

Teknix

Teknix electrical built-in oven

**BITK62ESB
BITK62ESX
BITK61ESX
BITK60ESB
BITK60ESX**

User Manual

Teknix Support 01759 487823



Dear Customer,

Thank you for relying on this product.

We aim to allow you to optimally and efficiently use this environment-friendly product produced in our modern facilities under precise conditions with respect to sense of quality in total.

We advise you to read these operating manual thoroughly before using the oven and keep it permanently so that the features of the built-in oven you have purchased will stay the same as the first day for a long time.

NOTE:

This Operating Manual is prepared for multiple models. Your appliance may not feature some functions specified in the manual.

The product images are schematic.

This product has been produced in modern environment-friendly facilities without adversely affecting nature.

Products marked with (*) are optional.

"Complies with WEEE Regulation"








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For models BITK62ESB and BITK62ESX







SCREEN SYMBOLS

| | |
|--|---|
|  | <p>Automatic cooking Status Indication</p> <ul style="list-style-type: none"> On: Full or Semi auto-cooking active Flashing: Auto cooking completed or power on condition Off: No auto cooking active |
|  | <p>Oven Status Indication</p> <ul style="list-style-type: none"> On: Timer relay is closed – cooking or ready for cooking Off: Timer relay is open – no cooking |
|  | <p>Manual Cooking Status Indication</p> <ul style="list-style-type: none"> On: Manual cooking Off: Auto cooking (auto symbol is on) |
|  | <p>Semi Automatic Cooking Adjustment Mode Indication</p> <ul style="list-style-type: none"> Flashing: Cooking duration adjustment mode , adjustment possible by + or – buttons |
|  | <p>Full Automatic Cooking Adjustment Mode Indication</p> <ul style="list-style-type: none"> Flashing = End of cooking Time adjustment mode, adjustment possible by + or – buttons |
|  | <p>Minute Minder Status Indication</p> <ul style="list-style-type: none"> ON: Minute minder alarm active Flashing: Minute minder adjustment mode , adjustment possible by + or – buttons OR current minute minder alarm completed OFF: Minute minder is not active |
|  | <p>Child Lock Indication</p> <ul style="list-style-type: none"> ON: Child Lock is active OFF: Child Lock is inactive |

POWER ON






At power on, oven is inactive, time of day and AUTO symbols are flashing. The indicated (flashing) time of day is not correct and has to be adjusted. Press  to activate the oven and proceed adjusting the time of day as below.

TIME OF DAY ADJUSTMENT



Time of Day adjustment is only possible when no cooking program is in progress. Press  to enter the adjustment mode, the double dot symbol in between hours and minutes digits will start to flash. Using either  or  adjust the desired duration. The maximum adjustable duration is 23h 59 minutes. Adjustment mode will be abandoned within 5 seconds after the last button press or can be terminated immediately by pressing the .

SETTING THE MINUTE MINDER


With this function, you can adjust a duration in minutes. After the adjusted time has been elapsed, an alarm sound will be produced.

Press  to enter the minute minder adjustment mode,  symbol will start flashing on the screen. Using either  or , adjust the desired duration. The maximum adjustable duration is 23h 59 minutes. Adjustment mode will be abandoned within 5 seconds after the last button press or can be terminated immediately by pressing the  button.

CANCELLING THE MINUTE MINDER








Any active minute minder function can be cancelled by pressing and holding  button for 3 seconds. The  symbol on the screen, indicating the active minute minder function, will disappear.

CANCELLING THE ALARM BUZZER SOUND

Once the adjusted minute minder duration is elapsed, the buzzer alarm will start to sound, accompanied by the flashing  symbol on the screen. Any button press will stop the alarm sound and this indication. If no button is pressed, the alarm sound will end automatically after 7 minutes, but the flashing symbol will go on.








SEMI AUTOMATIC COOKING

This cooking program is intended to start cooking immediately for a specified duration. After the oven is set to the desired function and Temperature via the oven knobs:



1. Press the  button,  symbol will flash on the screen.
2. Using  or  buttons, adjust the desired cooking duration. **AUTO** symbol appears on the screen, whereas  disappears.
3. After 5 seconds of the last button press or by pressing  twice, the adjustment is completed.  symbol disappears , the display shows the current time of day.

FULL AUTOMATIC COOKING


This cooking program is intended to perform a delayed cooking by programming the time of day ,when the food should be ready. In other words, the oven will start cooking not immediately but will automatically calculate the time to start cooking.

1. Perform step 1 and 2 of the semi auto cooking as above (cooking duration adjustment).
2. Press  button once again,  symbol will start to flash.
3. Using  or , program the end of cooking time.  symbol will disappear but **AUTO** symbol will be still present on the screen. This indicates that an automatic cooking is programmed but cooking has not started yet.
4. After 5 seconds of the last button press or by pressing , the adjustment will be completed,  symbol disappears from the screen the display shows the current time of day.

MANUAL MODE

Any automatic cooking in progress , can be cancelled by pressing and holding  button for 3 seconds. **AUTO** symbol will disappear and  will appear. In manual mode, the oven will be active depending on the status of the oven knobs.

AUTO COOKING END


After the automatic cooking has been completed, **AUTO** symbol will be flashing on the screen and the buzzer alarm will sound. Any button press will stop the alarm sound but the flashing symbol will go on till  button is pressed. The buzzer alarm will sound for 7 minutes if not stopped.




