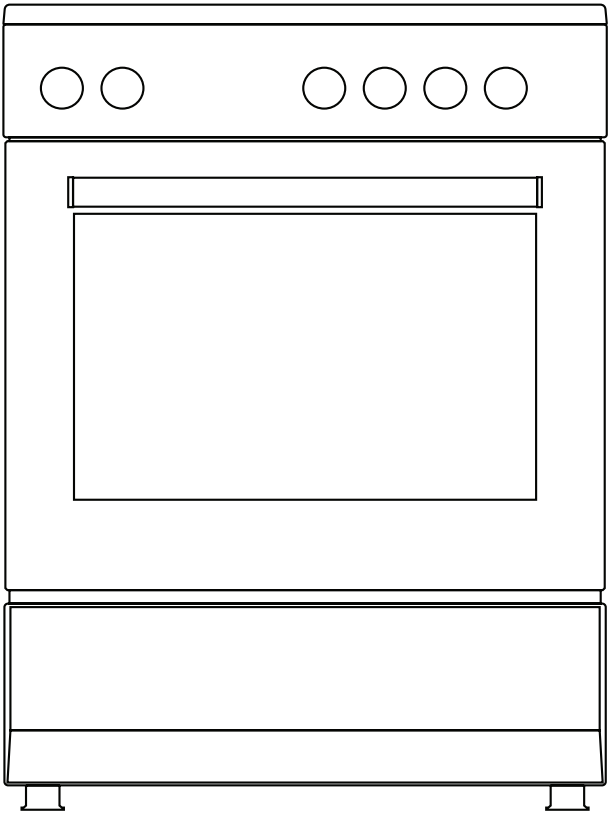
FREE STANDING OVEN

50x55 / 50x60 / 60x60

Gas and electrical oven

Plinski in električni štedilnik



USER MANUAL GB

UPORABNIŠKI PRIROČNIK SI

H10-20-180-451 Rev 001

Dear user,

Our objective is to make this product provide you with the best output which is manufactured in our modern facilities in a careful working environment, in compliance with total quality concept.

Therefore, we suggest you to read the user manual carefully before using the product and, keep it permanently at your disposal.

Note: This user manual is prepared for more than one model. Some of the features specified in the manual may not be available in your appliance.

All our appliances are only for domestic use, not for commercial use.

Products marked with (*) are optional.

“THIS APPLIANCE SHALL BE INSTALLED IN ACCORDANCE WITH THE REGULATIONS FORCE AND ONLY USED IN A WELL VENTILATED SPACE. READ THE INSTRUCTIONS BEFORE INSTALLING OR USING THIS APPLIANCE”

“Conforms with the WEEE Regulations."

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IMPORTANT WARNINGS

1. Installation and repair should always be performed by **"AUTHORIZED SERVICE"**. Manufacturer shall not be held responsible for operations performed by unauthorized persons.

2. Please read this operating instructions carefully. Only by this way you can use the appliance safely and in a correct manner.

3. The oven should be used according to operating instructions.

4. Keep children below the age of 8 and pets away when operating.

5. WARNING: The accessible parts may be hot while using the grill. Keep away from children.

6. WARNING: Fire hazard; do not store the materials on the cooking surface.

7. WARNING: The appliance and its accessible parts are hot during operation.

8. Setting conditions of this device are specified on the label. (Or on the data plate)

9. The accessible parts may be hot when the grill is used. Small children should be kept away.

10. WARNING: This appliance is intended for cooking. It should not be used for other purposes like heating a room.

11. To clean the appliance, do not use steam cleaners.

12. Ensure that the oven door is completely closed after putting food inside the oven.

13. NEVER try to put out the fire with water. Only shut down the device circuit and then cover the flame with a cover or a fire blanket.

14. Children under 8 years of age should be kept away, if they cannot be monitored continuously.

15. Touching the heating elements should be avoided.

16. CAUTION: Cooking process shall be supervised. Cooking process shall always be supervised.

17. This device can be used by children over 8 years of age, people with physical, hearing or mental challenges or people with lack of experience or knowledge; as long as control is ensured or information is provided regarding the dangers.

18. This device has been designed for household use only.

19. Children must not play with the appliance. Cleaning or user maintenance of the appliance shall not be performed by children unless they are older than 8 years and supervised by adults.

20. Keep the appliance and its power cord away from children less than 8 years old.

21. Put curtains, tulles, paper or any flammable (ignitable) material away from the appliance before starting to use the appliance. Do not put ignitable or flammable materials on or in the appliance.

22. Keep the ventilation channels open.

23. The appliance is not suitable for use with an external timer or a separate remote control system.

24. Do not heat closed cans and glass jars. The pressure may lead jars to explode.

25. Oven handle is not a towel drier. Do not hang towels, etc. on the oven handle.

26. Do not place the oven trays, plates or aluminium foils directly on the oven base. The accumulated heat may damage the base of the oven.

27. While placing food to or removing food from the oven, etc., always use heat resistant oven gloves.

28. Do not use the product in states like medicated and/or under influence of alcohol which may affect your ability of judgement.

29. Be careful when using alcohol in your foods. Alcohol will evaporate at high temperatures and may catch fire to cause a fire if it comes in contact with hot surfaces.

30. After each use, check if the unit is turned off.

31. If the appliance is faulty or has a visible damage, do not operate the appliance.

32. Do not touch the plug with wet hands. Do not pull the cord to plug off, always hold the plug.

33. Do not use the appliance with its front door glass removed or broken.

34. Place the baking paper together with the food into a pre-heated oven by putting it inside a cooker or on an oven accessory (tray, wire grill etc.).

35. Do not put objects that children may reach on the appliance.

36. It is important to place the wire grill and tray properly on the wire racks and/or correctly place the tray on the rack. Place the grill or tray between two rails and make sure it is balanced before putting food on it.

37. Against the risk of touching the oven heater elements, remove excess parts of the baking paper that hang over from the accessory or container.

38. Never use it at higher oven temperatures than the maximum usage temperature indicated on your baking paper. Do not place the baking paper on the base of the oven.

39. When the door is open, do not place any heavy object on the door or allow children to sit on it. You may cause the oven to overturn or the door hinges to be damaged.

40. The packaging materials are dangerous for children. Keep packaging materials away from the reach of children.

41. Do not use abrasive cleaners or sharp metal scrapers to clean the glass as the scratches that may occur on the surface of the door glass may cause the glass to break.

42. Do not place the appliance on a surface covered with carpets. Electric parts gets overheated since there will be no ventilation from below. This will cause failure of the appliance.

43. Do not hit glass surfaces of vitro-ceramic cookers with a hard metal, resistance can get damaged. It may cause an electric shock.

44. User should not handle the oven by himself.

45. Use shall be careful when cleaning gas burners. It may cause personal injuries.

46. Food can spill when foot of oven is dismantled or gets broken, be careful. It may cause personal injuries.

47. During usage, the internal and external surfaces of the oven get hot. As you open the oven door, step back to avoid the hot vapour coming out from the interior. There is risk of burning.

48. Upper cover of the oven can be closed for a reason, than cookware can trip over. Step back to avoid the hot food coming on you. There is risk of burning.

49. Do not place heavy objects when oven door is open, risk of toppling.

50. User should not dislocate the resistance during cleaning. It may cause an electric shock.

51. Do not remove ignition switches from the appliance. Otherwise, live electric cables can be accessed. It may cause an electric shock.

52. Oven supply can be disconnected during any construction work at home. After completing the work, re-connecting the oven shall be done by authorized service.

53. Do not place metal utensils such as knife, fork, spoon on the surface of the appliance, since they will get hot.

54. To prevent overheating, the appliance should not be installed behind of a decorative cover.

55. Turn off the appliance before removing the safeguards. After cleaning, install the safeguards according to instructions.

56. Cable fixing point shall be protected.

57. WARNING: Don't use oven and grill burners at same time.

58. Please don't cook the food directly on the tray / grid. Please put the food into or on appropriate tools before putting them in the oven.

59. Hot surface, leave for cooling before closing the cover.

Electrical Safety

1. Plug the appliance in a grounded socket protected by a fuse conforming to the values specified in the technical specifications chart.

2. Have an authorized electrician set grounding equipment. Our company shall not be responsible for the damages that shall be incurred due to using the product without grounding according to local regulations.

3. The circuit breaker switches of the oven shall be placed so that end user can reach them when the oven is installed.

4. The power supply cord (the cord with plug) shall not contact the hot parts of the appliance.

5. If the power supply cord (the cord with plug) is damaged, this cord shall be replaced by the manufacturer or its service agent or an equally qualified personnel to prevent a hazardous situation.

6. Never wash the product by spraying or pouring water on it! There is a risk of electrocution.

7. WARNING: To avoid electric shock, ensure that the device circuit is open before changing the lamp.

8. WARNING: Cut off all supply circuit connections before accessing the terminals.

9. WARNING: If the surface is cracked, turn off the appliance to avoid risk of electric shock.

10. Do not use cut or damaged cords or extension cords other than the original cord.

11. Make sure that there is no liquid or humidity in the outlet where the product plug is installed.

12. The rear surface of the oven also heats up when the oven is operated. Electrical connections shall not touch the rear surface, otherwise the connections may be damaged.

13. Do not tighten the connecting cables to the oven door and do not run them over hot surfaces. If the cord melts, this may cause the oven to short circuit and even a fire.

14. Unplug the unit during installation, maintenance, cleaning and repair.

15. If the power supply cable is damaged, it must be replaced by its manufacturer or authorized technical service or any other personnel qualified at the same level, in order to avoid any dangerous situation.

16. Make sure the plug is inserted firmly into wall socket to avoid sparks.

17. Do not use steam cleaners for cleaning the appliance, otherwise electric shock may occur.

18. An omnipolar switch capable to disconnect power supply is required for installation. Disconnection from power supply shall be provided with a switch or an integrated fuse installed on fixed power supply according to building code.

19. Appliance is equipped with a **type "Y"** cord cable.

20. Fixed connections shall be connected to a power supply enabling omnipolar disconnection. For appliances with over voltage category below III, disconnection device shall be connected to fixed power supply according to wiring code.

Gas Safety

1. This appliance is not connected to burning products evacuation apparatus.This appliance must be connected and installed according to the installation regulations in force. Conditions regarding ventilation must be considered.

2. When a gas cooking appliance is used; humidity, heat and burning products are generated in the room. First of all, make sure the kitchen is well ventilated when operating the appliance and maintain natural ventilation openings or install a mechanical ventilation equipment.

3. After using the appliance heavily for en extended period of time, additional ventilation may be required. For example open a window or adjust a higher speed for mechanical ventilation, if any.

4. This appliance must be used only in well ventilated locations in accordance with the regulations in force. Please read the manual before installing or using this product.

5. Before positioning the appliance, make sure local network conditions (gas type and gas pressure) meets appliance requirements.

6. The mechanism cannot be run for longer than 15 seconds. If the burner is not on after 15 seconds, stop the mechanism and wait for at least one minute before trying to ignite the burner again.

7. All kinds of operations to be performed on gas installation must be performed by authorized and competent people.

8. This appliance is adjusted for natural gas (NG). If you have to use your product with a different gas type, you have to apply to authorized service for the conversion.

9. For proper operation, hood, gas pipe and clamp should be replaced periodically accordint to manufacturer recommendations and when required.

10. Gas should burn well in gas products. Well burning gas can be understood from blue flame and continuous burning. If gas does not burn sufficiently, carbon monoxide (CO) can be generated. Carbon monoxide is a colourless, odourless and very toxic gas; even small amounts have lethal effect.

11. Ask your local gas supplies about the phone numbers for emergencies related to gas and the measures to be taken upon gas odour is detected.

What To Do When Gas Odour Is Detected

1. Do not use naked flame, and do not smoke.

2. Do not operate any electrical switch.
(For example: lamp switch or doorbell)

3. Do not use telephone or mobile phone.

4. Open the doors and windows.

5. Close all valves on the appliances that utilize gas and the gas counters.

6. Call fire brigade from a telephone outside the home.

7. Check all hoses and their connections against leaks. If you still smell gas, leave the house and warn your neighbours.

8. Do not enter into the house until authorities clarify it is safe.

Intended Use

1. This product is designed for home use. Commercial use of the appliance is not permitted.

2. This appliance may only be used for cooking purposes. It shall not be used for other purposes like heating a room.

3. This appliance shall not be used to heat plates under the grill, drying clothes or towels by hanging them on the handle or for heating purposes.

4. The manufacturer assumes no responsibility for any damage due to misuse or mishandling.

5. Oven part of the unit may be used for thawing, roasting, frying and grilling food.

6. Operational life of the product you have purchased is 10 years. This is the period for which the spare parts required for the operation of this product as defined is provided by the manufacturer.

Electrical Connection

1. Your oven requires 16 or 32 Ampere fuse according to the appliance's power. If necessary, installation by a qualified electrician is recommended.

2. Your oven is adjusted in compliance with 220-240V AC/380-415V AC 50/60Hz.electric supply. If the mains are different from this specified value, contact your authorized service.

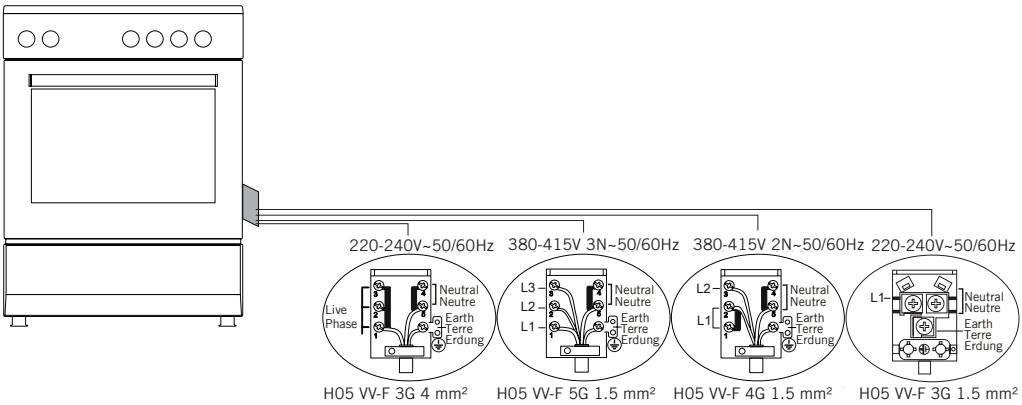
3. Electrical connection of the oven should only be made by the sockets with earth system installed in compliance with the regulations. If there is no proper socket with earth system in the place where the oven will be placed, immediately contact a qualfied electrician. Manufacturer shall never be responsible from the damages that will arise because of the sockets connected to the appliance with no earth system. If the ends of the electrical connection cable are open, according to the appliance type, make a proper switch installed in the mains by which all ends can be disconnected in case of connecting / disconnecting from / to the mains.

4. If your electric supply cable gets defective, it should definitely be replaced by the authorized service or qualfied electricians in order to avoid from the dangers.

5. Electrical cable should not touch the hot parts of the appliance.

6. Please operate your oven in dry atmosphere.

Electrical connection scheme



Gas Connection

WARNING: Before starting any work related with gas installation, turn off gas supply. Risk of explosion.

Please operate your oven in dry atmosphere.

1. Fit the clamp to the hose. Push one of the hose until it goes to the end of the pipe.

2. For the sealing control; ensure that the buttons in the control panel are closed, but the gas cylinder is open. Apply some soap bubbles to the connection. If there is gas leakage, there will be foaming in the soaped area.

3. The oven should be using a well ventilation place and should be install on flat ground.

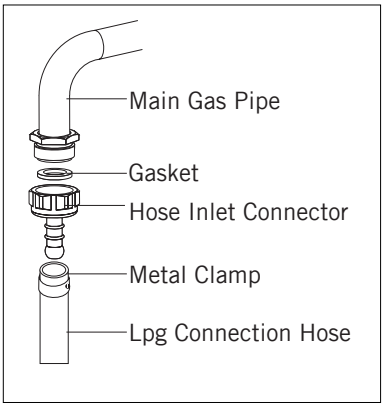
4. Re-inspect the gas connection.

5. When placing your oven to its location, ensure that it is at the counter level. Bring it to the counter level by adjusting the feet if necessary.

6. Do not make gas hose and electrical cable of your oven go through theheated areas, especially through the rear side of the oven. Do not move gas connected oven. Since the forcing shall loosen the hose, gas leakage may occur.

7. Please use flexible hose for gas connection.

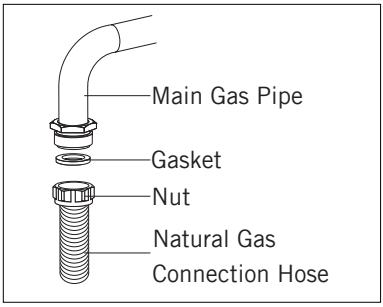
For LPG connection;



For LPG (cylinder) connection, affix metal clamp on the hose coming from LPG cylinder. Affix an edge of the hose on hose inlet connector behind the appliance by pushing to end through heating the hose in boiled water. Afterward, bring the clamp towards end section of the hose and tighten it with screwdriver. The gasket and hose inlet connector required for connection is as the picture shown below.

