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Original instruction manual

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Read this instruction manual before using and keep it available at all times!

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms an integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

1.2 Safety instructions

Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.
- Do not bend, pinch nor knot the power cord.

- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

Flammable Materials

- Never subject the appliance to contact with high temperature sources, e.g.: oven, furnace, open flame, heat generating devices, etc.
- To avoid fire hazard, clean the appliance regularly.
- Do not cover the appliance with, e.g., aluminium foil or cloths.
- Use the appliance only with materials designated to this end and with correct temperature settings. Materials, groceries and left-overs remaining in the appliance may catch fire.
- Never use the appliance near flammable or inflammable materials, e.g.: petrol, spirit, alcohol, etc. High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- In case of fire, disconnect the appliance from the power supply before attempting suitable fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. Following extinction of fire, ensure sufficient fresh air inflow.

Hot Surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

Safety

Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

Operating Personnel

- The device can be used by children of 8 years old and older, as well as by people with reduced physical, sensory or mental abilities and those with limited experience/knowledge as long as they are under supervision or have been instructed on safe use of the device and possible risks. Children should not play with the device.
- Cleaning and user maintenance may not be performed by children.

Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.
- Alcoholic vapours in the hot oven chamber could catch fire. Do not use the oven to prepare food with large quantities of beverages with high alcohol content.
- Add only small quantities of beverages with high alcohol content to the food.
- Carefully open the oven door.








1.3 Residual Risks

Residual risks	Hazardous situation	Warning
Slipping and falling hazard	The user may slip on the floor due to the presence of water or dirt.	Wear non-slip protective footwear when using the appliance.
Burns and scalding	The operator intentionally touches the appliance.	
	Operator intentionally comes in contact with hot substances (oil, water, steam, etc.).	
Electrical injury (Electric shock)	Touching electrically conductive parts of the equipment during maintenance without first disconnecting the electrical supply. The operator carries out operations (using a power tool or without interrupting the electrical supply to the machine) while lying on a wet floor.	Maintenance of the machine must only be carried out by qualified personnel, equipped with personal protective equipment providing protection against electric shock.
	Electric shock caused by a faulty earthing system or faulty electrical protective equipment.	Protective devices in accordance with relevant standards must be installed upstream of the appliance.
Falling hazard	The operator performs activities on the upper part of the appliance using inappropriate aids (such as a ladder with rungs, or climbing onto the appliance).	Do not carry out any work on the upper part of the appliance using unsuitable aids (such as ladders with rungs or climbing on the machine).
Tipping over hazard	Carrying the appliance or appliance parts without suitable aids.	When moving the appliance or its packaging, it is necessary to use suitable aids or lifting equipment.

Safety

Residual risks	Hazardous situation	Warning
Chemical materials	The operator is handling chemicals (e.g.: cleaning agents, descaling agents, etc.).	Take appropriate precautions. Always follow the instructions on the safety data sheets and labels of the products used. Use personal protective equipment recommended in safety data sheets.
Injury hazard	There is an injury hazard during maintenance work if internal parts of the appliance frame are touched.	Maintenance work may only be carried out by qualified personnel equipped with suitable protective equipment (cut-resistant gloves, forearm protectors).
Crushing hazard	Personnel are at risk of crushing fingers or hands when handling moving parts.	Maintenance work may only be carried out by qualified personnel equipped with protective equipment (safety gloves).
Ergonomics	The operator works on the appliance without wearing the required personal protective equipment.	The operator must wear personal protective equipment when working on the appliance.

1.4 Personal Protective Equipment

	Safety clothing	Safety footwear	Gloves	Eye protection	Hearing protection	Respiratory tract protection	Head protection
Phase							
Transport		X					
Moving		X					
Unpacking		X					
Assembly		X					
Standard usage	X	X	X (*)				
Settings		X					
Standard cleaning		X					
Special cleaning		X	X				
Maintenance		X	X (*)				
Dismantling		X					
Disposal		X					

X	Personal protective equipment provided
	Personal protective equipment is available or must be used if required
	Personal protective equipment not provided

* Gloves intended for standard usage and maintenance works must be resistant to high temperatures to protect operator's hands when the operator touches hot elements of the appliance or hot substances (oil, water, steam, etc.).

1.5 Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- Preparation and heating up food (roasting meat, cooking, simmering, fermenting, baking cakes etc.) with the use of appropriate cookware and accessories.

This appliance is intended for use in households and similar places, e.g.:

- in employee canteens in shops, offices, and similar areas;
- on farms;
- by customers in hotels, motels, and other typical accommodation establishments;
- in lodging-houses.

