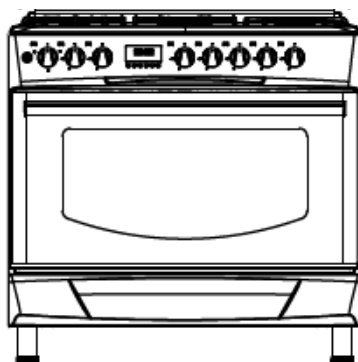


Ferre

EN

90X60 GAS/ELECTRIC OVEN USER MANUAL



- **Importer name :** FERRE UK LTD
- **Importer address :** Unit 23, Saltbook Trading Estate , Cradley Heath, B63 2QJ, Halesowen , United Kingdom.
- **Manufacturer address:** Organize Sanayi Bölgesi 9 Cd.No: 17 Melikgazi/KAYSERİ
- **Country of Destination :** UK
- **www.ferrecooker.co.uk**

Please first read this manual prior to use!

Dear Customer,

We desire you use the product in the most efficient way that has been produced in the modern facilities subject to strict quality control procedures.

For this reason, please first read the manual thoroughly prior to use the product and keep it as reference. If you transfer the product to anybody else, please provide the manual together with it.

The user manual help you use the product in a quick and safe way.

- Read the user manual prior to installation and use of the product.
- Comply with the safety-related instructions definitely.
- Keep the user manual at an easily accessible place as you may need to refer to it subsequently.
- Read other documents supplied together with the product as well.

Please remember that this user manual may also apply for the other versions of the product.

Any difference between the versions are clearly indicated.

Symbols and Descriptions:

The following symbols are used in this user manual.



1



2



3



4



5

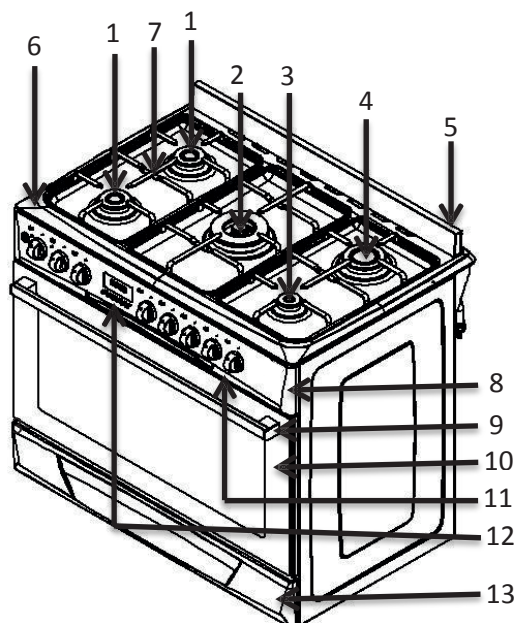
- 1- Important information and useful hints for use
- 2- Warnings against the life and property risks
- 3- Warning against electric shock
- 4- Warning against fire risk
- 5- Warning against hot surfaces

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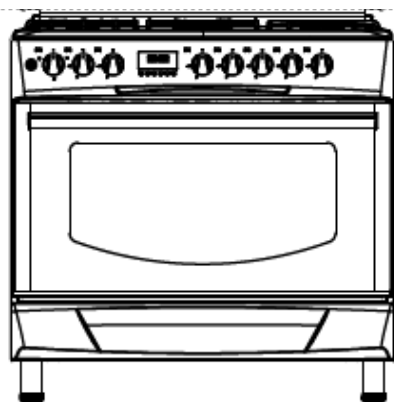
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1) Your product

GENERAL VIEW



- 1- Average burner
- 2- Wok burner
- 3- Small burner
- 4- Big / mini wok burner
- 5- Splash back
- 6- Cooking Hob
- 7- Pan Supports
- 8- Front panel
- 9- Door handle
- 10- Front glass
- 11- Button
- 12- Timer
- 13- Bottom Drawer
- 14- Legs



Technical Features

Voltage/Frequency	220-240 V 50-60 Hz
Total power consumption	Min. 0,006 kw/h – Max. 5,6 kw/h
Fuse to be used	Min. 16 A – Max. 25 A
Cable type/section	3 X 0,75 PVC – 3 X 1 PVC – 3 X 1,5 PVC – 3 X 2,5 PVC H05VV-F...
Cable length	Max. 1,5 mt
Outer sizes (height/width/depth)	890 x 985 x 680
Oven	Optional
Internal lighting	25 W
Grill power consumption	2000 W

Basis: For the domestic electric ovens, the power label info are given as per the standard EN 50304. The values are determined according to the standard load and functions of the lower-upper heater or fan supported heating (if any).



Technical specifications may be modified to improve the product quality without any prior advice



The figures in this manual are schematic and they may not be strictly same with your product.



The values given in the marks on the product or other printed documents provided together with the product are values obtained in laboratory according to the respective standards. These values may vary depending on the use and environmental conditions of the product.

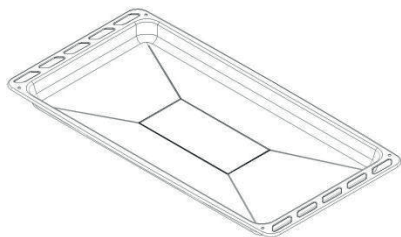
ACCESSORIES



Accessories provided may vary depending on the version of the product. All accessories described in the operating manual may not be available in your product.

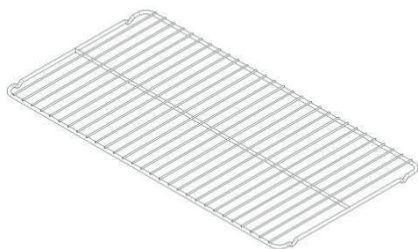
Oven Tray: It may be used for pastry, frozen food and large frying

90 X60 oven tray



Wire rack : **Used for grilling or adjusting the position of grilled meals in desired level.**

90 X60 Oven wire shelf



2) **Important safety instructions**

This section concerns safety instructions to help prevent risks of personal injury or property damage. Violation of these instructions will make any warranty invalid.

General Safety

- This product is not designed for use any persons (including children) incompetent in physical, sensual or mental capability or lack of information or experience unless they are attended by a person, who will responsible for their safety and give necessary instructions on use of the product. Children should always be attended and not allowed to play with the product.
- Connect the product to an earthed socket/mains protected by a fuse in compliance with the values given in the “Technical specifications” In case of use with or without transformer, remember to commission a qualified electrician for the earthing installation. In case the product is used before earthing is made according to the local regulations, our firm will not be responsible for any possible loss.
- If the power cable/plug is damaged, do not operate the product. Call the authorized Service Center.
- If the product is defective and has visual damage, do not operate the product.
- Do not make any repair or modification on the product. However, you may remove some failures; see solution proposals for problems, pp 35.
- Never wash the product by spraying or pouring water on it! Risk of electric shock!
- Do not use the product when your mind is adversely affected due to use of drug and/or alcohol drinks.
- Power of the product should be disconnected during installation, maintenance, cleaning and repair operations.
- Always have the installation and repair operations done by authorized Service Center. The manufacturing firm may not be held responsible for and the warranty of the product becomes invalid in case of any loss that may arise from operations performed by any unauthorized persons.
- CAUTION:The cooking process has to be supervised. A short-term cooking process has to be supervised continuously.
- Danger of fire: Do not store items on the cooking surfaces.