NOTE: The regulator to be affixed on LPG cylinder should have 300 mmSS feature.

For natural gas connection;



WARNING: Natural gas connection should be done by authorized service.
For natural gas connection, place gasket in the nut at the edge of natural gas connection hose. To install the hose on main gas pipe, turn the nut. Complete the connection by making gas leakage control.

Gas hose passage way

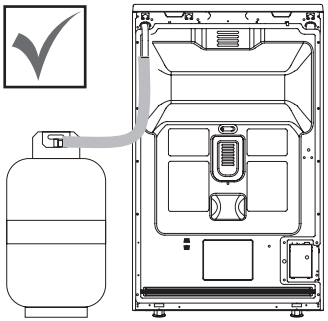


Figure 1

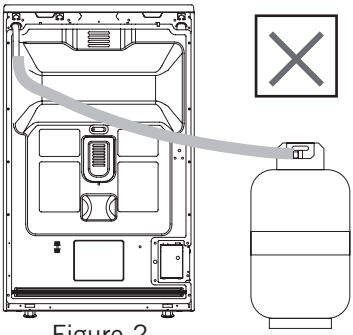


Figure 2

Connect the appliance to the gas piping tap in shortest possible route and in a way that ensure no gas leakage will occur.
In order to carry on a tightness and sealing safety check ensure that the knobs on the control panel are closed and the gas cylindir is open.
WARNING: While performing a gas leakage check, never use any kind of lighter, match, cigarette or similar burning substance.
Apply soap bubble on the connection points. If there is any kind of leakage then it will cause bubbling.
While inserting the appliance in place ensure that it is on the same level with the worktop. If required adjust the legs inorder the make level with the worktop.
Use the appliance on a level surface and in a well ventilated environment.

WARNING: Before placint the appliance, check that the local distribution conditions (gas type and pressure) conform to the product settings.

Nozzle change operation

1. Please use driver with special head for removed and install nozzle as. (figure 3)

2. Please remove nozzle (figure 4) from burner with special nozzle driver and install new nozzle. (figure 5)

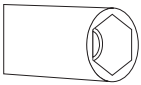


Figure 3

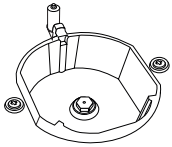


Figure 4

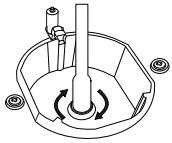


Figure 5

Ventilation of room

The air needed for burning is received from room air and the gases emitted are given directly in room. For safe operation of your product, good room ventilation is a precondition. If no window or room to be utilized for room ventilation is available, additional ventilation should be installed. However, room has a door opening outside, it is no needed to vent holes.

Room size	Ventilating opening
Smaller than 5 m^3	min. 100 cm^2
Between 5 m^3 - 10 m^3	min. 50 cm^2
Bigger than 10 m^3	no need
In basement or cellar	min. 65 cm^2

Reduced gas flow rate setting for hob taps

1. Ignite the burner that is to be adjustment and turn the knob to the reduced position.

2. Remove the knob from the gas tap.

3. Use an appropriately sized screwdriver to adjust the flow rate adjustment screw. For LPG (butane-pro pane) turn the screw clockwise. For the naturel gas, you should turn the screw counter- clockwise once.

"The normal length of a straight flame in the reduced position should be 6-7 mm."

4. If the flame is higher then the desired position, turn the screw clockwise. If it is smaller turn anticolockwise.

5. For the last control, bring the burner both to higt-flame and reduced positions and check whether the flame is on or off.

Depending on the type of gas tap used in your appliance the adjustment screw position may vary.

To adjust your oven acc. to the gas type, make the adjustment for reduced flame carefully by turning with a small screwdriver as shown below on the screw in the middle of the gas cocks as well as nozzle changes. (figure 6 and 7)

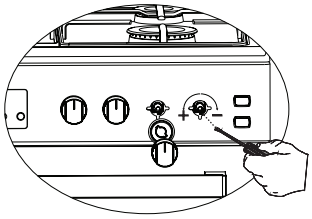


Figure 6

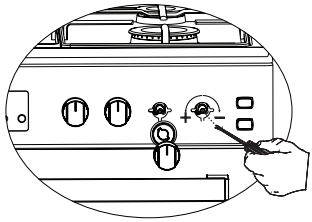


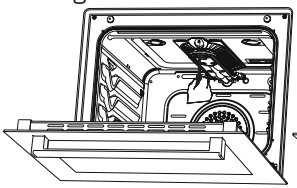
Figure 7

Removal of the lower and upper burner and installation of the injector to the gas oven

Removal of the upper burner:

With the help of a screw driver, remove the screw as shown in figure 8. As shown in figure 9, remove the burner from its place by pulling it to yourself. As shown in figure 10, remove the injector in the bearing with a socket wrench. In order to re-place the burner, apply the removal process reversely.

Figure 8



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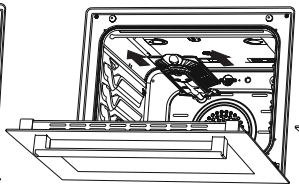
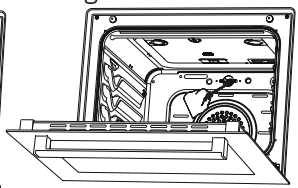


Figure 10



Removal of the lower burner:

The lower burner door has been fixed with two screws. As shown in figure 11, remove it with the help of a screw driver. Remove the door by pulling upwards as shown in figure 12. Remove the burner from its place by pulling it to yourself as shown in figure 13. As shown in figure 14, remove the injector in the bearing with a socket wrench. In order to replace the burner, apply the removal process reversely.

Figure 11

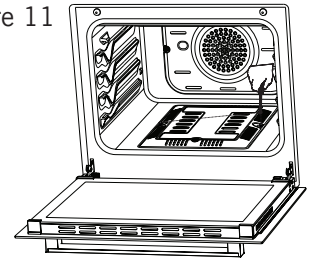


Figure 12

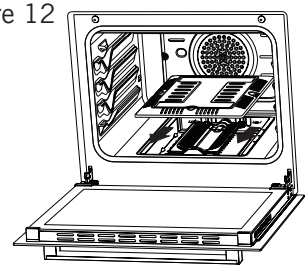


Figure 13

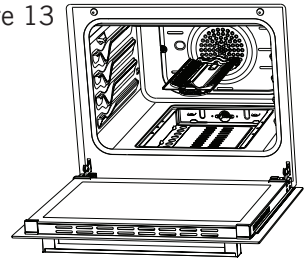
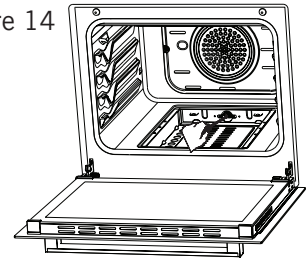
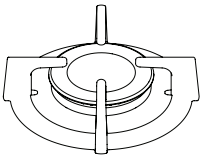


Figure 14



INTRODUCTION OF THE APPLIANCE



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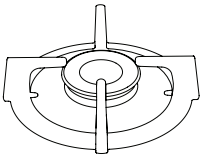

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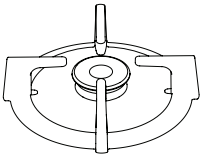

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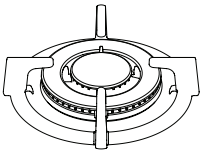

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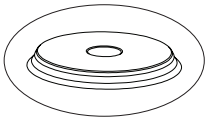

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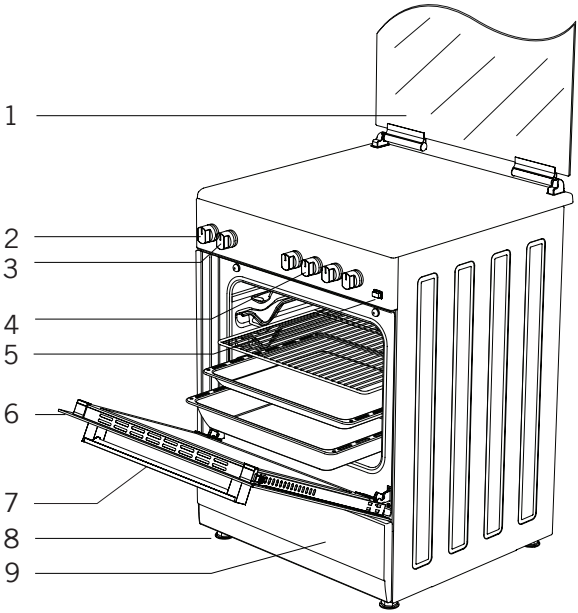
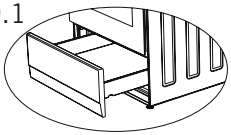
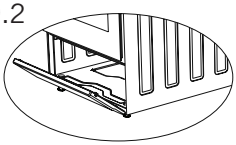
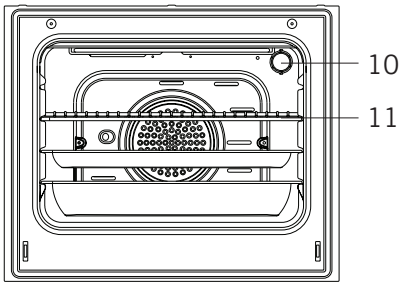


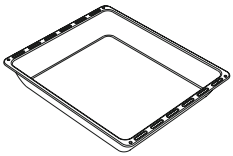
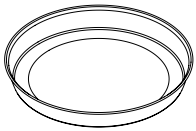
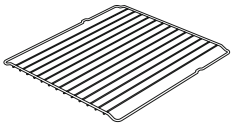
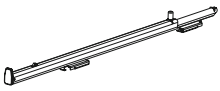
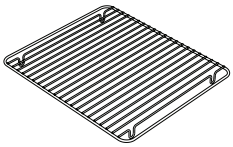
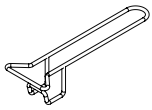
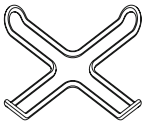






1. Glass door
(Sheet metal door)
2. Thermostat setting
3. Oven setting
4. Cooker section control
Switches
5. Push button lighter *
6. Door
7. Handle
8. Plastic leg
9. Lower cabinet door
9.1 Drawer *
9.2 Flap door *
10. Lamp
11. Grill
12. Large burner
13. Middle burner
14. Auxiliary burner
15. Wok burner *
16. Hot plate *
(Ø145 mm or Ø185 mm)

Accesories

	**Deep tray *** Used for pastry, big roasts, watery foods. It can also be used as oil collecting container if you roast directly on grill with cake, frozen foods and meat dishes.
	**Tray / Glass tray *** Used for pastry (cookie, biscuit etc.), frozen foods.
	**Circular tray *** Used for pastry frozen foods.
	**Wire grill** Used for roasting or placing foods to be baked, roasted and frozen into desired rack.
	**Telescopic rail *** Trays and wire racks can be removed and installed easily thanks to telescopic rails.
	**In tray wire grill *** Foods to stick while cooking such as steak are placed on in tray grill. Thus contact of food with tray and sticking are prevented.
	**Tray handle *** It is used to hold hot trays.
	**Coffee pot support unit *** Can be used for coffee pot.

Technical Features Of Your Oven

Specifications	50x55	50x60	60x60
Outer width	500 mm	500 mm	600 mm
Outer depth	565 mm	630 mm	630 mm
Outer height	855 mm	855 mm	855 mm
Lamp power	15-25 W		
Bottom heating element	1000 W	1000 W	1200 W
Top heating element	800 W	800 W	1000 W
Turbo heating element	-----	1800 W	2200 W
Grill heating element	1500 W	1500 W	2000 W
Supply voltage	220-240V AC/380-415V AC 50/60 Hz		
Hot plate 145 mm *	1000 W		
Hot plate 180 mm *	1500 W		
Hot plate rapid 145 mm *	1500 W		
Hot plate rapid 180 mm *	2000 W		

WARNING: For the modification to be done by authorized service, this table should be considered. Manufacturer may not be held responsible for any problems rising because of any faulty modification.

WARNING: In order to increase the product quality, the technical specifications may be changed without prior notice.

WARNING: The values provided with the appliance or its accompanying documents are laboratory readings in accordance with the respective standards. These values may differ depending on the use and ambient conditions.

Burner Specifications		G20,20 mbar G25,25 mbar		G20,25 mbar		G20,13 mbar	
		Gas natural		Gas natural		Gas natural	
Wok Burner	Injector	1,40	mm	1,28	mm	1,60	mm
	Gas flow	0,333	m³/h	0,333	m³/h	0,333	m³/h
	Power	3,50	kW	3,50	kW	3,50	kW
Rapid Burner	Injector	1,15	mm	1,10	mm	1,45	mm
	Gas flow	0,276	m³/h	0,276	m³/h	0,276	m³/h
	Power	2,90	kW	2,90	kW	2,90	kW
Semi-Rapid Burner	Injector	0,97	mm	0,92	mm	1,10	mm
	Gas flow	0,162	m³/h	0,162	m³/h	0,162	m³/h
	Power	1,70	kW	1,70	kW	1,70	kW
Auxiliary Burner	Injector	0,72	mm	0,70	mm	0,85	mm
	Gas flow	0,96	m³/h	0,96	m³/h	0,96	m³/h
	Power	0,95	kW	0,95	kW	0,95	kW
Grill Burner	Injector	1,00	mm	0,92	mm	1,35	mm
	Gas flow	0,196	m³/h	0,196	m³/h	0,196	m³/h
	Power	2,00	kW	2,00	kW	2,00	kW
Oven Burner	Injector	1,10	mm	1,00	mm	1,50	mm
	Gas flow	0,235	m³/h	0,235	m³/h	0,235	m³/h
	Power	2,50	kW	2,50	kW	2,50	kW

Burner Specifications	G30,28-30 mbar G31,37 mbar			G30,50 mbar		G30,37 mbar	
	LPG			LPG		LPG	
Wok Burner	Injector	0,96	mm	0,76	mm	0,96	mm
	Gas flow	254	g/h	254	g/h	254	g/h
	Power	3,50	kW	3,50	kW	3,50	kW
Rapid Burner	Injector	0,85	mm	0,75	mm	0,85	mm
	Gas flow	211	g/h	211	g/h	211	g/h
	Power	2,90	kW	2,90	kW	2,90	kW
Semi-Rapid Burner	Injector	0,65	mm	0,60	mm	0,65	mm
	Gas flow	124	g/h	124	g/h	124	g/h
	Power	1,70	kW	1,70	kW	1,70	kW
Auxiliary Burner	Injector	0,50	mm	0,43	mm	0,50	mm
	Gas flow	69	g/h	69	g/h	69	g/h
	Power	0,95	kW	0,95	kW	0,95	kW
Grill Burner	Injector	0,70	mm	0,60	mm	0,65	mm
	Gas flow	145	g/h	145	g/h	145	g/h
	Power	2,00	kW	2,00	kW	2,00	kW
Oven Burner	Injector	0,75	mm	0,65	mm	0,70	mm
	Gas flow	182	g/h	182	g/h	182	g/h
	Power	2,50	kW	2,50	kW	2,50	kW

WARNING: Diameter values written on the injector are specified without a comma. For example; The diameter of 1,70 mm is specified as 170 on the injector.

INSTALLATION OF YOUR OVEN

Check if the electrical installation is proper to bring the appliance in operating condition. If electricity installation is not suitable, call an electrician and plumber to arrange the utilities as necessary. Manufacturer shall not be held responsible for damages caused by operations performed by unauthorized persons.

WARNING: It is customer's responsibility to prepare the location the product shall be placed on and also to have the electrical installation prepared.

WARNING: The rules in local standards about electrical installations shall be followed during product installation.

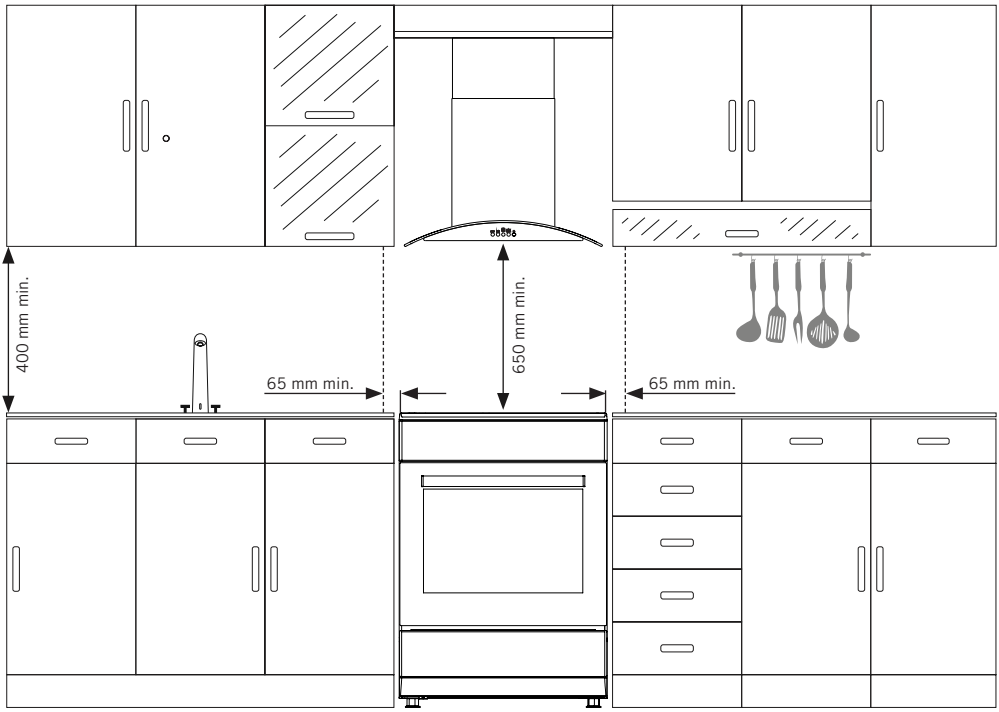
WARNING: Check for any damage on the appliance before installing it. Do not have the product installed if it is damaged. Damaged products cause a risk for your safety.

