

gorenje

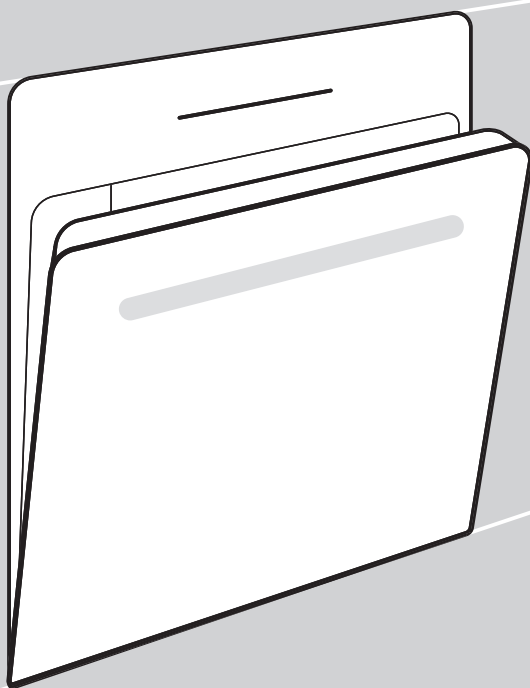
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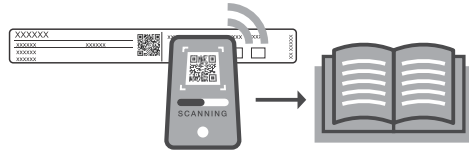
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IE

INSTRUCTIONS FOR USE

BUILT-IN OVEN





For more detailed instructions and tips, please visit <http://www.gorenje.com> or scan the QR code on the rating plate.

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.

1. Safety precautions

IMPORTANT SAFETY PRECAUTIONS – CAREFULLY READ THE INSTRUCTIONS AND SAVE THEM FOR FUTURE REFERENCE.

The appliance may only be connected to the power mains by an authorized service technician or expert. Tampering with the appliance or nonprofessional repair thereof may result in risk of severe injury or damage to the product.

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

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

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 (only for appliances supplied with connection cord).

This appliance can be used by children aged 8 years and above, and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way, and if they understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children without supervision.

WARNING: Accessible parts may become hot during use. Young children should be kept away.

WARNING: The appliance and some of its accessible parts may become very 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.

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

Only use the temperature probe recommended for use in this oven.

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.

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.

Never pour water directly on the bottom of the oven cavity. Temperature differences could result in damage to the enamel coating.

Do not use the appliance if it is damaged. Unplug the appliance from the power mains and call an authorized service centre.

2. Other important safety warnings

We recommend that (due to appliance weight) at least two persons carry and install the appliance.

Do not lift the appliance by holding it by the door handle.

Do not stand or sit on the open oven door, and do not lean against it. Also, do not place any heavy objects onto the oven door.

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

Do not line the oven cavity with aluminium foil, and do not place any baking trays or other cookware on the oven bottom.

At the end of the baking process, and during baking, be careful when opening the oven door, as there is danger of scalding.

Do not use the appliance if it is damaged. Unplug the appliance from the power mains and call an authorized service centre.

The oven can be safely used with or without baking pan guides.

Do not store items in the oven, which could cause danger when the oven is switched on.

Before connecting the appliance to the power mains, leave it at room temperature for some time to allow all components to adapt to room temperature.

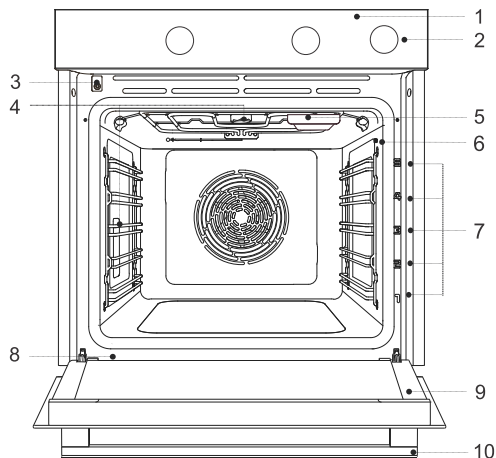
Do not operate the appliance in an environment colder than 5 °C.

When baking with steam injection, always fully open the oven door when the baking process is completed. If you do not do so, the steam rising from the oven cavity could affect the operation of the control unit.

