USING THE OVEN

7. The oven should be connected to the mains socket provided with correctly connected protective contact.

8. The oven should have a safety switch located in an easily accessible place. Distance between contacts should be at least 3mm.

9. Having completed the connection, slide the oven into the cupboard. Make sure that the cord does not lie on top part of the oven (fig. 4). Attach the oven to the piece of furniture using two screws (fig. 3) supplied in the bag with oven accessories. Refit the oven door.

Fig. 4

Important
Connecting the oven to the mains socket without protective contact causes the risk of electric shock if electric installation of the appliance is damaged.

3 USING THE OVEN

3.1 BEFORE THE FIRST USE

3.1.1 FIRST CLEANING

All elements of packages should be removed and protected from children because these materials may be dangerous for them. Dispose packaging materials according to the regulations.

1. Wash enamelled and glass surfaces with soft wet cloth.

2. Take out the oven accessories, remove foil from them and wash them in warm water and dish washing liquid.

3. Close the oven door and switch the oven on for approx. 30 minutes, setting the temperature control knob to 250°C and the function switch knob to position. The oven should be empty. Any smoke and odour appearing are not significant, if you ensure sufficient ventilation of the kitchen room, e.g. by opening windows. When cooled down, the oven should be cleaned with hot solution of dish washing liquid according to instructions given in chapter 5 „Cleaning and maintenance”.

3.1.2 SETTING THE CURRENT TIME

If the oven is equipped with an electronic programmer, set the current time after the oven has been connected to the mains or after any mains voltage failure. The method of setting the current time is described in further part of the instructions (chapter 4). When the current time is being set, the function selection knob must be set in „0” position.

GB 6
3.2 OVEN COMPONENTS

Fig. 5
1 - top heater
2 - grill heater
3 - bottom heater
4 - fan shield
5 - ladder guides
6 - catalytic shields
7 - oven lamp
8 - temperature sensor
[1], [2], [3], [4], [5] - guide levels

Place inserts with dishes between two bars of the ladders which will ensure their stable position and does not cause the risk of falling out when the insert is put inside or taken out.

3.2.1 OVEN INSERTS

Enamelled plate can be used for pastry baking and meat roasting. It can be used as a dish onto which fat drops from the meat placed on the grill at a higher level of the oven.

Roasting grill is used to place on it baking moulds, cake tins and any other dishes used for baking or roasting. Any dishes to be roasted, such as meat, poultry or fish, can be placed directly on the grill.

3.3 CONTROL

The following components are used to control operation of the oven:
- electronic timer programmer or control timer, depending on model
- function selection knob,
- temperature control knob.

3.3.1 FUNCTION SELECTION KNOB

The oven ensures many food preparation functions. With the function selection knob you can use the function most appropriate for preparation of the given dish.

The knob (fig. 6) can be turned in both directions. Functions of the oven are marked on the knob using graphic symbols.

Fig. 6

Fig. 7

Fig. 8
Oven functions:

**Conventional heating**
Both heaters emit heat to the inside of the oven. Dishes should be placed on one level of the oven, preferably in the middle part. This heating method is excellent for baking of pastry, meat, fish, bread and pizza.

**Bottom heating with fan**
The fan evenly distributes heat produced in bottom part of the oven.

**Small grill (economic)**
Only the middle part of the grill heater is switched on which enables energy-saving roasting. This function is intended for small size dishes. The dish should be placed in the middle part of the grill.

**Big grill (strong)**
The grill heater covers all surface of the plate with its operation. This function is recommended for preparation of the same dishes as in the case of small grill but covering the entire surface of the plate. Excellent for all types of roast dishes.

**NOTE**
1. Do not leave the appliance without supervision during roasting.
2. During roasting the oven becomes hot. During this time pay special attention to children and do not allow them to approach the appliance.

**Big grill with fan**
Special programme enabling roasting with even distribution of heat using the fan. Ideal for preparation of large portions of meat on the grill.

**Conventional heating with fan**
Heat comes from the top and the bottom, and the fan evenly distributes it around the dish. With this method, baking temperature should be lower than during conventional baking. This function is excellent for baking of several dishes on various levels.

