

Dear Customer!

Congratulations on your purchase. See for yourself: our products read reliability. These ample instructions have been compiled in order to help you learn how to handle the appliance. They will show you step by step what your appliance is capable of, so please read them carefully before you attempt to use your cooker for the first time.

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Safety warnings are listed on page 92.

The first thing to do is to check if your appliance has arrived undamaged. In case you find any transport damages, please report it immediately to your local dealer, or to the regional warehouse which supplied the appliance. You will find their phone numbers on the invoice or on the delivery note.

We hope your cooker will successfully serve its purpose for many years.

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Safety precautions

- To avoid any possible hazard, the appliance may be installed by qualified personnel only.
- Any repairs by unqualified persons may result in electric shock or short circuit. In order to avoid possible injuries to your body or to the appliance, do not attempt any repairs by yourself. Such work should be carried out by qualified service personnel.
- Hot grease is highly inflammable, so pay extra attention when preparing food with grease or oil. Frying may be carried out only under constant surveillance.
- **Warning!** Never let small children in the vicinity of the cooker; they are not yet aware of danger of burns. Older children may use the appliance only under your surveillance.
- Surface of hotplates may become very hot during operation. The inside of the oven, hotplates and steam exits are also places of potential danger for children.
- **Danger of burns!** Hotplates, oven and cooking accessories may become very hot during operation. To avoid burns use kitchen clothes and gloves when handling hot parts or utensils.
- Mains lead of adjacent appliances may be damaged by hotplates or if stuck between the oven doors, and produce short circuit, therefore keep them at safe distance from the appliance.
- Never clean the oven with the high-pressure steam cleaning device, as it may provoke short circuit.
- Oven door may become very hot during operation. Therefore, some models are equipped with the third glass to reduce the surface heat of the glass, as an extra protection against burns.
- Do not keep any flammable material in the drawer under the oven (paper, wiping cloth, plastic bags, cleaning agents or

sprays, etc.), as they might cause fire. Use the drawer to keep only the oven utensils (flat baking pan, oil collector, oil filter, etc.).

- If you discover any visible cracks upon the glass ceramic surface, you may not use the hob anymore, because there is an electric shock hazard. In such cases switch all the hotplates off and unscrew the fuse or switch off the main switch to disconnect the appliance completely from the mains. Call the nearest service center.
- The appliance must be placed directly on the floor, without any supports.

Important warnings

In case the glass ceramic hob is used as a worktop it may be damaged or scratched. Never heat up the food in aluminum foil or plastic dishes, otherwise you may damage the hob or cause melting of material and fire.

Door hinges may be damaged if the open door is charged with heavy objects. Do not sit on the door and never put any heavy loads on the door in the open position.

Intended use

This appliance is intended for use in your household. Never use the appliance for any other purpose!

These instructions describe in detail all the particulars and possibilities of its use.

Push-pull Knobs

(certain models only)

In order to operate the knob, you first have to slightly press the knob, until it jumps out and then select the settings for the cooking zones, the temperature of the oven and the operating mode.

When the cooking zone or the oven is on, the ring around the corresponding knob is illuminated.

When finished cooking, turn the knob to starting position and slightly push it back.

WARNING!

Push-pull knob can be pulled out and pushed back only when in non-operating, i.e. starting position.

Illuminated displays

(certain models only)

The display above the knob is lit when a corresponding cooking zone or the oven is switched ON.

Cooling fan

(certain models only)

Before opening the lid, check if it is clean and free of any liquid residues.

The appliance is equipped with a built-in cooling fan, cooling the casing and the control panel of the appliance.

The cooling fan is put in operation by selecting any of the oven operation modes. With some models, it is still active for short time after the oven is switched off.

Cooker cover

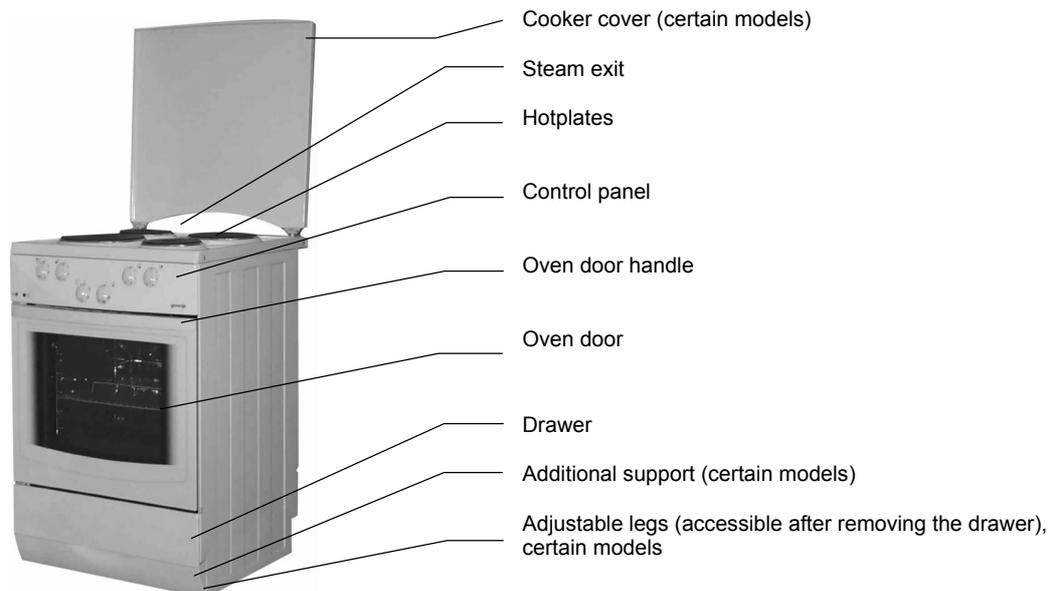
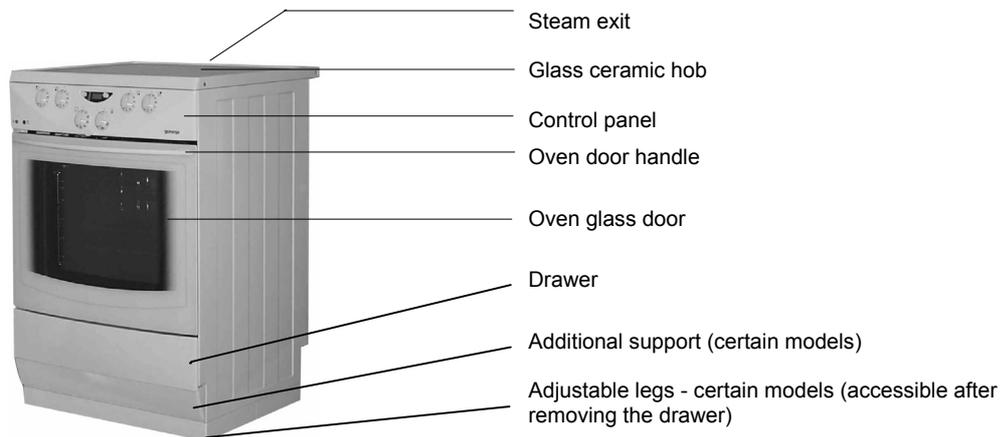
(certain models only)

