

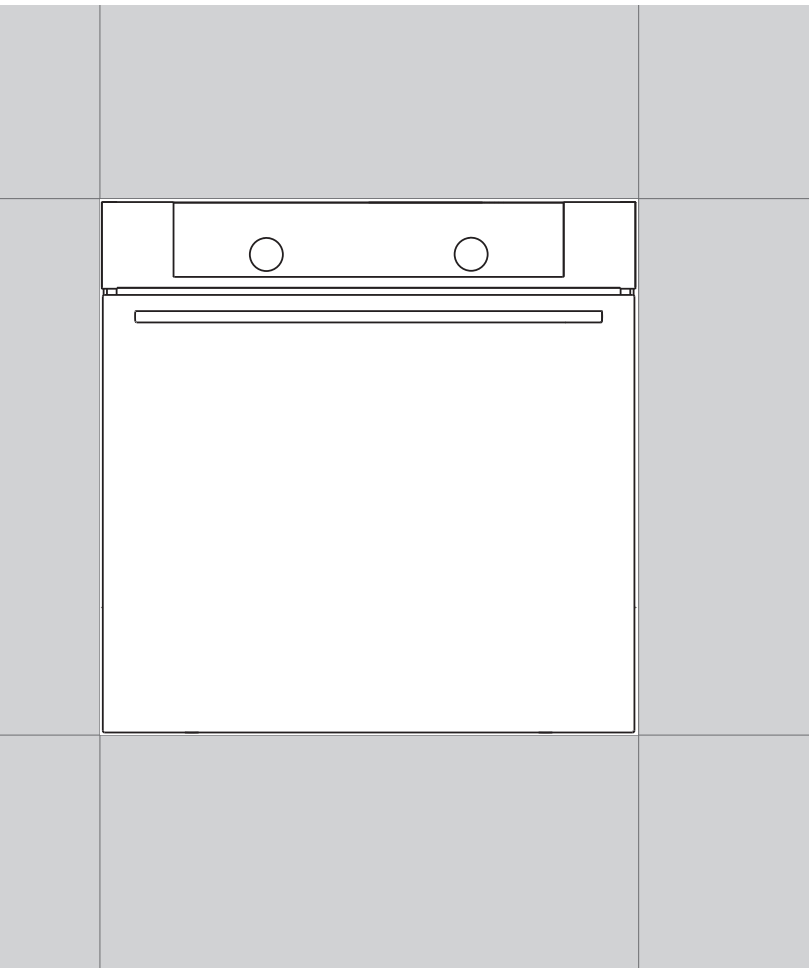
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DETAILED INSTRUCTIONS FOR USE OF THE ELECTRIC OVEN

gorenje



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

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

Make sure you have received an undamaged appliance. If you do find transport damage, please contact the seller from which you purchased the appliance, or the regional warehouse from which it was supplied. The telephone number can be found on the invoice or on the delivery note.

Instructions for installation and connection are supplied on a separate sheet.

Instructions for use are also available at our website:

www.gorenje.com / < <http://www.gorenje.com> />



Important information



Tip, note

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IMPORTANT SAFETY INSTRUCTIONS



CAREFULLY READ THE INSTRUCTIONS AND SAVE THEM FOR FUTURE REFERENCE.

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: 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.

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

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

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

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

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass/ the glass of hinged lids of the hob (as appropriate), since they can scratch the surface, which may result in shattering of the glass.

Do not use steam cleaners or high pressure cleaners to clean the appliance as this may result in an electric shock.

Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard (only for appliances supplied with connection cord).

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

The appliance is intended for household use. Do not use it for any other purpose, such as room heating, drying of pets or other animals, paper, fabrics, herbs etc. As this may lead to injury or fire hazard.

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

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

Do not line the oven walls with aluminium foil and do not place baking trays or other cookware on the oven bottom. Aluminium foil would prevent air circulation in the oven, hinder the cooking process, and ruin the enamel coating.

Oven door become very hot during operation. A third glass is installed for extra protection, reducing the temperature of the outside surface (only with some models).

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

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

Appliance operation is safe with and without tray guides.

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

BEFORE CONNECTING THE APPLIANCE

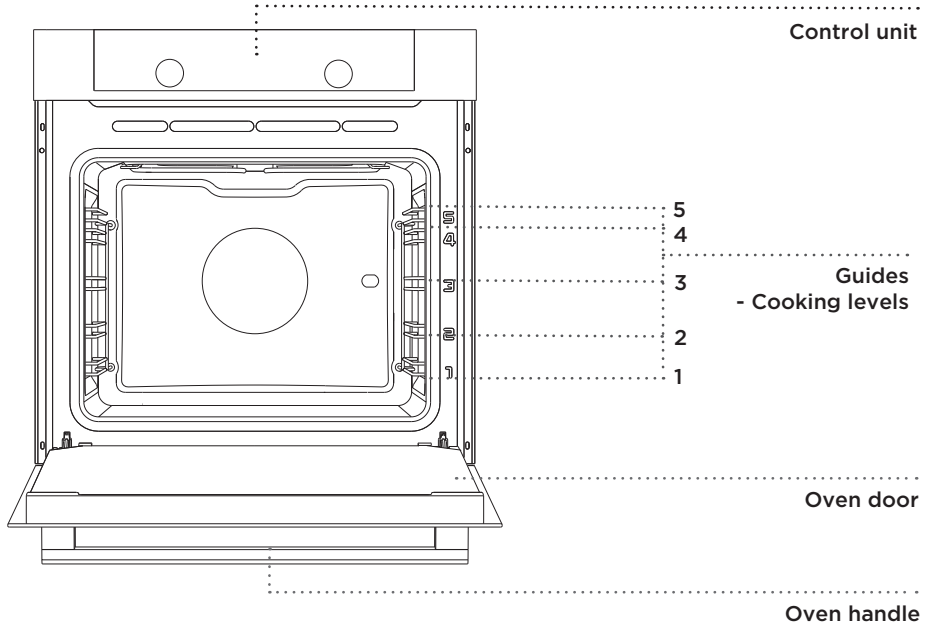


Carefully read the instructions for use before connecting the appliance. Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty.

THE ELECTRIC OVEN

(DESCRIPTION OF THE OVEN AND EQUIPMENT - DEPENDING ON THE MODEL)

The figure represents one of the built-in appliance models. Since the appliances for which these instructions were drawn up may have different equipment, some functions or equipment may be described in the manual that may not be present in your appliances.



WIRE GUIDES

The wire guides allow preparation of the food on four levels (please note that the levels/guides are counted from the bottom up).

Guides 4 and 5 are intended for grilling.

TELESCOPIC PULL-OUT GUIDES

Telescopic pull-out (extendible) guides may be fitted for the second, third, and fourth level.

Pull-out guides can be partly or fully extendible.

OVEN DOOR SWITCH

The switches deactivate oven heating and the fan when the oven door is opened during the cooking process. When the door is closed, the switches turn the heaters back on.

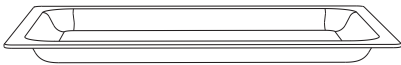
COOLING FAN

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

EXTENDED OPERATION OF THE COOLING FAN

After the oven is switched off, the cooling fan continues to operate for a short while in order to cool the oven. (Extended cooling fan operation depends on the temperature in the center of the oven).

OVEN EQUIPMENT AND ACCESSORIES



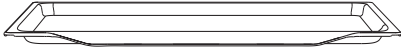
GLASS BAKING DISH is used for cooking with all oven systems. It can also be used as a serving tray.



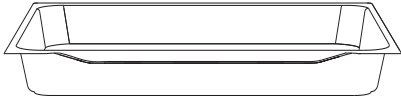
The **GRID** is used for grilling or as support for a pan, baking tray or baking dish with the food.



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



The **SHALLOW BAKING SHEET** is used for baking pastry and cakes.



The **DEEP BAKING TRAY** is used for roasting meat and baking moist pastry. It can also be used as a drip tray.

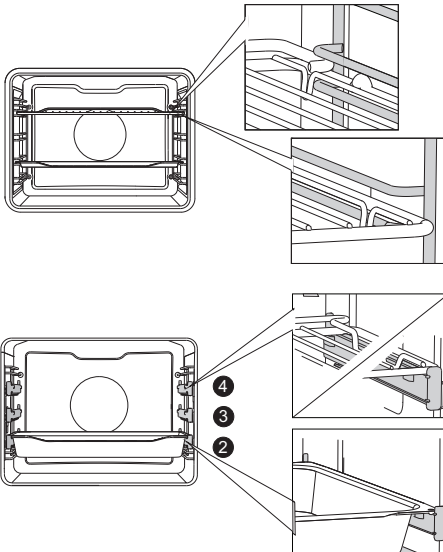


Never place the deep baking tray in the first guide during the cooking process, except when grilling food or using the roasting spit and you are only using the deep tray as a drip tray.



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

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



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



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



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

TECHNICAL SPECIFICATIONS

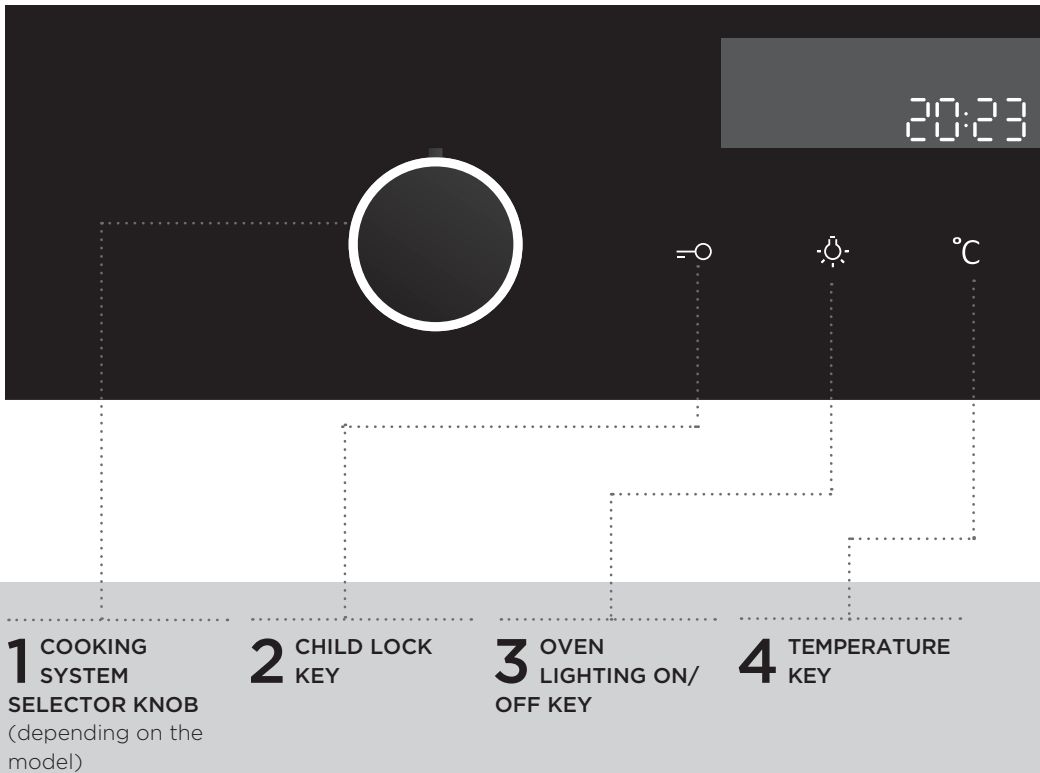
(DEPENDING ON THE MODEL)

XXXXXX	220-240V ~	$P_{n_{max}}$: 3.5 kW	TN XXXXX
TYPE: XXXXXX	220V-240V, 50/60Hz		
ART. Nr:			
SER. Nr: XXXXXX			

The rating plate indicating the basic information about the appliance is located at the edge of the oven and it is visible when the oven door is opened.

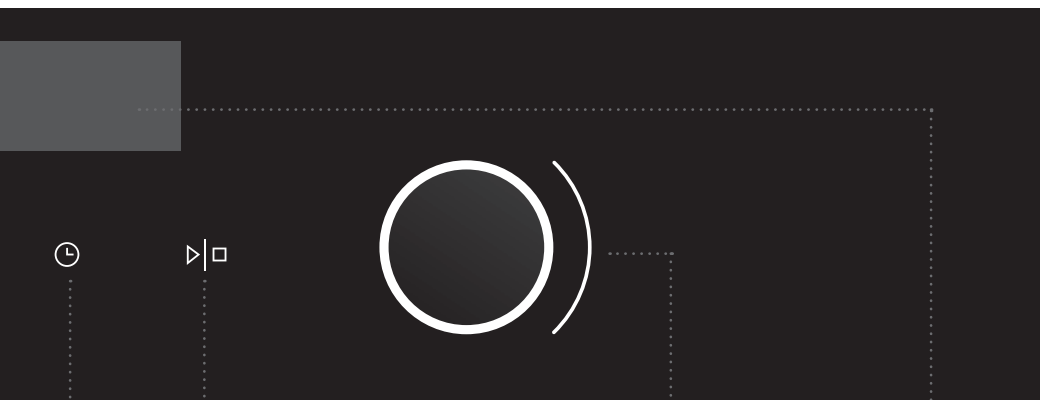
CONTROL UNIT

(DEPENDENT ON THE MODEL)



NOTE:

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



5 ELECTRONIC TIMER KEY

Cooking duration

End of cooking

Alarm

Clock

6 START/STOP KEY

Use this key to
**start or stop the
program.**

7 SETTINGS KNOB (-/+)

Use this knob to
set the time and
temperature.

