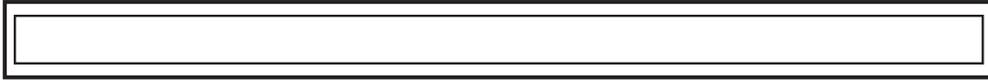


**OPERATING AND INSTALLATION
INSTRUCTIONS OF ELECTRICAL
FREESTANDING
OVEN**

**AFEE30-AFEE31-AFEE32-AFEE56-
AFEC50-AFEC51-AFEC52-AFEC150**



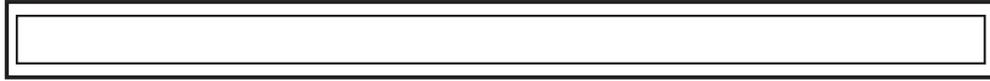
Valued Customer,

It is our goal to offer product which more than meets your expectations by carefully producing them in modern facilities with proven quality, and test standards second to none.

This manual has been prepared in order to help you use your new appliance which has been manufactured by the most recent technology, with confidence and maximum efficiency.

Before using your appliance, carefully read this manual which also includes the basic information for correct and safe installation. Should any maintenance be required please contact your nearest authorized service agent for assistance.



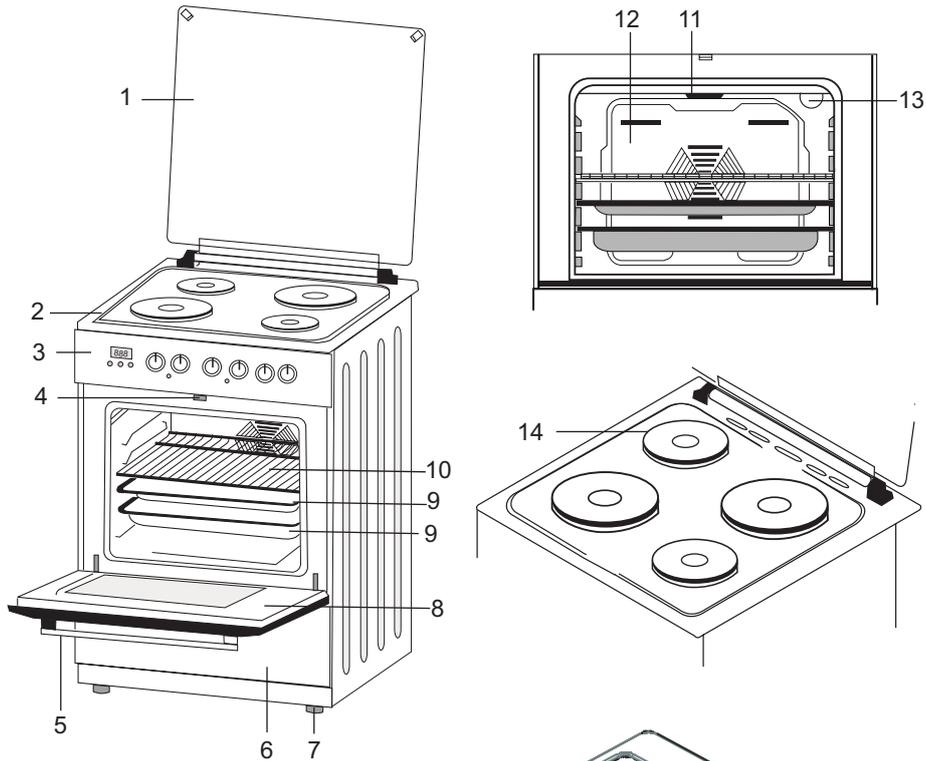


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6. SERVICE AND TRANSPORT

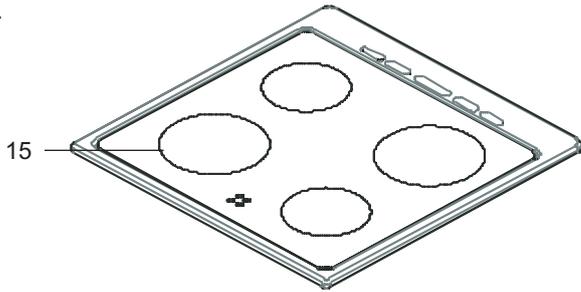


PART 1 : PRESENTATION AND SIZES OF PRODUCT



Part of List :

- 1- Cooktop Cover
- 2- Cooktop
- 3- Control Panel
- 4- Child Lock
- 5- Oven Door Handle
- 6- Drawer Cover
- 7- Supply Leg
- 8- Oven Door
- 9- Oven Tray
- 10- Wire Grid
- 11- Front Resistance
- 12- Fan Store
- 13- Oven Lamp
- 14- Hotplate
- 15- Highlite element



