

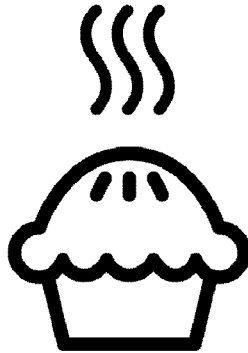


Built-in Oven

User Manual

Vgrajena pečica

Navodila za uporabo



BBIS13400XMSWE



EN / SL

385.4414.03/R.AB/8.11.2021/8-1

7768287823

Dear Customer,

Please read this manual before using the product.

Beko thank you for choosing the product. We want your product, manufactured with high quality and technology, to offer you the best efficiency. To do this, carefully read this manual and any other documentation provided before using the product and keep it as a reference. If you give the product to someone else, give the manual with it. Follow the instructions, taking into account all the information and warnings stated in the user manual.

Heed all information and warnings in the user manual. This way, you will protect yourself and your product against the dangers that may occur.

Keep the user manual. If you give the product to someone else, give the manual with it. The user manual contains the following symbols:



Hazard that may result in death or injury.

NOTICE Hazard that may result in material damage to the product or its environment.



Hazard that may result in burns due to contact with hot surfaces.



Important information or useful usage tips.



Read the user manual.



Arçelik A.Ş.
Karaağaç caddesi No:2-6
34445 Sütlüce/Istanbul/TURKEY
Made in TURKEY

This product was manufactured using the latest technology in environmentally friendly conditions.

TABLE OF CONTENTS

1 Safety instructions 4

Purpose of usage	4
Child, vulnerable person and pet safety	5
Electrical safety	5
Transportation safety	7
Installation safety	7
Safety of use	8
Temperature warnings	8
Accessory use	8
Cooking safety	9
Steam system	9
Maintenance and cleaning safety	10

2 Environmental Instructions 12

Waste regulation	12
Compliance with the WEEE Directive and Disposing of the Waste Product	12
Package information	12
Recommendations for energy saving	12

3 Your product 13

Product introduction	13
Product control panel introduction and usage	14
Oven control	14
Oven operating functions	16
Product accessories	18
Use of product accessories	20
Technical specifications	23

4 First use 24

First time setting	24
First cleaning	24

5 How to operate the oven 26

General information on oven usage	26
Operation of the oven control unit	26
Steam assisted cooking	31
Settings	34

6 General information about cooking 40

General warnings about cooking in the oven	40
Pastries and oven food	40
Meat, Fish and Poultry	43
Grill	44
Steam assisted cooking	45
Test foods	46

7 Maintenance and care 48

General cleaning information	48
Cleaning the accessories	49
Cleaning the control panel	49
Cleaning the inside of the oven (cooking area)	49
Steam cleaning	50
Cleaning the oven door	51
Removing the inner glass of the oven door	53
Cleaning the oven lamp	53

8 Troubleshooting 55

1 Safety instructions

- This section contains safety instructions that will help prevent any risks of personal injuries or material damage.
 - If the product is transferred to another person or used second hand, the operating manual, product labels, other relevant documents and accessories should be delivered with the product.
 - Our company shall not be held responsible for any damage that may occur as a result of failure to comply with these instructions.
 - Failure to comply with these instructions shall render any warranty void.
 - **⚠** Always have the installation and repair work performed by the manufacturer, the authorized service or a person specified by the importer.
 - **⚠** Use genuine spare parts and accessories only.
 - **⚠** Do not attempt to repair or replace any part of the product unless it is clearly specified in the operating manual.
 - **⚠** Do not perform technical modifications on the product.
- ⚠ Purpose of usage**
- This product is designed for home use. It is not suitable for commercial use.
 - Do not use the product in gardens, balconies or other outdoor environments. The appliance is intended to be used in household and staff kitchen areas in shops, offices and other working environments.
 - This product is suitable for use at altitudes up to 2500 meters.
 - **WARNING:** This product should be used for cooking purposes only. It should not be used for different purposes, such as heating the room.
 - The oven can be used to defrost, bake, fry and grill food.
 - This product; should not be used for heating, plate heating, hanging towels or clothes on the handle for drying.

Child, vulnerable person and pet safety

- This product can be used by children 8 years of age and older, and people who are underdeveloped in physical, sensory or mental skills, or lack of experience and knowledge, as long as they are supervised or trained about the safe use and hazards of the product.
- Children should not play with the product. Cleaning and user maintenance should not be performed by children unless there is someone overseeing them.
- This product should not be used by people with limited physical, sensory or mental capacity (including children), unless they are kept under supervision or receive the necessary instructions.
- Children should be supervised to ensure that they do not play with the product.
- Electrical products are dangerous for children and pets. Children and pets must not play with, climb on, or enter the product.

- Do not put objects that children may reach on the product.
- **WARNING:** During use, the accessible surfaces of the product are hot. Keep children away from the product.
- Keep the packaging materials out of the reach of children. There is a hazard of injury and suffocation.
- When the door is open, do not put any heavy objects on it or allow children to sit on it. You may cause the oven to tip over or damage the door hinges.
- **(Not all products are supplied with a plug, so if your product DOES have a plug)** For the safety of children, disconnect the power plug and make the product inoperable before disposing of the product.

Electrical safety

- Connect the product into a grounded outlet protected by a fuse that matches the current ratings indicated on the type label. Have the grounding installation made by a qualified electrician. Do

not use the product without grounding in accordance with local / national regulations.

- The plug or the electrical connection of the product should be in an easily accessible place (where it will not be affected by the flame of the stove). If this is not possible, there should be a mechanism (fuse, switch, switch, etc.) on the electrical installation to which the product is connected, in compliance with the electrical regulations and separating all poles from the network.
- The product must not be connected into the outlet during installation, repair, and transportation.
- Connect the product into an outlet that meets the voltage and frequency values specified on the type label.
- **(Not all products are supplied with a supply cord, so if your product DOES NOT have a supply cord)** Use only the connecting cable specified in the "Technical specifications" section.
- Do not jam the power cord under and behind the product. Do not put a heavy object on the power cord. The power cord should not be bent, crushed, and come into contact with any heat source.
- While the oven is operating, its back surface also gets hot. Power cords must not touch the back surface, connections may be damaged.
- Do not jam the electric cables into the oven door and pass them over hot surfaces. You may cause the oven to short circuit and catch fire as a result of the cable melting.
- Use original cable only. Do not use cut or damaged cables or extension leads.
- If the power cord is damaged, it must be replaced by a manufacturer, an authorized service or a person to be specified by the importer company in order to prevent possible dangers.
- **WARNING:** Before replacing the oven lamp, be sure to disconnect the product from the mains supply to avoid the risk of electric shock. Switch off the product or turn off the fuse from the fuse box.

(Not all products are supplied with a plug, so if your product DOES have a plug)

- Do not plug the product into an outlet that is loose, has come out of its socket, is broken, dirty, oily, with risk of water contact (for example, water that may leak from the counter).
- Never touch the plug with wet hands! To unplug, do not hold the cord, always hold the plug.
- Make sure that the product plug is securely plugged into the outlet to avoid arcing.



Transportation safety

- Disconnect the product from the mains before transporting the product.
- The product is heavy, carry the product with at least two people.
- Do not use the door and / or handle to transport or move the product.
- Do not put other items on the product and carry the product upright.
The product must not be transported when there is water in the it. It may be

transported after the water discharge is completed.

- When you need to transport the product, wrap it with bubble wrap packaging material or thick cardboard and tape it tightly. Secure the product tightly with tape to prevent the removable or moving parts of the product and the product from damage.
- Check the overall appearance of the product for any damage that may have occurred during transportation.



Installation safety

- Before the product is installed, check the product for any damage. If the product is damaged, do not install it.
- Do not install the product near heat sources (radiators, stoves, etc.).
- Keep all ventilation ducts open around the product.
- To prevent overheating, the product should not be installed behind decorative doors.



Safety of use

- Make sure that the product is turned off after each use.
- If you do not use the product for a long time, disconnect it or turn off the fuse from the fuse box.
- Do not operate defective or damaged product. If any, disconnect the electricity / gas connections of the product and call the authorized service.
- Do not use the product with the front door glass removed or broken.
- Do not climb on the product to reach anything or for any other reason.
- Do not use the product in situations that may affect your judgment, such as drug intake and / or alcohol use.
- Flammable objects kept in the cooking area may catch fire. Never store flammable objects in the cooking area.
- The oven handle is not a towel dryer. When using the product, do not hang towels, gloves or similar textiles.
- The hinges of the product door move and tighten when opening and closing the door.

When opening / closing the door, do not hold the part with the hinges.



Temperature warnings

- **WARNING:** While the product is operating, exposed parts will be hot. Do not touch the product and heating elements. Children under the age of 8 should not be brought close to the product without an adult.
- Do not place flammable / explosive materials near the product, as the edges will be hot while it is operating.
- As steam may be exhaled, keep away while opening the oven door. The steam may burn your hand, face and / or eyes.
- The product may be hot during use. Do not touch the hot compartments, the interior parts of the oven, the heating elements, etc.
- When placing food in the hot oven, removing the food, etc. always use heat resistant oven gloves.



Accessory use

- It is important that the wire grill and tray are placed

properly on the wire shelves. For detailed information, refer to the section "Usage of accessories".

- Accessories can damage the door glass when closing the product door. Always push the accessories to the end of the cooking area.



Cooking safety

- Be careful when using alcohol in your food. Alcohol evaporates at high temperatures and may catch fire when exposed to hot surfaces, causing a fire.
- Food waste, oil, etc. in the cooking area may catch fire. Before cooking, remove such coarse dirt.
- Food Poisoning Hazard: Do not keep food in the oven for more than an hour before and after cooking. Otherwise it may cause food poisoning or diseases.
- Do not heat closed tin cans and glass jars. Built up pressure may cause the jar to burst.
- Place the greaseproof paper in a cookware or on the oven accessory (tray, wire grill, etc.) with food and place it in the

preheated oven. Remove any excessive pieces of greaseproof paper hanging from the accessory or container to avoid the risk of touching the oven heating elements. Never use greaseproof paper at an oven temperature higher than the maximum use temperature specified on the greaseproof paper you are using. Never place greaseproof paper on the oven base.

- Do not place baking trays, plates or aluminum foil directly on the bottom of the oven. The accumulated heat can damage the base of the oven.
- Close the oven door during grilling. Hot surfaces may cause burns!
- Food not suitable for grilling carries a fire hazard. Grill only food that is suitable for heavy grill fire. Also, do not place the food too far in the back of the grill. This is the hottest area and fatty foods may catch fire.



Steam system

- In steam assisted cooking, opening of the door may

cause steam to escape, creating a risk of burns. Be careful when opening the door.

- Do not use distilled or filtered water. Use ready-made waters only. Do not use flammable, alcoholic or solid particulate solutions instead of water.
- If moisture remains in the oven after steam assisted cooking, it may cause corrosion. Let the oven dry after cooking. Do not store wet food items in the oven for a long time.
- Do not use accessories that may corrode from steam while cooking.
- Be careful not to spill water on the oven surface or unwanted surfaces when removing or placing the water tank.
- When removing the food after steam assisted cooking, hot liquid may flow from the accessories, be careful.
- When cooking with steam assisted, it is recommended to add as much water as the amount in the cooking table.

Maintenance and cleaning safety

- Wait for the product to cool before cleaning the product. Hot surfaces may cause burns!
- Never wash the product by spraying or pouring water on it! There is an electric shock hazard!
- Do not clean the product with steam cleaners as this may cause electric shock.
- Do not use harsh abrasive cleaners, metal scrapers, wire wool or bleach materials to clean the oven front door glass / (if present) oven upper door glass. These materials can cause glass surfaces to be scratched and broken.
- Always keep the control panel clean and dry. A damp and dirty surface may cause problems in operating the functions.
- After each steam assisted cooking, the remaining water in the water tank should be drained and the water tank should be cleaned. The use of water left in the chamber in the next cooking creates problems in terms of hygiene.

- Do not wash the water tank in the dishwasher. Wipe the water tank with a clean damp cloth, dry it with a dry cloth and store it that way. Never dry the tank in the oven.
 - For lime that may form in the water tank, 200 cc of water and 1 teaspoon of lemon salt are placed in the tank and left for 1 hour. Then, it is washed with plenty of water and dried. It is recommended to apply this procedure every 4-5 uses.
 - Do not use cleaning agents containing acids or chlorides to clean the base of the oven.
- Do not clean the lime that may on the oven base by scraping. Otherwise, the product base shall be damaged.
- Depending on the frequency of steam assisted cooking-steam cleaning operations and the hardness of the water used, lime stains may occur on the oven base.
 - It is recommended to clean the inside of the oven with vinegar water and a cloth for lime stains that may occur on the chassis after steam assisted cooking.

2 Environmental Instructions

Waste regulation

Compliance with the WEEE Directive and Disposing of the Waste Product



This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE).

This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centers.

Appropriate disposal of used appliance helps prevent potential negative consequences for the environment and human health.

Compliance with RoHS Directive:

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other

wastes. Take them to the packaging material collection points designated by the local authorities.

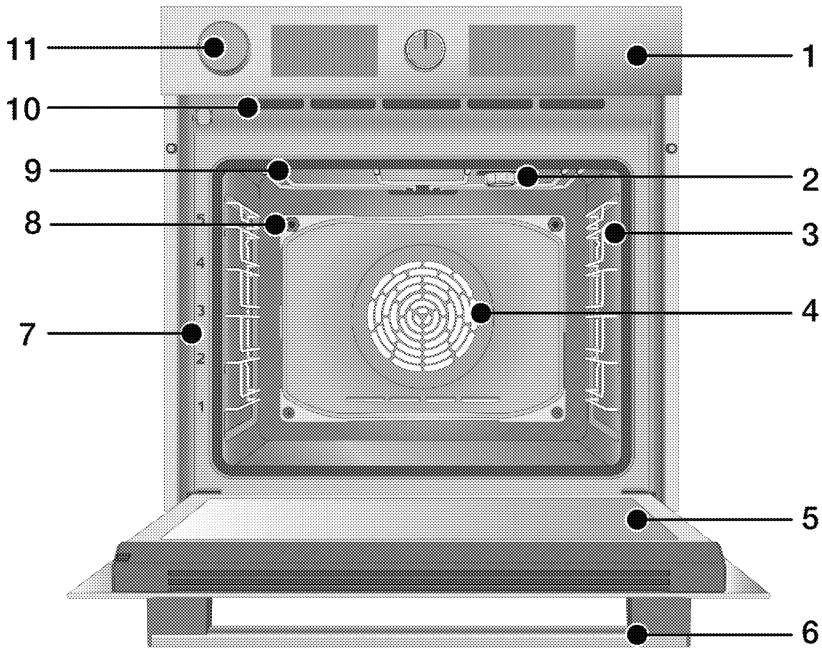
Recommendations for energy saving

Information on energy efficiency according to EU 66/2014 can be found on the product fiche given with the product. The following suggestions will help you use your product in an ecological and energy-efficient way:

- Defrost frozen food before cooking.
- In the oven, use dark or enamelled containers that transmit heat better.
- Turn off the product 5 to 10 minutes before the end time of cooking for prolonged cooking. Now you can save up to 20% electricity by using heat.
- If specified in the recipe or user manual, always preheat. Do not open the oven door frequently during cooking.
- Do not open the oven door when cooking in the "Eco fan heating" operating function. If the door is not opened, the internal temperature is optimized to save energy in the "Eco fan heating" operating function, and this temperature may differ from what is shown on the screen.
- Try to cook more than one dish at a time in the oven. You can cook at the same time by placing two cooking containers on the wire shelf. In addition, if you cook your meals one after the other, it will save energy because the oven will not lose its heat.

3 Your product

Product introduction



- 1 Control panel
- 2 Lamp*
- 3 Wire shelves**
- 4 Fan motor (behind steel plate)
- 5 Door
- 6 Handle
- 7 Shelf positions
- 8 Steam exit hole
- 9 Top heater
- 10 Ventilation holes
- 11 Water tank

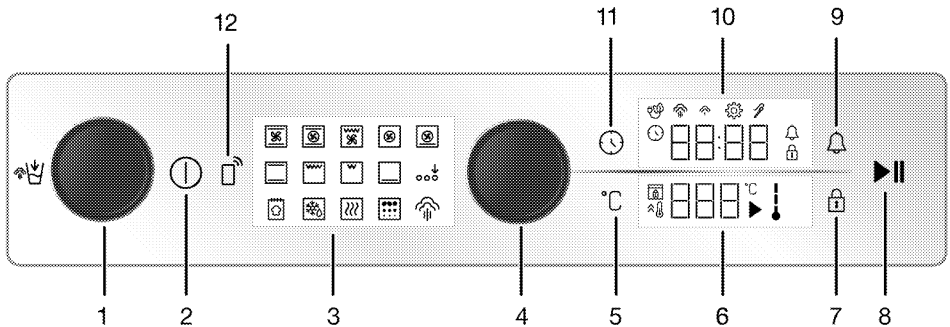
* It depends on the model. Your product may not have a lamp, or the type and location of the lamp may differ from the illustration.

** It depends on the model. Your product may be without wire shelves. In the illustration, wire shelves are shown as examples.

Product control panel introduction and usage

In this section, you can find the overview and basic uses of the product's control panel. There may be differences in images and some features depending on the type of product.

Oven control



- 1 Water tank
- 2 On/Off key
- 3 Function display
- 4 Oven control knob
- 5 Temperature setting key
- 6 Temperature display
- 7 Key lock key
- 8 Cooking start/stop key
- 9 Alarm key
- 10 Clock/time display
- 11 Time and settings key
- 12 Remote control key

If there are knob (s) controlling your product, these knob (s) may be recessed in the panel that come out when pressed in on some models. For settings to be made with these knobs, first push the relevant knob in and pull out the knob. After making your adjustment, press it in again and replace the knob.

Oven control knob

With the oven control knob, you can control the settings in the clock/time display and temperature display. You can navigate between these settings by turning the oven control knob to the

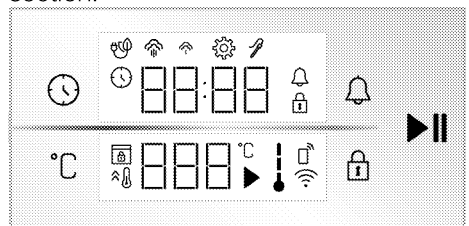
right/ left, you can activate and confirm the settings by pressing.

Temperature indicator

You can understand the oven interior temperature from the inner temperature symbol on the display. The symbol appears on the display when the cooking starts and each grades of the inner temperature symbol will be lit as inner temperature reaches to the set temperature.






Function display

The function display contains the operating functions of your oven. Each function is activated by touching on it. All functions on the screen are schematic; they may not be available on your product. The operating functions available on your product are explained in the "Oven operating functions" section.











Displays

Keys:








-  : Time and settings key
-  : Temperature setting key
-  : Key lock key
-  : Alarm key
-  : Cooking start/stop key

Clock/time display :

-  : Cooking time/Day time symbol
-  : Alarm symbol
-  : Settings symbol
-  : Key lock symbol
-  : Eco fan cooking symbol
-  : Low level steam symbol*
-  : High level steam symbol*
-  : Meat probe symbol*

* It varies depending on the product model. It may not be available on your product.








Temperature display:










-  : Cooking symbol
-  : Temperature symbol
-  : Oven inner temperature symbol
-  : Quick heating (booster) symbol
-  : Remote control symbol
-  : Wireless network (wifi) symbol
-  : Door lock symbol*

* It varies depending on the product model. It may not be available on your product.

Oven operating functions

On the function table; the operating functions you can use in your oven and the highest and lowest temperatures that can be set for these functions are shown. The order of the operating modes shown here may differ from the arrangement on your product.

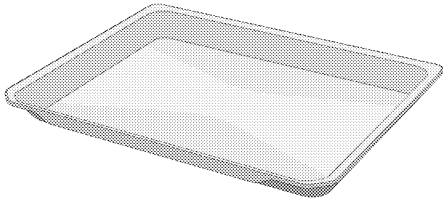
Function symbol	Function description	Temperature range (°C)	Description and use
	Operating with fan	-	The oven is not heated. Only the fan (on the back wall) operates. Frozen food with granules is slowly defrosted at room temperature, cooked food is cooled. The time required to thaw a whole piece of meat is longer than the food with grains.
	Top and bottom heating	40 - 280	Food is heated from above and below at the same time. Suitable for cakes and stews in baking molds or cakes and pastries. Cooking is done with a single tray.
	Bottom heating	40 - 220	Only lower heating is on. It is suitable for foods that need browning on the bottom.
	Fan assisted bottom/top heating	40 - 280	The hot air heated by the upper and lower heaters is distributed equally and rapidly throughout the oven with the fan. Cooking is done with a single tray.
	Fan Heating	40 - 280	The hot air heated by the fan heater is distributed equally and rapidly throughout the oven with the fan. It is suitable for multi-tray cooking of your food at different shelf levels.
	Eco fan heating	160 - 220	In order to save energy, you can use this function instead of using "Fan Heating" in the range of 160-220 ° C. But; cooking time will be slightly longer. The use of this function is described in the chapter "Operating the oven control unit".
	Pizza function	40 - 280	The lower heater and fan heating work. It is suitable for cooking pizza.

Function symbol	Function description	Temperature range (°C)	Description and use
	"3D" function	40 - 280	Upper heating, lower heating and fan heating work. All parts of the product are cooked equally and quickly. Cooking is done with a single tray.
	Low grill	40 - 280	The small grill on the oven ceiling works. It is suitable for grilling smaller amounts.
	Full grill	40 - 280	The large grill on the oven ceiling works. It is suitable for grilling in large amounts.
	Fan assisted full grill	40 - 280	The hot air heated by the large grill is quickly distributed into the oven with the fan. It is suitable for grilling in large amounts.
	Keeping warm	40 - 100	It is used to keep the food at a temperature ready for service for a long time.
	Bread function	-	It is used for baking bread. The set incoming temperature and time cannot be changed.
	Extra function activation	-	It is used to activate run functions that do not appear on the function display at first startup.
	Steam function	-	It is used for steam assisted cooking . Enables functions that make steam assisted cooking.
	Steam cleaning	80	This position is used to soften the dirt formed in the oven immediately after you finish cooking your food. Read the explanations in the maintenance and cleaning section for this function.

Product accessories

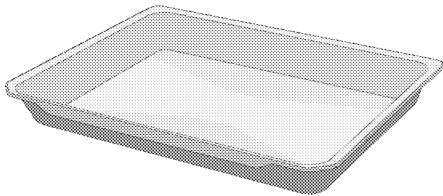
There are various accessories in your product. In this section, the description of the accessories and the descriptions of the correct usage are available. Depending on the product model, the supplied accessory varies. All accessories described in the user guide may not be available in your product.

NOTICE : The trays in your product may be deformed by the effect of the temperature. This has no effect on the function. Deformation disappears when the tray cools down.



Standard tray

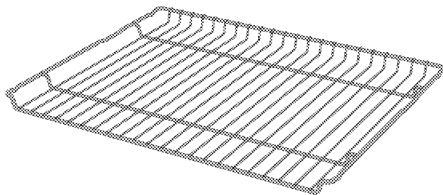
It is used for pastries, frozen foods and frying large pieces.



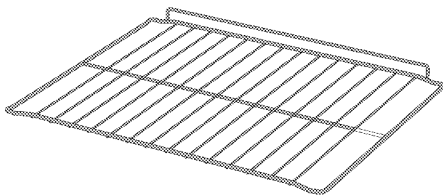
Deep tray

It is used for pastries, frying large pieces, juicy food or for the collection of flowing oils when grilling.

Models with wire shelves:

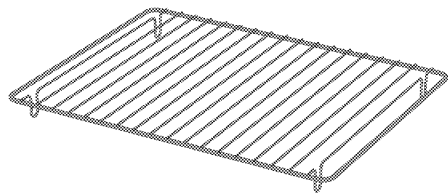


Models without wire shelves:



Wire grill

It is used for frying or placing the food to be baked, fried and stewed on the desired shelf.



Wire grill in tray

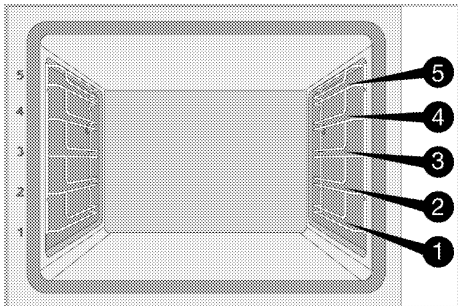
By placing it in the tray (if provided), it is ensured that the oils flowing while grilling are collected in the tray and thus the contamination of the oven is prevented. Wire grill in tray is not suitable to use with deep tray.

Use of product accessories

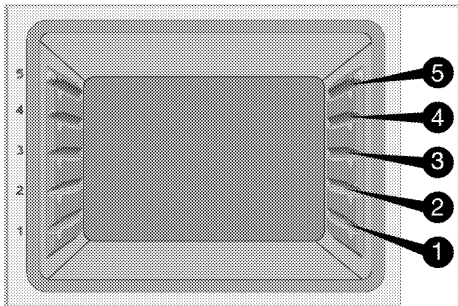
Cooking shelves

There are 5 levels of shelf position in the cooking area. You can also see the order of the shelves in the numbers on the front frame of the oven.

Models with wire shelves



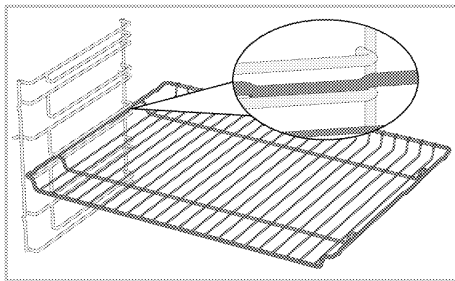
Models without wire shelves



Placing the wire grill on the cooking shelves

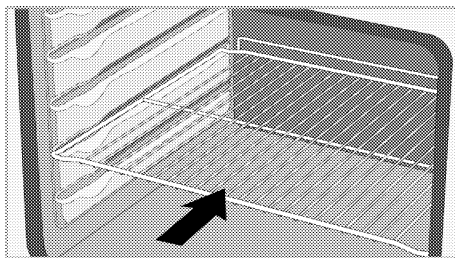
Models with wire shelves:

It is crucial to place the wire grill on the wire side shelves properly. While placing the wire grill on the desired shelf, the open section must be on the front. For better cooking, the wire grill must be secured with the stopper on the wire shelf. It must not pass over the stopper to contact with the rear wall of the oven.



Models without wire shelves:

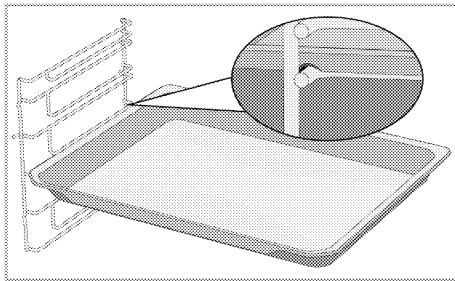
It is crucial to place the wire grill on the side shelves properly. The wire grill has one direction when placing it on the shelf. While placing the wire grill on the desired shelf, the open section must be on the front.



Placing the tray on the cooking shelves

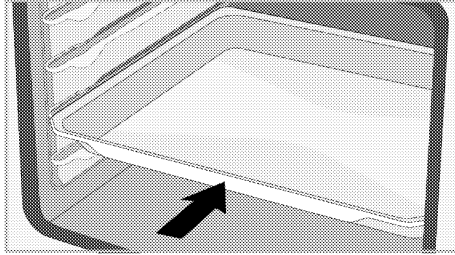
Models with wire shelves:

It is also crucial to place the trays on the wire side shelves properly. While placing the tray on the desired shelf, its side designed for holding must be on the front. For better cooking, the tray must be secured with the stopper on the wire shelf. It must not pass over the stopper to contact with the rear wall of the oven.



Models without wire shelves:

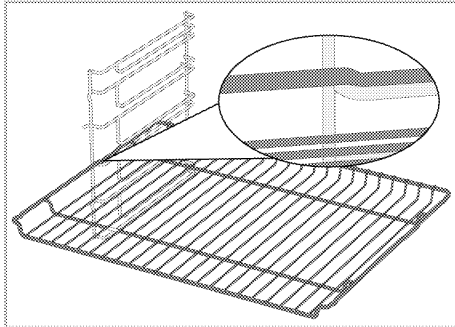
It is also crucial to place the trays on the side shelves properly. The tray has one direction when placing it on the shelf. While placing the tray on the desired shelf, its side designed for holding must be on the front.



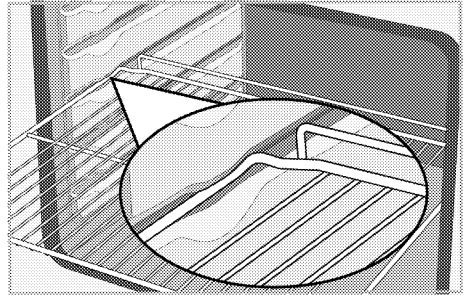
Stopper function of the wire grill

There is a stopper function to prevent the wire grill from tipping out of the wire shelf. With this function, you can easily and safely take out your food. While removing the wire grill, you can pull it forward until it reaches the stopper. You must pass over the stopper to remove it completely.

