

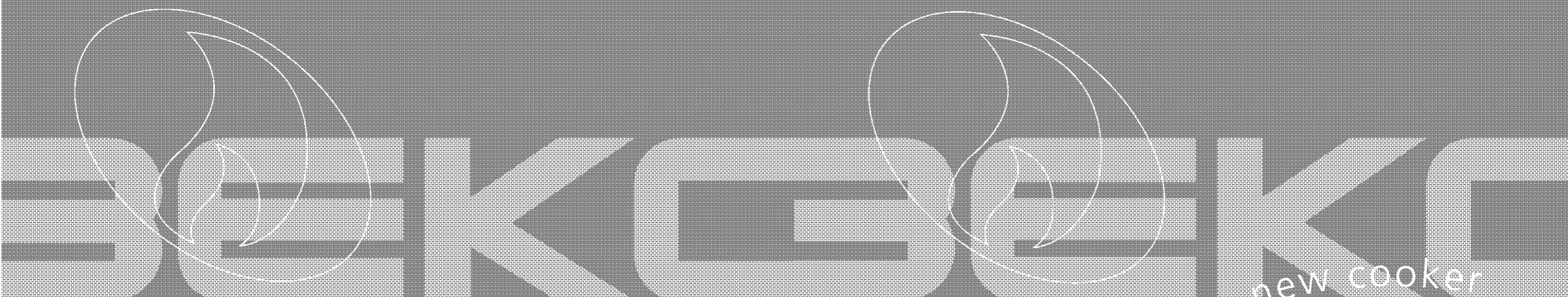
BEKO

BEKO

*installation & operating
instructions and cooking guidance*

Built in oven

Model
BE61FS



get the best from your new cooker

Beko plc
Beko House
Caxton Way
Watford
Herts WD1 8UF
Tel: 0845 6004904

Printed in Turkey

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Dear customer

Congratulations on your choice of a quality cooker which has been designed to give you lasting service.

The cooker must be installed by a qualified person in accordance with current regulations and used in a well ventilated space.

Please read these instructions thoroughly before installing or using and keep for handy reference. Make sure you understand the controls prior to using your appliance. This cooker must only be used for its intended purpose, ie the cooking of food in the home. Failure to observe these instructions may invalidate your right to free service during the guarantee period.

If you have any questions, or if you are not sure about any information contained in this booklet please contact us - details are on the back cover.

Your Consumer Products

safety symbols

The use of any appliance and cookers in particular (which use gas and high temperatures) require the following of basic common sense safety rules.

There is a danger of injury to the person and of damage to the cooker, the kitchen and your home.

These are itemised in the first section 'Safety in the home'. Where accidents are most common, we repeat these warnings in the main text using the following symbols:



Where you, other people, toddlers and children are at risk



Where there is a danger of damage to the cooker, utensils, surrounding areas and property

Please note them for your own safety.



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guarantee

Your Beko product is guaranteed against the cost of breakdown repairs for twelve months from the date of the original purchase.

What is covered?

- All repairs necessary as a result of faulty materials, defective components or manufacturing defect.
- The cost of all functional replacement parts.
- The labour costs of a Beko approved repairer to carry out the repair.

What is not covered?

- Transit or delivery damage
 - Accidental damage
 - Misuse, or abuse.
 - Cabinet or appearance parts, including knobs and flaps
 - Accessory items, including ice trays, scrapers, cutlery baskets,
 - Repairs required as a result of unauthorised repairs or inexperienced installation that fails to meet the requirements contained in the user instruction book.
- Repairs to products used on commercial or non-residential household premises.

Important notes.

- The product is guaranteed for domestic household use only.
- The guarantee will be void if the product is installed or used in commercial or non-residential household premises.
- The product must be correctly installed, located and operated in accordance with the instructions contained in the User Instructions Booklet provided.
- Professional Installation by a qualified plumber/electrical appliance installer is recommended for all Washing & Dishwashing Machines and Electric Cookers
- Gas Cookers must only be installed by a CORGI (or BORD GAIS) registered Gas Installer.
- The guarantee is given only within the boundaries of the United Kingdom.
- The guarantee is not transferable if the product is resold.
- Beko plc disclaims any liability for incidental or consequential damages.
- The guarantee does not in anyway diminish your statutory or legal rights.

