory even if the power goes out.

WARNING: Favourite settings cannot be used for cooking with a meat probe.

Brightness setting **brt**

Press the menu button (☰) on the display twice to select the settings menu. (see figure 83)

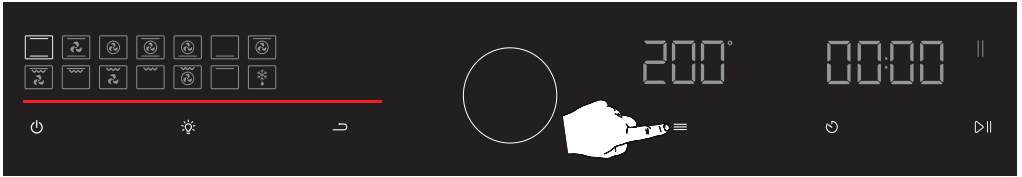


Figure 83

The brightness setting is selected by turning the rotary button. (see figure 84)

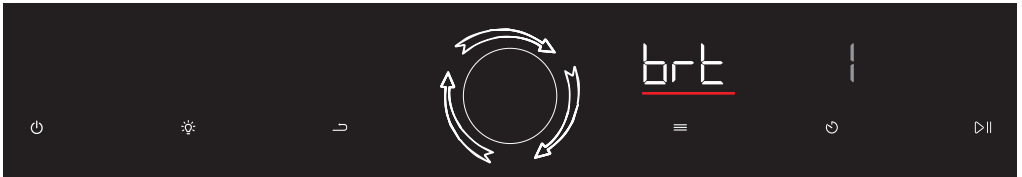


Figure 84

Press the rotary button 1 time to confirm the brightness setting. (see figure 85)

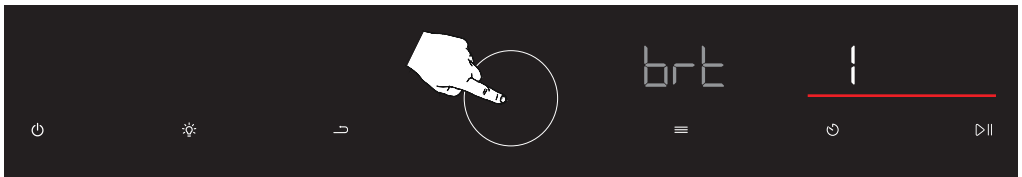


Figure 85

After the brightness setting selection is confirmed, the rotary button is rotated to select the brightness level in the range 1-3. (see figure 86)

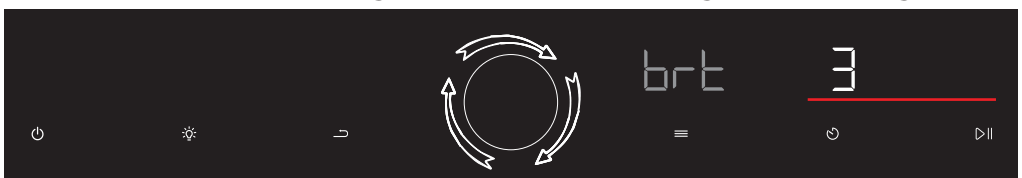


Figure 86

Pressing the rotary button 1 time confirms the bright level selection. (see figure 87)

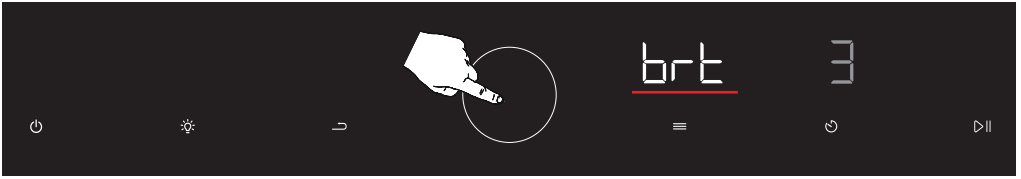



Figure 87

Reminder timer setting (Set alarm)

Press the Alarm key () to select the alarm set menu. (see figure 88)

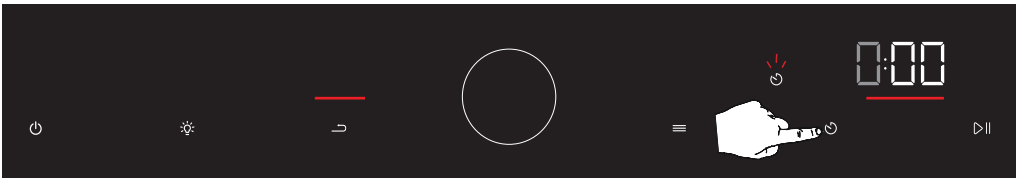


Figure 88

The minute duration is set by turning the rotary button. (see figure 89)

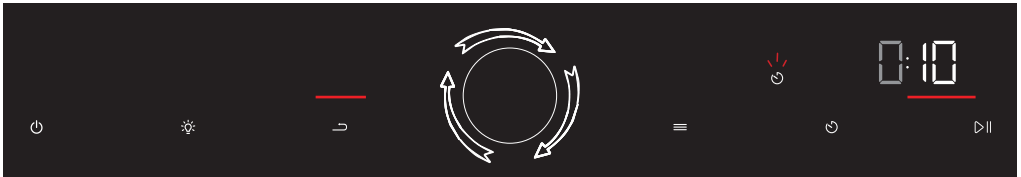


Figure 89

Press the button once to confirm the set time. (see figure 90)

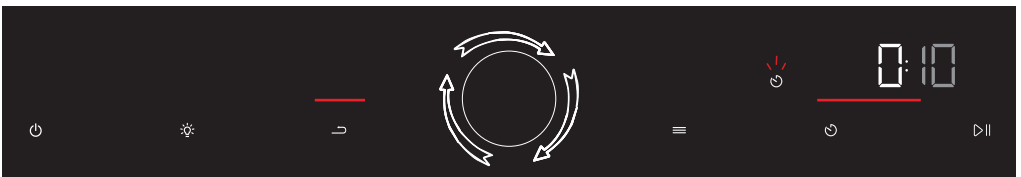


Figure 90

After the minute time is set, the hour time is set by turning the rotary button. (see figure 91)

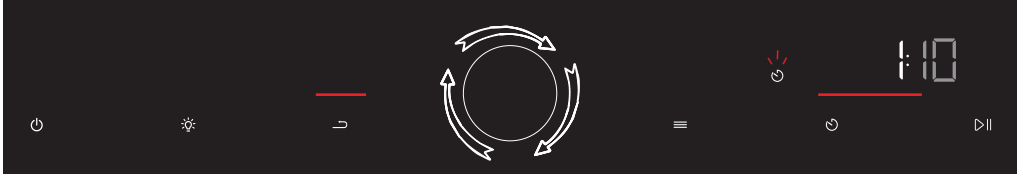


Figure 91

The set alarm time is confirmed by pressing the rotary button 1 time. (see figure 92)

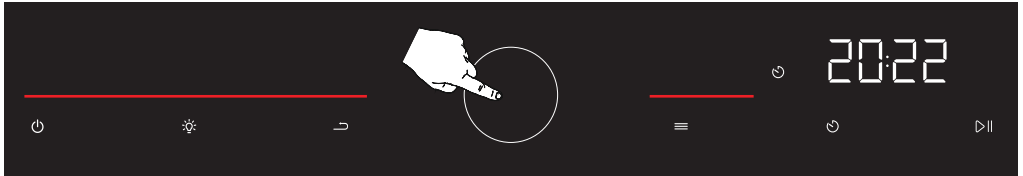


Figure 92

At the end of the alarm period, the time of day flashes with an audible warning. (see figure 93)

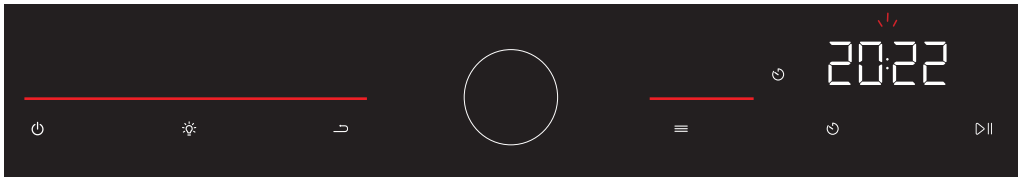


Figure 93

Note: To cancel the set alarm; press and hold the alarm button (🔔).

Note: The alarm can be silenced by pressing any key.

WARNING: The alarm can be set at most 23 hours 59 minutes.

WARNING: If no key is pressed when the alarm time is completed, an audible warning is given for 7 minutes.

Preheating (Boost) setting **bSt**

It is used to bring the temperature inside the oven to the desired level quickly.



