BUILT-IN OVEN

USER INSTRUCTIONS

GEIDD27000B

EN

FOR A GOOD REASON

GRUNDIG

Please read these instructions first before using your appliance

Thank you for choosing a Grundig appliance.

Please take some time to read this user manual before using your appliance, to ensure you know how to safely operate the controls and functions.

Carefully follow all unpacking and installation instructions to ensure the appliance is correctly connected and fitted prior to use.

Please write your product model and serial number on the last page of this user manual, and store in a safe location close to the appliance for easy future reference.

This user manual may also be applicable for several other models. Differences between models will be listed.

If you have any questions or concerns, please call our contact centre or find help and information online at www.grundig.co.uk

Explanation of symbols used throughout this User Manual

ⓘ	Important information or useful hints about usage.
⚠	Warning of hazardous situations with regard to life and property.
⚡	Warning of electric shock.
🔥	Warning of risk of fire.
♨	Warning of hot surfaces.

CE

TABLE OF CONTENTS

1 Important instructions and warnings for safety and environment

This section contains safety instructions that will help protect from risk of personal injury or property damage. Failure to follow these instructions shall void any warranty.

General safety

- 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 the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
  Children should be supervised and ensure they do not play with the appliance
- If the product is handed over to someone else for personal use or second-hand use purposes, the user manual, product labels and other relevant documents and parts should be also given.
- Installation and repair procedures must always be performed by Authorised Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons which may also void the warranty. Before installation, read the instructions carefully.

- Do not operate the product if it is defective or has any visible damage.
- Ensure that the product function knobs are switched off after every use.

Electrical safety

- If the product has a failure, it should not be operated unless it is repaired by an Authorised Service Agent. There is the risk of electric shock!
- Only connect the product to a grounded outlet/line with the voltage and protection as specified in the "Technical specifications". Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.
- Never wash the product by spreading or pouring water onto it! There is the risk of electric shock!
- The product must be disconnected during installation, maintenance, cleaning and repairing procedures.
- If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Only use the connection cable specified in the "Technical specifications".
- The appliance must be installed so that it can be completely disconnected from the mains supply. The separation must be provided by a switch built into the fixed electrical installation, according to construction regulations.
- Rear surface of the oven gets hot when it is in use. Make sure that the electrical connection does not contact the rear surface; otherwise, connections can get damaged.

- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Any work on electrical equipment and systems should only be carried out by authorised and qualified persons.
- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the fuse at home.
- Make sure that fuse rating is compatible with the product.

Product safety
- WARNING: 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.
- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Food Poisoning Hazard: Do not let food sit in oven for more than 1 hour before or after cooking. Doing so can result in food poisoning or sickness.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- During use the appliances becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Keep all ventilation slots clear of obstructions.
- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- Do not place baking trays, dishes or aluminium foil

directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.

- 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.
- Do not use steam cleaners to clean the appliance as this may cause an electric shock.
- **(Varies depending on the product model.)**
  Placing the wire shelf and tray onto the wire racks properly
  It is important to place the wire shelf and/or tray onto the rack properly. Slide the wire shelf or tray between 2 rails and make sure that it is balanced before placing food on it (Please see the following figure).
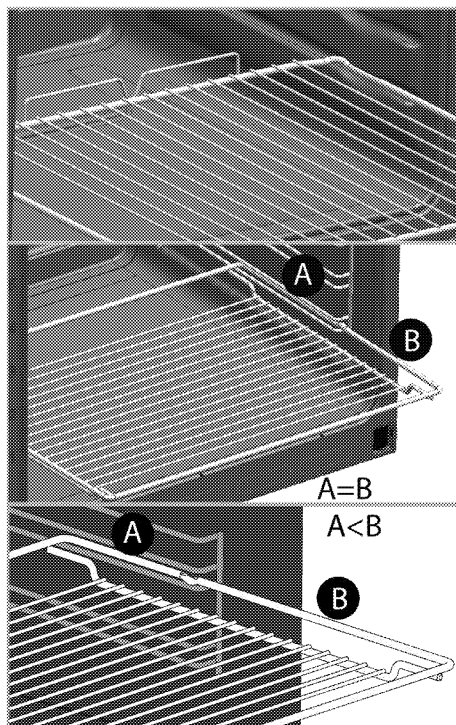
- Do not use the product if the front door glass removed or cracked.
- Do not use the oven handle to hang towels for drying. Do not hang up towel, gloves, or similar textile products when the grill function is at open door.
- Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.
- Place the baking paper into the cooking pot or on to the oven accessory (tray, wire grill etc) together with the

food and then insert all into the preheated oven. Remove the excess parts of the baking paper overflowing from the accessory or the pot in order to prevent the risk of touching the oven's heating elements. Never use the baking paper in an operating temperature higher than the indicated value for the baking paper. Do not place the baking paper directly on the base of the oven.

- **(If your product is equipped with self-cleaning function/feature)**Before the cleaning cycle, remove dirt from exterior surfaces and oven interior with a damp cloth. Remove all accessories inside of oven. If your product is equipped with a pyro proof accessory (Resilient against self-cleaning at high temperatures), you do not need to remove these accessories from the oven. see *Package contents, page 13*.

- **(If your product is equipped with self-cleaning function/feature)** Hot surfaces cause burns! Do not touch the product during self cleaning step and keep children away from it. Keep at least 30 minutes before removing the remnants.
- **(If your product is equipped with self-cleaning function/feature)** During pyrolytic cleaning, surfaces may become hotter than with standard use. Keep children away.
- Only use the temperature probe recommended for this oven.
- The appliance must not be installed behind a decorative door in order to avoid overheating.

For the steam system:
- When steam cooking, steam may come out if you open the door of the product. This may result in risk of burning. Be careful when opening the door.

- Do not pour water into the oven. Otherwise, hot steam may be observed.
- Humidity remaining inside the oven after steam cooking may lead to corrosion. After cooking, wait for the inside of the oven to dry. Do not preserve wet foods inside the oven for a long time.
- Do not cook anything if there is water in the oven. Inner surfaces of the oven may get damaged.
- When steam cooking, do not use utensils that may become rusty.
- Do not use distilled or filtered water. Use bottled water only. Do not add solutions that are inflammable, contain alcohol or solid particles into the water container.
- Never dry the water container in the oven.
- After each steam cooking, discharge the remaining water in the water container and clean it. Using the water remained in the water container for the next cooking cycle will lead to problems in terms of hygiene.
- Water container must be dried after use and stored like this.
- Do not wash the water container in the dishwasher. Wipe it with a clean and damp cloth, and then dry it with a dry cloth.
- For descaling, use the descaling tablets provided by the manufacturer. (You can also use commercially available descalers, which are recommended for steam assisted cooking appliances, in accordance with their instructions for use.)

Prevention against possible fire risk!
- Ensure all electrical connections are secure and tight to prevent risk of arcing.
- Do not use damaged cables or extension cables.
- Ensure liquid or moisture is not accessible to the electrical connection point.

Intended use
- This product is designed for domestic use.

Commercial use will void the guarantee.
- **CAUTION:** This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- This product is suitable for use at heights up to 2,500 metres.
- This product should not be used for warming the plates under the grill, drying towels, dish cloths etc. by hanging them on the oven door handles. This product should also not be used for room heating purposes.
- The manufacturer shall not be liable for any damage caused by improper use or handling errors.
- The oven can be used for defrosting, baking, roasting and grilling food.

Safety for children
- **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.
- Electrical products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- Do not place any items above the appliance that children may reach for.
- When the door is open, do not load any heavy object on it and do not allow children to sit on it. It may overturn or door hinges may get damaged.

Disposing of the old product
Compliance with the WEEE Directive and Disposing of the Waste Product:

This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE).
This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centers.

Compliance with RoHS Directive:
The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information
• Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

2 General information

Overview
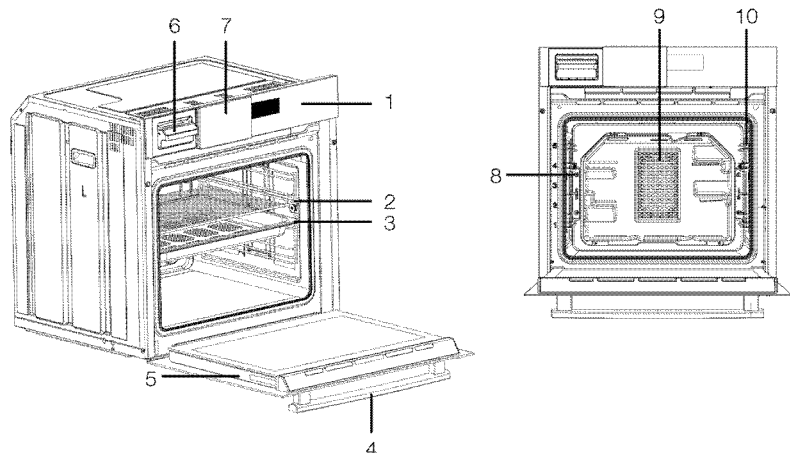
1	Control panel	6	Water container
2	Wire shelf	7	Water container cover
3	Tray	8	Vapour exit holes
4	Handle	9	Fan motor (behind steel plate)
5	Front door	10	Shelf positions
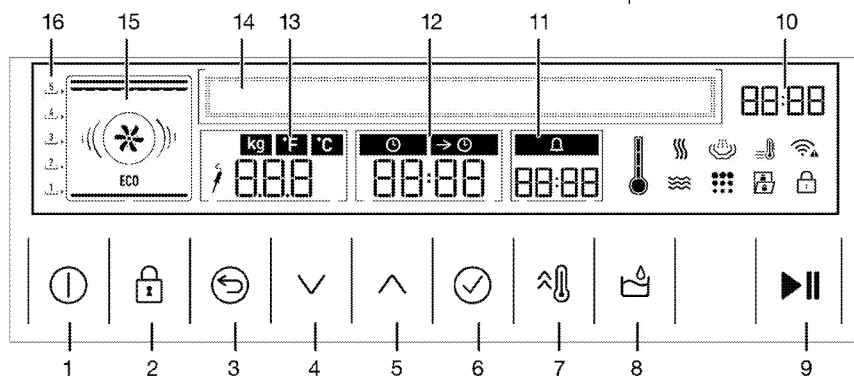
1	ON/OFF key	10	Current time indicator field
2	Key lock key	11	Alarm time field
3	Back key	12	Cooking time/cooking end time field
4	Down key (Menu Selection)		
5	Up key (Menu Selection)	13	Temperature/weight indicator field
6	OK key		
7	Rapid heating key	14	Text display
8	Water container cover release key	15	Function display
		16	Shelf positions
9	Start/stop cooking key		

Package contents

ℹ Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

1. **User manual**
2. **Standard tray**
   (Pyro proof - Resilient against self-cleaning at high temperatures)
   Used for pastries, frozen foods and big roasts.
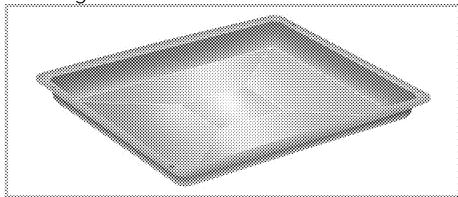
3. **Wire grill**
   Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.
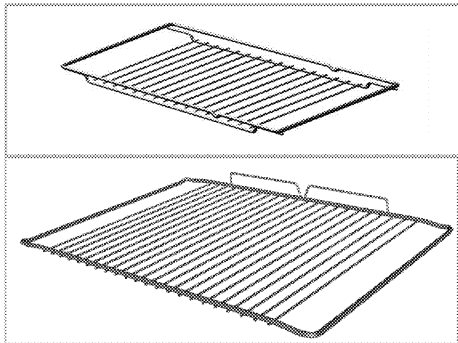
4. **Small wire shelf**
   It is placed into the tray (if supplied) in order to collect the dripping fat while grilling so that the oven is kept clean.
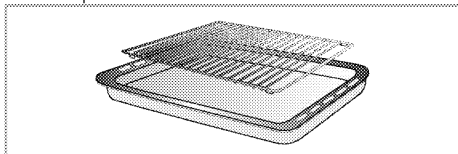
5. **Placing the wire shelf and tray onto the telescopic racks properly (This feature is optional. It may not exist on your product.)**
   Telescopic racks allow you to install and remove the trays and wire shelf easily.
   When using the tray and wire shelf with telescopic racks, make sure that the pins at the rear section of the telescopic rack stands against the edges of the wire shelf and tray.
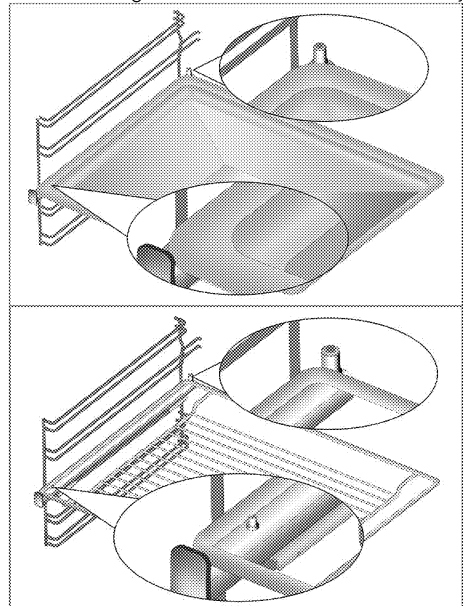
6. **Meat probe**
   When cooking meat dishes, it is used by stabbing its thin and long end into the meat and attaching the other end to its slot on the side wall of the chassis in order to cook the dish delicately.
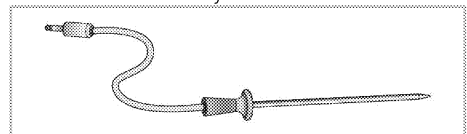
7. **Perforated small tray for steam cooking**
Suitable for steam cooking. Perforated trays are suitable to discharge the condensed water or liquids coming from foods.
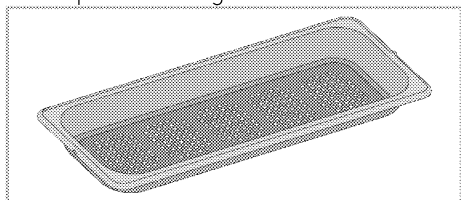
8. **Unperforated small tray for steam cooking**
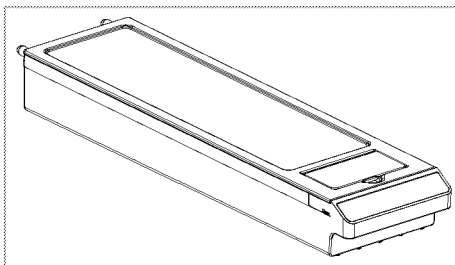It is used to steam cook dry foods such as pulses.
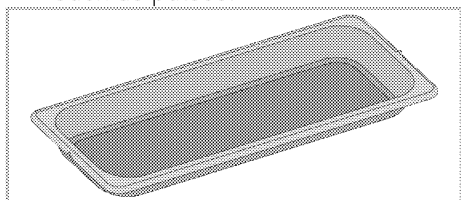
9. **Perforated large tray for steam cooking**
Suitable for steam cooking. Perforated trays are suitable to discharge the condensed water or liquids coming from foods.
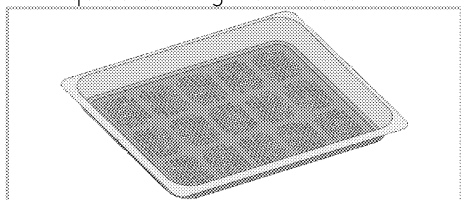
10. **Water container**
It is the container where the water to be used when steam cooking is stored.
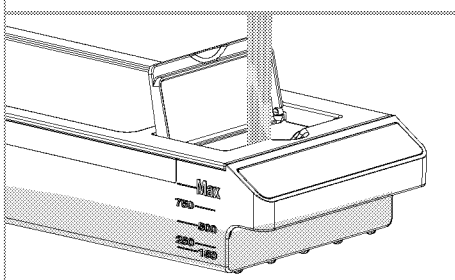
11. **Descaling tablet**
Used in descaling function. Two tablets are provided with the product.
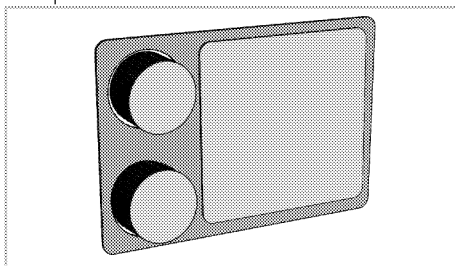
> ⚠️ **WARNING**
> Harmful if swallowed. Causes skin irritation. Causes serious eye irritation. May cause an allergic skin reaction. May cause respiratory irritation. Keep out of reach of children.
> Wash hands thoroughly after handling. IF SWALLOWED: Call a POISON CENTER/doctor if you feel unwell. IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. If eye irritation persists: Get medical advice/attention. Dispose of contents/container in accordance with local regulations. Tablets contain maleic acid. Store only in a dry and cool place. Residues can be washed with water.

