

AT410-MDI



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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.

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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.

Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.

Safety

- Children should be supervised to ensure that they are not playing with or switching on the appliance.

Supervised Usage only

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

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.

1.3 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 of meat, fish and vegetables.
- Baking bread, pies and cakes.
- Heating up food.
- Defrosting deep frozen products.
- Cooking au gratin.
- Processing of frozen and deep frozen food.

1.4 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.
- Drying clothes.
- Storage of flammable objects.
- Heating up and warming 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.

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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.

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:	Convection oven AT410-MDI
Art. No.:	A120822
Material:	stainless steel
Thermal processing chamber material:	stainless steel
Thermal processing chamber dimensions (W x D x H), in mm:	700 x 460 x 360
Number of guide rail pairs:	4
Guide rail format:	600 x 400
Distance between guide rail pairs, in mm:	80
Temperature range, min.–max., in °C:	50 - 300
Time setting, from–to, in min.:	0 - 120
Approx. heat-up time (150°C), in min.:	12
Number of thermal processing programmes:	1
Number of thermal processing phases:	1
Number of motors:	2
Stages of fan speed:	1
Degree of protection:	IPX 3
Connected load:	6,4 kW 400 V 50 Hz
Dimensions (W x D x H), in mm:	835 x 765 x 570
Weight, in kg:	65,0

We reserve the right to implement technical modifications.

Version / Characteristics

- Series: AT
- Equipment connection: 3 NAC
- Functions: thermo-circulation | steaming | reversible motor (fan impellers)
- Temperature control: thermostatic | in 1°C increments
- Timer
- Thermostat
- Type of guide rails: crosswise
- Internal lighting
- LED display: temperature | time
- Control: MDI knob
- ON/OFF switch
- Indicator light:
 - ON/OFF
 - heating-up
 - time lapse on the timer
- Features:
 - Knob with digital display of temperature and time
 - Possible cooking pause using the temperature controller
 - Double door glazing
 - Rounded thermal processing chamber
 - Removable guide rails
 - Audible signal when time elapses
 - Memory function
- The set includes:
 - 4x baking sheets
 - hose for fixed water connection

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4.2 Functions of the Appliance

The AT410-MDI combines the excellent efficiency of the AT series with Bartscher's MDI digital control for quick and simple temperature and time control.

4.3 List of Components of the Appliance

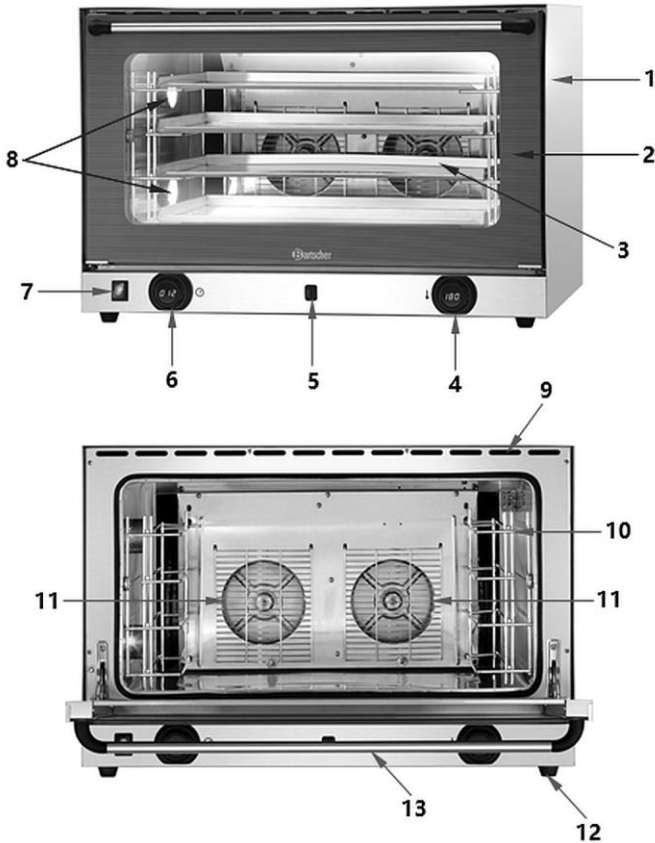


Fig. 1

- | | |
|--|---------------------------------------|
| 1. Housing | 2. Glass pane door |
| 3. Baking sheet (4 pcs) | 4. Push rotary temperature controller |
| 5. Steaming button | 6. Push rotary time controller |
| 7. ON/OFF switch with integrated power indicator light (green) | 8. Internal lighting |
| 9. Ventilation openings | 10. Guide rails |
| 11. Fan motors (2 pcs) | 12. Feet (4 pcs) |
| 13. Glass pane door handle | |

5 Installation and operation

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.