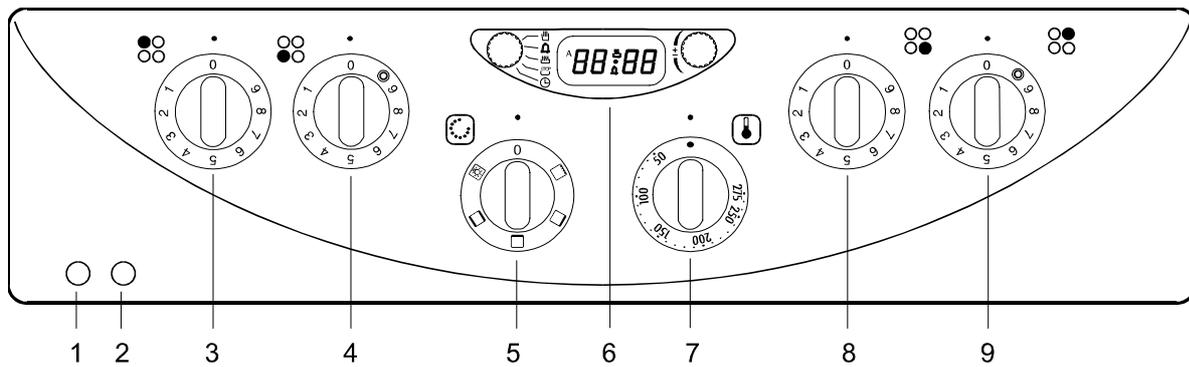
The cooker cover may be coated, or made of stainless steel or glass, and may be closed only after all the hotplates are completely cooled down.



The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Description of the appliance





- 1 Oven signal lamp (on during heating, off when the set temperature is reached).
- 2 Signal lamp, operation. Indicates the operation of oven or a hotplate.
- 3 Hotplate knob, rear left.
- 4 Hotplate knob, front left.

- 5 ON/OFF button and oven control knob.
- 6 Program timer (certain models).
- 7 Oven temperature regulation
- 8 Hotplate knob, front right.
- 9 Hotplate knob, rear right.

Prior first use

Glass ceramic hob

(certain models only)

Wipe the glass ceramic surface with moist cloth and some dishwashing detergent for manual wash. Never use any aggressive detergents, like powder detergents, rough dish sponges producing scratches, rust removers or stain removers.

Hotplates

(certain models only)

Turn the hotplates on at maximum power for 3 to 5 minutes without any dishes, in order to smoke them out. This procedure aims to reinforce the protective film upon the hotplate surface.

Oven

Take all the accessories out of the oven and clean it with warm water and your usual mild detergent. Never use aggressive cleaners as they might cause scratches! During the first heating the oven might produce a somewhat unpleasant smell of a new product. This is normal, just ventilate the place thoroughly!

Program timer

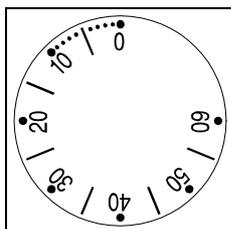
(certain models only)

Set the correct time of day as described in the separately supplied instructions for the use of program timers. Setting the time is imperative for the correct functioning of the appliance, since the operation of oven is possible only after such adjustment had been made.

Alarm timer

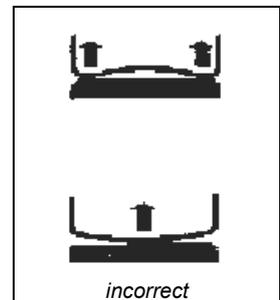
(certain models only)

Maximum setting time is 60 minutes. After the expiry of set time alarm sound is heard, lasting for about five seconds. Timer is set by turning the knob in clockwise direction, and the correct setting is obtained by turning it anti-clockwise.

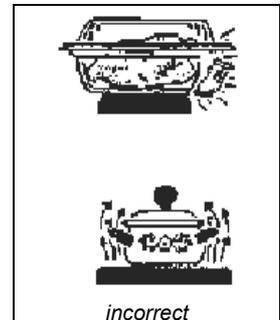


Energy saving tips

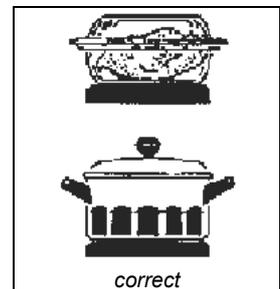
The bottom of the dish is too thin and becomes crooked in the process of heating up. The consequence is excessive consumption of energy and uneven distribution of heat.



The dish is too big or too small. Temperature resistant glass, protruding over the edge, might break. Dish with too small bottom diameter excessively consumes energy and is not economical.



Adequate size of cooking dishes. Below are some important suggestions how to use your new cooker and its accessories in order to save as much energy as possible.



Stick to the general rule:

The better the quality of the dish, the lower consumption of energy!

Tips for purchasing crockery

- Good quality dishes feature thick flat bottom. Uneven bottom of the dish causes increased consumption of energy and extended cooking time.
- When purchasing new crockery carefully check if the diameter quoted refers to the upper rim or the bottom. The latter is usually always smaller.
- Use of pressure cookers additionally saves energy, since food is prepared in a closed dish and under pressure. Furthermore, shorter cooking time preserves the vitamin contents.
- When using high radiation (bright metal surface) crockery, or thick bottom dishes for preparing food on the glass ceramic hob, the period of reaching the boiling point may be prolonged for certain time (up to 10 minutes). Consequently, if you need to boil considerable amount of liquid, it is recommended to use the dark, flat bottom pot.

Tips for effective use of crockery

- The best transfer of energy is obtained if the bottom diameter of the dish is identical to the hotplate diameter, and if the dish is placed exactly in the center of the hotplate.
- If the diameter differs, it is always better to have bigger crockery than smaller. The loss of energy is greater, and stains may be burned to the hotplate.
- Use pot lids and cover your cookware whenever possible.
- The dish size should always suit the quantity of food. Excessively big pot wastes too much energy.

- Reduce power regulation towards the end of cooking, and switch the hotplate off before cooking is complete, to be able to use the remaining heat.
- Always provide adequate quantity of water when cooking in the pressure cooker. Lack of water may cause damage to the dish and to the hotplate.
- Temperature resistant glass cookware is suitable for use with the hotplate if the bottom diameter of such dish is adequate to the diameter of the hotplate. Dish protruding over the hotplate edge may break as a consequence of created thermal tension.
- When using special cookware, always follow the manufacturer's instructions.

