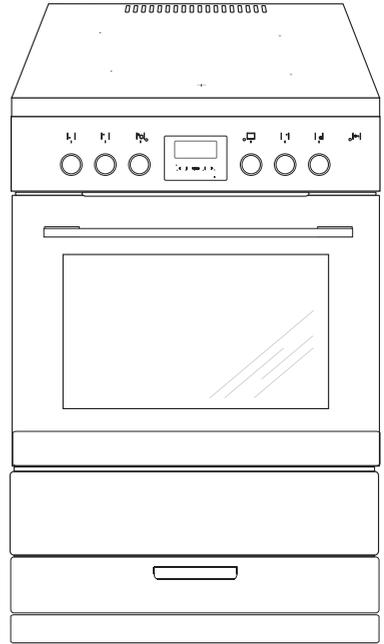




Type

KIP 6136-60 N



(EN) INSTRUCTION MANUAL

DEAR CUSTOMER,

The cooker is exceptionally easy to use and extremely efficient. After reading the instruction manual, operating the cooker will be easy.

Before being packaged and leaving the manufacturer, the cooker was thoroughly checked with regard to safety and functionality.

Before using the appliance, please read the instruction manual carefully. By following these instructions carefully you will be able to avoid any problems in using the appliance.

It is important to keep the instruction manual and store it in a safe place so that it can be consulted at any time.

It is necessary to follow the instructions in the manual carefully in order to avoid possible accidents.

Caution!

Do not use the cooker until you have read this instruction manual.

The cooker is intended for household use only.

The manufacturer reserves the right to introduce changes which do not affect the operation of the appliance.

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SAFETY INSTRUCTIONS

Warning: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

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

Warning: 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 fire blanket.

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

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

Metallic objects, such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

After use, switch off the hob element by its control and do not rely on the pan detector.

During use the appliance becomes hot. Care should be taken

SAFETY INSTRUCTIONS

to avoid touching heating elements inside the oven.

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

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Warning: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

You should not use steam cleaning devices to clean the appliance.

During the pyrolytic oven cleaning process the oven chamber can reach a very high temperature. Consequently, the appliance outer surfaces can heat up more than usual, so keep children away at all times.

Danger of burns! Hot steam may escape when you open the oven door. Be careful when you open the oven door during or after cooking. Do NOT lean over the door when you open it. Please note that depending on the temperature the steam can be invisible.

Caution: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

Warning: Use only hob guards designed by 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.

SAFETY INSTRUCTIONS

- Always keep children away from the cooker.
While in operation direct contact with the cooker may cause burns!
- Ensure that small items of household equipment, including connection leads, do not touch the hot oven or the hob as the insulation material of this equipment is usually not resistant to high temperatures.
- Do not leave the cooker unattended when frying. Oils and fats may catch fire due to overheating or boiling over.
- Do not allow the hob to get soiled and prevent liquids from boiling over onto the surface of the hob. This refers in particular to sugar which can react with the ceramic hob and cause irreversible damage. Any spillages should be cleaned up as they happen.
- Do not place pans with a wet bottom on the warmed up heating zones as this can cause irreversible changes to the hob (irremovable stains).
- Use pans that are specified by the manufacturer as designed for use with a ceramic hob.
- If any defects, deep scratches, cracks or chips appear on the ceramic hob, stop using the cooker immediately and contact the service centre.
- Do not switch on the hob until a pan has been placed on it.
- Do not use pans with sharp edges that may cause damage to the ceramic hob.
- Do not look directly at the halogen heating zones (not covered by a pan) when they are warming up.
- Do not put pans weighing over 15 kg on the opened door of the oven and pans over 25 kg on the hob.
- Do not use harsh cleaning agents or sharp metal objects to clean the door as they can scratch the surface, which could then result in the glass cracking.
- Do not use the cooker in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorised person.
- In the event of any incident caused by a technical fault, disconnect the power and report the fault to the service centre to be repaired.
- Never allow children to remain unattended near the cooktop nor to play with the control panel.
- **People with life function support implants (such as a heart pacemaker, an insulin pump, or a hearing aid) must make sure that the operation of these devices is not disturbed by the induction plate (induction plate frequency range is 20 to 50 kHz).**
- The appliance has been designed only for cooking. Any other use (for example for heating) does not comply with its operating profile and may cause danger.

HOW TO SAVE ENERGY



Using energy in a responsible way not only saves money but also helps the environment. So let's save energy! And this is how you can do it:

- **Use proper pans for cooking.**

Pans with thick, flat bases can save up to 1/3 on electric energy. Remember to cover pans if possible otherwise you will use four times as much energy!

- **Match the size of the saucepan to the surface of the heating zone.**

A saucepan should never be smaller than a heating zone.

- **Ensure heating zones and pan bases are clean.**

Soils can prevent heat transfer – and repeatedly burnt-on spillages can often only be removed by products which cause damage to the environment.

- **Do not uncover the pan too often (a watched pot never boils!).**

Do not open the oven door unnecessarily often.

- **Switch off the oven in good time and make use of residual heat.**

For long cooking times, switch off heating zones 5 to 10 minutes before finishing cooking. This saves up to 20% on energy.

- **Only use the oven when cooking larger dishes.**

Meat of up to 1 kg can be prepared more economically in a pan on the cooker hob.

- **Make use of residual heat from the oven.**

If the cooking time is greater than 40 minutes switch off the oven 10 minutes before the end time.

Important! When using the timer, set appropriately shorter cooking times according to the dish being prepared.

- **Only grill with the ultrafan after closing the oven door.**

- **Make sure the oven door is properly closed.**

Heat can leak through spillages on the door seals. Clean up any spillages immediately.

- **Do not install the cooker in the direct vicinity of refrigerators/freezers.**

Otherwise energy consumption increases unnecessarily.

UNPACKING



During transportation, protective packaging was used to protect the appliance against any damage. After unpacking, please dispose of all elements of packaging in a way that will not cause damage to the environment.

All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

Caution! During unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept out of reach of children.