Technical specifications

Voltage / frequency	220-240 V ~ 50 Hz
Total power consumption	3.4 kW
Cable type / section	min.H05VV-FG 3 x 1,5 mm^2 or equivalent
External dimensions (height / width / depth)	595 mm/594 mm/567 mm
Installation dimensions (height / width / depth)	**590 or 600 mm/560 mm/min. 550 mm
Main oven	**Full steam oven**
Grill power consumption	2.2 kW

\# Basics: Information on the energy label of electrical ovens is given in accordance with the EN 60350-1 / IEC 60350-1 standard. Those values are determined under standard load with bottom-top heater or fan assisted heating (if any) functions.
Energy efficiency class is determined in accordance with the following prioritization depending on whether the relevant functions exist on the product or not. 1-Cooking with eco-fan, 2- Turbo slow cooking, 3- Turbo cooking, 4- Fan assisted bottom/top heating, 5-Top and bottom heating.

** See. *Installation, page 16*.

> **ⓘ** Technical specifications may be changed without prior notice to improve the quality of the product.

> **ⓘ** Figures in this manual are schematic and may not exactly match your product.

> **ⓘ** Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

3 Installation

Product must be installed by a qualified person in accordance with the regulations in force. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty.

ℹ️ Preparation of location and electrical installation for the product is under installer's responsibility.

⚠️ **DANGER:** The product must be installed in accordance with all local electrical regulations.

⚠️ **DANGER:** Prior to installation, visually check if the product has any defects on it. If so, do not have it installed. Damaged products cause risks for your safety.

Before installation

The appliances must not be installed behind a decorative door in order to avoid overheating.

The appliance is intended for installation in commercially available kitchen cabinets. A safety distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).

- Surfaces, synthetic laminates and adhesives used must be heat resistant (100 °C minimum).

- Kitchen cabinets must be set level and fixed.
- If there is a drawer beneath the oven, a shelf must be installed in order to separate from the oven and drawer.
- Carry the appliance with at least two persons.
- Hold the oven from the slots for handling on both sides to move it.
- Before installing the product, remove all materials and documents inside.
- Kitchen furniture must be in compliance with the dimensions given in the figure below. At the rear section of the kitchen furniture, an opening must be cut out with the dimensions given in the figure below to ensure sufficient ventilation.
- The following installation drawings are representational and may not match exactly with your appliance.

ℹ️ Do not install the appliance next to refrigerators or freezers. The heat emitted by the appliance will lead to an increased energy consumption of cooling appliances.

ℹ️ The door and/or handle must not be used for lifting or moving the appliance.

560

550*

600

35

30

500

30

500

30

555

570

595

547

594

20

* min.

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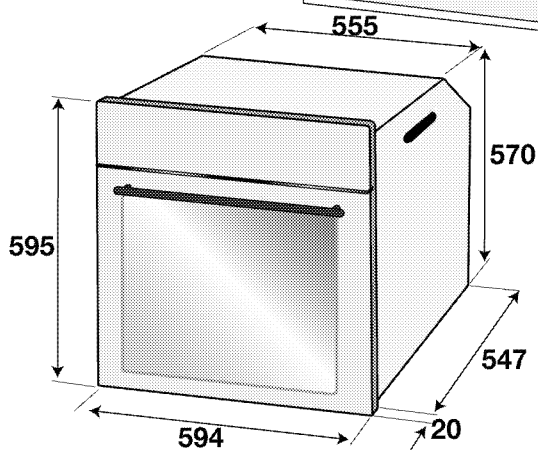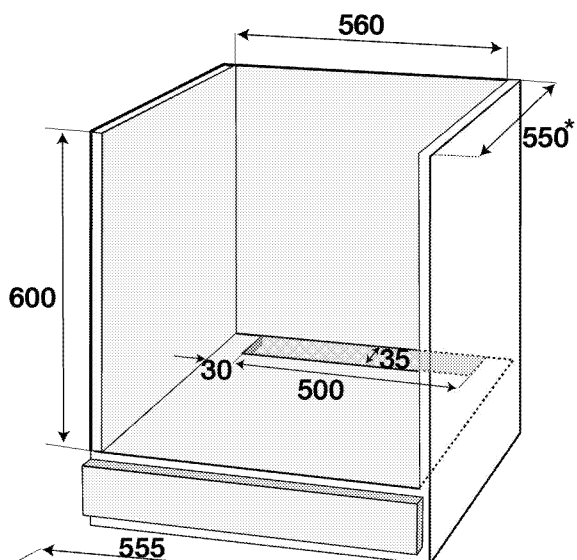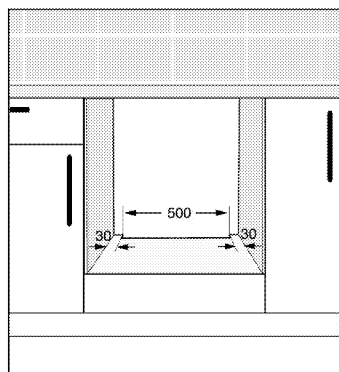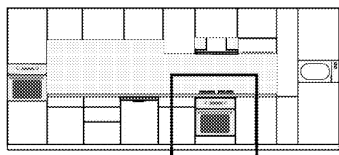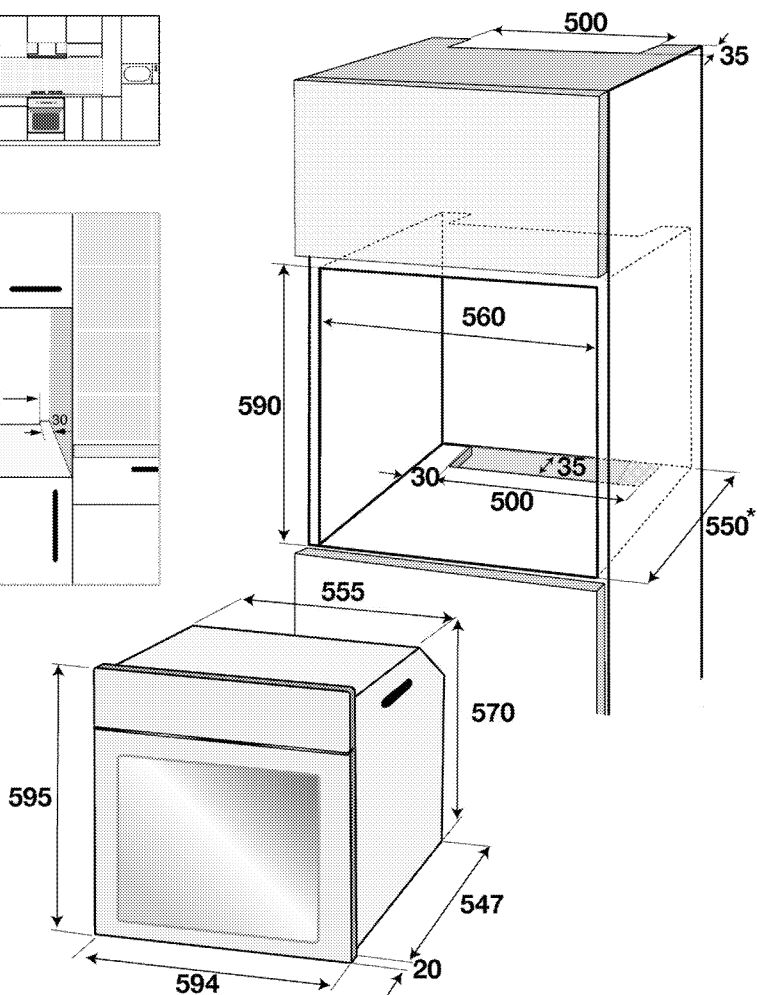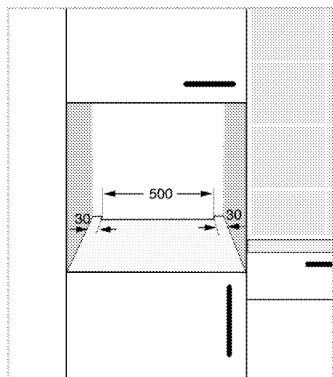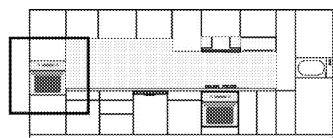
* min.

Appliance built-under of the hob and oven configuration

Description of hob	65 - 77 LT			80 - 82 LT	
	30 mm Counter	40 mm Counter	50 mm Counter	40 mm Counter	50 mm Counter
30 cm Induction Hob	√	√	√	√	√
60 cm Side Control Metal Gas Hob	√	√	√	√	√
30 cm Gas Hob (1 Wok)	√	√	√	-	√
30 cm Gas Hob (2 Gas)	-	√	√	-	√
90 cm Induction Hob with TFT Display	-	√	√	-	-

80 cm Induction Hob	-	√	√	-	√
80 cm Vitroceramic Hob with Touch slider control	√	√	√	-	√
70 cm Metal Gas Hob	√	√	√	-	√
70 cm Front Control Gas on Glass Hob	√	√	√	-	√
3 Wok Hob Burner Configuration	√	√	√	√	√
60 cm Front Control Gas on Glass Hob	√	√	√	-	√
60 cm Front Control Metal Gas Hob	√	√	√	-	√
60 cm Front Control Flat Metal Gas Hob	√	√	√	-	√
70 cm Front Control Flat Metal Gas Hob	√	√	√	-	√
30 cm Vitroceramic Hob	√	√	√	√	√
60 cm Induction Hob with Touch slider control	-	√	√	-	√
60 cm Induction Hob with 8 induction zones	-	√	√	-	-
60 cm Induction Hob with Basic Touch control	-	√	√	-	√
80 cm Induction Hob with Touch slider control	-	√	√	-	√
60 cm Vitroceramic Hob with Touch slider control	√	√	√	-	√
60 cm Vitroceramic Hob with Basic Touch control	√	√	√	√	√
80 cm Vitroceramic Hob with Touch slider control	√	√	√	-	√

Installation and connection

- The product must be installed in accordance with all local gas and electrical regulations.

Electrical connection

Connect the product to a grounded outlet/line protected by a miniature circuit breaker of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations.

⚠️ **DANGER:**
The product must be connected to the mains supply only by an authorised and qualified person.. Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.

> ⚠️ **DANGER:**
> The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product.
> A damaged power cable must be replaced by a qualified electrician. Otherwise, there is risk of electric shock, short circuit or fire!

- Connection must comply with national regulations.
- The mains supply data must correspond to the data specified on the type label of the product. Open the front door to see the type label.
- Power cable of your product must comply with the values in "Technical specifications" table.

> ⚠️ **DANGER:**
> Before starting any work on the electrical installation, disconnect the product from the mains supply. There is the risk of electric shock!

Connecting the power cable

1. **If a power cable is not supplied together with your product,** a power cable that you would select from the table in accordance with the electrical installation at your home must be connected to your product by following the instructions in cable diagram.

This product must only be connected by a qualified electrician such as a technician from the local electricity company or NICEIC registered contractor to a suitable double-pole control unit with a minimum contact clearance of 3 mm in all poles. This control unit must be installed accordance with the IEE regulation.

Failure to obey this instruction may cause operational problems and invalidate the product warranty.

> ℹ️ Additional protection by a residual current circuit breaker is recommended.

2. Open the terminal block cover with a screwdriver.
3. Insert the power cable through the cable clamp below the terminal and secure it to the main body with the integrated screw on cable clamping component.
4. Connect the cables according to the supplied diagram.
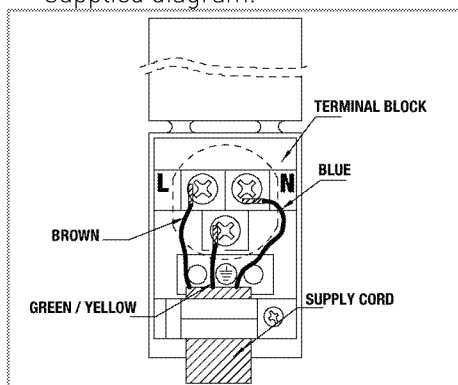
5. After completing the wire connections, close the terminal block cover.
6. Route the power cable so that it will not contact the product and get squeezed between the product and the wall.

> ℹ️ Power cable must not be longer than 2 m because of safety reasons.

Installing the product

1. Slide the oven into the cabinet, align and secure it while making sure that the power cable is not broken and/or trapped.
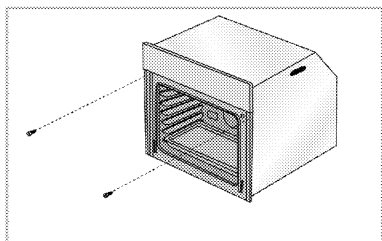
Secure the oven with 2 screws as illustrated.

After the installation, make sure that the screws are sufficiently tightened and the oven does not move. Oven may tip over during use if it is not installed as per the instructions and if the screws are not sufficiently tightened.

For products with cooling fan (This may not exist on your product.)
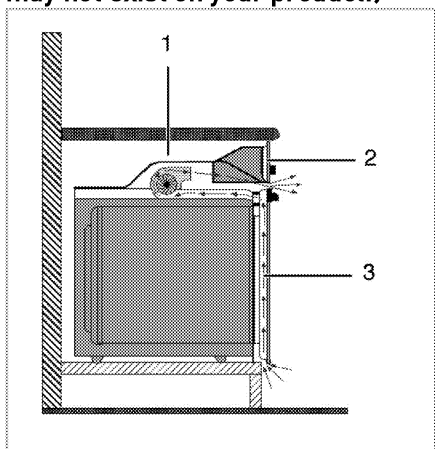
1 Cooling fan
2 Control panel
3 Door

The built-in cooling fan cools both the built-in cabinet and the front of the product.