POWER INTERRUPTS

After any interrupt of mains power, your oven will be inactive after the power is restored, for safety reasons. After power on, the time of day digits and **AUTO** symbol will flash and the time of day has to be adjusted (see : power on).

Note: The flashing **AUTO** symbol indicates that the oven is inactive and you have to enter the manual mode.

CHILD LOCK


This function is intended to prevent any unauthorized modification of the timer settings. When this function is active, any button press except the  button itself, will be inactive.

To activate this function, press and hold the  button until  appears on the screen, approximately for 3 seconds. To deactivate it, do the same until the  symbol disappears.

Note: Any alarm sound can be stopped by any button press, even the child lock function is active.

PROGRAMMABLE OPTIONS

Alarm tone:

Whenever no adjustment mode is active, pressing and holding the  button will result in the currently valid buzzer tone being produced. By releasing and pressing the same button again, you may scroll through 3 available buzzer tones. The last heard buzzer tone will be automatically recorded as the selected tone.

Note: Programmable options are nonvolatile and will be resident after any power failure.

IMPORTANT WARNINGS

- 1. WARNING:** To avoid electric shock, ensure that the appliance circuit is open before changing the lamp.
- 2. WARNING:** All supply circuit connections must be disconnected before accessing terminals.
- 3. WARNING:** The accessible parts may be hot during use of grid. Children must be kept away.
- 4. WARNING:** Fire hazard; do not store materials on cooking surface.
- 5. WARNING:** If the surface is cracked, open the appliance circuit to avoid risk of electric shock.
- 6. WARNING:** Appliance and its accessible parts are hot during operation.
7. Setting conditions of this appliance are specified on the label.(Or on the data plate)
8. Accessible parts might be hot during use of grill. Small children should be kept away.
- 9. WARNING: Appliance is intended for cooking only. It should not be used for other purposes like heating a room.**
10. There are additional protective tools avoiding contact with oven doors. This part must be attached when it's likely that there are children around.
11. Do not use steam cleaners to clean the appliance.
12. NEVER try to put out the fire with water. Only shut down the appliance circuit and then cover the flame with a cover or a fire blanket.

13. Hard and abrasive cleaners or hard metal scrapers should not be used to clean the oven glass door, as these can scratch the surface and cause breaking.

14. Ensure that door is fully closed after food is placed.

15. Children under 8 years of age should be kept away, if they cannot be monitored continuously.

16. Touching the heating elements should be avoided.

17. This appliance can be used by children over 8 years of age, people with physical, hearing or mental challenges or people with lack of experience or knowledge; as long as control is ensured or information is provided regarding the dangers.

18. The appliance hasn't been designed for operation with an external timer or a separate remote control system.

19. This device has been designed for domestic use.

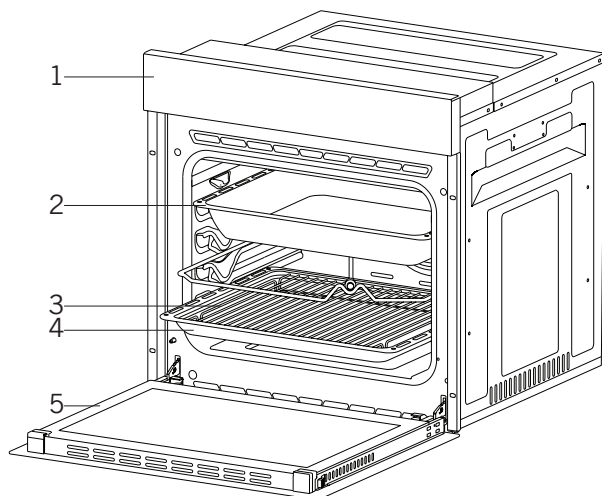
20. Cleaning and user maintenance can't be made by children without adult supervision.

21. Children must not play with the appliance. Cleaning and user maintenance shouldn't be made by children unless they are older than 8 years old and under adult supervision.

22. Make sure that children at and under 8 can't reach appliance and appliance cable.

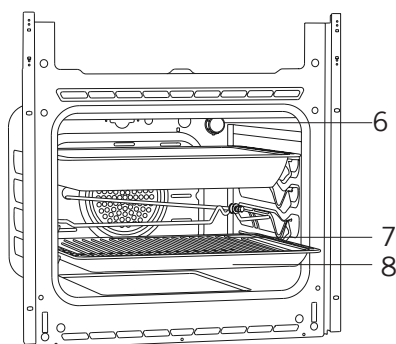
23. Keep curtains, tissue paper or combustible (flammable) materials away from appliance before starting to use it. Do not place flammable or combustible materials in or on the appliance.

INTRODUCING THE APPLIANCE



- 1. Control Panel
- 3. In Tray Wire Grill
- 5. Oven door

- 2. Deep Tray *
- 4. Standard Tray



- 6. Lamp
- 7. In Tray Wire Grill
- 8. Standard Tray

TECHNICAL SPECIFICATIONS

| SPECIFICATIONS | 60 cm Built-In Oven | | | |
|----------------|---------------------|-------|-----------|-------|
| Lamp Power | 15-25W | | | |
| Thermostat | 40-240 / Max °C | | | |
| Lower Heater | 1200W | | | |
| Upper Heater | 1000W | | | |
| Turbo Heater | 1800W | | | |
| Grill Heater | Small Grill | 1000W | Big Grill | 2000W |
| Supply Voltage | 220V-240V 50/60 Hz | | | |

Technical specifications can be changed without prior notice to improve product quality.

