

# CAMPOMATIC

C64VSGRI

## USER INSTRUCTIONS

60cm SINGLE CAVITY    ELECTRIC COOKER



Please read the present instructions manual with due care before installing or using your appliance. Please keep the present instructions manual in a safe place to also make use of it at a later time.



Dear Client,

Thank you about buying our product. You can trust our products. This is a detailed User's Manual which you can read it to use your product easier and better.

You can find safety information in page 2. Please check your product that it has got any failure or lacking. If you find a damage sourced by transportation, please contact with sales department that you bought product or region store that sent product to you.

**We hope you use your oven in good days.**

**INDEX:**

**Section 1**

Technical Specifications & Sections of Oven

**Section 2**

Important Safety Notices

**Section 3**

Installation of Oven

**Section 4**

Control Panel

**Section 5**

Usage of Oven

**Section 6**

Grilling in the Oven

**Section 7**

Adjustment of Timer (Optional)

**Section 8**

Maintenance & Cleaning

**Section 9**

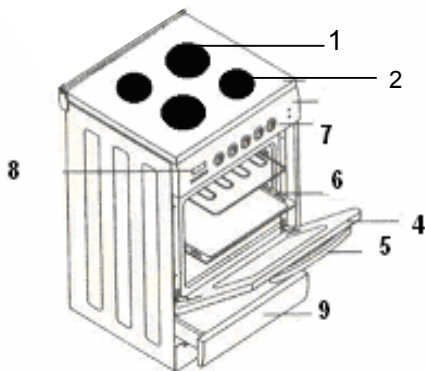
Information About Transportation

**Section 10**

Troubleshooting

<b>MODEL</b>		<b>C64VSGRI</b>
<b>COLOUR</b>		<b>BLACK+INOX</b>
<b>COVER</b>		-
<b>FUEL TYPE</b>	<b>HOB</b>	<b>ELECTRIC</b>
	<b>OVEN</b>	<b>ELECTRIC</b>
<b>HOB TYPE</b>		<b>CERAN</b>
<b>145 MM CERAN HEATER ( QUANTITY X WATT )</b>		<b>2X1200 WATT</b>
<b>180 MM CERAN HEATER ( QUANTITY X WATT )</b>		<b>2X1800 WATT</b>
<b>TOTAL HOB POWER</b>		<b>6000 WATT</b>
<b>TIMER</b>		<b>2 BUTONS DIGITAL</b>
<b>COOKING FUNCTION</b>		<b>6 FUNCTION</b>
<b>OVEN VOLUME</b>		<b>58 LITER</b>
<b>OVEN POWER</b>		<b>2550 WATT</b>
<b>GRILL POWER</b>		<b>2000 WATT</b>
<b>TURBO HEATER</b>		-
<b>TURBO FAN</b>		<b>YES</b>
<b>TOTAL POWER</b>		<b>8550 WATT</b>
<b>THERMOSTAT</b>	<b>OVEN</b>	<b>0-285 C</b>
	<b>SECURITY</b>	<b>130 C</b>
<b>VOLTAGE</b>		<b>230 V</b>
<b>FREQUENCY</b>		<b>50-60 HZ</b>
<b>ENERGY CLASS</b>		<b>A</b>
<b>ENERGY CONSUMPTION ( CONVENTIONAL KWH )</b>		<b>0,85 Kwh</b>
<b>ENERGY CONSUMPTION ( FORCED AIR KWH )</b>		<b>0,78 Kwh</b>
<b>DIMENSIONS</b>	<b>WIDTH ( MM )</b>	<b>600</b>
	<b>DEPTH ( MM )</b>	<b>600</b>
	<b>HEIGHT ( MM )</b>	<b>900</b>
<b>SWITCH NO</b>		<b>14</b>

1. 180mm dia cooking zone
2. 145mm dia cooking zone
3. Control Panel
4. Upper Oven Cover
5. Handle
6. Trays
7. Command Buttons
8. Timer
9. Raw



This electrical oven is manufactured for using preparation of normal home meals. Please do not use for other purposes.

