



# **OPERATING AND INSTALLATION INSTRUCTIONS OF ELECTRICAL FREESTANDING OVEN**

'EURO' Model No's EVC60SS & EVC60WH with ceramic hob

'EURO' Model No EVE50WH with 'EGO' solid hotplates



We would like to take this opportunity to thank you for purchasing another quality 'Euro' cooking appliance and we are sure the performance of our 50cm and 60cm free standing cookers will exceed your expectation.

We assure you our cooking products are manufactured to comply with stringent Australian compliance standards and as such offers you an appliance produced in global modern facilities carefully and particularly tested for quality.

This product manual has been prepared to simplify the use and care of your appliance, which has been manufactured to the most recent technological standards, ensuring maximum cooking efficiency.

Before using your appliance, we recommend you take time to carefully read this 'use & care' manual, which includes information for product installation.

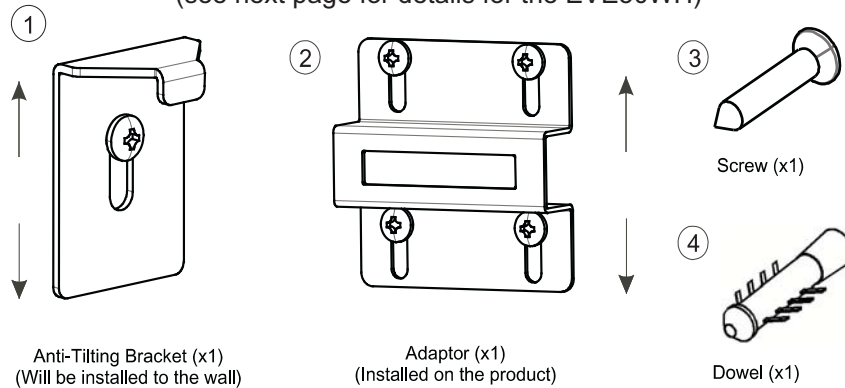
Also included are many tips for maintenance of this appliance and should you require any after sales service either during or post warranty please contact 'Euro Appliances' on 1800 440 335, our customer service staff look forward to assisting you.

**PLEASE RETAIN THIS MANUAL IN A SAFE PLACE FOR FUTURE REFERENCE.**

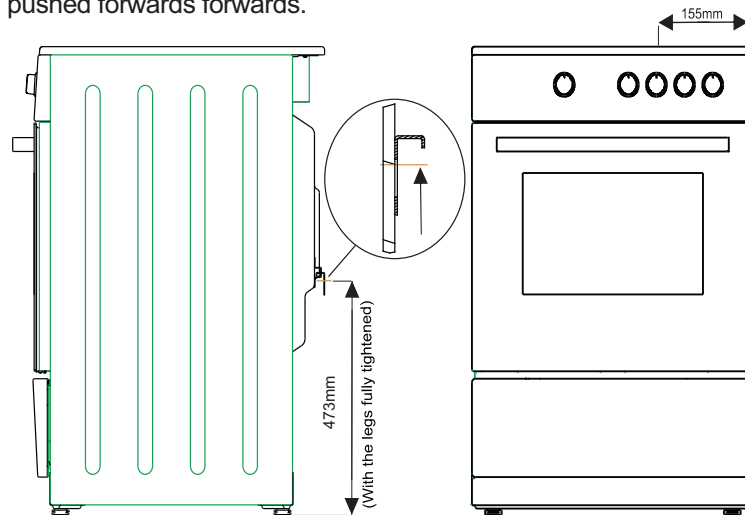
**WARNING:** In order to prevent accidental tipping of the appliance, for example by a child climbing onto the oven door, the stabilising means must be installed. Refer to the following pages for instructions for installation of the stabilising means (anti-tilting).

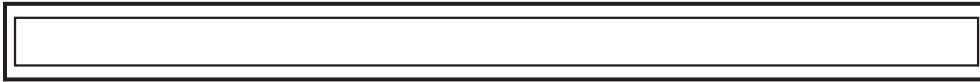
## ANTI-TILTING KIT

### Instructions for stabilising Model No's EVC60SS & EVC60WH (see next page for details for the EVE50WH)



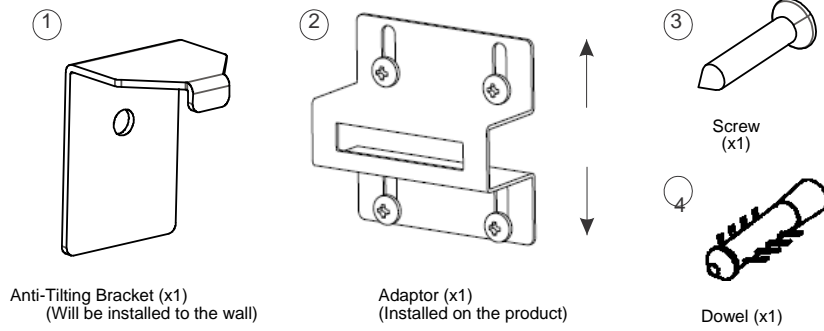
Document bag contains an anti-tilting kit. Anti-tilting bracket (1) should be removed from the kit and installed onto the wall with the following measures as shown in the figure. Height can be adjusted by loosening the screw of the bracket. The adaptor (2) that will provide connection of the anti-tilting bracket to the oven is preinstalled to the oven with 4 screws. Height can be adjusted by loosening the 4 screws of the adaptor. The oven is leaned backwards with an angle so that the anti-tilting bracket fits into the adaptor and then it is pushed forwards forwards.



