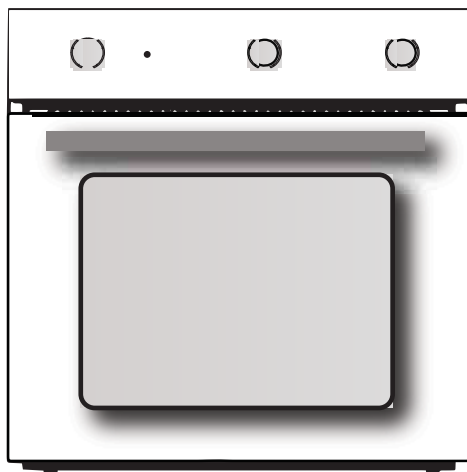




Built-In Electric Oven

User Manual



GB: Please read these instructions carefully before installing and operating the oven..

Thank you for purchasing our product. We hope you enjoy using the many features and benefits provides. Before using this product please study this entire Instruction Manual carefully. Keep this manual in a safe place for future reference. Ensure that other people using the product are familia with these instructions as well.

WARNING

- When the oven is first switched on, it may give off an unpleasant smell. This is due to the bonding agent used for the insulating panels within the oven. This is completely normal, if it does occur, you merely have wait for the smell to clear before putting food into the oven.
- The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass of the oven.
- This can scratch the surface and may result in permanent damage to the glass.
- During use, the appliance becomes very hot.
- Care should be taken to avoid touching heating elements inside the oven.
- Do not allow children to go near the oven when it is operating, especially when the grill is on.
- Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by person responsible for their safety.

SAFETY HINTS

- Do not use the oven unless you are wearing something on your feet. Do not touch the oven with wet or damp hands or feet.
- For oven: Oven door should not be opened often during the cooking period.
- The appliance must be installed by an authorized technician and put into use. The producer is not responsible for any damage that might be caused by defective placement, and installation by unauthorized personnel.
- When the door or drawer of oven is open do not leave anything on it, you may unbalance your appliance or break the door.
- Some parts of appliance may keep its heat for a long time; it is required to wait for it to cool down before touching onto the points that are exposed to the heat directly.
- If you will not use the appliance for a long time, it is advised to plug it off.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Excess spillage must be removed before cleaning and shall specify which utensils can be left in the oven during cleaning.
- Only use the temperature probe recommended for this oven.
- A steam cleaner is not to be used.

FITTING THE OVEN INTO THE KITCHEN UNIT

Fit the oven into the space provided in the kitchen unit; it may be fitted underneath a work top or into an upright cupboard. Fix the oven in position by screwing into place, using the two fixing holes in the frame. To locate the fixing holes, open the oven door and look inside. To allow adequate ventilation, the measurements and distances adhered to when fixing the oven.

IMPORTANT

If the oven is to work properly, the kitchen housing must be suitable. The panels of the kitchen unit that are next to the oven must be made of a heat resistant material. Ensure that the glues of units that are made of veneered wood can withstand temperatures of at least 120 °C. Plastics or glues that cannot withstand such temperatures will melt and deform the unit, once the oven has been lodged inside the units, electrical parts must be completely insulated. This is a legal safety requirement. All guards must be firmly fixed into place so that it is impossible to remove them without using special tools. Remove the back of the kitchen unit to ensure an adequate current of air circulates around the oven. The hob must have a rear gap of at least 45 mm.

DECLARATION OF COMPLIANCE

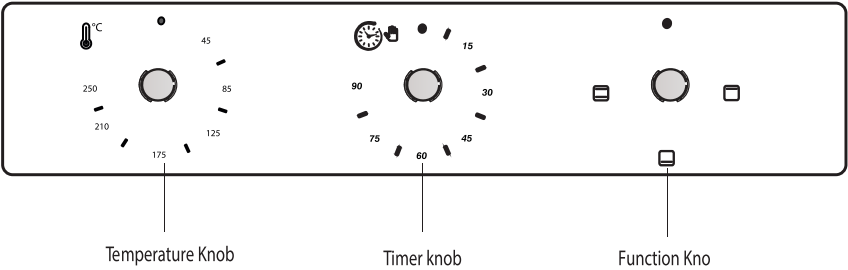
When you have unpacked the oven, make sure that it has not been damaged in any way. If you have any doubts at all, do not use it: contact a professionally qualified person. Keep packing materials such as plastic bags, polystyrene, or nails out of the reach of children because these are dangerous to children.



