

BDVG 595

# **Double Oven**

## User Manual



## Please read this manual first.

Dear Customer,

We would like you to obtain the best performance from your product which has been manufactured in modern facilities under strict quality control procedures.

Therefore, we advise you to read through this User Manual carefully before using your product and keep it for future reference. If you hand over the product to someone else, deliver the User Manual as well.

## The User Manual will help you use the product in a fast and safe way.

- Read the User Manual before installing and operating the product.
- You must strictly observe the safety instructions.
- Keep this User Manual within easy reach for future reference.
- Also read other documents supplied with the product.  
Remember that this User Manual may also be applicable for several other models.  
Differences between models are explicitly identified in the manual.

## Explanation of symbols

Throughout this User Manual the following symbols are used:



Important information or useful hints about usage.



Warning for hazardous situations with regard to life and property.



Warning for electric shock.



Warning for risk of fire.



Warning for hot surfaces.



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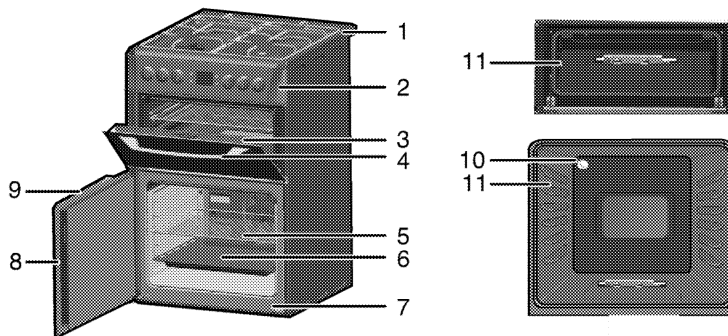
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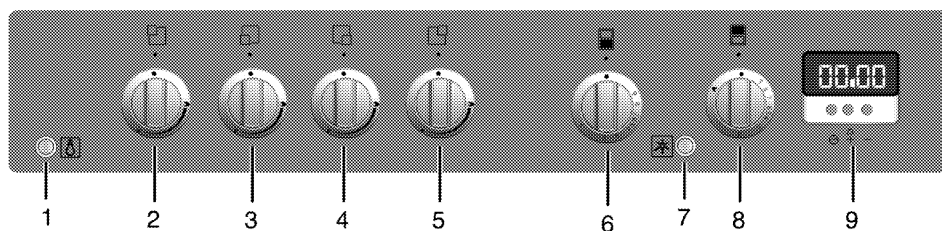
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# 1 General information

## Overview



- |   |               |    |                 |
|---|---------------|----|-----------------|
| 1 | Burner plate  | 7  | Door switch     |
| 2 | Control panel | 8  | Main oven door  |
| 3 | Top oven door | 9  | Handle          |
| 4 | Handle        | 10 | Lamp            |
| 5 | Wire shelf    | 11 | Shelf positions |
| 6 | Tray          |    |                 |



- |   |                              |   |                           |
|---|------------------------------|---|---------------------------|
| 1 | Lamp button                  | 6 | Main oven thermostat knob |
| 2 | Normal burner Rear left      | 7 | Ignition button           |
| 3 | Rapid burner Front left      | 8 | Top oven thermostat knob  |
| 4 | Auxiliary burner Front right | 9 | Digital timer             |
| 5 | Normal burner Rear right     |   |                           |

## Technical specifications

<b>GENERAL</b>	
External dimensions (height / width / depth)	900 mm/500 mm/600 mm
Voltage / frequency	220-240 V ~ 50 Hz
Cable type / section	H05VV-FG 3 x 0,75 mm <sup>2</sup> or equivalent
Cable length	max. 2 m
Category of gas product	II <b>2H3+</b>
Gas type / pressure	NG G 20/20 mbar
Total gas consumption	12.7 kW
Converting the gas type / pressure <sup>S</sup> – optional	LPG G 30/28-30 mbar Propane 31/37 mbar
<b>HOB</b>	
<b>Burners</b>	
Rear left	<b>Normal burner</b>
Power	2000 W
Front left	<b>Rapid burner</b>
Power	2900 W
Front right	<b>Auxiliary burner</b>
Power	1000 W
Rear right	<b>Normal burner</b>
Power	2000 W
<b>OVEN/GRILL</b>	
Top oven	<b>Gas oven/Grill oven</b>
Grill power consumption	2.1 kW
Gas consumption of oven	2.5 kW
Main oven	<b>Gas oven</b>
Inner lamp	15–25 W
Gas consumption of oven	2.5 kW



Technical specifications may be changed without prior notice to improve the quality of the product.



Figures in this manual are schematic and may not exactly match your product.



Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

## Package contents

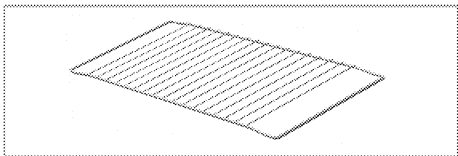


Accessories supplied can vary depending on the product model. Not every accessory described in the user manual may exist on your product.

### User manual

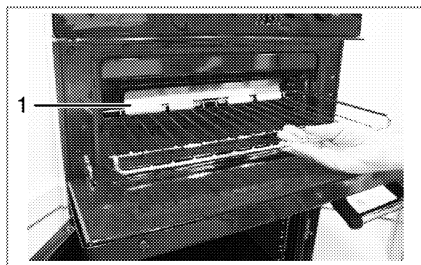
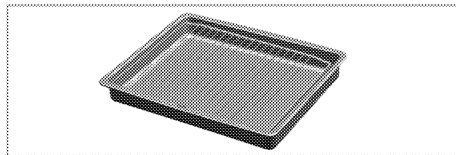
### Wire Shelf

Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.



### Small wire shelf (used with the tray supplied with the product)

It is placed into the tray in order to collect the dripping fat while grilling so that the oven is kept clean.



### 1 Metal shield

The metal shield must be attached the rear upper side of the wire shelf as illustrated above. Correct use of the shelf is with the downward formed front edge of the shelf towards the front of the cavity.

## Injector table

Position hob zone	2000 W Rear left	2900 W Front left	1000 W Front right	2000 W Rear right
<b>Gas type / Gas pressure</b>				
G 20/20 mbar	103	115	72	103
G 30/28-30 mbar	72	87	50	72
G 31/ 37 mbar	72	87	50	72
<b>Gas type / Gas pressure</b>	<b>Gas oven/Grill oven</b>		<b>Grill</b>	
G 20/20 mbar	115		105	
G 30/28-30 mbar	78		71	
G 31/ 37 mbar	78		71	
<b>Gas type / Gas pressure</b>	<b>Gas oven</b>			
G 20/20 mbar	115			
G 30/28-30 mbar	78			
G 31/ 37 mbar	78			

call CUSTOMER SERVICES HELPLINE. 0845 600 4911 to order LPG injector kit.

## 2 Important safety instructions

This section contains safety instructions that will help you avoid risk of injury and damage. All warranties will become void if you do not follow these instructions.

