

OVEN USER GUIDE
ENG



MODELS
OVEN MOV-726 MC

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1 PREFACE

DEAR COSTUMER

We sincerely thank you for purchasing our product.

This product has been manufactured at modern facilities respectful to the environment without harming nature.

Please read all instructions and warnings in this user manual carefully. This manual includes important information for safe installation, use and maintenance of your product and necessary warnings to get the most out of your appliance. Keep this manual in a safe place where it can easily be reached to use it when required in the future. The manufacturer shall not be held responsible for damages to persons, environment or other materials that may occur due to the translation or printing errors of this manual, or improper operation of the appliance.

2 IMPORTANT INFORMATION REGARDING SAFETY

- Operating voltage of your oven is 220 to 240 Volts.
- Connect your oven to a fuse with a rating of 16A. If the current value of the fuse in your house is less than 10A, have a qualified electrician install a 16A fuse.
- Always use your oven with a grounded power outlet. Have an authorized electrician set grounding equipment. Our company shall not be held responsible for damages that might occur as a result of using the product with an ungrounded outlet.
- This section includes the safety instructions necessary to prevent the risk of personal injury or material damage. Not observing these instructions may void any warranty and our company shall not be responsible for any damage that may occur.
- If the electrical connections inside the appliance are taken out so that they may be accessible, cut off the power of the appliance against an electric shock and contact the authorized service.
- Avoid contacting the heating elements inside the oven as it shall overheat during operation. Be careful as the oven surface may get very hot during the grilling function.
- Flammable objects that are kept on the cooking compartment may get ignited. Do not keep the flammable objects on the cooking compartment.
- Use oven gloves when you are taking hot food or utensils such as trays, etc. from the oven or the grill. Components of the oven the utensils (tray, etc.) used shall be very hot during operation.
- The appliance and its accessories becomes hot during operation. Avoid touching heated parts.
- Do not open the door of the appliance if smoke is coming out of it. Turn off the appliance, unplug it or switch off the circuit breaker.
- Cooking paper may come in contact with heating elements and catch fire. Do not randomly place cooking paper during pre-heating on the accessory. Always place a container or a cake tin on the cooking paper. Place the paper only on the required area. The cooking paper shall not be on the accessory.



CAUTION!

This appliance may be used by children above age of 8 and persons with limited physical, perceptual or mental abilities or persons with an inadequate of experience and knowledge only if they are supervised by an adult or when they comply with the instructions given on the operation of the appliance and understand the risks that may be encountered.

Children shall not play with the appliance.

- Cleaning and maintenance of the appliance shall not be carried out by children without supervision.
- The device may heat up during operation. Be careful while touching the heating elements inside the oven. Keep away from children.
- Do not use harsh and abrasive cleaning agents or sharp metal scrapers to clean the door glass of the oven as this may cause breaking of the glass or scratching of the surface.
- Ovens shall be installed away from flammable environments.
- Use the temperature probe recommended for this oven only.
- Do not use steam cleaners to clean the oven.



CAUTION!

Unplug the appliance or cut off power from the main switch to prevent electrocution before replacing the lamp.

- In case of a damaged power cord, it shall be replaced with a specific cord or a cord that is approved by the manufacturer or the authorized service.
- To prevent damages that may be caused by improper placement of the thermal circuit breaker, this device shall not be connected to external circuit devices such as timers or always-on or always-off circuits.

- Accessible parts may be hot. Keep away from children while grilling.
- Spilt food stains shall be removed before cleaning.

WARNINGS BEFORE INSTALLATION AND DURING INSTALLATION

- The appliance shall always be installed by a Silverline Authorized Service.
- Your appliance features a high performance air circulation system for better cooking and cleaning. Follow the instructions on installation to ensure this.
- Appliance shall be placed on the installation cabinet so that its rear faces the wall.
- Ensure you remove all packaging material before starting to operate the appliance.
- Use your appliance according to the intended use explained in the operation manual only.
- This appliance has been designed for cooking at home kitchens only. It is not suitable for industrial or laboratory operation.
- Do not use or leave the appliance outdoors.
- Do not use the appliance near water bodies, on a wet ground or in the vicinity of a pool.
- This appliance is not designed to be operated with an external timer or with a remote control system.
- This appliance is not suitable to be operated by children, persons with mental disabilities or by inexperienced persons without a competent adult who shall take responsibility.

- Do not operate the appliance until it is repaired by an authorized service if the door or the gaskets on the door of the appliance are damaged.
- Do not hang down the power cord from the edge of the table or the countertop.
- All maintenance and repair shall be performed only by authorized service and only original spare parts shall be used.
- Never attempt to remove the plug by pulling it from the cord.
- Never touch the appliance if your hands or feet are wet or damp.
- Do not allow children or minors to use the appliance without supervision.
- In case of negligence, the oven door may hurt your hands if it is removed from its hinge.
- In case of failure or improper operation of the oven, turn it off and unplug the oven.
- When the oven is not used, ensure that all functions are switched to the "OFF" position.
- Always wear oven gloves while removing the tray from the oven.
- Always keep the oven clean for your safety and to ensure the cleanliness of the oven. Oil residues left inside the oven after operation may damage the surface of the oven in the course of time.
- All maintenance and repair operations shall be performed by authorized service and original spare parts shall be used only.
- Our company shall be held responsible for any damages caused by hazardous or improper operation of the oven.
- Damage to your oven may occur if you do not follow any warning given above.

