

Uputstvo za upotrebu

KONČAR kombinovani šporet ST5013BS

KONČAR



Cenoteka je online destinacija za upoređivanje cena i karakteristika bele tehnike, potrošačke elektronike i IT uređaja kod trgovinskih lanaca i internet prodavnica u Srbiji. Naša stranica vam omogućava da istražite najnovije informacije, detaljne karakteristike i konkurentne cene proizvoda.

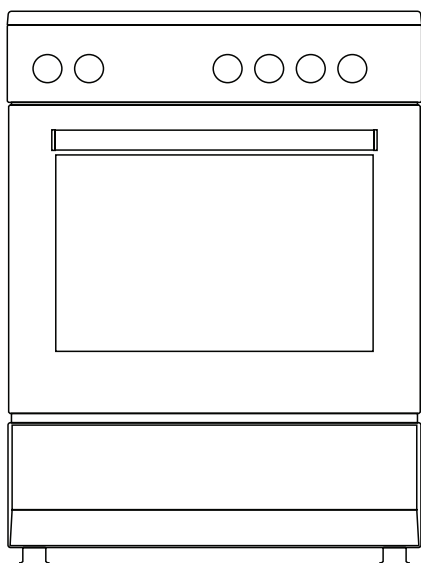
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HR UPUTE ZA UPORABU
EN USER MANUAL



SE5013BS
SE5013SS
ST5013BS
ST5013SS
SV5013IS

SE6013BS
SE6013SS
ST6013BS
ST6013SS
SV6013IS

Električno-plinski samostojeći štednjaci Gas-Electric Freestanding Cookers

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Dear Customer,

Thank you for relying on this product.

We aim to ensure that you optimally and efficiently use this product produced in our modern facilities under environmentally friendly and precise conditions with respect to total sense of quality.

We recommend that you read the user manual carefully and keep it permanently before using your oven so that it retains its original features for a long time.

WARNING: This user manual is prepared for multiple models. Your appliance may not feature some functions specified in the manual.

Our appliances are intended for domestic use. It is not intended for commercial use.

The figures in the manual are schematic and may not be in exact harmony with your product.

This product has been produced in modern environment-friendly facilities without harmfully affecting the nature.

Features marked with * are optional.

"Complies with WEEE Regulation"

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IMPORTANT WARNINGS

1. Please read this user manual carefully. Only by this way you can use the appliance safely and in a correct manner.

2. Installation and repair should always be performed by **"AUTHORISED SERVICE"**. Manufacturer shall not be held responsible for operations performed by unauthorised persons.

3. The configuration conditions of this appliance are specified on the type label or on the data plate.

4. This appliance has been designed for household use only.

5. WARNING: Fire hazard; do not place any object on the cooking surfaces.

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

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

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

9. WARNING: Burning hazard due to super-heated steam! A child's skin is more sensitive to high temperature than an adult's. Children should not open the oven's door while the oven is operating. Keep the children away from the appliance until it is cooled down completely and burning hazard is avoided.

10. WARNING: Never try to put out the fire with water. Only shut down the device circuit and then cover the flame with a cover or a fire blanket.

11. ATTENTION: Cooking process shall be supervised. Cooking process shall always be supervised.

12. ATTENTION: If the glass of the appliance is broken, turn off any heating element immediately and disconnect the appliance from power source, do not use the appliance.

13. BURN RISK: As you open the oven door, step back to avoid the hot vapour coming out from the interior.

14. BURN RISK: Hot surface should be left for cooling down before closing the cover.

15. BURN RISK: Hot surface should be left for cooling down before closing the cover.

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

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

18. This appliance can be used by children, who are 8 years old and above, and people with physical, hearing or mental challenges or people with lack of experience or knowledge; as long as a supervision is ensured or the appliance is used safely and information is provided for understanding the hazards involved.

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

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

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

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



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

24. Do not place objects that are accessible to children on the appliance.

25. Touching the heating elements should be avoided.

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

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

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

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

30. Do not operate the appliance if it is broken or visibly damaged.

31. Do not use the product with its front door glass removed or broken.

32. User should not carry the oven on his/her own.



33. Do not place heavy objects on the oven door when it is open, risk of toppling.

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

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

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

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

38. Keep the ventilation channels open.

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

40. User shall be careful when cleaning gas burners. It may cause personal injuries.

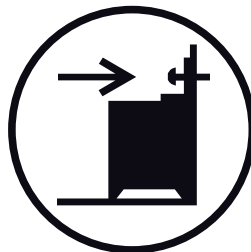
41. Oven and grill burners should not be operated simultaneously.

42. The grill burner should only be used for grilling.



43. ATTENTION: The glass door may crack when it is heated. Close all burners before closing the glass door. Before closing the glass door, wait until the hob surface gets cooled.

44. TIPPING HAZARD: The following balancing setting must be set up to prevent the tipping of the appliance. Please see the instructions for installation (See chain connection).



* **SAFE SHUT (Optional)**

Closing The Glass Door

The glass door can be closed in 3 ways;

- 1.** As shown in figure 1, the glass door can be closed by pressing the latch located on the plastic clip with a finger.
- 2.** As shown in figure 2, the glass door can be closed by pressing the plastic clip with a finger.
- 3.** As shown in figure 3, the glass door can be closed by pressing the plastic clip with the help of a spoon.

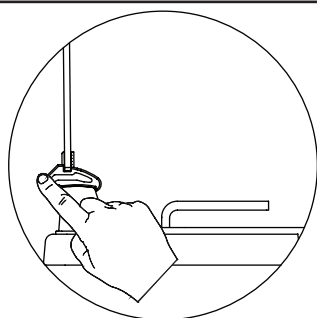


Figure 1

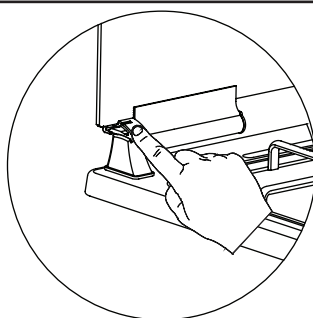


Figure 2

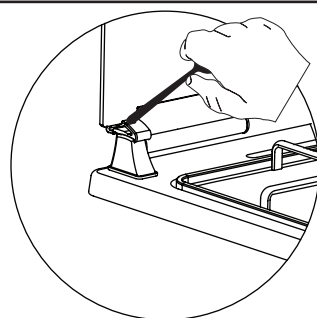


Figure 3

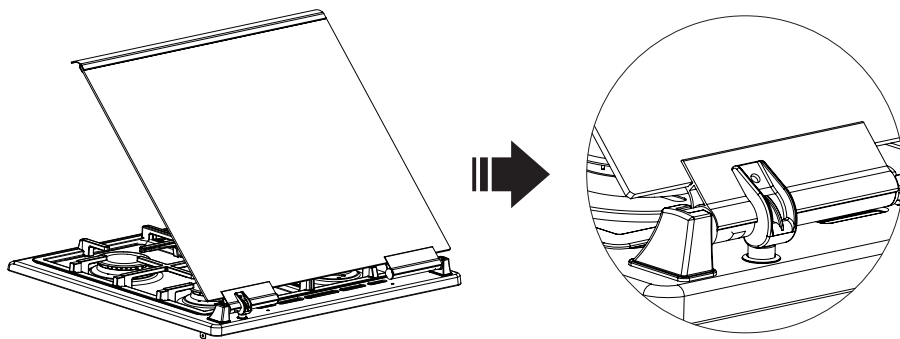
RISK OF INJURY: If the glass door is closed in hard way, the glass may break and cause injury. The glass door must be supported by hand when closing in order to prevent hard closings.

ATTENTION: The glass door may crack when it is heated. Close all burners before closing the glass door. Before closing the glass door, wait until the hob surface gets cooled.

* SHUT OFF (Optional)

Closing The Glass Door

When the glass lid is started to be closed, the glass lid cuts off the gas before it reaches a 45° angle.



RISK OF INJURY: If the glass door is closed in hard way, the glass may break and cause injury. The glass door must be supported by hand when closing in order to prevent hard closings.

ATTENTION: The glass door may crack when it is heated. Close all burners before closing the glass door. Before closing the glass door, wait until the hob surface gets cooled.



Electrical Safety

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

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

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

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

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

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

7. If you use an electrical appliance, e.g. a hand mixer, near the oven, make sure that the power cord does not get caught in the oven door. The insulation of the cable can be damaged.



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

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

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

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

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

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

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

15. With a steam oven, the water container must not be immersed in water or cleaned in the dishwasher. Otherwise, there is a risk of electric shock when the water container is placed in the steam oven.



16. Do not use steam cleaners for cleaning the product, otherwise electric shock may occur.

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

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

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

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

21. Cable fixing point shall be protected.

Gas Safety

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

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

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

4. This appliance must be installed in accordance with the current regulations and only in well-ventilated areas. Please read the instructions carefully before installing and using this appliance.

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



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

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

8. If you have to use your product with a different gas type than the factory delivery, you have to apply to authorised service for the conversion.

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

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

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



THINGS TO DO WHEN GAS ODOUR IS DETECTED

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

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

- 3.** Do not use telephone or mobile phone.

- 4.** Open the doors and windows.

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

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

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

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



INTENDED USE

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

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

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

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

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

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



POWER CONNECTION

This oven should be installed and connected correctly according to the manufacturer's instructions and by the authorised service.

WARNING: The electrical connections of the appliance should only be made with (Grounded) sockets with a grounding system that is laid in accordance with the rules.

Contact an authorised electrician if there is no suitable socket for the grounded system where your appliance will be placed. The manufacturer is absolutely not responsible for the damages caused by the ungrounded sockets connected to the appliance.

Your device complies with protection class I. Your oven's plug is grounded; please make sure that the outlet you shall connect the plug is grounded. The plug shall be placed so that it can be accessed after installation.

Your appliance is manufactured for a 220-240 V N AC / 380-415 V 3N AC 50-60 Hz. electrical supply and requires a fuse of 16 or 32 A. If your power network does not provide these specifications, contact an electrician or an authorised service.

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

WARNING: When making the connection, take safety precautions against turning on power unintentionally.

WARNING: The power supply cable should not touch the hot parts of the appliance.

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



Wiring Diagram

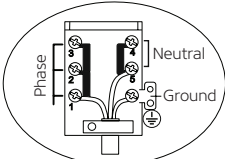
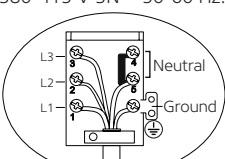
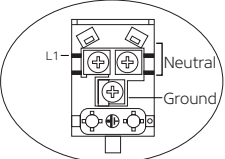
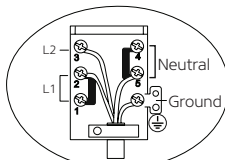
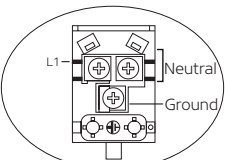
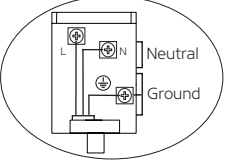
WARNING: The electrical connection of the product must be done by an authorised and certified personnel. Manufacturer shall not be held responsible for damages that may arise due to the operations performed by unauthorised persons.

WARNING: Have an authorised electrician set grounding equipment. Manufacturing company will not be responsible for the damages that may occur due to using the product without grounding according to local regulations.

RISK OF ELECTROCUTION: Before conducting any operation on the electrical wiring, remove the electrical connection of the appliance.

Wiring Diagram

Make the electrical connection of your oven according to the appropriate wiring diagram.

220-240 V ~ 50-60 Hz.  H05 VV-F 3G 4 mm² H05 VV-F 3G 2.5 mm²	380-415 V 3N ~ 50-60 Hz.  H05 VV-F 5G 1.5 mm²	220-240 V ~ 50-60 Hz.  H05 VV-F 3G 0.75 mm² H05 VV-F 3G 1 mm²
380-415 V 2N ~ 50-60 Hz.  H05 VV-F 4G 1.5 mm²	220-240 V ~ 50-60 Hz.  H05 VV-F 3G 1.5 mm²	220-240 V ~ 50-60 Hz.  H05 VV-F 3G 4 mm² H05 VV-F 3G 2.5 mm²

Power supplies vary according to the electrical power that is used by the appliance. You can acquire the electrical power of the appliance by looking at the type label on the appliance's rear hood. The following table should be considered during the power supply change.

Power Range	Feeding Cord Type And Size
0-1379 W	H05 VV-F 3G 0.75 mm ²
1380-2299 W	H05VV-F 3G 1.0 mm ²
2300-3679 W	H05VV-F 3G 1.5 mm ²
3680-7359 W	H05VV-F 4G 1.5 mm ²
3680-.....W	H05VV-F 5G 1.5 mm ²
3680 - 5749 W	H05VV-F 3G 2.5 mm ²
5750-7359 W	H05VV-F 3G 4 mm ²



GAS CONNECTION

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

WARNING: All kinds of work to be performed on gas equipment and systems should be carried out by authorised and qualified persons. Manufacturer shall not be held responsible for damages that may arise due to the operations performed by unauthorised persons.

WARNING: Check if the appliance settings are compatible with the local distribution conditions (Gas type and gas pressure) before placing the appliance.

The product does not have an exhaust. For this reason, this product should be installed according to installation regulations in force. Conditions regarding ventilation should be considered.

Use the product on a flat surface and in a well-ventilated environment.



Gas Hose Crossing Path

Make sure that the appliance's gas pipe and power cable do not pass by the hot surfaces.

Connect your appliance to the gas mains cock in the shortest way and without any leakage.

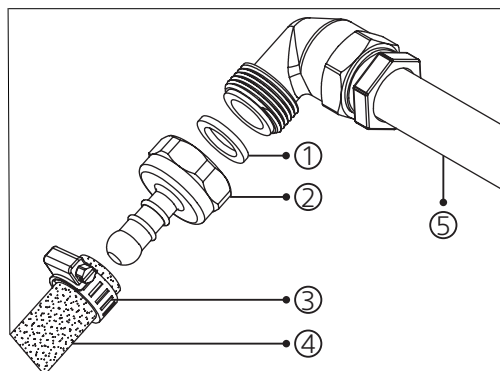
WARNING: Hose types must comply with EN 1762 standard for LPG and EN 14800 standard for NG.

WARNING: The hose which is used for safety should be at least 50 cm and at most 125 cm.

WARNING: Do not move a gas connected appliance. Any force may cause gas leakage as it may loosen the hose.

LPG Connection

Attach the metal clamp to the hose coming from the LPG cylinder. Install one end of the hose by pushing it all the way to the hose inlet fitting on the back of the appliance by heating it in boiling water. Tighten with a screwdriver by bringing the clamp to the end of the hose. Check for gas leakage and complete the connection. The hose and gasket inlet fitting required for connection is as follows.



1. Gasket

2. Hose entry fitting

3. Metal clamp

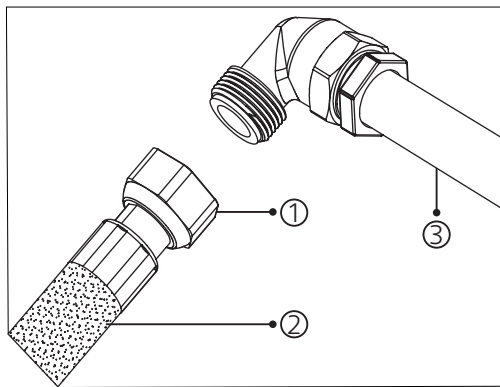
4. LPG connection hose

5. Main gas pipe

WARNING: Do not move a gas connected appliance. Any force may cause gas leakage as it may loosen the hose.

Natural Gas Connection

Turn the nut to attach the hose to the main gas pipe. Check for gas leakage and complete the connection. The hose and connection fitting required for connection is as follows.



1. Nut

2. Natural gas connection hose

3. Main gas pipe

WARNING: Do not move a gas connected appliance. Any force may cause gas leakage as it may loosen the hose.

Sealing Check

Ensure that the knobs on the control panel are closed and the hood is open for sealing and gasket safety control.

Apply soap foam to the connection points. There will be foaming here if there is a leak/leakage.

WARNING: Never use any lighters, matches, lit cigarettes, or similar flammable materials when checking for gas leakage.

Room Ventilation

Oxygen required for combustion is taken from the room air and gases produced are returned directly to the room.

A good room ventilation is essential for the safe operation of your product.

If there are no windows or doors to be used for room ventilation, additional ventilation should be installed. However, if the room has a door that opens directly to the outside, there is no need for additional ventilation systems.

Room Size	Ventilation Opening
Less than 5 m ³	min. 100 cm ²
5 m ³ to 10 m ³	min. 50 cm ²
Greater than 10 m ³	is not necessary
In basement or cellar	min. 65 cm ²

Conversion From Natural Gas To LPG Or From LPG To Natural Gas

WARNING: Disconnect the product from gas and electricity.

RISK OF BURNS: If the product is hot, wait for it to cool down.

To Replace The Injector;

- 1.** Lift the grate, burner cover and burner of the product so that the injector is visible (See figure 1).
- 2.** With the help of a screwdriver (7 mm) with the tip as shown in figure 2, remove the injector by turning it (See figure 3).
- 3.** Replace the injectors with suitable ones according to the values in the injector table and the type of gas to be used in the appliance.

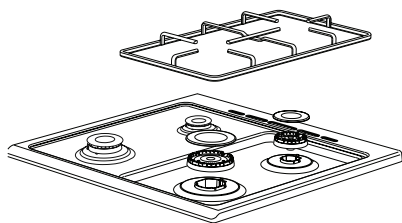


Figure 1

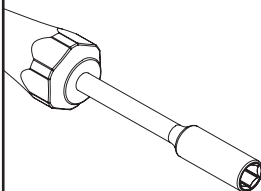


Figure 2

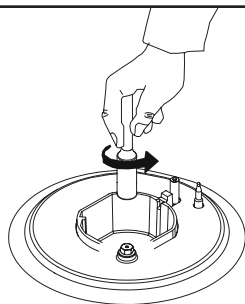


Figure 3

WARNING: Injector replacement should be done by an authorised service.

Flame Output Speed Setting

After replacing the injectors, it is also necessary to adjust the gas taps to the new type of gas.

Before starting the operation, make sure that the appliance plug is plugged in, the gas supply is on and the burners are completely placed.

Note: Gas setting screw for the low flame position must be loosened when switching from LPG to natural gas. During switching from natural gas to LPG, it should be tightened.

1. Put the cooker burners in a low position and pull out the cooker control knobs on the control panel (See figure 4).

2. With the help of a proper size screwdriver, tighten/loosen the gas setting screw (See figure 5). This enables the flame in the low position to increase or decrease. Adjust the proper gas setting so that the flame length is at least 4 mm.

3. For the final check, turn the flames of the cooker burners to the highest and lowest positions. In both cases, the flame must be ignited.

4. Repeat these procedures for each burner of the cooker.

5. After making the proper gas setting, install the control knobs in order to use the product.

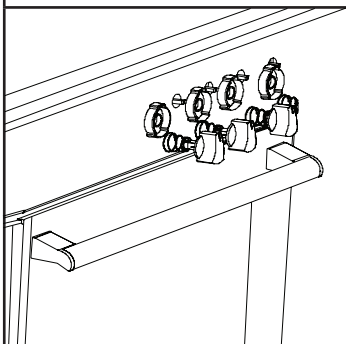


Figure 4

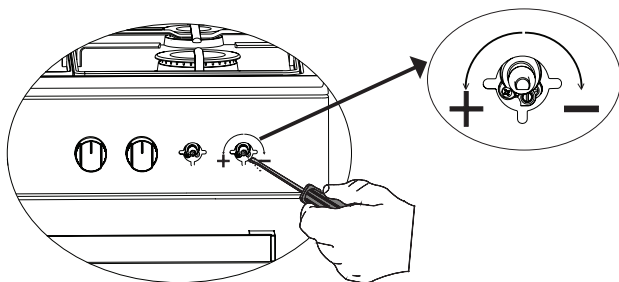
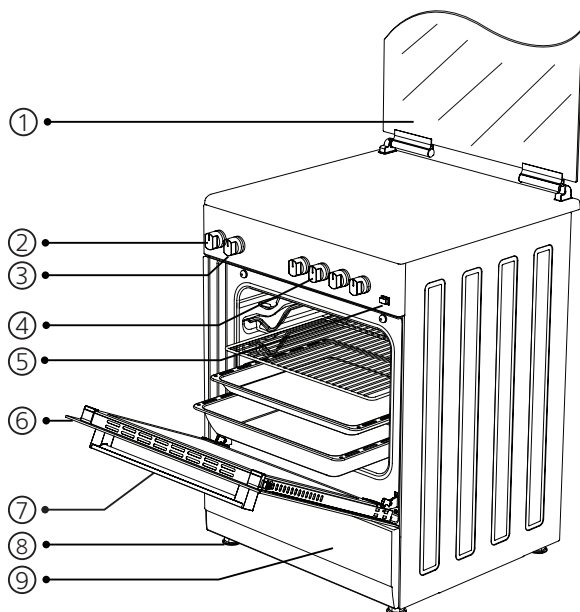


Figure 5

WARNING: Depending on the type of hob spout used in your product, the position of the gas setting screw may vary.

APPLIANCE INTRODUCTION (Optional)



1. Glass or metal door

2. Temperature adjustment knob (Thermostat)

3. Cooking function knob

4. Hob section control knobs

* **5.** Ignition knob

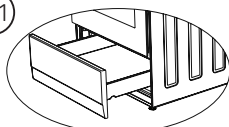
6. Oven door

7. Oven handle

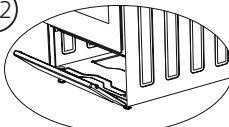
8. Plastic leg

* **9.** Lower cabinet door

9.1



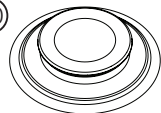
9.2



9.1. Drawer

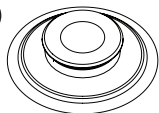
9.2. Openable door

10



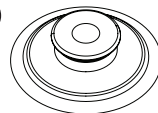
10. Large burner

11



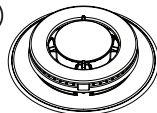
11. Middle burner

12



12. Small burner

13



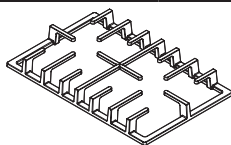
* **13.** Wok burner

14

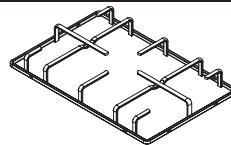


* **14.** Electric heater (Hot plate)

15



* **15.** Hob grills



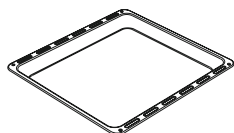
Note: The appliance image above is only provided for illustration purposes. The image of the appliance may vary depending on the option. Only consider your appliance.

* ACCESSORIES (Optional)



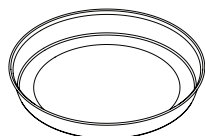
Deep tray

It is used for pastries, large roasts, stews. For cakes, frozen dishes and meat dishes; you may also use it as a container for collecting grease in case of roasting directly on the grill.



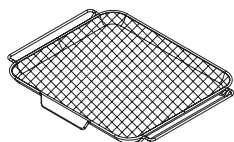
Standard tray / Glass tray

It is used for pastry (Cookies, biscuits, etc.), and frozen foods.



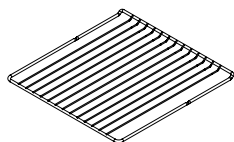
Circular tray

It is used for pastry and frozen foods.



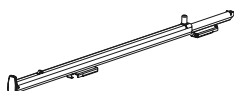
Drying / Air fryer tray

Drying function and air fryer is used for foods to be cooked. Place the standard tray under the air fryer tray to collect the oil dripping during cooking. Add some water on the standard tray for easy cleaning.



Wire grill

It is used for roasting or to place the frozen food, or food to be fried or roasted on the desired rack.



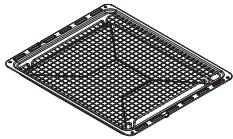
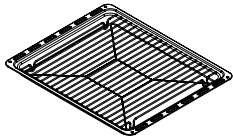
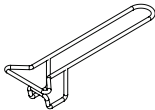
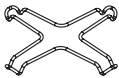
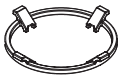
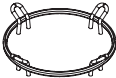
Telescopic rail

Thanks to telescopic rails, trays or wire shelves may be easily attached and removed.



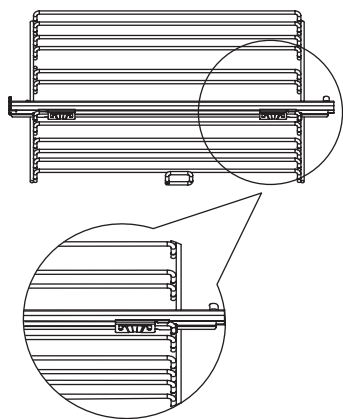
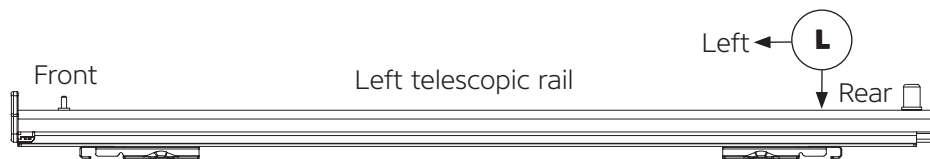
Chicken roast

It is used for foods intended to be cooked by being rotated.

		Grilled bacon Place the bacon on the grill tray. Foods that may stick during cooking are cooked on the bacon grill. This prevents food from contacting the tray and sticking into it.
		Wire grill inside tray Place the wire grill inside tray on the tray. Food that may stick while being cooked, like steak, are placed on the wire grill inside the tray. This prevents food from contacting the tray and sticking into it.
		Splash back (Heat protection sheet) It prevents the contact of the temperature of the oven with the wall.
		Tray handle It is used to hold hot trays.
		Coffee adapter (Coffee pot) Can be used for coffee pots. Ensure that the legs of the coffee adapter are completely seated on the cooker grate and placed on the center of the hob.
		Wok burner adapter Can be used for wok pans. When flat-bottomed containers are used in the wok burner, the wok burner adapter should not be used. Wok burner adapter is suitable for convex containers.

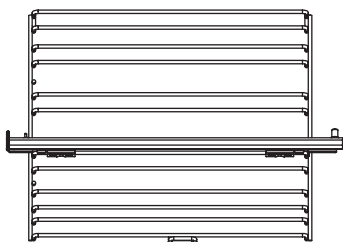
* Telescopic Rails

Telescopic rails allow you to pull tray and internal grill easily.



Telescopic rails, which are provided to you as an accessory, can be mounted on the side wire racks easily with two pieces of holding clips. Since there are right and left rails, make sure that you know which rail you shall install on which side. Check the right **(R)** and left **(L)** signs on the rails.

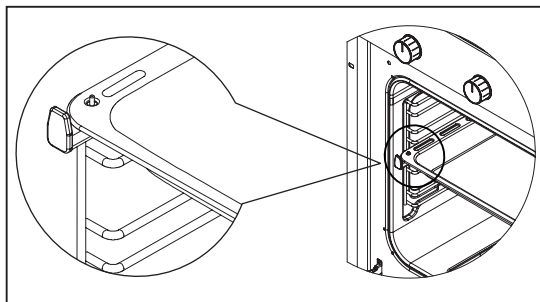
Our installation recommendation is that you should take the side wire racks completely out of the oven and install the telescopic rails on the side wire racks on a flat surface. Install the telescopic rail on the upper one among the two racks. The rails can be easily mounted and demounted. After adjusting the positions of right and left telescopic rails, press on them until they are inserted into the side wire racks.



Check whether the rails are seated completely or not by looking behind the wire rack.

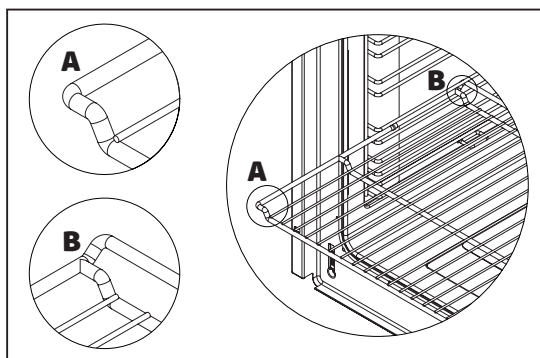
After installing the telescopic rails, mount the wire racks into the oven again. Do not use the wire grill just below the rack on which the telescopic rail is fixed.

Placing The Tray Or Wire Grill On The Telescopic Rail Appropriately



Thanks to the telescopic shelves, trays or wire grill may be easily inserted and removed. When using the tray or wire grill with the telescopic rail, make sure that the pins on the back of the telescopic rail rest on the back of the tray or wire grill.

Using The Wire Grill



It is important to place the wire grill and tray properly on the wire racks and correctly place the grill and/or tray on the rack.

Correct placement is shown in the adjacent figure.

Place the grill or tray between two rails and make sure it is balanced before putting food on it.

Note: Do not use the wire grill just below the rack on which the telescopic rail is fixed.



TECHNICAL SPECIFICATIONS						
Features	50x55	50x60	56x57	60x60		
External width	500 mm	500 mm	560 mm	600 mm		
External depth	565 mm	630 mm	570 mm	630 mm		
External height	Min. 825 mm / Max. 900 mm					
Light power	15-25 W					
Lower heating element	1000 W	1000 W	1000 W	60 Litres	80 Litres	
				1200 W	1200 W	
Upper heating element	800 W	800 W	800 W	1000 W	1200 W	
Turbo heater	-----	1800 W	1800 W	2200 W	1800 W	
Grill	1500 W	1500 W	1500 W	2000 W	Small grill	Large grill
					1200 W	2400 W
Supply voltage	220-240 V AC / 380-415 V AC 50-60 Hz.					
* 80 mm electric heater (Hot plate)	450 W					
* 145 mm electric heater (Hot plate)	1000 W					
* 180 mm electric heater (Hot plate)	1500 W					
* 145 mm quick electric heater (Hot plate)	1500 W					
* 180 mm quick electric heater (Hot plate)	2000 W					
* 220 mm electric heater (Hot plate)	2000 W					



WARNING: Technical specification and injector table should be taken into consideration in the change to be made by the authorised service. Manufacturer may not be held responsible for any problems rising because of any faulty modification.

