

AT120



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Original instruction manual

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Read these instruction manual before using the appliance and keep it available at all times!

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance.

Read this instruction manual before you use the appliance and particularly before you start the appliance to prevent injury or damage. Incorrect use may cause damage.

All important information contained in the operating instructions must be available to the appropriate staff at all time. The operator shall be responsible for their availability.

In addition to the operating instructions, you must comply with the general, legal and other applicable regulations for occupational safety and environmental protection.

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1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

1.2 Safety instructions

Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.

- Do not bend, pinch nor knot the power cord.
- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

Flammable Materials

- Never subject the appliance to contact with high temperature sources, e.g.: oven, furnace, open flame, heat generating devices, etc.
- To avoid fire hazard, clean the appliance regularly.
- Do not cover the appliance with, e.g., aluminium foil or cloths.
- Use the appliance only with materials designated to this end and with correct temperature settings. Materials, groceries and left-overs remaining in the appliance may catch fire.
- Never use the appliance near flammable or inflammable materials, e.g.: petrol, spirit, alcohol, etc. High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- In case of fire, disconnect the appliance from the power supply before attempting suitable fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. Following extinction of fire, ensure sufficient fresh air inflow.

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Hot Surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

Operator's responsibility

The operator is responsible for complying with the currently applicable laws, regulations, ordinances and existing national regulations on accident prevention, environmental protection, as well as the internal operation, operating and safety instructions that apply at the respective installation site.

Obligations of the operator:

- Operate the appliance and its components only in a technical condition that does not raise any objections, with functional protective and safety elements.
- Prepare risk assessment at work positions.
- Provide instruction and regular staff training. Pay special attention to and observe the section concerning safety and any safety hints.
- Provide suitable personal protective equipment (PPE)
- Observe the intervals of maintenance and cleaning.
- Document training/instructions, replacement of components.

Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

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Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

1.3 Intended Use

This appliance is only intended for use described in the operating instructions, with the supplied and approved components.

Any other use is considered against the intended purpose. The manufacturer shall not be liable for any damage due to unintended use. In such cases the responsible party shall only be the user/operator.

The following is an intended purpose:

- Preparation of meat, fish and vegetables.
- Baking bread, pies and cakes.
- Heating up food.
- Defrosting deep frozen products.
- Cooking au gratin.
- Processing of frozen and deep frozen food.

1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- Heating of rooms.
- Drying clothes.
- Storage of flammable objects.
- Heating up and warming up flammable, hazardous to health and volatile, etc. liquids and materials.

2 General information

2.1 Liability and Warranty

The appliance was built in accordance with the current state of the art and recognized technical safety principles. Nevertheless, during its use, there may be a threat to the health and life of the user or bystanders, or the danger of damage to the device or other assets. Warranty and liability claims for personal injury/property damage as well as defects at work are excluded if they can be attributed to one or more of the following causes:

- Use against the intended purpose
- Failure to follow/disregard the instructions and all related information
- Unauthorized structural or technical changes to the device
- Engaging insufficiently trained and insufficiently qualified personnel
- Operation with defective or incorrectly installed safety and protective devices
- Inadequate maintenance or cleaning
- Faults not fixed
- Use of prohibited media, cleaning agents, etc.
- Use of unauthorised spare parts
- Errors in operation or other misuse
- Disasters caused by foreign objects or force majeure
- Destruction of the type plate and stickers relevant for operation and safety

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2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

Name:	Convection oven AT120
Art. No.:	A120788
Material:	Stainless steel
Chamber material:	Stainless steel
Chamber dimensions (W x D x H), in mm:	460 x 375 x 360
Number of guide rail pairs:	4
Rail format, in mm:	438 x 315
Distance between guide pairs in mm:	70
Grill power:	2 kW
Temperature range, min.– max., in °C:	50 - 300
Heat-up time (150°C), in min., approx.:	8
Time setting, from–to, in min.:	0 - 120
Number of cooking programs:	1
Number of cooking phases:	1
Number of fan motors:	2
Stages of fan speed:	1
Water connection:	3/4"
Degree of protection:	IPX3
Power supply:	2,7 kW 220-240 V 50/60 Hz
Dimensions (W x D x H) in mm:	600 x 610 x 580
Weight in kg:	40,0

We reserve the right to implement technical modifications!