#### Installation

- This appliance must be installed by qualified personnel, according to the manufacturer's instructions and to the relevant Safety Standards.
- This appliance is heavy. Take care when moving it.
- Remove all packaging, protective films and oils From the appliance before using for the first time.
- Ensure that the electrical supply complies with The type stated on the rating plate.
- Do not attempt to modify the appliance in any way.
- Usage voltage of your oven is 230 Volt - 50 Hz.
- Fuel Type for your oven is Electricity.

#### **Warning:** This appliance must be earthed.

**When you have finished cooking check that all controls are in the OFF position.**

- If your electrical installation fuse range is not 40 A, please make a capable electrical technician connect 40 A fuse.
- Please be sure that plug of your oven cooker is accidentally if the pulled beyond the extent of the power cord, the Earth wire will pull out last. If your residence did not contain earth system the producer company dose not responsible about the damaged event.
- Your oven must be used with an earthed outlet, since the inlet of your oven is an earthed inlet. Our firm will not take any responsibility in case that it is used without grounding.
- Keep electric cable of your cooker away from hot areas and don't let these to be in touch with the device. Keep away from sharp edges and hot surfaces.
- When supply cable is damaged, call on your nearest service and get it replaced with a new one.
- Connection can only be done by an expert authorised by customer relations.
- Before connecting your appliance, please check local connection conditions (electricity) suitability to type of appliance.
- Appliance can not be connected to a hood. Connection must be done according to valid assembly and connection instructions. Please pay a special attention to ventilation requirement. The distance between appliance and hood must be at least as the distance described in hoods User's Manual.
- Oven can be installed between two furniture element. (Class 2/1). Appliance can be placed near a furniture element which has a taller side than oven. Horizontal distance to a high cupboard or wall must be at least 300 mm. There can be only a semi-heighted furniture element paced at the other side of appliance. Hanged furniture elements can only be assembled at a height that is not an

opportunity for working process. The shortest vertical distance to appliance must be at least 650 mm.

- Operations which can only be made with a tool on appliance must be done by an authorised service technician.
- Appliance can only be connected by a technician who authorised by technical service. By this way, it provides to obey legal instructions and local technical connection conditions. You can find important statements about this subject at 'Installation of Oven' section.
- During boiling and frying, very hot solid or liquid oil drops leaped on oven can easily catch fire and cause fire danger. Please take frying process in your control.
- Connection cables of appliances near oven can be damaged and shortcuted if they contacted with hot parts of oven. That's why, cables of other appliances must be in enough safety distance to oven.
- Please do not use appliance's cooking zone for the purpose of heating indoor area. Please do not put any empty pot cooking zone
- Humidity and heat shall come out of your device while using it, so be sure that your kitchen is well ventilated. Keep natural ventilation holes active, or get a mechanical ventilation assembly installed. (Exhaust Fan)
- Utilise oven gloves to take out hot pots or pans/trays.
- External surfaces of oven can be hot while utilising oven section.

#### **Children Safety**

- This appliance is designed to be operated by adults. Do not allow children to play near or with the appliance.
- The appliance gets hot when it is in use. Children should be kept away until it has cooled down.
- Children can also injure themselves by pulling pans or pots off the appliance.
- Before using your product please take out packing materials on oven. Do not forget to take out cartoons on sides of trays and wire grate and straws that stick on front panel. Packing material can cause a danger for children.
- Small children must be kept away. Don't touch heating elements inside oven. Don't definitely touch oven glass when oven is hot. Keep children and pets away from cooker while oven is operating.

**Attention :** Burning risk is high especially for small children who are not aware of danger. Burners surfaces, cover of oven, inner parts and steam exit are hot during usage. They can be exposed to burning or boiling. So it is required to keep small children from oven in appropriate distance. Bigger children can use oven under watch.

**Attention: Burning Danger.** Heating elements, oven and accessories are very hot during usage. So please always use kitchen cloths or heat resistant gloves during holding pots and be careful on usage of pots for remove burn risk.

Pressing on open cover of oven with heavy matters can cause damage on cover hinges. So please do not sit or load heavy matters on open cover of oven.

