

嵌入式焗爐
BUILT-IN OVEN

PM0865X

PHILCO®  美國飛歌

用戶手冊
USER MANUAL

請首先閱讀本用戶手冊！

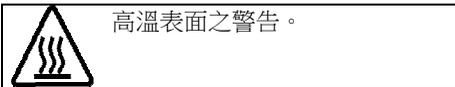
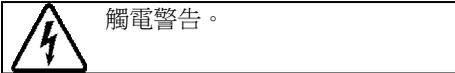
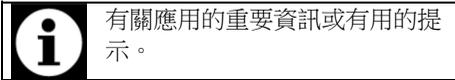
親愛的顧客，

感謝您購買 Philco 產品。我們希望您從這一使用先進技術製成之高品質的產品獲得最佳效益。因此，使用前，請妥善閱讀整個用戶手冊和所有其它附帶的手冊，並妥善保管，以備日後參考。如果將本產品轉讓他人，請一併移交該用戶手冊。請遵循使用者手冊中的所有警告和資訊。

請注意，該用戶手冊也適用於其它多種型號。手冊中將清晰標出不同型號之間的差異。

符號解釋

本使用者手冊中，使用了下列符號：



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1 安全和環境的重要說明和警告

本節包含幫助您避免受傷和發生財產損害之危險的安全須知。若不遵循這些說明，將導致保修條款失效。

一般安全性

- 只有有人在旁邊監督，或事先得有關於該裝置正確使用之指導和理解了相關危險，該裝置才可供 8 歲以上的兒童和體力、感知力或腦力下降或經驗和知識缺乏的人員使用。
兒童不得擺弄該裝置。若無有效監督，禁止由兒童實施清潔和日常保養工作。
- 安裝和修理步驟必須由經授權的服務代理執行。對於未經授權之人員執行的步驟導致的損害，製造商不承擔任何責任，並可能導致保修條款失效。安裝前，請仔細閱讀本說明書。
- 如果本產品有缺陷或者任何明顯的損害，請勿操作。
- 每次使用後，確認產品功能旋鈕均已關閉。

用電安全

- 如果本產品發生故障，在由經授權的服務代理維修妥當

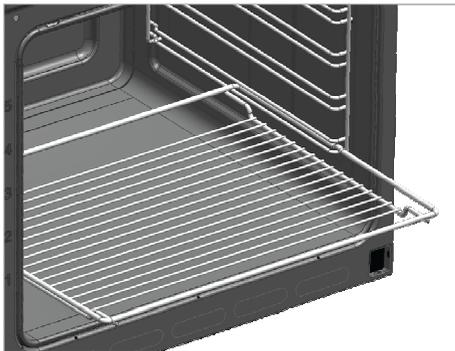
後，方可操作。否則有觸電的危險！

- 只能將本產品連接到具有“技術規格”中指定之電壓和保護的接地/插座/線路。該產品使用或者不使用變壓器時，接地安裝工作應當由具有資格的電工完成。對於因本產品未根據當地規定接地導致的任何問題，本公司不承擔任何責任。
- 清洗本產品時，不得在上面灑水或倒水！會有觸電的危險！
- 在實施安裝、維護、清潔和維修步驟期間，必須拔下本產品之插頭。
- 如果電源線損壞，必須由製造商或其維修代理以及具有類似資歷的人員更換，以免發生危險。
- 本裝置安裝必須確保其完全從網路斷開。根據結構規定，必須通過電源插頭，或嵌入在固定式電氣裝置的開關，提供隔離。
- 使用時，焗爐的後表面溫度很高。確保電接頭沒有接觸後表面；否則，接頭可能損壞。

- 電源線不得夾在焗爐門和邊框之間，也不得在高溫表面上方繞線。否則，電線絕緣層可能熔化，並可能因為短路導致起火。
- 所有電氣設備和系統的任何工作都只能由經過授權和具有資歷的人員實施。
- 如果發生任何損壞，關閉該產品，並從主電源斷開連接。方法是，關閉家庭中的保險絲。
- 確保保險絲額度電流與該產品相容。

產品安全

- 使用期間，該裝置及其可接近的零件溫度很高。應當小心避免接觸高溫元件。8歲以下的兒童應保持遠離，除非能持續監督他們。
- 在判斷力或者協調能力受到酒精和/或藥物損害時，切勿使用本產品。
- 如食材中有使用酒精飲料時，請多加小心。在高溫下，酒精會揮發，在與灼熱的表面接觸時，可能點燃，導致起火。
- 請勿在本產品附近放置任何易燃材料，在使用過程中，其側壁溫度極高。
- 高溫時，請勿使用本裝置。應當小心避免接觸焗爐內的高溫元件。
- 所有通風口應不受阻礙。
- 請勿在焗爐內加熱封閉的罐頭和玻璃罐。罐體內產生的壓力可能導致其爆裂。
- 請勿直接在焗爐底部放置烘焙托盤、食品或鋁箔。聚積的熱量可能損壞烤箱焗爐底部。
- 清潔焗爐門的玻璃時，請勿使用任何粗糙的清潔劑，或鋒利的金屬刮刀，否則，會劃傷玻璃表面，繼而導致玻璃損壞。
- 請勿使用蒸汽清潔器清潔該裝置，這可能導致觸電。
- 將鐵絲烤架和托盤適當放到鐵絲架上。將烤架和/或托盤適當放在鐵絲架上甚為重要。在2個導軌之間滑動鐵絲架或托盤，並在放上食物前，確保其保持平衡（請參見下圖）。



- 焗爐前門玻璃被拆除或出現裂紋時，請勿使用該產品。
- 該扶手並非毛巾乾燥器。在打開焗爐門執行燒烤功能時，請勿懸掛毛巾、手套或類似紡織品。
- 在灼熱的焗爐中放入和取出菜品時，請務必使用耐熱的隔熱手套。
- 更換爐內照明燈，請務必關閉該裝置，避免可能觸電。為了確保產品操作可靠性：
- 確保插頭安裝到插座，不會導致出現火花。
- 請勿使用已經損壞或割斷的電線或加長電線，只能使用原裝電線。
- 確保插座上的液體或濕氣不會堵塞本產品。

既定用途

- 該產品設計供家庭使用。不允許用於商業場合。
- 注意：該裝置僅能用於烹調之目的。切勿用於其它目

的，例如，不得用於房間取暖。

- 該產品不得用於在烤架下加熱底板，不得在把手上懸掛毛巾和洗碗布等，也不應用於取暖之目的。
- 對於使用或處置不當導致的任何損壞，製造商不承擔任何責任。
- 焗爐可以用於解凍、烘焙、烘烤和燒烤食物。

兒童安全

- 使用期間，該裝置可接近的零件溫度很高。兒童不應靠近。
- 包裝材料可能給兒童帶來危險。兒童應遠離包裝材料。請根據環境標準，處置所有包裝材料。
- 電氣產品會對兒童帶來危險。在該產品工作時，兒童應遠離，且不得允許兒童擺弄該產品。
- 請勿在設備上放置兒童可以觸及的任何物品。
- 焗爐門打開時，請勿在上面放置任何重物，也不得允許兒童坐在上面。其可能翻倒或焗爐門鉸鏈可能受損。

處置廢舊產品

符合 WEEE 指令和廢物處置：



本產品符合 EU WEEE 指令 (2012/19/EU)。本產品帶有報廢電子電器設備 (WEEE) 的分類符號。

本產品採用可以重複利用和適合回收的優質零件和材料製成。在本產品使用壽命結束時，請勿將其作為日常的生活垃圾和其它廢物進行處置。應將其送至回收電器電子設備的收集中心。有關這些收集中心的資訊，請諮詢當地的相關機構。

符合 RoHS 指令：

您選購的該款產品符合 EU RoHS 指令 (2011/65/EU)。其不含有該指令中指定的有害和禁用材料。

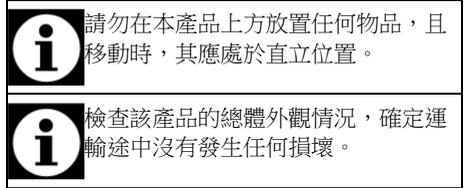
處置包裝材料

- 包裝材料會給兒童帶來危險。應妥善保管包裝材料，置於兒童不可及之處。該

產品的包裝材料採用可回收材料製成。應根據廢物回收說明，適當處置和分類。請勿隨日常生活垃圾一起處置。

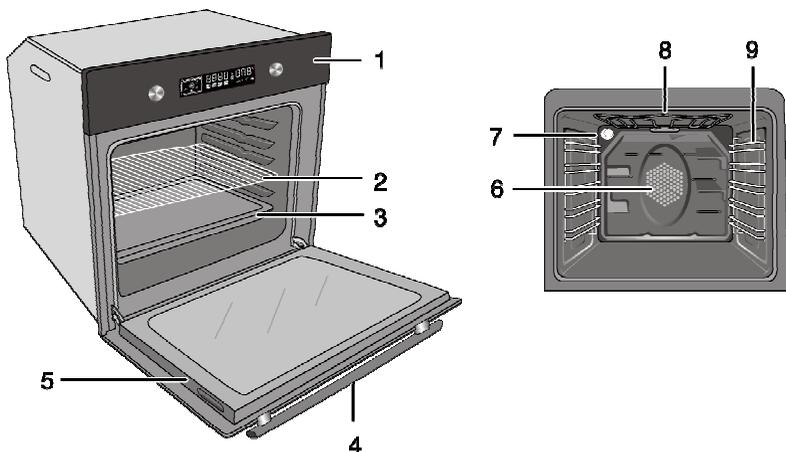
處置廢舊產品

- 保留該產品的原始包裝箱，運輸時，應使用原始包裝箱。遵循包裝箱上的說明。如果沒有原始包裝箱，在泡沫包裝或厚紙板箱中包裝該產品，並用膠帶纏緊。
- 為了防止焗爐內的鐵絲架和托盤損壞焗爐門，將一塊硬紙板放到焗爐門內側，與托盤的位置對齊。用膠帶將焗爐門固定到側壁。
- 請勿使用焗爐門或把手抬高或移動該產品。



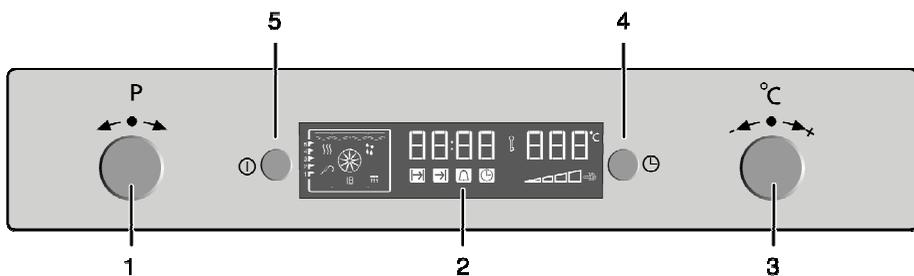
2 一般信息

概況



- 1 控制台
- 2 網架
- 3 托盤
- 4 把手
- 5 焗爐門

- 6 風扇摩打（背板後）
- 7 照明燈
- 8 發熱線
- 9 烤架位置



- 1 程式選擇旋鈕
- 2 數字計時器
- 3 溫度/時間-增加/減少按鈕
- 4 功能選擇按鈕
- 5 開/關按鈕

包裝項目



提供的附件視不同的產品型號而異。
您的產品不一定附帶使用者手冊中描述的每一個附件。

1. 用戶手冊

2. 焗爐托盤

用於糕點、冷凍食品和大塊烤肉。



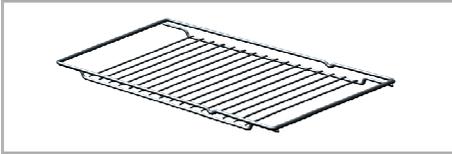
3. 深托盤

用於點心、大塊烤肉、多湯汁的菜品和在燒烤時，收集油脂。



4. 網架

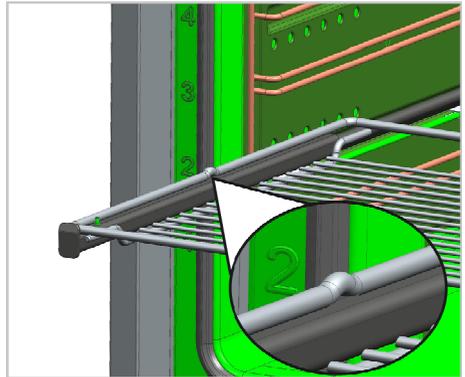
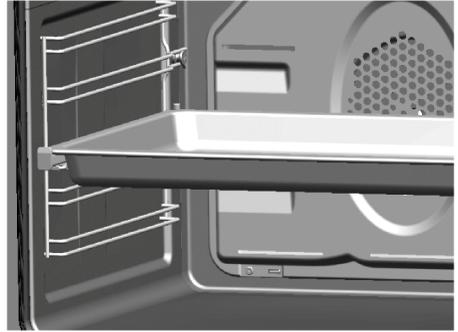
用於烘烤，和將烘焙、烘烤或在焙盤中烹調的食物放在所需的烤架上。



5. 將網架和托盤適當放到伸縮架上。

使用伸縮架可以輕鬆安裝和拆卸托盤及網架。

在伸縮架上使用托盤和網架時，確保伸縮架後部的銷釘頂在網架和托盤的邊緣。



技術規格

電壓/頻率	220 V ~ 60 Hz
總功率	3.1kW
插座	16 A
電纜類型/截面	H05VV-FG 3 x 1,5 mm ²
電纜長度	最長 2 m
外部尺寸 (高/寬/深)	595 mm/594 mm/567 mm
安裝尺寸 (高/寬/深)	**590 或 600 mm/560 mm/ 550 mm
主烤箱	多功能烤箱
內部燈	15/25 W
烤架功率消耗	2.2 kW

基礎：電焗爐能量標籤上的資訊根據 EN 60350-1 / IEC 60350-1 標準列出。這些數值是在標準負荷下，使用底部至頂部加熱器或風扇輔助加熱（如果有）確定的。

能量效率等級是根據產品上是否存在相關功能，按照下列優先順序確定的。1-使用經濟型風扇烹調；2- 渦輪緩慢烹調；3- 渦輪烹調；4- 風扇輔助底部／頂部加熱；5-頂部和底部加熱。

** 請參見 *安裝* 詳見 11 頁。



為了改善產品品質，技術規格可能變更，恕不另行通知。



產品標籤或所附檔中注明的數值是根據相關標準，在實驗室條件下獲得的。根據產品的操作和環境條件，這些數值可能有所不同。



該手冊中的插圖僅為示意性質，可能與您的產品不完全一致。

3 安裝

產品必須由合資格的技術人員，按照規定實施。否則，保修條款將失效。對於未經授權之人員執行的安裝而導致的損害，製造商不承擔任何責任，並可能導致保修條款失效。



位置的製備和電氣安裝的產品是根據客戶的責任。



危險：
必須根據當地所有的燃氣和/或電氣規定，安裝該產品。



危險：
安裝前，請目測檢查該產品是否有任何缺陷。如果有，請勿安裝。
該產品受損可能威脅您的安全。

安裝前

本設備既定用於安裝在市面上出售的櫥櫃中。在本設備與廚房牆壁和傢俱之間必須保

持安全距離。請參見插圖（數值單位 mm）。

- 使用的表面、合成層壓板和粘結劑必須耐熱（至少 100 °C）。
- 櫥櫃必須水平放置，且固定。
- 如果焗爐下面有抽屜，在焗爐與抽屜之間必須安裝一個架子。
- 本設備至少由兩個人運送。