Tips for the use of oven

- If possible use dark, silicone coated or enamel baking pans, because of their excellent thermal conductivity.
- Preheating of oven is necessary only if recommended by the recipe or if written in the chart below.
- Heating of empty oven consumes a lot of energy. Save it by baking several pizzas or cakes consecutively, one after the another, while the oven is still warm from the previous one. Towards the end of baking, the oven may be switched off about 10 minutes before the pletion, thereby making use of the remaining.

Hotplates

Important warnings!

- Never switch on empty hotplates, without dishes, and never use hotplates for heating the ambience!
- Keep the hotplates and the cookware clean, because dirt may affect your cooking results.
- **Hot oil or grease is highly inflammable, so the preparation of food with large quantities of oil (chips) should be under constant surveillance at all times.**

Special warning for glass ceramic hob

(certain models only)

- Glass ceramic hob is tough, but not unbreakable. Should any sharp or heavy objects fall upon the surface, they may cause damage.
- If you discover any visible cracks upon the glass ceramic surface, you may not use the hob anymore, because there is an electric shock hazard. In such cases switch all the hotplates off and unscrew the fuse or switch off the main switch to disconnect the appliance completely from the mains. Call the nearest service center.
- Sand particles or rough wrought iron pot bottoms may also produce scratches upon the glass ceramic surface.
- In case the glass ceramic hob is used as a worktop it may be damaged or scratched. Never heat up the food in aluminum foil or plastic dishes, otherwise you may damage the hob or cause melting of material and fire.
- Bottom of the dish must correspond to the diameter of the hotplate.
- Red hotplate may sometimes glow over the marked rim, depending upon the observing angle.

Special warning for hotplates

(certain models only)

- Never place wet dishes or steaming lids upon the hotplate. Humidity may damage hotplates.
- Never cool down hot dishes upon idle hotplates, because condensation below the dish may cause corrosion of the hotplate.

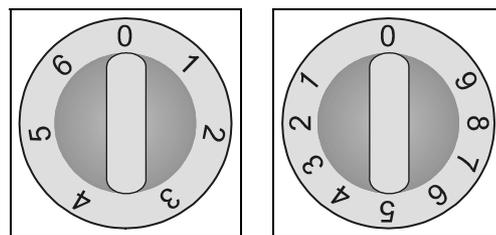
Operation of hotplates

Hotplates are controlled by knobs, located at the control panel. Symbols adjacent to the knobs indicate their location. Heating power is regulated in steps. It is recommended to switch the hotplate off 3-5 minutes before the completion of cooking, and use the remaining accumulated heat. Following are the recommended power regulations.

Express hotplate (certain models only)

is more powerful than the regular one, which means that it heats up much quicker.

It is marked by the red dot in the middle, which may disappear with time due to repeated cleaning.



Step		Suitable for
E	S	
0	0	hotplate off, use of remaining heat
1-2	1	maintaining temperature, slow cooking, small quantities of food (min. power)
3	2	slow cooking
4-5	3	slow cooking of large quantities, slow fryanig of large big chunks
6	4	frying, preparing soup basis
7-8	5	frying
9	6	boiling, browning, frying (maximum power)

Hotplates

Controlling the operation of a three ring hotplate

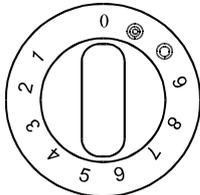
Three ring hotplate offers the possibility to adapt the heating surface to the size and the shape of the cooking dish. The hotplate is switched on/off by the relevant control knob.

- Central ring is switched on by turning the knob to the position of the double ring symbol . Then select the desired heating power.
- The largest, third ring is switched on by turning the relevant hotplate knob all the way (see symbol ; a click is heard). Then select the desired heating power.
- All hotplate rings are switched off by turning the knob into the "0" position (OFF).

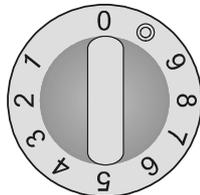
Controlling double circle hotplate and roasting pan hotplate

The surface size of both hotplates is designed to suit different types and sizes of dishes. The hotplate is switched on and off with the relevant knob on the control panel.

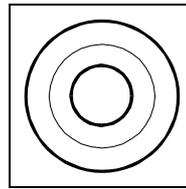
- Larger hotplate is activated by turning the button to the extreme position (see the symbol ; a click is heard), and then setting the desired power stage.
- All hotplates are switched off by turning the button to the position "0" (OFF).



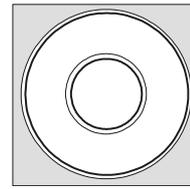
Hotplate with extended rings button



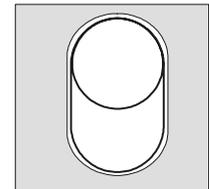
Hotplate with extended ring button



Three ring hotplate



Two ring hotplate



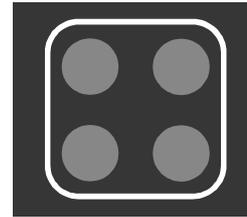
Roast pan hotplate

Hi-Light hotplates

These hotplates differ from the regular ones by their extremely fast heating, so that the cooking process is accelerated.

Remaining heat indicators

Each hotplate is equipped with the signal lamp which is lit up when the hotplate reaches certain temperature and becomes hot. Once it is cooled down again, the signal lamp goes off. The indicator will lit up also if a hot dish is placed upon any of the hotplates.



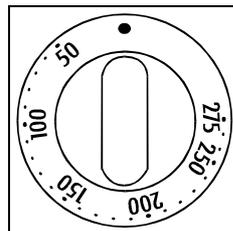
Oven

Important warnings!

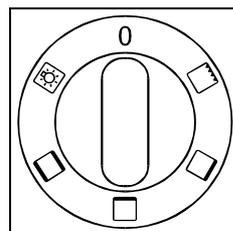
- Never put aluminum foil to the bottom of the oven, and do not place any crockery upon it. The oven enamel may be damaged by the excessive heat.
- Fruit juice, dripping from the baking pan, may produce stains upon the enamel, which are very hard to remove.

Operation

Oven is controlled by the function knob and the temperature selection knob.



Temperature selection knob



Function knob

Modes of operation

Oven may be used in the following modes.



Oven illumination

Some models have installed two lamps for oven lighting; one at the top of rear wall and the second one at the middle of right-handed side wall.

Oven illumination may be switched on independently, without any other function.

This may come handy during the cleaning, or when switched off and using the remaining oven heat.

During all other oven functions the illumination is automatically switched on with the selection of a particular function.

