

**GB**

**FREE STANDING  
ELECTRIC COOKER USER  
MANUAL**

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**FF 6043**





**Dear Customer,**

Pieces of packaging (plastic bags, polystyrene etc.) must not be left within reach of children, as they are potentially dangerous. Please dispose of packaging thoughtfully by the appropriate means.

To this effect, we recommend that you read the entire guide carefully before operating the product and keep it as a reference.

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## IMPORTANT WARNINGS

- **WARNING:** This appliance must be earthed!
- Please find required information as power and ratings for your cooker from rating label is which located behind of appliance.
- Ensure that the electricity supply is turned OFF before installing your appliance.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- If the supply cord is damaged, it must be replaced by the manufacturer, its services agent or similar qualified persons in order to avoid hazard.
- Keep the electrical cable of your cooker away from the hot areas; do not let them touch the appliance. Keep them away from sharp sides and heated surfaces.
- Usage of your appliance creates moisture and heat in the room; make sure that your kitchen is well ventilated.
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening increasing the level of mechanical ventilation where present.
- When the cooker is hot never touch the oven glass by hand.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating. All our appliances are only for domestic use, not for commercial use.
- Before starting to use your appliance, keep curtains, paper or inflammable things away from your appliance. Do not keep combustible or inflammable things in or near the appliance.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the

appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.

- Use glove when using cooker. Do not touch on hot surfaces
- Do not carry cooker to hold from handle
- Do not use cooker in potentially explosive atmospheres.
- If the current rate of the fuse in your installation is less than 16 Amp, have a qualified electrician fit a 16 Amp fuse.
- When the oven is being used, some parts may become hot; children should be kept away and supervised at all times.
- Do not splash cool water in an oven tray or inside the oven when the surface of the appliance is still hot. Arising steam may cause burns and sudden temperature exchange may cause damages on the surface of the appliance
- **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface which may result in shattering of the glass.
- If the current rate of the fuse in your installation is less than 32 Ampere, have a qualified electrician fit a 32A. fuse. (With rapid Hotplate models 40 A.)
- This appliance is produced in accordance with the safety regulations. Incorrect use will harm people and appliance.
- The cooker must be supplied via a suitable double pole isolating switch, having contact separation of at least 3 mm in all poles placed in a readily accessible position adjacent to the unit.
- Children should be supervised to ensure that they do not play with the appliance. Never let them play with the appliance.
- The cooker may be located in a kitchen, a kitchen/diner or bed-sitting room but not in a room containing a bath or shower.

- **Caution:** glass lids may shatter when heated. Turn off all the burners before shutting the lid. Any spillages should be removed from the lid before opening.
- In models that have digital timer, after power cut set your digital timer rightly. Otherwise, your oven will not operate.
- **Caution:** Accessible parts may be hot when the grill is in use. Young children should be kept away”
- Do not put flammable, combustible, explosive liquid able or deformable by heat any material in the oven against possible risk of danger even if your appliance is not in use.
- Bread may catch fire if the toasting time is too long. Close supervision is necessary during toasting
- For cleaning fan guard panel (optional) the cooker must be switched off before removing the guard and after cleaning, the guard must be replaced in correct position into the cooker.
- **WARNING:** Before obtaining access to terminals, all supply circuits must be disconnected.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- **The appliance is not intended to be operated by means of an external timer or separate remote-control system**  
**WARNING:** This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

