

Dear Customer!

Congratulations on your purchase. See for yourself: our products read reliability. These ample instructions have been compiled in order to help you learn how to handle the appliance. They will show you step by step what your appliance is capable of, so please read them carefully before you attempt to use your cooker for the first time.

Safety warnings are listed on page 4. The first thing to do is to check if your appliance has arrived undamaged. In case you find any transport damages, please report it immediately to your local dealer, or to the regional warehouse which supplied the appliance. You will find their phone numbers on the invoice or on the delivery note. We hope your cooker will successfully serve its purpose for many years.

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Safety precautions

- To avoid any possible hazard, the appliance may be installed by qualified personnel only.
- Any repairs by unqualified persons may result in electric shock or short circuit. In order to avoid possible injuries to your body or to the appliance, do not attempt any repairs by yourself. Such work should be carried out by qualified service personnel.
- **Warning!** Never let small children in the vicinity of the cooker; they are not yet aware of danger of burns. Older children may use the appliance only under your surveillance.
- **Danger of burns!** Oven and cooking accessories may become very hot during operation. To avoid burns use kitchen clothes and gloves when handling hot parts or utensils.
- Mains lead of adjacent appliances may be damaged by hotplates or if stuck between the oven doors, and produce short circuit, therefore keep them at safe distance from the appliance.
- Never clean the oven with the high-pressure steam cleaning device, as it may provoke short circuit.
- Oven door may become very hot during operation. Therefore, some models are equipped with the third glass to reduce the surface heat of the glass, as an extra protection against burns.

Intended use

This appliance is intended for use in your household. Never use the appliance for any other purpose!

These instructions describe in detail all the particulars and possibilities of its use.

Cooling fan

(certain models only)

The appliance is equipped with a built-in cooling fan, cooling the casing and the control panel of the appliance.

The cooling fan is put in operation by selecting any of the oven operation modes.

Extended performance of cooling fan

(applies to some models only)

Cooling fan works for some time after the oven is turned OFF and thus additionally cools the appliance.

Oven door delay switch

(certain models only)

Oven door is fitted with special delay switch which turns the oven heating off (only in hot air heating mode) when the oven door is opened, and restarts the heating when the oven door is closed again.

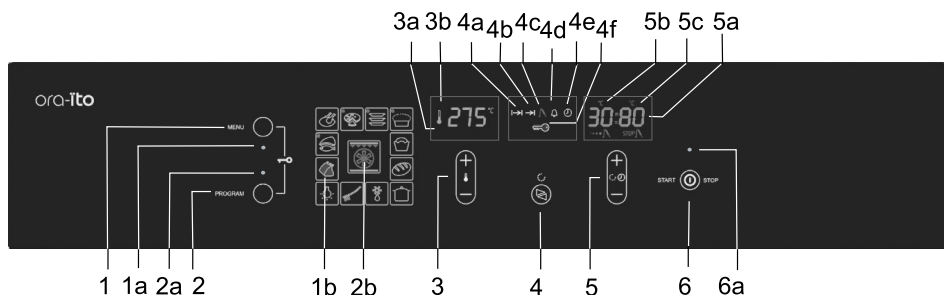
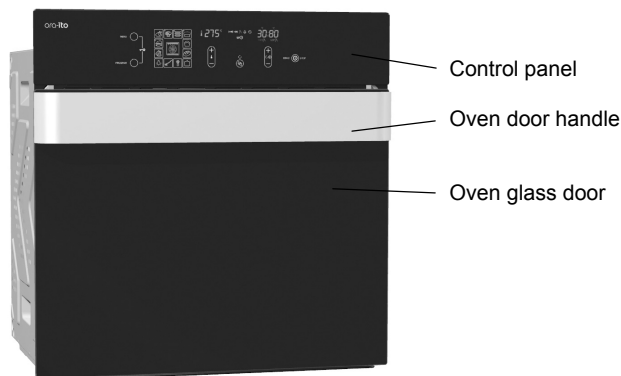


The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Description of the appliance

The figure shows one of the built-in models. These instructions have been prepared for models with different accessory options, so

they may contain certain functions and accessories your model might not have.



Control panel description

- 1 Food selection sensor;
 - 1a signal lamp (green);
 - 1b food selection display;
- 2 Mode selection sensor;
 - 2b mode selection display;
 - 2a signal lamp (red);
- 3 Oven temperature selection;
 - 3a temperature selection display;
 - 3b oven thermostat signal lamp;
- 4 Selection sensor for symbols:
 - 4a oven operation period;
 - 4b end of oven operation;
 - 4c meat probe;
 - 4d alarm timer;
 - 4e current time;
 - 4f blockage of operation display - activation by simultaneous pressing of 1 and 2 for approximately 5 seconds;
- 5 Selection sensor value setting;
 - 5a selection sensor display;
 - 5b meat probe temperature display;
 - 5c meat probe temperature setting display (end of oven operation);
- 6 ON/OFF sensor;
 - 6a signal lamp (red).

Prior first use

Oven

Take all the accessories out of the oven and clean it with warm water and your usual mild detergent. Never use aggressive cleaners as they might cause scratches!
During the first heating the oven might produce a somewhat unpleasant smell of a new product. This is normal, just ventilate the place thoroughly!

Tips for the use of oven

- Preheating of oven is necessary only if recommended by the recipe or if written in the chart below.
- Heating of empty oven consumes a lot of energy. Save it by baking several pizzas or cakes consecutively, one after the another, while the oven is still warm from the previous one. Towards the end of baking, the oven may be switched off about 10 minutes before the pletion, thereby making use of the remaining.
- If possible use dark, silicone coated or enamel baking pans, because of their excellent thermal conductivity.


General setting options in oven control

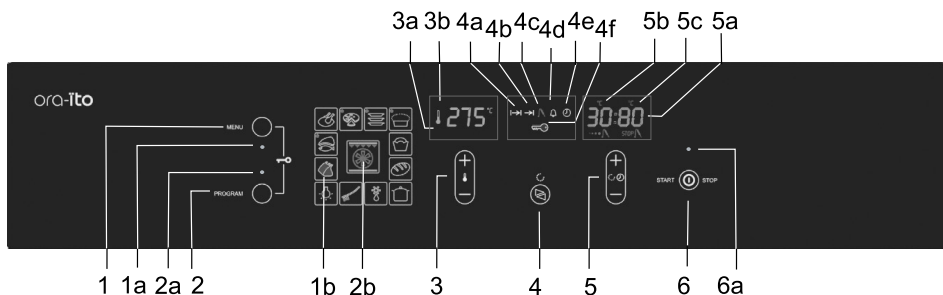
- **Sound signal volume**
 - When no other function is active it is possible to set the sound signal volume by touching the sensor **(5)** (-). The display **(5a)** indicates symbols of 4 volume levels.
- **Sound signal duration:**
 - oven operation period sound signal **(4a)**, end of oven operation **(4b)** and meat probe **(4c)** last 7 minutes;
 - alarm timer sound signal **(4d)** lasts 3 minutes
 - After the expiry of indicated time the sound signal goes off automatically.
- **Each proper touch of sensor is accompanied by a beep.**
- **Changing the value setting speed**

The value setting speed is doubled after 5 seconds of continuous sensor pressing.
- **Simultaneous pressing of sensors 3 (+ and -) and 5 (+ and -).**

Resets the settings to “0”, except for the temperature setting display **(3a)** which is changed to 30°C, and the end of operation sensor **(4b)** which changes to indicate the time of day.

