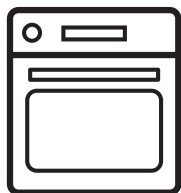




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KOGEE00K

EN User Manual | **Oven**



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1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damage that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people 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 the use of the appliance in a safe way and understand the hazards involved. Children of less than 8 years of age and persons with very extensive and complex disabilities shall

be kept away from the appliance unless continuously supervised.

- Children should be supervised to ensure that they do not play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- **WARNING:** The appliance and its accessible parts become hot during use. Keep children and pets away from the appliance when in use and when cooling down.
- If the appliance has a child safety device, it should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.

1.2 General Safety

- This appliance is for cooking purposes only.
- This appliance is designed for single household domestic use in an indoor environment.
- This appliance may be used in offices, hotel guest rooms, bed & breakfast guest rooms, farm guest houses and other similar accommodation where such use does not exceed (average) domestic usage levels.
- Only a qualified person must install this appliance and replace the cable.
- Do not use the appliance before installing it in the built-in structure.
- Disconnect the appliance from the power supply before carrying out any maintenance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements or the surface of the appliance cavity.

- Always use oven gloves to remove or insert accessories or ovenware.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.

2. SAFETY INSTRUCTIONS

This appliance is suitable for the following

markets:

SA	QA	BH	OM	KW	AE
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2.1 Installation



WARNING!

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instructions available on our website.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- Install the appliance in a safe and suitable place that meets installation requirements.
- Keep the minimum distance from other appliances and units.
- Before mounting the appliance, check if the appliance door opens without restraint.
- Do not operate the appliance without the cavity bottom cover. It is a functional safety component.
- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.

2.2 Electrical connection



WARNING!

Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door or the niche below the appliance, especially when it operates or the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.

- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- This appliance is supplied only with a main cable.

Cable types applicable for installation or re-placement for Europe:

H05 V2V2-F (T90), H05 BB-F

For the section of the cable refer to the total power on the rating plate. You can also refer to the table:

Total power (W)	Section of the cable (mm²)
maximum 1380	3x0.75
maximum 2300	3x1
maximum 3680	3x1.5

The earth cord (green / yellow cable) must be 2 cm longer than the brown phase and blue neutral cables.

2.3 Gas connection

- All gas connections must be made by a qualified person.
- Before installation, make sure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- Make sure that there is air circulation around the appliance.
- The information about the gas supply is on the rating plate.
- This appliance is not connected to a device which evacuates the products of combustion. Make sure to connect the appliance in accordance with current installation regulations. Follow the requirements for adequate ventilation.

2.4 Use



WARNING!

Risk of injury, burns and electric shock or explosion.



CAUTION!

The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use.

Prolonged intensive use of the appliance may require additional ventilation, for example the increasing of mechanical ventilation where present, additional ventilation to safely remove the products of combustion to outside (external) air whilst also providing room air changes with additional ventilation. Consult a qualified person before installation of the additional ventilation.

- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can be released.
- Do not operate the appliance with wet hands or when it comes in contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Always use glass and jars approved for preserving purposes.
- Do not put flammable products or items moistened with flammable products in, near or on the appliance.

 WARNING!

Risk of damage to the appliance.

- To prevent damage or discolouration to the enamel:
 - do not put aluminium foil directly on the bottom of cavity of the appliance.
 - do not put water directly into the hot appliance.
 - do not keep moist dishes and food in the appliance after you finish the cooking.
 - be careful when you remove or install the accessories.
- Discolouration of the enamel or stainless steel has no effect on the performance of the appliance.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- Use only accessories supplied with this appliance or recommended by the manufacturer.
- Always cook with the appliance door closed.
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance operates. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

2.5 Care and cleaning

 WARNING!

Risk of injury, fire, or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
- Be careful when you remove the door from the appliance, the door is heavy.

- Clean regularly the appliance to prevent the deterioration of the surface material.
- Clean the appliance with a moist soft cloth. Use only neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, follow the safety instructions on its packaging.

2.6 Internal lighting

 WARNING!

Risk of electric shock.

- Concerning the lamp(s) inside this product and spare part lamps sold separately: These lamps are intended to withstand extreme physical conditions in household appliances, such as temperature, vibration, humidity, or are intended to signal information about the operational status of the appliance. They are not intended to be used in other applications and are not suitable for household room illumination.
- This product contains a light source of energy efficiency class G.
- Use only lamps with the same specifications.

2.7 Service

- To repair the appliance contact the Authorised Service Centre.
- Use original spare parts only.

2.8 Disposal

 WARNING!

Risk of injury or suffocation.

- Contact your municipal authority for information on how to dispose of the appliance.
- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.
- Flat the external gas pipes.

3. INSTALLATION

WARNING!

