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**OPERATING AND INSTALLATION  
INSTRUCTIONS OF  
60x60 ELECTRIC DOUBLE OVEN**

Dear Customer,

Thank you for purchasing this Cooking Appliance. The safety precautions and recommendations in these instructions are for your own safety and the safety of others. These instructions will also allow you to make full use of all the features offered by your appliance.

Please keep this booklet in a safe place. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for its intended purpose, that is for the domestic cooking of foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper or incorrect use of the appliance.

**Declaration of conformity**

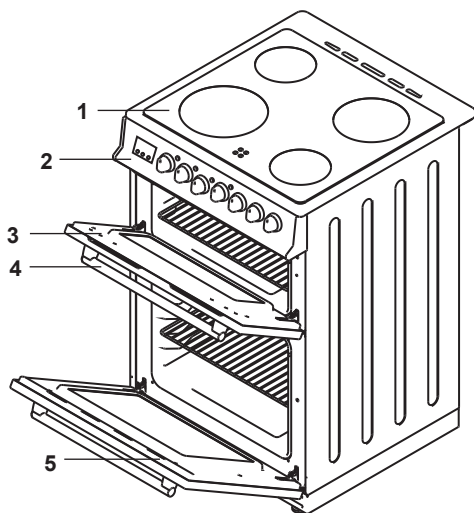
We declare that our products meet the applicable European Directives, Decisions and Regulations and the requirements listed in the standards referenced.



## **CONTENS:**

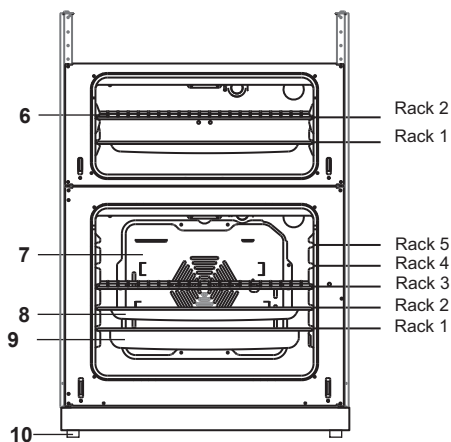
- 1. LAYOUT OF YOUR COOKER**
- 2. SAFETY WARNINGS**
- 3. INSTALLATION AND PREPARATION FOR USE**
- 4. USING YOUR COOKER**
- 5. CLEANING AND MAINTENANCE**
- 6. SERVICE AND TRANSPORT**

## PART 1: LAYOUT OF YOUR COOKER



### List of Components

1. Cooktop
2. Control panel
3. Top oven door
4. Oven door handle
5. Main oven door
6. Wire Grid
7. Fan cover
8. Shallow tray
9. Deep tray
10. Adjustable feet



## PART 2: SAFETY WARNINGS

READ THESE INSTRUCTIONS CAREFULLY AND COMPLETELY BEFORE USING YOUR APPLIANCE, AND KEEP IT IN A CONVENIENT PLACE FOR REFERENCE WHEN NECESSARY.

THIS MANUAL IS PREPARED FOR MORE THAN ONE MODEL IN COMMON. YOUR APPLIANCE MAY NOT HAVE SOME OF THE FEATURES THAT ARE EXPLAINED IN THIS MANUAL. PAY ATTENTION TO THE EXPRESSIONS THAT HAVE FIGURES, WHILE YOU ARE READING THE OPERATING MANUAL.

### General Safety Warnings

- 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: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- WARNING: Danger of fire: do not store items on the cooking surfaces.

- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- For hobs incorporating a lid, any spillage should be removed from the lid before opening. And also the hob surface should be allowed to cool before closing the lid.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- **WARNING:** In order to prevent tipping of the appliance, the stabilizing brackets must be installed. (For detail information please read the anti-tilting kit set guide.)
- During use, the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- During use, handles held for short periods in normal use can get hot.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass and other surface since they can scratch the surface, which may result in shattering of the glass or damage to the surface.
- Do not use steam cleaners for cleaning the appliance.

- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **CAUTION:** Accessible parts may be hot when the cooking or grilling is in use. Young children should be kept away.

- Your appliance is produced in accordance with all applicable local and international standards and regulations.
- Maintenance and repair work must be made only by authorized service technicians. Installation and repair work that is carried out by unauthorized technicians may endanger you. It is dangerous to alter or modify the specifications of the appliance in any way.
- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure or electricity voltage and frequency) and the requirements of the appliance are compatible. The requirements for this appliance are stated on the label.
- **CAUTION:** This appliance is designed only for cooking food and is intended for indoor domestic household use only and should not be used for any other purpose or in any other application, such as for non-domestic use or in a commercial environment or room heating.
- Do not try to lift or move the appliance by pulling the door handle.
- All possible security measures have been taken to ensure your safety. Since the glass may break, you should be careful while cleaning to avoid scratching. Avoid hitting or knocking on the glass with accessories.
- Ensure that the supply cord is not wedged during the installation. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to prevent a hazard.
- While the oven door is open, do not let children climb on the door or sit on it.

### **Installation Warnings**

- Do not operate the appliance before it is fully installed.
- The appliance must be installed by an authorized technician and put into use. The producer is not responsible for any damage that might be caused by defective placement and installation by unauthorized people.
- When you unpack the appliance, make sure that it is not damaged during transportation. In case of any defect; do not use the appliance and contact a qualified service agent immediately. As the materials used for packaging (nylon, staplers, styrofoam...etc) may cause harmful effects to children, they should be collected and removed immediately.
- Protect your appliance against atmospheric effects. Do not expose it to effects such as sun, rain, snow etc.
- The surrounding materials of the appliance (cabinet) must be able to withstand a temperature of min 100°C.

## **During usage**

- When you first run your oven a certain smell will emanate from the insulation materials and the heater elements. For this reason, before using your oven, run it empty at maximum temperature for 45 minutes. At the same time you need to properly ventilate the environment in which the product is installed.
- During usage, the outer and inner surfaces of the oven get hot. While opening the oven door, step back to avoid the hot steam coming out of the oven. There may be a risk of burns.
- Do not put flammable or combustible materials, in or near the appliance when it is operating.
- Always use oven gloves to remove and replace food in the oven.
- Do not leave the cooker while cooking with solid or liquid oils. They may catch fire on condition of extreme heating. Never pour water on to flames that are caused by oil. Cover the saucepan or frypan with its cover in order to choke the flame that has occurred in this case and turn the cooker off.
- Always position pans over the centre of the cooking zone, and turn the handles to a safe position so they cannot be knocked or grabbed.
- If you will not use the appliance for a long time, plug it off. Keep the main control switch off. Also when you do not use the appliance, keep the gas valve off.
- Make sure the appliance control knobs are always in the "0" (stop) position when it is not used.
- The trays incline when pulled out. Be careful not to let hot liquid spill over.
- When the door or drawer of the oven is open, do not leave anything on it. You may unbalance your appliance or break the cover.
- Do not put heavy things or flammable or ignitable goods (nylon, plastic bag, paper, cloth...etc) into the drawer. This includes cookware with plastic accessories (e.g. handles).
- Do not hang towels, dishcloths or clothes from the appliance or its handles.

## **During cleaning and maintenance**

- Always turn the appliance off before operations such as cleaning or maintenance. You can do it after plugging the appliance off or turning the main switches off.
- Do not remove the control knobs to clean the control panel.