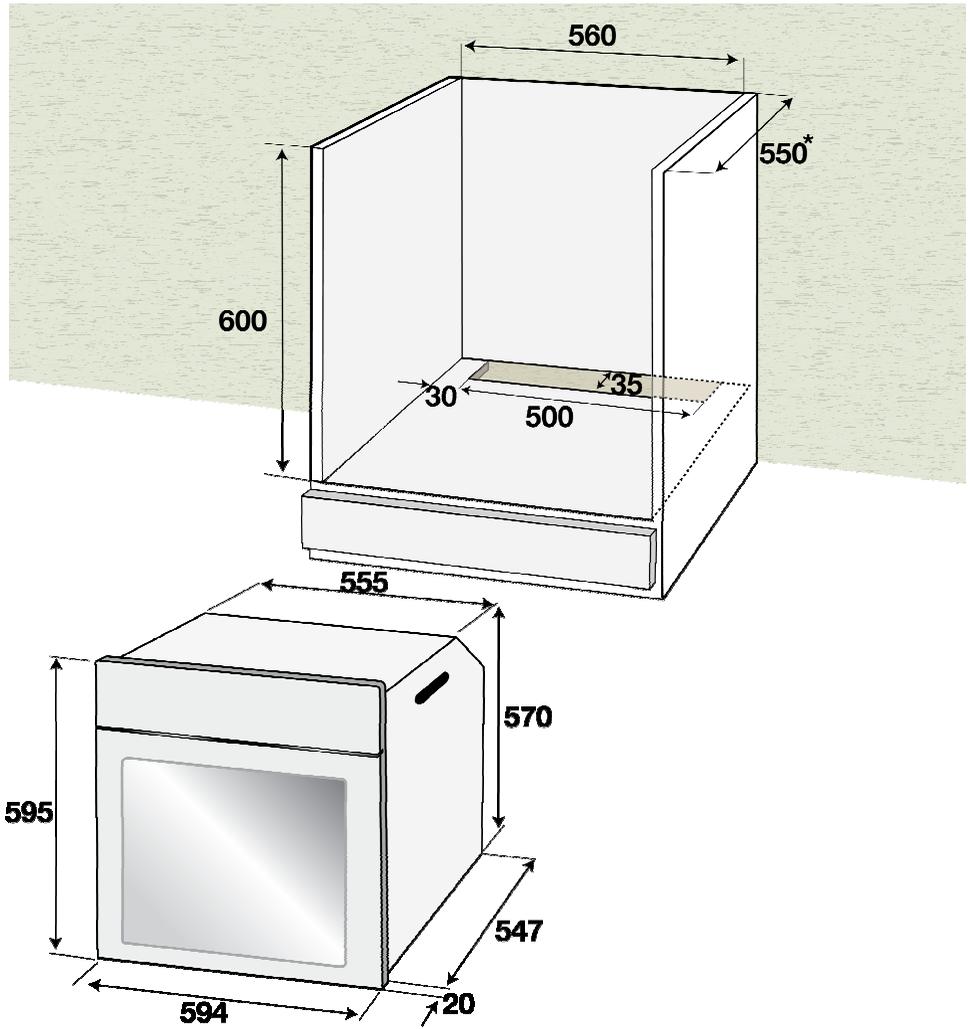
請勿將該產品安裝到冰箱或者冷櫃旁邊。該產品散發出的熱量將導致製冷裝置的能耗增加。



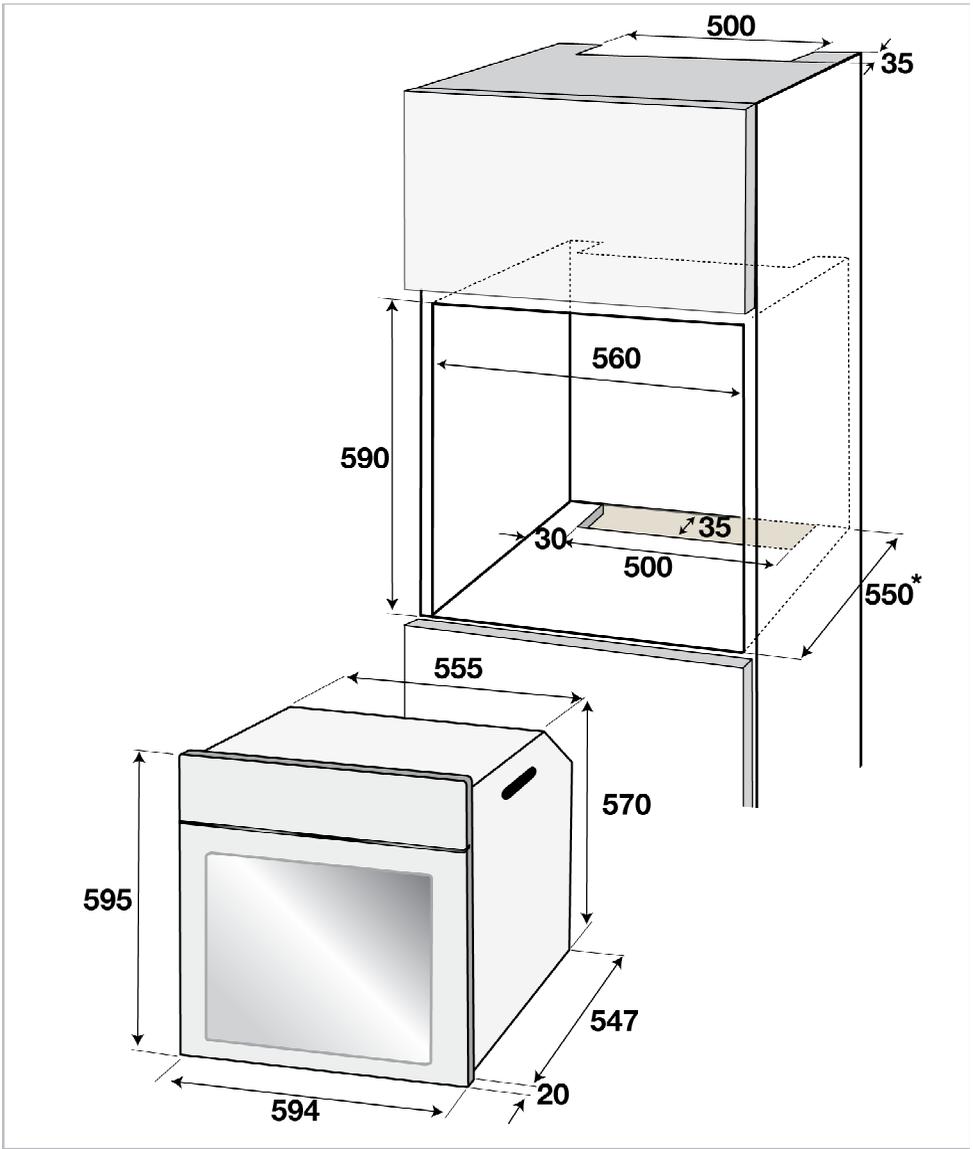
請勿使用烤箱門和/或把手抬高或移動該產品。



如果該產品具有鐵絲把手，在移動後，將把手向後推動到側壁中。



* 毫米



* 毫米

安裝與連接

- 只能根據法定的安裝規則，安裝和連接本產品。

電氣連接

將本產品連接到由適當容量之保險絲保護的接地插座/線路上。保險絲容量在“技術規格”表中注明。該產品使用或者不使用變壓器

時，接地安裝工作應當由合資格的電工完成。對於沒有根據當地規定，使用接地裝置導致的任何損害，本公司不承擔任何責任。



危險：

本產品必須只能由經授權和合資格的人員連接到主電源。在正確安裝後，本產品的保修期才開始。

對於未經授權之人員執行的步驟導致的損害，製造商不承擔任何責任。



危險：

電源線不得受壓、彎曲、夾緊或者與產品的灼熱零件接觸。

受損的電纜必須由合資格的電工更換。否則，有觸電、短路或起火的危險！

- 連接必須符合本地規定。
- 電源資料必須與產品銘牌上指定的資料相符。打開前門查看銘牌。
- 本產品的電源線必須符合“技術規範”表格中的數值。

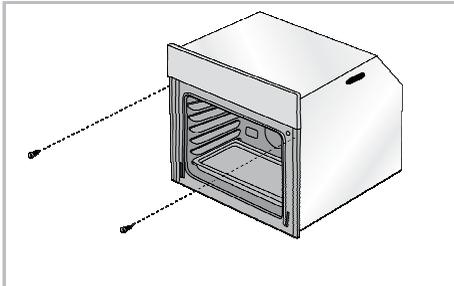


危險：

在電氣裝置實施任何工作前，從主電源斷開本產品。
有觸電的危險！

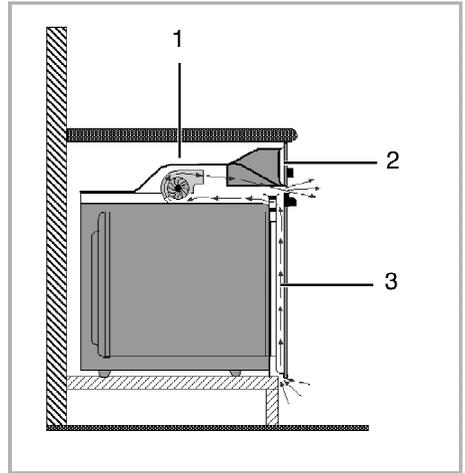
安裝產品

1. 將焗爐滑動到櫥櫃中，對準和固定之，並確保電源線沒有斷裂和/或被夾住。



如圖所示，使用 2 枚螺絲固定烤箱。

對於配備冷卻風扇的產品



- 1 冷卻風扇
- 2 控制台
- 3 門

內置的冷卻風扇可以冷卻內置的櫃體和本產品前部。



在焗爐關閉後，冷卻風扇繼續工作大約 20-30 分鐘。

如果您通過程式設計烤箱的計時器烹調，烹調時間結束時，冷卻風扇也會隨所有功能一起關閉。

最終檢查

1. 插入電源線插頭，並開啟產品的保險絲。
2. 檢查功能。

4 準備工作

節能小貼士

下列資訊有助於您經濟地使用該裝置，並節約能源：

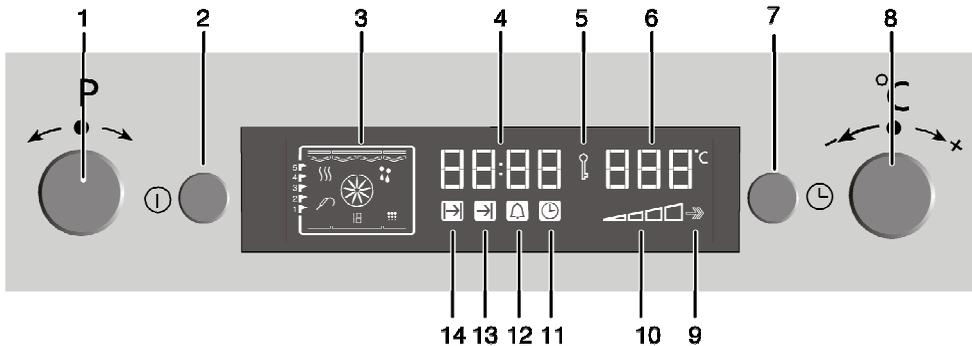
- 在焗爐中使用深色或帶有搪瓷塗層的器皿，導熱效果會更好。
- 烹調菜品時，依照用戶手冊或烹調說明中建議，執行預熱操作。
- 烹調期間，請勿頻繁打開烤箱門。
- 可能的情況下，同時在烤箱中烹調多個菜品。烹調時，您可以將兩個食物容器放在鐵絲烤架上。

- 連續烹調多個菜品。焗爐內已有餘熱，無需再預熱。
- 在烹調時間結束前，關閉焗爐數分鐘，可以節約能源。請勿打開焗爐門。
- 冰凍的魚肉在烹調前應先解凍。

初次使用

時鐘設定

初次操作烤箱時，將溫度時間調整旋鈕(8)微轉動到“-”或“+”，設定時鐘。



- 1 程式選擇按鈕
- 2 開/關按鈕
- 3 功能顯示幕
- 4 時間指示
- 5 兒童安全鎖符號
- 6 溫度指示
- 7 功能表按鈕
- 8 溫度時間調節旋鈕
- 9 快速預熱顯示
- 10 烤箱內部溫度符號
- 11 時鐘符號
- 12 報警符號
- 13 烹調時間結束符號
- 14 烹調時間符號

i 如果沒有設定時鐘，時間設置將從 12:00 開始增加。將顯示時鐘圖示 '11'，表示尚未設置當前時間。一旦設置了時間，該圖示將消失。

之後調整時間

1. 快速按下功能表按鈕(7)，直至啟動時鐘符號(11)。
2. 將溫度時間調整旋鈕(8)輕微轉動到“-”或“+”，設置當前時間。

i 在電源發生故障時，當前時間設置會取消。需要重新調整。在使用焗爐的任何功能時，無法變更當前的時間。

初次清潔本設備

i 表面可能因某些清潔劑或清潔材料而受損。
清潔期間，請勿使用侵蝕性的清潔劑，清潔粉／膏劑或任何鋒利的工具。

1. 去除所有包裝材料。
2. 使用濕抹布或者海綿擦拭設備表面，並用抹布擦乾。

初始加熱

將本產品預熱大約 30 分鐘，然後，關閉之。這樣，可以燃燒或去除任何生產時殘留的保護層。



警告

熾熱的表面可能導致灼傷！

使用過程中，本產品可能很熱。切勿接觸灼熱的燃燒嘴、焗爐內部、加熱器等。應遠離兒童。

在灼熱的焗爐中放入和取出菜品時，請務必使用耐熱的隔熱手套。

電焗爐

1. 從焗爐中取出所有烘焙托盤和網烤架。
2. 關閉焗爐門。
3. 選擇“傳統上/下發熱”功能。

1. 選擇最高的燒烤功率，請參見 *如何操作電焗爐*, 頁碼 *Error! Bookmark not defined.*
2. 焗爐操作大約 30 分鐘。
3. 關閉焗爐，請參見 *如何操作電焗爐*, 頁碼 *Error! Bookmark not defined.*

燒烤功能

1. 從焗爐取出所有烘焙托盤和網烤架。
2. 關閉焗爐門。
3. 選擇最高的燒烤功率，請參見 *如何操作燒烤功能*, 頁碼 26.
4. 焗爐操作大約 30 分鐘。
5. 關閉燒烤功能，請參見 *如何操作燒烤功能*, 頁碼 26



初次操作期間，在數小時內，可能有煙霧和氣味散發出來。這是很正常的。確保房間通風良好，以去除煙霧和氣味。避免直接吸入散發出來的煙霧和氣味。

5 如何操作焗爐

有關烘焙、烘烤和燒烤的一般資訊



警告

熾熱的表面可能導致灼傷！

使用過程中，本產品可能很熱。切勿接觸灼熱的燃燒嘴、焗爐內部、加熱器等。應遠離兒童。

在灼熱的焗爐中放入和取出菜品時，請務必使用耐熱的隔熱手套。



危險：

打開焗爐門時，會有蒸汽撲面而來，請務必小心。

逸出的蒸汽可能燙傷您的雙手、面部和/或眼睛。

- 將要燒烤的切塊均勻擺放在鐵絲架或帶有鐵絲架的烘焙托盤上，確保覆蓋的空間不會超過加熱器的尺寸。
- 將網架或帶有烤架的烘焙托盤滑動到烤箱中所需的高度。如果使用網架燒烤，將烘焙托盤滑動到下方的烤架，以便收集油脂。為了便於清潔，可以在烘焙托盤上添加一些水。