**Defrosting**
Thanks to this function the oven is excellent also for defrosting of highly frozen food. Generally we propose laying of frozen products on the plate inserted on the second or third level. Selection of temperature in which the defrosting process is executed depends on the dish type.
- Confectionery products, fruit and meat jellies are defrosted without temperature setting.
- When defrosting meat or poultry, wrap them in aluminium foil to prevent direct exposure to hot air, then place them in the oven in the middle-bottom section, switch on the oven and set temperature to approx. 50 – 70°C.
- Frozen dishes ready for eating e.g. vegetables can be baked immediately without defrosting.

### 3.3.2 TEMPERATURE CONTROL KNOB

- The temperature control knob (fig. 8) enables setting and automatic maintaining of temperature in the oven on the preset level.
- When setting temperature within the range from 50 to 250°C, turn the knob clockwise. To switch off – counter-clockwise.
- The temperature control lamp goes out when the preset temperature is reached. Then it will go on and out during baking, signalling that the heaters are switched on and off to maintain the temperature.

GB
3.3.3 CONTROL TIMER

The control timer (fig. 7) automatically switches the oven off when the present baking time elapses.

Setting the baking time:
- select the oven heating method and set temperature,
- turn the control timer knob to the right till you feel resistance,
- then turn the knob to the left and set the desired e.g. 50 minutes.

When the preset time elapses, the knob returns to „0“ position, at the same time alarm signal is generated and the oven is switched off automatically. Set the function selection knob to „0“ position.

Note!
The oven will not start to run if the control timer knob is in „0“ position.

The control timer can be used to set alarm for any action not connected with baking. Then the oven knob should be set in „0“ position and the control timer knob should be set as shown above.

If you are not going to set the baking time, set the control timer knob in the position – manual operating mode. Then the oven will run without any time limits.

Fig. 9

3.4 ELECTRONIC TIME PROGRAMMER

The electronic time programmer enables control of the oven operation. Using of the programmer does not preclude the possibility of manual control of the oven operation. The programmer operating method is described in further part of the instructions.

3.5 LIGHTING THE OVEN CHAMBER INTERIOR

For your safety and convenience, in order to observe baking of dishes, the lamp lighting the chamber interior is switched on during operation of the oven.

3.6 OVEN OPERATION

In order to start the oven, take the following actions:
1. Place food in a dish on a chosen level of the oven.
2. Select the oven heating method using the function selection knob e.g. 🍽️.
3. Set the desired temperature e.g. 150°C using the temperature control knob.
4. Using the control time knob or programmer set the baking time appropriate for the dish.
5. When baking is complete, set the function selection knob and the temperature control knob to zero position.
3.7 BAKING TIPS

- For pastry baking, you can use conventional tin moulds, as well as Teflon coated, ceramic, glass and aluminium foil moulds (fig. 10). As far as diversity of shapes and possible applications are concerned, tin moulds are the most universal. Before the first use, any new tin mould should be baked in the highly heated oven in order to get rid of its specific odour.
- Fill the moulds with pastry up to 2/3 of its height, leaving sufficient space for growing.
- For meat roasting, you can use ceramic, glass, enamelled steel and cast-iron dishes, with handles resistant to high temperatures (fig. 11).
- Strictly follow any tips concerning preliminary heating of the chamber because these requirements are different for different pastries. Normally pastries are baked at the temperature of approx. 160-200°C. During baking do not open the oven doors because it may cause sinking of the pastry.
- Pastry prepared for baking should not be too liquid because then the baking time will increase considerably.
- During baking the pastry should be evenly heated. This requirement is fulfilled when [ ] or [ ] function is selected.
- In practice, depending on type of the baking—one or the other method gives better results. In order to bake bread, creamed or sponge cake, the best solution is to use [ ] function, while for fruit cake, on short crust base, cheesecake and puff pastry, the best baking is achieved using [ ] function.