MODEL	SIZE(cm)
TE 66	60*60*85 / 60*60*90
TE 56	50*60*85 / 50*60*90

PART 2 : WARNINGS

TAKE ALL IMPORTANT SECURITY MEASURES AND READ THE MANUAL COMPLETELY BEFORE USING THE APPLIANCE

- This appliance has been designed for non-professional, domestic use only.
- Surely control whether there is any damage after you unpacked the appliance. If there is any defect; do not use the appliance and immediately contact to the authorized maintenance service. As the materials used for package (nylon, stapler, strafoam. etc.) may cause harmful effects to children, they should be collected and removed immediately.
- The appliance must be set up by an authorized technician and put into use. The producer is not responsible for any damage that might be caused by defective placement.
- Before connecting your appliance to the electric , carefully control whether it is appropriate for the features determined on the package and/or data plate on the appliance.
- Compare the features of the electricity organization with the technical information on the presentation label before plugging the appliance in.
- The feeding cable must never be changed by the customer. When it is damaged by any reason, please contact to your authorized service.
- Before changing the oven's lamp, plug it off.
- Turn the appliance off before the operations such as cleaning or maintenance. You can do it after plugging it off or turning the main switches off
- Some parts of appliance may hold its heat for a long time, it is required to wait for it to cool before touching onto the points that are exposed to the heat directly.
- This appliance is not intended for use by persons(including children) with reduced physical, sensory and mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.



- Do not keep flammable materials close while the appliance is operating.
- Pay attention to the cables of the other electrical devices operating near the appliance, so as not to touch to hot points.
- Pay attention the switches to be "0", when the appliance does not operate.
- The glass covers that some models have may crack when they are exposed to extreme heat. Do not cover the glass cover without being sure that the cooker is off and cooled completely.
- This manual is prepared for more than one model in common. Your appliance may not have some of the features that is explained in manual. Pay attention to the expressions that have figures, while you are reading the operating manual.
- Keep children away from the oven.
- In case that cracks are visible and ceramic surfaces of the oven is to switch off immediately to prevent electrical shocks.
- During the use the appliance gets hot. Take special care to prevent touching of heating elements inside oven cavity.
- During grilling mode the oven door should be closed.
- Do not use steam cleaners for cleaning the cooking hobs and oven cavity.
- Before opening the lid covering the hotplates, take care that no liquids are on the top of the lid. The lid is to closed not earlier than hobs have been cooled down.
- Take care that the lid is in correct position under operation.
- In case that highlight-halogen heaters are installed as hob elements do not stare into the light.
- In case that the oven will be placed on a socket steps must be resorted to prevent falling down of the oven from the socket.
- Do not place any cooking container on the oven floor when oven is use. Do not put tin foil paper on oven floor when oven is use. To do this will result in damage to the oven liner body.
- When you first run your oven a certain smell will be emanated arising from the insulation materials and the heater elements. For this reason, before using your oven, run it empty at maximum temprature for 45 minutes. At the same time you need to properly ventilate the environment in which the oven is installed.

FOR EFFICIENCY AND SECURITY OF APPLIANCE, WE RECOMMEND YOU ALWAYS TO USE THE ORIGINAL SPARE PARTS AND TO CALL ONLY OUR AUTHORIZED SERVICES WHEN IN CASE OF A NEED.

PART3 : INSTALLATION AND PREPARATION FOR USE

This modern, functional and practical oven, that was manufactured with the most quality parts and materials, will meet your needs in every respect. You must surely read this manual in order not to have any problem in future and to be able to have successful results. The following information are the required rules for right installation and service processes. It must be read especially by the technician who will install the appliance.

Contact to Authorized Service for mounting of your oven.

3.1 INSTALLATION OF OVEN

☞ There are some factors that must be paid attention to while installing your oven. Surely pay attention to our below suggestions in order to be able to prevent any problems and/or dangerous situations that may occur later.

☞ It can be placed close to other furniture on condition that in the area where the oven is set up, the furniture's height must not exceed the height of the cooker panel.

☞ Pay attention not to place it near the refrigerator, there must be no flammable or in flammable materials such as curtain, waterproof cloth etc. that will begin to burn quickly, while selecting place for oven.

☞ It is required there must be at least 2 cm blank space between the back cover of oven and wall for air circulation.

☞ The furniture close to oven must be manufactured resistant to heat more than 50 C° of the room temperature.

☞ If the kitchen furniture are higher than the pan which the oven's cookers are on, it must be at least 11 cm away from the oven's side.

☞ The minimum heights from the oven's pan and wall cupboards and paddle boxes with fan over the oven, are shown as below. Thus, the paddle box must be at minimum 650 mm height from the cooker pan. If there is no paddle box, this height must not be less than 700 mm.

3.3 ELECTRIC CONNECTION AND SECURITY

During the electric connection, surely follow the instructions below.

🗨 The earthing cable must be connected to the terminal. You have to ensure the cable with insulation to be connected to the power source during the connection of cable. If there is not any appropriate earthed electric outlet in accordance with regulations in the place where the appliance will be installed, immediately contact to our authorized service.

🗨 The earthed electric outlet must be close to the appliance. Surely do not use the extension cord.