## TECHNICAL FEATURES OF YOUR OVEN

(\*) Optional

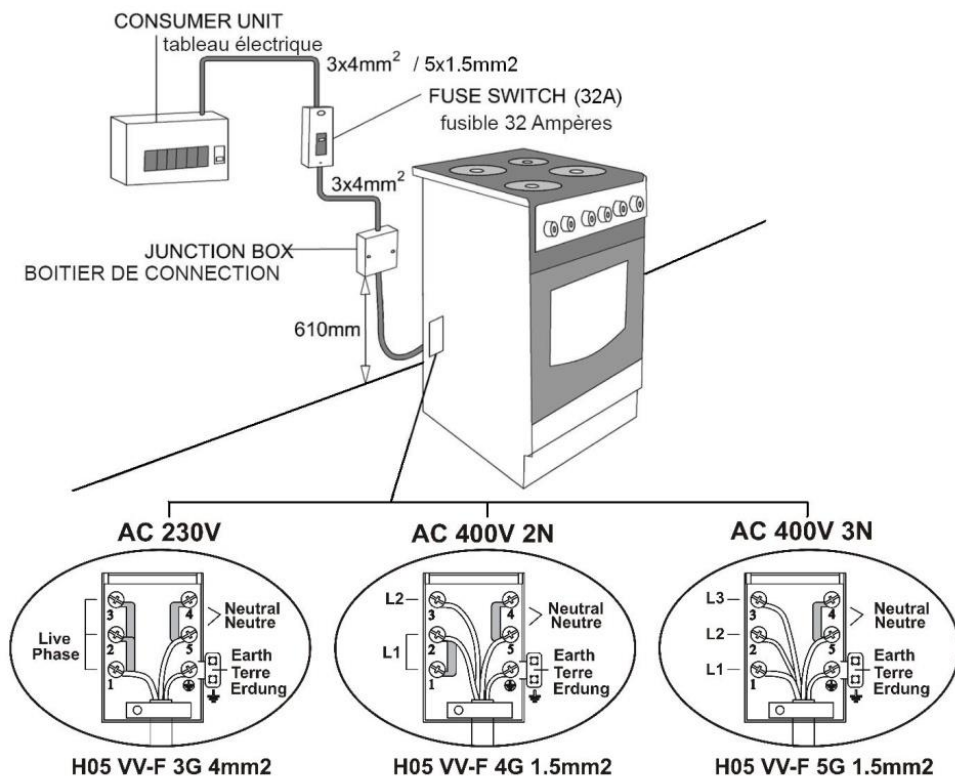
SPECIFICATIONS	50 x 50	50 x 60	60 x 60
Outer width	500 mm	500 mm	600 mm
Outer depth	600 mm	600 mm	650 mm
Outer height	855 mm	855 mm	855 mm
Inner width	392 mm	392 mm	445 mm
Inner depth	402 mm	402 mm	445 mm
Inner height	324 mm	324 mm	345 mm
Lamp power *	15 W		
Thermostat	50 - 250 °C		
Bottom heating element	800 W	800 W	1300 W
Top heating element	650 W	650 W	850 W
Grill heating element *	1500 W	1500 W	2000 W
Supply voltage *	220-240V/380-415V or 230V/400V AC, 50 - 60 Hz.		
Hot plate Ø145 mm	1000 W		
Hot plate Ø180 mm	1500 W		
Hot plate Rapid Ø145 mm	1500 W		
Hot plate Rapid Ø180 mm	2000 W		
Hot plate Ø80 mm	450 W		
Hot plate Ø220 mm	2000 W		

## INSTALLATION OF YOUR OVEN

- The adjustment conditions for this appliance are stated on the rating label.
- Your appliance requires 32-40 Ampere supply. If necessary, installation by a qualified electrician is recommended.

- Electrical connection of the oven should only be made to connections/sockets with an earth system installed in compliance with local regulations. If there are no connections/sockets with an earth system in place where the oven will be installed, immediately contact a qualified electrician to install. The manufacturer is not responsible for damages that will arise because of the appliance not be connected to an earth system.
- Your oven is for use with 230V/400V AC, 50 – 60 Hz or 220-240V/380-415V AC, 50-60 Hz electric supply. If your supply is different from the specified value, contact your authorized service agent.
- When placing your oven to its location, ensure that it is at the counter level. Bring it to the counter level by adjusting the feet if necessary.
- Some models are supplied without a plug-an-lead set. In this case please use a flexible cable to suitable for connection to mono phase: H05 VV-F 3 G 2,5 mm<sup>2</sup>, H05 VV-F 3 G 4 mm<sup>2</sup> or for 3 phase: H05 VV-F 5 G 1.5 mm<sup>2</sup>