Right Place For Installation And Important Warnings

Appliance feet should not stay on soft surfaces such as carpets. The kitchen floor shall be durable to carry the unit weight and any other kitchenware that may be used on the oven.

Appliance should be used with a clearance of minimum 400 mm over the upper hob surfaces, and 65 mm from side surfaces inside a kitchen furniture.

The appliance is suitable for use on both side walls, without any support, or without being installed in a cabinet. If a hood or aspirator will be installed above the cooker, follow the instructions of the manufacturer for height of mounting. (min. 650 mm)

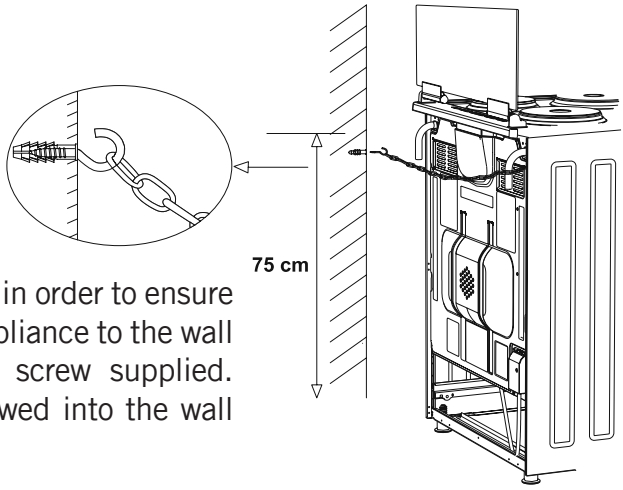


WARNING: The kitchen furniture near the appliance must be heat resistant.

WARNING: Do not install the appliance beside refrigerators or coolers. Heat radiated by the appliance increases the energy consumption of cooling devices.

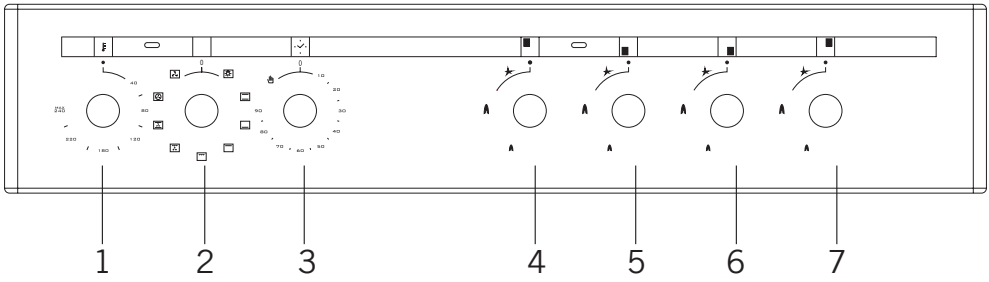
WARNING: Do not use the door and/or handle to carry or move the appliance.

Chain lashing illustration



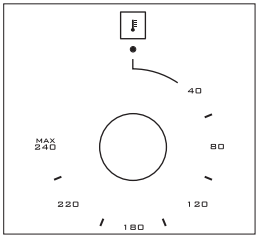
Before using the appliance, in order to ensure safe use, be sure to fix the appliance to the wall using thechain and hooked screw supplied. Ensure that the hook is screwed into the wall securely.

CONTROL PANEL

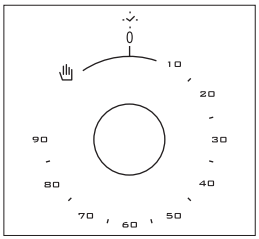


1. Thermostat
2. Function selection button
3. Mechanical timer
4. Rear left heater
5. Front left heater
6. Front right heater
7. Rear right heater

WARNING: The control panel above is only for illustration purposes. Consider the control panel on your device.



Thermostat: Used for determining the cooking temperature of the dish to be cooked in the oven. After placing the food inside the oven, turn the switch to adjust desired temperature setting between 40-240 °C. For cooking temperatures of different food, see cooking table.



Mechanical timer*: Used for determining the period for cooking in the oven. When adjusted time is expired, power to heaters is turned off and an audible warnig signal is emitted. Mechanical timer can be adjusted to desired period between 0-90 minutes. For cooking periods, see cooking tables.

USING OVEN SECTION

Using Oven Burners

1. If your oven equipped with burners that operates with gas, appropriate knob should be used in order to ignite the burners. Some models have automatic ignition from the knob; it is easy to ignite the burner by turning the knob. Also, burners can be ignited by pressing the ignition button or they can be ignited with a match.

2. Do not continuously operate the igniter for more than 15 seconds. If the burner does not ignite, wait minimum one minute before trying again. If the burner is extinguished for of the any reason, close the gas control valve and wait a minimum of one minute before trying again.

Using Oven Heating Elements

1. When your oven is operated first time, an odor will be spread out which will be sourced from using the heating elements. In order to get rid of this, operate it at 240 °C for 45-60 minutes while it is empty.

2. Oven control knob should be positioned to desired value; otherwise oven does not operate.

3. Kinds of meals, cooking times and thermostat positions are given in cooking table. The values given in the cooking table are characteristic values and were obtained as a result of the tests performed in our laboratory. You can find different flavors suitable for your taste depending on your cooking and using habits.

4. You can make chicken revolving in your oven by means of the accessories.

5. Cooking times: The results may change according to the area voltage and material having different quality, amount and temperatures.

6. During the time when cooking is being performed in the oven, the lid of the oven should not be opened frequently. Otherwise circulation of the heat may be imbalanced and the results may change.

Using The Grill

1. When you place the grill on the top rack, the food on the grill shall not touch the grill.

2. You can preheat for 5 minutes while grilling. If necessary, you may turn the food upside down.

3. Food shall be in the center of the grill to provide maximum air flow through the oven.

To turn on the grill;

1. Place the function button over the grill symbol.

2. Then, set it to the desired grill temperature.

To turn the grill off;

Set the function button to the off position.

WARNING: Keep the oven door closed while grilling. (electrical grill)

WARNING: Keep the oven door opened while grilling. (gas grill)

Using The Chicken Roasting *

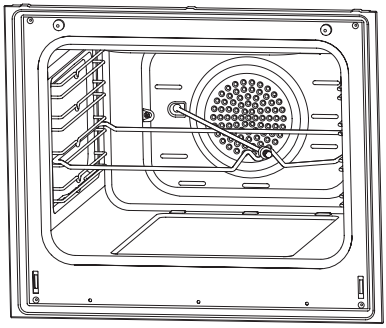
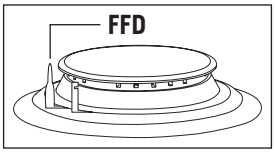


Figure 15

Place the spit on the frame. Slide turn spit frame into the oven at the desired level. Locate a dripping pan through the bottom in order to collect the fast. Add some water in dripping pan for easy cleaning.Do not forget to remove plastic part from spit. After grilling, screw the plastik handle to the skewer and take out the food from oven.

Using Cooker Section

Using gas burners



Flame cut-off safety device (FFD) *; operates instantly when safety mechanism activates due to overflown liquid over upper hobs.

1. The valves controlling the gas cookers have special security mechanism. In order to light the cooker always press on the switch forward and bring it to flame symbol by turnin counter clockwise. All of the lighters shall operate and the cooker you controlled shall light only. Keep the switch pressed until ignition i performed. Press on the lighter button and turn the knob counter clockwise.

2. Do not continuously operate the igniter for more than 15 seconds. If the burner does not ignite, wait minimum one minute before try again.

3. In models with gas security system, when flame of the cooker is extinguished, control valve cuts off the gas automatically. For operate the burners with gas security system you must press the knob and turn counter-clock-wise. After the ignition you must wait nearly 5-10 second for gas security systems activation. If the burner is extinguished for of the any reason, close the gas control valve and wait a minimum of one minute before trying again.

4. ● Closed Fully open Half open

5. Before operating your hob please make sure that the burner caps are well positioned. The right placement of the burner caps are shown as below.

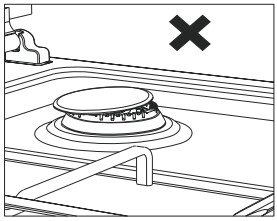


Figure 16

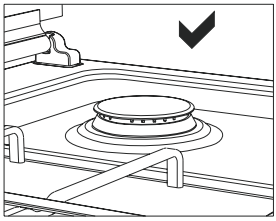


Figure 17

Using Hot Plates

	Level 1	Level 2	Level 3	Level 4	Level 5	Level 6
Ø80 mm	200 W	250 W	450 W	---	---	---
Ø145 mm	250 W	750 W	1000 W	---	---	---
Ø180 mm	500 W	750 W	1500 W	---	---	---
Ø145 mm rapid	500 W	1000 W	1500 W	---	---	---
Ø180 mm rapid	850 W	1150 W	2000 W	---	---	---
Ø145 mm	95 W	155 W	250 W	400 W	750 W	1000 W
Ø180 mm	115 W	175 W	250 W	600 W	850 W	1500 W
Ø145 mm rapid	135 W	165 W	250 W	500 W	750 W	1500 W
Ø180 mm rapid	175 W	220 W	300 W	850 W	1150 W	2000 W
Ø220 mm	220 W	350 W	560 W	910 W	1460 W	2000 W

1. Electric hotplates have standard of 6 temperature levels. (as describe herein above)

2. When using first time, operate your electric hotplate in position 6 for 5 minutes. This will make the agent on your hotplate which is sensitive to heat get hardened by burning.

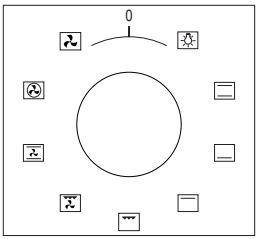
3. Use flat bottomed saucepans which fully contact with the heat as much as you can, so that you can use the energy more productively.

Pot Sizes

	50*55	50*60	60*60
Small burner	12-18 cm	12-18 cm	12-18 cm
Normal burner	18-20 cm	18-20 cm	18-20 cm
Big burner	22-24 cm	22-26 cm	22-26 cm
WOK burner	24-28 cm	---	24-26 cm



PROGRAM TYPES



Function Button: Used for determining the heaters to be used for cooking the dish to be cooked in the oven. Heater program types in this button and their functions are described below. All heater types and program types consisting of these heaters may not be available at all models.

	Roast chicken		Fan
	Lower and upper heating elements		Turbo heating and fan
	Lamp		Lower-upper heating element and fan
	Lower heating element and fan		Grill and fan
	Grill and roast chicken		Grill
	Grill and lamp		Upper heating element
	Electrical timer		Lower heating element
	Flame		Ignition lighter

WARNING: All heater types and program types consisting of these heaters may not be available at all models.

COOKING TIME TABLE

WARNING: Oven must be preheated for 10 minutes before placing the food in it.

Foods	Cooking function	Temperature (°C)	Rack position	Cooking duration (min.)
Cake (Tray / Mold)	Static / Static+Fan	170-180	2	35-45
Small cakes	Static / Turbo+Fan	170-180	2	25-30
Patty	Static / Static+Fan	180-200	2	35-45
Pastry	Static	180-190	2	25-30
Cookie	Static	170-180	3	20-25
Apple pie	Static / Turbo+Fan	180-190	2	50-70
Sponge cake	Static	200/150 *	2	20-25
Pizza	Static+Fan	180-200	3	20-30
Lasagna	Static	180-200	2	25-40
Meringue	Static	100	2	60
Chicken	Static+Fan / Turbo+Fan	180-190	2	45-50
Grilled chicken **	Grill	200-220	4	25-30
Grilled fish **	Grill+Fan	200-220	4	25-30
Sirloin steak **	Grill+Fan	Max.	4	15-20
Grilled meat balls **	Grill	Max.	4	20-25

* Without pre-heating. Half of the cooking should be 200°C and then second half should be 150°C.

** During the half of cooking, meal should be turned around.

MAINTENANCE AND CLEANING

1. Disconnect the plug supplying electricity for the oven from the socket.

2. While oven is operating or shortly after it starts operating, it is extremely hot. You must avoid touching from heating elements.

3. Never clean the interior part, panel, lid, trays and all other parts of the oven by the tools like hard brush, cleaning mesh or knife. Do not use abrasive, scratching agents and detergents.

4. After cleaning the interior parts of the oven with a soapy cloth, rinse it and then dry thoroughly with a soft cloth.

5. Clean the glass surfaces with special glass cleaning agents.

6. Do not clean your oven with steam cleaners.

7. Before opening the upper lid of the oven, clean spilled liquid off the lid. Also, before closing the lid, ensure that the cooker table is cooled enough.

8. Never use inflammable agents like acid, thinner and gasoline when cleaning your oven.

9. Do not wash any part of your oven in dishwasher.

10. In order to clean the front glass lid of the oven; remove the fixing screws fixing the handle by means of a screwdriver and remove the oven door. Than clean and rinse it thoroughly. After drying, place the oven glass properly and re-install the handle.

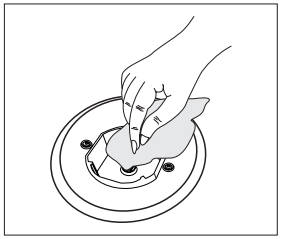


Figure 18

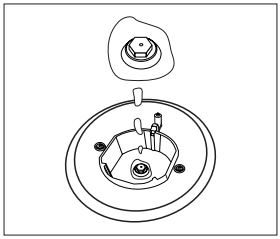


Figure 19

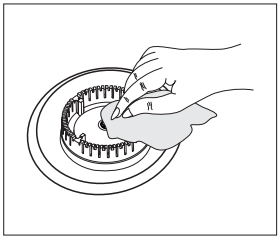


Figure 20

Installation Of The Oven Door

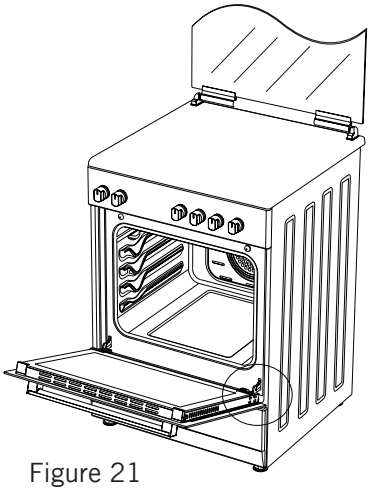


Figure 21

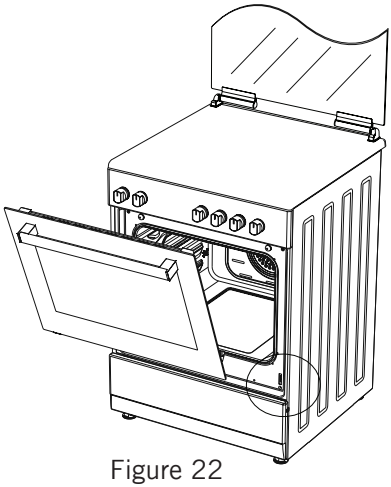


Figure 22

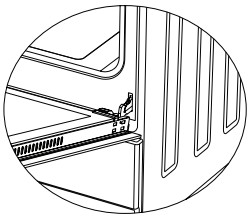


Figure 21.1

Completely open the oven door by pulling it to yourself. After wards, perform the unlocking process by pulling the hinge lock upwards with the help of a screw driver as shown in **figure 21.1.**

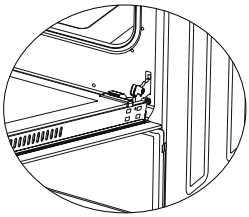


Figure 21.2

Bring the hinge lock to the widest angle as shown in **figure 21.2**. Bring both hinges connecting the oven door to the oven to the same position.

