



USER MANUAL

UPRIGHT COOKER

TFGC919X

IMPORTANT // Please ensure that you read through this user manual prior to installation and use. This manual contains important information to ensure optimal performance and keep you safe. Please retain your proof of purchase, as this will be required in the event that you require warranty service. Remember to retain this manual for future reference.

Please first read this manual prior to use!

Dear Customer,

We desire you use the product in the most efficient way that has been produced in the modern facilities subject to strict quality control procedures.

For this reason, please first read the manual thoroughly prior to use the product and keep it as reference. If you transfer the product to anybody else, please provide the manual together with it.

The user manuals help you use the product in a quick and safe way.

- Read the user manual prior to installation and use of the product.
- Comply with all safety-related instructions.
- Keep the user manual at an easily accessible place as you may need to refer to it later.
- Read other documents supplied together with the product as well.

Please remember that this user manual may also apply for the other versions of the product.

Any differences between the versions are clearly indicated.

Symbols and Descriptions:

The following symbols are used in this user manual.



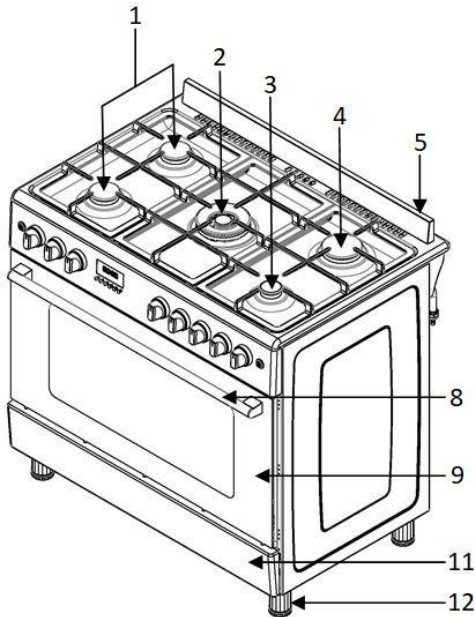
- 1- Important information and useful hints for use
- 2- Warnings against the life and property risks
- 3- Warning against electric shock
- 4- Warning against fire risk
- 5- Warning against hot surfaces

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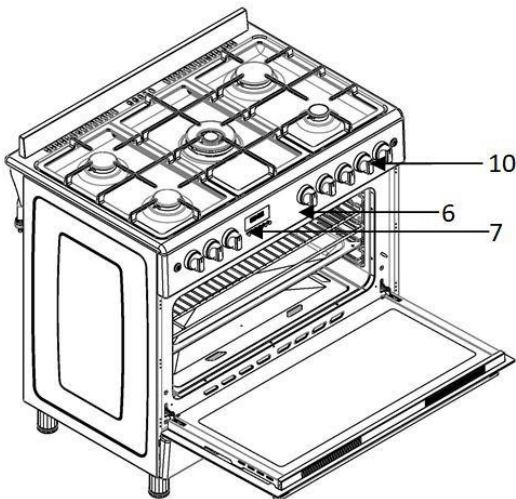
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1) Your Product

General View



- 1-Medium burner
- 2-Wok burner
- 3-Small burner
- 4-Large/ mini wok burner
- 5-Splashback
- 6-Control panel
- 7-Timer
- 8-Handle
- 9-Front glass (oven door)
- 10-Knob
- 11-Lower cover
- 12-Leg



Technical Specifications

Voltage/Frequency	220-240 V 50-60 Hz
Total gas consumption (ULPG)	Max. 38,34 MJ/h
Total gas consumption (NG)	Max. 42,83 MJ/h
Fuse to be used	Min. 16 A – Max. 25 A
Cable type/section	3 x 2.5 PVC H05VV-F..
Cable length	Max. 1.5 m
Outer sizes (H/W/D)	890mm x 985mm x 680mm
Oven	Electrical
Internal lighting	25 W
Usable volume of the oven	126 L (Gross) 110 L (Net)



Technical specifications may be modified to improve the product quality without any prior advice



The figure in this manual is schematic and they may not be strictly same with your product.



The values given in the marks on the product or other printed documents provided together with the product are values obtained in laboratory according to the respective standards. These values may vary depending on the use and environmental conditions of the product.



DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE.



DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.



DO NOT MODIFY THIS APPLIANCE.



DO NOT USE THIS APPLIANCE AS A SPACE HEATER.

Accessories



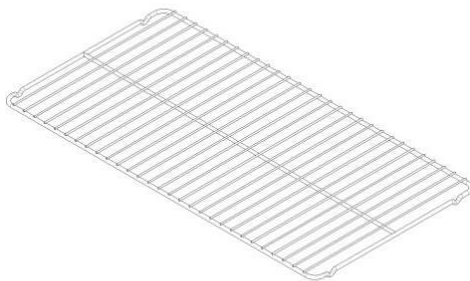
Accessories provided may vary depending on the version of the product. All accessories described in the operating manual may not be available with your product.

Oven Tray: It may be used for pastry, frozen food and large frying.

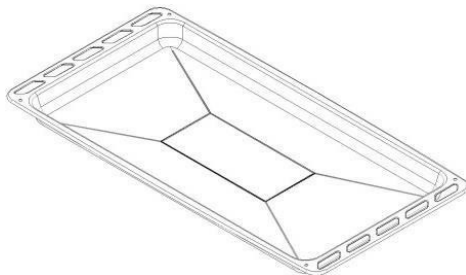
Wire grids: It can be used for frying or to set the desired rafts to be fried, roasted and stewed.

Telescopic Rails: Assists with smooth sliding of the baking tray.

90x60 oven wire grid



90X60 oven tray



2) Important Safety Instructions

This section concerns safety instructions to help prevent risks of personal injury or property damage. Violation of these instructions will make any warranty invalid.