- Be careful when you use alcohol in your food. Alcohol evaporates at high temperature and may cause fire by bursting into flame when in contact with hot surfaces.
- Do not heat the closed tin cans and glass jars. Pressure to generate inside will cause the jar to burst.
- As the sides of the product will get hot when operation, do not place inflammable substances nearby.
- Do not put the baking trays, plates or aluminum folio directly on the base of the oven. Accumulated temperature may give damage to the base of the oven.
- All around the ventilation channels should be kept unobstructed.
- Product may be hot during use. Do not touch the hot parts, inside of the oven and heating components, etc.
- When placing food inside and taking it out of hot oven, always use heat-resistant oven gloves.
- Do not use the product when front glass door removed or broken.
- When the oven operates, its rear surface may also get hot. Power connections should not come into contact with the rear surface; otherwise, connections may be damaged.
- Do not compress the connection cables to the door of the oven and do not pass them over hot services. Melting of the cable may cause short circuit and this cause fire.
- Make sure the product is switched-off after each use.
- The product and accessible parts of the product are hot when operating.
- Do not touch the product while operating.
- Do not use sharp and piercing materials to clean the inside and glass of the product; such materials may give damage to your product.
- As hot oil may cause fire, always be careful and attend the product when it operates.
- Do not attempt to extinguish fire by use of water; immediately disconnect power of the product and close the burning part by help of a wet blanket.
- Do not keep any flammable or combustible substance in the product.
- Do not use steam cleaner.
- Do not use aggressive cleaning materials or sharp metal scrapers to clean the oven door (door) that may destroy the surface and cause break of the glass.
- Instructions for cooking ranges and ovens shall state that the appliance must not be installed behind a decorative door in order to avoid overheating.
- The instructions for hobs shall state that the appliance is not intended to be operated by means of an external timer or separate remote-control.

- **CAUTION:** Prior to replacement of the oven lamp, disconnect the power and allow it to cool down to eliminate risk of electric shock.
- 1st shelf of the oven is the lowest shelf.
- Do not use the product or nylon, flammable and heat-sensitive materials.
- The cooking pots to be placed on the heaters should be in proper size.



Safety for children

During and after use of the product, the exposed parts of the product will be hot before they cool down; keep the children away.

- **CAUTION:** The accessible parts may be hot during use of the grill. Little children should be kept away from the product.
- Children under 8 years are forbidden to touch the product unless they are attended by an adult person.
- This product may be used by children above 8 years old and/or physically, sensually or mentally impaired people provided they are informed about risks of the product and safe use of it is shown to them.
- Children should not play with the product. Cleaning and maintenance of the equipment should not be performed by the children unattended.
- Packaging materials may be dangerous for the children. Keep the packaging materials at a place not accessible by the children or sort them out and dispose in accordance with the instructions on waste.



When the door is open, do not put any heavy object on it or do not allow the children to sit on the door. It may cause overturn of the oven or give damage to the door hinges.

Safety for power related operations

- All operations to be performed on the electric equipment and systems should be performed by competent and authorized persons.
- This product is not suitable for use by remote control.
- In case of any damage, switch off the product and disconnect the power. For this purpose, switch off the main switch of your home.
- Make sure the fuse current complies with the product current

Intended use

This product is designed for domestic use. You should not allow commercial use of it. "CAUTION: This product should be used for cooking purpose only. It should not be used for any other purpose such as heating the room."

This product should not be used for heating plate under the grill or hanging towel or clothing for drying or heating purpose.

The manufacturer does not assume any responsibility for any loss that may arise due to improper use or transportation of the product. The oven section may be used for defrosting, baking, frying and grilling the food.

Service life of the product you purchase is 10 years. This is the period during which the manufacturer should make available the required replacement parts for operation of the product as specified.

3) Installation

Prior to use of the product



Make sure the power and/or gas installation is proper. If not, call a competent electrician and installer to make the required arrangements.



Preparation of the installation place of the product and electric and/or gas installation is performed by the customer.



Requirements specified in the related local standards with respect to power and/or gas should be observed for set-up of the product.



Control the product before installation for any damage. If the product is damaged, do not have it set up. Any damaged products would create risk for your safety.



Any work on the gas equipment and systems should be performed by authorized and competent persons.



The products have no system for discharge of the gases released as a result of combustion. The product should be installed and connected according to the applicable installation regulations. Especially take care of requirements for ventilation.



Air required for combustion is taken from the room air and the released gases are directly given into the room.



A well-ventilated room is essential for safe operation of your product. If there is no door or door for ventilation of the room, additional ventilation should be installed.



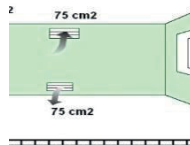
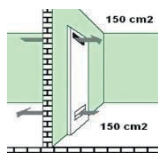
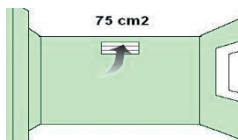
Kitchen footprint should be more than 8m².
Kitchen volume should be greater than 20m³.



Chimney outlet should be at height of 1.80 meters from the floor and open to the atmosphere in a diameter of 150mm.



Air vent should be minimum 75cm² near the kitchen floor for opening to the outer atmosphere.



Installation and connections



Property damage!

Do not use the door and/or handle to move or handle the.

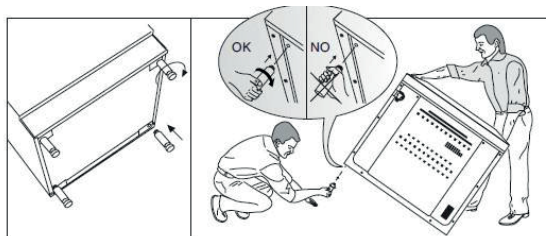
Mounting of the legs



The legs of the product is not assembled during the installation of the product. The legs of the products are packed in the bag located inside the oven.

Mount the legs of your product and adjust it to the kitchen counter.

For the gas-fired ovens, if the legs are not mounted, the oven may not be supplied sufficiently during use of the oven and may impair burning.



Power connection



The product should be definitely used with an earthed line!

The manufacturer will not be responsible for any damages that may occur if it is used without earthed line.