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

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

Injector Table									
By Gas Type Burner Specifications	G20,20 mbar			G25,25 mbar		G20,25 mbar		G20, 13 mbar	
	Natural gas			Natural gas		Natural gas		Natural gas	
Wok Burner (4,5)	Injector	1,60	mm	1,60	mm	1,35	mm	1,84	mm
	Gas flow	0,421	m³/h	0,487	m³/h	0,418	m³/h	0,424	m³/h
	Power	4,50	kW	4,50	kW	4,50	kW	4,50	kW
Wok Burner (3,5)	Injector	1,40	mm	1,40	mm	1,28	mm	1,60	mm
	Gas flow	0,327	m³/h	0,379	m³/h	0,326	m³/h	0,330	m³/h
	Power	3,50	kW	3,50	kW	3,50	kW	3,50	kW
Wok Burner (2,5)	Injector	1,15	mm	1,15	mm	1,06	mm	1,35	mm
	Gas flow	0,234	m³/h	0,270	m³/h	0,233	m³/h	0,235	m³/h
	Power	2,50	kW	2,50	kW	2,50	kW	2,50	kW
Wok Burner (2,4)	Injector	1,15	mm	1,15	mm	1,10	mm	-	mm
	Gas flow	0,224	m³/h	0,260	m³/h	0,223	m³/h	-	m³/h
	Power	2,40	kW	2,40	kW	2,40	kW	-	kW
Wok Burner (1,9)	Injector	1,05	mm	1,05	mm	1,05	mm	-	mm
	Gas flow	0,178	m³/h	0,206	m³/h	0,177	m³/h	-	m³/h
	Power	1,90	kW	1,90	kW	1,90	kW	-	kW
Large Burner	Injector	1,15	mm	1,15	mm	1,10	mm	1,45	mm
	Gas flow	0,271	m³/h	0,314	m³/h	0,270	m³/h	0,273	m³/h
	Power	2,90	kW	2,90	kW	2,90	kW	2,90	kW
Medium Burner	Injector	0,97	mm	0,97	mm	0,92	mm	1,10	mm
	Gas flow	0,159	m³/h	0,184	m³/h	0,158	m³/h	0,160	m³/h
	Power	1,70	kW	1,70	kW	1,70	kW	1,70	kW
Small Burner	Injector	0,72	mm	0,72	mm	0,70	mm	0,85	mm
	Gas flow	0,096	m³/h	0,103	m³/h	0,088	m³/h	0,090	m³/h
	Power	0,95	kW	0,95	kW	0,95	kW	0,95	kW
Grill Burner	Injector	1,00	mm	1,00	mm	0,92	mm	1,10	mm
	Gas flow	0,187	m³/h	0,216	m³/h	0,186	m³/h	0,196	m³/h
	Power	2,00	kW	2,00	kW	2,00	kW	2,00	kW
Oven Burner	Injector	1,10	mm	1,10	mm	1,00	mm	1,20	mm
	Gas flow	0,234	m³/h	0,270	m³/h	0,232	m³/h	0,235	m³/h
	Power	2,50	kW	2,50	kW	2,50	kW	2,50	kW

By Gas Type Burner Specifications	G30,28-30 mbar			G31,37 mbar		G30,50 mbar		G30,37 mbar	
	LPG			LPG		LPG		LPG	
Wok Burner (4,5)	Injector	1,07	mm	1,07	mm	0,92	mm	1,00	mm
	Gas flow	259	g/h	338	g/h	255	g/h	257	g/h
	Power	4,50	kW	4,50	kW	4,50	kW	4,50	kW
Wok Burner (3,5)	Injector	0,96	mm	0,96	mm	0,76	mm	0,96	mm
	Gas flow	203	g/h	197	g/h	197	g/h	201	g/h
	Power	3,50	kW	3,50	kW	3,50	kW	3,50	kW
Wok Burner (2,5)	Injector	0,82	mm	0,82	mm	0,73	mm	0,78	mm
	Gas Flow	145	g/h	189	g/h	141	g/h	143	g/h
	Power	2,50	kW	2,50	kW	2,50	kW	2,50	kW
Wok Burner (1,9)	Injector	0,68	mm	0,68	mm	0,60	mm	0,65	mm
	Gas flow	110	g/h	143	g/h	108	g/h	110	g/h
	Power	1,90	kW	1,90	kW	1,90	kW	1,90	kW
Large Burner	Injector	0,85	mm	0,85	mm	0,75	mm	0,85	mm
	Gas flow	168	g/h	163	g/h	163	g/h	166	g/h
	Power	2,90	kW	2,90	kW	2,90	kW	2,90	kW
Medium Burner	Injector	0,65	mm	0,65	mm	0,60	mm	0,65	mm
	Gas flow	98	g/h	96	g/h	96	g/h	97	g/h
	Power	1,70	kW	1,70	kW	1,70	kW	1,70	kW
Small Burner	Injector	0,50	mm	0,50	mm	0,43	mm	0,50	mm
	Gas flow	55	g/h	53	g/h	55	g/h	54	g/h
	Power	0,95	kW	0,95	kW	0,95	kW	0,95	kW
Grill Burner	Injector	0,70	mm	0,70	mm	0,60	mm	0,65	mm
	Gas flow	116	g/h	113	g/h	114	g/h	114	g/h
	Power	2,00	kW	2,00	kW	2,00	kW	2,00	kW
Oven Burner	Injector	0,75	mm	0,75	mm	0,65	mm	0,70	mm
	Gas flow	145	g/h	141	g/h	141	g/h	143	g/h
	Power	2,50	kW	2,50	kW	2,50	kW	2,50	kW

Note: The diameter values written on the injector are indicated without commas. For example; the diameter, which is 1,70 mm, is indicated on the injector as 170.



SETTING UP THE APPLIANCE

Check if the electrical and gas installation is proper to bring the appliance in operating condition. If electricity and gas installation is not suitable, call a certified plumber to arrange the utilities as necessary.

WARNING: Manufacturer shall not be held responsible for damages caused by operations performed by unauthorised persons.

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

WARNING: The rules specified in the local standards related to electricity and gas should be followed when installing the product.

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

WARNING: Keep the ventilation channels open.

WARNING: Correct personal protection equipment should be worn and applicable safety regulations should be followed during installation.

WARNING: The product should be positioned to avoid any air flow that could impact ignition and to prevent the accumulation of unburned gas.

WARNING: Appliances working with LPG should not be mounted under the floor level.



Right Place For Installation

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

Appliance should be used with a clearance of minimum 400 mm over the upper hob surfaces, and 50 mm from side surfaces inside a kitchen furniture.

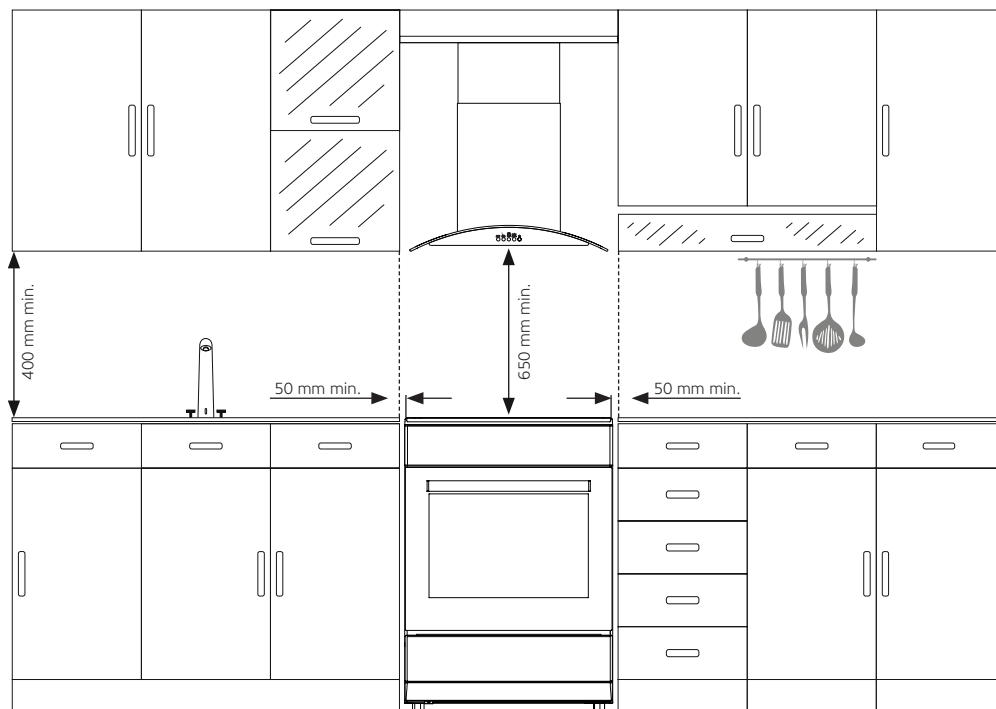
The appliance is suitable for use on both side walls, without any support, or without being installed in a cabinet. If a hood or aspirator will be installed above the appliance, follow the instructions of the manufacturer for height of mounting (Min. 650 mm).

The product can be placed side by side with kitchen walls, kitchen furniture, or any size of product behind or on one side. The kitchen furniture in the immediate vicinity of the product should be the same size or smaller than the product.

It is necessary to have at least a 2 cm gap between the product and the wall for air circulation.

Correct Installation

For accurate installation, please follow the dimensions given in the image below.



WARNING: The kitchen furniture near the appliance must be heat resistant (Minimum 100 °C).

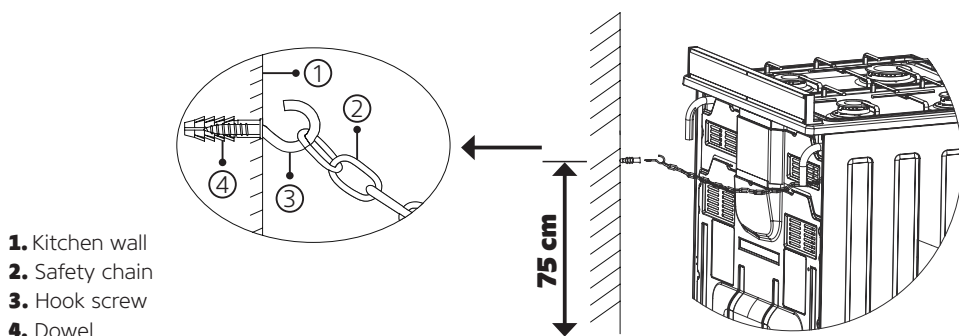
WARNING: Do not install the appliance beside refrigerators or coolers. Heat radiated by the appliance increases the energy consumption of cooling devices.

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

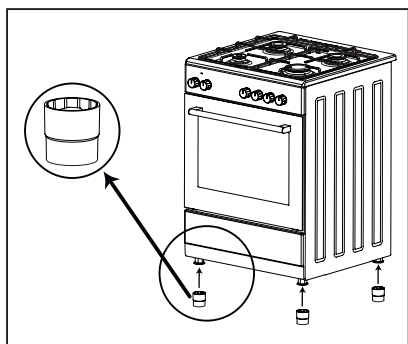
* Chain Connection

To ensure safe use of the appliance, it must be secured before use in order to prevent it from tipping over. Fasten the hook screw supplied with your appliance firmly to the kitchen wall with the dowel. Ensure that the hook is firmly fixed to the wall. Then insert the safety chain into the hook screw.

The safety chain should be as short as possible to prevent the tipping of the oven to the side and forward.



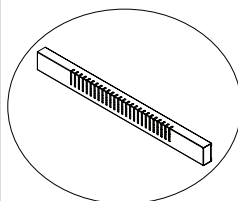
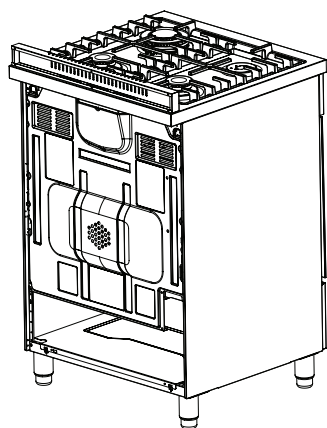
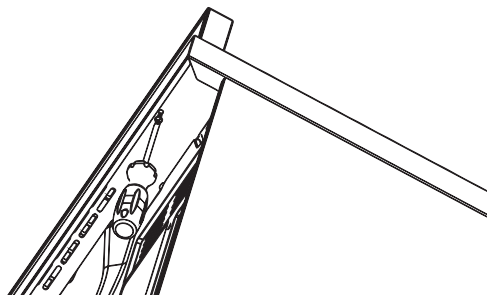
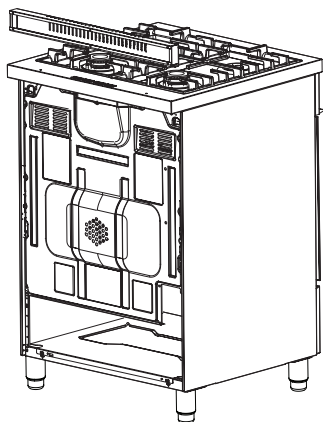
* Installation Of The Leg Adapter



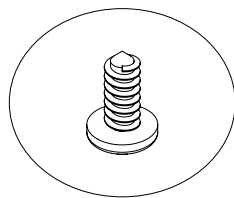
As shown in the figure, the installation of the leg adapters is done by threading them on the oven legs.

Note: Leg adapters increase the height of the oven.

* 60x60 Professional Oven Splash Back (Heat Protection Sheet) Installation



1



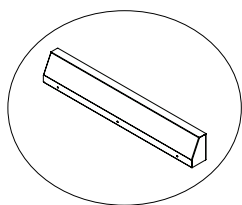
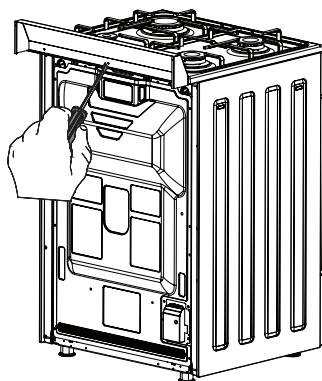
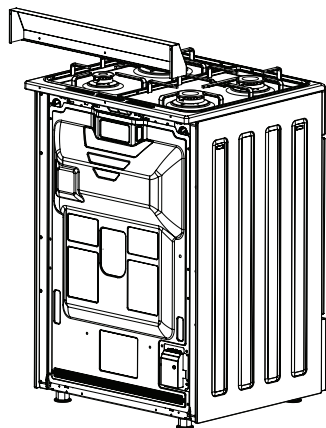
2

Align the splash back (Heat protection sheet) installation slots **(1)** with the holes on the table.

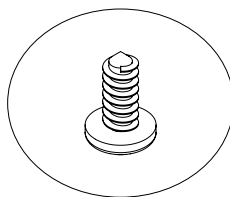
Then tighten the screws **(2)** into the splash back (heat protection sheet) installation holes **(1)** with the help of a suitable screwdriver.

By carrying out the process in reverse sequence, you can remove the splash back (Heat protection sheet).

* 56x57 Oven Splash Back (Heat Protection Sheet) Installation



1



2

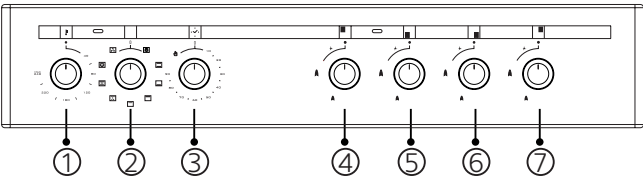
Align the splash back (Heat protection sheet) installation slots **(1)** with the holes on the table.

Then tighten the screws **(2)** into the splash back (heat protection sheet) installation holes **(1)** with the help of a suitable screwdriver.

By carrying out the process in reverse sequence, you can remove the splash back (Heat protection sheet).

CONTROL PANEL

For Electric Oven



1. Temperature adjustment knob (Thermostat)

2. Cooking function knob

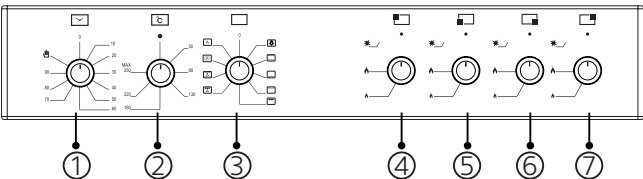
* 3. Mechanical timer

4. Rear left gas burner

5. Front left gas burner

6. Front right gas burner

7. Rear right gas burner



1. Temperature adjustment knob (Thermostat)

2. Cooking function knob

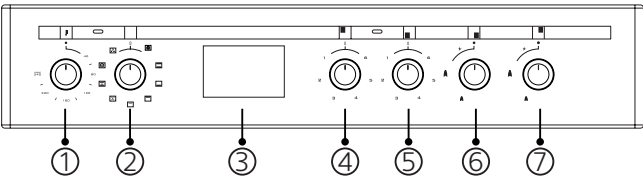
* 3. Digital timer

4. Left rear electric cooking zone

5. Left front electric cooking zone

6. Front right gas burner

7. Rear right gas burner



1. Temperature adjustment knob (Thermostat)

2. Cooking function knob

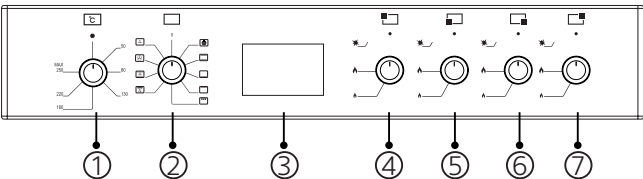
* 3. Digital timer

4. Rear left gas burner

5. Front left gas burner

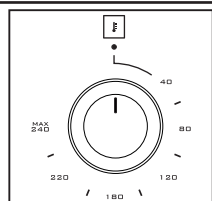
6. Front right gas burner

7. Rear right gas burner

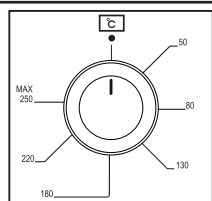


WARNING: The control panel above is only for illustration purposes. Consider the control panel on your device.

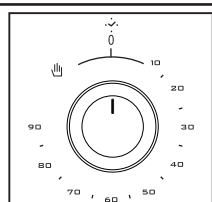
Temperature Adjustment Knob (Thermostat)



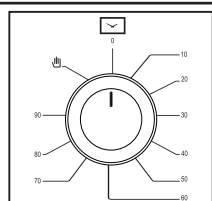
It is used for determining the cooking temperature of the dish to be cooked in the oven. After putting the meal in the oven you can set it to the desired temperature by turning the knob. Thermostat light goes out when the oven reaches the adjusted temperature. See the cooking table for the cooking temperatures of the different meals.



* Mechanical Timer Knob



It is used for determining the period for cooking in the oven. When adjusted time is expired, power to heaters is turned off and an audible warning signal is heard. The mechanical timer knob is rotated to set the cooking time to the desired time between 0-90 minutes. For cooking periods, see the cooking table.



Manual Cooking



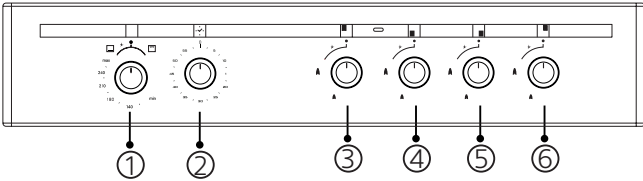
Note: In manual cooking, the cooking period is tracked by the user.

* Control Panel Icons



Auto ignition

For Gas Oven



1. Cooking function knob and temperature adjustment knob (Thermostat)

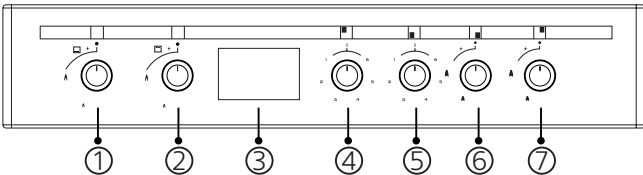
* 2. Mechanical timer

3. Rear left gas burner

4. Front left gas burner

5. Front right gas burner

6. Rear right gas burner



1. Lower burner cooking function knob

2. Upper burner cooking function knob

* 3. Digital timer

4. Left rear electric cooking zone

5. Left front electric cooking zone

6. Front right gas burner

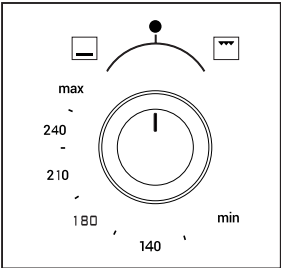
7. Rear right gas burner

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

WARNING: If there are two separate cooking function knobs on the control panel, controlling the lower and upper burners, both burners can be used at the same time. If there is a single cooking function knob on the control panel, controlling the lower and upper burners, lower and upper burners can't be used at the same time.

If the Oven (Lower)-Grill (Upper) Burner Is Controlled From One Knob

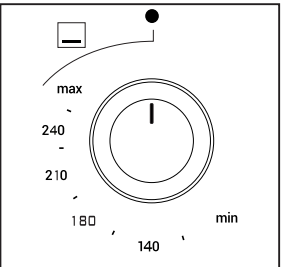
Oven-Grill Burner Control And Temperature Adjustment Knob (Thermostat)



It is used for determining the cooking temperature of the dish to be cooked in the oven. By turning the knob counter-clockwise after putting the food into the oven, you can start the oven burner and adjust the temperature. By turning the knob clockwise, you can operate the grill burner. See the cooking table for the cooking temperatures of the different meals.

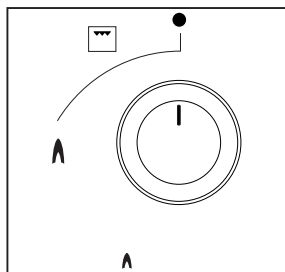
If the Oven (Lower)-Grill (Upper) Burner Is Controlled From Double Knobs

Oven Burner Control And Temperature Adjustment Knob (Thermostat)



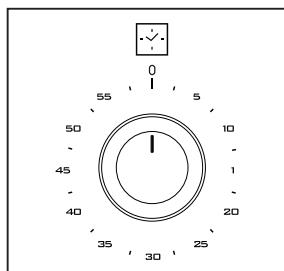
It is used for determining the cooking temperature of the dish to be cooked in the oven. By turning the knob after putting the food into the oven, you can start the oven burner and adjust the temperature. See the cooking table for the cooking temperatures of the different meals.

Grill Burner Control Knob



It allows the grill to be controlled. By turning the knob, you can operate the grill.

* Mechanical Timer Knob



It is used for determining the period for cooking in the oven. When adjusted time is expired, an audible warning signal is heard. The mechanical timer knob is rotated to set the cooking time to the desired time between 0-60 minutes. For cooking periods, see the cooking table.

* Control Panel Icons



Auto ignition

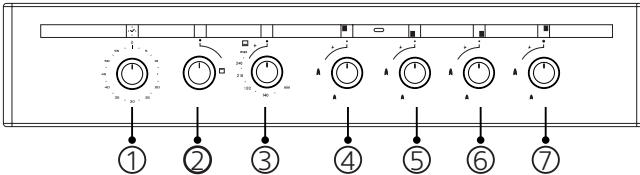


Lamp on / off position

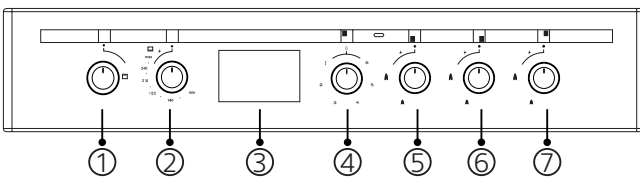


Light

For Gas-Electric (Mixed) Oven



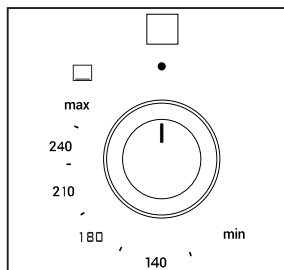
- * 1. Mechanical timer
- 2. Grill (Upper)
- 3. Oven (Lower) burner control and temperature adjustment knob (Thermostat)
- 4. Rear left gas burner
- 5. Front left gas burner
- 6. Front right gas burner
- 7. Rear right gas burner



- 1. Grill (Upper)
- 2. Oven (Lower) burner control and temperature adjustment knob (Thermostat)
- * 3. Digital timer
- 4. Left rear electric cooking zone
- 5. Front left gas burner
- 6. Front right gas burner
- 7. Rear right gas burner

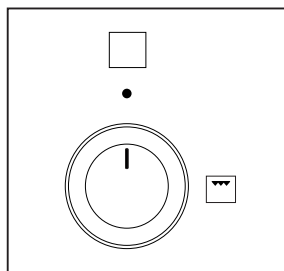
WARNING: The control panel above is only for illustration purposes. Consider the control panel on your device.

Oven Burner Control and Temperature Adjustment Knob (Thermostat)



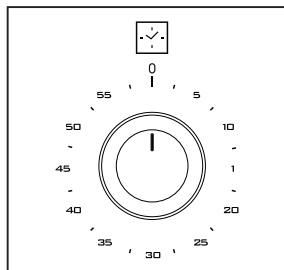
The oven allows the burner to be controlled. It is also used for setting the cooking temperature of the dish to be cooked in the oven. By turning the knob after putting the food into the oven, you can start the oven burner and adjust the temperature. See the cooking table for the cooking temperatures of the different meals.

Grill Control Knob



It allows the grill to be controlled. By turning the knob, you can operate the grill.

* Mechanical Timer Knob



It is used for determining the period for cooking in the oven. When adjusted time is expired, an audible warning signal is heard. The mechanical timer knob is rotated to set the cooking time to the desired time between 0-60 minutes. For cooking periods, see the cooking table.

OPERATION OF THE OVEN

Initial Operation Of The Oven

After you have made the necessary connections of your oven according to the instructions, you shall need to do the following in the initial operation:

- 1.** Take out any labels or accessories that are affixed inside the oven. If there is a protective foil on the front of the appliance, remove it.
- 2.** Wipe the inside of the oven with a wet cloth to remove the dust and the remains of packaging. Inside of the oven shall be empty. Connect the appliance to the gas and electricity.
- 3.** Set the temperature adjustment knob to the highest temperature and operate the oven for 30 minutes with the door closed. A slight smoke and odour may arise in the meantime, this is a normal situation.
- 4.** After the oven has cooled down, wipe the inside of the oven with warm water with mild detergent and dry with a clean cloth. You can now use your oven.
- 5.** If your oven has a steam-assisted cooking function; remove the water container from the oven. Shake the water container well before using detergent.

Normal Operation Of The Oven

If The Oven Is An Electric Oven;

- 1.** To start cooking, use the temperature control knob to set the temperature at which you want to cook, depending on the type of food, and the cooking function control knob to set the desired cooking function.
- 2.** You can set the cooking time to a desired time by using mechanical timer knob in the models with a mechanical timer. When adjusted time is expired, power to heaters is turned off and an audible warning signal is heard.
- 3.** In the models with digital timer; when the cooking time has expired according to the information entered, the timer turns off the heaters and gives an audible signal.

If The Oven Is A Gas, Gas-Electric (Mixed) Oven;

1. To use the burner of your preference, first press the knob in the direction of the arrow and wait 5 seconds for air to escape from the pipes (See figure 6).

In Models With Manual Ignition; you can ignite the burner of your preference with an igniter (Match, lighter) by rotating the knob (See figure 7).

*** In Models With (Auto) Ignition With A Knob;** you can ignite the burner of your preference by pressing the knob in the direction of the arrow (See figure 6) and rotating the knob (See figure 7).

*** In Button Ignited Models;** first, press the button on the control panel (See figure 8). Then, by pressing your preferred burner knob in the direction of the arrow, you can ignite the burner (See figure 6).

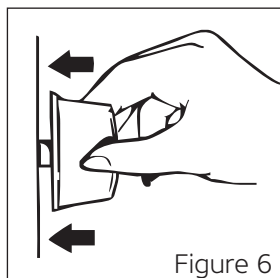


Figure 6

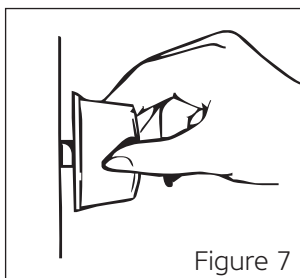


Figure 7

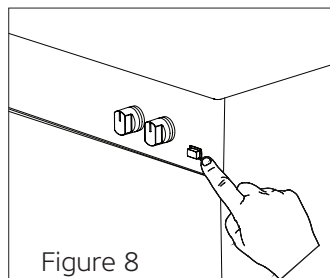


Figure 8

WARNING: The ignition takes place by means of electricity in models with (Automatic) ignition with a knob. Therefore, make sure that the product is electrically connected before using the product.



RISK OF EXPLOSION AND BURNING: When the burner is ignited, press and hold the knob for a maximum of 15 seconds for the flame checking system to operate. Holding down the knob for more time creates a risk of explosion and burning, as this will lead to the accumulation of gas. If there is no ignition, wait at least one minute with the oven door open. Then try to carry out ignition again.

- 2.** After the ignition is complete, you can start the cooking process.
- 3.** You can set the cooking time to a desired time by using knob in the models with a mechanical timer. When adjusted time is expired, power to heaters is turned off and an audible warning signal is heard.
- 4.** The timer gives an audible signal when the cooking time is up in line with the entered information in the models with a digital timer.

WARNING: In products with double knob control type; the upper burner should be started 15-20 minutes after the lower burner is started.



* COOLING FAN

During operation of the oven, the cooling fan shall move excess steam out and prevent the appliance from overheating. This is necessary for ensuring your appliance to work well and to cook well.

The cooling fan continues to operate after cooking is finished. After cooling is complete, the fan shall automatically turn off.

Using The Grill

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

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

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

To Turn On The Grill;

1. Place the function knob over the grill symbol.

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

To Turn Off The Grill;

Set the function knob to the off position.

WARNING: Keep the oven door closed when grilling (Electric grill with thermostat).

WARNING: Keep the oven door open while grilling (Gas and electric grill without thermostat).

* Use Of Panel Protection Sheet

Panel protection plate is designed to protect the control panel and knobs when the oven is in grill mode and the oven door is open. When the oven is in grill mode, the panel protection plate (See figure 9) should be used to prevent heat damage to the control panel and knobs.

Open the front glass door of the oven (See figure 10). Place the panel protection sheet and gently close the door and fix the panel protection plate (See figure 11).

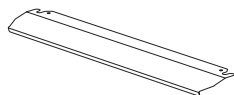


Figure 9

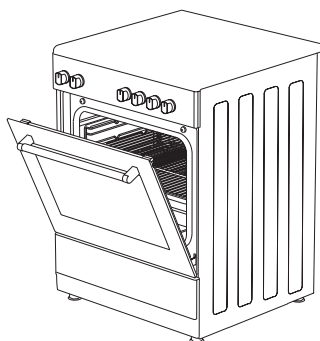


Figure 10

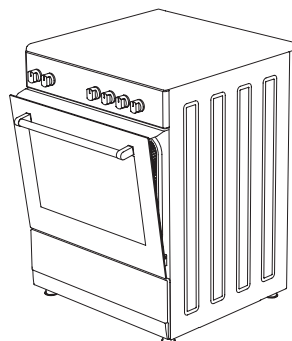


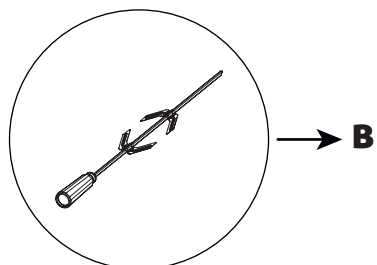
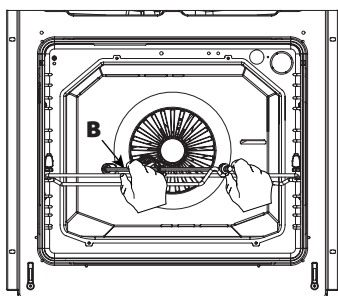
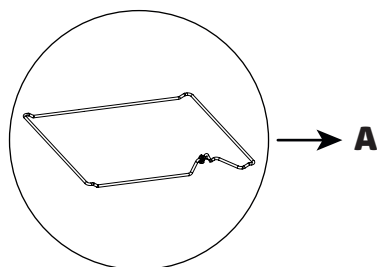
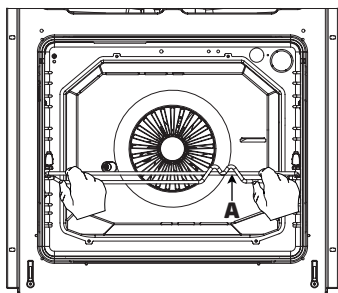
Figure 11

WARNING: The panel protection sheet is suitable for use with the door open.

* Use For Chicken Roasting

WARNING: Remember to remove the plastic handle from the skewer by rotating it before closing the oven's door.

Skewer the fowl as a whole. In order to grill a fowl healthily, center and fix the fowl on the skewer **(B)** by the fixing hooks located on the both sides of the skewer **(B)**. Place the skewer **(B)** on the rotisserie wire **(A)** and put it in the oven and make sure that the end of the skewer **(B)** is placed in the rotisserie engine chamber.



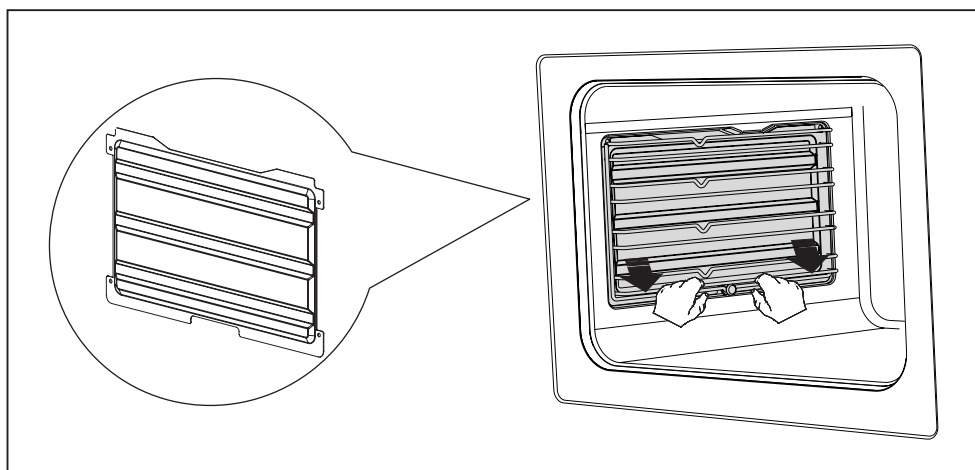
After closing the door, set the oven to the grill () position and bring the thermostat temperature up to the maximum temperature level using the temperature setting button. In order to collect spilled oil during cooking, place the tray on the base. Add some water on the tray for easy cleaning.