Press the menu button () on the display twice to select the settings menu. (see figure 94)



Figure 94

The preheating () setting is selected by turning the rotating button. (see figure 95)

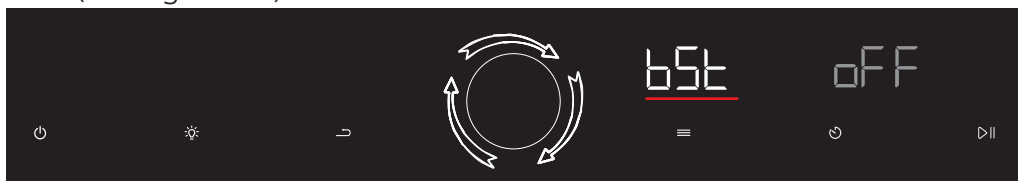


Figure 95

Press the rotary button 1 time to confirm the preheating () setting. (see figure 96)

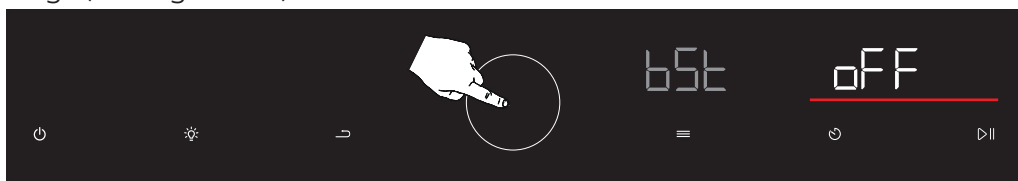


Figure 96

After the preheating () setting selection is confirmed, the rotary button is rotated to select the **on** position (see figure 97)

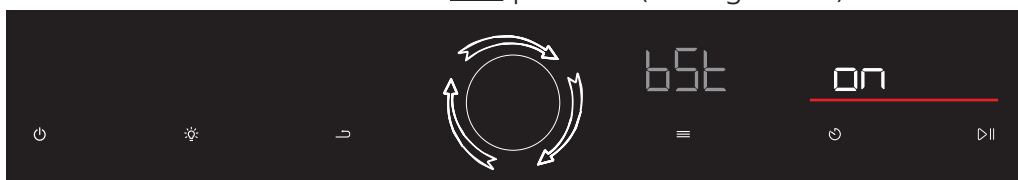


Figure 97

Press the button once to confirm the selection of **on** position. (see fig. 98) This activates the preheating (⏮).

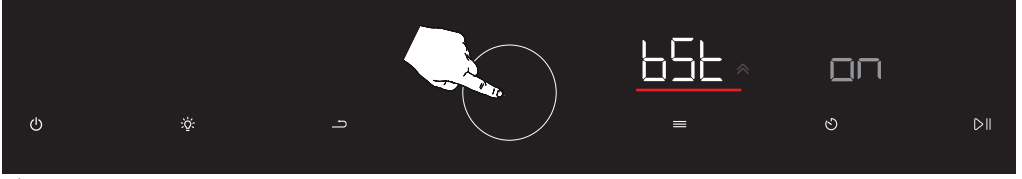


Figure 98

Preheating (⏮) can also be activated by pressing and holding the start/stop button (⏮) for a long time after the cooking settings have been completed and before confirming cooking or during active cooking. (see figure 99)

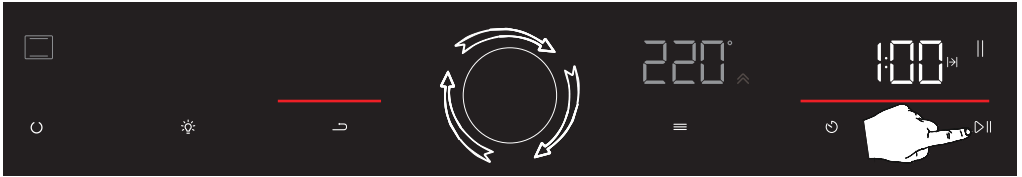


Figure 99

To switch off the preheating (⏮), rotate the rotary button to select position **off**. (see figure 100)

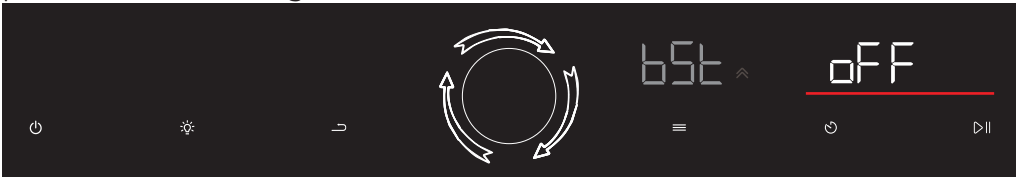


Figure 100

Press the button once to confirm the selection of **off** position. (see figure 101) Preheating (⏮) is thus deactivated.

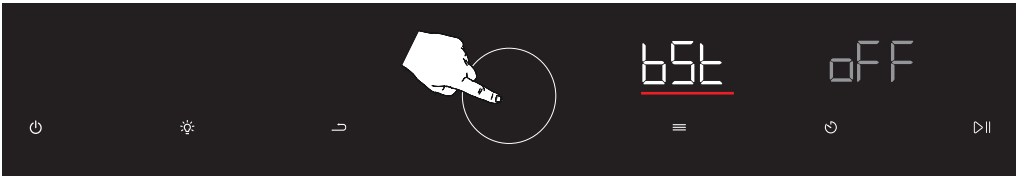


Figure 101

Preheating (▶) can also be deactivated by pressing and holding the start/stop button (⏏) for a long time after the cooking settings have been completed and before confirming cooking or while active cooking is in progress. (see figure 102)

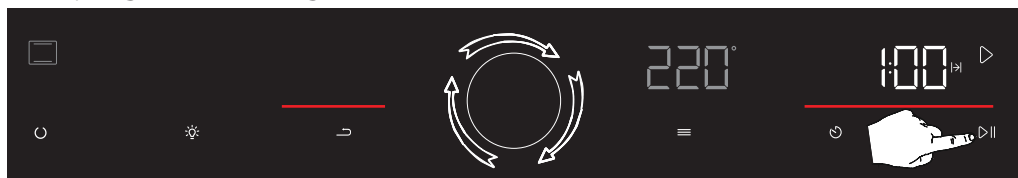


Figure 102

Note: When preheating is complete, the oven emits a short buzzer and the preheating (⏏) symbol disappears from the display.

Setting the Clock Hr

Press the menu button (≡) on the display twice to select the settings menu. (see figure 103)



Figure 103

The time setting is selected by turning the rotary button. (see figure 104)

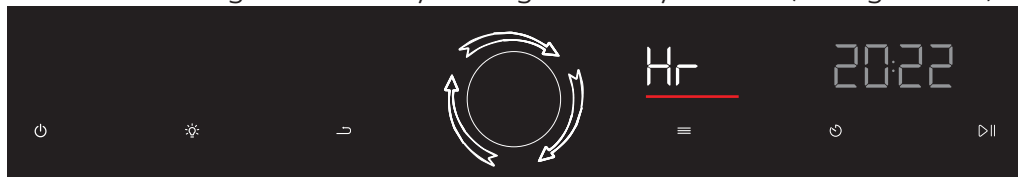


Figure 104

Press the rotary button 1 time to confirm the time setting. (see figure 105)

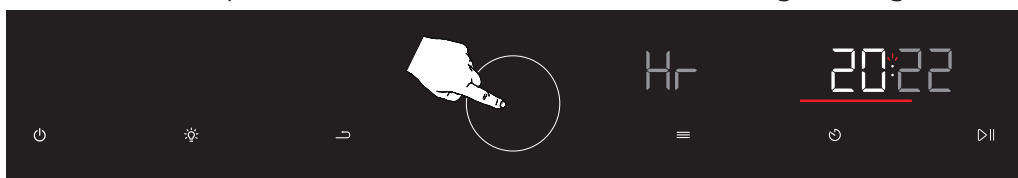


Figure 105

After confirming the time setting, rotate the rotary button to select the desired time. (see figure 106)

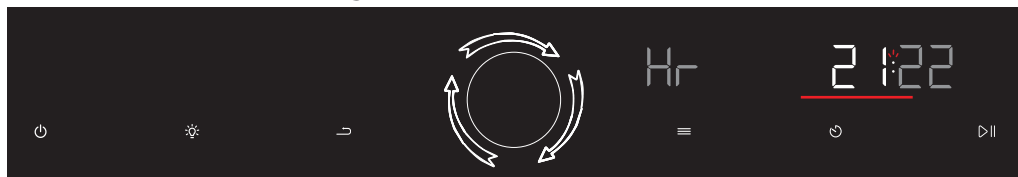


Figure 106

Press the rotary button 1 time to confirm the selected time. (see figure 107)

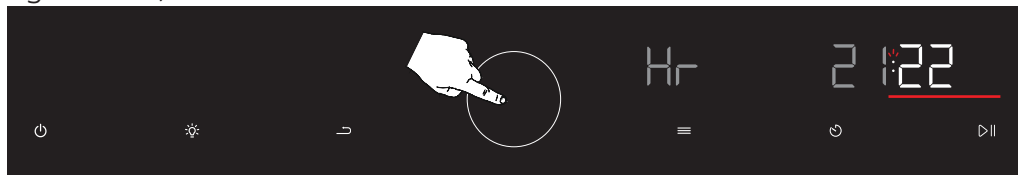


Figure 107

After the hour selection is confirmed, the desired minute selection is made by turning the rotary button. (see figure 108)

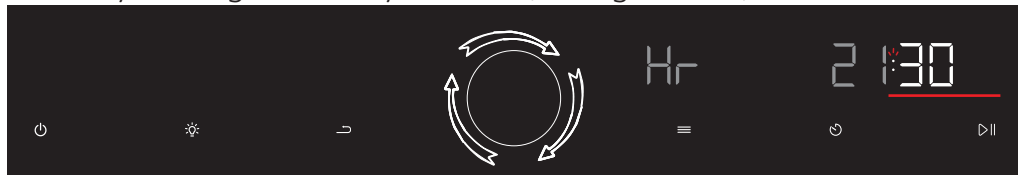


Figure 108

Press the rotary button 1 time to confirm the selected minute. (see figure 109)

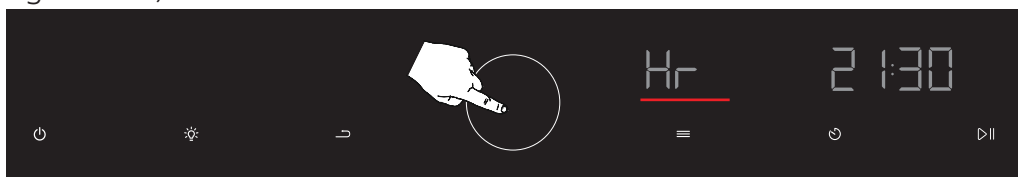


Figure 109

Note: The time of day was taken as 20.22.

