



Instructions for use

OVEN

OCS8637S / BO6SA2I3-42

OCS8437S / BO4CS2I3-42

OCS8637B / BO6SA2I3-42

Pictograms used



Important information



Tip

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Introduction

Congratulations on choosing this oven. This product is designed with simple operation and optimum comfort in mind.

This manual shows how you can best use this oven. In addition to information about operating the appliance, you will also find background information that may be useful when using the appliance.



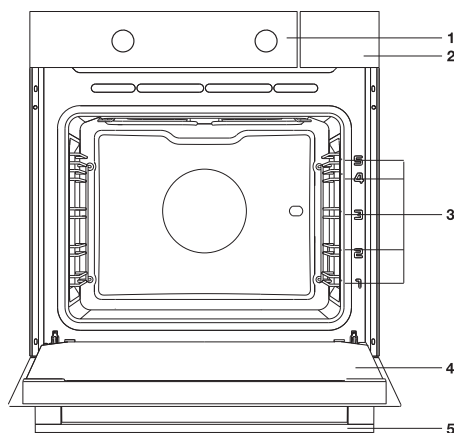
Please read the separate safety instructions carefully before using the appliance!

Read this manual before using the appliance and keep it in a safe place for future use.

Installation instructions are supplied separately.

Description of the appliance

1. Control panel
2. Water reservoir cover
- Push to open!***
3. Oven levels
4. Oven door
5. Door handle



Guide rails/Telescopic guide rails

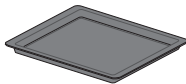

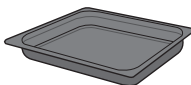
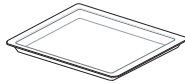
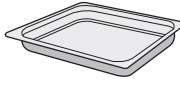
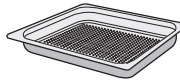
- The oven has four or five guide rails (Level 1 to 4/5), depending on the model. Level 1 is mainly used in combination with bottom heat. The two upper levels are mainly used for the grill function.
- Place the oven rack, baking tray or steam dish in the gap between the guide rail sliders.
- A number of shelf levels can have fully-retractable telescopic guide rails, depending on the model.
 - ▷ Pull the telescopic guide rails out of the oven cavity completely and place the oven rack / baking tray / steam dish on them. Then slide the oven rack / baking tray / steam dish on the telescopic guide rails, back into the oven cavity.
 - ▷ Only close the oven door when the telescopic guide rails have been returned completely back into the oven cavity.

Accessories

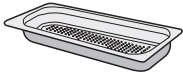
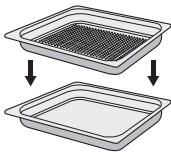

Your appliance is accompanied by a range of accessories, depending on the model. Only use original accessories; they are specially suited to your appliance. Be sure that all the accessories that are being used are able to withstand the temperature settings of the chosen oven function.

Note: not all accessories are suitable/available for every appliance (it may also differ by country). When purchasing, always provide the exact identification number of your appliance. Please see the sales brochures or check online for more details about optional accessories.

Note: never place an accessory on the bottom of the oven!

Accessories that can be supplied with your appliance (depending on the model)	
	Enamelled baking tray; to be used for pastries and cakes. <ul style="list-style-type: none"> Do not use the enamelled baking tray for microwave functions! Suitable for pyrolysis cleaning.
	Oven rack; mainly used for grilling. A steam dish or pan with food can also be placed on the oven rack. <ul style="list-style-type: none"> The oven rack is equipped with a safety peg. Lift the rack slightly at the front to slide it out of the oven. Do not use the oven rack for microwave functions!
	Deep enamelled baking tray; to be used for roasting meat and baking moist pastry. <ul style="list-style-type: none"> Do not place the deep baking tray on the lowest level during a cooking process, except when using it as a drip tray during grilling, roasting or roasting with a spit roast (when available). Do not use the deep enamelled baking tray for microwave functions! Suitable for pyrolysis cleaning.
	Glass baking tray; for microwave and oven use. <ul style="list-style-type: none"> NOT suitable for pyrolysis cleaning.
	Non-perforated steam dish; 40 mm deep (useful for collecting moisture during steaming). <ul style="list-style-type: none"> Note: discolouration may occur at temperatures above 180 °C! This will not influence the proper function of the oven.
	Perforated steam dish; 40 mm deep (useful for steam settings). <ul style="list-style-type: none"> Note: discolouration may occur at temperatures above 180 °C! This will not influence the proper function of the oven.