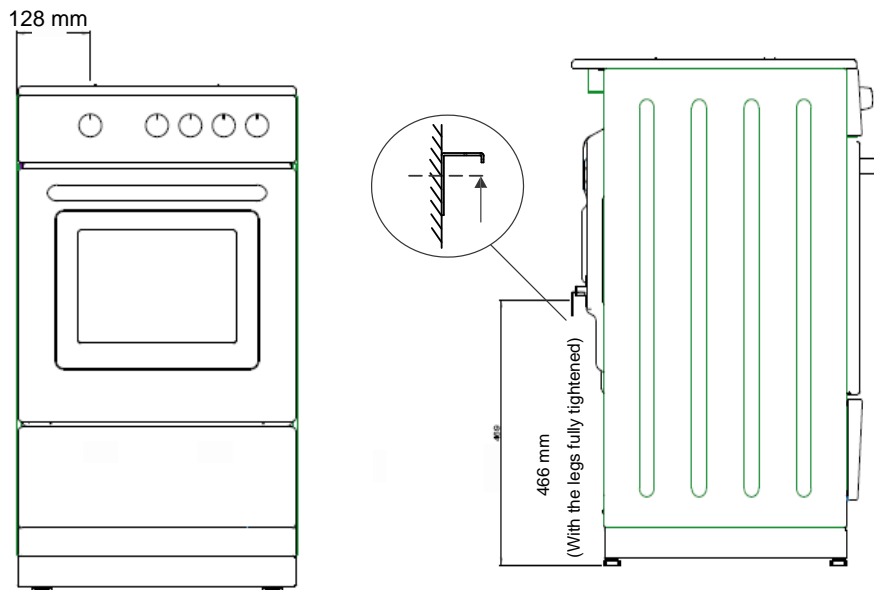


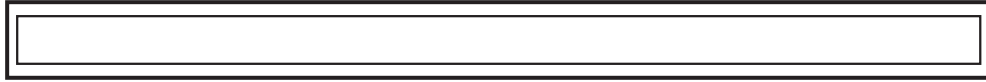
## ANTI-TILTING KIT

Instructions for stabilising Model No. EVE50WH.



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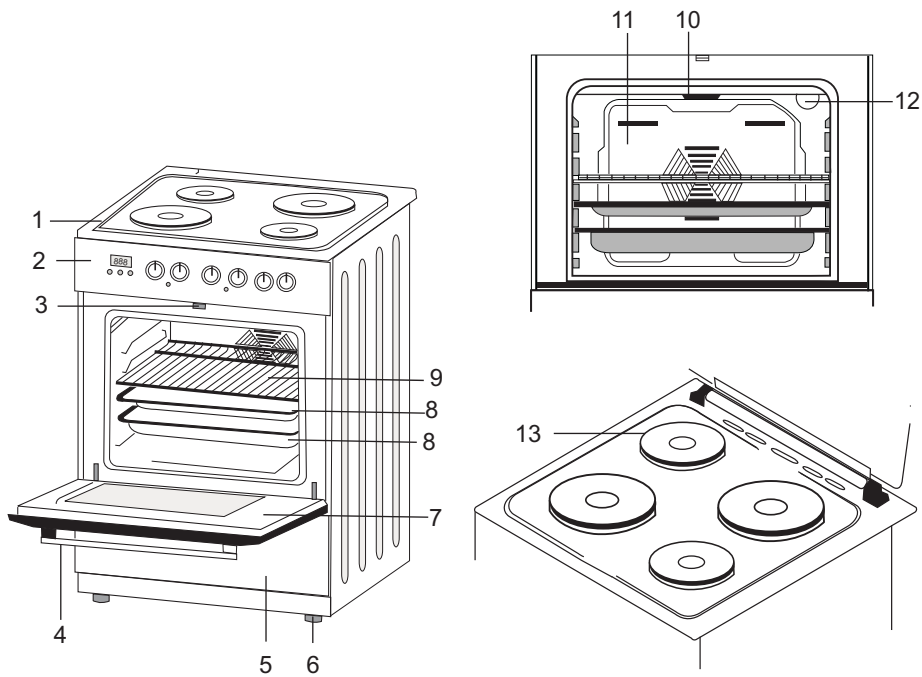




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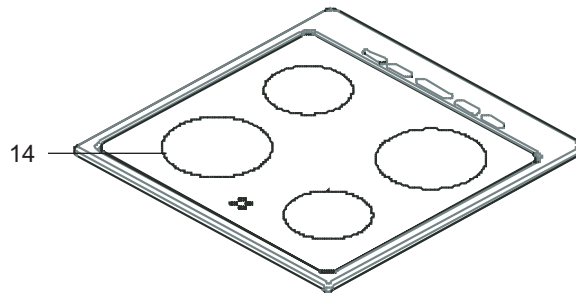
1. PRESENTATION AND SIZES OF PRODUCT
2. WARNINGS
3. INSTALLATION AND PREPARATIONS FOR USE
4. USE OF YOUR OVEN
5. CLEANING AND MAINTENANCE
6. SERVICE AND TRANSPORT