#### **During Use;**

- Ensure the control knobs are in the 'OFF' position when not in use.
- When cooking heavy items, eg; turkeys, do not pull the oven shelf out with the item is still on the shelf. There might be a risk of tipping.
- Never use the appliance for heating a room.
- Reachable parts of oven can be very hot when grate uses. Please keep small children away. Please do not touch heating elements inside oven.
- Outer surfaces of oven can be hot during ordinary working of appliance
- Use oven gloves when removing hot food utensils from the oven. The oven and utensils will be very hot when in use.
- Do not put any hot items into the drawer. Utensils used during cooking should only be put into the drawer when cold.
- During boiling and frying, very hot solid or liquid oil drops leaped on oven can easily catch fire and cause fire danger. Please take frying process in your control.
- The oven door must always close properly. Keep the door seal areas clean.
- Pressing on open cover of oven with heavy matters can cause damage on cover hinges. So please do not sit or load heavy matters on open cover of oven.
- Do not use the oven with the door inner glass panel removed.
- Do not use the drop down door as a step to reach above cabinets
- After using oven side, please wipe vapour drops with a cloth that can be formed on oven cover by high temperature.
- When opening the appliance door, take care to avoid skin contact with any steam that may escape from the oven.
- Perishable food, plastic items and aerosols may be affected by heat and should not be stored above or around the appliance.

#### **Service :**

- Connection cables of appliances near oven can be damaged and shortcuted if they contacted with hot parts of oven. That's why, cables of other appliances must be in enough safety distance to oven. When power cord damaged please contact with closest authorised service to fix new one.
- Operations and repairs on appliance that done unmethodically causes possibility of electric shock and shortcuts. Please keep away from this kind of operations which can destroy your appliance and cause danger of getting injured.
- This appliance should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

## SECTION 3 INSTALLATION OF OVEN

- Before connecting your appliance, please check local connection conditions (electricity) suitability to type of appliance. Your Appliance is set for electricity.
- When placing your appliance, the appliance should be at the same level as the counter level. Position the appliance at the same level as the counter level by adjusting the feet if required.
- The sidewalls where the appliance is located should be made from durable materials resistance to heat. A space of 70 cm from upper cooking upward should be left.
- Appliance can not be connected to a hood. Connection must be done according to valid assembly and connection instructions. Please pay a special attention to ventilation requirement. The distance between appliance and hood must be at least as the distance described in hoods User's Manual.
- Oven can be installed between two furniture element. (Class 2/1). Appliance can be placed near a furniture element which has a taller side than oven. Horizontal distance to a high cupboard or wall must be at least 300 mm. There can be only a semi-heighted furniture element paced at the other side of appliance. Hanged furniture elements can only be assembled at a height that is not an opportunity for working process.  
The shortest vertical distance to appliance must be at least 650 mm.
- Operations which can only be made with a tool on appliance must be done by an authorised service technician.
- Please look at Figure 2 for locating oven.

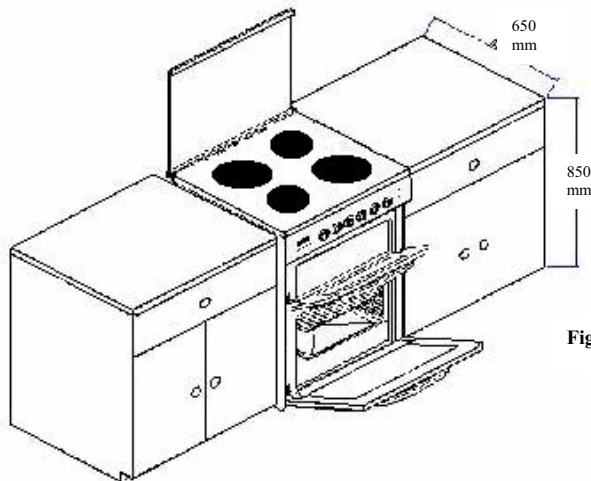


Figure 2

## SECTION 4 INTRODUCTION of Control Panel & USAGE of CERAMIC COOKER

You can find control buttons in Figure:5 With these control buttons power of each heating element can be adjustable. Buttons can turn clockwise or opposite to clockwise directions. Please bring the control button to required cooking position and do not forget big numbers on button print means high heat outlet. For first cooking, it recommended to use highest cooking position.