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Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



CAUTION!

Choking hazard!

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

- 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 fixed on the appliance.
- **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 surfaces that are:
 - even, with sufficient bearing capacity, resistant to water, dry and resistant to high temperatures;

Installation and operation

- sufficiently large, and thus enabling usage of the appliance with no problems;
 - easily accessible;
 - well ventilated.
- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.
 - Keep minimum distance from flammable walls and objects; maintain clearance of 10 cm at both sides and 20 cm at the rear.
 - Fix the enclosed feet by screwing them under the appliance.

Note:

Do not operate the appliance without feet.

IMPORTANT!

The appliance is not suitable for built-in installation.

Water connection

1. Make sure that the potable water connection is located close to the appliance.
2. Prior to establishing the water connection, flush the appliance with enough water to remove all residues of substances that might be present in tubes, so that they do not enter solenoid valves.

NOTE:

To provide for proper functioning and prevent limescale deposits in the oven chamber, the appliance should be supplied with potable water, with hardness of 0.5–5 ° dH (German degrees). With higher values it is necessary to install water softening system.

3. Connect the enclosed pressure hose to the inflow pipe stub (3/4") at the rear face of the appliance.
4. Connect the other end of the pressure hose to the cold water installation with a stopcock.

The potable water supply should feature pressure between 50 kPa (0.5 bar) and 200 kPa (2 bar).

If the entry pressure exceeds 200 kPa (2 bar), install a pressure reducer.

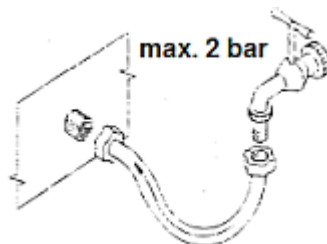



Fig. 2

Connection — Electrical Power

- Verify if the technical specification of the appliance (see the rating plate) corresponds to the characteristics of the local electric mains grid.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.
- Place a double-pole disconnecter with a suitable input (contacts with a minimum opening of 3 mm) between the appliance and the mains supply available after installation.
- Connect the appliance to the mains earthing system.
- The appliance must be integrated into an equipotential bonding system; the system's operation must be checked in accordance with the specifications of the standard. This connection is made between various appliances at the connection terminal marked with the following symbol: .
- The equipotential bonding conductor must have a cross-section of min. 10 mm².
- Connect the power cord to the power supply.

5.2 Operation



WARNING!

Risk of burns!

During operation, the housing and glass pane door become very hot and remain hot for a while after switching the appliance off.

Do not touch the appliance during operation nor immediately after switching it off. Open and close the convection oven using the glass pane door handle only.

To operate the appliance, use handles and elements designed to this end.

The grate, the tray and containers heat up considerably during operation.

For removing hot food use dishwashing cloths or kitchen mitts.

Preparation of the Appliance

1. Prior to operation, clean the appliance and its equipment inside and outside according to instructions in section 6 **“Cleaning”**.
2. Prior to first use, and observing instructions in section **“Settings”**, heat up the oven without food to eliminate any unpleasant odours that come from the thermal insulation. Select the highest temperature and the longest time.

A small amount of smoke or unpleasant odour may be produced. This is normal during first use and should not recur.