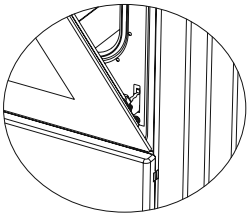


Figure 22.1

Afterwards, close the oven door as to lean on the hinge lock as shown in **figure 22.1.**

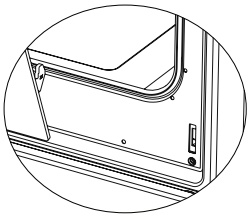


Figure 22.2

To remove the oven door, pull it upwards by holding it with both hands when close to the closed position as shown in **figure 22.2**.

In order to re-place the oven door, perform the abovementioned steps in reverse.

Cleaning And Maintenance Of The Oven's Front Door Glass

Remove the profile by pressing the plastic latches on both left and right sides as shown in figure 23 and pulling the profile towards yourself as shown in figure 24. Then remove the inner-glass as shown in figure 25. If required, middle glass can be removed in the same way. After cleaning and maintenance are done, remount the glasses and the profile in reverse order. Make sure the profile is properly seated in its place.

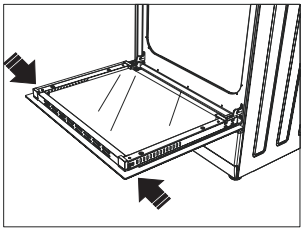


Figure 23

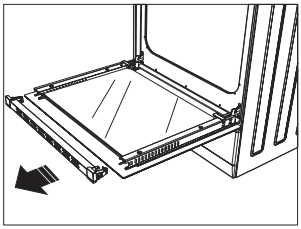


Figure 24

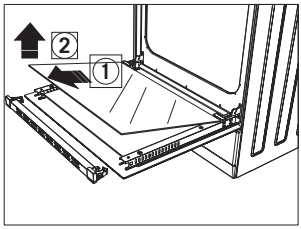


Figure 25

Catalytic Walls *

Catalytic walls are located on the left and the right side of cavity under the guides. Catalytic walls banish the bad smell and obtain the best performance from the cooker. Catalytic walls also absorb oil residue and clean your oven while it's operating.

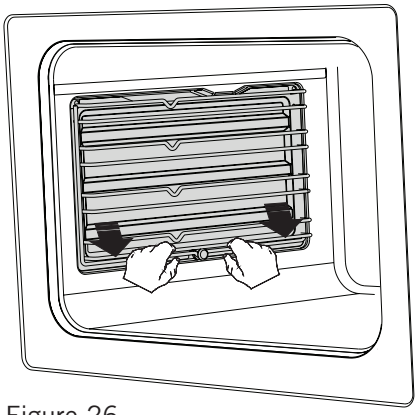
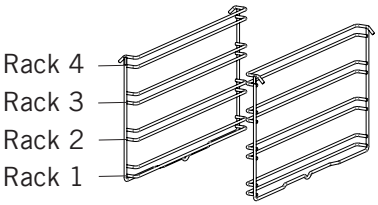


Figure 26

Removing the catalytic walls

In order to remove the catalytic walls; the guides must be pulled out. As soon as the guides are pulled out, the catalytic walls will be released automatically. The catalytic walls must be changed after 2-3 years.

Rack Positions



It is important to place the wire grill into the oven properly. Do not allow wire rack to touch rear wall of the oven. Rack positions are shown in the next figure. You may place a deep tray or a standard tray in the lower and upper wire racks.

Installing and removing wire racks

To remove wire racks, press the clips shown with arrows in the figure, first remove the lower, and than the upper side from installation location. To install wire racks; reverse the procedure for removing wire rack.

Changing The Oven Lamp

WARNING: To avoid electric shock, ensure that the appliance circuit is open before changing the lamp. (having circuit open means power is off)

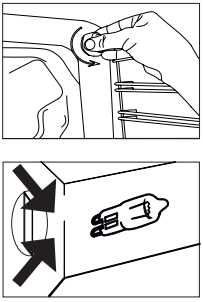
First disconnect the power of appliance and ensure that appliance is cold.

Remove the glass protection by turning as indicated in the figure. If you have difficulty in turning, then using plastic gloves will help you in turning.

Then remove the lamp by turning, install the new lamp with same specifications.

Reinstall glass protection, plug the power cable of appliance into electrical socket and complete replacement. Now you can use your oven.

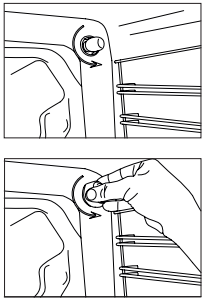
Type G9 Lamp



220-240 V, AC
15-25 W

Figure 27

Type E14 Lamp



220-240 V, AC
15 W

Figure 28

Using The Grill Deflector Sheet *

1. A safety panel is designed to protect control panel and the buttons when the oven is in grill mode. (figure 29)

2. Please use this safety panel in order to avoid the heat to damage control panel and the buttons when the oven is grill mode.

WARNING: Accessible parts may be hot when the grill in use. Young children should be kept away.

3. Place the safety panel under control panel by opening the oven front cover glass. (figure 30)

4. And then secure the safety panel in between oven and front cover by gently closing the cover. (figure 31)

5. It is important for cooking to keep the cover open in specified distance when cooking in grill mode.

6. Safety panel will provide an ideal cooking circumstance while protecting control panel and buttons.

WARNING: If the cooker has the **"closed grill functioned"** option with thermostat, you can keep the oven door closed during operation; in this case the grill deflector sheet will be unnecessary.

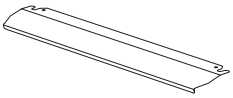


Figure 29

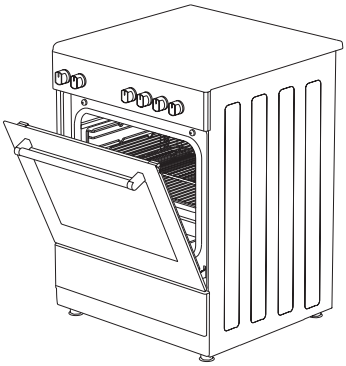


Figure 30

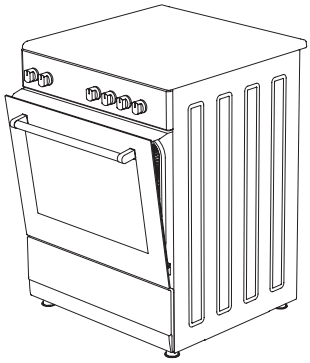


Figure 31

TROUBLESHOOTING

You may solve the problems you may encounter with your product by checking the following points before calling the technical service.

Check Points

In case you experience a problem about the oven, first check the table below and try out the suggestions.

Problem	Possible cause	What to do
Oven does not operate.	Power supply not available.	Check for power supply.
	Gas supply not available.	Check if main gas valve is open.
		Check if gas pipe is bent or kinked.
		Make sure gas hose is connected to the oven.
		Check if suitable gas valve is being used.
Oven stops during cooking.	Plug comes out from the wall socket.	Re-install the plug into wall socket.
Turns off during cooking.	Too long continuous operation.	Let the oven cool down after long cooking cycles.
	More than one plugs in a wall socket.	Use only one plug for each wall socket.
Oven door is not opening properly.	Food residues jammed between the door and internal cavity.	Clean the oven well and try to re-open the door.
Lighter not operating.	Tips or body of ignition plugs are clogged.	Clean tips or body of ignition plugs of gas burners.
	Gas burner pipes are clogged.	Clean gas burner pipes.
Electric shock when touching the oven.	No proper grounding.	Make sure power supply is grounded properly.
	Ungrounded wall socket is used.	

Problem	Possible cause	What to do
Water dripping.	Water or steam may generate under certain conditions depending on the food being cooked. This is not a fault of the appliance.	Let the oven cool down and than wipe dry with a dishcloth.
Steam coming out from a crack on oven door.		
Water remaining inside the oven.		
Oven does not heat.	Oven door is open.	Close the door and restart.
	Oven controls not correctly adjusted.	Read the section regarding operation of the oven and reset the oven.
	Fuse tripped or circuit breaker turned off.	Replace the fuse or reset the circuit breaker. If this is repeating frequently, call an electrician.
Smoke coming out during operation.	When operating the oven for the first time.	Smoke comes out from the heaters. This is not a fault. After 2-3 cycles, there will be no more smoke.
	Food on heater.	Let the oven to cool down and clean food residues from the heater.
When operating the oven burnt or plastic odour coming out.	Plastic or other not heat resistant accessories are being used inside the oven.	At high temperatures, use suitable glassware accessories.
Oven does not cook well.	Oven door is opened frequently during cooking.	Do not open oven door frequently, if the food you are cooking does not require turning. If you open the door frequently internal temperature drops and therefore cooking result will be influenced.
Internal light is dim or does not operate.	Foreign object covering the lamp during cooking.	Clean internal surface of the oven and check again.
	Lamp might be failed.	Replace with a lamp with same specifications.

HANDLING RULES

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

2. Carry out the movement and transportation in the original packaging.

3. Pay maximum attention to the appliance while loading/unloading and handling.

4. Make sure that the packaging is securely closed during handling and transportation.

5. Protect from external factors (such as humidity, water, etc.) that may damage the packaging.

6. Be careful not to damage the appliance due to bumps, crashes, drops, etc. while handling and transporting and not to break or deform it during operation.

RECOMMENDATIONS FOR ENERGY SAVING

Following details will help you use your product ecologically and economically.

1. Use dark coloured and enamel containers that conduct the heat better in the oven.

2. As you cook your food, if the recipe or the user manual indicates that pre-heating is required, pre-heat the oven.

3. Do not open the oven door frequently while cooking.

4. Try not to cook multiple dishes simultaneously in the oven. You may cook at the same time by placing two cookers on the wire rack.

5. Cook multiple dishes successively. The oven will not lose heat.

6. Turn off the oven a few minutes before the expiration time of cooking. In this case, do not open the oven door.

7. Defrost the frozen food before cooking.

ENVIRONMENTALLY-FRIENDLY DISPOSAL



Dispose of packaging in an environmentally-friendly manner. This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the frame work for the return and recycling of used appliances as applicable throughout to the EU.

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.

Spoštovani uporabnik,

naš cilj je, da vam ta aparat zagotovi najboljšo izkušnjo. Naprava je izdelana v naših sodobnih tovarnah, v urejenem delovnem okolju ob spoštovanju načela celovite kakovosti.

Priporočamo vam, da pred uporabo izdelka skrbno preberete uporabniški priročnik in ga shranite za uporabo v prihodnje.

Opomba: Ta uporabniški priročnik je ustvarjen za več kot samo en model. Nekatere funkcije, opisane v priročniku, morda v vašem aparatu ne bodo na voljo.

Vsi naši aparati so namenjeni samo domači uporabi in ne uporabi v komercialne namene.

Izdelki, označeni z (*), so dodatna možnost.

TA APARAT MORA BITI NAMEŠČEN V SKLADU S PREDPISI IN SE SME UPORABLJATI SAMO V DOBRO PREZRAČEVANIH PROSTORIH. PRED NAMEŠČANJEM ALI UPORABO TEGA IZDELKA PREBERITE NAVODILA.

Izdelek je skladen z direktivo OEEO

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POMEMBNA OPOZORILA

1. Namestitev in popravilo mora vedno izvesti **POOBLAŠČENI SERVIS**. Proizvajalec ne odgovarja za dela, ki jih opravijo nepooblaščene osebe.

2. Natančno preberite ta navodila za uporabo. Samo tako lahko zagotovite varno in pravilno uporabo aparata.

3. Štedilnik je treba uporabljati v skladu z navodili za uporabo.

4. Otroci, mlajši od 8 let, in domače živali ne smejo biti v bližini aparata, medtem ko ta deluje.

5. OPOZORILO: Dostopni deli so lahko med uporabo žara vroči. Otroci naj se ne zadržujejo ob aparatu.

6. OPOZORILO: Nevarnost požara; ne odlagajte predmetov na kuhalno površino.

7. OPOZORILO: Aparat in njegovi dostopni deli so med delovanjem vroči.

8. Podatki o nastavitvi aparata so navedeni na nalepki (ali na ploščici s podatki).

9. Dostopni deli so lahko med uporabo žara vroči. Majhni otroci naj se ne zadržujejo ob aparatu.

10. OPOZORILO: Aparat je namenjen pripravi hrane. Uporaba v druge namene, npr. za ogrevanje prostorov, ni dovoljena.

11. Aparata ne čistite s parnim čistilnikom.

12. Ko postavite hrano v pečico, poskrbite, da so vrata pečice popolnoma zaprta.

13. NIKOLI ne poskušajte gasiti z vodo. Samo izklopite napajanje naprave in pokrijte plamen s pokrovom ali ognjevarno odejo.

14. Otroci, mlajši od 8 let, ne smejo biti v bližini aparata, če jih ne morete neprekinjeno nadzorovati.

15. Izogibajte se dotikanju grelnih elementov.

16. POZOR: Postopek kuhe/peke mora biti nadzorovan. Postopek kuhe/peke mora vedno biti nadzorovan.

17. Otroci, starejši od 8 let, in osebe s fizičnimi, slušnimi ali psihičnimi motnjami ali s premalo izkušnjami in znanja lahko uporabljajo ta aparat, če jih kdo nadzira ali jim zagotovi informacije o nevarnostih.

18. Ta naprava je zasnovana samo za uporabo v gospodinjstvu.

19. Otroci se ne smejo igrati z aparatom. Otroci ne smejo čistiti ali vzdrževati aparata, razen če so starejši od 8 let in jih nadzorujejo odrasli.

20. Aparat in napajalni kabel hranite zunaj dosega otrok, mlajših od 8 let.

21. Pred vklopom aparata iz njegove bližine odstranite zavese, tkanine, papir in druge vnetljive snovi. Na ali v aparat ne polagajte gorljivih in vnetljivih snovi.

22. Prezračevalni kanali morajo ostati odprti.

23. Aparat ni primeren za uporabo z zunanjim časovnikom ali ločenim sistemom za daljinsko upravljanje.

24. Ne segrevajte zaprtih konzerv in steklenih kozarcev. Zaradi tlaka lahko kozarce raznese.

25. Ročaj pečice ni sušilnik brisač. Na ročaj pečice ne obešajte brisač itd.

26. Ne postavljajte pekačev, krožnikov ali aluminijaste folije neposredno na dno pečice. Nakopičena toplota lahko poškoduje dno pečice.

27. Ko postavljate hrano v pečico ali odstranjujete hrano iz pečice, vedno uporabljajte toploto odporne rokavice za pečico.

28. Ne uporabljajte izdelka, če je vaša zmožnost presoje zmanjšana zaradi vpliva zdravil in/ali alkohola.

29. Bodite previdni pri uporabi alkohola v hrani. Alkohol pri visokih temperaturah izhlapi in lahko ob stiku z vročimi površinami povzroči požar.

30. Po vsaki uporabi preverite, ali je enota izklopljena.

31. Če je aparat okvarjen ali vidno poškodovan, ga ne uporabljajte.

32. Ne dotikajte se vtiča z mokrimi rokami. Ko želite izklopiti vtič, ne vlecite za kabel, ampak držite za vtič.

33. Če so steklena vrata odstranjena ali zlomljena, ne uporabljajte aparata.

34. Postavite papir za peko s hrano v predogreto pečico tako, da ga položite v kozico ali na dodatek za pečico (pladenj, rešetka itd.).

35. Na aparat ne postavljajte predmetov, ki jih lahko dosežejo otroci.

36. Pomembno je, da pravilno postavite rešetko in pladenj na žične nosilce in/ali pravilno postavite pladenj na nosilec. Postavite rešetko ali pladenj med dve letvi in ga uravnotežite, preden nanj postavite hrano.

37. Odstranite odvečne dele papirja za peko, ki visijo iz dodatka ali posode, da preprečite nevarnost dotika z grelnimi elementi pečice.

38. Med uporabo ne presezite najvišje temperature pečice, ki je navedena na papirju za peko. Ne postavljajte papirja za peko na dno pečice.

39. Ko so vrata odprta, ne postavljajte težkih predmetov na njih in ne dovolite otrokom, da sedijo na njih. Štedilnik se lahko prevrne oz. lahko se poškodujejo vratni tečaji.

40. Embalažni material je nevaren za otroke. Embalažni material hranite zunaj dosega otrok.

41. Za čiščenje stekla ne uporabljajte abrazivnih čistil ali ostrih kovinskih strgal, saj lahko zaradi prask, ki nastanejo na vratnem steklu, steklo poči.

42. Aparata ne postavite na površino, prekrito s preprogami. V tem primeru ni prezračevanja s spodnje strani, zato se električni deli pregrejejo. To povzroči okvaro aparata.

43. Ne udarjajte po steklenih površinah vitrokeramičnih kuhalnih plošč s trdimi kovinskimi predmeti, saj se lahko poškoduje zaščita. Lahko pride do električnega udara.

44. Uporabnik ne sme sam premikati štedilnika.

45. Uporabnik mora biti previden pri čiščenju plinskih gorilnikov. Lahko pride do telesnih poškodb.

46. Če je noga štedilnika odstranjena ali zlomljena, se lahko hrana razlije. Bodite previdni. Lahko pride do telesnih poškodb.

