GB IE MT

# DETAILED INSTRUCTIONS
FOR USE OF THE ELECTRIC OVEN




www.gorenje.com

# We thank you for your

trust and the purchase of our appliance.

This detailed instruction manual is supplied to make the use of this product easier. The instructions should allow you to learn about your new appliance as quickly as possible.

Make sure you have received an undamaged appliance. If you do find transport damage, please contact the seller from which you purchased the appliance, or the regional warehouse from which it was supplied. The telephone number can be found on the invoice or on the delivery note.

Instructions for installation and connection are supplied on a separate sheet.

Instructions for use are also available at our website:

www.gorenje.com / < http://www.gorenje.com />

 Important information

 Tip, note

# CONTENTS


INTRODUCTION

4 IMPORTANT SAFETY INSTRUCTIONS

5 Before connecting the appliance

6 THE ELECTRIC OVEN

10 Control unit
11 Technical specifications

PREPARING THE APPLIANCE FOR THE FIRST USE

12 BEFORE USING THE APPLIANCE FOR THE FIRST TIME

COOKING STEPS

13 STEPS OF THE COOKING PROCESS (1–4)

13 Step 1: CHOOSING THE COOKING SYSTEM
15 Step 2: CHOOSING THE SETTINGS
18 Step 3: START THE COOKING PROCESS
18 Step 4: END THE COOKING PROCESS AND SWITCHING OFF THE OVEN

19 DESCRIPTIONS OF SYSTEMS (COOKING MODES) AND COOKING TABLES

MAINTENANCE & CLEANING

35 MAINTENANCE & CLEANING

36 Conventional oven cleaning
37 Using the aqua clean function to clean the oven
38 Removing and cleaning wire and telescopic extendible guides
39 Cleaning the oven cavity ceiling
40 Removing and inserting the oven door (depending on the model)
43 Removing and inserting the oven door glass pane
44 Replacing the bulb

TROUBLE-SHOOTING

45 TROUBLESHOOTING TABLE

46 DISPOSAL

# IMPORTANT SAFETY INSTRUCTIONS



## CAREFULLY READ THE INSTRUCTIONS AND SAVE THEM FOR FUTURE REFERENCE.

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.
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.

WARNING: Accessible parts may become hot during use. Young children should be kept away.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

Only use the temperature probe recommended for use in this oven.

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

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass/ the glass of hinged lids of the hob (as appropriate), since they can scratch the surface, which may result in shattering of the glass.

Do not use steam cleaners or high pressure cleaners to clean the appliance as this may result in an electric shock.

Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard (only for appliances supplied with connection cord) .

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

The appliance is intended for household use. Do not use it for any other purpose, such as room heating, drying of pets or other animals, paper, fabrics, herbs etc. As this may lead to injury or fire hazard.

The appliance may only be connected to the power mains by an authorized service technician or expert. Tampering with the appliance or nonprofessional repair thereof may result in risk of severe injury or damage to the product.

If the power cords of other appliances located near this appliance are caught in the oven door, they may be damaged, which may in turn result in a short circuit. Therefore, keep the power cords of other appliances at a safe distance.

Do not line the oven walls with aluminium foil and do not place baking trays or other cookware on the oven bottom. Aluminium foil would prevent air circulation in the oven, hinder the cooking process, and ruin the enamel coating.

Oven door become very hot duringoperation. A third glass is installed for extra protection, reducing the temperature of the outside surface (only with some models).

Oven door hinges may be damaged when under excessive load. Do not place heavy pans on open oven door and do not lean against open oven door when cleaning the oven cavity. Never stand on the open oven door and do not let children to sit on it.

Appliance operation is safe with and without tray guides.

Make sure the vents are never covered or obstructed in any other way.

Eventual mismatches in colour shades between different appliances or components within a single design line may occur due to various factors, such as different angles under which the appliances are observed, different coloured backgrounds, materials, and room illumination.

# BEFORE CONNECTING THE APPLIANCE

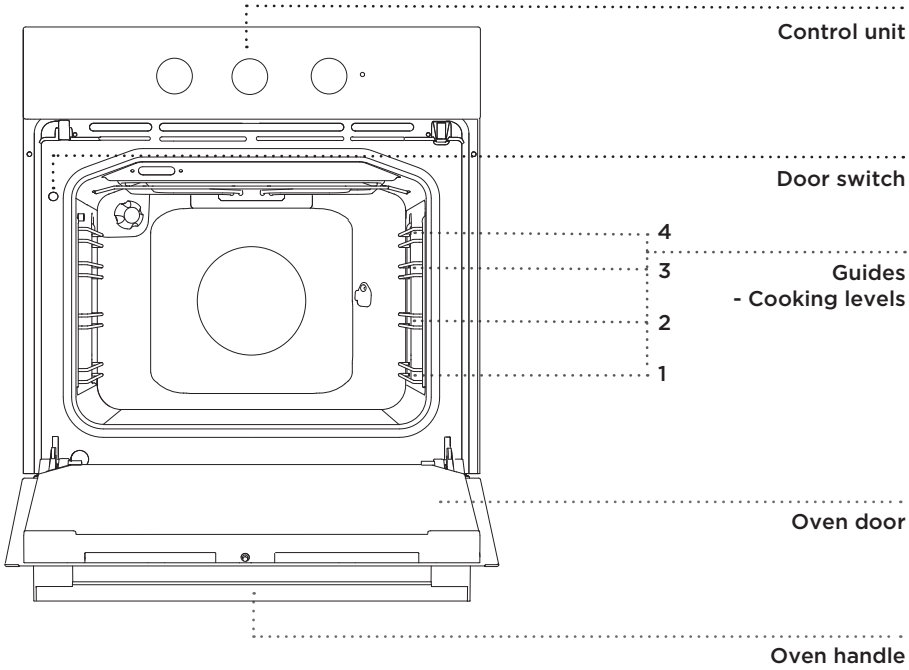


**Carefully read the instructions for use before connecting theappliance. Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty.**

# THE ELECTRIC OVEN

## (DESCRIPTION OF THE OVEN AND EQUIPMENT – DEPENDING ON THE MODEL)

The figure represents one of the built-in appliance models. Since the appliances for which these instructions were drawn up may have different equipment, some functions or equipment may be described in the manual that may not be present in your appliances.




## CONTROL LIGHTS

**The red light** is no when the oven heaters are activated. When the selected temperature is reached, the red light is switched off.

**When a function is selected,** the dial of the selected knob will be lit up. These appliances do not have a yellow light (only with some models).

**Oven lighting** will be switched on automatically when the cooking system is selected.

## WIRE GUIDES

The wire guides allow preparation of the food on four levels (please note that the levels/ guides are counted from the bottom up).
Guides 3 and 4 are intended for grilling.

## TELESCOPIC PULL-OUT GUIDES

Telescopic pull-out guides may be fitted for the 2nd, 3rd, and 4th level.
Pull-out guides can be partly or fully extendible.

## OVEN DOOR SWITCH

The switches deactivate oven heating and the fan when the oven door is opened during the cooking process. When the door is closed, the switches turn the heaters back on.

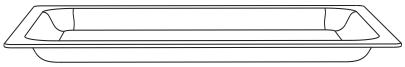
## COOLING FAN

The appliance is fitted with a cooling fan that cools the housing and the appliance control panel.