1.6 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- Heating of rooms.
- Heating-up flammable, hazardous to health and volatile, etc. liquids and materials.

2 General information

2.1 Liability and Warranty

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use,
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint.

Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

EN

3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

Name:	Cerane stove 5K-EBMF
Art. No.:	155670
Material:	stainless steel, glass
Number of hobs:	5
Distribution of hobs:	1 x 0,7/2,1 kW, 1x 1,4/2,2 kW, 1 x 2,2 kW, 2 x 1,2 kW
Size of hobs, in mm:	1 x Ø 125/215 mm, 1x Ø 175/275 mm, 1 x 215 mm, 2 x 150 mm
Number of ovens:	1
Oven volume, in litres:	104
Oven dimensions (W x D x H), in mm:	670 x 435 x 360
Oven chamber material:	steel, enamelled
Number of guide rail pairs:	4
Distance between guide rail pairs, in mm:	35 60 65
Temperature range, min.-max., in °C:	50 - 250
Oven connection:	2.5 kW
Energy efficiency class:	A (EU Nr. 65 / 2014)
Energy efficiency index:	95,3
Power consumption by top/bottom heating element, in kWh / cycle:	0,94
Power consumption by convection, in kWh / cycle:	0,96
Power load:	11.5 kW 400 V 50/60 Hz
Dimensions (W x D x H), in mm:	900 x 600 x 890
Weight, in kg:	72,4

We reserve the right to implement technical modifications.

Version / characteristics

- Equipment connection: 3 NAC
- Type: standing appliance
- Operating mode: electric
- Oven type: electric
- Multi-functional oven
- Oven functions:
 - defrosting with the use of hot air
 - grill
 - grill + hot air
 - hot air
 - top/bottom heat
 - convection heat
 - bottom heating element with hot air
- Oven characteristics:
 - triple glazing
 - oven lighting
 - timer
 - sealed oven chamber
 - storage compartment under the oven: W 660 x D 450 x H 120 mm
- Height-adjustable feet
- Height adjustment: 890–915 mm
- Features: stainless steel handles
- The set includes:
 - 1 baking tray
 - 2 racks

4.2 Functions of the Appliance

Electric cooker with 5 hobs for cooking, frying or simmering on a ceramic glass plate. Multi-functional oven with timer stands out with the variety of functions such as hot air, top/bottom heat, convection heat and grill. Thanks to the sealing of the cooking space, the oven is also extremely energy-efficient and is really easy to clean.

4.3 List of Components of the Appliance

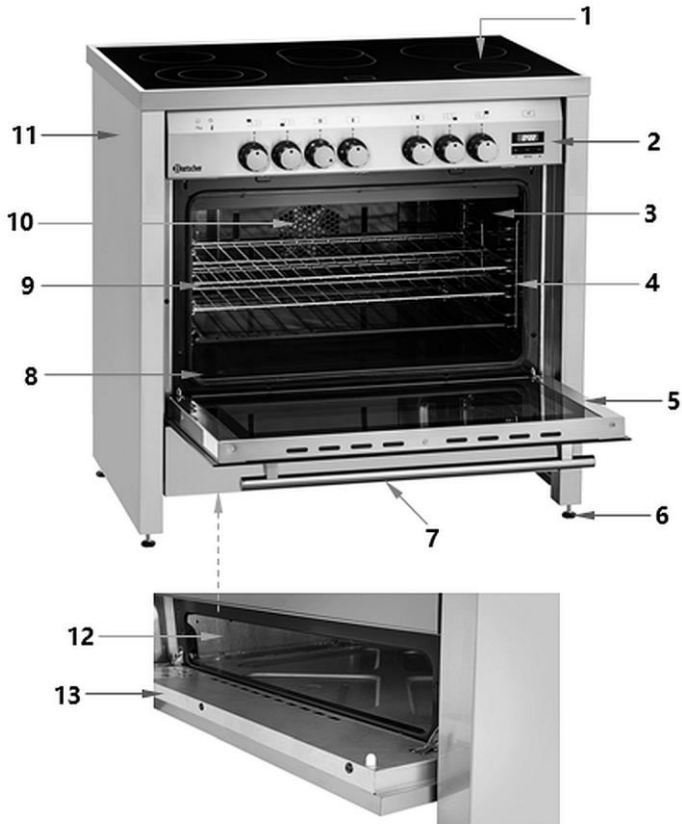


Fig. 1

- | | |
|--------------------------------------|--------------------------------|
| 1. Heating plate | 2. Control panel |
| 3. Oven's thermal processing chamber | 4. Guide rails |
| 5. Oven door | 6. Height adjustable feet (4x) |
| 7. Oven door handle | 8. Baking tray (1x) |
| 9. Rack (2x) | 10. Fan |
| 11. Housing | 12. Storage compartment |
| 13. Storage compartment flap | |

5 Installation Instructions

5.1 Installation



CAUTION!

Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

NOTE!

The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect installation.

Unpacking

- Unpack the appliance, remove all external and internal packaging elements and transport guards.



CAUTION!

Choking hazard!

Prevent children from accessing packaging materials, for instance: plastic bags and EPS elements.

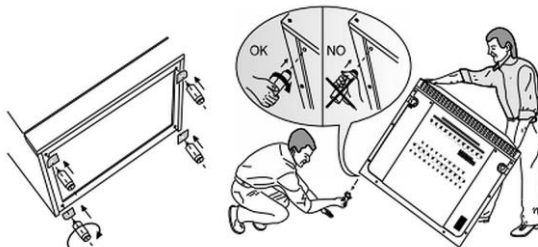


Fig. 2

- Mount the supplied feet by screwing them into the designed holes under the appliance (Fig. 2)

IMPORTANT!

Never use the appliance without feet.

Moving of the device

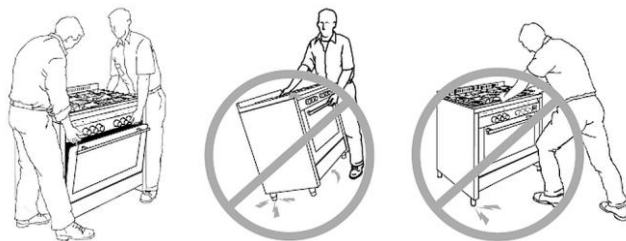


Fig. 3

1. The appliance may only be lifted and moved by two persons working together.
2. Do not lift the appliance by gripping the oven handle, instead open the oven doors and lift the appliance by gripping the upper part of the oven chamber (Fig. 3).
3. **Never** push or drag the appliance.

Installation

- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- The appliance should be placed on a surface that is:
 - even, with sufficient load-bearing capacity, resistant to water, dry and resistant to high temperatures
 - sufficiently large, and thus enabling usage of the appliance with no problems;
 - easily accessible;
- Never place the appliance directly next to walls, furniture, or other objects made of flammable materials.
- Maintain the minimum clearance of **150 mm** between side and rear walls and the said objects and walls. Maintain clearance of at least 750 mm between the appliance's surface and horizontal surfaces over the appliance.
- If keeping the minimum clearance is not possible, walls should be isolated with non-combustible, thermo-insulation materials (e.g., films made of heat resistant materials, which may sustain temperature of at least 65°C). Follow fire protection regulations in force.
- Maintain sufficient lateral clearance for service purposes should maintenance and repair works be required.
- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels affixed to the appliance.
- Compensate for smaller unevennesses of flooring in the place of installation through screwing in and out of the height-adjustable feet.

IMPORTANT!

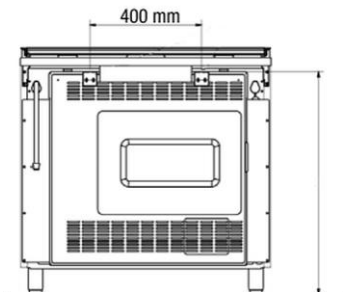
The appliance is not suitable for built-in installation.

Stabilizing device

ATTENTION!

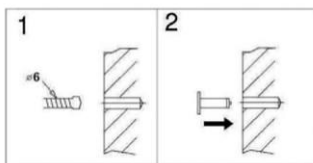
Under load the appliance may tilt forward.

Attach the enclosed stabilizing device (mounting brackets, dowels and screws) to the wall, as appropriate.



A

Fig. 4



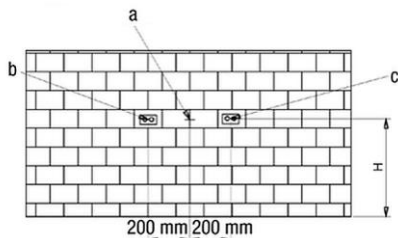
B

Fig. 5

The oven protection wall is located at the rear of the appliance.

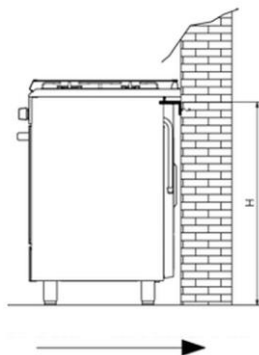
1. Carefully measure the H distance to the highest point of the protection wall from the floor (A).

