

LAMONA

at the heart of the kitchen

Built-in Combination Microwave Oven

LAM7004
LAM7005



Instructions and Installation

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Register 
my appliance

Welcome

Dear Customer,







Congratulations on your choice of oven.

The user manual will help you use your product quickly and safely.

- Please read this user manual before installing and using the oven.
- Always follow the safety instructions.
- Keep this user manual within easy reach for future reference.
- Register your appliance to access a digital copy of your user manual for future reference.
- Please read any other documents supplied with the product.

Explanation of symbols





Throughout this manual the following symbols are used.

	Warning for possible hazards to health and property.
	Warning possibility of an electric shock.
	Warning of risk of fire.
	Warning of hot surfaces.
	Important information or useful usage tips.
	Read the user manual.

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1. Safety instructions

- This section contains safety instructions that will help prevent any risks of personal injuries or material damage.
- If the product is transferred to another person or used second hand, the operating manual, product labels, other relevant documents and accessories should be delivered with the product.
- Our company shall not be held responsible for any damage that may occur as a result of failure to comply with these instructions.
- Failure to comply with these instructions shall render any warranty void.
-  Always have the installation and repair work performed by the manufacturer, the Authorised Service or a person specified by the importer.
-  Use genuine spare parts and accessories only.
-  Do not attempt to repair or replace any part of the product unless it is clearly specified in the operating manual.
-  Do not perform technical modifications on the product.

Purpose of usage

- This product is designed for home use. It is not suitable for commercial use.
- Do not use the product in gardens, balconies or other outdoor environments. The appliance is intended to be used in household and staff kitchen areas in shops, offices and other working environments.
- **WARNING:** This product should be used for cooking purposes only. It should not be used for different purposes, such as heating the room.
- The oven can be used to defrost, bake, fry and grill food.
- This product; should not be used for heating, plate heating, hanging towels or clothes on the handle for drying.

Child, vulnerable person and pet safety

- This product can be used by children 8 years of age and older, and people who are underdeveloped in physical, sensory or mental skills, or lack of experience and knowledge, as long as they are supervised or trained about the safe use and hazards of the product.
- Children should not play with the product. Cleaning and user maintenance should not be performed by children unless there is someone overseeing them.
- This product should not be used by people with limited physical, sensory or mental capacity (including children), unless they are kept under supervision or receive the necessary instructions.
- Children should be supervised to ensure that they do not play with the product.
- Electrical products are dangerous for children and pets. Children and pets must not play with, climb on, or enter the product.
- Do not put objects that children may reach on the product.
- **WARNING:** During use, the accessible surfaces of the product are hot. Keep children away from the product.
- Keep the packaging materials out of the reach of children. There is a hazard of injury and suffocation.
- When the door is open, do not put any heavy objects on it or allow children to sit on it. You may cause the oven to tip over or damage the door hinges.
- For the safety of children, disconnect the power cable and make the product inoperable before disposing of the product.

Electrical safety

- Wire the product into a grounded outlet protected by a fuse that matches the current ratings indicated on the type label. Have the grounding installation made by a qualified electrician. Do not use the product without grounding in accordance with local / national regulations. The electrical connection of the product should be in an easily accessible place (where it will not be affected by the flame of the stove). If this is not possible, there should be a mechanism (fuse, switch, etc.) on the electrical installation to which the product is connected, in compliance with the electrical regulations and separating all poles from the network.
- The product must not be wired into the outlet during installation, repair, and transportation.

- Do not wire the product into an outlet that is loose, has come out of its socket, is broken, dirty, oily, with risk of water contact (for example, water that may leak from the counter).
- Never touch the electrical connection with wet hands! To remove appliance, do not pull the cord.
- Make sure that the product is securely wired into the outlet to avoid arcing.
- Wire the product into an outlet that meets the voltage and frequency values specified on the type label.
- Do not jam the power cord under and behind the product. Do not put a heavy object on the power cord. The power cord should not be bent, crushed, and come into contact with any heat source.
- While the oven is operating, its back surface also gets hot. Power cords must not touch the back surface, connections may be damaged.
- Do not jam the electric cables into the oven door and pass them over hot surfaces. You may cause the oven to short circuit and catch fire as a result of the cable melting.
- Use original cable only. Do not use cut or damaged cables or extension leads.
- If the power cord is damaged, it must be replaced by a manufacturer, an Authorised Service or a person to be specified by the importer company in order to prevent possible dangers.
- **WARNING:** Before replacing the oven lamp, be sure to disconnect the product from the mains supply to avoid the risk of an electric shock. Disconnect the product or turn off the fuse from the fuse box.

Microwave safety

- The appliance is intended to be used in household and similar applications as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential environments;
 - bed and breakfast type environments.
- Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the microwave oven in a safe way and understands the hazards of improper use.

- When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperature generated.
 - The exposed parts of the product will become hot while and after the product is in use.
 - Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surface, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven and contact by the Authorised Service Agent.
 - If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person or Authorised Service Agent.
 - Before operating your oven ensure that the door has been closed properly. A safety mechanism in the door lock prevents your appliance from operating when the door is open, halting the cooking operation if you open the door. You should not interfere with the door locking system or attempt to override this system. If the door locking system is overridden, risk of exposure to microwaves a rises if the appliance is operated with an open door.
 - Do not place any kind of object between the front of the oven and the door. You should not operate your oven if objects such as paper towels or napkins prevent it from being closed properly.
 - Radio interference. Place the oven no less than 2 metres from TVs, radios, wireless modems, access points and aerials. Otherwise it may cause interference.
 - Do not cook your meals with the cooking time and microwave power set excessively high. Excessive cooking may desiccate, burn or inflame some parts of the meal.
 - **Never use aluminium foil or aluminium utensils for microwave cooking.** Sparks will damage the appliance.
 - Do not use metal objects closer than 3 cm to the oven door while cooking with microwave.
 - Do not place corrosive chemicals or materials containing corrosive vapour into the oven.
 - When there is interference, it may be reduced or eliminated by taking the following measures:
 - clean door and sealing surface of the oven;
 - reorient the receiving antenna of radio or television;
 - relocate the microwave oven with respect to the receiver;
-

- move the microwave oven away from the receiver
- wire the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.
- Place the oven away from other heating appliances and avoid using in damp or steamy environments.
- It is hazardous for anyone other than a competent person or the Authorised Service Agent to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
- This product is a Group 2 Class B ISM equipment. The definition of Group 2 which contains all ISM (Industrial, Scientific and Medical) equipment in which radio frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and spark erosion equipment. For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purpose.
- The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating or warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- Your oven has not been designed for drying any living beings.
- **Do not operate your oven when it is empty.** This may damage the oven. Should you wish to test the oven, place a glass of water inside. The water will absorb the microwave energy and the oven will suffer no damage.
- Only use utensils that are suitable for use in microwave ovens. Do not use earthenware containers for microwave cooking. Moisture in the earthenware may expand and cause cracking of your container.

To reduce the risk of fire in the oven cavity:

- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition. If smoke is observed, switch off or unwire the appliance and keep the door closed in order to stifle any flames.
- Remove wire twist-ties from paper or plastic bags before placing bag in oven.
- Do not use the cavity for storage purposes . Do not leave paper products, cooking utensils or food in the cavity when not in use.
- The minimum height of free space necessary above the top surface of the oven.

- If you use materials like paper, wood or plastic for cooking in your microwave, do not leave the oven unattended. Paper, wood and similar materials may ignite, while plastic materials may melt. Do not use containers made of such materials for fan oven, grilling and mixed cooking operations.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
- Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
- Do not use your oven to heat carbonated drinks or foods stored in airtight containers like tin cans. This will cause pressure to build up inside the oven that may result in damage or explosion when the door is opened.
- Do not use your microwave oven for cooking or reheating unwhisked eggs, whether shelled or not. Ensure that you pierce the skins of potatoes, apples, chestnut or similar fruits and vegetables before cooking.
- Do not use porcelain containing metal (silver, gold, etc.). Ensure that you remove all metal twist-ties from food packages. Pieces of metal inside the oven can cause arcing that may result in serious damage.
- Do not use your oven for frying with oil since you will be unable to regulate the temperature of the oil.
Do not use the microwave to warm cooking oil or drinks with high alcohol volume only.
- Do not place the oven where heat, moisture, or high humidity are generated, or near combustible materials.
- Do not use the interior of your oven for storage purposes.
- Should the contents of the oven catch fire or should you notice any smoke, keep the oven door closed. Switch off the oven and remove the wire from the socket, or else remove or switch off the fuses for your home.
- Do not lean on the oven door when it is open, or let children swing on it. This will warp the oven door and prevent it from closing properly.

- Put a metal teaspoon or glass rod in the container when heating up liquids.
This will prevent delay of boiling of the liquid, thus prevent sudden overflowing when the container is moved.
- Do not use the oven, if:
 - the door is not closed properly;
 - the door hinges are damaged;
 - the contact surfaces between the door and the front side of the oven are damaged;
 - the door window is damaged;
 - an electrical arc occurs within the oven although there are no metal objects in the cooking segment.
- It is very important not to select long durations or extremely high power levels while cooking a small amount of food in order to avoid overheating or burning the meal. For example, a slice of bread may burn after 3 minutes if a very high power level is selected.
- Do not use the oven for frying as it is not possible to control the temperature of oil heated in microwave.
- Contact surfaces of the door (front side of the inner segment and inner side of the doors), must be kept clean to ensure proper operation of the oven.

Transportation safety

- Disconnect the product from the mains before transporting the product.
- The product is heavy, carry the product with at least two people.
- Do not use the door and / or handle to transport or move the product.
- Do not put other items on the product and carry the product upright.
- When you need to transport the product, wrap it with bubble wrap packaging material or thick cardboard and tape it tightly. Secure the product tightly with tape to prevent the removable or moving parts of the product and the product from damage.
- Check the overall appearance of the product for any damage that may have occurred during transportation.

Installation safety

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

Safety of use

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

Temperature warnings

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

Accessory use

- It is important that the wire grill and tray are placed properly on the wire shelves. For detailed information, refer to the section “Usage of accessories”.
- Accessories can damage the door glass when closing the product door. Always push the accessories to the end of the cooking area.
- Only use the meat probe recommended for this oven.

Cooking safety

- Be careful when using alcohol in your food. Alcohol evaporates at high temperatures and may catch fire when exposed to hot surfaces, causing a fire.
- Food waste, oil, etc. in the cooking area may catch fire. Before cooking, remove such coarse dirt.
- Food Poisoning Hazard: Do not keep food in the oven for more than an hour before and after cooking. Otherwise it may cause food poisoning or diseases.
- Do not heat closed tin cans and glass jars. Built-up pressure may cause the jar to burst.
- Place the greaseproof paper in a cookware or on the oven accessory (tray, wire grill, etc.) with food and place it in the preheated oven. Remove any excessive pieces of greaseproof paper hanging from the accessory or container to avoid the risk of touching the oven heating elements. Never use greaseproof paper at an oven temperature higher than the maximum use temperature specified on the greaseproof paper you are using. Never place greaseproof paper on the oven base.
- **When using as an oven, do not place baking trays, plates or aluminium foil directly on the bottom of the oven. The accumulated heat can damage the base of the oven.**
- Close the oven door during grilling. Hot surfaces may cause burns!
- Food not suitable for grilling carries a fire hazard. Grill only food that is suitable for heavy grill fire. Also, do not place the food too far in the back of the grill. This is the hottest area and fatty foods may catch fire.