* CATALYTIC PANEL

It is located behind the wire racks of the oven, at the right and left walls of oven cavity. Catalytic panel removes offensive odour and provides using your appliance at its best performance. Over time, oil and food odours permeate into enamelled oven walls and heating elements. Catalytic panel absorbs any food and oil odours, and burns them during cooking to clean your oven.

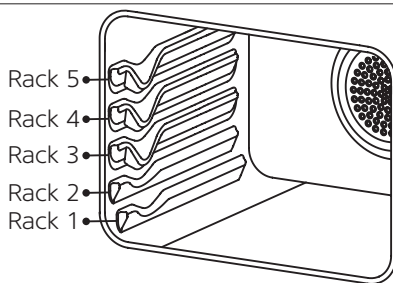
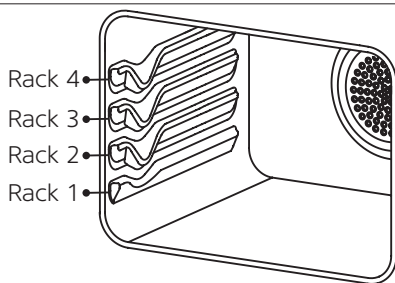
Detaching Catalytic Panel

To remove catalytic panel; first remove the wire racks. Once wire racks are removed, catalytic panel will be free. It is advised to replace the catalytic panel once every 2-3 years.



RACK POSITIONS

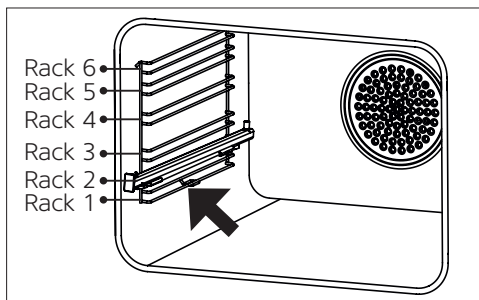
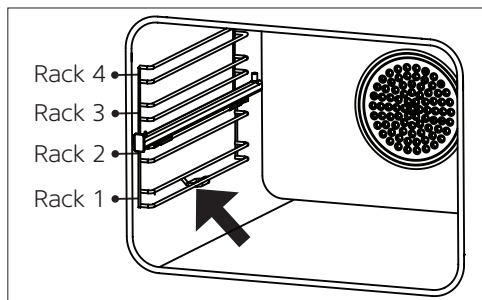
Standard Rack Positions



Note: The standard racks can be 4 or 5, depending on the configuration of your oven. Only pay attention to the standard racks of your oven.

Rack positions are shown in the figures above. You may place a deep tray or a standard tray in the lower and upper racks.

* Wire Rack Positions



Note: Depending on the configuration of your oven, there may be 4 or 6 wire racks. Only pay attention to the wire racks of your oven.

It is important to place the wire rack into the oven properly. Rack positions are shown in the figures above. You may place a deep tray or a standard tray in the lower and upper wire racks.

Installing And Removing Wire Racks

Press the clips shown with arrows in the figures above, first remove the lower and then the upper side of wire racks. To install wire racks; reverse the procedure for removing wire rack.

USING THE HOB SECTION

Using Gas Hob Section

There are cooker burners working with gas on the upper side of the product. The working system of these cooker burners is based on working separately. Apply the following steps to use cooker burners.

1. Make sure that gas burner covers are in a proper position before starting to use cooker burners. The correct placement of the gas burner covers is shown in the figure below.

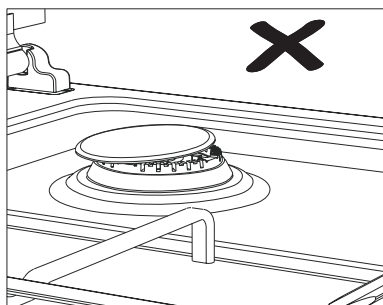


Figure 12

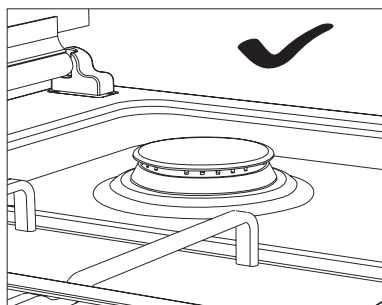


Figure 13

2. Before operating the cooker burner, make sure that the burner body, burner ducts, burner pool and injector hole are dry and clean.

3. To use the cooker burner of your preference, first press the knob in the direction of the arrow and wait 5 seconds for air to escape from the pipes (See figure 14).

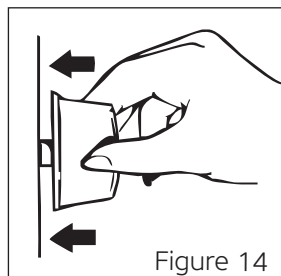


Figure 14

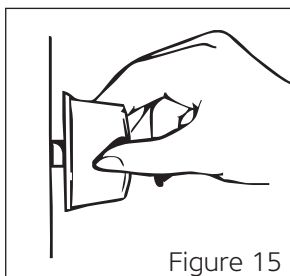


Figure 15

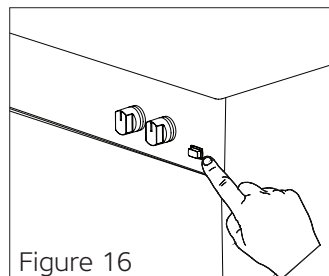


Figure 16



In Models With Manual Ignition; you can ignite the cooker burner of your preference with an igniter (Match, lighter) by rotating the knob (See figure 15).

*** In Models With (Auto) Ignition With A Knob;** you can ignite the cooker burner of your preference by pressing the knob in the direction of the arrow (See figure 14) and rotating the knob (See figure 15).

*** In Button Ignited Models;** first, press the button on the control panel (See figure 16). Then, by pressing your preferred cooker burner knob in the direction of the arrow, you can ignite the cooker burner (See figure 14).

WARNING: The ignition takes place by means of electricity in models with (Auto) ignition with a knob and a button. Therefore, make sure that the product is electrically connected before using the product.

RISK OF EXPLOSION AND BURNING: When the cooker burner is ignited, press and hold the knob for a maximum of 15 seconds for the flame checking system to operate. Holding down the knob for more time creates a risk of explosion and burning, as this will lead to the accumulation of gas. If there is no ignition, wait at least one minute. Then try to carry out ignition again.

4. Ensure that the grates are fully seated on the hob plate. If the grill does not fit properly, it may cause the materials to be placed on it to spill.

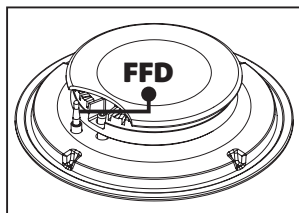
5. Make sure that the upper door of the oven is in the fully open position when cooking in the cooker burners. If the upper door is closed while the cooker burners are hot, it may cause the glass to break in the models with glass doors. For this reason, do not close the upper door while the cooker burners are hot.

Locations Of Cooking Burners

You can control cooking burner with the help of the knobs on the control panel of the appliance.

Off position		
Full flame		
Low flame		

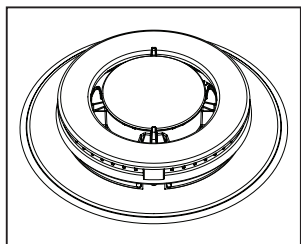
* Flame Failure Device (FFD)



Wait for 5-10 seconds by pushing the knob forward without releasing your hand from the knob after performing the ignition process in the models with a gas cutter safety assembly in accordance with the instructions. The safety mechanism will be activated within this period and will ensure that the cooker is in working condition.

The flame failure device automatically cuts off the gas to the cooker burner in the event that the cooker fire is extinguished for any undesirable reason.

* Wok Burner



Wok burner is characterised by its fast cooking. It provides homogeneous heat distribution to the base of the pot at high temperature since it has a double ring flame system. It is ideal for short-term and high-temperature cooking. When you want to use a flat bottom pot in the wok burner, you should take the wok burner pot handler (Wok burner adapter) from the cooker.

Pot Diameters To Be Used On Cooker Burners

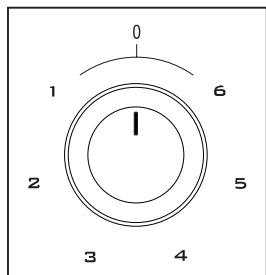
When using the cooker burners, use long-handled pots that sit correctly on the surface of the hob as much as possible. This way you will be able to use energy more efficiently. The following table shows the recommended pot diameters to be used according to the gas burners.

Burner Type	Cooking Pot Diameters		
	50x55	50x60 / 56x57	60x60
Small burner	12-18 cm	12-18 cm	12-18 cm
Middle burner	18-20 cm	18-20 cm	18-20 cm
Large burner	22-24 cm	22-26 cm	22-26 cm
Wok burner	24-28 cm	---	24-26 cm

Using Electric Hob Section

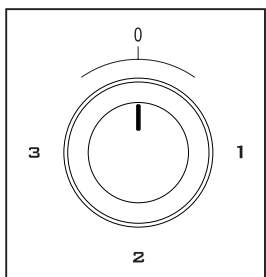
WARNING: Power levels may vary depending on the option of your device.

If The Power Level Includes 6 Stages



You can operate the knob on the control panel of the electric cooking zone by turning it to your desired level. By turning the knob on the control panel of the electric cooking zone to off position (0), you can stop the operation.

If The Power Level Includes 3 Stages



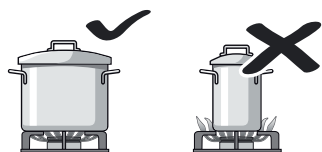
You can operate the knob on the control panel of the electric cooking zone by turning it to your desired level. By turning the knob on the control panel of the electric cooking zone to off position (0), you can stop the operation.

The heat levels of the electric cooking zones (Hot plates) are given in the table.

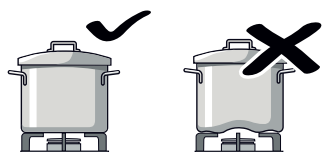
Electric Cooking Zone (Hot Plate)	Level 1	Level 2	Level 3	Level 4	Level 5	Level 6
Ø80 mm	200 W	250 W	450 W	---	---	---
Ø145 mm	250 W	750 W	1000 W	---	---	---
Ø180 mm	500 W	750 W	1500 W	---	---	---
Ø145 mm quick	500 W	1000 W	1500 W	---	---	---
Ø180 mm quick	850 W	1150 W	2000 W	---	---	---
Ø145 mm	95 W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

When using the electric cooking zones (Hot plates), operate them idle for 5 minutes at the highest level. This operation will clean out the remains of production. A slight smoke and odour may arise in the meantime. This is normal and not a manufacturing fault.

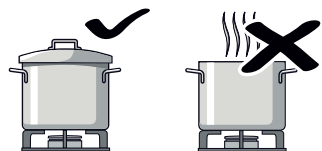
Proper Pot Use



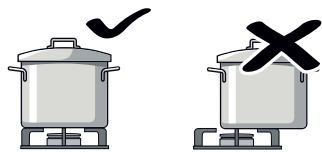
Use dishes of the appropriate size for each cooking zone. Do not use small dishes in a large cooking zone. Flame should not reach the container sides.



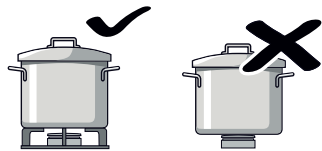
Do not use containers with convex or concave bases. In this way, dishes can turn down. Use only dishes with a flat bottom. If you are using the wok burner adapter for the cooking process, you can use convex dishes.



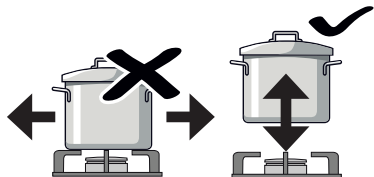
Do not cook without a lid or with a lid that is half open. This cause you to waste energy. Splashes and overflows may damage the hob surface and cause fire.



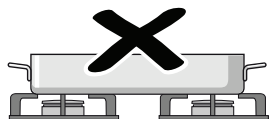
Center the dish exactly over the cooking zone. Otherwise, it may fall over.



Never place the utensils directly on the cooking zones, always place them on the grate. Before operating the product, make sure that the grates are in the correct place.



When you want to put the pot in another cooking zone, instead of sliding it, lift it and put it on top of the cooking zone you want. Avoid impact on the cooking area and do not place weights on it.



Never use two burner or heat sources at the same time to heat a pan. While cooking for a long time, avoid using roasting sheet and terrines at maximum temperature.

* COOKING FUNCTIONS AND FEATURES

For Electric Oven



Lower and upper heating are operated together. The food is heated downwards and upwards at the same time. This program may be used to cook foods such as cakes, pizza, biscuits and cookies. Use a single tray for cooking.



Lower heating, upper heating and fan are operated together. Hot air is distributed equally and rapidly inside the oven thanks to the fan. Suitable for cooking foods such as cakes, cookies, lasagne, meat. Use a single tray for cooking.



Turbo and fan operate together. Suitable for cooking on different rack levels.



Grill is operated. Used to grill meats such as steaks and fish. To grill, place the food on the grill and the grill on the top rack (See rack positions). Place tray to the lower rack and put water inside the tray while grilling.



The grill and fan operate together. Hot air is distributed equally and rapidly inside the oven thanks to the fan. Used to grill meats such as steaks and fish. To grill, place the food on the grill and the grill on the top rack (See rack positions). Place tray to the lower rack and put water inside the tray while grilling.



Upper heating and chicken roast setting are operated together. It is suitable for food intended to be roasted by rotating.



Upper heating is operated. It is used for heating or roasting very small pieces food.



Lower heating is operated. Select this program towards the end of the cooking time if the bottom of the food being cooked shall be roasted, too. Also this function is used for steam cleaning. (See. steam cleaning)



The oven is not heated. Only the fan and lamp work. Suitable for defrosting icy food.



Lower heating and fan are operated together. Hot air is distributed equally and rapidly inside the oven thanks to the fan. Use it to cook food like fruit cakes, etc.



The oven is not heated. Only the fan and lamp work. Suitable for defrosting icy food.



It is used for lighting the oven. The lamp operates automatically across all cooking functions.

WARNING: Cooking functions may not be same in every model. Only pay attention to cooking functions of your oven.

For Gas, Gas-Electric (Mixed) Oven



The grill (Upper) is operated. To grill, place the food on the grill and the grill on the top rack (See rack positions). Place tray to the lower rack and put water inside the tray while grilling.



Grill and chicken roast setting are operated together. It is suitable for food intended to be roasted by rotating.



The oven (Lower) burner is operated.



The oven (Lower) burner and fan are operated. Hot air is distributed equally and rapidly inside the oven thanks to the fan.



It is suitable for foods intended to be cooked by being rotated.



The oven is not heated. Only the fan and lamp work. Suitable for defrosting icy food.



The oven is not heated. Only the fan and lamp work. Suitable for defrosting icy food.



The grill and lamp are operated. To grill, place the food on the grill and the grill on the top rack (See rack positions). Place tray to the lower rack and put water inside the tray while grilling.



The grill, roast chicken setting and lamp are operated together. It is suitable for food intended to be roasted by rotating.



The roast chicken setting and lamp are operated together. It is used for foods intended to be cooked by being rotated.



It is used for lighting the oven.

WARNING: Cooking functions may not be same in every model. Only pay attention to cooking functions of your oven.



COOKING RECOMMENDATIONS AND WARNINGS

You may find the information about the food types we have tested in our laboratories and whose cooking values we have determined in the following tables. Cooking times may vary as per mains voltage, quality, amount of the ingredients to be cooked, and the temperature. Meals you cook using these values may not appeal to your tastes. You may discover different values by making experiments to achieve different flavours and results that appeal to your taste.

WARNING: Unattended cooking with solid or liquid oil in the appliance is dangerous, it can cause a fire.

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

WARNING: Steam may come out when the door is opened. Step back and wait for the steam to disappear.

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

WARNING: Your hand may get burnt because of the internal panels of the oven, spilt meals, accessories and hot vapour. Wear kitchen gloves while taking the hot meal out of the oven.

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



WARNING: Please do not cook the food placing directly on tray / grill. Place the food into the oven in a suitable accessory.

WARNING: Never fill the pan with more than one-third of the oil. Do not leave the kitchen while heating up the oils. Extremely hot oils are a fire hazard.

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

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

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

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

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



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

WARNING: Plastic dishes may melt at high temperatures and damage the appliance. Do not use plastic dishes.

WARNING: Your hand may get burnt because of the internal panels of the oven, spilt meals, accessories and hot vapour. While removing the dried fruit from the oven, wear heat resistant oven gloves.

COOKING CHARTS

For Electric Oven

60 litres

WARNING: You should pre-heat the oven for 7-10 minutes before putting the meal in the oven.

Food	Cooking function	Cooking temperature (°C)	Cooking rack	Cooking time (Min.)
Cake	 / 	170-180	2-3	35-45
Small muffin	 / 	170-180	2	25-30
Pie	 / 	180-200	2	35-45
Pastry		180-190	2	20-25
Cookie		170-180	2	20-25
Apple pie	 / 	180-190	1	50-70
Sponge cake		200/150 *	2	20-25
Pizza		180-200	3	20-30
Lasagne		180-200	2-3	25-40
Macaroon		100	2	50
Grilled chicken **		200-220	3	25-35
Fish grill **		200-220	3	25-35
Roast beef **		Max.	4	15-20
Grilled meatballs **		Max.	4	20-25

* Do not pre-heat. We recommend you to cook at 200 °C for the first half of the cooking period, and at 150 °C for the remaining half.

** Food shall be turned upside down after the half of the cooking period.

80 litres

WARNING: You should pre-heat the oven for 7-10 minutes before putting the meal in the oven.

Food	Cooking function	Cooking temperature (°C)	Cooking rack	Cooking time (Min.)
Cake	 / 	170-180	2-3	30-35
Small muffin	 / 	170-180	2-3	25-30
Pie	 / 	180-200	2-3	35-45
Pastry		180-190	2-3	20-25
Cookie	 / 	170-180	2-3	20-25
Apple pie	 / 	180-190	2-3	50-70
Sponge cake	 / 	200/150 *	2-3	20-25
Pizza		180-200	3	20-30
Lasagne		180-200	2-3	25-40
Macaroon	 / 	100	2-3	50-70
Grilled chicken **	 / 	200-220	2-3	25-35
Fish grill **		190-200-220	3-4	25-35
Roast beef **		Max.	4-5	30-35
Grilled meatballs **		Max.	4-5	25-30

* Do not pre-heat. We recommend you to cook at 200 °C for the first half of the cooking period, and at 150 °C for the remaining half.

** Food shall be turned upside down after the half of the cooking period.

* DRYING

WARNING: Do not preheat during drying.

Food	Cooking Function	Cooking temperature (°C)	Cooking Rack	Cooking duration (Hours)
Sliced banana	Fan-cooking functions	100	2	4-5
Sliced apple	Fan-cooking functions	100	2	4-5
Sliced orange	Fan-cooking functions	100	2	4-5

WARNING: Drying should only be carried out in the drying tray.

WARNING: Do not open the oven door until the drying process is complete.

WARNING: The thinner the slices, the faster the drying duration is and the aroma of the food is preserved better.

WARNING: Your hand may get burnt because of the internal panels of the oven, spilt meals, accessories and hot vapour. While removing the dried fruit from the oven, wear heat resistant oven gloves.

* AIR FRYER COOKING

While the air fryer is cooking, you can do the cooking according to the values specified in the cooking chart by switching the oven to air fryer mode [bottom-top + fan ()].

Air Fryer Cooking Chart

WARNING: You should pre-heat the oven for 8-10 minutes before putting the meal in the oven.

Food	Cooking function	Cooking temperature (°C)	Cooking rack	Cooking time (Min.)	Weight in grams (g)
Cookie		170	2-3	10-15	-
Frozen chicken nuggets		200	2-3	20-25	750
Frozen fried potatoes		220	2-3	20-25	700
Halloumi fries		200	2-3	10-15	250
Steak		180	2-3	10-15	1000
Meatball		180	2-3	10-15	1000
Pizza		200	2-3	10-15	-
Mushrooms		200	2-3	15-20	1000
Chicken rolls		180	2-3	25-30	1000
Chicken breast		180	2-3	25-30	750

WARNING: Air fryer cooking should only be done in the air fryer tray.

WARNING: Your hand may get burnt because of the internal panels of the oven, spilt meals, accessories and hot vapour. While removing the dried fruit from the oven, wear heat resistant oven gloves.

* STEAM SUPPORTED COOKING

Because it is not cooked in water, vitamins and minerals are retained during steam cooking.

Steam-assisted cooking preserves the flavours of the food better than normal cooking. Also, foods retain their fresh and natural colours this way.

Water consumption depends on the type of food and the length of cooking time.

According to the option of the appliance, you can perform steam supported cooking with two different methods.

1. Remove the water container by pulling it out at the points indicated by the arrow. Fill the water container (See figure 17) and slide it in the direction of the arrow to the starting position to put it in place (See figure 18,19). After 10 minutes of preheating, slide the water container in the direction of the arrow until you hear a "click" (See figure 20).

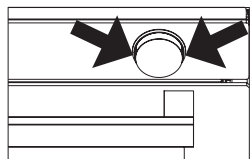


Figure 17

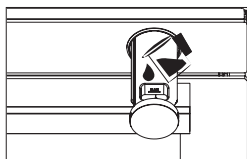


Figure 18

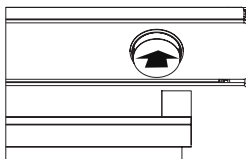


Figure 19

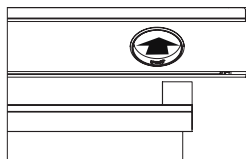


Figure 20

WARNING: If the appliance has steam supported cooking feature; check whether there is water in water tanks while taking the appliance to another place. If there is water in the tanks, you must empty them.

WARNING: Do not use distilled or filtered water. Use only bottled waters. Water should not be replaced by solutions that are flammable, alcohol-containing or with solid particles. Never use mineral water or other liquids!



WARNING: The maximum refill is 250 milliliters and the minimum refill is 65 milliliters.

WARNING: When filling the water container, never exceed the maximum marking!

WARNING: For each cooking process, observe the amount of water for the food as indicated in the cooking chart.

WARNING: Do not remove the water container while cooking is in progress.

WARNING: If possible, use dishes with perforated holes for cooking with steam. This ensures that the steam reaches the food from all sides and that the food cooks evenly.

WARNING: Only use containers which are resistant to heat (Up to 100 °C) and steam. If you want to use plastic containers, check with the manufacturer of the container to see if it is suitable for the oven.

WARNING: Thick pots such as porcelain, ceramic or earthenware are not very suitable for steaming. Because they are thick, they do not conduct heat well and therefore the cooking times indicated in the tables may be much longer.

Steam Supported Cooking Chart

WARNING: You should pre-heat the oven for 10 minutes before putting the meal in the oven.

Food	Cooking function	Cooking temperature (°C)	Cooking rack	Cooking time (Min.)	Water amount (ml.)
Cookie		170	3	20-25	100
Salty cookie		170	3	20-25	100
Pastry		180	3	25-30	100
Bun		180	3	25-30	100
Salmon		180	3	40-45	100
Chicken drumstick		200	3	40-45	150
Chicken wings		230	4	40-45	100
Whole chicken		190-230	3	60-70	250
Lamb shank with vegetables		170	3	80-90	250
Rosebeef		190	3	55-60	200
Entrecôte		180	3	35-40	250

WARNING: Make steam-assisted cooking with a single tray.

WARNING: Steam may come out when the door is opened. Step back and wait for the steam to disappear.

WARNING: Your hand may get burnt because of the internal panels of the oven, spilt meals, accessories and hot vapour. While removing the hot food from the oven, use heat resistant oven gloves.

2. Open the cover of the appliance (See figure 21). Remove the water tank cover and fill the tank (See figure 22). Then, close the water tank cover (See figure 23). Close the cover of the appliance and preheat it for 10 minutes. After preheating, you can place the food in the appliance.

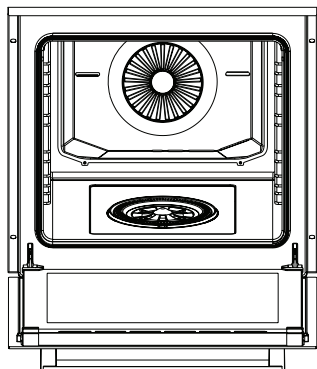


Figure 21

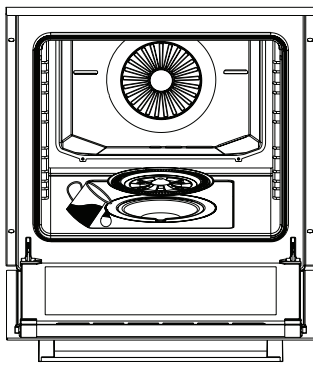


Figure 22

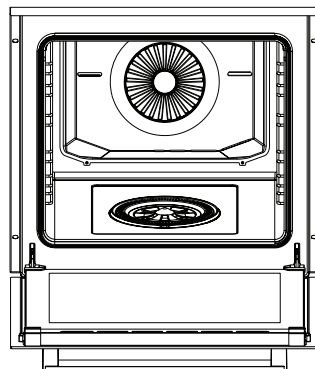


Figure 23

WARNING: If the appliance has steam supported cooking feature; check whether there is water in water tanks while taking the appliance to another place. If there is water in the tanks, you must empty them.

WARNING: Do not use distilled or filtered water. Use only bottled waters. Water should not be replaced by solutions that are flammable, alcohol-containing or with solid particles. Never use mineral water or other liquids!

WARNING: The maximum refill is 200 milliliters and the minimum refill is 80 milliliters.

WARNING: For each cooking process, observe the amount of water for the food as indicated in the cooking chart.



WARNING: If possible, use dishes with perforated holes for cooking with steam. This ensures that the steam reaches the food from all sides and that the food cooks evenly.

WARNING: Only use containers which are resistant to heat (Up to 100 °C) and steam. If you want to use plastic containers, check with the manufacturer of the container to see if it is suitable for the oven.

WARNING: Thick pots such as porcelain, ceramic or earthenware are not very suitable for steaming. Because they are thick, they do not conduct heat well and therefore the cooking times indicated in the tables may be much longer.

Steam Supported Cooking Chart

WARNING: You should pre-heat the oven for 10 minutes before putting the meal in the oven.

Food	Cooking function	Cooking temperature (°C)	Cooking rack	Cooking time (Min.)	Water amount (ml.)
Bread		200	2	20-30	80
Chicken		200	2	60-70	150
Salmon with vegetables		180	2	30-40	80
Chicken drumstick		200	2	25-35	100
Pastry		190	2	15-25	80
Lamb shank with vegetables		170	2	60-70	150
Bun		190	2	15-25	80
Entrecôte		180	2	40-50	150
Kumpir		190	2	90-100	150

WARNING: Make steam-assisted cooking with a single tray.

WARNING: Steam may come out when the door is opened. Step back and wait for the steam to disappear.

WARNING: Your hand may get burnt because of the internal panels of the oven, spilt meals, accessories and hot vapour. While removing the hot food from the oven, use heat resistant oven gloves.

Cleaning Of Water Pool At The Bottom Of The Oven

Depending on the frequency of cooking with steam support-easy steam cleaning and the hardness of the water used, lime stains may form in the water pool at the bottom of the oven. After every 2 or 3 uses, to dissolve limes that may form in the water pool on the bottom of the oven after cooking with steam support-easy steam cleaning processes:

- 1.** Put 350 cc of white vinegar (Vinegar acid rate should not be more than 6%) in the water pool at the bottom of the oven.
- 2.** Allow the vinegar to dissolve the lime scale at ambient temperature for at least 30 minutes.
- 3.** Clean the water pool with a soft wet cloth and dry it with a dry cloth.

WARNING: Do not use cleaning agents containing acids or chlorides to clean the water pool at the bottom of the oven. Do not clean by scraping off limes that may occur in the water pool at the bottom of the oven. Otherwise, the product gets damaged.

COOKING CHART

For Gas, Gas-Electric (Mixed) Oven

WARNING: You should pre-heat the oven for 7-10 minutes before putting the meal in the oven.

Food	Cooking function	Cooking temperature (°C)	Cooking rack	Bottom burner cooking time (Min.)	Top burner cooking time (Min.)	Total time (Min.)
Frozen pizza **	 / 	190	3	10	5	15
Cookie **	 / 	175	3	10	5	15
Apple pie	 / 	200	2	45	10	55
Small cake **	 / 	190	3	25	5	30
Sponge cake	 / 	200-150	3	20	15	35
Whole chicken	 / 	180-230	2	20	50	70
Meatball *		Max.	3-4	-	20-25	-
Steak *		Max.	3-4	-	20-25	-
Fish *		Max.	3-4	-	20-25	-
Sandwich loaf		Max.	3-4	-	5-10	-

* The food should be reversed after half of the cooking time elapses.

** It is recommended to cook food on baking paper placed on the wire rack.



MAINTENANCE AND CLEANING

Periodical cleaning extends the appliance's life and reduces frequent problems.

WARNING: Disconnect the electrical connection of the appliance. There is a danger of electric shock.

WARNING: Wait until the appliance cools down before cleaning it. Hot surfaces may cause burns!

WARNING: The surfaces of the burner parts and the grate get slightly dull over time. This is very normal and does not mean any material deterioration.

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

WARNING: The steam of a steam cleaning device may infiltrate the parts conducting electricity and cause them to short-circuit. Never use a steam cleaning device for cleaning the oven.

WARNING: Never wash any part of the appliance in the dishwasher (Excluding the accessories)!

WARNING: The water container must not be immersed in water and must never be washed in the dishwasher! Do not use very hard sponges or brushes when cleaning the water container.

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



1. Do not clean the interior parts, panel, trays or other parts of the appliance with hard tools such as hard brushes, steel sponges, or knives. Do not use abrasive, scratching agents, or detergents.

2. Wipe the interior parts of the appliance with a soapy cloth, then rinse and dry it thoroughly with a soft cloth.

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

4. Do not use aliphatic or hydrocarbonated detergents. These may cause the door gasket of the oven to swell.

5. Never use flammable materials such as acid, thinner, or gas when cleaning your appliance.

6. Use potassium stearate (Soft soap) for dirt and stains.

7. Clean the control panel with a wet cloth and dry it with a dry cloth.

8. The device should be cleaned thoroughly after each use. Thus, food residues are easily cleaned and these residues are prevented from burning when the product is used again later.

9. Ensure that you completely wipe any remaining liquids after the cleaning process and that you immediately clean any food that splashes around during cooking.

10. Some detergents or cleaning agents may damage the surface. Do not use abrasive detergents, cleaning powders, cleaning creams or sharp objects during cleaning.

11. Clean and dry the oven and its accessories after every use.

12. Close the oven's door after the inside of the appliance dries completely.

13. The appliance should be cleaned thoroughly to avoid bad odours if it will not be used for a long time. Leave the oven's door open after cleaning.

14. Replace the appliance's door gasket when pores form or when it cracks. You can order the door gasket from the authorized service.

15. Clean the wire racks in the dishwasher or with a dishwashing detergent and hot water.



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

17. If the appliance is not used for a longer time than usual, it must be thoroughly cleaned before it is restarted and checked by an authorised technician for proper operation.

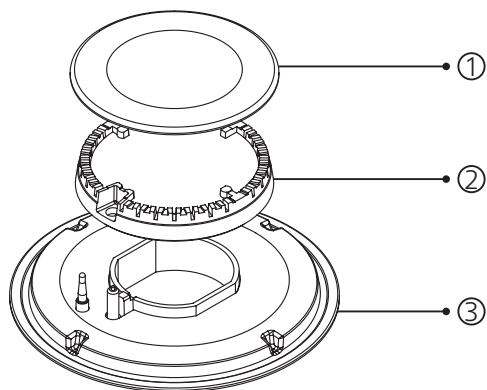
18. Remove the glass cover of the oven lamp (See lamp replacement) and wipe with a cloth dampened with dish washing detergent and hot water. Clean it with a soft cloth.

19. Clean the cooker's cooking zones and all removable parts only by hand with a sponge cloth, a little detergent and hot water.