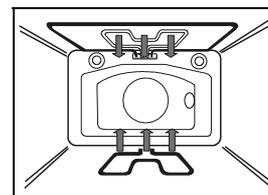
Some models have installed two lamps for oven lighting; one at the top of rear wall and the second one at the middle of right-handed side wall.



Applying upper and lower heater

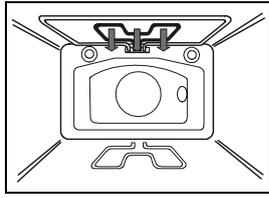
Heaters from the upper and the lower side uniformly heat the exposed food.

Baking and roasting is possible only at single level.



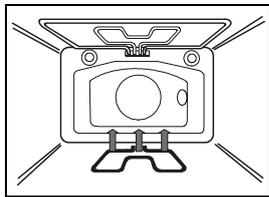
Grill

Heat comes directly from the infrared heater, located at the oven ceiling. It is especially suitable for preparing steaks, sausages, T-bones, pork chops, etc.



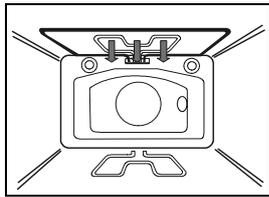
Applying lower heater/ Aqua clean

Heat is applied only by the bottom side of the oven. Use this option for browning the bottom side of the food (baking heavy, moist pastry with fruit dressing). The temperature selection button in such cases may be selected as required. Lower heater - Aqua clean may also be used for the cleaning of oven. You will find details in the section Cleaning and maintenance.



Applying upper heater

Heat comes only from the upper part of the oven. Use it for browning the upper side of your roast or cake.

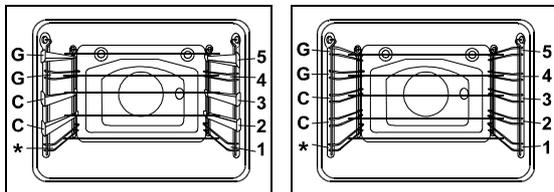


Oven guide levels

Baking pans and accessories (oven grid, grease receptacle, baking tray, etc.) may be inserted into the oven in 5 guiding levels.

Appropriate levels are indicated in the tables that follow. Always count levels from the bottom upwards!

Guides may be of three types, depending on the model. Telescopic guides are inserted in the 2nd, 3rd and 5th level. In case of wire guides, the grid and the baking pans must always be inserted in the guide slides.



Oven accessories

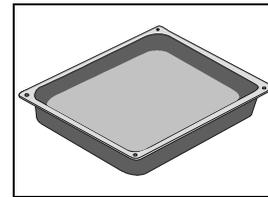
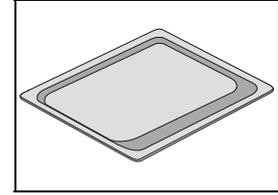
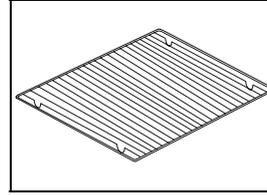
(differ according to different models)

Oven grid shelf for placing pans and trays, or for food to be prepared using the grill.

Flat biscuit tray for baking cake and biscuits.

Dripping grease receptacle

(deep tray) for moist cake, for roasting or for intercepting dripping oil/grease.



Telescopic slide guides

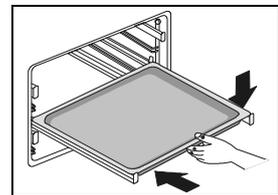
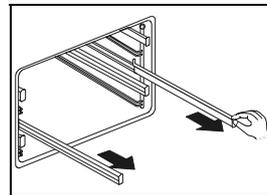
(certain models only)

Note! Telescopic slide guides and other oven accessories might get very hot! Use kitchen gloves or other suitable protection!

Telescopic slide guides are located inside the oven to the right and to the left in three different levels.

- To insert the grid, baking or roasting pan, first slide out the telescopic guides for one particular level.
- Place the tray or pan on the guides and push them back completely into the oven.

Close the oven door only after you have pushed the telescopic guides into the oven.



Baking pastry

Most appropriate position for baking is the application of both upper and lower heater.

Warnings

- When baking pastry, strictly follow the instructions regarding the selection of guide level, temperature and baking time, and do not rely on any previous experience, because information indicated in the baking tables have been determined and tested specially for this particular type of oven.
- In case you may not find any particular type of cake in the tables, use the information available for the next most similar type of cake.

Baking with upper and lower heater

- Use only a single guide level.
- This baking position is especially suitable for baking dry pastry, bread and teacakes. Use dark baking pans. Light pans reflect heat and pastry is not adequately browned.
- Always place baking pans on the grid rack. Remove the grid only if baking in the flat biscuit tray, supplied with the appliance.
- Preheating shortens the baking time. Do not put the cake in the oven until proper temperature is obtained, and until the red signal lamp goes off for the first time.

Baking tips**Is pastry baked?**

Pierce the cake with a wooden peg at the thickest part. If the dough does not stick to it, the cake is baked. You may switch off the oven and use the remaining heat.

Pastry has fallen

Check the recipe. Use less fluids next time. Follow the mixing times, especially when using powered kitchen mixers.

Pastry is too light below

Use dark baking pan next time, or place the pan one level lower, or switch on the lower heater a while before the completion.

Cheese cake is undercooked

Next time reduce the baking temperature and extend the baking time.

Warnings regarding the baking tables:

- The tables indicate the temperature range. Always select lower temperature first. You may always increase the temperature in case pastry needs more baking.
- **Baking times** are indicative only. They may vary in dependence of individual characteristics.
- The asterisk indicates that the oven requires preheating.

Pastry Baking Table

Type of pastry	Guide level (from down upwards)	Temp. (°C) 	Baking time (in min.)
Sweet pastry			
Raisin cake	2	160-170	55-70
Ring cake	2	160-170	60-70
Tree cake (tart form)	2	160-170	45-60
Cheese cake (tart form)	2	170-180	60-80
Fruit cake	2	180-190	50-70
Fruit cake with icing	2	170-180	60-70
Sponge cake*	2	170-180	30-40
Flake cake	3	180-190	25-35
Fruit cake, mix dough	3	170-180	50-70
Cherrycake	3	180-200	30-50
Jelly roll*	3	180-190	15-25
Fruit flan	3	160-170	25-35
Plait bun	2	180-200	35-50
Cristmass cake	2	170-180	45-70
Apple pie	2	180-200	40-60
Puff paste	2	170-180	40-60
Salted pastry			
Bacon roll	2	180-190	45-60
Pizza*	2	210-230	30-45
Bread	2	190-210	50-60
Rolls*	2	200-220	30-40
Cookies			
Caraway roll	3	170-180	15-25
Biscuits	3	170-180	20-30
Danish pastry	3	180-200	20-35
Flaky pastry	3	190-200	20-30
Cream puff	3	180-200	25-45
Deep frozen pastry			
Apple pie, cheese pie	2	180-200	50-70
Cheese cake	2	180-190	65-85
Pizza	2	200-220	20-30
Chips for oven*	2	200-220	20-35
Potato fries for oven	2	200-220	20-35

Roasting

Best results are obtained with the engagement of both upper and lower.