🗨 The feeding cable must not touch to the hot surface of the product.

🗨 In case the feeding cable is damaged, surely contact to *Qualified Service*. The cable must be changed by the authorized service.

🗨 The wrong electric connection may damage your appliance. Such damage is not in guarantee extent.

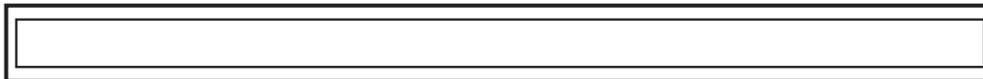
🗨 The appliance is adjusted as appropriate for 220-240 Volts and 400V 3N Volts of electricity. If the network electricity is different than this informed value, immediately contact to our authorized service.

🗨 The electric cable must not touch to the hot parts of appliance. The electric cable must not touch the back part of the appliance. Otherwise the electric cable of appliance may be damaged. And this situation may cause short circuit.

🗨 The producer firm declares that it has no responsibility against any kind of damages and losses that emanate from the following security norms.

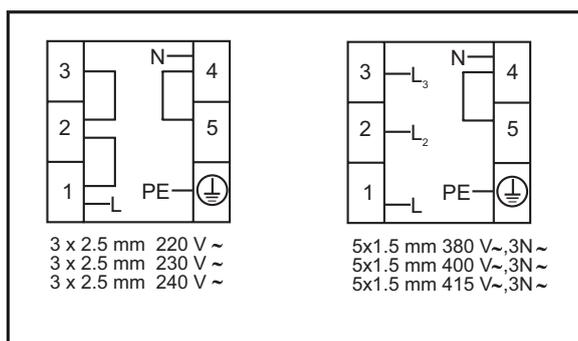
🗨 There is to install an all pole disconnecter inside the supply circuit with a contact opening of at least 3.0mm rated 32A and delay functioning type.

🗨 The appliance is provided for fixed connection to the power supply. The connection of the appliance to an electrical source must be done by authorized technician.



3.4 GENERAL WARNINGS AND MEASURES

- 🗨 Your appliance is produced in accordance with the related security instructions connected with electrical appliance. The maintenance and repair works must be made just by the authorized service technician who is trained by the producer firm. The installation and repair works without following rules may endanger you.
- 🗨 Its outside surfaces heat while your appliance operates. The interior surfaces of oven, components that ensures the heat and steam that goes out are quite hot. Even if the appliance is turned off, these parts hold its heat for a specific time. Do not touch onto the hot surfaces. Keep children away.
- 🗨 Do not leave the cooker while cooking with solid or liquid oils. There may be flaming up on condition of extreme heating. Never pour water to the flames occurring from oil. Cover the saucepan or frypan with its cover in order to choke the flame that was occurred in this case and turn the cooker off.
- 🗨 The oven and heat adjustment switches must be adjusted and oven's clock must be programmed for cooking in your oven. Otherwise the oven does not operate.
- 🗨 Do not leave anything on it when the door or drawer of oven is open. You may unbalance your appliance or break the cover.
- 🗨 Do not put heavy things or flammable, burnable goods (nylon, plastic bag, paper, cloth etc.) into the lower drawer.
- 🗨 Plug it off when you do not use the appliance and keep the gas valve off.
- 🗨 Protect your appliance against atmospheric effects. Do not leave it to effects such as sun, rain, snow, powder etc.



PART 4 : USE OF YOUR OVEN

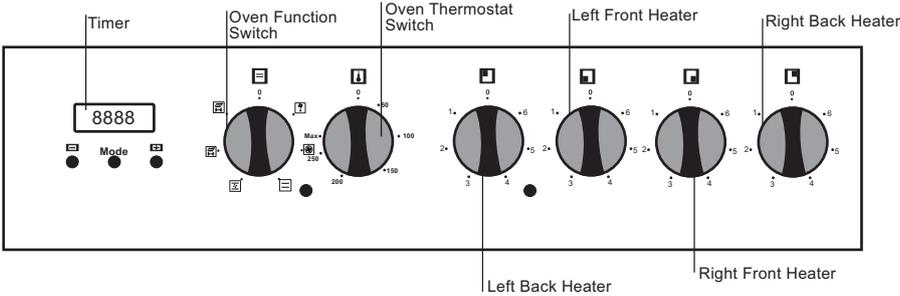
4.1 GENERAL APPEARANCE AND TECHNICAL FEATURES OF YOUR OVEN

TE 56	
LOWER HEATER	1000 WATT
UPPER HEATER	1000 WATT
GRILL	1600 WATT
TURBO HEATER	2000 WATT

TE 66	
LOWER HEATER	1100 WATT
UPPER HEATER	1200 WATT
GRILL	2000 WATT
TURBO HEATER	2000 WATT

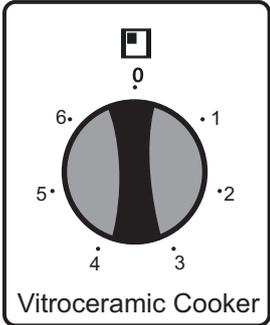
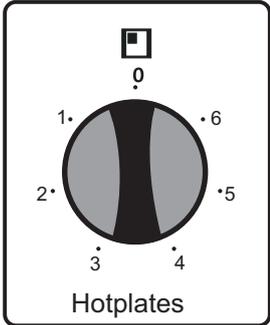
4.2 PRESENTATION AND FEATURES OF THE CONTROL PANELS

