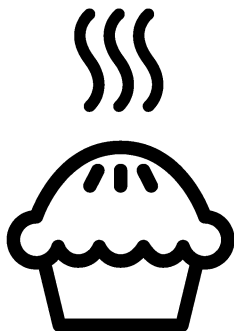


GRUNDIG

Built-in Oven

User Manual



GEIW 27000 B

EN

285.4484.15/R.AC/22.10.2020/9-1

7727188303

Please read this user manual first!

Dear Customer,

Thank you for purchasing this Grundig 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:



Important information or useful hints about usage.



Warning of hazardous situations with regard to life and property.



Warning of electric shock.



Warning of risk of fire.



Warning of hot surfaces.



Arçelik A.Ş.
Karaağaç caddesi No:2-6
34445 Söğütözü/İstanbul/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.

- The appliance is not to be used 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.

Children should be supervised and ensure they do not play with the appliance

- If the product is handed over to someone else for personal use or second-hand use purposes, the user manual, product labels and other relevant documents and parts should be also given.
- Installation and repair procedures must always be performed by Authorised Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised 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 Authorised 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!
- Never touch the plug with wet hands! Never unplug by pulling on the cable, always pull out by holding the plug.
- 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 with 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 authorised 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.

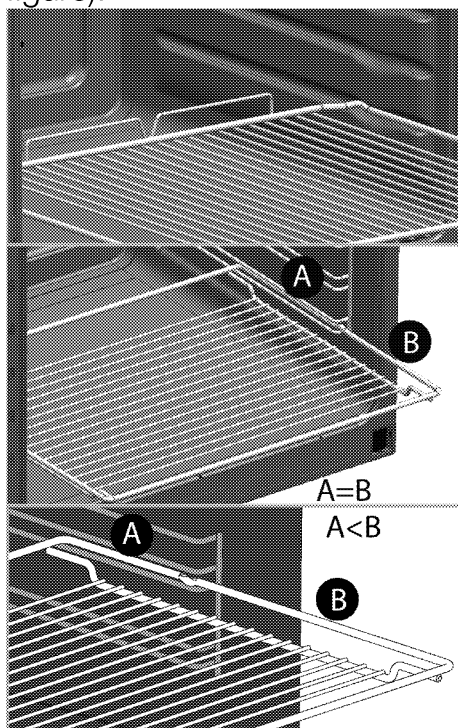
Product safety

- **WARNING:** 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.
- Food Poisoning Hazard: Do not let food sit in oven for more than 1 hour before or after cooking. Doing so can result in food poisoning or sickness.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- During use the appliances 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.

- (Varies depending on the product model.)

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 is removed or cracked.

- Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.
- Place the baking paper into the cooking pot or on to the oven accessory (tray, wire grill etc) together with the food and then insert all into the preheated oven. Remove the excess parts of the baking paper overflowing from the accessory or the pot in order to prevent the risk of touching the oven's heating elements. Never use the baking paper in an operating temperature higher than the indicated value for the baking paper. Do not place the baking paper directly on the base of the oven.
- **WARNING:** Ensure that power cord of the appliance is unplugged or circuit breaker is switched off before replacing the lamp to avoid the possibility of electric shock.
- Only use the temperature probe recommended for this oven.
- If oven lamp 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 not be installed behind a decorative door in order to avoid overheating.

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.

Safety instructions for microwave

- The appliance is intended to be used in household and similar applications as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential environments;
 - bed and breakfast type environments.
- Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the microwave oven in a safe way and understands the hazards of improper use.
- When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperature generated.
- The exposed parts of the product will become hot while and after the product is in use.
- Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surface, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven and contact by the Authorised Service Agent.
- **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person or Authorised Service Agent.
- The oven should be cleaned regularly and any food deposits should be removed.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the product and possibly result in a hazardous situation.

- Before operating your oven ensure that the door has been closed properly. A safety mechanism in the door lock prevents your appliance from operating when the door is open, halting the cooking operation if you open the door. You should not interfere with the door locking system or attempt to override this system. If the door locking system is overridden, risk of exposure to microwaves arises if the appliance is operated with an open door.
- Do not place any kind of object between the front of the oven and the door. You should not operate your oven if objects such as paper towels or napkins prevent it from being closed properly.
- Radio Interference
Place the oven no less than 2 metres from TVs, radios, wireless modems, access

points and aerials. Otherwise it may cause interference.

- Do not cook your meals with the cooking time and microwave power set excessively high. Excessive cooking may desiccate, burn or inflame some parts of the meal.
- Microwaves cannot penetrate metal. Microwaves will reflect off any metal objects in the oven causing dangerous electric arcing. Most heatproof non-metallic containers are suitable for use in a microwave oven.
- **Never use aluminum foil or aluminum utensils for microwave cooking.** Sparks will damage the appliance.
- Do not use metal objects closer than 3 cm to the oven door while cooking with microwave.
- Do not place corrosive chemicals or materials containing corrosive vapor into the oven.

When there is interference, it may be reduced or eliminated by taking the following measures:

1. Clean door and sealing surface of the oven.

2. Reorient the receiving antenna of radio or television.
 3. Relocate the microwave oven with respect to the receiver.
 4. Move the microwave oven away from the receiver.
 5. Plug the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.
- Place the oven away from other heating appliances and avoid using in damp or steamy environments.
 - **WARNING:** It is hazardous for anyone other than a competent person or the Authorised Service Agent to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
 - This product is a Group 2 Class B ISM equipment. The definition of Group 2 which contains all ISM (Industrial, Scientific and Medical) equipment in which radio-frequency energy is intentionally generated and/or used in the form of

electromagnetic radiation for the treatment of material, and spark erosion equipment. For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purpose.

- The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating or warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- Your oven has not been designed for drying any living beings.
- **Do not operate** your oven when it is **empty**. This may damage the oven. Should you wish to test the oven, place a glass of water inside. The water will absorb the microwave energy and the oven will suffer no damage.
- Only use utensils that are suitable for use in microwave ovens. Do not use earthenware containers for microwave

cooking. Moisture in the earthenware may expand and cause cracking of your container.

To reduce the risk of fire in the oven cavity:

- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- Remove wire twist-ties from paper or plastic bags before placing bag in oven.
- Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
- The minimum height of free space necessary above the top surface of the oven.
- If you use materials like paper, wood or plastic for cooking in your microwave, do not leave the oven unattended. Paper, wood and similar materials may ignite, while plastic materials may melt. Do not use containers made of such materials for fan oven, grilling and mixed cooking operations.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- **WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
- Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
- Do not use your oven to heat carbonated drinks or foods stored in airtight containers like tin cans. This will cause pressure to build up inside the oven that may result in damage or explosion when the door is opened.
- Do not use your microwave oven for cooking or reheating

- unwhisked eggs, whether shelled or not. Ensure that you pierce the skins of potatoes, apples, chesnut or similar fruits and vegetables before cooking.
- Do not use porcelain containing metal (silver, gold, etc.). Ensure that you remove all metal twist-ties from food packages. Pieces of metal inside the oven can cause arcing that may result in serious damage.
 - Do not use the oven for frying as it is not possible to control the temperature of oil heated in microwave.
 - Do not use the microwave to warm cooking oil or drinks with high alcohol volume only.
 - Do not place the oven where heat, moisture, or high humidity are generated, or near combustible materials.
 - Do not use the interior of your oven for storage purposes.
 - Should the contents of the oven catch fire or should you notice any smoke, keep the oven door closed. Switch off the oven and remove the plug from the socket, or else remove or switch off the fuses for your home.
 - Do not lean on the oven door when it is open, or let children swing on it. This will warp the oven door and prevent it from closing properly.
 - Put a metal teaspoon or glass rod in the container when heating up liquids. This will prevent delay of boiling of the liquid, thus prevent sudden overflowing when the container is moved.
 - Do not use the oven, if:
 - The door is not closed properly;
 - The door hinges are damaged;
 - The contact surfaces between the door and the front side of the oven are damaged;
 - The door window is damaged;
 - An electrical arch occurs within the oven although there are no metal object in the cooking segment.
 - It is very important not to select long durations or extremely high power levels while cooking a small amount of food in order to avoid overheating or burning the meal. For example, a slice of

bread may burn after 3 minutes if a very high power level is selected.

- Do not use the oven for frying as it is not possible to control the temperature of oil heated in microwave.
- Contact surfaces of the door (front side of the inner segment and inner side of the doors), must be kept clean to ensure proper operation of the oven.

Intended use

- This product is designed for domestic use. Commercial use will void the guarantee.
- This appliance is intended for use up to a maximum height of 4000 meters above sea level.
- **CAUTION:** This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- This appliance is not intended for use at mobile homes, recreational vehicles and similar places.
- Use your oven indoors. Do not use it in gardens, on balconies or in other outdoor settings.

- 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.
- All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.
- Do not obstruct the flow of ventilation air.
- 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

- **WARNING:** 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.
- When the appliance is operated in combination mode, children should only use the oven under adult supervision due to temperature generated.
- The exposed parts of the product will become hot while and after the product is in use.
- 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:

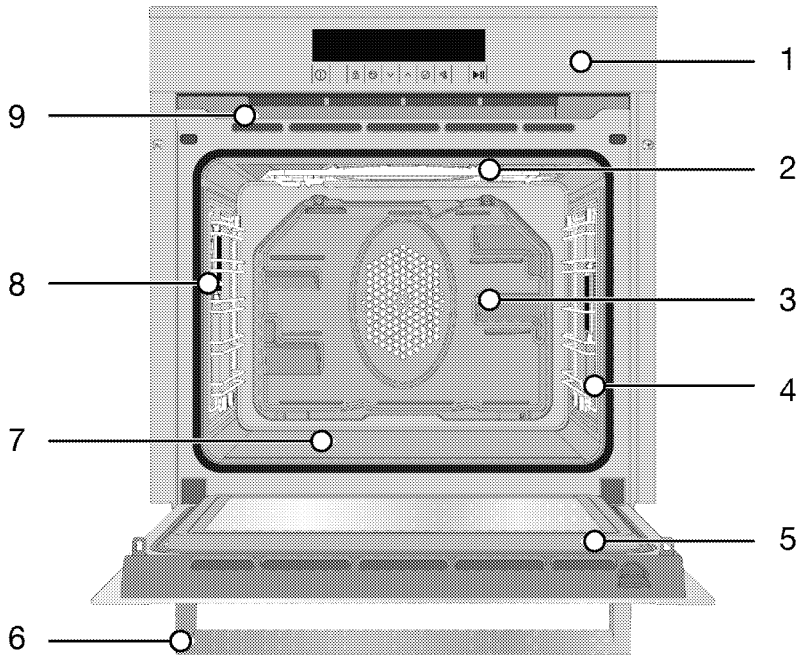
The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

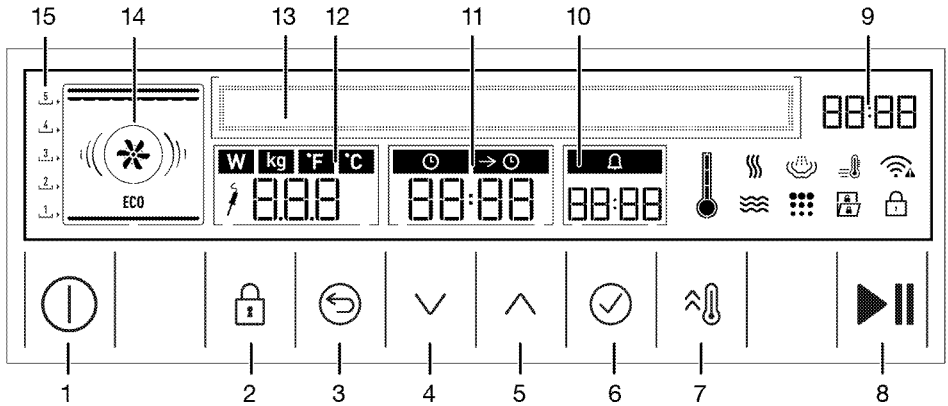
- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local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

2 General information

Overview



- | | |
|----------------------------------|-----------------------|
| 1 Control panel | 6 Handle |
| 2 Grill heating element | 7 Bottom heater |
| 3 Fan motor (behind steel plate) | 8 Lamp |
| 4 Shelf positions | 9 Integral air grille |
| 5 Front door | |



- 1 ON/OFF key
- 2 Key lock key
- 3 Back key
- 4 Down key (Menu Selection)
- 5 Up key (Menu Selection)
- 6 OK key
- 7 Rapid heating key
- 8 Start/stop cooking key
- 9 Current time indicator field
- 10 Alarm time field
- 11 Cooking time/cooking end time field
- 12 Temperature/weight/power indicator field
- 13 Text display
- 14 Function display
- 15 Shelf positions

Package contents

- i** 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. Glass tray

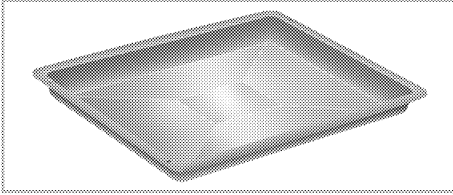
Used for highly juicy dishes, and for collecting the fat while grilling.



