

BUILT-IN OVEN

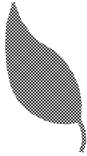
OTF 12300 X

BEKO

Please read these instructions before installation or using your appliance!

Dear Customer,

By purchasing this product you have chosen an appliance of advanced technology and high quality.



The appliance was produced in modern facilities which meet all environmental standards.

The instructions will help you to operate the appliance quickly and safely.

- Upon delivery, please check that the appliance is not damaged. If you note any transport damage, please contact your point of sale immediately and do not connect and operate the appliance!
- Before you connect and start using the appliance, please read this manual and all enclosed documents. Please note in particular the safety instructions.
- Keep all documents so that you can refer to the information again later on. Please keep your receipt for any repairs which may be required under warranty.
- When you pass on the appliance to another person, please provide all documents with it.

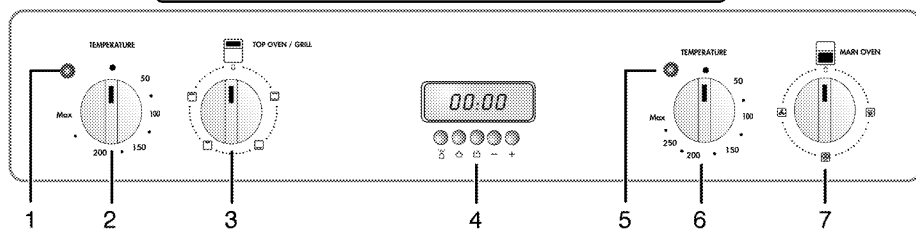
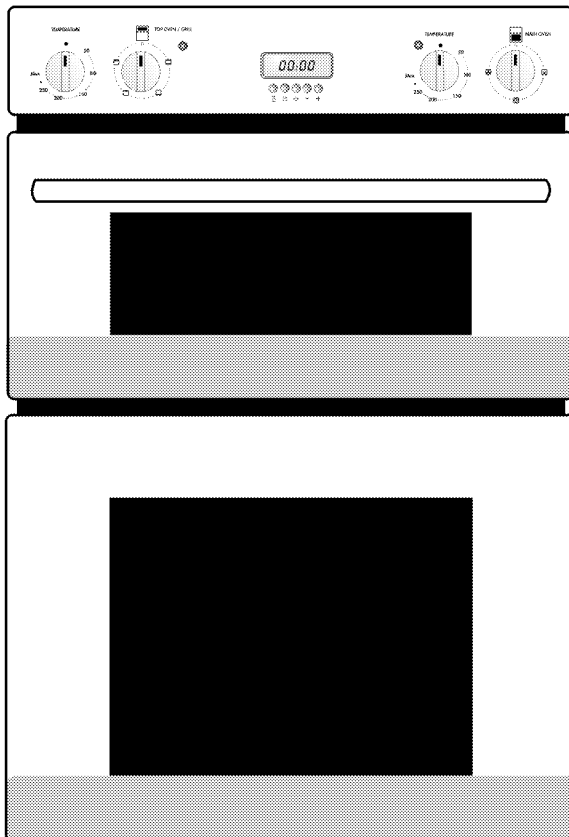


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1 GENERAL INFORMATION

Overview



- | | | | |
|---|--------------------------------|---|-------------------------------|
| 1 | Thermostat lamp for top oven | 5 | Thermostat lamp for main oven |
| 2 | Top oven/grill thermostat knob | 6 | Main oven thermostat knob |
| 3 | Top oven/grill function knob | 7 | Main oven function knob |
| 4 | Digital Timer | | |

Technical Data

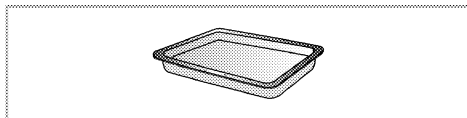
GENERAL	
Voltage/frequency	230 V ~ 50Hz
Total electric consumption	4.6 kW
Fuse protection	25 A for monophas
Cable type / cross section	H05VV-FG 3 x 2,5 mm ² or equivalent
Cable length	max. 2m
OVEN/GRILL	
Outer dimensions (height/width/depth)	715 mm/596 mm/560 mm
Installation dimensions (height/width/depth)	710 mm/600 mm/600 mm
Bottom oven	Fan oven
Energy efficiency class [#]	A
Inside illumination	240 V/15–25 W/E14 SES/T 300 °C
Top oven	Conventional oven
Energy efficiency class [#]	B
Inside illumination	240 V/15–25 W/E14 SES/T 300 °C
Grill power consumption	2.5 kW

[#] Basis: In electrical ovens, the data on energy labels are in conformity with EN 50304. Values were determined under standard load and convection/hot air (if available). Heating mode with an energy efficiency rating specified by EN 50304 is determined in accordance with below priority order depending on functions (modes) availability on the product. 1- Eco fan heating, 2-Slow cooking, 3-Fan heating (hot air), 4-Top and bottom heat with convection air, 5-Top and bottom heating.

Accessories supplied with the unit

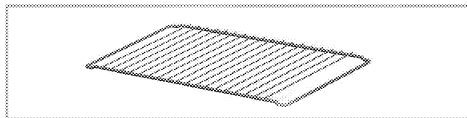
Small baking tray

Can be used for small portions. This baking tray is placed onto the wire shelf.



