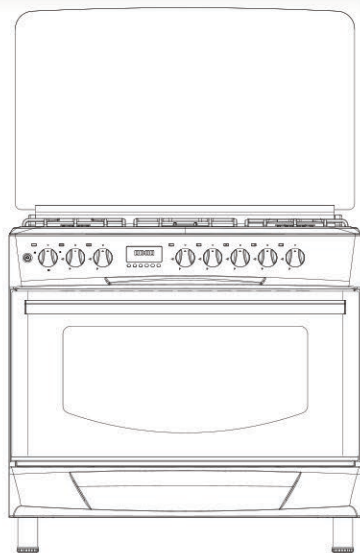
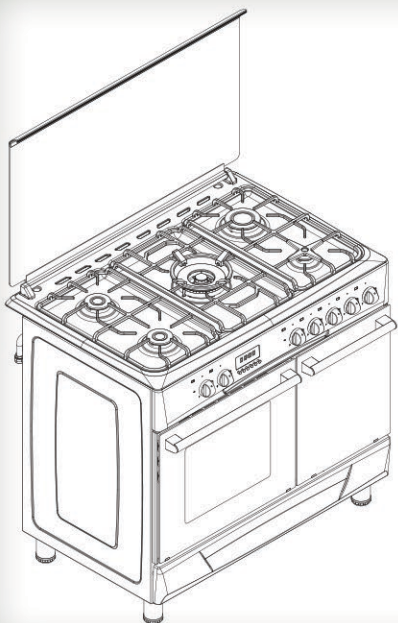


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**EN**

**90X60 GAS/ELECTRIC OVEN  
USER MANUAL**

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Please first read this manual prior to use!

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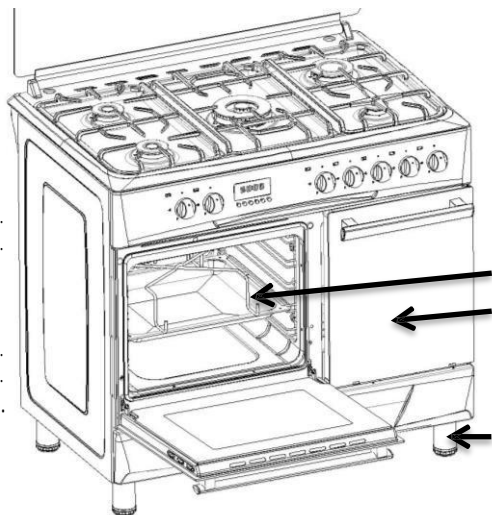
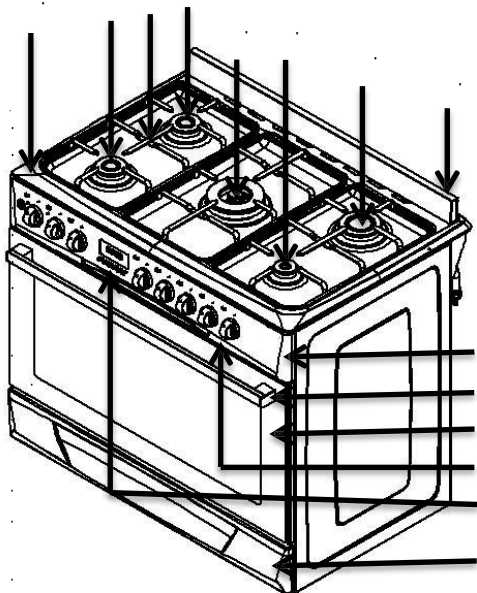
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# 1) Your product

## GENERAL VIEW



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## Technical Features

Voltage/Frequency	220-240 V 50-60 Hz
Total power consumption	Min. 0,006 kw/h – Max. 5,6 kw/h
Fuse to be used	Min. 16 A – Max. 25 A
Cable type/section	3 X 0,75 PVC – 3 X 1 PVC – 3 X 1,5 PVC – 3 X 2,5 PVC H05VV-F...
Cable length	Max. 1,5 mt
Outer sizes (height/width/depth)	890 x 985 x 680
Oven	Optional
Internal lighting	25 W
Grill power consumption	2000 W
Usable volume of the oven	<u>90X60 = 108 l</u> <u>90X60 With Fan = 98 l</u> <u>Cylinder compart. = 66 l</u> <u>Cylinder compartmentwith fan = 59 l</u>

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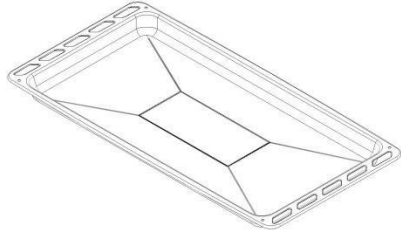
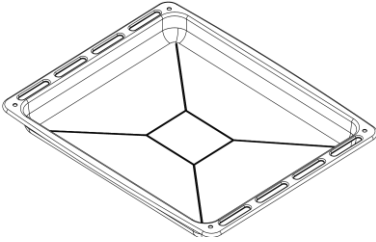
# ACCESSORIES



Oven Tray: @

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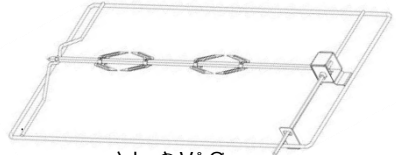
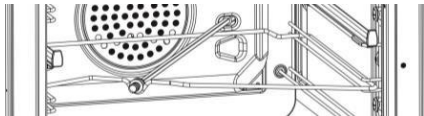
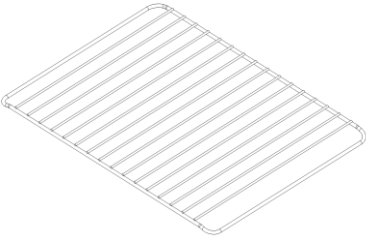
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† : Used for grilling or adjusting the position of grilled meals in desired level.

