



APPLIANCES FOR LIVING

AFIR935B INDUCTION RANGE COOKER OPERATION MANUAL



ARTUSI
THE ART OF LIVING

Congratulations, you are now the proud owner of an ARTUSI cooking appliance. Thank you for purchasing ARTUSI and welcome to the ARTUSI Family.

This instruction manual has been specially created to inform you of the full range of features your ARTUSI appliance has to offer and serves as an introduction to getting the very best out of your ARTUSI appliance.

We present detailed information on each of the features your ARTUSI appliance consists of. Once you have read this section you will be able to choose the most appropriate settings for your appliance when cooking different types of food.

We ask you to read the instructions in this booklet very carefully as this will allow you to get the best results from using your appliance. KEEP THE DOCUMENTATION OF THIS PRODUCT FOR FUTURE REFERENCE.

TO REGISTER YOUR PRODUCT WITH ARTUSI, PLEASE FILL OUT THE WARRANTY CARD AT THE END OF THIS BOOKLET AND POST IT TO: **REPLY PAID 83617**
LEICHHARDT NSW 2040

Dear Artusi Customer, please read this user manual carefully before using the product and, keep it permanently at your disposal.

Note: This user manual is prepared for more than one model. Some of the features specified in this Manual may not be available on your appliance.

All our appliances are only for domestic use, not for commercial use. Products marked with (*) are optional.

“THIS APPLIANCE SHALL BE INSTALLED IN ACCORDANCE WITH THE REGULATIONS FORCE AND ONLY USED IN A WELL VENTILATED SPACE. READ THE INSTRUCTIONS BEFORE INSTALLING OR USING THIS APPLIANCE”

“Conforms with the WEEE Regulations.”

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IMPORTANT WARNINGS

1. Installation and repair should always be performed by **“AUTHORIZED SERVICE”**. Manufacturer shall not be held responsible for operations performed by unauthorized persons.

2. Please read this operating instructions carefully. Only by this way you can use the appliance safely and in a correct manner.

3. The oven should be used according to operating instructions.

4. Keep children below the age of 8 and pets away when operating.

5. **WARNING: The accessible parts may be hot while using the grill. Keep away from children.**

6. **WARNING: Fire hazard; do not store the materials on the cooking surface.**

7. **WARNING: The appliance and its accessible parts are hot during operation.**

8. Setting conditions of this device are specified on the label. (Or on the data plate)

9. The accessible parts may be hot when the grill is used. Small children should be kept away.

10. **WARNING: This appliance is intended for cooking. It should not be used for other purposes like heating a room.**

11. To clean the appliance, do not use steam cleaners.



12. Ensure that the oven door is completely closed after putting food inside the oven.

13. NEVER try to put out the fire with water. Only shut down the device circuit and then cover the flame with a cover or a fire blanket.

14. Children under 8 years of age should be kept away, if they cannot be monitored continuously.

15. Touching the heating elements should be avoided.

16. CAUTION: Cooking process shall be supervised. Cooking process shall always be supervised.

17. This device can be used by children over 8 years of age, people with physical, hearing or mental challenges or people with lack of experience or knowledge; as long as control is ensured or information is provided regarding the dangers.

18. This device has been designed for household use only.

19. Children must not play with the appliance. Cleaning or user maintenance of the appliance shall not be performed by children unless they are older than 8 years and supervised by adults.

20. Keep the appliance and its power cord away from children less than 8 years old.

21. Put curtains, tulles, paper or any flammable (ignitable) material away from the appliance before starting to use the appliance. Do not put ignitable or flammable materials on or in the appliance.

- 
- 22.** Keep the ventilation channels open.
- 23.** The appliance is not suitable for use with an external timer or a separate remote control system.
- 24.** Do not heat closed cans and glass jars. The pressure may lead jars to explode.
- 25.** Oven handle is not a towel drier. Do not hang towels, etc. on the oven handle.
- 26.** Do not place the oven trays, plates or aluminium foils directly on the oven base. The accumulated heat may damage the base of the oven.
- 27.** While placing food to or removing food from the oven, etc., always use heat resistant oven gloves.
- 28.** Do not use the product in states like medicated and/or under influence of alcohol which may affect your ability of judgement.
- 29.** Be careful when using alcohol in your foods. Alcohol will evaporate at high temperatures and may catch fire to cause a fire if it comes in contact with hot surfaces.
- 30.** After each use, check if the unit is turned off.
- 31.** If the appliance is faulty or has a visible damage, do not operate the appliance.
- 32.** Do not touch the plug with wet hands. Do not pull the cord to plug off, always hold the plug.
- 33.** Do not use the appliance with its front door glass removed or broken.



34. Place the baking paper together with the food into a pre-heated oven by putting it inside a cooker or on an oven accessory (tray, wire grill etc.).

35. Do not put objects that children may reach on the appliance.

36. It is important to place the wire grill and tray properly on the wire racks and/or correctly place the tray on the rack. Place the grill or tray between two rails and make sure it is balanced before putting food on it.

37. Against the risk of touching the oven heater elements, remove excess parts of the baking paper that hang over from the accessory or container.

38. Never use it at higher oven temperatures than the maximum usage temperature indicated on your baking paper. Do not place the baking paper on the base of the oven.

39. When the door is open, do not place any heavy object on the door or allow children to sit on it. You may cause the oven to overturn or the door hinges to be damaged.

40. The packaging materials are dangerous for children. Keep packaging materials away from the reach of children.

41. Do not use abrasive cleaners or sharp metal scrapers to clean the glass as the scratches that may occur on the surface of the door glass may cause the glass to break.



42. Do not hit glass surfaces of vitro-ceramic cookers with a hard metal, resistance can get damaged. It may cause an electric shock.

43. User should not handle the oven by himself.

44. Food can spill when foot of oven is dismantled or gets broken, be careful. It may cause personal injuries.

45. During usage, the internal and external surfaces of the oven get hot. As you open the oven door, step back to avoid the hot vapour coming out from the interior. There is risk of burning.

46. Upper cover of the oven can be closed for a reason, than cookware can trip over. Step back to avoid the hot food coming on you. There is risk of burning.

47. Do not place heavy objects when oven door is open, risk of toppling.

48. User should not dislocate the resistance during cleaning. It may cause an electric shock.

49. Do not place metal utensils such as knife, fork, spoon on the surface of the appliance, since they will get hot.

50. Do not remove ignition switches from the appliance. Otherwise, live electric cables can be accessed. It may cause an electric shock.

51. Oven supply can be disconnected during any construction work at home. After completing the work, re-connecting the oven shall be done by authorized service.



52. Do not place metal utensils such as knife, fork, spoon on the surface of the appliance, since they will get hot.

53. To prevent overheating, the appliance should not be installed behind of a decorative cover.

54. Turn off the appliance before removing the safeguards. After cleaning, install the safeguards according to instructions.

55. Cable fixing point shall be protected.

56. Please don't cook the food directly on the tray / grid. Please put the food into or on appropriate tools before putting them in the oven.

57. CAUTION: If the glass of the stove is broken, turn off any heating element immediately and disconnect the appliance from power source, do not touch the surface of the appliance and do not use the appliance.

58. WARNING: As the induction surfaces generate a magnetic field, it may cause harmful effects for people using medical devices such as pacemakers or insulin pumps.

59. WARNING: When induction furnaces are operated at high power or based on the material of the pan base, it may emit certain noises. This is normal.



Electrical Safety

1. Plug the appliance in a grounded socket protected by a fuse conforming to the values specified in the technical specifications chart.

2. Have an authorized electrician set grounding equipment. Our company shall not be responsible for the damages that shall be incurred due to using the product without grounding according to local regulations.

3. The circuit breaker switches of the oven shall be placed so that end user can reach them when the oven is installed.

4. The power supply cord (the cord with plug) shall not contact the hot parts of the appliance.

5. If the power supply cord (the cord with plug) is damaged, this cord shall be replaced by the manufacturer or its service agent or an equally qualified personnel to prevent a hazardous situation.

6. Never wash the product by spraying or pouring water on it! There is a risk of electrocution.

7. **WARNING: To avoid electric shock, ensure that the device circuit is open before changing the lamp.**

8. **WARNING: Cut off all supply circuit connections before accessing the terminals.**

9. **WARNING: If the surface is cracked, turn off the appliance to avoid risk of electric shock.**

10. Do not use cut or damaged cords or extension cords other than the original cord.



11. Make sure that there is no liquid or humidity in the outlet where the product plug is installed.

12. The rear surface of the oven also heats up when the oven is operated. Electrical connections shall not touch the rear surface, otherwise the connections may be damaged.

13. Do not tighten the connecting cables to the oven door and do not run them over hot surfaces. If the cord melts, this may cause the oven to short circuit and even a fire.

14. Unplug the unit during installation, maintenance, cleaning and repair.

15. If the power supply cable is damaged, it must be replaced by its manufacturer or authorized technical service or any other personnel qualified at the same level, in order to avoid any dangerous situation.

16. Make sure the plug is inserted firmly into wall socket to avoid sparks.

17. Do not use steam cleaners for cleaning the appliance, otherwise electric shock may occur.

18. An omnipolar switch capable to disconnect power supply is required for installation. Disconnection from power supply shall be provided with a switch or an integrated fuse installed on fixed power supply according to building code.

19. Appliance is equipped with a **type “Y”** cord cable.



20. Fixed connections shall be connected to a power supply enabling omnipolar disconnection. For appliances with over voltage category below III, disconnection device shall be connected to fixed power supply according to wiring code.

Intended Use

1. This product has been designed for domestic use. Commercial use is not permitted.

2. This appliance may only be used for cooking purposes. It shall not be used for other purposes like heating a room.

3. This appliance shall not be used to heat plates under the grill, drying clothes or towels by hanging them on the handle or for heating purposes.

4. The manufacturer assumes no responsibility for any damage due to misuse or mishandling.

5. Oven part of the unit may be used for thawing, roasting, frying and grilling food.

6. Operational life of the product you have purchased is 10 years. This is the period for which the spare parts required for the operation of this product as defined is provided by the manufacturer.



Methods for Protecting Ceramic Glass Cooking Surface

Ceramic glass surface is unbreakable and scratch resistant to a certain degree. However, to avoid any damage, please do the following:

1. Never pour cold water on hot cookers.
2. Do not stand on a ceramic glass plate.
3. Sudden pressure, for example, the effect of a falling salt shaker may be critical. So, do not place such objects on a place above the hobs.
4. After each use, make sure that the base of the cooking pot and surfaces of cooking zones are clean and dry.
5. Do not peel vegetables on the hob surfaces. Sand grains falling from the vegetables may scratch the ceramic glass plate.
6. Do not lay flammable materials such as cardboard or plastic on the oven. Objects such as tin, zinc, or aluminium (as well as aluminium foils or empty coffee pots) may melt on hot cooking surfaces and thus cause damage.
7. Take care not to let sugary foods or fruit juices contact the hot cooking zones. The ceramic glass surface may be stained by these.