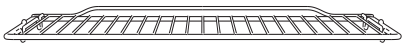
## EXTENDED OPERATION OF THE COOLING FAN

After the oven is switched off, the cooling fan continues to operate for a short while in order to cool the oven. (Extended cooling fan operation depends on the temperature in the center of the oven).

## OVEN EQUIPMENT AND ACCESSORIES (depending on the model)

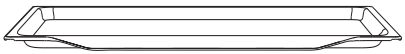


**GLASS BAKING DISH** is used for cooking with all oven systems. It can also be used as a serving tray.

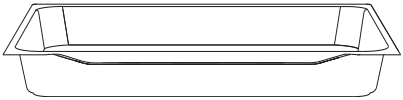


The **GRID** is used for grilling or as support for a pan, baking tray or baking dish with the food.

There is a safety latch on the grid. Therefore, lift the grid slightly at the front when pulling it out from the oven.



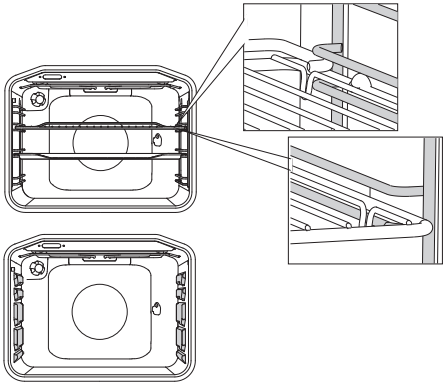
The **SHALLOW BAKING SHEET** is used for baking pastry and cakes.



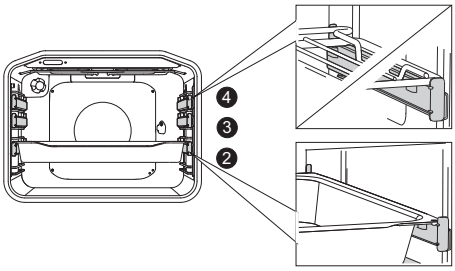
The **DEEP BAKING TRAY** is used for roasting meat and baking moist pastry. It can also be used as a drip tray.

Never place the deep baking tray in the first guide during the cooking process, except when grilling food or using the roasting spit and you are only using the deep tray as a drip tray.

**As baking accessories heat up, their form may change. This does not affect their functionality and their original form will be restored when they cool down.**



The grid or the tray should always be inserted into the groove between the two wire profiles.




With telescopic extendible guides, first pull out the guides of one level and place the grid or the baking tray onto them. Then, push them in with your hand as far as they will go.

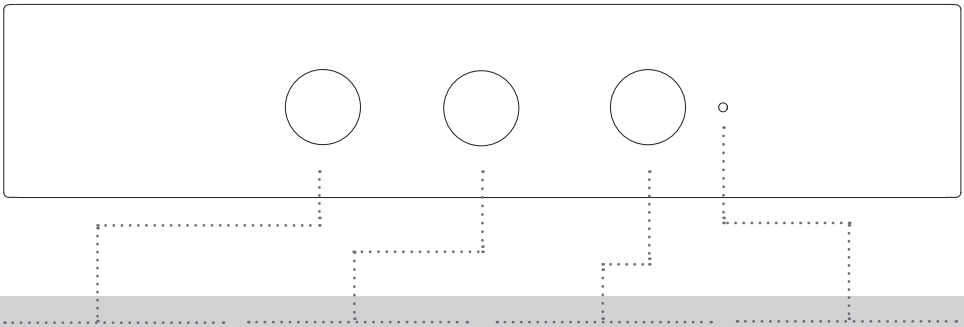
Close the oven door when the telescopic guides are retracted all the way into the oven.



The **ROTISSERIE** (meat skewer) is used for roasting meat. The set consists of a skewer support, skewer with screws, and a removable handle.

**The appliance and some of the accessible parts tend to heat up during cooking. Use oven mitts.**

# CONTROL UNIT



**1** COOKING SYSTEM SELECTOR KNOB

**2** PROGRAM TIMER

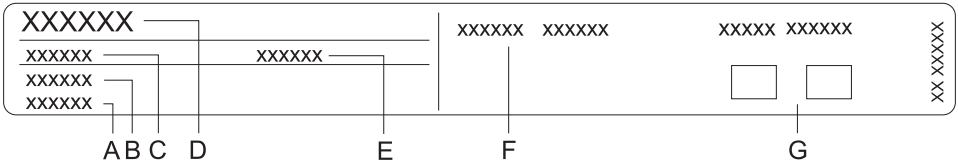
**3** TEMPERATURE KNOB

**4** OVEN CONTROL LIGHT

THE RED LIGHT is no when the oven heaters are activated. When the selected temperature is reached, the red light is switched off.

# TECHNICAL SPECIFICATIONS

## (DEPENDING ON THE MODEL)




**A** Serial number
**B** Code/ID
**C** Type
**D** Brand
**E** Model
**F** Technical data
**G** Compliance symbols

**The rating plate indicating the basic information about the appliance is located at the edge of the oven and it is visible when the oven door is opened.**

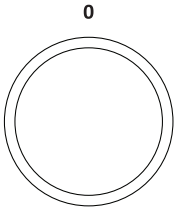
# BEFORE USING THE APPLIANCE FOR THE FIRST TIME

Upon receiving the appliance, remove all parts, including any transport equipment, from the oven.
Clean all accessories and utensils with warm water and regular detergent. Do not use any abrasive cleaners.

Before using the oven for the first time, heat it with the upper and lower heater system at 200 °C for approximately one hour. The characteristic "new appliance" scent will be released; make sure the room is well ventilated.

# STEPS OF THE COOKING PROCESS (1–4)

## STEP 1: CHOOSING THE COOKING SYSTEM




Rotate the knob (left and right) to select the cooking system (see program table).

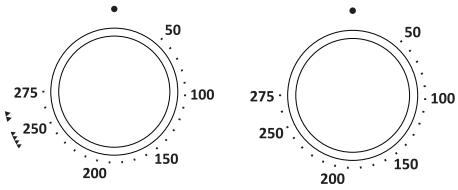
Settings can also be changed during operation.

| SYSTEM | DESCRIPTION | SUGGESTED TEMPERATURE °C |
|---|---|---|
| | **COOKING SYSTEMS** | |
| | **UPPER AND BOTTOM HEATER**<br>The heaters in the bottom and in the ceiling of the oven cavity will radiate heat evenly into the oven interior. Pastry or meat can only be baked/roasted at a single height level. | 200 |
| | **GRILL**<br>Only grill heater, a part of the large grill set, will operate. This system is used for grilling a smaller amount of open sandwiches or beer sausages, and for toasting bread. | 240 |
| | **LARGE GRILL**<br>The upper heater and the grill heater will operate. The heat is radiated directly by the grill heater installed in the oven ceiling. To boost the heating effect, the upper heater is activated as well.<br>This combination is used for grilling a smaller amount of open sandwiches, meat or beer sausages, and for toasting bread. | 240 |
| | **GRILL WITH FAN**<br>Grill heater and the fan will operate. This combination is used to grill meat and to roast larger chunks of meat or poultry at a single height level. It is also appropriate for dishes au gratin and for browning to a crispy crust. | 170 |
| | **HOT AIR AND BOTTOM HEATER**<br>The bottom heater, the round heater, and the hot air fan will operate. This is used to bake pizza, moist pastry, fruitcakes, leavened dough and shortcrust on several levels simultaneously. | 200 |
| | **HOT AIR**<br>Round heater and the fan will operate. The fan installed in the back wall of the oven cavity makes sure the hot air constantly circulates around the roast or pastry. This mode is used for roasting meat and baking pastry at several levels simultaneously. | 180 |