Tips regarding roasting pans

- Use light enamel pans, temperature resistant glass pans, clay dishes or wrought iron dishes.
- Stainless steel dishes are not recommendable because they excessively reflect heat.
- Cover your roast or wrap it in foil. It will preserve its juice and the oven will remain cleaner.
- If you leave the pan uncovered, the roast will be cooked sooner. Roast large chunks of meat directly on the grid, with intercepting pan underneath.

Attention when roasting!

Roasting tables indicate suggested temperatures, guide level and roasting times. Roasting time largely depends upon the type of meat, its size and quality, so you may expect some variations.

- Roasting of large chunks of meat may produce excessive steaming and dew formation at the oven door. This is quite normal, and does not affect the operation of the oven. However, after the completion of roasting wipe the oven door and the glass thoroughly.
- Roasting of red meat, poultry and fish is rational if the roast exceeds one kilogram in size.
- Add as much liquid as necessary to prevent burning of juice, dripping from meat. Roast must be surveyed at all times, and liquid added if necessary.
- At approximately the middle of the indicated time turn the roast round, especially if you use the deep roast dish.
- When roasting on the grill grid, place the grid in the deep roasting pan and insert both into the sliding guide. The bottom pan will intercept dripping fat.
- Never leave roast to cool in the oven, as it might produce dew and corrosion of the oven.

Roasting Table

Type of meat	Weight (in grams)	Guide level (from bottom up)	Temp. (°C)	Roasting time (in min.)
Beef				
Beef loin	1000	2	200 -220	100-120
Beef loin	1500	2	200-220	120-150
Roastbeef, rare	1000	2	220-230	30-40
Roastbeef, well done	1000	2	220-230	40-50
Pork				
Pork roast with skin	1500	2	180-190	140-160
Flank	1500	2	190-200	120-150
Flank	2000	2	180-200	150-180
Pork loin	1500	2	200-220	120-140
Meat roll	1500	2	200-220	120-140
Pork cutlet	1500	2	180-200	100-120
Minced meat roast	1500	2	210-220	60-70
Veal				
Veal roll	1500	2	180-200	90-120
Veal knuckle	1700	2	180-200	120-130
Lamb				
Lamb prime ribs	1500	2	190-200	100-120
Mutton bladebone	1500	2	190-200	120-130
Venison				
Hare ribs	1500	2	190-210	100-120
Hare bladebone	1500	2	190-210	100-120
Boar ham	1500	2	190-210	100-120
Poultry				
Chicken, entire	1200	2	200-210	60-70
Hen	1500	2	200-210	70-90
Duck	1700	2	180-200	120-150
Goose	4000	2	160-170	180-200
Turkey	5000	2	150-160	180-240
Fish				
Fish, entire	1000	2	200-210	50-60
Fish soufflé	1500	2	180-200	50-70

Grilling and browning (barbecue)

- Take extra precautions when grilling. Intensive heat from infrared heater makes the oven and the accessories extremely hot. Use protective gloves and barbecue accessories!
- Perforated roast may produce spurting of hot grease (sausages). Use long grill tongs to prevent skin burns and protect your eyes.
- Supervise the grill at all times. Excessive heat may quickly burn your roast and provoke fire!
- Do not let the children in the vicinity of the grill.

Grill heater is especially suitable for the preparation of low-fat sausages, meat and fish fillets and steaks, and for browning and crisping the roast skin.

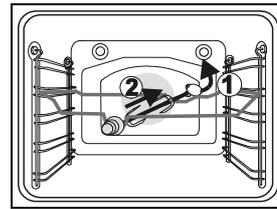
Tips for grilling

- Grilling should be carried out with the oven door closed.
- Grilling tables indicate the recommended temperature, guide levels and grilling times, which may vary according to the weight and quality of meat.
- Grill heater should be pre-heated for 3 minutes.
- Oil the grill grid before placing the food, otherwise food might stick to the grid.
- Place the meat upon the grid, then place the grid upon the grease interception pan. Insert both trays into the oven guides.
- Turn the meat round after half of the roasting time has expired. Thinner slices will require only one turn, for larger chunks you might need to repeat the procedure. Always use barbecue tongs to avoid losing excessive juice from meat.
- Dark beef meat is grilled quicker than lighter pork or veal.
- Clean the grill, the oven and the accessories each time after use.

Broaching

(certain models only)

- Broaching set includes the revolving spike with removable handle, and two forks with screws for securing the roast.
- To use the broach, first insert the special support in the fourth guide from below.
- Pierce the prepared meat with the broach spike and secure it from both sides with tightening forks.
- Screw the handle on the front part of the broach, then insert the pointed end in the opening at the rear oven panel, protected with the revolving flap. Place the front part of the spike on the support and lock it in position.
- Insert the intercepting pan one guide below the broach.
- Activate the roasting by selecting the mode "Grill".
- The operation of the infrared heater is controlled by the thermostat, and it is activated only if the oven door is closed.
- Before closing the oven door and activating the heater, remove the handle from the broach spike.



Grill table

Type of meat for grill	Weight (in grams)	Guide level (from bottom up)	Temp. (°C)	Grill time (in min.)
Meat and sausages				
2 beefsteaks, rare	400	5	230	14-16
2 beefsteaks, medium	400	5	230	16-20
2 beefsteaks, well done	400	5	230	20-23
2 pork scrag fillets	350	5	230	19-23
2 pork chops	400	5	230	20-23
2 veal staeks	700	5	230	19-22
4 lamb cutlets	700	5	230	15-18
4 grill sausages	400	5	230	9-14
2 slices of meat cheese	400	5	230	9-13
Fish				
Salmon fillets	400	4	230	19-22
Toast				
4 slices of white bread	200	5	230	1.5-3
2 slices of wholemeal	200	5	230	2-3
Toast sandwich	600	5	230	4-7

Cleaning and maintenance

Never clean the appliance with pressurized hot steam cleaner! Before cleaning switch the cooker off and let it cool down completely.

Front side of the casing

For cleaning of frontal part of the cooker use the usual cleaning agents and follow the manufacturer's instructions.

Never use any aggressive cleaning agents or dish cleaning accessories which might cause scratches.

Stainless steel front

(certain models only)

Clean the surface with mild detergent (soap) and soft sponge which does not scratch. Never use aggressive cleaners or solvents, otherwise you may damage the surface.