8 COOKING INFORMATION AND CLOCK DISPLAY

NOTE:

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

BEFORE USING THE APPLIANCE FOR THE FIRST TIME

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

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

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

STEPS OF THE COOKING PROCESS (1-6)

STEP 1: SWITCHING ON AND SETTINGS


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

Set the time of day.

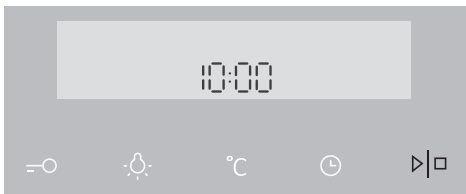
SETTING THE CLOCK




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

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

.....



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

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

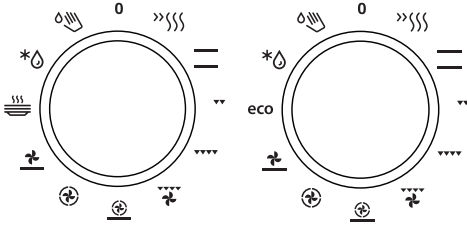
After a few minutes of idling, the appliance will switch to standby mode.

CHANGING THE CLOCK SETTING


Clock settings may be changed when no timer function is activated.








Press the key to  set the current time. Confirm by pressing START/ STOP.





STEP 2: CHOOSING THE COOKING SYSTEM



Rotate the knob (left and right) to select 0 COOKING SYSTEM (see program table). The selected icon will appear on the display.

 Settings can also be changed during operation.

SYSTEM	SYSTEM	SUGGESTED TEMPERATURE °C
COOKING SYSTEMS		
	RAPID PREHEAT Use this function if you wish to heat the oven to the desired temperature as quickly as possible. This function is not appropriate for cooking food. When the oven heats up to the desired temperature, the heating process is completed.	160
	UPPER AND BOTTOM HEATER The heaters in the bottom and in the ceiling of the oven cavity will radiate heat evenly into the oven interior. Pastry or meat can only be baked/roasted at a single height level.	200
	GRILL Only grill heater, a part of the large grill set, will operate. This system is used for grilling a smaller amount of open sandwiches or beer sausages, and for toasting bread.	240
	LARGE GRILL The upper heater and the grill heater will operate. The heat is radiated directly by the grill heater installed in the oven ceiling. To boost the heating effect, the upper heater is activated as well. This combination is used for grilling a smaller amount of open sandwiches, meat or beer sausages, and for toasting bread.	240
	GRILL WITH FAN Grill heater and the fan will operate. This combination is used to grill meat and to roast larger chunks of meat or poultry at a single height level. It is also appropriate for dishes au gratin and for browning to a crispy crust.	170
	HOT AIR AND BOTTOM HEATER The bottom heater, the round heater, and the hot air fan will operate. This is used to bake pizza, moist pastry, fruitcakes, leavened dough and shortcrust on several levels simultaneously.	200
	HOT AIR Round heater and the fan will operate. The fan installed in the back wall of the oven cavity makes sure the hot air constantly circulates around the roast or pastry. This mode is used for roasting meat and baking pastry at several levels simultaneously.	180

SYSTEM	SYSTEM	SUGGESTED TEMPERATURE °C
	BOTTOM HEATER AND FAN This is used for baking leavened but low-rising pastry and for preserving fruit and vegetables.	180
	PLATE WARMER Use this function to reheat your dinnerware (plates, cups) before serving food in it to keep the food warm longer.	60
eco	ECO COOKING ¹⁾ In this mode, power consumption during the cooking process is optimized. This mode is used for roasting meat and baking pastry.	180
	DEFROSTING The air circulates with no heaters activated. Only the fan will be activated. This is used to slowly thaw frozen food.	-
	AQUA CLEAN Only the bottom heater will radiate heat. Use this function to remove stains and food residues from the oven. The program takes 30 minutes.	-

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

In this mode, the actual temperature in the oven is not displayed due to a special appliance operation algorithm and use of residual heat.

STEP 3: CHOOSING THE SETTINGS

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

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

CHANGING THE COOKING TEMPERATURE



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



2 Touch the TEMPERATURE KEY. Rotate the SETTINGS KNOB (-/+) and choose the desired temperature.



Maximum temperature is limited with some systems.

When the appliance is switched on with the START key, the symbol °C flashes on the display until the desired value is reached.

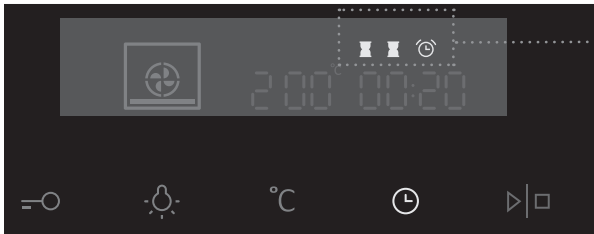
TIMER FUNCTIONS

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

Touch the TIMER key several times to select the symbol.

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

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



Timer function display



Setting the cooking time

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



Setting the delayed start

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

Example:

Current time: noon

Cooking time: 2 hours

End of cooking: 6 pm

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

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

Press START to start the cooking process. The timer will wait for the time to start the cooking process and the symbol will be lit up. The oven automatically switches on (at 4 pm) and stops operating and the selected time (at 6 pm).



Setting the minute minder

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

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

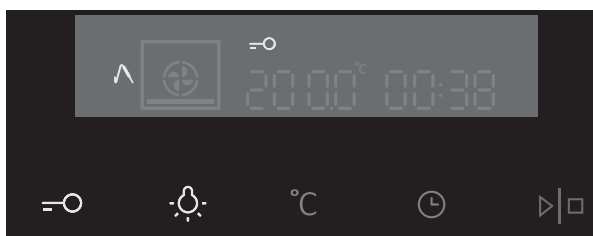


After the set time expires, the oven will automatically stop operating (end of cooking). An acoustic signal will be heard which you may turn off by touching any key. After one minute, the acoustic signal will be switched off automatically.


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

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

STEP 4: SELECTING ADDITIONAL FUNCTIONS



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

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

CHILD LOCK

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

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

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

When the child lock is activated, systems (cooking modes) or additional functions cannot be changed. The only possible change is to end the cooking process by rotating the selector knob to "0". Child lock will remain active after the oven is switched off. To select a new system, the child lock must first be deactivated.

OVEN LIGHTING

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

After the end of the cooking process, the light will remain on for another minute.

The light inside the oven can be switched on or off by pressing the LIGHT key.

5sek °C **ACOUSTIC SIGNAL**

Loudness of the acoustic signal can be set when no timer function is activated (only the time of day is displayed).

Press the TEMPERATURE/POWER key and hold it for 5 seconds. Two fully lit bars will appear on the display. Rotate the SETTINGS KNOB (-/+) to choose one of the three volume levels (one, two, or three bars). After three seconds, the setting will be automatically stored and the time of day will appear.

5sek **DECREASING THE DISPLAY CONTRAST**

The cooking system selector knob should be on the "0" position. Press the LIGHT key and hold it for 5 seconds. Two fully lit bars will appear on the display. Rotate the SETTINGS KNOB (-/+) to adjust the display dimmer (one, two, or three bars). After three seconds, the setting will be automatically saved.

+ **STANDBY**

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

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



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

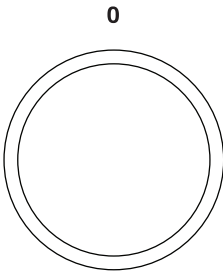
STEP 5: STARTING THE COOKING PROCESS


Start the cooking process by pressing the START/STOP key and holding it for a while.




STEP 6: SWITCHING OFF THE OVEN

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



 After the end of the cooking process and after the oven has been switched off, declining temperature is displayed down to 50 °C. All timer settings are also paused and cancelled. Time of day (clock) will be displayed. After one minute of idling, the appliance will switch to standby mode.

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

DESCRIPTIONS OF SYSTEMS (COOKING MODES) AND COOKING TABLES

If your desired food cannot be found in the cooking table, find information for similar food. The information displayed applies to cooking in a single level.

An interval of suggested temperature is indicated. Start with a lower temperature setting and increase it if you find the food is not browned sufficiently.

Cooking times are rough estimates and may vary subject to some conditions.

The symbol * means that the oven should be preheated using the selected cooking system.

Only preheat the oven if required by the recipe or in the tables in this instruction manual. Heating an empty oven consumes a lot of energy. Hence, baking several types of pastry or several pizzas successively will save a lot of energy as the oven will already have been preheated.

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

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

When cooking larger chunks of meat or pastry, a lot of steam will be generated inside the oven, which in turn may condense on the oven door. This is a normal phenomenon which will not affect the operation of the appliance. After the cooking process, wipe the door and the door glass dry.

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

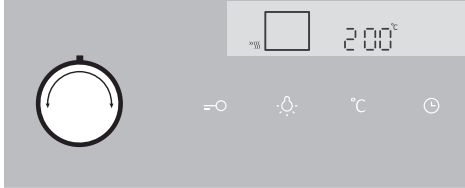
Do not cool the food in a closed oven to prevent condensation (dew).

COOKING SYSTEMS


RAPID PREHEATING



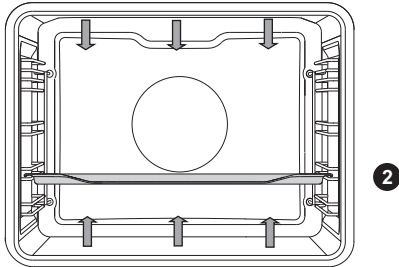
Use this function to heat the oven to the desired temperature as quickly as possible. This mode is not appropriate for cooking.



Turn the COOKING SYSTEM SELECTOR KNOB to rapid preheating. PRESET TEMPERATURE will be displayed. This temperature setting can be adjusted.

 When it is switched on, the oven will begin to heat up. The symbol °C will flash on the display. When the set temperature is reached, preheating is completed and an acoustic signal will be sounded. The acoustic signal can be stopped by pressing any key; after one minute, it will stop automatically.

UPPER AND BOTTOM HEATER



The heaters in the bottom and in the ceiling of the oven cavity will radiate heat evenly into the oven interior.

Roasting meat:

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

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

Food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (minutes)
MEAT				
Pork roast	1500	2	190-200	120-130
Pork shoulder	1500	2	190-200	120-140
Pork roulade	1500	2	190-200	120-140
Meat loaf	1500	2	200-210	60-70
Beef roast	1500	2	190-210	120-140
Roast beef, well done	1000	2	200-210	40-60
Veal roulade	1500	2	180-200	90-120
Lamb sirloin	1500	2	190-200	100-120
Rabbit loin	1500	2	190-200	100-120
Deer shank	1500	2	190-200	100-120
FISH				
Braised fish	1000	2	210	50-60

Baking pastry

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

Food	Guide (from the bottom)	Temperature (°C)	Cooking time (minutes)
PASTRY			
Vegetable soufflé	2	190-200	30-35
Sweet soufflé	2	190-200	30-35
Rolls *	2	200-220	30-40
Bread *	2	180-190	50-60
White bread *	3	180-190	45-55
Buckwheat bread *	3	180-190	45-55
Whole grain bread *	3	180-190	45-55
Rye bread *	3	180-190	45-55
Spelt bread *	3	180-190	45-55
Walnut cake	2	180	55-55
Sponge cake *	3	160-170	25-30
Cheesecake	2	170-180	65-75
Cupcakes	3	170-180	25-30
Small pastries made with yeast dough	3	200-210	25-30
Cabbage pirozhki	3	200-210	25-30
Fruitcake	3	140-190	90
Meringue cookies	3	120	90

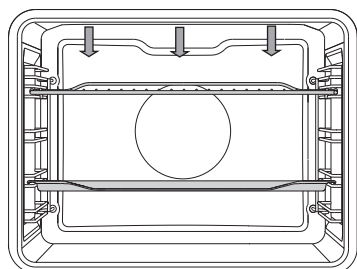
Tip	Use
Is the cake done?	<ul style="list-style-type: none"> • Pierce the cake at the top with a wooden toothpick or skewer. If there are no traces on the pick or the skewer when pulled out, the cake is done.
Did the cake collapse?	<ul style="list-style-type: none"> • Check the recipe. • Next time, use less liquid. • Note the mixing time when using small mixers, blenders etc.
The cake is too light at the bottom?	<ul style="list-style-type: none"> • Use a dark-coloured baking sheet or tray. • Place the baking sheet one guide lower and switch on the lower heater towards the end of the cooking progress.
Cake with moist stuffing is underdone?	<ul style="list-style-type: none"> • Increase temperature and extend baking time.



