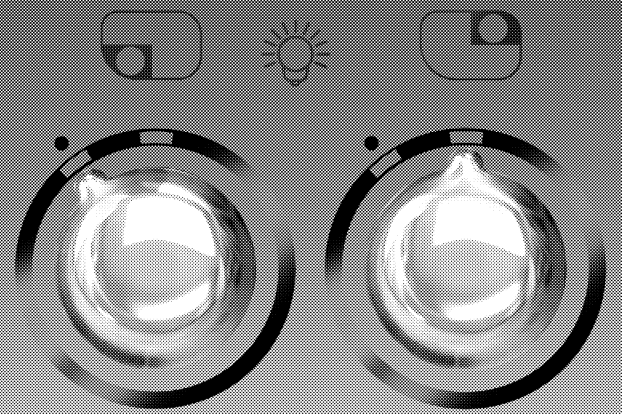
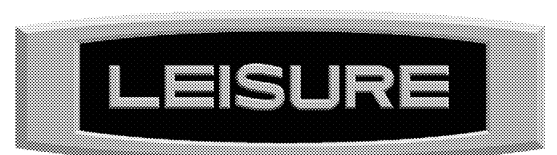


Users Guide & Installation

RANGE COOKER



CMTE 95



Dear customer

Congratulations on your choice of a Leisure quality cooker which has been designed to give you lasting service.

The cooker must be installed by a qualified technician in accordance with current regulations and used in a well ventilated space.

Please read these instructions thoroughly before installing or using - and keep for handy reference. Make sure you understand the controls prior to using your appliance. This cooker must only be used for its intended purpose, ie the cooking of food in the home. Failure to observe these instructions may invalidate your right to free service during the guarantee period.

If you have any questions, or if you are not sure about any information contained in this booklet please contact us - details are on the back cover.

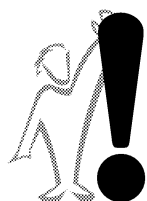
Your Customer Service

safety symbols

The use of any appliance and cookers in particular (which use high temperatures) require the following of basic common sense safety rules.

There is a danger of injury to the person and of damage to the cooker, the kitchen and your home.

These are itemised in the first section 'Safety in the home'. Where accidents are most common, we repeat these warnings in the main text using the following symbols:



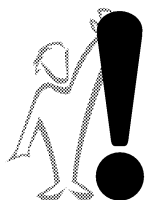
Where you, other people, toddlers and children are at risk



Where there is a danger of damage to the cooker, utensils, surrounding areas and property

Please note them for your own safety.

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Look after yourself, family and friends

This appliance is only to be used by persons who have been instructed on.



Its use to ensure their safety. Instruction or supervision should be given where necessary. Children should be supervised by a responsible person at all times.

WARNING: To avoid risk of electric shock, immediately switch off the appliance from the mains to avoid the possibility of an electric shock if a crack is detected on the ceramic glass surface caused by mechanical impact.

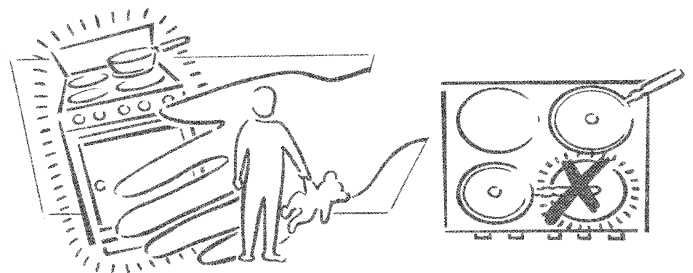
You should contact our customer service department.

- During use surfaces get hot. Don't touch hot surfaces during use.
- Close supervision while cooking is essential at all times.
- It is therefore advisable to have the glass secured against breakage in the household and personal effects insurance.
- When deep-frying, the appliance should be supervised as overheated fats and oils can catch flame easily. Never attempt to extinguish burning oil or fat with water (risk of explosion!). Smother a fire with wet towels and keep doors and windows closed!
- Special care should be taken when cooking oily and fatty food as overheating of such food can cause them to catch fire.
- Always use good quality oven gloves when removing hot utensils and the grill pan from the oven.
- Ensure handles of pans can not accidentally be caught or knocked and do not get heated by adjacent heating zones.
- Check all controls on the appliance are switched off after use.
- Take care when opening the door. Let steam and hot air escape before removing the food.
- Select the correct shelf position before turning the oven or grill on - don't move oven shelves when hot.
- Don't heat up unopened food containers as pressure can build up causing the container to burst.
- Don't store items above the cooker that children may try to reach.

Look after your cooker and home



- Clean your cooker regularly, ideally after each use. Always turn off the mains electricity supply and allow the appliance to cool first.
- Spillage should be dealt with as soon as it occurs, taking due care as the hob surface may be hot. Any spillage left on the surface after cooking should be cleaned off before the hob is switched on again to prevent baking on.
- Don't use biological washing powder or bleach products, harsh abrasives or chemical cleaners for cleaning the oven inner panels.
- Don't allow anyone to sit or stand on the cooker or door.
- Don't move the cooker by pulling by the door and/or handle.
- Don't use large preserving pans or fish kettles across the hob as this will damage the ceramic hob.
- Don't use round-bottomed traditional woks. Use flat-bottomed types.
- Don't use water to extinguish oil or fat fires.
- Don't heat up unopened food containers as pressure can build up causing the container to burst.
- Don't leave a hob on for long periods when not covered by a pan.
- Don't stare at the halogen appliance.
- Ensure that no flammable materials are adjacent to the cooker as the sides become hot during use.
- Don't place flammable or plastic items on or near the hob, and never place wet cloths etc. on the hob to dry.
- Keep all ventilation slots clear of obstructions.
- Don't cover shelves with metal foil as the air circulation in the oven will be disrupted.
- Don't place dishes, pans and/or trays directly on the oven compartment base.
- Don't line the grill pan with aluminium foil. As this could result in an increase risk of fire or damage to your cooker.
- Don't use the cooker with glass panels removed.



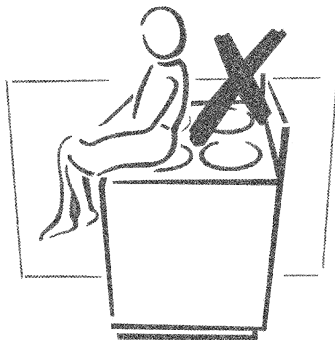
safety in the home

Don't use the cooker for

- Hanging towels and dish cloths etc on the handles.
- Warming plates under the grill.
- Heating the kitchen.
- Drying.
- Storage of inflammable materials or liquids in the storage compartment.

Food hygiene

- Ensure meat and poultry is thoroughly defrosted before cooking.
- Check food is thoroughly cooked and is piping hot.
- **Always refer servicing to a qualified appliance service engineer.**



Do not operate hob without pan.



This product is designed only for domestic use.

Safety Information of hobs

This appliance is in accordance with the recognized state of the art and the relevant safety provisions. In order to prevent damages and accidents, however, the proper handling of the appliance is a prerequisite. Along with the following information, please take note of further information contained in the text.

- Do not put the appliance into operation if there are visible damages such as cracks or splits in the glass ceramic-plate surface. In this event, please contact our customer service department.

