

Ferre

MINI
OVEN







USER MANUAL **GB**

Content

Technical Features	3
Important Safety information	5
Installation	8
Leg ounting Information	9
Using the Oven	10
Parts and Accessories.....	11
Control panel.....	14
Usage of Oven Functions.....	15
Yogurt Fermentation.....	16
Cleaning & Storage	17
Troubleshooting	18
Cooking Plate.....	19
Disposal of waste products.	21






Technical Features

	35Lt
Voltage/Frequency	220-240V / 50-60 Hz
Total power consumption	1600W
External dimensions (width x height x depth)	505 x 325 x 373
Interior Lighting	18 W
Plate Powers	1500-1000/1000-800 W
Class and IP degree	CLASS 1 IP20

-  Specifications are subject to change without notice to improve product quality.
-  The illustrations in the manual are schematic and may not exactly match your product.
-  The values indicated in the labelling on the product or in other printed documents supplied with the product are determined in a laboratory setting in accordance with the relevant standards. These values may differ depending on the use and ambient conditions.
-  Use your oven on a grounded plug with a fuse rating of at least 16A.

Symbols and Definitions:


The following symbols appear in the user manual.


	Important information and useful tips for operation
	Warning for dangerous situations with regard to life and property.
	Warning for electric shock risk
	Warning for fire hazard risk
	Protection against hot surfaces

Important Safety Information

Dear Customer,

Manufactured in modern facilities and subjected to strict quality control, we want you to get the most out of your product. Therefore, read the entire manual carefully before using the product and keep it as a reference source. If you pass the product on to another person, give them the manual.

1. The product contains a thermostat and only a suitable thermostat should be used.
2. This appliance is **NOT** intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety. **DO NOT LEAVE** unattended near children or pets. No one is authorized to operate or clean this equipment unless they have fully read and understood all operating and safety instructions in this manual.
3. Children 8 years of age and older may use this equipment under supervision or after proper instruction. Children must not tamper with the appliance.
4. Keep the appliance and power cord out of the reach of children under 8 years of age.
5. Your oven is **NOT DESIGNED** to be operated from an external timer or an independent remote control system.
6. This appliance is intended for normal household and similar use only. It is **NOT INTENDED** for use in commercial or retail environments. If this oven is used improperly or for professional or semi-professional purposes, or if it is not used in accordance with the instructions in the user **manual**, the warranty will be void and the manufacturer will not be held liable for any damages.
7.  **Caution - Hot Surfaces:** This symbol indicates that accessible surfaces may become very hot during operation. The warning label with this symbol must not be removed. Do not touch hot surfaces. Use handles.
8. **ALWAYS** place the appliance on a flat, heat-resistant surface. Intended for countertop use only. **DO NOT** operate on unstable surfaces. **DO NOT** operate the unit in a confined space or under hanging cabinets. To prevent any property damages from fumes released during operation, adequate space and ventilation are required. Never operate the unit near combustible materials such as paper towels, curtains or plastic sheets. Make sure the cord does **NOT** hang over the edge of a table or countertop or touch hot surfaces.
9. **CAUTION - HOT SURFACES:** This appliance generates excessive heat and fumes during use. Proper precautions must be taken to avoid the risk of personal injury, fire and property damage.

-
10. DO NOT place a mat under the unit. If you must place the appliance on a mat, take precautions to prevent the appliance from sliding off the mat.
 11. DO NOT place the appliance against the wall or on top of other appliances while cooking. Allow at least 5 inches or 13 cm of clearance on the top, back, sides and top of the unit. DO NOT place any objects on top of the appliance.
 12. DO NOT place the appliance on the tops of the oven.
 13. WARNING: To minimize the risk of electric shock, use only the supplied removable utensils, trays, grates, etc. for cooking.
 14. Using accessories which are NOT RECOMMENDED by the appliance manufacturer may result in injury.
 15.  For your safety do not use the oven without mounting leg unit.
 16. NEVER use with an extension cord, a short power cord (or detachable power cord) is provided to minimize the risk of tangling or tripping over a longer cord. NEVER use the power outlet under the countertop.
 17. DO NOT use the appliance outdoors.
 18. DO NOT operate if the cord or plug is damaged. If the appliance malfunctions during use, unplug it immediately. DO NOT USE OR ATTEMPT TO REPAIR A DEFECTIVE UNIT. Contact customer service for assistance.
 19. Unplug the appliance when not in use and before cleaning the oven. Allow the oven to cool down before installing or removing parts. NEVER immerse the body in water. If the unit is dropped or accidentally immersed in water, unplug it immediately. Do not immerse or rinse the cord or plug in water or other liquids.
 20. The external surfaces of the unit may become hot during use. Wear oven gloves when handling hot surfaces and components.
 21. ALWAYS unplug the appliance after use.
 22. Use extreme caution when handling an appliance that contains hot oil or other hot liquids.
 23. USE EXTREME CAUTION when removing trays or disposing of hot grease.
 24. DO NOT clean with a metal scouring pad. Parts may come off the base and come in contact with electrical parts, creating a shock hazard. Use non-metallic scouring pads.
 25. DO NOT attach oversized food or metal utensils to the unit as this may cause a fire or electric shock.
 26. Use extreme caution when using containers made of a material other than metal or containers made of a material other than glass.
 27. Do not store any materials other than the accessories that are recommended by the manufacturer in this unit when not in use.
 28. Do not place any of the following materials in the unit: Paper, cardboard, plastic.