3. Next, open the glass pane door to allow all the smoke to escape.

Settings

The convection oven is controlled with two push/rotary control knobs:

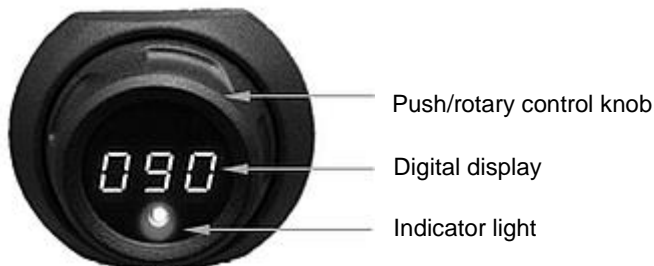
- Push/rotary time control knob (at the left side of the control panel)
- Push/rotary temperature control knob (at the right side of the control panel)

The push/rotary control knobs are used for setting time and temperature, as well as for activating the program mode.

The push/rotary control knobs are integrated with digital displays that allow reading the set time and temperature.

Indicator lights evidence the operating modes.

Design of the push/rotary control knobs



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Time setting

The duration of work of the appliance is set with the push/rotary control knob (at the left side of the control panel). Time may be set in 1-minute increments and in the range of 1 - 120 minutes.

Temperature setting

Temperature is set with the push/rotary control knob (at the right side of the control panel). The temperature may be set with 1 °C increments in the range of 50 °C – 300 °C.

Normal operation

1. Connect the appliance to a single grounded socket.
2. Press the ON/OFF switch to „I“ position.

The green power indicator light in the ON/OFF switch is lit.

The appliance is now in the main menu.

Installation and operation

The digital displays of the push/rotary control knobs show the last temperature and time sued, and the indicator lights are off.

3. Set the parameters by rotating the respective push/rotary control knobs.

4. To start the program, press the push/rotary control knob.

The heating, interior lighting and fan motors are all switched on.

The indicator light of the push/rotary control knob starts to blink.

The indicator light of the temperature control is lit as long as the set temperature is reached; then, it is lit only during the re-heating process.

During operation, you may freely adjust both time and temperature through rotating the respective push/rotary control knobs.

Signal tone is heard after expiry of the set time. It is repeated until it is confirmed with pressing of one of two push/rotary control knobs. The indicator light of the push/rotary control knob goes off.

Then, the appliance is again in the main menu.

The digital displays show the recent values used, and the indicator lights are off.

When the appliance is in Standby mode (digital displays and indicator lights of both push/rotary control knobs are off), it may be activated by pressing one of the push/rotary control knobs.

Note: The fans of the convection oven in temperatures exceeding 80 °C are operating after switch-off until the appliance is cooled-off.

If the convection oven is not used for the next 60 minutes, it switches to Standby mode. All displays in the push/rotary control knobs are off. You may re-activate the appliance by pressing one of he push/rotary control knobs.

Break mode

A program may be interrupted during operation. To this end, press the push/rotary temperature control knob.

The displays of both push/rotary control knobs are blinking, the fans and lighting are active, the heating id off, the time is stopped.

Another pressing of the push/rotary temperature control knob the program is re-activated and continued with the set parameters.

Cooking/Roasting Process With Fan-Forced Air Circulation

The cooking/roasting process is obtained with the use of hot air circulation inside the appliance. This makes homogeneous cooking/roasting possible thanks to uniform temperature distribution.

The benefit of the convection oven is the fact that you may cook/roast various foods (provided the temperature of processing is the same), and different aromas of the foods do not mix.

1. Introduce the temperature and time settings required for the selected food according to the instructions in the **'Settings / Normal Operation'** section.

Food Preparation

NOTE!

Prior to each use, heat the convection oven properly. Set the temperature approx. 30°C above the required temperature and correct it when food is put into the oven in order to obtain uniform effect.

1. When the set temperature is reached, put the food into the thermal processing chamber on sheets.

At a time, 4 baking sheets on 4 guide rails of the convection oven may be inserted. During loading of the appliance, make sure that there is a top clearance of at least 40 mm between dishes and baking sheets, which will allow for maintaining optimum heat distribution in the thermal processing chamber.

2. If needed, set the time and temperature again.
3. To continue the thermal processing, press the rotary push timer controller.

When the set time elapses, the acoustic signal sounds, which is repeated until it is confirmed by pressing one of the two push rotary controllers.

The time indicator light of the push rotary controller goes off.

When opening the glass pane door, the heater and fan motors do not switch off.

