

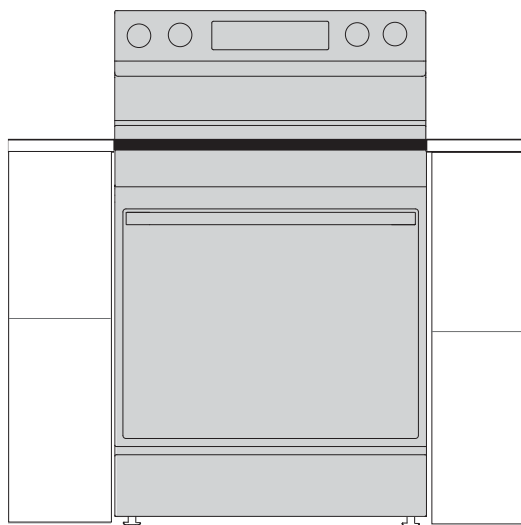
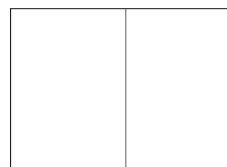
Hisense

life reimagined

EN

INSTRUCTIONS FOR USE

ELECTRIC RANGE



We thank you for your trust and the purchase of our appliance.

This detailed instruction manual is supplied to make the use of this product easier. The instructions should allow you to learn about your new appliance as quickly as possible.


Make sure you have received an undamaged appliance. If you do find transport damage, please contact the seller from which you purchased the appliance, or the regional warehouse from which it was supplied. The telephone number can be found on the invoice or on the delivery note.


The appliance has to be connected in compliance with the effective regulations, and it may only be used in well ventilated areas. Read the instructions before connecting or using the appliance.

Instructions for use are also available at our website:

<http://www.hisense.com>

The following symbols are used throughout the manual and they have the following meanings:

 **INFORMATION!**
Information, advice, tip, or recommendation

 **WARNING!**
Warning – general danger

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Important safety information



Tip-Over hazard

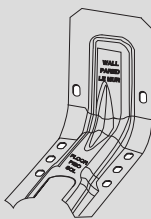
⚠ WARNING!



- A. A child or adult can tip the range and be killed.**
- B. Verify the anti-tip device has been properly installed and engaged (See installation instruction for details).**
- C. Ensure the anti-tip device is re-engaged when the range is moved (See installation instruction for details).**
- D. Do not operate the range without the anti-tip device in place and engaged.**

Anti-Tip Bracket

⚠ WARNING!



- **To reduce the risk of tipping the range, the range must be secured by a properly installed anti-tip bracket.**
- **See installation instructions shipped with the bracket for complete details before attempting to install.**

GENERAL SAFETY INSTRUCTIONS:

WARNING!

NEVER use this appliance as a space heater to heat or warm the room.

Keep these safety precautions, so they are available for review by your local inspector.

Make sure your appliance is properly installed and grounded by a qualified technician.

Never use the appliance for heating a room.


Do not leave children unsupervised. Children should never be left alone or unsupervised in the appliance's area. Never allow children to sit or stand on any part of the appliance.

Wear suitable clothing. When using the appliance, do not wear loose clothing or clothing with hanging parts.

Do not attempt to repair or replace any part of the appliance, unless this is specifically recommended in the manual. A trained service technician shall carry out all other servicing or repairs.

Do not use water to extinguish a grease fire. Smother the fire or flame, or use a dry chemical or foam-type extinguisher.

Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let the potholders touch hot heating elements. Do not use a towel or other bulky cloth in place of a potholder.



During use of the appliance some condensation could appear on the control panel. This will not affect functioning of the appliance.

STORING ITEMS IN OR ON THE APPLIANCE:

Do not store items of interest to children in cabinets above the cooking range or on the back guard of the cooking range. Children climbing onto the range to reach items could be seriously injured.

Do not store any flammable materials or substances in the oven or near the cooking zones or burners of the appliance.

BOTTOM STORAGE DRAWER SAFETY INSTRUCTIONS:

Do not leave paper products, plastics, canned food, or combustible materials in the drawer. They may ignite.

Use care when opening the bottom storage drawer.

COOKTOP SAFETY INSTRUCTIONS:

Use the proper pan size. This appliance is equipped with one or more surface units of different sizes. Select cookware with flat bottoms large enough to cover the burner. The use of undersized cookware will expose a portion of the heating element to direct contact and may result in the ignition of clothing. Proper relationship of cookware to burner will also improve efficiency.

Never leave the cooking zones unattended at medium or high heat settings. Foods, especially oily foods, may ignite resulting in a fire that could spread to surrounding cabinets.

Only certain glass, glass/ceramic, ceramic, earthenware, or other glazed cookware or utensils are suitable for use on the cooktop without breaking due to the sudden temperature change.

