

DOUBLE OVEN
ELECTRIC COOKER

GRB6CVC
GRB6CVK
GRB6CVR

Please read this manual first.

Dear Customer,

We would like you to obtain the best performance from your product which has been manufactured in modern facilities and under strict quality control procedures.

Therefore, we advise you to read through this User Manual carefully before using your product and keep it for future reference. If you hand over the product to someone else, deliver the User Manual as well.

The User Manual will help you use the product in a fast and safe way.

- Read the User Manual before installing and operating the product.
- You must strictly observe the safety instructions.
- Keep this User Manual within easy reach for future reference.
- Also read other documents supplied with the product.
Remember that this User Manual may also be applicable for several other models.
Differences between models are explicitly identified in the manual.

Explanation of symbols

Throughout this User Manual the following symbols are used:



Important information or useful hints about usage.



Warning for hazardous situations with regard to life and property.



Warning for electric shock.



Warning for risk of fire.



Warning for hot surfaces.



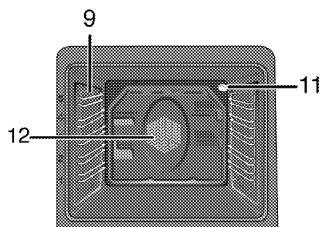
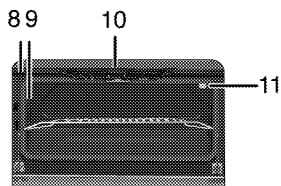
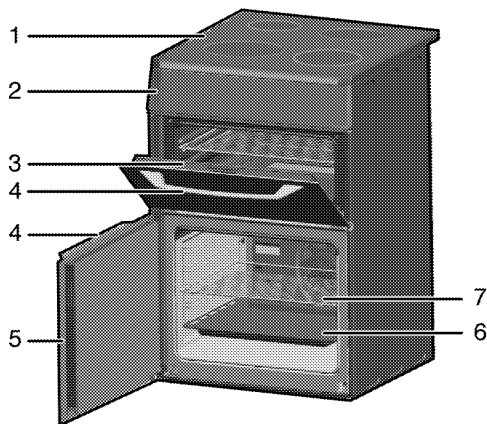
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34445 Söğütözü/İstanbul/TURKEY
Made in TURKEY

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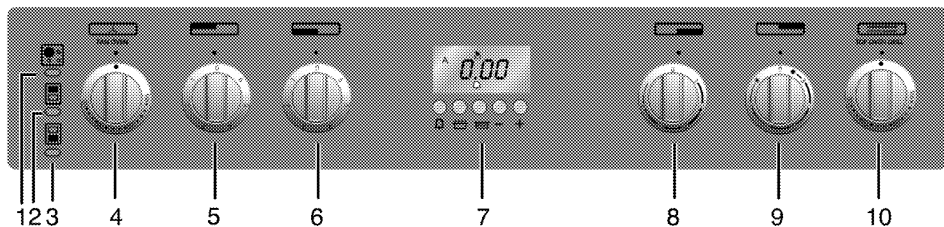
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1 General information

Overview



- | | | | |
|---|----------------|----|--------------------------------|
| 1 | Burner plate | 7 | Wire shelf |
| 2 | Control panel | 8 | Door switch |
| 3 | Top oven door | 9 | Shelf positions |
| 4 | Handle | 10 | Grill heating element |
| 5 | Main oven door | 11 | Lamp |
| 6 | Tray | 12 | Fan motor (behind steel plate) |





- | | | | |
|---|--|----|--|
| 1 | Warning lamp | 6 | Single-circuit cooking plate Front left |
| 2 | Thermostat lamp for top oven | 7 | Digital timer |
| 3 | Thermostat lamp for main oven | 8 | Single-circuit cooking plate Front right |
| 4 | Main oven function knob | 9 | Dual-circuit cooking plate Rear right |
| 5 | Single-circuit cooking plate Rear left | 10 | Top oven/grill function knob |


Technical specifications

GENERAL	
External dimensions (height / width / depth)	900 mm/600 mm/600 mm
Voltage / frequency	230 V ~ 50 Hz
Total power consumption	10,8 kW
Fuse	min. 32 A
Cable type / section	H05VV-FG 5 x 1,5 mm ² / 3 x 4 mm ² or equivalent
Cable length	max. 2 m
HOB	
Burners	
Rear left	Single-circuit cooking plate
Dimension	140 mm
Power	1200 W
Front left	Single-circuit cooking plate
Dimension	180 mm
Power	1700 W
Front right	Single-circuit cooking plate
Dimension	160 mm
Power	1500 W
Rear right	Dual-circuit cooking plate
Dimension	120/210 mm
Power	2200/750 W
OVEN/GRILL	
Top oven	Conventional oven
Energy efficiency class [#]	A
Inner lamp	15–25 W
Grill power consumption	2.2 kW
Main oven	Fan oven
Energy efficiency class [#]	A
Inner lamp	15–25 W

[#] Basics: Information on the energy label of electrical ovens is given in accordance with the EN 50304 standard. Those values are determined under standard load with bottom-top heater or fan assisted heating (if any) functions.

 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.

Package contents

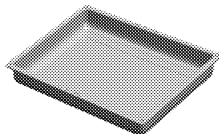


Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

User manual

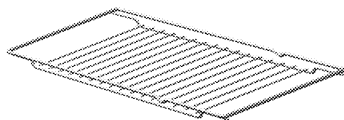
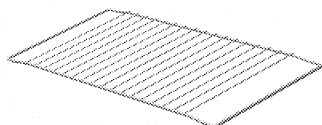
Small oven tray

Used for small portions. This oven tray is placed onto the wire shelf.