HOW TO OBTAIN SERVICE UNDER THE MANUFACTURERS GUARANTEE

Please keep your purchase receipt or other proof of purchase in a safe place; you will need to have it should the product require attention in the guarantee period

You should also complete the details below; it will help us assist you quicker when requesting service. (The model number is printed on the Instruction Booklet)

Model Number: _____ Purchased From: _____ Date of purchase: _____

For service under guarantee simply telephone the appropriate number below

LOCATION	TELEPHONE
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UK Mainland & Northern Ireland

Fridges & Freezers	0845 600 4903
Electric Cookers	0870 600 4902
Gas & Dual Fuel Cookers	0870 600 4905
Washing Machines & Dishwashers	0870 600 4906

Republic of Ireland	
All Refrigeration, Cooking, Washing & Dishwashing Machines	01 862 3411

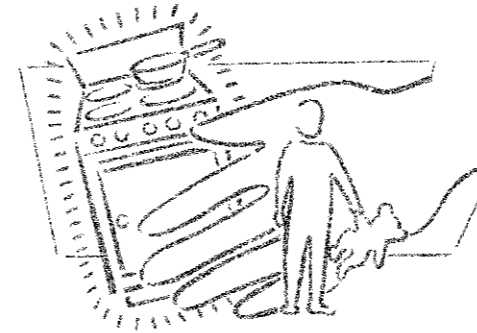
Before requesting service please check the trouble-shooting guide in the Operating Instructions as a charge may be levied where no fault is found even though your product may still be under guarantee.

Service once the manufacturers guarantee has expired.

If you have purchased an extended guarantee please refer to the instructions contained within the extended guarantee agreement document. Otherwise please call the above numbers where service can be obtained at a charge.

Should you experience any difficulty in obtaining service please call the

Beko Customer Help-Line on 0845 600 4911
Beko House, Caxton Way, Watford, Herts, WD18 8UG, Tel: 0845 600 4911



Look after yourself, family and friends



- Ensure that children are kept away whilst the appliance is in use and until it has cooled as parts become very hot. Don't leave them unsupervised.
- Before using your product take the packaging materials out.
- Do not forget to remove the cartons near the tray and wire grill and the polystyrene stick to the front door glass.
- The packaging materials can cause danger for the children.
- During use surfaces get hot. Don't touch hot surfaces during use.
- Close supervision while cooking is essential at all times.
- Never use when judgement or co-ordination is impaired by the use of alcohol and/or drugs.
- Don't use aerosols near the appliance as most are highly inflammable.
- Special care should be taken when cooking oily and fatty food as overheating of such food can cause them to catch fire.
- Always use good quality oven gloves when removing hot utensils and the grill pan from the oven.
- Check all controls on the appliance are switched off after use.
- Take care when opening the door. Let steam and hot air escape before removing the food.
- Select the correct shelf position before turning the oven or grill on - don't move oven shelves when hot.
- The cooling fan will continue for a while after switching the oven off.

- Don't heat up unopened food containers as pressure can build up causing the container to burst.
- Do not attempt to move the appliance by pulling the door and/or handles.
- While the door is open do not put a heavy object on it, or allow children to sit on it.
- **Do not trap the supply cable under the oven body while locating your oven. Do not trap the supply cable inside the oven door, the cable isolation can be damaged.**
- Always adjust the timer during the first operation or after any interruptions of the electric supply. Otherwise, your oven will not operate.
- When using as a grill, the oven door must be closed. If grilling is performed with door open heat damage to control panel, knobs and the side panels will be experienced.
Grill door must be closed during grilling.
- **Always use oven gloves when removing the grill rack and dishes from inside the oven when in use.**
- If, whilst cooking, steam produced comes in to contact with cool surfaces on the outside of the appliance, it will condense and produce water droplets.
 This is quite normal and is not a fault. Wipe it with a dry cloth.



Look after your appliance and home

- Clean your appliance regularly, ideally after each use. Always turn off the mains electricity supply and allow the appliance to cool first.
- Don't use biological washing powder or bleach products, harsh abrasives or chemical cleaners for cleaning the oven inner panels.
- Don't allow anyone to sit or stand on the door.
- Don't move the appliance by pulling by the door and/or handle.
- Don't store flammable materials, aerosols etc in adjacent cabinets.
- Keep all ventilation slots clear of obstructions.
- Don't cover shelves with metal foil as the air circulation in the oven will be disrupted.
- Don't use the appliance with glass panels removed.

Don't use the appliance for

- Hanging towels and dish cloths etc on the handles.
- Warming plates under the grill.
- Heating the kitchen.
- Drying.