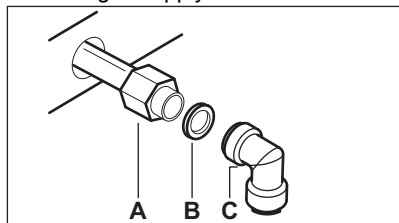
Refer to Safety chapters.

3.1 Gas connection

The gas supply ramp is on the back of the oven.

Do not use rubber flexible pipes.

1. Before the gas connection, disconnect the oven from the mains.
2. Close the primary valve of the gas supply.
3. Do not fully put the oven into the built-in cabinet, leave approximately 30 cm gap.
4. Connect gas supply.



- A. Gas supply ramp, end of shaft with ramp
B. Washer
C. Elbow

5. Put the supplied gasket between the pipe and the gas supply ramp. Turn the pipe to the 1/2" gas supply ramp.
6. Use a 22 mm spanner to tighten the nuts. Keep the gas supply ramp in the correct position. Gently handle the gas supply circuit.

WARNING!

Do not use flame to check for leaks.

7. Fully move the oven into the built-in cabinet.

WARNING!

Do not squeeze the gas supply ramp and the pipe when you move the oven into the built-in cabinet.

8. Seal the connection correctly. Use a leak detection to control it.

3.2 Adjustment to different types of gas

Only a qualified technician is authorized to handle adjustment of different types of gas.

The oven is set for different types of gas, you can switch between liquid gas and natural gas with the correct injectors.

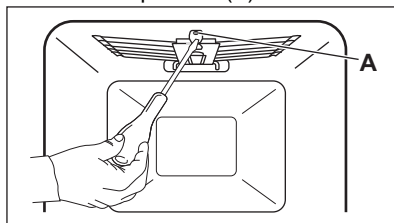
The gas rate is adjusted to suit.

WARNING!

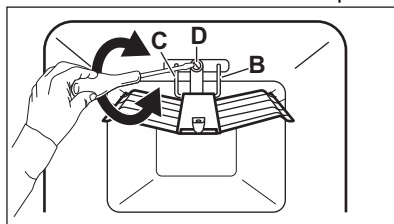
Before you replace the injectors, make sure that the gas knobs are in the off position. Disconnect the oven from the mains. Wait until the oven is cold. There is a risk of injury.

3.3 Gas grill injector replacement

1. Release the screws which keep the grill burner in position (A).



2. Carefully move forward the burner off the injector support. Slowly move it down. Do not apply force to the wire of the spark plug connector (B) and to the thermocouple conductor (C).
3. Release the burner injector (D) with a 7 mm socket spanner and replace it with a different one which is necessary for the type of gas you use. Refer to "Technical data" chapter.

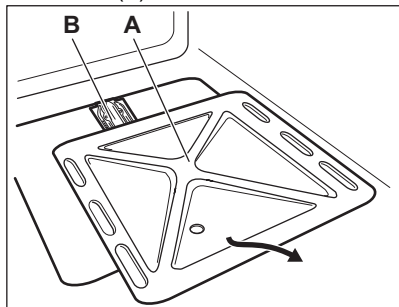


4. Assemble the burner in a reverse sequence. Before you fix the screw, make sure that the burner is pushed correctly to the back panel.

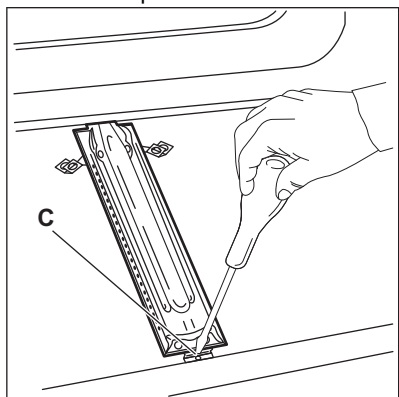
Test the grill injectors.

3.4 Oven injector replacement

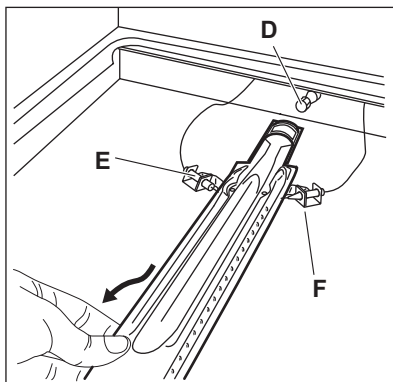
1. Remove the bottom plate of the oven cavity (A) to get access to the oven burner (B).



2. Release the screw (C), which keeps the burner in position.



3. Carefully move the burner off the injector support (D).



4. Slowly move it to the left side. Do not apply force to the wire of the spark plug connector (F) and to the thermocouple conductor (E).
5. Release the burner injector (D) with a 7 mm socket spanner and replace it with a different one, which is necessary for the type of gas you use. Refer to "Technical data" chapter.
6. Assemble the burner in a reverse sequence.