The values provided with the appliance or its accompanying documents are laboratory readings in accordance with the respective standards. These values may differ depending on the use and ambient conditions.

Figures in this guide are schematic and may not be exactly match your product.

INSTALLATION OF APPLIANCE

Ensure that electrical installation is suitable for operationalising the appliance. If not, call an electrician and plumber to make necessary arrangements. Manufacturing firm can't be hold responsible for damages to arise due to operations by unauthorized people and product warranty becomes void.

WARNING: It is customer's responsibility to prepare the location the product shall be placed on and also have power utility prepared.

WARNING: The rules about electrical local standards must be adhered to during product installation.

WARNING: Check for any damage on the product before installing it. Do not have product installed if it's damaged. Damaged products pose danger for your safety.

Important Warnings for Installation:

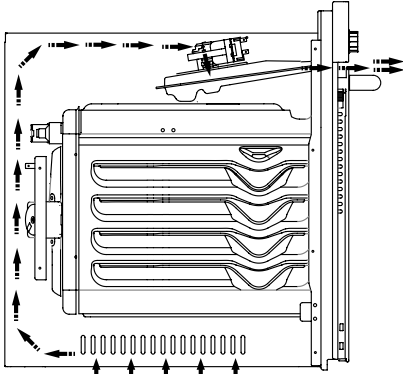


Figure 1

Cooling fan shall take extra steam out and prevent outer surfaces of appliance from overheating during operation of oven. This is a necessary condition for better appliance operation and better cooking.

Cooling fan shall continue operation after cooking is finished. Fan shall automatically stop after cooling is completed.

A clearance must be left behind the enclosure where you'll place the appliance for efficient and good operation. This clearance shouldn't be ignored as it's required for ventilation system of the appliance to operate.

Right Place For Installation

Product has been designed to be mounted to worktops procured from market. A safe distance must be left between the product and kitchen walls or furniture. See the drawing provided on the next page for proper distances. (values in mm).

- Used surfaces, synthetic laminates and adhesives must be heat resistant. (minimum 100°C).
- Kitchen cupboards must be level with product and secured.
- If there is a drawer below the oven, a rack must be placed between oven and drawer.

WARNING: Do not install the product next to refrigerators or coolers. The heat emitted by the product increases the energy consumption of cooling devices.

WARNING: Do not use door and/or handle to carry or move the product.

60 cm Built-In Oven Installation and Mounting

Place of use for product must be located before starting installation. Product mustn't be installed in places which are under the effect of strong air flow.

Carry the product with minimum two people. Do not drag the product so that floor isn't damaged.

Remove all transportation materials inside and outside the product. Remove all materials and documents in the product.

Installation Under Counter

Cabin must match the dimensions provided in Figure 2.

A clearance must be provided at the rear part of the cabin as indicated in the figure so that necessary ventilation can be achieved.

After mounting, the clearance between lower and upper part of the counter is indicated in Figure 5 with "A". It's for ventilation and shouldn't be covered.

Installation In An Elevated Cabinet

Cabin must match the dimensions provided in Figure 4.

The clearances with the dimensions indicated in the figure must be provided at the rear part of cabin, upper and lower sections so that necessary ventilation can be achieved.

Installation Requirements

Product dimensions are provided in the Figure 3.

Furniture surfaces for mounting and mounting materials to be used must have a minimum temperature resistance of 100 °C.

Mounting cabin must be secured and its floor must be plane for product not to tilt over.

Cabin floor must have a minimum strength that would handle a load of 60 kg.

Placing and Securing the Oven

Place the oven into the cabin with two or more people.

Ensure that oven's frame and front edge of the furniture match uniformly.

Supply cord mustn't be under the oven, squeeze in between oven and furniture or bend.

Fix the oven to the furniture by using the screws provided with the product. Screws must be mounted as shown in Figure 5 by passing them through plastics attached to frame of the product. Screws mustn't be overtightened. Otherwise, screw sockets might be worn.

Check that oven doesn't move after mounting. If oven isn't mounted in accordance with instructions, there is a risk of tilt over during operation.

Electrical Connection

Mounting place of the product must have appropriate electrical installation.

Network voltage must be compatible with the values provided on type label of product.

Product connection must be made in accordance with local and national electrical requirements.

Before starting the mounting disconnect network power. Do not connect the product to network until its mounting is completed.