2. Use the measured H value to mark the drill holes for the dowels on the wall at which the appliance will be installed (B).



C

Fig. 6



D

Fig. 7

Installation Instructions

3. Furthermore, mark the centre of the cooker on the wall at the same height as the previously measured H value (C).
 - Drill holes in the wall.
4. Now, mount both spacer brackets with 400 mm distance (200 mm from the centre) with 2 screws each.
5. Place the cooker against the wall, under both brackets (D).

5.2 Electrical Connection

- Electrical connection of the appliance to mains power supply must be executed by a qualified electrician, according to international, national and local regulations in force.
- Before connecting the appliance to mains power supply make sure that the voltage and frequency values on the rating plate are conforming to the parameters of local electric installation. The allowable voltage deviation is $\pm 10\%$.
- A protective switch of sufficient power must be installed in front of the appliance in an easily accessible place for disconnecting all poles from the power supply, with a contact opening width of at least 3 mm and complying with the applicable installation regulations (the grounding wire must not be interrupted by a circuit breaker).
- Connect the protective conductor to the terminal marked with the earth symbol next to the input terminal strip.
- Connect the metal casing of the electrical appliance with the protective device for potential equalization.
- Connect the cord with the clamp marked with the potential equalization symbol on the rear side of the appliance.
- This symbol indicates that the device must be integrated with the potential equalization system and connected in compliance with the applicable regulations.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.
- Arrange the power cord so that it is not exposed to ambient temperatures exceeding 50°C.
- Do not use the appliance with an external timer or remote control.

6 Operating Instruction

Control elements

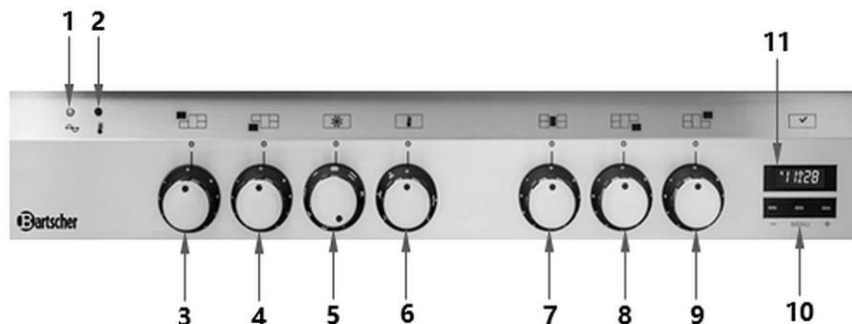


Fig. 8

- | | |
|--|---|
| 1. Operation indicator light (orange) | 2. Heating up indicator light (orange) |
| 3. Rear left hob rotary adjustment knob | 4. Front left hob rotary adjustment knob |
| 5. Oven functional controller | 6. Oven temperature controller |
| 7. Middle hob rotary adjustment knob | 8. Front right hob rotary adjustment knob |
| 9. Rear right hob rotary adjustment knob | 10. Timer |
| 11. Digital display | |

6.1 Switching-On

1. Before use, clean the appliance following the instructions in section '**Cleaning**'.
2. Dry the appliance thoroughly.
3. Connect the appliance to the power supply.

6.2 Operation of electric hob

Indications for the User

- Use cookware/frying pans with flat bottom and with a diameter suitable for a given hob.
- The bottom of cookware must be clean, smooth and dry, so that the glass ceramic surface is not scratched.
- Do not place aluminium film nor plastic containers onto a hot hob of the appliance.
- Do not use the heating plate as a surface for placing any objects.
- Do not put or leave any objects near the hobs.
- In case the ceramic glass surface cracks, turn the appliance off to avoid electric shock.
- Never leave the appliance unattended when cooking fat or oil on it.

Preparation / Keeping food warm

ATTENTION!

Do not place an empty cookware on the hob, as otherwise, this may result in damage to the appliance and cookware.

HINT!

To ensure optimum performance of the hobs, do not use cookware with diameters less than the diameter of the hob.

4. Place a suitable cookware with the contents on the appropriate hob(s).
5. Set the required temperature for the selected hob(s) with the appropriate rotary control knob, within the range from 1 to 9 (rotating clockwise).

The orange indicator light lights up and is lit until the rotary control knob(s) is/are set to '0'.

6. Prepare food.
7. While cooking, observe the food and control the temperature, adjusting it to the cooking phase, by increasing or decreasing it.

Turning the electric cooker off

1. If the appliance is no longer in use, rotate the rotary control knob to '0' position.
2. Disconnect the appliance from mains power supply.