Replace the gas type sticker near the gas supply ramp with the one related to the new gas type.

The gas oven burner does not need any primary gas regulation.



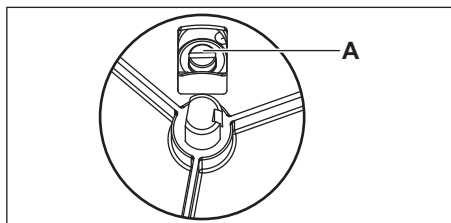
Make sure that the gas supply pressure of the appliance is in line with the recommended values.



If the supply gas pressure is changeable or different than the necessary pressure, you must fit an applicable pressure adjuster on the gas supply pipe.

3.5 Minimum level adjustment of the oven burner

1. Disconnect the oven from the mains.
2. Turn the knob for the gas control to the minimum position and remove it.
3. Adjust the adjustment screw (A) with a thin-bladed screwdriver.



Change of the type of gas	Adjustment of the adjustment screw
From natural gas to liquid gas	Fully tighten the adjustment screw in.
From liquid gas to natural gas	Release the adjustment screw approximately 1/3 of a turn.

4. Attach the knob for the gas control.
5. Connect the oven to the mains.

⚠ WARNING!

Only put the mains plug into the mains socket when all parts are back into their initial position. There is a risk of injury.

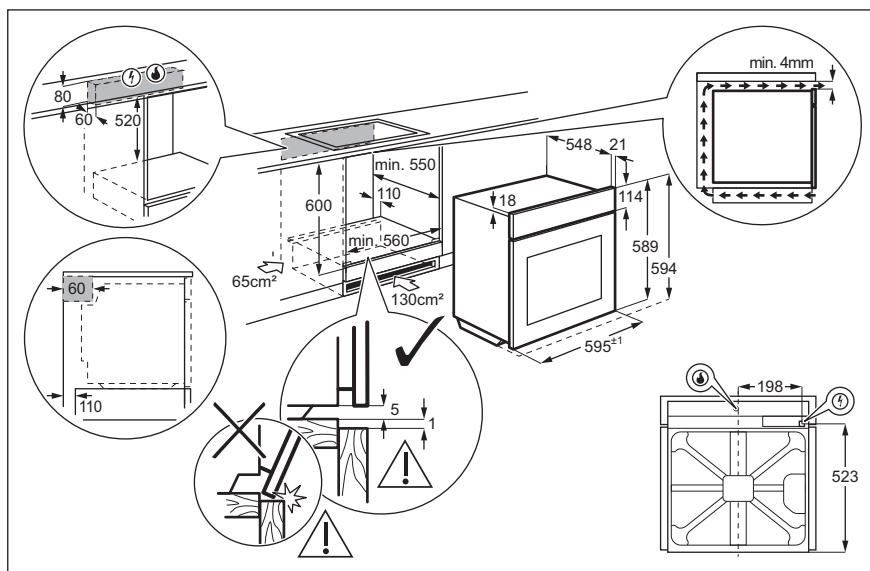
6. Light the gas oven burner.
Refer to "Daily use" chapter.
7. Set the knob for the gas control to the maximum position and let the oven heat for at least 10 minutes.
8. Turn the knob for the gas control from the maximum to the minimum position.
Control the flame. If the flame goes out, do the procedure again. There must be a small regular flame on the oven burner crown.

The manufacturer objects liability if you do not obey to this safety measures.

3.6 Building In

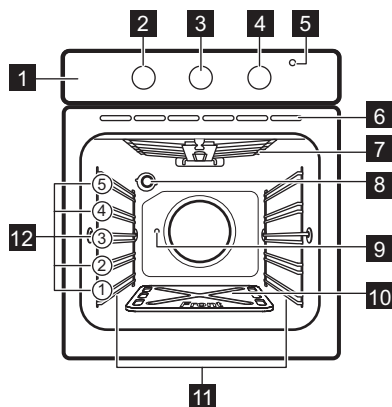
Only set up the appliance in a kitchen or in a kitchen-dining room. Do not set up the appliance in a bathroom or a bedroom.

You can install the appliance "built-in" or "built-under". The dimensions of the built-in cabinet must agree with the related illustrations.



4. PRODUCT DESCRIPTION

4.1 General overview



- 1 Control panel
- 2 Knob for the heating functions
- 3 Knob for the Minute Minder
- 4 Knob for the gas control
- 5 Power indicator
- 6 Air vents for the cooling fan
- 7 Heating element
- 8 Lamp
- 9 Turnspit hole
- 10 Oven cavity bottom plate
- 11 Shelf support, removable
- 12 Shelf positions

5. BEFORE FIRST USE



WARNING!

Refer to Safety chapters.

5.1 Oven cavity bottom plate

When you buy the oven, at first the oven cavity bottom plate is together with the accessories. Before you use the oven for the first time, put the bottom plate with the hole on its front part in the burner area, as shown in "Product description" chapter.