In case the ON/OFF sensor **(6)** is not pressed within 5 seconds, all settings are reset automatically, except for the time of day and the alarm timer.

 In case of eventual power failure which is less than 1 minute long, all settings remain unchanged and the oven resumes normal operation (if activated).



Use of oven

Alternatives with the oven on:

- Changing or setting the oven temperature (3a)
- Changing or setting oven operation time (4a)
- Changing or setting end of oven operation (4b)
- Changing or setting meat probe temperature (4c) if the meat probe is connected

Alternatives with the oven off:

- By using the food selection sensor (1) or mode selection sensor (2) you may select the type of food (1) or function mode (2), and you may change or set the oven temperature (3a), oven operation time (4a), end of oven operation (4b), meat probe (if the type of food or function mode had been selected before) (4c) alarm timer (4d) and the time of day (4e).
- changing or setting the alarm timer (4d) and the current daily time (4e).

Setting the time of day

- After the appliance is connected to the mains the display (5a) flashes »12.00« and the symbol (4e).
- By touching the sensors 5 (+ and -) you may set the exact daily time (approximately 5 seconds after the setting is finished the symbol (4e) goes off and the display (5a) indicates the correct daily time.

Changing the current daily time

The time of day may be changed at any time (except in case of activated end of operation mode (4b) is on) by doing the following:

- Touch the selection sensor (5) (+ and -) and select the current time selection mode ((4e) is flashing).
- by means of sensors (5) (+ and -) set the current time (symbol (4e) and the time displayed are flashing (5a)).
- after 5 seconds the display indicates (4) correct current time (symbol (4e) goes off).
- in case of power failure shorter than 1 minute, the current daily time remains unchanged.

Oven illumination

- When the oven is on, the lamp is also on, regardless of the operation mode.
- If the oven is off, touch the sensor (1) and select the symbol "Light", then touch the light ON/OFF sensor (6) turn the lamp on. Next touch of the ON/OFF sensor turns the lamp off.










Selection and setting of oven temperature

After selecting the type of food and oven function mode, by pressing the sensors 3 (+ and -) you may select the desired oven temperature in the range from 30 – 250°C (depending upon the selected operation mode) in 5°C intervals.



During the operation, oven temperature may be randomly increased or decreased within the permitted temperature range (see chart) by pressing the sensors 3 (+ and -).

Table of data for operation mode (with a sensor 2)


Operation mode									
Preset temperature (°C)	200	160	200	170	250	160	160	150	-
Preset time (h/min)	-	-	-	-	-	-	-	-	-
Possibility of max. set temperature (°C)	250	250	250	250	250	220	220	200	-

Oven thermostat signal lamp (3b)

- Signal lamp is on; oven temperature is below the setting and the oven is heating.
- Signal lamp is off; the temperature in the oven has reached the set temperature.
- Signal lamp is flashing regularly; the oven is set to the end of operation mode with the adequate sensor (4b); the preparation of food has not started as yet (the appliance automatically computes the relevant moment of starting the oven operation).

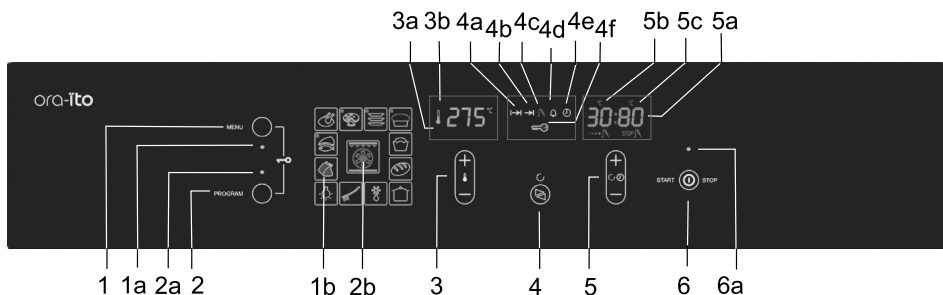
Setting the operation time

- The time of oven operation may be selected in the range from 0 to 6 hours, in 1 minute intervals.
- After selecting the function mode and the temperature, by pressing the sensor (4) you may now select the operation time from 0 to 6 hours, in 1 minute intervals.
- Touch the selection sensor (4), the display (4a) starts flashing. By touching sensors 5 (+ and -) set the desired operation time.
- Turn the oven on with the ON/OFF sensor (6).
- When the set time has elapsed, the oven is switched off (signalled by the beep, oven operation time symbol (4a) and the relevant signal lamp (6a) are flashing).
- By touching any sensor (except the ON/OFF sensor (6), which turns the sound signal off and switches the oven on) you may switch the sound signal off, otherwise it is turned off automatically after 7 minutes.

 Oven operation time may be changed during the operation.

Setting the end of operation time

- This function is used when you wish to select the end of operation (cooked food) at exactly the pre-selected time.
- The function may be used only with previously set time of operation ((4a) is on).
- By touching the selection sensor (4) symbol (4b) flashes, and the display (5a) flashes the sum of daily current time and the oven operation time. Use the sensor (5) (+) to set the desired end of oven operation.
- Switch the oven on with the ON/OFF sensor (6). The appliance awaits the start of operation (oven thermostat signal lamp symbol flashes regularly (3b), oven operation time symbol is on (4a) and end of operation time symbol (4b) is also on).
- The starting time is now defined automatically. At the moment the oven starts the operation, the end of operation symbol (4b) goes off, oven illumination is on, and the oven thermostat signal lamp (3b) is on until the set temperature is reached.
- Eventual immediate start of operation may be provoked by simultaneous pressing of sensors 5 (+ and -) (for approximately 5 seconds).



Alarm timer

This function may be applied separately, and is not in connection with the oven operation. It is used whenever you wish to be warned at a pre-selected time.

- By touching the selection sensor (4) provoke flashing of the alarm timer symbol (4d) (the display (5a) flashes "»00:00«"). Set the desired time with sensors 5 (+ and -) in the range from 0 to 99 minutes in 1 minute intervals. The countdown starts after approximately 5 seconds, the alarm timer symbol (4d) is on, the display (5a) indicates the current time.
- By touching the selection sensor (4) you may check and correct the remaining time, indicated on the display (5a).
- By simultaneous pressing of sensors 5 (+ and -) (approximately 5 seconds) the remaining time may also be set to »00:00«.

Safety sensor block

This function is activated in case you may wish to block the oven operation control (safety of children).

- It is activated by simultaneous pressing of food selection sensor (1) and the function mode sensor (2) for approximately 5 seconds.
- The blocked operation symbol is on (4f).
- Blockage may be removed by consequent pressing of both sensors (the blocked operation symbol (4f) goes off).
- By pressing the ON/OFF (6) sensor the oven may be switched off at any time, despite the activated blockage of operation.

Programmed roasting with the meat probe

This function mode requires the setting of the temperature to be developed within the center of meat chunk. The setting range is between 30 and 99°C. The temperature is controlled by the meat probe.

Connection of the probe

Insert the meat probe plug into the socket and stick the probe into the meat. The socket is located in the upper front left side of the oven. It has a metal plug which must be pulled out and reinserted after roasting.