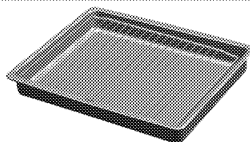
Wire Shelf

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



Small wire shelf (used with the tray supplied with the product)

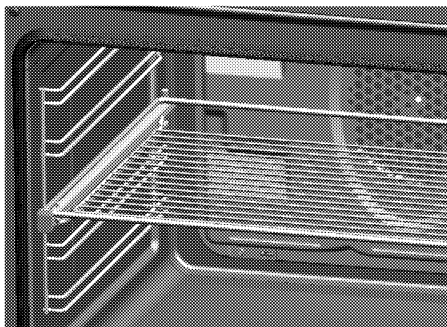
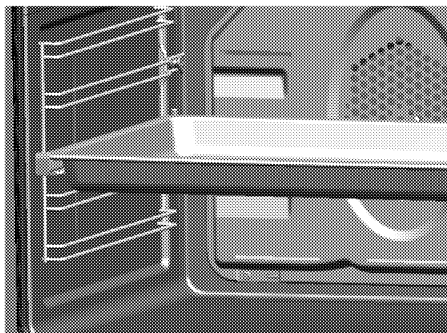
It is placed into the tray in order to collect the dripping fat while grilling so that the oven is kept clean.



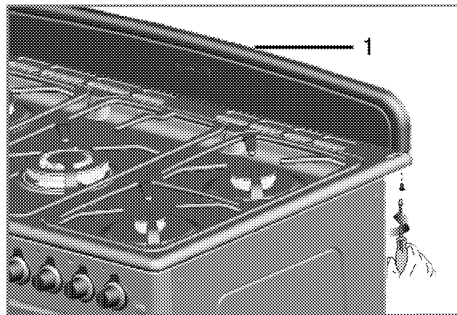
Placing the wire shelf and tray onto the telescopic racks properly

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

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



Splash back assembly



- 1 Splash back assembly
- Remove the splash back assembly from the packaging taking care to retain the two nuts and bolts required for fixing the splash back to the product. Position the splash back assembly as indicated. Secure the splash back assembly to the hob with the nuts and bolts provided. Do not over tighten the bolts in order to avoid any damages to the hob or splash back assembly.

2 Important safety instructions


This section contains safety instructions that will help you avoid risk of injury and damage. All warranties will become void if you do not follow these instructions.

General safety

- This product is not intended to be used by persons with physical, sensory or mental disorders or unlearned or inexperienced people (including children) unless they are attended by a person who will be responsible for their safety or who will instruct them accordingly for use of the product. Children must be supervised to prevent them from tampering with the product.
- Connect the product to an earthed outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the earthing 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.
- 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.
- Do not operate the product if it is defective or has any visible damage.
- Do not carry out any repairs or modifications on the product. However, you may remedy some troubles that do not require any repairs or modifications. See *Troubleshooting*, page 28.
- Never wash down the product with water! There is the risk of electric shock!
- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Product must be disconnected from the mains during installation, maintenance, cleaning and repair procedures.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can

ignite when it comes into contact with hot surfaces.

- Do not 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 any flammable materials close to the product as the sides may become hot during use.
- 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 place aluminium foil on the base of the tray.
- Keep all ventilation slots clear of obstructions.
- Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc.
- Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.
- Do not use the product with front door glass removed or cracked.
- Rear surface of the oven gets hot when it is in use. Make sure that the gas/electrical connection does not contact the rear surface; otherwise, connections can get damaged.
- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Make sure that the product function knobs are switched off after every use.
- Vapour pressure that build up due to the moisture on the hob surface or at the bottom of the pot can cause the pot to move. Therefore, make sure that the oven surface and bottom of the pots are always dry.

 **The appliance is not intended to be operated by means of an external timer or separate remote control.**

Safety for children

- Electrical and/or gas 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.
- Accessible parts of the appliance will become hot whilst the appliance is in use. Children should be kept away until the product has cooled down.
- "**CAUTION:** Accessible parts may be hot when the grill is in use. Young children should be kept away."
- 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.
- 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.

SAVE THESE INSTRUCTIONS

Safety when working with electricity

Defective electric equipment is one of the major causes of house fires.

- Any work on electrical equipment and systems should only be carried out by authorized and qualified persons.
- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the fuse at home.
- Make sure that fuse rating is compatible with the product.

Intended use

This product is designed for domestic use.

Commercial use will void the guarantee.

"CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating."

This product should not be used for warming the plates under the grill, drying towels, dish cloths etc. by hanging them on the oven door handles. This product should also not be used for room heating purposes.

The manufacturer shall not be liable for any damage caused by improper use or handling errors.

The oven can be used for defrosting, baking, roasting and grilling food.

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 and gas installation for the product is under customer's responsibility.



DANGER

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



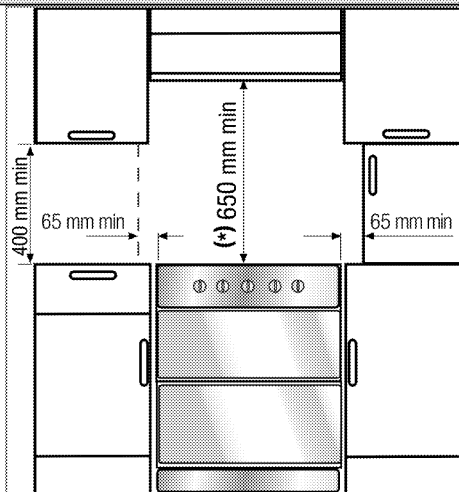
DANGER

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

Damaged products cause risks for your safety.

Before installation


To ensure that critical air gaps are maintained under the appliance, we recommend that this appliance is mounted on a solid base and that the feet do not sink into any carpet or soft flooring. The kitchen floor must be able to carry the weight of the appliance plus the additional weight of cookware and bakeware and food.



- It can be used with cabinets on either side but in order to have a minimum distance of 400mm above hotplate level allow a side clearance of 65mm between the appliance and any wall, partition or tall cupboard.
- It can also be used in a free standing position. Allow a minimum distance of 650 mm above the hob surface.
- (*) If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer' instructions regarding installation height (min 650 mm).
- Movement of your appliance is most easily achieved by lifting the front as follows and pulling towards. Open the top oven door and the bottom oven door sufficiently to allow a comfortable grip on the underside front edge of the oven roofs. While gripping, it should be avoided to damage any grill elements or oven interior furniture.
- The appliance corresponds to device class 1, i.e. it may be placed with the rear and **one** side to kitchen walls, kitchen furniture or equipment of any size. The kitchen furniture or equipment on the **other** side may only be of the same size or smaller.
- Any kitchen furniture next to the appliance must be heat-resistant (100 °C min.).

Installation and connection

Product can only be installed and connected in accordance with the statutory installation rules.


 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.


- Carry the product with at least two persons.
- Product must be placed directly on the floor. It must not be placed onto a base or a pedestal.