5.2 Initial preheating and cleaning

Preheat the empty appliance before the first use and contact with food. The appliance can emit unpleasant smell and smoke. Ventilate the room during preheating.

1. Remove all accessories and removable shelf supports from the appliance.
2. Set the function . Set the maximum temperature. Refer to Daily use. Let the appliance operate for 1 h.
3. Set the function . Set the maximum temperature. Let the appliance operate for 15 min.
4. Turn off the appliance and wait until it is cold.
5. Clean the appliance and the accessories only with a microfibre cloth, warm water and a mild detergent.
6. Put the accessories and removable shelf supports back to their initial position.

6. DAILY USE



WARNING!

Refer to Safety chapters.

6.1 Ignition of oven gas burner



Oven safety device:
The gas oven has a thermocouple. It stops the gas flow if the flame goes out.

- 1. Press the knob for the gas control and turn it to .
- 2. Keep the knob for the gas control pushed for 15 seconds or less to let the thermocouple warm up. Do not release the knob until the flame ignites, otherwise the gas flow is interrupted.

Do not keep the knob for the gas control pushed for more than 15 seconds. If the oven burner does not ignite after 15 seconds, release the knob for the gas control, turn it into off position, open the oven door. Wait minimum 1 minute, close the oven door and try to ignite the oven burner again.

6.2 After igniting the oven gas burner

- 1. Release the knob for the gas control.
- 2. Turn the knob for the gas control to set the temperature.

Control the flame through the holes in the cavity bottom plate.

The power indicator turns on when you turn the knob for the oven functions.

6.3 Knob for the gas control

Symbol	Function
 Conventional Cooking	Heat from the bottom of the oven. Range of temperature adjustment (150°C - 250°C).
 Grill	Heats from the top.

6.4 Oven functions

Oven function	Application
 Off position	The appliance is off.
 Light	To turn on the lamp.
 Turnspit	To roast large pieces of meat on the turnspit.

6.5 Using the grill



Oven safety device:
The gas oven has a thermocouple. It stops the gas flow if the flame goes out.

- 1. Press the knob for the gas control and turn it to . Keep the knob for the gas control pushed for 15 seconds or less. Do not release the knob until the flame ignites.
- 2. Release the knob for the gas control. Do not keep the knob for the gas control pushed for more than 15 seconds. If the grill burner does not ignite after 15 seconds, release the knob for the gas control, turn it into off position, open the oven door. Wait minimum 1 minute, close the oven door and try to ignite the grill burner again.

Refer to "Hints and Tips" chapter, Grilling.

7. CLOCK FUNCTIONS

7.1 Minute Minder

To set the countdown.

- 1. Turn the knob for the timer to its full range.
- 2. Turn the knob for the timer to set the countdown.

When the set time ends, the signal sounds.



This function has no effect on the operation of the appliance.

8. USING THE ACCESSORIES

WARNING!

Refer to Safety chapters.

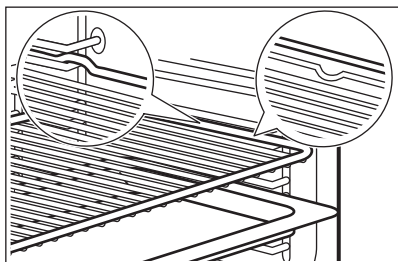
8.1 Inserting accessories

Accessories available depending on model. Scan the QR code to check how to use accessories supplied with your appliance. You can order optional accessories separately. For more information, please contact your local supplier.



A small indentation at the top increases safety and provides tilt protection. The indentations are also anti-tip devices. The rim around the shelf prevents cookware from slipping off the shelf.

Insert the accessory (wire shelf / tray) between the guide bars of the shelf support. Make sure that the shelf touches the back of the oven interior and the feet point down.



If your tray has a slope, position it towards the back of the oven interior.

If there is an inscription on the accessory, make sure it is facing you.

If you are using a tray with holes place the tray / pan underneath, to collect dripping liquids.

8.2 Using the turnspit



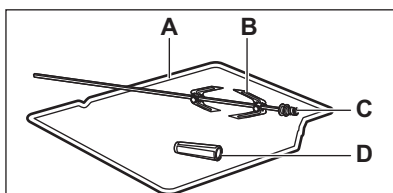
WARNING!

Be careful when you use the turnspit. The forks and the spit are sharp. There is a risk of injury.



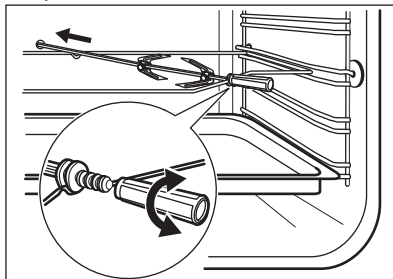
WARNING!