Maintenance and cleaning safety

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



Condensation

Steam is vented from the circled area when using the microwave function. Condensation can therefore form on the surrounding cooler surfaces, such as the handle.



General warnings about cooking in the oven



WARNING! Risk of fire!

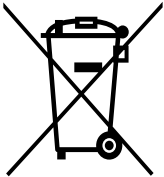
- Do not place aluminium foil on the base of the oven when in use. Heat is reflected downwards and can damage the oven and the cabinets beneath.
- Do not line the grill tray or any baking trays with aluminium foil. The reflected heat can damage the heater.
- Dishes and trays can be placed on the base when using in the microwave mode



2. Environmental instructions

Waste regulation

Disposing of the old product. Compliance with the WEEE Directive and disposing of the waste product:



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

This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection centre for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centres. Appropriate disposal of used appliance helps prevent potential negative consequences for the environment and human health.

Compliance with RoHS Directive:

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

Package information

- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authority.

Future transportation

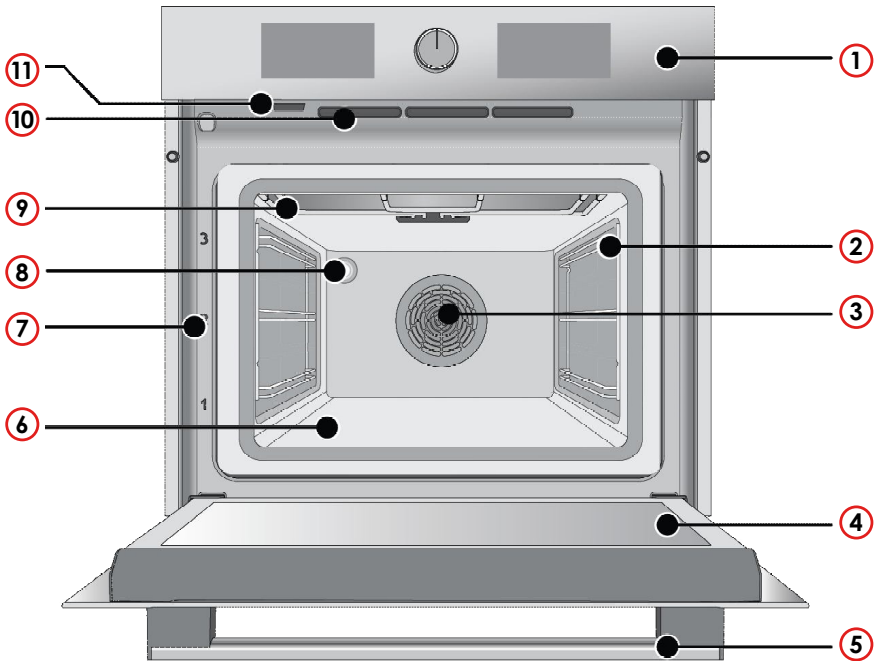
- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.



Check the general appearance of your product for any damages that might have occurred during transportation.

3. Your product

Product introduction



1 Control panel

2 Wire shelves**

3 Fan motor
(behind steel plate)

4 Door

5 Handle

6 Bottom heater
(bottom steel plate)

7 Shelf positions

8 Lamp*

9 Top heater

10 Ventilation holes

11 Steam vent hole

Steam is vented from here during microwave operation. Condensation can form on the surrounding surfaces.

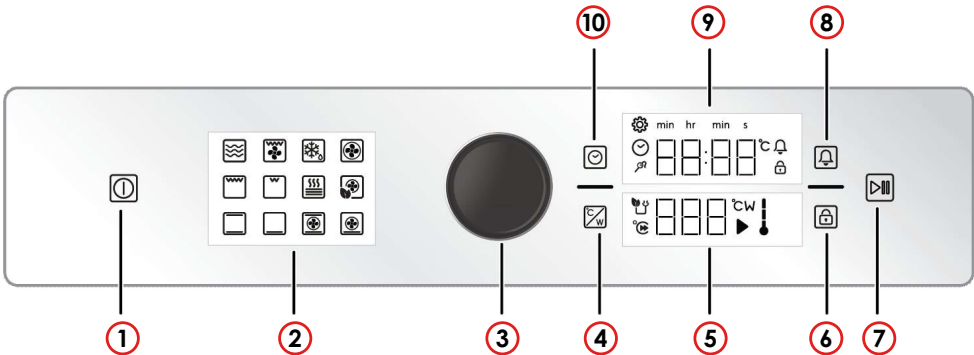
* It depends on the model. Your product may not have a lamp, or the type and location of the lamp may differ from the illustration.

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

Product control panel introduction and usage

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

Oven control



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

Oven control knob

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

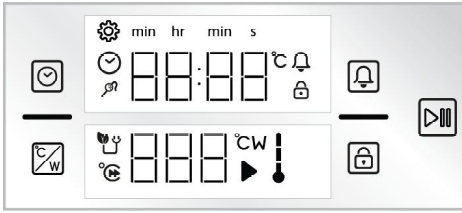
Temperature indicator

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






Temperature indicator

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







Displays



Keys:






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

Clock/time display

-  Cooking time/Day time symbol
-  Alarm symbol
-  Settings symbol
-  Key lock symbol
-  Meat probe symbol*
-  Eco fan cooking symbol
- hr** Hour
- min** Minute
- S** Second










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

Temperature display

-  Cooking symbol
-  Temperature symbol
-  Microwave symbol
-  Oven inner temperature symbol
-  Quick heating (booster) symbol

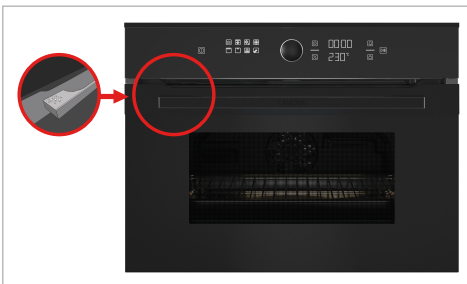
Oven operating functions

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

Function symbol	Function description	Temperature range (°C)	Power levels (W)	Description and use
	Top and bottom heating	40 - 280	–	Food is heated from above and below at the same time. Suitable for cakes and stews in baking moulds or cakes and pastries. Cooking is done with a single tray.
	Bottom heating	40 - 280	–	Only lower heating is on. It is suitable for foods that need browning on the bottom.
	Fan heating	40 - 280	–	The hot air heated by the fan heater is distributed equally and rapidly throughout the oven with the fan. It is suitable for multi-tray cooking of your food at different shelf levels.
	Eco fan cooking*	160 - 220	–	In order to save energy, you can use this function instead of using "Fan Heating". Cooking time will be slightly longer.
	Pizza function	40 - 280	–	The lower heater and fan heating work. It is suitable for cooking pizza.
	"3D" function	40 - 280	–	Upper heating, lower heating and fan heating work. All parts of the product are cooked equally and quickly. Cooking is done with a single tray.
	Low grill	40 - 280	–	The small grill on the oven ceiling works. It is suitable for grilling smaller amounts.
	Full grill	40 - 280	–	The large grill on the oven ceiling works. It is suitable for grilling in large amounts.
	Fan assisted full grill	40 - 280	–	The hot air heated by the large grill is quickly distributed into the oven with the fan. It is suitable for grilling in large amounts.

Function symbol	Function description	Temperature range (°C)	Power levels (W)	Description and use
	Keep warm*	40 - 100	–	It is used to keep the food at a temperature ready for service for a long-time.
	Microwave*	–	100 200 300 600 800	Only the microwave operates. It may be used to warm meals and drinks, as well as cooking. Meals are cooked without roasting.
	Microwave + fan assisted full grill	40 - 280	100 200 300 600	Microwave and the grill on the ceiling of the oven operate. It is suitable for grilling large amounts of meat.
	Microwave + operating with fan*	–	100 200 300 600	Microwave and only the fan (on the rear wall) operate. It is suitable for thawing frozen grained food at room temperature slowly and cooling down the cooked food.
	Microwave + fan heating	40 - 280	100 200 300 600	Oven's rear heater also operates together with the microwave. Hot air heated by the rear heater is evenly distributed throughout the oven rapidly by means of the fan. You can cook your meals in a short time and roast at the same time.
	Microwave + top and bottom heating	40 - 280	100 200 300 600	Food is heated from above and below at the same time with the microwave. Suitable for cakes and stews in baking moulds or cakes and pastries. Cooking is done with a single tray.
	Microwave + pizza function	40 - 280	100 200 300 600	The lower heater and fan heating work with the microwave. It is suitable for cooking pizza.

* **NOTE:** The BOOSTER function is not available on the functions.



Condensation

Steam is vented from the circled area when using the microwave function. Condensation can therefore form on the surrounding cooler surfaces, such as the handle.

Product accessories

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

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



Standard grill tray

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



Wire grill

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

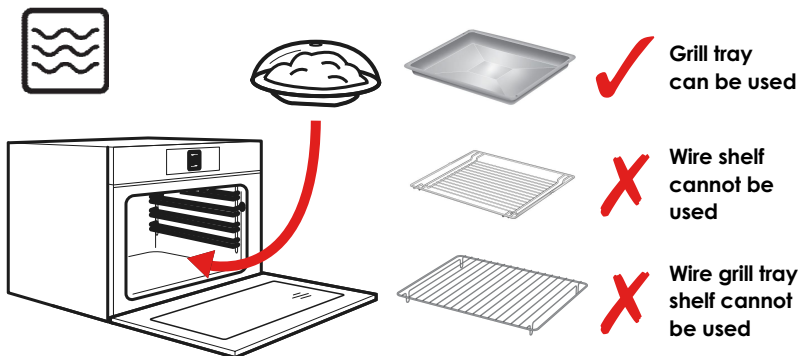


Wire grill in tray

By placing it in the tray (if provided), it is ensured that the oils flowing while grilling are collected in the tray and thus the contamination of the oven is prevented.

Removing the chrome wire shelves when microwaving

① Side racks can be left in position when using the microwave function.



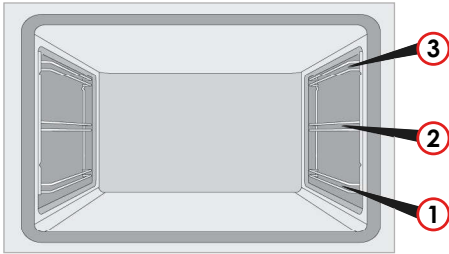
② Place dishes on tray or base (microwave function only).

DO NOT: Place dishes or trays on the base of the oven in any other function.