### General safety

- This product is not intended to be used by persons with physical, sensory or mental disorders or unlearned or inexperienced people (including children) unless they are attended by a person who will be responsible for their safety or who will instruct them accordingly for use of the product. Children must be supervised to prevent them from tampering with the product.
- Connect the product to an earthed outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the earthing installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Do not operate the product if it is defective or has any visible damage.
- Do not carry out any repairs or modifications on the product. However, you may remedy some troubles that do not require any repairs or modifications. See *Troubleshooting*, page 31.
- Never wash down the product with water! There is the risk of electric shock!
- Never use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Product must be disconnected from the mains during installation, maintenance, cleaning and repair procedures.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can

ignite when it comes into contact with hot surfaces.

- Do not heat closed tins and glass jars in the oven. The pressure that would build-up in the tin/jar may cause it to burst.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven, as the heat accumulation might damage the bottom of the oven.
- Do not place aluminium foil on the base of the tray.
- Keep all ventilation slots clear of obstructions.
- Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc.
- Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.
- Do not use the product with front door glass removed or cracked.
- Rear surface of the oven gets hot when it is in use. Make sure that the gas/electrical connection does not contact the rear surface; otherwise, connections can get damaged.
- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces. Otherwise, cable insulation may melt and cause fire as a result of short circuit.
- Make sure that the product function knobs are switched off after every use.
- Do not close the top cover before the hotplates or burners cool down. Wipe the top cover dry before opening it in order to avoid water leakage to the rear and inner sections of the oven.

### Safety for children

- Electrical and/or gas products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- Accessible parts of the appliance will become hot whilst the appliance is in use. Children



should be kept away until the product has cooled down.

- "An additional protective means to avoid contact with the oven door is available. This part should be fitted when young children are likely to be present."
- "**CAUTION:** Accessible parts may be hot when the grill is in use. Young children should be kept away."
- Do not place any items above the appliance that children may reach for.
- 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.
- 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.


## SAVE THESE INSTRUCTIONS

### Safety when working with gas

- Any works on gas equipment and systems may only be carried out by authorised qualified persons who are Gas Safe registered.
- "Prior to the installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible."
- "This appliance is not connected to a combustion products or evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation;" See *Before installation, page 10*
- "CAUTION: The use of gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example increasing the level of the mechanical ventilation where present."

- Gas appliances and systems must be regularly checked for proper functioning. Regulator, hose and its clamp must be checked regularly and replaced within the periods recommended by its manufacturer or when necessary.
- Clean the gas burners regularly. The flames should be blue and burn evenly.
- Good combustion is required in gas appliances. In case of incomplete combustion, carbon monoxide (CO) might develop. Carbon monoxide is a colourless, odourless and very toxic gas, which has a lethal effect even in very small doses.
- Request information about gas emergency telephone numbers and safety measures in case of gas smell from you local gas provider.

### What to do when you smell gas

	<b>DANGER</b> <b>Risk of explosion and poisoning!</b> Put out all naked flames and do not smoke, strike matches or do anything that could cause ignition. Do not operate any electric switches (e.g. light switch, TV, computer, cooker or door bell). Do not use a telephone or mobile phone.
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1. Turn off all valves on gas appliances and gas meter at the main control valve, unless it's in a confined space or cellar.
2. Open doors and windows.
3. Check all tubes and connections for tightness. If you still smell gas leave the property.
4. Warn the neighbours.
5. Call the fire-brigade. Use a telephone outside the house.

Call the Gas Emergency Services immediately on 0800 111 999

- 5.1 If you have door or gates that are secured by an electric lock, or entry phone, please open these manually.
6. Do not re-enter the property until you are told it is safe to do so.

## **Intended use**

This product is designed for domestic use.

Commercial use will void the guarantee.

"CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating."


This product should not be used for warming the plates under the grill, drying towels, dish cloths etc. by hanging them on the oven door handles. This product should also not be used for room heating purposes.

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

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

### 3 Installation

Product must be installed by a qualified person in accordance with the regulations in force. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty.

 Preparation of location and electrical and gas installation for the product is under customer's responsibility.



#### DANGER

The product must be installed in accordance with all local gas and/or electrical regulations.



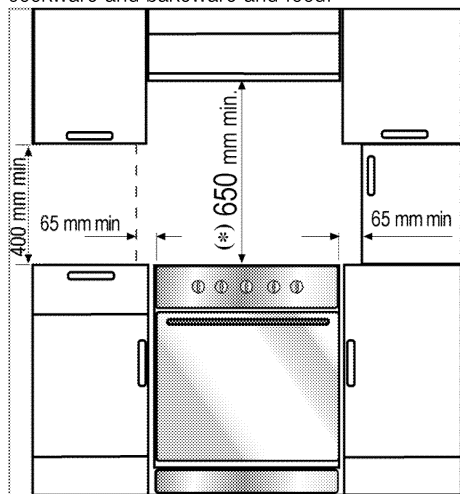
#### DANGER

**Prior to installation, visually check if the product has any defects on it. If so, do not have it installed.**

Damaged products cause risks for your safety.

### Before installation

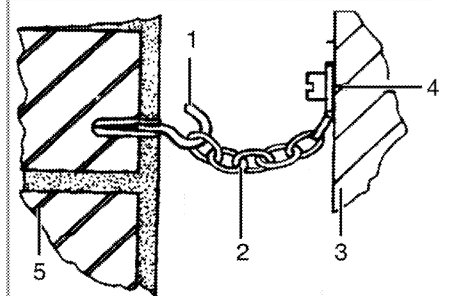
To ensure that critical air gaps are maintained under the appliance, we recommend that this appliance is mounted on a solid base and that the feet do not sink into any carpet or soft flooring. The kitchen floor must be able to carry the weight of the appliance plus the additional weight of cookware and bakeware and food.



- It can be used with cabinets on either side but in order to have a minimum distance of 400mm above hotplate level allow a side clearance of 65mm between the appliance and any wall, partition or tall cupboard.
- It can also be used in a free standing position. Allow a minimum distance of 650 mm above the hob surface.
- (\*) If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer' instructions regarding installation height (min 650 mm).
- Movement of your appliance is most easily achieved by lifting the front as follows and pulling towards. Open the top oven door and the bottom oven door sufficiently to allow a comfortable grip on the underside front edge of the oven roofs. While gripping, it should be avoided to damage any grill elements or oven interior furniture.
- The appliance corresponds to device class 1, i.e. it may be placed with the rear and **one** side to kitchen walls, kitchen furniture or equipment of any size. The kitchen furniture or equipment on the **other** side may only be of the same size or smaller.
- Any kitchen furniture next to the appliance must be heat-resistant (100 °C min.).



The appliance must be secured against overbalancing by using the supplied safety chain on your oven. Fasten hook (1) to the kitchen wall (5) and connect safety chain (2) to the hook.



- 1 Hook (is not supplied)

- 2 Safety chain (supplied and mounted to oven)
- 3 Rear of cooker
- 4 Firmly fix chain to cooker rear
- 5 Kitchen wall

## Room ventilation

All rooms require an openable window, or equivalent, and some rooms will require a permanent vent as well.