Use oven gloves when you remove the turnspit. The turnspit and the grill are hot. There is a risk of burns.

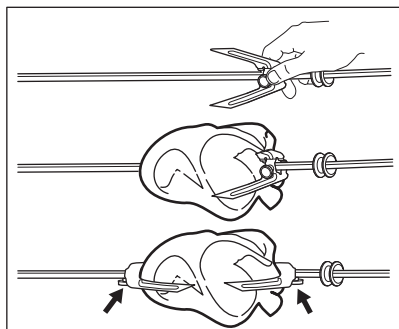


- A.** Turnspit frame
- B.** Forks
- C.** Spit
- D.** Handle

1. Put the turnspit handle into the spit.
2. Put the deep pan on the lowest shelf position.
3. Put the spit frame on the third shelf position from the bottom.



4. Install the first fork on the spit, then put the meat on the turnspit and install the second fork.



5. Use the screws to tighten the forks.
6. Put the tip of the spit into the turnspit hole.
7. Lay the back side of the spit on the turnspit frame.
Refer to "Product description" chapter.
8. Remove the turnspit handle.
9. Select a function with the turnspit position. The turnspit rotates.
10. Ignite the grill burner. Refer to the cooking tables.

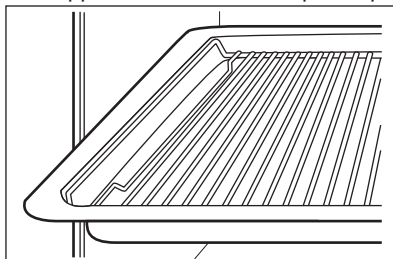
8.3 Trivet and Grill- / Roasting pan

WARNING!

Be careful when you remove the accessories from a hot appliance. There is a risk of burns.

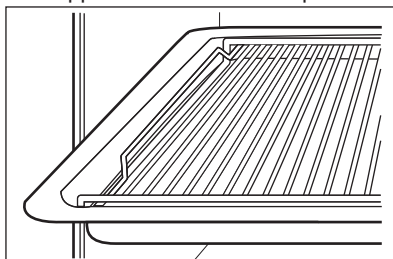
You can use the trivet to roast larger pieces of meat or poultry on one shelf position.

1. Put the trivet into the deep pan so that the supports of the wire shelf point up.



2. Put the deep pan into the appliance on the necessary shelf position.
You can use the trivet to grill flat dishes in large quantities and to toast.

1. Put the trivet into the deep pan so that the supports of the wire shelf point down.



2. Put the deep pan into the appliance on the necessary shelf position.

9. ADDITIONAL FUNCTIONS

9.1 Cooling fan

When the appliance operates, the cooling fan turns on automatically to keep the surfaces of

the appliance cool. If you turn off the appliance, the cooling fan can continue to operate until the appliance cools down.

10. HINTS AND TIPS



Refer to Safety chapters.

10.1 Cooking recommendations

The oven has five shelf positions.

Count the shelf positions from the bottom of the oven floor.

Your oven may bake or roast differently to the oven you had before.

Baking cakes

Do not open the oven door before 3/4 of the set cooking time is up.

If you use two baking trays at the same time, keep one empty level between them.

Grilling

Put the food close to the top heating element for faster cooking and further away for more gentle cooking.

Place most types of food on the wire shelf. Put the grill-/roasting pan on the first shelf position to enable maximum circulation of air and to lift the food out of the fats and juices.

If you prefer, you may place food such as fish, liver and kidneys directly on the grill-/roasting pan.

To minimise splashing, you should dry food before grilling.

You can place accompaniments such as tomatoes and mushrooms underneath the grid when grilling meat.

You should turn over the food during cooking, as you require.

Cooking meat and fish

Use a deep pan for very fatty food to prevent the oven from stains that can be permanent.

Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.

To prevent too much smoke in the oven during roasting, add some water into the deep pan. To prevent the smoke condensation, add water each time after it dries up.

Cooking times

Cooking times depend on the type of food, its consistency, and volume.

Initially, monitor the performance when you cook. Find the best settings (heat setting, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.

10.2 Cooking tables

Casseroles!

Preheat the empty oven before cooking.

Prepare 1.5 - 2.5 kg of food.

Use the fourth shelf position.

Food	Temperature (°C)	Time (min)
Lasagne	180	45 - 50
Cannelloni	180	45 - 50
Potato gratin	180	33 - 40
Baked macaroni	180	45 - 50
Kebab Hala	190	35 - 40

Meat

Preheat the empty oven before cooking.

Use the third shelf position.

Food	Temperature (°C)	Time (min)
Mutton, 1.7 kg	180 - 200	80 - 100
Chicken, 1 - 1.8 kg	220 - 230	80 - 90
Duck, 1.8 - 2.5 kg	220 - 230	100 - 120
Goose, 2.5 - 3.5 kg	220 - 230	160 - 180
Rabbit, 2 kg	180 - 190	60 - 80
Goat meat, 1.8 kg	170 - 180	60 - 90

Pizza

Preheat the empty oven before cooking.