| SYSTEM | DESCRIPTION | SUGGESTED TEMPERATURE °C |
|---|---|---|
|  | **TOP AND BOTTOM HEATER WITH FAN**<br>Both heaters and the fan are activated. The fan allows even circulation of hot air inside the oven. It is used for baking pastry, for defrosting, and for drying fruit and vegetables. | 180 |
|  | **BOTTOM HEATER AND FAN**<br>This is used for baking leavened but low-rising pastry and for preserving fruit and vegetables. | 180 |
|  | **DEFROSTING**<br>The air circulates with no heaters activated. Only the fan will be activated. This is used to slowly thaw frozen food. | - |
|  | **AQUA CLEAN**<br>Only the bottom heater will radiate heat. Use this function to remove stains and food residues from the oven. The program takes 30 minutes. | 70 |

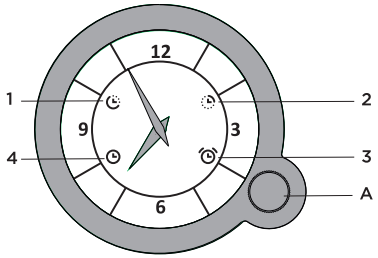
# STEP 2: CHOOSING THE SETTINGS

## ADJUSTING THE COOKING TEMPERATURE




Set the temperature knob to the position when using the oven system with the large grill and grill.

## ELECTRONIC TIMER OPERATION




**A** Function selection knob

**1** Oven delayed start
**2** End oven operation
**3** Minute minder
**4** Time display

Select the time settings by consecutively pressing the (A) knob. Selected symbol will flash on the display. Rotate the (A) knob to set the function and press to confirm. Clock hands will automatically move to time display. The set symbols will remain lit.
Each time you press the (A) knob, this will be confirmed by a short acoustic signal.
Press and hold the (A) knob for 2 seconds to delete the set function.

### SETTING THE TIME OF DAY

If the time display symbol (4) is flashing (after connecting the appliance for the first time or following a power failure), press the (A) knob and hold it for two seconds until the flashing stops.
Then select the time display (4) by consecutively pressing the (A) knob. Time display will flash when selected.
Rotate the (A) knob to set the time.
Confirm the setting by pressing the (A) knob again. If nothing is pressed, the setting will be stored automatically after a few seconds.

### OVEN OPERATION WITHOUT TIMER SETTINGS

After connecting the appliance to the power mains for the first time or after a power supply failure, time display symbol (4) will flash.

In order for the oven to operate, press the (A) knob and hold it for two seconds. Time display will stop flashing.
The oven can be used without restrictions if no timer settings are made.

## OVEN OPERATION WITH PROGRAM TIMER SETTINGS

Program timer can be used to program oven operation in two ways:

### A) Setting the stop time

This mode allows you to set the time at which you wish the oven to stop operating. The longest possible setting is 15 hours from the current time.

- Check if the clock is set accurately to current time.
- Select the (2) symbol by consecutively pressing the (A) knob until the symbol starts to flash.
- Rotate the (A) knob to set stop time.
- Confirm the setting by pressing the (A) knob again. Clock hands will move to time display. The oven stop symbol will light up.
- Switch on the oven (use the oven knobs to set the operating mode and temperature). The oven will start t operate at the set time and stop and the selected stop time.
- When the clock reaches the selected stop time, the oven will be switched off, which will also be indicated by an intermittent acoustic signal. The acoustic signal can be switched off by pressing the (A) knob; otherwise, it will switch off automatically after 1 minute. The symbol (2) will flash. To continue cooking, press the (A) knob and hold it for 2 seconds, and set a new cooking time if necessary.

### B) Setting the delayed start

This mode allows you to specify the time when the oven should start to operate (cooking start time) and the time when you wish the cooking process to stop (end time).
The start of the cooking process can be delayed by a maximum of 12 hours relative to the current time, and the time when the cooking process is to end can be set for up to 15 hours in advance.

- Check if the clock is set accurately to current time.
- Setting the start time: Select the (1) symbol by pressing the (A) knob. Rotate the (A) knob to set the start time and confirm it by pressing the (A) knob. The symbol for the end of operation will start to flash (2).
- Set the stop time: Rotate the (A) knob to set the stop time and confirm it by pressing the (A) knob.
- The clock hands will turn to clock display. Symbols (1) and (2) will be lit up.
- The timer will wait for the start of the cooking process.
- Set the oven – use the oven knobs to set the operating mode and temperature.
- The oven will start to operate at the start time, and stop operating at the stop time.
- When the clock reaches the selected stop time, the oven will be switched off, which will also be indicated by an intermittent acoustic signal. The acoustic signal can be switched off by pressing the (A) knob; otherwise, it will switch off automatically after 1 minute. The symbol (2) will flash. To continue cooking, press the (A) knob and hold it for 2 seconds, and set a new cooking time if necessary.

## SETTING THE MINUTE MINDER

The clock can also be used as a minute minder which will sound an alarm upon expiry of a set amount of time.
The minute minder can only be selected when the program timer is not programmed or in use.

- Select the (3) symbol by consecutively pressing the (A) knob until the symbol starts to flash.
- Rotate the (A) knob to set the time when you wish the minute minder to sound the alarm. The longest possible setting is 3 hours.
- Confirm the setting by pressing the (A) knob again. Clock hands will automatically turn to lock display and the symbol (3) will be lit up.
- When the time you set runs out, an intermittent acoustic signal will be sounded. The acoustic signal can be switched off by pressing the (A) knob and holding it for 2 seconds; otherwise, it will switch off automatically after 1 minute.

## DISPLAYING THE SETTING

Whenever a timer function is set, you may check it by pressing the (A) knob. The clock hands will briefly move to the set value and then return to display the current time.

## DELETING A SETTING

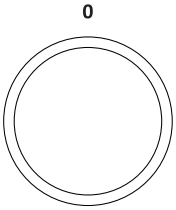
Delete the setting by pressing the (A) knob and holding it for 2 seconds. The symbol of the deleted function will be switched off.

# STEP 3: START THE COOKING PROCESS

Set the system and the temperature; then, start the cooking process.

# STEP 4: END THE COOKING PROCESS AND SWITCHING OFF THE OVEN

Turn the COOKING SYSTEM SELECTOR KNOB to position "0".



# DESCRIPTIONS OF SYSTEMS (COOKING MODES) AND COOKING TABLES

If your desired food cannot be found in the cooking table, find information for similar food. The information displayed applies to cooking in a single level.

An interval of suggested temperature is indicated. Start with a lower temperature setting and increase it if you find the food is not browned sufficiently.

Cooking times are rough estimates and may vary subject to some conditions.

**Only preheat the oven** if required by the recipe of in the tables in this instruction manual. Heating an empty oven consumes a lot of energy. Hence, baking several types of pastry or several pizzas successively will save a lot of energy as the oven will already have been preheated.

Use dark, black silicon-layered or enamel-coated baking sheets and trays as they conduct the heat very well.