**TO MAINTAIN THE EFFICIENCY AND SAFETY OF YOUR APPLIANCE, WE RECOMMEND YOU ALWAYS USE ORIGINAL SPARE PARTS AND TO CALL ONLY OUR AUTHORIZED SERVICE AGENTS IN CASE OF NEED.**



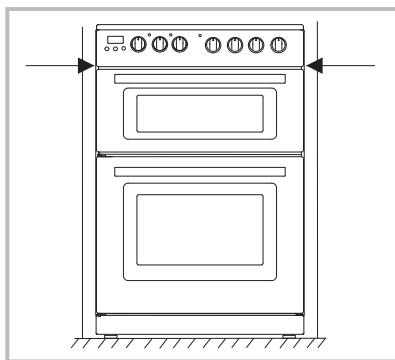
## PART 3: INSTALLATION AND PREPARATION FOR USE

Manufactured with the best quality parts and materials, this modern, functional and practical cooker aims to meet all your cooking needs. Read the manual carefully to familiarise yourself with the functions of the appliance so that you know how to use it successfully and safely. The information below contains rules that are necessary for positioning it correctly and for any service work that may need to be done. All information should be read without fail, especially by the technician who will position the appliance.

**PLEASE CONTACT AN AUTHORIZED SERVICE TO INSTALL THE COOKER FOR YOU**

### 3.1. INSTALLATION OF COOKER

- There are several factors to consider when choosing a place for your cooker. Follow our advice below in order to prevent any problems or dangerous situations from occurring.
- It can be placed close to other furniture, providing that the furniture's height does not exceed the height of the cooker.
- Do not place the cooker near a refrigerator and make sure there are no flammable or combustible materials in the surrounding area that could catch fire with a cooker nearby, such as curtains, oil, cloths etc.
- Make sure there is at least a 2 cm gap between the back cover of the cooker and the wall to help the air circulate.



- Any furniture near the cooker must be made of materials that are resistant to heat up to 50 C° higher than the room temperature.

### 3.2 ADJUSTING THE FEET

This cooker stands on 4 levelling legs. As the legs are initially on a lower position, you must adjust them to make sure the cooker is balanced before using it. If you need to balance the cooker, the legs can be adjusted by turning them clockwise. You can raise the cooker by a maximum of 15mm via the leveling legs. If you have had to adjust the cooker with the levelling legs make sure to move the cooker by lifting it rather than dragging it. The levelling leg can be adjusted by hand or a suitable size coin.

### 3.3 ELECTRIC CONNECTION AND SAFETY

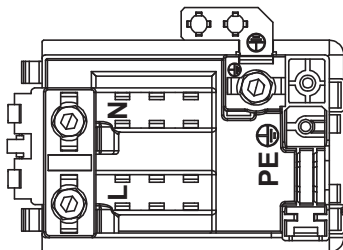
During the electrical connection, make sure you follow the instructions below:

- Before proceeding with the electrical connection, verify that the current carrying capacity of the system and the socket is adequate for the maximum power rating of the oven.
- Electrical installation of the residence and the electrical current plug in use must be earthed and conform to safety regulations.
- A circuit breaker with a contact opening of at least 3 mm must be installed inside the supply circuit.
- Do not use adaptors, multiple sockets and/or extension leads.
- Fused switch must be accessible once the oven has been installed.

**IMPORTANT: The following diameters of supply cable are the minimum required thickness in case of one phase connection:**

Rated power on nameplate:	Diameter of supply cable:	Rated power on nameplate:	Diameter of supply cable:
5000W -8700W at 220V:	3 x 2.5 mm <sup>2</sup>	> 8700W at 220 V	3 x 4.0 mm <sup>2</sup>
5000W -9100W at 230V:	3 x 2.5 mm <sup>2</sup>	> 9100W at 230 V	3 x 4.0 mm <sup>2</sup>
5000W -9500W at 240V:	3 x 2.5 mm <sup>2</sup>	> 8700W at 240 V	3 x 4.0 mm <sup>2</sup>

Connection diagram is given below.