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## 2) Important safety instructions

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### General Safety

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## Safety for children

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## Safety for power related operations

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- $U_{\text{max}}$   $\leq 1000$  V
- $U_{\text{max}}$   $\leq 1000$  V

## Intended use

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## 3) Installation

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### Prior to use of the product



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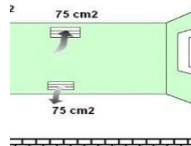
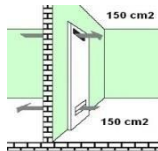
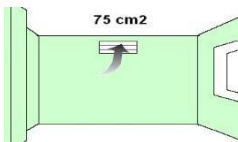


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## Installation and connections



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## Mounting of the legs

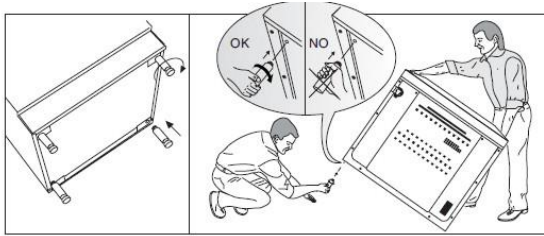


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## Power connection

**i** The product should be definitely used with an earthed line! The manufacturer will not be responsible for any damages that may occur if it is used without earthed line.



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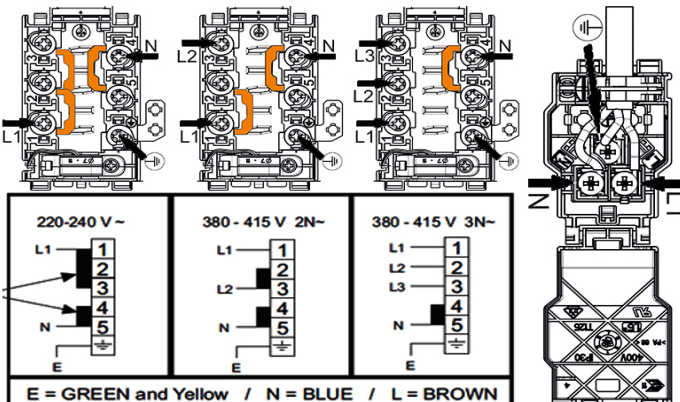
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## Gas connection



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## LPG connection

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**Do not use an adjustable pressure reducing valve.**



**Gas supply hose should not pass through the hot section behind the oven. Temperature of the gas hose should not exceed 90°C**

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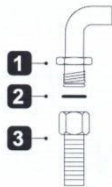
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## NG (natural gas) connection



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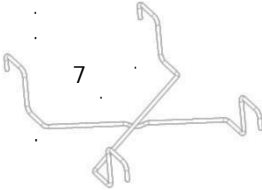
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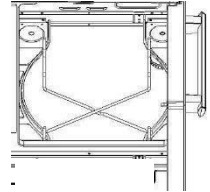
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**Placement of cylinder wire and gas cylinder in case of product equipped with cylinder compartment.**

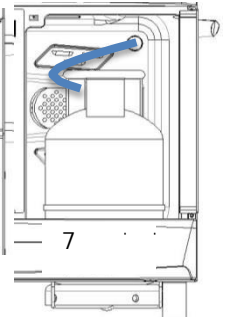
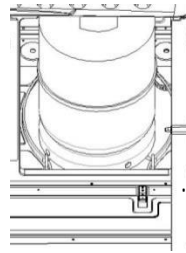
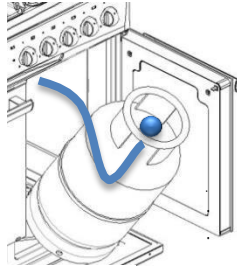
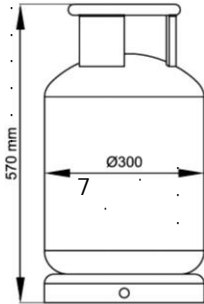


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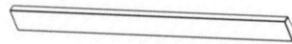
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**Assembly of Splashback (Optional)**



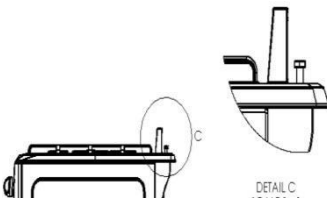
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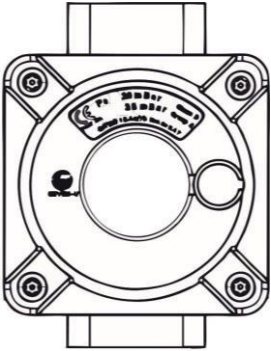
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# Regulator



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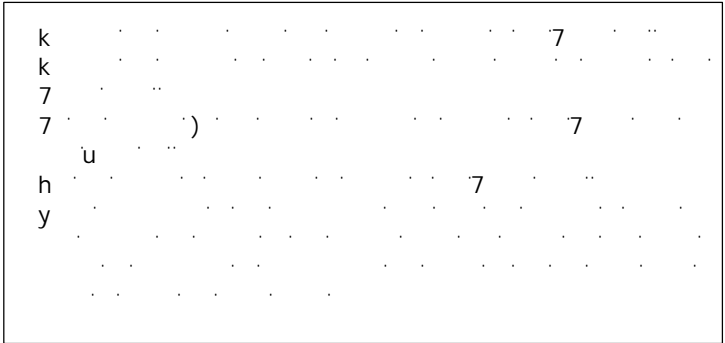
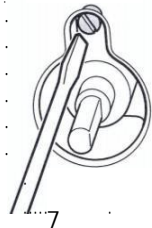
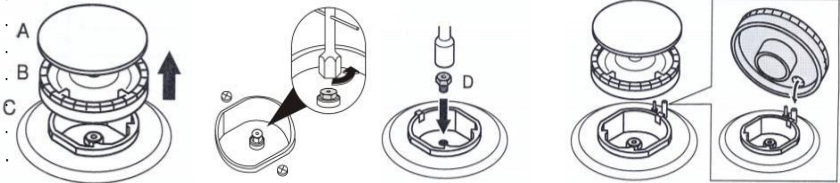
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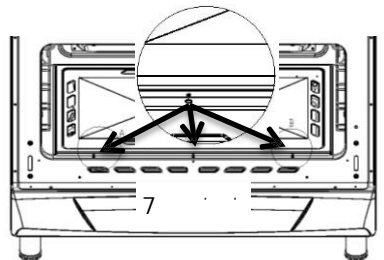
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## LPG - NG, NG - LPG conversions;



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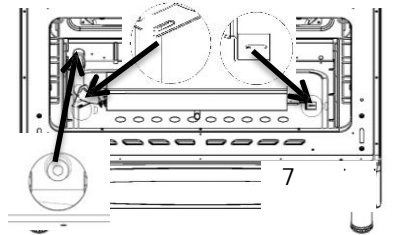
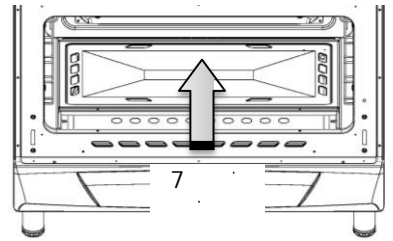
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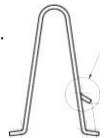
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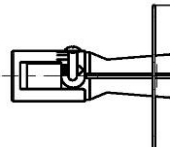


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### Leakege control;

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Never control by flame.

