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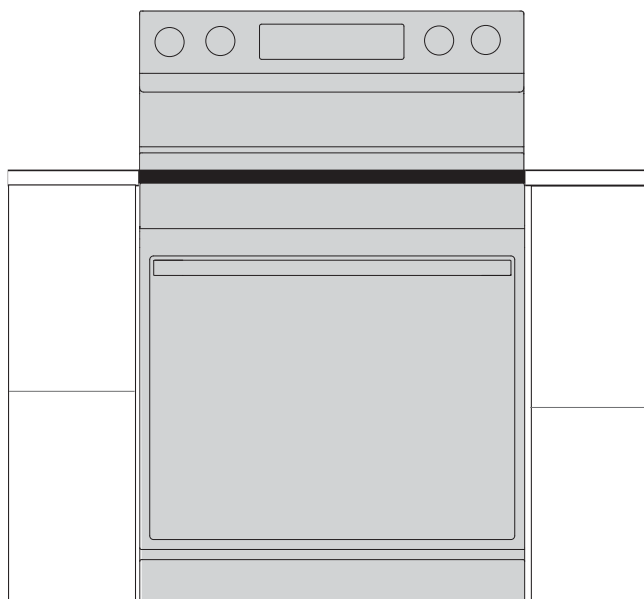
life reimagined

EN

US

INSTRUCTIONS FOR USE

ELECTRIC RANGE



We thank you for your trust and the purchase of our appliance.

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

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

These instructions are only valid if the country symbol is printed on the appliance. If there is NO country symbol on the appliance, please consult the technical instructions for adjusting the appliance according to the requirements for use in the relevant country.

The appliance has to be connected in compliance with the effective regulations, and it may only be used in well ventilated areas. Read the instructions before connecting or using the appliance.

The following symbols are used throughout the manual and they have the following meanings:



INFORMATION!

Information, advice, tip, or recommendation



WARNING!

Warning – general danger



It is important that you carefully read the instructions.


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Important instruction



GENERAL SAFETY INSTRUCTIONS:

Keep these safety precautions so they are available for perusal by your local inspector. 

Make sure your appliance is properly installed and grounded by a qualified technician.

Never use the appliance for room heating.

Do not leave children unsupervised. The children should never be alone or unsupervised in an area where the appliance is used. Never allow children to sit or stand on any part of the appliance.

Wear suitable clothing. When using the appliance, do not wear loose clothing or clothing with hanging parts.

Do not attempt to repair or replace any part of the appliance, unless this is specifically recommended in the manual. All other servicing or repairs shall be carried out by a trained service technician.

Do not store any flammable materials or substances in the oven or near the cooking zones or burners of the appliance.

Do not use water to extinguish grease fire. Smother the fire or flame, or use a dry chemical or foam-type extinguisher.

Use only dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holder touch hot heating elements. Do not use a towel or other bulky cloth.



Do not store items of interest to children in cabinets above the cooking range or on the back guard of the cooking range. Children climbing onto the range to reach items could be seriously injured.

COOKTOP SAFETY INSTRUCTIONS:



Use Proper Pan Size. This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.



Never leave the cooking zones unattended when they operate at a high setting – Boil-over causes smoking and grease spillovers and splatter may ignite.

Make sure to that reflector panes or drip bowls are in place. Without such panes and bowls, wiring or components under the cooktop surface may be damaged.

Do not use aluminium foil to line the drip bowls or oven bottoms, except when suggested in the manual. Improper installation of such liners may result in a risk of electric shock, or fire.

Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed cookware or utensils are suitable for use on the cooktop without breaking due to the sudden change in temperature.

Cookware handles should be turned inward and not extend over adjacent cooking zones – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the cookware, the cookware handles should be positioned so that they are turned inward and that they do not extend over adjacent **cooking** zones.

Do not soak removable heaters. **Cooking** Never immerse the heating elements in water.

Interval .

OVEN SAFETY INSTRUCTIONS:

Be careful when opening the oven door. Let the hot air or steam escape before removing or replacing food.

Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.

Keep oven vent ducts unobstructed.

Always place oven racks in desired location while the oven is cool. If you have to move a rack while the oven is hot, do not let the pot holder come into contact with any hot heating element in the oven.

SELF-CLEANING OVENS SAFETY INSTRUCTIONS:

Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.

Do not use a protective coating to line the oven and do not use commercial oven cleaner unless certified for use in a self-cleaning oven.

Only clean the parts specified in the manual.

Before self-cleaning the oven remove the broiler pan and other accessories.

GLASS/CERAMIC COOKING HOBS SAFETY INSTRUCTIONS:

Do not cook on a broken cooking hob or cooktop. If the cooktop breaks, cleaning solutions and spillovers may penetrate the broken cooktop, which in turn results in a risk of electric shock.

Contact a qualified technician immediately.

Be careful when cleaning the cooktop. If you use a wet sponge or cloth to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

Be extremely careful when moving the grease kettle or disposing of hot grease.

DO NOT TOUCH THE COOKING ZONES OR AREAS NEAR THEM – Cooking zones may be hot even when they are dark in colour. Areas near cooking hobs may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact the cooking zones or areas near them, until they have had sufficient time to cool. These areas include (identification of areas – for example, the cooktop and surfaces facing the cooktop).