20. Wipe the non-removable hob sections of the oven with a wet cloth.

21. Wipe the ignition elements with a very well-wrung cloth. Then dry them with a clean cloth. Make sure that the flame holes and ignition plug are completely dry. Otherwise, there will be no spark at the end of the ignition.

Assembling The Cooker Burner Parts



1. Burner cover

2. Burner body

3. Burner pool

Place the cooker's burner body **(2)** in the burner pool **(3)**. Ensure that the burner body **(2)** is placed in the burner pool **(3)** by turning the burner body **(2)** left and right. After this operation, place the burner cover **(1)** exactly above the cooker burner body **(2)**.

WARNING: If the cooker burner parts are not properly assembled after cleaning, the ignition performance is affected in a negative way.

* Steam Cleaning

It allows the removal of softened dirt thanks to the steam that forms in the oven.

1. Remove all accessories from the oven.
2. Put half a litre of water on the tray and place the tray at the bottom rack of the oven.

3. For An Electric Oven; set the switch to the lower resistance position (). Set the thermostat to 70 °C, and operate the oven for 30 minutes.

For A Gas, Gas-Electric (Mixed) Oven; set the switch to the lower burner position (). By setting the temperature adjustment knob (Thermostat) to the lowest position, operate the oven for 30 minutes.

4. After operating the oven for 30 minutes, open the door and wipe the inner surfaces of oven with a damp cloth.

5. For dirt that does not come out, clean the oven using dish washing detergent, warm water, and a soft cloth and dry the area you have cleaned with the help of a dry cloth.

Cleaning Of The Oven Glass

Press the plastic latches on the left and right side as shown in figure 24 and lift the profile by pulling it towards you as shown in figure 25. Glass is free after the profile is removed as shown in figure 26. Carefully pull the glass that has become free toward you. The outer glass is fixed to the oven door profile. You may easily clean the glasses after they have been separated. Once the cleaning and maintenance is complete, you may replace the glasses by performing the removal procedure in reverse. Make sure that the profile is properly placed.

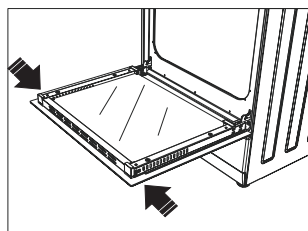


Figure 24

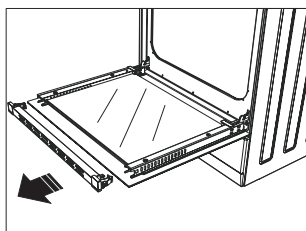


Figure 25

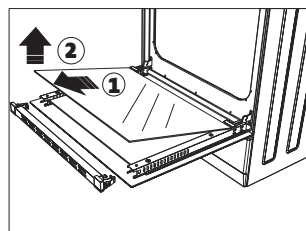


Figure 26

Cleaning And Assembly Of The Oven Door

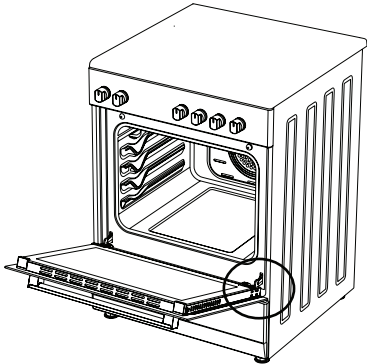


Figure 27

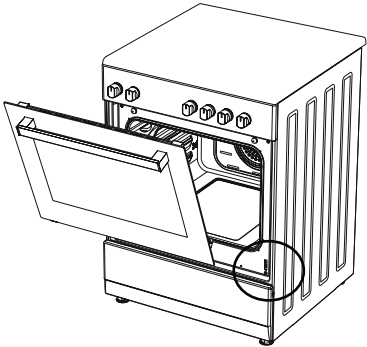


Figure 28

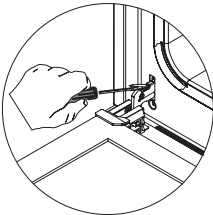


Figure 27.1

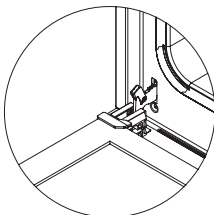


Figure 27.2

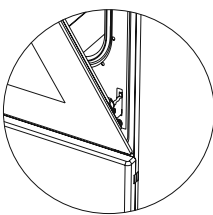


Figure 28.1

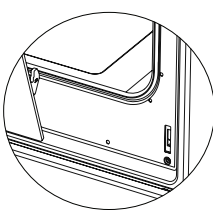


Figure 28.2

Open the door completely by pulling the oven door toward you. Then unlock the hinge lock by pulling it upwards with a screwdriver (See figure 27.1).

Set the hinge lock to the widest angle (See figure 27.2). Bring both hinges that connect the oven door to the oven to the same position.

Then close the oven door until it rests against the hinge lock (See figure 28.1).

To remove the oven door, hold the door with both hands when it is at a close level to the closed position, and pull it up (See figure 28.2).

To replace the oven door again reverse the procedure for removing the door.



OVEN LAMP REPLACEMENT

WARNING: In order to avoid electric shock, turn off the power connection before replacing the lamp of the oven!

WARNING: In order to avoid burns, wait for it to cool down before replacing the lamp of the oven! Hot surfaces may cause burns!

WARNING: The bulb used in this product is not suitable for illumination of households. The purpose of this lamp is to help the user to see the food.

WARNING: The light bulbs used in this product must be able to withstand extreme physical conditions, e.g. temperatures above 100 °C.

WARNING: In devices with halogen lamps; the user must not look at the halogen lamp.

To Change The Lamp;

1. Turn off the electricity.
2. Remove the glass protection by turning it counterclockwise (See figure 29). Using plastic gloves may help you if you have difficulty in rotating it.
3. Then remove the oven lamp by turning it (See figure 30) if it is type **A**, or by pulling it (See figure 31) if it is type **B**.
4. Fit a new lamp with the same features.
5. Replace the protective glass and connect the unit to the mains.

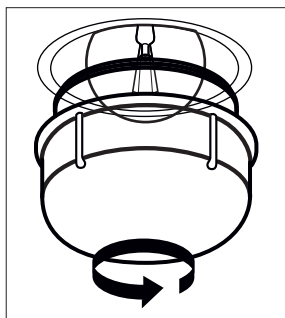


Figure 29

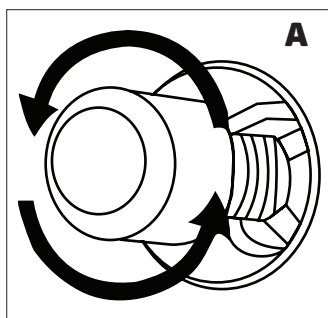


Figure 30

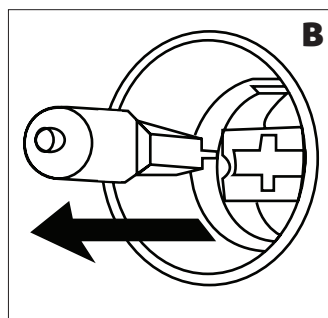


Figure 31

Note: This appliance contains a light source whose energy efficiency class is G.

To Change The Square Lamp;

1. Turn off the electricity.
2. Remove by pulling the glass protection towards you.
3. Then remove the oven lamp by pulling it out.
4. Fit a new lamp with the same features.
5. Replace the protective glass and connect the unit to the mains.

TROUBLESHOOTING

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

Check Points

In case you experience a problem about the oven, first check the table below and try out the suggestions. If the problem is persisting, contact the Service Centre.

Problem	Possible Cause	What To Do
Oven does not operate.	Power supply not available.	Check that the power supply is available.
	Gas supply not available.	Check if main gas valve is open.
		Check if gas pipe is bent or kinked.
		Make sure gas hose is connected to the oven.
		Check if suitable gas valve is being used.
Oven stops during cooking.	Plug comes out from the wall socket.	Re-install the plug into wall socket.
Turns off during cooking.	Too long continuous operation.	Let the oven cool down after long cooking cycles.
	More than one plugs in a wall socket.	Use only one plug for each wall socket.
Oven door is not opening properly.	Food residues jammed between the door and internal cavity.	Clean the oven well and try to re-open the door.
Lighter not operating.	Tips or body of ignition plugs are clogged.	Clean tips or body of ignition plugs of gas burners.
	Gas burner pipes are clogged.	Clean gas burner pipes.
Electric shock when touching the oven.	The power may not be properly grounded.	Make sure power supply is grounded properly.
	You may be using an ungrounded socket.	

Problem	Possible Cause	What To Do
Water dripping.	Depending on the food, water or steam may form in some cases. This is not a fault of the appliance.	Let the oven cool down and than wipe dry with a dishcloth.
Steam coming out from a crack on oven door.		
Water remaining inside the oven.		
Oven does not heat.	Oven door is open.	Close the door and restart.
	The oven controls may not be set correctly.	Read the section regarding operation of the oven and reset the oven.
	The fuse may have blown or the circuit breaker may have tripped.	Replace the fuse or reset the circuit breaker. If this is repeating frequently, call an electrician.
Smoke comes out of the oven during operation.	When operating the oven for the first time.	smoke comes out from the heaters. This is not a fault. After 2-3 cycles, there will be no more smoke.
	Food on heater.	Let the oven to cool down and clean food residues from the heater.
There is a smell of burning or plastic when using the oven.	Plastic or other not heat resistant accessories are being used inside the oven.	Use glass containers suitable for high temperatures.
Oven does not cook well.	The door may be opened too often during cooking.	Do not open the oven door too often unless you are cooking something that needs to be rotated. If you open the door too often, the internal temperature will drop, which may affect the cooking result.
Internal light is dim or does not operate.	Lamp might be failed.	Replace with a lamp having same specifications.
	Foreign object covering the lamp during cooking.	Clean internal surface of the oven and check again.

HANDLING RULES

- 1.** Do not use the door and/or handle to carry or move the appliance.
- 2.** Carry out the movement and transportation in the original packaging.
- 3.** Pay maximum attention to the appliance while loading/unloading and handling.
- 4.** Make sure that the packaging is securely closed during handling and transportation.
- 5.** Protect from external factors (Such as humidity, water, etc.) that may damage the packaging.
- 6.** Be careful not to damage the appliance due to bumps, crashes, drops, etc. while handling and transporting and not to break or deform it during operation.

Future Handling Procedures

The product should be stored and carried in its original box. If the original box is not available, the product must be wrapped with bubble wrap or a thick cardboard and tightly taped.

The product door must be taped to the side walls.

Do not put other items on the product and carry it upright.

Do not drop the product during transport and protect it against impacts.

The product should be kept in normal position during transport.

During handling, the accessories of the product should be fixed with a tape in order not to damage the product.



RECOMMENDATIONS FOR ENERGY SAVING

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

- 1.** Use dark coloured and enamel containers that conduct the heat better in the oven.
- 2.** As you cook your food, if the recipe or the user manual indicates that pre-heating is required, pre-heat the oven.
- 3.** Do not open the oven door frequently while cooking.
- 4.** Try not to cook multiple dishes simultaneously in the oven. You may cook at the same time by placing two cookers on the wire rack.
- 5.** Cook multiple dishes successively. The oven will not lose heat.
- 6.** Turn off the oven a few minutes before the expiration time of cooking. In this case, do not open the oven door.
- 7.** Defrost the frozen food before cooking.

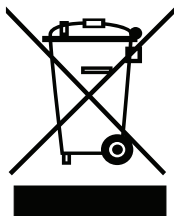
COMPLIANCE WITH WEEE REGULATIONS AND DISPOSAL OF WASTE PRODUCT

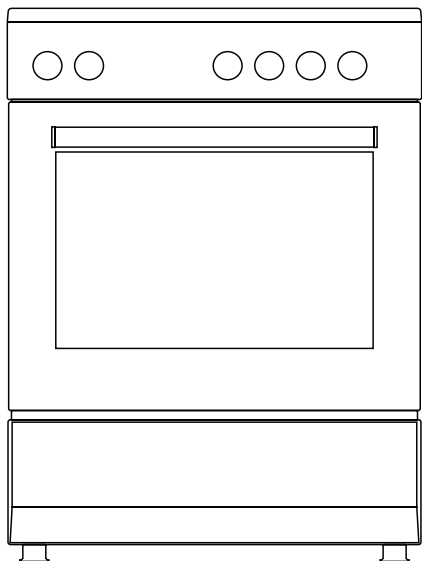
Dispose of packaging in an environmentally-friendly manner.

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

PACKAGE INFORMATION

This product was manufactured from recyclable and reusable high quality parts and materials. Therefore, do not dispose of this product with other domestic wastes at the end of its life cycle. Take it to a collection point for electrical and electronic equipment. You can ask your local administration about these collection points. Please help to protect the environment and natural resources by recycling the used products. Before disposing of the product, disconnect the electrical plug for the safety of children and make it inoperable. The product's packaging is made of recyclable materials, in accordance with our national legislation. Do not dispose of the packaging waste with the household waste or other wastes, dispose it to the packaging collection areas specified by local authorities.





Samostojeća Pećnica

Plinska i električna

50x55 / 50x60 / 56x57 / 60x60 / 60x60 Profesionalna

Korisnički priručnik

Poštovani Kupci,

Zahvaljujemo što ste nam ukazali povjerenje odabirom ovog proizvoda.

Naš cilj je omogućiti vam optimalnu i učinkovitu primjenu proizvoda koji je proizveden u našim suvremenim postrojenjima u strogim uvjetima zaštite okoliša poštujući sveukupnu kvalitetu.

Preporučujemo vam da pažljivo pročitate korisnički priručnik te da ga trajno čuvate prije upotrebe štednjaka kako bi uređaj dugo godina bio funkcionalan.

UPOZORENJE: Ovaj korisnički priručnik može se primijeniti na više modela. Vaš uređaj možda nema neke funkcije navedene u priručniku.

Naši uređaji namijenjeni su za uporabu u kućanstvima. Ovaj proizvod nije namijenjen za komercijalnu uporabu.

Slike u ovom priručniku su shematske i ne moraju točno odgovarati proizvodu.

Ovaj proizvod proizveden je u modernim ekološkim postrojenjima bez štetnog učinka na okoliš.

Funkcije označene s* su opcionalne.

„Usklađeno s WEEE uredbom“

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VAŽNA UPOZORENJA

1. Pažljivo pročitajte ovaj korisnički priručnik. Samo na ovaj način možete se koristiti uređajem na siguran i ispravan način.

2. Instalaciju i popravak uvijek treba izvršiti „**OVLAŠTENI SERVIS**“. Proizvođač neće biti odgovoran za postupke koje izvrši neovlašteni servis.

3. Uvjeti konfiguracije ovog uređaja navedeni su na tipskoj naljepnici ili na pločici s podacima.

4. Ovaj uređaj namijenjen je isključivo za uporabu u kućanstvu.

5. UPOZORENJE: Opasnost od požara, ne stavljajte predmete na površini za kuhanje.

6. UPOZORENJE: Tijekom uporabe uređaj i njegovi dostupni dijelovi postaju vrući.

7. UPOZORENJE: Dostupni dijelovi mogu biti vrući za vrijeme korištenja roštilja. Malu djecu treba držati podalje.

8. UPOZORENJE: Ovaj uređaj namijenjen je samo za kuhanje. Ne smije se koristiti za druge namijene poput zagrijavanja prostorija.

9. UPOZORENJE: Opasnost od opekline zbog jako vruće pare! Dječja koža je osjetljivija na visoke temperature od kože odrasle osobe. Djeca ne smiju otvarati pećnicu dok pećnica radi. Držite djecu podalje od uređaja dok se potpuno ne ohladi i tako izbjegnite opasnost od opekline.

10. UPOZORENJE: Nikad ne pokušavajte gasiti požar vodom. Samo isključite napajanje uređaja i tkaninom ili dekom za gašenje požara prekrijte plamen.

11. POZOR: Postupak pečenja/kuhanja treba nadzirati. Postupak pečenja/kuhanja treba uvijek nadzirati.

12. POZOR: Ako napukne staklo uređaja tada odmah isključite grijač i odspojite uređaj iz izvora napajanja te ne koristite uređaj.

13. OPASNOST OD OPEKLINA: Kada otvorite vrata pećnice, zakoračite natrag i izbjegnite vruću paru koja izlazi iz otvora pećnice.

14. OPASNOST OD OPEKLINA: Vruću površinu treba te pustiti neka se ohladi prije zatvaranja poklopca.

15. OPASNOST OD OPEKLINA: Vruću površinu treba te pustiti neka se ohladi prije zatvaranja poklopca.

16. Uređaj nije namijenjen za upravljanje putem vanjskog tajmera ili odvojenog sustava daljinskog upravljanja.

17. Radi sprječavanja pregrijavanja uređaj se ne smije postavljati iza ukrasnih pregrada.

18. Ovaj uređaj mogu koristiti djeca starija od 8 godina te osobe s fizičkim, slušnim ili mentalnim poteškoćama ili osobe s nedostatkom iskustva ili znanja; sve dok su pod nadzorom ili ako uređaj koriste na siguran način te dok dobivaju informacije u vezi s opasnostima.

19. Djecu mlađu od 8 godina i kućne ljubimce držite podalje od uređaja tijekom rada.

20. Djecu mlađu od 8 godina treba držati podalje ako ih se stalno ne može držati pod nadzorom.

21. Djeca se ne smiju igrati s uređajem. Djeca ne smiju čistiti ni vršiti korisničko održavanje uređaja osim ako nisu starija od 8 godina i ako nisu pod nadzorom.

22. Uređaj i njegov kabel držite izvan dohvata djece mlađe od 8 godina.

23. Ambalažni materijali su opasni za djecu. Ambalažu držite izvan dosega djece.

24. Na proizvod ne stavljajte predmete koje mogu dohvatiti djeca.

25. Treba izbjegavati dodirivanje grijača.

26. Zavjese, zastore od tila, papir ili drugi zapaljivi materijal držite podalje od uređaja prije nego što počnete koristiti uređaj. Ne stavljajte zapaljive materijale u ili na uređaj.

27. Ručka pećnice nije namijenjena za sušenje kuhinjskih krpa. Ne vješajte na ručku kuhinjske krpe, itd.

28. Uređaj ne koristite ako ste pod utjecajem lijekova i/ili alkohola jer to može utjecati na vašu sposobnost prosudbe.

29. Nakon svake upotrebe, provjerite je li uređaj isključen.

30. Ne rukujte uređajem ako je pokvare ili vidljivo oštećen.

31. Ne koristite proizvod ako mu je staklo na prednjim vratima napuklo ili uklonjeno.

32. Korisnik ne smije sam nositi pećnicu.

33. Ne stavljajte teške predmete na otvorena vrata pećnice, jer postoji opasnost od prevrtanja.

34. Kada su vrata otvorena tada ne postavljajte nikakav težak predmet na vrata i ne dozvolite djeci da sjede na njima. To može izazvati prevrtanje pećnice ili oštećenje šarki vrata pećnice.

35. Opskrba el. energijom pećnice može se prekinuti tijekom građevinskih radova u domu. Nakon dovršetka radova ponovno spajanje pećnice treba obaviti ovlašteni servis.

36. Uređaj ne postavljajte na površine prekrivene tepisima. Električni dijelovi će se pregrijati jer ispod njih neće biti ventilacije. To će izazvati kvar uređaja.

37. Hrana se može prosuditi kada su nožice pećnice demontirane ili se oštete, zato budite pažljivi. Jer mogu nastati tjelesne ozljede.

38. Neka ventilacijski otvori budu otvoreni.

39. Na površine uređaja koje mogu postati vruće ne stavljajte metalni kuhinjski pribor poput noževa, vilica, žlica.

40. Korisnik treba biti pažljiv prilikom čišćenja plinskih plamenika. Jer mogu nastati tjelesne ozljede.

41. Plinskim plamenicima i grijačima roštilja ne smije se rukovati istovremeno.

42. Grijač roštilja treba se koristiti samo za pečenje.



43. POZOR: Staklena vrata mogu puknuti kada se zagriju. Zatvorite sve plamenika prije zatvaranja staklenih vrata. Prije zatvaranja staklenih vrata, pričekajte dok se površina ploče za kuhanje ne ohladi.

44. OPASNOST OD PREVRANJA: Sljedeća postavka uravnoteženja treba biti podešena kako bi se spriječilo prevrtanje uređaja. Pogledajte upute za instalaciju (pogledajte lančani spoj).

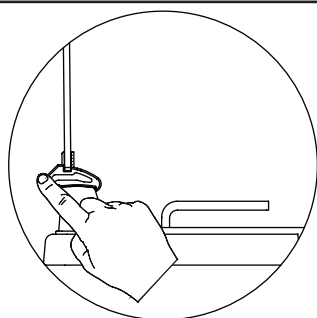


* **SAFE SHUT (Opcionalno)**

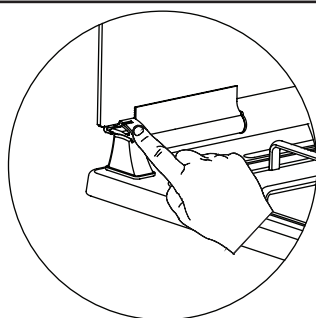
Zatvaranje Staklenih Vrata

Staklena vrata mogu se zatvoriti na 3 načina:

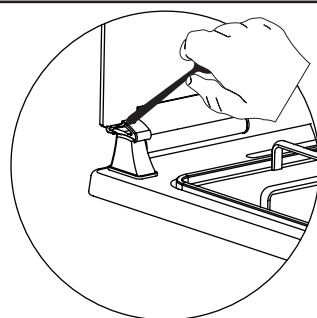
- 1.** Kako je prikazano na slici 1, staklena vrata mogu se zatvoriti tako da prstom pritisnete zasun na plastičnoj kvačici.
- 2.** Kako je prikazano na slici 2, staklena vrata mogu se zatvoriti tako da prstom pritisnete plastičnu kvačicu.
- 3.** Kako je prikazano na slici 3, staklena vrata mogu se zatvoriti tako da žlicom pritisnete plastičnu kvačicu.



Slika 1



Slika 2



Slika 3

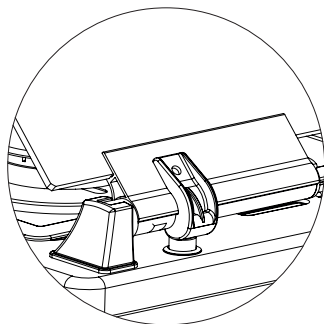
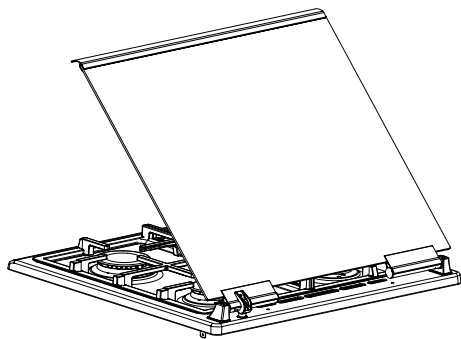
OPASNOST OD OZLJEDE: Ako se staklena vrata teško zatvaraju, staklo može puknuti i izazvati ozljede. Staklena vrata trebate pridržavati rukom prilikom zatvaranja i tako spriječiti teško zatvaranje.

POZOR: Staklena vrata mogu puknuti kada se zagriju. Zatvorite sve plamenika prije zatvaranja staklenih vrata. Prije zatvaranja staklenih vrata, pričekajte dok se površina ploče za kuhanje ne ohladi.

* SHUT OFF (Opcionalno)

Zatvaranje Staklenih Vrata

Kada se stakleni poklopac počne zatvarati, stakleni poklopac preki-
da plin prije nego što dosegne kut od 45°.



OPASNOST OD OZLJEDE: Ako se staklena vrata teško zatvaraju, staklo može puknuti i izazvati ozlje-
de. Staklena vrata trebatae pridržavati rukom prilikom zatvaranja i tako spriječiti teško zatvaranje.

POZOR: Staklena vrata mogu puknuti kada se za-
griju. Zatvorite sve plamenika prije zatvaranja sta-
klenih vrata. Prije zatvaranja staklenih vrata, priče-
kajte dok se površina ploče za kuhanje ne ohladi.

Električna Sigurnost

1. UPOZORENJE: Prije pristupa priključcima prekinite sve opskrbe vodove.

2. UPOZORENJE: Ako površina napukne, isključite uređaj radi izbjegavanja opasnosti od strujnog udara.

3. Proizvod uključite u uzemljenu utičnicu zaštićenu osiguračem odgovarajućih vrijednosti navedenih u tablici tehničkih specifikacija.

4. Neka ovlašteni električar podesi uzemljenje opreme. Naša tvrtka neće biti odgovorna za štetu nastalu zbog korištenja proizvoda koji nije uzemljen u skladu s lokalnim propisima.

5. Prekidači sklopke pećnice moraju se postaviti tako da ih krajnji korisnik može dohvatiti kada je pećnica instalirana.

6. Utikač ne dirajte mokrim rukama. Prilikom isključivanja uređaja iz strujne mreže nikad ga ne povlačite za kabel.

7. Ako koristite električni uređaj, npr. ručni mikser, blizu pećnice, pripazite da vrata pećnice ne uhvate strujni kabel tog uređaja. Izolacija kabela može se oštetiti.



8. Proizvod nikad ne perite prskanjem ili ulijevanjem vode u njega! Postoji opasnost od strujnog udara.

9. Ne koristite odrezane ili oštećene kabele ili produžne kabele osim originalnog kabela.

10. Vodite računa da u otvorim u koje se umeće utikač uređaja nema tekućine ili vlage.

11. Stražnja površina pećnice isto se zagrijava tijekom rada. Električni priključci ne smije dodirivati stražnju površinu, a u protivnom se priključci mogu oštetiti.

12. Ne zatežite priključne kabele na vrata pećnice i ne provlačite ih preko vrućih površina. Ako se kabel otopi to može izazvati kratki spoj pećnice, pa čak i požar.

13. Uređaj isključite tijekom postavljanja, održavanja, čišćenja i popravka.

14. Vodite računa da je utikač čvrsto umetnut u zidnu utičnicu radi izbjegavanja iskri.

15. Kod pećnice na paru, posuda za vodu ne smije se uranjati u vodu ili prati u perilici posuđa. U protivnom, postoji opasnost od strujnog udara kada se posuda za vodu stavi u pećnicu na paru.

16. Ne koristite parne čistače za čišćenje uređaja jer u protivnom može doći do strujnog udara.

17. Tijekom čišćenja korisnik ne smije uklanjati otpornike. To može izazvati strujni udar.

18. Za instalaciju je potrebna višepolarna sklopka koja može isključiti opskrbu el. energijom. Isključivanje opskrbe el. energijom treba se izvršiti pomoću sklopke ili ugrađenog osigurača instaliranog za fiksnu opskrbu el. energijom u skladu s građevinskim propisima.

19. Proizvod je opremljen s kabelom **tipa „Y“**.

20. Fiksni priključci spojit će se na opskrbu el. energijom uz omogućavanje višepolarno isključivanje. Za uređaje s prenaponskom kategorijom manjom od III uređaj za isključivanje treba biti priključen na fiksnu opskrbu el. energijom u skladu s propisima ožičenja.

21. Mjesto učvršćivanja kabela treba se zaštititi.

Plinska Sigurnost

1. Ovaj uređaj nije spojen na uređaj za pražnjenje produkata sagorijevanja. Ovaj uređaj treba se priključiti i instalirati u skladu s važećim propisima za instalaciju. Treba voditi računa o ventilacijskim priključcima.

2. Kada se koristi uređaj za kuhanje na plin tada se u prostoriji nakupljanju toplina i produkti sagorijevanja. Prije svega, vodite računa da je kuhinja dobro prozračena kada uređaj radi te omogućite prirodne ventilacijske otvore ili instalirajte mehaničku ventilacijsku opremu.

3. Nakon duže upotrebe uređaja možda će biti potrebna dodatna ventilacija. Na primjer, otvorite prozor ili prilagoditi veću brzinu mehaničke ventilacije, ako postoji.

4. Ovaj uređaj treba se postaviti u skladu s važećim odredbama i treba se koristiti samo u dobro prozračenom prostoru. Prije postavljanja ili rukovanja uređajem pažljivo pročitajte priručnik.

5. Prije postavljanja uređaja, provjerite ispunjava li uređaj zahtjeve lokalne mreže (vrsta plina i tlaka).

6. Uređajem se ne može rukovati duže od 15 sekundi. Ako se plamenik ne upali nakon 15 sekundi, zaustavite mehanizam i pričekajte barem jednu minutu prije ponovnog pokušaja paljenja plamenika.

7. Sve postupke koji će se izvršiti na plinskoj instalaciji trebaju obaviti ovlašteno i stručno osoblje.

8. Ako uređaj trebate koristiti s drugom vrstom plina od onog s kojom je isporučen iz tvornice, tada se za promjenu trebate obratiti ovlaštenom servisu.

9. Za ispravan rad, napa, plinske cijevi i obrubnica trebaju se periodično zamijeniti u skladu s preporukama proizvođača i prema potrebi.

10. U plinskim uređajima plin treba dobro gorjeti. Da plin dobro gori vidljivo je iz plavičastog i neprekidnog plamena. Ako plin ne gori dobro, možda se nakupio ugljični-monoksid (CO). Ugljični-monoksid je plin bez boje i okusa te je jako otrovan, smrtonosne su čak i vrlo male doze.

11. Svog lokalnog dobavljača plina upitajte za telefonski broj u hitnom slučaju povezanom s plinom i mjerama koje se trebaju poduzeti u slučaju detektiranja mirisa plina.



ŠTO URADITI AKO OTKRIJETE MIRIS PLINA

1. Ne koristite otvoreni plamen i ne pušite.

2. Ne koristite niti jedan električni prekidač. (npr.: prekidač za svjetlo ili zvono na vratima)

3. Ne koristite telefon ili mobitel.

4. Otvorite vrata i prozore.

5. Zatvorite sve ventile na uređajima koji koriste plin ili mjerila za plin.

6. Nazovite vatrogasce telefonom koji se nalazi izvan vašeg doma.

7. Provjerite sve cijevi i priključke i utvrdite ima li propuštanja. Ako i dalje osjećate miris plina napustite kuću i obavijestite susjede.

8. Ne ulazite u kuću dok ovlaštene službe ne utvrde kako je sigurna.

NAMJENA

1. Ovaj uređaj namijenjen je uporabi u kućanstvu. Nije dozvoljeno koristiti se uređajem u komercijalne svrhe.

2. Ovaj proizvod se smije koristiti samo za kuhanje. Ne smije se koristiti za druge namijene poput zagrijavanja prostorija.

3. Ovaj proizvod ne smije se koristiti za grijanje posuda ispod roštilja, sušenje odjeće ili ručnika vješanjem na ručku ili u svrhu grijanja.

4. Proizvođač ne preuzima nikakvu odgovornost za štetu nastalu zloupotrebom ili neispravnim rukovanjem.

5. Pećnica uređaja može se koristiti za odmrzavanje, pečenje, prženje ili roštiljanje.

6. Rok trajanja proizvoda kojeg ste kupili je 10 godina. Ovo je razdoblje u kojem proizvođač osigurava rezervne dijelove potrebne za rad proizvoda.

ELEKTRIČNI PRIKLJUČAK

Ova pećnica treba se ispravno instalirati i priključiti u skladu s uputama proizvođača, a to treba obaviti ovlašteni servis.

UPOZORENJE: Električne priključke uređaja treba spojiti s (uzemljenim) utičnicama pri čemu je sustav uzemljenja izvršen u skladu s pravilima.

Kontaktirajte ovlaštenog električara ako ne postoje prikladne utičnice za sustav uzemljenja na mjestu instalacije uređaja. Proizvođač apsolutno nije odgovoran za štete nastale zbog neuzemljene utičnice na koju je priključen uređaj.

Vaš uređaj je u skladu s razredom zaštite I. Utikač pećnice je uzemljen, stoga vodite računa da je utičnica u koju će se uključiti utikač isto tako uzemljena. Utikač treba tako postaviti da je lako dostupan nakon instalacije.

Uređaj je proizveden za napajanje električnom energijom od 220-240 V N AC / 380-415 V 3N AC 50-60 Hz, te je potreban osigurač od 16 ili 32 A. Ako vaša strujna mreža ne odgovara navedenim specifikacijama kontaktirajte električara ili ovlašteni servis.

Prekidači sklopke uređaja trebaju se postaviti tako da ih krajnji korisnik može dohvatiti kada je pećnica instalirana.

UPOZORENJE: Prilikom priključivanja, poduzmite mjere zaštite od nenamjernog uključivanja struje.