### Final control

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### Placement

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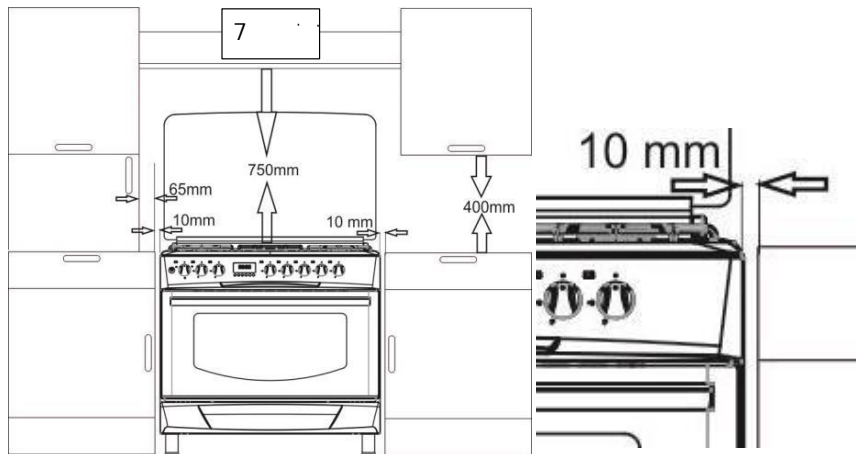
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### Disposal of the product

### Destruction of the product

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### Transportation operations in future

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Do not put any object on the product. The product should be moved upright.



Control the general view of the product for any damage that may occur during transportation.



## Electric oven

- u ..... *Use of the electric oven.*
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- o ..... *Use of the electric oven.*
- o ..... *Use of the electric oven.*
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- o ..... *Use of the electric oven.*



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## 5) Use of the oven

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### General information about cooking, frying and grilling in the oven



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### Hints on cooking in the oven

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### Hints on roasting

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### Hints on grill

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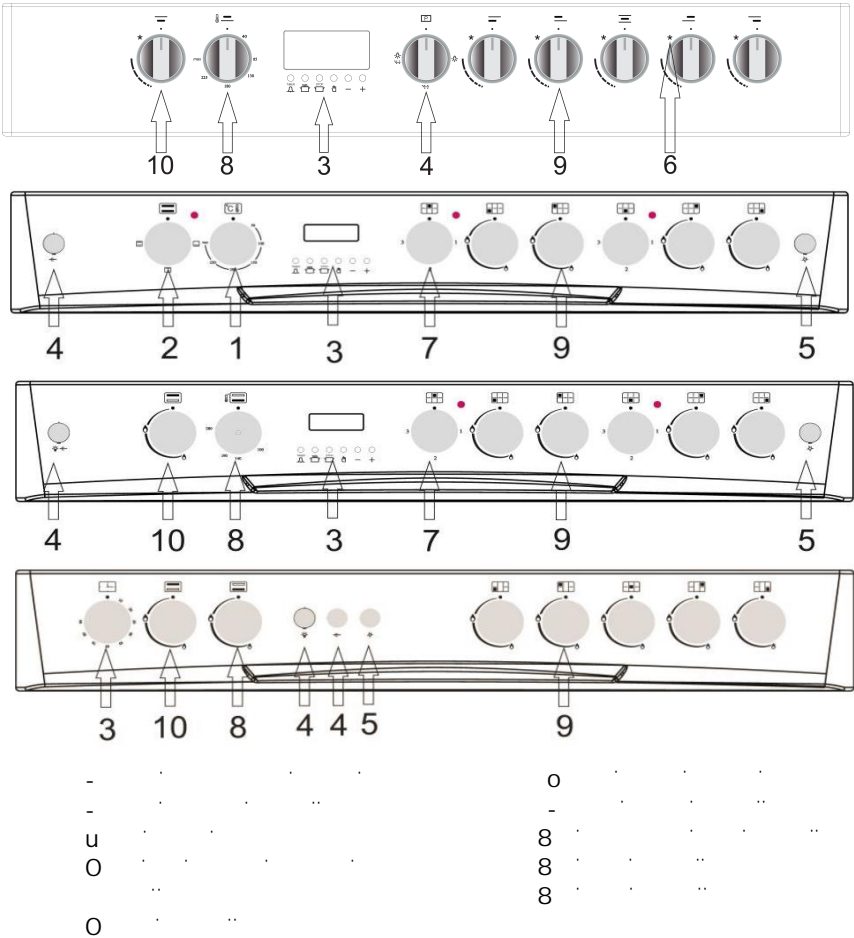