### 3.4 GENERAL WARNING AND MEASURES

- Your product is manufactured in accordance with the related safety norms. Maintenance and repair works must be made only by authorized service technicians. It is dangerous to alter or modify the specifications of the appliance in any way.
- When the cooker is operated, the external and internal surfaces of the product become hot. Even if the cooker is turned off, they keep their heat for a while. Do not touch the hot surfaces and keep children away.
- Do not leave the cooker while cooking with solid or liquid oils. There may catch fire on condition of extreme heating. Never pour water on to flames that are caused by oil. Cover the saucepan or frying pan with its cover in order to choke the flame that has occurred and turn the cooker off.
- In order to operate the oven, the oven function must be selected and the oven temperature must be selected. If available, the oven timer must be programmed. Otherwise, the oven does not operate.
- Do not leave anything on the oven door when it is open. You may unbalance the product or break the oven door.
- Always switch the cooker off when you do not use it.
- Protect the product against atmospheric effects. Do not expose it to effects such as sun, rain, snow, dust etc.

## PART 4: USING YOUR COOKER

### 4.1 TECHNICAL SPECIFICATIONS FOR TOP AND MAIN OVENS

<b>TOP OVEN OF 60x60 COOKER</b>	<b>RATING</b>
Top Heating Element	700W
Bottom Heating Element	700W
Grill Heating Element	1600W
<b>MAIN OVEN OF 60x60 COOKER</b>	<b>RATING</b>
Top Heating Element	1200W
Bottom Heating Element	1100W
Grill Heating Element	2000W
Ring Heating Element	2000W
<b>HOTPLATE HOB</b>	<b>RATING</b>
145mm hotplate	1000W
180mm hotplate	1500W
220mm hotplate	2000W
145mm rapid hotplate	1500W
180mm rapid hotplate	2000W
220mm rapid hotplate	2600W
<b>CERAMIC HOB</b>	<b>RATING</b>
145mm Hi-light	1200W
180mm Hi-light	1800W
210mm Hi-light	2300W
180mm Dual Hi-light	1700W
Oval Hi-light	1800W
210mm Triple Hi-light	2200W
210mm Dual Hi-light	2300W

The availability of a heating element varies according to the specification of products.

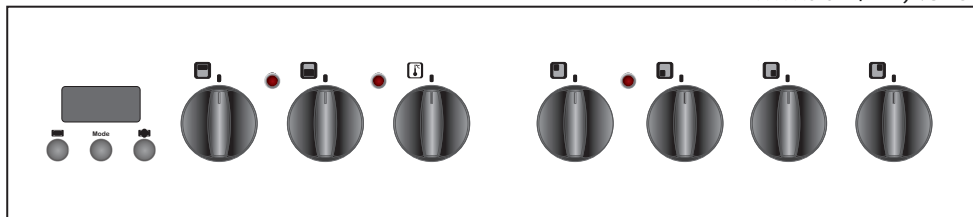
## 4.2. CONTROL PANEL

The control panel of the cooker is shown below.

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## 4.3. USING THE COOKTOP BURNERS

The hob part of the appliance is controlled via knobs with 7 positions on the control panel. Position "0" is the off position. The remaining 6 positions indicate the following types of use:

- 1 :Heat maintenance position
- 2-3 : Heating in low temperature position
- 4-5-6 :Cooking, frying and boiling position

The knob rotation direction may differ according to the product specification.

The hotplate surfaces are covered by a protective layer. For the first use, operate the hotplates without a pan at level 3 for 5 minutes.

Pans with flat base are highly recommended. Also, to use the hobs efficiently, the size of the pan must be in line with the size of the hob heating element. Always center the pan on the heating element. Using small sized pans on the large sized heating elements will cause heat loss and so energy will be wasted.

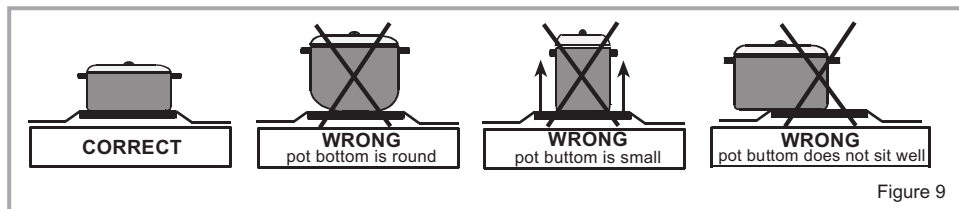


Figure 9

- After using any hob, make sure that it is switched off.
- Never touch any heating element, even after it is turned off. The element will still hold heat for a certain time after use.
- Some ceramic models may have a hot surface warning light.
- Clean the hotplates with a wet cloth after using them. If it is getting excessively dirty, you can clean it with water and detergent.
- If you will not use the hotplates for a while, apply a thin layer of machine oil on it as this will help extend the lifespan.