Cookware handles should be turned inward and not extend over adjacent cooking zones. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the cookware, the cookware handles should be positioned so that they are turned inward and that they do not extend over adjacent cooking zones.



OVEN SAFETY INSTRUCTIONS:

Be careful when opening the oven door. Let the hot air or steam escape before removing or replacing food.

Do not heat unopened food containers. Build-up of pressure may cause the container to burst, which may result in injury.

Never place cooking utensils, pizza or baking stones, or any type of foil or liner on the oven floor. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke, or fire.

Do not leave items on the cooktop near the oven vent. Items may overheat, resulting in a risk of fire or burns.

Always place oven racks in the desired location while the oven is cool. If you have to move a rack while the oven is hot, do not let the potholder come into contact with any hot heating element in the oven.

Never broil with the door open.

Ensure that aluminum foil and meat probes are prevented from contacting the heating elements (including sheathed type surface elements).

SELF-CLEANING OVEN SAFETY INSTRUCTIONS:

CAUTION: DO NOT LEAVE FOOD OR COOKING UTENSILS, ETC., IN THE OVEN DURING THE SELF-CLEANING MODE.

Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.

Do not touch oven door surfaces during self-clean operation. Keep children away from the oven during self-cleaning. Failure to follow these instructions may cause burns.

Before operating the self-clean cycle, remove pans, shiny metal oven racks and other utensils from the oven.

Before operating the self-clean cycle, wipe grease and food soils from the oven. An excessive amount of grease may ignite causing a fire hazard and smoke damage.

Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.


Only clean the parts specified in the manual.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another well-ventilated room.

Be careful when handling hot grease container and disposing hot grease.

GLASS/CERAMIC COOKING BURNERS SAFETY INSTRUCTIONS:

Do not cook on a broken cooktop. If the cooktop breaks, cleaning solutions and spillovers may penetrate the broken cooktop, which in turn results in a risk of electric shock. Contact a qualified technician immediately.



Be careful when cleaning the cooktop. If you use a wet sponge or cloth to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

DURING AND AFTER USE DO NOT TOUCH THE COOKING ZONES OR AREAS NEAR THEM – Cooking zones may be hot even when they are dark in color. Areas near cooking zones may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials come into contact with the cooking zones or areas near them, until they have had sufficient time to cool.

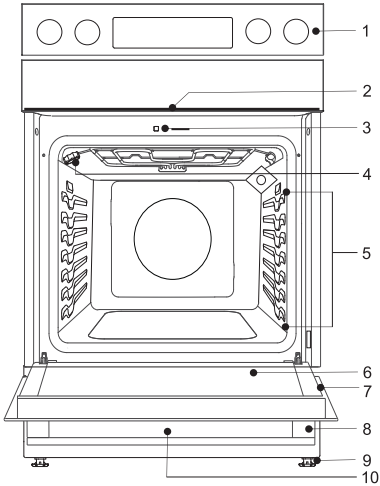
Appliance description

! WARNING!

Before use, read the safety instruction first!

💡 INFORMATION!

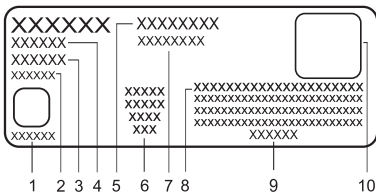
Throughout this manual, features and appearance may vary from your model.



- | | |
|-----------------------------|----------------|
| 1 Control unit | 6 Oven door |
| 2 Cooktop | 7 Rating plate |
| 3 Door lock with switch | 8 Door handle |
| 4 Light | 9 Foot |
| 5 Guides - 7 cooking levels | 10 Drawer |

Rating plate - information about the appliance

The rating plate indicating the basic information about the appliance is located at the edge of the drawer.

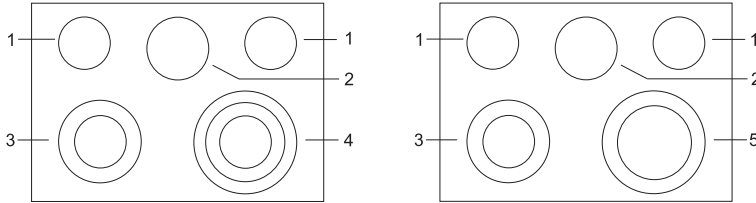


- | |
|------------------------|
| 1 UL symbol |
| 2 Serial number |
| 3 Code |
| 4 Model |
| 5 Brand |
| 6 UL standard |
| 7 Technical data |
| 8 AUID number |
| 9 Manufacturer address |
| 10 QR Code |

Cooktop

Cooking zones

(depending on the model)