> 🛈 Cooling fan continues to operate for about 20-30 minutes after the oven is switched off.
> If you have cooked by programming the timer of the oven, cooling fan will also be switched off at the end of the cooking time together with all functions.

Final check
1. Operate the product.
2. Check the functions.

Future Transportation

• Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.

• To prevent the wire grill and tray inside the oven from damaging the oven door, place a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.

• Do not use the door or handle to lift or move the product.

> 🛈 Do not place any objects onto the product and move it in upright position.

> 🛈 Check the general appearance of your product for any damages that might have occurred during transportation.

4 Preparation

Tips for saving energy

The following information will help you to use your appliance in an ecological way, and to save energy:

- Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- If door is not opened, inner temperature is optimized to save energy on ECO FAN HEATING mode and may differ from the display.

- Try to cook more than one dish in the oven at the same time whenever possible. You can cook by placing two cooking vessels onto the wire shelf.
- Cook more than one dish one after another. The oven will already be hot.
- You can save energy by switching off your oven a few minutes before the end of the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them.

Initial use
Time setting

1 ON/OFF key
2 Key lock key
3 Back key
4 Down key (Menu Selection)
5 Up key (Menu Selection)
6 OK key
7 Rapid heating key
8 Water container cover release key

9 Start/stop cooking key
10 Current time indicator field
11 Alarm time field
12 Cooking time/cooking end time field
13 Temperature/weight indicator field
14 Text display
15 Function display

Language setting
1. When the oven is powered for the first time, "Cooking Programs" message will be displayed on the text display.
2. Touch ∧/∨ until "Settings" is displayed on the text display.
3. Touch ⊘.
4. Touch ∧/∨ until "Language" is displayed on the text display.
5. Touch ⊘. The language that was initially set for the oven will be displayed.
6. Touch ∧/∨ to select the desired language.
7. Touch ⊘ to confirm the setting.

Set the time
When the oven is powered for the first time, "00:00" will be set automatically. To change the time setting:
1. When the oven is switched on, "Cooking Programs" will be shown on the text display.
2. Touch ∧/∨ until "Settings" is displayed on the text display.
3. Touch ⊘.
4. Touch ∧/∨ until "Clock" is displayed on the text display.
5. Touch ⊘.
6. Touch ∧/∨ to set the current time.

7. Touch ⊘ to confirm the setting.

First cleaning of the appliance
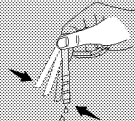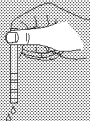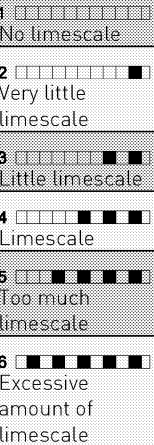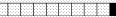
> **ⓘ** The surface might get damaged by some detergents or cleaning materials.
> Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.
> Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

1. Remove all packaging materials.
2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.

Adjust the water hardness level

You must adjust the water hardness level for your oven during the initial use. The range for the hardness level of the water to be used is indicated in the table below. This is necessary to remove the limescale on the surfaces of the steam generation system at the right time.

Preparation process of the test strip is described below.

A	B	C	D	E	F
					1 ☐☐☐☐☐☐☐☐☐☐ No limescale
					2 ☐☐☐☐☐☐☐☐☐■ Very little limescale
					3 ☐☐☐☐☐☐☐☐■■ Little limescale
					4 ☐☐☐☐☐■■■■ Limescale
					5 ☐☐☐■■■■■ Too much limescale
					6 ☐■■■■■■■ Excessive amount of limescale
Unpack the test strip.	Let the water tap flow for 1 minute.	Soak the test strip in water for 1 minute.	Take it out of the water and shake it.	Wait for 1 minute.	Adjust the water hardness level of your product based on the result obtained from the test strip.

Water hardness adjustment table

Hardness level	British water hardness level °dE	German water hardness level °dH	French water hardness level °dF	Level of hardness	Water hardness level to be set for the oven
1 ☐☐☐☐☐☐☐☐☐☐	0-5	0-4	0-8	Soft water	1
2 ☐☐☐☐☐☐☐☐☐■	6-9	5-7	9-13	Partially soft water	
3 ☐☐☐☐☐☐☐☐■■	10-15	8-12	14-22	Partially medium-hard water	2
4 ☐☐☐☐☐■■■■	16-19	13-15	23-27	Medium-hard water	
5 ☐☐☐■■■■■	20-24	16-19	28-34	Partially hard water	3
6 ☐■■■■■■■	25-62	20-50	35-90	Hard water	

- Do not hold the test strip under running water; perform the measurement in a glass.
- Waiting for longer than 1 minute will lead to incorrect results.
- If the result is hard water, you can also use bottled water. You can repeat the measurement for bottled water if you wish so.

- Select the input value suitable for the number of areas that change colour on the test strip from the table above, and enter the information on the relevant menu screen.
- After the measurement, keep the test strip away from children and dispose it. Empty the water inside the measurement glass.

Water hardness level

1. When the oven is powered for the first time, **"Cooking Programs"** message will be displayed on the text display.
2. Touch ⋀ / ⋁ until **"Settings"** is displayed on the text display.
3. Touch ⊘.
4. Touch ⋀ / ⋁ until **"Water hardness"** is displayed on the text display.
5. Touch ⊘. The previously set water hardness level will be displayed.
6. Touch ⋀ / ⋁ to select the level that is suitable for the hardness level of the water you use after the measurement.
7. Touch ⊘ to confirm the setting.

Initial heating

Heat up the product for about 30 minutes and then switch it off. Thus, any production residues or layers will be burnt off and removed.

> ⚠ **WARNING**
> Hot surfaces cause burns!
> Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away.
> Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.

Electric oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select Static position.
4. Select the highest grill power; See *How to operate the electric oven, page 27*.
5. Operate the oven for about 30 minutes.
6. Turn off your oven; See *How to operate the electric oven, page 27*

Grill oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select the highest grill power; see .
4. Operate the grill about 30 minutes.
5. Turn off your grill; see

> ℹ Smoke and smell may emit for a couple of hours during the initial operation. This is quite normal. Ensure that the room is well ventilated to remove the smoke and smell. Avoid directly inhaling the smoke and the smell that emits.

5 How to operate the oven

General information on baking, roasting and grilling

⚠️ **WARNING**
Hot surfaces cause burns!
Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away.
Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.

⚠️ **DANGER:**
Be careful when opening the oven door as steam may escape.
Exiting steam can scald your hands, face and/or eyes.

Tips for baking
- Use non-sticky coated appropriate metal plates or aluminum vessels or heat-resistant silicone moulds. The vessels must also be resistant to extreme steam.
- Make best use of the space on the rack.
- Place the baking mould in the middle of the shelf.
- Select the correct rack position before turning the oven or grill on. Do not change the rack position when the oven is hot.
- Keep the oven door closed.

Tips for roasting
- Treating whole chicken, turkey and large piece of meat with dressings such as lemon juice and black pepper before cooking will increase the cooking performance.
- It takes about 15 to 30 minutes longer to roast meat with bones when compared to roasting the same size of meat without bones.
- Each centimeter of meat thickness requires approximately 4 to 5 minutes of cooking time.
- Let meat rest in the oven for about 10 minutes after the cooking time is over. The juice is better distributed all over the roast and does not run out when the meat is cut.
- Fish should be placed on the middle or lower rack in a heat-resistant plate.

Tips for grilling
When meat, fish and poultry are grilled, they quickly get brown, have a nice crust and do not get dry. Flat pieces, meat skewers and sausages are particularly suited for grilling as are vegetables with high water content such as tomatoes and onions.
- Distribute the pieces to be grilled on the wire shelf or in the baking tray with wire shelf in such a way that the space covered does not exceed the size of the heater.
- Slide the wire shelf or baking tray with grill into the desired level in the oven. If you are grilling on the wire shelf, slide the baking tray to the lower rack to collect fats. The baking tray to be slid must be of a size that covers the whole grilling area. This tray might not be provided with the product. Add some water in the baking tray for easy cleaning.

> ⚠ Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat.
> Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

Tips for meat probe

- Cook by stabbing the meat probe into the thickest section of the meat. Do not allow the probe to touch the dish vessel, bone or fat tissue.
- When cooking full chicken, stab the meat probe between the abdomen and the thigh due to the cavity in the chest section.
- When cooking meat in gobbets, select pieces at approximately similar sizes. Stab the meat probe into the thickest gobbet.
- If you think that meat is not cooked well at the end of cooking, repeat cooking process by stabbing the meat probe into a different point.

How to operate the electric oven

Cooking functions table

Function table indicates the functions that can be used in the oven and their respective maximum and minimum temperatures.

> ⓘ Functions vary depending on the product model.

> ⓘ Due to safety reasons, maximum time that can be set for "Cooking time" is limited with 6 hours at all positions apart from "Keep Warm" and "Low Temp. Cooking" functions.

> ⓘ When setting a function, the frame light of the relevant setting becomes on.

> ⓘ Program will be cancelled in case of power failure. You must reprogram the oven.

> ⓘ Current time cannot be set while the oven is operating in any function, or if semi-automatic or full automatic programming is made on the oven.

> ⓘ Even if the oven is switched off, oven lamp lights up when the oven door is opened.

Function	Recommended temperature (°C)	Temperature range (°C)
Steam cooking	100	40-100
Steam + Fan Assisted cooking	175	40-280
Conventional Cooking	180	40-320**
Fan Assisted cooking	200	40-280
Steam + Fan Heating	175	40-280
Eco fan heating	180	160-220
Fan Heating	180	40-280
3D Cooking	200	40-280
Steam + Grill + Fan	200	40-280
Grill	280	40-280
Low grill	280	40-280
Grill with Fan	200	40-280
Steam + Pizza	220	50-250
Pizza	220	50-320**
Bottom heating	180	40-220
Low temperature cooking	100	50-150

Warm keeping	65	40-100

* Functions vary depending on the product model.
**Temperature can be set up to 310°C in models with pyrolytic self-cleaning function (pyrolysis)

Switching off the electric oven

Touch On/Off key to switch off the oven.

Rack positions (For models with wire shelf)

It is important to place the wire shelf onto the side rack correctly. Wire shelf must be inserted between the side racks as illustrated in the figure.
Do not let the wire shelf stand against the rear wall of the oven. Slide your wire shelf to the front section of the rack and settle it with the help of the door in order to obtain a good grill performance.
(Varies depending on the product model.)
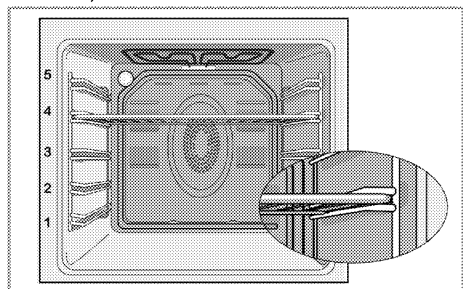
Using meat probe

1. After setting your oven to a certain function and temperature, place the meat probe connection socket (2) into its slot (1) on the side wall of the chassis.
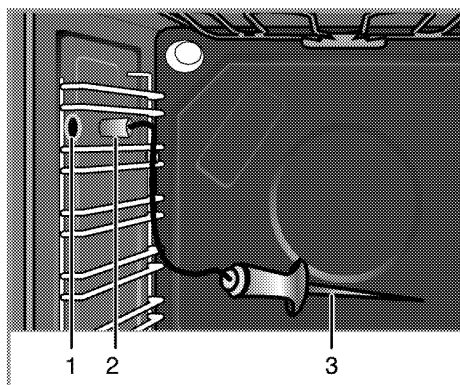
1   Meat probe slot
2   Meat probe connection socket
3   Meat probe sensor end

i	Meat probe is active during the operation of functions where the meat probe symbol is displayed continuously.
i	If you have set the oven timer to a certain cooking time before using the meat probe, this time setting will be cancelled automatically when you attach the meat probe.
i	When cooking with meat probe, the shelves upper the meat probe socket can not be used.

2. Stab the sensor end of your meat probe into the meat.
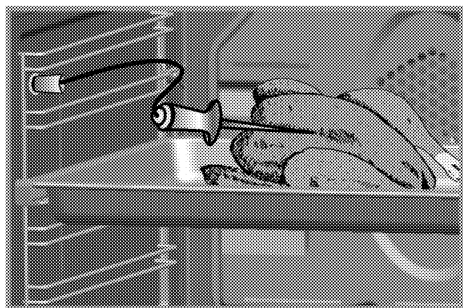
» Your oven automatically detects that the meat probe is stuck in and **P75/075** appears on the temperature indicator field. The meat probe sensor automatically detects reaching of the inner temperature of meat to the set value and ends cooking.

ℹ️ If **P75/075** does not appear in the Temperature Indicator field, make sure that the connection socket has been securely seated into its slot.

- The recommended meat probe temperature is 75°C. You can change this temperature from 40 to 99°C if you wish.
  (For steam functions, you can change this temperature from 40 to 90°C.)
- Clean the meat probe with a damp cloth and dry with a dry cloth after each time you use it.

ℹ️ If the meat probe is used without sticking the sensor tip in the meat, sensor tip will detect the temperature inside the oven and ends the cooking process at the set temperature. However, if the meat probe is subjected to a temperature at or above 250 °C, its sensor will become useless.

ℹ️ Cooking stops if you remove the meat probe before the cooking process ends.

Cooking Level	Meat core temperature (°C)
Very Rare	55-59
Rare	60-62
Medium rare	63-70
Medium	71-76
Well done	77-81
Very well done	↗82

ℹ️ * For food safety, it is recommended for the core (the coldest point) of the red meat to be 63°C minimum.
* For food safety, it is recommended for the core (the coldest point) of poultry meat to be 74°C minimum.

Operating modes

The order of operating modes shown here may be different from the arrangement on your product.
You can see the names of the cooking functions and the recommended rack positions on the oven's time display.

Steam cooking

Cooking is performed using steam. It is suitable to cook foods such as vegetables, red meat, fish and poultry using steam. Since the steam covers the surface of the food, its nutritional components are prevented from being lost during cooking.
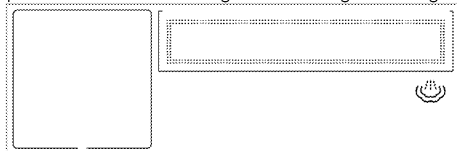
Steam + Fan Assisted cooking
Hot air heated by the bottom and top heaters is evenly distributed throughout the oven rapidly by means of the fan. Plus, this function has steam support, too. Cook with one tray.

Conventional Cooking
Food is heated simultaneously from the top and bottom. It is suitable for cakes, pastries, or cakes and casseroles in baking moulds. Cook with one tray.

Fan Assisted cooking
Hot air heated by the bottom and top heaters is evenly distributed throughout the oven rapidly by means of the fan. Cook with one tray.
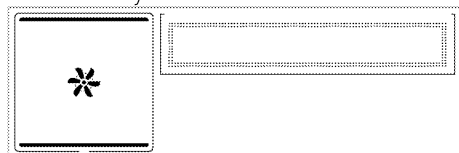
Steam + Fan Heating
Hot air heated by the rear heater is evenly distributed throughout the oven rapidly by means of the fan. Plus, this function has steam support, too. It is suitable for cooking your meals in different rack levels and preheating is not required in most cases. Suitable for cooking with multi trays.