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



LARGE GRILL, GRILL



4

2

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

When grilling food, the upper heater and the grill heater fitted on the ceiling of the oven cavity will operate.

Preheat the infrared (grill) heater for five minutes.

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

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

When grilling directly on the grid, smear it with oil to prevent the meat from sticking onto it and insert it into the 4th guide. Insert the drip tray in to the 1st or 2nd guide. When grilling in a baking tray, make sure there is enough liquid in the tray to prevent burning. Turn the meat during cooking.

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

Grilling table - small grill

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (minutes)
MEAT				
Beefsteak, rare	180 g / piece	4	240	18-21
Pork neck fillet	180 g / piece	4	240	18-22
Cutlets/chops	180 g / piece	4	240	20-22
Grill sausages	100 g / piece	4	240	11-14
TOASTED BREAD				
Toast	/	4	240	3-4
Open sandwiches	/	4	240	5-7

Grilling table - large grill

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (minutes)
MEAT				
Beefsteak, rare	180 g / piece	4	240	14-16
Beefsteak, well done	180 g / piece	4	240	18-21
Pork neck fillet	180 g / piece	4	240	19-23
Cutlets/chops	180 g / piece	4	240	20-24
Veal escalope	180 g / slice	4	240	19-22
Grill sausages	100 g / piece	4	240	11-14
Spam (Leberkäse)	200 g / piece	4	240	9-15
FISH				
Salmon steaks/fillets	600	3	240	19-22
TOASTED BREAD				
6 slices of white bread	/	4	240	1.5-3
4 slices of mixed grain bread	/	4	240	2-3
Open sandwiches	/	4	240	3.5-7

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

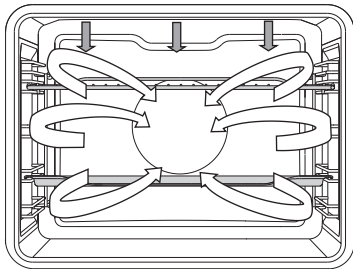
When baking trout, pat the fish dry with a paper towel. Season on the inside; coat with oil on the outside and place on the grid. Do not turn the fish when grilling.



Always keep the oven door closed when using the grill (infrared) heater.

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

GRILL WITH FAN



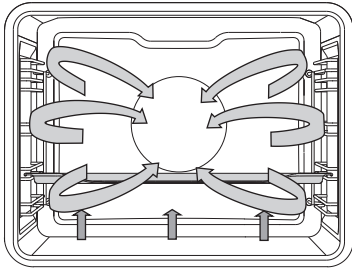
In this operating mode, the grill heater and the fan operate simultaneously. Suitable for grilling meat, fish, and vegetables.

(See descriptions and tips for GRILL.)

Food	Weight (g)	Guide (from the bottom)	Temperature	Cooking time (minutes)
MEAT				
Duck *	2000	2	150-170	80-100
Pork roast	1500	2	160-170	60-85
Pork shoulder	1500	2	150-160	120-160
Pork shank	1000	2	150-160	120-140
Half of chicken	600	2	180-190	25 (one side) 20 (the other side)
Chicken	1500	2	210	60-65
FISH				
Trout*	200 g/kom	2	170-180	45-50



HOT AIR AND BOTTOM HEATER



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

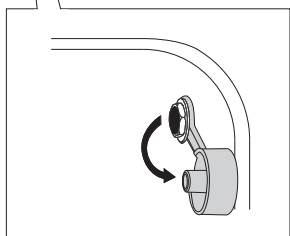
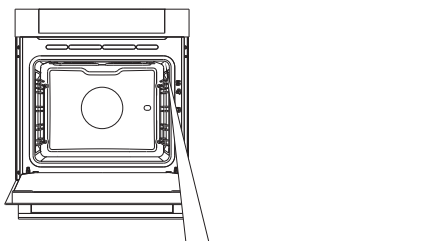
(See descriptions and tips for UPPER and BOTTOM HEATER.)

Food	Guide (from the bottom)	Temperature (°C)	Cooking time (minutes)
Cheesecake, short crust	2	150-160	65-80
Pizza *	2	200-210	15-20
Quiche Lorraine, shortcrust	2	180-200	35-40
Apple pie, leavened dough	2	150-160	35-40
Apple strudel, phyllo dough	2	170-180	45-65

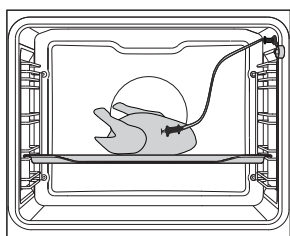


Roasting with a meat probe

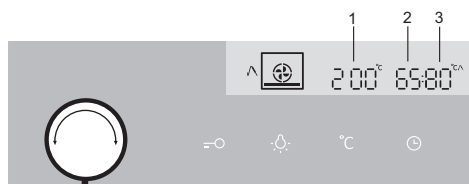
In this mode, set the desired temperature of the food core. The oven operates until the food core reaches the set temperature. Temperature core is measured by the temperature probe.



1 Remove the metal cap (the socket is in the front upper corner of the oven right wall).



2 Connect the meat probe plug to the socket and stick the probe into the food. (If any timer settings were activated, they will be cancelled.)



- 1 Preset temperature
- 2 Current temperature
- 3 Set temperature

3 Turn the COOKING SYSTEM SELECTOR KNOB (hot air and lower heater).

Symbol, preset temperature, current temperature, and set temperature will appear on the display. If the probe temperature is below 30 °C, the display will read "-- : 80". Press the START key.



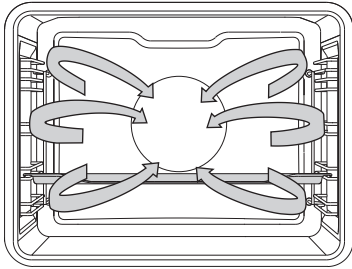
During the cooking process, the display will alternate between current and set temperature in the oven. The temperature may be adjusted during operation. When the set core temperature is reached, the cooking process will stop. An acoustic signal will be heard which you may turn off by touching any key. After one minute, the acoustic signal will be switched off automatically. Clock will appear on the display.

After the cooking process, replace the protective cap of the meat probe socket.



**Only use the probe intended for use with your oven.
Make sure the probe does not touch the heater during cooking.
After the cooking process, the probe will be very hot. Take care
to prevent burning.**

HOT AIR



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

Roasting meat:

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

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

Food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (minutes)
MEAT				
Pork roast, including skin	1500	2	170-180	140-160
Pork belly	1500	2	170-180	120-150
Chicken, whole	1200	2	180-190	60-80
Duck	1700	2	160-170	120-150
Goose	4000	2	150-160	180-200
Turkey	5000	2	150-170	180-220
Chicken breast	1000	2	180-190	70-85
Stuffed chicken	1500	2	170-180	100-120

Baking pastry

Preheating is recommended.

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

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

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

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

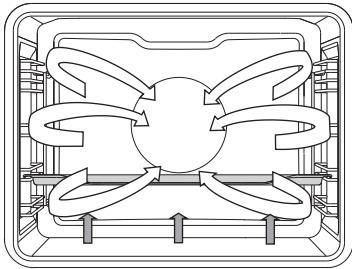
Food	Guide (from the bottom)	Temperature (°C)	Cooking time (minutes)
PASTRY			
Cake	2	150-160	45-60
Sponge cake	2	150-160	25-35
Crumble cake	2	160-170	25-35
Fruit cake, sponge	2	150-160	45-65
Plum cake	2	150-160	35-60
Sponge roll*	2	160-170	15-25
Fruit cake, short crust	2	160-170	50-70
Challah (braided yeast bun)	2	160-170	35-50
Apple strudel	2	170-180	40-60
Jelly-filled rolls (Buchtel)	2	170-180	30-35
Pizza *	2	190-210	25-45
Biscuits, short crust	3	150-160	15-25
Biscuits, pressed	3	150-160	15-28
Cookies, leavened	3	170-180	20-35
Cookies, phyllo dough	3	170-180	20-30
Cream-filled pastry	3	180-190	25-45
PASTRY - FROZEN			
Apple and cottage cheese strudel	3	170-180	50-70
Cheesecake	3	160-170	65-85
Pizza	3	170-180	20-30
Fried potatoes, oven-ready	3	170-180	20-35
Croquettes, oven-baked	3	170-180	20-35
Yoghurt	3	40	240



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



BOTTOM HEATER AND FAN



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

Type of food	Guide (from the bottom)	Temperature	Cooking time (minutes)
FRUIT			
Strawberries	2	180	20-30
Stone fruits	2	180	25-40
Fruit mush	2	180	25-40
VEGETABLES			
Pickled gherkins	2	180	25-40
Beans/carrots	2	180	25-40

PRESERVATION

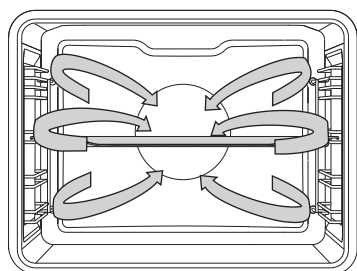
Prepare the food to be preserved and jars as usual. Use jars with a rubber sealing ring and a glass cover. Do not use jars with threaded or metal caps or metal tins. Make sure the jars are of equal size, filled with the same contents, and tightly sealed.

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

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

Food	Amount (L)	T = 170 °C - 180 °C until bubbles appear in the jars / until liquid in the jars starts to simmer	Temperature at the start of simmering - when bubbles appeared	Resting time in the oven (min)
FRUIT				
Strawberries	6×1 l	40-55	switch off	25
Stone fruits	6×1 l	40-55	switch off	30
Fruit mush	6×1 l	40-55	switch off	35
VEGETABLES				
Pickled gherkins	6×1 l	40-55	switch off	30
Beans, carrots	6×1 l	40-55	120°C, 60min	30

ECO COOKING



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

Type of food	Guide level (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT			
Pork roast, 1 kg	3	190	140-160
Pork roast, 2 kg	3	190	150-180
Beef roast, 1,5 kg	3	200	120-140
FISH			
Whole fish, 200 g/piece	3	190	40-50
Fish fillet, 100 g/piece	3	200	25-35
PASTRY			
Pressed cookies*	3	170	20-25
Small cupcakes	3	180	25-30
Sponge roll	3	180	15-25
Fruit cake, short crust	3	180	55-65
VEGETABLES			
Potatoes au gratin	3	180	40-50
Lasagne	3	190	40-50
FROZEN FOOD			
Pommes frites, 1 kg	3	210	25-40
Chicken medallions, 0.7 kg	3	210	25-35
Fish sticks, 0.6 kg	3	210	20-30



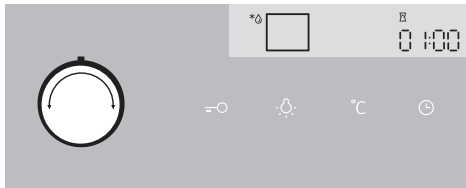
Do not insert the deep baking tray into the first guide.

DEFROSTING



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

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



Turn the COOKING SYSTEM SELECTOR KNOB to defrosting. TIME will be displayed. This time setting can be adjusted. Press the START key.

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

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

MAINTENANCE & CLEANING



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

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

Aluminium finish

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

Do not use abrasive cleaners or sponges.

Note: The surface should not come into contact with oven cleaning sprays as this may result in visible and permanent damage.

Stainless steel sheet front side of the housing

(depending on the model)

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

Lacquer-coated surfaces and plastic parts

(depending on the model)

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

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



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

CONVENTIONAL OVEN CLEANING

You may use the standard cleaning procedure to clean stubborn dirt in the oven (using cleaners or an oven spray). After such cleaning, rinse the cleaner residues thoroughly.

Clean the oven and the accessories after each use to prevent the dirt from burning into the surface. The easiest way to remove fat is by using warm soapsuds while the oven is still warm.

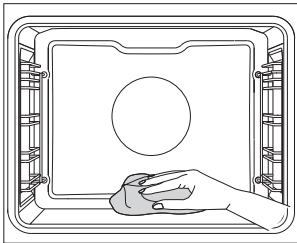
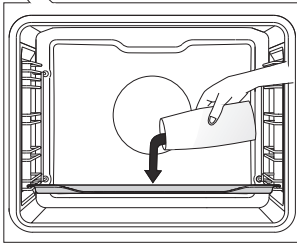
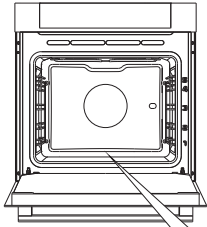
With stubborn dirt and grime, use conventional oven cleaners. Rinse the oven thoroughly with clean water to remove all cleaner residue.

Never use aggressive cleaners, abrasive cleaners, abrasive sponges, stain and rust removers etc.

Clean the accessories (baking sheets and trays, grids etc.) with hot water and detergent.

The oven, the oven cavity and the baking trays are lined with a special enamel coating for a smooth and resistant surface. This special coating makes cleaning at room temperature easier.

USING THE AQUA CLEAN FUNCTION TO CLEAN THE OVEN



1 Turn the COOKING SYSTEM SELECTOR KNOB to Aqua Clean. An icon will be displayed along with the PRESET TEMPERATURE and the time of 30 minutes.