1 Cooking zone \varnothing 6" - 1200 W

2 Cooking zone \varnothing 7" - 100 W (Warm Zone)

3 Double-ring cooking zone:

- \varnothing 6" - 1400 W
- \varnothing 9" - 3300 W

4 Triple-ring cooking zone:

- \varnothing 6" - 1050 W
- \varnothing 8" - 1950 W
- \varnothing 12" - 3000 W

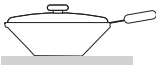
5 Double-ring cooking zone:

- \varnothing 8" - 1900 W
- \varnothing 12" - 3000 W

Glass ceramic cooking surface

- Cooktop surface is made of smooth glass; heaters are placed under the cooking zones.
- Cooking zone temperature rises gradually and evenly. When the temperature rises, the cooking zone will glow red.
- The cooking zone will switch on and off to maintain the selected setting. The cooking zone will retain enough heat to deliver even heat during operation.
- For more efficient cooking, switch off the cooking zone 5 minutes before the end of the cooking process. The appliance will finish cooking using the remaining heat.

Safety tips for cooking



- Use quality cookware with a flat and stable bottom.
- Only use a flat-bottomed wok.
- Do not place wet cookware in the cooking zone.
- Make sure the pots and pans are placed in the middle of the cooking zone.
- Pan bottom diameter should be equal to the cooking zone diameter.
- When using special cookware, observe the cookware manufacturer's instructions.

Preventing scratches and stains

- Do not use abrasive cleaners or sponges that could scratch the cooktop.
- Do not use chlorine-based bleach, ammonia, or other cleaners not expressly recommended for cleaning the glass-ceramic surface.
- Do not use glass cookware as it could scratch the cooktop surface.
- Do not place a wok ring on the cooktop, as it could damage or scratch the cooktop.
- Make sure the cooktop and the pan bottom are always clean.
- Do not slide metal cookware across the cooktop.
- Do not use dirty cloths to clean your cooktop. They will leave behind a layer of dirt that could cause permanent stains on the cooktop.

Preventing other damage

- Do not place plastic objects, sugar or food with high sugar content onto the cooking zone. If this happens, immediately clean the cooktop.
- Do not cook food directly on the cooktop.
- Always use suitable cookware.

Operating the cooktop

WARNING!

DANGER OF FIRE: Never leave the area in which the cooktop is used unsupervised. Always supervise the cooking process. Do not store any items on the cooktop surface. Failure to observe these instructions could lead to fire, severe injuries, or death.

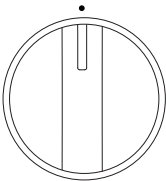
INFORMATION!

Before using the cooktop, clean the glass-ceramic surface using a damp cloth and some mild cleaner safe for the cooktop surface. During initial use, a characteristic "New appliance smell" may appear; it will gradually disappear.

Do not use aggressive cleaners, such as abrasive cleaners that could cause scratches, abrasive dishwashing sponges, or stain removers.

Use only cleaners safe for cooktop surfaces.

Switching on the cooking zone



Switch on the cooking zones using the knobs on the control panel. A surface ON indicator light will glow when any surface unit is on. The symbols indicate the respective cooking zones that the knobs control. Push the knob inwards and rotate it in any direction to the setting you want.

Warm Zone function can be operated using control unit.

Dual and Triple Surface units (on some models)

An additional heater ring can be activated for some cooking zones (depending on the model). Push the knob inwards and rotate it in any direction to the desired position.

Hot surface indicator

When on, the indicator light warns that the cooking zone is hot (danger of burns). The hot surface indicator will remain lit when the cooking zone is switched off until the cooktop cools down to approximately 150 °F.


WARNING!

Do not touch the cooktop until the cooking zones have fully cooled down.
The surface could still be hot and touching the glass surface before it is sufficiently cool may result in burns.
After the hot surface indicator light is turned off, immediately clean any spills of food residue from the cooktop as it will be harder to clean them later on.
If there is a storage cupboard directly above the cooktop, make sure the items stored there are rarely used and that they can be safely stored in the area exposed to heat. High temperature can be dangerous to items, such as volatile liquid, cleaners or sprays.

Warm Zone

WARNING!