Any risk of electric shock, short circuit or fire due to installation made by unprofessional persons! Connection of the product to the mains may be performed only by an authorized and competent person and the warranty of the product starts only upon correct installation

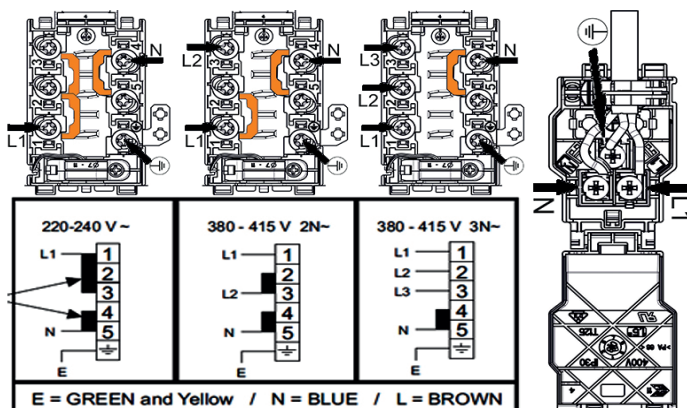


Risk of electric shock, short circuit or fire caused by use of damaged power cable! The power cable should not be crushed, twisted or compressed or should not contact with hot parts of the product. If the power cable is damaged, it should be replaced by a competent electrician

- Mains supply data should be same with the data given on the nameplate of the unit. Nameplate of the product is on the rear.
- Connection cable of the product should comply with the technical specifications and power consumption.



Risk of electric shock! Prior to starting any work on the power installation, please disconnect the product electrically



Gas connection



Any work on the gas equipment and systems should be performed by the authorized and competent persons

Prior to installation, check that the local supply conditions (gas type and gas pressure) are compliant with the product settings

LPG connection

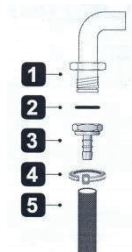
Be careful that the gas hose and gas valve you use for your oven should be safe. Attach the gas supply hose at the hose end being the oven and tighten by means of clips and screw (Figure 6). Make sure it is tightened. Gas hose of the oven should be no longer than 1500mm. Pressure of the valve to be used for LPG should be 30 mbar- 300mmSS and certificated.

Do not use an adjustable pressure reducing valve.



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

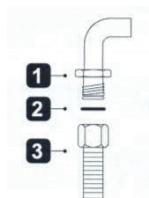
Prior to use, make sure the system is gastight.



- 1- G1/2 Nipple (union)
- 2- Silicone gasket
- 3- G1/2 Hose inlet (gas inlet)
- 4- Metal clamp
- 5- Gas hose (inner diameter 8mm)

Figure 6

NG (natural gas) connection



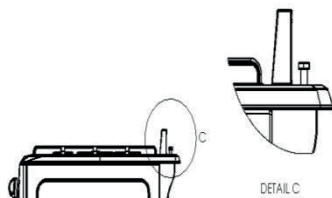
- 1- G1/2 Nipple (union)
- 2- Silicone gasket
- 3- G1/2 NG hose (natural gas hose as per EN 14800)

If your equipment is set for natural gas, you should have it connected by an installer registered with the natural gas distribution company. Natural gas connection of your equipment is 1/2".

If you desire to convert your equipment from LPG to natural gas or from natural gas to LPG, please call the nearest service center for gas conversion settings

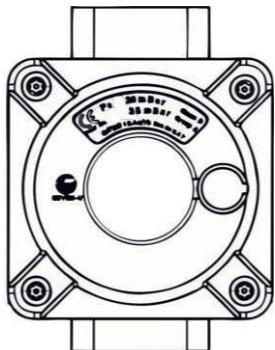
Assembly of Splashback (Optional)

For some versions, we use “Splash Back” instead of the top glass cover; and the said Panel is located in the Lower Drawer as packed; how to mount this Panel is described below step by step:



Untighten the screws (10) at the right and left sides on the rear of the tray by help of spanner and ensure the skirt sheet into the channel in the lower part and tighten the screws again.

Regulator



This part is used in some countries or regions.

If the regulator is mounted on the product, do not remove it and do not play with its adjustment.

This device is fixed to prevent any failures arising from high gas pressure.

In case of conversion from LPG to NG, you are not required to remove the part.

LPG - NG, NG – LPG conversions;

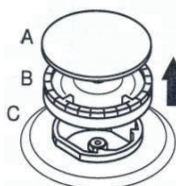


Figure 19

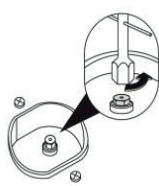


Figure 19.1

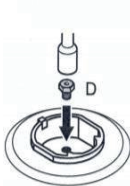


Figure 19.2

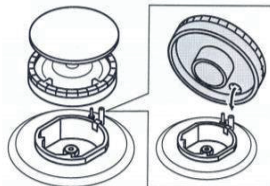


Figure 19.3

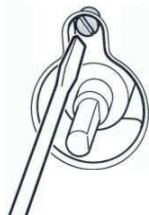


Figure 19.4

Remove the burner cover and burner as shown in the Figure 19.

Remove the injector by help of 7's socket screw driver as shown in the Figure 19.1.

Fix the injector (D) you want to convert as shown in the Figure 19.2 (see Table 1).

Put the burner in place again as shown in the Figure 19.3.

Upon completion of the conversion, then burn the burners in order and remove the switch on the control panel and adjust the low flame length by tightening or untightening the screw on the gas valve (19.4 cock) or inside the valve shaft.

- When you desire to convert the oven burner, you should first remove the oven cover by referring to the removal of the cover (page 36).
- Remove the screws at the market points (Figure 20).

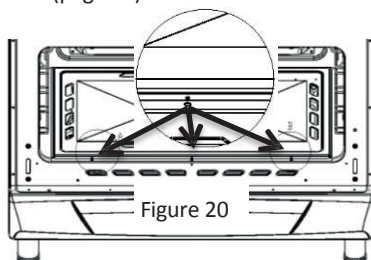


Figure 20

- Lift up the burner housing sheet first in direction of arrow and then upward towards the inside of the boiler and pull towards you to take the sheet out of its place (figure 21)
- Remove the mounting screws of the burner and pull the burner by 15mm to release the burner (figure 22).
- If there is lighter and thermo element on the burner, remove the fixing rings and take the parts away from the burner.
- After the burner is released, the injector is removed by help of 7's socket spanner and the desired injector is mounted. See page 22 for the injector table.

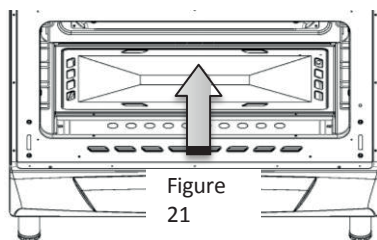


Figure 21

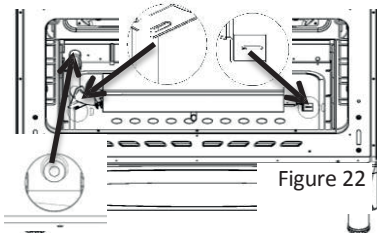


Figure 22

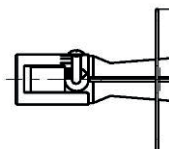
- Untighten the screw of the air adjusting screw on the burner and bring the corresponding letter of the desired gas type you want to adjust to the same axis of the screw and tighten the screw.

