



90x60 SEMI-PROFESSIONAL FREE STANDING ELECTRIC COOKER USER MANUAL

Dear User,

It is our ultimate desire that you achieve the best performance from our product, which has been passed through meticulous quality control checks and is manufactured in modern facilities.

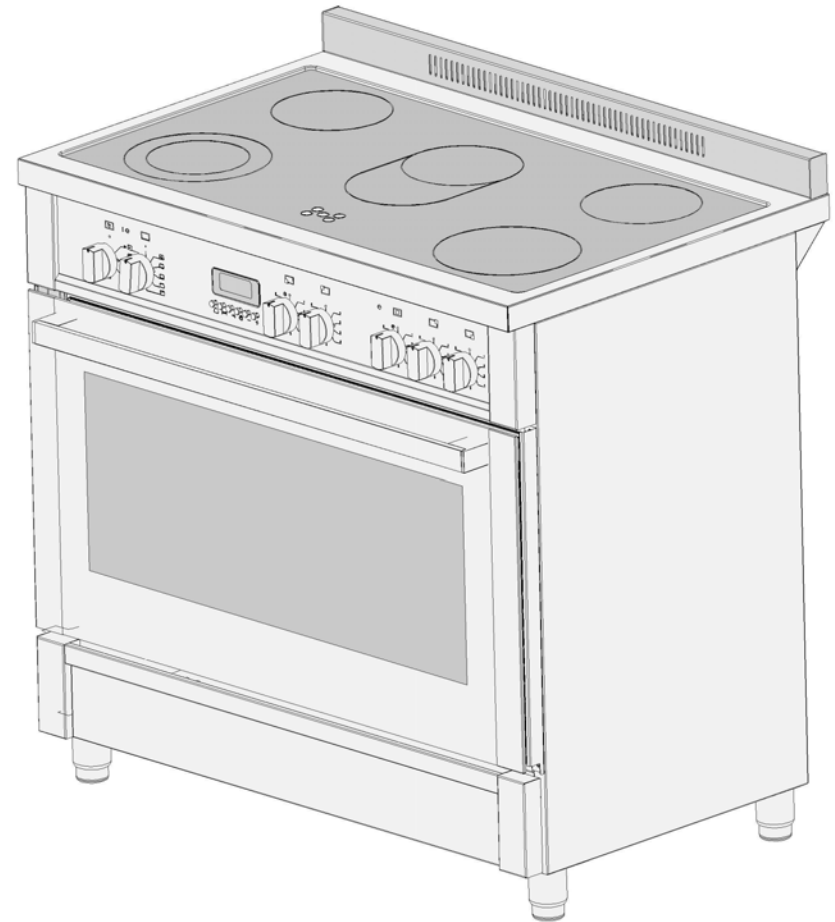
To this effect, we recommend that you read the entire guide carefully before operating the product and keep it as a reference.

ATTENTION!

THIS APPLIANCE SHALL BE INSTALLED IN ACCORDANCE WITH THE REGULATIONS IN FORCE AND ONLY USED IN A WELL VENTILATED LOCATION. READ THE INSTRUCTIONS BEFORE INSTALLING OR USING THIS APPLIANCE.

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1 - IMPORTANT WARNINGS

1. This appliance has been designed for home as freestanding furniture.
2. After removing the packaging, make sure to check if there is any damage to the appliance. If there is any damage, never attempt to use the appliance and immediately contact your Authorised servise. As packaging materials (nylon, perforator, sytrofoam etc.) will pose a threat to children, such materials need to be collected immediately and put out of reach. Pay attention to minimum health and safety requirements.
3. Power supply voltage of your oven is 220-240V, 50-60 Hz for mono phase and 230V/400V, 50-60 Hz for 3 phases.
4. If the current rate of the fuse in your installation is less than 32 Amp, make a qualified electrician fit a 32 Amp fuse.
5. Since the plug of your oven has earth system, ensure using socket with earth system. If it is used without earth system, our firm is not responsible for any loss which may arise.
6. Keep the electrical cable of your oven away from the hot areas, do not let it touch the appliance. Keep it away sharp sides and heated surfaces.
7. This appliance is produced in accordance with the safety regulations. Incorrect use will harm people and appliance.
8. The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
9. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand

the hazards involved. Children shall not play with appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.

