

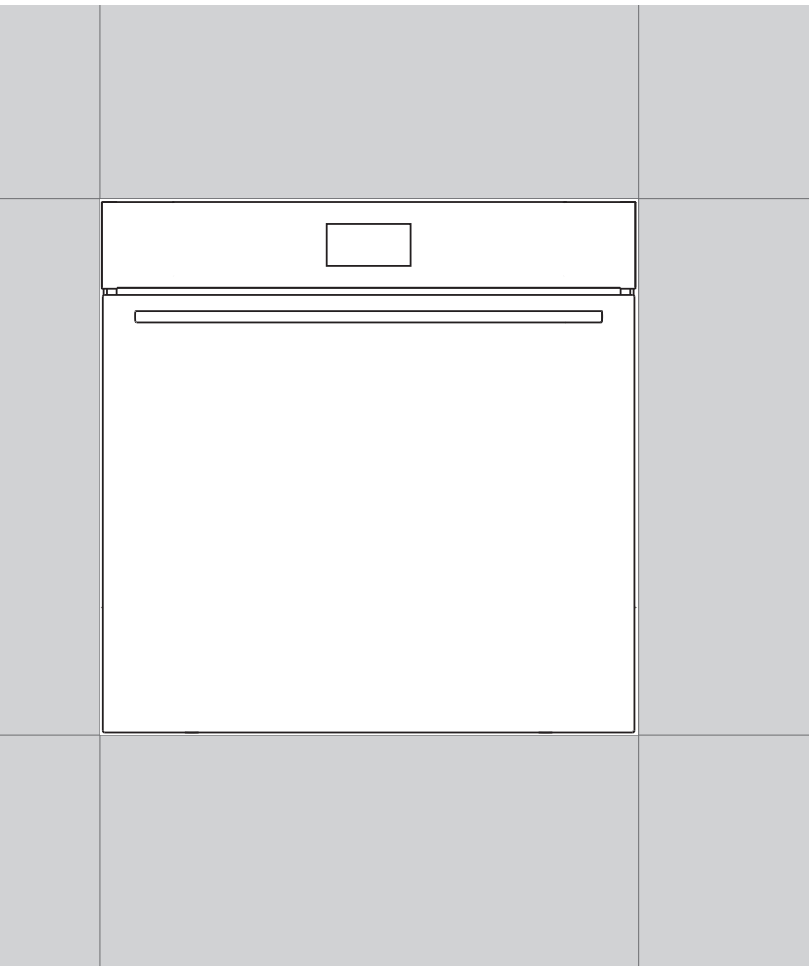
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DETAILED INSTRUCTIONS FOR USE OF THE ELECTRIC OVEN

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

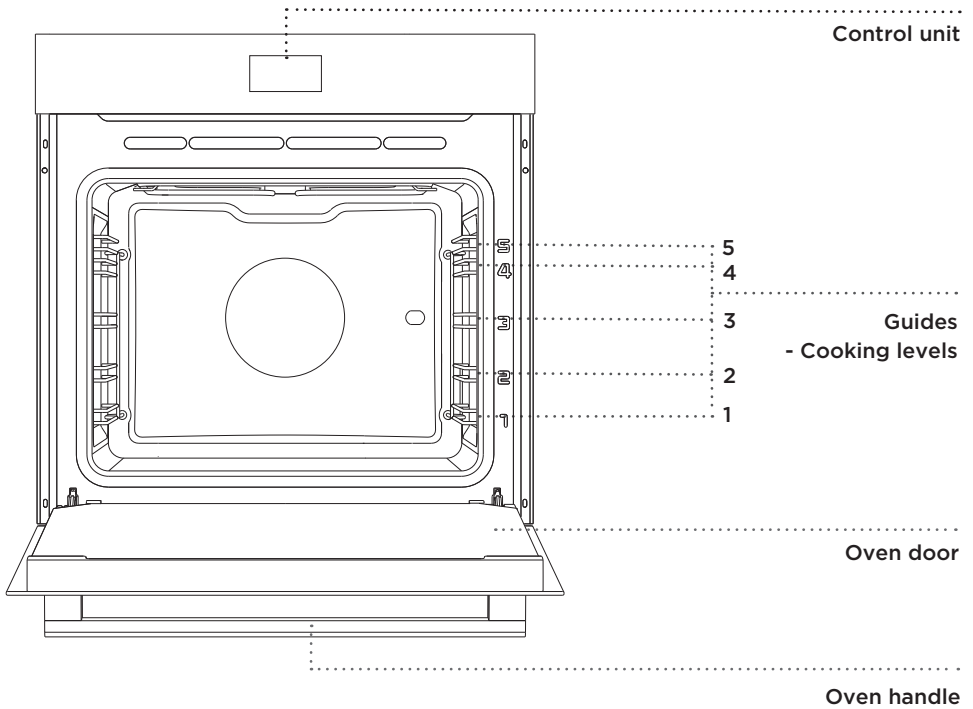
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THE ELECTRIC OVEN

(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 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.

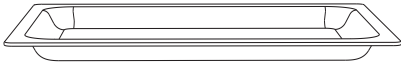
COOLING FAN

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 (depending on the model)



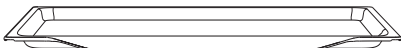
GLASS BAKING DISH is used for cooking with all oven systems. It can also be used as a serving tray.



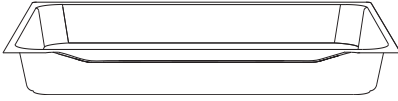
The **GRID** is used for grilling or as support for a pan, baking tray or baking dish with the food.




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




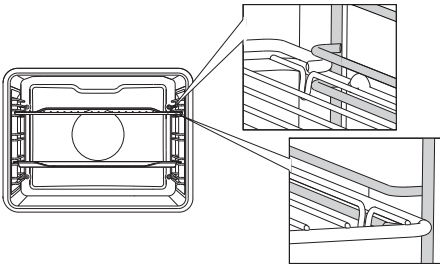
The **SHALLOW BAKING SHEET** is used for baking pastry and cakes.



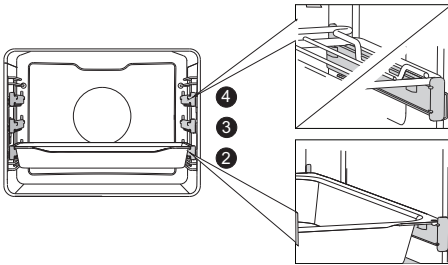
The **DEEP BAKING TRAY** is used for roasting meat and baking moist pastry. It can also be used as a drip tray.

 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
TIP: 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



1 ON/OFF KEY

2 BACK KEY

3 DISPLAY - For selection and display of settings

Touch briefly to
return to previous
menu.

Touch and hold to
return to main menu.

00



4 START/STOP
KEY

5 CHILD LOCK
KEY

NOTE:

The keys will respond better if you touch them with a larger area of your fingertip. Each time you press a key, this will be acknowledged by a short acoustic signal. Navigate the menu by sliding your finger up and down or left and right. Confirm your selection with a touch.

IMPORTANT SAFETY INSTRUCTIONS



CAREFULLY READ THE INSTRUCTIONS AND SAVE THEM FOR FUTURE REFERENCE.

This appliance may only be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if supervision or instructions are provided to them concerning use of the appliance in a safe way and if they understand the hazards involved. Do not let the children play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

WARNING: The appliance and some of its accessible parts may become very hot during use. Be careful not to touch the heaters. Children younger than 8 years should be constantly supervised.

The appliance becomes very hot during use. Be careful not to touch the oven heaters.

WARNING: The accessible parts of the appliance may become hot during use. Children should be kept away from the oven.

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

WARNING: Before replacing the light bulb, make sure the appliance has been disconnected from the power mains, in order to prevent the hazard of an electric shock.

Do not use abrasive cleaners or sharp metal scrapers to clean the oven as they may damage the finish or the protective enamel coating. Such damages may lead to cracking of the glass.

Do not use steam cleaners or high pressure cleaners to clean the appliance as this may result in an electric shock. The appliance is not intended to be controlled with external timers or special control systems.

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 non-professional 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.

If the power cord is damaged, it should be replaced by the manufacturer or an authorized service technician, in order to avoid hazard.

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 OVEN:



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.

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.

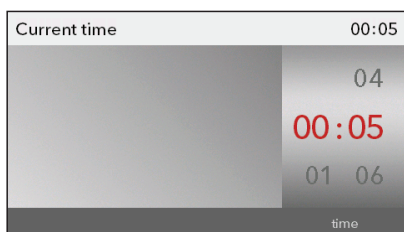
STEPS OF THE COOKING PROCESS (1-6)

STEP 1: SWITCHING ON THE APPLIANCE FOR THE FIRST TIME


SETTING THE CLOCK

After connecting your appliance to the power mains or after an extended power outage, CLOCK settings will appear on the display.

 Navigate the menu by sliding your finger up and down.



Set the CLOCK by touching the display. Confirm the setting with the START/STOP key.

 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 (see chapter CHOOSING THE GENERAL SETTINGS).

SELECTING THE LANGUAGE

If you are not happy with the language in which the messages on the display are presented, select another one. English is the factory default language.



When you touch the line with the desired language, the size of the letters in that line will increase.

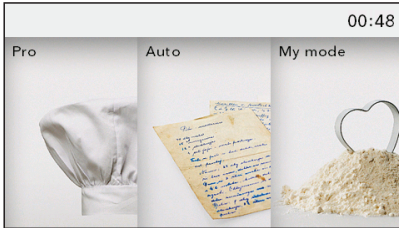
 Press the  key to return to MAIN MENU.

STEP 2: CHOOSING THE BASIC COOKING MENUS AND SETTINGS

The process of preparing food in your oven can be controlled in several ways:



Navigate the menu by sliding your finger left and right.



Select the desired mode by touching the corresponding image. The name of the selected menu will appear at the top.

Professional mode

Use this mode when you wish to prepare any type and amount of food. All settings are selected by the user.

Automatic mode

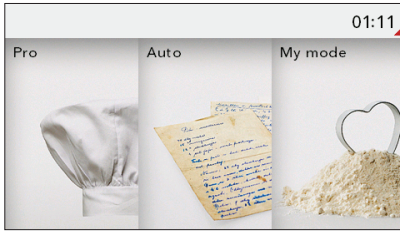
In this mode, first select the type of food. This is followed by automatic setting of the quantity, level of doneness, and cooking end time.

The program offers a broad choice of preset recipes reviewed by professional chefs and nutrition experts.

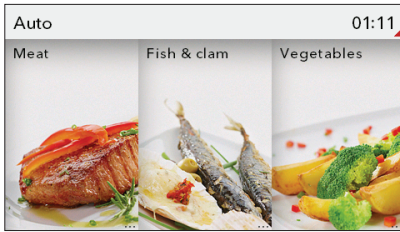
My recipes

This mode allows you to prepare your food the way you like it, with the same steps and settings each time. Save your favourite recipes to oven memory and retrieve them the next time you need them.

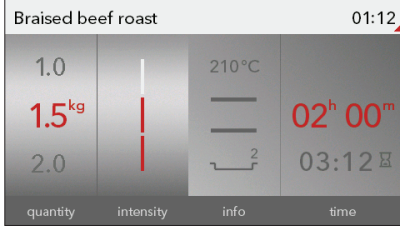
A) COOKING BY SELECTING THE TYPE OF FOOD (Auto mode)



Choose the Auto mode.



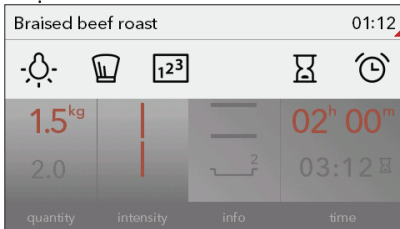
Select the type of food and the dish.



Preset values will be displayed:

- **amount**,
- **doneness level (intensity)**,
- **cooking time** (cooking end time is displayed in grey).

Amount and doneness level can be adjusted. Selected values will appear in red.



EXTRA SETTINGS (EXTRAS)

Choose them by touching the upper strip or the corresponding sign.



- oven lighting



- method and ingredients for the selected recipe



- **step mode** (see chapter STEP COOKING)




- **cooking end time setting** (see chapter TIMER FUNCTIONS)



- **minute minder** (see chapter EXTRA SETTINGS/EXTRAS)

PREHEAT

Cooking procedures for some dishes in the Auto mode also include the preheat function. Symbol  will appear on the display.

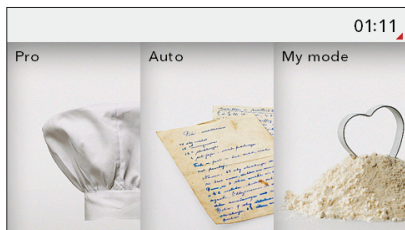
When you select the food, the following note will appear: "Selected program includes preheating. Preheating started. Do not insert food yet." The symbol will flash on the display.

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. The following note will appear on the display: "Preheating complete. Please insert food." Open the door. The program then resumes the cooking process with selected settings.