**PART 1 : PRESENTATION AND SIZES OF PRODUCT**



**Part of List :**

- 1- Cooktop
- 2- Control Panel
- 3- Child Lock
- 4- Oven Door Handle
- 5- Drawer Cover
- 6- Supply Leg
- 7- Oven Door
- 8- Oven Tray
- 9- Wire Grid
- 10- Front Resistance
- 11- Fan Store
- 12- Oven Lamp
- 13- Hotplate
- 14- Highlite element



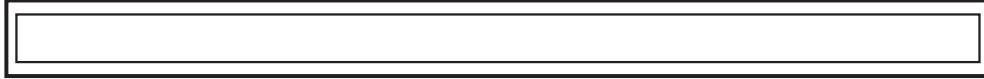
MODEL	SIZE(cm)
EVC60SS & EVC60WH	60*60*90
EVE50WH	50*60*90

## PART 2 : WARNINGS

WARNING - Accessible parts may become hot during use. To avoid burns young children should be kept away.

**TAKE ALL IMPORTANT SECURITY MEASURES AND READ THE MANUAL COMPLETELY BEFORE USING THE APPLIANCE**

- This appliance has been designed for non-professional, domestic use only.
- Carefully inspect for any transit damage after you unpacked the appliance. If there is any defect; do not use the appliance and immediately contact an authorized service agent. As the materials used for package ( nylon, stapler, strafoam. etc. ) may cause harmful effects to children, they should be collected and safely disposed of immediately.
- The appliance must be installed by a qualified person in accordance with the Australian Wiring Rules. The manufacturer or 'Euro Appliances' are not responsible for any damage that might be caused by defective installation.
- The rating data plate is attached to the rear of the appliance. Carefully check that your electric supply is suitable for the appliance before connecting it to supply.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Switch of the appliance before performing any cleaning or maintenance.
- Some parts of appliance retain their heat for a sometime after use, wait until the appliance cools before touching hot surfaces or elements.
- This appliance is not intended for use by persons(including children) with reduced physical, sensory and mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep flammable metarials away when the appliance is operating.
- Ensure that power cords from other appliances do not contact the hot surfaces of the oven.
- Ensure all switches are in the "O" position after usig the appliance.



- If your appliance has a glass lid, ensure the appliance has completely cooled before closing the lid.
- This manual is common to a number of models. Your appliance may not have some of the features mentioned.
- Accessible parts may become hot during use. To avoid burns young children should be kept away.
- If the surface of the ceramic hob is cracked, switch off the appliance to avoid the possibility of electric shock.
- During the use the appliance gets hot. Take special care to prevent touching of heating elements inside oven cavity.
- During grilling mode the oven door should be closed.
- Do not use steam cleaners for cleaning the cooking hobs and oven cavity.
- Before opening the lid covering the hotplates, take care that no liquids are on the top of the lid. Ensure that the hob is completely cooled before closing the lid.
- Ensure that the lid is completely open during operation of the appliance.
- In case that highlight-halogen heaters are installed as hob elements do not stare into the light.
- If the appliance is placed on a base, measures have to be taken to prevent the appliance slipping from the base.

**FOR EFFICIENCY AND SECURITY OF APPLIANCE, WE RECOMMEND YOU ALWAYS TO USE THE ORIGINAL SPARE PARTS AND TO CALL ONLY OUR AUTHORIZED SERVICES WHEN IN CASE OF A NEED.**

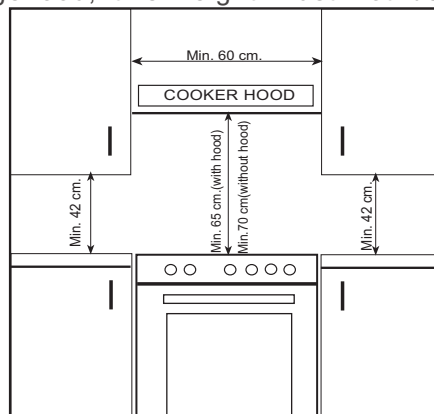


## PART3 : INSTALLATION AND PREPARATION FOR USE

This modern, functional and practical oven, that was manufactured from top quality parts and materials, will meet your needs in every respect. Carefully read this manual in order not to have any future problems and to be able to have successful results. The following information gives details for the correct installation and service processes. It must be read especially by qualified installer.

### 3.1 INSTALLATION OF OVEN

- The appliance must be installed in accordance with these instructions by a suitably qualified person. The electrical installation must comply with the Australian Wiring Rules. 'Euro Appliances' cannot be held responsible for any problems caused by incorrect installation or use.
- It can be placed close to other furniture on condition that in the area where the oven is set up, the furniture's height must not exceed the height of the cooker panel.
- Do not install the appliance near the refrigerator, there must be no flammable materials such as curtains, waterproof cloth etc. near the appliance.
- It is required there must be at least 2 cm blank space between the back cover of oven and wall for air circulation.
- Furniture or cabinets located next to the appliance must be manufactured from materials able to withstand temperatures of at least 90 degrees centigrade.
- If the kitchen furniture is higher than the cooking utensils placed on the cooking hob, the utensil must be at least 11 cm away from the furniture.
- The minimum heights from the oven hob and wall cupboards and a rangehood are shown as below. The rangehood must be at least 650 mm height from the cooking hob. If there is no rangehood, this height must not be less than 700 mm.