### Connection schem

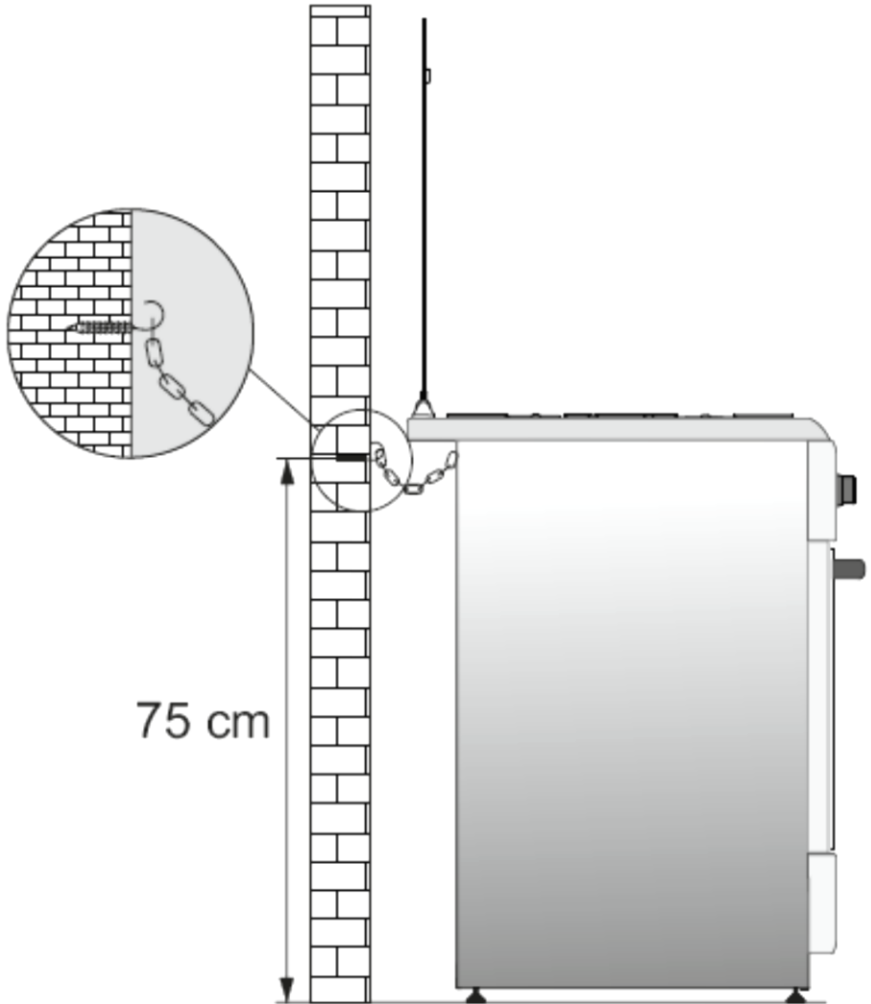


**WALL FIXING (\*) Optional**

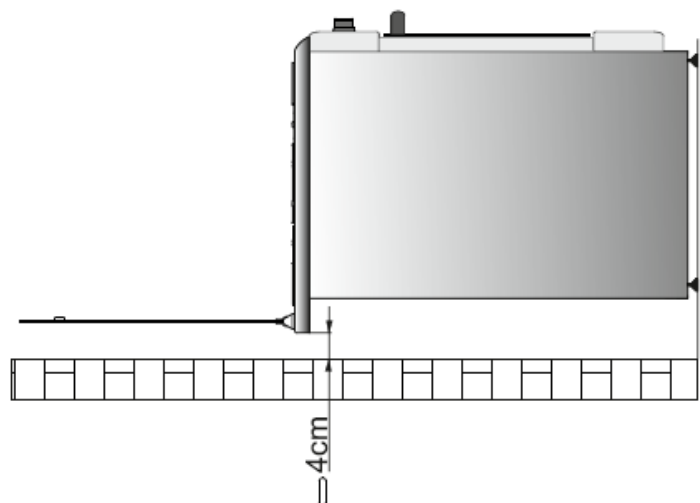
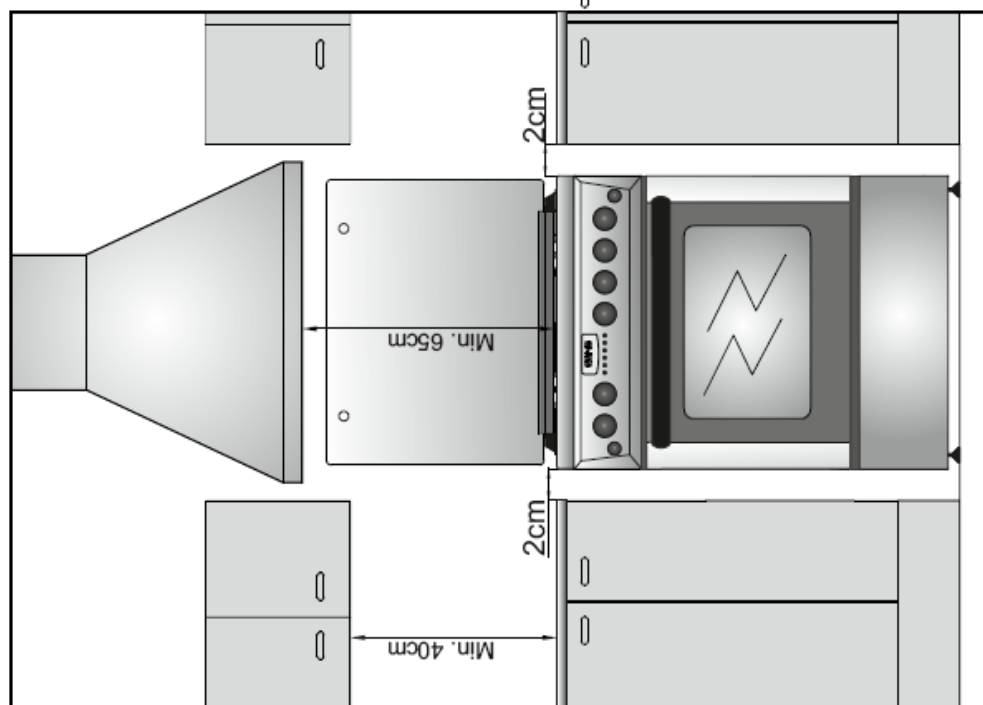
- Before using the appliance, in order to ensure safe use, be sure to fix the appliance to the wall using the chain and hooked screw supplied. Ensure that the hook is screwed into the wall securely