HOW TO USE

- Stay on: For the oven to be used in the "◊". the food may catch fire if the cooking time is set too long. Close supervision is necessary during toasting and the time should not be set too long.
NOTE: For cooking times which are under sixty minutes, first set to a longer time and then turn the switch back to the time you require.
- To set functions by turning the function knob to desired level.
The oven will automatically start cooking after function, time and temperature are set.
- To set the time of cooking by turning the timer knob to desired time per your food cooking guide.
After the cooking time is up, the unit will " Dong" to stop.
- To set the temperature by turning the temperature knob.
If the unit is not in use, always set the knobs to "0".

PRODUCT DESCRIPTION

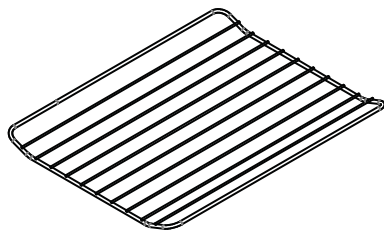


Symbol	Function description
	Oven Lamp: which enables the user to observe the progress of cooking without opening the door.
	The top heating element is working. The temperature can be set within the range of 0-250°C.
	Both heat: The top and bottom work together to provide convectional cooking. The oven needs to be pre-heated to the required temperature, and is idea for single items, such as large cakes. Best results are achieved by placing food in the center of the oven.
	Bottom heat: A concealed element in the bottom of the oven provides a more concentrative heat to the base of food without browning. This is ideal for slow cooking dishes such as casseroles, stews, pastries and pizzas where a crispy base is desired.

Kindly reminder: To open the oven door, always use one hand to hold the handle in the centre and do not touching the child lock stud.

ACCESSORIES

Wire shelves : For grill .dishes, cake pan with items for roasting and grilling.

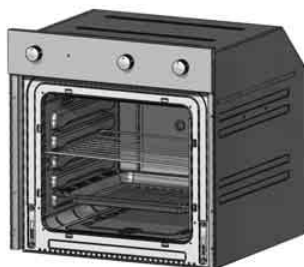


Universal pan: For cooking large quantities of food such as moist cakes, pastries, frozen food etc,or for collecting fat/ spillage and meat juices.



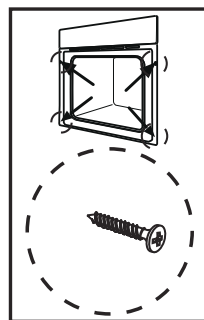
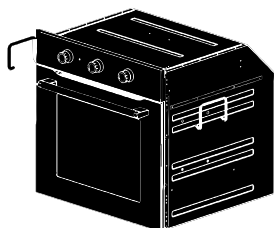
SHELF PLACEMENT WARNING:

To ensure the oven shelves operate safely, correct placement of the shelves between the side rails is imperative. This will ensure that during careful removal of the shelf or tray, hot food items should not slide out.



SECURING THE OVEN TO THE CABINET

1. Fit oven into the cabinet recess.
2. Open the oven door.
3. Oven fits into the holes in the body and stabilization with four wood screws, Secure the oven to the kitchen cabinet.



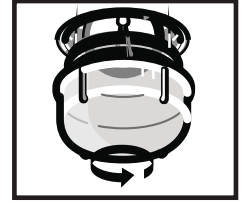
The removable carrying handle in the product is mounted in the holes on the right and left side walls of the product. (The mounting is as seen in the Picture)

BULB REPLACEMENT

The bulb in the light is a special bulb, and has high temperature resistance (240V~25W).

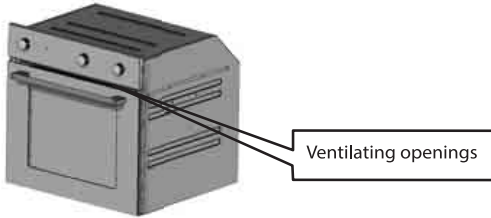
For replacement, proceed as follows:

1. Disconnect power from the mains outlet or switch off the circuit breaker of the unit's mains outlet.
2. Unscrew the covering glass and replace the bulb with a new one of the same type.
3. Screw the covering glass back in place.

