

# Welcome!

Dear Customer,

Thank you for choosing the product. We want your product, manufactured with high quality and technology, to offer you the best efficiency. Therefore, carefully read this manual and any other documentation provided before using the product.

Keep in mind all the information and warnings stated in the user’s manual. This way, you will protect yourself and your product against the dangers that may occur.

Keep the user’s manual. If you give the product to someone else, give the manual with it. The warranty conditions, usage and troubleshooting methods for your product are provided in this manual.

## The symbols and their descriptions in the user’s manual:



Hazard that may result in death or injury.



Important information or useful usage tips.



Read the user’s manual.



Hot surface warning.

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

# Safety Instructions

- This section includes the safety instructions necessary to prevent the risk of personal injury or material damage.
- If the product is handed over to someone else for personal use or second-hand use purposes, the user's manual, product labels and other relevant documents and parts should also be given.
- Our company shall not be held responsible for damages that may occur if these instructions are not observed.
- Failure to follow these instructions shall void any warranty.
- Installation and repair procedures must always be performed by Authorized Service.
- Use original spare parts and accessories only.
- Do not repair or replace any component of the product unless it is clearly specified in the user's manual.
- Do not make technical modifications on the product.

[Intended Use](#)

[Child, Vulnerable Person and Pet Safety](#)

[Electrical Safety](#)

[Transportation Safety](#)

[Installation Safety](#)

[Safety of Use](#)

[Temperature Warnings](#)

[Accessory Use](#)

[Cooking Safety](#)

# Intended Use

- This product is designed to be used at home. It is not suitable for commercial use.
  - Do not use the product in gardens, balconies or other outdoors. This product is intended to be used in households and in the staff kitchens of shops, offices and other working environments.
  - **CAUTION:** 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 plate heating, drying by hanging towels or clothes on the handle.
  - The service life of the product you have purchased is 10 years. This period is the time for the manufacturer to have the necessary spare parts so that the product can operate as described.
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# 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**".
  - Close the oven door after pushing the accessories completely into the cooking space, otherwise they may hit the door glass and damage it.
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# 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 who have 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.
  - **CAUTION:** 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.
  - Before discarding worn out and useless products:
    1. Unplug the power plug and remove it from the socket.
    2. Cut off the power cable and disconnect it with the plug from the product.
    3. Take precautions to prevent children from entering the product.
    4. Do not allow children to play with product when it is in idle mode.
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# Electrical Safety

- Plug 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 appliance shall be in an easily accessible place. If this is not possible, there should be a mechanism (fuse, switch, key 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.
- Unplug the product or switch off the fuse before repair, maintenance and cleaning.
- Plug the product into an outlet that meets the voltage and frequency values specified on the type label.
- (If your product does not have a mains cable) only use the connecting cable described in the "Technical specifications" section.
- Do not jam the power cable under and behind the product. Do not put a heavy object on the power cable. The power cable should not be bent, crushed, and come into contact with any heat source.
- Make sure that the power cable is not jammed while putting the product to its place after assembly or cleaning.
- The rear surface of the oven gets hot when it is in use. The power cables must not touch the rear surface of the product. Otherwise it might get damaged.
- Do not jam the electric cables into the oven door and do not pass them over hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Use original cable only. Do not use cut or damaged cables.
- Do not use an extension cord or multi-plug to operate your product.
- Contact the importer or the authorized service centre if the length of the power line is inadequate.
- Portable power sources or multiple plugs may overheat and catch fire. Keep multiple plugs and portable power sources away from the product.
- If the power cable is damaged, it must be replaced by the manufacturer, an authorized service or a person to be specified by the importer company in order to prevent possible dangers.
- **CAUTION:** Before replacing the oven lamp, be sure to disconnect the product from the mains supply to avoid the risk of electric shock. Unplug the product or turn off the fuse from the fuse box.

If your product has a power cable and plug:

- Never put the product plug into a broken, loose, or out-of-socket plug. Make sure the plug is fully inserted into the socket. Otherwise the connections may overheat and cause a fire.
  - Avoid inserting the device into plugs that are greasy, unclean, or potentially exposed to water (such as those near a worktop where water may escape). Otherwise there is a risk of short circuit and electrocution.
  - Never touch the plug with wet hands!
  - Pull the plug out of the socket using the plug's body rather than the cord itself.
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# 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 place items on the appliance. Carry the appliance vertically.
  - When you need to transport the product, wrap it with bubble wrap packaging material or thick cardboard and tape it tightly. Secure the moving parts of the product firmly to prevent damage.
  - Before the product is installed, check the product for any damage after transport. Contact the importer or the authorized service centre if damaged.
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# Installation Safety

- Before beginning the installation, de-energize the power line to which the product will be connected by turning off the fuse.
  - Always wear protective gloves during transport and installation. Otherwise there is a risk of injury from sharp edges!
  - Before the product is installed, check the product for any damage. Do not have it installed if the product is damaged.
  - Avoid using any heat-insulating materials to cover the interior of the furniture that will be installed.
  - Direct sunlight and heat sources, such as electric or gas heaters, must not be present in the area where the product is installed.
  - Keep the surroundings of all ventilation ducts of the product open.
  - To avoid overheating, product installation should not be carried out behind decorative covers.
  - In cases where a gas hose/pipe or plastic water pipe is situated behind the designated installation area for the product, it is imperative to guarantee that there is no contact between the product and these utility lines. Otherwise the hose/pipe may be crushed.
  - If there is a socket behind the place where the product will be installed, it must be ensured that the product does not come into contact with the socket nor with the plug plugged into the socket.
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# Safety of Use

- Ensure that the appliance is switched off after every use.
  - If you will not use the product for a long time, unplug it or turn off the power from the fuse box.
  - Don't use the product if it breaks down or gets damaged while being used. Disconnect the product from the electricity. Contact the importer or the authorized service centre.
  - Do not use the product if the front door glass is removed or cracked. Otherwise there is a risk of injury and environmental damage.
  - Do not step on the appliance for any reason.
  - Never use the product when your judgement or coordination is impaired by the use of alcohol and/or drugs.
  - Flammable objects must not be kept in and around the cooking area. Otherwise, these may lead to fire.
  - The oven handle is not a towel dryer. When using the product, do not hang towels, gloves or similar textiles on the handle.
  - The hinges of the product door move when opening and closing the door and might jam. When opening / closing the door, do not hold the part with the hinges.
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# Temperature Warnings

- **CAUTION:** When the product is in use, the product and its accessible parts will be hot. Care should be taken to avoid touching the product and heating elements. Children under 8 years of age should be kept away from the product unless constantly supervised.
  - Do not place flammable / explosive materials near the product, as the surfaces will be hot while it is operating.
  - Keep your distance when opening the oven door during or at the end of cooking. The steam may burn your hand, face and/or eyes.
  - During operation the product is hot. Care should be taken to avoid touching hot parts, inside of the oven and heating elements.
  - Always wear heat-resistant oven gloves when handling the product.
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# Cooking Safety

- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Food residues in the cooking area., such as oil, can ignite. Clean these residues before cooking.
- Food Poisoning Hazard: Do not let food sit in oven for more than 1 hour before or after cooking. Otherwise it may cause food poisoning or diseases.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The accumulated heat might damage the bottom of the oven.

Be mindful of the following precautions when using greasy parchment paper or similar materials:

- 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.
  - To prevent the risk of touching the oven heating elements and obstructing the flow of hot air, remove any excess parts of greaseproof paper that hang from accessories or containers. Do not use greaseproof paper at oven temperatures higher than the maximum usage temperature specified by the manufacturer. Never place greaseproof paper on the oven base.
  - Do not place it on top of accessories during preheating.
  - Always press down with a plate or similar object to prevent the material from flying around due to the air circulation inside the oven.
  - Only cover the necessary surface inside the tray.
  - After each use, the tray should be cleaned, and any greaseproof paper or similar materials used in the tray should be replaced. Otherwise, liquids dripping onto the tray can cause smoking or even ignite flames.
  - An air flow is generated when the product lid is opened. Greaseproof paper can come into contact with heating elements and ignite.
  - When using a grilling rack for frying, a tray should be placed on the lower rack. Otherwise, the food oil and other components that drip onto the oven bottom can create heavy smoke and lead to flames.
  - 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. Do not place the food too far in the back of the grill. This is the hottest area and fatty foods may catch fire.
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# 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 the risk of electric shock!
  - Do not use steam cleaners to clean the product as this may cause an electric shock.
  - Do not use harsh abrasive cleaners, metal scrapers, wire wool or bleach materials to clean the oven front door glass. These materials can cause glass surfaces to be scratched and broken.
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# Product Control Panel Introduction and Usage

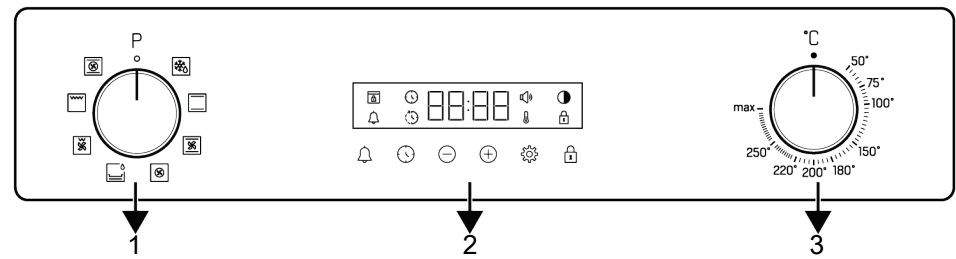
In this section, you can find the overview and basic uses of the product's control panel. There may be differences in images and some features depending on the type of product.

[↪ Control Panel](#)

[↪ Introduction of the oven control panel](#)

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# Control Panel



1	Function selection knob	2	Timer
3	Temperature knob		

If there are knob(s) controlling your product, in some models this/these knob(s) may be so that they come out when pushed (buried knobs). For settings to be made with these knobs, first push the relevant knob in and pull out the knob. After making your adjustment, push it in again and replace the knob.

# Introduction of the oven control panel

## Function selection knob

You can select the oven operating functions with the function selection knob. Turn left / right from closed (top) position to select.