YOUR OVEN

Accessories that can be supplied with your appliance (depending on the model)	
	<p>Perforated steam dish; 1/3GN. Perforated steam dish; 1/2GN.</p> <ul style="list-style-type: none">• Note: discolouration may occur at temperatures above 180 °C! This will not influence the proper function of the oven.
	<ul style="list-style-type: none">• The steam dishes can be used simultaneously on two levels. Place the perforated steam dish in the middle of the oven and the non perforated steam dish one level below the perforated steam dish.• For steaming you can place the perforated steam dish in the non-perforated steam dish. They can only be used together on a level with telescopic guide rails.
	<p>Culisensor; can be used to measure the core temperature of the dish. When the desired temperature is reached, the cooking process will be stopped automatically.</p>

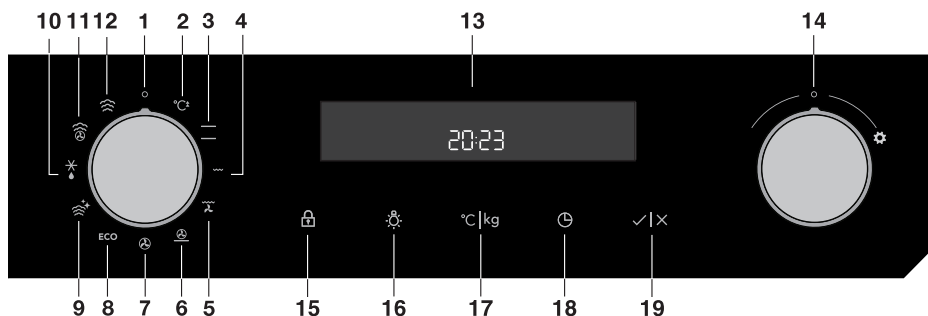
Door

- The door switches interrupt the operation of the oven when the door is opened during use. The oven continues operating when the door is closed.

Cooling fan

- The appliance is equipped with a cooling fan that cools the casing and control panel.

Control panel



1. Function knob (in 'Off' position)
2. Fast preheat
3. Upper and bottom heater
4. Grill
5. Grill with fan
6. Hot air and bottom heater
7. Hot air
8. Eco cooking
9. Cleaning
10. Defrosting
11. Combi steam
12. Steam
13. Cooking information and clock display
14. Settings knob (-/+)
15. Child lock key
16. Oven lighting on/off key
17. Temperature / Weight
18. Electronic program timer
19. Start/stop key



Symbols of cooking systems may be located on the knob or on the front panel (depending on the appliance model).

The keys will respond better if you touch them with a larger area of your fingertip. Each time you press a key, a short acoustic signal will be sounded.

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.
- 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 use.

Switching on and settings

After connecting your appliance or after an extended power outage, 12:00 will flash on the display and the symbol will light up.

All the settings as follows:

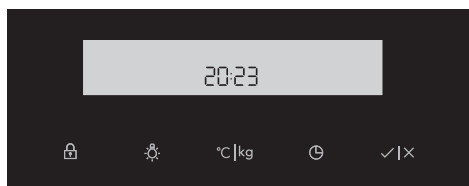
SETTING THE CLOCK



Rotate the SETTINGS KNOB (-/+) and first set the minutes; then, the cursor will switch to hours. After three seconds, the settings will be saved.



Turning the knob farther to the right or to the left will change the settings more quickly.



Confirm by pressing START/ STOP. If nothing is pressed within the next three seconds, the setting will be stored automatically.



The oven will also work if the clock is not set. However, timer functions are not available in this case (see chapter: SETTING THE TIMER FUNCTIONS).

After a few minutes of idling, the appliance will switch to standby mode.

SETTINGS

To change the settings, rotate the setting knob to the right and hold it for three seconds. Press the start/sop icon to scroll through respective settings or parameters. To change a parameter, rotate the setting knob to the right or to the left.

BRIGHTNESS LEVEL

Select between three different options of brightness levels. Mid level is pre-set. Levels can be set by rotate knob.



Brightness level low



Brightness level mid



Brightness level max

SOUND LEVEL

Mid level is pre-selected. Sound levels can be set by rotate knob.



Volume level low



Pre-set mid sound level



Volume level max



Volume level off

WATER HARDNESS (active only on steam ovens)

Water hardness test should be carried out before first use.

Soak the test paper strip (supplied with the appliance) in water for one (1) second.

Wait one minute and observe the number of stripes on the paper. Enter the information on the number of stripes into the appliance.

	4 green stripes	Soft	Hrd 1
	1 red stripe	Slightly hard	Hrd 2
	2 red stripes	Medium hard	Hrd 3
	3 red stripes	Hard	Hrd 4
	4 red stripes	Very hard	Hrd 5

You can selected between five different options of water hardness levels. Water hardness level 5 is pre-set, text is visible. Levels can be set by rotating knob.



DECALTINATION (active only on steam ovens)

You can activate decalcination process by selecting "on" or "off" with jogger(rotate) knob and later by pressing the start/stop icon to confirm it. Decalcination "on" is pre-set.



STEP1 - Add the descaling agent into the water tank.

STEP2 - Descaling procedure complete. Please remove the liquid, rinse the water tank and add fresh water for the rinsing process.