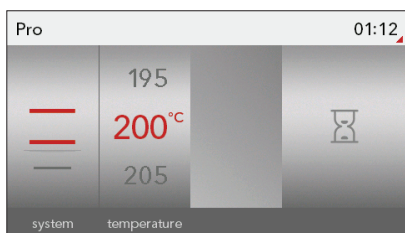


When the preheat function is set, delayed start function cannot be used.

B) COOKING BY SELECTING THE OPERATING MODE (Professional mode)



Choose Professional (Pro) mode.




Choose your own default settings:

- **system**

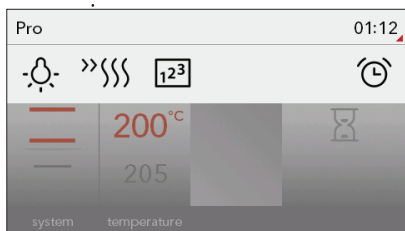
- **oven temperature**

Selected values will appear in red.

Touch the symbol  to select the cooking time.

- **cooking time**

(Cooking end time is displayed in grey).



EXTRA SETTINGS (EXTRAS):

Choose them by touching the upper strip or the corresponding sign.



- oven lighting



- preheating



- **step mode** (see chapter STEP COOKING)



- **minute minder** (see chapter EXTRA SETTINGS/EXTRAS)



 If you select Duration, extra settings will allow you to select **delayed start** (see chapter TIMER FUNCTIONS)


Touch the START key.

All selected settings are indicated on the display.



Rising oven temperature and elapsed cooking time will be displayed.

PREHEAT












Use the preheat function  if you wish to heat the oven to the desired temperature as quickly as possible. When this symbol is selected, the preheat function will be switched on and a warning will appear. "Preheating started. Do not insert food yet." The symbol 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. The following note will appear on the display: "Preheating complete. Please insert food." Open the door. The program then resumes the cooking process with selected settings.



When the preheat function is set, delayed start function cannot be used.

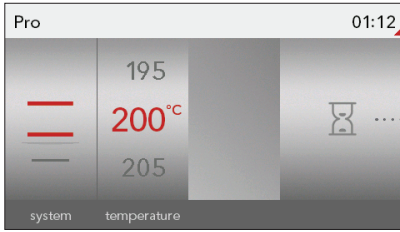
COOKING SYSTEMS (depending on the model)

SYSTEM	DESCRIPTION	PRESET TEMPERATURE (°C)
COOKING SYSTEMS		
	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
	UPPER HEATER Only the heater on the oven cavity ceiling will radiate heat. Use this heater to brown the upper side of the dish.	150
	BOTTOM HEATER Only the heater on the bottom of the oven cavity will radiate heat. Use this heater to brown the lower side of the dish.	160
	GRILL Only grill heater, a part of the large grill set, will operate. Use this heater to grill a few open sandwiches or beer sausages, or 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 system is used for grilling a smaller amount of open sandwiches 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 Bottom heater, round heater, and the fan will operate. This is used to bake pizza, moist pastry, fruitcakes, leavened dough and shortcrust on several levels simultaneously.	200
	3D 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
	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
	BOTTOM HEATER AND FAN This is used for baking leavened but low-rising pastry and for preserving fruit and vegetables.	180
	AUTOMATIC COOKING OF MEAT - AUTO ROAST MODE In the automatic meat cooking mode (Auto Roast), the upper heater will operate in combination with the round heater. It is used for roasting all types of meat.	180

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.

TIMER FUNCTIONS – DURATION



Timer functions can be selected in the basic Professional (Pro) mode and in the Auto mode by choosing the corresponding symbol.



Setting the cooking time

In this mode, you can define the duration of oven operation (cooking time). Set the desired cooking time and confirm the setting. Cooking end time is adjusted accordingly.

Press START to start the cooking process. All selected settings are indicated on the display.

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



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 cooking time (cooking duration), i.e. 2 hours. The sum of the current time and cooking time is automatically displayed (2 pm).

How, set the COOKING END TIME and set the time (6 PM). Press START to start the cooking process. The timer will wait for the start of the cooking process. The following note will appear on the display:

"Your program is delayed. It will start at 4 pm."



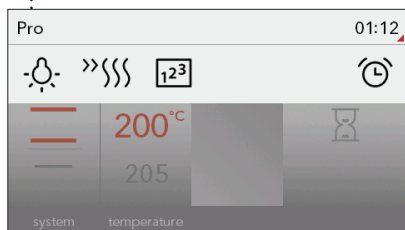
After the set time expires, the oven will automatically stop operating (end of cooking). An acoustic signal will be heard. After one minute, the acoustic signal will be switched off automatically.

After a few minutes of idling, the appliance will switch to standby mode. The time of day will appear.

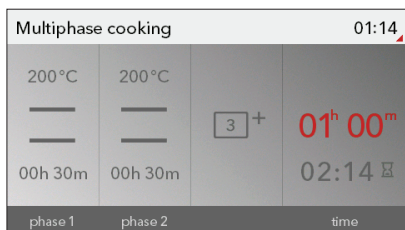
STEP COOKING

This mode allows you to combine three different settings successively in a single cooking process.

Choose different settings or cooking end time to cook your food just the way you want it.




Touch the corresponding sign to select the Step Cooking symbol in EXTRA SETTINGS (EXTRAS).



Touch the display twice to select Step 2 and Step 3.
Touch the corresponding sign (step name) to confirm or delete a step.

Touch the START symbol to turn on the oven. The oven starts operating immediately, with the settings defined in Step 1. (Selected step will be highlighted in red.)

After the set cooking time elapses, Step 2 and then Step 3 are activated, if specified.

 To delete a step during operation, select the step and select the cross symbol by touching its name. This can only be done with steps that have not started yet.

STEP 3: STARTING THE COOKING PROCESS

The START/STOP key will flash before the start of the cooking process.

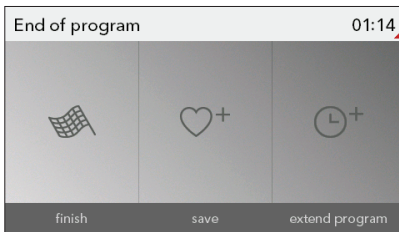
Start the cooking process by touching the START key.

Some settings can be changed during operation by touching the display unit (temperature, cooking duration, and step mode/program).

Press the START/STOP key to change other settings or to finish the cooking process. The following warning will appear: **"Program paused. Do you wish to cancel it?"**



STEP 4: END OF COOKING AND SWITCHING OFF THE OVEN



After the cooking process, menu with symbols will appear.



END

Select the symbol and end the cooking process. Main menu will appear on the display.



Extend the cooking time

Cooking time can be extended by selecting the symbol. New cooking end time can be selected (see chapter TIMER FUNCTIONS).



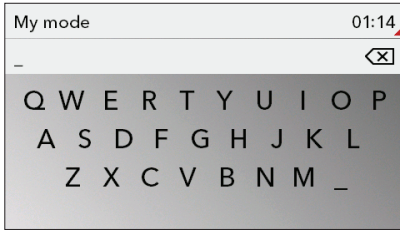
Add to my recipes - save

This mode allows you to save the selected settings into the oven memory and use them again at a later time.




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.

SAVING USER-DEFINED PROGRAMS (MY RECIPES)



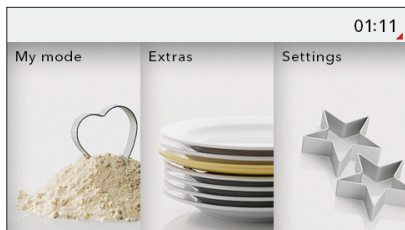
Select the symbol  and specify the name by touching the corresponding letters. If required, delete a character using the arrow.

Touch the START/STOP key to save the settings.

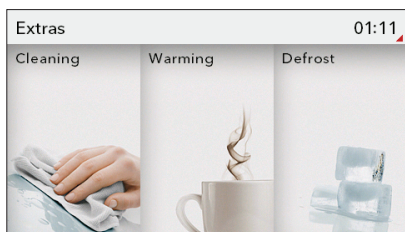
 Your favourite recipes that you have previously stored in the memory can be retrieved and used at any time. Choose the process and the settings in the **My Recipes** main menu.

STEP 5: SELECTING ADDITIONAL FUNCTIONS/EXTRAS

 Navigate the menu by sliding your finger left and right.



Select the **EXTRAS** menu by touching it. EXTRAS menu will appear



Cleaning – Aqua Clean

Use this function to remove stains and food residues from the oven. Pour 0.6 l water into the glass tray and place it into the lower guide. 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 this function when the oven has fully cooled down! (See chapter Cleaning and Maintenance.)

Reheating

Reheating can be used to keep the food that is already cooked warm. Select the symbol to set the temperature, and reheating start and end time.

Defrosting

In this mode, the air will circulate without any heaters operating. Only the fan will be activated. Use this function to slowly defrost frozen food (cakes, pastry, bread, rolls, and deep-frozen fruit). By selecting the relevant symbol you may specify the type of food, weight, or defrosting start and end time.

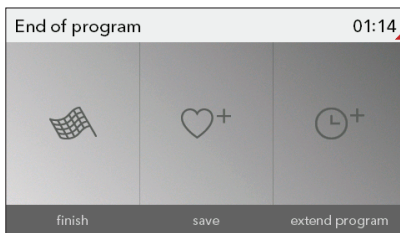
Halfway through the defrost time, the pieces should be turned over, stirred and separated if they were frozen together.

Quick preheat

Use the preheat function if you wish to heat the oven to the desired temperature as quickly as possible. This mode is not appropriate for cooking. When the oven heats up to the selected temperature, the preheat process is completed and the oven is ready for cooking with the selected cooking mode.

Plate heating

Use this function to reheat your dinnerware (plates, cups) before serving food in it to keep the food warm longer. Select the symbol to set the temperature, and reheating start and end time.



Select the symbol and end the cooking process. Main menu will appear on the display.



CHILD LOCK

Activate it by touching the LOCK key (key symbol). The following message will appear on the display: "The door is locked." Touch the key again to deactivate the child lock.



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. Only the cooking/baking/roasting process can be stopped or switched off. Child lock remains 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.



SETTING THE MINUTE MINDER

The minute minder can be used independently of the oven operation. The longest possible setting is 10 hours. When the time expires, an acoustic signal will be heard which you may turn off by touching any key. After one minute, the acoustic signal will be switched off automatically.

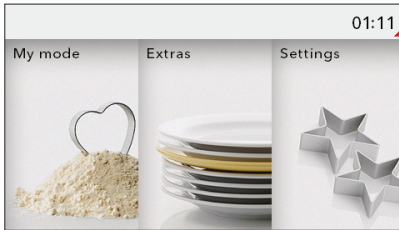


Lighting and minute minder can be selected at any time by touching the upper strip.

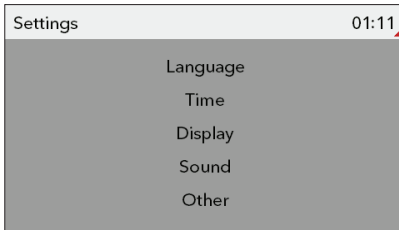
STEP 6: CHOOSING THE GENERAL SETTINGS



Navigate the menu by sliding your finger left and right.



Select the Settings menu by touching it.



When you touch the line with the desired setting, the size of the letters in that line will increase.

Language

Select the language for the text on the display.

Time

Set the time of day after the appliance is connected to the power mains for the first time or after being disconnected from the power mains for a longer period of time (more than one week). Set the CLOCK – time. Then, clock display mode can be selected in the "TIME" field: **digital or analogue.**

Sound

Loudness of the acoustic signal can be set when no timer function is activated (only the time of day is displayed). In this menu, you choose between the following two options: **sound loudness and duration of alarm.**

Display

In this menu, you can set the following:

Display brightness/dimmer

Night mode – specify the time until which you wish the display to be off.

Other settings

Switch off oven lighting

Reset to factory defaults



After a power outage or after switching off the appliance, all extra user settings are restored.

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.

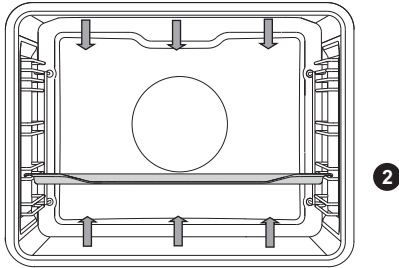
When using parchment paper, make sure it is resistant to high temperatures.

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).

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.

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT				
Pork roast	1500	2	180-200	90-120
Pork shoulder	1500	2	180-200	110-140
Pork roulade	1500	2	180-200	90-110
Roast beef	1500	2	170-190	120-150
Veal roulade	1500	2	180-200	80-100
Lamb sirloin	1500	2	180-200	60-80
Rabbit loin	1000	2	180-200	50-70
Deer shank	1500	2	180-200	90-120
FISH				
Braised fish, 1 kg	200 g/piece	2	190-210	40-50

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.