Food hygiene

- Ensure meat and poultry is thoroughly defrosted before cooking.
- Check food is thoroughly cooked and is piping hot.
- **Always refer servicing to a qualified appliance service engineer.**

If the appliance does not work

If the appliance does not operate check whether:

- The power supply is on.
- The fuse has blown/circuit breaker has tripped/main distribution switch has been turned off.
- The control has been set correctly.
- Oven programmer has been reset.

If the appliance is still not operating after the above checks, please refer to the section on how to obtain service.

Please ensure that the above checks have been made as a charge will be made if no fault is found.

Performance characteristics when in use

- **When using your appliance for the first few times, an odour and/or smoke may be emitted which is normal - see page9.**
- It is normal for the metal parts to produce noise when in use, this is due to expansion and contraction.
- When in use, steam may be produced which is normal and not a fault of the appliance.
- At the end of a cooking session, it is normal to have a momentary puff of steam when the oven door is opened. This should disperse in a few seconds.
- If, whilst cooking, steam produced comes in to contact with cool surface's on the outside of the appliance, it will condense and produce water droplets. This is quite normal and is not a fault.

future transportation

Keep the original carton and other packaging material in a safe place. Transport the appliance in its original carton. Follow the instructions that are printed on the carton.

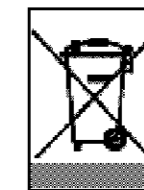
To prevent the accessories inside the oven from damaging the oven door, tape a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.

If you do not have the original carton

Take the necessary precautions in order to prevent the exterior panels, and the glass surfaces of the oven from being damaged. Pack the oven in bubble wrap or thick cardboard and tape it securely in order to prevent damage during transportation.

The oven must be transported upright. Do not place other items on the top of the appliance.

Recycling



This product bears the selective sorting symbol for waste electrical and electronic equipment (WEEE). This means that this product must be handled pursuant to European Directive 2002/96/EC in order to be recycled or dismantled to minimize its impact on the environment.

For further information, please contact your local or regional authorities.

Electronic products not included in the selective sorting process are potentially dangerous for the environment and human health due to the presence of hazardous substances.

replacing the oven lamp

1. Switch off at the mains.
2. Remove the protective glass cover of the lamp inside your oven by turning it anti-clockwise.
3. Remove the bulb by turning it anti-clockwise.
4. After installing the correct replacement bulb, reinstall the protective glass of the lamp. Replacement light bulb can easily be obtained from a good local electrical or DIY store.



Warning:

Ensure that the appliance is switched off from the mains supply, before replacing the lamp to avoid the possibility electric shock.



Turn OFF at the mains before cleaning.

- Before switching on again ensure that all controls are in the OFF position.
- **Make sure that the oven and grill are sufficiently cool before you start cleaning.**

Control panel

Wipe over the control panel with a damp cloth and polish with a dry cloth. Do not use oven cleaners or aerosols, scouring pads or abrasive powder for cleaning the plastic knobs or end caps as damage will occur. Do not attempt to remove any of the control knobs from the panel as this may cause damage and is a safety hazard.

Oven Section

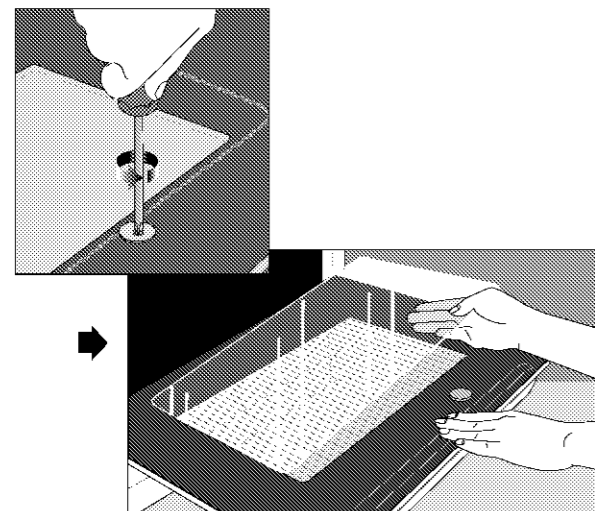
Before switching on again ensure that all controls are in the OFF position. Remove all trays and the grill pan out of the oven. Clean out the interior with moist, soapy cloth. Then, clean it once more with a wet cloth and let it dry.

Do not use dry powder agents for cleaning. Special cleaners that are commercially available may be used after carefully reading the warning that are written on the labels.