The air for combustion is taken from the room air and the exhaust gases are emitted directly into the room.

Good room ventilation is essential for safe operation of your appliance. If there is no window or door available for room ventilation, an extra ventilation must be installed.


The appliance may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or shower. The appliance must not be installed in a bed-sitting room of less than 20m<sup>3</sup>.

Do not install this appliance in a room below ground level unless it is open to ground level on at least one side.


Room size	Ventilation opening
smaller than 5 m <sup>3</sup>	min. 100 cm <sup>2</sup>
5 m <sup>3</sup> to 10 m <sup>3</sup>	min. 50 cm <sup>2</sup>
greater than 10 m <sup>3</sup> , den	not required
In the cellar or basement	min. 65 cm <sup>2</sup>

## Installation and connection

Product can only be installed and connected in accordance with the statutory installation rules.


 Do not install the appliance next to refrigerators or freezers. The heat emitted by the appliance will lead to an increased energy consumption of cooling appliances.


- Carry the product with at least two persons.
- Product must be placed directly on the floor. It must not be placed onto a base or a pedestal.

 **Material damage!**  
The door and/or handle must not be used for lifting or moving the appliance.


## Electrical connection

Connect the product to a grounded outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations.

 **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 mains supply data must correspond to the data specified on the type label of the product. The rating plate is either seen when the door or the lower cover is opened or it is located at the rear wall of the unit depending on the unit type. Power cable of your product must comply with the values in "Technical specifications" table.

 Power cable plug must be within easy reach after installation (do not route it above the hob).

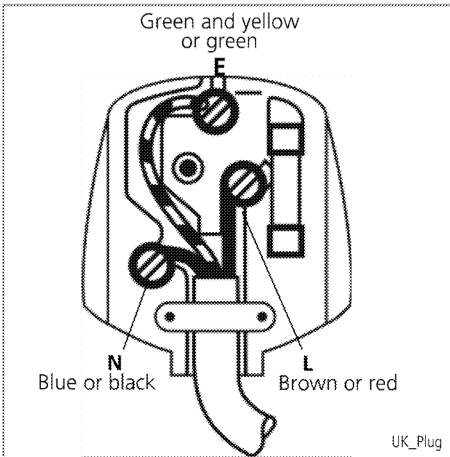
The moulded plug on this appliance incorporates a 13 A fuse. Should the fuse need to be replaced an ASTA approved BS1362 fuse of the same rating must be used. Do not forget to refit the fuse cover. In the event of losing the fuse cover, the plug must not be used until a replacement fuse cover has been fitted. Colour of the replacement fuse cover must be the same colour as that visible on the pin face of the plug. Fuse covers are available from any good electrical store.

- **Fitting a different plug**

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals on your plug, proceed as follows:

- Brown cable = L (Live)
- Blue cable = N (Neutral)
- Green/yellow cable must be connected to ground (E)  line.

With the alternative plugs a 13 A fuse must be fitted either in the plug or adaptor or in the main fuse box. If in doubt contact a qualified electrician.



**DANGER**

**Risk of electric shock!**

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

Plug the power cable into the socket.

**Gas connection**



**DANGER**

**Risk of explosion or poisoning by unprofessional installation.**

The appliance may be connected to the gas distribution system only by an authorized qualified person who is Gas Safe registered.



**DANGER**

**Risk of explosion!**

Before starting any work on the gas installation, please shut off the gas supply.

- Gas adjustment conditions and values are stated on labels (or on type label).
- In the UK, Gas Safe registered installers (Including the Regions of British Gas) undertake to work to safe and satisfactory standards.

**Regulations**

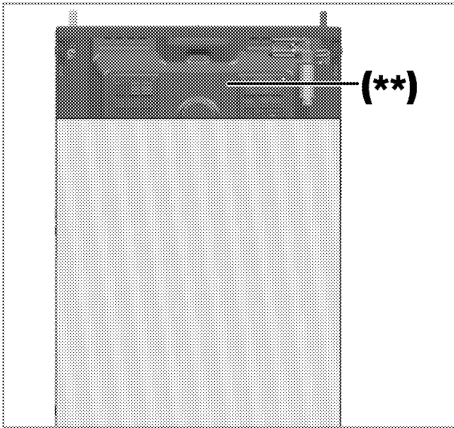
The cooker must be installed in accordance with the Gas Safety (Installation and Use) Regulations and the relevant Building Regulations in force.



Your appliance is adjusted for Natural gas.

The cooker is designed for UK installation using a flexible connection with tubing in accordance with the regulations in force. Length of 900mm is recommend. Make sure that the natural gas valve is readily accessible. Service Representative will remove the plug during connection and connect your appliance by means of a straight connection device (coupling).

If a flexible hose is used it must not come into contact with the top 150mm/6 inches (hot region) of the rear of the appliance. Do not pass the hose through the (\*\*) hot region behind the oven.

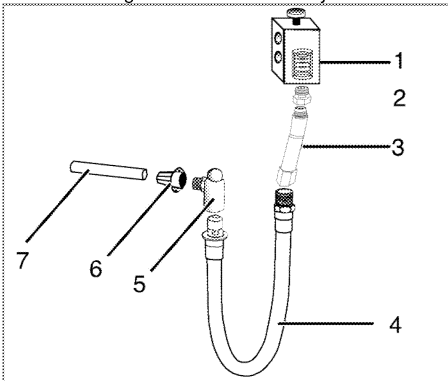


(\*\*) Hot region

**i** If you need to use your appliance later with a different type of gas, you must consult an authorised service centre for the related conversion procedure.

Seal all connections with gas sealant.

1. Shut gas supply.
2. Connect safety (gas) hose 5 to the inlet valve of the oven.
3. Connect gas hose with elbow joint 6 .



- 1 Gas shut-off valve
- 2 Adapter (optional) with 1/2" outlet
- 3 Extension pipe
- 4 Gas (safety) hose
- 5 Valve with 90° outlet
- 6 Connection piece
- 7 Gas supply pipe

**! DANGER**  
**Risk of explosion by damage of the safety tube!**  
 The safety tube must not be clamped, bent or trapped or come into contact with hot parts of the appliance.

- Push the product towards the kitchen wall.
- Hook safety chain.
- **Adjusting the feet of oven**  
 Vibrations during use may cause cooking vessels to move. This dangerous situation can be avoided if the product is level and balanced.  
 For your own safety please ensure the product is level by adjusting the four feet at the bottom by turning left or right and align level with the work top.

### Final check

1. Open gas supply.
2. Check gas installations for secure fitting and tightness.
3. Ignite burners and check appearance of the flame.

**i** The flames should be blue and burn smoothly. If the flames appear yellowish, check secure position of the burner cap or clean the burner. Switch off gas and let burner cool before touching it.

### Gas conversion

**! DANGER**  
**Risk of explosion!**  
 Before starting any work on the gas installation, please shut off the gas supply.

In order to change your appliance's gas type, change all injectors and make flame adjustment for all valves at reduced flow rate position.