Version / Characteristics

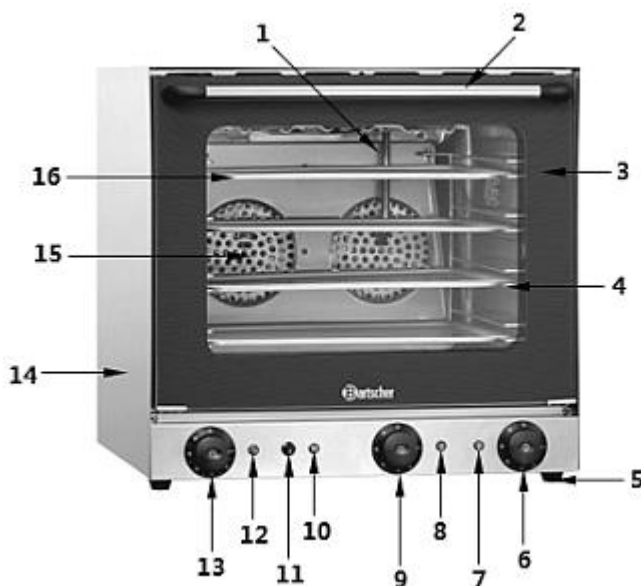
- Appliance connection: ready to plug in
- Function: fan-forced air circulation, grill, steaming
- Temperature control: stepless
- Timer
- Thermostat
- Type of guide rails: crosswise
- Internal lighting
- Indicator lights: hot air, grill, steaming, time
- Double door glazing
- Rounded oven chamber
- Removable guide rails
- Audible signal after expiry of time
- The set includes: 4 oven sheets

4.2 Functions of the Appliance

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The convection oven is designed for preparation of food and keeping it warm with the use of suitable accessories.

4.3 List of Components of the Appliance



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Fig. 1

- | | |
|--|--|
| 1. Steaming tube | 2. Glass pane door handle |
| 3. Glass pane door | 4. Shelf guides (4x) |
| 5. Feet (4x) | 6. Hot air function temperature controller |
| 7. Hot air function indicator light | 8. Grill function indicator light |
| 9. Grill function temperature controller | 10. Steaming indicator light |
| 11. Steaming button | 12. Time setting indicator light |
| 13. Main controller / time controller | 14. Housing |
| 15. Fan (2x) | 16. Oven sheets (4x) |

5 Installation and operation

5.1 Installation



CAUTION!

Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



CAUTION!

Choking hazard!

Prevent children from accessing packaging materials, for instance: plastic bags and EPS elements.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels affixed to the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- When selecting the installation site, please consider the following items:
 - The mounting surface must be even, sufficiently load-bearing, waterproof, dry and resistant to high temperatures.
 - Make sure that the designated escape routes are clear.
 - Ensure a stable position.
 - Allow sufficient space for work, maintenance and cleaning.
 - Leave the supply and exhaust air vents, if any, free.
 - Comply with applicable technical and building regulations.

Installation and operation

- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.
- Keep minimum distance from flammable walls and objects; maintain clearance of 10 cm at both sides and 20 cm at the rear.
- Fix the enclosed feet by screwing them under the appliance.

Note:

Do not operate the appliance without feet.

Power supply connection

- Verify if technical data of the appliance (see rating plate) correspond with the local electric power grid specification.
- Connect the appliance to a single, properly grounded mains socket with protective contact. Do not connect the appliance to a multi-socket.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.
- Do not use the appliance with an external timer or remote control.

Water connection

1. Make sure that the potable water connection is located close to the appliance.
2. Prior to establishing the water connection, flush the tube with enough water to remove all residues of substances that might be present in the tubes, so that they do not enter solenoid valves.

NOTE:

To provide for proper functioning and prevent limescale deposits in the oven chamber, the appliance should be supplied with potable water, with hardness of 0.5–5 ° dH (German degrees). With higher values it is necessary to install water softening system.

3. Connect the right pressure hose to the inflow pipe stub (3/4") at the rear face of the appliance.
4. Connect the other end of the pressure hose to the cold water installation with a stopcock.

The potable water supply should feature the pressure between 50 kPa (0.5 bar) and 200 kPa (2 bar).

If the entry pressure exceeds 200 kPa (2 bar), install a pressure reducer.

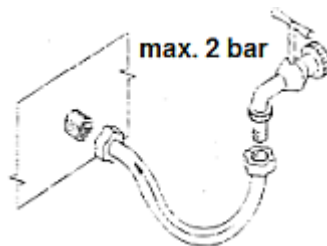


Fig. 2

5.2 Operation



WARNING!

