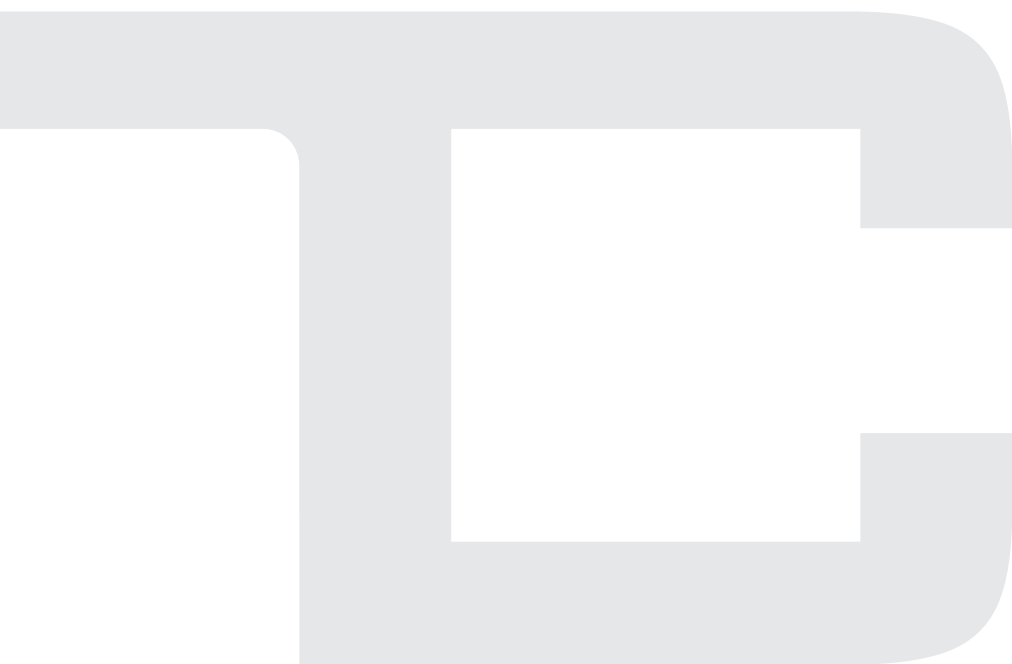


TECRO



USER MANUAL / UPUTE ZA UPORABU

Importer for EU / Uvoznik za EU:

Pevex d.d., Savska cesta 84, 10360 Sesvete, Hrvatska

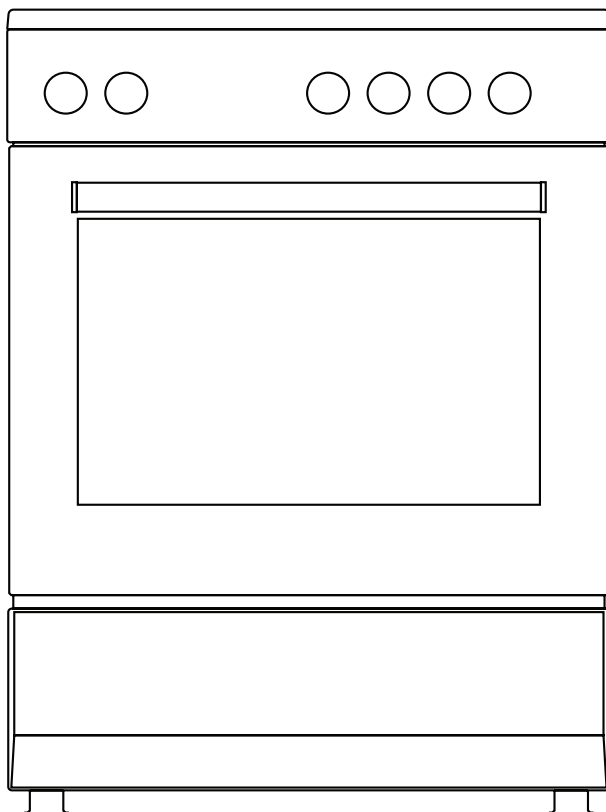
email: info@pevex.hr, www.pevex.hr

FREE STANDING COOKER

50x55 / 50x60 / 60x60

Gas and electrical free standing cooker

Plinski i električni samostojeći štednjak



H10-20-180-449 Rev 001

USER MANUAL **EN**
UPUTE ZA UPORABU **HR**

Dear user,

Our objective is to make this product provide you with the best output which is manufactured in our modern facilities in a careful working environment, in compliance with total quality concept.

Therefore, we suggest you to read the 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 the manual may not be available in 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, tulle, 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 place the appliance on a surface covered with carpets. Electric parts gets overheated since there will be no ventilation from below. This will cause failure of the appliance.

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

44. User should not handle the oven by himself.

45. Use shall be careful when cleaning gas burners. It may cause personal injuries.

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

47. 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.

48. 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.

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

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

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

52. 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.

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

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

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

56. Cable fixing point shall be protected.

57. WARNING: Don't use oven and grill burners at same time.

58. 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.

59. Hot surface, leave for cooling before closing the cover.

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.

Gas Safety

1. This appliance is not connected to burning products evacuation apparatus. This appliance must be connected and installed according to the installation regulations in force. Conditions regarding ventilation must be considered.

2. When a gas cooking appliance is used; humidity, heat and burning products are generated in the room. First of all, make sure the kitchen is well ventilated when operating the appliance and maintain natural ventilation openings or install a mechanical ventilation equipment.

3. After using the appliance heavily for an extended period of time, additional ventilation may be required. For example open a window or adjust a higher speed for mechanical ventilation, if any.

4. This appliance must be used only in well ventilated locations in accordance with the regulations in force. Please read the manual before installing or using this product.

5. Before positioning the appliance, make sure local network conditions (gas type and gas pressure) meets appliance requirements.

6. The mechanism cannot be run for longer than 15 seconds. If the burner is not on after 15 seconds, stop the mechanism and wait for at least one minute before trying to ignite the burner again.

7. All kinds of operations to be performed on gas installation must be performed by authorized and competent people.

8. This appliance is adjusted for natural gas (NG). If you have to use your product with a different gas type, you have to apply to authorized service for the conversion.

9. For proper operation, hood, gas pipe and clamp should be replaced periodically according to manufacturer recommendations and when required.

10. Gas should burn well in gas products. Well burning gas can be understood from blue flame and continuous burning. If gas does not burn sufficiently, carbon monoxide (CO) can be generated. Carbon monoxide is a colourless, odourless and very toxic gas; even small amounts have lethal effect.

11. Ask your local gas supplies about the phone numbers for emergencies related to gas and the measures to be taken upon gas odour is detected.

What To Do When Gas Odour Is Detected

1. Do not use naked flame, and do not smoke.

2. Do not operate any electrical switch.

(For example: lamp switch or doorbell)

3. Do not use telephone or mobile phone.

4. Open the doors and windows.

5. Close all valves on the appliances that utilize gas and the gas counters.

6. Call fire brigade from a telephone outside the home.
7. Check all hoses and their connections against leaks. If you still smell gas, leave the house and warn your neighbours.
8. Do not enter into the house until authorities clarify it is safe.

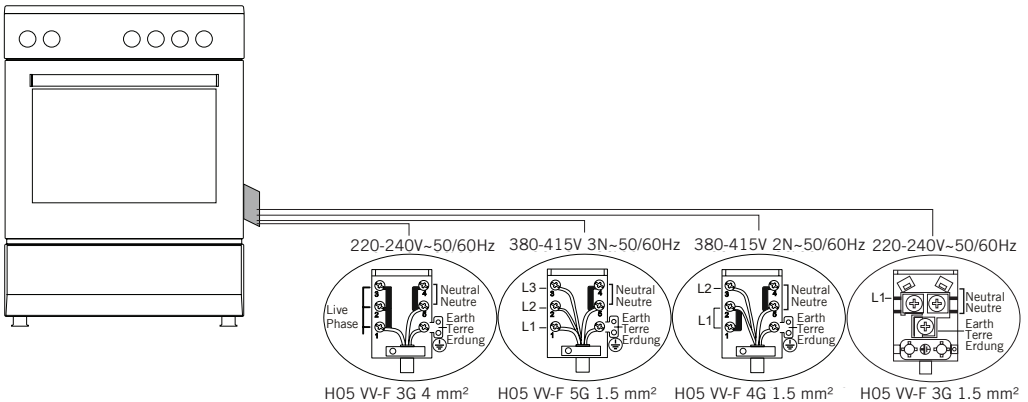
Intended Use

1. This product is designed for home use. Commercial use of the appliance 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.

Electrical Connection

1. Your oven requires 16 or 32 Ampere fuse according to the appliance's power. If necessary, installation by a qualified electrician is recommended.
2. Your oven is adjusted in compliance with 220-240V AC/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 by the sockets with earth system installed in compliance with the regulations. If there is no proper socket with earth system in the place where the oven will be placed, immediately contact a qualified electrician. Manufacturer shall never be responsible from the damages that will arise because of the sockets connected to the appliance with no earth system. If the ends of the electrical connection cable are open, according to the appliance type, make a proper switch installed in the mains by which all ends can be disconnected in case of connecting / disconnecting from / to the mains.
4. If your electric supply cable gets defective, it should definitely be replaced by the authorized service or qualified electricians in order to avoid from the dangers.
5. Electrical cable should not touch the hot parts of the appliance.
6. Please operate your oven in dry atmosphere.

Electrical connection scheme



Gas Connection

WARNING: Before starting any work related with gas installation, turn off gas supply. Risk of explosion.

Please operate your oven in dry atmosphere.

1. Fit the clamp to the hose. Push one of the hose until it goes to the end of the pipe.

2. For the sealing control; ensure that the buttons in the control panel are closed, but the gas cylinder is open. Apply some soap bubbles to the connection. If there is gas leakage, there will be foaming in the soaped area.

3. The oven should be using a well ventilation place and should be install on flat ground.

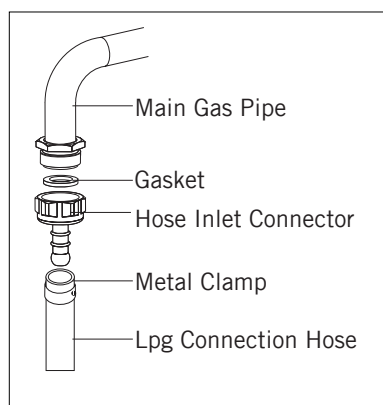
4. Re-inspect the gas connection.

5. 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.

6. Do not make gas hose and electrical cable of your oven go through the heated areas, especially through the rear side of the oven. Do not move gas connected oven. Since the forcing shall loosen the hose, gas leakage may occur.

7. Please use flexible hose for gas connection.

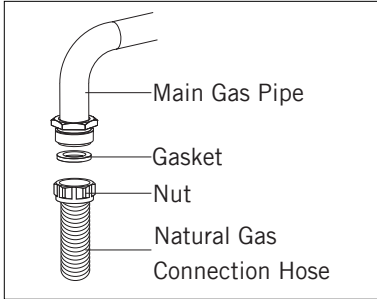
For LPG connection;



For LPG (cylinder) connection, affix metal clamp on the hose coming from LPG cylinder. Affix an edge of the hose on hose inlet connector behind the appliance by pushing to end through heating the hose in boiled water. Afterward, bring the clamp towards end section of the hose and tighten it with screwdriver. The gasket and hose inlet connector required for connection is as the picture shown below.

NOTE: The regulator to be affixed on LPG cylinder should have 300 mmSS feature.

For natural gas connection;



WARNING: Natural gas connection should be done by authorized service.

For natural gas connection, place gasket in the nut at the edge of natural gas connection hose. To install the hose on main gas pipe, turn the nut. Complete the connection by making gas leakage control.

Gas hose passage way

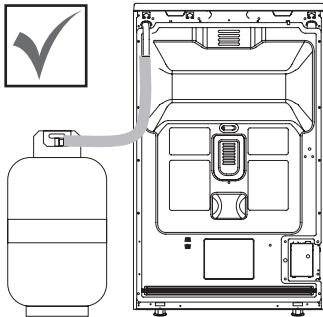


Figure 1

Connect the appliance to the gas piping tap in shortest possible route and in a way that ensure no gas leakage will occur.

In order to carry on a tightness and sealing safety check ensure that the knobs on the control panel are closed and the gas cylinder is open.

WARNING: While performing a gas leakage check, never use any kind of lighter, match, cigarette or similar burning substance.

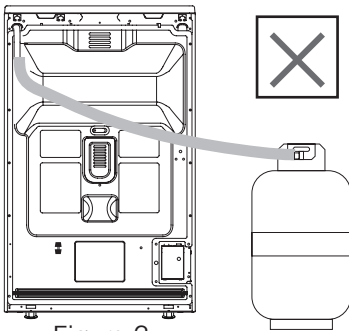


Figure 2

Apply soap bubble on the connection points. If there is any kind of leakage then it will cause bubbling.

While inserting the appliance in place ensure that it is on the same level with the worktop. If required adjust the legs in order to make level with the worktop.

Use the appliance on a level surface and in a well ventilated environment.

WARNING: Before placing the appliance, check that the local distribution conditions (gas type and pressure) conform to the product settings.

Nozzle change operation

1. Please use driver with special head for removed and install nozzle as. (figure 3)
2. Please remove nozzle (figure 4) from burner with special nozzle driver and install new nozzle. (figure 5)

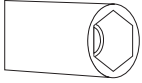


Figure 3

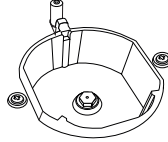


Figure 4

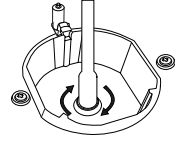


Figure 5

Ventilation of room

The air needed for burning is received from room air and the gases emitted are given directly in room. For safe operation of your product, good room ventilation is a precondition. If no window or room to be utilized for room ventilation is available, additional ventilation should be installed. However, room has a door opening outside, it is no needed to vent holes.

Room size	Ventilating opening
Smaller than 5 m ³	min. 100 cm ²
Between 5 m ³ - 10 m ³	min. 50 cm ²
Bigger than 10 m ³	no need
In basement or cellar	min. 65 cm ²

Reduced gas flow rate setting for hob taps

1. Ignite the burner that is to be adjustment 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-pro pane) turn the screw clockwise. For the naturel 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 then the desired position, turn the screw clockwise. If it is smaller turn anticlockwise.

5. For the last control, bring the burner both to higt-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.

To adjust your oven acc. to the gas type, make the adjustment for reduced flame carefully by turning with a small screwdriver as shown below on the screw in the middle of the gas cocks as well as nozzle changes. (figure 6 and 7)

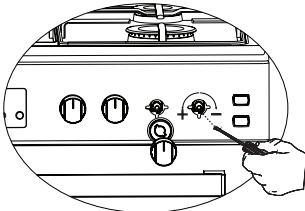


Figure 6

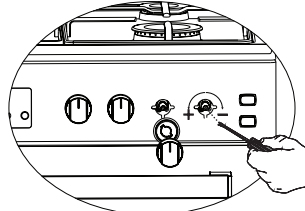


Figure 7

Removal of the lower and upper burner and installation of the injector to the gas oven

Removal of the upper burner:

With the help of a screw driver, remove the screw as shown in figure 8. As shown in figure 9, remove the burner from its place by pulling it to yourself. As shown in figure 10, remove the injector in the bearing with a socket wrench. In order to re-place the burner, apply the removal process reversely.

