INFINITY

Instructions for Use

GB

Dear customer!

We sincerely thank you for your purchase. We believe you will soon find ample evidence that you can really rely on our products. To make the use of the appliance easier, we attach these comprehensive instruction manual.

The instructions should aid you in getting familiar with your new appliance. Please, read them carefully before using the appliance for the first time.

In any case, please make sure the appliance was supplied to you undamaged. Should you identify and transport damage, contact your sales representative or the regional warehouse from where the product was delivered. You will find the telephone number on the receipt or delivery report. We wish you a lot of pleasure with your new household appliance.

Instructions for connection

The connection should be carried out in compliance with the instructions in the section “Connection to the power mains”, and the relevant effective regulations and standards. This should only be performed by a qualified technician.

Rating plate

Data plate indicating basic information on the appliance is located on the lower edge of the oven and it can be seen when the oven door is opened.

TABLE

IMPORTANT - READ BEFORE USING THE APPLIANCE 6
- Safety percautions 6
- Warnings 7
- Appliance purpose 7

APPLIANCE DESCRIPTION 8
- Control lamps 9

COOKING SURFACE 10
- Before using the appliance for the first time (depending on the model) 10
- Important warnings 10
- Cookware 11
- Energy saving 11

OPERATING THE COOKING ZONES 12

OPERATING THE COOKING HOB 13
- Operating the double cooking zone 13
- HI-Light cooking zones 13

THE OVEN 14
- Before using the oven for the first time 14
- Important warnings 14
- Operating the oven 15

ELECTRONIC TIMER 16
- Setting the clock 16
- Manual (non-programmed) operation 16
- Semi-automatic operation by setting the cooking time 16
- Semi-automatic operation by setting the end of cooking time 17
- Automatic operation by setting the cooking time and end of cooking time. 17
- Minute minder 17
- Acoustic alarm volume 18
- Cancelling the timer programming 18
- Instant reset of timer programming 18
- The oven may be operated in the following modes 19
- Shelf levels (depending on the model) 21
- Oven accessories (depending on the model) 21

FOOD PREPARATION 22
- Baking pastry 22
- Cooking / roasting meat 25
- Grilling and browning 27

CLEANING AND MAINTENANCE 30
- Cleaning 30
- Cooker drawer 35
- Replacing appliance parts 35

SPECIAL WARNINGS AND ERROR REPORTING 37
- Important 37

INSTRUCTIONS FOR INSTALLATION AND CONNECTION 38
Important warnings 38
Installation of the appliance 39
Protecting the appliance from tipping over 40
Connection 41
TECHNICAL CHARACTERISTICS 42
Rating plate 42

IMPORTANT - READ BEFORE USING THE APPLIANCE

Safety percautions

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or metal capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- WARNING: Danger of fire: do not store items on the cooking surfaces.
- WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. Never try to extinguish a fire with water, but switch off the appliance and then cover flame with a lid or a damp cloth.
- After use, switch off the hob element by its control and not rely on the pan detector.
- WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- Only use the temperature probe recommended for this oven.
- WARNING: Ensure that the appliance is switched off before replacing lamp to avoid the possibility of electric shock.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not use steam cleaners or high-pressure cleaners to clean the cooking hob, as this may result in an electric shock.
- The appliance is not intended to be controlled by external timers or special control systems.

Warnings

- The appliance may only be connected to the power mains by an authorized service technician or expert.
- Tampering with the appliance or non-professional repair thereof may result in risk of severe injury or damage to the product. Any repairs may only be carried out by an authorized service technician or expert.
- If the power cords of appliances located near this appliance are caught in the oven door, they can be damaged, which may in turn result in a short circuit. Therefore, keep the power cords of other appliances at a safe distance.
- The appliance is intended solely for cooking. Do not use it for any other purpose, e.g. for room heating. Do not place empty cookware on the cooking zones.
- Using the glass ceramic hob as a storage area may result in scratches or other damage to it. Never heat food in aluminium foil or in plastic containers on the cooking hob. Such foil or containers may melt which can result in a fire or damage to the cooking hob.
- Be particularly careful when cooking food in the oven. Due to high temperatures, baking trays, baking sheets, the grid and the oven interior walls become very hot. Always use oven mitts.
- Do not line the oven walls with aluminium foil and do not place baking trays or other cookware on the oven bottom. Aluminium foil would prevent air circulation in the oven, hinder the cooking process, and ruin the enamel coating.
- Oven door become very hot during operation. A third glass is installed or additional protection to reduce the temperature of the outside surface (only with some models).
- Do not store combustible, explosive, volatile or temperature-sensitive items (such as paper, dish cloths, plastic bags, cleaners or detergents and spray cans) in the oven's storage drawer, as they can ignite during over operation and cause a fire. Only use the appliance storage drawer to store equipment (baking sheet, drip tray etc.).
- Oven door hinges may be damaged if overloaded. Do not place heavy cookware on the open oven door and do not lean against the door while cleaning the oven. Before cleaning the oven, remove the oven door (see chapter »Removing and re-installing the oven door«). Do not stand or sit on the open oven door (children!).
- Appliance operation is safe with and without tray guides.
- In case of prolonged use of cast iron plates, the area of the plate and the edge of the cooking zone may discolour. Service in such case is not covered by the warranty.
- The appliance is intended to be placed directly on the floor, without any supports or plinths.

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of thisproduct. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Appliance purpose

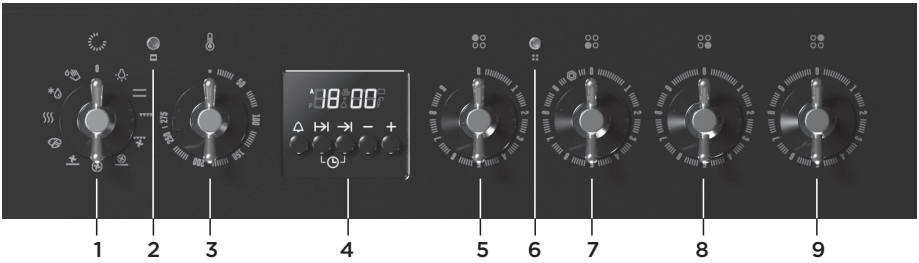
The appliance is intended for conventional preparation of food in households and should not be used for any other purpose. Individual options of use are comprehensively described in this instruction manual.

503912

APPLIANCE DESCRIPTION

The figure represents one of the appliance models. Since a group of appliances to which these instructions apply, have different features, the instruction manual may describe functions and equipment that may not be available in your appliance.

1 Vapor discharge opening
2 Glass-ceramic cooking hob
3 Control panel
4 Oven handle
5 Oven door
6 Cooker drawer
7 Additional support (only with some models)
8 Adjustable feet; accessible when the cooker drawer is removed (only with some models)



1 On/off and operation mode knob
2 Oven control lamp. The lamp is lit when the oven is heating up; when the selected temperature is reached, it goes off.
3 Oven temperature setting knob
4 Program timer
5 Cooking zone knob, rear left
6 Operation control lamp. It indicates that oven or one of the cooking zones is in operation.
7 Cooking zone knob, front left
8 Cooking zone knob, front right
9 Cooking zone knob, rear right

Control lamps

(only with some models)

Yellow lamp
The lamp is lit when any of the appliance functions are activated.

Red lamp
The red lamp is lit when heaters in the oven are operating; when the selected temperature is reached, the lamp goes off.

503912

COOKING SURFACE

Before using the appliance for the first time (depending on the model)

- Clean the **glass-ceramic surface** with a damp cloth and some manual dishwashing detergent. Do not use aggressive cleaners such as abrasive cleaning agents or sponges which may leave scratches, or stain removers.