WARNING

Be careful not to touch the heating element with the probe during roasting!
This mode of roasting is suitable for appropriately large chunks of meat, preferably boneless, since the bones impede the temperature control and yield incorrect temperature readings. Chicken and rabbits are not appropriate for meat probe roasting.

Recommended temperatures of meat core

pork roast	85°C
roast beef	80°C
veal roast	75°C
beef fillet	40-50°C

Procedure

- Connect the probe and stick it into the meat.
- Select the appropriate roasting mode by the food selection sensor (1) or by the function mode sensor (2). The display (5b) indicates the actual meat temperature, while the display (5c) indicates the preset temperature of 80°C. This value may be changed at any moment by pressing sensors 5 (+ and -) in the temperature range between 30 and 99°C in 1°C intervals.

- Switch the oven on with the ON/OFF sensor **(6)** and the meat probe starts measuring the core temperature, which is increasing.
- Once the set temperature of the meat core is obtained, the oven stops operating, and the sound signal indicates the end of operation. The beep may be turned off by touching any of the sensors (except for the ON/OFF sensor **(6)**, which turns the sound signal off but switches the oven back on).
- **If the oven is not switched off it will switch back on after some time (when the actual temperature falls below the preset value). This way the actual temperature of the food is maintained.**
- Pull the probe from meat and pull the plug from the socket. The display **(5a)** indicates the actual current time of day.

Use of meat probe in combination with the timer functions (for experienced users)

When using the meat probe you may also set the operation time or the end of operation, as described in previous paragraphs. But always remember:

- If you use the preset time operation mode **(4a)** and set the desired period, the oven will stop operating when the time elapses, irrelevant of whether the actual temperature of the food has reached the preset temperature. Therefore the preset operation time must always be somewhat longer than the time necessary for food to reach the appropriate temperature.
- The same procedure is identical for the end of operation function mode **(4b)**.
- This combination is suggested once the user has gained certain experience regarding the time required for particular sort and quantity of food to be roasted appropriately roasted at a preset temperature.
- According to these information gained with experienced use, you may set the oven operation time **(4a)** somewhat longer than required, thereby successfully using also the end of operation mode **(4b)**.

Note

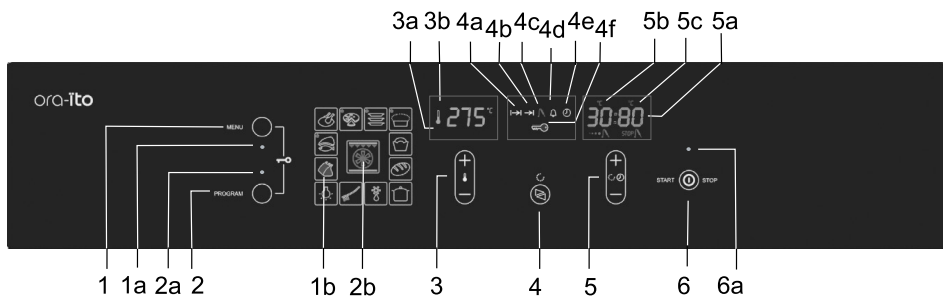
With the meat probe connected the display always indicates the actual and the selected temperature (except with the oven off, when no function mode is selected).

In case you had already selected the particular type of food with the food selection sensor **(1)** and the preset operation time, the time setting will be rendered void at the moment of connecting the probe. This happens also with all other cases. The time may of course be preset again.

If the oven is off and the meat probe is connected, the meat probe symbol starts flashing **(4c)** as an alert that the probe is active.

CAUTION

Use only the meat probe designed for this particular oven.



The oven may be controlled in two ways

- 1 By selecting the type of food
- 2 By selecting the function mode

Switching between the two control modes

- **The oven is off:**
- If mode (1) is selected, you may switch to mode (2) by pressing the sensor (2) twice (if oven selector is on illumination only, one touch of the sensor is enough). All settings relevant to mode (1) are erased.
- Similarly you may switch from mode (2) to mode (1) (in such cases touch sensor (1) twice).
- **The oven is on:**
- Switching is not possible.
- If you still wish to change the function mode, first switch the oven off by touching the ON/OFF sensor (6) (signal lamp (6a) is flashing) and then select the desired function mode.

Food selection mode

This mode is appropriate for the preparation of chosen food with automatic setting of mode, temperature and operation time.

- Touch the food selection sensor and select the type of food (appropriate symbol and relevant function mode are lit, as well as the temperature and operation time)
- Touch the ON/OFF sensor (6) to start the operation. **After the expiry of the set time the oven is switched off automatically.**
- In case of different quantity of food, you may still use this mode, but you must change the operation time and the temperature accordingly.
- You may however use the end of operation function (see »End of oven operation« section).

While the signal lamp (6a) is flashing, you may change settings at random. If the oven is not switched on in approximately 15 seconds after the last touch of any sensor, it will switch off automatically.

After the oven is switched on (signal lamp (6a) is lit) you may revoke the setting by consequent touch of the ON/OFF sensor (6) (signal lamp (6a) is flashing) and the oven will switch off automatically after approximately 5 seconds.

Table of data for selected food (with a sensor 1)

Food type											
	Pork chops whole	Pork chops fish	Chicken	Pizza	Biscuits and muffins	Rising of dough	Raisin cake	Bread	Roast beef	Defrosting	Cleaning
Function mode											
Preset temperature (°C)	195	250	170	200	160	40	160	200	220	-	50
Preset time (h/min)	1:50	0:25	1:00	0:10	0:25	-	1:00	1:15	1:50	-	0:30
Possibility of max. set temperature (°C)	250	250	250	250	250	220	250	250	250	-	220
Weight (in kg)	1	4x0,2	1	1x0,4	3x0,3	-	1	1,5	1	-	-

Operation mode selection

This mode is used when you wish to prepare any unspecific type and quantity of food. You may select the function mode, oven temperature, operation time, time when you wish the food to be ready, or roasting with the meat probe and alarm timer.

The appropriate function mode is selected by pressing the mode selection sensor **(2)** (the display indicates the selected function mode).













 Once the desired function mode is selected, and other settings regulated, the oven must be switched on by pressing the ON/OFF sensor **(6)** within 15 seconds, otherwise all settings are rendered void.

Table for cooking selected food

Symbol	Dish	Temperature (°C)	Time (h/min.)	Quantity (kg)	Guide (from below)	Caution
	Pork chops roast	195	1:50	1	3	Roasting in small pan on the grid (□).
	Pork chops, fish	250	0:25	4x0,2	5	Roasting on the grid (dripping pan is placed one level below) with door close. Turn the meat around halfway through roasting (□).
	Chicken	170	1:00	1	3	Roasting on the grid in middle level guide, dripping pan is placed one level below (□).
	Pizza	200	0:10	1x0,4	3	Preheating for 8 minutes, roasting in shallow pan (□).
	Biscuits, brownies	160	0:25	3x0,3	2,4	Preheating 5-6 minutes, roasting in shallow pans at two levels simultaneously (□).
	Rising of yeast dough	40	-	-	2	Preheating for 3 minutes. Dough rises in a bowl, placed on the grid (□).
	Raisin cake	160	1:00	1	2	Baking in dark raisin cake mould on the grid (□).
	Bread	200	1:15	1,5	3	Baking in shallow pan (□).
	Roast beef	220	1:50	1	2	Roasting or stewing of beef in covered dish, placed on the grid (□).
	Defrosting	-	-	-	3	Place the frozen food on the grid. Dripping pan is placed in the guide below (□).
	Cleaning	50	0:30	0,4l vode	2	Pour water in deep pan (□).