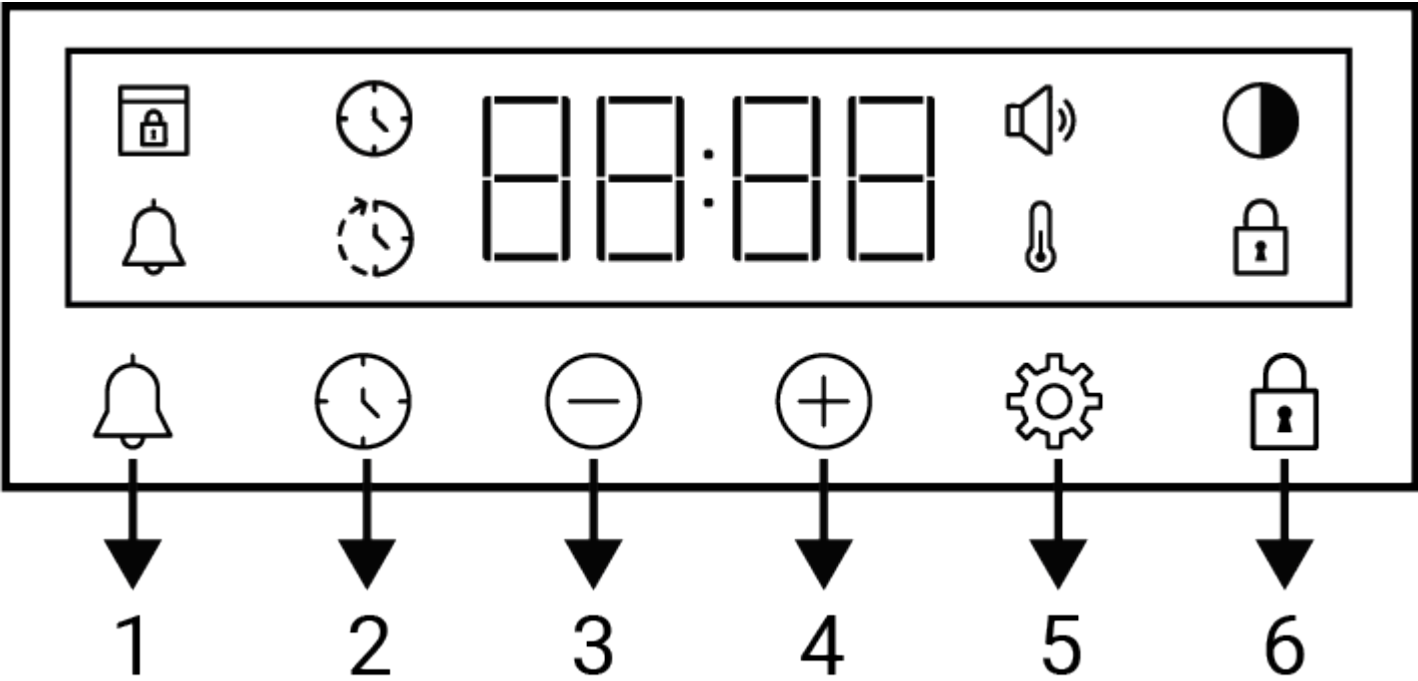
## Temperature knob

You can select the temperature you want to cook with the temperature knob. Turn clockwise from the closed (top) position to select.

## Oven inner temperature indicator

You can understand the oven interior temperature from the temperature symbol on the timer display. The temperature symbol appears on the display when the cooking starts, and the temperature symbol disappears when the appliance reaches the set temperature. When the temperature inside the oven drops below the set temperature, the temperature symbol reappears.

## Timer



Alarm key

Time setting key

Decrease key

Increase key

Settings key

Key lock key



: Baking time symbol



: Baking end time symbol \*



: Alarm symbol



: Brightness symbol



: Key lock symbol



: Temperature symbol



: Volume level symbol



: Door lock symbol \*

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# 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 description**



Operating with fan



Top and bottom heating



Bottom heating



Fan assisted bottom/top heating



Fan Heating



"3D" function



Full grill



Fan assisted low grill

\* Your product operates in the temperature range specified on the temperature knob.

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# 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's manual may not be available in your product.

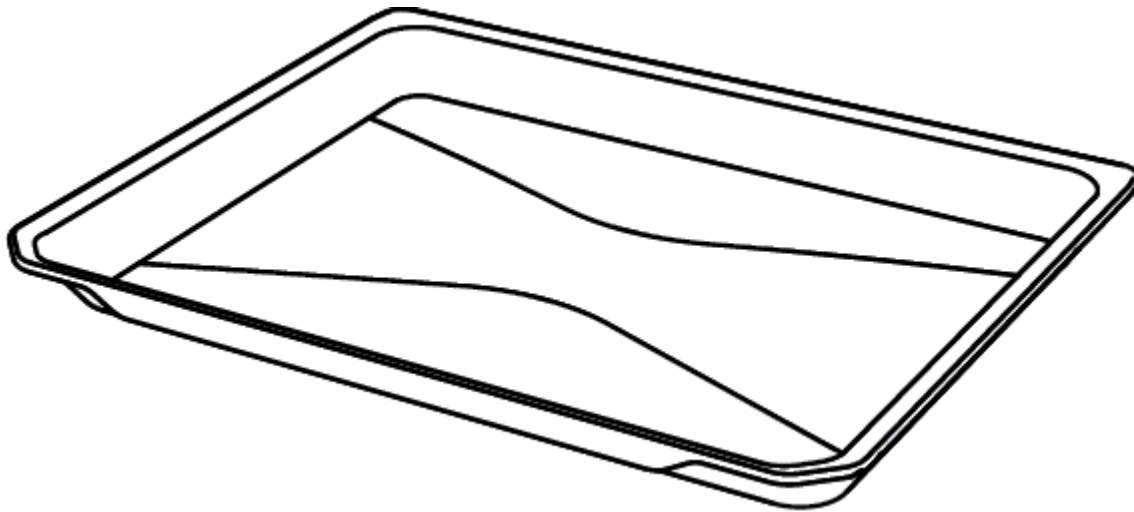


The trays inside your appliance may be deformed with the effect of the heat. This has no effect on the functionality. Deformation disappears when the tray is cooled.

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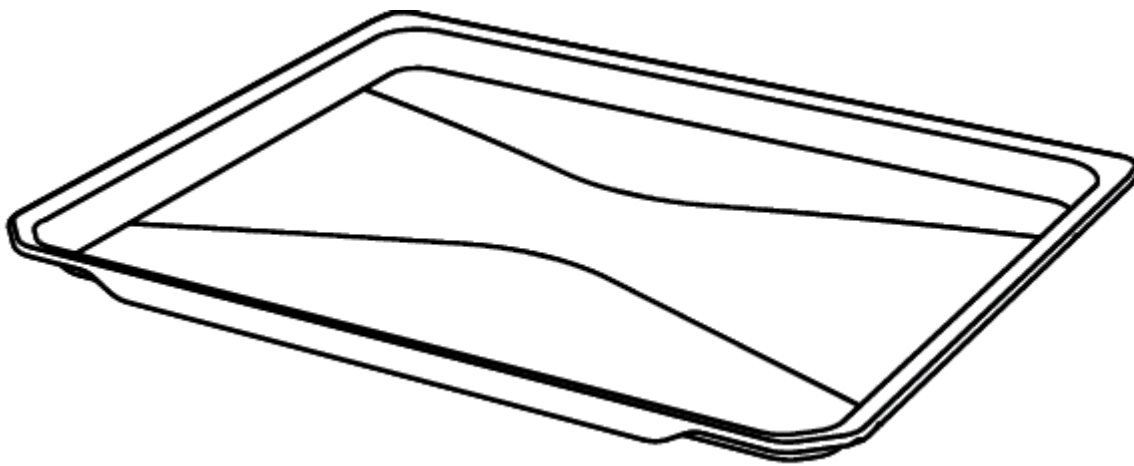
## Standard tray

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



## Pastry tray

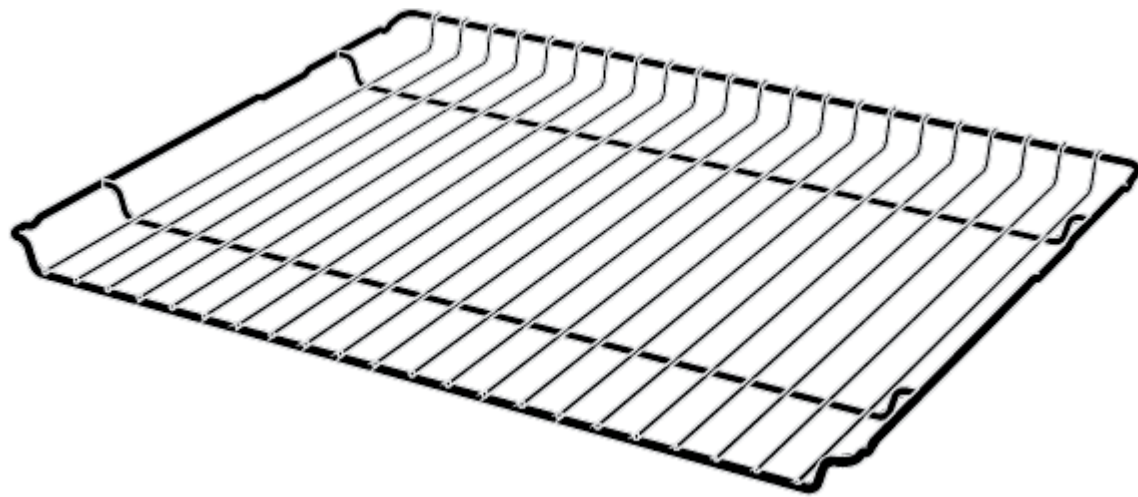
It is used for pastries such as cookies and biscuits.