- i** Sudden cooling causes cracks! Do not put a hot glass tray on surfaces colder than the room temperature.
- i** Knives cause scratches! Do not cut food in glass tray with a knife.
- i** If your product is equipped with a telescopic rack, do not use the glass tray on telescopic racks. It may cause cracks.

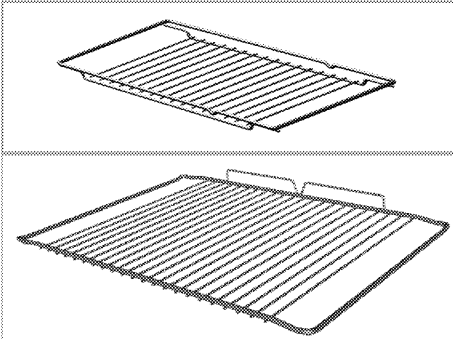
3. Standard tray

Used for pastries, frozen foods and big roasts.



4. Wire grill

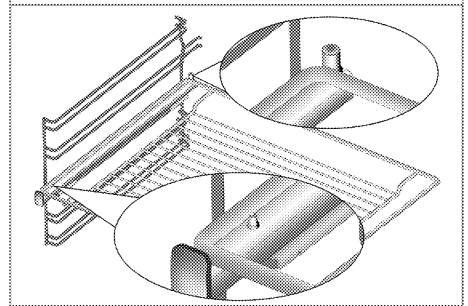
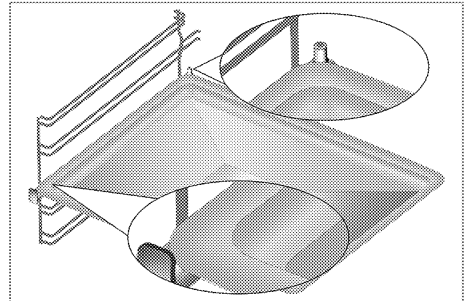
Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.



5. Placing the wire shelf and tray onto the telescopic racks properly (This feature is optional. It may not exist on your product.)

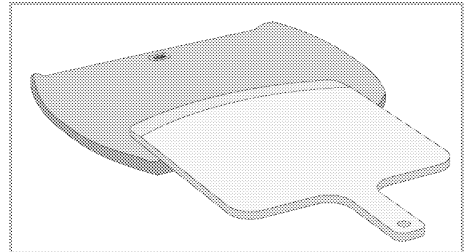
Telescopic racks allow you to install and remove the trays and wire shelf easily.

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.



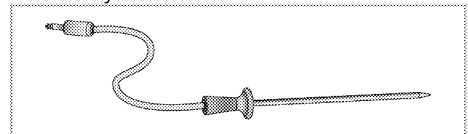
6. Pizza stone - oar

Used for cooking pastries such as pizza, bread and lahmajoun that are cooked in stone ovens.



7. Meat probe

When cooking meat dishes, it is used by inserting its thin and long end into the meat and attaching the other end to its slot on the side wall of the chassis in order to cook the dish delicately.



Technical specifications

Voltage / frequency	220-240 V ~ 50 Hz
Total power consumption	3.4 kW
Cable type / section	min.H05VV-F 3 x 1,5 mm ²
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	Combi microwave oven
Inner lamp	15/25 W
Grill power consumption	2.0 kW
MICROWAVE	
Net volume	68 l
Frequency	2.45 Ghz
Rated Microwave power output	max 800 W

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 19.*



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.

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

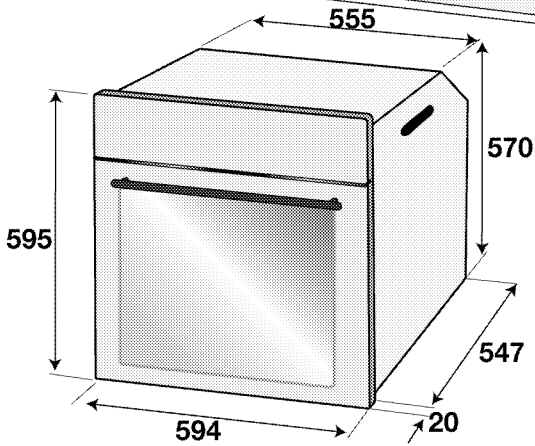
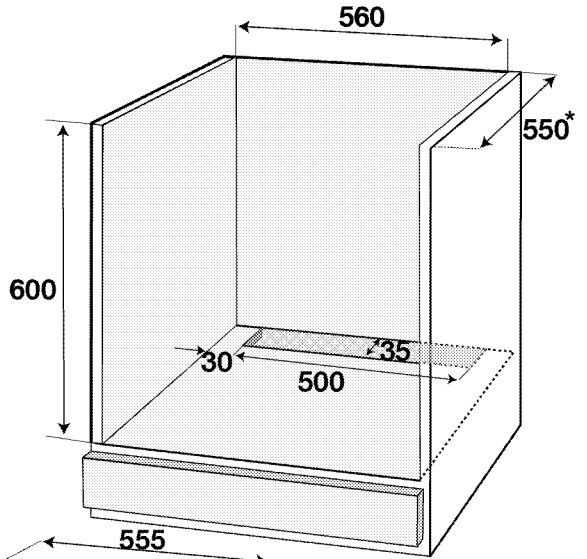
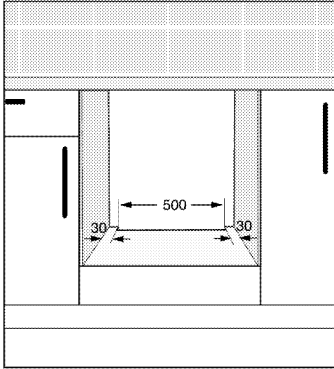
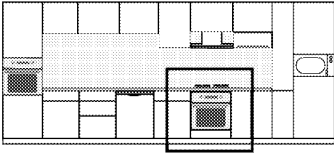
 Prior to installation, visually check if the product has any defects on it. If so, do not have it installed. Damaged products cause risks for your safety.

Before installation

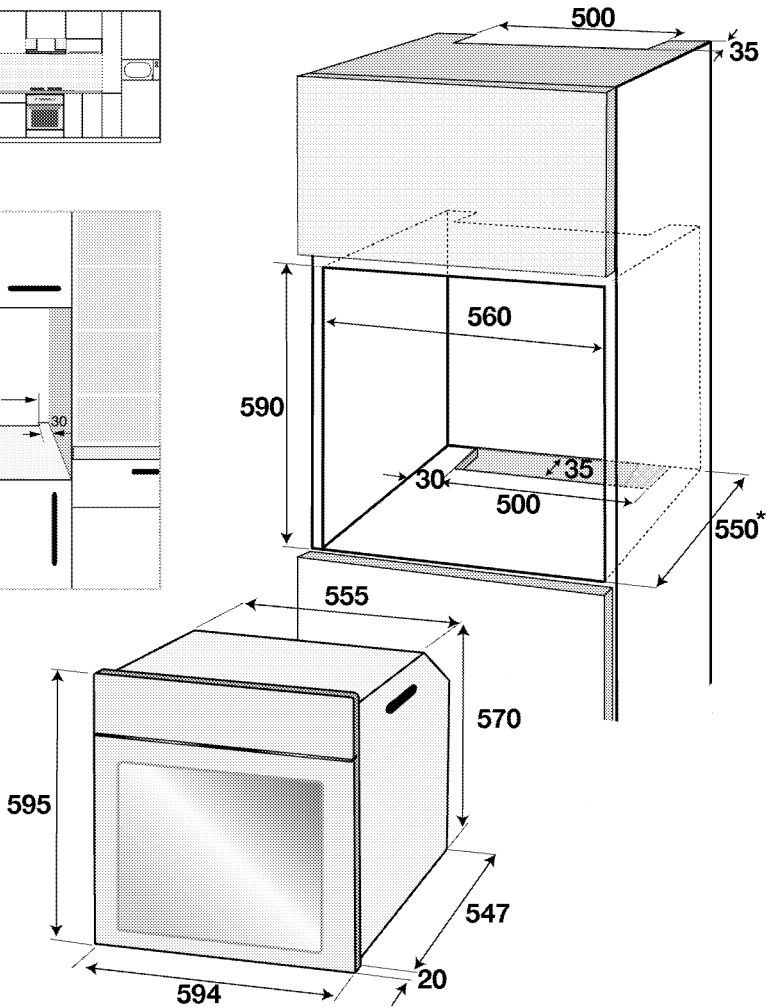
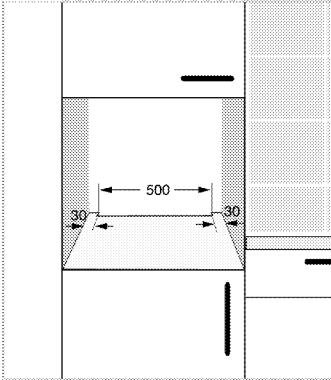
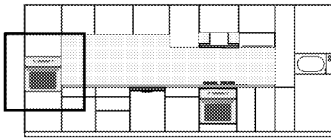
The appliances must not be installed behind a decorative door in order to avoid overheating.

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 in order to separate from the oven and drawer.
- Carry the appliance with at least two persons.
- Hold the oven from the slots for handling on both sides to move it.
- Before installing the product, remove all materials and documents inside.
- Kitchen furniture must be in compliance with the dimensions given in the figure below. At the rear section of the kitchen furniture, an opening must be cut out with the dimensions given in the figure below to ensure sufficient ventilation.
-  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.



* 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 miniature circuit breaker 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.

! 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.

! 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.

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

There is the risk of electric shock!

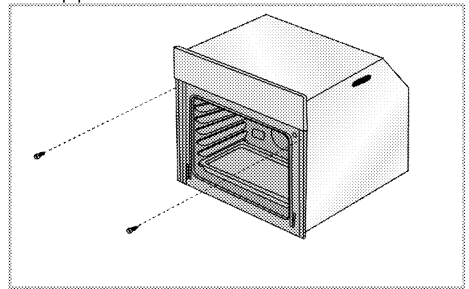
i Power cable plug must be within easy reach after installation (do not route it above the hob).

i While performing the wiring, you must apply with the national/local electrical regulations and must use the appropriate socket outlet/line and plug for oven. In case of the product's power limits are out of current carrying capability of plug and socket outlet/line, the product must be connected through fixed electrical installation directly without using plug and socket outlet/line.

Plug the power cable into the socket.