Figure 8

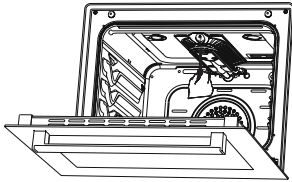


Figure 9

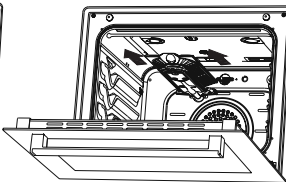
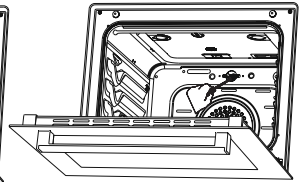


Figure 10



Removal of the lower burner:

The lower burner door has been fixed with two screws. As shown in figure 11, remove it with the help of a screw driver. Remove the door by pulling upwards as shown in figure 12. Remove the burner from its place by pulling it to yourself as shown in figure 13. As shown in figure 14, remove the injector in the bearing with a socket wrench. In order to replace the burner, apply the removal process reversely.

Figure 11

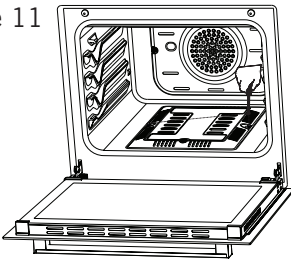


Figure 12

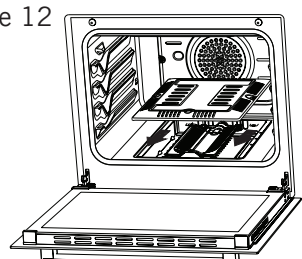


Figure 13

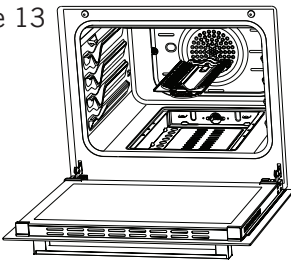
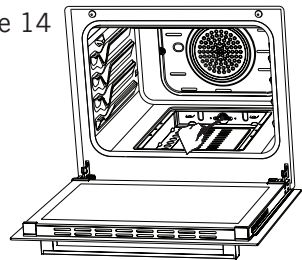
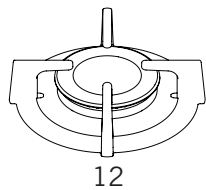


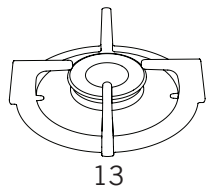
Figure 14



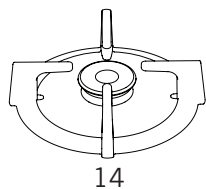
INTRODUCTION OF THE APPLIANCE



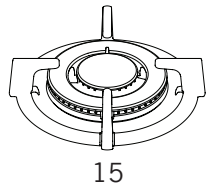
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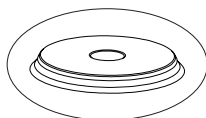
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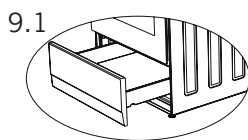
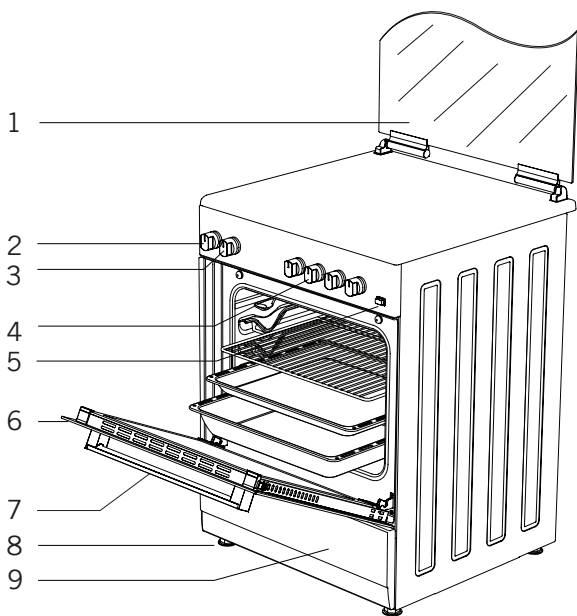
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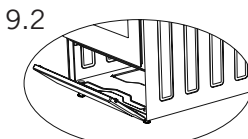
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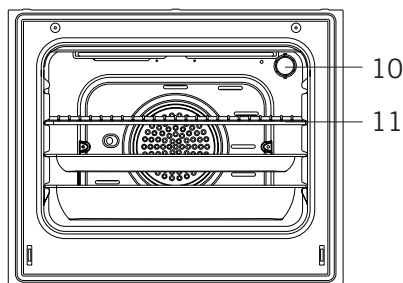
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9.1



9.2



10

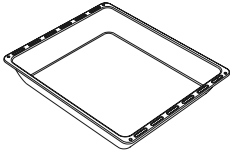
11

- 1. Glass door
(Sheet metal door)
- 2. Thermostat setting
- 3. Oven setting
- 4. Cooker section control
Switches
- 5. Push button lighter *

- 6. Door
- 7. Handle
- 8. Plastic leg
- 9. Lower cabinet door
- 9.1 Drawer *
- 9.2 Flap door *
- 10. Lamp

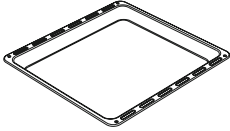
- 11. Grill
- 12. Large burner
- 13. Middle burner
- 14. Auxiliary burner
- 15. Wok burner *
- 16. Hot plate *
(Ø145 mm or Ø185 mm)

Accessories



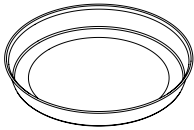
Deep tray *

Used for pastry, big roasts, watery foods. It can also be used as oil collecting container if you roast directly on grill with cake, frozen foods and meat dishes.



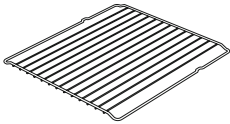
Tray / Glass tray *

Used for pastry (cookie, biscuit etc.), frozen foods.



Circular tray *

Used for pastry frozen foods.



Wire grill

Used for roasting or placing foods to be baked, roasted and frozen into desired rack.



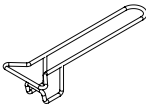
Telescopic rail *

Trays and wire racks can be removed and installed easily thanks to telescopic rails.



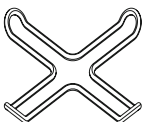
In tray wire grill *

Foods to stick while cooking such as steak are placed on in tray grill. Thus contact of food with tray and sticking are prevented.



Tray handle *

It is used to hold hot trays.



Coffee pot support unit *

Can be used for coffee pot.

Technical Features Of Your Oven

Specifications	50x55	50x60	60x60
Outer width	500 mm	500 mm	600 mm
Outer depth	565 mm	630 mm	630 mm
Outer height	855 mm	855 mm	855 mm
Lamp power	15-25 W		
Bottom heating element	1000 W	1000 W	1200 W
Top heating element	800 W	800 W	1000 W
Turbo heating element	-----	1800 W	2200 W
Grill heating element	1500 W	1500 W	2000 W
Supply voltage	220-240V AC/380-415V AC 50/60 Hz		
Hot plate 145 mm *	1000 W		
Hot plate 180 mm *	1500 W		
Hot plate rapid 145 mm *	1500 W		
Hot plate rapid 180 mm *	2000 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.

Burner Specifications	G20,20 mbar G25,25 mbar			G20,25 mbar		G20,13 mbar	
	Gas natural			Gas natural		Gas natural	
Wok Burner	Injector	1,40	mm	1,28	mm	1,60	mm
	Gas flow	0,333	m ³ /h	0,333	m ³ /h	0,333	m ³ /h
	Power	3,50	kW	3,50	kW	3,50	kW
Rapid Burner	Injector	1,15	mm	1,10	mm	1,45	mm
	Gas flow	0,276	m ³ /h	0,276	m ³ /h	0,276	m ³ /h
	Power	2,90	kW	2,90	kW	2,90	kW
Semi-Rapid Burner	Injector	0,97	mm	0,92	mm	1,10	mm
	Gas flow	0,162	m ³ /h	0,162	m ³ /h	0,162	m ³ /h
	Power	1,70	kW	1,70	kW	1,70	kW
Auxiliary Burner	Injector	0,72	mm	0,70	mm	0,85	mm
	Gas flow	0,96	m ³ /h	0,96	m ³ /h	0,96	m ³ /h
	Power	0,95	kW	0,95	kW	0,95	kW
Grill Burner	Injector	1,00	mm	0,92	mm	1,35	mm
	Gas flow	0,196	m ³ /h	0,196	m ³ /h	0,196	m ³ /h
	Power	2,00	kW	2,00	kW	2,00	kW
Oven Burner	Injector	1,10	mm	1,00	mm	1,50	mm
	Gas flow	0,235	m ³ /h	0,235	m ³ /h	0,235	m ³ /h
	Power	2,50	kW	2,50	kW	2,50	kW

Burner Specifications	G30,28-30 mbar G31,37 mbar			G30,50 mbar		G30,37 mbar	
	LPG			LPG		LPG	
Wok Burner	Injector	0,96	mm	0,76	mm	0,96	mm
	Gas flow	254	g/h	254	g/h	254	g/h
	Power	3,50	kW	3,50	kW	3,50	kW
Rapid Burner	Injector	0,85	mm	0,75	mm	0,85	mm
	Gas flow	211	g/h	211	g/h	211	g/h
	Power	2,90	kW	2,90	kW	2,90	kW
Semi-Rapid Burner	Injector	0,65	mm	0,60	mm	0,65	mm
	Gas flow	124	g/h	124	g/h	124	g/h
	Power	1,70	kW	1,70	kW	1,70	kW
Auxiliary Burner	Injector	0,50	mm	0,43	mm	0,50	mm
	Gas flow	69	g/h	69	g/h	69	g/h
	Power	0,95	kW	0,95	kW	0,95	kW
Grill Burner	Injector	0,70	mm	0,60	mm	0,65	mm
	Gas flow	145	g/h	145	g/h	145	g/h
	Power	2,00	kW	2,00	kW	2,00	kW
Oven Burner	Injector	0,75	mm	0,65	mm	0,70	mm
	Gas flow	182	g/h	182	g/h	182	g/h
	Power	2,50	kW	2,50	kW	2,50	kW

WARNING: Diameter values written on the injector are specified without a comma. For example; The diameter of 1,70 mm is specified as 170 on the injector.

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.

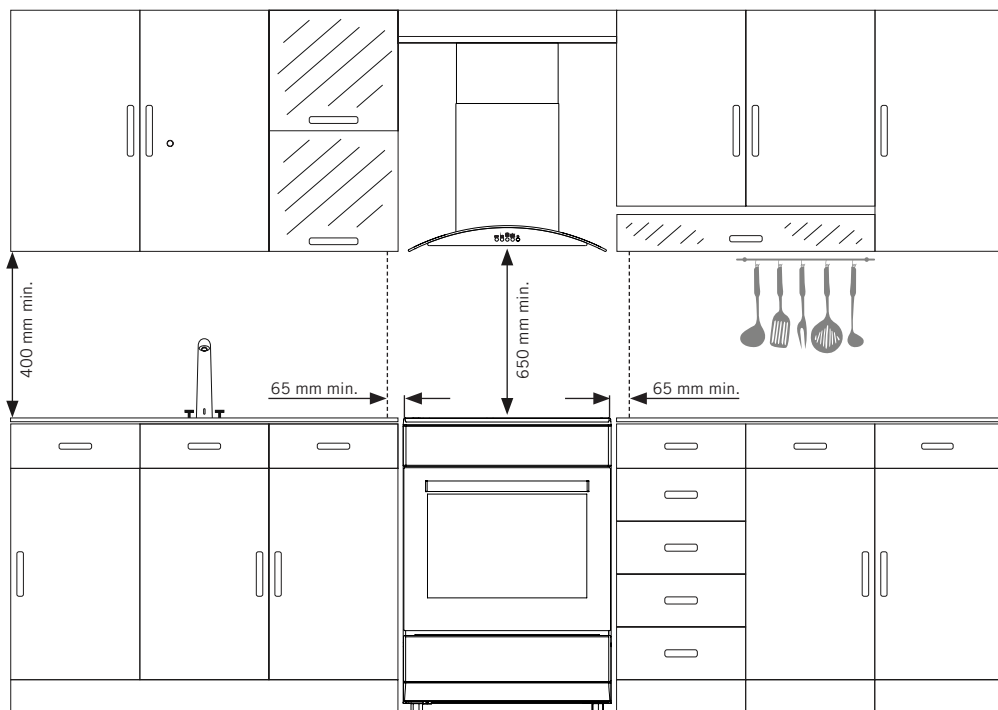
WARNING: Check for any damage on the appliance before installing it. Do not have the product installed if it is damaged. Damaged products cause a risk for your safety.

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 65 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)

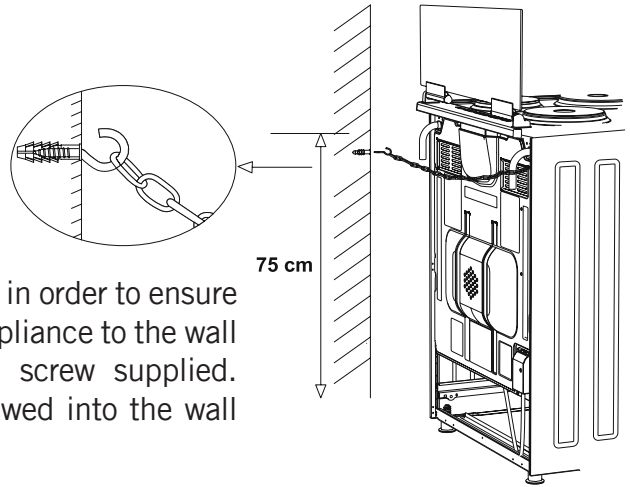


WARNING: The kitchen furniture near the appliance must be heat resistant.

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

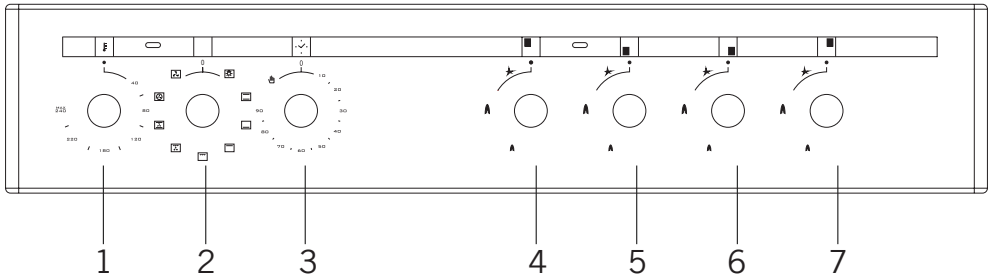
WARNING: Do not use the door and/or handle to carry or move the appliance.

Chain lashing illustration



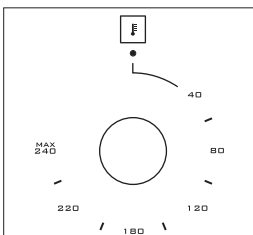
Before using the appliance, in order to ensure safe use, be sure to fix the appliance to the wall using the chain and hooked screw supplied. Ensure that the hook is screwed into the wall securely.

CONTROL PANEL

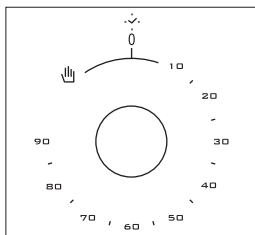


- | | |
|------------------------------|-----------------------|
| 1. Thermostat | 5. Front left heater |
| 2. Function selection button | 6. Front right heater |
| 3. Mechanical timer | 7. Rear right heater |
| 4. Rear left heater | |

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.