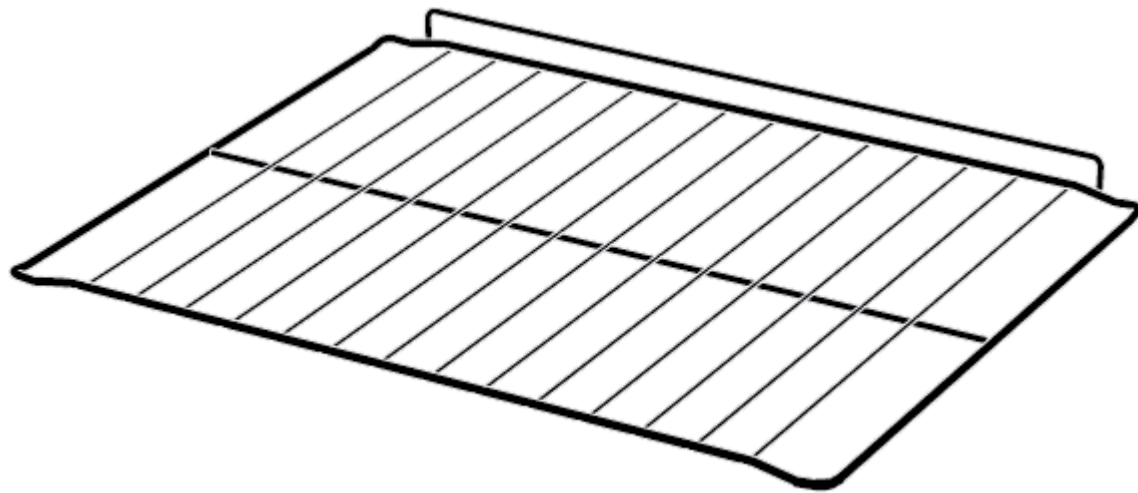
## Wire grill

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

## On models with wire shelves :



## On models without wire shelves :

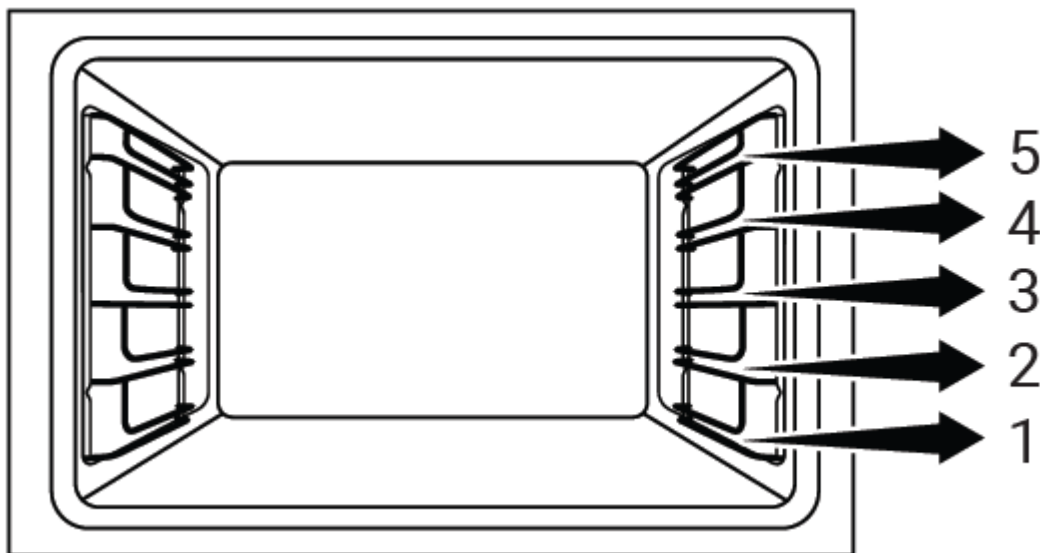


# Use of Product Accessories

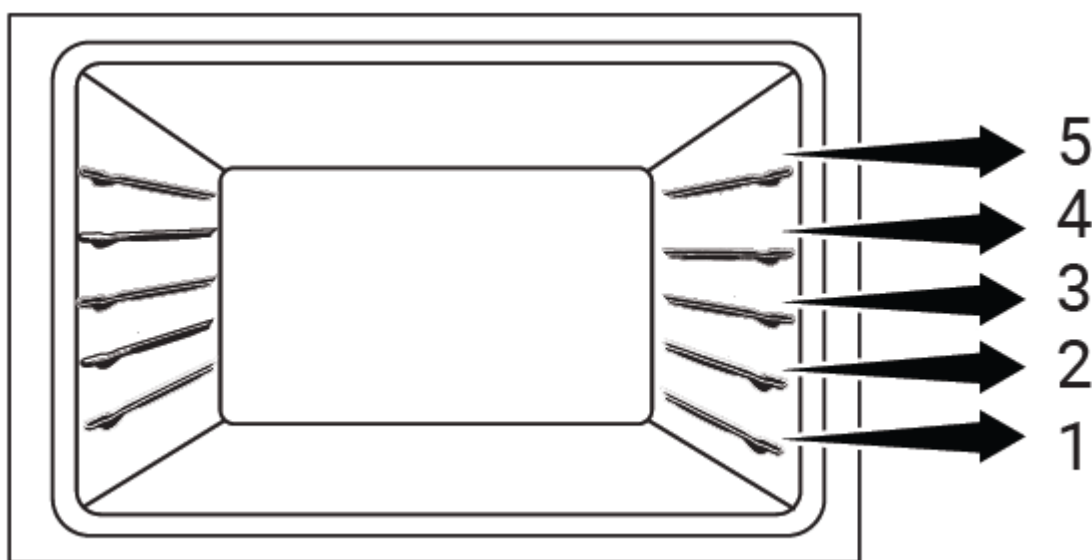
## Cooking shelves

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.

### On models with wire shelves :



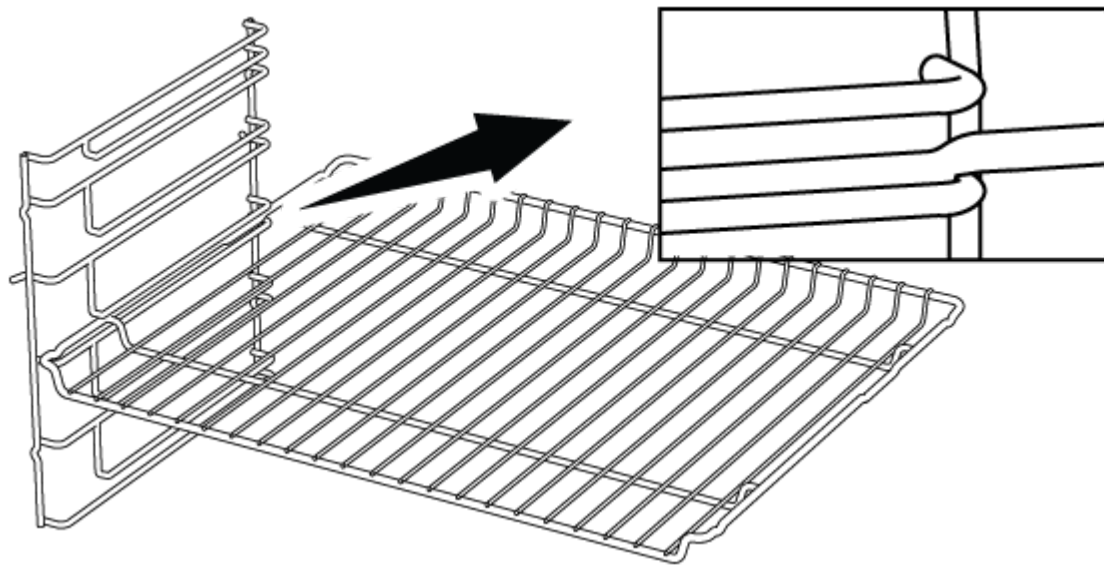
### On models without wire shelves :



## Placing the wire grill on the cooking shelves

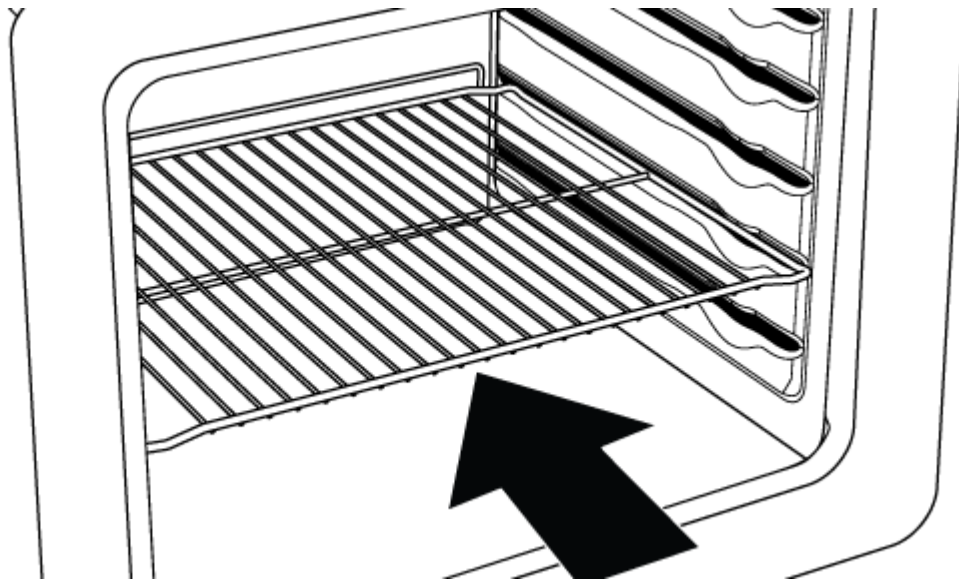
### On models with wire shelves :

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 on the wire shelf's stopping point. It must not pass over the stopping point to contact with the rear wall of the oven.



## On models without wire shelves :

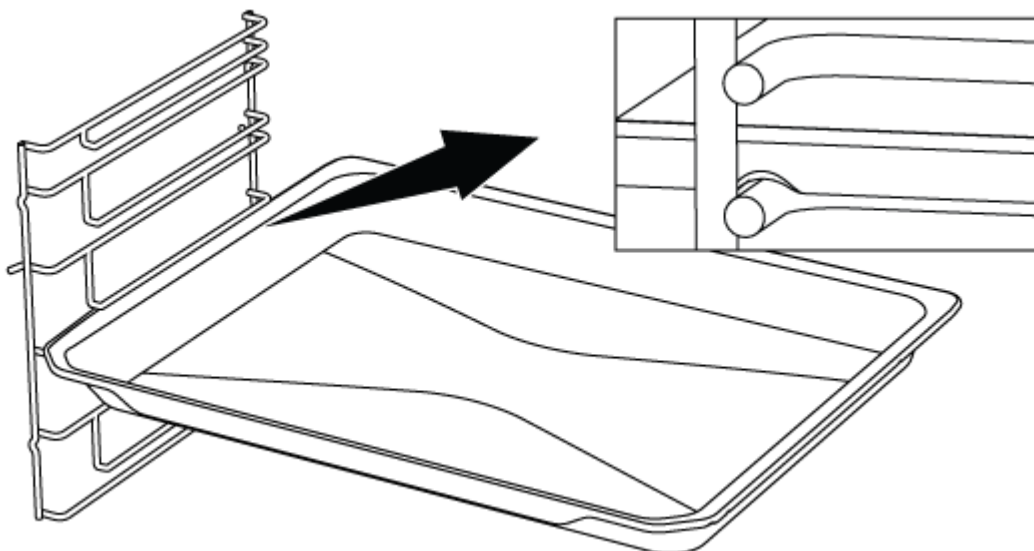
It is crucial to place the wire grill on the side shelves properly. The wire grill has one direction when placing it on the shelf. While placing the wire grill on the desired shelf, the open section must be on the front.



