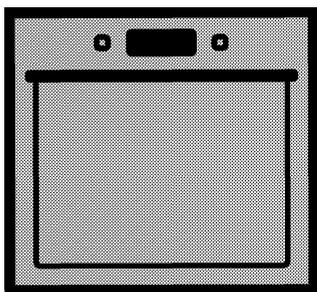


Built-in Oven

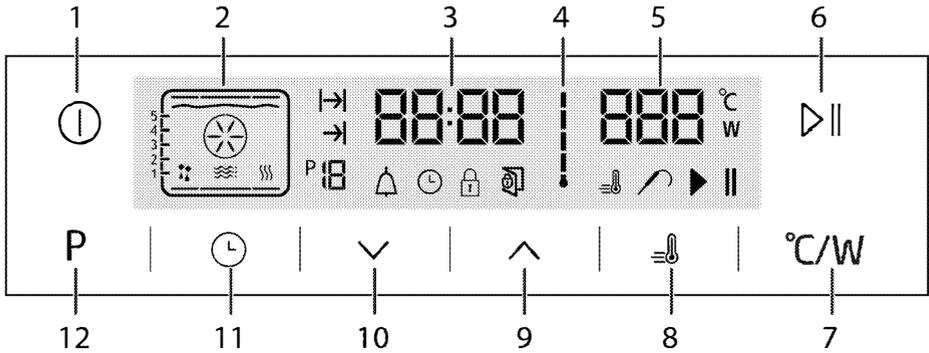
User manual



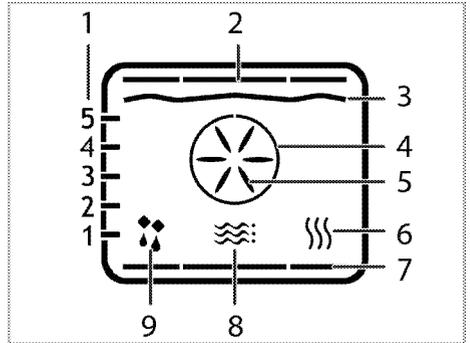
BQW14400B

BQW12400X

BCW14400B



- 1 On/Off key
- 2 Function display
- 3 Current time indicator field
- 4 Oven Inner Temperature symbol
- 5 Temperature indicator field
- 6 Start/stop cooking key
- 7 Temperature/power setting key
- 8 Booster symbol (rapid preheating)
- 9 Plus key
- 10 Minus key
- 11 Adjustment key
- 12 Return to function display key



- 1 Rack positions
- 2 Top heater
- 3 Grill heater
- 4 Turbo heater
- 5 Boost fan
- 6 Warm keeping
- 7 Bottom heating
- 8 Microwave symbol
- 9 Operating with fan position

- : Cooking time symbol
- : End of cooking time symbol
- : Function number
- : Alarm symbol
- : Clock symbol
- : Key lock symbol
- : Open door warning symbol
- : Booster symbol (rapid preheating)
- : Meat probe symbol
- : Cooking position symbol
- : Cooking in progress symbol

Functions vary depending on the product model!

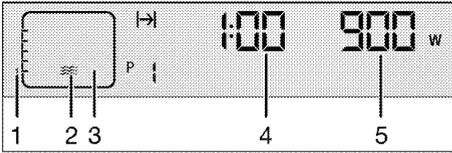
Function table:

Function table indicates the operating functions that can be used in the oven and their respective maximum and minimum temperatures.

Oven returns to stand-by display after it is switched on and the current time is set. Only the current time appears on the display.

Operating in microwave mode

1. Touch  to switch on the oven.
2. Initial operation screen appears when the oven is switched on.



- 1 Rack positions
- 2 Microwave symbol
- 3 Function display
- 4 Cooking time field: Indicates the set cooking time.
- 5 Microwave power/Temperature indicator field

This screen contains microwave mode with the microwave power level, recommended rack position and cooking time.

3. If you want to change the microwave power level, touch $^{\circ}\text{C}/\text{W}$ once to reach the power setting display.

W symbol will flash.