General safety

- This product is not designed for use any persons (including children) incompetent in physical, mental capability or lack of information or experience unless they are attended by a person, who will responsible for their safety and give necessary instructions on use of the product. Children should always be supervised and not allowed to play with the product.
- Connect the product to an earthed socket/mains protected by a fuse in compliance with the values given in the “Technical specifications” In case of use with or without transformer, remember to commission a qualified electrician for the earthing installation. In case the product is used before earthing is made according to the local regulations, our firm will not be responsible for any possible loss.
- If the power cable/plug is damaged, do not operate the product. Please contact the arisit@arisit.com
- If the product is defective and has visual damage, do not operate the product.
- Do not make any repair or modification on the product. However, you may remove some failures; see solution proposals for problems, page 34. This product is not suitable for aftermarket lids or covers.
- Never wash the product by spraying or pouring water on it! Risk of electric shock!
- Do not use the product when your mind is adversely affected due to use of drug and/or alcohol drinks.
- Power of the product should be disconnected during installation, maintenance, cleaning and repair operations.
- Always have the installation and repair operations done by authorized person. The manufacturing firm may not be held responsible for and the warranty of the product becomes invalid in case of any loss that may arise from operations performed by any unauthorized persons.

- Be careful when you use alcohol in your food. Alcohol evaporates at high temperature and causes fire by bursting into flame when in contact with hot surfaces.
- Do not heat the closed tin cans and glass jars. Pressure generated inside will cause the jar to burst
- As the sides of the product will get hot during operation, do not place inflammable substances nearby.
- Do not put the baking trays, plates or aluminum foil directly on the base of the oven. Accumulated temperature may give damage to the base of the oven.
- All around the ventilation channels should be kept unobstructed.
- Product may be hot during use. Do not touch the hot parts, inside of the oven and heating components, etc.
- When placing food inside and taking it out of hot oven, always use heat-resistant oven gloves.
- Do not use the product when front glass door is removed or broken.
- When the oven operates, its rear surface may also get hot. Power connections should not come into contact with the rear surface; otherwise, connections may be damaged.
- Do not compress the connection cables to the door of the oven and do not pass them over hot services. Melting of the cable may cause short circuit and this cause fire.
- Make sure the product is switched off after each use.
- The product and accessible parts of the product are hot when operating.
- Do not touch the product when operating
- Do not use sharp and piercing materials to clean the inside and glass of the product; such materials may give damage to your product.
- As hot oil may cause fire, always be careful and attend the product when it operates.
- Do not attempt to extinguish any fire by use of water; immediately disconnect power of the product and extinguish the burning part by help of a wet blanket.
- Do not keep any flammable or combustible substance in the product.
- Do not use steam cleaner.
- Do not use aggressive cleaning materials or sharp metal scrapers to clean the oven door (door) that may destroy the surface and cause

break of the glass.

- CAUTION: Prior to replacement of the oven lamp, disconnect the power and allow it to cool down to eliminate risk of electric shock.
- 1st shelf of the oven is the lowest shelf.
- Do not use the product or nylon, flammable and heat-sensitive materials.
- The cooking pots to be placed on the burners should match the sizes on page 20.



Safety for children

During and after use of the product, the exposed parts of the product will be hot before they cool down; keep the children away.

- CAUTION: The accessible parts may be hot during use of the grill. Little children should be kept away from the product.
- Children below 8 years are forbidden to touch the product unless they are attended by an adult person.
- This product may be used by children above 8 years old and/or physically, sensually or mentally impaired people provided they are informed about risks of the product and safe use of it is shown to them.
- Children should not play with the appliance. Cleaning and maintenance of the equipment may not be performed by the children unattended.
- Packaging materials may be dangerous for the children. Keep the packaging materials at a place not accessible by the children or sort them out and dispose in accordance with the instructions on waste.



When the door is open, do not put any heavy object on it or do not allow the children to sit on the door. Ensure the chains on either side of the appliance are firmly anchored to the wall - refer to "Wall Fixing" Section.

Safety or power related operations

- All operations to be performed on the electric equipment and systems should be performed by competent and authorized persons.
- This product is not suitable for use by remote control.
- In case of any damage, switch off the product and disconnect the power. For this purpose, switch off the main switch of your home.
- Make sure the fuse current complies with the product current

Intended use

This product is designed for domestic use. You should not allow commercial use of it. "CAUTION: This product should be used for cooking purpose only. It should not be used for any other purpose such as heating the room."

This product should not be used for heating plate under the grill or hanging towel or clothing for drying or heating purpose.

The manufacturer does not assume any responsibility for any loss that may arise due to improper use or transportation of the product. The oven section may be used for defrosting, baking, roasting and grilling the food.

Service life of the product you purchase is 10 years. This is the period during which the manufacturer should make available the required replacement parts for operation of the product as specified.

3) Installation

Prior to use of the product



Make sure the power and/or gas installation is proper in accordance with AS/NZS 5601 and the local authority - gas and electrical. If not, call a competent electrician and installer and make the required arrangements.



Preparation of the installation place of the product and electric and/or gas installation is performed by the customer.



Requirements specified in the related local standards with respect to power and/or gas should be observed for set-up of the product.



Control the product before installation for any damage. If the product is damaged, do not have it set up. Any damaged products would create risk for your safety.



Any work on the gas equipment and systems should be performed by authorized and competent persons.



The products have no system for discharge of the gases released as a result of combustion. The product should be installed and connected according to AS/NZS 5601.1 and the applicable installation regulations. Especially take care of requirements for ventilation.



Air required for combustion is taken from the room air and the released gases are directly given into the room.



A well-ventilated room is essential for safe operation of your product. If there is no door or door for ventilation of the room, additional ventilation should be installed.



Kitchen footprint should be more than 8m².