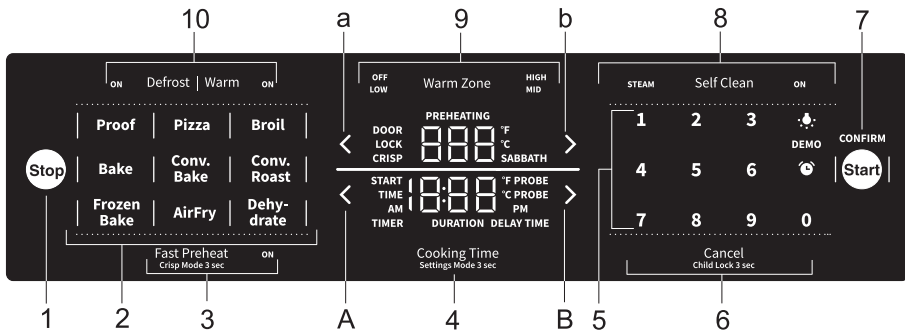
FOOD POISONING HAZARD: if the food has not been sufficiently cooked the Warm Zone function can contribute to development of harmful bacteria in the food.

Activate the Warm Zone function by pressing the **Warm Zone** key. Signs **MID** and **CONFIRM** will start flashing on the display unit. The intensity of the Warm Zone can be adjusted by pressing **Warm Zone**. Press once to increase the intensity; **HIGH** will flash on the display unit. Press twice to decrease the intensity; **LOW** will flash on the display unit. Then, Activate the function by pressing  key.

- Placing uncooked or cold food in the Warm Zone could result in foodborne illness.
- For best results, all food should be covered with a lid or aluminium foil.
- When removing food from the Warm Zone, cookware and plates will be hot; use potholders or oven mitts.
- Always start with hot food.

Oven


Control unit



- 1 Stop
- 2 Baking modes
 - Proof
 - Pizza
 - Broil
 - Bake
 - Convection Bake
 - Convection Roast
 - Frozen Bake
 - AirFry
 - Dehydrate
- 3 Fast Preheat/Crisp Mode
- 4 Cooking Time/Settings Mode
- 5 Keypad

- 6 Cancel/Child Lock
- 7 Start/Confirm
- 8 Cleaning
 - Steam Clean
 - Self Clean
- 9 Warm Zone
- 10 Defrost/Warm
- Time Settings**
 - A Decrease time
 - B Increase time
- Temperature Settings**
 - a Decrease temperature
 - b Increase temperature

Touch the keys with a larger area of your fingertip for a better key response. Each time you press a key, this will be acknowledged by a short acoustic signal.


 **INFORMATION!**
Appliance functions depend on the model.

Using the appliance

Switching on for the first time



After connecting your appliance to the power for the first time, or after an extended power outage, 12:00 will flash on display.

To activate the appliance, briefly press the  key.



NOTE!


After powering on the appliance "DOOR LOCK" will be illuminated on the user interface for the first few seconds. This is the normal initialization process of the door lock. After the "DOOR LOCK" sign disappears, the appliance is ready to use. Please do not open the door when the "DOOR LOCK" sign is illuminated.



INFORMATION!


If you do not press any key within 30 seconds and no program is activated, the oven will automatically switch to standby mode. A clock will appear on the display unit. The appliance can also be switched to standby mode if a cooking system has been selected, but the oven is not active.

Settings

Choose settings by pressing the **Cooking Time/Settings Mode** key and holding it for **3 seconds**. Use the temperature settings keys to scroll through the menu. Confirm any changes by pressing the  key.



Setting the clock

World Time is always shown on the lower display. The first 2 digits are hours and the third and fourth digits are minutes. Use the **Keypad** keys to set the time. Confirm your selection with the  key.




INFORMATION!

AM/PM is automatically changed when time exceeds 12:00.



Setting the volume

You can choose between three control unit volume levels, and silent operation. Confirm your selection with the  key.



INFORMATION!

When the silent operation is selected, **oFF** will appear at the bottom of the display unit.




Control unit brightness

You can choose between three display brightness intensity levels. Confirm the selection by pressing the  key.




Factory settings

This function allows resetting the appliance to factory settings. **Fct** will appear on display. Press the temperature increase or decrease key to choose between **rES** (for factory defaults) or **oFF** (for keeping the current settings). Confirm your selection by pressing .




Temperature unit

Select either degree Fahrenheit (°F) or degrees Celsius (°C). Confirm your selection with the  key.



Auto Fast Preheat

You can set whether Fast Preheat is automatically activated on the selected function or not, by setting Auto Fast Preheat to either **ON** or **OFF**. Confirm your selection with the  key.




Sabbath Mode

Allows keeping the food warm in the oven without having to switch the oven on or off.


The Sabbath mode function complies with standards set forth by Star K.





Sabbath Mode function can be activated in the settings menu. When activated, **ON** will start flashing. Then, touch the  key and the **SABBATH** sign will start flashing as well.





Baking during **Sabbath Mode**. Set the baking temperature and time. The default temperature of 350 °F is displayed at the top of the display unit. You may adjust the temperature in the range from 175 °F to the maximum possible setting of 425 °F. The default time of 48 hours is indicated at the bottom of the display unit. You can set it in the range from 1 hour to 74 hours.


