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GB

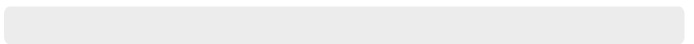
ELECTRIC MIDI OVEN USER'S MANUA

ES

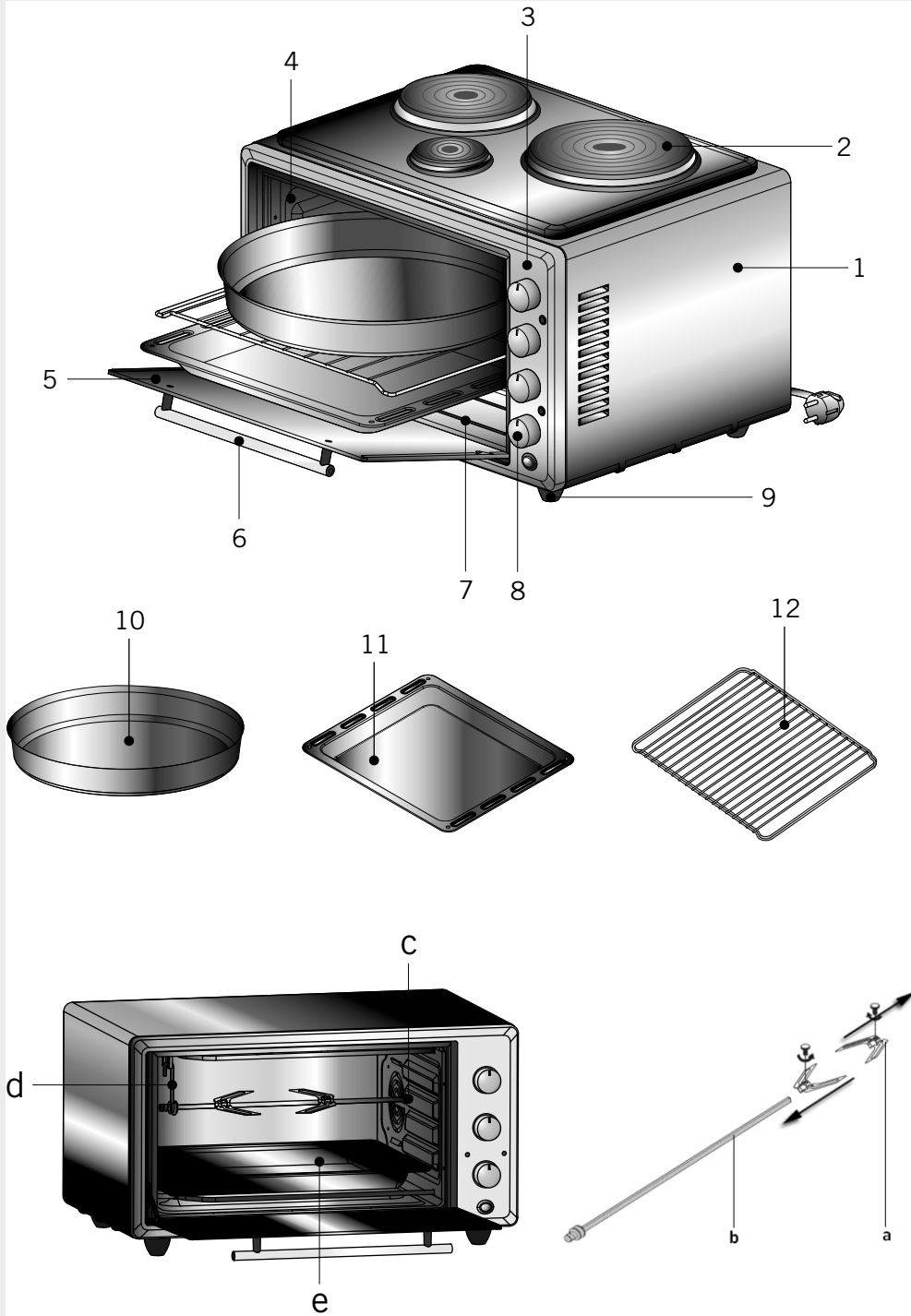
ELECTRICO MIDI FORNO MANUAL DE USO

PT

ELECTRICO MIDI FORNO MANUAL DE INSTRUÇÕES

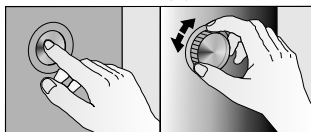
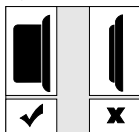


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WARNINGS

- ⚠ Pay attention to minimum health and safety requirements.
- ⚠ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance by a person responsible for their safety.
- ⚠ The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- ⚠ Keep the electrical cable of your oven away from the hot areas; do not let them touch the appliance. Keep them away from sharp sides and heated surfaces.
- ⚠ Usage of your appliance creates moisture and heat in the room it is placed, make sure that your kitchen is ventilated well. Maintain the natural ventilation ducts properly.
- ⚠ Do not touch hot parts with bare hands and keep children well supervised.
- ⚠ When the oven is hot never touch the oven glass by hand.
- ⚠ Before starting to use your appliance, keep curtain, tulle, paper or inflammable things away from your appliance. Do not keep combustible or inflammable things in or on the appliance.
- ⚠ Use your oven production for cooking purpose. Please do not use except for purpose.
- ⚠ The pop-up knobs absolutely must be run push-off mode as following pictures for which models have pop-up knob.