Note: If no button is pressed, the setting mode will end automatically after 1 minute.

WARNING: Clock may only be set when there is no automatic cooking program.

Tone setting **ton**

Press the menu button (☰) on the display twice to select the settings menu. (see figure 110)



Figure 110

By turning the rotary button, the tone setting is selected. (see figure 111)

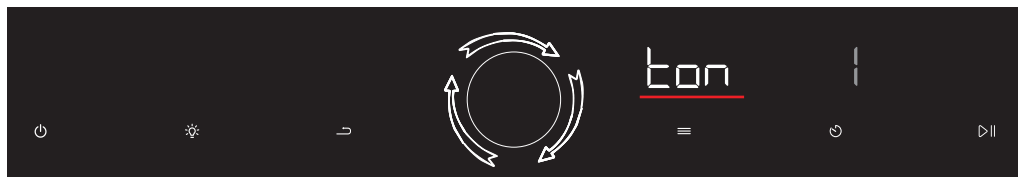


Figure 111

Press the rotary button 1 time to confirm the tone setting. (see figure 112)

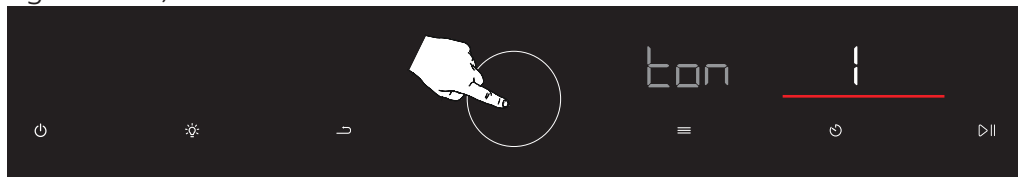


Figure 112

After confirming the tone setting selection, the rotary button is rotated to select the tone in the range 1-3. (see figure 113)

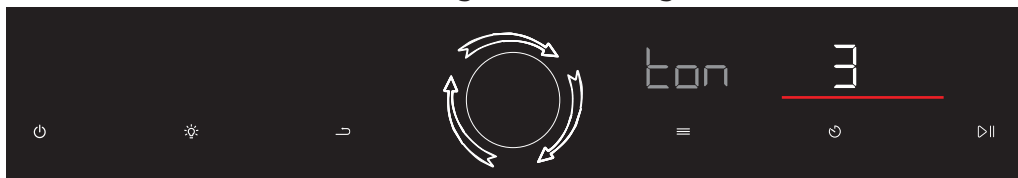


Figure 113

Press the rotary button 1 time to confirm the selected tone. (see figure 114)

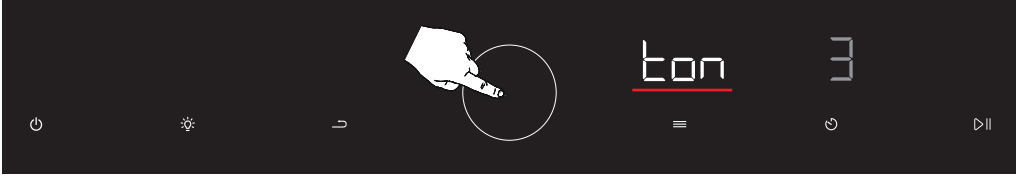


Figure 114

To turn the sound off completely, turn the rotating button to select the **OFF** position. (see figure 115)

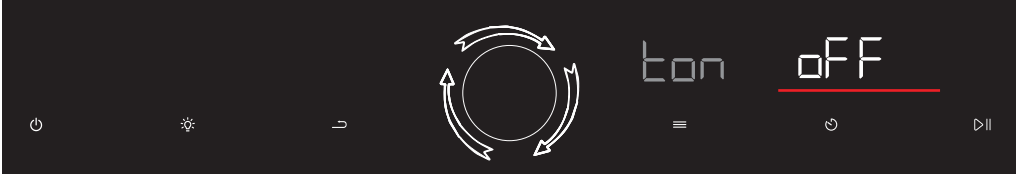


Figure 115

Pressing the rotary knob 1 time confirms the selection of position **OFF**. (see figure 116)

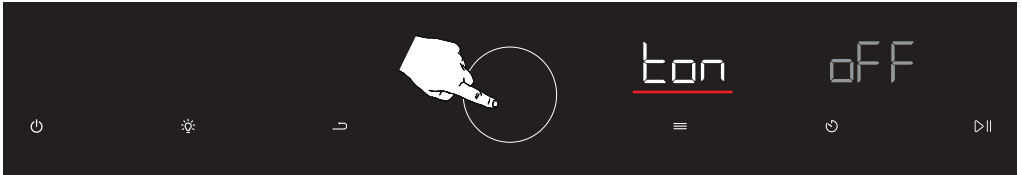


Figure 116

WARNING: The **OFF** position switches off button tones only. It does not affect warning sounds.

Setting time and temperature bars

Press the menu button (☰) on the display twice to select the settings menu. (see figure 117)



Figure 117

The bar setting is selected by turning the rotary button. (see figure 118)

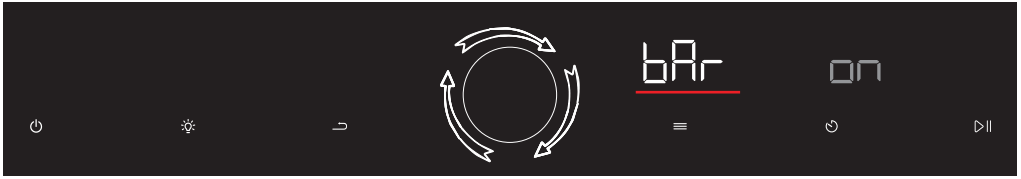


Figure 118

Press the rotary button 1 time to confirm the bar setting selection. (see figure 119)

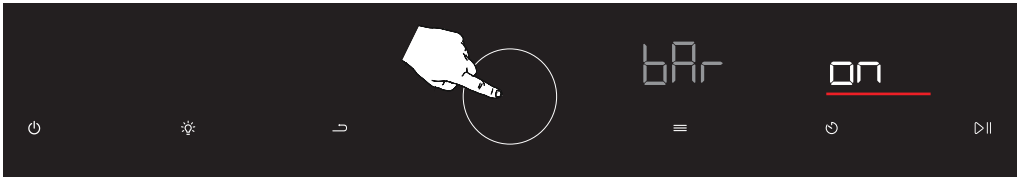


Figure 119

After the bar setting selection is confirmed, the rotary button is rotated to select the **on** **off** position. (see figure 120)

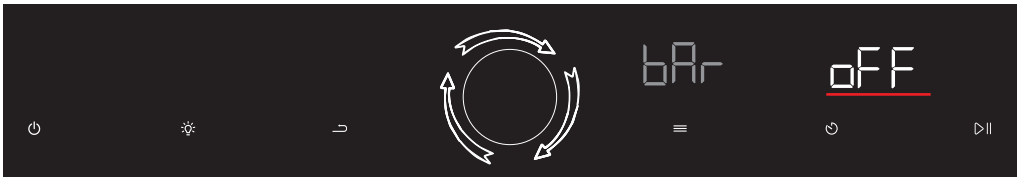


Figure 120

By pressing the rotary button 1 time, **on** **off** or position is confirmed. (see figure 121)