Electrical Connection

1. Your oven requires 50 Amp fuse for mono phase or 3x20 Amp fuse for 3 phase supply according to electrical power for cooker section has 5 induction heater and oven section has electric models. Installation by a qualified electrician is mandatory.

2. Your oven is adjusted in compliance with 220-240V / 380-415V AC, 50/60Hz. electric supply. If the mains are different from this specified value, contact your authorized service.

3. Electrical connection of the oven should only be made to connections / sockets with an earth system installed in compliance with local regulations. If there are no connections/sockets with an earth system in place where the oven will be installed, immediately contact a qualified electrician to install. The manufacturer is not responsible for damages that will arise because of the appliance not be connected to an earth system.

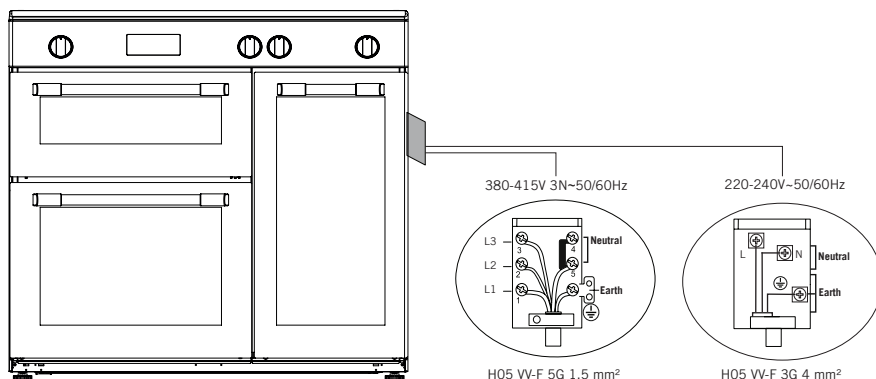
4. If your supply cable gets damaged, it should be replaced by an authorized service agent or qualified electrician in order to avoid danger or electric shock.

5. Electrical cable should not touch the hot parts of the appliance.

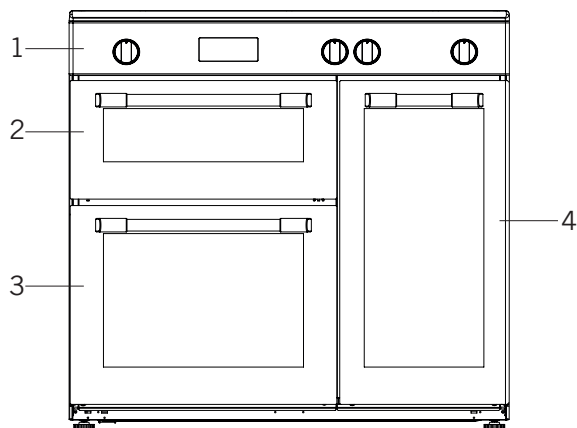
6. Operate your oven in dry atmosphere.

7. When placing your oven to its location, ensure that it is at the counter level. Bring it to the counter level by adjusting the feet if necessary.

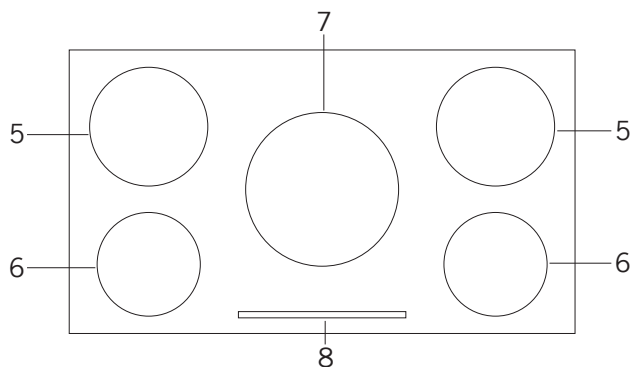
Electrical Connection Scheme



INTRODUCTION OF THE APPLIANCE

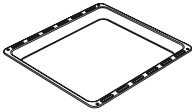
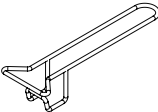


- 1. Control Panel
- 2. LHS Grill
- 3. LHS Main Oven
- 4. RHS Oven



- 5. Induction heater 200 mm
- 6. Induction heater 160 mm
- 7. Induction heater 250 mm
- 8. Cooker control panel

Accessories (optional)

	Deep tray * Used for pastries, deep fried foods and stew recipes. In case of frying directly on the grill for cakes, frozen foods and meat dishes, it can be used of oil pick-up tray.
	Tray Used for pastries (cookies, biscuits etc.) and frozen foods.
	Wire grill Used for frying and/or placing the foods to be baked, fried and frozen foods on the desired rack.
	In tray wire grill * Foods to stick while cooking such as steak are placed on in tray grill. Thus contact of food with tray and sticking are prevented.
	Telescopic rail * With the help of telescopic rails, the trays and/or wire racks can be easily placed and removed.
	Splash back * The resulting temperature of the oven chimney avoid contact with the wall.
	Tray handle * It is used to hold hot trays.

Technical Features Of Your Oven

Outer width		900 mm		
Outer depth		600 mm		
Outer height		900 mm		
Oven Technical Specifications		LHS Grill	Main Oven	RHS Oven
Bottom heating element		---	1200 W	---
Top heating element		---	1000 W	---
Turbo heating element		---	1800 W	1800 W
Grill heating element		1400 W	---	---
Lamp power		15-25 W		
Supply voltage		220-240 V AC 50/60 Hz		
Cooker Technical Specifications				
Induction heater 250 mm		2300 W		
Induction heater 250 mm Booster		3000 W		
Induction heater 200 mm		2300 W		
Induction heater 200 mm Booster		3000 W		
Induction heater 160 mm		1400 W		

WARNING: For the modification to be done by authorized service, this table should be considered. Manufacturer may not be held responsible for any problems rising because of any faulty modification.

WARNING: In order to increase the product quality, the technical specifications may be changed without prior notice.

WARNING: The values provided with the appliance or its accompanying documents are laboratory readings in accordance with the respective standards. These values may differ depending on the use and ambient conditions.



INSTALLATION OF YOUR OVEN

Check if the electrical installation is proper to bring the appliance in operating condition. If electricity installation is not suitable, call an electrician and plumber to arrange the utilities as necessary. Manufacturer shall not be held responsible for damages caused by operations performed by unauthorized persons.

WARNING: It is customer's responsibility to prepare the location the product shall be placed on and also to have the electrical installation prepared.

WARNING: The rules in local standards about electrical installations shall be followed during product installation.

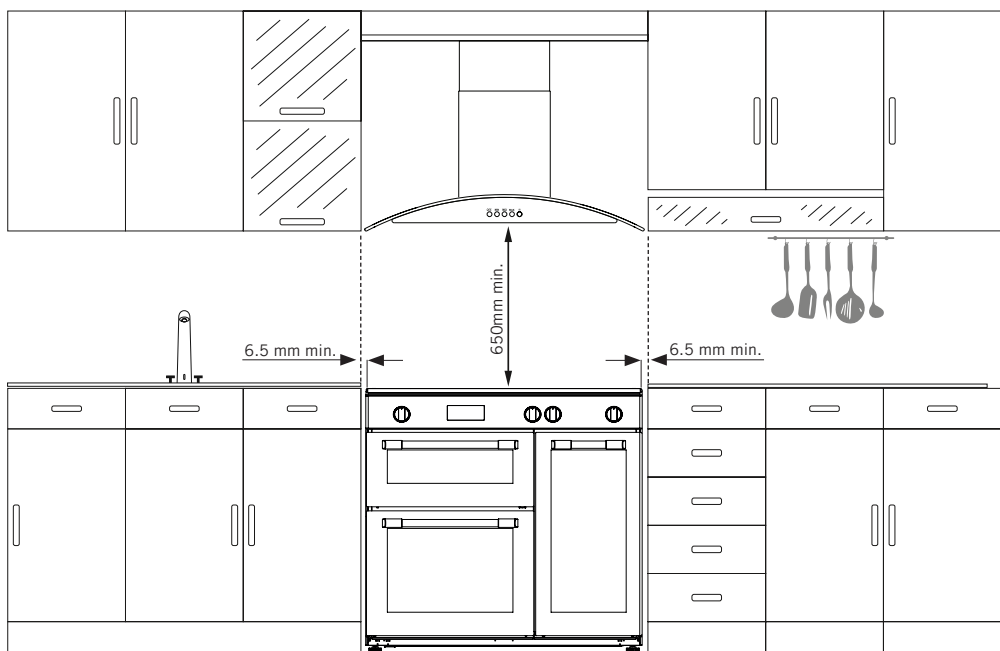
WARNING: Check for any damage on the appliance before installing it. Do not have the product installed if it is damaged. Damaged products cause a risk for your safety.

Right Place For Installation And Important Warnings

Appliance feet should not stay on soft surfaces such as carpets. The kitchen floor shall be durable to carry the unit weight and any other kitchenware that may be used on the oven.

Appliance should be used with a clearance of minimum 400 mm over the upper hob surfaces, and 6.5 mm from side surfaces inside a kitchen furniture.

The appliance is suitable for use on both side walls, without any support, or without being installed in a cabinet. If a hood or aspirator will be installed above the cooker, follow the instructions of the manufacturer for height of mounting. (min. 650 mm)

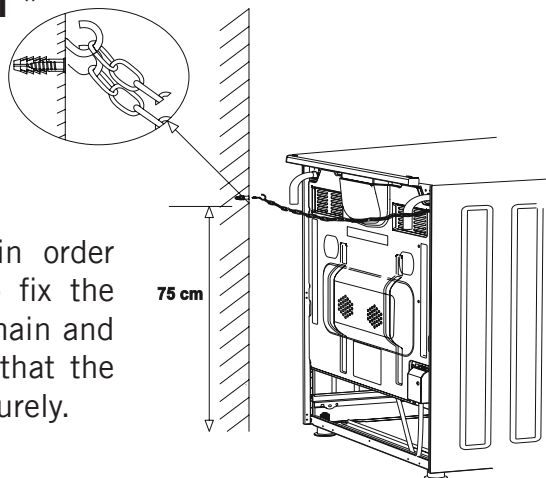


WARNING: The kitchen furniture near the appliance must be heat resistant.

WARNING: Do not install the appliance beside refrigerators or coolers. Heat radiated by the appliance increases the energy consumption of cooling devices.

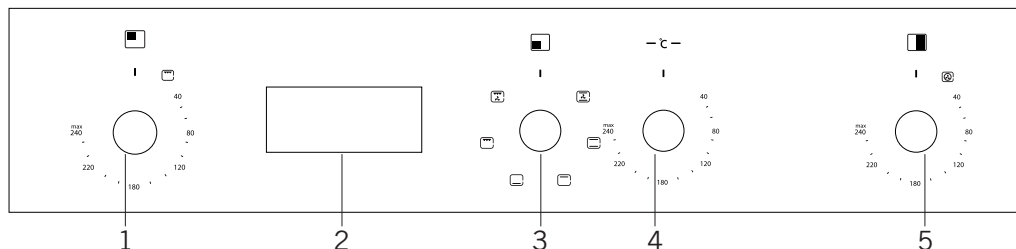
WARNING: Do not use the door and/or handle to carry or move the appliance.