4. Touch \swarrow/\searrow until the desired power level appears in the power level field. Touch $^{\circ}\text{C}/\text{W}$ to set the level when the desired value appears on the display.
5. For cooking duration, touch  once. \rightarrow symbol will flash as well.
6. Touch \swarrow/\searrow to select the desired cooking time and confirm the setting with . Once the cooking time is set, \rightarrow will be displayed continuously.



7. If cooking time and power level values are suitable, touch  to start cooking. Cooking starts.



 If the oven door is opened during cooking,  appears on the display and microwave cooking is cancelled. You must touch  again to resume cooking after closing the oven door.

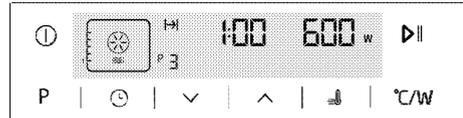
» The oven will operate on the level set, until the end of the cooking time you selected. The oven lamp is lit during the cooking process.

8. After the cooking is completed, "End" and  symbol appear on the display and alarm signal is heard.

9. To stop the alarm signal, just touch any key.

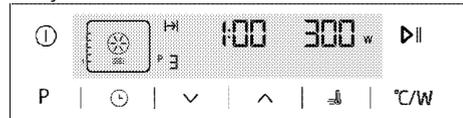
Operating in combi mode (oven and microwave together)

1. Touch  to switch on the oven.
2. Touch \wedge or \vee to select the desired combi mode.



3. If you want to change the microwave power level, touch $^{\circ}\text{C}/\text{W}$ once to reach the power setting display.

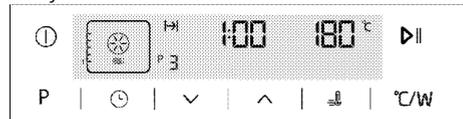
W symbol will flash.



4. Touch \swarrow/\searrow until the desired power level appears in the power level field. Touch $^{\circ}\text{C}/\text{W}$ to set the level when the desired value appears on the display.

5. If you want to change the temperature in combi mode, touch $^{\circ}\text{C}/\text{W}$ twice to reach the temperature setting display.

$^{\circ}\text{C}$ symbol will flash.

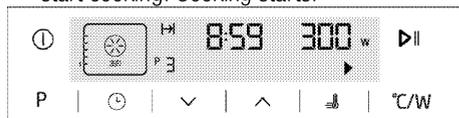


6. Touch \swarrow/\searrow until the desired temperature appears in the temperature indicator field. Touch $^{\circ}\text{C}/\text{W}$ to set the temperature when the desired value appears on the display.

- For cooking duration, touch  once.  symbol will flash as well.
- Touch   to select the desired cooking time and confirm the setting with . Once the cooking time is set,  will be displayed continuously.



- If the cooking time, power level and temperature values are suitable, touch  to start cooking. Cooking starts.



 If the oven door is opened during cooking,  appears on the display and microwave cooking is cancelled. You must touch  again to resume cooking after closing the oven door.

» The oven will be heated up to the preset temperature and will maintain this temperature until the end of the cooking time you selected. At the same time the oven will continue to run at the set microwave power level. The oven lamp is lit during the cooking process.

- After the cooking is completed, "End" and  symbol appear on the display and alarm signal is heard.
- To stop the alarm signal, just touch any key.

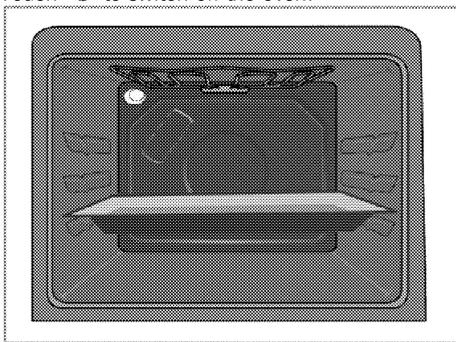
 During cooking, microwave level and cooking time can be changed.

 For microwave functions, oven clock displays cooking time in minutes and seconds format.

 In microwave cooking alone or combi mode cooking at low temperatures, odour may remain after taking out the food since the oven will be cold while cooking takes place. In such a case, operate your oven in fan assisted cooking mode at 230 °C for 20 minutes.

Switching off the electric oven

Touch  to switch off the oven.