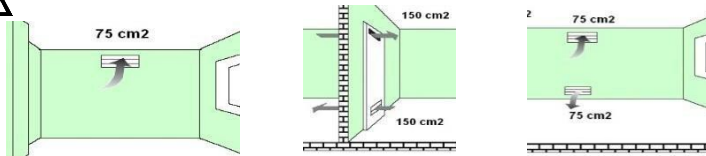
Kitchen volume should be greater than 20m³.



Chimney outlet should be at height of 1.80 meters from the floor and open to the atmosphere in a diameter of 150mm.



Refer to AS/NZS 5601.1 for minimum ventilation requirements.



Installation and connections



Property damage!

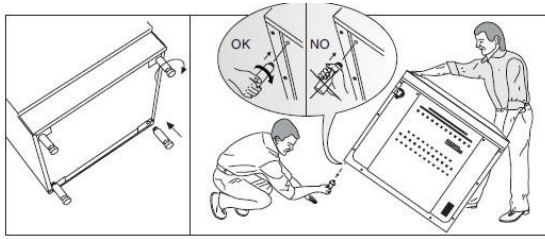
Do not use the door and/or handle to move or handle the appliance.

Mounting of the legs



The legs of the product is not assembled during the installation of the product. The legs of the products are packed in the bag located inside the oven.

Mount the legs of your product and adjust it to the kitchen counter.



Power connection



The product must be used with an earthed line!

The manufacturing firm will not be responsible for any damages that may occur if it is used without earthed line.



Any risk of electric shock, short circuit or fire due to installation made by unprofessional persons! Connection of the product to the mains may be performed only by an authorized and competent person and the warranty of the product starts only upon correct installation

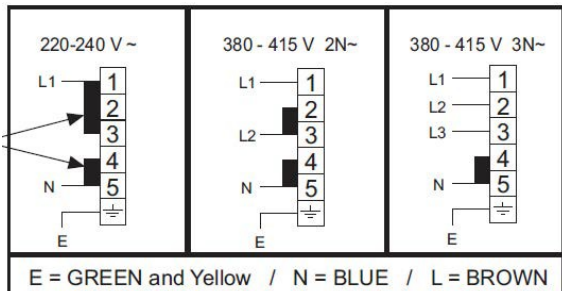
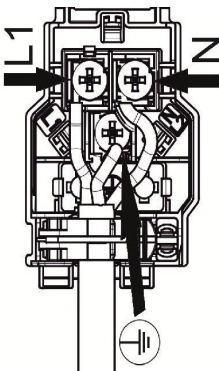


Risk of electric shock, short circuit or fire caused by use of damaged power cable! The power cable should not be crushed, twisted or compressed or should not contact with hot parts of the product. If the power cable is damaged, it should be replaced by a competent electrician

- Mains supply data should be same with the data given on the nameplate of the unit. Nameplate of the product is on the rear.
- Connection cable of the product should comply with the technical specifications and power consumption.



Risk of electric shock! Prior to starting any work on the power installation, please disconnect the product electrically



Gas connection



Any work on the gas equipment and systems should be performed by the authorized and competent persons in accordance with the installation instructions, AS/NZS 5601 and the local authority – gas and electricity

Prior to installation, check that the local supply conditions (gas type and gas pressure) are compliant with the product settings

Ensure the gas hose and gas isolation valve you use for installation must be certified to AS/NZS 1869 Class B or D, and AS 4617. Attach the gas supply hose at the hose end being the oven and tighten by means of clips and screw (Figure 6). Make sure it is tightened.

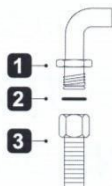
Gas hose must be no longer than 1200mm.

Do not use an adjustable pressure reducing valve.



Gas supply hose should not contact the hot section behind the oven.

NG (natural gas) connection



- 1- G1/2 Nipple (union)
- 2- Silicone gasket
- 3- G1/2 NG hose

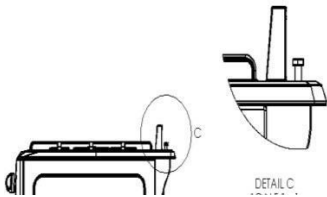
Your equipment is set for natural gas, you must have it connected by a licenced installer. Natural gas connection of your equipment is 1/2" located 600mm above the ground on each side. Ensure the unused inlet is capped off and leak-tight.

Following installation, the installer must test/ensure the operation of the gas burners are satisfactory at all settings.

If you desire to convert your equipment from LPG to natural gas or from natural gas to LPG, please contact the arisit@arisit.com for gas conversion settings.

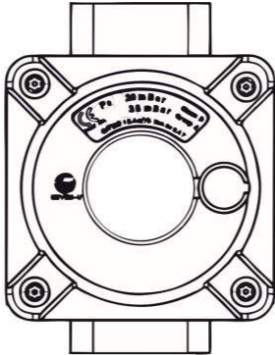
Upper tray skirt (Optional)

For some versions, we use "Splash Back" located in the Lower Drawer as packed; how to mount this Panel is described below step by step:



Untighten the screws (10) at the right and left sides on the rear of the tray by help of spanner and ensure the skirt sheet into the channel in the lower part and tighten the screws again.

Regulator



This part is supplied for use with Natural Gas

Ensure this is fitted and leak-tight at the appliance inlet connection.

This device is fixed to prevent any failures arising from high gas pressure and regulate pressure at 1.0 kPa.

ULPG - NG, NG – ULPG conversions;

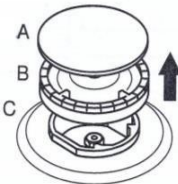


Figure 19

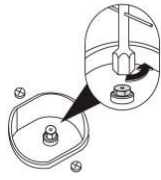


Figure 19.1



Figure 19.2

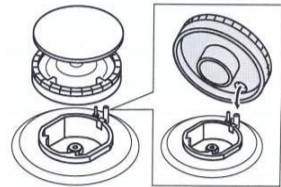


Figure 19.3



Figure 19.4

Remove the burner cover and burner as shown in the Figure 19. Remove the injector by help of 7's socket screw driver as shown in the Figure 19.1. Fix the injector (D) you want to convert as shown in the Figure 19.2 (see Table 1). Put the burner in place again as shown in the Figure 19.3. Upon completion of the conversion, then burn the burners in order and remove the switch on the control panel and adjust the low flame length by tightening or untightening the screw on the gas valve (19.4 cock) or inside the valve shaft.