Use of product accessories

Cooking shelves

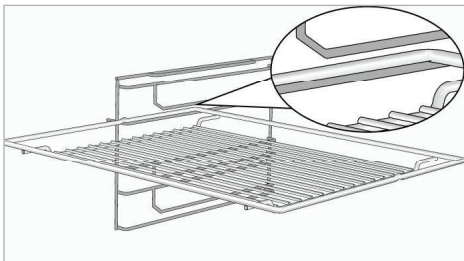
There are 3 levels of shelf position in the cooking area. You can also see the order of the shelves in the numbers on the front frame of the oven.



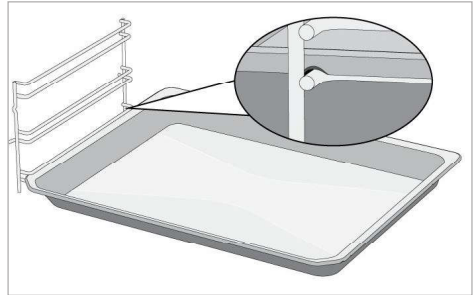
i The “Shelf position 0” is the base of the oven. Do not use it other than Microwave function.

Placing the wire shelf on the side racks

It is crucial to place the wire shelf in the side racks properly. While placing the wire shelf in the desired position, the open section must be on the front. For better cooking, the wire shelf must be secured with the stopper on the side rack. It just not pass over the stopper to contact the rear wall.

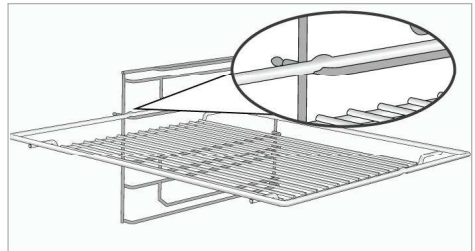


Placing the tray on the side racks



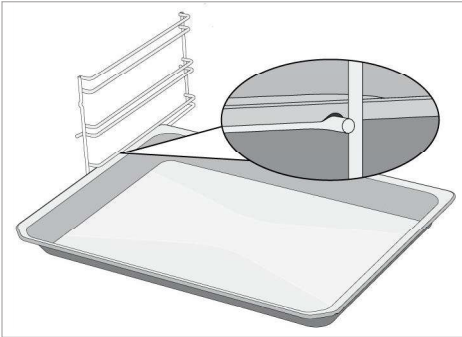
Stopper function of the wire shelf

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






Stopper function of the wire shelf

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



Technical specifications	
General	
Product external dimensions (height / width / depth)	455mm / 594mm / 567mm
Oven installation dimensions (height / width / depth)	**450 or 460mm / 560mm / min. 550mm
Voltage / frequency	220-240 V ~ 50 Hz
Cable type and cross section used / suitable for use in the product	Min. H05VV-FG 3 x 1.5mm ²
Total power consumption	2.7 kW
Inner lamp type (A)	240 V / 15-25 W / E14 SES / T 300°C
Inner lamp type (B)	25 W, G9, 300°C
Oven type	Multifunction oven
Microwave	
Net volume	48 ltr
Microwave power	Max. 800W
Microwave frequency	2465 MHz

Basics: Information on the energy label of electrical ovens is given in accordance with the EN 60350-1 / IEC 60350-1 standard. Those values are determined under standard load with bottom-top heater or fan assisted heating (if any) functions. Energy efficiency class is determined in accordance with the following prioritisation depending on whether the relevant functions exist on the product or not. 1-Eco fan heating, 2-Fan Heating, 3-Fan assisted low grill, 4-Top and bottom heating.


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

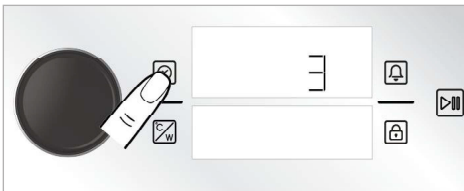
4. First use



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

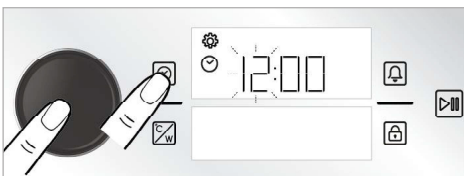
First time setting



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

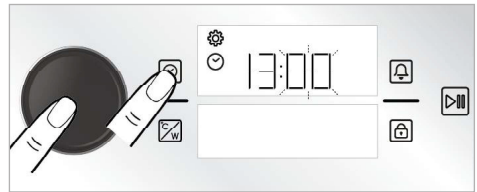
1. When after the oven is energized for the first time, "12:00" will appear on the time/clock display.
2. When the oven is in stand-by mode, activate the settings menu by touching  key for about 3 seconds.
 - » The 3- 2-1 countdown is displayed. When the countdown expires, the settings menu is activated.





3. Press the oven control knob or touch  key once to activate the hour field.
 - » Hour field and  symbol flashes on the time/clock display.



4. Set the hour by rotating the oven control knob to right/left and press the oven control knob or touch  key once to activate the minute field.
 - » Minute field and  symbol flashes on the time/clock display.



5. Set the minute by rotating the oven control knob to right/left. Confirm the time setting by pressing on the oven control knob or touching  key.
 - » The time of day is set and the  symbol appears on the time/clock display always on.

i If the initial time is not set, the clock will run starting from "12:00". You can change the time of day setting later, as described in the "Settings" section.

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

First cleaning

1. Remove all packaging materials.
2. Remove all accessories from the oven provided within the product.

3. Turn the product on for 30 minutes and then, turn it off. This way, residues and layers that may have remained in the oven during production are burned and cleaned.
4. When operating the product, select the highest temperature and the operating function that all the heaters in your product operate. See “Oven operating functions”. You can learn how to operate the oven in the following section.
5. Wait for the oven to cool.
6. Wipe the surfaces of the product with a wet cloth or sponge and dry with a cloth.

Before using the accessories;

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

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

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

5. How to operate the oven

General information on oven usage

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

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

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

Oven lighting

The oven lamp is turned on when the oven starts cooking. In some models, the lamp is on during cooking, while in some models it turns off after a certain time. If the product door is opened while the oven is operating or in the closed position, the oven lamp turns on automatically.

i In some operating functions, the lamp does not light due to energy savings.







Oven operating modes

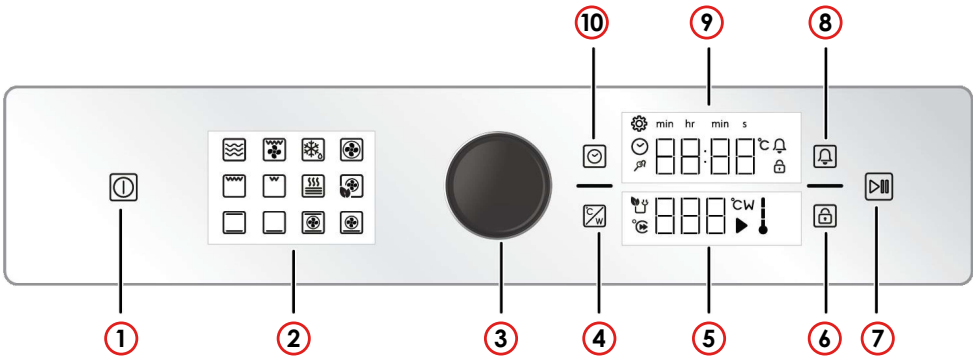
Your microwave oven operates in 3 different principles, namely, only microwave, only oven function, and combined mode.

Operating mode	Description
Microwave	When the oven operates in microwave mode only, it creates heat directly inside the meal. You may use the microwave for warming meals or drinks, thawing or cooking. In microwave, meals are cooked but not roasted.
Oven function	Only the oven heaters cooks the meal by heating it up. You may use the oven for all kinds of cooking and also for thawing. Meals are both cooked and roasted in the oven function.
Combined mode	In the combined mode, both the oven heaters and the microwave operate concurrently. Meals are cooked and roasted in a shorter time in the combined mode.

Operation of the oven control unit

General warnings for the oven control unit.

-  The maximum time that can be set for the end of time is 5.59 hours. In warn keeping function, this time is 23:59 hours. In the event of a power failure, the cooking and cooking time set will be cancelled.
-  While making any adjustments, the relevant symbols flash on the display. A short time should be waited for the settings to be saved.
-  If any cooking setting has been made, the time of the day cannot be adjusted.
-  If cooking time is set when cooking starts, the remaining time is shown on the display.
-  If the quick preheat (booster) setting is enabled on your control unit, the  symbol appears on the display when you start cooking and the oven reaches the temperature you set for cooking quickly. For the quick preheat (booster) setting, please see “Settings” section.



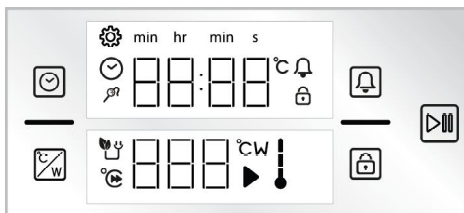
- ① On/Off key
- ② Function display
- ③ Oven control knob
- ④ Temperature/microwave key
- ⑤ Temperature display
- ⑥ Key lock key
- ⑦ Cooking start/stop key
- ⑧ Alarm key
- ⑨ Clock/time display
- ⑩ Time and settings key

Clock/time display

- Cooking time/Day time symbol
- Alarm symbol
- Settings symbol
- Key lock symbol
- Meat probe symbol*
- Eco fan cooking symbol
- hr Hour
- min Minute
- s Second

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

Displays



Temperature display

- Cooking symbol
- Temperature symbol
- Microwave symbol
- Oven inner temperature symbol
- Quick heating (booster) symbol

Turning on the oven


1. Turn on the oven by touching the ① key.
- » After the oven is turned on, the first operating function is displayed on the display. On this display, the operating function, temperature, cooking time and alarm can be set.

Keys:

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


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

Turning off the oven


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

Manual cooking to select temperature and oven operating function

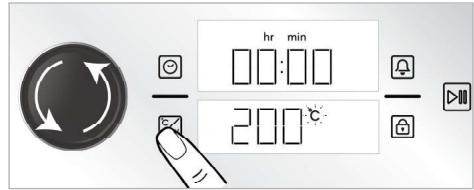
You can cook by making a manual control (at your own control) without setting the cooking time by selecting the temperature and operating function specific to your food. The “Top and bottom heating” function and 180°C settings are shown as an example in the images.

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




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

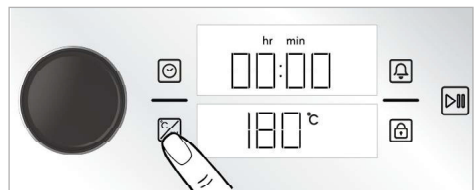
- » The °C symbol blinks on the temperature display.




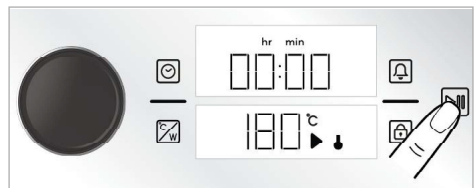
- i** If you change the operating function after changing the predefined temperature for the operating functions, the temperature you set last appears on the display. However, if the set temperature is not within the temperature range of the selected operating function, the highest adjustable temperature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

4. Confirm the set temperature by touching  key.

 - » The °C symbol appears on the temperature display.