WARNINGS ON OPERATION

- Ensure you remove all packaging material before you use your product.
- This appliance shall not be used for a purpose other than cooking. It is dangerous and inappropriate to use it for any other purpose (e.g. to heat the room it is in). Our company shall not be held responsible for damages that may occur on people, animals or objects due to improper, incorrect or impractical operations of the oven.
- When you operate the oven for the first time, a smell caused by the insulation materials and heating elements may occur for once. In such a case, operate the oven without putting any food inside it for 30 minutes at maximum temperature with the upper and lower heater (and 3D, if applicable) function turned on.
- Never cook or fry on the bottom of the oven.
- Do not cover the bottom of the oven with aluminium foil.
- Unplug the appliance while moving, cleaning, or servicing the oven.



CAUTION!

Do not use the oven handle on the front door to carry the oven or to remove it from its packaging.

- If a power failure occurs, the product stops cooking. Depending on model of the product, you may continue to cook when power is restored or you may need to adjust the cooking time again.
- Open the oven door at least 3 minutes after the end of cooking to avoid steam condensation in front of the watch.

- Keep the original package of the appliance.
- Use the original packaging to transport the appliance, follow the handling signs on the package. If the original packaging is missing;
- Avoid impacts to the outer surface of the appliance.

DECLARATION OF CONFORMITY

The components of this appliance that may contact with food comply with the requirements of the EEC Directive no. 89/109.


CE With the CEE marking, we declare that it is responsibility to ensure the compliance of this appliance to the European directives and meeting the legal requirements in terms of safety, health and environment.

Ensure that the oven is good condition and not damaged when you take it out of its package. Do not use the appliance in case of any doubt: contact a specialized professional.

Put packaging materials such as nylon packaging, polystyrene foam and nails away from the reach of children as these may pose a danger for children.

- Do not place heavy loads on the appliance.
- During transporting, place your appliance parallel to the ground (with the upper side facing up).

Packaging


All packaging materials are recyclable. Dispose of remains of packaging material in recycling containers to help protection of the environment. 

Disposing of Old Appliances

Appliances that are too old or not in operable condition shall not be disposed of directly in the trash. Old electrical and electronic devices may contain components that may be reused and utilized. Otherwise, the appliances that include components that operate the appliance and the ones sent to the landfill may include materials that may be harmful to the environment.

Therefore, deliver your appliance to the certain collection centers by consulting your manufacturer to ensure that the electrical and electronic parts are re-used.

Keeping this user manual is recommended since this provides information regarding the operation of the appliance, if the appliance is provided to another user. You have to prevent the potential negative outcomes against human health and environment before scrapping and disposing of this appliance. Otherwise, the appliance will be an unsuitable waste.

 This symbol on the product aims the appliance to be considered as domestic waste, and to warn for delivery to electrical and electronic waste collection centres. Appli-

ance disposal must be conducted in accordance with local environment regulations. You can obtain detailed information on disposing of the appliance, reusing and recycling it from authorities.

3 SPECIFICATIONS OF THE OVEN

These appliances are designed to operate with a single phase supply voltage of 220-240V at 50-60Hz.

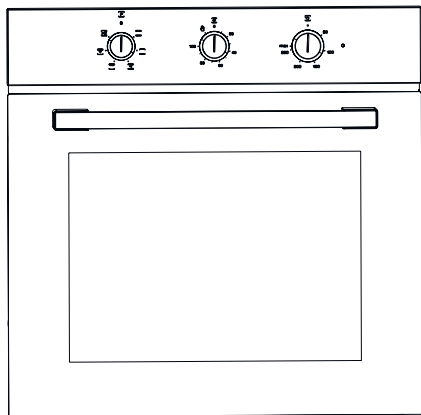


Fig. 1

	OVEN MOV-726 MC
Function	6
Oven Lamp	15 W
Product Dimensions (Width)	595
Product Dimensions (Depth)	547
Product Dimensions (Height)	595
Product Installation Cabinet Dimensions (Width)	560
Product Installation Cabinet Dimensions (Depth)	550
Product Installation Cabinet Dimensions (Height)	600
Capacity	66 lt
Voltage	220-240 V
Maximum Power	2650 W

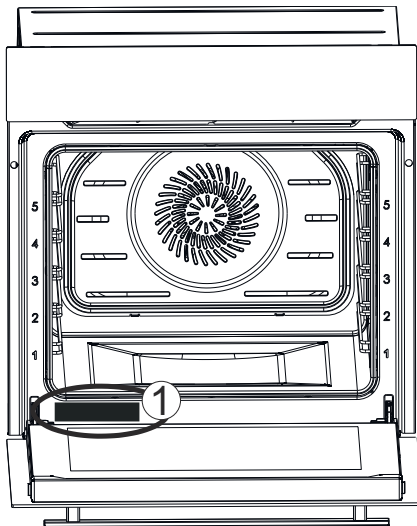


Fig. 2

You may access the nameplate of the oven indicating technical specifications of the oven even after installing the oven in the kitchen. You may see this nameplate when you open the door the oven. Use the information provided in this nameplate to specify the model of your oven while ordering a spare part (Fig. 2/1).

4 INSTALLATION OF APPLIANCE

Installation of the appliance shall be performed by Silverline Authorized Service. Our company shall not be held responsible for damages that may occur on people, surroundings or other materials due to incorrect installation of the appliance.

Inspect the appliance after opening the packaging. Do not perform the connection of the appliance in case of a transport damage.

Carefully read the installation pages for the installation of the accessories.

Take off and remove all packaging materials and adhesive tapes from the cooking compartment and the door before operating the appliance.

The appliance may be installed in two different ways: under the counter or inside a wall cabinet. Installation dimensions to be used for these options are provided below.