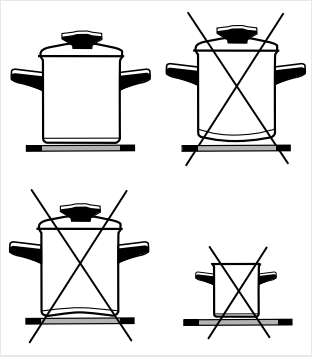
Important warnings

- Do not switch on the cooking zones without any cookware on them and never use them for room heating!
- Make sure the cooking zones and the pan bottom are clean and dry; this will enable good heat transmission and prevent damage to the cooking zone.
- During cooking, the overheated fat or oil on the hob may ignite. Therefore, be careful when preparing food with fat or oil (e.g. French fries) and control the cooking process at all times.
- Do not place damp cookware or steam-covered lids on the cooking zones. Moisture is detrimental to the cooking zones.
- Do not leave a hot pan to cool down on the cooking zones, because moisture will be generated under it, causing corrosion.

Important warnings related to the glass-ceramic hob

- The cooking zone will reach the selected power level or temperature very quickly; however, the area surrounding the cooking zones remains relatively cool.
- The hob is resistant to temperature changes.
- The hob is also impact-resistant. The pans may be placed onto the hob roughly without damaging the hob.
- Glass ceramic hobs should not be used as a worktop. Sharp objects can cause scratches.
- Preparing food in thin aluminum of plastic containers on hot cooking zones is not allowed. Do not place any plastic objects or aluminum foil on the glass ceramic hob.
- Never use a glass-ceramic hob that is cracked or broken. If an object falls on the hob with a sharp edge downwards, this could cause the hob / glass ceramic panel to break. The consequences are visible immediately, or only after a while. If any visible crack should appear, immediately disconnect the appliance from the power supply.
- If sugar is spilt on a hot glass ceramic hob, or a sugar-laden food, immediately wipe the hob.

Cookware



Tips on the use of cookware

Use high-quality cookware with a flat and stable bottom.

- Transmission of heat is best when the pan bottom and the cooking zone are of the same diameter, and the pan is placed on the middle of the cooking zone.
- When using a tempered glass (Pyrex) or porcelain cookware, please follow the cookware manufacturer's instructions.
- When using a pressure cooker, do not leave it unattended until the desired pressure is reached. The cooking zone should initially be set to the maximum power level; as the pressure rises, use the sensors to decrease the power level according to the pressure cooker manufacturer's instructions.
- Make sure there is always enough water, either in a pressure cooker or in any other piece of cookware, as using an empty pan on the cooking hob will result in overheating which will damage both the pan and the cooking zone.
- Tempered glass (Pyrex) cookware with a specially brushed bottom is suitable for use on cooking hobs if it fits the diameter of the cooking zone. Cookware with larger diameter may break due to thermal stress.
- When using any special or unconventional cookware, follow the cookware manufacturer's instructions.

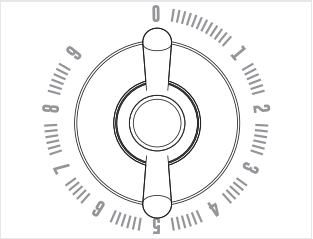
- When a highly reflective pan (bright metal surface) or a pan with a thick bottom is used for cooking on a glass-ceramic hob, cooking time can be extended by several minutes (up to 10 minutes). If you wish to boil a larger quantity of food, it is recommended to use a container with a flat dark bottom.
- Do not use clay cookware, because it may leave scratches on the glass-ceramic hob.

Energy saving

- Pan bottom diameters should match the diameter of the cooking zone. If the pan is too small, some heat is wasted; furthermore, using a too small pan can damage the cooking zone.
- Whenever possible given the cooking process, use a lid.
- The pan should be appropriately sized given the quantity of food prepared. Preparing a small quantity of food in a large pan will cause a waste of energy.
- Dishes that take a long time to cook should be prepared in a pressure cooker.
- Various vegetables, potatoes, etc., can be cooked in a small quantity of water; however, the lid should be closed tightly. When the water is brought to boil, reduce the power level to a setting that maintains a temperature just above boiling point.

503912

OPERATING THE COOKING ZONES



- Turn on the cooking zones using the knobs installed on the control panel.
- The symbols next to the knobs indicate which cooking zone is controlled by a particular knob.
- Cooking zone heating power can be set either continuously (1-9).
- With energy switches, rotate the knob in the clockwise direction to increase the heating power, or rotate it in anti-clockwise direction to decrease the power.
- The cooking zone may be turned off three to five minutes before the end of cooking in order to make use of the residual heat and save some energy (the following table lists some examples for using individual power levels).

E	
0	Cooking zone turned off
1-2	Maintaining the temperature and reheating of smaller quantities of food
3-4	Reheating
5-6	Reheating or longer cooking of larger quantities
7	Consecutive cooking / frying (e.g. omelets etc.)
8	Deep frying
9	Quick heating

Cooking zone control knobs

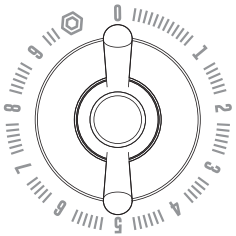
	front left
	rear left
	rear right
	front right

OPERATING THE COOKING HOB

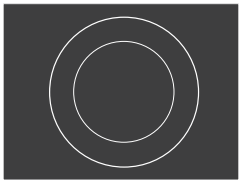
(only available in some models)

Operating the double cooking zone

- With the double cooking zone and cooking zone for the baking tray, the heating surface can be adjusted to match the size and the shape of the cookware.
- Turn the cooking zone on and off with the relevant knob.
- Turn on the larger heating one by rotating the knob as far as it will go (see the symbol; the knob will click), Then set the power level.
- All coking zones are turned off by rotating the knob to the “0” position (off).



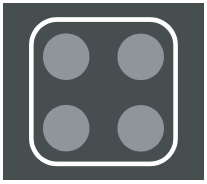
Knob for the cooking zone with one additional heating coil / expansion zone.



Double cooking zone

HI-Light cooking zones

Hi-Light cooking zones differ from the conventional zones by rapid heating; therefore, the cooking process begins very soon.



Remaining heat indicator

Each cooking zone has a signal lamp which is lit whenever the cooking zone is hot. When the cooking zone cools down, the lamp goes off. The remaining heat indicator may be lit when a hot pan was placed on it, even if the cooking zone hasn’t been used for a while.

THE OVEN

Before using the oven for the first time

- Remove the sticker from the door glass before using the oven for the first time.
- Remove all accessories from the oven and clean them with warm water and a conventional detergent. Do not use abrasive cleaning aids.
- When the oven is heated up for the first time, a specific odor of a “new appliance” will be discharged; therefore, ventilate the room thoroughly while the oven heats up.

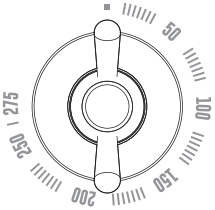
Important warnings

- Use dark, black silicon coated or enamel coated baking trays, as these transmit the heat particularly well.
- Only preheat the oven if specifically stated in the recipe or in the instruction tables herein.
- Heating up an empty oven uses a lot of energy; therefore, a lot of power is saved if several types of pastry are cooked consecutively, as the oven is already heated up.
- Approximately ten minutes before the anticipated end of the cooking process, the oven may be turned off. This way, you will save some power and make use of the accumulated heat.

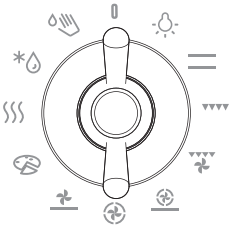
Operating the oven

The oven is operated by the on/off and operation mode selection knob and the temperature setting knob / dial.

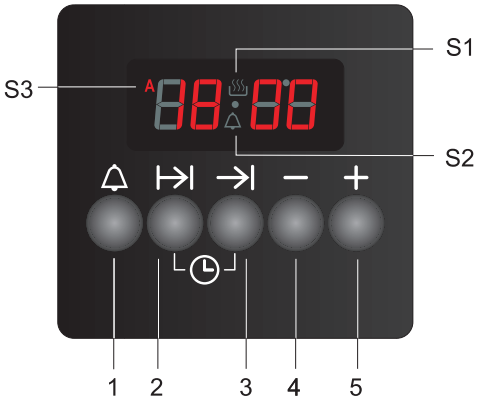
Temperature setting knob / dial



On/off and operation mode knob.