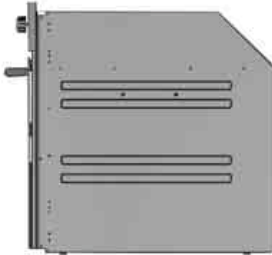


VENTILATING OPENINGS

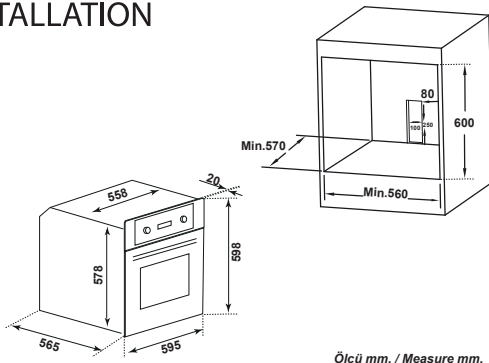
When cooking is finish, the cavity temperature is oven 70 degree. The ventilating opening will continue working for 15 minutes after the oven stop cooking.



CONNECTION OF THE OVEN



INSTALLATION



NOTE: The number of accessories included depends on the particular appliance purchased.

SETTING ELECTRONIC CLOCK (FOR MODELS WITH TIMER)

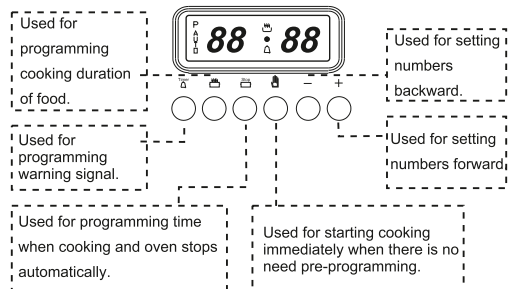
Before starting use of your oven, you should set the time. Otherwise, your oven does not work.

Electrical current comes to resistance over the timer.

In order to activate resistance, the timer must be set.

The timer on your oven works as an ordinary timer.

When there is power failure, your timer resets. If network frequency is less than 50 Hz, your timer is slow.(This is not a failure arising from the timer. Set your timer again in these cases.)



Your oven's timer;

1. Can be set for cooking time between 0-24 hour.
2. Can be used for bell alarm between 0-24 hour.
3. Can be programmed for cooking automatic, half automatic or manual.
4. The numbers of timer on between 22.00-06.00.(because of the night)? This is not a failure.

AUTO: If it on continuously, it shows the oven was programmed.

(except cooking without programming). If it on continuously, it

indicates the oven is working. “”: If it on continuously, it

indicates the timer is programmed.To see the cooking time or

to see the finishing time of cooking, press to “” “” buttons.

You can see this day's time on the screen after 5 sec

of pressing to this buttons.

In product's with timer;

Operating oven is done with the help of electronic timer, “oven warming control” and “ function selective” buttons.

There is 3 type of cooking:

- Manual
- semi automatic
- Automatic

First, you need to set the timer to daytime.

For doing this process ;

1. While pressing the "  ", "  " buttons with one hand press the " + ", " - " buttons with other hand . You can move the numbers one by one or fastly by pressing the button constantly.
2. When you move your hand your oven will start working manually. If you don't want your oven start working "oven heater control " and "function chooser" buttons must be off. If oven programmed automatic or semi automatic before, clock can't be program without ending these programs.(pls look at the programming the timer)

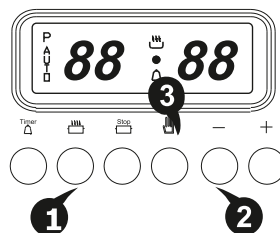
Cooking without programming (immediate cooking)

First reset the clock. If there is a program in the memory "auto" word will appear on the screen and start blinking. In both cases you need to reset. Otherwise you can't cook without programming.

Resetting the clock

First reset the programs.

If a programmed cooking made before or there is a cooking program left in the memory. AUTO sign will be seen on the screen. In both cases you have to reset the program otherwise you can't make unprogrammed cooking.



Attention

Without resetting the previous program you can't reprogram the oven.