Other important safety warnings

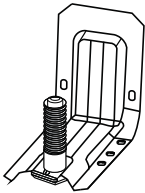
Anti-Tip device



WARNING!
Tip-Over Hazard



- A child or adult can tip the range and be killed.
- Install the anti-tip bracket to the wall or floor.
- Engage the range to the anti-tip bracket by sliding the range back such that the foot is engaged.
- Re-engage the anti-tip bracket if the range is moved.
- Failure to do so can result in death or serious burns to children or adults.



- To reduce the risk of tipping the range, the range must be secured by a properly installed anti-tip bracket.
- See Installation instructions shipped with the bracket for complete details before attempting to install.

Removing the packaging

Before using the appliance for the first time, remove all protective film. Carefully hold the corner of the protective transport film and slowly pull it from the appliance. Do not use any sharp objects to remove the protective film. The easiest way to remove any residual glue is to use washing-up liquid and a soft cloth.



NOTE!
Residual glue should be removed from all parts.



INFORMATION!
Remove all packaging. When removing the packaging, make sure not to damage the appliance with a sharp object.

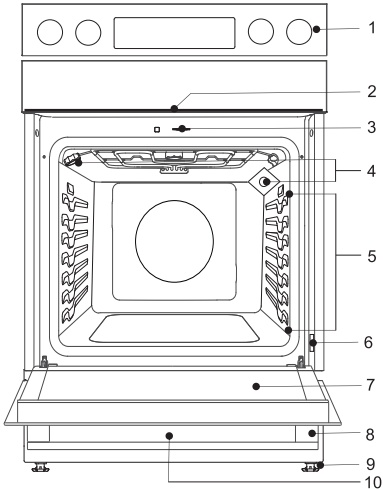
Appliance description

! WARNING!

Before use, read the safety instruction first!

💡 INFORMATION!

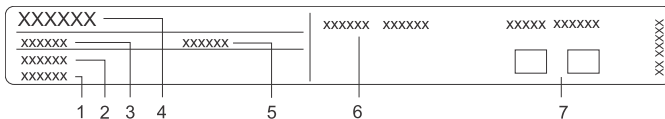
Throughout this manual, features and appearance may vary from your model.



- | | |
|-----------------------------|----------------|
| 1 Control unit | 6 Rating table |
| 2 Cooktop | 7 Oven door |
| 3 Door lock with switch | 8 Door handle |
| 4 Light | 9 Foot |
| 5 Guides - 7 cooking levels | 10 Drawer |

Rating table - Information on the appliance

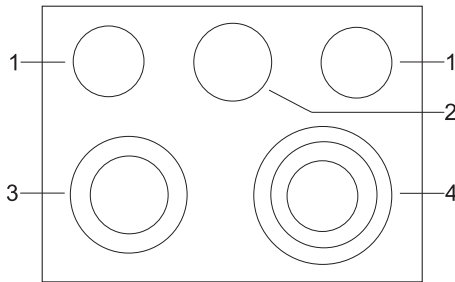
The rating plate indicating the basic information about the appliance is located at the edge of the oven.



- | | |
|-----------------|----------------------|
| 1 Serial number | 5 Model |
| 2 Code | 6 Technical data |
| 3 Type | 7 Compliance symbols |
| 4 Brand | |

Cooktop

Cooking zones



1 Cooking zone \varnothing 6" (140 mm) - 1200 W

2 Cooking zone \varnothing 7" (152 mm) - 100 W (Warm Zone)

3 Double-ring cooking zone:

- \varnothing 7" (152 mm) - 1400 W
- \varnothing 9" (225 mm) - 3300 W

4 Triple-ring cooking zone:

- \varnothing 6" (140 mm) - 1050 W
- \varnothing 8" (210 mm) - 1950 W
- \varnothing 12" (270 mm) - 3000 W

Glass ceramic cooking surface



- Cooktop surface is made of smooth glass; heaters are placed under the cooking zones.
- Cooking zone temperature is rising gradually and evenly. When the temperature rises, the cooking zone will glow red.
- To maintain the selected setting, the cooking zone will switch on and off. The cooking zone will retain enough heat to deliver even heat during operation.
- For more efficient cooking, switch off the cooking zone 5 minutes before the end of the cooking process. The appliance will finish cooking using the remaining heat.

Safety tips for cooking

- Use quality cookware with a flat and stable bottom.
- Only use a flat-bottomed wok.
- Do not place wet cookware on the cooking zone.
- Make sure the pots and pans are placed on the middle of the cooking zone.
- Pan bottom diameter should be equal to the cooking zone diameter.
- When using special cookware, observe the cookware manufacturer's instructions.

Preventing scratches and stains

- Do not use abrasive cleaners or sponges that could scratch the cooktop.
- Do not use chlorine-based bleach, ammonia, or other cleaners not expressly recommended for cleaning the glass ceramic surface.
- Do not use glass cookware as it could scratch the cooktop surface.
- Do not place a wok ring on the cooktop, as it could damage or scratch the cooktop.
- Make sure the cooktop and the pan bottom are always clean.
- Do not slide metal cookware across the cooktop.
- Do not use dirty cloths to clean your cooktop. They will leave behind a layer of dirt that could cause permanent stains on the cooktop.