DISPOSAL OF THE APPLIANCE

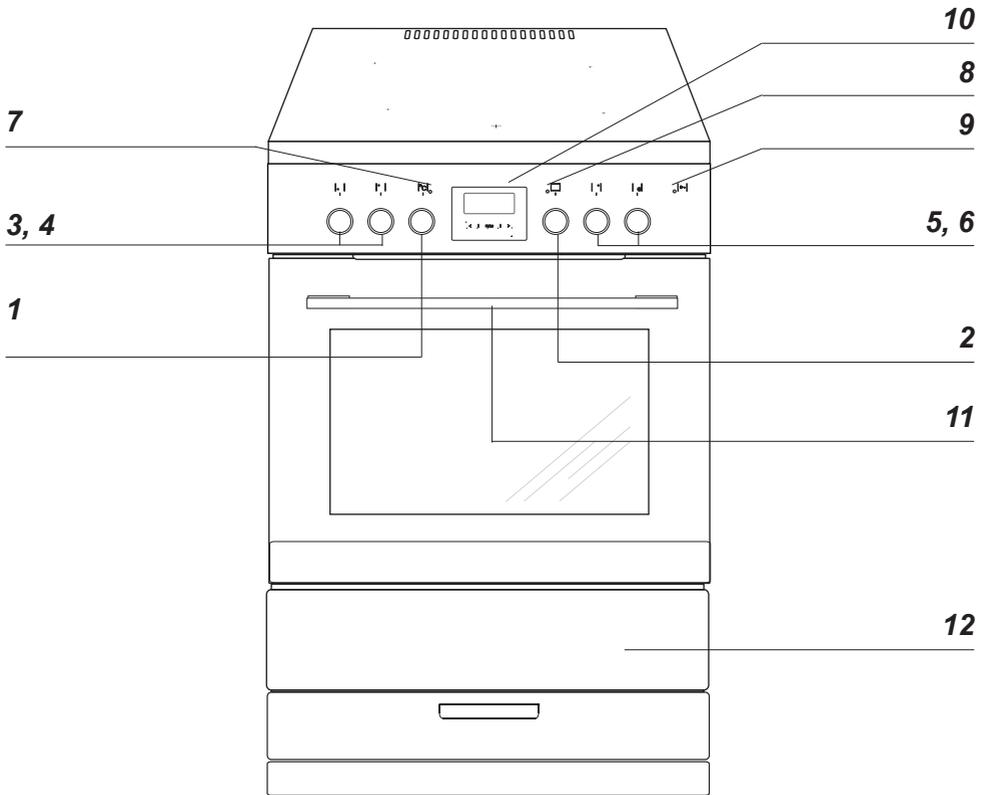


Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment. A symbol shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.

Materials used inside the appliance are recyclable and are labelled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

Information on appropriate disposal centres for used devices can be provided by your local authority.

DESCRIPTION OF THE APPLIANCE

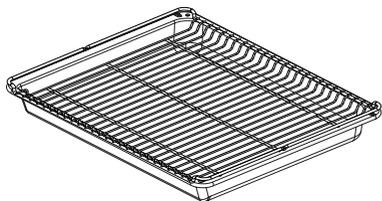
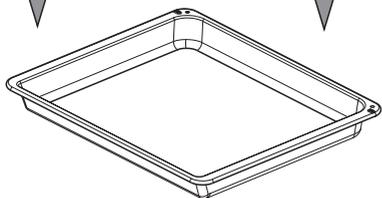
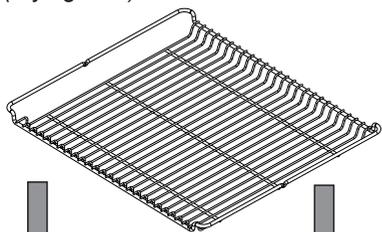


- 1** Temperature control knob
- 2** Oven function selection knob
- 3, 4, 5, 6** Heating zone control knobs
- 7** Temperatureregulatorsignal light
- 8** Oven operation signal light
- 9** Door lock indicator light
- 10** Electronic programmer
- 11** Oven door handle
- 12** Drawer

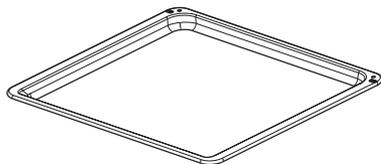
SPECIFICATIONS OF THE APPLIANCE

Cooker fittings:

*Grill grate
(drying rack)*

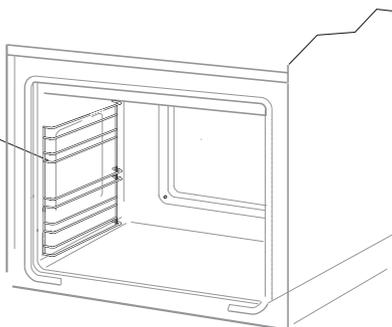


Roasting tray



Baking tray

Sideracks



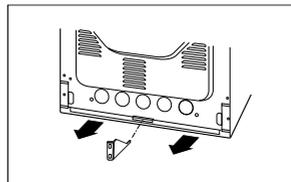
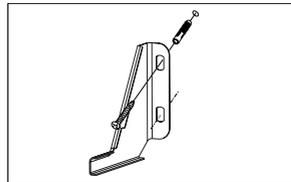
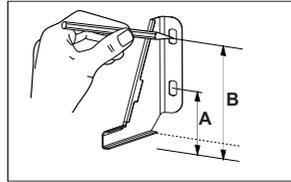
INSTALLATION

Installing the cooker

- The kitchen should be dry and airy and have effective ventilation according to the existing technical provisions.
- The room should be equipped with a ventilation system that pipes away exhaust fumes created during combustion. This system should consist of a ventilation grid or hood. Hoods should be installed according to the manufacturer's instructions. The cooker should be placed so as to ensure free access to all control elements.
- Coating or veneer used on fitted furniture must be applied with a heat resistant adhesive (100°C). This prevents surface deformation or detachment of the coating. If you are unsure of your furniture's heat resistance, you should leave approximately 2 cm of free space around the cooker. The wall behind the cooker should be resistant to high temperatures. During operation, its back side can warm up to around 50°C above the ambient temperature.
- The cooker should stand on a hard, even floor (do not put it on a base).
- Before you start using the cooker it should be leveled, which is particularly important for fat distribution in a frying pan. To this purpose, adjustable feet are accessible after removal of the drawer. The adjustment range is +/- 5 mm.

Mounting the overturning prevention bracket.

The bracket is mounted to prevent overturning of the cooker. When the overturning prevention bracket is installed, a child who climbs on the oven door will not overturn the appliance.



Cooker, height 900 mm
A=104 mm
B=147 mm

INSTALLATION

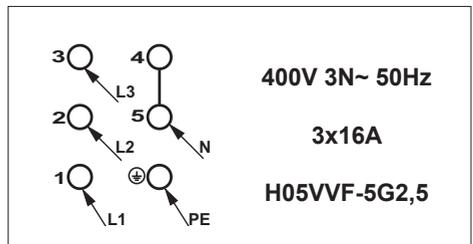
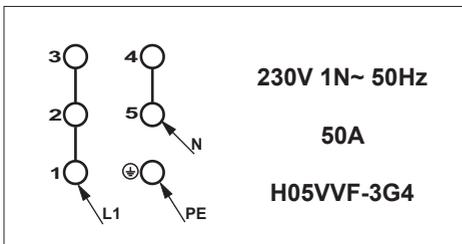
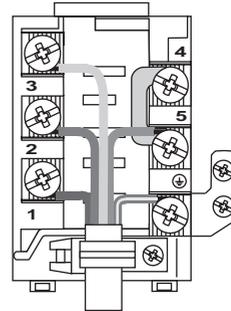
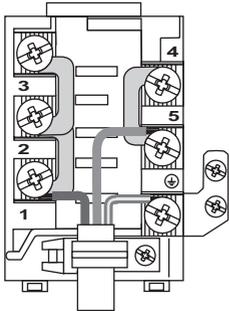
Installation information

The cooker is designed to be connected to one-phase 230V 1N~ mains power supply. Before connecting the appliance to the mains power supply, the user must ensure that the mains data corresponds to the information given on the manufacturer's data plate, which can be found on either the back or the right-hand side of the cooker or the copy of this plate which is enclosed with this guidance.

The cooker is equipped with a power supply cable. Before connecting the cooker to the power supply, it is important that you read the information given below.