First rack of the oven is the bottom rack. **Use only the first rack for microwave cooking.**

 Due to safety reasons, maximum time that can be set for "Cook time" is limited with 12 minutes at highest power level. On other power levels, this time may reach to 90 minutes.

 While making any setting, related symbols will flash on the display.

 Programme will be cancelled if a power failure occurs. You need to program the oven again.

 Current time cannot be set if the oven is operating at any function.

 Even if the oven is switched off, oven lamp lights up when the oven door is opened.

Operating modes for microwave

The order of operating modes shown here may vary according to the arrangement on your product.



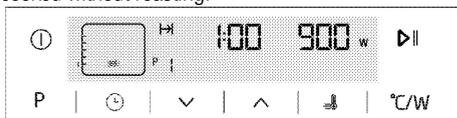
Cooking with several racks in microwave and combi modes is not possible. They are suitable for cooking with one rack only.



Oven is not heated in microwave mode alone. Only the food is heated.

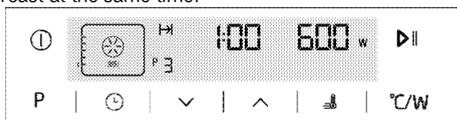
Microwave

Only the microwave operates. It may be used to warm meals and drinks, as well as cooking. Meals are cooked without roasting.



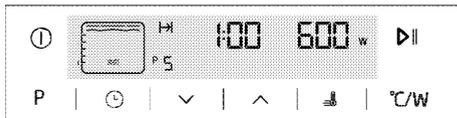
Microwave+Fan Heating

Oven's rear heater also operates together with the microwave. Hot air heated by the rear heater is evenly distributed throughout the oven rapidly by means of the fan. You can cook your meals in a short time and roast at the same time.



Microwave+Full Grill

Microwave and the grill on the ceiling of the oven operate. It is suitable for grilling large amount of meat.

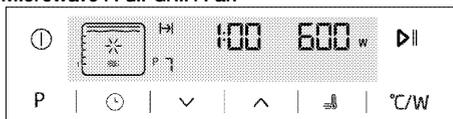


- Put big or medium-sized portions in correct rack position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

Microwave+Full Grill+Fan

Microwave and hot air heated by the full grill is distributed very fast in the oven by means of the fan. It is suitable for grilling large amount of meat.

Microwave+Full Grill+Fan

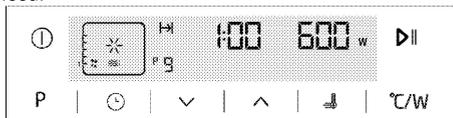


- Put big or medium-sized portions in correct rack position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

Microwave+Defrost

Microwave and only the fan (on the rear wall) operate.

It is suitable for thawing frozen grained food at room temperature slowly and cooling down the cooked food.



Function table

Function table indicates the functions that can be used in microwave and combi modes and their respective maximum and minimum temperatures.



Power values in Watt for microwave are 100,200,300,600 and 900.

Function	Power range (W)	Temperature range (°C)
Microwave	100-900	-
Microwave+Fan Heating	100-600	40-280
Microwave+Full Grill	100-600	50-280
Microwave+Full Grill+Fan	100-600	50-280
Microwave+Defrost	100-600	-

Cooking times table



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



1st rack of the oven is the bottom rack. Use only 1st rack in microwave cooking.

Dish	Cooking mode	Weight (gr)	Temperature (°C)	Microwave power (W)	Cooking time (approx. in min.)
Chicken baguette	Microwave+Fan supported	1000	210	600	25
Whole chicken	Microwave+Fan supported	1500	15 min. 230 then 200	600	35
Frozen pizza	Microwave+Fan supported	450	230	200	8
Turkey, thigh (boned)	Microwave+Grill+Fan	1000	230	300	30
Fresh large potatoes	Microwave+Fan supported	1000	180	600	25
Potatoes graten *	Microwave+Fan supported	1250	180	600	25
Dalyan meatball	Microwave+Fan supported	1800	5 min. 230 then 170	300	20
Whole fish	Microwave+Grill+Fan	1000	250	600	10
Sticks of fish pane	Microwave+Fan supported	600	230	300	12
Dumplings with tomato and potato	Microwave+Fan supported	1500	210	200	35
Convenience food (Chickpea with meat)	Microwave	400		600	3,5
Pilaf	Microwave	400		600	4

Please make preheating before cooking in combi mode. Preheating should be made by oven operating modes.