不適宜燒烤的食物有導致起火的危險。只能燒烤那些適合集中受熱的食物。

請勿將食物放置在烤架後面太遠的位置。這是最熱的區域，脂肪含量高的食物可能導致火災。

烘焙提示

- 使用非粘性塗層的合適金屬板或鋁容器以及耐熱的矽樹脂模具。
- 充分利用烤架上的空間。
- 將烘焙模具放在烤架中間。
- 開啟焗爐或燒烤功能前，選擇正確的烤架位置。焗爐很熱時，請勿改變烤架位置。
- 焗爐門保持關閉。

烘烤小貼士

- 烹調前，用檸檬汁和黑胡椒等調味品處理整雞、火雞和大塊肉，可以增強烹調效果。
- 與烘焙相同大小無骨的肉相比，烘烤有骨的肉需要多花費大約 15 至 30 分鐘。
- 每釐米肉厚度需要大約 4 至 5 分鐘烹調時間。
- 烹調時間結束後，將肉在焗爐中放置大約 10 分鐘後取出。汁液在整個烤肉上分佈的更均勻，在切肉時，汁液不會流出。
- 魚應放置在耐熱板的中間或下方烤架上。

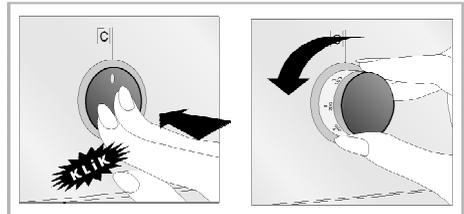
燒烤小貼士

燒烤肉、魚和家禽肉時，可以快速著色，形成誘人的外殼，且不會乾燥。扁片、肉串和香腸以及水分含量高的蔬菜（例如，番茄和洋蔥）也很適合燒烤。

如何操作電焗爐

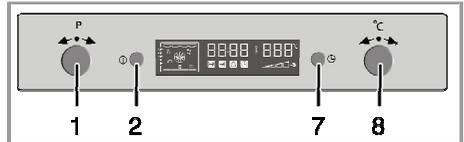
焗爐配備有彈出式按鈕，在您按下時，按鈕將彈出。

1. 向內按，彈出按鈕，然後轉動，選擇所須的程式或設定。



2. 烹調過程結束後，將旋鈕轉動至關閉（上部）位置，並向內按動。

如何操作焗爐



- 1 程式選擇旋鈕
- 2 開/關按鈕
- 7 功能選擇按鈕
- 8 溫度時間-增加/減少按鈕

1. 按下開/關按鈕（2）大約 2 秒鐘，開啟烤箱。

選擇溫度和操作模式

一旦焗爐開啟，將出現空白的功能顯示屏。



顯示屏處於該模式時，可以設置烹調時間、烹調結束時間和快速加熱功能。

i 如果沒有在該畫面上對焗爐進行設置，其將在 10 秒鐘後自動關閉。

1. 向左或向右扭動程式選擇旋鈕 (1)，設定所需的操作模式。
2. 將溫度時間調整旋鈕(8)輕微轉動到 "+" 或 "-"，設置所需的溫度。

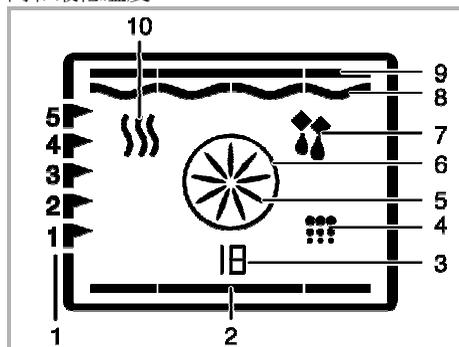
»焗爐將準備在所選擇的功能開始操作，並增加內部溫度，直至設定值。

»功能顯示屏上出現將會啟動的發熱器和建議的托盤位置。

»如果之前沒有設置溫度，溫度畫面將顯示所選取之功能的預設建議溫度。

功能表：

功能表顯示烤箱可以使用的功能和各自的最高和最低溫度。



- 1 烤架位置
- 2 底部加熱器
- 3 功能號碼
- 4 清潔位置(不適用於此款烤爐)
- 5 增壓風扇

- 6 增壓加熱器
- 7 風扇操作位置
- 8 烤架加熱器
- 9 上層加熱器
- 10 保溫



功能視產品型號不同而異!

功能表	建議的溫度 (°C)	溫度範圍 (°C)
傳統上/下發熱	200	40-280
傳統 + 風扇	175	40-280
風扇加熱	180	40-280
3 D	205	40-280
薄餅	210	40-280
全燒烤及風扇	200	40-280
全燒烤	280	40-280
燒烤	280	40-280
慢火烹調/省電風扇加熱	180	160-220
底部發熱	180	40-220
保溫	60	40-100



出於安全的原因，除了保溫模式，其它模式最大可選的烹調時間限制為 6 小時。如果停電，將取消程式。您必須重新設定烤箱程式。



實施任何調整時，時鐘上的相關符號將閃爍。



焗爐在任何功能工作，或在焗爐上執行半自動或全自動程式設計時，不能設置當前的時間。



即使焗爐關閉，在焗爐門打開時，爐內壁燈也會亮起。

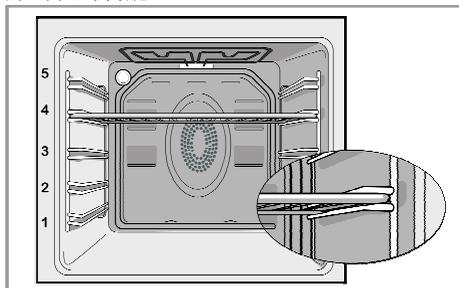
關閉電焗爐

按下開/關鍵 (2) 大約 2 秒鐘，關閉焗爐。

烤架位置 (對於配備網架的型號)

務必將網架正確放置在烤架上。網架必須插入在烤架之間，如圖所示。

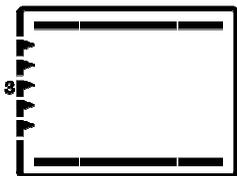
請勿將網架放在焗爐後壁上。將網架滑動到烤架前端，並借助門將其固定，以便獲得良好的燒烤功能。



操作模式

這裡顯示的操作模式之順序可能與您的產品佈置不同。

1. 頂部和底部加熱



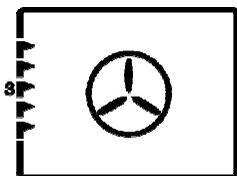
頂部和底部同時啟動將食物加熱。適用於烘焙蛋糕、點心或在烘焙模具中的糕點和燉菜。僅使用一個托盤烹調。畫面上顯示合適的烤架位置。(第三層)

2. 風扇和底層/頂層同時加熱



風扇確保底部和頂部發熱的空氣快速地在焗爐內均勻分佈。使用一個托盤烹調。

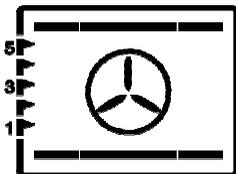
3. 風扇加熱



風扇確保後部加熱器發熱的空氣快速地在焗爐內均勻分佈。適合多層烹調。

 打開焗爐門時，風扇摩打將停止運轉，以便將熱空氣保留在內部。

4. "3D" 功能



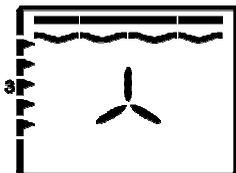
頂部/底部和風扇同時啟動發熱。食物整體得到均勻和快速烹調。僅使用一個托盤烹調。

5. 薄餅功能



底部和風扇輔助發熱工作。。適合烘烤薄餅。

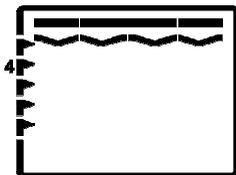
6. 全燒烤+風扇



全燒烤加熱的暖空氣通過風扇的作用，迅速分佈在整個焗爐中。適用於燒烤大量肉類。

- 將大塊或中等大小的食物放在烤架加熱器下部正確的位置，進行燒烤。
- 將溫度設置為最高。
- 在燒烤時間過半後，翻動食物。

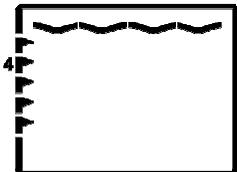
7. 全燒烤



位於烤箱頂部大烤架工作。其適用於燒烤大量肉類。

- 將大塊或中等大小的食物放在烤架加熱器下部正確的位置，進行燒烤。
- 將溫度設置為最高。
- 在燒烤時間過半後，翻動食物。

8. 燒烤



置於頂部的小烤架啟動。適合燒烤菜品。

- 將小塊或中等大小的食物放在烤架加熱器下部正確的位置，進行燒烤。
- 將溫度設置為最高水準。
- 在燒烤時間過半後，翻動食物。

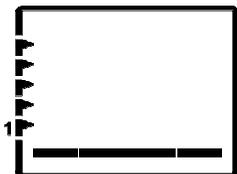
9. 慢火烹調/省電風扇加熱



為了節能，您可以使用該功能，在 160-220°C 的溫度範圍，使用風扇加熱執行烹調操作。但是，烹調時間將略微增加。

此功能的烹調時間，可以參閱“慢火烹調/省電風扇”功能表。

10. 底部加熱



僅下層發熱線工作。其適用於薄餅和須要底部烤烘的食物。

11. 保溫



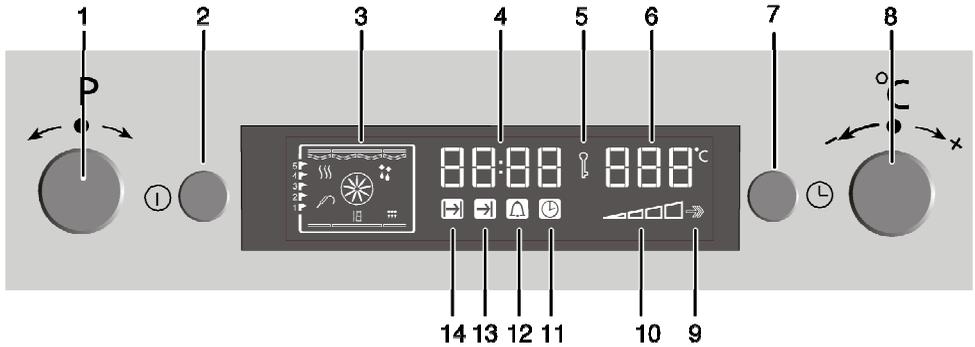
用於長時間將食物保持於適當溫度。

12. 使用風扇操作



焗爐沒有加熱。只有風扇（在爐壁後端）操作。適用於在室溫下緩慢解凍粒狀食物，或冷卻已烹調的食物。

如何操作焗爐控制面板



1 程式選擇按鈕

2 開/關按鈕

3 功能顯示屏

4 當前時間指示器欄位

5 兒童安全鎖

6 溫度指示欄位

7 功能選擇按鈕

8 溫度時間調整按鈕

9 快速加熱功能顯示

10 烤爐內部溫度符號

11 時鐘符號

12 警示符號

13 烹調時間結束符號

14 烹調時間符號

使用半自動操作

在該操作模式，您可以調整焗爐工作的時間段（烹調時間）。

1. 按下開/關按鈕（2），啟動焗爐。
2. 向左或向右扭動程式選擇旋鈕（1），設定所需的操作模式。
3. 焗爐啟動後，快速按下功能選擇按鈕（7），啟動烹調時間符號（14）。
4. 將溫度時間調整旋鈕（8）左右轉動 "+" 或 "-"，以設定烹調時間。
當烹調時間設定後，烹調時間符號（14）會一直保持亮起。
5. 將食物放入焗爐。
6. 繼續將溫度時間調整旋鈕（8）左右轉動 "+" 或 "-"，設定所需的烹調溫度。

» 焗爐將加熱至設置的溫度，並保持這一溫度，直至您選擇的烹調時間結束。烹調過程中，焗爐燈亮起。



焗爐達到設置的溫度後，焗爐內部溫度符號(10)的所有片段均會亮起。

7. 烹調程式結束後，將顯示 "End" 符號，且會響聲提示。
8. 按下功能選擇按鈕（7）或開/關按鈕（2），可以取消響聲。
» 取消響聲，焗爐會自動關閉，並顯示當前的時間。

使用全自動操作

在此操作模式，您可以調整烹調時間和烹調結束時間。

1. 按下開/關按鈕（2），啟動焗爐。
2. 向左或向右扭動程式選擇旋鈕（1），設定所需的操作模式。
3. 快速按下功能選擇按鈕（7），啟動烹調時間符號（14）。
4. 將溫度時間調整旋鈕（8）左右轉動 "+" 或 "-"，以設定烹調時間。
» 當烹調時間設定後，烹調時間符號（14）保持亮起。
5. 快速按下功能選擇按鈕（7），以啟動烹調結束時間符號（13）。
6. 將溫度時間調整旋鈕（8）左右轉動到 "+" 或 "-"，設置烹調結束時間。
» 設置烹調結束時間後，烹調結束時間符號（13）保持亮起。
7. 將食物放入烤爐。

- 將溫度時間調整旋鈕(8)左右轉動到 "+" 或 "-", 設定所需的烹調溫度。

» 焗爐計時器將會從您設置的烹調結束時間減去所需的烹調時間，自動計算出烹調程式的開始時間。在預設的時間，而焗爐預熱至設定的溫度後，所選的操作程式會啟動。保持這一溫度，直至烹調時間結束。烹調過程中，焗爐燈是亮起的。



焗爐達到設置的溫度後，焗爐內部溫度符號(10)會整個亮起。

- 烹調程式結束後，將顯示 "End" (結束) 符號，並且響起響聲。
 - 按下功能選擇按鈕(7)或開/關按鈕(2)，取消響聲。
- » 取消警示響聲，焗爐自動關閉，並顯示當前的時間。焗爐燈關閉。



設置後，如果希望取消半自動或全自動程式設計，需要重設烹調時間。

快速預熱

使用快速預熱功能，確保焗爐更快速達到所需溫度。



只有焗爐工作時，才可以設定快速預熱功能。但是在解凍和清潔程式，是不能選擇此項功能。如果停電，將自動取消此功能的設定。

- 按下功能選擇按鈕(7)，直至啟動快速預熱符號(9)。
- » 顯示幕上將出現 "OFF" (關閉)。
- 將溫度時間調整旋鈕(8)扭動至 "+", 啟動快速加熱功能。
- » 一旦啟動此功能，顯示屏上將出現 "On" (開啟)，相關的符號會保持亮起。
- » 只要焗爐達到要求的溫度，快速預熱符號將消失，焗爐自動恢復至加速前操作的功能。
- 若要取消加速功能，按下功能選擇按鈕(7)，直至啟動快速預熱符號(9)。
- » 顯示屏上將出現 "On" (開啟)。