You should bring it to GPL indicated on the air adjusting sheet for LPG.

For NG, you should bring it to 'N' on the air adjusting sheet.



Segman



Leakege control;

Open the valve or natural gas valve and apply soap water with ample foam to the connection point to control for gastight.

Never control by flame.

Final control

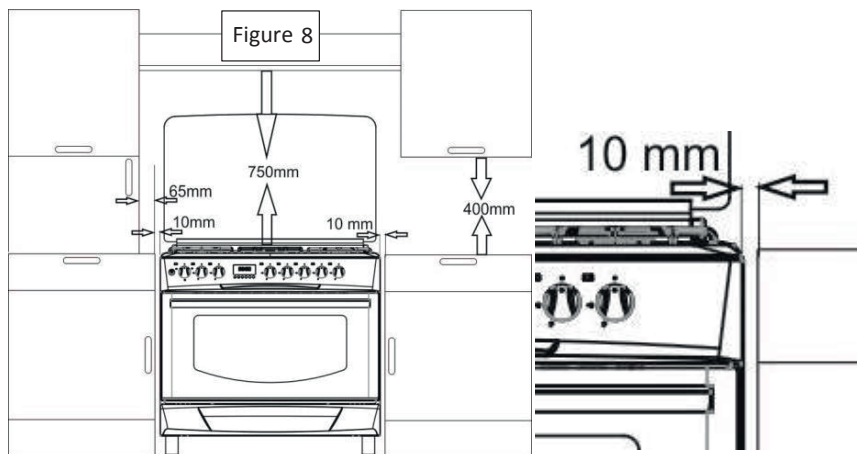
1. Plug the power cable into the socket and activate fuse of the equipment.
2. Control the functions.

Placement

Place your product after you control the required power and gas connection. When placing, make sure that the gas hose and power cable is not near the hot surface of the product.

When placing, make sure that the gas hose and power cable have not been damaged.

Set your product to the kitchen counter as a minimum according to the dimensions shown in the Figure 8.



Disposal of the product

Destruction of the product

Packaging materials are dangerous for children. Keep the packaging materials at such a place that cannot be reached by the children.

The package of the product is made of recyclable materials. Sort it out according to the instructions on waste and dispose it. Do not throw it together with normal domestic waste.

Transportation operations in future

- Keep the original package of the product and move the product in this original packaging. Observe the instructions on the box. If the original box is not available, then wrap it by blister packaging material or thick paperboard and tape it firmly.
- In order to prevent that the wire grill and tray in the oven do not give any damage to the inner side of the oven's door, place a cartoon strip on the inner side of the oven's door so that it is in alignment with these trays. Tape the oven's door to the side walls.
- Tape the caps and tray supports firmly in place.
- Do not use the door or handle to move or transport the product.



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



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

Disposal of old product



Dispose of the old product so that it does not give any damage to the environment. This product has a symbol (WEEE) on this product, indicating that the electric and electronic equipment waste should be collected separately. In other words, it means that in order to recycle or disassemble this equipment to minimize any effect of it on the environment, the EU Directive 2002/96/EC should be observed. For further information, contact with the concerned local and regional authorities.

Electronic products not subject to any controlled waste collection process constitute potential risk both for the environment and human health as they contain harmful substances.

You may refer to your authorized dealer or waste collection center of your municipality for due disposal of the product.

Always cut the power plug and break the door lock, if any, so that the children may not be exposed to any danger.

4) Initial Preparation

Things required to be done for energy saving

The following information would help you use the product ecologically and for energy saving:

- Use containers, dark in color or enamel coated for better heat transmission in the oven.
- When cooking the food, preheat the oven if it is required to be done as per the recipe or the table given in the operating manual.
- Do not open the oven door frequently when cooking.
- Try to cook more than one food in the oven simultaneously. You may do that by putting two cooking pots on the wire shelf.
- Cook more than one meal consecutively. So the oven will not lose its heat.
- Switch the oven off several minutes before expiration of the cooking time. In such case, do not open the oven door.
- Defrost the frozen food before cooking.

First use

First cleaning



Some detergents or cleaning agents may give damage to the surface.

1. Take off all packaging materials.
2. Wipe surface of the product by a damp cloth or sponge and wipe it dry by a cloth.

First Heating

Heat the product about 30 minutes and then switch it off. Thus any waste and layers possibly left in the oven during production are cleaned by elimination through incineration.



Hot surfaces may cause to burns! Do not touch hot surfaces of the unit. Keep the children away from the product and use oven gloves!

Electric oven

1. Take out all oven trays and wire shelf from the oven.
2. Close the oven door.
3. Select the static position.
4. Select the highest temperature; see Use of the electric oven.
5. Operate about 30 minutes.
6. Switch off the oven; see Use of the electric oven.



Smell and smoke occurs during the first heating. Ensure well-ventilation.

5) Use of the oven

General information about cooking, frying and grilling in the oven



Risk of burn caused by hot steam. Be careful when opening the oven door as you may be subject to hot steam

Hints on cooking in the oven

- Use appropriate metal plates with non-sticking coating or aluminum containers or heat-resistant silicone moulds.
- Use the space on the shelf in an optimum way.
- Place the cooking mould at the centre of the shelf.
- Select the correct shelf position prior to operating the oven or grill. Do not change the shelf position when the oven is hot.
- Hold the oven door firmly.

Hints on roasting

- When cooking whole chicken, turkey and large part of meat, the cooking performance will be improved if you marinate them by use of lemon juice and black pepper.
- Cooking of the bone-in-meats would last 15-30 minutes more than those without bones.
- Calculate the cooking time as about 4-5 minutes per centimeter of the meat thickness.
- After expiration of the cooking time, keep the meat in the furnace for 10 minutes. Meat juice is better distributed on the fried meat and when the meat is cut, it does not come out.
- Fish should be put on the medium or lower shelf on a flame-resistant plate

Hints on grill

When you grill red meat, fish and fowl, they turn to brown quickly, forming a nice peel and do not get dry. Noisette, shish meat and sausage/bologna and juicy vegetables (e.g. tomato, onion) are especially suitable for grill.

- Distribute the parts to be grilled on the wire grill or on the tray with wire grill in such a way that they do not go beyond the sizes of the heater.

- Slide the grill wire or oven tray in the oven at the level you desire.
- If you put some water in the oven tray, then you may clean it more easily.