STEP3/End - Rinsing process complete. Clean the tank and wipe the oven.
Also clean the filter foam (see chapter CLEANING THE FILTER FOAM)

END

By pressing the start/stop icon, user can go out of settings menu back to standby mode. You can go out of settings manu also if you hold selection knob on the left for 3 sec, or it you turn the system knob.



To change the settings, rotate the setting knob to the right and hold it for three seconds. Press the start/sop icon to scroll through respective settings or parameters. To change a parameter, rotate the setting knob to the right or to the left.



After a power outage or after the appliance is switched off, the additional function settings will remain stored for no more than a few minutes. Then, all settings, except for the acoustic signal and child lock will be reset to factory defaults.

Choosing the cooking system

Rotate the knob (left and right) to select 0 COOKING SYSTEM (see program table).




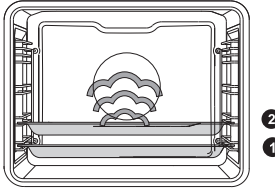
The selected icon will appear on the display.


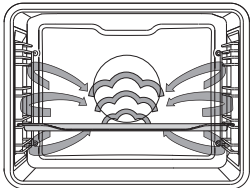


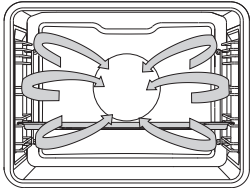



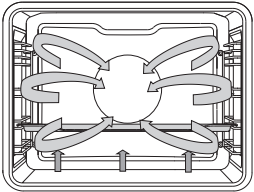

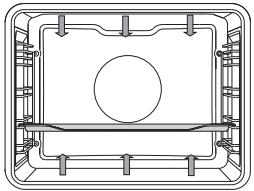

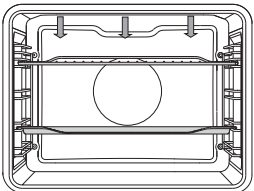
Settings can also be changed during operation.


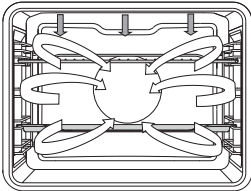

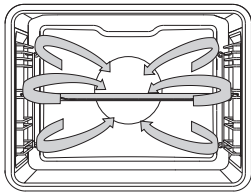
Description of the main functions

Consult the tables to select the preferred function. Also consult the instructions for preparation on the dish packaging. Some main functions have sub functions.

Function/ Recommended temp. °C	Description	
 160 °C	Oven <ul style="list-style-type: none"> Use one of the functions available for grilling, baking or roastig. Sub functions are available (consult Oven functions table). 	
	Defrost <ul style="list-style-type: none"> With this function, the air circulates by means of the fan. The air will be heated to a temperature of 30 °C. Dishes are defrosted quickly and efficiently. 	
 100 °C	Steam <ul style="list-style-type: none"> Heating by means of steam. See chapter 'Steam function' for more information. Steam of 100 °C is sprayed into the oven cavity at regular intervals. Sub functions are available (consult steam functions table). 	

Function/ Recommended temp. °C	Description	
 160 °C	<p>Combi steam</p> <ul style="list-style-type: none"> • Heating by means of hot air in combination with steam. • The steam is sprayed into the oven cavity at regular intervals. • This mode can be used for baking types of pastry such as puff pastry, brioche pastry, yeast dough buns, French bread, gratins and roasting meat. The hot steam ensures a nice crispy brown top and an airy texture. Meat and fish remain nice and juicy inside. For this mode always make sure that the water reservoir is filled with fresh water. • Sub functions are available (consult combi-steam functions table). 	
 70 °C	<p>Cleaning</p> <ul style="list-style-type: none"> • With this function and a damp cloth, you can easily remove grease and dirt from the oven walls. • Use this function only when the oven has cooled down fully. Steam is sprayed into the oven cavity at regular intervals. • After soaking, food residues can be removed using a damp cloth. 	
 180 °C	<p>Hot Air</p> <ul style="list-style-type: none"> • Heating by means of hot air from the back of the oven. • This mode provides uniform heating and is ideal for baking. • Place the baking tray or oven rack on the middle of the oven. • Suggested temperature: 180 °C • Preheating is recommended. 	

Function/ Recommended temp. °C	Description	
 200 °C	Hot Air + Bottom Heat <ul style="list-style-type: none"> • Heating by means of hot air from the back of the oven and the bottom heating element. • This mode can be used to bake pizza, moist pastry, fruitcakes, leavened dough and short crust. • Place the baking tray or oven rack in the middle of the oven. • Suggested temperature: 200 °C • Preheating is recommended. 	
 200 °C	Top Heat + Bottom Heat <ul style="list-style-type: none"> • Heating by means of the upper and lower heating elements. • This mode can be used for traditional baking and roasting. • Place the baking tray or oven rack in the middle of the oven. • Suggested temperature: 200 °C • Preheating is recommended. 	
 230 °C	Grill <ul style="list-style-type: none"> • Heating by means of the grill element. • This mode can be used for grilling a smaller amount of open sandwiches, beer sausages, and for toasting bread. • Place the oven rack in the upper part of the oven and the baking tray in the middle of the oven. • Monitor the cooking process at all times. The dish may burn quickly due to the high temperature. • Preheating is recommended. 	