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

Electrical connection


Connect the product to a grounded outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations.

 **DANGER**
Risk of electric shock, short circuit or fire by unprofessional installation!
The appliance may be connected to the mains supply only by an authorized qualified person and the appliance is only guaranteed after correct installation.

 **DANGER**
Risk of electric shock, short circuit or fire by damage of the mains lead!
The mains lead must not be clamped, bent or trapped or come into contact with hot parts of the appliance.
If the mains lead is damaged, it must be replaced by a qualified electrician.

The mains supply data must correspond to the data specified on the type label of the product. The rating plate is either seen when the door or the


lower cover is opened or it is located at the rear wall of the unit depending on the unit type. Power cable of your product must comply with the values in "Technical specifications" table.

 **DANGER**
Risk of electric shock!
Before starting any work on the electrical installation, please disconnect the appliance from the mains supply.

Connecting the power cable

1. **If a power cable is not supplied together with your product**, a power cable that you would select from the table in accordance with the electrical installation at your home must be connected to your product by following the instructions in cable diagram. (Please consider technical data table, *Technical specifications*, page 5)

This product must only be installed by a qualified electrician eg local electricity company or NICEIC registered contractor to a suitable double-pole control unit with a minimum contact clearance of 3mm in all poles and with a minimum rating please consider technical data table, *Technical specifications*, page 5 which should be fitted adjacent to (but not above) the cooker in accordance with IEE regulations. Failure to observe this instruction may result in operational problems and invalidation of the product warranty.

 Additional protection by a residual current circuit breaker is recommended.

2. The cable must have conductors of sufficiently high cross sectional area to prevent overheating and deterioration.

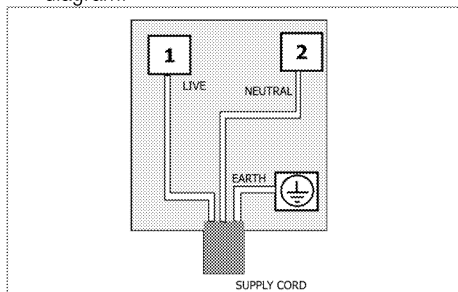
The mains cable must conform to BS6004. This appliance must be earthed.

The mains cable must pass through the cable clamp.

The mains cable should be routed away from the appliance and in particular ventilation slots, the vent outlet and should not be obstructed when pushed in to position between the appliance and the wall and/or cabinets.

3. Open the terminal block cover with a screwdriver.

4. Insert the power cable through the cable clamp below the terminal and secure it to the main body with the integrated screw on cable clamping component.
5. Connect the cables according to the supplied diagram.



6. After completing the wire connections, close the terminal block cover.
7. Route the power cable so that it will not contact the product and get squeezed between the product and the wall.



Power cable must not be longer than 2 m because of safety reasons.

- Push the product towards the kitchen wall.
- **Adjusting the feet of oven**
Vibrations during use may cause cooking vessels to move. This dangerous situation can be avoided if the product is level and balanced.
For your own safety please ensure the product is level by adjusting the four feet at the bottom by turning left or right and align level with the work top.

Final check

1. Reconnect the product to the mains.
2. Check electrical functions.

Compliance with EEE Directive

This product does not contain harmful and forbidden materials described in the "Directive on the Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment" (EEE) issued by the T.R. Ministry of Environment and Forest.

Complies with the EEE Directive.

Package information

Packaging materials are dangerous to children. Keep packaging materials in a safe place out of reach of children.

Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations.

Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

Future Transportation

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



Do not place other items on the top of the appliance. The appliance must be transported upright.



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

Disposing of the old product



Dispose of the old product in an environmentally friendly manner.

This equipment bears the selective sorting symbol for waste electrical and electronic equipment (WEEE). This means that this equipment must be handled pursuant to European Directive 2002/96/EC in order to be recycled or dismantled to minimize its impact on the environment. For

further information, please contact local or regional authorities.

Refer to your local dealer or solid waste collection centre in your area to learn how to dispose of your product.

Before disposing of the product, cut off the power cable plug and make the door lock (if any) unusable to avoid dangerous conditions to children.

4 Preparation

Tips for saving energy

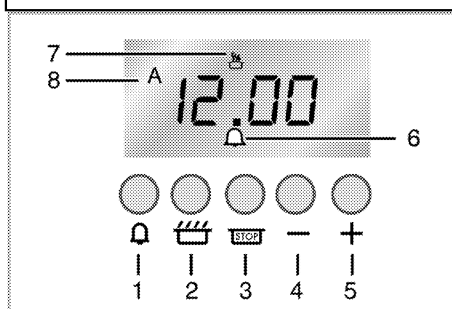
The following information will help you to use your appliance in an ecological way, and to save energy:

- 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.
- Use pots/pans with cover for cooking. If there is no cover, energy consumption may increase 4 times.
- Select the burner which is suitable for the bottom size of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.
- Pay attention to use flat bottom pots when cooking with electric hobs. Pots with thick bottom will provide a better heat conduction. You can obtain energy savings up to 1/3.
- Vessels and pots must be compatible with the cooking zones. Bottom of the vessels or pots must not be smaller than the hotplate.
- Keep the cooking zones and bottom of the pots clean. Dirt will decrease the heat conduction between the cooking zone and bottom of the pot.
- For long cookings, turn off the cooking zone 5 or 10 minutes before the end of cooking time. You can obtain energy savings up to 20% by using the residual heat.

Initial use

Time setting

i Before using the oven the clock time must be set. If the clock time is not set, the main oven will not work.



- 1 Alarm key
 - 2 Cooking time key
 - 3 End of cooking time key
 - 4 Minus key
 - 5 Plus key
 - 6 Alarm symbol
 - 7 Cooking symbol
 - 8 Automatic symbol
1. Keep keys (2) and (3) pressed.
 2. Press (4) or (5) keys to set the time. Press the key with short intervals to increase or reset the time with increments of 1 minute. If you keep the relevant key pressed, the minutes will increase and reset faster.
 3. Release keys (2) and (3).

First cleaning of the appliance

i The surface may get damaged by some detergents or cleaning materials. Do not use aggressive detergents, cleaning powder/cream or any sharp objects.