Connecting the cooker to the mains

- Installation must only be carried out by an authorised electrician. This will ensure that the applicable regulations in the "Heavy Current Regulation" are complied with.
- The installation must comply with any special requirements issued by the local electricity supply company.
- The cooker must be connected to a separate power supply circuit.
- Adapting the cooker to operate with three-phase 400V 3N~ mains power supply is possible by appropriate bridging in the connection box.
- The connection must only be established according to the connection diagrams below.
- When connecting or replacing the power cable, at least one H05VV-F3G4 / H05VV-F5G2.5 conduit or equivalent must be used.
- **Important:** To ensure compliance with the applicable safety requirements, a switch must be fitted which isolates all terminals and has a contact distance of at least 3 mm. (Can be a master switch).



OPERATION

Before using the oven for the first time

- Remove packaging, clean the interior of the cooker.
- Before using the oven, you have to clean your oven. Use a damp cloth with a mild detergent. Never use corrosive or abrasive cleaners.
- Switch on the ventilation in the room or open a window.
- Heat the oven (to a temperature of 250°C, for approx. 30 min.), remove any stains and wash carefully.

Important!

In ovens equipped with the electronic programmer Ts, the time “0.00” will start flashing in the display field upon connection to the power supply.

The programmer should be set with the current time. (See *Electronic programmer*). If the current time is not set operation of the oven is impossible.

The electronic programmer Ts is equipped with electronic sensors which are switched on by touching or pressing the sensor surface for at least one second.

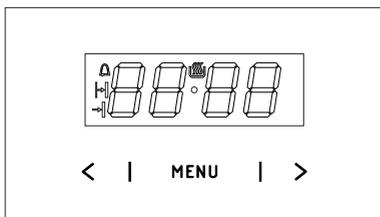
Each sensor reaction is confirmed by the beep. Keep the sensor surface clean at all times.

Important!

The inside of the oven should only be washed with warm water and a small amount of washing-up liquid.

OPERATION

Operate the control panel



- MENU — select the mode of operation
- > — higher setting sensor
- < — lower setting sensor
- ☼ — appliance on indicator
- ⚠ — Kitchen timer
- ⏱ — Duration
- — End Time

Set current time

When the appliance is plugged into the electrical mains supply, or when power is restored after power outage, the digital display will show flashing **0.00**



- Touch and hold MENU ((or simultaneously touch < / >) until you will see ☼ on the display and the dot below the symbol is flashing,
- Touch < / > within 7 seconds to set the current time.

To store the new time setting, wait approximately 7 seconds after time has been set. The dot below the ☼ symbol will stop flashing.

You can adjust the time later. To do this touch < / > simultaneously and adjust the current time while the dot below the ☼ symbol is flashing.

Note:

The oven can be turned on when you see the ☼ symbol on the display.

Kitchen Timer

You can active the Kitchen Timer at any time, regardless of the status of other functions. The Kitchen Timer can be set from 1 minute up to 23 hours and 59 minutes.

To set the Kitchen Timer:

- touch MENU, then the display will show blinking ⚠:



- use the < / >, sensors to set the Kitchen Timer. The display will show the set time and Kitchen Timer symbol ⚠. Once the set time elapses, alarm sounds and the ⚠ icon flashes,
- Touch and hold < / > or MENU to mute the alarm. The ⚠ will be off and the display will show the current time after approximately 7 seconds.

Note!

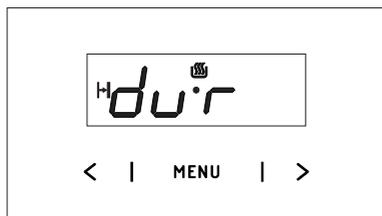
If no button is touched, alarm will turn off automatically after approximately 7 minutes.

OPERATION

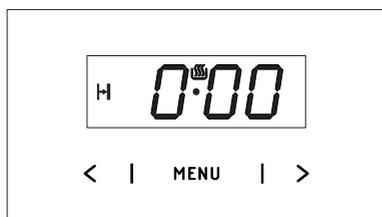
Timed operation

To set the appliance to switch off after a specific duration:

- set the function selector knob and the temperature selector knob to your preferred settings,
- Touch **MENU** repeatedly until the display shows *dur* (duration) briefly and the  symbol will be flashing,



- set the desired duration from 1 minute to 10 hours using the $</>$ sensors.



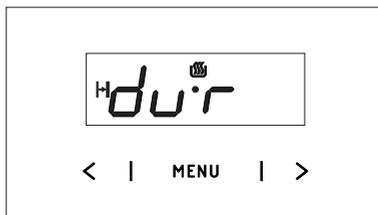
The set duration will be memorised after about 7 seconds. The display will show the current time and the  symbol. Once the duration time has elapsed the oven will turn off automatically. You will hear an alarm and the  and  symbols will be flashing,

- Set the oven function selector knob and the temperature selector knob in off position.,
- Touch and hold $</>$ or **MENU** to mute the alarm. The  and  will be off and the display will show the current time after approximately 7 seconds.

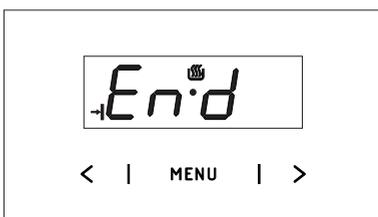
Delayed timed operation

In order to set the appliance to switch off at a specific time after a set Duration has elapsed, set the Duration and the End Time:

- Touch **MENU** repeatedly until the display shows *dur* (duration) briefly and the  symbol will be flashing,



- set the desired duration from 1 minute to 10 hours using the $</>$ sensors,
- Touch **MENU** repeatedly until the display shows *End* briefly and the  symbol will be flashing,



- set the End Time using the $</>$, sensors, a maximum of 23 hours and 59 minutes ahead,



OPERATION

- set the function selector knob and the temperature selector knob to preferred settings. The  and  functions are now active. The appliance will switch on at End Time minus Duration (i.e. if the set Duration is 1 hour and the set End Time is 14:00, the appliance will automatically switch on at 13:00).

Once the Duration time has elapsed the oven will turn off automatically. You will hear an alarm and the  and  will be flashing,

- Set the oven function selector knob and the temperature selector knob in off position.,
- Touch and hold  or  or MENU to mute the alarm. The  and  will be off and the display will show the current time after approximately 7 seconds.



Cancel settings

Timer and delayed timed function settings may be cancelled at any time.

Cancel automatic function settings:

- simultaneously touch the  >, sensors

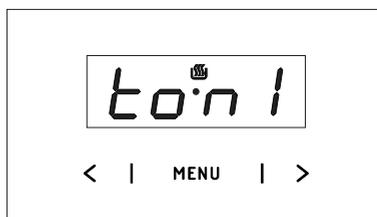
Cancel timer settings:

- Touch the MENU sensor to select the Kitchen Timer,
- simultaneously touch the  >, sensors

Change the beep tone

You can change the beep tones as follows:

- simultaneously touch the  >, sensors
- Touch MENU repeatedly to select the ton (tone). The display will be flashing:



- Use the  > sensors to select your preferred tone:
Use > to select the setting 1 to 3
Use < to select the setting 3 to 1

Adjust display brightness

You can adjust display brightness 1 to 9, where 1 is the darkest and 9 is the brightest. The brightness setting applies to an inactive control panel, i.e. when no controls are touched for 7 seconds.