Models with removeable inner glass panels

When you wish to clean the interior glass of the oven door, use a screwdriver to remove the top and bottom washers that secures the interior glass to the door, remove the glass with care.

Clean as above, but do not use house hold detergents, bleach, scouring pads or rust removers. After drying, position the gasket back into its place, reinstall the glass panels carefully preventing sudden shocks.



Warning!

Never clean the inside of the oven and trays with hard brushes, steel pads or knives. Do not use cleaning agents containing acid or chlorine on **stainless steel surfaces or the handle**. Cleaning can be accomplished using a soft cloth wetted with soapy water or with commercially available special surface cleaners and a soft cloth.

Door

Wipe over the door outer panels with a cloth wrung out in hot soapy water, then after wiping with a cloth wrung out in clean water, dry with a soft clean cloth. Do not use scouring pads or abrasive powder which may scratch the surface. Take care during cleaning not to damage or distort the door seal. Ensure that the door seal is dry after cleaning. Do not lift the door seal.

Over time...

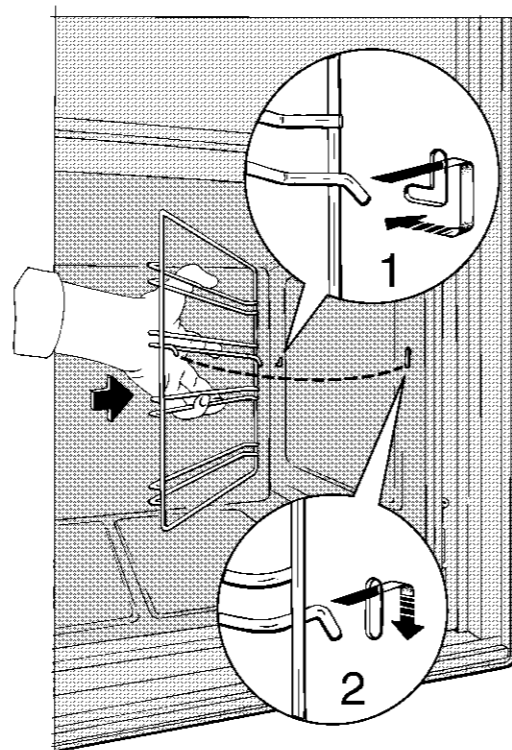
- Slight discolouration of liners and other surfaces may occur in time. This does not affect the functioning of the appliance.
- Discolourations and marks that occur on the ceramic hob are normal and not a fault.

Manual cleaning

The wire-shelves supports can be removed for cleaning.

Un hook the supports to the side walls wipe over with a soapy cloth.

Do not use oven cleaners aerosols, scoring pads or scoring powders, polish with a dry cloth.



019 FF



- Do not connect the appliance to the electricity supply until all packing and transit protectors have been removed.

1. Before your appliance is connected to the mains electricity supply, check to ensure that the voltage and frequency shown on the rating label corresponds with your power supply. You can see the label below the cavity when you open the oven door.
2. This product must only be installed by a qualified electrician, eg local electricity company or a NICEIC registered contractor, to a suitable double-pole control unit with a minimum contact clearance of 3 mm in all poles and with a minimum rating of 16 A which should be fitted adjacent to (but not above) the appliance in accordance with IEE regulations. Failure to observe this instruction may result in operational problems and invalidation of the product warranty.



3. This appliance must be earthed.

4. The mains cable must pass through the cable clamp.
- If the supply cord is damaged, it must be replaced by a similarly qualified person in order to avoid a hazard.
 - The cable length should be 2m max for isolation safety.

Mains cable routing

The mains cable should be routed away from the appliance, the ventilation slots and the vent outlet.

It should not be obstructed when pushed in to position between the appliance and the wall or cabinet.

A cable of the correct size rating must be used. Cable type H05 V V-F 3x1.5 mm²

As the coloured wires in the mains lead for the appliance, may not correspond with the coloured markings identifying the terminals in your spur box, proceed as follows:

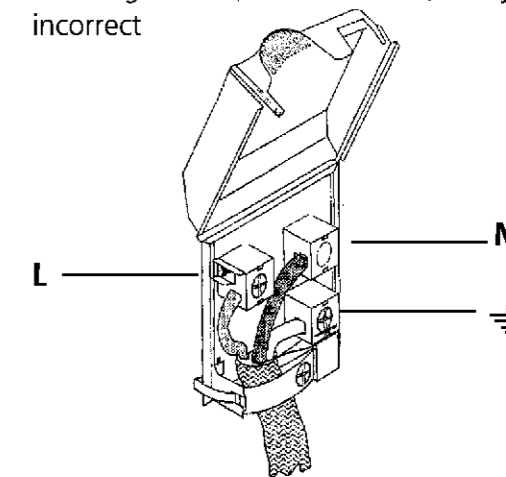
The earth wire must be connected to the terminal which is marked with the letter E or by the earth symbol \perp .