Only place the evaporating dish in the appliance when baking with a steam injection. When not using the steam injection function, remove it.

Only remove and replace the evaporating tray when the oven has completely cooled down.

3. Appliance description



1. Control unit
2. Water tank knob
3. Door switch
4. Lighting
5. Evaporating tray
6. Temperature probe socket
7. Rack levels (1-5)
8. Rating plate
9. Oven door
10. Door handle

3.1 Oven equipment and accessories



WARNING!

Appliance functions and equipment depend on the model.

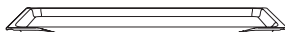
WIRE RACK



ALL-PURPOSE DEEP BAKING TRAY



SHALLOW BAKING SHEET



TEMPERATURE PROBE
(BAKESENSOR)



PERFORATED SHALLOW BAKING SHEET



WARNING!


When inserting the wire rack into the guide, always make sure its elevated part is at the back and on the top side.

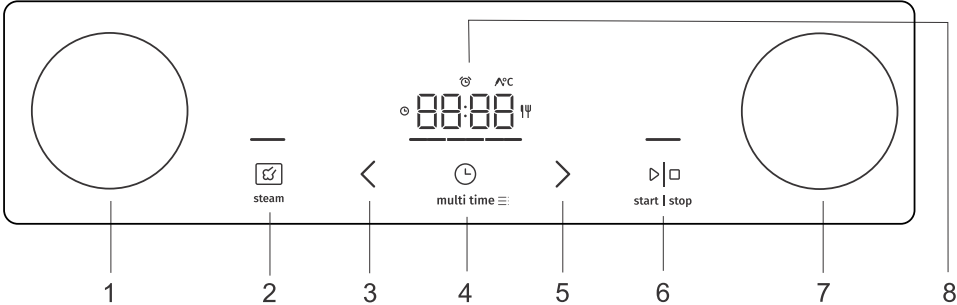
The shallow baking tray may deform as it heats up in the oven. Once it cools down, it returns to the initial shape. Such deformation does not affect its function.

4. Before first use




- Remove oven accessories and any packaging (cardboard, polystyrene foam) from the oven.
- Wipe the oven accessories and interior with a damp cloth. Do not use abrasive or aggressive cloths or cleaners.
- Heat an empty oven for approximately one hour with the top and bottom heater system at a temperature of 250 °C. The characteristic "new oven scent" will be released; therefore, ventilate the room thoroughly during this process.

5. Operating the appliance

 **INFORMATION!**
For better key responsiveness, try touching them with as much of your fingertip as possible. Each time you touch a key, an acoustic signal is emitted.
You can change the selected setting by touching the keys < or > . Confirm the desired setting by pressing **start | stop**.



1. System selector knob
2. Steam injection key, cancel or back key
3. Value decrease key
4. Timer function and settings key
5. Value increase key
6. start | stop key for starting or pausing a program
7. Temperature settings knob
8. Display

Explanation of shortcuts in the manual:		
		
Briefly touch the key – to confirm the setting.	Press and hold the key (4 sec.) – for additional settings.	Rotate the button – to switch between settings and select settings.

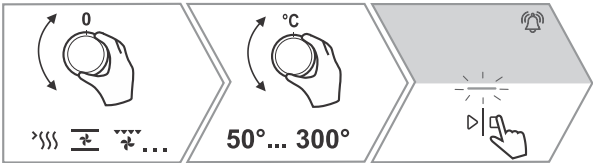
First step	Intermediate step	Passed time (exp. oven is operational)	Optional step

5.1 Switching on for the first time

First select and confirm the basic settings: time of day (**CLoc**), acoustic signal volume (**Vol**), display brightness (**brh**).











5.2 Selecting the basic baking settings



Symbol	Use
	QUICK PREHEATING OF THE OVEN To reach the set temperature as quickly as possible. When the oven is preheated to the set temperature, a short beep will sound and the dash below the clock will light up. Then you can select the system setting you want to use to prepare the food. This function is not suitable for baking.
	TOP AND BOTTOM HEATER WITH FAN¹⁾ For even baking of food on a single rack, and for making soufflés.
	LARGE GRILL WITH FAN¹⁾ For roasting poultry and larger cuts of meat under a broiler.
	INTENSIVE BAKING (AIR FRY)¹⁾ This cooking method results in a crunchy crust without added fat. This is a healthy version of fast-food frying, with fewer calories in the cooked food. Suitable for smaller cuts of meat, fish, vegetables, and frozen products ready for frying (French fries, chicken nuggets).
	HOT AIR For roasting meat and vegetables or baking pastry.
	TOP AND BOTTOM HEATER Use this system for conventional baking on a single rack, making soufflés, and baking at low temperatures (slow cooking).