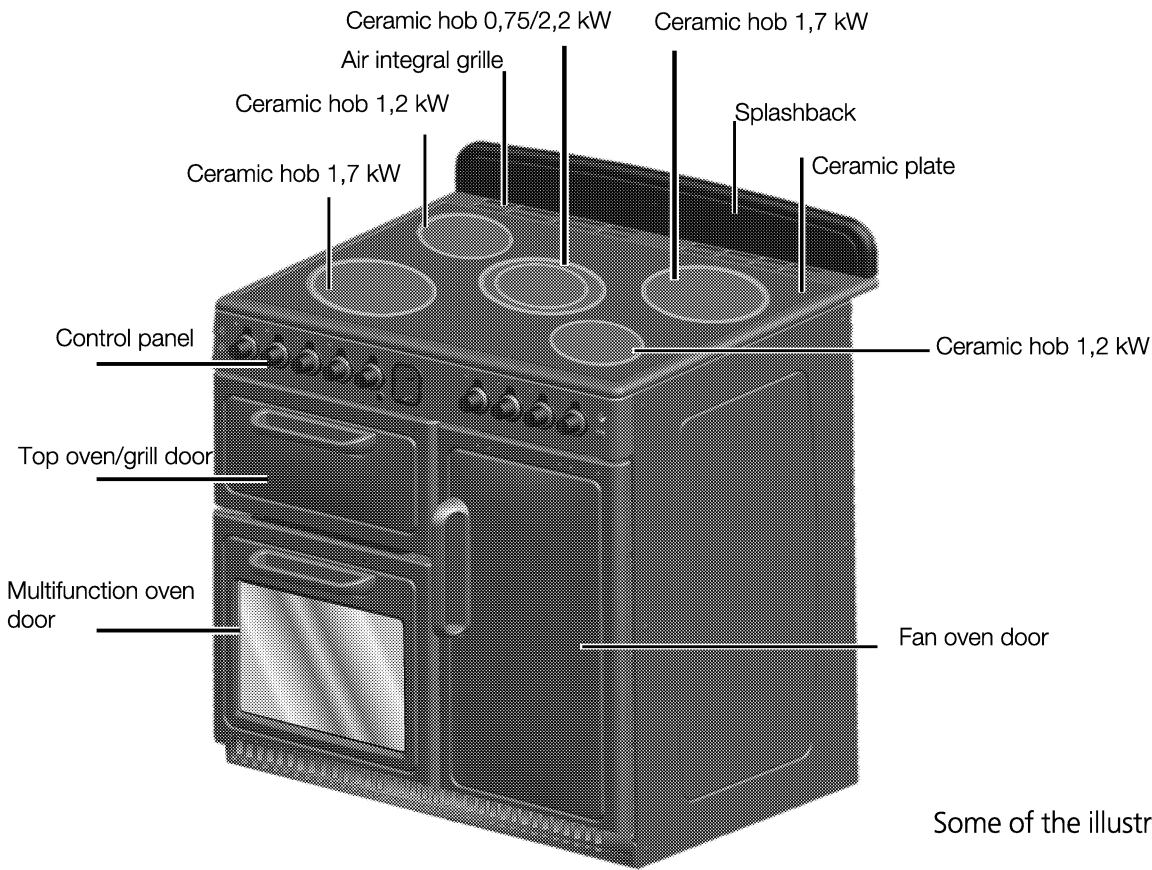
- No alterations or repair attempts, in particular using tools (screwdrivers, etc.) may be undertaken to or on the appliance. Trained professional who have been specially schooled for this appliance may only perform repairs, in particular to electrical supply parts. Improper repairs could lead to serious accidents, damages and breakdowns. In the event of a breakdown of the appliance, (before contacting our customer service department), please take note of the information contained under "warranty terms". Please contact our customer service as needed.
 - The glass ceramic cooktop may only be used for the preparation of food items in the domestic household. In the event that the appliance is misused for another purpose or improperly handled, no liability for possible damages can be assumed.
- As soon as a functional disturbance is detected or if, e.g. due to extreme mechanical effects, cracks appear in the glass ceramic plate, the device must be put out of operation immediately: turn off the device and disconnect it from the electrical mains network (unscrew fuses or respectively deactivate automatic circuit breakers).
- Connection cables of electrical devices should not be exposed to hot cooking zones or the cookware. The electrical insulation may become damaged as a result.

This is how you can avoid damages to your glass ceramic hob

The glass ceramic plate is non-sensitive to heat (up to 650°C) and temperature fluctuations as well as being break-proof and scratch-resistant to a certain degree.

Nonetheless, please observe the following information in order to prevent damages:

- In no event should you pour cold water over the hot burners.
- Do not climb onto the glass ceramic plate.
- A sudden stress could become critical, e.g. during the impact of a saltshaker. Therefore, it is best that you do not store such items above the hob.
- Before each use, you should ensure that the base of the cookware as well as the surfaces of the cooking zones are clean and dry.
- Always lift and do not drag cookware in order to prevent scratching of the glass ceramic plate and wear and tear to the décor.



Some of the illustrated details may vary

specification

External dimensions width x depth x height	
900mm x 600mm x 900mm	
Ceramic hob wattage - Front left	1700 W
Ceramic hob wattage - Rear left	1200 W
Ceramic hob wattage - Front right	1200 W
Ceramic hob wattage - Rear right	1700 W
Ceramic hob wattage - Centre	750/2200 W
Supply voltage 220 -240V ~ 50Hz	
Top oven wattage-conventional	1000 W
High grill wattage	2000 W
Left hand side oven wattage-conventional	1900 W
Left hand side (oven)- grill wattage	1600 W
Right hand side oven wattage- turbo	2100 W
Lamp	15 W x 3
Total power (electric)	14100 W

Because we continually strive to improve our products, we may change our specifications and designs without prior notice.

Accuracy

Note that times and temperatures in this book are for guidance only.

electrical connection

- Do not connect the cooker to the electricity supply until all packing and transit protectors have been removed.
- 1 Before your appliance is connected to the mains electricity supply, check to ensure that the voltage and frequency shown on the rating label corresponds with your power supply. The label is located on the plinth below the oven door.



- 2 **This product must only be installed by a qualified electrician** eg local electricity company or NICEIC registered contractor to a suitable double-pole control unit with a minimum contact clearance of 3mm in all poles and with a minimum rating of 40 A which should be fitted adjacent to (but not above) the cooker in accordance with IEE regulations. **Failure to observe this instruction may result in operational problems and invalidation of the product warranty.**

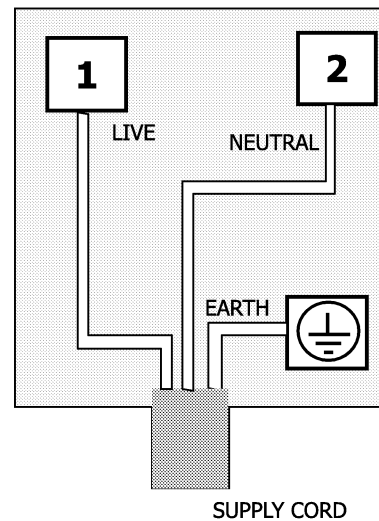
- 3 Access to the mains terminal is gained by removing the small rear cover. The cable must have conductors of sufficiently high cross sectional area to prevent overheating and deterioration. Recommended cross-section area is six square millimetres (6.00 mm²). The mains cable must conform to BS6004.