Mechanical timer*: Used for determining the period for cooking in the oven. When adjusted time is expired, power to heaters is turned off and an audible warnig signal is emitted. Mechanical timer can be adjusted to desired period between 0-90 minutes. For cooking periods, see cooking tables.

USING OVEN SECTION

Using Oven Burners

1. If your oven equipped with burners that operates with gas, appropriate knob should be used in order to ignite the burners. Some models have automatic ignition from the knob; it is easy to ignite the burner by turning the knob. Also, burners can be ignited by pressing the ignition button or they can be ignited with a match.

2. Do not continuously operate the igniter for more than 15 seconds. If the burner does not ignite, wait minimum one minute before trying again. If the burner is extinguished for of the any reason, close the gas control valve and wait a minimum of one minute before trying again.

Using Oven Heating Elements

1. When your oven is operated first time, an odor will be spread out which will be sourced from using the heating elements. In order to get rid of this, operate it at 240 °C for 45-60 minutes while it is empty.

2. Oven control knob should be positioned to desired value; otherwise oven does not operate.

3. Kinds of meals, cooking times and thermostat positions are given in cooking table. The values given in the cooking table are characteristic values and were obtained as a result of the tests performed in our laboratory. You can find different flavors suitable for your taste depending on your cooking and using habits.

4. You can make chicken revolving in your oven by means of the accessories.

5. Cooking times: The results may change according to the area voltage and material having different quality, amount and temperatures.

6. During the time when cooking is being performed in the oven, the lid of the oven should not be opened frequently. Otherwise circulation of the heat may be imbalanced and the results may change.

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. (electrical grill)

WARNING: Keep the oven door opened while grilling. (gas grill)

Using The Chicken Roasting *

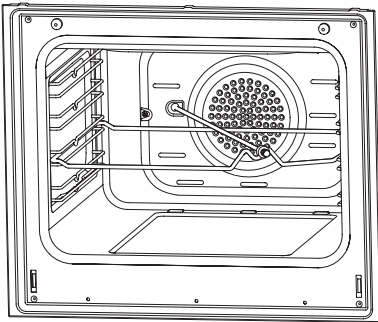
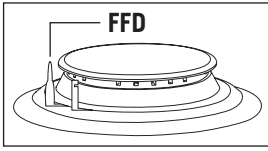


Figure 15

Place the spit on the frame. Slide turn spit frame into the oven at the desired level. Locate a dripping pan through the bottom in order to collect the fat. Add some water in dripping pan for easy cleaning. Do not forget to remove plastic part from spit. After grilling, screw the plastic handle to the skewer and take out the food from oven.

Using Cooker Section

Using gas burners



Flame cut-off safety device (FFD) *; operates instantly when safety mechanism activates due to overflow liquid over hobs.

1. The valves controlling the gas cookers have special security mechanism. In order to light the cooker always press on the switch forward and bring it to flame symbol by turnin counter clockwise. All of the lighters shall operate and the cooker you controlled shall light only. Keep the switch pressed until ignition i performed. Press on the lighter button and turn the knob counter clockwise.

2. Do not continuously operate the igniter for more than 15 seconds. If the burner does not ignite, wait minimum one minute before try again.

3. In models with gas security system, when flame of the cooker is extinguished, control valve cuts off the gas automatically. For operate the burners with gas security system you must press the knob and turn counter-clock-wise. After the ignition you must wait nearly 5-10 second for gas security systems activation. If the burner is extinguished for of the any reason, close the gas control valve and wait a minimum of one minute before trying again.

4. ● Closed 🔥 Fully open 🔥 Half open

5. Before operating your hob please make sure that the burner caps are well positioned. The right placement of the burner caps are shown as below.

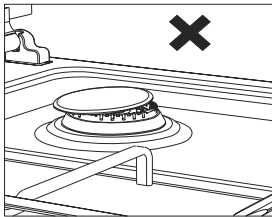


Figure 16

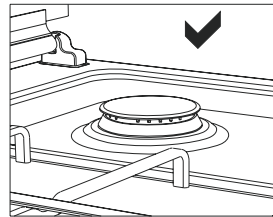


Figure 17

Using Hot Plates

	Level 1	Level 2	Level 3	Level 4	Level 5	Level 6
Ø80 mm	200 W	250 W	450 W	---	---	---
Ø145 mm	250 W	750 W	1000 W	---	---	---
Ø180 mm	500 W	750 W	1500 W	---	---	---
Ø145 mm rapid	500 W	1000 W	1500 W	---	---	---
Ø180 mm rapid	850 W	1150 W	2000 W	---	---	---
Ø145 mm	95 W	155 W	250 W	400 W	750 W	1000 W
Ø180 mm	115 W	175 W	250 W	600 W	850 W	1500 W
Ø145 mm rapid	135 W	165 W	250 W	500 W	750 W	1500 W
Ø180 mm rapid	175 W	220 W	300 W	850 W	1150 W	2000 W
Ø220 mm	220 W	350 W	560 W	910 W	1460 W	2000 W

1. Electric hotplates have standard of 6 temperature levels. (as describe herein above)

2. When using first time, operate your electric hotplate in position 6 for 5 minutes. This will make the agent on your hotplate which is sensitive to heat get hardened by burning.

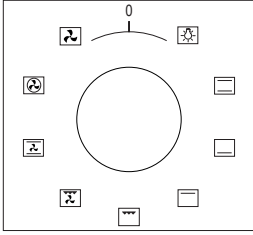
3. Use flat bottomed saucepans which fully contact with the heat as much as you can, so that you can use the energy more productively.

Pot Sizes

















	50*55	50*60	60*60
Small burner	12-18 cm	12-18 cm	12-18 cm
Normal burner	18-20 cm	18-20 cm	18-20 cm
Big burner	22-24 cm	22-26 cm	22-26 cm
WOK burner	24-28 cm	---	24-26 cm



PROGRAM TYPES



Function Button: Used for determining the heaters to be used for cooking the dish to be cooked in the oven. Heater program types in this button and their functions are described below. All heater types and program types consisting of these heaters may not be available at all models.

	Roast chicken		Fan
	Lower and upper heating elements		Turbo heating and fan
	Lamp		Lower-upper heating element and fan
	Lower heating element and fan		Grill and fan
	Grill and roast chicken		Grill
	Grill and lamp		Upper heating element
	Electrical timer		Lower heating element
	Flame		Ignition lighter

WARNING: All heater types and program types consisting of these heaters may not be available at all models.

COOKING TIME TABLE

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

Foods	Cooking function	Temperature (°C)	Rack position	Cooking duration (min.)
Cake (Tray / Mold)	Static / Static+Fan	170-180	2	35-45
Small cakes	Static / Turbo+Fan	170-180	2	25-30
Patty	Static / Static+Fan	180-200	2	35-45
Pastry	Static	180-190	2	25-30
Cookie	Static	170-180	3	20-25
Apple pie	Static / Turbo+Fan	180-190	2	50-70
Sponge cake	Static	200/150 *	2	20-25
Pizza	Static+Fan	180-200	3	20-30
Lasagna	Static	180-200	2	25-40
Meringue	Static	100	2	60
Chicken	Static+Fan / Turbo+Fan	180-190	2	45-50
Grilled chicken **	Grill	200-220	4	25-30
Grilled fish **	Grill+Fan	200-220	4	25-30
Sirloin steak **	Grill+Fan	Max.	4	15-20
Grilled meat balls **	Grill	Max.	4	20-25

* Without pre-heating. Half of the cooking should be 200°C and then second half should be 150°C.

** During the half of cooking, meal should be turned around.

MAINTENANCE AND CLEANING

1. Disconnect the plug supplying electricity for the oven from the socket.
2. While oven is operating or shortly after it starts operating, it is extremely hot. You must avoid touching from heating elements.
3. Never clean the interior part, panel, lid, trays and all other parts of the oven by the tools like hard brush, cleaning mesh or knife. Do not use abrasive, scratching agents and detergents.
4. After cleaning the interior parts of the oven with a soapy cloth, rinse it and then dry thoroughly with a soft cloth.
5. Clean the glass surfaces with special glass cleaning agents.
6. Do not clean your oven with steam cleaners.
7. Before opening the upper lid of the oven, clean spilled liquid off the lid. Also, before closing the lid, ensure that the cooker table is cooled enough.
8. Never use inflammable agents like acid, thinner and gasoline when cleaning your oven.
9. Do not wash any part of your oven in dishwasher.
10. In order to clean the front glass lid of the oven; remove the fixing screws fixing the handle by means of a screwdriver and remove the oven door. Then clean and rinse it thoroughly. After drying, place the oven glass properly and re-install the handle.

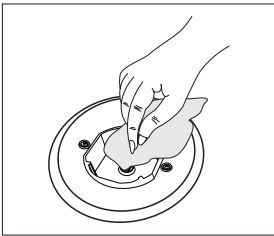


Figure 18

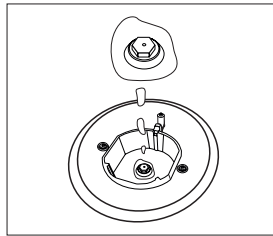


Figure 19

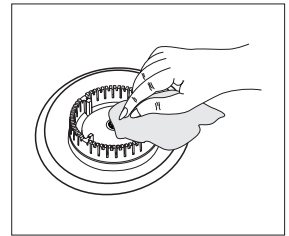


Figure 20

Installation Of The Oven Door

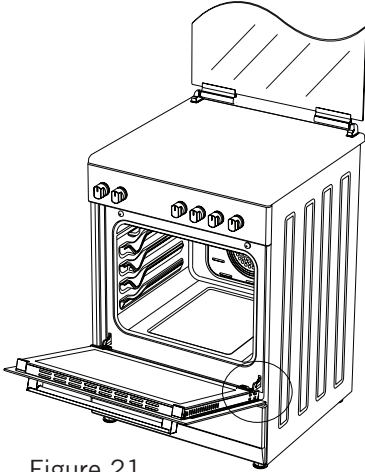


Figure 21

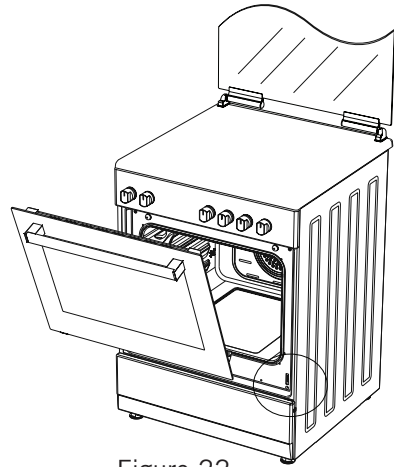


Figure 22

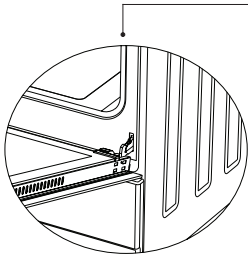


Figure 21.1

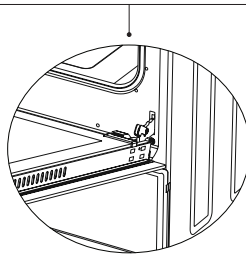


Figure 21.2

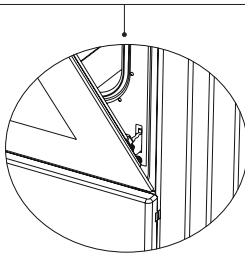


Figure 22.1

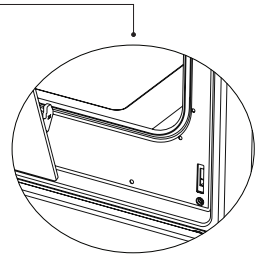


Figure 22.2

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 21.1**.

Bring the hinge lock to the widest angle as shown in **figure 21.2**. Bring both hinges connecting the oven door to the oven to the same position.

Afterwards, close the oven door as to lean on the hinge lock as shown in **figure 22.1**.

To remove the oven door, pull it upwards by holding it with both hands when close to the closed position as shown in **figure 22.2**.

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

Cleaning And Maintenance Of The Oven's Front Door Glass

Remove the profile by pressing the plastic latches on both left and right sides as shown in figure 23 and pulling the profile towards yourself as shown in figure 24. Then remove the inner-glass as shown in figure 25. 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.

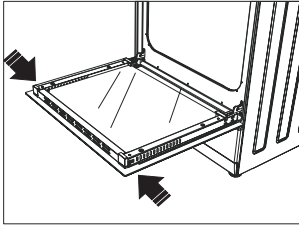


Figure 23

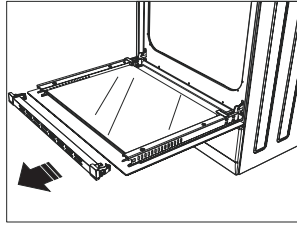


Figure 24

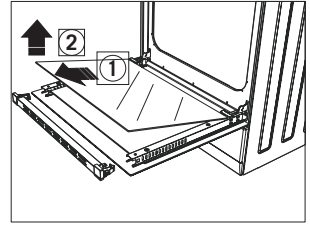


Figure 25

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.

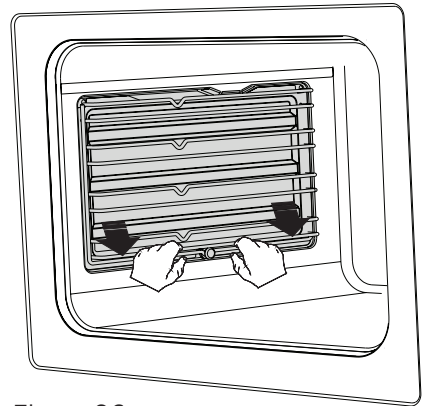
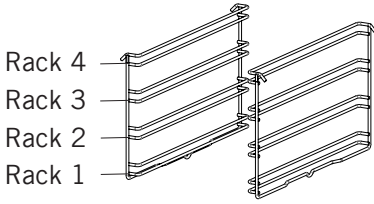


Figure 26

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.

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)

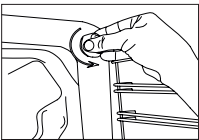
First disconnect the power of appliance and ensure that appliance is cold.

Remove the glass protection by turning as indicated in the figure. 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

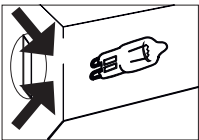


Figure 27

Type E14 Lamp



220-240 V, AC
15 W

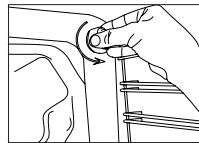


Figure 28

Using The Grill Deflector Sheet *

1. A safety panel is designed to protect control panel and the buttons when the oven is in grill mode. (figure 29)

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.

WARNING: Accessible parts may be hot when the grill in use. Young children should be kept away.

3. Place the safety panel under control panel by opening the oven front cover glass. (figure 30)

4. And then secure the safety panel in between oven and front cover by gently closing the cover. (figure 31)

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.