IF YOUR OVEN DOES NOT OPERATE

- ✓ Please check the plug of power supply cord has a well connection with wall socket or not.
 - ✓ Please check the electric network.
 - ✓ Please check the fuse.
 - ✓ Please check power supply cord for any damage problems.
- If you can not solve the problem, please apply manufacturer supplier services agent.

ELECTRICAL CONNECTION & SECURITY

- ⚠ Your oven is adjusted in compliance with 230-240 Volt AC, 50 Hz (for SA will be 220-240V,60 Hz), electrical supply, and requires a 16 Amp (for England 13 Amp) fuse. If the mains are different from this specified value, contact an electrician or your authorised service.
- ⚠ Isolation switches for the oven must be accessible to the end user with the oven in place.
- ⚠ Should you need to replace the 16 Amp plug top (for England 13 Amp), please ensure you rewire the plug as follows;
 - **Brown** wire to the **Live** terminal
 - **Blue** wire to the **Neutral** terminal
 - **Yellow & Green** wire to **Earth**
- ⚠ Electrical connection of the oven should only be made using sockets with Earth system installed (for England B.S. Approved sockets with Earth system), and in compliance with Regulations. If there is no proper socket with Earth in place, immediately contact a qualified electrician. The Manufacturer will not be responsible for damage or injuries that can arise because of inappropriate supply outlets with no earth system.
- ⚠ If your electric supply cable gets defective, it should definitely be replaced by the authorized service or qualified electricians in order to avoid from the dangers.
- ⚠ Electrical cable should not touch the hot parts of the appliance.
- ⚠ The oven should be using a well ventilation place and should be install on flat ground.
- ⚠ Please operate your oven in dry atmosphere.

DESCRIPTION OF OVEN AND COMMAND PANEL (page 4)

1- Oven body	7- Heating elements	a- Swords
2- Hotplate (36 lt. option)	8- Command knobs	b- Spit
3- Command panel	9- Oven legs	c- Motor slot
4- Cavity	10- Circular tray	d- Hook
5- Glass lid of oven	11- Oven tray	e- Place the oven tray onto the bottom heating element.
6- Handle	12- Wire grid	

	timer knob		top heating element
	thermostat knob		bottom heating element
	oven control knob		top and bottom heating element
			bottom heating element with fan
			top & bottom heating element with fan
			grill heating element
			turnspit (*)
			hotplate(*)

TIMER KNOB: Turn the timer knob to right direction to set for requested level. At the end of the time period which has been set, there will be a warning sound. The electric would cut off automatically and also the cooker would turn off automatically. In order to turn off the cooker set the timer knob to zero point or set the oven knob to zero point. It helps setting the period of cooking time as requested.

THERMOSTAT KNOB: It can supply oven center temperature between 50-220 °C

TECHNICAL FEATURES

Specifications	M32 Series	M36 Series	M42 Series
Outer width	480 mm	520 mm	590 mm
Outer depth	358 mm	440 mm	470 mm
Outer height	332 mm	360 mm	330 mm
Inner width	364 mm	397 mm	440 mm
Inner depth	315 mm	385 mm	420 mm
Inner height	240 mm	240 mm	240 mm
Thermostat	50 - 250°C (MAX)	50 - 250°C (MAX)	50 - 250°C (MAX)
Timer (*)	0 - 90 dk.	0 - 90 dk.	0 - 90 dk.
Bottom heating element	650 W	650 W	800 W
Top heating element	650 W	650 W	600 W
Gril heating element (*)	1300 W	1300 W	1200 W
Supply voltage	220-240 V, 50-60 Hz.	220-240 V, 50-60 Hz.	220-240 V, 50-60 Hz.
Turbo fan (*)	13 - 15 W	13 - 15 W	13 - 15 W
Turnspit (*)	4 W	4 W	4 W
Oven lamp	-----	15 W	15 W
Hotplate Ø80 mm (*)	-----	450 W	-----
Hotplate Ø145 mm (*)	-----	1000 W	-----
Hotplate Ø180 mm (*)	-----	1500 W	-----

(*): Only exist some models.

COOKING TIMETABLE

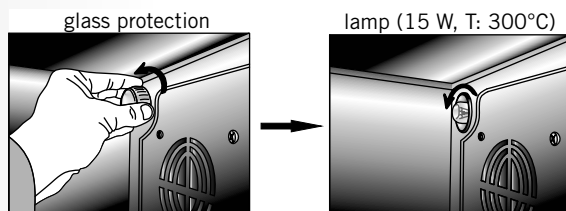
- Put in the plug into electric socket which has earthed. Set the timer to manual or automatic cooking position. Set the thermostat to the heat level which is needed according to cooking table shown below. If you make set the timer as manual position, there would be a warning sound at the end.
- **To make yogurt:** Please boil the milk. Wait for warming the milk up slightly. Then add yeast to the milk. Set the oven temperature to 40-50 °C and run the turbo fan. Cook in an oven with a closed pot for 3/3.5 hours.
- It is recommended to pre-heat your cooker for 8-10 minutes before starting cooking.
- Defrosting at room temperature is that it does not alter the taste and appearance of the food.
- In models that have hotplates, only big hotplate can not be operated with the oven heating elements. However, all hotplates can be operated at the same time when the oven heating elements are off.