**Fire risk arising from the food not suitable for grill**

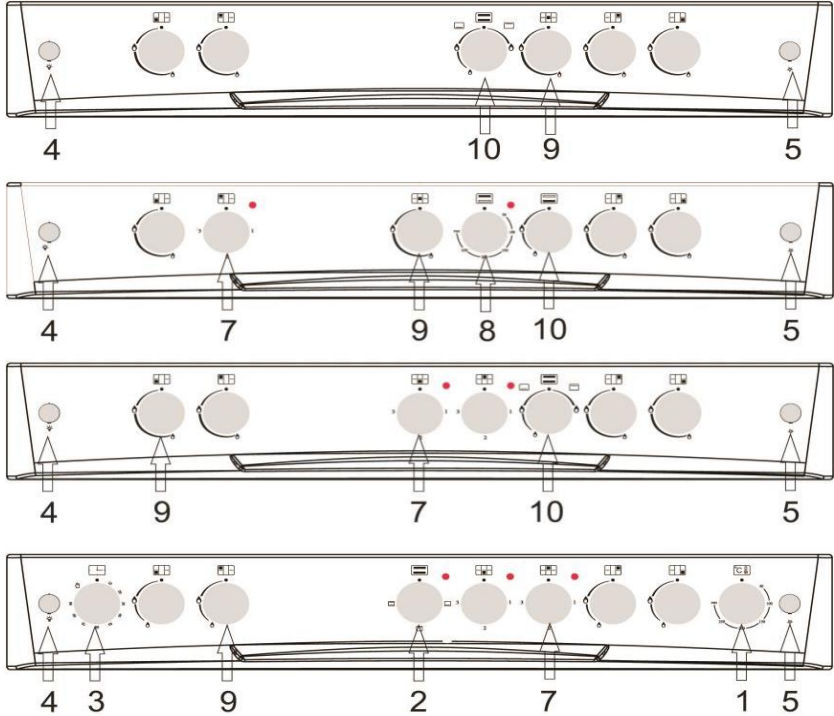
## Use of electric oven

### Selection of temperature and operation mode

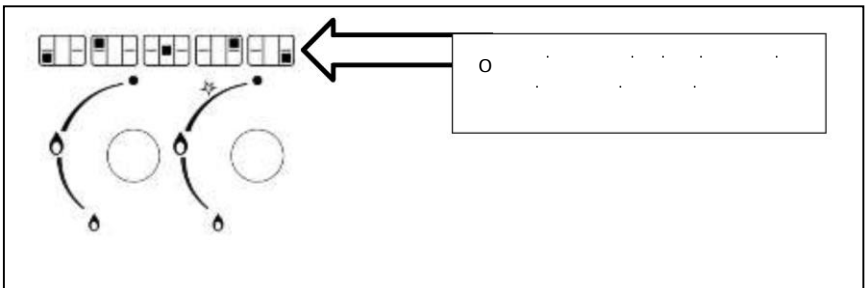
**Models with sealed burners:**



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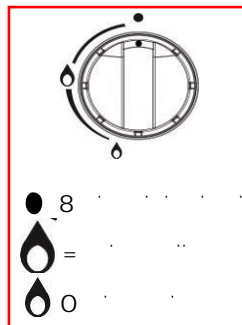
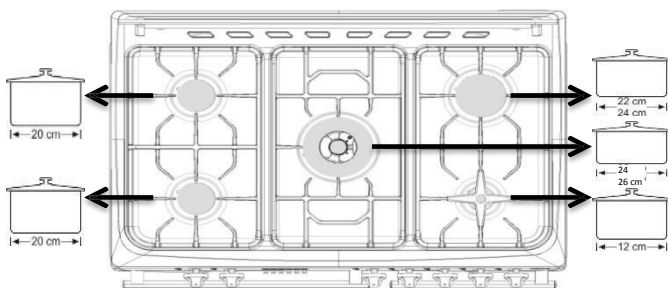


**Use of the gas burners:**



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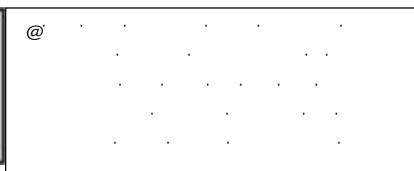
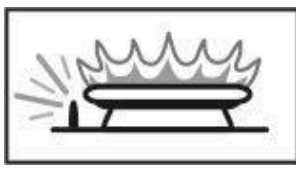
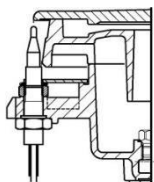
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Size of the container and dimension of the gas flame should comply with each other. Adjust the gas flame in such a way that it will not protrude from the container base. Put the container on the pot carrier by centering.

		GAS TYPE & PRESSURE						
BURNER TYPE	G20 13mbar	G20 20mbar	G20 25mbar	G25.3 25mbar	G30 30mbar	G30 37mbar	G30 50mbar	G31 37mbar
AUXILIARY	Ø 0,92 1,15 kW 0,110 m <sup>3</sup> /h	Ø 0,70 0,90 kW 0,086 m <sup>3</sup> /h	Ø 0,70 0,95 kW 0,090m <sup>3</sup> /h	Ø 0,75 0,90 kW 0,097 m <sup>3</sup> /h	Ø 0,50 0,90 kW 65 g/h	Ø 0,50 1,10 kW 79 g/h	Ø 0,45 0,90 kW 65 g/h	Ø 0,50 0,90 kW 64 g/h
	Ø 1,10 1,75 kW 0,167m <sup>3</sup> /h	Ø 0,92 1,55 kW 0,148 m <sup>3</sup> /h	Ø 0,92 1,65 kW 0,157m <sup>3</sup> /h	Ø 1,00 1,60 kW 0,173m <sup>3</sup> /h	Ø 0,65 1,65 kW 120 g/h	Ø 0,65 1,70 kW 124 g/h	Ø 0,60 1,65 kW 120 g/h	Ø 0,65 1,65 kW 118 g/h
RAPID	Ø 1,40 2,80 kW 0,268 m <sup>3</sup> /h	Ø 1,20 2,60 kW 0,248 m <sup>3</sup> /h	Ø 1,20 2,80 kW 0,267 m <sup>3</sup> /h	Ø 1,20 2,40 kW 0,260 m <sup>3</sup> /h	Ø 0,80 2,50 kW 182 g/h	Ø 0,80 2,60 kW 189 g/h	Ø 0,70 2,50 kW 182 g/h	Ø 0,80 2,50 kW 179 g/h
	Ø 1,40 2,80 kW 0,268 m <sup>3</sup> /h	Ø 1,15 (Y) 2,90 kW 0,276 m <sup>3</sup> /h	Ø 1,10 2,90 kW 0,276 m <sup>3</sup> /h	Ø 1,21 (F2) 2,80 kW 0,310 m <sup>3</sup> /h	Ø 0,85 2,80 kW 204 g/h	Ø 0,80 2,50 kW 182 g/h	Ø 0,75 2,80 kW 204 g/h	Ø 0,85 2,80 kW 200 g/h
DUAL WOK (SABAF)	Ø 1,90 4,80 kW 0,457 m <sup>3</sup> /h	Ø 1,70 4,80 kW 0,457 m <sup>3</sup> /h	Ø 1,70 5,30 kW 0,505 m <sup>3</sup> /h	Ø 1,57 4,60 kW 0,509 m <sup>3</sup> /h	Ø 1,07 4,60 kW 335 g/h	Ø 1,00 4,60 kW 335 g/h	Ø 0,83 4,50 kW 327 g/h	Ø 1,07 4,60 kW 329 g/h
	Ø 1,55 3,30 kW 0,309 m <sup>3</sup> /h	Ø 1,45 3,70 kW 0,352 m <sup>3</sup> /h	Ø 1,45 3,60 kW 0,343 m <sup>3</sup> /h	Ø 1,40 3,40 kW 0,368 m <sup>3</sup> /h	Ø 0,98 3,80 kW 276 g/h	-	Ø 0,98 4,80 kW 276 g/h	Ø 0,98 3,80 kW 271 g/h