When using parchment paper, make sure it is resistant to high temperatures.

When cooking larger chunks of meat or pastry, a lot of steam will be generated inside the oven, which in turn may condense on the oven door. This is a normal phenomenon which will not affect the operation of the appliance. After the cooking process, wipe the door and the door glass dry.

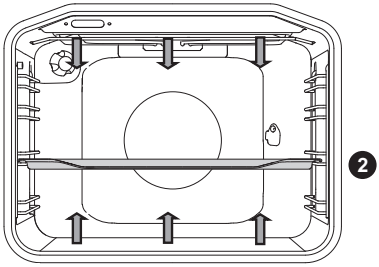
**Switch off the oven approximately** 10 minutes before the end of the cooking process to save energy by making use of the accumulated heat.

Do not cool the food in a closed oven to prevent condensation (dew).

**The asterisk (*) in the table means the oven should be preheated with the selected system.**

# COOKING SYSTEMS

## UPPER AND BOTTOM HEATER




The heaters in the bottom and in the ceiling of the oven cavity will radiate heat evenly into the oven interior.

**Roasting meat:**
Use enamel coated, tempered glass, clay, or cast iron pan or tray. Stainless steel trays are not suitable as they strongly reflect the heat.

Provide enough liquid during the cooking process to prevent the meat from burning. Turn the meat during cooking. The roast will remain juicier if you cover it.

| Food | Weight (g) | Guide (from the bottom) | Temperature (°C) | Cooking time (minutes) |
|---|---|---|---|---|
| **MEAT** | | | | |
| Pork roast | 1500 | 2 | 190-200 | 120-130 |
| Pork shoulder | 1500 | 2 | 190-200 | 120-140 |
| Pork roulade | 1500 | 2 | 190-200 | 120-140 |
| Meat loaf | 1500 | 2 | 200-210 | 60-70 |
| Beef roast | 1500 | 2 | 190-210 | 120-140 |
| Roast beef, well done | 1000 | 2 | 200-210 | 40-60 |
| Veal roulade | 1500 | 2 | 180-200 | 90-120 |
| Lamb sirloin | 1500 | 2 | 190-200 | 100-120 |
| Rabbit loin | 1500 | 2 | 190-200 | 100-120 |
| Deer shank | 1500 | 2 | 190-200 | 100-120 |
| Pizza * | / | 2 | 220 | 25 |
| Chicken | 1500 | 2 | 200 | 80 |
| **FISH** | | | | |
| Braised fish | 1000 | 2 | 210 | 50-60 |

Use this system to roast chicken, if the appliance does not have the system.
Use this system to bake pizza, if the appliance does not have the system.

**Baking pastry**

Only use one level and dark baking sheets or trays. In light-coloured baking sheets or trays, the browning of the pastry will be poorer, as such equipment will reflect the heat. Always place the baking trays on the grid. If you are using the supplied baking sheet, remove the grid. Cooking time will be shorter if the oven is preheated.

| Food | Guide (from the bottom) | Temperature (°C) | Cooking time (minutes) |
|---|---|---|---|
| **PASTRY** | | | |
| Vegetable soufflé | 2 | 190-200 | 30-35 |
| Sweet soufflé | 2 | 190-200 | 30-35 |
| Rolls * | 2 | 200-220 | 30-40 |
| Bread * | 2 | 180-190 | 50-60 |
| White bread * | 2 | 180-190 | 50-60 |
| Buckwheat bread * | 2 | 180-190 | 50-60 |
| Whole grain bread * | 2 | 180-190 | 50-60 |
| Rye bread * | 2 | 180-190 | 50-60 |
| Spelt bread * | 2 | 180-190 | 50-60 |
| Walnut cake | 2 | 180 | 55-60 |
| Sponge cake * | 2 | 160-170 | 25-30 |
| Cheesecake | 2 | 170-180 | 65-75 |
| Cupcakes | 2 | 170-180 | 25-30 |
| Small pastries made with yeast dough | 2 | 200-210 | 25-30 |
| Cabbage pirozhki * | 2 | 185-195 | 25-35 |
| Fruitcake | 2 | 150-160 | 40-50 |
| Meringue cookies | 2 | 90 | 120 |
| Jelly-filled rolls (Buchtel) | 2 | 170-180 | 30-35 |

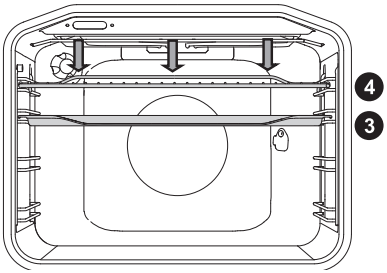
| Tip | Use |
|---|---|
| **Is the cake done?** | • Pierce the cake at the top with a wooden toothpick or skewer. If there are no traces on the pick or the skewer when pulled out, the cake is done. |
| **Did the cake collapse?** | • Check the recipe.<br>• Next time, use less liquid.<br>• Note the mixing time when using small mixers, blenders etc. |
| **The cake is too light at the bottom?** | • Use a dark-coloured baking sheet or tray.<br>• Place the baking sheet one guide lower and switch on the lower heater towards the end of the cooking progress. |
| **Cake with moist stuffing is underdone?** | • Increase temperature and extend baking time. |



**Do not insert the deep baking tray into the first guide.**

▼▼▼▼ ▼▼

# LARGE GRILL, GRILL




When grilling food with the large grill, the upper heater and the grill heater fitted on the ceiling of the oven cavity will operate.

When grilling food, the upper heater and the grill heater fitted on the ceiling of the oven cavity will operate.

Max allowed temperature : 240°C.

Preheat the infrared (grill) heater for five minutes.
Supervise the cooking process at all times. The meat may burn quickly due to high temperature.
Roasting with the grill heater is suitable for crispy and low-fat cooking of bratwurst, cuts of meat and fish (steaks, escalopes, salmon steaks or fillets etc.) or toasted bread.

When grilling directly on the grid, smear it with oil to prevent the meat from sticking onto it and insert it into the 4th guide. Insert the drip tray in to the 1st or 2nd guide. When grilling in a baking tray, make sure there is enough liquid in the tray to prevent burning. Turn the meat during cooking.

After grilling, clean the oven, the accessories, and the utensils.

**Grilling table – small grill**

| Type of food | Weight (g) | Guide (from the bottom) | Temperature (°C) | Cooking time (minutes) |
|---|---|---|---|---|
| **MEAT** | | | | |
| Beefsteak, rare | 180 g / piece | 3 | 240 | 18-21 |
| Pork neck fillet | 180 g / piece | 3 | 240 | 18-22 |
| Cutlets/chops | 180 g / piece | 3 | 240 | 20-22 |
| Grill sausages | 100 g / piece | 3 | 240 | 11-14 |
| **TOASTED BREAD** | | | | |
| Toast | / | 4 | 240 | 3-4 |
| Open sandwiches | / | 4 | 240 | 5-7 |

**Grilling table – large grill**

| Type of food | Weight (g) | Guide (from the bottom) | Temperature (°C) | Cooking time (minutes) |
|---|---|---|---|---|
| **MEAT** | | | | |
| Beefsteak, rare | 180 g / piece | 3 | 240 | 14-16 |
| Beefsteak, well done | 180 g / piece | 3 | 240 | 18-21 |
| Pork neck fillet | 180 g / piece | 3 | 240 | 19-23 |
| Cutlets/chops | 180 g / piece | 3 | 240 | 20-24 |
| Veal escalope | 180 g / slice | 3 | 240 | 19-22 |
| Grill sausages | 100 g / piece | 3 | 240 | 11-14 |
| Spam (Leberkäse) | 200 g / piece | 3 | 240 | 9-15 |
| **FISH** | | | | |
| Salmon steaks/fillets | 600 | 3 | 240 | 19-22 |
| **TOASTED BREAD** | | | | |
| 6 slices of white bread | / | 4 | 240 | 1.5-3 |
| 4 slices of mixed grain bread | / | 4 | 240 | 2-3 |
| Open sandwiches | / | 4 | 240 | 3.5-7 |

Always keep the oven door closed when using the grill (infrared) heater.