47. Med uporabo se notranje in zunanje površine pečice segrejejo. Ko odprete vrata pečice, stopite nazaj, da se umaknete vroči pari, ki pride iz notranjosti. Obstaja nevarnost opeklin.

48. Zgornji pokrov štedilnika se lahko zaradi določenega razloga zapre, zaradi česar se lahko posoda prevrne. Stopite nazaj, da se umaknete razliti hrani. Obstaja nevarnost opeklin.

49. Ne postavljajte težkih predmetov na odprta vrata pečice, saj se aparat lahko prevrne.

50. Uporabnik ne sme odstraniti zaščite med čiščenjem. Lahko pride do električnega udara.

51. Iz aparata ne odstranjujte vžigalnih stikal, saj lahko električni kabli, ki so pod napetostjo, postanejo dostopni. Lahko pride do električnega udara.

52. Med gradbenimi deli v vašem domu lahko odklopite napajanje štedilnika. Po končanih delih mora ponovno priključitev štedilnika izvesti pooblaščeni servis.

53. Ne postavljajte kovinskega pribora, kot so vilice, nož ali žlica, na površino aparata, saj se ti predmeti lahko segrejejo.

54. Aparat ne sme biti nameščen za okrasnim pokrovom, saj se lahko v nasprotnem primeru pregreje.

55. Izklopite aparat, preden odstranite varovala. Po čiščenju namestite varovala v skladu z navodili.

56. Mesto pritrditve kablov mora biti zaščiteno.

57. OPOZORILO: Ne uporabljajte hkrati pečice in gorilnikov za žar.

58. Ne pecite hrane neposredno na pladnju/rešetki. Preden hrano postavite v pečico, jo položite v ali na ustrezne pripomočke.

59. Vroča površina; počakajte, da se ohladi, preden zaprete pokrov.

Električna varnost

1. Priklopite aparat v ozemljeno vtičnico, zaščiteno z varovalko, ki je skladna z vrednostmi, navedenimi v tabeli s tehničnimi podatki.

2. Ozemljitveno opremo naj namesti pooblaščeni električar. Naše podjetje ne odgovarja za poškodbe, nastale zaradi uporabe izdelka brez ozemljitve v skladu z lokalnimi predpisi.

3. Odklopna stikala za štedilnik morajo biti postavljena tako, da jih lahko uporabnik doseže, ko je štedilnik nameščen.

4. Napajalni kabel (kabel z vtičem) se ne sme dotikati vročih delov aparata.

5. Če je napajalni kabel (kabel z vtičem) poškodovan, ga naj zamenja proizvajalec, njegov serviser ali ustrezno usposobljeno osebje, da ne pride do nevarnih situacij.

6. Izdelka ne perite z razprševanjem ali polivanjem vode. Obstaja nevarnost smrti zaradi električnega udara.

7. OPOZORILO: Da ne bi prišlo do električnega udara, pred menjavanjem žarnice v pečici preverite, ali je aparat izključen iz električnega omrežja.

8. OPOZORILO: Pred dostopanjem do priključnih sponk odklopite vse priključke napajalnega tokokroga.

9. OPOZORILO: Če je površina počena, izklopite aparat, da preprečite nevarnost električnega udara.

10. Ne uporabljajte prerezanih ali poškodovanih kablov ali podaljškov. Uporabljajte samo originalni kabel.

11. V vtičnici, v katero je vstavljen vtič izdelka, ne sme biti tekočine ali vlage.

12. Med delovanjem pečice se segreje tudi zadnja površina pečice. Električni priključki se ne smejo dotikati zadnje površine, saj se lahko v nasprotnem primeru poškodujejo.

13. Ne pritrjujte priključnih kablov na vrata pečice in ne napeljujte jih prek vročih površin. Če se kabel stopi, lahko pride do kratkega stika ali celo požara.

14. Izklopite enoto med nameščanjem, vzdrževanjem, čiščenjem in izvajanjem popravil.

15. Če je napajalni kabel poškodovan, ga mora zamenjati proizvajalec, pooblaščeni serviser ali drugo enakovredno usposobljeno osebje, da ne pride do nevarnih situacij.

16. Vtič mora biti trdno vstavljen v stensko vtičnico, da ne pride do iskrenja.

17. Aparata ne čistite s parnim čistilnikom, saj lahko v nasprotnem primeru pride do električnega udara.

18. Za namestitev je potrebno vsepolno stikalo, ki je zmožno odklopiti napajanje. Odklop napajanja mora biti izveden s stikalom ali integrirano varovalko, ki je nameščena na fiksnem napajanju v skladu z gradbenimi predpisi.

19. Aparat je opremljen s kablom **tipa »Y«**.

20. Fiksni priključki morajo biti priključeni na napajanje, ki omogoča vsepolni odklop. Pri aparatih, ki imajo kategorijo prenapetosti pod III, mora biti odklopna naprava priključena na fiksno napajanje v skladu z električnimi predpisi.

Plinska varnost

1. Ta aparat ni priključen na napravo za odvajanje produktov gorenja. Ta aparat mora biti priključen in nameščen v skladu z veljavnimi predpisi o napeljavah. Treba je upoštevati pogoje za prezračevanje.

2. Med uporabo plinskega kuhalnega aparata v prostoru nastajajo vlaga, toplota in produkti gorenja. Najprej poskrbite, da je med delovanjem aparata kuhinja dobro prezračevana, in zagotovite naravne prezračevalne odprtine ali namestite mehansko prezračevalno opremo.

3. Po daljši intenzivni uporabi aparata bo morda treba zagotoviti dodatno prezračevanje, na primer z odprtjem okna ali povečanjem hitrosti mehanskega prezračevanja, če je nameščeno.

4. Ta aparat je dovoljeno uporabljati samo na dobro prezračevanih mestih v skladu z veljavnimi predpisi. Pred namestitvijo ali uporabo tega izdelka preberite priročnik.

5. Preden namestite aparat, poskrbite, da lokalni omrežni pogoji (vrsta plina in tlak plina) izpolnjujejo zahteve aparata.

6. Mehanizem ne sme delovati dlje kot 15 sekund. Če se gorilnik ne vklopi po 15 sekundah, ustavite mehanizem in počakajte vsaj eno minuto, preden znova poskusite prižgati gorilnik.

7. Vsa dela na plinski napeljavi mora izvesti pooblaščeno in usposobljeno osebje.

8. Ta aparat je prilagojen za delovanje na zemeljski plin (ZP). Če želite izdelek uporabljati z drugačno vrsto plina, se za predelavo obrnite na pooblaščeni servis.

9. Za pravilno delovanje je treba v skladu s priporočili proizvajalca (in po potrebi) redno menjavati napo, plinsko cev in objemko.

10. Plin mora dobro zgorevati v plinskih aparatih. Dobro zgorevanje prepoznamo po modrem plamenu in neprekinjenem gorenju. Pri nepopolnem zgorevanju plina lahko nastaja ogljikov monoksid (CO). Ogljikov monoksid je zelo strupen plin brez barve in vonja, ki je smrtno nevaren že v majhnih količinah.

11. Obrnite se na lokalnega dobavitelja plina, da vam navede telefonske številke za nujne primere v zvezi s plinom in ukrepe, ki jih je morate izvesti, če zaznate vonj po plinu.

Ukrepi v primeru zaznanega vonja po plinu

1. Ne uporabljajte odprtega ognja in ne kadite.

2. Ne pritiskajte električnih stikal (na primer stikala za luč ali hišni zvonec).

3. Ne uporabljajte telefona ali mobilnega telefona.

4. Odprite vrata in okna.

5. Zaprite vse ventile na aparatu, ki dovajajo plin, in plinske števce.

6. S telefona zunaj vašega doma pokličite gasilce.

7. Preverite tesnost vseh cevi in njihovih priključkov. Če še vedno vohate plin, zapustite hišo in opozorite sosede.

8. Ne vstopite v hišo, dokler pristojne osebe ne razglasijo, da je to varno.

Predvidena uporaba

1. Ta izdelek je namenjen za domačo rabo. Komercialna raba aparata ni dovoljena.

2. Aparat je dovoljeno uporabljati samo za peko/kuhanje. Uporaba v druge namene, npr. za ogrevanje prostorov, ni dovoljena.

3. Aparata ni dovoljeno uporabljati za segrevanje krožnikov pod žarom, sušenje oblačil ali brisač z obešanjem na ročaj ali za ogrevanje.

4. Proizvajalec ne prevzema odgovornosti za morebitno škodo zaradi zlorabe ali napačne uporabe.

5. Pečico je mogoče uporabljati za odtajanje, pečenje, cvrtje in peko na žaru.

6. Življenjska doba izdelka, ki ste ga kupili, je 10 let. To je obdobje,v katerem proizvajalec zagotavlja rezervne dele, ki so potrebni za pravilno delovanje tega izdelka.

Priključitev Elektrike

1. Štedilnik potrebuje 16- ali 32-ampersko varovalko, odvisno od njegove moči. Če je potrebno, naj priključitev izvede usposobljeni električar.

2. Štedilnik je primeren za napajanje z napetostjo in frekvenco 220–240 V AC/380–415 V AC 50/60 Hz. Če se podatki omrežja od teh razlikujejo, se posvetujte s pooblaščenim servisom.

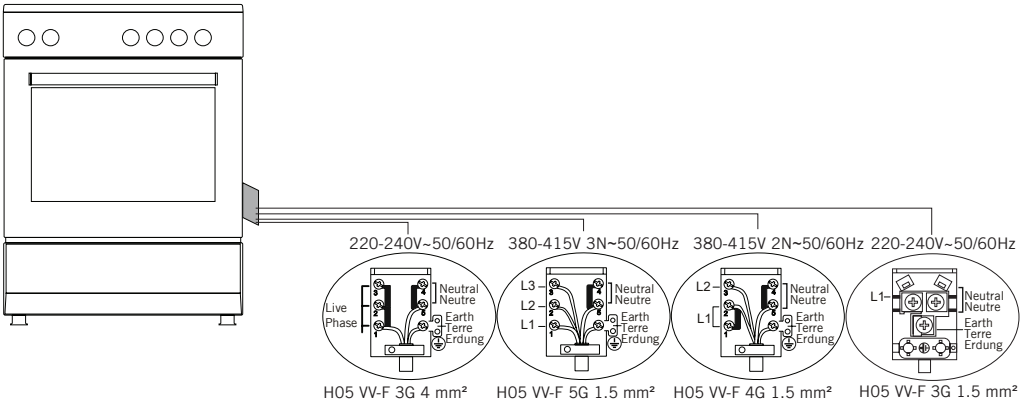
3. Električni priklop štedilnika mora biti izveden v skladu s predpisi prek vtikača z ozemljitvenim kontaktom. Če na mestu namestitve štedilnika ni primerne vtičnice z ozemljitvenim vodnikom, se takoj obrnite na usposobljenega električarja. Proizvajalec ni nikoli odgovoren za kakršno koli škodo, nastalo zaradi priključitve naprave na neozemljene vtičnice. Če sta konca električnega priključnega kabla odprta, v skladu s tipom aparata poskrbite za namestitev ustreznega stikala v omrežju, s katerim je mogoče odklopiti vse konce pri priklopu na omrežje/odklopu z omrežja.

4. Če pride do okvare električnega kabla, ga mora zamenjati pooblaščeni serviser ali usposobljen električar, da ne pride do nevarnosti.

5. Električni kabel se ne sme dotikati vročih delov štedilnika.

6. Štedilnik uporabljajte v suhi atmosferi.

Električne napeljave shema



Priključitev Plina

OPOZORILO: Pred začetkom kakršnih koli del v zvezi s plinsko napeljavo izklopite dovod plina. Nevarnost eksplozije.

Štedilnik uporabljajte v suhi atmosferi.

1. Na gibljivo cev pritrdite objemko. En konec cevi potisnite do konca na kovinsko cev.

2. Preverjanje tesnjenja: poskrbite, da so gumbi na upravljalni plošči zaprti in da je plinska jeklenka odprta. Na priključek nanesite nekaj milnice. Če uhaja plin, se na namiljeni površini pojavi penjenje.

3. Štedilnik naj bo postavljen v dobro prezračevanem prostoru in na ravnih tleh.

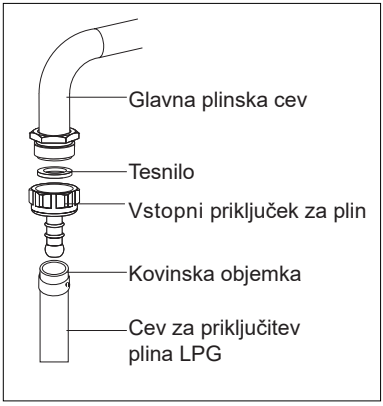
4. Še enkrat preverite priključitev plina.

5. Pri nameščanju štedilnika na mesto priključitve ga poravnajte na isto višino s kuhinjskimi elementi. Po potrebi ga poravnajte po višini z nastavljivimi nogami.

6. Plinska cev in električni kabel štedilnika ne smeta biti napeljana skozi vroče dele, zlasti ne skozi zadnjo stran pečice. Ne premikajte štedilnika, ki je priključen na plin. Pri premikanju se zrahlja spoj, zaradi česar lahko začne uhajati plin.

7. Za priklop plina uporabite gibko cev.

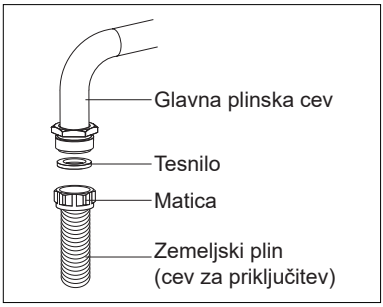
Priklop na utekočinjen naftni plin:



1. Za priklop na utekočinjen naftni plin (v jeklenki) pritrdite na dovodno cev iz jeklenke kovinsko objemko. Drugi konec cevi nataknite na vstopni priključek na zadnji strani aparata, pred tem pa v vroči vodi segrejte konec cevi. Nato tudi na ta konec cevi namestite kovinsko sponko in jo privijte z izvijačem. Tesnilo in priključek za dovodno cev sta prikazana na spodnji sliki.

OPOZORILO: Regulator tlaka, pritrjen na jeklenko s plinom, mora zagotavljati tlak plina 300 mmVS (2,94 kPa).

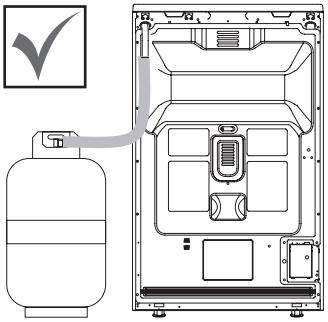
Zemeljskega plina povezava;



OPOZORILO: Priklop na zemeljski plin naj izvede pooblaščeni servis.

Za priključitev naprave na omrežje zemeljskega plina, vstavite tesnilo v utor na koncu cevi za priklop plina. Da priključite cev na glavno cev plinske napeljave, privijte matico. Po končanem priklopu preverite, ali plin kje pušča.

Prehod za plinsko cev



Slika 1

Priključite napravo na pipo plinovoda po najkrajši možni poti in tako, da ne bo prišlo do uhajanja plina.

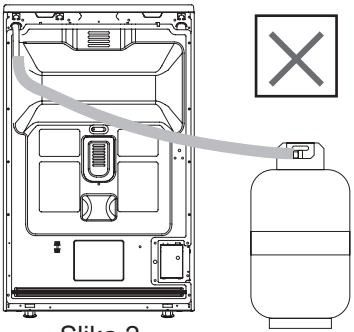
Če želite izvesti test tesnjenja, zagotovite, da so gumbi na nadzorni plošči zaprti, plinska jeklenka pa odprta.

OPOZORILO: Med preverjanjem uhajanja plina nikoli ne uporabljajte kakršnegakoli vžigalnika, vžigalice, cigarete ali podobnih gorljivih snovi.

Na priključne točke nanesite milnico. Če plin uhaja, to povzroči nastajanje mehurčkov.

Med vstavljanjem naprave na njeno mesto, zagotovite, da je na isti ravni z delovno površino. Če je potrebno, prilagodite nogice, da bo naprava poravnana z delovno površino.

Napravo uporabljajte na ravni površini in v dobro prezračenem okolju.



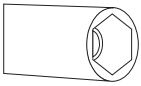
Slika 2

OPOZORILO: Pred namestitvijo aparata preverite, ali so lokalni pogoji dovoda plina (vrsta plina in tlak) skladni z nastavitvami izdelka.

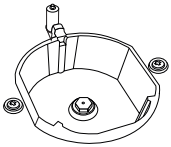
Zamenjava šobe

1. Za odstranitev in namestitev plinske šobe potrebujete poseben izvijač (slika 3).

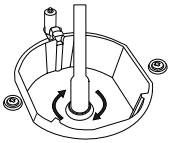
2. S posebnim izvijačem odstranite šobo (slika 4) z gorilnika in namestite novo šobo (slika 5)



Slika 3



Slika 4



Slika 5

Prezračevanje prostora

Za zgorevanje potreben zrak se odvzema iz zraka v prostoru in plini, ki nastajajo pri zgorevanju, se izpuščajo v prostor. Za varno delovanje aparata je potrebno dobro prezračevanje prostora. Če za prezračevanje prostora ni na voljo oken ali če je prostor majhen, je treba namestiti dodatno prezračevanje. Če pa ima prostor vrata, ki se odpirajo navzven, dodatne prezračevalne odprtine niso potrebne.