## 4.4 USING THE OVEN

### 4.4.1 Using the Digital Programmer

The digital programmer only controls the main oven. Some products may only have a digital minute minder. This only provides an alarm function, it does not control any oven functions.

### Adjustment of Day Hour

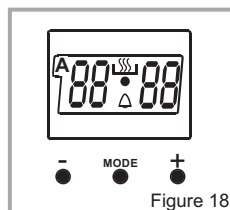


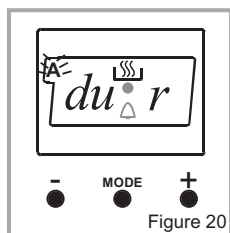
Figure 18

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

## Alarm Setup

This function can be used to set up an alarm that will go off after a desired period of time. The "Mode" key must be pressed until the '△' led indicator start to flash. Adjust the desired duration via the "+" and "-" keys. The desired time remains on screen after it was adjusted and the '△' sign that flashed previously remains fixed. It is possible to set the alarm for between 0-23.59 hours. At the end of the period an alarm is heard and the '△' symbol flashes. You can press any key to stop the alarm.

## Programming a User Determined Cooking Period



This function is used to set a specific cooking duration. To adjust the cooking period, press the "Mode" key until "dur" starts to flash. The desired cooking period is adjusted by using the "+" and "-" keys. Once the time is adjusted, it will register automatically within 5 seconds following the adjustment, and the "A" and " " symbols will light up. The screen returns to the current time. An alarm (sound) is heard when the cooking period has ended and the "A" and " " symbols start to flash. Pressing any switch stops the alarm and the symbols from flashing. It is possible to set the cooking period for between 0-10 hours.

## Programming a User Determined Finish Time

This function is used to set a specific finish time for a cooking period. To adjust the finish time of cooking, press the "Mode" key until the "End" indicator starts to flash. The desired finish time is adjusted by using the "+" and "-" keys. When the finish time has been reached, an alarm is heard and you can press any key to stop the alarm.

## Programming a User Determined Cooking Period and Finish Time

This function is used to adjust the cooking duration and the finish time - for example, you could program the cooker to operate for 1 hour and finish at 15:00. The oven would automatically start operating at 14:00 in such a case. Both the cooking period and ending time have to be set.

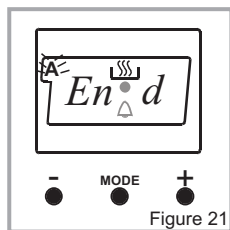


Figure 21

The cooking period is adjusted as described above. Then, press the "Mode" key until the "End" indicator flashes, and adjust the end time using the "+" and "-" keys. Once the time has been adjusted, it is registered automatically within 5 seconds. The "A" and '🔥' symbols will be lit. The screen returns to the current time. An alarm sound is heard at the end of the cooking time and the "A" symbol starts to flash. Pressing any switch stops the signal and symbol from flashing.

#### 4. 4. 3. Using the Top Oven

The switch for the top oven allows you to select the oven functions. The symbols and their functions are briefly explained in the following lines. The detailed information for their usage will also be explained in the following pages.



Grill function



Double grilling function



Top and bottom heating function



Top heating function

If the top oven has an oven light, it will be always on, when any of the functions are selected.



**Grill Function**

This function is used for grilling. In order to grill, please use the grill pan supplied with your product. Turn your oven's switch until it shows the sign of this function. For cooking details, please refer to the cooking table.