Risk of burns!

During operation, the housing and glass pane door become very hot and remain hot for a while after switching the appliance off.

Do not touch the appliance during operation nor immediately after switching it off. Open and close the convection oven using the glass pane door handle only.

To operate the appliance, use handles and elements designed to this end.

Oven sheets heat up considerably during operation.

For removing hot food use dish-washing cloths or oven mitts.

Preparation of the appliance

1. Prior to operation, clean the appliance and its equipment inside and outside according to instructions in section '**Cleaning**'.
2. Plug the appliance into a suitable single socket.
3. Prior to first use, and observing instructions in section '**Settings parameters for the process of cooking/roasting**', heat up the oven without food to eliminate any unpleasant odours that come from the thermal insulation. Select the highest temperature and the longest time.

A small amount of smoke or unpleasant odour may be produced. This is normal during first use and should not recur.

4. Next, open the glass pane door to allow all the smoke to escape.

Settings parameters for the process of cooking/roasting

Temperature

The precise temperature setting provides for correct cooking/roasting of foods, both on the outside as well as in the inside.

When the temperature is too low, the foods are more dried than roasted.

On the other hand, too high a temperature may lead to burning foods from the outside, while they remain raw in the inside (a phenomenon that is, at times, desirable especially with meat).

Time

This variable depends on the amount of food that is prepared.

The more food, the longer cooking/roasting time, and vice versa.

If a thermal processing duration is too short in comparison to the recommended times, it is not possible to prepare food completely; if a thermal processing duration is too long in comparison to the recommended times, the food gets burned on the outside.

Amount

The amount of food conditions the thermal processing duration. More food requires also longer thermal processing times, and vice versa.

Steaming

Steaming (steam generation) is initiated through pressing of the steaming button on the control panel. When pressed, water is jet-sprayed onto the fan, and then changes into steam the appliance's oven chamber.

The steaming indicator light is on.

Water is sprayed into the roasting chamber as long as the steaming button remains pressed-on.

NOTE!

It is enough to press the steaming button shortly (max. 3 s), as otherwise excessive water accumulates at the bottom of the convection oven.

Rules for cooking/roasting

Cooking/roasting in the convection oven with fan-forced air circulation

Cooking/roasting process is effected with the use of hot air circulation inside the appliance. This makes homogeneous cooking/roasting possible thanks to uniform temperature distribution.

The benefit of the convection oven is the fact that you may cook/roast various foods (provided the temperature of processing is the same), and different aromas of the foods do not mix.

NOTE:

Prior to each use, heat the convection oven properly. Set the temperature approx. 30°C above the required temperature and correct it when food is put into the oven in order to obtain uniform effect.

1. Switch the appliance on with the use of the main controller/time controller (rotate it clockwise and set the required cooking/roasting time).

The green operation indicator light lights up, the internal lighting and fan motors start right after the main controller/time controller is operated.

2. Set the desired temperature within the range of 50 °C – 300 °C with the temperature controller.

The green heating indicator light will be on.

As soon as the set temperature is reached, the green indicator light goes off and lights up again, when the temperature in the oven chamber drops.

3. When the set temperature is reached, put the food products in suitable containers or on oven sheets for baking/roasting into the oven chamber of the convection oven.

You can place 4 oven sheets on 4 bearing rails of the convection oven at a time. When filling the appliance with food products, make sure that there is a top clearance of at least 40 mm between dishes and oven sheets, which will allow for maintaining optimum heat distribution in the oven chamber.

When the set time has elapsed, an audible signal will be heard, the green operation indicator light goes off and the appliance switches off automatically.

4. Remove the prepared food from the oven.
5. When the appliance is not to be used any more, switch it off (rotate the main controller/time controller to '0' position). Disconnect the appliance from the mains socket (pull the plug out).

Grilling process with power setting

The grilling process is carried out with the use of heat radiation of the lit up heating element. The temperature generated by the IR radiation is very high, and the heat is dissipated in one direction only (from top to bottom), thus this allows for instant browning of the surface of food products.

NOTE!

The grill function may be used only independently. The hot air function must be switched off, as these two functions may not be executed concurrently!

The power of the grill heating element may be controlled and set between minimum and maximum values, to obtain the expected browning level — from golden to brown.

The grill function should be executed with convection oven door closed, so as to avoid the escaping of odours and smoke.

1. Switch the appliance on with the use of the main controller/time controller (rotate it clockwise and set the required cooking/roasting time).