Foods	Thermostat range (°C)	Cooking time (min.)	Shelf range
Cookie	150-170	20-35	Middle shelf
Cream cake	170-190	25-45	Middle shelf
Pie	180-220	20-40	Middle shelf
Cake	160-180	25-35	Middle shelf
Macaroni	190-210	20-30	Middle shelf
Fish	190-220	40-50	Middle shelf
Lamb	190-220	90-120	Middle shelf
Mutton	200-230	90-120	Middle shelf
Veal	200-230	90-120	Middle shelf
Turkey	200-230	45-55	Middle shelf
Chicken (parts)	200-230	75-100	Middle shelf

MAINTENANCE and CLEANING

- ⚠ **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- While oven is operating or shortly after it starts operating, it is extremely hot. You must avoid touching heating elements.
- 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.
- After cleaning the interior parts of the oven with a soapy cloth, rinse it and then dry thoroughly with a soft cloth.
- Clean the glass surfaces with special glass cleaning agents.
- Do not clean your oven with steam cleaners.
- Never use inflammable agents like acid, thinner and gasoline when cleaning your oven.
- Do not wash any part of your oven in dishwasher.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

OVEN LAMP



USE OF DIGITAL TIMER(*)

Screen symbols :



Symbol of yoghurt fermentation

Flashing : The yoghurt fermentation process is active

Flashing and Fade-Out : The yoghurt fermentation finished



Warm keeping symbol:

Flashing : The warm keeping is active

Flashing and Fade-Out : Temperature setting mode is active



Мигает индикация :

«регулирование тепла активно»



Automatic cooking mode symbol :

Flashing : Automatic cooking function is active

Flashing and Fade-Out : Automatic cooking finished



Oven mode symbol :

Flashing : Oven is active

Not Flashing : Oven is off

Flashing and Fade-Out: WARNING ! The oven is not getting hot, the mode switch is probably off



Child-Safety Lock symbol:

Flashing: The child-safety lock is active



Automatic cooking time setting symbol:

Flashing and Fade-Out : The cooking time setting is active , you can adjust it by using the buttons **Λ** **V**

Flashing: The time remaining on the screen is in terms of hour-minute



The clock setting symbol:

Flashing and Fade-Out : The clock setting mode, by using the buttons **Λ** and **V** you can make the adjustment.

Flashing : On the clock screen the current actual time is shown.



Remind timer (Minute counter) symbol is

Alerting: Alarm is active.

Flashing : The adjustment can be made by **Λ** and **V** buttons or the alerting time is up.

Λ и **V** или истело время сигнализации.



Flashing and Fade-Out: The oven heaters are in use to raise the adjusted heat. After reaching the adjusted heat, it works as thermostatic control indicator, alerts while the resistances are inversion, fades away while they are not in use.

WHEN ELECTRICITY COMES :

When the electricity first came , the oven is deactive, the clock on the screen is 00:00 and **AUTO** is flashing. The heat screen is off. In that case, the clock can be set up by using **V** and **Λ** buttons and pushing **M** button makes the oven active. If the **M** button is pushed before setting up the right time, the time on the screen will be shown up as the right time.

Please read 'CLOCK TIMING' section to set up the clock later on.

PS.: Please see the ' YOGHOURT FERMENTATION' section if the electricity goes off while making yoghurt

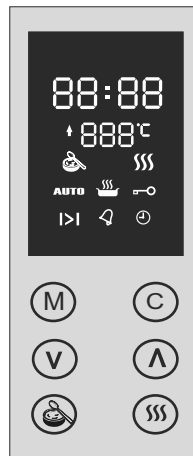
MENU BUTTON :



It is possible to move between adjusting menus by pushing and leaving the menu button.





Alignment is cooking time, minute counter alert time and the real time clock menu. The symbols

(**▶** **⏪** **⏩**) belong to adjustment menu will be flashing, the adjustment of them will be possible by the possible by the **V** **Λ** buttons.








PS.: Pushing the button for a long time means going out from the position of the time adjusted Cooking (automatic) . (Please see the relevant paragraph below) .



TIME ADJUSTMENT:


You can step in the time adjustment menu by pushing  button 3 times.  starts blinking and the clock is setting up by the   button, pushing these buttons for a long time makes the clock set up quickly. The clock adjustment mode will end after around 5 seconds by itself.



YOGHURT FERMENTATION FUNCTION:

Yoghurt fermentation function, if there is no cooking function in use, is getting started by  Button and  symbol alerts and by the same  button it ends. As a default factory adjustment the fermentation has been set as 5 hours. The remaining time for the fermentation is shown on the time screen. Unless  button is cancelled ( is on the screen) , user can adjust the remaining time.

In order to change the duration of the fermentation:


Press the button  it will start flashing. 