Chain Lashing Illustration *



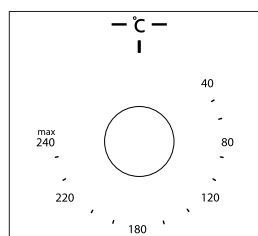
Before using the appliance, in order to ensure safe use, be sure to fix the appliance to the wall using the chain and hooked screw supplied. Ensure that the hook is screwed into the wall securely.

OVEN CONTROL PANEL



1. LHS gril
2. Digital timer *
3. Main oven
4. Thermostat
5. RHS oven

WARNING: The control panel above is only for illustration purposes. Consider the control panel on your device.



Thermostat: Used for determining the cooking temperature of the dish to be cooked in the oven. After placing the food inside the oven, turn the switch to adjust desired temperature setting between 40-240 °C. For cooking temperatures of different food, see cooking table.



USING OVEN SECTION

Initial Operation Of The Oven

After you have made the necessary connections of your oven according to the instructions, you shall need to do the following in the initial operation:

1. Take out any labels or accessories that are affixed inside the oven. If there is a protective foil on the front of the appliance, remove it.
2. Wipe the inside of the oven with a wet cloth to remove the dust and the remains of packaging. Inside of the oven shall be empty. Plug the appliance.
3. Set the thermostat button to the highest temperature (Max. 240 ° C), and operate the oven for 30 minutes with its door closed. At this time, little amount of smoke and smell may occur; this is normal.
4. After the oven has cooled down, wipe the inside of the oven with warm water with mild detergent and dry with a clean cloth. You can now use your oven.

Normal Operation Of The Oven

1. To start cooking; set the thermostat button and the temperature level according to the meal that you want to cook.
2. You can set cooking time to any desired time by using the button at models with mechanical timer. Timer will de-energize heaters when time expired and provide warning beep as ringing.
3. When the cooking time has expired according to the information entered to the at models with digital timer the timer turns off the heaters and gives an audible signal.

Using The Grill

1. When you place the grill on the top rack, the food on the grill shall not touch the grill.
2. You can preheat for 5 minutes while grilling. If necessary, you may turn the food upside down.
3. Food shall be in the center of the grill to provide maximum air flow through the oven.

To turn on the grill;

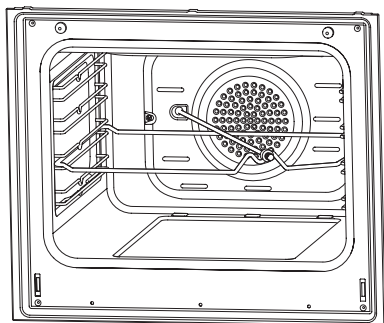
1. Place the function button over the grill symbol.
2. Then, set it to the desired grill temperature.

To turn the grill off;

Set the function button to the off position.

WARNING: Keep the oven door closed while grilling.

Using The Chicken Roasting *



Spit whole chicken to the skewer. To ensure a healthy grill, center and secure the chicken with the fixing hooks on each side of the skewer. Place the skewer on the chicken roast wire and slide it inside the oven, and make sure that the end of the skewer is seated on the chicken roast motor housing.

Before closing the oven door, do not forget to remove the plastic handle from the skewer by rotating it. After closing the door, bring the oven to the grill mode and adjust the thermostat temperature to the maximum temperature level. During the cooking process, place a tray on the bottom to collect the dripping grease. After grilling, place the plastic handle by rotating it and remove it from the oven. Add some water to the tray for ease of cleaning.

Steam Cleaning *

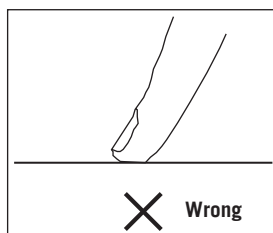
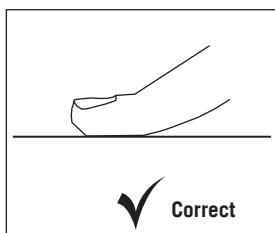
It enables cleaning the soils softened thanks to the steam to be generated in the oven.

1. Remove all the accessories in the oven.
2. Pour a half litre of water into the tray and Place the tray at the bottom of the boiler.
3. Set the switch to the bottom heating element () mode.
4. Set the thermostat to 70 °C degrees and operate the oven for 30 minutes.
5. After operating the oven for 30 minutes, open the oven door and wipe the inner surfaces with a wet cloth.
6. Use dish-washing liquid, warm water and a soft cloth for stubborn dirt, then dry off the area you have just cleaned with a dry cloth.

USING COOKER SECTION

Warnings On The Operation of Touch Control

1. The controls react to touching, so you do not need to apply any pressure to the controls.
2. Place a suitable pot, pan, etc. on the cooking area that you want to use.
3. Make sure that the base of the pot, pan, etc. you have placed and the surface of the cooking area are clean and dry.
4. Make sure that the touch controls are always clean and dry. Even a thin layer of water may make it difficult for touch controls to work.
6. Use the bottom, not the tip of your finger while using the device.

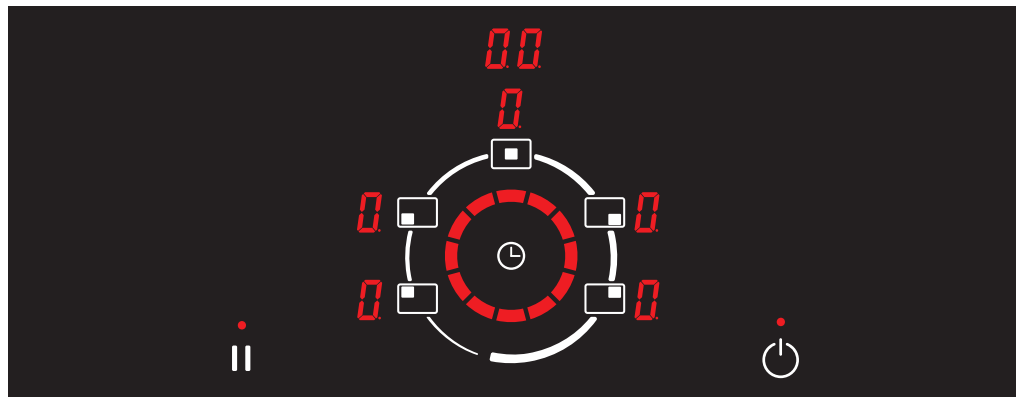


WARNING: Always turn off the stove hobs after each use.

WARNING: Do not use gloves while using the stove hobs.

WARNING: Control panels of the stove section may vary according to the options on the appliance. Please consider the control panel on your device.

Operation Of Stove Section Electronic Board



	Middle cooking area selection key
	Lower left cooking area selection key
	Upper left cooking area selection key
	Upper right cooking area selection key
	Lower right cooking area selection key
	Timer key
	ON/OFF button
	Start / stop button
	Temperature display icon
	Timer indicator icon
	Rotating slide touch control icon

Turning the Appliance On

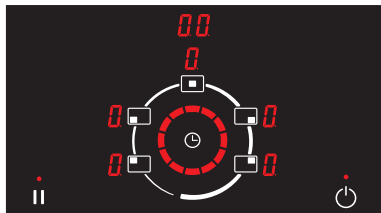


Figure 1

Unit becomes operational within 1 second after it is plugged to the mains. All LEDs and displays illuminate for 1 second. (See Fig. 1)

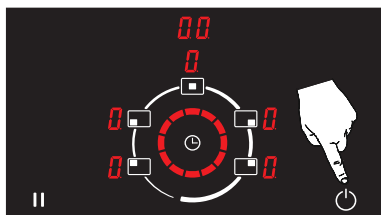


Figure 2

The unit is switched on by pressing the on/off () button. The  symbol is displayed on all displays. (See Fig. 2)

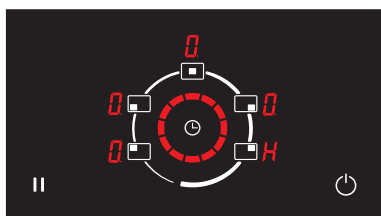
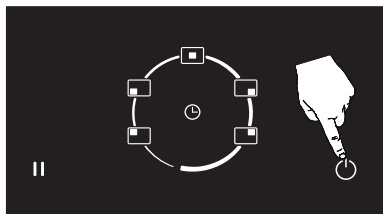


Figure 3

If the temperature of the glass over cooking areas is above 65°C  and  icons are displayed on the screen of the relevant hob successively. (See Fig. 3)

Turning the Appliance Off



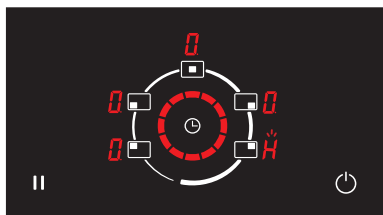
The unit is switched off by pressing the on/off () button. You may switch off the appliance by pressing the () key even if the child lock is activated. (See Fig. 4)

Figure 4

WARNING: Appliance remains active for 10 seconds without being used. If there is no cooking level or selected timer in this time interval, the appliance shall automatically switch to “**off mode**” with a beep.

WARNING: If  symbol is flashing on any of the displays of the cooking area indicators, the appliance switches off automatically when the  symbol disappears.

Residual Heat Display



If  symbol is flashing on the displays of the relevant hob indicators it means the relevant hob is still hot. It can be used to heat a small amount of food. (See Fig. 5)

Figure 5

WARNING: Residual heat display does not light up, and thus warn the user against heat in case of a power outage.

WARNING: The residual heat indicator of each cooking zone remains active until the measured glass temperature is lower than + 65 °C.

Using the Cooking Areas

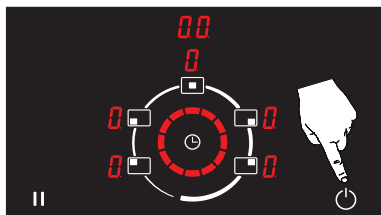


Figure 6

The appliance is turned on by pressing the on/off key (). (See Fig. 6)

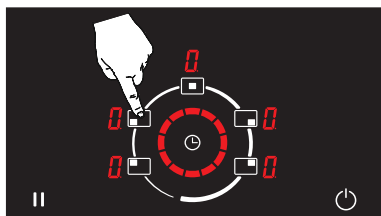


Figure 7

The cooking area is selected to cook. (See Fig. 7)

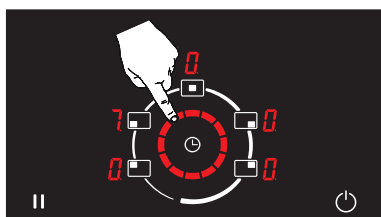


Figure 8

The temperature level of the cooking area may be adjusted between 1-9 by using the rotating slide touch control icon. (See Fig. 8)

IMPORTANT NOTE: When the rotating slide touch control is used clockwise, the power level of the cooking area increases, while when it is used counter-clockwise, the power level of the cooking area decreases.