For resetting the programs

- 1 Press "  " button"
- 2 Press " - " and reset the numbers
- 3 Press "  " button again.

Cooking without programming (immediate cooking)

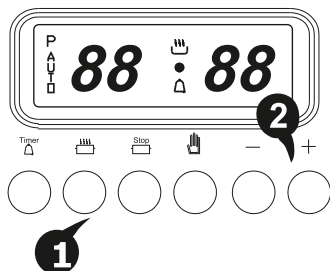
Cooking without making any program by starting the oven and shutting it up by yourself.

- 1.If there is any program in the memory reset it.
- 2.After putting your meal in the oven turn the "oven heater control" and "function chooser" buttons to the place that given on the cooking table.
- 3.In unprogrammed cooking clock won't cut the electricity. You will decide that your meal cooked and then turn the oven heater control button to "0"

Making semiautomatic program

The program that makes your oven start after programming and then stop after the time you programmed. In this program, you have to enter the cooking time that you want.

1. Turn the “oven heater control” to the temperature by looking at the cooking table and turn the function button to the plave that is shown in the same table.



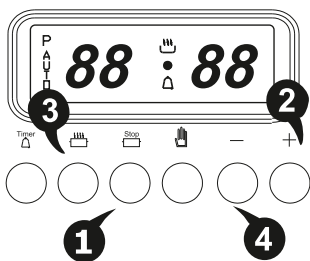
After placing your meal to the oven:

2. Press to “+” button while pressing to “” button for setting cooking time you chose from cooking table. AUTO word and “ ” sign appear on the screen continuously. From that time your timer start to count down. You can see remaining time by pressing “” button while the oven is working. After 5 sec pressing to this button, the daytime appears again.

3. Your oven stops automatically at the end of the cooking time you set and alarm starts. During this auto sign will blink on the screen and the “” sign will be erased. To stop the alarm press one of the “”, “” and “” buttons.

4. Take “oven heater control” and “function chooser” buttons to the off position.

5. Auto sign on the screen will go on blinking. this means the program in the memory is not deleted. For deleting this program press “” “ ” buttons.



Making autoprogram

Programming the end of the cooking time and cooking time. Before programming you must be sure that the time of the clock is true programmed.

1- Turn the “oven heater control” and “function chooser” buttons to the position that is shown at the cooking table. After putting your meal in the oven;

2-1 Press “ + ” button while pressing **2** “” button for entering the cooking end time.

3 Then press “-” button while pressing the **4** “” button for entering the cooking time. You will see the “auto” word on the screen.

3- After cooking oven will become off automatically and then start alarm. For stopping the alarm sound press one of the “”, “” buttons

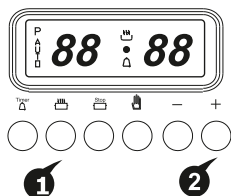
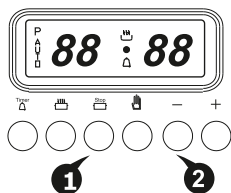
4- Turn “oven heater control” and “function chooser” buttons to the off position.
 5-Auto sign on the screen will go on blinking. This means the program in the memory is not deleted. For deleting this program press “ ” buttons

**If the electricity cut down, the program will be canceled.
 Reprogram the timer again.**

You can change the cooking time while oven cooking. if you want.
 (pls look at changing the cooking time.)

Changing programmed time:

You can change the cooking time or end of cooking time during working of the oven, if you want.



For changing the ending time of the cooking.

If you programmed automatic program while pressing

① “ ” button press ② “+” for increasing the time and press “-” for decreasing the time.

For changing the cooking time:

① After pressing to “ ” button, the cooking time is seen on the screen.

② To pressing to the “+” or “-” button set the new time. To cut down the oven's work (to stop),

Reset with “-” button while pressing to the “ ”

button. Cooking will stop and the timer will start to give sign sound. To stop the sign sound pres one of

“ ”, “ ” and “ ” buttons.

Using sign program for different aim:

You can use your ovens timer like an alarm clock without cooking

1-Press the “+” button while pressing the programming button to program the time that u want to get warned.

2-Your clock will warn you when at the end of the time you programmed.