 The duration cannot be changed.

2 Pour 0.6 l of water into a glass or shallow baking dish and insert it into the lower guide.

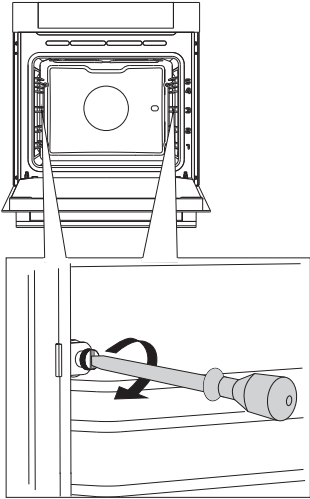
3 After 30 minutes, food residues on the oven enamel walls will have softened and they will be easy to clean with a damp cloth.



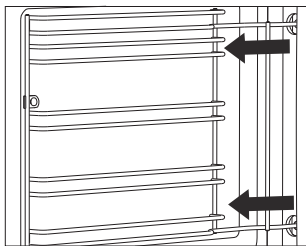
Use the Aqua Clean system when the oven has fully cooled down.

REMOVING AND CLEANING THE WIRE GUIDES

Only use conventional cleaners to clean the guides.



1 Undo the screw.



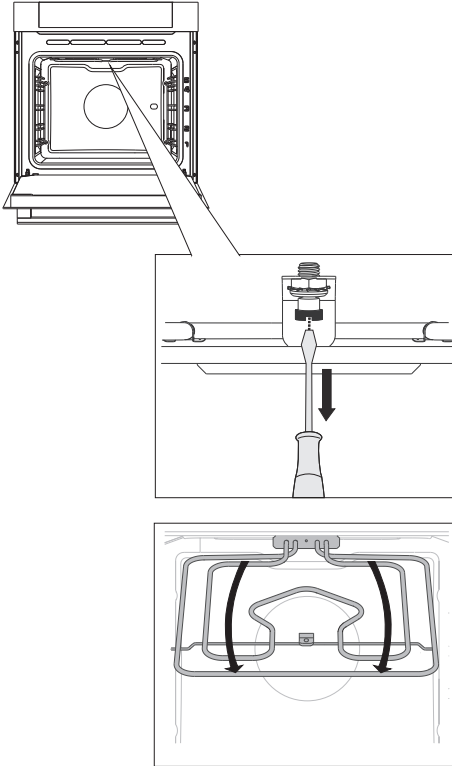
2 Remove the guides from the holes in the back wall.




After cleaning, re-tighten the screws on the guides with a screwdriver.

CLEANING THE OVEN CAVITY CEILING

Upper grill heater is foldable to allow easier cleaning of the oven cavity ceiling. Before cleaning the oven, remove the trays, the grid, and the guides.



1 To remove the heater, undo the screw located at the front of the oven cavity ceiling.

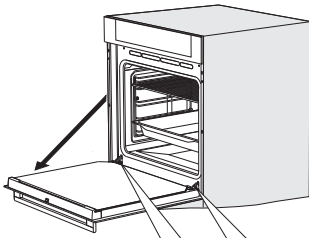
 Never use the heater when folded/ lowered.



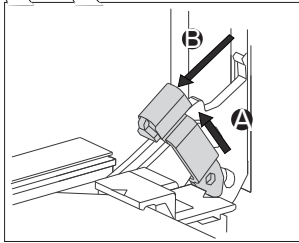
Disconnect the appliance from the power mains.

The heater must be cool; otherwise, there is danger of burns.

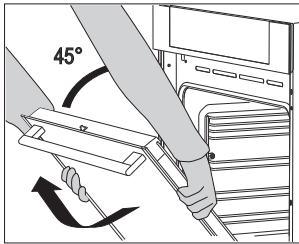
REMOVING AND INSERTING THE OVEN DOOR



1 First, fully open the door (as far as it will go).



2 Slightly lift the hinge retainers and pull the door towards you.



3 Slowly close the door to a 45-degree angle (relative to the position of the fully closed door); then, lift the door and pull it out.

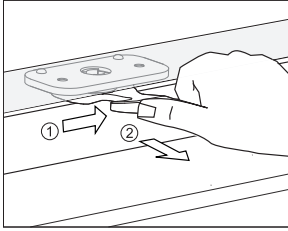


To replace the door, observe the reverse order. If the door does not open or close properly, make sure the notches on the hinges are aligned with the hinge beds.




When replacing the door, always make sure the hinge retainers are correctly placed in the hinge beds to prevent sudden closing of the main hinge which is connected to a strong main spring. If the main spring is engaged, there is a risk of injury.


DOOR LOCK (depending on the model)



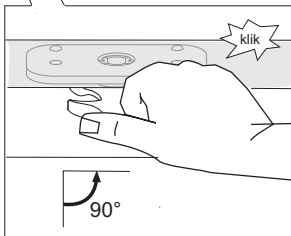
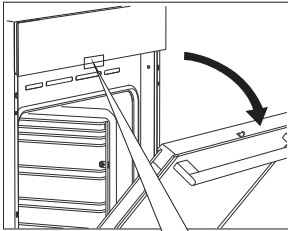
To open it, gently push it to the right with your thumb and pull the door outwards at the same time.

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

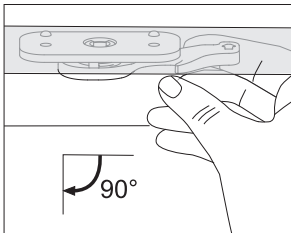
DEACTIVATING AND ACTIVATING THE DOOR LOCK

 **The oven should be cooled down completely.**

First, open the oven door.



Push the door lock to the right by 90° with your thumb until you feel a click. The door lock is not deactivated.



To reactivate the door lock, open the oven door and use your right-hand index finger to pull the lever towards you.

SOFT DOOR CLOSING (depending on the model)

Oven door is fitted with a system that dampens the door opening force, starting at the 75-degree angle.

SOFT DOOR CLOSING (depending on the model)

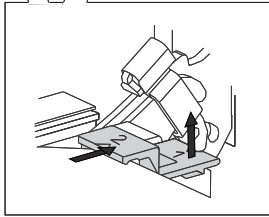
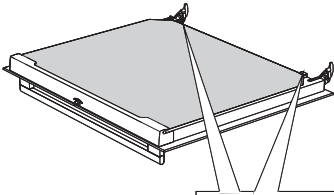
Oven door is fitted with a system that dampens the door closing force, starting at the 75-degree angle. It allows simple, quiet, and smooth closing of the door. A gentle push (to a 15-degree angle relative to the closed door position) is enough for the door to close automatically and softly.



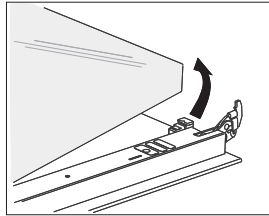
If the force applied to close the door is too strong, the effect of the system is reduced or the system will be bypassed for safety.

REMOVING AND INSERTING THE OVEN DOOR GLASS PANE

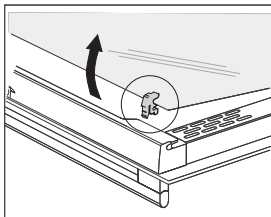
Oven door glass pane can be cleaned from the inside, but it has to be removed first. Remove the oven door (see chapter "Removing and replacing the oven door").




1 Slightly lift the supports on the left and right side of the door (marking 1 on the support) and pull them away from the glass pane (marking 2 on the support).



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



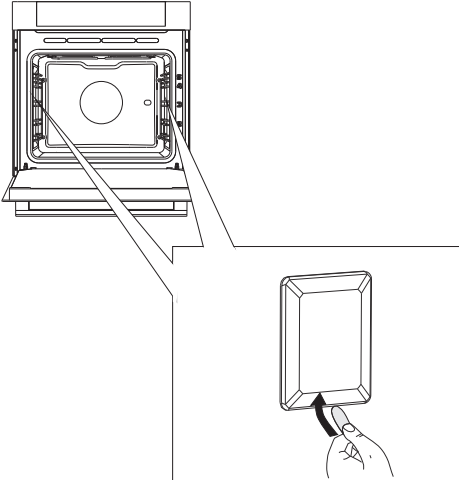
3 To remove the third glass pane (only with some models), lift and remove it. Also remove the rubber seals on the glass pane.

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

REPLACING THE BULB

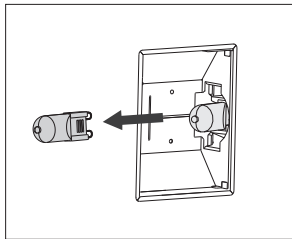
The bulb is a consumable and therefore not covered by warranty. Before changing the bulb, remove the trays, the grid, and the guides.

Use a Phillips (cross) screwdriver.
(Halogen lamp: G9, 230 V, 25 W)



- 1** Use a flat screwdriver to release the bulb cover and remove it.

NOTE: Make sure not to damage the enamel.



- 2** Remove the halogen bulb.

 Use protection to avoid burns.

TROUBLESHOOTING TABLE

Problem/error	Solution
There is no response of the sensors; the display is frozen.	Disconnect the appliance from the power mains for a few minutes (undo the fuse or switch off the main switch); then, reconnect the appliance and switch it on.
The main fuse in your home trips often.	Call a service technician.
The oven lighting does not work.	The process of changing the light bulb is described in the chapter
The pastry is underdone.	Cleaning and Maintenance.
An error code is displayed (E1, E2, E3 etc.).	There is an error in the electronic module operation. Disconnect the appliance from the power mains for a few minutes. Then, reconnect it and set the time of day. If the error is still indicated, call a service technician.

If the problems persist despite observing the advice above, call an authorized service technician. Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty. In this case, the user will cover the cost of repair.



Before the repair, disconnect the appliance from the power mains (by removing the fuse or by removing the plug from the wall outlet).

DISPOSAL

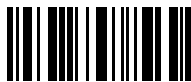


Packaging is made of environmentally friendly materials that can be recycled, disposed of, or destroyed without any hazard to the environment. To this end, packaging materials are labelled appropriately.

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

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

MULTI_IL_60

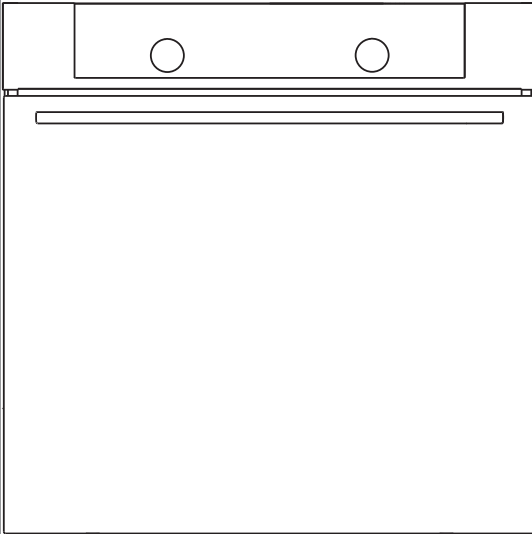


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HK

電焗爐使用說明

gorenje



感謝您 信賴並購買本產品。

本手冊為用戶專用，可讓您迅速上手本產品。

收到產品後，請先確認產品是否有損壞；如有疑問，請立即與當地經銷商或者零售商聯繫。具體聯繫方式請查閱產品發票或貨運單。

安裝和連接指導收錄於分冊中。

可在以下連結下載此手冊：

www.gorenje.com / < <http://www.gorenje.com> />



重要資訊



提示

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10 控制單元	
12 首次使用產品前	在首次使用前把產品準備好
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14 第2步：選擇烹飪系統	
16 第3步：選擇設定	
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21 第5步：啟動烹飪過程	
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43 清潔爐腔頂板	
44 移除及安裝焗爐門	
47 焗爐門內玻璃的拆卸和安裝	
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49 故障排除表	故障排除表
50 廢物丟棄	其他



重要安全資訊

請仔細閱讀說明書，並妥善保管。

本產品可供八歲及以上人士使用。身心尚未健全或缺乏相關經驗和知識的人士，在監護指導下方能安全使用本產品，並且告知潛在危險。請勿讓小童玩耍機器。兒童不能在無人監管時清潔及保養本機器。