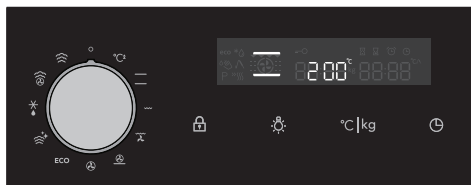
Function/ Recommended temp. °C	Description	
 170 °C	<p>Large grill + Fan</p> <ul style="list-style-type: none"> • Heating by means of the top heating elements. The heat is distributed by the fan. • This mode can be used for grilling meat, fish and vegetables. • Place the oven rack in the upper part of the oven and the baking tray in the middle of the oven. • Suggested temperature: 170 °C • Monitor the cooking process at all times. The dish may burn quickly due to the high temperature. • Preheating is recommended. 	
 180 °C	<p>ECO Hot air</p> <ul style="list-style-type: none"> • Heating by means of hot air. ECO hot air uses less energy but gives the same result as the hot air setting. Cooking takes a few minutes longer. • This mode can be used for roasting meat and baking pastry. • Place the baking tray or oven rack in the middle of the oven. • Suggested temperature: 180 °C • This setting makes use of the residual heat (heating is not on the whole time) to achieve low energy consumption (in accordance with energy class EN 60350-1). In this mode the actual temperature in the oven is not displayed. 	

Choosing the settings

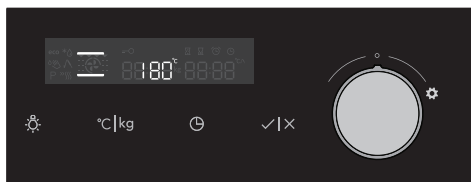
Each cooking system features basic or default settings which can be adjusted.

Adjust the settings by pressing the relevant key (before pressing the START/STOP key). Some settings are not available with some programs; an acoustic signal will remind you of such cases.

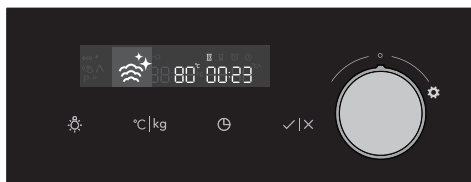
CHANGING THE COOKING TEMPERATURE AND STEAM FUNCTION



Select the COOKING SYSTEM. Selected icon will appear on the display and PRESET TEMPERATURE will flash.



Select the COOKING SYSTEM. Selected icon will appear on the display and PRESET TEMPERATURE will flash.



Touch the TEMPERATURE and TIME KEY and later rotate jogger knob to select the parameters.



Maximum temperature or power is limited in some systems.

When selecting the combi steam program, first select the desired temperature and time. After confirming with START key, »int« and level bars will appear on the display to indicate the steam intensity setting (default setting is »mid«).

Use the right knob to choose between three different steam intensity levels.

Press the START key again to confirm the selected intensity level and start the combi steam program.

STEAM INTENSITY LEVELS



Steam intensity level low



Steam intensity level mid



Steam intensity level high

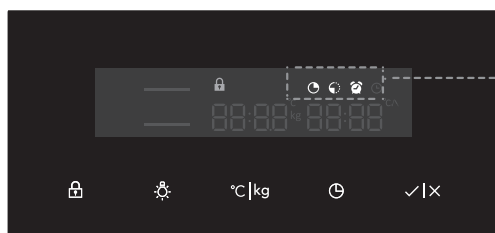
TIMER FUNCTIONS

First rotate the COOKING SYSTEM SELECTOR KNOB; then, set the temperature.

Touch the TIMER key several times to select the symbol.

The icon for the selected timer function will light up and the adjustable cooking start/end time will flash on the display. Other icons are dimly lit.

Press START to start the cooking process. ELAPSED COOKING TIME will be displayed.



Timer function display



Setting the cooking time

In this mode, you can define the duration of oven operation (cooking time). Set the desired cooking time. First set the minutes, then the hours. Icon and cooking time are displayed on the display unit.



Setting the delayed start

In this mode, you may specify the duration of the cooking process (cooking time) and the time when you wish the cooking process to stop (end time). Make sure the clock is accurately set to current time.

Example:

Current time: noon

Cooking time: 2 hours

End of cooking: 6 pm

First set the OPERATION DURATION (2 hours). Touch the CLOCK button again and select END OF OPERATION. The display automatically shows a flashing sum of the time of day and duration of operation of the oven (14:00).