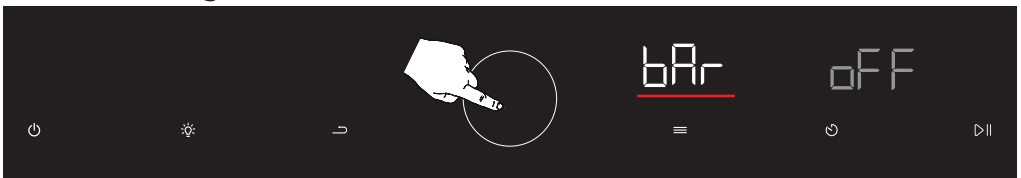


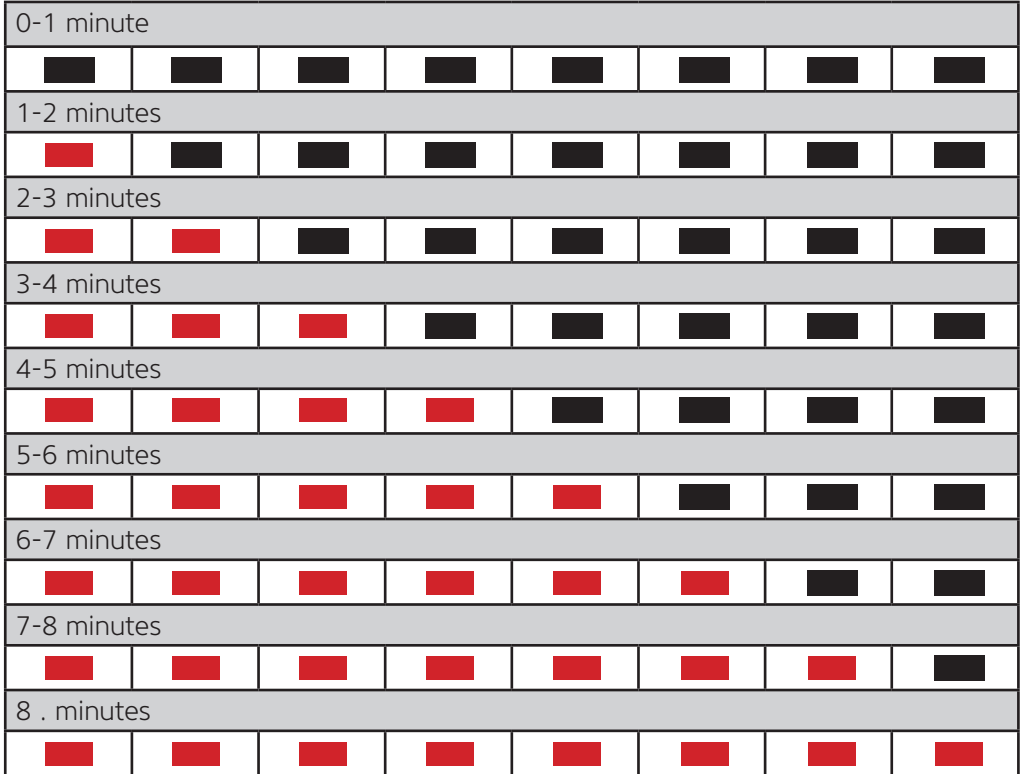
Figure 121

Note: When the oven is switched off, the bar appears on the display with the time of day in the bar position setting position **on**. In the bar position setting position **off**, only the time of day appears on the display.

Duration bar

The Duration bar is divided into , 8 equal parts. As the duration approaches the set time, the duration bar fills up from left to right.

For example, if the time is set to 8 minutes;



If only alarm is set, the duration bar shows the alarm duration.

If the alarm and cooking time are set, the time bar shows the cooking time. Indicates the alarm time after the end of the cooking time.

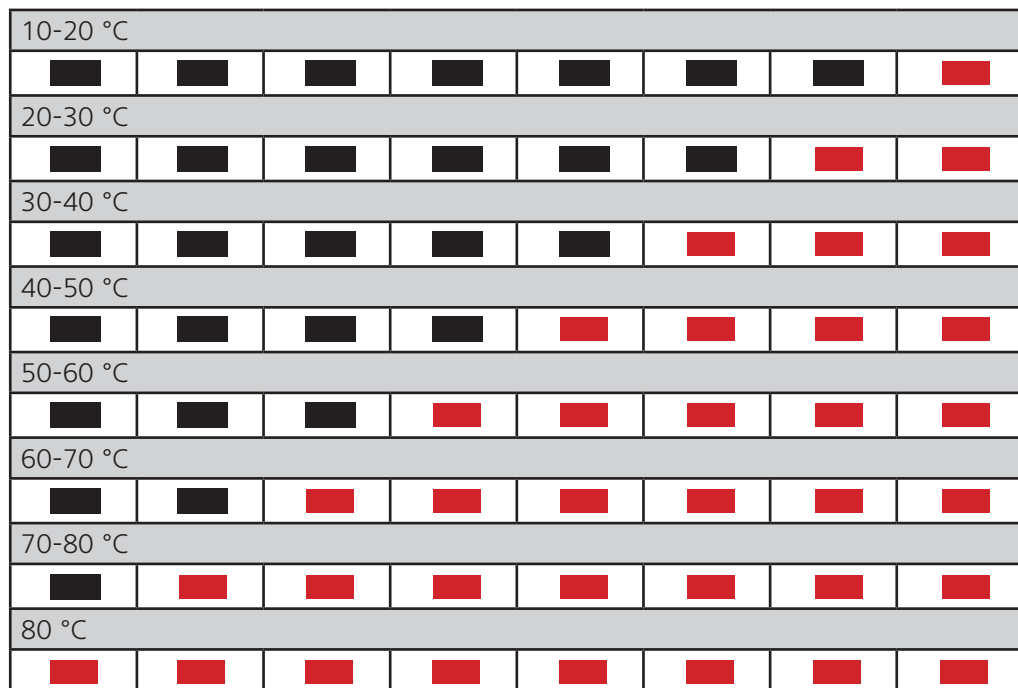
If cooking and time-shift cooking are set, the time bar shows the cooking + time-shifted cooking time.

If cooking, time-shift cooking and alarm is set, the time bar shows the cooking + time-shifted cooking time. Indicates the alarm time after the end of the cooking + time-shifted cooking time.

Temperature bar

The temperature bar is divided into 8 equal parts. As the internal temperature value of the oven approaches the set temperature value, the temperature bar fills from right to left.


For example, if the Temperature is set to 80°C:



If there is no active cooking and the internal temperature of the oven is above 70 °C, the temperature bar is activated and the display shows a warning message **hot**. The temperature bar works up to a maximum temperature of 340 °C

* Cooking with meat probe

Use of meat probe

The thin long end of the meat probe () is used by sticking it in the meat and the other end is attached to the slot on the side wall of the chassis.

When the meat probe () is connected, the meat probe () icon appears on the display.

The recommended temperature of cooking is 80 °C. The minimum temperature setting is 30 °C and the maximum temperature setting is 99 °C.

Meat probe cooking modes

The meat probe () has three different cooking modes;

1. Grill and fan () operate together. (see figure 122)

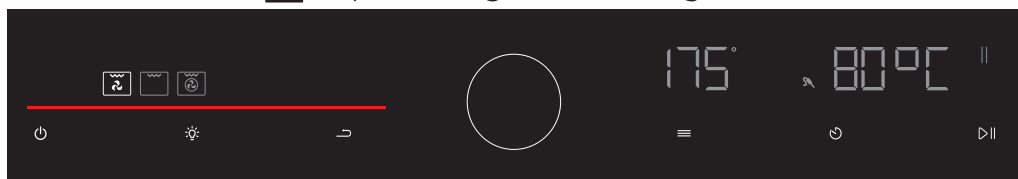


Figure 122

2. Grill () operates. (see figure 123)

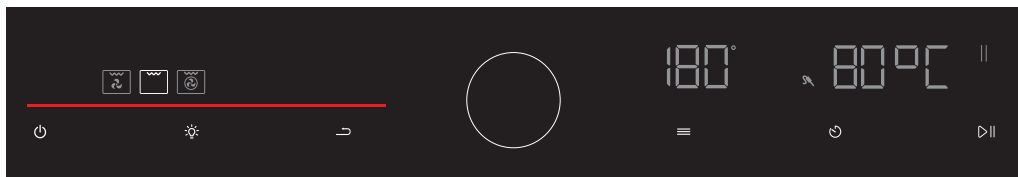


Figure 123

3. Turbo and fan () operate. (see figure 124)

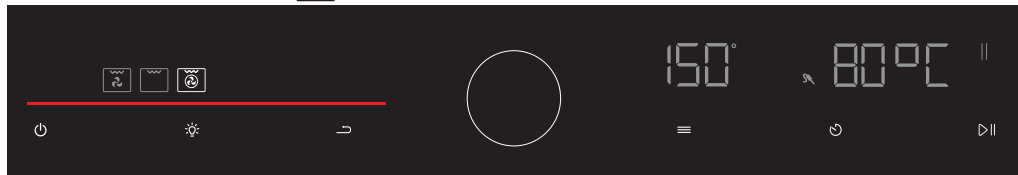


Figure 124

Note: When cooking with the meat probe (), the set temperature of the oven is displayed instead of time display.

