

**GB**

VITROCERAMIC TOP PLATE FREE STANDING  
ELECTRIC COOKER USER MANUAL

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**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 spillage 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 applianceand 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 beengiven supervision or instruction concerning use of the appliance by a person responsible fortheir safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- The glass ceramic can be damaged by objects falling onto it.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for hob surfaces of glass-ceramic or similar material which protect live parts

- When the oven is being used, some parts may become hot, even when you turned off the switches the parts can be hot still; children should be kept away and supervised at all times.,
- **Do not touch to cooking zone on vitroceramic hob a few minutes after use until sure zone surface is cold.**

### **TECHNICAL FEATURES OF YOUR OVEN**

(\*) Optional

<b>SPECIFICATIONS</b>	<b>50 x 50</b>	<b>50 x 60</b>	<b>60 x 60</b>
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.		
140mm hilight	1200W		
180mm hilight	1800W		
180/120mm Dual hilight	700W / 1700W*		
170x265mm Oval hilight	1400W / 2200W *		

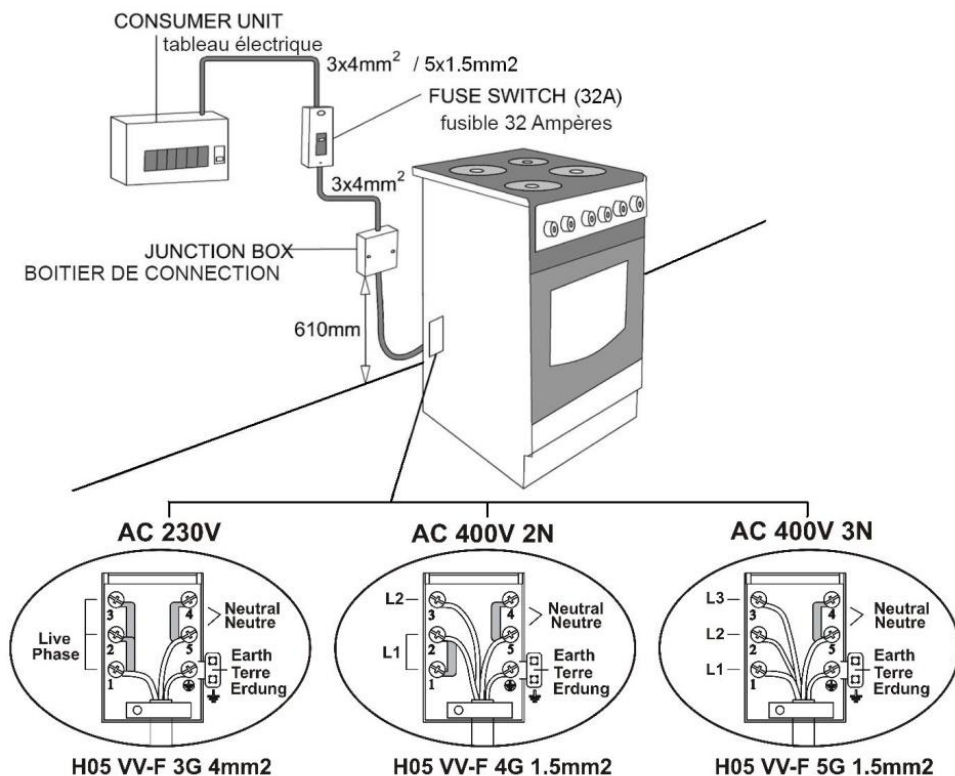
### **INSTALLATION OF YOUR OVEN**

- 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 schemes;