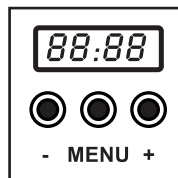
3-For stopping the alarm press one of the () () buttons.

USING DIGITAL CLOCK (Three Button Model)

For operating oven and adjust cooking implement; Please click once menu button of the digital clock to activate the minutes section. The buttons of (+) and (-) is used to adjust required time interval. For activating second line, please press menu button once a more. The buttons of (+) and (-) is used to adjust required time interval.

Digital clock will start as time clock (for models that have time clock). After timing system is done, please pres menu button. The buttons of (+) and (-) is used to adjust required time interval. Clock start to count down from adjusted time. When time finish, oven is turned off and clock give a warning aurally. On manual position (before time adjust), Please press menu button after adjusting time as 00:00 for cooking/baking. After finish cooking/baking, please turn switch to 0 (zero) position.

Note: When electricity cut off or plug in socket, timing clock come to manual position and product will start to operate.



LED-TL

TOUCH CONTROL OVEN TIMER

OVERVIEW:



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

POWER UP:

Upon power up, flashing digits and **AUTO** icon, the oven is inoperative. Press **M** to return to manual mode and adjust the time of day using up and down buttons.

MANUAL MODE:



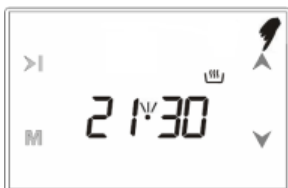
Touching **>|** & **M** at the same time, manual mode is entered. Any previous cooking program will be cancelled.

ADJUSTING TIME OF DAY

Time of day adjustment is only allowed, when no cooking program is in progress. First enter manual mode as described above. The point between the hours and minutes display flashes.



1) Switch into time adjustment mode.



2) Adjust the time using the **▲** or **▼** buttons.



3) After a few seconds, screen will stabilize.

BUZZER ALARM:

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



1) Touching **M** twice, enter buzzer alarm mode

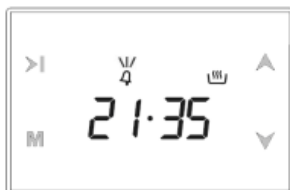


2) Using **▲** or **▼** give in the duration in minutes



3) After a few seconds, screen will return to clock mode

CANCELLING THE BUZZER SOUND



After the programmed duration is elapsed, buzzer will sound. Any button touch will cancel the buzzer.

AUTOMATIC COOKING PROGRAM

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

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



1) Current time is 18:30.



2) Switch into cooking time mode.

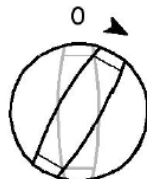


3) Adjust the cooking time using the **▲** or **▼** buttons.



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

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



Note: You may cancel the automatic cooking mode any time by go manuel mode

In the above example, cooking immediately started after giving in the cooking period. By pressing **>|** the button, you can see the ready time, ie. The time when the food will be ready to serve, and if you want, you can also change it. In the example below, the ready time will be changed to 21:30.



1) Displayed is the ready **>|** time 18:30+2:15=20:45.



2) Set it to the desired time by using the **▼** or **▲** buttons



3) In a few seconds, screen switches to clock mode.

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

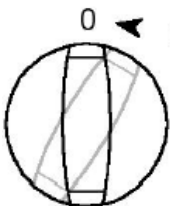
Screen just when cooking starts



Screen just when cooking ends



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



1) Switch your oven OFF



2) Reset the timer

Note: Your oven will be inoperative until you reset the timer.

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

CHILD LOCK:

When activated in manual mode, your oven and the timer keys are blocked.
When activated as a cooking program is in progress, just the keys are blocked.



1) Touch ▲ and ▼ at the same time for 1 seconds until 2 beep tones heard.

2) The key symbol appears on the screen, child lock is active.

To deactivate the child lock, touch ▲ and ▼ until key symbol disappears.
Exception: A buzzer tone during child lock can be cancelled touching any button.

USER PROGRAMMABLE OPTIONS:

1- Time of day display 12h / 24h

Factory setting is 24 h display. Touching ► for 5 seconds, a double beep tone will be heard, the display mode toggles to 12 h mode (am / pm indication) Doing this again will toggle back to 24 h

2- Touch tones

As a factory setting, touching buttons are accompanied by beep tones. Touching the **M** button for 5 seconds, a double beep tone will be heard and **nt**, which stays for no tone, will appear on the screen. Now, no touch tones will be produced any more. Doing the same until **bt** appears on the screen, which stays for button tone, brings you back to touch tones.