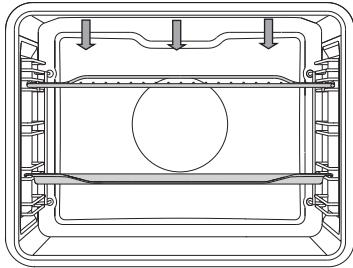
Type of food	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
PASTRY			
Vegetable soufflé	2	190-210	35-45
Sweet soufflé	2	170-190	40-50
Bread rolls *	3	190-210	20-30
White bread, 1 kg *	3	220	10-15
		180-190	30-40
Buckwheat bread, 1 kg *	3	180-190	50-60
Whole grain bread, 1 kg *	3	180-190	50-60
Rye bread, 1 kg *	3	180-190	50-60
Spelt bread, 1 kg *	3	180-190	50-60
Walnut cake	2	170-180	50-60
Sponge cake *	2	160-170	30-40
Small pastries made with yeast dough	3	200-210	20-30
Cabbage pirozhki *	3	190-200	25-35
Fruitcake	2	130-150	80-100
Meringue cookies	3	80-90	110-130
Jelly-filled rolls (Buchtel)	3	170-180	30-40

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



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 (min)
MEAT				
Beefsteak, rare	180 g/piece	4	240	20-25
Pork neck fillet	150 g/piece	4	240	25-30
Cutlets/chops	280 g/piece	4	240	30-35
Grill sausages	70 g/piece	4	240	20-25
TOASTED BREAD				
Toast	/	4	240	5-10
Open sandwiches	/	4	240	5-10

Grilling table - large grill

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT				
Beefsteak, rare	180 g/piece	4	240	10-15
Beefsteak, well done	180 g/piece	4	240	15-20
Pork neck fillet	150 g/piece	4	240	15-20
Cutlets/chops	280 g/piece	4	240	20-25
Veal escalope	140 g/piece	4	240	15-20
Grill sausages	70 g/piece	4	240	10-20
Spam (Leberkäse)	150 g/piece	4	240	15-20
FISH				
Salmon steaks/fillets	200 g/piece	4	240	15-20
TOASTED BREAD				
6 slices of bread	/	4	240	1-4
Open sandwiches	/	4	240	2-5

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

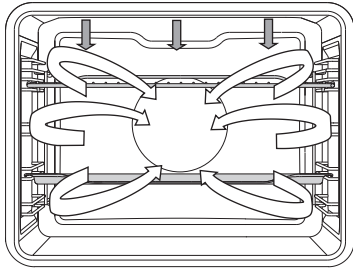
Grill heater, grid, and other oven accessories get very hot during grilling. Therefore, use oven mitts and meat tongs.



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

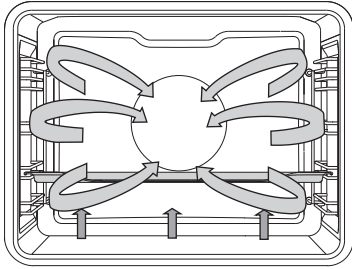


In this operating mode, the grill heater and the fan operate simultaneously. Suitable for grilling meat, fish, and vegetables.

(See descriptions and tips for GRILL.)

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT				
Duck	2000	2	180-200	90-110
Pork roast	1500	2	170-190	90-120
Pork shoulder	1500	2	160-180	100-130
Half of chicken	700	2	190-210	50-60
Chicken, 1.5 kg	1500	2	200-220	60-80
Meat loaf	1500	2	160-180	70-90
FISH				
Trout	200 g/piece	2	200-220	20-30

HOT AIR AND BOTTOM HEATER

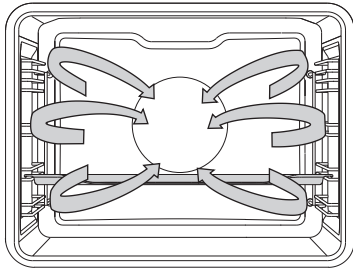


The bottom heater, the round heater, and the hot air fan will operate. Suitable for baking pizzas, apple pies, and fruitcakes.

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

Type of food	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
PASTRY			
Cheesecake, short crust	2	150-160	60-70
Pizza *	3	210-220	10-15
Quiche Lorraine, shortcrust	2	190-200	50-60
Apple strudel, phyllo dough	2	170-180	50-60

360° 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.

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT				
Pork roast, including skin	1500	2	160-180	90-120
Chicken, whole	1500	2	170-190	70-90
Duck	2000	2	160-180	120-150
Goose	4000	2	150-170	170-200
Turkey	5000	2	150-170	180-210
Chicken breast	1000	3	180-200	50-60
Stuffed chicken	1500	2	180-200	110-130

Baking pastry

Preheating is recommended.

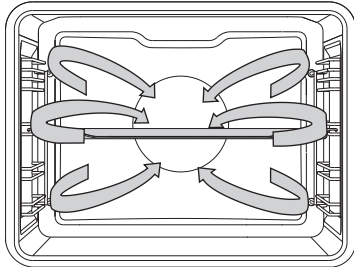
Biscuits and cookies can be baked in shallow baking sheets on several levels simultaneously (2nd and 3rd). Note that baking time can differ even with if the baking sheets used are the same. The biscuits in the upper baking sheet may be ready sooner than those in the lower one. Always place the baking 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.

Type of food	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
PASTRY			
Sponge cake	2	150-160	30-40
Crumble cake	3	160-170	25-35
Plum cake	2	150-160	30-40
Sponge roll *	3	160-170	15-25
Fruit cake, short crust	2	160-170	50-70
Challah (braided yeast bun)	2	160-170	35-50
Apple strudel	3	170-180	50-60
Pizza *	3	200-210	15-20
Biscuits, short crust *	3	150-160	15-25
Biscuits, pressed *	3	140-150	20-30
Small cakes *	3	140-150	20-30
Cookies, leavened	3	170-180	20-35
Cookies, phyllo dough	3	170-180	20-30
Cream-filled pastry	3	180-190	25-45
FROZEN PRODUCTS			
Apple and cottage cheese strudel	3	170-180	55-70
Pizza	3	180-190	20-35
Fried potatoes, oven-ready	3	200-210	25-40
Croquettes, oven-baked	3	200-210	20-35



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

ECO COOKING



3

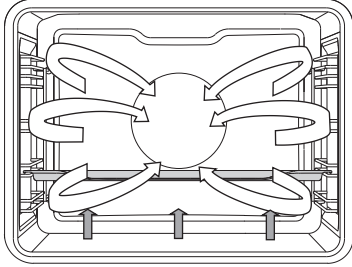
Round heater and the fan will operate. The fan installed in the back wall of the oven cavity makes sure the hot air constantly circulates around the roast or pastry.

Type of food	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT			
Pork roast, 1 kg	2	190-200	110-130
Pork roast, 2 kg	2	190-200	130-150
Beef roast, 1 kg	2	200-210	100-120
FISH			
Whole fish, 200 g/piece	3	190-200	40-50
Fish fillet, 100 g/piece	3	200-210	25-35
PASTRY			
Pressed cookies	3	170-180	15-25
Small cupcakes	3	180-190	30-35
Sponge roll	3	190-200	15-25
Fruit cake, short crust	2	180-190	55-65
DISHES AU GRATIN			
Potatoes au gratin	2	180-190	40-50
Lasagne	2	190-200	45-55
FROZEN PRODUCTS			
Pommes frites, 1 kg	3	220-230	35-45
Chicken medallions, 0.7 kg	3	210-220	30-40
Fish sticks, 0.6 kg	3	210-220	30-40



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.

PRESERVATION

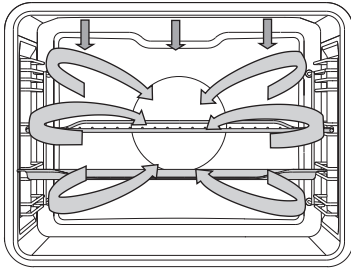
Prepare the food to be preserved and jars as usual. Use jars with a rubber sealing ring and a glass cover. Do not use jars with threaded or metal caps or metal tins. Make sure the jars are of equal size, filled with the same contents, and tightly sealed.

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.

Type of food	Guide (from the bottom)	Temperature (°C)	Cooking time (min)	Appearance of bubbles (temperature/time)	Resting time in the oven (min)
FRUIT					
Strawberries (6×1 l)	2	180	40-60	switch off	20-30
Stone fruits (6×1 l)	2	180	40-60	switch off	20-30
Fruit mush (6×1 l)	2	180	40-60	switch off	20-30
VEGETABLE					
Pickled gherkins (6×1 l)	2	180	40-60	switch off	20-30
Beans/carrots (6×1 l)	2	180	40-60	120 °C, 60 min	20-30

AUTOMATIC COOKING OF MEAT - AUTO ROAST MODE



In the automatic meat cooking mode (Auto Roast), the upper heater will operate in combination with the round heater. It is used for roasting all types of meat.

In the Auto Roast mode, the upper heater will operate in combination with the grill heater and the round heater. It is used for roasting all types of meat.

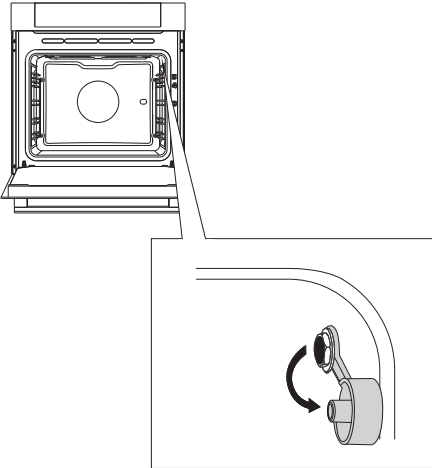
When grilling directly on the grid, smear it with oil to prevent the meat from sticking onto it and insert it into the 3rd guide. Insert a drip tray into the 2nd guide. When roasting meat in a baking tray, insert it into the 2nd guide.

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (min)	Core temperature (°C)
MEAT					
Beef tenderloin	1000	2	160-180	60-80	55-75*
Chicken, whole	1500	2	170-190	65-85	85-90
Turkey	4000	2	160-180	150-180	85-90
Pork roast	1500	2	160-180	100-120	70-85
Meat loaf	1000	2	160-180	50-65	80-85
Veal	1000	2	160-180	70-90	75-85
Lamb	1000	2	170-190	50-70	75-85
Venison	1000	2	170-190	60-90	75-85
Whole fish	1000	3	160-180	40-50	75-85

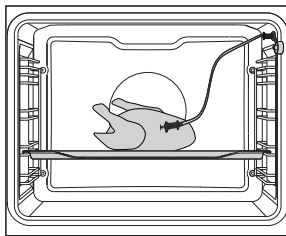
* rare = 55-60 °C; medium = 65-70 °C; well done = 70-75 °C

Roasting with a meat probe

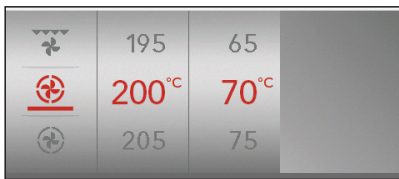
In this mode, set the desired temperature of the food core. The oven operates until the food core reaches the set temperature. Temperature core is measured by the temperature probe.



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.)



Choose the system (lower heater and fan).

Preset temperature and probe temperature will be displayed.
Touch the START key.

 During cooking, the rising temperature of the core will be displayed (the desired core temperature may be adjusted during the cooking process).

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 metal cap of the meat probe socket.

Degrees of doneness for meat

TYPE OF MEAT	Core temperature (°C)
BEEF	
Raw	40-45
Rare	55-60
Medium	65-70
Well done	75-80
VEAL	
Well done	75-85
PORK	
Medium	65-70
Well done	75-85
LAMB	
Well done	79
MUTTON	
Raw	45
Rare	55-60
Medium	65-70
Well done	80
GOAT MEAT	
Medium	70
Well done	82
POULTRY	
Well done	82
FISH	
Well done	65-70



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.

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)

Clean the knobs and door handle with a soft cloth and liquid cleaners intended for smooth lacquer-coated surfaces. You may also use cleaners intended for such surfaces as instructed by the cleaner manufacturer.



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.

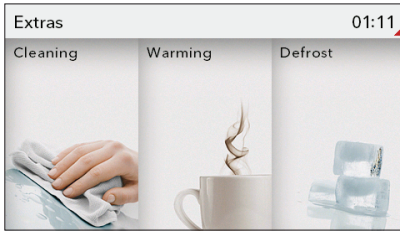
Never use aggressive cleaners, abrasive cleaners, abrasive sponges, stain and rust removers etc.

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

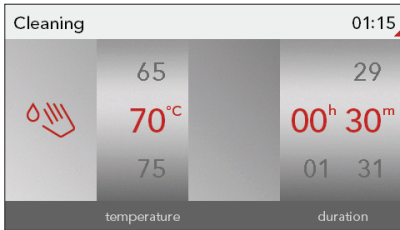
The oven, the oven cavity and the baking trays are lined with a special enamel coating for a smooth and resistant surface. This special coating makes cleaning at room temperature easier.

USING THE AQUA CLEAN FUNCTION TO CLEAN THE OVEN


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



Choose "Extra/Additional Functions" in the main menu and select the Aqua Clean symbol. Select Cleaning in the Extras menu.



Press the START key.