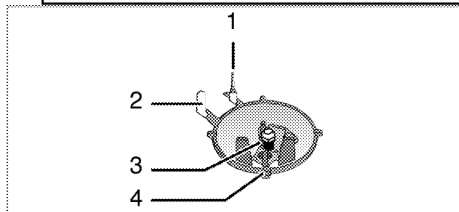
- **Gas conversion must only be carried out by a Gas Safe registered installer or service agent.**

### Exchange of injector for the burners

1. Take off burner cap and burner body.
2. Unscrew injectors by turning the counter-clockwise.
3. Fit new injectors.

4. Check all connections for secure fitting and tightness.

**i** New injectors have their position marked on their packing or injector table on *Injector table, page 6* can be referred to.



- 1 Flame failure device
- 2 Spark plug
- 3 Injector
- 4 Burner

**i** Unless there is an abnormal condition, do not attempt to remove the gas burner taps. You must call an Authorised service agent if it is necessary to change the taps.

### Reduced gas flow rate setting for hob taps

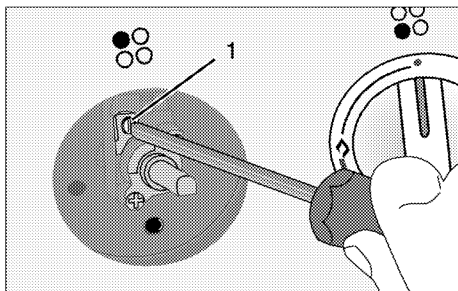
1. Ignite the burner that is to be adjusted and turn the knob to the reduced position.
2. Remove the knob from the gas tap.
3. Use an appropriately sized screwdriver to adjust the flow rate adjustment screw.

For LPG (Butane - Propane) turn the screw clockwise. For the natural gas, you should turn the screw **counter-clockwise** once.

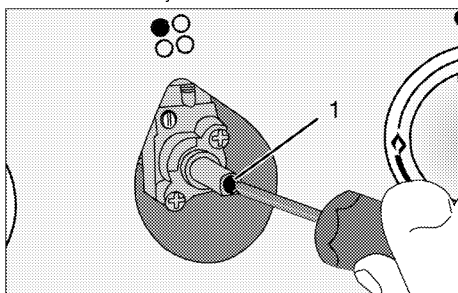
» The normal length of a straight flame in the reduced position should be 6-7 mm.

4. If the flame is higher than the desired position, turn the screw clockwise. If it is smaller turn anticlockwise.
5. For the last control, bring the burner both to high-flame and reduced positions and check whether the flame is on or off.

Depending on the type of gas tap used in your appliance the adjustment screw position may vary.



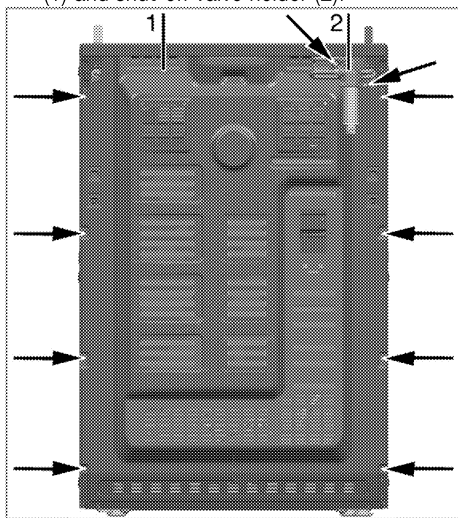
- 1 Flow rate adjustment screw



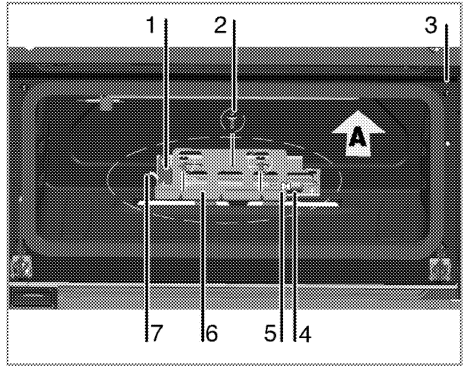
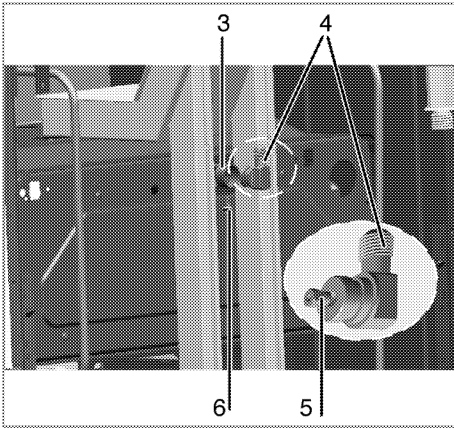
- 1 Flow rate adjustment screw

### Exchange of injector for grill burner

1. Unscrew the screws fixing the rear cover sheet (1) and shut-off valve holder (2).

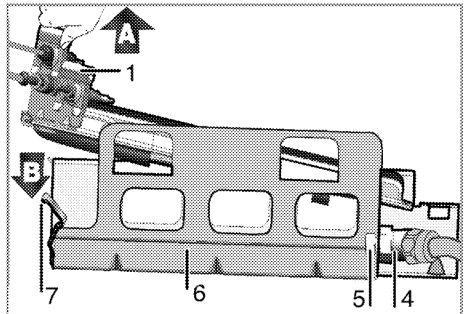


- 1 Rear cover
- 2 Shut-off valve



- 3 Grill burner
- 4 Injector holder
- 5 Injector
- 6 Fixing screw
2. After removing the rear cover sheet (1), you can reach the grill burner tube (3) and grill injector holder (4).
3. Unscrew the grill injector holder (4) fixing screw (6).
4. Unscrew the injector (5) and replace it with appropriate injector, see injector table, on *Injector table, page 6*.
5. Conduct leakage control after replacing the injector.
6. Assemble the injector holder (4) into the grill burner tube (3).
7. Fix the injector holder by the screw (6).
8. Assemble the rear cover sheet (2) and shut-off valve holder (2).

- 1 Oven burner
- 2 Screw (3 pieces)
- 3 Cut-off valve
- 4 Injector holder
- 5 Injector
- 6 Oven burner holder
- 7 Clips



### Exchange of injector for oven burner

It is recommended to remove the top oven door (see, *Removing the oven door, page 29*) disassemble oven door, to provide an ergonomic disassemble of the oven burner.

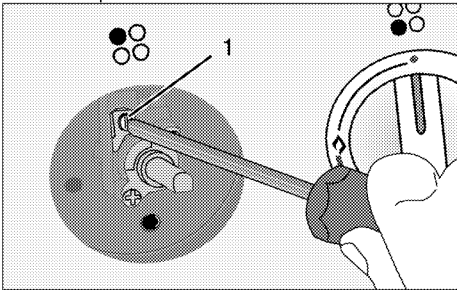
1. Unscrew 3 screws (2) to remove oven burner (1) and oven burner holder (7).
2. Gently pull up burner and holder in "A" direction- be careful with gas connection tube and thermocouple.
3. Push the clips (7) in "B" direction to disassemble oven burner (1) and its holder(6).
4. Unscrew the injector (5) and replace it with appropriate injector, see, *Injector table, page 6* injector table.
5. Conduct the leakage control after replacing the injector.
6. Assemble the oven burner (1) to its holder (6) by pushing the burner on the clips (7) in "B" direction.
7. Mount the oven burner (1) and holder (6) as a group to the cavity by screwing 3 screws (2).