Velikost prostora	Odprtina za prezračevanje
Manjši od 5 m³	min. 100 cm²
Med 5 m³ - 10 m³	min. 50 cm²
Večji od 10 m³	ni potrebna
V pritličju ali kleti	min. 65 cm²

Nastavitev zmanjšanega pretoka plina za pipe kuhališč

1. Prižgite gorilnik, ki ga želite nastaviti, in zavrtite gumb v položaj za mali plamen.

2. Snemite gumb z ventila gorilnika.

3. Z izvijačem primerne velikosti na nastavitvenem vijaku nastavite primeren pretok plina. Za utekočinjen naftni plin (butan-propan) zavrtite vijak v smeri urinega kazalca. Za zemeljski plin zavrtite vijak enkrat v levo.

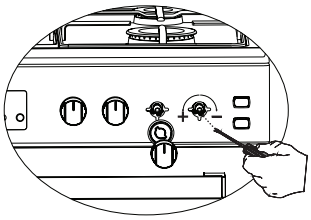
Običajna dolžina ravnega plamena v zmanjšanem položaju mora biti 6–7 mm.

4. Če je plamen višji od želenega položaja, zavrtite vijak v smeri urinega kazalca. Če je manjši, zavrtite vijak v nasprotni smeri urnega kazalca.

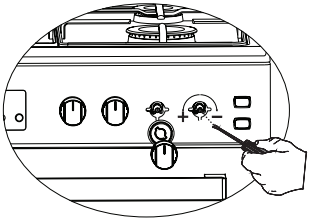
5. Nazadnje preizkusite gorilnik z visokim plamenom in v zmanjšanih položajih ter preverite, ali plamen gori ali je ugasnjen.

Položaj vijaka za nastavitev se lahko razlikuje glede na vrsto pipe za plin v vašem aparatu.

Ko prilagajate štedilnik glede na vrsto plina, previdno nastavite velikost zmanjšanega plamena z majhnim izvijačem in vijakom na sredini plinskih pip ter po potrebi zamenjajte plinsko šobo, kot je prikazano spodaj. (sliki 6 in 7)



Slika 6



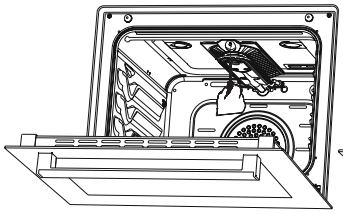
Slika 7

Odstranitev spodnjega in zgornjega gorilnika in montaža šobe za plinsko pečico

Odstranitev zgornjega gorilnika:

Najprej odstranite vijak slika 8. Gorilnik odstranite tako, da ga potegnete k sebi, kot je prikazano na sliki 9. Nato zaprite plinsko šobo slika 10. Gorilnik znova namestite v obratnem vrstnem redu.

Slika 8



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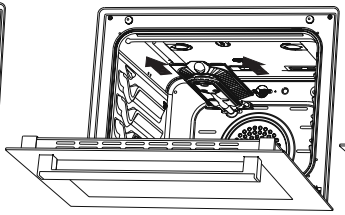
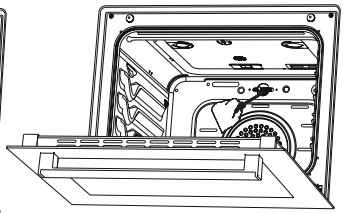


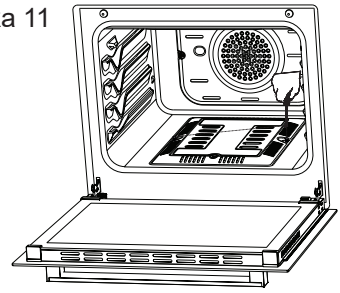
Slika 10



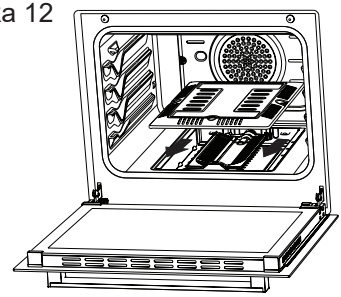
Odstranitev spodnjega gorilnika:

Vratca spodnjega gorilnika so pritrjena z dvema vijakoma. Odstranite ju z izvijačem, kot je prikazano na sliki 11. Vratca odstranite tako, da jih potegnete navzgor slika 12. Gorilnik povlecite k sebi in ga odstranite slika 13. Slika 14 prikazuje, kako zaprete plinsko šobo. Gorilnik zamenjate tako, da opisani postopek ponovite v obratnem vrstnem redu.

Slika 11



Slika 12



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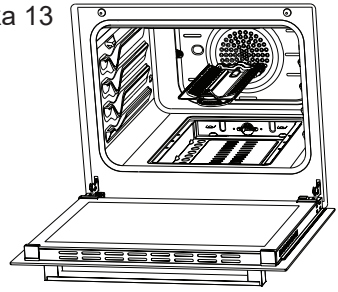
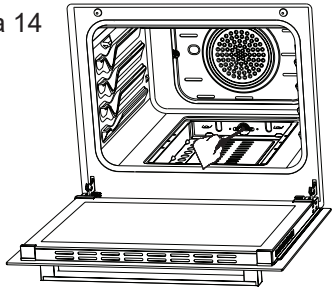
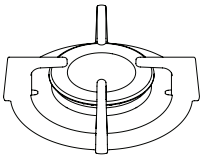


Slika 14



OPIS APARATA



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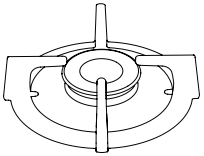

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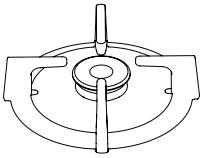

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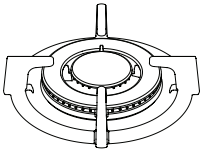

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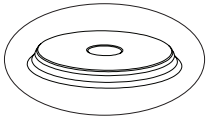

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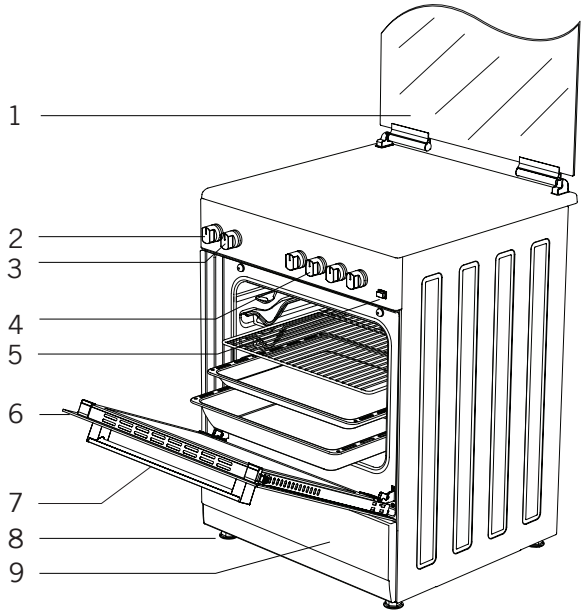
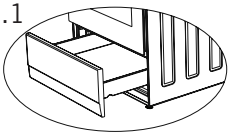
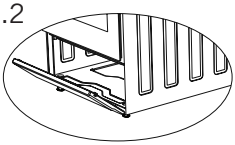
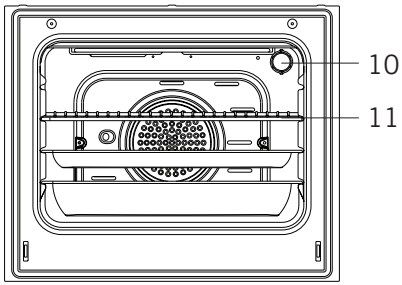


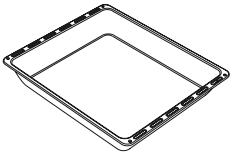






1. Steklena vrata (pločevinasta vrata)
2. Nastavitev termostata
3. Nastavitev pečice
4. Upravljalna stikala za štedilnik
5. Gumb za vžig *
6. Vrata
7. Ročaj
8. Plastična noga
9. Vrata spodnjega prdala
9.1 Predal *
9.2 Preklopna vrata *
10. Lučka
11. Žar
12. Velik gorilnik
13. Srednji gorilnik
14. Pomožni gorilnik
15. Gorilnik za vok *
16. Kuhalna plošča * (premer 145 mm ali 185 mm)

Dodatki



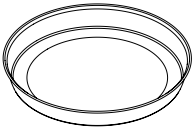
Globok pladenj *

Uporabno za pecivo, velike pečenke, vodena živila. Prav tako se lahko uporablja kot posoda za zbiranje olja, če pečete neposredno na žaru, pri torti, zamrznjenih živilih in mesnih jedeh.



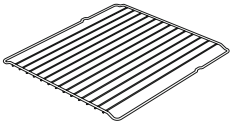
Pladenj / Steklo pladenj *

Uporabno za fino pecivo (piškoti itd.), zamrznjena živila.



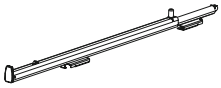
Okrogel pladenj *

Uporabno za fino pecivo zamrznjena živila.



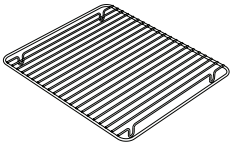
Žični žar

Uporablja se za pečenje ali polaganje živil, ki jih boste pekli, pražili in zamrznili, na želeno stojalo.



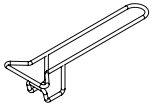
Teleskopsko vodilo *

Pladnje in žična stojala lahko preprosto odstranite in namestite, zahvaljujoč teleskopskim vodilom.



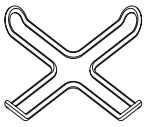
Žični žar v pladnju *

Živila, ki se med kuhanjem primejo, se položijo na žar v pladnju. Tako preprečite stik hrane s pladnjem in prijemanje.



Ročaj za pekač *

Uporablja se za držanje vročih pekačev.



Nastavek za džezvo *

Nastavek lahko uporabite za kuhanje kave.

Tehnični Podatki O Štedilniku

Tehnični podatki	50 x 55	50 x 60	60 x 60
Zunanja širina	500 mm	500 mm	600 mm
Zunanja globina	565 mm	630 mm	630 mm
Zunanja višina	855 mm	855 mm	855 mm
Moč žarnice	15-25 W		
Spodnji grelnik	1000 W	1000 W	1200 W
Zgornji grelnik	800 W	800 W	1000 W
Turbo grelnik	-----	1800 W	2200 W
Grelnik za žar	1500 W	1500 W	2000 W
Napajalna napetost	220-240 V AC/380-415 V AC 50/60 Hz		
Kuhalna plošča 145 mm *	1000 W		
Kuhalna plošča 180 mm *	1500 W		
Hitra kuhalna plošča 145 mm *	1500 W		
Hitra kuhalna plošča 180 mm *	2000 W		

OPOZORILO: Pri predelavi, ki jo izvede pooblaščeni servis, je treba upoštevati to tabelo. Proizvajalec ne odgovarja za nobene težave, ki izhajajo iz neustrezne predelave.

OPOZORILO: Zaradi povečanja kakovosti izdelka se lahko tehnični podatki spremenijo brez predhodnega obvestila.

OPOZORILO: Vse vrednosti, navedene v pripadajočih navodilih, so podane na podlagi laboratorijskih analiz, opravljenih po veljavnih standardih. Te vrednosti se lahko razlikujejo glede na način uporabe in okoljske pogoje.

Gorilnik Tehnični podatki	G20,20 mbar G25,25 mbar			G20,25 mbar		G20,13 mbar	
	Zemeljskega plina			Zemeljskega plina		Zemeljskega plina	
Vok Gorilnik	Šoba	1,40	mm	1,28	mm	1,60	mm
	Pretok plina	0,333	m³/h	0,333	m³/h	0,333	m³/h
	Moč	3,50	kW	3,50	kW	3,50	kW
Hitri Gorilnik	Šoba	1,15	mm	1,10	mm	1,45	mm
	Pretok plina	0,276	m³/h	0,276	m³/h	0,276	m³/h
	Moč	2,90	kW	2,90	kW	2,90	kW
Polhitri Gorilnik	Šoba	0,97	mm	0,92	mm	1,10	mm
	Pretok plina	0,162	m³/h	0,162	m³/h	0,162	m³/h
	Moč	1,70	kW	1,70	kW	1,70	kW
Pomožni Gorilnik	Šoba	0,72	mm	0,70	mm	0,85	mm
	Pretok plina	0,96	m³/h	0,96	m³/h	0,96	m³/h
	Moč	0,95	kW	0,95	kW	0,95	kW
Žar Gorilnik	Šoba	1,00	mm	0,92	mm	1,35	mm
	Pretok plina	0,196	m³/h	0,196	m³/h	0,196	m³/h
	Moč	2,00	kW	2,00	kW	2,00	kW
Pečica Gorilnik	Šoba	1,10	mm	1,00	mm	1,50	mm
	Pretok plina	0,235	m³/h	0,235	m³/h	0,235	m³/h
	Moč	2,50	kW	2,50	kW	2,50	kW

Gorilnik Tehnični podatki		G30,28-30 mbar G31,37 mbar		G30,50 mbar		G30,37 mbar	
		LPG		LPG		LPG	
Vok Gorilnik	Šoba	0,96	mm	0,76	mm	0,96	mm
	Pretok plina	254	g/h	254	g/h	254	g/h
	Moč	3,50	kW	3,50	kW	3,50	kW
Hitri Gorilnik	Šoba	0,85	mm	0,75	mm	0,85	mm
	Pretok plina	211	g/h	211	g/h	211	g/h
	Moč	2,90	kW	2,90	kW	2,90	kW
Polhitri Gorilnik	Šoba	0,65	mm	0,60	mm	0,65	mm
	Pretok plina	124	g/h	124	g/h	124	g/h
	Moč	1,70	kW	1,70	kW	1,70	kW
Pomožni Gorilnik	Šoba	0,50	mm	0,43	mm	0,50	mm
	Pretok plina	69	g/h	69	g/h	69	g/h
	Moč	0,95	kW	0,95	kW	0,95	kW
Žar Gorilnik	Šoba	0,70	mm	0,60	mm	0,65	mm
	Pretok plina	145	g/h	145	g/h	145	g/h
	Moč	2,00	kW	2,00	kW	2,00	kW
Pečica Gorilnik	Šoba	0,75	mm	0,65	mm	0,70	mm
	Pretok plina	182	g/h	182	g/h	182	g/h
	Moč	2,50	kW	2,50	kW	2,50	kW

OPOZORILO: Vrednosti premera na šobi so navedene brez vejice. Premer 1,70 mm je na šobi na primer naveden kot 170.

NAMESTITEV ŠTEDILNIKA

Preverite, ali električna napeljava omogoča ustrezno namestitev aparata v delovno stanje. Če električna napeljava ni ustrezna, pokličite električarja in vodovodarja, da uredite potrebne dovode. Proizvajalec ne odgovarja za poškodbe, ki nastanejo zaradi del, ki jih opravijo nepooblaščene osebe.

OPOZORILO: Stranka je odgovorna, da pripravi mesto za namestitev izdelka in ustrezno električno napeljavo.

OPOZORILO: Med namestitvijo izdelka je treba upoštevati pravila lokalnih standardov o električnih napeljavah.

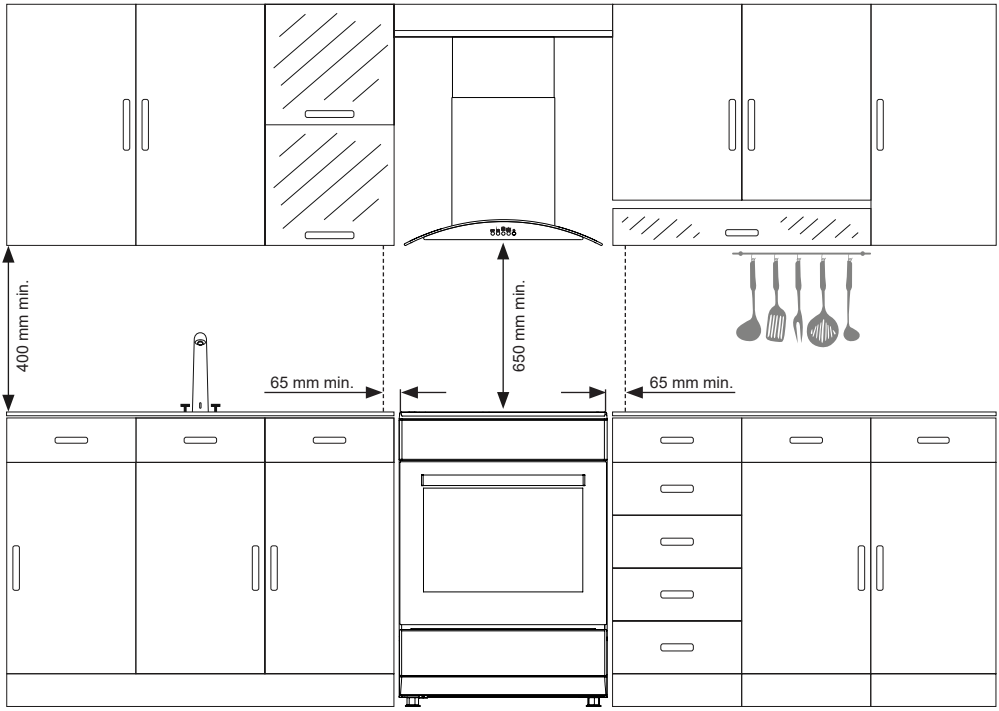
OPOZORILO: Pred namestitvijo preverite, ali je aparat poškodovan. Če je aparat poškodovan, ga ne nameščajte. Poškodovani izdelki so tveganje za vašo varnost.