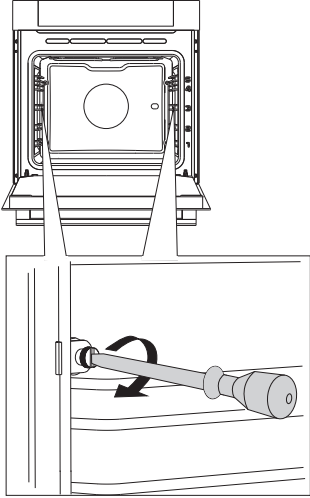
 After 30 minutes, food residues on the oven enamel walls will have softened and they will be easy to clean with a damp cloth.



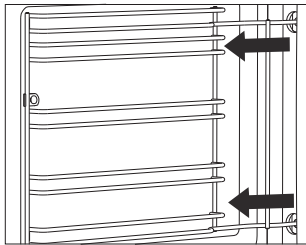
Use the Aqua Clean function when the oven has fully cooled down.

REMOVING AND CLEANING THE WIRE GUIDES

Only use conventional cleaners to clean the guides.



1 Undo the screw.



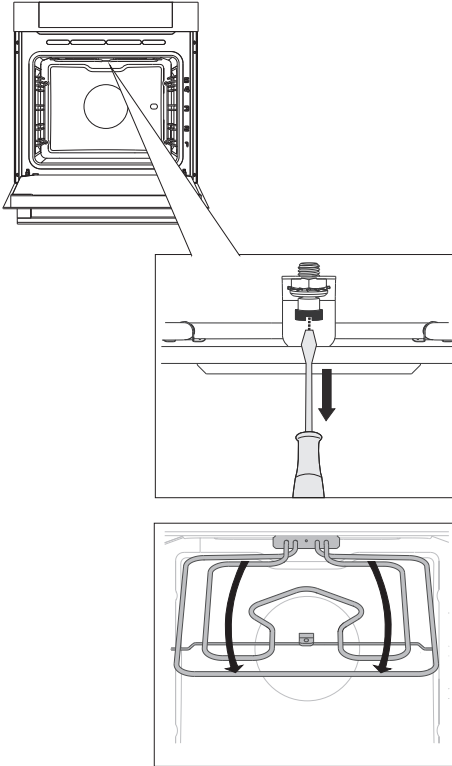
2 Remove the guides from the holes in the back wall.




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.

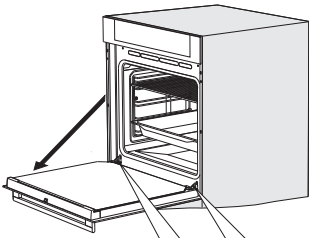
 Never use the heater when folded/ lowered.



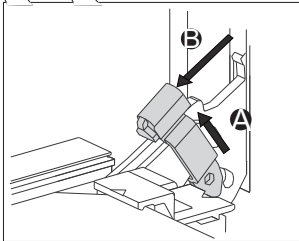
Disconnect the appliance from the power mains.

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

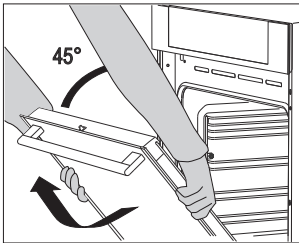
REMOVING AND INSERTING THE OVEN DOOR



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.

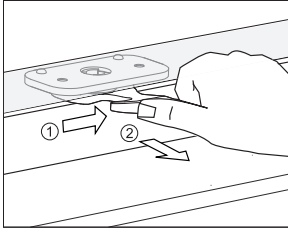


To replace the door, observe the reverse order. If the door does not open or close properly, make sure the notches on the hinges are aligned with the hinge beds.




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)



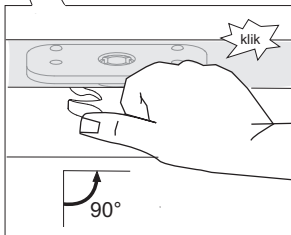
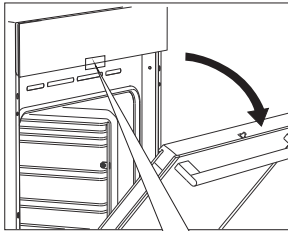
To open it, gently push it to the right with your thumb and pull the door outwards at the same time.

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

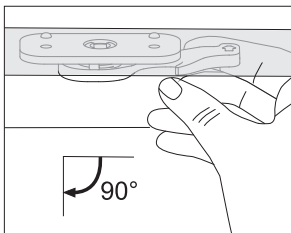
DEACTIVATING AND ACTIVATING THE DOOR LOCK

 **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 OPENING (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)

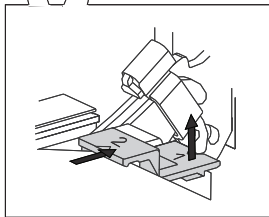
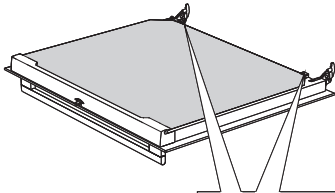
Oven door is fitted with a system that dampens the door closing force, starting at the 75-degree angle. It allows simple, quiet, and smooth closing of the door. A gentle push (to a 15-degree angle relative to the closed door position) is enough for the door to close automatically and softly.



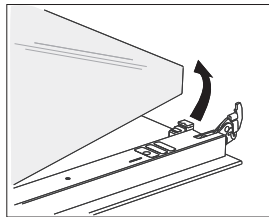
If the force applied to close the door is too strong, the effect of the system is reduced or the system will be bypassed for safety.

REMOVING AND INSERTING THE OVEN DOOR GLASS PANE

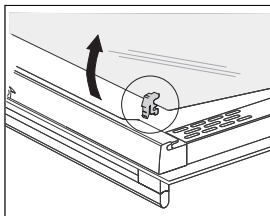
Oven door glass pane can be cleaned from the inside, but it has to be removed first. Remove the oven door (see chapter "Removing and replacing the oven door").




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.



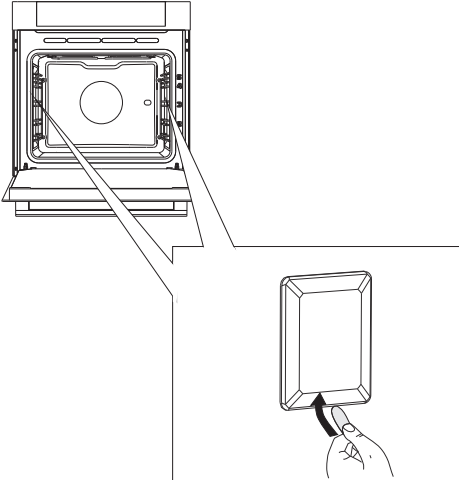
3 To remove the third glass pane (only with some models), lift and remove it. Also remove the rubber seals on the glass pane.

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

REPLACING THE BULB

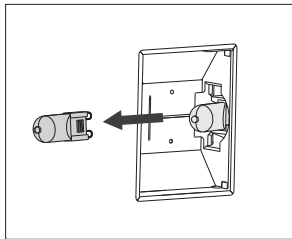
The bulb is a consumable and therefore not covered by warranty. Before changing the bulb, remove the trays, the grid, and the guides.

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.
Error code is displayed: ERRXX ... * XX denotes the number/code of the error.	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.

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

MULTI_TFT

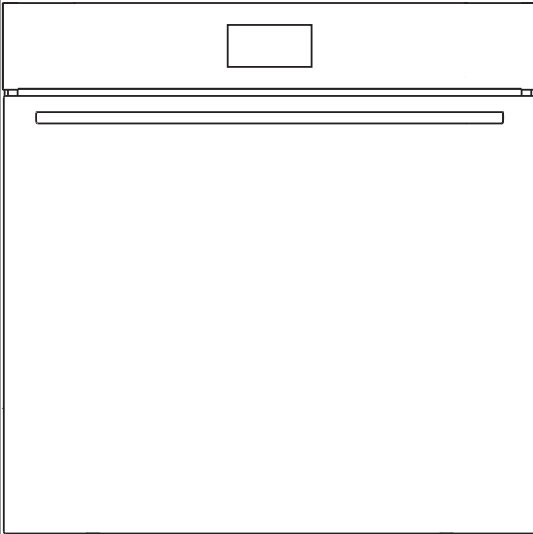


en (01-21)

ZH

电烤箱使用说明书
BO799S50X

gorenje



感谢 您信赖并购买本产品。

本手册为用户专用，手册对产品进行了详细介绍，并提供产品安全和正确使用方面的讯息。因此，请在初次使用前认真阅读此手册。收到产品后，请先确认产品是否有损坏；如有疑问，请立即与当地经销商或者零售商联系。具体联系方式 请查阅产品发票或货运单。

可在以下链接下载此手册：

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



重要信息



小贴士

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重要安全信息

请仔细阅读说明书，并妥善保管。

本产品可供八岁及以上人士使用。身心尚未健全或缺乏相关经验和知识的人士，在监护指导下方能安全使用本产品，并且告知潜在危险。请勿让儿童玩耍机器。儿童不能在无人监管时清洁及保养本机器。

警告:本产品在使用过程中变热，请小心避免触摸加热部件，让小于8岁的儿童远离本产品。

警告:产品随附部件在使用过程中变热。让儿童远离本产品，以防灼伤。

本产品在使用过程中变热。请小心避免触摸烤箱内部加热部件。

本烤箱只能使用推荐的温度探针

警告：给本产品更换灯泡前拔掉电源以避免触电危险。

由于研磨洗涤剂或钢丝刷可伤表面，导致玻璃破碎，请勿用于清洁烤箱门玻璃/把手的铰链盖（酌情而定）。

请勿使用蒸汽清洗机或高压清洗机清洗机器，否则可能发生触电危险。

固定布线包含的断电方法应按照当地的安全法规和标准连接。

"如电源线损坏，务必由厂家、服务代理商或者类似人员进行更换以免产生事故。

请勿在产品前方安装装饰性门，以防止机器过热发生危险。

本产品为家用电烤箱，请勿作暖房，烘干宠物及其他动物，纸张，纤维，药草等其他用途。因为可能引起灼伤或火灾。

本产品只能由经授权的专业技师连接主电源。改造产品或非专业维修可能对产品造成损害。

主电源上的其他机器邻近烤箱门时可能损坏，造成短路。因此，主电源上其他产品请与烤箱保持安全距离。

请勿在烤箱上覆盖铝箔纸，并且不要将烤盘或其他烹饪器具直接放至烤箱底。铝箔纸会阻断烤箱内空气流通，阻碍烹饪进程，损坏搪瓷涂层。

烤箱门在使用过程中变烫。安装三层玻璃用于降

低烤箱门最外层温度（仅存在于几种型号中）。

超载时，烤箱门上铰链可能损坏。请勿将重物置于门上。清洁烤箱内部时，请勿倚靠烤箱门。请勿站立于烤箱门之上，也请勿让儿童坐在烤箱门之上。

抬起设备时切勿握住门把手。

有无导轨均可安全操作。

确认通气处无覆盖或堵塞。

连接烤箱之前：

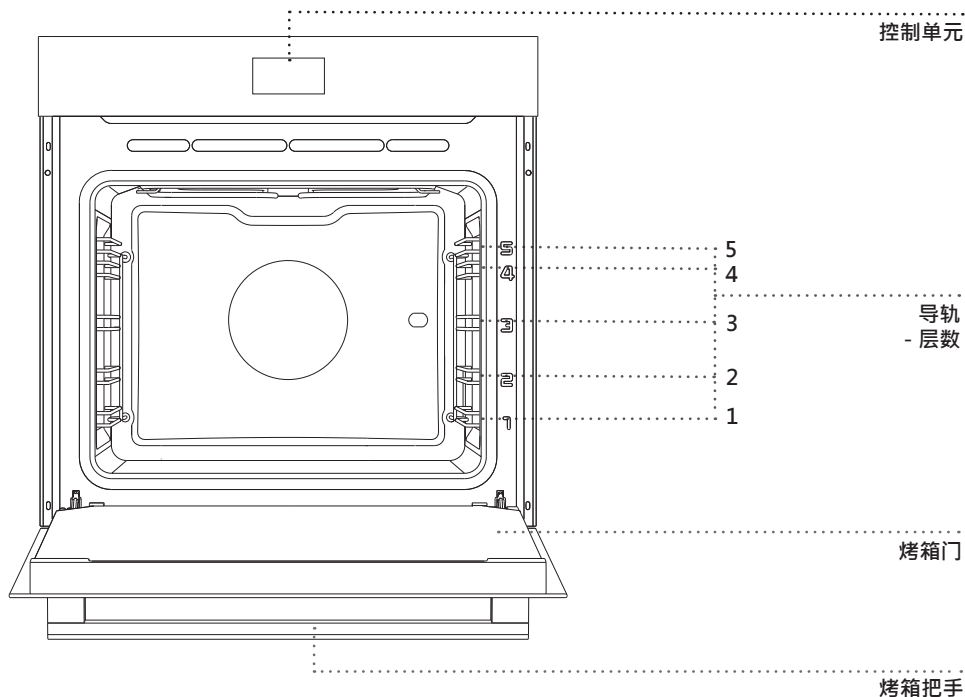


连接产品前请仔细阅读说明书。由于不正确连接或不正当使用产品而造成的损坏不在保修范围内。

电烤箱

(烤箱和配件详解- 依据型号)