Sealing control;

Open the isolation valve or natural gas valve and apply soap water with ample foam to the connection point to controls to check for gastightness.

Never test with a naked flame.

Final control

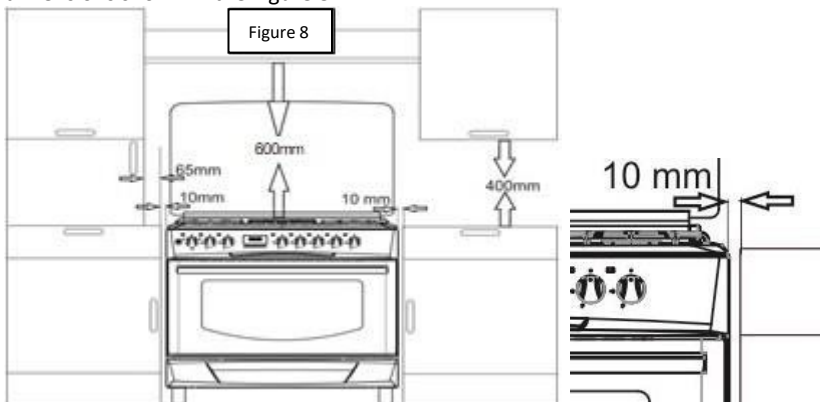
1. Plug the power cable into the socket and activate fuse of the equipment.
2. Control the functions.

Placement

Place your product after you control the required power and gas connection. When placing, make sure that the gas hose and power cable is not near the hot surface of the product.

When placing, make sure that the gas hose and power cable have not been damaged.

Set your product to the kitchen counter as a minimum according to the dimensions shown in the Figure 8.



Disposal of the product

Destruction of the product

Packaging materials are dangerous for children. Keep the packaging materials at such a place that cannot be reached by the children.

The package of the product is made of recyclable materials. Sort it out according to the instructions on waste and dispose it. Do not throw it together with normal domestic waste.

Transportation operations in future

- Keep the original package of the product and move the product in this original packaging. Observe the instructions on the box. If the original box is not available, then wrap it by blister packaging material or thick paperboard and tape it firmly.
- In order to prevent that the wire grill and tray in the oven do not give any damage to the inner side of the oven's door, place a stopper on the inner side of the oven's door so that it is in alignment with these trays. Tape the oven's door to the side walls.
- Tape the caps and tray supports firmly in place.
- Do not use the door or handle to move or transport the product.



Do not put any object on the product. The product should be moved upright.



Control the general view of the product for any damage that may occur during transportation.

Disposal of old product



Dispose of the old product so that it does not give any damage to the environment. This product has a symbol (WEEE) on this product, indicating that the electric and electronic equipment waste should be collected separately. In other words, it means that in order to recycle or disassemble this equipment to minimize any effect of it on the environment, the EU Directive 2002/96/EC should be observed. For further information, contact with the concerned local and regional authorities.

Electronic products not subject to any controlled waste collection process constitute potential risk both for the environment and human health as they contain harmful substances.

You may refer to your authorized dealer or waste collection center of your municipality for due disposal of the product.

Always cut the power plug and break the door lock, if any, so that the children may not be exposed to any danger.

4) Initial Preparation

Things required to be done for energy saving

The following information would help you use the product ecologically and for energy saving:

- Use containers, dark in color or enamel coated for better heat transmission in the oven.
- When cooking the food, preheat the oven if it is required to be done as per the recipe or the table given in the operating manual.
- Do not open the oven door frequently when cooking.
- Try to cook more than one food in the oven simultaneously. You may do that by putting two cooking pots on the wire shelf.
- Cook more than one meal consecutively. So the oven will not lose its heat.
- Switch the oven off several minutes before expiration of the cooking time. In such case, do not open the oven door.
- Defrost the frozen food before cooking.

First use

First cleaning



Some detergents or cleaning agents may give damage to the surface.

1. Take off all packaging materials.
2. Wipe surface of the product by a damp cloth or sponge and wipe it dry by a cloth.

First heating

Heat the product about 30 minutes and then switch it off. Thus any waste and layers possibly left in the oven during production are cleaned by elimination through incineration.



Hot surfaces may cause to burns! Do not touch hot surfaces of the unit. Keep the children away from the product and use oven gloves!

Electric oven

1. Take out all oven trays and wire grill from the oven.
2. Close the oven door.
3. Select the static position.
4. Select the highest temperature; see *Use of the electric oven*.
5. Operate about 30 minutes.
6. Switch off the oven; see *Use of the electric oven*.



Smell and smoke occurs during the first heating. Ensure well-ventilation.

5) Use of the Oven

General information about cooking, frying and grilling in the oven



Risk of burn caused by hot steam. Be careful when opening the oven door as you may be subject to hot steam

Hints on cooking in the oven

- Use appropriate metal plates with non-sticking coating or aluminum containers or heat-resistant silicone moulds.
- Use the space on the shelf in an optimum way.
- Place the cooking mould at the centre of the shelf.
- Select the correct shelf position prior to operating the oven or grill. Do not change the shelf position when the oven is hot.
- Hold the oven door firmly.