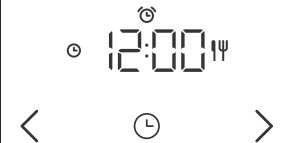



Table continued from last page

Symbol	Use
	LARGE GRILL Use this system to grill large amounts of flat-shaped food like toast, open sandwiches, grill sausages, fish, skewers etc., as well as for cooking au gratin and for browning the crust. The heaters mounted on the top of the oven cavity evenly heat the entire surface. Maximum allowed temperature is 240 °C.
	SLOW BAKING²⁾ For gentle, slow and even cooking of meat, fish and pastry on a single rack. This cooking method will leave the meat with a higher water content, making it juicier and more tender, while pastry will be evenly browned/baked. This system is used in the temperature range between 140 °C and 220 °C.
	PIZZA SYSTEM This system is optimal for baking homemade pizza and pastry with higher water content. Use it to bake on a single rack, when you want the food to be done faster and to be crunchy.
	BAKING FROZEN FOOD This method allows baking frozen food in a shorter period of time without pre-heating. Optimum for pre-baked frozen products (bakery products, croissants, lasagne, French fries, chicken nuggets), meat and vegetables.
	DEFROSTING Use this function for controlled defrosting of frozen food (cakes, pastry, bread, rolls, and deep-frozen fruit). During the defrosting process, turn the pieces of food over, stir the food, and separate any chunks that are frozen together. For microbiological safety, we recommend slowly defrosting meat and other delicate foods in the refrigerator.
	AQUA CLEAN This program makes it easier to remove any stains from inside the oven.
	OVEN LIGHT Oven light is switched on when a system is selected or when the knob is turned to the light position.

1)  The systems allow steam injection during cooking (see chapter Steam addition).

2) This function is used for determining the energy efficiency class pursuant to the EN 60350-1 standard.

5.3 Time functions

		Setting cooking
		Setting delayed end
		Setting Egg timer



INFORMATION!

When setting the cooking time or delayed start, the oven stops operating automatically. The display will show **End**.

When the set cooking time expires, an acoustic signal will be heard which you may turn off by touching any key. After one minute, the acoustic signal will be switched off automatically.

⌚ Setting cooking

In this mode, you can specify the duration of oven operation (cooking time).

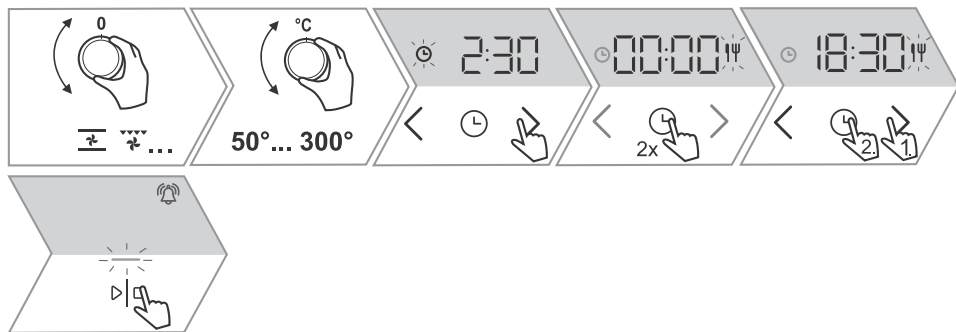


Setting delayed end

Use this function when you wish to start cooking the food in the oven after a certain period of time. Place the food into the oven, then set the system and temperature. Then, set the cooking time and the time when you wish your food done (end of cooking).

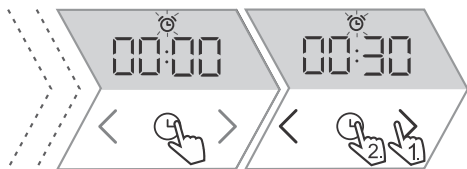
Example:

Current time: 12:00 (noon); Cooking time: 2 h 30 min; End of baking: 6.30 p.m.