Ustrezno mesto za namestitev in pomembna opozorila

Noge aparata ne smejo stati na mehkih površinah, kot so preproge. Kuhinjska tla morajo prenesti težo enote in posode, ki se uporablja na štedilniku.

Aparat mora biti nameščen tako, da je nad zgornjimi kuhalnimi površinami najmanj 400 mm prostora in da je od bočnih površin znotraj kuhinjskega pohištva odmaknjen 65 mm.

Aparat je primeren za uporabo na obeh bočnih stenah, brez podpore ali namestitve v omaro. Če bo nad štedilnik nameščena napa ali naprava za odvajanje zraka, upoštevajte navodila proizvajalca za višino namestitve. (najm. 650 mm)

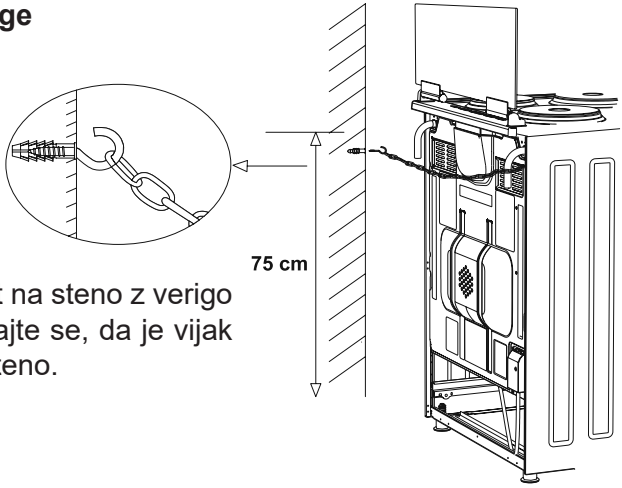


OPOZORILO: Kuhinjsko pohištvo blizu aparata mora biti odporno proti toploti.

OPOZORILO: Aparata ne nameščajte ob zamrzovalnike ali hladilnike. Toplota, ki jo oddaja aparat, poveča porabo energije hladilnih naprav.

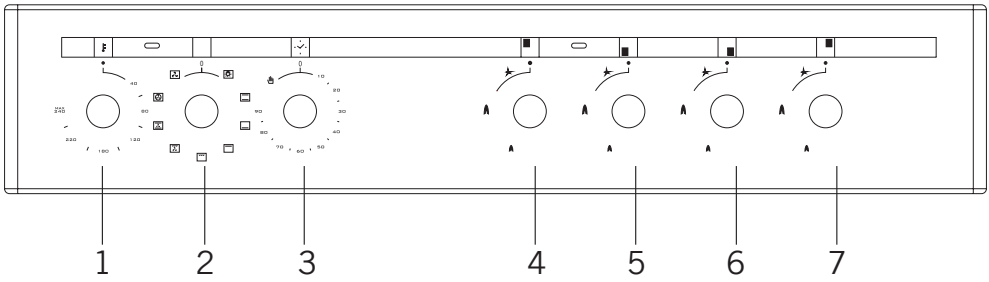
OPOZORILO: Za premikanje aparata ne uporabljajte vrat in/ali ročaja.

Namestitev Varnostne Verige



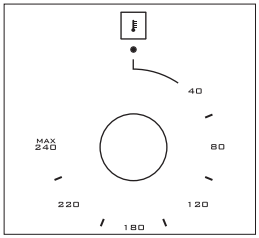
Pred uporabo pritrdite aparat na steno z verigo in priloženim vijakom. Prepričajte se, da je vijak varno in ustrezno pritrjen na steno.

UPRAVLJALNA PLOŠČA

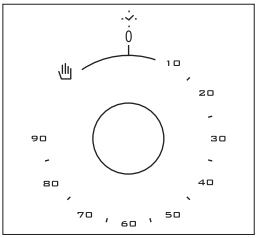


1. Termostat
2. Gumb za izbiro funkcije
3. Mehanski časovnik
4. Zadnji levi grelnik
5. Sprednji levi grelnik
6. Sprednji desni grelnik
7. Zadnji desni grelnik

OPOZORILO: Zgornja upravljalna plošča je prikazana samo za ponazoritev. Glejte upravljalno ploščo na svoji napravi.



Termostat: Uporablja se za določanje temperature peke za peko hrane v pečici. Ko postavite hrano v pečico, s stikalom nastavite želeno temperaturo med 40 in 240 °C. Temperature peke za različno hrano so navedene v tabeli za peko.



Mehanski časovnik*: Uporablja se za določanje trajanja peke v pečici. Ko se nastavljeni čas izteče, se izklopi napajanje grelnikov in predvaja se zvočni opozorilni signal. Mehanski časovnik je mogoče nastaviti na želeno obdobje od 0 do 90 minut. Časi peke so navedeni v tabelah za peko.

UPORABA PEČICE

Uporaba Gorilnikov Pečice

1. Če je pečica opremljena s plinskimi gorilniki, uporabite ustrezen gumb, da prižgete gorilnike. Nekateri modeli imajo samodejni vžig z gumbom. Gorilnik preprosto prižgete tako, da obrnete gumb. Gorilnike lahko prižgete tudi tako, da pritisnete gumb za vžig ali uporabite vžigalico.

2. Gorilnika ne prižigajte dlje kot 15 sekund. Če se gorilnik ne prižge, počakajte vsaj eno minuto, preden znova poskusite. Če iz kakršnega koli razloga gorilnik ugasne, zaprite ventil za upravljanje plina in počakajte vsaj eno minuto, preden znova poskusite.

Uporaba Grelnih Elementov Pečice

1. Pri prvi uporabi pečice se lahko pojavi poseben vonj zaradi prvega segrevanja grelnih elementov. Da se tega vonja čim prej znebite, naj pečica prazna deluje okoli 45–60 minut pri temperaturi 240 °C.

2. Gumb za upravljanje pečice mora biti obrnjen na želeno vrednost, sicer pečica ne deluje.

3. Vrste hrane, časi peke in položaji termostata so navedeni v tabeli za peko. Vrednosti v tabeli za peko so okvirne in smo jih pridobili iz izkušenj pri preskušanju pečice v našem laboratoriju. Morda boste v odvisnosti od vašega okusa in navad morali uporabiti drugačne nastavitve.

4. Piščanca lahko v pečici spečete z vrtenjem, pri čemer uporabite ustrezne dodatke.

5. Časi peke: rezultat je lahko nekoliko drugačen zaradi drugačne električne napetosti in zaradi različne kakovosti, količine in temperature uporabljenih sestavin.

6. Med pripravo jedi v pečici njenih vrat ne odpirajte pogosto. Kroženje vročega zraka v pečici bo prekinjeno, zaradi česar se bo čas peke podaljšal.

Uporaba Žara

1. Ko namestite rešetko na zgornji nosilec, se hrana na rešetki ne sme dotikati rešetke.

2. Pri uporabi žara lahko izvedete 5-minutno predgretje. Po potrebi lahko hrano obrnete z zgornjo stranjo navzdol.

3. Hrana mora biti na sredini rešetke, da se zagotovi največji pretok zraka po pečici.

Vklop žara:

1. Obrnite funkcijski gumb na simbol za žar.

2. Nato nastavite želeno temperaturo žara.

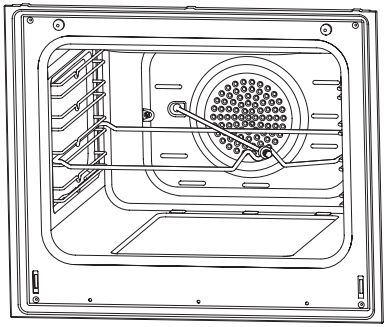
Izklop žara:

Nastavite funkcijski gumb v položaj za izklop.

OPOZORILO: Med uporabo žara morajo biti vrata pečice zaprta (električni žar).

OPOZORILO: Med uporabo žara morajo biti vrata pečice odprta (plinski žar).

Uporaba Ražnja Za Piščanca *

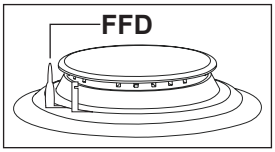


Slika 15

Položite raženj na okvir. Zdrsnite okvir vrtljivega ražnja v pečico na želeno stopnjo. Namestite pekač za kapljanje na dno, da prestrežete maščobo. V pekač za kapljanje dodajte nekaj vode za lažje čiščenje. Iz ražnja ne pozabite odstraniti plastičnega dela. Ko prenehate s pečenjem na žaru, privijte plastični ročaj na nabodalo in odstranite hrano iz pečice.

Uporaba Kuhalne Plošče

Uporaba plinskih gorilnikov



Varnostna naprava za izklop dovoda (FFD): vklopi se takoj, ko se aktivira varnostni mehanizem zaradi razlite tekočine po zgornjih kuhalnih površinah.

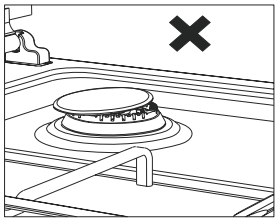
1. Ventili, ki upravljajo plinske gorilnike, imajo poseben varnostni mehanizem. Gorilnik prižgete tako, da pritisnete stikalo naprej in ga z vrtenjem v nasprotni smeri urinega kazalca obrnete na simbol plamena. Iskra se pojavi ob vseh gorilnikih, prižgal pa se bo le gorilnik, ki ga trenutno upravljate. Dokler poteka prižiganje, držite stikalo pritisnjeno. Pritisnite gumb za vžig in zavrtite gumb v nasprotni smeri urinega kazalca.

2. Gorilnika ne prižigajte dlje kot 15 sekund. Če se gorilnik ne prižge, počakajte vsaj eno minuto, preden znova poskusite. Če iz kakršnega koli razloga gorilnik ugasne, zaprite ventil za upravljanje plina in počakajte vsaj eno minuto, preden znova poskusite.

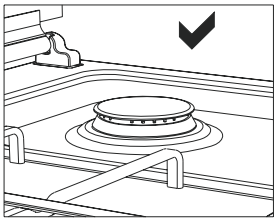
3. Pri modelih z varnostnim sistemom za plin krmilni ventil samodejno zapre dovod plina, če plamen ugasne. Gorilnike z varnostnim sistemom za plin prižgete tako, da gumb pritisnete in ga obrnete v nasprotni smeri urinega kazalca. Po prižigu ognja počakajte približno 5–10 sekund, da se varnostni sistem za plin aktivira. Če iz kakršnega koli razloga gorilnik ugasne, zaprite ventil za upravljanje plina in počakajte vsaj eno minuto, preden znova poskusite.

4. ● Zaprto Popolnoma odprto Polovično odprto

5. Pred uporabo plinskih gorilnikov preverite, ali so pokrovi gorilnikov pravilno nameščeni. Pravilna namestitev pokrovov gorilnika je prikazana na spodnji sliki.



Slika 16



Slika 17

Uporaba Kuhalnih Plošč

	1. Stopnja	2. Stopnja	3. Stopnja	4. Stopnja	5. Stopnja	6. Stopnja
Ø 80 mm	200 W	250 W	450 W	---	---	---
Ø 145 mm	250 W	750 W	1000 W	---	---	---
Ø 180 mm	500 W	750 W	1500 W	---	---	---
Ø 145 mm hitra	500 W	1000 W	1500 W	---	---	---
Ø 180 mm hitra	850 W	1150 W	2000 W	---	---	---
Ø 145 mm	95 W	155 W	250 W	400 W	750 W	1000 W
Ø 180 mm	115 W	175 W	250 W	600 W	850 W	1500 W
Ø 145 mm hitra	135 W	165 W	250 W	500 W	750 W	1500 W
Ø 180 mm hitra	175 W	220 W	300 W	850 W	1150 W	2000 W
Ø 220 mm	220 W	350 W	560 W	910 W	1460 W	2000 W

1. Električne kuhalne plošče imajo praviloma 6 temperaturnih stopenj (kot je opisano zgoraj).

2. Pred prvo uporabo za 5 minut vključite kuhalno ploščo na 6. stopnji. To bo utrdilo na vročino občutljivo snov, ki je na površini kuhalne plošče.

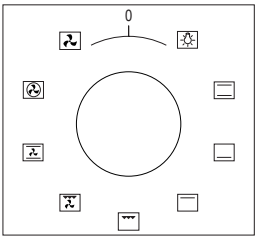
3. Če je le možno, uporabljajte posodo z ravnim dnom, ki se dobro prilega kuhalni plošči, da boste lahko čim bolje izkoristili energijo.

Velikost Posode

	50*55	50*60	60*60
Majhen gorilnik	12-18 cm	12-18 cm	12-18 cm
Srednji gorilnik	18-20 cm	18-20 cm	18-20 cm
Veliki gorilnik	22-24 cm	22-26 cm	22-26 cm
Vok gorilnik	24-28 cm	---	24-26 cm



VRSTE PROGRAMOV



Funkcijski gumb: Uporablja se za določanje grelnikov za peko hrane v pečici. Spodaj so opisane vrste programov grelnikov tega gumba in njihove funkcije. Vse vrste grelnikov in vrste programov, ki vključujejo te grelnike, pri določenih modelih morda niso na voljo.

	Raženj		Ventilator
	Spodnje in zgornje gretje elementi		Turbo grelnik in ventilator
	Svetilk		Spodnji - zgornji grelni element in ventilator
	Spodnji grelni element in ventilator		Žar in ventilator
	Grelnik za žar		Žar
	Žarnice in žar		Zgornji grelni element
	Električni časovnik		Spodnji grelni element
	Plamen		Vžigalnik

OPOZORILO: Vse vrste grelnikov in vrste programov, ki vključujejo te grelnike, pri določenih modelih morda niso na voljo.

TABELA ZA PEČENJE

OPOZORILO: Preden položite hrano v pečico, naj se pečica 10 minut segreva.

Jed	Funkcija Kuhanje	Temperatura (°C)	Položa	Čas Pečenja (min.)
Torta	Statični / Statični+Ventilator	170-180	2	35-45
Tortice	Statični / Turbo+Ventilator	170-180	2	25-30
Testo	Statični / Statični+Ventilator	180-200	2	35-45
Pecivo	Statični	180-190	2	25-30
Piškotki	Statični	170-180	3	20-25
Jabolčna pita	Statični / Turbo+Ventilator	180-190	2	50-70
Biskvita	Statični	200/150 *	2	20-25
Pizza	Statični+Ventilator	180-200	3	20-30
Lazanja	Statični	180-200	2	25-40
Piščančja	Statični+Ventilator / Turbo+Venti.	180-190	2	45-50
Piščanec na žaru **	Žar	200-220	4	25-30
Riba na žaru **	Žar+Ventilator	200-220	4	25-30
Ribice **	Žar+Ventilator	Max.	4	15-20
Žaru mesne kroglice **	Žar	Max.	4	20-25

* Brez predgretja. Polovica peke pri 200 °C, druga polovica pa pri 150 °C.

** Na polovici peke je treba obrniti hrano.

VZDRŽEVANJE IN ČIŠČENJE

1. Iz vtičnice, v katero je priključen aparat, izvlecite vtič.

2. Ko štedilnik deluje in še nekaj časa po izklopu, je zelo vroč. Ne dotikajte se grelnih elementov.

3. Notranjih delov, nadzorne plošče, vratc, pladnjev in drugih delov pečice ne čistite z ostrimi predmeti, kot so na primer trde krtače, čistilne mrežice ali noži. Ne uporabljajte abrazivnih čistilnih sredstev.

4. Po čiščenju notranjosti pečice s krpo, namočeno v milnico, površine obrišite še s krpo, namočeno v čisto vodo in jih nato z mehko suho krpo obrišite do suhega.

5. Steklene površine očistite s sredstvom za čiščenje stekla.

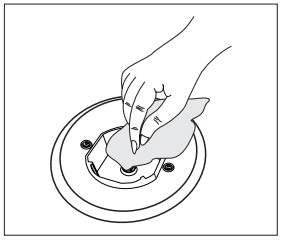
6. Štedilnika ne čistite s parnimi čistilniki.