UPOZORENJE: Strujni kabel ne smije dodirivati vruće dijelove uređaja.

UPOZORENJE: Ako je strujni kabel oštećen, taj kabel treba zamijeniti proizvođač ili njegov servis ili drugo kvalificirano osoblje radi izbjegavanja opasnih situacija.



Dijagram (Skica) Ožičenja

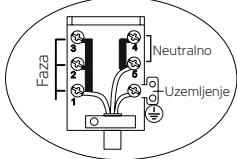
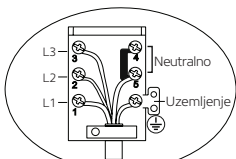
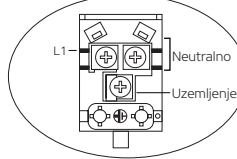
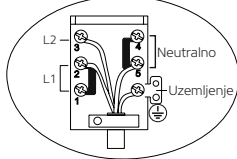
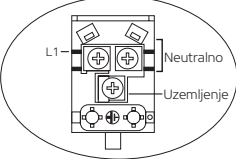
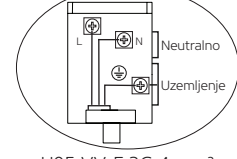
UPOZORENJE: Priključivanje na električnu mrežu uređaja treba obaviti ovlašteno i kvalificirano osoblje. Proizvođač se neće smatrati odgovornim za bilo kakvu štetu koja bi mogla nastati radom neovlaštenih osoba.

UPOZORENJE: Neka ovlašteni električar podesi uzemljenje opreme. Tvrtka proizvođača neće biti odgovorna za štetu nastalu zbog korištenja proizvoda koji nije uzemljen u skladu s lokalnim propisima.

RIZIK OD STRUJNOG UDARA: Prije izvođenja bilo kakvih radnji na električnom ožičenju, uklonite električni priključak uređaja.

Dijagram (Skica) Ožičenja

Električne priključke pećnice spojite u skladu s odgovarajućim dijagramom (skicom) ožičenja.

220-240 V ~ 50-60 Hz.  H05 VV-F 3G 4 mm² H05 VV-F 3G 2.5 mm²	380-415 V 3N ~ 50-60 Hz.  H05 VV-F 5G 1.5 mm²	220-240 V ~ 50-60 Hz.  H05 VV-F 3G 0.75 mm² H05 VV-F 3G 1 mm²
380-415 V 2N ~ 50-60 Hz.  H05 VV-F 4G 1.5 mm²	220-240 V ~ 50-60 Hz.  H05 VV-F 3G 1.5 mm²	220-240 V ~ 50-60 Hz.  H05 VV-F 3G 4 mm² H05 VV-F 3G 2.5 mm²

Napajanje se može razlikovati ovisno o električnom napajanju koje se koristi za uređaj. Snagu električne struje uređaja možete saznati ako pogledate tipsku oznaku ispod stražnjeg poklopca uređaja. Sljedeću tablicu treba uzeti u obzir prilikom promjene napajanja.

Raspon Snage	Vrsta I Veličina Dovodnog Kabela
0 - 1379 W	H05 VV-F 3G 0.75 mm ²
1380 - 2299 W	H05VV-F 3G 1.0 mm ²
2300 - 3679 W	H05VV-F 3G 1.5 mm ²
3680 - 7359 W	H05VV-F 4G 1.5 mm ²
3680 -W	H05VV-F 5G 1.5 mm ²
3680 - 5749 W	H05VV-F 3G 2.5 mm ²
5750 - 7359 W	H05VV-F 3G 4 mm ²

PLINSKI PRIKLJUČAK

OPASNOST OD EKSPLOZIJE: Prije početka bilo kakvih radova u vezi s plinskom instalacijom isključite opskrbu plinom. Opasnost od eksplozije

UPOZORENJE: Sve radove na plinskoj opremi i sustavima smiju obavljati samo ovlaštene i kvalificirane osobe. Proizvođač se neće smatrati odgovornim za bilo kakvu štetu koja bi mogla nastati radom neovlaštenih osoba.

UPOZORENJE: Provjerite je su li postavke uređaja kompatibilne s uvjetima lokalne distribucijske mreže (vrsta plina i tlak plina) prije postavljanja uređaja.

Proizvod nema ispušt. Stoga se, ovaj uređaj treba priključiti i instalirati u skladu s važećim propisima za instalaciju. Treba voditi računa o ventilacijskim priključcima.

Proizvod koristite na ravnoj površini i u dobro prozračenom prostoru.

Put Križanja Crijeva Za Plin

Pazite da plinska cijev i strujni kabel uređaja ne prolaze pored vrućih površina.

Spojite svoj uređaj na plinski ventil najkraćim putem i da plin ne curi.

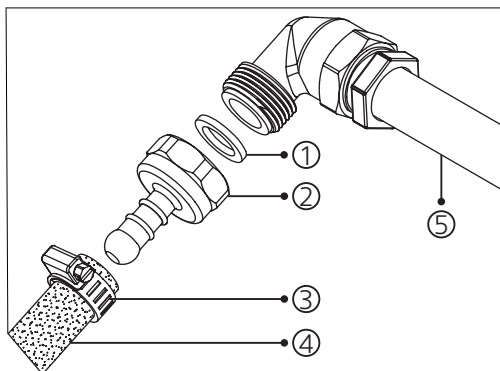
UPOZORENJE: Vrste crijeva moraju biti u skladu sa standardom EN 1762 za ukapljeni plin (LPG) i standardom EN 14800 za prirodni plin (NG).

UPOZORENJE: Crijevo koje se koristi za sigurnost mora biti dugo najmanje 50 cm i najviše 125 cm.

UPOZORENJE: Ne mičite uređaj koji je spojen na plinski priključak. Bilo kakva sila može izazvati curenje plina jer olabavljuje crijevo.

LPG Priključak

Pričvrstite metalnu obujmicu na cijev koja izlazi iz boce s ukapljenim plinom. Instalirajte jedan kraj crijeva tako da ga gurnete sve do ulaznog priključka crijeva na stražnjoj strani uređaja zagrijavajući ga u kipućoj vodi. Zategnite ga odvijačem tako da obujmica bude na kraju crijeva. Provjerite curi li plin i dovršite priključivanje. Crijevo i brtva ulaznog priključka potrebni za spajanje trebaju biti sljedeći.



1. Brtva

2. Ulazni priključak crijeva

3. Metalna obručnica

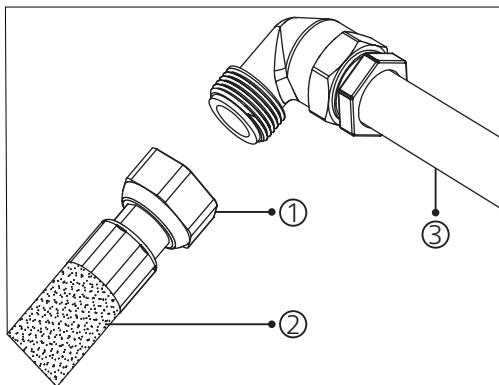
4. Priključno crijevo ukapljenog plina

5. Glavna plinska cijev

UPOZORENJE: Ne mičite uređaj koji je spojen na plinski priključak. Bilo kakva sila može izazvati curenje plina jer olabavljuje crijevo.

Priključak Prirodnog Plina

Okrenite maticu za spajanje crijeva na glavnu plinsku cijev. Provjerite curi li plin i dovršite priključivanje. Crijevo i brtva priključka potrebni za spajanje trebaju biti sljedeći.



1. Matica

2. Priključno crijevo prirodnog plina

3. Glavna plinska cijev

UPOZORENJE: Ne mičite uređaj koji je spojen na plinski priključak. Bilo kakva sila može izazvati curenje plina jer olabavljuje crijevo.

Provjera Brtvi

Pripazite neka gumbi na upravljačkoj ploči budu zatvoreni, a napa otvorena za sigurnosnu provjeru brtvi.

Na mjestima priključka nanosite sapunicu. Ako plin curi na tom mjestu će se pojaviti pjena.

UPOZORENJE: Nikad ne koristite upaljače, šibice, upaljene cigarete ili slične zapaljive materijala prilikom provjere curenja plina.

Prozračivanje Prostorije

Kisik potreban za izgaranje dobavlja se iz zraka u prostoriji, a stvoreni plinovi vraćaju se izravno u prostoriju.

Dobra prozračenost prostorije ključna je za siguran rad proizvoda.

Ako u prostoriji nema prozora i vrata koji će se koristiti za prozračivanje, tada trebate ugraditi dodatnu ventilaciju. Međutim, ako u prostoriji postoje vrata koja se otvaraju izravno prema vani, tada nema potrebe za dodatnim sustavom ventilacije.

Veličina Prostorije	Ventilacijski Otvor
Manja od 5 m ³	min. 100 cm ²
5 m ³ do 10 m ³	min. 50 cm ²
Veća od 10 m ³	nije potrebno
U podrumu ili potkrovlju	min. 65 cm ²

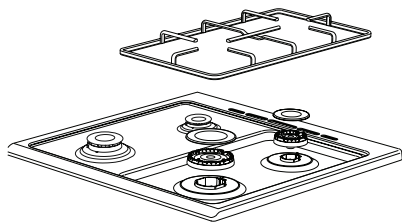
Prijelaz S Prirodnog Plina Na Ukapljeni Plin I S Ukapljenog Plina Na Prirodni Plin

UPOZORENJE: Odspojite plinski i strujni priključak proizvoda.

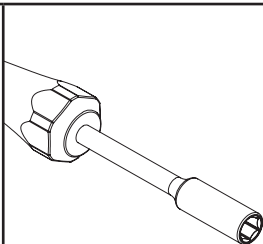
OPASNOST OD OPEKLINA: Ako je proizvod vruć isključite ga i pričekajte neka se ohladi.

Za Zamjenu Ubrizgivača;

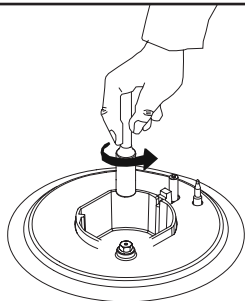
- 1.** Podignite rešetku, poklopac plamenika i plamenik s proizvoda tako da ubrizgivač bude vidljiv (pogledajte sliku 1).
- 2.** Pomoću odvijača (7 mm) s vrhom koji je prikazan na slici 2, okretanjem izvadite ubrizgivač (pogledajte sliku 3).
- 3.** Zamijenite ubrizgivač modelima koji odgovaraju skladu s vrijednostima u tablici ubrizgivača i vrsti plina koji će se koristiti u uređaju.



Slika 1



Slika 2



Slika 3

UPOZORENJE: Zamjenu ubrizgivača treba obaviti ovlašteni servis.

Postavka Izlazne Brzine Plamena

Nakon zamjene ubrizgivača potrebno je podesiti dovod plina za novu vrstu plina.

Prije početka postupka pripazite neka utikač uređaja bude ukopčan, plinski dovod uključen a plamenici na svojim mjestima.

Napomena: Vijak za podešavanje plina za položaj slabog plamena mora se olabaviti prilikom prebacivanja s ukapljenog plina na prirodni plin. Prilikom prebacivanja s prirodnog plina na ukapljeni plin treba ga stegnuti.

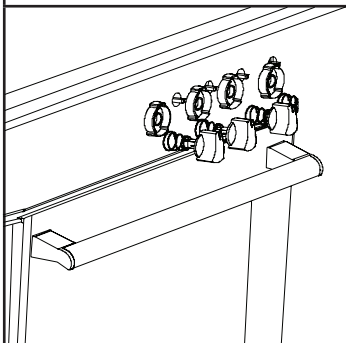
1. Postavite plamenik štednjaka na položaj slabog plamena i izvucite upravljačke okretnne gumbе na upravljačkoj ploči štednjaka (pogledajte sliku 4).

2. Zategnite/otпустite vijak za podešavanje plina pomoću odvijača odgovarajuće veličine (pogledajte sliku 5). Ovo omogućuje plamenu slabe snage povećavanje ili smanjivanje. Podesite odgovarajuću postavku plamena tako da je dužina plamena barem 4 mm.

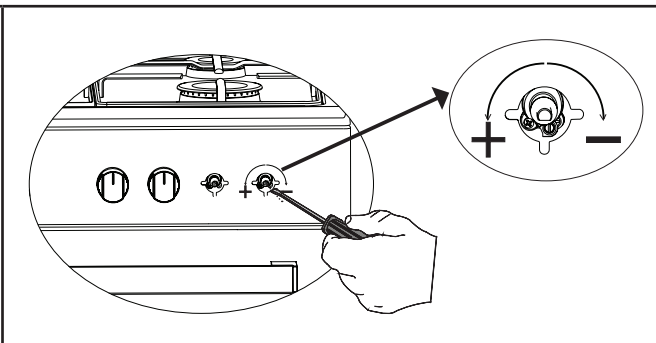
3. Kao konačnu provjeru, okrenite plamen plamenika štednjaka na položaj najjačeg i najslabijeg plamena. U oba slučaja, plamen se treba upaliti.

4. Ponovite ove postupke za svaki plamenik na štednjaku.

5. Nakon što ste podesili odgovarajuću postavku plina, instalirajte okretnе upravljačke gumbе kako biste mogli koristiti proizvod.



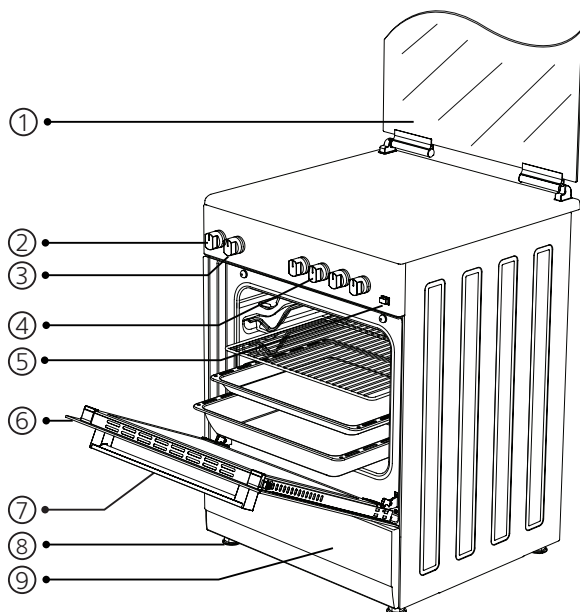
Slika 4



Slika 5

UPOZORENJE: Ovisno o vrsti plinske mlaznice koja se koristi na proizvodu, položaj vijka za podešavanje plina može se razlikovati.

OPIS UREĐAJA (Opcionalno)



1. Stakleni ili metalni poklopac

2. Okretni gumb za podešavanje temperature (termostat)

3. Okretni gumb funkcije pripreme hrane

4. Okretni gumbi dijela ploče za kuhanje

* **5.** Okretni gumb za paljenje

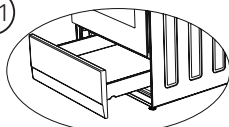
6. Vrata pećnice

7. Ručka pećnice

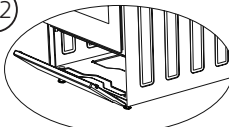
8. Plastična nožica

* **9.** Vrata donjeg odjeljka

9.1



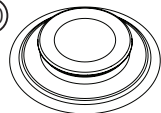
9.2



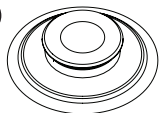
9.1. Ladica

9.2. Vrata koja se mogu otvoriti

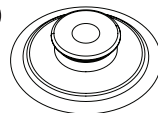
10



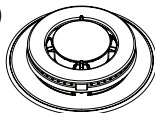
11



12



13



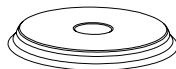
10. Veliki plamenik

11. Srednji plamenik

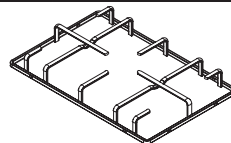
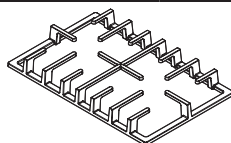
12. Mali plamenik

* **13.** Plamenik za wok

14



15



* **14.** Električna ploča

* **15.** Rešetke roštilja ploče za kuhanje

Napomena: Gornje slika uređaja služe samo kao ilustracija. Slika uređaja može se razlikovati ovisno o opciji. Uzmite u obzir samo svoj uređaj.

* PRIBOR (Opcionalno)



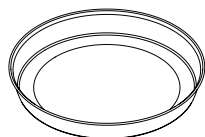
Duboki pladanj

Koristi se za slastice, velika pečenja, gulaše. Za torte, zamrznuta jela i mesna jela, možete je koristiti kao spremnik za prikupljanje masnoće u slučaju izravnog pečenja na roštilju.



Standardni pladanj / standardni pladanj

Koristite je za kolače (keksiće, biskvite, itd.) i za smrznutu hranu.



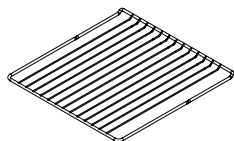
Unutrašnjost pećnice

Koristi se za slastice i smrznutu hranu.



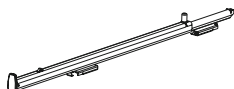
Pladanj za sušenje / friteza na vrući zrak

Funkcija sušenja i friteza na vrući zrak koriste se za pripremu hrane. Postavite standardni pladanj ispod pladnja friteze na vrući zrak kako biste skupili ulje koje kapa tijekom pripreme hrane. Dodaje malo vode u standardni pladanj za lakše čišćenje.



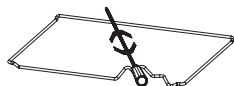
Žičana rešetka za roštilj

Koristi se za pečenje ili odlaganje zamrznute hrane ili hrane koja se treba ispržiti ili ispeći na željenoj razini držača.



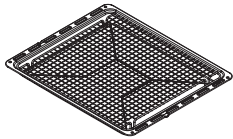
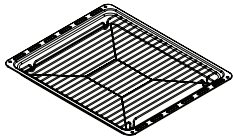
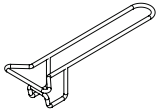
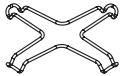
Teleskopska vodilica

Zahvaljujući teleskopskoj vodilici posude i žičane rešetke mogu se lako pričvrstiti ili izvaditi.



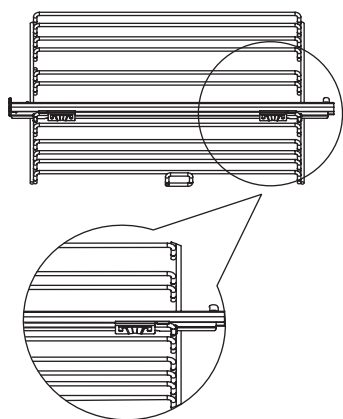
Ražanj za pile

Koristi se za hranu koju treba peći okretanjem.

		Pladanj za pečenje slanine na roštilju Stavite slaninu u pladanj za pečenje na roštilju. Hranu koja se lijepi tijekom pripreme treba pripremati u pladnju za pečenje slanine na roštilju. To sprječava da hrana dođe u dodir s posudom i zalijepi se za nju.
		Žičana rešetka roštilja unutar posude Žičanu rešetku roštilja stavite unutar pladnja. Hrana koja se može zaljepiti za vrijeme pečenja, poput bifteka, stavljaju se na žičanu rešetku roštilja unutar posude. To sprječava da hrana dođe u dodir s posudom i zalijepi se za nju.
		Zaštita od prskanja (ploča za zaštitu od topline) Sprječava da temperatura pećnice dođe u kontakt sa zidom.
		Ručka posude za pečenje Koristi se za hvatanje vrućih posuda za pečenje.
		Krunište za kavu (posuda za kuhanje kave) Može se koristiti za lončice za kavu. Pripazite da nožice kruništa za kavu potpuno sjednu na rešetku štednjaka i da se nalaze na sredini ploče za kuhanje.
		Krunište plamenika za wok Može se koristiti za wok-tave. Kada se posude s ravnim dnom koriste na plameniku za wok, krunište plamenika za wok ne smije se koristiti. Krunište plamenika za wok prikladno je samo za konveksne (zaobljene) posude.

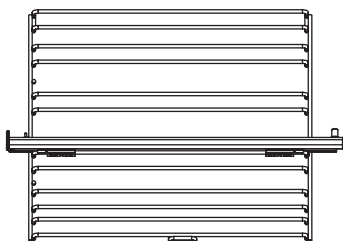
* Teleskopske Vodilice

Teleskopske vodilice omogućuje vam lako povlačenje pladnja i unutarnjeg roštilja.



Teleskopske vodilice, koje se isporučene kao pribor, mogu se lako montirati na bočni žičani držač s dvije kvačice. Kako postoje lijeve i desne vodilice, pazite koju vodilicu postavljate na koju stranu. Provjerite oznaku desno **(R)** i lijevo **(L)** na vodilicama.

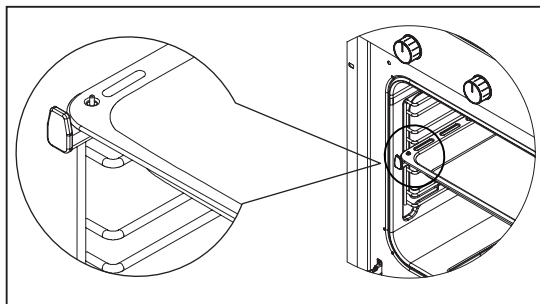
Naša preporuka za instalaciju je da potpuno izvadite bočne žičane držače iz pećnice i postavite teleskopske vodilice na bočne žičane držače na ravnoj površini. Teleskopsku vodilicu postavite na gornji od dva držača. Vodilice se mogu lako montirati i razmontirati. Kada podesite položaj lijeve i desne teleskopske vodilice, pritisnite ih dok se ne umetnu u bočne žičane držače.



Provjerite jesu li vodilice potpuno umetnute ili nisu tako da pogledate iza žičanog držača.

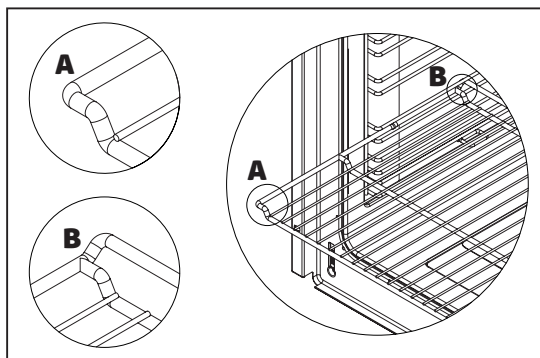
Nakon postavljanja teleskopskih vodilica, ponovno montirajte žičane držače na pećnicu. Žičanu rešetku roštilja ne koristite ispod žičane rešetke na koju se pričvršćena teleskopska vodilica.

Ispravno Postavljanje Pladnja Ili Žičane Rešetke Na Teleskopsku Vodilicu



Zahvaljujući teleskopskoj vodilici posude ili žičana rešetka roštilja mogu se lako umetnuti i izvaditi. Kada koristite pladanj ili žičanu rešetku roštilja s teleskopskom vodilicom, pripazite da zatici na stražnjoj strani teleskopske vodilice budu naslonjeni na stražnjoj strani pladnja ili žičane rešetke roštilja.

Uporaba Žičane Rešetke Roštilja



Važno je ispravno staviti žičani držač roštilja ili posudu na žičane držače i ispravno postaviti roštilj i/ili pladanj na držač.

Ispravno postavljanje prikazano je na susjednoj slici.

Rešetku roštilja ili posudu postavite između dva držača i vodite računa da su u ravnoteži prije nego što na njih stavite hranu.

Napomena: Žičanu rešetku roštilja ne koristite ispod žičane rešetke na koju se pričvršćena teleskopska vodilica.

TEHNIČKE SPECIFIKACIJE

Funkcije	50x55	50x60	56x57	60x60		
Vanjska širina	500 mm	500cm	560cm	600cm		
Vanjska dubina	565 mm	630cm	570cm	630cm		
Vanjska visina	Min. 825 mm / Maks. 900 mm					
Snaga svjetla	15-25 W					
Donji grijač	1000 W	1000 W	1000 W	60 litre	80 litre	
				1200 W	1200 W	
Gornji grijač	800 W	800 W	800 W	1000 W	1200 W	
Turbo grijač	-----	1800 W	1800 W	2200 W	1800 W	
Roštilji	1500 W	1500 W	1500 W	2000 W	Mali roštilj	Veliki roštilj
					1200 W	2400 W
Ulazni napon	220-240 V AC / 380-415 V AC 50-60 Hz.					
* Električna ploča od 80 mm	450 W					
* Električna ploča od 145 mm	1000 W					
* Električna ploča od 180 mm	1500 W					
* Brza električna ploča od 145 mm	1500 W					
* Brza električna ploča od 180 mm	2000 W					
* Električna ploča od 220 mm	2000 W					



UPOZORENJE: Kod izmjene koju treba izvršiti ovlašteni servis treba uzeti u obzir tablicu tehničkih specifikacija i tablicu ubrizgivača. Proizvođač neće biti odgovoran za bilo kakve probleme koji nastaju zbog neispravne izmjene.

UPOZORENJE: Zbog povećanja kvalitete proizvoda tehničke specifikacije mogu se izmijeniti bez prethodne obavijesti.

UPOZORENJE: Navedene vrijednosti s oznakama na uređaju ili u isporučenoj dokumentaciji uređaja su laboratorijska očitavanja u skladu s važećim standardima. Ove vrijednosti mogu se razlikovati ovisno u uvjetima rada i okoliša.

Tablica Ubrizgivača

Specifikacije Plamenika Prema Vrsti Plina	G20,20 mbar			G25,25 mbar		G20,25 mbar		G20, 13 mbar	
	Prirodni plin			Prirodni plin		Prirodni plin		Prirodni plin	
Wok Plamenik (4,5)	Ubrizgivač	1,60	mm	1,60	mm	1,35	mm	1,84	mm
	Protok plina	0,421	m³/h	0,487	m³/h	0,418	m³/h	0,424	m³/h
	Napajanje	4,50	kW	4,50	kW	4,50	kW	4,50	kW
Wok Plamenik (3,5)	Ubrizgivač	1,40	mm	1,40	mm	1,28	mm	1,60	mm
	Protok plina	0,327	m³/h	0,379	m³/h	0,326	m³/h	0,330	m³/h
	Napajanje	3,50	kW	3,50	kW	3,50	kW	3,50	kW
Wok Plamenik (2,5)	Ubrizgivač	1,15	mm	1,15	mm	1,06	mm	1,35	mm
	Protok plina	0,234	m³/h	0,270	m³/h	0,233	m³/h	0,235	m³/h
	Napajanje	2,50	kW	2,50	kW	2,50	kW	2,50	kW
Wok Plamenik (2,4)	Ubrizgivač	1,15	mm	1,15	mm	1,10	mm	-	mm
	Protok plina	0,224	m³/h	0,260	m³/h	0,223	m³/h	-	m³/h
	Napajanje	2,40	kW	2,40	kW	2,40	kW	-	kW
Wok Plamenik (1,9)	Ubrizgivač	1,05	mm	1,05	mm	1,05	mm	-	mm
	Protok plina	0,178	m³/h	0,206	m³/h	0,177	m³/h	-	m³/h
	Napajanje	1,90	kW	1,90	kW	1,90	kW	-	kW
Veliki Plamenik	Ubrizgivač	1,15	mm	1,15	mm	1,10	mm	1,45	mm
	Protok plina	0,271	m³/h	0,314	m³/h	0,270	m³/h	0,273	m³/h
	Napajanje	2,90	kW	2,90	kW	2,90	kW	2,90	kW
Srednji Plamenik	Ubrizgivač	0,97	mm	0,97	mm	0,92	mm	1,10	mm
	Protok plina	0,159	m³/h	0,184	m³/h	0,158	m³/h	0,160	m³/h
	Napajanje	1,70	kW	1,70	kW	1,70	kW	1,70	kW
Mali Plamenik	Ubrizgivač	0,72	mm	0,72	mm	0,70	mm	0,85	mm
	Protok plina	0,096	m³/h	0,103	m³/h	0,088	m³/h	0,090	m³/h
	Napajanje	0,95	kW	0,95	kW	0,95	kW	0,95	kW
Roštilj Plamenik	Ubrizgivač	1,00	mm	1,00	mm	0,92	mm	1,10	mm
	Protok plina	0,187	m³/h	0,216	m³/h	0,186	m³/h	0,196	m³/h
	Napajanje	2,00	kW	2,00	kW	2,00	kW	2,00	kW
Pećnica Plamenik	Ubrizgivač	1,10	mm	1,10	mm	1,00	mm	1,20	mm
	Protok plina	0,234	m³/h	0,270	m³/h	0,232	m³/h	0,235	m³/h
	Napajanje	2,50	kW	2,50	kW	2,50	kW	2,50	kW

Specifikacije Plamenika Prema Vrsti Plina	G30,28-30 mbar			G31,37 mbar		G30,50 mbar		G30,37 mbar	
	LPG			LPG		LPG		LPG	
Wok Plamenik (4,5)	Ubrizgivač	1,07	mm	1,07	mm	0,92	mm	1,00	mm
	Protok plina	259	g/h	338	g/h	255	g/h	257	g/h
	Napajanje	4,50	kW	4,50	kW	4,50	kW	4,50	kW
Wok Plamenik (3,5)	Ubrizgivač	0,96	mm	0,96	mm	0,76	mm	0,96	mm
	Protok plina	203	g/h	197	g/h	197	g/h	201	g/h
	Napajanje	3,50	kW	3,50	kW	3,50	kW	3,50	kW
Wok Plamenik (2,5)	Ubrizgivač	0,82	mm	0,82	mm	0,73	mm	0,78	mm
	Protok plina	145	g/h	189	g/h	141	g/h	143	g/h
	Napajanje	2,50	kW	2,50	kW	2,50	kW	2,50	kW
Wok Plamenik (1,9)	Ubrizgivač	0,68	mm	0,68	mm	0,60	mm	0,65	mm
	Protok plina	110	g/h	143	g/h	108	g/h	110	g/h
	Napajanje	1,90	kW	1,90	kW	1,90	kW	1,90	kW
Veliki Plamenik	Ubrizgivač	0,85	mm	0,85	mm	0,75	mm	0,85	mm
	Protok plina	168	g/h	163	g/h	163	g/h	166	g/h
	Napajanje	2,90	kW	2,90	kW	2,90	kW	2,90	kW
Srednji Plamenik	Ubrizgivač	0,65	mm	0,65	mm	0,60	mm	0,65	mm
	Protok plina	98	g/h	96	g/h	96	g/h	97	g/h
	Napajanje	1,70	kW	1,70	kW	1,70	kW	1,70	kW
Mali Plamenik	Ubrizgivač	0,50	mm	0,50	mm	0,43	mm	0,50	mm
	Protok plina	55	g/h	53	g/h	55	g/h	54	g/h
	Napajanje	0,95	kW	0,95	kW	0,95	kW	0,95	kW
Roštilj Plamenik	Ubrizgivač	0,70	mm	0,70	mm	0,60	mm	0,65	mm
	Protok plina	116	g/h	113	g/h	114	g/h	114	g/h
	Napajanje	2,00	kW	2,00	kW	2,00	kW	2,00	kW
Pećnica Plamenik	Ubrizgivač	0,75	mm	0,75	mm	0,65	mm	0,70	mm
	Protok plina	145	g/h	141	g/h	141	g/h	143	g/h
	Napajanje	2,50	kW	2,50	kW	2,50	kW	2,50	kW

Napomena: Vrijednosti promjera naznačene na ubrizgivaču navedene su bez zareza. Na primjer; promjer, koji iznosi 1,70 mm, označen je na ubrizgivaču kao 170.

PODEŠAVANJE UREĐAJA

Provjerite je su li električne i plinske instalacije ispravne kako bi uređaj ispravno radio. Ako električne i plinske instalacije nisu prikladne nazovite električara i stručnjaka za plinsku instalaciju kako bi podesili potrebno.

UPOZORENJE: Proizvođač neće biti odgovoran za postupke koje izvrše neovlaštene osobe.

UPOZORENJE: Kupac je odgovoran za pripremu mjesta postavljanja uređaja te za pripremu električnih instalacija.

UPOZORENJE: Prilikom postavljanja uređaja treba se pridržavati pravila navedenih u lokalnim standardima koji se odnose na električnu energiju.

UPOZORENJE: Provjerite postoje li oštećenja na uređaju prije same instalacije. Ne instalirajte uređaj koji je oštećen. Oštećeni proizvodi predstavljaju opasnost za vašu sigurnost.