> **i** When the oven door is opened, the fan motor will not run in order to keep the hot air inside.
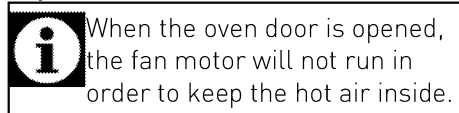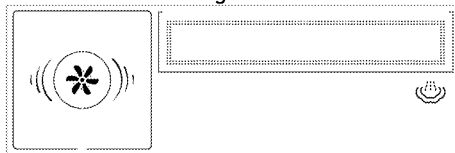
Steam + Fan Heating

Eco Fan Heating
To save power, you can use this function instead of the cooking operations that you would perform by using Fan Heating at 160-220ºC temperature range. However, the cooking time will increase a little bit. Cooking times related to this function are indicated in table '**Eco Fan Heating**'.
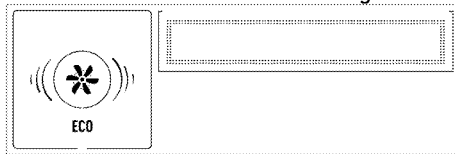
Fan Heating
Hot air heated by the rear heater is evenly distributed throughout the oven rapidly by means of the fan. It is suitable for cooking your meals in different rack levels and preheating is not required in most cases. Suitable for cooking with multi trays.

> **i** When the oven door is opened, the fan motor will not run in order to keep the hot air inside.
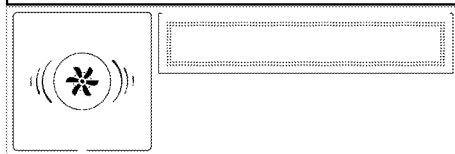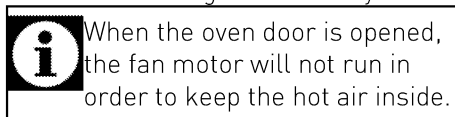
3D Cooking
Top heating, bottom heating and fan assisted heating are in operation. Food is cooked evenly and quickly all around. Cook with one tray.
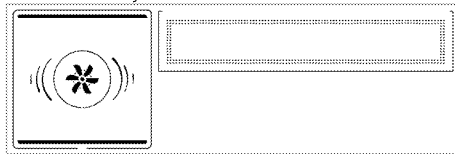
Steam + Grill + Fan

Large grill at the ceiling of the oven is in operation. It is suitable for grilling a large amount of meat. Plus, this function has steam support, too.
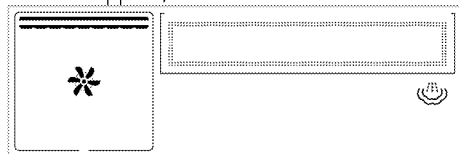
- Put big or medium-sized portions in correct rack position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

Grill

Hot air heated by the full grill is distributed very fast in the oven by means of the fan. It is suitable for grilling a large amount of meat.
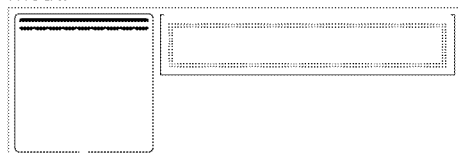
- Put big or medium-sized portions in correct rack position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

Low grill

Small grill at the ceiling of the oven is in operation Suitable for grilling and gratin dishes.

Low grill

- Put small or medium-sized portions in correct rack position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

Grill with Fan

Hot air heated by the full grill is distributed very fast in the oven by means of the fan. It is suitable for grilling large amount of meat.

- Put big or medium-sized portions in correct rack position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

Steam + Pizza

Bottom heating and fan assisted heating (in the rear wall) are in operation. Plus, this function has steam support, too. It is suitable to cook foods like pizza and pastry.
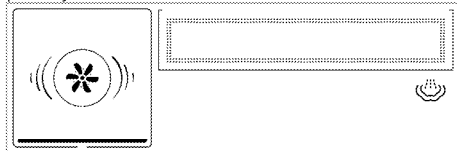
Pizza

Bottom heating and fan assisted heating (in the rear wall) are in operation. Suitable for baking pizza.

Pizza

Bottom heating
Only bottom heater is in operation. It is suitable for pizza and for subsequent browning of food from the bottom.

Low temperature cooking
Food is heated simultaneously from the top and bottom. It is suitable for slow-cooking of roasted/seared pieces of meat (veal, lamb, poultry etc.) in an open container at low temperature. This function ensures that the meat is juicy and soft on the inside. Please use hygienically suitable types of meat. On the hob, grill etc., preroast/sear all surfaces of the meat in a hot pan. You can cook the pre-roasted/seared meat with the "low temperature cooking" function for a long time. Cook with one tray only.
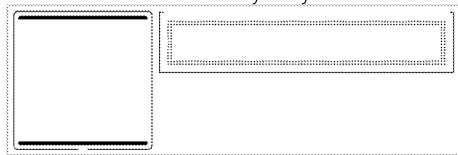
Warm keeping
Used for keeping food at a temperature ready for serving for a long period of time.
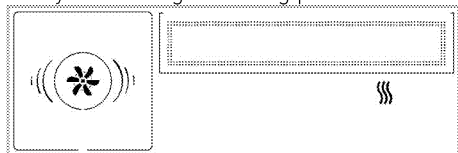
STEAM SUPPORT
The following functions are equipped with steam support.
- Steam + Conventional Cooking
- Steam + Fan Heating
- Steam + Grill
- Steam + Pizza

Each function is equipped with three different levels of steam: low, medium and high. These functions emit steam for the cooking load at regular intervals. It is recommended to use the low steam level to cook pastries such as cake, buns, etc.

It is recommended to use the medium steam level to cook pastries such as bread. Steam ensures that the surface of pastries are brighter, the crust is more crispy and the size is bigger.

High steam level is recommended for meats (large pieces of meat, whole chicken, etc.).

Steam reduces moisture loss when cooking meat, allowing the meat to be more moist and juicy.

Control panel introduction
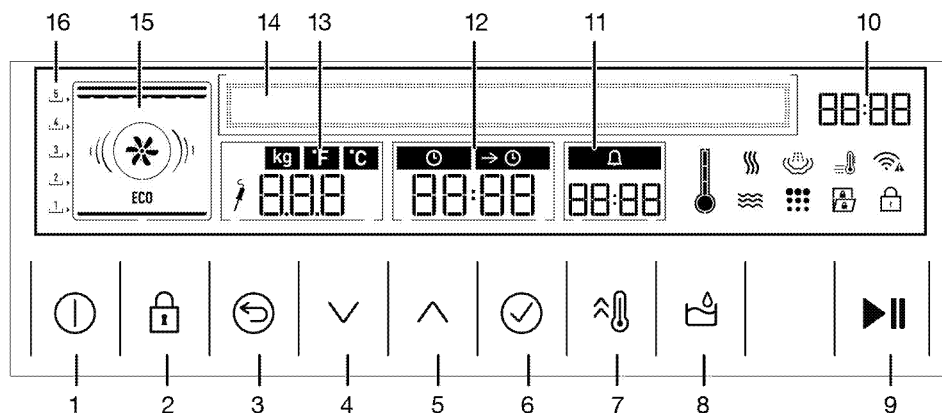
1 ON/OFF key
2 Key lock key
3 Back key
4 Down key (Menu Selection)
5 Up key (Menu Selection)
6 OK key
7 Rapid heating key
8 Water container cover release key
9 Start/stop cooking key
10 Current time indicator field
11 Alarm time field
12 Cooking time/cooking end time field
13 Temperature/weight indicator field
14 Text display
15 Function display
16 Shelf positions

🔒 : Key lock symbol
⌷ : Open door symbol
⌿ : Meat Probe symbol*
⠿ : Self cleaning (pyrolysis) symbol*
(⏝) : Steam cooking symbol
*(Varies depending on the product model.)

🌡 : Booster symbol
⏱ : Cooking Time symbol
→⏱ : End of Cooking Time symbol
🔔 : Alarm symbol
: Inner temperature symbol

$\S$: Keep warm symbol

Cooking Programs Menu

Using the oven functions to cook without steam

1. Touch ① to switch on the oven.
2. Main menu will be displayed when the oven is switched on.
3. Touch ⊘ to access the cooking programs menu.
4. ∧ / ∨ to select the desired oven function without steam. Touch ⊘ to activate the function.
5. If you would like to change the temperature, touch ∧ / ∨ when in the temperature/weight frame and set the desired temperature. The temperature value will be confirmed as soon as it is changed.

6. **To set the cooking time**, touch ⊘ to move the frame to the Cooking time/cooking end time field. ▬◷▬ will be displayed. Touch ⋀ / ⋁ to set the desired cooking time.

7. **To set the cooking end time to a later time**, touch ⊘ after setting the cooking time. ▬→◷▬ will be displayed. Touch ⋀ / ⋁ to set the desired cooking end time.

8. **To set an alarm time without affecting the reminder**, touch ⊘ to move the frame to the Alarm time frame. ▬⌂▬ will be displayed. Touch ⋀ / ⋁ to set the desired alarm time. The alarm time is for reminding purposes, it does not affect the cooking time or functioning of the oven. For example, this is useful when you want to turn food in the oven at a certain point of time.

9. If the cooking function, temperature, cooking time, cooking end time and the alarm time are suitable, touch ▶‖ to start cooking. Cooking will start, and the display will show the set operating function and **"Cooking"** message respectively.

» **If a cooking time has not been set;** the oven is operating manually. If your food is cooked, touch ▶‖ to stop the oven. Otherwise, the oven will continue to operate.

» » **If only a cooking time has been set;** the oven will stop at the end of the cooking time. The display will show the oven function and "Cooking is complete" message respectively. The oven will start to emit an audio warning. Touch any key to silence the audio warning.

» » **If a cooking time and a cooking end time have been set;** the oven's clock will subtract the cooking time from the cooking end time you have set to calculate the cooking start time. When the cooking start time has come, the selected oven function will be activated and the oven will be heated to the set temperature. It maintains this temperature until the end of cooking time. The oven will stop at the end of the cooking time. The display will show the oven function and "Cooking is complete" message respectively. The oven will start to emit an audio warning. Touch any key to silence the audio warning.

Using the oven functions to perform steam cooking and steam assisted cooking

1. Touch ⏻ to switch on the oven.
2. Main menu will be displayed when the oven is switched on.
3. Touch ⊘ to access the cooking programs menu.
4. Touch ⋀/⋁ to select steam cooking or the desired steam assisted function. Touch ⊘ to activate the function.
5. Touch ⊘. Use ⋀ / ⋁ to adjust the steam level. Touch ⊘ again to confirm the setting.
6. If you would like to change the temperature, touch ⋀ / ⋁ when in the temperature/weight frame and set the desired temperature. The temperature value will be confirmed as soon as it is changed.

> ℹ️ The active field from Temperature/weight, Cooking time and Alarm time fields is surrounded by a frame. Touch ⊘ to move the frame to the indication fields on the right, or touch ⊜ to move it to the fields on the left. If you touch ⊜ again when the frame is on the Temperature/weight display field on the left, the screen will return to the previous menu.

7. **To set the cooking time**, touch ⊘ to move the frame to the Cooking time/cooking end time field. ▬⏱▬ will be displayed. Touch ⋀ / ⋁ to set the desired cooking time.

This function does not allow you to start cooking before setting a cooking time.

The cooking time is automatically set to 30 minutes on the display.

8. **To set the cooking end time to a later time**, touch ⊘ after setting the cooking time. →⏱ will be displayed. Touch ⋀ / ⋁ to set the desired cooking end time.
9. **To set an alarm time without affecting the reminder**, touch ⊘ to move the frame to the Alarm time frame. ▬🔔▬ will be displayed. Touch ⋀ / ⋁ to set the desired alarm time. The alarm time is for reminding purposes, it does not affect the cooking time or functioning of the oven. For example, this is useful when you want to turn food in the oven at a certain point of time.

> ℹ️ Maximum alarm time can be 23 hours and 59 minutes.

10. If the cooking function, temperature, cooking time, cooking end time and the alarm time are suitable, touch ▶❚❚ to start cooking.
11. **Steam function operating steps:** If you have not performed steam cooking for a long time, **"Add clean water"** message will be displayed.
12. Touch 🖐. The cover of the water container will open sideways and the water container will come out.
13. Take out the water container, empty the water in it (if any) and add clean water up to the "max." level at most.

> ℹ️ Risk for health! Do not use any other liquids apart from potable water in the steam system.

|	Do not use distilled or filtered water. Use bottled water only. Do not add solutions that are inflammable, contain alcohol or solid particles into the water container.
	Thanks to the lid on the container, you can fill it without taking it out.

14. Place the container and touch ⌂ to close its cover. Touch ▶❙❙ to start cooking.

» If the water level is suitable, cooking process will start.

	Before starting steam cooking or steam assisted cooking functions, make sure that the cover of the meat probe housing is closed.
	If the oven door is opened during cooking, ⊟ symbol appears on the display.
	If the water in the container is depleted during cooking, **"Please add water"** message will be displayed and the oven will emit an audio warning. Cooking will stop. Once you have re-filled the container with water and placed it into its housing again, the cooking cycle will continue where it left off.

» » If only a cooking time has been set; the oven will stop at the end of the cooking time. The display will show the oven function and **"Cooking completed"** message respectively. The oven will start to emit an audio warning. Touch any key to silence the audio warning.

» » If a cooking time and a cooking end time have been set; the oven's clock will subtract the cooking time from the cooking end time you have set to calculate the cooking start time. When the cooking start time has come, the selected oven function will be activated and the oven will be heated to the set temperature. It maintains this temperature until the end of cooking time. The oven will stop at the end of the cooking time. The display will show the oven function and **"Cooking completed"** message respectively. The oven will start to emit an audio warning. Touch any key to silence the audio warning.

15. At the end of the cooking cycle, discharge the remaining water in the container for reasons of hygiene.

	The water in the water generation system of the oven will be sent to the water container in about 15 minutes once the cooking is completed. Discharge this water remaining in the water container for reasons of hygiene.

16. Please activate the drying function for the water accumulated in the oven. See "Extras Menu".

	When the automatic drying function is active, it will automatically turn on at the end of each steam cooking cycle.

17. To continue cooking:
In 5 minutes after the cooking cycle has ended, you can touch ▶❙❙ to operate the oven with steam/steam assisted functions again.

» The oven will continue operating with the same cooking function and temperature setting.

18. If you want to operate the oven again **in 5 minutes after the cooking cycle has been completed**, the message **"Oven is getting ready"** will be displayed since the oven will have started to send the water in the steam generation system back to the water container. Once this message has disappeared, you can touch ▶❙❙ to start cooking. Since the water in the water generation system has been sent to the water container, **"Add clean water"** message will be displayed.

19. Touch ⛉. The cover of the water container will open sideways and the water container will come out.

20. Take out the water container, empty the water in it (if any) and add clean water up to the "max." level at most.

21. Place the container and touch ⛉ to close its cover. Touch ▶❙❙ to start cooking.

» If the water level is suitable, cooking process will start.

