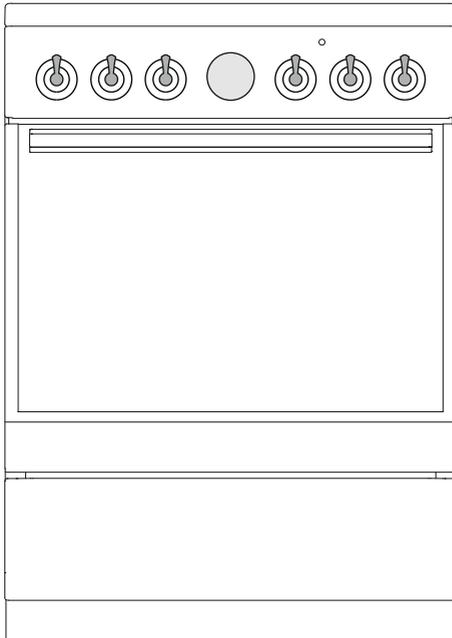


EN

# DETAILED INSTRUCTIONS FOR USE OF A COMBINED FREE STANDING COOKER

**gorenje**

**K52CLI  
K52CLB**



**We thank you for your**  
trust and the purchase of our appliance.

This detailed instruction manual is supplied to make the use of this product easier. The instructions should allow you to learn about your new appliance as quickly as possible.

Make sure you have received an undamaged appliance. If you do find transport damage, please contact the seller from which you purchased the appliance, or the regional warehouse from which it was supplied.

These instructions are only valid if the country symbol is printed on the appliance. If there is NO country symbol on the appliance, please consult the technical instructions for adjusting the appliance according to the requirements for use in the relevant country.

The appliance has to be connected in compliance with the effective regulations, and it may only be used in well ventilated areas. Read the instructions before connecting or using the appliance.

Instructions for use are also available at our website:

<http://www.gorenje.com>

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Important information



Tip, note



# **IMPORTANT SAFETY INSTRUCTIONS**

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## **CAREFULLY READ THE INSTRUCTIONS AND SAVE THEM FOR FUTURE REFERENCE.**

This appliance may only be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if supervision or instructions are provided to them concerning use of the appliance in a safe way and if they understand the hazards involved. Do not let the children play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

**WARNING:** The appliance and some of its accessible parts may become very hot during use. Be careful not to touch the heating parts of the appliance. Children younger than 8 years of age shall be kept away unless continuously supervised.

**WARNING:** The accessible parts of the appliance may become hot during use. Young children should be kept away from the oven.

**WARNING:** Danger of fire: do not store items on the cooking surfaces.

**CAUTION:** The cooking process and a short term cooking process has to be supervised continuously.

**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 e.g. with a lid or a proof blanket.

**WARNING:** Before replacing the light bulb, make sure the appliance has been disconnected from the mains power, in order to prevent the hazard of an electric shock.

Appliance must not be installed behind a decorative door in order to avoid overheating.

**WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass/ the glass of hinged lids of the hob (as appropriate), 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 appliance, as this may result in an electric shock.

The appliance is not intended to be controlled by external timers or separate remote control system.

**WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

The appliance is intended to be placed directly on the floor, without any supports or plinths.

Make sure the lid is clean and that there is no liquid spilt on it before raising it. The lid may be lacquer-coated or glass. It may only be closed when the cooking zones have completely cooled down.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

**CAUTION:** This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

The appliance may only be connected to the mains power by an authorized service technician or expert. Clamps (instead of connecting cable) should be protected by a clamp cover (see additional equipment). Tampering with the appliance or non-

professional repair thereof may result in risk of severe injury or damage to the product.

Unauthorized service and repair can result in risk of explosion, electric shock, or short circuit and consequently personal injury and damage to the appliance. Such tasks may only be carried out by an authorized expert.

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.

The adjustment conditions for this appliance are stated on the label (or data plate).

This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

**CAUTION:** The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).



**CAUTION:** possibility of tilting.



**WARNING:** In order to prevent tipping of the appliance, stabilising means must be installed. Refer to the instructions for installation.

Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

This is a class 1 and 2/1 appliance. The appliance may touch the adjacent cabinets on both sides when placed in a row. On one side, a tall cabinet – taller than the appliance – may be placed at a distance of at least 10 cm from the appliance. On the other side, only a cabinet of the same height may be placed.

Pay attention to correct placement of the burner parts.

Do not install the appliance near powerful sources of heat, such as solid fuel stoves, because high temperature near them can damage the appliance.

Close the main inlet valve if you do not intend to use the burners for a longer period of time (e.g. before going on vacation).

If the power cords of other appliances located near this appliance are caught in the oven door, they may be damaged, which may in turn result in a short circuit. Therefore, keep the power cords of other appliances at a safe distance.

If you observe any faults on the gas installation or smell gas in the room:

- immediately shut off the gas supply or close the gas cylinder;
- put out any open fire and extinguish any tobacco product;
- do not switch any electrical appliance on or off (including lights);

- thoroughly ventilate the room – open the windows;
- immediately inform the service centre or an authorized natural gas distributor.

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 for extra protection, reducing the temperature of the outside surface (only with some models).

Oven door hinges may be damaged when under excessive load. Do not place heavy pans on open oven door and do not lean against open oven door when cleaning the oven cavity. Never stand on the open oven door and do not let children sit on it.

Make sure the vents are never covered or obstructed in any other way.

In case of cooling fan failure, please stop using the appliance, switch it off and call a service technician.

**NOTICE** In case the appliance is equipped with a glass or glass ceramic cooking surface. In case of breakage:

- Immediately close the input of fuel into the burners and disconnect the electric heating elements and the appliance from the mains.
- Do not touch the surface of appliance.
- Do not use the appliance.

For appliance connection use a 5x1,5 mm<sup>2</sup> cord with mark H05VV-F5G1,5 or better. Cord must be installed by service agent or similiary quialified person.

Appliance must be connected to fixed wiring which is in accordance with the witing rules.

Appliance must be connected to fixed wiring which has incorporated means of disconnection. Fixed wiring must be made in accordance with the wiring rules.

#### **BEFORE CONNECTING THE APPLIANCE**



Carefully read the instructions for use before connecting the appliance. Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty.

## APPLIANCE LID

Make sure the lid is clean and that there is no liquid spill on it before raising it. The lid may be lacquer-coated or glass. It may only be closed when the cooking zones have completely cooled down

### Do not close the lid when the burner is lit!



The symbol on the product or its packaging indicates that glass lids may shatter when heated. Turn off all the burners before shutting the lid.

## APPLIANCE DRAWER



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.

## OVEN EQUIPMENT AND ACCESSORIES

(depending on the model)

### WIRE GUIDES

The wire guides allow preparation of the food on four levels.

Appliance operation is safe with and without tray guides.

### TELESCOPIC PULL-OUT GUIDES

Telescopic pull-out guides may be fitted for the 2nd, 3rd, and 4th level. Pull-out guides can be partly or fully extendible.

### EMBOSSED

The oven has stamped side grooves in four levels for inserting of the grid and baking sheets.

### OVEN DOOR SWITCH

The switch deactivates oven heating and the fan when the oven door is opened during the cooking process. When the door is closed, the switch turns the heaters back on.

### COOLING FAN

The appliance is fitted with a cooling fan that cools the housing and the appliance control panel.

The cooling fan is in operation when the oven is in operation.



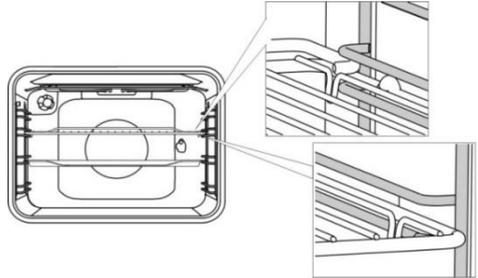
The appliance and some of the accessible parts tend to heat up during cooking. Use oven mitts.