Installing the product

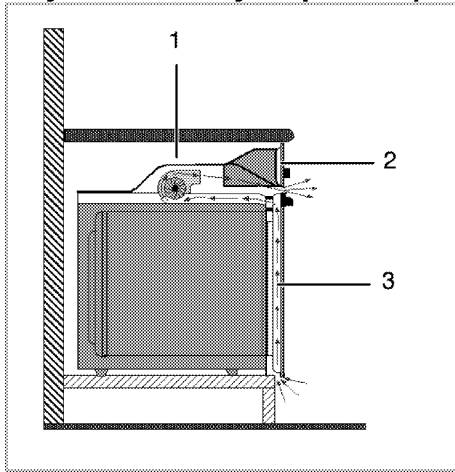
1. Slide the oven into the cabinet, align and secure it while making sure that the power cable is not broken and/or trapped.



Secure the oven with 2 screws as illustrated.

After the installation, make sure that the screws are sufficiently tightened and the oven does not move. Oven may tip over during use if it is not installed as per the instructions and if the screws are not sufficiently tightened.

For products with cooling fan (This may not exist on your product.)



- 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.

i 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. Operate the product.
2. Check the functions.

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.

i Do not place any objects onto the product and move it in upright position.

In microwave parts:

- Pack the glass tray and tape it side walls to avoid it from breakage.
- Tape the front door to the main body.
- Wrap the front glass, door and panel by nylon with bubbles to avoid any impact.

i Check the general appearance of your product for any damages that might have occurred during transportation.

4 Preparation

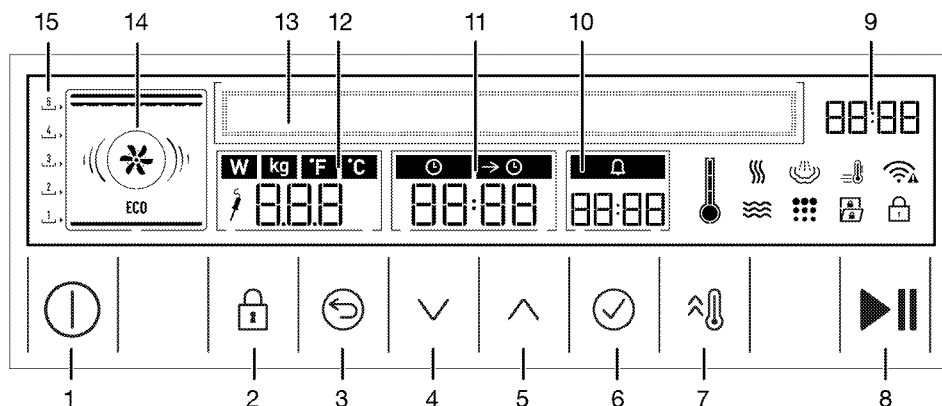
Tips for saving energy

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 ON/OFF key
- 2 Key lock key
- 3 Back key
- 4 Down key (Menu Selection)
- 5 Up key (Menu Selection)
- 6 OK key
- 7 Rapid heating key
- 8 Start/stop cooking key
- 9 Current time indicator field
- 10 Alarm time field
- 11 Cooking time/cooking end time field
- 12 Temperature/weight/power indicator field

- 13 Text display
- 14 Function display
- 15 Shelf positions








Language setting

1. Touch the  key for approx. 2 seconds to open the oven.
2. When the oven is switched on, "Cooking Programs" will be shown on the text display.
3. Touch  until "Settings" is displayed on the text display.
4. Touch .
5. Touch  until "Language" is displayed on the text display.


6. Touch . The language that was initially set for the oven will be displayed.
7. Touch  to select the desired language.
8. Touch  to confirm the setting.

Set the time

When the oven is powered for the first time, "00:00" will be set automatically. To change the time setting:

1. Touch the  key for approx. 2 seconds to open the oven.
2. When the oven is switched on, "Cooking Programs" will be shown on the text display.
3. Touch  until "Settings" is displayed on the text display.
4. Touch .
5. Touch  until "Clock" is displayed on the text display.
6. Touch .
7. Touch  to set the current time.
8. Touch  to confirm the setting.

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.

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.



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.
4. Select the highest grill power; See .
5. Operate the oven for about 30 minutes.
6. Turn off your oven; See

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 .
4. Operate the grill about 15 minutes.
5. Turn off your grill; see



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 Operating the combi microwave oven

General information on baking, roasting and grilling



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.



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. The baking tray to be slid must be of a size that covers the whole grilling area. This tray might not be provided with the product. Add some water in the baking 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.


Tips for meat probe


- Cook by stabbing the meat probe into the thickest section of the meat. Do not allow the probe to touch the dish vessel, bone or fat tissue.


- When cooking full chicken, stab the meat probe between the abdomen and the thigh due to the cavity in the chest section.
- When cooking meat in gobbets, select pieces at approximately similar sizes. Stab the meat probe into the thickest gobbet.
- If you think that meat is not cooked well at the end of cooking, repeat cooking process by stabbing the meat probe into a different point.

Tips for cooking on pizza stone

1. Before operating the oven, place the pizza stone onto the wire grill at 2. rack position.
2. Select "Microwave+Pizza" function.
3. Set the temperature and microwave level to 280°C+440 W. Wait about 25-30 minutes for the stone to get hot.
4. After the preheating time is completed, place the food to be cooked on the pizza stone by means of the pizza oar (do not place frozen food). Cook it for recommended time on cooking table.
5. Take out the food by means of the pizza oar as soon as the cooking is complete. Leave the pizza stone in the oven until it cools down.

-  Do not put the pizza stone in the preheated oven.
Do not place frozen pizza on to a pizza stone that is heated in the oven.
After the cooking is completed, do not take the pizza stone out and do not place it on wet or cold surfaces when it is hot.
Otherwise, it can crack.

-  Do not expose the pizza stone to moisture!

-  Due to safety reasons, the maximum time that can be set for "Cooking time" is limited to 12 minutes at 800W in the Microwave function. This time can be up to 90 minutes in other microwave power levels and combi modes.

General information on microwave cooking

To prevent overflowing when heating water and other liquids in your microwave oven:

1. Do not use closed containers, or containers with narrow openings.
 2. Do not overheat.
 3. Before placing the container in the microwave, stir the contents with a teaspoon and then open the door and restir when it is half done. Do not leave the teaspoon inside while the oven is operating.
 4. When heating liquids such as soups and sauces, these may unexpectedly bubble up and overflow before they even come to the boil. Do not leave your oven unattended when heating such liquids.
- After warming baby food or drink inside a feeding bottle, shake and test the temperature before giving to your baby. Before heating, remove the cap and mouthpiece from the bottle.
 - Remove food from any plastic packaging before cooking or defrosting. Under certain exceptional circumstances, you may be required to cover food with a special nylon clinging film.
 - Just use ready-made popcorn.
 - Chocolate sweets with low liquid content and flour-based foods should be heated with caution.

- Eggs in their shell and whole hardboiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.

The advantages of microwaving

- In conventional ovens, the heat emitted by electrical heaters or gas burners penetrates into the food item from outside. Therefore, a huge amount of energy is consumed in order to heat the air inside, oven components and the cooking utensils. In a microwave oven, heat is generated by food item itself and heat flow is from inside to outside. There is no heat loss in the medium, on the oven inner walls or utensils (if they are microwave compatible). In other words, only the food is heated.
- Microwave ovens considerably reduce cooking times. Time needed in microwave cooking is almost half or a third less than the conventional ovens. A lot depends on the density, heat and amount of the ingredients to be cooked.
- You can preserve the natural taste of foods by cooking them in their own juices without adding a lot of spices, or with no spices at all.
- Microwave ovens save energy. Energy is only used when you are cooking. There is no wasted energy with a microwave.
- You need not worry if you forget to let meat thaw. Microwave ovens thaw out frozen foods in a short time so you can start cooking immediately. This reduces the risk of bacterial growth.
- Foods preserve their nutrition value thanks to shorter cooking times.
- Cleaning is also easier compared to conventional ovens.

Microwaving in theory

- Microwaves are a form of energy similar to radio and television waves. The magnetron tube inside your microwave oven produces microwave energy. Microwave energy diffuses in all directions inside the oven, reflected from the side walls and thus penetrates into the food evenly. The microwaves cause rapid vibration in the molecules of the food. This vibration creates the heat that cooks the food.
- The microwaves do not pass through the metal walls of your oven. Microwaves can pass through materials such as ceramic, glass or paper.

Why do foods get heated

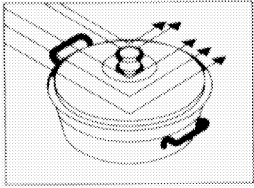
Most of the foods contain water and water molecules vibrate when they are subjected to microwaves. Friction between molecules produces the heat that increases the temperature of the food, thaws them if frozen, cooks them or keeps them warm. As a result of the heat buildup inside the food

- Foods can be cooked with very little or no oil;
- Thawing or cooking in a microwave is much faster than a conventional oven;
- Vitamins, minerals and nutrition elements in the foods are preserved;
- Natural color and aroma of the food do not change.

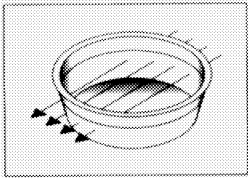
Containers suitable for microwaving

Microwaves pass through porcelain, glass, cardboard or plastic but not the metals. Therefore metal utensils or utensils with metal parts cannot be used in microwave oven.

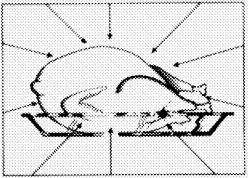
Microwaves are reflected by metal...



... but they pass through glass or porcelain...



... and absorbed by the foods.



Fire risk!

Never place metal or metal-covered containers in your microwave oven.



Do not use your oven when empty and without tray. This can damage the oven.

- Microwaves cannot penetrate metal. Microwaves will reflect off any metal objects in the oven causing dangerous electric arcing. Most heatproof non-metallic containers are suitable for use in a microwave oven. However, certain containers may contain materials that are unsuitable for microwaving. You can apply the following test to determine whether a container is suitable for microwaving or not:

- Place the container you wish to test empty in the oven along with another container filled with water.
- Operate the oven at high power for one minute. If the water has been heated and the container you are testing is cold, then it is suitable for microwaving.
- On the other hand, if the water remains cold and the neighboring container heats up, this means that the microwaves have been absorbed by the container and therefore subject container is unsuitable for microwaving.

Glass containers

- Avoid using containers made of very thin glass or lead crystal. Heatproof glass containers are suitable for use in microwave ovens. On the other hand, in the microwave oven avoid using brittle glass containers such as water and wine glasses that may break as their contents heat up.

Plastic containers

- Do not use pots and dishes made of plastic or melamine for long duration microwaving; the same applies for bags used for storing frozen food. This is because very hot food will sooner or later cause the plastic containers to melt or distort. Use such containers only for short duration microwaving.

Cooking bags

- Cooking bags are suitable for use in microwave ovens, provided that these are designed for cooking. Do not forget to pierce them to enable the steam inside to escape. Never use normal plastic bags for cooking purposes since they will melt and break up.

Paper

- You should not use any kind of paper for long-duration cooking. This will

cause the paper to catch fire. Paper dishes are suitable for oily and dry foods that require short-duration cooking.

Do not use recycled paper. Such paper may contain fragments that can cause arcing.

Wooden and wicker containers

- As microwave causes drying of wooden structure and crisp it, large wooden containers should not be used.

Porcelain containers

- Generally speaking, containers made of such materials are suitable for use

in a microwave oven, but you should test them to be sure.

Metal containers

- Metal containers reflect the microwaves away from the food. Therefore, avoid using such containers.



Certain cookware containing high levels of iron or lead are unsuitable for use as cooking containers.

Make sure that you test your cookware in terms of suitability for microwaving.