下图显示了其中一款电烤箱。本说明书适用于同一系列不同型号的电烤箱，所以您所购买的型号可能不具备部分功能和配件。



导轨

烤架、浅烤盘和深烤盘可以放入烤箱的五个导轨层。(请注意，始终从下向上来数导轨层，第4、5层用于烧烤)。

滑动伸缩导轨

滑动伸缩导轨可位于第2、3、4层。

有全伸缩导轨和3/4伸缩导轨两种 - 依据不同型号。

烤箱门安全开关

烤箱在工作时门被打开时，安全开关会关闭烤箱内部加热器和风扇，以免热气迅速散出，灼伤用户。当再次关闭烤箱门后，安全开关又将内部加热器和风扇开启，烤箱继续工作。

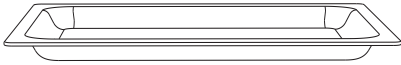
冷却风扇

烤箱内部设计有冷却风扇(贯流式风机)，持续给机壳和控制电路板降温。

冷却风扇的延时工作

当关闭烤箱后，冷却风扇会继续工作直到烤箱内部温度降低才停止。


烤箱配件 (烤箱和配件详解 – 依据型号)

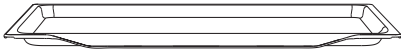


玻璃烤盘可用于全部烹饪模式。也可当托盘使用。

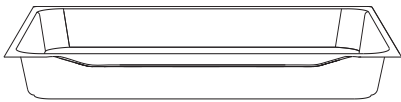


烤架用于烧烤或者支撑烤盘和其他器皿。


 烤架上有安全突起，避免烤架滑落。因此，当取出烤架时，需将烤架前端轻轻抬起。




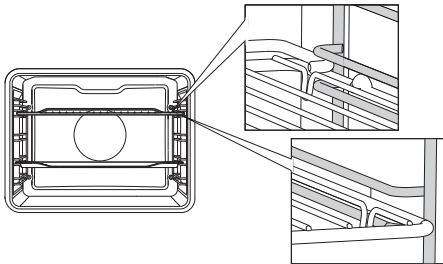
浅烤盘用于烘焙糕点。



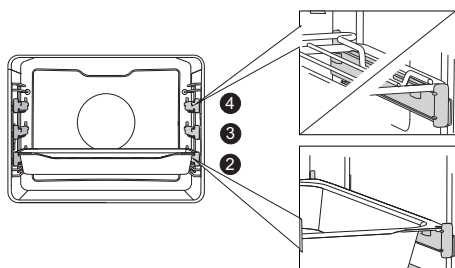
深烤盘用于烤肉和烘焙糕点，也充当滴油盘。

 请勿将深烤盘放入烤箱第1层，除非将深烤盘用于滴油盘使用时。


 烘焙部件加热后，形状可能改变，此改变不影响部件的功能。部件冷却后可恢复至原来形状。



请将烤架或烤盘置于导轨之间。



拉出伸缩导轨，将烤架或烤盘放在导轨上，推入烤箱。

 将伸缩导轨完全推入烤箱后，再关闭烤箱门。



高温烤制食物，烤箱各处温度较高，请使用烤箱手套。

技术参数

(依据型号)

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

产品铭牌位于烤箱边缘处，打开机门可见。

控制单元



1 开关

2 返回

3 显示 - 显示所有设置

轻按以回到上一菜单。

按住回到主菜单。

00



4 开始/暂停

5 童锁

注意:

按键时，手指与按键接触面越大，操作越顺畅。每次按键都会有按键音提示。通过上下左右滑动显示屏来选择菜单。确认菜单请轻按显示屏。

首次使用产品前

拿到产品后，请拆除所有包装。

请用温水和常规洗涤剂清洗所有配件。请勿使用刺激性清洗剂。


首次使用烤箱加热，由于新烤箱和配件，会伴随刺激性气味释放，属正常现象，请做好室内通风准备。

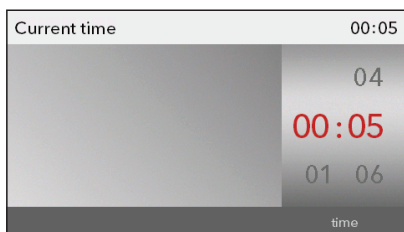
烹饪步骤 (1-6)

步骤 1: 首次开启烤箱


时钟设置

接通电源后，显示屏上闪烁12:00。
设置日期。

 通过上下滑动选择时间。



通过触摸屏来设置时间。
轻按 START/STOP 键确认选择。

 时钟设置与否不影响烤箱正常工作。但是，定时功能将无法使用(参考设置定时功能章节)。无操作几分钟后，烤箱进入待机状态。

更改时钟设置

当无定时功能开启时，时钟可以更改设置 (参考常用设置章节) 。

语言设置

多种语言可供设置，英语为出厂预设语言。




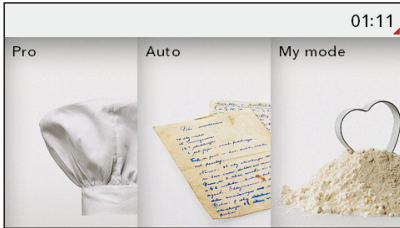
当触摸所需语言时，此语言字体会变大。

 按返回键  回主菜单。

步骤2: 选择基础烹饪菜单和设置

烹饪食物有多种方式可选:

 通过左右滑动选择所需菜单。



通过触摸相应的图片来选择所需的模式。显示屏上方会显示所选的食物名。

专业模式

用户可以根据各人喜好，选择不同重量、温度、时长等。

自动模式

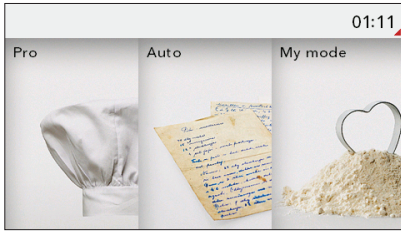
此模式中，可首先选择食物种类。随后会自动显示预设重量、烘焙程度以及烹饪结束时间。

此模式中包含大量预设菜单可供选择，数据均由专业厨师和营养专业提供。

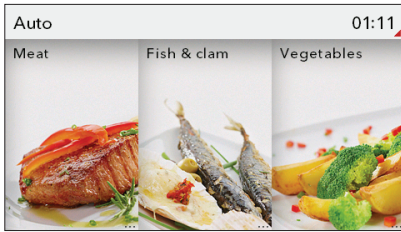
我的菜谱

可以存储自己喜欢的模式，以备下次使用。

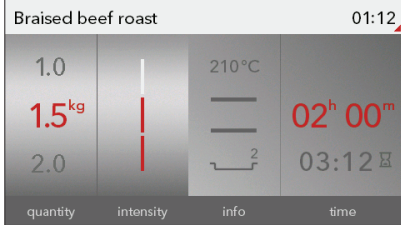
A) 选择食物种类烹饪 (自动模式)



选择自动模式。

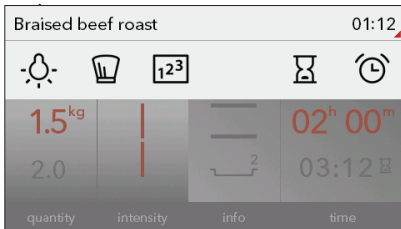


选择食物大类和具体食物。



显示屏会显示预设数值：

- 重量，
 - 熟度，
 - 时长 (烹饪结束时间灰色显示)。
- 重要和熟度均可更改。所选数值会显示红色。



额外设置

可通过触摸显示屏上方横条进入额外设置，并触摸选择不同图标。



- 烤箱照明



- 菜谱提示



- 分步烹饪 (参见分步烹饪章节)




- 预约



- 计时器

快速预热

自动模式中的一些菜谱包含快速预热 .

当设置此类菜谱时，将会出现以下语言: **"Selected program includes preheating."** ("所选程序包含快速预热。") 当快速预热开始前，请勿将食物放入烤箱。此图标 °C 会在显示屏上闪烁。

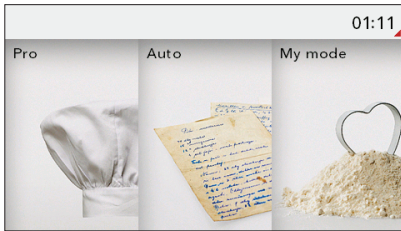
当设定温度到达后，快速预热完成，并伴随提示音。

显示屏将会出现以下语言: **"Preheating complete"**. ("快速预热完成。") 此时，请打开机门，放入食物，关闭机门，程序继续。

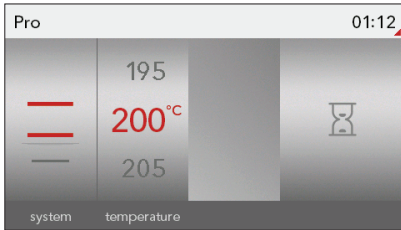


当使用快速预热功能时，预约功能无法使用。


B) 选择专业模式烹饪食物

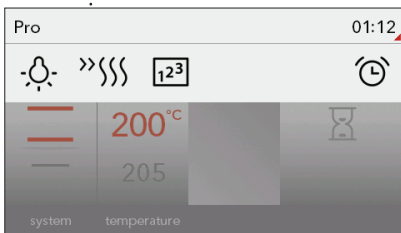


选择专业模式 (Pro)。



选择预设值：
- 系统 (加热器)
- 温度
所选数值会显示红色。

触摸此图标  选择时长
- 时长
(烹饪结束时间灰色显示)



额外设置：
可通过触摸显示屏上方横条进入额外设置，并触摸选择不同图标。



- 烤箱照明



- 快速预热




- 分步烹饪 (参见分步烹饪章节)



- 计时器




-  如果选择时长，额外设置中有预约功能可选。

轻按开始键START，所有设置会显示在显示屏上。

 烤箱温度变化和剩余时间均会在显示屏上显示。

快速预热

自动模式中的一些菜谱包含快速预热 。

当设置此类菜谱时，将会出现以下语言: **"Selected program includes preheating."** ("所选程序包含快速预热。") 当快速预热开始前，请勿将食物放入烤箱。此图标 °C 会在显示屏上闪烁。


当设定温度到达后，快速预热完成，并伴随提示音。

显示屏将会出现以下语言: **"Preheating complete"**. ("快速预热完成。") 此时，请打开机门，放入食物，关闭机门，程序继续。



当使用快速预热功能时，预约功能无法使用。

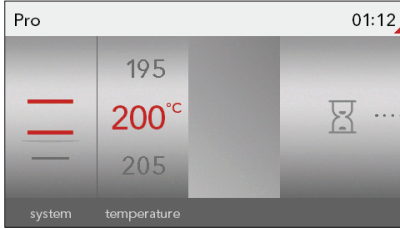
烹饪模式 (依据型号)

系统	详解	预设温度 (°C)
烹饪模式		
	顶部外圈加热器+底部加热器 顶部外圈加热器和底部加热器同时工作。请将糕点或肉类置于同一层烹饪，请勿分层烹饪。	200
	顶部外圈加热器 仅顶部外圈加热器工作。适合烹饪食物上表面。	150
	底部加热器 仅底部加热器工作。适合烹饪食物下表面。	160
	顶部内圈加热器 仅顶部内圈加热器工作。适合烧烤少量肉类、香肠和烘烤少量吐司面包。	240
	顶部内圈加热器+顶部外圈加热器 顶部内圈加热器+顶部外圈加热器同时工作。适合烧烤适量肉类、香肠和烘烤适量吐司面包。	240
	顶部内圈加热器+顶部外圈加热器+背部风扇 顶部内圈加热器+顶部外圈加热器+背部风扇同时工作。适合烧烤大块肉类、禽类，方便烤出脆皮。	170
	底部加热器+背部环形加热器+背部风扇 底部加热器+背部环形加热器+背部风扇同时工作。适合烘焙比萨、水果蛋糕、发酵面团和脆皮糕点，可以多层同时烘焙。	200
	背部环形加热器+背部风扇 背部环形加热器+背部风扇同时工作。适合烧烤适量肉类、禽类，可以多层同时烧烤。	180
	节能烹饪¹⁾ 适合烧烤肉类和糕点松饼类食品。	180
	底部加热器+背部风扇 底部加热器+背部风扇同时工作。适合烘焙发酵面团和制作水果、蔬菜罐头。	180
	自动烧烤模式 顶部内圈加热器+顶部外圈加热器+背部环形加热器同时工作。适合烧烤各种肉类，方便烤出脆皮。	180

¹⁾ 它被用于确定依照 EN 60350-1 标准的能效等级。

在此模式下，由于特殊的操作算法，以及使用余热，所以不会显示烤箱中的实际温度。

定时功能 – 时长



时长可以在专业模式 (Pro) 中选择，也可在自动模式中选择。



设置时长

设置所需时长，确定设置。

轻按开始键START，开始烹饪。显示屏将显示所有设置。所有定时功能可通过将时长设置为“0”来取消。



设置预约功能

此功能会直接显示程序完成时间，所以，请确保烤箱时钟准确。

例如：

当前时间：中午12点

烹饪时长：2 小时

结束时间：下午6点

首先，设置烹饪时长 (COOKING DURATION)，如2 小时。烹饪结束时间会自动显示下午2点钟。如果您希望烹饪在下午6点结束，请设置6点结束，并按开始键START，定时器会开始倒计时。

显示屏会显示以下内容：

"Cooking start is delayed. Cooking will start at 16:00."