TE 56/66



4.3 USE OF HOTPLATES AND VITROCERAN COOKERS

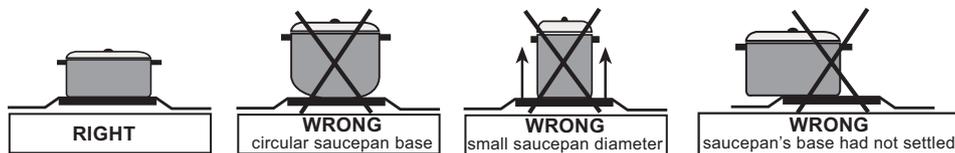
The electrical cooker is commanded by 7 graded switches. "0" of the grades is off location. The use fields in response to other 6 grades are below.



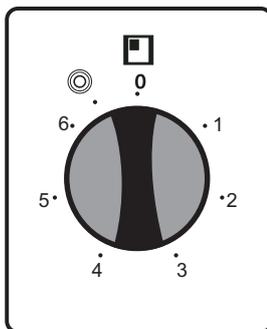
- 1.....Keeping hot location
- 2-3.....Heating locations at low heat
- 4-5-6..Cooking - roasting and boiling locations



The upper part of hotplates is covered by a protective material resistant to heat. Turn the switch of the electrical cooker to “3” and then operate the cooker for 5 minutes in order to burn and so to toughen the protective layer at first use. During use of electrical cookers, it is required to pay attention to the used saucepans to have smooth bases. If appropriate sized and smooth based saucepans are used, you can get the most efficiency from your cooker. It is not suggested to use the little size saucepans on the big size cooker, because this will cause heat loss and so energy will be wasted.

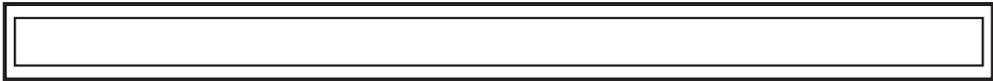


Surely control that your cooker is off, the control switch is at “0” location after cooking. Also never touch it as the cooker will be hot for a specific time after it was turned off. Do not let children to come close to it. Clean the electrical cooker with a wet cloth after using the electrical cooker. If there is excessively getting dirty situation, you can clean it with water with detergent rather well. Heat for a few minutes for the upper part to dry after cleaning. If you will not use its upper part for a while, ensure to occur a thin oil layer as oiling with machine oil.



Dual or Oval Vitroceramic Cooker

Dual or vitroceramic cookers can heat in two different position. For operating the big diameter of dual cooker turn the switch to “0”. Both big and small diameter of the cooker will operate. For operating the oval part of the oval cooker, turn the switch to “0”. Both oval and round parts will operate.

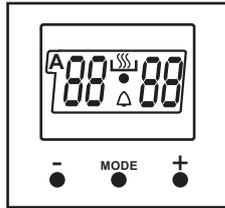


4.4 USE OF OVEN PART

4.4.1 Use of Electronical Programming Clock

Adjustment of Day Hour

“A” symbol will start to flash after it is connected to the electrical resource. Press (+) and (-) keys at the same time. It is also possible to adjust (to increase or to reduce) the time by pressing to these keys.



Alarm / Time Setup

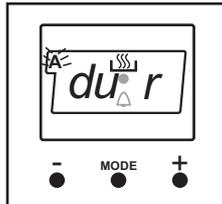
This function can be used as time set up and alarm when wished. “Mode” key must be pressed until “Δ” led indicator lamp will start to light. The wished period interval is adjusted via “+” and “-” keys. The wished time remains on screen after it was adjusted and “Δ” sign that flashed in the past remains fixed. It is possible to make time set up between 0-23.59 hours. At the end of cooking period an alarm is heard and “Δ” symbol flashes. You can press any key to stop the alarm.

Programming as Determining the Cooking Period

This function is used to adjust to cook at wished period interval.

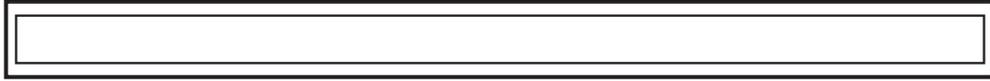
To adjust the cooking period, “Mode” key is pressed until “Dur” indicator lamp will start to flash. The wished cooking period is adjusted by using “+” and “-” keys. Once the time is adjusted, it is registered automatically in 5 seconds following the adjustment and “A” and “flame” symbols start to light continuously. The screen returns to the current time. An alarm (sound) is heard when the cooking period ended and “A” and “flame” symbols start to flash. Press onto any switch stops the signal and the lamp to flash.