UPOZORENJE: Neka ventilacijski otvori budu otvoreni.

UPOZORENJE: Tijekom instalacije potrebno je nositi odgovarajuću osobnu zaštitnu opremu i pridržavati se važećih sigurnosnih propisa.

UPOZORENJE: Proizvod treba postaviti tako da se izbjegne strujanje zraka koje bi moglo utjecati na paljenje te da se spriječi nakupljanje neizgorjelog plina.

UPOZORENJE: Uređaji koji rade na ukapljeni plin (LPG) ne smiju se montirati ispod razine poda.

Ispravno Mjesto Instaliranja

Noge uređaja ne smiju se postavljati na mekane površine, poput tepiha. Proizvod se treba postaviti na čvrstu površinu. Kuhinjski pod treba biti izdržljiv tako da može podnijeti težinu uređaja i drugog kuhinjskog posuđa koje će se koristiti na pećnici.

Uređaj se treba koristiti tako da se ostavi slobodan prostor od minimalno 400 mm iznad površine gornje ploče za kuhanje te 50 mm bočno između kuhinjskih elemenata.

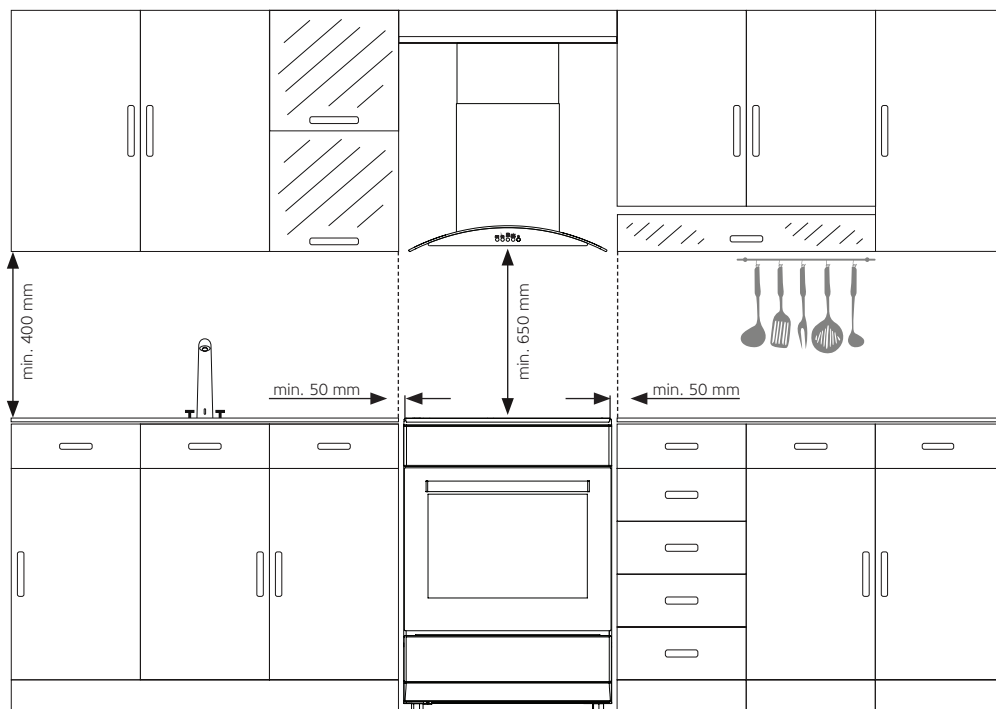
Uređaj je prikladan za korištenje na bočnim zidovima, bez potpore, ili za instaliranje u kuhinjski ormarić. Ako je iznad uređaja postavljena napa ili aspirator tada se trebate pridržavati uputa proizvođača u vezi s visinom montaže (min. 650 mm).

Uređaj se može postaviti pored zidova kuhinje, kuhinjskog namještaja ili proizvoda bilo koje veličine i to iza njih ili pored jedne strane. Kuhinjski namještaj u neposrednoj blizini proizvoda trebao bi biti iste veličine ili manji od proizvoda.

Potrebno je ostaviti najmanje 2 cm razmaka između proizvoda i zida za cirkulaciju zraka.

Ispravna Instalacija

Za točnu instalaciju, pridržavajte se dimenzija navedenih na slici ispod.



UPOZORENJE: Kuhinjski elementi pored uređaja trebaju biti otporni na visoke temperature (minimalno 100 °C).

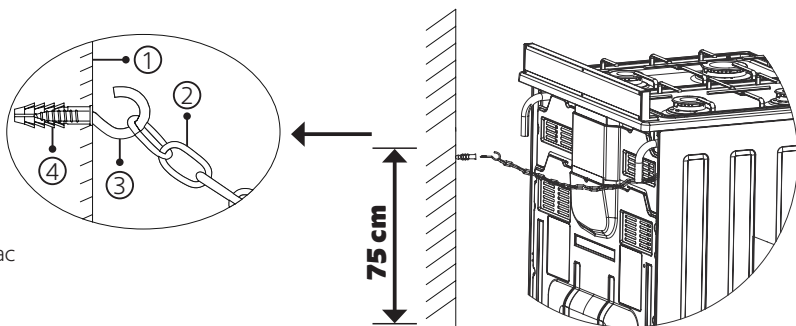
UPOZORENJE: Uređaj ne postavljajte blizu hladnjaka ili zamrzivača. Toplina koju uređaj emitira povećava potrošnju energiju uređaja za hlađenje.

UPOZORENJE: Ne koristite vrata i/ili ručke za podizanje ili premještanje uređaja.

* Lančani Spoj

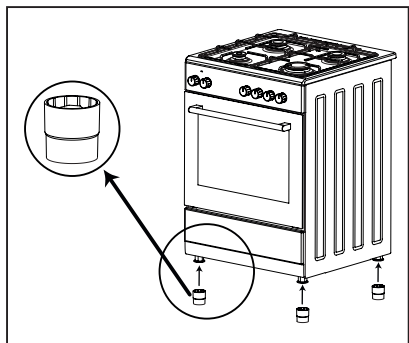
Kako biste osigurali sigurnu uporabu uređaja, prije uporabe ga morate učvrstiti i tako spriječiti prevrtanje. Vijak s kukom koji ste dobili s uređajem čvrsto pričvrstite tiplom u kuhinjski zid. Pripazite je li kuka dobro pričvršćena za zid. Zatim na vijak s kukom pričvrstite sigurnosni lanac.

Sigurnosni lanac treba biti što kraći kako bi se spriječilo prevrtanje pećnice na stranu ili naprijed.



- 1. Kuhinjski zid
- 2. Sigurnosni lanac
- 3. Vijak s kukom
- 4. Tipl

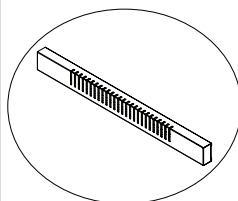
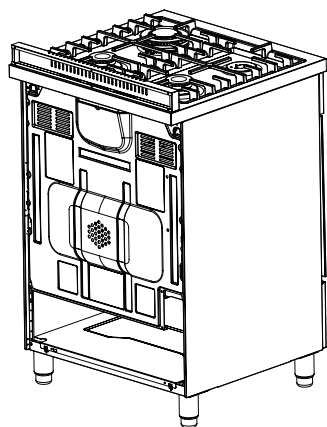
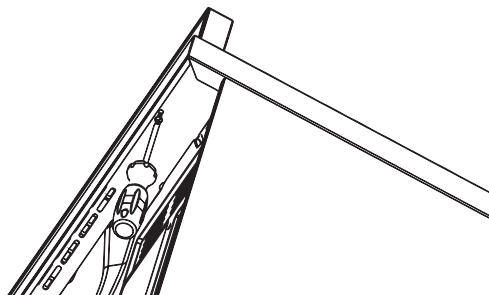
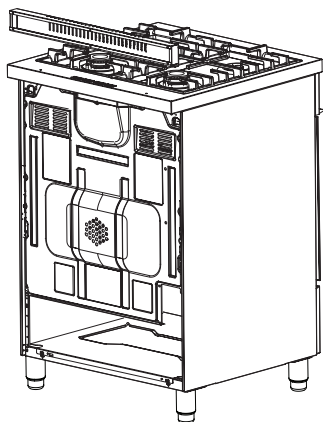
* Postavljanje Nastavka Za Noge Pećnice



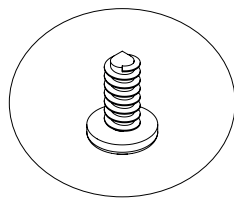
Kao što je prikazano na slici, postavljanje nastavka za noge pećnice obavlja se tako da ih se zavrne na noge pećnice.

Napomena: Nastavci za noge pećnice povećavaju visinu pećnice.

* Postavljanje Zaštite Od Prskanja (Ploče Za Zaštitu Od Topline) Profesionalne Pećnice 60x60



1



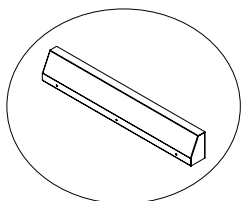
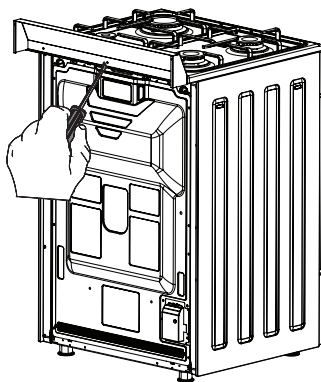
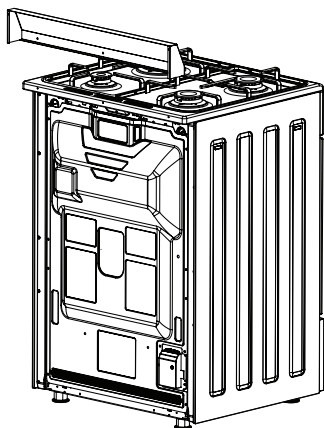
2

Poravnajte otvore za montažu zaštite od prskanja (ploče za zaštitu od topline) **(1)** s otvorima na uređaju.

Zatim zategnite vijke **(2)** u otvore za montažu zaštite od prskanja (ploče za zaštitu od topline) **(1)** pomoću odgovarajućeg odvijača.

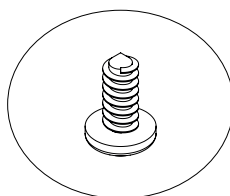
Ako postupak obavite obrnutim redoslijedom, tada možete ukloniti zaštitu od prskanja (ploču za zaštitu od topline).

* Postavljanje Zaštite Od Prskanja (Ploče Za Zaštitu Od Topline) Pećnice 56x57



1

Poravnajte otvore za montažu zaštite od prskanja (ploče za zaštitu od topline) **(1)** s otvorima na uređaju.



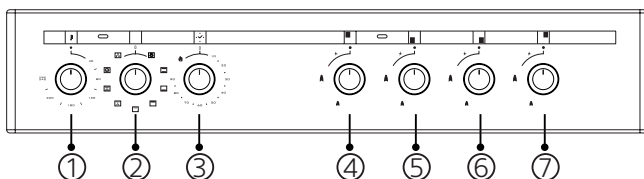
2

Zatim zategnite vijke **(2)** u otvore za montažu zaštite od prskanja (ploče za zaštitu od topline) **(1)** pomoću odgovarajućeg odvijača.

Ako postupak obavite obrnutim redoslijedom, tada možete ukloniti zaštitu od prskanja (ploču za zaštitu od topline)).

UPRAVLJAČKA PLOČA

Za Električnu Pećnicu



1. Okretni gumb za podešavanje temperature (termostats)

2. Okretni gumb funkcije pripreme hrane

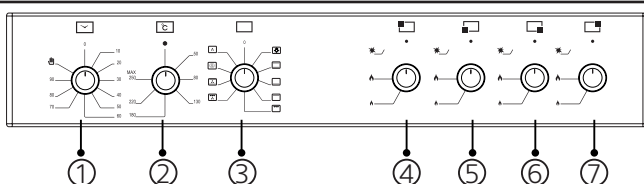
* 3. Mehanički tajmer

4. Stražnji lijevi plinski plamenik

5. Prednji lijevi plinski plamenik

6. Prednji desni plinski plamenik

7. Stražnji desni plinski plamenik



1. Okretni gumb za podešavanje temperature (termostats)

2. Okretni gumb funkcije pripreme hrane

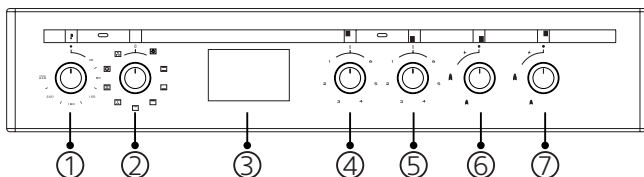
* 3. Digitalni tajmer

4. Lijeva stražnja zona električne ploče

5. Lijeva prednja zona električne ploče

6. Prednji desni plinski plamenik

7. Stražnji desni plinski plamenik



1. Okretni gumb za podešavanje temperature (termostats)

2. Okretni gumb funkcije pripreme hrane

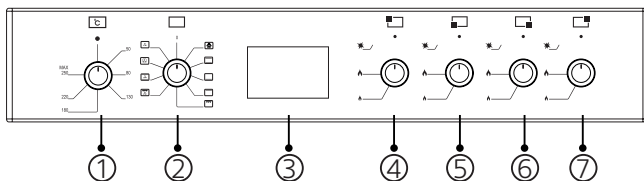
* 3. Digitalni tajmer

4. Stražnji lijevi plinski plamenik

5. Prednji lijevi plinski plamenik

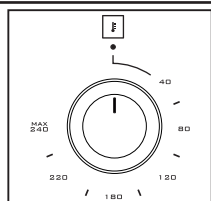
6. Prednji desni plinski plamenik

7. Stražnji desni plinski plamenik

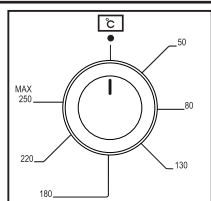


UPOZORENJE: Gornja upravljačka ploča služi samo kao ilustracija. U obzir trebate uzeti upravljačku ploču na svom uređaju.

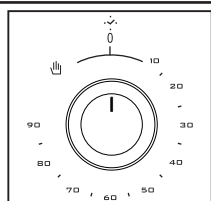
Okretni Gumb Za Podešavanje Temperature (Termostat)



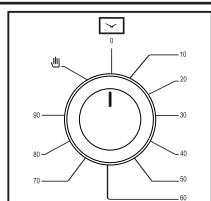
Koristi se za određivanje vremena pripreme jela koje se peče u pećnici. Nakon što hranu (jelo) stavite u pećnicu možete podesiti željenu temperaturu okretanjem okretnog gumba. Svjetlo termostata prestaje svijetliti kada pećnica postigne podešenu temperaturu. Pogledajte tablicu vremena pripreme hrane za temperature pripreme hrane različitih jela.



* Okretni Gumb Mehaničkog Mjerača Vremena (Tajmera)



Koristi se za određivanje razdoblja pripreme hrane u pećnici. Kada istekne podešeno vrijeme, isključuje se napajanje grijača te ćete začuti zvučni signal upozorenja. Okretanjem okretnog gumba mehaničkog mjerača vremena (tajmera) podešava se vrijeme pripreme hrane na željeno vrijeme između 0-90 minuta. Za vrijeme priprema pogledajte gumb tablicu vremena pripreme hrane.



Ručni Načini Pripreme Hrane



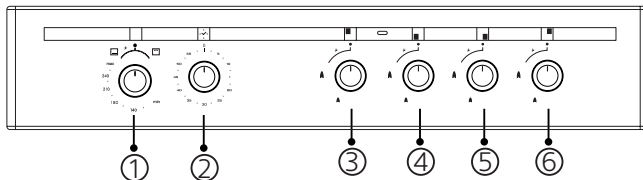
Napomena: Kod ručnog načina pripreme hrane, vrijeme pripreme hrane prati korisnik.

* Ikone Upravljačke Ploče



Automatsko paljenje

Za Plinsku Pećnicu



1. Okretni gumb funkcije pripreme hrane i okretni gumb podešavanja temperature (termostat)

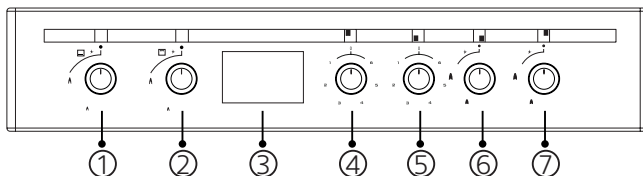
*** 2.** Mehanički tajmer

3. Stražnji lijevi plinski plamenik

4. Prednji lijevi plinski plamenik

5. Prednji desni plinski plamenik

6. Stražnji desni plinski plamenik



1. Okretni gumb funkcije pripreme hrane donjeg plamenika

2. Okretni gumb funkcije pripreme hrane gornjeg plamenika

*** 3.** Digitalni tajmer

4. Lijeva stražnja zona električne ploče

5. Lijeva prednja zona električne ploče

6. Prednji desni plinski plamenik

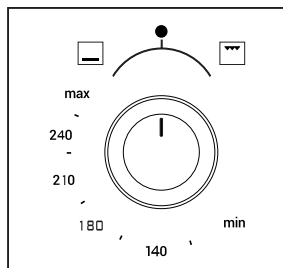
7. Stražnji desni plinski plamenik

UPOZORENJE: Gornja upravljačka ploča služi samo kao ilustracija. U obzir trebate uzeti upravljačku ploču na svom uređaju.

UPOZORENJE: Ako postoje dva odvojena okretna gumba funkcije pripreme hrane na upravljačkoj ploči, pomoću kojih se upravlja gornjim i donjim plamenikom, tada oba plamenika se mogu koristiti istovremeno. Ako postoje samo jedan okretni gumb funkcije pripreme hrane na upravljačkoj ploči, pomoću kojeg se upravlja gornjim i donjim plamenikom, tada oba plamenika se ne mogu koristiti istovremeno.

Ako Se Plamenikom Pećnice (Donji)-Roštilja (Gornji) Upravlja Pomoću Jednog Okretnog Gumba

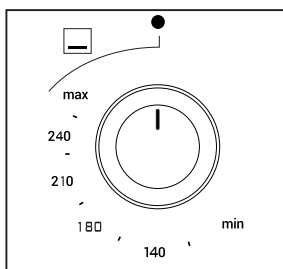
Okretni Gumb Za Podešavanje Temperature (Termostat) I Upravljanje Plamenikom Pećnice-Roštilja



Koristi se za određivanje vremena pripreme jela koje se peče u pećnici. Okretanjem okretnog gumba u smjeru obrnutom od smjera kazaljke na satu nakon što ste hranu stavili u pećnicu, možete pokrenuti plamenik pećnice i podesiti temperaturu. Okretanjem okretnog gumba u smjeru kazaljke na satu možete rukovati plamenikom roštilja. Pogledajte tablicu vremena pripreme hrane za temperature pripreme hrane različitih jela.

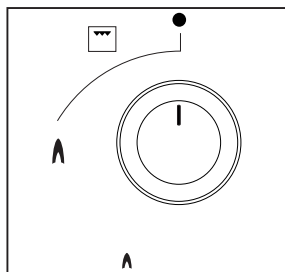
Ako Se Plamenikom Pećnice (Donji)-Roštilja (Gornji) Upravlja Pomoću Dva Okretna Gumba

Okretni Gumb Za Podešavanje Temperature (Termostat) I Upravljanje Plamenikom Pećnice



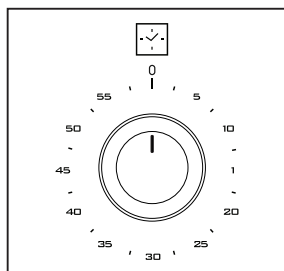
Koristi se za određivanje vremena pripreme jela koje se peče u pećnici. Okretanjem okretnog gumba nakon što ste hranu stavili u pećnicu, možete pokrenuti plamenik pećnice i podesiti temperaturu. Pogledajte tablicu vremena pripreme hrane za temperature pripreme hrane različitih jela.

Gumb Za Upravljanje Plamenikom Roštilja



Omogućuje upravljanje roštiljem. Okretanjem okretnog gumba možete rukovati roštiljem.

* Okretni Gumb Mehaničkog Mjerača Vremena (Tajmera)



Koristi se za određivanje razdoblja pripreme hrane u pećnici. Kada istekne podešeno vrijeme, začut ćete zvučni signal upozorenja. Okretanjem okretnog gumba mehaničkog mjerača vremena (tajmera) podešava se vrijeme pripreme hrane na željeno vrijeme između 0-60 minuta. Za vrijeme priprema pogledajte gumb tablicu vremena pripreme hrane.

* Ikone Upravljačke Ploče



Automatsko paljenje

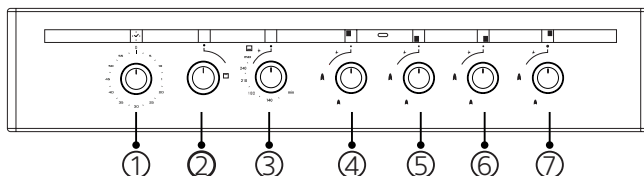


Položaj uključivanja / isključivanja svjetla



Svjetlo

Za Kombiniranu Pećnicu (Plin-Struja)



* 1. Mehanički tajmer

2. Roštilj (gornji)

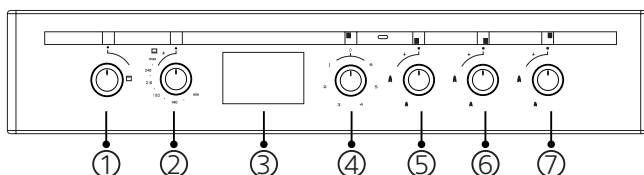
3. Okretni gumb za podešavanje temperature (termostata) i upravljanje pećnicom (donji)

4. Stražnji lijevi plinski plamenik

5. Prednji lijevi plinski plamenik

6. Prednji desni plinski plamenik

7. Stražnji desni plinski plamenik



1. Roštilj (gornji)

2. Okretni gumb za podešavanje temperature (termostata) i upravljanje pećnicom (donji)

* 3. Digitalni tajmer

4. Lijeva stražnja zona električne ploče

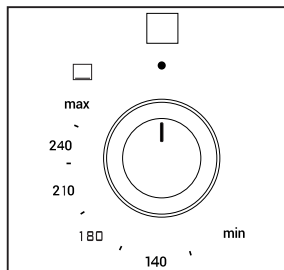
5. Prednji lijevi plinski plamenik

6. Prednji desni plinski plamenik

7. Stražnji desni plinski plamenik

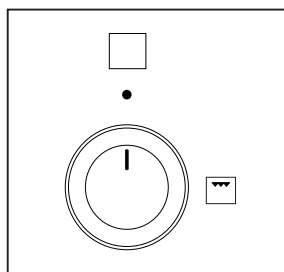
UPOZORENJE: Gornja upravljačka ploča služi samo kao ilustracija. U obzir trebate uzeti upravljačku ploču na svom uređaju.

Okretni Gumb Za Podešavanje Temperature (Termostat) I Upravljanje Plamenikom Pećnice



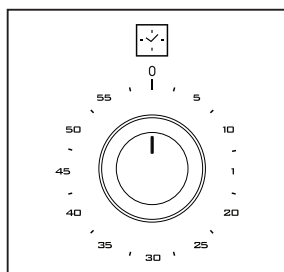
Omogućuje upravljanje pećnicom. Koristi se za podešavanje vremena pripreme jela koje se peče u pećnici. Okretanjem okretnog gumba nakon što ste hranu stavili u pećnicu, možete pokrenuti plamenik pećnice i podesiti temperaturu. Pogledajte tablicu vremena pripreme hrane za temperature pripreme hrane različitih jela.

Okretni Gumb Za Upravljanje Roštiljem



Omogućuje upravljanje roštiljom. Okretanjem okretnog gumba možete rukovati roštiljem.

* Okretni Gumb Mehaničkog Mjerača Vremena (Tajmera)



Koristi se za određivanje razdoblja pripreme hrane u pećnici. Kada istekne podešeno vrijeme, začut ćete zvučni signal upozorenja. Okretanjem okretnog gumba mehaničkog mjerača vremena (tajmera) podešava se vrijeme pripreme hrane na željeno vrijeme između 0-60 minuta. Za vrijeme priprema pogledajte gumb tablicu vremena pripreme hrane.

UKOVANJE PEĆNICOM

Početno Rukovanje Pećnicom

Nakon što se obavili obavezno priključivanje pećnice u skladu s uputama trebate obaviti sljedeće prije prve upotrebe:

1. Izvadite naljepnice i dodatni pribor pričvršćen unutar pećnice. Ako postoji zaštitna folija s prednje strane uređaja tada je uklonite.

2. Obrišite unutrašnjost pećnice s mokrom krpom i uklonite prašinu i ostatke ambalaže. Unutrašnjost pećnice treba biti prazna. Spojite uređaj na plin i struju.

3. Okretni gumb za podešavanje temperature podesite na najveću temperaturu i rukujte pećnicom 30 minuta sa zatovrenim vratima. U međuvremenu se može pojaviti lagani dim i miris, to je normalna situacija.

4. Nakon što se pećnica ohladila, obrišite unutrašnjost pećnice toplom vodom i blagim deterdžentom te je osušite čistom krpom. Sada možete koristiti pećnicu.

5. Ako pećnica ima funkciju pripreme hrane uz pomoć pare, izvadite posudu za vodu iz pećnice. Dobro protresite posudu za vodu prije upotrebe deterdženta.

Normalno Rukovanje Pećnicom

Ako Je Pećnica Električna Pećnica;

1. Za početak pripreme hrane, koristite okretni gumb za kontrolu temperature i podesite temperaturu na kojoj želite pripremati hranu, ovisno o vrsti hrane, a zatim okretni gumb za kontrolu funkcije pripreme hrane i podesite željenu funkciju pripreme hrane.

2. Možete podesiti željeno vrijeme kuhanja pomoću okretnog gumba mehaničkog mjerača vremena (tajmera) u modelima koji imaju mehanički mjerač vremena (tajmer). Kada istekne podešeno vrijeme isključuje se napajanje grijača te ćete začuti zvučni signal upozorenja.

3. Kod modela s digitalnim mjeračem vremena (tajmerom), nakon isteka vremena pripreme hrane u skladu s informacijama koje ste uni-jeli, mjerač vremena (tajmer) isključuje grijače i emitira zvučni signal.

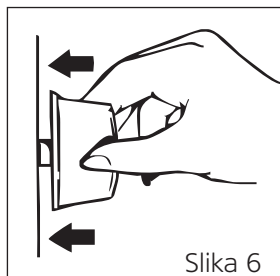
Ako Je Pećnica Plinska Kombinirana (Plin-Struja);

1. Kako bi ste koristili plamenik koji želite, prvo pritisnite okretni gumb u smjeru strelice i pričekajte 5 sekundi da zrak izađe iz cijevi (pogledajte sliku 6).

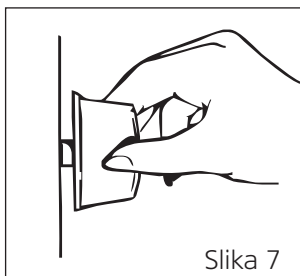
Kod Modela S Ručnim Paljenjem; željeni plamenik možete upaliti pomoću uređaja za paljenje (šibica, upaljača) i to okretanjem okretnog gumba (pogledajte sliku 7).

*** Na Modelima S (Automatskim) Paljenjem Pomoću Okretnog Gumba;** željeni plamenik možete upaliti pritiskom na okretni gumb u smjeru strelice (pogledajte sliku 6) te okretanjem okretnog gumba u smjeru strelice (pogledajte sliku 7).

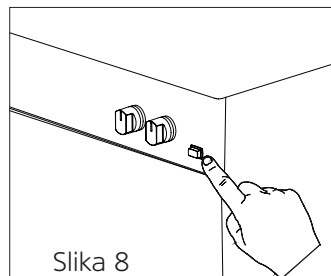
*** Na Modelima Koji Se Pale Pomoću Gumba;** prvo pritisnite gumb na upravljačkoj ploči (pogledajte sliku 8). Zatim, pritisnite okretni gumb željenog plamenika u smjeru strelice i tako upalite plamenik (pogledajte sliku 6).



Slika 6



Slika 7



Slika 8

UPOZORENJE: Paljenje se obavlja strujom kod modela s (automatskim) paljenjem pomoću okretnog gumba. Stoga, pripazite je li proizvod spojen na struju prije upotrebe.

OPASNOST OD EKSPLOZIJE I OPEKLINA: Kada plamenik gori, pritisnite i držite okretni gumb maksimalno 15 sekundi kako bi sustav provjere plamena počeo s radom. Ako duže od tog držite pritisnut okretni gumb to stvara opasnost od eksplozije i opeklina, jer će doći do nakupljanja plina. Ako se plamenik ne upali, pričekajte barem jednu minutu s otvorenim vratima pećnice. Zatim ga pokušajte ponovno upaliti.

2. Kada završi postupak paljenja možete započeti postupak pripreme hrane.

3. Možete podesiti željeno vrijeme kuhanja pomoću okretnog okretnog u modelima koji imaju mehanički mjerač vremena (tajmer). Kada istekne podešeno vrijeme isključuje se napajanje grijača te ćete začuti zvučni signal upozorenja.

4. Mjerač vremena (tajmer) oglašava se zvučnim signalom kada istekne vrijeme pripreme hrane u skladu s unesenim podacima u modelima s digitalnim mjeračem vremena (tajmerom).

UPOZORENJE: Kod proizvoda dvostrukom upravljačkim okretnim gumbom, gornji plamenik treba se pokrenuti 15-20 minuta nakon što se pokrene donji plamenik.

*** VENTILATOR**

Tijekom rada pećnice, ventilator treba izbaciti višak pare i spriječiti pregrijavanje uređaja. Ovo je potrebno kako bi se osigurao dobar rad uređaja i dobra priprema hrane.

Ventilator nastavlja s radom i nakon završetka pečenja. Nakon završetka hlađenja ventilator će se automatski isključiti.



Uporaba Roštilja

1. Kada roštilj postavite na najgornji držač tada hrana na roštilju ne smije dodirivati roštilj.

2. Prilikom roštiljanja možete prethodno zagrijati pećnicu na 5 minuta. Ako je potrebno, hranu možete okrenuti na drugu stranu.

3. Hrana treba biti na sredini roštilja radi maksimalnog protoka zraka u pećnici.

Uključivanje Roštilja;

1. Okretni gumb funkcije postavite iznad simbola roštilja.

2. Zatim, podesite na željenu temperaturu roštilja.

Isključivanje Roštilja;

Okretni gumb funkcije podesite na položaj isključeno.

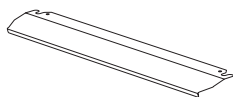
UPOZORENJE: Prilikom pečenja na roštilju držite vrata pećnice zatvorena (električni roštilj s termostatom)

UPOZORENJE: Prilikom pečenja na roštilju držite vrata pećnice otvorena (plinski i električni roštilj bez termostata).

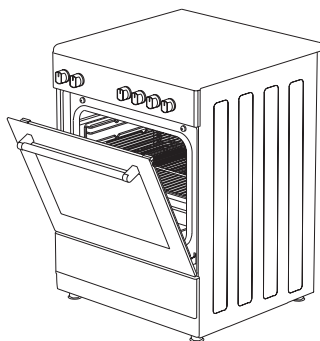
* Koristite Zaštitnu Ploču

Zaštitna ploča namijenjena je zaštititi upravljačke ploče i okretnih gumba kada je pećnica u načinu rada pečenja na roštilju i kada su vrata pećnice otvorena. Kada je pećnica u načinu rada pečenja na roštilju, zaštitna ploča (pogledajte sliku 9) treba se koristiti kako bi se spriječilo da toplina ošteti upravljačku ploču i okretnne gume.

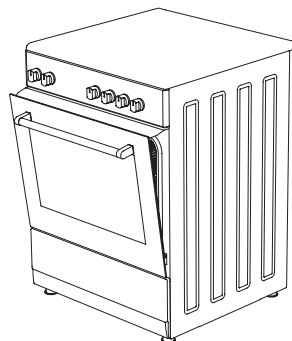
Otvorite prednja staklena vrata pećnice (pogledajte sliku 10). Stavite zaštitnu ploču i lagano zatvorite vrata i pričvrstite zaštitnu ploču (pogledajte sliku 11).