## GRID



There is a safety latch on the grid. Therefore, lift the grid slightly at the front when pulling it out from the oven.

The grid or the tray should always be inserted into the groove between the two wire profiles.



With telescopic extendible guides, first pull out the guides of one level and place the grid or the baking tray onto them. Then, push them in with your hand as far as they will go.



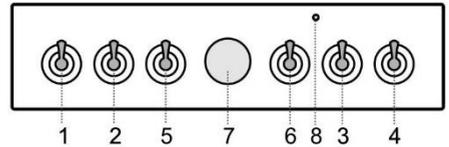
Close the oven door when the telescopic guides are retracted all the way into the oven.



As baking accessories heat up, their form may change. This does not affect their functionality and their original form will be restored when they cool down.

## CONTROL UNIT

(depending on the model)



1. Cooking zone knob front left (gas burner)
2. Cooking zone knob rear left (gas burner)
3. Cooking zone knob rear right (gas burner)
4. Cooking zone knob front right (gas burner)
5. Cooking system selector knob
6. Oven temperature knob
7. Electronic timer
8. Oven control lamp (The red light). The lamp is lit when the oven is heating up; when the selected temperature is reached, it goes off.

## USING THE APPLIANCE

### BEFORE USING THE APPLIANCE FOR THE FIRST TIME

Upon receiving the appliance, remove all parts, including any transport equipment, from the oven.

Clean all accessories and utensils with warm water and regular detergent. Do not use any abrasive cleaners.

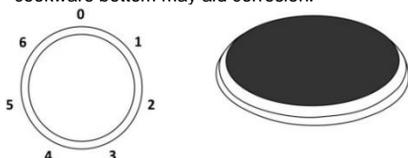
If your cooking hob has conventional cooking zones, switch them on to the maximum power for 3 to 5 minutes without any cookware on them. As the cooking zones heat up, some smoke may appear on the cooking hob surface. Thus, the cooking zone finish reaches its maximum resistance.

When the oven heats up for the first time, the characteristic smell of a new appliance will be emitted. Ventilate the room thoroughly during the first operation.

## COOKING HOB

### ELECTRIC HOBBS

- Make sure the cooking zone and the cookware bottom is clean and dry. This will allow better conduction of heat and prevent any damage to the heating surface.
- Overheated fat and oil on the cooking zones may ignite. Therefore, be careful when cooking with fat or oil and always control the cooking process.
- Do not place wet cookware or lids covered in steam on the cooking zones. Moisture may damage the cooking zones.
- Do not cool down the hot cookware by placing it on the cooking zones that were not in use, because the condensate that will appear under the cookware bottom may aid corrosion.



Rotate the knob to switch on the cooking zone. Cooking zone heating power can be set in steps from 1 to 6.



Switch off the cooking zone 3 – 5 minutes before the end of the cooking process to make use of the residual heat and save power.



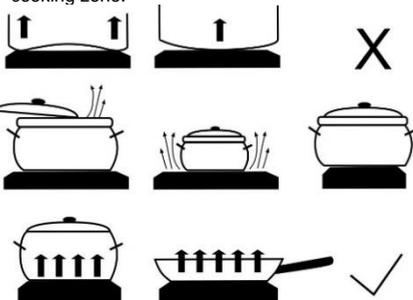
Rapid cooking zones (only with some models) can operate with greater power than regular cooking zones, which means they can heat up more quickly. These cooking zones are indicated with a red dot in the middle. After repeated heating and cleaning, this dot may disappear.



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.

### TIPS REGARDING YOUR COOKWARE

- Use quality cookware with flat and stable bottom.
- Pan bottom and cooking zone diameters should be the same.
- Tempered glass cookware with special ground bottom may be used on the cooking zones if its diameter fits that of the cooking zones. Cookware with larger diameter may crack due to thermal tension.
- Make sure the pot or pan is in the middle of the cooking zone.



- When using a pressure cooker, keep an eye on it until the right pressure is reached. First, set the cooking zone to maximum power; then, following the pressure cooker manufacturer's instructions, use the relevant sensor to decrease the cooking power at the right time.
- Make sure there is enough liquid in the pressure cooker, or any other pot or pan. Due to overheating, using an empty pot on the cooking zone may result in damage to both the pot and the cooking zone.
- When using special cookware, observe the manufacturer's instructions.

### ENERGY SAVING TIPS

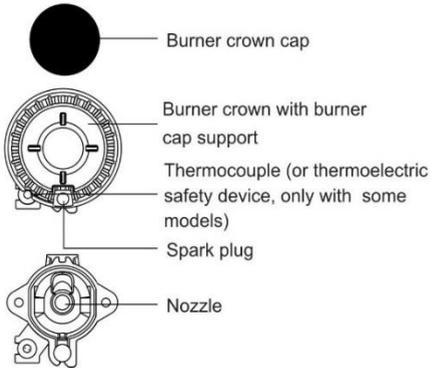
- Diameter of the pot and pan bottoms should match the diameter of the cooking zone. If the pot or pan is too small, a part of the heat will be lost, and the cooking zone may be damaged.
- If the cooking process allows, use a lid.
- Cookware should be suitably sized given the amount of food. When you cook a small amount of food in a large pot or pan, more energy is lost.
- If a dish takes a long time to cook, use a pressure cooker.
- Vegetables, potatoes etc. may be cooked in a smaller amount of water. The food will cook just as well, as long as the pot is tightly closed with a lid. After bringing the water to a boil, reduce the heat to a level that just suffices to maintain a slow simmer.

### GAS BURNERS

- To sear the food, set the burner to maximum power first, and then continue to cook at minimum power.
- In some models, the cooker burners are fitted with thermoelectric safety devices. If the burner flame is extinguished (due to boiling over, draft etc.), gas

supply will be shut off automatically. Any chance of gas leaking into the room is eliminated.

- Always place the burner cap accurately on the burner crown. Make sure the slots in the burner crown are never blocked.



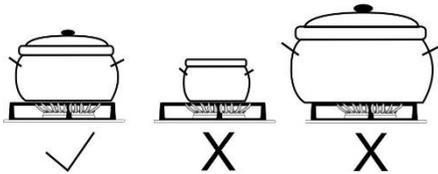
Cooking power levels are indicated on the knobs with a large and a small flame symbol. Rotate the knob over the large flame position (🔥) to the small flame position (🔥) and back. Operating range is between the two flame symbols.

Settings between (🔥) and (●) are not recommended. In this range, the flame is unstable and may be extinguished.



To turn off a burner, rotate the knob to the right to position (●).

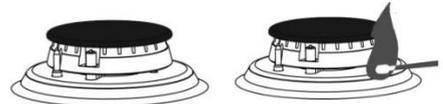
## TIPS REGARDING YOUR COOKWARE



- Correct choice of cookware allows optimum cooking time and gas consumption. Cookware diameter is the most important in this respect
- If a pot or a pan is too small, the flames reaching over the edge of its bottom will damage it. Moreover, gas consumption will be higher.
- If the pot or pan is too large, there is not enough air and the burning efficiency is decreased.

**Gas hob reducer** (only with some models) Use the gas hob reducer when cooking in a container of smaller diameter. Place it on the grid over the auxiliary burner.

Burner type	Container diameter
Large (3,0 kW)	220-260 mm
Normal (1,9 kW)	180-220 mm
Auxiliary (1,0 kW)	120-180 mm



### Single-handed ignition

To ignite a gas burner, press the corresponding knob and rotate it to the maximum power position. Electric spark from the spark plug will be activated and the gas will ignite.

### Two-handed ignition

To ignite a gas burner, press the corresponding knob and rotate it to the maximum power position. Press the spark plug button. Electric spark from the spark plug will be activated and the gas will ignite.



Electric ignition will only work if the power cord is connected to the power mains. If electric ignition does not work due to a power supply failure or damp spark plugs, the gas can still be ignited with a match or a lighter.