At the end of grilling, as in all other cooking processes; turn the top oven switch off. Take the grill pan out by using the special handle and put the pan onto a safe place. Keep children away from the hot oven during and after grilling, until it has cooled down completely.

**Warning:** The top oven door must be kept open when using this function.





## Double Grilling Function

This function is used for wider area grilling. In order to grill, please use the grill pan supplied with your product. Turn your top oven's switch until it shows the sign of this function. For cooking details, please refer to the cooking table.

At the end of grilling, as in all other cooking processes; turn the top oven switch off. Take the grill pan out by using the special handle and put the pan onto a safe place. Keep children away from the hot oven during and after grilling, until it has cooled down completely.

**Warning:** The top oven door must be kept open when using this function.



## Top and Bottom Heating Function

During this function, the heat generated by the top and bottom heating elements ensures the food's bottom and top are cooked equally. Turn your top oven's switch until it shows the sign of this function and place the tray on the grid. It is recommended to preheat the oven for 10 minutes. By using this function, you can cook cake, sponge cake, flan, lasagna and pizza. For cooking details, please see the cooking table.

At the end of the cooking period, as in all other cooking processes; turn the top oven switch off. Take the cooking tray out and put it onto a safe place. Keep children away from the hot oven during and after cooking, until it has cooled down completely.

**Warning:** The top oven door must be kept closed when using this function.



## Top Heating Function

This function is appropriate for frying the upper side of already cooked food and heating food, instead of cooking. Turn your top oven's switch until it shows the sign of this function and place the tray on the grid.

At the end of the heating period, turn the top oven switch off. Take the cooking tray out and put it onto a safe place. Keep children away from the hot oven during and after heating, until it has cooled down completely.

**Warning:** The top oven door must be kept closed when using this function.

#### 4.4.4. Using the Main Oven

The main oven switch allows you to select the various oven functions. Where the functions are the same as the top oven, these functions are explained in the previous pages. The detailed information for functions unique to the main oven are explained in the following pages.



##### **Defrost function**

The defrost function can be started by placing frozen food into your oven and turning the main oven function switch to the related sign. This function does not cook food, it just helps to defrost them in a very short time. Put the food to be defrosted on the wire grid at the third rack position and place a tray into the bottom rack of the oven in order to collect the water that drops during defrosting.



##### **Turbo function**

The oven's thermostat and warning lights will be turned on, and the ring heating element and fan will start operating.

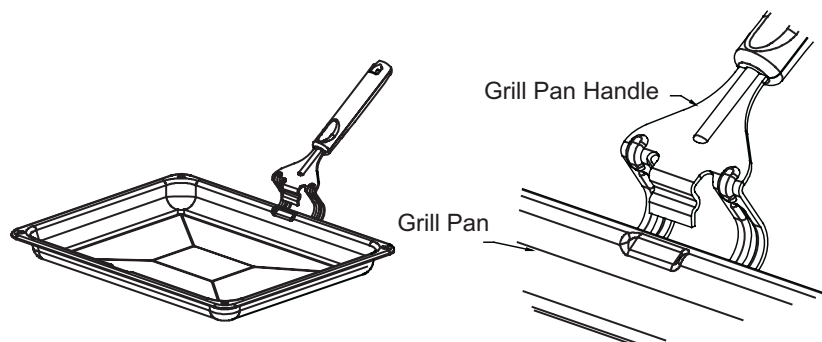
The turbo function evenly disperses the heat in the oven. All foods on all racks will be cooked evenly.

#### 4.5. USING THE GRILL PAN AND HANDLE SET

**Warning :** Always use an oven glove to protect your hand when using the grill as the metal parts can become very hot!

The grill pan has a detachable handle. Ensure when using the grill pan handle that it is centralized and secure as shown below.

Do not leave the handle in position when grilling. If the handle is left in position when grilling, it will get very hot.