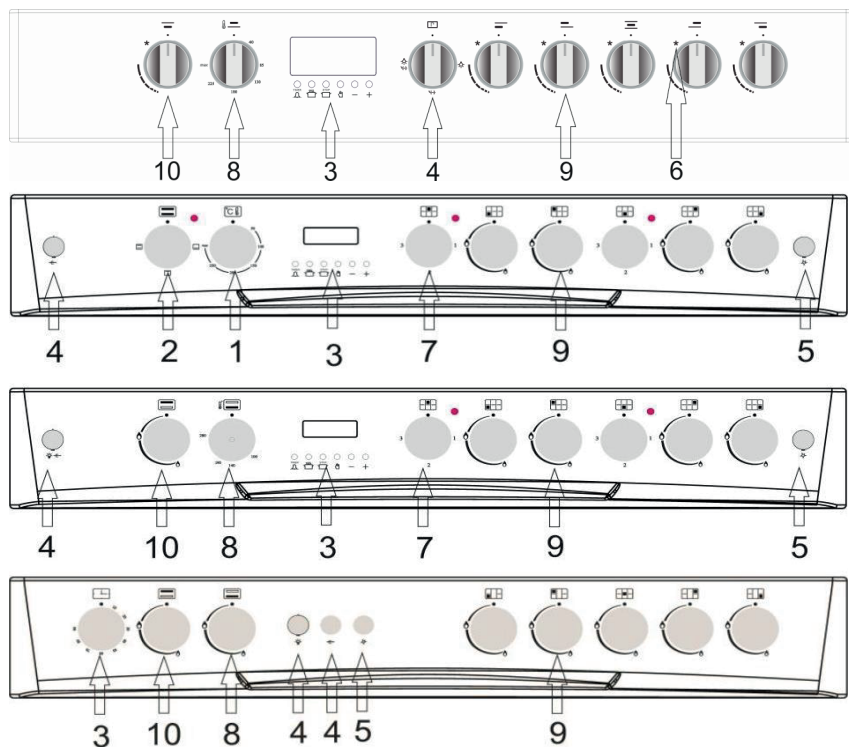
Fire risk arising from the food not suitable for grill

Only grill the food suitable for intensive grill flame.

Do not position the food much to the rear of the grill. Here is the hottest space and the oily food may burst into flame.

Use of electric oven

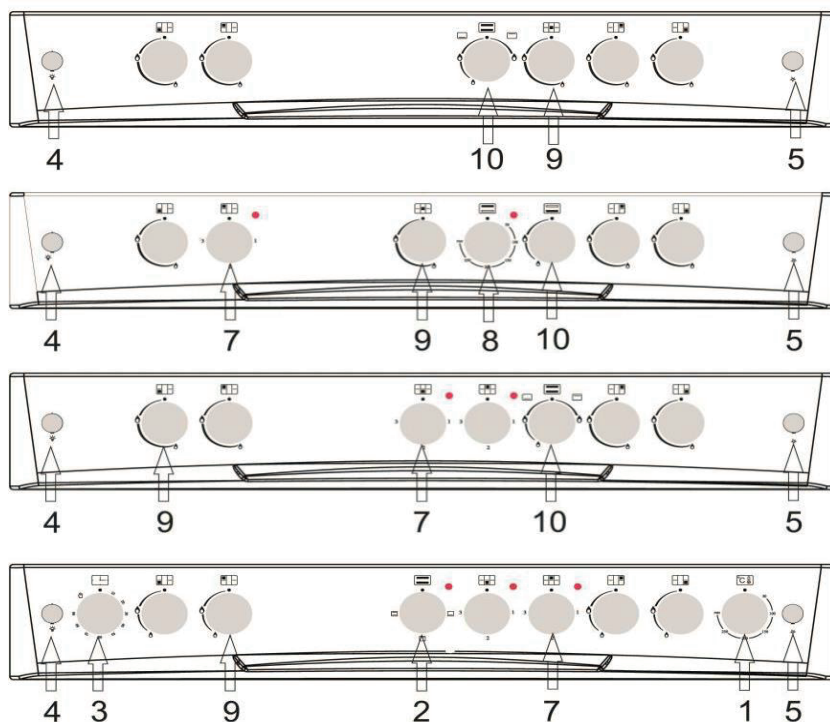
Selection of temperature and operation mode Models with sealed burners:



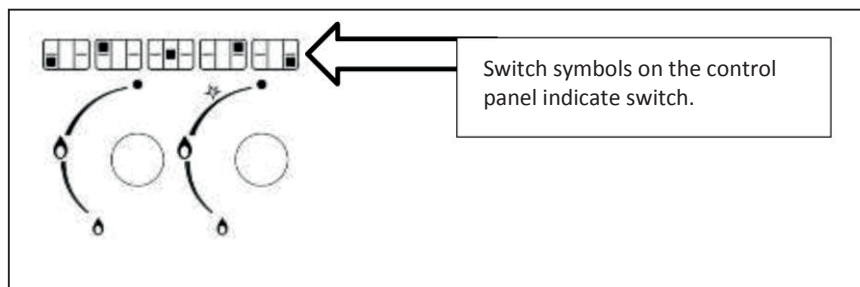
- 1 Electric temperature switch
- 2 Electric function switch
- 3 Timer switch
- 4 Lamp and chicken roasting switch
- 5 Lighter button

- 6 Switch lighter symbol
- 7 Electric heater switch
- 8 Gas thermostat oven switch
- 9 Gas oven switch
- 10 Gas oven switch

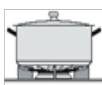
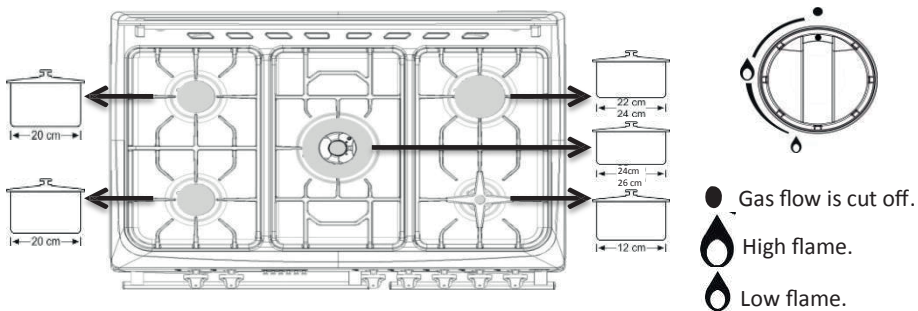
Models with open burners



Use of the gas burners:



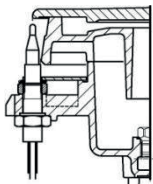
- 1: Push the Gas burner switch and turn anticlockwise to high flame and-or temperature position on the panel.
- 2: Ignite the lighter according to the version of your oven
- 3: Set to the desired flame position.
- 4: When the cooking completes, bring the oven switch clockwise to the upper point to switch off the oven heater.