Models with wire shelves

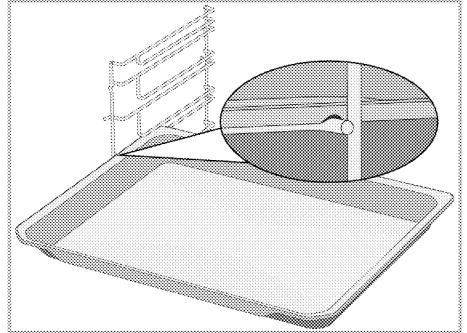


Models without wire shelves



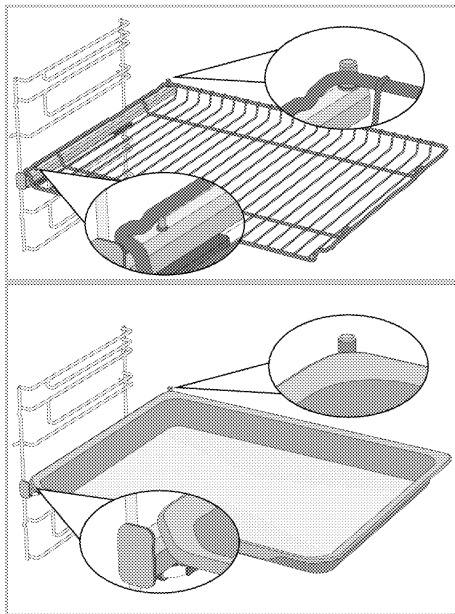
Stopper function of the wire grill tray - Models with wire shelves

There is also a stopper function to prevent the tray from tipping out of the wire shelf. While removing the tray, release it from the rear lock and pull it towards yourself until it reaches the stopper. You must pass over the stopper to remove it completely.



Proper placement of the wire grill and tray on the telescopic rails- Models with wire shelves and telescopic rails

Thanks to telescopic rails, trays or the wire grill can be easily installed and removed. When using trays and wire grills with the telescopic rail, care should be taken that the pins, on the front and back of the telescopic rails, rest against the edges of the grill and the tray (shown in the figure).






Technical specifications

General specifications

Product external dimensions (height/width/depth)	595 mm/594 mm/567 mm
Oven installation dimensions (height/width/depth)	590 or 600 mm/560 mm/min. 550 mm
Voltage / frequency	220-240 V ~ 50 Hz
Cable type and cross section used / suitable for use in the product	min. H05VV-FG 3 x 1,5 mm ²
Total power consumption	3,4 kW
Oven type	Multifunction oven

Basics: Information on the energy label of electrical ovens is given in accordance with the EN 60350-1 / IEC 60350-1 standard. Those values are determined under standard load with bottom-top heater or fan assisted heating (if any) functions.

Energy efficiency class is determined in accordance with the following prioritization depending on whether the relevant functions exist on the product or not: 1-Eco fan heating, 2-Fan Heating 3- Fan assisted low grill, 4-Top and bottom heating.


-  Technical specifications may be changed without prior notice to improve the quality of the product.
-  Figures in this manual are schematic and may not exactly match your product.
-  Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

4 First use

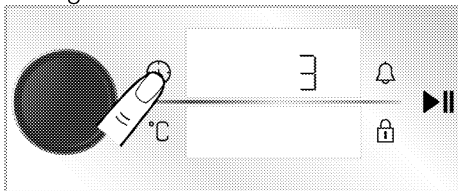
Before you start using your product, it is recommended to do the following in the following sections.

First time setting

i Always set the time of day before using your oven. If you do not set it, you cannot cook in some oven models.

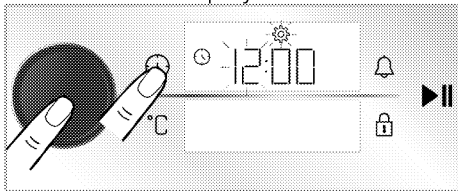
1. When the oven in stand-by mode (when the time of day is displayed on the display), activate the settings menu by touching  key for about 3 seconds.


» The 3- 2- 1 count down is displayed. When the countdown expires, the settings menu is activated.



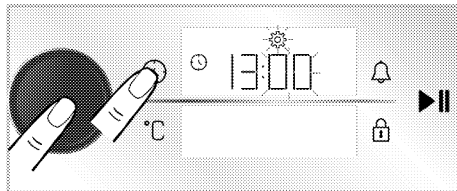
2. Press the oven control knob or touch  key once to activate the hour field.


» Hour field and  symbol flashes on the time/clock display.




3. Set the hour by rotating the oven control knob to right/left and press the oven control knob or touch  key once to activate the minute field.

» Minute field and  symbol flashes on the time/clock display.



4. Set the minute by rotating the oven control knob to right/left. Confirm the time setting by pressing on the oven control knob or touching  key.

» The time of day is set and the  symbol appears on the time/clock display always on.

i If the initial time is not set, clock will run starting from time set in production. You can change the time of day setting later, as described in the "Settings" section.

i Time of the day settings are canceled in case of long-term power failure. It needs to be re-adjusted.

First cleaning

1. Remove all packaging materials.
2. Remove all accessories from the oven provided within the product.
3. Turn the product on for 30 minutes and then, turn it off. This way, residues and layers that may have remained in the oven during production are burned and cleaned.
4. When operating the product, select the highest temperature and the operating function that all the heaters in your product operate. See "Oven operating functions". You can learn how to operate the oven in the following section.
5. Wait for the oven to cool.

6. Wipe the surfaces of the product with a wet cloth or sponge and dry with a cloth.

Before using the accessories;

Clean the accessories you remove from the oven with detergent water and a soft cleaning sponge.

NOTICE The surface might get damaged by some detergents or cleaning materials. Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

NOTICE Smoke and smell may emit for a couple of hours during the initial operation. This is quite normal. Ensure that the room is well ventilated to remove the smoke and smell. Avoid directly inhaling the smoke and the smell that emits.

5 How to operate the oven

General information on oven usage

Cooling fan (It may not exist on your product.)

Your product has a cooling fan. The cooling fan is activated automatically when necessary and cools both the front of the product and the furniture. It is automatically deactivated when the cooling process is finished. Hot air comes out over the oven door. Do not cover these ventilation openings with anything. Otherwise, the oven may overheat.

The cooling fan continues to operate during oven operation or after the oven is turned off (approximately 20-30 minutes). If you cook by programming the oven timer, at the end of the cooking time, the cooling fan turns off with all functions. The cooling fan running time cannot be determined by the user. It turns on and off automatically. This is not an error.

Oven lighting


The oven lamp is turned on when the oven starts cooking. In some models, the lamp is on during cooking, while in some models it turns off after a certain time.

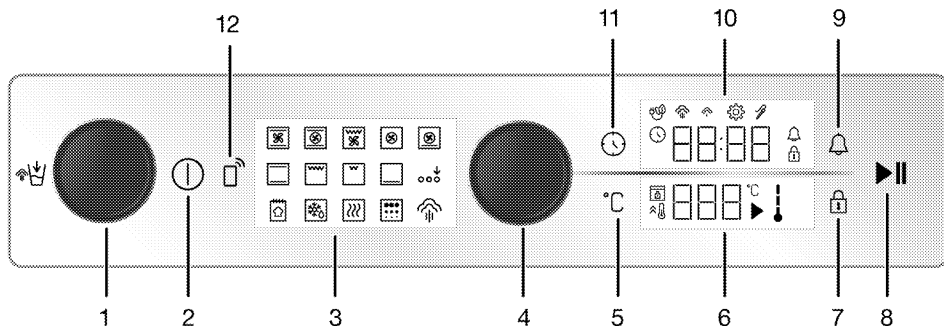
If the product door is opened while the oven is operating or in the closed

position, the oven lamp turns on automatically.

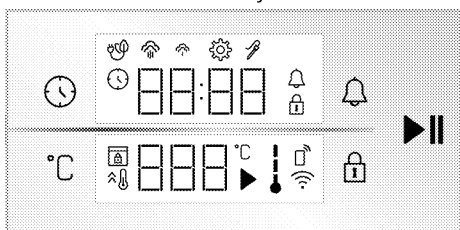
Operation of the oven control unit

General warnings for the oven control unit

- i** The maximum time that can be set for the end of the time is 5:59 hours. In warm keeping function, this time is 23:59 hours. In the event of a power failure, the cooking and cooking time set will be canceled.
- i** While making any adjustments, the relevant symbols flash on the display. A short time should be waited for the settings to be saved.
- i** If cooking time is set when cooking starts, the remaining time is displayed on the display.
- i** If the quick preheat (booster) setting is enabled on your control unit, the  symbol appears on the display when you start cooking and the oven reaches the temperature you set for cooking quickly. For the quick preheat (booster) setting, please see "Settings" section.



- 1 Water tank
- 2 On/Off key
- 3 Function display
- 4 Oven control knob
- 5 Temperature setting key
- 6 Temperature display
- 7 Key lock key
- 8 Cooking start/stop key
- 9 Alarm key
- 10 Clock/time display
- 11 Time and settings key
- 12 Remote control key



Displays

Keys:

- : Time and settings key
- : Temperature setting key
- : Key lock key
- : Alarm key
- : Cooking start/stop key

Clock/time display :

- : Cooking time/Day time symbol
- : Alarm symbol
- : Settings symbol
- : Key lock symbol
- : Eco fan cooking symbol
- : Low level steam symbol*
- : High level steam symbol*
- : Meat probe symbol*

* It varies depending on the product model. It may not be available on your product.

Temperature display:

- : Cooking symbol
- : Temperature symbol

- : Oven inner temperature symbol
- : Quick heating (booster) symbol
- : Remote control symbol
- : Wireless network (wifi) symbol
- : Door lock symbol*

* It varies depending on the product model. It may not be available on your product.

Turning on the oven

1. Turn on the oven by touching the ① key.

» After the oven is turned on, the first operating function is displayed on the display. On this display, the operating function, temperature, cooking time, alarm can be set.

- If no settings are made on this display, the oven will turn off in about 5 minutes and the time of day will appear on the display.

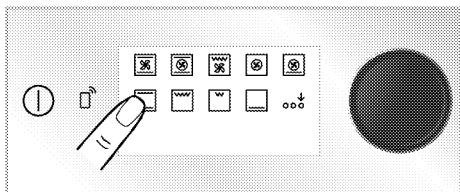
Turning off the oven

Turn off the oven by touching the ① key. The time of day appears on the display.

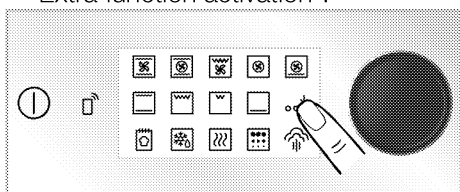
Manual cooking to select temperature and oven operating function

You can cook by making a manual control (at your own control) without setting the cooking time by selecting the temperature and operating function specific to your food. The "Top and bottom heating" function and 180 °C settings are shown as an example in the images.

1. Turn on the oven by touching the ① key.
2. Touch on the operating function you want to cook on function display.

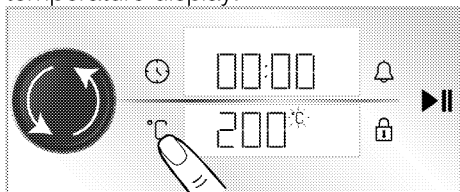


3. Touch on the operating function you want to cook on function display. If the function you want to select is not among the first operating functions that appear on the function display, you can activate the lower row of operating functions by touching on "Extra function activation".



4. The predefined temperature for the operating function you selected appears on the temperature display. To change this temperature, press oven control knob or touch the °C key and rotate the oven control knob to right/left.

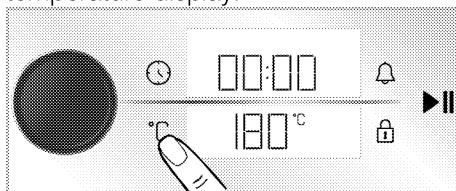
» The °C symbol blinks on the temperature display.



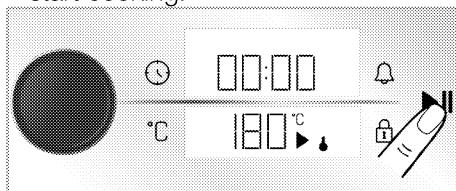
i If you change the operating function after changing the predefined temperature for the operating functions, the temperature you set last appears on the display. However, if the set temperature is not within the temperature range of the selected operating function, the highest adjustable temperature of that operating function appears.

5. Confirm the set temperature by touching the °C key.

» The °C symbol appears on the temperature display.



6. After setting the operating function and temperature, touch the ►|| key to start cooking.



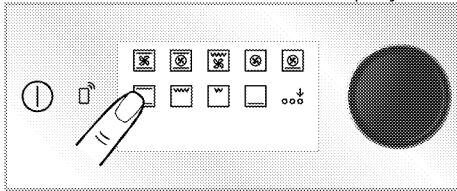
» Your oven will start operating at the selected operating function and temperature immediately. The ↓ and ► symbols will appear on the temperature display. The cooking time starts to count on the display. Each stage of the ↓ symbol lights up as the oven interior temperature reaches the set temperature. The oven does not turn off automatically since manual cooking is done without setting the cooking time. You have to control cooking and turn it off. When your cooking is complete, touch the ►|| key to end cooking or

touch the ① key to turn off the oven completely.

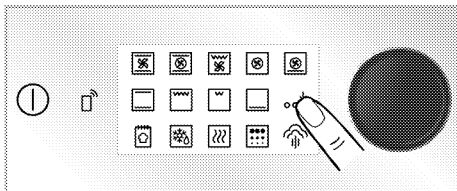
Cooking by setting the cooking time;

You can have the oven turn off automatically at the end of the time by selecting the temperature and operating function specific to your food and setting the cooking time on the control unit. The "Top and bottom heating" function, 180 °C and 45 minute settings are shown as an example in the images.

1. Turn on the oven by touching the ① key.
2. Touch on the operating function you want to cook on function display.

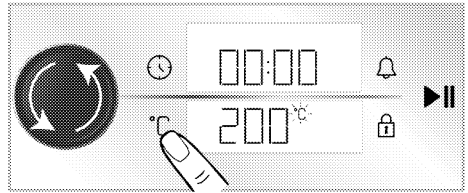


3. Touch on the operating function you want to cook on function display. If the function you want to select is not among the first operating functions that appear on the function display, you can activate the lower row of operating functions by touching on "Extra function activation".



4. The predefined temperature for the operating function you selected appears on the temperature display. To change this temperature, press oven control knob or touch the °C key and rotate the oven control knob to right/left.

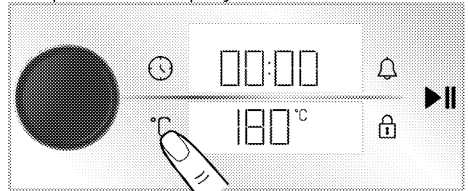
» The °C symbol blinks on the temperature display.



5. Confirm the set temperature by touching the °C key.
» The °C symbol appears on the temperature display.

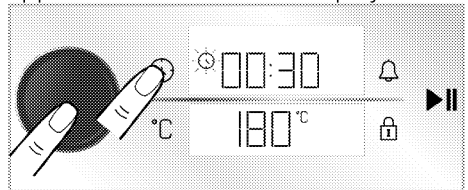
5. Confirm the set temperature by touching the °C key.


» The °C symbol appears on the temperature display.




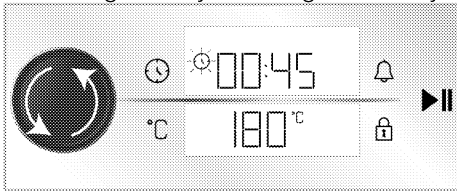
6. Press oven control knob or touch the ⌚ key once for setting the cooking time.

» The ⌚ symbol blinks on the display and the 30 minute set cooking time is appear on the clock/time display.




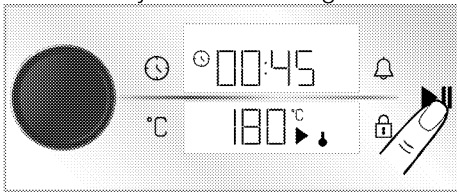
i After setting the operation function and temperature, cooking time will be set 30 minutes by touching the  key or by pressing on the oven control knob directly for quick setting of the cooking time and change the time by rotating the oven control knob to right/left.




7. Set the cooking time by rotating the oven control knob. Confirm the cooking time by touching the  key.





i The cooking time increases by 1 minute in the first 15 minutes, after 15 minutes it increases by 5 minutes.

8. After setting the operating function, temperature and cooking time, touch the  key to start cooking.




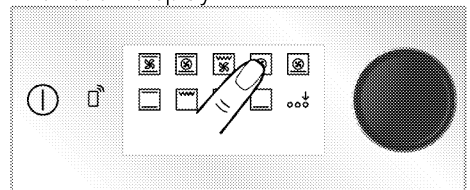
» Your oven will start operating immediately at the selected function and temperature. The set cooking time starts to count down. The  and  symbols will appear on the temperature display. Each stage of the  symbol lights up as the oven interior temperature reaches the set temperature. After the set cooking time is completed, "End" appears on the temperature display, the timer give an audio warning and cooking stops.


9. The audio warning sounds for one minute. If the  key is touched while the audio warning sounds and "End" appears on the temperature display, the oven continues to operate indefinitely. If the  key is touched, the oven turns off. If any key other than these keys is touched, the audible warning will be interrupted.

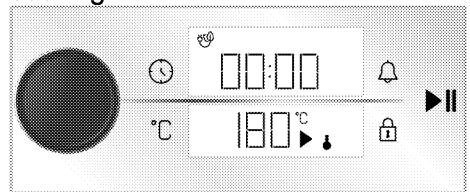
Eco fan cooking

In order to save energy, you can use this function instead of using "Fan Heating" in the range of 160-220 °C. But; cooking time will be slightly longer.

1. Turn on the oven by touching the  key.
2. Touch and keep the "Fan Heating" on function display.



» The 3- 2- 1 count down is displayed. When the countdown expires,  symbol is appear and the "Eco fan cooking" is activated.



3. You can change the set temperature and set cooking time as described in previous sections. Then you start the cooking.

» In "Eco fan cooking", the lamp light shorter than the other cooking function during cooking due to energy savings.

Bread function

Your oven has a "Bread function" specially defined for bread making. The

temperature and time settings of the function are fixed.

Ingredients

- 500 g flour
- 15 g sugar
- 10 g instant yeast
- 10 g sunflower oil
- 8 g salt
- 300 ml water (35°C)

For the top of the dough

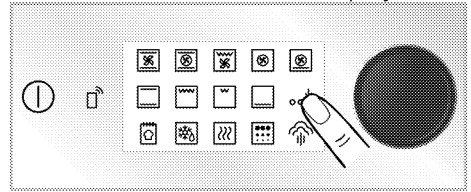
- 2 teaspoon sunflower oil

Preparation

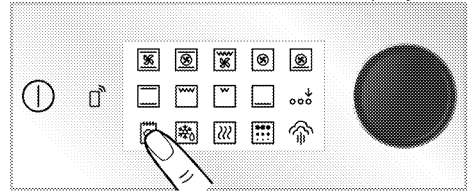
1. Sift flour into a deep bowl. Add sugar on the flour and mix it homogeneously.
2. Open the middle of the flour and add the yeast, salt and sunflower oil. Starting from the sides of the bowl, pour the warm water gradually.
3. Knead the dough by hand or in a dough mixer for about 10-15 minutes.
4. Turn the kneaded dough by hand a few times and put it in a bowl. Apply 1 teaspoon of sunflower oil on the dough and cover it with stretch film so that it touches the dough.
5. Cover the dough with stretch film, cover it with a thick cloth and leave it to rise at room temperature.
6. Take your dough, which has been fermented for 60 minutes, on the counter and fold it 4-5 times and remove the air inside. Apply 1 teaspoon of sunflower oil on the dough and cover it with stretch film so that it touches the dough. Ferment the dough at room temperature for another 30 minutes.
7. When the dough has finished fermenting, shape the dough into salmon and place it on a baking tray. Make 3-4 scratches on your dough with the help of a knife.
8. Place the tray on shelf 3 of your oven.

9. Turn on the oven by touching the ① key.

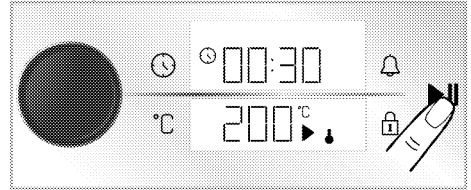
10. Activate the lower row of run functions by touching "Extra function activation" on the function display.



11. Touch on the "Bread function" on the lower row of function display.



12. Touch the ▶|| key to start cooking.



13. At the end of the cooking time, the audible warning sounds for one minute. If the ① key is touched, the oven turns off. If any key other than these keys is touched, the audible warning will stop.

Steam assisted cooking

Your oven has a steam-assisted cooking function. During cooking, this steam will ensure better cooking results. Steam ensures that the surface of pastries are brighter, the crust is more crispy and the size is bigger. Moreover, steam assist reduces loss of moisture in meat, ensuring that it is juicier and more delicious.

There are 2 different levels of steam support: low steam and high steam.

During cooking, steam is given into the oven at certain intervals. In general, low steam level is recommended for baking pastry foods such as cake, pastry, bread, the high steam level is recommended for cooking meat-type foods (such as large pieces of meat, whole chicken). This feature may depend on the food you cook. Refer to the cooking table for this purpose.

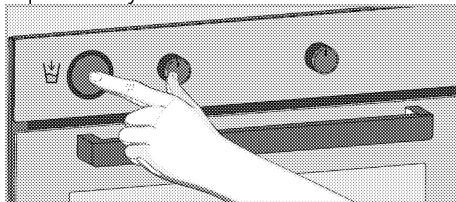
- i** Steam assisted cooking can only be done at temperatures above 80 °C.
- i** The capacity of the water tank is 250 ml. When cooking, do not add more than 250 ml of water into the water tank.
- i** Condensation formed on the oven door after steam assisted cooking may drip around when the oven door is opened. As soon as you open the oven door, wipe off the condensation.
- i** Stay away when opening the oven door, as steam and heat may escape during and after steam assisted cooking. Exiting steam can burn your hands, face and/or eyes.
- i** If water remains inside the oven after each steam-assisted cooking, dry the remaining water with a dry cloth after the oven has cooled-down. Otherwise, residual water may lead to calcification.

For steam assisted cooking:

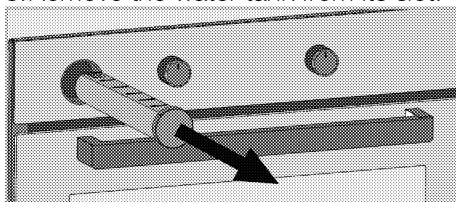
1. Refer to the steam-assisted cooking table to set the function, temperature and time suitable for the relevant meal and start the cooking process. For meals not stated in the table, you can determine the amount of water, the

temperature, the cooking function and the time.

2. Press the water tank on the control panel of your oven..

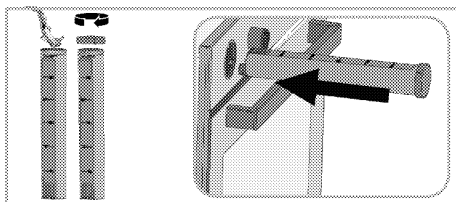


3. Remove the water tank from its slot.



4. Open the lid of the water tank and fill it with water in the amount stated in the cooking table.

- i** Do not use distilled or filtered water. Use bottled water only. Do not add solutions that are inflammable, contain alcohol or solid particles into the water tank.

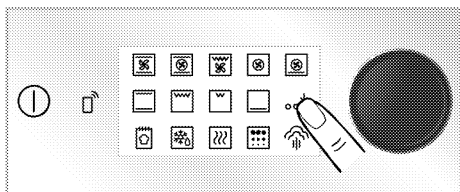


5. Close the lid of the water tank and place it in its slot.

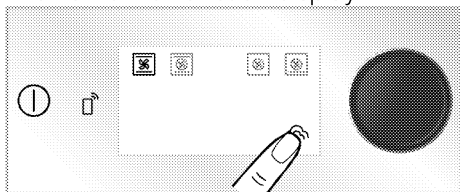
6. Place the meal on the recommended shelf.

7. Turn on the oven by touching the **ⓘ** key.

8. Touch on the “Bread function” on the lower row of function display.

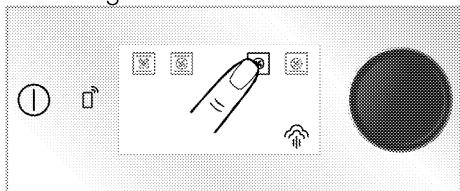



9. Touch on the "Steam function" on the lower row of function display.

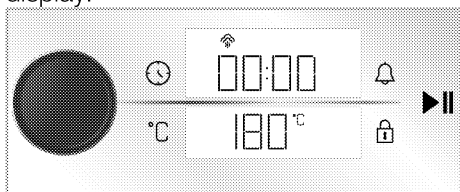


» The operating functions that you can cook with steam assisted are displayed on the display. The active operating function lights up brighter.

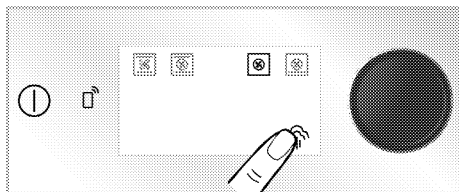
10. Touch on the operating function you want to cook with steam assisted cooking.



» The predefined temperature specifically for this function and  symbol (high level steam) appear on the display.

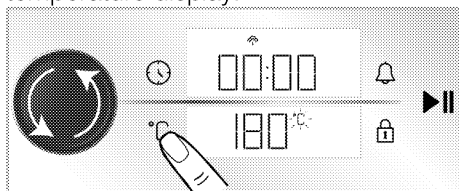


11. You can change the steam level to low level according to the food type. To change, touch on the "Steam function".



12. The predefined temperature for the operating function you selected appears on the temperature display. To change this temperature, touch the °C key and rotate the oven control knob to right/left.

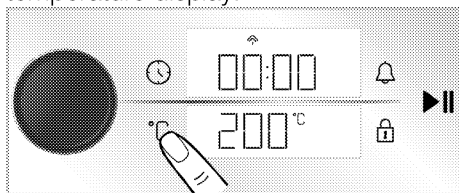
» The °C symbol blinks on the temperature display.



i If you change the operating function after changing the predefined temperature for the operating functions, the temperature you set last appears on the display. However, if the set temperature is not within the temperature range of the selected operating function, the highest adjustable temperature of that operating function appears.

13. Confirm the set temperature by touching the °C key.

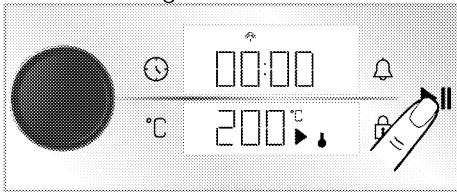
» The °C symbol appears on the temperature display.



14. You can set the cooking time for your cooking or you can cook manually by controlling the cooking

yourself. To set the cooking time, see **“Cooking by setting the cooking time”** section.

15. After setting the operating function and temperature, touch the ►|| key to start cooking.



» **If the cooking time is not set:** Your oven will start operating at the selected operating function and temperature immediately. The ↓ and ► symbols will appear on the temperature display. The cooking time starts to count on the display. Each stage of the ↓ symbol lights up as the oven interior temperature reaches the set temperature. The oven does not turn off automatically since manual cooking is done without setting the cooking time. You have to control cooking and turn it off. When your cooking is complete, touch the ►|| key to end cooking or touch the Ⓛ key to turn off the oven completely.

» **If the cooking time is set:** Your oven will start operating immediately at the selected function and temperature. The set cooking time starts to count down. The ↓ and ► symbols will appear on the temperature display. Each stage of the ↓ symbol lights up as the oven interior temperature reaches the set temperature. After the set cooking time is completed, "End" appears on the temperature display, the timer gives an audio warning and cooking stops. The audio warning sounds for one minute. If the ►|| key is touched while the audio warning sounds and "End" appears on the temperature display, the oven

continues to operate indefinitely. If the Ⓛ key is touched, the oven turns off. If any key other than these keys is touched, the audible warning will be interrupted.

While steam assisted cooking:

- If there is enough water in the water tank, the oven continues steam assisted cooking until the water runs out in the tank.
- If the water in the water tank runs out or if there is not enough water added, the Ⓛ symbol or Ⓛ symbol will start to flash on the display and after a while it will give an audible warning. In the meantime, the oven continues to cook without steam.
- To continue steam assisted cooking, remove the water tank, fill it with enough water and place it in its slot. The oven starts to provide steam support to itself by drawing water from the tank.

After steam assisted cooking:



- Some time after steam-assisted cooking is complete, the oven draws the water remaining in the generator back into the tank. Meanwhile, the pump operating sound coming from the oven is normal.
- When the residual water is drawn in, drain the remaining water in the water tank for hygiene reasons.
- Due to health risks, empty the water tank and add fresh water before you start each steam assisted cooking.

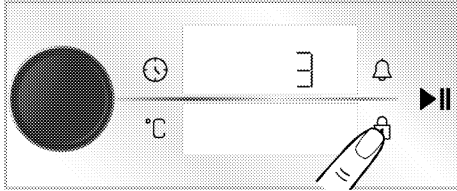
Settings



- ⓘ The 3- 2- 1 count down is displayed on the menus or settings that shall be activated by touching for a long period. When the count down expires, the relevant menu or setting is activated.

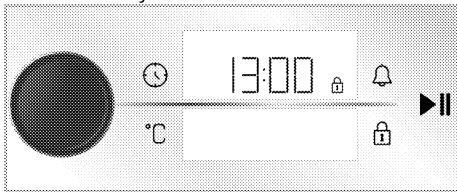
Activating key lock

By using the key lock feature, you can safeguard the control unit from interference.