Briefly press the  key to start the Sabbath Mode function. The oven starts heating up after 30 seconds. The Sabbath Mode function is active for 74 hours, after that the function is automatically switched off.


The Sabbath Mode function can be deactivated at any time by pressing the  key. When the Sabbath Mode is active, the temperature or time cannot be changed.

 **INFORMATION!**
In the case that during active Sabbath Mode any error is triggered, all the heaters are turned off, and an error message is displayed on the user interface, but there is no audible tone to indicate this.

 **INFORMATION!**
Suppose the power failure occurs while in Sabbath Mode ; the appliance will return to Sabbath Mode without heating. The 74h countdown, will start again from 74h.

 **INFORMATION!**
During active Sabbath Mode, the Child Lock and Warm function function are disabled.


 **INFORMATION!**
When the Sabbath Mode is active, the oven light is off, and it does not switch on when the oven door is opened.
All sounds are deactivated as well.

 **INFORMATION!**
Only the Bake function is enabled in the Sabbath Mode.




Automatic Convection Conversion

When Automatic Convection Conversion is turned **ON**, the function will automatically convert the regular baking temperatures to convection bake cooking temperatures. This feature may be turned on or off.

 **NOTE!**
Note that this option does not convert convection bake cooking times; it only converts temperatures.




Temperature offset

The temperature in the oven has been calibrated at the factory. When first using the oven, be sure to follow recipe times and temperatures. If you think the oven is too hot or too cool, you can adjust the temperature in the oven. Before correcting, test a recipe by using a temperature setting that is higher or lower than the recommended temperature. The baking results should help you decide how much adjustment is needed. The oven temperature can be changed from -30°F to +30°F. Confirm your selection with the  key.



Adapt Sense

The Adapt Sense (**AdP**) function will propose the most frequently used temperature setting when the following systems (Bake , Frozen Bake, Warm, Convection Bake, Convection Roast, AirFry, Pizza, Dehydrate) are activated. The factory setting for this function is **OFF**; you can activate it is **ON** and confirms your choice by pressing .

Minimum and maximum settings




All of the programs listed in the table below have minimum and maximum temperature or time settings.

Program	Min	Max	Default
Bake	175 °F	550 °F	350 °F
Frozen Bake	265 °F	480 °F	325 °F
Broil	LO	HI	HI
Warm	140 °F	210 °F	150 °F
Convection Bake	175 °F	550 °F	325 °F
Convection Roast	175 °F	550 °F	325 °F
AirFry	300 °F	500 °F	425 °F
Proof	100 °F	100 °F	100 °F
Pizza	300 °F	550 °F	425 °F
Defrost	100 °F	100 °F	100 °F
Dehydrate	100 °F	175 °F	150 °F



Program	Min (h:min)	Max (h:min)	Default (h:min)
Self Clean	2:00	5:00	3:00
Steam Clean	0:30	0:30	0:30

Oven functions

Oven functions include **Baking modes:** Proof, Pizza, Broil, Bake, Convection Bake, Convection Roast, Frozen Bake, AirFry, Dehydrate and some **Extra modes:** Fast Preheat, Crisp Mode, Self Clean, Steam Clean, Defrost and Warm. All oven functions are activated in two steps:



1. First, press the key for the selected mode. The indicator around it will light up and the indicator around  will start to flash.
2. Then, activate the selected mode by pressing the  key. The indicator around the selected mode and the indicator around  will be lit.

Default temperature will be displayed at the top of the display unit.

You can set the temperature using  or  key or keypad.



INFORMATION!

All oven functions can be stopped by briefly pressing the  key. **End** will display on the screen. The appliance will automatically go to a standby state after 5 minutes or if you press  again.


Cooking Time

You can set Cooking Time by pressing the **Cooking Time** key, before you activate the function or while the function is active.

Cooking Time includes duration and delay. You can set it in the next ways.

1. **Duration** – set the duration for the selected oven function.





- Position the oven rack(s) and place the food in the oven.
- Select desired baking function.
- Press the Cooking Time key.
- Set desired duration and touch  or Cooking Time key to confirm the setting.
- When the set duration expires, the oven function is switched off.

2. **Delay Time** – use this option when you wish to activate a function after a certain period of time.

- Position the oven rack(s) and place the food in the oven.
- Select desired baking function.
- Press the Cooking Time twice.



- Set desired delay (start time).
- Touch the  or Cooking Time to confirm the setting.
- The oven will begin to bake with selected delay.
- Delay can be deactivated by pressing the  and the oven will immediately start baking.



INFORMATION!



Duration and delay can be used at the same time. The function will start with a set delay and when the delay expires. Function will start and the duration will be shown.



INFORMATION!