Adjust the duration by pressing the   button on the screen (the duration cannot be set under 5 hours or over 10 hours)

When the fermentation process is finished, the alarm will sound and the  icon will start flashing on the screen. By pressing the  button you can terminate the process or change the duration.





EXCEPTIONS:

If the oven temperature is over 60 C the fermentation process will not start. You will hear a warning tone and the phrase "hot" will be visible on the screen.



When power is cut off during fermentation, 3 beeps will sound and the remaining time (before the electricity was cut off)  will appear flashing.



As mentioned above, the  button can be used to terminate the fermentation or to change the remaining duration.


KEEPING WARM FUNCTION

The keeping warm function will be activated when pressing the  button. You will see the  icon on the screen. With this function, the oven temperature will be 80 C and will be kept constant, however the temperature will not be indicated on the screen. Changing the temperature is not possible (the  button is non-functional) By pressing the  button again, this function will be canceled.



SETTING THE COOKING HEAT:

Besides the yogurt and keeping warm function you can use it for cooking as well. When pressing  The button, the  icon will start flashing next to the temperature.


By pressing  and  you can set the temperature between 50 C and 230 C (if you don't have a set temperature, the preset factory temperature of 190 C will appear)


In order to switch off the temperature indication on the screen or to disable it, press and hold the  button. The temperature will disappear and the oven heaters will turn off.

PERSONALIZING THE FACTORY HEAT SETTINGS:

In order to change the preset factory temperature of 190 C, press  and  at the same time until you hear a short beep.

ATTENTION

The icon  means that the oven is in function. In other words, if the function OFF is not seen on the screen, it means that it is always turned on.

The icon  flashing on the screen means that the oven isn't getting hot although there is a adjusted temperature on the screen or the fermentation process or warm keeping function is activated. At the beginning of this alert 3 times beep tones are heard for only 1 time.





Please make sure that the function switch is in OFF position, after having set the switch to the preferred cooking mode the oven begins to heat and after a while the symbol becomes fixed.



Manual cooking

When the switch is set to the preferred position and the temperature is fixed according to the description above the cooking process begins and continues until the user finishes it.


AUTOMATIC COOKING (TIME ADJUSTED)

By entering the cooking time you can programme you oven so that it will be off automatically.

Press the button  one time. The  icon starts to flash. By using the buttons  and  Please set the cooking time (Max. 10 Hours) **AUTO** icon will appear on the screen.







In any moment of the programm you can finish the cooking by pressing the  button for 3 seconds. The icon  will disappear on the screen. In this case the cooking will take so long until the oven is switched off by the user. (Manual cooking mode)

After finishing of the cooking time automatically the icon **AUTO** will appear on the screen with a acoustic alarm. (The acoustic alarm will be heard for 7 minutes as long as any button is not pressed)

The **AUTO** icon will flash until the  button is pressed and the oven will be deactivated. By pushing the button the oven will come to the manual mode, the **AUTO** icon will disappear.

Attention : do not forget to set the switch to the OFF position.

REMINDER TIMER SETTING

With this function at the end of the adjusted time the oven clock alarm starts to sound and lets know that the time is over. At the end of this time the oven is not switched off.. The  button is pressed 2 times , the  icon starts to flash , by using the  and  buttons the preferred time is set . The maximum setting alarm time is 23 hours and 59 minutes. After 5 seconds the icon  Becomes fixed on the screen and the time beging to run. After the time setting is over the alarm begins to sound. The  icon begins to flash on the display. By pushing any button the alarm sound can be switched off and the symbol disappears on the display. If the alarm isn't stopped , it will automatically finish after 7 minutes.

CHILD PROOF FUNCTION



This function prevents any attempts to change your timer settings by key lock. While child proof function is ON, none of the keys will be functioning unless you keep push . By the cancellation of the key lock, keys will become able to use back. To activate the Child Proof, push key (app. 3 seconds) until you see on the screen. To deactivate the Child Proof push same key until icon disappears from the screen.

Attention: If the alarm rings while Child Proof is active, it can be put to silence by pushing any key. Safety Lock function will continue.

FAILURE MESSAGES

Flashing ; It means your oven is not warming. Be sure that Function Switch is not at 0 position and check your oven door closed. If problem continues please call Technical Service.

Err1 Heat Sensor open-circuit failure; Push key. If the failure message does not disappear from screen please call Technical Service

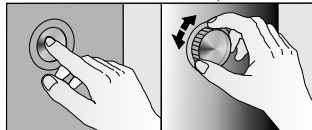
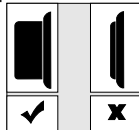
Err2 Heat Sensor short-circuit failure; Push key. If the failure message does not disappear from screen please call Technical Service

Err3 Oven heat exceeds maximum limits electronic circuit failure; Push key. If the failure message does not disappear from screen please call Technical Service

Attention: At the first moments of a failure message appears on the screen, a fleeting audible warning will sound