警告:本產品在使用過程中變熱，請小心避免觸摸加熱部件，讓小於8歲的兒童遠離本產品。

警告:產品隨附部件在使用過程中變熱，讓小童遠離本產品。

本產品在使用過程中變熱。請小心避免觸摸焗爐內部加熱部件。

本焗爐只能使用推薦的溫度探針

警告：給本產品更換燈泡前拔掉電源以避免觸電危險。

由於研磨洗滌劑或鋼絲刷可傷表面，導致玻璃破碎，請勿用於清潔焗爐門玻璃/把手的鉸鏈蓋（酌情而定）。

請勿使用蒸汽清洗機或高壓清洗機清洗機器，否則可能發生觸電危險。

請勿使用外部計時器或特殊控制系統控制本產品。

如電源線損壞，務必由廠家、服務代理商或者類似人員進行更換以免產生事故。

請勿在產品前方安裝裝飾性門，以防止機器過熱發生危險。

本產品為家用型電烤爐，請勿作暖房，烘乾寵物及其他動物，紙張，纖維，藥草等其他用途。因為可能引起灼傷或火災。

本產品只能由經授權的專業技師連接主電源。改造產品或非專業維修可能對產品造成損害。

主電源上的其他機器鄰近焗爐門時可能損壞，造成短路。因此，主電源上其他產品請與焗爐保持安全距離。

請勿在焗爐上覆蓋鋁箔紙，並且不要將烤盤或其他烹飪器具直接放至焗爐底。鋁箔紙會阻斷焗爐內空氣流通，阻礙烹飪進程，損壞搪瓷塗層。

焗爐門在使用過程中變燙。安裝三層玻璃用於降低焗爐門最外層溫度（僅存在於幾種型號中）。

超載時，焗爐門上鉸鏈可能損壞。請勿將重物置於門上。清潔焗爐內部時，請勿倚靠焗爐門。請勿站立於焗爐門之上，也請勿讓兒童坐在焗爐門之上。

抬起設備時切勿握住門把手。

有無導軌均可安全操作。

確認通氣處無覆蓋或堵塞。

連接焗爐之前：

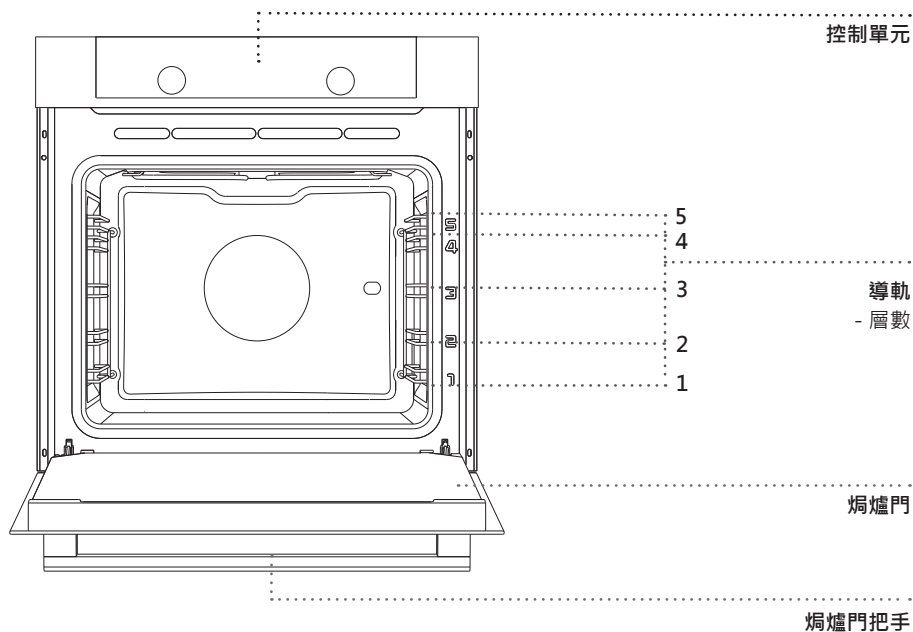


連接產品前請仔細閱讀說明書。由於不正確接駁或不正當使用產品而造成的損壞不在保修範圍內。

電焗爐

(焗爐和配件詳解 – 依據型號)

下圖顯示了其中一款焗爐。本說明書適用於同一系列不同型號的組合式蒸焗爐，所以您所購買的型號可能不具備部分功能和配件。



導軌

四層導軌均可用於烹飪食物（請注意，始終由下自上數導軌層）

導軌 4 和 5 層用於燒烤。

伸縮式導軌

伸縮式導軌可以安裝在第二、第三和第四層並可以被部分或完全拉出。

爐門開關

若焗爐門在烹飪過程中被打開，則爐內的加熱和風扇會被停止運作；當爐門關閉時，則加熱器會被重新打開。

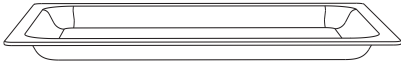
冷卻風扇

焗爐內部設計有冷卻風扇(貫流式風機)，持續給機殼和控制電路板降溫。

冷卻風扇的延時工作

當關閉焗爐後，冷卻風扇會繼續工作直到焗爐內部溫度降低才停止。(冷卻風扇的關閉時間取決於焗爐中心溫度)。


焗爐和配件

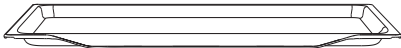


玻璃烤盤可用於全部烹飪模式。也可當託盤使用。

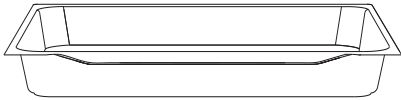


烤架用於燒烤或者支撐烤盤和其他器皿。

 烤架上有安全突起，避免烤架滑落。因此，當取出烤架時，需將烤架前端輕輕抬起。




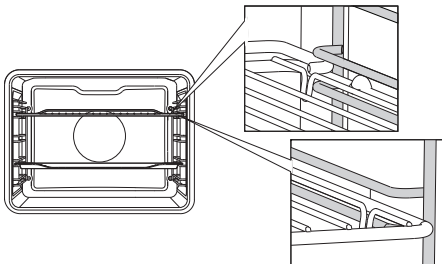
淺烤盤用於烘焙糕點。



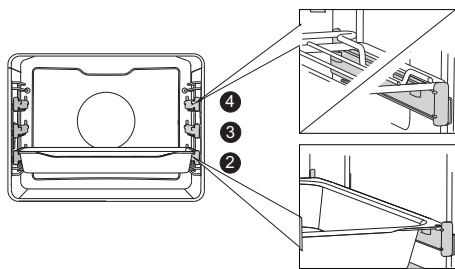
深烤盤用於烤肉和烘焙糕點，也充當滴油盤。

 請勿將深烤盤放入焗爐第1層，除非將深烤盤用於滴油盤使用時。


 **注意：**當烤盤加熱時，可能會變形。但並不會影響其功能，當烤盤冷卻后，會恢復原形。



請將烤架或烤盤置於導軌之間。



使用伸縮導軌，首先拉出一層導軌，將烤架或烤盤放在導軌之上，之後，推入焗爐。

 將伸縮導軌完全推入焗爐後，再關閉焗爐門。



產品部分配件使用時變燙，請使用手套。

技術參數

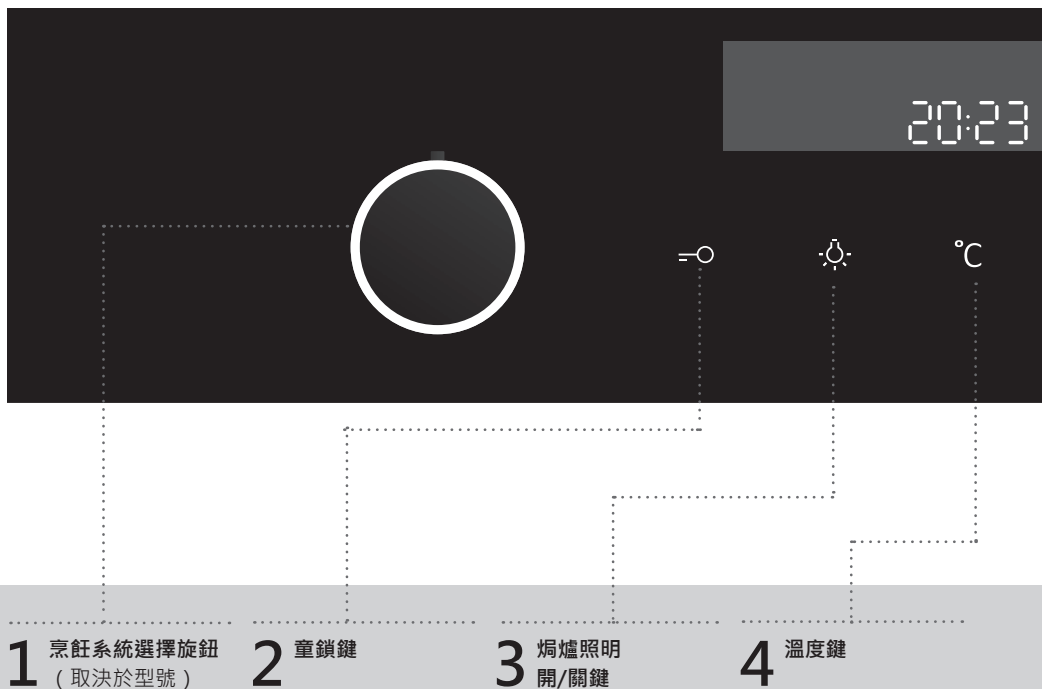
(依據型號)

XXXXXX	220-240V ~	$P_{n_{max}}$: 3.5 kW	TN XXXXX
TYPE: XXXXXX	220V-240V, 50/60Hz		
ART. Nr:			
SER. Nr: XXXXXX			

銘牌位於焗爐邊，開門時可見。

控制單元

(依據型號)



注意：

烹飪系統的符號可能位於旋鈕或前面板上 (取決於產品型號)。



5 電子計時器鍵

烹飪時間

烹飪結束

警報器

時鐘

6 啟動/停止鍵

使用此鍵啟動或停止程式。

7 設定旋鈕 (-/+)

使用此旋鈕設定時間和溫度。

8 烹飪資訊 及時鐘顯示

注意:

按鍵時，手指與按鍵接觸面越大，操作越順暢。每次按鍵均會有按鍵音提示。

首次使用產品前

拿到產品後，請拆除所有包裝，包括所有運輸包裝（硬紙殼，泡沫墊等）。用溫水及普通清潔劑擦拭產品及配件，在首次使用產品前，不要使用研磨劑進行清潔。

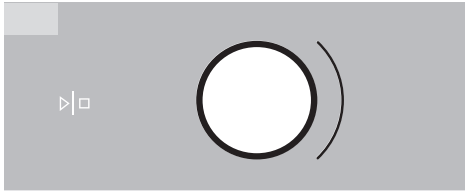
在焗爐第一次加熱時，會散發出新產品特有的氣味。首次使用時請讓房間徹底通風。

烹飪過程的步驟 (1-6)

第1步：開機和設定

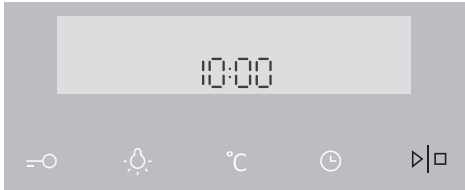
連接產品后或長時間斷電后，12:00將在顯示幕上閃爍，符號將亮起。
設定時間。

設定時鐘




1 旋轉設定旋鈕 (-/+)，先設定分鐘；然後，光標 將切換到小時。三秒鐘後，設定將被保存。

 向右或向左轉動旋鈕可更快地更改設定。




2 按啟動/停止鍵確認。
如果在接下來的三秒內沒有按下任何按鈕，設定將被自動儲存。{4}

 如果沒有設定時鐘，焗爐也會工作。但是，在這種情況下，計時器功能不可用（請參閱設定計時器功能一章）。

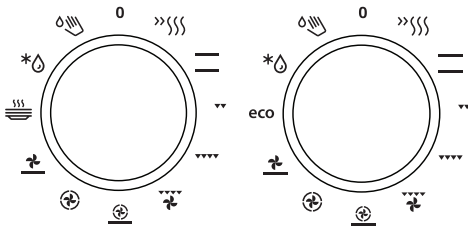
閒置幾分鐘後，產品將切換到待機模式。

更改時鐘設定


計時器功能未啟動時，可更改時鐘設定。






按此鍵  設定當前時間。按啟動/停止鍵確認。


第2步：選擇烹飪系統



旋轉旋鈕（左右）選擇 0 烹飪系統（見程式表）。
所選圖示將出現在顯示幕上。

 也可以在操作過程中更改設定。

系統	系統	建議溫度 °C
烹飪系統		
	快速預熱 如果您希望盡快將焗爐加熱到所需溫度，請使用此功能。此功能不適用於烹飪食物。焗爐加熱到所需溫度時，加熱過程完成。	160
	上部和底部加熱器 爐腔底部和頂部的加熱器將熱量均勻地輻射到爐內。糕點或肉類只能在單一高度層進行焙/烤。	200
	烤架 只有烤架加熱器（大烤架組的一部分）將運作。該系統用於燒烤少量的開放式三明治或啤酒香腸，以及烤麵包。	240
	大烤架 上部加熱器和烤架加熱器將運作。熱量由安裝在焗爐頂板上的烤架加熱器直接輻射。為了提高加熱效果，上部加熱器也被啟動。該組合用於烤少量的開放式三明治、肉或啤酒香腸，以及烤麵包。	240
	烤架和風扇 烤架加熱器和風扇將運作。這種組合用於在單一高度層烤肉和烤大塊肉或家禽。它也適用於烤制菜餚和褐變至酥脆外皮。	170
	熱風和底部加熱器 底部加熱器、圓形加熱器和熱風扇將運作。這用於在多個層上同時烘烤比薩餅、鬆軟糕點、水果蛋糕、發酵麵團和酥皮。	200
	熱風 圓形加熱器和熱風扇將運作。安裝在爐腔後壁的熱風扇確保熱風在烤肉或糕點周圍不斷循環。此模式用於在多個層上同時烤肉和烤糕點。	180
	底部加熱器和熱風扇 這用於烘烤發酵但低發的糕點以及制做果醬和醃菜。	180
	盤子加熱器 在盛放食物之前，使用此功能，重新加熱您的餐具（盤子、杯子），以使食品保溫更長時間。	60
eco	生態烹飪¹⁾ 在此模式下，烹飪過程中的功耗得到優化。此模式用於烤肉和烤糕點。	180
	解凍 空氣在不啟動加熱器的情況下循環。只有風扇會被啟動。這用於緩慢解凍冷凍食品。	-