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

BURNER TYPE	BURNER TYPE	G20 13mbar	G20 20mbar	G20 25mbar	G25.3 25mbar	G30 30mbar	G30 37mbar	G30 50mbar	G31 37mbar	G30 30mbar (Brass Combustible Burner)
Injector	AUXILIARY	Ø 0,92	Ø 0,70	Ø 0,70	Ø 0,75	Ø 0,50	Ø 0,50	Ø 0,45	Ø 0,50	Ø 0,50
AUXILIARY GAS BURNER		1,15 kW	0,90 kW	0,95 kW	0,90 kW	0,90 kW	1,10 kW	0,90 kW	0,90 kW	1,00 kW
AUXILIARY GAS RATE		0,110 m³/h	0,086 m³/h	0,090 m³/h	0,097 m³/h	65 g/h	79 g/h	65 g/h	64 g/h	0,95 g/h
Injector	SEMI RAPID	Ø 1,10	Ø 0,92	Ø 0,92	Ø 1,00	Ø 0,65	Ø 0,65	Ø 0,60	Ø 0,65	Ø 0,65
SEMI RAPID GAS RATE		1,75 kW	1,55 kW	1,65 kW	1,60 kW	1,65 kW	1,70 kW	1,65 kW	1,65 kW	1,70 kW
SEMI RAPID GAS BURNER		0,167 m³/h	0,148 m³/h	0,157 m³/h	0,173 m³/h	120 g/h	124 g/h	120 g/h	118 g/h	157 g/h
Injector	RAPID	Ø 1,40	Ø 1,20	Ø 1,20	Ø 1,20	Ø 0,80	Ø 0,80	Ø 0,70	Ø 0,80	Ø 0,80
RAPID GAS BURNER		2,80 kW	2,60 kW	2,80 kW	2,40 kW	2,50 kW	2,60 kW	2,50 kW	2,50 kW	2,65 kW
RAPID GAS RATE		0,268 m³/h	0,248 m³/h	0,267 m³/h	0,260 m³/h	182 g/h	189 g/h	182 g/h	179 g/h	252 g/h
Injector	AUXILIARY (SABAF)	Ø 0,92	Ø 0,72 (X)	Ø 0,70	Ø 0,72 (F1)	Ø 0,50	Ø 0,47	Ø 0,43	Ø 0,50	–
AUXILIARY GAS BURNER		1,15 kW	0,90 kW	0,95 kW	0,95 kW	0,90 kW	0,90 kW	0,90 kW	0,90 kW	–
AUXILIARY GAS RATE		0,110 m³/h	0,086 m³/h	0,090 m³/h	0,105 m³/h	65 g/h	65 g/h	65 g/h	64 g/h	–
Injector	SEMI RAPID (SABAF)	Ø 1,10	Ø 0,97 (Z)	Ø 0,92	Ø 0,94 (Y)	Ø 0,65	Ø 0,62	Ø 0,58	Ø 0,65	–
SEMI RAPID GAS RATE		1,75 kW	1,70 kW	1,70 kW	1,70 kW	1,65 kW	1,65 kW	1,65 kW	1,65 kW	–
SEMI RAPID GAS BURNER		0,167 m³/h	0,162 m³/h	0,162 m³/h	0,188 m³/h	120 g/h	120 g/h	120 g/h	118 g/h	–
Injector	RAPID (SABAF)	Ø 1,40	Ø 1,15 (V)	Ø 1,10	Ø 1,21 (F2)	Ø 0,85	Ø 0,80	Ø 0,75	Ø 0,85	–
RAPID GAS BURNER		2,80 kW	2,90 kW	2,90 kW	2,80 kW	2,80 kW	2,50 kW	2,80 kW	2,80 kW	–
RAPID GAS RATE		0,268 m³/h	0,276 m³/h	0,276 m³/h	0,310 m³/h	204 g/h	182 g/h	204 g/h	200 g/h	–
Injector	MINI WOK (SABAF)	Ø 1,30	Ø 1,15	Ø 1,10	Ø 1,15	Ø 0,80	Ø 0,80	Ø 0,73	Ø 0,80	–
WOK BURNER		2,30 kW	2,30 kW	2,50 kW	2,20 kW	2,50 kW	2,60 kW	2,50 kW	2,50 kW	–
WOK GAS RATE		0,219 m³/h	0,219 m³/h	0,238 m³/h	0,244 m³/h	182 g/h	189 g/h	182 g/h	179 g/h	–
Injector	DUAL WOK (SABAF)	Ø 1,90	Ø 1,55	Ø 1,55	Ø 1,50	Ø 1,03	Ø 1,00	Ø 0,83	Ø 1,03	Ø 0,95
WOK BURNER- 4,2 kW		4,25 kW	4,20 kW	4,20 kW	4,20 kW	4,20 kW	4,20 kW	4,20 kW	4,20 kW	3,70 kW
WOK GAS RATE		0,405 m³/h	0,400 m³/h	0,400 m³/h	0,455 m³/h	305 g/h	305 g/h	305 g/h	300 g/h	352 g/h
Injector	TRIPLE WOK (DEFENDI)	–	Ø 1,45	–	–	Ø 0,98	Ø 0,98	–	Ø 0,98	Ø 0,95
WOK BURNER		–	3,70 kW	–	–	3,80 kW	4,10 kW	–	3,80 kW	3,70 kW
WOK GAS RATE		–	0,352 m³/h	–	–	276 g/h	298 g/h	–	271 g/h	352 g/h
Injector	AUXILIARY	–	Ø 0,70	–	–	Ø 0,50	Ø 0,50	–	Ø 0,50	Ø 0,50
AUXILIARY GAS BURNER		–	1,00 kW	–	–	1,00 kW	1,15 kW	–	1,00 kW	1,00 kW
AUXILIARY GAS RATE		–	0,095 m³/h	–	–	72 g/h	83 g/h	–	71 g/h	0,95 g/h
Injector	SEMI RAPID	–	Ø 0,95	–	–	Ø 0,60	Ø 0,60	–	Ø 0,60	Ø 0,65
SEMI RAPID GAS RATE		–	1,65 kW	–	–	1,50 kW	1,65 kW	–	1,50 kW	1,70 kW
SEMI RAPID GAS BURNER		–	0,157 m³/h	–	–	109 g/h	119 g/h	–	107 g/h	157 g/h
Injector	RAPID	–	Ø 1,20	–	–	Ø 0,70	Ø 0,70	–	Ø 0,70	Ø 0,80
RAPID GAS BURNER		–	2,65 kW	–	–	2,10 kW	2,20 kW	–	2,10 kW	2,65 kW
RAPID GAS RATE		–	0,252 m³/h	–	–	152 g/h	159 g/h	–	149 g/h	252 g/h

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

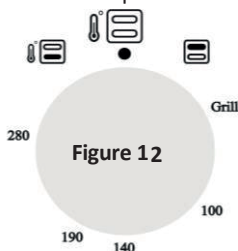


If the hob burners have thermal element, safety mechanism is activated and cuts off the gas immediately against turning off resulting from liquid overflow.