Switch on the preheating in particular roasting/baking mode prior to its programming, because the preset cooking time does not include preheating.

Important warnings!

- Never put aluminum foil to the bottom of the oven, and do not place any crockery upon it. The oven enamel may be damaged by the excessive heat.
- Fruit juice, dripping from the baking pan, may produce stains upon the enamel, which are very hard to remove.

Modes of operation

Oven may be used in the following modes.

Oven illumination



Some models have installed two lamps for oven lighting; one at the top of rear wall and the second one at the middle of right-handed side wall.

Oven illumination may be switched on independently, without any other function. This may come handy during the cleaning, or when switched off and using the remaining oven heat.

During all other oven functions the illumination is automatically switched on with the selection of a particular function.

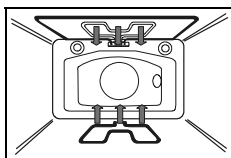
Some models have installed two lamps for oven lighting; one at the top of rear wall and the second one at the middle of right-handed side wall .

Applying upper and lower heater



Heaters from the upper and the lower side uniformly heat the exposed food.

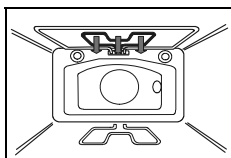
Baking and roasting is possible only at single level.



Grill



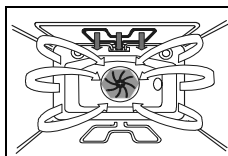
Heat comes directly from the infrared heater, located at the oven ceiling. It is especially suitable for preparing steaks, sausages, T-bones, pork chops, etc.



Grill with ventilator



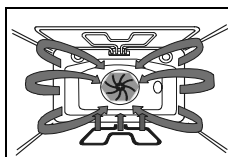
Infrared heater and ventilator operate simultaneously. This mode is appropriate for roasting and grill of larger chunks of meat or poultry at one level. It may also be used to obtain crisp skin on your roast.



Lower heater and ventilator



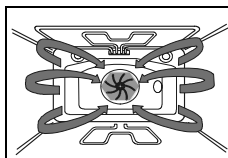
Both the lower heater and hot air ventilator are in operation. This mode is most appropriate for baking pizza. It may also be used for baking moist or heavy cake at two levels, fruit cake or cheese soufflé.



Ventilator with hot air



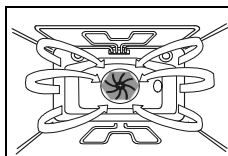
The fan at the rear forces the air around the roast or pastry. It is suitable for roasting and baking at more than one level.



Defrosting



This is the mode with air, circulating without any of the heaters being turned on. It is used for slow defrosting of food.

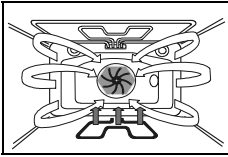


Lower heater and ventilator



Both the lower heater and ventilator are in operation. The mode is useful for baking low pastry and preparation of preserved fruit and vegetables.

Use the first guide level from the bottom, and not too high pans, to allow the air to circulate along the upper side of the food.

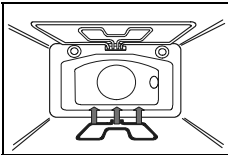


Applying lower heater/Aqua Clean



Heat is applied only by the bottom side of the oven. Use this option for browning the bottom side of the food (baking heavy, moist pastry with fruit dressing). The temperature selection button in such cases may be selected as required.

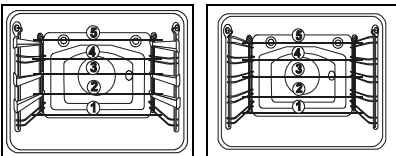
Lower heater may also be used for the cleaning of oven. You will find details in the section Cleaning and maintenance.



Oven guide levels

Baking pans and accessories (oven grid, grease receptacle, baking tray, etc.) may be inserted into the oven in 5 guiding levels. Appropriate levels are indicated in the tables that follow.

Always count levels from the bottom upwards! Guides may be of three types, depending on the model. Telescopic guides are inserted in the 2nd, 3rd and 5th level. In case of wire guides, the grid and the baking pans must always be inserted in the guide slides.



Oven accessories

(differ according to different models)

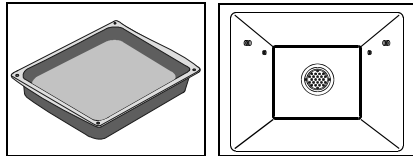
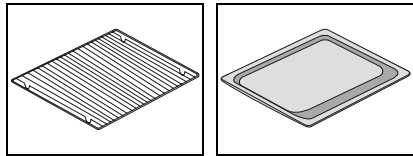
Oven grid shelf for placing pans and trays, or for food to be prepared using the grill.

Flat biscuit tray for baking cake and biscuits.

Dripping grease receptacle (deep tray) for moist cake, for roasting or for intercepting dripping oil/grease.

Note! Deep roasting pan used for intercepting the dripping juice and grease during roasting, may not be inserted into the first bottom level guide.

The rear wall of the oven is coated with **catalytic coating** which can be installed or removed by a qualified technician only.



Telescopic slide guides

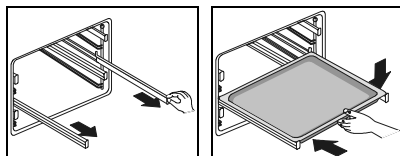
(certain models only)

Note! Telescopic slide guides and other oven accessories might get very hot! Use kitchen gloves or other suitable protection!

Telescopic slide guides are located inside the oven to the right and to the left in three different levels.

- To insert the grid, baking or roasting pan, first slide out the telescopic guides for one particular level.
- Place the tray or pan on the guides and push them back completely into the oven.

Close the oven door only after you have pushed the telescopic guides into the oven.

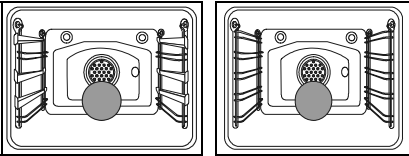


Grease filter

(depending on the model).

Inserted grease filter at the rear panel of the oven protects the fan, the heater and the oven from accidental staining with grease. For roasting meat we recommend the use of grease.

Remove the filter when baking pastry. Grease filter might cause unsuccessful baking of some kinds of pastry.



Baking pastry

Most appropriate position for baking is the application of both upper and lower heater, or the hot air.

Note! Grease filter must always be removed!

Warnings

- When baking pastry, strictly follow the instructions regarding the selection of guide level, temperature and baking time, and do not rely on any previous experience, because information indicated in the baking tables have been determined and tested specially for this particular type of oven.
- In case you may not find any particular type of cake in the tables, use the information available for the next most similar type of cake.

Baking with upper and lower heater

- Use only a single guide level.
- This baking position is especially suitable for baking dry pastry, bread and teacakes. Use dark baking pans. Light pans reflect heat and pastry is not adequately browned.
- Always place baking pans on the grid rack. Remove the grid only if baking in the flat biscuit tray, supplied with the appliance.
- Preheating shortens the baking time. Do not put the cake in the oven until proper temperature is obtained, and until the red signal lamp goes off for the first time.

