



EN ■ Electric Oven

READ CAREFULLY AND STORE FOR FUTURE USE.

- This appliance may be used by children 8 years of age and older and by persons with physical or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use the product in a safe manner and understand the potential dangers. Children must not play with the appliance. Cleaning and user maintenance must not be performed by children unless they are older than 8 years of age and under supervision.
- Keep this appliance and the power cord out of reach of children that are younger than 8 years of age.
- The appliance is designed for household use only. It is not intended for use in locations such as:
 - staff kitchens in stores, offices and other workplaces;
 - hotel or motel rooms and other living areas;
 - agricultural farms;
 - bed and breakfast establishments.
- Before connecting the appliance to a power socket, check that the voltage on its rating label matches the electrical voltage in the power socket. Connect the appliance only to a properly grounded socket.
- The electrical circuit to which the appliance is connected must be equipped with a circuit breaker rated for the draw of electrical current of this appliance. Do not start any other appliance at the same time that could result in the overloading of the electrical circuit and trigger the circuit breaker.



Attention:

This appliance is not designed to be controlled using a programmed device, external timer switch or remote control.

- The appliance is designed for processing food by heat. Do not use it for commercial, industrial or laboratory purposes.
- Only use the appliance with the original accessories from the manufacturer.
- Do not place the appliance on an electric or gas stove or in its vicinity, on a drainboard, edge of a table, on unstable or uneven surfaces. Always position the appliance on a horizontal, dry and stable surface.
- This appliance is not designed to be built-in. It is intended for use in open areas. The appliance must be located on a kitchen countertop or a table so that its rear side faces the wall.

- During operation, there must be a safety clearance of at least 50 cm between the hotplates and the surfaces of flammable materials. In other directions, leave at least 15 cm.
- During operation, there must be a clearance of 50 cm of free space above the appliance and 15 cm of free space along its sides and behind its rear side. Do not use the appliance near heat-sensitive or flammable materials such as curtains, kitchen towels, etc.
- Fully unwind the power cord before using it.
- Do not cover or otherwise block the vents of the appliance. Take care to prevent liquids or foreign objects from entering into them.