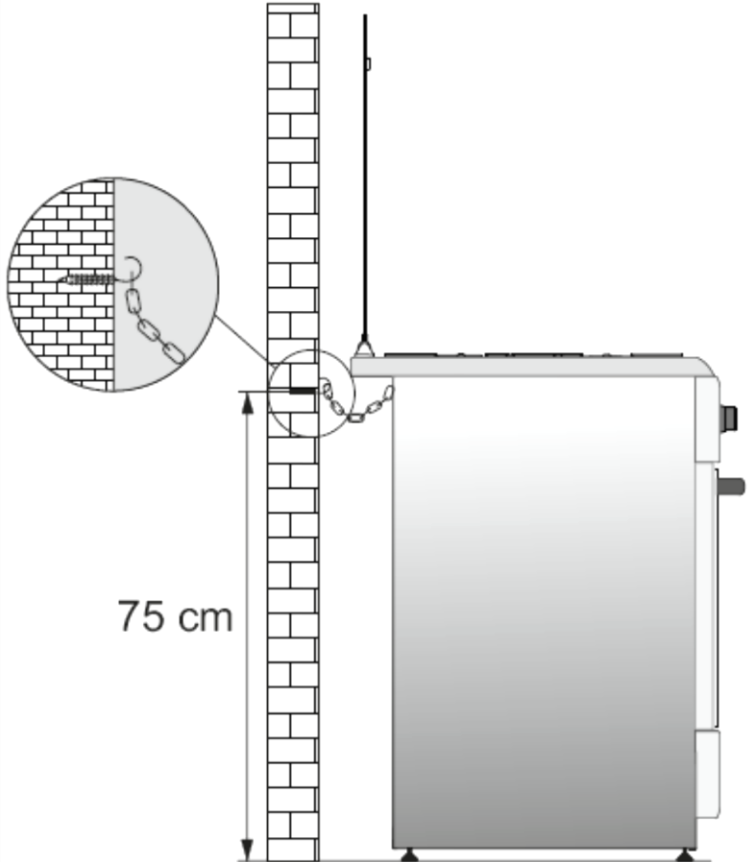


**WALL FIXING (\*)** Optional

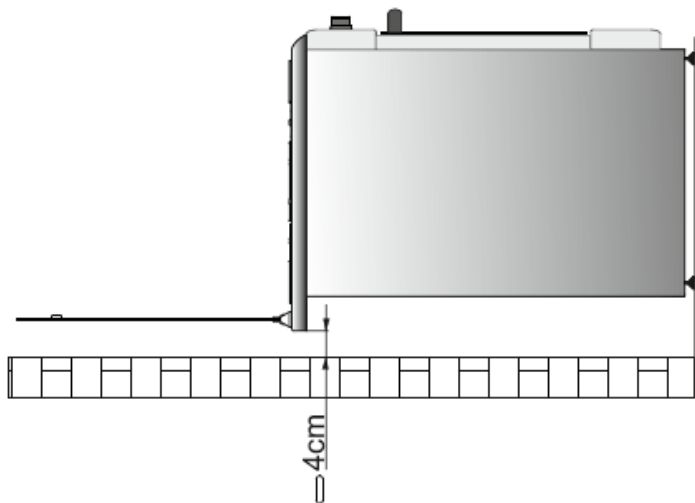
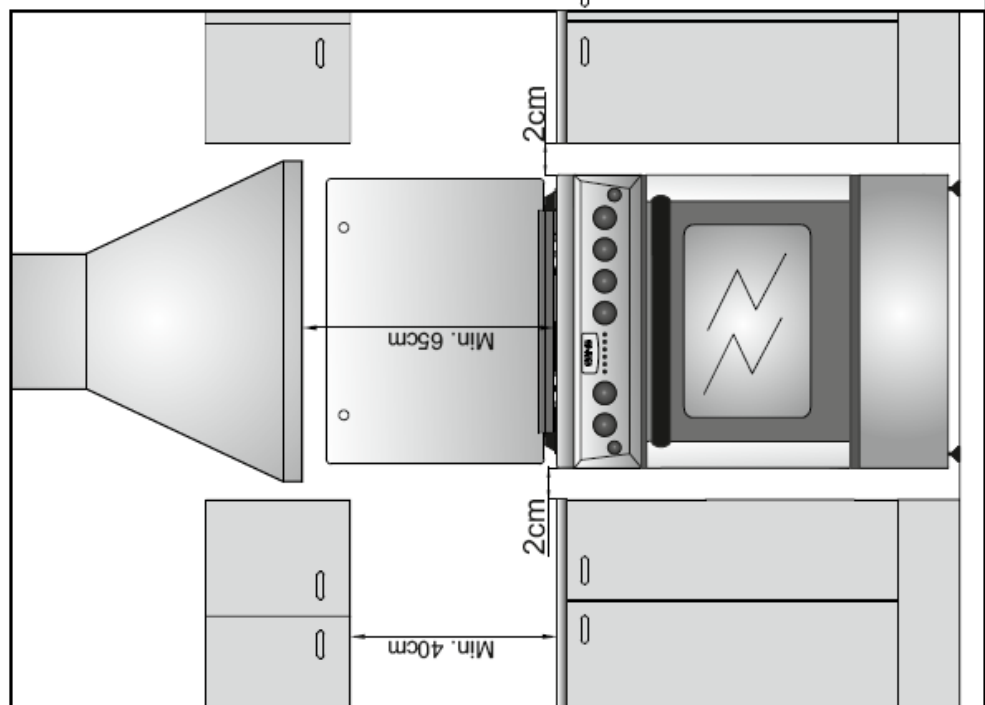
- Before using the appliance, in order to ensure safe use, be sure to fix the appliance to the wall using the chain and hooked screw supplied. Ensure that the hook is screwed into the wall securely