Baking with hot air

- This mode of baking is especially suitable for baking at multiple levels, for moist pastry and fruit cakes.
- You may use light models.
- The temperature is usually lower than baking with upper/lower heater (see Baking Table).
- Moist pastry (i.e. fruit cake) may be baked at maximum two levels at the same time, because of excessive humidity.
- Different cakes may be baked together if the necessary temperature is approximately the same.
- Baking time may be different for different pastry, so you may have to take one pan out before the others.
- Cookies, like for example muffins, should be of equal size and thickness. Uneven cookies are baked unevenly.
- If you bake more than one cake at the same time, it may produce excessive steaming in the oven and condensation at the oven door.

Baking tips

Is pastry baked?

Pierce the cake with a wooden peg at the thickest part. If the dough does not stick to it, the cake is baked. You may switch off the oven and use the remaining heat.

Pastry has fallen

Check the recipe. Use less fluids next time. Follow the mixing times, especially when using powered kitchen mixers.

Pastry is too light below

Use dark baking pan next time, or place the pan one level lower, or switch on the lower heater a while before the completion.



Cheese cake is undercooked

Next time reduce the baking temperature and extend the baking time.

Warnings regarding the baking tables:

- The tables indicate the temperature range. Always select lower temperature first. You may always increase the temperature in case pastry needs more baking.
- **Baking times** are indicative only. They may vary in dependence of individual characteristics.
- The asterisk indicates that the oven requires preheating.

Pastry Baking Table

Type of pastry	Guide level (from down upwards)	Temp. (°C) 	Guide level (from down upwards)	Temp. (°C) 	Baking time (in min.)
Sweet pastry					
Raisin cake	2	160-170	2	150-160	55-70
Ring cake	2	160-170	2	150-160	60-70
Tree cake (tart form)	2	160-170	2	150-160	45-60
Cheese cake (tart form)	2	170-180	3	150-160	60-80
Fruit cake	2	180-190	3	160-170	50-70
Fruit cake with icing	2	170-180	3	160-170	60-70
Sponge cake*	2	170-180	2	150-160	30-40
Flake cake	3	180-190	3	160-170	25-35
Fruit cake, mix dough	3	170-180	3	150-160	50-70
Cherrycake	3	180-200	3	150-160	30-50
Jelly roll*	3	180-190	3	160-170	15-25
Fruit flan	3	160-170	3	150-160	25-35
Plait bun	2	180-200	3	160-170	35-50
Cristmass cake	2	170-180	3	150-160	45-70
Apple pie	2	180-200	3	170-180	40-60
Puff paste	2	170-180	3	150-160	40-60
Salted pastry					
Bacon roll	2	180-190	3	170-180	45-60
Pizza*	2	210-230	3	190-210	30-45
Bread	2	190-210	3	170-180	50-60
Rolls*	2	200-220	3	180-190	30-40
Cookies					
Caraway roll	3	170-180	3	150-160	15-25
Biscuits	3	170-180	3	150-160	20-30
Danish pastry	3	180-200	3	170-180	20-35
Flaky pastry	3	190-200	3	170-180	20-30
Cream puff	3	180-200	3	180-190	25-45
Deep frozen pastry					
Apple pie, cheese pie	2	180-200	3	170-180	50-70
Cheese cake	2	180-190	3	160-170	65-85
Pizza	2	200-220	3	170-180	20-30
Chips for oven*	2	200-220	3	170-180	20-35
Potato fries for oven	2	200-220	3	170-180	20-35

Roasting

Best results are obtained with the engagement of both upper and lower, or with hot air.

Best heating mode for each type of roasting pan is indicated by bold print in the Roasting Tables.

Note! For roasting meat we recommend the use of grease filter (depending on the model).

Tips regarding roasting pans

- Use light enamel pans, temperature resistant glass pans, clay dishes or wrought iron dishes.

- Stainless steel dishes are not recommendable because they excessively reflect heat.
- Cover your roast or wrap it in foil. It will preserve its juice and the oven will remain cleaner.
- If you leave the pan uncovered, the roast will be cooked sooner. Roast large chunks of meat directly on the grid, with intercepting pan underneath.

Attention when roasting!

Roasting tables indicate suggested temperatures, guide level and roasting times.



Roasting time largely depends upon the type of meat, its size and quality, so you may expect some variations.

- Roasting of large chunks of meat may produce excessive steaming and dew formation at the oven door. This is quite normal, and does not affect the operation of the oven. However, after the completion of roasting wipe the oven door and the glass thoroughly.
- Roasting of red meat, poultry and fish is rational if the roast exceeds one kilogram in size.
- Add as much liquid as necessary to prevent burning of juice, dripping from meat. Roast

must be surveyed at all times, and liquid added if necessary.

- At approximately the middle of the indicated time turn the roast round, especially if you use the deep roast dish.
- When roasting on the grill grid, place the grid in the deep roasting pan and insert both into the sliding guide. The bottom pan will intercept dripping fat.
- Never leave roast to cool in the oven, as it might produce dew and corrosion of the oven.

Roasting Table

Type of meat	Weight (in grams)	Guide level (from bottom up)	Temp. (°C) 	Roasting time (in min.)	Temp. (°C) 	Roasting time (in min.)
Beef						
Beef loin	1000	2	200-220	2	180-190	100-120
Beef loin	1500	2	200-220	2	170-180	120-150
Roastbeef, rare	1000	2	220-230	2	180-200	30-40
Roastbeef, well done	1000	2	220-230	2	180-200	40-50
Pork						
Pork roast with skin	1500	2	180-190	2	170-180	140-160
Flank	1500	2	190-200	2	170-180	120-150
Flank	2000	2	180-200	2	160-170	150-180
Pork loin	1500	2	200-220	2	160-170	120-140
Meat roll	1500	2	200-220	2	160-170	120-140
Pork cutlet	1500	2	180-200	2	160-170	100-120
Minced meat roast	1500	2	210-220	2	170-180	60-70
Veal						
Veal roll	1500	2	180-200	2	170-190	90-120
Veal knuckle	1700	2	180-200	2	170-180	120-130
Lamb						
Lamb prime ribs	1500	2	190-200	2	170-180	100-120
Mutton bladebone	1500	2	190-200	2	170-180	120-130
Venison						
Hare ribs	1500	2	190-210	2	180-190	100-120
Hare bladebone	1500	2	190-210	2	170-180	100-120
Boar ham	1500	2	190-210	2	170-180	100-120
Poultry						
Chicken, entire	1200	2	200-210	2	180-190	60-70
Hen	1500	2	200-210	2	180-190	70-90
Duck	1700	2	180-200	2	160-170	120-150
Goose	4000	2	160-170	2	150-160	180-200
Turkey	5000	2	150-160	2	140-150	180-240
Fish						
Fish, entire	1000	2	200-210	2	170-180	50-60
Fish souffle	1500	2	180-200	2	150-170	50-70

Grilling and browning (barbecue)

- **Take extra precautions when grilling. Intensive heat from infrared heater makes the oven and the accessories extremely hot. Use protective gloves and barbecue accessories!**
- **Perforated roast may produce spurting of hot grease (sausages). Use long grill tongs to prevent skin burns and protect your eyes.**
- **Supervise the grill at all times. Excessive heat may quickly burn your roast and provoke fire!**
- **Do not let the children in the vicinity of the grill.**

Grill heater is especially suitable for the preparation of low-fat sausages, meat and fish fillets and steaks, and for browning and crisping the roast skin.