Grill heater, grid, and other oven accessories get very hot during grilling. Therefore, use oven mitts and meat tongs.

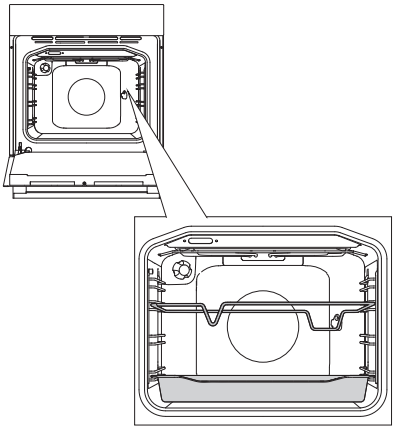


**Always keep the oven door closed when using the grill (infrared) heater.**

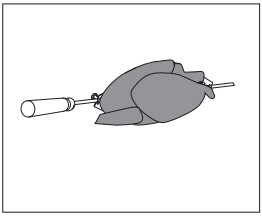
**Grill heater, grid, and other oven accessories get very hot during grilling. Therefore, use oven mitts and meat tongs.**

## Cooking with the rotisserie (depending on the model)

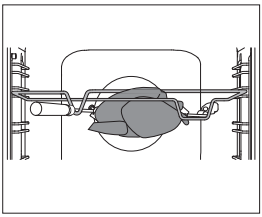
Maximum temperature when using the rotisserie is 240°C.



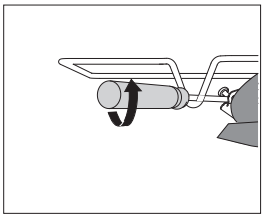
**1** Insert the skewer support into the 3rd guide from the bottom and place the deep tray into the bottom (1st) guide to serve as a drip tray.



**2** Impale the meat on the skewer and tighten the screws.



**3** Place the skewer handle on the front skewer support and insert the tip into the opening in the right hand side of the rear oven cavity wall (the opening is protected with a rotating cover).

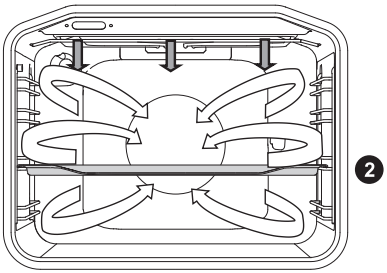


**4** Undo the skewer handle and close the oven door.

Switch on the oven and select the LARGE GRILL system.

**The grill will only operate when the oven door is closed.**

# GRILL WITH FAN

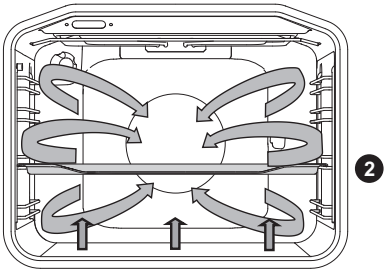



In this operating mode, the grill heater and the fan operate simultaneously. Suitable for grilling meat, fish, and vegetables.

(See descriptions and tips for GRILL.)

| Type of food | Weight (g) | Guide level (from the bottom) | Temperature (°C) | Cooking time (min) |
|---|---|---|---|---|
| **MEAT** | | | | |
| Duck * | 2000 | 2 | 150-170 | 80-100 |
| Pork roast | 1500 | 2 | 160-170 | 60-85 |
| Pork shoulder | 1500 | 2 | 150-160 | 120-160 |
| Pork shank | 1000 | 2 | 150-160 | 120-140 |
| Half of chicken | 600 | 2 | 180-190 | 25 (one side)<br>20 (other side) |
| Chicken* | 1500 | 2 | 190 | 30 (one side)<br>30 (other side) |
| **FISH** | | | | |
| Trout | 200g/piece | 2 | 170-180 | 45-50 |

# HOT AIR AND BOTTOM HEATER

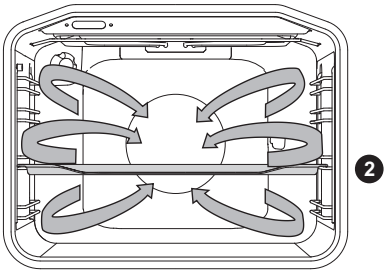



The bottom heater, the round heater, and the hot air fan will operate. Suitable for baking pizzas, apple pies, and fruitcakes.

(See descriptions and tips for UPPER and BOTTOM HEATER.)

| Food | Guide (from the bottom) | Temperature (°C) | Cooking time (minutes) |
|---|---|---|---|
| Cheesecake, short crust | 2 | 150-160 | 65-80 |
| Pizza * | 2 | 200-210 | 15-20 |
| Quiche Lorraine, shortcrust | 2 | 180-200 | 35-40 |
| Apple pie, leavened dough | 2 | 150-160 | 35-40 |
| Apple strudel, phyllo dough | 2 | 170-180 | 45-65 |

# HOT AIR




Round heater and the fan will operate. The fan installed in the back wall of the oven cavity makes sure the hot air constantly circulates around the roast or pastry.

**Roasting meat:**
Use enamel coated, tempered glass, clay, or cast iron pan or tray. Stainless steel trays are not suitable as they strongly reflect the heat.

Provide enough liquid during the cooking process to prevent the meat from burning. Turn the meat during roasting. The roast will remain juicier if you cover it.

| Food | Weight (g) | Guide (from the bottom) | Temperature (°C) | Cooking time (minutes) |
|---|---|---|---|---|
| **MEAT** | | | | |
| Pork roast, including skin | 1500 | 2 | 170-180 | 140-160 |
| Pork belly | 1500 | 2 | 170-180 | 120-150 |
| Duck | 1700 | 2 | 160-170 | 120-150 |
| Goose | 4000 | 2 | 150-160 | 180-200 |
| Turkey | 5000 | 2 | 150-170 | 180-220 |
| Chicken breast | 1000 | 2 | 180-190 | 70-85 |
| Stuffed chicken | 1500 | 2 | 170-180 | 100-120 |

**Baking pastry**

Preheating is recommended.

Biscuits and cookies can be baked in shallow baking sheets on several levels simultaneously (2nd and 3rd).

Note that baking time can differ even with if the baking sheets used are the same. The biscuits in the upper baking sheet may be ready sooner than those in the lower one.

Always place the baking trays on the grid. If you are using the supplied baking sheet, remove the grid.