Hints on roasting

- When cooking whole chicken, turkey and large part of meat, the cooking performance will be improved if you marinate them by use of lemon juice and black pepper.
- Cooking of the bone-in-meats would last 15-30 minutes more than those without bones.
- Calculate the cooking time as about 4-5 minutes per centimeter of the meat thickness.
- After expiration of the cooking time, keep the meat in the furnace for 10 minutes. Meat juice is better distributed on the fried meat and when the meat is cut, it does not come out.
- Fish should be put on the medium or lower shelf on a flame-resistant plate

Hints on grill

When you grill red meat, fish and fowl, they turn to brown quickly, forming a nice peel and do not get dry. Noisette, shish meat and sausage/bologna and juicy vegetables (e.g. tomato, onion) are especially suitable for grill.

- Distribute the parts to be grilled on the wire grill or on the tray with wire grill in such a way that they do not go beyond the sizes of the heater.
- Slide the grill wire or oven tray in the oven at the level you desire.
- If you put some water in the oven tray, then you may clean it more easily.

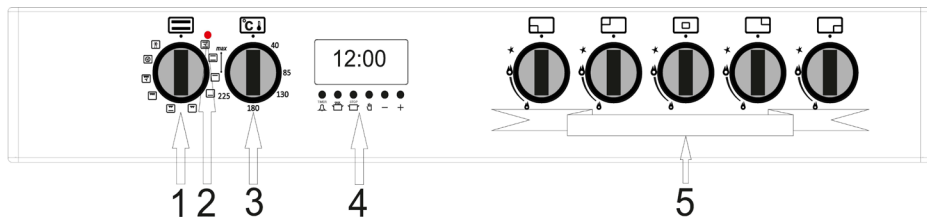


Fire risk arising from the food not suitable for grill

Only grill the food suitable for intensive grill flame.

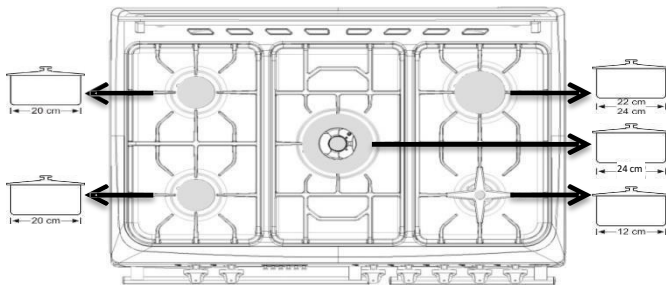
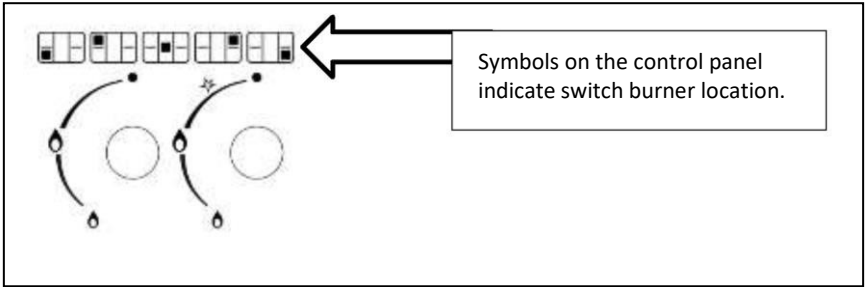
Do not position the food much to the rear of the grill. Here is the hottest space and the oily food may burst into flame.

Selection of temperature and operation mode



- 1 Function switch
- 2 Signal lamp
- 3 Thermostat switch
- 4 Digital timer
- 5 Gas valve

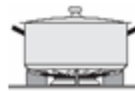
Use of the gas range



Gas flow is cut off

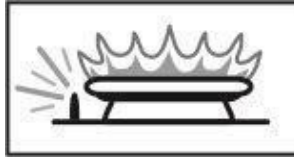
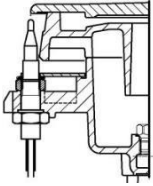
High flame

Low flame



Size of the flat-bottomed pan should match the size of the burner flame and recommended sizes in the diagram above. Adjust the gas flame in such a way that it will not protrude from the container base. Put the container on the pot carrier by centering.

Gas cut-off safety assembly



All burner flames are supervised by a thermocouple, which cuts off gas flow in case the flame goes out.

- 1: Push the Gas Range valve in and turn anticlockwise to high flame position.
- 2: As you push the valve in there should be a spark next to each burner.
- 3: After ignition, push and hold the valve in for 3-5 seconds for activation of the safety mechanism.
- 4: If no ignition occurs after pushing and releasing the valve, repeat the same action by pushing and holding the valve for 15 seconds.
- 5: Set to the desired flame position.
- 6: When the cooking completes, turn the valve clockwise to the upper point to switch off the burner in use.

Injector size and gas consumption table				
Fittings	Appliance with 5 SABAF hotplate burners			
Gas type	ULPG Injector size	NG Injector size	Gas consumption (ULPG)	Gas consumption (NG)
Wok burner (Sabaf)	1.00 mm	1.80 mm	13.3 * 1 MJ/h	13.3 * 1 MJ/h
Large burner (Sabaf)	0.92 mm	1.55 mm	10.8 * 1 MJ/h	11.2 * 1 MJ/h
Medium burner (Sabaf)	0.65 mm	1.20 mm	5.5 * 2 MJ/h	6.9* 2 MJ/h
Small burner (Sabaf)	0.50 mm	0.95 mm	3.24 * 1 MJ/h	4.53 * 1 MJ/h
Fittings	Appliance with 1 SABAF wok burner and 4 RM burners			
Gas type	ULPG Injector size	NG Injector size	Gas consumption (ULPG)	Gas consumption (NG)
Wok burner (Sabaf)	1.00 mm	1.80 mm	13.3 * 1 MJ/h	13.3 * 1 MJ/h
Large burner (RM)	0.92 mm	1.55 mm	10.8 * 1 MJ/h	11.2 * 1 MJ/h
Medium burner (RM)	0.65 mm	1.20 mm	5.5 * 2 MJ/h	6.9* 2 MJ/h
Small burner (RM)	0.50 mm	0.95 mm	3.24 * 1 MJ/h	4.53 * 1 MJ/h

5) Use of the electric oven

Operation of the electronic oven is selected by use of the function switch. Temperature is set by the temperature switch. All oven functions are switched off by bringing the respective switch to the off (upper) position.