Cookware	Microwave	Grill	Convection	Combination modes
Heat-Resistant Glass	Yes	Yes	Yes	Yes
Non Heat-Resistant Glass	No	No	No	No
Heat-Resistant Ceramics	Yes	Yes	Yes	Yes
Microwave-Safe Plastic Plate	Yes	No	No	No
Kitchen Paper	Yes	No	No	No
Metal Tray	Yes*	Yes	Yes	Yes*
Metal Rack	No	Yes	Yes	No
Aluminum Foil & Foil Container	No	Yes	Yes	No

* Only use metal tray given with oven.

Positioning food

- You will obtain optimal results by arranging the food evenly in the container. This method can be applied in many ways for satisfactory results.
- You can cook a large number of identical pieces (for example potatoes). If you arrange them in an evenly spaced circle around the oven they

will cook better. Avoid placing one piece on another.

- Since the microwaves act more powerfully on the outer layers of food, when cooking pieces of food with different shapes and thicknesses, place the thick parts in the centre of the tray. This will ensure that these parts are cooked first.

- Place fish and other food that is not flat with their tails at the edge of the tray.
- You can place very finely carved pieces of meat on top of each other. Thicker items such as sausages and meat slices should be placed close together.
- Heat gravy and sauces in a separate dish. Narrow, deep dishes are better for this purpose than wide, shallow ones. Containers should be no more than two thirds full when you heat gravy, sauces or soups.
- If you are cooking fish whole, pierce them so that their skins do not burst.
- When using clinging film, bags or baking paper, pierce or leave an opening to enable steam to escape.
- Small pieces of food will cook quicker than large pieces, and evenly shaped pieces will cook quicker than other pieces. For the best results cut food evenly into pieces of equal size.

Food height

- With food that is quite thick (generally roasts), the lower part will cook faster. This means that it is sometimes necessary to turn such items over several times.
- Thick or dense items can be placed in a higher position, enabling the microwaves to act on the bottom and middle parts of the item.

Cooking suggestions

Factors affecting microwaving time :

- Microwaving time depends on a number of factors. The temperature of the ingredients used in a recipe can considerably affect the amount of cooking time required. Thus, a cake made with ice-cold butter, milk and eggs will take considerably longer to cook than one made with ingredients at room temperature.

- Particularly when it comes to bread, cakes and cream sauces, you are recommended with certain recipes to remove the food from the oven before it is fully cooked. Such foods if left covered outside the oven will continue to cook as heat flows from the outer to the inner layers of the food. If you leave items on the oven until they are fully done, you risk burning the outer layer. With time you will become a better judge of how long items require to be cooked and left to stand.
- Do not leave items to cook unattended. Your microwave oven is automatically lit up when it is in operation, enabling you to keep an eye on the condition of the items being cooked.

Defrosting:

- The defrosting time may depend on the shape of the packet. Shallow, rectangular packets defrost more quickly than deep containers.
- Separate the items as they start to defrost. They will then defrost more readily.
- The more food you cook, the longer it will take. Twice the amount of food will take roughly twice as long. If it takes four minutes to cook one potato, it will take on average seven minutes to cook two potatoes. The amount of microwaves that your oven produces remains constant however much food you place inside it. This means that the more food you place inside, the longer it will take to do.

Liquid content

- Liquid content affects cooking time because microwaves are sensitive to moisture. Foods with natural liquid content (such as vegetables, fish, and

poultry) will cook quickly and easily. When cooking dry items such as rice and pulses you are recommended to add water.

- Remember that moisture is eliminated in a microwave oven, so that when cooking drier items such as certain vegetables you should first wet them with a little water or cover them so that they retain their moisture.
- When cooking foods with very little water content (thawing bread, making pop-corns) evaporation takes place rapidly. In such cases oven operates as if it is empty and foods can get burnt. And oven or the utensils can get damaged. Therefore, make sure that you just set the required cooking time and never leave the oven unattended during cooking.

Steam

- The moisture within the food may sometimes cause the oven to steam up when it is operating. This is normal.

Sugar

- When making foods with very high sugar content like puddings and tarts, follow the recommendations in your microwave recipe books. If you exceed the recommended cooking time, this may result in the food burning or damage to your oven.

Food density

- Light, porous items such as bread and cakes will take less time than heavy, dense items such as roasts and stews. Exercise caution when microwaving porous items since they do not have hard, dry surfaces.

Bones and fat content

- Bones conduct heat and fat cooks faster than meat. When cooking pieces of meat containing bones or fat, ensure that they are cooked evenly and not overcooked.

Food colour

- Meat or poultry that has been cooked for fifteen minutes or more will brown gently in its own fat. To give food that has been prepared quickly a more appetizing and roast complexion, you can cover it with barbecue or soy sauce. If you only use a little of this sauce it will not affect the essential flavor of the food.

Reducing the internal pressure in food

- Many kinds of foods are covered in skins. Steam builds up inside as they are cooked which may cause them to burst. To avoid this, the skin should be pierced with a fork or knife. You should apply this procedure with potatoes, chicken livers, mussels, egg yolks, sausages and certain kinds of fruit and vegetable.

Turning and stirring items while cooking

- It is important to stir items when you are microwaving them. In conventional cooking food is stirred to mix it. In microwave cooking, however, food is stirred to achieve equal heat distribution. Always stir from the outside towards the middle because the outside heats up before the middle.
- With bulky and elongated items like roasts and whole poultry, you should turn them over to ensure that the top and bottom are equally cooked. Indeed, you may have to turn sliced meat and chicken over.
- Turning items over and stirring whilst cooking are important to ensure that all sides are equally well done.

Different cooking times

- To begin with, always try out the minimum cooking time and check whether the item is done. The cooking times given in this manual are approximate values. Cooking times

may vary according to the dimensions and types of the food and containers.

Standing time

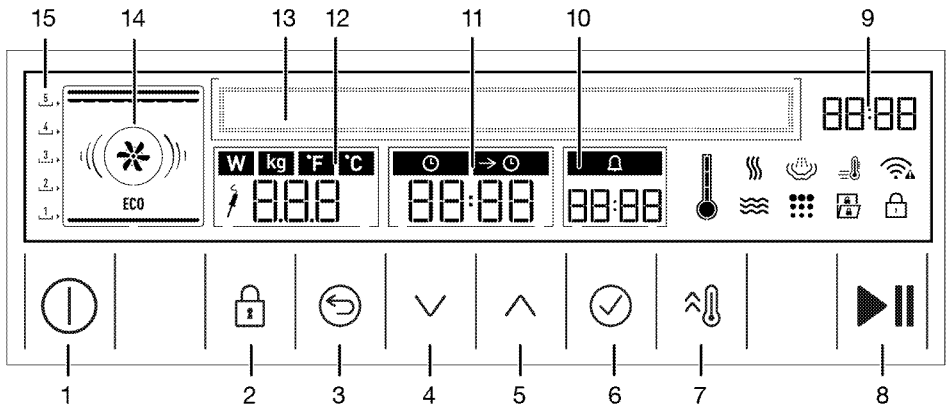
- Leave the food to stand for a while after removing from the oven. When defrosting, cooking and reheating, leaving the items to stand for a while invariably produces better results. This is because the heat will spread evenly around the food.

Inside the microwave oven, food will continue to cook even after the oven has been turned off. The standing period will raise the heat of the food by between 3°C and 8°C. This process is maintained not by the microwave oven but by the heat within the food. The standing time may vary according to the kind of food. Sometimes this

period is as short as the time taken to remove the food from the oven and serve it. This period may extend to as long as ten minutes with large items.

- Remove food from its plastic packaging before cooking or defrosting. Under certain exceptional circumstances it may be necessary to cover you food with a special clinging, nylon film.
- It is especially recommended with items like meat, chicken, bread, cakes and cream sauce to remove them from the oven before they are fully cooked and leave them to stand until fully cooked.









Control panel introduction



- | | |
|--|---|
| <ul style="list-style-type: none"> 1 ON/OFF key 2 Key lock key 3 Back key 4 Down key (Menu Selection) 5 Up key (Menu Selection) 6 OK key 7 Rapid heating key 8 Start/stop cooking key 9 Current time indicator field 10 Alarm time field 11 Cooking time/cooking end time field | <ul style="list-style-type: none"> 12 Temperature/weight/power indicator field 13 Text display 14 Function display 15 Shelf positions |
|--|---|

Display symbols:

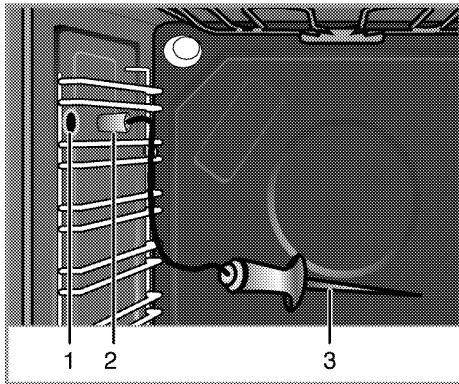
- : Microwave symbol
- : Booster symbol
- : Cooking Time symbol
- : End of Cooking Time symbol
- : Alarm symbol

-  : Inner temperature symbol
-  : Keep warm symbol
-  : Key lock symbol
-  : Open door symbol
-  : Meat Probe symbol*
-  : Self cleaning (pyrolysis) symbol*
-  : Steam cooking symbol*
-  : Wifi Symbol

* (Varies depending on the product model.)

Using meat probe

1. After setting your oven to a certain function and temperature, place the meat probe connector (2) into its socket (1) on the side wall of the chassis.



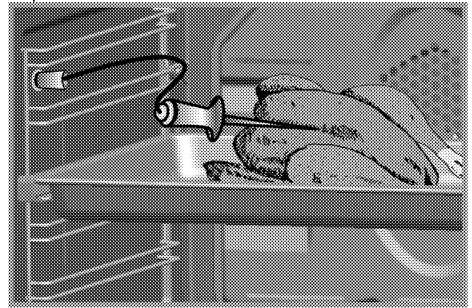
- 1 Meat probe socket
- 2 Meat probe connector
- 3 Meat probe sensor end

i Meat probe is active during the operation of functions where the meat probe symbol is displayed continuously.

i If you have set the oven timer to a certain cooking time before using the meat probe, this time setting will be cancelled automatically when you attach the meat probe.

i When cooking with the meat probe, the shelves above the meat probe socket can not be used.

2. Insert the sensor end of your meat probe into the meat.



» Your oven automatically detects that the meat probe is connected and **P75/075** appears on the temperature indicator field. The meat probe sensor automatically detects reaching of the inner temperature of meat to the set value and ends cooking.

i If **P75/075** does not appear in the Temperature Indicator field, make sure that the meat probe connector has been securely seated into its socket.

- The recommended meat probe temperature is 75°C. You can change this temperature from 40 to 99°C if you wish.
- Clean the meat probe with a damp cloth and dry with a dry cloth after each time you use it.

i If the meat probe is used without inserting the sensor tip in the meat, sensor tip will detect the temperature inside the oven and ends the cooking process at the set temperature. However, if the meat probe is subjected to a temperature at or above 250 °C, its sensor will become damaged.

i Cooking stops if you remove the meat probe before the cooking process ends.

Cooking Level	Meat core temperature (°C)
Very Rare	55-59
Rare	60-62
Medium rare	63-70
Medium	71-76
Well done	77-81
Very well done	≥82

i * For food safety, it is recommended for the core (the coldest point) of the red meat to be 63°C minimum.

* For food safety, it is recommended for the core (the coldest point) of poultry meat to be 74°C minimum.

Operating modes for microwave

Your microwave oven operates in 3 different principles, namely, only microwave, only oven function, and combi mode.