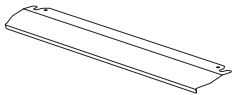


Figure 29

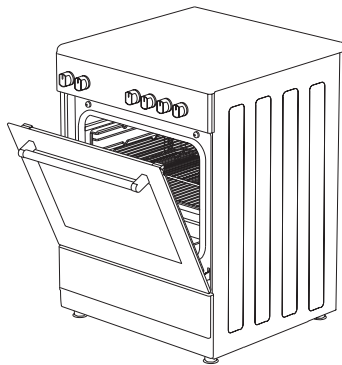


Figure 30

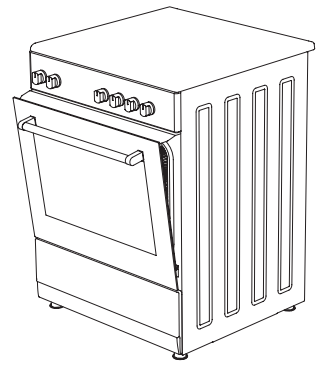


Figure 31

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.
	Gas supply not available.	Check if main gas valve is open.
		Check if gas pipe is bent or kinked.
		Make sure gas hose is connected to the oven.
	Check if suitable gas valve is being used.	
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.
Lighter not operating.	Tips or body of ignition plugs are clogged.	Clean tips or body of ignition plugs of gas burners.
	Gas burner pipes are clogged.	Clean gas burner pipes.
Electric shock when touching the oven.	No proper grounding.	Make sure power supply is grounded properly.
	Ungrounded wall socket is used.	

Problem	Possible cause	What to do
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 then wipe dry with a dishcloth.
Steam coming out from a crack on oven door.		
Water remaining inside the oven.		
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.
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 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.

Poštovani korisniče,

Naš cilj je proizvesti proizvod koji će u potpunosti zadovoljavati vaše potrebe uz pomoć modernih tehnologija u brižljivim radnim uvjetima i u skladu sa svim konceptima kvalitete.

Zbog toga Vam predlažemo da prije korištenja ovog uređaja pročitate upute za rukovanje i spremite ih za kasnije korištenje.

Napomena: Ova uputa za rukovanje pripremljena je za više modela. Neke opcije definirane u uputi možda neće biti dostupne na vašem štednjaku.

Proizvodi označeni s (*) su opcionalni.

UREĐAJ MORA BITI POSTAVLJEN U SKLADU S VAŽEĆIM PROPISIMA I SMIJE SE KORISTITI U PROSTORIJAMA S DOBROM CIRKULACIJOM ZRAKA. PROČITAJTE UPUTE ZA RUKOVANJE PRIJE POSTAVLJANJA ILI KORIŠTENJA UREĐAJA.

“U Skladu s WEEE Regulacijama.”

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VAŽNA UPOZORENJA

1. Instalaciju i popravak uvijek treba izvršiti „**OVLAŠTENI SERVIS**“. Proizvođač neće biti odgovoran za postupke koje izvrši neovlašteni servis.
2. Molimo, pažljivo pročitajte ove upute za rukovanje. Samo na ovaj način možete se koristiti uređajem na siguran i ispravan način.
3. Pećnica se smije koristiti samo u skladu s ovim uputama.
4. Djecu mlađu od 8 godina i kućne ljubimce držite podalje od pećnice tijekom rada.
5. **POZOR: Dostupni dijelovi mogu biti vrući prilikom rada roštilja. Držite izvan dohvata djece.**
6. **POZOR: Opasnost od požara, ne držite namirnice na površini za kuhanje.**
7. **POZOR: Tijekom uporabe uređaj i njegovi dostupni dijelovi postaju vrući.**
8. Uvjeti podešavanja uređaja navedeni su na naljepnici. (na pločici s podacima)
9. Dostupni dijelovi mogu biti vrući za vrijeme korištenja roštilja. Malu djecu treba držati podalje.
10. **POZOR: Ovaj uređaj namijenjen je samo za kuhanje. Ne smije se koristiti za druge namijene poput zagrijavanja prostorija.**
11. Za čišćenje uređaja ne koristite parne čistače.
12. Kada hranu stavite u pećnicu vodite računa da su vrata pećnice potpuno zatvorena.

13. NIKAD ne pokušavajte gasiti požar vodom. Samo isključite napajanje uređaja i tkaninom ili dekom za gašenje požara prekrijte plamen.

14. Djecu mlađu od 8 godina treba držati podalje ako ih se stalno ne može držati pod nadzorom.

15. Treba izbjegavati dodirivanje grijača.

16. OPREZ : Postupak pečenja/kuhanja treba nadzirati. Postupak pečenja/kuhanja treba uvijek nadzirati.

17. Ovaj uređaj mogu koristiti djeca mlađa od 8 godina, ljudi sa smanjenim fizičkim, slušnim i metalnim sposobnostima ili ljudi s nedostatnim iskustvom ili znanjem sve dok su pod nadzorom ili dok dobivaju informacije u vezi s opasnostima.

18. Ovaj uređaj namijenjen je isključivo za uporabu u kućanstvu.

19. Djeca se ne smiju igrati s uređajem. Djeca ne smiju čistiti ni vršiti korisničko održavanje uređaja osim ako nisu starija od 8 godina i ako nisu pod nadzorom.

20. Uređaj i njegov kabel držite izvan dohvata djece mlađe od 8 godina.

21. Zavjese, zastore od tila, papir ili drugi zapaljivi materijal držite podalje od uređaja prije nego što počnete koristiti uređaj. Ne stavljajte zapaljive materijale u ili na uređaj.

- 22.** Neka ventilacijski otvori budu otvoreni.
- 23.** Uređaj nije namijenjen za upravljanje putem vanjskog tajmera ili odvojenog sustava daljinskog upravljanja.
- 24.** Ne zagrijavajte zatvorene limenke ili staklenke. Tlak može izazvati eksploziju limenki i staklenki.
- 25.** Ručka pećnice nije namijenjena za sušenje kuhinjskih krpa. Ne vješajte na ručku kuhinjske krpe, itd.
- 26.** Na donju plohu pećnice ne stavljajte izravno pladnjeve, posude za pečenje ili aluminijske folije. Nakupljena toplina može oštetiti donju plohu pećnice.
- 27.** Prilikom postavljanja ili vađenja hrane iz pećnice uvijek koristite kuhinjske rukavice otporne na toplinu.
- 28.** Uređaj ne koristite ako ste pod utjecajem lijekova i/ili alkohola jer to može utjecati na vašu sposobnost prosudbe.
- 29.** Budite pažljivi kad u jelu koristite alkohol. Alkohol isparava pri visokim temperaturama i može se zapaliti i izazvati požar ako dođe u kontakt s vrućim površinama.
- 30.** Nakon svake upotrebe, provjerite je li uređaj isključen.
- 31.** Ako je uređaj pokvaren ili je vidljivo oštećen tada ga ne koristite.
- 32.** Utikač ne dirajte mokrim rukama. Prilikom isključivanja uređaja iz strujne mreže nikad ga ne povlačite za kabel.

33. Ne koristite uređaj ako mu je staklo na prednjim vratima napuklo ili uklonjeno.

34. Papri za pečenje stavite zajedno s hranom u prethodno zagrijanu pećnicu tako da ga stavite unutar posude za pečenje ili drugog dodatnog pribora pećnice (žičane rešetke za roštilj, posude za pečenje, itd.).

35. Na uređaj ne stavljajte predmete koje djeca mogu dohvatiti.

36. Važno je ispravno staviti žičanu rešetku roštilja ili posudu na žičane bočne držače i/ili ispravno postaviti posudu na držač. Rešetku roštilja ili posudu postavite između dva držača i vodite računa da su u ravnoteži prije nego što na njih stavite hranu.

37. Kako bi se spriječilo dodirivanje grijača pećnice uklonite višak papira za pečenje koji vise izvan dodatnog pribora ili posude.

38. Nikad ga ne koristite pri visokim temperaturama pećnice od maksimalnih temperatura navedenih na papiru za pečenje. Na donju plohu pećnice ne postavljajte papir za pečenje.

39. Kada su vrata otvorena tada ne postavljajte nikakav težak predmet na vrata i ne dozvolite djeci da sjede na njima. To može izazvati prevrtanje pećnice ili oštećenje šarki vrata pećnice.

40. Ambalažni materijali su opasni za djecu. Ambalažu držite izvan doseg djece.

41. Ne koristite abrazivna sredstva za čišćenje ili oštre metalne grebalice za čišćenje stakla jer to može izazvati ogrebotine na površini staklenih vrata i izazvati pucanje stakla.

42. Uređaj ne postavljajte na površine prekrivene tepisima. Električni dijelovi će se pregrijati jer ispod njih neće biti ventilacije. To će izazvati kvar uređaja.

43. Ne udarajte staklene površine ili staklenokeramičke stijenke pećnice s teškim metalom jer to može oštetiti otpornik. To može izazvati strujni udar.

44. Korisnik ne smije sam rukovati pećnicom.

45. Prilikom čišćenja plinskih plamenika trebate biti oprezni. Jer mogu nastati tjelesne ozljede.

46. Hrana se može prosuditi kada su nožice pećnice demontirane ili se oštete, zato budite pažljivi. Jer mogu nastati tjelesne ozljede.

47. Tijekom upotrebe, unutarnje i vanjske površine pećnice postaju vruće. Kada otvorite vrata pećnice, zakoračite natrag i izbjegnite vruću paru koja izlazi iz otvora pećnice. Postoji opasnost od opekline.

48. Gornji poklopac pećnice može se zatvoriti, ali tada se štednjak može prevrnuti. Zakoračite unatrag i izbjegnite da na vas padne vruća hrana. Postoji opasnost od opekline.

49. Ne stavljajte teške predmete na otvorena vrata pećnice, jer postoji opasnost od prevrtanja.

50. Tijekom čišćenja korisnik ne smije uklanjati otpornike. To može izazvati strujni udar.

51. Ne uklanjajte prekidače za uključivanje uređaja. U protivnom, to može omogućiti pristup električnim kabelima pod naponom. To može izazvati strujni udar.

52. Opskrba el. energijom pećnice može se prekinuti tijekom građevinskih radova u domu. Nakon dovršetka radova ponovno spajanje pećnice treba obaviti ovlašteni servis.

53. Na površine uređaja koje mogu postati vruće ne stavljajte metalni kuhinjski pribor poput noževa, vilica, žlica.

54. Radi sprječavanja pregrijavanja uređaj se ne smije postavljati iza ukrasnih pregrada.

55. Isključite uređaj prije vađenja zaštitnih dijelova. Nakon čišćenja, vratite zaštitne dijelove u skladu s uputama.

56. Mjesto učvršćivanja kabela treba se zaštititi.

57. POZOR: Istovremeno ne koristite pećnicu i plamenik roštilja.

58. Molimo, ne pripremajte hranu tako da je stavite izravno na posudu / rešetku. Hranu stavite u odgovarajući kuhinjski pribor prije stavljanja u pećnicu.

59. Vruća površina, pustite neka se ohladi prije zatvaranja poklopca.

Električna sigurnost

1. Uređaj uključite u uzemljenu utičnicu zaštićenu osiguračem odgovarajućih vrijednosti navedenih u tablici tehničkih specifikacija.

2. Neka ovlašteni električar podesi uzemljenje opreme. Naša tvrtka neće biti odgovorna za štetu nastalu zbog korištenja proizvoda koji nije uzemljen u skladu s lokalnim propisima.

3. Prekidači sklopke pećnice moraju se postaviti tako da ih krajnji korisnik može dohvatiti kada je pećnica instalirana.

4. Strujni kabel (kabel s utikačem) ne smije dodirivati vruće dijelove uređaja.

5. Ako je strujni kabel (kabel s utikačem) oštećen, taj kabel treba zamijeniti proizvođač ili njegov servis ili drugo kvalificirano osoblje radi izbjegavanja opasnih situacija.

6. Proizvod nikad ne perite prskanjem ili ulijevanjem vode u njega! Postoji opasnost od strujnog udara.

7. **POZOR: Radi izbjegavanja strujnog udara provjerite je li strujni krug uređaja otvoren prije zamjene lampice.**

8. **POZOR: Prije pristupa priključcima prekinite sve opskrbne vodove.**

9. **POZOR: Ako površina napukne, isključite uređaj radi izbjegavanja opasnosti od strujnog udara.**

10. Ne koristite odrezane ili oštećene kabele ili produžne kabele osim originalnog kabela.

11. Vodite računa da u otvorim u koje se umeće utikač uređaja nema tekućine ili vlage.

12. Stražnja površina pećnice isto se zagrijava tijekom rada. Električni priključci ne smije dodirivati stražnju površinu, a u protivnom se priključci mogu oštetiti.

13. Ne zatežite priključne kabele na vrata pećnice i ne provlačite ih preko vrućih površina. Ako se kabel otopi to može izazvati kratki spoj pećnice, pa čak i požar.

14. Uređaj isključite tijekom postavljanja, održavanja, čišćenja i popravka.

15. Ako je strujni kabel oštećen mora ga zamijeniti proizvođač, ovlaštenu servis ili kvalificirana osoba radi izbjegavanja opasnosti.

16. Vodite računa da je utikač čvrsto umetnut u zidnu utičnicu radi izbjegavanja iskri.

17. Ne koristite parne čistače za čišćenje uređaja jer u protivnom može doći do strujnog udara.

18. Za instalaciju je potrebna višepolarna sklopka koja može isključiti opskrbu el. energijom. Isključivanje opskrbe el. energijom treba se izvršiti pomoću sklopke ili ugrađenog osigurača instaliranog za fiksnu opskrbu el. energijom u skladu s građevinskim propisima.

19. Uređaj je opremljen s kabelom **tipa "Y"**.

20. Fiksni priključci spojit će se na opskrbu el. energijom uz omogućavanje višepolarno isključivanje. Za uređaje s prenaponskom kategorijom manjom od III uređaj za isključivanje treba biti priključen na fiksnu opskrbu el. energijom u skladu s propisima ožičenja.

Plinska sigurnost

1. Ovaj uređaj nije spojen na uređaj za pražnjenje produkata sagorijevanja. Ovaj uređaj treba se priključiti i instalirati u skladu s važećim propisima za instalaciju. Treba voditi računa ventilacijske priključke.

2. Kada se koristi uređaj za kuhanje na plin tada se u prostoriji nakupljanju toplina i produkti sagorijevanja. Prije svega, vodite računa da je kuhinja dobro prozračena kada uređaj radi te omogućite prirodne ventilacijske otvore ili instalirajte mehaničku ventilacijsku opremu.

3. Nakon duže upotrebe uređaja možda će biti potrebna dodatna ventilacija. Na primjer, otvorite prozor ili prilagoditi veću brzinu mehaničke ventilacije, ako postoji.

4. Ovaj uređaj treba se koristiti u dobro vrentiliranim prostorima u skladu s važećim propisima. Prije postavljanja ili rukovanja uređajem pročitajte priručnik.

5. Prije postavljanja uređaja, provjerite ispunjava li uređaj zahtjeve lokalne mreže (vrsta plina i tlaka).

6. Mehanizam ne može raditi duže od 15 sekundi. Ako se plamenik ne upali nakon 15 sekundi, zaustavite mehanizam i pričekajte barem jednu minutu prije ponovnog pokušaja paljenja plamenika.

7. Sve postupke koji će se izvršiti na plinskoj instalaciji trebaju obaviti ovlašteno i stručno osoblje.

8. Ovaj uređaj prilagođen je za prirodni plin (NG). Ako uređaj trebate koristiti s drugom vrstom plina tada se za promjenu trebate obratiti ovlaštenom servisu.

9. Za ispravan rad, napa, plinske cijevi i obrubnica trebaju se periodično zamijeniti u skladu s preporukama proizvođača i prema potrebi.