Prepare 1.4 - 1.5 kg of food.

Use the third or fourth shelf position.

Food	Temperature (°C)	Time (min)
Pizza, thin	200 - 210	20 - 30
Pizza, thick	200 - 210	25 - 30
Calzone	190 - 200	25 - 30

Cakes

Preheat the empty oven before cooking.

Food	Shelf position	Temperature (°C)	Time (min)
Flat cake, 0.6 - 1.0 kg	4	170 - 180	20 - 30

Food	Shelf position	Temperature (°C)	Time (min)
Sponge cake, 1.0 - 1.5 kg	4	170 - 180	40 - 50
Feteer meshaltet, 1.2 - 1.5 kg	3 or 4	190	40 - 45

Grilling

Preheat the empty oven for 3 minutes.

Use the fourth shelf position.

Maximum temperature is the default value for all types of food.

Food	Quantity (kg)	Time (min)
Burgers	0.6 (6 pieces)	20 - 30
Toast browning	0.5	9 - 12
Toast Hawai	6 pieces	7 - 14

10.3 Gas oven cooking

Meat & Poultry

Preheat the empty oven for 10 minutes before cooking.

Use the wire shelf.

Put a deep pan on the second shelf position.

Use the third shelf position.

Food	Temperature (°C)	Time (min)
Bone-in beef, 1.0 kg	min.	50 - 65
Boneless beef, 1.0 kg	190	55 - 65
Lamb, 1.0 kg	min.	50 - 65
Chicken / Rabbit, 1.2 kg	220 - 230	85 - 95
Duck, 1.0 kg	190	90 - 100

Turkey

Preheat the empty oven for 10 minutes before cooking.

Use the deep pan.

Use the second shelf position.

Food	Temperature (°C)	Time (min)
Turkey, 4.5 - 5.5 kg	160	220 - 250

Pastry

Preheat the empty oven for 10 minutes before cooking.

Use the baking tray if no other cookware specified below.

Use the fourth shelf position.

Food	Temperature (°C)	Time (min)
Fruit tart in a 26 cm round cake mould on the wire shelf	165	50 - 60
Fruit pie in a 26 cm round cake mould on the wire shelf	min.	50 - 60
Choux pastry	190	35 - 45
Vol-au-vent	170	25 - 35
Jam tart in a 30 cm round cake mould on the wire shelf	165	50 - 60

Pudding

Preheat the empty oven for 10 minutes before cooking.

Use 9 ceramic ramekins.

Pour 2 cm of water into the deep pan.

Use the third shelf position.

Food	Temperature (°C)	Time (min)
Egg custard in a bain-marie	min.	70 - 85

Cakes

Preheat the empty oven for 10 minutes before cooking.

Use the baking tray if no other cookware specified below.

Use the fourth shelf position.

Food	Temperature (°C)	Time (min)
Rich fruit cake in a 20 cm cake mould on the wire shelf	min.	160 - 170
Rich fruit cake in a 20 cm cake mould on the wire shelf	min.	160 - 170
Madeira cake in a 20 cm cake mould on the wire shelf	min.	115 - 130
Small cakes	min. - 170	40 - 65
Ginger bread	min.	45 - 55

Bread

Preheat the empty oven for 10 minutes before cooking.

Use the baking tray.

Use the fourth shelf position.

Food	Temperature (°C)	Time (min)
Bread loaves, 0.5 kg	180 - 190	50 - 60
Bread loaves, 1.0 kg	180 - 190	60 - 70
Rolls and buns	180 - 190	25 - 35

10.4 Grilling

Preheat the empty oven for 3 minutes before cooking.

Use the fourth shelf position.

10.6 Information for test institutes

Tests according to IEC 60350-1.

Preheat the oven for 10 min.

Maximum temperature is the default value for all types of food.

Food	Pieces	Time (min)	
		1st side	2nd side
Fillet steaks, 0.8 kg	4	13 - 15	13 - 15
Beef steak, 0.6 kg	4	12 - 15	12 - 15
Chicken (cut in 2), 1.0 kg	2	35 - 40	30 - 35
Kebabs	4	15 - 20	12 - 15
Chicken breast, 0.4 kg	4	13 - 15	13 - 15
Fish fillet, 0.4 kg	4	13 - 15	12 - 14
Toasted sandwiches	4 - 6	5 - 7	-
Toast	4 - 6	2 - 4	2 - 3

10.5 Turnspit

Preheat the empty oven for 10 minutes before cooking.

Use the turnspit with the bottom oven burner.

Use the third shelf position.