Operating mode	Description
Microwave	When the oven operates in microwave mode only, it creates heat directly inside the meal. You may use the microwave for warming meals or drinks, thawing or cooking. In microwave, meals are cooked but not roasted.
Oven function	Only the oven heaters run to cook the meal by heating it up. You may use the oven for all kinds of cooking and also for thawing. Meals are both cooked and roasted in the oven function.
Combi mode	In the combi mode, both the oven heaters and the microwave operate concurrently. Meals are cooked and roasted in a shorter time in the combi mode.

i Cooking with several racks in microwave and combi modes is not possible. They are suitable for cooking with one rack only.

i Oven is not heated in microwave mode alone. Only the food is heated.

i Due to safety reasons, maximum time that can be set for cooking time is limited to 6 hours for all positions apart from "Keep Warm" and "Low Temp. Cooking" functions.

i When setting a function, the frame light of the relevant setting turns on.

i Program will be cancelled in case of power failure. You must reprogram the oven.

i 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.

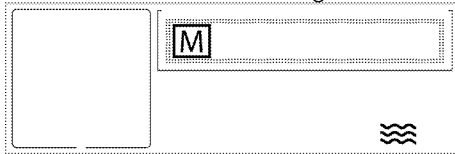
i Even if the oven is switched off, oven lamp lights up when the oven door is opened.

The order of operating modes shown here may vary according to the arrangement on your product.

Microwave mode

Microwave

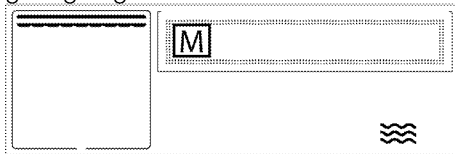
Only the microwave operates. It may be used to warm meals and beverages, as well as cooking. Meals are cooked without roasting.



Combi mode

Microwave+Full Grill

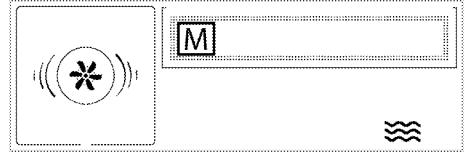
Microwave and the grill on the ceiling of the oven operate. It is suitable for grilling large amounts of meat.



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

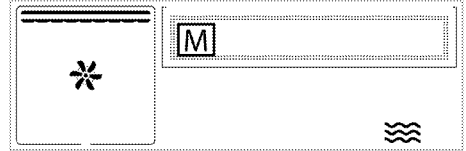
Microwave+Fan Heating

Oven's rear heater also operates together with the microwave. Hot air heated by the rear heater is evenly distributed throughout the oven rapidly by means of the fan. You can cook your meals in a short time and roast at the same time.



Microwave+Full Grill+Fan

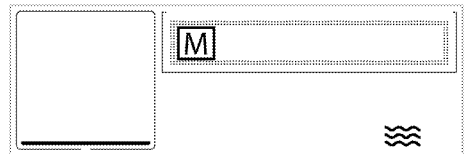
Microwave and hot air heated by the full grill is distributed very fast in the oven by means of the fan. It is suitable for grilling large amounts of meat.



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

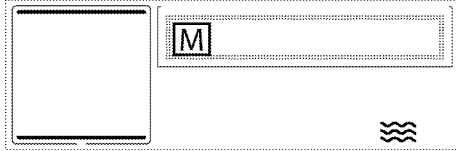
Microwave+Bottom heater

Microwave and bottom heating are in operation. It is suitable for pizza and for meals that require browning from the bottom.



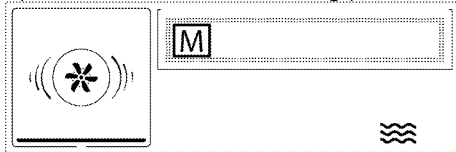
Microwave+Static

Meals are heated from top and bottom simultaneously with microwave. It is suitable for cakes, pastries, or cakes and casseroles in baking moulds. Cook with one tray.



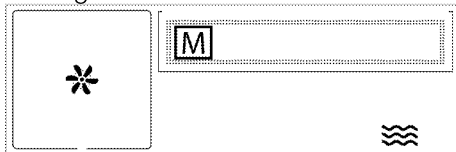
Microwave+Pizza

In addition to the microwave, the bottom heating and fan assisted heating (in the rear wall) are in operation. Suitable for baking pizza.



Microwave+Defrost

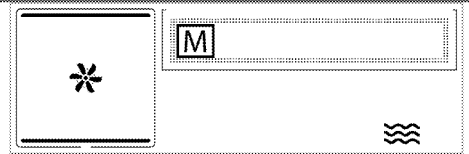
Microwave and the fan (on the rear wall) operate. It is suitable for thawing frozen grained food at room temperature slowly and cooling down the cooked food.



Microwave+Static+Fan

In addition to the microwave, the 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.

Microwave+Static+Fan



Oven function

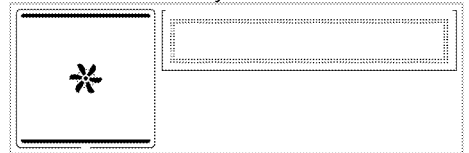
Static

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



Static+Fan

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.



Eco Fan Heating

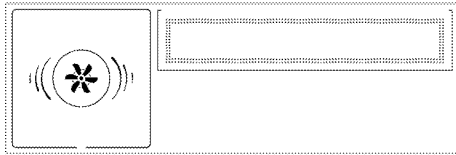
To save power, you can use this function instead of the cooking operations that you would perform by using Fan Heating at 160-220°C temperature range. However, the cooking time will increase a little bit. Cooking times related to this function are indicated in "**Eco Fan Heating**" table.



Fan Heating

Hot 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 multiple trays.

- When the oven door is opened, the fan motor will not run in order to keep the hot air inside.



Multi (3D) Cooking

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



Grill

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



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

Low 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 rack position under the grill heater for grilling.
- Turn the food after half of the grilling time.

Fan Grill

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



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

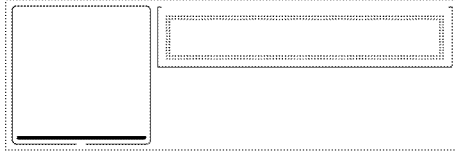
Pizza

Bottom heating and fan assisted heating (on the rear wall) are in operation. Suitable for baking pizza.



Bottom Heating

Only bottom heater is in operation. It is suitable for pizza and for meals that require browning from the bottom.



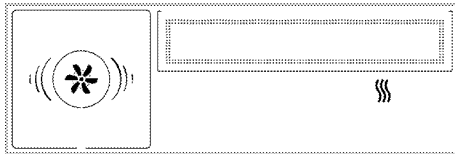
Low temperature cooking

Used for cooking at low temperatures for longer times (10-15 hours).



Keep Warm

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



Function table

Function table indicates the power range, maximum temperature and minimum temperature that can be set for all operating modes. Recommended temperature and power level is displayed when the function is selected. Watt values that can be set in microwave operating modes are 100, 200, 300, 440, 600 and 800.

Operating mode	Power range (W)	Temperature range (°C)
Microwave	100-800	-
Microwave+Full Grill	100-440	40-280
Microwave+Fan Heating	100-440	40-280




Operating mode	Power range (W)	Temperature range (°C)
Microwave+Full Grill+Fan	100-440	40-280
Microwave+Bottom heater	100-440	50-220
Microwave+Static	100-440	40-280
Microwave+Pizza	100-440	40-280
Microwave+Defrost	100-440	-
Microwave+Static+Fan	100-440	40-280
Static	-	40-280
Static+Fan	-	40-280
Eco Fan Heating	-	160-220
Fan Heating	-	40-280
Multi (3D) Cooking	-	40-280
Grill	-	40-280
Low Grill	-	40-280
Fan Grill	-	40-280
Pizza	-	40-280
Bottom Heating	-	40-220
Low temperature cooking	-	50-150
Keep Warm	-	40-100





i Due to safety reasons, the maximum time that can be set for "Cooking time" is limited to 12 minutes at 800W in the Microwave function. This time can be up to 90 minutes in other microwave power levels and combi modes.

Cooking Programs Menu

Using the microwave function





1. Touch **ⓘ** to switch on the oven.
2. Main menu will be displayed when the oven is switched on.
3. Touch **☑** to access the cooking programs menu.
4. Touch **⚡** to select the "Microwave" function. Touch **☑** to activate the function.
5. If you would like to change the power, touch **⚡** / **⚡** when in the temperature/weight/power frame and set the desired power. Power weight value will be confirmed as soon as it is changed.

i The active field from Temperature/Weight/Power, Cooking time and Alarm time fields is surrounded by a frame. Touch  to move the frame to the indication fields on the right, or touch  to move it to the fields on the left. If you touch  again when the frame is on the Temperature/weight/power indication field on the left, the screen will return to the previous menu.

6. **To change the cooking time**, touch  to move the frame to the Cooking time/cooking end time field.  will be displayed. Touch  /  to change the time set previously.


i For microwave and combi functions, cooking time is displayed in minutes and seconds format. Every function has a standard cooking time of 1 minute. During cooking, microwave level and cooking time can be changed.

i End of cooking time cannot be set in microwave function.

7. **To set an alarm time without affecting the reminder**, touch  to move the frame to the Alarm time field.  will be displayed. Touch  /  to set the desired alarm time. The alarm time is for reminding purposes; it does not affect the cooking time or functioning of the oven. For example, this is useful when you want to turn or check the food in the oven at a certain point of time.

i Maximum alarm period can be 24 hours.

8. If the cooking function, microwave power, temperature, cooking time and








the alarm time are suitable, touch  to start cooking. Cooking will start, and the display will show the set operating function and **"Cooking"** message respectively.




i Setting the cooking time and alarm time is not necessary for the oven to operate. It can be set optionally.




i If the oven door is opened during cooking,  appears on the screen.





» The oven will stop at the end of the cooking time you have set. The display will show the oven function and "Cooking is complete" message respectively. The oven will start to emit an audio warning. Touch any key to silence the audio warning.

Using combi mode functions

1. Touch  to switch on the oven.
2. Main menu will be displayed when the oven is switched on.
3. Touch  to access the cooking programs menu.
4. Touch  /  to select one of the combi operation functions. Touch  to activate the function.
5. If you would like to change the power, touch  /  when in the temperature/weight/power frame and set the desired power. Power weight value will be confirmed as soon as it is changed.





If you want to change the oven temperature of the function in combi mode, touch  once when in the Temperature/weight/power frame. Recommended oven temperature for the combi mode will be displayed. Touch  /  to set the desired temperature. The temperature value will be confirmed as soon as it is changed.

i The active field from Temperature/Weight/Power, Cooking time and Alarm time fields is surrounded by a frame. Touch  to move the frame to the indication fields on the right, or touch  to move it to the fields on the left. If you touch  again when the frame is on the Temperature/weight/power indication field on the left, the screen will return to the previous menu.


6. **To change the cooking time**, touch  to move the frame to the Cooking time/cooking end time field.  will be displayed. Touch  /  to change the time set previously.

i For microwave and combi functions, cooking time is displayed in minutes and seconds format. Initial time is set to 1 minutes for each function. During cooking, microwave level and cooking time can be changed.

i End of cooking time cannot be set in microwave function.


7. **To set an alarm time without affecting the reminder**, touch  to move the frame to the Alarm time field.  will be displayed. Touch  /  to set the desired alarm time. The alarm time is for reminding purposes; it does not affect the cooking time or functioning of the oven. For example, this is useful when you want to turn or check the food in the oven at a certain point of time.

i Maximum alarm period can be 24 hours.



8. If the cooking function, microwave power, temperature, cooking time and the alarm time are suitable, touch 

to start cooking. Cooking will start, and the display will show the set operating function and **"Cooking"** message respectively.

i Setting the cooking time and alarm time is not necessary for the oven to operate. It can be set optionally.






i If the oven door is opened during cooking,  appears on the screen.