The green operation indicator light lights up, the internal lighting and fan motors start right after the main controller/time controller is operated.

2. Use the middle temperature controller for the grill function to set the grill temperature (up to 300°C).

The green grill function indicator light lights up.

As soon as the set temperature is reached, this indicator light goes off and lights up again, when the temperature in the oven chamber drops.

3. Prepare food products for grilling (meat, fish, vegetables) and place them on the right grill grate.
4. Apply small amount of oil onto the food products.
5. When the set temperature is reached, slide the grill grate with food products onto the highest level of the convection oven.
6. Insert the fat collecting tray under the grate.
7. Observe the grilling process all the time, as the heating element's heat radiation has very high values and food products may get burnt easily.
8. When the top surface of the products is browned, open the convection oven door, remove the grill grate, turn the food products and reinsert the grill grate into the convection oven, so that the food products are grilled from both sides.
9. After the grilling process, remove the prepared dishes.

Installation and operation

- When the appliance is not to be used any more, switch it off (rotate the main controller/time controller to '0' position). Disconnect the appliance from the mains socket (pull the plug out).

NOTE:

The grill heating element may also be used for cooking au gratin or toasting foods after the usual cooking/roasting process.

Overheating protection

The appliance is equipped with **overheating protection**, which activates at 320 °C and disconnects the appliance.

When the overheating protection is activated:

- Leave the appliance to cool off for some time.
- Press the **RESET** button at the rear side of the appliance.
- Restart the appliance.

Thermal processing methods

Main courses

Lasagne, pasta au gratin, and cannelloni should be roasted in the temperature of 185 °C – 190 °C. To obtain yellowish-gold crust, increase the temperature to 220 °C – 230 °C at the end of the roasting process.

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Roasting

Beef, pork, chicken, turkey, lamb. To roast the meat, the roasting process requires the temperature of 180 °C. In the final phase, to dry the meat, set the temperature to 240 °C – 250 °C for a couple of minutes.

Meat browning

Chop, cutlet, sausage, hamburger.

Insert the grate with the products for roasting, which are slightly smeared with oil. Insert a fat collecting tray under the grate. Roast in the temperature of 220 °C – 230 °C. In the final phase increase the temperature to 280°C for a couple of minutes, to have the food browned a bit.

Roast beef

Roast in the temperature of 220°C.

Fish

Roast plaice, cod, and hake in the temperature of 200 °C.

Baked potatoes

Roast in the temperature of 170 °C – 180 °C.

Pies

As a rule, bake in the temperature of 180 °C. During baking, avoid opening the door of the convection oven.

Bread

Roast in the temperature of 200 °C.

Thermal processing of deep frozen products

Defrost the frosted bread in the temperature of 200 °C.

Insert a pre-baked, frozen pizza into the convection oven in a frozen state and roast in the recommended temperature for a couple of minutes. Follow the manufacturer's instructions on the packaging.

Buns/toasts

Heat up in the temperature of 220 °C.

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Heating up food

Prepare food in the temperature of approx. 150 °C.

Defrosting food

Defrost in the temperature of 80 °C.

Baking/thermal processing table

Food for baking/thermal processing		Temperature in °C	Thermal processing duration approx., in min.
Pies	Cakes	135–160	depending on the weight
	Sponge cake	160–175	25–35
	Small pies	175	
Cakes with yeast/baking powder	Cherry cake	175	
	Fruit pie	220	
	Puff pastry	210	
	Shortcrust pastry	200–225	
	Pies	175	40–50
Confectionery	Meringue	100	100–130
	Cookies	175	15–20
	Shortcrust pastry cookies	150–175	5
	Fruit pie	200	8
	Croissants	180	18–20
Pudding	Bread au gratin	175–190	45
	Egg cream	165	45
	Fruit pudding	160	45
Main courses	Stuffed cannelloni	190	20
	Egg au gratin	185	25
	Lasagne	190	27
	Pasta au gratin	190	40
Rapid roasting	Roasted sausages (lean)	225	10–15
	Roast meat	225	15–30
	Liver	250	10–15
	Roast loin	250	15–30
	Chicken breast	200	30