It is possible to adjust cooking period between 0-10 hours.



Programming as determining the Finish Time

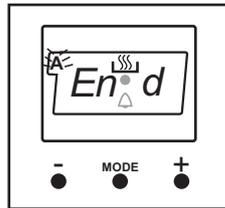
This function is used to adjust finishtime of the cooking period. To adjust the finish time of cooking “Mode” key is pressed until “End” indicator lamp will start to flash. The wished finish time is adjusted by using “+” and “-” keys. When the finish time is reached an alarm is heard and you can press any key to stop the alarm.



Programming as determining the Cooking Period and Finish Time

This function is used to adjust the cooking period by using of automatically cooking function.

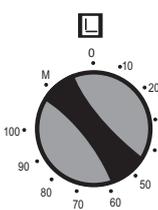
Both cooking period and ending time have to be adjusted to adjust the ending of cooking period. The cooking period is adjusted as determined above. "Mode" key was pressed until "End" indicator lamp will flash in order to adjust the ending time. "+" and "-" keys must be used at the end of wished cooking period. Once the time is adjusted, it is registered automatically in 5 seconds following the adjustment and "A" and "🔊" symbols starts to light continuously. The screen returns to the current time. An alarm sound is heard at the end of the time and "A" symbol starts to flash. Pressing any switch stops the signal and lamp to flash.



Digital Timer Sound Adjustment :

There are 3 different audible warning levels available. To choose between them, start with the timer showing the time of day. Press the "93-"93 (minus) button for 1-2 seconds and the timer will give an audible signal beep. At this stage, each time the "93-"93 button is pressed, the timer will sound the next audible warning (signal beeps) in the sequence. Once the desired sound is heard, do not press any further buttons, and the timer will save the last selected signal warning sound. This needs to be reset in the event of a power failure.

4.4.2 Use of Mechanical Timer

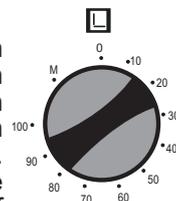


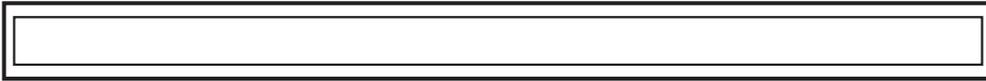
Manual Operation

When you set the timer knob to "M" position as seen in the illustration on left side, the oven can be operated continuously. The oven can never be operated, when the timer knob is in "O" position.

Operation with time set

Turn the timer knob in clockwise direction in order to set time between 0-100 minutes as seen in figure on right side. When the adjusted time ends, oven is turned off and a single warning sound is heard.

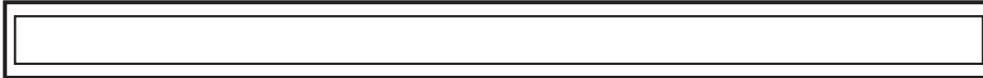




4. 4. 3 Use of Oven Function Switches

This switch allows you to select the oven functions. The functions and their grades are shown at the following table. Also, the detailed instructions and their uses will also be explained in details in the next pages.

	Your oven's lamp starts to operating.
	Your oven's lamp, red warning lamp and fan start to operating. It performs the function of defrosting your frozen food.
	Your oven's thermostat and warning lamps and lower and upper heaters start operating.
	Your oven's thermostat and warning lamps and turbo heater, fan are put into use.
	Your oven's thermostat and warning lamps and fan, upper and lower heaters start operating.
	Your oven's thermostat and warning lamps and grill heater and chicken turning function start operating.
	Your oven's thermostat and warning lamps and upper heater, grill heater and chicken turning functions start operating.
	Your oven's thermostat and warning lamps and upper heater, grill heater and chicken turning and fan functions start operating.
	Your oven's thermostat and lamps, lower heater operate
	Your oven's thermostat and warning lamps, turbo heater, lower heater and fan start operating.
	Your oven's thermostat and warning lamps, lower heater and start operating.



Ice Melter Function (Defrost)

You can start the defrosting process by placing the frozen food into your oven and turning the switch onto the determined sign. This is a program that does not cook the food, just helps to defrost them in a very short time. Place the food that will be defrosted on the third shelf support from the bottom, on a wire shelf. Place a tray into the bottom of the oven in order to collect the water that occurs because of defrosting.



Lower - Upper Heater Function (Static Cooking)

At this cooking that is defined as the traditional method, the heat that is spreaded from the lower and upper heating elements into your oven equally, ensures the food's bottom and top to be cooked equally.

It is recommended to make pre heating for 10 minutes. Leave the food that was put into the available cooking dish to be cooked in recommended period case. The Lower-Upper Heater location is the function that is preferred to cook cake, sponge cake, flan, spaghetti in oven, lasagna, pizza.