Tips for grilling

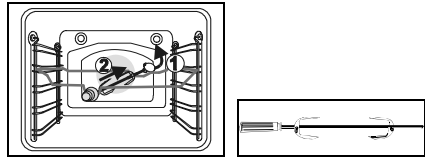
- **Grilling should be carried out with the oven door closed.**
- Grilling tables indicate the recommended temperature, guide levels and grilling times, which may vary according to the weight and quality of meat.
- **For roasting meat we recommend the use of grease filter (depending on the model).**
- Grill heater should be pre-heated for 3 minutes.
- Oil the grill grid before placing the food, otherwise food might stick to the grid.
- Place the meat upon the grid, then place the grid upon the grease interception pan. Insert both trays into the oven guides.
- Turn the meat round after half of the roasting time has expired. Thinner slices will require only one turn, for larger chunks you might need to repeat the procedure. Always use barbecue tongs to avoid losing excessive juice from meat.
- Dark beef meat is grilled quicker than lighter pork or veal.
- Clean the grill, the oven and the accessories each time after use.

Broaching

(certain models only)

- Broaching set includes the revolving spike with removable handle, and two forks with screws for securing the roast.
- To use the broach, first insert the special support in the fourth guide from below.

- Pierce the prepared meat with the broach spike and secure it from both sides with tightening forks.
- Screw the handle on the front part of the broach, then insert the pointed end in the opening at the rear oven panel, protected with the revolving flap. Place the front part of the spike on the support and lock it in position.
- Insert the intercepting pan one guide below the broach.
- Activate the roasting by selecting the mode "Grill".
- The operation of the infrared heater is controlled by the thermostat, and it is activated only if the oven door is closed.
- Before closing the oven door and activating the heater, remove the handle from the broach spike.




Grill table

Type of meat for grill	Weight (in grams)	Guide level (from bottom up)	Temp. (°C)	Temp. (°C)	Grill time (in min.)
Meat and sausages					
2 beefsteaks, rare	400	5	230	-	14-16
2 beefsteaks, medium	400	5	230	-	16-20
2 beefsteaks, well done	400	5	230	-	20-23
2 pork scrag fillets	350	5	230	-	19-23
2 pork chops	400	5	230	-	20-23
2 veal steaks	700	5	230	-	19-22
4 lamb cutlets	700	5	230	-	15-18
4 grill sausages	400	5	230	-	9-14
2 slices of meat cheese	400	5	230	-	9-13
1 chicken, halved	1400	3	-	210-220	28-33 (1. side) 23-28 (2. side)
Fish					
Salmon fillets	400	4	230	-	19-22
Fish in aluminium foil	500	4	-	220	10-13
Toast					
4 slices of white bread	200	5	230	-	1,5-3
2 slices of wholemeal	200	5	230	-	2-3
Toast sandwich	600	5	230	-	4-7
Meat/poultry					
Duck*	2000	1	-	150-170	80-100
Chicken*	1000	3	-	160-170	60-70
Pork roast	1500	3	-	140-160	90-120
Pork scrag	1500	3	-	140-160	100-180
Pork knuckle	1000	3	-	140-160	120-160
Roastbeef/beef fillet	1500	3	-	170-180	40-80

*may be broached

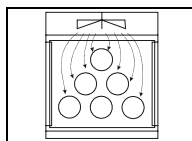
Preserving of fruit and vegetables

Use the bottom heater mode together with the fan .


- Prepare food for preserving and the jars in a usual manner. Use the conventional jars with glass cover and rubber gasket. Never use jars with threaded or tin covers, or tins. Jars should be of the same size, filled with the same type of food and well tightened. You may place up to six one-liter jars.
- Use only fresh groceries.
- Pour around one liter of water into the deep roasting pan, to produce the required humidity. Place the jars into the oven without touching the oven walls (see fig.). Cover the jars with a wet paper to protect the rubber gaskets.
- Insert the pan with jars into the second guide from bottom up. Set the temperature

regulation knob to 180°C. Pre-heating of oven is not necessary.


- Watch the jars all the time. Once the liquid in the jars starts boiling, follow the instructions from the Preserving Table.



Preserving table

Type of fruit or vegetables	Quantity	Bottom heater and fan, 180 °C, until boiling 	After boiling	Cooling time
Fruit				
Strawberry	6x1 liter	around 30 min	switch off	15 min
Drupes	6x1 liter	around 30 min	switch off	30 min
Stewed fruit	6x1 liter	around 40 min	switch off	35 min
Vegetables				
Pickles	6x1 liter	30 to 40 min	switch off	30 min
Beans, carrots	6x1 liter	30 to 40 min	reduce to 130 °C 60 - 90 min	30 min

Defrosting

Defrosting of food may be accelerated by circulating air within the oven. To do this, set the oven to the position "Defrost" .

Note! In case of accidental engagement of the temperature regulation knob the red light switches on, but no heater is active.

- You may defrost frozen cream cake or butter cream cake, other biscuits and pastry, bread and rolls, as well as deep frozen fruit.
- For reasons of hygiene do not defrost meat and poultry in the oven.
- If possible, stir the food or turn it over for better and more uniform defrosting.

Cleaning and maintenance

Never clean the appliance with pressurized hot steam cleaner!

Before cleaning switch the cooker off and let it cool down completely.

Front side of the casing

For cleaning of frontal part of the cooker use the usual cleaning agents and follow the manufacturer's instructions.

Never use any aggressive cleaning agents or dish cleaning accessories which might cause scratches.

Stainless steel front

(certain models only)

Clean the surface with mild detergent (soap) and soft sponge which does not scratch. Never use aggressive cleaners or solvents, otherwise you may damage the surface.

Enamel coated and plastic surfaces

(certain models only)

Clean the knobs and handles with soft cloth and liquid cleaners, intended for use of smooth enamel surfaces.

Aluminum coated surfaces


Aluminum coated surfaces of the appliance (front) should be cleaned with liquid non-abrasive agents and soft sponge. You may also use cleansing agents intended for such

surfaces, and follow the manufacturer's instructions.

CAUTION: Such surfaces may never come in contact with oven cleaning sprays, because they visibly and permanently damage aluminum surfaces.

Oven

The oven may be cleaned in a traditional mode (using oven cleaners and sprays).

The following procedure is recommended for regular cleaning of the oven (after each use): Turn the mode selection button to the position .

Set the temperature control button of the cold oven to 50°C. Pour 0,4 l of water into the baking pan and insert it into the bottom grid lead. After thirty minutes the food residues upon the enamel coating are softened, and may be easily wiped off with a moist cloth. Otherwise respect the following cleaning tips:

- Cool the oven completely before cleaning.
- The oven and the accessories must be cleaned after each use, otherwise stains might get burned in.
- Oven walls, sprayed with oil from roasting, is best cleaned with warm water and detergent when the oven is still tepid.
- Hard and heavily stained oven should be cleaned with special oven cleaning agents.

Rinse the cleaner thoroughly and remove any detergent remaining before the next use.