ELECTRONIC TIMER



1 Minute minder
2 Cooking time
3 End of cooking time
4 (-) minus
5 (+) plus

Setting the clock

When the appliance is connected to the power mains, **"0 00"** will flash on the display; furthermore, the symbol **S3** will flash as well. Press the **2** and **3** keys simultaneously and use the keys **4** and **5** to set the clock. Symbol **S1** will also light up to indicate that the timer is set to non-programmed (manual) operation.
Note: if you keep the **4** and **5** key pressed for a while, the digits will change faster.

Manual (non-programmed) operation

Press the **2** and **3** keys simultaneously. **All previously set programs will be reset** (symbol S3 will disappear, if it was activated). Symbol **S1** will appear (if it had not been activated earlier), which means that manual (non-programmed) operation has been selected.

Semi-automatic operation by setting the cooking time

Press the 2 key. **0 00** will appear on the display. Use the **4** and **5** keys to set the desired time. Symbol **S3** will appear. The time can be set in 1-minute steps. Cooking time can be set to a maximum of 10 hours. When the time is set, countdown will begin in five-second steps. The display will indicate the time of day. Press the **2** key to check the remaining cooking time and adjust it as required using the **4** and 5 keys. When the set time expires, an acoustic signal will go off. The alarm will be deactivated automatically after 7 minutes, if it is not acknowledged earlier by pressing the **1**, **2**, or **3** key. The symbol **S1** will disappear and the symbol **S3** will flash. At that time, the oven will be switched off. Press the **2** and **3** keys simultaneously and the symbol **S3** will disappear. The symbol **S1** will appear and the timer will be reset to manual (non-programmed

operation).
In order to complete the cooking process, switch off the oven!

Semi-automatic operation by setting the end of cooking time

Press the **3** key. Current time of day (clock) will appear on the display. Use the **4** and **5** keys to set the desired end of cooking time (i.e. the time when you wish the cooking to end); this time has to be later than the current time. Symbol **S3** will appear. 5 seconds after the desired time is set, clock will be displayed again. When the clock reaches the set end of cooking time, an acoustic signal will go off. The alarm will be deactivated automatically after 7 minutes, if it is not acknowledged earlier by pressing the **1**, **2**, or **3** key. The symbol **S1** will disappear and the symbol **S3** will flash. At that time, the oven will be switched off. Press the **2** and **3** keys simultaneously and the symbol **S3** will disappear. The symbol **S1** will appear and the timer will be reset to manual (non-programmed operation).
In order to complete the cooking process, switch off the oven!

Automatic operation by setting the cooking time and end of cooking time

Press the **2** key and use the **4** and **5** keys to set the cooking time. Then, press the 3 key and the earliest possible end of cooking time will be displayed. Use the **4** and **5** keys to adjust the time when you want the cooking process to end. Symbol S1 will disappear if the end time is at a later time than current time + cooking duration. The oven starts to operate automatically according to the times set.

Example
Current time = 12:00. Cooking time set to 1:30, end of cooking time set to 14:00. This means, that the oven will start operating at 12:30.

Minute minder

Press the **1** key to activate the minute minder which ony has a countdown alarm function and does not switch off the oven. Use the **4** and **5** keys to set the desired time. Symbol **S2** will appear. When the desired time is set, the countdown begins in five-second steps. The time of day is indicated on the display. Press the **1** key to check the remaining time and adjust it as required using the **4** and **5** keys. Maximum time that you can set is 23 hours and 59 minutes. When the set time expires, an acoustic alarm will be activated. After 7 minutes, the alarm will be deactivated automatically, if it is not acknowledged earlier by pressing the **1**, **2**, or **3** key. The symbol **S2** will disappear.

503912

Acoustic alarm volume

You may choose from 3 different acoustic alarm volumes by pressing the **4** key. When the **4** key is pressed and held, the initial alarm setting will be restored. If the key is released and pressed again, the following volume level will be set. The most recently set level will remain effective. Alarm volume may be adjusted at any time.

Cancelling the timer programming

All settings, except for the minute minder, may be cancelled **at any time** by simultaneously pressing the **2** and **3** keys. Any set programs will be automatically stopped and the clock will be rest to manual (non-programmed) operation.

Instant reset of timer programming

Press the **1, 2**, or **3** key to select the timer program. Then, press the **4** and **5** keys simultaneously to delete it.

⚠ **Using the timer in combination with the oven.**
When using the timer in combination with the oven, first switch on the oven and set the desired cooking system and temperature. Only then, set the timer functions. When cooking is complete, switch off the oven.

The oven may be operated in the following modes

Oven lighting

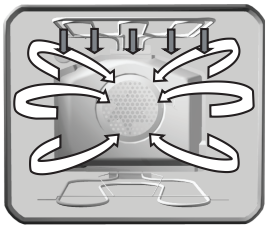
With some models, there are two interior lighting lamps: one on the upper part of the back wall, and the other, additional lamp on middle of the right side wall. Oven lighting can be selected independently, without selecting another function. With all other modes of operation, the oven lighting is turned on automatically when the operation mode is selected.

Upper / lower heater

The heaters on the upper and lower side of the oven radiate heat uniformly and evenly into the oven interior. Pastry and meat can be cooked on one shelf level only.

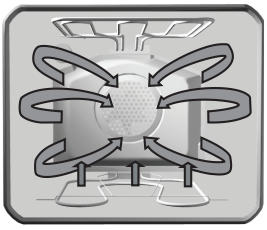
Grill

In this cooking mode, the infrared heater is activated. The heat is radiated directly by the infra heater mounted on the ceiling of the oven cavity.
This cooking mode is appropriate for grilling smaller chunks of meat like steaks, sausage, fillets, cutlets etc.



Grill & fan

With this operation mode, the infra heater and the fan are activated simultaneously. It is appropriate for grilling meat and large chunks of meat or poultry on one shelf level. Also appropriate for cooking food au gratin or browning.

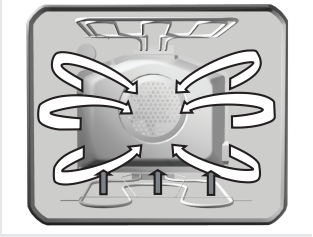


Hot air and lower heater

In this cooking mode, the bottom heater and hot air fan are activated simultaneously. This combination is ideal for baking moist or heavy pastry, fruit cakes with leavened dough or short crust, and cheesecake.

Hot air

With this operation mode, the round heater and the fan operate simultaneously. The fan at the oven back wall causes the hot air to circulate constantly around a roast of pastry. This operation mode is appropriate for roasting meat and making pastry on several shelves simultaneously. Cooking temperature should be set lower than with conventional operation modes.



Lower heater and fan

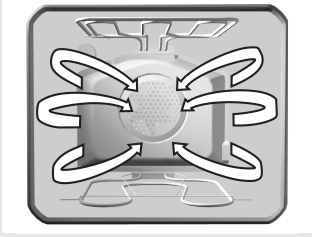
With this operation mode, the lower heater and the fan operate simultaneously. Used for baking low leavened dough and preserving fruit and vegetables. Use the first shelf position from the bottom and shallow rather than deep baking trays to allow the warm air circulate around the upper side of the dish as well.

»PIZZA SYSTEM«

This cooking mode is ideal for making pizza. Pizza is baked in a preheated oven at a temperature of 190 – 210°C for 15 – 25 minutes, depending on the size, in low baking sheet placed in the second guide level.

Keeping warm

(Place the food onto the support grid inserted in the second guide level.)
Use this function to reheat ready made food. Set the temperature dial to 70 °C. Reheating time is a matter of your choice, but make sure it is not too short, or the food will not be thoroughly reheated.



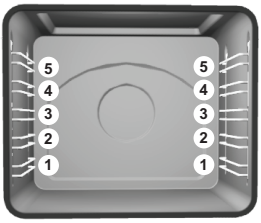
Defrosting

With this mode, the air is circulating without any heater being turned on. Only the fan is in operation. This is used for slow defrosting or thawing of frozen food.