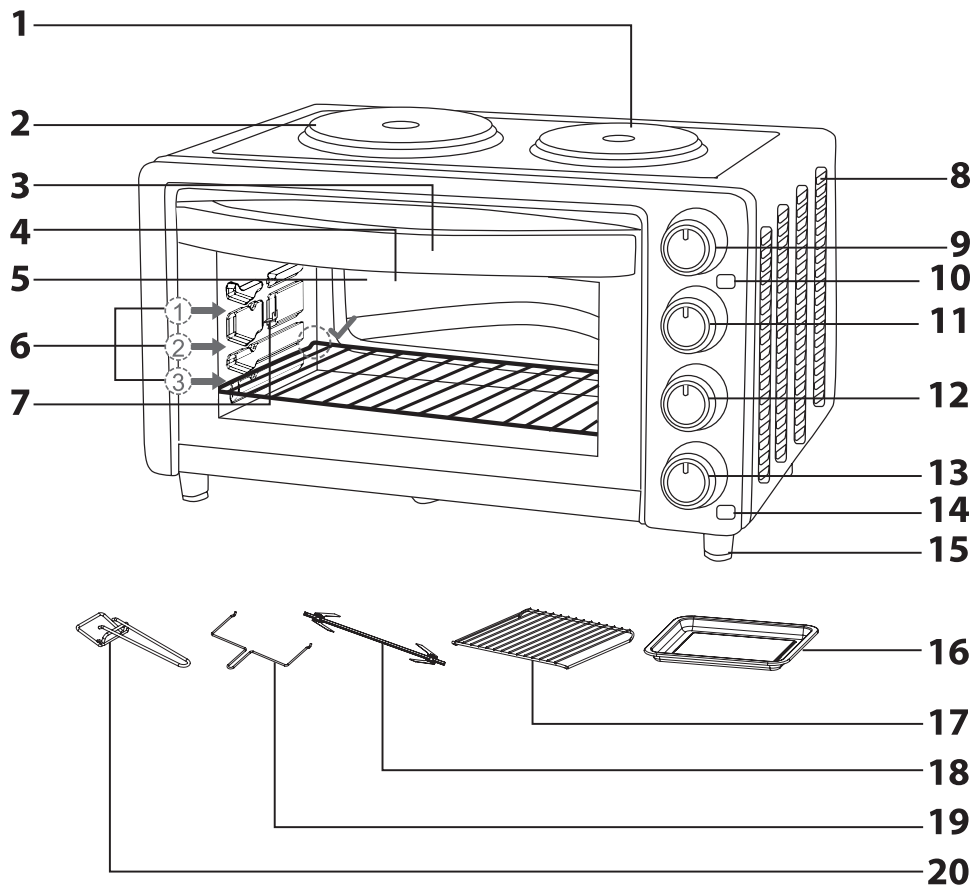
Attention: Hot surface

When the appliance is in operation, the door and the exterior surface of the appliance is hot.

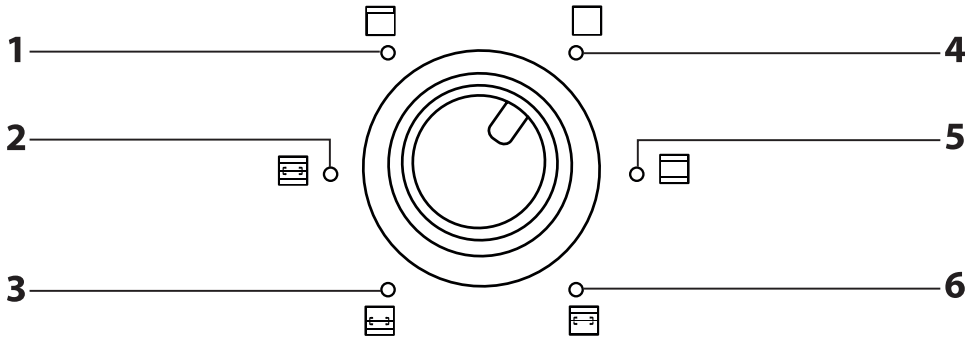
- When the appliance is in operation, the temperature of accessible surfaces may be higher. Due to residual heat, the accessible surfaces of the appliance remain hot after it is turned off. Do not touch the hot surface. This could cause skin burns. Use the handle to open and close the oven door. When handling hot cookware, use kitchen gloves. To take out the baking tray or grilling rack, use the included holders.
- The temperature of adjacent surfaces may be higher when the appliance is in operation. The appliance may only be located on a surface that is resistant to higher temperatures.
- Never place aluminium foil underneath the appliance to protect the surface on which it is located. Do not place aluminium foil between the heating elements and do not allow it to touch the walls inside the appliance, otherwise the appliance may overheat.
- Do not place excessively large food pieces into the appliance. Food must not touch the walls inside the appliance or the heating elements. Otherwise, there is a danger of fire or injury by electrical shock.
- During operation, the temperature inside the appliance is very high. Do not open the door. Do not place your hands into the internal area.
- When handling hot cookware, which contains hot food or liquids, be especially careful so as not to burn or scald yourself.
- Put hot accessories and cookware aside only on to stable heat resistant surfaces.
- In the event of repeat use, the internal area of the oven may be hot as a result of residual heat. Take care not to touch the hot surface.
- Do not use the hotplates or the open oven door as a shelf for food or other items. Do not use the inside of the appliance for storing food.
- Do not place any plastic kitchen cookware inside the appliance. Only use cookware that is suitable for electric ovens.