1. Set the oven timer to the cooking time; see Use of the oven timer.
2. Bring the temperature switch to the desired operating mode.
3. Bring the function switch to the desired operating mode.

<< The oven heats up to the set temperature and maintains it. Temperature light is on during the heating process>>

Switching the electric oven off

In case the timer is set to a certain time, the timer will stop automatically; see *Use of the oven timer*.

Bring the function switch and temperature switch to the off (upper) position.

Operation modes

Order of the operating modes shown here may vary depending on the arrangement with your product.

Upper and lower heating



Upper and lower heating is on. The food is heated from below and above at the same time. For example, it is suitable for cakes, pies or cakes in the cooking moulds and casserole. Do the cooking with single tray.

Upper Heating



Only the upper heating is on. For example, it is suitable for cakes with bright surface and food you desire to be brown on the surface.

Lower Heating



Only the lower heating is on. For example, it is proper for pizza and the food you desire to be brown underside.

Lower + upper + turbo fan



Upper + lower and turbo motor heating is on. The food ensures more homogenous heating thanks to turbo motor. It is, for example, suitable for cakes, pies or cakes in the cooking moulds and casserole. Do the cooking with single trays.

Grill



Grill (under the oven ceiling) operates. It is suitable for grill meat.

- For grilling, place the food portions on the shelf position under the grill heater.
- Bring the temperature to the maximum setting.
- Turn the food over at about half of the grill time.

Grill and Lower Heating



Grill (under the oven ceiling) and lower heating operates. It is suitable for grill meat.

Heavy Grill



Grill operates (under the oven ceiling). It is suitable to grill meat.

- For grilling, put the food portions on the correct shelf position under the grill heater.
- Bring the temperature to the maximum value.
- Turn over the food at half of the grilling time.

Turbo motor



It is used for defrosting thanks to its turbo motor.

Turbo resistor + turbo fan



Turbo resistor and turbo motor heating is on. Foods are heated more homogenously thanks to the turbo motor. For example, it is suitable for cakes, yoghurt, pies or cakes in the cooking moulds and casserole. Do the cooking by using a single tray.

Heavy grill + turbo fan



Heavy grill (upper and grill resistor) turbo motor heating is on. Turbo motor guarantees more homogenous heating for the food. For example, it is suitable for casseroles. Do the cooking with a single tray.


Use of the oven timer



OT-3000-VFD-OD is an electronic timing module for making the food in the oven ready for service when you desire. To this end, simply set the time for cooking the food and the time you desire it to be ready for service.

Furthermore, it may also be used as alarm timer independently of the oven, programmable by minute.

SETTING TIME

Setting timer may only be made when there is no current cooking program (the display shows the clock and hand icon). Press the button , the colon between the hour and minute starts to flash; you may set the time forward by $+$ and backward by $-$. When you press these keys on, the time will advance in a fast way.




- 1) Switch to the hour setting mode.
- 2) Set the hour by use of $+$ or $-$ keys.
- 3) The display will become fixed after 5 seconds.

SETTING ALARM

By this function, you may make the alarm ring at the end of the time you have set.




- 1) Select the alarm time setting mode.
- 2) Enter the time by using $+$ or $-$ keys (e.g.: 5 minutes)
- 3) After several seconds, the display comes back to show the time.

Note: How long remained to ring the alarm can be viewed on the display by pressing the key .

TO SILENCE THE RINGING ALARM



- | | |
|--|--|
| 1) When the alarm time is set, the alarm starts to ring. | 2) You may silence the alarm by pressing the key  . |
|--|--|

AUTOMATIC COOKING PROGRAM

If you will start to immediately cook the food you put into the oven, you simply enter the cooking time.

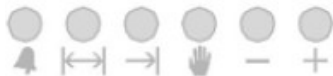
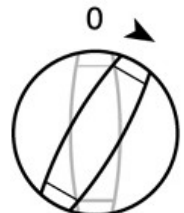
Example: We put the food we desire to cook in the oven and want it to cook it for 2 hours and 15 minutes.



- | | | |
|---------------------------|--|---|
| 1) The time is now 18:30. | 2) Enter the cooking duration in the setting mode. | 3) Enter the duration by using the keys + or -. |
|---------------------------|--|---|



The oven timer is set to cook the food for 2 hours and 15 minutes starting from this moment. Please remember to bring other control switches on the oven to the proper positions according to the cooking




function and temperature you desire.

4) After several seconds, the display will start to show the current time, indicating that the food is cooked.


Note: The oven will remain disabled until you reset the oven timer.

In the example given above, the cooking time was entered and the cooking completion time calculated automatically was changed by us in the second phase. If desired, it is also possible to enter the cooking completion time; in such case, the cooking time will be calculated automatically and, if required, it will be changed in the second phase.


IN CASE OF POWER FAILURE

In case the mains power is off, your oven will remain disabled for safety. This situation is shown by the hand icon flashing on the display. In this position, even if there is currently a cooking program, it will be deleted. The time shown on the display is also not correct and required to be adjusted. First press the key  to enable the oven and then you may set the time later (see time setting).

Note: If you do not intend to operate the oven, remember to bring the switch on the oven to the 'off' position.


THE FLASHING 'HAND ICON' INDICATES THAT THE OVEN IS DISABLED AND YOU SHOULD PRESS THE KEY  TO SWITCH TO THE NORMAL POSITION.