系統	系統	建議溫度 °C
	水清潔 只有底部加熱器會散發熱量。使用此功能可去除焗爐中的污漬和食物殘渣。該程式需要 30 分鐘。	-

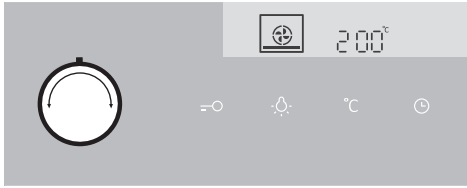
¹⁾ 它用於根據 EN 60350-1 標準確定能效等級。在此模式下，由於特殊的產品運作算法和余熱的使用，焗爐中的實際溫度不會顯示。

第3步：選擇設定

每個烹飪系統都具有可調整的基本或預設設定。

可按相關鍵（在按啟動/停止鍵之前）調整設定。某些設定在某些程式中不可用；會有聲音訊號提醒您此類情況。

更改烹飪溫度



1 選擇烹飪系統。選定的圖示將出現在顯示幕上，預設溫度將閃爍。



2 觸按溫度鍵。旋轉設定旋鈕 (-/+) 並選擇所需的溫度。

 某些系統的最高溫度是有限的。

用啟動鍵打開產品時，符號 °C 在顯示幕上閃爍，直至達到所需的溫度值。

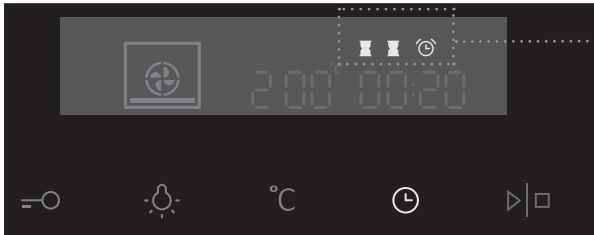
計時器功能

首先旋轉烹飪系統選擇旋鈕；然後，設定溫度。

觸按計時器鍵幾次，以選擇符號。

所選計時器功能的圖示將亮起，可調整的烹飪啟動/停止時間將在顯示屏上閃爍。其他圖示暗淡。

按啟動鍵，啟動烹飪過程。經過的烹飪時間將顯示。



計時器功能顯示



設定烹飪時間

在此模式下，您可以設定焗爐運作的持續時間（烹飪時間）。設定所需的烹飪時間。首先設定分鐘，然後設定小時。圖示和烹飪時間顯示在顯示單元上。



設定延遲啟動

在此模式下，您可以指定烹飪過程的持續時間（烹飪時間）和您希望烹飪過程停止的時間（結束時間）。確保時鐘準確設定為當前時間。

例子：

當前時間：中午

烹飪時間：2小時

烹飪結束：下午 6:00

首先設定運作持續時間（2小時）。再次觸按時鐘按鈕，選擇運作結束。顯示幕自動顯示累加的時間點（閃爍）以及焗爐的持續運作時間(14:00)。***這裡似乎原文有誤---譯者註

設定烘烤結束時間（18:00）。

按啟動，啟動烹飪過程。計時器將等待啟動烹飪過程的時刻，符號將亮起。焗爐自動開啟（下午4點），然後在選定時間（下午6點）停止運作。



設定分鐘計時器

分鐘計時器的使用可獨立於焗爐運作。最長可設定為24小時。在最後一分鐘里，分鐘提示器以秒為單位顯示。



設定時間到期後，焗爐將自動停止運作（烹飪結束）。您將聽到聲音訊號，可按任意鍵關閉聲音訊號。一分鐘後，聲音訊號將自動關閉。


將時間設定為0，即可取消所有定時器功能。

閒置幾分鐘後，產品將切換到待機模式。

第4步：選擇附加功能



按所需的鍵或鍵組合，即可啟動/停止功能。

 某些系統不具備某些功能；聲音訊號將指示此類情況。

童鎖

觸按童鎖鍵，即可激活它。顯示幕上的鍵圖示將亮起。再次觸按童鎖鍵可停用童鎖。顯示幕上的圖示將消失。

如果在未啟用計時器功能的情況下啟動童鎖（僅顯示時鐘），則焗爐將無法運作。

如果在設定計時器功能後啟動童鎖，則焗爐將正常運作；但是，無法更改設定。

童鎖啟動時，系統（烹飪模式）或附加功能無法更改。唯一可能的更改是將選擇旋鈕旋轉到0來結束烹飪過程。

焗爐關閉後，童鎖將保持啟動狀態。要選擇一個新系統，必須首先停用童鎖。

焗爐燈

打開焗爐門或焗爐開啟時，焗爐燈自動打開。

烹飪過程結束後，將再亮一分鐘。

按一下燈鍵，即可打開或關閉焗爐內的燈。

5秒 °C 聲音訊號

未啟動計時器功能時（僅顯示時間）可以設定聲音訊號的音量。

按下溫度/電源鍵並保持 5 秒鐘。顯示屏上將出現兩個完全點亮的條。旋轉設定旋鈕(-/+), 可選擇三個音量級別（一條、兩條或三條）中的一個。三秒鐘後，設定將自動儲存，然後顯示時間。

5秒 ☀ 降低顯示幕對比度

烹飪系統選擇旋鈕應位於0位置。長按燈鍵5秒鐘。顯示幕上將顯示兩個完全點亮的條。旋轉設定旋鈕(-/+), 即可調整顯示幕變光器（一條、兩條或三條）。三秒鐘後，設定將自動保存。

-○ + ⌚ 待機

如果不使用，顯示幕燈可在10分鐘後自動關閉。

按鍵+計時器這兩個鍵，即可關閉顯示幕。如果計時器功能已啟動，則關閉和計時器圖示將出現在顯示幕上，以顯示已啟動的功能。



斷電後或機器關閉後，附加功能設定將繼續儲存不到幾分鐘。然後，除聲音訊號和童鎖外的所有設定都將重新設定為出廠預設值。

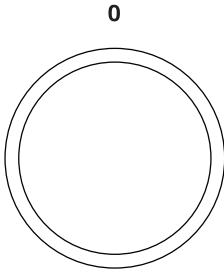
第5步：啟動烹飪過程


長按啟動/停止鍵，即可啟動烹飪過程。



第6步：關閉焗爐

將烹飪系統選擇旋鈕轉到位置0。



 烹飪過程結束，關閉焗爐後，顯示溫度下降至50°C。
所有計時器設定也將被中止和取消。將顯示時間（時鐘）。閒置一分鐘後，機器將切換到待機模式。

 使用焗爐後，冷凝水通道（門下方）中可能會殘留一些水。用海綿或布擦拭這個通道。

加熱系統 (烹飪模式) 詳解以及烹飪介紹 (圖表)

如果沒有在表中找到您需要烹飪的食物，請尋找類似的食物資訊。此烹飪資訊適用於單層烹飪。

表中有溫度區間可供選擇。請先用表中的較低溫度烹飪，若食物沒有完全熟透，再增加溫度繼續烹飪。

烹飪時長會隨著很多不同情況略微改變。

雪花符號 (*) 指需要快速預熱的食物。

如果說明書提示此功能表需要，請開啟快速預熱。加熱空焗爐消耗大量能量。因此，諸如烘焙糕點後立即烘烤比薩，可以減少能耗。

使用深色、有黑色矽層或搪瓷塗層的烤盤和烤盤，因為它們導熱性很好。

使用羊皮紙時，請確保其耐高溫。

當烹飪大塊肉類或者糕點時，焗爐內會有一些蒸汽產生，遇到門玻璃會出現冷凝現象。此現象屬正常現象，不會影響正常烹飪。烹飪結束後，請將門上水擦乾。

可在烹飪結束前大約 10 分鐘，關閉焗爐，以節約能耗。

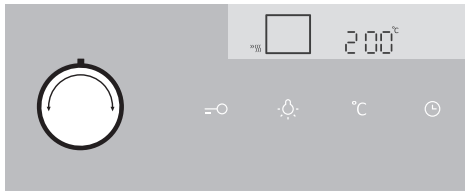
請勿在焗爐內冷卻食物，以免焗爐門內出現水珠。

烹飪系統


快速預熱



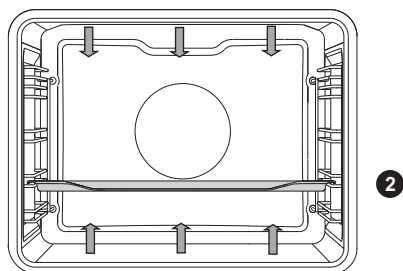
使用此功能可將焗爐快速加熱至所需溫度。此模式不適用於烹飪。



轉動烹飪系統選擇旋鈕至快速預熱。將顯示預設溫度。此溫度設定可以調整。

 打開後，焗爐將開始加熱。符號°C將在顯示幕上閃爍。當達到設定溫度時，預熱完成，發出聲音訊號。按下任何鍵均可以停止聲音訊號；一分鐘後，聲音訊號將自動停止。

上部和底部加熱器



頂部外圈加熱器和底部加熱器同時工作，均勻加熱焗爐內部。

烤肉

請使用搪瓷烤盤、鋼化玻璃烤盤或鐵盤。因不銹鋼盤會反射大量熱量，請勿使用。務必確保盤中有適量的淨水，以免食物烤焦。烘烤時翻面，若覆蓋烤肉，可保留肉汁。

食物種類	重量 (克)	層數 (從下至上)	溫度 (°C)	烹飪時間 (分鐘)
肉類				
豬排	1500	2	190-200	120-130
肩頸肉	1500	2	190-200	120-140
豬肉卷	1500	2	190-200	120-140
肉餅	1500	2	200-210	60-70
烤牛肉	1500	2	190-210	120-140
烤牛肉·全熟	1000	2	200-210	40-60
小牛肉捲	1500	2	180-200	90-120
羊裏脊	1500	2	190-200	100-120
兔裏脊	1500	2	190-200	100-120
鹿腿肉	1500	2	190-200	100-120
魚類				
燴魚	1000	2	210	50-60

烘焙糕點

只能適用一層深色烤盤。淺色烤盤對點心的上色效果會變差，例如設備會反射熱量。請將烤盤放在烤架上。若使用標配烤盤，可直接置於導軌上。使用快速預熱功能可以縮短烹飪時長。

食物種類	層數 (從下至上)	溫度 (°C)	烹飪時間 (分鐘)
糕點			
蔬菜蛋奶酥	2	190-200	30-35
甜蛋奶酥	2	190-200	30-35
卷*	2	200-220	30-40
麵包*	2	180-190	50-60
白麵包*	3	180-190	45-55
蕎麥麵包*	3	180-190	45-55
全麥麵包*	3	180-190	45-55
黑麥麵包*	3	180-190	45-55
全麥麵包*	3	180-190	45-55
核桃蛋糕	2	180	55-55
海綿蛋糕*	3	160-170	25-30
乳酪蛋糕	2	170-180	65-75
紙杯蛋糕	3	170-180	25-30
用酵母麵團做成的小糕點	3	200-210	25-30
捲心菜俄式餡餅	3	200-210	25-30
水果蛋糕	3	140-190	90
酥皮餅乾	3	120	90

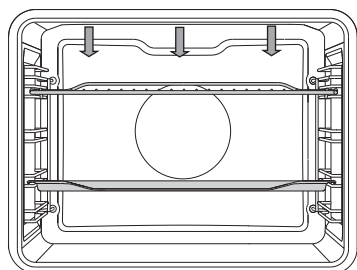
小貼士	方法
蛋糕裡面熟了嗎?	<ul style="list-style-type: none">• 用一根牙籤從上往下插入蛋糕。取出牙籤，如果沒有碎屑粘在牙籤上，說明裡面也已經熟了。
蛋糕沒成型。	<ul style="list-style-type: none">• 查看菜單。• 下次，減少用水量• 攪拌時注意攪拌時間等。
蛋糕底部鬆散。	<ul style="list-style-type: none">• 使用暗色的烤盤。• 在整個烘焙快結束前，將烤盤置於底層，開始底部加熱器烘焙。
蛋糕流芯。	<ul style="list-style-type: none">• 增加溫度，延長烘焙時長。