After the meat probe is inserted, the rotary button is rotated to select between the cooking functions with meat probe. (see figure 125)

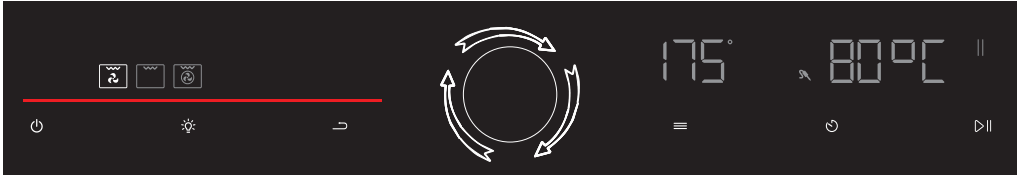


Figure 125

Press the rotatory button once to confirm the selection of the cooking function with meat probe. (see figure 126)

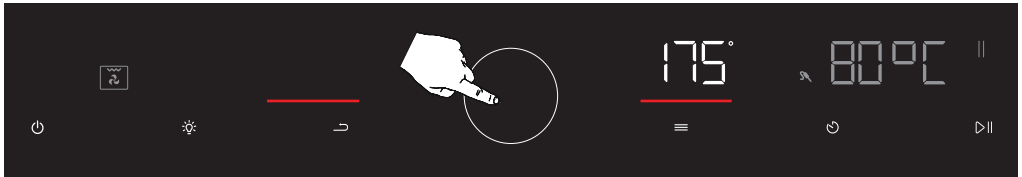


Figure 126

After confirming the meat probe cooking function, the cooking temperature is selected by turning the rotary button. (See. figure 127)

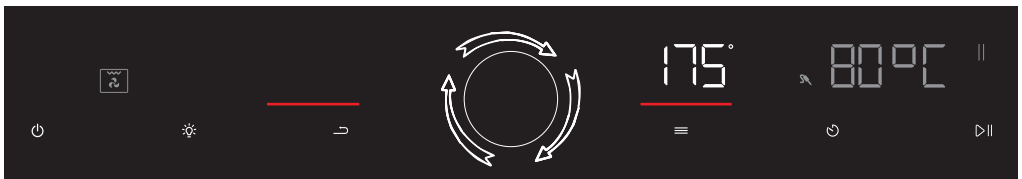


Figure 127

Press the rotary button 1 time to confirm the cooking temperature selection. (see figure 128)

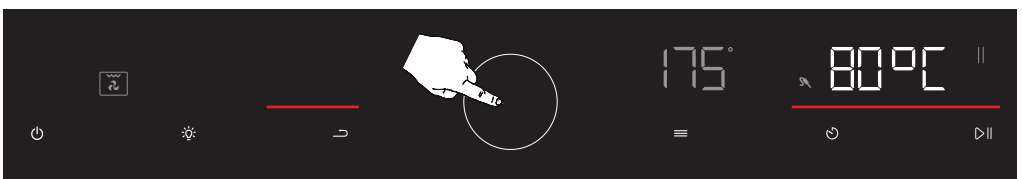


Figure 128

After selecting the cooking temperature, the rotary button is rotated to select the meat probe temperature. (see figure 129)

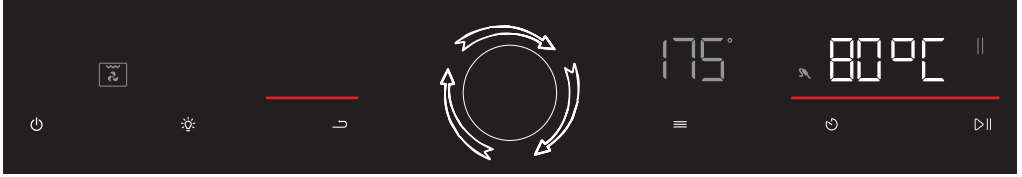


Figure 129

Press the rotary button 1 time to confirm the meat probe temperature selection. (see figure 130)

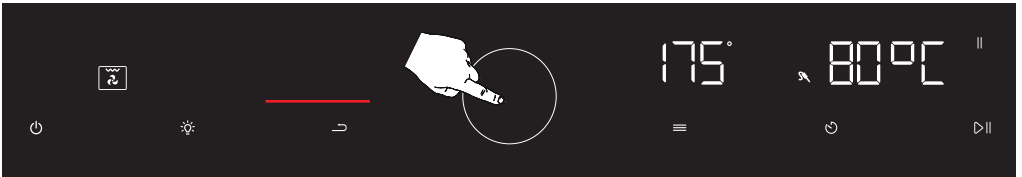


Figure 130

Then press and hold the start / pause button (▶||) to start cooking with meat probe. (see figure 131)

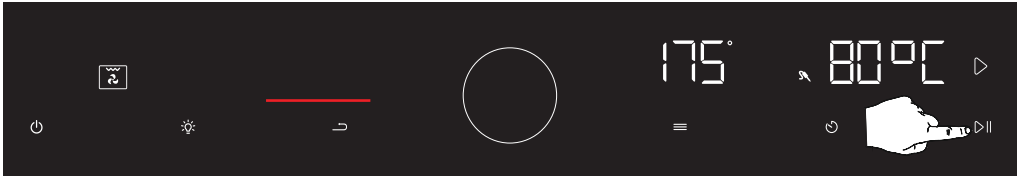


Figure 131

WARNING: In the event of a power cut, your oven is switched off for safety reasons and cooking with the meat probe is interrupted.

Error codes of the electronics board and solutions

Electronic card error codes, their descriptions and recommended solutions are given in the table below.

Error codes	Description	What to Do
F1	The temperature sensor on the motherboard overheated. (when the temperature exceeds 110 °C)	Wait for the oven to cool down.
F2	Thermostat open or shorted.	Contact the service.
F3	The temperature inside the oven is too high. when the temperature exceeds 340 °C. (except pyrolytic cleaning function)	Wait for the oven to cool down.
F4	Real time clock error.	Contact the service.
F5	Meat probe short circuit error.	Contact the service.
F6	Communication error.	Contact the service.
F7	The door lock does not switch from open to closed position.	Contact the service.
F8	The door lock does not switch from closed to open position.	Contact the service.
F9	If the door lock stops during opening or closing and the position status is unknown.	Contact the service.
F10	If the door is open when the pyrolytic cleaning function is started.	Close the door.
F11	When cooking is started in any position, the temperature inside the oven does not change by more than 3 °C after the set temperature for 10 minutes.	Contact the service.



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.

WARNING: Keep the oven door closed while grilling.

To turn the grill off;

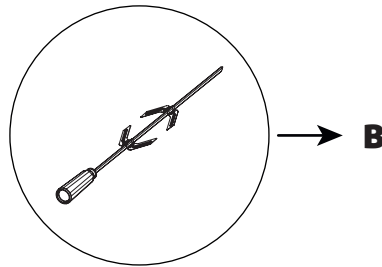
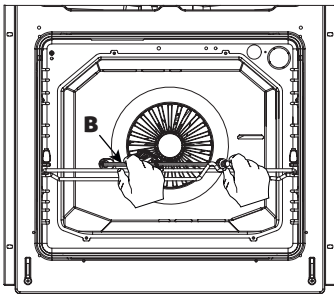
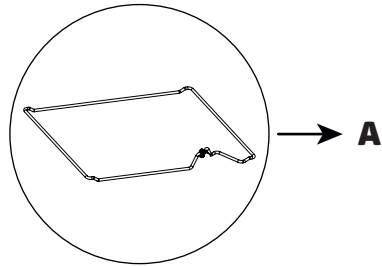
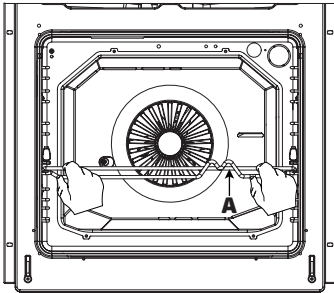
Set the function button to the off position.




After the grilling operation, attach the plastic handle in place by rotating it and take it out of the oven. Add some water on the tray for easy cleaning.

* Use for Chicken Roasting

WARNING: Remember to remove the plastic handle from the skewer by rotating it before closing the oven's door.

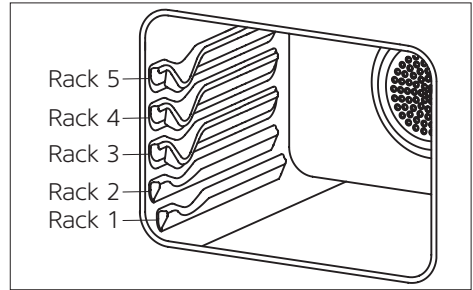
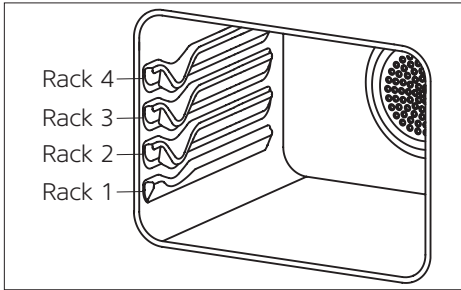
Skewer the fowl as a whole. In order to grill a fowl healthily, center and fix the fowl on the skewer **(b)** by the fixing hooks located on the both sides of the skewer **(b)**. Place the skewer **(b)** on the rotisserie wire **(a)** and put it in the oven and make sure that the end of the skewer **(b)** is placed in the rotisserie engine chamber.



After closing the door, set the oven to one of the following positions: Upper resistance + grill + rotisserie (), Grill + fan + rotisserie (), upper resistance + grill + convection + rotisserie () and set the temperature of the thermostat to the highest temperature level using the temperature control button. In order to collect spilled oil during cooking, place the tray on the base. Add some water on the tray for easy cleaning.