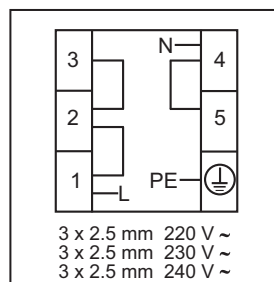
### 3.3 ELECTRIC CONNECTION AND SECURITY

*During the electric connection carefully follow the instructions below.*

- The appliance must be connected to the earthing system of the installation.
- The supply cable must not touch the hot surfaces of the appliance.
- If the supply cable becomes damaged, contact a qualified service agent immediately.
- The appliance is designed to be connected to 240V single phase supply, please ensure that the correct supply is available before connection.
- For fixed wired installations, means of disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

### 3.4 GENERAL WARNINGS AND MEASURES

- Your appliance is produced in accordance with the related security instructions connected with electrical appliance. The maintenance and repair works must be made just by the authorized service technician who is trained by the producer firm. The installation and repair works without following rules may endanger you.
- Its outside surfaces heat while your appliance operates. The interior surfaces of oven, components that ensures the heat and steam that goes out are quite hot. Even if the appliance is turned off, these parts hold its heat for a specific time. Do not touch onto the hot surfaces. Keep children away.
- Do not leave the cooker while cooking with solid or liquid oils. There may be flaming up on condition of extreme heating. Never pour water to the flames occurring from oil. Cover the saucepan or frypan with its cover in order to choke the flame that was occurred in this case and turn the cooker off.
- The oven and heat adjustment switches must be adjusted and oven's clock must be programmed for cooking in your oven. Otherwise the oven does not operate.
- Do not leave anything on it when the door or drawer of oven is open. You may unbalance your appliance or break the cover.
- Do not put heavy things or flammable, burnable goods (nylon, plastic bag, paper, cloth etc.) into the lower drawer.
- Protect your appliance against atmospheric effects. Do not leave it to effects such as sun, rain, snow, powder etc.



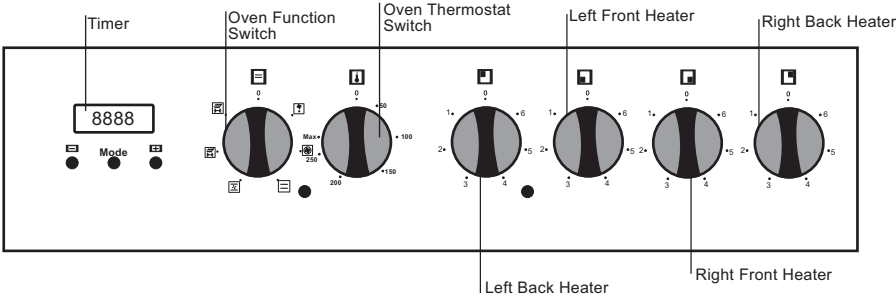
# PART 4 : USE OF YOUR OVEN

## 4.1 GENERAL APPEARANCE AND TECHNICAL FEATURES OF YOUR OVEN

EVE50WH	EVC60SS & EVC60V/H
LOWER HEATER	1000 WATT
UPPER HEATER	1000 WATT
GRILL	1600 WATT
TURBO HEATER	2000 WATT

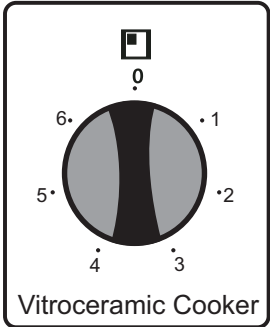
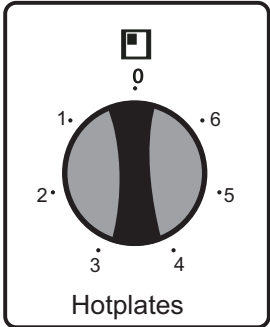
## 4.2 PRESENTATION AND FEATURES OF THE CONTROL PANELS

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## 4.3 USE OF HOTPLATES AND VITROCERAN COOKERS

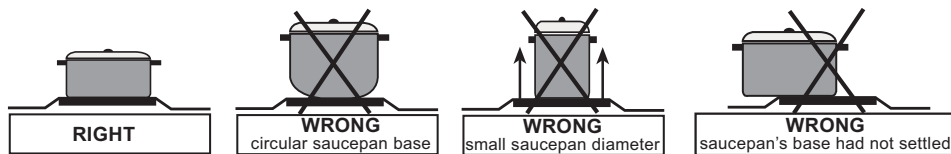
The electrical cooker is commanded by 7 graded switches. "0" of the grades is off location. The use fields in response to other 6 grades are below.



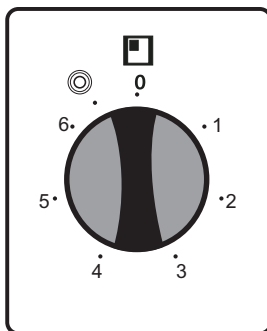
- 1.....Keeping hot location
- 2-3.....Heating locations at low heat
- 4-5-6..Cooking - roasting and boiling locations



The upper part of hotplates is covered by a protective material resistant to heat. Turn the switch of the electrical cooker to “3” and then operate the cooker for 5 minutes in order to burn and so to toughen the protective layer at first use. During use of electrical cookers, it is required to pay attention to the used saucepans to have smooth bases. If appropriate sized and smooth based saucepans are used, you can get the most efficiency from your cooker. It is not suggested to use the little size saucepans on the big size cooker, because this will cause heat loss and so energy will be wasted.