**WARNING!**

In order to prevent tipping of the appliance, this stabilizing means must be installed. Refer to the instructions for installation.





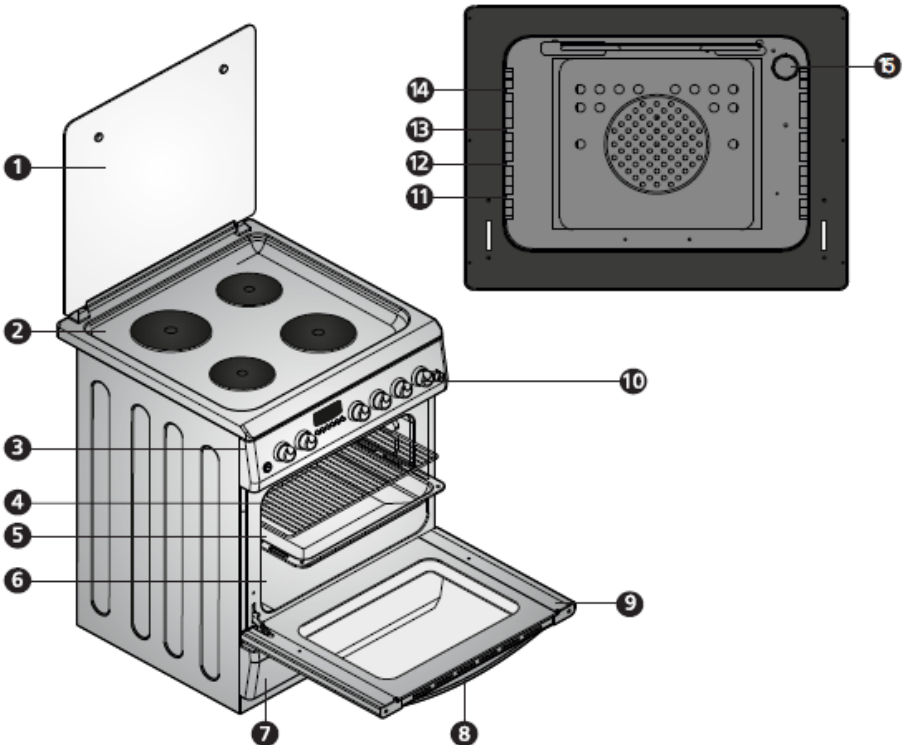


# DESCRIPTION OF COOKER & CONTROL PANEL

## DESCRIPTION OF COOKER

### Symbols of functions on cooker:

- Closed
- ▬ Oven heating element
- ▬ Top heating element
- ▬ Grill heating element
- ▬ Oven & grill heating element
- ☑ Manual using
- ☑ Turnspit
- ⌚ Timer
- ☑ Grill & turnspit
- ☑ Turbo fan
- ☑ Turbo fan & heating element
- 💡 Oven lamp