Do not install the appliance behind a decoration or a furniture cover. This would pose a risk due to overheating.

Cutting operations on the furniture shall be performed before the installation of the appliance. Remove any burrs. They may have an adverse effect on the functioning of electrical units.

Use protective gloves to prevent injuries.

You shall provide the clearances shown in the drawings for ventilation and cooling inside the cabinet or cupboard to ensure correct operation of the appliance.

Walls of furniture where the appliance is installed shall be resistant to heat. Particularly if the side walls are made of coated particleboard, the coating shall resist up to 120 °C. Plastic or adhesive coating that are not resistant to the specified heat may get deformed and damaged.

A support that may handle the weight of the oven shall be put under it while placing the oven.

For safety reasons, direct contact of the appliance with electrical parts shall be prevented when the installation is complete.

Parts that provide insulation and protection shall be installed so that they cannot be removed by using any tool.

We recommended you to install the appliance in a wall cabinet to ensure a more efficient air circulation.

Rear compartment of the cabinet in the kitchen unit shall be removed to ensure a more efficient air circulation.

We recommended you to provide a minimum clearance of 70 mm from the rear of the kitchen unit where the appliance is installed.

We do not recommend installation of the appliance near a refrigerator or deep freezer. Otherwise, the performance of such appliances shall be affected adversely due to the dissipated heat.

To make your oven ready for operation, have the location it shall be placed in built with the electrical installation. Then, call the Silverline Authorized Service.



Dimensional information provided in the drawings are given in mm.

5 INSTALLATION OF THE OVEN TO THE CABINET

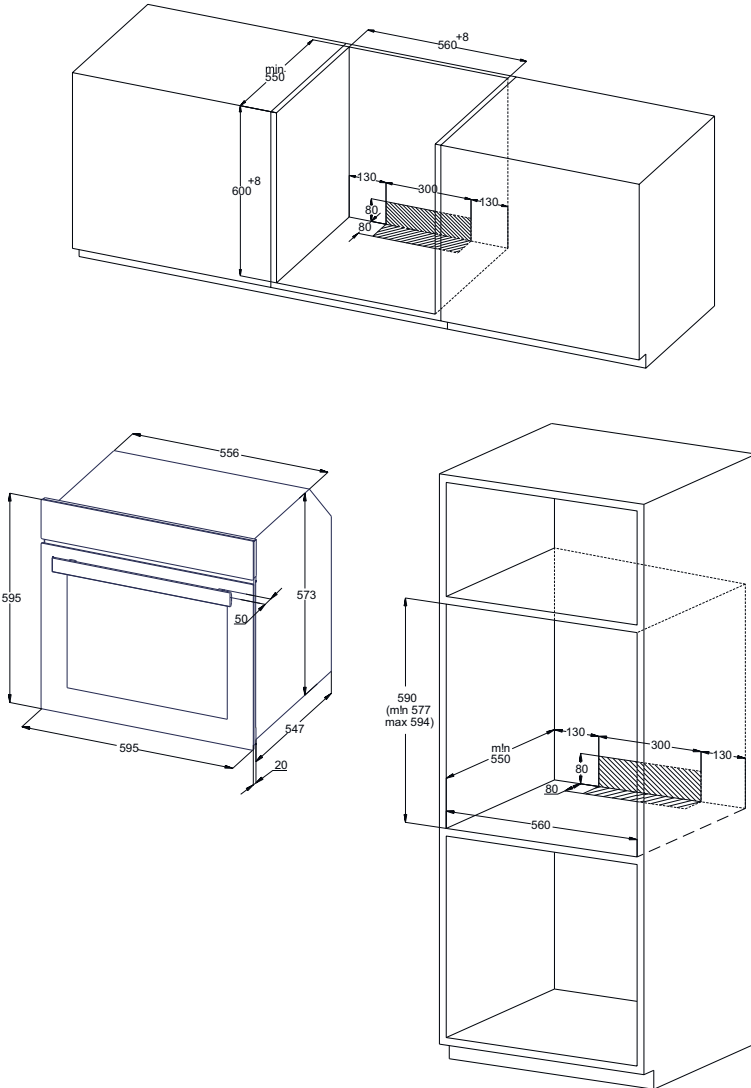


Fig. 3



Visuals in the manual are for reference

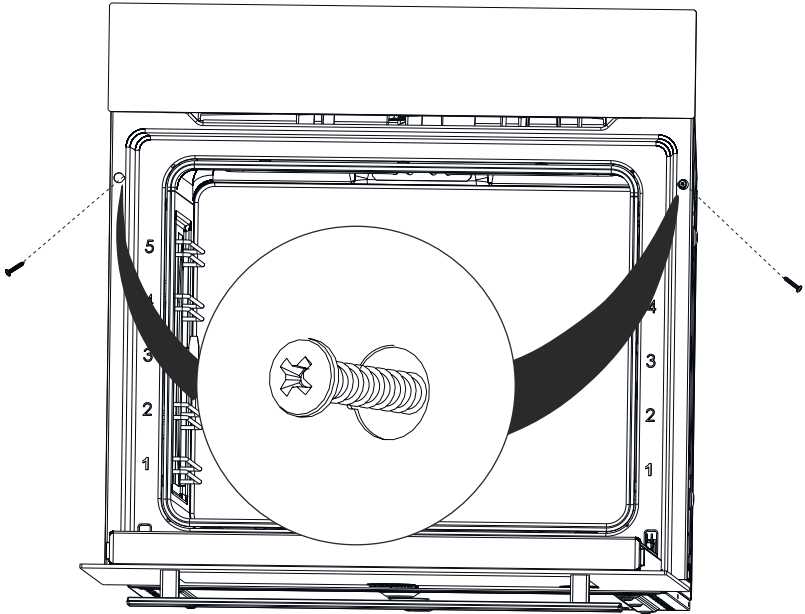


Fig. 4

- Place the appliance by centering it inside the built-in appliance cabinet.
- Open the door of the appliance and drill holes by aligning with the holes on the body of the oven using a drill with a screw diameter of 3.9x22, and install the screw.