WARNHINWEISE

- ⚠ Beachten Sie die Mindestbedingungen für die Gesundheit und die Sicherheit.
- ⚠ Personen (einschließlich Kinder), die aufgrund ihrer physischen, sensorischen oder geistigen Fähigkeiten oder ihrer Unerfahrenheit oder Unkenntnis nicht in der Lage sind, das Gerät sicher zu benutzen, sollten dieses Gerät nicht ohne Aufsicht oder Anweisung durch eine verantwortliche Person benutzen.
- ⚠ Dieses Gerät darf nicht mit Hilfe eines externen Zeitschalters oder einer separaten Fernbedienung betrieben werden.
- ⚠ Das Stromkabel Ihres Backofens vor Wärme schützen und den Kontakt des Kabels mit Ihrem Gerät vermeiden.
- ⚠ Bei der Beschädigung des Kabels sollte es durch den zuständigen Service oder durch eine qualifizierte Personen ersetzt werden.
- ⚠ Die Benutzung Ihres Geräts führt zur Erhöhung der Feuchtigkeit und der Wärme im Aufstellungsort. Daher die Belüftung Ihrer Küche beachten. Die Belüftungskanäle ordnungsgemäß instandhalten.
- ⚠ Die warmen Teile nicht mit der bloßen Hand berühren und Kinder von diesen Teilen fern halten.
- ⚠ Wenn der Backofen warm ist, das Glas des Backofens keineswegs berühren.
- ⚠ Vor der Inbetriebnahme Ihres Geräts die Gegenstände wie Vorhang, Gardine und Papier sowie jegliche brennbaren Stoffe entfernen. In oder auf Ihrem Gerät keine brenn- und entflammbare Stoffe lassen.
- ⚠ Ihr Gerät nur zum Backen benutzen. Bitte Ihr Gerät nicht zweckfremd benutzen.
- ⚠ Bei der Modellen mit Pop-up-Taste ist die Pop-up-Taste erst dann zu schalten, wenn sie draußen ist.

**FALLS IHR BACKOFEN NICHT FUNKTIONIERT,**

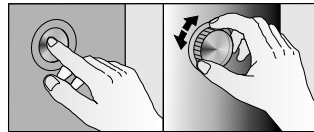
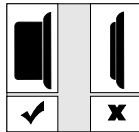
- ✓ Bitte kontrollieren Sie, ob das Anschlusskabel eingesteckt ist.
 - ✓ das Stromnetz kontrollieren.
 - ✓ die Sicherung kontrollieren.
 - ✓ kontrollieren, ob das Stromkabel beschädigt ist.
- Falls das Problem nicht beseitigt ist, bitte wenden Sie sich an den zuständigen Service oder einen Sachverständigen an.

STROMVERBINDUNG UND SICHERHEIT

- ⚠ Ihr Gerät erfordert eine Absicherung von 16 Ampere. Es ist empfehlenswert, daß Ihr Gerät gegebenenfalls durch eine qualifizierte Personen installiert wird.
- ⚠ Ihr Gerät wurde für eine Stromstärke von 230 V, 50 Hz eingestellt. Falls die Werte abweichend davon sind, bitte Kontakt mit dem zuständigen Service aufnehmen.
- ⚠ Die Stromverbindung Ihres Geräts darf nur mittels einer geerdeten Steckdose erfolgen, die ordnungsgemäß installiert ist. Falls es im Aufstellungsort Ihres Geräts keine geerdete Steckdose gibt, bitte sofort Kontakt mit einer qualifizierten Person nehmen. Die Herstellerfirma übernimmt keinerlei Verantwortung für die Schäden wegen der nicht geerdeten Steckdosen.
- ⚠ Beim Ausfall Ihres Stromkabels muß Ihr Kabel durch den zuständigen Service oder durch eine qualifizierte Personen ersetzt werden, um mögliche Gefahren zu vermeiden.
- ⚠ Das Stromkabel darf nicht an erhitzte Teile Ihres Geräts kommen.
- ⚠ Bitte Ihr Gerät in einem gut belüfteten Räumen benutzen und auf einem flachen Untergrund betreiben.
- ⚠ Bitte Ihr Gerät in einem trockenen Raum betreiben.

ADVERTENCIAS

- Preste atención a los requerimientos mínimos de salud y seguridad.
- Este producto no debe ser utilizado por personal con discapacidad física, sensorial o mental, o niños ya que requieren de una supervisión de adultos.
- Este producto no debe usarse con temporizador externos o otros elementos de control a distancia.
- Si la corriente del fusible de su instalación es inferior a 16 Amp, haga que un electricista calificado la adapte a un fusible de 16 Amp.
- Mantenga el cable de su horno alejado de áreas calientes y no permita que toque el artefacto. Manténgalo alejado de bordes afilados y superficies calientes.
- Si el cable de suministro de energía está dañado, debe ser reemplazado por el fabricante, el servicio técnico u otras personas calificadas para evitar daños.
- La utilización de este artefacto genera humedad en el lugar donde está colocado. Asegúrese de que su cocina esté bien ventilada. Mantenga adecuadamente los conductos de ventilación natural.
- No toque las partes calientes sin proteger sus manos y supervise a los niños.
- Nunca toque el vidrio del horno con sus manos cuando esté caliente.
- Quite todo el envoltorio antes de utilizar el artefacto, y no deje materiales combustibles o inflamables dentro de o sobre él.
- Utilice el horno únicamente para cocinar.
- El botón retractil debe ser utilizado solo como se muestra en la siguiente figura, para aquellos modelos con botón retractil.