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



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

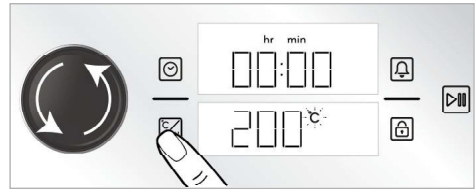
Cooking by setting the cooking time;

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

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

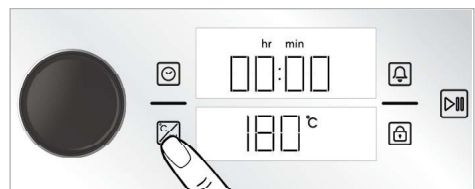


3. The predefined temperature for the operating function you selected appears on the temperature display. To change this temperature, touch the [] key and rotate the oven control knob to right/left.
- » The °C symbol blinks on the temperature display.




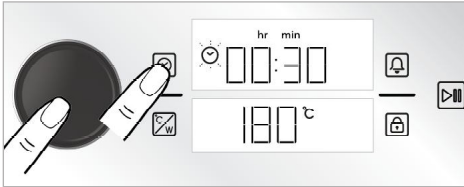
i If you change the operating function after changing the predefined temperature for the operating functions, the temperature you set last appears on the display. However, if the set temperature is not within the temperature range of the selected operating function, the highest adjustable temperature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


4. Confirm the set temperature by touching the [] key.
- » The °C symbol appears on the temperature display.




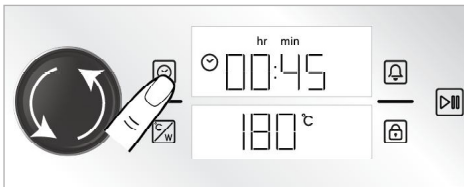
5. Press the oven control knob or touch the [] key once for setting the cooking time.

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



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




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





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


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






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

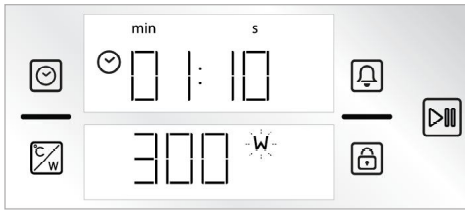
8. The audio warning sounds for one minute. If the  key is touched while the audio warning sounds and “End” appears on the temperature display, the oven continues to operate indefinitely. If  key is touched, the oven turns off. If any key other than these keys is touched, the audible warning will be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



Operation in microwave mode

1. Turn on the oven by touching the  key.
2. Touch microwave function.

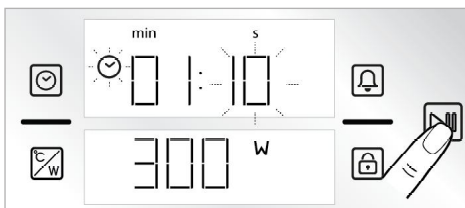


3. Touch  key and rotate the oven control knob to right/left to change the microwave power.
 - » The **W** symbol blinks on the display.
4. Confirm the set power by touching  key.
 - » The **W** symbol appears on the temperature display.
5. Press oven control knob or touch the  key to set the cooking time.







6. The  symbol and second digit(s) blinks on the display. Set the microwave cooking time you want by rotating the oven control knob to right/left. Confirm the cooking time by touching  key.


- i** Maximum microwave power is limited to 600W when the cooking time selected exceeds 12 minutes in microwave mode. The microwave power is automatically set to 600W when selected cooking times exceeding 12 minutes.



- i** Cooking time ranges are determined automatically according to the microwave powers you set and cannot be changed. 300 W/ 1 minute and 10 seconds settings are shown as an example in the images.

7. Touch the  key to start cooking. Your oven will start operating immediately at the microwave function and power. The set cooking time starts to countdown.  and the **W** symbols will appear on the display. After the set cooking time is completed, **“End”** appears on the temperature display, the timer give an audio warning and cooking stops.
8. The audio warning sounds for one minute. If the  key is touched while the audio warning sounds and **“End”** appears on the temperature display, the oven continues to operate 1 more minute. If the  key is touched, the oven turns off. If any key other than these keys is touched, the audible warning will be interrupted.

Operation in combi mode (oven and microwave together)

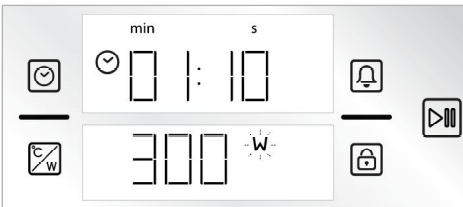
1. Turn on the oven by touching the  key.
2. Touch microwave function.



3. Touch the mode to which microwave support should be added. For example, touch the first Microwave function, then touch the Top and bottom heating function and both will be active.



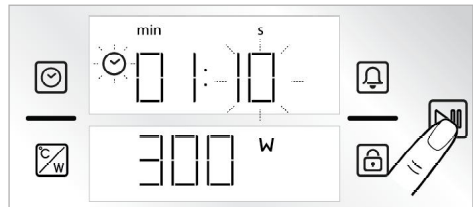
4. Touch key and rotate the oven control knob to right/left to change the temperature.
 - » The °C symbol blinks on the temperature display. Confirm the set temperature by touching key. °C temperature screen disappears and W microwave screen appears on the display. The W symbol blinks on the display to set microwave power.
5. Rotate the oven control knob to right/left to change the microwave power. Confirm the set power by touching key.
6. Press oven control knob or touch the key to set the cooking time.



7. The symbol and second digit(s) blinks on the display. Set the microwave cooking


time you want by rotating the oven control knob to right/left. Confirm the cooking time by touching key.

i Maximum microwave power is limited to 600W when cooking in combi modes, and is not dependent on the cooking time selected.




i Cooking time ranges are determined automatically according to the microwave powers you set and cannot be changed. 300W/ 1 minute and 10 seconds settings are shown as an example in the images.



8. Touch the key to start cooking.
 - » Your oven will start operating immediately at the microwave function and power. The set cooking time starts to countdown and the symbols will appear on the temperature display. After the set cooking time is completed, "End" appears on the display, the timer give an audio warning and cooking stops.
9. The audio warning sounds for one minute. If the key is touched while the audio warning sounds and "End" appears on the temperature display, the oven continues to operate 1 more

minute. If the  key is touched, the oven turns off. If any key other than these keys is touched, the audible warning will be interrupted.



Settings

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


Activating the key lock

By using the key lock feature, you can safeguard the timer from interference. 1. Touch the  key until the  symbol appears on the time/clock display.






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



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


Deactivating the key lock



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

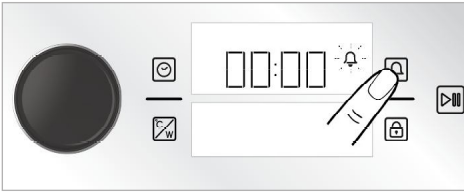
Setting the alarm


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

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



 Maximum alarm time can be 23 hours and 59 minutes.


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



2. Set the alarm time by rotating the oven control knob. Touch the  key again to confirm the setting.





- » The  symbol illuminates continuously and the alarm time starts to countdown on the time/clock display.
3. After the alarm time has expired, the  symbol starts flashing and gives you an audible warning.

 If the alarm time and cooking time shorter time is displayed on the time/clock display.

Turning off the alarm

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


If you want to cancel the alarm

1. Touch the  key once to cancel alarm time.
- » The  symbol starts to flash on the time/clock display.

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

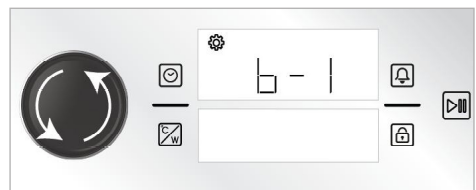
Setting the volume



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

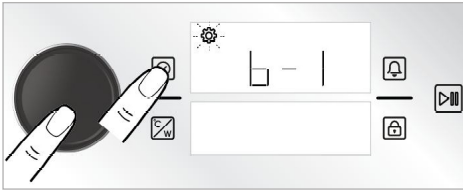
1. When the oven in stand-by mode, activate the settings menu by touching  key for about 3 seconds.
- » The 3- 2-1 countdown is displayed. When the countdown expires, the settings menu is activated.




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




3. Activate the volume setting by touching the  key or pressing the oven control knob.
- » The  symbol flashes on the time/clock display.

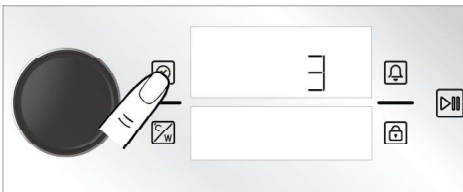


4. Set the desired volume level by rotating oven control knob to right/left.
5. Confirm the selected volume level by touching the  key or pressing to oven control knob.

Setting the screen brightness



You may set the brightness of the timer screen. Your oven shall be off to perform this operation.

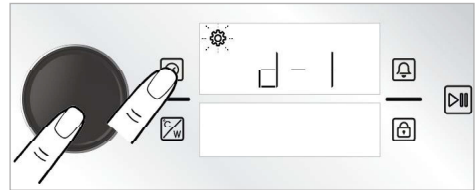
1. When the oven in stand-by mode, activate the settings menu by touching  key for about 3 seconds.
- » The 3- 2-1 countdown is displayed. When the countdown expires, the settings menu is activated.



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



3. Activate the brightness setting by touching the  key or pressing to oven control knob.
- » The  symbol flashes on the time/clock display.




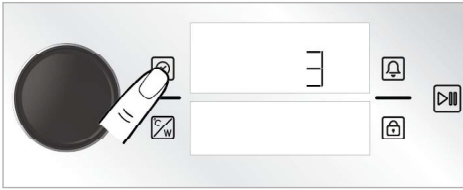
4. Set the desired brightness level by rotating oven control knob to right/left.
5. Confirm the selected brightness level by touching the  key or pressing to oven control knob.

Setting the quick pre-heating (Booster) function

i NOTE: The **BOOSTER** function is not available in “Eco fan cooking”, “Keep warm”, “Microwave”, “Microwave+” and “Operating with fan” functions.

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

1. When the oven in stand-by mode, activate the settings menu by touching  key for about 3 seconds.
- » The 3- 2-1 countdown is displayed. When the countdown expires, the settings menu is activated.



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



3. Activate the quick pre-heating (booster) setting by touching the key or pressing to oven control knob.
 - » The symbol flashes on the time/clock display.



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



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

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

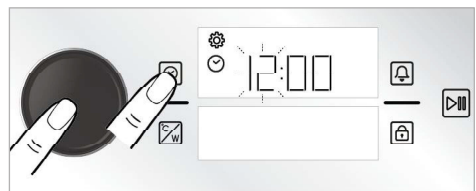
Changing the time of day



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

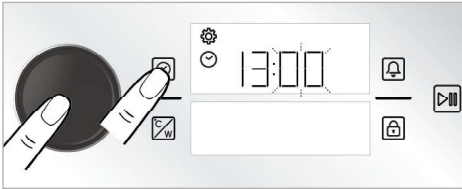
1. When the oven in stand-by mode, activate the settings menu by touching key for about 3 seconds.
 - » The 3- 2-1 countdown is displayed. When the countdown expires, the settings menu is activated.