Setting the minute minder

The minute minder may be used when the oven is not operating or during the baking process (touch the **multi time** key twice).



5.4 Steam injection

Start the function before starting or during the first minutes of cooking. The steam creates a better crust and improves crunchiness.

This function can be used if you have selected a system with the addition of steam (the dash above the  key is partially illuminated). Preheating in systems with steam injection is not recommended. While this function is active, you may hear the sound of the pump, which is a part of normal appliance operation.

Always fill the tank with clean water from the water supply network or bottled water, without additional admixture. The water that is poured into the tank must have a room temperature of about 20 °C (+/- 10 °C).

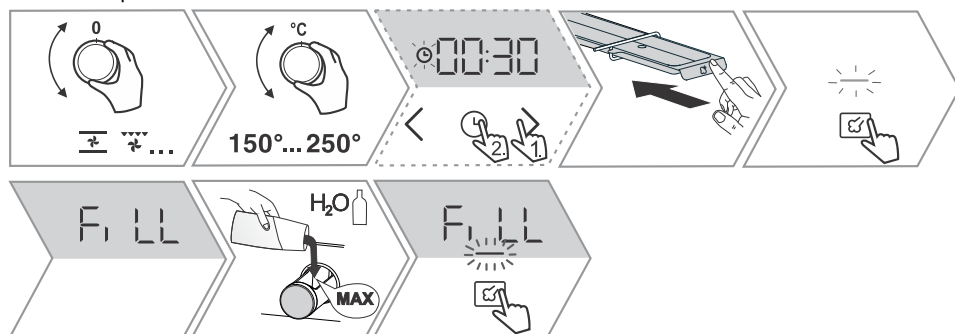
After 20 minutes, if there is leftover water still in the tank after cooking, the display shows **EnnP**. The system selector KNOB must be in position "0".



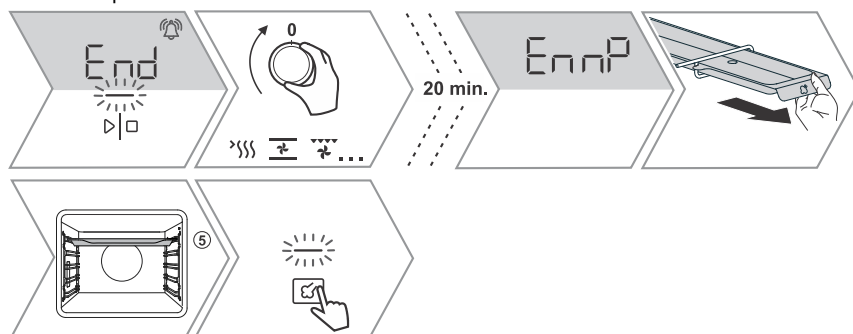
WARNING!

Do not use distilled water, tap water with high chlorine content, or other similar liquids. Use only fresh tap water, softened water or non-carbonated mineral water.


Start of the process:



End of the process:



INFORMATION!

The water tank can be emptied at any time by long-pressing . The system selector KNOB must be in position "0".

**INFORMATION!**

During oven heating, the evaporating tray may deform, but this does not affect its function.

5.5 Start and end of cooking

**INFORMATION!**

During oven heating, the evaporating tray may deform, but this does not affect its function.


6. General settings

Example of time setting:





































Example of adjusting the signal volume:



CLoc	Clock
Vol	Acoustic signal volume
brh	Display brightness
nGht	Display night mode – function will automatically dim the display (switch from higher to the lowest display brightness) during night time (8:00 p.m. to 6:00 a.m.)
hidE	Standby – this function automatically switches the clock display on or off.
FAct	Reset to factory defaults – Select rES to choose the factory default settings, and confirm by pressing and holding the start / stop key. Hold the key until all lit dashes disappear.
Wh5	Water hardness - you can choose between five water hardness levels. The default setting is level 5.
dEcL	Descaling - you can activate this yourself; otherwise it will be suggested by the oven after a certain number of steam function cycles (the display shows dEcL). To turn on the function, select YES, and to turn it off select no.
To leave the extra functions menu, touch  .	

7. Cooking table

NOTE: Dishes requiring a fully pre-heated oven are indicated with a single asterisk * in the table.