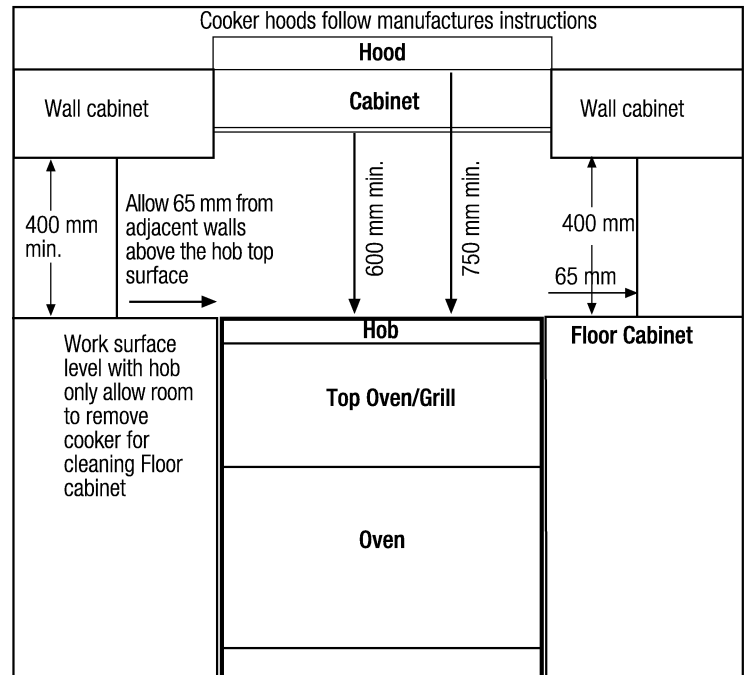
- This appliance must be earthed.**
- 4 The mains cable must pass through the cable clamp.
- 5 The mains cable should be routed away from the appliance and in particular ventilation slots, the vent outlet and should not be obstructed when pushed in to position between the appliance and the wall and/or cabinets.
- The appliance conforms to BS 800: 1988 and EEC directive 87/308 regarding suppression of radio and television interference.
- Type with regard to protection against overheating of surrounding surfaces=X.

Mains cable routing

The mains cable should be routed away from the appliance, the ventilation slots and the vent outlet. It should not be obstructed when pushed in to position between the appliance and the wall.




- Excess steam from the oven is expelled at the rear of the appliance therefore the wall behind the cooker needs to be protected against grease and moisture.
- The cooker is designed to fit between kitchen cabinets spaced over 900 mm apart. The space either side of the cooker need only be sufficient to allow withdrawal of the cooker for servicing. It can be used with cabinets on one side or both sides as well as in a corner setting. It can also be used free-standing.
- Adjacent side walls above the appliance must not be nearer to the cooker than 65mm and should be of heat resistant material. Leave at least 750 mm clearance above the hob to a cooker hood and 600mm to any cabinet.



installation

Unpacking

 All packing materials, protective film and transit protectors must be removed.

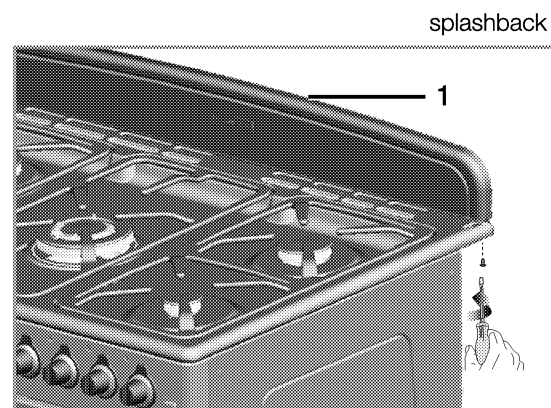
Levelling

The appliance should be located on a level surface. The two front and rear feet can be adjusted as required. To ensure that your appliance is standing level adjust the two front or rear feet by turning clockwise or anticlockwise until the product is in firm contact with the floor.

Splashback assembly

1. Remove the splash back from the packaging taking care to retain the two nuts and bolts required for fixing the splash back to the hob.
2. Position the splash back as shown.
3. Secure the splash back to the hob with the nuts and bolts provided.

Do not over tighten the screws as damage to the hob or splash back could occur.

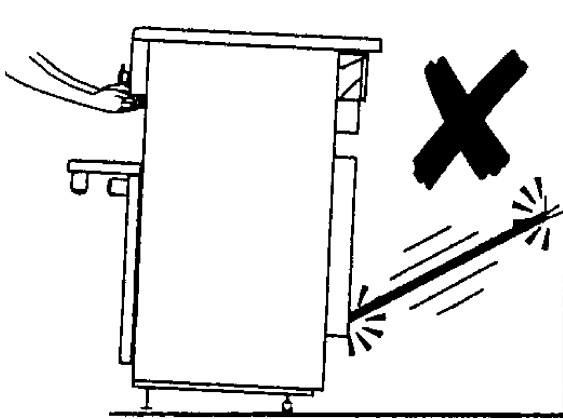


installation

Moving your cooker

If your cooker is fitted with a flexible hose the cooker can be moved for cleaning. Make sure that the floor covering is firmly fixed or removed to prevent it being disturbed.

TAKE CARE NOT TO STRAIN OR DAMAGE THE GAS HOSE (OR ELECTRICITY SUPPLY CABLE) WHEN MOVING THE COOKER.



Release the stability chain as you ease the cooker out. Don't forget to refit it when you replace the cooker.

Lift the front feet clear off the floor by lifting at the ends of the hotplate fascia.

Do not move by pulling the door handle or knobs.

Move the cooker a bit at a time, checking behind it to make sure that the gas/electric connection has sufficient slack to allow the cooker to move forward as you go along.

When you replace the cooker, again check behind to make sure that the gas hose or cable are not caught or trapped.

Take care not to twist it within the gap between the kitchen units as damage may occur to the cooker or the units.

Check that the cooker stability chain has been reconnected.

preparation and burning off




Important for asthmatic sufferers

Before using for the first time, protective coatings need to be burnt off. Fumes will be emitted but this is quite normal.

Ensure the room is very well ventilated during the burning off process. Avoid directly inhaling the fumes during this process.

Grill

Open the grill door. Remove wire rack, baking tray and handle, and set the control to 3  for about 15 minutes.

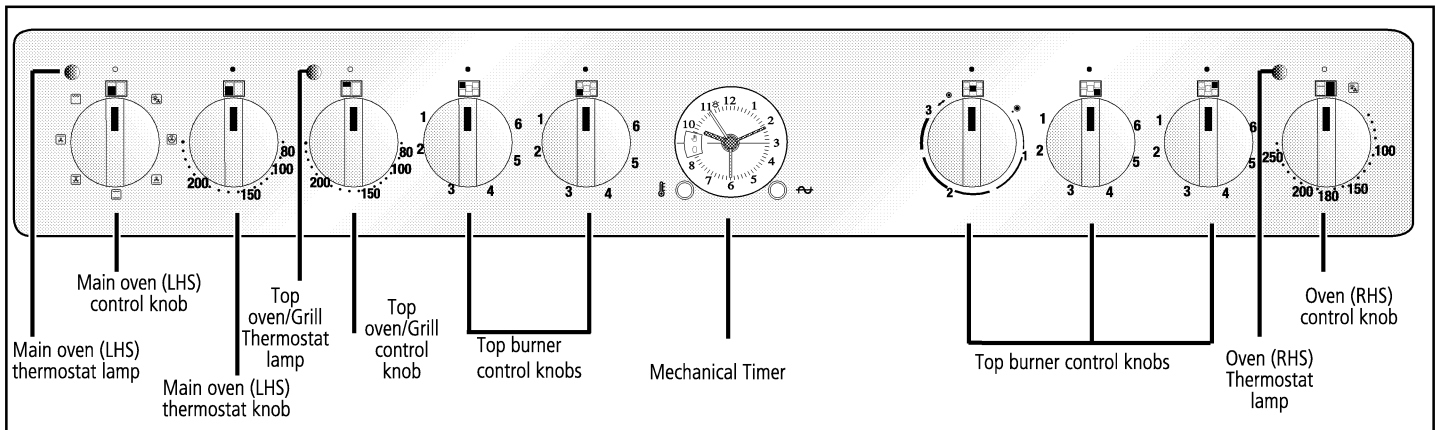
Oven/s

Remove shelves and baking tray and turn the oven control knobs to 200°C for about 15 minutes.

Cleaning

Before you start using your cooker, clean the appliance as recommended under Care and cleaning on page 22.

operating the hob



Control knobs

- 1 Rotate in either direction to switch on and select a heat level from one of 6 fixed positions.
- 2 When any one of the heating zones is on, the red indicator light on the control panel is on.
- 3 To switch a heating zone off turn the corresponding knob to 0 (zero).



Before retiring for the evening it is advisable to check that all the cooker controls have been switched off.