2. Press the oven control knob or touch key once to activate the hour field.
 - » The hour field and symbol flashes on the time/clock display.



3. Set the hour by rotating the oven control knob to right/left and press the oven control knob or touch  key once to activate the minute field.
 - » The minute field and  symbol flashes on the time/clock display.



4. Set the minute by rotating the oven control knob to right/left. Confirm the time setting by pressing on the oven control knob or touching  key.
 - » The time of day is set and the  symbol appears on the time/clock display always on.

6. General information about cooking

This section describes tips on preparing and cooking your food.

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

General information on microwave cooking

To prevent overflowing when heating water and other liquids in your microwave oven:

- Do not use closed containers, or containers with narrow openings.
- Do not overheat.
- Before placing the container in the microwave, stir the contents with a teaspoon and then open the door and stir again when it is half done. Do not leave the teaspoon inside while the oven is operating.
- When heating liquids such as soups and sauces, these may unexpectedly bubble up and overflow before they even come to the boil. Do not leave your oven unattended when heating such liquids.
- After warming baby food or drink inside a feeding bottle, shake and test the temperature before giving to your baby. Before heating, remove the

cap and mouthpiece from the bottle.

- Remove food from any plastic packaging before cooking or defrosting. Under certain exceptional circumstances, you may be required to cover food with a special nylon clinging film.
- Do not use your product for making popcorn unless you have specially designed bags for use in microwave ovens.
- Chocolate sweets with low liquid content and flour-based foods should be heated with caution.
- Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.

The advantages of microwaving

- In conventional ovens, the heat emitted by electrical heaters or gas burners penetrate into the food item from outside. Therefore, a huge amount of energy is consumed in order to heat the air inside, oven components and the cooking utensils.
- In a microwave oven, heat is generated by food item itself and heat flow is from inside to outside. There is no heat loss in the medium, on the

oven inner walls or utensils (if they are microwave compatible). In other words, only the food is heated.

- Microwave ovens considerably reduce cooking times. Time needed in microwave cooking is almost half or a third less than the conventional ovens. A lot depends on the density, heat and amount of the ingredients to be cooked.
- You can preserve the natural taste of foods by cooking them in their own juices without adding a lot of spices, or with no spices at all.
- Microwave ovens save energy. Energy is only used when you are cooking. There is no wasted energy with a microwave.
- You need not worry if you forget to let meat thaw. Microwave ovens thaw out frozen foods in a short time so you can start cooking immediately.
- Foods preserve their nutrition value thanks to shorter cooking times.
- Cleaning is also easier compared to conventional ovens.

Microwaving in theory

- Microwaves are a form of energy similar to radio and television waves. The magnetron tube inside your microwave oven produces microwave energy. Microwave energy diffuses in all directions inside the oven, reflected

from the side walls and thus penetrates into the food evenly. The microwaves cause rapid vibration in the molecules of the food. This vibration creates the heat that cooks the food.

- The microwaves do not pass through the metal walls of your oven. Microwaves can pass through materials such as ceramic, glass or paper.

Why do foods get heated

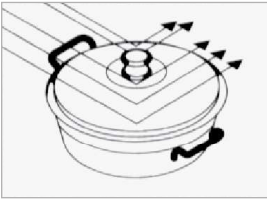
Most of the foods contain water and water molecules vibrate when they are subjected to microwaves. Friction between molecules produces the heat that increases the temperature of the food, thaws them if frozen, cooks them or keeps them warm. As a result of the heat build-up inside the food

- Foods can be cooked with very little or no oil;
- Thawing or cooking in a microwave is much faster than a conventional oven;
- Vitamins, minerals and nutrition elements in the foods are preserved;
- Natural colour and aroma of the food do not change.

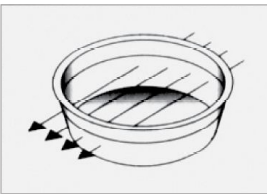
Containers suitable for microwaving

Microwaves pass through porcelain, glass, cardboard or plastic but not the metals. Therefore metal utensils or utensils with metal parts cannot be used in the microwave oven.

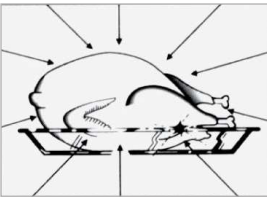
Microwaves are reflected by metal...



...but they pass through glass or porcelain...



...and absorbed by the foods.



 Fire risk!

Never place metal or metal covered containers in your microwave oven.

 Warning

Do not use your oven when empty and without a tray. This can damage the oven.

- Microwaves cannot penetrate metal. Microwaves will reflect off any metal objects in the oven causing dangerous electric

arcing. Most heatproof non-metallic containers are suitable for use in a microwave oven. However, certain containers may contain materials that are unsuitable for microwaving. You can apply the following test to determine whether a container is suitable for microwaving or not:

- Place the container you wish to test empty in the oven along with another container filled with water.
- Operate the oven at high power for one minute. If the water has been heated and the container you are testing is cold, then it is suitable for microwaving.
- On the other hand, if the water remains cold and the neighbouring container heats up, this means that the microwaves have been absorbed by the container and therefore subject container is unsuitable for microwaving.

Glass containers

- Avoid using containers made of very thin glass or lead crystal. Heatproof glass containers are suitable for use in microwave ovens. On the other hand, in the microwave oven avoid using brittle glass containers such as water and wine glasses that may break as their contents heat up.


Plastic containers

- Do not use pots and dishes made of plastic or melamine for long duration microwaving; the same applies for bags used for storing frozen food. This is because very hot food will sooner or later cause the plastic containers to melt or distort. Use such containers only for short duration microwaving.

Cooking bags

- Cooking bags are suitable for use in microwave ovens, provided that these are designed for cooking. Do not forget to pierce them to enable the steam inside to escape. Never use normal plastic bags for cooking purposes since they will melt and break up.

Paper

- You should not use any kind of paper for long-duration cooking. This will cause the paper to catch fire. Paper dishes are suitable for oily and dry foods that require short-duration cooking.
-  **Warning:** Do not use recycled paper. Such paper may contain fragments that can cause arcing.

Wooden and wicker containers

- As microwave causes drying of wooden structure and crisp it, large wooden containers should not be used.

Porcelain containers

- Generally speaking, containers made of such materials are suitable for use in a microwave oven, but you should test them to be sure.

Metal containers

- Metal containers reflect the microwaves away from the food. Therefore, avoid using such containers.

Warning

Certain cookware containing high levels of iron or lead are unsuitable for use as cooking containers.

Make sure that you test your cookware in terms of suitability for microwaving.

Cookware	Microwave	Grill	Convection	Combination modes
Heat-resistant glass	Yes	Yes	Yes	Yes
Non heat-resistant glass	No	No	No	No
Heat-resistant ceramics	Yes	Yes	Yes	Yes
Microwave-safe plastic plate	Yes	No	No	No
Kitchen paper	Yes	No	No	No
Metal tray	Yes*	Yes	Yes	Yes*
Metal rack	No	Yes	Yes	No
Aluminium foil and foil container	No	Yes	Yes	No

* Only use metal tray given with oven.

Positioning food

- You will obtain optimal results by arranging the food evenly in the container. This method can be applied in many ways for satisfactory results.
- You can cook a large number of identical pieces (for example potatoes). If you arrange them in an evenly spaced circle around the oven they will cook better. Avoid placing one piece on another.
- Since the microwaves act more powerfully on the outer layers of food, when cooking pieces of food with different shapes and thickness, place the thick parts in the centre of the tray. This will ensure that these parts are cooked first.
- Place fish and other food that is not flat with their tails at the edge of the tray.
- You can place very finely carved pieces of meat on top of each other. Thicker items such as sausages and

meat slices should be placed close together.

- Heat gravy and sauces in a separate dish. Narrow, deep dishes are better for this purpose than wide, shallow ones. Containers should be no more than two thirds full when you heat gravy, sauces or soups.
- If you are cooking fish whole, pierce them so that their skins do not burst.
- When using clinging film, bags or baking paper, pierce or leave an opening to enable steam to escape.
- Small pieces of food will cook quicker than large pieces, and evenly shaped pieces will cook quicker than other pieces. For the best results cut food evenly into pieces of equal size.

Food height

- With food that is quite thick (generally roasts), the lower part will cook faster. This means that it is sometimes necessary to turn such items over several times.

- Thick or dense items can be placed in a higher position, enabling the microwaves to act on the bottom and middle parts of the item.

Cooking suggestions

Factors affecting microwaving time:

- Microwaving time depends on a number of factors. The temperature of the ingredients used in a recipe can considerably affect the amount of cooking time required. Thus, a cake made with ice-cold butter, milk and eggs will take considerably longer to cook than one made with ingredients at room temperature.
- Particularly when it comes to bread, cakes and cream sauces, you are recommended with certain recipes to remove the food from the oven before it is fully cooked. Such foods if left covered outside the oven will continue to cook as heat flows from the outer to the inner layers of the food.
If you leave items on the oven until they are fully done, you risk burning the outer layer. With time you will become a better judge of how long items require to be cooked and left to stand.
- Do not leave items to cook unattended. Your microwave oven is automatically lit up when it is in operation, enabling you to keep an eye on the condition of the items being cooked.

Defrosting

- The defrosting time may depend on the shape of the packet. Shallow, rectangular packets defrost more quickly than deep containers.
- Separate the items as they start to defrost. They will then defrost more readily.
- The more food you cook, the longer it will take. Twice the amount of food will take roughly twice as long. If it takes four minutes to cook one potato, it will take on average seven minutes to cook two potatoes.
The amount of microwaves that your oven produces remains constant however much food you place inside it. This means that the more food you place inside, the longer it will take to do.

Liquid content

- Liquid content affects cooking time because microwaves are sensitive to moisture. Foods with natural liquid content (such as vegetables, fish, and poultry) will cook quickly and easily. When cooking dry items such as rice and pulses you are recommended to add water.
- Remember that moisture is eliminated in a microwave oven, so that when cooking drier items such as certain vegetables you should first wet them with a little water or cover them so that they retain their moisture.

- When cooking foods with very little water content (thawing bread, making pop-corns) evaporation takes place rapidly. In such cases oven operates as if it is empty and foods can get burnt. And oven or the utensils can get damaged. Therefore, make sure that you just set the required cooking time and never leave the oven unattended during cooking.

Steam

- The moisture within the food may sometimes cause the oven to steam up when it is operating. This is normal.

Sugar

- When making foods with very high sugar content like puddings and tarts, follow the recommendations in your microwave recipe books. If you exceed the recommended cooking time, this may result in the food burning or damage to your oven.

Food density

- Light, porous items such as bread and cakes will take less time than heavy, dense items such as roasts and stews. Exercise caution when microwaving porous items since they do not have hard, dry surfaces.

Bones and fat content

- Bones conduct heat and fat cooks faster than meat.