10. U plinskim uređajima plin treba dobro gorjeti. Da plin dobro gori vidljivo je iz plavičastog i neprekidnog plamena. Ako plin ne gori dobro, možda se nakupio ugljični-monoksid (CO). Ugljični-monoksid je plin bez boje i okusa te je jako otrovan, smrtonosne su čak i vrlo male doze.

11. Svog lokalnog dobavljača plina upitajte za telefonski broj u hitnom slučaju povezanom s plinom i mjerama koje se trebaju poduzeti u slučaju detekiranja mirisa plina.

Što uraditi ako otkrijete miris plina

1. Ne koristite otvoreni plamen i ne pušite.
2. Ne koristite niti jedan električni prekidač.
(npr.: prekidač za svjetlo ili zvono na vratima)
3. Ne koristite telefon ili mobitel.
4. Otvorite vrata i prozore.
5. Zatvorite sve ventile na uređajima koji koriste plin ili mjerila za plin.
6. Nazovite vatrogasce telefonom koji se nalazi izvan vašeg doma.
7. Provjerite sve cijevi i priključke i utvrdite ima li propuštanja. Ako i dalje osjećate miris plina napustite kuću i obavijestite susjede.
8. Ne ulazite u kuću dok ovlaštene službe ne utvrde kako je sigurna.

Namjena

1. Ovaj uređaj namijenjen je uporabi u kućanstvu. Nije dozvoljeno koristiti se uređajem u komercijalne svrhe.
2. Ovaj uređaj smije se koristiti samo za kuhanje/pečenje. Ne smije se koristiti za druge namijene poput zagrijavanja prostorija.
3. Ovaj uređaj ne smije se koristiti za grijanje posuda ispod roštilja, sušenje odjeće ili ručnika vješanjem na ručku ili u svrhu grijanja.
4. Proizvođač ne preuzima nikakvu odgovornost za štetu nastalu zloupotrebom ili neispravnim rukovanjem.
5. Pećnica uređaja može se koristiti za odmrzavanje, pečenje, prženje ili roštiljanje.
6. Rok trajanja proizvoda kojeg ste kupili je 10 godina. Ovo je razdoblje u kojem proizvođač osigurava rezervne dijelove potrebne za rad proizvoda.

Priključivanje Na Električnu Mrežu

1. Pećnica zahtjeva osigurač od 16 ili 32 ampera u skladu sa strujom za napajanje uređaja. Ako je potrebno, preporuča se da instalaciju napravi kvalificirani električar.

2. Pećnica je podešena u skladu sa strujom od 220-240V AC/380-415V AC 50/60Hz . Ako se struja razlikuje od gore navednih vrijednosti tada kontaktirate ovlaštenu servis.

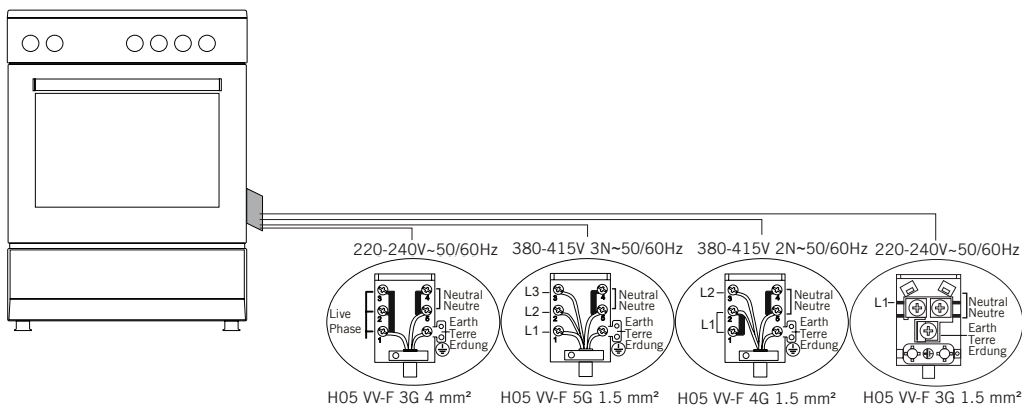
3. Električni priključci pećnice trebaju uključivati uzemljenu utičnicu instaliranu u skladu sa zakonskim odredbama. Ako nema odgovarajuće uzemljene utičnice na mjestu postavljanja pećnice tada odmah kontaktirajte kvalificiranog električara. Proizvođač neće biti odgovoran za oštećenja nastala zbog priključka uređaja na utičnicu koja nije uzemljena. Ako je kraj strujnog kabele otvoren, u skladu s vrstom uređaja, instalirajte odgovarajući zidni prekidač koji omogućuje isključivanje svih kabela u slučaju uključivanja/isključivanja putem električne mreže.

4. Ako se strujni kabel ošteti radi izbjegavanja opasnosti treba ga zamijeniti ovlaštenu servis ili kvalificirani električar.

5. Strujni kabel ne smije dodirivati vruće dijelove uređaja.

6. Pećnicom rukujte u suhom okruženju.

Schema električnih priključaka



Plinski Priključak

POZOR: Prije početka bilo kakvih radova u vezi s plinskom instalacijom isključite opskrbu plinom. Opasnost od eksplozije.

Pećnicom rukujte u suhom okruženju.

1. Stavite obrubnicu na crijevo. Gurnite jedno crijevo dok ne dođe do kraja cijevi.

2. Za kontrolu brtvljenja, vodite računa da su gumbi na upravljačkoj ploči u položaju zatvoreno, ali da je plinski cilindar otvoren. Na priključak nanesite malo sapunice. Ako postoji propuštanje plina sapunica će se zapjeniti.

3. Pećnicu treba koristiti u dobro prozračenom prostoru i treba je postaviti na ravnu površinu.

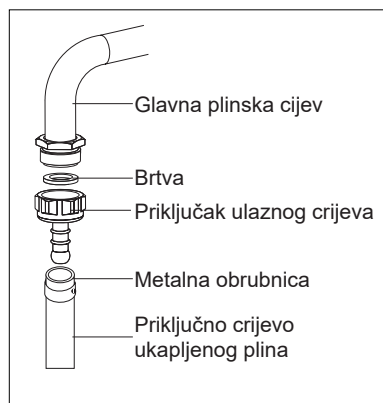
4. Ponovo provjerite plinski priključak.

5. Kada pećnicu postavljate na njeno mjesto provjerite je li poravnata s kuhinjskim ormarićem. Ako je potrebno, podesite visinu do visine kuhinjskih ormarića podešavanjem nožice.

6. Ne provlačite plinska crijeva i električne (strujne) kabele pećnice kroz područja koja se zagrijevaju posebno ih ne provlačite sa stražnje strane pećnice. Ne mičite pećnicu koja je spojena na plinski priključak. Primjena sile olabavit će crijevo što može rezultirati curenjem plina.

7. Za plinsko priključivanje koristite savitljivu cijev.

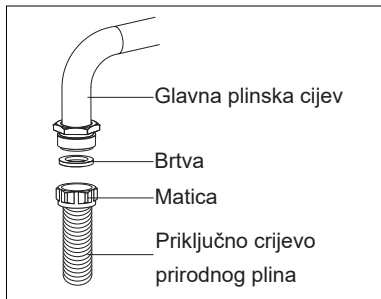
Za LPG priključak;



Za priključak ukapljenog plina (boca) pričvrstite metalnu obujmicu na cijev koja izlazi iz boce s ukapljenim plinom. Pričvrstite kraj crijeva na ulazni priključak crijeva iza uređaja guranjem do kraja zagrijevajući cijev u vreloj vodi. Nakon toga, povucite obujmicu prema kraju crijeva i zategnite je odvijačem. Brtva i ulazni priključak crijeva potrebni za priključivanje prikazani su na donjoj slici.

NAPOMENA: Regulator koji se treba pričvrstiti na bocu s ukapljenim plinom treba imati funkciju od 300 mmSS.

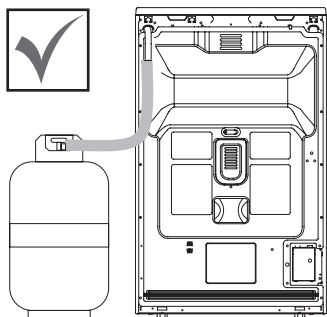
Za priključak prirodnog plina;



POZOR: Priključak za prirodni plin treba obaviti ovlašteni servis.

Za priključivanje prirodnog plina postavite brtvu na maticu na kraju priključnog crijeva prirodnog plina. Za instaliranje crijeva na glavnu plinsku cijev, okrenite maticu. Završite priključivanje kontroliranjem propuštanja plina.

Prolaz plinovoda

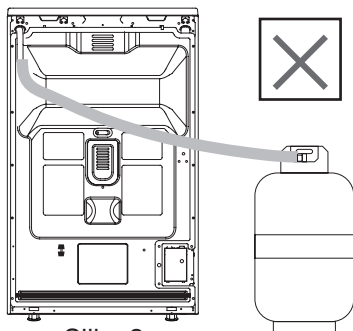


Slika 1

Povežite uređaj s priključkom plinovoda na najkraći mogući način i tako da ne može doći do curenja plina.

Kako biste proveli sigurnosnu provjeru nepropusnosti i hermetične zatvorenosti, provjerite jesu li gumbi na upravljačkoj ploči zatvoreni i je li plinska boca otvorena.

POZOR: Dok provjeravate curi li plin nikada nemojte upotrebljavati bilo koju vrstu upaljača, šibice, cigarete ili sličnu zapaljivu tvar.



Slika 2

Primijenite sapunicu na točkama povezivanja. Ako se javlja curenje, sapunica će se zapjeniti.

Kada umećete uređaj na mjesto, pazite da bude u istoj ravnini kao i radna ploča. Ako je potrebno, podesite noge kako bi bio u ravnini s radnom pločom.

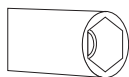
Uređaj upotrebljavajte na ravnoj površini i u dobro provjetrenom prostoru.

POZOR: Prije postavljanja uređaja provjerite odgovaraju li uvjeti lokalne distribucije (vrsta plina i tlaka) s postavkama uređaja.

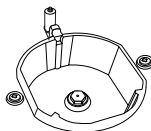
Postupak zamjene mlaznice

1. Molimo, koristite odvijač s posebnom glavom za uklanjanje i postavljanje krune plamenika s mlaznicama kao (slika 3)

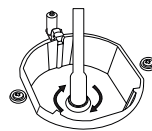
2. Uklonite krunu plamenika s mlaznicama (slika 4) s plamenika pomoću posebnog odvijača za njihovo uklanjanje i postavite novu krunu plamenika s mlaznicom. (slika 5)



Slika 3



Slika 4



Slika 5

Postavka smanjene stope protoka plina za plamenike

1. Upalite plamenik koji želite podesiti i okrenite gumb na smanjeni položaj.

2. Uklonite gumb s ventila za plin.

3. Upotrijebite odvijač odgovarajuće veličine da biste podesili vijak za podešavanje stope protoka.

Za ukapljeni naftni plin (LPG) (butan - propan) okrenite vijak u smjeru kazaljke na satu. Za prirodni plin trebate jednom okrenuti vijak u smjeru suprotnom od kazaljke na satu.

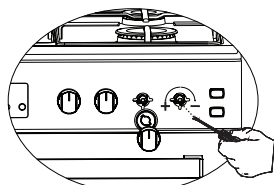
“Normalna dužina ravnog plamena u smanjenom položaju treba iznositi 6 - 7 mm.

4. Ako je plamen viši od željenog položaja, okrenite vijak u smjeru kazaljke na satu. Ako je manji, okrenite u smjeru suprotnom od kazaljke na satu.

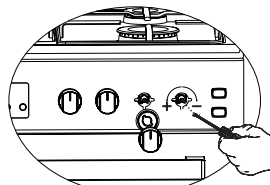
5. Za posljednju kontrolu, stavite plamenik i na uobičajenu visinu plamena i na smanjene položaje te provjerite gori li plamen ili ne.

Ovisno o vrsti ventila za plin koji se upotrebljava u vašem uređaju, položaj vijka za podešavanje može se razlikovati.

Za prilagođavanje pribora pećnice tipu plina pažljivo izvršite prilagođavanje smanjenja plamena okretanjem pomoću malog odvijača kao što je prikazano dolje u sredini na zapornom ventilu za plinske plamenike te zamijenite krunu plamenika s mlaznicama. (slika 6 i 7)



Slika 6



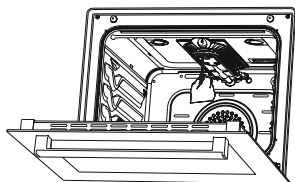
Slika 7

Uklanjanje donjeg i gornjeg gorionika i instalacija injektora u plinsku pećnicu

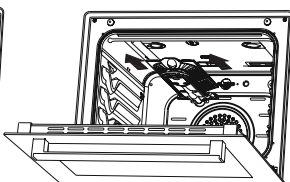
Uklanjanje gornjeg gorionika:

Uklonite vijak pomoću odvijača, kao što je prikazano na slici 8. Kao što je prikazano na slici 9, uklonite gorionik iz njegovog ležišta povlačenjem ka sebi. Kao što je prikazano na slici 10, uklonite injektor iz ležišta pomoću utičnog ključa. Da biste ponovo postavili gorionik, primijenite postupak uklanjanja obrnutim redom.

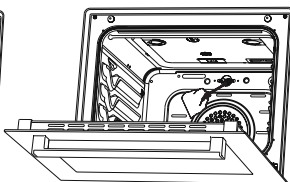
Slika 8



Slika 9



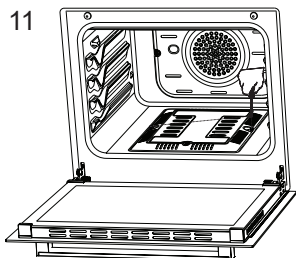
Slika 10



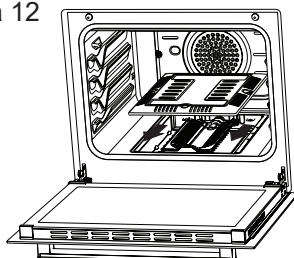
Uklanjanje donjeg gorionika:

Vrata donjeg gorionika su pričvršćena s dva vijka. Kao što je prikazano na slici 11, uklonite ih pomoću odvijača. Uklonite vrata povlačenjem nagore kao što je prikazano na slici 12. Uklonite gorionik iz ležišta tako što ćete ga privući prema sebi, kao što je prikazano na slici 13. Kao što je prikazano na Slici 14, uklonite injektor iz ležišta pomoću utičnog ključa. Kako biste ponovno postavili gorionik, primijenite postupak uklanjanja.