- |                  |                       |
|------------------|-----------------------|
| 1- Top lid       | 9- Ovendoor           |
| 2- Cooktop       | 10- Commandknobs      |
| 3- Command panel | 11- Bottomshelve      |
| 4- Wiregrid      | 12- Middledownshelve  |
| 5- Tray          | 13- Middle top shelve |
| 6- Cavity        | 14- Top shelve        |
| 7- Bottomcover   | 15- Ovenlamp (Option) |
| 8- Doorhandle    |                       |

## USING OF YOUR COOKER

**Before using cooker please remove all flammable tapes, styrofoam or any other ambalagematerials on cooker.**

**Also take out user manual and other flammable materials from inside of cooker.**

### Using cooktop for Hot Plates:

Hotplate power table for 3 levels

145	LEVEL 1	250 W	LEVEL 2	750 W	LEVEL 3	1000 W
180		250 W		1100		1500 W


Hotplate power table for 6 levels (Optional)

Hot Plate	LEVEL 1	LEVEL 2	LEVEL 3	LEVEL 4	LEVEL 5	LEVEL 6
145 mm	95 W	155 W	250 W	400 W	750 W	1000 W
180 mm	115 W	175 W	250 W	600 W	850 W	1500 W
145mm Rapid	135 W	165 W	250 W	500 W	750 W	1500 W
180mm Rapid	175 W	220 W	300 W	850 W	1150 W	2000 W

1. Electric hotplates have standard of 3 or 6 temperature levels (as described herein table)
2. When using first time, operate your electric hotplate in maximum position for 5 minutes. This will make the agent on your hotplate which is sensitive to heat get hardened by burning.
3. Use flat bottomed saucepans which fully contact with the heat as much as you can, so that you can use the energy more productively.
4. Adjust temperature level by control knob of hotplate as turn to clockwise direction.
5. **ATTENTION!** Do not operate the hot plate while there isn't a pot to heat on it, and do not operate it on while the pot on it is empty.

6. Before cleaning the surface of the hot plates, turn off the hot plates and let them cool down.
7. Do not use any hard, scratching or abrasive materials on the hot plates for cleaning.
8. While cleaning, do not use chemical cleaners such as; thinner, fuel or other corrosives.
9. While cleaning, use a wool sponge along with washing-up liquid.

**Using electrical oven:**

1. When your oven is operated first time, an odor will be spread out which will be sourced from using the heating elements. In order to get rid of this, operate it at 250°C for 45-60 minutes while it is empty.
2. Oven control knob should be positioned to desired value; otherwise oven does not operate.
3. Thermostat control knob should be positioned to desired temperature value.
4. Timer control knob should be positioned to desired timing value. End of adjusted cooking time, will heard "bing" tone from timer and cooker will stop the operate. If you want to use cooker without timer control, please turn timer control knob to the manual position as  symbol. (Optional)
5. During the time when cooking is being performed in the oven, the door of the oven should not be opened frequently. Otherwise circulation of the heat may be imbalanced and the results may change.
6. 5 - 10 min. preliminary heating should be done prior cooking.

**Cooking Time Table:**

Meals	Temperature (°C)	Rack position	Cooking time (min.)
Creamed cake	150 - 170	2	30 - 35
Pastry	200 - 220	2	35 - 45
Biscuit	160 - 170	3	20 - 25
Cookie	160 - 170	3	20 - 35
Cake	160 - 180	2	25 - 35
Braided cookie	200 - 220	2	30 - 40
Filo pastry	180 - 220	2	35 - 45
Savory pastry	160 - 180	2	20 - 30

Lamb meat	200 - 230	1	90 - 120
Veal	200 - 230	1	90 - 120
Mutton	210 - 230	1	90 - 120
Chicken (in	210 - 230	1	75 – 100
Fish	190 - 210	2	40 – 50

**Note:** The results may change according to the area voltage and material having different quality, amount and temperatures. Using cake forms while cooking cake gives better result.