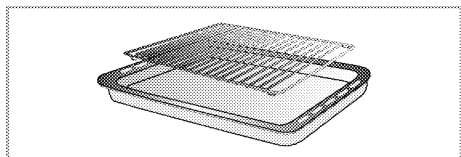
Wire shelf

Can be used for roasting and as deposit for baking, roasting and casserole dishes.



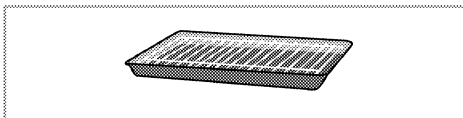
Small wire shelf (for use with supplied tray)

Can be used for grilling and fat collection within tray to prevent the oven from getting dirty.

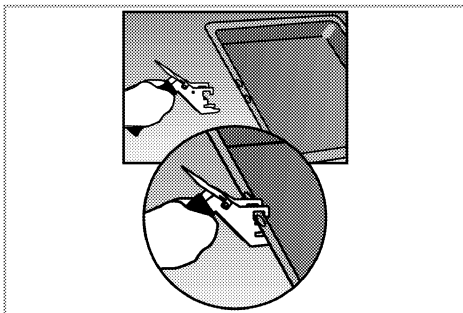


Small wire shelf and fat pan with handle

Can be used for both grilling and fat collection. The fat pan is placed onto the large wire shelf.



- Apply handle only at the holes in the middle of the fat pan.
- Remove handle for grilling.



2 SAFETY INSTRUCTIONS

Explanation of safety instructions

The following types of safety instructions and information are used in this manual. They can be distinguished by the symbol and the initial signal word.



DANGER

High risk of personal injury.

Non-observance may or will cause serious injuries or death.



CAUTION

Risk of personal injury.

Non-observance may or will cause minor or medium injuries.



NOTICE

Risk of material damage.

Non-observance may or will cause damage on the appliance or other objects.



Important

Tip for the user.

Useful information on how to use the appliance. No injury risk information.

Basic safety instructions

- The manufacturer reserves its right to make changes in the technical specifications in order to improve the appliance quality without any prior notice. Figures included in this manual are for schematic purpose only and may not match exactly with your appliance. Values stated on the markings of the appliance or in other printed documents supplied with the appliance are obtained under laboratory conditions as per relevant standards. These values may vary according to the usage of the appliance and ambient conditions.
 - This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not operate the appliance if it is defective or shows any visible damage.
 - Do not carry out any repairs or modifications on the appliance. However, you may remedy some malfunctions; see *TROUBLESHOOTING, page 26*.
 - Be careful when using alcoholic drinks in your dishes. Alcohol evaporates in high temperatures and may cause fire since it will catch fire when it gets in contact with hot surfaces.
 - Do not heat closed food containers and glass jars. Pressure that may build-up in the jar can cause it to burst.
 - Ensure that no flammable materials are adjacent to the appliance as the sides become hot during use.
 - Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
 - Appliance may be hot when it is in use. Never touch the hot burners, inner

sections of the oven, heating elements etc. Keep children away!

- Always use heat-resistant gloves when putting or removing the dishes into/from your oven.
- Rear surface of the oven gets hot when it is in use. Gas / Electric connection should not touch the rear surface, otherwise the mains cable may get damaged. Do not trap the mains cable between the hot oven door and frame. Do not route the mains cable over the hot cooking section. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Check all controls on the appliance are switched off after use.



Important

For the warranty to be valid the appliance must be installed by a qualified person in accordance with current regulations.

Safety for children

- Accessible parts of the appliance will become hot whilst the appliance is in use and until the appliance has cooled, children should be kept away.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.
- When the door is open, do **not** load any heavy object on it and do **not** allow children to sit on it . It may overturn or door hinges may get damaged.

Safety when working with electricity

- Any work on electric equipment and systems may only be carried out by authorized qualified persons.
- Even if the oven is off, the cooling fan continues working.
- In case of any damage, switch off the appliance and disconnect it from the mains supply. Remove the fuse.
- Ensure that the fuse rating is correct.

Intended use

The appliance is designed for domestic use only. Commercial use is not admissible.

This appliance should not be used for heating purposes.

The manufacturer shall not be liable for any damage caused by improper use or handling errors.

The appliance can be used for defrosting, baking, roasting and grilling food.

Disposal

Packaging material



DANGER

Risk of suffocation by the packaging materials!

Keep children away from the packaging materials.

The packaging material and transport locks are made from materials that are not harmful to the environment. Please dispose of all parts of the packaging according to environmental standards. This is beneficial to the environment and saves precious raw materials.

Old equipment



This appliance bears the selective sorting symbol for waste electrical and electronic equipment (WEEE). This means that this appliance 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 appliances not included in the selective sorting process are potentially dangerous for the environment and human health due to the presence of hazardous substances.

Future transportation



NOTICE

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

Store the appliance's original box and transport the appliance in its original carton. Follow the guidance marks that are printed on the carton.



Important

Verify the general appearance of your equipment by identifying possible damage during the transportation.