Slika 9



Slika 10



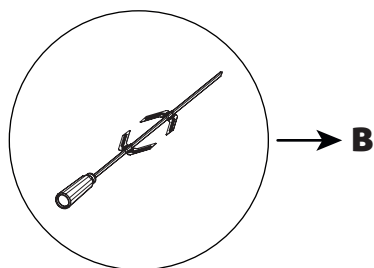
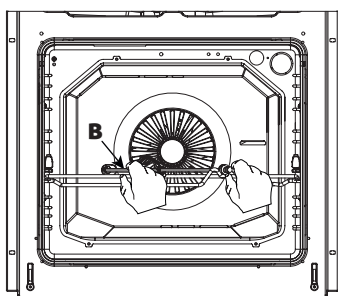
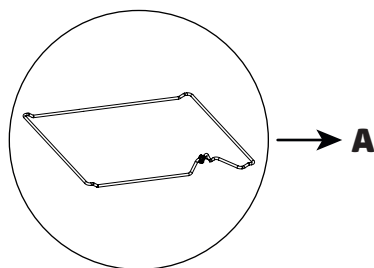
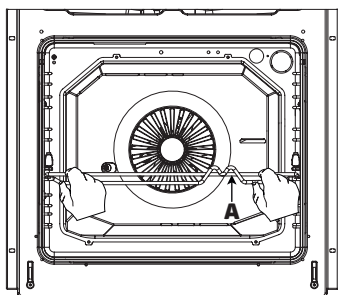
Slika 11

UPOZORENJE: Zaštitna ploča namijenjena je upotrebi kada su vrata otvorena.

* Koristite Za Pečenje Piletine

UPOZORENJE: Ne zaboravite ukloniti plastičnu ručku s ražnja okretanjem, prije zatvaranja vrata pećnice.

Na ražanj nabodite cijelu perad. Da biste pekli zdravo na žaru, centrirajte i pričvrstite perad na ražanj **(B)** pomoću kukica za pričvršćivanje koje se nalaze s obje strane ražnja **(B)**. Ražanj stavite na **(B)** na žicu za pečenje **(A)** i stavite je u pećnicu i pripazite je li kraj ražnja **(B)** postavljen u komoru motora ražnja.



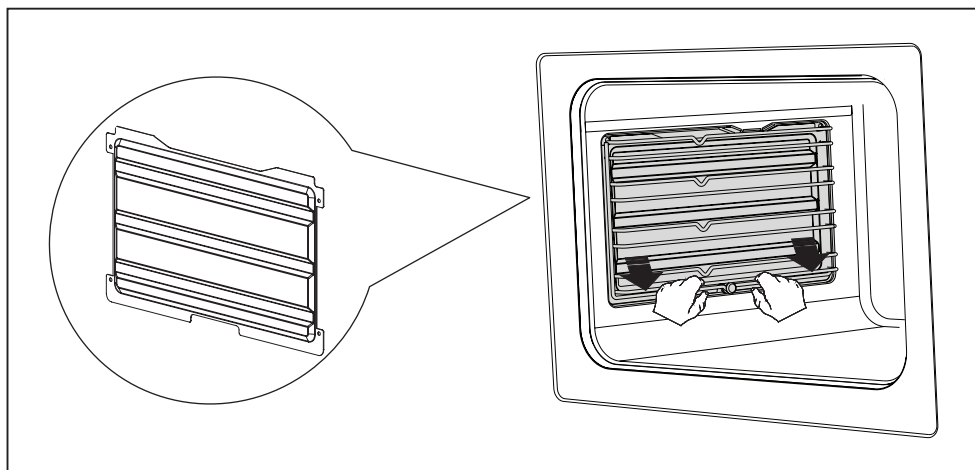
Nakon zatvaranja vrata podesite pećnicu na položaj roštilja () i podesite temperaturu termostata na najveću razinu temperature pomoću gumba za podešavanja temperature. Kako bi se prikupilo ulje koje proljeva tijekom pečenja, na bazu stavite pladanj. Dodaje malo vode u pladanj za lakše čišćenje.

* KATALITIČKA PLOČA

Nalazi se iza žičanih držača pećnice, na lijevoj i desnoj stijenci otvora pećnice. Katalitička ploča uklanja neugodni miris i osigurava najbolje rezultate korištenja pećnice. S vremenom mirisi ulja i hrane prodiru u emajlirane stijenke pećnice i grijača. Katalitička ploča upija mirise hrane i uja te ih spaljuje tijekom pečenja i tako čisti pećnicu.

Odspajanje Katalitičke Ploče

Za uklanjanje katalitičke ploče prvo uklonite žičane držače. Kada ste uklonili žičane držače, katalitička ploča bit će slobodna. Preporučuje se zamijeniti katalitičku ploču svake 2-3 godine.



POLOŽAJI DRŽAČA

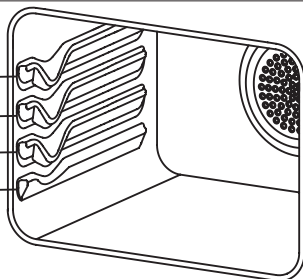
Standardni Položaji Držača

Držač 4

Držač 3

Držač 2

Držač 1



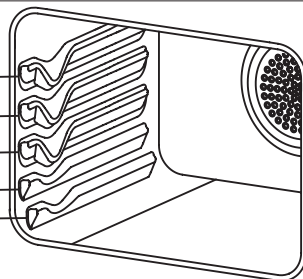
Držač 5

Držač 4

Držač 3

Držač 2

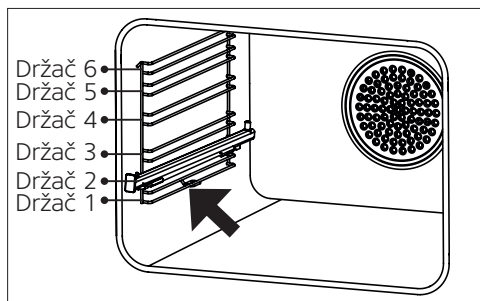
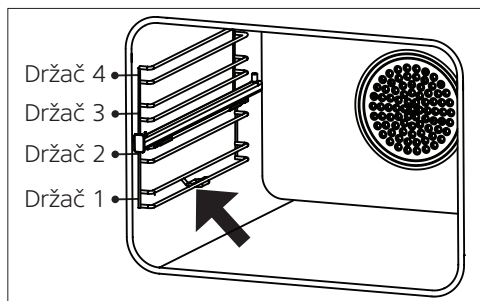
Držač 1



Napomena: Standardnih držača može biti 4 ili 5 ovisno o konfiguraciji pećnice. Pažnju obratite na standardne držače pećnice.

Položaji žičanih držača prikazani su na slici. Na donji ili gornji žičani držač možete staviti dublje posude ili standardnu posudu.

* Položaji Žičanih Držača



Napomena: Ovisno o konfiguraciji pećnice, može biti 4 ili 6 žičanih držača. Pažnju obratite na žičane držače pećnice.

Jako je važno da žičane držače ispravno postavite u pećnicu. Položaji žičanih držača prikazani su na slici. Na donju ili gornji žičani držač možete staviti dublje posude ili standardnu posudu.

Postavljanje I Uklanjanje Žičanih Držača

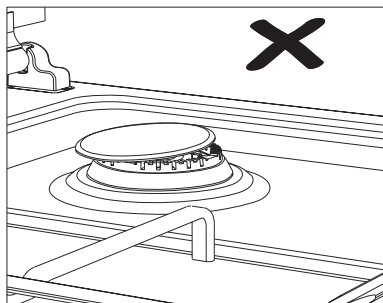
Pritisnite spojke prikazane sa strelicama na gornjim slikama, prvo uklonite donju, a zatim gornju stranu žičanog držača. Za postavljanje žičanih držača obrnite postupak uklanjanja žičanih držača.

UPOTREBA DIJELA PLOČE ZA KUHANJE

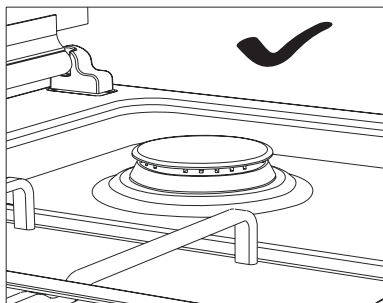
Upotreba Plinskog Dijela Ploče Za Kuhanje

Na gornjoj strani proizvoda nalaze se plinski plamenici štednjaka. Ovi plinski plamenici rade zasebno. Primijenite sljedeće korake na plinske plamenike.

1. Pripazite neka poklopci plinskih plamenika budu u ispravnom položaju prije paljenja plamenika za kuhanje. Ispravan položaj poklopaca plinskih plamenika prikazan je na donjoj slici.



Slika 12



Slika 13

2. Prije rukovanja plamenikom štednjaka, provjerite jesu li suhi i čistiti tijelo plamenika, otvori plamenika, držač plamenika i otvor ubrzigivača.

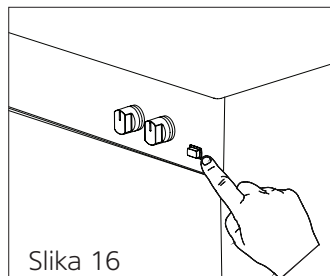
3. Kako bi ste koristili plamenik štednjaka koji želite, prvo pritisnite okretni gumb u smjeru strelice i pričekajte 5 sekundi da zrak izađe iz cijevi (pogledajte sliku 14).



Slika 14



Slika 15



Slika 16

Kod Modela S Ručnim Paljenjem; željeni plamenik štednjaka možete upaliti pomoću uređaja za paljenje (šibica, upaljača) i to okretanjem okretnog gumba (pogledajte sliku 15).

*** Na Modelima S (Automatskim) Paljenjem Pomoću Okretnog Gumba;** željeni plamenik štednjaka možete upaliti pritiskom na okretni gumb u smjeru strelice (pogledajte sliku 14) te okretanjem okretnog gumba u smjeru strelice (pogledajte sliku 15).

*** Na Modelima Koji Se Pale Pomoću Gumba;** prvo pritisnite gumb na upravljačkoj ploči (pogledajte sliku 16). Zatim, pritisnite okretni gumb željenog plamenika štednjaka u smjeru strelice i tako upalite plamenik štednjaka (pogledajte sliku 14).

UPOZORENJE: Paljenje se obavlja strujom kod modela s (automatskim) paljenjem pomoću okretnog gumba. Stoga, pripazite je li proizvod spojen na struju prije upotrebe.

OPASNOST OD EKSPLOZIJE I OPEKLINA: Kada plamenik štednjaka gori, pritisnite i držite okretni gumb maksimalno 15 sekundi kako bi sustav provjere plamena počeo s radom. Ako duže od tog držite pritisnut okretni gumb to stvara opasnost od eksplozije i opeklina, jer će doći do nakupljanja plina. Ako se plamenik ne upali, pričekajte barem jednu minutu. Zatim ga pokušajte ponovno upaliti.

4. Pripazite neka rešetke budu dobro postavljene na ploči za kuhanje. Ako rešetka ne prijanja dobro, to može izazvati prolijevanje tekućina i sastojaka.

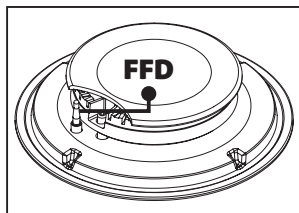
5. Pripazite da gornja vrata pećnice budu potpuno otvorena prilikom kuhanja na plamenicima štednjaka. Ako su gornja vrata zatvorena dok su plamenici štednjaka vrući, to može izazvati pucanje stakla na modelima sa staklenom vratima. Iz ovog razloga, ne zatvarajte gornja vrata kada su plamenici štednjaka vrući.

Lokacije Plamenika Za Kuhanje

Plamenikom za kuhanje možete upravljati pomoću okretnih gumba na upravljačkoj ploči uređaja.

Isključen položaj		
Puni plamen		
Slabi plamen		

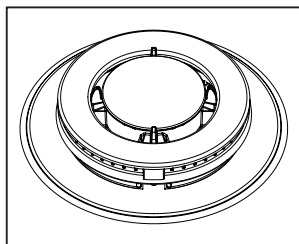
* Sigurnosni Ventil Za Prekid Dovoda Plina (FFD)



Pričekajte 5-10 sekundi prije nego što gurnete okretni gumb prema naprijed bez micanja ruke s okretnog gumba nakon izvođenja postupka paljenja u modelima sa sigurnosnim sklopom za prekid dovoda plina prema uputama. Sigurnosni mehanizam će se aktivirati u tom razdoblju i osigurati da je štednjak u radnom stanju.

Sigurnosni ventil za prekid dovod plina automatski prekida dovod plina u plamenik štednjaka u slučaju da se plamenik ugasi iz bilo kojeg neželjenog razloga.

* Plamenik Za Wok



Plamenik za wok karakterizira brzo kuhanje. Ono omogućuje ravnomjerno raspoređivanje toplina na dnu lonca pri visokoj temperaturi jer ima sustav dvostrukog prstena plamena. Idealan je za kratkotrajno kuhanje na visokim temperaturama. Kada želite koristiti posudu s ravnim dnom na plameniku za wok, trebate uzeti držač posude plamenika za wok (krunište plamenika za wok) iz štednjaka.

Promjer Posuda Koji Se Trebaju Koristiti Na Plamenicima Štednjaka

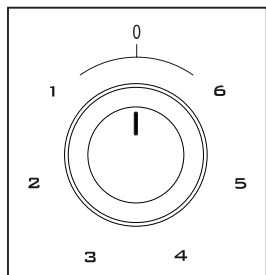
Kada koristite plamenike štednjaka, koristite lonce s dugim drškama koji pravilno stoje na površini ploče za kuhanje što je više moguće. Na ovaj način moći ćete učinkovitije trošiti energiju. Tablica u nastavku prikazuje preporučene promjere lonca koji se treba koristiti s plinskim plamenicima.

Vrsta Plamenika	Promjer Posude Za Kuhanje		
	50x55	50x60 / 56x57	60x60
Mali plamenik	12-18 cm	12-18 cm	12-18 cm
Srednji plamenik	18-20 cm	18-20 cm	18-20 cm
Veliki plamenik	22-24 cm	22-26 cm	22-26 cm
Plamenik za wok	24-28 cm	---	24-26 cm

Upotreba Dijela Električne Ploče Za Kuhanje

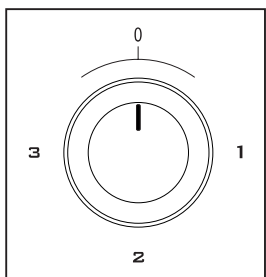
UPOZORENJE: Razine snage mogu se razlikovati ovisno o opciji vašeg uređaja.

Ako Razina Snage Uključuje 6 Stupnjeva



Možete rukovati okretnim gumbom na upravljačkoj ploči električne zone za kuhanje i okrenuti ga na željenu razinu. Okretanjem okretnog gumba na upravljačkoj ploči električne zone za kuhanje u položaj isključeno (0), možete zaustaviti rad.

Ako Razina Snage Uključuje 3 Stupnja



Možete rukovati okretnim gumbom na upravljačkoj ploči električne zone za kuhanje i okrenuti ga na željenu razinu. Okretanjem okretnog gumba na upravljačkoj ploči električne zone za kuhanje u položaj isključeno (0), možete zaustaviti rad.

Razina topline električne zone za kuhanje (ploča za kuhanje) navedene su u tablici.

Električna Zona Za Kuhanje (Ploča Za Kuhanje)	Razina 1	Razina 2	Razina 3	Razina 4	Razina 5	Razina 6
Ø80 mm	200 W	250 W	450 W	---	---	---
Ø145 mm	250 W	750 W	1000 W	---	---	---
Ø180 mm	500 W	750 W	1500 W	---	---	---
Ø145 mm brzo	500 W	1000 W	1500 W	---	---	---
Ø180 mm brzo	850 W	1150 W	2000 W	---	---	---
Ø145 mm	95 W	155 W	250 W	400 W	750 W	1000 W
Ø180 mm	115 W	175 W	250 W	600 W	850 W	1500 W
Ø145 mm brzo	135 W	165 W	250 W	500 W	750 W	1500 W
Ø180 mm brzo	175 W	220 W	300 W	850 W	1150 W	2000 W
Ø220 mm	220 W	350 W	560 W	910 W	1460 W	2000 W

Kada se koriste električne zone za kuhanje (ploče za kuhanje), rukujte njima dok su prazne 5 minuta na najvećoj temperaturi. Ovo će ukloniti se ostatke iz proizvodnje. U međuvremenu se može pojaviti lagani dim i neugodni miris. To je normalno i ne predstavlja kvar u proizvodnji.

Upotreba Ispravne Posude



Koristite posude odgovarajuće veličine za svaku zonu kuhanja. Ne koristite male posude za veliku zonu kuhanja. Plamen ne smije dodirivati strane posude.



Ne koristite posude s konveksnim ili konkavnim dnom. Takva se posuda može prevrnuti. Koristite samo posude s ravnim dnom. Ako za kuhanje koristite krunište plamenika za wok možete koristiti konveksne (zaobljene) posude.



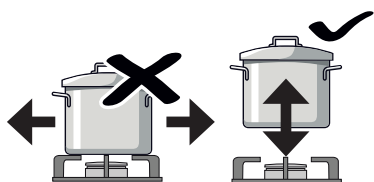
Ne kuhajte bez poklopca ili ako je poklopac samo djelomično zatvara posudu. Tako se gubi energija. Hrana koja prska i izljeva se može oštetiti površinu ploče za kuhanje i izazvati požar.



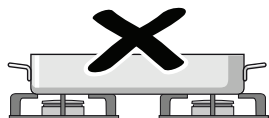
Centrirajte posudu točno iznad zone kuhanja. U protivnom, može se prevrnuti.



Nikad ne postavljajte kuhinjski pribor izravno na zone kuhanja, uvijek ih stavite na rešetku. Prije rukovanja proizvodom, pripazite jesu li rešetke na pravom mjestu.



Kada želite staviti lonac na drugu zonu kuhanja, ne kličite s njim, već ga podignite i stavite na željenu zonu kuhanja. Izbjegavajte udarce na područje za kuhanje i ne stavljajte utege na njega.



Ne koristite istovremeno dva plamenika ili izvora topline za zagrijavanje posude. Ako kuhate duže vrijeme, izbjegavajte koristiti lim za pečenje i glinene kuhinjske posude.

* FUNKCIJE I ZNAČAJKE PRIPREME HRANE

Za Električnu Pećnicu



Donji i gornji grijač rade zajedno. Hrana se istovremeno zagrijava prema dolje i prema gore. Ovaj program može se koristiti za pečenje hrane popu kolača, pizza, biskvita i kolačića. Za pečenje koristite jednu ladicu.



Donji grijač, gornji grijač i ventilator rade zajedno. Vrući zrak ravnomjerno je raspoređen i brzo prolazi kroz unutrašnjost pećnice pomoću ventilatora. Prikladno za pečenje hrane poput kolača, kekisa, lasanja: mesa. Za pečenje koristite jednu ladicu.



Program turbo i ventilator rade zajedno. Prikladno za pečenje na različitim razinama držača.



Roštilj radi. Koristi se za pečenje mesa poput odrezaka i ribe. Za roštilj, stavite hranu na roštilj, a roštilj na gornji držač (pogledajte položaje držača). Postavite posudu na donju rešetku i u nju sipajte vodu tijekom roštiljanja.



Program roštilja i ventilator rade zajedno. Vrući zrak ravnomjerno je raspoređen i brzo prolazi kroz unutrašnjost pećnice pomoću ventilatora. Koristi se za pečenje mesa poput odrezaka i ribe. Za roštilj, stavite hranu na roštilj, a roštilj na gornji držač (pogledajte položaje držača). Postavite posudu na donju rešetku i u nju sipajte vodu tijekom roštiljanja.



Gornji grijač i postavka ražnja za piletinu rade zajedno. Koristi se za hranu koju treba peći okretanjem.



Gornji grijač radi. Koristite ga za grijanje ili pečenje malih komada hrane.



Donji grijač radi. Odaberite ovaj program pri kraju vremena pečenja ako je želite zapeći i donji dio hrane. Također, ova funkcija se koristi za čišćenje parom. (pogledajte čišćenje parom)



Pećnica se nije zagrijala. Rade samo ventilator i svjetlo. Prikladno za odmrzavanje zamrznute hrane.



Donji grijač i ventilator rade zajedno. Vrući zrak ravnomjerno je raspoređen i brzo prolazi kroz unutrašnjost pećnice pomoću ventilatora. Koristite za pečenje hrane poput voćnih kolača, itd.



Pećnica se nije zagrijala. Rade samo ventilator i svjetlo. Prikladno za odmrzavanje zamrznute hrane.



Koristi se za osvetljenje pećnice. Svjetlo radi automatski za sve funkcije pripreme hrane.

UPOZORENJE: Funkcije pripreme hrane možda nisu jednake kod svih modela. Pažnju obratite na funkcije pripreme hrane pećnice.

Za Plinsku, Kombiniranu Pećnicu (Plin-Struja)



Roštilj (gornji) radi. Za roštilj, stavite hranu na roštilj, a roštilj na gornji držač (pogledajte položaje držača). Postavite posudu na donju rešetku i u nju sipajte vodu tijekom roštiljanja.



Roštilj i postavka ražnja za piletinu rade zajedno. Koristi se za hranu koju treba peći okretanjem.



Radi plamenik pećnice (donji).



Rade plamenik pećnice (donji) i ventilator. Vrući zrak ravnomjerno je raspoređen i brzo prolazi kroz unutrašnjost pećnice pomoću ventilatora.



Koristi se za hranu koju treba peći okretanjem.



Pećnica se nije zagrijala. Rade samo ventilator i svjetlo. Prikladno za odmrzavanje zamrznute hrane.



Pećnica se nije zagrijala. Rade samo ventilator i svjetlo. Prikladno za odmrzavanje zamrznute hrane.



Rade roštilj i svjetlo. Za roštilj, stavite hranu na roštilj, a roštilj na gornji držač (pogledajte položaje držača). Postavite posudu na donju rešetku i u nju sipajte vodu tijekom roštiljanja.



Roštilj, postavka ražnja za piletinu i svjetlo rade zajedno. Koristi se za hranu koju treba peći okretanjem.



Postavka ražnja za piletinu i svjetlo rade zajedno. Koristi se za hranu koju treba peći okretanjem.



Koristi se za osvjetljenje pećnice.

UPOZORENJE: Funkcije pripreme hrane možda nisu jednake kod svih modela. Pažnju obratite na funkcije pripreme hrane pećnice.

PREPORUKE I UPOZORENJA ZA PRIPREMU HRANE

Informacije o vrstama hrane koju smo testirali u našim laboratorijima i vrijednosti pripreme koje smo odredili možete pronaći u tablicama u nastavku. Vrijeme pečenja može se razlikovati ovisno o naponu, kvaliteti, količini sastojaka koji će se peći te temperaturi. Jela koja pripremate u skladu s ovim vrijednostima možda neće biti po vašem ukusu. Možete otkriti druge vrijednosti eksperimentirajući i tako postići drukčije okuse i rezultate koji su više po vašem ukusu.

UPOZORENJE: Kuhanje krutih masti ili tekućeg ulja na uređaju bez nadzora je opasno i može izazvati požar.

UPOZORENJE: Kada hranu stavite u pećnicu vodite računa da su vrata pećnice potpuno zatvorena.

UPOZORENJE: Para može izaći kada su vrata otvorena. Odmaknite se i pričekajte da para nestane.

UPOZORENJE: Tijekom upotrebe, unutarnje i vanjske površine pećnice postaju vruće. Kada otvorite vrata pećnice, zakoračite natrag i izbjegnite vruću paru koja izlazi iz otvora pećnice. Postoji opasnost od opekline.

UPOZORENJE: Možete opeći ruke na unutarnji pločama pećnice, zbog prolivene hrane, pribora i vruće pare. Nosite kuhinjske rukavice kada vadite vruća jela iz pećnice.

UPOZORENJE: Prilikom postavljanja ili vađenja hrane iz pećnice uvijek koristite kuhinjske rukavice otporne na toplinu.



UPOZORENJE: Hranu ne pripremajte tako da je stavite izravno na pladanj/roštilj. Hranu stavite u pećnicu na odgovarajućem kuhinjskom priboru.

UPOZORENJE: Nikada u tavu ne sipajte više od trećine ulja. Kada zagrijevate ulje nikad ne napuštajte kuhinju. Kada se ulje pretjerano zagrije tada prijeti opasnost od požara.

UPOZORENJE: Budite pažljivi kad u jelu koristite alkohol. Alkohol će ispariti na visokim temperaturama i može se zapaliti i izazvati požar ako dođe u dodir s vrućim površinama.

UPOZORENJE: Ne zagrijevajte zatvorene limenke ili staklenke. Tlak može izazvati eksploziju limenki i staklenki.

UPOZORENJE: Nikad ga ne koristite pri visokim temperaturama pećnice od maksimalnih temperatura navedenih na papiru za pečenje. Na donju plohu pećnice ne postavljajte papir za pečenje.

UPOZORENJE: Papri za pečenje stavite zajedno s hranom u prethodno zagrijanu pećnicu tako da ga stavite unutar posude za pečenje ili drugog dodatnog pribora pećnice (žičane rešetke za roštilj, posude za pečenje, itd.).



UPOZORENJE: Kako bi se spriječilo dodirivanje grijača pećnice uklonite višak papira za pečenje koji vise izvan dodatnog pribora ili posude.

UPOZORENJE: Na donju plohu pećnice ne stavljajte izravno pladnjeve, posude za pečenje ili aluminijske folije. Nakupljena toplina može oštetiti donju plohu pećnice.

UPOZORENJE: Plastične posude mogu se otopiti na visokim temperaturama i oštetiti uređaj. Ne koristite plastične posude.

UPOZORENJE: Možete opeći ruke na unutarnji pločama pećnice, zbog prolivene hrane, pribora i vruće pare. Kada vadite osušeno voće iz pećnice koristite kuhinjske rukavice otporne na toplinu.

TABLICA VREMENA PRIPREME HRANE

Za Električnu Pećnicu

60 Litara

UPOZORENJE: Pećnicu trebate zagrijati 7-10 minuta prije nego što u nju stavite hranu.

Hrana	Funkcija pripreme hrane	Funkcija pripreme hrane (°C)	Funkcija držača za pripremu hrane	Funkcija pripreme hrane (min)
Torta/kolač	 / 	170-180	2-3	35-45
Mali kolač (muffin)	 / 	170-180	2	25-30
Pite	 / 	180-200	2	35-45
Kolači		180-190	2	20-25
Keksi		170-180	2	20-25
Pita od jabuka	 / 	180-190	1	50-70
Biskvit torta		200/150 *	2	20-25
Pizza		180-200	3	20-30
Lazanje		180-200	2-3	25-40
Makroni		100	2	50
Pile pečeno na roštilju **		200-220	3	25-35
Riba na roštilju **		200-220	3	25-35
Pečena govedina **		Maks.	4	15-20
Mesne okruglice pečene na roštilju **		Maks.	4	20-25

* Bez prethodnog zagrijavanja. Preporučujem da pečete na 200 °C prvu polovicu vremena pečenja, a zatim zadnju polovicu vremena na 150 °C.

* Hranu treba okrenuti nakon proteka pola vremena potrebnog za pečenje.

80 Litara

UPOZORENJE: Pećnicu trebate zagrijati 7-10 minuta prije nego što u nju stavite hranu.

Hrana	Funkcija pripreme hrane	Funkcija pripreme hrane (°C)	Funkcija držača za pripremu hrane	Funkcija pripreme hrane (min)
Torta/kolač	 / 	170-180	2-3	30-35
Mali kolač (muffin)	 / 	170-180	2-3	25-30
Pite	 / 	180-200	2-3	35-45
Kolači		180-190	2-3	20-25
Keksi	 	170-180	2-3	20-25
Pita od jabuka	 / 	180-190	2-3	50-70
Biskvit torta	 	200/150 *	2-3	20-25
Pizza		180-200	3	20-30
Lazanje		180-200	2-3	25-40
Makroni	 	100	2-3	50-70
Pile pečeno na roštilju **	 	200-220	2-3	25-35
Riba na roštilju **		190-200-220	3-4	25-35
Pečena govedina **		Maks.	4-5	30-35
Mesne okruglice pečene na roštilju **		Maks.	4-5	25-30

* Bez prethodnog zagrijavanja. Preporučujem da pečete na 200 °C prvu polovicu vremena pečenja, a zatim zadnju polovicu vremena na 150 °C.

* Hranu treba okrenuti nakon proteka pola vremena potrebnog za pečenje.

* SUŠENJE

UPOZORENJE: Ne zagrijavajte tijekom sušenja.

Hrana	Funkcija pečenja	Vrijeme pečenja (°C)	Razina držača za pečenje	Trajanje pečenja (sati)
Banana isječena na komadiće	Funkcija pečenja pomoću ventilatora	100	2	4-5
Jabuka isječena na komadiće	Funkcija pečenja pomoću ventilatora	100	2	4-5
Naranča isječena na komadiće	Funkcija pečenja pomoću ventilatora	100	2	4-5

UPOZORENJE: Sušenje se treba izvršiti samo u posudi za sušenje.

UPOZORENJE: Ne otvarajte vrata pećnice dok se ne završi postupak sušenja.

UPOZORENJE: Što su komadići tanji, to će sušenje biti brže, a aroma hrane bolje će se očuvati.

UPOZORENJE: Možete opeći ruke na unutarnji pločama pećnice, zbog prolivene hrane, pribora i vruće pare. Kada vadite osušeno voće iz pećnice koristite kuhinjske rukavice otporne na toplinu.

* PRIPREMA HRANE U FRITEZI

Dok friteza kuha, možete kuhati prema vrijednostima navedenim u tablici kuhanja prebacivanjem pećnice u način rada friteze [dolje-gore + ventilator ()].

Tablica Kuhanja U Fritezi

UPOZORENJE: Pećnicu trebate zagrijati 8-10 minuta prije nego što u nju stavite hranu.

Hrana	Funkcija pečenja	Vrijeme pečenja (°C)	Razina za pečenje	Trajanje (sati) pečenja (min)	Težina u gramima (g)
Keksi		170	2-3	10-15	-
Smrznuti pileći medaljoni		200	2-3	20-25	750
Smrznuti prženi krumpirići		220	2-3	20-25	700
Halloumi krumpirići		200	2-3	10-15	250
Odrezak		180	2-3	10-15	1000
Mesne okruglice		180	2-3	10-15	1000
Pizza		200	2-3	10-15	-
Gljive		200	2-3	15-20	1000
Pileće rolice		180	2-3	25-30	1000
Pileća prsa		180	2-3	25-30	750

UPOZORENJE: Priprema hrane u fritezi treba se obaviti samo u pladnju za fritezu na vrući zrak.

UPOZORENJE: Možete opeći ruke na unutarnji pločama pećnice, zbog prolivene hrane, pribora i vruće pare. Kada vadite osušeno voće iz pećnice koristite kuhinjske rukavice otporne na toplinu.

* PRIPREMA HRANE NA PARI

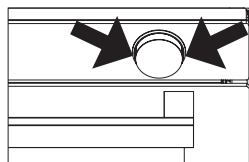
Kako se hrana ne priprema u vodi, vitamini i minerali su sačuvani tijekom pripreme hrane na pari.

Priprema hrane uz pomoć pare bolje čuva okuse od uobičajenog načina pripreme. Također, na ovaj način hrana zadržava svoje svježije i prirodne boje.

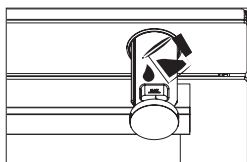
Potrošnja vode ovisi o vrsti hrane i duljini trajanja pripreme hrane.

Ovisno opciji uređaja, hrana se pomoću pare može pripremiti na dva različita načina.

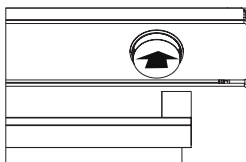
1. Uklonite spremnik za vodu povlačenjem u smjeru strelice. Napunite posudu za vodu (pogledajte sliku 17) i gurnite je u smjeru strelice kako bi ste je umetnuli na njezino mjesto (pogledajte sliku 18,19). Nakon 10 minuta zagrijavanja, gurnite posudu za vodu u smjeru strelice dok ne čujete zvuk „klik“ (pogledajte sliku 20).