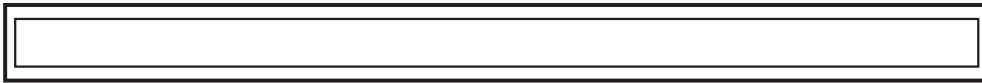


Surely control that your cooker is off, the control switch is at “0” location after cooking. Also never touch it as the cooker will be hot for a specific time after it was turned off. Do not let children to come close to it. Clean the electrical cooker with a wet cloth after using the electrical cooker. If there is excessively getting dirty situation, you can clean it with water with detergent rather well. Heat for a few minutes for the upper part to dry after cleaning. If you will not use its upper part for a while, ensure to occur a thin oil layer as oiling with machine oil.



#### Dual or Oval Vitroc ceramic Cooker

Dual or vitroc ceramic cookers can heat in two different position. For operating the big diameter of dual cooker turn the switch to “6”. Both big and small diameter of the cooker will operate. For operating the oval part of the oval cooker, turn the switch to “1”. Both oval and round parts will operate.

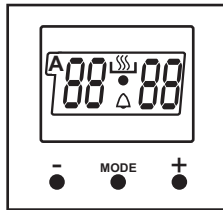


#### 4.4 USE OF OVEN PART

##### 4.4.1 Use of Electronical Programming Clock

###### Adjustment of Day Hour

“A” symbol will start to flash after it is connected to the electrical resource. Press (+) and (-) keys at the same time. It is also possible to adjust (to increase or to reduce ) the time by pressing to these keys.



###### Alarm / Time Setup

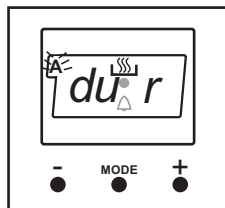
This function can be used as time set up and alarm when wished. “Mode” key must be pressed until “Δ” led indicator lamp will start to light. The wished period interval is adjusted via “+” and “-” keys. The wished time remains on screen after it was adjusted and “Δ” sign that flashed in the past remains fixed. It is possible to make time set up between 0-23.59 hours. At the end of cooking period an alarm is heard and “Δ” symbol flashes. You can press any key to stop the alarm.

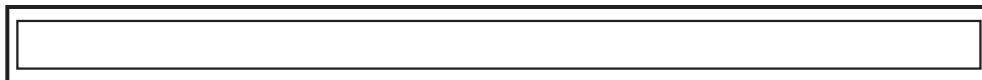
###### Programming as Determining the Cooking Period

This function is used to adjust to cook at wished period interval.

To adjust the cooking period, “Mode “ key is pressed until “Dur” indicator lamp will start to flash. The wished cooking period is adjusted by using “+” and “-” keys. Once the time is adjusted, it is registered automatically in 5 seconds following the adjustment and “A” and “☁” symbols start to light continuously. The screen returns to the current time. An alarm (sound) is heard when the cooking period ended and “A” and “☁” symbols start to flash. Press onto any switch stops the signal and the lamp to flash.

It is possible to adjust cooking period between 0-10 hours.





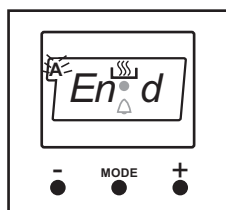
### Programming as determining the Finish Time

This function is used to adjust finishtime of the cooking period. To adjust the finish time of cooking "Mode" key is pressed until "End" indicator lamp will start to flash. The wished finish time is adjusted by using "+" and "-" keys. When the finish time is reached an alarm is heard and you can press any key to stop the alarm.

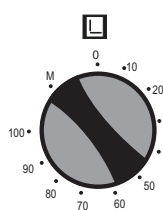
### Programming as determining the Cooking Period and Finish Time

This function is used to adjust the cooking period by using of automatically cooking function.

Both cooking period and ending time have to be adjusted to adjust the ending of cooking period. The cooking period is adjusted as determined above. " Mode" key was pressed until "End" indicator lamp will flash in order to adjust the ending time. "+" and "-" keys must be used at the end of wished cooking period. Once the time is adjusted , it is registered automatically in 5 seconds following the adjustment and "A" and "SSS" symbols starts to light continuously. The screen returns to the current time. An alarm sound is heard at the end of the time and "A" symbol starts to flash. Pressing any switch stops the signal and lamp to flash.



#### 4.4.2 Use of Mechanical Timer

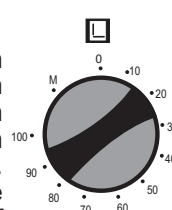


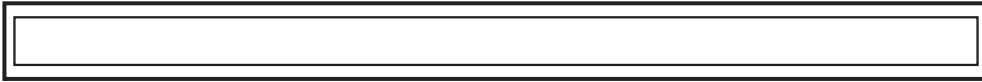
##### **Manual Operation**

When you set the timer knob to "M" position as seen in the illustration on left side, the oven can be operated continuously. The oven can never be operated, when the timer knob is in "0" position.

##### **Operation with time set**

Turn the timer knob in clockwise direction in order to set time between 0-100 minutes as seen in figure on right side. When the adjusted time ends, oven is turned off and a single warning sound is heard.





#### 4. 4. 3 Use of Oven Function Switches

This switch allows you to select the oven functions. The functions and their grades are shown at the following table. Also, the detailed instructions and their uses will also be explained in details in the next pages.



Your oven's lamp starts to operating.