If you want to cancel duration and delay, press Cooking Time and when **DURATION** or **DELAY TIME** signs is blinking; press the Cancel key.


Timer

Set the time by pressing the  key. After you set the time press  again and the timer will be confirmed. If you do not confirm the timer it will be automatically confirmed after 10 seconds. When the time expires, an alarm will sound.



NOTE!

The timer does not start or stop cooking functions. You can use the timer with any of the other oven functions.

If you want to cancel the timer, press  the key so that the **TIMER** sign starts to blink and then press the Cancel key.

Baking

- Remove all unnecessary equipment from the oven during baking.
- If at all possible, do not open the oven during baking.
- Do not place baking dishes, sheets, or trays directly onto the bottom of the oven cavity.
- Always place the baking dishes in the center of the wire rack.
- When cooking larger cuts of meat or pastry with higher water content, a lot of steam will be generated inside the oven, which in turn may condense on the oven door. This is a normal phenomenon that will not affect the appliance's operation. After the cooking process, wipe the door and the door glass dry.
- Place the deep baking tray one level lower to function as a drip tray when using the wire rack.
- When making cakes or pastry, use light-colored baking dishes or molds (biscuits, cupcakes).
- Use dark-colored baking dishes for pies and tarts.

Baking tips

Preheating

When you start, the appliance will be in preheating phase until the set temperature is reached. Some of the functions have automatically set Fast Preheat. This functioning can be changed in settings. If you are preheating the oven with the fast preheat function, do not place the food into the oven until the oven is fully heated. When the appliance reaches set temperature, an audible signal is played, **PREHEATING** sign will turn OFF and on the upper display only set temperature will be shown. You can see the temperature rise on the user interface. Rapid preheating is recommended for delicate cuts of meat (sirloin), as well as for yeast-leavened and sponge dough.



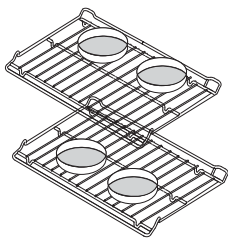
INFORMATION!

Heating an empty oven consumes a lot of energy. Therefore, we recommend cooking several dishes in succession, or making several dishes simultaneously.



INFORMATION!

Some baking functions use low temperatures and preheating is not necessary. In this case **PREHEATING** will not be shown on display.



Multi-level baking

- Use the Convection Bake system for baking on multiple levels simultaneously.
- Recommended baking levels: 3 and 5
- Arrange smaller baking dishes as indicated in the figure. This way, you will allow adequate room for air circulation around the food, which in turn allows correct baking.

Baking modes

Bake

This mode is intended for **baking food** on a single rack. The oven should be preheated when baking pastry, biscuits, and cakes.

Frozen Bake

This method allows **baking frozen food** on a single rack in a shorter period of time without pre-heating. Optimum for pre-baked frozen products (frozen meals, bakery products, croissants, French fries, chicken nuggets).

Follow the recipe or package directions for frozen products preparation (time, and temperature). Use the Frozen Bake system for baking.

Press Frozen Bake to activate the function. Set the temperature, baking time and preheating if required.

Confirm the settings by pressing  .

Broil

This mode is intended for baking flat food (toasted bread, open sandwiches, burgers, grill sausages, steaks, fish, etc.) or for Au gratin.




The top heater uniformly heats the entire surface, baking the food evenly regardless of where it is under the heater. Recommended baking levels: 6 and 7 You can choose **Broil HI** and **Broil LO**.

Broil HI

Use it to grill large amounts of flat-shaped food like toast, open sandwiches, grill sausages, fish, skewers, etc., cook au gratin and brown the crust.

Broil LO

Use it to prepare flat food, when you want the food to be crunchy.

To activate the function, press **Broil**. Press  or  select the intensity and activate it by pressing  .



INFORMATION!

Recommended temperature is preset.

Regular use:

- Always keep the oven door closed when using the broil function.
Use the wire rack and drip tray or suitable special-purpose equipment.
- Use upper rack levels.
- When the food is close to the upper heating element, spattering grease can cause smoke and possible ignition of the fat. Therefore, closely monitor the food while you are using the broil function.

Convection Bake

Use it to prepare meat, pastry and vegetables on a single or multiple racks simultaneously. This system combines heaters with a fan, which makes it faster than conventional systems.

Recommended baking levels:

- for single-level baking of flat food (pastry) 4
- for single-level baking of larger cuts (meat): 2 or 3 for multi-level baking: 3 and 5

Convection Roast

The mode is intended for roasting poultry and whole cuts of meat on a single rack under a broiler. This is a combined system. Hot air is circulated evenly around the food, and the heaters uniformly radiate heat and contribute to a crunchy crust and juicy core. This system combines heaters with a fan, which makes it faster than conventional systems.