## Reduced flow adjustment for the gas oven

For the appropriate functioning of the oven re-checking the by-pass adjustment is extremely important. In order to provide maximum security to the user these operations have to be done with care.

1. Ignite the burner that is to be adjusted and turn the knob to the high flame position.
2. Close the oven door and wait for 10 to 15 minutes until the oven becomes ready for adjustment.
3. Take out the knob
4. After 15 minutes, adjust the oven to the lowest flame position.



5. Set the flame length to 2 to 3 mm by means of the screw 1 on the oven tap. Turning in clockwise direction reduces the flame, turning counter-clockwise increases the flame.

## Reduced flow adjustment for the gas oven

Reduced flow rate adjustment is extremely important for the appropriate functioning of the oven. In order to provide maximum security to the user these operations have to be done with care.

1. Ignite the burner that is to be adjusted and turn the knob to the high flame position.
2. Close the oven door and wait for 10 to 15 minutes until the oven becomes ready for adjustment.
3. After 15 minutes, adjust the oven to the lowest flame position.
4. Take out the knob.
5. Set the flame length to 2 to 3 mm by means of the screw 2 on the oven tap. Turning in clockwise direction reduces the flame, turning counter-clockwise increases the flame.

**i** If the temperature of the oven increases unintendedly, turn off the oven and call the authorised service agent to have oven thermostat repaired.

**i** If the temperature of the oven increases unintendedly, turn off the oven and call the authorised service agent to have oven thermostat repaired.

**i** If the gas type of the unit is changed, then the rating plate that shows the gas type of the unit must also be changed.

## Compliance with EEE Directive

This product does not contain harmful and forbidden materials described in the "Directive on the Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment" (EEE) issued by the T.R. Ministry of Environment and Forest.

Complies with the EEE Directive.

## Package information



Packaging materials are dangerous to children. Keep packaging materials in a safe place out of reach of children.

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.

## Future Transportation

- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.
- To prevent the wire grill 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.
- Secure the caps and pan supports with adhesive tape.
- Do not use the door or handle to lift or move the product.

	Do not place other items on the top of the appliance. The appliance must be transported upright.
	Check the general appearance of your product for any damages that might have occurred during transportation.

## Disposing of the old product



Dispose of the old product in an environmentally friendly manner.

This equipment bears the selective sorting symbol for waste electrical and electronic equipment (WEEE). This means that this equipment 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 local or regional authorities.

Refer to your local dealer or solid waste collection centre in your area to learn how to dispose of your product.

Before disposing of the product, cut off the power cable plug and make the door lock (if any) unusable to avoid dangerous conditions to children.

## 4 Preparation

### Tips for saving energy

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

- Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time whenever possible. You can cook by placing two cooking vessels onto the wire shelf.
- Cook more than one dish one after another. The oven will already be hot.
- Defrost frozen dishes before cooking them.
- Use pots/pans with cover for cooking. If there is no cover, energy consumption may increase 4 times.
- Select the burner which is suitable for the bottom size of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.

### First cleaning of the appliance



The surface may 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

Heat up the product for about 30 minutes and then switch it off. Thus, any production residues or layers will be burnt off and removed.



#### WARNING

**Hot surfaces may cause burns!**

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

### Gas oven

1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select the highest flame of the gas oven; see *How to use the gas oven, page 23*.
4. Operate the oven about 30 minutes.
5. Turn off your oven; See *How to use the gas oven, page 23*.



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

## 5 How to use the hob

### General information about cooking



#### DANGER

##### Risk of fire by overheated oil!

When you heat oil, do not leave it unattended.

##### Never try to extinguish the fire with water!

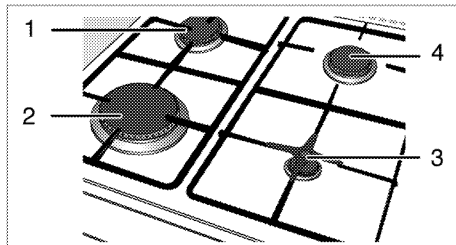
When oil has caught fire, immediately cover the pot or pan with a lid. Switch off the hob if safe to do so and phone the fire service.

- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the vessel you use when heating oil.
- Place the pans and saucepans in a manner so that their handles are not over the hob to prevent heating of the handles. Do not place unbalanced and easily tilting vessels on the hob.
- Do not place empty vessels and saucepans on cooking zones that are switched on. They might get damaged.
- Operating a cooking zone without a vessel or saucepan on it will cause damage to the product. Turn off the cooking zones after the cooking is complete.
- As the surface of the product can be hot, do not put plastic and aluminum vessels on it. Such vessels should not be used to keep foods either.
- Use flat bottomed saucepans or vessels only.
- Put appropriate amount of food in saucepans and pans. Thus, you will not have to make any unnecessary cleaning by preventing the dishes from overflowing.  
Do not put covers of saucepans or pans on cooking zones.  
Place the saucepans in a manner so that they are centered on the cooking zone. When you want to move the saucepan onto another cooking zone, lift and place it onto the cooking zone you want instead of sliding it.

### Gas cooking

- Size of the vessel and the flame must match each other. Adjust the gas flames so that they will not extend the bottom of the vessel and center the vessel on saucepan carrier.

### Using the hobs



List of advised diameter of pots to be used on related burners.

- 1 Normal burner 18-20 cm
- 2 Rapid burner 22-24 cm
- 3 Auxiliary burner 12-18 cm
- 4 Normal burner 18-20 cm

Large flame symbol indicates the highest cooking power and small flame symbol indicates the lowest cooking power. In turned off position (top), gas is not supplied to the burners.

### Igniting the gas burners



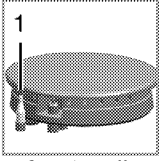
Gas burners are ignited with ignition buttons.

1. Keep burner knob pressed.
2. Turn it counter clockwise to large flame symbol.
3. Press and release the ignition button. Repeat the procedure until the released gas is ignited.
4. Adjust it to the desired cooking power.

### Turning off the gas burners

Turn the keep warm zone knob to off (upper) position.

## Gas shut off safety system (in models with thermic component)



As a counter measure against blow out due to fluid overflows at burners, safety mechanism trips and shuts off the gas.

1. Gas shut off safety

- Push the knob inwards and turn it counter clockwise to ignite.
- After the gas ignites, keep the knob pressed for 3-5 seconds more to engage the safety system.
- If the gas does not ignite after you press and release the knob, repeat the same procedure by keeping the knob pressed for 15 seconds.



### **DANGER**

**Risk of deflagration incase of unburned gas!**

Do not press the knob for longer than 15 seconds if there was no ignition.