1. Touch the  key until the  symbol appears on the time/clock display.






» The 3- 2- 1 count down is displayed. When the countdown expires, the  symbol appears on the time/clock display and the key lock is activated. When any key is touched or the oven control knob pressed when the key lock is set, the timer sounds an audible signal and the  symbol flashes.



i The key lock will not be cancelled in case of power failure.

Deactivating the key lock

1. Touch the  key until the  symbol appears on the time/clock display.
» The 3- 2- 1 count down is displayed. When the countdown expires, the  symbol disappears and the key lock is disabled on the time/clock display.



Setting the alarm

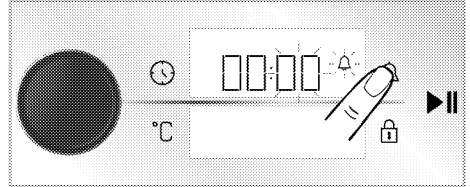
You can also use the control unit of the product for any warning or reminder other than cooking.


The alarm has no effect on the oven operating functions. Used for warning purposes. For example, you can use the alarm when you want to turn the food in the oven at a certain time. As soon as

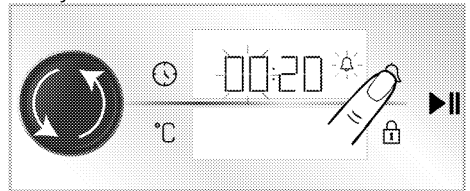
the time you set has expired, the control unit gives you an audible warning.




i Maximum alarm time can be 23 hours and 59 minutes.

1. Touch the  key once to set the alarm time.
» The  symbol and minute field starts to flash on the time/clock display.



2. Set the minute by rotating the oven control knob to right/left and touch  key once to activate the hour field.




3. Set the hour by rotating the oven control knob to right/left. Confirm the time setting by pressing on the oven control knob or touching  key.
» The  symbol appear continuously and the alarm time starts to count down on the time/clock display.
4. After the alarm time has expired, the  symbol starts flashing and gives you an audible warning.


i If the alarm time and cooking time are set at the same time, the shorter time is displayed on the time/clock display.

Turning off the alarm

1. At the end of the alarm period, the warning sounds for one minute. Touch any key to stop the audible warning.
» The audible warning is stopped.

If you want to cancel the alarm;


1. Touch the  key once to cancel alarm time.

» The  symbol starts to flash on the time/clock display.

2. Set the alarm time to "00:00" by rotating the oven control knob to right/left.

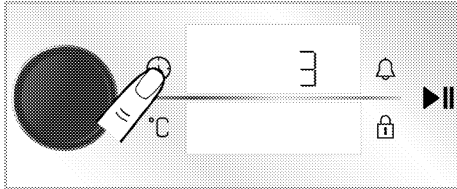
Setting the volume

You may set the volume of the control unit. Your oven shall be off to perform this operation.

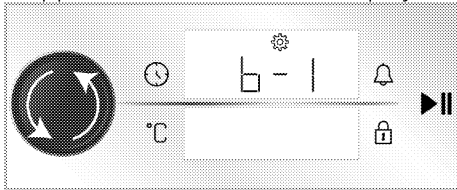
1. While your oven is turned off (when the time of day is displayed on the display), activate the settings menu by touching the  key for about 3 seconds.

» The 3- 2- 1 count down is displayed.


When the countdown expires, the settings menu is activated.

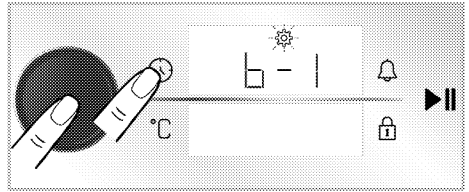


2. Rotate the oven control knob to right/left until the "b-1" or "b-2" appears on the time/clock display.




3. Activate the volume setting by touching the  key or pressing to oven control knob.

» The  symbol starts to flash on the time/clock display.




4. Set the desired volume level by rotating oven control knob to right/left.

5. Confirm the selected volume level by touching the  key or pressing to oven control knob.

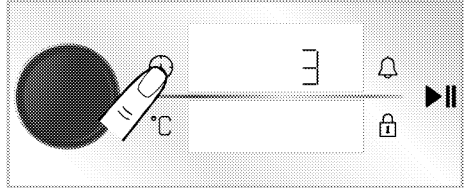
Setting the screen brightness

You may set the brightness of the control unit display. Your oven shall be off to perform this operation.

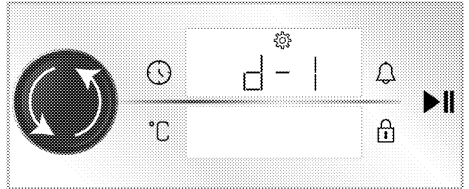
1. While your oven is turned off (when the time of day is displayed on the display), activate the settings menu by touching the  key for about 3 seconds.


» The 3- 2- 1 count down is displayed.


When the countdown expires, the settings menu is activated.

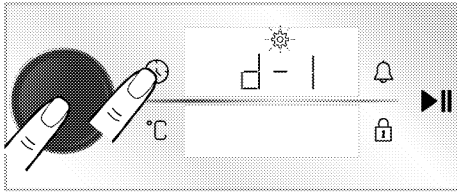



2. Rotate the oven control knob to right/left until the "d-1", "d-2" or "d-3" appears on the time/clock display.



3. Activate the brightness setting by touching the  key or pressing to oven control knob.


» The  symbol starts to flash on the time/clock display.



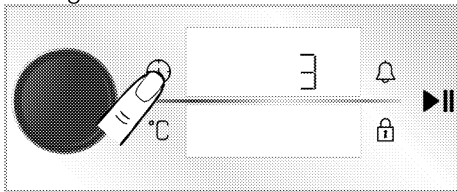
- Set the desired brightness level by rotating oven control knob to right/left.
- Confirm the selected brightness level by touching the  key or pressing to oven control knob.


Setting the Quick pre-heating (Booster) function

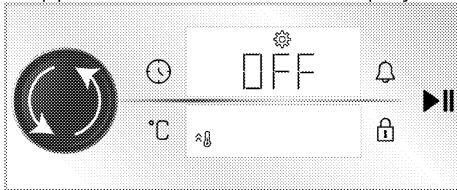
You may operate the cooking automatically with the quick pre-heating function on your product. For this purpose, you shall activate the quick pre-heating setting. Your oven shall be off to perform this operation.


- While your oven is turned off (when the time of day is displayed on the display), activate the settings menu by touching the  key for about 3 seconds.

» The 3- 2- 1 count down is displayed. When the countdown expires, the settings menu is activated.

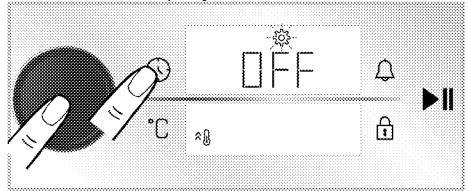


- Rotate the oven control knob to right/left until the  symbol and "OFF" appears on the time/clock display.

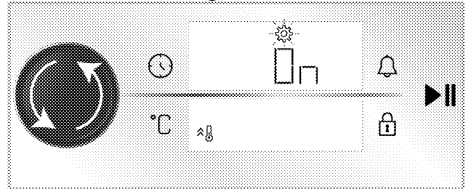


- Activate the quick pre-heating (booster) setting by touching the  key or pressing to oven control knob.

» The  symbol starts to flash on the time/clock display.



- Rotate the oven control knob to right/left to change the "OFF" setting displayed on the time/clock display to the "ON" setting.




- Confirm the quick pre-heating (booster) setting by touching the  key or pressing to oven control knob.

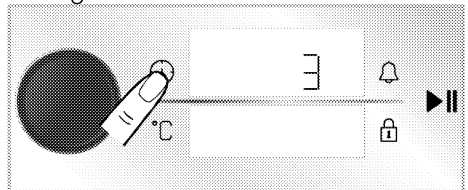
i You may turn off the quick pre-heating setting with the same procedure. By bringing it to the "OFF" setting, you may cancel the quick pre-heating setting.

Changing the time of day

To change the time of day that you have previously set,

- When the oven in stand-by mode (when the time of day is displayed on the display), activate the settings menu by touching  key for about 3 seconds.

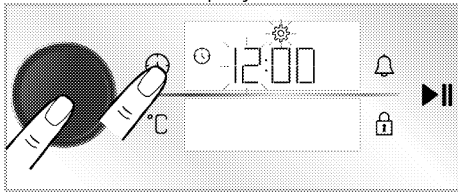
» The 3- 2- 1 count down is displayed. When the countdown expires, the settings menu is activated.



2. Press the oven control knob or touch

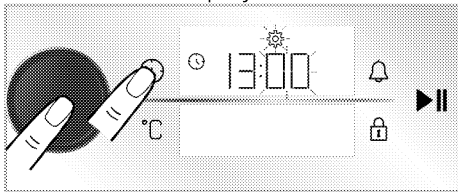
⌚ key once to activate the hour field.

» Hour field and ⚙️ symbol flashes on the time/clock display.



3. Set the hour by rotating the oven control knob to right/left and press the oven control knob or touch ⌚ key once to activate the minute field.

» Minute field and ⚙️ symbol flashes on the time/clock display.



4. Set the minute by rotating the oven control knob to right/left. Confirm the time setting by pressing on the oven control knob or touching ⌚ key.

» The time of day is set and the ⚙️ symbol appears on the time/clock display always on.

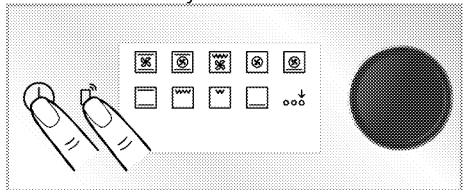
Connecting the oven to the wireless network and introducing it to the HomeWhiz application

You may connect your oven to the wireless network and control it through the “HomeWhiz” application with a smart device. For this purpose, install the HomeWhiz app to your smart device first. “HomeWhiz” application is available on IOS and Android mobile operating systems.

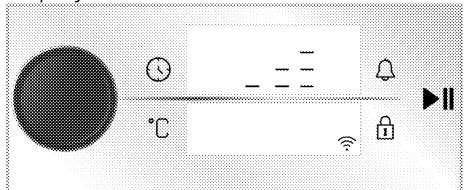
i After downloading the “HomeWhiz” application, follow the instructions on the application to create your home.

i You may complete the procedure to connect your oven to a wireless network and to activate the remote control of the oven by following the instructions provided on the application.

1. To bring the oven to the setup mode, while your oven is turned off (when the time of day is displayed on the display), touch the ⌚ and ⏸ keys simultaneously for about 3 seconds.



» When the oven switches to the setup mode, an animation is displayed on the display where some lines flash.







2. Open the “HomeWhiz” app you have installed on your smart device. After creating your home, select the oven under kitchen appliances and enter the stock number of your product to the application and follow the steps described on the application.






i The stock number of your appliance is the number starting with “77...” located under the front cover of the manual.






3. Complete the introduction of your oven to the application by following the instructions provided on the application.

Activating the remote control of the oven

After introducing your oven to the "HomeWhiz" application, to allow remote control:

1. Touch the  key once while the  symbol is displayed on the display
» The  symbol shall be displayed on the display together with the  symbol.



 If the  symbol is not displayed, touch the  key until the  symbol is displayed on the display. If you have not introduced your appliance to the HomeWhiz application, the  symbol flashes once and an error signal is heard.

 If the  symbol is displayed on the display, but an error signal is heard when the  key is pressed and if the  symbol is not displayed or  symbol flashes on the display, check the internet connection of your appliance. If the internet connection is OK and the problem persists, repeat the steps for installation.

Deleting the matching of an oven connected to "Homewhiz" application

After adding your product to the "Homewhiz" application, the user account you used for "Homewhiz" matches the information of your product. In order to delete a match due to loss of access to the account you use in the


application or for other reasons, the following actions should be taken.

1. With the product turned off (while the time of day appears on the display), touch the  and  keys for approximately 5 seconds.

» A countdown from 5 appears on the display.

2. After the countdown is complete, a delete match animation will appear on the display.

3. After the match deleting process is completed without any problem, an audible sound will be heard and your oven will restart.

 If there is a problem in deleting a match and the process cannot be completed, an error sound will be heard.

4. After the deletion is completed, you can connect the product to your "Homewhiz" account again.

Declaration of Conformity

Arçelik A.Ş. hereby declares that this appliance complies with Directive 2014/53/EU. A detailed RED Declaration of Conformity can be found online at support.beko.com among the additional documents on the product page for your appliance.



2.4 GHz band: 100 mW max.

6 General information about cooking

This section describes tips on preparing and cooking your food.

In addition, you can also find some of the foods tested as producers and the most appropriate settings for these foods. Appropriate oven settings and accessories for these foods are also indicated.

General warnings about cooking in the oven

- While opening the oven door during or after cooking, hot-burning steam may emerge. The steam may burn your hand, face and / or eyes. When opening the oven door, stay away.
- Intense steam generated during cooking may form condensed water drops on the interior and exterior of the oven and on the upper parts of the furniture due to the temperature difference. This is a normal and physical occurrence.
- The cooking temperature and time values given for foods may vary depending on the recipe and amount. For this reason, these values are given as ranges.
- Always remove unused accessories from the oven before you start cooking. Accessories that will remain in the oven may prevent your food from being cooked at the correct values.
- For foods that you will cook according to your own recipe, you can reference similar foods given in the cooking tables.
- Using the supplied accessories ensures you get the best cooking performance. Always observe the warnings and information provided by the manufacturer for the external cookware you will use.

- Cut the greaseproof paper you will use in your cooking in suitable sizes to the container you will cook. Greaseproof papers that are overflowing from the container can create a risk of burns and affect the quality of your cooking. Use the greaseproof paper you will use in the temperature range specified.
- For good cooking performance, place your food on the recommended correct shelf. Do not change the shelf position during cooking.

Pastries and oven food

General Information

- We recommend using the accessories of the product for a good cooking performance. If you are going to use an external cookware, prefer dark, non-sticking and heat resistant ware.
- If preheating is recommended in the cooking table, be sure to put your food in the oven after preheating.
- If you are going to cook using cookware on the wire grill, place it in the middle of the wire grill, not near the back wall.
- All materials used in making pastry should be fresh and at room temperature.
- The cooking status of the products may vary depending on the amount of food and the size of the cookware.
- Metal, ceramic and glass molds extend the cooking time and the bottom surface of pastry foods do not brown evenly.
- If you use cooking paper during cooking, a little browning may be observed on the bottom surface of the food. In this case, you may need to extend your cooking time about 10 minutes.

- The values specified in the cooking tables are determined as a result of the tests carried out in our laboratories. Values suitable for you may differ from these values.
- Place your food on the appropriate shelf recommended in the cooking table. Refer to the bottom shelf of the oven as shelf 1.

Tips for baking cakes

- If the cake is too dry, increase the temperature by 10 ° C and shorten the baking time.
- If the cake is moist, use a small amount of liquid or reduce the temperature by 10 ° C.
- If the top of the cake is burnt, put it on the lower shelf, lower the temperature and increase the baking time.
- If it is cooked well inside but the outside is sticky, use a smaller amount of liquid, reduce the temperature and increase the cooking time.

Tips for cooking pastries

- If the pastry is too dry, increase the temperature by 10 ° C and shorten the cooking time. Wet the dough sheets with a sauce consisting of milk, oil, egg and yoghurt mixture.
- If the pastry is getting cooked slowly, make sure that the thickness of the pastry you have prepared does not overflow the tray.
- If the pastry is browned on the surface but the bottom is not cooked, make sure that the amount of sauce you will use for the pastry is not too much at the bottom of the pastry. For an even browning, try to spread the sauce evenly between the dough sheets and the pastry.
- Bake your pastry in the position and temperature appropriate to the cooking table. If the bottom is still not browned enough, place it on a bottom shelf for the next cooking.

Cooking table for pastries and oven food

Suggestions for cooking with a single tray

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Cakes in tray	Standard tray*	Top and bottom heating	3	180	30 ... 40
Cakes in mold	Cake mold on wire grill**	Fan Heating	2	180	30 ... 40
Small cakes	Standard tray*	Top and bottom heating	3	160	25 ... 35
	Standard tray*	Fan Heating	3	150	25 ... 35
Sponge cake	Round cake mold, 26 cm in diameter with clamp on wire grill**	Top and bottom heating	2	150	30 ... 40
	Round cake mold, 26 cm in diameter with clamp on wire grill**	Fan Heating	2	150	35 ... 45
Cookie	Pastry tray*	Top and bottom heating	3	170	25 ... 35
	Pastry tray*	Fan Heating	3	170	20 ... 30
Dough pastry	Standard tray*	Fan assisted bottom/top heating	2	180	35 ... 45

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Rich pastry	Standard tray*	Top and bottom heating	2	200	20 ... 30
	Standard tray*	Fan Heating	3	180	20 ... 30
Whole bread	Standard tray*	Top and bottom heating	3	200	30 ... 40
	Standard tray*	Fan Heating	3	200	30 ... 40
Lasagna	Glass / metal rectangular mold on wire grill**	Top and bottom heating	2 or 3	200	30 ... 40
Apple pie	Round black metal mold, 20 cm in diameter on wire grill**	Top and bottom heating	2	180	50 ... 65
	Round black metal mold, 20 cm in diameter on wire grill**	Fan Heating	3	170	50 ... 65
Pizza	Standard tray*	Top and bottom heating	2	200 ... 220	10 ... 20
	Standard tray*	Pizza function	3	250	8 ... 15

Preheating is recommended for all food.

* These accessories may not be included with your product.

** These accessories are not included with your product. They are commercially available accessories.

Suggestions for cooking with two trays

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Small cakes	2 –Standard tray* 4 –Pastry tray*	Fan Heating	2 – 4	150	25 ... 35
Cookie	2 –Standard tray* 4 –Pastry tray*	Fan Heating	2 – 4	170	25 ... 35
Dough pastry	1 –Standard tray* 4 –Pastry tray*	Fan Heating	1 – 4	180	40 ... 50
Rich pastry	2 –Standard tray* 4 –Pastry tray*	Fan Heating	2 – 4	180	20 ... 30

Preheating is recommended for all food.

* These accessories may not be included with your product.

** These accessories are not included with your product. They are commercially available accessories.

Cooking table for Eco fan heating - operating function

- Do not change the cooking temperature after cooking starts in Eco fan heating - operating function.
- Do not open the door during cooking in the Eco fan heating - operating function. If door is not opened, inner temperature is optimized to save energy and may differ from the display.
- Do not preheat in Eco fan heating-mode.

Suggestions for cooking with a single tray

Food	Accessory to be used	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Small cakes	Standard tray*	3	160	25 ... 35
Cookie	Standard tray*	3	180	25 ... 35
Dough pastry	Standard tray*	3	200	45 ... 55
Rich pastry	Standard tray*	3	200	35 ... 45

* These accessories may not be included with your product.

Meat, Fish and Poultry

The key points on roasting

- Seasoning it with lemon juice and pepper before cooking all chicken, turkey and large pieces of meat will increase cooking performance.
- It takes 15 to 30 minutes more to cook boned meat than fillet by roasting.
- You should calculate about 4 to 5 minutes of cooking time per centimeter of the meat thickness.
- After the cooking time is over, leave the meat in the oven for about 10 minutes. The juice of the meat is better distributed to the fried meat and does not come out when the meat is cut.
- Fish should be placed on a medium or low level shelf in a heat resistant plate.
- Cook the foods recommended in the cooking table with a single tray.

Cooking table for meat, fish and poultry

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Steak (whole) / Roast (1 kg)	Standard tray*	Fan assisted bottom/top heating	3	15 mins. 250/max, then 180 ... 190	60 ... 80
Lamb's shank (1.5 - 2.0 kg)	Standard tray*	Fan assisted bottom/top heating	3	170	85 ... 110
Roasted chicken (1.8- 2 kg)	Wire grill* Place one tray on a lower shelf	Fan assisted bottom/top heating	2	15 mins. 250/max, then 190	60 ... 80
	Wire grill* Place one tray on a lower shelf	"3D" function	2	15 mins. 250/max, then 190	60 ... 80
Turkey (5.5 kg)	Standard tray*	Fan assisted bottom/top heating	1	25 mins. 250/max, then 180 ... 190	150 ... 210
	Standard tray*	"3D" function	1	25 mins. 250/max, then 180 ... 190	150 ... 210

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Fish	Wire grill*	Fan assisted	3	200	20 ... 30
	Place one tray on a lower shelf	bottom/top heating			
	Wire grill*	"3D" function	3	200	20 ... 30
	Place one tray on a lower shelf				

Preheating is recommended for all food.

* These accessories may not be included with your product.

** These accessories are not included with your product. They are commercially available accessories.

Grill

Red meat, fish and poultry meat will quickly turn brown when grilled, hold a beautiful crust and do not dry out. Fillet meats, skewer meats, sausages as well as juicy vegetables (tomatoes, onions, etc.) are particularly suitable for grilling.

General warnings

- Food not suitable for grilling carries a fire hazard. Grill only food that is suitable for heavy grill fire. Also, do not place the food too far in the back of the grill. This is the hottest area and fatty foods may catch fire.
- **Close the oven door during grilling. Never grill with the oven door open. Hot surfaces may cause burns!**

The key points of the grill

- Prepare foods of similar thickness and weight as much as possible for the grill.
- Place the pieces to be grilled on the wire grill or wire grill tray by distributing them without exceeding the dimensions of the heater.
- Depending on the thickness of the pieces to be grilled, the cooking times given in the table may vary.
- Slide the wire grill or the wire grill tray to the desired level in the oven. If you are cooking on the wire grill, slide the oven tray to the lower shelf to collect the oils. The oven tray you are going to slide should be sized to cover the entire grill area. This tray may not be included with the product. Put some water into the oven tray for easy cleaning.

Grilling table

Food	Accessory to be used	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Fish	Wire grill	4 - 5	250	20 ... 25
Chicken pieces	Wire grill	4 - 5	250	25 ... 35
Meatball (beef) - 12 pieces	Wire grill	4	250	20 ... 30
Lamb chop	Wire grill	4 - 5	250	20 ... 25
Steak - (sliced)	Wire grill	4 - 5	250	25 ... 30
Veal chop	Wire grill	4 - 5	250	25 ... 30
Vegetable gratin	Wire grill	4 - 5	220	20 ... 30
Toast bread	Wire grill	4	250	1 ... 3

It is recommended to preheat for 5 minutes for all grilled food.

Turn pieces of food after 1/2 of the total grilling time.

Steam assisted cooking

General Information










- Steam assisted cooking can only be performed with the steam assisted cooking functions specified in the manual. For steam assisted cooking functions, see the section "Oven operating functions".
- If preheating is suggested in the cooking table, be sure to place your food in the oven after preheating. The


times specified at the time of watering indicate the time elapsed after preheating.

- The cooking table contains cooking recommendations tested by the manufacturer. You can determine the amount of water, temperature, steam assisted cooking function and time for cooking not listed in the table.
- Do your steam-assisted cooking with a single tray.

Cooking table for steam assisted cooking

Suggestions for cooking with a single tray

Food	Shelf position / Accessory to be used	Operating function	Temperature (°C)	Amount of water to be used (ml) / Steam level	Steaming time (mins.)**	Cooking time (min) (approx.)	Approx. weight (in g)
Whole bread	2 / Standard tray*	Fan Heating	180	200 / 	before preheating	30 ... 40	820
Roasted chicken (1.8-2 kg)	2 / Wire grill* Place one tray on a lower shelf	Fan assisted bottom/top heating	25 mins. 250/maximum, then 190	250 / 	25	60 ... 70	2000
Rib steak(One piece of)	3 / Standard tray*	"3D" function	180	250 / 	15	40 ... 55	1000
Lamb's shank with vegetables	3 / Standard tray*	"3D" function	170	250+250*** / 	after preheating immediately	80 ... 100	2000
Yeast House Donut	3 / Standard tray*	Fan Heating	180	150 / 	before preheating	20 ... 30	1200
Cheesecake	3 / Round cake mold, 26 cm in diameter with clamp on wire grill****	Fan Heating	120	200 / 	30	60 ... 70	1450
Chicken drumstick	3 / Standard tray*	"3D" function	200	150 / 	after preheating immediately	20 ... 30	800
Baked potato	3 / Standard tray*	"3D" function	190	100 / 	25	45 ... 55	500
Hamburger bread	3 / Standard tray*	Fan Heating	180	200 / 	before preheating	20 ... 30	800

Food	Shelf position / Accessory to be used	Operating function	Temperature (°C)	Amount of water to be used (ml) / Steam level	Steaming time (mins.)**	Cooking time (min) (approx.)	Approx. weight (in g)
Salmon with vegetables	3 / Standard tray*	"3D" function	200	100 / 	after preheating immediately	15 ... 25	500

* These accessories may not be included with your product.

** Indicates the time elapsed after preheating.

*** Add another 250 ml of water in half of the cooking time.

**** These accessories are not included with your product. They are commercially available accessories.

Test foods

- Foods in this cooking table are prepared according to the EN 60350-

1 standard to facilitate testing of the product for control institutes.

Cooking table for test foods

Suggestions for cooking with a single tray

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Shortbread (sweet cookie)	Standard tray*	Top and bottom heating	3	140	20 ... 30
	Standard tray*	Fan Heating	3	140	15 ... 25
Small cakes	Standard tray*	Top and bottom heating	3	160	25 ... 35
	Standard tray*	Fan Heating	3	150	25 ... 35
Sponge cake	Round cake mold, 26 cm in diameter with clamp on wire grill**	Top and bottom heating	2	150	30 ... 40
	Round cake mold, 26 cm in diameter with clamp on wire grill**	Fan Heating	2	150	35 ... 45
Apple pie	Round black metal mold, 20 cm in diameter on wire grill**	Top and bottom heating	2	180	50 ... 65
	Round black metal mold, 20 cm in diameter on wire grill**	Fan Heating	3	170	50 ... 65

Preheating is recommended for all food.

* These accessories may not be included with your product.

** These accessories are not included with your product. They are commercially available accessories.

Suggestions for cooking with two trays

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Shortbread (sweet cookie)	2 – Standard tray*	Fan Heating	2 – 4	140	15 ... 25
	4 – Pastry tray*				
Small cakes	2 – Standard tray*	Fan Heating	2 – 4	150	25 ... 35
	4 – Pastry tray*				

Preheating is recommended for all food.

* These accessories may not be included with your product.

** These accessories are not included with your product. They are commercially available accessories.

Grill

Food	Accessory to be used	Shelf position	Temperature (°C)	Cooking time (min) (approx.)
Toast bread	Wire grill	4	250	1 ... 3
Meatball (beef) - 12 pieces	Wire grill	4	250	20 ... 30

Turn the food after 1/2 of the total grilling time.

It is recommended to preheat for 5 minutes for all grilled food.

7 Maintenance and care

General cleaning information

▲ General warnings

- Wait for the product to cool before cleaning the product. Hot surfaces may cause burns!
- Do not apply the detergents directly on the hot surfaces. This may cause a permanent stains.
- The appliance shall be thoroughly cleaned and dried after each operation. Thus, food residues shall be easily cleaned and these residues shall be prevented from burning when the appliance is used again later. Thus, the service life of the appliance extends and frequently faced problems are decreased.
- Do not use steam cleaning products for cleaning.
- Some detergents or cleaning agents may damage the surface. Do not use abrasive detergents, cleaning powders, cleaning creams, descalers or sharp objects during cleaning.
- There is no need for a special cleaning agent for cleaning after each use. Clean the appliance using dish soap, warm water and a soft cloth or sponge and dry with a dry microfiber cloth.
- Be sure to completely wipe off any remaining liquid after cleaning and immediately clean any food splashing around during cooking.
- Do not wash any component of your appliance in a dishwasher.

Inox and stainless surfaces

- Do not use acid or chlorine-containing cleaning agents to clean stainless or inox surfaces and handles.

- Stainless or inox surface may change colour in time. This is normal. After each operation, clean with a detergent suitable for the stainless or inox surface.
- Clean with a soft soapy cloth and liquid (non-scratching) detergent suitable for inox surfaces, taking care to wipe in one direction.
- Remove lime, oil, starch, milk and protein stains on the inox-stainless and glass surfaces immediately without waiting. Stains may rust under long periods of time.

Enamelled surfaces

- After each use, clean the enamel surfaces using dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth.
- If your product has an easy steam cleaning function, you can make easy steam cleaning for light non-permanent dirt. (See the "Easy steam cleaning" section)
- For persistent stains, the oven and grill cleaner recommended on the website of your product brand and a non-scratching scouring pad can be used. Do not use an external oven cleaner.
- The oven must cool down for cleaning in the cooking area. Cleaning on hot surfaces shall create both fire hazard and damage with enamel surface.

Catalytic surfaces

- The side walls in the cooking area can only be covered with enamel or catalytic walls. It varies by model.
- The catalytic walls have a light matte and porous surface. The catalytic walls of the oven should not be cleaned.
- Catalytic surfaces absorb oil thanks to its porous structure and start to shine

when the surface is saturated with oil, in this case it is recommended to replace the parts.

Glass surfaces

- When cleaning glass surfaces, do not use hard metal scrapers and abrasive cleaning materials. They can damage the glass surface.
- Clean the appliance using dishwashing detergent, warm water and a microfiber cloth specific for glass surfaces and dry it with a dry microfiber cloth.
- If there is residual detergent after cleaning, wipe it with cold water and dry with a clean and dry microfiber cloth. Residual detergent residue may damage the glass surface next time.
- Under no circumstances should the dried-up residue on the glass surface be cleaned off with serrated knives, wire wool or similar scratching tools.
- You can remove the calcium stains (yellow stains) on the glass surface with the commercially available descaling agent, with a descaling agent such as vinegar or lemon juice.
- If the surface is heavily soiled, apply the cleaning agent on the stain with a sponge and wait a long time for it to work properly. Then clean the glass surface with a wet cloth.
- Discolorations and stains on the glass surface are normal and not defects.