## IF THE APPLIANCE DOES NOT OPERATE

### Electrical equipments

Problem	Possible Causes	Suggested Solutions
Oven is not working	Fuse malfunction or automatic fuse blown	Check the general fuse box and correct if there are any thrown breakers. Check the general fuse box to see if the automatic fuse or the breaker is thrown off. If the problem repeats, call technical service to remove the reason of the fuse blowing.
	The device is unplugged to (grounded) power socket	Make sure the unit is plugged in
Oven light is not working	Oven lamp is defective.	Change the lamp.
	There is no any current	Check the general fuse box and correct if there are any thrown breakers. Check the general fuse box to see if the automatic fuse or the breaker is thrown off. If the problem repeats, call technical service to remove the reason of the fuse blowing.
Oven is not heating	Oven temperature and/or cooking mode has not been selected	Set the cooking mode and temperature

	There is no any current	Check the general fuse box and correct if there are any thrown breakers. Check the general fuse box to see if the automatic fuse or the breaker is thrown off. If the problem repeats, call technical service to remove the reason of the fuse blowing.
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### Digital Timer/ Display (models with digital timer)

Problem	Possible Causes	Suggested Solutions
Time display is flashing or lit up clock.	Before power failure occurs.	Set the current time. Turn off the cooking mode and re-rotate the cooking mode you desired

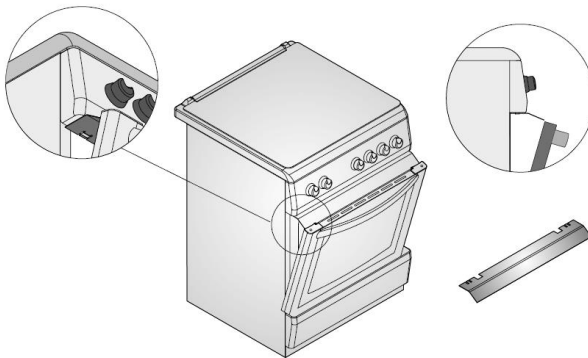
#### If the problem is not solved:

- 1) Cut the electricity connection of unit (turn off the circuit breaker)
- 2) Call the manufacturer, its services agent or similar qualified persons

#### IMPORTANT

Do not try to repair the device yourself. There are no any parts inside the product may be repaired by customer.

#### USING HEAT SHIELD(\*) Optional



A safety panel is designed to protect control panel and the buttons when the oven is in Grill mode. Place the safety panel under control panel by opening the oven front cover glass.

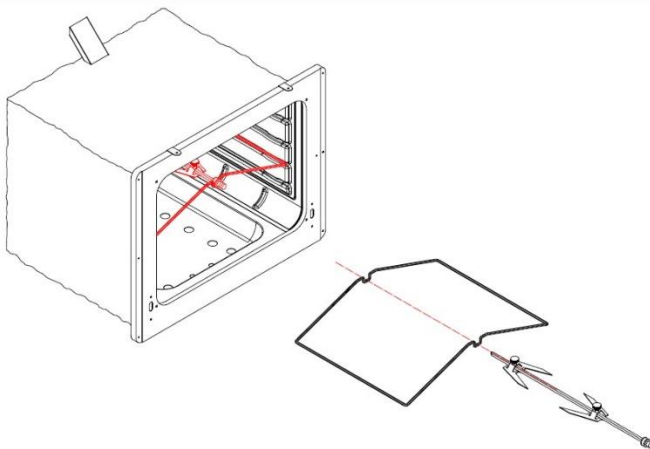
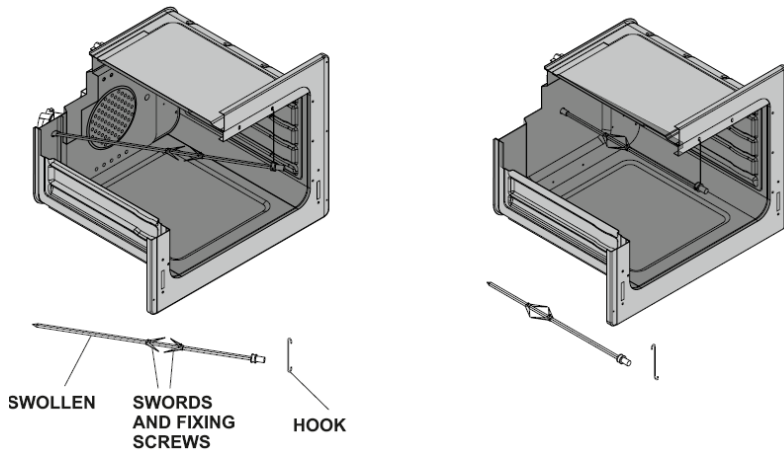
And then secure the safety panel in between oven and front cover by gently closing the cover. Please use this safety panel in order to avoid the heat to damage control panel and the buttons when the oven is Grill mode.