**WARNING!**

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
















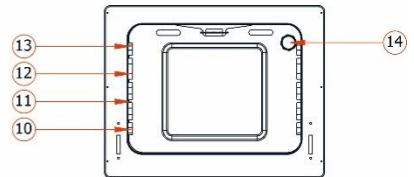
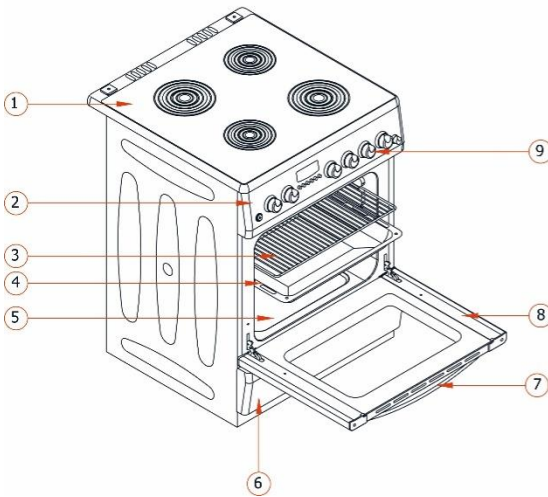


# DESCRIPTION OF COOKER & CONTROL PANEL

## DESCRIPTION OF COOKER

### Symbols of functions on cooker:

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



- |                  |                        |
|------------------|------------------------|
| 1- Cooktop       | 9- Command knobs       |
| 2- Command panel | 10- Bottom shelf       |
| 3- Wire grid     | 11- Middle down shelf  |
| 4- Tray          | 12- Middle top shelf   |
| 5- Cavity        | 13- Top shelf          |
| 6- Bottom cover  | 14- Oven lamp (Option) |
| 7- Door handle   |                        |
| 8- Oven door     |                        |

## **USING OF YOUR COOKER**

**Before using cooker please remove all flammable tapes, styrofoam or any other ambalage materials on cooker. Also take out user manual and other flammable materials from inside of cooker.**

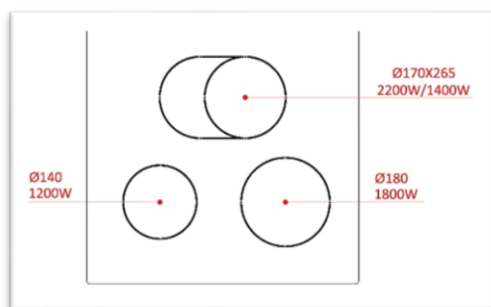
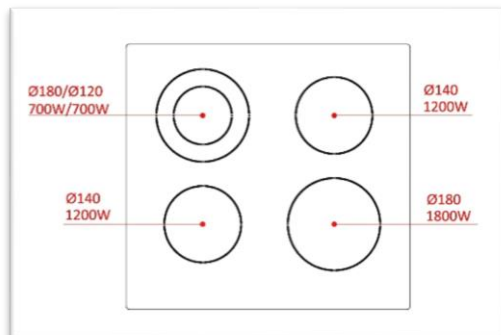
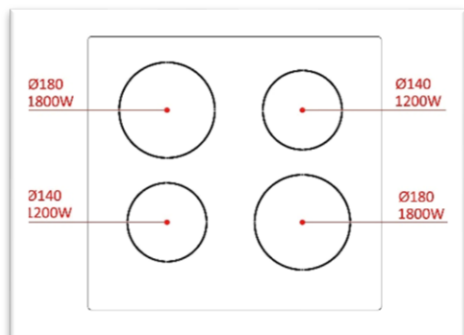
### **USING AND DESCRIPTION OF HOB SECTION FOR VITROCERAMIC**