RACK POSITIONS

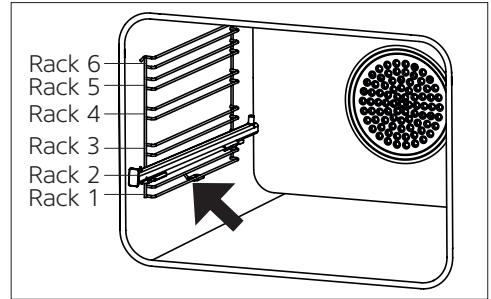
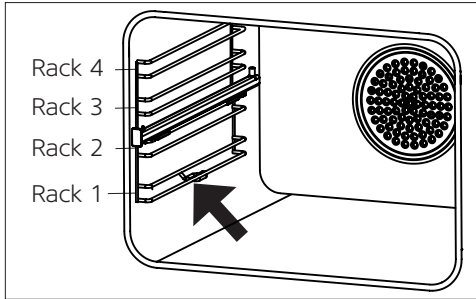
Standard Rack Positions



Note: The standard racks can be 4 or 5, depending on the configuration of your oven. Only pay attention to the standard racks of your oven.

Rack positions are shown in the figures above. You may place a deep tray or a standard tray in the lower and upper racks.

* Wire Rack Positions



Note: Depending on the configuration of your oven, there may be 4 or 6 wire racks. Only pay attention to the wire racks of your oven.

It is important to place the wire rack into the oven properly. Rack positions are shown in the figures above. You may place a deep tray or a standard tray in the lower and upper wire racks.

Installing and removing wire racks

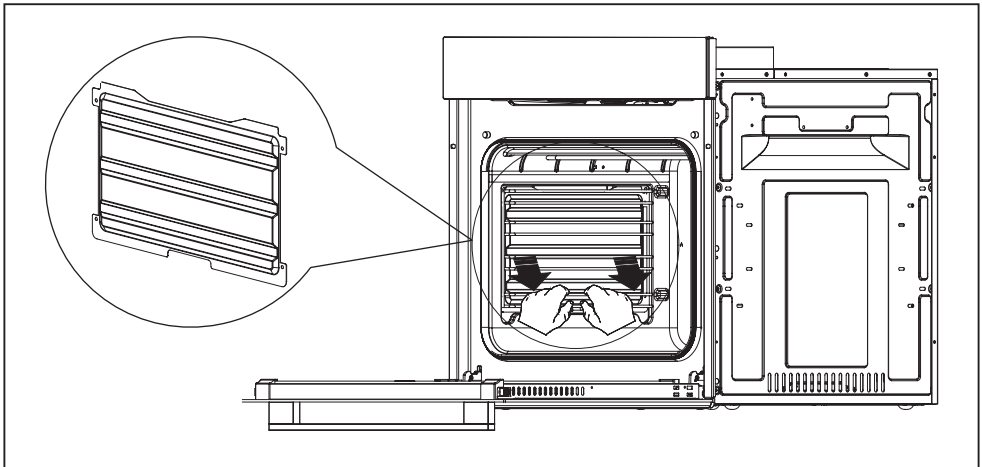
Press the clips shown with arrows in the figures above, first remove the lower and then the upper side of wire racks. To install wire racks; reverse the procedure for removing wire rack.

* CATALYTIC PANEL

It is located behind the wire racks of the oven, at the right and left walls of oven cavity. Catalytic panel removes offensive odour and provides using your appliance at its best performance. Over time, oil and food odours permeate into enamelled oven walls and heating elements. Catalytic panel absorbs any food and oil odours, and burns them during cooking to clean your oven.

Detaching catalytic panel

To remove catalytic panel; first remove the wire racks. Once wire racks are removed, catalytic panel will be free. It is advised to replace the catalytic panel once every 2-3 years



COOKING RECOMMENDATIONS AND WARNINGS

You may find the information about the food types we have tested in our laboratories and whose cooking values we have determined in the following tables. Cooking times may vary as per mains voltage, quality, amount of the ingredients to be cooked, and the temperature. Meals you cook using these values may not appeal to your tastes. You may discover different values by making experiments to achieve different flavours and results that appeal to your taste.

WARNING: Unattended cooking with solid or liquid oil in the appliance is dangerous, it can cause a fire.

WARNING: Ensure that the oven door is completely closed after putting food inside the oven.


WARNING: Steam may come out when the door is opened. Step back and wait for the steam to disappear.

WARNING: 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.

WARNING: Your hand may get burnt because of the internal panels of the oven, spilt meals, accessories and hot vapour. Wear kitchen gloves while taking the hot meal out of the oven.

WARNING: While placing food to or removing food from the oven, etc., always use heat resistant oven gloves.

WARNING: Please do not cook the food placing directly on tray / grill. Place the food into the oven in a suitable accessory.



WARNING: Be careful when using alcohol in your foods. Alcohol will evaporate at high temperatures and may ignite to cause a fire if it comes in contact with hot surfaces.

WARNING: Do not heat closed cans and glass jars. The pressure may lead jars to explode.

WARNING: 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.

WARNING: 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.).

WARNING: Against the risk of touching the oven heater elements, remove excess parts of the baking paper that hang over from the accessory or container.
























WARNING: 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.

WARNING: Plastic dishes, which are not resistant against heat and steam, may melt at high temperatures and damage the oven. Only use plastic dishes, which are resistant to heat (up to 100 °C) and steam. Pay attention to the recommendations of the dish producers.

COOKING CHARTS

M*****-g***** (80 litres)

WARNING: You should pre-heat the oven for 7-10 minutes before putting the meal in the oven.




















Food	Cooking Function	Cooking temperature (°C)	Cooking rack	Cooking time (min.)
Cake	 / 	170-180	2-3	30-35
Small muffin	 / 	170-180	2-3	25-30
Pie	 / 	180-200	2-3	35-45
Pastry		180-190	2-3	20-25
Cookie	 / 	170-180	2-3	20-25
Apple pie	 / 	180-190	2-3	50-70
Sponge cake	 / 	200/150*	2-3	20-25
Pizza	 / 	180-200	3	20-30
Lasagna		180-200	2-3	25-40
Macaroon	 / 	100	2-3	50-70
Grilled chicken **	 / 	200-220	2-3	25-35
Fish grill**		190 -200/-220	3-4	25-35
Roast beef **		Max.	4-5	30-35
Grilled meatballs **		Max.	4-5	25-30

* Do not pre-heat. We recommend you to cook at 200 °C for the first half of the cooking period, and at 150 °C for the remaining half.

** Food shall be turned upside down after the half of the cooking period.

M*****-6***** (60 litres)

WARNING: You should pre-heat the oven for 7-10 minutes before putting the meal in the oven.


Food	Cooking Function	Cooking temperature (°C)	Cooking rack	Cooking time (min.)
Cake	 / 	170-180	2-3	30-35
Small muffin	 / 	170-180	2	25-30
Pie	 / 	180-200	2	35-45
Pastry		180-190	2	20-25
Cookie		170-180	2	20-25
Apple pie	 / 	180-190	1-2	50-70
Sponge cake		150/150*	2	20-25
Pizza	 / 	180-200	3	20-30
Lasagna		180-200	2-3	25-40
Macaroon		100	2	50-60
Grilled chicken **		200-220	3	25-35
Fish grill**		200-220	3	25-35
Roast beef **		Max.	3-4	15-20
Grilled meatballs **		Max.	3-4	20-25

* Do not pre-heat. We recommend you to cook at 200 °C for the first half of the cooking period, and at 150 °C for the remaining half.

** Food shall be turned upside down after the half of the cooking period.

* BAKING WITH PIZZA STONE

WARNING: You should pre-heat the oven for 30 minutes before putting the pizza in the oven.

When baking with pizza stone, place pizza stone over wire rack and pre-heat the oven in pizza mode [turbo +fan + lower resistance ()] at 230°C for 30 minutes. Once pre-heating is completed, without removing pizza stone put pizza over it with the peel and bake at 180-200°C for , 20-25 minutes. Once baking is completed, remove the baked pizza from the oven using the peel.

WARNING: Do not place pizza stone in a pre-heated oven.

WARNING: Once baking is completed, do not remove pizza stone when it is hot and do not place on cold surfaces. Otherwise, pizza stone can be cracked.

WARNING: Do not expose pizza stone to humidity.

WARNING: Your hand may get burnt because of the internal panels of the oven, spilt meals, accessories and hot vapour. Use the pizza peel when removing the pizza from the oven.

DRYING

WARNING: Do not preheat during drying.

Food	Cooking Function	Cooking temperature (°C)	Cooking Rack	Cooking duration (hours)
Sliced banana	Fan-cooking functions	100	2	4-5
Sliced apple	Fan-cooking functions	100	2	4-5
Sliced orange	Fan-cooking functions	100	2	4-5

WARNING: Drying should only be carried out in the drying tray.

WARNING: Do not open the oven door until the drying process is complete.

WARNING: The thinner the slices, the faster the drying duration is and the aroma of the food is preserved better.

WARNING: Your hand may get burnt because of the internal panels of the oven, spilt meals, accessories and hot vapour. Wear kitchen gloves while taking dried fruits out of the oven.

* STEAM SUPPORTED COOKING

Because it is not cooked in water, vitamins and minerals are retained during steam cooking.

Steam-assisted cooking preserves the flavours of the food better than normal cooking. Also, foods retain their fresh and natural colours this way.