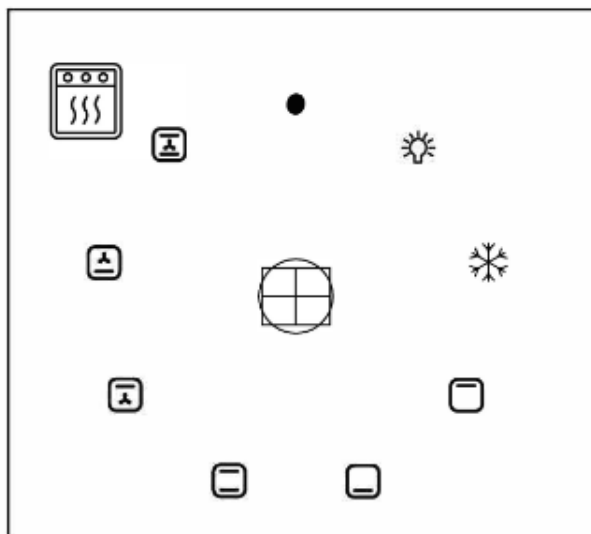
3- Screen Brightness Adjustment:

Touching ▲ button for 1 second, until you hear a double beep tone, brings you into the display brightness mode. Display shows br 0x (x = 1 to 8). Now every consecutive touch of the same button will reduce the brightness. There are 8 levels, thereafter the brightness starts to increase upon every touch. The same effect is also seen by holding this button touched. In 5 seconds after releasing the button, the brightness level is stored. Factory setting is maximum brightness.

4- Buzzer Tone Selection:

Touch ▼ button for 1 second, until you hear a double beep tone. Upon every touch of this button within 5 seconds, you will hear a different tone. There are 3 different tones available. The tone last heard will be stored in 5 seconds.

Note: Programmed options are nonvolatile. They will not be erased upon a power interrupt.



- OFF
- ☀ INTERIOR LIGHTING LAMP
- ❄ UNFREEZING + INTERIOR LIGHTING LAMP
- ☐ UPPER RESISTANCE + INTERIOR LIGHTING LAMP
- ☐ LOWER RESISTANCE + INTERIOR LIGHTING LAMP
- ☐ LOWER + UPPER RESISTANCE + INTERIOR LIGHTING LAMP
- ☐ UPPER RESISTANCE + FAN + INTERIOR LIGHTING LAMP
- ☐ LOWER RESISTANCE + FAN + INTERIOR LIGHTING LAMP
- ☐ LOWER + UPPER RESISTANCE + FAN + INTERIOR LIGHTING LAMP

	Thermostat switch		Fan + lower resistance
	Upper burner or upper resistance		Fan + upper resistance
	lower burner or lower resistance		Fan + lower-upper resistance
	lower+upper burner or lower-upper resistance		Electrical oven section
	Grill Resistance		Roast chicken
	Fan		Lamp
	Fan+ Turbo Resistance		Mechanic timer key

USE OF THERMOSTAT - FOR ELECTRICAL OVENS -

Control switch of thermostat enables you to choose the necessary temperature. When thermostat is activated, thermostat warning lamp lights on the front panel and goes out when selected temperature is achieved.

LOWER UPPER RESISTANCE OVEN

Lower resistance lower resistance, upper resistance or both of them can be operated together.

LOWER UPPER RESISTANCE AND FAN OVEN

Via oven function button, lower resistance, upper resistance or both of them can be operated together and they can be operated with fan and homogenous heat distribution can be ensured.

OVEN WITH LOWER UPPER RESISTANCE AND GRILL

Via the oven function button, the oven can be operated with lower resistance, upper resistance or both of them and grill function is available too.

OVEN WITH LOWER UPPER RESISTANCE FAN AND GRILL

Via the oven function button, it can be operated with lower resistance, upper resistance or both of them and with fan and homogeneous heat distribution can be ensured. Grill function is available.

TURBO- FAN OVEN

Via the oven function button, defrosting function or turbo-fan cooking function can be selected.