The wire coloured black/blue must be connected to the terminal which is marked with the letter N (Neutral).

The wire coloured brown/red must be connected to the terminal which is marked with the letter L (Live).

Important

This appliance is intended to be permanently connected to fixed wiring. We will not be liable in the event of an accident resulting from \perp non existent, faulty or incorrect

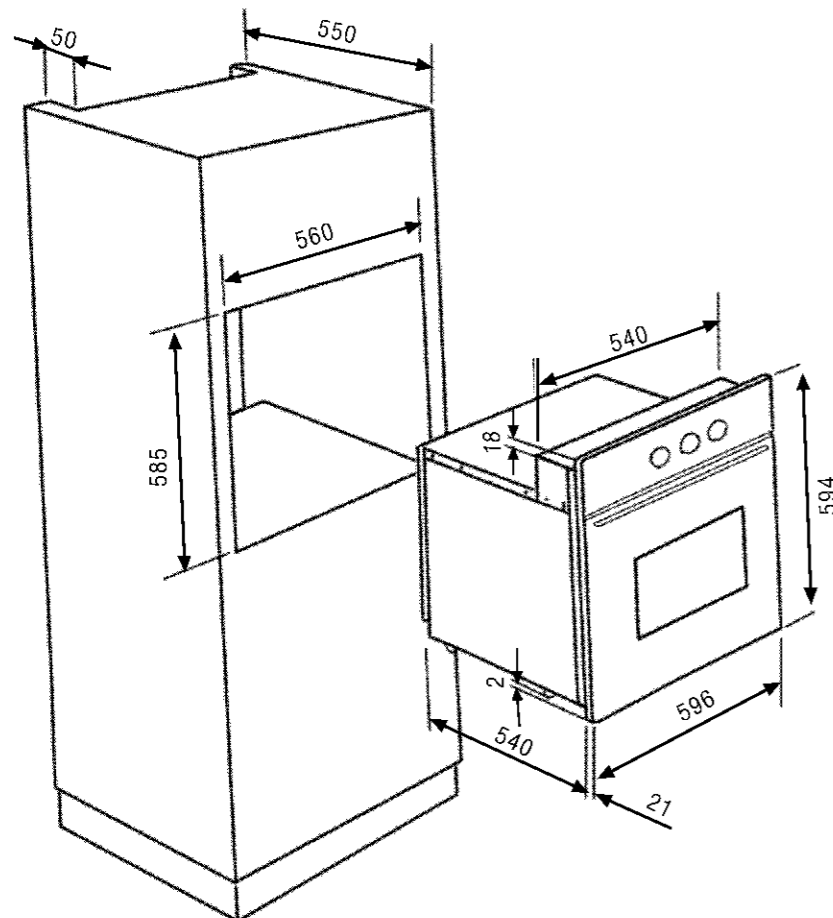
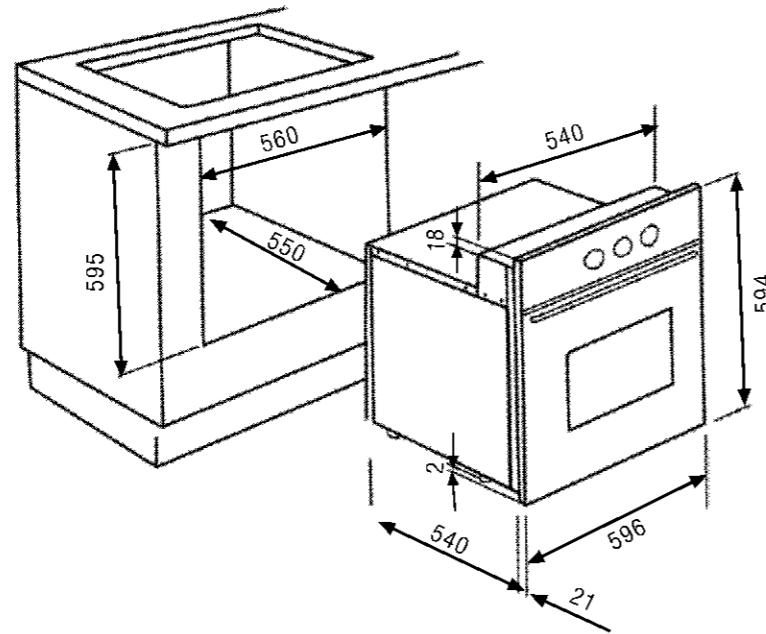


Installing your oven

The control panel is cooled by a fan. And will continue blowing for a short period of time after completion of cooking. Please keep the door closed on completion of cooking.