SI SU HORNO NO FUNCIONA

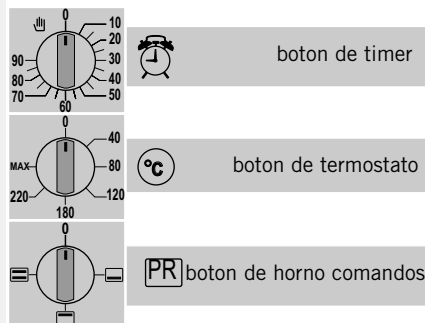
- ✓ Por favor, verifique que el enchufe esté bien conectado al suministro de energía de la pared.
 - ✓ Por favor, revise la conexión eléctrica del lugar.
 - ✓ Por favor, revise el fusible.
 - ✓ Por favor, verifique que el cable de suministro de energía no esté dañado.
- Si no puede solucionar el problema acuda al servicio técnico autorizado.

CONEXIÓN ELÉCTRICA Y SEGURIDAD

- Su horno está ajustado para un suministro de energía eléctrica compatible con 230V./50 Hz.
- La toma de energía eléctrica debe contar con una adecuada conexión a tierra.
- Si el cable de suministro de energía eléctrica está defectuoso o dañado debe ser reemplazado por el servicio técnico autorizado o persona calificada para evitar daños.
- El horno debe ser utilizado en lugar ventilado y correctamente instalado sobre una superficie horizontal. Por favor opere su horno en un ambiente seco.

DESCRIPCION DEL HORNO UND PANEL DE COMANDOS (página 4)

1- Cuerpo	7- Calentador	a- Horquillas del asador giratorio
2- Hotplate (36 lt. opt.)	8- Botón de comandos	b- Espeton del asador giratorio
3- Panel de comandos	9- Pje	c- Motor
4- Cavidad	10- Circular tray	d- Gancho
5- Puerta de vidrio del horno	11- Bandeja del horno	e- Ubique la bandeja del horno sobre el calentador inferior.
6- Asa de la puerta	12- Wire grid	



	elemento superior
	elemento inferior
	elemento inferior+superior
	elemento inferior+fan
	elemento inferior+superior+fan
	elemento grill
	función de siedo (*)
	hotplate (*)

BOTON DE TIMER: Gire el botón de Timer hacia la derecha para seleccionar el nivel requerido. Al final del período de tiempo que ha sido seleccionado habrá un sonido de advertencia. La electricidad se cortará y se apagará automáticamente. Para detener la cocción gire el botón de Timer a cero.

BOTON DE TERMOSTATO: Puede suministrar una temperatura central del horno entre 50-250 °C.

CARACTERISTICAS TECNICAS

ESPECIFICACIONES	M32 Series	M36 Series	M42 Series
Ancho Exterior	480 mm	520 mm	590 mm
Profundidad Exterior	358 mm	440 mm	470 mm
Altura Exterior	332 mm	360 mm	330 mm
Ancho Interior	364 mm	397 mm	440 mm
Profundidad Interior	315 mm	385 mm	420 mm
Altura Interior	240 mm	240 mm	240 mm
Termostato	50 - 250°C (MAX)	50 - 250°C (MAX)	50 - 250°C (MAX)
Timer (*)	0 - 90 dk.	0 - 90 dk.	0 - 90 dk.
Calentador Inferior	650 W	650 W	800 W
Calentador Superior	650 W	650 W	600 W
Calentador Grill (*)	1300 W	1300 W	1200 W
Suministro Voltaje	220-240 V, 50-60 Hz.	220-240 V, 50-60 Hz.	220-240 V, 50-60 Hz.
Turbo ventilador (*)	13 - 15 W	13 - 15 W	13 - 15 W
Siedo (*)	4 W	4 W	4 W
Lámpara del Horno (*)	-----	15 W	15 W
Hotplate Ø 80 mm (*)	-----	450 W	-----
Hotplate Ø 145 mm (*)	-----	1000 W	-----
Hotplate Ø 180 mm (*)	-----	1500 W	-----

(*): Opcional

TIEMPOS DE COCCIÓN

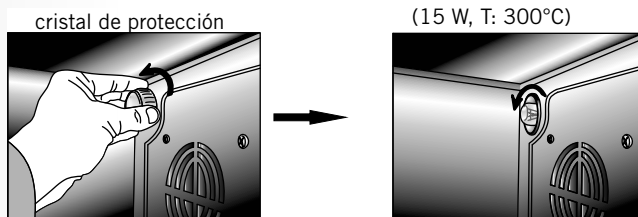
- Enchufe el cable de alimentación al tomacorriente que debe contar con una adecuada conexión a tierra. Coloque el temporizador en posición de cocción manual o automática. Establezca el termostato al nivel de calor requerido según la tabla de cocción que aparece más abajo. Si configura el temporizador en posición manual, escuchará un sonido de advertencia al final.
- Para hacer yogurt: Hierva la leche. Espere a que la leche se caliente un poco, luego agregue la levadura. Configure la temperatura del horno a 40-50° C y encienda el ventilador turbo. Cocine al horno en un recipiente cerrado por 3/3,5 horas.
- Se recomienda precalentar el horno por 8-10 minutos antes de empezar la cocción.
- En aquellos modelos con placas, solo las placas grandes pueden ser utilizadas con los elementos calefactores del horno, todas las placas pueden ser utilizadas al mismo tiempo siempre y cuando los elementos calefactores del horno se encuentren apagados.