* It is suggested to add planed kashar cheese onto it during the final 5 minutes of cooking.

Defrost

Dish	Weight (gr)	Microwave power (W)	Dissolution time (min.) (approximately)	Waiting time (min.)	Suggestions
All red meat	250	200	6	10	Turn over half way through the cooking time
	500	200	12	10	
Ground meat	100	100	8	10	Turn over half way through the cooking time
	250	200	5	10	
	500	200	6	10	
Whole chicken	1500	200	25	10	Turn over half way through the cooking time
Chicken legs	750	300	7	10	
Chicken baguette	500	300	5	10	
	100	600	6	10	
Whole fish	250	200	7	5	Turn over half way through the cooking time
	500	200	10	5	Turn over half way through the cooking time
Sausage	300	200	5	5	

6 How to operate the oven

General information on baking, roasting and grilling



WARNING

Hot surfaces cause burns!

Product may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters and etc. Keep children away. Always use heat resistant oven gloves when putting in or removing dishes into/from the hot oven.



DANGER:

Be careful when opening the oven door as steam may escape.

Exiting steam can scald your hands, face and/or eyes.

Tips for baking

- Use non-sticky coated appropriate metal plates or aluminum vessels or heat-resistant silicone moulds.
- Make best use of the space on the rack.
- Place the baking mould in the middle of the shelf.
- Select the correct rack position before turning the oven or grill on. Do not change the rack position when the oven is hot.
- Keep the oven door closed.

Tips for roasting

- Treating whole chicken, turkey and large piece of meat with dressings such as lemon juice and black pepper before cooking will increase the cooking performance.
- It takes about 15 to 30 minutes longer to roast meat with bones when compared to roasting the same size of meat without bones.
- Each centimeter of meat thickness requires approximately 4 to 5 minutes of cooking time.
- Let meat rest in the oven for about 10 minutes after the cooking time is over. The juice is better distributed all over the roast and does not run out when the meat is cut.

- Fish should be placed on the middle or lower rack in a heat-resistant plate.

Tips for grilling

When meat, fish and poultry are grilled, they quickly get brown, have a nice crust and do not get dry. Flat pieces, meat skewers and sausages are particularly suited for grilling as are vegetables with high water content such as tomatoes and onions.

- Distribute the pieces to be grilled on the wire shelf or in the baking tray with wire shelf in such a way that the space covered does not exceed the size of the heater.
- Slide the wire shelf or baking tray with grill into the desired level in the oven. If you are grilling on the wire shelf, slide the baking tray to the lower rack to collect fats. Add some water in the tray for easy cleaning.



Foods that are not suitable for grilling carry the risk of fire. Only grill food which is suitable for intensive grilling heat.

Do not place the food too far in the back of the grill. This is the hottest area and fatty food may catch fire.

How to operate the electric oven



Functions vary depending on the product model.



Maximum adjustable cooking time in modes except "warm keeping" and microwave functions is limited with 6 hours due to safety reasons.



While adjusting any function, related symbols will flash on the display.



Program will be cancelled in case of power failure. You must reprogram the oven.



Current time cannot be set while the oven is operating in any function, or if semi-automatic or full automatic programming is made on the oven.



Even if the oven is switched off, oven lamp lights up when the oven door is opened.



Oven clock displays cooking durations for cooking with oven functions in hours and minutes, except for microwave functions.

Function	Recommended temperature (°C)	Temperature range (°C)
Fan heating	180	40-250
Full grill	280	40-280
Low grill	280	40-280
Eco fan heating	180	160-220
Warm keeping	60	40-100

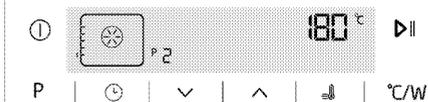
* Functions vary depending on the product model.

Operating modes

The order of operating modes shown here may be different from the arrangement on your product.

Fan heating

Hot air heated by the rear heater is evenly distributed throughout the oven rapidly by means of the fan. It is suitable for cooking your meals in different rack levels and preheating is not required in most cases. Suitable for cooking with multi trays.