-
29. Do not cover the spill tray or other parts of the unit with metal foil, as this may cause the unit to overheat.

IMPORTANT

- The spill tray should be operated in place and all food should be removed from the spill tray when it is more than half full. Never place the spill tray (or any other accessory) directly on the oven.

KEEP THESE INSTRUCTIONS - FOR HOME USE ONLY

! WARNING

- NEVER place anything on top of the unit.
- NEVER cover the ventilation openings on the top, back and sides of the cooking unit.
- Always use oven gloves when removing anything hot from the unit.
- Never place anything on the oven door when it is open.
- Do not leave the oven door open for extended periods of time.
- Always make sure nothing can come out of the oven before closing the oven door.
- Always close the oven door slowly and do not slam it. Always hold the oven door handle when opening and closing the door.
- **The usage life of this product is 10 (ten) years.**

WARNING attaching the power cord

- Plug the power cord into a designated power outlet. No other devices should be plugged into the same outlet. Plugging other equipment into the outlet will overload the circuit.
- Do not use an extension cord with this product.
- To disconnect, turn off all controls, then unplug from the wall.

Electrical power

If the circuit is overloaded with other equipment, your new device may not work properly. It must be operated on a dedicated circuit.



Fire risk due to food not suitable for the grill

Only grill the food that can be cooked in intense grill fire. Do not place the food too far back on the grill. This is the hottest location and food containing fat may catch fire.

Installation

Before using the product.



The customer is responsible for choosing where to install the device and preparing the electrical installation.



The product must be installed in accordance with local electrical standards.



Inspect the product for any damage before installation. Do not install the product if it is damaged. Damaged products cause a risk for your safety.

Power connection



The product must be used with a grounded line!

The manufacturer is not liable for any damages caused by usage without an earthing line!



The power cord must not be crushed, bended or pinched or come into contact with hot parts of the product. If the power cord is damaged, it must be replaced by a qualified electrician.

- The data of the mains supply must correspond to the data on the unit reference label of the device. The unit reference label is located on the back of the product.
- The product's connection cable must comply with the technical specifications and power consumption; Check. *Technical features page 3*
- Plug must be in an easily accessible location after installation.
- The warranty for the product starts only after correct installation.

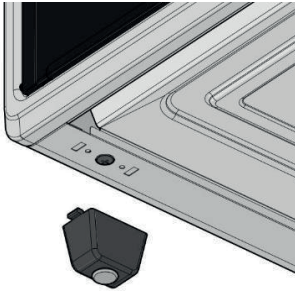


Before initiating any operation on the electrical installation, please unplug the device.

Leg Installation

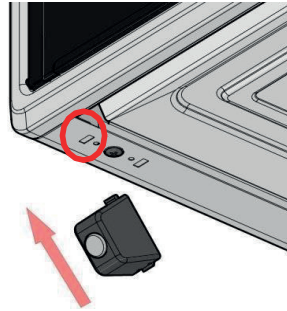


1 : Fixed Tab
2 : Moving Tab



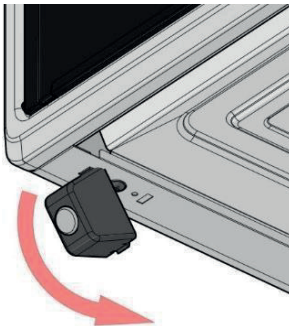
STEP-1

Align the leg plastic as shown in the image.



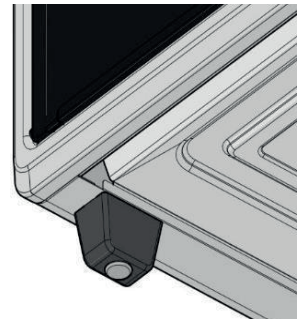
STEP-2

Attach the fixed tabs first, regardless of direction.