Set the time for the end of baking (18:00)

Press START to start the cooking process. The timer will wait for the time to start the cooking process and the symbol will be lit up. The oven automatically switches on (14:00) and stops operating and the selected time (18:00).



Setting the minute minder

The minute minder can be used independently of the oven operation. The longest possible setting is 24 hours.

During the last minute, the minute minder is displayed in seconds.



After the set time expires, the oven will automatically stop operating (end of cooking). 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.

All timer functions can be cancelled by setting the time to »0«.

After a few minutes of idling, the appliance will switch to standby mode.

Selecting additional functions

Activate/deactivate the functions by pressing the desired key or a combination of keys.



Some functions are not available with some systems; an acoustic signal will indicate of such cases.



Child lock

Activate it by touching the CHILD LOCK key. The »key« icon will light up on the display. Touch the key again to deactivate the child lock. The icon on the display will disappear.

If the child lock is activated with no timer function engaged (only clock is displayed), then the oven will not operate.

If the child lock is activated after a timer function has been set, then the oven will operate normally; however, it will not be possible to change the settings.

When the child lock is activated, systems (cooking modes) or additional functions cannot be changed. The only possible change is to end the cooking process by rotating the selector knob to »0«.

Child lock will remain active after the oven is switched off. To select a new system, the child lock must first be deactivated.



Oven lighting

Oven lighting is switched on automatically when the door is opened or when the oven is switched on.

After the end of the cooking process, the light will remain on for another minute. The light inside the oven can be switched on or off by pressing the LIGHT key.



Standby

Display lighting can be automatically switched off after 10 minutes if it is not used.

Press the KEY + TIMER keys to switch off the display. If a timer function has been activated, then »OFF« and the TIMER icon will appear on the display to indicate the activated function.

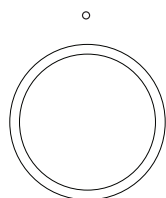
Starting the cooking process

Start the cooking process by pressing the START/STOP key.



Switching off the oven

Turn the COOKING SYSTEM SELECTOR KNOB to position »0«.



After the end of the cooking process and after the oven has been switched off, declining temperature is displayed down to 50 °C.

All timer settings are also paused and cancelled. Time of day (clock) will be displayed.

After one minute of idling, the appliance will switch to standby mode.



After the use of the oven, some water may be left in the condensate channel (underneath the door). Wipe the channel with a sponge or a cloth.

Steam function



Warning – Risk of scalding! Leave the door closed during steam functions, hot steam can escape in case of opening. Condensation in the oven will increase when opening the door.



Note: Let the oven cool down after every steam function and dry the inside of the oven with a soft cloth.

Note: The water system empties each time the steam function is finished. This action is audible and is part of the steam oven's normal operation.

Advantages of steam cooking

- Healthy and natural, steam cooking retains the colour and taste of the dish. No odors are released using this cooking method.
- Steam cooking (stewing, cooking, roasting) starts before the oven cavity temperature reaches 100 °C.
- Slow cooking (stewing, cooking, roasting) is also possible at lower temperatures.
- It is healthy:
 - ▷ vitamins and minerals are preserved as only a small proportion of these dissolve in the hot moisture of the dish.
- It is not necessary to add any form of fat or oil during steam cooking.
- Steam does not distribute smell or taste, enabling meat or fish to be cooked together with vegetables.
- Steam is also suitable for blanching, defrosting and warming or keeping a dish warm.

Sous vide

Using the sous vide steam function:

- Vacuuming
 - ▷ First vacuum the food in plastic using a vacuuming machine. This process removes most of the air from the plastic bag. The bag preserves nutrients and taste during cooking, resulting in food that is juicier, softer and tastier.
- Vacuum cooking
 - ▷ Cook the dish at the correct temperature and the correct time using the oven's Sous Vide steam setting (see 'Recipes and cooking times').
 - ▷ Most dishes can be kept at serving temperature (around 60 °C) for a few hours, which makes mise en place very easy: you simply remove the dish from the oven when you need it.

Filling the water reservoir

- Always fill the reservoir prior to using a steam function.
 - Use clean and cold tap water, bottled water without added minerals or distilled water suitable for consumption.
1. Press the 'water reservoir' cover to access the water reservoir.
 2. Use the handle to remove the reservoir from the oven.
 3. Remove the water reservoir lid and clean the water reservoir with clean water.
 4. Fill the reservoir with water up to the 'MAX' mark on the reservoir (around 1.2 litres).
 5. Push the water reservoir back in the oven until a click is heard (position switch is activated).
 6. Close the water reservoir cover.



Any water remaining in the steam system after cooking will be pumped back into the water reservoir. Empty, clean and dry the water reservoir after using the steam function. Only fill the reservoir just prior to using it!

Using the appliance cooking functions

Consult 'Control panel general use' to get information about the general operation of the appliance.