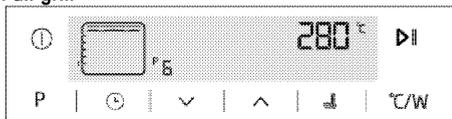


When the oven door is opened, the fan motor will not run in order to keep the hot air inside.

Full grill

Large grill at the ceiling of the oven is in operation. It is suitable for grilling large amount of meat.

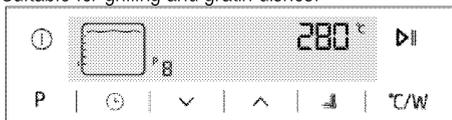
Full grill



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

Low grill

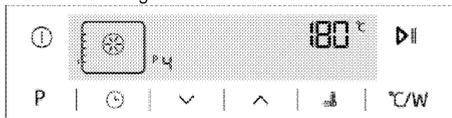
Small grill at the ceiling of the oven is in operation. Suitable for grilling and gratin dishes.



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

Eco fan heating

To save power, you can use this function instead of the cooking operations that you would perform by using Fan Heating at 160-220°C temperature range. However, the cooking time will increase a little bit. Cooking times related to this function are indicated in "Eco Fan Heating" table.

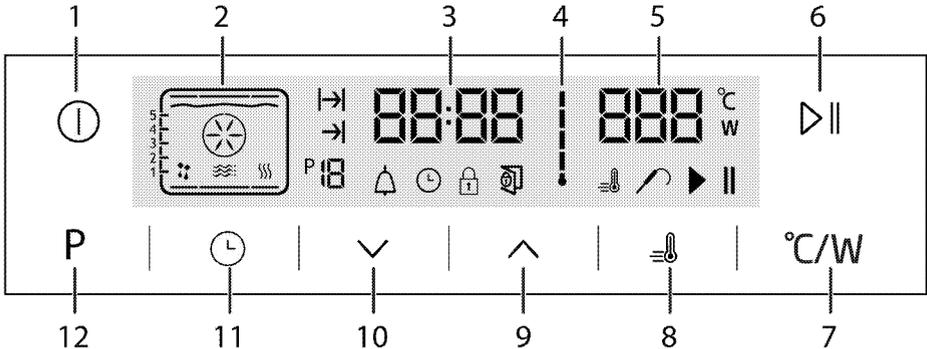


Warm keeping

Used for keeping food at a temperature ready for serving for a long period of time.



How to operate the oven control unit

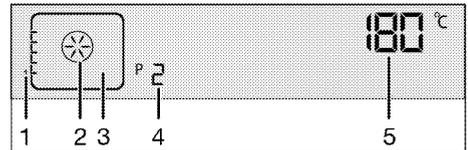


- 1 On/Off key
- 2 Function display
- 3 Current time indicator field
- 4 Oven Inner Temperature symbol
- 5 Temperature indicator field
- 6 Start/stop cooking key
- 7 Temperature/power setting key
- 8 Booster symbol (rapid preheating)
- 9 Plus key
- 10 Minus key
- 11 Adjustment key
- 12 Return to function display key

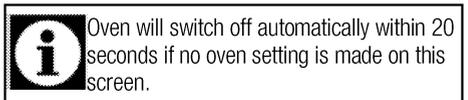
- : Cooking time symbol
- : End of cooking time symbol
- : Function number
- : Alarm symbol
- : Clock symbol
- : Key lock symbol
- : Open door warning symbol
- : Booster symbol (rapid preheating)
- : Meat probe symbol
- : Cooking position symbol
- : Cooking in progress symbol

How to operate the oven

1. Touch the "⏻" key for approx. 2 seconds to open the oven.
- » First operating function appears on display after the oven is turned on. When the display is in this mode, cooking time, the end of cooking time and Booster (quick heating) function can be set.



- 1 Rack positions
- 2 Function display
- 3 Function symbol
- 4 Function number
- 5 Temperature/weight indicator field



Manual cooking by selecting temperature and operating function

You can cook by selecting temperature and operating function specific to your meal and check progress manually without setting the cooking duration.

1. First operating function appears on display after touching ⏻ button to open the oven.
2. Select the operating function by touching the keys.