Fig. 10

- Small cakes should be of the same size. Cakes differing in size will not be baked simultaneously.
- If surface of the cake is too dark, then next time slide the mould with pastry on the lower level of the oven and possibly select a lower temperature but bake it for a slightly longer time.
- If bottom of the cake is too dark, then in the future place it higher and you may select slightly lower temperature.
- While baking, avoid too high temperature because the pastry will not grow and a sad layer may appear. On the other hand, keeping the pastry in the heated oven for too long time may cause its burning and drying out.
- When selecting baking temperature and time, take into account volume and consistency of the pastry.
- Dishes with food can be placed on any level of the oven, we recommend the second level. The user, following his/her observations and experience, should choose on his/her own the most optimal level for various dishes.
- During the first baking, the best method is to begin with average values of temperatures given in the recipes and change them the next time if necessary. Lower temperature results in more even browning of the baking.
- In order to check whether the baking is ready, put a small wooden stick into it several minutes before switching off of the oven. If the pastry does not stick to the wood—the baking is ready. After baking, leave the cake in the oven still for approx. 5 minutes.
- For roasting of white meats, poultry and fish, use lower temperatures (150-175°C). Roasting of red meat, which should be well roasted from the outside and remain tender and juicy inside, should begin with high temperature setting (200-220°C) for a short time, and then it should be lowered. When the meat is roasted on the grill, place a tray for dropping fat underneath.
- Some of the dishes roasted with blowing tend to dry out, especially lean meat. In such a case, it is better to use [ ] function for roasting, the meat will be more juicy.
USING THE OVEN

- When using the oven, follow the recommendations below:
  - do not keep any unnecessary accessories in the oven;
  - cake and roast tins as well as meat roasting dishes should be placed on the grill rather than on the plate, in the central place of the oven (fig. 12 & 13);
  - when selecting baking parameters, take into consideration type of the dish; dishes, depending on type of the material, wall thickness and colour, have different thermal conduction.

![Fig. 12](image)

![Fig. 13](image)

- The tables below show approximate temperatures and times of baking for various dishes. In practice, differences may appear that the user should correct basing on his/her own experiences. The best way is to conduct several trials for individual dishes and then record an optimal time and temperature.

**Table 2**

<table>
<thead>
<tr>
<th>Baking type</th>
<th>Baking time [Hour:min]</th>
<th>Temperature [°C]</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wheat &amp; potato flour cake</td>
<td>1:15 - 1:30</td>
<td>160 - 175</td>
</tr>
<tr>
<td>Yeast cake</td>
<td>0:50 - 1:00</td>
<td>175 - 190</td>
</tr>
<tr>
<td>Sponge cake</td>
<td>0:30 - 0:40</td>
<td>170 - 180</td>
</tr>
<tr>
<td>Base under fruit made of shortcrust</td>
<td>0:10 - 0:25</td>
<td>Heated oven</td>
</tr>
<tr>
<td>Yeast plait cake</td>
<td>0:30 - 0:40</td>
<td>190 - 200</td>
</tr>
<tr>
<td>Strudel (with apples)</td>
<td>0:40 - 0:50</td>
<td>220</td>
</tr>
<tr>
<td>Fruit pie</td>
<td>0:25 - 0:50</td>
<td>200 - 210</td>
</tr>
<tr>
<td>Pie with crumble topping</td>
<td>0:20 - 0:30</td>
<td>200 - 220</td>
</tr>
</tbody>
</table>

**Table 3**

<table>
<thead>
<tr>
<th>Meat type</th>
<th>Weight [kg]</th>
<th>Temperature [°C]</th>
<th>Roasting time [hour:min]</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef</td>
<td>1</td>
<td>220 - 250</td>
<td>2:00 - 2:30</td>
</tr>
<tr>
<td>Pork</td>
<td>1</td>
<td>210 - 225</td>
<td>1:30 - 2:00</td>
</tr>
<tr>
<td>Veal</td>
<td>1</td>
<td>210 - 225</td>
<td>1:45 - 2:00</td>
</tr>
<tr>
<td>Mutton</td>
<td>1</td>
<td>210 - 225</td>
<td>1:30 - 2:00</td>
</tr>
<tr>
<td>Game (hare)</td>
<td>2</td>
<td>Heated oven</td>
<td>1:00 - 1:50</td>
</tr>
<tr>
<td>Chicken</td>
<td>1</td>
<td>225 - 250</td>
<td>0:45 - 1:00</td>
</tr>
</tbody>
</table>