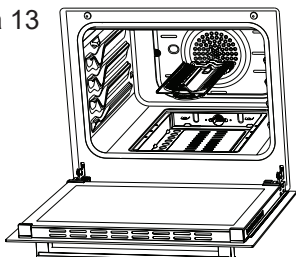
Slika 11



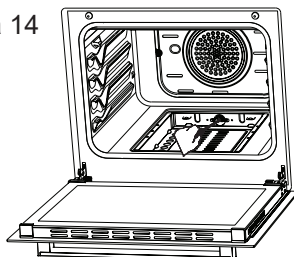
Slika 12



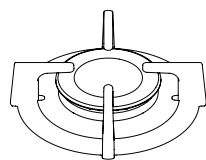
Slika 13



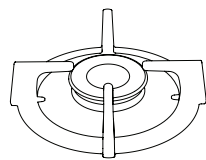
Slika 14



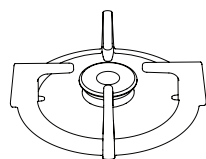
PRIKAZ UREĐAJA



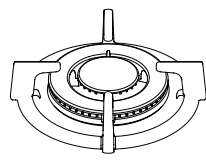
12



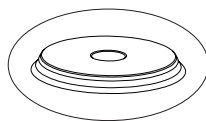
13



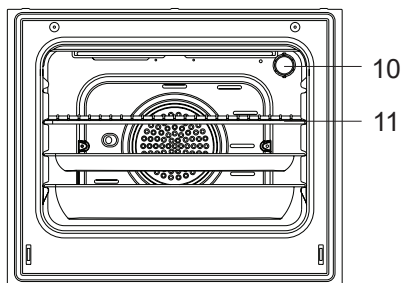
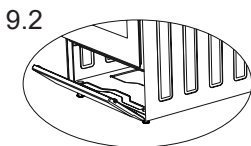
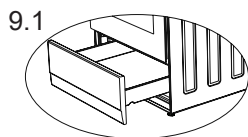
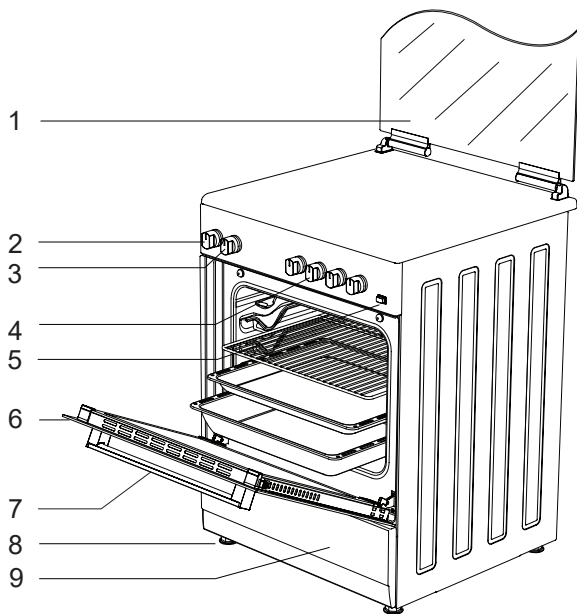
14



15



16

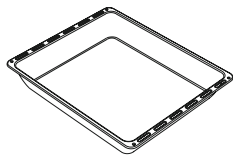


1. Stakleni poklopac (poklopac od metala)
2. Postavke termostata
3. Prekidači za podešavanje pećnice
4. Prekidači za odabir programa rada štednjaka
5. Paljenje pritiskom gumba *

6. Vrata
7. Ručka
8. Plastična nožica
9. Vrata donjeg odjeljka
- 9.1. Ladica *
- 9.2. Preklopna vratašca *
10. Lampica
11. Roštilj

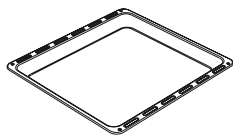
12. Veliki plamenik
13. Srednji plamenik
14. Pomoćni plamenik
15. Plamenik za wok *
16. Ploča za kuhanje * (Ø145 mm ili Ø185 mm)

Dodatna oprema



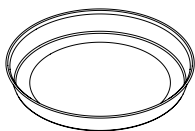
Duboki pladanj *

Upotrebljava se za pripremu slastica, velikih pečenki i jela s većim udjelom vode. Također se može upotrebljavati kao posuda za sakupljanje ulja ako izravno na roštilju pripremate torte, smrznutu hranu i jela od mesa.



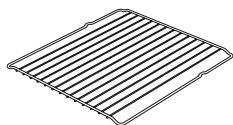
Pladanj / Staklo pladanj *

Upotrebljava se za pripremu slastica (kolačići, biskviti itd.), smrznute hrane.



Okrugla pladanj *

Upotrebljava se za pripremu slastica smrznute hrane.



Žičana rešetka

Upotrebljava se za pečenje ili stavljanje hrane u željeni držač.



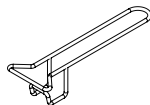
Teleskopska vodilica *

Pladnjeve i žičane nosače možete jednostavno vaditi i umetati zahvaljujući teleskopskim vodilicama.



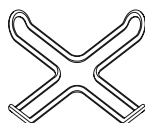
Žičana rešetka za pladanj *

Namirnice koje se mogu zalijepiti tijekom pečenja možete položiti na ovu rešetku za pladanj. Tako ćete spriječiti dodirivanje hrane i pladnja.



Ručka posude za pečenje *

Koristi se za hvatanje vrućih posuda za pečenje.



Pomoćni nosač lončića za kavu *

Može se koristiti za džezvu.

Tehničke karakteristike

Specifikacije	50x55	50x60	60x60
Vanjska širina	500 mm	500 mm	600 mm
Vanjska dubina	565 mm	630 mm	630 mm
Vanjska visina	855 mm	855 mm	855 mm
Snaga lampice	15-25 W		
Donji grijač	1000 W	1000 W	1200 W
Gornji grijač	800 W	800 W	1000 W
Turbo grijač	-----	1800 W	2200 W
Grijač roštilja	1500 W	1500 W	2000 W
Ulazni napon	220-240V AC/380-415V AC 50/60Hz		
Ploča za kuhanje 145 mm *	1000 W		
Ploča za kuhanje 180 mm *	1500 W		
Brza ploča za kuhanje 145 mm *	1500 W		
Brza ploča za kuhanje 180 mm *	2000 W		

POZOR: Za izmjene koje će izvršiti ovlašteni servis treba uzeti u obzir ovu tablicu. Proizvođač neće biti odgovoran za bilo kakve probleme koji nastaju zbog neispravne izmjene.

POZOR: Zbog povećanja kvalitete proizvoda tehničke specifikacije mogu se izmjeniti bez prethodne obavijesti.

POZOR: Navedene vrijednosti s oznakama na uređaju ili u isporučenoj dokumentaciji uređaja su laboratorijska očitavanja u skladu s važećim standardima. Ove vrijednosti mogu se razlikovati ovisno u uvjetima rada i okoliša.

Plamenik specifikacije	G20,20 mbar G25,25 mbar			G20,25 mbar		G20,13 mbar	
	Prirodni plin			Prirodni plin		Prirodni plin	
Wok Plamenik	Injektor	1,40	mm	1,28	mm	1,60	mm
	Protok plina	0,333	m ³ /h	0,333	m ³ /h	0,333	m ³ /h
	Napajanje	3,50	kW	3,50	kW	3,50	kW
Super brzo Plamenik	Injektor	1,15	mm	1,10	mm	1,45	mm
	Protok plina	0,276	m ³ /h	0,276	m ³ /h	0,276	m ³ /h
	Napajanje	2,90	kW	2,90	kW	2,90	kW
Polu brzo Plamenik	Injektor	0,97	mm	0,92	mm	1,10	mm
	Protok plina	0,162	m ³ /h	0,162	m ³ /h	0,162	m ³ /h
	Napajanje	1,70	kW	1,70	kW	1,70	kW
Pomoćni Plamenik	Injektor	0,72	mm	0,70	mm	0,85	mm
	Protok plina	0,96	m ³ /h	0,96	m ³ /h	0,96	m ³ /h
	Napajanje	0,95	kW	0,95	kW	0,95	kW
Roštilj Plamenik	Injektor	1,00	mm	0,92	mm	1,35	mm
	Protok plina	0,196	m ³ /h	0,196	m ³ /h	0,196	m ³ /h
	Napajanje	2,00	kW	2,00	kW	2,00	kW
Pećnica Plamenik	Injektor	1,10	mm	1,00	mm	1,50	mm
	Protok plina	0,235	m ³ /h	0,235	m ³ /h	0,235	m ³ /h
	Napajanje	2,50	kW	2,50	kW	2,50	kW

Plamenik specifikacije	G30,28-30 mbar G31,37 mbar			G30,50 mbar		G30,37 mbar	
	LPG			LPG		LPG	
Wok Plamenik	Injektor	0,96	mm	0,76	mm	0,96	mm
	Protok plina	254	g/h	254	g/h	254	g/h
	Napajanje	3,50	kW	3,50	kW	3,50	kW
Super brzo Plamenik	Injektor	0,85	mm	0,75	mm	0,85	mm
	Protok plina	211	g/h	211	g/h	211	g/h
	Napajanje	2,90	kW	2,90	kW	2,90	kW
Polu brzo Plamenik	Injektor	0,65	mm	0,60	mm	0,65	mm
	Protok plina	124	g/h	124	g/h	124	g/h
	Napajanje	1,70	kW	1,70	kW	1,70	kW
Pomoćni Plamenik	Injektor	0,50	mm	0,43	mm	0,50	mm
	Protok plina	69	g/h	69	g/h	69	g/h
	Napajanje	0,95	kW	0,95	kW	0,95	kW
Roštilj Plamenik	Injektor	0,70	mm	0,60	mm	0,65	mm
	Protok plina	145	g/h	145	g/h	145	g/h
	Napajanje	2,00	kW	2,00	kW	2,00	kW
Pećnica Plamenik	Injektor	0,75	mm	0,65	mm	0,70	mm
	Protok plina	182	g/h	182	g/h	182	g/h
	Napajanje	2,50	kW	2,50	kW	2,50	kW

POZOR: Vrijednosti promjera naznačene na injektoru navedene su bez zarez. Na primjer: promjer 1,70 mm na injektoru je naveden kao 170.

INSTALACIJA PEĆNICE

Provjerite je su li električne instalacije ispravne kako bi uređaj ispravno radio. Ako električne instalacije nisu prikladne nazovite električara i stručnjaka za plinsku instalaciju kako bi podesili potrebno. Proizvođač neće biti odgovoran za postupke koje izvrše neovlaštene osobe.

POZOR: Kupac je odgovoran za pripremu mjesta postavljanja uređaja te za pripremu električnih instalacija.

POZOR: Tijekom instalacije proizvoda trebate se pridržavati pravila lokalnih propisa u vezi s električnim instalacijama.

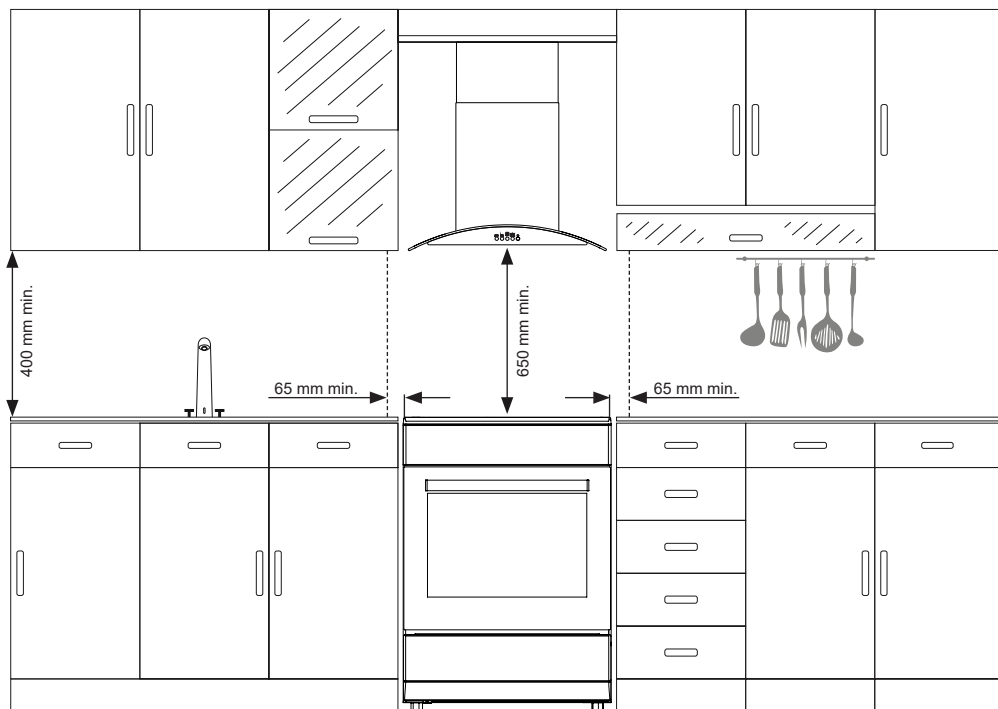
POZOR: Provjerite postoje li oštećenja na uređaju prije same instalacije. Ne instalirajte uređaj koji je oštećen. Oštećeni proizvodi predstavljaju opasnost za vašu sigurnost.

Pravo mjesto za instalaciju i važna upozorenja

Noge uređaja ne smiju se postavljati na mekane površine, poput tepiha. Kuhinjski pod treba biti izdržljiv tako da može podnijeti težinu uređaja i drugog kuhinjskog posuđa koje će se koristiti na pećnici.

Uređaj se treba koristiti tako da se ostavi slobodan prostor od minimalno 400 mm iznad površine gornje ploče za kuhanje te 65 mm bočno između kuhinjskih elemenata.

Uređaj je prikladan za korištenje na bočnim zidovima, bez potpore, ili za instaliranje u kuhinjski ormarić. Ako je iznad štednjaka postavljena napa ili aspirator tada se trebate pridržavati uputa proizvođača u vezi s visinom montaže. (min. 650 mm)

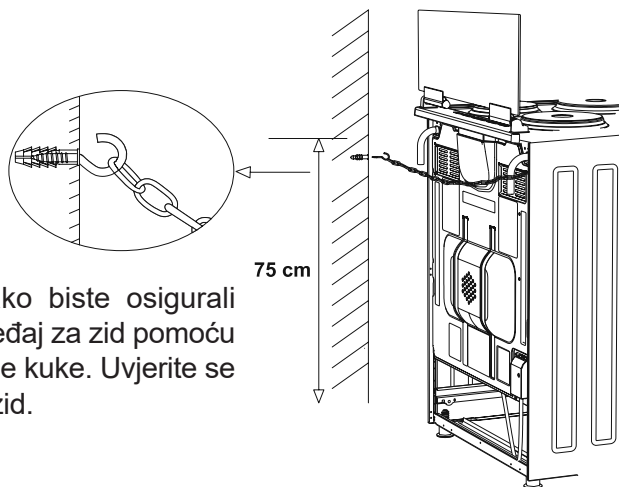


POZOR: Kuhinjski elementi pored uređaja trebaju biti otporni na visoke temperature.

POZOR: Uređaj ne postavljajte blizu hladnjaka ili zamrzivača. Toplina koju uređaj emitira povećava potrošnju energiju uređaja za hlađenje.

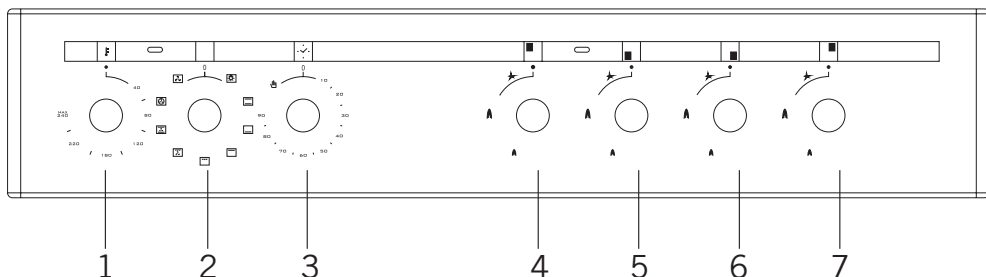
POZOR: Ne koristite vrata i/ili ručke za podizanje ili premještanje uređaja.