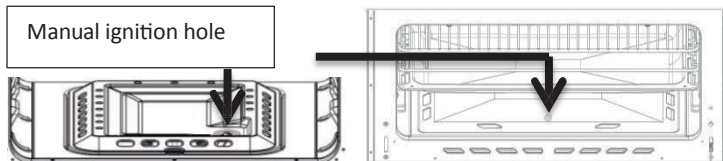
- 1: Push the Gas Range switch and turn anticlockwise to high flame position.
- 2: Ignite the lighter according to the version of your range.
- 3: After ignition, push and hold the switch for 3-5 seconds for activation of the safety mechanism.
- 4: If no ignition occurs after pushing and releasing the switch, repeat the same action by pushing and holding the switch for 15 seconds.
- 5: Set to the desired flame position.
- 6: When the cooking completes, bring the oven switch clockwise to the upper point to switch off the oven heater.

Use of the gas oven

Switch symbols on the control panel indicate switch position.



- 1- Push the Gas Oven switch and turn 1-turn anticlockwise to high flame and-or temperature position on the panel.
- 2- If, as shown in the Figure 12, the oven button controls the burner of the upper heater, push the switch and turn clockwise to the grill inscription or flame sign.
- 3- Ignite the lighter according to the version of your oven.



- 4- In case of versions with thermal element, after ignition, push and hold the switch for 3-5 seconds for activation of the safety mechanism.
- 5- If no ignition occurs after pushing and releasing the switch, repeat the same action by pushing and holding the switch for 15 seconds.
- 6- Set to the desired flame position.
- 7- When the cooking completes, bring the oven switch clockwise to the upper point to switch off the oven heater.

BURNER TYPE	BURNER TYPE	G20 13mbar	G20 20mbar	G20 25mbar	G25.3 25mbar	G30 30mbar	G30 37mbar	G30 50mbar	G31 37mbar
Injector	LOWER	Ø 1,40	Ø 1,30	Ø 1,30	Ø 1,35	Ø 0,92	Ø 0,92	Ø 0,85	Ø 0,92
BOTTOM BURNER		2,75 kW	3,00 kW	3,50 kW	3,00 kW	3,50 kW	3,80 kW	3,80 kW	3,50 kW
BOTTOM BURNER GAS RATE		0,262 m³/h	0,286 m³/h	0,333 m³/h	0,325 m³/h	254 g/h	276 g/h	276 g/h	250 g/h
Injector	UPPER	Ø 1,30	Ø 1,20	Ø 1,20	Ø 1,20	Ø 0,85	Ø 0,85	Ø 0,85	Ø 0,85
TOP BURNER		2,50 kW	2,60 kW	3,00 kW	2,50 kW	3,00 kW	3,00 kW	3,80 kW	3,00 kW
TOP BURNER GAS RATE		0,238 m³/h	0,248 m³/h	0,286 m³/h	0,271 m³/h	218 g/h	218 g/h	276 g/h	214 g/h
Injector	LOWER	–	–	–	–	Ø 0,75	–	Ø 0,70	Ø 0,75
BOTTOM BURNER		–	–	–	–	2,40 kW	–	2,40 kW	2,40 kW
BOTTOM BURNER GAS RATE		–	–	–	–	175 g/h	–	175 g/h	171 g/h
Injector	UPPER	–	–	–	–	Ø 0,70	–	Ø 0,65	Ø 0,70
TOP BURNER		–	–	–	–	2,00 kW	–	2,00 kW	2,00 kW
TOP BURNER GAS RATE		–	–	–	–	145 g/h	–	145 g/h	143 g/h

Use of the electric oven

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

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

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

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

Switching the electric oven off

Turn the oven timer to 'off' position.

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

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

Operation modes

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

Upper and Lower Heating



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

Upper Heating



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

Lower Heating



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

Lower + upper + turbo fan (optional)



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

Grill (optional)



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

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

Heavy Grill (optional)



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

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

Turbo motor (optional)



- It is used for defrosting thanks to its turbo motor.

Turbo resistor + turbo fan (optional)



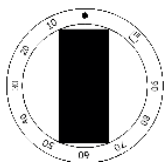
Turbo resistor and turbo motor heating is on. Food are heated more homogeneously thanks to the turbo motor. For example, it is suitable for cakes, yoghurt, pies or cakes in the cooking moulds and casserole. Do the cooking by using a single tray.

Heavy grill + turbo fan (optional)



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

Use of the oven timer



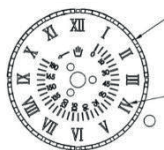
Version 2

MECHANICAL TIMER (version 2)

If the timer is as shown in Version 2:

Turn the timer switch clockwise for cooking. Set the duration

ANALOG TIMER (version 4)



Version 4

1 – SETTING TIMER

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

2 - SETTING THE COOKING DURATION

- 3 It is possible to set the cooking time by the analog timer up to 180 minutes. Alarm ring will automatically start after completion of the set time. To silence the ringing alarm, turn the button anticlockwise without pressing it and continue till it reaches to the manual symbol  appears on the display. Alarm will be off at this position.

OT-4000-LED TOUCH CONTROL OVEN TIMER

OVERVIEW:



OT-4000-LED, is an electronic timer, which enables your oven to get the food ready to serve at the desired time. The only thing to be done is to program the cooking time and ready time. It can also be used as an alarm clock, where you just give in the amount of time after which it should remind you by a buzzer tone.

POWER UP:

Upon power up, flashing digits and AUTO icon, the oven is inoperative. Press M to return to manual mode and adjust the time of day using up and down buttons.

MANUAL MODE



Touching **>|&M** at the same time, manual mode is entered. Any previous cooking program will be cancelled.

ADJUSTING TIME OF DAY

Time of day adjustment is only allowed, when no cooking program is in progress. First enter manual mode as described above. The point between the hours and minutes display flashes.



1) Switch into time adjustment mode.



2) Adjust the time using the **▲** or **▼** buttons.



3) After a few seconds, screen will stabilize.

BUZZER ALARM:

With this feature, you can program after how much elapsed time you should be warned by a buzzer sound.



1) Touching **M** twice, enter buzzer alarm mode



2) Using **▲** or **▼** give in the duration in minutes



3) After a few seconds, screen will return to clock mode

CANCELLING THE BUZZER SOUND



After the programmed duration is elapsed, buzzer will sound. Any button touch will cancel the buzzer.

AUTOMATIC COOKING PROGRAM

If you want to start cooking immediately, you just have to give in the cooking time.

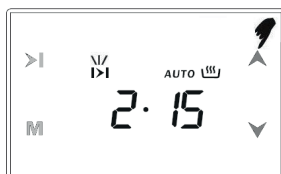
Example: We placed our food into the oven and want it to be cooked for 2 hours and 15 minutes



1) Current time is 18:30.



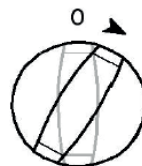
2) Switch into cooking time mode.



3) Adjust the cooking time using the **▲** or **▼** buttons.



Now, you have programmed your oven to cook the food for 2 hours and 15 minutes. Please do not forget to bring the function and/or temperature knobs of your oven to appropriate position.