## Placing the tray on the cooking shelves

### On models with wire shelves :

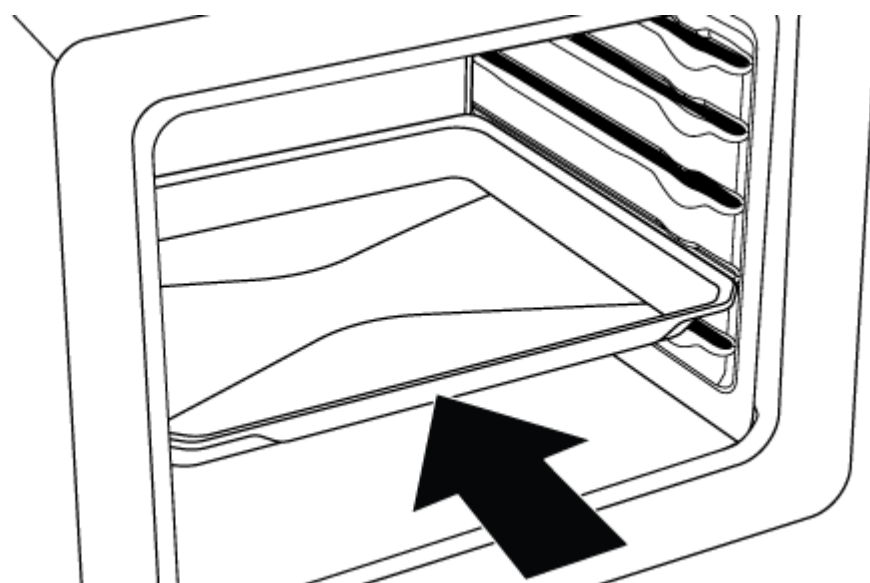
It is also crucial to place the trays on the wire side shelves properly. While placing the tray on the desired shelf, its side designed for holding must be on the front. For better cooking, the tray must be secured on the stopping socket on the wire shelf. It must not pass over the stopping socket to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



### On 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.

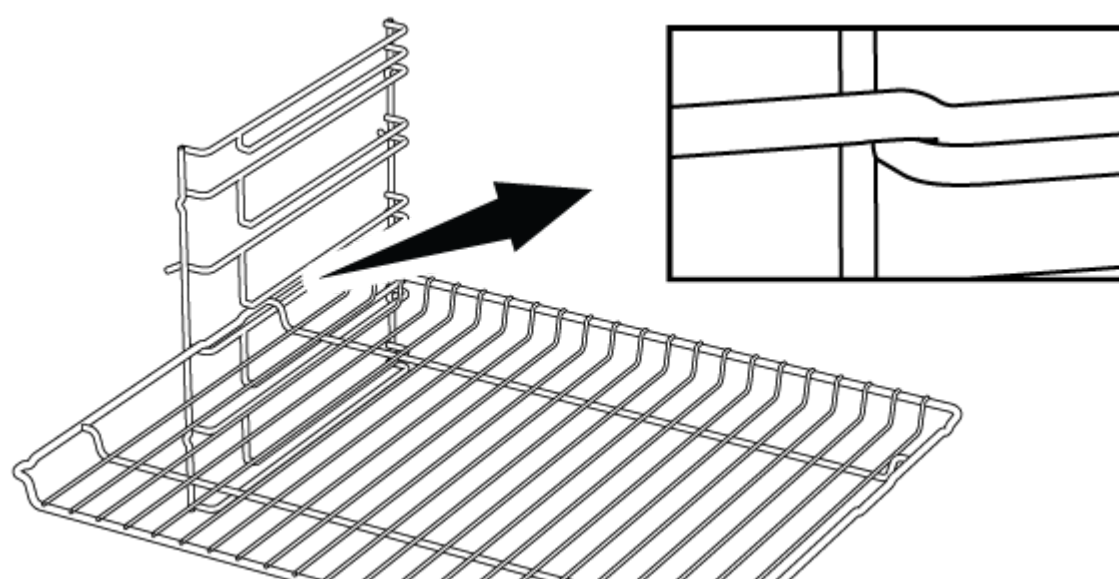




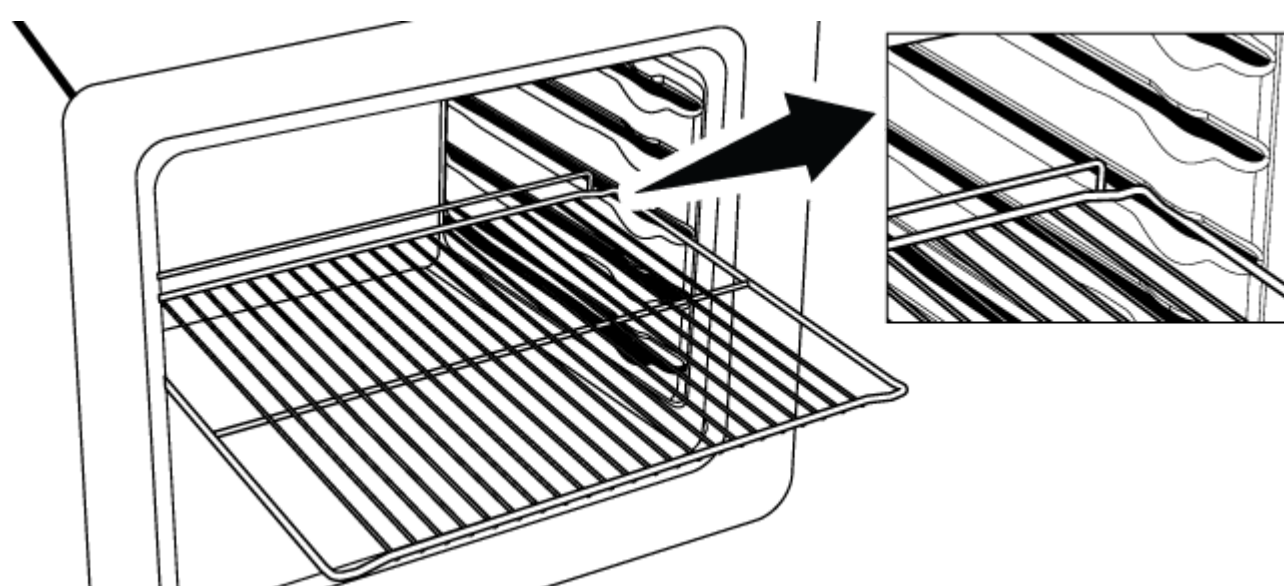
## Stopping function of the wire grill

There is a stopping 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 stopping point. You must pass over this point to remove it completely.

### On models with wire shelves :

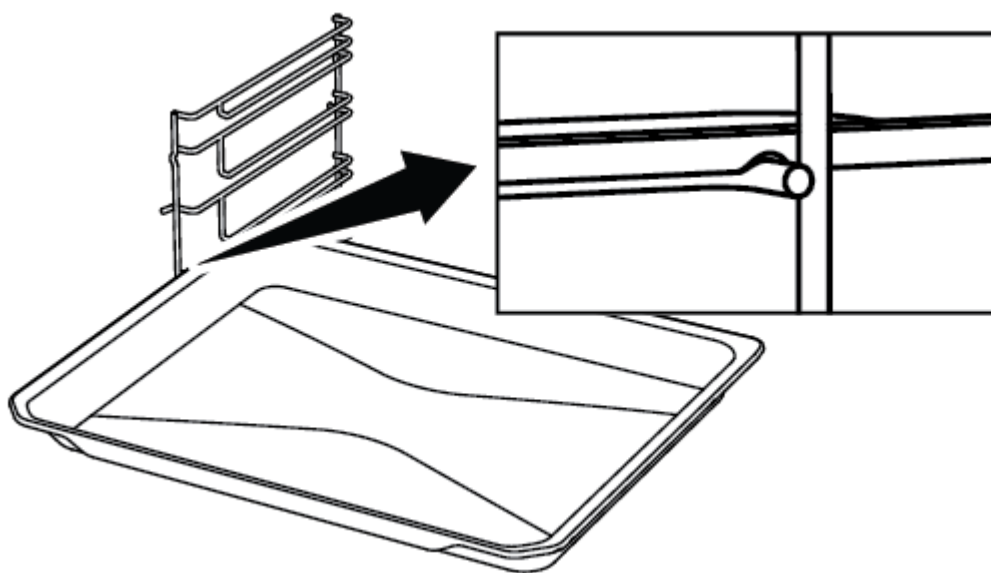


### On models without wire shelves :



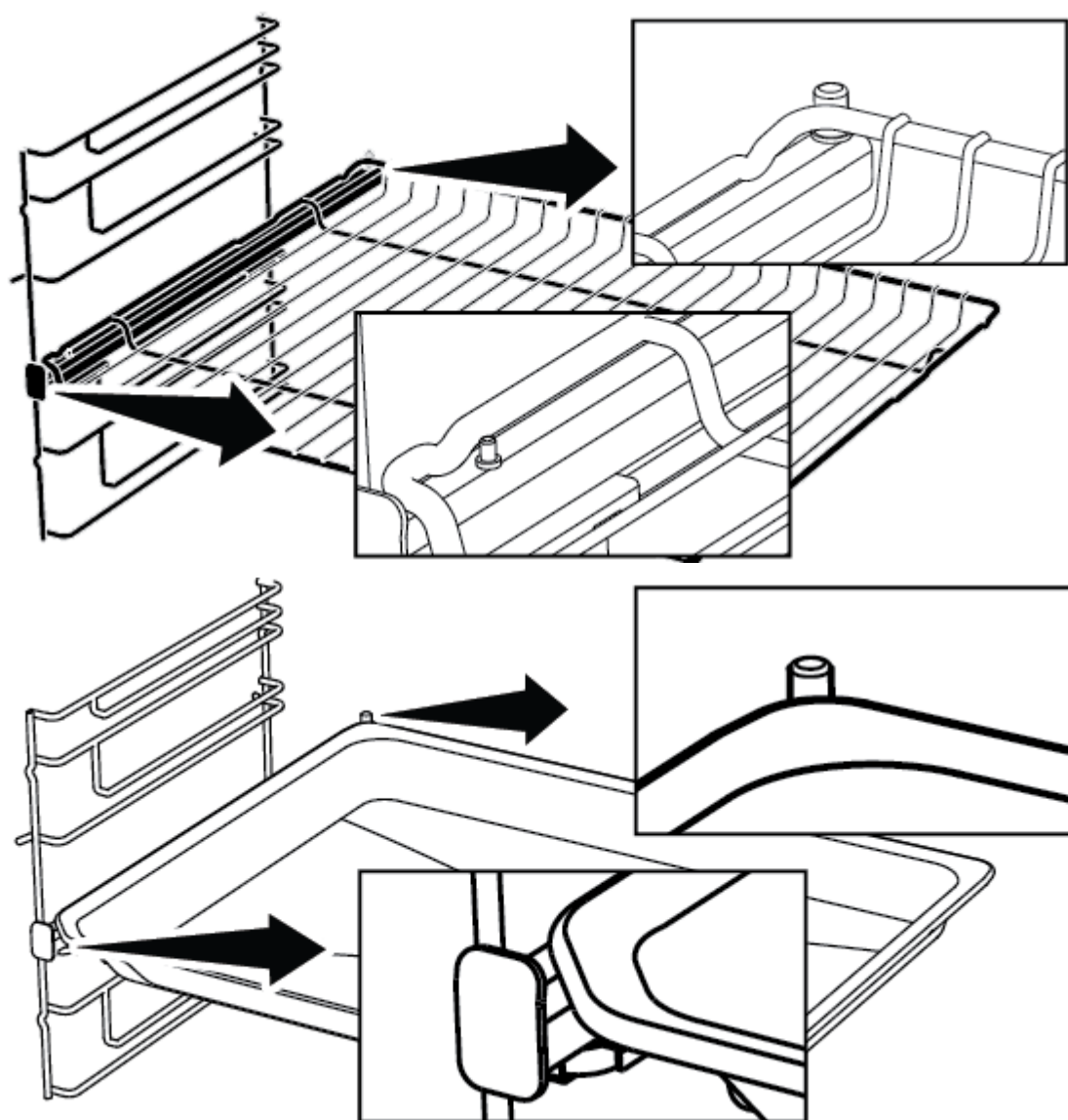
## Tray stopping function - On models with wire shelves