Your oven's lamp, red warning lamp and fan start to operating. It performs the function of defrosting your frozen food.



Your oven's thermostat and warning lamps and lower and upper heaters start operating.



Your oven's thermostat and warning lamps and turbo heater, fan are put into use.



Your oven's thermostat and warning lamps and fan, upper and lower heaters start operating.



Your oven's thermostat and warning lamps and grill heater and chicken turning function start operating.



Your oven's thermostat and warning lamps and upper heater, grill heater and chicken turning functions start operating.



Your oven's thermostat and warning lamps and upper heater, grill heater and chicken turning and fan functions start operating.



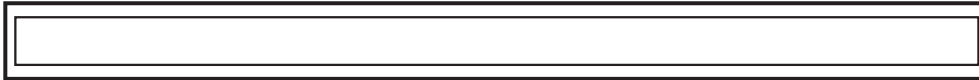
Your oven's thermostat and lamps, lower heater operate



Your oven's thermostat and warning lamps, turbo heater, lower heater and fan start operating.



Your oven's thermostat and warning lamps, lower heater and start operating.



#### **Ice Melter Function ( Defrost )**

You can start the defrosting process by placing the frozen food into your oven and turning the switch onto the determined sign. This is a program that does not cook the food, just helps to defrost them in a very short time. Place the food that will be defrosted on the third shelf support from the bottom, on a wire shelf. Place a tray into the bottom of the oven in order to collect the water that occurs because of defrosting.



#### **Lower - Upper Heater Function ( Static Cooking )**

At this cooking that is defined as the traditional method, the heat that is spreaded from the lower and upper heating elements into your oven equally, ensures the food's bottom and top to be cooked equally.

It is recommended to make pre heating for 10 minutes. Leave the food that was put into the available cooking dish to be cooked in recommended period case. The Lower-Upper Heater location is the function that is preferred to cook cake, sponge cake, flan, spaghetti in oven, lasagna, pizza.

At the end of cooking process, turn the oven's switch and heat set up switch off and cancel the time program. Take the cooked food from the oven, put onto a safe place and open the oven's door and ensure the oven is cool completely. As the oven will be hot at that moment, stay away from the oven and keep your children away from the oven.



#### **Fan and Lower - Upper Heater Function ( Static Cooking with Fan)**

The location where the air comes from lower and upper heating elements is distributed into the oven via the fan motor and fanner.

The heat adjustment switch is adjusted to the degree that is recommended at the cooking table. Turn the oven's switch as it will show the symbol of this function and the oven's time is adjusted to the recommended time for cooking, the oven is pre heated for 10 minutes. The food that had been put into the available cooking dish is placed into the oven and then cooked. In general, this location is a location where a very nice results are taken for cooking of pastries. Every part of the food will be cooked equally at this location. It is appropriate for cooking of single tray.

At the end of cooking, turn off the oven's switch and heat adjustment switch. Cancel the oven's time program and take the cooked food from oven and leave it on a safe place. Open your oven's lid and leave it to cool. Do not come close to it until it cools and keep children away.





### Turbo Fan Function

Turbo fan function spreads the oven's heat equally. The food on all shelves will be cooked equally during the use of this function.

Top of the oven will not be hotter than the bottom of it. Adjust the heat adjustment switch of your oven to the wished degree, also turn the function switch as it will show Turbo function symbol. Place your food that had been put into the available cooking dishes into the oven after pre heating of 10 minutes. This function is appropriate for cooking more than one dish.

If you have two trays of food that you will cook in your oven; you must use that heat for your oven, heat of which of the heats that are appropriate for your food while adjusting the cooking heat. Cooking two trays of food requires additional cooking period according to the single tray cooking. In general, food in two trays are not cooked at the same time. So, take the tray that you observed that is cooked, from the oven, go on cooking for the other tray of food. As there will be heat transfer between two trays during the cooking of two trays of food, the cooking quality will be lower than the single tray. While cooking double trays, you can get a better cooking result by changing the places and ways of trays if needed. The processes that will be applied at the end of cooking, are same for all the functions. Open your oven's cover and leave it to cool after you put your trays in oven onto a safe place.



### Turbo Fan and Lower heater Function

Turbo fan and lower heater function is an ideal function to cook pizza. The lower heater ensures the pizza paste to be cooked while Turbo fan spreads the heat of oven equally. Adjust the heat adjustment switch of your oven to the wished degree, also turn the function switch as it will show this function's sign and adjust the oven's time to the offered time for cooking and pre heat the oven for 10 minutes. This function is appropriate for cooking of one dish.

At the end of cooking process, turn off the oven's switch and heat set up switch. Cancel the oven's time program and take the cooked food from oven and leave onto a safe place. Open your oven's door and leave it to cool. Do not come close to the oven until it cools and keep children away.

**Warning: Max. set of thermostat 190°C**



### Grill and chicken Turning Function

This function is used to grill and to turn chicken, cooked food on a skewer. To make turning, use the "turning skewer". To grill, place the food onto the grill, also the grill onto the shelf at toppest level. You can start to grill after placing the oven tray onto the 3rd Shelf. The tray that is placed onto the 3rd Shelf will ensure the collection of oils that drop from food.



Turn your oven's heat set up switch as it will show the sign of this function. Place your food into the oven after pre heating of 5 minutes.

At the end of cooking, as in all other cooking processes; turn off the oven's switch and heat set up switch. Cancel the oven's time program and take the cooked food from oven and leave onto a safe place. Do not come close to the oven until it will cool and keep children away.