Aqua Clean

The heat is only radiated by the heater installed in the bottom of the oven. Select this operation mode when you wish to bake / cook the bottom side of the dish more thoroughly (e.g. for moist pastry with fruit filling). Set the temperature with the temperature selection knob / dial. The lower heater can be used for cleaning the oven. Details are given in the “Cleaning and maintenance” section.

Shelf levels (depending on the model)



Oven accessories (the grid, aluminum baking tray, deep baking tray) can be inserted into the oven at 5 height levels. Each level is described in the cooking tables (see section Food preparation).

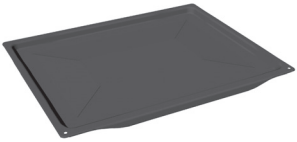
⚠ **Please note that the shelf levels are always referred to from bottom up.**

Note: The deep tray, or the drip tray, cannot be inserted into the first, lowermost guide.

Oven accessories (depending on the model)

The grid onto which the container with food, or the food directly, is placed.

⚠ **A safety stop is fitted on the grid and on the guides. To pull out the grid, lift it slightly when it hits the stop.**



Shallow baking tray is only intended for baking pastry and cakes.

Deep baking tray is intended for baking meat and moist pastry; it is also intended as a drip tray.

⚠ **Unless you are using the grill, or the deep baking tray is used only as a drip tray when spit-roasting, the deep tray should not be inserted into the first guide.**

503912

Baking pastry

- For baking pastry, use the ⎓ or mode of operation. (Oven operation with the selected mode, or system, depends on the appliance model).
- When baking pastry, always remove the fat filter.

Instructions

- When baking pastry, always observe the instructions on the shelf / guide level, temperature, and cooking time indicated in the pastry baking table. Do not be prejudiced by experience you may have with other ovens. The values indicated in the cooking table are defined and checked especially for this particular oven.
- If the baking table does not specifically address a particular type of pastry, see the information for a similar type of pastry.

⎓ Baking pastry with upper and lower heater

- Bake the pastry at one level only.
- Upper / lower heater combination is particularly appropriate for baking various types of pastry, bread, and meat.
- Use dark-colored baking trays. Light-colored trays reflect the heat, which leads to poorer cooking (browning) results.
- Always place the models on the grid. If you are using the supplied baking tray, remove the grid.
- Preheating will shorten the cooking time. Place the dish into the oven only when the selected temperature has been reached, i.e. when the control lamp (heater operation lamp) goes off for the first time.

Baking pastry with hot air

Baking pastry with hot air is particularly convenient when you wish to bake on several shelf / guide levels simultaneously, especially when preparing bite-size pastry in shallow trays. Preheating is recommended, and the use of the second and fourth guide level. This mode is also appropriate for moist pastry and fruit cakes (in this case, bake on a single level only).

- The temperature is normally set lower than when baking with the upper/lower heater combination (see also the pastry baking table).
- Various types of pastry can be baked simultaneously, if the required temperature is at least approximately the same for all.

- Baking time can vary, even for equal baking trays. When baking in several baking trays simultaneously – on two or even three levels, baking time for each tray can e different. You may have to remove one of the trays sooner (normally, this would be the uppermost tray.
- If possible, prepare bite-size pastry, such as cupcakes, in the same thickness and height. Unevenly sized pastry will be unevenly browned!
- When baking several types of pastry simultaneously, there will be a significant amount of vapor in the oven, resulting in accumulation of condensate on the oven door.

Tips on baking pastry

Is the pastry completely done?

Use a wooden stick to pierce the pastry at the highest point. If there are no traces of dough when the stick is removed, the pastry is done. Turn off the oven and use the remaining accumulated heat.

The pastry has collapsed

Check the recipe. Next time, use less liquid. Observe the instructions on mixing / kneading time, especially when using small household appliances.

The pastry is too light-colored

Next time, use a dark-colored baking tray, place the tray one guide level lower, or turn on the lower heater towards the end of the cooking process.

The pastry with a moist filling (e.g. cheesecake) is not completely done

Next time, reduce the temperature and extend the cooking time.

Notes on the pastry baking table:

- Two values are indicated for temperature, lower and upper. Initially, set the lower temperature; if the pastry is not brown enough, increase the temperature next time.
- Cooking times are given as an estimate and may vary subject to a number of circumstances.
- The value printed in bold in the temperature table indicates the most appropriate operating mode for a particular type of pastry.
- The indication * means that the oven should be preheated with the corresponding operating mode selected.
- When using baking paper, make sure it is resistant to high temperature.

503912

Pastry baking table for combined upper and lower heater or hot air operating mode

Type of pastry	Guide (from the bottom)	Temperature (°C)	Guide (from the bottom)	Temperature (°C)	Cooking time (minutes)
Sweet pastry					
Marble cake, ring cake	**2**	**160-170**	2	150-160	55-70
Rectangle-shaped cake	**2**	**160-170**	2	150-160	60-70
Cake made in cake tin	2	160-170	**2**	**150-160**	45-60
Cake tin cheesecake	**2**	**170-180**	3	150-160	60-80
Fruit cake, short pastry	2	180-190	**3**	**160-170**	50-70
Fruit cake with dressing	2	170-180	**3**	**160-170**	60-70
Sponge cake*	**2**	**170-180**	2	150-160	30-40
Cake with icing	3	180-190	**3**	**160-170**	25-35
Fruit cake, mixed dough	3	170-180	**3**	**150-160**	50-70
Cherry cake	3	180-200	**3**	**150-160**	30-50
Sponge cake roll*	3	180-190	**3**	**160-170**	15-25
Leavened dough cake	3	160-170	**3**	**150-160**	25-35
Hefezopf (leavened dough)	2	180-200	**3**	**160-170**	35-50
Christmas cake	2	170-180	**3**	**150-160**	45-70
Apple pie	2	180-200	**3**	**170-180**	40-60
Oven-baked donuts	2	170-180	**3**	**150-160**	40-60
Savory pastry					
Quiche Lorraine	2	180-190	**3**	**170-180**	45-60
Bread	**2**	**190-210**	3	170-180	50-60
Buns*	**2**	**200-220**	3	180-190	30-40
Bite-size pastry					
Short pastry – cookies *	3	170-180	**3**	**150-160**	15-25
Merengue *	3	170-180	**3**	**150-160**	20-30
Leavened dough	3	180-200	**3**	**170-180**	20-35
Puff pastry	3	190-200	**3**	**170-180**	20-30
Choux pastry (cream filled)	3	180-190	**3**	**180-190**	25-45
Frozen pastry					
Apple, cheese pie	2	180-200	**3**	**170-180**	50-70
Cheesecake	2	180-190	**3**	**160-170**	65-85
French fries for oven *	2	200-220	**3**	**170-180**	20-35
Croquettes	2	200-220	**3**	**170-180**	20-35

Note: Guide number refers to the grid onto which smaller baking trays or cake tins are placed, and to shallow baking tray. The deep baking tray should not be inserted into the first guide.

Settings table for baking pastry with hot air and lower heater

Type of pastry	Guide (from the bottom)	Temperature (°C)	Cooking time (minutes)
Cheesecake (750g cheese) - short pastry	2	150-160	65-80
Quiche Loraine - short crust dough	2	180-200	35-40
Apple pie with icing - leavened dough	3	150-160	35-40
Fruit cake - mixed dough	3	150-160	45-55
Apple pie - flaky pastry	3	170-180	45-65

Cooking / roasting meat

- To cook meat, use the operating modes and .
- Data printed in bold represent the most appropriate operation mode for a particular type of meat.
- When cooking meat, the use of the fat filter is recommended (depending on the model).

Tips on using the cookware

- Meat can be cooked in enamel coated cookware, tempered glass (Pyrex) cookware, clay, or cast iron cookware.
- Stainless steel baking trays are less appropriate because they reflect the heat.
- If the roast is covered, it will remain juicier, and the oven will not be as dirty.
- In an open baking tray, the roast will brown sooner.