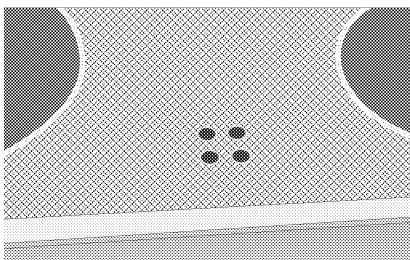
- A slight buzzing sound can be heard if any of the heating zones comes on. This is normal and not a fault.

Hob hot indicator lights

For your safety, these illuminate to show which hob is hot. They remain alight even when the hob is switched off. The light will go off when the temperature falls below 64°C.



Do not touch and keep children away from the heating zones and appliance at all times.



Cooking level	1	2 - 3	4 - 6
	warming	stewing, simmering	cooking, roasting

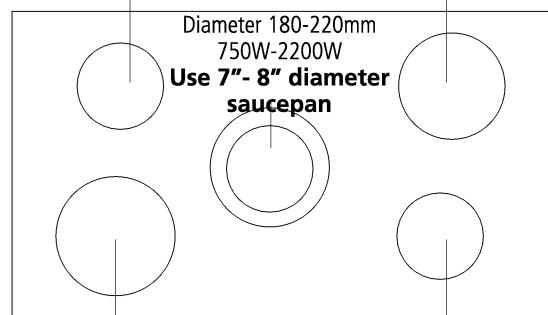
Cooking level	1	2	3
	warming	stewing, simmering	cooking, roasting

Diameter 140mm 1200W

Use 6" diameter saucepan

Diameter 180mm 1700W

Use 7" diameter saucepan



Diameter 180mm 1700W

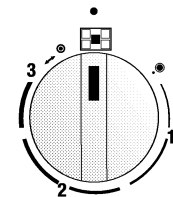
Use 7" diameter saucepan

Diameter 140mm 1200W

Use 6" diameter saucepan

How to operate on the multiple zone hotplates

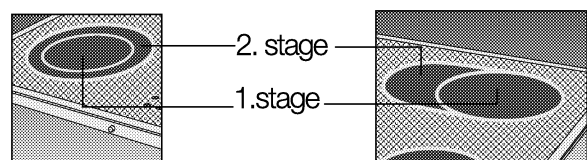
Hobs with multiple region are used for different diameter of pans. It is a standart; the inner zone will be activated when the hob is switched on.



- 1- By changing the knob position in clockwise direction, the diameter of active zone can be adjusted.
- 2- While the diameter of active zone changes there will be a "click" noise.

Switch off multiple zone hotplates

- 1- In order to turn off the hob, set the knob to "0" position by turning it in a counterclockwise direction. Both cooking zones are switched off.



Ceramic hob care



The ceramic glass surface is tough in everyday use and its flat surface makes it easy to clean but please follow the following precautions.

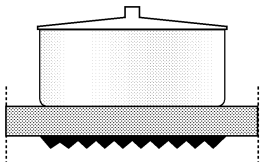


- **Immediately switch off the appliance from the mains if a crack is detected on the ceramic glass surface and refer to the Guarantee section.**

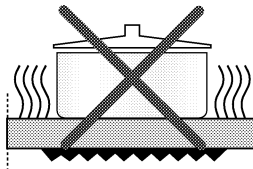
- **Keep children away from hot surfaces.**
- In order to avoid hob soilage, make sure the bottom of the utensils and the hob surface are clean and dry before use.
- Do not use the surface for food preparation eg cutting bread or slicing vegetables and fruit.
- Do not use the surface for storing or any other non-cooking purpose.

- The scratching or dropping of sharp cornered pots onto the surface may cause damage.
- Do not place any material on the surface, such as plastic, aluminium, etc.
- Any such material that may have melted onto the surface should immediately be removed with a hob scraper.
- Never use a dishcloth or sponge to clean the ceramic hob as these may leave a layer of soiled detergent on the hob which will burn and discolour the next time the hob is used.
- Avoid heating up empty enamel pots.
- Splashes may damage the ceramic surface and can cause fire.

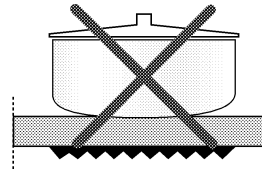
saucepan types



- Optimum efficiency is achieved by using pans that match the diameters of the elements



- If the pan is too small energy is wasted.



- Do not use pots that have concave or convex bottoms.

- Do not use aluminum-bottomed pots. (This results in the deterioration of the ceramic glass surface).
- Use steel or heat-resistant glass pots. Do not use pots made from materials such as "boron glass", or "Pyrex", which are generally oven-type containers.

deep fat frying



- Never fill the pan more than the one-third full of fat or oil.
- Never leave unattended during heating or cooking.
- Do not fry too much food at the same time especially frozen food. This only lowers the temperature of the oil or fat too much resulting in greasy food.
- Always dry food thoroughly before frying and lower it slowly into the hot oil or fat. Frozen foods in particular will cause frothing and spitting if added too quickly.
- Never heat fat or fry with a lid on the pan.
- Keep the outside of the pan clean and free from streaks of oil or fat.

In the event of a chip pan or other pan fire

- 1 Turn off the cooker.
- 2 Smother flames with a fire blanket or damp cloth.
- 3 Do not try to remove a burning pan from the hob.

Burns and injuries are caused almost invariably by picking up the burning pan and rushing outside with it.

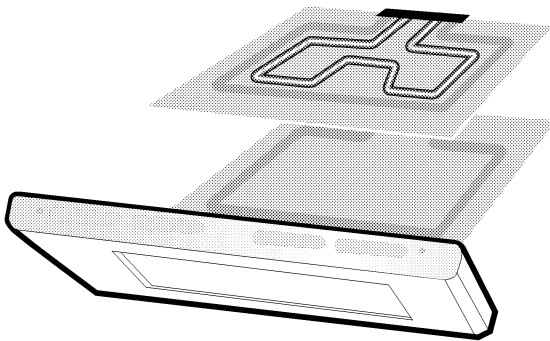


Do not use water on the fire.
Leave the pan to cool for at least 30 minutes.

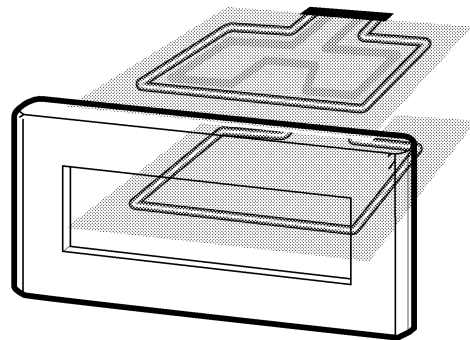
operating the grill/top oven

Parts may become hot when the grill/top oven is in use, children must be kept away.

A switch operated by the door changes the heating element configuration between grill and oven operation. When the door is open, the top inner element is activated for intense downward heat; when the door is closed, the top outer and lower elements are activated to provide even oven heating.



As a grill
door open

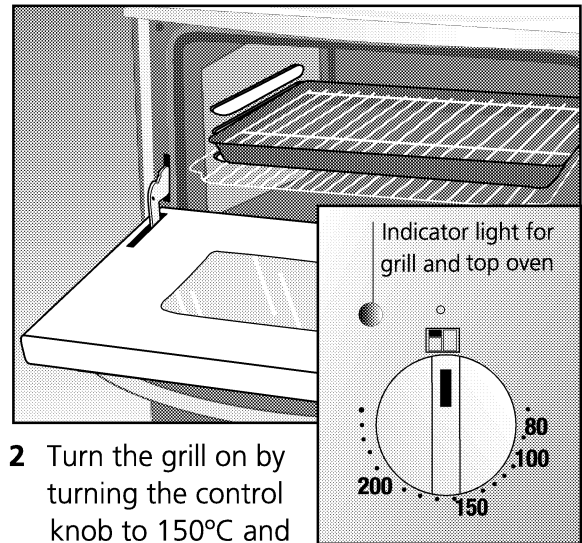


As an oven
door closed
(lower element is concealed)

Using as a grill

When the door is fully open, it remains tilted slightly, so that any spillage will be directed away from you.