» The oven will stop at the end of the cooking time you have set. The display will show the oven function and "Cooking is complete" message respectively. The oven will start to emit an audio warning. Touch any key to silence the audio warning.

i You can stop cooking in microwave and combi modes by pressing  for 1 second. To resume cooking, press  again for 1 second.

i In microwave cooking alone or combi modes cooking at low temperatures, odour may remain after taking out the food since the oven will be cold while cooking takes place. In such a case, operate your oven in fan assisted cooking mode at 230°C for 20 minutes.

Cooking with oven functions

1. Touch  to switch on the oven.
2. Main menu will be displayed when the oven is switched on.
3. Touch  to access the cooking programs menu.
4. Touch  /  to select the desired oven function. Touch  to activate the function.

5. If you would like to change the temperature, touch / when Temperature/weight/power field is in the frame and set the desired temperature. The temperature value will be confirmed as soon as it is changed.

The active field from Temperature/Weight/Power, Cooking time and Alarm time fields is surrounded by a frame. Touch to move the frame to the indication fields on the right, or touch to move it to the fields on the left. If you touch again when the frame is on the Temperature/weight display field on the left, the screen will return to the previous menu.

6. **To set the cooking time**, touch to move the frame to the Cooking time/cooking end time field. will be displayed. Touch / to set the desired cooking time.

7. **To set the cooking end time to a later time**, touch after setting the cooking time. will be displayed. Touch / to set the desired cooking end time.

8. **To set an alarm time without affecting the reminder**, touch to move the frame to the Alarm time field. will be displayed. Touch / to set the desired alarm time. The alarm time is for reminding purposes; it does not affect the cooking time or functioning of the oven. For example, this is useful when you want to turn food in the oven at a certain point of time.

Maximum alarm time is 24 hours + minutes.

9. If the cooking function, temperature, cooking time, cooking end time and

the alarm time are suitable, touch to start cooking. Cooking will start, and the display will show the set operating function and "Cooking" message respectively.

Setting the cooking time, cooking end time and alarm time is not necessary for the oven to operate. It can be set optionally.

If the oven door is opened during cooking, appears on the screen.







» **If a cooking time has not been set;** the oven is operating in manual mode. If your food is cooked, touch to stop the oven. Otherwise, the oven will continue to operate.

» **If only a cooking time has been set;** the oven will stop at the end of the cooking time. The display will show the oven function and "Cooking is complete" message respectively. The oven will start to emit an audio warning. Touch any key to silence the audio warning.

» **If a cooking time and a cooking end time have been set;** the oven's clock will subtract the cooking time from the cooking end time you have set to calculate the cooking start time. When the cooking start time has come, the selected oven function will be activated and the oven will be heated to the set temperature. It maintains this temperature until the end of cooking time. The oven will stop at the end of the cooking time. The display will show the oven function and "Cooking is complete" message respectively. The oven will start to emit an audio warning. Touch any key to silence the audio warning.



Setting the Booster (Rapid heating)






Use the Booster (rapid pre-heating) function to make the oven reach the desired temperature faster. Select the desired cooking function and then:


1. Touch  once.  will appear on display.
2. After setting the cooking time and temperature, touch  to start cooking.
»  disappears as soon as the oven reaches the desired temperature and the oven resumes operating in the function it was in before the Booster function.
3. Touch  once to cancel the booster function. Booster will be deactivated and  will disappear.

Activating the key lock



You can prevent the oven from being intervened with by activating the key lock function.

 Key lock can be used either when the oven is operating or not. Oven can be switched off by touching  even when the key lock is activated while the oven is operating.

1. Touch  until  appears on the display.
» After activating the keylock, "**Keylock active**" warning and  symbol will appear on the display when you press any key (except  / .

 Oven keys are not functional when the key lock function is active. Key lock will not be cancelled in case of power failure.


Deactivating the key lock

1. Touch  until  disappears on the display.
» Key lock will be deactivated.








Switching off the electric oven





Touch  to switch off the oven.








Operating the grill



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





Using grill as an oven function

1. Touch  to switch on the oven.
2. Main menu will be displayed when the oven is switched on.
3. Touch  to access the cooking programs menu.
4. Touch  /  to select the desired grill function (from oven functions). Touch  to activate the function.
5. If you would like to change the temperature, touch  /  when Temperature/weight/power field is in the frame and set the desired temperature. The temperature value will be confirmed as soon as it is changed.


 The active field from Temperature/Weight/Power, Cooking time and Alarm time fields is surrounded by a frame. Touch  to move the frame to the indication fields on the right, or touch  to move it to the fields on the left. If you touch  again when the frame is on the Temperature/weight/power indication field on the left, the screen will return to the previous menu.


6. **To set the cooking time**, touch  to move the frame to the Cooking time/cooking end time field.  will be displayed. Touch  /  to set the desired cooking time.
7. **To set the cooking end time to a later time**, touch  after setting the cooking time.   will be displayed.

Touch  /  to set the desired cooking end time.


8. **To set an alarm time without affecting the reminder**, touch  to move the frame to the Alarm time field.  will be displayed. Touch  /  to set the desired alarm time. The alarm time is for reminding purposes; it does not affect the cooking time or functioning of the oven. For example, this is useful when you want to turn food in the oven at a certain point of time.

 Maximum alarm time is 24 hours ' minutes.

9. If the cooking function, temperature, cooking time, cooking end time and the alarm time are suitable, touch  to start cooking. Cooking will start, and the display will show the set operating function and "Cooking" message respectively.

 Setting the cooking time, cooking end time and alarm time is not necessary for the oven to operate. It can be set optionally.









 If the oven door is opened during cooking,  appears on the screen.




» **If a cooking time has not been set**; the oven is operating in manual mode. If your food is cooked, touch  to stop the oven. Otherwise, the oven will continue to operate.




» **If only a cooking time has been set**; the oven will stop at the end of the cooking time. The display will show the oven function and "Cooking is complete" message respectively. The oven will start to emit an audio warning. Touch any key to silence the audio warning.





» **If a cooking time and a cooking end time have been set**; the oven's clock will subtract the cooking time from the cooking end time you have set to calculate the cooking start time. When the cooking start time has come, the selected oven function will be activated and the oven will be heated to the set temperature. It maintains this temperature until the end of cooking time. The oven will stop at the end of the cooking time. The display will show the oven function and "Cooking is complete" message respectively. The oven will start to emit an audio warning. Touch any key to silence the audio warning.

Using grill as combi mode

1. Touch  to switch on the oven.
2. Main menu will be displayed when the oven is switched on.
3. Touch  to access the cooking programs menu.
4. Touch  /  to select the desired combi grill operating mode.  symbol is displayed for the grill function you have selected. Touch  to activate the function.
5. If you would like to change the power, touch  /  when in the temperature/weight/power frame and set the desired power. Power weight value will be confirmed as soon as it is changed.





If you want to change the oven temperature of the function in combi mode, touch  once when in the Temperature/weight/power frame. Recommended oven temperature for the combi mode will be displayed. Touch  /  to set the desired temperature. The temperature value will be confirmed as soon as it is changed.

i The active field from Temperature/Weight/Power, Cooking time and Alarm time fields is surrounded by a frame. Touch  to move the frame to the indication fields on the right, or touch  to move it to the fields on the left. If you touch  again when the frame is on the Temperature/weight/power indication field on the left, the screen will return to the previous menu.


6. **To change the cooking time**, touch  to move the frame to the Cooking time/cooking end time field.  will be displayed. Touch  /  to change the time set previously.

i For microwave and combi functions, cooking time is displayed in minutes and seconds format. Initial time is set to 1 minutes for each function. During cooking, microwave level and cooking time can be changed.

i End of cooking time cannot be set in microwave function.


7. **To set an alarm time without affecting the reminder**, touch  to move the frame to the Alarm time field.  will be displayed. Touch  /  to set the desired alarm time. The alarm time is for reminding purposes; it does not affect the cooking time or functioning of the oven. For example, this is useful when you want to turn food in the oven at a certain point of time.

i Maximum alarm time is 24 hours ' minutes.

8. If the cooking function, temperature, cooking time, cooking end time and the alarm time are suitable, touch 

to start cooking. Cooking will start, and the display will show the set operating function and **"Cooking"** message respectively.

i Setting the cooking time, cooking end time and alarm time is not necessary for the oven to operate. It can be set optionally.

i If the oven door is opened during cooking,  appears on the screen.










» The oven will stop at the end of the cooking time you have set. The display will show the oven function and "Cooking is complete" message respectively. The oven will start to emit an audio warning. Touch any key to silence the audio warning.



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.

Settings Menu

Language setting

1. When the oven is powered for the first time, **"Cooking Programs"** message will be displayed on the text display.
2. Touch  /  until **"Settings"** is displayed on the text display.
3. Touch .
4. Touch  /  until **"Language"** is displayed on the text display.
5. Touch . The language that was initially set for the oven will be displayed.
6. Touch  /  to select the desired language.
7. Touch  to confirm the setting.

Set the time

When the oven is powered for the first time, "00:00" will be set automatically. To change the time setting:

1. When the oven is switched on, "Cooking Programs" will be shown on the text display.
2. Touch \wedge / \vee until "Settings" is displayed on the text display.
3. Touch \odot .
4. Touch \wedge / \vee until "Time" is displayed on the text display.
5. Touch \odot .
6. Touch \wedge / \vee to set the current time.
7. Touch \odot to confirm the setting.

Brightness setting

1. When the oven is powered for the first time, "Cooking Programs" message will be displayed on the text display.
2. Touch \wedge / \vee until "Settings" is displayed on the text display.
3. Touch \odot .
4. Touch \wedge / \vee until "Brightness" is displayed on the text display.
5. Touch \odot . The previously set brightness level will be displayed.
6. Touch \wedge / \vee to select the desired level.
7. Touch \odot to confirm the setting.

Volume setting

1. When the oven is powered for the first time, "Cooking Programs" message will be displayed on the text display.

2. Touch \wedge / \vee until "Settings" is displayed on the text display.
3. Touch \odot .
4. Touch \wedge / \vee until "Volume" is displayed on the text display.
5. Touch \odot . The previously set volume will be displayed.
6. Touch \wedge / \vee to select the desired level.
7. Touch \odot to confirm the setting.

Temperature unit setting

1. When the oven is powered for the first time, "Cooking Programs" message will be displayed on the text display.
2. Touch \wedge / \vee until "Settings" is displayed on the text display.
3. Touch \odot .
4. Touch \wedge / \vee until "Temperature unit" is displayed on the text display.
5. Touch \odot . The previously set temperature unit "C" will be displayed.
6. Touch \wedge / \vee to select "F" again.
7. Touch \odot to confirm the setting.

Cooking times table

i 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.

Defrost

Dish	Operating mode	Weight (gr)	Microwave power (W)	Rack position	Defrosting time (min.) (approximate)	Waiting time (min.)	Accessory to use	Recommendations
Whole meat	Microwave	1000	100	2	13-17	10	Heat-resistant glass cookware on wire grill**	Turn once when the half of the cooking time is reached. Pass the waiting time at room temperature.
Ground beef	Microwave	200	100	2	8-12	10		
	Microwave	500	100	2	18-22	10		
	Microwave	1000	100	2	13-17	10		
Whole chicken	Microwave	1500	200	2	10-14	10		

Dish	Operating mode	Weight (gr)	Microwave power (W)	Rack position	Defrosting time (min.) (approximately)	Waiting time (min.)	Accessory to use	Recommendations
	Microwave	2000	200	2	18-22	10		
Chicken drumsticks	Microwave	300	200	2	4-8	10		
	Microwave	1000	200	2	10-14	10		
Bread	Microwave	500	200	2	2-6	10		

Curved part of the wire grill must face down

** These accessories are not supplied with the product. They are commercially available accessories.

Cooking with microwave

Dish	Operating mode	Weight (gr)	Microwave power (W)	Rack position	Cooking time (approx. in min.)	Accessory to use
Ready packed corn	Microwave	100	600	3	5:20 ... 5:30	Heat-resistant glass cookware on wire grill**
Whole potato with skin	Microwave	250-300	600	2	15 ... 20	Heat-resistant glass cookware with cover on wire grill**

Curved part of the wire grill must face down

* These accessories may not be supplied with the product.