You can adjust display brightness as follows:

- Simultaneously touch the  > sensors,
- Touch MENU repeatedly to select the *bri* (brightness) setting — the settings can be accessed in sequence *ton* (tone) and *bri* (brightness).



OPERATION

- Use the < / > sensors to select your preferred brightness:
Use > to select the setting 1 to 9
Use < to select the setting 9 to 1

Note:

The display is at its brightest setting when active, i.e. a control was touched within the last 7 seconds.

Night Mode

The display is dimmed during the night hours 22:00 — 06:00.

Pyrolytic cleaning

Pyrolytic cleaning duration can be set from 2 to 3 hours.

- set the oven function selector knob in position **P**,
- using the < / > MENU sensors, set pyrolytic cleaning duration.

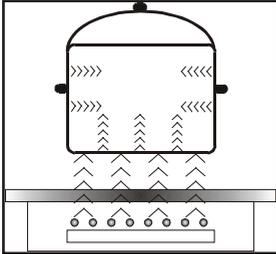


The duration of the pyrolytic cleaning can be changed for 10 minutes after setting the oven function knob to position **P**.

Important! Before starting the pyrolytic cleaning, please see "Cleaning and Maintenance."

OPERATION

▶ Inductive zone – principles of operation



A power generator supplies the coil installed in the heating panel. An induction coil is located under each cooking zone. When a cooking zone is switched on, this coil creates a magnetic field which impacts directly on the base of the pan and heats it up. The cooking zone itself is heated up indirectly by the heat given off by the pan. The surface of the hob remains cold.

Induction cooking zones only work when a ferromagnetic pan is placed on it.

Induction heating features two main advantages:

- as the pan is the sole source of heat, the heat use is optimised,
- no heating inertia occurs, as cooking starts automatically the moment the pan is placed on the surface of the heating panel, and ends when the pan is removed.

Protection equipment:

The protections activate rarely if the panel is installed and operated correctly.

Fan: the appliance has a cooling fan to help extend the life of the electronics. When the heating panel is being used intensively, this will come on and you will hear a whirring sound. The fan may continue to run after the appliance has been switched off.

Transistor: the temperature of the electronics is measured constantly by a probe. The system disconnects the cooking zones which are near the overheated components automatically should the probe trigger such a signal.

Pot detection: the pan detector is a key element of the panel, which determines whether the heating can start and when to stop it. Small objects which may occur within the cooking zones, e.g. teaspoon, knife, or a ring, will be disregarded and the system will not activate.

OPERATION

Detecting pan on the cooking zone

Each induction cooking zone is equipped with pan detector. It activates and interrupts heating automatically when a pan is placed / replaced from the zone. This saves energy.

- Heating temperature is displayed if a suitable pan is used.
- Induction cooking suitable pans are those with flat, magnetic base. See table for detailed information.

Heating power digit will blink in the display if there is no pan in place on a cooking zone, or the pan is unsuitable. The cooking zone will not activate. The cooking zone will switch off automatically if no suitable pan is placed on the cooking zone within 1 minute.

It is not recommended to switch off cooking zones under normal conditions by taking the pan off it. Use the respective knobs to switch off cooking zones.

Note:

Please note that all the settings will be cancelled if there is a power cut. Exercise care when the power is restored. The residual heat indicator ('H') will appear in the display as long as the cooking zones are hot.

Switch off the cooking zones after you have finished using the heating panel. Do not rely on the indications of the pan detector.

OPERATION

Selection of cookware for inductive cooking zones

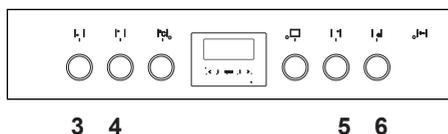
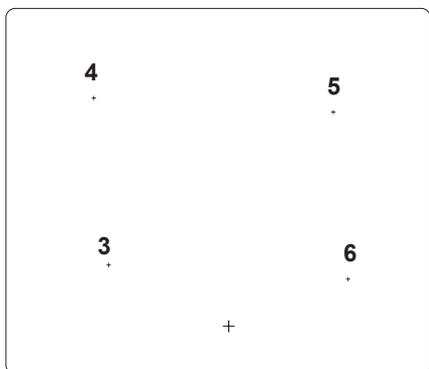
Energy is well generated when the dimensions of a pot are equal to an induction cooktop. The shortest and longest diameters are presented in the table below and they depend on the quality of a dish.

Induction cooktop	Diameter of the bottom of a pot for induction cooking	
	Diameter (mm)	Minimum (mm)
280	210	280
210/220	140	210/220
180/190	110	180/190
145/155	90	160

While using smaller pots than the minimum diameters, the induction cooktop may not work.

Cookware marking	 <p>Check if there is a sign on the label informing that the pot is suitable for use on inductive plates</p>
	Use magnetic pots (from enamelled sheet metal, ferrite stainless steel, cast iron), check them by trying to attach magnet to the pot bottom (has to cling)
Stainless steel	Does not detect the pot presence
	Except for pots from ferromagnetic steel.
Aluminium	Does not detect the pot presence.
Cast iron	High efficiency
	Attention: the pots can scratch the plate.
Enamelled steel	High efficiency
	Recommended pots with flat, thick and even bottom.
Glass	Does not detect the pot presence
Porcelain	Does not detect the pot presence
Pots with copper bottom	Does not detect the pot presence

OPERATION



The cooking zones have variable heating power. The heating power can be adjusted by turning the dial left or right.

Heating power	Use
0	Switched off Use of residual heat.
1-2	Heating up hot meals. Slow cooking of smaller portions
3	Slow cooking on low power
4-5	Long preparation of larger portions and frying larger portions
6	Frying, roasting
7-8	Frying
9	Starting to prepare dishes, frying
A	Automatic parboiling function
P	Booster function (extra boost energy for quicker cooking).

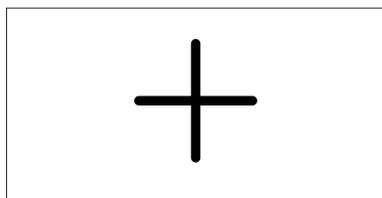
[3] Front left cooking zone

[4] Back left cooking zone

[5] Back right cooking zone

[6] Front right cooking zone

When the induction hob is switched off then all the cooking zones are disconnected and the indicators are off.



Switching on the induction hob

- Switch on the cooking zone using the dial on the control panel.
- The symbols by the knobs indicate which dial operates each cooking zone.
- The desired heating power can be set immediately (1-9).
- The set heating power is also shown on the hob's display.

The indicator lights go out automatically 10 seconds after all the cooking zones are switched off.

OPERATION

The child lock function

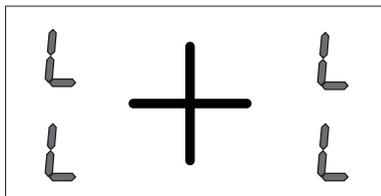
You can disable any of the cooking zones by activating the child lock function. This protects your children. Activating the child lock function.