Installing the screw without drilling a hole suitable for the screw diameter in the furniture may cause damage to your furniture.

- Be careful not to damage the installation holes by applying too much pressure on the screws during installation.
- The appliance may be installed on a high-placed cabinet or under the counter as desired.
- We recommended you to provide a minimum clearance of 70 mm from the rear of the kitchen unit where the oven is installed
- Parts that provide insulation and protection shall be installed so that they cannot be removed by using any tool.
- When a built-in stove is installed on the counter on top of the oven, power cords of the oven and the stove shall be separated for safety purposes and to ease the removal of the oven from this stove when required.

6 POWER CONNECTION

- The appliance shall be connected to the main electrical installation as per the current rules and legislation and by an authorized service only.
- Ensure that the power received from the mains meet the power specified in the nameplate placed on the bottom front of the appliance.
- If the current value of the switch in your house is less than 16A, have a qualified electrician install an 16A fuse switch.
- The appliance shall always be grounded. Have an authorized electrician set grounding equipment.
- Power cable of your oven is fitted with a grounded plug. This plug must be used with a grounded line.
- Place the appliance so that the outlet or double pole switch used for power connection may be reached easily.
- Do not place the power cord in contact with hot surfaces and do not pinch it to the product cover.
- The temperature of the power cord shall not reach a temperature that is 50 °C above the ambient temperature.
- Please contact the nearest Authorized Service when the power cord gets damaged. Have the authorized service replace the cord with a new one with the same dimensions and plastic insulation and that may withstand the electrical current required by the appliance.
- If the appliance shall be connected directly to the mains, a double pole switch suitable for carrying the desired load as per the current legislation and with a clearance of 3mm between its contact points shall be installed between the appliance and the mains. Grounding wire shall not be cut off by the double pole switch.
- We do not recommend usage of adapters, multi sockets or extension cords. If it is absolutely required, you may use adaptors or extension cords by complying with the applicable safety legislation. However, you shall never exceed the maximum current capacity and the maximum power specified for the adaptor.
- Test the heating elements for 3 minutes when the connection is complete.



Electrical safety of the appliance is guaranteed when it is correctly connected to a suitable source with proper grounding as per the applicable rules only. Our company shall not be held responsible for damages that may occur on people, animals or objects due to improper grounding of the appliance.

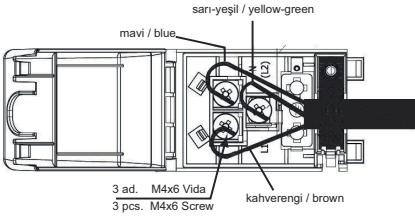


Fig. 5

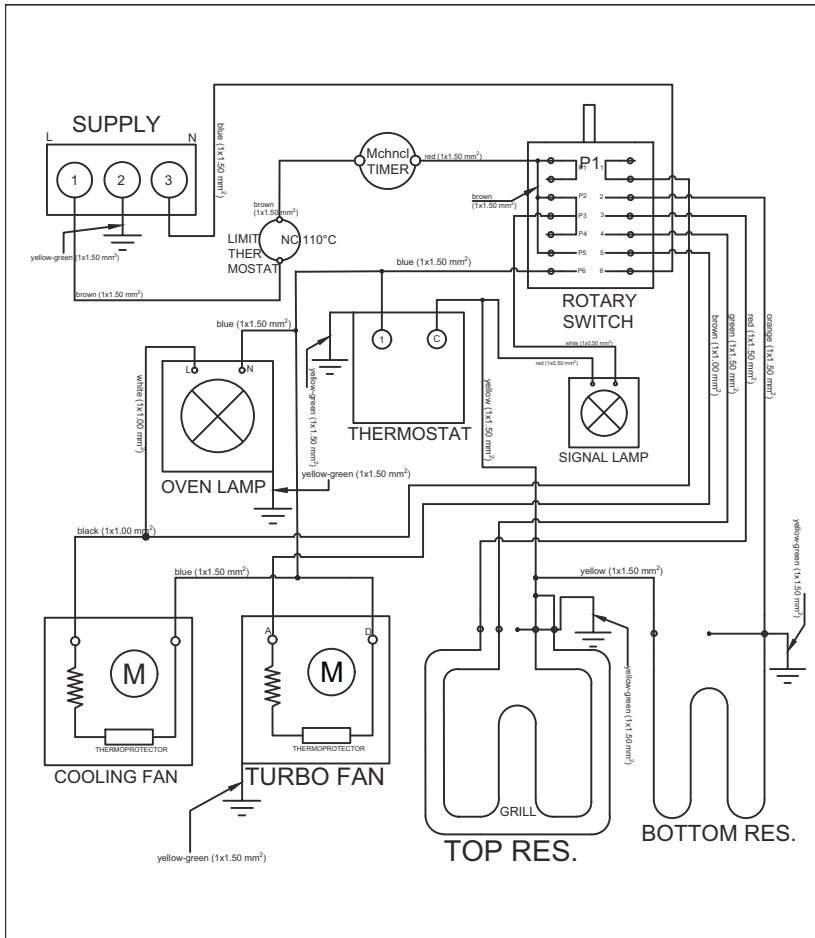


Fig. 6

THINGS TO DO FOR THE FIRST OPERATION OF THE APPLIANCE

- Set the temperature to maximum level.
- Set the function button to lower and upper grill position (or 3D position, if applicable).
- Operate the oven in empty condition for 30 minutes in this way.
- Open the windows to ventilate your room.