Residual heat indicator for the hobs

The heating plate is equipped with residual heat indicators for respective hobs.

The indicators light up after the hobs are turned on, and stay on for the entire operation time. They are warning the user that the hob is hot and must not be touched to avoid scalding.

After the hob(s) is/are turned off the residual heat indicators stay on until the temperature drops below 50°C.

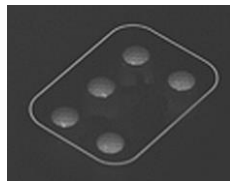


Fig. 9

6.3 Operating Multi-Functional Oven

Before the first use

1. Before the first use remove all accessories and materials from within the oven chamber.
2. Heat the empty oven up for at least an hour, at the highest temperature level, with the oven door closed (do not use the grill function).
3. Switch the appliance off.
4. Open the oven door.
5. Ventilate the room.

HINT!

The resulting odour is caused by the evaporation the substances sealing and securing the oven.

Indications and tips

- Varied sizes of food product chunks and use of containers made of different materials and of varied thickness (terracotta, glass, aluminium, steel) may lead to a deviation from recipe data for thermal processing time.
- If possible, in the case of delicate food and food prepared with the use of raising agents, avoid opening oven door in order not to change the internal temperature.
- To save power during a long cooking time, switch the oven off a few minutes before the end time stated in the recipe and keep the oven door closed, to utilize

Operating Instruction

the residual heat. The isolation of the oven interior, guarantees perfect cooking results.

Settings

The multi-functional oven may be set with the use of the function control, temperature control and timer on the control panel.





Functions





The appliance features various functions. Applications of the respective functions are described in the table below.

1. To prepare a specific food in the oven, first set the appropriate function with the use of the function controller.

ATTENTION!

While operating the oven the oven door must be kept closed, regardless of the cooking methods used.

Symbol	Function	Symbol	Function
	<p>Top / bottom heat</p> <p>The heat is produced by heating resistors in the bottom and top part of the oven. Suitable for baking cakes and traditional recipes.</p>		<p>Bottom heat with hot air</p> <p>The heat from the bottom heating resistor is circulating. It is recommended for finishing off the cooking process, and for sterilization.</p>
	<p>Hot air</p> <p>The heat from the bottom and top heating resistor and the fan allow optimum heat distribution and cooking several dishes simultaneously.</p>		<p>Convection heat</p> <p>The fan ensures the air circulation inside the oven chamber and allows for even heat treatment at all levels without the transfer of smells.</p>

	<p>Defrosting with the fan</p> <p>The fan is switched on without heating resistors. Fast and optimal defrosting within a few minutes.</p>		<p>Grill</p> <p>Optimal for cooking au gratin and processing thin slices of meat.</p>
	<p>Grill + hot air</p> <p>With the use of the fan, the grill distributes the heat evenly. It is ideal for medium size/ large chunks of meat to be crispy outside and soft inside.</p>		<p>Oven light</p> <p>Lights up the cooking chamber. Usable for monitoring the progress of cooking.</p>

Tab. 1

Temperature

1. With the use of temperature controller set the temperature of cooking/ baking as appropriate for a given dish.

Temperature is adjustable within the range from 50°C to 250°C. It can be modified any time by rotating the temperature controller clockwise or anti-clockwise.

The heating indicator on the control panel stays on while the appliance is heating up, and goes off when the set temperature has been reached.

2. Put the dish into the oven.

When the temperature in the oven decreases, the orange heating-up indicator light comes on again and the appliance heats up again to the set temperature.

ATTENTION!

Each of the following functions may only be used in combination with the appropriate temperature settings.

You must observe the instructions concerning temperature setting included in the following chapters.

Operating Instruction

Grill

Temperature setting: 60°C – ca. 250°C

The grill function is intended for roasting and toasting of dishes. Thermal processing time should not exceed 5 minutes.

Grill + hot air

Temperature setting: 60°C – 200°C

Choose this function to grill meat, vegetables and poultry. While grilling on the rack, place the backing tray with a small quantity of water at the level below to prevent fat splashing and smoke formation.

Convection heat

Temperature setting: 60°C – 250°C

When this function is selected, the hot air inside the oven is evenly distributed at all levels which ensures optimum results of simultaneous cooking/ baking of different dishes, with the appropriate cooking time at multiple levels.

Before putting the dishes into the oven, the oven must be heated up.

This function is particularly usable for cake baking and preparation of larger quantities of food.

EN

Defrosting

To fasten up the meat, fish and bakery products defrosting, set the temperature to 80°C – 100°C.