## Gas cut-off safety assembly (for versions with thermal element)



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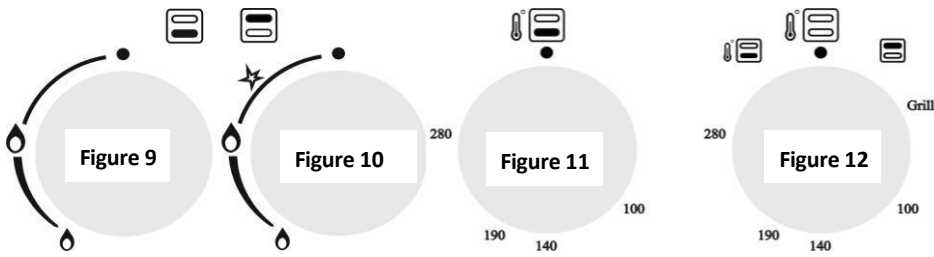
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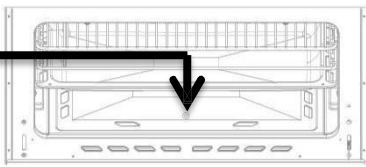
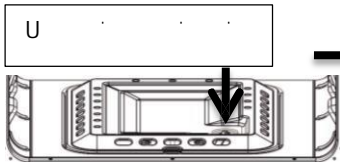
## Use of the gas oven



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F9 Series						F9 Series Bottle Compartment							
						G30 30mbar	G30 50mbar	G31 37mbar					
						G31 37mbar	G20 20mbar	G20 25mbar	G30 30mbar	G30 50mbar			
Oven Burner <i>Fırın Brülör</i>	Ø0,92	Ø1,30	Ø1,30	Ø0,92	Ø0,85	Oven Burner / <i>Fırın Brülör</i>	Ø 0,75	Ø 0,70	Ø 0,75				
	3,50 kW	3,00 kW	3,50 kW	3,50 kW	3,80 kW		2,40 kW	2,40 kW	2,40 kW				
	175 g/h						175 g/h	175 g/h	171 g/h				
						250 g/h	0,286 m³/h	0,333 m³/h	254 g/h	276 g/h			
Grill Burner <i>Izgara Brülör</i>	Ø0,85	Ø1,20	Ø1,20	Ø0,85	Ø0,85	Grill Burner / <i>Izgara Brülör</i>	Ø0,70	Ø 0,65	Ø0,70				
	3,00 kW	2,60 kW	3,00 kW	3,00 kW	3,80 kW		2,00 kW	2,00 kW	2,00 kW				
	145 g/h	0,248 m³/h	0,286 m³/h	218 g/h	276 g/h		145 g/h	145 g/h	143 g/h				

### Use of grill sheet (if grill sheet is available for your product)

- When using the upper burner in case of the gas ovens, the oven door opens as shown in the figure 13.
- Grill sheet is mounted on the rollers located under the control panel; the cover is pushed forward to contact with the grill sheet.

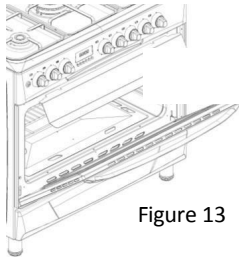
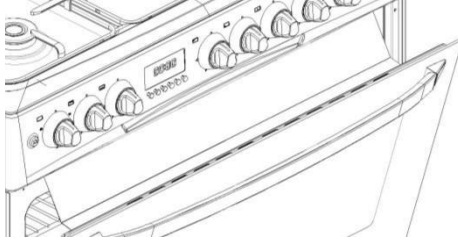
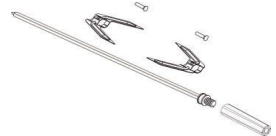


Figure 13



### Use of the chicken roasting (optional)

- If your product has chicken roasting accessories, take the shish among the accessories and loosen the screw of the V-sheet (dovetail) on the shish. And insert the shish into the chicken and then replace V-sheet firmly and tighten the screw.
- Bakelite part behind the shish will help you carry the product easily. During the cooking process, this part should be removed.
- Attach one chicken in maximum weight of 8 kg on the shish
- **Grill burner is used to fry chicken.**



### Use of the electric oven

Operation of the electronic oven is selected by use of the function switch.

Temperature is set by the temperature switch. All oven functions are switched off by bringing the respective switch to the off (upper) position.

1. Set the oven timer to the cooking time; see Use of the oven timer.
2. Bring the temperature switch to the desired operating mode.
3. Bring the function switch to the desired operating mode.

<< The oven heats up to the set temperature and maintains it. Temperature light is on during the heating process>>



## Switching the electric oven off

Turn the oven timer to 'off' position.

In case the timer is set to a certain time, the timer will stop automatically; see *Use of the oven timer*.

Turn the function switch and temperature switch to the off (upper) position.

## Operation modes

Order of the operating modes shown here may vary depending on the arrangement with your product.

### Upper and Lower Heating



Upper and lower heating is on. The food is heated from below and above at the same time. For example, it is suitable for cakes, pies or cakes in the cooking moulds and casserole. Do the cooking with single tray.

### Upper Heating



Only the upper heating is on. For example, it is suitable for cakes with bright surface and food you desire to be brown on the surface.

### Lower Heating



Only the lower heating is on. For example, it is proper for pizza and the food you desire to be brown underside.

### Lower + upper + turbo fan (optional)



Upper + lower and turbo motor heating is on. The food ensures more homogenous heating thanks to turbo motor. It is, for example, suitable for cakes, pies or cakes in the cooking moulds and casserole. Do the cooking with single trays.

### Grill (optional)



Grill (under the oven ceiling) operates. It is suitable for grill meat.

- For grilling, place the food portions on the shelf position under the grill heater.
- Bring the temperature to the maximum setting.
- Turn the food over at about half of the grill time.

### Heavy Grill (optional)



Grill operates (under the oven ceiling). It is suitable to grill meat.

- For grilling, put the food portions on the correct shelf position under the grill heater.

- Bring the temperature to the maximum value.
- Turn over the food at half of the grilling time.

### Turbo motor (optional)



It is used for defrosting thanks to its turbo motor.