When cooking pieces of meat containing bones or fat, ensure that they are cooked evenly and not overcooked.

Food colour

- Meat or poultry that has been cooked for fifteen minutes or more will brown gently in its own fat. To give food that has been prepared quickly a more appetizing and roast complexion, you can cover it with barbecue or soy sauce. If you only use a little of this sauce it will not affect the essential flavour of the food.

Reducing the internal pressure in food

- Many kinds of foods are covered in skins. Steam builds up inside as they are cooked which may cause them to burst. To avoid this, the skin should be pierced with a fork or knife. You should apply this procedure with potatoes, chicken livers, mussels, egg yolks, sausages and certain kinds of fruit and vegetable.

Turning and stirring items while cooking

- It is important to stir items when you are microwaving them. In conventional cooking food is stirred to mix it. In microwave cooking, however, food is stirred to achieve equal heat distribution. Always stir from the outside towards the middle because the outside heats up before the middle.

- With bulky and elongated items like roasts and whole poultry, you should turn them over to ensure that the top and bottom are equally cooked. Indeed, you may have to turn sliced meat and chicken over.
- Turning items over and stirring whilst cooking are important to ensure that all sides are equally well done.

Different cooking times

- To begin with, always try out the minimum cooking time and check whether the item is done. The cooking times given in this manual are approximate values. Cooking times may vary according to the dimensions and types of the food and containers.

Standing time

- Leave the food to stand for a while after removing from the oven. When defrosting, cooking and reheating, leaving the items to stand for a while invariably produces better results. This is because the heat will spread evenly around the food.
Inside the microwave oven, food will continue to cook even after the oven has been turned off. The standing period will raise the heat of the food by between 3 ° C and 8 ° C. This process is maintained not by the microwave oven but by the heat within the food. The standing time may vary

according to the kind of food. Sometimes this period is as short as the time taken to remove the food from the oven and serve it. This period may extend to as long as ten minutes with large items.

- Remove food from its plastic packaging before cooking or defrosting. Under certain exceptional circumstances it may be necessary to cover you food with a special clinging, nylon film.
- It is especially recommended with items like meat, chicken, bread, cakes and cream sauce to remove them from the oven before they are fully cooked and leave them to stand until fully cooked.



General warnings about cooking in the oven

- While opening the oven door during or after cooking, hot-burning steam may emerge. The steam may burn your hand, face and / or eyes. When opening the oven door, stay away.
- Intense steam generated during cooking may form condensed water drops on the interior and exterior of the oven and on the upper parts of the furniture due to the temperature difference. This is a normal and physical occurrence.

- The cooking temperature and time values given for foods may vary depending on the recipe and amount. For this reason, these values are given as ranges.
- Always remove unused accessories from the oven before you start cooking. Accessories that will remain in the oven may prevent your food from being cooked at the correct values.
- For foods that you will cook according to your own recipe, you can reference similar foods given in the cooking tables.
- Using the supplied accessories ensures you get the best cooking performance. Always observe the warnings and information provided by the manufacturer for the external cookware you will use.
- Cut the greaseproof paper you will use in your cooking in suitable sizes to the container you will cook. Greaseproof papers that are overflowing from the container can create a risk of burns and affect the quality of your cooking. Use the greaseproof paper you will use in the temperature range specified.
- For good cooking performance, place your food on the recommended correct shelf. Do not change the shelf position during cooking.

Pastries and oven food

General information

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

- Place your food on the appropriate shelf recommended in the cooking table. Refer to the bottom shelf of the oven as shelf 1.

Tips for baking cakes

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

Tips for cooking pastries

- If the pastry is too dry, increase the temperature by 10°C and shorten the cooking time. Wet the dough sheets with a sauce consisting of milk, oil, egg and yoghurt mixture.
- If the pastry is getting cooked slowly, make sure that the thickness of the pastry you have prepared does not overflow the tray.

- If the pastry is browned on the surface but the bottom is not cooked, make sure that the amount of sauce you will use for the pastry is not too much at the bottom of the pastry. For an even browning, try to spread the sauce evenly between the dough sheets and the pastry.
- Bake your pastry in the position and temperature appropriate to the cooking table. If the bottom is still not browned enough, place it on a bottom shelf for the next cooking.

For Eco fan heating (operating function)

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

Cooking table for pastries and oven food

Food	Tray amount	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Cooking time (approx. in mins.)
Cakes in tray	Single tray	Standard tray*	Top and bottom heating	2	180	20 - 30
Cakes in mould	Single tray	Cake mould on wire grill**	Top and bottom heating	2	180	40 - 50
Small cakes***	Single tray	Standard tray*	Top and bottom heating	2	150	25 - 35
	Single tray	Standard tray*	Fan heating	1	150 - 160	45 - 60
Sponge cake***	Single tray	Round cake mould, 26cm in diameter with clamp on wire grill**	Top and bottom heating	2	160	30 - 40
	Single tray	Round cake mould, 26cm in diameter with clamp on wire grill**	Fan heating	1	160	35 - 45
Cookie	Single tray	Pastry tray*	Top and bottom heating	2	170	25 - 35
	Single tray	Pastry tray*	Fan heating	1	170	30 - 40
Dough pastry	Single tray	Standard tray*	Top and bottom heating	2	180	35 - 45
Rich pastry	Single tray	Standard tray*	Top and bottom heating	2	200	20 - 30
	Single tray	Standard tray*	Fan heating	1	180	20 - 30
Whole bread	Single tray	Standard tray*	Top and bottom heating	2	200	30 - 40
	Single tray	Standard tray*	Fan heating	1	200	30 - 40
Lasagna	Single tray	Glass/metal rectangular mould on wire grill**	Top and bottom heating	1 or 2	200	30 - 40
Apple pie***	Single tray	Round black metal mould, 20cm in diameter on wire grill**	Top and bottom heating	2	180	50 - 60
Pizza	Single tray	Standard tray*	Top and bottom heating	2	200 - 220	10 - 20
	Single tray	Standard tray*	Pizza function	2	200 - 220	10 - 15

Preheating is recommended for all food except for Eco fan cooking.

* These accessories may not be included with your product.

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

*** **Test Foods** - Foods in this cooking table are prepared according to the EN 60350-1 standard to facilitate testing of the product for control institutes.

Food	Tray amount	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Cooking time (approx. in mins.)
Shortbread (sweet cookie)***	Single tray	Standard tray*	Top and bottom heating	2	140	20 - 30
	Single tray	Standard tray*	Fan heating	2	140	15 - 25
Small cakes	Single tray	Standard tray	Eco fan heating	2	160	30 - 40
Cookie	Single tray	Single tray	Eco fan heating	2	180	30 - 40
Dough pastry	Single tray	Single tray	Eco fan heating	2	200	45 - 55
Rich pastry	Single tray	Single tray	Eco fan heating	2	200	35 - 45

Preheating is recommended for all food except for Eco fan cooking.

* These accessories may not be included with your product.

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*** **Test Foods** - Foods in this cooking table are prepared according to the EN 60350-1 standard to facilitate testing of the product for control institutes.

Meat, fish and poultry

The key points on roasting

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

Cooking table for meat, fish and poultry

Food	Tray amount	Accessory to be used	Operating function	Shelf position	Temperature (°C)	Cooking time (approx. in mins.)
Steak (whole) / Roast (1kg)	Single tray	Standard tray*	"3D" function	1	15 mins. 250/max. then, 180 - 190	60 - 80
Lamb's shank (1.5 - 2.0kg)	Single tray	Standard tray*	"3D" function	1	170	85 - 110
Roasted chicken (1.5 - 2kg)	Single tray	Standard tray*	"3D" function	1	15 mins. 250/max. then, 190	70 - 90
Turkey (5.5kg)	Single tray	Standard tray*	"3D" function	1	25 mins. 250/max. then, 180 - 190	150 - 210
Fish	Single tray	Standard tray*	"3D" function	1	200	20 - 30

Preheating is recommended for all food.

* These accessories may not be included with your product.

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

Grill

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

General warnings

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

The key points of the grill

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

Cooking table for grilling

Food	Accessory to be used	Shelf position	Temperature (°C)	Cooking time (approx. in min.)
Fish	Wire grill	2	250	20 - 25
Chicken pieces	Wire grill	2	250	25 - 35
Meatball (beef) 12 pieces*	Wire grill	2	250	20 - 30
Lamb chop	Wire grill	2	250	20 - 25
Steak - (sliced)	Wire grill	2	250	25 - 30
Veal chop	Wire grill	2	250	25 - 30
Vegetable gratin	Wire grill	2	220	20 - 30
Toast bread*	Wire grill	2	250	3 - 5

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

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

* **Grilling for test foods** - Foods in this cooking table are prepared according to the EN 60350-1 standard to facilitate testing of the product for control institutes.

Microwave

Cooking table with microwave and combi modes



“Shelf position 0” is the base of the oven. Do not use it other than Microwave function.



Microwave cooking is recommended done on the “Shelf position 0”. See cookings for uses other than the “Shelf position 0”.

Food	Operating function	Weight (gr)	Shelf position	Accessory to be used	Temperature (°C)	Microwave power (W)	Cooking time (approx. in mins.)
Chicken baguette	Microwave + Fan heating	1,000	1	Standard tray	210	600	25 - 30
Whole chicken	Microwave + Fan heating	1,500	1	Standard tray	15 mins. 230 then, 200	600	32 - 38
Frozen pizza	Microwave + Pizza function	450	1	Standard tray	230	200	10 - 15
Turkey, thigh (boned)	Microwave + Fan assisted full grill	1,000	1	Standard tray	230	300	28 - 32
Fresh large potatoes	Microwave + Fan heating	1,000	1	Standard tray	180	600	25 - 30
Potatoes gratin	Microwave + Fan heating	1,250	1	Round springform pan with a diameter of 20cm on standard tray*	180	600	25 - 30
Dalyan meatball	Microwave + Fan heating	1,800	1	Standard tray	5 mins. 230 then, 170	300	18 - 23
Whole fish	Microwave + Fan assisted full grill	1,000	1	Standard tray	250	600	8 - 14
Sticks of fish pane	Microwave + Fan heating	600	1	Standard tray	230	300	10 - 15
Dumplings with tomato and potato	Microwave + Fan heating	1,500	1	Standard tray	210	200	32 - 40
Convenience food (Chickpea with meat)	Microwave	400	1	Standard tray	–	600	3 - 5
Pilaf	Microwave	400	1	Standard tray	–	600	3 - 5
Kernal corn (80g, 17g oil, 3g salt)	Microwave	80	0	Borosilicate glass cookware with cover*	–	800	8 - 11
Pre-packaged corn	Microwave	100	2	Glass tray*	–	800	4 - 7

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

Please make preheating before cooking in combi mode. Preheating should be made by oven operating modes.