Wait for one minute and then repeat the ignition process.

## 6 How to operate the oven

### General information on baking, roasting and grilling



#### WARNING

##### Hot surfaces may cause burns!

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



#### DANGER

##### Risk of scalding by hot steam!

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

### Tips for baking

Select the correct shelf position before turning the oven on – don't move oven shelves when hot.

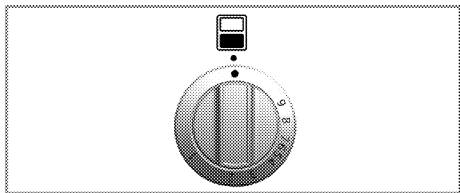
- Always preheat the oven first for 10 minutes to ensure the food is at the correct temperature as soon as it goes into the oven.
- Use good quality baking tins such as non stick or aluminium. Line tins with greaseproof or baking paper to prevent sticking, if necessary.
- Do not fill cake tin more than half full.
- If baking one tray of food or cake, place centrally on the shelf level and centrally in the oven.
- If cooking on more than one level, swop food between the shelves at least halfway through cooking.
- Try not to open the oven door too much during cooking.
- To check if a cake is cooked, insert a skewer or cocktail stick into the centre. If it comes out clean, the cake is done, if it has food stuck to it, continue to cook the cake for a few minutes more and repeat the process.

### Tips for roasting

Preheat oven first.

- If possible take meat or poultry out of refrigerator 30 minutes before cooking.
- Weigh meat first and calculate how long it will take to cook.
- Before cooking meat or poultry, lightly coat with butter or oil and season with salt, pepper, herbs, or other seasoning. Place in a roasting dish and use a rack to lift the meat out of its juices. Place dish in centre of oven.
- Turn meat over halfway through cooking.
- If the roasted meat is covered with foil, (it helps to keep the oven clean), always uncover for the last half an hour of cooking to allow browning.
- Remove meat from oven once cooked and stand covered in foil for 10-15 minutes to allow the meat to relax and juices to be reabsorbed which ensures the roast is tender and moist.

## How to use the gas oven



The gas oven is operated by the gas oven control knob. In off position (top) the gas supply is Off.

### Switch on the gas oven

The gas oven is ignited with the ignition button.

1. Open oven door.
2. Keep gas oven control knob pressed and turn it **counterclockwise**.
3. Press ignition button and release it again.
4. Keep the gas oven control knob pressed for 3 to 5 seconds.

» Repeat the process until the emanating gas is ignited.

Gas level temperature conversion chart

Gas level	1	2	3	4	5	6	7	8	9
Temperature in °C	130	140	150	170	180	200	220	250	280
Temperature in °F	266	285	302	338	356	395	430	482	536

5. Keep the gas oven control knob pressed for another 3 to 5 seconds. Be sure that gas has ignited and flame is present.
6. Select the desired baking power/ gas mark.
7. If there is no electricity; ignite the gas with the gas lighter from the ignition control hole.



### **DANGER**



**There is the risk of gas compression and explosion!**


Do not attempt to ignite the gas more that 15 seconds. If the burner is not ignited within 15 seconds, turn off the knob and wait for 1 minute. Ventilate the room before reattempting to ignite the burner. There is the risk of gas compression and explosion!

### Switch off the gas oven

1. Turn gas oven control knob to off position (top).

## Cooking times table

	Level 1 is the <b>bottom</b> level in the oven.
	Maximum load for the oven tray: 4 kg (8,8 lbs).

	The values indicated in the table below are data indicative. They may vary according to the type of food as well as your preferences of cooking.
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Stand dishes on a baking sheet to prevent spillages onto oven base and help keep oven clean.

## Baking and roasting

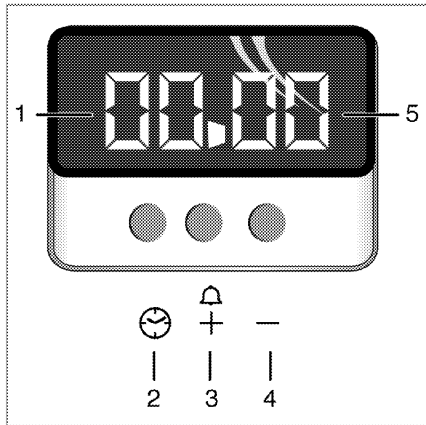
Food	Preheating *	Insertion level	Control knob position	Cooking time
Roast beef; Sirloin, topside, topump, rib	10 min.	2	5...6	20...40 min. thenper 450 g/lb + 30 min. Medium 20 min. thenper 450 g/lb + 20 min., Well done 25 min. thenper 450 g/lb + 25 min.
Roast Lamb; Leg, shoulder, rack, breast, whole neck fillet	10 min.	2	5...6	20...40 min. thenper 450 g/lb + 20 min.
Roast pork; loin, shoulder, leg	10 min.	2	5...6	20...40 min. thenper 450 g/lb + 25 min.
Roasted chicken	10 min.	2	6...7	30...40 min. thenper 450 g + 20 min.
Roast turkey	10 min.	2	6...7	30...40 min. thenper 450 g + 25 min.
Casseroles	–	2	4...5	2...3 hours
Whole fish	10 min.	2	4...5	25...35 min. <sup>\$</sup>
Pasta bake	10 min.	3	5	30...40 min. <sup>\$</sup>
Fruit pies	10 min.	3	4...5	25...35 min. <sup>\$</sup>
Pizza	10 min.	4	6	30...50 min., depending on thickness <sup>\$</sup>
Small cakes - One tray	10 min.	3	4...5	30...50 min.
Victoria sandwich	10 min.	3	4...5	30...50 min.
Biscuits	10 min.	3	5	15...25 min.
Scones	10 min.	3	5	15...25 min.
Rich fruit cake (20-22cm)	10 min.	3	3	3...4 hours

\* at control knob position 7 / <sup>\$</sup> depending on quantity / <sup>#</sup> depending on size



## How to operate the clock / minute minder

**i** Digital timer is used as a minute minder. It does not affect oven functions.



- 1 Hour digits
- 2 Timer symbol key
- 3 Plus key and alarm key
- 4 Minus key
- 5 Minute digits

**i** The maximum cooking time can be 10 hours.

### To set the time of day

The clock display uses the 24 hour system, ie 8:30pm = 20:30.

1. Check that the electricity supply is switched on.
2. When switched on the display will show 0.00 flashing.
3. Press key 2 and then press either 3 or key 4 to set the correct time of day.

By pressing key 3 or key 4 timer will adjust the minute digits. After you correct the time of the day, wait for 10 seconds and the timer will set.

**i** If the electricity supply has been off, set the time once more.

4. Once the timer sets the time of the day; press key 2 and key 4 in sequence of a adjust the time of day by hour digit. It will allow you to select the hour digit and use key 2 and key 4 choose the desired time.
5. In order to adjust time if day in minute digit press key 2 and key 3 in sequence. It will allow you to select the minute digit.