Prikaz Privezivanja Lanca



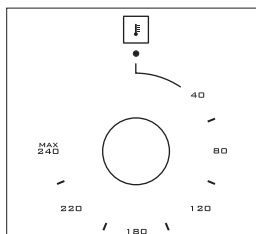
Prije korištenja uređaja, kako biste osigurali sigurnu uporabu, pričvrstite uređaj za zid pomoću priloženog lanca i vijka otvorene kuke. Uvjerite se da je kuka sigurno zavignuta u zid.

UPRAVLJAČKA PLOČA

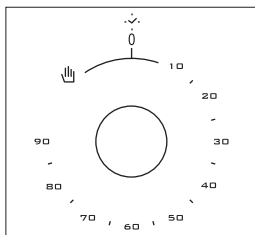


- | | |
|---------------------------|--------------------------|
| 1. Termostat | 5. Prednji lijevi grijač |
| 2. Gumb odabira funkcije | 6. Prednji desni grijač |
| 3. Mehanički tajmer | 7. Stražnji desni grijač |
| 4. Stražnji lijevi grijač | |

POZOR: Gornja upravljačka ploča služi samo kao ilustracija. U obzir trebate uzeti upravljačku ploču na svom uređaju.



Termostat: Koristi se za određivanje vremena pripreme jela koje se peče u pećnici. Nakon što ste hranu stavili u pećnicu, okrenite prekidač i podesite postavku željene temperature između 40-240 °C. Za različite temperature pripreme različitih namirnica pogledajte tablicu vremena pečenja.



Mehanički tajmer*: Koristi se za određivanje razdoblja pripreme hrane u pećnici. Kada istekne podešeno vrijeme, isključuje se napajanje grijača i emitira se zvučni signal. Mehanički tajmer može se podesiti na željeno razdoblje od 0-90 minuta. Za vrijeme priprema pogledajte tablicu pečenja.

KORIŠTENJE DIJELOVA PEĆNICE

Korištenje Plamenika Pećnice

1. Ako je vaša pećnica opremljena s plamenicima koji rade na plin tada trebate koristiti odgovarajući prekidač za paljenje plamenika. Neki modeli imaju automatsko paljenje pomoću prekidača, plamenik se jednostavno pali okretanjem prekidača. Također, plamenici se mogu upaliti pritiskom na gumb paljenja ili ih možete upaliti pomoću šibica.

2. Ne koristite upaljač duže od 15 sekundi. Ako se plamenik ne upali pričekajte najmanje jednu minutu prije nego što ponovno pokušate. Ako se plamen plamenika ugasi iz bilo kojeg razloga, zatvorite kontrolni plinski ventil i pričekajte najmanje jednu minutu prije ponovnog pokušaja.

Upotreba Grijača Pećnice

1. Kada pećnicu koristite prvi put može te osjetiti neugodni miris koji se širi iz nje a koji potječe od grijača. Kako biste se riješili tog neugodnog mirisa pustite pećnicu neka radi 45-60 minuta na temperaturi od 240 °C kada je prazna.

2. Upravljačka kola pećnice trebaju biti postavljena na željene vrijednosti, u protivnom pećnica neće raditi.

3. Vrste jela, vrijeme kuhanja (pečenja) i položaj termostata prikazani su u tablici vremena kuhanja (pečenja). Vrijednosti prikazane u tablici vremena kuhanja dobivene su kao rezultat testova obavljenih u laboratoriju. Možete otkriti različite okuse koji vam odgovaraju ovisno o navikama kuhanja i korištenja.

4. Pile u pećnici možete okretati pomoću pribora.

5. Vremena pečenja: Rezultati se mogu razlikovati ovisno o lokalnom naponu i namirnicama koje zahtijevaju različitu kvalitetu, količinu i temperature.

6. Za vrijeme pečenja u pećnici vrata pećnice ne smiju se često otvarati. U protivnom toplina neće ravnomjerno cirkulirati i rezultati mogu biti drukčiji.

Uporaba Roštilja

1. Kada roštilj postavite na najgornju prečku tada hrana na roštilju ne smije dodirivati roštilj.
2. Prilikom roštiljanja možete prethodno zagrijati pećnicu na 5 minuta. Ako je potrebno, hranu možete okrenuti na drugu stranu.
3. Hrana treba biti na sredini roštilja radi maksimalnog protoka zraka u pećnici.

Uključivanje roštilja;

1. Gumb funkcije postavite iznad simbola roštilja.
2. Zatim, postavite na željenu temperaturu roštilja.

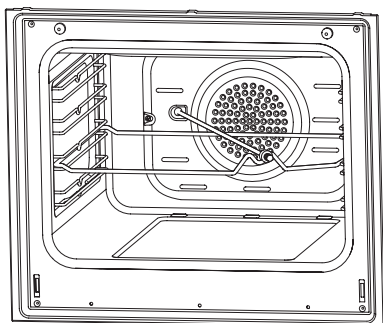
Isključivanje roštilja;

Gumb funkcije podesite na položaj isključeno.

POZOR: Tijekom roštiljanja držite vrata pećnice zatvorena. (električni roštilj)

POZOR: Tijekom roštiljanja držite vrata pećnice otvorena. (plinski roštilj)

Korištenje Ražnja Za Pile *

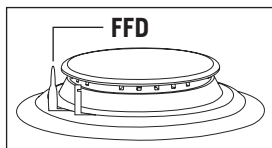


Slika 15

Stavite šipku ražnja na okvir. Lagano gurnite okvir šipke ražnja u pećnicu i na željenu razinu. Postavite posudu za prikupljanje masnoće na dno za brzo prikupljanje. U posudu za prikupljanje masnoće dodajte malo vode za lakše čišćenje. Ne zaboravite ukloniti plastični dio sa šipke ražnja. Nakon pečenja, zavijte plastičnu ručku na štapić za ražanj i izvadite hranu iz pećnice.

Korištenje Štednjaka

Korištenje plinskih plamenika





Sigurnosni ventil za prekid dotoka plina (FFD); se aktivira trenutno kada se aktivira sigurnosni mehanizam uslijed izlivanja tekućine preko gornjih plamenika.

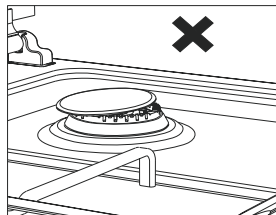
1. Zaporni ventili plinskih plamenika za plinski štednjak imaju poseban sigurnosni mehanizam. Za uključivanje štednjaka uvijek pritisnite prekidač prema naprijed i postavite simbol plamena okretanjem u smjeru obrnutom od smjera kazaljke na satu. Svi upaljači trebaju raditi i plamenik na koji se odnose treba se upaliti. Držite prekidač pritisnut dok se plamenik ne upali. Pritisnite gumb za paljenje i okrenite kotačići u smjeru obrnutom od smjera kazaljke na satu.

2. Ne koristite upaljač duže od 15 sekundi. Ako se plamenik ne upali pričekajte najmanje jednu minutu prije nego što ponovno pokušate. Ako se plamen plamenika ugasi iz bilo kojeg razloga, zatvorite kontrolni plinski ventil i pričekajte najmanje jednu minutu prije ponovnog pokušaja.

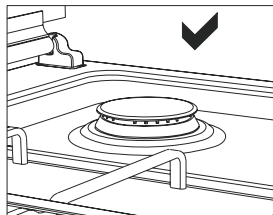
3. U modelima sa zaštitnim plinskim sustavom kada plamen štednjaka nestane, kontrolni ventil automatski isključuje plin. Za rukovanje plamenicima s plinskim sigurnosnim sustavom morate pritisnuti kolo za određivanje jačine plamena i okrenuti ga u smjeru suprotnom od smjera kazaljke na satu. Nakon toga morate pričekati približno 5-10 sekundi kako bi se aktivirao plinski sigurnosni sustav. Ako se plamen plamenika ugasi iz bilo kojeg razloga, zatvorite kontrolni plinski ventil i pričekajte najmanje jednu minutu prije ponovnog pokušaja.

4. ● Zatvoren  Potpuno otvoren  Napola otvoren

5. Prije rukovanja pločom za kuhanje provjerite jesu li poklopci plamenika dobro postavljeni. Ispravno postavljanje poklopaca plamenika prikazan je ispod.



Slika 16



Slika 17

Korištenje Ploča Za Kuhanje

	Razina 1	Razina 2	Razina 3	Razina 4	Razina 5	Razina 6
Ø80 mm	200 W	250 W	450 W	---	---	---
Ø145 mm	250 W	750 W	1000 W	---	---	---
Ø180 mm	500 W	750 W	1500 W	---	---	---
Ø145 mm brzo	500 W	1000 W	1500 W	---	---	---
Ø180 mm brzo	850 W	1150 W	2000 W	---	---	---
Ø145 mm	95 W	155 W	250 W	400 W	750 W	1000 W
Ø180 mm	115 W	175 W	250 W	600 W	850 W	1500 W
Ø145 mm brzo	135 W	165 W	250 W	500 W	750 W	1500 W
Ø180 mm brzo	175 W	220 W	300 W	850 W	1150 W	2000 W
Ø220 mm	220 W	350 W	560 W	910 W	1460 W	2000 W

1. Električne ploče za kuhanje imaju standardno 6 temperaturnih razina. (kao što je gore opisano)

2. Kod prve uporabe, električnu ploču za kuhanje koristite u položaju 6 u trajanju od 5 minuta. To će sredstvo na ploči za kuhanje, koje je osjetljivo na toplinu, stvrdnuti paljenjem.

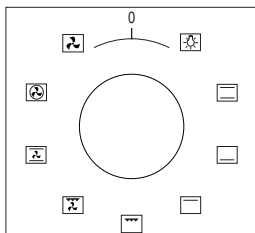
3. Kad god možete koristite ravne lonce s ravnim dnom koji potpuno iskorištavaju toplinu tako da energiju iskoristite na što produktivniji način.

Veličina Lonaca

	50*55	50*60	60*60
Mali plamenik	12-18 cm	12-18 cm	12-18 cm
Normalni plamenik	18-20 cm	18-20 cm	18-20 cm
Velik plamenik	22-24 cm	22-26 cm	22-26 cm
Plamenik za WOK	24-28 cm	---	24-26 cm



VRSTE PROGRAMA



Gumb funkcija: Koristi se za određivanje grijača koji će se koristiti u pripremi jela koje se peče u pećnici. Tipovi programa grijača povezani s ovim gumbom i njihove funkcije opisane su u nastavku. Svi tipovi grijača i programa koji se sastoje od ovih grijača možda nisu dostupni na svim modelima.

	Ražanj		Ventilator
	Gornji + Donji grijač		Turbo grijač + Ventilator
	Lampica		Donji + Gornji grijač + Ventilator
	Donji grijač + Ventilator		Grijač roštilja + Ventilator
	Grijač roštilja		Plamenik roštilja / Grijač roštilja
	Grijač roštilja + Lampica		Gornji grijač
	Električni tajmer		Plamenik pećnice / Donji grijač
	Plamen		Upaljač

POZOR: Svi tipovi grijača i programa koji se sastoje od ovih grijača možda nisu dostupni na svim modelima.

TABLICA VREMENA PEĆENJA

POZOR: Pećnica se treba prethodno zagrijati 10 minuta prije nego što u nju stavite hranu.

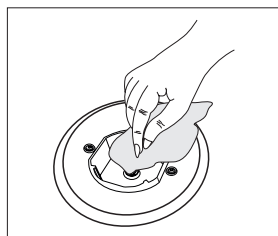
Hrana	Vrijeme funkcija	Temperatura (°C)	Držač položaj	Vrijeme Pećenja (Min.)
Kolač (posuda / kalup)	Statično / statično + ventilator	170-180	2	35-45
Kolačići	Statično / turbo + ventilator	170-180	2	25-30
Kosani odrezak	Statično / statično + ventilator	180-200	2	35-45
Kolači	Statični	180-190	2	25-30
Keksi	Statični	170-180	3	20-25
Pita od jabuka	Statično / turbo + ventilator	180-190	2	50-70
Biskvitni kolač	Statični	200/150 *	2	20-25
Pizza	Statično+ventilator	180-200	3	20-30
Lazanje	Statični	180-200	2	25-40
Puslice	Statični	100	2	60
Kokoš	Statično + ventilator / turbo + ventilator	180-190	2	45-50
Pile pečeno na roštilju **	Roštilj	200-220	4	25-30
Riba pečena na roštilju **	Roštilj+ventilator	200-220	4	25-30
Ramstek **	Roštilj+ventilator	Max.	4	15-20
Mesne okruglice pečene na roštilju **	Roštilj	Max.	4	20-25

* Bez prethodnog zagrijavanja pola pećenja treba biti na temperaturi od 200° C, a druga polovina na temperaturi od 150°C.

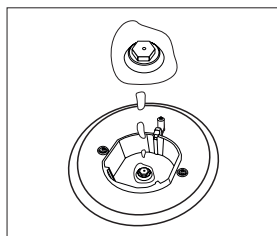
** Tijekom polovice pećenja hrana se treba okrenuti.

ČIŠĆENJE I ODRŽAVANJE

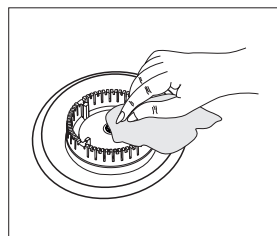
1. Odspojite utikač za napajanje pećnice električnom energijom iz utičnice.
2. Dok pećnica radi ili ubrzo nakon što počne s radom postaje iznimno vruća. Morate izbjegavati dodirivati grijače.
3. Nikad ne čistite unutarnji dio, panel, poklopac, posude i ostale dijelove pećnice sa sredstvima poput oštih četki, mrežica za pranje ili noža. Ne koristite abrazivna sredstva ili deterdžente.
4. Nakon čišćenja unutarnjih dijelova pećnice s krpom namočenom u sapunicu, isperite je i dobro je posušite suhom krpom.
5. Staklenu površinu očistite pomoću posebnog sredstva za čišćenje staklenih površina.
6. Ne čistite pećnicu pomoću uređaja za parno čišćenje.
7. Prije otvaranja gornjeg poklopca pećnice očistite prolivenu tekućinu s poklopca. Također, nakon zatvaranja poklopca provjerite je li se površina za kuhanje dovoljno ohladila.
8. Nikad ne koristite zapaljiva sredstva poput kiseline, razrjeđivača i benzina kada čistite pećnicu.
9. Niti jedan dio pećnice ne perite u perilici suđa.
10. Za čišćenje prednjeg staklenog poklopca pećnice, uklonite fiksne vijke koji drže ručku pomoću odvijača i uklonite vrata pećnice. Zatim ga očistite i dobro isperite. Nakon sušenja, stavite ispravno staklo pećnice i ponovo montirajte ručku.