At the end of cooking process, turn the oven's switch and heat set up switch off and cancel the time program. Take the cooked food from the oven, put onto a safe place and open the oven's door and ensure the oven is cool completely. As the oven will be hot at that moment, stay away from the oven and keep your children away from the oven.



Fan and Lower - Upper Heater Function (Static Cooking with Fan)

The location where the air comes from lower and upper heating elements is distributed into the oven via the fan motor and fanner.

The heat adjustment switch is adjusted to the degree that is recommended at the cooking table. Turn the oven's switch as it will show the symbol of this function and the oven's time is adjusted to the recommended time for cooking, the oven is pre heated for 10 minutes. The food that had been put into the available cooking dish is placed into the oven and then cooked. In general, this location is a location where a very nice results are taken for cooking of pastries. Every part of the food will be cooked equally at this location. It is appropriate for cooking of single tray.

At the end of cooking, turn off the oven's switch and heat adjustment switch. Cancel the oven's time program and take the cooked food from oven and leave it on a safe place. Open your oven's lid and leave it to cool. Do not come close to it until it cools and keep children away.



Turbo Fan Function

Turbo fan function spreads the oven's heat equally. The food on all shelves will be cooked equally during the use of this function.

Top of the oven will not be hotter than the bottom of it. Adjust the heat adjustment switch of your oven to the wished degree, also turn the function switch as it will show Turbo function symbol. Place your food that had been put into the available cooking dishes into the oven after pre heating of 10 minutes. This function is appropriate for cooking more than one dish.

If you have two trays of food that you will cook in your oven; you must use that heat for your oven, heat of which of the heats that are appropriate for your food while adjusting the cooking heat. Cooking two trays of food requires additional cooking period according to the single tray cooking. In general, food in two trays are not cooked at the same time. So, take the tray that you observed that is cooked, from the oven, go on cooking for the other tray of food. As there will be heat transfer between two trays during the cooking of two trays of food, the cooking quality will be lower than the single tray. While cooking double trays, you can get a better cooking result by changing the places and ways of trays if needed. The processes that will be applied at the end of cooking, are same for all the functions. Open your oven's cover and leave it to cool after you put your trays in oven onto a safe place.



Turbo Fan and Lower heater Function

Turbo fan and lower heater function is an ideal function to cook pizza. The lower heater ensures the pizza paste to be cooked while Turbo fan spreads the heat of oven equally. Adjust the heat adjustment switch of your oven to the wished degree, also turn the function switch as it will show this function's sign and adjust the oven's time to the offered time for cooking and pre heat the oven for 10 minutes. This function is appropriate for cooking of one dish.

At the end of cooking process, turn off the oven's switch and heat set up switch. Cancel the oven's time program and take the cooked food from oven and leave onto a safe place. Open your oven's door and leave it to cool. Do not come close to the oven until it cools and keep children away.

Warning: Max. set of thermostat 190°C



Grill and chicken Turning Function

This function is used to grill and to turn chicken, cooked food on a skewer. To make turning, use the "turning skewer". To grill, place the food onto the grill, also the grill onto the shelf at toppest level. You can start to grill after placing the oven tray onto the 3rd Shelf. The tray that is placed onto the 3rd Shelf will ensure the collection of oils that drop from food.



Turn your oven's heat set up switch as it will show the sign of this function. Place your food into the oven after pre heating of 5 minutes.

At the end of cooking, as in all other cooking processes; turn off the oven's switch and heat set up switch. Cancel the oven's time program and take the cooked food from oven and leave onto a safe place. Do not come close to the oven until it will cool and keep children away.

Warning: Max. set of thermostat 190°C



Upper heater, Grill and Roast Chicken Function

This function is used to grill rapidly and to roast chicken, cooked food on a skewer. To make roasting, use the "roasting skewer". To grill, place the food onto the grill, also the grill onto the shelf at toppest level. You can start to grill after placing the oven tray onto the 3rd Shelf. The tray that is placed onto the 3rd Shelf will ensure collection of oils that drop from food.

Turn your oven's heat set up switch as it will show the sign of this function. Place your food into the oven after pre heating of 5 minutes.

At the end of cooking process, as in all other cooking processes; turn off the oven's switch and heat set up switch. Cancel the oven's time program and take the cooked food from oven and leave onto a safe place. Do not come close to the oven until it cools and keep children away.

Warning: Max. set of thermostat 190°C



Grill, Chicken Roasting and Fan Function

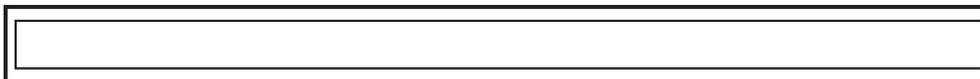
In this function, grill and upper heater and the fan that ensures to roast perfectly, operate together and cook. It is also used to grill, to roast chicken and cooked food on a skewer.

To make roasting; use the "roasting skewer". To grill, place the food onto the grill, also the grill onto the shelf at the toppest level. You can start to grill after placing the oven tray onto the 3rd Shelf. The tray that is placed onto the 3rd Shelf will ensure collection of oils that drop from food.