Recommended baking levels:

- roasting large cuts of meat: 3 or 4
- roasting a single cut of meat: 2 or 3

Equipment used:

- wire rack
- drip pan

AirFry

This cooking method results in a crunchy crust without added fat. This is a healthy version of fast-food frying, with fewer calories in the cooked food. Suitable for smaller cuts of meat, fish, vegetables, and frozen products ready for frying (French fries, chicken nuggets).

This is a combined system. The hot air circulates evenly around the food. The heat from the top heater contributes to a crunchy crust.

Recommended baking levels: 4

Equipment used:

- for better browning of the bottom, we recommend using darker baking dishes



INFORMATION!

For the best result, distribute the food evenly across the entire area of the baking dish or sheet, and do not cover it.

Proof

This program ensures an optimum proofing process. The controlled temperature will speed up the proofing process relative to proofing at room temperature.



INFORMATION!

For best results, cover the dough while using the Proof mode.

For optimum proofing, always start the program when the appliance has completely cooled down.

Do not open the appliance door during the proofing process for better results.

Do not use the Proof mode warm or keep the food hot. Proofing temperature in the oven is not hot enough to hold foods at safe temperatures.



Dehydrate

The Dehydrate mode is intended for drying food so that moisture can evaporate. You can use this mode for manually dehydrating food at a temperature between 100 and 175 °F. You can dehydrate fruit, vegetables and herbs.

Pizza

This system is optimal for the fastest, pizza baking on a single rack.

Recommended baking levels: 1 or 2.

Equipment used:

- For better browning of the bottom, we recommend using darker baking sheets.

Extra functions

Self Clean

(depending on the model)

WARNING!

Before you start the Self Clean mode, remove all items you may store in your oven as it will discolor if left inside during the process.

The **Self Clean** function cleans the oven using **high temperature**.

Fat residues and other impurities are incinerated during the cleaning process and reduced to ashes.

There are three cleaning intensity levels available, with varying duration of the process:

Cleaning intensity	Cleaning purpose	Program duration
Fast cleaning	For minor impurities	2 hours
Medium-intensity cleaning	For noticeable impurities	3 hours
Intensive cleaning	For stubborn and persistent (older) impurities	5 hours




INFORMATION!

The more stubborn the soil, the higher the level that should be selected.

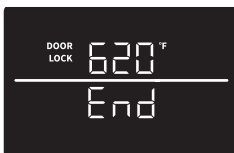
Preparing for the Self Clean function:

- Make sure any noticeable oil is wiped up prior to using this function.
- Remove all soil left on glass and food residue from the oven cavity.
- Always start the program when the appliance has cooled down.



Briefly press the **Self Clean** key and touch  or  to set the desired cleaning intensity. Confirm the settings by pressing on the  symbol. Lock and program duration will appear on display (the door will be locked). The default cleaning duration is 3 hours.

Unpleasant odors and smoke can be released and irritant fumes and gases during a program operation. Therefore, we recommend that you ensure thorough ventilation of the kitchen during the program process. We advise against staying in the room for a long period of time. Do not let children and pets near the appliance while using this mode.



When the temperature drops to below 400 °F, the appliances will unlock and go to a stand-by state.

Once the oven cavity has fully cooled down, wipe it with soap and a soft cloth to remove any residue (e.g. ashes).

INFORMATION!

We recommend using this function once per month.

! WARNING!

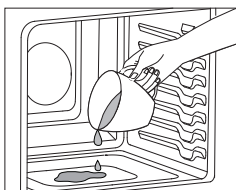
- Do not use cooktop during the Self Clean mode.
- If you try to use the cooktop while the Self Clean mode is in use "Hob" will appear on upper display and will be toggled with Self Clean intensity sign. If cooktop is not turned off within one minute, Error 14 is displayed and Self Clean function will stop.
- Remove any cookware from the cooktop area.
- During the cleaning program, the appliance becomes very hot on the outside. Do not touch the oven door and never hang any combustible objects, such as kitchen cloths or towels, on the door handle.
- The oven door is locked. Do not try to open it!
- Small animals or pets can be particularly sensitive to any fumes. We recommend removing them from the kitchen while this function is active, and ventilating the kitchen thoroughly after the cleaning process.
- As a result of the Self Clean cleaning, the oven cavity and the oven accessories may discolor and lose their sheen. This does not affect the functionality of the oven or the accessories/equipment.
- Before cleaning the oven with Self Clean function, remove the oven racks and other accessories.

Steam Clean

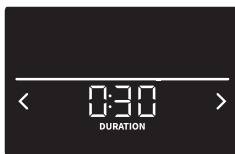
The **Steam Clean** function allows easier removal of soils in the oven **using steam**.