- The child lock function can be activated when all the indicators show "0" or "H".
- Simultaneously turn both of the left knobs [3] and [4] to the left. All the indicators show the "L" symbol. The child lock function has been activated.

Turning any of knobs causes all the indicators to show the "L".

Switching off the child lock function.

- Turn one of the knobs for a short time to the right, so that the display shows the symbol "L".
Simultaneously turn both of the left knobs briefly one degree to the left.



Important!

After disconnecting from the mains, the child lock function is activated.

The residual heat indicator **H**

The hob is also equipped with a residual heat indicator "H". Even if a cooking zone is not directly heated, it takes in heat from the base of a pot or pan. As long as the "H" symbol is lit, any residual heat can be used for heating a pot or pan or melting fat. When the indication goes out, you can touch the cooking zone, bearing in mind that it still does not have the ambient temperature.

Important!

When there is no power, the residual heat indicator does not light up.

Automatic parboiling function

All four cooking zones are fitted with a special function which allows each of them to start on full heating power regardless of the power currently set. After a certain time the heating power returns to that which is set (from 1 to 8). To use this function, choose the level which is to be used to heat the dish, or to which the power is to return.

The auto parboiling function is useful when...

- dishes are cold at the start of cooking and need intensive heating, so that they can then be cooked on low power so that they do not need to be constantly watched (e.g. beef ragout).

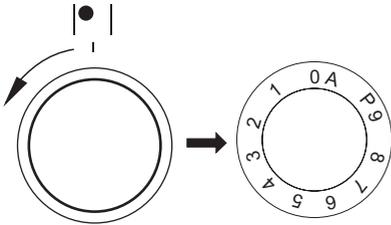
The auto parboiling function is not useful when...

- baking or steaming a dish which needs to be stirred, mixed or have water added;
- you are boiling pasta or dumplings in a large amount of water;
- you are preparing dishes which require long cooking in a pressure cooker.

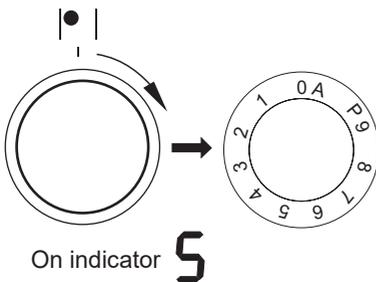
OPERATION

Activating the auto parboiling function:

- Set the dial to „A”, then turn it back to the required power. The indicator will alternate between showing the „A” symbol and the chosen power level. After the increased power cooking (e.g. 5) is finished, the cooking zone returns to the power level shown on the display



A. shown on the display



On indicator **S**

Instructions:

- If the knob is in the “0” position immediately after selecting the auto parboiling function (i.e. no cooking power level has been set), the auto parboiling function switches off after three seconds.
- Removing a pan from a cooking zone and replacing it on the same cooking zone within ten minutes does not cancel the set auto parboiling function.

The cooking zone is switched on at full power for a time depending on the heat setting selected, and is then switched back to the heat setting set.

Cooking heat level	Time automatic parboiling function is active (seconds)
1	48
2	144
3	230
4	310
5	408
6	120
7	170
8	215
9	-

OPERATION

Limiting the operating time

In order to increase efficiency, the induction hob is fitted with a operating time limiter for each of the cooking zones. The maximum operating time is set according to the last heating power level selected. If you do not change the heating power level for a long time (see table) then the associated cooking zone is automatically switched off and the residual heat indicator is activated. However, we you switch on and operate individual cooking zones at any time in accordance with the operating instructions.

Cooking heat level	Maximum operating time (min)
1	520
2	402
3	318
4	260
5	212
6	170
7	139
8	113
9	90

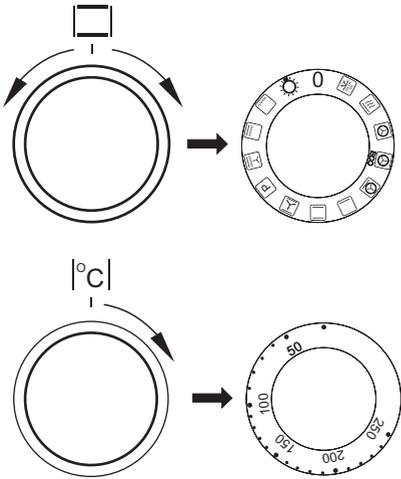
In order to conserve electricity, after 30 minutes heating setting "9" will be automatically reduced to the heat setting "8", but cook time will not change.

OPERATION

Oven functions and operation.

Oven with automatic air circulation (including a fan and ring heater)

The oven can be heated up using the bottom and top heaters, the grill or the ultra-fan heater. Operation of the oven is controlled by the oven function knob – to set a required function you should turn the knob to the selected position, and the temperature regulator knob – to set a required function you should turn the knob to the selected position.



The oven can be switched off by setting both of these knobs to the position “●”/“0”.

Caution!

When selecting any heating function (switching a heater on etc.) the oven will only be switched on after the temperature has been set by the temperature regulator knob.

0 Oven is off



Defrosting

Only fan is on and all heaters are off.



Rapid Preheating

Ring heater and roaster on. Use to preheat the oven.



Convection with ring heating element

Setting the knob in this position allows the oven to be heated up by a heating element with air circulation forced by a rotating fan fitted in the central part of the back wall of the oven chamber. Lower baking temperatures than in the conventional oven can be used. Heating the oven up in this manner ensures uniform heat circulation around the dish being cooked in the oven.



Eco fan assisted heating

This is an optimised heating function designed to save energy when preparing food. At this knob position, the oven lighting is off.



Convection with ring heating element and bottom heater on

With this setting the convection fan and bottom heater are on, which increases the temperature at the bottom of the cooked dish. Intense heat from the bottom, moist cakes, pizza.



Bottom heater on

When the knob is set to this position the oven is heated using only the bottom heater. Baking of cakes from the bottom until done (moist cakes with fruit stuffing).

OPERATION



Top and bottom heaters on

Set the knob in this position for conventional baking. This setting is ideal for baking cakes, meat, fish, bread and pizza (it is necessary to preheat the oven and use a baking tray) on one oven level.



Top heater, bottom heater and fan are on.

This knob setting is most suitable for baking cakes. Convection baking (recommended for baking).

When the  functions have been selected but the temperature knob is set to zero only the fan will be on. With this function you can cool the dish or the oven chamber.



Pyrolytic cleaning.

Oven pyrolytic self-cleaning. The oven heats up to a temperature of about 480°C. Grilling or baking residue is burnt into an easy to remove ash that can be wiped off with a damp cloth.

Important!

Before starting the pyrolytic cleaning, please see "Cleaning and Maintenance."



Fan and combined grill on

When the knob is turned to this position, the oven activates the combined grill and fan function. In practice, this function allows the grilling process to be speeded up and an improvement in the taste of the dish. You should only use the grill with the oven door shut.



Enhanced roaster (super roaster)

In this setting both roaster and top heater are on. This increases temperature in the top part of the oven's interior, which makes it suitable for browning and roasting of larger portions of food.



Roaster on.

Roasting is used for cooking of small portions of meat: steaks, schnitzel, fish, toasts, Frankfurter sausages, (thickness of roasted dish should not exceed 2-3 cm and should be turned over during roasting).