After ignition, keep the knob depressed for approximately 5 more seconds until the flame is stabilized.

## BURNER IGNITION AND OPERATION



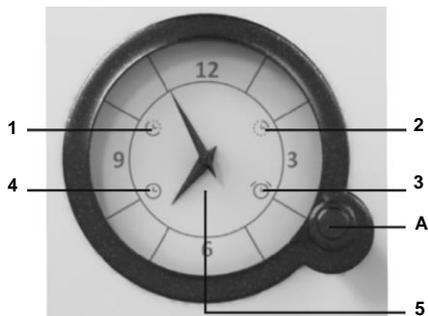
Always press the knob before rotating it.



If the burner does not ignite in 15 seconds, close it and wait for at least 1 minute. Then, repeat the ignition process.

If the flame on a burner is extinguished (regardless of the reason), close the burner and wait for 1 minute before trying to ignite it again.

## ELECTRONIC PROGRAM TIMER



A Function selection knob

- 1 Oven delayed start
- 2 End oven operation
- 3 Minute minder
- 4 Time display
- 5 Clock

- Select the time settings by consecutively pressing the (A) knob. Selected symbol will flash on the display. Rotate the (A) knob to set the function and press to confirm. Clock hands will automatically move to time display. The set symbols will remain lit.
- Each time you press the (A) knob, this will be confirmed by a short acoustic signal.
- Press and hold the (A) knob for 2 seconds to delete the set function.

### SETTING THE TIME OF DAY

- If the time display symbol (4) is flashing (after connecting the appliance for the first time or following a power failure), press the (A) knob and hold it for two seconds until the flashing stops.
- Then select the time display (4) by consecutively pressing the (A) knob. Time display will flash when selected.
- Rotate the (A) knob to set the time.
- Confirm the setting by pressing the (A) knob again. If nothing is pressed, the setting will be stored automatically after a few seconds.

### OVEN OPERATION WITHOUT TIMER SETTINGS

- After connecting the appliance to the power mains for the first time or after a power supply failure, time display symbol (4) will flash.
- In order for the oven to operate, press the (A) knob and hold it for two seconds. Time display will stop flashing.
- The oven can be used without restrictions if no timer settings are made.

### OVEN OPERATION WITH PROGRAM TIMER SETTINGS

Program timer can be used to program oven operation in two ways:

- **Setting the stop time** - the oven will stop operating at the preset time.
- **Setting delayed start** - the oven will automatically start and stop operating at a preset time.

### SETTING THE STOP TIME

- This mode allows you to set the time at which you wish the oven to stop operating. The longest possible setting is 15 hours from the current time.
- Check if the clock is set accurately to current time.
  - Select the (2) symbol by consecutively pressing the (A) knob until the symbol starts to flash.
  - Rotate the (A) knob to set stop time.
  - Confirm the setting by pressing the (A) knob again. Clock hands will move to time display. The oven stop symbol will light up.
  - Switch on the oven (use the oven knobs to set the operating mode and temperature). The oven will start operate at the set time and stop and the selected stop time.
  - When the clock reaches the selected stop time, the oven will be switched off, which will also be indicated by an intermittent acoustic signal. The acoustic signal can be switched off by pressing the (A) knob; otherwise, it will switch off automatically after 1 minute. The symbol (2) will flash. To continue cooking, press the (A) knob and hold it for 2 seconds, and set a new cooking time if necessary.

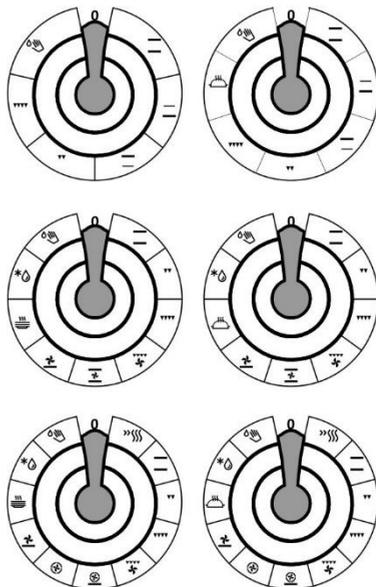
### SETTING THE DELAYED START

- This mode allows you to specify the time when the oven should start to operate (cooking start time) and the time when you wish the cooking process to stop (end time). Stop time may be delayed by a maximum of 12 hours relative to the current time of day; cooking duration may be set to a maximum of 3 hours.
- Check if the clock is set accurately to current time.
  - Setting the start time: Select the (1) symbol by pressing the (A) knob. Rotate the (A) knob to set the start time and confirm it by pressing the (A) knob. The symbol for the end of operation will start to flash (2).
  - Set the stop time: Rotate the (A) knob to set the stop time and confirm it by pressing the (A) knob.
  - The clock hands will turn to clock display. Symbols (1) and (2) will be lit up.
  - The timer will wait for the start of the cooking process.
  - Set the oven - use the oven knobs to set the operating mode and temperature.
  - The oven will start to operate at the start time, and stop operating at the stop time.
  - When the clock reaches the selected stop time, the oven will be switched off, which will also be indicated by an intermittent acoustic signal. The acoustic signal can be switched off by pressing the (A) knob; otherwise, it will switch off automatically after 1 minute. The symbol (2) will flash. To continue cooking, press the (A) knob and hold it for 2 seconds, and set a new cooking time if necessary.

## SETTING THE MINUTE MINDER

The clock can also be used as a minute minder which will sound an alarm upon expiry of a set amount of time. The minute minder can only be selected when the program timer is not programmed or in use.

- Select the (3) symbol by consecutively pressing the (A) knob until the symbol starts to flash.
- Rotate the (A) knob to set the time when you wish the minute minder to sound the alarm. The longest possible setting is 3 hours.
- Confirm the setting by pressing the (A) knob again. Clock hands will automatically turn to lock display and the symbol (3) will be lit up.
- When the time you set runs out, an intermittent acoustic signal will be sounded. The acoustic signal can be switched off by pressing the (A) knob and holding it for 2 seconds; otherwise, it will switch off automatically after 1 minute.



## DISPLAYING THE SETTING

Whenever a timer function is set, you may check it by pressing the (A) knob. The clock hands will briefly move to the set value and then return to display the current time.

## DELETING A SETTING

Delete the setting by pressing the (A) knob and holding it for 2 seconds. The symbol of the deleted function will be switched off.

## OVEN

### OPERATING THE OVEN

The oven can be operated with the knob for "oven mode selection" to select the function and "temperature setting" to set the temperature.

Rotate the knob (left and right) to select COOKING SYSTEM (see program table) (depending on the model).



Settings can also be changed during the operation.

### OVEN OPERATION

Operation temperature is set with the temperature selector, ranging from 50 - 275°C. Clockwise rotation of the selector sets higher temperature, and vice versa, anticlockwise turning reduces the temperature.



**Forcible overturning of the zero position will lead to the thermostat damage!**

### SWITCHING OFF THE OVEN

Turn the COOKING SYSTEM SELECTOR KNOB to position "0".