- Never use aggressive cleaners, like polishing agents, dish cleaning accessories, corrosion inhibitors, or any other devices that might cause scratches.
- Coated, stainless steel or zinc-coated surfaces or aluminum parts must not come into contact with oven sprays, since they might cause damage or discoloration. The same goes for thermostat probe (if the cooker is equipped with it) and exposed heaters on the oven ceiling.
- When purchasing cleaning agents remember the environment, and strictly follow the manufacturer's instructions.

Catalytic coating of the oven

- Catalytic enamel is soft and sensitive to rubbing and therefore we warn against the use of abrasive cleaning agents and sharp objects.
- Rough catalytic enamel speeds up disintegration of grease and other filth. Smaller stains that remain after cooking usually disappear during the next use of the oven. As a rule, the stains disappear at the temperatures above 220°C, while at lower temperatures their disappearance is only partial.
- Self cleaning power of catalytic parts gradually faints. We suggest replacement of old coatings after a couple of years of regular use.

Some useful hints

- When roasting large pieces of fatty meat we recommend that you wrap them in aluminium foil or put them in a suitable roasting bag to prevent the grease from splashing all over the oven.
- Place the drip pan underneath the grid when using the grill.

Removing wire and telescopic guide grids

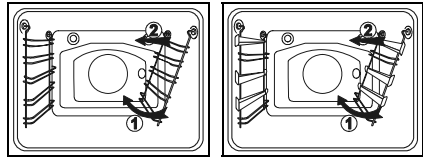
Telescopic guide grids or wire guides may be removed to facilitate the cleaning of the oven. Side grids are removed by swinging the bottom side inwards and unhooking them from their place.

Clean the side grids and telescopic guides only with conventional detergents.

Telescopic guides may not be washed in a dishwasher.

Note! Never lubricate the telescopic guides!

To reinsert, repeat the procedure backwards: slide them into the holes and swing downwards.

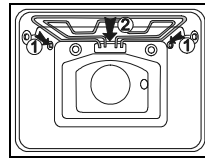


Oven ceiling

(differ according to different models)

To facilitate the cleaning of the ceiling some ovens are equipped with the foldable infrared heater.

- Before lowering the infrared heater disconnect the appliance from the mains by unlocking the fuse or switching off the main switch.
- The heater must be cooled down, otherwise you might get burned!
- Never use the heater in the lowered position! Before cleaning remove all pans, grids and guides, and using suitable tools (knife or a screwdriver) loosen the cross bar from its side supports (see fig.). Use your other hand to hold the heater and fold it downwards. After cleaning simply push the heater back and the cross bar will click into position.



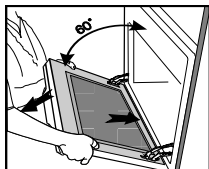
Removing oven door

(differ according to different models)

Open the door to the horizontal position. Pull the bottom hinge supports upwards to the vertical position and lock them to the latch of upper hinge support. Close the door halfway (see fig.) and pull it out. For reinserting the door repeat the procedure backwards. Insert the door in half open position (at an angle of 60°) by pushing them all the way in during opening. Be sure that the notches on bottom hinge carriers fit exactly the oven floor. Now open the door completely, remove the hinge clamps from the upper hinge latches and return them into the horizontal position.



1 door hinge in operating position



2 door hinge during dismantling

Removing oven door with a single axe hinge

(differ according to different models)

Open the door completely and turn the removable locks backwards (see fig). Then close the door slowly and let the locks fit to the notches. At an angle of about 15° lift the door slightly up and pull the door from the hinge supports (fig. 2).

For reinserting the door repeat the procedure backwards. Insert the door at an angle of about 15° into the hinge supports by pushing them forward and downwards, so the hinges lock into their slots (fig. 3). Check if the hinges are locked into their respective slots.

Now open the door completely and turn the removable locks into their original position.

Close the door slowly and check if they close properly (fig. 4). If you have trouble closing the door, check if the hinges are properly inserted into their slots.

Attention! Never let the hinge locks spring out, as the springs are strong and may cause injuries.

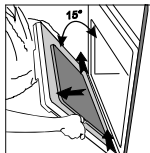


fig. 1



fig. 2

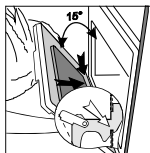


fig. 3



fig. 4

Accessories

Accessories, like biscuit tray, oven grid, etc. are cleaned with hot water and the usual detergent.

Special enamel

Oven, interior door lining, baking tray and grease interception pan are coated with special enamel, with smooth and resistant surface. This special coating facilitates cleaning at room temperature.

Grease filter

Clean the grease filter after each use with soft brush in hot water with some detergent, or wash it in the dishwasher.

Troubleshooting guide

Any unskilled attempt to repair the appliance is extremely dangerous as it might cause electric shock and short circuit. To avoid such injuries any repairs may be performed only by qualified personnel, or after sales service.

However, there are some minor faults which may be easily removed by the user, in accordance with the instructions that follow.

Important!

If the malfunction of the appliance was caused by the improper use, the service visit during the warranty period is not free of charge.

Following are some simple advice how to repair minor faults:

Program clock indicates faulty values or switches on and off intermittently...

Switch the cooker off, disconnect it from the mains for a few minutes (unlock the fuse or switch off the main switch), then reconnect it to the mains and set the correct daily time.

Program clock display is flashing...

There was a power failure, or the cooker had been connected to the mains for the first time. All settings are erased. Set the correct time of day to be able to activate the oven. After operating in automatic mode, the oven switches off, the display indicates time, and the beep is heard. Take the food from the oven, set the temperature selection knob and the mode knob into their original positions. Select the "Manual mode", and use the oven in a conventional mode (without programming).

Signal lamp does not turn on...

- are all the required switches properly activated?
- is the mains power fuse burned?

- is the temperature regulator properly set?

Fuses often burn out...

- Call the serviceman or your electrician!

Oven illumination is not on....

- Exchange of oven bulb is described in the section "Replacement of parts".

Oven does not heat up...

- is the mains power fuse burned?
- is the temperature regulator set correctly?
- did you set the oven to the conventional mode after using it in the automatic mode (programmed)? Switch the mode button to the position "Manual mode".

Baking results are disappointing...

- did you remove the grease filter?
- did you follow the instructions and warnings from the section "Baking"?
- did you strictly follow the information from the baking table?

Replacement of parts

The oven light bulb casing is under tension. Danger of electric shock!

Before replacing the oven bulb switch off the cooker and cut it from mains by removing the mains power fuse or disconnect the protective device.

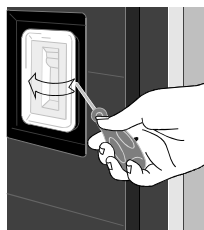
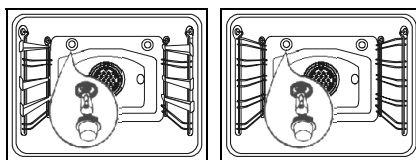
Remember that the bulb is regarded as consumption material and is not covered by the warranty.

In case of side light remove the glass cover by inserting the screw into the slot and move in the direction of the arrow. (see Fig.) Remember that the bulb is regarded as consumption material and is not covered by the warranty.

Other accessories

Oven grid, biscuit tray, etc. may be ordered from the service center. When ordering please quote the code and the type or model of the appliance.

Hotplate control knobs are removed by pulling them outwards and replaced by pushing the new ones back in place.



Oven light bulb

The bulb for replacement should meet the following specifications:

E 14, 230 V, 25 W, 300°C.