> ⓘ If you open the oven door while a steam function is running, the fan motor will run at high speed to create an air curtain.

> ⓘ During the last 3 minutes of steam cooking, the fan motor will run at high speed to reduce steam density in the oven.

22. At the end of the cooking cycle, discharge the remaining water in the container for reasons of hygiene.

> ⓘ The water in the water generation system of the oven will be sent to the water container in about 15 minutes once the cooking is completed. Discharge this water remaining in the water container for reasons of hygiene.

23. Please activate the drying function for the water accumulated in the oven. See "Extras Menu".

> ⓘ When the automatic drying function is active, it will appear on the oven display at the end of each steam cooking process. You can touch ▶❙❙ to start it.

> ⓘ Before starting the drying function, take out the food and accessories such as trays, wire grills, etc. from the oven.

Setting the Booster (Rapid heating)

Use the Booster (rapid pre-heating) function to make the oven reach the desired temperature faster. Select the desired cooking function and then:

1. Touch ⚎ once. ⚎ symbol will appear on display.

2. After setting the cooking time and temperature, touch ▶❙❙ to start cooking.

» ⚎ Symbol disappears as soon as the oven reaches the desired temperature and oven resumes operating in the function it was in before the Booster function.

3. Touch ⚎ once to cancel the booster function. Booster will be deactivated and ⚎ will disappear.

Activating the key lock
You can prevent the oven from being intervened with by activating the key lock function.

> **ⓘ** Key lock can be used either when the oven is operating or not. Oven can be switched off by touching the ⏻ even when the key lock is activated while the oven is operating.

1. Touch 🔒 until "🔓" appears on the display.

» After activating the keylock, **"Keylock active"** warning and 🔒 symbol will appear on the display when you press any key (except ∧ / ∨ keys).

> **ⓘ** Oven buttons are not functional when the key lock function is active. Key lock will not be cancelled in case of power failure.

Deactivating the key lock

1. Touch 🔒 until "🔓" disappears on the display.

» Key lock will be deactivated.

**Automatic Cooking Functions Menu**

1. Touch ⏻ to switch on the oven.
2. Main menu will be displayed when the oven is switched on. Touch ∧ / ∨ until "Automatic Cooking Menu" is displayed.
3. Touch ⊘ to access the automatic cooking menu.
4. Touch ∧ / ∨ to select the main menu of the food you are going to cook. (Refer to the automatic cooking menu table). Touch ⊘ to confirm.
5. Touch ∧ / ∨ to select the food you wish to cook.

6. To change the weight of the food, touch ∧ / ∨ when the Temperature/weight field is within the frame and set the weight. The weight value will be confirmed as soon as it is changed. The cooking time will change automatically based on the weight of the food.

> **ⓘ** You can only change the weight for meals for which a weight is indicated.

> **ⓘ** The active field from Temperature/weight, Cooking time and Alarm time fields is surrounded by a frame. Touch ⊘ to move the frame to the indication fields on the right, or touch ⊖ to move it to the fields on the left. If you touch ⊖ again when the frame is on the Temperature/weight display field on the left, the screen will return to the previous menu.

7. **To set the cooking time**, touch ⊘ to move the frame to the Cooking time field. [🕐] will be displayed. Touch ∧ / ∨ to set the desired cooking time. The number of changes to the cooking time based on the weight of the food is limited.
8. If the cooking function, temperature, weight and cooking time are suitable, touch ▶❚❚ key to start cooking.
9. **If the selected food contains steam function, follow the instructions for steam function below:**
   If you have not performed steam cooking for a long time, **"Add clean water"** message will be displayed.

10. Touch ⌂. The cover of the water container will open sideways and the water container will come out.
11. Take out the water container, empty the water in it (if any) and add clean water up to the "max." level at most.

> ℹ Risk for health! Do not use any other liquids apart from potable water in the steam system.

> ℹ Do not use distilled or filtered water. Use bottled water only. Do not add solutions that are inflammable, contain alcohol or solid particles into the water container.

> ℹ Thanks to the lid on the container, you can fill it without taking it out.

12. Place the container and touch ⌂ to close its cover. Touch ▶❙❙ to start cooking.

» If the water level is suitable, cooking process will start.

> ℹ Before starting steam cooking or steam assisted cooking functions, make sure that the cover of the meat probe housing is closed.

> ℹ If the oven door is opened during cooking, ▱ symbol appears on the display.

> ℹ If the water in the container is depleted during cooking, **"Please add water"** message will be displayed and the oven will emit an audio warning. Cooking will stop. Once you have re-filled the container with water and placed it into its housing again, the cooking cycle will continue where it left off.

» » **If a cooking time has been set;** the oven will stop at the end of the cooking time. The display will show the oven function and **"Cooking completed"** message respectively. The oven will start to emit an audio warning. Touch any key to silence the audio warning.

13. At the end of the cooking cycle, discharge the remaining water in the container for reasons of hygiene.

> ℹ The water in the water generation system of the oven will be sent to the water container in about 15 minutes once the cooking is completed. Discharge this water remaining in the water container for reasons of hygiene.

14. Please activate the drying function for the water accumulated in the oven. See "Extras Menu".

> ℹ When the automatic drying function is active, it will automatically turn on at the end of each steam cooking cycle.

15. To continue cooking:
In 5 minutes after the cooking cycle has ended, you can touch ▶❙❙ to

operate the oven with steam/steam assisted functions again.

» The oven will continue operating with the same cooking function and temperature setting.

16. If you want to operate the oven again **in 5 minutes after the cooking cycle has been completed**, the message **"Oven is getting ready"** will be displayed since the oven will have started to send the water in the steam generation system back to the water container. Once this message has disappeared, you can touch ▶❚❚ to start cooking. Since the water in the water generation system has been sent to the water container, **"Add clean water"** message will be displayed.

17. Touch 🖾. The cover of the water container will open sideways and the water container will come out.

18. Take out the water container, empty the water in it (if any) and add clean water up to the "max." level at most.

19. Place the container and touch 🖾 to close its cover. Touch ▶❚❚ to start cooking.

» If the water level is suitable, cooking process will start.

> ⓘ If you open the oven door while a steam function is running, the fan motor will run at high speed to create an air curtain.

> ⓘ During the last 3 minutes of steam cooking, the fan motor will run at high speed to reduce steam density in the oven.

20. At the end of the cooking cycle, discharge the remaining water in the container for reasons of hygiene.

> ⓘ The water in the water generation system of the oven will be sent to the water container in about 15 minutes once the cooking is completed. Discharge this water remaining in the water container for reasons of hygiene.

21. Please activate the drying function for the water accumulated in the oven. See "Extras Menu".

> ⓘ When the automatic drying function is active, it will appear on the oven display at the end of each steam cooking process. You can touch ▶❚❚ to start it.

> ⓘ Before starting the drying function, take out the food and accessories such as trays, wire grills, etc. from the oven.

Automatic cooking functions:
May vary depending on the models

Vegetables	Cakes & Breads & Tarts	Poultry	Fish	Meat	Special
Fresh Piece of Potato (*)	Fluffy Pogaca (*)	Roast Chicken ← 1600gr(*)	Trout	Roast Beef Steam(*)	Macaroni Cheese
Broccoli Florets (*)	Loaf bread (yeasted) (*)	Roast Chicken → 1600gr(*)	Bass	Meatloaf	Classic Lasagna

Fresh Beans [*]	Sandwich Bread (*)	Roast Turkey Thighs(*)	Fish Parcels	Roast Beef	Fresh fruit tart
Stuffed Peppers	Walnut Cookies	Roast Chicken ← 1600gr	-	Rolled Lamb	Apple Pie
Jacket potatoes	Cake	Roast Chicken → 1600gr	Trout with Veg.	Lamb Roast	Apple puffs
Moussaka	Cinnamon Rolls	Chicken Piece	Fish fillet	-	Meringue
Layer potatoes	-	Chicken fillets	Fish kebabs	Tandoori Lamb	Éclair
-	Fruit cake	Chicken Grilled	Fish stew	Steak	-
Veg. au gratin	Savoury past.	Roast turkey	Salmon Fillet	Spicy meatballs	Crème Caramel
Frozen Vegetables	Tea rolls	Roast Turkey Thighs	Fish Pie	Beef Sirloin	Choc. pudding
	Baguette	Turkey Fillet	-		Crème Brûlée
	Sandwich Bread	Duck			Honeyed apple
	Load Bread (yeasted)	Goose			Chocolate cake
	Sav. croissants	Rabbit			Semolina Buns
	Croissant plaits	Pheasant hunter			Semolina Cake
	Cheese pasties	Pheasant			Dried Apple
	Bagel				Dried Quince
	Pizza				Dried Pear
	Chocolate loaf				-
	Semolina Buns				Quiche Veg.
					-

* These dishes contain steam function.

Extra Programs Menu

 Before starting steam cooking or steam assisted cooking functions, make sure that the cover of the meat probe housing is closed.

Descaling (This feature is optional. It may not exist on your product.)

It is recommended to use the descaling program for the lime accumulated in the steam generation system. Your oven will warn you to perform descaling based on the water hardness level you set. Two descaling tablets are provided with the product. (You can also use commercially available descalers, which are recommended for steam assisted cooking appliances, in accordance with their instructions for use.)

1. Touch ⏻ to switch on the oven.
2. Main menu will be displayed when the oven is switched on. Touch ∧ / ∨ until **"Extra Programs"** is displayed.
3. Touch ⊘.
4. Touch ∧ / ∨ until **"Descaling"** is displayed on the text display.
5. Touch ⊘. Touch ▶❚❚ to start the process.
6. **"Put 250ml water and tablet to the tank"** will be displayed.
7. Touch 🜄. The cover of the water tank will open sideways and the water tank will come out.
8. Add 250 ml clean water and the tablet to the tank. Place the tank and touch 🜄 to close its cover.
9. Touch ▶❚❚ again to start the process.
10. During the descaling process, the tablet will dissolve to remove the limescale accumulated in the steam

generator of the oven. The oven will perform this process automatically and at the end of the process, **"Empty the tank and put 250ml water"** message will be displayed.
11. Touch 🜄. The cover of the water tank will open sideways and the water tank will come out.
12. Empty the tank and add 250 ml clean water. Place the tank and touch 🜄 to close its cover. The process will resume.
13. At the end of the descaling process, **"Operation is done"** message will be displayed.

 The first phase of the descaling lasts nearly 90 minutes, and the second phase lasts about 20 minutes.

» Open the door of the oven to let the steam out and discharge the remaining water in the water tank.

Drying (This feature is optional. It may not exist on your product.)

It allows for drying inside the oven by evaporating the remaining water in the oven after steam cooking. It is recommended to use this function after every steam cooking for reasons of hygiene.

 Before starting the drying process, remove the food and trays in the oven.

 Before using the drying function, use a dry cloth to wipe the water (if any) accumulated on the oven's base.

1. Touch ⏻ to switch on the oven.
2. Main menu will be displayed when the oven is switched on. Touch ∧ /

$\vee$ until **"Extra Programs Menu"** is displayed.

3. Touch $\oslash$.
4. Touch $\wedge$ / $\vee$ until **"Drying"** is displayed on the text display.
5. Touch $\oslash$.
6. Touch ▶❚❚ to start drying.
7. After 10 minutes, which is the drying time set automatically, **"Open oven door"** message will appear on the display.

» Open the door of the oven to let the steam out.

Reheat (This feature is optional. It may not exist on your product.)

It is suitable for reheating cooked meals. The steam support prevents the food from drying.

- Use heat resistant vessels.
- Use perforated tray for steam cooking.
- Do not cover the food when reheating.

1. Touch ⏻ to switch on the oven.
2. Main menu will be displayed when the oven is switched on. Touch $\wedge$ / $\vee$ until **"Extra Programs"** is displayed.
3. Touch $\oslash$.
4. Touch $\wedge$ / $\vee$ until **"Reheat"** is displayed on the text display.
5. Touch $\oslash$. Touch ▶❚❚ to start the process. To start the function, follow **"Steam function operating steps"** described in **"Using the oven functions to perform steam cooking and steam assisted cooking"**.

In this function, recommended temperature and time are displayed. You can change the temperature and time, and set an end time.

Dough Proving (This feature is optional. It may not exist on your product.)

Suitable for proving leavened dough such as bread, pogaca or pizza dough. The steam support prevents the surface of the dough from drying.

- Use heat resistant vessels.
- Do not cover the food when proving.
- Do not open the oven door during the proving process; this may result in moist loss or flat dough.
- Before using the dough proving function, make sure that the baking area is cold enough (at room temperature).
- The proving time may vary according to the size and weight of the dough.
- It is recommended to use heat-resistant large vessels on the wire grill for proving.

1. Touch ⏻ to switch on the oven.
2. Main menu will be displayed when the oven is switched on. Touch $\wedge$ / $\vee$ until **"Extra Programs"** is displayed.
3. Touch $\oslash$.
4. Touch $\wedge$ / $\vee$ until **"Dough Proving"** is displayed on the text display.
5. Touch $\oslash$. Touch ▶❚❚ to start the process. To start the function, follow **"Steam function operating steps"** described in **"Using the oven functions to perform steam cooking and steam assisted cooking"**.

In this function, recommended temperature and time are displayed. You can change the temperature and time, and set an end time.

Defrost (This feature is optional. It may not exist on your product.)

Suitable for defrosting frozen food such as fruits, vegetables and pastries. When defrosting, use perforated tray for steam cooking. Place an oven tray under the lower rack (Rack 1) of the perforated steam cooking tray to collect the water coming from the food being defrosted.

> **ⓘ** It is recommended to defrost meat, poultry, fish, etc. in the refrigerator for food safety reasons.

> **ⓘ** Put frozen foods in the oven after removing their package (if any).

1. Touch ⏻ to switch on the oven.
2. Main menu will be displayed when the oven is switched on. Touch ⌃ / ⌄ until **"Extra Programs"** is displayed.
3. Touch ⊘.
4. Touch ⌃ / ⌄ until **"Defrost"** is displayed on the text display.
5. Touch ⊘. Touch ▶❚❚ to start the process. To start the function, follow "Steam function operating steps" described in **"Using the oven functions to perform steam cooking and steam assisted cooking"**.

In this function, recommended temperature and time are displayed. You can change the temperature and time, and set an end time.

Blanch (This feature is optional. It may not exist on your product.)

Suitable for blanching fruits and vegetables before freezing or bottling. When blanching, use perforated tray for steam cooking. Place an oven tray under the lower rack (Rack 1) of the perforated steam cooking tray to collect the water coming from the food being blanched.

> **ⓘ** To preserve the colour of the blanched food, put the food in iced water after blanching to cool it, and then drain the water.

1. Touch ⏻ to switch on the oven.
2. Main menu will be displayed when the oven is switched on. Touch ⌃ / ⌄ until **"Extra Programs"** is displayed.
3. Touch ⊘.
4. Touch ⌃ / ⌄ until **"Blanch"** is displayed on the text display.
5. Touch ⊘. Touch ▶❚❚ to start the process. To start the function, follow "Steam function operating steps" described in **"Using the oven functions to perform steam cooking and steam assisted cooking"**.

In this function, recommended time is displayed. You can change the time and set an end time.

Hygiene (This feature is optional. It may not exist on your product.)