Slika 18

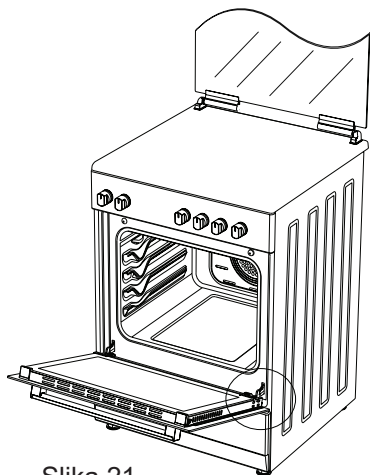


Slika 19

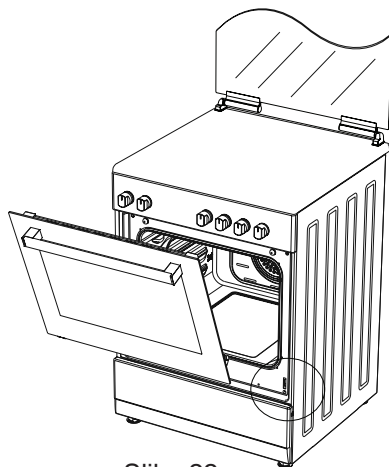


Slika 20

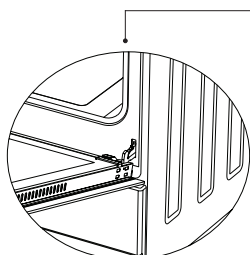
Instaliranje Vrata Pećnice



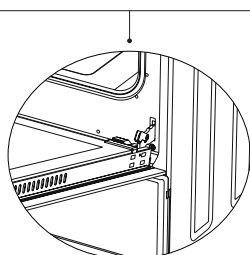
Slika 21



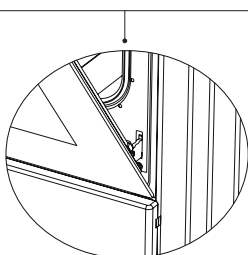
Slika 22



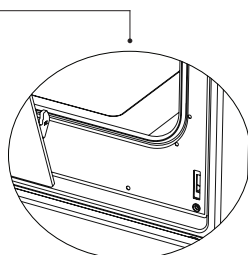
Slika 21.1



Slika 21.2



Slika 22.1



Slika 22.2

Vrata pećnice potpuno otvorite tako što ćete ih povući prema sebi. Nakon toga, postupak otključavanja obavite povlačenjem šarke za zaključavanje nagore pomoću odvijača, kao što je prikazano na **Slika 21.1**.

Namjestite šarku za zaključavanje do najšireg kuta kao što je prikazano na **Slika 21.2**. Namjestite obje šarke koje spajaju vrata pećnice sa pećnicom u isti položaj.

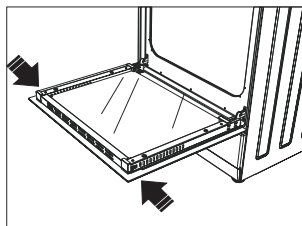
Nakon toga, zatvorite vrata pećnice tako da se oslanjaju na šarku za zaključavanje kao što je prikazano na **Slika 22.1**.

Kako biste uklonili vrata pećnice povucite ih nagore tako što ćete ih objema rukama držati kada budu blizu položaja zatvaranja kao što je prikazano na **Slika 22.2**.

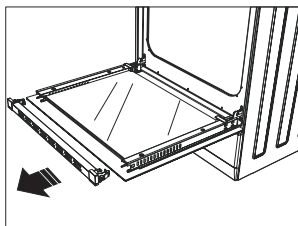
Da biste ponovo postavili vrata pećnice, izvedite gore opisane korake obrnutim redom.

Čišćenje I Održavanje Stakla Prednjih Vrata Pećnice

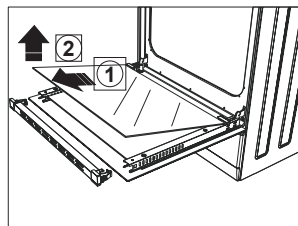
Uklonite profil pritiskom na plastične zasune s lijeve i desne strane kako je prikazano na slici 23 te povlačeći profil prema sebi kako je prikazano na slici 24. Potom uklonite unutarnje staklo kako je prikazano na slici 25. Ako je potrebno, srednje staklo možete ukloniti na isti način. Nakon što završite s čišćenjem i održavanjem, ponovno vratite stakla i profil obrnutim slijedom. Uvjerite se da profil ispravno leži na svojem mjestu.



Slika 23



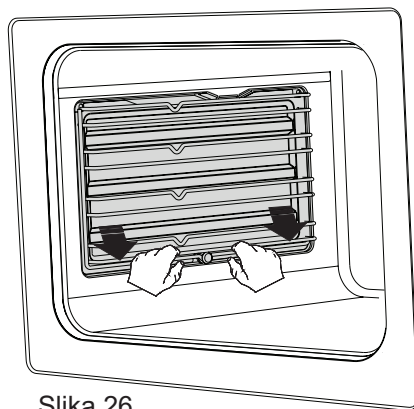
Slika 24



Slika 25

Katalitičke Stijenke *

Katalitičke stijenke nalaze se na lijevoj i desnoj strani šupljine ispod vodilica. Katalitičke stijenke uklanjaju neugodne mirise i omogućuju najveću učinkovitost kuhala. Katalitičke stijenke također upijaju ostatke ulja i čiste pećnicu dok ona radi.

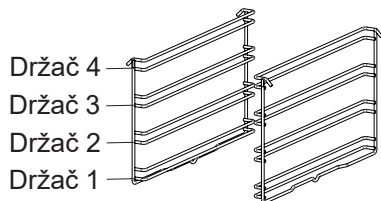


Slika 26

Uklanjanje katalitičkih stijenki

Da biste uklonili katalitičke stijenke morate izvući vodilice. Čim izvučete vodilice, katalitičke stijenke automatski će se otpustiti. Katalitičke stijenke moraju se promijeniti nakon 2-3 godine.

Položaj Žičanih Držača



Jako je važno da žičanu rešetku roštilja ispravno postavite u pećnicu. Ne dozvolite da žičani držači dodiruju stražnju stijenku pećnice. Položaj žičanih držača prikazan je na idućoj slici. Na donju ili gornji žičani držač možete staviti dublje posude ili standardnu posudu.

Postavljanje i uklanjanje žičanih držača

Za uklanjanje žičanih držača pritisnite spojke prikazane sa strelicama na slici, prvo uklonite donju, a zatim gornju stranu s mjesta postavljanja. Za postavljanje žičanih držača obrnite postupak uklanjanja žičanih držača.

Zamjena Rasvjetne Žarulje

UPOZORENJE: Prije zamijene rasvjetne žarulje provjerite je li pećnica isključena iz izvora električne energije kako biste izbjegli opasnost od strujnog udara.

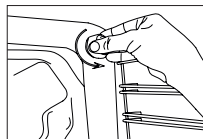
Prvo isključite napajanje uređaja i provjerite je li dovoljno hladan.

Okretanjem uklonite zaštitno staklo kako je prikazano na slici s lijeve strane. Ako imate poteškoća s okretanjem zaštitnog stakla, poslužite se plastičnim rukavicama radi boljeg prianjanja.

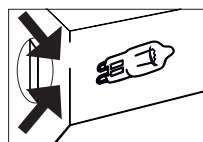
Zatim odvrnite staru žarulju i postavite novu koja ima iste tehničke značajke. Tehničke značajke žarulje:

Ponovno postavite zaštitno staklo, umetnite kabel uređaja u električnu utičnicu i zamjena je završena. Sada se možete koristiti pećnicom.

Tip lampice G9



220-240 V, AC
15-25 W



Slika 27

Tip lampice E14



220-240 V, AC
15 W



Slika 28

Uporaba Deflektora Roštilja *

1. Sigurnosni umetak dizajniran je s namjerom da zaštiti upravljačku ploču i gumbе kada pećnica radi u modu roštilja. (slika 29)

2. Molimo, koristite ovaj sigurnosni umetak za izbjegavanja topline koja može oštetiti upravljačku ploču i gumbе kada pećnica radi u modu roštilja.

POZOR: Dostupni dijelovi mogu biti vrući za vrijeme korištenja roštilja. Malu djecu treba držati podalje.

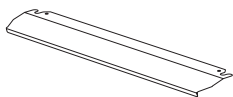
3. Sigurnosni umetak stavite ispod upravljačke ploče tako što ćete otvoriti prednja staklena vrata pećnice. (slika 30)

4. Zatim pričvrstite sigurnosni umetak između pećnice i prednjih vrata laganim zatvaranjem vrata (slika 31)

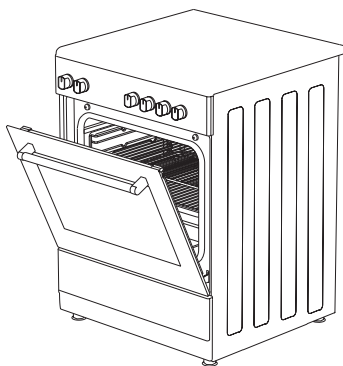
5. Prilikom pečenja važno je da su vrata otvorena na određenoj udaljenosti kada se peče u modu roštilja.

6. Sigurnosni umetak stvorit će idealne uvjete za pečenje i istovremeno štiti upravljačku ploču i gumbе.

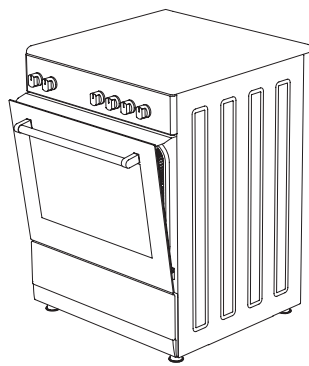
POZOR: Ako štednjak ima opciju „funkcije zatvorenog roštilja“ s termostatom tada možete držati zatvorena vrata tijekom pečenja; u ovom slučaju potreban je deflektor roštilja.



Slika 29



Slika 30



Slika 31

RJEŠAVANJE PROBLEMA

Probleme koji se mogu pojaviti prilikom uporabe proizvoda možete riješiti provjerom sljedećih navoda prije nego što pozovete servis radi popravka.

Kontrolna točka

U slučaju da nađete na problem s pećnicom, prvo provjerite donju tablicu i isprobajte navedene prijedloge.

Problem	Mogući uzrok	Što uraditi
Pećnica ne radi.	Nema struje.	Provjerite opskrbu el. energije.
	Opskrba plinom nije moguća.	Provjerite je li glavni plinski ventil otvoren.
		Provjerite je li plinska cijev savinuta ili zakrivljena.
		Provjerite je li plinsko crijevo spojeno na pećnicu.
	Provjerite koristi li se ispravan plinski ventil.	
Rad pećnice prekinut je tijekom pečenja.	Utikač je odspojen iz zidne utičnice.	Ponovno uključite utikač u zidnu utičnicu.
Isključuje se za vrijeme pečenja.	Predug rad.	Pustite pećnicu neka se ohladi nakon dugog pečenja.
	Više od jednog utikača priključeno je na zidnu utičnicu.	Koristite samo jedan utikač za svaku zidnu utičnicu.
Vrata pećnice ne otvaraju se ispravno.	Ostaci hrane blokiraju prostor između vrata i otvora pećnice.	Dobro očistite pećnicu i pokušajte ponovno. Ponovno otvorite vrata
Upaljač ne radi.	Začepljeni su vrhovi ili kućište prekidača za paljenje.	Očistite vrhove ili kućište za paljenje na plinskom plameniku.
	Začepljene su cijevi plinskog plamenika.	Očistite cijevi plinskog plamenika.
Strujni udar prilikom dodirivanja pećnice.	Nije dobro uzemljena.	Vodite računa da je električna mreža ispravno uzemljena.
	Koristi se neuzemljena zidna utičnica.	

Problem	Mogući uzrok	Što uraditi
Curenje vode.		
Para izlazi iz pukotine na vratima pećnice.	Voda ili para mogu se nakupiti u određenim uvjetima ovisno o tome koja se hrana priprema. To nije znak kvara uređaja.	Pustite neka se pećnica ohladi i zatim obrišite s kuhinjskom krpom.
Voda se zadržava unutar pećnice.		
Pećnica se ne zagrijava.	Vrata pećnice su otvorena	Zatvorite vrata i ponovno pokrenite pećnicu.
	Kontrolni gumbi pećnice nisu ispravno podešeni.	Pročitajte dio koji se odnosi na rukovanje pećnicom i ponovno podešite pećnicu.
	Osigurač je iskočio ili se sklopka isključila.	Zamjenite osigurač ili vratite sklopku u početni položaj. Ako se ovo učestalo događa tada nazovite električara.
Tijekom rada izlazi dim.	Kada pećnica radi prvi put.	Dim izlazi iz grijača. To nije kvar. Nakon što pećnicu budete koristili 2-3 puta tada se dim više neće javljati.
	Hrana u grijaču.	Neka se pećnica ohladi i očistite ostatke hrane s grijača.
Kada pećnica radi osjeća se miris zagorenog ili spaljene plastike.	Unutar pećnice koriste se plastični ili drugi pribor koji nije otporan na vrućinu.	Na visokim temperaturama, koristite prikladno stakleno posuđe.
Pećnica ne peče dobro.	Vrata pećnice se otvaraju često tijekom pečenja.	Ne otvarajte vrata pećnice često, ako hrana koju pečete ne zahtjeva okretanje. Ako često otvarate vrata tada unutarnja temperatura pada i stoga rezultat pečenja neće biti dobar.
Unutarnje svjetlo je prigušeno ili ne radi.	Strani predmet prekriva lampicu tijekom pečenja.	Očistite unutarnju površinu pećnice i provjerite ponovno.
	Lampica je možda pokvarena.	Zamjenite lampicom istih specifikacija.

PRAVILA RUKOVANJA

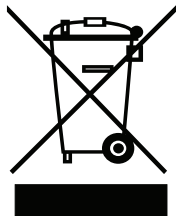
1. Ne koristite vrata i/ili ručke za podizanje ili premještanje uređaja.
2. Premještanje ili transport obavite u izvornom pakiranju.
3. Maksimalnu pažnju posvetite uređaju prilikom utovara/istovara i rukovanja.
4. Provjerite je li pakiranje dobro zatvoreno tijekom rukovanja ili transporta.
5. Zaštite uređaj od vanjskih faktora (poput vlage, vode, itd.) koji mogu oštetiti pakiranje.
6. Vodite računa i nemojte oštetiti uređaj udarcima, gnječenjem, ako vam ispadne itd. tijekom rukovanja ili transporta i pazite da ga ne oštetite ili iskrivite tijekom rada.

PREPORUKE ZA UŠTEDU ENERGIJE

Sljedeće pojedinosti pomoći će vam da proizvod koristite ekološki i ekonomično.

1. Koristite tamne i emajlirane posude koje bolje provode toplinu u pećnici.
2. Dok pripremate hranu, ako recept ili korisnički priručnik zahtjeva prethodno zagrijavanje, tada prethodno zagrijete pećnicu.
3. Tijekom pečenja ne otvarajte često vrata pećnice.
4. Ne pecite različita jela istovremeno u pećnici. Možete spremati dva jela istovremeno stavljanjem dvije posude na žičani držač.
5. Uzastopno pripremajte različita jela. Pećnica neće izgubiti toplinu.
6. Pećnicu isključite nekoliko minuta prije isteka vremena potrebnog za pečenje. U tom slučaju, ne otvarajte vrata pećnice.
7. Prije pečenja odmrznite zamrznutu hranu.

EKOLOŠKI PRIHVATLJIVO ODLAGANJE



Ambalažu odložite na ekološki prihvatljiv način. Uređaj je označen u skladu s Direktivom 2012/19/EU o rabljenim električnim i elektronskim uređajima (električni i elektronski otpad - WEEE). Smjernica određuje okvire za povrat i recikliranje rabljenih uređaja koji se primjenjuju u Europskoj uniji.

INFORMACIJE O PAKIRANJU

Ambalaža proizvoda proizvedena je od materijala koji se mogu reciklirati sukladno našim nacionalnim propisima o zaštiti okoliša. Ne odlažite materijale pakiranja skupa s otpadom iz kućanstva ili drugim otpadom. Odnosite ih na odlagalište za materijale pakiranja kako su odredile lokalne vlasti.