Enamel coated and plastic surfaces

(certain models only)

Clean the knobs and handles with soft cloth and liquid cleaners, intended for use of smooth enamel surfaces.

Cleaning and maintenance of ceramic-glass hob

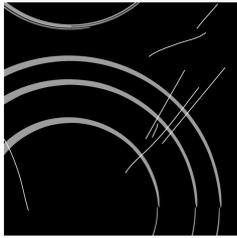


fig. 1

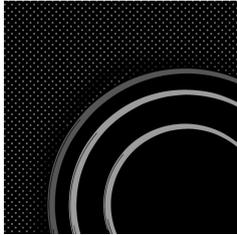


fig. 2

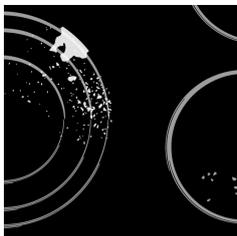


fig. 3



fig. 4



fig. 5

Ceramic glass hob should be cleaned only when completely cooled down, preferably after each use, otherwise even the slightest stains remaining after cooking may burn into the hob surface with each following use.

For regular maintenance of ceramic-glass hob use special cleansing agents, produced in such way to create protective film upon the surface.

Before each use, wipe the dust and other particles from the hob - they may scratch the surface (Fig. 1).

Caution: use of steel wool, abrasive cleaning sponges, and abrasive detergents can scratch the surface of the hob. The surface may also be damaged by the use of aggressive sprays and inappropriate liquid chemicals (Fig.1 and 2).

Pattern marks can be erased by the use of aggressive cleansing agents or rough and damaged cookware bottoms (Fig. 2).

Minor stains are removed with moist soft cloth; after that the surface should be wiped dry (Fig. 3).

Water stains are removed with gentle vinegar solution, but you must not wipe the frame with it (certain models only), since it

may lose its glow. Never use any aggressive sprays or limestone removers (Fig. 3).

Major stains are removed with special ceramic-glass cleansers. Follow strictly the manufacturer's instructions.

Be careful to remove any remains of cleansing agent from the hob surface, otherwise they will be heated during the next use and can damage the hob (fig. 3).

Stubborn and burnt stains are removed with special ceramic-glass scraper. Be careful, however, not to touch the hotplate surface with the scraper handle (Fig. 4).

Handle the scraper with utmost care to avoid injuries!

Sugar and sugar containing food may permanently damage the ceramic-glass hob surface (Fig.5), so the remains of sugar and sugar containing food must be scraped off from the hob surface immediately, when the hotplates are still hot (Fig. 4).

Discoloring of ceramic-glass hob has no effect whatsoever on its operation and stability. In most cases, it appears as the consequence of burnt in food remains, or as a result of dragging pots and pans (especially aluminum or copper bottom cookware) across the surface, and such discoloring is rather hard to remove.

Note: All described faults are mostly esthetical and do not affect directly the operation of the appliance. Remedy of such faults is not covered by warranty.

Cooktop

(certain models only)

Hotplates and the surrounding area should be cleaned with warm water and mild detergent. Soak any dried stains with a wet sponge.

All four hotplates must be thoroughly cleaned each time after use. If they are lightly stained, wipe them with moist cloth and some detergent. In case of heavily stained cooktop use the steel sponge dipped in detergent. Wipe the hotplates dry after each cleaning.

Liquids containing salt, boiling food spilled over, and any other kind of moisture may damage the hotplates, so always wipe them dry after cleaning.

To maintain the appearance of hotplates you may use a few drops of sewing machine oil and rub it in, or use the usual cleaning and maintaining agents, available in stores. Never apply butter, lard and the like, as you might provoke corrosion. Cleaning agent will penetrate quicker if the hotplate is warm.

Hotplate rims are made of stainless steel and might assume yellow colour with time, because of the temperature effect. This is a physical phenomenon, and it may be partly removed with the usual metal cleaning agents.

Aggressive cleaning accessories for dishes are not suitable for cleaning of rims, as they might cause scratches.

Oven

The oven may be cleaned in a traditional mode (using oven cleaners and sprays). The following procedure is recommended for regular cleaning of the oven (after each use): Turn the mode selection button to the position . Set the temperature control button of the cold oven to 50°C. Pour 0,4 l of water into the baking pan and insert it into the bottom grid lead. After thirty minutes the food residues upon the enamel coating are softened, and may be easily wiped off with a moist cloth.

Otherwise respect the following cleaning tips:

- Cool the oven completely before cleaning.
- The oven and the accessories must be cleaned after each use, otherwise stains might get burned in.
- Oven walls, sprayed with oil from roasting, is best cleaned with warm water and detergent when the oven is still tepid.
- Hard and heavily stained oven should be cleaned with special oven cleaning agents. Rinse the cleaner thoroughly and remove any detergent remaining before the next use.
- Never use aggressive cleaners, like polishing agents, dish cleaning accessories, corrosion inhibitors, or any other devices that might cause scratches.

- Coated, stainless steel or zinc-coated surfaces or aluminum parts must not come into contact with oven sprays, since they might cause damage or discoloration. The same goes for thermostat probe (if the cooker is equipped with it) and exposed heaters on the oven ceiling.
- When purchasing cleaning agents remember the environment, and strictly follow the manufacturer's instructions.

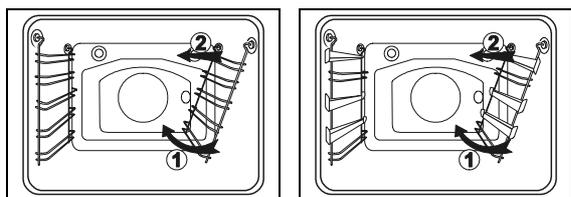
Removing wire and telescopic guide grids

Telescopic guide grids or wire guides may be removed to facilitate the cleaning of the oven. Side grids are removed by swinging the bottom side inwards and unhooking them from their place. Clean the side grids and telescopic guides only with conventional detergents.

Telescopic guides may not be washed in a dishwasher.

Note! Never lubricate the telescopic guides!

To reinsert, repeat the procedure backwards: slide them into the holes and swing downwards.



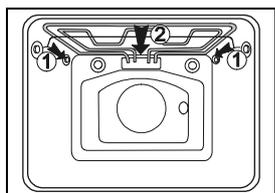
Oven ceiling

(certain models only)

- Before lowering the infrared heater disconnect the appliance from the mains by unlocking the fuse or switching off the main switch.
- The heater must be cooled down, otherwise you might get burned!
- Never use the heater in the lowered position!

To facilitate the cleaning of the ceiling some ovens are equipped with the foldable infrared heater. Before cleaning remove all pans, grids and guides, and using suitable tools (knife or a screwdriver) loosen the cross bar from its side supports (see fig.). Use your other hand to hold the heater and fold it downwards.