Water consumption depends on the type of food and the length of cooking time.

Remove the water container by pulling it out at the points indicated by the arrow. (see Figure 131) Fill the water container. (see Figure 132) and slide it in the direction of the arrow to the starting position to put it in place. (See Figure 133) After 10 minutes of preheating, slide the water container in the direction of the arrow until you hear a "click". (see Fig. 134) After you have filled the water container and put it back in place, you can put the food in the oven.

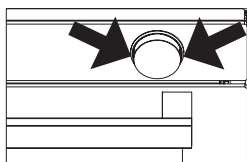


Figure 131

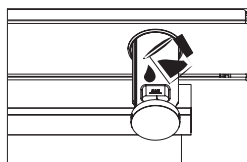


Figure 132

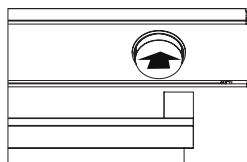


Figure 133

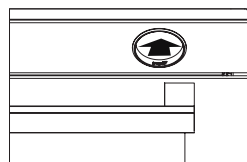


Figure 134

WARNING: Use only tap and distilled water. Never use mineral water or other liquids!

WARNING: The maximum refill is 250 milliliters and the minimum refill is 65 milliliters.












WARNING: When filling the water container, never exceed the maximum marking!

WARNING: For each cooking process, observe the amount of water for the food as indicated in the cooking chart.

WARNING: Do not remove the water container while cooking is in progress.

Steam Supported Cooking Chart

WARNING: You should pre-heat the oven for 10 minutes before putting the meal in the oven.

Food	Cooking Function	Cooking temperature (°C)	Cooking rack	Cooking time (min.)	Water amount (ml.)
Cookie		170	3	20-25	100
Salty cookie		170	3	20-25	100
Pastry		180	3	25-30	100
Bun		180	3	25-30	100
Salmon		180	3	40-45	100
Chicken Drumstick		200	3	40-45	150
Chicken Wings		230	4	40-45	100
Whole chicken		190-230	3	60-70	250
Lamb shank with vegetables		170	3	80-90	250
Rosebeef		190	3	55-60	200
Entrecôte		180	3	35-40	250

If possible, use dishes with perforated holes for cooking with steam. This ensures that the steam reaches the food from all sides and that the food cooks evenly.


Only use containers which are resistant to heat (up to 100 °C) and steam. If you want to use plastic containers, check with the manufacturer of the container to see if it is suitable for the oven.

Thick pots such as porcelain, ceramic or earthenware are not very suitable for steaming. Because they are thick, they do not conduct heat well and therefore the cooking times indicated in the tables may be much longer.

WARNING: Steam may come out when the door is opened. Step back and wait for the steam to disappear.











WARNING: Your hand may get burnt because of the internal panels of the oven, spilt meals, accessories and hot vapour. Wear kitchen gloves while taking the hot meal out of the oven.

* AIR FRYER COOKING

While the air fryer is cooking, you can do the cooking according to the values specified in the cooking chart by switching the oven to air fryer mode [bottom-top + fan ()].

Air Fryer Cooking Chart

WARNING: You should pre-heat the oven for 8-10 minutes before putting the meal in the oven.

Food	Cooking Function	Cooking temperature (°C)	Cooking rack	Cooking time (min.)	Weight in grams (g)
Cookie		170	2-3	10-15	-
Frozen chicken nuggets		200	2-3	20-25	750
Frozen fried potatoes		220	2-3	20-25	700
Halloumi fries		200	2-3	10-15	250
Steak		180	2-3	10-15	1000
Meatball		180	2-3	10-15	1000
Pizza		200	2-3	10-15	-
Mushrooms		200	2-3	15-20	1000
Chicken rolls		180	2-3	25-30	1000
Chicken breast		180	2-3	25-30	750

WARNING: Air fryer cooking should only be done in the air fryer tray.

WARNING: Steam may come out when the door is opened. Step back and wait for the steam to disappear.

WARNING: Your hand may get burnt because of the internal panels of the oven, spilt meals, accessories and hot vapour. Wear kitchen gloves while taking the hot meal out of the oven.

MAINTENANCE AND CLEANING

Periodical cleaning extends the appliance's life and reduces frequent problems.

WARNING: Disconnect the electrical connection of the appliance. There is a danger of electric shock.

WARNING: Wait until the appliance cools down before cleaning it. Hot surfaces may cause burns.

WARNING: User should not dislocate the resistance during cleaning. It may cause an electric shock.

WARNING: The steam of a steam cleaning device may infiltrate the parts conducting electricity and cause them to short-circuit. Never use a steam cleaning device for cleaning the oven.

WARNING: Never wash any part of the appliance in the dishwasher! (excluding the accessories)

WARNING: The water container must not be immersed in water and must never be washed in the dishwasher! Do not use very hard sponges or brushes when cleaning the water container.

WARNING: Turn off the appliance before removing the safeguards. After cleaning, install the safeguards according to instructions.

1. Do not clean the interior parts, panel, trays or other parts of the appliance with hard tools such as hard brushes, steel sponges, or knives. Do not use abrasive, scratching agents, or detergents.

2. Wipe the interior parts of the appliance with a soapy cloth, then rinse and dry it thoroughly with a soft cloth.

- 3.** Clean the glass surfaces with special glass cleaning agents.
- 4.** Do not use aliphatic or hydrocarbonated detergents. These may cause the door gasket of the oven to swell.
- 5.** Never use flammable materials such as acid, thinner, or gas when cleaning your appliance.
- 6.** Use potassium stearate (soft soap) for dirt and stains.
- 7.** Clean the control panel with a wet cloth and dry it with a dry cloth.
- 8.** The appliance should be thoroughly cleaned after each use. Thus, food residues are easily cleaned and these residues are prevented from burning when the product is used again later.
- 9.** Ensure that you completely wipe any remaining liquids after the cleaning process and that you immediately clean any food that splashes around during cooking.
- 10.** Some detergents or cleaning agents may damage the surface. Do not use abrasive detergents, cleaning powders, cleaning creams, or sharp objects during cleaning.
- 11.** Clean and dry the oven and its accessories after every use.
- 12.** Close the oven's door after the inside of the appliance dries completely.
- 13.** The appliance should be cleaned thoroughly to avoid bad odours if it will not be used for a long time. Leave the oven's door open after cleaning.
- 14.** Replace the appliance's door gasket when pores form or when it cracks. You can order the door gasket from the authorized service.
- 15.** Clean the wire racks in the dishwasher or with a dishwashing detergent and hot water.
- 16.** 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.
- 17.** Remove the glass cover of the oven lamp (see lamp replacement) and wipe with a cloth dampened with dishwashing detergent and hot water. Clean it with a soft cloth.

Cleaning and Assembly of the Oven Door

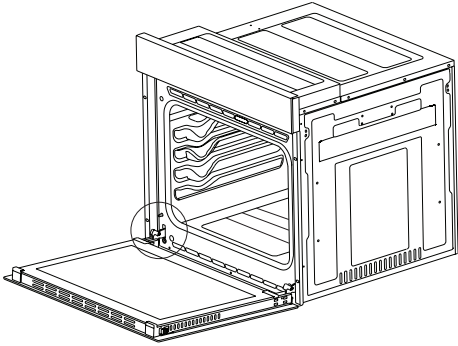


Figure 136

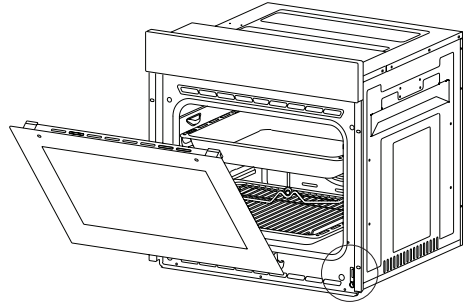


Figure 137

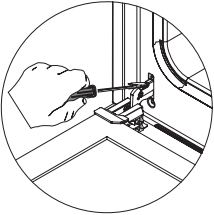


Figure 136.1

Open the door completely by pulling the oven door toward you. Then unlock the hinge lock by pulling it upwards with a screwdriver. (see figure 136.1)

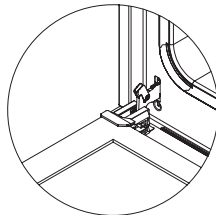


Figure 136.2

Set the hinge lock to the widest angle. (See Fig. 136.2) Bring both hinges that connect the oven door to the oven to the same position.

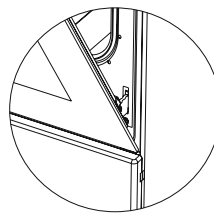


Figure 137.1

Then close the oven door until it rests against the hinge lock. (see figure 137.1)

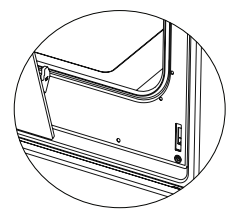


Figure 137.2

To remove the oven door, hold the door with both hands when it is at a close level to the closed position, and pull it up. (see figure 137.2)

To replace the oven door again reverse the procedure for removing the door.

Cleaning of the Oven Glass

Your oven may be different. Follow the appropriate step for your oven.