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

Initial heating

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

	WARNING Hot surfaces may cause burns! Do not touch the hot surfaces of the appliance. Use oven gloves. Keep children away from the appliance.
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Electric oven

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

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

Grill oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select the highest oven power for grill oven; see .
4. Operate the grill about 30 minutes.
5. Turn off your grill; see

	Smell and smoke may emit during first heating. Ensure that the room is well ventilated.
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5 How to use the hob

General information about cooking



DANGER

Risk of fire by overheated oil!

When you heat oil, do not leave it unattended.

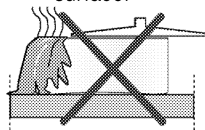
Never try to extinguish the fire with

water! When oil has caught fire, immediately cover the pot or pan with a lid. Switch off the hob if safe to do so and phone the fire service.

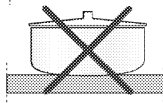
- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the vessel you use when heating oil.
- Place the pans and saucepans in a manner so that their handles are not over the hob to prevent heating of the handles. Do not place unbalanced and easily tilting vessels on the hob.
- Do not place empty vessels and saucepans on cooking zones that are switched on. They might get damaged.
- Operating a cooking zone without a vessel or saucepan on it will cause damage to the product. Turn off the cooking zones after the cooking is complete.
- As the surface of the product can be hot, do not put plastic and aluminum vessels on it. Clean any melted such materials on the surface immediately. Such vessels should not be used to keep foods either.
- Use flat bottomed saucepans or vessels only.
- Put appropriate amount of food in saucepans and pans. Thus, you will not have to make any unnecessary cleaning by preventing the dishes from overflowing. Do not put covers of saucepans or pans on cooking zones. Place the saucepans in a manner so that they are centered on the cooking zone. When you want to move the saucepan onto another cooking zone, lift and place it onto the cooking zone you want instead of sliding it.

Tips about glass ceramic hobs

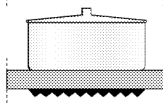
- Glass ceramic surface is heatproof and is not affected by big temperature differences.
- Do not use the glass ceramic surface as a place of storage or as a cutting board.
- Use only the saucepans and pans with machined bottoms. Sharp edges create scratches on the surface.
- Do not use aluminum vessels and saucepans. Aluminum damages the glass ceramic surface.



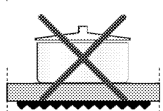
Spills may damage the glass ceramic surface and cause fire.



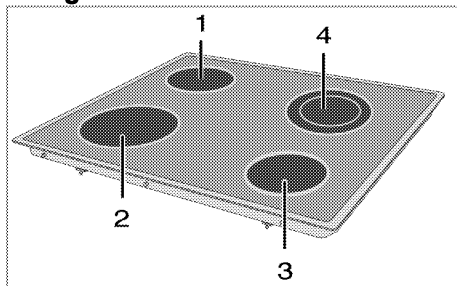
Do not use vessels with concave or convex bottoms.



Use only the saucepans and pans with flat bottoms. They ensure easier heat transfer. If the diameter of the saucepan is too small, energy will be wasted.



Using the hobs



List of advised diameter of pots to be used on related burners.

- 1 Single-circuit cooking plate 14-16 cm
- 2 Single-circuit cooking plate 18-20 cm
- 3 Single-circuit cooking plate 16-18 cm
- 4 Dual-circuit cooking plate 12-14/21-23 cm



DANGER

Broken glass!

Do not let any objects fall onto the hob. Even small objects (e.g. salt shaker) may damage the hob.

Do not use glass ceramic hobs with cracks. Water may enter into the cracks and cause a short circuit.

If the surface is damaged in any way (e. g. visible cracks), switch off the device immediately to reduce the risk of an electric shock.



Quick heating glass-ceramic hobs emit a bright light when they are switched on. Do not stare at the bright light.

Turning on the ceramic plates

The hob control knobs are used for operating the plates. To obtain the desired cooking power, turn the hob control knobs to the corresponding level.

Cooking level	1	2 — 3	4 — 6
	warming	stewing, simmering	boiling

Turning off the ceramic plates

Turn the plate knob to OFF (upper) position.

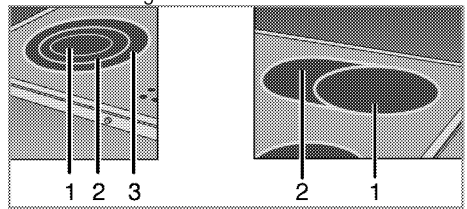
Using multi-segmented cooking zones

Multi-segmented cooking zones allows to cook with different size of saucepans on the same cooking zone. When these cooking zones are activated, first the inward cooking zone turns on.

- To change the active cooking zone diameter, turn the control knob clockwise.
- A "click" will be heard as soon as the hotplate radius changes.

Turning off multi-segment cooking zones

- Turn the knob counter clockwise to OFF (upper) position to turn off the oven. All segments of the cooking zone are turned off.



- Position 1
- Position 2
- Position 3



Position 2 and 3 of the multi-segment cooking zones do not operate independently.

6 How to operate the oven

General information on baking, roasting and grilling



WARNING

Hot surfaces may cause burns!

Do not touch the hot surfaces of the appliance. Use oven gloves. Keep children away from the appliance.



DANGER

Risk of scalding by hot steam!

Take care when opening the oven door as steam may escape.

Tips for baking

- Use non-sticky coated appropriate metal plates or aluminum vessels or heat-resistant silicone molds.
- Make best use of the space on the rack.
- Place the baking mold 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 big-piece meats with dressings such as lemon juice and black pepper before cooking will increase the cooking performance.
- It lasts about 15 to 30 minutes longer to roast the meat with bones when compared to roasting the same size of meat without bones.
- Each centimeter of the 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.

How to operate the electric oven

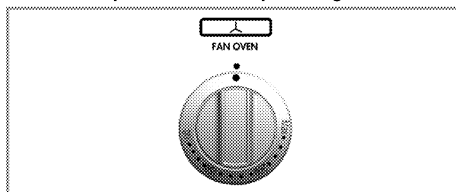


Before using the oven the clock time must be set. If the clock time is not set, the main oven will not work.

Product is equipped with two ovens. Overview section indicates the relevant knobs for each oven.