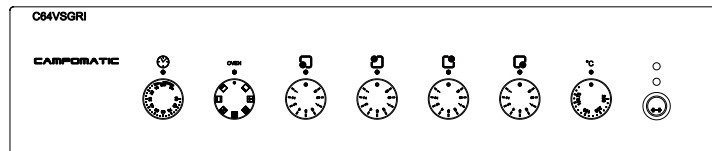


Figure 3 Control Panels

### User Instructions :

Before start cleaning cooker be sure that electrical connection is cut off. Please do not use rough pots can scratch the surface of cooker. Before using cooking pots, pay attention that their base is dry and clean. Base diameter of cooking pots must be same as cooking surface of cooker. Base of cooking pot must be a little concave in cold condition. When this concave base heated, its contact with cooker surface increases by expansion; so maximum heat transfer from cooker to pot provided. Best base thickness for enamelled pots is 2-3 mm. For sandwich type stainless steel pots 4-6 mm base thickness is recommended. To test whether pot base has right shape or not, you can do this easy test when it is cold as follows : Let pot base stay contacted to smooth side of desk in right, pass it on between some paper tape. ( For enamelled pot 5-10 pieces of paper tape, for stainless steel pot 2-5 pieces of tape are recommended.)

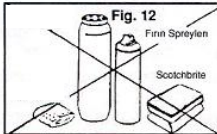
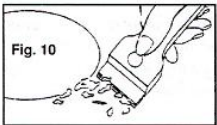
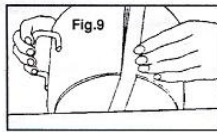
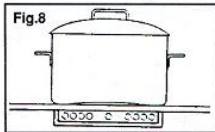
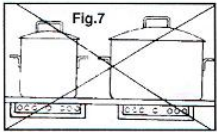
**NOTICE** : Please cut off electricity at the moment of any crack formed on surface of ceramic cooker.

Ceramic cookers are cleaning easily.

Firstly all food and oil churns lightly cleaned with a glass scraper without scratching. Soft razor mouthed type or fixed razor side can be used as a glass scraper.

Please clean cooker with suitable liquid cleaner and paper towel when it is still hot. Then wipe with a humidous cloth and dry it with clean, dry cloth.

At condition of sugar or high sugarized foods spilled on cooker, you can clean it by using same way defined above. Please do not use corrodng sponge, irritator chemical detergents as oven spray or stain remover in any condition.



## SECTION 5 USAGE OF OVEN

During initial operation of your oven, a smell arising from insulation materials and heating elements will be generated. To avoid it, operate your oven at 250 C for 45 minutes without putting any trays before use.

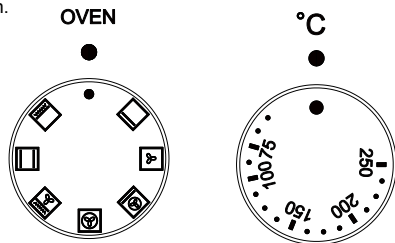
### Control Buttons of Oven

Indicator lamp will be on together with thermostat switch. When the heat inside the oven reaches the set value, Thermostat cuts the circuit and the lamp is off. When the heat is below set value, thermostat is on again and indicator lamp is lit.

### Usage of Oven

1. The meals that can be cooked
2. Positions of trays
3. Thermostat positions
4. Recommended cooking times are given in cooking table.
5. Turn the "oven heating control" switch clockwise to adjust cooking time for the meal you desire to cook, refer to cooking table.
6. Before cooking, pre-heat the oven for 10 minutes. The front cover of the oven should be open. Put the dish in the oven after pre-heating.

After pre-heating place the food that you cook in oven and adjust control button to related position.