1. Press the plastic latches on the left and right side as shown in figure 138 and lift the profile by pulling it towards you as shown in figure 139. Glass is free after the profile is removed as shown in Fig. 140. Carefully pull the glass that has become free toward you. If necessary, the central glass can be removed in the same way. The outer glass is fixed to the oven door profile. You may easily clean the glasses after they have been separated. Once the cleaning and maintenance is complete, you may replace the glasses and the profile by performing the removal procedure in reverse. Make sure that the glass is inserted in the correct direction and that the profile fits properly.

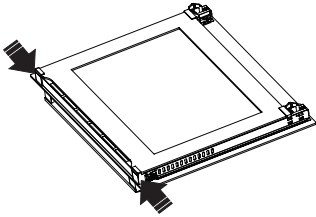


Figure 138

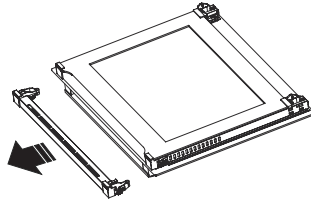


Figure 139

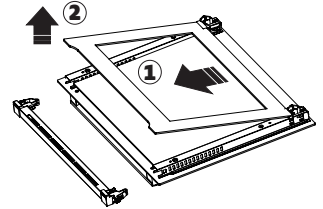


Figure 140

2. Remove the screws on the left and right side as shown in Figure 141. Remove the profile by pulling it towards you as shown in Figure 142. Glass is free after the profile is removed as shown in Fig. 143. Carefully pull the glass that has become free toward you. If necessary, the central glass can be removed in the same way. The outer glass is fixed to the oven door profile. You may easily clean the glass after it has been separated. Once the cleaning and maintenance is complete, you may replace the glasses and the profile by performing the removal procedure in reverse. Make sure that the glass is inserted in the correct direction and that the profile fits properly.

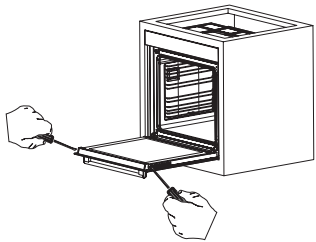


Figure 141

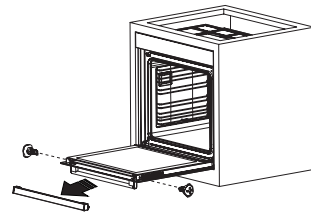


Figure 142

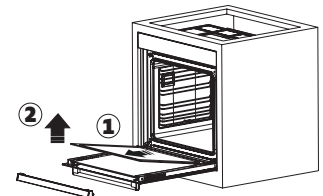



Figure 143

Use and Replacement of the Oven Lamp

Oven lamp use

You can activate or deactivate the oven lamp by pressing the lamp button () on the control panel. (see figure 144)

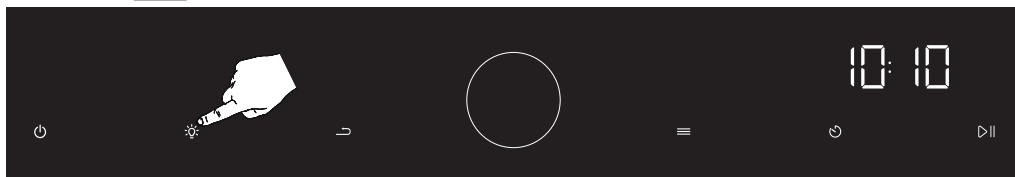


Figure 144

WARNING: The lamp switches on automatically when the oven is switched on.

Replacement of the Oven Lamp

WARNING: In order to avoid electric shock, turn off the power connection before replacing the lamp of the oven!

WARNING: In order to avoid burns, wait for it to cool down before replacing the lamp of the oven! Hot surfaces may cause burns!

WARNING: The bulb used in this product is not suitable for illumination of households. The purpose of this lamp is to help the user to see the food.

WARNING: The light bulbs used in this product must be able to withstand extreme physical conditions, e.g. temperatures above 100° C.

WARNING: In devices with halogen lamps; the user must not look at the halogen lamp.

To change the lamp;

1. Turn off the electricity.
2. Remove the glass protection by turning it counterclockwise. (See Fig. 145) Using plastic gloves may help you if you have difficulty in rotating it.
3. Then remove the oven lamp by turning it (see fig. 146) if it is type **A**, or by pulling it (see fig. 147) if it is type **B**.
4. Fit a new lamp with the same features.
5. Replace the protective glass and connect the unit to the mains.

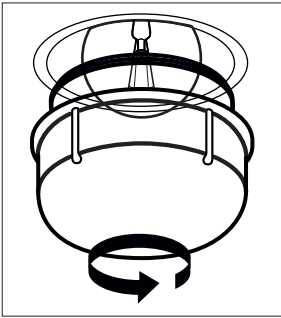


Figure 145

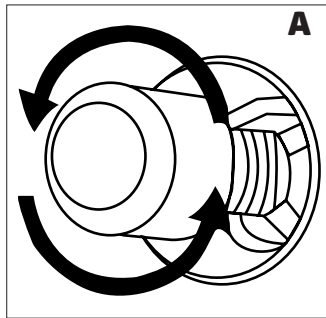


Figure 146

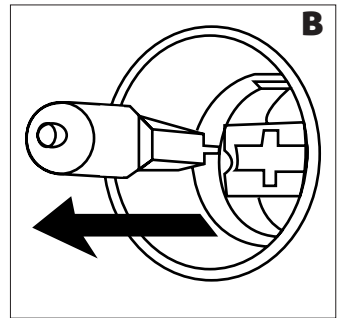


Figure 147

Note: This appliance contains a light source whose energy efficiency class is G.

To change the square lamp;

1. Turn off the electricity.
2. Remove by pulling the glass protection towards you.
3. Then remove the oven lamp by pulling it out.
4. Fit a new lamp with the same features.
5. Replace the protective glass and connect the unit to the mains.

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 oven, first check the table below and try out the suggestions. If the problem is persisting, contact the Service Center.

Problem	Possible Cause	What to Do
Oven does not operate.	Power supply not available.	Check that the power supply is available.
Oven stops during cooking.	Plug comes out from the wall socket.	Re-install the plug into wall socket.
Turns off during cooking.	Too long continuous operation.	Let the oven cool down after long cooking cycles.
	Cooling fan not operating.	Listen the sound from the cooling fan.
	Oven not installed in a location with good ventilation.	Make sure clearances specified in operating instructions are maintained.
	More than one plugs in a wall socket.	Use only one plug for each wall socket.
The outside of the oven gets very hot during operation.	Oven not installed in a location with good ventilation.	Make sure clearances specified in operating instructions are maintained.
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.
Internal light is dim or does not operate.	Lamp might be failed.	Replace with a lamp having same specifications.
	Foreign object covering the lamp during cooking.	Clean internal surface of the oven and check again.
Electric shock when touching the oven.	The power may not be properly grounded.	Make sure power supply is grounded properly.
	You may be using an ungrounded socket.	

Problem	Possible Cause	What to Do
Water dripping.	Depending on the food, water or steam may form in some cases. This is not a fault of the appliance.	Let the oven cool down and then wipe dry with a dishcloth.
Steam coming out from a crack on oven door.		
Water remaining inside the oven.		
The cooling fan continues to operate after cooking is finished.	This fan runs automatically for a certain period of time to ventilate the interior of the oven.	This is not a fault of the appliance; therefore you don't have to worry.
The oven does not heat.	Oven door is open.	Close the door and restart.
	The oven controls may not be set correctly.	Read the section regarding operation of the oven and reset the oven.
	The fuse may have blown or the circuit breaker may have tripped.	Replace the fuse or reset the circuit breaker. If this is repeating frequently, call an electrician.
Smoke comes out of the product 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.
There is a smell of burning or plastic when using the oven.	Plastic or other not heat resistant accessories are being used inside the oven.	Use glass containers suitable for high temperatures.
Oven does not cook well.	The door may be opened too often during cooking.	Do not open the oven door too often unless you are cooking something that needs to be rotated. If you open the door too often, the internal temperature will drop, which may affect the cooking result.

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.** Try not to cook multiple dishes simultaneously in the oven. You may cook at the same time by placing two cookers on the wire rack.
- 5.** Cook multiple dishes successively. The oven will not lose heat.
- 6.** Turn off the oven a few minutes before the expiration time of cooking. In this case, do not open the oven door.
- 7.** Defrost the frozen food before cooking.

COMPLIANCE WITH AEEE REGULATIONS AND DISPOSAL OF WASTE PRODUCT

This product does not contain the dangerous and prohibited materials indicated in "Waste Electrical and Electronic Equipment Control Regulation" published by Ministry of Environment and Urbanisation of the Republic of Turkey. Complies with WEEE Regulation.

PACKAGE INFORMATION

This product was manufactured from recyclable and reusable high quality parts and materials. Therefore, do not dispose of this product with other domestic wastes at the end of its life cycle. Take it to a collection point for electrical and electronic equipment. You can ask your local administration about these collection points. Please help to protect the environment and natural resources by recycling the used products. Before disposing of the product, disconnect the electrical plug for the safety of children and make it inoperable. The product's packaging is made of recyclable materials, in accordance with our national legislation. Do not dispose of the packaging waste with the household waste or other wastes, dispose it to the packaging collection areas specified by local authorities.