- 將溫度時間調整旋鈕(8)扭動至 "-", 取消此功能。

» 顯示幕上將出現 "OFF" (關閉)。

使用兒童安全鎖

啟動鍵鎖

通過啟動鍵鎖功能，可以防止有人擅自使用烤箱。



無論焗爐是否工作，均可以使用兒童安全鍵鎖。焗爐工作時，即使兒童安全鍵鎖已被設定，只須持續按住開/關按鈕(2) 2秒鐘，即可關閉焗爐。

- 快速按下功能選擇按鈕(7)，直至啟動按鍵鎖符號(5)。
- » 顯示幕上將出現 "OFF" (關閉)。
- 將溫度時間旋鈕(8)按動至 '+', 啟動鍵鎖功能。
- » 一旦鍵鎖功能啟動，顯示幕上將出現 "On" (開啟)，且兒童安全鍵鎖符號保持亮起。

解除鍵鎖功能

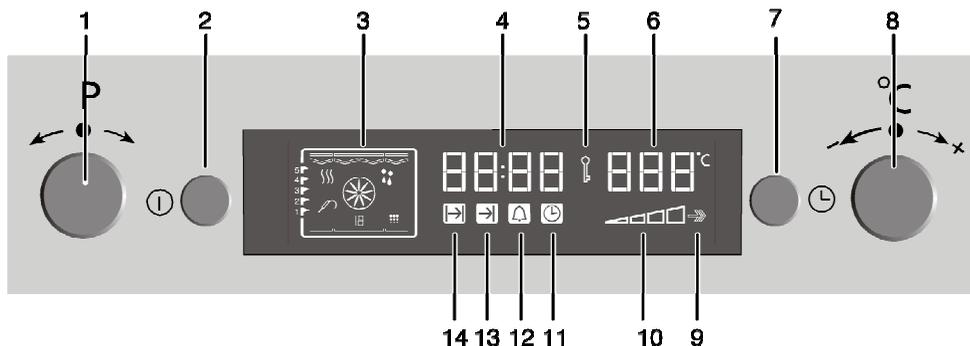
- 按下功能選擇按鈕(7)，啟動鍵鎖功能符號(5)。
- » 顯示屏上將出現 "On" (開啟)。
- 略微將時間溫度旋鈕(8)轉動至 '!', 解除安全鍵鎖防能。
- » 一旦鍵鎖功能被取消，顯示屏上將出現 "OFF" (關閉)，兒童安全鍵鎖符號(11)會隨之消失。
- » 一旦鍵鎖取消，顯示幕上將出現 "OFF" (關閉)，且鍵鎖符號(5)亦會消失。



按鍵鎖功能啟動時，焗爐按鍵不起作用。如果停電，將無法取消按鍵鎖設置。

使用時鐘作為警示器

除了烹調程式，您還可以使用本產品的時鐘，作為任何警示或響鬧器。警示器的設定對焗爐的功能及運作沒有任何影響。僅用作警示功能。例如，您希望在特定的時間翻轉焗爐中的食物時，可以啟用此功能。一旦您設置的時間結束，鬧鐘將發出響號提示。



- 1 程式選擇按鈕
 - 2 開/關按鈕
 - 3 功能顯示屏
 - 4 當前時間指示器欄位
 - 5 兒童安全鎖
 - 6 溫度指示欄位
 - 7 功能選擇按鈕
 - 8 溫度時間調整按鈕
 - 9 快速加熱功能顯示
 - 10 烤爐內部溫度符號
 - 11 時鐘符號
 - 12 警示符號
 - 13 烹調時間結束符號
 - 14 烹調時間符號
2. 將溫度時間調整旋鈕(8)左右轉動到 "+" 或 "-", 設置響鬧警示時間
 » 設置警示時間後，響鬧警示符號保持亮起。
 3. 當達到響鬧時間後，警示符號將開始閃爍，您將聽到響鬧警示信號聲。
 4. 按下任何按鍵，以停止響鬧。

如果您希望取消鬧鐘：

1. 快速按下功能選擇按鈕(7)，直至啟動時鐘符號 (12)。
2. 將溫度時間調整旋鈕(8)轉動到 "-", 直至顯示幕上出現 "00:00"。

使用時鐘作為警報器

- i** 鬧鐘對焗爐的功能沒有影響。其僅用作警報。例如，您希望在特定的時間翻轉焗爐中的食物時，可以使用該功能。一旦您設置的時間結束，鬧鐘將發出信號。
- i** 最長的響鬧時間設定可以是 23 小時 59 分鐘。

- i** 無論焗爐是否工作，均可以使用響鬧警示器。

若要設置警示器

1. 快速按下功能選擇按鈕(7)，直至啟動時鐘符號(12)。

烹調時間表



該表中的時間為參考值。時間可能因食物溫度、厚度、類型以及您的烹調喜好之不同而異。

烘焙和烘烤



烤箱的第 1 個烤架為底部支架。

盤裝菜	烹調位置高度編號		烤架位置	溫度 (°C)	建議烹煮時間 (大約分鐘數)
托盤烘焙的蛋糕*	1 層		3	175	25 ... 30
模具烘焙的蛋糕*	1 層		2	180	40 ... 50
煮食紙烘焙的蛋糕*	1 層		3	175	25 ... 30
	2 層		1 - 5	175	30 ... 40
	3 層		1 - 3 - 5	180	45 ... 55
海綿蛋糕*	1 層		3	200	5 ... 10
	2 層		1 - 5	175	20 ... 30
曲奇*	1 層		3	175	25 ... 30
	2 層		1 - 5	170 ... 190	30 ... 40
	3 層		1 - 3 - 5	175	35 ... 45
酥皮面團*	1 層		2	200	30 ... 40
	2 層		1 - 5	200	45 ... 55
	3 層		1 - 3 - 5	200	55 ... 65
多穀物酥條*	1 層		2	200	25 ... 35
	2 層		1 - 5	200	35 ... 45
	3 層		1 - 3 - 5	190	45 ... 55
麵包*	1 層		2	200	35 ... 45
	2 層		1 - 3	190	35 ... 45
千層寬條麵*	1 層		2 - 3	200	30 ... 40
薄餅*	1 層		2	200 ... 220	15 ... 20
	1 層		3	200	10 ... 15
牛扒 (整塊) / 烤肉	1 層		3	25 分鐘, 250/最高, 再調至 180 ... 190	100 ... 120
羊腿(羊肉串)	1 層		3	25 分鐘, 250/最高, 再調至 190	70 ... 90
	1 層		3	25 分鐘, 250/最高, 再調至 190	60 ... 80
烤雞	1 層		2	15 分鐘, 250/最高, 再調至 180 ... 190	55 ... 65
	1 層		2	15 分鐘, 250/最高, 再調至 180 ... 190	55 ... 65
火雞 (5.5 kg)	1 層		1	25 分鐘, 250/最高, 再調至 180 ... 190	150 ... 210
	1 層		1	25 分鐘, 250/最高, 再調至 180 ... 190	150 ... 210
魚	1 層		3	200	20 ... 30
	1 層		3	200	20 ... 30

同時使用 2 個托盤烹飪時, 將深托盤放到上層烤架, 淺托盤放到下層烤架。

* 建議對所有食物執行預熱。

(**) 烹調過程中，在要求預熱時，在開始烹調時預熱，直至焗爐溫度符號 **(8)** 全部亮起。

慢火烹調/省電風扇加熱



在“慢火烹調/省電風扇加熱”模式開始烹調後，請勿改變烹調溫度。



在“慢火烹調/省電風扇加熱”模式烹調過程中，請勿打開焗爐門。

盤裝菜	烹調位置高度編號		烤架位置	溫度 (°C)	烹煮時間 (大約分鐘數)
砂鍋肉	1 層		3	160	100 ... 120
砂鍋雞肉	1 層		3	160	70 ... 100
扁豆	1 層		3	160	130 ... 150
砂鍋茄子	1 層		3	160	130 ... 150
整塊牛扒	1 層		3	160	110 ... 130
小塊牛扒	1 層		3	160	100 ... 120
煮食紙烘焙的蛋糕	1 層		3	185	35 ... 40
曲奇餅	1 層		3	185	30 ... 35
酥皮面團	1 層		3	200	40 ... 45
多穀物酥條	1 層		3	200	40 ... 45

- 執行 6-7 分鐘預熱。
- 在烹調前，必須在平底鍋裡不停翻動白肉/紅肉，直至煮熟。
- 扁豆在烹調前，必須煮熟。您可以直接使用罐裝扁豆。
- 把鍋具蓋子蓋上，可以提高烹調效果。

烘焙蛋糕小貼士

- 如果蛋糕很干，可以將溫度提高 10°C，並縮短烹調時間。
- 如果蛋糕很濕，使用較少的液體，或將溫度調低 10°C。
- 如果蛋糕頂部太，將其放在下方的層架，並降低溫度和增加烹調時間。
- 如果內部已經烹調好，但外部很黏，使用較少的液體，並調低溫度和增加烹調時間。

烘焙點心小貼士

- 如果點心很乾，將溫度增高 10°C，並縮短烹調時間。用牛奶、油、雞蛋和酸乳酪混合液，掃在麵團表層，增加濕度。
- 如果點心需要烘焙很長時間，注意您製作的麵團厚度不要超過托盤深度。
- 如果麵團的表而已變為棕色，但底部沒有烹調好，確保點心底部使用的湯汁量不要太多。在麵團層和點心頂部之間均勻分散湯汁，確保均勻著色。



根據烹調表中給出的模式和溫度，烹調點心。如果底部仍然沒有充分著色，可將其放在較下面的支架上。

烹製蔬菜小貼士

- 如果蔬菜的汁液流失，變得很乾，可使用帶有蓋子的鍋進行烹調，而非托盤。封閉的容器有助於保留食品的汁液。
- 如果蔬菜沒有烹調好，可以事先將蔬菜用水輕煮，然後才放入烤爐。

如何操作燒烤功能



警告

燒烤期間，請關閉焗爐門。
熾熱的表面可能導致灼傷！

啟動燒烤功能

1. 按下開/關鍵 (2) 大約 2 秒鐘，啟動焗爐。
2. 向左或右扭動程式選擇旋鈕 (1)，設置燒烤功能。
3. 將溫度時間調整旋鈕(8)輕微轉動到 "+" 或 "-", 設置所需的溫度。

使用燒烤功能

食物	插入層數	燒烤時間 (大約)
魚	4..5	20...25 分鐘 [#]
雞肉片	4...5	25...35 分鐘
羊扒	4..5	20...25 分鐘
燒牛肉	4..5	25...30 分鐘 [#]
小牛扒	4...5	25...30 分鐘 [#]
吐司麵包	4	1,5...2 分鐘

[#] 取決於厚度

關閉燒烤功能

1. 按下開/關鍵 (2) 大約 2 秒鐘，關閉烤箱。



不適宜燒烤的食物會有導致起火的危險。只能燒烤那些適合集中受熱的食物。

請勿將食物放置在烤架後面太遠的位置。這是最高溫的區域，脂肪含量高的食物可能導致火災。

燒烤烹調時間表

6 維護與保養

一般資訊

如果能定期清潔該產品，可以有效延長產品的使用壽命，並減少經常出現的問題。

危險：
開始維護和清潔工作前，從主電源斷開本產品之連接。
有觸電的危險！

危險：
清潔前，允許本產品冷卻下來。
熾熱的表面可能導致灼傷！

- 每次使用後，應徹底清潔該產品。通過這種方式，可以更容易去除烹飪殘留物，從而避免下次使用該裝置時，這些殘留物燃燒。
- 清潔該產品時，不需要使用特殊的清潔劑。使用含有清潔劑的溫水、柔軟的抹布或海綿清潔該產品，並用乾布擦拭。
- 清潔後，請務必徹底抹掉任何多餘的液體，並立即抹乾任何溢濺物。
- 請勿使用含有酸或氯化物的清潔劑清潔不銹鋼或爐壁和把手。使用柔軟的抹布，沾上清潔劑（不得具有磨蝕性質），將這些零件擦淨，並注意在一個方向擦拭。

i 表面可能因某些清潔劑或清潔材料而受損。
清潔期間，請勿使用侵蝕性的清潔劑，清潔粉／膏劑或任何鋒利的工具。

i 請勿使用蒸汽清潔器清潔該裝置，這可能導致觸電。

清潔控制台

使用濕抹布，清潔控制台和旋鈕，並擦乾。

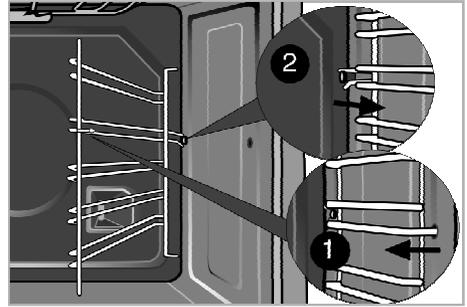
i 清潔控制台時，請勿拆卸控制按鈕/旋鈕。
控制台可能受損！

清潔烤箱

清潔側面的箱壁

1. 在側壁的相反方向抽動，拆卸側面機架的前部。

2. 向外拉動，完全拆卸側面的機架。



催化壁(只適用於個別型號)

焗爐內部的側壁或後壁如果覆蓋有催化搪瓷，切勿清潔烤箱的催化壁。催化壁的多孔表面通過吸收和轉換分散的脂肪（蒸汽和二氧化碳），可以自動進行清潔。

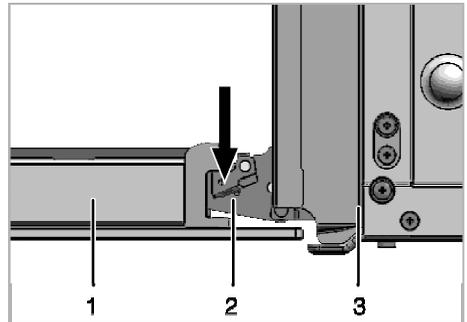
清潔焗爐門

若要清潔焗爐門，使用含有洗滌劑的溫水，柔軟的抹布或海綿，清潔本產品，並用乾抹布擦乾。

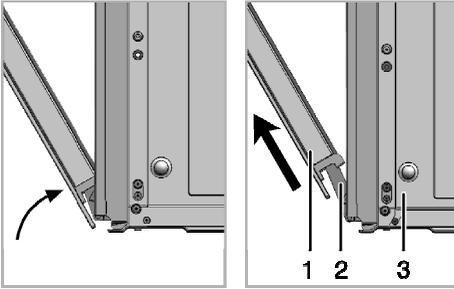
i 清潔焗爐門時，請勿使用任何粗糙的擦洗劑或鋒利的金屬刮刀。這會劃傷表面和損壞玻璃。