Note: The power level range 0-1 can be used to keep food warm.

Turning the Cooking Areas Off

A selected cooking area may be turned off in 3 ways;

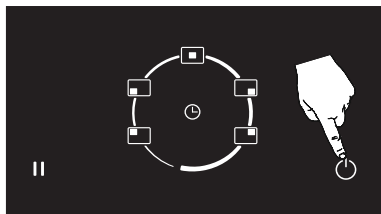


Figure 9



Figure 10

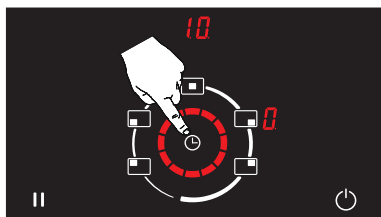


Figure 11

1. A selected cooking area may be turned off by pressing the on/off button (). (See Fig. 9)

2. After selecting the relevant cooking area, it may be turned off by adjusting the temperature of the cooking area to the level of  using the rotating slide touch control. (See Fig. 10)

3. You may turn the cooking area selected off by setting a timer. When the set time has expired, the cooking area set automatically switches off with a beep. (See Fig. 11)

WARNING: The timer duration can be set up to a maximum of 99 minutes.

WARNING: If the cooking area is hot, the symbol  flashes on the display. The  symbol is displayed if the cooking area is not hot.

Child Lock Function

Child lock may be activated to prevent unintended operations.

To activate the child lock;

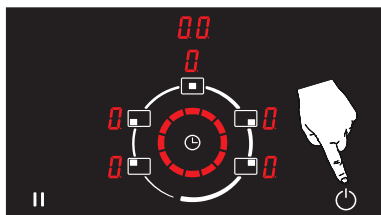


Figure 12

Child lock is activated by pressing the on/off button () for 3 seconds. (See Fig. 12)

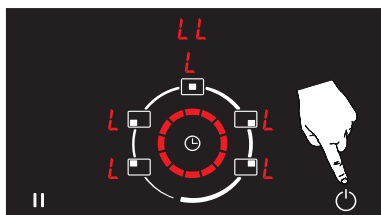


Figure 13

The  symbol is displayed on all displays, and thus the child lock is activated. (See Fig. 13)

WARNING: When the lock is activated, all buttons except the on/off () button are deactivated. Cooking is not possible in this case.

WARNING: Child lock may not be activated if there is a cooking operation active at present.

To deactivate the child lock;

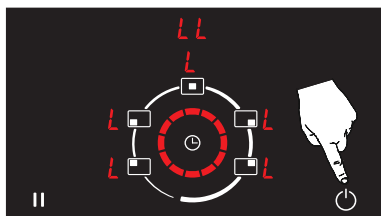


Figure 14

Child lock is deactivated by pressing the on/off button () for 3 seconds. (See Fig. 14)

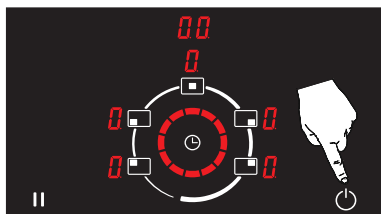
Timer Function

There are two types of timer functions;

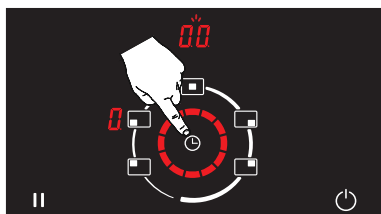
1. Independent timer function

It may be set when the setting mode of any cooking zone is inactive. It may be used as an alarm, too. Independent timer continues to operate when any cooking area is started to be operated.

To set the independent timer;



The appliance is turned on by pressing the on/off key (). (See Fig. 15)



When the timer key () is pressed, the symbol  flashes on the timer display. (See Fig. 16)



Time may be set between 1-99 minutes by using the rotating slide touch control and timer keys (). (See Fig. 17)

IMPORTANT NOTE: When the time is set by pressing the timer key, the time increases by 10 minutes. Therefore, a maximum of 90 minutes can be set by using the timer key. Slide touch control should be used to set intermediate values.

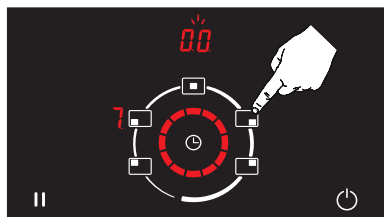


Figure 18

A buzzer sounds and the timer display flashes as **00** after the set time has expired. Just press any button on the touchscreen panel once to stop the buzzer. (See Fig. 18)

WARNING: Buzzer ends automatically after 2 minutes when no key is touched.

WARNING: Turning the stove off (by pressing on/off () button) does not stop the independent timer. The independent timer resumes when the stove is turned on.

2. Cooking area timer function

To set the cooking zone timer;

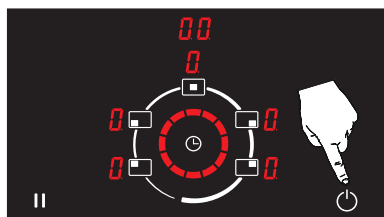


Figure 19

The appliance is turned on by pressing the on/off key (). (See Fig. 19)

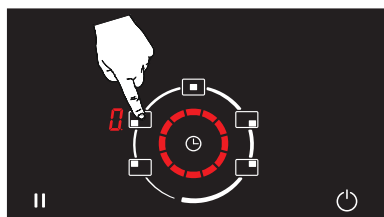


Figure 20

The cooking area is selected to make timed cooking. (See Fig. 20)

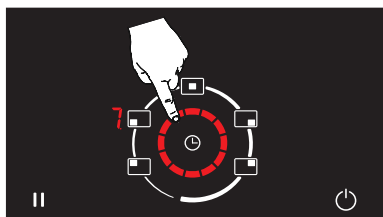


Figure 21

The temperature level of the selected cooking area is adjusted between 1-9 by using the rotating slide touch control icon. (See Fig. 21)

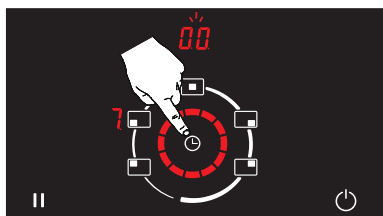


Figure 22

When the timer key (⌚) is pressed, the symbol **00** flashes on the timer display. (See Fig. 22)

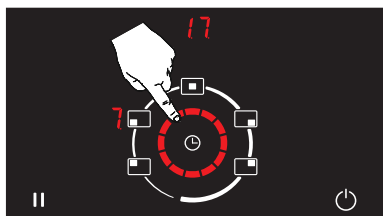


Figure 23

Time may be set between 1-99 minutes for the relevant cooking area by using the rotating slide touch control. (See Fig. 23)

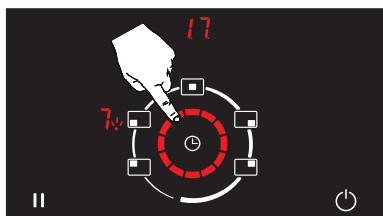


Figure 24

The point next to the temperature level of which cooking area belongs to the remaining time on the timer flashes. (See Fig. 24)

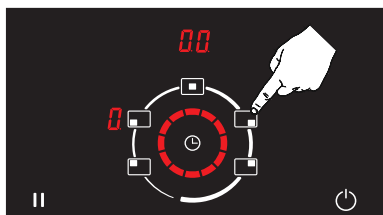


Figure 25

After the set time expires, the time set cooking area stops cooking with a warning sound. The **0** symbol is displayed or the **H** symbol flashes on the display if the cooking area is hot. (See Fig. 25)

Note: Time can be set for more than one cooking area.

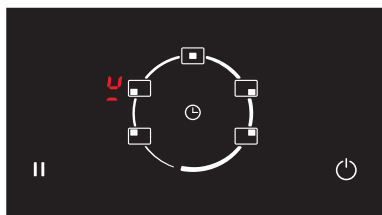
IMPORTANT NOTE: When the time is set by pressing the timer key, the time increases by 10 minutes. Therefore, a maximum of 90 minutes can be set by using the timer key. Slide touch control should be used to set intermediate values.

WARNING: If more than one timer is available, timer display indicates the lowest remaining time value after the 5-second setting period. The point next to the cooking area, for which the remaining time is being displayed, flashes on the timer.

Pot Identification / Focusing (No Pot Warning)

In induction cooking, energy is formed only on the area covered by the bottom of the pot on the relevant cooking area.

Cooking stops if there is no pot (either there is no pot or the pot is not induction-compliant) when the cooking is started or if the pot is removed from the cooking area while cooking.



If there is no pot in the cooking area, no pot warning () is displayed on the display of the relevant cooking area. (See Fig. 26)

Figure 26

High Power (BOOST) Function **P**

You may use the high power function (**BOOST**) for faster cooking.

To activate the high power (BOOST) function;

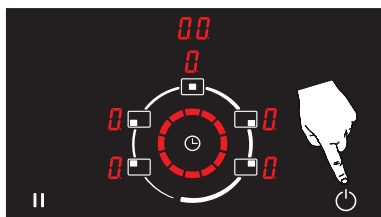


Figure 27

The appliance is turned on by pressing the on/off key (). (See Fig. 27)

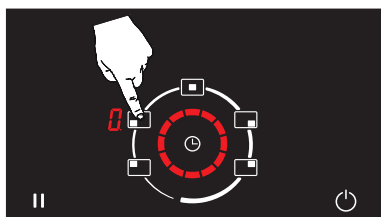


Figure 28

The cooking area is selected to make high power (**BOOST**) cooking. (See Fig. 28)

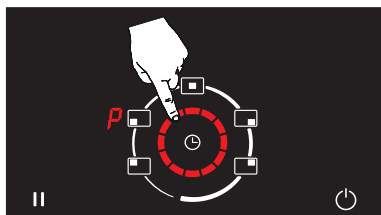


Figure 29

The temperature level of the selected cooking area is set to high power (**BOOST**) by using the rotating slide touch control. The symbol **P** appears on the display of the relevant cooking area. (See Fig. 29)

WARNING: Maximum duration of the high power (**BOOST**) function is 10 minutes.

WARNING: The high power (**BOOST**) function cannot be activated for two different cooking areas at the same time.