Independent oven lighting

Set the knob in this position to light up the oven interior.

Switching on the oven is indicated by two signal lights, **7**, **8**, turning on. The **8** light turned on means the oven is working. If the **7** light goes out, it means the oven has reached the set temperature. If a recipe recommends placing dishes in a warmed-up oven, this should be not done before the **7** light goes out for the first time. When baking, the **7** light will temporarily come on and go out (to maintain the temperature inside the oven). The **8** signal light may also turn on at the knob position of "oven chamber lighting".

OPERATION

Use of the grill

The grilling process operates through infrared rays emitted onto the dish by the incandescent grill heater.

In order to switch on the grill you need to:

- Set the oven knob to the position marked grill ,
- Heat the oven for approx. 5 minutes (with the oven door shut).
- Insert a tray with a dish onto the appropriate cooking level; and if you are grilling on the grate insert a tray for dripping on the level immediately below (under the grate).
- Close the oven door.

For grilling with the function grill and combined grill the temperature must be set to 250°C, but for the function fan and grill it must be set to a maximum of 190°C.

Warning!

When using function grill it is recommended that the oven door is closed.

When the grill is in use accessible parts can become hot.

It is best to keep children away from the oven.

BAKING IN THE OVEN – PRACTICAL HINTS

Baking

- we recommend using the baking trays which were provided with your cooker;
- it is also possible to bake in cake tins and trays bought elsewhere which should be put on the drying rack; for baking it is better to use black trays which conduct heat better and shorten the baking time;
- shapes and trays with bright or shiny surfaces are not recommended when using the conventional heating method (top and bottom heaters), use of such tins can result in undercooking the base of cakes;
- when using the ultra-fan function it is not necessary to initially heat up the oven chamber, for other types of heating you should warm up the oven chamber before the cake is inserted;
- before the cake is taken out of the oven, check if it is ready using a wooden stick (if the cake is ready the stick should come out dry and clean after being inserted into the cake);
- after switching off the oven it is advisable to leave the cake inside for about 5 min.;
- temperatures for baking with the ultra-fan function are usually around 20 – 30 degrees lower than in normal baking (using top and bottom heaters);
- the baking parameters given in Table are approximate and can be corrected based on your own experience and cooking preferences;
- if information given in recipe books is significantly different from the values included in this instruction manual, please apply the instructions from the manual.

Roasting meat

- cook meat weighing over 1 kg in the oven, but smaller pieces should be cooked on the gas burners.
- use heatproof ovenware for roasting, with handles that are also resistant to high temperatures;
- when roasting on the drying rack or the grate we recommend that you place a baking tray with a small amount of water on the lowest level of the oven;
- it is advisable to turn the meat over at least once during the roasting time and during roasting you should also baste the meat with its juices or with hot salty water – do not pour cold water over the meat.

BAKING IN THE OVEN – PRACTICAL HINTS

ECO fan assisted heating

- ECO fan assisted heating is an optimised heating function designed to save energy when preparing food.
- You cannot reduce the cooking time by setting a higher temperature; preheating the oven is not recommended.
- Do not change the temperature setting and do not open the oven door during cooking.

Recommended setting for ECO fan assisted heating

Type of dish	Oven functions 	Temperature °C	Level (4)	Time in minutes 
	 ECO	180 - 200	2 - 3	50 - 70
	 ECO	180 - 200	2	50 - 70
	 ECO	190 - 210	2 - 3	45 - 60
	 ECO	200 - 220	2	90 - 120
	 ECO	200 - 220	2	90 - 160
	 ECO	180 - 200	2	80 - 100

BAKING IN THE OVEN – PRACTICAL HINTS

Oven with automatic air circulation (including a fan and ring heater)

Type of dish	Type of heating 	Temperature °C	Level (4)	Time (min.) 
		160 - 200	2 - 3	30 - 50
		160 - 170 ¹⁾	3	25 - 40 ²⁾
		155 - 170 ¹⁾	3	25 - 40 ²⁾
		200 - 230 ¹⁾	2 - 3	15 - 25
		210 - 220	2	45 - 60
		160 - 180	2 - 3	45 - 60
		190	2 - 3	60 - 70
		230 - 250	4	14 - 18
		225 - 250	2	120 - 150
		160 - 180	2	120 - 160
		160 - 230	2	90 - 120
		160 - 190	2	90 - 120
		180 - 190	2	70 - 90
		160 - 180	2	45 - 60
		175 - 190	2	60 - 70
		190 - 210	2	40 - 50
		170 - 190	3	40 - 50

The times are apply to dish that is placed into a cold oven. For the preheated oven, the times should be reduced by about 5-10 minutes.

¹⁾ Preheat

²⁾ Baking smaller items

Note: The figures given in Tables are approximate and can be adapted based on your own experience and cooking preferences.

TEST DISHES. According to standard EN 60350-1.

Baking

Type of dish	Accessory	Level	Type of heating	Temperature (°C)	Baking time ²⁾ (min.)
Small cakes	Baking tray	3		160 - 170 ¹⁾	25 - 40 ²⁾
	Baking tray	3		155 - 170 ¹⁾	25 - 40 ²⁾
	Baking tray	3		155 - 170 ¹⁾	25 - 40 ²⁾
	Baking tray Roasting tray	2 + 4 2 - baking tray or roasting tray 4 - baking tray		155 - 170 ¹⁾	25 - 50 ²⁾
Shortbread	Baking tray	3		150 - 160 ¹⁾	30 - 40 ²⁾
	Baking tray	3		150 - 170 ¹⁾	25 - 35 ²⁾
	Baking tray	3		150 - 170 ¹⁾	25 - 35 ²⁾
	Baking tray Roasting tray	2 + 4 2 - baking tray or roasting tray 4 - baking tray		160 - 175 ¹⁾	25 - 35 ²⁾
Fatless sponge cake	Wire rack + black baking tin diameter 26cm	3		170 - 180 ¹⁾	30 - 45 ²⁾
Apple pie	Wire rack + 2 black baking tins diameter 20cm	2 black baking tins placed after the diagonal, back right, front left		180 - 200 ¹⁾	50 - 70 ²⁾

¹⁾ Preheat, do not use Rapid preheat function.

²⁾ The times are apply to dish that is placed into a cold oven. For the preheated oven, the times should be reduced by about 5-10 minutes.

TEST DISHES. According to standard EN 60350-1.

Grilling

Type of dish	Accessory	Level	Type of heating	Temperature (°C)	Time (min.)
White bread toast	Wire rack	4		250 ¹⁾	1,5 - 2,5
	Wire rack	4		250 ²⁾	2 - 3
Beef burgers	Wire rack + roasting tray (to gather drops)	4 - wire rack 3 - roasting tray		250 ¹⁾	1st side 10 - 15 2nd side 8 - 13

¹⁾Preheat for 5 minutes, do not use Rapid preheat function.

²⁾Preheat for 8 minutes, do not use Rapid preheat function.

Roasting

Type of dish	Accessory	Level	Type of heating	Temperature (°C)	Time (min.)
Whole chicken	Wire rack + roasting tray (to gather drops)	2 - wire rack 1 - roasting tray		180 - 190	70 - 90
	Wire rack + roasting tray (to gather drops)	2 - wire rack 1 - roasting tray		180 - 190	80 - 100

The times are apply to dish that is placed into a cold oven. For the preheated oven, the times should be reduced by about 5-10 minutes.