1 Open the door.



2 Turn the grill on by turning the control knob to 150°C and allow to preheat for around 5 minutes.

3 The indicator light will glow to show that the grill has been switched on.

- Only use the middle and bottom rack position for grilling. Do not use the top position.
- Ensure the food is correctly positioned under the grill element.
- Food which requires browning only should be placed under the hot grill, either in the grill pan, or on the floor of the grill compartment, according to the depth of the dish. The grill pan wire grid can be removed.
- Do not line the grill pan with aluminium foil.
- Plates and dishes placed on the floor of the grill compartment will be heated when the main oven is in use.
- Do not switch on the grill when using the compartment for storage.

Grilling guidelines

Use the 240° position for toast, for sealing and fast cooking of foods.

For thicker foods requiring longer cooking, turn the control to a lower setting after the initial sealing on both sides. The thicker the food, the lower the control should be set. When grilling thicker food, the grill rack should be turned over to its lowest position.

Use of pan handle

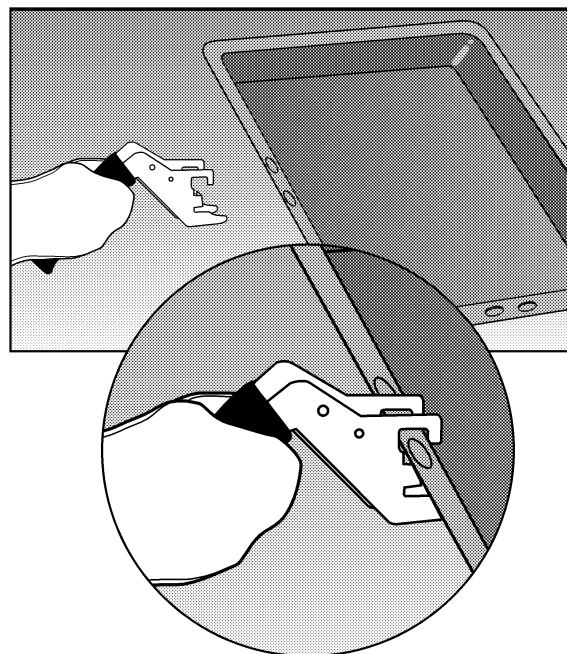


Warning! Always use an oven glove to protect your hand when using the grill as all metal parts can become very hot.

The pan has a detachable handle. Make sure the handle is securely located between the raised profiles across the front of the grill pan. See the diagrams for fitting the handle. To remove the handle, reverse the sequence of operations.

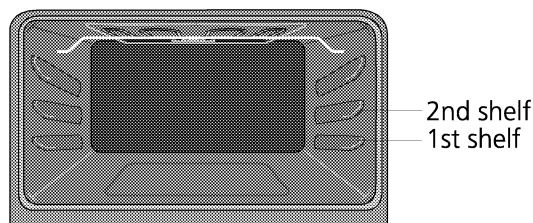


Always take care not to touch hot surfaces when using the pan handle. Ensure when using the pan handle that it is centralised and secure. Do not leave the handle in position when grilling. If the handle is left in position when grilling, it will get very hot.



Using as an oven

- 1 Turn the oven on by rotating the top oven control knob clockwise.
- 2 Select the temperature in the oven by selecting the temperature (in degrees Celsius) printed on the control panel.
- 3 The amber temperature indicator light on the control panel will glow until the pre-set temperature is reached.
- 4 Once the temperature has been reached, the amber light will go off and then cycle on and off to maintain the pre-set temperature.
 - Take care when opening the door. Let steam and hot air escape before removing the food.



Top oven temperature chart

This chart is for guidance only, follow food manufacturers recommendations whenever available.

There is a temperature conversion chart in the next Fan Oven section.

Food	Cooking temperature °C	Time	Shelf position
Beef	170-180	30 mins per 450g +30 mins	1
Lamb	180-190	30 mins per 450g + 30 mins	1
Pork	170-190	40 mins per 450g + 40 mins	1
Poultry	170-190	25-30 mins per 450g + 25 mins	1
Casseroles	140-160	1.5-2 hours dependent on quantity	1
Fruit cake	140-160	Time dependent on size	1-2
Small cakes	160-180	20-25 mins	2
Victoria sandwich	160-180	20-25 mins	1

Please note that times and temperatures in this book are for guidance only.

operating the main oven (multifunction)-(LHS)



Don't touch the heating elements or other parts that may become hot when the oven is in use children must be kept away!

The timer only controls this oven part.

Warning

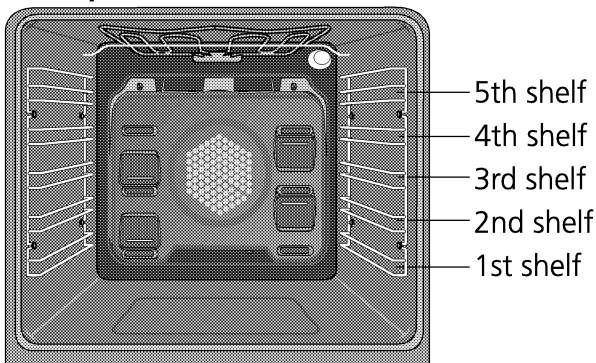
The clock controls the oven heating elements and the current time of day must be set before the oven will operate.

- 1 Turn the oven on by rotating the oven control knob to desired position.
- 2 Select the temperature in the oven by selecting the temperature (in degrees Celsius) printed on the control panel.
- 3 The amber temperature indicator light on the control panel will glow until the pre-set temperature set is reached.
- 4 Once the temperature has been reached, the amber light will go off and then cycle on and off to maintain the pre-set temperature.

Ensure you stand back from the appliance when opening the oven door to allow any build up of steam or heat to escape.

- Check food is thoroughly cooked and is piping hot.
- As a fan oven heats up more quickly and generally cooks food at a lower temperature than a conventional oven, preheating the oven is often unnecessary. However, food such as bread, scones, Yorkshire pudding, do benefit from being placed in a pre-heated oven.

Shelf positions



Important

Level 1 is the bottom level in the oven.

The stages of the function selection knob



Fan and oven lamp are on.



Fan and ring heater are on. The hot air is distributed evenly and quickly all over the oven by the fan. Suitable when several levels are used for the preparation of food.



In this position you can cook by operating the bottom resistance and turbo fan according to the characteristics of the meal you cook.



Top and bottom heaters are on. The food is heated equally from the top at the bottom. Suitable e.g. for cakes in baking moulds and casseroles.



Top and bottom heaters with fan are on. The food is heated equally from the top at the bottom. Therefore, we recommend to cook food which has the same cooking temperature at the same time. Suitable e.g. for cakes in baking moulds and casseroles.













Top heater with fan are on. You can use this position to fry to top of your meal better.



Grill
Before performing grilling, make sure to oil the grill with cooking oil.