Suitable for sterilising glass jars and their lids that will be used for bottling. Use the oven's wire grill when sterilising containers/lids. Place an oven tray under the lower rack (Rack 1) of the grill to collect the water generated due to the steam. Containers/lids must be open. Place the containers/lids upside down so that their top parts contact the wire grill.

> **ⓘ** Use heat and steam resistant glass containers.

 When sterilising more than one container/lid, make sure that they do not contact each other.

 Sterilise containers with similar sizes.

1. Touch ⏻ to switch on the oven.
2. Main menu will be displayed when the oven is switched on. Touch ∧ / ∨ until **"Extra Programs"** is displayed.
3. Touch ⊘.
4. Touch ∧ / ∨ until **"Hygiene"** is displayed on the text display.
5. Touch ⊘. Touch ▶❚❚ to start the process. To start the function, follow "Steam function operating steps" described in **"Using the oven functions to perform steam cooking and steam assisted cooking"**.

In this function, recommended time is displayed. You can change the time and set an end time.

Bottling (This feature is optional. It may not exist on your product.)

Suitable for reheating blanched foods (e.g. fruits and vegetables) after putting them into sterilised glass containers. Add liquid (water, sugared water, salty water, etc.) on the blanched food and then cover it. This way, fill the container to leave a maximum space of 3 cm from top and cover it with the sterilised lid.

When bottling containers, use perforated tray for steam cooking. Place an oven tray under the lower rack (Rack 1) of the perforated steam cooking tray to collect the water generated due to the steam. After cooling the bottled glass containers, take them out from the baking area. After taking the glass containers from the baking area, let them cool down at room temperature.

• When bottling more than one containers, make sure that they do not contact each other.
• Bottle containers with similar sizes.
• Bottling time may vary depending on the amount of food and the number of glass containers.

 Use heat and steam resistant glass containers.

 Glass containers might crack during the bottling process. Make sure that the containers or lids are not deformed.

1. Touch ⏻ to switch on the oven.
2. Main menu will be displayed when the oven is switched on. Touch ∧ / ∨ until **"Extra Programs"** is displayed.
3. Touch ⊘.
4. Touch ∧ / ∨ until **"Bottling"** is displayed on the text display.
5. Touch ⊘. Touch ▶❚❚ to start the process. To start the function, follow "Steam function operating steps" described in **"Using the oven functions to perform steam cooking and steam assisted cooking"**.

In this function, recommended temperature and time are displayed. You can change the temperature and time, and set an end time.

Chocolate melting (This feature is optional. It may not exist on your product.)

Suitable for melting pieces of chocolate. Put ready-to-eat packaged chocolate on the perforated tray for steam cooking to melt it.

As for unpacked chocolate pieces, put them in a heat-resistant glass

container, put the lid on and place them on the perforated tray for steam cooking.

> ℹ️ Melting time may vary depending on the amount of food.

1. Touch ⏻ to switch on the oven.
2. Main menu will be displayed when the oven is switched on. Touch ∧ / ∨ until **"Extra Programs"** is displayed.
3. Touch ⊘.
4. Touch ∧ / ∨ until **"Chocolate melting"** is displayed on the text display.
5. Touch ⊘. Touch ▶❚❚ to start the process. To start the function, follow **"Steam function operating steps"** described in **"Using the oven functions to perform steam cooking and steam assisted cooking"**.

In this function, recommended time is displayed. You can change the time and set an end time.

Home-made yoghurt (This feature is optional. It may not exist on your product.)
Suitable for making yoghurt with pasteurised milk.
Add 100 gr (3-4 tablespoons) yoghurt to 1000 ml of pasteurised milk at room temperature and mix well. Add this mixture to a heat-resistant glass container and put the lid on. Use the wire grill of the oven when making yoghurt.

- For a sweet and less thicker yoghurt keep the duration shorter and for a sour and thicker yoghurt keep the duration longer.
- When the process is over, it is recommended that the yoghurt is consumed after being kept in the fridge (+4°C) for 12 hours.
- Sterilised long-life milks are not suitable for making yoghurt, and they should not be used.
- The yoghurt used for fermenting should be fresh.

> ℹ️ Milks that are raw and without heat treatment can also be used for making yoghurt but they should be boiled in order to eliminate the pathogens/harmful microorganisms. The boiled milk should be cooled to room temperature before making yoghurt.

1. Touch ⏻ to switch on the oven.
2. Main menu will be displayed when the oven is switched on. Touch ∧ / ∨ until **"Extra Programs"** is displayed.
3. Touch ⊘.
4. Touch ∧ / ∨ until **"Home-made yoghurt"** is displayed on the text display.
5. Touch ⊘. Touch ▶❚❚ to start the process. To start the function, follow **"Steam function operating steps"** described in **"Using the oven functions to perform steam cooking and steam assisted cooking"**.

In this function, recommended time is displayed. You can change the time and set an end time.

Egg- Hard-boiled, mid-boiled, soft-boiled (This feature is optional. It may not exist on your product.)
Suitable for boiling eggs at different levels as you wish. You can especially boil a large number of eggs.
When boiling eggs, use perforated tray for steam cooking. Place an oven tray

under the lower rack (Rack 1) of the perforated steam cooking tray to collect the water coming from the food being blanched.

(Before cooking the eggs, you must prick the eggs at a few points with a sharp tool, e.g. a needle. Otherwise, eggs might explode during the cooking process.

The egg boiling time may vary depending on the size and number of the eggs.

1. Touch ⏻ to switch on the oven.
2. Main menu will be displayed when the oven is switched on. Touch ⋀ / ⋁ until **"Extra Programs"** is displayed.
3. Touch ⊘.
4. Touch ⋀ / ⋁ until **"Hard-Boiled Egg"**,**"Mid-Boiled Egg"** or **"Soft-Boiled Egg"** is displayed on the text display.
5. Touch ⊘. Touch ▶❚❚ to start the process. To start the function, follow "**Steam function operating steps**" described in **"Using the oven functions to perform steam cooking and steam assisted cooking"**.

In this function, recommended time is displayed. You can change the time and set an end time.

Steam Clean (This feature is optional. It may not exist on your product.)

It ensures easy cleaning because the dirt (having waited not for too long) is softened with water drops condensing inside the oven after giving steam for a certain time.

1. Touch ⏻ to switch on the oven.
2. Main menu will be displayed when the oven is switched on. Touch ⋀ / ⋁ until **"Extra Programs"** is displayed.
3. Touch ⊘.
4. Touch ⋀ / ⋁ until **"Steam Clean"** is displayed on the text display.
5. Touch ⊘. Touch ▶❚❚ to start the process. To start the function, follow "**Steam function operating steps**" described in **"Using the oven functions to perform steam cooking and steam assisted cooking"**.

In this function, recommended time is displayed. You can change the time and set an end time.

6. At the end of the time, **"Wipe the surfaces"** message will be displayed. Open the door and wipe the inner surfaces of the oven with a dry sponge or cloth.

Cleaning (pyrolytic self-cleaning) (This feature is optional. It may not exist on your product.)

WARNING
Hot surfaces cause burns! Do not touch the product during self cleaning step and keep children away from it. Keep at least 30 minutes before removing the remnants.

The oven is equipped with a pyrolytic self-cleaning feature. The oven is heated to 430-480°C approximately and the existing dirt is burned to ashes. A strong smoke development may arise. Ensure well ventilation. The oven must be cleaned with high heat after each 10 uses.

1. Remove all accessories from the oven. For models with wire rack, remember to remove the wire rack. Do not forget to take out the water container from the oven.

If your product is equipped with a pyro proof accessory (Resilient against self-cleaning at high temperatures), you do not need to remove these accessories from the oven.

2. Before starting the cleaning process, clean the exterior surfaces of the oven and the food remnants inside of it with a soapy cloth.

> **i** Do not clean the door gasket. Fiberglass gasket is highly sensitive and can get damaged easily. If the door gasket is damaged, call the authorised service provider.

3. Touch ⏻ to switch on the oven.
4. Main menu will be displayed when the oven is switched on. Touch ∧ / ∨ until **"Extra Programs Menu"** is displayed.
5. Touch ⊘.
6. Touch ∧ / ∨ until **"Cleaning"** is displayed on the text display.
7. Touch ⊘.
8. Touch ▶❚❚ to start cleaning. The self-cleaning time appears in the display. The duration cannot be changed. You can set the end time for the self-cleaning function.
9. Oven door cannot be opened and lock symbol 🔒 appears on the time display during self cleaning. Until the end of the cleaning process and the lock symbol disappears do not force the handle to unlock the door lock.
10. After the end of the cleaning process, remove white deposits with vinegar water.

Eco cleaning (pyrolytic self-cleaning - eco-pyrolysis) (This feature is optional. It may not exist on your product.)

> ⚠ **WARNING**
>
> Hot surfaces cause burns! Do not touch the product during self cleaning step and keep children away from it. Keep at least 30 minutes before removing the remnants.

If your oven is not heavily soiled we recommend the Eco cleaning function. If your oven is heavily soiled then the economical cleaning function will not be enough. In this case, perform cleaning in the "cleaning" mode.

1. Remove all accessories from the oven. For models with wire rack, remember to remove the wire rack. Do not forget to take out the water container from the oven.

If your product is equipped with a pyro proof accessory (Resilient against self-cleaning at high temperatures), you do not need to remove these accessories from the oven.

2. Before starting the cleaning process, clean the exterior surfaces of the oven and the food remnants inside of it with a soapy cloth.

> **i** Do not clean the door gasket. Fiberglass gasket is highly sensitive and can get damaged easily. If the door gasket is damaged, call the authorised service provider.

3. Touch ⏻ to switch on the oven.
4. Main menu will be displayed when the oven is switched on. Touch ∧ / ∨ until **"Extra Programs Menu"** is displayed.
5. Touch ⊘.

6. Touch ⋀/⋁ until **"Eco Cleaning"** is displayed on the text display.
7. Touch ⊘.
8. Touch ▶❚❚ to start cleaning. The self-cleaning time appears in the display. The duration cannot be changed. You can set the end time for the self-cleaning function.
9. Oven door cannot be opened and lock symbol 🔒 appears on the time display during self cleaning. Until the end of the cleaning process and the lock symbol disappears do not force the handle to unlock the door lock.
10. After the end of the cleaning process, remove white deposits with vinegar water.

Settings Menu
Language setting
1. When the oven is powered for the first time, **"Cooking Programs"** message will be displayed on the text display.
2. Touch ⋀/⋁ until **"Settings"** is displayed on the text display.
3. Touch ⊘.
4. Touch ⋀/⋁ until **"Language"** is displayed on the text display.
5. Touch ⊘. The language that was initially set for the oven will be displayed.
6. Touch ⋀/⋁ to select the desired language.
7. Touch ⊘ to confirm the setting.

Set the time
When the oven is powered for the first time, **"00:00"** will be set automatically. To change the time setting:
1. When the oven is switched on, **"Cooking Programs"** will be shown on the text display.

2. Touch ⋀/⋁ until **"Settings"** is displayed on the text display.
3. Touch ⊘.
4. Touch ⋀/⋁ until **"Clock"** is displayed on the text display.
5. Touch ⊘.
6. Touch ⋀/⋁ to set the current time.
7. Touch ⊘ to confirm the setting.

Brightness setting
1. When the oven is powered for the first time, **"Cooking Programs"** message will be displayed on the text display.
2. Touch ⋀/⋁ until **"Settings"** is displayed on the text display.
3. Touch ⊘.
4. Touch ⋀/⋁ until **"Brightness"** is displayed on the text display.
5. Touch ⊘. The previously set brightness level will be displayed.
6. Touch ⋀/⋁ keys to select the desired level.
7. Touch ⊘ to confirm the setting.

Volume setting
1. When the oven is powered for the first time, **"Cooking Programs"** message will be displayed on the text display.
2. Touch ⋀/⋁ until **"Settings"** is displayed on the text display.
3. Touch ⊘.
4. Touch ⋀/⋁ until **"Volume"** is displayed on the text display.
5. Touch ⊘. The previously set volume will be displayed.
6. Touch ⋀/⋁ keys to select the desired level.
7. Touch ⊘ to confirm the setting.

Temperature unit setting
1. When the oven is powered for the first time, **"Cooking Programs"**

message will be displayed on the text display.

2. Touch ∧ / ∨ until **"Settings"** is displayed on the text display.
3. Touch ⊘.
4. Touch ∧ / ∨ until **"Temperature unit"** is displayed on the text display.
5. Touch ⊘. The previously set temperature unit **"C"** will be displayed.
6. ∧Touch /∨ keys to select **"F"**.
7. Touch ⊘ to confirm the setting.

Water hardness level setting

1. When the oven is powered for the first time, **"Cooking Programs"** message will be displayed on the text display.
2. Touch ∧ / ∨ until **"Settings"** is displayed on the text display.
3. Touch ⊘.
4. Touch ∧ / ∨ until **"Water hardness"** is displayed on the text display.
5. Touch ⊘. The previously set water hardness level will be displayed.
6. Touch ∧ / ∨ to select the level that is suitable for the hardness level of the water you use.
7. Touch ⊘ to confirm the setting.

Auto drying setting

1. When the oven is powered for the first time, **"Cooking Programs"**

Using the oven functions to cook

message will be displayed on the text display.

2. Touch ∧ / ∨ until **"Settings"** is displayed on the text display.
3. Touch ⊘.
4. Touch ∧/∨ until **"Auto Drying"** is displayed on the text display.
5. Touch ⊘. **"On"** will be displayed and the auto drying function will be activated.

Cooking times table

ⓘ	The timings in this chart are meant as a guide. Timings may vary due to temperature of food, thickness, type and your own preference of cooking.
ⓘ	1st rack of the oven is the **bottom** rack.
ⓘ	The oven consumes nearly 1 liter of water in the water container during an average of 1 hour of cooking. Cooking processes exceeding 1 hour may require additional water. For cooking processes longer than 1 hour, please do not forget to follow the warnings given by your oven.