Dish			 °C	 min
PASTRY AND BAKERY PRODUCTS				
pastry/cakes in moulds				
sponge cake	3		150	30-40
pie with filling	1		180	90-120
strudel	2		180-190	60-70
cupcakes	3		160 *	20-30
yeast-leavened small pastry	2		180 *	17-22
puff pastry	3		170	30-40
piped cookies	3		140	30-40
cookies/biscuits	3		140	20-30
bread on a baking tray	2	 + 	190-200	40-55
bread in a tin	2		190-200	30-45
fresh bread rolls (Semmel/morning rolls)	3	 + 	200-210	10-15
toast	5		230	4-7
homemade pizza	1		300 *	4-7
beef roast (loin, rump), 1.5 kg	2		160-170	130-160
pork roast, rump, 1.5 kg	3		170-180	90-110
poultry, 1.2–2.0 kg	2	 + 	200-220	60-80
chicken wings	4		210-220	30-45
whole fish, 350 g	4	 + 	230-240	12-20
baked potatoes, wedges	3	 + 	210-220 *	30-40
French fries	3		210-220	20-25
lasagne	2		180-190	35-45
sweet baked pudding	2		160-180	40-60
preservation	2		180	30
reheating	3		60-95	/
plate warming	2		75	15

7.1 Cooking with a temperature probe

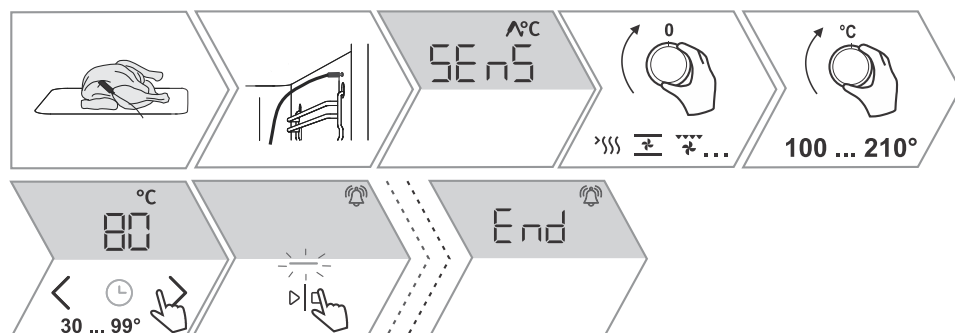
The food probe allows for accurate monitoring of the core temperature of the food during cooking.

NOTE: More detailed instructions can be found on the appliance's website (see page 2).



WARNING!

The food probe should not be in direct vicinity of the heating elements.



8. Cleaning and maintenance

Regularly clean the appliance and use warm water and hand dishwashing liquid to remove larger impurities and limescale. Use a clean soft cloth or sponge cloth.

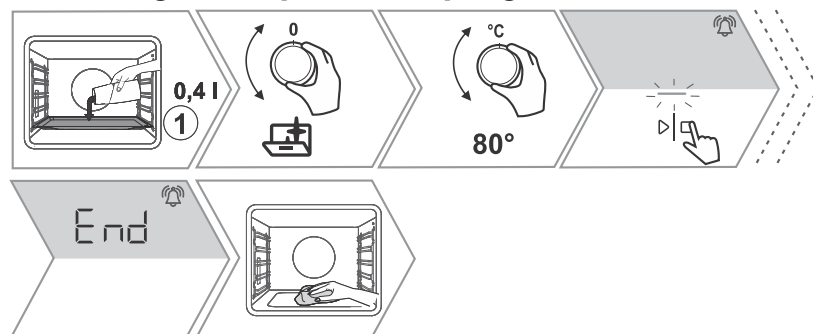


WARNING!

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

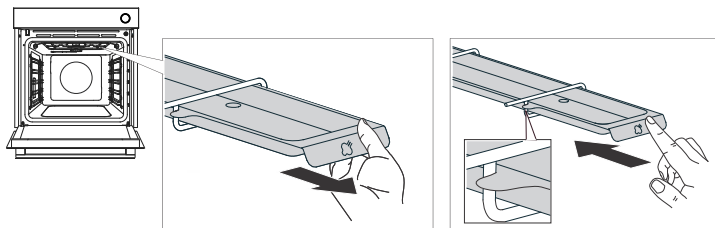
Children should not clean the appliance or perform maintenance tasks without proper supervision.