Turn your oven's heat set up switch as it will show the sign of this function. Place your food into the oven after pre heating of 5 minutes.

At the end of cooking process, as in all other cooking processes; turn off the oven's switch and heat set up switch. Cancel the oven's time program and take the cooked food from oven and leave onto a safe place. Do not come close to the oven until it cools and keep children away.

Warning: Max. set of thermostat 190°C



Lower Heater Function

At this cooking the heat is spreaded from the lower heating element. Lower heating function is appropriate for heating the food instead of cooking.



Lower Heater and Fan Function

At this cooking, the heat is spreaded from the lower heating element and fan motor. This function can be used to heat the food equally in a short time.

Energy Saving

- During use of electrical cookers , it is required to use saucepans having flat bases.
- Choose a cookware of proper size .
- Using a lid will reduce cooking times.
- Minimise the amount of liquid or fat to reduce cooking times.
- When liquid starts boiling ,reduce the temperature setting.
- Oven door should not be opened often during cooking period.

4. 4. 4 Accessories Used in Oven

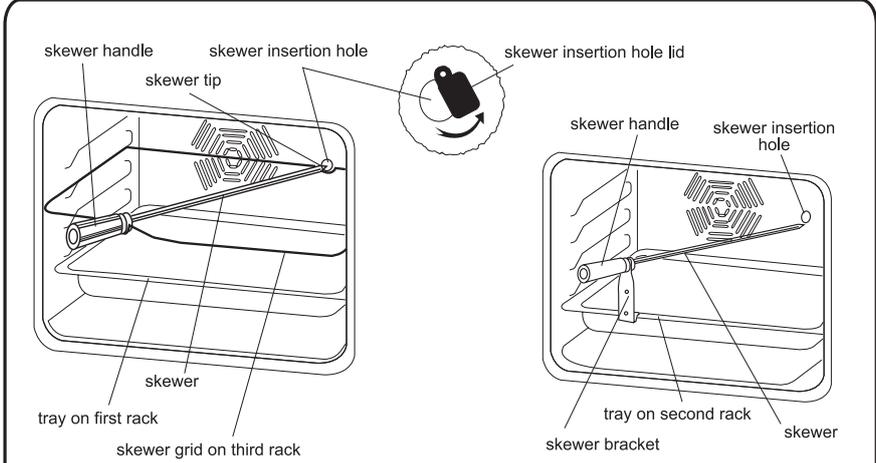
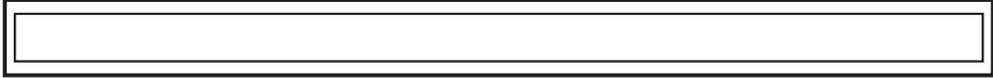
You can use glass dishes, cake molds, special oven trays that are appropriate for use in oven, that you are able to assure in market, apart from the oven trays and grill wire chicken roasting skewer that are given together with your oven. Pay attention to the information related to the subject that were given by the manufacturer firm. In case small size dishes are used, place the dish onto the grill wire, as it will completely be on the middle part of the wire. The following information must also be followed for the enameled dishes.

If the food that will be cooked does not cover the oven tray completely, if the food is taken from the deep freezer or the tray is being used for collection of food's juices that flow during grilling, the form changes can be observed in tray because of the high heat that occur during cooking or roasting.

The tray will return to its old form only when the tray cooled after cooking. This is a normal physical event that occurs during heat transfer.

Do not leave this tray or dish in cold environment right away after cooking in glass tray or dish. Do not put onto the cold and wet grounds. Place on a dry kitchen cloth or dish cross, ensure it to cools slowly. Otherwise the glass tray or dish may be broken. If you will grill in your oven; we recommend you to use the grill that was given in tray together with product. (If your product includes this material) So, the oils that spatter and flow, will not dirty the inside of oven. If you will use the big wire grill; put a tray onto one of the lower shelves for oils not to be collected. Also put some water into it for cleaning easiness.

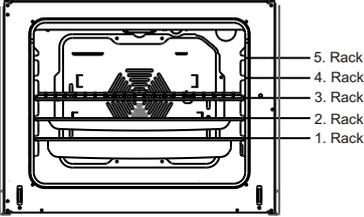
Use 4th and 5th shelves while grilling and oil the grill for the ingredients that you will grill not to stick to the grill.



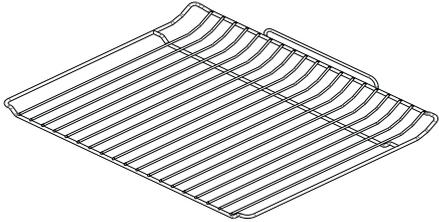
Use of rotisserie accessories

Pass the skewer through the chicken and lock the clamps, insert the tip of the skewer into the hole found at the rear panel of cavity and make sure that it completely leans on the frame and fits in motor shaft. To do this, first you have to turn the lid to the side, which is found in front of the skewer insertion hole, as shown in the figures. After that, fit the skewer onto the skewer grid (placed on the third rack) or skewer bracket (placed on the holes of tray). Remove the handle from skewer, if it is installed and close the oven door. The handle must be attached only for removing the food after grilling.