**Table 4**

<table>
<thead>
<tr>
<th>Baking type</th>
<th>Temperature [°C]</th>
<th>Time [hour:min]</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meringues</td>
<td>100</td>
<td>1:00 - 1:10</td>
</tr>
<tr>
<td>Wheat &amp; potato flour cake</td>
<td>160</td>
<td>1:05 - 1:10</td>
</tr>
<tr>
<td>Yeast cake</td>
<td>160</td>
<td>1:00 - 1:10</td>
</tr>
<tr>
<td>Cake base</td>
<td>160</td>
<td>0:25 - 0:35</td>
</tr>
<tr>
<td>Yeast pie</td>
<td>175</td>
<td>0:40 - 0:45</td>
</tr>
<tr>
<td>Pie with crumble topping</td>
<td>175</td>
<td>0:20 - 0:30</td>
</tr>
<tr>
<td>Fruit pie</td>
<td>175</td>
<td>0:40 - 0:55</td>
</tr>
<tr>
<td>Sponge cake</td>
<td>160</td>
<td>0:30 - 0:40</td>
</tr>
</tbody>
</table>
### USING THE OVEN

#### Table 5

<table>
<thead>
<tr>
<th>Meat type</th>
<th>Weight [kg]</th>
<th>Temperature [°C]</th>
<th>Time [hour:min]</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chickens</td>
<td>1</td>
<td>180</td>
<td>0:50 – 1:00</td>
</tr>
<tr>
<td>Game</td>
<td>1 – 1.5</td>
<td>160</td>
<td>2:00 – 2:20</td>
</tr>
<tr>
<td>Veal</td>
<td>1</td>
<td>160</td>
<td>1:40 – 2:20</td>
</tr>
<tr>
<td>Pork</td>
<td>1</td>
<td>175</td>
<td>1:50 – 2:00</td>
</tr>
<tr>
<td>Beef</td>
<td>1</td>
<td>160</td>
<td>2:00 – 2:30</td>
</tr>
<tr>
<td>Goose, duck</td>
<td>-</td>
<td>175</td>
<td></td>
</tr>
</tbody>
</table>

1) Select the time individually depending on weight

#### Table 6

<table>
<thead>
<tr>
<th>Dish type</th>
<th>Grilling time [min]</th>
<th>1&lt;sup&gt;st&lt;/sup&gt; side</th>
<th>2&lt;sup&gt;nd&lt;/sup&gt; side</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pork cutlet and schnitzel</td>
<td>8 – 10</td>
<td>6 – 10</td>
<td></td>
</tr>
<tr>
<td>Piece of pork meat</td>
<td>10 – 12</td>
<td>6 – 8</td>
<td></td>
</tr>
<tr>
<td>Sausages</td>
<td>8 – 10</td>
<td>6 – 8</td>
<td></td>
</tr>
<tr>
<td>Kebabs</td>
<td>7 – 8</td>
<td>5 – 8</td>
<td></td>
</tr>
<tr>
<td>Beef steak</td>
<td>6 – 7</td>
<td>5 – 6</td>
<td></td>
</tr>
<tr>
<td>Piece of beef meat</td>
<td>10 – 12</td>
<td>10 – 12</td>
<td></td>
</tr>
<tr>
<td>Veal cutlet</td>
<td>6 – 8</td>
<td>6 – 8</td>
<td></td>
</tr>
<tr>
<td>Veal steak</td>
<td>6 – 7</td>
<td>5 – 6</td>
<td></td>
</tr>
<tr>
<td>Mutton cutlet</td>
<td>8 – 10</td>
<td>6 – 8</td>
<td></td>
</tr>
<tr>
<td>Chicken - half</td>
<td>10 – 15 (int. side)</td>
<td>10 – 12 (ext. side)</td>
<td></td>
</tr>
<tr>
<td>Fillet</td>
<td>6 – 7</td>
<td>4 – 5</td>
<td></td>
</tr>
<tr>
<td>Trout</td>
<td>4 – 7</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>Croutons</td>
<td>2 – 3</td>
<td>2 – 3</td>
<td></td>
</tr>
<tr>
<td>Toasts</td>
<td>3 – 5</td>
<td>2 – 3</td>
<td></td>
</tr>
</tbody>
</table>
ELECTRONIC TIME PROGRAMMER

4 ELECTRONIC TIME PROGRAMMER

Electronic digital programmer enables control of the oven operation. The programmer indicates current time to an accuracy of 1 minute. After each completed programme it activates a sound signal and automatically switches the oven off.

The programmer executes:

1. functions connected with time measurement:
   - setting the current time,
   - programming duration of baking,
   - programming the baking end time,
   - setting the control timer,

2. safety functions:
   - automatic disconnection,
   - safety blockage protecting from changes of setting, especially by children.