"烹饪已推迟至下午4点开始。"

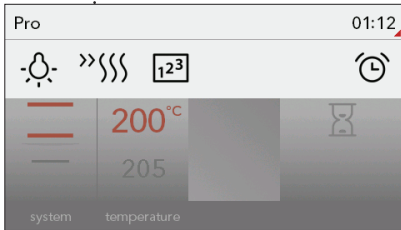


当所设时间截止后，烤箱会自动停止工作 (烹饪结束)，会伴随提示音，请轻按闹钟键，关闭提示音。如不手动关闭提示音，提示音会在1分钟后自动关闭。

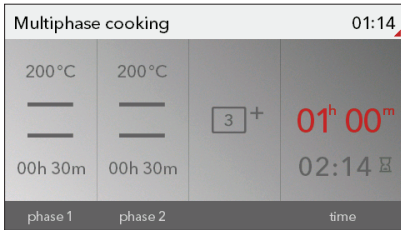
几分钟后无操作，烤箱进入待机状态。显示屏会显示当前时间。

分段烹饪

最多可选择3个不同烹饪阶段按顺序开始。



在额外设置中触摸图标选择分步烹饪。



触摸屏幕两次选择步骤2和3。
触摸对应的步骤名，确认或删除步骤。

轻按开始键START，烤箱开始烹饪。烤箱首先进入第1步，进行烹饪。（所选步烹饪会变红色。）随后，会分步进入第2、3步。



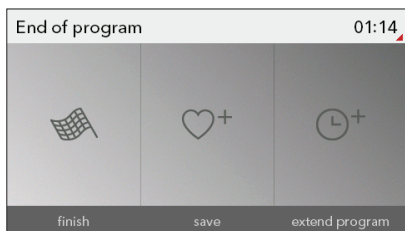
如果需要取消某步骤，选择此步骤，然后触摸十字图标。只能在未进入此步骤前取消此步骤。

步骤 3: 开始烹饪过程

烹饪开始前，开始/暂停键 START/STOP 会不断闪烁。按住此键，烹饪开始。
在烹饪过程中，可以通过触摸显示屏来更改设置。



步骤 4: 烹饪结束，关闭烤箱



显示屏会显示结束页面，包含如下图标。



结束

选择此图标以结束烹饪。显示屏进入主菜单。



延长烹饪时间

选择此图标以延长烹饪时间。



添加最常用菜单


选择此图标以添加成为最常用菜单。




使用烤箱后，可能会有一些水留在冷凝水通道（门下方）。请用海绵或布擦拭通道。

存储常用菜单




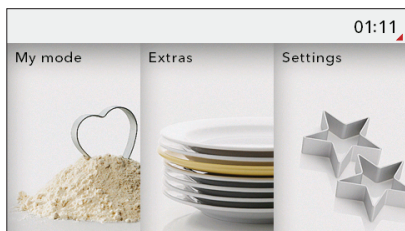
选择此图标 ，通过触摸字母命名。可通过右上方叉图标删除字母。

轻按开始键 START/STOP 存储设置。

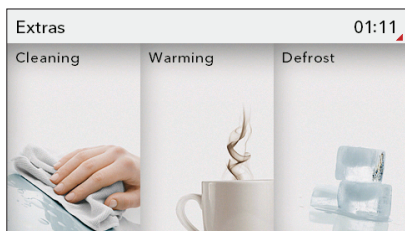
 存储过的菜单可以在未来使用。可直接在主菜单中直接选择我的菜谱 (My recipes)

步骤 5: 选择额外功能

 左右滑动选择额外功能。



通过触摸选择额外功能 EXTRAS，额外功能菜单会显示。



辅助清洁功能(Aqua clean)

使用此功能可以帮助除去残留在烤箱内部的油污和食物残留。

在深烤盘中倒入0.5升水，并置于烤箱底层。30分钟后，烤箱内壁上的食物残留会被软化，此时，请用潮湿抹布清洁即可。(参见维护和清洁)

保温

保温功能用于将已做好的食物进行保温。选择此图标并设定温度和开始结束时间。

解冻

使用此功能时，仅开启背部风扇，任何加热器均关闭状态。

可用于缓慢解冻食物(蛋糕、面包和水果)。

通过选择相关图标可以选择食物种类、种类和解冻开始结束时间。

解冻时间过半时，请打开机门将食物翻转、分开以增加解冻效果。

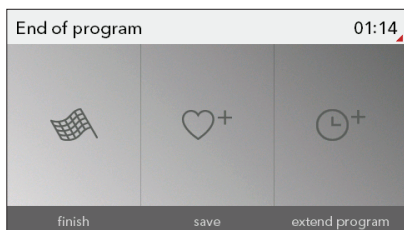
快速预热

当需要烤箱尽快到达所需温度时，可选择快速预热功能。

此功能不适于烹饪，仅作预热所用。当烤箱加热到预设温度时，快速预热完成，可放入食物进行烹饪。

暖碟

暖碟功能用于加热碟子、杯子等器皿，选择此图标并设定温度和开始结束时间。



显示屏会显示结束页面，包含如下图标。



童锁

轻按童锁图标键开启童锁。显示屏将显示:"Child lock activated"，"童锁开启"。再次轻按童锁图标，童锁解除。



如果没有使用任何定时功能(显示屏只显示时钟)，当童锁处于开启状态时，烤箱无法运行。

如果定时功能开启后，才开启童锁，烤箱会正常运行。当然，此时也无法改变烤箱其他设置。

童锁开启时，系统(烹饪模式)和额外功能均无法更改。仅烹饪过程可以停止或者关闭。

烤箱关闭后，童锁仍保持开启状态。若想更改设置，必须解除儿童锁。



烤箱内部照明

机门打开或烤箱开始工作时，烤箱内部照明自动点亮。

烹饪结束后，照明系统还会持续点亮一分钟。

通过此灯泡图标开启、关闭内部照明。



倒计时功能


倒计时功能可独立使用。

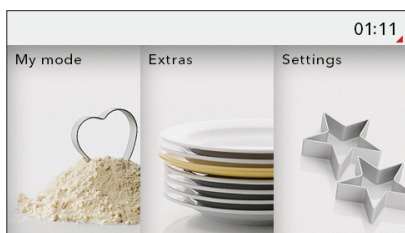
轻按此闹钟图标以开启倒计时功能。最长倒计时时间为10小时。倒计时结束时，会伴随提示音，按任意键可关闭提示音。如无任何操作，提示音会在1分钟后自动关闭。



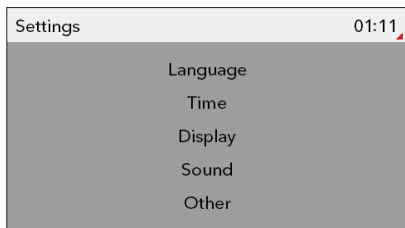
任何时候，照明和定时功能都可通过触摸显示屏上方的横条进入。

步骤 6: 常用设置

 左右滑动选择菜单。



通过触摸选择所需设置。



当触摸需要选择的设置时，选项字体会变大。

语言

选择显示语言。

时钟

产品首次通电或者断电超过1周时间再次接电后，设置时间。然后，有两种时间显示模式可供选择：数码和钟表。

音量

仅在无倒计时功能开启时，可调整提示音音量。

可设置：

按键音量。

显示

可设置：

显示屏亮度

夜间模式 – 自动关闭显示屏。

其他设置

工厂设置

灯开关



断电或者关闭烤箱后，所有设置都会自动存储。

加热系统 (烹饪模式)详解以及烹饪介绍 (图表)

如果没有在表中找到您需要烹饪的食物，请寻找类似的食物信息。此烹饪信息适用于仅在一层烹饪时使用。

表中有温度区间可供选择。请先用表中的较低温度烹饪，若食物没有完全熟透，再增加温度继续烹饪。

烹饪时长会随着很多不同条件略微改变。

雪花符号 * 指需要快速预热的食物

开启快速预热，如果表中提示需要。加热空烤箱消耗大量能量。因此，在烘焙不同糕点和比萨时，可以减少能耗。

使用羊皮纸时，请确保其耐高温。

当烹饪大块肉类或者糕点时，烤箱内会有一些蒸汽产生，遇到门玻璃会出现冷凝现象。此现象属正常现象，不会影响正常烹饪。烹饪结束后，请将门上水擦干。

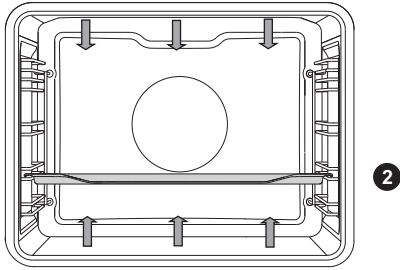
可在烹饪结束前大约10分钟，关闭烤箱，以节约能耗。

请勿在烤箱内冷却食物，以免烤箱门内出现水珠。

顶部外圈加热器 + 底部加热器



顶部外圈加热器和底部加热器同时工作。



烤肉:

请使用搪瓷烤盘、钢化玻璃烤盘、铁盘。请勿使用不锈钢盘。

食物种类	重量	层数 (从下至上)	温度 (°C)	烹饪时间 (分钟)
肉类				
猪排	1500	2	180-200	90-120
肩颈肉	1500	2	180-200	110-140
猪肉卷	1500	2	180-200	90-110
烤牛肉	1500	2	170-190	120-150
小牛肉卷	1500	2	180-200	80-100
羊里脊	1500	2	180-200	60-80
兔里脊	1000	2	180-200	50-70
鹿腿肉	1500	2	180-200	90-120
肉卷				
烩鱼, 1 千克	200 克/块	2	190-210	40-50

烘焙糕点

若使用标配烤盘，可直接置于导轨上；若使用其他烤盘，请将烤盘置于烤架上。
使用快速预热功能可以缩短烹饪时长。

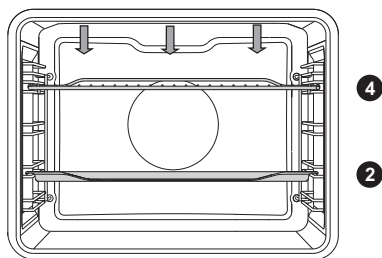
食物种类	层数 (从下至上)	温度 (°C)	烹饪时间 (分钟)
糕点			
蔬菜奶酥	2	190-210	35-45
甜心奶酥	2	170-190	40-50
面包卷	3	190-210	20-30
白面包·1千克	3	220	10-15
		180-190	30-40
荞麦面包·1千克	3	180-190	50-60
全麦面包·1千克	3	180-190	50-60
黑面包·1千克	3	180-190	50-60
小麦面包·1千克	3	180-190	50-60
胡桃蛋糕	2	170-180	50-60
海绵蛋糕	2	160-170	30-40
酵母生面团小糕点	3	200-210	20-30
卷心菜馅饼	3	190-200	25-35
水果蛋糕	2	130-150	80-100
马卡龙	3	80-90	110-130
果冻卷	3	170-180	30-40

小贴士	方法
蛋糕里面熟了吗？	<ul style="list-style-type: none"> • 用一根牙签从上往下插入蛋糕。取出牙签，如果没有碎屑粘在牙签上，说明里面也已经熟了。
蛋糕没成型。	<ul style="list-style-type: none"> • 查看菜谱。 • 下次，减少用水量。 • 搅拌时注意搅拌时间。
蛋糕底部过松散。	<ul style="list-style-type: none"> • 在整个烘焙快结束前，将烤盘置于底层，开启底部加热器烘焙。
含水分的蛋糕未熟。	<ul style="list-style-type: none"> • 增加温度、延长烘焙时长



请勿将深烤盘置于第1层（最底层）。

烧烤



当选择全区域烧烤功能时，顶部内外加热器同时工作。

开启顶部内圈加热器预热5分钟。

请实时关注烤箱内情况，以免温度过高，将食物烤焦。

适合烧烤香肠、肉块、鱼块或吐司面包。

如果将肉块直接置于烤架上，请在烤架上刷上食用油，以免烤制过程中，肉类粘在烤架上，然后将烤架置于第4层进行烧烤。请记住，使用烤架烧烤时，务必在第1或2层放入深烤盘做滴油盘用。当使用烤盘烧烤时，务必确保盘中有适量的净水，以免食物烤焦。烧烤过程中，需打开机门翻转食物。

烧烤结束后，请清洗烤箱内部和各种配件。

T烧烤 – 顶部内圈加热器

食物种类	重量	层数 (从下至上)	温度 (°C)	烹饪时间 (分钟)
肉类				
牛排·五分熟	180 克/块	4	240	20-25
猪颈肉片	150 克/块	4	240	25-30
肉饼	280 克/块	4	240	30-35
烤香肠	70 克/块	4	240	20-25
吐司面包				
吐司	/	4	240	5-10
三明治	/	4	240	5-10