### Turbo resistor + turbo fan (optional)



Turbo resistor and turbo motor heating is on. Food are heated more homogeneously thanks to the turbo motor. For example, it is suitable for cakes, yoghurt, pies or cakes in the cooking moulds and casserole. Do the cooking by using a single tray.

### Grill + chicken roasting (optional)



It is suitable for cooking by use of grill and chicken roasting motor.

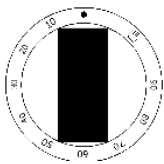
- Ensure that the food arranged on the shish in form of grill such as meat, chicken, etc. for even grill.
- Bring the temperature to the maximum value

### Heavy grill + turbo fan (optional)



Heavy grill (upper and grill resistor) turbo motor heating is on. Turbo motor guarantees more homogeneous heating for the food. For example, it is suitable for casseroles. Do the cooking with a single tray

### Use of the oven timer



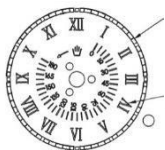
Version 2

#### MECHANICAL TIMER (version 2)

If the timer is as shown in Version 2:

Turn the timer switch clockwise for cooking. Set the duration

#### ANALOG TIMER (version 4)




Version 4

1 – SETTING TIMER

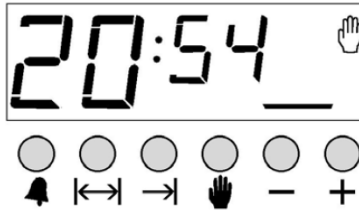
Press the button to set the time and hold it and turn anticlockwise

2 - SETTING THE COOKING DURATION

3 It is possible to set the cooking time by the analog timer up to 180 minutes.

Alarm ring will automatically start after completion of the set time. To silence the ringing alarm, turn the button anticlockwise without pressing it and continue till it reaches to the manual symbol:  appears on the display. Alarm will be off at this position.

## DIGITAL TIMER (version 3)



OT-3000-VFD-OD is an electronic timing module for making the food in the oven ready for service when you desire. To this end, simply set the time for cooking the food and the time you desire it to be ready for service.

Furthermore, it may also be used as alarm timer independently of the oven, programmable by minute.

### SETTING TIME

Setting timer may only be made when there is no current cooking program (the display shows the clock and hand icon). Press the button ; the colon between the hour and minute starts to flash; you may set the time forward by and backward by . When you press these keys long, the time will advance in a fast way.




- 1) Switch to the hour setting mode.
- 2) Set the hour by use of + or - keys.
- 3) The display will become fixed after 5 seconds.

### SETTING ALARM

By this function, you may make the alarm ring at the end of the time you have set.




- 1) Select the alarm time setting mode.
- 2) Enter the time by using + or - keys (e.g.: 5 minutes)
- 3) After several seconds, the display comes back to show the time.

**Note:** How long remained to ring the alarm can be viewed on the display by pressing the key .

### TO SILENCE THE RINGING ALARM



1) When the alarm time is set, the alarm starts to ring.	2) You may silence the alarm by pressing the key  .
--	--

### AUTOMATIC COOKING PROGRAM

If you will start to immediately cook the food you put into the oven, you simply enter the cooking time.

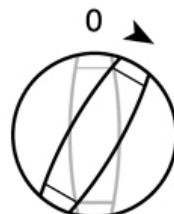
**Example:** We put the food we desire to cook in the oven and want it to cook it for 2 hours and 15 minutes.



1) The time is now 18:30.	2) Enter the cooking duration in the setting mode.	3) Enter the duration by using the keys + or -.
---------------------------	--	---





The oven timer is set to cook the food for 2 hours and 15 minutes starting from this moment. Please remember to bring other control switches on the oven to the proper positions according to the cooking

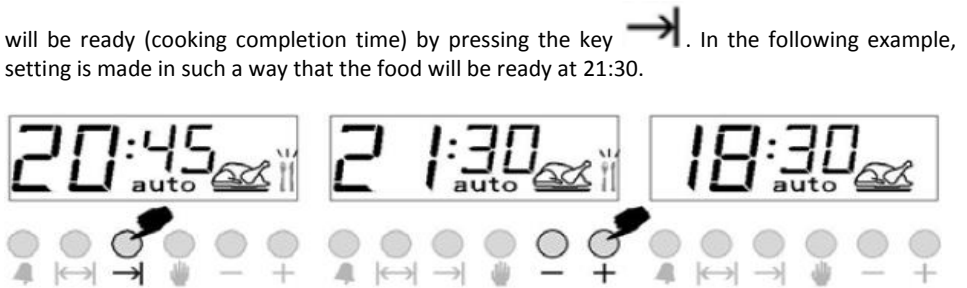


function and temperature you desire.

4) After several seconds, the display will start to show the current time, indicating that the food is cooked.

**Note:** When making the cooking program or when the program is running, you may cancel the program by pressing the key .

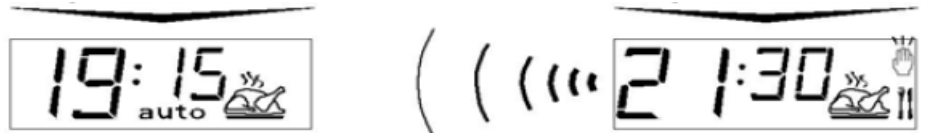
In the example given above, we saw that you may start the cooking process immediately by entering the cooking time. And you may also view and, if required, set the time when the food will be ready (cooking completion time) by pressing the key . In the following example, setting is made in such a way that the food will be ready at 21:30.



- |  |  |  |
|--|--|--|
| 1) The display shows the time when the food will be ready, i.e. $18:30 + 2:15 = 20:45$ . | 2) You may set the cooking completion time by help of the keys + or -. | 3) After several seconds, the display will start to show the time. |
|--|--|--|

In this case, we have programmed the oven to be ready at 21:30. We had previously set the cooking time of the food as 2 hours and 15 minutes. And in this case, the oven will start the cooking process at 19:15, cook the food for 2 hours and 15 minutes and the cooking program will complete at 21:30.

- |  |   |
|--|---|
| The display to appear when cooking process starts: | The display to appear when the cooking process completes. |
|--|---|



When the cooking program completes, the audio warning is enabled and if it is not silenced it will operate for 7 minutes.