For ring control


1. You operate the hob with the ring switches on the control panel of oven. This switch regulates the energy in order to reach desired temperature set by you.
2. In order to have a good cooking result from the hob, the pans bottom should be as thick and flat as possible.
3. Bottom of pans and cooking zones should be the same size. If possible, always place lids on the pans. Always place cookware on the cooking zone before it is switched on. Switch cooking zones off before the end of the cooking time, to take advantage of residual heat.
4. Turn the knob to clockwise for starting to operate. Temperature set up by the knob position on the line gradually increasing up to max. (Single zone)
5. For dual cooking zone the first ring operating like single zone; second ring starts to operate after extra turning by some more force to clockwise on the “max” region end of the ring sign. When you turn to counter clockwise, the first ring will operate as maximum range and the second ring’s power will reduce up to you desire temperature.
6. At the “0” position, all the rings become off.



## DESCTROPTIONS OF COOKTOP



### 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; other wise 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. Other wise 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 form 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 the rear easy thrown breakers. Check the general fuse box to see if the automatic fuse or the breaker sare throw noff. 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 the reare any thrown breakers. Check the general fuse box to see if the automatic fuse or the breakers are 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 the reare any thrown breakers. Checkt he general fuse box to see if the automatic fuse or the breaker sare thrown off. If the problem repeats, call technical service to remove the reason of the fuse blowing.

### Digital Timer/ Display (models with digital timer)

Problem	PossibleCauses	Suggested Solutions
Time display is flashingorlitupclock.	Beforepowerfailureoccurs.	Set thecurrent time. Turnoffthecookingmodeand re-rotatethecookingmodeyoudesired

#### 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

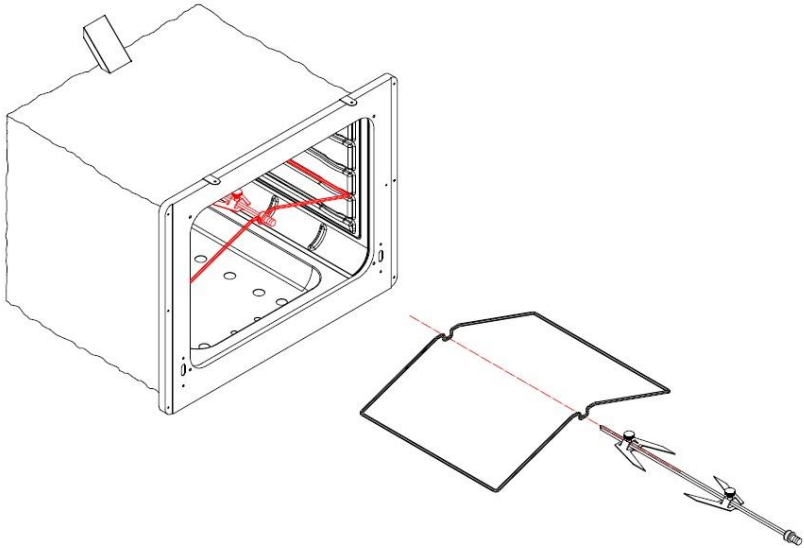
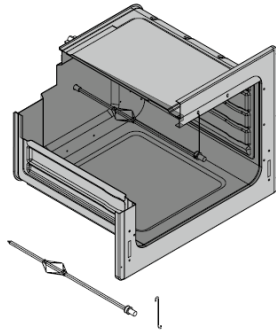
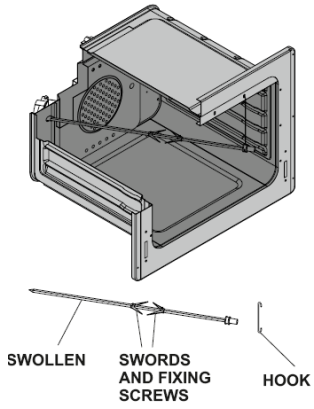
#### IMPORTANT

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

#### USING 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

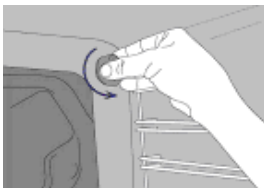
1. Disconnect the plug supplying electricity for the oven from the socket.
2. While oven is operating or shortly after it starts operating, it is extremely hot. You must avoid touching from heating elements.
3. Never clean the interior part, panel, lid, trays and all other parts of the oven by the tools 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:



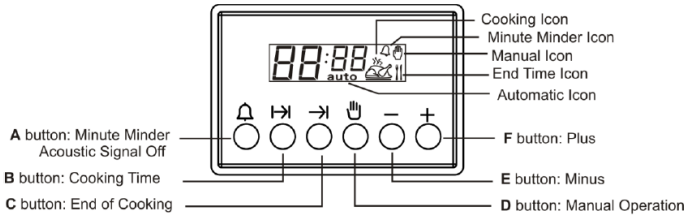
### Changing oven lamp:

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.