Cooking table




FOODS	COOKING PLATE	SHELF POSITIONS			THERMOSTAT POSITION	COOKING TIME (min)		
		 Fan with Turbo heater	 Top and bottom	 Top and bottom+fan		 Top and bottom+fan	 Fan with Turbo heater	 Top and bottom
Short bread	24-26 cm bread mould	2	3	2	170-180	20-30	15-25	25-35
Cake in tin	18-22 cm cake mould	2	3	2	170-180	20-30	20-30	25-35
Cookie	Baking sheet	3	3	3	170-190	20-25	20-30	25-35
Pastry	Baking sheet	3	3	3	 :180-190	30-40	35-45	40-50
					 :190			
Yeasted dough	Big tray	3	3	3	 :190-200	30-35	25-35	35-45
					 :200			
Biscuits	Cooking sheet	3	3	3	170-180	15-20	15-25	20-30
Cake	Baking sheet	3	3	3	170-180	25-35	20-30	25-35
Lasagne	Lasagne dish	3	3	3	170-180	35-45	35-45	40-50
Pizza	Baking sheet	3	3	3	200-220	25-30	20-30	30-35
Roast beef	Roasting dish	3	3	3	240(15 min)	105-115	90-120	110-120
Lamb shoulder	Roasting dish	3	3	3	240(15 min)	65-85	65-80	70-90
Roasted chicken	Roasting dish	3	3	3	240(15 min)	55-65	55-65	60-70
Roasted turkey (5,5 kg)	Baking sheet	3	3	3	220(25 min)	175-230	170-220	180-240
Fish	Roasting dish	3-4	3	3	200	10-20	15-20	15-25

Important

For roast meats start with highest thermostat level and decrease to 150°C after 15 minutes.

- The values listed in the table are the results obtained from laboratory testing.
- You may find different flavors of the food according to your own cooking and usage practices.
- If you wish, you can add the time it takes to pre-heat the oven to the values listed in the table.

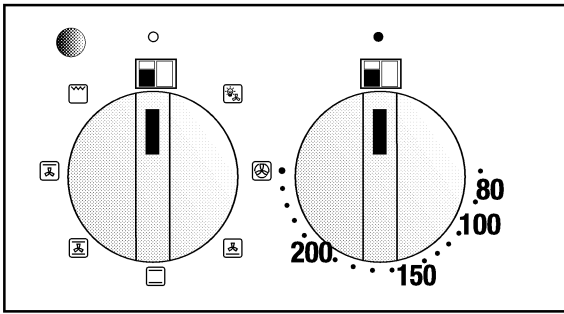
Shelf position (In fan with Turbo heater oven)
 For 3 trays : 1 - 3 - 5
 For 2 trays : 3 - 5
 For 1 tray : 3

-  Fan with turbo heater
-  Top and bottom heater
-  Top / bottom heater & fan

Temperature conversion

The oven temperature control panel is marked in degrees Celsius (sometimes called Centigrade). This chart will help when recipes show °F or use descriptive terms (as recommended by the Association of Manufacturers of Electrical Appliances).

operating the grill (LHS)



Using as a grill



Parts may become hot when the grill is in use, children must be kept away.

- Turn the grill on by rotating the oven control knob to ☐ (grill setting) position.
- Set the grill control to maximum temperature in the oven.
- ☛ Apply oil on the grill tray rack to prevent meat from sticking on the bars.
- ☛ For easy cleaning put some water in it.
- Ensure the food is correctly positioned under the grill element.
- CLOSE the door.
- Food which requires browning only should be placed under the hot grill, either in the grill pan. The grill pan wire grid can be removed.
- Do not line the grill pan with aluminium foil. As this will result in an increase in temperatures a risk of fire/ damage to your appliance.
- Do not switch on the grill when using the compartment for storage.
- During grilling operation constant supervision is required.

Use of pan handle

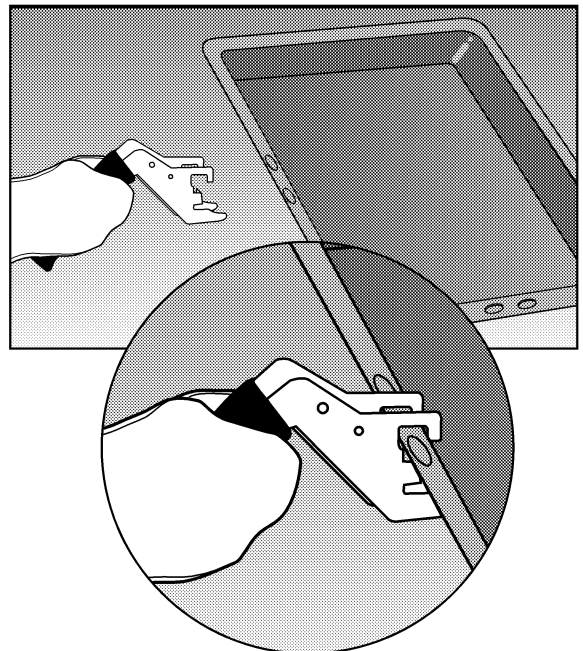


Warning! Always use an oven glove to protect your hand when using the grill as all metal parts can become very hot.

The pan has a detachable handle. Make sure the handle is securely located between the raised profiles across the front of the grill pan. See the diagrams for fitting the handle. To remove the handle, reverse the sequence of operations.



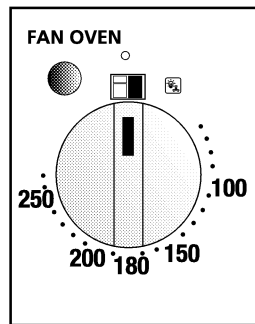
Always take care not to touch hot surfaces when using the pan handle. Ensure when using the pan handle that it is centralised and secure. Do not leave the handle in position when grilling. If the handle is left in position when grilling, it will get very hot.



operating the fan oven (RHS)

1 Turn the oven on by rotating the oven control knob clockwise.

2 Select the temperature in the oven by selecting the temperature (in degrees Celsius) printed on the control panel.



3 The amber temperature indicator light on the control panel will glow until the pre-set temperature is reached.

4 Once the temperature has been reached, the amber light will go off and then cycle on and off to maintain the pre-set temperature.

5 DEFROST FUNCTION

For defrost function, align knob indicator with defrost symbol (Fan/lamp icon).

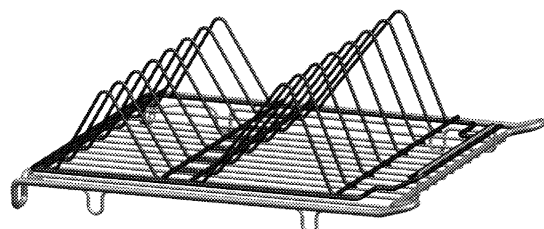
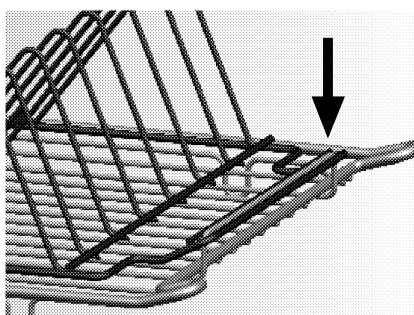
NOTE: DO NOT TURN KNOB PAST THIS POSITION FOR DEFROST AS FAN ELEMENT WILL BE ACTIVATED.

Ensure you stand back from the appliance when opening the oven door to allow any build up of steam or heat to escape.

- Check food is thoroughly cooked and is piping hot.
- As a fan oven heats up more quickly and generally cooks food at a lower temperature than a conventional oven, preheating the oven is often unnecessary. However, food such as bread, scones, Yorkshire pudding, do benefit from being placed in a pre-heated oven.

Plate warming rack

Please be sure that plate warming rack is mounted to the inner rack (see fig.).



Shelf positions

Important

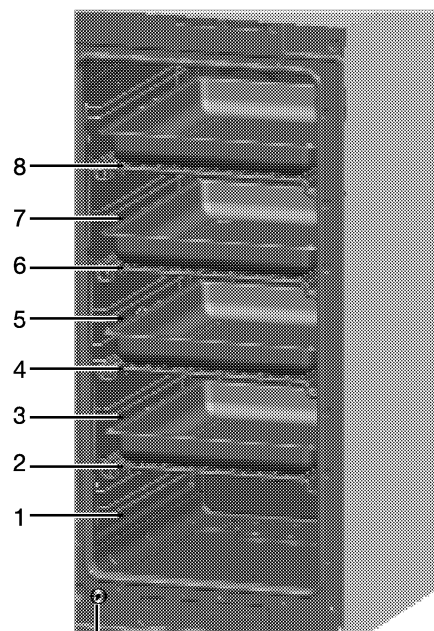
Level 1 is the bottom level in the oven.