** These accessories are not supplied with the product. They are commercially available accessories.

Cooking with combi modes

Dish	Operating mode	Weight (gr)	Temperature (°C)	Rack position	Microwave power (W)	Cooking time (approx. in min.)	Accessory to use
Rib steak	Microwave+Static	1000	240	3	200	70 ... 80	Standard tray*
Fresh pizza***	Microwave+Pizza	500	280	2	440	5 ... 7	Pizza stone*
Frozen pizza	Microwave+Static	450	200	2	100	10 ... 15	Standard tray*
Souffle	Microwave+Static	-	180	2	440	5 ... 10	3 souffle cups on wire grill**
Loaf cake	Microwave+Fan Heating	-	180	2	100	30 ... 35	Loaf cake mould on wire rack**
Baked potato	Microwave+Full Grill+Fan	1000	200	3	440	15 ... 20	Standard tray*
Roast chicken	Microwave+Static+Fan	1500-2000	230	2	440	40 ... 60	Standard tray*

Curved part of the wire grill must face down

* These accessories may not be supplied with the product.

** These accessories are not supplied with the product. They are commercially available accessories.

***Preheat for 25-30 minutes on the 2. rack position in function Microwave+Pizza and at 280 °C + 440W setting.

Cooking with oven functions

Dish	Cooking level number	Accessory to use	Operating mode	Rack position	Temperature (°C)	Cooking time (approx. in min.)
Cakes in tray	One level	Standard tray*	Static	3	180	25 ... 30
Cakes in mould	One level	Cake mold on wire grill**	Fan Heating	2	180	40 ... 50
Loaf cake	One level	Loaf cake mould on wire rack **	Fan Heating	2	180	45 ... 55
Small cakes	One level	Standard tray*	Static	3	160	25 ... 35
	One level	Standard tray*	Fan Heating	3	150	30 ... 40
	2 levels	1-Standard tray* 3-Pastry tray*	Fan Heating	1 - 3	150	35 ... 50
	3 levels	1-Standard tray* 3-Pastry tray* 5-Deep tray*	Fan Heating	1 - 3 - 5	150	45 ... 60
Sponge cake	One level	Round springform pan with a diameter of 26 cm on wire grill**	Static	3	160	25 ... 35
	One level	Round springform pan with a diameter of 26 cm on wire grill**	Fan Heating	2	150	30 ... 40
	2 levels	1-Round springform pan with a diameter of 26 cm on wire grill** 4-Round springform pan with a diameter of 26 cm on pastry tray**	Fan Heating	1 - 4	150	35 ... 45
Cookies	One level	Pastry tray*	Static	3	180	25 ... 30
	2 levels	1-Pastry tray* 3-Standard tray*	Fan Heating	1 - 3	180	30 ... 40
	3 levels	1-Pastry tray* 3-Standard tray* 5-Deep tray*	Fan Heating	1 - 3 - 5	180	35 ... 45
Dough pastry	One level	Standard tray*	Static	2	200	30 ... 40
	2 levels	1-Pastry tray* 5-Standard tray*	Fan Heating	1 - 5	200	45 ... 55
	3 levels	1-Pastry tray* 3-Standard tray* 5-Deep tray*	Fan Heating	1 - 3 - 5	200	55 ... 65
Rich pastry	One level	Standard tray*	Static	2	200	25 ... 35
	2 levels	1-Pastry tray* 3-Standard tray*	Fan Heating	1 - 3	200	35 ... 45
	3 levels	1-Pastry tray* 3-Standard tray* 5-Deep tray*	Fan Heating	1 - 3 - 5	190	45 ... 55
Leaven	One level	Standard tray*	Static	2	200	35 ... 45
Lasagna	One level	Glass/metal rectangular pan on wire grill**	Static	2 - 3	200	30 ... 40
Fresh pizza	One level	Standard tray*	Static	3	200	10 ... 15
Frozen pizza	One level	Standard tray*	Static	2	200	10 ... 15
Souffle	One level	3 souffle cups on wire grill**	Static	2	180	15 ... 20
Beef steak (whole) / Roast	One level	Standard tray*	Static+Fan	3	25 min. 250/max, then 180 ... 190	100 ... 120
Leg of Lamb (casserole)	One level	Standard tray*	Static+Fan	3	25 min. 250/max, then 190	70 ... 90

Dish	Cooking level number	Accessory to use	Operating mode	Rack position	Temperature (°C)	Cooking time (approx. in min.)
	One level	Standard tray*	Multi (3D) Cooking	3	25 min. 250/max, then 190	60 ... 80
Roasted chicken (1.5-2 kg)	One level	Standard tray*	Static+Fan	2	15 min. 250/max, then 180 ... 190	60 ... 80
	One level	Standard tray*	Multi (3D) Cooking	2	15 min. 250/max, then 180 ... 190	60 ... 80
Turkey (5.5 kg)	One level	Standard tray*	Static+Fan	1	25 min. 250/max, then 180 ... 190	150 ... 210
	One level	Standard tray*	Multi (3D) Cooking	1	25 min. 250/max, then 180 ... 190	150 ... 210
Fish	One level	Standard tray*	Static+Fan	3	200	20 ... 30
	One level	Standard tray*	Multi (3D) Cooking	3	200	20 ... 30

It is suggested to perform preheating for all foods.

* These accessories may not be supplied with the product.

** These accessories are not supplied with the product. They are commercially available accessories.

Cooking table for test meals

Meals in this cooking table are prepared according to EN 60350-1 to make it

easier for control institutes to test the product.

Dish	Cooking level number	Accessory to use	Operating mode	Rack position	Temperature (°C)	Cooking time (approx. in min.)
Shortbread	One level	Standard tray*	Static	3	140	20 ... 30
	One level	Standard tray*	Fan Heating	3	140	20 ... 30
	2 levels	1-Standard tray* 3-Pastry tray*	Fan Heating	1 - 3	140	20 ... 30
	3 levels	1-Standard tray* 3-Pastry tray* 5-Deep tray*	Fan Heating	1 - 3 - 5	140	25 ... 35
Small cakes	One level	Standard tray*	Static	3	160	25 ... 35
	One level	Standard tray*	Fan Heating	3	150	30 ... 40
	2 levels	1-Standard tray* 3-Pastry tray*	Fan Heating	1 - 3	150	35 ... 50
	3 levels	1-Standard tray* 3-Pastry tray* 5-Deep tray*	Fan Heating	1 - 3 - 5	150	45 ... 60
Sponge cake	One level	Round springform pan with a diameter of 26 cm on wire grill**	Static	3	160	25 ... 35
	One level	Round springform pan with a diameter of 26 cm on wire grill**	Fan Heating	2	150	30 ... 40
	2 levels	1-Round springform pan with a diameter of 26 cm on wire grill** 4-Round springform pan with a diameter of 26 cm on pastry tray**	Fan Heating	1 - 4	150	35 ... 45

Dish	Cooking level number	Accessory to use	Operating mode	Rack position	Temperature (°C)	Cooking time (approx. in min.)
Apple pie	One level	Round black metal dish with a diameter of 20 cm on wire grill**	Static	2	180	55 ... 60
	One level	Round black metal dish with a diameter of 20 cm on wire grill**	Fan Heating	2	170	50 ... 60
	2 levels	1-Round black metal dish with a diameter of 20 cm on wire grill** 4-Round black metal dish with a diameter of 20 cm on pastry tray**	Fan Heating	1 - 4	170	50 ... 60

It is suggested to perform preheating for all foods.

* These accessories may not be supplied with the product.

** These accessories are not supplied with the product. They are commercially available accessories.

Eco Fan Heating

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

i Do not open the door during cooking in the Eco Fan Heating mode. If the door is not opened, the inner temperature is optimized to save energy and may differ from the display.

Dish	Cooking level number	Accessory to use	Rack position	Temperature (°C)	Cooking time (approx. in min.)
Small cakes	One level	Standard tray*	3	160	25 ... 35
Cookies	One level	Standard tray*	3	180	25 ... 35
Dough pastry	One level	Standard tray*	3	200	45 ... 55
Rich pastry	One level	Standard tray*	3	200	35 ... 45

* These accessories may not be supplied with the product.

Grilling with electric grill

Food	Accessory to use	Operating mode	Rack position	Recommended temperature (°C)	Grilling time (approx.)
Fish	Wire grill	Grill	4...5	250	20...25 min. #
Chopped chicken	Wire grill	Grill	4...5	250	25...35 min.
Lamb chops	Wire grill	Grill	4...5	250	20...25 min.
Steak	Wire grill	Grill	4...5	250	25...30 min. #
Veal chops	Wire grill	Grill	4...5	250	25...30 min. #
Toast	Wire grill	Grill	4	250	1...4 min.
Baked potato	Wire grill	Fan Grill	3	200	35 ... 45

depends on thickness

It is suggested to perform preheating for all foods.

Turn the food after 2/3 of the total grilling time.

Cooking table for test meals

Meals in this cooking table are prepared according to EN 60350-1 to make it

easier for control institutes to test the product.

Food	Accessory to use	Operating mode	Rack position	Recommended temperature (°C)	Grilling time (approx.)
Toast	Wire grill	Grill	4	250	1...4 min.
Meatballs (beef) - 12 pieces	Wire grill	Grill	4	250	25...35 min.

It is suggested to perform preheating for all foods.
Turn the food after 2/3 of the total grilling time.

Recipes for convenience food menus

LAMB CASSEROLE

INGREDIENTS

- 150 g lamb cubes
- 100 g onion
- 20 g red pepper
- 20 g green pepper
- 40 g fresh potatoes
- 20 g aubergine
- 100 g tomato
- 2 cloves of garlic
- 1/2 tablespoon tomato paste
- 1 tablespoons of olive oil
- 10 g butter
- Salt/black pepper

INSTRUCTIONS

- Cut the onion, red pepper, green pepper, potatoes, aubergine and tomatoes into large cubes.
- Chop the garlic.
- Blend the cubed vegetables, lamb cubes and other ingredients in a container.
- Transfer this mix to a glass container with a lid, and add pieces of butter on it.
- Close the lid of the container.
- Place the glass container with lid on the tray and place the tray onto the displayed rack to cook the meal.
- Recommended to rest the dish for 10 minutes after cooking before serving.

BEEF WELLINGTON

INGREDIENTS

- 40 g onion, chopped into fine cubes
- 2 mushrooms, chopped into fine cubes
- 1 clove of garlic, finely chopped
- 70 ml cream
- 150 g veal sirloin
- 1 mille-feuille
- 1 egg, beaten
- 1 tablespoon olive oil
- Salt/black pepper

INSTRUCTIONS

- Heat the pan. Once the pan is hot enough, add 1 tablespoon of olive oil.
- Season the sirloin with salt and pepper and sear all surfaces of it in the pan, making sure that it is not cooked completely. Let the meat cool down completely.
- In another pan, cook the onion, mushroom and garlic.
- Once mushrooms are cooked, add the cream and cook until thickened. Let the mixture cool down completely.
- Flour the mille-feuille, which has been waiting at room temperature for an hour. Use a rolling pin to make it a bit thinner.
- Use a spoon to spread half of the cold mixture in the middle of the mille-feuille, place the sirloin on it, spread the rest of the mixture onto the meat. Then, bring together the ends of the mille-feuille to cover up the meat. It is

recommended to brush some eggs on it to make sure that the ends of the mille-feuille do not stick to each other.