How to operate the main oven

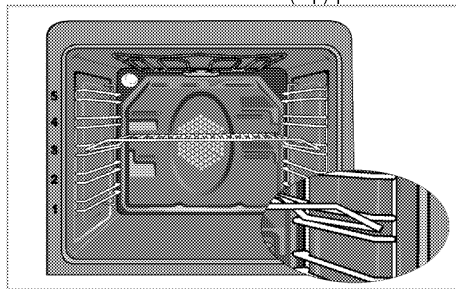
Select temperature and operating mode



1. Set the Function knob to the desired temperature.
» Oven heats up to the adjusted temperature and maintains it. During heating, temperature lamp stays on.

Switching off the electric oven

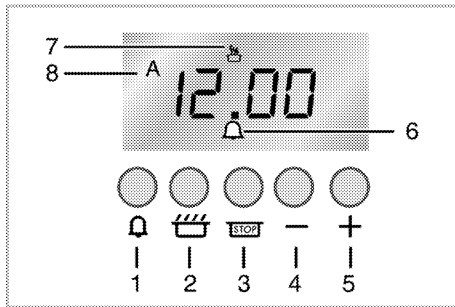
Turn the Function knob to Off (top) position.




Rack positions (For models with wire shelf)

It is important to place the wire shelf onto the side rack correctly. Wire shelf must be inserted between the side racks as illustrated in the figure. Do not let the wire shelf stand against the rear wall of the oven. Slide your wire shelf to the front section of the rack and settle it with the help of the door in order to obtain a good grill performance.

Using the oven clock



- 1 Alarm key
- 2 Cooking time key
- 3 End of cooking time key
- 4 Minus key
- 5 Plus key
- 6 Alarm symbol
- 7 Cooking symbol
- 8 Automatic symbol


 The maximum time to be set for the end of the cooking process is 23 hours and 59 minutes. In case of power cut, program will be canceled. Reprogram is needed.

 When you press key **2** during the cooking process, the display will show the remaining cooking time for a short moment.

Switch on fully automatic operation

In this operation mode, you can specify the time that the oven will be turned on and off automatically.

1. Keep the key (2) pressed.

 The maximum cooking time can be 10 hours.

2. Press (5) or (6) keys to set the cooking time. Press the key with short intervals to increase or reset the time with increments of 1 minute. If you keep the key pressed, the minutes will increase and reset faster.
3. Release the key (2).

4. Keep End of Cooking Time key (3) pressed.
 5. Press (4) or (5) keys to set the end of cooking time.
 6. Release the key (3).
 7. Put your dish into the oven.
 8. Select operation mode and temperature.
- » When the relevant time arrives, the oven will be heated up to the set temperature and will maintain this temperature until the end of the cooking time you selected. The Cooking symbol (7) appears on the display during the cooking process.
9. Press the key (2) when cooking completes and the alarm sounds.
 10. Turn off the oven with the Temperature knob and Function knob.
 11. Press Cooking Time (2) and End of Cooking Time (3) keys simultaneously to reset the program.

» AUTO symbol (8) disappears. Cooking symbol (7) appears. Oven is ready to be used in manual operation mode.

Switch on semi-automatic operation

In this operation mode, you can specify the time that the oven will be turned off automatically.

1. Put your dish into the oven and close the door.
2. Select operation mode and temperature.
3. Keep the Cooking Time key (2) pressed.
4. Press (4) or (5) keys to set the cooking time. Press the key with short intervals to increase or reset the time with increments of 1 minute. If you keep the key pressed, the minutes will increase and reset faster.
5. Release the key (2).

- » Cooking (7) and Automatic (8) symbols appear on the display.
6. The oven will be heated up to the preset temperature and will maintain this temperature until the end of the cooking time you selected.
 7. Press the key (2) when cooking completes and the alarm sounds.

8. Turn off the oven with the Temperature knob and Function knob.

9. Press Cooking Time (2) and End of Cooking Time (3) keys simultaneously to reset the program.

» Auto symbol (8) disappears. Cooking symbol (7) appears. Oven is ready to be used in manual operation mode.

Stopping the cooking

1. Press Cooking Time (2) and End of Cooking Time (3) keys simultaneously.

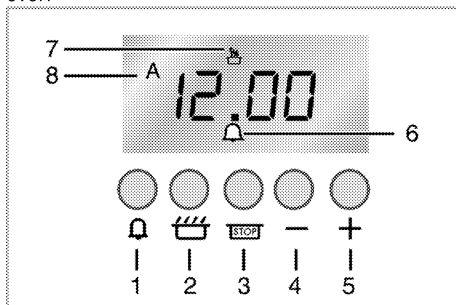
» AUTO symbol (8) disappears. Cooking symbol (7) appears to indicate that oven is ready to be operated regardless of any time setting.

2. Turn off the oven with the Temperature knob and Function knob.

Using the clock as an alarm

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

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

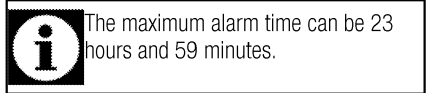


- 1 Alarm key
- 2 Cooking time key
- 3 End of cooking time key
- 4 Minus key
- 5 Plus key
- 6 Alarm symbol
- 7 Cooking symbol

8 Automatic symbol

Setting the alarm clock

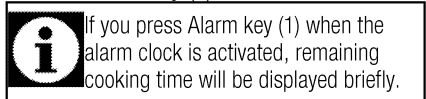
1. Keep Alarm key (1) pressed.



2. Press (4) and (5) keys to determine how long after the alarm will sound. Press the key repeatedly to increase or reset the time with increments of 1 minute. If you keep the key pressed, the minutes will increase and reset faster.

» Alarm clock symbol appears on the display.

3. Release Alarm key (1).



Turning off the alarm

1. Press End of Cooking Time key (3) when the alarm sounds. Alarm clock symbol on the display disappears.

If you want to cancel the alarm:

1. Keep Alarm key (1) pressed.
2. Keep the key (4) pressed until **"0.00"** appears on the display.

» Release Alarm key (1).

» Alarm clock symbol on the display disappears and alarm sounds.

Cooking guide for main fan oven

- 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.
- Do not cook on the base of the oven.
- Shelf level 1 is the bottom of oven.
- Stand dishes on a baking sheet to prevent spillages onto oven base and help keep oven clean.
- Preheat oven first.