Food	Weight (gr)	Shelf position	Accessory to be used	Microwave power (W)	Dissolution time (approx. in mins.)	Waiting time (mins.)	Suggestions
All red meat	250	1	Standard tray	200	8 - 10	10	Turn over after half of the time
	500	1	Standard tray	200	12 - 16	10	Turn over after half of the time
Ground meat	100	1	Standard tray	100	7 - 11	10	
	250	1	Standard tray	200	5 - 10	10	
	500	1	Standard tray	200	8 - 10	10	Turn over after half of the time
Whole chicken	1,500	1	Standard tray	200	25 - 30	10	Turn over after half of the time
Chicken legs	750	1	Standard tray	300	6 - 10	10	
Chicken baguette	500	1	Standard tray	300	6 - 10	10	
	100	1	Standard tray	600	6 - 10	10	
Whole fish	250	1	Standard tray	200	7 - 12	5	Turn over after half of the time
	500	1	Standard tray	200	10 - 15	5	Turn over after half of the time
Sausage	300	1	Standard tray	200	5 - 10	5	

7. Maintenance and care

General cleaning information

General warnings

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

cleaning and immediately clean any food splashing around during cooking.

- Do not wash any component of your appliance in a dishwasher.

Inox and stainless surfaces

- Do not use acid or chlorine-containing cleaning agents to clean stainless or inox surfaces and handles.
- Stainless or inox surface may change colour in time. This is normal. After each operation, clean with a detergent suitable for the stainless or inox surface.
- Clean with a soft soapy cloth and liquid (non-scratching) detergent suitable for inox surfaces, taking care to wipe in one direction.
- Remove lime, oil, starch, milk and protein stains on the inox-stainless and glass surfaces immediately without waiting. Stains may rust under long periods of time.

Enamelled surfaces

- After each use, clean the enamel surfaces using dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth.
- If your product has an easy steam cleaning function, you can make easy steam cleaning for light non-permanent dirt.

- For persistent stains, the oven and grill cleaner recommended on the website of your product brand and a non-scratching scouring pad can be used. Do not use an external oven cleaner.
- The oven must cool down for cleaning in the cooking area. Cleaning on hot surfaces shall create both fire hazard and damage with enamel surface.
- If there is residual detergent after cleaning, wipe it with cold water and dry with a clean and dry microfibre cloth. Residual detergent residue may damage the glass surface next time.
- Under no circumstances should the dried-up residue on the glass surface be cleaned off with serrated knives, wire wool or similar scratching tools.

Catalytic surfaces

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

Glass surfaces

- When cleaning glass surfaces, do not use hard metal scrapers and abrasive cleaning materials. They can damage the glass surface.
- Clean the appliance using dishwashing detergent, warm water and a microfibre cloth specific for glass surfaces and dry it with a dry microfibre cloth.

- You can remove the calcium stains (yellow stains) on the glass surface with the commercially available descaling agent, with a descaling agent such as vinegar or lemon juice.
- If the surface is heavily soiled, apply the cleaning agent on the stain with a sponge and wait a long time for it to work properly. Then clean the glass surface with a wet cloth.
- Discolourations and stains on the glass surface are normal and not defects.

Plastic parts and painted surfaces

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

Cleaning the accessories

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

Cleaning the control panel

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

Cleaning the inside of the oven (cooking area)

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

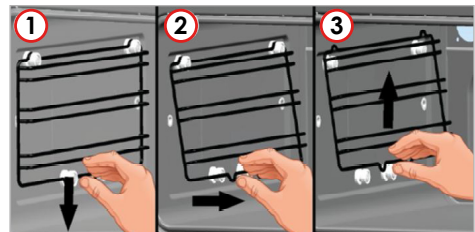
Cleaning the side walls of the oven

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

If your product is a side rack model, remove the side racks before cleaning your side walls. Then complete the cleaning as described in the “General cleaning information” section according to the side wall surface type.

To remove the side racks:

1. Hold the side rack from the bottom part. Pull it down and release from the bottom slots.
2. Pull the side rack in the opposite direction of the side wall.
3. Remove the side rack completely by pulling it up.



Cleaning the oven lamp

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

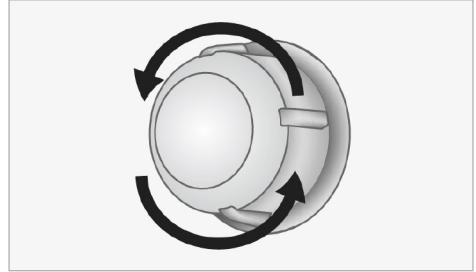
Replacing the oven lamp

General warnings

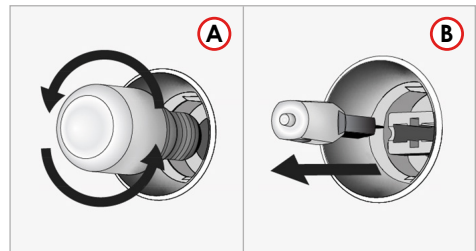
- To avoid the risk of an electric shock before replacing the oven lamp, disconnect the electrical connector and wait for the oven to cool. Hot surfaces may cause burns!
- The oven lamp is a special electric bulb resistant to 300°C. Oven lamps can be obtained from Authorised Services.
- The position of the lamp may differ from that is shown in the figure.
- The lamp used in this product is not suitable for use in the lighting of home rooms. The purpose of this lamp is to help the user see food products.
- The lamps used in this product must withstand extreme physical conditions such as temperatures above 50°C.

If your oven has a round lamp

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



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



4. Refit the glass cover.

8. Troubleshooting

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

Oven emits steam when it is in use

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

Water drops occur during cooking

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

Product emits metal noises while heating and cooling

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

Product does not operate

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

Oven light does not work

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

Oven does not heat

- Might not be set to a certain cooking function and/or temperature. » *Set the oven to a certain cooking function and/or temperature.*
- In models equipped with a timer, the timer is not adjusted. » *Adjust the time.*
- Power is cut. » *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*
- The oven door might be open. » *Make sure the oven door is closed. If the oven door remains open for more than approx. 5 minutes, the cooking time settings will be cancelled and the heaters will not work.*

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

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

After the cooking has started, the ► symbol is constantly flashing on the display and giving an audible warning

- The oven door may be open. » *Make sure the oven door is completely closed. If the error persists, contact the Authorised Service.*

9. Installation

Warning symbols



Tools required

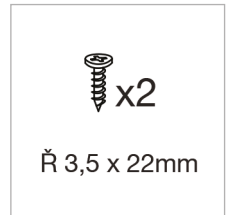
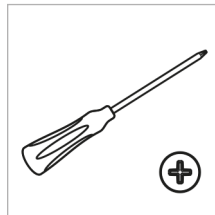
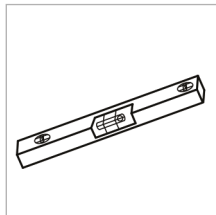
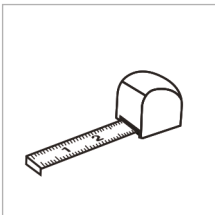


Figure 1

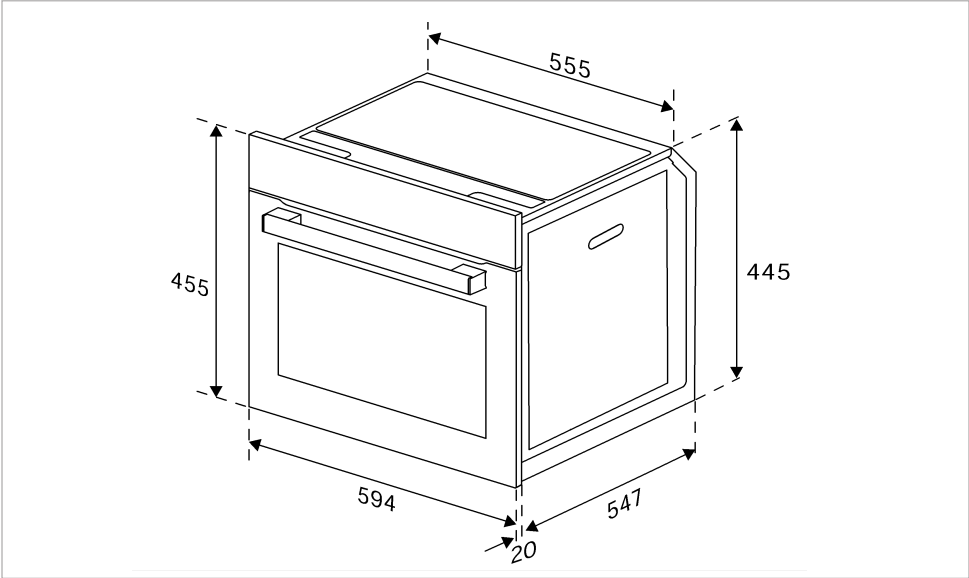
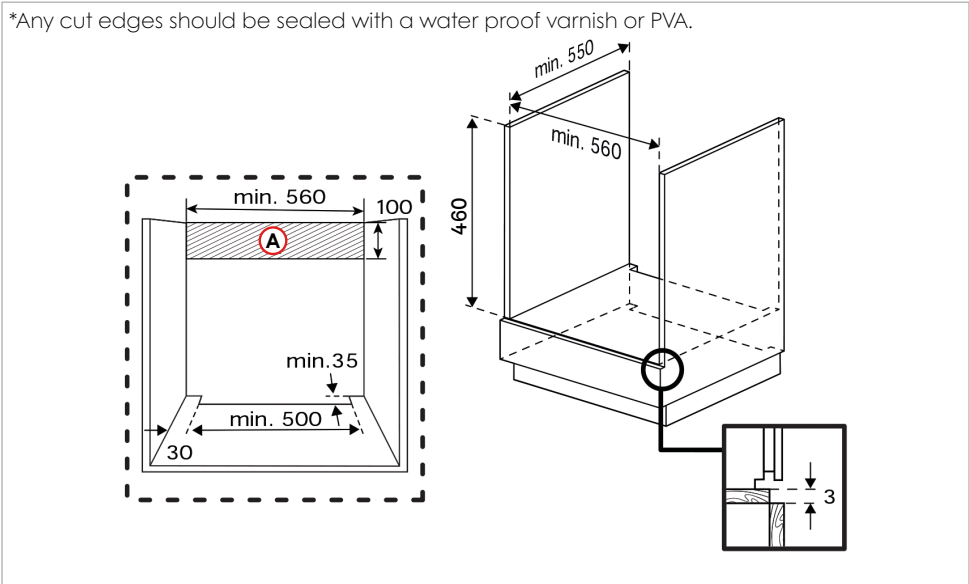


Figure 2



All installation dimensions shown are in millimetres.