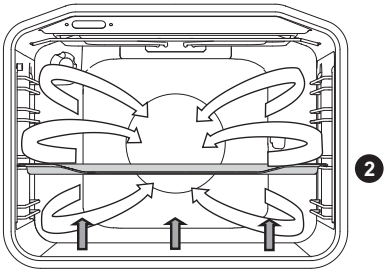
For even browning, make sure the biscuits are of the same thickness.

| Food | Guide (from the bottom) | Temperature (°C) | Cooking time (minutes) |
|---|---|---|---|
| **PASTRY** | | | |
| Cake | 2 | 150-160 | 45-60 |
| Sponge cake | 2 | 150-160 | 25-35 |
| Crumble cake | 2 | 160-170 | 25-35 |
| Fruit cake, sponge | 2 | 150-160 | 45-65 |
| Plum cake | 2 | 150-160 | 30-40 |
| Sponge roll* | 2 | 160-170 | 15-25 |
| Fruit cake, short crust | 2 | 160-170 | 50-70 |
| Challah (braided yeast bun) | 2 | 160-170 | 35-50 |
| Apple strudel | 2 | 170-180 | 40-60 |
| Biscuits, short crust | 2 | 150-160 | 15-25 |
| Biscuits, pressed * | 2 | 150-160 | 10-20 |
| Cookies, leavened * | 2 | 170-180 | 20-35 |
| Cookies, phyllo dough | 2 | 170-180 | 20-30 |
| Yoghurt | 2 | 40 | 240 |
| **PASTRY – FROZEN** | | | |
| Apple and cottage cheese strudel | 2 | 170-180 | 50-70 |
| Pizza | 2 | 170-180 | 20-30 |
| Fried potatoes, oven-ready | 2 | 170-180 | 20-35 |
| Croquettes, oven-baked | 2 | 170-180 | 20-35 |
| Cream-filled pastry | 2 | 180-190 | 25-45 |



**Do not insert the deep baking tray into the first guide.**

## BOTTOM HEATER AND FAN




This is used for baking leavened but low-rising pastry and for preserving fruit and vegetables. Use the second guide from the bottom and a rather shallow baking tray to allow the hot air to circulate across the upper side of the dish.

| Type of food | Guide (from the bottom) | Temperature (°C) | Cooking time (minutes) |
|---|---|---|---|
| **FRUIT** | | | |
| Strawberries | 2 | 180 | 20-30 |
| Stone fruits | 2 | 180 | 25-40 |
| Fruit mush | 2 | 180 | 25-40 |
| **VEGETABLES** | | | |
| Pickled gherkins | 2 | 180 | 25-40 |
| Beans/carrots | 2 | 180 | 25-40 |

## PRESERVATION

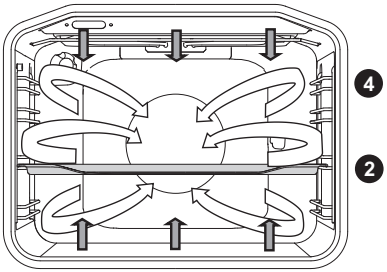
Prepare the food to be preserved and jars as usual. Use jars with a rubber sealing ring and a glass cover. Do not use jars with threaded or metal caps or metal tins. Make sure the jars are of equal size, filled with the same contents, and tightly sealed.

Pour 1 litre of hot water into the deep tray (approx. 70°C) and place 6 1-litre jars into the tray. Place the tray into the oven on the second guide.

During preservation, observe the food and cook until the liquid in the jars starts to simmer – when bubbles appear in the first jar.

| Food | Amount (L) | T = 170 °C – 180 °C until bubbles appear in the jars / until liquid in the jars starts to simmer | Temperature at the start of simmering – when bubbles appeared | Resting time in the oven (min) |
|---|---|---|---|---|
| **FRUIT** | | | | |
| Strawberries | 6×1 l | 40-55 | switch off | 25 |
| Stone fruits | 6×1 l | 40-55 | switch off | 30 |
| Fruit mush | 6×1 l | 40-55 | switch off | 35 |
| **VEGETABLES** | | | | |
| Pickled gherkins | 6×1 l | 40-55 | switch off | 30 |
| Beans, carrots | 6×1 l | 40-55 | 120°C, 60min | 30 |

# TOP AND BOTTOM HEATER WITH FAN




It is used for baking of all types of pastry, for defrosting, and for drying fruit and vegetables. Before placing the food into the preheated oven, wait for the light to go off for the first time. For best results, only bake on one shelf (level).
The oven should be preheated. Use the second or the fourth guide, counting from the bottom up.

**Table for baking pastry with upper and lower heater and the fan**

| Type of pastry | Guide (from the bottom) | Temperature (in °C) | Cooking time (minutes) |
|---|---|---|---|
| Marble cake | 2 | 140–150 | 45–55 |
| Cake in a rectangular baking sheet | 2 | 130–140 | 45–55 |
| Cheesecake | 2 | 130–140 | 55–65 |
| Fruit cake – shortcrust | 2 | 140–150 | 35–45 |
| Sponge cake | 2 | 130–140 | 20–30 |
| Crumble cake | 2 | 140–150 | 25–35 |
| Fruit cake, sponge | 2 | 130–140 | 35–45 |
| Sponge roll | 2 | 140–150 | 18–23 |
| Braided bread, ring bread | 2 | 140–150 | 25–35 |
| Christmas loaf | 2 | 130–140 | 50–60 |
| Apple strudel | 2 | 140–150 | 45–55 |
| Jelly-filled rolls (Buchtel) | 2 | 150–160 | 25–35 |
| Gugelhupf (Bundt cake) | 2 | 130–140 | 40–50 |
| Shortcrust biscuits | 2 | 140–150 | 18–25 |
| Pressed cookies * | 2 | 130–140 | 10–15 |
| Small pastries, leavened dough | 2 | 140–150 | 15–20 |
| Bread | 2 | 170–180 | 45–55 |
| Pizza | 2 | 180–190 | 13–20 |
| Quiche Lorraine | 2 | 150–160 | 35–45 |

| Type of pastry | Guide (from the bottom) | Temperature (in °C) | Cooking time (minutes) |
|---|---|---|---|
| **Frozen pastry** | | | |
| Apple strudel | 2 | 150–160 | 40–50 |
| Pizza | 2 | 160–170 | 15–23 |
| Phyllo pastry | 2 | 150–160 | 18–25 |

# DEFROSTING

In this mode, the air will circulate without any heaters operating.
Food suitable for defrosting includes cakes with heavy cream or butter-based cream, cakes and pastry, bread and rolls, and deep-frozen fruit.

In most cases, it is recommended to remove the food from the packaging (do not forget to remove any metal clamps or clips).
Halfway through the defrost time, the pieces should be turned over, stirred and separated if they were frozen together.

# MAINTENANCE & CLEANING



**Be sure to unplug the appliance from the power supply and wait for the appliance to cool down.**

**Children should not clean the appliance or perform maintenance tasks without proper supervision.**

## Aluminium finish

Clean the aluminium finish with non-abrasive liquid cleaners intended for such surfaces. Apply the cleaner onto a wet cloth and clean the surface. Then, rinse the surface with water. Do not apply the cleaner directly onto the aluminium finish.
Do not use abrasive cleaners or sponges.
Note: The surface should not come into contact with oven cleaning sprays as this may result in visible and permanent damage.