拆卸焗爐門。

1. 打開焗爐門(1)。
2. 打開位於門的左右兩側鉸鏈外殼(2)的夾子，如圖所示，向下按壓。



- 1 焗爐門
- 2 鉸鏈
- 3 焗爐

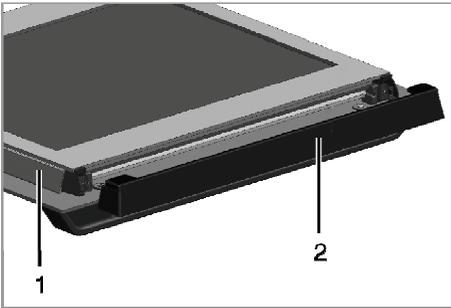


3. 將爐門移動到中途。
4. 向上推動爐門，將其從左右兩側的鉸鏈上釋放下來，進行拆卸。

i 重新安裝焗爐門時，應以相反的循序執行與拆卸時相同的步驟。重新安裝焗爐門時，請記得關閉位於鉸鏈外殼的夾子。

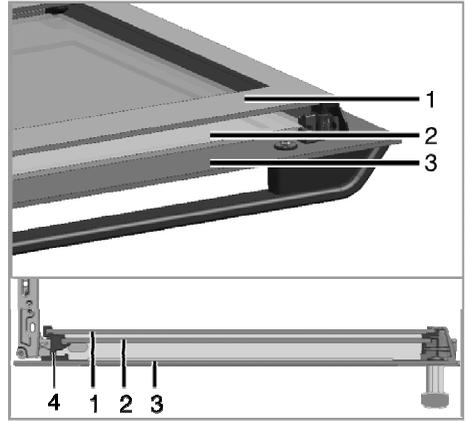
取下爐門內的玻璃

焗爐門內的玻璃板可以拆下進行清潔。
打開焗爐門。



- 1 框架
- 2 塑膠零件

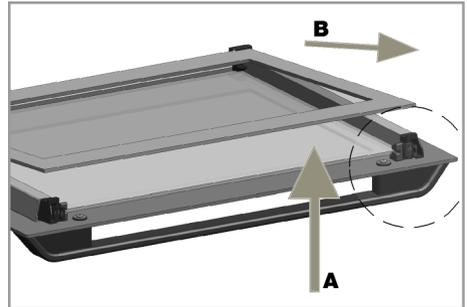
向外拉，並拆下安裝在前門上部的塑膠件。



- 1 最內層的玻璃板
- 2 內層的玻璃板
- 3 最外面的玻璃板
- 4 玻璃板塑膠槽-下方

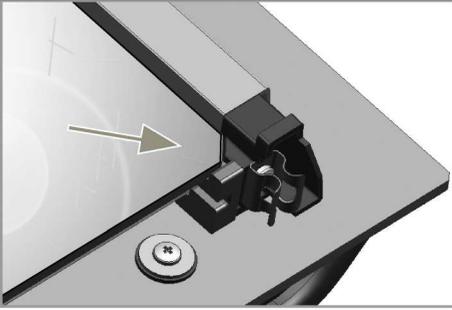
如圖所示，在方向 **A** 略微升高最內層的玻璃板(1)，並在方向 **B** 將其抽出。

重複相同的步驟，拆卸內層的玻璃板(2)。



裝回焗爐門的第一步是重新安裝內部的玻璃板(2)。

如圖所示，放置玻璃板的倒圓角，確保其靠在塑膠狹槽的倒圓角中。



內部的玻璃板(2)必須安裝到靠近最內層玻璃板(1)的塑膠槽中。

安裝最裡面的玻璃板(1)時，確保面板的印刷側朝向內層玻璃板。

將內部玻璃板的底角放置到下方的塑膠槽中，這是至關重要。

朝框架推動塑膠件，直至您聽到聲響。

更換焗爐燈



危險：

更換焗爐燈前，確保本產品從主電源斷開，並冷卻下來，以免有觸電的危險。

熾熱的表面可能導致灼傷！



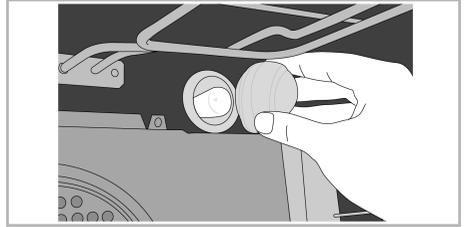
焗爐燈是特製的燈泡，可以耐受 300°C 的高溫。詳情請參見**技術規格**，頁碼 9。焗爐燈可以從客戶服務處購買。



燈的位置可能與圖中所示不同。

如果焗爐配備有圓形燈：

1. 從主電源斷開該產品連接。
2. 逆時針轉動玻璃蓋，拆卸之。



3. 從燈座拔出焗爐燈，並更換上新燈泡。
4. 安裝玻璃蓋。

7 故障排除

使用時，焗爐排放蒸汽。

- 操作期間，有蒸汽溢出是正常的。>>> *這並非故障。*

加熱和冷卻時，產品發出金屬雜音。

- 金屬零件加熱時，可能膨脹，繼而產生雜音。>>> *這並非故障。*

產品不操作。

- 電源保險絲有缺陷或跳掣。>>> *檢查保險絲盒中的保險絲。視需要，更換或重置。*
- 產品沒有插入（接地）插座。>>> *檢查插頭連接。*
- 控制台上的按鈕/旋鈕/按鍵不工作。>>> *兒童安全鍵鎖可能啟用。請先解除鍵鎖。（請參見 使用兒童安全鍵鎖, 頁碼）*

焗爐燈不工作。

- 焗爐燈有損壞。>>> *更換焗爐燈。*
- 電源被切斷。>>> *檢查是否有電。檢查保險絲盒中的保險絲。視需要，更換或重置保險絲。*

焗爐不加熱。

- 未設置功能和/或溫度。>>> *使用功能和/或溫度旋鈕/按鍵，設置功能和溫度。*
- 電源被切斷。>>> *檢查是否有電。檢查保險絲盒中的保險絲。視需要，更換或重置保險絲。*



在進行了本節內說明的措施後，如果仍不能糾正故障，請諮詢客戶服務部或您購得本產品的經銷商。切勿嘗試自行修理有問題的產品。

請記錄下列產品資料

● 型號

● 機身編號

● 經銷商名稱

● 購買日期

本產品不斷改進中，如功能有所更改，恕不另行通知，如有疑問，請與客戶服務中心聯絡，不便之處，敬請原諒。

說明書內容以英文版本為準

ToolBox Customer Service Centre 客戶服務中心：

7/F., Goodwill Industrial Building, 36-44 Pak Tin Par Street, Tsuen Wan, N.T.
新界荃灣白田壩街36-44號信義工業大廈7樓

Customer Service Hotline 客戶服務熱線：(852) 8210 8210

Service E-mail 電郵地址：8210service@gilman-group.com

Please register now at 請即上網登記：www.toolbox.hk

Website 網址：www.gilman-group.com



2/F, Shing Dao Industrial Building, 232 Aberdeen Main Road, Hong Kong
香港香港仔大道 232 號城都工業大廈 2 樓

Please read this user manual first!

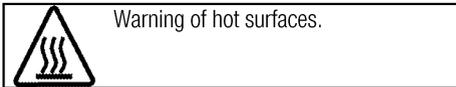
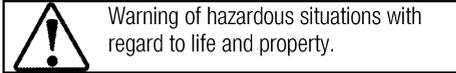
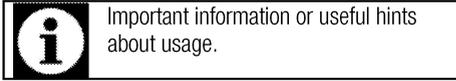
Dear Customer,

Thank you for purchasing this Philco product. We hope that you get the best results from your product which has been manufactured with high quality and state-of-the-art technology. Therefore, please read this entire user manual and all other accompanying documents carefully before using the product and keep it as a reference for future use. If you handover the product to someone else, give the user manual as well. Follow all warnings and information in the user manual.

Remember that this user manual is also applicable for several other models. Differences between models will be identified in the manual.

Explanation of symbols

Throughout this user manual the following symbols are used:



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

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1 Important instructions and warnings for safety and environment

This section contains safety instructions that will help protect from risk of personal injury or property damage. Failure to follow these instructions shall void any warranty.

General safety

- 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.
- Installation and repair procedures must always be performed by Authorized Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty. Before installation, read the instructions carefully.
- Do not operate the product if it is defective or has any visible damage.

- Ensure that the product function knobs are switched off after every use.

Electrical safety

- If the product has a failure, it should not be operated unless it is repaired by an Authorized Service Agent. There is the risk of electric shock!
- Only connect the product to a grounded outlet/line with the voltage and protection as specified in the "Technical specifications". Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.
- Never wash the product by spreading or pouring water onto it! There is the risk of electric shock!
- The product must be disconnected during installation, maintenance, cleaning and repairing procedures.
- If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similarly

qualified persons in order to avoid a hazard.

- The appliance must be installed so that it can be completely disconnected from the mains supply. The separation must be provided by a switch built into the fixed electrical installation, according to construction regulations.
- Rear surface of the oven gets hot when it is in use. Make sure that the electrical connection does not contact the rear surface; otherwise, connections can get damaged.
- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Any work on electrical equipment and systems should only be carried out by authorized and qualified persons.
- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the fuse at home.
- Make sure that fuse rating is compatible with the product.

Product safety

- The appliance and its accessible parts become hot during use. Care should be taken to avoid

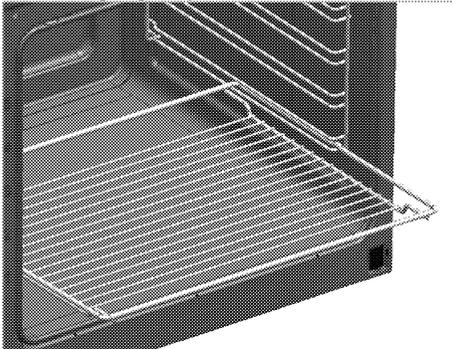
touching heating elements.

Children less than 8 years of age shall be kept away unless continuously supervised.

- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Keep all ventilation slots clear of obstructions.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since

they can scratch the surface, which may result in shattering of the glass.

- Do not use steam cleaners to clean the appliance as this may cause an electric shock.
- Placing the wire shelf and tray onto the wire racks properly
It is important to place the wire shelf and/or tray onto the rack properly. Slide the wire shelf or tray between 2 rails and make sure that it is balanced before placing food on it (Please see the following figure).



- Do not use the product if the front door glass removed or cracked.
- Do not use the oven handle to hang towels for drying. Do not hang up towel, gloves, or similar textile products when the grill function is at open door.
- Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.

- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Prevention against possible fire risk!

- Ensure all electrical connections are secure and tight to prevent risk of arcing.
- Do not use damaged cables or extension cables.
- Ensure liquid or moisture is not accessible to the electrical connection point.

Intended use

- This product is designed for domestic use. Commercial use will void the guarantee.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- This product should not be used for warming the plates under the grill, drying towels, dish cloths etc. by hanging them on the oven door handles. This product should also not be used for room heating purposes.
- The manufacturer shall not be liable for any damage caused by improper use or handling errors.
- The oven can be used for defrosting, baking, roasting and grilling food.

Safety for children

- Accessible parts may become hot during use. Young children should be kept away.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.
- Electrical products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- Do not place any items above the appliance that children may reach for.
- When the door is open, do not load any heavy object on it and do not allow children to sit on it. It may overturn or door hinges may get damaged.

Disposing of the old product

Compliance with the WEEE Directive and Disposing of the Waste Product:



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

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

Compliance with RoHS Directive:

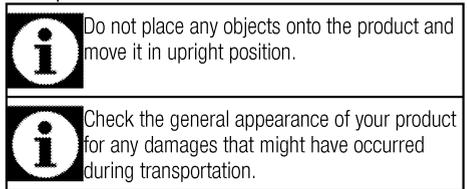
The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

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

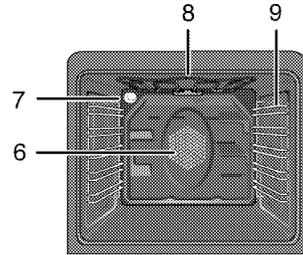
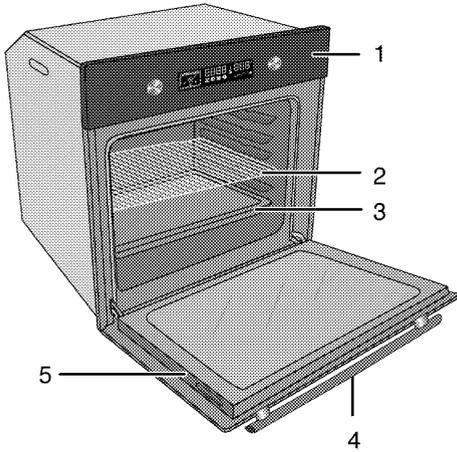
Future Transportation

- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.
- To prevent the wire grill and tray inside the oven from damaging the oven door, place a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.
- Do not use the door or handle to lift or move the product.



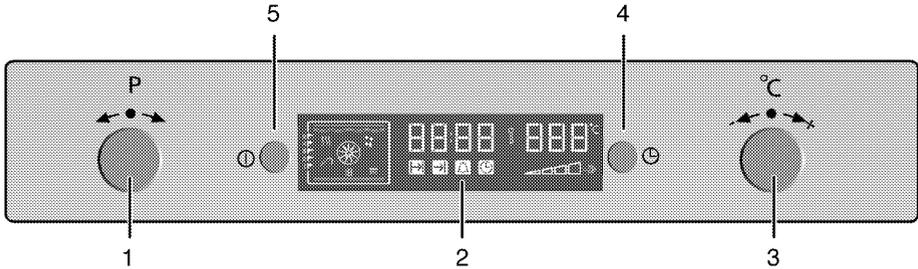
2 General information

Overview



- 1 Control panel
- 2 Wire shelf
- 3 Tray
- 4 Handle
- 5 Door

- 6 Fan motor (behind steel plate)
- 7 Lamp
- 8 Grill heating element
- 9 Shelf positions



- 1 Program selection knob
- 2 Digital timer
- 3 Temperature-time increase/decrease button
- 4 Menu button
- 5 ON/OFF button

Package contents

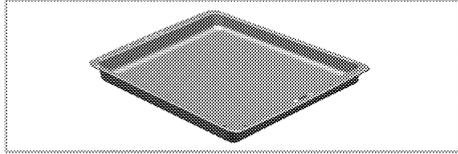


Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

1. **User manual**

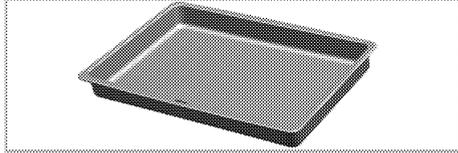
2. **Oven tray**

Used for pastries, frozen foods and big roasts.



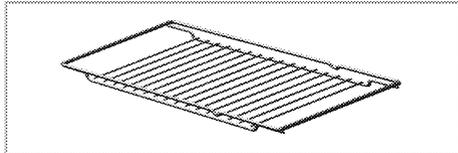
3. **Deep tray**

Used for pastries, large roasts, juicy dishes, and for collecting the fat while grilling.



4. **Wire Shelf**

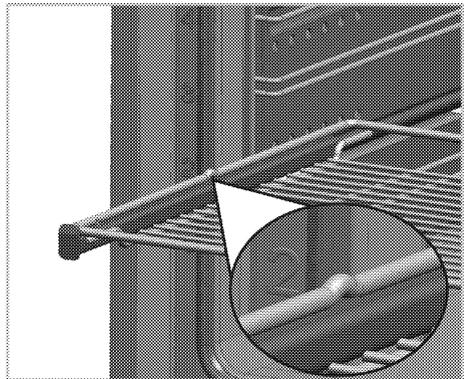
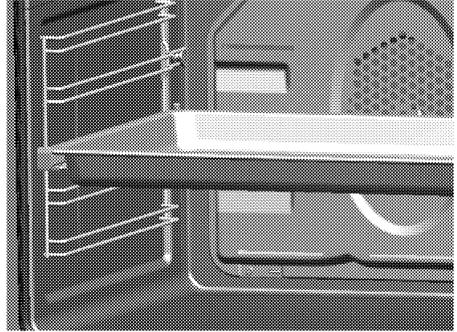
Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.



5. **Placing the wire shelf and tray onto the telescopic racks properly**

Telescopic racks allow you to install and remove the trays and wire shelf easily.