4.1 GENERAL NOTES

Programming consists in pressing of button and within several seconds the desired time should be set using button. Time can be corrected using button.

Short term pressing of and buttons causes change of the time by 1 minute, and if they are kept pressed for a longer time, quick scrolling mode will be activated.

![Diagram of the electronic time programmer](image)

**Fig. 14**

1 - programmer function selection button
2 - +" time setting button
3 - -" time setting function
4 - automatic disconnection indicator
5 - baking duration indicator
6 - baking end time indicator
7 - control timer indicator
8 - current time adjustment indicator
9 - displayed time
10 - blockage indicator
11 - function not available

When the cooker has been connected to the power mains or after any mains voltage failure, indicator is flashing on the programmer. The first action which should be taken is setting of the current time.

If during operation of the oven any voltage failure occurs in the mains, indicator is flashing.

Set the function selection knob in "O" position and set the current time on the programmer.

4.2 SETTING THE CURRENT TIME

The oven function selection knob (item 2 in fig. 2) should be set in "O" position.

- Press button; the time 12.00 appears on the display.
- Set the desired time using and buttons.
- After several seconds indicator goes out, the time will be stored.
4.3 SOUND SIGNAL

After completion of each programme, the programmer activates sound signal and indicator of the selected function flashes. After 60s, the sound signal is switched off automatically and indicator of the selected function is still flashing. The indicator can be switched off by pressing any button.

NOTE!
The sound signal can be switched off earlier by pressing any button. However, pressing of a button will cause the change from the automatic to manual operating mode. The oven heaters are switched on again for undetermined time and the user must control further baking. After the end of baking, set both control knobs of the oven in zero position.

4.4 PROGRAMMING THE BAKING DURATION

- Select the oven heating method e.g. ☑️ and set baking temperature.
- Press ☑️ button till ⏱ indicator begins to flash.
- Using 🟢 and/or 🔴 buttons set the baking time e.g. 45 minutes.

After several seconds ⏱ indicator is lit continuously. The programmer is counting time. The display shows the time which is left till the end of baking.

When the oven operation has been programmed, the current time can be checked. In order to do it, keep pressing ☑️ button till the moment when ☐ indicator begins to flash. The programmer will show the current time for several seconds and then it will again show the time which is left till the end of baking.

Changing the baking time:
- press ☑️ button, ⏱ flashes;
- change the setting using 🟢 and/or 🔴 buttons.

Deleting the setting:
- press ☑️ button, ⏱ flashes;
- press ☐ button till the moment when 0:00 appears on the display. After several seconds ⏱ indicator goes out and the display shows the current time.

4.5 PROGRAMMING THE BAKING END TIME

This function is most often used together with the function of baking duration programming.

- Select the oven heating method using the knob e.g. ☑️ and set temperature in the oven.
- Programme the baking duration e.g. 45 minutes as described above.
- Press ☑️ button till ⏱ indicator begins to flash and using 🟢 and/or 🔴 buttons set the desired time when the oven will be switched off e.g. 14:30.

After several seconds the settings will be stored. The programmer display shows the time when baking begins. ⏱ indicator is on. At 13:45 the oven will be switched on automatically, the display shows the time.
ELECTRONIC TIME PROGRAMMER

which is left till the end of baking. Indicator is on. At 14:30 the oven will be switched off automatically, sound signal is activated, Indicator flashes.

Changing the baking end time:
- Press button till Indicator begins to flash, the display shows the baking end time set previously,
- Change the time using and/or buttons.

Deleting the setting:
- Press button till Indicator begins to flash,
- Press button till the moment when the time shown on the display stops to decrease.
The function of the baking end time setting is cancelled and the oven will be switched on immediately according to the baking duration settings.

Note!
During execution of any programme the current time can be checked. In order to do it, press button till Indicator begins to flash, the programmer will show the current time for several second and then it will again indicate the time which is left till the end of baking.

4.6 CONTROL TIMER

The control timer is used for sound signalling when the preset time elapses. It runs independently of the programme. It can be used when the oven is switched on or off. The control timer does not switch off the oven.

Setting the control timer:
- Press button till Indicator begins to flash; the display shows 0:00.
- Using and/or buttons set the desired time e.g. 25 minutes; this function becomes active after several seconds, Indicator is lit continuously: the display shows the current time.
- When the set time elapses, sound signal is activated (see point 4.3) and flashes.