Some notes on cooking meat

- The meat cooking table indicates recommended temperatures, guide/shelf level, and cooking time. Since cooking times depend strongly on the type, weight, and quality of meat, they may have to be adjusted.
- Cooking meat, poultry, and fish in an oven is economical only at weights exceeding 1 kg.
- When cooking meat, add enough liquid to prevent the fat and juices from the meat to be burnt onto the baking tray. This means that, in case of longer cooking times, the roast should be checked upon every one in a while, and liquid should be added.
- After approximately half of cooking time, turn the roast around, especially when baking in a tray. For better results, start the cooking with the upper side turned downwards.
- When cooking larger chunks of meat, condensate may accumulate on the oven door. This is a natural phenomenon which does not affect the operation of the appliance. After cooking, wipe the door and door glass dry.
- In order to prevent accumulation of condensate, do not let the dishes to cool down in the oven.

503912

Meat cooking table for upper/lower heater combination or with hot air

Type of meat	Weight (g)	Guide (from bottom)	Temperature (°C)	Guide (from bottom)	Temperature (°C)	Cooking time (min.)
Beef						
Beef roast	1000	**2**	**200-220**	2	180-190	100-120
Beef roast	1500	**2**	**200-220**	2	170-180	120-150
Roastbeef, medium done	1000	**2**	**220-230**	2	180-200	30-40
Roastbeef, well done	1000	**2**	**220-230**	2	180-200	40-50
Pork						
Pork roast, incl. skin	1500	2	180-190	**2**	**170-180**	140-160
Pork belly	1500	2	190-200	**2**	**170-180**	120-150
Pork belly	2000	2	180-200	**2**	**160-170**	150-180
Shoulder	1500	**2**	**200-220**	2	160-170	120-140
Pork roll	1500	**2**	**200-220**	2	160-170	120-140
Cutlet	1500	**2**	**180-200**	2	160-170	100-120
Minced meet roast (pork meat loaf)	1500	**2**	**210-220**	2	170-180	60-70
Veal						
Veal roll	1500	**2**	**180-200**	2	170-190	90-120
Veal joint	1700	**2**	**180-200**	2	170-180	120-130
Lamb						
Lamb loin	1500	**2**	**190-200**	2	170-180	100-120
Sheep joint	1500	**2**	**190-200**	2	170-180	120-130
Venison						
Rabbit loin	1500	**2**	**190-210**	2	180-190	100-120
Deer joint	1500	**2**	**190-210**	2	170-180	100-120
Wild boar joint	1500	**2**	**190-210**	2	170-180	100-120
Poultry						
Chicken, whole	1200	2	200-210	**2**	**180-190**	60-70
Chicken	1500	2	200-210	**2**	**180-190**	70-90
Duck	1700	2	180-200	**2**	**160-170**	120-150
Goose	4000	2	160-170	**2**	**150-160**	180-200
Turkey	5000	2	150-160	**2**	**140-150**	180-240
Fish						
Whole fish	1000	2	200-210	**2**	**170-180**	50-60
Fish soufflé	1500	2	180-200	**2**	**150-170**	50-70

Warning: The guide refers to the support grid. Place smaller baking sheets and trays onto the grid inserted in the first or second guide (never insert the deep baking tray into the first level guides).

Grilling and browning

- When grilling meat, you should be particularly careful. The high temperatures and infra heater heat the grid and other parts of the oven to very high degrees; use protective kitchen gloves and special meat tongs.
- Hot fat may squirt out of pierced meat (e.g. from sausages). To avoid burning your skin or eyes, use meat tongs.
- When grilling meat, control the process at all times. Due to high temperature, meat can be burnt quickly!
- Do not let children anywhere near the grill.
- Roasting with infra heater is recommended for crisp and low-fat preparation of grilled sausages. meat chunks, and fish (steak, chops, salmon fillets, etc.) or toasted bread, as well as for browning.

Some tips on using the grill function

- When using the grill, oven door should always be closed.
- The cooking table for grilling indicates recommended temperature, guide level, and cooking time. Since cooking time depends strongly on the type, quality, weight, and quality of meat, it may have to be adjusted.
- When cooking meat, the use of fat filter is recommended (depending on the model).
- The infra heater (Large grill and Grill operating mode) should be preheated for five minutes.
- When cooking on a grid, spread some oil over it to prevent the meat from sticking onto it.
- Place thin slices of meat on the grid and insert it into the five guide level.
- Insert a baking tray, which will serve as a drip tray in this case, into the first or second guide level to collect the dripping fat and meat juices.
- Grilled meat should be turned halfway through the cooking. Cook the first side somewhat longer than the other one.
- When grilling larger chunks of meat on a grid (chicken, fish), insert the grid into the three level and the drip tray into the first level.
- Thinner slices of meat should only be turned once, while the thicker ones should be turned several times. Use meat tongs to turn the meat around, to prevent too much juice to be lost.
- Darker meat will brown better and sooner than pork or veal.
- After using the grill, clean the oven and accessories each time to prevent the dirt to be burnt onto the oven the ext time you use it.

503912

Spit roasting

(only with some models)

- The rotating roast spit set consists of a rotating spit with a detachable handle and two forks with screws for fixing the meat chunk.
- When using the roast spit, first insert the special support frame into the fourth guide from the bottom.
- Spit the seasoned meat and stick the support forks into the meat chunk from each side to firmly fix it. Then, tighten the screws on the forks.
- Install the handle on the front part of the roast spit. Stick the pointed part of the spit into the opening on the right side of the back oven door, which is protected by a rotating shutter. Place the front part of the spit into the lowest part of the support frame until it snaps into place.
- Place the deep tray on the first or second level to function as a drip tray, catching the fat and juices dripping from the meat.
- Activate the grill by selecting the “grill” ▼▼▼▼ mode.
- Before closing the oven door, detach the spit handle.
- The infra heater operation is controlled by a thermostat; also, it only works when the door is closed.

Cooking table - Large grill

Type of food	Weight (g)	Guide level (from bottom)	Temperature (°C)	Temperature (°C)	Cooking time (min)
Meat and sausages					
2 beef loin chops, rare	400	5	230	-	14-16
2 beef loin chops, medium	400	5	230	-	16-20
2 beef loin chops, well done	400	5	230	-	20-23
2 pork neck chops	350	5	230	-	19-23
2 cutlets	400	5	230	-	20-23
2 veal steaks	700	5	230	-	19-22
4 lamb cutlets	700	5	230	-	15-18
4 grill sausages	400	5	230	-	9-14
2 pcs of meatloaf	400	5	230	-	9-13
1/2 chicken	1400	3	-	210-220	28-33 (1.stran) 23-28 (2.stran)
Fish					
Salmon slices	400	4	230	-	19-22
Fish in aluminium foil	500	4	-	220	10-13
Toasted bread					
6 slices white bread	200	5	230	-	1,5-3
4 slices of mixed flour bread	200	5	230	-	2-3
Toasted sandwich	600	5	230	-	4-7
Meat / poultry*					
Duck*	2000	1	190-210	150-170	80-100
Chicken*	1000	3	190-210	160-170	60-70
Pork roast	1500	3	-	140-160	90-120
Pork shoulder	1500	3	-	140-160	100-180
Pork joint	1000	3	-	140-160	120-160
Roastbeef / beef loin	1500	3	-	170-180	40-80

* This type of meat can also be prepared on a roast spit (see instructions for spit roasting).

CLEANING AND MAINTENANCE

Do not use a steam cleaner or a high-pressure steam cleaner to clean the appliance. Before you start cleaning the appliance, disconnect it from the power mains and let it cool down.

Appliance housing front
Clean the surfaces with liquid non-abrasive detergents intended for smooth surfaces, and a soft cloth. Apply the detergent on the cloth and wipe off the dirt; then, rinse with water. Do not apply the detergent directly on the surfaces. Do not use aggressive or abrasive cleaners, sharp objects or steel wool, as these will scratch the appliance.