- At this time, a smell and smoke caused by the insulation materials and heating elements may occur for once. In such a case, wait until the smell and smoke wears off before putting any food inside the oven.
- Clean the inside of the oven using a soft cloth slightly dampened with soapy water.

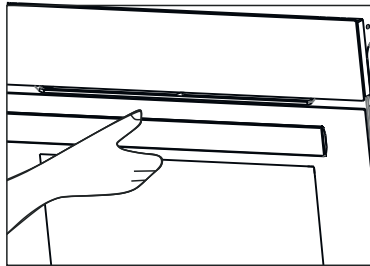


Fig. 7

Always grab the handle from its center to open the oven door.

**CAUTION!**

Wash the components such as tray or grill with alkaline (non-abrasive) cleaning agents before operating the oven for the first time.

6.1 Energy Efficiency of the Oven

- Ovens with high efficiency of power and with heat insulation shall be preferred.
- Opening the oven door frequently during cooking allows the cold air enter inside the oven each time, thus it causes loss of energy. Therefore, do not open the oven door more than required.
- Try to cook multiple dishes simultaneously in the oven. Take the meal cooked with a lower temperature out first, and use less energy without changing the oven temperature.
- Excess heat remaining after cooking a meal shall be used for the next meal, too. This shall save power.
- Use the pre-heating function of the oven for a short time (10 minutes at maximum).
- Frozen food shall be thawed before cooking in the oven.
- The oven would continue cooking with the current temperature using less energy when it is turned off a few minutes before the cooking time.

7 INTRODUCTION OF APPLIANCE

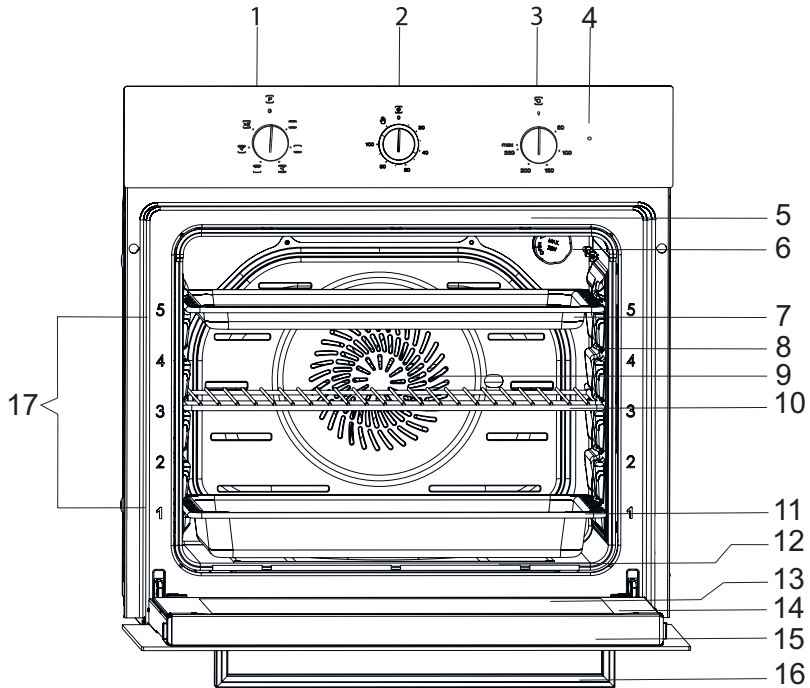


Fig. 8

- | | |
|----------------------------------|----------------------------------|
| 1- Function Selection Button | 10- Oven Grill |
| 2- Manual Display Timer | 11- Deep Tray (Option) |
| 3- Oven Temperature Setting Knob | 12- Lower Resistance (Concealed) |
| 4- Warning Lamp | 13- Internal Glass |
| 5- Upper Resistance | 14- Oven Door |
| 6- Lamp | 15- Door Top Plastic |
| 7- Shallow Tray | 16- Oven Handle |
| 8- Wire Rack | 17- Rack Level |
| 9- Fan | |

7.1 Accessories of the Oven

Clean the accessories of the oven before first operation. After cleaning and washing with a sponge, wipe them dry.

Remove any accessories you do not need from the cooking compartment.

Oven Grill

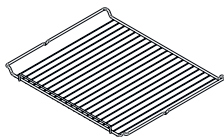


Fig. 9

Plate, for cake pans and ramekins For frying, frying pieces and frozen food.

Wire racks remain in horizontal position even when they are pulled out of the oven thanks to their special structure. There is risk of sliding the plate and spilling the food.

Shallow Tray

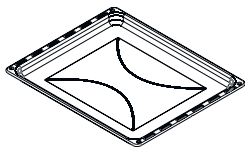


Fig. 10

For cakes and cookies made in the tray.

Do not use the shallow tray for cooking as it shall cause smell and oils may splash out of the tray and soil the oven.

8 BEFORE FIRST USE

You shall make some settings first before using your new appliance.

Cleaning of the cooking compartment and the accessories

Clean the cooking compartment and the accessories first before cooking a meal for the first time.

Cleaning of the cooking compartment

Heat the cooking compartment while it is empty and closed to remove the smell of a new appliance.