This function is used to defrost any type of food products.

It is particularly recommended for delicate food products which do not need heat, as for example: a cream or vanilla sauce, desserts, fruit cakes, etc.

When defrosting with the use of this function, thanks to the fan the defrosting time is reduced approximately by half.

Oven light

Oven light comes on as soon as the oven control knob is activated. The light is on during oven operation, and goes off when the appliance is switched of.

Cooking/ baking time

Cooking/ baking time depends on the type and quantity of food, personal preferences and experience.

HINT!

When setting the cooking time, consider the time required to pre-heat the oven.

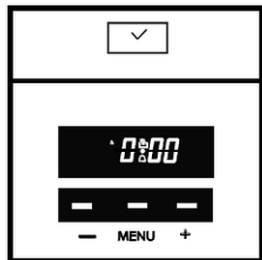


Fig. 10

Touch control has three modes of operation:

1. **Minutes counter:** After the required cooking/baking time is set, the timer starts counting down the time, and when the time is up, an acoustic signal sounds.
2. **Automatic termination of the cooking/baking time:** After the set operating time has elapsed, the appliance automatically turns off and an acoustic signal sounds.
3. **Delayed start:** After the cooking/baking time and the turning off time is set, the oven turns on and off automatically.

Keypad lock: The timer is equipped with an automatic keypad lock when there is no operation within 7 seconds. To release the lock keep any button pressed for 2 seconds.

Controller time setting: Press and hold the buttons '+' and '-' pressed until the cursor between hours and minutes starts blinking. Press '+' or '-' to set the time. When the time is set, do not press any other buttons. After a few seconds an acoustic signal will confirm the setting.

Countdown setting (minutes counter function): the minutes counter can be operated separately from the oven, and may be used for all cooking functions. Keep pressing the 'Menu' button until the digital display changes.

Release the button and set the time (minutes) with '+' and '-' buttons. After you reach the desired time, release the button and wait for the acoustic signal to confirm the setting. The bell icon appears on the display. After the minutes elapse, the acoustic signal sounds. To cancel it, press any button. To delete the bell icon from the digital display keep the 'Menu' button pressed.

Checking the remaining time (before it has elapsed): keep the 'Menu' button pressed. To cancel the set time, press the 'Menu' button until the digital display changes, and then press '+' and '-' simultaneously. Thus, the set time will be cancelled.

Setting the automatic turning off: Turn on the oven and set the function and temperature. Press 'Menu' button until the digital display changes, and then press the same button again. Letters 'DUR' will be displayed (which denote the duration time). Keep pressing '+' and '-' buttons to set cooking/baking time. Then wait for the acoustic signal without pressing other buttons. After the set operating time has elapsed, the oven automatically turns off and an acoustic signal sounds. To cancel it, press any button.

Circulation fan for cooling down the appliance

Circulation fan allows decreasing the appliance surface temperature through air circulation between the oven door, the control panel and the internal part under the cooking level. The circulation fan between the cooking levels and the upper part of the oven turns on automatically several minutes after the oven has been turned on. The appliance keeps it running even after the oven has been turned off, until the external surface is cooled down.

Storage compartment under oven door

This appliance is equipped with a storage compartment, where you can store metal accessories when they are not in use.

ATTENTION!

Do not store any flammable materials, such as paper, kitchen cloths et. in the storage compartment.

Oven levels

This oven has four levels: 1 bottom, 2 middle and 1 top level.

HINT!

Select the levels as appropriate for the dishes.

Middle levels are suitable for most cooking processes because the temperature set with the temperature controller is perfectly stable in this area.

Clearances between the levels are as follows:

- 35 mm
- 60 mm
- 65 mm



Fig. 11

Switching off the oven

1. If the oven is no longer in use, rotate the function controller and temperature controller to '0' position.
2. Disconnect the appliance from mains power supply.

Cooking tables

Food for baking/cooking	Shelf level	Temperature in °C	Cooking / baking time in minutes
Pastry and cakes			
Shortcrust pastry	2 (1-3)	180-190	30-35
Kneaded dough	2 (1-3)	190-200	30-35
Shortcrust bake	2 (1-3)	180-190	30-35
Plum cake	2 (1-3)	180-190	30-35
Fruit cake	2 (1-3)	165-180	35-45
Nut cake	2 (1-3)	180-190	40-45
Strudel	2 (1-3)	185-195	35-45
Pound cake	2 (1-3)	185	35-45
Caramel pudding	2 (1-3)	130	30-35
Chocolate cake	2 (1-3)	180	35-40
Brioche	2 (1-3)	180-190	25-30
Cookies	2 (1-3)	165	20
Bread/rolls	2 (1-3)	200-230	10-15
Sweet buns with jam	1 (1-2)	180-190	20
Muffins	2 (1-3)	185-200	25-35
Bread and pizza			
Pizza	2 (1-3)	195-210	20-30
Flatbread	2 (1-3)	190-210	20-30
Bread	3 (2-3)	215-230	40-50