Unscrew the glass cover by turning it in the clockwise direction and replace the bulb.

Screw the glass cover back in place.

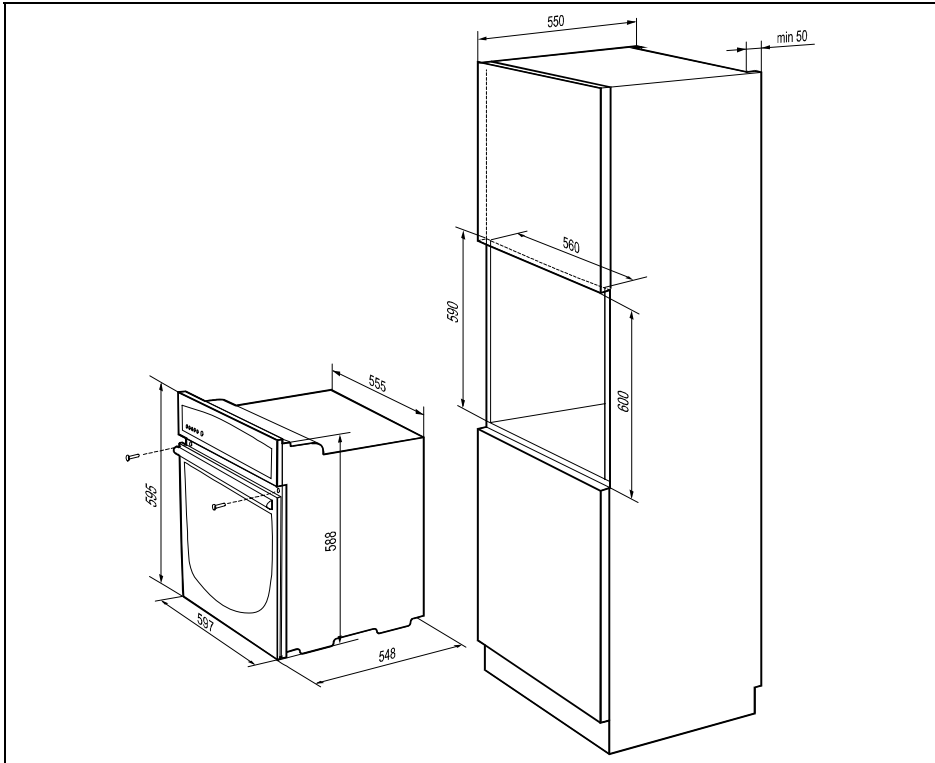
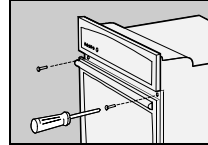
Instructions for installation and connection

Safety precautions for installation

- Installation may be carried out only by qualified personnel.
- The electric installation shall be equipped with a safety device, able to disconnect the appliance from mains in all wires, with the distance between contacts of not less than 3 mm in open position. Good protection is provided by the LS-switches and/or fuses.
- The connection may be carried out by rubber mains lead (type HO5RR-F with green/yellow earth wire), PVC insulated mains lead (type HO5VV-F with green/yellow earth wire) or other cables of equal or better quality.
- Panels, glue and furniture lining from artificial materials, adjacent to the appliance must be temperature resistant ($>75^{\circ}\text{C}$), otherwise they might be deformed.
- Remove any packaging materials (foils, artificial foam, nails, etc.) from the reach of children, because they represent potential danger. Children may swallow small parts, or suffocate with foils.

Installation of electric oven

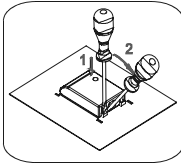
- Panels and furniture lining of the kitchen cabinet receiving the hob must be treated with temperature resistant adhesives (100°C), otherwise they might be discoloured or deformed because of inadequate temperature resistance.
- Before installation you must remove the rear panel from the kitchen cabinet in the area of installation.
- Follow the exact dimensions of the installation aperture, indicated on the illustration.
- Bottom of the kitchen cabinet (max 530 mm) must always be shorter than side panels in order to provide adequate ventilation.
- Level the kitchen cabinet using the spirit level.
- Kitchen cabinet carrying the installed appliance must be fixed to the adjacent cabinet to ensure adequate stability.
- Push the appliance into the cabinet so that screw guides located in the oven frame holes stay on the cabinet side panels. Be careful not to tighten the screws excessively because you may damage the cabinet sides or the enamel of the appliance.



Electric connection

⚠ Electric connection may be carried out by qualified service personnel only! Wrong connection may permanently damage parts of the appliance and render your warranty void!

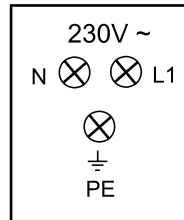
Mains voltage of the user (230 V) must be verified with the measuring device!



- Before attempting the connection, check whether the voltage indicated on the rating plate corresponds to the actual mains voltage.
- Mains lead should be minimum 1,5 m long, so that it may be plugged into the socket before the appliance is completely pushed to the wall.
- Earthing wire should be installed in such manner to be the last one pulled out in case the safety relief device of the mains lead should fail.

Connection

- Using the screwdriver open the connector cover at the rear of the appliance. Release two locks located at either side of the connector bottom.
- Mains lead must be led through the relief safety device, protecting the mains lead cable from disconnection.
- Tighten the relief device securely and close the connector cover.



Colour code

L1, L2, L3 = exterior live wires, usually coloured black, black, brown.

N = neutral

The colour is usually blue.

Beware of the correct N-connection!



PE = earthing wire

The colour is green/yellow.

Technical information

Type-model	EVP454-443E
Dimensions of the appliance (height/width/depth) (mm)	588x555x548
Dimensions for mounting (height/width/depth) (mm)	600x560x550
Electric connection	AC 230 V
Nominal voltage of heaters	230 V, 50 Hz
Max. temperature	250°C
Oven	
Temperature regulator/ function mode switch	1/1
Guide levels (telescopic guides in 3 levels- only certain models)	5
Top/bottom heater (kW)	0,9/1,1
Infrared heater/ Infrared heater with fan (kW)	2,0/2,2
Oven illumination: top/side* (W)	25/25*
Function modes	
Top/bottom heater (kW)	2,0
Top heater (kW)	0,9
Bottom heater (kW)	1,1
Infrared heater (kW)	2,0
Heater adjacent to the fan (kW)	2,2
Fan motor adjacent to the heater (W)	35
Turnspit motor* (W)	4
Cooling ventilator motor* (W)	11
Total connected power (kW)	3,4
Oven total (kW)	3,4

* depending on the equipment of the appliance

After sale service

Repairs

If you find your cooker malfunctioning and requiring repair, contact our nearest service center and quote the code and the type or model of the appliance.

Attached is the list of service centers with addresses and phone numbers.

Important!

Before contacting the service center, check if you can repair the malfunction, using the instructions from the Troubleshooting guide section.

If the malfunction of the appliance was caused by the improper use, the service visit during the warranty period is not free of charge.

Save these instructions and keep them always handy. In case you sell the appliance, give the instructions to the new owner.

Rating plate

Rating plate is located at the bottom on the side when you open the oven door.

WE RESERVE THE RIGHT TO ALTER THE SPECIFICATIONS WITH NO INFLUENCE ON THE OPERATION OF THE APPLIANCE.