7. Preden odprete zgornji pokrov štedilnika, očistite morebitno razlito tekočino na pokrovu. Preden pokrov zaprete, preverite, da je kuhalna površina dovolj ohlajena.

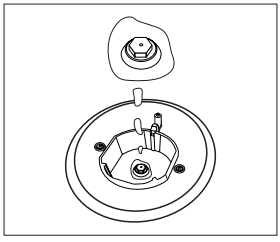
8. Pri čiščenju štedilnika nikoli ne uporabljajte vnetljivih čistil, kislin, razredčil in bencina.

9. Noben del štedilnika ni primeren za čiščenje v pomivalnem stroju.

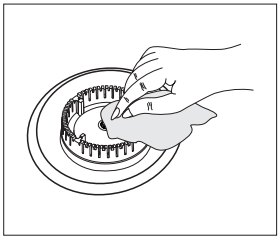
10. Sprednje steklo na vratih pečice očistite tako, da z izvijačem odvijete pritrdilne vijake, ki držijo ročaj, in snamete vrata pečice. Nato jih temeljito očistite in sperete. Ko se vrata pečice posušijo, namestite sprednje steklo in znova namestite ročaj.



Slika 18

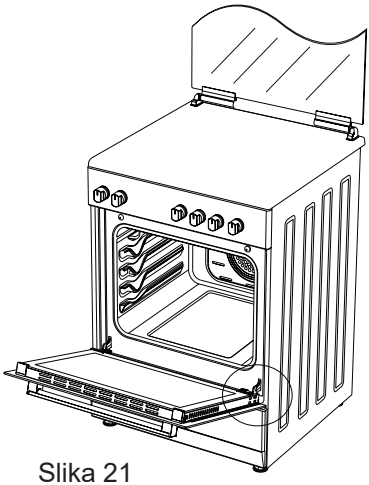


Slika 19

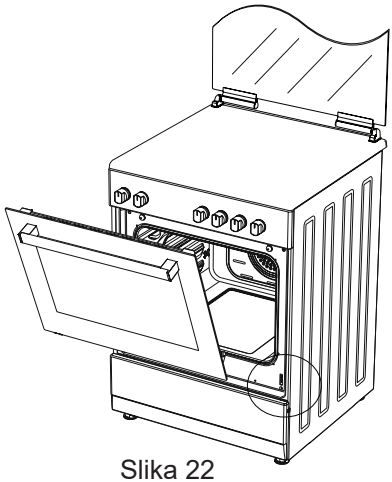


Slika 20

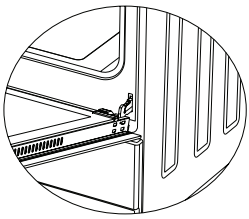
Namestitev Vrat Pečice



Slika 21

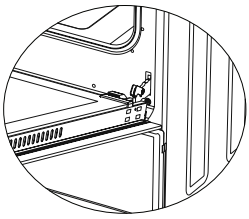


Slika 22



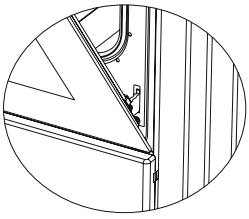
Slika 21.1

Vrata popolnoma odprite. Z izvijačem dvignite objemke tečajev v navpični položaj **slika 21.1.**



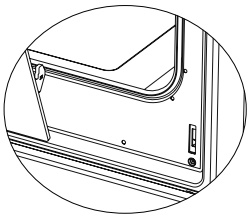
Slika 21.2

Tečaj razprite v najširši kot. Oba tečaja, ki spajata vrata pečice, namestite v enak položaj. **slika 21.2.**



Slika 22.1

Nato počasi zapirajte vrata pečice, da se zapori naslonita na sedeža tečaja **slika 22.1.**



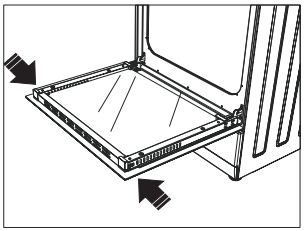
Slika 22.2

Vrata odstranite tako, da jih privzdignete in z obema rokama izvlečete iz tečajev na aparatu **slika 22.2.**

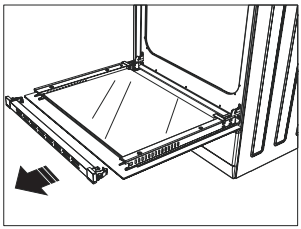
Vstavljanje in nameščanje vrat poteka v obratnem vrstnem redu.

Čiščenje In Vzdrževanje Sprednjih Steklenih Vrat Pečice

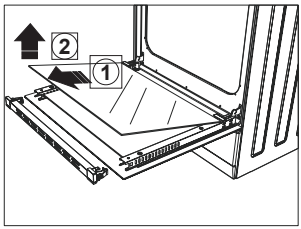
Odstranite profil tako, da pritisnete plastične zapahe na levi in desni strani, kot prikazuje slika 23, in povlečete profil proti sebi, kot kaže slika 24. Nato odstranite notranje steklo, kot kaže slika 25. Če je potrebno, lahko na enak način odstranite tudi steklo na sredini. Ko steklo očistite, ga namestite nazaj v obratnem vrstnem redu, nato namestite še profil. Prepričajte se, da se profil povsem namesti v svoj prvotni položaj.



Slika 23



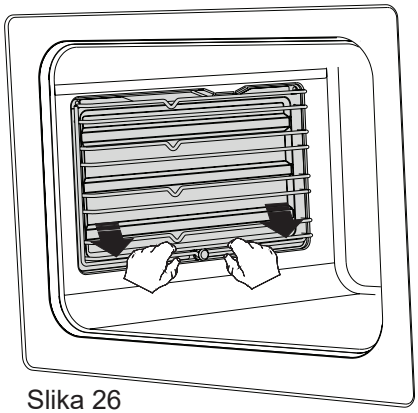
Slika 24



Slika 25

Katalitične Stene *

Katalitične stene se nahajajo na levi in desni strani v notranjosti pečice, pod vodili. Katalitične stene odpravijo neprijeten vonj in dajo najboljše rezultate štedilnika. Katalitične stene prav tako absorbirajo ostanke olja in čistijo pečico med delovanjem.

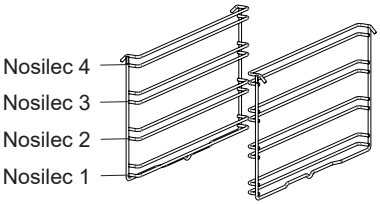


Slika 26

Odstranjevanje katalitičnih sten

Če želite odstraniti katalitične stene; izvlecite vodila. Takoj, ko izvlečete vodila, se katalitične stene samodejno sprostijo. Katalitične stene je treba zamenjati po 2-3 letih.

Položaji Nosilcev



Pomembno je, da rešetko pravilno namestite v pečico. Rešetka se ne sme dotikati zadnje stene pečice. Položaji nosilcev so prikazani na naslednji sliki. V spodnje in zgornje žične nosilce lahko postavite globoki pekač ali standardni pekač.

Namestitev in odstranitev žičnih nosilcev

Če želite odstraniti žične nosilce, pritisnite sponke, ki so prikazane s puščicami na sliki. Najprej z mesta namestitve odstranite spodnjo stran in nato še zgornjo stran. Žične nosilce namestite tako, da izvedete postopek odstranitve v obratnem vrstnem redu.

Zamenjava Žarnice V Pečici

OPOZORILO: Da bi se izognili električnemu udaru, se prepričajte, da je električni tokokrog naprave odprt, preden zamenjate žarnico. (Da je električni tokokrog odprt pomeni, da je omrežno napajanje izklopljeno)

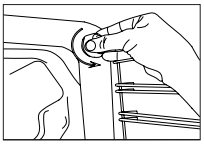
Najprej izklopite napajanje naprave in se prepričajte, da je naprava ohlajena.

Odstranite zaščitno steklo z obračanjem, kot je prikazano na levi sliki. Če imate težave pri obračanju, potem uporabite plastične rokavice, ki vam bodo pomagale pri obračanju.

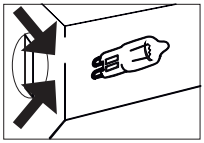
Nato z obračanjem odstranite žarnico, namestite novo žarnico z istimi specifikacijami.

Ponovno namestite zaščitno steklo, vtaknite kabel naprave v električno vtičnico in zaključite zamenjavo. Zdaj je pečica pripravljena na uporabo.

Žarnica tipa G9

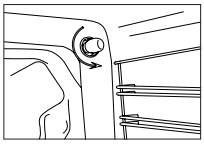


220-240 V, AC
15-25 W

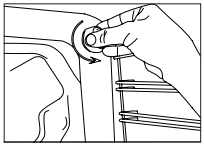


Slika 27

Žarnica tipa E14



220-240 V, AC
15 W



Slika 28

Uporaba Zaščitne Pločevine Za Žar *

1. Zaščitna pločevina ščiti nadzorno ploščo in gumbe pri peki na žaru z infra grelnikom. (slika 29)

2. Pri peki na žaru z infra grelnikom uporabite zaščitno pločevino, da ne pride do okvare nadzorne plošče ali poškodbe gumbov.

OPOZORILO: Pri peki na žaru se dostopni deli lahko močno segrejejo. Otroci naj se ne zadržujejo ob štedilniku.

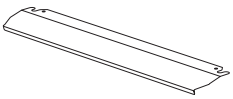
3. Pod nadzorno ploščo namestite zaščitno pločevino, tako da odprete steklena vratca pečice. (slika 30)

4. Nato pritrdite zaščitno pločevino med okvir pečice in sprednji pokrov. (slika 31)

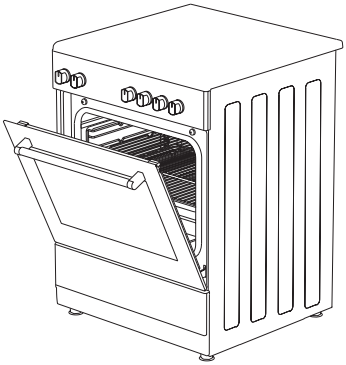
5. Pri peki na žaru morajo biti vratca odprta za določeno velikost reže.

6. Zaščitna pločevina zagotavlja idealne pogoje peke ter pri tem varuje upravljalno ploščo in gumbe.

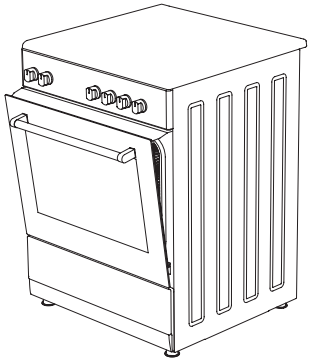
OPOZORILO: Če je štedilnik opremljen z možnostjo **»peka na žaru pri zaprtih vratih«** s termostatom, so lahko vrata pečice med peko zaprta. V tem primeru uporaba zaščitne pločevine ni potrebna.



Slika 29



Slika 30



Slika 31

ODPRAVLJANJE TEŽAV

Preden pokličete servis, lahko poskušate odpraviti težave z izdelkom tako, da preverite naslednje točke.

Kontrolne točke

Če se pojavi težava s štedilnikom, najprej preverite naše predloge v spodnji tabeli.

Težava	Možen vzrok	Ukrep
Štedilnik ne deluje.	Napajanje ni na voljo.	Preverite napajanje.
	Dovod plina ni na voljo.	Preverite, ali je glavni plinski ventil odprt.
		Preverite, ali je plinska cev prepognjena ali zapletena.
		Poskrbite, da je plinska cev priklopljena na štedilnik.
		Preverite, ali se uporablja ustrezen plinski ventil.
Štedilnik neha delovati med peko/kuho.	Vtič je odstranjen iz stenske vtičnice.	Namestite vtič nazaj v stensko vtičnico.
Štedilnik se izklopi med peko/kuho.	Predolgo neprekinjeno delovanje.	Po dolgih ciklih peke/kuhe se mora štedilnik ohladiti.
	V stenski vtičnici je več vtičev.	Za vsako stensko vtičnico uporabite samo en vtič.
Vrata pečice se ne odpirajo pravilno.	Med vrata in notranjostjo so se nabrali ostanki hrane.	Temeljito očistite pečico in poskusite znova odpreti vrata.
Vžigalnik ne deluje.	Konice ali ohišja vžigalnih svečk so zamašena.	Očistite konice ali ohišja vžigalnih svečk plinskih gorilnikov.
	Cevi plinskih gorilnikov so zamašene.	Očistite cevi plinskih gorilnikov.
Električni udar ob dotiku štedilnika.	Ni pravilne ozemljitve.	Poskrbite, da je napajanje primerno ozemljeno.
	Uporablja se neozemljena stenska vtičnica.	

Težava	Možen vzrok	Ukrep
Kapljanje vode.	V določenih pogojih lahko nastaja voda ali para, odvisno od hrane, ki se pripravlja. To ni napaka aparata.	Počakajte, da se štedilnik ohladi, in nato s krpo za posodo obrišite do suhega.
Skozi režo v vratih pečice uhaja para.		
Znotraj pečice ostaja voda.		
Pečica ne greje.	Vrata pečice so odprta.	Zaprite vrata in poskusite znova.
	Upravljalni elementi pečice niso pravilno nastavljeni.	Preberite poglavje o upravljanju pečice in znova nastavite pečico.
	Sprožila se je varovalka oz. izklopil se je odklopnik.	Zamenjajte varovalko ali ponastavite odklopnik. Če se to pogosto ponavlja, pokličite električarja.
Iz aparata se med delovanjem kadi.	Prva uporaba pečice.	Dim nastaja zaradi grelnikov. To ni napaka. Po 2–3 ciklih se dim ne pojavi več.
	Hrana na grelniku.	Počakajte, da se pečica ohladi, in očistite ostanke hrane z grelnika.
Med delovanjem iz pečice prihaja vonj po zažganem ali plastiki.	V pečici se uporabljajo plastični dodatki ali drugi dodatki, ki niso odporni proti toploti.	Pri visokih temperaturah uporabljajte ustrezno stekleno posodo.
Pečica ne peče dobro.	Vrata pečice se med peko pogosto odpirajo.	Če hrane, ki jo pečete, ni treba obračati, vrat pečice ne odpirajte pogosto. Če pogosto odpirate vrata, notranja temperatura pade, kar vpliva na rezultat peke.
Notranja lučka sveti medlo ali ne deluje.	Med peko je lučka zakrita s tujim predmetom.	Očistite notranjo površino pečice in znova preverite.
	Morda je pregorela žarnica.	Namestite novo žarnico z enakimi tehničnimi podatki.

NAVODILA ZA PREMIKANJE

1. Za premikanje aparata ne uporabljajte vrat in/ali ročaja.

2. Premikanje in prevoz izvajajte v originalni embalaži.

3. Bodite skrajno previdni pri nakladanju/razkladanju in premikanju aparata.

4. Poskrbite, da je embalaža med premikanjem in prevozom varno zaprta.

5. Zagotovite zaščito pred zunanjimi dejavniki (vlaga, voda itd.), ki bi lahko poškodovali embalažo.

6. Pazite, da med premikanjem in prevozom ne poškodujete aparata zaradi udarcev, trkov, padcev itd. in da ga med uporabo ne zlomite ali deformirate.

PRIPOROČILA ZA VARČEVANJE Z ENERGIJO

Naslednje podrobnosti bodo pripomogle k ekološki in varčni uporabi izdelka.

1. Uporabljajte temne in emajlirane posode, ki v pečici bolje prevajajo toploto.

2. Če je v receptu ali uporabniškem priročniku za pripravo hrane predpisano predgretje, predgrejte pečico.

3. Med peko ne odpirajte pogosto vrat pečice.

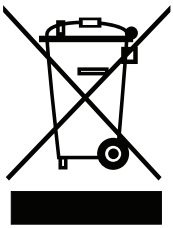
4. Izogibajte se hkratni peki več jedi v pečici. Hkrati lahko pečete tako, da na rešetko postavite dve kozici.

5. Pecite več jedi zaporedoma. Pečica ne bo izgubila toplote.

6. Pečico izklopite nekaj minut pred iztekom časa peke. V tem primeru ne odprite vrat pečice.

7. Zamrznjeno hrano pred peko odmrznite.

OKOLJU PRIJAZNO ODLAGANJE



Embalažo odstranite na okolju prijazen način.
Ta naprava je označena v skladu z evropsko direktivo 2012/19/EU o uporabljenih električnih in elektronskih napravah (odpadna električna in elektronska oprema - OEEO). Smernica določa okvir za vračilo in recikliranje odsluženih naprav kot velja na celotnem območju EU.

INFORMACIJE O EMBALAŽI

Embalažni materiali izdelka so proizvedeni iz materialov, ki jih je mogoče reciklirati in v skladu z nacionalnimi okoljskimi predpisi. Embalažnega materiala ne odlagajte skupaj z gospodinjskimi ali drugimi odpadki. Odnesite jih na zbiralna mesta za embalaže, ki so jih določile lokalne oblasti.