System	Description
<b>Suggested temperature °C</b>	
<b>Cooking systems</b>	
»»»»»	<b>RAPID PREHEAT</b> Use this function if you wish to heat the oven to the desired temperature as quickly as possible. This function is not appropriate for cooking food. When the oven heats up to the desired temperature, the heating process is completed.
<b>50-275</b>	
==	<b>UPPER AND BOTTOM HEATER</b> The heaters in the bottom and in the ceiling of the oven cavity will radiate heat evenly into the oven interior. Pastry or meat can only be baked/roasted at a single height level.
<b>200</b>	
==	<b>TOP HEATER</b> Only the heater on the oven cavity ceiling will radiate heat onto the food. Use it to brown the upper side of your dish (final browning).
<b>180</b>	
==	<b>BOTTOM HEATER</b> Only the heater on the bottom of the oven cavity will radiate heat. Use this heater to brown the lower side of the dish.
<b>180</b>	

System	Description
<b>Suggested temperature °C</b>	
<b>Cooking systems</b>	
▼▼  230	<b>GRILL</b> Only grill heater, a part of the large grill set, will operate. This system is used for grilling a smaller amount of open sandwiches or beer sausages, and for toasting bread.
▼▼▼▼  230	<b>LARGE GRILL</b> The upper heater and the grill heater will operate. The heat is radiated directly by the grill heater installed in the oven ceiling. To boost the heating effect, the upper heater is activated as well. This combination is used for grilling a smaller amount of open sandwiches, meat or beer sausages, and for toasting bread.
▼▼▼  170	<b>GRILL WITH FAN</b> Grill heater and the fan will operate. This combination is used to grill meat and to roast larger chunks of meat or poultry at a single height level. It is also appropriate for dishes au gratin and for browning to a crispy crust.
⊕  200	<b>HOT AIR AND BOTTOM HEATER</b> The bottom heater, the round heater, and the hot air fan will operate. This is used to bake pizza, moist pastry, fruitcakes, leavened dough and shortcrust.
⊕  180	<b>HOT AIR</b> Round heater and the fan will operate. The fan installed in the back wall of the oven cavity makes sure the hot air constantly circulates around the roast or pastry. This mode is used for roasting meat and baking pastry at several levels simultaneously.
⊕  180	<b>BOTTOM HEATER AND FAN</b> This is used for baking leavened but low-rising pastry and for preserving fruit and vegetables.
⊕  180	<b>TOP AND BOTTOM HEATER WITH FAN</b> Both heaters and the fan are activated. The fan allows even circulation of hot air inside the oven. It is used for baking pastry, for defrosting, and for drying fruit and vegetables.
☰  60	<b>PLATE WARMER</b> Use this function to reheat your dinnerware (plates, cups) before serving food in it to keep the food warm longer.

System	Description
<b>Suggested temperature °C</b>	
<b>Cooking systems</b>	
☼  180	<b>GENTLEBAKE *</b> This feature allows gentle, slow, and even baking that leaves the food soft and juicy. It is suitable for roasting meat, cooking fish, and baking pastry on a single rack.
*  -	<b>DEFROSTING</b> The air circulates with no heaters activated. Only the fan will be activated. This is used to slowly thaw frozen food.
☼  70	<b>AQUA CLEAN</b> Only the bottom heater will radiate heat. Use this function to remove stains and food residues from the oven. The program takes 30 minutes.

\* It is used for determining the energy efficiency class pursuant to the EN 60350-1 standard.

## DESCRIPTIONS OF SYSTEMS

Heating an empty oven consumes a lot of energy. Hence, baking several types of pastry or several pizzas successively will save a lot of energy as the oven will already have been preheated.

Use dark, black silicon-layered or enamel-coated baking sheets and trays as they conduct the heat very well.

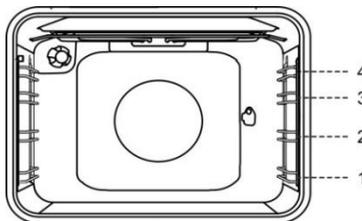
When using parchment paper, make sure it is resistant to high temperatures.

When preparing food, a lot of steam is formed inside the oven, which is drained through the chimney at the back of the appliance. The steam might condense on the door and lid of the appliance (depending on the model). This is a standard phenomenon which has no effect on the operation of the appliance. After the end of the cooking process, wipe the overflowing condensed water with a cloth.

**Switch off the oven approximately 10 minutes before the end of the cooking process to save energy by making use of the accumulated heat.**

Do not cool the food in a closed oven to prevent condensation (dew).

## Guides cooking levels



## COOKING SYSTEMS

### OVEN LIGHTING

With all modes of operation, the oven lighting is turned on automatically when the operation mode is selected.

### »»»» RAPID PREHEATING

Use this function to heat the oven to the desired temperature as quickly as possible. This mode is not appropriate for cooking.

- Turn the "Oven function knob" to the "quick preheat" position.
- Set the oven to the desired temperature using the "temperature dial knob".

### — UPPER AND BOTTOM HEATER

The heaters in the bottom and in the ceiling of the oven cavity will radiate heat evenly into the oven interior. Pastry and meat can be cooked on one shelf level only.

### Roasting meat

Use enamel coated, tempered glass, clay, or cast iron pan or tray. Stainless steel trays are not suitable as they strongly reflect the heat.

### Baking pastry

Only use one level and dark baking sheets or trays. In light-coloured baking sheets or trays, the browning of the pastry will be poorer, as such equipment will reflect the heat. Always place the baking trays on the grid. If you are using the supplied baking sheet, remove the grid. Cooking time will be shorter if the oven is preheated.



Do not insert the deep baking tray into the first guide.

### ▼▼▼▼▼ LARGE GRILL, GRILL

When grilling food with the large grill, the upper heater and the grill heater fitted on the ceiling of the oven cavity will operate (LARGE GRILL).

Only grill heater, a part of the large grill set, will operate (GRILL).

Preheat the infrared (grill) heater for five minutes.

Maximum temperature when using Grill and Large grill is 230°C.

Supervise the cooking process at all times. The meat may burn quickly due to high temperature.

Roasting with the grill heater is suitable for crispy and low-fat cooking of bratwurst, cuts of meat and fish (steaks, escalopes, salmon steaks or fillets etc.) or toasted bread.

When grilling directly on the grid, smear it with oil to prevent the meat from sticking onto it and insert it into

the 4th guide. Insert the drip tray in to the 1st or 2nd guide.

When grilling in a baking tray, make sure there is enough liquid in the tray to prevent burning. Turn the meat during cooking.

After grilling, clean the oven, the accessories, and the utensils.

When baking trout, pat the fish dry with a paper towel. Season on the inside; coat with oil on the outside and place on the grid. Do not turn the fish when grilling.

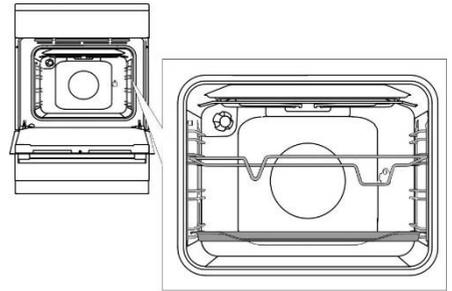


The grill shall only be used when the oven door is closed.

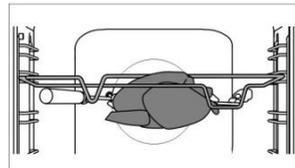
Grill heater, grid, and other oven accessories get very hot during grilling. Therefore, use oven mitts and meat tongs.

**Cooking with the rotisserie** (depending on the model)

Maximum temperature when using the rotisserie is 230°C.



Insert the skewer support into the 3rd guide from the bottom and place the shallow baking sheet into the bottom (1st) guide to serve as a drip tray.



Impale the meat on the skewer and tighten the screws.

Place the skewer handle on the front skewer support and insert the tip into the opening in the right hand side of the rear oven cavity wall (the opening is protected with a rotating cover).

Undo the skewer handle and close the oven door.

Switch on the oven and select the LARGE GRILL system.



The grill shall only be used when the oven door is closed.

Do not use the grill on position 4.



### GRILL WITH FAN

In this operating mode, the grill heater and the fan operate simultaneously. Suitable for grilling meat, fish, and vegetables.

(See descriptions and tips for GRILL.)



### HOT AIR AND BOTTOM HEATER

The bottom heater, the round heater, and the hot air fan will operate. Suitable for baking pizzas, apple pies, and fruitcakes.



### HOT AIR

Round heater and the fan will operate. The fan installed in the back wall of the oven cavity makes sure the hot air constantly circulates around the roast or pastry.