The thermal processing can only be interrupted manually by pressing the rotary time controller again or after the set time has elapsed.

4. Remove the sheets with the prepared food using heat-resistant protective gloves.
5. When the appliance is not to be used any more, it should be switched off with the ON/OFF switch.
6. Disconnect the appliance from mains power supply.

Steaming

Steaming (steam generation) is initiated through pressing of the steaming button on the control panel. When pressed, water is jet-sprayed onto the fan, and then changes into steam in the appliance's oven chamber.

1. Switch the appliance on with the ON/OFF switch.
2. Set the parameters by rotating the respective push rotary control knobs:
 - temperature to 170–300°C,
 - time in the range of 0–120 minutes.
3. To start the programme, press the rotary push timer controller.
4. Press the steaming button only when the temperature in the appliance exceeds 170°C to direct the humidity into the cooking chamber using manual pulses.

Water is sprayed into the thermal processing chamber as long as the steaming button remains pressed on.

NOTE!

It is enough to press the steaming button shortly (max. 3 sec.), as otherwise excessive water accumulates at the bottom of the thermal processing chamber.

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Fume Extractor

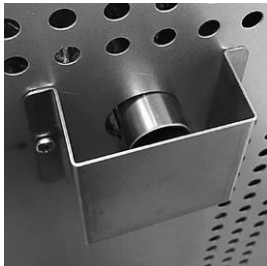


Fig. 3

During spraying (humidification), steam is generated in the thermal processing chamber of the appliance. This steam is discharged through the fume extractor, which is located on the rear wall of the appliance.

Overheating Protection

The appliance is equipped with **overheating protection**, which activates at 320°C and disconnects the appliance.

When the overheating protection has tripped, the following actions must be taken:



- leave the appliance to cool down for some time,
- unscrew the plastic cap of the safety device on the rear wall of the appliance,
- press the **RESET** button,
- screw the plastic cap back on,
- restart the appliance.

Fig. 4

Thermal processing methods

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Main courses

Lasagne, pasta au gratin, and cannelloni should be roasted in the temperature of 185 °C – 190 °C. To obtain yellowish-gold crust, increase the temperature to 220 °C – 230 °C at the end of the roasting process.

Roasting

Beef, pork, chicken, turkey, lamb. To roast the meat, the roasting process requires the temperature of 180 °C. In the final phase, to dry the meat, set the temperature to 240 °C – 250 °C for a couple of minutes.

Meat browning

Chop, cutlet, sausage, hamburger.

Insert the grate with the products for roasting, which are slightly smeared with oil. Insert a fat collecting tray under the grate. Roast in the temperature of 220 °C – 230 °C. In the final phase increase the temperature to 280°C for a couple of minutes, to have the food browned a bit.

Roast beef

Roast in the temperature of 220°C.

Fish

Roast plaice, cod, and hake in the temperature of 200 °C.

Installation and operation

Baked potatoes

Roast in the temperature of 170 °C – 180 °C.

Pies

As a rule, bake in the temperature of 180 °C. During baking, avoid opening the door of the convection oven.

Bread

Roast in the temperature of 200 °C.

Thermal processing of deep frozen products

Defrost the frosted bread in the temperature of 200 °C.

Insert a pre-baked, frozen pizza into the convection oven in a frozen state and roast in the recommended temperature for a couple of minutes. Follow the manufacturer's instructions on the packaging.

Buns/toasts

Heat up in the temperature of 220 °C.

Heating up food

Prepare food in the temperature of approx. 150 °C.

Defrosting food

Defrost in the temperature of 80 °C.

Baking/thermal processing table

Food for baking/thermal processing		Temperature in °C	Thermal processing duration approx., in min.
Pies	Cakes	135–160	depending on the weight
	Sponge cake	160–175	25–35
	Small pies	175	
Cakes with yeast/baking powder	Cherry cake	175	
	Fruit pie	220	
	Puff pastry	210	
	Shortcrust pastry	200–225	
	Pies	175	40–50
Confectionery	Meringue	100	100–130
	Cookies	175	15–20
	Shortcrust pastry cookies	150–175	5
	Fruit pie	200	8
	Croissants	180	18–20
Pudding	Bread au gratin	175–190	45
	Egg cream	165	45
	Fruit pudding	160	45
Main courses	Stuffed cannelloni	190	20
	Egg au gratin	185	25
	Lasagne	190	27
	Pasta au gratin	190	40
Rapid roasting	Roasted sausages (lean)	225	10–15
	Roast meat	225	15–30
	Liver	250	10–15
	Roast loin	250	15–30
	Chicken breast	200	30