Food	Temperature (°C)	Time (min)
Poultry, 1.0 - 1.2 kg	190 - 200	75 - 85
Roast, 0.8 - 1.0 kg	190 - 200	75 - 85

				°C	
Small cakes, 20 per tray	Conventional Cooking	Enamel baking tray	4	150 - 160	50-60
		Aluminium baking tray		150 - 170	35 - 75
Apple pie, 2 tins Ø20 cm	Conventional Cooking	Wire shelf	4	170	80 - 90

					
Sponge cake, cake mould Ø26 cm	Conventional Cooking	Wire shelf	4	170	50 - 60
Short bread	Conventional Cooking	Enamel baking tray	4	150 - 160	35 - 45
		Aluminium baking tray		150 - 170	25 - 40
Toast, 4 - 6 pieces	Grill	Wire shelf	4	max.	1 - 5
Beef burger, 6 pieces, 0.6 kg ¹⁾	Grill	Wire shelf, dripping pan	4	max.	20 - 30

¹⁾ Put the wire shelf on the fourth level and the dripping pan on the third level of the oven. Turn the food halfway through the cooking time.

11. CARE AND CLEANING



WARNING!

Refer to Safety chapters.

11.1 Notes on cleaning

Cleaning agents

- Clean the front of the appliance only with a microfibre cloth with warm water and a mild detergent. Clean and check the door gasket around the frame of the cavity.
- Use a cleaning solution to clean metal surfaces.
- Clean stains with a mild detergent.

Everyday use

- Clean the interior of the appliance after each use. Fat accumulation or other residue may cause fire.
- Moisture can condense in the appliance or on the door glass panels. To decrease the condensation, let the appliance work for 10 minutes before cooking. Do not store food in the appliance for longer than 20 minutes. Dry the interior of the appliance only with a microfibre cloth after each use.

Accessories

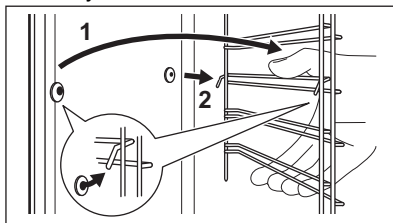
- Clean all accessories after each use and let them dry. Use only a microfibre cloth with warm water and a mild detergent. Do not clean the accessories in a dishwasher.

- Do not clean the non-stick accessories using abrasive cleaner or sharp-edged objects.

11.2 Removing the shelf supports

Remove the shelf supports to clean the appliance.

1. Turn off the appliance and wait until it is cold.
2. Pull the front of the shelf support away from the side wall.
3. Pull the rear end of the shelf support away from the side wall and remove it.



4. Put the shelf supports back to the initial position. Repeat the steps in the reverse order.

If the telescopic runners are supplied, its retaining pins must point to the front.

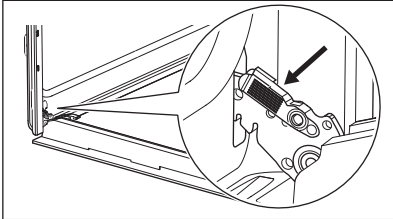
11.3 Removing and installing door

You can remove the oven door and the internal glass panels to clean them. Read the whole "Removing and installing door" instruction before you remove the glass panels.

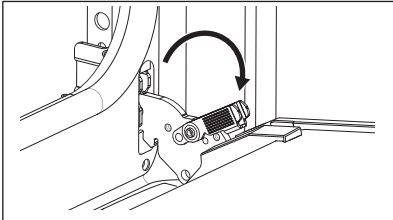
CAUTION!

Do not use the appliance without the glass panels.

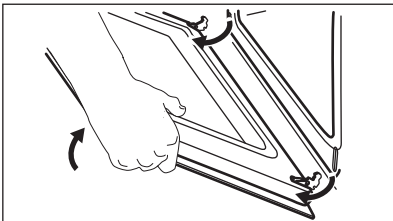
1. Open the door fully and hold both hinges.



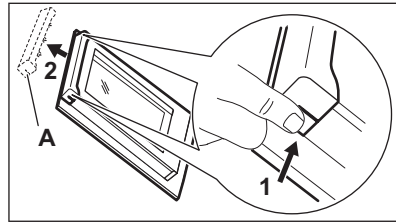
2. Lift and pull the latches until they click.



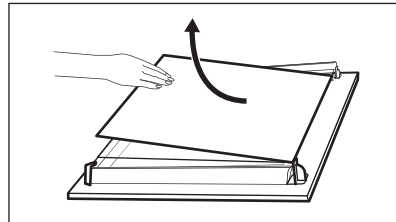
3. Close the oven door halfway to the first opening position. Then lift and pull to remove the door from its seat.



4. Put the door on a soft cloth on a stable surface.
5. Hold the door trim **A** on the top edge of the door at the two sides and push inwards to release the clip seal.



6. Pull the door trim to the front to remove it.
7. Hold the door glass panels on their top edge one by one and pull them up out of the guide. Make sure the glass slides out of the supports completely.