### Roasting meat

Use enamel coated, tempered glass, clay, or cast iron pan or tray. Stainless steel trays are not suitable as they strongly reflect the heat.

Provide enough liquid during the cooking process to prevent the meat from burning. Turn the meat during roasting. The roast will remain juicier if you cover it.

### Baking pastry

Preheating is recommended.

Biscuits and cookies can be baked in shallow baking sheets on several levels simultaneously (2nd and 3rd).

Note that baking time can differ even with if the baking sheets used are the same. The biscuits in the upper baking sheet may be ready sooner than those in the lower one.

Always place the baking trays on the grid. If you are using the supplied baking sheet, remove the grid.

For even browning, make sure the biscuits are of the same thickness.



Do not insert the deep baking tray into the first guide.



### BOTTOM HEATER AND FAN

This is used for baking leavened but low-rising pastry and for preserving fruit and vegetables. Use the second guide from the bottom and a rather shallow baking tray to allow the hot air to circulate across the upper side of the dish.

### Preservation

Prepare the food to be preserved and jars as usual. Use jars with a rubber sealing ring and a glass cover. Do not use jars with threaded or metal caps or metal tins. Make sure the jars are of equal size, filled with the same contents, and tightly sealed.

Pour 1 litre of hot water into the deep tray (approx. 70°C) and place 6 1-litre jars into the tray. Place the tray into the oven on the second guide.

During preservation, observe the food and cook until the liquid in the jars starts to simmer – when bubbles appear in the first jar.



### TOP AND BOTTOM HEATER WITH FAN

It is used for baking of all types of pastry, for defrosting, and for drying fruit and vegetables. Before placing the food into the preheated oven, wait for the light to go off for the first time. For best results, only bake on one shelf (level).

The oven should be preheated. Use the second or the fourth guide, counting from the bottom up.aj.



### DEFROSTING

In this mode, the air will circulate without any heaters operating.

Food suitable for defrosting includes cakes with heavy cream or butter-based cream, cakes and pastry, bread and rolls, and deep-frozen fruit.

In most cases, it is recommended to remove the food from the packaging (do not forget to remove any metal clamps or clips).

Halfway through the defrost time, the pieces should be turned over, stirred and separated if they were frozen together.



### PLATE WARMER

Use this function to reheat your dinnerware (plates, cups) before serving food in it to keep the food warm longer.



### GENTLEBAKE

This feature allows gentle, slow, and even baking that leaves the food soft and juicy. It is suitable for roasting meat, cooking fish, and baking pastry on a single rack.



### AQUA CLEAN

Only the bottom heater will radiate heat. Use this function to remove stains and food residues from the oven. The program takes 30 minutes.

## MAINTENANCE & CLEANING



Be sure to unplug the appliance from the power supply and wait for the appliance to cool down.

Children should not clean the appliance or perform maintenance tasks without proper supervision.

### Aluminium finish (gas burner)

Clean the aluminium finish with non-abrasive liquid cleaners intended for such surfaces. Apply the cleaner onto a wet cloth and clean the surface. Then, rinse the surface with water. Do not apply the cleaner directly onto the aluminium finish. Do not use abrasive cleaners or sponges.



The aluminium-coated surfaces should not come into contact with oven cleaning sprays as this may result in visible and permanent damage.

### Stainless steel sheet front side of the housing

(depending on the model)

Clean this surface only with a mild detergent (soapsuds) and a soft sponge that will not scratch the finish. Do not use abrasive cleaners or cleaners containing solvents as they may damage the housing finish.

### Lacquer-coated surfaces and plastic parts

(depending on the model)

Do not clean the knobs and buttons, door handles, stickers, and rating/type plates with abrasive cleaners or abrasive cleaning materials, alcohol-based cleaners, or with alcohol. Immediately remove any stains with a soft non-abrasive cloth and some water, in order to avoid damaging the surface.

You may also use cleaners and cleaning materials intended for such surfaces as instructed by their respective manufacturers.

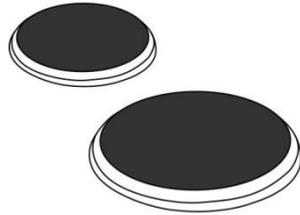
### Enamel surfaces (oven, cooking hob)

Use a damp sponge with detergent for cleaning. Fatty stains can be removed with warm water and special detergent for enamel. Never clean enamelled surfaces with abrasive means producing irremovable damage to the appliance surface.

### Glass surfaces

Do not use rough abrasive cleaning agents or sharp metal scrapes for cleaning of oven door glass, as they could crack the surface and causing the breaking of glass. Clean the glass surfaces with special means for glass, mirrors and windows.

## CLEANING THE COOKING HOBBS

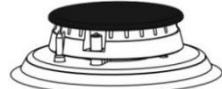


Clean the area around the cooking zones with hot water and some washing-up liquid.

For stubborn dirt, use a steel wool pad soaked with detergent; then, rinse the hob and wipe it dry.

Liquids containing salt, boiled-over liquids and moisture have detrimental effect on the cooking zones. Always clean the cooking zones, Use regular cleaners and commercially available conditioners to maintain the cooking zones. If the cooking zone is slightly warm, the cleaner will penetrate the pores more readily.

Cooking zone rings are made of stainless steel. Because exposure to heat, they may take on a yellowish hue after a certain period of use. This is a normal physical phenomenon. The yellowish spots may be removed with regular metal cleaners. Aggressive dishwashing accessories are not suitable for cleaning of these rims, as they may cause scratches.



### GAS BURNER

The grid, cooking surface, and burner parts may be cleaned in hot water with some washing up detergent. Do not clean them in a dishwasher.

Clean the thermocouple and the spark plug with a soft brush. These parts have to be spotlessly clean to function correctly. Clean the burner crown and cap. Make sure the slots on the burner crown are not clogged or otherwise blocked. After cleaning, thoroughly dry all the parts and reassemble them correctly. Any part placed askew will make burner ignition harder.



Burner caps are finished in black enamel. Due to high temperatures, discoloration cannot be avoided. However, it does not affect burner operation.

### OVEN

Clean the oven walls with a damp sponge and detergent. To clean stubborn stains burned into the oven wall use a special detergent for enamel. After cleaning carefully wipe the oven dry. Clean the oven only when it is completely cold. Never use abrasive agents, because they will scratch enameled surface. Wash the oven utensils with a sponge and detergent. You can also use special detergents to remove rough stains or burns.

## USING THE „AQUA CLEAN“

### FUNCTION

Turn the COOKING SYSTEM SELECTOR KNOB to position AQUA CLEAN . Set the TEMPERATURE KNOB to 70°C. Pour 0,6 l water into a baking tray and place it in the lower guide. After 30 minutes, food residues on the oven enamel walls will have softened and they will be easy to clean with a damp cloth.



Use the „AQUA CLEAN“ system when the oven has fully cooled down.

### REMOVING AND CLEANING WIRE AND TELESCOPIC EXTENSIBLE GUIDES

Only use conventional cleaners to clean the guides.

Hold the guides by the bottom side and pull them towards the center of the oven cavity. Remove them from the openings at the top.



Do not clean the extendible guides in the dishwasher.

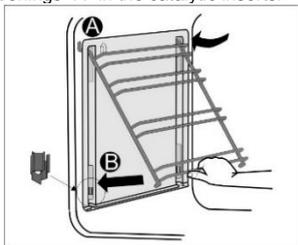
### INSTALLING THE CATALYTIC INSERTS

Only use conventional cleaners to clean the guides.

Remove the wire guides or extendible guides. (depending on the model)



Mount catalytic inserts onto the wire guides. The upper part of the guides must be mounted into the upper openings "A" in the catalytic inserts.



Place the wire guides with the catalytic inserts on the upper openings in the side walls of the oven "A". Press them into the snap lock at the bottom "B".



Do not wash the catalytic inserts in the dishwasher.

### REPLACING THE BULB

The bulb is a consumable and therefore not covered by warranty. Before changing the bulb, remove the trays, the grid, and the guides.