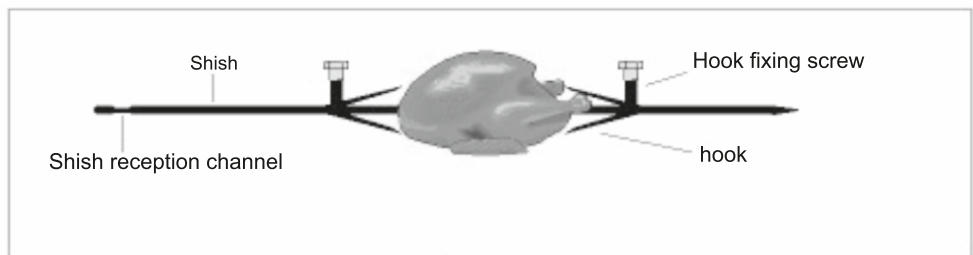
MULTI-FUNCTION OVEN

Via the oven function button, lower resistance, upper resistance, grill, turbo-fan, cooking functions can be selected.

MODELS FOR ROAST CHICKEN

To make roast chicken in your oven, place the shish channel in the tray channel as it is seen in the figure. Put the tray on the base of your oven. Insert the sharp part of the shish in the shish section in the reservoir and insert the other end to the shish reception socket. Put 2 glasses of water in the tray you have placed the base of oven (It will prevent burnt oil and smoke). Press the roast chicken button and start the roast chicken.

To start the roasting operation operate the upper burner or grill resistance.



CLEANING AND MAINTENANCE

For the sake of good appearance and reliability, keep the unit clean. The modern design of the unit facilitates maintenance to a minimum. The parts of the unit which come into contact with food have to be cleaned regularly.

- Before any maintenance and cleaning, disconnect the power.
- Set all controls in the OFF position.
- Wait until the inside of the unit is not hot but only slightly warm- cleaning is easier than when warm.
- Clean the surface of the unit with a damp cloth, soft brush or fine sponge and then wipe dry.
In case of heavy soiling, use hot water with non- abrasive cleaning product.
- For cleaning the glass of the oven door, do not use abrasive cleaners or sharp metal scrapers, these can scratch the surface or lead to the glass being damaged.
- Never leave acidic substances (lemon juice, vinegar) on stainless steel parts.
- Do not use a high pressure cleaner for cleaning the unit. The baking pans may be washed in mild detergent.



This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment(WEEE).

By ensuring this product is disposed correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. The symbol on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

ENERGY CONSUMPTION

Our esteemed customer,

Please read the recommendations below to use the product you purchased efficiently in terms of energy consumption and energy save for your country.

- 1- Choose ovens with high efficient heat insulations for electrical energy consumption.
- 2- Opening oven door frequently during cooking makes the cool air enter the oven and thus energy loss. For this reason, take care of opening oven door when required.
- 3- Try to cook more than one food in the oven. You may take the one cooking at lower temperature and not change the temperature of the oven and so you may consume less energy.
- 4- Do not perform pre-heating in the oven when it is not necessary. If pre-heating is necessary, do not extend this duration more than necessary.
- 5- Before cooking frozen food in the oven, defrost it.
- 6- Do not keep flammable, combustible materials around the oven. Place the oven in areas far away combustible areas.
- 7- If you switch off the electrical oven a few minutes ago and wait without opening oven door, food continues to cook with existing temperature and you may save energy.

COOKING TABLE

Super Foods	Temperature (°C)	Shelf Location	Cooking Time (min.)
Cake	150-170	2	35-45
Patty	200-220	2	50-60
Biscuit	160-170	3	25-30
Cookies	175-200	3	35-40
Cake	180-200	2	30-40
Muffin	200-220	2	30-40
Dough Pastry	180-200	2	50-60
Pastry	180-200	2	35-40
Sheep Meat	220-240	3	30-40
Veal Meat	220-240	3	50-60
Mutton	230-250	3	50-60
Chicken (Parthian)	230-240	3	45-50
Fish	200-220	3	35-40

NOTE: The values given in the table are the results obtained in our laboratory. You could find different values based on your experience and taste. Pre-heat 5-10 minutes before cooking.