Plastic parts and painted surfaces

- Clean plastic parts and painted surfaces using dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth.
- Do not use hard metal scrapers and abrasive cleaners. It may damage the surfaces.
- Ensure that the joints of the components of the appliance are not left as damp and with detergent.

Otherwise, corrosion may occur on these joints.

Cleaning the accessories

Unless otherwise stated in the user manual, do not wash the product accessories in the dishwasher.

Cleaning the control panel

- When cleaning the panels with knob control, wipe the panel and knobss with a damp soft cloth and dry with a dry cloth. Do not remove the knobs and gaskets underneath to clean the control panel. The control panel and knobs may be damaged.
- While cleaning the inox panels with knob control, do not use inox cleaning agents around the knobs. The indicators around the knobs may be deleted.
- Clean the touch control panels with a damp soft cloth and dry with a dry cloth. If your product has a key lock feature, set the key lock before performing control panel cleaning. Otherwise, incorrect detection may occur on the keys.

Cleaning the inside of the oven (cooking area)

Follow the cleaning steps described in the "General cleaning information" section according to the surface types in your oven.

Cleaning the side walls of the oven

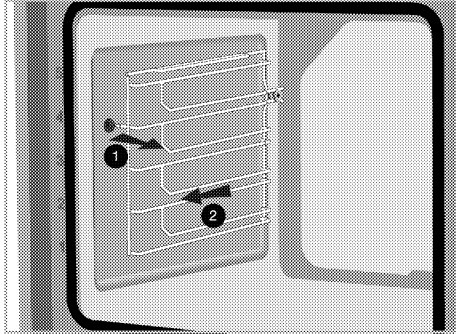
The side walls in the cooking area can only be covered with enamel or catalytic walls. It varies by model. If there is a catalytic wall, refer to the "Catalytic walls" section for information.

If your product is a side rack model, remove the side racks before cleaning your side walls. Then complete the cleaning as described in the "General

cleaning information" section according to the side wall surface type.

To remove the side racks:

1. Remove the front of the side rack by pulling it on the side wall in the opposite direction.
2. Pull the side rack towards you to remove it completely.



3. To reattach the shelves, the procedures applied when removing them must be repeated from the end to the beginning, respectively.

Steam cleaning

It ensures easy cleaning because the dirt (having waited not for too long) is softened with the steam that forms inside the oven and the water drops condensing on the inner surfaces of the oven.

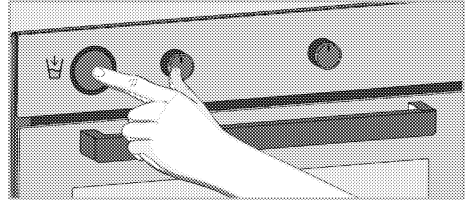
⚠ General warnings

- Steam cleaning function's time, temperature and steam setting cannot be changed.
- If the water runs out within the first 5 minutes after the steam cleaning function is started, if the water tank is removed during cleaning or the lid is opened, the cleaning function will be cancelled.
- If the oven interior temperature is above 120 °C steam cleaning function does not start.

1. Remove all accessories inside the oven.

2. Press the water tank found on the control panel of your oven to remove the tank. Fill 200 ml water in the tank.

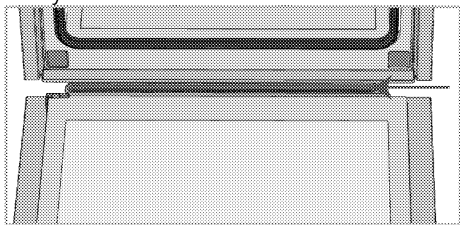
i Do not use distilled or filtered water. Use bottled water only. Do not add solutions that are inflammable, contain alcohol or solid particles into the water tank.



3. Fit the water tank in slot and push it in.
4. Turn on the oven by touching the **ⓘ** key.
5. Activate the lower row of run functions by touching "Extra function activation" on the function display.
6. Touch on the "Steam cleaning" on the lower row of function display.
7. Touch the **▶||** key to start cleaning.
» Cleaning starts and the steam cleaning time appears on the display. This duration cannot be changed.
8. At the end of the time "00:00" appears on the display.
9. Open the door and wipe the inner surfaces of the oven with a damp sponge or cloth.
10. Use warm water with washing liquid, a soft cloth or sponge to clean the persistent dirt and wipe it with a dry cloth.

i During the steam cleaning mode, water that is in the pool at the base of the oven to soften lightly formed residues/dirt within the oven cavity will evaporate and condense in the oven cavity and inner glass of the oven door, therefore water may drip when the oven door is opened. Wipe away the condensation as soon as the oven door is opened.

11. It varies depending on the product model. It may not be available on your product. After condensation in the oven, there might be water or moisture in the pool channel under the oven. After use, clean this pool channel with a damp cloth and then dry it.



Cleaning the oven door

i Do not use harsh abrasive cleaners, metal scrapers, wire wool or bleach materials to clean the oven door and glass.

i The oven door inner glass is covered with an easy-to-clean material. Do not use abrasive cleaning agents, hard metal scrapers, wire wool or bleach materials such as bleach.

You can remove your oven door and door glasses to clean them. How to remove the doors and windows is explained in the sections "Removing the oven door" and "Removing the inner glasses of the door". After removing the

door inner glasses, clean them using a dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth. Wipe the glass with vinegar and then rinse it against lime residues that may occur on the oven glass.

Removing the oven door

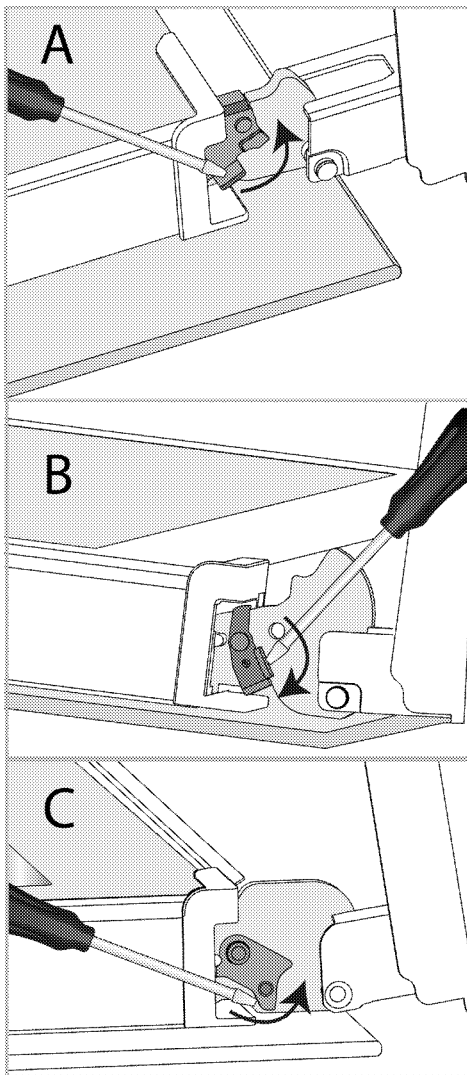
1. Open the oven door.
2. Open the clips in the front door hinge socket on the right and left by pressing downwards as shown in the figure.

The hinge type (A), (B), (C) varies according to the product model. The figures below show how to open all hinge types.

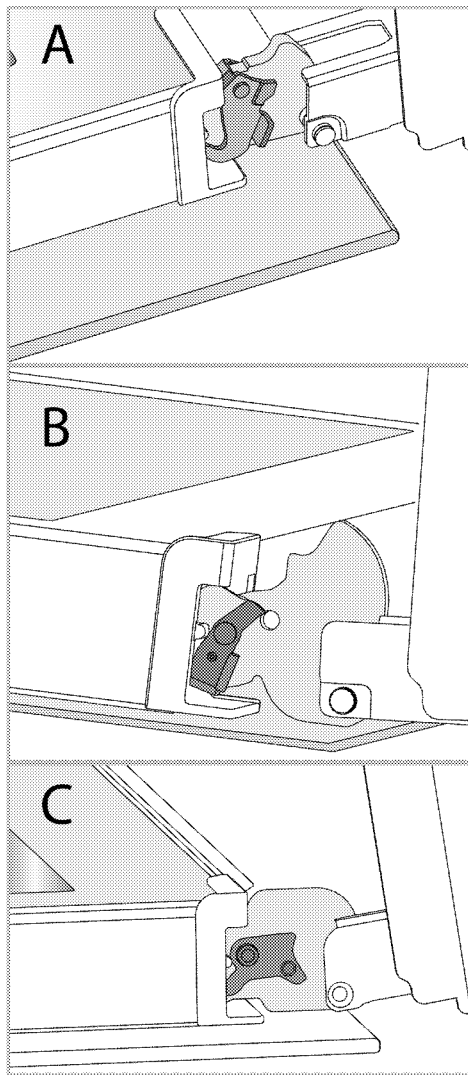
(A) type hinge is available in normal door types.

(B) type hinge is available in soft closing door types.

(C) type hinge is available in soft opening/closing door types.

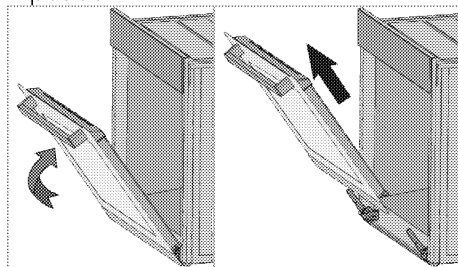


Hinge lock - closed position



Hinge lock - open position

3. Get the oven door to a half-open position.



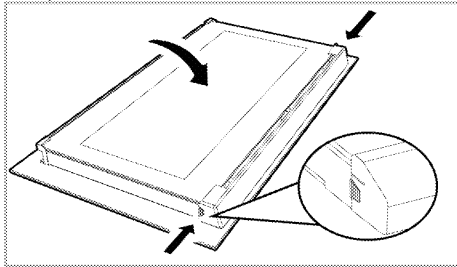
4. Pull the removed door upwards to release it from the right and left hinges and remove it.

i To reattach the door, the procedures applied when removing it must be repeated from the end to the beginning, respectively. When installing the door, be sure to close the clips on the hinge socket.

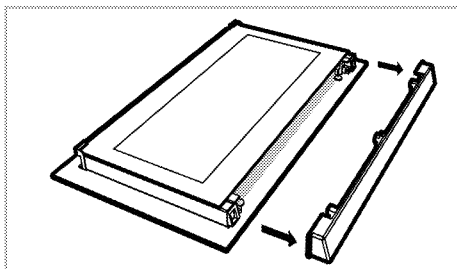
Removing the inner glass of the oven door

Inner glass of the product's front door of may be removed for cleaning.

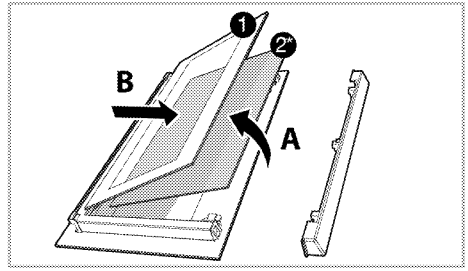
1. Open the oven door.



2. Pull the plastic component, attached on the upper section of the front door, towards yourself by simultaneously pressing on the pressure points on both sides of the component and remove it.



3. As shown in the figure, gently lift the innermost glass (1) towards 'A' and then, remove it by pulling towards 'B'.



1 Innermost glass panel

2* Inner glass panel (It may not exist on your product.)

4. If your product has an inner glass (2), repeat the same process to detach it (2).

5. The first step of regrouping the door is to reassemble the inner glass (2). Place the beveled edge of the glass to meet the beveled edge of the plastic slot. (If your product has an inner glass). Inner glass (2) must be attached to the plastic slot closest to the innermost glass (1).

6. While reassembling the innermost glass (1), pay attention to place the printed side of the glass on the inner glass. It is crucial to place the lower corners of the innermost glass (1) to meet the lower plastic slots.

7. Push the plastic component towards the frame until a "click" sound is heard.

Cleaning the oven lamp

In the event that the glass door of the oven lamp in the cooking area becomes dirty; clean using dishwashing detergent, warm water and a soft cloth or sponge and dry with a dry cloth. In case of oven lamp failure, you can replace the oven lamp by following the sections that follow.

Replacing the oven lamp

⚠ General warnings

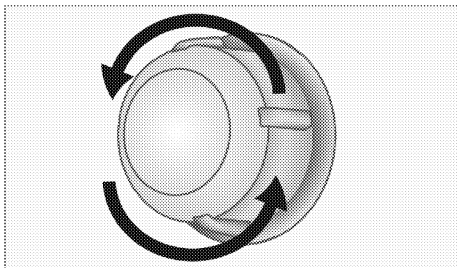
- To avoid the risk of electric shock before replacing the oven lamp,

disconnect the electrical connector and wait for the oven to cool. Hot surfaces may cause burns!

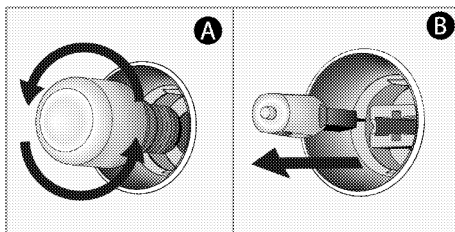
- In this oven, an incandescent lamp with a power of less than 40 W, a height of less than 60 mm, a diameter of less than 30 mm or a halogen lamp with socket type G9, a power of less than 60 W is used. The lamps are suitable for operation at temperatures above 300 °C. Oven lamps can be obtained from Authorised Service Agents or technician with licence.
- The position of the lamp may differ from that is shown in the figure.
- The lamp used in this product is not suitable for use in the lighting of home rooms. The purpose of this lamp is to help the user see food products.
- The lamps used in this product must withstand extreme physical conditions such as temperatures above 50 ° C.

If your oven has a round lamp,

1. Disconnect the product from the electricity.
2. Remove the glass cover by turning it counterclockwise.



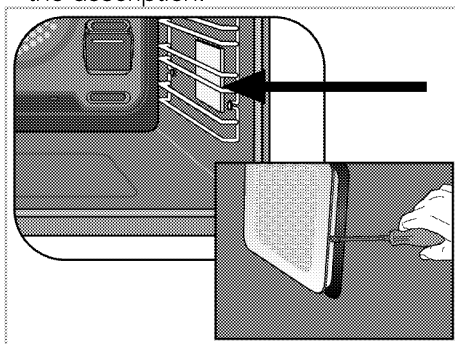
3. If your oven lamp is type (A) shown in the figure below, rotate the oven lamp as shown in the figure and replace it with a new one. If type (B) is a model, pull it out as shown in the figure and replace it with a new one.



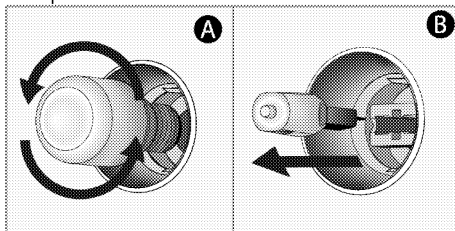
4. Refit the glass cover.

If your oven has a square lamp,

1. Disconnect the product from the electricity.
2. Remove the wire shelves according to the description.



3. Lift the lamp's protective glass cover with a screwdriver.
4. If your oven lamp is type (A) shown in the figure below, rotate the oven lamp as shown in the figure and replace it with a new one. If type (B) is a model, pull it out as shown in the figure and replace it with a new one.



5. Refit the glass cover and wire shelves.

8 Troubleshooting

Consult the Authorised Service Agent or technician with license or the dealer where you have purchased the product if you cannot remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.

Oven emits steam when it is in use.

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

Water drops occur during cooking.

- The vapour that arises during cooking can condense and form water droplets when it hits cold surfaces of the product. >>> *This is not a fault.*

Product emits metal noises while heating and cooling.

- When the metal parts are heated, they may expand and cause noise. >>> *This is not a fault.*

Product does not operate.

- The mains fuse is defective or has tripped. >>> *Check fuses in the fuse box. If necessary, replace or reset them.*
- Product is not plugged into the (grounded) socket. >>> *Check the plug connection.*
- Buttons/knobs/keys on the control panel do not function. >>> *If your product equipped with key lock function, keylock may be enabled. Please disable it.*

Oven light does not work.

- Oven lamp is defective. >>> *Replace oven lamp.*
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

Oven does not heat.

- Might not be set to a certain cooking function and/or temperature. >>> *Set the oven to a certain cooking function and/or temperature.*
- In models equipped with a timer, the timer is not adjusted. >>> *Adjust the time.*
- Power is cut. >>> *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

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

- A previous power outage has occurred. >>> *Adjust the time / Switch of the product and switch it on again.*



Vgrajena pečica

Navodila za uporabo



SL

Spoštovani kupec,

Pred uporabo izdelka preberite ta priročnik.

Beko Hvala, ker ste izbrali ta izdelek. Upamo, da vam bo ta aparat, izdelan z visoko kakovostjo in moderno tehnologijo, nudil najboljšo učinkovitost. Zato pred uporabo izdelka skrbno preberite ta priročnik in vso ostalo priloženo dokumentacijo ter shranite dokumentacijo za kasnejšo uporabo. Če izdelek izročite nekemu drugemu, priložite tudi navodila. Upoštevajte vsa navodila, informacije in opozorila, ki jih vsebuje uporabniški priročnik.

Upoštevajte vsa opozorila in opozorila v uporabniškem priročniku. Na ta način boste zaščitili sebe in izdelek pred morebitnimi nevarnostmi.

Shranite uporabniški priročnik. Če izdelek izročite nekemu drugemu, priložite tudi navodila.

Uporabniški priročnik uporablja naslednje simbole:



Nevarnost, ki lahko privede do poškodb ali celo smrti.

OPOMBA Nevarnost, ki lahko privede do stvarne škode na izdelku ali okoljske škode.



Nevarnost, ki lahko privede do opeklin zaradi stika z vročimi površinami.



Pomembne informacije in koristni nasveti za uporabo.



Preberite uporabniški priročnik.



Arçelik A.Ş.

Karaağaç caddesi No:2-6
34445 Sütlüce/Istanbul/TURKEY

Made in TURKEY

1 Varnostna navodila 4

Namen uporabe	4
Varnost otrok, ranljivih oseb in domačih živali	5
Varnost pri uporabi elektrike	5
Varnost pri transportu	7
Varnost pri namestitvi	7
Varnost pri uporabi	7
Opozorila glede temperature	8
Uporaba dodatkov	8
Varnost pri peki	8
Parni sistem	9
Varnost pri vzdrževanju in čiščenju	10

2 Navodila v zvezi z varovanjem okolja 12

Uredba glede odpadkov	12
Skladnost z direktivo OEEQ in odstranjevanjem odpadnih izdelkov	12
Odstranjevanje embalaže	12
Priporočila za varčevanje z energijo	12

3 Vaša naprava 13

Predstavitev izdelka	13
Uvod v upravljalno ploščo naprave in njena uporaba	14
Upravljanje pečice	14
Funkcije delovanja pečice	16
Dodatki k napravi	18
Uporaba dodatkov k napravi	20
Tehnični podatki	23

4 Pri prvi uporabi 24

Nastavitev pri prvi uporabi	24
Prvo čiščenje	24

5 Uporaba pečice 26

Splošne informacije o uporabi pečice	26
Uporaba upravljalne plošče pečice	26
Peka s pomočjo pare	31
Nastavitve	33

6 Splošne informacije o peki 38

Splošna opozorila glede peke	38
Pekovski izdelki in pečene jedi	38
Meso, ribe in perutnina	41
Žar 42	42
Kuhanje s pomočjo pare	43
Jedi za preizkus	44

7 Vzdrževanje in čiščenje 46

Splošne informacije o čiščenju	46
Čiščenje dodatkov in pripomočkov	47
Čiščenje upravljalne plošče	47
Čiščenje notranjosti pečice (območja za peko)	47
Parno čiščenje	48
Čiščenje vratc pečice	49
Demontaža notranjega stekla vratc pečice	51
Čiščenje luči v pečici	51

8 Odpravljanje težav 53

1 Varnostna navodila

- Ta razdelek vsebuje varnostna navodila, ki vas varujejo pred nevarnostjo nastanka telesnih poškodb in materialne škode.
- Če napravo predate drugi osebi ali če kupite rabljeno napravo, morajo biti napravi priloženi uporabniški priročnik, nalepke na napravi, druga pomembna dokumentacija in pribor.
- Naše podjetje ne bo odgovorno za morebitno škodo, ki lahko nastane kot posledica neupoštevanja teh navodil.
- Neupoštevanje teh navodil povzroči prenehanje garancije.
- ⚠ Namestitev in popravila naj vedno izvaja proizvajalec, pooblaščen servis ali oseba, ki jo določi uvoznik.
- ⚠ Uporabljajte samo originalne rezervne dele in pribor.
- ⚠ Ne izvajajte popravil ali zamenjave nobenega dela aparata, razen če je to izrecno navedeno v navodilih za uporabo.
- ⚠ Ne izvajajte tehničnih sprememb aparata.

⚠ Namen uporabe

- Ta aparat je namenjen za domačo uporabo. Ni primeren za komercialno uporabo.
- Te naprave ne uporabljajte v vrtovih, na balkonih ali drugih okoljih na prostem. Naprava je namenjena uporabi v kuhinjskih prostorih gospodinjstev in osebja v trgovinah, pisarnah in drugih delovnih okoljih.
- Ta naprava je primerna za uporabo do 2500 m nadmorske višine.
- **OPOZORILO:** Ta naprava se sme uporabljati le za kuhanje. Uporaba v druge namene, npr. za ogrevanje prostorov, ni dovoljena.
- Pečica se lahko uporablja za odmrzovanje, peko, cvrtje in pečenje na žaru.
- Ta naprava se ne sme uporabljati za ogrevanje, segrevanje krožnikov, obešanje brisač na ročaj ali sušenje perila.

Varnost otrok, ranljivih oseb in domačih živali

- Napravo lahko uporabljajo osebe, starejše od 8 let, in osebe z zmanjšanimi fizičnimi, senzoričnimi ali psihičnimi sposobnostmi ali s pomanjkanjem izkušenj ter znanja, če so pod nadzorom oziroma so dobili navodila o varni uporabi naprave ter razumejo možne nevarnosti.
- Otroci se z napravo ne smejo igrati. Otroci naprave ne smejo čistiti in vzdrževati, razen če so pod nadzorom odrasle osebe.
- Te naprave naj ne uporabljajo osebe (tudi otroci) z zmanjšanimi telesnimi, čutilnimi ali duševnimi sposobnostmi, razen če so pod nadzorom ali pa so jim bili dani napotki glede varne uporabe.
- Otroci naj bodo pod nadzorom, da se z napravo ne bi igrali.
- Električni aparati so nevarni za otroke in domače živali. Otroci in domače živali se z napravo ne smejo igrati, plezati nanjo ali vstopati vanjo.

- Na aparat ne postavljajte predmetov, ki jih lahko dosežejo otroci.
- **OPOZORILO:** Med uporabo so površine, dosegljive na dotik, lahko vroče. Otroci naj se ne zadržujejo v bližini naprave.
- Embalažo hranite izven dosega otrok. Obstaja nevarnost poškodb in zadužitve.
- Ko so vratca odprta, ne postavljajte težkih predmetov nanje in ne dovolite otrokom, da sedijo na njih. Pečica se lahko prevrne ali pa se poškodujejo tečajji.
- (Če ima vaš izdelek vtič) Preden napravo zavržete, zaradi varnosti otrok odklopite vtič in poskrbite, da naprava ne bo več delovala.

Varnost pri uporabi elektrike

- Napravo priključite v ozemljeno vtičnico, zaščiteno z varovalko z vrednostjo, ki je navedena na tipski nalepki. Ozemljitev naj izvede kvalificirani električar. Naprave ne uporabljajte brez ozemljitve v skladu z

lokalnimi/nacionalnimi predpisi.

- Vtič ali električni priključek naprave mora biti na dobro dostopnem mestu (kjer ne bo učinka vročine iz pečice). Če to ni mogoče, mora biti v električno inštalacijo vgrajen odklopnik (varovalka, stikalo ipd.) za izklop naprave v skladu s predpisi za električno napeljavo. Odklopnik mora prekiniti vse pole od omrežja.
- Med nameščanjem, popravili ali prenašanjem naprava ne sme biti priključena na električno omrežje.
- Vtič priklopite v vtičnico, ki ima enako napetost in frekvenco, kot je navedeno na tipski ploščici.
- (Če vaš izdelek nima napajalnega kabla) Uporabite priključni kabel, ki je določen v razdelku Tehnični podatki.
- Električni kabel ne sme biti stisnjen pod aparatom ali med aparatom in steno. Na kabel ne postavljajte težkih predmetov. Kabla ne prepogibajte, stiskajte in naj ne bo v stiku z vročimi površinami.

- Med uporabo se hrbtna stran pečice močno segreje. Kabel se ne sme dotikati hrbtne površine, saj se lahko poškoduje.
- Kabel se ne sme zagostiti med vratci pečice in ne sme biti napeljan prek vročih površin. Če se izolacija kabla stali, lahko pride do kratkega stika in celo požara.
- Uporabljajte samo originalen kabel. Ne uporabljajte poškodovanih kablov in kabelskih podaljškov.
- Če je kabel poškodovan, ga mora zamenjati proizvajalec, pooblaščen servis ali oseba, ki jo določi uvoznik, da se preprečijo morebitne nevarnosti.
- **OPOZORILO:** Pred zamenjavo žarnice v pečic odklopite napravo od električnega napajanja, da preprečite nevarnost električnega udara. Odklopite napravo ali izključite varovalko.
(Če ima vaš izdelek vtič)
- Naprave ne priključujte v razrahljano, demontirano, polomljeno, umazano, mastno vtičnico ali vtičnico, ki lahko pride v stik z vodo (npr.

če voda kaplja z delovne površine).

- Ne dotikajte se vtiča z mokrimi rokami! Ko izvlečete vtič iz vtičnice, vedno primite za vtič in ne za kabel.
- Vtič mora biti trdno vstavljen v vtičnico, da ne pride do iskrenja.

Varnost pri transportu

- Pred transportiranjem aparata ga odklopite od električnega omrežja.
- Izdelek je težak, zato naj ga prenašata najmanj dve osebi.
- Za prenašanje ali premikanje aparata ne uporabljajte vrat in/ali ročaja.
- Med prenašanjem ne postavljajte drugih predmetov na aparat in prenašajte aparat v pokončni legi. Aparata ne prenašajte, če je v njem še voda. Prenašate ga lahko le, ko ste izpustili vso vodo.
- Pred prenašanjem aparata ga ovijte s penasto folijo ali debelejšo lepenko ter ga ovijte z lepilnim trakom. Aparat tesno ovijte z lepilnim trakom, da zaščitite premične dele aparata pred poškodbami.

- Vse dele aparata pregledajte glede poškodb, nastalih med transportom.

Varnost pri namestitvi

- Pred namestitvijo aparata preverite, ali je nepoškodovan. Če je aparat poškodovan, ga ne nameščajte.
- Aparata ne postavljajte poleg virov toplote (radiatorjev, peči itd.).
- Vse odprtine za prezračevanje morajo ostati odprte.
- Aparat ne sme biti nameščen za okrasnimi vrati, saj se lahko v nasprotnem pregreje.

Varnost pri uporabi

- Po vsaki uporabi izključite napravo.
- Če naprave dalj časa ne boste uporabljali, izvlecite vtič iz vtičnice ali odstranite varovalko iz podnožja.
- Ne uporabljajte okvarjene ali poškodovane naprave. V primeru okvare ali poškodbe naprave odklopite električne in plinske povezave in pokličite pooblaščen servis.
- Če so steklena vratca odstranjena ali zlomljena, naprave ne uporabljajte.

- Ne stopajte na napravo z namenom, da bi dosegli višje postavljene predmete.
- Naprave ne uporabljajte v primerih neprisebnosti, npr. pod vplivom alkohola in mamil.
- V kuhinji ne hranite vnetljivih snovi, saj lahko pride do požara. V kuhinji ne shranjujte vnetljivih snovi.
- Ročaj pečice ni sušilnik za brisače. Pri uporabi naprave na ročaj ne obešajte brisač, rokavic in podobnih tekstilnih izdelkov.
- Tečajji vratc naprave se premikajo in pritrdijo vratca v odprtem in zaprtem položaju. Pri odpiranju in zapiranju vratc ne segajte v področje tečajev.

Opozorila glede temperature

- **OPOZORILO:** Med delovanjem aparata so izpostavljeni deli vroči. Ne dotikajte se aparata in grelcev. Otroci, mlajši od 8 let, naj se ne zadržujejo ob aparatu brez prisotnosti odrasle osebe.
- V bližini naprave ne shranjujte vnetljivih ali eksplozivnih snovi,

saj so površine aparata med delovanjem vroče.

- Ker se pri odpiranju vratc sprošča vroča para, se držite stran. Para lahko povzroči opekline dlani, obraza in oči.
- Aparat je med uporabo lahko vroč. Ne dotikajte se vročih delov, delov v notranjosti pečice, grelcev itd.
- Ko postavljate hrano v pečico ali odstranjujete hrano iz pečice, vedno uporabljajte na toploto odporne rokavice.

Uporaba dodatkov

- Pomembno je, da žično rešetko in pekače pravilno postavite na police. Za podrobne informacije glejte razdelek Uporaba dodatkov.
- Dodatki lahko med zapiranjem vratc poškodujejo steklena vratca. Dodatke vedno potisnite v pečico do konca.