Changing the control timer setting:
Take the same actions as for setting of the control timer.

Deleting the control timer setting:
- Press button several times till Indicator begins to flash;
- Press button and keep it pressed till 0:00 is shown on the display.

After several seconds Indicator goes out. The current time or the time till the end of baking (if the program was preset) will appear on the display.

Note!
If the user makes use of the control timer during execution of the programme, remember that when the control timer is switched off, the programmer continues to execute the programme and does not switch off the oven.
4.7 DELETING FUNCTIONS CONNECTED WITH TIME MEASUREMENT

All functions programmed previously can be cancelled in two ways:
1. Press and hold ⌃ button for several seconds. Indicators of the selected functions will be switched off which means that they are becoming inactive.
2. Set the oven function selection knob in zero position.

Note!
When the oven function selection knob is set in zero position, the oven is switched off. The control timer is not switched off, if it has been set before.

If the functions are cancelled during operation of the oven, the oven goes to manual operating mode and the user should control further operation of the oven. In order to switch it off, both control knobs of the oven should be set to zero position.

4.8 BLOCKING FUNCTIONS

1. AUTOMATIC DISCONNECTION FUNCTION

If the oven is running continuously in manual mode, then it will be automatically disconnected after 3 hours.

Short alarm signal will be activated and ⌘ indicator will flash. In order to switch off ⌘ indicator, set the oven function selection knob to „0“ position.

2. BLOCKING FUNCTION PROTECTING FROM CHANGE OF THE SETTINGS, ESPECIALLY BY CHILDREN

Blocking the programmer
- simultaneously press + and ⌃ buttons and keep them pressed for several seconds till ⌘ indicator appears on the display.

If at the moment of blocking the oven is switched off, it will not be possible to switch it on after blocking. However, if the oven is running, then it will be possible to change the heating method and temperature, but it will not be possible to change settings on the programmer.

Unblocking the programmer
- simultaneously press + and ⌃ buttons and keep them pressed for several seconds till ⌘ indicator goes out.

Note!
Setting of the function selection knob in zero position does not cancel the protection.

4.9 SOUND SIGNALS ACTIVATED BY THE PROGRAMMER

It is possible to switch off the sound signals activated by the programmer.

1. Switching off sound signals:
   - press and hold ⌃ button, simultaneously press and hold ⌃ button

2. Activating sound signals:
   - press and hold ⌃ button, simultaneously press and hold + button.
5 CLEANING AND MAINTENANCE

NOTE!
Before cleaning is started, always disconnect the appliance from power supply using the main switch or taking the plug out of the mains socket.

5.1 GENERAL COMMENTS

In order to maintain proper technical condition and aesthetic appearance, the oven should be cleaned regularly.
- Clean glass and enameled surfaces using soft cloth moistened with adequate detergent. Do not use coarse-grained agents scratching surfaces, wire sponges, powders, liquids containing abrasive agents, aggressive chemical agents or sharp objects to clean these surfaces.
- Clean stainless steel parts using mild liquids and special agents suitable for this purpose. You must not clean them using agents intended for cleaning of oven interiors.
- Knobs and handle of the oven should be cleaned with soft cloth moistened with warm water with the addition of mild detergent.
- After use, soak baking and bread tins as well as meat roasting tins and dishes in warm water with the addition of dish washing liquid, wash them carefully and wipe dry.
- Check cleanliness of gasket on the oven door.

5.2 CLEANING THE OVEN CHAMBER

NOTE!
1. Before cleaning is started, allow the oven to cool down. Hot heaters cause the risk of burning.
2. The oven must not be cleaned using appliances generating water vapour under pressure.

- The oven chamber is covered with ceramic enamel.
- Two side shields 6 and fan shield 4 (fig. 5) in the oven are covered with catalytic enamel having self-cleaning properties. During normal use, the interior of the oven is heated to high temperature thanks to which absorption of generated vapours by catalytic enamel is easier.
- Periodically, especially after baking of particularly fat dishes, you can perform a self-cleaning cycle. It consists in switching on of the oven for the period of approx. 1 hour at maximum temperature (250°C) and function. During this time door of the oven should be closed. During the self cleaning cycle the dirt accumulated on catalytic shields will oxidize and evaporate. After the finished cycle, wipe the oven with a sponge moistened with water.