Food	Shelf level	Rack position	Temperature (°C)	Cooking time (min.) (approx.)
Fruit pies	One level	3	175	25 ... 30
Pizza	One level	3	190	12-25 mins depending on thickness
Small cakes	One level	3	160	25 ... 30
	2 levels	1 - 5	175	25 ... 30
Victoria sandwich	One level	3	160	25 ... 30
Biscuits	One level	3	160	20 ... 25
	2 levels	1 - 5	175	25 ... 30
Rich fruit cake (20-22cm)	One level	3	140	3-4 hours, if required cover with baking parchment
Bread	One level	3	190	20 ... 30
Roast beef; Sirloin, topside, topround, rib	One level	3	220 then 180	20-30 mins, then Rare 15mins per 450g/lb + 15 mins Medium 20mins per 450g/lb + 20mins Well done 25mins per 450g/lb + 25mins
Roast Lamb; Leg, shoulder, rack, breast, whole neck fillet	One level	3	220 then 180	20-30 mins, then 20-25mins per 450g/lb + 20 mins
Roast pork; loin, shoulder, leg	One level	3	220 then 180	20-30 mins, then 25-30 mins per 450g/lb + 25 mins
Roast chicken	One level	3	220 then 180	20 mins, then 20-25 mins per 450g/lb + 20 mins
Roast turkey	One level	2	250/max then 180...190	20-30 mins, then 25-30 mins per 450g/lb + 25 mins
Casseroles	One level	3	150	2-3 hours
Whole fish	One level	3	180	20 ... 30
Pasta bake	One level	3	190	25 ... 30
While cooking with 2 trays at the same time, place the deep tray to the upper shelf and shallow tray to the lower shelf.				

(**) For preheating, set the required temperature, the thermostat lamp will go out when the required temperature is reached.

Tips for baking cake

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

Tips for baking pastry

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

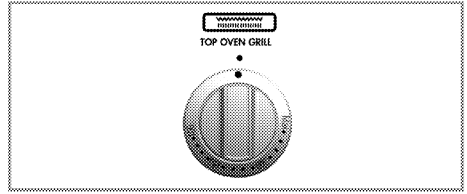


Cook the pastry in accordance with the mode and temperature given in the cooking table. If the bottom part is still not browned enough, place it on one lower rack next time.

Tips for cooking vegetables

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

How to operate the top oven



Grill oven can be used both as a grill and a baking oven. Switch on the top oven operates the oven when the oven door is closed, and the grill when the oven door is opened.

Turning on the oven

Oven is operated with Function knob. Oven is turned off when the Function knob is in Off (upper) position.

1. Close the oven door.
2. Set the oven temperature.
» Temperature light will turn of when the set temperature is attained.

Turning off the grill oven

1. Turn the Function knob to Off (top) position.

Select temperature and operating mode

1. Set the Function knob to the desired temperature.
» Oven heats up to the adjusted temperature and maintains it. During heating and cooling, thermostat light turns on.

Switching off the electric oven

Turn the Function knob to Off (top) position.

Cooking times table

i The values indicated in the table below are data indicative. They may vary according to the type of food as well as your preferences of cooking.

i Maximum load for the oven tray: 4 kg (8,8 lbs).

i Level 1 is the **bottom** level in the oven.

- Do not place cookware with rough bases on the oven door.
- Ensure that there is at least 25mm space at top of oven when cooking larger foods or using taller cookware.

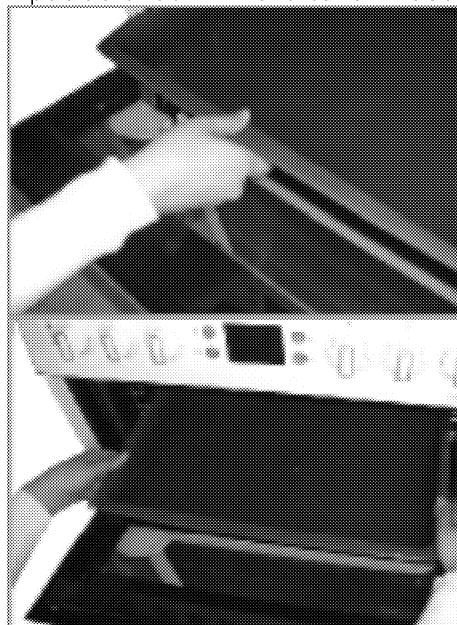
It is important to position the wire grill on the wire shelf correctly. The wire grill must be placed so that it will fit into the opening of the wire shelf as illustrated in the figure.

Baking and roasting

i Level 1 is the **bottom** level in the oven.

Food	Cooking level number	Rack position	Temperature (°C)	Cooking time (min.) (approx.)
Cake in tray	One level	1	175	25 ... 35
Cakes in paper	One level	1	175	25 ... 30
Sponge cake	One level	1	200	5 ... 10
Cookies	One level	1	175	25 ... 30
Dough pastry	One level	1	200	35 ... 40
Filled savory pastry	One level	1	180	25 ... 35
Beefsteak (whole)/ Roast	One level	1	25 min. 250 after 180 ... 190	100 ... 120
Roast chicken (Sliced)	One level	1	15 min. 250 after 190	55 ... 65
Fish	One level	1	200	20 ... 30

When removing tray from top oven, pull as shown in picture and hold with two hands from two sides.



How to operate the top grill

This product is designed for OPEN DOOR GRILLING.



WARNING

Hot surfaces may cause burns! Children must be kept away.

When the door fully open, it remains tilted slightly, so that any spillage will be directed away from you.



Do not use the upper level for grilling.

The grill door has a door switch. As a safety feature, this switch prevents the grill from working when the door is closed.

The grill oven can be used as grill or as oven. The oven door operates a door switch switching between grill and oven operation.



The door switch functions as a selector between the grill and electric oven feature, i.e. when the door is closed while grilling, top oven automatically switches to electric oven and continues working.

In order to turn off the top oven; turn top oven control knob counterclockwise to off position "O" (top).

Switch on grill

The grill is operated by means of the function knob. The grill is switched off if the function knob is in off position "O" (top).

1. Open grill/ oven door.
2. Set grill temperature to 150 °C and preheat for around 5 minutes, if it is necessary.
3. Then set desired grill temperature.

» The thermostat lamp is switched on.