#### Disconnect the appliance from the power mains!

Undo the bulb cover and pull out or undo the bulb. Halogen lamp: G9, 230 V, 25 W. (regular bulb E14, 230 V, 25 W - depending on the model)



Use protection to avoid burns.

### COMFORT DOOR CLOSING

(depending on the model)

Cookers are equipped with new secure door hinges COMFORT. These special hinges guarantee very quiet and gentle closing of the oven door.



If the force applied to close the door is too strong, the efficiency of the system can be reduced or the system's safety can be affected.

### DOOR LOCK (depending on the model)

Open the door lock by gently pushing it to the right with your thumb while simultaneously pulling the door outwards.

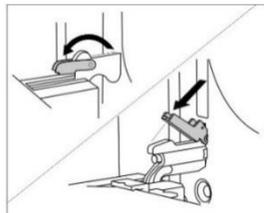


When the oven door is closed, the door lock automatically returns to the initial position.

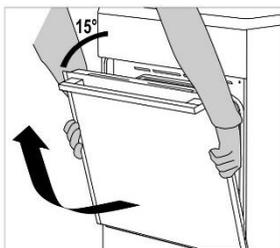
### REMOVING AND REPLACING THE OVEN DOOR (depending on the model)

1. Open the oven door (up to end position).
2. Rotate the flaps of door hinges (in case of conventional closing).

At COMFORT soft closing system, rotate the flaps by 90°.



- Slowly close the oven door until the flaps fit together with the hinges in the side laths of the door. At the angle of 15° (regarding to the closed door position), slightly close the door and pull it out from both hinges of the appliance.

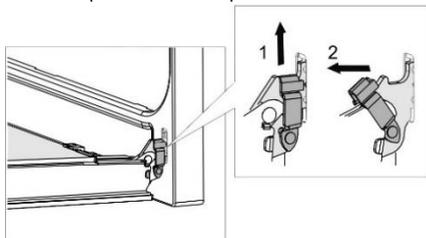


Before replacing the door, always check that the hinge flaps are correctly placed in the side laths of the door. You prevent the sudden closing of the hinge so, which is connected to a strong spring. The releasing of flap causes the damaging of door and a risk of injury.

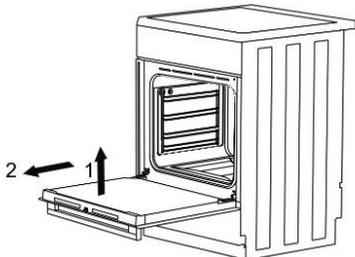
### Removing and replacing the oven door

(depending on the model)

- Open the oven door (up to end position).
- Raise up and turn the flaps.



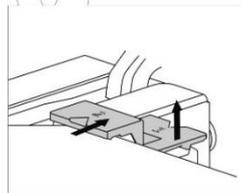
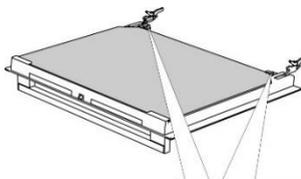
- Slowly close the oven door, lift it slightly and pull it out from the both hinges of the appliance.



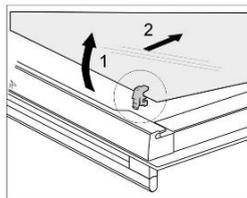
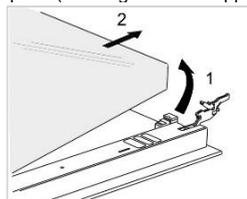
Provide these steps in reverse order at returning the door back. If the door does not open or close properly, make sure, that the hinges are correctly located on their hooks.

### REMOVING AND INSERTING THE OVEN DOOR GLASS PANE (depending on the model)

Oven door glass pane can be cleaned from the inside, but it has to be removed first. Remove the oven door (see chapter "Removing and replacing the oven door").



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 pane (marking 2 on the support).



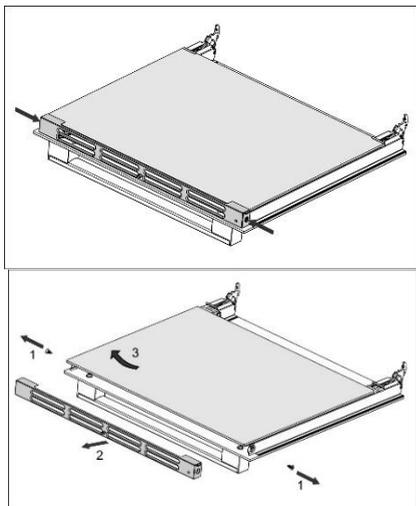
Hold the door glass pane by the lower edge; slightly lift it so that it is no longer attached to the support; and remove it.

To remove the third glass pane (only with some models), lift and remove it. Also remove the rubber seals on the glass pane.



To replace the glass pane, observe the reverse order. The markings (semicircle) on the door and the glass pane should overlap.

## Removing and inserting the oven door glass pane (depending on the model)



Screw out the screws on the door left and right sides and pull out the upper lath. You can pull out the glass pane of door now.

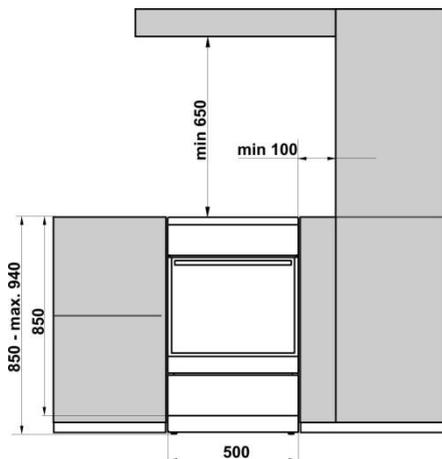


Provide these steps in reverse order at returning the glass pane back.

**Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty. In this case, the user will cover the cost of repair.**

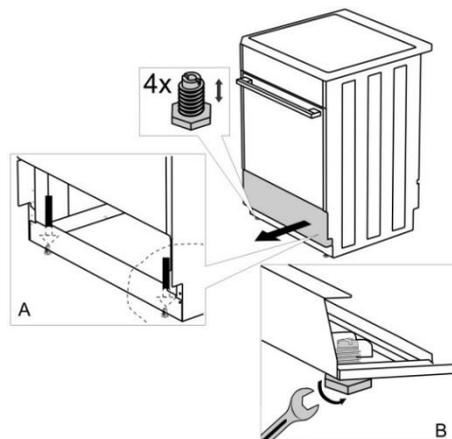
## INSTALLATION AND CONNECTION INSTRUCTIONS

### APPLIANCE PLACEMENT (mm)



The walls or furniture adjacent to the appliance (floor, rear kitchen wall, side walls) have to be temperature-resistant to at least 90°C.

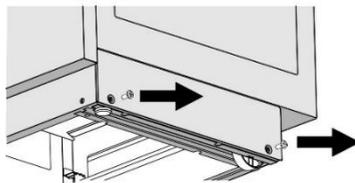
## LEVELLING THE APPLIANCE AND ADDITIONAL SUPPORT (depending on the model)



## ADJUSTING THE HEIGHT OF THE COOKER (depending on the model)

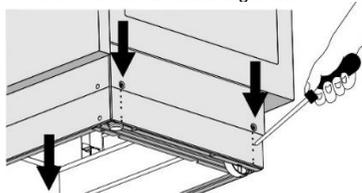
The height of the cooker is 900 mm. You can adjust the height of the appliance from 850 to 940 mm.