When using the tray and wire shelf with telescopic racks, make sure that the pins at the rear section of the telescopic rack stands against the edges of the wire shelf and tray.



Technical specifications

Voltage / frequency	220 V ~ 60 Hz
Total power consumption	3.1kW
Fuse	min. 16 A
Cable type / section	H05VV-FG 3 x 1,5 mm ²
Cable length	max. 2 m
External dimensions (height / width / depth)	595 mm/594 mm/567 mm
Installation dimensions (height / width / depth)	**590 or 600 mm/560 mm/min. 550 mm
Main oven	Multifunction oven
Inner lamp	15/25 W
Grill power consumption	2.2 kW

Basics: Information on the energy label of electrical ovens is given in accordance with the EN 60350-1 / IEC 60350-1 standard. Those values are determined under standard load with bottom-top heater or fan assisted heating (if any) functions.
Energy efficiency class is determined in accordance with the following prioritization depending on whether the relevant functions exist on the product or not. 1-Cooking with eco-fan, 2- Turbo slow cooking, 3- Turbo cooking, 4- Fan assisted bottom/top heating, 5-Top and bottom heating.

** See. *Installation, page 11.*



Technical specifications may be changed without prior notice to improve the quality of the product.



Figures in this manual are schematic and may not exactly match your product.



Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

3 Installation

Product must be installed by a qualified person in accordance with the regulations in force. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty.



Preparation of location and electrical installation for the product is under customer's responsibility.



DANGER:

The product must be installed in accordance with all local electrical regulations.



DANGER:

Prior to installation, visually check if the product has any defects on it. If so, do not have it installed.

Damaged products cause risks for your safety.

Before installation

The appliance is intended for installation in commercially available kitchen cabinets. A safety

distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).

- Surfaces, synthetic laminates and adhesives used must be heat resistant (100 °C minimum).
- Kitchen cabinets must be set level and fixed.
- If there is a drawer beneath the oven, a shelf must be installed between oven and drawer.
- Carry the appliance with at least two persons.



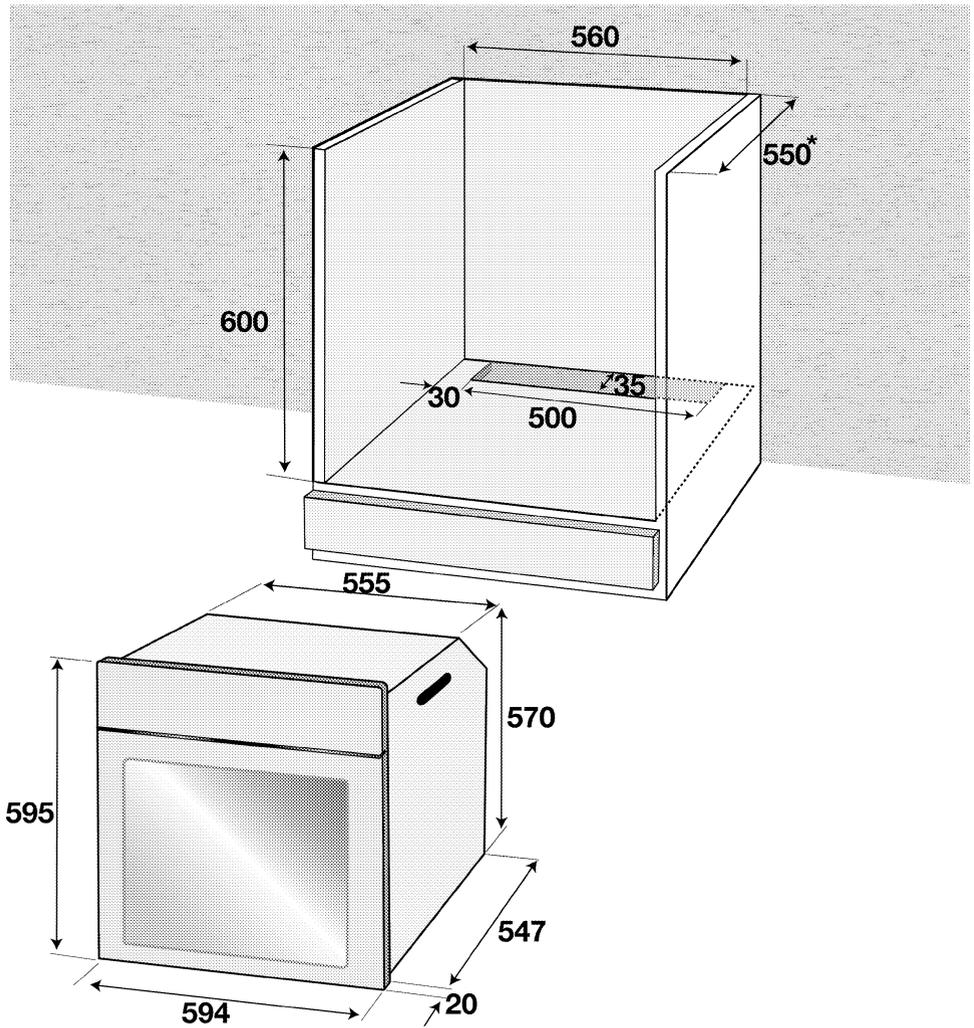
Do not install the appliance next to refrigerators or freezers. The heat emitted by the appliance will lead to an increased energy consumption of cooling appliances.



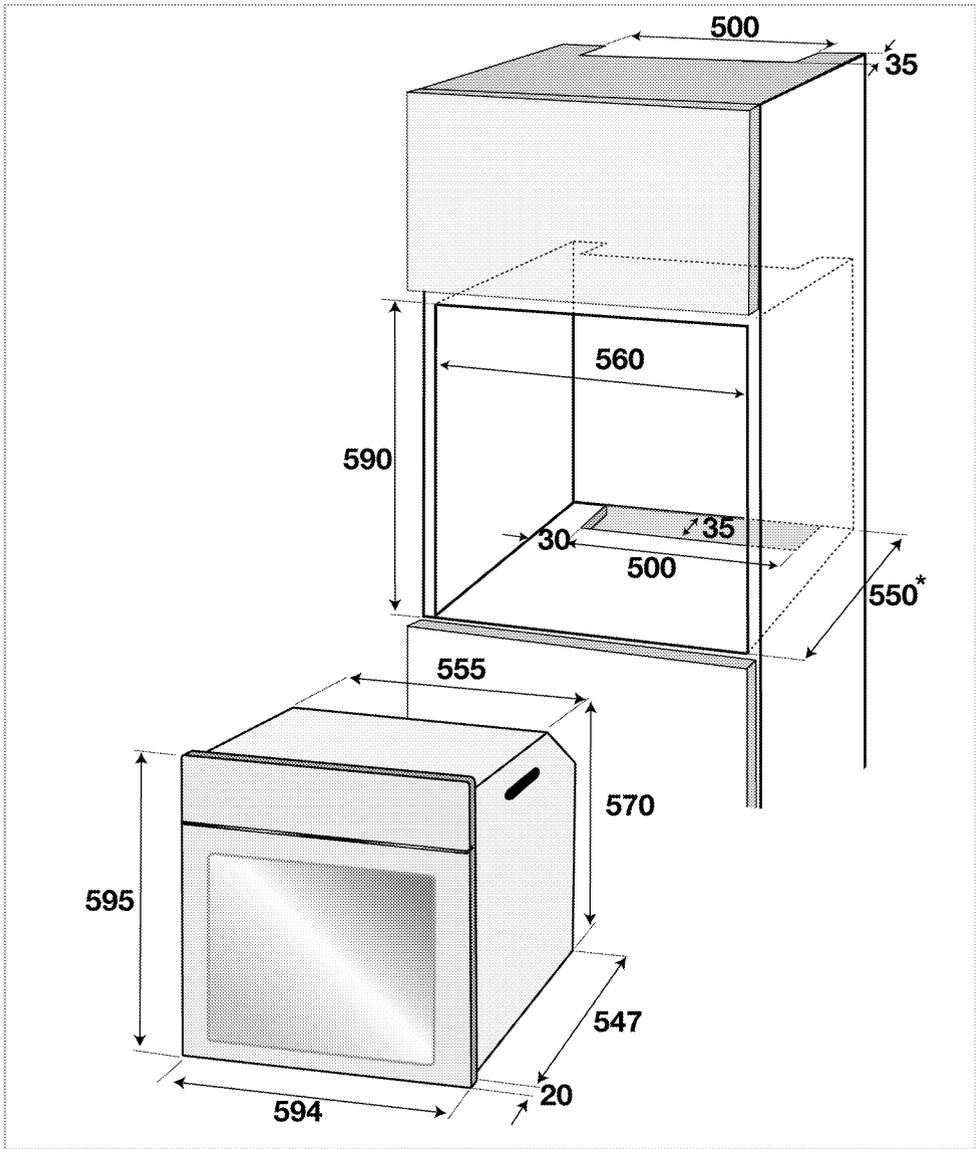
The door and/or handle must not be used for lifting or moving the appliance.



If the appliance has wire handles, push the handles back into the side walls after moving the appliance.



* min.



* min.

Installation and connection

- The product must be installed in accordance with all local gas and electrical regulations.

Electrical connection

Connect the product to a grounded outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician

while using the product with or without a transformer. Our company shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations.

**DANGER:**

The product must be connected to the mains supply only by an authorised and qualified person. The product's warranty period starts only after correct installation. Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.

**DANGER:**

The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product.

A damaged power cable must be replaced by a qualified electrician. Otherwise, there is risk of electric shock, short circuit or fire!

- Connection must comply with national regulations.
- The mains supply data must correspond to the data specified on the type label of the product. Open the front door to see the type label.
- Power cable of your product must comply with the values in "Technical specifications" table.

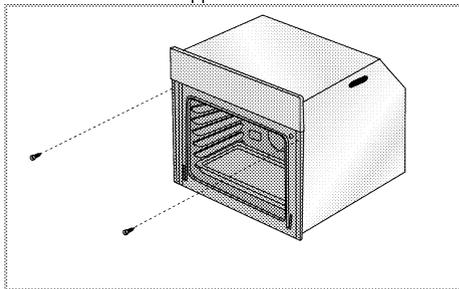
**DANGER:**

Before starting any work on the electrical installation, disconnect the product from the mains supply.

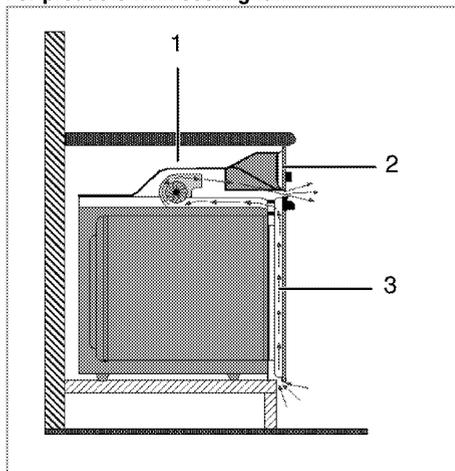
There is the risk of electric shock!

Installing the product

1. Slide the oven into the cabinet, align and secure it while making sure that the power cable is not broken and/or trapped.



Secure the oven with 2 screws as illustrated.

For products with cooling fan

- 1 Cooling fan
- 2 Control panel
- 3 Door

The built-in cooling fan cools both the built-in cabinet and the front of the product.



Cooling fan continues to operate for about 20-30 minutes after the oven is switched off.

If you have cooked by programming the timer of the oven, cooling fan will also be switched off at the end of the cooking time together with all functions.

Final check

1. Plug in the power cable and switch on the product's fuse.
2. Check the functions.

4 Preparation

Tips for saving energy

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

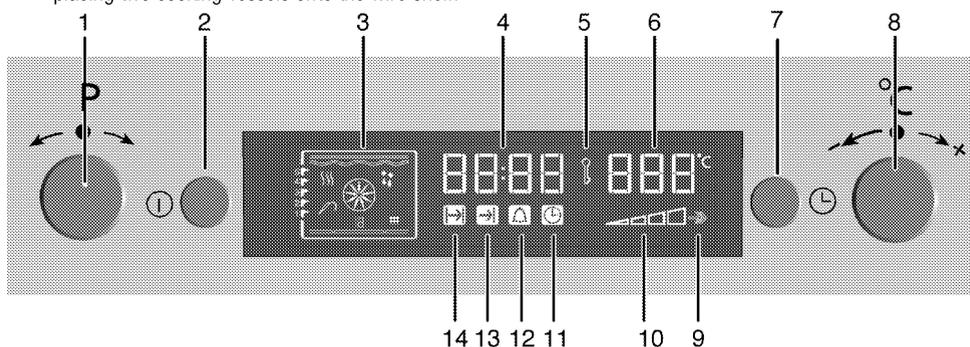
- Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time whenever possible. You can cook by placing two cooking vessels onto the wire shelf.

- Cook more than one dish one after another. The oven will already be hot.
- You can save energy by switching off your oven a few minutes before the end of the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them.

Initial use

Time setting

1. Twist the Temperature-Time Adjustment knob (8) to „+“ or „-“ slightly to set the time when the oven is operated for the first time.



- 1 Program selection button
- 2 ON/OFF button
- 3 Function display
- 4 Current time indicator field
- 5 Keylock symbol
- 6 Temperature indicator field
- 7 Menu button
- 8 Temperature-Time Adjustment button
- 9 Booster symbol (rapid pre-heating)
- 10 Oven Inner Temperature symbol
- 11 Clock symbol
- 12 Alarm symbol
- 13 End of Cooking Time symbol
- 14 Cooking Time symbol

Adjust the time afterwards

1. Press Menu button (7) with short intervals until Clock symbol (11) is activated.
2. Twist the Temperature-Time Adjustment knob (8) to „+“ or „-“ slightly to set the current time.



Current time settings are cancelled in case of power failure. It needs to be readjusted. Current time can not be changed when any of the oven functions is in use.

First cleaning of the appliance



The surface might get damaged by some detergents or cleaning materials. Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.



If the current time is not set, time setting will start increasing up from 12:00. Clock icon '11' will remain lit to indicate that the current time has not been set. This icon will disappear once the time is set.

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

Initial heating

Heat up the product for about 30 minutes and then switch it off. Thus, any production residues or layers will be burnt off and removed.



WARNING

Hot surfaces cause burns!

Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.

Electric oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select Static position.
1. Select the highest oven power; See *How to operate the electric oven, page 17*.

2. Operate the oven for about 30 minutes.
3. Turn off your oven; See *How to operate the electric oven, page 17*

Grill oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select the highest grill power; see *How to operate the grill, page 26*.
4. Operate the grill about 30 minutes.
5. Turn off your grill; see *How to operate the grill, page 26*



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

5 How to operate the oven

General information on baking, roasting and grilling



WARNING

Hot surfaces cause burns!
Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.



DANGER:

Be careful when opening the oven door as steam may escape.
Exiting steam can scald your hands, face and/or eyes.

Tips for baking

- Use non-sticky coated appropriate metal plates or aluminum vessels or heat-resistant silicone moulds.
- Make best use of the space on the rack.
- Place the baking mould in the middle of the shelf.
- Select the correct rack position before turning the oven or grill on. Do not change the rack position when the oven is hot.
- Keep the oven door closed.

Tips for roasting

- Treating whole chicken, turkey and large piece of meat with dressings such as lemon juice and black pepper before cooking will increase the cooking performance.
- It takes about 15 to 30 minutes longer to roast meat with bones when compared to roasting the same size of meat without bones.
- Each centimeter of meat thickness requires approximately 4 to 5 minutes of cooking time.
- Let meat rest in the oven for about 10 minutes after the cooking time is over. The juice is better distributed all over the roast and does not run out when the meat is cut.
- Fish should be placed on the middle or lower rack in a heat-resistant plate.