Mounting

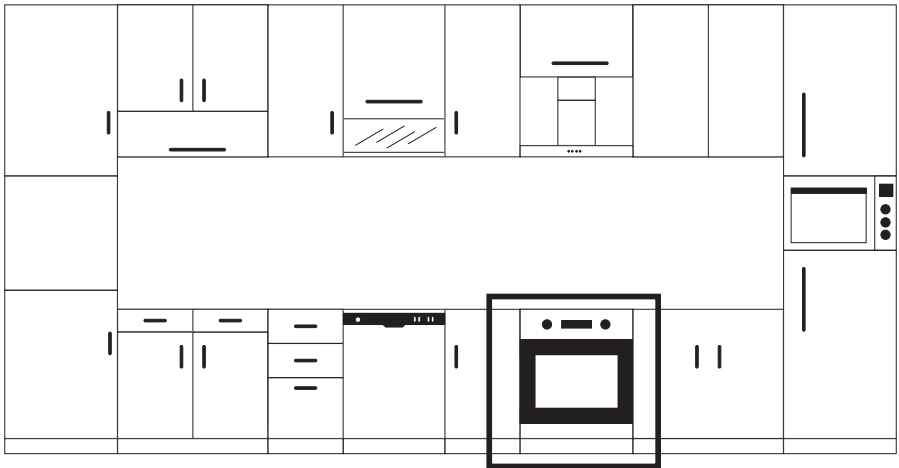


Figure 2

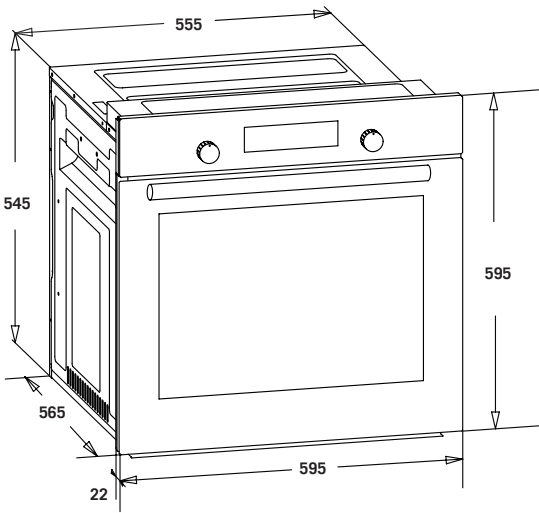
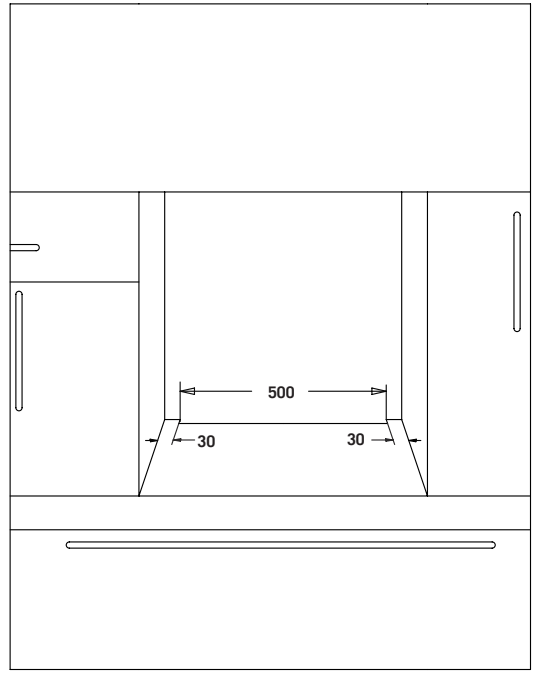
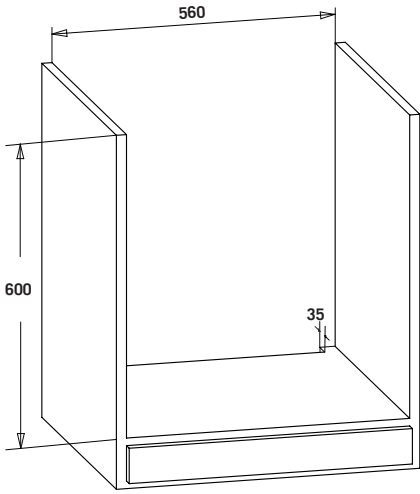