Comidas	Termostato (°C)	Tiempo de cocción (min)	Posiciones
Galletas	150-170	20-35	Media
Torta de crema	170-190	25-45	Media
Tarta	180-220	20-40	Media
Torta	160-180	25-35	Media
Macaroni	190-210	20-30	Media
Pescado	190-220	40-50	Media
Cordero	190-220	90-120	Media
Oveja	200-230	90-120	Media
Ternera	200-230	90-120	Media
Pavo	200-230	45-55	Media
Pollo (Presas)	200-230	75-100	Media

MANTENIMIENTO Y LIMPIEZA

- Desconecte el enchufe del suministro de energía eléctrica.
- Mientras el horno esta en funcionamiento o enseguida que comienza a funcionar esta extremadamente caliente, evite tocar los elementos calientes.
- Nunca limpie las partes interiores de su horno, panel, bandejas o ninguna otra parte con herramientas, cepillos duros ni cuchillos. No utilice productos abrasivos.
- Luego de limpiar las partes interiores del horno con un trapo enjabonado, enjuague y séquelo con un trapo suave.
- Limpie las superficies de vidrio con productos especiales para limpieza de vidrios.
- No limpie su horno con limpiadores abrasivos.
- Nunca utilice productos inflamables como ácidos, thinner o gasolina para limpiar su horno.
- No utilice lavavajillas para lavar ninguna de las partes del horno.

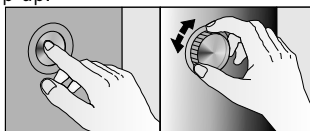
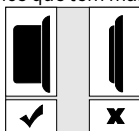
LAMPARA DEL HORNO



AVISOS

Preste atenção aos requisitos mínimos de saúde e segurança.

- Esse produto não deve ser utilizado por pessoas com problemas físicos, sensoriais ou mentais, ou por pessoas que não tenham conhecimentos necessários evitando assim riscos contra a sua segurança. Estes conselhos também se aplicam às crianças.
- Esse produto não deve ser utilizado com um temporizador externo, ou com painel de controlo individuais à distância.
- Se a taxa actual do fusível nas suas instalações é menos que 16 AMP, recorra a um electricista qualificado para proceder à instalação de um fusível de 16AMP.
- Mantenha o cabo eléctrico do seu forno longe das áreas quentes, não deixe que as mesmas toquem o aparelho. Mantenha o cabo afastado de arestas afiadas e superfícies quentes.
- Se o cabo de alimentação se encontrar danificado deve ser substituído pelo produtor, um dos seus agentes de serviços ou um técnico qualificado semelhante por forma a evitar estragos.
- O uso do seu aparelho cria humidade e bolor no local em que é colocado. Certifique-se que a sua cozinha é bem ventilada. Mantenha as condutas naturais de ventilação próprias.
- Não toque as partes com as mãos e mantenha supervisão nas crianças.
- Quando o forno está quente nunca toque no vidro do forno com a mão.
- Antes de começar a usar o seu aparelho, mantenha cortinas, tulle, papel ou material inflamável não mantenha combustível ou material inflamável dentro ou em cima do aparelho.
- Use o seu forno apenas para cozinhar. Por favor não use com outro propósito se não este.
- Os manípulos pop-up devem ser colocados em posição normal como indicado nas imagens que se seguem, isto para os modelos que têm manípulos pop-up.



SE O SEU FORNO NÃO FUNCIONAR

- ✓ Verifique se a ficha do cabo de alimentação tem uma ligação correcta com a ficha de parede.
 - ✓ Verifique a rede eléctrica.
 - ✓ Verifique o fusível.
 - ✓ Verifique se existem danos no cabo de alimentação.
- Se não conseguir resolver o problema, solicite agentes de serviço do fornecedor ou um técnico semelhante qualificado.

CONEXÃO ELÉCTRICA E SEGURANÇA

O seu forno tem uma voltagem de 10Amp. Caso seja necessária uma instalação, esta deve ser realizada por um técnico electricista qualificado.

- O seu forno está ajustado em conformidade com fornecimento eléctrico de 230 V ac 50 Hz. Se a alimentação for diferente do valor especificado, contacte os serviços autorizados.
- A ligação eléctrica do forno deve apenas ser feita pelo sistema de fichas com terra, instalado em conformidade com os regulamentos. Se não existir este sistema no local em que colocar o seu forno, contacte imediatamente um electricista qualificado. O produtor não deve nunca ser responsável pelos danos causados que possam surgir devido ao facto de não existir um sistema de fichas ligados à terra.
- Se o seu cabo de alimentação estiver danificado, deve ser substituído por um serviço autorizado ou electricistas qualificados, por forma a evitar perigos.
- Os cabos eléctricos não devem entrar em contacto com as partes quentes do aparelho.
- O forno deve ter uma boa ventilação e deve ser instalado em terreno plano.
- Use o seu forno numa atmosfera seca.