1. Touch the 'On/off key to switch on the appliance.
2. Turn the function knob to select a main function.
 - Consult 'Description of the functions' to select the appropriate (available) function.
3. Turn the selection knob to select a sub function (**when available**) or to adjust a setting.
 - The first sub-function setting is active (when available).
4. Start directly the selected function (with pre-set values) by touching the confirm key (this key is blinking if it is possible to start the program).

Available functions or settings to adjust:

- the function (sub oven function);
- the oven temperature;
- the cooking time.

The next sub-function or setting becomes active (if available). Go back to a previous selection or setting by touching the left navigation key.



If preferred, select any additional setting (for example 'Fast preheat') using the plus menu. See 'Plus menu' for more information.

5. Touch the confirm key to start preparing your meal with the chosen settings.

At the end of the cooking you can:

- Stop cooking
 - Touch the confirm key.

The finish display will be closed and the stand-by screen will be shown. If there is no action within 10 minutes, the display will switch to stand-by mode.
- Add extra time
 - Touch the right navigation key to select 'Add extra time'.

The time setting becomes active and can be changed directly by rotating the selection knob.
 - Touch the confirm key.
 - *The previous process is activated again.*

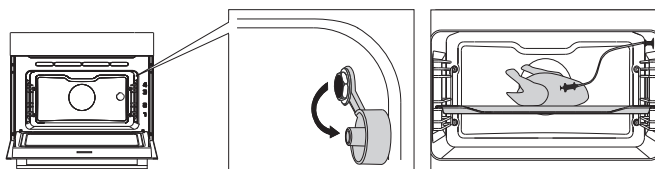
Changing settings during the progress

- During progress, touching the navigation keys will show the active area. The selected setting can now be changed. After confirmation with the confirm key the progress screen will be shown with the changed settings.
- After 5 seconds without actions the progress settings are cancelled and the display will return to the progress screen.

Culisensor (when available)

If the culisensor is plugged in, the culisensor screen will be shown and a small culisensor icon will appear next to the time. The oven operates until the food core reaches the set temperature. The core temperature is measured by means of the temperature probe.

1. Remove the rubber cap from the socket (right upper corner of the oven cavity).
2. Put the culisensor plug in the connection and insert the culisensor completely into the food.



The display will show the culisensor screen and icon.

3. Set the function and temperature. Instead of the time, you need to set the core temperature (between 30 -100 °C).
4. Start the progress by touching the confirm key.
5. During cooking, the rising temperature of the core will be displayed (the desired core temperature may be adjusted during the cooking process).
6. When the set core temperature is reached, the cooking process will stop. An acoustic signal will sound, which you may turn off by touching any key. After one minute, the acoustic signal will be switched off automatically. The current time appears on the display.



Please note!

- Always place the culisensor's entire metal sensor in the dish.
- After the cooking process always replace the metal cap on the culisensor's connection.
- Only use the culisensor in your oven.
- Ensure that the culisensor does not come into contact with the heating element during cooking.
- The culisensor will be extremely hot after the cooking process. **Be careful! Avoid burns.**

Cleaning the appliance

Clean the oven regularly to prevent fat and food particles from accumulating, especially on the surfaces of the interior and the exterior, the door and the seal.

- Activate the child lock (to prevent that the appliance is switched on accidentally).
- Clean the exterior surfaces with a soft cloth and warm soapy water.
- Next wipe with a clean, damp cloth and dry the surfaces.
- Remove splashes and stains on the interior surfaces with a cloth and soapy water.
- Next wipe with a clean, damp cloth and dry the surfaces.



Important!

Make sure that no water enters the vents. Never use abrasive cleaning materials or chemical solvents. Always make sure that the seal of the door is clean.

This prevents accumulation of dirt and allows you to close the door properly.

Cleaning function (Steam clean)

With Steam clean and a damp cloth, you can easily remove grease and dirt from the oven walls.

Using Steam clean

- Only use Steam clean when the oven has cooled down fully. It is more difficult to remove dirt and grease if the oven is hot.
 - The program takes 30 minutes. Food remains on the enamel walls will be sufficiently soaked after 30 minutes so that they can be removed with a damp cloth.
1. Remove all accessories from the oven.
 2. Select 'Cleaning' with the function knob.
 3. Touch the confirm key to start Steam clean.

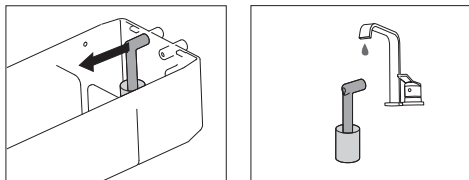


Do not open the door during the cleaning program.

Cleaning the Water Tank Filter

If the water tank filter is dirty, you can clean it under the tap.