3. If you desire to change the temperature that is recommended for operating function, enable the temperature field by touching $^{\circ}\text{C}/\text{W}$ button.
 - » $^{\circ}\text{C}$ symbol flashes.
4. Set the desired temperature by touching \swarrow/\searrow keys.
5. Confirm the temperature setting by touching $^{\circ}\text{C}/\text{W}$ key.
6. Put your dish into the oven.
7. Touch \blacktriangleright \parallel key to start cooking if temperature and operating function are appropriate. \blacktriangleright symbol appears on display.
 - » Your oven will readily start operating in the selected function and will increase the inner temperature to the set temperature. Each grades of the inner temperature symbol will be lit as inner temperature reaches to the set temperature. Additional active heaters and recommended tray position appear in the Function display.
8. The oven does not turn off automatically due to the manual cooking without setting the cooking time. You can finish cooking by touching \blacktriangleright \parallel key once again.
 - » The oven finishes the cooking and \parallel symbol appears on display.
9. Touch the " O " key for approx. 2 seconds to close the oven.

Cooking by setting the cooking time;

You can make your oven switch off automatically at the end of cooking duration by selecting the temperature and function specific to your meal and setting the cooking duration.

1. First operating function appears on display after touching O button to open the oven.
2. Select the operating function by touching the \swarrow/\searrow keys.
3. If you desire to change the temperature that is recommended for operating function, enable the temperature field by touching $^{\circ}\text{C}/\text{W}$ button.
 - » $^{\circ}\text{C}$ symbol flashes.
4. Set the desired temperature by touching \swarrow/\searrow keys.
5. Confirm the temperature setting by touching $^{\circ}\text{C}/\text{W}$ key.

6. Touch \rightarrow until C symbol appears on display for cooking time.
7. Set the cooking time by touching \swarrow/\searrow keys and confirm the setting by touching O key.
 - » Once the Cooking Time is set, \rightarrow symbol will appear on display continuously.
8. Put your dish into the oven.
9. Touch \blacktriangleright \parallel key to start cooking if temperature, operating function and cooking time are appropriate. \blacktriangleright symbol appears on display.
 - » The oven will be heated up to the set temperature and will maintain this temperature until the end of the cooking time you selected.
 - » Your oven will readily start operating in the selected function and will increase the inner temperature to the set temperature. It maintains this temperature until the end of the set cooking time. Each grades of the inner temperature symbol will be lit as inner temperature reaches to the set temperature. Additional active heaters and recommended tray position appear in the Function display.
10. After the cooking process is completed, "End" appears on the display and the alarm sounds.
11. Touch any key to silence the alarm.
 - » Alarm stops and the oven finishes operating automatically.

Setting the end of cooking time to a later time;

You can ensure that the oven runs and turns off automatically by setting temperature and operating function specific to your meal, the cooking time and end of cooking to a later time, manually controlling without setting the cooking duration.

1. First operating function appears on display after touching O button to open the oven.
2. Select the operating function by touching the \swarrow/\searrow keys.
3. If you desire to change the temperature that is recommended for operating function, enable the temperature field by touching $^{\circ}\text{C}/\text{W}$ button.

» °C symbol flashes.

4. Set the desired temperature by touching   keys.

5. Confirm the temperature setting by touching °C/W key.

6. Touch  until  symbol appears on display for cooking time.

7. Set the cooking time by touching   keys and confirm the setting by touching  key.

» Once the Cooking Time is set,  symbol will appear on display continuously.

8. Touch  until  symbol appears on display for the end of cooking time.

9. Set the cooking time by touching   buttons and confirm the setting by touching  key.

» Once the end of cooking time is set,  symbol will appear on display continuously.

10. Put your dish into the oven.

11. Touch   key to start cooking if temperature, operating function, cooking time and the end of cooking time are appropriate.  symbol appears on display.

» Oven timer automatically calculates the startup time for cooking by deducting the cooking time from the end of cooking time you have set.

Selected operation mode is activated when the startup time of cooking has come and the oven is heated up to the set temperature. It maintains this temperature until the end of the set cooking time. Each grades of the inner temperature symbol will be lit as inner temperature reaches to the set temperature. Additional active heaters and recommended tray position appear in the Function display.