To prevent the wire shelf and tray inside the oven from damaging the oven door, place 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

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

3 INSTALLATION

Before installation

- Surfaces, synthetic laminates and adhesives used must be heat resistant (100 °C minimum).
- Kitchen cabinets must be set level and fixed.
- If there is a drawer beneath the oven, a shelf must be installed between oven and drawer.
- Some space must remain between the oven's rear wall and the kitchen wall for air to circulate.

- The oven must be installed under a worktop, the fitting dimensions must be appropriate (see diagram opposite):

** When installing an induction hob, the thickness of the countertop has to be 50 mm minimum.

**The clearance between oven's top and induction hob's bottom must be 15 mm minimum.

1. Between Two sides panels fixed to the sides of cabinets (fig.1).

- Fix the two runners “L” shaped on each side of the housing. The runners must be positioned under the worktop, they must touch it. They must be at 50 mm from the front of the furniture.

- Fix the two runners “Z” shaped on each side of the appliance; the largest part on the top of the oven.

- Slide the appliance into the housing appliance.

- Fix the appliance to the housing with the screw provided.

2. Between the sides panels of two distincts cabinets (fig.2).

- Fix the two runners “L” shaped on each side of the housing. The runners must be positioned under the worktop, they must touch it. They must be at 50 mm from the front of the furniture.

- Fix the two runners “Z” shaped on each side of the appliance; the smallest part on the top of the oven.

- Fix the two optional profiles on each side of the housing (in a vertical position).

- Slide the appliance into the housing appliance.

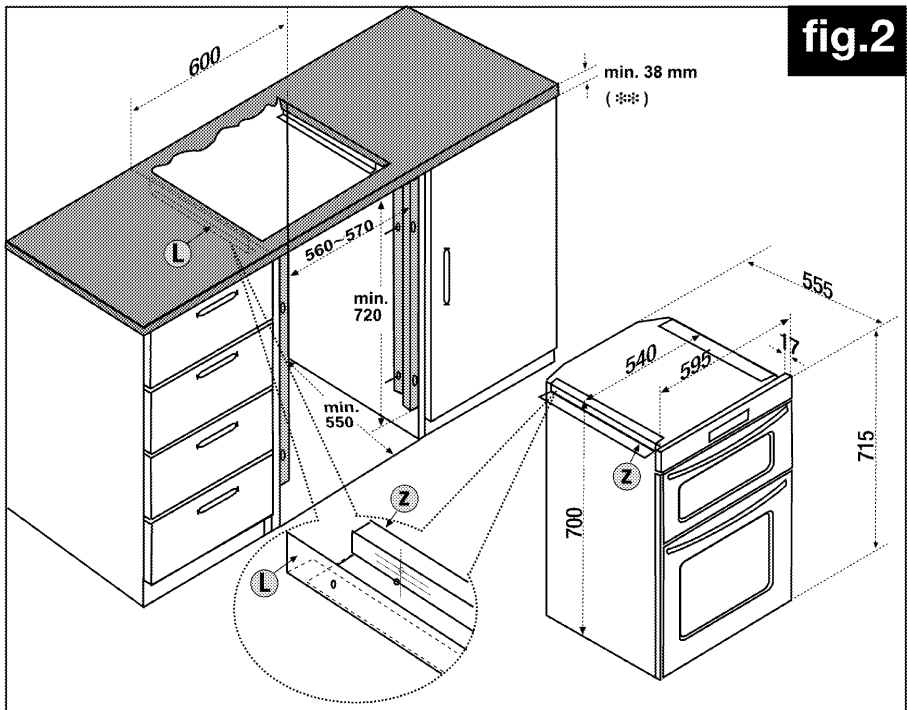
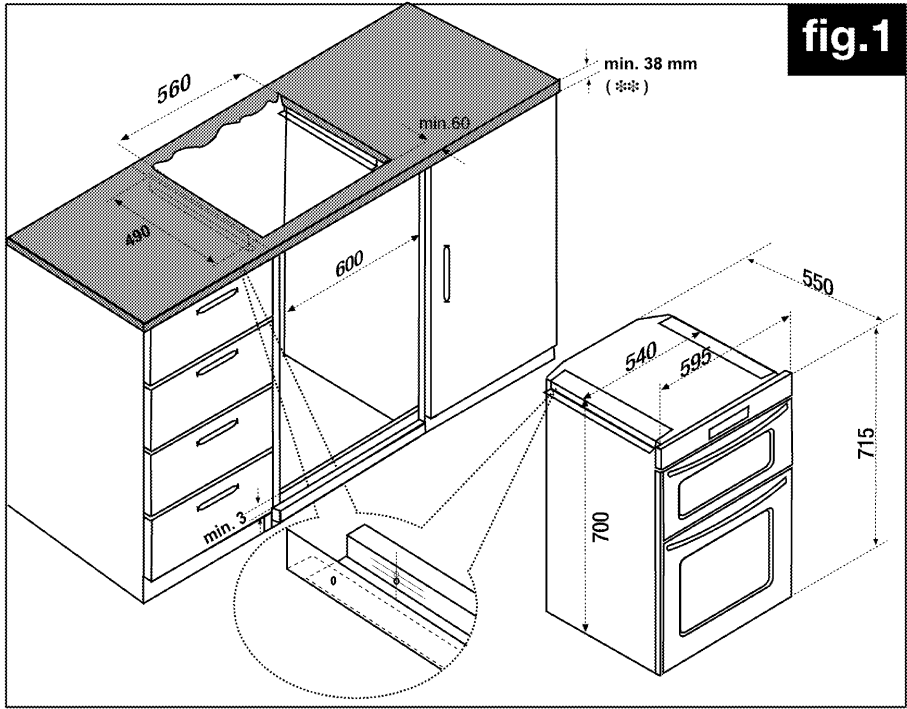
- Fix the appliance to the vertical profiles by the screws.