8.1 Using the Aqua Clean program to clean the oven



8.2 Cleaning the evaporator tray

Remove the container and clean it manually with detergent or in the dishwasher. If limescale has accumulated in the container, you can soak it in a descaling agent (use according to the descaling agent manufacturer's instructions) or in alcoholic vinegar. The container must be rinsed thoroughly after cleaning and before reinstallation. Before cooking with steam injection again, insert the evaporating dish back into the guides and gently push it all the way in.



WARNING!

After use, the evaporator tray can be hot, and there can still be some water in it. To avoid scalding, wait for the oven to cool down completely.

If you do not reinstall the tray, water will drip on the food when cooking with steam injection.

8.3 Cleaning the steam system

Cleaning of the steam system depends on both frequency of baking with steam injection and on the hardness of the water used.

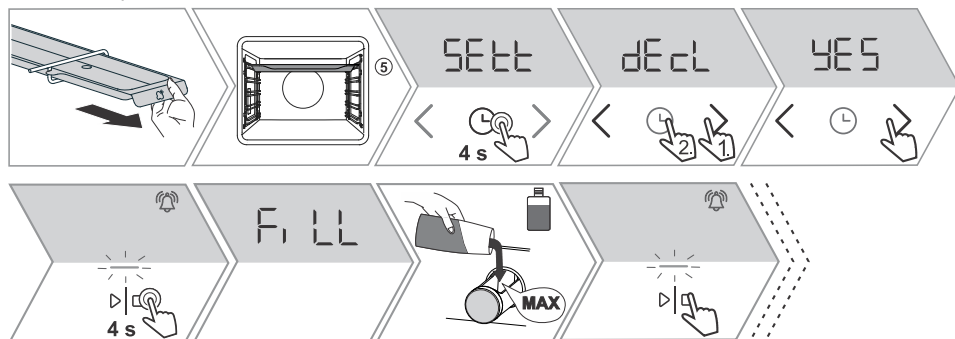


- Descaling agent



- Water

Start of the process:



End of the process:

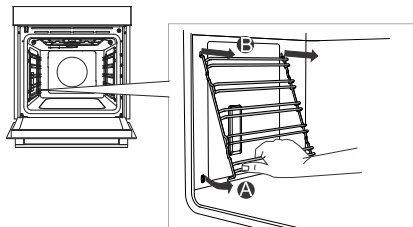




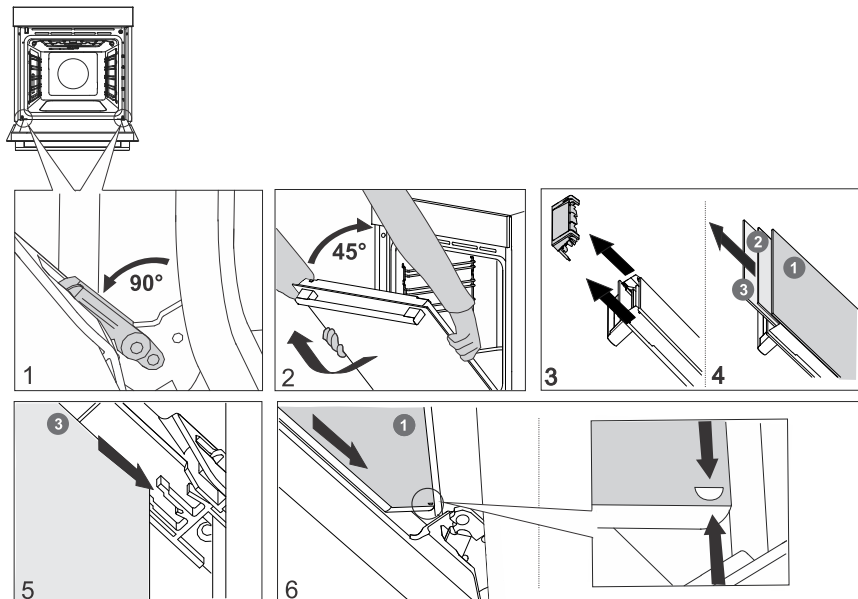
INFORMATION!

If you do not wish to clean the steam system in the moment when proposed by the oven, this can be terminated by selecting OFF. You may cancel the descaling program up to three times. After that, the oven will disable the operation of the steam function.