Aluminum surfaces
Aluminum surfaces should be cleaned with non-abrasive liquid detergents intended for such materials. Apply the detergent on a wet cloth and clean the surface; then, rinse the surface with water. Do not apply the cleaner directly on the aluminum surface. Do not use abrasive cleaners or abrasive sponges. The surface should not come into contact with oven cleaning sprays.

Stainless steel front panels
(only with some models)
Clean the surface with a mild cleaner (soapsuds) and a soft sponge that will not scratch the material. Do not use abrasive or solvent-based cleaners. If these instructions are ignored, the housing surface can be damaged.

Lacquer-coated and plastic surfaces
(only with some models)
Clean the buttons / knobs and the door handle with a soft cloth and liquid detergents intended for cleaning smooth lacquer-coated surfaces. You may also use the cleaners made especially for this type of surfaces; in this case, follow the manufacturer's instructions.

WARNING: The above surfaces should never come into contact with oven cleaning sprays, as these will permanently damage the aluminum parts.

Cleaning

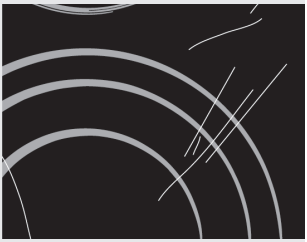


Figure 1

After each use of the **glass-ceramic hob,** wait for it **to cool down** and clean it; otherwise, even the smallest food residue will be burnt onto the hot surface next time you use the appliance. **For regular cleaning and maintenance of the glass-ceramic surface, use special conditioning agents** which form a protective layer on the surface, shielding it from dirt. Before each use, wipe any dust or other particles from the hob surface and pan bottom as these could scratch the surface (Figure 1).
Careful: steel wool, abrasive sponges, and abrasive detergents can scratch the hob surface. Glass ceramic surface can also be damaged by aggressive sprays and inappropriate or insufficiently shaken (mixed) liquid cleaning agents (Figure 1 and Figure 2).

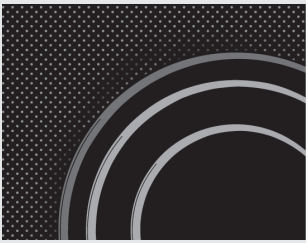


Figure 2

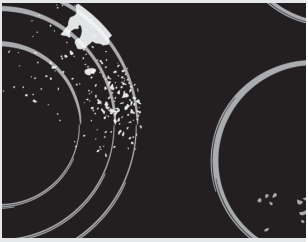


Figure 3

Figure 4

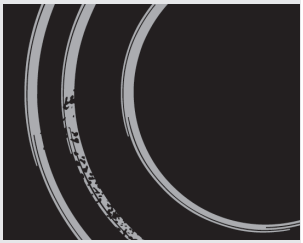


Figure 5

Signage may be worn when using aggressive or abrasive cleaners or cookware with damaged bottom (figure 2).
Light stains can be removed by a damp soft cloth; then, wipe the surface dry (Figure 3).
Water stains can be removed using a mild solution of vinegar; however, do not use this solution to clean the frame (only with some models, as it may become dull. Do not use aggressive sprays or decalcification agents (Figure 3).
Heavier stains can be removed using special agents and utensils for cleaning the glass-ceramic hobs. When using these products, follow the instructions provided by their respective manufacturers.
Make sure any residues of cleaning agents are thoroughly removed, as they could damage the glass-ceramic hob when the cooking zones heat up (Figure 3).
Remove stubborn and burnt residues with a scraper (figure 4).
Be careful when handling the scraper to prevent injury.

⚠ **Only use the scraper when dirt cannot be removed with a wet cloth or special cleaners for glass ceramic surfaces.**

Hold the scraper at the **correct angle** (45° to 60°). **Gently press the scraper** against the glass and slide it over the signage to remove the dirt. Make sure the plastic handle of the scraper (in some models) does not come into contact with a hot cooking zone.

⚠ **Do not press the scraper perpendicularly against the glass and do not scratch the hob surface with its tip or blade.**

Sugar and sugar-laden food may permanently damage the glass-ceramic surface (Figure 5); therefore, they should be removed from the glass-ceramic surface as soon as possible, although the cooking zone may still be hot (Figure 4). **Any change in the color of the glass-ceramic surface** does not affect its operation or the stability of the surface. Such discolorations are mostly a result of burnt food residues or use of cookware made of materials such as aluminum or copper; these stains are difficult to remove.
Warning: All damage described above predominantly relates to the aesthetics, i.e. appearance of the appliance and do not affect its functionality directly. Such errors cannot be the subject of a warranty claim.

503912

Oven

- The oven can be cleaned in conventional manner (with detergents, oven spray), but only when there is vey dirty and when the stains are particularly stubborn.
- For regular cleaning of your oven (after each use), the following procedure is recommended: rotate the operation mode selection knob to the position . Set the temperature selection knob / dial to 70°C. Pour 0.6 liter of water into a baking tray and insert it into the lowermost guide. After thirty minutes, the food residues on the enamel will have softened, allowing you to wipe them with a dap cloth.

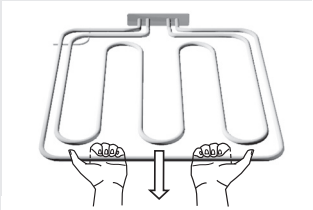
When dealing with stubborn stains, please not the following:

The oven should be cooled down before each cleaning process.

- Clean the oven and accessories after each use to prevent the dirt from being burnt onto the oven.
- The easiest way to remove grease is by using warm soapsuds while the oven is still warm.
- In case of particularly stubborn dirt, use the conventional oven cleaners. Then, rinse the oven thoroughly with clean water to remove all residues of the cleaner.
- Never use aggressive cleaners such as steel wool, abrasive dishwashing sponges, stain removers, etc.
- Lacquer-coated, stainless steel, and zinc-coated surfaces, as well as aluminum parts, should never come into contact with oven cleaning sprays, as these may cause damage and discoloration. The same applies for the thermostat sensor (if the cooker features a timer with a probe) and the heaters accessible at the upper part.
- When purchasing and dispensing detergents, consider the environment and observe the instructions provided by respective cleaning agent manufacturers.

Practical tip

- When cooking larger fatty chunks of meat, we recommend wrapping them in aluminum foil of a suitable cooking bag, to prevent the grease from being spattered on the oven interior walls.
- When grilling meat on the grid, place a drip tray underneath.



Cleaning the oven interior ceiling (only with some models)

- To facilitate cleaning of the oven interior upper wall, some appliances feature a foldable upper infra heater.
- Before lowering the heater, the cooker must be disconnected from the power mains by removing the fuse or tripping the main switch.
- The heater should be cooled down; otherwise there is a risk of burning!
- Do not use the heater when it is lowered!

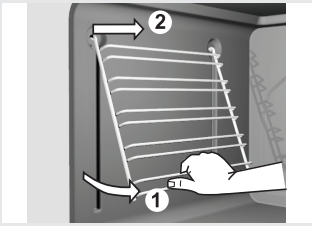
Before cleaning the oven, remove the baking trays, the grid, and the guides. Then, pull the horizontal heater towards yourself. Pull the heater until the crossbar is released from the supports on the left and right side of the oven (see figure). After cleaning, replace the heater following the same procedure; the crossbar must be reinserted into the two support brackets.

Easy-clean inserts (only with some models)

After each use, clean the easy-clean inserts in water with some detergent, using a soft brush, or wash them in a dishwasher.

Special enamel coating

The oven, interior side of the door, and baking trays, are covered with special enamel that has a smooth and resistant surface. This special layer enables easier cleaning at room temperature.



Removing wire guide racks

To facilitate cleaning of the oven interior side walls, the wire guide rack can be removed.

- Hold the guide rack by its lower end and rotate it inwards; then, remove them from the holes on the upper side.
- Clean the guide racks guides only with conventional cleaners.
- After cleaning, simply re-hang the guide rack in the holes provided and pull the downwards.

REMOVING INSIDE DOOR GLASS – APPLIES TO PREMIUM FULL-GLASS DOOR

Door glass can also be cleaned from the interior side; however, door has to be removed first (see section on removing and replacing the oven door).