- The material used for the housing appliance must be heat resistant (or be covered with such a material).

In each case of built in situation a gap of 5 mm must be kept between the worktop & the top of the oven.

A gap of 15 mm is necessary between the back of the housing and the back of the oven.

- For greater stability, fix the oven into the appliance using by 2 screws in the holes provided in the lateral uprights. Drill a 3 mm hole beforehand in the wall of the appliance to prevent the wood splitting.



Installation and connection

- For installation the appliance must be connected in accordance with all local gas and/or electrical regulations.
- Carry the appliance with at least two persons.
- Use the slots or wire handles located at both sides to move the appliance.



NOTICE

If the appliance has wire handles, push the handles back into the side walls after moving the appliance.

Connection to the mains supply



Important

This appliance must be earthed!

Our company shall not held responsible for any damage caused by using the appliance without earthed socket.



DANGER

Risk of electric shock, short circuit or fire by unprofessional installation!

The appliance may be connected to the mains supply only by an authorized qualified person and the appliance is only guaranteed after correct installation.



DANGER

Risk of electric shock, short circuit or fire by damage of the mains lead!

The mains lead must not be clamped, bent or trapped or come into contact with hot parts of the appliance.

If the mains lead is damaged, it must be replaced by a qualified electrician.

- The appliance mains cable must correspond to the specifications and the power consumption; see *Technical Data, page 5*.



DANGER

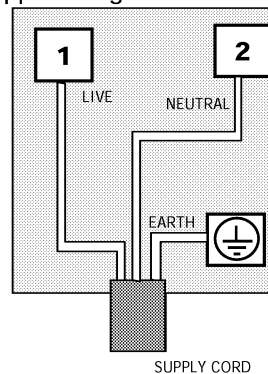
Risk of electric shock!

Before starting any work on the electrical installation, please disconnect the appliance from the mains supply.

1. This appliance must only be installed by a qualified electrician, eg local electricity company or a NICEIC registered contractor, to a suitable double-pole control unit with a minimum contact clearance of 3 mm in all poles, after appliance has been installed in accordance with IEE regulations. Failure to observe this instruction may result in operational problems and invalidation of the appliance warranty.

Additional protection by a residual current circuit breaker is recommended.

2. Open the terminal block cover with screwdriver.
3. Pass the mains lead through the cable clamp under the terminal and fix the mains lead to main body with supplied screw via cable tightener.
4. Connect the cables according to the supplied diagram.

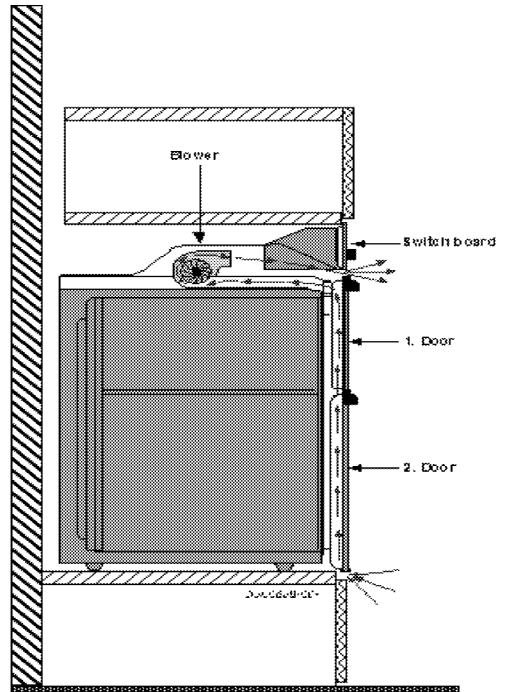


5. Close the cover of the terminal block once the wiring is complete.

**NOTICE**

Mains cable must not be longer than 2 meters for safety reasons.

6. The mains lead should be routed away from the appliance and not be trapped between the appliance and the wall.

For equipment with a cooling fan

The Built-in cooling fan cools both the built-in cabinet and the front of the appliance.

Cooling fan continues to run for up to 20-30 minutes (approx.) even after the oven is turned off.

4 PREPARATION

Tips for saving energy

The following tips will help you to use your appliance in an ecological way and to save energy:

- Use dark coloured and enamel coated trays, since the heat transmission will be better.
- While cooking your meals, perform a preheating operation if it is advised in the user manual or cooking instructions.
- During cooking, do not open the oven door frequently.
- Try to cook more than one type of meal within the oven at the same time (You can cook two different meals at the same time by locating cooking bowls on the same shelf). It will be suitable to cook more than one meal after each other. The oven will already be hot.
- Defrost frozen meals before cooking them.
- You can save energy by switching off your oven a few minutes before the end of the cooking time (The oven door should not be opened).