To deactivate the high power (BOOST) function;

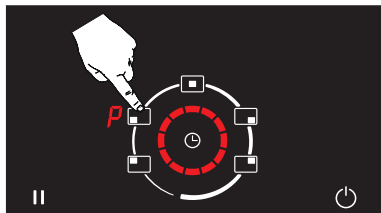


Figure 30

The cooking area is selected to deactivate high power (**BOOST**) cooking. (See Fig. 30)

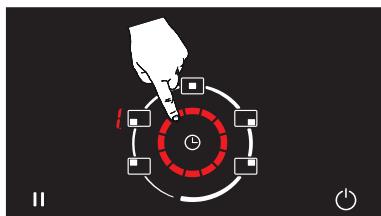


Figure 31

The temperature level of the selected cooking area is set between 1-9 by using the rotating slide touch control. (See Fig. 31)

Power Management

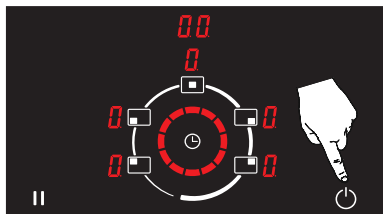
The appliance automatically controls power to prevent temperature rise above normal limits. Not all cooking areas can be operated at maximum (**P** or level 9).

WARNING: If the temperature levels are tried to be adjusted above the normal limits, the appliance does not exceed the maximum temperature level that can be set and a buzzer sounds.

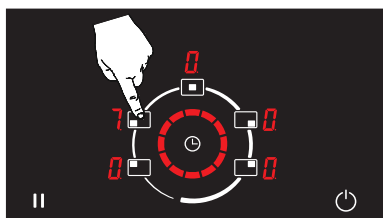
Auto Cooking (AUTO) Function **A**

Auto cooking function allows the stove to be operated at full power for a specific period of time as per the cooking level selected.

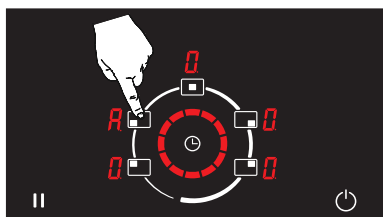
To activate the auto cooking (AUTO) function;



The appliance is turned on by pressing the on/off key (). (See Fig. 32)



The cooking area is selected to make auto cooking. (See Fig. 33)



The selected cooking area is adjusted to the required temperature level between 1-8 and the relevant cooking area is pressed until the auto cooking function symbol (**A**) is activated on the display. After the auto cooking is activated, the set temperature level and the auto cooking function symbol (**A**) are displayed successively. (See Fig. 34)

To deactivate the auto cooking (AUTO) function;

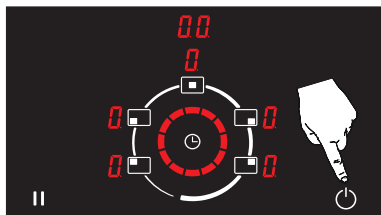


Figure 35

1. The auto cooking function (**A**) is terminated by pressing the on/off button (). (See Fig. 35)

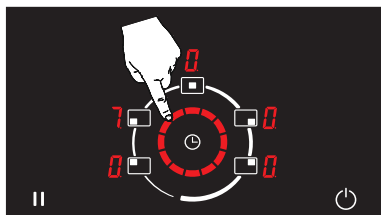


Figure 36

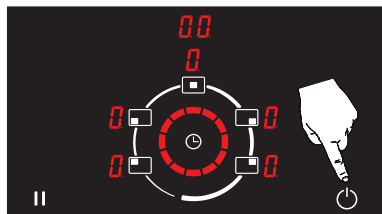
2. The cooking area for which the auto cooking function (**A**) is set is adjusted to the required temperature level using the rotating slide control and the auto cooking function (**A**) is terminated. (See Fig. 36)

WARNING: The duration of the auto cooking function is 10 minutes. At the end of this period, the relevant cooking area continues to cook at the set temperature level.

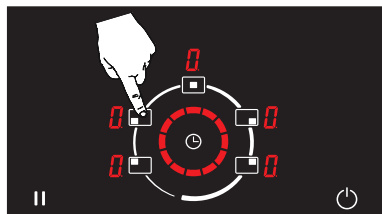
Start / Stop Function

The stop / start function allows to temporarily stop the cooking process and restart it after a certain time.

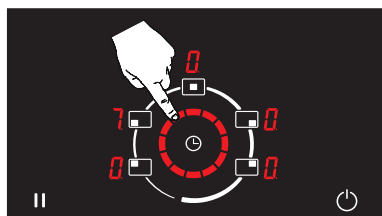
To activate the start / stop function;



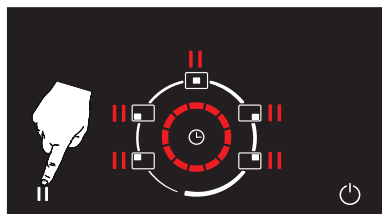
The appliance is turned on by pressing the on/off key (). (See Fig. 37)



The cooking area is selected to cook. (See Fig. 38)



The temperature level of the selected cooking area is adjusted between 1-9 by using the rotating slide touch control icon. Optional time setting can also be made. (See Fig. 39)



By pressing the start / stop button (), cooking and, if made, time setting is stopped and  is displayed on all displays. (See Fig. 40)

To deactivate the start / stop function;

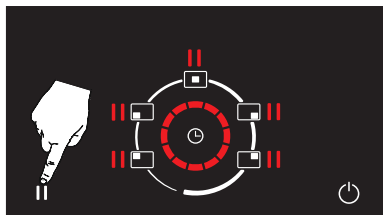


Figure 41

Press start / stop button () once. (See Fig. 41)

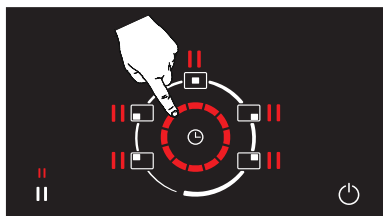


Figure 42

The start / stop function is deactivated by drawing a circle on the rotating slide control immediately after pressing the start / stop button () once. (See Fig. 42)

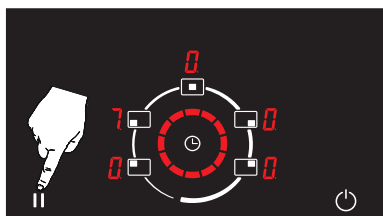


Figure 43

When the stop function is cancelled, the appliance will continue the process if there is an ongoing cooking or a set time. (See Fig. 43)

WARNING: The stop function is activated for 10 minutes. At the end of this period, appliance turns off automatically.

Recall Function

It allows the current settings to continue without the need for re-adjustment in the event of an undesired switch-off while the appliance actively cooks.

There is no separate button for this function.

If the appliance is turned on again within 6 seconds, the information below will continue automatically.

1. Cooking levels of all cooking areas
2. Relevant active timers for the cooking area
3. Child lock

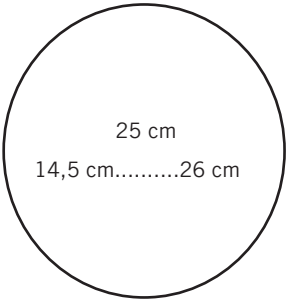
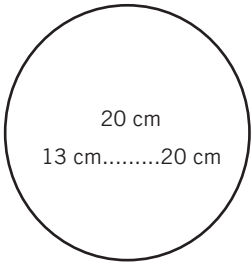
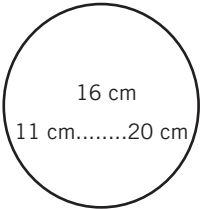
Error Codes and Recommendations for Solutions

Error codes, their probable causes and recommendations for solutions are provided in the chart below.

Error Code	Potential Cause for Error	Solution Offer
ER03	Pressing more than one buttons at the same time.	Turn off the cooker. Clean the touchscreen panel and try again after turning the stove on.
ER22	Touch buttons are not detected by the circuit or short circuit error on the button analysis.	Contact the manufacturer.
ER20	Flash error.	Contact the manufacturer.
ER47	Communication wire is not installed correctly or mid-level card is different.	Contact the manufacturer.
ER2	Excessive temperature.	Restart cooking again after the hob is cooled.
ER3	Not a suitable cooker.	Please use induction-compliant cookers.
E5 / E6	Network frequency is out the permitted frequency range.	Check the connection.
E8	Fan error.	Contact the manufacturer.
E9	Temperature sensor error.	Contact the manufacturer.

WARNING: The appliance may turn off to protect itself if it is operated at the highest level for a long time. This is a normal situation for appliance security.

Cooking Areas

Big cooking area	Normal cooking area	Small cooking area
 25 cm 14,5 cm.....26 cm	 20 cm 13 cm.....20 cm	 16 cm 11 cm.....20 cm
• Fits automatically to the pot. • Distributes the power in the most appropriate way. • Provides excellent heat dissipation.	• Fits automatically to the pot. • Distributes the power in the most appropriate way. • Provides excellent heat dissipation. • Suitable for all kinds of cooking.	• Slow cooking (sauces, creams, etc.) • Preparation of small portions or portions for one person.

WARNING: Cooking information provided on the table are for informative purposes only.

Cooking Applications

Use your appliance at a suitable heating setting for cooking.

Heating adjustment	Usage
0	Off
1-3	Keeping hot
4-5	Slow heating/cooking
6-7	Reheating, fast cooking
8	Boiling
9	Maximum level
P	Maximum power

WARNING: Information on the table above is only for guidance.

Selection Of The Right Pot

1. Place suitable amount of food to the pots and pans. Thus, you may prevent overflowing of meals and avoid unnecessary cleaning.
2. Do not use containers that are unstable and that may be easily tipped over on the cooktop.
3. Do not put empty pots and pans on the hobs with their flames on.
4. Do not put containers that may be affected by heat on the product.
5. Do not operate the hobs without any pots and pans placed on them.
6. Do not place the lids of the pots and pans on the hobs.
7. Keep the lid of container you use for heating oil open.
8. Do not put oil with a volume more than one third of the pan. Do not leave the oil unattended when the oil is being heated. Extremely hot oils may cause fire.
9. Use pots and pans with machined bases only. Sharp edges cause scratches on the surface.

10. Glass, ceramic and earthen pots, copper- or aluminium-based non-magnetic stainless steel pots shall not be used.

11. Put the suitable pots by centering them on the hobs.



INCORRECT



INCORRECT



INCORRECT



CORRECT

12. Do not use pots with concave or convex bases.



INCORRECT



INCORRECT

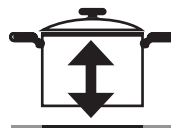


CORRECT

13. When you want to put the pot on another hob, take the pot up and place it again instead of sliding it.



INCORRECT



CORRECT

14. You may use steel, teflon or special magnet-based aluminium cookware with a label or warning that indicates it is compatible for induction on your induction stove.

15. You can check if the pot is suitable for the induction stove. Move a magnet towards the base of the pot. If it is pulled, your pot is suitable for an induction stove.

16. It is important that you use metal cookware specially designed and / or approved for induction stoves.

WARNING: Do not allow melamine or plastic containers to come into contact with the heating zones.

INTRODUCTION OF THE PROGRAM TYPES

The types of heating programs provided on your appliance so that you can cook different meals suitable for your taste, and their descriptions are given below.

	Lower and upper heating element		Turbo heater and fan
	Grill and fan		Lower-upper heating elements and fan
	Grill burner / Grill heating element		Top heating element
	Oven burner / Lower heating element		

Lower and upper heating elements: This program may be used to cook foods such as cakes, pizza, biscuits and cookies.