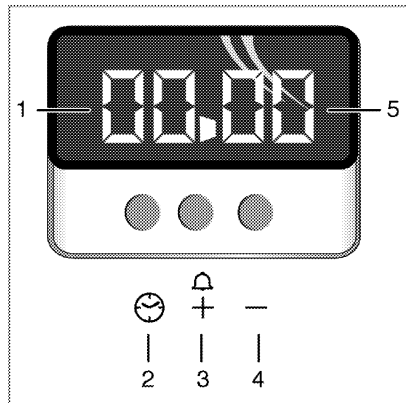
**After you choose the time of the day, wait for 10 seconds that the timer will set.**

### Change signal sound (Beeper sound)

When the timer is showing the time of day press key 4.

1. Beeper will start to sound.
2. By consecutive pressing of key 4 the type of beeper sound will change.
3. Choose the desired type; after you choose the type of beeping timer will set the type of the sound.

### How to use the alarm clock



- 1 Minute digits
  - 2 Timer symbol key
  - 3 Plus key and alarm key
  - 4 Minus key
  - 5 Second digits
1. Press key 3 until the required time is set. A bell symbol will light up.

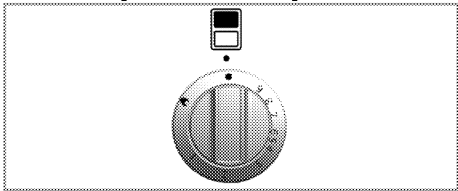
During setting the time adjusts in 10 second intervals up to a maximum of 99 minutes 50 seconds.

It can also be adjusted by pressing adjusted by pressing key 4.

2. At the end of the set time, a beeping sound will be heard and the bell symbol will disappear. The beeper can be cancelled by pressing key 3. If necessary the minute minder can be cancelled before the beeper sounds by pressing key 4 until 0.00 appears.

**i** Timer starts counting down if any buttons are not pressed in 10 seconds.

## How to operate the top oven



Gas oven is operated with gas oven control knob. In turned off position (top), gas is not supplied.

### Turning on the gas oven

Gas oven is ignited with the ignition button.

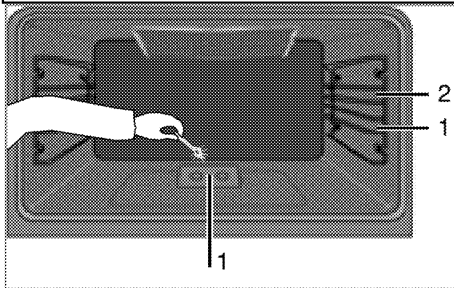
1. Open the oven door.
2. Keep gas oven control knob pressed and turn it **clockwise** to one of the high temperature levels.
3. Press and release the ignition button.  
» Repeat the procedure until the released gas is ignited.
4. Keep the gas oven control knob pressed for about 3 or 5 seconds more until making sure that oven heater is ignited.
5. Select the desired gas power.
6. If electricity is cut-off, ignite the oven heater with a match or lighter from the ignition control hole.



### DANGER

**There is the risk of gas compression and explosion!**

Do not attempt to ignite the gas more than 15 seconds. If the burner is not ignited within 15 seconds, turn off the knob and wait for 1 minute. Ventilate the room before reattempting to ignite the burner. There is the risk of gas compression and explosion!



### Turning off the gas oven

1. Turn the gas oven control knob to Off (upper) position.  
Temperature values corresponding to gas positions:

Gas level	1	2	3	4	5	6	7	8	9
Temperature in °C	140	150	160	180	190	200	220	240	260
Temperature in °F	285	302	320	356	374	395	430	464	500

### Cooking times table



1st rack of the oven is the **bottom** rack.



Maximum load capacity of oven tray: 4 kg (8.8 lb).



The timings in this chart are meant as a guide. Timings may vary due to temperature of food, thickness, type and your own preference of cooking.


- Do not place cookware with rough bases on the oven door.
- Ensure that there is at least 25mm space at top of oven when cooking larger foods or using taller cookware.


### Baking and roasting for top oven

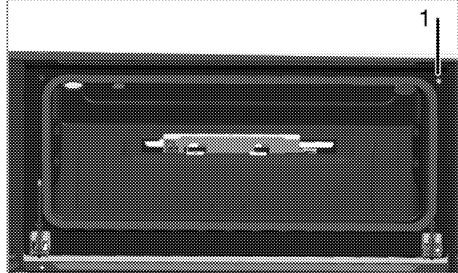
Food	Preheating *	Insertion level	Control knob position	Cooking time
Small cakes	10 min.	1	4...5	30...50 min.
Biscuits	10 min.	1	5	25...45 min.
Scones	10 min.	1	5	25...45 min.
Casseroles	10 min.	1	4	2...3 hours
Whole fish	10 min.	1	5	35...45 min.
Roast beef	10 min.	1	5...6	20...30 min. per 450 g + 15 min.

\* at control knob position 7


## How to operate the gas grill

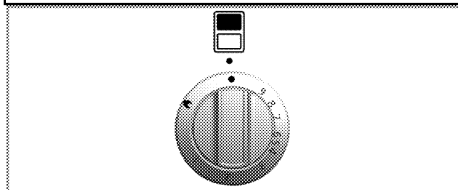
 **WARNING**  
Hot surfaces may cause burns! Keep children away from the product.  
Oven door remains slightly inclined when opened full and thus, possible splashes to not reach you.

 **WARNING**  
This product is designed for OPEN DOOR GRILLING.



1. Cut-off valve

 The grill door has a cut-off valve (2). As a safety feature, this valve prevents the grill from working when the door is closed.



The grill is operated by the grill control knob. In off position (top) the gas supply is locked.


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

### Switching on the grill

Gas grill is ignited with the ignition button.

1. Open the oven door.
2. Keep the knob pressed and turn it **clockwise** to the Grill symbol.
3. Press and release the ignition button.  
» Repeat the procedure until the gas is ignited.
4. Keep the knob pressed for 3 to 5 seconds more.
5. Make sure that the grill is ignited.


6. If there is no electricity; ignite the gas with the gas lighter direct to grill burner.

 **DANGER**  
There is the risk of gas compression and explosion!  
Do not attempt to ignite the gas more that 15 seconds. If the burner is not ignited within 15 seconds, turn off the knob and wait for 1 minute. Ventilate the room before reattempting to ignite the burner. There is the risk of gas compression and explosion!

### Switching off the grill




1. Turn the Grill control knob to Off (upper) position.

 Do not use the top rack for grilling.

 Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat.  
Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

## Cooking times table

- If food is cooking too quickly, it can be placed in the bottom of the grill pan.
- Do not place cookware with rough bases on the oven door.
- Ensure that there is at least 25mm space at top of oven when grilling larger foods or cookware.
- Do not place aluminium foil on the wire rack to grill on.
- Turn food over to ensure it is cooked on both sides
- Preheat oven first

	1st rack of the grill is the <b>bottom</b> rack.
	Do not use the top rack for grilling.
	The timings in this chart are meant as a guide. Timings may vary due to temperature of food, thickness, type and your own preference of cooking.