Varnost pri peki

- Bodite previdni pri uporabi alkohola v jedeh. Alkohol pri višjih temperaturah izhlapeva in se ob stiku z vročimi površinami lahko vname.
- V kuhinji ne hranite ostankov hrane, rabljenega olja itd., saj

lahko pride do požara. Pred peko odstranite vso grobo umazanijo.

- Nevarnost zastrupitve s hrano Ne hranite v pečici več kot eno uro pred in po peki. V nasprotnem lahko pride do zastrupitve s hrano ali bolezni.
- Ne segrevajte zaprtih konzerv in steklenih kozarcev. Ustvarjeni tlak lahko povzroči, da posoda eksplodira.
- Položite papir za peko v posodo ali v dodatek k pečici (pekač, žična rešetka itd.) z naloženimi jedmi v pečico. Odrežite odvečni papir za peko, ki visi čez robove pekača ali posode, da se ne more dotikati sten pečice in grelcev. Ne uporabljajte papirja za peko, če pečete pri višji temperaturi, kot je predpisana najvišja temperatura papirja za peko. Papirja za peko nikoli ne polagajte na dno pečice.
- Ne polagajte pekačev, krožnikov ali aluminijaste folije neposredno na dno pečice. Nakopičena toplota lahko poškoduje dno pečice.
- Med peko na žaru morajo biti vratca pečice zaprta. Vroče

površine lahko povzročijo opekline!

- Jedi, ki niso primerne za peko na žaru, predstavljajo nevarnost požara. Na žaru pecite le jedi, ki so za visoko temperaturo žara primerne. Hrane prav tako ne postavljajte preblizu grelca za žar. To je najbolj vroče področje v pečici in maščobe se lahko vnamejo.



Parni sistem

- Pri peki s pomočjo pare bo pri odpiranju vratc pečice uhajala para, ki lahko povzroči opekline. Pri odpiranju vratc bodite zelo previdni.
- Ne uporabljajte destilirane ali filtrirane vode. Uporabljajte samo za ta namen pripravljeno vodo. Namesto vode ne uporabljajte vnetljivih tekočin ali tekočin, ki vsebujejo alkohol ali trdne delce.
- Če po peki s pomočjo pare vlaga ostane v pečici, lahko povzroči korozijo. Po peki se naj pečica posuši. V pečici ne shranjujte mokre hrane za dalj časa.

- Med peko ne uporabljajte pripomočkov, ki bi zaradi pare lahko začeli rjaveti.
- Pri vstavljanju posode za vodo, pazite, da vode ne polijete po pečici in drugih delih.
- Pri odvzemanju hrane iz pečice po peki s pomočjo pare, lahko iz pripomočkov teče vroča tekočina, bodite previdni.
- Pri peki s pomočjo pare je priporočljivo dodati toliko vode, kolikor je količina v tabeli za peko.



Varnost pri vzdrževanju in čiščenju

- Pred čiščenjem počakajte, da se naprava ohladi. Vroče površine lahko povzročijo opekline!
- Naprave ne čistite z razprševanjem ali polivanjem vode nanj. Obstaja nevarnost električnega udara!
- Naprave ne čistite s parnimi čistilniki, saj lahko to povzroči električni udar.
- Za čiščenje sprednjega oz. zgornjega stekla vratc pečice (če obstaja) ne uporabljajte grobih abrazivnih čistil, kovinskih strgal, jeklene volne

- ali belil. Ti materiali lahko na steklu pustijo praske in razpoke.
- Nadzorna plošča naj bo vedno čista in suha. Vlažna in umazana površina lahko povzroči težave pri delovanju funkcij.
- Pri vsaki peki s pomočjo pare je treba preostalo vodo v posodi izpustiti in očistiti posodo za vodo. Če preostalo vodo v komori uporabite pri naslednji peki, lahko to privede do higienskih težav.
- Posode za vodo ne pomivajte v pomivalnem stroju. Posodo za vodo obrišite s čisto, vlažno krpo, jo obrišite še s suho krpo in jo shranite suho. Posode za vodo nikoli ne dajajte v pečico prazne.
- Da odstranite vodni kamen v posodi za vodo, vanj nalijte 200 ml vode in eno čajno žličko limonske kisline ter pustite delovati 1 uro. Nato izperite z veliko vode in posušite. Ta postopek je priporočljivo izvajati po vsakih 4 do 5 uporabah.
- Za čiščenje dna pečice ne uporabljajte čistil, ki vsebujejo kisline ali kloride. Ne

odstranjajte vodnega kamna na dnu pečice s strganjem.

Lahko poškodujete dno izdelka.

- Na dnu pečice se lahko pojavijo madeži vodnega kamna, odvisno od pogostosti uporabe peke s

pomočjo pare in trdote uporabljene vode.

- Notranjost pečice je priporočljivo očistiti s kisovo vodo in krpo za madeže apna, ki se lahko pojavijo na šasiji po kuhanju s pomočjo pare.

2 Navodila v zvezi z varovanjem okolja

Uredba glede odpadkov Skladnost z direktivo OEE0 in odstranjevanjem odpadnih izdelkov



Izdelek je v skladu z direktivo EU OEE0 (2012/19/EU). Izdelek vsebuje simbol za razvrstitev odpadne električne in elektronske opreme (OEE0).

Izdelek je bil izdelan z visokokakovostnimi sestavnimi deli in materiali, ki jih je mogoče ponovno uporabiti in so primerni za recikliranje. Odsluženega odpadnega izdelka ne odlagajte z običajnimi gospodinjskimi in drugimi odpadki. Odnesite ga na center za zbiranje in recikliranje električne in elektronske opreme. Za informacije o teh centrih za zbiranje se obrnite na lokalne oblasti.

Ustrezno odstranjevanje uporabljenega aparata pomaga preprečiti morebitne negativne posledice za okolje in zdravje ljudi.

Skladnost z direktivo RoHS:

Izdelek, ki ste ga kupili, je v skladu z direktivo EU RoHS (2011/65/EU). Ne vsebuje škodljivih in prepovedanih materialov, ki so navedeni v direktivi.

Odstranjevanje embalaže

- Embalaža je nevarna za otroke. Embalažo hranite na varnem, stran od otrok. Embalažni material izdelka sestoji iz reciklažnih materialov. Odstranite jih v skladu s pravili za odstranjevanje reciklažnih odpadkov.

Ne odstranjujte jih z običajnimi gospodinjskimi odpadki.

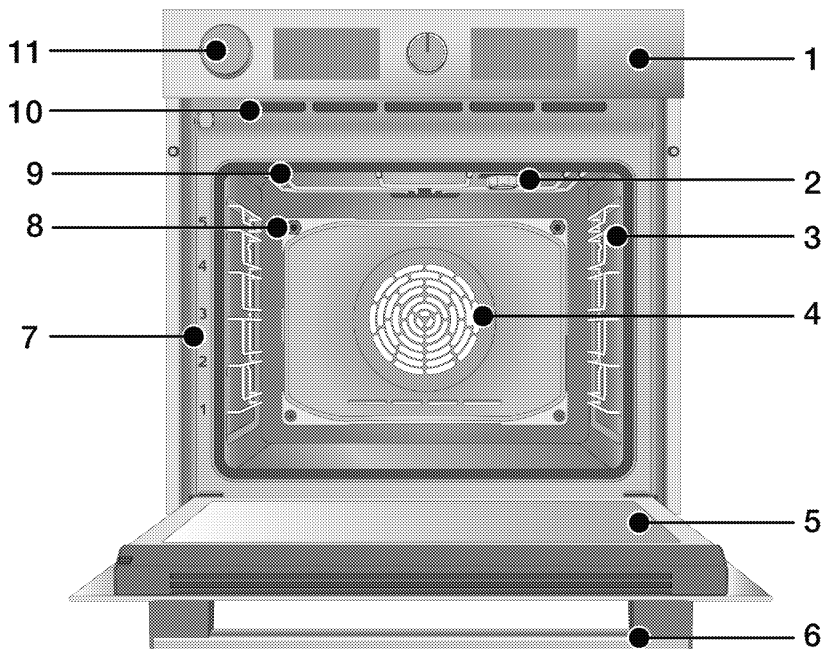
Priporočila za varčevanje z energijo

Podatke o energetske učinkovitosti v skladu z EU 66/2014 najdete na podatkovni listi izdelka, priloženi izdelku. Naslednji predlogi vam bodo v pomoč pri uporabi izdelka na ekološki in energijsko učinkovit način.

- Zamrznjeno hrano pred peko odmrznite.
- V pečici uporabljajte temno ali emajlirano posodo, ki bolje prevaja toploto.
- 5 do 10 minut pred koncem peke izključite aparat. Lahko prihranite do 20 % električne energije, če uporabite preostalo toploto.
- Če recept ali uporabniški priročnik svetujeta predgrevanje, to vedno upoštevajte. Med peko ne odpirajte vrat pečice prepogosto.
- Pri peki v načinu »Grelec ventilatorja Eko« ne odpirajte vrat pečice. Če vrata ne odpirate, je temperatura v notranjosti optimizirana za varčevanje z energijo v načinu delovanja »Grelec ventilatorja Eko« in ta temperatura se lahko razlikuje od temperature, prikazane na zaslonu.
- Poskušajte pripravljati več jedi hkrati v pečici. Hkrati lahko pečete tako, da na rešetko postavite dve posodi. Lahko tudi pečete dve jedi drugo za drugo, s tem boste prihranili energijo, ker bo pečica še vroča.

3 Vaša naprava

Predstavitev izdelka



- 1 Upravljalna plošča
- 2 Lučka*
- 3 Žične police**
- 4 Motor ventilatorja (za jekleno ploščo)
- 5 Vratca
- 6 Ročaj
- 7 Položaji polic
- 8 Izhodna luknja za paro
- 9 Zgornji grelnik
- 10 Luknjice ventilatorja
- 11 Posoda za vodo

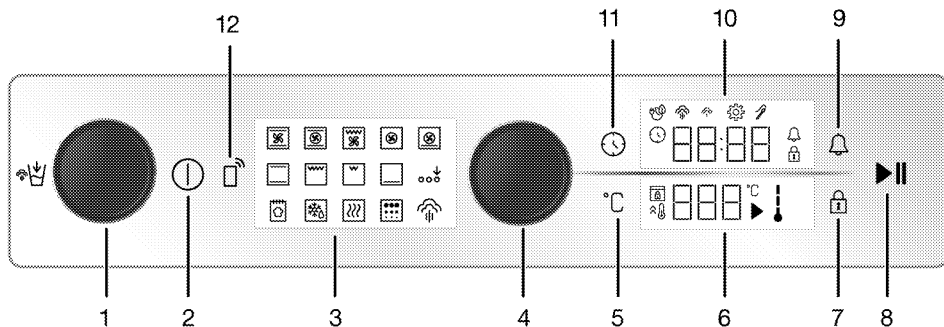
* Odvisno od modela. Vaš aparat morda nima lučke, ali pa se tip in mesto lučke razlikujeta od slike.

** Odvisno od modela. Vaš aparat je morda brez žičnih polic. Na sliki so prikazane žične police kot primer.

Uvod v upravljalno ploščo naprave in njena uporaba

Ta razdelek vsebuje opis upravljalne plošče in osnovne načine njene uporabe. V odvisnosti od tipa naprave se nekatere slike lahko razlikujejo od dejanskega izdelka.

Upravljanje pečice



- 1 Posoda za vodo
- 2 Tipka za vklop/izklop
- 3 Prikaz delovanja
- 4 Gumb za upravljanje pečice
- 5 Tipka za nastavev temperature
- 6 Prikazovalnik temperature
- 7 Tipka za zaklepanje
- 8 Tipka za začetek/konec kuhanja
- 9 Tipka za alarm

10 Ura/čas zaslon
11 Tipka za čas in nastavev
12 Tipka za daljinski upravljalnik

Pri nekaterih modelih so upravljalni gumbi spuščeni v upravljalno ploščo in se prikažejo iz upravljalne plošče, ko pritisnete na tipko. Pri teh modelih najprej pritisnete na ustrezno tipko, da boste lahko upravljali pečico. Ko izvedete nastavitve, znova pritisnete na tipko, da se gumbi umaknejo.

Gumb za upravljanje pečice

Z gumbom za upravljanje pečice lahko nadzorujete nastavitve na ura/čas zaslonu in prikazovalniku temperature. Med temi nastavitvami se lahko premikate tako, da gumb za upravljanje pečice zavrtite v desno/levo, nastavitve

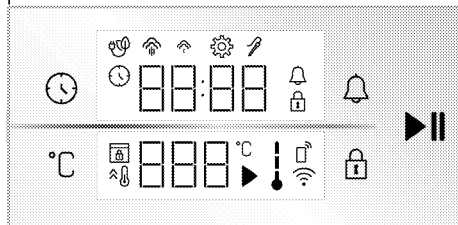
pa lahko aktivirate in potrdite s pritiskom na gumb.

Indikator temperature

Temperaturo v notranjosti pečice nakazuje simbol za temperaturo. Ko vključite pečico, se prikaže simbol, in ko pečica doseže nastavljeno temperaturo, so vsi deli simbola za temperaturo prikazani.

Prikaz delovanja

Zaslon funkcij vsebuje načine delovanja vaše pečice. Vsako funkcijo aktivirate tako, da jo pritisnete. Vse funkcije na zaslonu so shematične; morda niso na voljo na vašem izdelku. Načini delovanja, ki so na voljo na vašem izdelku, so razloženi v poglavju "Načini delovanja pečice".











Zaslani

Tipke:

: Tipka za čas in nastavev








-  : Tipka za nastavitvev temperature
-  : Tipka za zaklepanje
-  : Tipka za alarm
-  : Tipka za začetek/konec kuhanja

Ura/čas zaslon :

-  : Simbol čas pečenja/ dnevni čas
-  : Simbol za alarm
-  : Simbol za nastavitve
-  : Simbol za zaklepanje
-  : Simbol za kuhanje eko ventilatorja
-  : Simbol za nizko raven pare*
-  : Simbol za visoko raven pare*
-  : Simbol za sondo za meso*

* Odvisno od modela naprave. Morda ni na voljo pri vašem aparatu.








Prikazovalnik temperature:





-  : Simbol za kuhanje
-  : Simbol za temperaturo
-  : Simbol za temperaturo v pečici
-  : Simbol za hitro segrevanje (booster)
-  : Simbol za daljinski upravljalnik
-  : Simbol za brezžično omrežje (wifi)
-  : Simbol za zaklepanje vrat*

* Odvisno od modela naprave. Morda ni na voljo pri vašem aparatu.

Funkcije delovanja pečice

V tabeli funkcij pečice najdete načine uporabe, ki jih lahko uporabite pri vaši pečici, in najvišje in najnižje temperature, ki jih lahko proizvede vaša pečica. Vsi tukaj prikazani načini delovanja morda ne veljajo za vaš aparat.

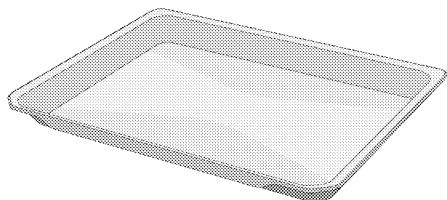
Simbol funkcije	Opis funkcije	Temperaturno območje (°C)	Opis in uporaba
	Delovanje z ventilatorjem	-	Pečica ni segreta. Deluje samo ventilator (na zadnji steni pečice). Zmrznjena hrana v zrnkih se pri sobni temperaturi počasi odtaja, pečena hrana se ohladi. Čas, potreben za odmrzovanje celotnega kosa mesa, je daljši kot odmrzovanje mesa v koščkih.
	Zgornji in spodnji grelec	40 - 280	Hrana se hkrati segreva od spodaj in od zgoraj. Primerno za torte in obare v modelih za torte ali piškote in pecivo. Peka se izvaja v samo enem pekaču.
	Spodnji grelec	40 - 220	Vključen je samo spodnji grelec. Primerno in hrano, ki se jo zapeče po vrhu.
	Zgornji in spodnji grelec s podporo ventilatorja	40 - 280	Vroč zrak, ki ga segrevata zgornji in spodnji grelec, se s pomočjo ventilatorja enakomerno porazdeli po vsej pečici. Peka se izvaja v samo enem pekaču.
	Grelec ventilatorja	40 - 280	Vroč zrak, ki ga segreva grelec ventilatorja, se s pomočjo ventilatorja enakomerno porazdeli po vsej pečici. Primerno za peko z več pekači na policah na različnih višinah.
	Grelec ventilatorja Eko	160 - 220	Da bi prihranili energijo, uporabite to funkcijo namesto "Grelec ventilatorja" v območju 160-220 °C. Vendar pa bo čas peke malce daljši. Uporaba te funkcije je opisana v poglavju "Upravljanje krmilne enote pečice".
	Funkcija za pice	40 - 280	Delujeta spodnji grelec in grelec ventilatorja. Primerno za peko pice.

Simbol funkcije	Opis funkcije	Temperaturno območje (°C)	Opis in uporaba
	Funkcija »3d«	40 - 280	Delujejo zgornji grelec, spodnji grelec in grelec ventilatorja. Vsi deli hrane se segrevajo hitro in enakomerno. Peka se izvaja v samo enem pekaču.
	Delni žar	40 - 280	Deluje manjši žar grelec na zgornji površini pečice. Primerno za peko na žaru manjših količin hrane.
	Poln žar	40 - 280	Deluje večji žar grelec na zgornji površini pečice. Primerno za peko na žaru večjih količin hrane.
	Poln žar s podporo ventilatorja	40 - 280	Vroč zrak, ki ga segreva večji žar grelec, se s pomočjo ventilatorja enakomerno porazdeli po vsej pečici. Primerno za peko na žaru večjih količin hrane.
	Ohranjanje toplote	40 - 100	Uporablja se za ohranjanje temperature hrane, pripravljene za postrežbo.
	Funkcija za peko kruha	-	Uporablja se za peko kruha. Nastavljene vhodne temperature in časa ni mogoče spremeniti.
	Aktivacija dodatne funkcije	-	Uporablja se za aktiviranje funkcij za zagon, ki se ob prvem zagonu ne prikažejo na zaslonu funkcij.
	Funkcija pare	-	Uporablja se za peko s pomočjo pare. Omogoča funkcije, ki omogočajo peko s pomočjo pare.
	Parno čiščenje	80	Ta funkcija je namenjena mehčanju umazanije v pečici takoj po končani peki. Preberite navodila za to funkcijo v razdelku za vzdrževanje in čiščenje.

Dodatki k napravi

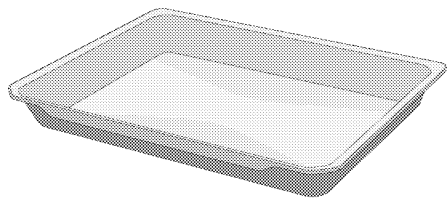
Vaša naprava ima lahko različne dodatke. V tem razdelku bodo opisani dodatki in njihova pravilna uporaba. Obseg dodatkov je odvisen od modela naprave. Vsi dodatki, opisani v tem uporabniškem priročniku, morda za vašo napravo niso na voljo.

OPOMBA : Zaradi temperature se pekači lahko v napravi zvijejo. Vendar pa to ne vpliva na njihovo uporabo. Ko se pekač ohladi, se vrne v osnovno obliko.



Standardni pekač

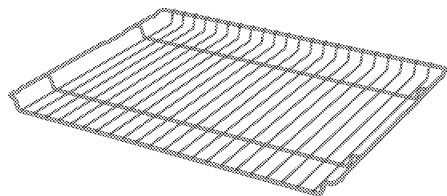
Uporablja se za pecivo, zmrznjeno hrano in cvrtje večjih kosov.



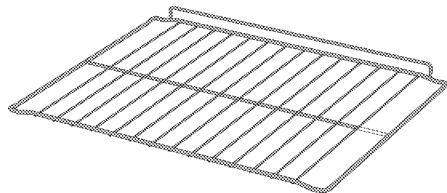
Globoki pekač

Uporablja se za pecivo, peko večjih kosov, sočno hrano ali za prestrezanje maščobe pri peki na žaru.

Modeli z žičnimi policami:

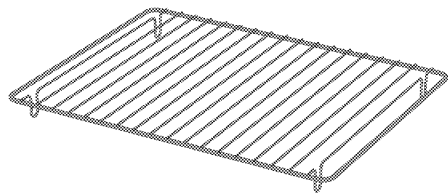


Modeli brez žičnih polic:



Žična rešetka

Uporablja se za peko ali postavljanje posode za peko ali kuhanje na želeno višino rešetke.



Žična rešetka v pekaču

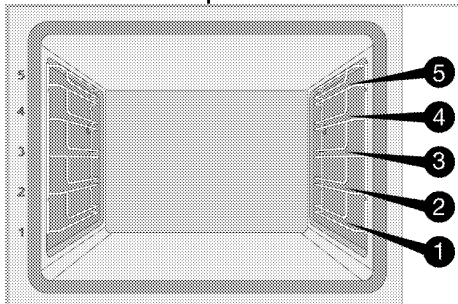
Če ga postavite na pekač (če se uporablja), lahko iz jedi med peko na žaru iztekajo maščobe v pekač, s čimer se prepreči onesnaženje pečice. Žični žar v pladnju ni primeren za uporabo z globokim pladnjem.

Uporaba dodatkov k napravi

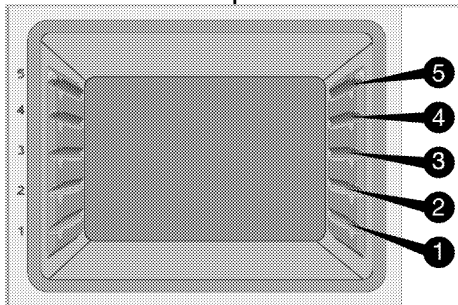
Police za pekače

V pečici lahko postavite police na 5 različnih viščin. Oznake polic lahko vidite tudi po številkah na sprednjem okviru pečice.

Modeli z žičnimi policami



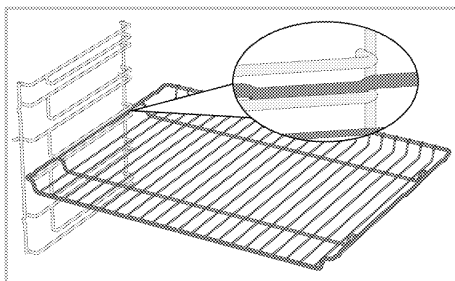
Modeli brez žičnih polic



Postavitev žične rešetke na police

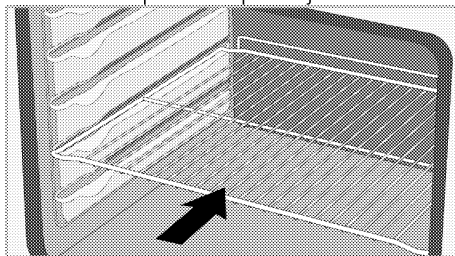
Modeli z žičnimi policami:

Pomembno je, da rešetko pravilno namestite v pečico. Ko postavljate rešetko na želeno polico, mora biti odprti del spredaj. Rešetka mora biti pritrjena z zaustavjalom na žično polico. Ne sme se premakniti čez zaustavljalo in priti v stik s hrbtno steno pečice.



Modeli brez žičnih polic:

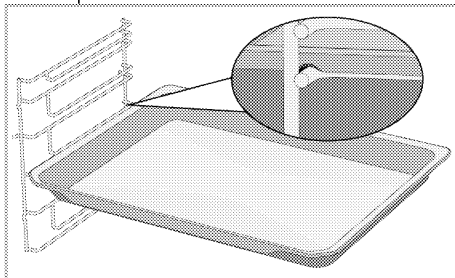
Pomembno je, da rešetko pravilno namestite v pečico. Pri vstavljanju rešetke pazite na njeno orientacijo. Ko postavljate rešetko na želeno polico, mora biti odprti del spredaj.



Postavitev pekača na police

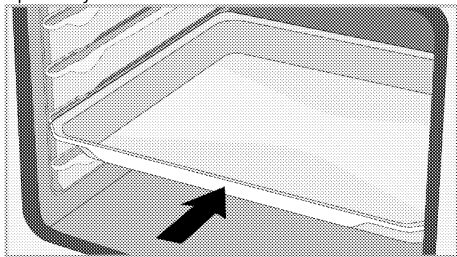
Modeli z žičnimi policami:

Pomembno je, da pekač pravilno položite v pečico. Ko postavljate pekač na želeno polico, mora biti del z ročajem spredaj. Pekač mora biti pritrjen z zaustavjalom na žično polico. Ne sme se premakniti čez zaustavljalo in priti v stik s hrbtno steno pečice.



Modeli brez žičnih polic:

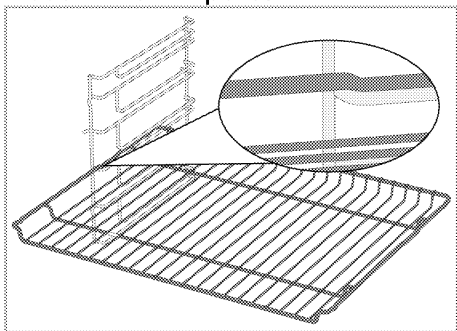
Pomembno je, da pekač pravilno položite na stransko polico. Pri vstavljanju pekača pazite na njegovo orientacijo. Ko postavljate pekač na zeleno polico, mora biti del z ročajem spredaj.



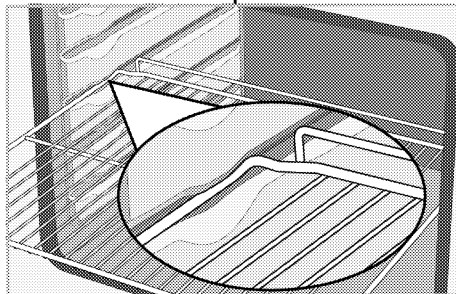
Delovanje zaustavljalca žične rešetke

Predvidena je funkcija zaustavljalca, ki preprečuje, da bi žična rešetka zdrsnila z žične police. S to funkcijo je odzemanje jedi iz pečice lažje in varnejše. Ko odstranjujete žično rešetko, jo potegnite naprej, dokler ne doseže zaustavljalca. Da ga v celoti odstranite, jo povlecite čez zaustavljalca.

Modeli z žičnimi policami

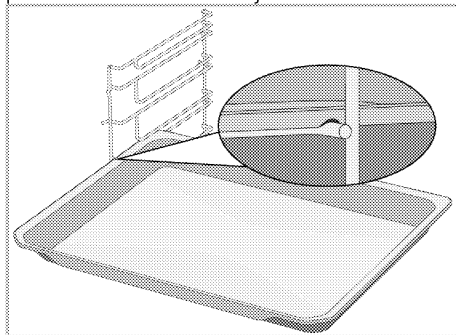


Modeli brez žičnih polic



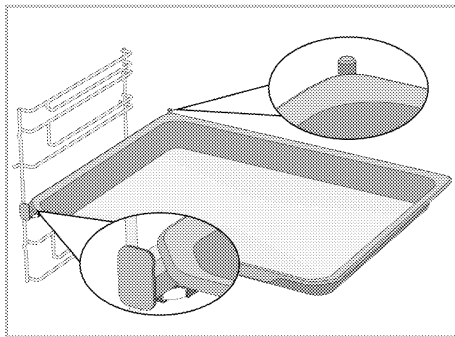
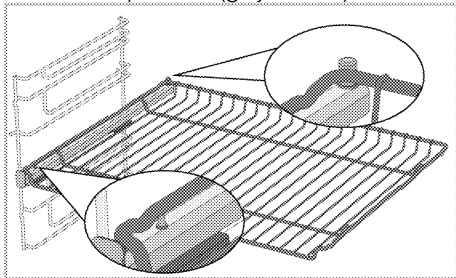
Delovanje zaustavljalca žične rešetke - Modeli z žičnimi policami

Predvidena je funkcija zaustavljalca, ki preprečuje, da bi pekač zdrsnil z žične police. Ko odstranjujete pekač, ga sprostite z zadnjega zaustavljalca in povlecite proti sebi, dokler ne doseže zaustavljalca. Da ga v celoti odstranite, jo povlecite čez zaustavljalca.



Pravilna postavitve žične rešetke in pekača na teleskopska vodila - Modeli z žičnimi policami in teleskopskimi vodili

S teleskopskimi vodili lahko preprosto namestite in odstranite pekače ali žične rešetke. Ko uporabljate pekače ali žične rešetke s teleskopskimi vodili, pazite, da zatiči na sprednjem in zadnjem delu teleskopskih vodil ležijo ob robovih rešetke ali pekača (glejte sliko).






Tehnični podatki

Splošni podatki

Zunanje mere aparata (višina x širina x globina)	595 mm/594 mm/567 mm
Vgradne mere aparata (višina x širina x globina)	590 ali 600 mm/560 mm/min. 550 mm
Napetost in frekvenca	220-240 V ~ 50 Hz
Vrste in preseki uporabljenih kablov, primernih za uporabo z aparatom	min. H05VV-FG 3 x 1,5 mm ²
Skupna poraba energije	3,4 kW
Vrsta pečice	Večfunkcijska pečica

Osnove: Podatki o energijski nalepki za električne pečice so v skladu s standardom EN 60350-1 / IEC 60350-1. Te vrednosti so določene pri standardni obremenitvi s spodnjim in zgornjim grelcem ali z gretjem s podporo ventilatorja (če je funkcija vgrajena).
Energijski razred učinkovitosti je določen glede na to, ali je določena funkcija vgrajena v izdelek ali ne: 1-Grelec ventilatorja Eko, 2-Grelec ventilatorja 3- Delni žar s podporo ventilatorja, 4-Zgornji in spodnji grelec.