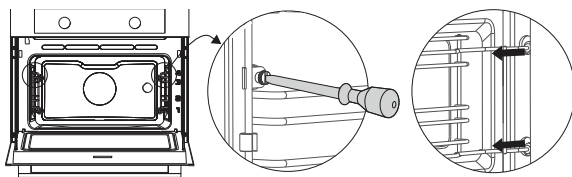
1. Remove the suction tube with the filter.
2. Clean it out under the tap and put it back into position. Ensure that the filter touches the base of the water tank.



Removing and cleaning the guide rails

Use conventional cleaning products to clean the guide rails.

1. Remove the screw using a screwdriver.
2. Remove the guide rails from the holes in the back wall.



Replacing the oven lamp



The lamp in this household appliance is only suitable for illumination of this appliance. The lamp is not suitable for household room illumination.



The lamp is a consumer item and therefore not covered by warranty. Replace the defective lamp with a lamp of the same type.

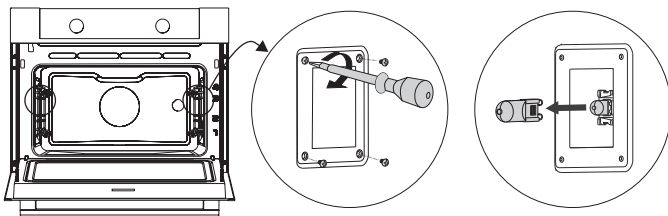


Disconnect the appliance from the power supply by removing the plug from the socket or by switching off the circuit breaker in the fuse box.

Please note: the light bulb can be very hot! To prevent burns, use protection to remove the light bulb.

3. Remove the four screws from the cover panel. Remove the cover panel, the glass and the sealing ring.
4. Remove the faulty halogen lamp and replace it with a new one.
5. Replace the cover panel, the glass and the sealing ring.

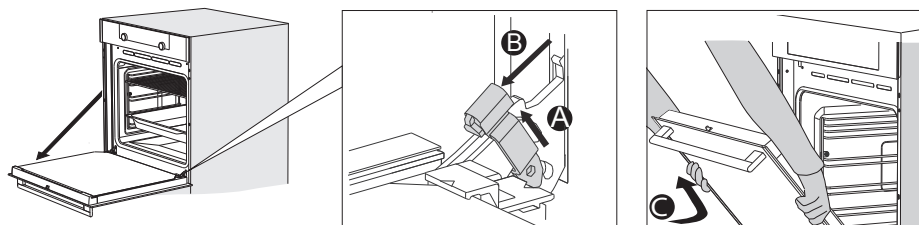
Attention: The sealing ring needs to fit perfectly in the oven wall recess.



Removal and installation of the oven door

Keep your fingers away from the hinges of the oven door. The hinges are spring loaded and can cause injury if they spring back. Make sure that the hinge latches are applied correctly to lock the hinges.

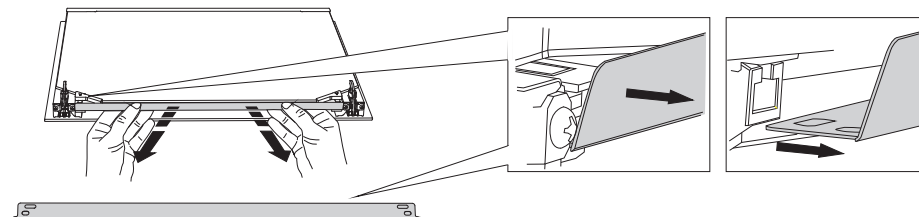
Remove the oven door



1. Open the door to the fully open position.
2. Lift both hinge latches (A) and pull them towards the oven door (B). The hinges will be locked in the 45° position.
3. Gently close the door until it reaches a 45° angle.
4. Remove the door by lifting and tilting it towards the oven (C). The hinges need to come out of the slots in the oven.

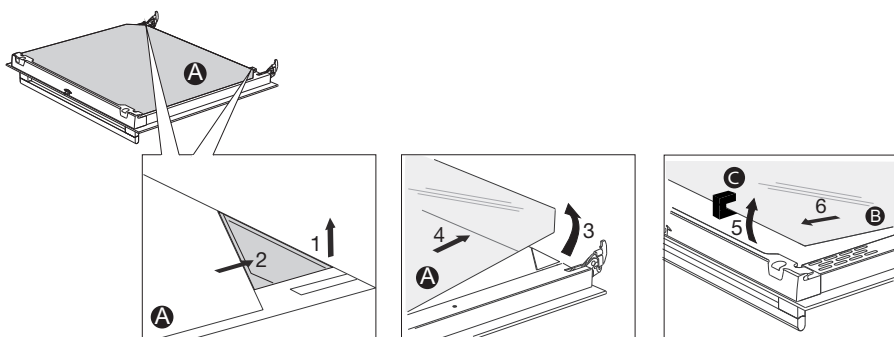
Removal and installation of the oven door glass

Oven door glass may be cleaned from the inside, but you will have to remove the glass from the door.