Preventing other damage

- Do not place plastic objects, sugar or food with high sugar content onto the cooking zone. If this happens, immediately clean the cooktop.
- Do not cook food directly on the cooktop.
- Always use suitable cookware.

Operating the cooktop

WARNING!

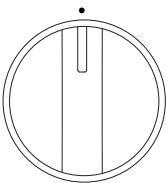
DANGER OF FIRE: Never leave the area in which the cooktop is used unsupervised. Always supervise the cooking process. Do not store any items on the cooktop surface. Failure to observe these instructions could lead to fire, severe injuries, or death.

INFORMATION!

Before using the cooktop, clean the glass ceramic surface using a damp cloth and some washing-up liquid. During initial use, characteristic "new appliance smell" may appear; it will gradually disappear.

Do not use aggressive cleaners, such as abrasive cleaners that could cause scratches, abrasive dishwashing sponges, or stain removers.

Switching on the cooking zone



Switch on the cooking zones using the knobs on the control panel. A surface ON indicator light will glow when any surface unit is on. The symbols indicate the respective cooking zones that the knobs control. Push the knob inwards and rotate it in any direction to the setting you want.

Warm Zone function activate with control unit.

Dual and Triple Surface units (on some models)

An additional heater ring can be activated for some cooking zones (depending on the model). Push the knob inwards and rotate it in any direction to desire position.

Hot surface indicator

When on, the indicator light warns that the cooking zone is hot (danger of burns). When the cooking zone is switched off, the hot surface indicator will remain lit until the cooktop cools down to approximately 150 °F.


 **WARNING!**

Do not touch the cooktop until the cooking zones have fully cooled down. The surface could still be hot and touching the glass surface before it is sufficiently cool may result in burns.
Immediately clean any spills or food residue from the cooktop as it will be harder to clean them later on.
If there is a storage cupboard directly above the cooktop, make sure the items stored there are rarely used and that they can be safely stored in the area exposed to heat. High temperature can be dangerous to items such as volatile liquid, cleaners or sprays.

Warm Zone function

 **WARNING!**

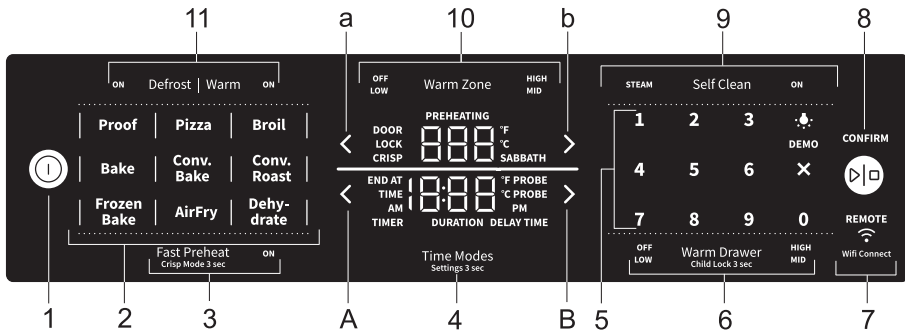
FOOD POISONING HAZARD: if the food has not been sufficiently thermally processed, the Warm function can contribute to development of harmful bacteria in the food.

Activate the Warm Zone function by pressing **Warm Zone** key. Signs **MID** (122 °F) and **CONFIRM** will start flashing on the display unit. Then, confirm the function by pressing  key. The intensity of the Warm Zone can be adjusted by pressing **Warm Zone**. Press once to increase the intensity; **HIGH** (140 °F) will flash on the display unit. Press twice to decrease the intensity; **LOW** (104 °F) will flash on the display unit.

- Placing uncooked or cold food on the Warm Zone could result in foodborne illness.
- For best results, all food should be covered with a lid or aluminium foil. When warming pastries or breads, the cover should be vented to allow moisture to escape.
- Always use pot holders or oven mits when removing food from the Warm Zone, since cookware and plates will be hot.
- Do not use Warm Zone for more than 2 hours.
- Always start with hot food.


Oven

Control unit



- 1 On/off
- 2 Baking functions
 - Proof
 - Pizza
 - Broil
 - Bake
 - Convection Bake
 - Convection Roast
 - Frozen Bake
 - AirFry
 - Dehydrate
- 3 Fast Preheat/Crisp Mode
- 4 Time Modes/Settings
- 5 Keypad
- 6 Warm Drawer/Child Lock
- 7 Wi-Fi settings
- 8 Start/Stop/Confirm
- 9 Cleaning
 - Steam Clean
 - Self Clean
- 10 Warm Zone
- 11 Defrost/Warm
- Time Settings**
 - A Decrease time
 - B Increase time
- Temperature Settings**
 - a Decrease temperature
 - b Increase temperature

For better key response, touch the keys with a larger area of your fingertip. Each time you press a key, this will be acknowledged by a short acoustic signal.