## Stainless steel sheet front side of the housing

(depending on the model)
Clean this surface only with a mild detergent (soapsuds) and a soft sponge that will not scratch the finish. Do not use abrasive cleaners or cleaners containing solvents as they may damage the housing finish.

## Lacquer-coated surfaces and plastic parts

(depending on the model)
Do not clean the knobs and buttons, door handles, stickers, and rating/type plates with abrasive cleaners or abrasive cleaning materials, alcohol-based cleaners, or with alcohol. Immediately remove any stains with a soft non-abrasive cloth and some water, in order to avoid damaging the surface.
You may also use cleaners and cleaning materials intended for such surfaces as instructed by their respective manufacturers.

The aluminium-coated surfaces should not come into contact with oven cleaning sprays as this may result in visible and permanent damage.

# CONVENTIONAL OVEN CLEANING

You may use the standard cleaning procedure to clean stubborn dirt in the oven (using cleaners or an oven spray). After such cleaning, rinse the cleaner residues thoroughly.

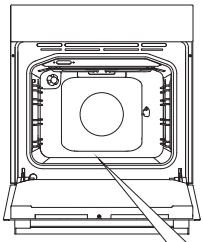
Clean the oven and the accessories after each use to prevent the dirt from burning into the surface. The easiest way to remove fat is by using warm soapsuds while the oven is still warm.

With stubborn dirt and grime, use conventional oven cleaners. Rinse the oven thoroughly with clean water to remove all cleaner residue.
Never use aggressive cleaners, abrasive cleaners, abrasive sponges, stain and rust removers etc.

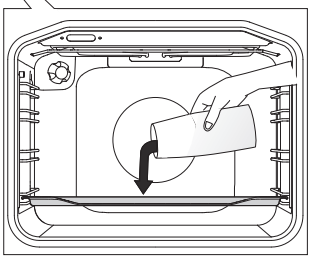
Clean the accessories (baking sheets and trays, grids etc.) with hot water and detergent.

The oven, the oven cavity and the baking trays are lined with a special enamel coating for a smooth and resistant surface. This special coating makes cleaning at room temperature easier.

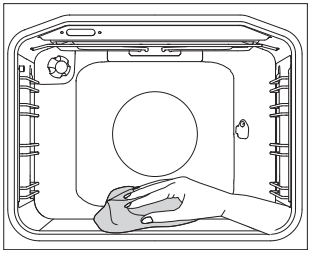
# USING THE AQUA CLEAN FUNCTION TO CLEAN THE OVEN



**1** Turn the COOKING SYSTEM SELECTOR KNOB to Aqua Clean. 2. Set the TEMPERATURE KNOB to 70 °C.



**2** Pour 0.6 l of water into a glass or shallow baking dish and insert it into the lower guide.

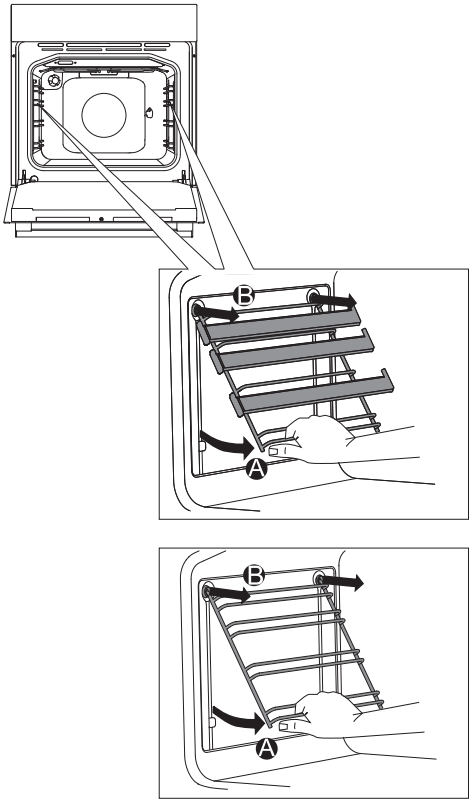


**3** After 30 minutes, food residues on the oven enamel walls will have softened and they will be easy to clean with a damp cloth.

**Use the Aqua Clean system when the oven has fully cooled down.**

# REMOVING AND CLEANING WIRE AND TELESCOPIC EXTENDIBLE GUIDES

Only use conventional cleaners to clean the guides.




**A** Hold the guides by the bottom side and pull them towards the center of the oven cavity.

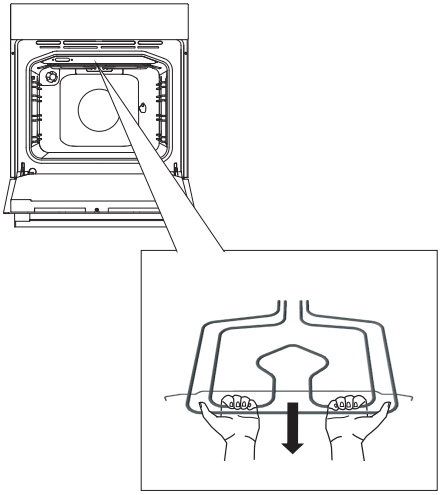
**B** Remove them from the openings at the top.

**Do not clean the extendible guides in the dishwasher.**

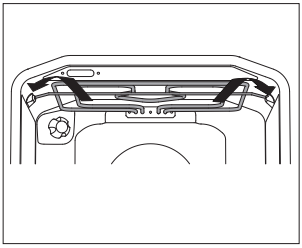
# CLEANING THE OVEN CAVITY CEILING

(depending on the model)

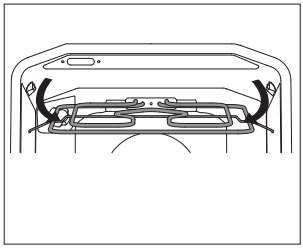
Upper grill heater is foldable to allow easier cleaning of the oven cavity ceiling. Before cleaning the oven, remove the trays, the grid, and the guides.



Pull the heater until the cross bar is released from the supports on the left and right hand side of the oven cavity.



Never use the heater when folded/ lowered. After cleaning, observe the same procedure in the reverse order to push back the heater until the cross bar snaps back into place.

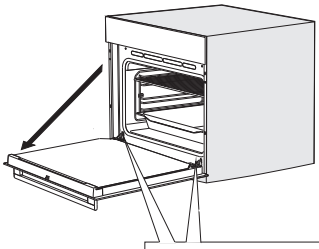


**Disconnect the appliance from the power mains.**

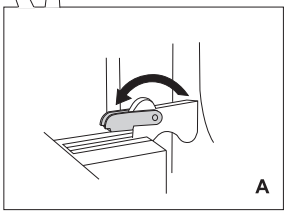
**The heater must be cool; otherwise, there is danger of burns.**

# REMOVING AND INSERTING THE OVEN DOOR

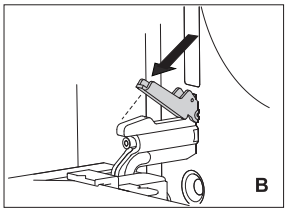
(depending on the model)



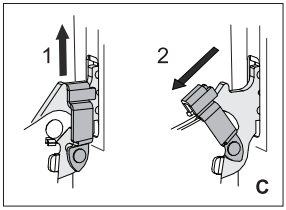
**1** First, fully open the door (as far as it will go).