- Only place cooking pots and pans on to the hotplates. Do not use plastic or paper cookware. Do not turn on the hotplates without a pot or pan on them.
- When placing the baking tray or rack into the appliance, make sure that the baking tray or rack is inserted into the horizontal grooves located at the same level on the side walls inside the appliance.
- When handling the rotisserie spit rod, be very careful not to injure yourself on the points of its tines.
- Make sure that during operation the heating elements are not soiled by, for example, juices or fat coming off the food.
- Do not heat liquids and meals in enclosed tin cans or canning jars.
- When the door is opened, hot air is released from the inner area of the appliance. Open the door slowly.
- Make sure that the heated surface of the glass door does not come into contact with cold water. Otherwise, it could crack.
- In the event that you notice smoke, immediately turn off the appliance and disconnect the power plug from the socket. Leave the oven door closed to prevent potential fire from spreading.
- Always turn off the appliance and disconnect it from the power socket when leaving it without supervision, after finishing using it and before cleaning or moving it. Allow the appliance to cool down before cleaning or moving it. Do not move the appliance while there is food in the oven or cookware on a hotplate.
- Before replacing the internal light bulb, turn off the appliance, disconnect it from the power socket and allow it to cool down down.
- Clean the appliance regularly according to the instructions in chapter Cleaning and maintenance. Do not neglect cleaning, otherwise a dangerous situation could result (food remains could ignite, etc.)
- Do not submerge the appliance or its power cord in water or any other liquids.
- Make sure that the power cord does not hang over the edge of a table, that it is not touching a hot surface or that it does not come into contact with water or moisture. Do not place heavy items on the power cord.
- Disconnect the appliance from the power socket by gently pulling the plug of the power cord, and not the power cord itself. Otherwise, this could damage the power cord or the socket.
- If the power cord is damaged, it must be replaced by an authorised service centre or by another similarly qualified person, this will prevent the creation of a dangerous situation. It is forbidden to use the appliance if it has a damaged power cord.
- Do not use the appliance when it is not functioning properly or showing any signs of damage. In order to prevent a hazardous situation arising, do not repair the appliance yourself or modify it in any way. Have all repairs performed at an authorised service centre. By tampering with the appliance, you risk voiding your legal rights arising from unsatisfactory performance or quality warranty.

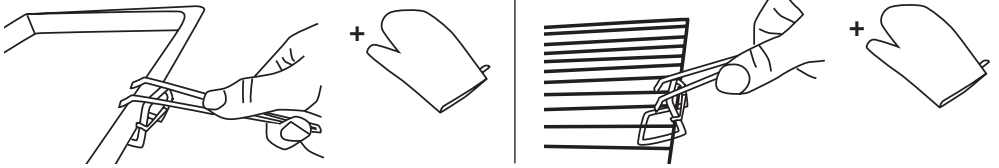
A



B



C



- Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of appliances. Only use the appliance in the manner described in this user's manual. Keep this user's manual in a safe place where it can be easily retrieved for future use.
- We recommend saving the original cardboard box, packaging material, purchase receipt and responsibility statement of the vendor or warranty card for at least the duration of the legal liability for unsatisfactory performance or quality. In the event of transportation, we recommend that you pack the appliance in the original box from the manufacturer.

DESCRIPTION OF THE OVEN AND ITS ACCESSORIES

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| <p>A1 Small hotplate</p> <p>A2 Large hotplate</p> <p>A3 Thermally insulated handle</p> <p>A4 Double glazed door with viewing window for better heat insulation</p> <p>A5 Internal area of the oven with light, volume 28l</p> <p>A6 Groove for inserting a baking tray or rack into the internal area of the oven
Inside the oven, there are three grooves, which enable the placement of the baking tray or rack at various heights.</p> <p>A7 Mount for rotisserie spit rod</p> <p>A8 Vents</p> <p>A9 Oven temperature control knob
enables variable temperature control in the range from 90 to 230 °C.</p> <p>A10 Hotplate operating indicator light</p> <p>A11 Large hotplate power control knob
it is used to set the power level of the hotplate and to turn it off.
(level 1 – 400 W, level 2 – 600 W, level 3 – 1 000 W and OFF)</p> | <p>A12 Small hotplate power control knob
it is used to set the power level of the hotplate and to turn it off.
(level 1 – 300 W, level 2 – 450 W, level 3 – 750 W and OFF)</p> <p>A13 Oven operating mode control knob
it is used to set the operating mode of the oven and to turn it off.</p> <p>A14 Oven operating indicator light</p> <p>A15 Anti-slip feet</p> <p>A16 Baking tray</p> <p>A17 Grilling rack</p> <p>A18 Rotisserie spit rod
it is equipped with two removable and adjustable tines for attaching food to the spit rod.</p> <p>A19 Holder for removing the rotisserie spit rod</p> <p>A20 Holder for removing the grilling rack / baking tray</p> |
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DESCRIPTION OF THE MODE SELECTOR