-  Tehnični podatki izdelka se lahko spremenijo brez poprejšnjega obvestila zaradi izboljšanja kakovosti izdelka.
-  Slike v tem priročniku so shematske in se morda ne ujemajo popolnoma z izdelkom.
-  Vrednosti, navedene na nalepkah na izdelku ali v priloženi dokumentaciji, so pridobljene v laboratorijskih pogojih v skladu z zadevnimi standardi. Glede na pogoje delovanja in okoljske pogoje lahko te vrednosti odstopajo.

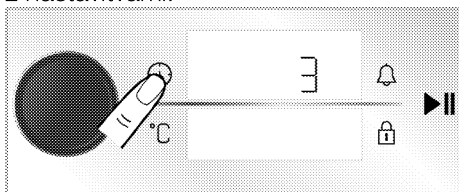
4 Pri prvi uporabi

Pred prvo uporabo vašega aparata priporočamo, da izvedete postopke, opisane v naslednjih razdelkih.


Nastavitev pri prvi uporabi

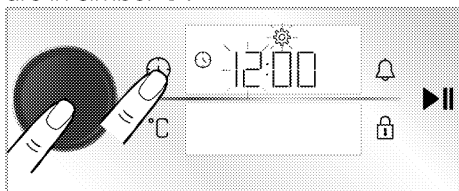
i Pred uporabo pečice vedno nastavite čas dneva. Če ga ne nastavite, v nekaterih modelih pečic ne morete kuhati.



1. Ko je pečica v stanju pripravljenosti (ko je na zaslonu prikazano koliko je ura), aktivirajte meni z nastavitvami tako, da držite tipko  za približno 3 sekunde.
» Prikaže se odštevanje 3-2-1. Po pretečenem odštevanju se aktivira meni z nastavitvami.

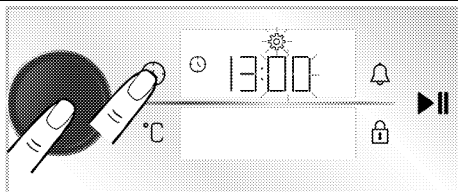




2. Za aktiviranje polja ure pritisnite gumb za upravljanje pečice ali enkrat tipko .

» Na ura/čas zaslonu utripata polje za ure in simbol .



3. Nastavite ure z vrtenjem gumba za upravljanje pečice v desno/levo in enkrat pritisnite gumb za upravljanje pečice ali tipko , da aktivirate polje za minute.
» Na ura/čas zaslonu utripata polje za minute in simbol .



4. Nastavite minute z vrtenjem gumba za upravljanje pečice v desno/levo. Nastavitev časa potrdite s pritiskom na gumb za upravljanje pečice ali tipko .
» Zdaj je čas nastavljen in na ura/čas zaslonu je stalno prikazan simbol .

i Če začetni čas ni nastavljen, bo ura tekla od ure, nastavljene v proizvodnji. Čas lahko nastavite tudi kasneje, kot je opisano v razdelku »Nastavitve«.

i Če za dalj časa zmanjka elektrike, se nastavitev časa ponastavi. Čas je treba znova nastaviti.

Prvo čiščenje

1. Odstranite vso embalažo.
2. Iz pečice odstranite vse priložene dodatke.
3. Vključite aparat za 30 minut in ga nato izključite. Pri tem vsi ostanki in sloji, ki so v pečici ostali po proizvodnji zgorijo in se pečica očisti.
4. Ko vključite aparat, nastavite najvišjo možno temperaturo in način delovanja, pri katerem so vključeni vsi grelci vašega aparata. Glejte razdelek »Funkcije delovanja pečice«. V naslednjem razdelku boste izvedeli, kako lahko upravljate pečico.
5. Počakajte, da se pečica ohladi.
6. Obrišite površine aparata z vlažno krpo ali gobico in jih nato obrišite s suho krpo.

Pred uporabo dodatkov:

Očistite dodatke, ki ste jih vzeli iz pečice, z raztopino vode in čistila ter mehko gobico.

OPOMBA Določena čistila ali čistilna sredstva lahko poškodujejo površino. Za čiščenje ne uporabljajte agresivnih čistil, čistilnih praškov/krem ali ostrih predmetov.

OPOMBA Med prvim delovanjem lahko oddajanje vonja in dima traja nekaj ur. To je povsem običajno. Prostor naj bo dobro prezračen, da odstranite dim in vonj. Izognite se neposrednemu vdihovanju dima in vonja, ki ga oddaja naprava.

5 Uporaba pečice

Splošne informacije o uporabi pečice

Ventilator za hlajenje (Morda ne obstaja pri vašem aparatu.)


Vaš aparat je opremljen z ventilatorjem za hlajenje. Ventilator za hlajenje se vključi samodejno in po potrebi ter hladi sprednji del aparata in pohištvo. Po izvedenem hlajenju se ventilator samodejno izključi. Vroč zrak izstopa nad vratci pečice. Teh odprtin za prezračevanje ne prekrivajte. V nasprotnem se pečica lahko pregreje. Ventilator za hlajenje deluje med uporabo pečice in po tem, ko pečico izključite (približno 20–30 minut po izklopu). Če uporabljate programsko uroo pečice, se ventilator za hlajenje izključi ob koncu peke skupaj z ostalimi funkcijami. Uporabnik ne more nastavljati časa delovanja ventilatorja za hlajenje. Ta se izključi samodejno. To ni napaka.

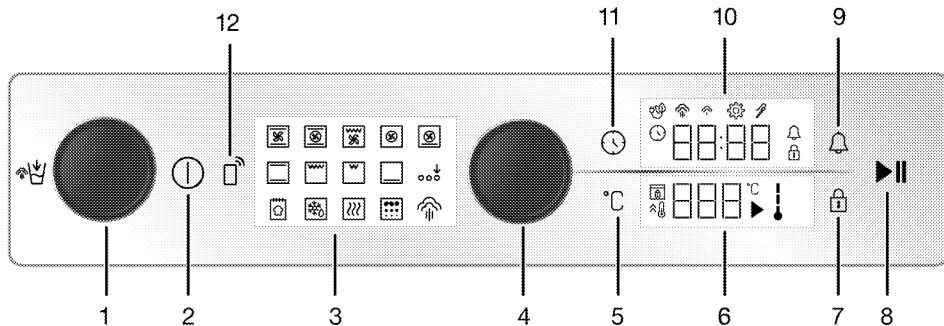
Lučka v pečici

Lučka v pečici se vključi, ko vključite grelce pečice. Pri nekaterih modelih lučka med peko ves čas sveti, pri drugih pa po določenem času ugasne. Če med delovanjem pečice odprete vratca, se lučka pečice samodejno vključi.

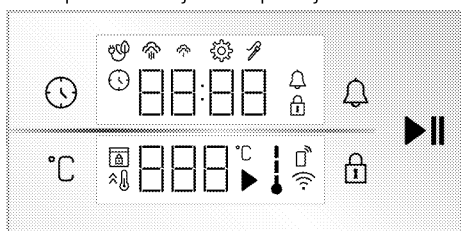
Uporaba upravljalne plošče pečice

Splošna opozorila za upravljalno ploščo pečice

- i** Končni čas je mogoče nastaviti na največ 5:59 ur. Pri funkciji ohranjanja tople hrane je mogoče nastaviti čas na največ 23:59 ur. V primeru izpada elektrike se čas peke in končni čas peke ponastavita na nič.
- i** Med prilagajanjem nastavitvev ustrezni simboli na zaslonu utripajo. Počakajte trenutek, da se nastavitvev shrani.
- i** Če je ob začetku peke nastavljen čas peke, bo na zaslonu prikazan preostali čas.
- i** Če je funkcija hitrega predgrevanja (booster) omogočena na upravljalni plošči, je na zaslonu prikazan simbol , ko začnete s peko in ko je dosežena nastavljena temperatura peke. Za hitro nastavitvev funkcije Booster, glejte razdelek **Nastavitve**.



- 1 Posoda za vodo
- 2 Tipka za vklop/izklop
- 3 Prikaz delovanja
- 4 Gumb za upravljanje pečice
- 5 Tipka za nastavev temperature
- 6 Prikazovalnik temperature
- 7 Tipka za zaklepanje
- 8 Tipka za začetek/konec kuhanja
- 9 Tipka za alarm
- 10 Ura/čas zaslon
- 11 Tipka za čas in nastavev
- 12 Tipka za daljinski upravljalnik



Zasloni

Tipke:

- : Tipka za čas in nastavev
- : Tipka za nastavev temperature
- : Tipka za zaklepanje
- : Tipka za alarm
- : Tipka za začetek/konec kuhanja

Ura/čas zaslon :

- : Simbol čas pečenja/ dnevni čas
- : Simbol za alarm
- : Simbol za nastavev
- : Simbol za zaklepanje
- : Simbol za kuhanje eko ventilatorja
- : Simbol za nizko raven pare*
- : Simbol za visoko raven pare*
- : Simbol za sondo za meso*

* Odvisno od modela naprave. Morda ni na voljo pri vašem aparatu.

Prikazovalnik temperature:

- : Simbol za kuhanje
- : Simbol za temperaturo
- : Simbol za temperaturo v pečici
- : Simbol za hitro segrevanje (booster)
- : Simbol za daljinski upravljalnik
- : Simbol za brezžično omrežje (wifi)
- : Simbol za zaklepanje vrat*

* Odvisno od modela naprave. Morda ni na voljo pri vašem aparatu.

Vklop pečice

1. Vključite pečico s pritiskom na tipko ①.
- » Ko je pečica vključena, se na zaslonu prikaže prva funkcija. Na tem zaslonu lahko nastavite način delovanja, temperaturo, čas peke, alarm.

- Če na tem zaslonu ne nastavite ničesar, se pečica po približno 5 minutah ugasne in na zaslonu bo prikazan trenutni čas.

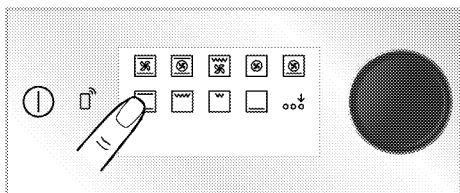
Izklop pečice

1. Izključite pečico s pritiskom na tipko ①.
- Na zaslonu bo prikazan trenutni čas.

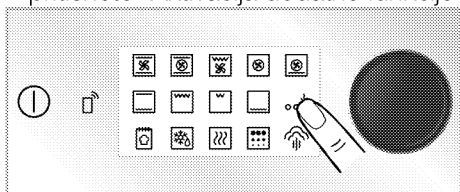
Ročna nastavev temperature in načina delovanja pečice

Pečico lahko upravljate ročno, tako da izberete temperaturo in način delovanja (funkcijo), ki bosta primerna za vašo jed, in pri tem ne uporabite programske ure. Funkcija "Zgornji in spodnji grelec" in nastavev 180 °C sta prikazana na slikah kot primer.

1. Vključite pečico s pritiskom na tipko ①.
2. Na zaslonu funkcij se dotaknite načina delovanja, s katerim želite peči.

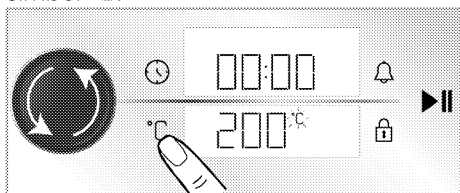


3. Na zaslonu funkcij se dotaknete načina delovanja, s katerim želite peči. Če funkcija, ki jo želite izbrati, ni med prvimi načini delovanja, ki se prikažejo na zaslonu funkcij, lahko spodnjo vrstico funkcij aktivirate tako, da pritisnete "Aktivacija dodatne funkcije".



4. Na zaslonu temperature se prikaže vnaprej določena temperatura za izbrano funkcijo. Če želite spremeniti to temperaturo, pritisnite gumb za upravljanje pečice ali se dotaknite tipke °C in zavrtite gumb za upravljanje pečice v desno / levo.

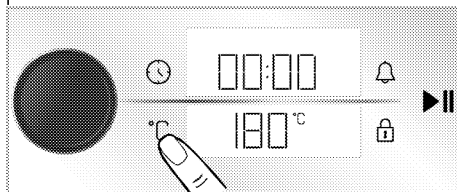
» Na prikazovalniku temperature utripa simbol °C.



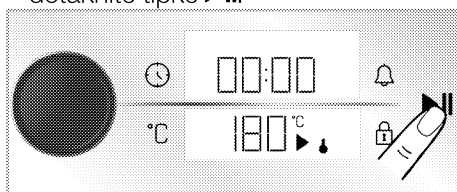
i Če spremenite način delovanja po spreminjanju prednastavljene temperature za ta način delovanja, bo na zaslonu prikazana temperatura, ki ste jo nastavili nazadnje. Če pa nastavljena temperatura ni v temperaturnem območju izbrane funkcije, bo prikazana najvišja možna temperatura za to funkcijo.

5. Nastavljeno temperaturo potrdite s pritiskom na tipko °C.

» Na prikazovalniku temperature se prikaže simbol °C.



6. Po nastavitvi načina delovanja in temperature se za začetek peke dotaknete tipke ►||.

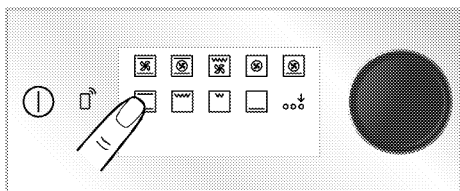


» Vaša pečica bo takoj začela delovati pri izbranem načinu delovanja in temperaturi. Simbola ↓ in ► se prikažeta prikazovalniku temperature. Na zaslonu začne šteti čas peke. Ko temperatura v notranjosti pečice doseže nastavljeno temperaturo, se na zaslonu prikažejo vse stopnje simbola ↓. Pečica se ne izključi samodejno, saj pri ročni nastavitvi ne vnesete časa peke. Po končani peki jo morate izključiti sami. Ko je pečenje končano, se dotaknete tipke ►||, da končate peko, ali tipke ①, da v celoti izključite pečico.

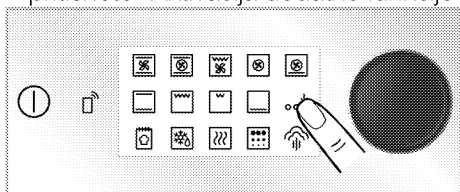
Uporaba pečice z nastavitvijo časa peke

Izberite temperaturo, način delovanja in na programski uri nastavite čas peke. Pečica se bo po iztečenem času peke samodejno izključila. Funkcija "Zgornji in spodnji grelec" in nastavev 180 °C in 45 minut sta prikazana na slikah kot primer.

1. Vklopite pečico s pritiskom na tipko ①.
2. Na zaslonu funkcij se dotaknete načina delovanja, s katerim želite peči.

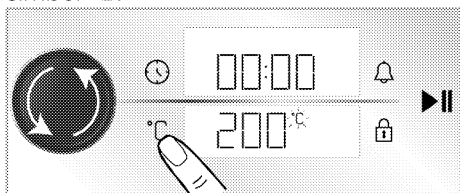


3. Na zaslonu funkcij se dotaknete načina delovanja, s katerim želite peči. Če funkcija, ki jo želite izbrati, ni med prvimi načini delovanja, ki se prikažejo na zaslonu funkcij, lahko spodnjo vrstico funkcij aktivirate tako, da pritisnete "Aktivacija dodatne funkcije".



4. Na zaslonu temperature se prikaže vnaprej določena temperatura za izbrano funkcijo. Če želite spremeniti to temperaturo, pritisnite gumb za upravljanje pečice ali se dotaknete tipke °C in zavrtite gumba za upravljanje pečice v desno / levo.

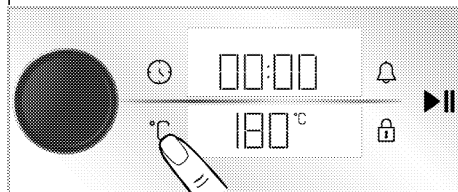
» Na prikazovalniku temperature utripa simbol °C.



i Če spremenite način delovanja po spreminjanju prednastavljene temperature za ta način delovanja, bo na zaslonu prikazana temperatura, ki ste jo nastavili nazadnje. Če pa nastavljena temperatura ni v temperaturnem območju izbrane funkcije, bo prikazana najvišja možna temperatura za to funkcijo.

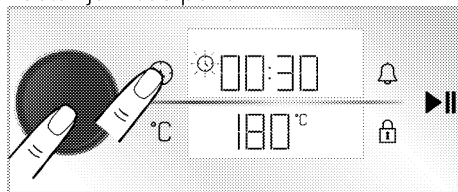
5. Nastavljeno temperaturo potrdite s pritiskom na tipko °C.

» Na prikazovalniku temperature se prikaže simbol °C.



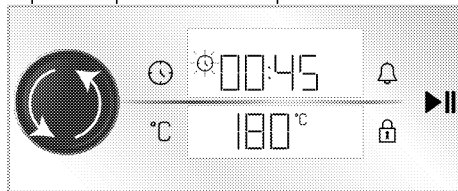
6. Za nastavev časa kuhanja pritisnite gumb za upravljanje pečice ali se enkrat dotaknete tipke ⌚.

» Na zaslonu utripa simbol ⌚ in na zaslonu ura/čas se prikaže 30 minutni nastavljeni čas peke.



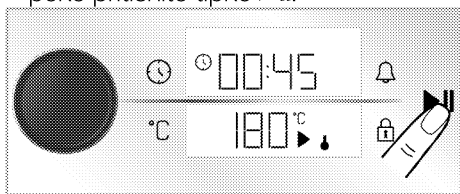
i Po nastavitvi načina delovanja in temperature, bo čas peke nastavljen na 30 minut s pritiskom na tipko ⌚ ali s pritiskom na gumb za upravljanje pečice za hitro nastavev časa peke in spremenite čas z vrtenjem gumba za upravljanje pečice v desno/levo.

7. Nastavite čas peke z vrtenjem gumba za upravljanje pečice. Potrdite čas peke s pritiskom na tipko ⌚.



i V prvih 15 minutah čas peke narašča v korakih po 1 minuto, po 15 minutah pa v korakih po 5 minut.

8. Po nastavitvi načina delovanja, temperature in časa peke za začetek peke pritisnite tipko ►||.



» Takoj ko nastavite način delovanja in temperaturo, se pečica prične segrevati. Nastavljeni čas peke začne odštevati. Simbola ↓ in ► se prikazeta na prikazovalniku temperature. Ko temperatura v notranjosti pečice doseže nastavljeno temperaturo, se na zaslonu prikazuje vse stopnje simbola ↓. Ko je peka končana, se na zaslonu prikaže "End" se prikaže na prikazovalniku temperature, časovnik da zvočno opozorilo in peka se ustavi.

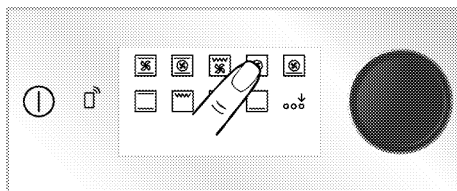
9. Zvočno opozorilo se sliši eno minuto.

Če pritisnete tipko ►||, medtem ko slišite opozorilni zvok, in se na zaslonu prikaže "End" se prikaže na prikazovalniku temperature, pečica nadaljuje z delovanjem brez časovne omejitve. Če pritisnete tipko ①, se pečica izključi. Če se dotaknete katere koli druge tipke, se zvočno opozorilo utiša.

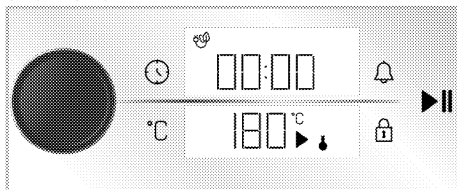
Eko peka s pomočjo ventilatorja

Da bi prihranili energijo, lahko uporabite to funkcijo, namesto da uporabite "Grelec ventilatorja" v območju od 160 do 220 °C. Vendar bo čas peke nekoliko daljši.

1. Vključite pečico s pritiskom na tipko ①.
2. Pritisnite in držite "Grelec ventilatorja" na zaslonu funkcij.



» Prikaže se odštevanje 3-2-1. Ko odštevanje poteče, se prikaže simbol ☹, in "Eko peka s pomočjo ventilatorja" je aktivirana.



3. Nastavljeno temperaturo in čas peke lahko spremenite, kot je opisano v prejšnjih poglavjih. Potem začnete s peko.

» Ta "Eko peka s pomočjo ventilatorja", lučka med peko sveti šibkeje kot pri drugih načinih peke, zaradi prihranka energije.

Funkcija za peko kruha

Vaša pečica ima "Funkcija za peko kruha", posebej določeno za peko kruha. Nastavitve temperature in časa funkcije so določene.

Sestavine


- 500 g moke
- 15 g sladkorja
- 10 g instant kvasa
- 10 g sončničnega olja
- 8 g soli
- 300 ml vode (35 °C)

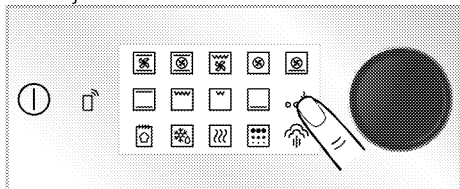
Za vrh testa

- 2 žlički sončničnega olja

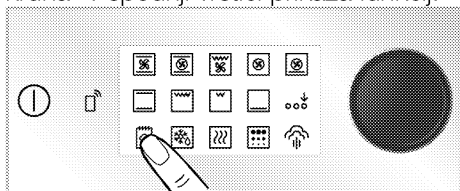
Priprava

1. V globoko skledo presejete moko. Na moko dodajte sladkor in zmešajte v homogeno mešanico.

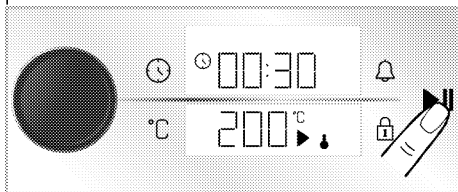
2. Odprite sredino moke in dodajte kvas, sol in sončnično olje. Postopoma nalivajte toplo vodo, začnite s strani.
3. Testo gnetite ročno ali v mešalniku za testo približno 10-15 minut.
4. Zameseno testo nekajkrat ročno obrnite in dajte v skledo. Na testo dajte 1 žličko sončničnega olja in ga pokrijte z raztegljivo folijo, tako da se ta dotika testa.
5. Testo pokrijte z raztegljivo folijo in debelo krpo in pustite, da vzhaja na sobni temperaturi.
6. Dajte testo, ki je vzhajalo 60 minut, na pult in ga 4-5 krat pregnetite, da odstranite zrak v notranjosti. Na testo dajte 1 žličko sončničnega olja in ga pokrijte z raztegljivo folijo, tako da se ta dotika testa. Pustite da testo vzhaja pri sobni temperaturi še 30 minut.
7. Ko je vzhajanje končano, testo oblikujte v štruco in ga položite na pekač. S pomočjo noža naredite 3-4 zareze v testu.
8. Pekač postavite na 3. polico pečice.
9. Vklonite pečico s pritiskom na tipko .
10. Aktivirajte spodnjo vrstico funkcij, tako da se na zaslonu funkcij dotaknete "Aktivacija dodatne funkcije".




11. Pritisnite "Funkcija za peko kruha" v spodnji vrstici prikaza funkcij.



12. Pritisnite tipko , da začnete s peko.




13. Po koncu peke se zvočno opozorilo sliši eno minuto. Če pritisnete tipko , se pečica izključi. Če pritisnete katero koli drugo tipko, se zvočno opozorilo utiša.


Peka s pomočjo pare

Vaša pečica ima funkcijo peke s pomočjo pare. Med peko bo ta para zagotavljala boljše rezultate peke. Para zagotavlja, da je površina peciva svetlejša, skorja bolj hrustljava in velikost večja. Poleg tega para zmanjša izgubo vlage v mesu in poskrbi, da je bolj sočno in bolj okusno.

Obstajata 2 različni stopnji ravni pare: nizka in visoka para. Med peko se v pečico v določenih intervalih dovaja para. Na splošno je pri peki slaščic, kot so pogače, pecivo, kruh, priporočljiva nizka raven pare, pri peki mesa (kot so veliki kosi mesa, cel piščanec) pa visoka raven pare. Ta funkcija je lahko odvisna od hrane, ki jo pečete. V ta namen glejte tabelo za peko.

 Peka s pomočjo pare je dovoljena samo pri temperaturah nad 80 °C.

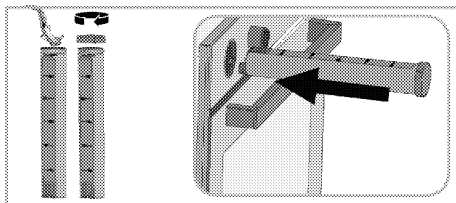
 Prostornina posode za vodo je 250 ml. Med peko v posodo za vodo ne dajte več kot 250 ml vode.

 Ko se vrata pečice odprejo, lahko kondenz, ki nastane na vratih pečice med peko s pomočjo pare, kaplja naokoli. Takoj ko odprete vrata pečice, obrišite kondenz.

i Držite se stran, ko odpirate vrata pečice, saj lahko med in po peki s pomočjo pare uhajata para in toplota. Para, ki uhaja lahko opeče vaše roke, obraz in/ali oči.

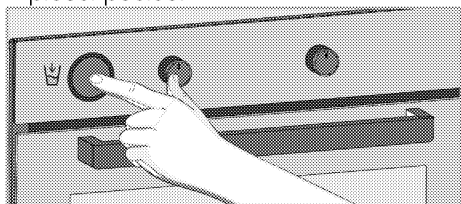
i Če voda ostane v pečici po vsaki peki s paro, preostalo vodo posušite s suho krpo, ko se pečica ohladi. V nasprotnem primeru lahko zaradi ostanka vode pride do nastanka vodnega kamna.

i Ne uporabljajte destilirane ali filtrirane vode. Uporabite le ustekleničeno vodo. V rezervoar za vodo ne dodajajte vnetljivih raztopin, ki vsebujejo alkohol ali trdne delce.

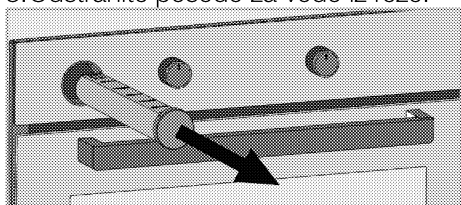


Za peko s pomočjo pare:

1. Glejte tabelo za peko s pomočjo pare, da nastavite funkcijo, temperaturo in čas, primerno za ustrezno jed, in zaženete postopek peke. Za jedi, ki niso navedene v tabeli, lahko določite količino vode, temperaturo, funkcijo peke in čas.
2. Pritisnite posodo za vodo na nadzorni plošči pečice.



3. Odstranite posodo za vodo iz reže.





4. Odprite pokrov posode za vodo in jo napolnite z vodo v količini, navedeni v tabeli za peko.

5. Zaprite pokrov posode za vodo in jo postavite v režo.

6. Postavite jed na priporočeno polico.

Med peko s pomočjo pare:

- Če je v posodi za vodo dovolj vode, pečica nadaljuje s peko s pomočjo pare, dokler ne zmanjka vode v posodi.
- Če vode v posodi za vodo zmanjka ali če ni dodane dovolj vode, bo  simbol ali  simbol začel utripati na zaslonu in čez nekaj časa se bo sprožilo zvočno opozorilo. V tem času pečica še naprej peče brez pare.
- Če želite nadaljevati peko s pomočjo pare, odstranite posodo za vodo, ga napolnite z dovolj vode in postavite v režo. Pečica začne zagotavljati paro tako, da iz posode črpa vodo.

Po peki s pomočjo pare:



- Nekaj časa po končani peki s pomočjo pare, pečica vodo ki ostane v generatorju, prečrpa nazaj v posodo. Medtem je zvok delovanja črpalke iz pečice normalen.
- Ko je prečrpan preostanek vode, iz higienskih razlogov iztočite preostalo vodo v posodi za vodo.
- Zaradi tveganj za zdravje pred vsako peko s pomočjo pare izpraznite posodo za vodo in dodajte svežo vodo.

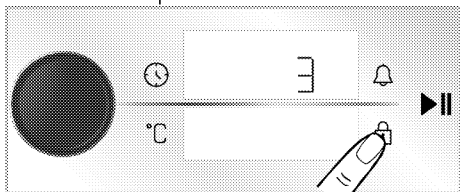
Nastavitve



- i** Odštevanje 3- 2- 1 se prikaže v menijih ali nastavitvah, ki se aktivirajo z daljšim dotikom. Ko odštevanje poteče, se aktivira ustrezen meni ali nastavev.

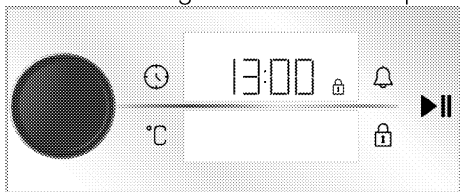
Aktiviranje varovala tipk

Z uporabo funkcije varovala tipk lahko nadzorno enoto zaščitite pred poseganjem v njo.

1. Držite tipko , dokler se na zaslonu ura/čas ne prikaže simbol .






» Prikaže se odštevanje 3-2-1. Ko je odštevanje končano, se na zaslonu ura/čas prikaže simbol , in varovalo tipk je aktivirano. Če pritisnete katero koli tipko ali gumb za upravljanje pečice, medtem ko je varovalo tipk aktivno, se zasliši zvočni signal in simbol  utripa.



- i** Varovalo tipk v primeru izpada električne energije ne bo preklicano.

Deaktiviranje varovala tipk

1. Držite tipko , dokler se na zaslonu ura/čas ne prikaže simbol .

» Prikaže se odštevanje 3-2-1. Ko je odštevanje končano, se na zaslonu prikaže  simbol, in varovalo tipk je na zaslonu ura/čas onemogočeno.