- 10.Children should be supervised to ensure that they do not play with the appliance. Never let them play with the appliance.
- 11.Keep the appliance and its cord out of reach of children less than 8 years.
- 12.Danger of fire: do not store items on the cooking surfaces.
- 13.This appliance is not intended to be operated by means of an external timer or remote-control system.
- 14.Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- 15.Metallic objects such as knives, forks, spoons and lids should not be placed on the surface since it can get hot.
- 16.Unattended cooking on a hob with fat or oil can be dangerous and result in fire. NEVER try to extinguish a fire with water, but switch off appliance and then cover flame e.g. with a lid or a fire blanket.
- 17.Before starting to use your appliance, keep curtains, tulle, paper or flammable materials away from your appliance. Do not keep combustible or flammable things in or on the appliance.
- 18.Your oven will be very hot during operating and in a short period of time after operated; do not touch heating elements and do not let children touch them too.
- 19.This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating. All our appliances are only for domestic use, not for commercial use.
- 20.Attention! This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated location. Do not splash cool water in an oven tray or inside the oven

- when the surface of the appliance is still hot. Arising steam may cause burns and sudden temperature exchange may cause damages on the surface of the appliance.
12. Prolonged intensive use of the appliance may call for additional ventilation, for example opening increasing the level of mechanical ventilation where present.
 13. Do not operate your oven near bathroom or shower and in a room containing a bath or shower.
 14. Caution: glass lids may shatter when heated. Turn off all the burners before shutting the lid.
 15. Attention! This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated location.
 16. In models that have digital timer, after power cut set your digital timer rightly. Otherwise, your oven will not operate.
 17. When the supply cable gets defective, get it replaced by conducting our service as soon as possible.
 18. When the oven is hot never touch the oven glass by hand or touch by means of a tool.
 19. You must use the safety sheath of control panel when the oven section is in grill mode.
 20. Please place the tray to the lowest shelf and add 200 ml water when you cook something in chicken roast section.
 21. Make sure that rear pulley section of the grill swelling is fixed on V-bed on the grill when you use the grill swelling.
 22. It is not suitable to operate both lower and upper burners simultaneously. The lower burner is designed for cooking and upper burner is designed for frying.
 23. CAUTION! Do not touch hot parts with bare hands and keep children well supervised.
 24. If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for hob surfaces of glass-ceramic or similar material which protect live parts.