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|---|---|
| <p>B1 Top heat
it is suitable for toasting and grilling.</p> <p>B2 Combination of top and bottom heat with rotisserie spit rod rotation
it is suitable for grilling food on the rotisserie spit rod.</p> <p>B3 Bottom heat with rotisserie spit rod rotation
it is suitable for heating food grilled on the rotisserie spit rod.</p> | <p>B4 Turn off heating</p> <p>B5 Combination of top and bottom heat
it is suitable for baking.</p> <p>B6 Top heat with rotisserie spit rod rotation
it is suitable for grilling food on the rotisserie spit rod.</p> |
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BEFORE FIRST USE

- Before first use, remove all packaging materials and promotional signs or labels from the oven and its accessories.
- Wash the baking tray **A16**, the grilling rack **A17** and the rotisserie spit rod **A18** in warm water with neutral kitchen detergent. Then rinse these parts under clean running water and dry them thoroughly with a wiping cloth.
- To remove any potential odours from manufacture, run the oven empty for 15 minutes in the top and bottom combination heat mode at maximum baking temperature. Before turning it on, make sure that no packaging materials remain in the inside area of the oven **A5**.
- Allow the oven to cool down after it is turned off.



Note:

When the oven is turned on for the first time, a small amount of smoke may be emitted. This is an entirely normal event, which will disappear in a short time.

OPERATING THE APPLIANCE

- Make sure that the internal area of the oven **A5** is empty and that the control knobs **A11**, **A12** and **A13** are set to the off position.

1. OPERATING THE OVEN

- Place the food that you wish to grill, toast, bake or heat up on the baking tray **A16** or grilling rack **A17**.
- Insert the baking tray **A16** or grilling rack **A17** into the horizontal grooves located at the same level on the side walls inside the oven, and slide it in all the way to the rear wall of the oven.
- When baking food directly on the grilling rack **A17**, place the baking tray **A16** underneath it, so that it catches any crumbs, juices, fat, etc. coming off the food to prevent the heating elements and the internal area of the oven **A5** from becoming soiled.
- To prevent food from sticking to the grilling rack **A17**, coat it with oil. To prevent food from potentially baking on to the baking tray **A16**, line it with parchment paper.
- When you wish to grill food on the rotating rotisserie spit rod **A18**, push it on to the rotisserie spit rod **A18** and attach it to the spit rod **A18** using the removable tines. The maximum weight of the food on the rotisserie spit rod **A18** is 1.5 kg. Place one end of the rotisserie spit rod **A18** into the mount **A7** on the left side wall of the oven and place the other end into the hole with mount on the opposing wall. Make sure that the rotisserie spit rod **A18** is properly secured in its place. Insert the baking tray **A16** filled with a small amount of water into the lowest horizontal grooves to allow juices or fat from the food to drip into it and to prevent the heating elements and the internal area of the oven **A5** from becoming soiled.



Attention:

Do not start the oven before the rotisserie spit rod **A18** with food is installed in its place.

- Connect the power cord to a power socket. Use knob **A9** to set the temperature and knob **A13** to set the desired mode. For toasting, baking, grilling or heating food on the baking tray **A16** or grilling rack **A17**, select one of the modes without the rotisserie spit rod rotation function. For grilling or heating food on the rotisserie spit rod **A18**, select one of the modes with the rotisserie spit rod rotation function to ensure that the food is baked evenly from all sides. When the operating mode is set, the oven will start. The oven's internal light and operating indicator **A14** will be lit.
- Regularly check the condition of the food while the oven is running. The heating elements turn on and off during operation to maintain the set temperature inside the oven. This oven does not have a built-in timer. To measure the cooking time, a kitchen minute timer may be used.
- When the meal is finished, turn off the oven by setting the mode knob **A13** to position **B4** (off). The indicator **A14** and the oven's internal light will turn off.