SETTING ALARM VOLUME

- 1) Reset the oven timer by pressing the key .
- 2) You may hear the set volume by keeping the (-) key pressed. Release the key (-) and press it hold it again to listen to and select the volume. (3 levels)
- 3) Now the alarm will ring at the volume you listened to last.

Note: The default alarm volume is at the highest level. When the mains power is off, if the alarm volume was changed, it will come back to the default setting.

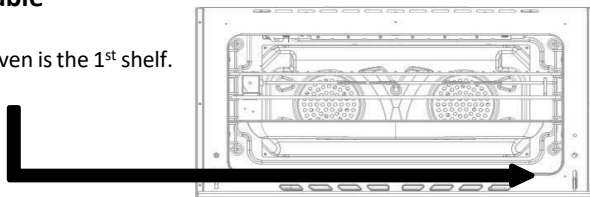
SCREEN BRIGHTNESS SETTING

- 1) Reset the oven timer by pressing the key .
- 2) Press the key (+). Pressing and releasing the key (+) will enable you to view the screen brightness level (3 levels)
- 3) Now the screen will be at the brightness level you left last.

Note: The default screen brightness is at the brightest level. When the mains power is off, if the screen brightness level was changed, it will come back to the default setting.

Cooking duration table

The lowest shelf of the oven is the 1st shelf.



1. The indicated values are determined at the laboratory. The values may vary from according to your taste.
2. Switch off the function switch and oven by use of the temperature switch.

Food	Cooking container	Shelf position	Temperature (°C)	Cooking duration (m) (around)
Cake in tray	Oven tray	3	170...180	25...35
Cake in mold	Cake mold 18...22 cm	1...2	170...180	30...40
Cooky	Oven tray	3	170...190	25...35
Crisp Millefeuille	Oven tray	3	180...190	25...35
Donut	Oven tray	3	170...180	25...35
Pie	Oven tray	3	200	40...50
Phyllo dough	Roasting tray	5	200	35...45
Pastry	Oven tray	3	180...190	40...45
Dough pastry	Oven tray	3	180...190	40...50
Pizza	Oven tray	1...2	200...220	15...20
Steak	Oven tray	1...2	15m. max. »	100...110
Lamb leg	Oven tray	1...2		90...100
Roasted chicken	Oven tray	4		60...70
Turkey part	Oven tray	1	25m.220 »	180...240
Fish	Oven tray	1...2	200	15...25

Bring to 150°C after minutes maximum».

Grilling by the electric grill

Food	Shelf position	Grill time (approximately)
Fish	4	30...40 minute*
Chicken in part	4	40...50 minute*
Lamb chops	4	40...50 minute*
Steak	4	40...50 minute*
Veal chops	4	40...50 minute*

*depends on thickness.

6) Maintenance and cleaning

General information



If the product is cleaned regularly, the service life of the product extends and the frequently encountered problems reduce

Risk of electric shock!

Power connection of the product should be switched off prior to the cleaning to avoid of any risk of electric shock.



Hot surfaces may cause to burns!

Allow the product to cool down prior to cleaning it.

- Product should be cleaned well after each use. Thus the food remnants are easily cleaned off and when the product is used subsequently, incineration of such waste is prevented.
- It is not required to use any special cleaning agent to clean the product. Clean the product by use of washing liquid, lukewarm water and a soft cloth or sponge and dry by using a dry cloth.
- Make sure that any liquid left after the cleaning operation is completely wiped off and any food splash around during the cooking process is immediately cleaned.
- For cleaning stainless or inox surfaces and handle, do not use acid- or chlorine-containing cleaning articles. Take care to wipe in one direction by use of a soft cloth damped with soap and liquid (non-scratching) detergent.



Some detergents or cleaning agents may give damage to the surface. Do not use aggressive detergents, cleaning powders / creams or sharp objects.



Do not use steam cleaning products for cleaning purpose.

Cleaning of the control panel

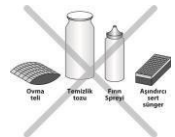
Clean the control panel and control switches by use of a damp cloth and wipe it dry by using a dry cloth.



Control panel may get damaged! Do not remove the control switch to clean the control panel.

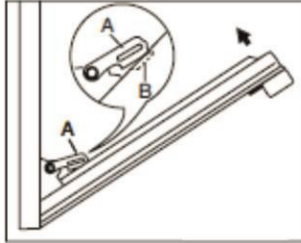
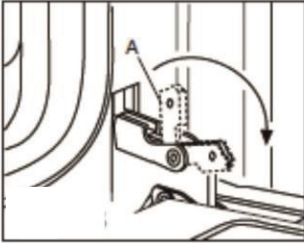
Cleaning the oven

No oven cleaner or other special cleaning agents are required to clean the oven. It is recommended to wipe the oven by use of a damp cloth when it is still lukewarm lukewarm.



Cleaning and removal of the oven door

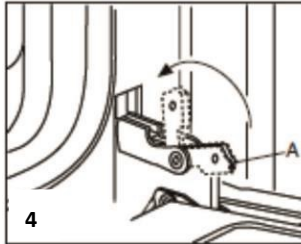
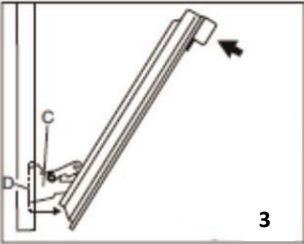
Do not use hard and aggressive cleaning agents for cleaning the oven door; these substances may scratch the surface and give damage to the window



Removal of the oven door

Turn part A shown in the figure 1 in the direction of arrow.

As shown in the Figure 2, insert the Part A into the part B.



Push forward in the direction of arrow and pull toward you the oven door as shown in the figure 3.

Replacement of the oven lamp



Hot surfaces may cause burns!

1. Open the oven door.

In order to eliminate electric shock, disconnect the power and allow it to cool down prior to removal of the oven lamp.