8.4 Removing wire and fixed pull-out (extendible) guides

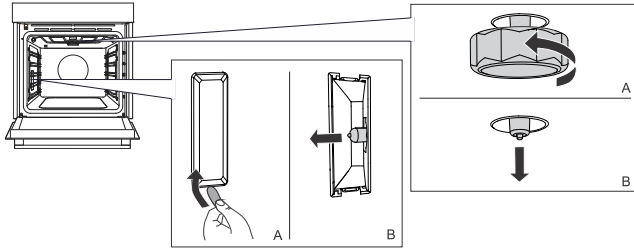


8.5 Removing and replacing the oven door and glass panes



8.6 Replacing the bulb

Halogen lamp: G9, 230 V, 25 W



9. Special warnings and fault reporting

During the warranty period, only a service center authorized by the manufacturer may carry out any repairs.

Before making any repairs, make sure the appliance is disconnected from the power mains either by removing the fuse or by disconnecting the power plug from the wall outlet.

Any unauthorized repairs of the appliance may result in electric shock and short circuit hazard; therefore, do not perform them. Leave such work to an expert or a service technician.

In case of minor problems with appliance operation, check this manual to see if you can fix the problem yourself.

If the appliance is not operating properly or at all due to inappropriate operation or handling, a visit from a service technician shall not be free of charge, even during the warranty period.

Type plate with basic information about the appliance is attached to the edge of the oven.

9.1 Troubleshooting table

Problem/error	Cause
The main fuse in your home trips often.	Call a service technician.
The oven lighting does not work.	The process of changing the light bulb in the oven is described in the chapter Replacing the bulb.
Control unit is not responding, the screen is frozen.	Disconnect the appliance from the power mains for a few minutes (undo the fuse or switch off the main switch); then, reconnect the appliance and switch it on.
Error code ErrX is displayed. In case of a double-digit error code, the display will show ErXX.	There is an error in the electronic module operation. Disconnect the appliance from the power mains for a few minutes. If the error is still indicated, call a service technician.
The display will show SEnS when the temperature probe is not connected.	Clean the socket. Try to connect and disconnect the temperature probe several times in succession.
If the problems persist despite observing the above advice, call an authorized service technician. 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.	

10. Environment protection



Our product 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. Take the product to an authorized collection centre 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.

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

11. Cooking test

EN60350-1: Only use equipment supplied by the manufacturer.

Always insert the baking tray all the way to the end position on the wire guide. Place pastry or cakes baked in moulds as shown in the image.

* Preheat the appliance until it reaches the set temperature. Do not use the rapid preheat mode.

** Preheat the appliance for 10 minutes. Do not use the rapid preheat mode.

*** Turn after 2/3 of cooking time.
























BAKING						
Dish	Equipment	mould placement		°C	⌚ min	
shortbread – single rack	shallow baking tray		3	140	30-40	
shortbread – single rack	shallow baking tray		3	150	30-40	
shortbread – two racks/levels	shallow baking tray		2, 4	140	45-55	
shortbread – three racks/levels	shallow baking tray		1, 4, 5	135	50-60	
small cakes – single rack	shallow baking tray		3	160 *	20-30	
small cakes – single rack	shallow baking tray		3	160	30-40	
small cakes – two racks/levels	shallow baking tray		2, 4	145	40-50	
small cakes – three racks/levels	shallow baking tray		1, 3, 5	140-150	30-50	
sponge cake	round metal mould, diameter 26 cm/wire rack		1	150	45-55	
sponge cake	round metal mould, diameter 26 cm/wire rack		3	160	45-55	
sponge cake – two racks/levels	2 × round metal mould, diameter 26cm/wire rack		2, 4	160 **	45-55	
apple pie	2 × round metal mould, diameter 20cm/wire rack		1	170	90-120	
apple pie	2 × round metal mould, diameter 20cm/wire rack		2	170	80-110	
BROILING						
toast	wire rack		5	230	4-7	

Table continued from last page

BAKING						
beef burgers	wire rack + shallow baking sheet as drip tray		5	230	20-35 ***	▼▼▼▼

COOKING WITH STEAM						
Dish	Equipment	mould placement		 °C	 min	
cake	round metal mould, diameter 26 cm/wire rack					
bread with seeds	shallow baking tray					
buns	shallow baking tray					
bread	shallow baking tray					

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