It is important for cooking to keep the cover open in specified distance when cooking in grill mode. Safety panel will provide an ideal cooking circumstance while protecting control panel and buttons.

### **USING TURNSPIT(\*)** Optional

If your cooker has turnspit option please follows recommendations as below;

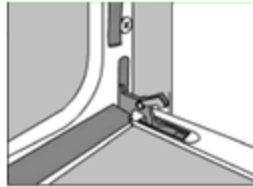
Install turnspit hook to the fixing hole on the cavity. Put the cooking item (chicken etc.) on grill swollen and fix by sword and screws. Than install them on turnspit motor as shown in below figures and operate turnspit system from command knob from control panel.



## MAINTENANCE and CLEANING

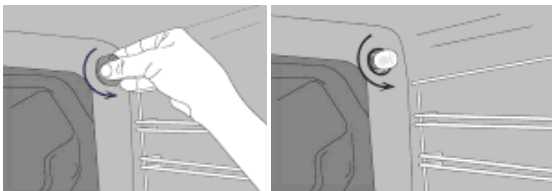
1. Disconnect the plug supplying electricity for the oven from the socket.
2. While oven is operating or shortly after it starts operating, it is extremely hot. You must avoid touching from heating elements.
3. Never clean the interior part, panel, lid, trays and all other parts of the oven by the tools like hard brush, cleaning mesh or knife. Do not use abrasive, scratching agents and detergents.
4. After cleaning the interior parts of the oven with a soapy cloth, rinse it and then dry thoroughly with a soft cloth.
5. Clean the glass surfaces with special glass cleaning agents.
6. Do not clean your oven with steam cleaners.
7. Before opening the top lid of the oven, clean spilled liquid off the lid. Also, before closing the lid, ensure that the cooker table is cooled enough.
8. Never use inflammable agents like acid, thinner and gasoline when cleaning your oven.
9. Do not wash any part of your oven in dishwasher.

### Removing of oven door:

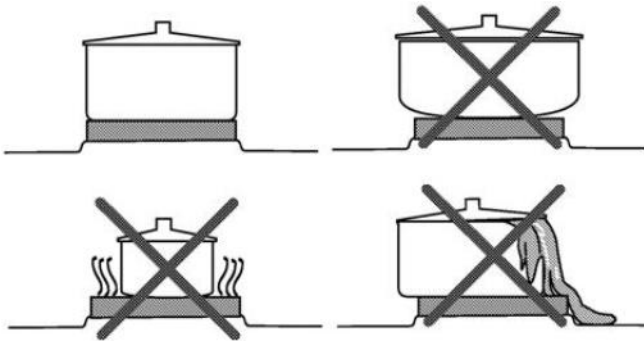


### Changing oven lamp:

Let the oven cavity and grill burner or heating elements cool down. Cut off the electrical connection of your appliance before changing the inner lamp. Change with a 15-25W, 300 C° temperature resistant lamp.







**WARNING:**According to the usage time, there might be some yellowing around the hot plates.

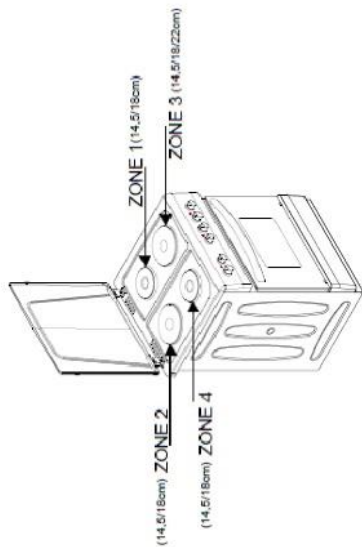
**WARNING:**The electric plates should never be used for “housewarming” purposes and should always been operated with appropriate pots and pans. The pans and pots on plates should never be empty.