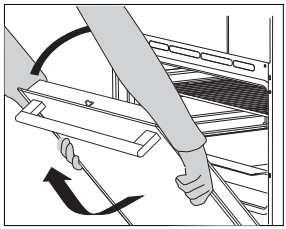

**2** **A** Rotate the stoppers all the way back (in case of conventional closing).




**B** If the appliance is fitted with the GentleClose system, flip the door latches back to a 90°angle (Figure 2).




**C** If the appliance is fitted with the GentleClose system, slightly lift the door latches and pull them towards you.

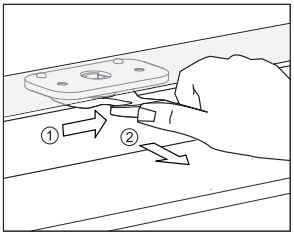


**3** Slowly close the door until the latches are aligned with the slots. Slightly lift the door and pull it out from both hinge slots on the appliance.

To replace the door, observe the reverse order. If the door does not open or close properly, make sure the notches on the hinges are aligned with the hinge beds.

**When replacing the door, always make sure the hinge retainers are correctly placed in the hinge beds to prevent sudden closing of the main hinge which is connected to a strong main spring. If the main spring is engaged, there is a risk of injury.**

## DOOR LOCK (depending on the model)

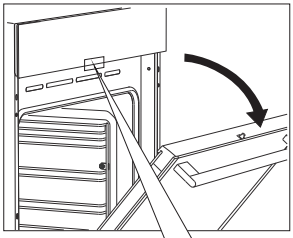



To open it, gently push it to the right with your thumb and pull the door outwards at the same time.

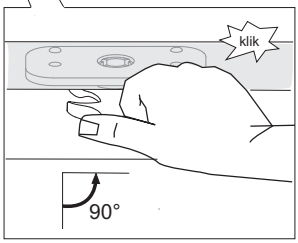
**When the oven door is closed, the door lock automatically returns to the initial position.**

### DEACTIVATING AND ACTIVATING THE DOOR LOCK

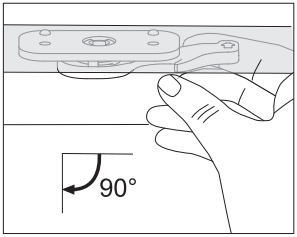
**The oven should be cooled down completely.**



First, open the oven door.




Push the door lock to the right by 90° with your thumb until you feel a click. The door lock is not deactivated.




To reactivate the door lock, open the oven door and use your right-hand index finger to pull the lever towards you.

## SOFT DOOR CLOSING (depending on the model)

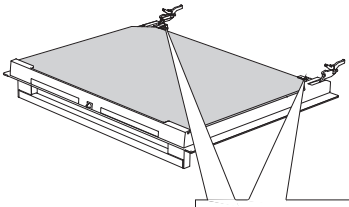
Oven door is fitted with a system that dampens the door closing force, starting at the 75-degree angle. It allows simple, quiet, and smooth closing of the door. A gentle push (to a 15-degree angle relative to the closed door position) is enough for the door to close automatically and softly.

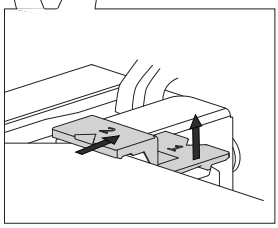


**If the force applied to close the door is too strong, the effect of the system is reduced or the system will be bypassed for safety.**

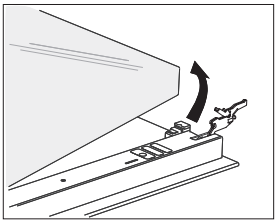
# REMOVING AND INSERTING THE OVEN DOOR GLASS PANE

Oven door glass pane can be cleaned from the inside, but it has to be removed first. Remove the oven door (see chapter "Removing and replacing the oven door").

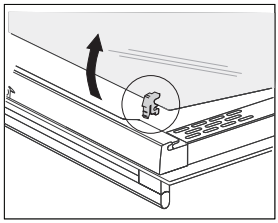




**1** Slightly lift the supports on the left and right side of the door (marking 1 on the support) and pull them away from the glass pane (marking 2 on the support).



**2** Hold the door glass pane by the lower edge; slightly lift it so that it is no longer attached to the support; and remove it.



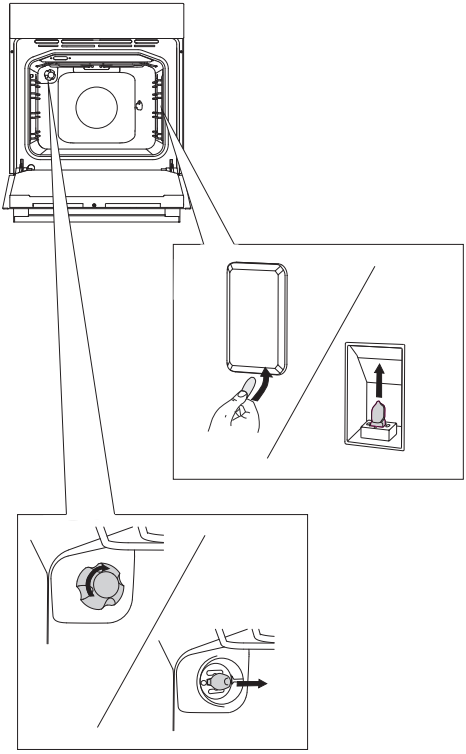
**3** To remove the third glass pane (only with some models), lift and remove it. Also remove the rubber seals on the glass pane.

To replace the glass pane, observe the reverse order. The markings (semicircle) on the door and the glass pane should overlap.

# REPLACING THE BULB

The bulb is a consumable and therefore not covered by warranty. Before changing the bulb, remove the trays, the grid, and the guides.

(Halogen lamp: G9, 230 V, 25 W; regular bulb E14, 25 W, 230 V)



Use a flat screwdriver to release the bulb cover and remove it. Remove the bulb.

Be careful not to damage the enamel.

Undo the bulb cover and remove the bulb.

Use protection to avoid burs.

# TROUBLESHOOTING TABLE

| Problem/error | Cause |
|---|---|
| **The timer is not responding.** | Disconnect the appliance from the power mains for a few minutes (undo the fuse or switch off the main switch); then, reconnect the appliance and switch it on. |
| **The main fuse in your home trips often.** | Call a service technician. |
| **The oven lighting does not work.** | The process of changing the light bulb is described in the chapter Cleaning and Maintenance. |
| **The pastry is underdone.** | Did you choose the right temperature and heating system?<br>Is the oven door closed? |

If the problems persist despite observing the advice above, call an authorized service technician. Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty. In this case, the user will cover the cost of repair.



**Before the repair, disconnect the appliance from the power mains (by removing the fuse or by removing the plug from the wall outlet).**

# DISPOSAL



Packaging is made of environmentally friendly materials that can be recycled, disposed of, or destroyed without any hazard to the environment. To this end, packaging materials are labelled appropriately.

The symbol on the product or its packaging indicates that the product should not be treated as normal household waste. The product should be taken to an authorized collection center for waste electric and electronic equipment processing.

Correct disposal of the product will help prevent any negative effects on the environment and health of people which could occur in case of incorrect product removal. For detailed information on removal and processing of the product, please contact the relevant municipal body in charge of waste management, your waste disposal service, or the store where you bought the product.

*We reserve the right to any changes and errors in the instructions for use.*