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



## Proper placement of the wire grill and tray on the telescopic rails-On models with wire shelves and telescopic models

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) (mm)	595 /594 /567
Oven installation dimensions (height / width / depth) (mm)	590 - 600 /560 /min. 550
Voltage/Frequency	220-240 V ~; 50 Hz
Cable type and section used/suitable for use in the product	min. H05VV-FG 3 x 1,5 mm2
Total power consumption (kW)	2,6
Oven type	Multifunction oven

Basics: Information on the energy label of home type electrical ovens is given in accordance with the EN 60350-1 / IEC 60350-1 standard. The values are determined in Top and bottom heating or (if present) Fan assisted bottom/top heating functions with the standard load.

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.

If the manual includes more than one model, the differences between the models are indicated below.

AFM 340 I : Inox

AFM 340 B : Beyaz



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.

# First Use

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

- [First Timer Setting](#)
- [Initial Cleaning](#)

# Environmental Instructions

[Waste Directive](#)

[Package Information](#)

[Recommendations for Energy Saving](#)

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# Waste Directive

[Compliance with WEEE Regulation and Disposal of Waste Product](#)

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# 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 waste with the household or other wastes, take it to the packaging material collection points designated by the local authorities.

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# Recommendations for Energy Saving

According to EU 66/2014, information on energy efficiency can be found on the product receipt supplied with the product.

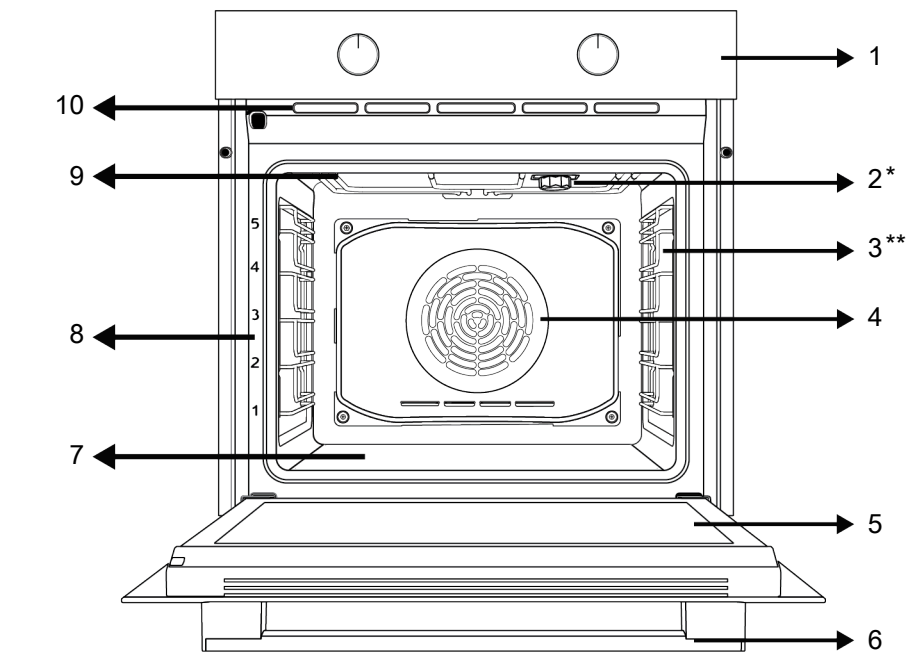
The following suggestions will help you use your product in an ecological and energy-efficient way:

- Defrost frozen food before baking.
  - In the oven, use dark or enamelled containers that transmit heat better.
  - If specified in the recipe or user's manual, always preheat. Do not open the oven door frequently during baking.
  - Turn off the product 5 to 10 minutes before the end time of baking in prolonged bakings. You can save up to 20% electricity by using residual heat.
  - Try to cook more than one dish at a time in the oven. You may cook at the same time by placing two cookers on the wire rack. In addition, if you cook your meals one after the other, it will save energy because the oven will not lose its heat.
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# Your product

- [Product Introduction](#)
  - [Product Control Panel Introduction and Usage](#)
  - [Oven operating functions](#)
  - [Product Accessories](#)
  - [Use of Product Accessories](#)
  - [Technical Specifications](#)
-

# Product Introduction



1	Control panel	2	Lamp
3	Wire shelves	4	Fan motor (behind the steel plate)
5	Door	6	Handle
7	Lower heater (under the steel plate)	8	Shelf positions
9	Upper heater	10	Ventilation holes


*	Varies depending on the model. Your product may not be equipped with a lamp, or the type and location of the lamp may differ from the illustration.
**	Varies depending on the model. Your product may not be equipped with a wire rack. In the image, a product with wire rack is shown as an example.







# First Timer Setting







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 is first started, "**12:00**" and  symbol will flash on the display.

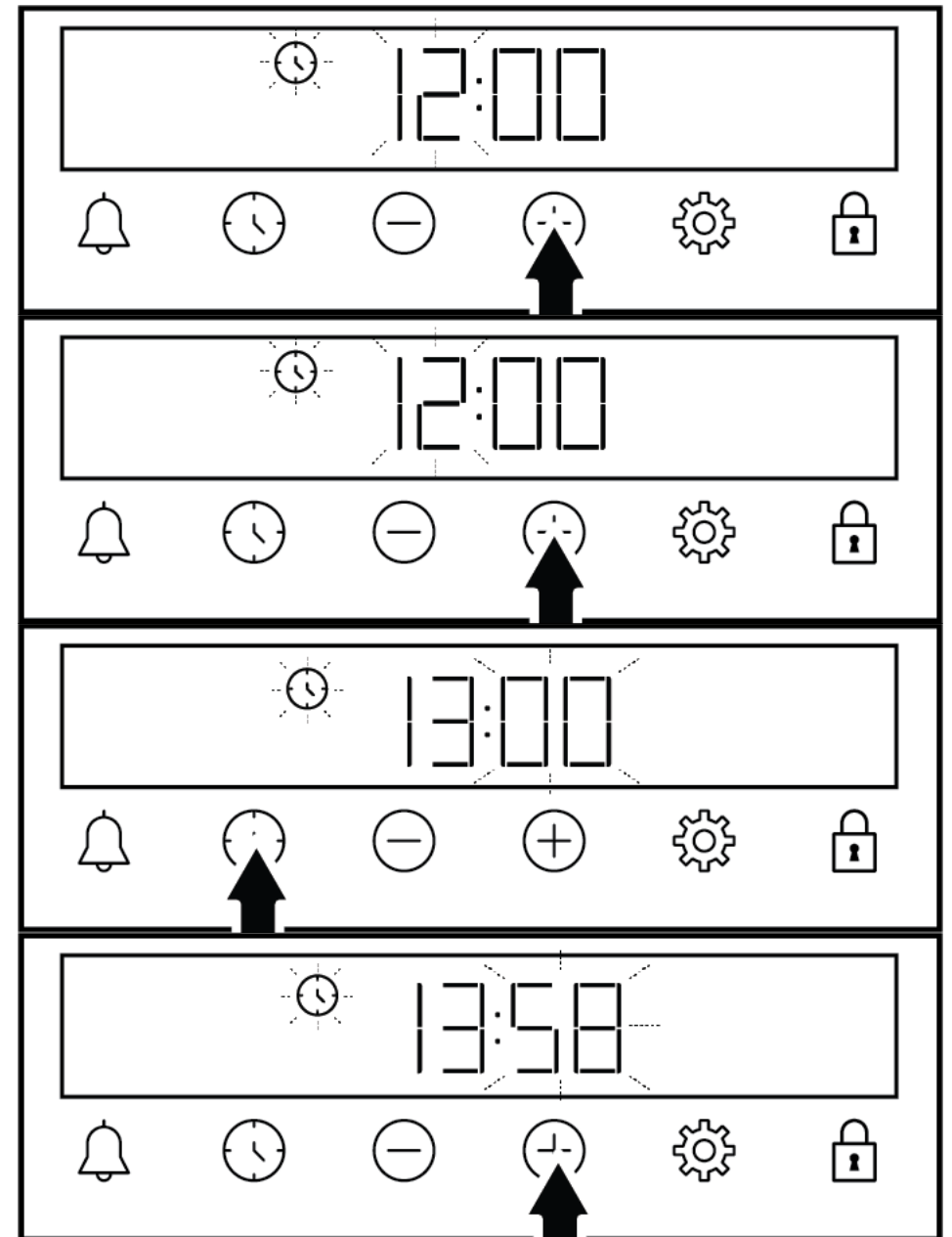
2. Set the time of day by touching the / keys.



3. Touch  or  key to activate the minutes field.

4. Touch the / keys to set the minute.

5. Confirm by touching the  or  key.

→ The time of day is set and the  symbol disappears on the display.



If the first timer is not set, "**12:00**" and  symbol continue to flash and your oven will not start. For your oven to function, you must confirm the time of day by setting the time of day or touching the  key when it is at "**12:00**". You can change the time of day setting later as described in the "**Settings**" section.