 **INFORMATION!**
Appliance functions depend on the model.


Using the appliance


Before first use

- Remove oven accessories and any packaging (cardboard, polystyrene foam) from the oven.
- Wipe the oven accessories and interior with a damp cloth. Do not use abrasive or aggressive cloths or cleaners.
- Heat an empty oven for approximately one hour.
- The characteristic "new oven scent" will be released; therefore, ventilate the room thoroughly during this process.

Switching on for the first time



After connecting your appliance to the power  for the first time, or after an extended power outage, 12:00 will flash on the display.



To activate the appliance, briefly press the  key.



INFORMATION!


If you do not press any key within 5 minutes and no program is activated, the oven shall automatically switch to standby mode. Clock will appear on the display unit. The appliance can also be switched to standby mode if a cooking system has been selected, but the oven is not active.

Settings

Choose the settings with pressing **Time Modes** key by  **seconds**. Use the temperature settings keys to scroll through the menu. Confirm your selection with pressing  key.



Time settings

World Time is always shown on lower display. First digit display hours, second and third display minutes. Use the **Keypad** keys to set the time. Confirm your selection with the  key. First, set and confirm the minutes; then set and confirm the hours.




INFORMATION!

AM/PM is automatically changed when time exceeds 12:00.



Setting the volume

You can choose between three control unit volume levels, and silent operation. Confirm your selection with the  key.




INFORMATION!

When they are switched off, **oFF** will appear at the bottom of the display unit.



Control unit brightness

You can choose between three display brightness intensity levels. Confirm the selection by pressing the  key.



Temperature unit

Select either degrees Fahrenheit (°F) or degrees Celsius (°C).




Auto Fast Preheat

You can set whether Fast Preheat is activated on the selected function or not, by setting Auto Fast Preheat to either **ON** or **OFF**.






The Sabbath mode

allows keeping the food warm in the oven without having to switch the oven on or off.

Sabbath mode can be activated in the settings menu. When activated, **On** will start flashing. Then, touch the  key and the **SABBATH** sign will start flashing as well.



Set the temperature and time. Default temperature of 360 °F is displayed at the top of the display unit. You may adjust the temperature in the range from 175 °F to the maximum possible setting of 550 °F. The default time of 48 hours is indicated at the bottom of the display unit. You can set it in the range from 1 hour to 72 hours. Briefly press the  key to start the Sabbath function. The function first switches the appliance to standby mode, and then switches off the control panel display unit after 5 minutes, when the set time expires or when you press  or . The oven starts heating up after 30 seconds.



INFORMATION!

When the Sabbath mode is active, the oven light is off and it does not switch on when the oven door is opened.

All sounds are deactivated, too.




INFORMATION!

Only Bake function is enabled in the Sabbath mode.




Sensor settings (Adapt Sense)

The Adapt Sense (**AdP**) function will propose the most frequently or the most recently used temperature setting when some systems (Bake, Frozen Bake, Broil, Warm) are activated. The factory setting for this function is **OFF**; you can activate it **ON** and confirm your choice by pressing .



Factory settings




This function allows resetting the appliance to factory settings.

Fct will appear on the display. Press the temperature increase or decrease key to choose between **rES** (for factory defaults) or **oFF** (for keeping the current settings). Confirm your selection by pressing .






Wi-Fi settings

Wi-Fi settings are enabled in **Con** settings menu. Default setting is **OFF**.

When user presses  or , **CONFIRM** sign is illuminated and is blinking. Wi-Fi is turned ON with short press on .

Oven functions

Oven functions include Baking functions: Bake, Frozen Bake, Broil, Convection Bake, Convection Roast, Defrost, Proof, Dehydrate, Pizza, Warm and the following Extra functions: Self Clean, Steam Clean, Fast Preheat and Crisp. All oven functions are activated in two steps:

1. First, press the key for the selected function. The indicator above it will light up and the indicator above  will start to flash.
2. Then, activate the selected function by pressing the  key. The indicator above the selected function and the indicator above  will be lit.

Default temperature will be displayed at the top of the display unit.

With press  or  set selected temperature, and confirm it with press .

INFORMATION!

All oven functions can be stopped by briefly pressing the  key.

INFORMATION!

When the functions Bake, Frozen Bake, Convection Bake, Convection Roast, Dehydrate and Warm are operating, time and temperature can always be adjusted.

Time Modes

You can set Timer and Cooking Time with press the **Time Modes** key, before you activate function or while the function is active.

Timer

Set the time. When the time expires, an acoustic alarm will be sounded.

Cooking Time may be set in two ways:

1 **Duration** – set the duration for the selected function. When the set time expires, the function is switched off.

2 **Delay Time** – use this option when you wish to activate a function after a certain period of time.

Baking functions

Bake

The function is intended for **baking food** on a single rack. When baking pastry, biscuits and cakes, the oven should be preheated.

Frozen Bake

This method allows **baking frozen food** in a shorter period of time without pre-heating. Optimum for pre-baked frozen products (bakery products, croissants, lasagne, French fries, chicken nuggets), meat and vegetables.

Funkcijo aktivirate s pritiskom na **Frozen Bake**. Nastavite temperaturo, čas pečenja ter po želji predgretje. Nastavitve potrdite s pritiskom na simbol XX.