Nastavitev alarma

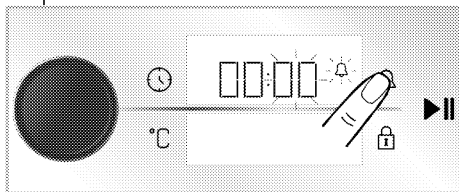
Nadzorno enoto izdelka lahko uporabite tudi za druga opozorila ali opomnike, razen za peko.


Alarm ne vpliva na način delovanja pečice. Uporablja se za nastavev opozoril. Na primer, lahko si nastavite alarm, da je treba po določenem času obrniti hrano v pečici. Takoj, ko se nastavljeni čas izteče, upravljalna plošča sproži zvočno opozorilo.

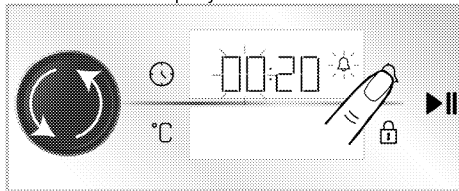
- i** Najdaljši čas do vklopa alarma je 23 ur in 59 minut.

1. Pritisnite tipko , enkrat, da nastavite čas alarma.


» Simbol  in minutno polje začneta utripati na ura /čas zaslonu.





2. Nastavite minuto tako, da zavrtite gumb za upravljanje pečice v desno / levo in se enkrat dotaknete tipke , da aktivirate polje ure.



3. Nastavite uro z vrtenjem gumba za upravljanje pečice v desno/levo.

Nastavev časa potrdite s pritiskom na gumb za upravljanje pečice ali tipko .

» Simbol  neprekinjeno sveti in čas alarma začne na ura/čas zaslonu odštevati.



4. Po poteku časa alarma začne simbol  utripati in vas opozori z zvokom.

i Če sta čas alarma in čas kuhanja nastavljena hkrati, se na zaslonu ura/čas prikaže krajši čas.

Izklop opozorila


1. Po koncu alarma, se zvočno opozorilo sliši eno minuto. Z dotikom katere koli tipke ustavite zvočno opozorilo.
» Zvočno opozorilo se ustavi.

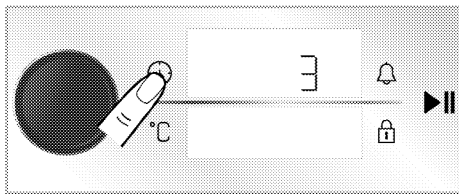
Preklic opozorila

1. Pritisnite tipko  enkrat, za preklic časa alarma.
» Na zaslonu ura/čas začne utripati simbol .
2. Nastavite čas alarma na "00:00" z vrtenjem gumba za upravljanje pečice v desno/levo.

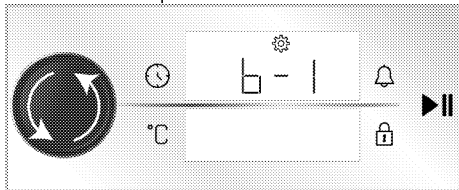
Nastavitev glasnosti



Nastavite lahko glasnost nadzorne enote. Za izvedbo tega postopka mora biti pečica izklopljena.

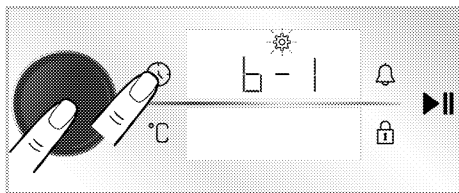
1. Ko je pečica izključena (ko je na zaslonu prikazano koliko je ura), aktivirajte meni z nastavitvami tako, da držite tipko  za približno 3 sekunde.
» Prikaže se odštevanje 3-2-1. Po pretečenem odštevanju se aktivira meni z nastavitvami.




2. Vrtite gumb za upravljanje pečice v desno/levo, dokler se na ura/čas zaslonu ne prikaže "b-1" ali "b-2".




3. Nastavitev glasnosti aktivirajte tako, da pritisnete tipko  ali gumb za upravljanje pečice.
» Na zaslonu ura/čas začne utripati simbol .

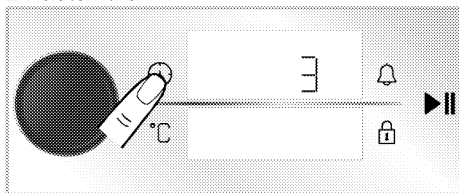


4. Nastavite želeno glasnost z vrtenjem gumba za upravljanje pečice v desno/levo.
5. Nastavitev glasnosti potrdite tako, da pritisnete tipko  ali gumb za upravljanje pečice.

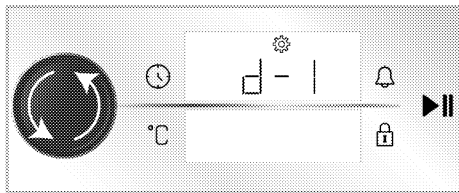
Nastavitev svetlosti zaslona


Lahko nastavite svetlost zaslona nadzorne enote. Za izvedbo tega postopka mora biti pečica izklopljena.

1. Ko je pečica izključena (ko je na zaslonu prikazano koliko je ura), aktivirajte meni z nastavitvami tako, da držite tipko  za približno 3 sekunde.
» Prikaže se odštevanje 3-2-1. Po pretečenem odštevanju se aktivira meni z nastavitvami.

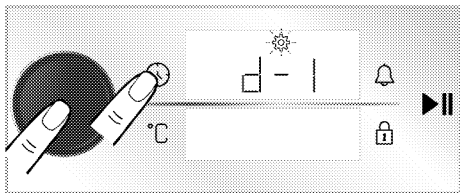


2. Vrtite gumb za upravljanje pečice v desno/levo, dokler se na ura/čas zaslonu ne prikaže "d-1", "d-2" ali "d-3".




3. Nastavitev svetlosti aktivirajte tako, da pritisnete tipko  ali gumb za upravljanje pečice.

» Na zaslonu ura/čas začne utripati simbol .




4. Nastavite želeno svetlost z vrtenjem gumba za upravljanje pečice v desno/levo.

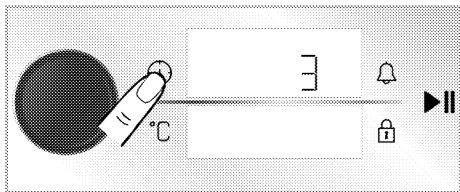
5. Nastavitev svetlosti potrdite tako, da pritisnete tipko  ali gumb za upravljanje pečice.


Nastavite funkcije Hitro predgrevanje (Booster)

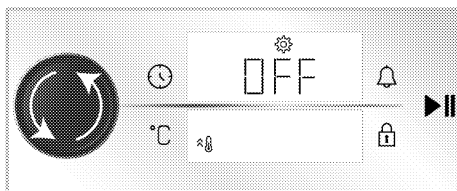
Peko lahko izvajate samodejno s funkcijo hitrega predgrevanja na vašem izdelku. V ta namen aktivirajte nastavitev hitrega predgrevanja. Za izvedbo tega postopka mora biti pečica izklopljena.


1. Ko je pečica izključena (ko je na zaslonu prikazano koliko je ura), aktivirajte meni z nastavitvami tako, da držite tipko  za približno 3 sekunde.


» Prikaže se odštevanje 3-2-1. Po pretečenem odštevanju se aktivira meni z nastavitvami.

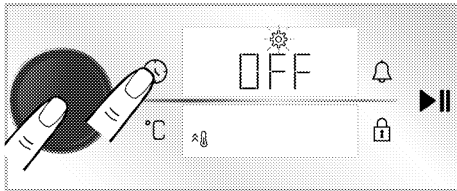


2. Vrtite gumb za upravljanje pečice v desno/levo, dokler se na ura/čas zaslonu ne prikažeta simbol  in "OFF".

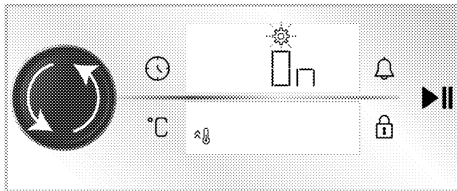



3. Nastavitev hitrega predgrevanja (booster) aktivirajte tako, da pritisnete tipko  ali gumb za upravljanje pečice.

» Na zaslonu ura/čas začne utripati simbol .



4. Vrtite gumb za upravljanje pečice v desno/levo, da na ura/čas zaslonu spremenite "OFF" nastavitev, na "ON" nastavitev.




5. Nastavitev hitrega predgrevanja (booster) potrdite tako, da pritisnete tipko  ali gumb za upravljanje pečice.

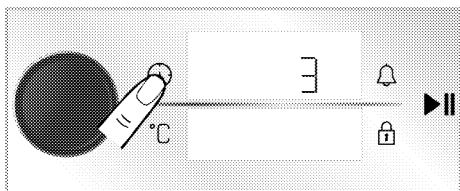
i Nastavitev hitrega predgrevanja lahko izklopite po enakem postopku. Če nastavite na "OFF" nastavitev, lahko prekličete nastavitev hitrega predgrevanja.


Nastavitev časa


Prilagoditev nastavljene ure na pečici

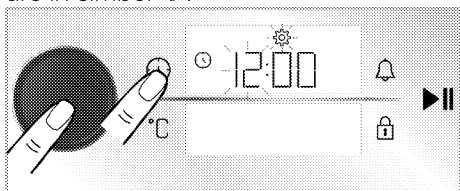
1. Ko je pečica v stanju pripravljenosti (ko je na zaslonu prikazano koliko je ura), aktivirajte meni z nastavitvami tako, da držite tipko  za približno 3 sekunde.


» Prikaže se odštevanje 3-2-1. Po pretečenem odštevanju se aktivira meni z nastavitvami.



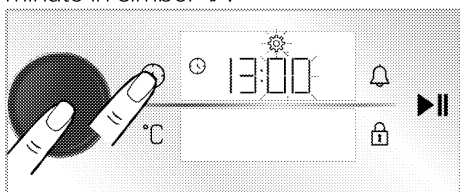
2. Za aktiviranje polja ure pritisnite gumb za upravljanje pečice ali enkrat tipko .

» Na ura/čas zaslону utripata polje za ure in simbol .





3. Nastavite ure z vrtenjem gumba za upravljanje pečice v desno/levo in enkrat pritisnite gumb za upravljanje pečice ali tipko , da aktivirate polje za minute.

» Na ura/čas zaslону utripata polje za minute in simbol .



4. Nastavite minute z vrtenjem gumba za upravljanje pečice v desno/levo.


Nastavitev časa potrdite s pritiskom na gumb za upravljanje pečice ali tipko .


» Zdaj je čas nastavljen in na ura/čas zaslону je stalno prikazan simbol .



Priključitev pečice na brezžično omrežje in predstavitev aplikacije HomeWhiz

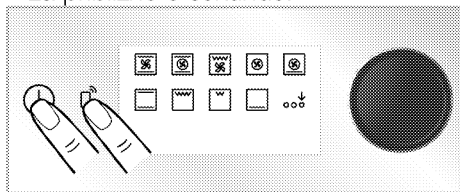
Svojo pečico lahko povežete z brezžičnim omrežjem in jo s pomočjo pametne naprave upravljate prek aplikacije "HomeWhiz". V ta namen najprej namestite aplikacijo HomeWhiz na vašo pametno napravo. Aplikacija

"HomeWhiz" je na voljo v mobilnih operacijskih sistemih IOS in Android.

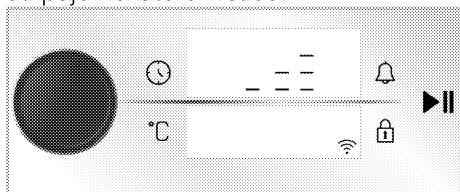
 Po prenosu aplikacije "HomeWhiz" sledite navodilom v aplikaciji, da ustvarite svoj dom.

 Postopek za priključitev pečice na brezžično omrežje in za vklop daljinskega upravljalnika pečice lahko dokončate po navodilih v aplikaciji.


1. Če želite pečico preklopiti v nastavitveni način, medtem ko je ta izključena (ko je na zaslону prikazano koliko je ura), držite tipki  in  hkrati za približno 3 sekunde.



» Ko pečica preklopi v nastavitveni način, se na zaslону prikaže animacija, kjer utripajo nekatere vrstice.







2. Odprite aplikacijo "HomeWhiz", ki ste jo namestili na pametno napravo. Ko ustvarite svoj dom, izberite pečico pod kuhinjskimi aparati in vnesite številko serije vašega izdelka v aplikacijo in sledite korakom, opisanim v aplikaciji.






 Številka serije vašega aparata je številka, ki se začne z "77..." na hrbtni strani naslovnice piročnika.






3. Upoštevajte navodila za uporabo pečice, tako da sledite navodilom na sami aplikaciji.

Aktiviranje daljinskega upravljalnika pečice

Po vpisu vaše pečice v aplikaciji "HomeWhiz", omogočite daljinsko upravljanje:

1. Pritisnite tipko  enkrat, medtem ko je na zaslonu prikazan simbol .
- » Simbol  se prikaže na zaslonu skupaj s simbolom .




 Če simbol  ni prikazan, držite tipko , dokler se na zaslonu ne prikaže simbol . Če svoje naprave niste vpisali v aplikacijo HomeWhiz, simbol  utripne enkrat in zasliši se zvočni signal za napako.

 Če je simbol  prikazan na zaslonu, vendar se zasliši signal napake ob pritisku tipke  in simbol  ni prikazan, ali simbol  utripa na zaslonu, preverite internetno povezavo naprave. Če je kljub temu, da internetna povezava deluje, napaka še vedno prikazana, ponovite postopek namestitve.

Brisanje seznanjanja pečice, povezane z aplikacijo "Homewhiz"

Po dodajanju vašega izdelka v aplikacijo "Homewhiz", se uporabniški račun, ki ste ga uporabili za "Homewhiz", seznanili z informacijami vašega izdelka. Če želite izbrisati seznanjanje zaradi izgube

dostopa do računa, ki ga uporabljate v aplikaciji, ali zaradi drugih razlogov, je treba izvesti naslednja dejanja.

1. Izdelek izklopite (medtem se na zaslonu prikaže ura), in pritisnite tipke  in  ter držite približno 5 sekund.
- » Na zaslonu se prikaže odštevanje od 5.
2. Po končanem odštevanju se na zaslonu prikaže animacija brisanja ujemanja.
3. Ko je postopek brisanja seznanjanja končan brez težav, se zasliši zvok in pečica se bo znova zagnala.
-  Če nastane težava pri brisanju seznanjanja in postopka ni mogoče dokončati, se zasliši zvok za napako.
4. Po zaključku brisanja lahko izdelek znova povežete z vašim "Homewhiz" računom.

Izjava o skladnosti

Arçelik A.Ş. s tem izjavlja, da je ta naprava v skladu z Direktivo 2014/53/EU. Za vašo napravo najdete podrobno DRO izjavo o skladnosti na spletnem mestu support.beko.com med dodatnimi dokumenti na strani izdelka.



Pas 2,4 GHz: 100 mW maks.

6 Splošne informacije o peki

Ta razdelek vsebuje koristne namige za pripravo in peko jedi.

Obenem lahko tukaj najdete jedi, ki jih je preizkusil proizvajalec, in najprimernejše nastavitve zanje. Predstavljene so tudi primerne nastavitve pečice za te jedi.

Splošna opozorila glede peke

- Ko odprete vratca pečice med ali po peki, iz nje uhaja vroča para. Para lahko povzroči opekline dlani, obraza in oči. Ko odpirate vratca pečice, se držite stran.
- Intenzivna para, ki se ustvarja med peko, lahko v notranjosti in izven pečice ter na delih pohišva nad pečico kondenzira zaradi temperaturne razlike. To je običajen fizikalni pojav.
- Temperatura in čas peke sta odvisna od vrste jedi, recepta in količine hrane. Zato so te vrednosti navedene zgolj kot priporočena območja.
- Pred pričetkom peke iz pečice vedno odstranite dodatke, ki jih ne potrebujete. Če v pečici pustite dodatke, jed morda ne bo pripravljena pravilno.
- Za jedi, ki jih boste pripravili po lastnih receptih, lahko upoštevate vrednosti v tabeli za podobne jedi.
- Z uporabo priloženih dodatkov si boste znatno olajšali pripravo jedi. Vedno upoštevajte opozorila in informacije, ki jih podaja proizvajalec posode.
- Papir za peko odrežite na primerno velikost glede na velikost posode, v kateri ga boste uporabili. Papir za peko, ki visi čez rob posode, se lahko vname in poslabša kakovost pripravljenih jedi. Papir za peko

uporabljajte samo v zanj določenem temperaturnem območju.

- Za pravilno pripravo jedi položite posodo na priporočeno višino police. Med peko ne spreminjajte višine police.

Pekovski izdelki in pečene jedi Splošne informacije

- Za najboljše rezultate peke priporočamo uporabo aparatu priloženih dodatkov. Če boste uporabljali drugo posodo, izberite temno posodo, odporno na sprijemanje in na visoko temperaturo.
- Če je za pripravo jedi v tabeli predvideno predgrevanje, vstavite jed v pečico, ko je ta segreta.
- Če boste uporabili posodo na žični rešetki, položite posodo na sredino rešetke in ne preblizu zadnje stene.
- Za pripravo pekovskih izdelkov naj bodo vse sestavine sveže in pri sobni temperaturi.
- Postopek peke je odvisen od količine hrane in velikosti posode.
- Kovinski, keramični in stekleni kalupi podaljšajo čas kuhanja in spodnja površina peciva ne porjavi enakomerno.
- Če med kuhanjem uporabljate kuhalni papir, lahko na spodnji površini hrane opazite malo porjavenja. V tem primeru boste morda morali čas kuhanja podaljšati za približno 10 minut.
- Vrednosti, navedene v tabeli peke, so določene na podlagi preizkusov, izvedenih v našem laboratoriju. Vrednosti, primerne za vas, lahko odstopajo od teh vrednosti.
- Postavite vašo jed na polico, ki jo priporoča tabela za peko. Spodnja polica v pečici je označena kot polica 1.

Nasveti za peko tort

- Če je torta presuha, povišajte temperaturo za 10 °C in skrajšajte čas peke.
- Če je torta premokra, uporabite manjšo količino tekočine ali znižajte temperaturo za 10 °C.
- Če je zgornja površina torte zažgana, znižajte temperaturo in podaljšajte čas peke.
- Če je notranjost torte pečena, zunanja površina pa lepljiva, uporabite manj tekočine v testu, znižajte temperaturo in podaljšajte čas peke.

Namigi za pripravo pekovskih izdelkov

- Če pecivo presuho, povišajte temperaturo za 10 °C in skrajšajte čas

peke. Testo navlažite s prelivom iz mleka, olja, jajc in jogurta.

- Če se pekovski izdelki pečejo počasi, pazite, da pripravljeno testo ne prekupi iz pekača.
- Če je zgornja površina jedi zapečena, spodnja pa še ni pečena, ste morda na dno posode nanесли preveč namaza. Za enakomerno porjavelost pekovskih izdelkov nanesite namaz na testo enakomerno.
- Pekovske izdelke pecite v položaju in pri temperaturi, navedeni v tabeli za peko. Če spodnja površina peciva še ni dovolj zapečena, naslednjič pred koncem peke postavite pekač za nekaj časa na spodnjo polico.

Tabela za pripravo testenin in peke v pečici

Predlogi za kuhanje z enim pladnjem

Hrana	Uporabljen pribor	Način delovanja	Položaj police	Temperatura (°C)	Čas priprave (minut, pribl.)
torta v pekaču	Standardni pekač*	Zgornji in spodnji grelec	3	180	30 ... 40
torta v modelu	Model za torto na žični polici**	Grelec ventilatorja	2	180	30 ... 40
drobno pecivo	Standardni pekač*	Zgornji in spodnji grelec	3	160	25 ... 35
	Standardni pekač*	Grelec ventilatorja	3	150	25 ... 35
biskvit	Okrogli model za torto, premera 26 cm, s sponko za žično polico**	Zgornji in spodnji grelec	2	150	30 ... 40
	Okrogli model za torto, premera 26 cm, s sponko za žično polico**	Grelec ventilatorja	2	150	35 ... 45
piškoti	Pekač za pecivo*	Zgornji in spodnji grelec	3	170	25 ... 35
	Pekač za pecivo*	Grelec ventilatorja	3	170	20 ... 30
pecivo iz listnatega testa	Standardni pekač*	Zgornji in spodnji grelec s podporo ventilatorja	2	180	35 ... 45
pecivo iz krhkega testa	Standardni pekač*	Zgornji in spodnji grelec	2	200	20 ... 30
	Standardni pekač*	Grelec ventilatorja	3	180	20 ... 30
Cel kruh	Standardni pekač*	Zgornji in spodnji grelec	3	200	30 ... 40
	Standardni pekač*	Grelec ventilatorja	3	200	30 ... 40

Hrana	Uporabljen pribor	Način delovanja	Položaj police	Temperatura (°C)	Čas priprave (minut, pribl.)
lazanja	Steklen/kovinski pravokoten model na žični polici**	Zgornji in spodnji grelec	2 ali 3	200	30 ... 40
jabolčna pita	Črni kovinski model, premera 20 cm, za na žično polico**	Zgornji in spodnji grelec	2	180	50 ... 65
	Črni kovinski model, premera 20 cm, za na žično polico**	Grelec ventilatorja	3	170	50 ... 65
pica	Standardni pekač*	Zgornji in spodnji grelec	2	200 ... 220	10 ... 20
	Standardni pekač*	Funkcija za pico	3	250	8 ... 15

Za vse vrste hrane je priporočljivo predgrevanje.

* Ti dodatki vaši napravi morda niso priloženi.

** Ti dodatki vaši napravi niso priloženi. Na voljo so v trgovinah.

Predlogi za kuhanje z dvema pladnoma

Hrana	Uporabljen pribor	Način delovanja	Položaj police	Temperatura (°C)	Čas priprave (minut, pribl.)
drobno pecivo	2 – Standardni pekač*	Grelec ventilatorja	2 – 4	150	25 ... 35
	4 – Pekač za pecivo*				
piškoti	2 – Standardni pekač*	Grelec ventilatorja	2 – 4	170	25 ... 35
	4 – Pekač za pecivo*				
pecivo iz listnatega testa	1 – Standardni pekač*	Grelec ventilatorja	1 – 4	180	40 ... 50
	4 – Pekač za pecivo*				
pecivo iz krhkega testa	2 – Standardni pekač*	Grelec ventilatorja	2 – 4	180	20 ... 30
	4 – Pekač za pecivo*				

Za vse vrste hrane je priporočljivo predgrevanje.

* Ti dodatki vaši napravi morda niso priloženi.

** Ti dodatki vaši napravi niso priloženi. Na voljo so v trgovinah.

Tabela za način delovanje Grelec ventilatorja Eko

- Ne spreminjajte temperature, potem ko se je priprava jedi pričela z načinom delovanja Grelec ventilatorja Eko.
- Pri pripravi jedi v načinu Grelec ventilatorja Eko ne odpirajte vrat pečice. Če vrat ne odpirate, je temperatura v notranjosti optimizirana za varčevanje z energijo in lahko odstopa od prikaza na zaslonu.
- Ne ogrevajte v načinu Grelec ventilatorja Eko.

Predlogi za kuhanje z enim pladnjem

Hrana	Uporabljen pribor	Položaj police	Temperatura (°C)	Čas priprave (minut, pribl.)
drobno pecivo	Standardni pekač*	3	160	25 ... 35
piškoti	Standardni pekač*	3	180	25 ... 35
pecivo iz listnatega testa	Standardni pekač*	3	200	45 ... 55
pecivo iz krhkega testa	Standardni pekač*	3	200	35 ... 45

* Ti dodatki vaši napravi morda niso priloženi.

Meso, ribe in perutnina

Ključne točke pri praženju

- Če piščanca, purana ali večje kose mesa pred peko začinite z limoninim sokom in poprom, bo rezultat peke boljši.
- Kosi mesa s kostmi se pečejo 15 do 30 minut dlje kot kosi mesa v obliki filejev.
- Računajte s približno 4 do 5 minutami peke na centimeter debeline mesa.
- Po končani peki pustite meso v pečici za približno 10 minut. Meso je enakomernije sočno in pri rezanju sok ne izteka iz mesa.
- Ribe položite na sredinsko ali spodnjo polico na pladenj, odporen na toploto.
- Hrano, priporočeno v kuhalni mizi, skuhajte z enim pladnjem.

Tabela za pripravo mesa, rib in perutnine

Hrana	Uporabljen pribor	Način delovanja	Položaj police	Temperatura (°C)	Čas priprave (minut, pribl.)
pečenka (1 kg)	Standardni pekač*	Zgornji in spodnji grelec s podporo ventilatorja	3	15 minut 250/max, nato 180 ... 190	60 ... 80
jagnečja krača (1.5 - 2.0 kg)	Standardni pekač*	Zgornji in spodnji grelec s podporo ventilatorja	3	170	85 ... 110
pečen piščanec (1.8-2 kg)	Žična rešetka* Postavite pekač na spodnjo polico.	Zgornji in spodnji grelec s podporo ventilatorja	2	15 minut 250/max, nato 190	60 ... 80
	Žična rešetka* Postavite pekač na spodnjo polico.	Funkcija »3d«	2	15 minut 250/max, nato 190	60 ... 80
puran (5.5 kg)	Standardni pekač*	Zgornji in spodnji grelec s podporo ventilatorja	1	25 minut 250/max, nato 180 ... 190	150 ... 210
	Standardni pekač*	Funkcija »3d«	1	25 minut 250/max, nato 180 ... 190	150 ... 210
ribe	Žična rešetka* Postavite pekač na spodnjo polico.	Zgornji in spodnji grelec s podporo ventilatorja	3	200	20 ... 30
	Žična rešetka* Postavite pekač na spodnjo polico.	Funkcija »3d«	3	200	20 ... 30

Za vse vrste hrane je priporočljivo predgrevanje.

* Ti dodatki vaši napravi morda niso priloženi.

** Ti dodatki vaši napravi niso priloženi. Na voljo so v trgovinah.

Žar

Pri peki na žaru se rdeče meso, ribe in perutnina hitro spečejo, imajo hrustljivo skorjo in se ne izsušijo. Posebej primerne za peko so jedi, ki vsebujejo meso v obliki filejev, nabodala, klobase in sočna zelenjava (paradižnik, čebula itd.).

Splošna opozorila

- Jedi, ki niso primerne za peko na žaru, predstavljajo nevarnost požara. Na žaru pecite le jedi, ki so za visoko temperaturo žara primerne. Hrane prav tako ne postavljajte preblizu grelca za žar. To je najbolj vroče področje v pečici in maščobe se lahko vnamejo.
- **Med peko na žaru morajo biti vratca pečice zaprta. Nikoli ne pecite na**

žaru z odprtimi vratci pečice Vroče površine lahko povzročijo opekline!

Pomembno glede peke na žaru

- Pripravite kose jedi s podobno debelino in težo.
- Kose jedi, ki jih želite peči na žaru, položite na žično rešetko ali pladenj z žično rešetko ter jih porazdelite tako, da bodo v območju velikosti grelca za žar.
- Čas peke na žaru je odvisen od debeline kosov hrane.
- Položite rešetko ali pladenj z rešetko na zeleno višino police. Če pečete na rešetki, na najnižjo polico položite pekač za zbiranje maščob. Pekač naj pokriva celotno območje grelca za žar. Ta pekač vaši napravi morda ni priložen. Za lažje čiščenje v pekač nalijte nekaj vode.

Tabela peke na žaru

Hrana	Uporabljen pribor	Položaj police	Temperatura (°C)	Čas priprave (minut, pribl.)
ribe	Žična rešetka	4 - 5	250	20 ... 25
piščančji kosi	Žična rešetka	4 - 5	250	25 ... 35
mesne kroglice (govedina) - 12 kosi	Žična rešetka	4	250	20 ... 30
jagnječje zarebrnice	Žična rešetka	4 - 5	250	20 ... 25
zrezki - (narezan)	Žična rešetka	4 - 5	250	25 ... 30
telečje zarebrnice	Žična rešetka	4 - 5	250	25 ... 30
pečena zelenjava	Žična rešetka	4 - 5	220	20 ... 30
toast	Žična rešetka	4	250	1 ... 3

Za pripravo hrane na žaru priporočamo 5 minut predgrevanja.

Po 1/2 skupnega časa peke na žaru obrnite kose hrane.

Kuhanje s pomočjo pare

Splošne informacije









- Kuhanje s pomočjo pare je mogoče izvajati samo s funkcijami kuhanja s paro, določenimi v priročniku. Za funkcije kuhanja s pomočjo pare glejte poglavje "Funkcije delovanja pečice".
- Če je v mizi za kuhanje predogrevanje, hrano po predhodnem segrevanju položite v pečico. Časi, določeni v



času zalivanja, kažejo čas, ki je potekel po predhodnem ogrevanju.

- Tabela za kuhanje vsebuje priporočila za kuhanje, ki jih je preizkusil proizvajalec. Določite lahko količino vode, temperaturo, funkcijo kuhanja s pomočjo pare in čas kuhanja, ki ni naveden v tabeli.
- Kuhajte s pomočjo pare z enim pladnjem.