**Figure 5 Oven Control Buttons**  
**COOKING TABLE**

Food Kinds	Thermostat Position	Cooking Extension (min.)	Shelf Position
Cream-Cake	150-175	25-35	2-3
Grape-Cake	150-175	20-30	2-3
Apple-Cake	150-175	25-35	2-3
Fruitful-Cake	150-175	20-30	2-3
Light Cake	150-175	20-30	2-3
Cookie	150-175	30-35	2-3
Bun	190-200	30-40	3-4
Pastry	170-190	30-40	3-4
Cake	150-175	15-25	3
Biscuit	150-175	25	3-4
Lamb Meat	225	50-60	3-4
Beef	250	30-40	3-4
Mutton	240	40-50	3-4
Veal	250	30-40	3-4
Chicken	200	20-35	3-4
Fish	200	30-40	3-4

**NOTE:** The values given in the table are the values obtained in our laboratories. You can obtain various tastes satisfying your tastes depending on your cooking and use habits. Cooking times depend on quantity of ingredients. Using cake forms gives better results for making cakes.

### SECTION 6 GRILLING IN THE OVEN

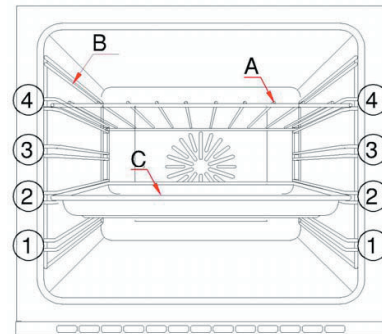
Turn the oven temperature button to position 

- We advise you to use grill wire that put into the tray when you are grilling. By the way leaped or flowed oil can not make your oven dirty.
- If you use grill wire that placed on shelf, put a tray into one of lower shelves for collecting oils. For cleaning it easily, please put some water in it.
- Cover at half opened position do preheating for 5-10 minutes.
- Please oil the grill to prevent your grilling food from sticking on grill.
- When you are grilling, please half open the oven cover after preheating,

#### ATTENTION :

For preventing command buttons on control panel from heating, please set its sheet centered between front cover and oven body without have blank. Our company is not responsible for damage made by not using this sheet.

	GRILL	
	Shelf	Time (min.)
Lamb Meat	4-5	15
Lamb Chops	4-5	15
Calf Chops	4-5	15-25
Sheep Chops	4-5	15-25



## OVEN FUNCTIONS:

LEVEL	FUNCTION	DESCRIPTION
○	Close	Oven is not working
	Oven Lamp Double Grill	Outer Heating Element and Grill Heating Element works together. Recommends to use for big and powerful grill.
	Oven Lamp Grill Heating Element	Oven Lamp and Grill heater works. Recommend to use for frying. Thermostat must be at maximum position.
	Oven Lamp Top&Bottom Heating Elements	Hot air comes from up and down heats the tray from both side. Top and bottom sides of meals cooked equally.
	Oven Lamp Grill Heating Element Turbo Fan	Oven Lamp, Grill heater and Turbo Fan work together. Recommend to use for frying. Thermostat must be at maximum position.
	Oven Lamp Double Grill Turbo Fan	Oven Lamp, Double Grill and Turbo Fan work together. Recommend to use for frying. Thermostat must be at maximum position.
	Oven Lamp Turbo Heating Element Turbo Fan	Oven Lamp, Turbo Fan and Turbo Heating Element work. Recommend to use fast cooking.
	Oven Lamp Turbo Heating Element Turbo Fan, Bottom Heating Element	Oven Lamp, turbo heating element, turbo fan and bottom heating element work together. Recommended to use for pizza.
	Oven Lamp Turbo Fan	Only Oven Lamp and Turbo Fan work. Recommend to use for defrosting.
	Bottom Heating Element	Bottom heating element, Recommended to use cake and bread.
	Top Heating Element	Top Heating Element for keeping cooked food warm or gently reheating.
	Oven Lamp Top&Bottom Heating Elements Turbo Fan	Hot air comes from up and down heats the tray from both side. Top and bottom sides of meals cooked equally with Turbo Fan.