請勿將深烤盤置於第 1 層(最底層)。



大烤架，烤架



當選擇全區域燒烤功能時，頂部內外加熱器同時工作。

當選擇普通燒烤時，頂部內圈加熱器工作。

最大溫度：230°C。

開啟頂部內圈加熱器預熱 5 分鐘。

請即時關注焗爐內情況，以免溫度過高，將食物烤焦。

使用烤架燒烤食物適用於酥脆、低脂的食物，如：香腸、肉塊、魚塊（魚排、炸物、鮭魚排、或魚肉切片）或吐司麵包。

如果將肉塊直接置於烤架上，請在烤架上刷上食用油，以免烤制過程中，肉類粘在烤架上，然後請將烤架置於第 4 層進行燒烤。

請記住，使用烤架燒烤時，務必在第 1 或 2 層放入深烤盤做滴油盤用。當使用烤盤燒烤時，務必確保盤中有適量的淨水，以免食物烤焦。

燒烤結束後，請清潔焗爐內部和各種配件。

普通燒烤-頂部內圈加熱器

食物種類	重量 (克)	層數 (從下至上)	溫度 (°C)	烹飪時間 (分鐘)
肉類				
牛排·五分熟	180 克/條	4	240	18-21
豬頸肉片	180 克/條	4	240	18-22
肉餅	180 克/條	4	240	20-22
烤香腸	100 克/條	4	240	11-14
吐司麵包				
吐司	/	4	240	3-4
三明治	/	4	240	5-7

全區域燒烤 – 頂部內外圈加熱器

食物種類	重量 (克)	層數 (從下至上)	溫度 (°C)	烹飪時間 (分鐘)
肉類				
牛排·五分熟	180 克/條	4	240	14-16
牛排·全熟	180 克/條	4	240	18-21
肩颈肉	180 克/條	4	240	19-23
肉餅	180 克/條	4	240	20-24
小牛肉片	180 克/條	4	240	19-22
烤香腸	100 克/條	4	240	11-14
罐頭豬肉	200 克/條	4	240	9-15
魚類				
鮭魚肉片	600	3	240	19-22
吐司麵包				
6片麵包	/	4	240	1.5-3
4片雜糧 麵包	/	4	240	2-3
三明治	/	4	240	3.5-7

開啟頂部加熱器時，請保持機門關閉。

燒烤時，焗爐內各部件溫度較高，請使用焗爐手套和肉鉗。

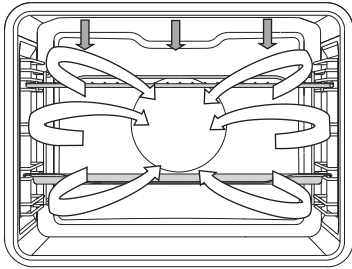


開啟頂部加熱器時，請保持機門關閉。

燒烤時，焗爐內各部件溫度較高，請使用焗爐手套和肉鉗。



烤架和風扇



此模式下，頂部內外加熱器和背部風扇同時工作。

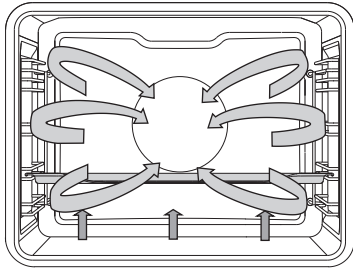
適合烤肉、魚和蔬菜。

(參見燒烤的介紹)

食物種類	重量 (克)	層數 (從下至上)	溫度 (°C)	烹飪時間 (分鐘)
肉類				
鴨肉*	2000	2	150-170	80-100
豬排	1500	2	160-170	60-85
肩頸肉	1500	2	150-160	120-160
半雞	1000	2	150-160	120-140
半隻雞	600	2	180-190	25 (一側) 20 (另一側)
雞肉	1500	2	210	60-65
魚類				
鮭魚肉片*	200 克/條	2	170-180	45-50



熱風和底部加熱器



背部加熱器、底部加熱器和背部風扇同時工作。
適合烘焙比薩、水果派和水果蛋糕。

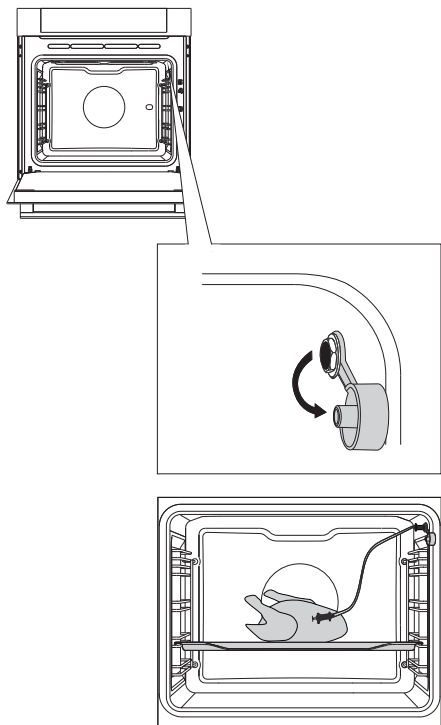
(參見頂部加熱器+底部加熱器的介紹)

食物種類	層數 (從下至上)	溫度 (°C)	烹飪時間 (分鐘)
芝士蛋糕·硬殼	2	150-160	65-80
披薩*	2	200-210	15-20
脆皮法式蛋撻	2	180-200	35-40
蘋果派·酵母麵團	2	150-160	35-40
蘋果薄派	2	170-180	45-65



燒烤時使用烤肉探針 (取決於型號)

請設置食物內部所需溫度。食物內部到達預設溫度後，焗爐停止工作。烤肉探針用於探測食物內部溫度。

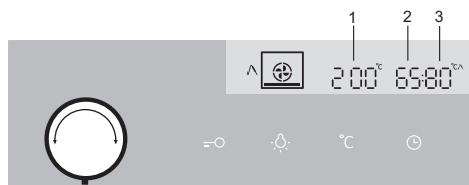


1 移走蓋帽 (插孔位於焗爐右邊面板前方角落上)。


2 連接烤肉探針，將烤肉探針插入肉中。(若啟動，所有計時設置會被取消。)

3 轉動烹飪系統選擇旋鈕 (熱風和下部加熱器)。

顯示屏上將出現符號、預設溫度、當前溫度和設定溫度。如果探針溫度低於 30 °C，顯示幕將顯示 -- : 80。按啟動鍵。



- 1 預設溫度
- 2 當前溫度
- 3 設定溫度

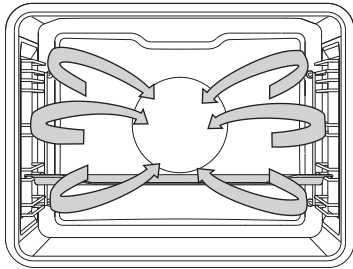
 烹飪過程中，探針即時監測食物內部溫度(烹飪過程中重新設置溫度)。食物內部到達預設溫度後，焗爐停止工作。會伴隨提示音，按任意鍵，提示音會關閉。提示音會在1分鐘後自動關閉。顯示屏顯示時鐘。

烹飪結束後，請將插孔蓋上。



請使用本公司提供的烤肉探針。請確保烹飪過程中探針不直接與加熱器接觸。烹飪結束後，探針較熱，請注意以免燙傷。

熱風迴圈



背部環形加熱器和背部風扇同時工作。背部風扇保證焗爐內熱源均勻分佈。

烤肉：

請使用搪瓷烤盤、鋼化玻璃烤盤、鐵盤。請勿使用不銹鋼盤。

當使用烤盤燒烤時，務必確保盤中有適量的淨水，以免食物烤焦。燒烤過程中，需打開機門翻轉食物。若加入烤盤蓋，烤出來更加鮮嫩多汁。

食物種類	重量 (克)	層數 (從下至上)	溫度 (°C)	烹飪時間 (分鐘)
肉類				
烤豬肉，含肉皮	1500	2	170-180	140-160
五花肉	1500	2	170-180	120-150
雞，整隻	1200	2	180-190	60-80
鴨	1700	2	160-170	120-150
鵝	4000	2	150-160	180-200
火雞	5000	2	150-170	180-220
雞胸肉	1000	2	180-190	70-85
釀餡雞	1500	2	170-180	100-120

烘焙糕點

建議先使用快速預熱功能。

請使用淺烤盤烘焙糕點如餅乾、曲奇餅。可同時多層烘焙，建議使用第 2、3 層。

請注意即使使用相同烤盤進行烘焙，烘焙時長也會略微不同。例如上層烘焙比下層烘焙時間短。

若使用非標配烤盤，請將烤盤置於烤架上。若使用標配烤盤，請直接置於導軌上。為達到均勻烘焙效果，請確保放入焗爐前的糕點厚度一致。

食物種類	層數 (從下至上)	溫度 (°C)	烹飪時間 (分鐘)
糕點			
蛋糕	2	150-160	45-60
海綿蛋糕	2	150-160	25-35
酥脆蛋糕	2	160-170	25-35
水果蛋糕、海綿蛋糕	2	150-160	45-65
梅子蛋糕	2	150-160	35-60
海綿卷*	2	160-170	15-25
水果蛋糕，短皮	2	160-170	50-70
白麵包 (編織酵母麵包)	2	160-170	35-50
蘋果卷餅	2	170-180	40-60
果凍卷 (果餡糕)	2	170-180	30-35
比薩餅 *	2	190-210	25-45
餅乾，脆殼	3	150-160	15-25
餅乾，壓制	3	150-160	15-28
餅乾，發酵	3	170-180	20-35
餅乾，千葉麵團	3	170-180	20-30
奶油餡糕點	3	180-190	25-45
糕點——冷凍			
蘋果和白軟乾酪餡餅	3	170-180	50-70
乳酪蛋糕	3	160-170	65-85
比薩	3	170-180	20-30
炸馬鈴薯，可立即烤	3	170-180	20-35
烤丸子	3	170-180	20-35
酸奶	3	40	240



請勿將深烤盤放入第 1 層。



底部加熱器和風扇



適合烘焙發酵麵團和製作水果、蔬菜罐頭。請使用淺烤盤增加熱風迴圈，並置於第 2 層。

食物種類	導軌 (從底部)	溫度	烹飪時間 (分鐘)
水果			
草莓	2	180	20-30
核果	2	180	25-40
水果糊	2	180	25-40
蔬菜			
醃小黃瓜	2	180	25-40
豆類/胡蘿蔔	2	180	25-40

製作果脯和醃制蔬菜

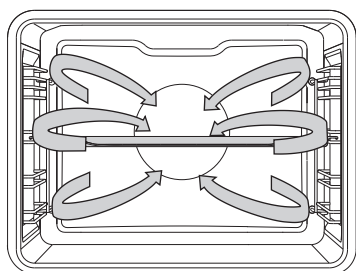
用罐子製作水果蔬菜罐頭。請使用有橡膠封條，玻璃蓋子的罐子。請勿使用金屬蓋子的罐子。確保所有罐子大小統一，並放入大致相等重量的食物。

在深烤盤中倒入 1 升大約 70°C 的水，將 6 個相同的罐子放入熱水中，置於第 2 層。

製作過程中請時刻注意罐內情況，直到罐中水分漸漸消失(罐子中出現泡泡)。

食品	數量 (升)	T = 170°C – 180°C 直到罐子中出 現氣泡/直到罐 子中的液體開始 沸騰	沸騰開始時的 溫度-氣泡出現 時的溫度	焗爐中靜置時間 (分鐘)
水果				
草莓	6×1 l	40-55	關閉	25
核果	6×1 l	40-55	關掉	30
水果糊	6×1 l	40-55	關掉	35
蔬菜				
醃小黃瓜	6×1 l	40-55	關閉	30
豆類、胡蘿蔔	6×1 l	40-55	120°C · 60分鐘	30

生態烹飪



背部加熱器和環形風扇開啟。環形風扇確保熱源均勻分佈。

食物種類	導軌層 (從底部)	溫度 (°C)	烹飪時間 (分鐘)
肉類			
烤豬肉 · 1 千克	3	190	140-160
烤豬肉 · 2 千克	3	190	150-180
烤牛肉 · 1.5 千克	3	200	120-140
魚類			
整條魚 · 200 克/條	3	190	40-50
魚片 · 100 克/片	3	200	25-35
油酥麵團			
壓制餅乾*	3	170	20-25
小紙杯蛋糕	3	180	25-30
海綿卷	3	180	15-25
水果蛋糕 · 酥皮	3	180	55-65
蔬菜			
烤土豆	3	180	40-50
烤寬麵條	3	190	40-50
冷凍食品			
炸薯條 · 1 千克	3	210	25-40
雞排 · 0.7 千克	3	210	25-35
魚條 · 0.6 千克	3	210	20-30



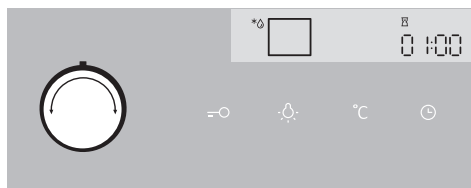
請勿將深烤盤放入第 1 層。



解凍

在此模式下，空氣將在無任何加熱器運作的情況下循環。

適合解凍的食物包括帶有重奶油或黃油奶油的蛋糕、餅和油酥麵團、麵包和麵包卷以及速凍水果。



轉動烹飪系統選擇旋鈕至解凍。將顯示時間。此時間設定可以調整。按啟動鍵。

在大多數情況下，建議將食品從包裝中取出（不要忘記取下任何金屬夾或夾子）。

如果食品條塊冷凍在一起，當解凍時間過半時，應進行翻轉、攪拌和分離。

維護和清潔



清潔前請切斷焗爐電源並使其完全冷卻。

請勿讓兒童在無監管的情況下清潔焗爐！

鋁塗層表面

設備(前面板)的鋁塗層表面應該使用非研磨性的液體清潔劑清潔。取少量洗滌液塗在潮濕的軟棉布上清洗表面，然後用清水沖洗乾淨，請勿直接將洗滌液塗在焗爐鋁制表面。請勿使用研磨性的清潔劑及海綿。