1. Put the cooker on the floor with back side.
2. Unscrew the screws, see arrows.



Torx T20

3. Set the desired height.
4. Screw the screws back together.

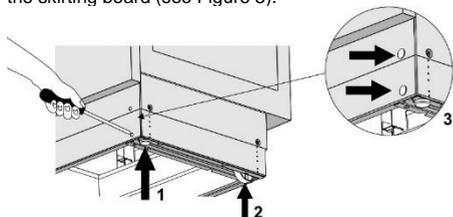


**The cooker must be installed horizontally!**

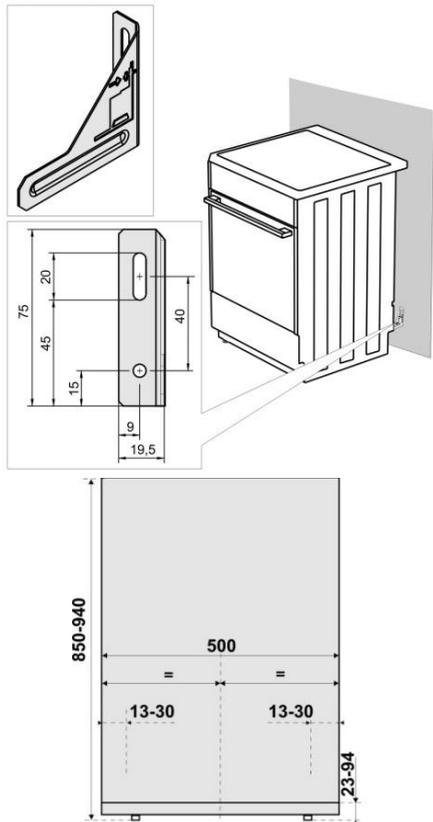
Follow these steps:

1. Rotate the height adjustment screws (see figure 1) to adjust the height of the cooker to the correct position.

- Adjust the wheels (see figure 2) by screwing them with two screws at the front of the skirting board. Check the horizontal position of the stove using a spirit level.
- Place the blind plugs into the holes in the front of the skirting board (see Figure 3).

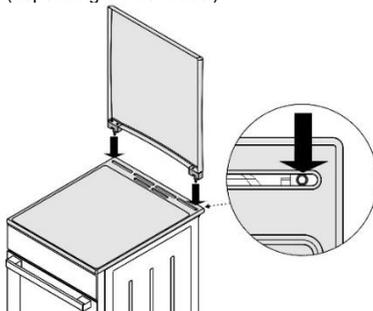


### PREVENTION FROM TIPPING OVER (mm) (depending on the model)



According to the plan attach the holder to the wall with the added screws and anchors. If the attached screws and anchors cannot be used, use others that will ensure a secure installation on the wall.

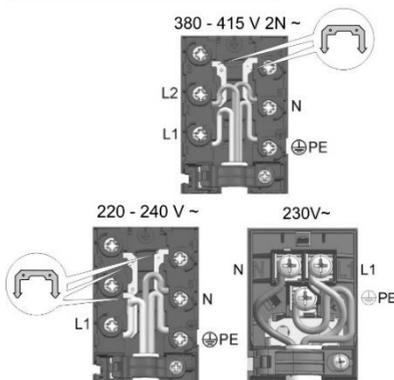
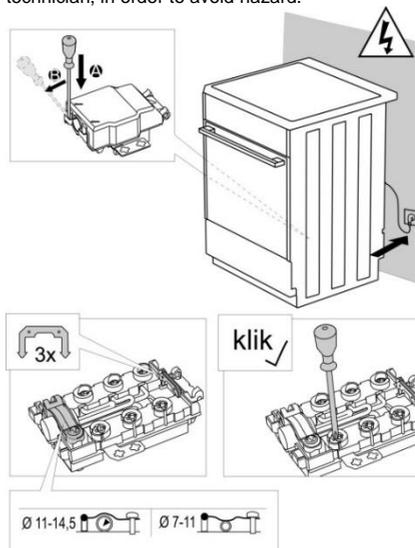
### INSTALLATION OF THE LID (depending on the model)



### CONNECTING TO THE POWER MAINS

Make sure the power cord is not located near hot parts and sharp edges.

If the power cord is damaged, it should be replaced by the manufacturer or an authorized service technician, in order to avoid hazard.



## THE APPLIANCE IS NOT EQUIPPED WITH A POWER CABLE (depending on the model)

A device disconnecting the appliance from mains, whose off contacts of all poles are in a minimum distance of 3 mm, must be built in the stable electrical energy distribution before the appliance.

Solely an authorised, skilled person may install the range. The authorised person is obliged to set the range cooking plate in horizontal position, to connect it to the mains and to check up on its duty. Installation of the range must be confirmed in the certificate of warranty.

It is recommended to use a two-phase connection of the range with the aid of an H05VV-F4G-2,5 type connecting cord (previously CGLG 4Cx2,5), (circuit breaker 2x16 A).

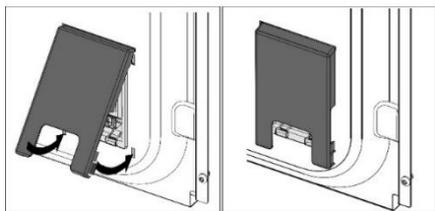
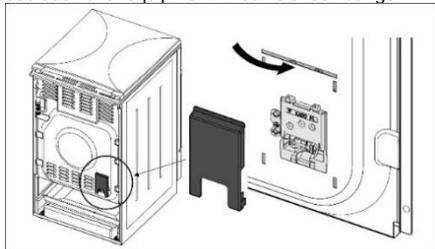
For single-phase connection use an H05VV-F3G-4 (previously GGLG3Cx4) (circuit breaker 32 – 40 A to the type).

It is necessary to brace the conductor ends with pressed terminals against fraying.

After bracing the conductor ends beneath the terminal board screw heads place a cord in the terminal board and secure it by a clip against tearing. Eventually close the terminal board cover.

## CLAMP PROTECTION

The clamps should be protected by a clamp cover, see additional equipment. Electric shock danger.



## GAS CONNECTIONS

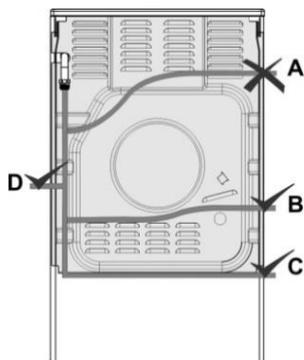
### FACTORY DEFAULT SETTINGS

- Gas appliances are tested and fitted with the sign.
- Has appliances are supplied sealed with burners adjusted to natural gas type H or E (20 or 25 mbar), or to liquefied natural gas (50 or 30 mbar).
- The adjustment conditions for this appliance are stated on the label (or data plate).

- Before connecting the appliance, make sure the local requirements for connection (gas type and pressure) are compatible with the appliance settings.
- If the gas you are using is not compatible with the current settings on your appliance, call a service technician or the distributor.
- Modifying the hob to operate with a different type of gas requires replacement of the nozzles (see section NOZZLE TABLE).
- In case of repairs or if the seal is damaged, the functional parts have to be tested and re-sealed in compliance with the installation instructions. The functional parts include the following: fixed nozzle for large flame and adjustable regulation screw for small flame.

## CONNECTING TO GAS SUPPLY

- Appliance has to be connected to the gas mains or the gas cylinder according to the instructions of your local gas distribution company.
- There is a gas connection plug on the right-hand side of the appliance, with external thread EN ISO 228-1 or EN 10226-1 / -2 (depending on the connection regulations in the respective country).
- A liquefied natural gas connection and a non-metal gasket are also supplied. (depending on the model)
- When connecting the appliance to the gas supply, the G 1/2 or R 1/2 part has to be held to prevent it from rotating. (depending on the model)
- Use approved non-metal gaskets and approved sealants for sealing the connection joints. Only use each gasket once. The thickness of flat non-metal gaskets may be deformed by up to 25%.
- Connect the appliance to the gas supply using a certified flexible hose. The hose should not touch the upper part of the appliance.



### Connection with a flexible hose

If the appliance is connected with a flexible hose, the path of the hose indicated with "A" is not acceptable. If a metal pipe is used, option "A" is permissible as well.