In the event of a power outage, the time of day settings are cancelled. It should be set again.

# Initial Cleaning

1. Remove all packaging materials.
2. Remove all accessories from the oven provided with the product.
3. Operate the product 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:** Some detergents or cleaning agents may cause damage to the surface. Do not use abrasive detergents, cleaning powders, cleaning creams or sharp objects during cleaning.

**NOTICE:** During the first use, smoke and odour may come up for several hours. This is normal and you just need good ventilation to remove it. Avoid directly inhaling the smoke and odours that form.

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# Using the Oven

[General Information on Using the Oven](#)

[Operation of the Oven Control Unit](#)

[Settings](#)

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# General Information on Using the Oven

## Cooling fan ( It varies depending on the product model. It may not be available 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 baking 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 lighting is turned on when the oven starts baking. In some models, the lighting is on during baking, while in some models it turns off after a certain time.

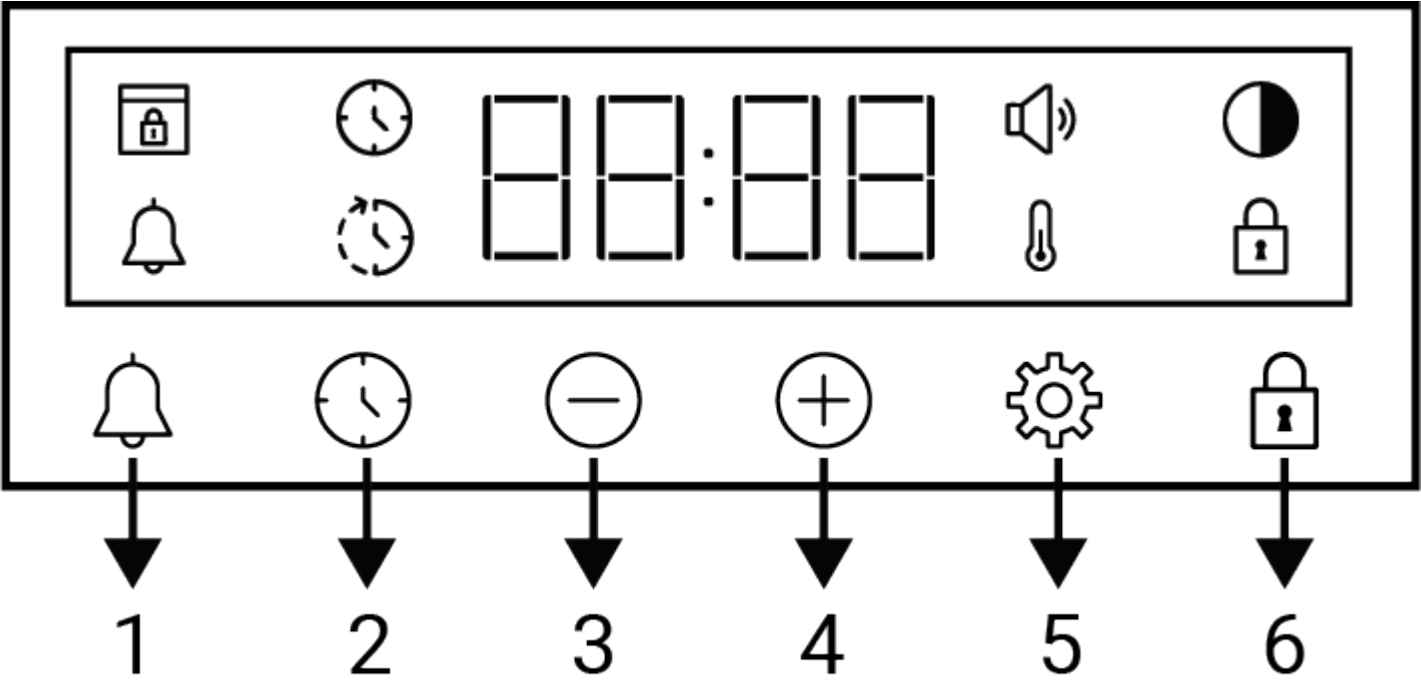
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# Operation of the Oven Control Unit

## General warnings for the oven control unit

- The maximum time that can be set for the baking process is 5 hours 59 minutes. In case of a power failure, the program is canceled. You will need to reprogram.
- While making any adjustments, the relevant symbols flash on the display. A short time should be waited for the settings to be saved.
- If any cooking setting has been made, the time of day cannot be adjusted.
- If cooking time is set when cooking starts, the remaining time is displayed on the display.
- In cases where cooking time or cooking end time is set; you can cancel automatically by touching the  key for a long time.

## Timer



Alarm key

Time setting key

Decrease key

Increase key

Settings key

Key lock key



: Baking time symbol



: Baking end time symbol \*



: Alarm symbol



: Brightness symbol



: Key lock symbol



: Temperature symbol



: Volume level symbol



: Door lock symbol \*

## Turning on the oven



When you select a operating function you want to cook with the function selection knob and set a certain temperature with the temperature knob, the oven starts operating.

## Turning off the oven

You can turn the oven off by turning the function selection knob and temperature knob to the off (up) position.

## 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.

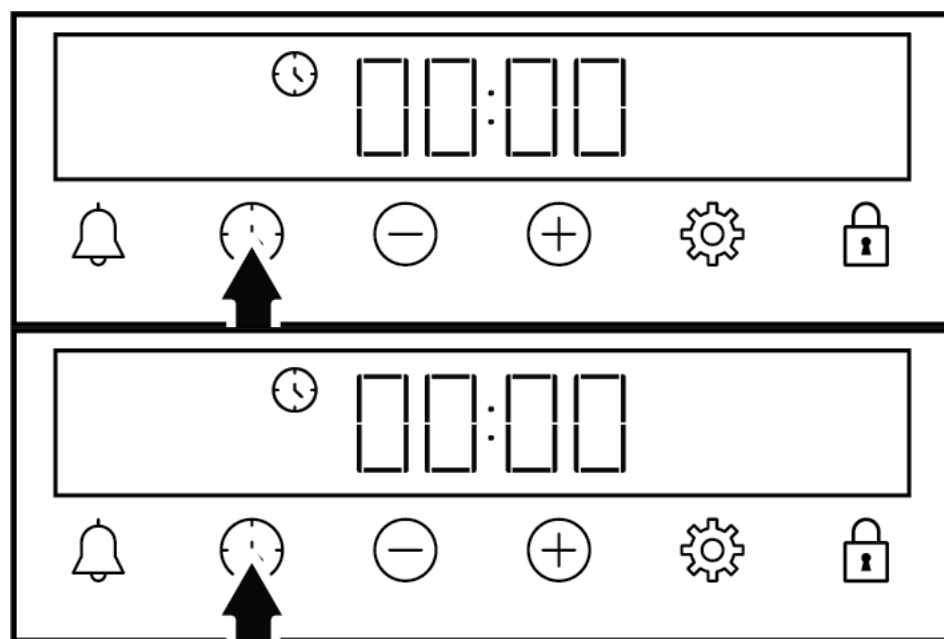
1. Select the operating function you want to cook with the function selection knob.
  2. Set the temperature you want to cook with the temperature knob.
- Your oven will start operating immediately at the selected function and temperature, and the  symbol will appear on the display. When the temperature inside the oven reaches the set temperature, the  symbol disappears. The oven does not switch off automatically since manual cooking is done without setting the cooking time. You have to control cooking and turn it off yourself. When your cooking is completed, turn off the oven by turning the function selection knob and the temperature knob to the off (up) position.




## 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 timer.

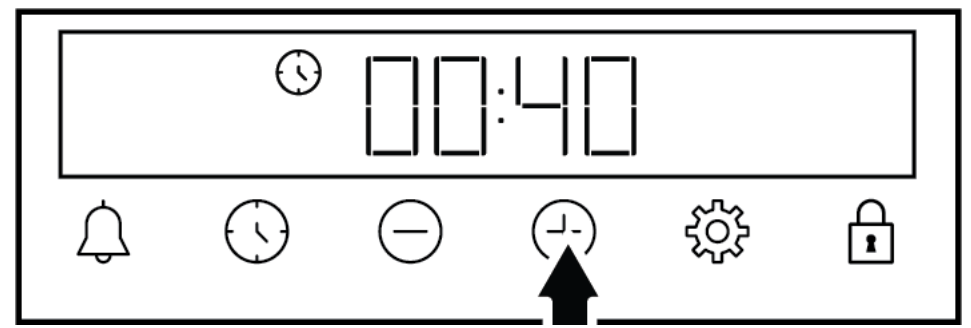
1. Select the operating function for cooking.

2. Touch the  key until the  symbol appears on the display for the cooking time.





After setting the operation function and temperature, you can set the cooking time for 30 minutes by touching the  key directly for quick setting of the cooking time and change the time with the / keys.


3. Set the cooking time with the  $\oplus/\ominus$  keys.



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

4. Put your food in the oven and set the temperature with the temperature knob.

→ Your oven will start operating immediately at the selected function and temperature. The set cooking time starts to count down and the  symbol appears on the display. When the temperature inside the oven reaches the set temperature, the  symbol disappears.

5. After the set cooking time is completed, on the display, "**End**" appears, the  symbol flashes and the timer beeps.

6. The warning sounds for two minutes. Press any key to stop the warning. The warning stops and the time of day appears on the display.




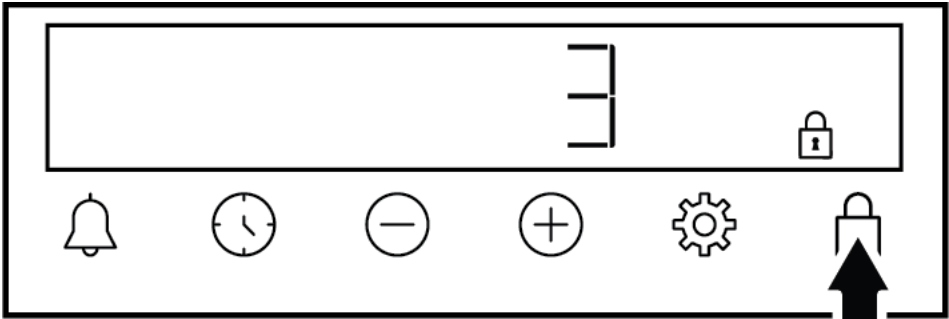
If any key is pushed at the end of the audible warning, the oven will start operating again. To prevent the oven from operating again at the end of the warning, turn off the oven by turning the temperature knob and function knob to the "**0**" (off) position.



# Settings

## Activating the key lock

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

- 1. Touch the key until the  symbol appears on the display.