## 4.6. COOKING RECOMMENDATIONS

### 4.6.1. Top oven cooking chart

Food	Cooking Temperature	Time(min.)	Rack position
Small Cakes	160-185	20-25	1(From Bottom)
Burgers	Max position	20-25	2(From Bottom)
Beef	Max position	25-30	2(From Bottom)
Toast	Max position	5-10	2(From Bottom)
Fruit Cake			
Sponge Cake			
Victoria Sandwich			

### 4.6.2. Main oven cooking chart

Food	Cooking Temperature	Time(min.)	Rack position
Small Cakes	160-185	20-25	2-3(From Bottom)
Fatless Sponge Cake	150-160	30-40	2(From Bottom)
Apple Pie			
Fruit Cake			
Victoria Sandwich			
Bread			

## PART 5: CLEANING AND MAINTENANCE OF YOUR OVEN

### 5.1 GENERAL

- Before starting to clean your oven, be sure that all control knobs are off and your appliance has cooled off.
- Before using any cleaning materials, check whether they are appropriate and recommended for your oven. As they may damage the surfaces, do not use caustic creams, abrasive cleaning powders, thick wire wool or hard tools.

- Do not use cleaning materials containing particles that might scratch the enameled and painted parts of your oven.
- 

- In the event of excess liquids spilling over your oven, immediately clean up the split liquids.
- 

- Do not use steam cleaners for cleaning the oven.
- 

### 5.2 CLEANING THE OVEN

**Make sure to unplug the oven before starting to clean it.**

You will obtain best results if you clean the oven interior while the oven is slightly warm. Wipe the oven with a soft cloth that had been dampened in soapy water after each use. Then wipe it with a wet cloth once more and then dry it. It may be necessary to use a liquid cleaning material from time to time to give a more thorough cleaning. Do not clean with dry and powder cleaners.

Do not clean the oven's cover while the glass panels are hot.

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

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

### **5.3. CLEANING THE CERAMIC HOB**

**Make sure to unplug the oven before starting to clean it.**

Before starting cleaning wait for the ceramic cooker to cool down completely. Be sure that the cleaning material does not contain any particles which may scratch the glass. Use cream or liquid detergents. Ceramic surfaces must be cleaned with cold water and dried with a soft cloth so that no cleaning residues are left.

Sweet type food must be cleaned immediately after they are spilled, before the glass cools down. Steel cleaning materials may damage the ceramic glass. Dust on the surface must be cleaned with a wet cloth. If the ceramic starts to change colour, this will not affect the functionality or the durability of the ceramic.

Colour change is caused by not cleaning food residues and by not using appropriate cleaning materials.

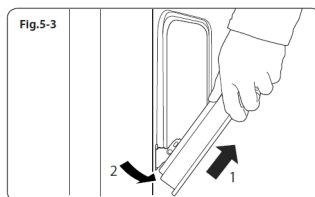
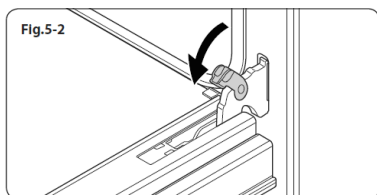
### **5.4. CLEANING THE SOLID HOTPLATE HOB**

Hobs should be cleaned with a dampened cloth. Cleaning of any stainless steel parts should be done only with water and such parts should be wiped dry with a soft cloth.

## 5.5 REMOVAL OF THE TOP OVEN DOOR

In order to clean properly, you may remove the top oven door. To remove the door, please follow the instructions below.

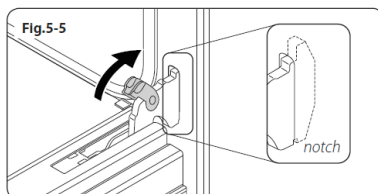
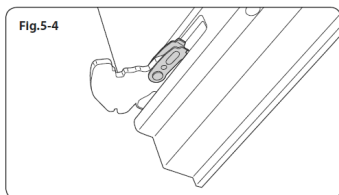
Open the door fully and release the saddle brackets situated either side. Please make sure that the saddle brackets are opened to their end positions (Fig.5-2). After that, follow the 2 steps as depicted in Fig.5-3.