- Carefully take the meal out of the oven. When handling hot cookware, use kitchen gloves and use a glove and the holder **A20** to remove the hot baking tray **A16** or grilling rack **A17**, see figure C. The holder **A19** is used for removing the rotisserie spit rod **A18**.

2. USING THE HOTPLATES

- Connect the power cord to a power socket. To control the large and small hotplates **A2** and **A1**, use knobs **A11** and **A12**. Both hotplates **A2** and **A1** can be used at the same time.
- Place a pot or pan on the hotplate **A2** or **A1**. To achieve optimal power consumption and cooking time, use cookware with a flat base the diameter of which corresponds to the size of the respective hotplate.
- Use knob **A11** or **A12** to set the desired level in the range 1 to 3. To quickly bring water to a boil, use the highest level; to maintain the boil, use the medium level; and to keep a meal warm, use the lowest level. The temperature setting can be changed at any time during operation. When a hotplate is turned on, the indicator light **A10** will be lit.
- To turn off a hotplate, set the respective knob to the OFF position. When indicator light **A10** turns off, this indicates that both hotplates **A2** and **A1** are off.



Note:

The oven and the hotplates can be used at the same time.

3. END OF USE

- When you have finished using the oven, check that the control knobs **A11**, **A12** and **A13** are set to the off position. Set the temperature control knob **A9** to minimum and disconnect the power cord from the power socket. Allow the appliance to cool down and then clean it according to the instructions in chapter Cleaning and maintenance.

QUICK GUIDE TO BAKING IN AN ELECTRIC OVEN

Food type	Amount	Temperature	Time
Sandwich	2–3 pcs	200 °C	5–10 min
Toast	2–4 pcs	230 °C	5 min
Fish	1 pcs	200 °C	20 min
Frankfurter, sausage	3–4 pcs	200–230 °C	10–15 min
Cake	1 pcs	150 °C	20–30 min
Pork	500 g	200 °C	35–50 min
Beef	500 g	230 °C	35 min
Chicken	½	180–200 °C	35–50 min



Attention:

The times provided above are only a reference. The actual time depends on various factors such as initial temperature, type, size, amount of food, etc.

CLEANING AND MAINTENANCE

- Prior to cleaning the appliance, disconnect it from the power socket and allow it to cool down.
- Thoroughly wash any used accessories in warm water with neutral kitchen detergent. Then rinse them under running water and dry thoroughly.
- To remove any food remains or soiling from the internal area of the oven **A5** and the door **A4** use a cloth dipped in clean water or a solution of warm water and neutral detergent. Use a cloth dampened in clean water to clean the parts to which you applied detergent. Then thoroughly wipe all parts until dry.
- In the event that plastic or control knobs are soiled, wipe them with a lightly dampened cloth and wipe dry. Make sure that when cleaning, no water leaks into the vents **A8**.
- Never submerge the oven or its power cord in water or rinse it under running water.
- For cleaning, do not use steel wool, cleaning products with an abrasive effect, solvents, etc. Otherwise, the cleaned surface may be damaged.

REPLACING THE INTERNAL LIGHT BULB

- Before replacing the bulb, make sure that the oven is turned off, disconnected from the power socket and that it has cooled down.
- From the internal area of the oven **A5** screw out the old bulb and screw in a new bulb of the same type in its place. Only use high temperature resistant light bulbs suitable for baking ovens.

TECHNICAL SPECIFICATIONS


Rated voltage range.....	220–240 V
Rated frequency	50/60 Hz
Rated power input.....	3 250 W
Volume	28l

We reserve the right to change text and technical specifications.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal, renewal and recycling hand over these appliances to determined collection points. Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance.

Correct disposal of this product helps save valuable natural resources and prevents potential negative effects on the environment and human health, which could result from improper waste disposal. Ask your local authorities or collection facility for more details.


In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

For business entities in European Union states

If you want to dispose of electric or electronic appliances, ask your retailer or supplier for the necessary information.

Disposal in other countries outside the European Union.

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.



This product meets all the basic requirements of EU directives related to it.