8. Clean the glass panels with water and soap. Dry the glass panels carefully. Do not clean the glass panels in the dishwasher.
9. After cleaning, install the glass panels and the oven door. Make sure that you put the glass panels back in the correct sequence. Check for the symbol / printing on the side of the glass panel. If the door is installed correctly, you will hear a click when closing the latches.

11.4 Replacing the lamp

WARNING!

Risk of electric shock.
The lamp can be hot.

1. Turn off the appliance and wait until it is cold.
2. Disconnect the appliance from the mains.
3. Place the cloth on the oven floor.

CAUTION!

Always hold the halogen lamp with a cloth to prevent grease residue from burning on the lamp.

Back lamp

1. Turn the glass cover to remove it.
2. Clean the glass cover.

3. Replace the lamp with a suitable 300°C heat-resistant lamp.
4. Install the glass cover.

12. TROUBLESHOOTING



WARNING!

Refer to Safety chapters.

12.1 What to do if...

In any cases not included in this table please contact an Authorised Service Centre.

Problem	Cause and remedy
The appliance does not heat up.	The fuse is blown. Make sure that the fuse is the cause of the malfunction. If the problem persists, contact a qualified electrician.
The turnspit does not rotate.	The turnspit is inserted incorrectly. Refer to "Using the accessories", Using the turnspit.
The door gasket is damaged.	Do not use the appliance. Contact an Authorised Service Centre.
Minute Minder - is not set.	Set: Minute Minder. Refer to "Clock functions".

Problem	Cause and remedy
The lamp does not work.	The lamp is burnt out. Replace the lamp. Refer to "Care and cleaning", Replacing the lamp.

12.2 Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is located on the front frame of the appliance. It is visible when you open the door. Do not remove the rating plate from the appliance.

We recommend that you write the data here:

Model (MOD.):

Product number (PNC):

Serial number (S.N.):

13. TECHNICAL DATA

13.1 Technical data

TOTAL POWER:	Electric:	0.07 kW
	Gas original:	G20 (2H) 20 mbar = 2.6 kW
	Gas replacement:	G30/G31 (3B/P) 30/30 mbar = 196 g/h, not applicable for Portugal -
Electric supply:	220 - 240 V ~ 50 - 60 Hz	
Appliance category:	II2H3B/P	
Gas connection:	G 1/2"	
Appliance class:	3	

13.2 Gas oven burner

Gas type	NOMINAL GAS POWER (kW)	NOMINAL GAS FLOW (g/h)	Reduced gas power (kW)	BY-PASS NEEDLE (1/100 mm)	INJECTOR MARK (1/100 mm)
G20 (2H) 20 mbar	2.6	-	0.7	Regulated	112 ○
G30/G31 (3B/P) 30/30, not applicable for Portugal	2.7	196	0.7	43	80

13.3 Gas grill burner

Gas type	NOMINAL GAS POWER (kW)	NOMINAL GAS FLOW (g/h)	Reduced gas power (kW)	BY-PASS NEEDLE (1/100 mm)	INJECTOR MARK (1/100 mm)
G20 (2H) 20 mbar	1.85	-	-	-	92
G30/G31 (3B/P) 30/30 mbar	2.0	145	-	-	71

14. ENERGY EFFICIENCY

14.1 Product information for power consumption and maximum time to reach applicable low power mode

Power consumption in off mode	0.3 W
Maximum time needed for the equipment to automatically reach the applicable low power mode	20 min

14.2 Energy saving tips

Following tips below will help you save energy when using your appliance.

Make sure that the appliance door is closed when the appliance operates. Do not open the appliance door too often during cooking. Keep the door gasket clean and make sure it is well fixed in its position.

Use metal cookware and dark, non-reflective tins and containers to improve energy saving.

Do not preheat the appliance before cooking unless specifically recommended.

Keep breaks between baking as short as possible when you prepare a few dishes at one time.

Residual heat

When the cooking duration is longer than 30 min, reduce the appliance temperature to minimum 3 - 10 min before the end of cooking. The residual heat inside the appliance will continue to cook.

Use the residual heat to keep the food warm or warm up other dishes.

Keep food warm

Choose the lowest possible temperature setting to use residual heat and keep the food warm.

15. SAUDI ARABIA - CUSTOMER SERVICE

Further after-sales service agencies overseas

In these countries our respective agents' own guarantee conditions are applicable. Please obtain further details directly.

First Distribution Company (FDC) Al Faisaliah Group

Main service center address:

Al Khalidiya area – Port Street – Building name: Mussa 4

AL Dammam, Kingdom of Saudi Arabia.

Postal address:

P.O Box 2728 Riyadh 11461

Kingdom of Saudi Arabia

tel. + 966 11 243-9732

fax +966 11 243-9674

16. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol . Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of

appliances marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.