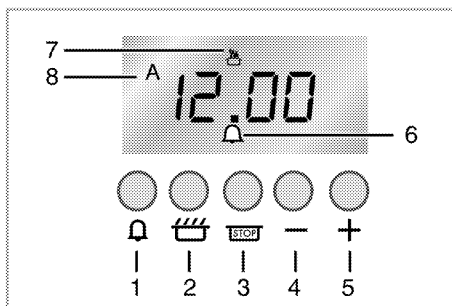
Initial operation

Setting the time



Important

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



Keys for:

- 1 Alarm clock
 - 2 Coking time
 - 3 End of cooking time
- Keys for time adjustment:
- 4 Minus key
 - 5 Plus key

Display symbols for:

- 6 Alarm clock
- 7 Cooking
- 8 Automatic

1. Keep key 2 and key 3 pressed.
2. Set clock with key 4 or key 5. By pressing the key shortly, you advance or reset the clock by one minute. When you keep the individual key pressed, the minutes are advanced or reset quickly.
3. Release key 2 and key 3.

First cleaning of the appliance



NOTICE

The surface might get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powder/cream or any sharp objects.

1. Remove all packaging materials.

2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.

Initial heating



WARNING **Hot surfaces may cause burns!**

Do not touch the hot surfaces of the appliance. Use oven gloves. Keep children away from the appliance.



Important
Smell and smoke may emit during first heating. Ensure that the room is well ventilated.

Any production residues or conservation layers must be burnt before the first use. Heat up the appliance for about 30 minutes and then switch it off.

Electric oven

1. Take all baking trays and racks from the oven.

2. Close oven door.
3. Select top and bottom heat with the function knob.
4. Select the highest temperature with the thermostat knob; see *How to use the electric oven, page 16*.
5. Heat approximately 30 minutes.
6. Switch off oven; see *How to use the electric oven, page 16*

Grill oven

1. Take all baking trays and wire shelf from the oven.
2. Close oven door.
3. Select highest power of the grill; see *How to operate the grill, page 22*.
4. Heat approximately 30 minutes.
5. Switch off grill; see *How to operate the grill, page 22*

5 HOW TO OPERATE THE OVEN

General information on baking, roasting and grilling



DANGER

Risk of scalding by hot steam!

Take care when opening the oven door as steam may escape.

Tips for baking

- Use non-stick coated appropriate metal plates or aluminum containers or heat-resistant silicone moulds.
- Make best use of the space on the rack.
- It is recommended to place the baking mould in the middle of the rack.
- Keep the oven door closed.

Tips for roasting

- Seasoning with lemon juice and black pepper will improve the cooking performance when cooking a whole chicken, turkey or a large piece of meat.
- Meat with bones takes about 15 to 30 minutes longer before it is cooked than a roast of the same size without bones.
- You should calculate about 4 to 5 minutes cooking time per centimeter height of the meat.
- Let meat rest in the oven for about 10 minutes after the cooking time. The juice is better distributed all over the roast and does not run out when the meat is cut.
- Fish in a fire-resistant dish should be placed on the rack at the medium or lower level.

Tips for grilling

When meat, fish and poultry are grilled, they quickly get brown, have a nice crust and do not get dry. Flat pieces, meat skewers and sausages, but also vegetables with high water content (e.g. tomatoes and

onions) are particularly suited for being grilled.

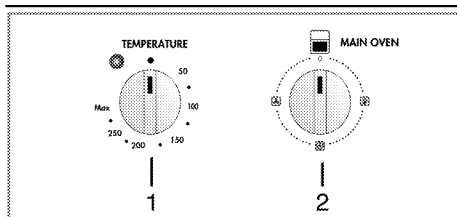
- Distribute the pieces to be grilled on the roasting grate or the roasting grate on tray in a way that they should not exceed the heater dimensions, and locate them.
- Slide roasting grate or tray into the oven at the desired level. If the grilling is on the roasting grate, locate a dripping pan through the bottom in order to collect the fats.
- Add some water in dripping pan for easy cleaning.

How to use the main oven



Important

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



- 1 Main oven thermostat knob
- 2 Main oven function knob

The operating modes of the electric oven are selected with the function knob. The temperature is adjusted with the thermostat knob.

All oven functions are turned off by switching the relevant button to off (upper) position.

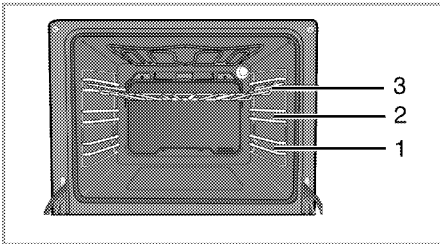
Select temperature and operating mode

The appliance has two ovens. Which thermostat knob belongs to which oven is shown in the overview of the appliance.

1. Set thermostat knob to the desired temperature.
 2. Set function knob to the required operating mode.
- » The oven heats up to the adjusted temperature and maintains it. During heating, temperature lamp stays on.

Switch off electric oven

Turn function knob and thermostat knob to off position (top).



For best cooking results, place the shelf to position as figure shown.

Operating modes

The order of operating modes shown here might deviate from the arrangement on your appliance.

Oven lamp



The oven is not heated. Only the oven lamp is lit. Possibly also the outside cooling fan is running to prevent that the cabinets heat up.