STEP-3

Then attach the movable tab with light force.



STEP-4

Please use the legs together with the footings on top.

Using the oven

Initial use

- Remove all the packing material.
- Wash the cooking accessories by hand before using them for the first time. Then wipe the outside and inside of the oven with a warm, damp cloth and mild detergent.
- Then preheat the oven for 10 minutes, while empty and with the door open.
CAUTION: When used for the first time, the unit may let out smoke or emit a burning odour due to the oils used to coat and protect the heating elements.
- Finally, wipe the appliance with a damp cloth.

Operating the Oven

- Set the oven function in which you want to cook.
- Set your timer to the desired time or manual position (clock icon).
- After you set the desired temperature, your oven will start to work.

WARNING: Your oven will not work if the thermostat and oven control are on, but the timer is not set or switched to the manual position.

Parts and accessories



6*



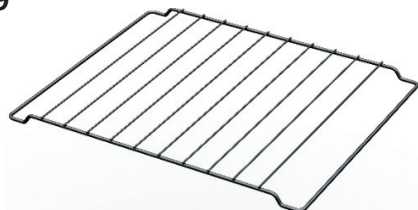
7



8*



9



10

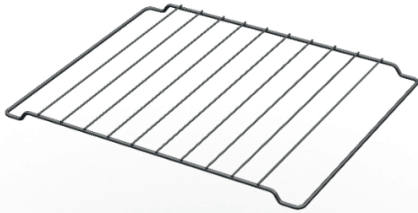


(*): Optional

Parts and accessories

1. **Hotplate:** It is a heating element. Do not touch with bare hands
2. **Door handle:** Always use the handle and avoid touching the glass door. The glass door can become very hot during cooking and cause injury.
3. **Glass door:** Solid, durable tempered glass keeps the heat inside and provides even heat distribution for food products. Never cook with the door open.
4. **Control panel:** Contains control buttons.
5. **Oven legs:** Do not operate the oven without legs.
6. **Round tray:** Use on the grill delivered with the product.
7. **Square tray:** Use it by placing it on the baking tray of your choice.
8. **Spill tray:** Place it directly under the heating elements. If you are preparing succulent foods, the spill tray may fill. Empty the spill tray when it is more than half full.
To empty the spill tray during cooking: Using oven gloves, open the lid and carefully slide the spill tray out of the oven. Empty the spill tray and place it back in the oven. Close the door to end the cooking process.
(Optional, may not be included with your product).
9. **Wire grill:** For positioning bread, bagels and round trays.
10. **Grilled chicken skewer and dovetails:** (Optional, may not be included with your product).

Parts and accessories

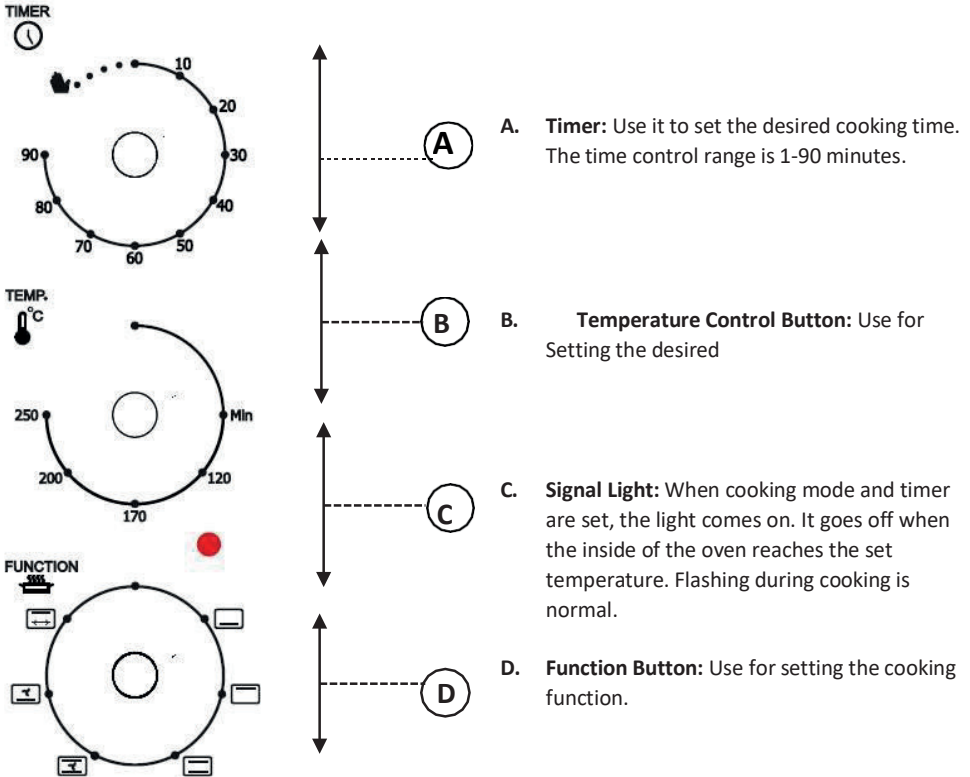


Note: Remove all the contents from the packaging. Remove the clear or blue protective film off all accessories.