Food for roasting/thermal processing		Temperature in °C	Thermal processing duration approx., in min.
Meat	Well-done turkey		
	until the final 30 minutes of roasting	160–175	
	during the final 30 minutes of roasting	175–200	30/kg
	Rare lamb		
	Hind, 1.5–2 kg	175	50/kg
	Roast lamb	175	30/kg
	Lamb shoulder	175	50/kg
	Well-done pork		
	Hind, from 2 kg	175	50/kg
	Loin and shoulder	175	60/kg
	Medium-rare beef		
	Loin collar, 2 kg	175	30/kg
	Roast meat	175	30/kg
	Breast	175–200	20/kg
	Chicken, 2 kg, gold-crust roast chicken/stewed chicken	175	50/kg
Duck, 2 kg, in gravy, not dried	180	60/kg	
Venison	Hare, 2 kg	175	60–90
	Deer	170–200	90
	Pheasant	175–200	35–90
Sides	Baked potatoes, crispy	175	60
	Sliced potatoes, well-cooked, with gravy	150–175	30/kg
Fish	Fillets (small)	200	15–20
	Fish, 1.5 kg	200	30–40

6 Cleaning

6.1 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.

6.2 Cleaning

1. Clean the appliance regularly at the end of each working day, and, if necessary, also in the meantime or when the appliance is not to be used for a longer time.

With regular cleaning you may avoid burning leftovers of pies and roasts.

2. Remove used sheets from the appliance.
3. Clean the thermal processing chamber with a soft, damp cloth or sponge and mild cleaning agent.
4. In case of stubborn soiling, use commercially available oven cleaning agents. Observe instructions of the manufacturer of such a cleaning agent.



Fig. 5

In order to facilitate cleaning of the oven chamber, you may remove the guide rails.

5. To do this, remove the knurled screws (left and right) and remove the guide rails from the oven chamber.
6. Clean the guide rails thoroughly with warm water, a soft cloth and a mild cleaning agent.

7. Clean the oven chamber observing the instructions above.
8. Reinsert the guide rails and screw them with knurled screws.
9. Wipe the appliance housing and glass door from the inside and the outside with a soft, moistened cloth.
10. Finally dry all cleaned parts and surfaces with soft cloth.

Accessories

1. Clean the used accessories with warm water, mild cleaning agent and a soft cloth or sponge.
2. Rinse the clean accessories with clean water.
3. Dry the accessories with soft cloth.

7 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. When malfunction cannot be removed, contact the technical service.

In such a case, provide article number, model name and serial number. These data may be found in the rating plate.


Error	Possible Cause	Solution
The appliance is connected to the power supply, but digital displays of the push rotary control knobs do not show any values.	Plug improperly inserted into a socket.	Remove the plug and insert it properly in the socket.
	The appliance is in Standby mode.	Press one of the push rotary control knobs.
The appliance is connected to the power supply, but it does not heat up.	Temperature is not set.	Set the temperature.
	Damaged heater.	Contact the service company.
The appliance is connected to the power supply, but it does not work.	Overheating protection triggered.	Wait for the appliance to cool off. Press the RESET button at the rear side of the appliance. If the overheating protection triggers again, contact the service company.
Cooking/baking effect is not uniform.	Damaged fan.	Contact the service company.
	Thermostat broken.	Contact the service company.
	Top clearance between dishes and sheets is too small.	Maintain clearance of at least 40 mm.

Possible Malfunctions

Error	Possible Cause	Solution
The oven chamber lighting does not work.	Damaged bulb.	Disconnect the appliance from power supply, and leave it to cool off. Remove the bulb cover. Screw the bulb off and replace it with a new one of the same technical specification.

8 Disposal

Electrical Appliance

	<p>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.</p>
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Electrical appliances should be returned to designated collection points.