Broil

The function is intended for baking flat food (toasted bread, open sandwiches, burgers, grill sausages, steakes, fish, ect.) or for au gratin. You can choose between temperature **520 °F** or **450 °F**.

Temperature 520 °F

Use it to grill large amounts of flat-shaped food like toast, open sandwiches, grill sausages, fish, skewers etc. as well as for cooking au gratin and for browning the crust. Maximum temperature is 520 °F upper heater.

Temperature 450 °F

Use it to bake flat food, when you want the food to be done faster and to be crunchy. Maximum temperature is 450 °F upper heater.

To activate the function, press the **Broil**. With pressing **<** or **>** select intensity and activate it with pressing **OK**.



INFORMATION!

Recommended temperature is preset.

Regular use:

- Always keep the oven door closed when using the broil heater.
- Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for cooktop service; others may break because of the sudden change in temperature.

Convection Bake

For baking meat, pastry and vegetables on single or multiple racks at the same time.

Convection Roast

The function is intended for roasting poultry and whole cuts of meat on a single rack under a broiler. This function uses air movement from the convection fan to improve browning and reduce time.

AirFry

This cooking method results in a crunchy crust without added fat. This is a healthy version of fast-food frying, with fewer calories in the cooked food. Suitable for smaller cuts of meat, fish, vegetables, and frozen products ready for frying (French fries, chicken nuggets).

Proof

This function maintains a warm environment for rising yeast-leavened dough. For best results, cover the dough while using Proof function.

 **WARNING!**

Do not use Proof function for warming food or keeping food hot. The proofing oven temperature is not hot enough to hold foods at safe temperatures.

Dehydrate

The Dehydrate mode is intended to dry food so that moisture can be evaporated. You can use the Dehydrate mode to manually dehydrate from 100-175°F. You can dehydrate fruit and vegetables and herbs.

Pizza

This system is optimal for baking pizza on a single rack.

Low temperature functions

Defrost




It is used for slow defrosting of frozen food (cakes, pastry, bread and rolls, and deep-frozen fruit). In this function, the heaters operating at 95 °F. Halfway through the defrost time, the pieces should be turned over, stirred and separated if they were frozen together.

Warm



This function allows you to keep the cooked food warm. Temperature for this program can be set from 140 °F to 212 °F, and the Cooking Time can be set from 0 minutes to 3 hours. Recommended Cooking Time is 30 minutes.

To activate the function, press the **Warm** key. Set the temperature and reheating time, and confirm the setting by pressing on the  symbol.

- Cover any food with higher water content with a lid of aluminum foil. If you prefer a crunchy crust, leave the food uncovered.
- Do not use the function for reheating cold food.

 **WARNING!**

FOOD POISONING HAZARD: if the food has not been sufficiently thermally processed, the Warm function can contribute to development of harmful bacteria in the food.

Extra functions

Self Clean

(depending on the model)

The **Self Clean** function allows easy cleaning of appliance interior by employing the power of **high temperature**.

During the cleaning process, fat residues and other impurities are incinerated and reduced to ashes. There are three cleaning intensity levels available, with varying duration of the process:


Cleaning intensity	Cleaning purpose	Program duration
Fast cleaning	For minor impurities	2 hours
Medium-intensity cleaning	For noticeable impurities	3 hours
Intensive cleaning	For stubborn and persistent (older) impurities	5 hours



INFORMATION!

The more stubborn the dirt, the higher the level that should be selected.



Briefly press the **Self Clean** key and touch < or > to set the desired cleaning intensity. Confirm the settings by pressing on the  symbol. **loc** and program duration will appear on the display unit (for safety reasons, the door will be locked). Default cleaning intensity is 3 hours.

Preparing for the Self Clean function:

- Remove all visible dirt and food residue from the oven cavity.
- Always start the program when the appliance has cooled down.



Unpleasant odors and smoke can be released during the program, as well as irritant fumes and gases. We therefore recommend that you ensure thorough ventilation of the kitchen during the program process. We advise against staying in the room for a long period of time. Do not let children and pets near the appliance.

When the temperature drops to below 392 °F, the appliance will switch to standby mode, and **End** will appear at the display unit.

Once the oven cavity has fully cooled down, wipe it with hot soapsuds and a soft cloth to remove any residue (e.g. ashes).



INFORMATION!

We recommended use the function once per month.

WARNING!

- If cooktop is active more than 1 minute while the Self Clean function is active, Err 014 will be displayed 1 minute and switch off the Self Clean function.
- During the cleaning program, the appliance becomes very hot on the outside. Do not touch the oven door and never hang and combustible objects, such as kitchen cloths or towels, on the door handle
- The oven door is locked. Don't try to open them!
- Small animals or pets can be particularly sensitive to any fumes. We recommend removing them from the kitchen while this function is active, and ventilating the kitchen thoroughly after the cleaning process.

Steam Clean

The **Steam Clean** function allows easier removal of stains in the oven **using steam**.

This function is the most effective if used regularly, after each baking session.