## DIGITAL TIMER USER MANUAL



### MANUAL OPERATION

To set oven for manual operation or to cancel automatic cooking, press button D.



### SETTING THE TIME OF DAY (24 H CLOCK)

Press button D while automatic cooking is not in progress, "⋆" icon starts flash. Press E or F to enter the time of day. "⋆" icon stops flashing 6 seconds later.



### SETTING THE MINUTE MINDER

Press button A, "⏰" icon starts flash. Press button F or E to enter the required time (maximum 23h. 59min.).



After required time has been selected the clock will revert to the time of day. When time is up an audible signal will be heard for approximately 7 minutes. To cancel press button A and return control and thermostat knobs to the OFF position.

### COOKING TIMER

Press button B, "🔥" icon starts flash and "auto" icon appears on the display. Press button F or E to enter the required time (for example 1 hour). The "⌚" icon appears on the display. Then, select the required temperature and the oven function.



When cooking is completed, an audible signal will be heard for approximately 7



minutes, "⏰" icon and flashing "👉" icon will be seen on the display. Return control and thermostat knobs to the OFF position. Press button D to cancel signal and to return to the manual operation.

**In case of loss of power, time of day, set programs or programs in operation settings will be cancelled. When the power is restored, "👉" icon on the display will flash, and the timer has to be reset.**

### COOKING TIME WITH DELAY

Press button B, "🔥" icon starts flash and "auto" icon appears on the display. Press button F or E to enter the required time (for example 1 hour). The "⌚" icon appears on the display.



Then, press button C, "⏰" icon starts flash on the display. Press button F or E to enter the end of cooking time. (for example 20:30) The



"⌚" icon disappears on the display. Turn the thermostat and function control knobs to the required settings. Oven will not be switched on until cooking start time.

When cooking start "⌚" icon appears on the display.



When cooking is completed, an audible signal will be heard for approximately 7 minutes, "⏰" icon and flashing "👉" icon will be seen on the display. Return control and thermostat knobs to the OFF position. Press button D to cancel signal and to return to the manual operation.



### BUZZER TONE ADJUSTMENT

Every press button E changes tone. There are 3 different tones available (default is high).

### DISPLAY BRIGHTNESS ADJUSTMENT

Every press button F changes brightness level. There are 3 different brightness levels available (default is the brightest).

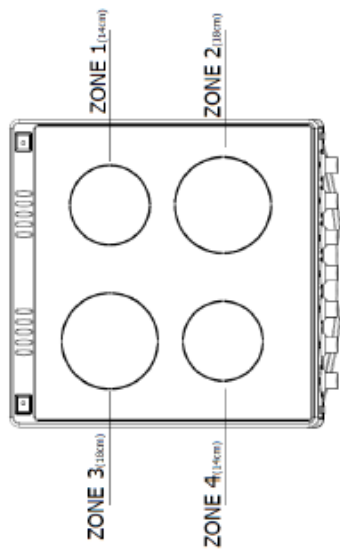
**PRODUCT FICHE**

<b>Type :</b>	50x50 &50x60 Vitroceramic Top Plate Free Standing Electric Cooker	60x60 Vitroceramic Top Plate 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
Type of hob	50x50 cm 50x60 cm 60x60 cm Free Standing Cooker	/	/
Number of cooking zones and/or areas Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates) For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5 mm	/	4	/
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	Solid plates cooking zones	/	/
Energy consumption per cooking zone or area calculated per kg	Ø	14/18	cm
Energy consumption for the hob calculated per kg	L W	/	/
	EC electric cooking	ZONE DE CUISSON 1: 201 ZONE DE CUISSON 2: 274 ZONE DE CUISSON 3: 279 ZONE DE CUISSON 4:201	Wh/kg
	EC electric hob	189,7	Wh/kg



ZONE	EXPLANATION	TYPE
1	The hot plate on the right rear	14 cm 1200W
2	The hot plate on the left rear	18 cm 1800W
3	The Hot plate on right front	18 cm 1800W
4	The Hot plate on left front	14 cm 1200W