PRODUCT FICHE		
<b>Type :</b>	50x50 & 50x60 Plate Free Standing Electric Cooker	60x60 Free Standing Electric Cooker
<b>Cavity Number:</b>	1	1
<b>Energy Source:</b>	Electrical	Electrical
<b>Volume:</b>	52 lt	64 lt
<b>Energy Consumption / Convection Mode (EC):</b>	0,72 kWh	0,78 kWh
<b>Energy Efficiency Index (EEI):</b>	95,6	95,4
<b>Energy Class:</b>	A	A
<b>Measurement method:</b>	EN 60350-1 / Regulation (EU)66/2014	EN 60350-1 / Regulation (EU)66/2014

## INFORMATION FOR DOMESTIC ELECTRIC HOBS

No 66/2014(EU) Table 5a

Model identification	Symbol	Value	Unit
	50x50 cm 50x60 cm 60x60 cm	/	/
Type of hob	Free Standing Cooker	/	/
Number of cooking zones and/or areas	/	4	/
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)	Solid plates cooking zones	/	/
For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5 mm	Ø	14,5/18/22	cm
For non-circular cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area, rounded to the nearest 5 mm	L W	/	/
Energy consumption per cooking zone or area calculated per kg	EC electric cooking	COOKING ZONE 1(14,5 Normal): 190,0 COOKING ZONE 2(18 Normal): 192,2 COOKING ZONE 3(14,5 Normal): 190,0 COOKING ZONE 3(18 Normal): 192,2 COOKING ZONE 3(22 Normal): 187,8 COOKING ZONE 4(14,5 Normal): 190,0 COOKING ZONE 4(18 Normal): 192,2	Wh/kg
Energy consumption for the hob calculated per kg	FC electric hob	191,1	Wh/kg



ZONE	EXPLANATION	TYPE
1	The hot plate on the right rear	14.5cm Normal: 1000W 18cm Normal :1500W
2	The hot plate on the left rear	14.5cm Normal: 1000W 18cm Normal :1500W
3	The Hot plate on right front	14.5cm Normal: 1000W 18cm Normal :1500W 22cm Normal :2000W
4	The Hot plate on left front	14.5cm Normal: 1000W 18cm Normal :1500W

## Продуктов фиш

Съгласно Регламент (ЕС) №66/2014

Информация за потребителски електрически фурни за готвене

Марка		<b>SNAIGÉ</b>
Модел		<b>FF6043 MXZW</b>
Тип на фурната		Електрическа
Маса	kg	32
Итдекс на енергоефективност – обикновена фурна		95,4
Итдекс на енергоефективност –фурна с вентилатор		86,6
Енергиен клас		A
Енергоконсумация (електрическа) – обикновена фурна	kWh/цикъл	0,785
Енергоконсумация (електрическа) – фурна с вентилатор	kWh/цикъл	0,781
Брой кухини		1
Топлинен източник		Електрически
Обем	L	64

Тази фурна съответства на EN 60350-1

Съвети за спестяване на енергия

### Фурна

Гответе ястията заедно, ако е възможно.

Придържайте се към кратко време за предварително нагряване.

Не удължавайте времето за готвене.

Не забравяйте да изключите фурната след готвене.

Не отваряйте фурната по време на готвене.

## Продуктов фиш

Съгласно Регламент (ЕС) №66/2014

Информация за потребителски електрически плотове с котлони

Марка		<b>SNAIGÉ</b>
Модел		<b>FF6043 MXZW</b>
Тип на котлоните		Електрически
Брой на зоните за готвене		4
Нагревателна технология – зона 1		Гореща плоча
Размер – зона 1	cm	Ø14,5
Енергоконсумация – зона 1	Wh/kg	192,2
Нагревателна технология – зона 2		Гореща плоча
Размер – зона 2	cm	Ø18,0
Енергоконсумация – зона 2	Wh/kg	189,3
Нагревателна технология – зона 3		Гореща плоча
Размер – зона 3	cm	Ø18,0
Енергоконсумация – зона 3	Wh/kg	190,0
Нагревателна технология – зона 4		Гореща плоча
Размер – зона 4	cm	Ø14,5
Енергоконсумация – зона 4	Wh/kg	192,2
Енергоконсумация на плота с котлони	Wh/kg	190,9
Плотът с котлони съответства на EN 60350-2		

Съвети за спестяване на енергия

### **Котлони**

Използвайте домакински съдове с плоска основа.

Използвайте домакински съдове с подходящ размер.

Използвайте домакински съдове с капак.

Минимизирайте количеството на течностите и мазнините.

След заваряване на течността, намалете мощността чрез настройка на ключа.