Figure 3

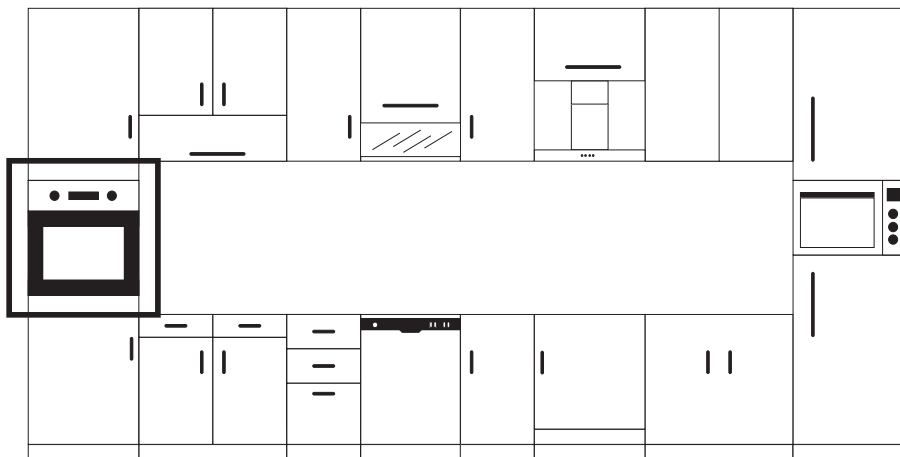
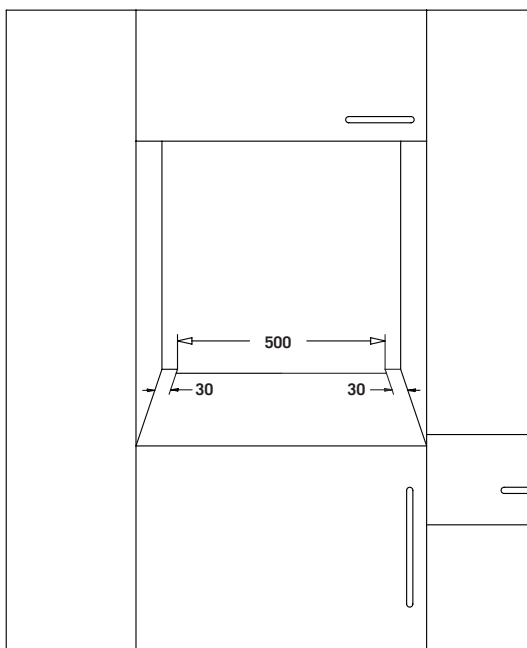
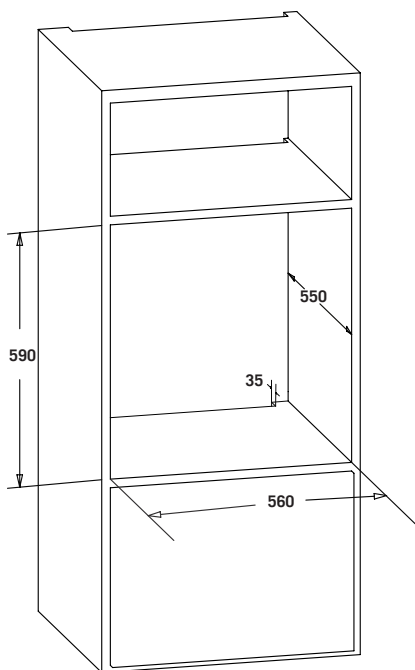


Figure 4



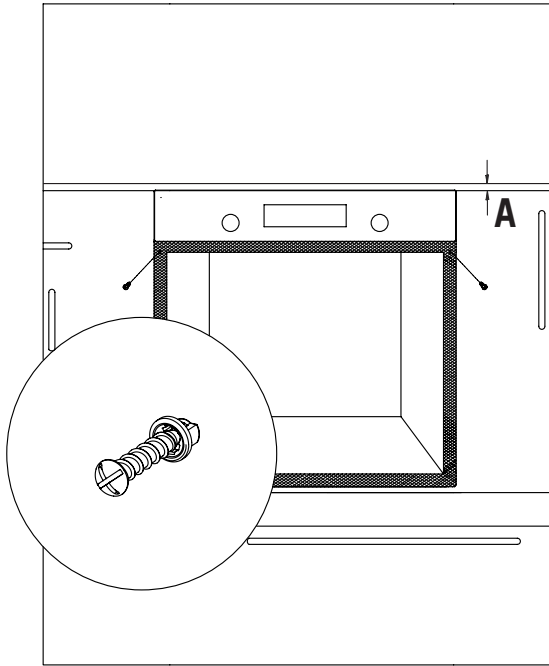


Figure 5

IMPORTANT WARNINGS

Electrical Connection and Safety

This oven must be installed and connected to its place correctly according to manufacturer instructions and by an authorized service.

Appliance must be installed in an oven enclosure providing high ventilation.

Electrical connections of the appliance must be made only via sockets having earth system furnished in compliance with rules. Contact an authorized electrician if there is no socket complying with the earthed system at where appliance will be placed. Manufacturing company is by no means responsible for damage resulting from connection of non-earthed sockets to appliance.

Plug of your oven must be earthed; ensure that socket for the plug is earthed. Plug must be located in a place that can be accessed after installation.

Your oven has been manufactured as 220-240 V 50/60 Hz. AC power supply compliant and requires a 16 Amp fuse. If your power network is different that these indicated values, refer to an electrician or your authorized service.

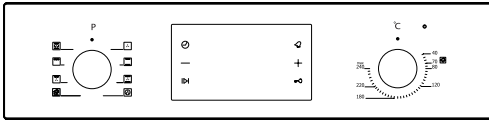
When you need to replace the electrical fuse, please ensure that electrical connection is made as follows:

- Phase (to live terminal) brown cable
- Blue cable to neutral terminal
- Yellow-green cable to earth terminal

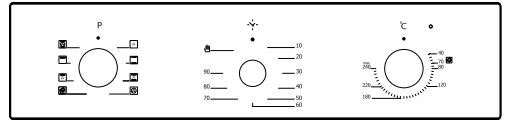
Oven disconnecting switches must be in an accessible place for final user while oven is in its place.

Power supply cable (plug in cable) mustn't touch hot parts of the appliance. If supply cord (plug in cable) is damaged, this cord must be replaced by the importer or its service agent or an equally competent personnel to prevent a hazardous situation.

CONTROL PANEL



BITK62ESB / BITK62ESX



BITK61ESX



BITK60ESB / BITK60ESX

Adjustment can be made only when button is popped for models with pop-up button.

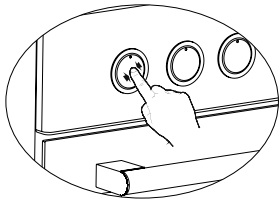


Figure 6 *

Make sure that button is popped by pressing on the button as shown in the figure at left side.