Dish	Cooking level number	Cooking function	Rack position	Temperature (°C)	Cooking time (approx. in min.)
Cakes in tray	One level	▭	3	175	25 ... 35
Cakes in mould	One level	⊗	2	180	40 ... 50
Cakes in cooking paper	One level	▭	3	175	20 ... 30
	2 levels	⊗	1 - 3	165	35 ... 45
	3 levels	⊗	1 - 3 - 5	165	40 ... 50
Sponge cake*	One level	▭	3	175	10 ... 20
	2 levels	⊗	2 - 4	175	20 ... 30
Cookies	One level	▭	3	175	25 ... 30

	2 levels	⊕	1 - 5	170 ... 190	30 ... 40
	3 levels	⊕	1 - 3 - 5	175	35 ... 45
Dough pastry	One level	▤	2	200	30 ... 40
	2 levels	⊕	1 - 5	200	40 ... 50
Rich pastry	One level	▤	2	200	25 ... 35
	2 levels	⊕	1 - 5	200	35 ... 45
	3 levels	⊕	1 - 3 - 5	190	45 ... 55
Leaven	One level	▤	2	200	35 ... 45
	2 levels	⊕	1 - 3	190	35 ... 45
Lasagna	One level	▢	2	200	30 ... 40
Pizza	One level	▤	2	200 ... 220	15 ... 20
	One level	⊕	3	200	10 ... 15
Pizza**	One level	▤	1 - 2	310	4 ... 7
	One level	⊕	3	310	4 ... 7
Beef steak (whole) / Roast	One level	⊼	3	25 min. 250/max then 180 ... 190	100 ... 120
Leg of Lamb (casserole)	One level	⊼	3	25 min. 250/max then 190	70 ... 90
	One level	⊕	3	25 min. 250/max then 190	60 ... 80
Roasted chicken	One level	⊼	2	15 min. 250/max then 180 ... 190	60 ... 70
	One level	⊕	2	15 min. 250/max then 180 ... 190	70 ... 80
Turkey (5.5 kg)	One level	⊼	1	25 min. 250/max then 180 ... 190	150 ... 210
	One level	⊕	1	25 min. 250/max then 180 ... 190	150 ... 210
Fish	One level	⊼	3	200	20 ... 30
	One level	⊕	3	200	20 ... 30

When cooking on the 1st and 3rd racks at the same time, place the deeper tray on the lower rack and the other one on the upper rack.
When cooking on the 1st and 5th racks at the same time, place the deeper tray on the upper rack and the other one on the lower rack.
When cooking with 3 trays at the same time, place the deeper tray on the upper rack and the other one on the lower rack.
It is suggested to perform preheating for all foods.
* It is suggested 26 cm diameter cake mould for sponge cake.
** (310 °C) When a pizza stone – peel is used

Steam cooking

Dish	Food weight (g)	Tray	Rack position	Cooking function	Temperature (°C)	Cooking time (approx. in min.)
Frozen peas	2600	Perforated tray + Oven tray	3	Steam cooking	100	30 ... 40
Frozen peas	1800 for one tray	Perforated tray + Oven tray	3 ... 5	Steam cooking	100	35 ... 45
Rib steak	1000	Perforated tray + Oven tray	3	Steam cooking	100	65 ... 75
Potato pieces	1000	Perforated tray + Oven tray	3	Steam cooking	100	30 ... 40
Chicken breast	1000	Perforated tray + Oven tray	3	Steam cooking	100	25 ... 35
Broccoli	1400	Perforated tray + Oven tray	3	Steam cooking	100	20 ... 30
Beef tenderloin	1000	Perforated tray + Oven tray	3	Steam cooking	100	50 ... 60
Fish	1000	Perforated tray + Oven tray	3	Steam cooking	100	20 ... 30
Courgette pieces	1000	Perforated tray + Oven tray	3	Steam cooking	100	25 ... 35
Cauliflower	1000	Perforated tray + Oven tray	3	Steam cooking	100	30 ... 40
Brussels sprouts	500	Perforated tray + Oven tray	3	Steam cooking	100	10 ... 20
Green beans	1000	Perforated tray + Oven tray	3	Steam cooking	100	25 ... 35
Carrot pieces	1000	Perforated tray + Oven tray	3	Steam cooking	100	20 ... 30
Rice	Water: 475 Rice: 180	Borosilicate glass cookware + Oven tray	3	Steam cooking	100	25 ... 35

1 - Do not preheat.
2 - When cooking, place the oven tray to the 1st rack and the perforated tray to the 3rd rack.

Eco Fan Heating

do not change the cooking temperature after cooking starts in Eco Fan Heating mode.

do not open the door in Eco Fan Heating mode. If you do not open the door, the inner temperature will be optimised to save energy and this temperature may be different from the one shown on the display.

Dish	Cooking level number		Rack position	Temperature (°C)	Cooking time (approx. in min.)
Cakes in cooking paper	One level		3	175	40 ... 50
Cookies	One level		3	180	25 ... 35
Dough pastry	One level		3	200	45 ... 55
Rich pastry	One level		3	200	35 ... 45

How to operate the grill

WARNING
Close oven door during grilling. Hot surfaces may cause burns!

Grilling without steam

1. Touch ⏻ to switch on the oven.
2. Main menu will be displayed when the oven is switched on.
3. Touch ⊘ to access the cooking programs menu.
4. Touch ∧ / ∨ to select the desired grill function without steam. Touch ⊘ to activate the function.
5. If you would like to change the temperature, touch ∧ / ∨ when in the temperature/weight frame and set the desired temperature. The temperature value will be confirmed as soon as it is changed.

The active field from Temperature/weight, Cooking time and Alarm time fields is surrounded by a frame. Touch ⊘ to move the frame to the indication fields on the right, or touch ⊛ to move it to the fields on the left. If you touch ⊛ again when the frame is on the Temperature/weight display field on the left, the screen will return to the previous menu.

6. **To set the cooking time**, touch ⊘ to move the frame to the Cooking time/cooking end time field. ▊🕐▊ will be displayed. Touch ∧ / ∨ to set the desired cooking time.
7. **To set the cooking end time to a later time**, touch ⊘ after setting the cooking time. ▊→🕐▊ will be displayed. Touch ∧ / ∨ to set the desired cooking end time.
8. **To set an alarm time without affecting the reminder**, touch ⊘ to move the frame to the Alarm time frame. ▊🔔▊ will be displayed. Touch ∧ / ∨ to set the desired

alarm time. The alarm time is for reminding purposes, it does not affect the cooking time or functioning of the oven. For example, this is useful when you want to turn food in the oven at a certain point of time.

> ℹ️ Maximum alarm time can be 23 hours and 59 minutes.

9. If the cooking function, temperature, cooking time, cooking end time and the alarm time are suitable, touch ▶❚❚ to start cooking. Cooking will start, and the display will show the set operating function and **"Cooking"** message respectively.

> ℹ️ Setting the cooking time, cooking and time and alarm time is not necessary for the oven to operate. It can be set optionally.

> ℹ️ If the oven door is opened during cooking, 🍳 symbol appears on the display.

» **If a cooking time has not been set;** the oven is operating manually. If your food is cooked, touch ▶❚❚ to stop the oven. Otherwise, the oven will continue to operate.

» » **If only a cooking time has been set;** the oven will stop at the end of the cooking time. The display will show the oven function and "Cooking is complete" message respectively. The oven will start to emit an audio warning. Touch any key to silence the audio warning.

» » **If a cooking time and a cooking end time have been set;** the oven's clock will subtract the cooking time from the cooking end time you have set to calculate the cooking start time. When the cooking start time has come, the selected oven function will be activated and the oven will be heated to the set temperature. It maintains this temperature until the end of cooking time. The oven will stop at the end of the cooking time. The display will show the oven function and "Cooking is complete" message respectively. The oven will start to emit an audio warning. Touch any key to silence the audio warning.

Steam assisted grilling

1. Touch ⏻ to switch on the oven.
2. Main menu will be displayed when the oven is switched on.
3. Touch ⊘ to access the cooking programs menu.
4. Touch ︿ / ﹀ to select the desired steam assisted grilling function. Touch ⊘ to activate the function.
5. Touch ⊘. Use ︿ / ﹀ to adjust the steam level. Touch ⊘ again to confirm the setting.
6. If you would like to change the temperature, touch ︿ / ﹀ when in the temperature/weight frame and set the desired temperature. The temperature value will be confirmed as soon as it is changed.

> ℹ️ The active field from Temperature/weight, Cooking time and Alarm time fields is surrounded by a frame. Touch ⊘ to move the frame to the indication fields on the right, or touch ⊖ to move it to the fields on the left. If you touch ⊖ again when the frame is on the Temperature/weight display field on the left, the screen will return to the previous menu.

7. **To set the cooking time**, touch ⊘ to move the frame to the Cooking time/cooking end time field. 🕐

will be displayed. Touch ⋀/⋁ to set the desired cooking time.
This function does not allow you to start cooking before setting a cooking time. The cooking time is automatically set to 30 minutes on the display.

8. **To set the cooking end time to a later time**, touch ⊘ after setting the cooking time. →⊙ will be displayed. Touch ⋀/⋁ to set the desired cooking end time.

9. **To set an alarm time without affecting the reminder**, touch ⊘ to move the frame to the Alarm time frame. 🔔 will be displayed. Touch ⋀/⋁ to set the desired alarm time. The alarm time is for reminding purposes, it does not affect the cooking time or functioning of the oven. For example, this is useful when you want to turn food in the oven at a certain point of time.

> ⓘ Maximum alarm time can be 23 hours and 59 minutes.

10. If the cooking function, temperature, cooking time, cooking end time and the alarm time are suitable, touch ▶❙❙ to start cooking.

11. **Steam function operating steps:** If you have not performed steam cooking for a long time, **"Add clean water"** message will be displayed.

12. Touch 🖱. The cover of the water container will open sideways and the water container will come out.

13. Take out the water container, empty the water in it (if any) and add clean water up to the "max." level at most.

> ⓘ Risk for health! Do not use any other liquids apart from potable water in the steam system.

> ⓘ Do not use distilled or filtered water. Use bottled water only. Do not add solutions that are inflammable, contain alcohol or solid particles into the water container.

> ⓘ Thanks to the lid on the container, you can fill it without taking it out.

14. Place the container and touch 🖱 to close its cover. Touch ▶❙❙ to start cooking.

» If the water level is suitable, cooking process will start.

> ⓘ Before starting steam cooking or steam assisted cooking functions, make sure that the cover of the meat probe housing is closed.

> ⓘ If the oven door is opened during cooking, ⧠ symbol appears on the display.

> ⓘ If the water in the container is depleted during cooking, **"Please add water"** message will be displayed and the oven will emit an audio warning. Cooking will stop. Once you have re-filled the container with water and placed it into its housing again, the cooking cycle will continue where it left off.

» » **If only a cooking time has been set;** the oven will stop at the end of the

cooking time. The display will show the oven function and **"Cooking completed"** message respectively. The oven will start to emit an audio warning. Touch any key to silence the audio warning.
» » If a cooking time and a cooking end time have been set; the oven's clock will subtract the cooking time from the cooking end time you have set to calculate the cooking start time. When the cooking start time has come, the selected oven function will be activated and the oven will be heated to the set temperature. It maintains this temperature until the end of cooking time. The oven will stop at the end of the cooking time. The display will show the oven function and **"Cooking completed"** message respectively. The oven will start to emit an audio warning. Touch any key to silence the audio warning.

15. At the end of the cooking cycle, discharge the remaining water in the container for reasons of hygiene.

> **ℹ** The water in the water generation system of the oven will be sent to the water container in about 15 minutes once the cooking is completed. Discharge this water remaining in the water container for reasons of hygiene.

16. Please activate the drying function for the water accumulated in the oven. See "Extras Menu".

> **ℹ** When the automatic drying function is active, it will automatically turn on at the end of each steam cooking cycle.

17. **To continue cooking:**
In 5 minutes after the cooking cycle has ended, you can touch ▶❚❚ to operate the oven with steam/steam assisted functions again.
» The oven will continue operating with the same cooking function and temperature setting.

18. If you want to operate the oven again **in 5 minutes after the cooking cycle has been completed,** the message **"Oven is getting ready"** will be displayed since the oven will have started to send the water in the steam generation system back to the water container. Once this message has disappeared, you can touch ▶❚❚ to start cooking. Since the water in the water generation system has been sent to the water container, **"Add clean water"** message will be displayed.

19. Touch ⬒. The cover of the water container will open sideways and the water container will come out.

20. Take out the water container, empty the water in it (if any) and add clean water up to the "max." level at most.

21. Place the container and touch ⬒ to close its cover. Touch ▶❚❚ to start cooking.
» If the water level is suitable, cooking process will start.

> **ℹ** If you open the oven door while a steam function is running, the fan motor will run at high speed to create an air curtain.

> **ℹ** During the last 3 minutes of steam cooking, the fan motor will run at high speed to reduce steam density in the oven.

22. At the end of the cooking cycle, discharge the remaining water in the container for reasons of hygiene.

> **ⓘ** The water in the water generation system of the oven will be sent to the water container in about 15 minutes once the cooking is completed. Discharge this water remaining in the water container for reasons of hygiene.

23. Please activate the drying function for the water accumulated in the oven. See "Extras Menu".

> **ⓘ** When the automatic drying function is active, it will appear on the oven display at the end of each steam cooking process. You can touch ▶❚❚ to start it.

> **ⓘ** Before starting the drying function, take out the food and accessories such as trays, wire grills, etc. from the oven.

> **⚠🔥** Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat.
> Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

Cooking times table for grilling

Grilling with electric grill

Food	Accessory to use	Rack position	Recommended temperature (°C)**	Cooking time (approx. in min.)
Fish	Wire grill	4...5	250/max	20...25 min.#
Sliced chicken	Wire grill	4...5	250/max	25...35 min.
Lamb chops	Wire grill	4...5	250/max	20...25 min.
Roast beef	Wire grill	4...5	250/max	25...30 min.#
Veal chops	Wire grill	4...5	250/max	25...30 min.#
Toast bread*	Wire grill	4	250/max	1...3 min.
#depending on thickness				
*Preheat for 5 minutes				
**If the grill temperature of your product cannot be adjusted, the grill will work at the maximum temperature.				

Meals in this cooking table are prepared according to EN 60350-1 to make it easier for control institutes to test the product

Food	Accessory to use	Rack position	Temperature (°C)	Cooking time (approx. in min.)
Toast bread	Wire grill	4	250/max	1...3 min.
Meatballs (beef) - 12 pieces	Wire grill	4	250/max	25...35 min.
Turn the food after 2/3 of the total grilling time.				
It is suggested to perform 5 minutes preheating for all foods broiling.				

6 Maintenance and care

General information

Service life of the product will extend and the possibility of problems will decrease if the product is cleaned at regular intervals.

> ⚠ **DANGER:**
> Disconnect the product from mains supply before starting maintenance and cleaning works.
> There is the risk of electric shock!

> ⚠ **DANGER:**
> Allow the product to cool down before you clean it.
> Hot surfaces may cause burns!

- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.

> ⓘ The surface might get damaged by some detergents or cleaning materials.
> Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.
> 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.

> ⓘ Do not use steam cleaners to clean the appliance as this may cause an electric shock.

Cleaning the water container

The water container is found at the back of the cover on the left side of the control panel. To remove and clean:

1. Touch ⬚. The cover of the water container will open sideways and the water container will come out.
2. Take out the water container and clean it under running water.
3. After cleaning, place the container and touch ⬚ to close its cover.

> ⓘ Do not use chemical materials when cleaning the water container. Use only water.

> ⓘ Never wash the container in dishwasher.

Cleaning the control panel

Clean the control panel and knobs with a damp cloth and wipe them dry.

> ℹ️ If your product is equipped with buttons/knobs do not remove the control buttons/knobs to clean the control panel. Control panel may get damaged!

Cleaning the oven

To clean the side wall (Varies depending on the product model.) (This feature is optional. It may not exist on your product.)

1. Remove the front section of the side rack by pulling it in the opposite direction of the side wall.
2. Remove the side rack completely by pulling it towards you.
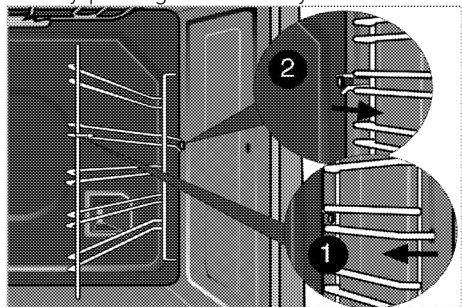
To clean the side wall (Varies depending on the product model.) (This feature is optional. It may not exist on your product.)