Ensure that no packaging residues such as styrofoam are left inside the cooking compartment and remove adhesive tapes on or inside the appliance. Wipe the straight surfaces of the cooking compartment with a soft, damp cloth before heating. Ventilate the kitchen as long as the heating operation continues.

Clean the straight surfaces with detergent water and a dish cloth after cooling of the cooking compartment.

Cleaning of the accessories

Clean the accessories thoroughly with a soft brush or detergent water and a dish cloth.

9 SPECIFICATIONS AND OPERATION OF THE APPLIANCE

9.1 Specifications of the Oven

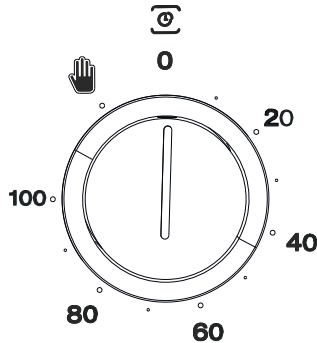


Fig. 11

Before starting the oven, set the mechanical timer setting, temperature setting and program setting.



Your oven will not start until you set these three operations.

You can set the mechanical timer system to a minimum of 10 minutes and a maximum of 100 minutes.

When the mechanical timer system reaches the end of the time you set, the buzzer will sound once and the cooking process will end.


Oven Usage;



To operate the oven, you must also set the time when selecting the cooking mode and the desired temperature. Otherwise your oven will not operate.

When the cooking time is expired, the timer button will turn in anticlockwise. An audible warning indicating the time has expired and the power is cut off.



If you do not want to use the timer function, turn the knob  counterclockwise to the 'M' icon.

Switch off the oven with the timer, function knob and temperature knob.

9.2 Temperature Setting of the Appliance

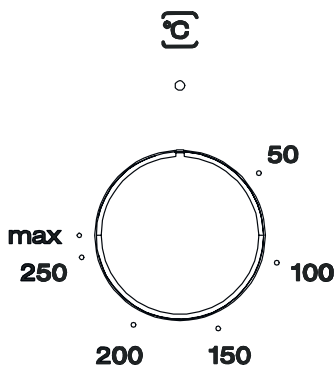


Fig. 12

Your appliance starts heating just a few seconds later when you set the temperature.

Turn off the appliance by bringing the function selection switch to zero position when your food is ready.

10 CLEANING AND MAINTENANCE OF THE APPLIANCE

General Cleaning

- Always allow the appliance to cool after operating it. Ensure that no residues are left on the door at this time. The kitchen furniture around the appliance may be affected in the long term even if the door is left ajar.
- Failure to maintain the appliance regularly and to keep it clean may cause deterioration of the surface and reduce the service life of the appliance, and thus cause risks as a result of these.
- Unplug the appliance or switch off the power of the appliance by bringing the On/off button on the appliance to off position before any cleaning operation.
- Wait for the appliance to cool down before starting cleaning.
- When cleaning the control panel and the knobs, avoid using liquid cleaners with abrasive particles and wire wool to prevent erasing of the symbols.
- Do not clean the oven with materials such as bleachers, nitric acid or hydrochloric acid.
- Do not clean your oven using steam cleaners.
- Do not try to remove the buttons from the control panel as these are not removable in some models.
- Do not use cleaning agents that contain abrasives (wire wool, cleaning powder, oven sprays, abrasive hard sponges), acids (bleachers) or chlorine.

- You can obtain Silverline's oven cleaner from our authorised services and use it to remove spilled, dried waste oil stains and for perfect cleaning. Spray the oven cleaning spray on stained surface, close the lid and wait for 10 minutes.
- Do not leave abrasive and acidic stains (lemon juice, vinegar etc.) on enamelled, painted and stainless steel surfaces.

Steam Cleaning

- Before using the steam cleaning function, remove all accessories from the oven;
- Put 100 ml of water to the base of your oven and another 400 ml of water inside the shallow tray placed on the 2nd level (we recommend you to use soft water) and close the door of the oven.
- Bring the function selection switch to bottom heater position.
- Set the oven temperature to 70 °C, and operate the oven for 30 minutes.
- To end steam cleaning process, switch the button to Off.
- Clean the interior surface of the oven with a soft and damp cloth when the oven reaches a temperature that shall not burn your hands, i.e. before it is completely cooled down.
- After cleaning, keep the door ajar at 15° to completely dry the enamel interiors.



DANGER!

Ensure that the appliance cooled down prior to coming to contact with it.

Risk of burns.

Cleaning of the Interior of the Oven

- Be sure to clean your oven after each operation.
- The best time to clean the enamelled surface inside the oven is when the oven is warm.
- Remove the trays and the grill. Clean the interior by wiping with a cloth dampened with warm, soapy water. Then, wipe once more with a damp cloth and dry.
- Do not use abrasive materials such as sandpaper, steel wool or bleachers. Otherwise, the enamelled part of the oven may get damaged.
- Clean the oven thoroughly using a proper oven cleaning agent in regular intervals.
- You may use cleaning agents used for stainless steel or some vinegar in case of harsh stains.
- The stains left by such fluids may harm the brightness of the oven, but does not affect its performance in any way.
- Do not use the appliance for storage purposes by putting food such as bread, cakes, cookies, etc. inside the oven.

Removal of the Oven Door

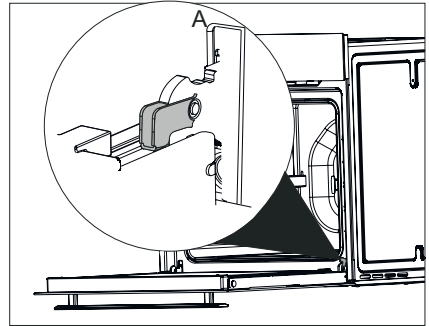


Fig. 13

Open the door completely by pulling the oven door toward you (Fig. 13).