The contents will vary depending on the model.

WARNING: The wire grill should be placed on the shelf as shown in the figure.

Control panel




Usage of Oven Functions

	<p>Lower Part Heating Only lower heating is available. You can have crispy food on the bottom and soft on the top. It is suitable for pizza or food that needs to be browned from the bottom.</p>
	<p>Upper Part Heating If you heat only from the top, you can bake cakes with shiny top and cook food that need to be browned on the top.</p>
	<p>Upper and Lower Heating The food is cooked on the top and at bottom at the same time. You can bake fluffy cakes, soft pastries, crispy pastries or cook delicious casseroles. Use a single tray for cooking.</p>
	<p>Top and lower heating with turbo fan(*). The lower and the upper heater work together via the turbo motor. The turbo motor provides more even heating. You can bake soft cakes, pastries or cook delicious casseroles. Use a single tray for cooking.</p>
	<p>Defrost (*) It helps to defrost frozen food in a short time and saves time. Place the food to be defrosted on the middle rack over the grill plate Place a baking sheet on the lowest rack to catch the water that accumulates from defrosting.</p>
	<p>Top Heating + Rotisserie Chicken (*). By heating from the top, you can cook tender meat. It is recommended to use a drip tray or a regular tray. The maximum weight for rotisserie chicken is 2 kg.</p>
	<p>Grill Heating and Rotisserie Chicken(*) Due to the grill function, you can cook tender and roasted meat by heating more from the top. It is recommended to use a drip tray or a regular tray.</p>
	<p>Grill Heating(*) The meat is sealed at high heat and remain juicy inside. You can cook food such as meat, chicken and fish. It is recommended to use a drip tray or a regular tray.</p>
	<p>Grill Heater and Turbo Fan (*) Allows grilling on multiple surfaces by evenly distributing the temperature inside the oven.</p>
	<p>Lower Heating and Turbo Fan (*) Lower heating and turbo fan work together. The even distribution of hot air in the oven ensures that the bottom of food such as lahmacun and pita bread are better cooked and crispy.</p>

(*): Optional

Yogurt Fermentation

When the oven is empty, the yogurt mode is selected using the thermostat, the switch is set to  It resistance, preheat for 10 minutes. For the fermentation process, boil the raw milk for 10-15 minutes. It is recommended to use a steel pot for boiling. Then cool to fermentation temperature (45°C -50°C).

HINT: When the milk is warm, fermentation does not occur; when it is hot, the yogurt becomes sour.

When the milk reaches this temperature range, add the yogurt at room temperature and “stir gently.

HINT: Use 1 tablespoon of yogurt per 1 liter of milk.

Place uncovered on the 1st rack of preheated oven and close the oven door and set timer to manual setting. Allow to ferment for 5 hours without opening. Remove the trays at the end of the set time. Let them reach room temperature for half an hour without closing the lids. Then close the lids and put them in the refrigerator. Keep at least 12 hours before eating.

(The yogurt fermentation feature is **optional**, it may not be included in your product).

Cleaning and storage

Cleaning

Clean the appliance after each use. Unplug the appliance and make sure it is completely cooled before cleaning.

1. Wipe the outside of the unit with a warm, damp cloth and mild detergent.
2. To clean the door, gently wipe both sides using warm detergent water and a damp cloth. DO NOT IMMERSE the unit in water or wash it in the dishwasher.
3. Clean the inside of the unit with warm water, a mild detergent and a non-abrasive sponge. Do not clean the heating coils as they are fragile and may break. Then rinse the unit thoroughly with a clean, damp cloth. Do not leave water inside the unit.
4. Some detergents or cleaning agents may damage the surface. Do not use abrasive cleaners, cleaning powders/creams or sharp objects.
5. To easily remove food sticking to the accessories, soak them in warm detergent water.
6. It is recommended that acidic substances such as spilled oil, lemon, etc. be cleaned immediately.
7. All other maintenance should be performed by an authorized service representative.

Storage

1. Unplug the unit and allow it to cool completely.
2. Make sure all components are clean and dry.
3. Place the unit in a clean and dry location.