**Warning: Max. set of thermostat 190°C**



#### **Upper heater, Grill and Roast Chicken Function**

This function is used to grill rapidly and to roast chicken, cooked food on a skewer. To make roasting, use the "roasting skewer". To grill, place the food onto the grill, also the grill onto the shelf at toppest level. You can start to grill after placing the oven tray onto the 3rd Shelf. The tray that is placed onto the 3rd Shelf will ensure collection of oils that drop from food.

Turn your oven's heat set up switch as it will show the sign of this function. Place your food into the oven after pre heating of 5 minutes.

At the end of cooking process, as in all other cooking processes; turn off the oven's switch and heat set up switch. Cancel the oven's time program and take the cooked food from oven and leave onto a safe place. Do not come close to the oven until it cools and keep children away.

**Warning: Max. set of thermostat 190°C**



#### **Grill, Chicken Roasting and Fan Function**

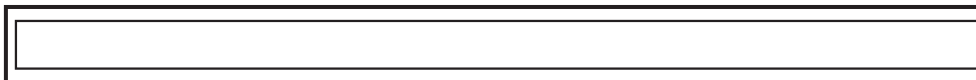
In this function, grill and upper heater and the fan that ensures to roast perfectly, operate together and cook. It is also used to grill, to roast chicken and cooked food on a skewer.

To make roasting; use the "roasting skewer". To grill, place the food onto the grill, also the grill onto the shelf at the toppest level. You can start to grill after placing the oven tray onto the 3rd Shelf. The tray that is placed onto the 3rd Shelf will ensure collection of oils that drop from food.

Turn your oven's heat set up switch as it will show the sign of this function. Place your food into the oven after pre heating of 5 minutes.

At the end of cooking process, as in all other cooking processes; turn off the oven's switch and heat set up switch. Cancel the oven's time program and take the cooked food from oven and leave onto a safe place. Do not come close to the oven until it cools and keep children away.

**Warning: Max. set of thermostat 190°C**



#### **Lower Heater Function**

At this cooking the best is spreaded from the lower heating element. Lower heating function is appropriate for heating the food instead of cooking.



#### **Lower Heater and Fan Function**

At this cooking, the heat is spreaded from the lower heating element and fan motor. This function can be used to heat the food equally in a short time.

### **Energy Saving**

- During use of electrical cookers , it is required to use saucepans having flat bases.
- Choose a cookware of proper size .
- Using a lid will reduce cooking times.
- Minimise the amount of liquid or fat to reduce cooking times.
- When liquid starts boiling ,reduce the temperature setting.
- Oven door should not be opened often during cooking period.

#### **4. 4. 4 Accessories Used in Oven**

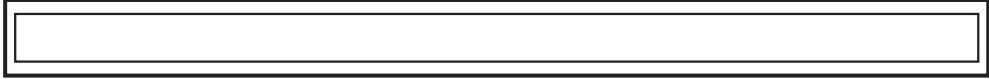
You can use glass dishes, cake molds, special oven trays that are appropriate for use in oven, that you are able to assure in market, apart from the oven trays and grill wire chicken roasting skewer that are given together with your oven. Pay attention to the information related to the subject that were given by the manufacturer firm. In case small size dishes are used, place the dish onto the grill wire, as it will completely be on the middle part of the wire. The following information must also be followed for the enameled dishes.

If the food that will be cooked does not cover the oven tray completely, if the food is taken from the deep freezer or the tray is being used for collection of food's juices that flow during grilling, the form changes can be observed in tray because of the high heat that occur during cooking or roasting.

The tray will return to its old form only when the tray cooled after cooking. This is a normal physical event that occurs during heat transfer.

Do not leave this tray or dish in cold environment right away after cooking in glass tray or dish. Do not put onto the cold and wet grounds. Place on a dry kitchen cloth or dish cross, ensure it to cools slowly. Otherwise the glass tray or dish may be broken. If you will grill in your oven; we recommend you to use the grill that was given in tray together with product. ( If your product includes this material ) So, the oils that spatter and flow, will not dirty the inside of oven. If you will use the big wire grill; put a tray onto one of the lower shelves for oils not to be collected. Also put some water into it for cleaning easiness.

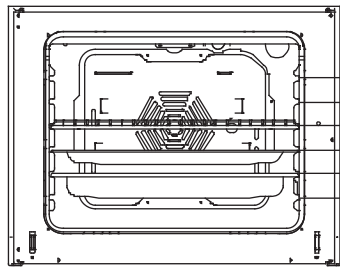
Use 4th and 5th shelves while grilling and oil the grill for the ingredients that you will grill not to stick to the grill.



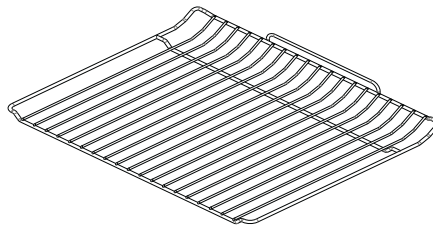
**Use of rotisserie accessories**

Pass the skewer through the chicken and lock the clamps, insert the tip of the skewer into the hole found at the rear panel of cavity and make sure that it completely leans on the frame and fits in motor shaft. To do this, first you have to turn the lid to the side, which is found in front of the skewer insertion hole, as shown in the figures. After that, fit the skewer onto the skewer grid (placed on the third rack) or skewer bracket (placed on the holes of tray). Remove the handle from skewer, if it is installed and close the oven door. The handle must be attached only for removing the food after grilling.