→ The  symbol is shown on the display and the 3-2-1 count down starts. The key lock activates when the countdown ends. When any key is touched after the key lock is set, the timer sounds an audible signal and the  symbol flashes.





If you release the key before the end of the countdown, the key lock does not activate.



Timer keys cannot be used when the key lock is on. The key lock will not be cancelled in case of power failure.

## Deactivating the key lock



- 1. Touch the key until the  symbol disappears from the display.  
→ The  symbol disappears from the display and the key lock is disabled.

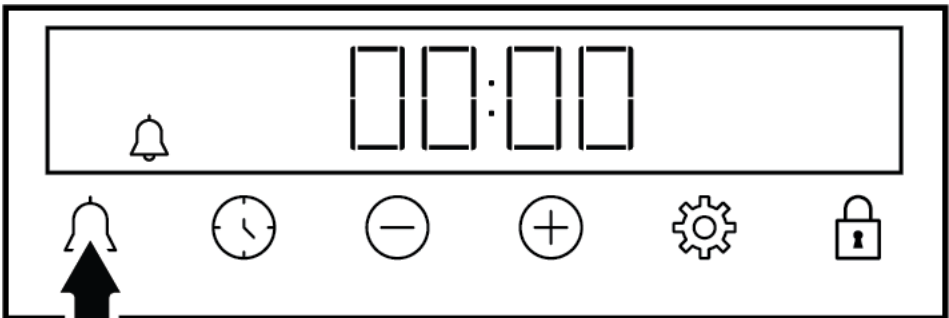
## Setting the alarm

You can also use the timer of the product for any warning or reminder other than baking. The alarm clock has no effect on the oven operating functions. It is used for warning purposes. For example, you can use the alarm clock when you want to turn the food in the oven at a certain time. As soon as the time you set has expired, the timer gives you an audible warning.



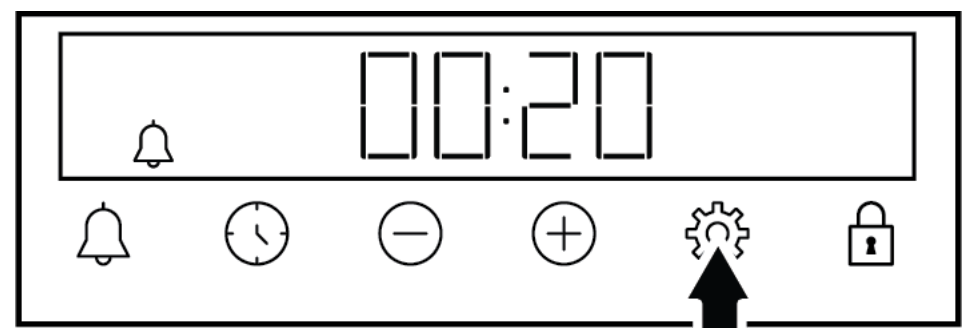
The maximum alarm time may be 23 hours 59 minutes.


- 1. Touch the  until the key  symbol appears on the display.






2. Set the alarm time with the  $\oplus/\ominus$  keys.



→ After setting the alarm time, the  symbol remains lit and the alarm time starts to countdown on the display. If the alarm time and baking time are set at the same time, the shorter time is shown on the display.




3. After the alarm time is completed, the  symbol starts flashing and gives you an audible warning.

## Turning off the alarm



1. At the end of the alarm period, the warning sounds for two minutes. Touch any key to stop the audible warning.

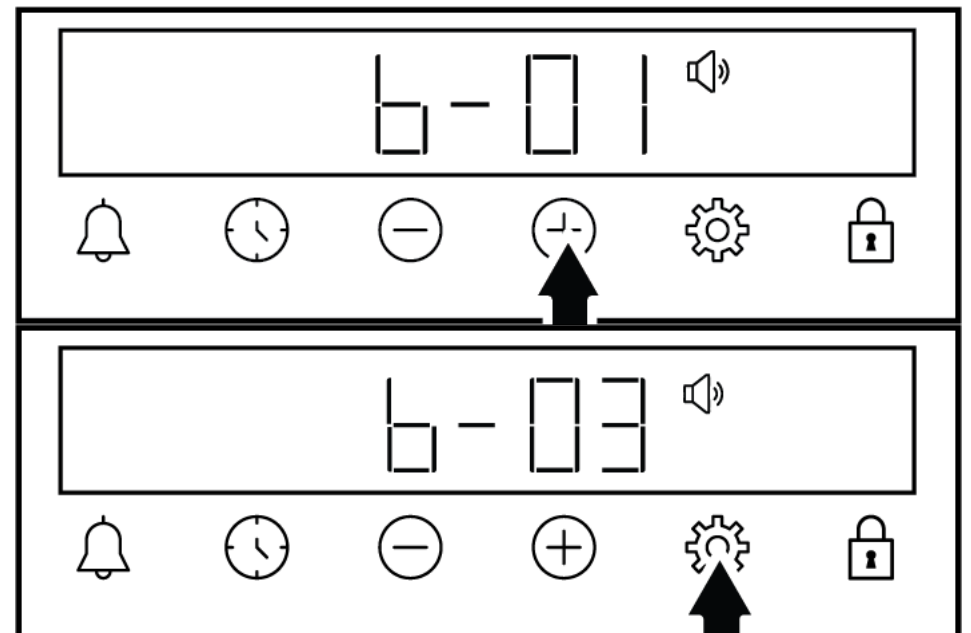
→ The warning stops and the time of day appears on the display.

## If you want to cancel the alarm;


1. Touch the  key until the  symbol appears on the display to reset the alarm time. Touch the  $\ominus$  key until the "00:00" symbol appears on the display.
2. You can also cancel the alarm by touching the  key for a long time.

## Adjusting the volume

1. Touch  key until the  symbol appears on the display.

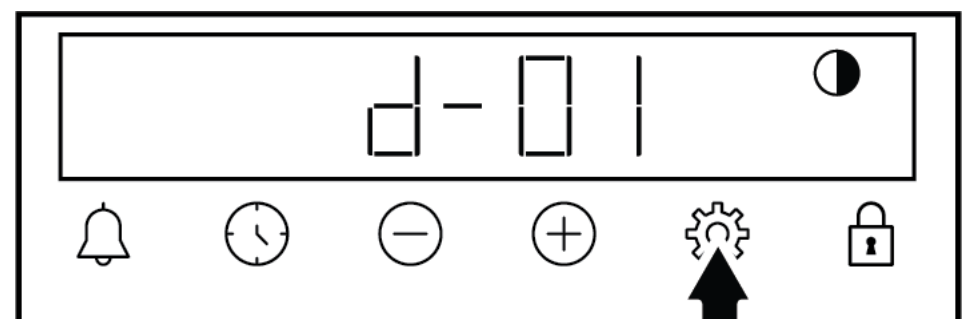


2. Set the desired level with the  $\oplus/\ominus$  keys. **(b-01-b-02-b-03)**

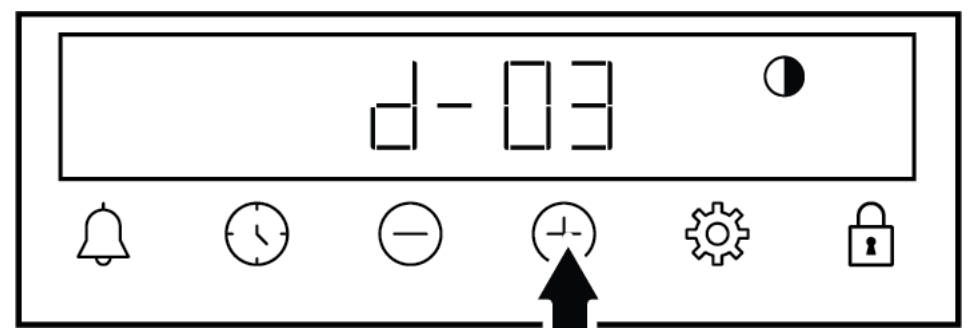
3. Touch the  key for confirmation or wait without touching any key. The volume set becomes active after a while.


## Setting the display brightness

1. Touch  key until the  symbol appears on the display.



2. Set the desired brightness with the  $\oplus/\ominus$  keys. **(d-01-d-02-d-03)**

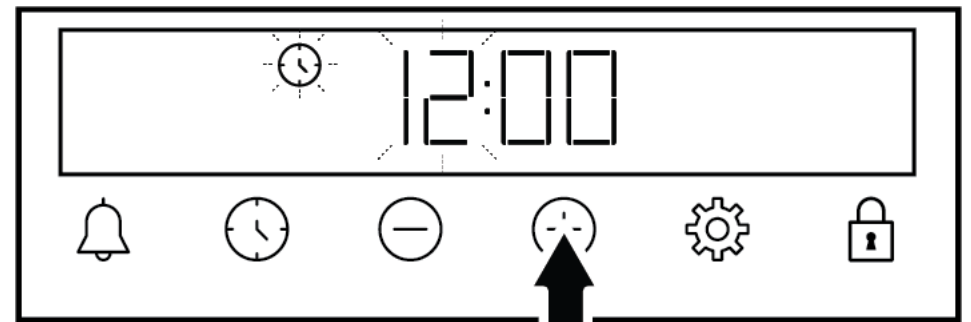


3. Touch the  key for confirmation or wait without touching any key. The brightness set becomes active after a while.

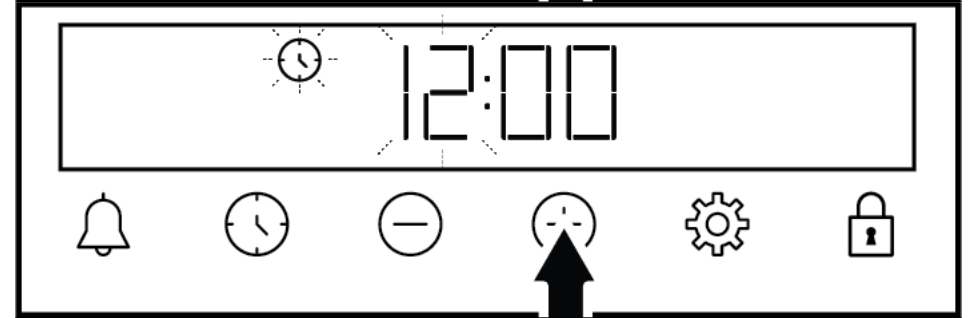
## Changing the time of day



On your oven to change the time of day that you have previously set:

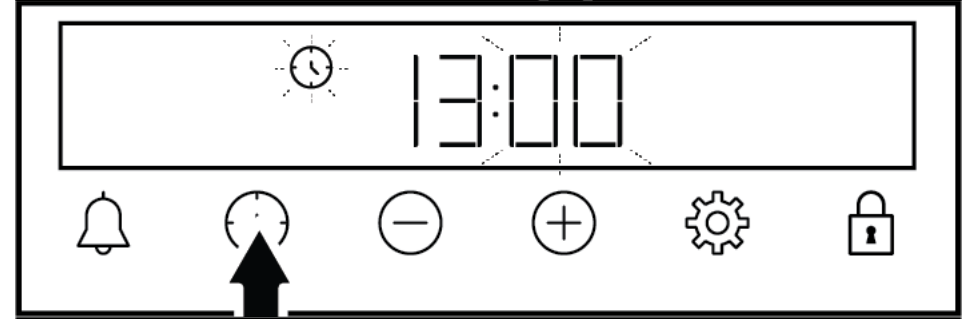
1. Touch the  key until the  symbol appears on the display.