Before running the cleaning program, remove all large chunks of dirt and food residue from the oven cavity



Put a maximum of 2 dl of water onto the bottom on the oven. Activate the Steam Clean function with press **Self Clean** key. Program takes 30 minutes. The function cannot be postponed.

Wipe the appliance dry with a cloth.

Fast Preheat

Use the preheat function if you wish to heat the oven to the desired temperature as quickly as possible.

Default setting is **OFF**.

Press the **Fast Preheat** key to change the setting before activating the selected cooking function.

You can enable Fast Preheat only for Bake, Broil, Convection Bake, Convection Roast, AirFry and Pizza functions.

Crisp Mode

Certain foods need a beautifully crisp exterior for that perfect finishing touch: chips and potato croquettes, for example.

You can enable Crisp mode only for Bake, Broil, Convection Bake, Convection Roast, AirFry and Pizza functions.



Crisp mode can be activated with long press on **Crisp Mode**, and start it when set temperature of the oven is reached. Maximum duration of Crisp mode is 5 minutes.



INFORMATION!

Crisp mode is automatically canceled after 5 minutes.

Child Lock

Use the Child Lock function to prevent children from turning on the appliance or changing the settings, either inadvertently or when unsupervised. The function locks the control unit (prevents unwanted control or changes to the settings).

Child Lock activating/deactivating with long press **Child Lock** key, **3 seconds**. Display unit is locked/unlocked. When the Child Lock function is active, the keys will be unresponsive (upon touch, a beep will be heard, indicating that the module cannot be controlled).

Light

Light activating/deactivating with short press **Light** key

Switching off

Oven functions can be deactivated at any time by pressing the **Ⓢ** key or by short press the **Ⓢ** key.

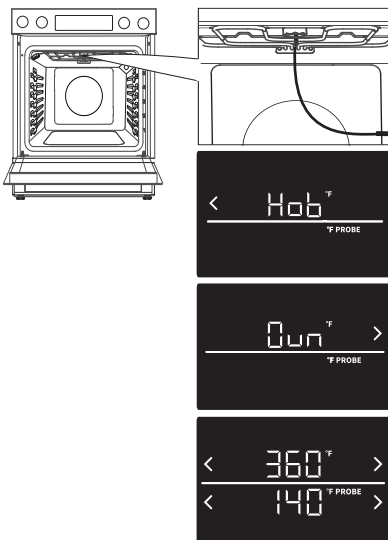
Warm Drawer

This function allows you to keep the cooked food warm and for heating utensils and plates.

To activate the function, press the **Warm Drawer** key, **MID** (150 °F) and **Confirm** are blinking. One press means that **HIGH** (175 °F) is set and two presses means that **LOW** (130 °F) is set. Set the intensity of warm and confirm the setting by short pressing on the **Ⓢ** symbol.

Probe

The probe can be used in the oven or on the cooktop. The temperature probe allows for accurate monitoring of the core temperature of the food during cooking.



1 Insert the metal end of the probe into the the food.

2 Place the food in the oven or on the cooktop and connect the probe into the probe outlet in the oven.


3 Appliance is in **Probe mode**, **Hob** is written on upper display. You can choose beetwen **Hob** and **Oun** option.

- If you select **Hob** option you can monitoring temperature of the Probe on the cooktop.

- If you select **Oun** option you choose Baking function: Bake, Broil, Convection Bake, Convection Roast or AirFry and cooking temperature.

4 PROBE and the preset temperature will appear on the display unit. To change the

temperature, use the **<** or **>** key. Select the desired final core temperature of the food.

5 Confirm the setting by pressing  key.

6 When the set core temperature is reached, the oven will stop operating. End will appear on the display unit. An acoustic signal will be heard which you may turn off by touching any key. After one minute, the acoustic signal will be switched off automatically.



INFORMATION!

During the cooking process, set and current probe temperature alternate on the display unit. You may change the cooking temperature or the target food core temperature during the cooking process.



WARNING!

The temperature probe should not be in direct vicinity of the heating elements.

Correct use of the probe, by type of food:

- poultry: stick the probe in the thickest part of the breast;
- red meat: stick the probe into a lean part that is not marbled with fat;
- smaller chunks with bone: stick them into an area along the bone;
- fish: stick the probe behind the head, towards the spine.



WARNING!

After use, carefully remove the probe from the food, unplug from the socket in the oven cavity, and clean it.



INFORMATION!

If you do not use the probe, remove it from the oven.