- The oven can be either installed under a working surface or in a cupboard suitably sized, at eye level (see drawing).
- Centre the oven in the cupboard so as to leave a margin of 2mm from the adjacent cupboards.

- Cupboard material must be heat-resistant (or be covered with similar material).
- For greater stability, fix the oven in a cupboard with four screws in the holes provided for this purpose on the sides. Make a \varnothing 3mm hole beforehand in the cupboard wall to avoid the wood splitting.



operating the grill


! Don't touch the heating elements or other parts that may become hot when the grill is in use - children must be kept away!

Do not allow children to sit or stand on the oven door when the door is open.

- **On completion of grilling or cooking always close the oven door after use to protect surrounding surface's from heat damage.**

Using as a grill

When the door is fully open, it remains tilted slightly, so that any spillage will be directed away from you.

- The door must be closed during cooking and grilling.
- Turn the grill on by rotating the oven control knob to  (grill setting) position.
- Set the grill control to maximum temperature in the oven.
- Apply oil on the grill tray shelf to prevent meat from sticking on the bars.
- Locate a tray to one of the bottom shelves in order to collect spillage and for easy cleaning put some water in it.

- Ensure the food is correctly positioned under the grill element.
- Food which requires browning only should be placed under the hot grill, either in the grill pan. The grill pan wire grid can be removed.
- Do not line the grill pan with aluminium foil. As this will result in an increase in temperatures a risk of fire/ damage to your appliance.
- Do not switch on the grill when using the compartment for storage.
- During grilling operation constant supervision is required.

Grilling guidelines

Use the 250° position for toast, for sealing and fast cooking of foods.

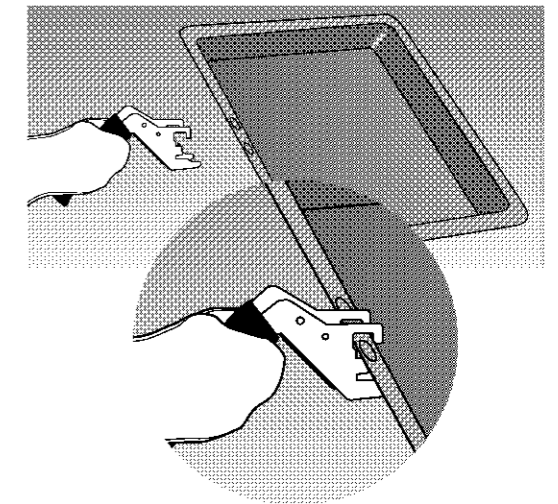
For thicker foods requiring longer cooking, turn the control to a lower setting after the initial sealing on both sides. The thicker the food, the lower the control should be set. When grilling thicker food, the grill rack should be turned over to its lowest position.

Use of grill pan handle

! Warning! Always use an oven glove to protect your hand when using the grill as all metal parts can become very hot.

The grill pan has a detachable handle. Make sure the handle is securely located between the raised profiles across the front of the grill pan. See the diagrams for fitting the handle. To remove the handle, reverse the sequence of operations.

! Always take care not to touch hot surfaces when using the grill pan handle. Ensure when using the grill pan handle that it is centralised and secure. Do not leave the handle in position when grilling. If the handle is left in position when grilling, it will get very hot.