After cleaning simply push the heater back and the cross bar will click into position.



Removing oven door

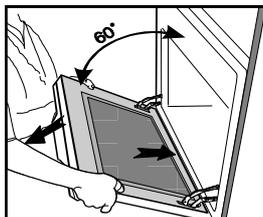
(certain models only)

Open the door to the horizontal position. Pull the bottom hinge supports upwards to the vertical position and lock them to the latch of upper hinge support. Close the door halfway (see fig.) and pull it out.

For reinserting the door repeat the procedure backwards. Insert the door in half open position (at an angle of 60°) by pushing them all the way in during opening. Be sure that the notches on bottom hinge carriers fit exactly the oven floor. Now open the door completely, remove the hinge clamps from the upper hinge latches and return them into the horizontal position.



1 door hinge in operating position



2 door hinge during dismantling

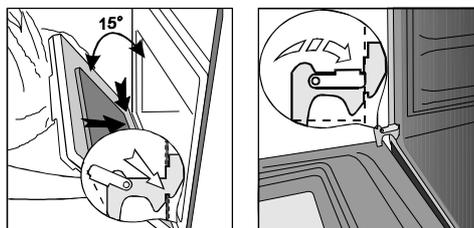
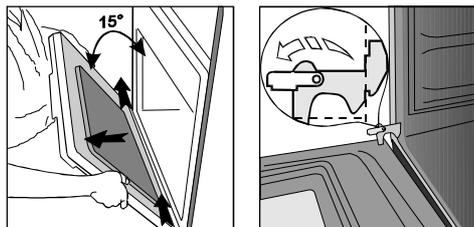
Removing oven door with a single axe hinge

(certain models only)

Open the door completely and turn the removable locks backwards (see fig). Then close the door slowly and let the locks fit to the notches. At an angle of about 15° lift the door slightly up and pull the door from the hinge supports (fig. 2). For reinserting the door repeat the procedure backwards. Insert the door at an angle of about 15° into the hinge supports by pushing them forward and downwards, so the hinges lock into their slots (fig. 3). Check if the hinges are locked into their respective slots.

Now open the door completely and turn the removable locks into their original position. Close the door slowly and check if they close properly (fig. 4). If you have trouble closing the door, check if the hinges are properly inserted into their slots.

Attention! Never let the hinge locks spring out, as the springs are strong and may cause injuries.



Accessories

Accessories, like biscuit tray, oven grid, etc. are cleaned with hot water and the usual detergent.

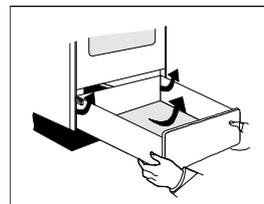
Special enamel

Oven, interior door lining, baking tray and grease interception pan are coated with special enamel, with smooth and resistant surface.

This special coating facilitates cleaning at room temperature.

Oven drawer

- The oven drawer is protected from accidental opening.
- It may be open by lifting upwards. To remove the drawer from the cooker pull it out to the limit, then lift upwards and pull out completely.
- Never place any flammable or explosive substances in the drawer.
- The drawer is equipped with side slides on wheels. To insert it back, slide the wheels into the slide guides and push inwards



Troubleshooting guide

Any unskilled attempt to repair the appliance is extremely dangerous as it might cause electric shock and short circuit. To avoid such injuries any repairs may be performed only by qualified personnel, or after sales service. However, there are some minor faults which may be easily removed by the user, in accordance with the instructions that follow.

Important!

If the malfunction of the appliance was caused by the improper use, the service visit during the warranty period is not free of charge.

Following are some simple advice how to repair minor faults:

Program clock indicates faulty values or switches on and off intermitently...

Switch the cooker off, disconnect it from the mains for a few minutes (unlock the fuse or switch off the main switch), then reconnect it to the mains and set the correct daily time.

Program clock display is flashing...

There was a power failure, or the cooker had been connected to the mains for the first time. All settings are erased. Set the correct time of day to be able to activate the oven. After operating in automatic mode, the oven switches off, the display indicates time, and the beep is heard. Take the food from the oven, set the temperature selection knob and the mode knob into their original positions. Select the "Manual mode", and use the oven in a conventional mode (without programming).

Signal lamp does not turn on....

- are all the required switches properly activated?
- is the mains power fuse burned?
- is the temperature regulator properly set?

Fuses often burn out...

- Call the serviceman or your electrician!

Oven illumination is not on....

- Exchange of oven bulb is described in the section "Replacement of parts".

Oven does not heat up...

- is the mains power fuse burned?
- is the temperature regulator set correctly?
- did you set the oven to the conventional mode after using it in the automatic mode (programmed)? Switch the mode button to the position "Manual mode".

Baking results are disappointing...

- did you follow the instructions and warnings from the section "Baking"?
- did you strictly follow the information from the baking table?

Replacement of parts

The oven light bulb casing is under tension. Danger of electric shock!

Before replacing the oven bulb switch off the cooker and cut it from mains by removing the mains power fuse or disconnect the protective device.

Remember that the bulb is regarded as consumption material and is not covered by the warranty.

Other accessories

Oven grid, biscuit tray, etc. may be ordered from the service center. When ordering please quote the code and the type or model of the appliance.

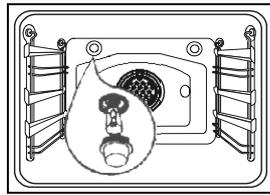
Hotplate control knobs are removed by pulling them outwards and replaced by pushing the new ones back in place.

Oven light bulb

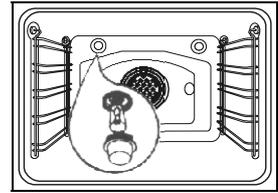
The bulb for replacement should meet the following specifications:

E 14, 230 V, 15 W, 300°C.

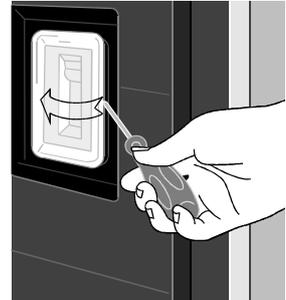
Unscrew the glass cover by turning it counter clockwise, and replace the bulb. Screw the glass cover back in place.



The side light bulb glass cover may be removed by inserting the screwdriver into the slot and pull in the direction of the arrow (see Fig.).



Remember that the bulb is regarded as consumption material and is not covered by the warranty.