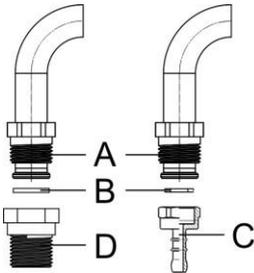
### Gas connection plug

A Connection EN ISO 228-1

B Non-metal gasket, thickness 2 mm

C Hose plug for liquefied natural gas (depending on the connection regulations in the respective country)

D Connection EN 10226-1 / -2 depending on the connection regulations in the respective country).



After connection, check the operation of the burners. The flames have to burn with clearly visible blue and green core. If the flame is unstable, increase the minimum power as necessary. Explain to the user how the burners operate and review the instruction manual together.



After connecting the appliance, check the seal on all joints.

### MODIFYING THE BURNERS FOR USE WITH A DIFFERENT TYPE OF GAS

- Modifying the burners for use with a different type of gas does not require removing the hob from the countertop.
- Before making the modifications, unplug the appliance from the power mains and shut off the gas supply valve.
- Replace the existing nozzle for the nominal heat load with suitable nozzles for the new type of gas (see table).
- When modifying the appliance for use with liquefied natural gas, tighten the minimum heat load regulation screw all the way to reach the minimum heat load.
- When modifying the appliance for use with natural gas, undo the minimum heat load regulation screw to reach the minimum heat load, but by no more than 1.5 turns.

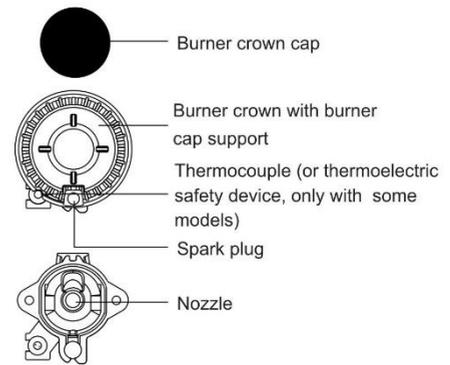
**After modifying the appliance** for use with a different type of gas, replace the old sticker with gas type information (on the rating plate) with the relevant new sticker and test the functionality and sealing of the appliance.

Make sure the electric conductors, thermostat capillary, and thermo elements do not protrude into the gas flow area.

### Adjustment elements

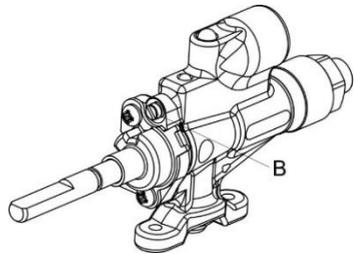
- Adjustment elements for minimum heat load of the burners are accessible through the openings on the control panel.
- Remove the control knobs.

### Cooking burner

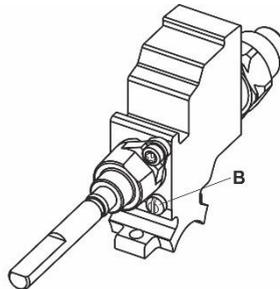


### Gas valve with a safety device

B Minimum heat input regulation screw



Copreci



Sabaf

## DISPOSAL



Packaging is made of environmentally friendly materials that can be recycled, disposed of, or destroyed without any hazard to the environment. To this end, packaging materials are labelled appropriately.

The symbol on the product or its packaging indicates that the product should not be treated as normal household waste. The product should be taken to an authorized collection center for waste electric and electronic equipment processing.

Correct disposal of the product will help prevent any negative effects on the environment and health of people which could occur in case of incorrect product removal. For detailed information on removal and processing of the product, please contact the relevant municipal body in charge of waste management, your waste disposal service, or the store where you bought the product

# COOKING TEST

Tested in compliance with the EN 60350-1 standard.

## BAKING

Dish	Equipment	Guide (from the bottom)	System	Temperature (°C)	Cooking time (minutes)
Cookies single level	shallow enamel-coated baking sheet	3	==	140-150*	25-40
Cookies single level		3	⊕	140-150*	25-40
Cookies two levels		2, 3	⊕	140-150*	30-45
Cookies three levels		2, 3, 4	⊕	130-140*	35-55
Cupcakes single level	shallow enamel-coated baking sheet	3	==	150-160	25-40
Cupcakes single level		3	⊕	150-160	25-40
Cupcakes two levels		1,3	⊕	140-150	30-45
Cupcakes three levels		2, 3, 4	⊕	140-150	35-50
Cake	round metal mould ø26/wire shelf (support grid)	1	==	160-170*	20-35
Cake		2	⊕	160-170*	20-35
Apple pie	2x round metal mould ø20/wire shelf (support grid)	2	==	170-180	55-75
Apple pie		2	⊕	170-180	45-65
Toast	wire shelf/grid	4	▼▼▼	230	1-4
Minced meat patty	wire shelf (support grid) + shallow baking sheet as drip tray	4	▼▼▼	230	20-35

\* Preheat for 10 minutes.

## NOZZLE TABLE

Gas type, pressure		Auxiliary burner		Normal burner	
Wobbe number		Standard			
		max	min	max	min
<b>Natural gas H</b> Wo=45,7+54,7 MJ/ m <sup>3</sup> , <b>Natural gas E,</b> <b>Natural gas E+</b> Wo=40,9+54,7 MJ/m <sup>3</sup> G20, p=20mbar	Nominal heat load (kW)	1,0	0,48	1,9	0,48
	Consumption (l/h)	95,3	45,7	181,0	45,7
	Nozzle type (1/100 mm)	72X	26 <sup>1)</sup> / 35 <sup>2)</sup>	103Z	26 <sup>1)</sup> / 35 <sup>2)</sup>
	Nozzle ID	690771		568169	
<b>Liquefied gas 3+, B/P</b> Wo=72,9+87,3 MJ/m <sup>3</sup> G30, p=30 mbar	Nominal heat load (kW)	1,0	0,48	1,9	0,48
	Consumption (g/h)	72,8	34,9	138,3	34,9
	Nozzle type (1/100 mm)	50	26 <sup>1)</sup> / 35 <sup>2)</sup>	68	26 <sup>1)</sup> / 35 <sup>2)</sup>
	Nozzle ID	690780		568175	

Gas type, pressure		Large burner	
Wobbe number		max	min
<b>Natural gas H</b> Wo=45,7+54,7 MJ/ m <sup>3</sup> , <b>Natural gas E,</b> <b>Natural gas E+</b> Wo=40,9+54,7 MJ/m <sup>3</sup> G20, p=20mbar	Nominal heat load (kW)	3,0	0,76
	Consumption (l/h)	285,9	72,4
	Nozzle type (1/100 mm)	130H3	33 <sup>1)</sup> / 46 <sup>2)</sup>
	Nozzle ID	574285	
<b>Liquefied gas 3+, B/P</b> Wo=72,9+87,3 MJ/m <sup>3</sup> G30, p=30 mbar	Nominal heat load (kW)	3,0	0,76
	Consumption (g/h)	218,3	55,3
	Nozzle type (1/100 mm)	86	33 <sup>1)</sup> / 46 <sup>2)</sup>
	Nozzle ID	574287	

<sup>1)</sup> Copreci / <sup>2)</sup> Sabaf

- Regulation screws for liquefied gas are installed and set in factory to the gas type for which the factory default settings apply.
- When modifying the appliance for use with a different type of gas, the regulation screw has to be tightened or undone to set the required gas flow (do not undo the regulation screw by more than 1.5 turns).

Burner power is indicated by observing the upper Hs caloric value.



Connection to gas supply and adjustment to a different type of gas may only be carried out by an expert authorized by the gas distributor or an authorized service technician!

*We reserve the right to any changes and errors in the instructions for use.*

ID 693517





GORENJE **K52CLI, K52CLB**  
IFU EPS6 KP TIMER CL EN

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**SAP** 693517