Switch off grill oven

1. Turn function knob to off position "O" (top).
 - Put big or medium-sized portions in correct shelf position under the grill heater for grilling.
 - Food which requires browning only should be placed under the hot grill, either in the grill pan, or on the floor of the grill compartment, according to the depth of the dish. The grill pan wire grid can be removed.
 - Plates and dishes placed on the floor of the grill compartment will be heated when main oven is in use.
 - Do not switch on the grill when using the compartment for storage.

Electric grilling guide

- The timings in this chart are meant as a guide. Timings may vary due to starting temperature of food, thickness, type and your own preference of cooking.
- Cook only on Shelf level 1.
- If food is cooking too quickly, it can be placed in the bottom of the grill pan.
- Do not place cookware with rough bases on the oven door.
- Ensure that there is at least 25mm space at top of oven when grilling larger foods or using tall cookware.
- Always grill with the door open.
- Do not place aluminium foil on the wire rack to grill on.
- Turn food over to ensure it is cooked on both sides.
- Preheat grill first.

Food	Insertion level	Grilling time (approx.)	Preparation
Toast	1	2-4 mins	Place on wire rack in grill pan.
Bacon	1	4-6 mins	Place on wire rack in grill pan.
Gammon steaks	1	8-12 mins	Place on wire rack in grill pan.
Beefburgers	1	10-15 mins	Place on wire rack in grill pan.
Sausages	1	10-15 mins	Place on wire rack in grill pan.
Chops, chicken pieces	1	15-30 mins	Place on upturned wire rack in grill pan.
Fish fillets, fish fingers	1	10-20 mins	Place on wire rack in grill pan.
Grilling /browning tops of foods e.g. cottage pie	1	8-10 mins	Place on base of top oven.

depending on thickness

7 Maintenance and care

General information

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



DANGER

Risk of electric shock!

Switch off the electricity before cleaning appliance to avoid an electric shock.



DANGER

Hot surfaces may cause burns!

Allow the appliance to cool down before you clean it.

- 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 may get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powder/cream or any sharp objects.



Do not use steam cleaners for cleaning.

Cleaning the hob

Glass ceramic surfaces

Wipe the glass ceramic surface using a piece of cloth dampened with cold water in a manner as not to leave any cleaning agent on it. Dry with a soft and dry cloth. Residues may cause damage on the glass ceramic surface when using the hob for the next time.

Dried residues on the glass ceramic surface should under no circumstances be scraped with hook blades, steel wool or similar tools.

Remove calcium stains (yellow stains) by a small amount of lime remover such as vinegar or lemon juice. You can also use suitable commercially available products.

If the surface is heavily soiled, apply the cleaning agent on a sponge and wait until it is absorbed well. Then, clean the surface of the hob with a damp cloth.



Sugar-based foods such as thick cream and syrup must be cleaned promptly without waiting the surface to cool down. Otherwise, glass ceramic surface may be damaged permanently.

Slight color fading may occur on coatings or other surfaces in time. This will not affect operation of the product.

Color fading and stains on the glass ceramic surface is a normal condition, and not a defect.

Cleaning the control panel

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



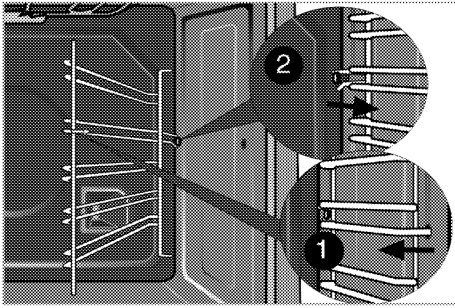
Damage of the control panel!

Do not remove the control knobs for control panel cleaning.

Cleaning the oven

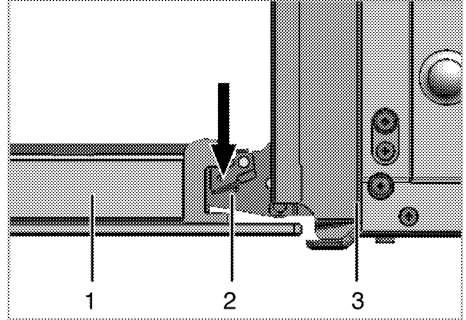
To clean the side wall

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

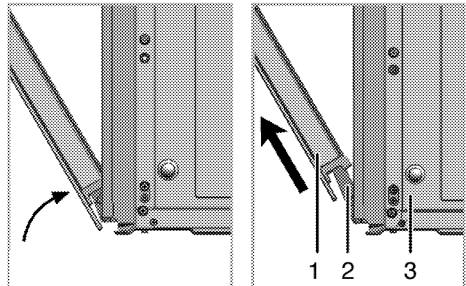


Removing the oven door

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



- 1 Front door
- 2 Hinge
- 3 Oven



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

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

Catalytic walls

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

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

Clean oven door

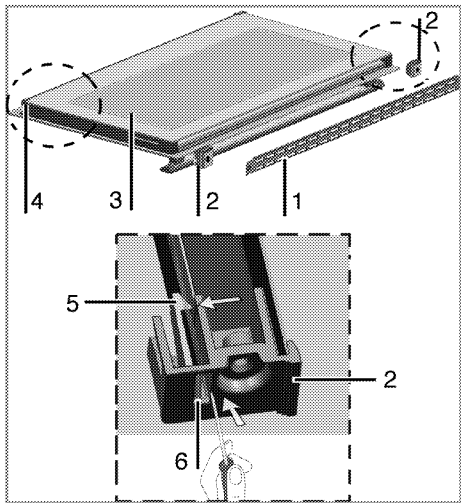
To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.

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.

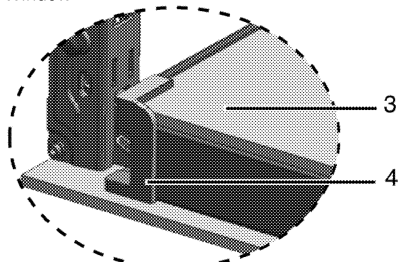
Removing the door inner glass – Top Oven

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

- Open the oven door.
- Remove the metal part (1) by removing two screws that secure it.
- To remove the plastic holders (2), use a flat metal or plastic, e.g., a knife, slotted screwdriver, to free the fixing foot (5). Push the fixing foot through the window (6) in arrow direction.