Then, bring the hinge lock to the widest angle as shown in (Fig. 13/A). Bring both hinges that connect the oven door to the oven to the same position.

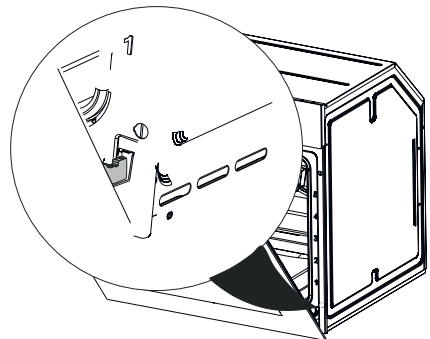


Fig. 14

Close the oven door so that it contacts the hinge lock as shown in (Fig. 14).

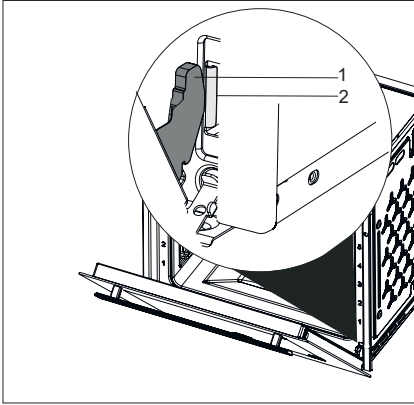


Fig. 15

- 1 Hinge
- 2 Hinge Housing

Remove the hinges from the hinge housing by holding the door with both hands to remove the oven door (Fig. 15).



Reverse the removal procedure for installation procedure of the door. Remember to the close the clips on the hinge housing while installing the door.

Cleaning of the Oven Glass

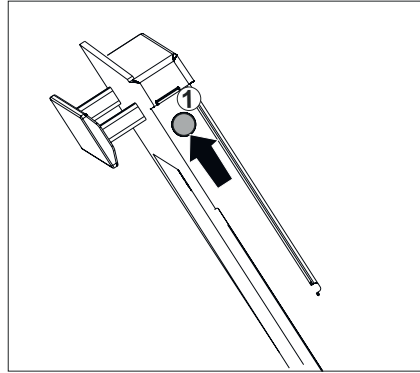


Fig. 16

Open the door of the appliance slightly.

Push on the left and right-hand sides of the door top plastic (Fig. 16).

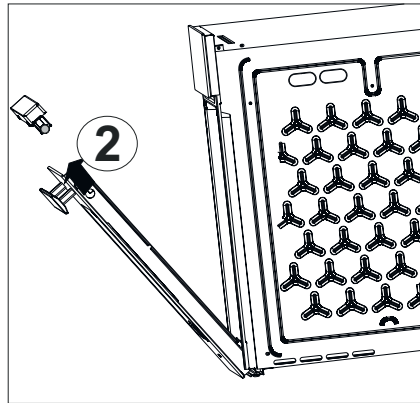


Fig. 17

Remove the door top plastic (Fig. 17).

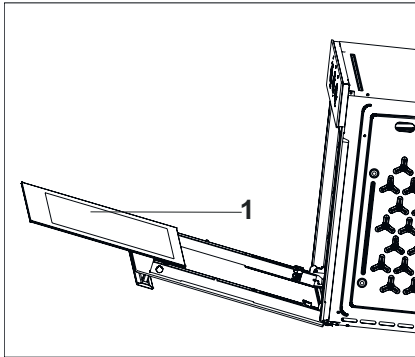


Fig. 18

1- Internal Glass of the Oven

- Remove the internal glass of the appliance to clean it (Fig. 18).
- Wipe the glass cover with soft sponges and clothes cleaning and drying.
- Do not use harsh abrasive cleaning agents and sharp metal scrapers to clean the oven glass. Cleaning in such a way may scratch the surface of the glass and may cause the glass to break.
- Do not lean over and apply weight on the oven door.



CAUTION!

As the door loses weight when the glasses are removed, it may close abruptly and cause injuries.



Reverse the same procedure to install the oven glass.

Oven Door Gasket

- Condensation may occur inside the front door and on the door gasket when the oven is operated for a long period. Remove the possible condensation using a dry cloth or sponge.
- Inspect the condition of this gasket in regular intervals. Clean without using abrasive cleaning agents when required.
- Door may not be closed properly when dirt is collected on the door gasket after some time.
- Please contact the nearest Silverline Authorized Service when the gasket gets damaged. Do not use the oven until it is repaired.

11 REPLACEMENT OF THE LAMP



Disconnect power supply and wait for the oven to cool down to eliminate the risk of electrocution before replacing the oven lamp.

Hot surfaces may cause burns.



Fig. 19

2A/250V AC

Screw size E14

It indicates the maximum power consumption of the lamp. A lamp with same power rating should be used when replacing the lamp.



To find out the power rating used in the product, see the declaration label in the product.

The bulb used in this product is not suitable for illumination of households. The purpose of this lamp is to help the user to see the food.

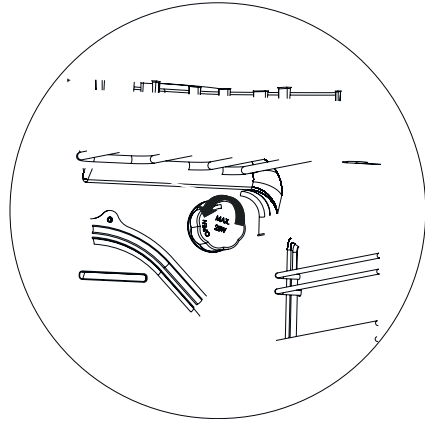


Fig. 20

Unplug the appliance.