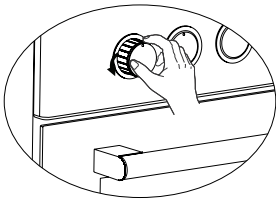


Figure 7*

You can make necessary adjustments by turning right or left when button is popped enough.

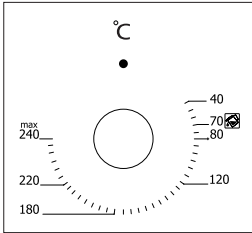


Figure 8

Thermostat Button: Helps to set cooking temperature of the food to be cooked in the oven. You can set the desired temperature by turning the button after placing the food into the oven. Check cooking table related to cooking temperatures of different foods.

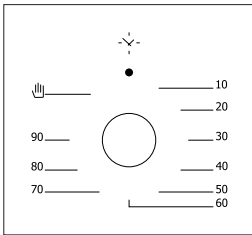


Figure 9

***Mechanical Timer Button:** Helps to set time for the food to be cooked in the oven. Timer de-energizes the heaters when set time expires and warns you by ringing. See cooking table for cooking times.

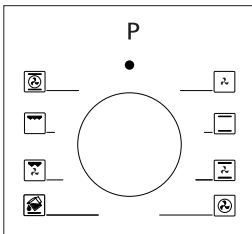
















Figure 10

Program Button: Helps to set with which heaters the food placed in oven will be cooked. Heater program types in this button and their functions are stated below. Every model might not have all heater types and thus program types of these heaters.

PROGRAM TYPES

Heating program types in your appliance and important explanations of them are provided below for you can cook different foods appealing to your taste.

| | | | |
|---|----------------------------------|---|-------------------------------------|
|  | Lower and Upper Heating Elements |  | Fan |
|  | Lower Heating Element and Fan |  | Turbo Heater and Fan |
|  | Grill and Roast Chicken |  | Lower-Upper Heating Element and Fan |
|  | Upper Heating Element and Fan |  | Grill and Fan |
|  | Multifunctional Cooking |  | Grill |
|  | Lower Heating Element |  | Upper Heating Element |
|  | Small Grill and Fan |  | Steam Cleaning |

Lower heating element: Select this program towards end of cooking time if lower part of the food cooked will be roasted.

Upper heating element: Used for post heating or roasting very little pieces of foods.

Lower and upper heating elements: A program that can be used for cooking foods like cake, pizza, biscuit and cookie.

Lower heating element and fan: Use mostly for cooking foods like fruit cake.

Lower and upper heating element and fan: The program suitable for cooking foods like cakes, dried cakes, lasagne. Suitable for cooking meat dishes, as well.

Grill: Grill cooker is used for grilling meat like foods such as steak, sausage and fish. While grilling, tray should be placed in the lower rack and water must be placed in it.

Turbo heater and fan: Suitable for baking and roasting. Keep heat setting lower than "Lower and Upper Heater" program since heat is conveyed immediately via air flow.

Grill and fan: Suitable for cooking meat type foods. Do not forget to place a cooking tray in a lower rack inside the oven and a little water in it while grilling.

Multi Functional Cooking: Suitable for baking and roasting. Lower and upper heaters operate as well as quick transmission of heat via air flow. Suitable for cooking requiring single tray and intense heat.

COOKING RECOMMENDATIONS

You can find in the following table the information of food types which we tested and identified their cooking values in our labs. Cooking times can vary depending on the network voltage, quality of material to be cooked, quantity and temperature. Dishes to cook by using these values might not appeal to your taste. You can set various values for obtaining different tastes and results appealing to your taste by making tests.

WARNING: Oven must be preheated for 7-10 minutes before placing the food in it.

COOKING TABLE

| Food | Cooking Function | Cooking Temperature (°C) | Cooking Rack | Cooking Time (min.) |
|--------------------|---------------------|--------------------------|--------------|---------------------|
| Cake | Static / Static+Fan | 170-180 | 2-3 | 35-45 |
| Small Cake | Static / Turbo+Fan | 170-180 | 2 | 25-30 |
| Pie | Static / Static+Fan | 180-200 | 2 | 35-45 |
| Pastry | Static | 180-190 | 2 | 20-25 |
| Cookie | Static | 170-180 | 2 | 20-25 |
| Apple Pie | Static / Turbo+Fan | 180-190 | 1 | 50-70 |
| Sponge cake | Static | 200/150* | 2 | 20-25 |
| Pizza | Static Fan | 180-200 | 3 | 20-30 |
| Lasagne | Static | 180-200 | 2-3 | 25-40 |
| Meringue | Static | 100 | 2 | 50 |
| Grilled Chicken** | Grill+Fan | 200-220 | 3 | 25-35 |
| Grilled Fish** | Grill+Fan | 200-220 | 3 | 25-35 |
| Calf Steak** | Grill+Fan | Max | 4 | 15-20 |
| Grilled Meatball** | Grill+Fan | Max | 4 | 20-25 |

* Do not preheat. First half of cooking time is recommended to be at 200°C de while the other half at 150°C.