- |                         |                          |
|-------------------------|--------------------------|
| 1) Switch the oven off. | 2) Reset the oven timer. |
|-------------------------|--------------------------|

**Note:** The oven will remain disabled until you reset the oven timer.

In the example given above, the cooking time was entered and the cooking completion time calculated automatically was changed by us in the second phase. If desired, it is also possible to enter the cooking completion time; in such case, the cooking time will be calculated automatically and, if required, it will be changed in the second phase.


### **IN CASE OF POWER FAILURE**

In case the mains power is off, your oven will remain disabled for safety. This situation is shown by the hand icon flashing on the display. In this position, even if there is currently a cooking program, it will be deleted. The time shown on the display is also not correct and required to be adjusted. First press the key  to enable the oven and then you may set the time later (see time setting).

**Note:** *If you do not intend to operate the oven, remember to bring the switch on the oven to the 'off' position.*


**THE FLASHING 'HAND ICON' INDICATES THAT THE OVEN IS DISABLED AND YOU SHOULD PRESS THE KEY  TO SWITCH TO THE NORMAL POSITION.**

### **SETTING ALARM VOLUME**

- 1) Reset the oven timer by pressing the key .
- 2) You may hear the set volume by keeping the (-) key pressed. Release the key (-) and press it hold it again to listen to and select the volume. (3 levels)
- 3) Now the alarm will ring at the volume you listened to last.

**Note:** *The default alarm volume is at the highest level. When the mains power is off, if the alarm volume was changed, it will come back to the default setting.*

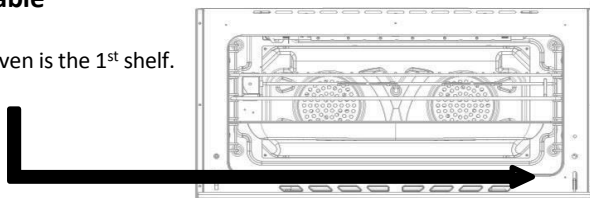
### **SCREEN BRIGHTNESS SETTING**

- 1) Reset the oven timer by pressing the key .
- 2) Press the key (+). Pressing and releasing the key (+) will enable you to view the screen brightness level (3 levels)
- 3) Now the screen will be at the brightness level you left last.

**Note:** *The default screen brightness is at the brightest level. When the mains power is off, if the screen brightness level was changed, it will come back to the default setting.*

## Cooking duration table

The lowest shelf of the oven is the 1<sup>st</sup> shelf.



1. The indicated values are determined at the laboratory. The values may vary from according to your taste.
2. Switch off the function switch and oven by use of the temperature switch.

Food	Cooking container	Shelf position	Temperature (°C)	Cooking duration (m) (approx)
Cake in tray	Oven tray	3	170...180	25...35
Cake in mold	Cake mold 18...22 cm	1...2	170...180	30...40
Cookie	Oven tray	3	170...190	25...35
Crisp Millefeuille	Oven tray	3	180...190	25...35
Donut	Oven tray	3	170...180	25...35
Pie	Oven tray	3	200	40...50
Phyllo dough	Roasting tray	5	200	35...45
Pastry	Oven tray	3	180...190	40...45
Dough pastry	Oven tray	3	180...190	40...50
Pizza	Oven tray	1...2	200...220	15...20
Steak	Oven tray	1...2	15 min.Max.»	100...110
Lamb leg	Oven tray	1...2		90...100
Roasted chicken	Oven tray	4		60...70
Turkey part	Oven tray	1	25 dk.220 »	180...240
Fish	Oven tray	1...2	200	15...25
<b>Adjust the temperature to 150°C after "minutes maximum"».</b>				

## Operation of the grill



Hot surfaces may cause burns. Close the oven door at time of grilling.  
**When grilling, turn the timer setting switch, if any, to the hand symbol.**

## Opening the grill

- 1) Bring the function switch onto the grill symbol you will select.
  - 2) Then set it to the desired grill temperature.
  - 3) If required, do preheating for about 5 minutes.
- >> Temperature light turns on.

## Switching Off the Grill

1. Bring the function switch to the off (upper) position.

## Grilling by the electric grill

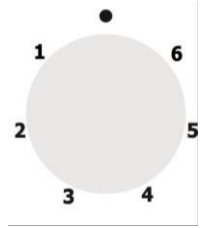
Food	Shelf position	Grill time (Izgara süresi (yaklaşık))
Fish	4	30...40 dk.*
Chicken in part	4	40...50 dk.*
Lamb chops	4	40...50 dk.*
Steak	4	40...50 dk.*
Veal chops	4	40...50 dk.*

\*depends on thickness.

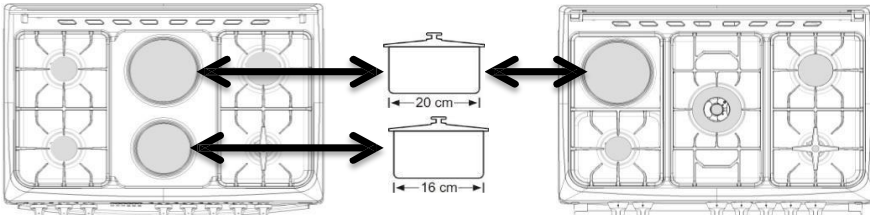
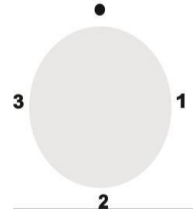
## 6) Use of the electric burners (hotplates)

If your product is equipped with electric burner, the switching system to be used will be optionally as follows:

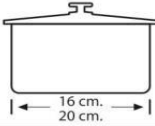
Position Of Switch	Ø145 1000W	Ø145 RAPID150 0W	Ø180 1500W	Ø180 RAPID 2000W
1	100 W	156 W	155 W	200 W
2	165 W	210 W	185 W	250 W
3	255 W	285 W	330 W	330 W
4	510 W	820 W	390 W	930 W
5	750 W	1070 W	731 W	1250 W
6	1000 W	1500 W	1500 W	2000 W



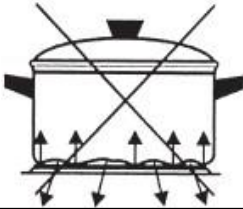
Position Of Switch	Ø145 1000W	Ø145 RAPID 1500W	Ø180 1500W	Ø180 RAPID 2000W
1	250 W	400 W	400 W	750 W
2	750 W	1100 W	1100 W	1250 W
3	1000 W	1500 W	1500 W	2000 W



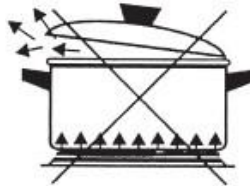




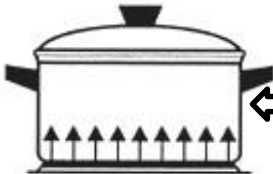
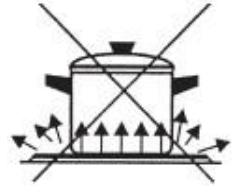
In order to take advantage of the electric range in the most efficient way; You are recommended to use pots of 16-20cm in diameter.