Defrosting/cooling



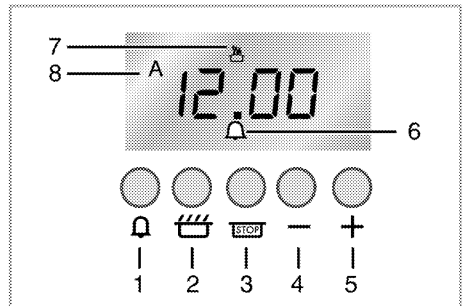
The oven is not heated. Only the fan (in the rear wall) is in operation. Frozen food is defrosted gently at room temperature, cooked food is cooled.

Hot air



The heating ring with fan (in the rear wall) is in operation. The hot air is distributed evenly and quickly all over the oven by the fan. In most cases, preheating is not required. Suitable when several levels are used for the preparation of food.

How to operate the oven timer



Keys for:

- 1 Alarm clock
 - 2 Coking time
 - 3 End of cooking time
- Keys for time adjustment:
- 4 Minus key
 - 5 Plus key
- Display symbols for:
- 6 Alarm clock
 - 7 Cooking
 - 8 Automatic



Important

The maximum time to be set for the end of the cooking process is 23 hours and 59 minutes. In case of power cut, program will be canceled. Reprogram is needed.



Important

When you press key 2 during the cooking process, the display will show the remaining cooking time for a short moment.

Switch on fully automatic operation

In this mode of operation, you can define when the oven is to 'go on/off' automatically.

1. Keep key **2** pressed.
2. Set end of the cooking time with key **4** or key **5**. By pressing the key shortly, you advance or reset the clock by one minute. When you keep the key pressed, the minutes are advanced or reset quickly.
3. Release key **2**.
 - » The automatic symbol is illuminated on the display.
4. Keep key **3** pressed.
5. Use key **4** or key **5** to set the time at which the dish in the oven shall be cooked. By pressing the key shortly, you advance or reset the clock by one minute. When you keep the key pressed, the minutes are advanced or reset quickly.
6. Release key **3**.
7. Put your dish into the oven.
8. Select operating mode and temperature.
 - » The oven is heated up to the set temperature and keeps this temperature until the end of the cooking time that has been selected. During the cooking process, the cooking symbol on the display is lit.
9. Press key **2** as soon as the cooking process has been completed and an alarm sounds.
10. Switch the oven off with the thermostat knob and/or the function knob.
11. Press key **2** and key **3** simultaneously.
 - » The automatic symbol is illuminated on the display. The cooking symbol is on,

indicating the oven is ready again for direct operation without time.

Switch on semi-automatic operation

In semi-automatic mode you can define when the oven is to 'turn off' automatically.

1. Keep key **2** pressed.



Important

The maximum cooking time can be 10 hours.

2. Set end of the cooking time with key **4** or key **5**. By pressing the key shortly, you advance or reset the clock by one minute. When you keep the key pressed, the minutes are advanced or reset quickly.
 3. Release key **2**.
 - » The number 8 is shown in the display.
 4. Put your dish into the oven.
 5. Select operating mode and temperature.
 - » The oven is heated up to the set temperature and keeps this temperature until the end of the cooking time that has been selected. During the cooking process, the cooking symbol on the display is lit.
 6. Press key **2** as soon as the cooking process has been completed and an alarm sounds.
 7. Switch the oven off with the thermostat knob and/or the function knob.
 8. Press key **2** and key 3 simultaneously.
 - » The automatic symbol disappears from the display. The cooking symbol is on, indicating the oven is ready again for direct operation without time.
- ### Interrupting the cooking process
1. Press key **2** and key **3** simultaneously.
 - » The automatic symbol is illuminated on the display. The cooking symbol is on, indicating the oven is ready again for direct operation without time.
 2. Switch the oven off with the thermostat knob and/or the function knob.

Cooking times table



Important

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




Baking and roasting for top oven



Important

Level 1 is the **bottom** level in the oven.

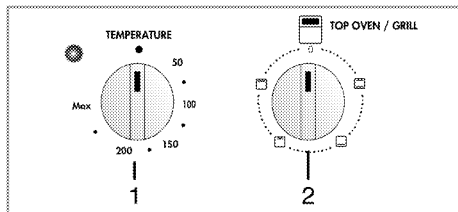
Food	Temperature (°C)	Insertion level	Cooking time (min.) (approx.)
White meat			
Roast pork	170	2	30/1lb + 30 min.
Pork chops
Chicken	175 ... 200	1	55
Turkey/duck	190	1	12/1lb + 20 min.
Sausages (1lb)
Read meat			
Casserole beef	140	2	90
Lamb chops
Roast beef rare	200 ... 225	2	15/1lb + 20 min.
Lamb	175	2	25/1lb + 25 min.
Fish and various meat			
Kebabs
Grilled fish
Steak
Baked fish	175 ... 200	2	45
Vegetables			
Jacket potatoes	200	2	60 ... 90
Roast vegetables	200	1	60 ... 90
Roast potatoes	200	2	45 ... 60
Rice	200	2	45
Stuffed pepper	175 ... 200	2	40
Cakes and pastry			
Sponge cake	160	2	25 ... 30
Cake-Madeira cake	150	2	60 ... 70
Scones	200	3	10 ... 12
Meringues	100	2	140 ... 160
Small cakes	160	2	20 ... 25
Choux pastry	200	3	35 ... 45
Angel cakes	150	2	40 ... 60
Short breads-Rich	150	3	15 ... 20
Short crust pastry	180	2	10 ... 20
Fruit crumble	160	2	60 ... 80
Short or puff pastry	180	2	30 ... 40
Fruit pie	150	1	35 ... 40
Tart base	160	2	15 ... 25
Baked custard	150	2	20 ... 30
Rich Fruit cake	130	1	210

Food	Temperature (°C)	Insertion level	Cooking time (min.) (approx.)
			