Oven Lamp (*)



WARNING: To avoid electric shock risk, unplug the oven before replacing the lamp and make sure the oven has cooled down.

Remove the glass protector by turning it.

Then remove the lamp and install a new lamp with the same specifications. Finally, install the glass protector in its original position.

The lamp class is tungsten halogen.

NOTE: Do not look too long into the halogen lamp.

(Optional, your product may not have one).

Troubleshooting

Problem	Cause	Solution
Device does not work	The device is not	Plug in the device.
	Timer and temperature did not turn on.	Adjust the temperature and timer.
	The device may be plugged into an outlet that is shared with other devices.	Connect the device to a single outlet.
Does not cook	The appliance is overloaded.	Use small batches to ensure even cooking.
	The temperature is set too low.	Increase the temperature.
Food is not cooked evenly	Some foods need to be flipped during cooking.	Some foods need to be flipped during cooking.
	Food of different sizes are cooked together.	Cook foods of similar size together.
	If more than one rack is used, the trays must be rotated.	Turn the trays from top to bottom or vice versa.
White smoke comes out of the device	Excess oil used.	Remove excess oil with a cloth.
	The accessories have excess oil residue from previous cooking.	Clean the components and the inside of the unit after each use.

Cooking Table

In the table below, you will find the information about the foods that we have tested in our laboratories and determined their cooking values. Cooking times may vary as per mains voltage, quality, amount of the ingredients to be cooked, and the temperature. Meals you cook using these values may not appeal to your tastes. You can experiment and set different values to achieve different flavours and results to your taste.

Meals	Temperature (°C)	Cooking time (min)	Function
Cake	170-190°C	30 -40	Bottom-Top
Cookie			
Pizza	200 °C	15 -20	Bottom-Top
Pie	200 °C	30 -40	Bottom-Top
Chicken Broiler	Max	150	Top
Chicken Broiler	Max	60	Grill
Veal	Max	25 -35	Top-Bottom
Fish			
Defrosting	-	-	Defrosting

WARNING: Pre-heat your oven before baking. Pre-heating time is the time until the indicator light goes off for the first time.

KEY POINTS

When Baking In the Oven, Keep the Following in Mind.

The fact that the top of the food is cooked does not mean that the inside is cooked. Foods cooked at high temperatures in a short time will dry out. Food must be cooked longer at low temperatures for the inside of the food to be properly cooked.

When cakes and pastries are baked pre-heating the oven is necessary. Do not open the oven door during the the bakery rising for at least 20 minutes. To check if the pastry is done, insert a toothpick and test; if the toothpick comes out clean, the pastry is done. This check should be done after 3/4 of the baking time has elapsed.

- Especially when cooking **red meat salt is not added beforehand**, but halfway through the cooking time. Red meat is cooked at high heat at the beginning and the heat is reduced towards the end.

--For white meat, **keep the heat low** throughout the cooking process.

- To check if the meat is cooked, press into the meat with a fork. When the fork sinks into the meat, the meat is cooked.

Tips Related to Cooking

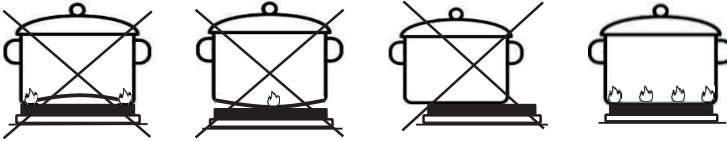


Fire risk due to food not suitable for the grill

Only grill the food that can be cooked in intense grill fire.

Do not place the food too far back on the grill. This is the hottest location and food containing fat may catch fire.

Using Cookware Correctly;



Disposing of the Waste Product.

Dispose of the old product in an environmentally sound manner.

1. This product is marked with a symbol (WEEE) indicating that waste electrical and electronic equipment should be collected separately. This means that the equipment must be recycled or dismantled in accordance with EU Directive 2002/96/EC to minimize its impact on the environment. For more information, please contact your local and regional authorities.



2. Electronic products that are not subject to controlled waste collection pose a potential risk to the environment and human health due to the pollutants they contain.
3. Check with your dealer or the waste collection service in your community on how to dispose of the product.
4. Before disposing of the product, unplug the power cord and break the cover lock, if present, to protect children from danger.
5. Packaging materials are dangerous to children, keep all packaging materials out of the reach of children.

PACKAGING INFORMATION

The packaging of the product is made of recyclable materials in accordance with our national legislation. Do not dispose the packaging waste together with the household waste or other wastes, dispose it to the packaging collection areas specified by local authorities.