Food for baking / cooking	Shelf level	Temperature in °C	Cooking/baking time in minutes
Soufflé/au gratin			
Lasagne	2 (2-4)	165-180	30-40
Pasta au gratin	2 (2-4)	180-190	35-45
Vegetable au gratin	2 (1-3)	170-180	30-40
Meat roast			
Beef 1 kg	2 (1-3)	200-220	50-60
Lamb 1 kg	2 (1-3)	180-200	50-60
Pork 1 kg	2 (1-3)	180-200	60-70
Veal 1 kg	2 (1-3)	180-200	60-70
Poultry	2 (1-3)	195-210	40
Duck	2 (1-3)	195-210	120-180
Goose	2 (1-3)	195-210	120
Turkey	2 (1-3)	195-210	120
Rabbit	2 (1-3)	200-210	40
Pheasant	2 (1-3)	195-210	40-50
Fish			
Fillets and chunks	2 (1-3)	160-170	20-30
Roast	2 (1-3)	180-190	25-35
Roasting in foil	2 (1-3)	190-200	25-35

Tab. 2
Remarks concerning cooking/baking

- The information given above is for guidance. You may and should adjust it to your own taste and habits.
- Cooking/baking times given in the table do not include the time required for heating up the oven, which is always recommended.
- The cooking/baking times refer to the average quantity of food (1/1.5 kg of meat, dessert cake, pizza, 0.5/0.8 kg of bread).
- Multiple heat processing is required at different levels, with the use of cookware on the middle shelf.

Grilling table

Grilled product	Shelf level	Temperature in °C	Cooking/baking time in minutes
Toasts	3-4	200	3-4
Hamburger	3-4	200	5-7
Fish skewers	3-4	200	6-8
Shellfish	3-4	200	6-8
Sausages	3-4	200	7-10
Ribs	3-4	200	7-10
Meat skewers	3-4	200	8-10
Steaks	3-4	200	8-12
Poultry	3-4	200	30-35

Tab. 3

Remarks concerning grilling

- For recipes requiring pre-heating, 5-10 minutes should suffice.
- The given time refers to processing one side of the dish, therefore it requires flipping.
- Place the backing tray filled with a small quantity of water (approximately 0.2 L) at the bottom level of the oven to catch the excess fat and smoke.

7 Cleaning and Maintenance

7.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

ATTENTION!

Usage of improper cleaning agents may cause oxidation of the appliance or surface damage.

For cleaning stainless steel surfaces (housing, hobs, sliding rack, oven door, guide rails and rack) use special cleaning agents for stainless steel only.

When using steel wool, steel brushes or steel squeegees, particles of iron may deposit, thus causing oxidation and rust spots.

For cleaning the oven chamber do not use scrubbing cloths or other products which could damage the enamel surface inside the oven chamber. Use suitable cleaning agents.

Do not use cleaning agents containing chlorine (bleach, hydrochloric acid, etc.). Observe instructions of such cleaning agents' manufacturers.

7.2 Cleaning

To ensure proper functionality, hygiene and efficiency, the appliance must be thoroughly cleaned at the end of a working day (or more frequently, if necessary). Thus you may avoid burning food residues.

Hob/housing

1. Everyday soiling of the hobs and the surface (fingerprints, food stains or glass soiling that does not contain sugar) should be cleaned off with a soft, damp dish-washing cloth or sponge.
2. Wipe the housing and the appliance control panel with a soft, damp cloth.
3. Wipe with a soft cloth soaked in fresh water.
4. Dry the washed surfaces.

Multifunction oven

To keep the oven in good condition, it needs to be cleaned on regular basis after it is cooled down.

1. Remove all removable parts and accessories from the oven.
2. Wash the racks (or baking trays used) with warm water and non-abrasive cleaning agent.
3. Rinse the cleaned racks (or baking trays used) with fresh water and leave them to dry or dry with a soft cloth.
4. Shelf guides and oven chamber should be thoroughly cleaned with warm water, soft cloth or sponge and a mild cleaning agent suitable for enamelled surfaces.
5. Thoroughly rinse with fresh water, paying attention not to leave any cleaning agent residues.
6. Then, dry the oven chamber and shelf guides.