Figure 3

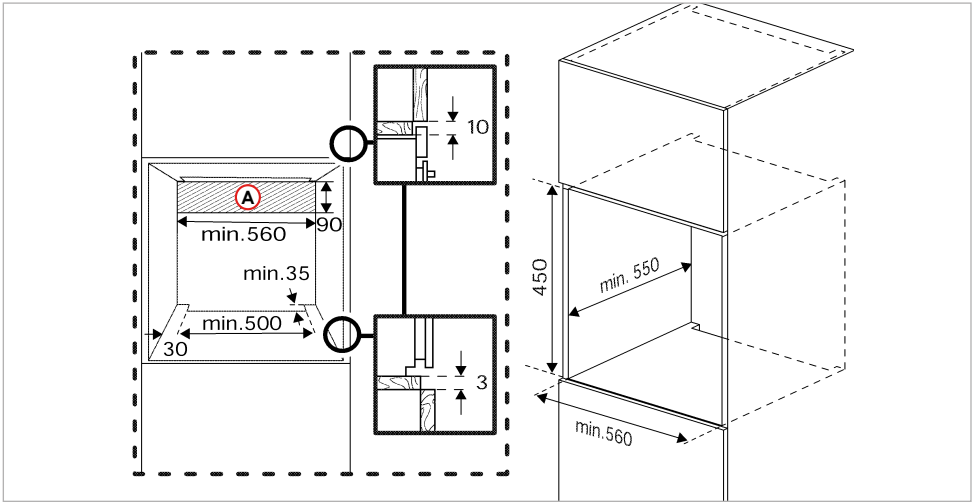


Figure 4a

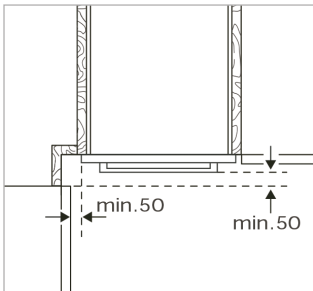


Figure 4b

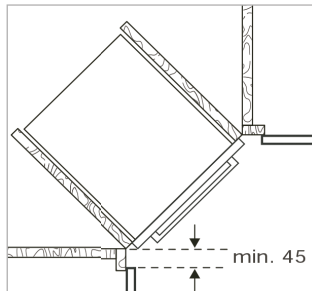
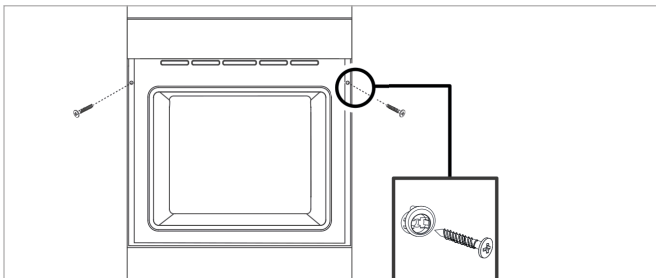


Figure 5



Safety instructions

- Product must be installed by a qualified person in accordance with the regulations in force. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons which may also void the warranty.
- Preparation of location and electrical installation for the product is under the customer's responsibility.
- The product must be installed in accordance with all local electrical regulations.
- Before installing the product, remove all the materials and documents in it and visually check if the product has any defects on it. If so, do not have it installed.
- The product is heavy, carry the product with at least two people.
- The door and / or handle must not be used for lifting or moving the appliance. Use the lifting spaces on both sides of the product (figure 1). Always wear protective gloves during transport and installation.
- Disconnect electrical connections in the area to be installed before installation.
- The surfaces of the furniture that the oven is to be installed in must be heat-resistant (100°C minimum).
- Make sure the furniture is fixed before installing the product.

- Do not install heat insulation strips inside the interior of the furniture that the oven is to be installed in.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- The dimensions given in the installation diagrams are in mm.

Installing the product

If the product will be placed under the counter: (Figure 2)

- In order to provide the necessary ventilation in the back of the kitchen furniture, openings should be created in the dimensions shown in figure 2.
- The electrical connection must be in the area **A** in figure 2 or outside the installation site.
- If the product is to be placed under a hob, follow the dimensions given in the hob installation manual.

If the product will be placed in the tall cabinet: (Figure 3)

- In the back compartment of the kitchen furniture, openings should be created in the dimensions shown in figure 3 in order to provide the necessary ventilation. This opening should be along the height of the cabinet.
- If there is a back panel of the tall cabinet where the product will be placed, it must be removed.
- The electrical connection must be in the area **A** in figure 3 or outside the installation area.

If the product will be placed to the corner: (Figure 4a and 4b)

- Attention should be paid to the dimensions given in order to make the corner installation in the figure 4a and 4b.

Connecting the appliance to the electricity supply

- Only connect the product to a grounded outlet / line with the voltage and protection as specified in the “Technical specifications”. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.
 - Before starting any work on the electrical installation, disconnect the product from the mains supply. There is the risk of an electric shock!
 - The product must be connected to the mains supply only by an authorised and qualified person. The product’s warranty period starts only after correct installation. Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.
 - The appliance must be installed so that it can be completely disconnected from the mains supply.
- The separation must be provided by a switch built into the fixed electrical installation, according to construction regulations.
- Rear surface of the oven gets hot when it is in use. Make sure that the electrical connection does not come into contact with the rear surface otherwise, connections can get damaged.
 - The connection cable must not be clamped, bent or trapped or come into contact with hot parts of the oven. You may cause the oven to short circuit and catch fire as a result of the cable melting. If the power cord is damaged, it must be replaced by a qualified electrician. Otherwise there is a risk of an electric shock, short circuit or fire!
 - The plug of the power cord should be easily accessible after installation (but not over the hobs).
 - When wiring, you must comply with national / local electrical regulations and use socket outlet / line and plug suitable for the Oven. If the power limits of the product exceed the current carrying capacity of the plug and socket outlet / line, you must connect the product directly to the fixed electrical installation without using the plug and socket outlet / line.
 - Make sure that fuse rating is compatible with the product.

- Connection must comply with national regulations.
- The mains supply data must correspond to the data specified on the type label of the product. Open the front door to see the type label.
- Power cable of your product must comply with the values in “Technical specifications” table.

If the product will be connected directly to the supply power:

- If it is not possible to disconnect all poles in the supply power, a disconnection unit with at least 3mm contact clearance (fuses, line safety switches, contactors) must be connected and all the poles of this disconnection unit must be adjacent to (not above) the product in accordance with IEE directives. Failure to obey this instruction may cause operational problems and invalidate the product warranty.
- Additional protection by a residual current circuit breaker is recommended.

If the product is produced with cable and plug:

- Your product is produced with mains cable and plug. Connect the plug of your product to a grounded outlet and make the electrical connection.

If the product is produced with cable and without plug:

- Connect the cord of the product to supply power as identified opposite:

BROWN / BLACK cable = **L** (Phase)

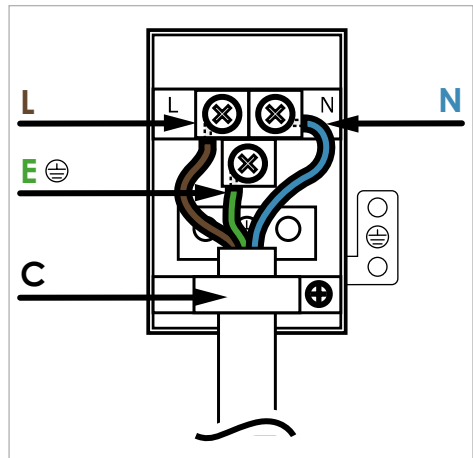
BLUE cable = **N** (Neutral)

GREEN / YELLOW cable = (**E**)

⊕ (Ground)

If the product is produced without cable and plug:

- A power cable that it is defined in the technical table home must be connected to product by following the instructions. Power cable must not be longer than 2m because of safety reasons.
- Open the terminal block cover with a screwdriver.
- Insert the power cable through the cable clamp below the terminal and secure it to the main body with the integrated screw on cable clamping component.
- Connect the cables according to the supplied diagram.



N = Neutral (**BLUE**)

L = Live-Phase (**BROWN / BLACK**)

E = Ground ⊕ (**GREEN / YELLOW**)

C = Cable clamp

- After completing the wire connections, close the terminal block cover.
- Connect the power cable to supply power by routing it so that it will not contact the product and get squeezed between the product and the wall.

Prevention against possible fire risk:

- Ensure all electrical connections are secure and tight to prevent risk of arcing.
- Do not use damaged cables or extension cables.
- Ensure liquid or moisture is not accessible to the electrical connection point.

Placing and fixing the product: (Figure 5)

- Place the appliance on the furniture, centred with two or more people.
- Fix the product to the furniture using the screws provided. (Figure 5).
- At the end of the installation, check that the screws are properly tightened and that the product is firmly fixed. If the product is not installed in accordance with the instructions and the screws are not properly tightened, there is a risk of tipping during use.

Final check:

- After installation, turn on the mains supply.
- Read the user manual for the first use of the product.
- Check product functions.

Removing the product:

- Disconnect the product from the mains supply.
- Unscrew the fastening screws.
- Lift the product lightly with two or more people and take it out completely.

10. Your guarantee

Product Guarantee Details (UK and Republic of Ireland only)

Your appliance has the benefit of a comprehensive manufacturer's guarantee which covers the cost of breakdown repairs. (Details of which are shown on your Proof of Purchase Document).

- Any claim during the period of the guarantee **MUST BE ACCOMPANIED BY THE PROOF OF PURCHASE.**
- The product must be correctly installed and operated in accordance with the manufacturer's instructions and used for normal domestic purposes.
- This guarantee does not cover accidental damage, misuse or alterations which are likely to affect the product.
- The guarantee is invalid if the product is tampered with, or repaired by any unauthorised person. *(The guarantee in no way affects your statutory or legal rights).*

What to do if you need to report a problem

Please ensure you have ready:

- The product's model and serial numbers.
- Howdens Proof of Purchase Document.
- Your full contact details.

Call the Depot number on your Proof of Purchase Document supplied with the product/kitchen.

or

Call the LAMONA Service Line on:

Within the UK: 0344 460 0006

Within Republic of Ireland: 01525 5703

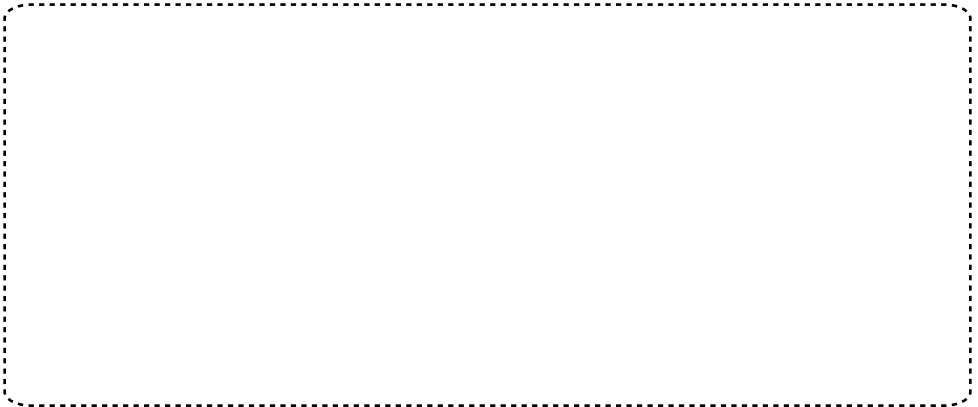
- Product installed within a domestic kitchen or a non-domestic kitchen where 8 or fewer people are using the appliance.

Where to find model and serial number on your appliance.	Open door on panel just below door seal.
--	--

Spare Parts availability – 10 years

Only fit Genuine Spare Parts

www.lamonaspares.co.uk (UK only)



Product serial number
(Place sticker here)

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