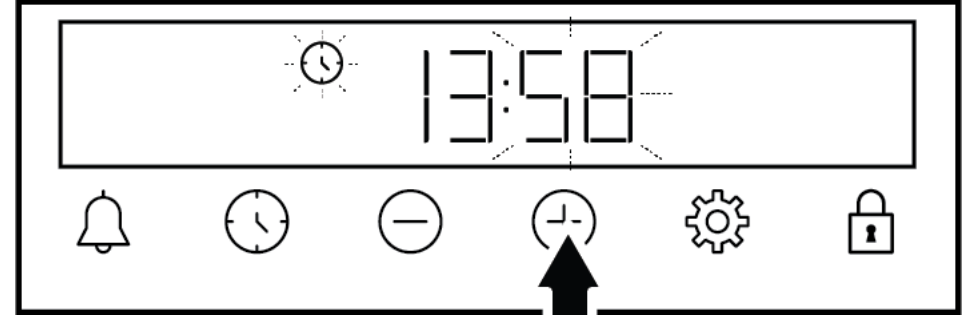
2. Set the time of day by touching the  $\oplus/\ominus$  keys.





3. Touch  or  key to activate the minutes field.



4. Touch the  $\oplus/\ominus$  keys to set the minute.



5. Confirm by touching the  or  key.

→ The time of day is set and the  symbol disappears on the display.

# General Information About Baking

You can find tips on preparing and cooking your food in this section.

Plus, this section describes 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 Baking in the Oven](#)

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# General Warnings About Baking in the Oven

- While opening the oven door during or after baking, 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 baking 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 baking. Use the greaseproof paper you will use in the temperature range specified.
- For good baking performance, place your food on the recommended correct shelf. Do not change the shelf position during baking.

[Pastries and oven food](#)

[Meat, Fish and Poultry](#)

[Grill](#)

[Test foods](#)

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# Pastries and oven food

## General Information

- We recommend using the accessories of the product for a good cooking performance. If you will 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 will cook by 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 foods may vary depending on the amount of food and the size of the cookware.
- Metal, ceramic and glass moulds extend the cooking time and the bottom surfaces of pastry foods do not brown evenly.
- If you are using baking paper, a small browning can be observed on the bottom surface of the food. In this situation, you may have to extend your cooking period by approximately 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 the inside of the cake is cooked well, but outside is sticky, use less liquid, decrease the temperature and increase the cooking time.

## Hints for pastry

- 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 foods

### Suggestions for baking with a single tray

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Baking time (min) (approx.)
Cake on the tray	Standard tray *	Top and bottom heating	3	180	30 ... 45
Cake in the mould	Cake mould on wire grill** **	Fan Heating	2	180	30 ... 40

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Baking time (min) (approx.)
Small cakes	Standard tray *	Top and bottom heating	3	160	25 ... 35
Small cakes	Standard tray *	Fan Heating	On models with wire shelves : 3  On models without wire shelves : 2	150	25 ... 35
Sponge cake	Round springform pan, 26 cm in diameter on wire grill **	Top and bottom heating	2	160	30 ... 40
Sponge cake	Round springform pan, 26 cm in diameter on wire grill **	Fan Heating	2	160	30 ... 40
Cookie	Pastry tray *	Top and bottom heating	3	170	25 ... 40
Cookie	Pastry tray *	Fan Heating	3	170	20 ... 30
Pastry	Standard tray *	Top and bottom heating	2	200	30 ... 45
Pastry	Standard tray *	Fan assisted bottom/top heating	2	200	30 ... 40
Pastry	Standard tray *	Fan Heating	2	180	35 ... 45
Bun	Standard tray *	Top and bottom heating	2	200	20 ... 35
Bun	Standard tray *	Fan Heating	3	180	20 ... 30
Whole bread	Standard tray *	Top and bottom heating	3	200	30 ... 45
Whole bread	Standard tray *	Fan Heating	3	200	30 ... 40
Lasagne	Glass / metal rectangular container on wire grill **	Top and bottom heating	2 or 3	200	30 ... 45
Apple pie	Round black metal mould, 20 cm in diameter on wire grill **	Top and bottom heating	2	180	50 ... 70
Apple pie	Round black metal mould, 20 cm in diameter on wire grill **	Fan Heating	2	170	50 ... 70
Pizza	Standard tray *	Top and bottom heating	2	200 ... 220	10 ... 20

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)	Baking time (min) (approx.)
Small cakes	2-Standard tray * 4-Pastry tray *	Fan Heating	2 - 4	On models with wire shelves :150  On models without wire shelves :140	On models with wire shelves : 25 ... 40  On models without wire shelves : 30 ... 45
Cookie	2-Standard tray * 4-Pastry tray *	Fan Heating	2 - 4	170	25 ... 35
Pastry	1-Standard tray * 4-Pastry tray *	Fan Heating	1 - 4	180	35 ... 45
Bun	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.

# Meat, Fish and Poultry

## The key points on grilling

- Seasoning it with lemon juice and pepper before cooking whole 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 frying.
- You should calculate about 4 to 5 minutes of cooking time per centimetre of the meat thickness.
- After the cooking time is expired, keep the meat in the oven for approximately 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 the medium or low level shelf in a heat resistant plate.
- Cook the recommended dishes 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)	Baking time (min) (approx.)
Steak (whole) / Roast (1 kg)	Standard tray *	Fan assisted bottom/top heating	3	15 mins. 250/max, after 180 ... 190	60 ... 80
Lamb's shank (1,5-2 kg)	Standard tray *	Fan assisted bottom/top heating	3	15 mins. 250/max, after 170	110 ... 120
Fried chicken (1,8-2 kg)	Wire grill * Place one tray on a lower shelf	Fan assisted bottom/top heating	2	15 mins. 250/max, after 190	60 ... 80
Fried chicken (1,8-2 kg)	Wire grill * Place one tray on a lower shelf	Fan Heating	2	200 ... 220	60 ... 80
Fried chicken (1,8-2 kg)	Wire grill * Place one tray on a lower shelf	"3D" function	2	15 mins. 250/max, after 190	60 ... 80
Turkey (5.5 kg)	Standard tray *	Fan assisted bottom/top heating	1	25 mins. 250/max, after 180 ... 190	150 ... 210
Turkey (5.5 kg)	Standard tray *	"3D" function	1	25 mins. 250/max, after 180 ... 190	150 ... 210
Fish	Wire grill * Place one tray on a lower shelf	Fan assisted bottom/top heating	3	200	20 ... 30
Fish	Wire grill * Place one tray on a lower shelf	"3D" function	3	200	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.



# Grill

Red meat, fish and poultry meat quickly turns brown when grilled, holds a beautiful crust and does 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.
- When the preheating time is 5 minutes in the grill mode, skip the preheating, do not wait for the entire preheating time to pass.
- **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 will slide should be sized to cover the entire grill area. This tray may not be supplied with the product. Put some water into the oven tray for easy cleaning.

## Grill table

Food	Accessory to be used	Shelf position	Temperature (°C)	Baking time (min) (approx.)
Fish	Wire grill	4 - 5	250	20 ... 25
Chicken pieces	Wire grill	4 - 5	250	25 ... 35
Meatball (veal) - 12 amount	Wire grill	4	250	20 ... 30
Lamb chop	Wire grill	4 - 5	250	20 ... 25
Steak - (meat cubes)	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 ... 4
It is recommended to preheat for 5 minutes for all grilled food. Turn pieces of food after 1/2 of the total grilling time.				

## Fan assisted low grill

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Baking time (min) (approx.)
Fish	Wire grill	Fan assisted low grill	4	200	30 ... 35
Chicken pieces	Wire grill	Fan assisted low grill	4	250	25 ... 35
Meatball (veal) - 12 amount	Wire grill	Fan assisted low grill	4	250	30 ... 40
Steak (whole) / Roast (1 kg )	Wire grill - Place one tray on a lower shelf	Fan assisted low grill	3	15 mins. 250, after 180 ... 190	90 ... 110

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Baking time (min) (approx.)
Do not preheat the dishes recommended in this grill chart.					

# 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 meals

### Suggestions for baking with a single tray

Food	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Baking time (min) (approx.)
Shortbread (sweet cookie)	Standard tray *	Top and bottom heating	3	140	20 ... 30
Shortbread (sweet cookie)	Standard tray *	Fan Heating	On models with wire shelves :3  On models without wire shelves :2	140	15 .. 25
Small cakes	Standard tray *	Top and bottom heating	3	160	25 ... 35
Small cakes	Standard tray *	Fan Heating	On models with wire shelves : 3  On models without wire shelves : 2	150	25 ... 35
Sponge cake	Round springform pan, 26 cm in diameter on wire grill **	Top and bottom heating	2	160	30 ... 40
Sponge cake	Round springform pan, 26 cm in diameter on wire grill **	Fan Heating	2	160	30 ... 40
Apple pie	Round black metal mould, 20 cm in diameter on wire grill **	Top and bottom heating	2	180	50 ... 70
Apple pie	Round black metal mould, 20 cm in diameter on wire grill **	Fan Heating	2	170	50 ... 70

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)	Baking time (min) (approx.)
Small cakes	2-Standard tray * 4-Pastry tray *	Fan Heating	2 - 4	On models with wire shelves :150  On models without wire shelves :140	On models with wire shelves : 25 ... 40  On models without wire shelves : 30 ... 45
Shortbread (sweet cookie)	2-Standard tray * 4-Pastry tray *	Fan Heating	2 - 4	140	15 ... 25

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)	Baking time (min) (approx.)
Meatball (veal) - 12 amount	Wire grill	4	250	20 ... 30
Toast bread	Wire grill	4	250	1 ... 4
It is recommended to preheat for 5 minutes for all grilled food.  Turn pieces of food after 1/2 of the total grilling time.				