If the pot base does not contact with the heater surface, it causes high energy consumption and heat does not distribute uniformly.



The pot or container is too big or too small. If it overflows over the glass edges, it may break. The pots with very small base diameter are not cost-effective as they consume excessive energy.



It is the right way of use.



Use dry based pots on the range. Do not put the pot lid, particularly the wet ones, on the range.



After use of the range, allow it to cool down and wipe with a damp cloth. If it's got dirty excessively, then clean it thoroughly with water.



After cleaning the range, heat several minutes to dry the top of the range. If you will not use it for an extended time, lubricate the top part to ensure a thin oil film on it.

Stainless metal sheet around the electric ranges may change color by heat. It does not cause any problem for use.

## 7) Maintenance and cleaning

---

### General information



If the product is cleaned regularly, the service life of the product extends and the frequently encountered problems reduce

Risk of electric shock!

Power connection of the product should be switched off prior to the cleaning to avoid of any risk of electric shock .



**“Caution: Glass lid may crack when heated.  
Switch off all burners before the glass cover is closed.”**



Hot surfaces may cause to burns !

Allow the product to cool down prior to cleaning it.

- Product should be cleaned well after each use. Thus the food remnants are easily cleaned off and when the product is used subsequently, incineration of such waste is prevented.
- It is not required to use any special cleaning agent to clean the product. Clean the product by use of washing liquid, lukewarm water and a soft cloth or sponge and dry by using a dry cloth.
- Make sure that any liquid left after the cleaning operation is completely wiped off and any food splash around during the cooking process is immediately cleaned.
- For cleaning stainless or inox surfaces and handle, do not use acid- or chlorine-containing cleaning articles. Take care to wipe in one direction by use of a soft cloth damped with soap and liquid (non-scratching) detergent.



Some detergents or cleaning agents may give damage to the surface. Do not use aggressive detergents, cleaning powders / creams or sharp objects.



Do not use steam cleaning products for cleaning purpose.

### Cleaning of the control panel

Clean the control panel and control switches by use of a damp cloth and wipe it dry by using a dry cloth.



Control panel may get damaged! Do not remove the control switch to clean the control panel.

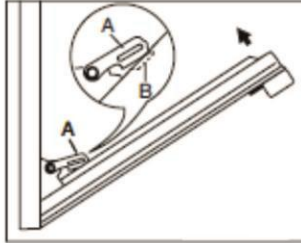
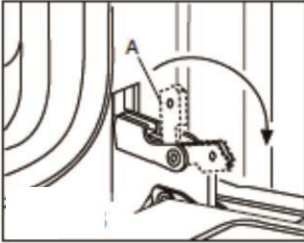
### Cleaning the oven

No oven cleaner or other special cleaning agents are required to clean the oven. It is recommended to wipe the oven by use of a damp cloth when it is still lukewarm.



## Cleaning and removal of the oven door

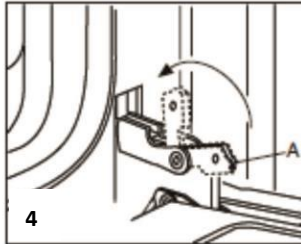
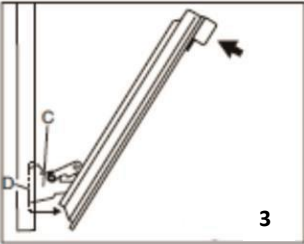
Do not use hard and aggressive cleaning agents for cleaning the oven door; these substances may scratch the surface and give damage to the window



### Removal of the oven door

Turn part A shown in the figure 1 in the direction of arrow.

As shown in the Figure 2, insert the Part A into the part B.



Push forward in the direction of arrow and pull toward you the oven door as shown in the figure 3.

## Replacement of the oven lamp



Hot surfaces may cause burns!

1. Open the oven door.

In order to eliminate electric shock, disconnect the power and allow it to cool down prior to removal of the oven lamp.



Oven lamp is a special electric lamp resistant to 300°C. For specifications of the lamp, see *Technical specifications, page 3*.



Oven lamps may be supplied from the Authorized Service Centers. Position of the lamp may be different from the one indicated in the figure.

## If your oven has a round lamp:

1. Disconnect the mains power.
2. Turn the glass door anticlockwise and remove.
3. Turn the oven lamp anticlockwise and replace with the new one.
4. Put the glass door in place again.



## 8) Recommended solutions for the problems

### **Product does not operate.**

- ✓ The plug of the product (earthed) is possibly not plugged into the socket. Make sure it is plugged into the socket.
- ✓ The fuse blows or fails. Inspect the fuses in the fuse board. If it is disengaged, engage it again

### **Steam goes out when the oven operates**

- Steam going out of the oven during operation is normal. It is not a failure

### **Clanging is heard when the product is getting hot and cold.**

- ✓ The metal parts may make a sound due to expansion at time of heating. It is not a cause of failure

### **Oven is not getting warm.**

- ✓ No power supply. Make sure whether power is available at home and inspect the fuses in the fuse board. If required, engage the fuses again.
- ✓ For versions equipped with timer, the timer is not set. Set the time or bring it to the manual (hand) symbol.
- ✓ The function and/or temperature switch is not set. Set the function and/or temperature switch.

### **Oven light does not turn on**

- ✓ No power. Make sure whether power is available at home and inspect the fuses in the fuse board. If required, engage the fuses again.
- ✓ Oven light is damaged. Replace the oven light.

### **Problems with the gas oven**

- ✓ Burner burns late when ignition is performed. Control the gas pressure whether your product operates at the set pressure (see the nameplate in the rear).
- ✓ The burner turns off when it burns for a while. Control the gas pressure whether your product operates at the set pressure (see the nameplate in the rear).
- ✓ Do not use the cylinder regulator as set.

If the problem is not eliminated although you have applied the instructions given in this section, consult to the dealer or authorized service center. Do not try to repair the any failed product yourself.