2 - INSTALLATION OF YOUR OVEN

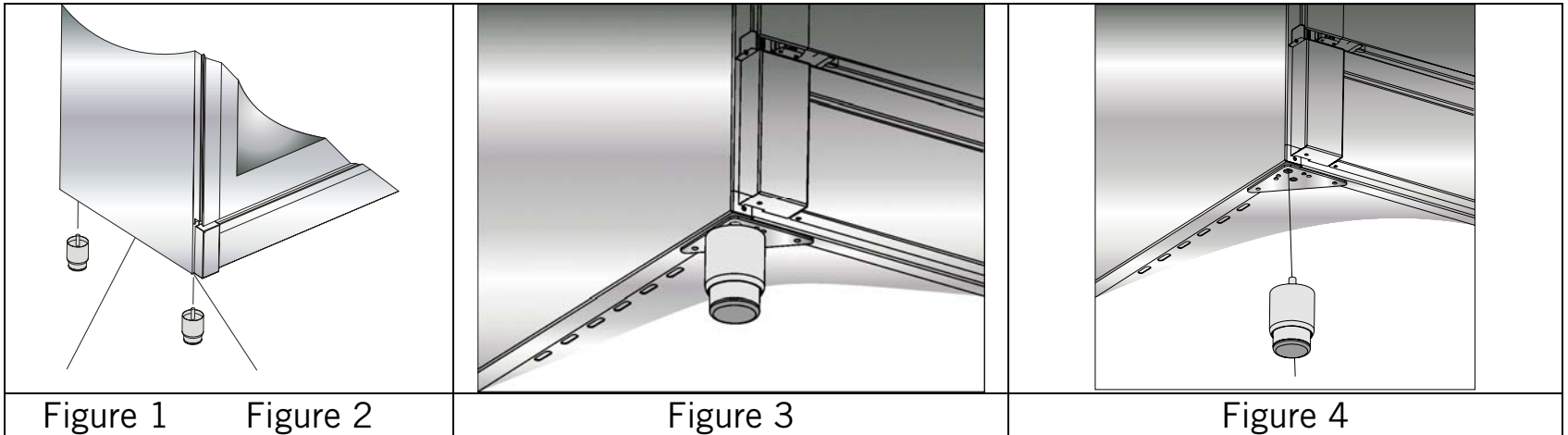
Electrical Connection and Security

1. Your oven is adjusted in compliance with 230 Volt 16 Ampere electric supplies. (For 3 phase 230V/400V 32 Ampere) If the mains is different from these values, contact your authorized service.
2. Electrical connection of the oven should only be made by the sockets with earth system installed in compliance with the regulations. If there is no proper socket with earth system in the place where the oven will be placed, immediately contact a qualified electrician. Manufacturer shall never be responsible from the damages that will arise because of the sockets connected to the appliance with no earth system.
3. Electrical cable should not touch the hot parts of the appliance.
4. Some models are supplied without a plug-an-lead set. In this case please use a flexible cable to suitable for connection to mono phase: H05 VV-F 3 G 4 mm² or for 3 phase: H05 VV-F 5 G 1.5 mm²

3 - INSTALLATION OF THE OVEN FEET

In order to install the oven feet;

1. Foot attachment lath is installed on the oven from the bottom of the oven as shown in Figure 1. Nuts are centered on these lathes in order to screw feet (Figure 2). Complete the feet installation process by screwing the feet to the nuts (Figure 3).
2. You can balance your oven by turning the screwed feet according to the surface type you are using.
3. If your oven has plastic food as in Figure-4 you can adjust your ovens height from these feet as turned clockwise or anticlockwise.



4 - TECHNICAL FEATURES OF YOUR COOKER

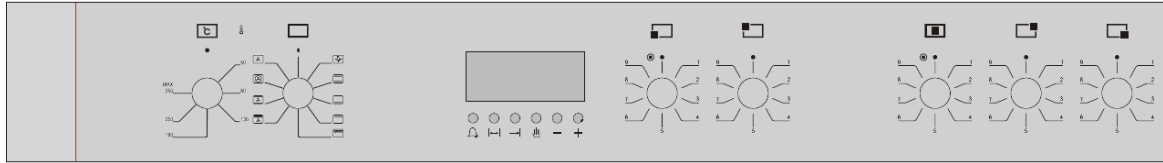
Before making the connections of your appliance:

Before starting to use the appliance, read the user manual of the appliance carefully. In this user Manual, there are important information regarding your, our customers' security, how you will use it and how you will make its maintenance. The conversion to the natural gas will be made by exchanging the auxiliary material (injector) given in the delivery of the oven with the equivalent one which was installed to the oven and mentioned in the user manual Idling adjustment will be made according to the flame high pursuant to the below data by turning counter clockwise of the adjustment screw in the tap shaft.

Specifications	90x60 Cooker
Outer width	950 mm
Outer depth	635 mm
Outer height	880 mm
Inner width	765 mm
Inner depth	410 mm
Inner height	355 mm
Oven volume	110 lt.
Lamp power	15 W
Turnspit power	6 W
Top heating element	1500 W
Bottom heating element	2000 W
Turbo heating element	2 x 1250 W
Grill heating element	2500 W
Supply voltage	220-400V, AC 50-60 Hz

Features of vitroceran hob
140mm hilight 1200W
180mm hilight 1800W
180/120mm Dual hilight 1700W
140x250mm Oval hilight 1800W