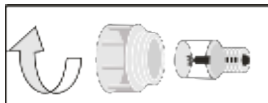
Oven lamp is a special electric lamp resistant to 300°C. For specifications of the lamp, see *Technical specifications, page 3.*



Position of the lamp may be different from the one indicated in the figure.

If your oven has a round lamp:

1. Disconnect the mains power.
2. Turn the glass door anticlockwise and remove.
3. Turn the oven lamp anticlockwise and replace with the new one.
4. Put the glass door in place again.



7) Recommended solutions for the problems

Product does not operate.

- ✓ The fuse blows or fails. Inspect the fuses in the fuse board. If it is disengaged, engage it again

Steam goes out when the oven operates

- Steam going out of the oven during operation is normal. It is not a failure

Clanging is heard when the product is getting hot and cold.

- ✓ The metal parts may make a sound due to expansion at time of heating. It is not a cause of failure

Oven is not getting warm.

- ✓ No power supply. Make sure whether power is available at home and inspect the fuses in the fuse board. If required, engage the fuses again.
- ✓ For versions equipped with timer, the timer is not set. Set the time or bring it to the manual (hand) symbol.
- ✓ The function and/or temperature switch is not set. Set the function and/or temperature switch.

Oven light does not turn on

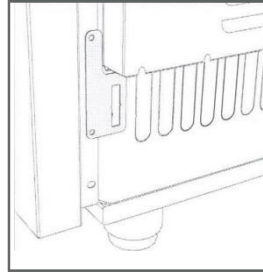
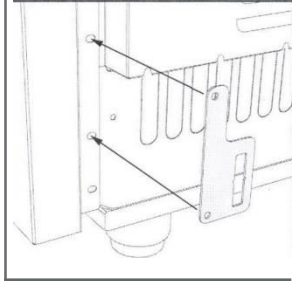
- ✓ No power. Make sure whether power is available at home and inspect the fuses in the fuse board. If required, engage the fuses again.
- ✓ Oven light is damaged. Replace the oven light.

If the problem is not eliminated although you have applied the instructions given in this section, consult to the dealer. Do not try to repair the any failed product yourself.

8) Wall Fixing

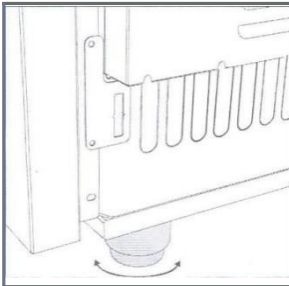
The fastening system provided must be installed to ensure the appliance is stable. If installed correctly, this system prevents the appliance tipping over.

1)



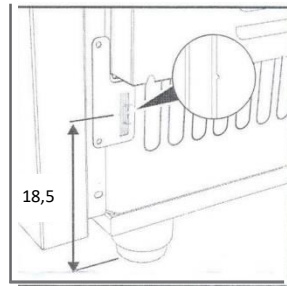
Secure the centering brackets for the wall brackets on both sides at the rear of the cooker as shown in the figure.

2)

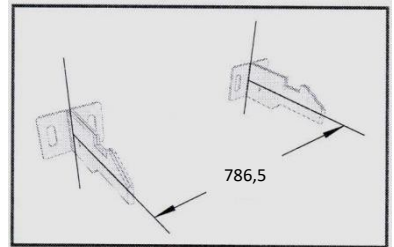
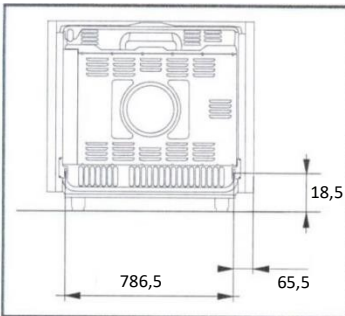


Use the adjustable feet to level the appliance at the required height.

3)

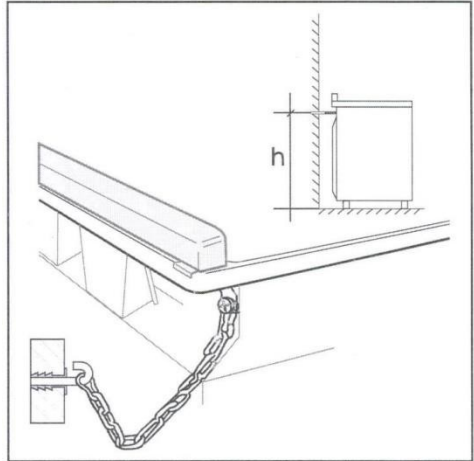
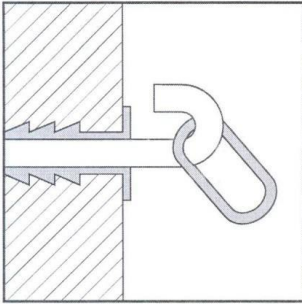


Measure the distance from the index of the opening to the floor



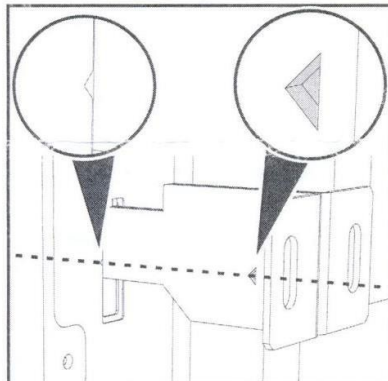
Use the same height on the wall to drill the holes for fastening the brackets. The distance between the centres of the holes is given in the diagram above.

4)



Attach the chain to the cooker and stretch it out horizontally so that the other end of the chain touches the wall. Mark the wall in the position where the hole is to be drilled. Drill the hole, insert a wall plug and attach the chain.

5)



Before tightening the brackets fully to the wall, check that the index on the brackets is at the same height as the index on the back of the appliance. Position the appliance, taking care that the brackets are correctly inserted.

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