Lemon-Meringue cake	pastry 180 meringue 130	2	15 20 ... 25
Various			
Steak and kidney pie	180	2	90 ... 100
Rice pudding	130	1	90
Yorkshire pudding	180	2	15 ... 20
Bread base pizza	200	1	15 ... 25
Quiche	180	2	40
Souffles	175	1	45
Bread	200	1	30 ... 40
Lasagna
1lbs = per 450 g			

How to operate the top oven part

The operating modes of the electric oven are selected with the function knob. The temperature is adjusted with the thermostat knob.

All oven functions are switched off in off position (top).



- 1 Top oven/grill thermostat knob
- 2 Top oven/grill function knob

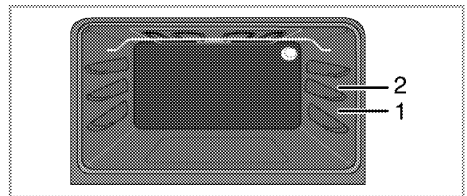
Select temperature and operating mode

1. Set thermostat knob to the desired temperature.
2. Set function knob to the required operating mode.

» The oven will heat up to and keep the set temperature. The thermostat lamp is on during heating up and down.

Switch off electric oven

Turn function knob and thermostat knob to off position (top).



Shelf positions



NOTICE

Do not use the upper level for grilling.

Operating modes

The order of operating modes shown here might deviate from the arrangement on your appliance.

Top and bottom heat



Top and bottom heat are on. The foodstuffs are heated simultaneously from the upper and lower part. Suitable e.g. for cakes, cookies or cakes and casseroles in baking moulds.

Bottom heat



Only bottom heat is on. Is particularly suitable for dishes, such as pizza, which are required to be baked from bottom.

Cooking times table



Important

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

Grill-small



The grill (under the oven roof) is in operation. Suitable for grilling.

- Put small or medium-sized portions in correct shelf position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

Surface grill



The large grill (under the oven roof) is in operation. Suitable for grilling larger quantities.

- Put big or medium-sized portions in correct shelf position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.






Baking and roasting for top oven



Important

Level 1 is the **bottom** level in the oven.

Food	Position	Insertion level	Temperature	Cooking time (approx.)
White Meat Pork chops		1	175 °C	10...20 min.
Red Meat Lamb chops Kebabs	 	1 1	175 °C 175 °C	10...15 min. 15...25 min.
Toast		2	175 °C	3...5 min.
Vegetables Bakes (Vegetables, Pasta) Roast potatoes	 	1 1	175 °C	30 min. 60 min.
Jacket Potatoes		1	175 °C	60 min.

Food	Position	Insertion level	Temperature	Cooking time (approx.)
Fish Filletts (Salmon/Cod...) Prawns		2 2	175 °C 175 °C	5...7 min. 7...10 min.
Baking Tart base Genoese sponge cake Biscuits Small cakes Choux pastry Short breads Short pastry Swiss roll Victoria sandwich Scones	 	1 1 1 1 1 1 1 1 1 1	175 °C 175 °C 180 °C 175 °C 200 °C 175 °C 175 °C 200 °C 175 °C 225 °C	15...25 min. 30...40 min. 20...30 min. 10...15 min. 30...35 min. 15...20 min. 15...20 min. 7...10 min. 20...30 min. 10...13 min.
Miscellaneous Pizza (Short pastry) Pizza (Bread dough) Quiche lorraine		1 1 1	225 °C 225 °C 225 °C	25...35 min. 10...20 min. 35...45 min.
Warming Food			100 °C	

How to operate the grill



Important

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



WARNING

Hot surfaces may cause burns!
Close oven door during grilling.

Switch on grill

1. Set the function knob onto the grill symbol.
 2. Preheat for approximately 5 minutes, if it is necessary.
 3. Then set desired grill setting.
- » The thermostat lamp is switched on.

Switch off grill

1. Turn grill control knob to off position (top).

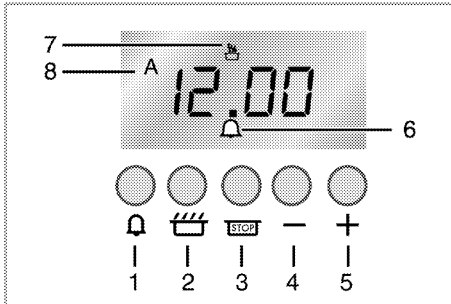
Cooking times table for grilling

See; *Cooking times table, page 21*

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.



Keys for:

- 1 Alarm clock
 - 2 Coking time
 - 3 End of cooking time
- Keys for time adjustment:

- 4 Minus key
- 5 Plus key

Display symbols for:

- 6 Alarm clock
- 7 Cooking
- 8 Automatic

Setting the alarm clock

1. Keep key **1** pressed.



Important

The maximum alarm time can be 23 hours and 59 minutes.