CLEANING AND MAINTENANCE

By ensuring proper cleaning and maintenance of your cooker you can have a significant influence on the continuing fault-free operation of your appliance.

Before you start cleaning, the cooker must be switched off and you should ensure that all knobs are set to the “●”/“0” position. Do not start cleaning until the cooker has completely cooled.

Ceramic hob

- The hob should be cleaned regularly after each use. If possible, it is recommended that the hob is washed while still warm (after the heating zone indicator goes off). Do not allow the hob to get heavily stained; particularly from burnt-on spillages from boiled over liquids.
- When cleaning do not use cleaning agents with a strong abrasive effect, such as e.g. scouring powders containing an abrasive, abrasive compounds, abrasive stones, pumice stones, wire brushes and so on. They may scratch the hob surface, causing irreversible damage.
- Large spillages that are firmly stuck to the hob can be removed by a special scraper; but be careful not to damage the ceramic hob frame when doing this.

Caution! The sharp blade should always be protected by adjusting the cover (just push it with your thumb). Injuries are possible so be careful when using this instrument – keep out of reach of children.

- Appropriate light cleaning or washing products are recommended, such as e.g. any kind of liquids or emulsions for fat removal. If the recommended products are not available, it is advisable to use a solution of warm water with a little washing-up liquid or cleaning products for stainless steel sinks.

Oven

- The oven should be cleaned after every use. When cleaning the oven the lighting should be switched on to enable you to see the surfaces better.
- The oven chamber should only be washed with warm water and a small amount of washing-up liquid.
- After cleaning the oven chamber wipe it dry.

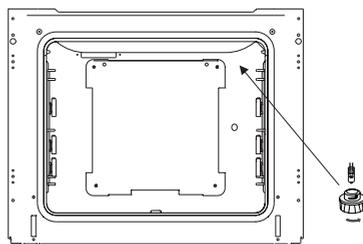
Caution!

Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel.

Replacing the halogen bulb in the oven

Before replacing the halogen bulb, make sure the appliance is disconnected from the electric mains to avoid a possible electric shock.

1. Unplug the appliance
2. Remove shelves and trays from the oven.
3. Unscrew and wash the lamp cover and then wipe it dry.
4. Pull the halogen bulb out using a cloth or paper. If necessary, replace the halogen bulb with a new one.
 - voltage 230V
 - power 25W
5. Replace the halogen bulb in its socket.
6. Screw in the lamp cover.



Oven lighting

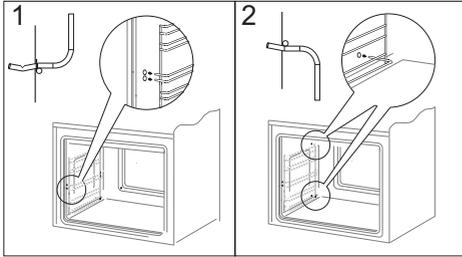
Note: Make sure not to touch the halogen directly with your fingers!

CLEANING AND MAINTENANCE

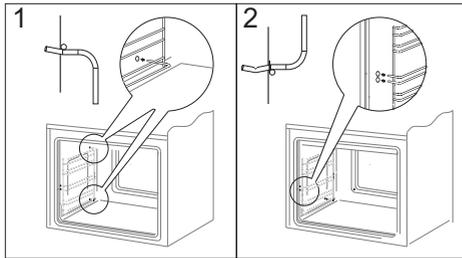
Wire shelf supports

(Telescopic guides do not appear in all furnace models)

Wire shelf supports are easy to remove for washing. Pull the front catch, then tilt the support and remove from the rear catch.

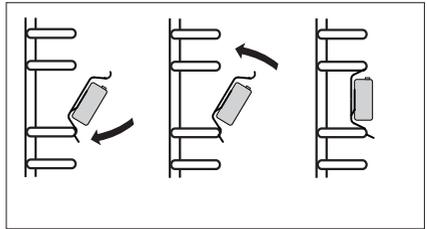
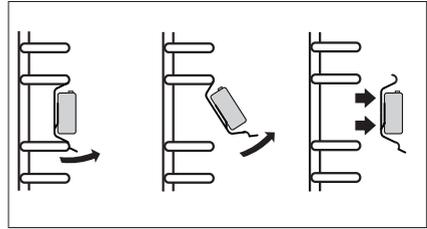


Removing wire shelf supports



Installing wire shelf supports

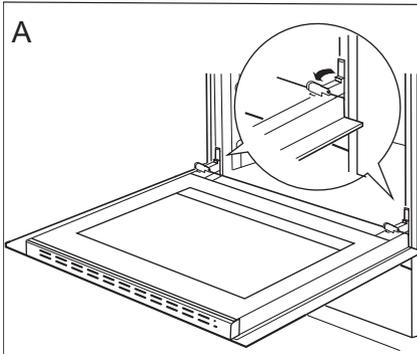
The runners should be taken out and washed along with the side racks. Before putting trays on the telescopic runners they should be pulled out (if the oven is warmed up the runners should be pulled out by hooking the back edge of trays on the bumpers in the front part of the telescopic runners) and then insert them together with a tray.



CLEANING AND MAINTENANCE

Door removal

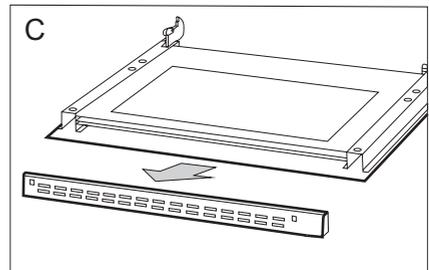
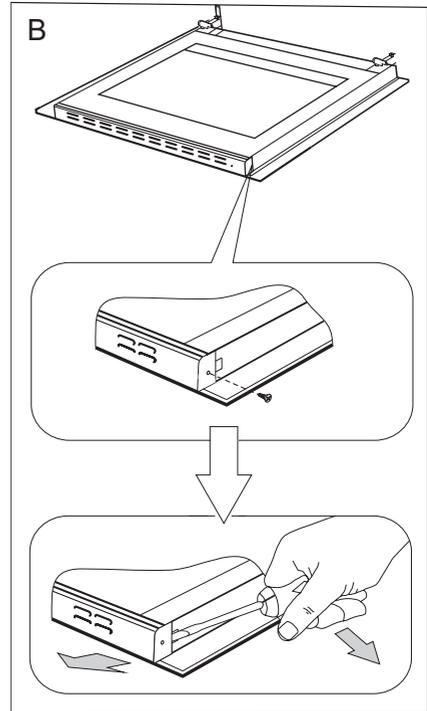
In order to obtain easier access to the oven chamber for cleaning, it is possible to remove the door. To do this, tilt the safety catch part of the hinge upwards (fig. A). Close the door lightly, lift and pull it out towards you. In order to fit the door back on to the cooker, do the inverse. When fitting, ensure that the notch of the hinge is correctly placed on the protrusion of the hinge holder. After the door is fitted to the oven, the safety catch should be carefully lowered down again. If the safety catch is not set it may cause damage to the hinge when closing the door.