** Food must be turned after half of the cooking time.



USING THE OVEN

Initial Use of Oven

Here are the things you must do at first use of your oven after making its necessary connections as per instructions:

1. Remove labels or accessories attached inside the oven. If any, take out the protective folio on front side of the appliance.
2. Remove dust and package residues by wiping inside of the oven with a damp cloth. Inside of oven must be empty. Plug the cable of appliance into the electrical socket.
3. Set the thermostat button to the highest temperature (240 Max. °C) and run the oven for 30 minutes with its door closed. Meanwhile a slight smoke and smell might occur and that's a normal situation.
4. Wipe inside of the oven with a slightly warm water with detergent after it becomes cold and then dry with a clean cloth. Now you can use your oven.

Normal Use of Oven

1. Adjust thermostat button and temperature at which you want to cook the food to start cooking.
2. You can set cooking time to any desired time by using the button at models with mechanical timer. Timer will de-energize heaters when time expired and provide warning beep as ringing.
3. Timer turns the heaters off and provides audible signal when cooking time expires in line with the information entered in the models with digital timer.
4. Cooling system of the appliance will continue to operate after cooking is completed. Do not cut the power of appliance in this situation which is required for appliance to cool down. System will shut down after cooling is completed.

REPLACING OVEN LAMP

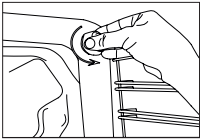
WARNING: To avoid electric shock, ensure that the appliance circuit is open before changing the lamp. (having circuit open means power is off) First disconnect the power of appliance and ensure that appliance is cold.

Remove the glass protection by turning as indicated in the figure on the left side. If you have difficulty in turning, then using plastic gloves will help you in turning.

Then remove the lamp by turning, install the new lamp with same specifications.

Reinstall glass protection, plug the power cable of appliance into electrical socket and complete replacement. Now you can use your oven.

Type G9 Lamp Assembly:



220-240 V, AC
15-25 W

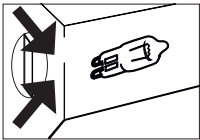
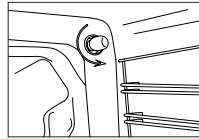


Figure 11

Type E14 Lamp Assembly:



220-240 V, AC
15 W

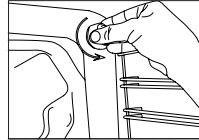


Figure 12

CLEANING OVEN GLASS

Lift by pressing on plastic latches on left and right side as shown in Figure 13 and pulling the profile toward yourself as in Figure 14. Glass is released after profile is removed as shown in Figure 15. Remove the released glass by pulling toward yourself carefully. Outer glass is fixed to oven door profile. You can perform glass cleaning easily after glasses are released. You can mount glasses back by performing the operations reversely after cleaning and maintenance are completed. Ensure that profile is seated properly in place.

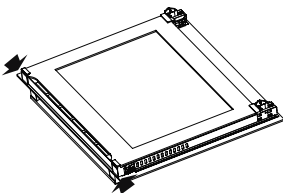


Figure 13

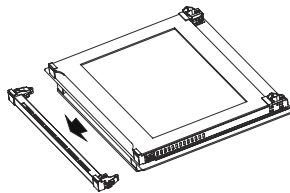


Figure 14

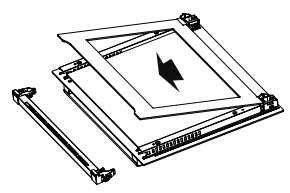


Figure 15

CLEANING AND MOUNTING OVEN DOOR

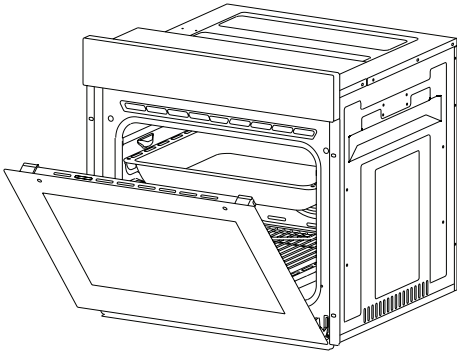


Figure 16

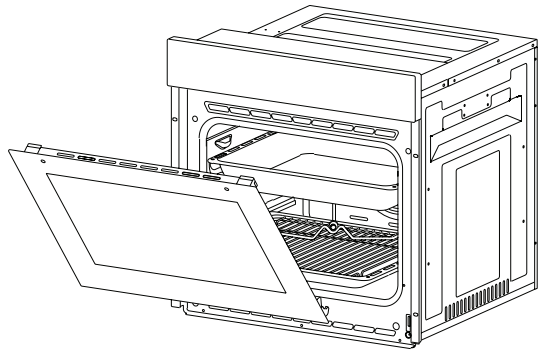


Figure 17

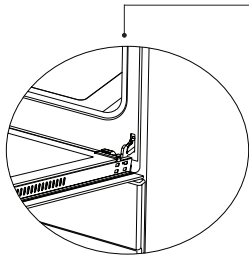


Figure 16.1

Open the door fully by pulling the oven door toward yourself. Then perform unlock operation by pulling the hinge lock upwards with the aid of screwdriver as indicated in **Figure 16.1**.

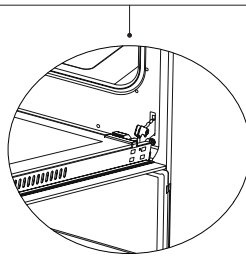


Figure 16.2

Set the hinge lock to the widest angle as in **Figure 16.2**. Adjust both hinges connecting oven door to the oven to the same position.