2. With key **4** or key **5** you can set the period of time which is to elapse before the alarm signal sounds. By pressing the key shortly, you advance or reset the clock by one minute. When you keep the key pressed, the minutes are advanced or reset quickly.

» The alarm clock symbol on the display lights up.

3. Release key **1**.



Important

When you press key **1** while the alarm clock is activated, the display will show the remaining cooking time for a short moment.

Switching off the alarm

1. Press key **1** when the alarm is sounded and the alarm clock symbol disappears.

In order to cancel set alarm time;

1. To reset the alarm time, keep key **1** pressed.
2. Keep key **4** pressed until "0.00" is shown as remaining time on the display.

» The alarm clock symbol in the display disappears and an alarm is sounded.

3. Release key **1**.

6 MAINTENANCE AND CARE

General information



DANGER

Risk of electric shock!

Switch off the electricity before cleaning appliance to avoid an electric shock.



DANGER

Hot surfaces may cause burns!

Allow the appliance to cool down before you clean it.



NOTICE

The surface might get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powder/cream or any sharp objects.

Clean the appliance thoroughly after each use; in this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.

No special cleaning agents are required for cleaning the appliance. It is recommended to use warm water with washing liquid, a soft cloth or sponge and use a dry cloth for drying.

Do not use any abrasive cleaning materials!



Important

Do not use steam cleaners for cleaning.

Cleaning the control panel



NOTICE

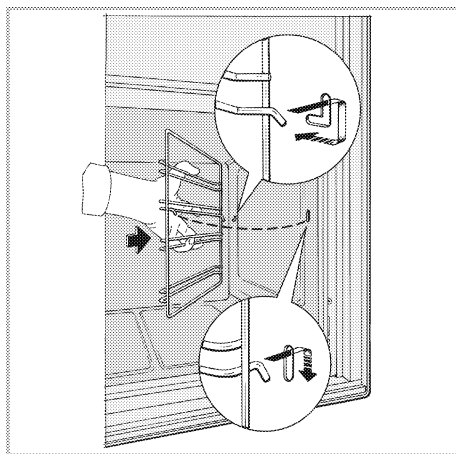
Damage of the control panel!
Do not remove the control knobs for control panel cleaning.

Clean control panel and control knobs.

Cleaning the oven

No oven cleaner or any other special cleaning agent is required for cleaning the oven. It is recommended to wipe the oven with a damp cloth while it is still warm.

The insertion grates at the side are hooked into the oven wall and can be removed for cleaning.



Clean oven door

Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

Replacing the oven lamp



DANGER

Hot surfaces may cause burns!

Make sure that the appliance is switched off and cooled down in order to avoid the risk of an electrical shock.

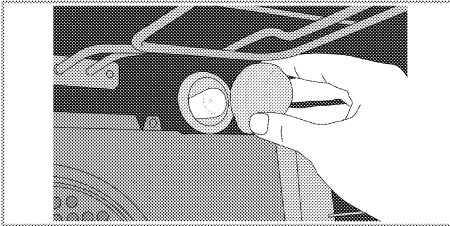
The oven lamp is a special heat-resisting (T 300 °C) electric light bulb; see *Technical Data, page 5*. Oven lamps can be obtained from a good local electrical or DIY store.



NOTICE

Position of lamp might vary from diagram.

1. Switch off the appliance at the mains.
2. Unscrew glass cover by turning anti-clockwise.



3. Unscrew oven lamp by turning anti-clockwise and replace it with new one.
4. Refit the glass cover.

7 TROUBLESHOOTING



DANGER

Risk of electric shock, short circuit or fire by unprofessional repairs!

Repairs on the appliance must be carried out by an approved service centre.

Normal operating conditions

- Smoke and smell may emit for a couple of hours during the first operation.
- It is normal that steam escapes during operation.
- When the metal parts are heated, they may expand and cause noise.

Before you call the service, please check the following points.

Electrical equipment

Malfunction/problem	Possible cause	Advice/remedy
The appliance does not work.	The mains fuse is defective or has tripped.	Check fuses in the fuse box. If necessary, replace or reset them.
Oven light does not work	Oven lamp is defective.	Replace oven lamp.
	No current.	Check fuses in the fuse box. If necessary, replace or reset them.
Oven does not heat.	Function knob and/thermostat knob are not set.	Set function knob and thermostat knob.
	If the appliance has a timer, the timer may not be set.	Set the time.
	No power.	Check mains supply and fuse box.

Clock timer (If the appliance has a digital timer)

Malfunction/problem	Possible cause	Advice/remedy
Clock display is blinking or clock symbol is on.	Power was interrupted previously.	Set time Then switch the oven off with function knobs, set the oven function again.

If the problem has not been solved:

1. Separate unit from the mains supply (deactivate or unscrew fuse).
2. Call the appropriate telephone number for your area as shown in the Guarantee and Service section of this user manual.



Important

Do not attempt to repair the appliance yourself. There are no customer service items inside the appliance.

8 Guarantee and Service

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 inexpert 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 appliances 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 WARRANTY

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
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.

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.

Service once the manufacturers guarantee has expired.

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