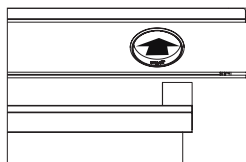
Slika 17



Slika 18



Slika 19



Slika 20

UPOZORENJE: Ako uređaj ima funkciju pripreme hrane na pari, provjerite ima li vode u posudi za vodu kada prenosite uređaj na drugo mjesto. Ako u posudama ima vode, trebate ih isprazniti.

UPOZORENJE: Ne koristite destiliranu ili filtriranu vodu. Koristite samo vodu iz boce (vodu za piće). Voda se ne smije zamijeniti otopina koje su zapaljive, sadrže alkohol ili krute tvari. Nikad ne koristite gaziranu vodu ili druge tekućine!



UPOZORENJE: Maksimalno punjenje je 250 mililitara, a minimalno je 65 mililitara.

UPOZORENJE: Kada punite posudu za vodu, nikad ne prelazite oznaku maksimalne napunjenosti!

UPOZORENJE: Za svaki postupak pripreme hrane, pogledajte količinu vode za tu vrstu hrane kako je naznačeno u tablici vremena pripreme hrane.

UPOZORENJE: Kada je priprema hrane u tijeku ne uklanjajte posudu za vodu.

UPOZORENJE: Ako je moguće, kada kuhate na pari koristite posude koje na sebi imaju rupice. Na taj način para dopire do hrane sa svih strana i hrana se ravnomjerno priprema.

UPOZORENJE: Koristite samo posude koje su otporne na toplinu (do 100 °C) i paru. Ako želite koristiti plastične posude, provjerite posude s proizvođačem i saznajte smiju li se koristiti u pećnici.

UPOZORENJE: Debele posude, poput onih od porculana, keramike ili glinene posude nisu prikladne za pripremu hrane na pari. Zbog toga što su debele, ne provode dobro toplinu i stoga vrijeme pripreme hrane naznačeno u tablicama može biti znatno duže.

Tablica Vremena Pripreme Hrane Na Pari

UPOZORENJE: Pećnicu trebate zagrijati 10 minuta prije nego što u nju stavite hranu.

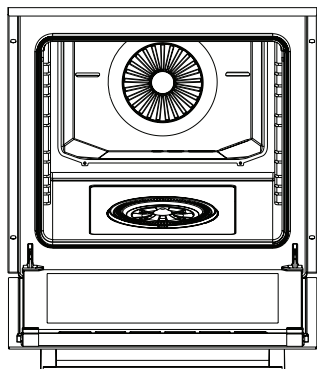
Hrana	Funkcija pripreme hrane	Temperatura pripreme hrane (°C)	Razina držača	Trajanje pripreme hrane (min)	Količina vode (ml)
Keksi		170	3	20-25	100
Slani keksići		170	3	20-25	100
Kolači		180	3	25-30	100
Peciva		180	3	25-30	100
Losos		180	3	40-45	100
Pileći batak		200	3	40-45	150
Pileća krilca		230	4	40-45	100
Cijela kokoš		190-230	3	60-70	250
Janjeća koljenica s povrćem		170	3	80-90	250
Pečena govedina		190	3	55-60	200
Entrecôte		180	3	35-40	250

UPOZORENJE: Priprema hrane na pari u jednoj posudi.

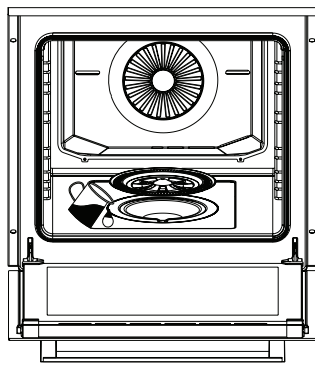
UPOZORENJE: Para može izaći kada su vrata otvorena. Odmaknite se i pričekajte da para nestane.

UPOZORENJE: Možete opeći ruke na unutarnji pločama pećnice, zbog prolivene hrane, pribora i vruće pare. Kada vadite vruću hranu iz pećnice koristite kuhinjske rukavice otporne na toplinu.

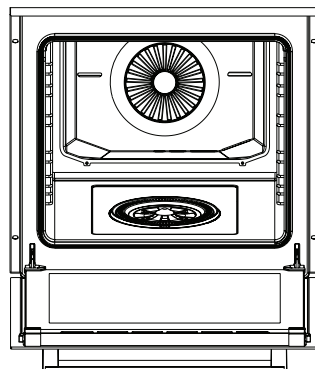
2. Otvorite poklopac uređaja (pogledajte sliku 21). Uklonite poklopac posude za vodu i napunite posudu (pogledajte sliku 22). Zatim, zatvorite poklopac posude za vodu (pogledajte sliku 23). Zatvorite poklopac uređaja i zagrijte ga 10 minuta. Nakon zagrijavanja, stavite hranu u uređaj.



Slika 21



Slika 22



Slika 23

UPOZORENJE: Ako uređaj ima funkciju pripreme hrane na pari, provjerite ima li vode u posudi za vodu kada prenosite uređaj na drugo mjesto. Ako u posudama ima vode, trebate ih isprazniti.

UPOZORENJE: Ne koristite destiliranu ili filtriranu vodu. Koristite samo vodu iz boce (vodu za piće). Voda se ne smije zamijeniti otopina koje su zapaljive, sadrže alkohol ili krute tvari. Nikad ne koristite gaziranu vodu ili druge tekućine!

UPOZORENJE: Maksimalno punjenje je 200 mililitara, a minimalno je 80 mililitara.

UPOZORENJE: Za svaki postupak pripreme hrane, pogledajte količinu vode za tu vrstu hrane kako je naznačeno u tablici vremena pripreme hrane.



UPOZORENJE: Ako je moguće, kada kuhate na pari koristite posude koje na sebi imaju rupice. Na taj način para dopire do hrane sa svih strana i hrana se ravnomjerno priprema.

UPOZORENJE: Koristite samo posude koje su otporne na toplinu (do 100 °C) i paru. Ako želite koristiti plastične posude, provjerite posude s proizvođačem i saznajte smiju li se koristiti u pećnici.

UPOZORENJE: Debele posude, poput onih od porculana, keramike ili glinene posude nisu prikladne za pripremu hrane na pari. Zbog toga što su debele, ne provode dobro toplinu i stoga vrijeme pripreme hrane naznačeno u tablicama može biti znatno duže.

Tablica Vremena Pripreme Hrane Na Pari

UPOZORENJE: Pećnicu trebate zagrijati 10 minuta prije nego što u nju stavite hranu.

Hrana	Funkcija pripreme hrane	Temperatura pripreme hrane (°C)	Razina držača	Trajanje pripreme hrane (min)	Količina vode (ml)
Kruh		200	2	20-30	80
Kokoš		200	2	60-70	150
Losos s povrćem		180	2	30-40	80
Pileći batak		200	2	25-35	100
Kolači		190	2	15-25	80
Janjeća koljenica s povrćem		170	2	60-70	150
Peciva		190	2	15-25	80
Entrecôte		180	2	40-50	150
Krumpir		190	2	90-100	150

UPOZORENJE: Priprema hrane na pari u jednoj posudi.

UPOZORENJE: Para može izaći kada su vrata otvorena. Odmaknite se i pričekajte da para nestane.

UPOZORENJE: Možete opeći ruke na unutarnji pločama pećnice, zbog prolivene hrane, pribora i vruće pare. Kada vadite vruću hranu iz pećnice koristite kuhinjske rukavice otporne na toplinu.

Čišćenje Spremnika Za Vodu Na Dnu Pećnice

Ovisno o učestalosti pripreme hrane na pari - lakog čišćenja parom i tvrdoće vode koja se koristi, u spremniku za vodu na dnu pećnice mogu se pojaviti mrlje od vodenog kamenca. Nakon svake 2 ili 3 upotrebe, za otapanje kamenca koji se može stvoriti u spremniku za vodu na dnu pećnice nakon pripreme hrane na pari - treba primijeniti jednostavne postupke čišćenja parom:

- 1.** Stavite 350 cc (kubičnih centimetara) alkoholnog octa (postotak octa ne smije biti veći od 6 %) u spremnik za vodu na dnu pećnice.
- 2.** Pustite neka ocat otopi nakupine vodenog kamenca na sobnoj temperaturi barem 30 minuta.
- 3.** Očistite spremnik za vodu mekom vlažnom krpom i posušite ga suhom krpom.

UPOZORENJE: Ne koristite sredstva za čišćenje koja sadrže kiseline ili klor za čišćenje spremnika za vodu na dnu pećnice. Ne čistite struganjem nakupina vodenog kamenca koji može nastati u spremniku za vodu na dnu pećnice. U protivnom, proizvod se može oštetiti.

TABLICA VREMENA PEČENJA

Za Plinsku, Kombiniranu Pećnicu (Plin-Struja)

UPOZORENJE: Pećnicu trebate zagrijati 7-10 minuta prije nego što u nju stavite hranu.

Hrana	Funkcija pripreme hrane	Temperatura pripreme hrane (°C)	Razina držača za pripremu hrane	Vrijeme pripreme hrane donjeg plamenika (min)	Vrijeme pripreme hrane gornjeg plamenika (min)	Ukupno vrijeme (min)
Smrznuta pizza **	 / 	190	3	10	5	15
Keksi **	 / 	175	3	10	5	15
Pita od jabuka	 / 	200	2	45	10	55
Mali kolač **	 / 	190	3	25	5	30
Biskvitni kolač	 / 	200-150	3	20	15	35
Cijela kokoš	 / 	180-230	2	20	50	70
Mesne okruglice *		Maks.	3-4	-	20-25	-
Odrezak *		Maks.	3-4	-	20-25	-
Riba *		Maks.	3-4	-	20-25	-
Kruh u obliku sendviča		Maks.	3-4	-	5-10	-

* Hrana se mora okrenuti nakon protoka pola vremena potrebnog za pripremu hrane.

** Preporučuje se hranu pripremati na papiru za pečenje postavljenom na žičanu rešetku.

ČIŠĆENJE I ODRŽAVANJE

Povremeno čišćenje produžava vijek trajanja uređaja i smanjuje učestalost problema.

UPOZORENJE: Odspojite električni priključak uređaja. Postoji opasnost od strujnog udara.

UPOZORENJE: Prije čišćenja pričekajte dok se uređaj ne ohladi. Vruće površine mogu izazvati opekline!

UPOZORENJE: Površine dijelova plamenika i rešetke tijekom vremena gube sjaj. To je normalno i ne znači propadanje materijala.

UPOZORENJE: Tijekom čišćenja korisnik ne smije uklanjati otpornike. To može izazvati strujni udar.

UPOZORENJE: Para iz uređaja za čišćenje parom može prodrijeti u dijelove koji provode električnu energiju i izazvati kratki spoj. Za čišćenje pećnice nikad ne koristite uređaj za čišćenje parom.

UPOZORENJE: Nikad ne perite niti jedan dio uređaja u perilici posuđa! (osim pribora)

UPOZORENJE: Posuda za vodu ne smije se uranjati u vodu i nikad se ne smije prati u perilici posuđa. Prilikom čišćenja posude za vodu ne koristite tvrde spužve ili četke.

UPOZORENJE: Isključite uređaj prije vađenja zaštitnih dijelova. Nakon čišćenja, vratite zaštitne dijelove u skladu s uputama.

1. Ne čistite unutarnje dijelove, panel, posude i druge dijelove uređaja pomoću sredstava poput oštih četki, metalne spužvi ili noževa. Ne koristite abrazivna sredstva ili deterdžente.

2. Nakon čišćenja unutarnjih dijelova uređaja s krpom namočenom u sapunicu, isperite ih i dobro ih posušite suhom krpom.

3. Staklenu površinu očistite pomoću posebnog sredstva za čišćenje staklenih površina.

4. Ne koristite alifatske ili hidrokarbonirane deterdžente. To može izazvati napuhivanje brtve na vratima.

5. Za čišćenje uređaja nikad ne koristite zapaljive materijale poput kiselina, razrjeđivača ili plina.

6. Koristite kalijev stearat (blagi sapun) za nečistoću i mrlje.

7. Upravljačku ploču očistite vlažnom krpom, a zatim je osušite suhom krpom.

8. Uređaj treba temeljito očistiti nakon svake uporabe. Stoga se ostaci hrane mogu lako očistiti te neće zagorjeti kada se proizvod ponovno bude koristio.

9. Pripazite i obrišite svu preostalu vodu nakon čišćenja, a tijekom kuhanja odmah očistite svu hranu koja je poprskala površinu.

10. Neki deterdženti ili sredstva za čišćenje mogu oštetiti površinu. Ne koristite abrazivne deterdžente, prašak za čišćenje, kreme za čišćenje ili oštre predmete tijekom čišćenja.

11. Nakon svake upotrebe očistiti i osušite pećnicu i njezin pribor.

12. Kada se unutrašnjost pećnice potpuno osuši zatvorite vrata pećnice.

13. Uređaj se treba dobro očistiti kako bi se izbjegli neugodni mirisi ako se neće koristiti duže vrijeme. Nakon čišćenja ostavite otvorena vrata pećnice.

14. Zamijenite brtvu na vratima uređaja kada se pojave rupice ili kada napukne. Brtvu na vratima možete nabaviti u ovlaštenom servisu.

15. Operite žičane držače u perilici posuđa ili s deterdžentom za pranje posuđa i vrućom vodom.

16. Ne koristite abrazivna sredstva za čišćenje ili oštre metalne grebalice za čišćenje stakla jer to može izazvati ogrebotine na površini staklenih vrata i izazvati pucanje stakla.

17. Ako se uređaj ne koristi duže vrijeme nego što je uobičajeno, mora se detaljno očistiti prije ponovne upotrebe te ovlašteni tehničar treba provjeriti radi li ispravno.

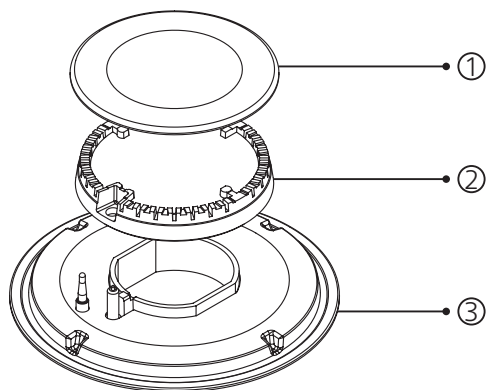
18. Uklonite stakleni poklopac sa svjetla pećnice (pogledajte zamjenu lampice) i obrišite je s vlažnom krpom namočenom s deterdžentom i vrućom vodom. Očistite je mekanom krpom.

19. Ručno očistite zone za kuhanje štednjaka i sve pomične dijelove pomoću spužve te malo deterdženta i vruće vode.

20. Obrišite dijelove ploče za kuhanje koji se ne mogu ukloniti vlažnom krpom.

21. Elemente za paljenje obrišite s dobro iscijeđenom krpom. Zatim ih osušite s čistom krpom. Pripazite neka otvori za plamen i bacač iskri budu potpuno suhi. U protivnom, neće se stvarati iskre na kraju postupka paljenja.

Sastavljanje Dijelova Plamenika Štednjaka



1. Poklopac plamenika

2. Tijelo plamenika

3. Držać plamenika

Tijelo plamenika štednjaka postavite **(2)** u držać plamenika **(3)**. Provjerite je li tijelo plamenika **(2)** postavljeno u držać plamenika **(3)** okretanjem tijela plamenika **(2)** lijevo-desno. Nakon ovog postupka, postavite poklopac plamenika **(1)** točno iznad tijela plamenika štednjaka **(2)**.

UPOZORENJE: Ako dijelovi plamenika štednjaka nisu ispravno sastavljeni nakon čišćenja, to negativno utječe na uspješnost paljenja.

* Parno Čišćenje

Omogućuje uklanjanje omekšane prljavštine zahvaljujući pari koja se stvara u pećnici.

1. Izvadite sav kuhinjski pribor iz pećnice.

2. U posudu ulijte pola litre vode, te stavite posudu na donji držač pećnice.

3. Za Električnu Pećnicu; podesite prekidač u položaj malog otpora (). Termostat podesite na 70 °C i pustite pećnicu neka radi 30 minuta.

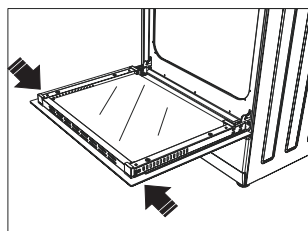
Za Plinsku, Kombiniranu Pećnicu (Plin-Struja); podesite prekidač u položaj donjeg plamenika (). Okretni gumb za podešavanje temperature (termostat) postavite na najniži položaj i pustite neka pećica radi 30 minuta.

4. Nakon što je pećnica radila 30 minuta otvorite vrata i unutrašnjost pećnice obrišite vlažnom krpom.

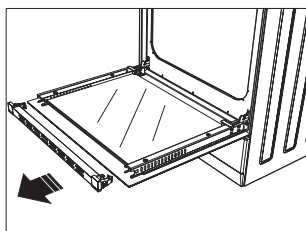
5. Za prljavštinu koja se tako ne očisti, očistite pećnicu deterdžentom za pranje suđa, toplom vodom i mekom krpom te osušite područje koje ste očistili suhom krpom.

Čišćenje Stakla Na Pećnici

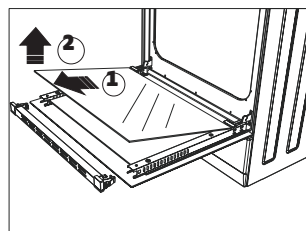
Povucite plastične reze s lijeve i desne strane kako je to prikazano na slici 24 i povucite profil prema sebi kako je to prikazano na slici 25. Kada uklonite profil staklo je slobodno kao na slici 26. Oslobođeno staklo pažljivo povucite prema sebi. Vanjsko staklo je pričvršćeno na profil vrata pećnice. Nakon što se odvoji staklo možete lako očistiti. Kada se čišćenje i održavanje dovrši možete vratiti stakla koristeći postupak obrnut od postupka uklanjanja. Pazite jesu li profili ispravno postavljeni.



Slika 24

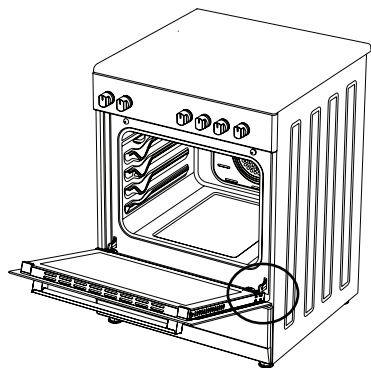


Slika 25

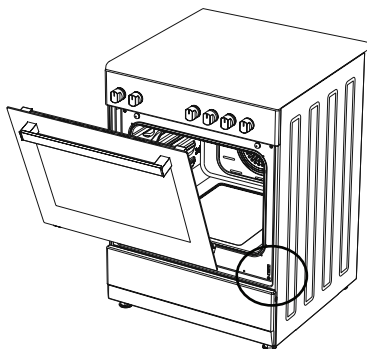


Slika 26

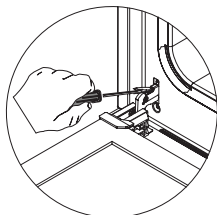
Instalacija I Postavljanje Vrata Pećnice



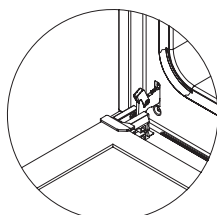
Slika 27



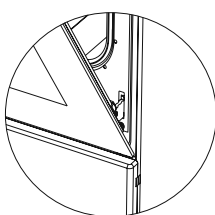
Slika 28



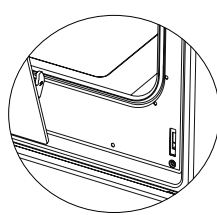
Slika 27.1



Slika 27.2



Slika 28.1



Slika 28.2

Potpuno otvorite vrata povlačenjem vrata pećnice prema sebi. Zatim odblokirajte blokadu šarki povlačenjem prema gore pomoću odvijača (Pogledajte sliku 27.1).

Blokadu šarke postavite na najširi kut (pogledajte sliku 27.2) Obje šarke spojene na pećnicu postavite u isti položaj.

Zatim zatvorite vrata pećnice dok se ne oslone na blokadu šarke (Pogledajte sliku 28.1).

Za uklanjanje vrata pećnice pridržite vrata s obje ruke kada su najbliže zatvorenom položaju i povucite ih prema gore (Pogledajte sliku 28.2).

Za ponovno postavljanje vrata pećnice obrnite postupak uklanjanja vrata.

ZAMJENA SVJETLA PEĆNICE

UPOZORENJE: Kako biste izbjegli strujni udar, isključite napajanje prije zamjene svjetla u pećnici!

UPOZORENJE: Kako biste izbjegli opekline, pustite neka se pećnica ohladi prije zamjene svjetla u pećnici! Vruće površine mogu izazvati opekline!

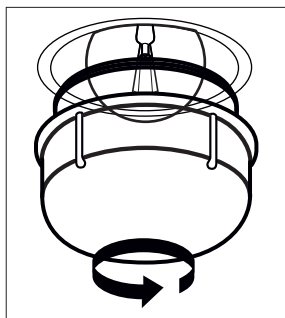
UPOZORENJE: Žarulja koja se koristi u ovom proizvodu nije prikladna za rasvjetu kućanstva. Namjena ovog svjetla je pomoći korisniku da vidi hranu/jelo.

UPOZORENJE: Rasvjetne žarulje koje se koriste u ovom proizvodu moraju izdržati ekstremne fizičke uvjete, npr. temperaturu veću od 100 °C.

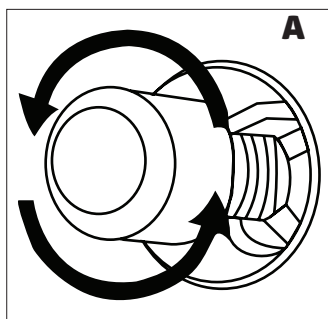
UPOZORENJE: Kod uređaja s halogenskim svjetlima, korisnik ne smije gledati u halogensko svijetlo.

Promjena Svjetla;

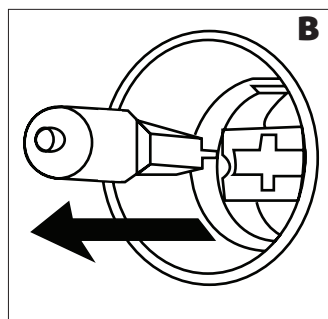
1. Isključite napajanje.
2. Uklonite zaštitno staklo tako ga okrenete u smjeru suprotnom od smjera kazaljke na satu (pogledajte sliku 29). Korištenje plastičnih rukavica može vam pomoći ako vam je teško okretati ga.
3. Zatim uklonite svjetlo pećnice okretanjem (pogledajte sliku 30) ako je vrsta **A** ili povlačenjem (pogledajte sliku 31) ako je vrsta **B**.
4. Pričvrstite novo svjetlo s istim karakteristikama.
5. Vratite zaštitno staklo na njegovo mjesto i priključite uređaj na napajanje.



Slika 29



Slika 30



Slika 31

Napomena: Ovaj uređaj sadrži izvor svjetla čiji razred energetske učinkovitosti je G.

Zamjena Kvadratnog Svjetla;

1. Isključite napajanje.
2. Uklonite zaštitno svjetlo tako da ga povučete prema sebi.
3. Zatim, povlačenjem uklonite svjetlo pećnice.
4. Pričvrstite novo svjetlo s istim karakteristikama.
5. Vratite zaštitno staklo na njegovo mjesto i priključite uređaj na napajanje.

RJEŠAVANJE PROBLEMA

Probleme koji se mogu pojaviti prilikom uporabe proizvoda možete riješiti provjerom sljedećih navoda prije nego što pozovete servis radi popravka.

Kontrolna Točka

U slučaju da nađete na problem s pećnicom, prvo provjerite donju tablicu i isprobajte navedene prijedloge. Ako se problem ne riješi, kontaktirajte servis.

Problem	Mogući uzrok	Što uraditi
Pećnica ne radi.	Nema struje.	Provjerite je li napajanje dostupno.
	Opskrba plinom nije moguća.	Provjerite je li glavni plinski ventil otvoren.
		Provjerite je li plinska cijev savinuta ili zakrivljena.
		Provjerite je li plinsko crijevo spojeno na pećnicu.
		Provjerite koristi li se ispravan plinski ventil.
Rad pećnice prekinut je tijekom pečenja.	Utikač je odspojen iz zidne utičnice.	Ponovno uključite utikač u zidnu utičnicu.
Isključuje se za vrijeme pečenja.	Predug rad.	Pustite pećnicu neka se ohladi nakon dugog pečenja.
	Više od jednog utikača priključeno je na zidnu utičnicu.	Koristite samo jedan utikač za svaku zidnu utičnicu.
Vrata pećnice ne otvaraju se ispravno.	Ostaci hrane blokiraju prostor između vrata i otvora pećnice.	Dobro očistite pećnicu i pokušajte ponovno otvoriti vrata.
Upaljač ne radi.	Začepljeni su vrhovi ili kućište prekidača za paljenje.	Očistite vrhove ili kućišta prekidača za paljenje na plinskom plameniku.
	Začepljene su cijevi plinskog plamenika.	Očistite cijevi plinskog plamenika.
Strujni udar prilikom dodirivanja pećnice.	Napajanje možda nije ispravno uzemljeno.	Vodite računa da je električna mreža ispravno uzemljena.
	Možda koristite neuzemljenu strujnu utičnicu.	

Problem	Mogući uzrok	Što uraditi
Curenje vode.	Ovisno o hrani, voda ili para mogu se stvoriti u određenim slučajevima. To nije znak kvara uređaja.	Pustite neka se pećnica ohladi i zatim obrišite s kuhinjskom krpom.
Para izlazi iz pukotine na vratima pećnice.		
Voda se zadržava unutar pećnice.		
Pećnica se ne zagrijava.	Vrata pećnice su otvorena.	Zatvorite vrata i ponovno pokrenite pećnicu.
	Upravljački gumbi pećnice možda su krivo podešeni.	Pročitajte dio koji se odnosi na rukovanje pećnicom i ponovno podesite pećnicu.
	Osigurač je možda pregorio ili je se strujna sklopka iskllopila.	Zamijenite osigurač ili vratite sklopku u početni položaj. Ako se ovo učestalo događa tada nazovite električara.
Tijekom rada iz pećnice izlazi dim.	Kada pećnica radi prvi put.	dim izlazi iz grijača. To nije kvar. Nakon što pećnicu budete koristili 2-3 puta tada se dim više neće javljati.
	Hrana u grijaču.	Neka se pećnica ohladi i očistite ostatke hrane s grijača.
Kada se pećnica koristi osjeća se miris zagorenog ili plastike.	Unutar pećnice koriste se plastični ili drugi pribor koji nije otporan na vrućinu.	Koristite staklene posude prikladne za visoke temperature.
Pećnica ne peče dobro.	Vrata se možda prečesto otvaraju tijekom pečenja.	Ne otvarajte vrata pećnice prečesto osim ako pečete nešto što se treba okretati. Ako prečesto otvarate vrata, unutarnja temperatura će pasti, što može utjecati na rezultate pečenja.
Unutarnje svjetlo je prigušeno ili ne radi.	Lampica je možda pokvarena.	Zamijenite svjetlom istih svojstava.
	Strani predmet prekriva lampicu tijekom pečenja.	Očistite unutarnju površinu pećnice i provjerite ponovno.

PRAVILA RUKOVANJA

- 1.** Ne koristite vrata i/ili ručke za podizanje ili premještanje uređaja.
- 2.** Premještanje ili transport obavite u izvornom pakiranju.
- 3.** Maksimalnu pažnju posvetite uređaju prilikom utovara/istovara i rukovanja.
- 4.** Provjerite je li pakiranje dobro zatvoreno tijekom rukovanja ili transporta.
- 5.** Zaštite uređaj od vanjskih faktora (poput vlage, vode, itd.) koji mogu oštetiti pakiranje.
- 6.** Vodite računa i nemojte oštetiti uređaj udarcima, gnječenjem, ako vam ispadne itd. tijekom rukovanja ili transporta i pazite da ga ne oštetite ili iskrivite tijekom rada.

Postupci Za Buduće Rukovanje

Proizvod se treba čuvati i prenositi u originalnoj kutiji. Ako originalna kutija nije dostupna, proizvod se treba omotati folijom s mjehurićima, debelim kartonom i čvrsto omotati ljepljivom trakom.

Vrata proizvoda trebaju biti zalijepljena na bočne stijenke.

Ne stavljajte stvari na proizvod i nosite proizvod tako da bude uspravan.

Ne ispuštajte proizvod tijekom transporta i zašтите ga od udaraca.

Tijekom transporta proizvod treba biti u normalnom položaju.

Tijekom postupanja, pribor proizvoda treba pričvrstiti pomoću ljepljive trake kako se proizvod ne bi oštetio.

PREPORUKE ZA UŠTEDU ENERGIJE

Sljedeće pojedinosti pomoći će vam da proizvod koristite ekološki i ekonomično.

- 1.** Koristite tamne i emajlirane posude koje bolje provode toplinu u pećnici.
- 2.** Dok pripremate hranu, ako recept ili korisnički priručnik zahtjeva prethodno zagrijavanje, tada prethodno zagrijete pećnicu.
- 3.** Tijekom pečenja ne otvarajte često vrata pećnice.
- 4.** Ne pecite različita jela istovremeno u pećnici. Možete spremati dva jela istovremeno stavljanjem dvije posude na žičani držač.
- 5.** Uzastopno pripremajte različita jela. Pećnica neće izgubiti toplinu.
- 6.** Pećnicu isključite nekoliko minuta prije isteka vremena potrebnog za pečenje. U tom slučaju, ne otvarajte vrata pećnice.
- 7.** Prije pečenja odmrznite zamrznutu hranu.

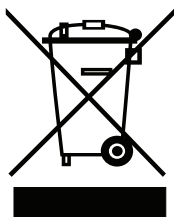
USKLAĐENOST S UREDBAMA WEEE I ZBRINJAVANJE OTPADA

Pakiranje zbrinite na ekološki siguran način.

Uređaj je označen u skladu s europskom Direktivom 2012/19/EU u vezi s korištenom električnom i elektroničkom opremom (gospodarenje otpadnim električnim i elektroničkim uređajima i opremom - waste electrical and electronic equipment WEEE). Smjernice određuju okvir povrata i recikliranja iskorištenih uređaja kako je primjenjivo diljem EU.

INFORMACIJA O PAKIRANJU

Ovaj proizvod proizveden je primjenom dijelova i materijala visoke kvalitete koji se mogu reciklirati i ponovno koristiti. Stoga, na kraju njegovog vijeka trajanja ne zbrinjavajte ovaj proizvod s ostalim komunalnim otpadom. Odnosite ga u sabirni centar za recikliranje električne i elektroničke opreme. O sabirnim centrima raspitajte se kod lokalnih vlasti. Pomognite zaštititi okoliša i prirodnih resursa recikliranjem rabljenih proizvoda. Prije odlaganja proizvoda odspojite električni utikač radi sigurnosti djece i onesposobite ga. Pakiranje proizvoda izrađeno je od materijala koji se može reciklirati u skladu s nacionalnim zakonodavstvom. Ambalažni materijal ne zbrinjavajte zajedno s komunalnim i drugim otpadom, odnesite ga u sabirne centre za ambalažni materijal određene od strane lokalnih vlasti.



Ovaj dokument je originalno proizveden i objavljen od strane proizvođača, brenda Končar, i preuzet je sa njihove zvanične stranice. S obzirom na ovu činjenicu, Cenoteka ističe da ne preuzima odgovornost za tačnost, celovitost ili pouzdanost informacija, podataka, mišljenja, saveta ili izjava sadržanih u ovom dokumentu.

Napominjemo da Cenoteka nema ovlašćenje da izvrši bilo kakve izmene ili dopune na ovom dokumentu, stoga nismo odgovorni za eventualne greške, propuste ili netačnosti koje se mogu naći unutar njega. Cenoteka ne odgovara za štetu nanесenu korisnicima pri upotrebi netačnih podataka. Ukoliko imate dodatna pitanja o proizvodu, ljubazno vas molimo da kontaktirate direktno proizvođača kako biste dobili sve detaljne informacije.

Za najnovije informacije o ceni, dostupnim akcijama i tehničkim karakteristikama proizvoda koji se pominje u ovom dokumentu, molimo posetite našu stranicu klikom na sledeći link:

<https://cenoteka.rs/p/koncar-kombinovani-sporet-st5013bs/>