Food table

Type of food	Recommended baking mode	Cooking level	Additional suggestions function
Pork and beef			
Hamburgers	Broil 450 °F	5 or 6	Use barbecue tongs to turn the meat after 2/3 of cooking time
Steaks & Chops	Broil 450 °F	5 or 6	Use barbecue tongs to turn the meat after 2/3 of cooking time
Beef steaks	Broil 520 °F	5 or 6	Use barbecue tongs to turn the meat after 2/3 of cooking time
Chicken parts (breasts, wings, legs, thighs)	Broil 450 °F	4 or 5	Broil skin side down first.
Roasts	Bake Convection bake Convection roast	2 or 3	We recommend using a broil pan
Poultry			
Whole poultry	Convection roast Bake	2 or 3	We recommend using a broil pan
Chicken parts (breasts, wings, legs)	Convection roast AirFry Bake	4	We recommend using a broil pan
Fish			
Whole fish	Broil 520 °F	5 or 6	The larger the fish, the lower the level and the longer the cooking time.
Fish fillet	Broil 450 °F	5 or 6	
Baked Goods			
Pastry (cookies, biscuits,), cakes	Bake	3 or 4	
Angel food cakes, pies	Bake	2 or 3	
Pastry (cookies, biscuits, muffins), cakes - multiple levels	Convection Bake	3 and 5	
Various			
Frozen conventional products (potatoes, pizza, lasagna, chicken nuggets, fish fingers, etc.)	Frozen Bake Bake	3 or 4	
Fresh pizza	Pizza Bake	1 or 2	
Potatoe products	AirFry Bake	4	If possible, use an air fry baking tray
Casseroles	Bake	3	

Baking Tips

Problem	Tip
PASTRY	
When is the sponge cake done?	The crust turns a golden brown. The sponge is elastic to touch. Pierce the cake at the top with a wooden toothpick or skewer. When you pull the toothpick out, there should be no crumbs or traces of dough on it.
The cake collapsed.	Observe the mixing time. Use less liquid. Increase temperature and extend baking time.
The cake is unevenly browned.	Slightly decrease temperature and extend baking time. Move the baking pan away from the back wall.
The sponge has risen in the middle, but not along the sides.	Only grease the bottom of the baking dish; do not grease the sides.
Small pastry clumped or stuck together during baking.	Not enough space between pastries (allow at least 2 cm).
The pastry is dried out.	Increase temperature and cut the baking time.
The bottom is underbaked.	Decrease temperature and extend baking time. Place the pastry one rack level lower. Switch on the bottom heater towards the end of the baking time.
The top side is underbaked.	Place the pastry one rack level higher.
When baking on multiple levels simultaneously, the cake is not evenly browned.	When baking on multiple levels simultaneously, pastry may not be done all at the same time. Remove the baking tray with the pastry that is done sooner.
Cake is stuck to the baking dish or tin.	When the cake cools down, carefully separate it from the mold by loosening the edges with a knife. Next time, grease the tin more generously, or sprinkle it with breadcrumbs.
MEAT	
The meat will be nicely browned on the outside while still pink in the middle.	Decrease cooking temperature.
The sauce/gravy is burnt.	Use a smaller baking tray and add more liquid.
The gravy is too thin and watery.	Use a larger baking tray and add less liquid.
Brioled food is dried out.	Decrease temperature and cut the baking time. Carefully turn the meat and season only when it is cooked.
Poultry skin is not crispy.	When the poultry is cooked, coat the skin with fat or salty water.

- Appliance functions depend on the model. The first specified system is the recommended option. If your appliance does not offer that program, choose the next one.
- Preheating is not required, but it is recommended for better baking results.
- When broiling, we recommend preheating the appliance for 5 minutes.
- When cooking meat, the recommended rack level and cooking time depend on the thickness of the steak. The larger and thicker the cut of meat, the lower the rack level and the longer the cooking time.
- Use suitable broiling equipment (broiler pan, wire rack and a drip tray).
- If breaded or coated in sauce, avoid Broil 520 modes.
- When broiling, carefully monitor the cooking process.
- Place the food in the middle of the cookware used.



INFORMATION!

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

Cleaning and maintenance

Before the start of the cleaning process, activate the safety lock. We recommend cleaning the appliance after each use. This will prevent the food that is stuck to the cooktop from heating up and damaging the glass surface.

Daily cleaning

1. Clean the appliance using a damp cloth and a mild detergent, such as the wash-up liquid.
2. Wipe the appliance dry with a paper towel or a cloth.

Heavily polluted glass

1. Immediately remove any food remains, burnt grease, sugar or stubborn stains from the hob using a scraper, even if the hob is still hot! Spills of sugar or food with high sugar content can permanently damage the glass ceramic surface.
2. Hold the scraper at the correct angle (45° to 60°) relative to the cooktop. Gently slide the scraper across the glass surface to remove the dirt. Make sure the plastic handle of the scraper (in some models) does not come into contact with a hot cooking zone. Do not press the scraper perpendicularly against the surface. Be careful not to scratch the cooktop surface with the corners of the scraper blade. This could result in permanent scratches on the surface.
3. After you have removed the stubborn stains from the glass, use the steps of the daily cleaning to clean the hob.



WARNING!

Do not use abrasive cleaning agents, because they can cause scratches. Do not use steelwool, scourers or any type of sharp objects to clean the appliance.



WARNING!

The cooktop could still be very hot from the cooking process. Do not touch the appliance surface directly. Immediately after the end of the cooking process, you can use protective gloves or mittens to prevent burns.



INFORMATION!

If you notice a crack in the glass top (however small), switch the hob off immediately, unplug the hob, turn off the (automatic) fuse switch(es) in the meter cupboard or, in the event of a permanent connection, set the switch in the power supply lead to zero. Contact the service department.