5 - DESCRIPTION OF THE CONTROL PANELS



Bottom heating element



Top heating element



Lamp



Grill



Turbo heating element +fan



Turnspit



Front right 140mm hilight



140mm hilight



140x250mm Oval hilight



140mm hilight

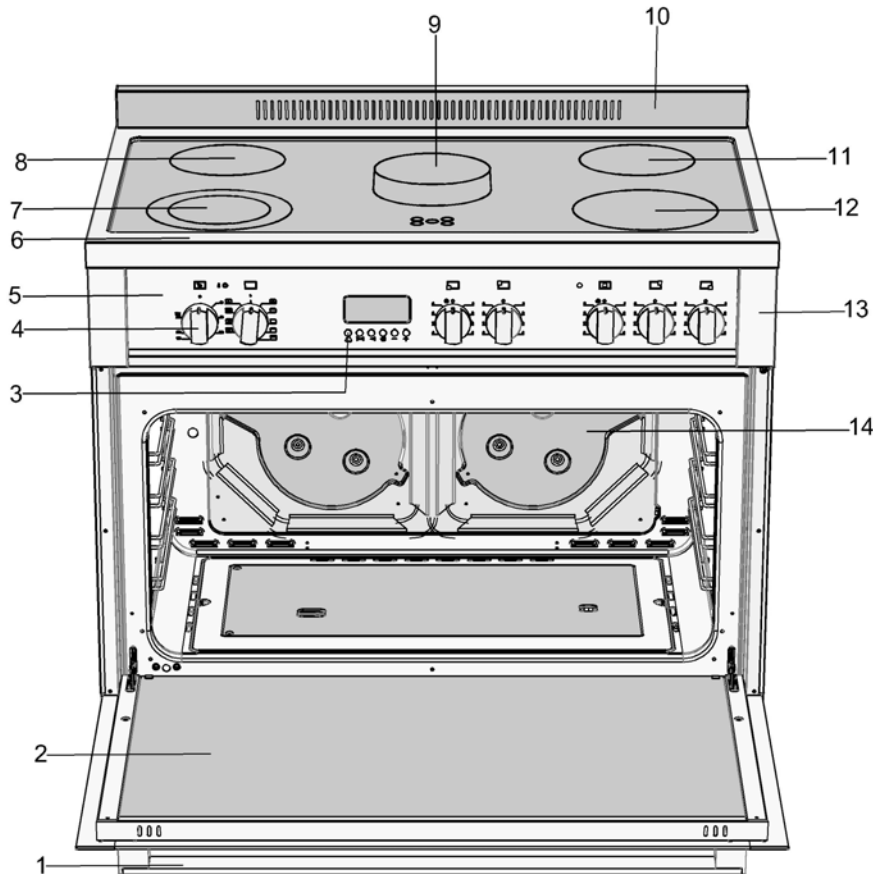


180/120mm Dual hilight



Thermostat

6 - DESCRIPTION OF THE APPLIANCE



1-	Door handle
2-	Glass oven door
3-	Push buton switches
4-	Command knob
5-	Command panel
6-	Cooker top plate
7-	180/120mm Dual hilight
8-	140mm hilight
9-	140x250mm Oval hilight
10-	Splash back
11-	140mm hilight
12-	180mm hilight
13-	Side panel
14-	Turbo fan (double)

7 - USING AND DESCRIPTION OF HOB SECTION FOR VITROCERAMIC

For Ring Control

1. You operate the hob with the ring switches on the control panel of oven. This switch regulates the energy in order to reach desired temperature set by you.
2. In order to have a good cooking result from the hob, the pans bottom should be as thick and flat as possible.
3. Bottom of pans and cooking zones should be the same size. If possible, always place lids on the pans. Always place cookware on the cooking zone before it is switched on. Switch cooking zones off before the end of the cooking time, to take advantage of residual heat.
4. Turn the knob to clockwise for starting to operate. Temperature set up by the knob position on the line gradually increasing up to max. (Single zone)
5. For dual cooking zone the first ring operating like single zone; second ring starts to operate after extra turning by some more force to clockwise on the “max” region end of the ring sign. When you turn to counter clockwise, the first ring will operate as maximum range and the second ring’s power will reduce up to you desire temperature.
6. At the “0” position, all the rings become off.

When the hob is being used, some parts may become hot, even when you turned off the switches the parts can be hot still; children should be kept away and supervised at all times., do not touch to cooking zone on vitroceramic hob during warning indicators are lighting. The indicators stay lighting during danger temperature on the surface of cooking zone even you turned off cooking switches of hob.

For rotary switch

1. Electric hilights have 6 temperature levels (as described herein above)
2. In order to operate the hilight, turn its relative knob that is fixed on the control panel.
3. Bottom of pans and cooking zones should be the same size. If possible, always place lids on the pans.

When the hob is being used, some parts may become hot, even when you turned off the switches the parts can be hot still; children should be kept away and supervised at all times., do not touch to cooking zone on vitroceramic hob during warning indicators are lighting. The indicators stay lighting during danger temperature on the surface of cooking zone even you turned off cooking switches of hob.

8 - USING OVEN SECTION

1. When your oven is operated first time, an odor will be spread out which will be sourced from using the heating elements. In order to get rid of this, operate it for 45 minutes while it is empty. In order to make cooking in your oven; oven switch must have been rotated and ignition must have been made. Otherwise, your oven will not run.
2. Kinds of meals you will cook, cooking times and Thermostat positions (Optional) were given in cooking table. The values given in the cooking table are characteristic values and were obtained as a result of the tests performed in our laboratory. You can find different flavors suitable for your taste depending on your cooking and using habits.
3. Open the oven cover at level 1 and use the safety panel when grilling on your oven

4. Cooking times: The results may change according to the local voltage and material having different quality, amount, and temperatures.
5. During the time when cooking is being performed in the oven, the lid of the oven shouldn't be opened frequently. Otherwise circulation of the heat may be imbalanced and the results may change.
6. Cake forms while cooking cake gives better result.
7. MECHANIC TIMER KNOB (Optional): In order to operate the oven, timer switch should be adjusted to desired time.