Recommended cooking levels:

For 1 tray use 4 or 6th level.

For 2 trays use 4 and 6th level.

For 4 trays homogeneous cooking use 2-4-6-8 levels.



Lamp button

When the door is open, oven lamp is lit.

Fan oven temperature chart

This chart is for guidance only, follow food manufacturers recommendations whenever available.

Temperature conversion

The oven temperature control panel is marked in degrees Celsius (sometimes called Centigrade). This chart will help when recipes show °F or use descriptive terms (as recommended by the Association of Manufacturers of Domestic Electrical Appliances).

Description	Celsius °C	Fahrenheit °F
Cool	70	150
	80	175
	100	200
	110	225
Slow	120	250
	140	275
	150	300
Fairly hot	160	325
	180	350
Hot	190	375
	200	400
Very hot	220	425
	230	450

Food	Cooking temperature °C	Time	Shelf position
Beef	160-180	20-25 mins per 450g +20 mins	4-6
Lamb	160-180	25 mins per 450g + 25 mins	4-6
Pork	160-180	25 mins per 450g + 25 mins	4-6
Poultry up to 4kg (8lbs)	160-180	18-20 mins per 450g + 20 mins	4-6
Poultry up to 5.5kg (12lbs)	150-160	14-16 mins per 450g + 20 mins	4-6
Casseroles	140-150	1.5-2 hours dependent on quantity	4-6
Fruit cake	130-140	Time dependent on size	4-6
Small cakes	160-180	20-25 mins	4-6
Victoria sandwich	160-180	20-25 mins	4

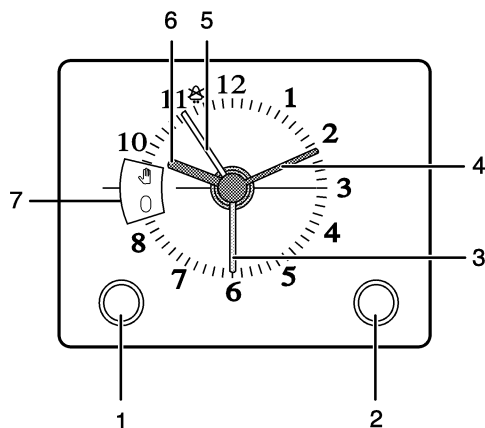
Important

The values specified have been determined in the lab. The values suitable for you may deviate from the values.

operating the clock/programmer

Important

Before using the oven the clock time must be set. If the clock time is not set, the oven will not work.



1. Clock/cook time setting knob
2. Start time setting knob
3. Start of cooking (Orange)
4. Minute hand (Gold)
5. Minute minder (Yellow)
6. Hour hand (Gold)
7. Cooking time window

Set time

1. Pull the button 1 slightly towards yourself, twist and keep it clockwise lightly until the time of the day is adjusted and release it.

» The time will be set.

Important



Never twist against the counterclockwise while the button is pulled.

Important




The maximum time to be set for the end of the cooking process is 180 minutes. In case of power cut, program will be canceled. Reprogram is needed.

Turning on the manual (continuous operation) operating mode

In this operating mode, oven operates continuously until it is turned off manually. Oven must be turned off manually.

Timer does not cut the power in manual (continuous) mode.

1. Turn button 2 in clockwise until 0 appears on the cooking time display.
2. Pull button 2 towards yourself slightly and align start cooking pointer (orange) 3 with hour hand (6).
3. Release button 2 and turn clockwise to  symbol on (7) cooking time display.
4. Place your dish in the oven.
5. Select operation mode and temperature.

Interrupting the cooking process

When the cooking is over,

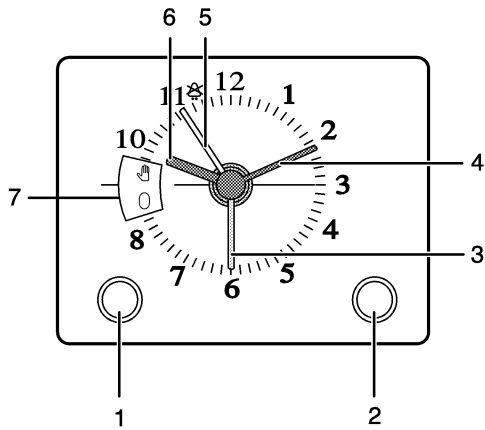
1. Turn the function button and temperature button to off (upper) position.
2. Turn button 2 clockwise until 0 appears on the cooking time display.

Turning on full automatic operation mode

In this operation mode, you can specify the time that the oven **will be turned on/off**.

1. Turn button 2 clockwise until 0 appears on the cooking time display.
2. Pull button 2 towards yourself slightly and adjust the cooking start time with the start cooking pointer (orange) 3.
3. Release button 2.
4. Turn button 2 clockwise to adjust the cooking time in cooking time display (7).
5. Place your dish in the oven.
6. Select operation mode and temperature.
 - » Power cuts off automatically and audio warning is heard at the end of cooking.
7. Turn button 2 clockwise until 0 appears on the cooking time display as soon as the cooking is completed and alarm signal is heard.
8. Turn off the oven using temperature button and/or function button.

Turning on semi-automatic operation mode



- 1 Clock/cook time setting knob
- 2 Start time setting knob
- 3 Start of cooking (Orange)
- 4 Minute hand (Gold)
- 5 Minute minder (Yellow)
- 6 Hour hand (Gold)
- 7 Cooking time window

In this operation mode, you can specify the time that the oven **will be turned off**.

1. Turn button **2** clockwise until **0** appears on the cooking time display.
2. Turn button **2** clockwise to adjust the cooking time in cooking time display (**7**).
3. Place your dish in the oven.
4. Select operation mode and temperature.
 - » Power cuts off automatically and audio warning is heard at the end of cooking.
5. Turn button **2** clockwise until **0** appears on the cooking time display as soon as the cooking is completed and alarm signal is heard.
6. Turn off the oven using temperature button and/or function button.

How to use the alarm clock

In addition to using the timer for cooking, it can be also used as a reminder or an alarm clock.

As soon as the defined period of time has expired, the alarm clock will emit a signal. The alarm clock has no influence on the functions of the oven.




Important

The maximum alarm time can be 55 minutes.

Setting the alarm clock

1. Turn button **1** to right or left and adjust the alarm pointer (yellow) **5** on the dial.
 - » Alarm will be heard at the end of the set time.

Turning off the alarm

1. As soon as the alarm is heard, turn button **1** to right or left to move the alarm pointer (yellow) **5** onto the  alarm symbol.

care & cleaning



Turn OFF at the mains before cleaning.

- Before switching on again ensure that all controls are in the OFF position.
- **Make sure that the oven, grill and hobs are sufficiently cool before you start cleaning.**
- Never mix different cleaning products as different active ingredients may react with unforeseen results.

Exterior

Use a damp cloth to clean the outside. Never use any sharp instruments, abrasive household cleaner, or detergents for cleaning. For hard stains use suitable washing liquid.

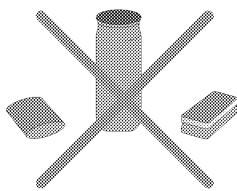
Ceramic hob

Clean daily to avoid soilage being burnt on.

- 1 Be sure to use a cleaning agent that does not scratch the ceramic glass surface. We recommend Hob Brite Ceramic Hob Cleaner which is available from your local supermarket. Follow the manufacturer's instructions.
 - 2 Always rinse off fully with a clean cloth wrung out in clean water (as residue could damage the ceramic glass surface next time the hob is used).
 - 3 Wipe the surface dry with a soft cloth.
- **Do not use steel wool, abrasive powders, detergents or bleach-based cleaning agents as these will damage the surface.**



You can use a ceramic hob scraper (available through Hob Brite and good local stores) to remove spilled food remains and stubborn marks from the surface.