4) After a few seconds, the screen will indicate that cooking has started and show the current time

Note: You may cancel the automatic cooking mode any time by go manuel modeln the above example, cooking immediately started after giving in the cooking period. By pressing the **>|** button, you can see the ready time, ie. The time when the food will be ready to serve, and if you want, you can also change it. In the example below, the ready time will be changed to 21:30.



1) Displayed is the ready time $18:30+2:15=20:45$.



2) Set it to the desired time by using the + or – buttons.



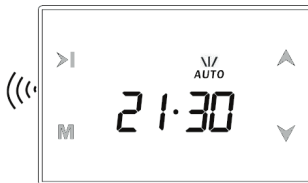
3) In a few seconds, screen switches to clock mode.

We now have programmed our oven to get the food ready at 21:30. Since the cooking time was preprogrammed as 2 hours 15 minutes, your oven will start cooking at 19:15, so that the food is ready at 21:30.

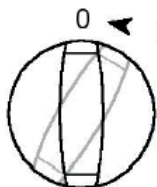
Screen just when cooking starts



Screen just when cooking ends



When automatic cooking is completed, a buzzer alarm is heard and will sound, if not stopped, for 7 minutes.



1) Switch your oven OFF



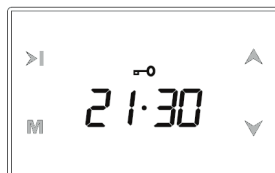
2) Reset the timer

Note: Your oven will be inoperative until you reset the timer.

In the example shown, cooking time has been programmed first the ready time was calculated automatically and was edited by us. It is also possible first to program the ready time, in that case the cooking time will be calculated automatically and should be edited thereafter.

CHILD LOCK:

When activated in manual mode, your oven and the timer keys are blocked.
When activated as a cooking program is in progress, just the keys are blocked.



1) Touch ▲ and ▼ at the same time for 1 seconds until 2 beep tones heard.

2) The key symbol appears on the screen, child lock is active.

To deactivate the child lock, touch ▲ and ▼ until key symbol disappears.
Exception: A buzzer tone during child lock can be cancelled touching any button.

USER PROGRAMMABLE OPTIONS:

1- Time of day display 12h / 24h

Factory setting is 24 h display. Touching ►| for 5 seconds, a double beep tone will be heard, the display mode toggles to 12 h mode (am / pm indication) Doing this again will toggle back to 24 h

2- Touch tones

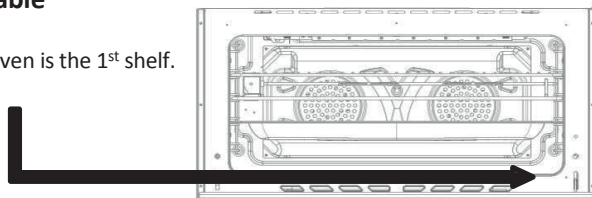
As a factory setting, touching buttons are accompanied by beep tones. Touching the M button for 5 seconds, a double beep tone will be heard and nt, which stays for no tone, will appear on the screen. Now, no touch tones will be produced any more. Doing the same until bt appears on the screen, which stays for button tone, brings you back to touch tones.

3- Screen Brightness Adjustment:

Touching ▲ button for 1 second, until you hear a double beep tone, brings you into the display brightness mode. Display shows br 0x (x = 1 to 8). Now every consecutive touch of the same button will reduce the brightness.

Cooking duration table

The lowest shelf of the oven is the 1st shelf.



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

Food	Cooking container	Shelf position	Temperature (°C)	Cooking duration (m) (approx)
Cake in tray	Oven tray	3	170...180	25...35
Cake in mold	Cake mold 18...22 cm	1...2	170...180	30...40
Cookie	Oven tray	3	170...190	25...35
Crisp Millefeuille	Oven tray	3	180...190	25...35
Donut	Oven tray	3	170...180	25...35
Pie	Oven tray	3	200	40...50
Phyllo dough	Roasting tray	5	200	35...45
Pastry	Oven tray	3	180...190	40...45
Dough pastry	Oven tray	3	180...190	40...50
Pizza	Oven tray	1...2	200...220	15...20
Steak	Oven tray	1...2	15 min.Max.»	100...110
Lamb leg	Oven tray	1...2		90...100
Roasted chicken	Oven tray	4		60...70
Turkey part	Oven tray	1	25 dk.220 »	180...240
Fish	Oven tray	1...2	200	15...25
Adjust the temperature to 15 0 °C after "minutes maximum" .				

Operation of the grill



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

Opening the grill

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

Switching Off the Grill

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

Grilling by the electric grill

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

6) Maintenance and cleaning

General information



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

Risk of electric shock!

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



“Caution: Glass lid may crack when heated.

Switch off all burners before the glass cover is closed.”



Hot surfaces may cause to burns !

Allow the product to cool down prior to cleaning it.

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



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



Do not use steam cleaning products for cleaning purpose.

Cleaning of the control panel

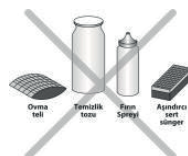
Clean the control panel and control switches by use of a damp cloth and wipe it dry by using a dry cloth.



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

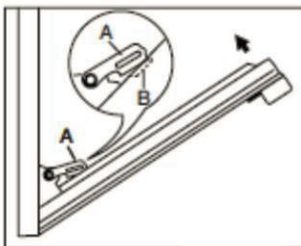
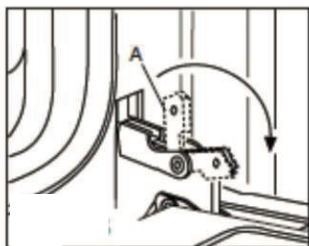
Cleaning the oven

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



Cleaning and removal of the oven door

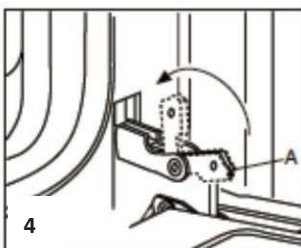
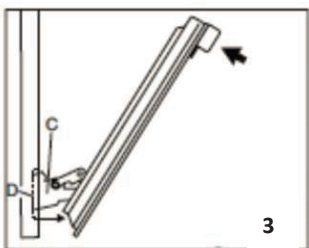
Do not use hard and aggressive cleaning agents for cleaning the oven door; these substances may scratch the surface and give damage to the window



Removal of the oven door

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

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



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

Replacement of the oven lamp



Hot surfaces may cause burns!

1. Open the oven door.

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



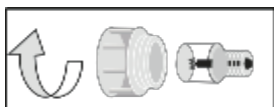
Oven lamp is a special electric lamp resistant to 300°C. For specifications of the lamp, see Technical specifications, page 3.



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

If your oven has a round lamp:

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



7) Recommended solutions for the problems

Product does not operate.

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

Steam goes out when the oven operates

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

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

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

Oven is not getting warm.

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

Oven light does not turn on

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

Problems with the gas oven

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

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