- Place it onto the tray, making sure that the sealing side touches the tray.
- Brush the beaten egg on the whole upper surface of the mille-feuille.
- Place the tray onto the displayed rack to cook your meal.

BASS

INGREDIENTS

For the dough:

- 2 whole basses, 300 grams each (600 grams in total)
- 90 g julienned onion (3-4 mm thickness)
- 1 medium potato (cut into rings of 4-5 mm thickness)
- 1 sprig of fresh thyme (leaves)
- 1 sprig of dill
- 1 clove of garlic, finely chopped
- 1 lemon's zest
- 1 bay leaf
- 10 ml lemon juice
- Butter
- 10 ml olive oil
- Salt/black pepper

INSTRUCTIONS

- Rub the fish with salt, pepper and butter.
- In a bowl, blend the potato, onion, fresh thyme leaves, fresh dill, onion, lemon zest, bay leaf, lemon juice and olive oil
- Grease the oven tray.
- Place half of the onions in the middle of the tray and arrange potatoes around the onion.
- Fill the other half of the onions into the fish, then place them onto the potatoes and onions.
- Place the tray onto the displayed rack to cook your meal.

MEAT LOAF WITH VEGETABLES

INGREDIENTS

- 500 g ground beef
- 1 onion, medium
- 1 red pepper, small
- 1 green pepper, small
- 1 yellow pepper, small
- 1 aubergine, small
- 1 zucchini, small
- 2 tomatoes, medium
- 25 g butter
- 175 g bread crumbs
- 1 tablespoon tomato paste
- 1 egg
- 30 ml cream
- 1 dessert spoon red chili pepper
- Salt/black pepper

INSTRUCTIONS

- Melt the butter in a pan. Add the finely cubed onions and aubergines to the butter and cook together.
- Add the finely cubed red, green and yellow peppers and cook a bit more.
- Lastly, add the finely cubed zucchini and tomatoes and cook (make sure that the vegetables do not get too soft) and then let this mixture cool down completely.
- In another bowl, knead the ground beef, egg and cream.
- Add the cold vegetable mixture, salt, pepper, red chili pepper and bread crumbs into the meat mixture, then knead together until you get the meatball consistency.
- Lay a sheet of baking paper onto the tray, roll the meat mixture into a cylinder and place it onto the tray.
- Place the tray onto the displayed rack to cook your meal.
- Recommended to rest the dish for 5 minutes after cooking before serving. Serve in slices.

BEET SALAD WITH GOAT CHEESE

INGREDIENTS

- 10 beet roots, 50 grams each
- 2 oranges
- 2 lemons
- 90 ml balsamic vinegar
- 100 ml olive oil
- 1 vanilla stick
- 3 sprigs of fresh thyme
- 20 g butter
- 2 cloves of garlic
- 2 bunches of rocket
- 10 cherry tomatoes
- 100 g goat cheese
- Salt/black pepper

INSTRUCTIONS

- Blend the balsamic vinegar, orange peel, lemon peel, inside of the vanilla stick, olive oil, finely chopped garlic and fresh thyme. This is the marinating liquid.
- Marinate the whole beet roots in this liquid for 2 hours without peeling them.
- Place the marinated whole beet roots in a glass container with a lid, together with the marinating liquid, and close the lid.
- Place the glass container with lid on the tray and place the tray onto the displayed rack to cook the beet.
- Remove from the oven and let it cool down.
- Use a knife to peel off and slice the cold beets.
- Blend the coarsely chopped rockets, halved cherry tomatoes, de-pithed orange slices and sliced beets.
- Add the cold marinating liquid, salt, pepper, sliced goat cheese and blend all together before serving.

LAYER POTATOES

INGREDIENTS

- 200 g fresh potatoes
- 100 ml cream
- 1 pinch of nutmeg powder
- 1 clove of garlic, finely chopped
- 1 bay leaf
- 1 sprig of thyme
- 1 teaspoon of butter
- Salt/black pepper

INSTRUCTIONS

- Cut the potatoes into very thin (1-2 mm) slices and let them rest in water for 30 minutes.
- Boil the cream, nutmeg powder, salt, pepper, finely chopped garlic, bay leaf and thyme.
- Butter a glass container and arrange potatoes in 2 layers in it. While the mixture is still too hot, pour half of it on the potatoes.
- Place 2 more layers of potatoes and pour the rest of the mixture, again, while it is still too hot.
- Place the glass container on the tray and place the tray onto the displayed rack to cook the meal.
- Remove the meal from the oven, place an upside-down glass lid onto the meal (it will apply pressure to flatten the meal) and let it rest.
- Once completely cold, slice the layer potatoes.
- Heat the pan, pour 1 tablespoon of olive oil into the pan and heat/fry each surface of the layer potatoes.
- Serve hot.

HOT CAKE WITH CHOCOLATE SAUCE

INGREDIENTS

- 8 tablespoons of flour
- 8 tablespoons of sugar
- 8 tablespoons of milk
- 4 tablespoons of oil
- 4 tablespoons of cocoa powder
- 4 eggs

For the chocolate sauce:

- 200 g cream
- 200 g bitter chocolate

INSTRUCTIONS

- In a bowl, blend flour, cocoa powder and sugar well.
- Add the milk, oil and egg and mix well.
- Pour the mixture up to the half of the soufflé cup.
- Place the soufflé cup onto the tray and place the tray to the displayed rack.
- In another pan, boil the cream and remove from heat.
- Add small pieces of bitter chocolate into the cream and mix until the chocolate melts (for the chocolate sauce).
- Pour the chocolate sauce over the hot cake before serving.

MILLE-FEUILLE ROLLS WITH CINNAMON AND RAISINS

INGREDIENTS

- 6 mille-feuille doughs
- 1 egg yolk

For the filling

- 100 ml water
- 100 g sugar
- 1 tea glass of raisins
- 1 water glass of hazelnut powder
- 1/2 water glass of shredded coconut
- 1 teaspoon of cinnamon

INSTRUCTIONS

- In a pan, boil the water and sugar. Remove the mixture from heat.

- Add hazelnut powder, shredded coconuts and cinnamon and mix well. Then, let the mixture cool down completely (filling).
- Flour the mille-feuille doughs, which have been waiting at room temperature for an hour. Use a rolling pin to make it a bit thinner.
- Roll the doughs and use a spoon to spread the filling in it, and sprinkle raisins onto the filling.
- Roll the dough and cut it into 3 cm pieces.
- Lay a sheet of baking paper onto the tray, place the rolls on it, leaving spaces between them. Brush egg yolk onto the cut surface.
- Place the tray onto the displayed rack to cook your meal.
- Serve warm.

STUFFED VINE LEAVES WITH OLIVE OIL

INGREDIENTS

- 500 g brined vine leaves
- 1/2 tea glass of olive oil
- Hot water
- Juice of half a lemon

For the filling

- 4 onions
- 1 tea glass of olive oil
- 2 tablespoons of pine nuts
- 2 water glasses of rice
- 1 tablespoon of dried mint
- 1 dessert spoon of black pepper
- 1 dessert spoon of cinnamon
- 5-6 g granulated sugar
- 2 tablespoons of currant
- 1 water glass of chopped parsley
- 1 dessert spoon of salt

INSTRUCTIONS

- Sautee the onion with live oil, add the rice and sautee a little bit more. Add all the other filling ingredients into this mixture and let it rest.
- Fill the vine leaves and roll them.

- In a glass container with a lid, arrange the rolled leaves.
- Add the olive oil, lemon juice and hot water mixture into the pan, making sure that it does not exceed the surface of the leaves. Close the lid of the container.
- Place the glass container with lid on the tray and place the tray onto the displayed rack to cook the meal.
- Remove the leaves from the oven, let them rest at room temperature for an hour. Then, let them rest in the refrigerator before serving.

CHICKEN LEGS

INGREDIENTS

- 3 chicken drumsticks
- 3 medium potatoes (cut into rings of 1 mm thickness)
- 2 g julienned onions (3-4 mm thickness)
- 2 cubed tomatoes

For marinating:

- 1 clove of garlic
- 1/2 teaspoon black pepper
- 1 teaspoon salt

- 50 ml red wine vinegar
- 1 table spoon granulated sugar
- 1 table spoon grape molasses
- 1 tablespoon of honey
- 1 lemon juice
- 2 sprigs of fresh thyme (leaves)
- 3 ml hot pepper sauce
- 1 tea spoon of red pepper flakes
- 200 ml olive oil


INSTRUCTIONS


- Smash the garlic and blend all marinating ingredients.
- Use half of the marinating liquid to marinate the chicken, and the other half to marinate tomatoes, potatoes and onions. Let them rest for 2 hours.
- In the middle of the tray, place chicken legs next to one another. Arrange potatoes around the chicken legs, and onions and tomatoes between the legs.
- Place the tray onto the displayed rack to cook your meal.
- Recommended to rest the dish for 5 minutes in the tray after cooking before serving.

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.

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

 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 microwave oven part

- If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity condition. And it is normal.
- It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.
- Remove odors from your oven by combining a cup of water with the juice and skin of one lemon in a deep microwaveable bowl and microwave for 5 minutes. Wipe thoroughly and dry with a soft cloth.
- When it becomes necessary to replace the oven light, please consult an Authorized Service Agent to have it replaced.
- The oven should be cleaned regularly and any food deposits should be removed. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could

adversely affect the life of the product and possibly result in a hazardous situation.

- Please do not dispose this product together with the domestic wastes. It should be disposed to the particular disposal center provided by the municipalities.
- Due to the high temperature reached inside the oven, yellowing may occur in inox surfaces over time. This is not an error.

i Be careful not to damage the door seal when cleaning the oven door. Do not operate the oven with damaged door seal.

Cleaning the control panel

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

i If your product is equipped with buttons/knobs do not remove the control buttons/knobs to clean the control panel.
Control panel may get damaged!

Cleaning the oven

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.

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

Replacing the oven lamp

For product safety, the oven lamp must not be removed by the user. In case of any lamp failure, notify the authorized service and have it replaced.

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.*

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 lamp is defective. >>> *It must be replaced by the manufacturer, its service agent or similarly qualified persons.*

Oven does not heat.

- Might not be set to a certain cooking function and/or temperature. >>> *Set the oven to a certain cooking function and/or temperature.*
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

There is no response when I keep the keys/buttons pressed for a long time

- Do not operate the oven. Switch off the circuit breaker and unplug the appliance. Call the Authorised Service Agent.

Microwave does not operate.

- Product is not plugged into the socket properly >>> *Insert the plug into the socket.*
- Door is not closed properly. >>> *Door should "click" while closing.*
- There can be an obstacle between the door and the front section of the oven. >>> *Remove the obstacle and close the door properly.*

Some strange noises are heard when the microwave is in operation.

- There is an electrical arc inside the oven resulting from a foreign metal object. >>> *Remove the metal object from the oven cavity.*
- Oven accessories contact the oven walls. >>> *Avoid the contact with the oven door.*
- There are loose cutlery items or cooking utensils inside the oven. >>> *Remove the cutlery item or cooking utensil from the oven cavity.*

Food is not heated or heated too slow.

- Correct operation time and/or power level are not selected. >>> *Select the suitable cooking power and time for your food.*
- Amount of the food can be larger than normal or it may be colder than the normal level. >>> *Set additional cooking time. Check regularly to prevent the food from burning.*
- There are loose cutlery items or cooking utensils inside the oven. >>> *Remove the cutlery item or cooking utensil from the oven cavity.*

Food is too hot, dry or burnt.

- Correct operation time and/or power level are not selected. >>> *Check whether you have selected the suitable cooking power and time for your food. Call Authorised Service Agent if your oven is damaged.*

Some noises are heard after the cooking time is over.

- Cooling fan may be in operation. >>> *This is not a fault. Cooling fan continues to operate after the oven is switched off. Fan will stop automatically when the temperature decreases to a certain level.*

i 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.