▼	▼	▼	▼	▼	▼
	180	200	225	200	225
▼	▼	▼	▼	▼	▼
	40'	25'	70'	60'	150'
					120'

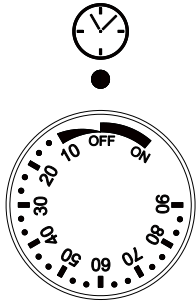
FOODS	Cooking Pot	RAW POSITIONS		THERMOSTAT POSITION	COOKING TIME (Min.)	
		Upper + Lower Heater	Upper + Lower Heater + Fan		Upper + Lower Heater	Upper + Lower Heater + Fan
Panispuria (8 persons)	24-26 cm dia Pastry Mould	2-3	3	170-180	25-35	20-25
Cake (in mould, 5 persons)	18-22 cm dia Metal Cake Mould	2-3	3	180	40	20-25
Cookie (12 persons)	Big Tray	2-3	3	170-190	25-35	20-25
Pastry with Cheese Filling (12 persons)	Big Tray	2-3	3	180-190	25-35	20-25
Bun / A savory Bun	Big Tray	2-3	3	180-180	25-35	20-25
Thin Dough Pie (8 persons)	Big Tray	2-3	3	190-200	40-50	30-40
Leavened Pie (18 persons)	Big Tray	2-3	3	200-220	35-45	25-35
Biscuit (10 persons)	Big Tray	2-3	3	170-180	20-30	18-22
Cake (20 persons)	Big Tray	2-3	3	150-160	25-35	20-25
Pie of Sawdust (8 dishes)	Big Tray (with leaf dough)	2-3	3	200-210	25-35	20-25
Pie of Water (8 persons)	Small Deep Tray or 30 cm thin Deep Metal Tray	2-3	3	190-200	45-55	35-45
Spaghetti (8 persons)	Small Deep Tray or 30 cm thin Deep Metal Tray	2-3	3	170-180	40-60	30-40
Pizza (8 persons)	Big Tray	2-3	3	200-220	30-35	25-30
Veal (Beef rost- 8 persons)	Small Deep Tray belongs to meat volume	2-3	3	250	110-120	120
Lamp Meat (Wrapped Arm- 8 persons)	Small Deep Tray belongs to meat volume	2-3	3	225	70-90	70
Fried chicken (whole- 1 Piece)	Small Deep Tray	2-3	3	200	60	50-60
Fried Turkey (5,5 kg)	Big Tray	2-3	3	225	150	150-210
Fish	Small Deep Tray	2-3	3	200	25	15-20
Sweet Semolina Pastry (20 persons)	Big Tray	2-3	3	180-190	25-30	25-30
Small Cakes with Syrup (8 persons)	Big Tray	2-3	3	170-190	25-35	25-30
Layered Pastry with Miling Nuts (18 persons)	Big Tray (55 leaves)	2-3	3	150-160	65-80	60-70

Raw Positions For 2 Trays : 4-6 For 1 Tray : 4



### Adjustment of Mechanical Timer :

Mechanical Timer can be adjusted by its button on front panel. Timer must be adjusted to start the oven cooking. Cooking time can be adjusted between 5 to 90 minutes with mechanical timer. You should position the button to 'ON' manually if cooking time will exceed 90 minutes.



## SECTION 8

## MAINTENANCE & CLEANING

### Cleaning your Oven

1. Before starting cleaning, pull the power-supply plug out of the socket. If the oven is hot, wait for cooling off.
2. Do not use the agents scratching enamel or painted surfaces. Use creams or liquid cleaning agents not containing hard agents.
3. The liquid spilling on the cooker may cause damage to enamel surfaces when they burn. Promptly clean spilling liquids.
4. Do not use corrosive cleaning agents when cleaning control panel.
5. Never drip water on and touch the glass when the oven is hot.
6. Remove covers of the oven. Wash and rinse with soapy water.