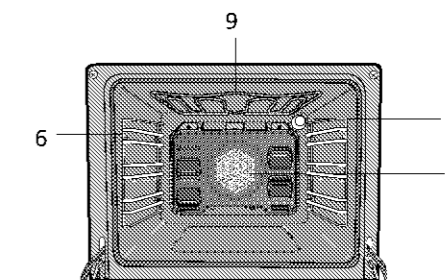
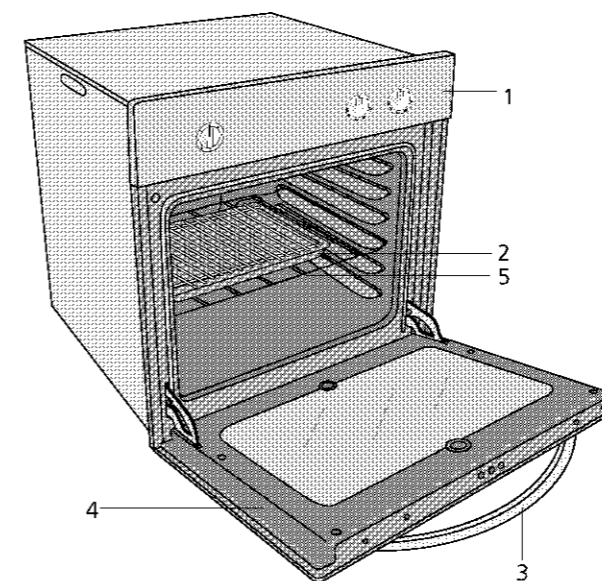


COOKING GUIDE

Dishes	Pos.	Temp setting	Rack pos	Cooking time
White meat				
Roast pork	☉	170°	2	30/1lb+3 30
Pork chops	☐	200°	3	10-15
Chicken	☉	175°-200°	1	55
Turkey / duck	☉	190°	1	12/1lb+20
Sausages (1 lb)	☐	200°	3	10
Red meat				
Casseroles beef	☉	140°	2	1h30
Lamb chops	☐	225°	3	10-15
Roast beef rare	☉	200°-225°	3	15/1lb+20
Lamb	☉	175°	2	25/1lb+25
Fish and various meat				
Kebabs	☐	225°	3	15-20
Grilled fish	☐	200°	3	15-20
Steak	☐	200°	3	10
Baked fish	☉	175°-200°	2	45
Vegetables				
Jacket potatoes	☉	200°	2	1h-1h30
Roast vegetables	☉	200°	1	1h-1h30
Roast potatoes	☉	200°	1	45-60
Rice	☉	200°	1	45
Stuffed pepper	☉	175°-200°	2	40
Cakes and pastry				
Sponge cake	☉	160°	2	25-30
Cake- Madeira cake	☉	150°	2	1h-1h10
Scones	☉	225°	3	10-12
Meringues	☉	100°	2	2h20-2h40
Small cakes	☉	160°	2	20-25
Choux pastry	☉	200°	3	35-45
Angel cakes	☉	150°	2	40-60
Short breads -Rich	☉	150°	3	15-20
Short crust pastry	☉	180°	2	10-20
Fruit crumble	☉	160°	2	1h-1h20
Short or puff pastry	☉	180°	2	30-40
Fruit pie	☉	150°	1	35-40
Tart base	☉	160°	2	15-25
Baked custards	☉	150°	2	20-30
Rich fruit cake	☉	130°	1	3h30
Lemon-meringue pie	☉	pastry 180° meringue 130°	2	15 20-25
Various				
Steak and kidney pie	☉	180°	2	1h30-1h40
Rice pudding	☉	130°	1	1h30
Yorkshire pudding	☉	180°	2	15-20
Bread base pizza	☉	200°	1	15-25
Quiche	☉	180°	2	40
Souffles	☉	175°	1	45
Bread	☉	200°	1	30-40

10 minutes preheating for all cooking
Grilling and cooking must only be undertaken with the door closed.
 The settings and time given in this chart are average. Experience will enable you to adapt them to your own cooking methods.

know your appliance



1. Control panel
2. Tray
3. Handle
4. Front door
5. Wire grill
6. Shelves
7. Turbo-motor (behind back over)
8. Lamp
9. Grill heating element

specification

	Multi-function
Outer width	596 mm
Outer depth	561 mm
Outer height	594 mm

Dimensions of installation setting	
Width	: 560 mm
Depth	: 540 mm
Height	: 585 mm
Supply voltage	: 230 V ~ 50 Hz
Grill power	: 2100 W
Turbo heating element	: 2000 W
Ventilation motor	: 15 W (H-type)
Lamp	: 15 W

preparation and burning off

Important for asthmatic sufferers

Before using for the first time, protective coatings need to be burnt off. Fumes will be emitted but this is quite normal.

Ensure the room is very well ventilated during the burning off process. Avoid directly inhaling the fumes during this process.

Oven

Remove shelves and baking tray select "☼" and turn the oven control knob to 200°C for about 15 minutes.