Grill and fan: Use the grill cooker to grill meats such as steaks, sausages and fish. Heat reaches the food immediately thanks to the air flow.

Grill burner / Grill heating element: Use the grill cooker to grill meats such as steaks, sausages and fish. Place tray to the lower rack and put water inside the tray while grilling.

Oven burner / Lower heating element: Select this program towards the end of the cooking time if the bottom of the food being cooked shall be roasted, too.

Turbo heater and fan: It is suitable for baking and roasting in the oven. Keep the temperature setting lower than the "**lower - upper heater**" program as the heat reaches the food immediately thanks to the air flow.

Lower and upper heating element and fan: This program is suitable for cooking foods such as cakes, cookies, lasagne. It is also suitable for cooking meat dishes.

Upper heating element: Used for heating or roasting very small pieces food.

COOKING RECOMMENDATIONS

You can find in the following table the information of food types which we tested and identified their cooking values in our labs. Cooking times can vary depending on the network voltage, quality of material to be cooked, quantity and temperature. Dishes to cook by using these values might not appeal to your taste. You can set various values for obtaining different tastes and results appealing to your taste by making tests.

ATTENTION: Oven shall be very hot while it is being operated or after a short while when it is operated; do not touch heater surfaces, and do not let children to touch these surfaces.

COOKING TIME TABLE

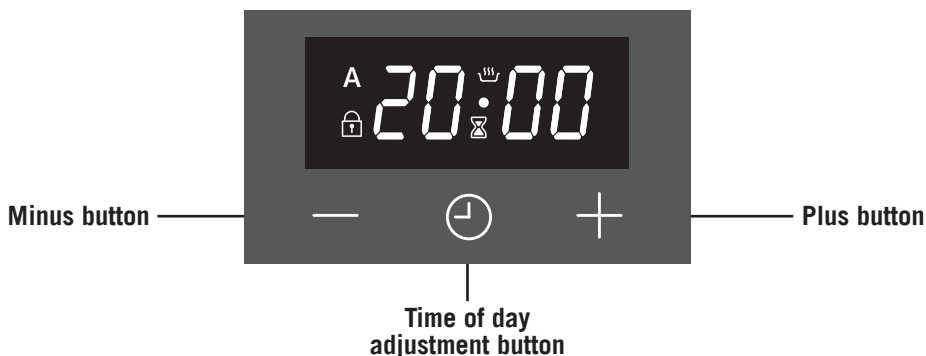
WARNING: Oven must be preheated for 7-10 minutes before placing the food in it.

Foods	Oven cavity	Rack position	Cooking function	Temperature (°C)	Cooking duration (min.)
* Cookie	Right cavity	2-4-6-8	Turbo fan	170-180	30-35
** Pizza	Right cavity	2-4-6-8	Turbo fan	200-240	20-25
Tray cake	Left bottom	2	Static	170-180	35-40
Pastry	Left bottom	2	Static	170-180	30-35
*** Steak	Left bottom	2	Grill	Max.	30-35
Quiche lorraine	Left bottom	2	Turbo fan	170-180	30-35
Tray patty	Left bottom	2	Static	180-200	30-35
Apple pie	Left bottom	2	Static	180-190	60-65
Small cake	Left bottom	2	Static	170-180	25-30

* It is possible to cook up to at max. 4 shelves at the same time by laying oily paper on the grill, at half of cooking time, change cookies between 2-4 and 6-8 shelves.

** It is possible to cook up to at max. 4 shelves at the same time, at half of cooking time, change pizzas between 2-4 and 6-8 shelves.

*** Food must be turned after half of the cooking time.



SCREEN SYMBOLS

	Oven status indication • On: Cooking or ready for cooking. • Off: No cooking.
	Minute minder status indication • On: Minute minder alarm active. • Flashing: Minute minder adjustment mode, adjustment possible by  or  buttons or current minute minder alarm completed. • Off: Minute minder is not active.
	Child lock indication • On: Child Lock is active. • Off: Child Lock is inactive.
	Automatic cooking status indication • On: Full or semi auto-cooking active. • Flashing: Auto cooking completed or power on condition. • Off: No auto cooking active.

It is an electronic timing module enabling your food you have put in the oven to be ready for service at any time you like. The only thing you need to do is to programme the cooking time of the food and also the time when you would like your food to be ready.

It is also possible to use a minute-programmed alarm clock independent from the oven.

The case where the time clock is behind or ahead is not a malfunction. The oven time clock may be put back or ahead according to mains frequency as it runs directly with mains voltage. This is not a malfunction.

POWER ON

At power on, oven is inactive, time of day and **A** symbols are flashing. The indicated time of day is not correct and has to be adjusted. Press  to activate the oven and proceed adjusting the time of day as below.

TIME OF DAY ADJUSTMENT

Time of Day adjustment is only possible when no cooking program is in progress. Press  and  simultaneously for 3 seconds to enter the adjustment mode and then the dot symbol in between hours and minutes digits will start to flash. Using either  and  adjust the desired duration. The maximum adjustable duration is 23h 59 minutes. Adjustment mode will be abandoned within 6 seconds after the last button press or can be terminated immediately by pressing the  button.

Note: Time of day adjustment is also activated in first 7 seconds after power on.

SETTING THE MINUTE MINDER

With this function, you can adjust a duration in minutes. After the adjusted time has been elapsed, an alarm sound will be produced.

Press  button once to enter the minute minder adjustment mode,  symbol will start flashing on the screen. Using either  or , adjust the desired duration. The maximum adjustable duration is 10 hour. Adjustment mode will be abandoned within 6 seconds after the last button press or can be terminated immediately by pressing the  button.

CANCELLING THE ALARM BUZZER SOUND

Once the adjusted minute minder duration is elapsed, the buzzer alarm will start to sound, accompanied by the flashing  symbol on the screen. Any button press will stop the alarm sound and this indication. If no button is pressed, the alarm sound will end automatically after 5 minutes, but the flashing symbol will go on.

SEMI AUTOMATIC COOKING

This cooking program is intended to start cooking immediately for a specified duration. After the oven is set to the desired function and temperature via the oven knobs:

1. Press the  button twice,  symbol will flash on the screen. **dur** and duration of cooking will show on the screen one after another.
2. Using  or  buttons, adjust the desired cooking duration.
3. After 6 seconds of the last button press or by pressing  twice, the adjustment is completed.  will be steady on the screen and the display shows the current time of day.

FULL AUTOMATIC COOKING

This cooking program is intended to perform a delayed cooking by programming the time of day, when the food should be ready. In other words, the oven will start cooking not immediately but will automatically calculate the time to start cooking.

1. Perform step 1 and 2 of the semi auto cooking as above **End** (cooking duration adjustment).
2. Press  button once again,  symbol will flash on the screen and duration of cooking will show on the screen one after another.
3. Using  or  buttons, adjust the desired end of cooking time.  symbol will disappear but  symbol will be still flashing on the screen. This indicates that an automatic cooking is programmed but cooking has not started yet.
4. After 6 seconds of the last button press or by pressing , the adjustment will be completed, the display shows the current time of day.

END OF AUTO COOKING

When the cooking is finished automatically, the  icon starts to flash. Alarm may be turned off by pressing any key. To disable the key lock, press the  key for 2 seconds. Oven is taken to the manual mode by pressing the  key. Audible alarm shall sound for 7 minutes if you do not press any key.

POWER INTERRUPTS

Product is not affected by short power failures (up to 50 seconds approximately), and the timer and the clock shall resume working at this period.

Your oven shall be deactivated on other failures than short term power failures (that is, more than 50 seconds) due to safety reasons. This is indicated with the flashing of the clock and the  on the screen. The clock shall be displayed as **12:00** and it should be set again. (See power on)

Note: The flashing  symbol indicates that the oven is inactive and you have to enter the manual mode.

CHILD LOCK

This function is intended to prevent any unauthorized modification of the timer settings. This function will be active, within 30 seconds after the last button press.

 will appear. To deactivate it, press the  button for 3 seconds.  will disappear.

PROGRAMMABLE OPTIONS

Alarm tone:

Pressing and holding the  button for 3 seconds will result in the currently valid buzzer tone being produced. By pressing  and  buttons, you may scroll through 3 available buzzer tones. The last heard buzzer tone will be automatically recorded as the selected tone. After 6 seconds of the last button press or by pressing , the adjustment is completed.

Brightness setting:

Pressing and holding the  button for 3 seconds will result in the currently valid brightness setting being showed. By pressing  and  buttons, you may scroll through 8 available brightness setting. The last seen brightness setting will be automatically recorded as the selected setting. After 6 seconds of the last button press or by pressing , the adjustment is completed.

Note: Default settings are highest.

Note: Programmable options are nonvolatile and will be resident after any power failure.

MAINTENANCE AND CLEANING

Periodical cleaning extends the appliance's life and reduces frequent problems.

1. After cleaning the internal parts of the appliance with a soapy cloth, rinse and dry them thoroughly with a soft cloth.
2. Clean glass surfaces with special glass cleaning materials.
3. Do not wash any component of your appliance in a dishwasher.
4. Use potassium stearate (soft soap) for dirt and stains.
5. Clean the control panel with a wet cloth and then dry it with a dry cloth.
6. Product must be thoroughly cleaned after each use. This way, it will be possible to remove the food remains easily and to prevent these remains from burning when the appliance is used again.
7. Make sure to wipe the remaining liquids away completely after cleaning and immediately clean the dishes that are splashed around during cooking.

WARNING: Unplug the appliance. Shock hazard.

WARNING: Wait until the appliance cools down before cleaning it. Hot surfaces may cause burns.

WARNING: Do not clean the interior parts, panel, trays and other parts of the appliance with sharp tools such as bristle brushes, steel wool or knives. Do not use abrasive and scratching materials or detergents.

WARNING: Do not clean your oven using steam cleaners.

WARNING: Do not use flammable materials such as acids, thinner or gas to clean your appliance.

WARNING: Some detergents or cleaning agents may damage the surface. Do not use abrasive detergents, cleaning powders, cleaning creams or sharp objects during cleaning.