12. After the cooking process is completed, **"End"** appears on the display and the alarm sounds.

13. Touch any key to silence the alarm.

» Alarm stops and the oven finishes operating automatically.

 If you want to cancel only cooking time or cooking time plus the end of cooking time after you have set them, you need to reset the cooking time.

Setting the booster (Quick Pre-heating)

Use Booster (Rapid Pre-heating) function to make the oven reach the desired temperature faster.

 Booster cannot be selected in defrosting, keeping warm and cleaning positions. Booster settings will be cancelled in case of power failure.

1. Touch  after setting the temperature, operating function, cooking time and the end of cooking time.

»  symbol appears continuously and booster (rapid pre-heating) setting is enabled.

» Booster symbol disappears as soon as the oven reaches the desired temperature and oven resumes operating in the function it was in before the Booster function.

2. Touch  again in order to cancel booster function.

»  symbol disappears and booster (rapid pre-heating) setting is disabled.

Switching off the electric oven

Touch  to switch off the oven.

Activating the key lock

You can prevent oven from being intervened with by activating the key lock function.

1. Touch  until  symbol appears on display. » **"OFF"** appears on the display.

2. Press  to activate the key lock.

» Once the key lock is activated, **"On"** appears on the display and the  symbol remains lit.

Confirm by touching .

 Oven keys are not functional when the key lock is activated. Key lock will not be cancelled in case of power failure.

Deactivating the key lock

1. Touch  until  symbol appears on display. » **"On"** will appear on the display.

2. Disable the key lock by pressing the  key. » **"OFF"** will appear once the key lock is deactivated. Confirm by touching  key.

 Oven keys are not functional when the Key lock function is activated. Key lock settings will not be cancelled in case of power outage.

Setting the alarm clock

You can use the timer of the product for any warning or reminder apart from the cooking program.

The alarm clock has no influence on the functions of the oven. It is only used as a warning. For example, this is useful when you want to turn food in the oven at a certain point of time. Timer will give an audio warning at the end of the set time.

1. Touch  until  symbol appears on display.



Maximum alarm time can be 23 hours and 59 minutes.

2. Set the alarm duration by using  /  keys.
»  symbol will remain lit and the alarm time will appear on the display once the alarm time is set.
3. At the end of the alarm time,  symbol starts flashing and the audio warning is heard.

Silencing the alarm

1. Audio warning sounds for 2 minutes. To stop the audio warning, just press any key.
» Audio warning will be silenced and current time will be displayed.

Cancelling the alarm;

1. Touch  until  symbol appears on display in order to cancel the alarm.
2. Press and hold  key until "00:00" is displayed.



Alarm time will be displayed. If the alarm time and cooking time are set concurrently, shortest time will be displayed.

Changing the time of the day

1. Touch  in short intervals until  symbol appears on display.
2. Touch  /  keys to set the hour.
3. Confirm the setting by touching  symbol and wait for 4 seconds without touching any keys to confirm.



Current time settings are cancelled in case of power failure. It needs to be readjusted. Current time can not be changed when any of the oven functions is in use.

Adjusting the volume

1. While the oven is in Standby mode, touch  key in short intervals until 'VOL' appears on display.
2. Press  /  keys to set one of L0, L1 or L2 tones.
3. Press  key or wait for 4 seconds without touching any keys to confirm the setting.

Adjusting the Eco lamp setting

1. While the oven is in Standby mode, touch  key in short intervals until 'LP' appears on display.
2. Press  /  keys to set On or ECO option.
3. Press  key or wait for 4 seconds without touching any keys to confirm the setting.
4. When set to ON; while the oven door is open in Standby mode and during operation the lamp is turned ON continuously.
5. When set to ECO; while the oven door is open in Standby mode and during operation the lamp is turned ON and then turned OFF after 15 seconds.

If any key is touched during operation (excluding  and  keys) the lamp is turned ON and then turned OFF after 15 seconds.