注意:請勿讓此類表面接觸焗爐清潔噴霧，因為噴霧會明顯並永久地損壞鋁制表面及附件。

不銹鋼前面板

(依據型號)

使用溫性清潔劑(肥皂)和不會產生劃痕的軟海綿清潔表面，請勿使用非溫和的清潔劑或溶劑，否則可能損傷表面。

噴漆塗層及塑膠表面

(依據型號)

使用軟布和液體清潔劑清潔旋鈕和手柄，特別適用於光滑的噴漆塗層；用戶還可以使用符合廠家要求的專門用來清潔此類表面的去汙劑。



請勿讓鋁塗層表面接觸焗爐清潔噴霧，因為噴霧會明顯並永久地損壞鋁制表面及附件。

清潔焗爐常規方法

焗爐可以進行常規的清洗(使用洗滌劑、焗爐噴霧劑)，但這些只建議用來針對頑固汙漬，且要確保在清洗後，用清水將留在表面的洗滌劑徹底清洗乾淨。

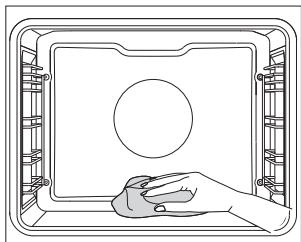
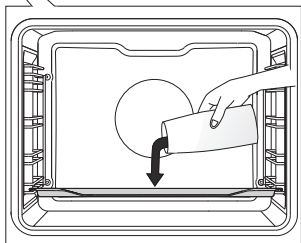
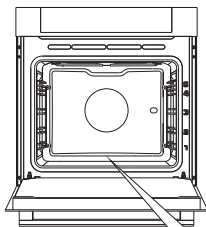
每次使用後必須清洗焗爐和附件，否則汙漬在燒灼過後更難清除。焗爐內壁會濺到烘烤噴濺出的油脂，趁焗爐仍舊溫熱時，使用溫的肥皂水進行清洗比較容易去除。

對於具有頑固汙漬的焗爐可以用特殊的焗爐清潔劑進行清潔，在下次使用前用清水徹底清洗設備並清除所有的清潔劑殘留物。


請勿使用非溫和的清潔劑(例如拋光劑)、尖銳的清洗工具、腐蝕抑制劑或可能導致劃痕的其他用具。

焗爐、內層門材料、烤盤以及滴油盤均具有特殊的陶瓷塗層，因此表面光滑且耐用。這種特殊塗層在常溫下更容易清洗。

使用水清潔功能清潔焗爐



1 將烹飪系統選擇旋鈕轉至水清潔。將顯示一個圖示以及預設溫度和 30 分鐘的時間。

 持續時間不能更改。

2 將 0.6 升水倒入一個玻璃或淺烤盤中，然後將烤盤插入下部導軌。

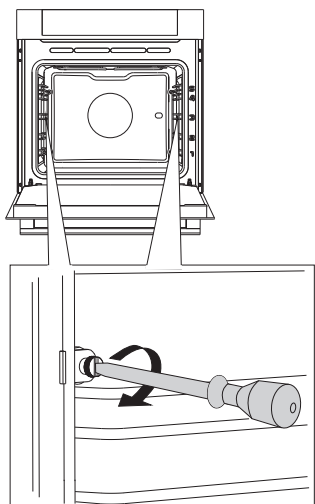
3 30 分鐘後，焗爐搪瓷壁上的食物殘渣會變軟，很容易用濕布清潔。



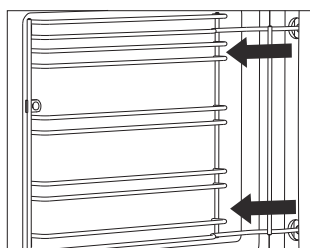
在焗爐完全冷卻後才能使用水清潔系統。

拆卸和清潔導軌

導軌的拆除和清洗。



1 旋下螺絲。



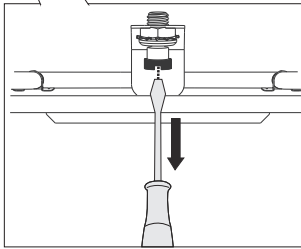
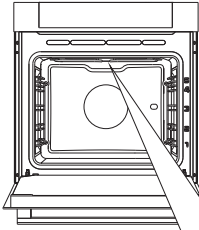
2 焗爐背面孔中取下導軌。



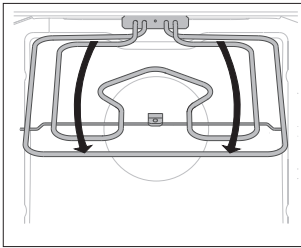
清洗後，重新裝上導軌，並擰緊螺絲。
當更換導軌時，請注意將其安裝在拆除前所放置的一面。


清潔爐腔頂板

上部烤架加熱器可折疊，便於清潔爐腔頂板。在清潔焗爐之前，先取下托盤、烤架和導軌。



1 要卸下加熱器，請鬆開位於爐腔頂板前部的螺釘。



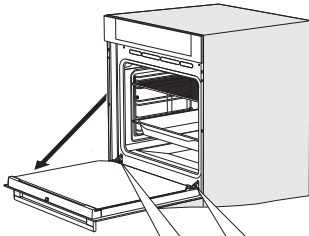
 折疊/放下時切勿使用加熱器。



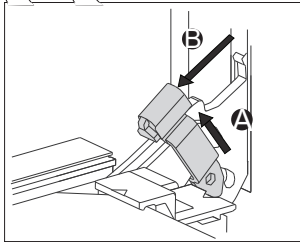
斷開產品與電源的连接。

加熱器必須冷卻，否則有燙傷的危險。

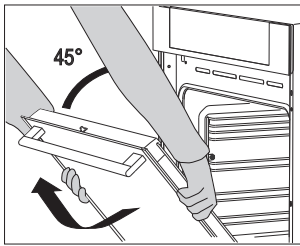
移除及安裝焗爐門




1 首先，全開焗爐門（敞開至底）。



2 輕輕提起鉸鏈固定器，向外拉。



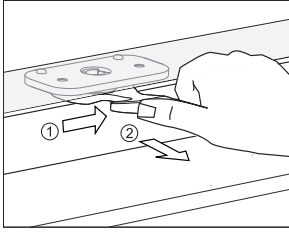
3 小心將門關至門完全關閉時為邊形成的45°角；抬起門並抽出。

 更換門時倒序操作。如果門沒有正確開啟或關閉，請確認鉸鏈及其附件是否對齊。



安裝焗爐門時，確保將鉸鏈附帶的夾鉗徹底歸位。否則，在安裝或者拆卸時鉸鏈所釋放的彈力過大，易造成人身傷害。

門鎖 (依據型號)



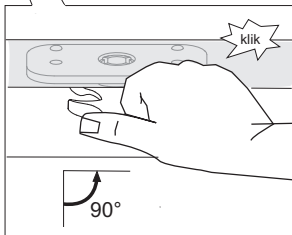
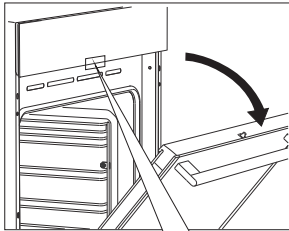
開啟焗爐門，用拇指輕輕按門鎖至右邊同時向外拉門。

 當焗爐門關閉，門鎖自動恢復初始位置。

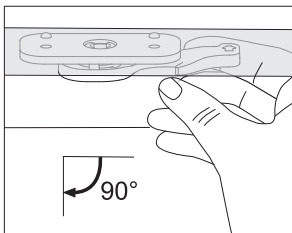
停用和恢復門鎖

 焗爐需完全冷卻。

首先，開啟焗爐門。



拇指將門鎖向右推90°直至聽到清脆歸位聲。門鎖已停用。



恢復門鎖，開啟焗爐門並用右手食指向前拉出門鎖。

門緩衝開啟 (依據型號)

焗爐安裝有緩衝系統，在門關閉到達 75 度時，緩衝關閉。

門緩衝關閉 (依據型號)

焗爐安裝有緩衝系統，在門關閉到達 75 度時，緩衝關閉。可以簡單輕輕關上門。稍微用力（大約 15 度角接近自動關門位置）便可讓門輕緩關上。

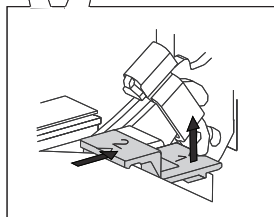
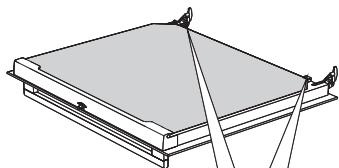


如果關門用力過猛，緩衝系統作用將減弱。

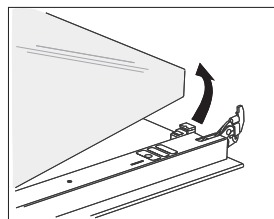
焗爐門內玻璃的拆卸和安裝

(依據型號)

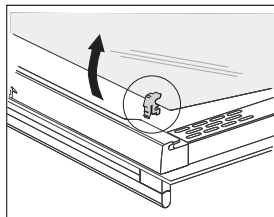
玻璃門板也可以從內側清洗，但是首先必須拆卸。拆卸焗爐門(參看"拆卸焗爐門"章節)。



1 提起左右兩側的卡扣(標誌 1 處)，向前推卡扣(標誌 2 處)，此時，左右兩側的卡扣均被取下。



2 拿住玻璃底部，緩緩抬起，此時，可以完全取下玻璃。



3 拆卸第 3 層玻璃(依據型號)，緩緩提起，取下。同時，請取下玻璃上的橡膠封。



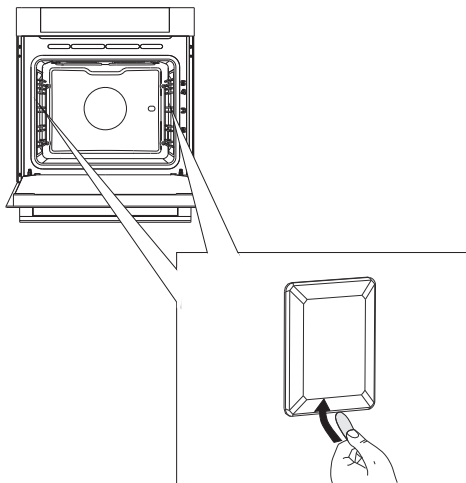
玻璃重定時，請按照相反的順序進行。門上的標誌(半圓)需和玻璃重合。

更換燈泡

由於燈泡是一種消耗品，因此不在保修範圍內。在更換燈泡之前，請拆下托盤、網格和導軌。

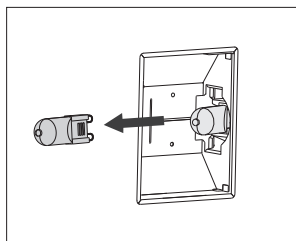
請使用十字螺絲刀。

(鹵素燈：G9 · 230V · 25W)



1 用一把平頭螺絲刀鬆開燈泡蓋，並將其取下。

注意：請確保取下時未對搪瓷造成損壞。



2 拆下鹵素燈泡。

 請採取保護措施以避免被燈泡車針弄傷。

故障排除表

問題/錯誤	解決方案
感測器沒有反應；顯示器畫面定格了	將設備與電源斷開幾分鐘（解開保險絲或關閉總開關）；然後，重新連接設備並打開電源。
你家裡的主保險絲經常跳閘	致電維修技術人員
焗爐的照明失效	更換燈泡的過程在 "清潔和維護" 一章中有所描述。
糕餅沒有熟透。	你是否選擇了正確的溫度和加熱模式？ 焗爐門是否關閉？
顯示錯誤代碼（E1、E2、E3 等）。	電子模組操作有誤。 將設備從電源斷開幾分鐘，然後重新連接並設置當天的時間。 如果仍然顯示錯誤，請致電技術人員。

如以上問題仍未能解決，請聯繫廠家指定售後服務中心。因非正確的連接或者操作導致故障的維修，不包括在產品的免費保修範圍內，所有相關費用需由用戶承擔。



維修前，請務必拔下插頭。

廢物丟棄



包裝材料由環保材料製成，可回收利用，對環境無污染，此類包裝材料均有標識。

此標識標識本產品不可作一般家庭垃圾處理。應送至有資質的廢舊電子產品處理商處。

正確處理本產品可防止本產品廢物對環境和人類健康的影響。具體詳情，請聯繫相關單位，附近的廢物處理商或零售商。

MULTI_IL_60



zh/hk (10-21)