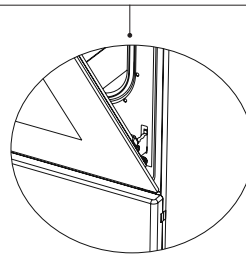


Figure 17.1

Later, close the opened oven door so that it will be in a position to contact with hinge lock as in **Figure 17.1**.

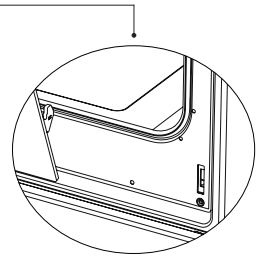


Figure 17.2

For easier removal of oven door, when it comes close to closed position, hold the cover with two hands as in **Figure 17.2** and pull upwards.

Reversely perform respectively what you did while opening door to reinstall oven door back.

MAINTENANCE AND CLEANING

1. Remove the power plug from electrical socket.
2. Do not clean inner parts, panel, trays and other parts of the product with hard tools such as bristle brush, wire wool or knife. Do not use abrasive, scratching materials or detergent.
3. Rinse after wiping the parts at inner parts of the product with soapy cloth, then dry thoroughly with a soft cloth.
4. Clean glass surfaces with special glass cleaning material.
5. Do not clean your product with steam cleaners.
6. Never use combustibles like acid, thinner and gas while cleaning your product.
7. Do not wash any part of the product in dishwasher.
8. "Use potassium stearate (soft soap) for dirt and stains.

You can perform cleaning with a soft textured cloth not to scratch surfaces according to the figures below.

STEAM CLEANING*

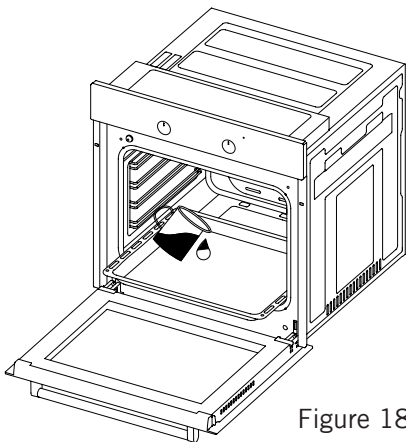
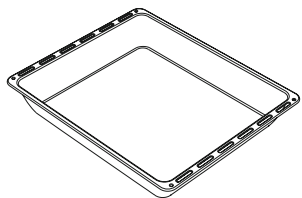


Figure 18

It enables cleaning the soils softened thanks to the steam to be generated in the oven.

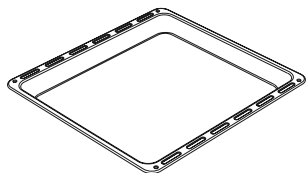
1. Remove all the accessories in the oven.
2. Pour a half litre of water into the tray and Place the tray at the bottom of the boiler.
3. Set the switch to the steam cleaning mode.
4. Set the thermostat to 70° C degrees and operate the oven for 30 minutes.
5. After operating the oven for 30 minutes, open the oven door and wipe the inner surfaces with a wet cloth.
6. Use dish-washing liquid, warm water and a soft cloth for stubborn dirt, then dry off the area you have just cleaned with a dry cloth.

ACCESSORIES (Optional)



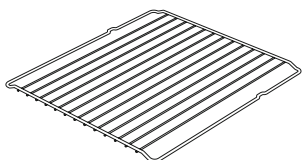
Deep Tray *

Used for pastry, big roasts, watery foods. It can also be used as oil collecting container if you roast directly on grill with cake, frozen foods and meat dishes.



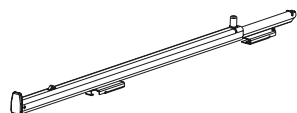
Tray

Used for pastry (cookie, biscuit etc.), frozen foods.



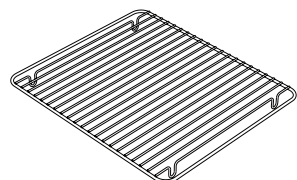
Wire Grill

Used for roasting or placing foods to be baked, roasted and frozen into desired rack.



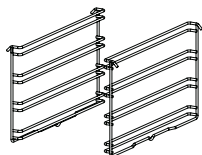
Telescopic Rail*

Trays and wire racks can be removed and installed easily thanks to telescopic rails.



In Tray Wire Grill *

Foods to stick while cooking such as steak are placed on in tray grill. Thus contact of food with tray and sticking are prevented.



Wire Racks*

You can place deep tray and tray on lower and upper wire racks while cooking.

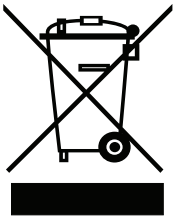
TROUBLESHOOTING

You can solve the problems you can face with your product by checking the following points before calling the technical service.

If Oven Doesn't Work;

- Check if electrical cable of the oven is plugged.
- Safely check if there is power in the network.
- Check the fuses.
- Check if electrical cable of the oven is damaged.

ENVIRONMENTALLY-FRIENDLY DISPOSAL



Dispose of packaging in an environmentally-friendly manner.

This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the frame work for the return and recycling of used appliances as applicable throughout to the EU.

PACKAGE INFORMATION

Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.