DESCRIÇÃO DO FORNO E PAINEL DE CONTROLO (Página 4)

1- Estrutura	7- Resistências	a- Swords
2- Hotplate (36 lt opt.)	8- Botões de Comando	b- Spit
3- Painel de Controlo	9- Pé do Forno	c- Motor slot
4- Cavity	10- Circular tray	d- Hook
5- Tampa de Vidro do Forno	11- Tabuleiro do Forno	e- Coloque o tabuleiro do forno por cima das resistências inferiores.
6- Manípulo	12- Wire grid	



BOTÃO TEMPORIZADOR: Rode o botão temporizador para a direita para escolher o nível que deseja. No final do período que seleccionou, irá ouvir um sinal de aviso a indicar que o tempo terminou. O forno eléctrico irá cortar automaticamente e, além disso, também o fogão se desligará de forma automática. Para desligar o fogão defina o botão do temporizador para o ponto zero ou rode o botão para o ponto zero. In order to turn off the cooker set the timer knob to zero point or set the oven knob to zero point. Ele ajuda a definir o tempo para cozinhar como desejar.

BOTÃO DO TERMOSTATO: O forno poderá atingir uma temperatura entre os 50-250 graus.

CARACTERÍSTICAS TÉCNICAS

Especificações	M32 Series	M36 Series	M42 Series
Largura exterior	480 mm	520 mm	590 mm
Profundidade exterior	358 mm	440 mm	470 mm
Altura exterior	332 mm	360 mm	330 mm
Largura interior	364 mm	397 mm	440 mm
Profundidade interior	315 mm	385 mm	420 mm
Altura interior	240 mm	240 mm	240 mm
Pojemnosť piekarnika	50 - 250°C (MAX)	50 - 250°C (MAX)	50 - 250°C (MAX)
Timer(*)	0 - 90 dk.	0 - 90 dk.	0 - 90 dk.
Resistência inferior	650 W	650 W	800 W
Resistência superior	650 W	650 W	600 W
Resistência da grelha(*)	1300 W	1300 W	1200 W
Voltagem	220-240 V, 50-60 Hz.	220-240 V, 50-60 Hz.	220-240 V, 50-60 Hz.
Ventoinha Turbo(*)	13 - 15 W	13 - 15 W	13 - 15 W
Turnspit(*)	4 W	4 W	4 W
Lâmpada do forno(*)	-----	15 W	15 W
Hotplate Ø80 mm (*)	-----	450 W	-----
Hotplate Ø145 mm (*)	-----	1000 W	-----
Hotplate Ø180 mm (*)	-----	1500 W	-----

COOKING TIMETABLE

☞ Coloque a ficha na tomada que tem ligação à terra. Defina o temporizador para a posição de cozinhar automático ou manual. Regule o termostato para o nível de calor que é necessário de acordo com a tabela de cozinhar apresentada abaixo. Se definir o temporizador manualmente, ouvirá um som de aviso no final.

☞ Para fazer iogurte: ferva o leite. Aguarde para que o leite aqueça lentamente. De seguida adicione fermento ao leite. Regule a temperatura do forno para 40-50 graus e ligue a ventoinha. Cozinhe num forno num recipiente fechado durante 3/3.5 horas.

☞ Recomendamos que faça um pré-aquecimento do seu forno antes de começar.

☞ Nos modelos que têm placas eléctricas, somente a placa grande não pode funcionar com os elementos de aquecimento do forno. No entanto, todas as placas podem funcionar ao mesmo tempo, quando os elementos de aquecimento do forno estão desligados.

Alimentos	Nível de termostato (°C)	Tempo cozinhar (min)	Nível tabuleiro
Bolachas	150-170	20-35	tabuleiro meio
Bolo creme	170-190	25-45	tabuleiro meio
Tarte	180-220	20-40	tabuleiro meio
Bolos	160-180	25-35	tabuleiro meio
Massas	190-210	20-30	tabuleiro meio
Peixe	190-220	40-50	tabuleiro meio
Cordeiro	190-220	90-120	tabuleiro meio
Carneiro	200-230	90-120	tabuleiro meio
Vitela	200-230	90-120	tabuleiro meio
Peru	200-230	45-55	tabuleiro meio
Galinha (Partes)	200-230	75-100	tabuleiro meio

LIMPEZA E MANUTENÇÃO

- ☛ Desligue a ficha do forno da tomada.
- ☛ Enquanto o forno está em funcionamento ou brevemente depois de começar a funcionar está extremamente quente. Deve evitar tocar os elementos quentes.
- ☛ Nunca limpe a parte interior, o painel, a tampa, o tabuleiro e todas as outras partes com escovas duras ou facas. Não use agentes nem detergentes abrasivos.
- ☛ Após limpar as partes interiores do forno com um pano embeido em sabão, enxague e seque com um pano suave.
- ☛ Limpe as superfícies de vidro com um detergente especial para vidros.
- ☛ Não limpe o forno com materiais de vapor.
- ☛ Nunca use ácidos inflamáveis como ácidos e gasolina para limpar o forno.
- ☛ Não lave nenhuma parte do seu forno na máquina de lavar louça.

LÂMPADA DO FORNO