ATTENTION!

After cleaning with specialist cleaning agents turn the oven on at maximum power setting for 20 minutes to remove the residuals from the oven chamber.

Oven door

1. To facilitate cleaning of the oven chamber, the oven door can be dismantled. Proceed as follows (see Fig. below):

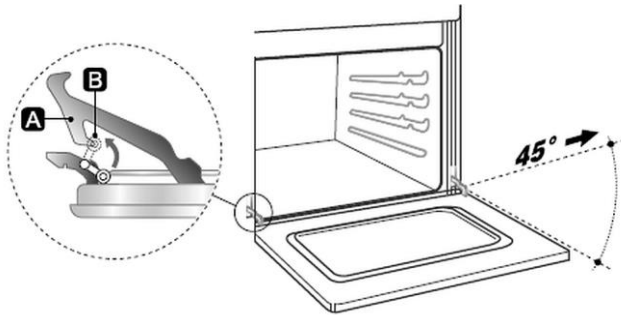


Fig. 12

- open the oven door wide;
 - lift the lever **B** and grab the oven door with both hands near the hinges **A**;
 - lift the oven door so that the angle between the door and the oven is 45°;
 - pull out the oven door;
2. Clean the oven door with a soft cloth and a mild cleaning agent. Wipe with a dry cloth.
 3. After cleaning, reinstall the oven door by placing the hinges A into the grooves at the bottom and locking the lever B.

EN

Internal pane of the oven door

ATTENTION!

Do not use abrasive cleaning agents or sharp metal scrapers to clean the oven door pane, because they can scratch the glass surface and break the pane.

1. If necessary, you may take out the inner pane of the oven door for cleaning. This action may only be performed when the device is cold.

To remove the inner pane from the oven door, perform the following steps (see Fig. below):

- slightly open the oven door;
- simultaneously press the black buttons near the side brackets of the oven glazed door and move them up;
- remove the upper profile of the oven door;
- pull out the inner pane by pulling it towards you.

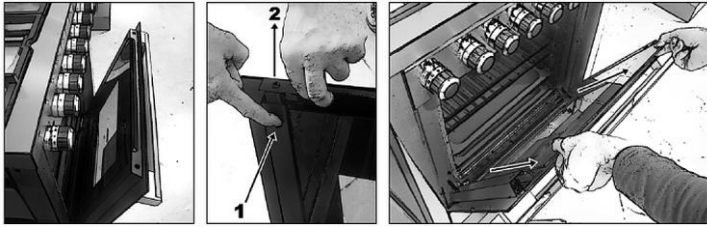


Fig. 13

2. Clean the inner pane of the oven door with a soft, moist cloth and mild cleaning agent.
3. Thoroughly dry the internal glass pane from both sides.
4. To reinstall the inner pane proceed in the reverse order (see Fig. above).
5. Make sure that the inner pane is installed correctly as regards the side brackets and that VIT inscription is in the lower corner marked with an arrow, and then reinstall the profile of the oven door.

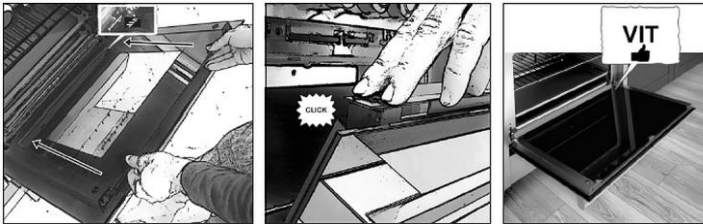


Fig. 14

7.3 Maintenance

Let the appliance to be inspected by professional technician at least once a year or as required.

Oven lamp replacement

1. If the lighting inside the oven does not work, replace the oven lamp in the following way:
 - make sure the device is disconnected from the power supply;
 - leave the appliance to cool down completely;
 - unscrew the protective cap **A** of the oven lamp.
 - remove the damaged oven lamp **B**;
 - replace the damaged oven lamp with an oven lamp resistant to high temperatures (300 °C) of the same power;
 - screw the protective cap **A** of the oven lamp back on by turning it clockwise.

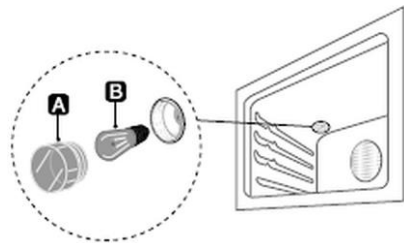


Fig. 15

8 Disposal

Electrical Appliance



Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.

Electrical appliances should be returned to designated collection points.