## Grilling with gas grill

Food	Preparation/setting	Grilling time #
Toast	Place on wire rack in grill pan.	1-3 mins
Bacon	Place on wire rack in grill pan.	3-6 mins
Gammon steaks	Place on wire rack in grill pan.	8-15 mins
Beefburgers	Place on wire rack in grill pan.	8-15 mins
Sausages	Place on wire rack in grill pan.	6-10 mins
Chops, chicken pieces	Place on upturned wire rack in grill pan.	15-30 mins
Fish fillets, fish fingers	Place on wire rack in grill pan.	10-20 mins
Grilling /browning tops of foods e.g. cottage pie	Place on base of top oven.	3-6 mins
# depending on size resp. thickness		

## 7 Maintenance and care

### General information

Service life of the product will extend and the possibility of problems will decrease if the product is cleaned at regular intervals.



#### **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.

- Clean the product 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 product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.



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

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



Do not use steam cleaners for cleaning.

### Cleaning the hob

#### Gas hobs

1. Remove and clean the saucepan carriers and burner caps.
2. Clean the hob.
3. Install the burner caps and make sure that they are seated correctly.
4. When installing the upper grills, pay attention to place the saucepan carriers so that the burners are centered.

### Cleaning the control panel

Clean the control panel and control knobs with a damp cloth and wipe them dry.



Damage of the control panel!

Do not remove the control knobs for control panel cleaning.

### Cleaning the oven

#### Clean oven door

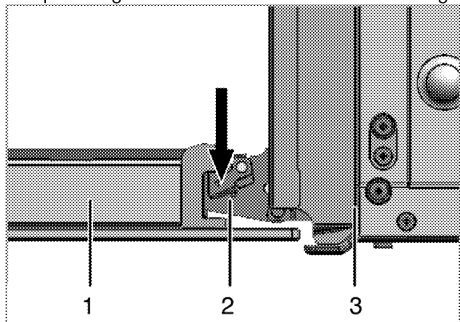
To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.



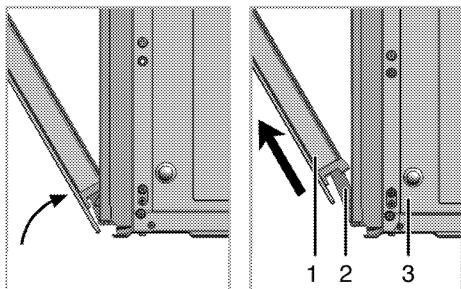
Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

## Removing the oven door

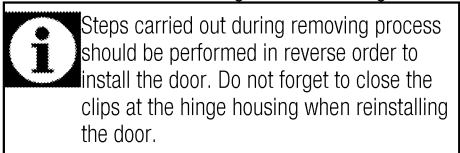
1. Open the front door (1). (Applies to top door only)
2. Open the clips at the hinge housing (2) on the right and left hand sides of the front door by pressing them down as illustrated in the figure.



- 1 Front door
- 2 Hinge
- 3 Oven



3. Move the front door to half-way.
4. Remove the front door by pulling it upwards to release it from the right and left hinges.

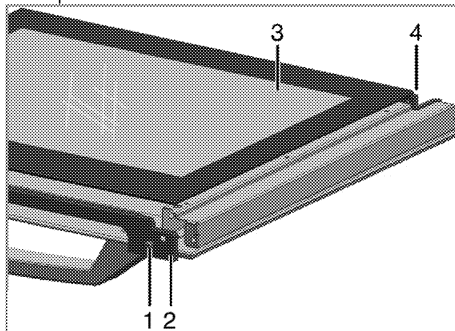


Steps carried out during removing process should be performed in reverse order to install the door. Do not forget to close the clips at the hinge housing when reinstalling the door.

## Removing the door inner glass

The entire inner glass panel of the oven door can be removed for cleaning.

1. Open the oven door.



- 1 Screw
- 2 Plastic profile
- 3 Inner glass pane
- 4 Plastic slot

2. Using a screwdriver remove both screws (1) at the top of the door profile (one on each side).
3. Remove the door profile and carefully take out the glass (3).
4. When refitting the glass ensure the bottom edge of the glass is securely placed in the plastic slots. Refit the door profile using the screws.

## 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.



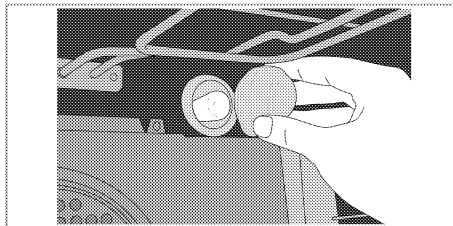
The oven lamp is a special electric light bulb that can resist up to 300 °C. See *Technical specifications, page 5* for details. Oven lamps can be obtained from Authorised Service Agents.



Position of lamp might vary from the figure.

### If your oven is equipped with a round lamp:

1. Disconnect the product from mains.
2. Turn the glass cover counter clockwise to remove it.



3. Remove the oven lamp by turning it counter clockwise and replace it with the new one.
4. Install the glass cover.

## 8 Troubleshooting

### ***Oven emits steam when it is in use.***

It is normal that steam escapes during operation. This is not a fault.

### ***Water drops occur during cooking***

The vapour that arises during cooking can condense and form water droplets when it hits cold surfaces of the product. This is not a fault.

### ***Product does not operate.***

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.

Power is cut.

Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.

### ***Oven does not heat.***

Function and/or Temperature are not set.

Set the function and the temperature with the Function and/or Temperature knob/key.

Power is cut.

Check if there is power. Check the fuses in the fuse box. If necessary, replace or reset the fuses.



Consult the Authorised Service Agent or the dealer where you have purchased the product if you can not remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.



## 9 Guarantee and Service

Your Beko product is guaranteed against the cost of breakdown repairs : Freestanding appliances : 1 year  
Built-in appliances : 2 year  
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 Cookers must only be installed by a Gas Safe (or BORD GAIS) registered Gas Installer.
- The guarantee is given only within the boundaries of the United Kingdom.
- The guarantee is not transferable if the product is resold.
- Beko plc disclaims any liability for incidental or consequential damages.
- The guarantee does not in anyway diminish your statutory or legal rights.

## HOW TO OBTAIN SERVICE UNDER THE MANUFACTURERS GUARANTEE

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

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

Model Number: \_\_\_\_\_

Purchased From: \_\_\_\_\_

Date of purchase: \_\_\_\_\_

For service under guarantee simply telephone the appropriate number below

### LOCATION

UK Mainland & Northern Ireland

Fridges & Freezers  
Electric Cookers  
Gas & Dual Fuel Cookers  
Washing Machines & Dishwashers

### TELEPHONE

0845 600 4903  
0845 600 4902  
0845 600 4905  
0845 600 4906

Republic of Ireland

All Refrigeration, Cooking, Washing & Dishwashing Machines

01 862 3411

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

Service once the manufacturers guarantee has expired.

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

Should you experience any difficulty in obtaining service please call the

**Beko Customer Help-Line on 0845 600 4911**

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





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