烧烤 – 顶部内外圈加热器

食物种类	重量	层数 (从下至上)	温度 (°C)	烹饪时间 (分钟)
肉类				
牛排·五分熟	180 克/块	4	240	10-15
牛排·全熟	180 克/块	4	240	15-20
肩颈肉	150 克/块	4	240	15-20
肉饼	280 克/块	4	240	20-25
小牛肉片	140 克/块	4	240	15-20
烤香肠	70 克/块	4	240	10-20
罐头猪肉	150 克/块	4	240	15-20
鱼类				
鲑鱼肉片	200克/块	4	240	15-20
吐司面包				
6片面包	/	4	240	1-4
三明治	/	4	240	2-5



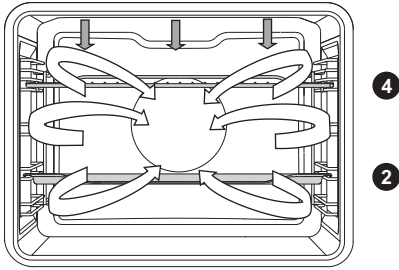
开启顶部加热器时，请保持机门关闭。

烧烤时，烤箱内各部件温度较高，请使用烤箱手套和肉钳。

烧烤 + 背部风扇

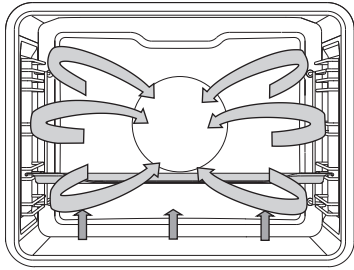


顶部内外加热器和背部风扇同时工作。适合烤肉、鱼和蔬菜。



食物种类	重量	层数 (从下至上)	温度 (°C)	烹饪时间 (分钟)
肉类				
鸭肉	2000	2	180-200	90-110
猪排	1500	2	170-190	90-120
肩颈肉	1500	2	160-180	100-130
半鸡	700	2	190-210	50-60
鸡 · 1.5千克	1500	2	200-220	60-80
肉糜卷	1500	2	160-180	70-90
鱼类				
鲑鱼肉片	200 克/块	2	200-220	20-30

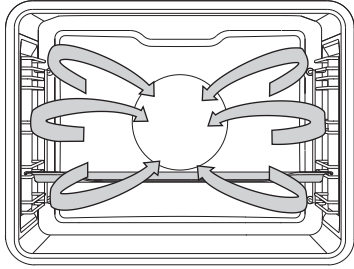
背部加热器 + 背部风扇 + 底部加热器



背部加热器、底部加热器和背部风扇同时工作。
适合烘焙披萨、水果派和水果蛋糕。

食物种类	层数 (从下至上)	温度 (°C)	烹饪时间 (分钟)
糕点			
芝士蛋糕·硬壳	2	150-160	60-70
披萨	3	210-220	10-15
脆皮法式蛋挞	2	190-200	50-60
苹果薄派	2	170-180	50-60

360° 热风循环



背部环形加热器和背部风扇同时工作。背部风扇持续工作保证烤箱内部热量均匀分布。

烤肉:

请使用搪瓷烤盘、钢化玻璃烤盘、铁盘。请勿使用不锈钢盘。

当使用烤盘烧烤时，务必确保盘中有适量的净水，以免食物烤焦。
烧烤过程中，需打开机门翻转食物。

食物种类	重量	层数 (从下至上)	温度 (°C)	烹饪时间 (分钟)
肉类				
猪排·带皮	1500	2	160-180	90-120
整鸡	1500	2	170-190	70-90
鸭肉	2000	2	160-180	120-150
鹅肉	4000	2	150-170	170-200
火鸡	5000	2	150-170	180-210
鸡胸肉	1000	3	180-200	50-60
酿馅鸡	1500	2	180-200	110-130

烘焙糕点

建议先使用快速预热功能。

请使用浅烤盘烘焙糕点如饼干、曲奇饼。可同时多层烘焙，建议使用第2、3层。

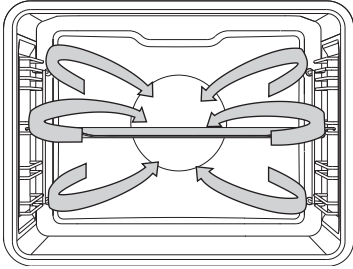
请注意即使使用相同烤盘进行烘焙，烘焙时长也会略微不同。例如上层烘焙比下层烘焙时间短。若使用非标配烤盘，请将烤盘置于烤架上。若使用标配烤盘，请直接置于导轨上。为达到均匀烘焙，请确保放入烤箱前的糕点厚度一致。

食物种类	层数 (从下至上)	温度 (°C)	烹饪时间 (分钟)
糕点			
海绵蛋糕	2	150-160	30-40
面包屑蛋糕	3	160-170	25-35
葡萄干蛋糕	2	150-160	30-40
海绵卷	3	160-170	15-25
硬皮水果蛋糕	2	160-170	50-70
辫子面包	2	160-170	35-50
苹果派	3	170-180	50-60
披萨	3	200-210	15-20
脆皮饼干	3	150-160	15-25
压缩饼干	3	140-150	20-30
小蛋糕	3	140-150	20-30
饼干·发酵后	3	170-180	20-35
薄片饼干	3	170-180	20-30
奶油心糕点	3	180-190	25-45
冷冻食品			
奶酪苹果派	3	170-180	55-70
披萨	3	180-190	20-35
烤箱炸土豆	3	200-210	25-40
油炸丸子	3	200-210	20-35



请勿将深烤盘放入第1层。

节能模式



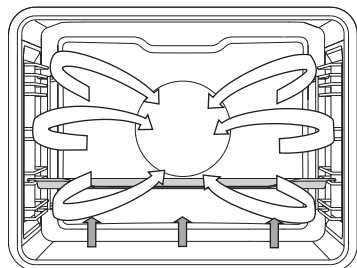
背部加热器和环形风扇开启。环形风扇确保热源均匀分布。

食物种类	层数 (从下至上)	温度 (°C)	烹饪时间 (分钟)
肉类			
猪排 · 1千克	2	190-200	110-130
猪排 · 2千克	2	190-200	130-150
牛排 · 1千克	2	200-210	100-120
鱼类			
整鱼 · 200克/条	3	190-200	40-50
鱼排 · 100克/块	3	200-210	25-35
糕点			
压缩饼干	3	170-180	15-25
杯子蛋糕	3	180-190	30-35
海绵卷	3	190-200	15-25
硬皮水果蛋糕	2	180-190	55-65
蔬菜			
烤土豆	2	180-190	40-50
意式宽面	2	190-200	45-55
冷冻食品			
炸薯条 · 1千克	3	220-230	35-45
鸡肉片 · 0.7千克	3	210-220	30-40
鱼条 · 0.6千克	3	210-220	30-40



请勿将深烤盘放入第1层。

底部加热器 + 背部风扇



适合烘焙发酵面团和制作水果、蔬菜罐头。请使用浅烤盘并置于第2层。

制作果脯和腌制蔬菜

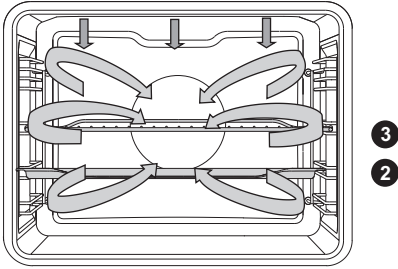
用罐子制作水果蔬菜罐头。请使用有橡胶封条、玻璃盖子的罐子。请勿使用金属盖子的罐子。确保所有罐子统一大小，并放入大致相等重量的食物。

在深烤盘中倒入1升大约70°C的水，将6个相同的罐子放入热水中，置于第2层。

制作过程中请时刻注意罐内情况，直到罐中水分渐渐消失(罐子中出现泡泡)。

食物种类	层数 (从下至上)	温度 (°C)	烹饪时间 (分钟)	慢煮开始时的 温度	烤箱休息时间
水果					
草莓(6×1 升)	2	180	40-60	switch off	20-30
核果(6×1 升)	2	180	40-60	switch off	20-30
果酱(6×1 升)	2	180	40-60	switch off	20-30
蔬菜					
腌黄瓜(6×1 升)	2	180	40-60	switch off	20-30
豆类/胡萝卜(6×1 升)	2	180	40-60	120 °C, 60 min	20-30

自动烧烤模式



部内外圈加热器和背部环形加热器同时工作。适合烧烤各种肉类，方便烤出脆皮。

适合烧烤各种肉类。

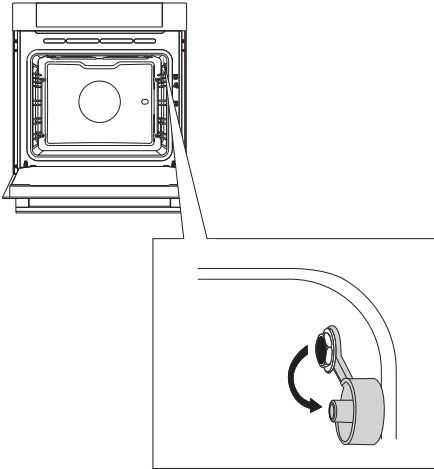
如果将肉块直接置于烤架上，请在烤架上刷上食用油，以免烤制过程中，肉类粘在烤架上，然后将烤架置于第3层进行烧烤。请记住，使用烤架烧烤时，务必在第2层放入深烤盘做滴油盘用。当使用烤盘烧烤时，请将烤盘置于第2层进行烧烤。

食物种类	重量	层数 (从下至上)	温度 (°C)	烹饪时间 (分钟)	食物内部温度 (°C)
肉类					
牛里脊	1000	2	160-180	60-80	55-75*
整鸡	1500	2	170-190	65-85	85-90
火鸡	4000	2	160-180	150-180	85-90
猪排	1500	2	160-180	100-120	70-85
肉糜卷	1000	2	160-180	50-65	80-85
小牛肉	1000	2	160-180	70-90	75-85
羔羊	1000	2	170-190	50-70	75-85
鹿肉	1000	2	170-190	60-90	75-85
整鱼	1000	3	160-180	40-50	75-85

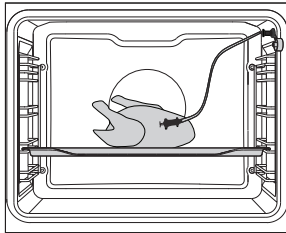
* 2分熟 = 55-60 °C; 5分熟 = 65-70 °C; 全熟 = 70-75 °C

烤肉探针

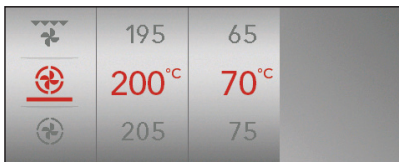
请设置食物内部所需温度。食物内部到达预设温度后，烤箱停止工作。烤肉探针用于探测食物内部温度。



1 拧开金属盖 (探针插孔位于烤箱右侧上部)。




2 探针插入插孔，并将探针部分插入食物内部 (如果任何定时功能开启，则无法使用探针)



选择加热模式

预设温度和探针的实时温度均会在显示屏上出现。轻按开始键START，开始烹饪。

 烹饪过程中，探针实时监测食物内部温度。

食物内部到达预设温度后，烤箱停止工作。会伴随提示音，按任意键，提示音会关闭。提示音会在1分钟后自动关闭。

烹饪结束后，请将烤肉探针插孔盖上。

肉类的成熟度温度

肉的种类	中心温度 (°C)
牛肉	
三分熟	40-45
五分熟	55-60
七分熟	65-70
全熟	75-80
小牛肉	
全熟	75-85
猪肉	
七分熟	65-70
全熟	75-85
羔羊	
全熟	79
绵羊	
三分熟	45
五分熟	55-60
七分熟	65-70
全熟	80
山羊	
七分熟	70
全熟	82
禽类	
全熟	82
鱼类	
全熟	65-70



请使用本公司提供的烤肉探针。
请确保烹饪过程中探针不直接与加热器接触。
烹饪结束后，探针较热，请注意以免烫伤。

维护和清洁



清洁前请切断烤箱电源并使其完全冷却。

请勿让儿童在无监管的情况下清洁烤箱。

铝涂层表面

设备（前面板）的铝涂层表面应该使用非研磨性的液体清洁剂和软海绵清洁。取少量洗涤液涂在潮湿的软棉布上清洗表面。然后用清水冲洗干净，请勿直接将洗涤液涂在烤箱铝制表面。用户还可以使用符合厂家要求的专门用来清洁此类表面的去污剂。

不锈钢前面板

(依据型号)

使用温性清洁剂（肥皂）和不会产生划痕的软海绵清洁表面，请勿使用非温和的清洁剂或溶剂，否则可能损伤表面。

喷漆涂层及塑料表面

(依据型号)