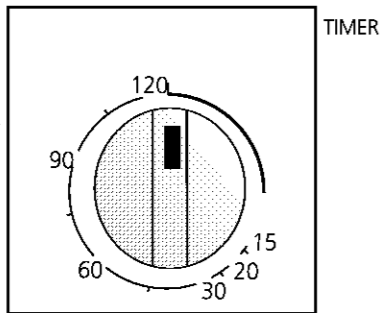
Cleaning

Before you start using your appliance, clean the appliance as recommended under Care and cleaning on page 13.

operating the minute minder

The mechanical timer is adjustable up to 120 minutes.

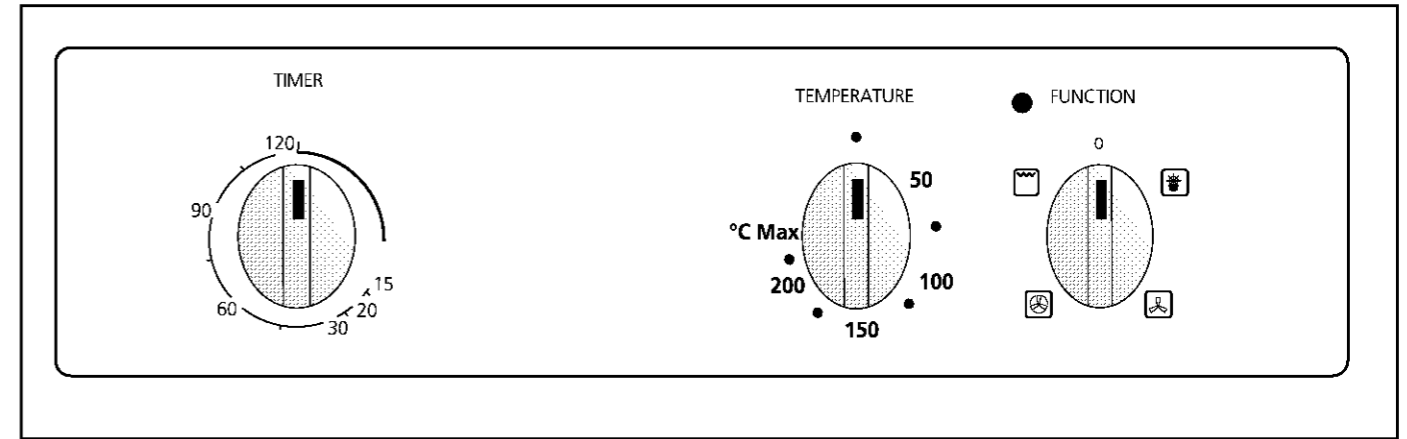
To obtain 120 timer setting turn the knob clockwise until the end and then turn the knob anti-clockwise to the bar mark.



- 1- Turn the knob clockwise until the end.
- 2- Turn the knob anti-clockwise to the desired time.
- 3- At the end of the preset time a buzzer sounds which goes off after a while.

This timer is for timing any process and does not cut the power.

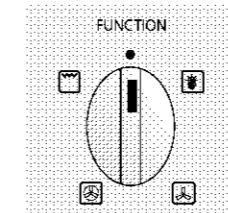
operating the oven



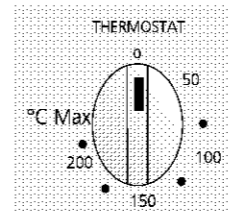
Don't touch the heating elements or other parts that may become hot when the oven is in use - children must be kept away!

1 Turn the oven on by rotating the oven control knob to ☼ position.

2 Select the temperature in the oven by selecting the temperature (in degrees Celsius) printed on the knob.



3 The amber temperature indicator light on the control panel will glow until the pre-set temperature set is reached.






4 Once the temperature has been reached, the amber light will go off and then cycle on and off to maintain the pre-set temperature.


Ensure you stand back from the appliance when opening the oven door to allow any build up of steam or heat to escape.


- Check food is thoroughly cooked and is piping hot.
- As a fan oven heats up more quickly and generally cooks food at a lower temperature than a conventional oven, preheating the oven is often unnecessary. However, food such as bread, scones, Yorkshire pudding, do benefit from being placed in a pre-heated oven.

The features of the function selection knob

 Oven lamp light on.
 The heating elements are out of operation.

 Fan (defrost)

 Fan and turbo heater are on.

 Only the grill heater is on. You must set the control knob to the maximum temperature.

Grilling must only be performed with the oven door closed otherwise heat damage could occur to surrounding surfaces control panel and knobs.