Tips for grilling

When meat, fish and poultry are grilled, they quickly get brown, have a nice crust and do not get dry. Flat pieces, meat skewers and sausages are particularly suited for grilling as are vegetables with high water content such as tomatoes and onions.

- Distribute the pieces to be grilled on the wire shelf or in the baking tray with wire shelf in such a way that the space covered does not exceed the size of the heater.
- Slide the wire shelf or baking tray with grill into the desired level in the oven. If you are grilling on the wire shelf, slide the baking tray to the lower rack to collect fats. Add some water in the tray for easy cleaning.



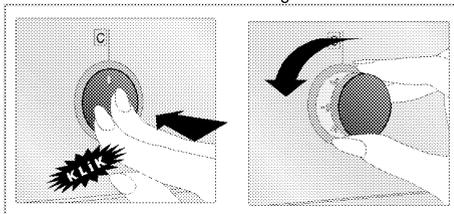
Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat.

Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

How to operate the electric oven

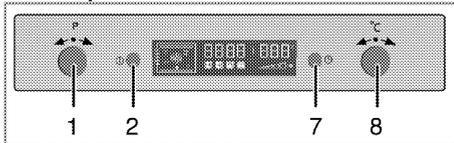
Your oven is equipped with pop-out knobs that protrude when you press them.

1. Press inwards to protrude the knob and then turn it to make the desired setting.



2. When the cooking process is finished, turn the knob to off (upper) position and press it inwards.

How to operate the oven



- 1 Program selection knob
- 2 ON/OFF button
- 7 Menu button
- 8 Temperature-time increase/decrease button

1. Press On/Off button (2) for about 2 second to switch on the oven.

Select temperature and operating mode

Once the oven is switched on, blank function display appears.



When the display is in this mode, cooking time, end of cooking time and Booster (quick heating) function can be set.



Oven will switch off automatically within 10 seconds if no oven setting is made on this screen.

1. Twist the Program Selection knob (1) slightly to right or left to set the desired operating mode.
2. Twist the Temperature-Time Adjustment knob (8) to „+“ or „-“ slightly to set the desired temperature.

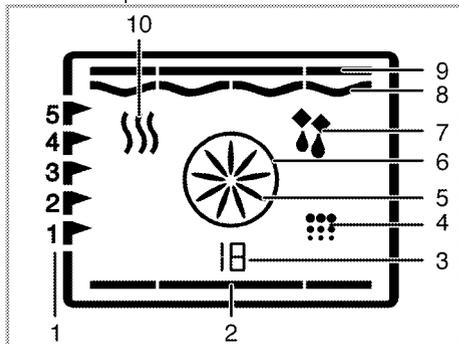
» Your oven will readily start operating in the desired function and will increase the inner temperature to the set temperature.

» Active heaters and recommended tray position appears in the Function display.

» If the temperature is not set before, recommended temperature for the set function will be displayed in temperature screen.

Function table:

Function table indicates the functions that can be used in the oven and their respective maximum and minimum temperatures.



- 1 Shelf positions
- 2 Bottom heater
- 3 Function number
- 4 Cleaning position (for Pyrolithic Ovens only)

- 5 Boost fan
- 6 Boost heater
- 7 Operating with fan position
- 8 Grill heater
- 9 Top heater
- 10 Keep warm



Functions vary depending on the product model!

Function table	Recommended temperature (°C)	Temperature range (°C)
Static	200	40-280
Static + Fan	175	40-280
Fan heating	180	40-280
3 D	205	40-280
Pizza	210	40-280
Full Grill&Fan	200	40-280
Full grill	280	40-280
Grill	280	40-280
Slow cooking/Eco Fan Heating	180	160-220
Bottom heating	180	40-220
Warm keeping	60	40-100



Maximum adjustable cooking time duration and end time in advance is 6 hours due to safety reasons. Program will be cancelled in case of power failure. You must reprogram the oven.



While making any adjustment, related symbols on the clock will flash.



Current time cannot be set while the oven is operating in any function, or if semi-automatic or full automatic programming is made on the oven.



Even if the oven is off, oven lamp lights up when the oven door is opened.

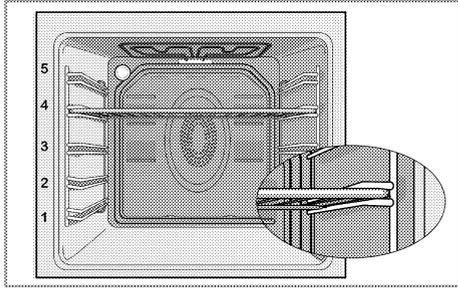
Switching off the electric oven

Press On/Off key (2) for about 2 second to switch off the oven.

Rack positions (For models with wire shelf)

It is important to place the wire shelf onto the side rack correctly. Wire shelf must be inserted between the side racks as illustrated in the figure.

Do not let the wire shelf stand against the rear wall of the oven. Slide your wire shelf to the front section of the rack and settle it with the help of the door in order to obtain a good grill performance.



Operating modes

The order of operating modes shown here may be different from the arrangement on your product.

1. Top and bottom heating



Food is heated simultaneously from the top and bottom. For example, it is suitable for cakes, pastries, or cakes and casseroles in baking moulds. Cook with one tray only.

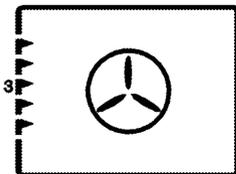
Suitable rack position will be displayed on screen.

2. Fan supported bottom/top heating



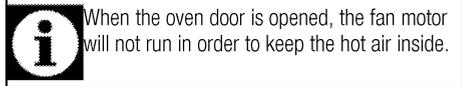
Hot air heated by the bottom and top heaters is evenly distributed throughout the oven rapidly by means of the fan. Cook with one tray.

3. Fan Heating

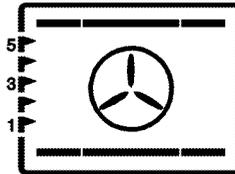


Warm air heated by the rear heater is evenly distributed throughout the oven rapidly by means of the fan. It is suitable for cooking your meals in

different rack levels and preheating is not required in most cases. Suitable for cooking with multi trays.

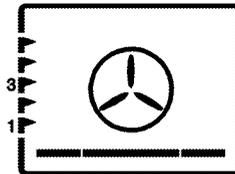


4. "3D" function



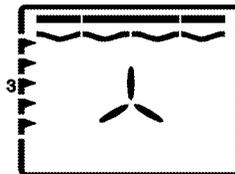
Top heating, bottom heating and fan assisted heating are in operation. Food is cooked evenly and quickly all around. Cook with one tray only.

5. Pizza function



The bottom heating and fan assisted heating are in operation. Suitable for baking pizza.

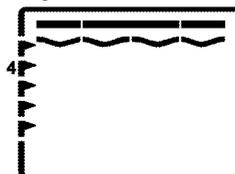
6. Full grill+Fan



Hot air heated by the full grill is distributed very fast in the oven by means of the fan. It is suitable for grilling large amount of meat.

- Put big or medium-sized portions in correct rack position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

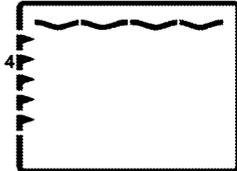
7. Full grill



Large grill at the ceiling of the oven is in operation. It is suitable for grilling large amount of meat.

- Put big or medium-sized portions in correct rack position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

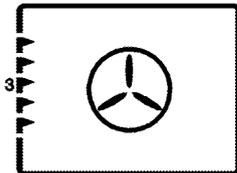
8. Grill



Small grill at the ceiling of the oven is in operation. Suitable for grilling and gratin dishes.

- Put small or medium-sized portions in correct shelf position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

9. Slow cooking/Eco Fan Heating



To save power, you can use this function instead of the cooking operations that you would perform by using Fan Heating at 160-220°C temperature range. But, the cooking time will increase a little bit.

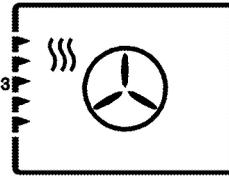
Cooking times related to this function are indicated in 'Slow cooking/Eco Fan Heating' table.

10. Bottom heating



Only bottom heating is in operation. It is suitable for pizza and for subsequent browning of food from the bottom.

11. Keep warm



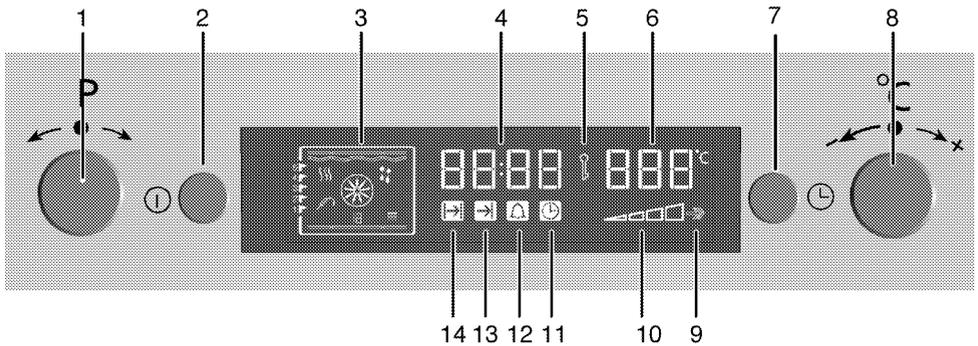
Used for keeping food at a temperature ready for serving for a long period of time.

12. Operating with fan



The oven is not heated. Only the fan (in the rear wall) is in operation. Suitable for thawing frozen granular food slowly at room temperature and cooling down the cooked food.

How to operate the oven control unit



- 1 Program selection button
- 2 ON/OFF button
- 3 Function display
- 4 Current time indicator field
- 5 Keylock symbol
- 6 Temperature indicator field
- 7 Menu button
- 8 Temperature-Time Adjustment button
- 9 Booster symbol (rapid pre-heating)
- 10 Oven Inner Temperature symbol
- 11 Clock symbol
- 12 Alarm symbol
- 13 End of Cooking Time symbol
- 14 Cooking Time symbol

 All segments of the inner oven temperature symbol (10) will turn on when your oven reaches the set temperature.

7. After the cooking process is completed, "End" appears on the display and the alarm sounds.
8. Press Menu (7) or On/Off (2) button to silence the alarm.
 - » Alarm is silenced, oven is switched off automatically and the current time is displayed.

Switch on fully automatic operation

In this operation mode you can adjust cooking time and end of cooking time.

Enable semi-automatic operation

In this operation mode, you may adjust the time period during which the oven will operate (cook time).

1. Press On/Off button (2) to switch on the oven.
2. Twist the Program Selection knob (1) slightly to right or left to set the desired operating mode.
3. When the oven is switched on, press Menu button (7) with short intervals to activate the Cooking Time symbol (14).
4. Twist the Temperature-Time Adjustment knob (8) to "+" or "-" slightly to set the cooking time.
 - » Cooking time symbol (14) remains lit after setting the cooking time.
5. Put your dish into the oven.
6. Twist the Temperature-Time Adjustment knob (8) to "+" or "-" slightly to set the cooking temperature.
 - » The oven will be heated up to the set temperature and will maintain this temperature until the end of the cooking time you selected. The oven lamp is lit during the cooking process.

1. Press On/Off button (2) to switch on the oven.
2. Twist the Program Selection knob (1) slightly to right or left to set the desired operating mode.
3. Press Menu button (7) with short intervals to activate the Cooking Time symbol (14).
4. Twist the Temperature-Time Adjustment knob (8) to "+" or "-" slightly to set the cooking time.
 - » Cooking time symbol (14) remains lit after setting the cooking time.
 - » Cooking time symbol (14) remains lit after setting the cooking time.
5. Press Menu button (7) with short intervals to activate the End of Cooking Time symbol (13).
6. Twist the Temperature-Time Adjustment knob (8) to "+" or "-" slightly to set the end of cooking time.
 - » After setting the end of cooking time, End of Cooking Time symbol (13) remains lit.
7. Put your dish into the oven.
8. Twist the Temperature-Time Adjustment knob (8) to "+" or "-" slightly to set the cooking temperature.
 - » Oven timer automatically calculates the startup time for cooking by deducting the cooking time from the end of cooking time you have set. Selected operation

mode is activated when the startup time of cooking has come and the oven is heated up to the set temperature. It maintains this temperature until the end of cooking time. The oven lamp is lit during the cooking process.



All segments of the inner oven temperature symbol (10) will turn on when your oven reaches the set temperature.

9. After the cooking process is completed, "End" appears on the display and the alarm sounds.
 10. Press Menu (7) or On/Off (2) button to silence the alarm.
- » Alarm is silenced, oven is switched off automatically and the current time is displayed. Oven lamp turns off.



If you want to cancel the semi-automatic or automatic programming after you have set them, you need to reset the cooking time.

Setting the booster (Quick Pre-heating)

Use Booster (Rapid Pre-heating) function to make the oven reach the desired temperature faster.



Booster can be set only when the oven is operating. Booster cannot be selected in defrosting and cleaning positions. Booster settings will be cancelled in case of power outage.

1. Press Menu button (7) with short intervals until Booster (Quick pre-heating) symbol (9) is activated.
- » "OFF" will appear on the display.
2. Twist the Temperature-Time Adjustment knob (8) to "+" slightly to activate the Booster function.
- » Once the Booster is activated, 'On' will appear on the display and the Booster symbol will remain lit.
- » Booster symbol disappears as soon as the oven reaches the desired temperature and oven resumes operating in the function it was in before the Booster function.
3. To deactivate the Booster function, press Menu button (7) with short intervals until Booster symbol (9) is activated.
- » "On" will appear on the display.

4. Twist the Temperature-Time Adjustment knob (8) to "-" slightly to deactivate the Booster function.
- » "OFF" will appear on the display.

Using the keylock

Activating the keylock

You can prevent oven from being used by activating the Keylock function.



Keylock can be used either when the oven is operating or not. Oven can be switched off by keeping the On/Off button (2) pressed for 2 seconds even when the keylock is activated while the oven is operating.

1. Press the key (7) with short intervals until the Keylock symbol (5) is activated.
- » "OFF" will appear on the display.
2. Turn the knob (8) to "+" slightly to activate the keylock.
- » Once the keylock is activated, "On" appears on the display and the Keylock symbol remains lit.

Deactivate the keylock

1. Press the key (7) to activate the Keylock symbol (5).
- » "On" will appear on the display.
2. Turn the knob (8) to "-" slightly to deactivate the keylock.
- » Once the keylock is deactivated, "OFF" appears on the display and Keylock symbol (5) disappears.

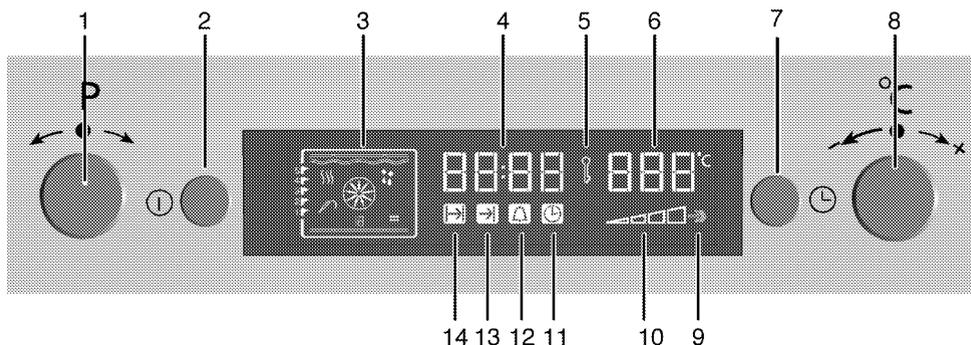


Oven keys are not functional when the Keylock function is activated. Keylock settings will not be cancelled in case of power outage.