Tilting the hinge safety catches

Removing the inner panel

1. Using a cross-head screwdriver undo the screws in the upper door slat (fig. B).
2. Using a flat screwdriver remove the upper door slat, prying it gently on the sides (fig. B, C).



CLEANING AND MAINTENANCE

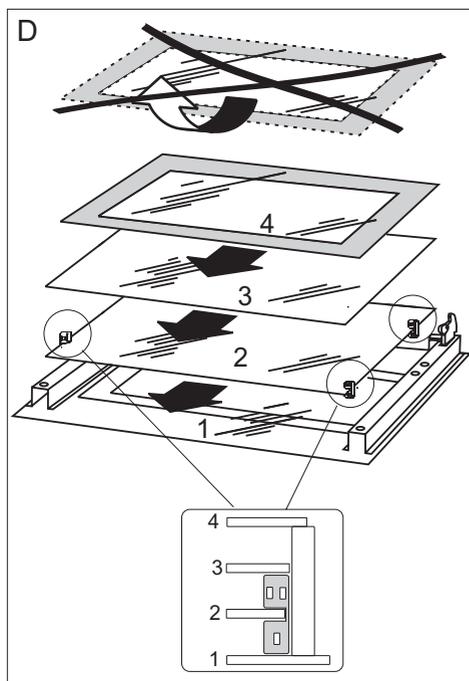
3. Pull the inner glass panel from its seat (in the lower section of the door).

Important! Risk of damage to glass panel mounting. Do not lift the glass panel up but pull it out.

Remove the inner panel (fig. D).

4. Clean the panel with warm water with some cleaning agent added.

Carry out the same in reverse order to reassemble the inner glass panel. Its smooth surface shall be pointed upwards.



Removal of the internal glass panel

CLEANING AND MAINTENANCE

Pyrolytic cleaning

Oven pyrolytic self-cleaning. The oven heats up to a temperature of about 480°C. Grilling or baking residue is burnt into an easy to remove ash that can be wiped off with a damp cloth.

Before pyrolytic cleaning.

Important!

Remove all accessories from the oven (baking trays, drying grates, side racks, telescopic runners). Accessories left inside the oven will be irreversibly damaged during the pyrolysis cleaning.

- Remove stubborn stains from the oven chamber.
- Clean the outside of the oven with a damp cloth.
- Follow the instructions.

During the cleaning process.

- Do not leave the cloth near the hot oven.
- Do not use the hob.
- Do not turn on the oven lighting.
- The oven door is equipped with a lock, which prevents it from being opened during the cleaning process. Do not open the door so as not to interrupt the cleaning process.

Important!

During the pyrolytic oven cleaning process the oven chamber can reach a very high temperature. Consequently, the appliance outer surfaces can heat up more than usual, so keep children away at all times.

Some fumes can be emitted during the cleaning, so make sure the kitchen is well ventilated.

The pyrolytic cleaning process:

- Close the oven door.
- Set the function selector knob in position Pyrolytic Cleaning **P**,
- Pyrolytic Cleaning duration (2:00) as well as **H** symbols are shown on the display. Door lock indicator light comes on **⏏**.

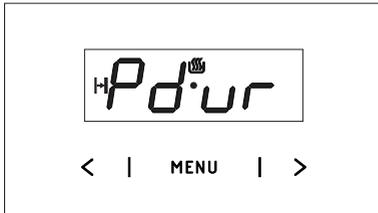


- Touch MENU for approx. 3-4 seconds until the display shows 0.00.



CLEANING AND MAINTENANCE

- Touch MENU again. The display will flash Pdur.



- Touch > or < sensors to select the Duration.
You can select 2.00 (2 hours, 120 minutes), 2.30 (2.5 hours, 150 minutes) or 3.00 (3 hours, 180 minutes). Once you have made your choice wait for the acoustic signal which confirms that Duration has been set. The duration of the pyrolytic cleaning can be changed for 10 minutes after setting the oven function knob to position **P**.
- Pyrolytic cleaning process will start. Oven door will be locked.
- "P0.00" is shown on the display when the pyrolytic cleaning is complete.



- The doors will be unlocked automatically when the oven chamber cools down. When the temperature inside the oven chamber cools down to 160°C, the door is unlocked and the door lock indicator  light goes out.
- When door lock indicator light is off, set the function selector knob in position **0**.

- When the door is unlocked and you turn off the oven, you can open the door and remove ash with a soft, damp cloth. Replace the side rail and other accessories. Your oven is ready for use.

Important!

When you start the pyrolytic cleaning process and inadvertently open the oven door, the process will stop and door lock indicator will be flashing. To restart the pyrolytic cleaning turn the selector knob to **0** and re-enter the desired settings.

Cancel the process

Pyrolytic cleaning is an automatic process that should not be interrupted.

If you need to stop the process, turn the selector knob to position **0**.

Depending on the time when you interrupt the process (temperature in the oven chamber) the oven chamber will need to first cool down to 160°C before the door is unlocked.

Open the door in emergency

If for some reason the door is not unlocked automatically, and the oven chamber has already cooled down, open the door as follows:

- set the function selector knob in position "Lighting",
- wait for 4 minutes;
- set the function selector knob in position **0** – the oven door should unlock within 10 minutes.

Note. The door will not unlock if the temperature inside the oven chamber is above 160°C.

CLEANING AND MAINTENANCE

▶ Regular inspections

Besides keeping the cooker clean, you should:

- carry out periodic inspections of the control elements and cooking units of the cooker. After the guarantee has expired you should have a technical inspection of the cooker carried out at a service centre at least once every two years,
- fix any operational faults,
- carry out periodical maintenance of the cooking units of the cooker.

Caution!

All repairs and regulatory activities should be carried out by the appropriate service centre or by an appropriately authorised fitter.

OPERATION IN CASE OF EMERGENCY

In the event of an emergency, you should:

- switch off all working units of the cooker
- disconnect the mains plug
- call the service centre
- some minor faults can be fixed by referring to the instructions given in the table below.

Before calling the customer support centre or the GRAM service centre check the following points that are presented in the table.

PROBLEM	REASON	ACTION
The appliance does not work.	break in power supply	check the household fuse box, if there is a blown fuse replace it with a new one
The oven lighting does not work	the bulb is loose or damaged	tighten up or replace the blown bulb (see Chapter <i>Cleaning and Maintenance</i>)

TECHNICAL DATA

Voltage rating	230V~50 Hz
Power rating	max. 11,0 kW
Cooker dimensions H/W/D	90 / 60 / 60,5 cm

Basic Information:

The product meets the requirements of European standards EN 60335- 1; EN60335-2-6.

The data on the energy labels of electric ovens is given according to standard EN 60350-1 / IEC 60350-1. These values are defined with a standard workload a with the functions active: bottom and top heaters (conventional heating) and fan assisted heating (forced air heating), if these functions are available.

The energy efficiency class was assigned depending on the function available in the product in accordance with the priority below:

Forced air circulation ECO (ring heater + fan)	 ECO
Forced air circulation ECO (bottom heater + top + roaster + fan)	 ECO
Conventional mode ECO (bottom heater + top)	 ECO

During energy consumption test, remove the telescopic runners (if the product is fitted with any).

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