- **Sugar-based food such as custard and syrup should immediately be scraped off without waiting for the surface to cool down. Otherwise the hob may be permanently damaged.**
- Cleaning material that is suitable for ceramic hobs may damage other parts of your cooker, so take care with surrounding parts.

Control panel

Wipe over the control panel with a damp cloth and polish with a dry cloth. Do not use oven cleaners or aerosols, scouring pads or abrasive powder for cleaning the plastic knobs or end caps as damage will occur. Do not attempt to remove any of the control knobs from the panel as this may cause damage and is a safety hazard.

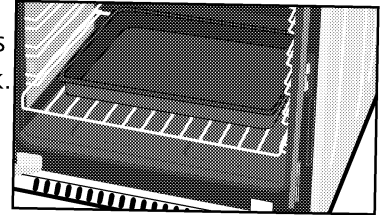
Grill interior

Wipe the grill elements with a damp cloth (ensuring they are sufficiently cool first) to remove any fat splashes. This will prevent fumes from any fat being burned off when the cooker is next used.

Oven interior

Remove the rod shelves for washing in the sink.

Use a fine steel wool soap pad for removing stubborn stains from the rod shelves and



floor of the oven. Take care during cleaning not to damage, bend or dislodge from the surrounding clips the thermostat sensor which is located at the top right hand side of the oven.

Catalytic liners should never require cleaning if very hot temperatures are used regularly.

Grill / Oven doors

Wipe over the door outer panels with a cloth wrung out in hot soapy water, then after wiping with a cloth wrung out in clean water, dry with a soft clean cloth. Do not use scouring pads or abrasive powder which may scratch the surface. Take care during cleaning not to damage or distort the door seal. Ensure that the door seal is dry after cleaning. Do not lift the door seal.

The inner glass door panels can be removed for cleaning. Open the door fully and gently lift out the glass using extreme care to ensure that the edges of glass are protected. Clean as above, but do not use household detergents, bleach, scouring pads or rust removers. Reinstall the glass panels carefully preventing sudden shocks.

*** The inner glass is low emissive glass for maximum efficiency and the printed surface must face outwards.**

Over time...

- Slight discolouration of liners and other surfaces may occur in time. This does not affect the functioning of the appliance.
- Discolourations and marks that occur on the ceramic hob are normal and not a fault.

If the cooker does not work

If the appliance does not operate check whether:

- The power supply is on.
- The fuse has blown/circuit breaker has tripped/main distribution switch has been turned off.
- The temperature control has been set correctly.
- The main oven will not operate if the clock has not been set.
- This cooker must be earthed if in doubt consult a qualified electrician.

If the appliance is still not operating after the above checks, please refer to the section on how to obtain service.

Please ensure that the above checks have been made as a charge will be made if no fault is found.

Performance characteristics when in use

- **When using your appliance for the first few times, an odour and/or smoke may be emitted which is normal** - see page 8.
- It is normal for the metal parts to produce noise when in use, this is due to expansion and contraction.
- When in use, steam may be produced which is normal and not a fault of the cooker.
- At the end of a cooking session, it is normal to have a momentary puff of steam when the oven door is opened. This should disperse in a few seconds.
- If, whilst cooking, steam produced comes in to contact with cool surface's on the outside of the appliance, it will condense and produce water droplets. This is quite normal and is not a fault.

replacing the oven lamp

Warning:



Ensure the appliance is switched off at the mains before replacing the lamp to avoid the possibility of electric shock.

Switch off at the mains.

- 1 Remove the glass cover of the lamp by turning it anti-clockwise.
- 2 Remove the bulb by turning it anti-clockwise.
- 3 After installing the correct bulb, reinstall the glass cover.

Replacement light bulbs can be easily obtained from a good local electrical or DIY store.

future transportation

Keep the original carton and other packaging material in a safe place. Transport the cooker in its original carton. Follow the instructions that are printed on the carton.

To prevent the accessories inside the oven from damaging the oven door, tape a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.

If you do not have the original carton

Take the necessary precautions in order to prevent the exterior panels, and the glass surfaces of the oven from being damaged.

Pack the oven in bubble wrap or thick cardboard and tape it securely in order to prevent damage during transportation.

The oven must be transported upright. Do not place other items on the top of the cooker.

Recycling



This product bears the selective sorting symbol for waste electrical and electronic equipment (WEEE).

This means that this product must be handled pursuant to European Directive 2002/96/EC in order to be

recycled or dismantled to minimize its impact on the environment.

For further information, please contact your local or regional authorities.

Electronic products not included in the selective sorting process are potentially dangerous for the environment and human health due to the presence of hazardous substances.

guarantee

Your Beko product is guaranteed against the cost of breakdown repairs for twelve months from the date of the original purchase.

What is covered?

- All repairs necessary as a result of faulty materials, defective components or manufacturing defect.
- The cost of all functional replacement parts.
- The labour costs of a Beko approved repairer to carry out the repair.

What is not covered?

- Transit or delivery damage
- Accidental damage
- Misuse, or abuse.
- Cabinet or appearance parts, including knobs and flaps
- Accessory items, including ice trays, scrapers, cutlery baskets,
- Repairs required as a result of unauthorised repairs or inexperienced installation that fails to meet the requirements contained in the user instruction book.

Repairs to products used on commercial or non-residential

household premises.

Important notes.

- The product is guaranteed for domestic household use only.
- The guarantee will be void if the product is installed or used in commercial or non-residential household premises.
- The product must be correctly installed, located and operated in accordance with the instructions contained in the User Instructions Booklet provided.
- Professional Installation by a qualified plumber/electrical appliance installer is recommended for all Washing & Dishwashing Machines and Electric Cookers
- Gas Cookers must only be installed by a Gas Safe (or BORD GAIS) registered Gas Installer.
- The guarantee is given only within the boundaries of the United Kingdom.
- The guarantee is not transferable if the product is resold.
- Beko plc disclaims any liability for incidental or consequential damages.
- The guarantee does not in anyway diminish your statutory or legal rights.

HOW TO OBTAIN SERVICE UNDER THE MANUFACTURERS GUARANTEE

Please keep your purchase receipt or other proof of purchase in a safe place; you will need to have it should the product require attention in the guarantee period

You should also complete the details below; it will help us assist you quicker when requesting service. (The model number is printed on the Instruction Booklet)

Model Number: _____

Purchased From: _____

Date of purchase: _____

For service under guarantee simply telephone the appropriate number below

LOCATION

TELEPHONE

UK Mainland & Northern Ireland

Fridges & Freezers	0845 600 4903
Electric Cookers	0845 600 4902
Gas & Dual Fuel Cookers	0845 600 4905
Washing Machines & Dishwashers	0845 600 4906

Republic of Ireland

All Refrigeration, Cooking, Washing & Dishwashing Machines 01 862 3411

Before requesting service please check the trouble-shooting guide in the Operating Instructions as a charge may be levied where no fault is found even though your product may still be under guarantee.

Service once the manufacturers guarantee has expired.

If you have purchased an extended guarantee please refer to the instructions contained within the extended guarantee agreement document. Otherwise please call the above numbers where service can be obtained at a charge.

Should you experience any difficulty in obtaining service please call the

Beko Customer Help-Line on 0845 600 4911

Beko House, Caxton Way, Watford, Herts, WD18 8UF, Tel: 0845 600 4911

Leisure Consumer Products
36-38 Caxton Way
Watford
Herts WD18 8UF
Tel: 0845 6004916
Facsimile: 0845 6004922
[www. Leisurecp.co.uk](http://www.Leisurecp.co.uk)

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