Using the clock as an alarm

You can use the clock of the product for any warning or reminder apart from the cooking programme.

The alarm clock has no influence on the functions of the oven. It is only used as a warning. For example, this is useful when you want to turn food in the oven at a certain point of time. Alarm clock will give a signal once the time you set is over.



- 1 Program selection button
 - 2 ON/OFF button
 - 3 Function display
 - 4 Current time indicator field
 - 5 Keylock symbol
 - 6 Temperature indicator field
 - 7 Menu button
 - 8 Temperature-Time Adjustment button
 - 9 Booster symbol (rapid pre-heating)
 - 10 Oven Inner Temperature symbol
 - 11 Clock symbol
 - 12 Alarm symbol
 - 13 End of Cooking Time symbol
 - 14 Cooking Time symbol
3. After the alarm time is finished, Alarm symbol will start flashing and an alarm signal is heard.
 4. Press any key to stop the alarm.

If you want to cancel the alarm:

1. Press Menu button (7) with short intervals until Alarm symbol (12) is activated.
2. Twist Temperature-Time Adjustment knob (8) to „-“ slightly until "00:00" appears on the display.

Using the clock as an alarm

i The alarm clock has no influence on the functions of the oven. It is only used as a warning. For example, this is useful when you want to turn food in the oven at a certain point of time. Alarm clock will give a signal once the time you set is over.

i Maximum alarm time can be 23 hours and 59 minutes.

i Alarm clock can be used either when the oven is operating or not.

To set the alarm

1. Press Menu button (7) with short intervals until Alarm symbol (12) is activated.
 2. Twist the Temperature-Time Adjustment knob (8) to „+“ or „-“ slightly to set the alarm time.
- » Alarm symbol remains lit after setting the alarm time.

Cooking times table



The timings in this chart are meant as a guide. Timings may vary due to temperature of food, thickness, type and your own preference of cooking.

Baking and roasting



1st rack of the oven is the **bottom** rack.

Dish	Cooking level number		Rack position	Temperature (°C)	Cooking time (approx. in min.)
Cakes in tray*	One level		3	175	25 ... 30
Cakes in mould*	One level		2	180	40 ... 50
Cakes in cooking paper*	One level		3	175	25 ... 30
	2 levels		1 - 5	175	30 ... 40
	3 levels		1 - 3 - 5	180	45 ... 55
Sponge cake*	One level		3	200	5 ... 10
	2 levels		1 - 5	175	20 ... 30
Cookies*	One level		3	175	25 ... 30
	2 levels		1 - 5	170 ... 190	30 ... 40
	3 levels		1 - 3 - 5	175	35 ... 45
Dough pastry*	One level		2	200	30 ... 40
	2 levels		1 - 5	200	45 ... 55
	3 levels		1 - 3 - 5	200	55 ... 65
Rich pastry*	One level		2	200	25 ... 35
	2 levels		1 - 5	200	35 ... 45
	3 levels		1 - 3 - 5	190	45 ... 55
Leaven*	One level		2	200	35 ... 45
	2 levels		1 - 3	190	35 ... 45
Lasagna*	One level		2 - 3	200	30 ... 40
Pizza*	One level		2	200 ... 220	15 ... 20
	One level		3	200	10 ... 15
Beef steak (whole) / Roast	One level		3	25 min. 250/max, then 180 ... 190	100 ... 120
Leg of Lamb (casserole)	One level		3	25 min. 250/max, then 190	70 ... 90
	One level		3	25 min. 250/max, then 190	60 ... 80
Roasted chicken	One level		2	15 min. 250/max, then 180 ... 190	55 ... 65
	One level		2	15 min. 250/max, then 180 ... 190	55 ... 65
Turkey (6.5 kg)	One level		1	25 min. 250/max, then 180 ... 190	150 ... 210
	One level		1	25 min. 250/max, then 180 ... 190	150 ... 210
Fish	One level		3	200	20 ... 30
	One level		3	200	20 ... 30

When cooking with 2 trays at the same time, place the deeper tray on the upper rack and the other one on the lower rack.

* It is suggested to perform preheating for all foods.

(**) In a cooking that requires preheating, preheat at the beginning of cooking until the oven temperature symbol (8) attains the last level.

Slow cooking/Eco Fan Heating



Do not change the cooking temperature after cooking starts in Slow cooking/Eco Fan Heating mode.



Do not open the door during cooking in the Slow cooking/Eco Fan Heating mode.

Dish	Cooking level number		Rack position	Temperature (°C)	Cooking time (approx. in min.)
Meat-Casserole	One level		3	160	100 ... 120
Chicken-Casserole	One level		3	160	70 ... 100
Haricot Bean	One level		3	160	130 ... 150
Eggplant-Casserole	One level		3	160	130 ... 150
Steak – Whole	One level		3	160	110 ... 130
Steak – Sliced	One level		3	160	100 ... 120
Cakes in cooking paper	One level		3	185	35 ... 40
Cookies	One level		3	185	30 ... 35
Dough pastry	One level		3	200	40 ... 45
Rich pastry	One level		3	200	40 ... 45

- Perform a preheating for 6-7 minutes.
- White/red meats have to be flipped over in the pan prior to cooking until boiled down.
- Haricot beans have to be boiled for 30 minutes prior to cooking. You may directly use canned bean.
- Covering the cooking pan will increase performance of cooking.

Tips for baking cake

- If the cake is too dry, increase the temperature by 10°C and decrease the cooking time.
- If the cake is wet, use less liquid or lower the temperature by 10°C.
- If the cake is too dark on top, place it on a lower rack, lower the temperature and increase the cooking time.
- If cooked well on the inside but sticky on the outside use less liquid, lower the temperature and increase the cooking time.

Tips for baking pastry

- If the pastry is too dry, increase the temperature by 10°C and decrease the cooking time. Dampen the layers of dough with a sauce composed of milk, oil, egg and yoghurt.
- If the pastry takes too long to bake, pay care that the thickness of the pastry you have prepared does not exceed the depth of the tray.
- If the upper side of the pastry gets browned, but the lower part is not cooked, make sure that the amount of sauce you have used for the pastry is not too much at the bottom of the pastry. Try to scatter the sauce equally between the dough layers and on the top of pastry for an even browning.



Cook the pastry in accordance with the mode and temperature given in the cooking table. If the bottom part is still not browned enough, place it on one lower rack next time.

Tips for cooking vegetables

- If the vegetable dish runs out of juice and gets too dry, cook it in a pan with a lid instead of a tray. Closed vessels will preserve the juice of the dish.
- If a vegetable dish does not get cooked, boil the vegetables beforehand or prepare them like canned food and put in the oven.

How to operate the grill



WARNING

Close oven door during grilling.
Hot surfaces may cause burns!

Switching on the grill

1. Press On/Off key (2) for about 2 second to switch on the oven.
2. Twist the Program Selection knob (1) slightly to right or left to set the grill function.
3. Twist the Temperature-Time Adjustment knob (8) to "+" or "-" slightly to set the desired temperature.

Grilling with electric grill

Food	Insertion level	Grilling time (approx.)
Fish	4..5	20..25 min. #
Sliced chicken	4..5	25..35 min.
Lamb chops	4..5	20..25 min.
Roast beef	4..5	25..30 min. #
Veal chops	4..5	25..30 min. #
Toast bread	4	1..2 min.

depending on thickness

Switching off the grill

1. Press On/Off key (2) for about 2 second to switch off the oven.



Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat.

Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

Cooking times table for grilling

6 Maintenance and care

General information

Service life of the product will extend and the possibility of problems will decrease if the product is cleaned at regular intervals.



DANGER:

Disconnect the product from mains supply before starting maintenance and cleaning works.
There is the risk of electric shock!



DANGER:

Allow the product to cool down before you clean it.
Hot surfaces may cause burns!

- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.



The surface might get damaged by some detergents or cleaning materials.
Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.



Do not use steam cleaners to clean the appliance as this may cause an electric shock.

Cleaning the control panel

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

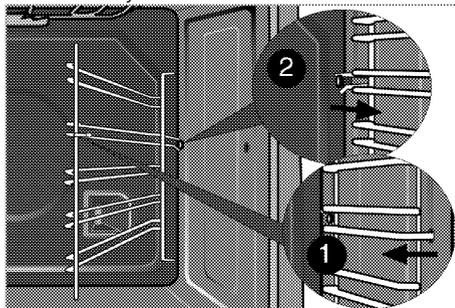


Do not remove the control buttons/knobs to clean the control panel.
Control panel may get damaged!

Cleaning the oven

To clean the side wall

1. Remove the front section of the side rack by pulling it in the opposite direction of the side wall.
2. Remove the side rack completely by pulling it towards you.



Catalytic walls

Side walls or just back wall of oven interior may be covered with catalytic enamel.

The catalytic walls of the oven must not be cleaned. The porous surface of the walls is self-cleaning by absorbing and converting spitting fat (steam and carbon dioxide).

Clean oven door

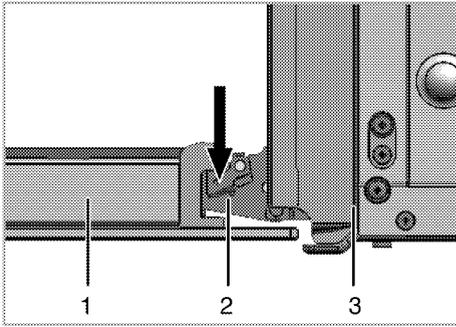
To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.



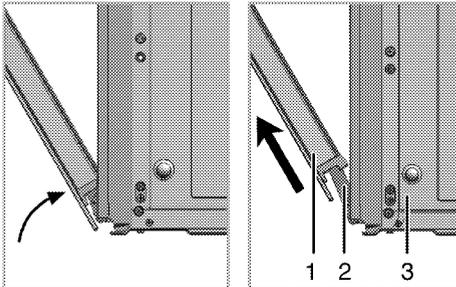
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

Removing the oven door

1. Open the front door (1).
2. Open the clips at the hinge housing (2) on the right and left hand sides of the front door by pressing them down as illustrated in the figure.



- 1 Front door
- 2 Hinge
- 3 Oven

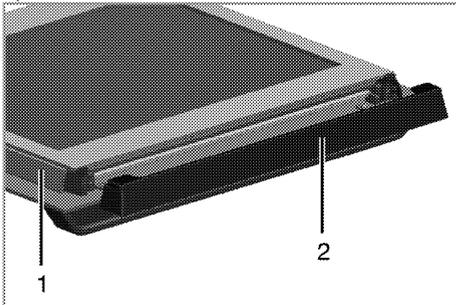


- 3. Move the front door to half-way.
- 4. Remove the front door by pulling it upwards to release it from the right and left hinges.

i Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

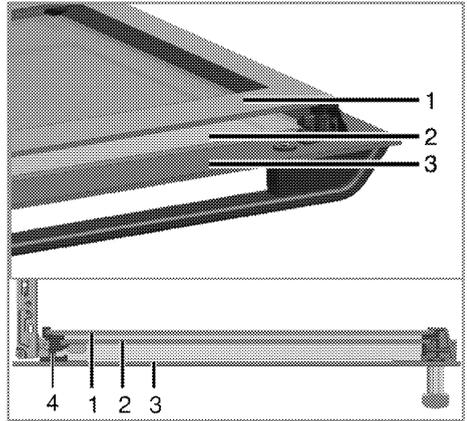
Removing the door inner glass

The inner glass panel of the oven door can be removed for cleaning.
Open the oven door.



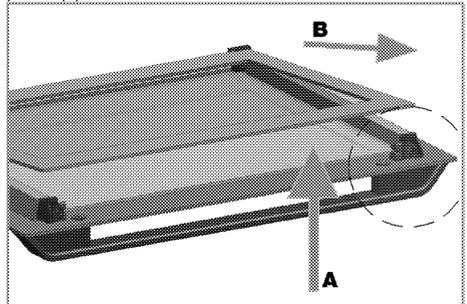
- 1 Frame
- 2 Plastic part

Pull towards yourself and remove the plastic part installed to upper section of the front door.



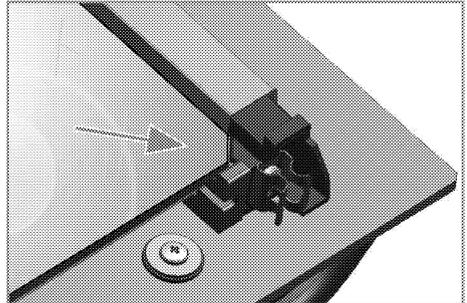
- 1 Innermost glass panel
- 2 Inner glass panel
- 3 Outer glass panel
- 4 Plastic glass panel slot-Lower

As illustrated in figure, raise the innermost glass panel (1) slightly in direction A and pull it out in direction B. Repeat the same procedure to remove the inner glass panel (2).



The first step to regroup the door is reinstalling inner glass panel (2).

As illustrated in figure, place the chamfered corner of the glass panel so that it will rest in the chamfered corner of the plastic slot.



Inner glass panel (2) must be installed into the plastic slot close the innermost glass panel (1).

When installing the innermost glass panel (1), make sure that the printed side of the panel faces towards the inner glass panel.

It is important to seat lower corner of inner glass panel into the lower plastic slot.

Push the plastic part towards the frame until you hear a "click".

Replacing the oven lamp



DANGER:

Before replacing the oven lamp, make sure that the product is disconnected from mains and cooled down in order to avoid the risk of an electrical shock.

Hot surfaces may cause burns!



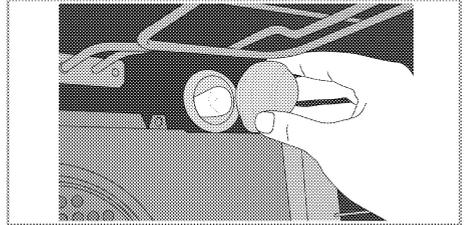
The oven lamp is a special electric light bulb that can resist up to 300 °C. See *Technical specifications, page 10* for details. Oven lamps can be obtained from Authorised Service Agents or technician with licence.



Position of lamp might vary from the figure.

If your oven is equipped with a round lamp:

1. Disconnect the product from mains.
2. Turn the glass cover counter clockwise to remove it.



3. Pull out the oven lamp from its socket and replace it with the new one.
4. Install the glass cover.

7 Troubleshooting

Oven emits steam when it is in use.

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

Product emits metal noises while heating and cooling.

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

Product does not operate.

- The mains fuse is defective or has tripped. >>> *Check fuses in the fuse box. If necessary, replace or reset them.*
- Product is not plugged into the (grounded) socket. >>> *Check the plug connection.*
- Buttons/knobs/keys on the control panel do not function. >>> *Keylock may be enabled. Please disable it. (See. Using the keylock, page 22)*

Oven light does not work.

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

Oven does not heat.

- Function and/or Temperature are not set. >>> *Set the function and the temperature with the Function and/or Temperature knob/key.*
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*



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