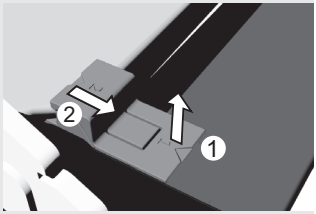


figure 1

- Slightly lift the supports on the left and right side of the door (marking 1 on the support) and pull them away from the glass (marking 2 on the support) (see Figure 1).

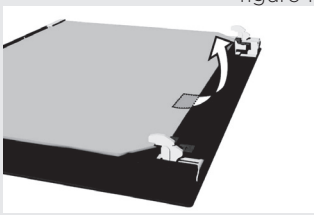


figure 2

- Hold the door glass by the lower edge, slightly lift it so that it is no longer attached to the support, and remove it (Figure 2).

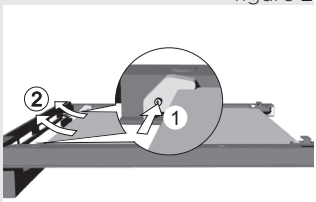


figure 3

- To remove the third inside glass (only with some models), undo the screws on the rubber on the left and right side (Figure 3). Remove the glass (in the direction of the arrow 2).

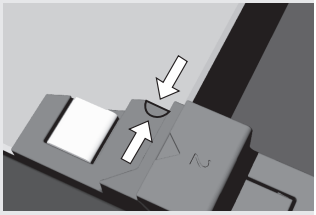


figure 4

- To replace the door, observe the reverse order.
  Note: To replace the glass, make sure the markings (crescent) on the door and the glass are aligned (Figure 4).

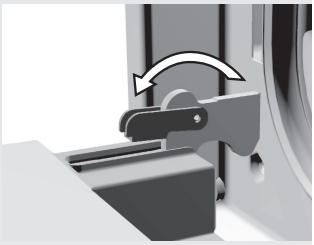


figure 1

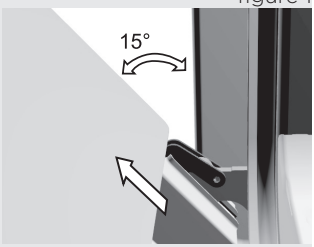


figure 2

Removing and inserting the oven door with a single-axis hinge

Completely open the oven door and rotate the attachment clips completely backwards (Figure 1).

- Slowly close the door until the clips are pressed against the supports / seats. At approximately 15° (relative to the closed door position), pull the door slightly upward and pull them out of the both hinge supports on the appliances (Figure 2).
- Replace the door in the reverse order. Insert the door under an angle of 15° into the hinge supports at the front side of the appliance and push them downwards and to the front until they slide into their supports / seats.
- Then, completely open the door and rotate the attachment clips back to their initial position. Slowly close the door and check, if they close properly. If the door does not open or close correctly, make sure whether the hinge notches are correctly placed in their seat hinges.

Attention

Always make sure the hinge attachment clips are firmly seated in their supports when installing the door. If this is not the case, the main hinge that is operated by a strong spring may be released any time while installing or removing the door. Risk of physical injury.

Cooker drawer

- Cooker drawer is protected against accidental opening. If you wish to open the drawer, raise it slightly. In order to remove the drawer, first pull it out to the stopper, then raise it again and pull it out completely.
- Do not store flammable, explosive, or temperature-sensitive objects and materials in the cooker drawer.
- With some appliances, the drawer is inserted by inserting the lower back slider into the guide on the cooker. If the cooker drawer is fitted with side guides with wheels, insert it by inserting the wheels into the guides and close the drawer.

Replacing appliance parts

The oven lamp base and socket are under voltage. There is a risk of electric shock!

Before replacing the oven lighting bulb, disconnect the cooker from the power mains by removing the fuses or tripping the main network switch.

Oven bulb

(only with some models)

Oven bulb is considered a replacement ware part and is not covered by the warranty. Replace the bulb with a new one with the following specifications: socket E 14, 230 V, 25 W, 300°C.

- Unscrew the glass cover in the counterclockwise direction, replace the bulb, and replace the cover.

Bulb lamps used in this appliance are special purpose lamps selected for household appliances use only. The are not suitable for household room illumination.

SPECIAL WARNINGS AND ERROR REPORTING

During the warranty period, any repairs may only be performed by service technicians authorized by the appliance manufacturer.

Before starting the repair, the appliance must be disconnected from the power mains by removing the fuse or by removing the mains cord from the wall outlet.

Unauthorized tampering and repairs may cause the risk of electric shock and short circuit; therefore, do not attempt them yourselves. Leave such tasks to an expert or an authorized service technician.

In case of minor faults or problems with the appliance operation, check the following instructions to see whether you can eliminate the causes by yourselves.

Important

A visit by a service technician during the warranty period will be charged if the appliance is not functioning because of improper use. Store these instructions in a place where they are always readily accessible; if pas the appliance on to another person, the instructions should also be included.

Following is some advice on rectifying some common problems.

The main fuse is tripped repetitively	• **Call a service technician!**
Oven interior lighting does not work	• **The process of replacing the bulb is described in the section "Appliance part replacement".**
The oven does not heat up...	• Was the temperature and operating mode selected appropriately? • Is the oven door closed?
The pastry is not cooked thoroughly...	• Have you removed the grease filter? • Did you observe the instructions and tips from the section "Baking pastry"? • **Did you follow the instructions in the baking table closely?**
Program timer display is blinking	• There was a power supply failure, or your cooker was just connected to the power mains. All set times have been deleted. • Set the time of day to enable operation of the appliance. • After the end of program timer controlled operation (automatic operation), the oven goes off, the time of day is displayed, and an audible signal is emitted for a certain period of time. Take the dish out of the oven, return the operation mode selection knob and the temperature knob/dial back to the starting position. Select the "Manual mode" function to be able to use the oven in the conventional way (without the program timer).

503912

Operation control lamp is not lit...	• Did you activate all necessary controls? • Did the main fuse in your home network trip? • Are the temperature knob /dial and the operating mode selection knob set properly?

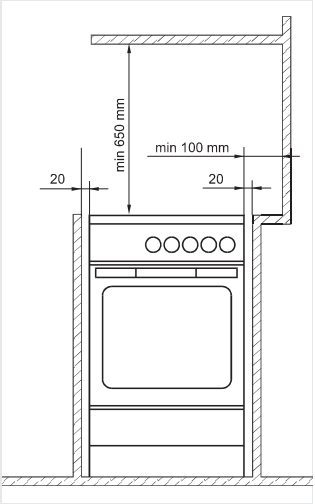
If the problem persists despite observing the instructions above, call an authorized service technician. Elimination of any errors or warranty claims that resulted from improper connection or use of the appliance is not covered by our warranty. In such cases, the costs of repair are borne by the user.

INSTRUCTIONS FOR INSTALLATION AND CONNECTION

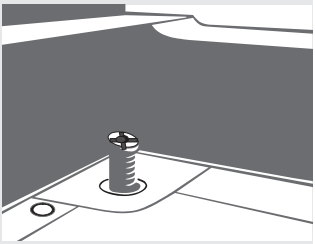
Important warnings

- The appliance may only be connected by a qualified expert.
- The appliance should be fitted with a device that disconnects it from all poles of the home network (an omnipolar switch), with at least 3 mm of distance between the contacts in open position. LS-switches or fuses are appropriate.
- To connect the appliance, use the rubber mains cords (type HO5RR-F with the green/yellow earth wire), PVC insulated (type HO5VV-F with the green/yellow earth wire), or other equivalent or superior cables.
- The distance between the cooking hob and the kitchen hood should be no less than indicated in the instructions for kitchen hood installation.
- Veneer, glue, or plastic finish of the furniture next to which the cooker is installed, should be treated heat resistant (>100°C). If the veneers are not high temperature resistant, they may be deformed.
- The mains cord behind the freestanding cooker should be placed in such way that it is not in contact with the cooker back wall. During operation, the back wall heats up strongly.
- Packaging (plastic foil, polystyrene, etc.) must be kept out of reach of children, as it can be a source or threat to them. Small parts can be swallowed by the children, and the foils are hazardous because of the risk of suffocation.