### Cleaning the Interior Part of Your Oven

- Pull the power-supply plug out of the socket before starting cleaning. Remove trays and grill. Wipe the interior parts with soap soaked cloth. Clean it with dampened cloth again and wipe dry.
- Do not use dry and powder cleaning agents. Clean the glass surfaces with glass cleaning agents.
- Do not use hard brushes, steel wood or sharp instruments such as a knife when cleaning the interior part of the oven.
- Remove the glass front lid by unscrewing the fixing parts by use of a screwdriver, and remove the inside glass, clean and rinse it. After drying it place the seal properly and re-install the glass

## Oven Door and Gasket

Before cleaning oven door, we advise you to follow below steps to separate oven door from body :

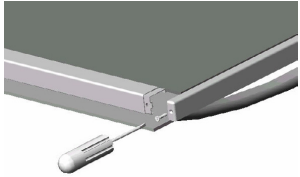
1. Open the oven door to the end;
2. Find hinges that bound door to body;
3. Make free two forelegs on hinges and turn them;
4. Close the door halfly to the oven by holding it from left and right;
5. Slowly lift the door and put it into a rough place.

Clean the glass part of oven door with hot water and only a soft cloth.

After cleaning set the door to oven body by applying above steps in opposite order.

Proper work of oven provided by a gasket surrounded on inner body of oven.

- Check this gasket in regular periods. If it requires clean it without using abrasive materials.
- If gasket is damaged, immediately contact with closest BSB Authorized Service Center Do not use oven till gasket fixed.

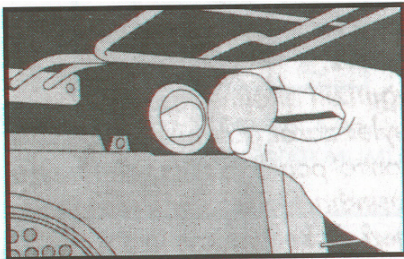


**Shelling Out Inner Glass of Door**

## Changing Oven Lamp

1. Pull the plug out of socket.
2. Turn the lamp fixing glass counter-clockwise direction to separate it.
3. To separate lamp from body turn it to counter-clockwise direction.
4. Fix new lamp that you gain from authorised service in place of old lamp.

### CHANGING OVEN LAMP



## SECTION 9 INFORMATION ABOUT TRANSPORTATION

In case of transport hold your oven vertically and do not put anything on it.

### At transportation;

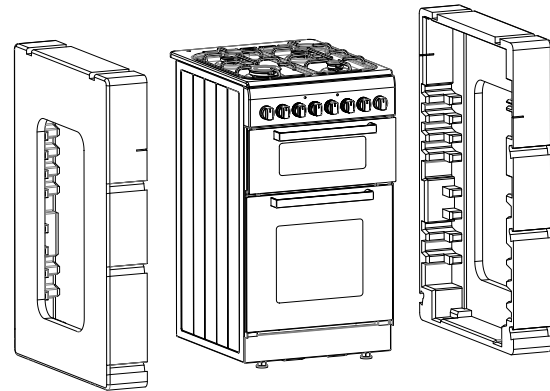
Please Keep your ovens original box.

Carry your oven with original box. Obey carrying signs on box.

To keep your oven door from damage that may occur during transportation by wire grate and trays, stick 1-1,5 cm thin cardboard or paper on oven front door inner glass with sticky tape at level of trays.

Stick oven door to side walls with sticky tape.

To place packaging materials look at figures below.



### If your oven haven't got an original box ;

Take precautions about damage possibility of oven outer walls, glass, painted, enamelled or stainless steel surfaces.

Please do the following controls before calling authorised service.

**If oven not heats;**

Plug of your product may not be in an earthed socket; your fuse may blow; timer may not adjusted in models that have timer.

**If oven is not working ;**

Please check that oven button is adjusted to a function in multi-function models.



Please check that heater button adjusted.

**FUSE**

Please check fuse of oven plug's socket or main fuse to be sure of its blow or not.

**If inner oven lamp is not;**

Check is electricity on; is lamp working; if it is not, read User's Manual to change it.

**Upper and Lower heaters do not cook equally;**

Check raw positions, thermostat positions and cooking time from list in your Users Manual.



**If there is still any problem in your product, please call closest authorised service.**

**This appliance/fitting is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). 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.**

**The symbol on the product, or on the documents accompanying the product, the Crossed Out Wheelie Bin symbol, indicates that this appliance/fitting 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. Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local authority, your household waste disposal service or the retailer where you purchased the product.**