NOTE!
Do not use any special detergents suitable for oven cleaning to clean shields covered with catalytic enamel.

- The catalytic shields will lose their self-cleaning properties after some time, their surface will become glossy and then they should be replaced.
- In order to make cleaning easier, it is recommended to remove the door (Fig. 15).

5.2.1 DISASSEMBLING THE OVEN DOOR

- Open the door fully.
- Immobilize hinges on both sides of the door by fitting clamping ring 1 on fastening 2 of the hinge bow 3 (fig. 15).
CLEANING AND MAINTENANCE

- Hold the door in both hands, turn it by the angle of approx. 45° in the direction of closing and remove hinges from the sockets.

![Fig. 15]

NOTE!

1. The hinge bow is stretched under considerable force and therefore while removing the door you should be careful not to have your fingers trapped.
2. While washing the top wall of the oven, take care of electric heaters, temperature sensor and the oven lighting lamp located there. Do not disturb the sensor fitting position.
3. You must not pour water on the bottom of the oven because it may get out through potential leaks and flood the bottom heater.

In order to re-fit the door, follow the reverse sequence.

5.2.2 DISASSEMBLING THE GUIDES AND CATALYTIC SHIELDS

![Fig. 16]

In order to replace the side catalytic shields, first disassemble both sets of the guides.

Disassembling the guides:
- slightly press the upper bar of the ladder 1 down and release is from the blocking nut 2, (fig. 16a),
- turn the guides 4 towards inside of the oven and remove them from the slots (fig. 16b),
- remove catalytic shields 3.

Clean the ladder guides with a sponge or brush using dish washing agent. After cleaning, take all actions in the reverse sequence to disassembly.

5.2.3 CLEANING THE OVEN

- When the catalytic shields are removed, you can clean the oven chamber interior.
- Clean enamelled surfaces using kitchen cleaning agents.
CLEANING AND MAINTENANCE

- In order to clean burnt dirt difficult to remove, you can use special oven cleaning agents. However, these agents are caustic and therefore they should be used minimally and very carefully following recommendations from producer of these agents.
- In order to make cleaning of the oven interior easier, you can switch on the lamp. In order to do it, set the function selection knob to any function and the temperature control knob in „0“ position. The lamp will remain lit.
- In order to clean glass cover of the lamp (item 1 in fig. 17), unscrew it, wash in warm water and detergent, dry and refit.
- When the oven has been cleaned, refit side catalytic shields and sets of the guides on the side walls of the oven. Proceed in reverse sequence than during disassembling.

NOTE!

1. Use the special oven cleaning agent only for enamelled surfaces. You must not use it for cleaning of catalytically enamelled shields.
2. While refitting the guides, make sure that they are properly fixed. The bar limiting sliding of the insert into the oven should be placed in the rear part of the oven.
NOTE I
Before any troubleshooting is started, always disconnect the oven from power supply.

If any failures occur during operation of the oven, check basing on the tips indicated below whether you are able to repair the fault on your own.

**Large amount of smoke is generated in the oven**
- Smoke appearing during roasting is a normal phenomenon. Amount of smoke can be reduced by lowering temperature or by reducing the amount of fat and water in the baking dish.

**Bulb in the oven lamp is not working**

![Diagram of bulb](image)

- You can buy the bulb in an authorized service company or special electric shop. The bulb should be resistant to temperature 300°C, type E14, 230V, 25W.
- If the oven has been used and is hot, allow it to cool down.
- The bulb not tightened – remove the glass cover of the lamp 1 from the socket 2 and tighten the bulb 3 (fig. 17).
- Burnt out bulb – remove the glass cover of the lamp 1 and replace the bulb 3 with a new one.

**Fig. 17**

**Zeros „0.00“ flash on the programmer display**
- Voltage drop or temporary voltage failure in the mains. Disconnect the oven from the mains, wait a while, then reconnect it to the mains and set the current time.

**Damaged power supply cable**
- The user should acquire the replacement cable from the producer or through a specialized repair firm or a qualified person to avoid risk.

**NOTE I**
1. If after completion of the actions above the oven still does not run correctly, notify the nearest authorized Service Company.
2. In the case of any long term break in operation of the appliance, it should be carefully cleaned and disconnected from power supply.