COOKING TABLE

Meals	Rack position	Cooking time (min.)
Creamed cake	2	30 - 35
Pastry	2	35 - 45
Biscuit	3	20 - 25
Cookie	3	20 - 35
Cake	2	25 - 35
Braided cookie	2	30 - 40
Filo pastry	2	35 - 45
Savory pastry	2	20 - 30
Lamb meat	3	20 - 25
Veal	3	30 - 40
Mutton	3	30 - 40
Chicken (in pieces)	3	30 - 40
Fish	3	20 - 30

Note: The values in the Table are the results obtained in our laboratories. You can find flavors different and suitable to your taste by experience. 5 - 10 min. preliminary heating should be done prior cooking.

9 - USING THE GRILL DEFLECTOR SHEET (*) option

1. A safety panel is designed to protect control panel and the buttons when the oven is in Grill mode (Figure 1)
 2. Please use this safety panel in order to avoid the heat to damage control panel and the buttons when the oven is Grill mode.
 3. Place the safety panel under control panel by opening the oven front cover glass (Figure 2)
 4. And then secure the safety panel in between oven and front cover by gently closing the cover. (Figure 3)
 5. It is important for cooking to keep the cover open in specified distance when cooking in grill mode.
 6. Safety panel will provide an ideal cooking circumstance while protecting control panel and buttons.
- WARNING:** Accessible parts may be hot when the grill in use. Young children should be kept away.

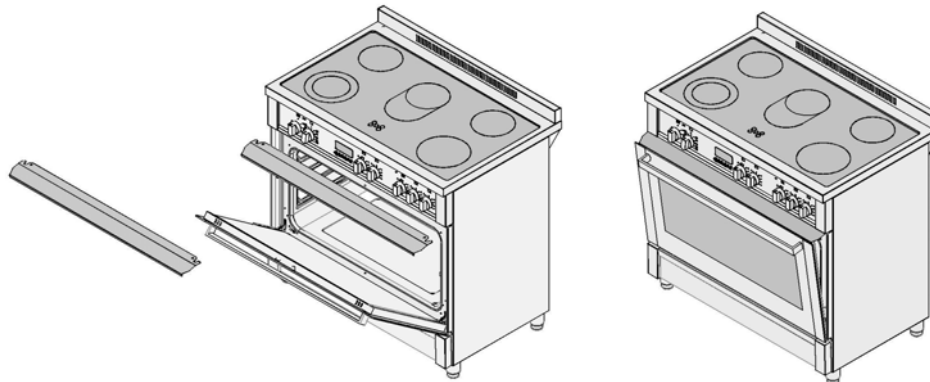


Figure 1

Figure 2

Figure 3

10 - MAINTENANCE and CLEANING

1. Disconnect the plug supplying electricity for the oven from the socket .
2. Never clean the interior part, panel, lid, trays and all other parts of the oven by the tools like hard brush, cleaning mesh or knife. Do not use abrasive, scratching agents and detergents.
3. After cleaning the interior parts of the oven with a soapy cloth, rinse it and then dry thoroughly with a soft cloth.
4. Clean the glass surfaces with special glass cleaning agents.
5. Never use inflammable agents like acid, thinner and gasoline when cleaning your oven.
6. Do not clean your oven with steam cleaners.
7. Don't wash any part of your oven in dishwasher.
8. In order to clean the front glass lid of the oven; remove the fixing washers fixing the inner glass by means of a screwdriver, clean and rinse it thoroughly. After drying, place the gasket properly and re-install the glass.
9. While oven is operating or shortly after it starts operating, it is extremely hot. You must avoid touching heating elements.
10. Before opening the upper lid of the oven, clean spilled liquid off the lid. Also, before closing the lid, ensure that the cooker table is cooled enough.

IF YOUR OVEN DOES NOT OPERATE

1. Please check the plug of power supply cord has a well connection with wall socket or not.
2. Please check the electric network.
3. Please check the fuse.
4. Please check power supply cord for any damage problems.
5. If you can not to solve the problem, to apply manufacturer-supplier services agent or similar qualified persons.