Installation Of The Oven Door

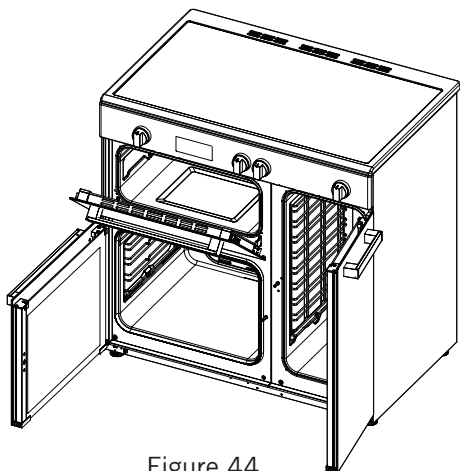


Figure 44

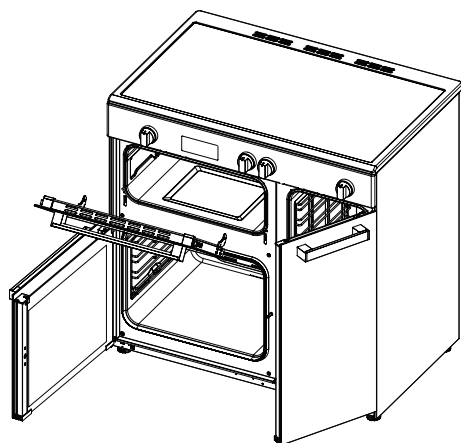


Figure 45

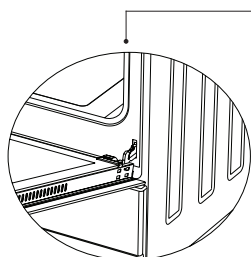


Figure 44.1

Completely open the oven door by pulling it to yourself. Afterwards, perform the unlocking process by pulling the hinge lock upwards with the help of a screw driver as shown in **figure 44.1**.

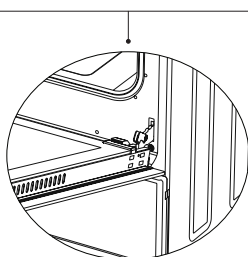


Figure 44.2

Bring the hinge lock to the widest angle as shown in **figure 44.2**. Bring both hinges connecting the oven door to the oven to the same position.

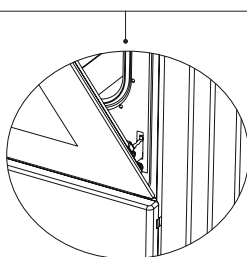


Figure 45.1

Afterwards, close the oven door as to lean on the hinge lock as shown in **figure 45.1**.

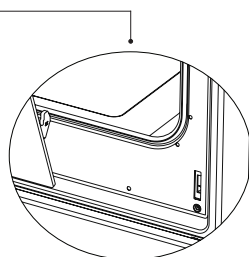


Figure 45.2

To remove the oven door, pull it upwards by holding it with both hands when close to the closed position as shown in **figure 45.2**.

In order to re-place the oven door, perform the abovementioned steps in reverse.

Cleaning And Maintenance Of The Oven's Door

Drop-Down Door Glass

Remove the profile by pressing the plastic latches on both left and right sides as shown in figure 46 and pulling the profile towards yourself as shown in figure 47. Then remove the inner-glass as shown in figure 48. If required, middle glass can be removed in the same way. After cleaning and maintenance are done, remount the glasses and the profile in reverse order. Make sure the profile is properly seated in its place.

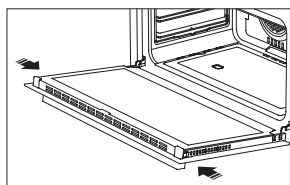


Figure 46

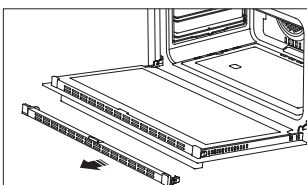


Figure 47

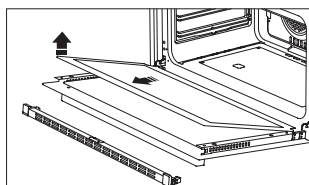


Figure 47

Side Opening Door Glass

Open the door glass. Remove the glass by pulling upward. The outer glass is fixed to the oven door profile. After removing the glass, cleaning can be done easily. After determining procedures for cleaning and maintenance, please put the glass by pushing down. Make sure the glass is well installed.

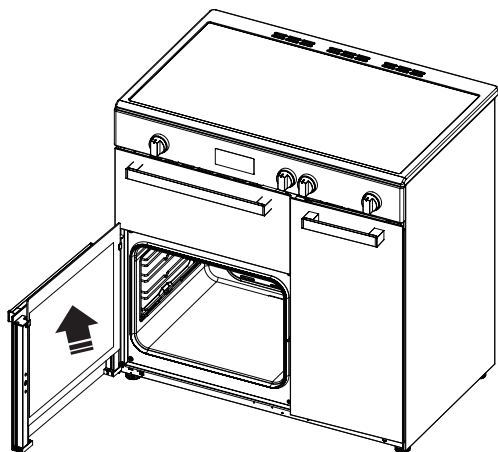


Figure 49

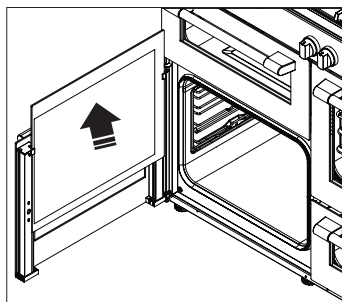


Figure 49.1

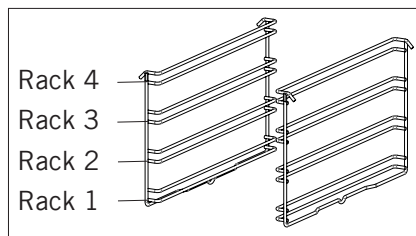
Catalytic Walls *

Catalytic walls are located on the left and the right side of cavity under the guides. Catalytic walls banish the bad smell and obtain the best performance from the cooker. Catalytic walls also absorb oil residue and clean your oven while it's operating.

Removing the catalytic walls

In order to remove the catalytic walls; the guides must be pulled out. As soon as the guides are pulled out, the catalytic walls will be released automatically. The catalytic walls must be changed after 2-3 years.

Rack Positions

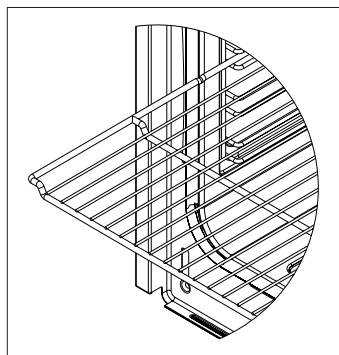


It is important to place the wire grill into the oven properly. Do not allow wire rack to touch rear wall of the oven. Rack positions are shown in the next figure. You may place a deep tray or a standard tray in the lower and upper wire racks.

Installing and removing wire racks

To remove wire racks, press the clips shown with arrows in the figure, first remove the lower, and then the upper side from installation location. To install wire racks; reverse the procedure for removing wire rack.

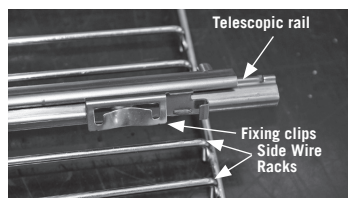
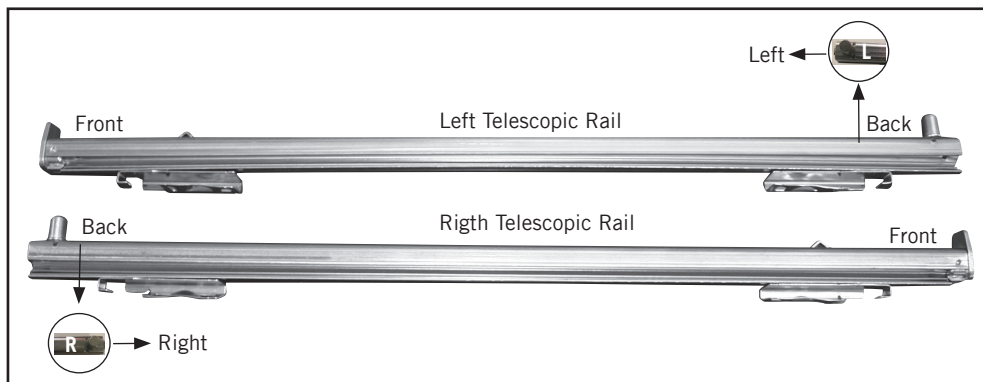
Using The Wire Grill



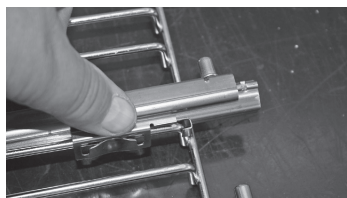
It is important that the wire grill and the tray are properly and/or correctly placed on the wire racks. Place the grill or tray between two rails and make sure it is balanced before putting food on it.

Telescopic Rails *

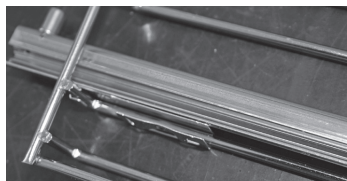
Telescopic rails enable you to pull out the wire grid and the tray easily.



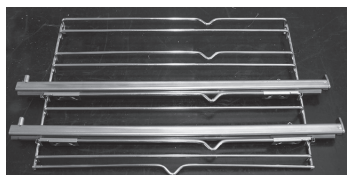
The telescopic rails which you have purchased as an accessory, can be mounted easily on to the side wire racks by using the fixing clips which are located on the telescopic rails. There are right (R) and left (L) rails therefore please make sure which rail is going to be mounted to which side of the wire rack.



Mounting Suggestions; side wire racks have to be completely dismantled from the oven, than mount the rails on to the side wire racks on a flat surface. Please mount the telescopic rails to the above wire on the shelf. The rails can be easily mounted and dismantled. After arranging the positions of the right and left telescopic rails, push them until the fixing clips are fully mounted on the shelf wire.



Make sure that the fixing clips are fully mounted by checking side wire racks from back side.



After mounting process is finished please remount the side wire racks in to the oven.

* Wire shelf should not be just under telescopic tray.

Changing The Oven Lamp

WARNING: To avoid electric shock, ensure that the appliance circuit is open before changing the lamp. (having circuit open means power is off)

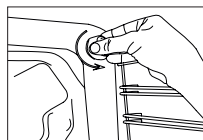
First disconnect the power of appliance and ensure that appliance is cold.

Remove the glass protection by turning as indicated in the figure on the left side. If you have difficulty in turning, then using plastic gloves will help you in turning.

Then remove the lamp by turning, install the new lamp with same specifications.

Reinstall glass protection, plug the power cable of appliance into electrical socket and complete replacement. Now you can use your oven.

Type G9 Lamp



220-240 V, AC
15-25 W

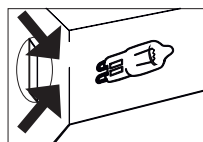


Figure 50

Type E14 Lamp



220-240 V, AC
15 W



Figure 51

WARNING: This product contains a light source of energy efficiency class G.

Using The Grill Deflector Sheet (optional) *

1. A safety panel is designed to protect control panel and the buttons when the oven is in grill mode. (figure 52)

2. Please use this safety panel in order to avoid the heat to damage control panel and the buttons when the oven is grill mode.

3. Place the safety panel under control panel by opening the oven front cover glass. (figure 53)

4. And then secure the safety panel in between oven and front cover by gently closing the cover. (figure 54)

5. It is important for cooking to keep the cover open in specified distance when cooking in grill mode.

6. Safety panel will provide an ideal cooking circumstance while protecting control panel and buttons.

WARNING: If the cooker has the “**closed grill functioned**” option with thermostat, you can keep the oven door closed during operation; in this case the grill deflector sheet will be unnecessary.