Instructions for installation and connection

Safety precautions for the technician

- Installation may be carried out only by qualified personnel.
- The electric installation shall be equipped with a safety device, able to disconnect the appliance from mains in all wires, with the distance between contacts of not less than 3 mm in open position. Good protection is provided by the LS-switches and/or fuses.
- The connection may be carried out by rubber mains lead (type HO5RR-F with green/yellow earth wire), PVC insulated mains lead (type HO5VV-F with green/yellow earth wire) or other cables of equal or better quality.
- Distance between the cooktop and the kitchen hood must be at least the distance, indicated in the instructions for use of the kitchen extraction hood.
- Panels, glue and furniture lining from artificial materials, adjacent to the appliance must be temperature resistant (>75°C), otherwise they might be deformed.
- Mains lead behind the cooker must be placed in such manner to avoid touching the back panel of the cooker because of the heat it develops during operation.
- Remove any packaging materials (foils, artificial foam, nails, etc.) from the reach of children, because they represent potential danger. Children may swallow small parts, or suffocate with foils.

Leveling the appliance and extra support

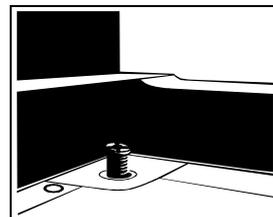
(certain models only)

The height of the cooker with the support is 90 cm, and without support it is 85 cm. Left and right side of the support is equipped with two wheels to facilitate relocation. In the front part, on both sides there are two adjustable screws, used to level the cooker and adjust its upper edge in line with the adjacent kitchen furniture.

Adjustable legs are accessible when the drawer is pulled out. Adjust the position of the cooker by turning the legs in one direction or another. Adjustable legs will be turned easier if the appliance is somewhat lifted up and tilted.

Additional support may be removed by unscrewing the four screws holding it to the bottom of the cooker. In such case relocate the

Some cookers are equipped with four adjusting screws (two in front and two at the back), used for leveling the appliance or adjusting its heights to match the adjacent furniture.



Electric connection

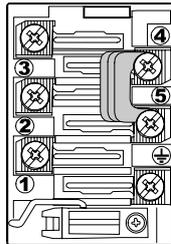
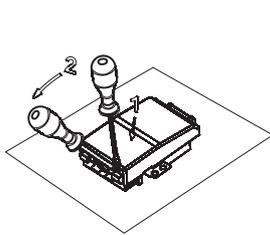


Open the connection box using the screwdriver, as shown by the drawing on the cover.
 Connection to the mains power can be done only by the authorized service center or by qualified personnel!

Wrong connection may damage the parts of appliance and render your warranty void!

Connecting voltage of the user's installation (230 V against N) must be verified by qualified electrician using the appropriate tester.

Connector bridges must be positioned in accordance with the installation connection!



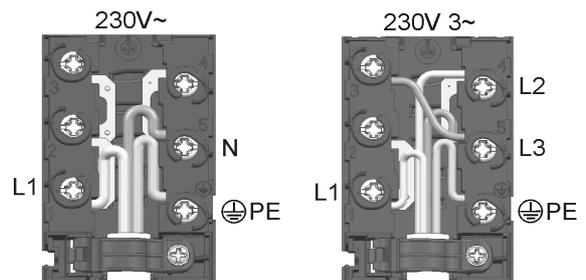
- Prior connecting the appliance, check whether the voltage of the rating plate corresponds to the actual voltage of home installation.
- Length of the power lead must be at least 1.5 m so that the appliance can be connected to power before pushing it against the wall.
- Length of the earthing lead must be longer than the others, so that it is strained later than the tension power leads in case of accidental pullout from the socket.

Procedure

- Using the screwdriver open the connection box cover at the back of the appliance. You can do so by releasing two catches, as shown on the connection box cover.
- Power cable must be guided through the relief device, protecting it from pulling out. If the relief device has not been fixed yet, fix it in such way to hook the power cable to the device housing at one end.
- Now connect the power cable in accordance to **one** of the options shown on the figure. In case of different installation voltages, the connection bridges should be rearranged accordingly!
- Tighten the relief device and close the connection box cover.

NOTE:

In some connection boxes the connector bridges are placed between contacts 4 and 5, and in the others they are stored at a designated place within the box. These boxes have the connection screws already in open position so they need not be unscrewed. During the tightening procedure you will hear a faint "click", meaning that the tightening screw should be fastened tightly all the way.



Colored power leads

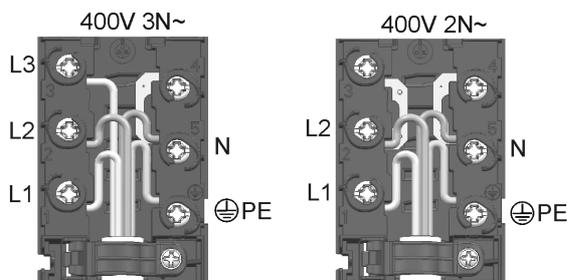
L1, L2, L3 = exterior power leads under tension. Usual colors are black, black, brown.

N = neutral lead
 Usual color is blue.

Watch for the correct N-connection!

PE = earthing (protective lead)

Lead color is green-yellow.



Technical information

Tyre-model	E41T1-E44	E41B2-S24 E41B1-S44
Dimensions (height/width/depth) cm	85/60/60 and 90/85-60/60	
Hotplate (Ø cm/kW)	HL = HI-Light heater B = fast hotplate N = normal hotplate	
Rear left	145/1,2/HL	145/1,0/N
Front left	210/2,1/HL	220/2,0/N
Front right	145/1,2/HL	145/1,0/N
Rear right	180/1,8/HL	180/2,0/B
Oven		
Temperature regulator/ function mode switch	1/1	
Guide levels (telescopic guides in 3levels-only certain models)	5	
Top/bottom heater (kW)	0,9/1,1	
Infrared heater (kW)	25	
Oven illumination (W)		
Function modes	2,0	
Top/bottom heater (kW)	2,0	
Infrared heater (kW)	1,1	
Bottom heater (kW)	0,9	
Top heater (kW)	275 °C	
Max. temperature	400 V 3N~, 50 Hz	
Electric connection	230 V	
Nominal voltage of heaters	8,6	8,3
Total connected power (kW)	2,3	2,3
Oven total (kW)	6,3	6,0
Hotplates total (kW)		

After sale service

Repairs

If you find your cooker malfunctioning and requiring repair, contact our nearest service center and quote the code and the type or model of the appliance. Attached is the list of service centers with addresses and phone numbers.

Important!

Before contacting the service center, check if you can repair the malfunction, using the instructions from the Troubleshooting guide section.

If the malfunction of the appliance was caused by the improper use, the service visit during the warranty period is not free of charge.

Save these instructions and keep them always handy. In case you sell the appliance, give the instructions to the new owner.

Rating plate

Rating plate is located at the bottom on the side when you open the oven door.

WE RESERVE THE RIGHT TO ALTER THE SPECIFICATIONS WITH NO INFLUENCE ON THE OPERATION OF THE APPLIANCE.