使用软布和液体清洁剂清洁旋钮和手柄，特别适用于光滑的喷漆涂层；请参考厂家提供的用户手册。



请勿让此类表面接触烤箱清洁喷雾，因为喷雾会明显并永久地损坏铝制表面及附件。

清洁烤箱常规方法

烤箱可以进行常规的清洗（使用洗涤剂、烤箱喷雾剂），但这些只建议用来针对顽固污渍，且要确保在清洗后，用清水将留在表面的洗涤剂彻底清洗干净。

每次使用后必须清洗烤箱和附件，否则污渍在烧灼过后更难清除。烤箱内壁会溅到烘烤喷溅出的油脂，趁烤箱仍旧温热时，使用温的肥皂水进行清洗比较容易去除。

对于具有顽固污渍的烤箱可以用特殊的烤箱清洁剂进行清洁，在下次使用前用清水彻底清洗设备并清除所有的清洁剂残留物。

请勿使用非温和的清洁剂（例如抛光剂）、尖锐的清洗工具、腐蚀抑制剂或可能导致划痕的其他用具。

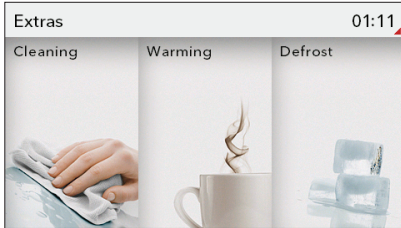
对于烤盘、烤架之类的附件，可以用热水和普通清洁剂清洗。

烤箱、内层门材料、烤盘以及滴油盘均具有特殊的陶瓷涂层，因此表面光滑且耐用。

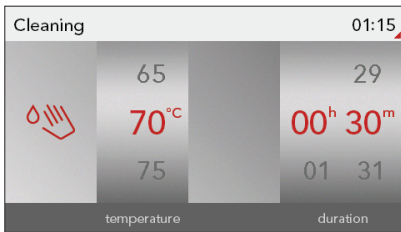
这种特殊涂层在常温下更容易清洗。

辅助清洁功能(AQUA CLEAN)

在深烤盘中倒入0.5升净水，并将深烤盘置于烤箱第2层。



选择 "Extra/额外功能" 中的辅助清洁功能图标。(Aqua Clean)



轻按开始 START 键。



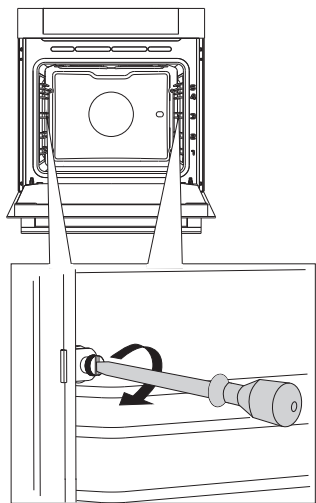
30分钟后，烤箱内壁的食物残留会被软化，请使用潮湿抹布擦去即可。



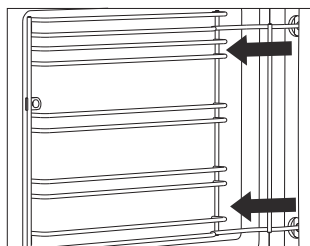
请在烤箱完全冷却后，使用辅助清洁功能 (Aqua Clean)。

导轨的拆卸和清洁

请使用常规方法清洗导轨。



1 拧下螺丝。



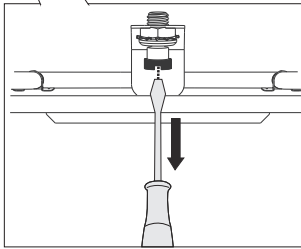
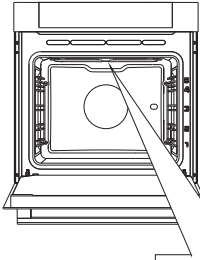
2 取下导轨。



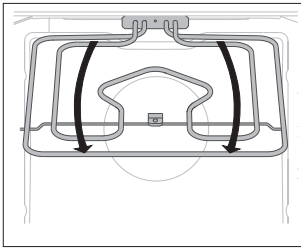
清洗后，重新装上导轨，并拧紧螺丝。


烤箱内顶部的清洁

顶部加热器可以向下拉，便于清洁烤箱内顶壁。清洁前，请将烤箱内配件取出。



1 先将顶部加热器的螺丝拧下，然后加热器可以向下拉。



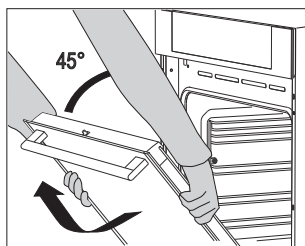
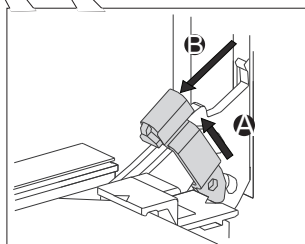
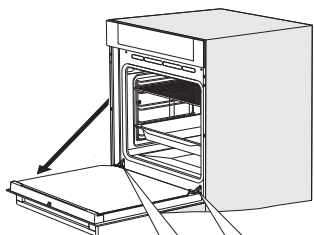
 勿在顶部加热器未归位的情况下，开启烤箱。



需将电源拔下。

加热器必须完全冷却。


烤箱门的拆卸和安装



1 首先，完全打开烤箱门。

2 缓缓提起铰链夹钳后，将门朝外拉出。

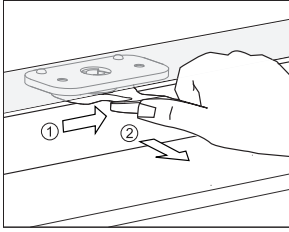
3 缓缓关闭烤箱门，使其与完全开门时成45度角；此时，可完全拉出机门。

 机门复位时，请按照相反的顺序进行。如机门不能正常开启或关闭，请检查铰链的插槽是否完全归位。



安装烤箱门时，确保将铰链附带的夹钳彻底归位。否则，在安装或者拆卸时铰链所释放的弹力过大，易造成人身伤害。

门锁 (依据型号)



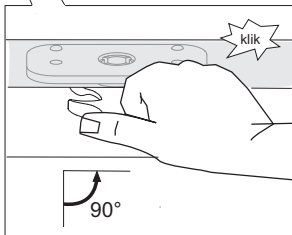
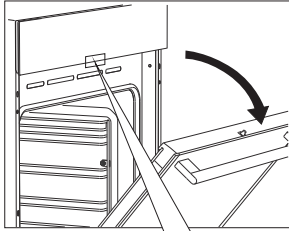
开启烤箱门，用拇指轻轻按门锁至右边同时向外拉门。

 当烤箱门关闭，门锁自动恢复初始位置。

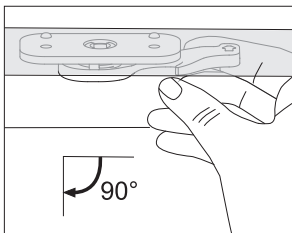
停用和恢复门锁

 烤箱需完全冷却。

首先，开启烤箱门。



拇指将门锁向右推90°直至听到清脆归位声。门锁已停用。



恢复门锁，开启烤箱门并用右手食指向前拉出门锁。

门缓冲开启 (依据型号)

烤箱安装有缓冲系统，在门关闭到达75度时，缓冲关闭。

门缓冲关闭 (依据型号)

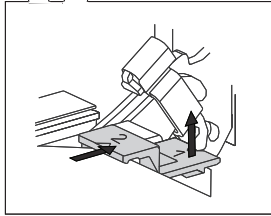
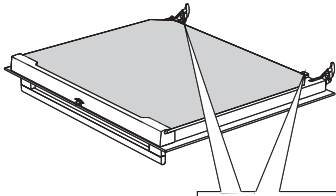
烤箱安装有缓冲系统，在门关闭到达75度时，缓冲关闭。



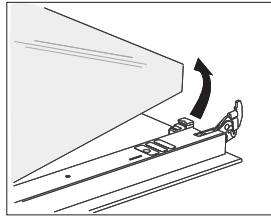
如果关门用力过猛，缓冲系统作用将减弱。

烤箱门内玻璃的拆卸和安装

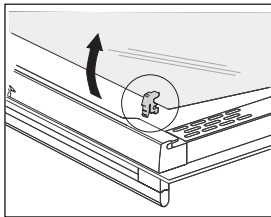
玻璃门板也可以从内侧清洗，但是首先必须拆卸。拆卸烤箱门（参考“拆卸烤箱门”章节）。




- 1** 提起左右两侧的卡扣 (标志1处)，向前推卡扣 (标志2处)，此时，左右两侧的卡扣均被取下。



- 2** 握住玻璃底部，缓缓抬起，此时，可以完全取下玻璃。



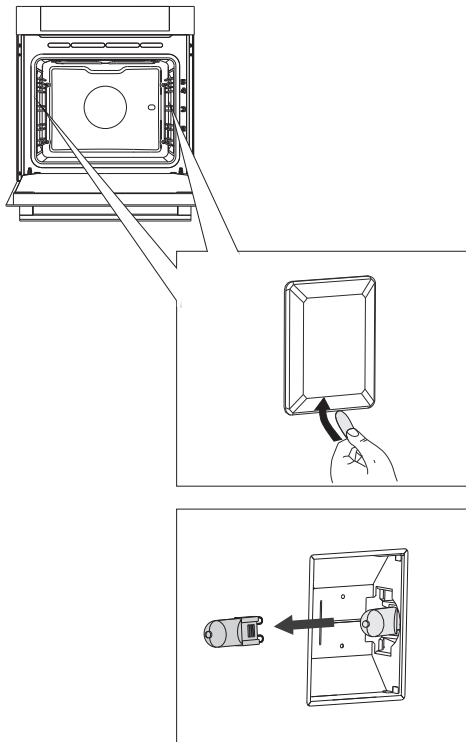
- 3** 拆卸第3层玻璃 (依据型号)，缓缓提起，取下。同时，请取下玻璃上的橡胶封。

 玻璃复位时，请按照相反的顺序进行。门上的标志 (半圆) 需和玻璃重合。

烤箱内部照明灯泡的更换

请注意，灯泡属于消耗品，因此不在保修范围内。更换前，请取出烤箱内各配件。


(卤素灯: G9, 230 V, 25 W)



1 请用一字螺丝刀撬开并取下灯罩。

注意: 小心操作，以免损坏搪瓷内壁。

2 取下卤素灯。

 注意保护，避免烫伤。

故障排除表

故障	解决方法
感应按键失灵，荧幕显示内容不能变换。	关闭烤箱，拔下电源插头数分钟（将熔断器解锁或者关闭总电源开关），然后重新接通电源，开启烤箱。
室内电路保险丝经常跳闸	请致电维修人员或电工。
烤箱照明无效	按照“更换部件”中的说明更换烤箱灯泡。参见“清洁和维护”
糕点不熟	<ul style="list-style-type: none">• 是否选择正确的温度和加热模式• 烤箱门是否关紧
显示错误代码 (ERRXX)	<ul style="list-style-type: none">• 电子设备存在错误。关闭烤箱，拔下电源插头数分钟后，然后重新接通电源，开启烤箱。如果错误仍在，请致电维修人员或电工。

如以上问题仍未能解决，请联系厂家指定售后服务中心。因非正确的连接或者操作导致故障的维修，不包括在产品的免费保修范围内，所有相关费用需由用户承担。



维修前，请务必拔下插头。

废物丢弃



产品外包装均使用环保材料制成。

产品或其包装上的该图标表示，本产品不能作为家庭废弃物处理，而是应该将其交给回收电器和电子设备的回收点进行处理。确保对本产品进行正确处理，并避免对本产品采取不当的废物处理措施，这样有助于停止对环境和人类健康造成的潜在负面影响。有关产品回收的详细信息，请联系当地的环保单位或购买本产品的商店。

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产品中有害物质的名称及含量

NAME AND CONTENT OF HAZARDOUS SUBSTANCES IN PRODUCTS

部件名称 Component name	有害物质 Hazardous substance					
	铅 Lead (Pb)	汞 Mercury (Hg)	镉 Cadmium (Cd)	六价铬 Hexavalent Chromium (Cr (VI))	多溴联苯 Polybrominated biphenyls (PBB)	多溴二苯醚 Polybrominated diphenyl ethers (PBDE)
外壳件 Enclosure material	x	o	o	o	o	o
印刷电路板 Printed circuit board assembly	o	o	o	o	o	o
保温材料 Thermal insulation material	o	o	o	o	o	o
电机 Motor	o	o	o	o	o	o
控制器及电器元器件 Electric controller and parts	o	o	o	o	o	o
电源线及连接器 Plug, cable and connector	o	o	o	o	o	o
包装印刷组件 Package and printing material	o	o	o	o	o	o

本表格依据SJ/T 11364的规定编制

- o 表示该有害物质在该部件所有均质材料中的含量均在GB/T 26572 规定的限量要求以下。
- x 表示该有害物质至少在该部件的某一均质材料中的含量超出GB/T 26572规定的限量要求。

This table is prepared in accordance with the provisions of SJ/T 11364.

- o Indicates that said hazardous substance contained in all of the homogeneous materials for this part is below the limit requirement of GB/T 26572.
- x Indicates that said hazardous substance contained in at least one of the homogeneous materials used for this part is above the limit requirement of GB/T 26572.

MULTI_TFT



zh_cn (09-20)