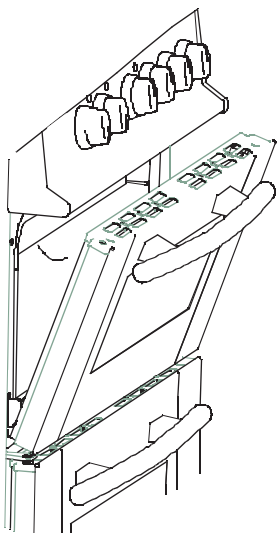


Close the door until you reach the grill position, then carefully lift and un-hook the door from the oven body.

### Re-Assemble the Top Oven Door

To re-assemble the door, make sure that saddle brackets and hinge mechanisms are positioned properly (Fig.5-4). After that, replace the door using the hinge locating notches, then close the saddle brackets. (Fig.5-5).





- Close the door till it almost reaches the fully closed position and remove it by pulling towards yourself.

Note : To re- assemble the door follow the opposite rules of removal. Please pay attention to the recessed forms on each hinge mechanism, they should be positioned properly on the hinge counterparts as shown above.

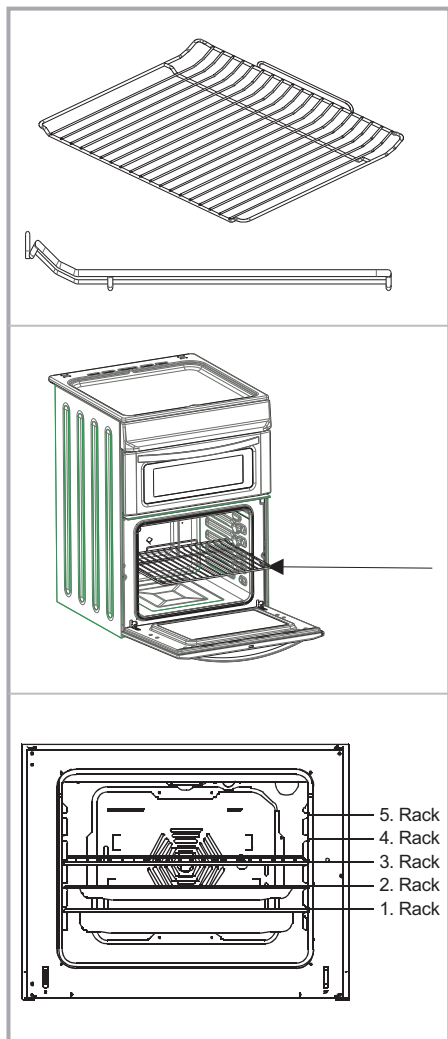
## 5.6 MAINTENANCE

### Changing the Oven Light

Changing the oven light must be done by authorized service. Before changing the light, the oven should be plugged off and it should be cold. The rating of the light should be 230V, 25Watt, Type E14.



## Anti-tilting wire grid



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

**WARNING-** Fit the grid correctly into any corresponding rack in the oven cavity and push it to the end.

## **PART 6: SERVICE AND TRANSPORT**

### **6.1. CHECK BEFORE CONTACTING TO SERVICE**

#### **If the oven does not operate :**

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

#### **If the oven does not heat :**

The temperature may not have been selected on the heater control switch.

#### **If the interior light does not come on :**

Check that there is a working electrical supply to the cooker. If the light is defective, you can change them as explained in 5.7.

#### **Cooking (if lower/upper parts do not cook equally) :**

Check the shelf locations, cooking period and heat values according to the manual.

**If you still have any problem with the issues above after trying the required steps, then please call in an authorised technician.**

### **6.2. INFORMATION ABOUT THE TRANSPORTATION**

Keep the original packaging materials in a safe place. Transport the product by using its original packaging. Follow the instructions that are printed on the packaging.

If you do not have the original packaging materials, take the necessary precautions in order to prevent the exterior panels, and the glass surfaces of the product from being damaged.

The product must be transported in the upright position.



The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.