Food for roasting/thermal processing		Temperature in °C	Thermal processing duration approx., in min.
Meat	Well-done turkey		
	until the final 30 minutes of roasting	160–175	
	during the final 30 minutes of roasting	175–200	30/kg
	Rare lamb		
	Hind, 1.5–2 kg	175	50/kg
	Roast lamb	175	30/kg
	Lamb shoulder	175	50/kg
	Well-done pork		
	Hind, from 2 kg	175	50/kg
	Loin and shoulder	175	60/kg
	Medium-rare beef		
	Loin collar, 2 kg	175	30/kg
	Roast meat	175	30/kg
	Breast	175–200	20/kg
	Chicken, 2 kg, gold-crust roast chicken/stewed chicken	175	50/kg
	Duck, 2 kg, in gravy, not dried	180	60/kg
Venison	Hare, 2 kg	175	60–90
	Deer	170–200	90
	Pheasant	175–200	35–90
Sides	Baked potatoes, crispy	175	60
	Sliced potatoes, well- cooked, with gravy	150–175	30/kg
Fish	Fillets (small)	200	15–20
	Fish, 1.5 kg	200	30–40

6 Cleaning

The operator must ensure that the device and its safety components are kept in good condition. Control and safety systems should be checked for their effectiveness.

Maintenance, cleaning and repairs must only be carried out by suitably trained and specialised personnel.

If the safety devices need to be removed for maintenance, cleaning and repair, they should be reinstalled immediately after completion and their function should be checked.

All maintenance and cleaning work must be carried out in accordance with the operating instructions at the specified intervals.

6.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

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6.2 Cleaning

1. Clean the appliance regularly at the end of each working day, and, if necessary, also in the meantime or when the appliance is not to be used for a longer time.

With regular cleaning you may avoid burning leftovers of pies and roasts.

2. Remove the used oven sheets, grill grates and food containers from the appliance.
3. Clean the oven chamber with a soft, damp cloth and mild cleaning agent.
4. In case of stubborn dirt, use commonly available oven cleaning agents. Observe the instructions of the manufacturer of such a cleaning agent.



Fig. 3

In order to facilitate cleaning of the oven chamber, you may remove the guide rails.

5. To do this, remove the knurled screws (left and right) and remove the guide rails from the oven chamber.
6. Clean the guide rails thoroughly with warm water, a soft cloth and a mild cleaning agent.

7. Clean the oven chamber according to the instructions above.
8. Reinsert the guide rails and screw them with knurled screws.
9. Wipe the appliance housing and glass door from the inside and the outside with a soft, moistened cloth.
10. Finally dry all cleaned parts and surfaces with soft cloth.

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Accessories

1. Clean the oven sheets with a paper towel or damp cloth.
2. Pour a little bit of oil onto the oven sheets to remove the stuck residues. Let them soak for 5 to 10 minutes.
3. Clean the oven sheets with a soft, damp cloth and mild cleaning agent.
4. Wipe the oven sheets with a cloth soaked in fresh water.
5. Clean the rest of the used accessories — e.g.: grate, trays, etc. — with warm water, mild cleaning agent and a soft cloth or sponge.
6. Rinse the clean accessories with clean water.
7. Wipe the sheets and accessories with a soft cloth.

6.3 Maintenance

We recommend you to have the appliance serviced at least once a year; if needed, we recommend entering into a service agreement.

7 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. The works may only be performed by suitably qualified technical personnel.

When malfunction cannot be removed, contact the technical service. In such a case, provide article number, model and serial number. You will find this information on the rating plate.

Error	Possible Cause	Solution
The appliance is connected to the power supply but the green operation indicator light is not lit.	Incorrectly connected plug.	Remove the plug and insert it properly into the socket.
	Main controller/time controller is not set.	Set the main controller/time controller.
The appliance is connected to the power supply, but it does not heat up.	Temperature is not set.	Set the temperature.
	Damaged heater.	Contact the service company.
The appliance is connected to the power supply, but it does not work.	Overheating protection triggered.	Wait for the appliance to cool off. Press the RESET button at the rear side of the appliance. If the overheating protection triggers again, contact the service company.
Cooking/baking effect is not uniform.	Damaged fan.	Contact the service company.
	Thermostat broken.	Contact the service company.
	Top clearance between dishes and oven sheets is too small.	Maintain clearance of at least 40 mm.

Error	Possible Cause	Solution
The oven chamber lighting does not work.	Damaged bulb.	Disconnect the appliance from power supply, and leave it to cool off. Remove the bulb cover. Screw the bulb off and replace it with a new one of the same technical specification.

8 Disposal

Electrical Appliance



Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.

EN

Electrical appliances should be returned to designated collection points.