Remove the lamp cover (Fig. 20/1) by rotating it counter-clockwise (Fig. 20/2).

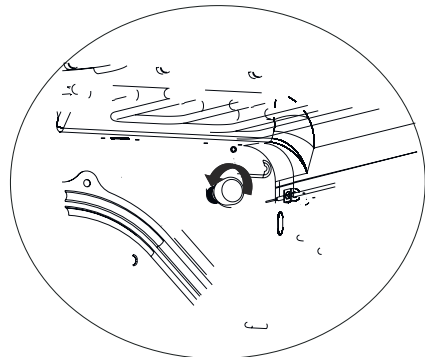







Fig. 21



Remove and replace the oven lamp by rotating it counter-clockwise (Fig. 21).

Reverse the procedure provided in (Fig. 20) for the installation of the lamp cover.

12 MAIN FUNCTION DESCRIPTION

The main function descriptions are below.

Function	Explanation of function
	No program is selected in your appliance.
	Upper and lower heaters are on. Food is heated from the bottom and top simultaneously. This is suitable for cakes, patties or cakes and stews cooked in pans. Cook using a single tray.
	Only the lower heater is on. This is applicable for instance to bake pizza or food that requires to be browned on the lower section.
	Lower and upper heaters and the fan (on the rear wall) are on. Hot air is distributed equally and rapidly inside the oven thanks to the fan.
* 	Larger grill on the oven roof is on. This is suitable for grilling more meat. Place the large or medium sized portions on the correct rack position under the grill heater to grill. Set the temperature to maximum level. Turn the food upside down halfway through the cooking process.

<p>*</p> 	<p>Hot air heated with the bigger grill is distributed rapidly inside the oven thanks to the fan. This is suitable for grilling more meat. Place the large or medium sized portions on the correct rack position under the grill heater to grill. Set the temperature to maximum level. Turn the food upside down halfway through the cooking process.</p>
	<p>This is the quick pre-heating function. Hot air is distributed equally and rapidly inside the oven thanks to the fan. This is not suitable for cooking food.</p>

* Shall be used at Max. 230°C'

13 COOKING CHART

- Turn the timer button clockwise to set the cooking time.
- Place your food in the oven.
- Select the operation mode and the temperature.

The oven is heated up to the pre-set temperature and preserves this temperature until the end of selected cooking time.

Turning off the oven before the expected time

- Turn the time adjuster counterclockwise until it reaches a halt (BO6503B01 - BO6503W01-BO6503X01)
- Turn the oven off with the function and/or temperature buttons.

Cooking Times Chart



Values specified are determined under laboratory conditions. Your values may differ from these values.

















1st rack of the oven is the bottom rack.



CAUTION!

Do not place an aluminium foil on the bottom of the oven while cooking. This may cause fire and damage to your appliance and furniture.

Food	Operating Function	Tray to be Used	Rack Position	Temperature (°C)	Cooking time (min.)approx.
Cake in tray		Single level	3	175	25...30

Cake in pan		Single level	2	180	40...50
Cake in sheet		Single level	3	175	25...30
Sponge cake		Single level	3	200	5...10
Cookie		Single level	3	175	25...30
Filo pastry		Single level	2	200	30...40
Buns		Single level	2	200	25...35
Leaven dough		Single level	2	200	35...45
Lasagne		Single level	2 3	200	30...40
Pizza		Single level	2	200...220	15...20
Beaf (full) / Roast		Single level	3	25 minutes 250, then 180...190	100,120
Leg of lamb (stew)		Single level	3	25 minutes 250, then 190	70...90
Roasted chicken		Single level	2	15 minutes 250, then 180...190	55...65
Turkey (5.5 kg)		Single level	1	25 minutes 250, then 180...190	150...210

Fish		Single level	3	200	20...30
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Place the deep tray on the upper rack and the shallow tray on the lower rack while cooking with 2 trays.

Pre-heating is recommended for all kinds of food.



For cooking operations which require pre-heating, perform the pre-heating until the oven reaches the desired temperature at the start of the cooking.

Hints for cakes

- If the cake is too dry, increase the temperature about 10 °C and decrease the cooking time.
- If the cake is wet, use less liquid or decrease the temperature about 10 °C.
- If the top of the cake is burnt, place it on a lower rack, decrease the temperature and increase the cooking time.
- If the inside of the cake is cooked well, but outside is sticky, use less liquid, decrease the temperature and increase the cooking time.

Hints for pastry

- If the pastry is too dry, increase the temperature about 10 °C and decrease the cooking time. Dampen the sheets of dough with a sauce made of milk, butter, egg and yoghurt.
- If the cooking time of your pastry is too long, ensure that the thickness of the pastry does not exceed the tray.
- If the top of the pastry is cooked, but the bottom is not cooked, ensure that the amount of the sauce you use for the pastry is less on the bottom side of the pastry. Try to spread a frying sauce evenly between the sheets of dough and on the pastry.



Cook your pastry with the position and temperature specified in the cooking chart. If the bottom part is fried less again, place it at a lower rack on the next time.

Hints for vegetable dishes



- If the vegetable dish loses its juice and gets dry, cook inside a closed pot instead of the tray. Closed pots contain the juice of the dish.
- If the vegetable dish is undercooked, boil the vegetables or prepare them as preserved food first, and then put them inside the oven.