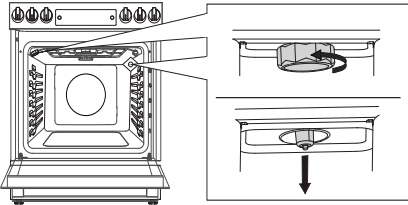
Light bulb

The bulb is a consumable and therefore not covered by warranty. Before replacing the bulb, remove all accessories from the oven.



INFORMATION!

Some models are fitted with a single light bulb; some models feature two light bulbs.



Unscrew and remove the cover in anti-clockwise direction and pull out the bulb.



INFORMATION!

Take care not to damage the enamel coating.
Use protection to avoid burning yourself.

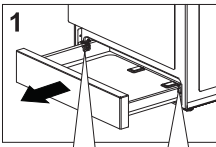


WARNING!

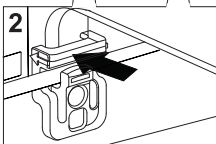
Only replace the bulb when the appliance is switched off (no system is activated and the appliance lighting is switched off).

Drawer

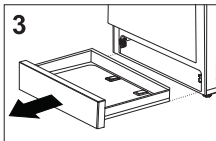
There are two types of drawers (depending on the model): a storage drawer and a heating drawer for heating utensils and plates.



1 Open the drawer.



2 Simultaneously push the two spacers, one on either side, back in the direction of the arrow.



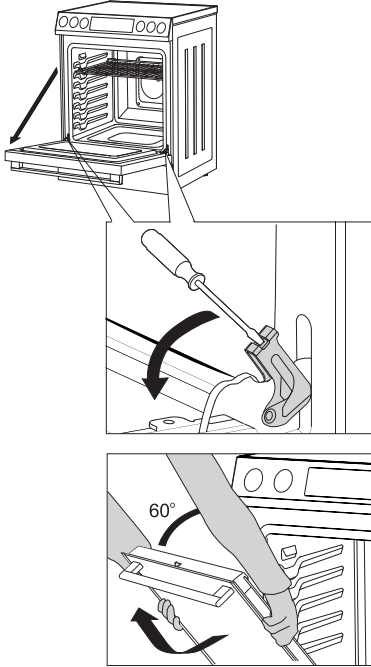
3 Completely remove the drawer.



WARNING!

Do not store combustible, explosive, volatile items or items sensitive to high temperature (such as paper, dish clothes, plastic bags, cleaners or detergents and spray cans) in the oven's storage drawer, as they can ignite over operation and cause a fire.

Removing and inserting the oven door



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

2 Slightly lift with screwdriver the two retainers and pull towards you.

3 Slowly close the door to a 60-degree angle (relative to the position of the fully closed door); then, lift the door and pull it out.

INFORMATION!

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

WARNING!

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

Problems and errors

During the warranty period, only a service center authorized by the manufacturer may carry out any repairs.

Before making any repairs, make sure the appliance is disconnected from the power mains either by removing the fuse or by disconnecting the power plug from the wall outlet.

Any unauthorized repairs of the appliance may result in electric shock and short circuit hazard; therefore, do not perform them. Leave such work to an expert or a service technician.

In case of minor problems with appliance operation, check this manual to see if you can fix the problem yourself.

If the appliance is not operating properly or at all due to inappropriate operation or handling, a visit from a service technician shall not be free of charge, even during the warranty period.

Save the instructions for future reference and pass them on to any subsequent owners or users of the appliance.

Troubleshooting table

Error name	Description	Possible cause	Solution
Err 001	Oven temperature sensor failure	Temperature sensor on the appliance might be malfunctioning.	Reset appliance, if problem repeats contact service.
Err 002	Meat probe failure	Meat probe sensor might be malfunctioning.	Disconnect meat probe sensor and connect it again. If problem reapers contact service.
Err 003	Communication failure between user interface and power board	Problem on appliance's electronics.	Reset appliance, if problem repeats contact service.
Err 004	Touch sensor failure on user interface	Failure on touch sensor.	Clean user interface with dry cloth. Reset appliance, if problem repeats contact service.
Err 005	Overheating of user interface	Ambient temperature is too high, NTC sensor is malfunctioning.	Check ambient temperature in the room. Cool down the appliances. Reset appliance, if problem repeats contact service.
Err 006	Self Clean doorlock failure	Doorlock on the appliance is malfunctioning.	Stop Self Clean function and start it again. If problem repeats contact service
Err 007	Failure of power board relay supply	Failure of power supply.	Check correct voltage in house installation. Reset appliance, if problem repeats contact service.
Err 008	Overheating of power board	Ambient temperature is too high, NTC sensor is malfunctioning.	Check ambient temperature in the room. Cool down the appliances. Reset appliance, if problem repeats contact service.

Table continued from last page

Error name	Description	Possible cause	Solution
Err 010	Self Clean heat-up failure	Appliance did not reach targeted Self Clean temperature.	Reset appliance, use Self Clean function again. If problem repeats contact service.
Err 014	Cooktop activation during active Self Clean function	Cooktop was activated during active Self Clean function.	Turn off any active cooktop.
Err 015	Zero cross failure on power board	Failure on electronics.	Reset appliance, if problem repeats contact service.

Disposal



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

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

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

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



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