Cooking times table



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

Baking and roasting



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

Dish	Cooking level number		Rack position	Temperature (°C)	Cooking time (approx. in min.)
Cakes in tray*	One level		1	175	30 ... 40
Cakes in mould*	One level		1	175	50 ... 60
Fairy cakes*	One level		1	175	25 ... 35
Sponge cake*	One level		1	200	8 ... 15
Walnut cookies*	One level		1	175	25 ... 30
	2 levels		1 - 3	170 ... 180	35 ... 45
Dough pastry*	One level		1	200	35 ... 45
	2 levels		1 - 3	200	45 ... 55
Rich pastry*	One level		1	190	25 ... 35
	2 levels		1 - 3	190	35 ... 45
Leaven*	One level		1	200	35 ... 45
Lasagna*	One level		1	200	30 ... 40
Beef steak (whole) / Roast	One level		1	25 min., 250/max, then 180 ... 190	100 ... 120
Leg of Lamb (casserole)	One level		1	25 min at 220 and then 180 ... 190	70 ... 90
Roasted chicken	One level		1	15 min., 250/max, then 190	55 ... 65
Turkey (Sliced)	One level		1	25 min., 250/max, then 190	150 ... 210
Fish	One level		1	200	20 ... 30

When cooking with 2 trays at the same time, place the deeper tray on the upper rack and the other one on the lower rack.

* It is recommended to perform preheating for all foods.

Eco Fan Heating



Do not change the cooking temperature after cooking starts in Eco Fan Heating mode.



Do not open the door in Eco Fan Heating mode.

Dish	Cooking level number		Rack position	Temperature (°C)	Cooking time (approx. in min.)
Cakes in cooking paper	One level		1	200	35 ... 40
Walnut cookies	One level		1	200	30 ... 35
Dough pastry	One level		1	200	40 ... 45
Rich pastry	One level		1	200	40 ... 45

Tips for baking cake

- If the cake is too dry, increase the temperature some 10°C and decrease the cooking time.
- If the cake is wet, use less liquid or lower the temperature by 10°C.
- If the cake is too dark on top, place it on a lower rack, lower the temperature and increase the cooking time.

- If cooked well on the inside but sticky on the outside use less liquid, lower the temperature and increase the cooking time.

Tips for baking pastry

- If the pastry is too dry, increase the temperature some 10°C and decrease the cooking time. Dampen the layers of dough with a sauce composed of milk, oil, egg and yoghurt.

- If the pastry takes too long to bake, pay care that the thickness of the pastry you have prepared does not exceed the depth of the tray.
- If the upper side of the pastry gets browned, but the lower part is not cooked, make sure that the amount of sauce you have used for the pastry is not too much at the bottom of the pastry. Try to scatter the sauce equally between the dough layers and on the top of pastry for an even browning.

 Cook the pastry in accordance with the mode and temperature given in the cooking table. If the bottom part is still not browned enough, place it on one lower rack next time.

Tips for cooking vegetables

- If the vegetable dish runs out of juice and gets too dry, cook it in a pan with a lid instead of a tray. Closed vessels will preserve the juice of the dish.
- If a vegetable dish does not get cooked, boil the vegetables beforehand or prepare them like canned food and put in the oven.

Operating the grill

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

Switching on the grill

1. First operating function appears on display after touching  button to open the oven.

Cooking times table for grilling

Grilling with electric grill

Food	Insertion level	Grilling time (approx.)
Fish	2...3	20...25 min. [#]
Sliced chicken	2...3	25...35 min.
Lamb chops	2...3	20...25 min.
Roast beef	2...3	25...30 min. [#]
Veal chops	2...3	25...30 min. [#]
Toast bread	3	1...2 min.
[#] depending on thickness		

2. Touch  keys to select the desired grill function.
3. If you desire to change the temperature that is recommended for operating function, enable the temperature field by touching  button.
»  symbol flashes.
4. Set the desired temperature by touching  keys.
5. Confirm the temperature setting by touching .
6. Touch   key to start grilling if temperature and operating function are appropriate.  symbol appears on display.
» Your oven will readily start operating in the selected function and will increase the inner temperature to the set temperature. Each grades of the inner temperature symbol will be lit as inner temperature reaches to the set temperature. Additional active heaters and recommended tray position appear in the Function display.
7. You can finish grilling by touching   button once again.
» The oven finishes grilling and  symbol appears on display.

Switching off the grill

1. Touch the "" button for approx. 2 seconds to close the oven.