1. Remove the screw on the front section of the side rack as shown in the figure below
2. Remove the side rack completely by pulling it towards you.
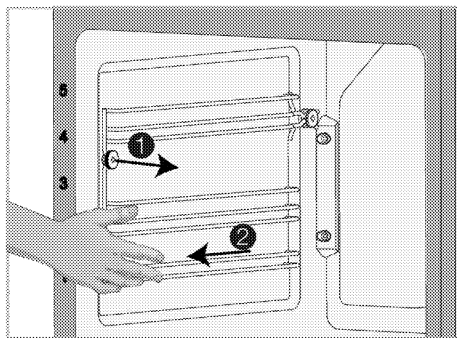
Catalytic walls (This feature is optional. It may not exist on your product.)

The inner side walls (A) and/or the rear wall (B) of your product may be coated with catalytic enamel. Catalytic walls have a light matte colour and a porous surface. Catalytic walls of the oven should not be cleaned. Porous surfaces of the catalytic walls are automatically cleaned by absorbing and converting the spilled oil (steam and carbon dioxide).
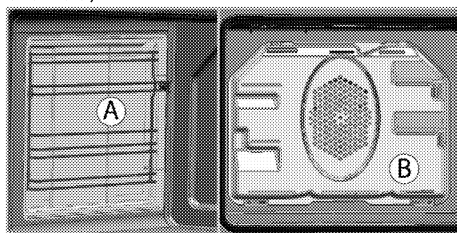
Clean oven door

To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.

> ℹ️ Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

ℹ️ Front door inner glass is coated to easy clean material. Do not use any harsh abrasive cleaners, hard metal scrapers, scouring pads or bleach to clean front door inner glass as they may scratch the surface. This may destroy the coating material.

Removing the oven door

1. Open the front door (1).
2. Open the clips at the hinge housing (2) on the right and left hand sides of the front door by pushing on the hook as illustrated in the figure. The lock should look like (4) when it is open.
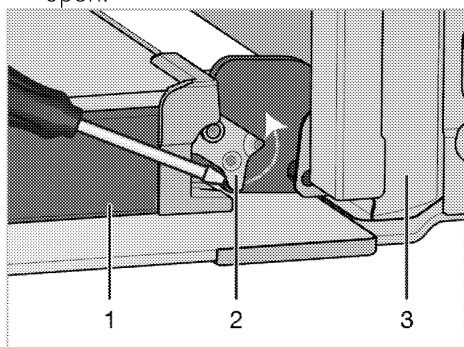
1	Door
2	Hinge lock(closed position)
3	Oven
4	Hinge lock(open position)
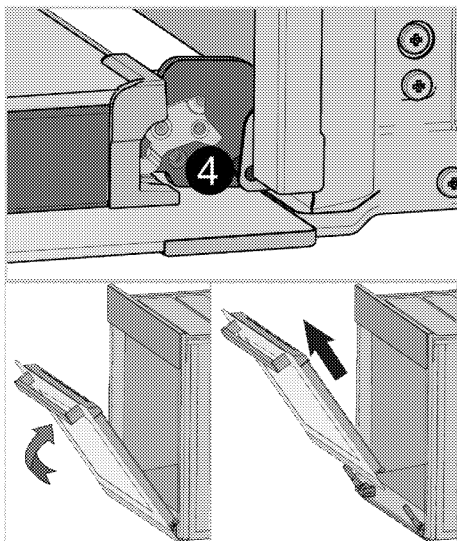
3. Move the front door to half-way.
4. Remove the front door by pulling it upwards to release it from the right and left hinges.

ℹ️ Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

Soft Open & Soft Close feature

Some models may include a Soft Close & Soft Open feature. Soft Close feature allows the user to close an oven door smoothly by bringing it to about 15 cm from the closed position and gently pushing it. The automatic damper system helps close the door softly. A similar feature is observed while the oven door is fully opened; About 9 cm from the fully open position the damper system kicks in and allows gentle opening.

7 Troubleshooting

Oven emits steam when it is in use.
- It is normal that steam escapes during operation. →→→ *This is not a fault.*

Product emits metal noises while heating and cooling.
- When the metal parts are heated, they may expand and cause noise. →→→ *This is not a fault.*

Product does not operate.
- The mains fuse is defective or has tripped. →→→ *Check fuses in the fuse box. If necessary, replace or reset them.*
- Product is not plugged into the (grounded) socket. →→→ *Check the plug connection.*

Oven light does not work.
- Oven lamp is defective. →→→ *Replace oven lamp.*
- Power is cut. →→→ *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

Oven does not heat.
- Might not be set to a certain cooking function and/or temperature. →→→ *Set the oven to a certain cooking function and/or temperature.*
- Power is cut. →→→ *Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.*

> **ⓘ** Consult the Authorised Service Agent or technician with licence or the dealer where you have purchased the product if you can not remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.

8 Guarantee Details

GRUNDIG UK AND IRELAND STANDARD MANUFACTURER GUARANTEE TERMS AND CONDITIONS

Your new Grundig product is guaranteed against faulty materials, defective components or manufacturing defects.

The standard guarantee starts from the date of original purchase of the product, and lasts for a period of thirty six (36) months unless Beko plc (the "Manufacturer") agrees to extend the guarantee for the product in writing.

If you have registered the product within 90 days of purchase by completing the online registration form, then the standard 36 month guarantee will be extended to 60 months, under the same terms and conditions as detailed below

If you have any questions about the guarantee on your product (including how long it is valid), please contact your retailer or our contact centre on **0333 207 9920** (UK and Northern Ireland) or **01 691 0203** (Republic of Ireland)

This guarantee does not in any way diminish or affect your statutory rights in connection with the product. This guarantee is in addition to your statutory rights as a consumer. If you have any questions about these rights, please contact the retailer from which you purchased the product. In certain circumstances, it is possible that your statutory rights may offer additional or higher levels of protection than those offered under the terms of this guarantee.

What is covered by this guarantee?

- Repairs to the product required as a result of faulty materials, defective components or manufacturing defects.
- Functional replacement parts to repair a product.
- The costs of a Grundig Approved Engineer to carry out the repair.

What is not covered?

- Transit and delivery damage.
- Cabinet or appearance parts, including but not limited to control knobs, flaps and handles.
- Accessories and/or consumable items including but not limited to ice trays, scrapers, cutlery baskets, filters and light bulbs.
- Repairs necessary as a direct or indirect result of:
  - Accidental damage, misuse or abuse of a product.
  - An attempted repair of a product by anyone other than a Grundig Approved Engineer (the "Engineer").
  - Installation or use of a product where such installation or use fails to meet the requirements contained in this guarantee or the User Instructions Booklet.

- Repairs to a product operated at any time on commercial or non-residential household premises (unless we have previously agreed to the installation environment).

This guarantee is limited to the cost of repairing the product. To the extent permitted by law, the Manufacturer does not accept and will not be held liable for any financial loss incurred in connection with the failure of any product to operate in accordance with the expected standards. Such financial loss includes but is not limited to loss arising from:

- Time taken off work.
- Damaged food, clothing or other items.
- Meals taken at restaurants or from takeaways.
- General compensation for inconvenience.

Important Notes

1. Your product is designed and built for domestic household use only.
2. The guarantee will automatically be void if the product is installed or is used in commercial or non-residential domestic household premises, unless we have previously agreed to the installation environment.
3. The product must be correctly installed, located and operated in accordance with the instructions contained in the User Instructions Booklet provided with your product.
4. Professional installation by a qualified Electrical Domestic Appliance Installer is recommended for all Washing Machines, Dishwashers and Electric Cookers (as incorrect installation may result in you having to pay for the cost of repairing the product).
5. Gas Cookers must be professionally installed by a Gas Safe (or Gas Networks Ireland for Republic of Ireland) registered gas installer.
6. This guarantee is given in respect of products purchased and used within the United Kingdom and the Republic of Ireland.
7. This guarantee is effective from the initial date of purchase of a new product from an authorised retailer and will be void if the product is resold.
8. This guarantee does not apply to graded sales (where the product is purchased as a "second").
9. Possession of a copy of these terms and conditions does not necessarily mean that a product has the benefit of this guarantee. If you have any questions, please call our Call Centre on the number set out above.
10. The Manufacturer reserves the right to terminate the guarantee if its staff or representatives are subjected to physical or verbal abuse in the course of carrying out their duties.
11. Optional extras, where available (i.e. extendable feet) are supplied on a chargeable basis only.

Does Grundig offer replacements?

This is a repair-only guarantee. On occasion, the Manufacturer may at its sole discretion, replace your product with a new product instead of carrying out a repair. Where a replacement is offered, this would normally be an identical model but when this is not possible, a model of similar specification will be provided. The Manufacturer will cover the costs and arrange for the delivery of the new product and for the return of the old product. Any costs related to disconnecting the faulty product and installing the replacement product will not be borne by the Manufacturer unless previously agreed to in writing. The original guarantee will continue to apply to the replacement product; the new product will not come with a new guarantee.

When will the repair take place?

Our Engineers work Monday to Friday 9.00am to 5.00pm. Appointments outside these hours may be possible at the sole discretion of the Manufacturer but cannot be guaranteed. Whilst our Engineers will endeavour to minimize inconvenience and to meet requests for specific timed appointments, this cannot be guaranteed. We will not be liable for delays or if it is unable to carry out a repair because a convenient appointment cannot be arranged.

Will there be any charge for the repairs?

It is your responsibility to provide evidence to the Engineer that your product is covered by this guarantee with a proof of purchase. The Manufacturer reserves the right to charge for the reasonable cost of any service call if:

- You cannot provide evidence that your product is covered by this guarantee.
- Where a service call has been made and the engineer finds that there is no fault with your product.
- That your product has not been installed or operated in accordance with the User Instructions Booklet.
- That the fault was caused by something other than faulty materials, defective components or manufacturing defects.
- For missed appointments.

Payment of these costs are due immediately upon the Engineer providing you with an invoice. The Manufacturer reserves the right to terminate the guarantee if you fail to pay the costs for the service call in a timely manner.

If you are a resident of the United Kingdom, this guarantee will be governed by English law and subject to the English Courts, save where you live in another part of the United Kingdom, in which case the law and courts of that location will apply.

If you are resident in the Republic of Ireland, this guarantee will be governed by Irish law and the Irish courts will have jurisdiction.

This guarantee is provided by Beko plc. Beko House, 1 Greenhill Crescent, Watford, Hertfordshire. WD18 8QU.

Beko plc is registered in England and Wales with company registration number 02415578.

GRUNDIG UK AND IRELAND ECO INVERTER MOTOR GUARANTEE TERMS AND CONDITIONS

This 10 year guarantee relates to Grundig products that feature the Eco Inverter Motor.

The Eco Inverter Motor guarantee terms and conditions are in addition to our Standard guarantee terms and conditions detailed in the previous section.

In order to activate the 10 year guarantee you MUST register the appliance within 90 days of the original purchase date. You can register by first visiting grundig.co.uk/register and by following the online instructions.

Grundig Free standing and Built-in appliances come with a 36 month parts and labour guarantee as standard, which can be extended to a 60 months parts and labour guarantee by registering within 90 days of the original purchase date.

To make a claim against your Grundig Eco Inverter Motor Guarantee (the "Guarantee"), all customer and product details must be registered with Beko plc using the procedure outlined below.

1. This extra 7 years (or 5 years for appliances registered within 90 days of the original purchase date) Guarantee is only effective after the expiration of the standard manufacturer's guarantee.

2. It is only valid for the Eco Inverter motors of selected washing machines, washer-dryers, tumble dryers and dishwashers. It does not cover any labour charge or any other components of the product. In addition, it is only valid for one replacement of the Eco Inverter motor during the extra 7 years (or 5 years for appliances registered within 90 days of the original purchase date) guarantee period.

3. To activate your guarantee, you MUST register your appliance within 90 days of the original purchase date, by visiting Grundig.co.uk/register.

4. Customers will receive a unique reference code as proof of guarantee validation by email or post, which must be quoted at the time of a claim being made.

5. Any repair/replacement of the Eco Inverter motor must only be carried out by an authorised Grundig Service Agent (the "Service Agent").

6. Labour for the repair/replacement of the Eco Inverter motor is not included in this guarantee and is chargeable directly by the Service Agent.

7. Any additional components fitted to the product at any time will not be covered by this guarantee and will be chargeable directly by the Service Agent.

8. The guarantee is not transferable and cannot be exchanged for cash.

9. There are no alternative or additional offers to this Guarantee.

10. The guarantee is exclusive of the manufacturer's standard guarantee

11. The Terms and Conditions shown above are in addition to the standard terms and conditions of your product guarantee. Please read and refer to such Terms and Conditions when making any claim.

12. We may use the information you provide for marketing purposes and to analyse your purchasing preferences. We may keep your information for a reasonable period for these purposes in accordance with the applicable Data Protection Laws and General Data Protection Regulations (GDPR). You can opt into this service during the registration process. Further details are available at http://www.Grundig.co.uk/cookie-and-privacy.

13. These Terms and Conditions are governed by the laws of England and Wales; manufacturer: Beko plc, Beko House, 1 Greenhill Crescent, Watford WD18 8QU. Company Registration Number: 02415578.

HOW TO OBTAIN SERVICE FOR YOUR APPLIANCE

Please keep your purchase receipt or other proof of purchase details in a safe place; you will need to have this documentation available should the product require attention under guarantee.

Please take a few moments to complete the details below, as you will need this information when you call us, or to use our online services. When you call us you may be required to input your serial number into your telephone keypad. For help please visit grundig.co.uk/support/model-finder

- The product model number is printed on the Operating Instruction Booklet / User guide
- The product model and serial number is printed on the Rating Label affixed to the appliance.
- The Retailer (Purchased from) and Date of purchase will be printed on your purchase receipt or other proof of purchase paperwork

Recording of these details alone will not count as proof of purchase. A valid proof of purchase is required for requesting service under guarantee.

Model number	Serial number	Purchased from	Date of purchase

For service under guarantee or for product advice please call our Contact centre

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

After arranging service the area around the product must be easily accessible to the Engineer, without the need for cabinets or furniture to be removed or moved.

It is your responsibility to ensure our Engineers have a clean and safe environment to carry out any repairs.

Please have your Model number and Serial number available when you call us, as you may be required to input your serial number into your telephone keypad during your call.

UK Mainland & Northern Ireland:

0333 207 9920

Landline or mobile calls to 0333 numbers cost no more than calls to geographic numbers 01 or 02, and are charged at the basic rate. Calls from landlines and mobiles are included in free call packages but please check with your telephone service provider for exact call charges.

Republic of Ireland:

01 691 0203

Service once the manufacturers guarantee has expired

If you have purchased an extended guarantee please refer to the instructions contained within the extended guarantee agreement document, otherwise please call us using the appropriate number above, where service can be obtained at a charge.

Should you experience any difficulty in obtaining service please call us on **0333 207 9920** or **01 691 0203**

Contact us though our website

Send us a secure message through our online contact us form. Please visit our website, click Contact Us and choose a product support topic from the list of options. Complete the required details and click send message.

Product registrations

For UK and Republic of Ireland product registrations please visit grundig.co.uk/register.

Notes

www.grundig.com