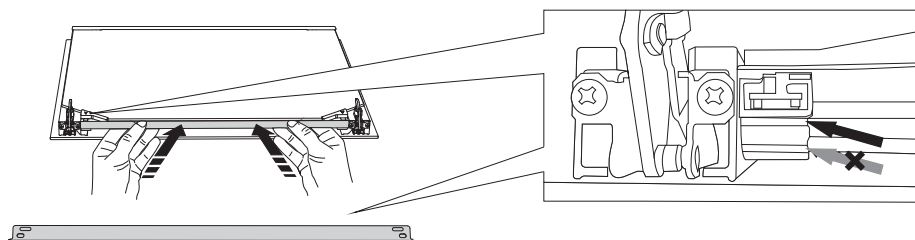


MAINTENANCE

1. Slightly lift (1) and shift (2) the clamps at the lower left and right of the door to release the glass (A).
2. Grab the glass (A) at the bottom and gently lift (3) and shift (4) it to remove it from the upper support.
3. The inner glass (B) (depending on the model) can be removed by carefully lifting (5) and shifting (6) it to removing it from the lower support. Also remove the rubber spacers (C) from the inner glass.



Install the glass in reverse order.



Install the oven door

1. Hold the door at an angle of approximately 45° in front of the oven.
2. Insert the hinges into the slots and make sure they are both positioned correctly.
3. Open the door to the fully open position.
4. Lift both hinge latches and move them towards the oven.
5. Gently close the oven door and make sure that it closes correctly. If the door does not open or close correctly, then make sure that the hinges are positioned correctly in their slots.

General

If you have problems with your oven, consult the error overview below. Should the problems persist, please contact the Customer Services Department.

The food stays raw

- Check whether the timer has been set and you have touched the confirm key.
- Is the door closed properly?
- Check whether a fuse has blown and whether a circuit breaker has been activated.

The food is overcooked or undercooked

- Check whether the correct cooking time has been set.
- Check whether the correct power has been set.

The keys do not respond; the display does not respond to the keys.

- Disconnect the appliance from the power supply for a few minutes (remove the mains plug from the socket or switch the circuit breaker to off); then reconnect the appliance and switch it on.

Sparking in the oven space.

- Ensure that all cover panels from the lamps are secure and that all spacers are placed on the guide rails.

Power failure can cause the display to reset.

- Remove the plug from the socket and put it back in again.
- Set the time again.

There is condensation in the oven.

- This is normal. Wipe the oven clean after use.

The fan keeps working after the oven is switched off.

- This is normal. The fan will keep working for a while after the oven is switched off.

Air flow can be felt at the door and the exterior of the appliance.

- This is normal.

Light reflects on the door and the exterior of the appliance.

- This is normal.

Steam escapes from the door or the vents.

- This is normal.

MALFUNCTIONS

Clicking sounds can be heard when the oven is working, particularly in the defrost setting.

- This is normal.

The circuit breaker switches off regularly.

- Consult a service technician.

The display gives an error code, ERROR XX ...

(XX indicates the number of the error).

- There is a fault in the electronic module. Disconnect the appliance from the power supply for a few minutes. Then reconnect it and set the current time.
- Consult a service technician if the error persists.

Storing and repairing the oven

- Repairs should only be performed by a qualified service technician.
If maintenance is required, take the plug from the socket and contact the ASKO customer service.

Have the following information to hand when you call:

- The model number and serial number (stated on the inside of the oven door)
- Guarantee details
- A clear description of the problem



Choose a clean, dry place if you have to store the oven temporarily, as dust and moisture can damage the appliance.

Disposal of the appliance and packaging

This product is made from sustainable materials. However, the appliance must be disposed of responsibly at the end of its useful life. The government can provide you with information about this.

The appliance packaging can be recycled. The following materials have been used:

- cardboard;
- polyethylene film (PE);
- CFC-free polystyrene (hard PS foam).

Dispose of these materials responsibly in accordance with legal provisions.



The product has a pictogram of a crossed-out waste container. This indicates that household appliances must be disposed of separately. This means that the appliance may not be processed via the regular waste flow at the end of its useful life. You should take it to a special municipal waste depot or a sales outlet that offers to do this for you.

Collecting household equipment separately prevents harm to the environment and public health. The materials used in manufacturing this appliance can be recycled, which provides considerable savings in energy and raw materials.

Declaration of Conformity



We hereby declare that our products satisfy the applicable European Directives, Orders and Regulations, as well as the requirements stated in the referenced standards.



The appliance rating label is located on the inside of the appliance.

When contacting the service department,
have the complete type number to hand.

You will find the addresses and phone numbers of the service
organisation on the guarantee card.

The instructions for use can also be found on our website:
www.asko.com

 **ASKO**



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