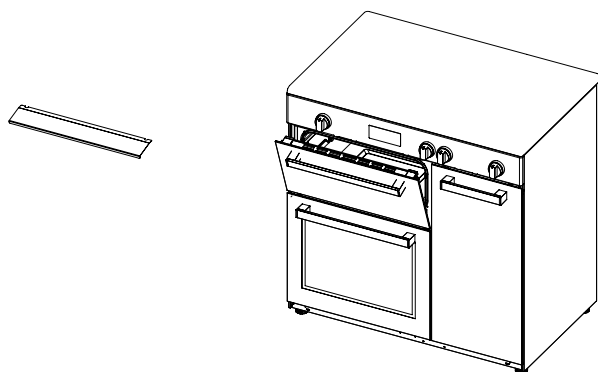


Figure 52

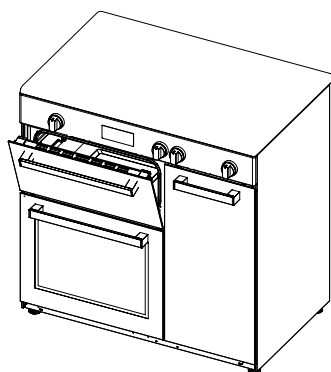


Figure 53

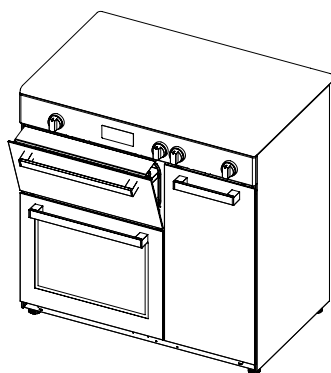


Figure 54

TROUBLESHOOTING

You may solve the problems you may encounter with your product by checking the following points before calling the technical service.

Check Points

In case you experience a problem about the oven, first check the table below and try out the suggestions.

Problem	Possible Cause	What to Do
Oven does not operate.	Power supply not available.	Check for power supply.
Oven stops during cooking.	Plug comes out from the wall socket.	Re-install the plug into wall socket.
Turns off during cooking.	Too long continuous operation.	Let the oven cool down after long cooking cycles.
	More than one plugs in a wall socket.	Use only one plug for each wall socket.
Oven door is not opening properly.	Food residues jammed between the door and internal cavity.	Clean the oven well and try to re-open the door.
Electric shock when touching the oven.	No proper grounding.	Make sure power supply is grounded properly.
	Ungrounded wall socket is used.	
Water dripping.	Water or steam may generate under certain conditions depending on the food being cooked. This is not a fault of the appliance.	Let the oven cool down and than wipe dry with a dishcloth.
Steam coming out from a crack on oven door.		
Water remaining inside the oven.		

Problem	Possible Cause	What to Do
Smoke coming out during operation.	When operating the oven for the first time.	Smoke comes out from the heaters. This is not a fault. After 2-3 cycles, there will be no more smoke.
	Food on heater.	Let the oven to cool down and clean food residues from the heater.
When operating the oven burnt or plastic odour coming out.	Plastic or other not heat resistant accessories are being used inside the oven.	At high temperatures, use suitable glassware accessories.
Oven does not heat.	Oven door is open.	Close the door and restart.
	Oven controls not correctly adjusted.	Read the section regarding operation of the oven and reset the oven.
	Fuse tripped or circuit breaker turned off.	Replace the fuse or reset the circuit breaker. If this is repeating frequently, call an electrician.
Oven does not cook well.	Oven door is opened frequently during cooking.	Do not open oven door frequently, if the food you are cooking does not require turning. If you open the door frequently internal temperature drops and therefore cooking result will be influenced.
Internal light is dim or does not operate.	Foreign object covering the lamp during cooking.	Clean internal surface of the oven and check again.
	Lamp might be failed.	Replace with a lamp with same specifications.



HANDLING RULES

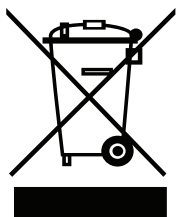
1. Do not use the door and/or handle to carry or move the appliance.
2. Carry out the movement and transportation in the original packaging.
3. Pay maximum attention to the appliance while loading/unloading and handling.
4. Make sure that the packaging is securely closed during handling and transportation.
5. Protect from external factors (such as humidity, water, etc.) that may damage the packaging.
6. Be careful not to damage the appliance due to bumps, crashes, drops, etc. while handling and transporting and not to break or deform it during operation.

RECOMMENDATIONS FOR ENERGY SAVING

Following details will help you use your product ecologically and economically.

1. Use dark coloured and enamel containers that conduct the heat better in the oven.
2. As you cook your food, if the recipe or the user manual indicates that pre-heating is required, pre-heat the oven.
3. Do not open the oven door frequently while cooking.
4. Try not to cook multiple dishes simultaneously in the oven. You may cook at the same time by placing two cookers on the wire rack.
5. Cook multiple dishes successively. The oven will not lose heat.
6. Turn off the oven a few minutes before the expiration time of cooking. In this case, do not open the oven door.
7. Defrost the frozen food before cooking.

ENVIRONMENTALLY-FRIENDLY DISPOSAL



Dispose of packaging in an environmentally-friendly manner.

This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout to the EU.

PACKAGE INFORMATION

Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

Warranty Card

artusi.com.au

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Distributed by Eurolinx Pty Ltd

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Locked Bag 3000, Annandale, N.S.W 2038

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WARRANTY REGISTRATION

Your ongoing satisfaction with your artusi product is important to us. We ask that you complete the enclosed Warranty Registration Card and return it to us so that we have a record of the artusi product purchased by you.

PRIVACY

Worldwide Appliances respects your privacy and is committed to handling your personal information in accordance with the National Privacy Principles and the Privacy Act 1988 (Cth). A copy of the Worldwide Appliances Privacy Policy is available at www.artusi.com.au. Worldwide Appliances will not disclose any personal information set out in the Warranty Registration Card ("Personal Information") without your consent unless required by:

1. law;
2. any Worldwide Appliances related company;
3. any service provider which provide services to artusi or assist artusi in providing services (including repair and warranty services) to customers. Our purpose in collecting the Personal Information is

to keep a record of the artusi product purchased by you, in order to provide a better warranty service to you in the unlikely event that there is a problem with your artusi product. Worldwide Appliances may contact you at any one or more of the address, email address or telephone numbers set out in the Warranty Registration Card. Please contact artusi on 1300 694 583 should you not wish to be contacted by Worldwide Appliances.

WARRANTY

1. Warranty

Worldwide Appliances warrants that each artusi product will remain, for a period of either 12 months or 24 months of warranty. All Warranties are valid from the original date of purchase, And warranty claims must be accompanied by the proof of purchase.

24 months warranty products:

All Built-in Appliances – Limited to Ovens, Gas, Induction and Electric Cooktops, and All Rangehoods. Freestanding Cookers - Gas and Electric Models (900mm Width).

Dishwashers - Freestanding, Fully Integrated, Semi Integrated and built-in. All Wine coolers. All Dryers. Freestanding Cookers - Gas and Electric Models in 50cm, 54cm and 60cm Widths
Portable Appliances* – Benchtop Models and Portable Gas Models

2. What is not Covered by the Warranty.

The Warranty does not apply if an artusi product is defective by a factor other than a defect arising in the manufacture of the artusi product, including but not limited to:

- (a) damage through misuse (including failure to maintain, service or use with proper care), neglect, accident or ordinary wear and tear (including deterioration of parts and accessories and glass breakage);
 - (b) use for purpose for which the artusi product was not sold or designed;
 - (c) use or installation which is not in accordance with any specified instructions for use or installation;
 - (d) use or operation after a defect has occurred or been discovered;
 - (e) damage through freight, transportation or handling in transit (other than when Worldwide Appliances is responsible);
 - (f) damage through exposure to chemicals, dusts, residues, excessive voltage, heat, atmospheric conditions or other forces or environmental factors outside the control of Worldwide Appliances;
 - (g) repair, modification or tampering by the purchaser or any person other than Worldwide Appliances, an employee of Worldwide Appliances or an authorised artusi service contractor*;
 - (h) use of parts, components or accessories which have not been supplied or specifically approved by artusi.
 - (i) damage to surface coatings caused by cleaning or maintenance using products not recommended in the artusi product handbook provided to the purchaser upon purchase of the artusi product;
 - (j) damage to the base of an electric oven due to items having been placed on the base of the oven cavity or covering the base, such as aluminium foil (this impedes the transfer of heat from the element to the oven cavity and can result in irreparable damage); or
 - (k) damages, dents or other cosmetic imperfections not affecting the performance of the artusi in respect of an artusi product purchased as a "factory second" or from display
- The Warranty does not extend to light globes used in artusi products.

3. Domestic Use

Each artusi product is made for domestic use. This Warranty may not extend to artusi products used for commercial purposes.

Continued over...

4. Time for Claim under the Warranty

You must make any claim under this Warranty within twenty eight (28) days after the occurrence of an event which gives rise to a claim pursuant to the Warranty, by booking a service call on the telephone number below.

5. Proof of Purchase

Customers must retain proof of purchase in order to be eligible to make a warranty claim in respect of an artusi product.

6. Claiming under the Warranty

Customers will bear the cost of claiming under this Warranty unless Worldwide Appliances determines the expenses are reasonable, in which case the customer must claim those expenses by providing written evidence of each expense to Worldwide Appliances at the address on the Warranty Registration Card.

7. Statutory Rights

(a) These terms and conditions do not affect your statutory rights.

(b) The limitations on the Warranty set out in this document do not exclude or limit the application of the consumer guarantees set out in the Act or any other equivalent or corresponding legislation in the relevant jurisdiction where to do so would:

(i) contravene the law of the relevant jurisdiction; or

(ii) cause any part of the Warranty to be void.

(c) Worldwide Appliances excludes indirect or consequential loss of any kind (including, without limitation, loss of use of the artusi product) and (other than expressly provided for in these terms and conditions) subject to all terms, conditions and warranties implied by custom, the general law, the Act or other statute.

(d) The liability of Worldwide Appliances to you

for a breach of any express or non-excludable implied term, condition or warranty is limited at the option of Worldwide Appliances to:

(i) replacing or repairing the defective part of the artusi product;

(ii) paying the cost of replacing or repairing the defective part of the artusi product;

(iii) replacing the artusi product; or

(iv) paying the cost of replacing the artusi product.

(e) Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

8. Defects

Any part of an artusi product deemed to be defective and replaced by Worldwide Appliances is the property of Worldwide Appliances. Worldwide Appliances reserves the right to inspect and test artusi products in order to determine the extent of any defect and the validity of a claim under the Warranty.

All warranty service calls must be booked via the customer care department. The team can be contacted on 1 300 85 64 11 option 1 or customercare@eurolinx.com.au

01082016

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