***Make sure that the oven is not operating while performing these operations.***



Wire shelf



- To locate the wire shelf correctly in the cavity, slide it into any rack and push the shelf to rear of the oven.
- The raised portion of the shelf must be pointing upwards.

## PART 5 : CLEANING AND MAINTENANCE OF YOUR OVEN

### 5.1 CLEANING

Be sure that all control switches are off and your appliance cooled before cleaning your oven. Switch off the appliance.

Control whether they are appropriate and recommended by the manufacturer before using the cleaning materials on your oven. As they may damage the surfaces, do not use caustic creams, abrasive cleaning powders, thick wire wool or hard tools. In case the liquids that overflows around your oven burn, the enameled surface may be damaged. Immediately clean the overflow liquids.

#### Cleaning of Inside of Your Oven

**Surely plug off the oven before starting cleaning.**

The inside of enameled oven is cleaned in the best way when the oven is warm. Wipe the oven with a soft cloth that had been rinsed in soapy water after each use. Later wipe it with a wet cloth once more and then dry it. It may be required to use a liquid cleaning material from time to time and make a complete cleaning. Do not clean with dry and powder cleansers.

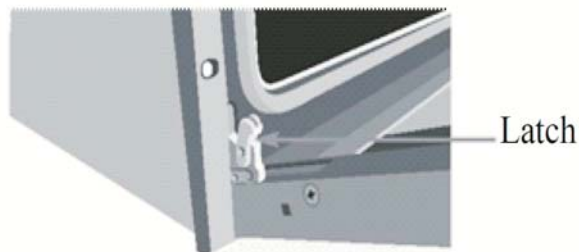
#### Cleaning the oven door

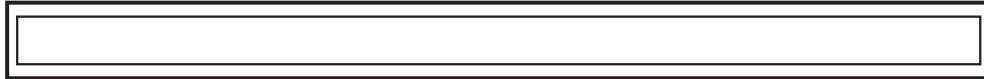
In order to be able to clean the door of your oven from inside and outside, use a glass cleaner. Then rinse, dry it with a dry cloth. The door can be pulled out for cleaning as shown in the following figure.

- \* Open the door completely.
- \* The door hinge has a small latch. Lift the latch on both hinges.
- \* Lift the door slightly as if closing, and then with both hands supporting the door, pull it away from the oven.
- \* To replace the door, hold the door in an open position and insert the latches on both hinges back into place. Open and close the door to make sure that it has been fitted correctly.

Do not clean the oven door while the glass panels are hot. This may cause glass shatter.

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.





### **Cleaning Vitroceramic Cooker**

Before starting cleaning wait for Vitroceramic cooker completely cool down. Be sure that cleaning material does not contain any particles which may cause to scratch glass. Use cream or liquid detergent. Vitroceramic surface must be cleaned with cold water and dried with soft cloth in a way that no cleaning material may be left. Use pallet provided with your product for cleaning food or residues. Sweet type food must be cleaned right after they are spilled before glass cools down. Steel cleaning material may damage Vitroceramic glass. Dust on the surface must be cleaned with wet cloth. Color change on ceramic surfaces does not effect functional structure and durability of Vitroceramic.

Color change is caused by not cleaning the residues, erosion due to casseroles and using not appropriate cleaning materials and is not due to material change. Cleaning pallet must always be used before applying chemicals. With this pallet you can clean even the smallest dirt on the surface. Materials that are hard to clean like liquified plastic, oil and sweet materials can be cleaned with pallet easily. Your pallet is dangerous because it is equipped with razor therefore it must be kept away from children. Be careful not to scratch silicon adhesive placed on the edges of the glass while using pallet.

### **5.2 MAINTENENCE**

#### **Change of Oven Lamp**

The change of oven lamp must be done by authorized technician. The rating the ampoule should be 230V, 25Watt, Type E14 before changing the lamp, the oven should be switched off and it should be cool.

## **PART 6 : SERVICE AND TRANSPORT**

### **6,1 Requirements Before Contacting to Service**

If the oven does not operate;  
The oven may be plugged off, there has been a blow-out. On models fitted with a timer, time may not be regulated.

If the oven does not heat;  
The heat may be not adjusted with oven's heater control switch.

If the interior lighting lamp does not light;  
The electricity must be controlled.  
It must be controlled whether the lamps are defective. If they are defective, you can change them as following the guide.

Cooking ( if lower-upper part does not cook equally ) ;  
Control the shelf locations, cooking period and heat values according to the manual.

**Except these, if you still have any problem with your product, please call to the "Authorized Service".**

### **6,2 Information Related to Transport**

If you need any transport;  
Keep the original case of product and carry it with its original case when needed to be carried. Follow the transport signs on case.  
Tape the cooker on upper parts, hats and heads and saucepan carriers to the cooking panels.  
Place a paper between the upper cover and cooking panel, cover the upper cover, then tape it to the side surfaces of oven.  
Tape cardboard or paper onto the front cover on interior glass of oven as it will be suitable to the trays, for the wire grill and trays in your oven not to damage to the oven's cover during transport.  
Also tape the oven's covers to the side walls.  
If it does not have the original case;  
Take measure for the external surfaces (glass and painted surfaces) of oven against possible blows.

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