Make sure that the oven is not operating while performing these operations.



Pan anti-tilting wire



- To locate grid correctly in the cavity, put it to any rack and push the grid up to the end.
- The pan anti-tilting wire must be placed inside of the cavity.

PART 5 : CLEANING AND MAINTENANCE OF YOUR OVEN

5.1 CLEANING

Be sure that all control switches are off and your appliance cooled before cleaning your oven. Plug off the appliance.

Control whether they are appropriate and recommended by the manufacturer before using the cleaning materials on your oven. As they may damage the surfaces, do not use caustic creams, abrasive cleaning powders, thick wire wool or hard tools. In case the liquids that overflows around your oven burn, the enameled place may be damaged. Immediately clean the overflow liquids.

Cleaning of Inside of Your Oven

Surely plug off the oven before starting cleaning.

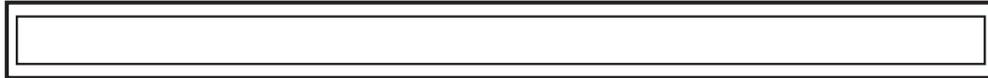
The inside of enameled oven is cleaned in the best way when the oven is warm. Wipe the oven with a soft cloth that had been hemmed in soapy water after each use. Later wipe it with a wet cloth once more and then dry it. It may be required to use a liquid cleaning material from time to time and make a complete cleaning. Do not clean with dry and powder cleansers.

Cleaning of Your Oven's Cover

In order to be able to clean the cover of your oven from inside and outside, use a glass cleaner. Then rinse, dry it with a dry cloth. The cover can be pulled out for cleaning as shown in the following figure.

- * Open the cover completely.
- * Pass the metal pin through the holes as shown on picture
- * Do this process for both hinges.
- * Lift up the cover slightly, pull towards the outside smoothly. The cover will completely come out.
- * Again place it into hinge holes while pinning the cover to its place.

Do not clean the oven's cover while the glass panels are hot. In case this measurement is not taken, the glass panel may brake down. Contact to *Authorized Service* when any problem occurred.



Cleaning Vitroceramic Cooker

Before starting cleaning wait for Vitroceramic cooker completely cool down. Be sure that cleaning material does not contain any particles which may cause to scratch glass. Use cream or liquid detergent. Vitroceramic surface must be cleaned with cold water and dried with soft cloth in a way that no cleaning material may be left. Use pallet provided with your product for cleaning food or residues. Sweet type food must be cleaned right after they are spilled before glass cools down. Steel cleaning material may damage Vitroceramic glass. Dust on the surface must be cleaned with wet cloth. Color change on ceramic surfaces does not effect functional structure and durability of Vitroceramic.

Color change is caused by not cleaning the residues, erosion due to casseroles and using not appropriate cleaning materials and is not due to material change. Cleaning pallet must always be used before applying chemicals. With this pallet you can clean even the smallest dirt on the surface. Materials that are hard to clean like liquified plastic, oil and sweet materials can be cleaned with pallet easily. Your pallet is dangerous because it is equipped with razor therefore it must be kept away from children. Be careful not to scratch silicon adhesive placed on the edges of the glass while using pallet.

5.2 MAINTENENCE

Change of Oven Lamp

The change of oven lamp must be done by authorized technician. The rating the ampoule should be 230V, 25Watt, Type E14 before changing the lamp, the oven should be plugged off and it should be cool.

PART 6 : SERVICE AND TRANSPORT

6,1 Requirements Before Contacting to Service

If the oven does not operate;
The oven may be plugged off, there has been a blow-out. On models fitted with a timer, time may not be regulated.

If the oven does not heat;
The heat may be not adjusted with oven's heater control switch.

If the interior lighting lamp does not light;
The electricity must be controlled.
It must be controlled whether the lamps are defective. If they are defective, you can change them as following the guide.

Cooking (if lower-upper part does not cook equally) ;
Control the shelf locations, cooking period and heat values according to the manual.

Except these, if you still have any problem with your product, please call to the "Authorized Service".

6,2 Information Related to Transport

If you need any transport;
Keep the original case of product and carry it with its original case when needed to be carried. Follow the transport signs on case.
Tape the cooker on upper parts, hats and heads and saucepan carriers to the cooking panels.
Place a paper between the upper cover and cooking panel, cover the upper cover, then tape it to the side surfaces of oven.
Tape cardboard or paper onto the front cover on interior glass of oven as it will be suitable to the trays, for the wire grill and trays in your oven not to damage to the oven's cover during transport.
Also tape the oven's covers to the side walls.
If it does not have the original case;
Take measure for the external surfaces (glass and painted surfaces) of oven against possible blows.

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