Tabela za kuhanje s paro

Predlogi za kuhanje z enim pladnjem

Hrana	Položaj police / Uporabljen pribor	Način delovanja	Temperatura (°C)	Količina vode, ki jo je treba uporabiti (ml) / Raven pare	Čas pare (minut)**	Čas priprave (minut, pribl.)	Približna teža (v gramih)
Cel kruh	2 / Standardni pekač*	Grelec ventilatorja	180	200 / 	pred predgrevanjem	30 ... 40	820
pečen piščanec (1.8-2 kg)	2 / Žična rešetka* Postavite pekač na spodnjo polico.	Zgornji in spodnji grelec s podporo ventilatorja	25 minut 250/max, nato 190	250 / 	25	60 ... 70	2000
Rebra(En kos)	3 / Standardni pekač*	Funkcija »3d«	180	250 / 	15	40 ... 55	1000
Jagnječji krak z zelenjavo	3 / Standardni pekač*	Funkcija »3d«	170	250+250*** / 	po predgrevanju takoj	80 ... 100	2000
Krofi iz kvašene ga testa	3 / Standardni pekač*	Grelec ventilatorja	180	150 / 	pred predgrevanjem	20 ... 30	1200
Cheesecake	3 / Okrogli model za torto, premera 26 cm, s sponko za žično polico****	Grelec ventilatorja	120	200 / 	30	60 ... 70	1450
Piščančja bedrca	3 / Standardni pekač*	Funkcija »3d«	200	150 / 	po predgrevanju takoj	20 ... 30	800
Pečen krompir	3 / Standardni pekač*	Funkcija »3d«	190	100 / 	25	45 ... 55	500

Hrana	Položaj police / Uporabljen pribor	Način delovanja	Temperatura (°C)	Količina vode, ki jo je treba uporabiti (ml) / Raven pare	Čas pare (minut)**	Čas priprave (minut, pribl.)	Približna teža (v gramih)
Hamburger kruh	3 / Standardni pekač*	Grelec ventilatorja	180	200 / 	pred pregrevanjem	20 ... 30	800
Losos z zelenjavo	3 / Standardni pekač*	Funkcija »3d«	200	100 / 	po pregrevanju takoj	15 ... 25	500

* Ti dodatki vaši napravi morda niso priloženi.

** Prikazuje čas, ki je potekel po pregrevanju.

*** Po pol časa priprave dodajte še 250 ml vode.

**** Ti dodatki vaši napravi niso priloženi. Na voljo so v trgovinah.

Jedi za preizkus

- Jedi iz te tabele za peko so bile pripravljene v skladu s standardom EN 60350-1, ki določa pogoje preizkušanja aparatov v testnih laboratorijih.

Tabela za pripravo preizkusnih jedi

Predlogi za kuhanje z enim pladnjem

Hrana	Uporabljen pribor	Način delovanja	Položaj police	Temperatura (°C)	Čas priprave (minut, pribl.)
piškoti shortbread	Standardni pekač*	Zgornji in spodnji grelec	3	140	20 ... 30
	Standardni pekač*	Grelec ventilatorja	3	140	15 ... 25
drobno pecivo	Standardni pekač*	Zgornji in spodnji grelec	3	160	25 ... 35
	Standardni pekač*	Grelec ventilatorja	3	150	25 ... 35
biskvit	Okrogli model za torto, premera 26 cm, s sponko za žično polico**	Zgornji in spodnji grelec	2	150	30 ... 40
	Okrogli model za torto, premera 26 cm, s sponko za žično polico**	Grelec ventilatorja	2	150	35 ... 45
jabolčna pita	Črni kovinski model, premera 20 cm, za na žično polico**	Zgornji in spodnji grelec	2	180	50 ... 65
	Črni kovinski model, premera 20 cm, za na žično polico**	Grelec ventilatorja	3	170	50 ... 65

Za vse vrste hrane je priporočljivo pregrevanje.

* Ti dodatki vaši napravi morda niso priloženi.

** Ti dodatki vaši napravi niso priloženi. Na voljo so v trgovinah.

Predlogi za kuhanje z dvema pladnoma

Hrana	Uporabljen pribor	Način delovanja	Položaj police	Temperatura (°C)	Čas priprave (minut, pribl.)
piškoti shortbread	2 –Standardni pekač* 4 –Pekač za pecivo*	Grelec ventilatorja	2 – 4	140	15 ... 25
drobno pecivo	2 –Standardni pekač* 4 –Pekač za pecivo*	Grelec ventilatorja	2 – 4	150	25 ... 35

Za vse vrste hrane je priporočljivo predgrevanje.

* Ti dodatki vaši napravi morda niso priloženi.

** Ti dodatki vaši napravi niso priloženi. Na voljo so v trgovinah.

Žar

Hrana	Uporabljen pribor	Položaj police	Temperatura (°C)	Čas priprave (minut, pribl.)
toast	Žična rešetka	4	250	1 ... 3
mesne kroglice (govedina) - 12 kosi	Žična rešetka	4	250	20 ... 30

Po 1/2 skupnega časa peke na žaru obrnite hrano.

Za pripravo hrane na žaru priporočamo 5 minut predgrevanja.

7 Vzdrževanje in čiščenje

Splošne informacije o čiščenju

⚠ Splošna opozorila

- Pred čiščenjem počakajte, da se naprava ohladi. Vroče površine lahko povzročijo opekline!
- Detergentov ne nanašajte neposredno na vroče površine. To lahko povzroči trajne madeže.
- Aparat po vsaki uporabi temeljito očistite in posušite. Tako ostanke hrane enostavno očistite in preprečite, da bi se ti ostanki sežgali, ko aparat pozneje ponovno uporabite. Tako se življenjska doba aparata podaljša in težave, s katerimi se pogosto srečujemo, se zmanjšajo.
- Za čiščenje aparata ne uporabljajte parnih čistilnikov.
- Nekateri detergenti ali čistilna sredstva lahko poškodujejo površino. Med čiščenjem ne uporabljajte abrazivnih detergentov, čistilnih praškov, čistilnih krem, sredstev za odstranjevanje vodnega kamna ali ostrih predmetov.
- Po vsaki uporabi ni potrebno posebno čistilno sredstvo za čiščenje plošč. Aparat očistite z milom za posodo, toplo vodo in mehko krpo ali gobo ter posušite s suho krpo iz mikrovlaknen.
- Po čiščenju temeljito obrišite preostalo tekočino in tudi takoj očistite morebitno pršenje, ki nastaja med kuhanjem.
- Nobenega dela aparata ne pomivajte v pomivalnem stroju.

Površine iz nerjavečega jekla

- Za čiščenje površin in ročajev iz nerjavečega jekla ne uporabljajte kislin ali čistil, ki vsebujejo klor.
- Nerjaveča ali inox površina lahko sčasoma spremeni barvo. To je

običajno. Po vsaki uporabi očistite z detergentom, primernim za nerjavečo ali inox površino.

- Očistite z mehko krpo in tekočim detergentom (ki med čiščenjem ne povzroča prask), primernim za inox površine, pri čemer pazite, da čistite v eno smer.
- Takoj odstranite madeže apna, olja, škroba, mleka in beljakovin z nerjaveče inox in steklene površine. Madeži lahko čez dalj časa povzročijo rjavenje.

Emajlirane površine

- Po vsaki uporabi emajlirane površine očistite z detergentom za pomivanje posode, toplo vodo in mehko krpo ali gobo ter jih posušite s suho krpo.
- Če ima vaš aparat vgrajeno funkcijo enostavnega čiščenja s paro, lahko to funkcijo uporabite za enostavno čiščenje svežih madežev. (Glejte razdelek »Enostavno čiščenje s paro«.)
- Za trdovratne madeže lahko uporabite čistilo za pečico in žar, ki ga priporoča spletna stran vaše blagovne znamke, in čistilno gobico, ki ne povzroča prask. Ne uporabljajte zunanjih čistilnikov.
- Pred čiščenjem se mora pečica v celoti ohladiti. Čiščenje vročih površin povzroča nevarnost požara in poškodbe emajlirane površine.

Katalitične površine

- Stranske stene pečice so lahko emajlirane ali katalitične. To je odvisno od modela.
- Katalitične površine imajo rahlo motno in porozno površino. Teh površin ni treba čistiti.
- Zahvaljujoč svoji porozni strukturi lahko katalitične površine vpijajo olja in

se pričnejo svetiti, ko so nasičene. V tem primeru je treba te dele zamenjati.

Steklene površine

- Pri čiščenju steklenih površin ne uporabljajte trdih kovinskih strgal in abrazivnih čistil. Ta lahko poškodujejo steklene površine.
- Aparat očistite z detergentom za posodo, toplo vodo in krpo za steklene površine iz mikrovlaken ter posušite s suho krpo iz mikrovlaken.
- Če po čiščenju ostane detergent, ga obrišite s hladno vodo in posušite s čisto in suho krpo iz mikrovlaken. Ostanki čistila lahko poškodujejo steklene površine.
- Izsušenih ostankov na stekleni površini nikakor ne smete očistiti z noži z nazobčanimi rezili, jekleno volno ali podobnimi orodji, ki povzročajo praske.
- Madeže kalcija (vodnega kamna) na steklenih površinah lahko odstranite z običajnimi sredstvi za odstranjevanje vodnega kamna, kot sta na primer kis in limonin sok.
- Če je površina močno umazana, z gobico nanosite čistilno sredstvo na madež in počakajte tako dolgo, da deluje. Nato očistite stekleno površino z mokro krpo.
- Razbarvanje in madeži na steklenih površinah so običajni in ne pomenijo okvare.

Plastični deli in barvane površine

- Po uporabi očistite plastične dele in barvane površine aparata z običajnim čistilom za pomivanje posode, toplo vodo in mehko krpo ali gobico, nato pa jih obrišite s suho krpo.
- Ne uporabljajte trdih kovinskih strgal in abrazivnih čistil. S tem lahko poškodujete površine.
- Pazite, da spoji komponent aparata ne ostanejo vlažni in z detergentom. V

nasprotnem primeru lahko na teh spojih nastane korozija.

Čiščenje dodatkov in pripomočkov

Razen če je v uporabniškem priročniku navedeno drugače, dodatkov ne pomivajte v pomivalnem stroju.

Čiščenje upravljalne plošče

- Ko čistite plošče z gumbi, jih obrišite plošče in gube z vlažno, mehko krpo in osušite s suho krpo. Za čiščenje upravljalne plošče ne odstranjujte gumbov in tesnil spodaj. Upravljalna plošča in gumbi se lahko poškodujejo.
- Med čiščenjem inox plošč z upravljalnimi gumbi, okoli gumbov ne uporabljajte čistilnih sredstev za inox. Indikatorji okoli gumbov so lahko izbrisani.
- Upravljalno ploščo očistite z mehko, vlažno krpo, nato pa jo posušite s suho krpo. Če ima vaš aparat funkcijo varovala tipk, jo aktivirajte pred čiščenjem upravljalne plošče. V nasprotnem primeru lahko pride do sproženja katere od tipk.

Čiščenje notranjosti pečice (območja za peko)

Upoštevajte korake čiščenja, opisane v razdelku »Splošne informacije o čiščenju« glede na vrste površin, ki so v vaši pečici.

Čiščenje stranskih sten pečice

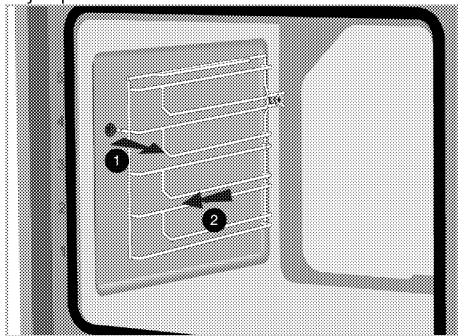
Stranske stene pečice so lahko zaščitene z emajlom ali elektroforetičnim lakom. To je odvisno od modela. Če so stene pečice zaščitene z elektroforetičnim lakom, si oglejte razdelek Elektroforetično zaščitene stene.

Če ima vaš model žične police, jih pred čiščenjem sten odstranite. Nato dokončajte čiščenje, kot je opisano v

razdelku »Splošne informacije o čiščenju« glede na vrste površin, ki so v vaši pečici.

Odstranjevanje stranskih žičnih polic

1. Odstranite sprednji nosilec polic, tako da ga potegnete stran od stene pečice.
2. Odstranite nosilce žičnih polic, tako da jih povlečete k sebi.



3. Da znova namestite nosilce polic, izvedite postopek v obratnem vrstnem redu.

Parno čiščenje

Čiščenje je lažje, ker se stara sprijeta umazanija zaradi pare, ki se ustvarja v pečici, zmehča s pomočjo vodnih kapljic, ki se nabirajo na stenah pečice.

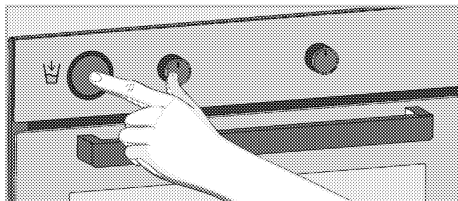
▲ Splošna opozorila

- Nastavitve funkcij časa, temperature in pare, pri parnem čiščenju ni mogoče spremeniti.
- Če vode zmanjka v prvih 5 minutah po zagonu funkcije parnega čiščenja, če med čiščenjem odstranite posodo za vodo ali odprete pokrov, se funkcija čiščenja prekliče.
- Če je notranja temperatura pečice nad 120 °C, se funkcija parnega čiščenja ne zažene.

1. Iz pečice odstranite ves pribor.
2. Pritisnite tipko za posodo za vodo na upravljalni plošči, da odstranite

posodo za vodo. V posodo za vodo nalijte 200 ml vode.

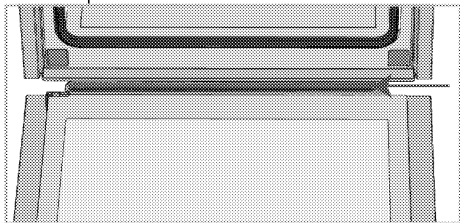
- i** Ne uporabljajte destilirane ali filtrirane vode. Uporabite le ustekleničeno vodo. V rezervoar za vodo ne dodajajte vnetljivih raztopin, ki vsebujejo alkohol ali trdne delce.



3. Posod za vodo namestite v režo in jo potisnite.
4. Vključite pečico s pritiskom na tipko ①.
5. Aktivirajte spodnjo vrstico funkcij, tako da se na zaslonu funkcij dotaknete "Aktivacija dodatne funkcije".
6. Pritisnite "Parno čiščenje" v spodnji vrstici prikaza funkcij.
7. Pritisnite tipko ►||, da začnete čiščenje.
» Čiščenje se začne in na zaslonu se prikaže čas čiščenja s paro. Tega trajanja ni mogoče spremeniti.
8. Po pretečenem času se na zaslonu prikaže "00:00".
9. Odprite vratca in obrišite notranje površine pečice z vlažno krpo ali gobico.
10. Preostale nečistoče odstranite s toplo vodo in čistilom, mehko krpo ali gobico, na koncu pečico obrišite s suho krpo.

i Med načinom parnega čiščenja bo voda, ki je v posodi na dnu peči izparela, da omehča nastale ostanke/umazanijo v notranjosti peči, in se kondenzirala v notranjosti peči in na notranjem steklu vrat peči, zato lahko voda kaplja, ko se vrata peči odprejo. Takoj ko odprete vratca, pobrišite kondenzirano vodo.

11. Odvisno od modela naprave. Morda ni na voljo pri vašem aparatu. Kondenzirana voda se lahko nabere tudi v kanalu pod pečico. Po uporabi očistite ta kanal z vlažno krpo in ga nato posušite.



Čiščenje vratc peči

i Za čiščenje vratc in stekla peči ne uporabljajte grobih abrazivnih čistil, kovinskih strgal, jeklene volne ali belil.

i Notranje steklo vratc peči je zaščiteno z materialom, ki omogoča lažje čiščenje. Ne uporabljajte grobih abrazivnih čistil, kovinskih strgal, jeklene volne ali belil.

Za čiščenje lahko vrata peči in stekla vratc tudi demontirate. Demontaža vratc peči je opisana v razdelkih »Demontaža vratc peči« in »Demontaža notranjega stekla vratc«. Ko odstranite notranja stekla vratc, jih očistite s čistilom za pomivanje posode, toplo vodo in mehko krpo ali gobico,

nato pa jih obrišite s suho krpo. Steklo očistite s kisom in nato sperite, da s stekla peči odstranite možne ostanke vodnega kamna.

Demontaža vratc peči

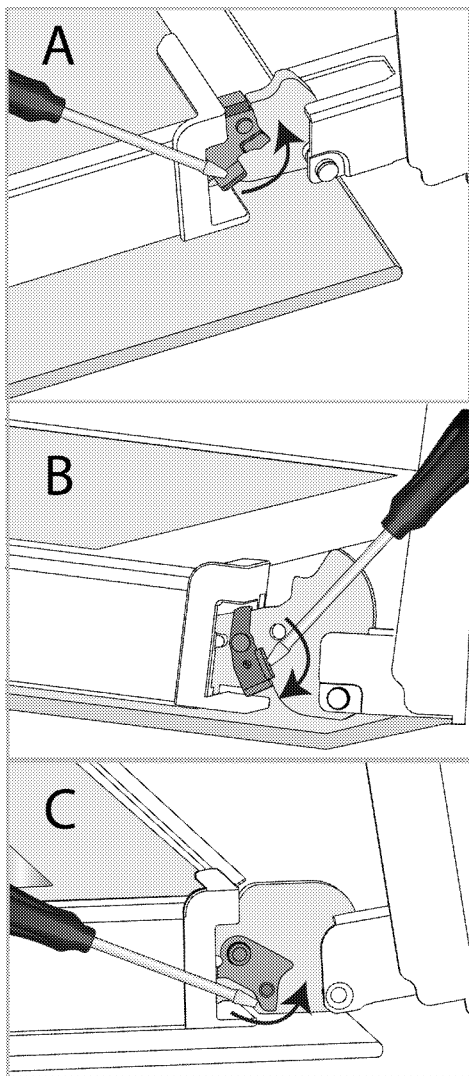
1. Odprite vrata peči.
2. Odprite sponke na sprednjem podnožju tečaja vratc na levi in desni strani, tako da jih pritisnete navzdol, kot je prikazano na sliki.

Tip tečaja (A), (B), (C) se razlikuje glede na model izdelka. Spodnje slike kažejo, kako odpreti vse tipe tečajev.

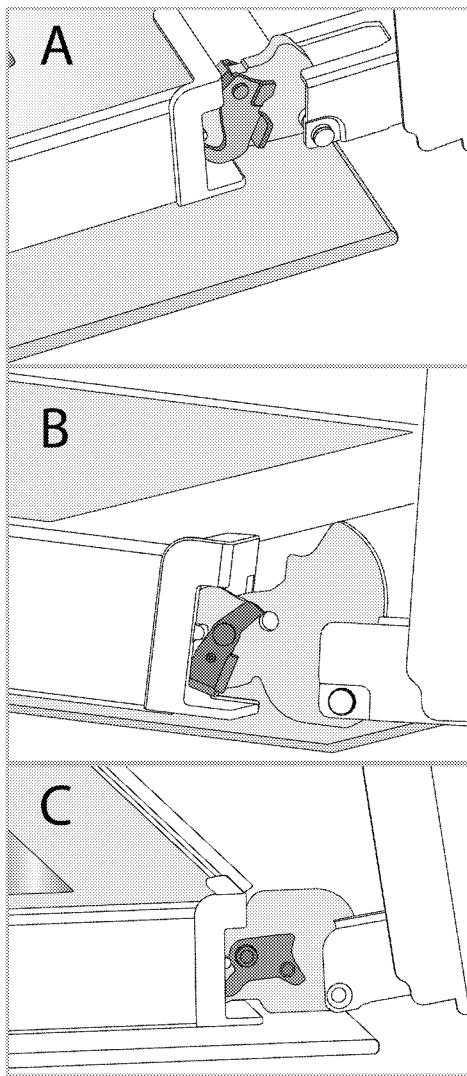
Šarnir tipa A je na voljo pri običajnih tipih vrat.

Šarnir tipa (B) je na voljo v tipih vrat z mehkim zapiranjem.

Šarnir tipa (C) je na voljo v tipih vrat z mehkim odpiranjem / zapiranjem.

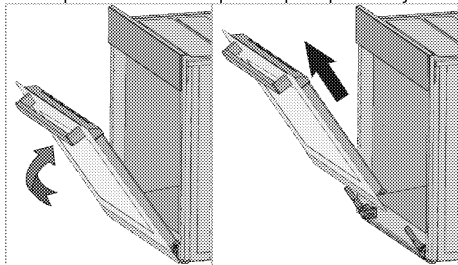


Tečaj - zaprti položaj



Tečaj - odprti položaj

3. Odprite vratca v polodprti položaj.



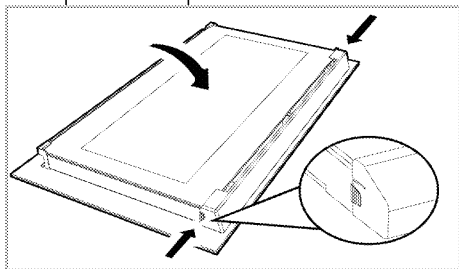
4. Vratca povlecite navzgor, da jih sprostite od levega in desnega tečaja, ter jih odstranite.

i Da znova namestite vratca, izvedite postopek v obratnem vrstnem redu. Pri montaži vratc ne pozabite zapreti sponk na podnožjih tečajev.

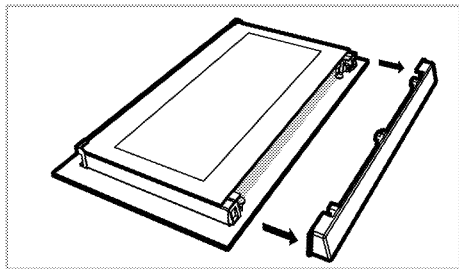
Demontaža notranjega stekla vratc pečice

Za čiščenje lahko demontirate celotno notranje steklo vratc aparata.

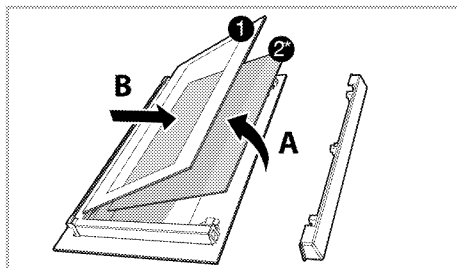
1. Odprite vrata pečice.



2. Povlecite plastični del, pritrjen na zgornji del vratc, proti sebi, tako da istočasno pritiskate na pritisne točke na obeh straneh dela, in ga nato odstranite.



3. Kot je prikazano na sliki, nežno privzdignite prvo notranje steklo (1) proti **A** in ga nato izvezite v smeri **B**.



- 1 Prva notranja steklena plošča
- 2* Notranja steklena plošča (Morda ne obstaja pri vašem aparatu.)
4. Če ima vaš aparat notranje steklo (2), ponovite isti postopek in ga demontirajte (2).
5. Prvi korak demontaže vratc je menjava notranjega stekla (2). Postavite poševni rob stekla na poševni rob plastičnega utora. (Če ima vaš aparat notranje steklo.) Notranje steklo (2) mora biti vstavljeno v plastični utor, najbližji prvemu notranjemu steklu (1).
6. Ko pritrjujete prvo notranje steklo (1), pazite na smer tiskane strani na notranjem steklu. Pomembno je, da so vsi spodnji vogali prvega notranjega stekla (1) v spodnjih plastičnih utorih.
7. Potisnite plastični del proti okvirju, da se zasliši »klik«.

Čiščenje luči v pečici

Če se stekelce luči v pečici umaže, ga očistite s čistilom za posodo, toplo vodo in mehko krpo ali gobico, nato ga obrišite s suho krpo. Če je treba zamenjati žarnico, sledite korakom v naslednjem razdelku.

Zamenjava žarnice v pečici

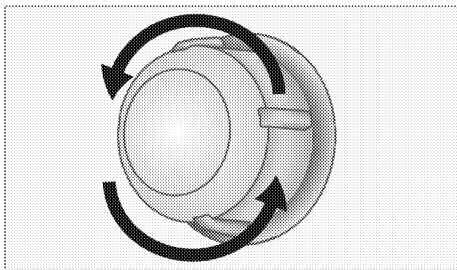
⚠ Splošna opozorila

- Da preprečite električni udar pri menjavi žarnice, odklopite pečico od električnega omrežja in počakajte, da se ohladi. Vroče površine lahko povzročijo opekline!

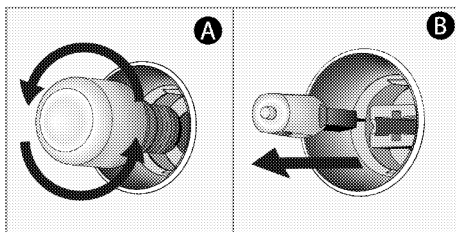
- V tej pečici se uporablja žarnica z žarilno nitko z močjo manj kot 40 W, višino manj kot 60 mm, premerom manj kot 30 mm ali halogensko svetilko z vtičnico tipa G9, moč manj kot 60 W. Svetilke so primerne za delovanje pri temperaturah nad 300 °C. Svetilke za pečico lahko dobite pri pooblaščenem serviserju ali tehniku z licenco.
- Položaj žarnice se pri vašem aparatu lahko razlikuje od slike.
- Žarnica za pečico ni primerna za uporabo v stanovanjskih prostorih. Namen te žarnice je osvetljevati prostor v pečici.
- Žarnica za pečico mora zdržati ekstremne pogoje, kot je na primer temperatura nad 50 °C.

Če ima vaša pečica okroglo lučko

1. Odklopite aparat iz električnega napajanja.
2. Odstranite zaščitno steklo, tako da ga zavrtite v nasprotni smeri urinega kazalca.



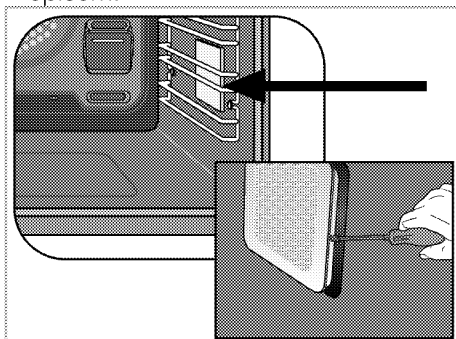
3. Če vaša žarnica ustreza tipu A na spodnji sliki, jo zavrtite, kot je prikazano, in jo zamenjajte z novo. Če je vaša žarnica tipa B, jo izvlcite, kot je prikazano, in jo zamenjajte z novo.



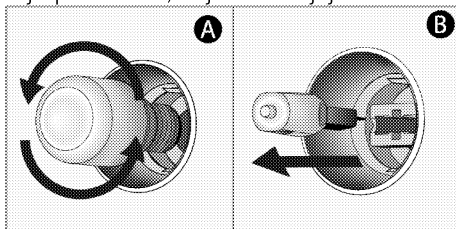
4. Znova namestite stekleni pokrov.

Če ima vaša pečica kvadratno lučko

1. Odklopite aparat iz električnega napajanja.
2. Odstranite žične rešetke v skladu z opisom.



3. Z izvijačem privzdignite zaščitno stekelce.
4. Če vaša žarnica ustreza tipu A na spodnji sliki, jo zavrtite, kot je prikazano, in jo zamenjajte z novo. Če je vaša žarnica tipa B, jo izvlcite, kot je prikazano, in jo zamenjajte z novo.



5. Znova namestite zaščitno stekelce in žične rešetke.

8 Odpravljanje težav

Če težav ne morete odpraviti po navodilih v tem razdelku, se posvetujte s pooblaščenim serviserjem ali tehnikom iz podjetja, kjer ste izdelek kupili. Nikoli ne poskušajte sami popravljati okvarjenega aparata.

Pečica med delovanjem proizvaja paro.

- Para med delovanjem uhaja, kar je normalen pojav. >>> *To ni napaka.*

Med peko nastajajo vodne kapljice.

- Para, ki nastaja med peko, lahko kondenzira in ob dotiku s hladnimi površinami aparata tvori vodne kapljice. >>> *To ni napaka.*

Izdelek med segrevanjem in ohlajanjem proizvaja kovinske zvoke.

- Ko se kovinski deli segrevajo in ohlajajo, se širijo in krčijo ter proizvajajo zvoke. >>> *To ni napaka.*

Aparat ne deluje.

- Varovalka je pregorela ali izključila. >>> *Preverite varovalke v omarici varovalk. Po potrebi jih zamenjajte ali ponastavite.*
- Aparat ni priključen v (ozemljeno) vtičnico. >>> *Preverite priključitev napajanja.*
- Gumbi/tipke na upravljalni plošči ne delujejo. >>> *Če je vaš aparat opremljen s funkcijo varovala tipk, je ta funkcija morda omogočena. Onemogočite funkcijo.*

Lučka v pečici ne deluje.

- Žarnica v pečici je okvarjena. >>> *Zamenjajte žarnico v pečici.*
- Izpad električnega napajanja. >>> *Preverite, ali je prisotno električno napajanje. Preverite varovalke v omarici varovalk. Po potrebi jih zamenjajte ali ponastavite.*

Pečica ne greje.

- Morda način delovanja in/ali temperatura ni nastavljena. >>> *Nastavite ustrezen način delovanja in/ali temperaturo.*
- Pri modelih s programsko uro, morda ura ni nastavljena. >>> *Nastavite uro.*
- Izpad električnega napajanja. >>> *Preverite, ali je prisotno električno napajanje. Preverite varovalke v omarici varovalk. Po potrebi jih zamenjajte ali ponastavite.*

(Pri modelih s programsko uro) Prikaz ure utripa ali pa je prikazan simbol za uro.

- Prišlo je do izpada elektrike. >>> *Nastavite čas / Izključite aparat in ga znova vključite.*