- 1 Metal part
- 2 Plastic carrier
- 3 Inner glass panel
- 4 Lower plastic slot
- 5 Fixing foot
- 6 Window



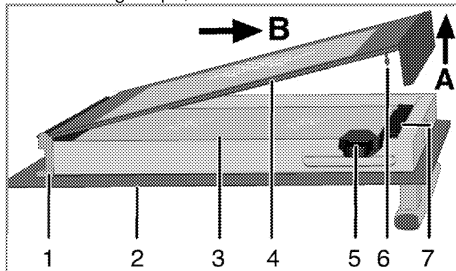
- Pull the inner glass panel (3) towards yourself until it detaches from its plastic slots (4).
- When reinstalling the glass panel, make sure that it is seated into the plastic slots.

Removing the door inner glass – Main Oven

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

In case of the cleaning for the inner glass pane;

1. After removing the oven door, proceed to following steps;



- 1 Hinge housing
 - 2 Outer glass pane
 - 3 Inner glass pane
 - 4 Inmost glass pane
 - 5 Spade
 - 6 Pin
 - 7 Pin housing
2. As illustrated in figure, raise the inmost glass pane (4) slightly in direction A by means of spade (5) until you hear a "click" and pull it out in direction B.
 3. Then clean the inner glass pane (3) surface directly. No need to remove it from its location.
 4. After finishing to clean the outer glass pane (2), the first step to regroup the door is reinstalling inmost glass panel (4).
 5. First locate the bottom part of the inmost glass (4) into the hinge housing (1). Then push the inmost glass upper side pins (6) towards to the housing (7) until you hear a "click".

Replacing the oven lamp



DANGER

Hot surfaces may cause burns!

Make sure that the appliance is switched off and cooled down in order to avoid the risk of an electrical shock.



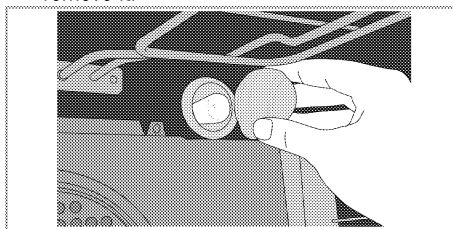
The oven lamp is a special electric light bulb that can resist up to 300 °C. See *Technical specifications, page 5* for details. Oven lamps can be obtained from Authorised Service Agents.



Position of lamp might vary from the figure.

If your oven is equipped with a round lamp:

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



3. Remove the oven lamp by turning it counter clockwise and replace it with the new one.
4. Install the glass cover.

8 Troubleshooting

Oven emits steam when it is in use.

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

Water drops occur during cooking

The vapour that arises during cooking can condense and form water droplets when it hits cold surfaces of the product. 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.

Oven light does not work.

Oven lamp is defective.

Replace oven lamp.

Power is cut.

Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.

Oven does not heat.

Function and/or Temperature are not set.

Set the function and the temperature with the Function and/or Temperature knob/key.

In models equipped with a timer, the timer is not adjusted.
(In products with microwave oven, timer controls only microwave oven.)

Adjust the timer.

Power is cut.

Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.

(In models with timer) Clock display is blinking or clock symbol is on.

A previous power outage has occurred.

Adjust the timer / Switch of the product and switch it on again.



Consult the Authorised Service Agent 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.

9 Guarantee and Service

Your Cooker is guaranteed against the cost of breakdown repairs for twelve months from the date of the original purchase.

What is covered?

- Repairs necessary as a result of faulty materials, defective components or manufacturing defects.
- The cost of functional replacement parts, but excluding consumable items.
- The labour cost of a Leisure Consumer Products approved repairer to carry out the repair.

What is not covered?

- Transit, delivery or accidental damage or misuse and abuse.
- Cabinet or appearance parts, including knobs, flaps, handles or container lids.
- Accessories or consumable items including but not limited to filters and light bulbs.
- Repairs required as a result of unauthorized repair or inexperienced installation that fails to meet the requirements contained in the user instruction book.
- Repairs to products used on commercial or non-residential household premises.

Important notes

- Your Leisure Consumer Product is designed and built for domestic household use only.
- The guarantee will be void if the product is installed or used in commercial or non-residential domestic household premises.
- The product must be correctly installed, located and operated in accordance with the instructions contained in the User Instruction Booklet provided.
- Professional installation by a qualified Electrical Domestic Appliance Installer is recommended for all Washing Machines, Dishwashers, Electric Cookers and Cooker Hoods.
- Gas Cookers must only be installed by a Gas Safe (or BORD GAIS) registered Gas Installer.
- The guarantee is given only within the boundaries of the United Kingdom and the Republic of Ireland.
- The guarantee is applicable only to new products and is not transferable if the product is resold.
- Leisure Consumer Products disclaims any liability for incidental or consequential damages.
- The guarantee does not diminish your statutory or legal rights.

Please keep your purchase receipt or other proof of purchase in a safe place; you will need to have it should the product require attention under guarantee.

You should also complete the details below; it will help us assist you when requesting service. (The model is printed on the Instruction Booklet and Serial Number is printed on the Rating Label affixed to the appliance)

Model No: _____

Serial No: _____

Retailer: _____

Date of purchase: _____

For service under guarantee simply telephone the appropriate number below

UK Mainland & Northern Ireland

Fridges & Freezers	0845 600 4903
Electric Cookers	0845 600 4921
Gas & Dual Fuel Cookers	0845 600 4921
Washing Machines & Dishwashers	0845 600 4906

Republic of Ireland

All Refrigeration,	01862 34 11
All Cookers,	
Washing Machines	
& Dishwashers	

Before requesting service please check the trouble-shooting guide in the Operating Instructions as a charge may be levied where no fault is found even though your product may still be under guarantee.

Service once the manufacturer's guarantee has expired

If you have purchased an extended guarantee please refer to the instructions contained within the extended guarantee agreement document. Otherwise please call the appropriate number above where service can be obtained at a charge.

Should you experience any difficulty in obtaining service please contact the Leisure Consumer Products Customer Help-Line.

Tel: 0845 600 4918 e-mail: service@leisurecp.co.uk

Leisure Consumer Products
36-38 Caxton Way
Watford
Herts WD18 8UF
Tel: 0845 6004916
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