Installation of the appliance



Appliance is classified in class 1 and class 2/subclass1. It must be installed in such way to leave a minimum of 20 mm distance from adjacent elements. On one side it may be placed adjacent to a higher element. In such case the distance from the appliance must be at least 100 mm. Height of the element placed on the opposite side must not exceed the height of the appliance.
Distance between the appliance and the kitchen hood must be such as indicated in the instruction for the installation of the hood. Vertical distance between the appliance and suspended kitchen cabinet must not be less than 650 mm.
Adjacent walls or kitchen cabinet panels (floor, surrounding walls) must be made from temperature resistant materials of at least 100°C.



Leveling the cooker and additional support
The height of the cooker, including the support, is 90 cm; without the support, it is 85 cm. The support features two casters at the left and right side at the back; these facilitate moving the cooker. At the front, left and right, the support is fitted with adjustment screws that can be used to level the cooker horizontally and to level its upper edge flush with the furniture element standing next to it (if any).
The adjustable feet are accessible, when the cooker drawer is removed; if required, they may be turned to increase or decrease the height, until the appliance is not in a completely horizontal position. The adjustment screws can easily be turned if the cooker is tilted slightly to redistribute the load. Additional support may also be removed by undoing the four screws from the lower side; these screws attach the support to the cooker side walls. In this case, remove the adjustment screws from the support and insert them left and right into the lower front cooker support panel. Level the cooker horizontally as described above. Some cookers are fitted with four adjustment screws at the lower part (two at the front and two at the back); these are intended for leveling uneven floor or for adjusting the cooker height to the level of the kitchen furniture elements installed next to the cooker.

Protecting the appliance from tipping over

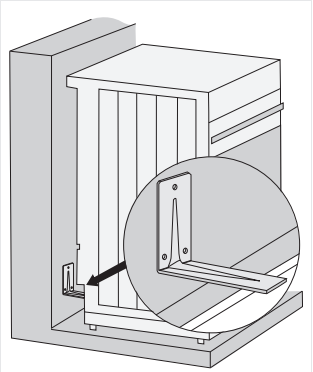


Figure 1

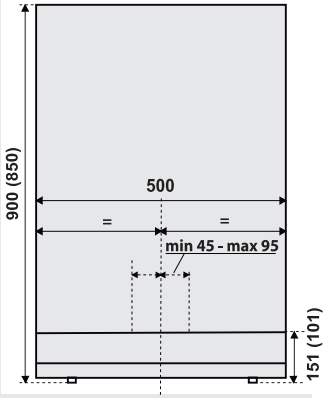


Figure 2

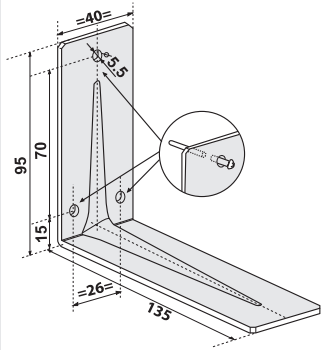


Figure 3

The appliance can be protected against tipping over using the supplied angle bracket.
Before installing, we recommend placing the appliance and levelling it according to your requirements using the adjustable feet (see chapter Levelling the Appliance and additional support).

Please refer to Figure 2, illustrating the appliance's built-in dimensions, with angle bracket installed and adjustable feet fully retracted.
Make sure the angle bracket is placed within the specified zone.

- Select the starting position for installation and push the appliance all the way to the wall.
- Pull out the appliance drawer.
- Use a pencil to mark the middle of the appliance on the wall, through the opening in the lower part of the appliance. Then, make another mark 45 to 95 millimetres to the right of the middle (Figure 2).
- Place the shorter end of the angle bracket against the mark on the wall. The longer end of the bracket should touch the upper surface of the profile at the back of the appliance (Figure 1).
- Through the holes in the lower part of the appliance, mark the centres of the three holes with diameter of 5.5 millimetres. These holes are located on the shorter end of the angle bracket pressed against the wall (Figure 3).
- Pull the appliance out of the starting position. Drill three holes at the marked spots and insert the supplied plastic wall plugs.
- Attach the bracket to the wall with the screws supplied.
- Push the appliance to the selected starting position and replace the drawer.

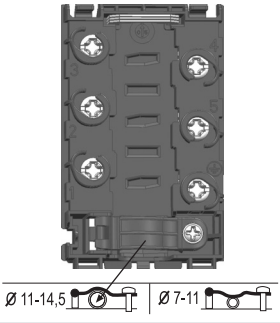
NOTES:

- The measures in parenthesisare the built-in dimensions of the angle bracket without the additional support.
- If the screws and wall plugs supplied do not allow attaching the supplied bracket firmly to your wall to prevent the appliance from tipping over, use other fittings to attach the angle bracket in a way that will prevent it from being pulled out of the wall.

Connection

The appliance may only be connected to the power mains by an authorized service technician or a registered electrician! Incorrect connection may result in damage to or destruction of respective parts of the appliance; in such cases, the warranty is void.

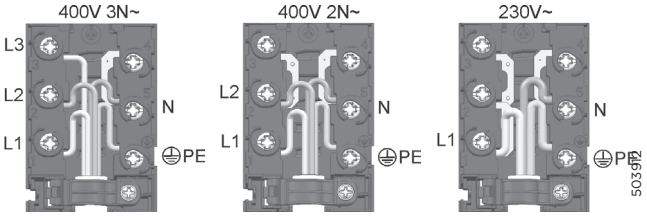
- Open the connection clip using a screwdriver, as indicated on the figure on the cover.
- The voltage (230V against N) in your home network must be checked by an expert using appropriate equipment!
- The connection bridges must be placed in compliance with the network connection!
- Before connection, make sure the voltage on the rating plate is consistent with the actual network voltage.
- The length of the power cord should be at least 1.5 meters; thus, the appliance can be connected before it is pushed to the wall.
- The length of the power cord should be adjusted in such way that in case of pulling load on the cable, the ground wire is strained later than the voltage wires.



Procedure

- Use a screwdriver to open the cover of the connection terminal on the back of the appliance. Release the two clips as indicated on the cover of the connection terminal.
- The mains cord must be inserted into the strain release device which protects the cable from being pulled out. If the strain release device is not installed yet, install it in such way that it gets stuck in the connection terminal housing at one end.
- Then, connect the appliance according to the instructions indicated on the figures. If network voltage is different, the connection bridges should be replaced.
- Firmly fasten the strain release device and close the cover.

NOTE: Connection bridges are stored in the slots provided in the connection terminal. The connection screws are already open and do not require additional releasing. When fastening the screws, they will click, which indicates that the screw must be fastened all the way.

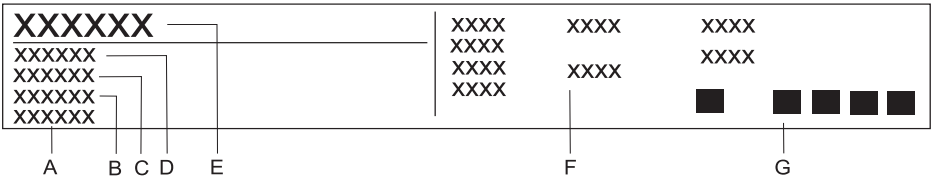


Lead colors

L1, L2, L3 = external leads under voltage. Normally, the lead colors are black, black, brown.
N = neutral lead, normally blue.
Make sure the N-lead is connected correctly!
PE = protection, or earth (ground) lead, normally green-yellow.

TECHNICAL CHARACTERISTICS

Rating plate



A Serial number
B Code
C Model
D Type
E Trademark
F Technical information
G Compliance indications / symbols

WE RESERVE THE RIGHT TO MAKE ANY CHANGES THAT DO NOT AFFECT THE FUNCTIONALITY OF THE APPLIANCE.

Instructions for use of the appliance can also be found on our website at www.gorenje.com / < http://www.gorenje.com />

www.gorenje.com

INFINITY