This function is most effective when used regularly.

Before running the Steam Clean program, remove all large chunks of dirt and food residue from the oven cavity.



Pour a maximum of 1/2 cup of water onto the bottom of the oven.



Activate the Steam Clean function by pressing the **Self Clean** key twice. The program takes 30 minutes.

Wipe the appliance dry with a cloth.

Fast Preheat

Use the Fast Preheat function if you wish to heat the oven to the desired temperature as quickly as possible. The default setting is **ON**.

Press the **Fast Preheat** key to change the setting before activating the selected cooking function. You can enable Fast Preheat only for Bake, Convection Bake, Convection Roast, AirFry and Pizza functions.

The Fast Preheat function uses a convection fan to reach the temperature as quickly as possible, even if a function that does not use convection is selected.

Crisp Mode

This mode is used when you need a crisp exterior, such as breaded food, bread or french fries. You can enable Crisp mode for Bake, Broil, Convection Bake, Convection Roast, AirFry, Frozen Bake and Pizza functions.



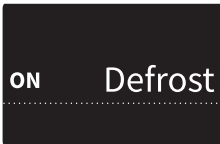
The Crisp mode can be activated and deactivated with a long press on **Crisp Mode**. In the crisping process, it's possible to start, when the set temperature of the oven is reached. The maximum duration of Crisp mode operation is 5 minutes.



INFORMATION!

Crisp mode is automatically canceled after 5 minutes. If a set temperature is above 480°F, the Crisp mode cannot be activated.

Defrost



The Defrost mode is used for automatic controlled defrosting (or thawing) of frozen food (cakes, pastry, bread and rolls, and deep-frozen fruit). The temperature is preset, and it cannot be adjusted. Halfway through the defrost time, the pieces should be turned over, stirred and separated if they were frozen together.




INFORMATION!

Defrosting time is longer than when defrosting with microwaves.

Warm



This mode allows you to keep cooked food warm. The temperature for this program can be set from 140 °F to 210 °F, and the Cooking Time can be set from 0 minutes to 3 hours. Recommended Cooking Time is 30 minutes.

To activate the mode, press the **Warm** key. Set the temperature and reheating time and confirm the setting by pressing on the  symbol.

- Cover any food with higher water content with a lid of aluminum foil. If you prefer a crunchy crust, leave the food uncovered.
- Do not use the function for reheating cold food.

WARNING!

FOOD POISONING HAZARD: if the food has not been sufficiently thermally processed, the Warm function can contribute to development of harmful bacteria in the food.


Child Lock

Use the Child Lock function to prevent children from turning on the oven or changing the settings, either inadvertently or when unsupervised. The function locks the control unit (prevents unwanted control or changes to the settings). The function also locks the door (at appliance with doorlock). To activate the Child Lock function, press the **Child Lock** key and hold it for **3 seconds**. The display unit is locked. The keys will be unresponsive when the Child Lock function is active (a beep will be heard upon touch, indicating that the module cannot be controlled). To deactivate the Child Lock function, press the **Child Lock** key and hold it for **3 seconds**. The display unit is unlocked.



NOTE!


The cooktop can still be used normally when the Child Lock function is active.

In case of the need for emergency shutdown of the heaters, the user can still use the  key even if the Child Lock is activated.

Light

Activate/deactivate the light by briefly pressing the **Light key**.

Switching off

Oven functions can be deactivated at any time by pressing the  key.

Food table

Type of food	Recommended baking mode	Cooking level	Additional suggestions
Pork and beef			
Hamburgers	Broil LO	5 or 6	Use barbecue tongs to turn the meat after 2/3 of cooking time.
Steaks & chops	Broil LO	5 or 6	Use barbecue tongs to turn the meat after 2/3 of cooking time.
Beef steaks	Broil HI	5 or 6	Use barbecue tongs to turn the meat after 2/3 of the cooking time.
Chicken parts (breasts, wings, legs, thighs)	Broil LO	4 or 5	Broil skin side down first.
Roasts	Bake Convection Bake Convection Roast	2 or 3	We recommend using a broiling pan.
Poultry			
Whole poultry	Convection Roast Bake	2 or 3	We recommend using a broiling pan.
Chicken parts (breasts, wings, legs)	Convection Roast AirFry Bake	4	We recommend using a broiling pan
Fish			
Whole fish	Broil HI	5 or 6	The larger the fish, the lower the level and the longer the cooking time.
Fish fillet	Broil LO	5 or 6	
Baked Goods			
Pastry (cookies, biscuits, cakes)	Bake	3 or 4	
Angel food cakes, pies	Bake	2 or 3	
Pastry (cookies, biscuits, muffins), cakes - multiple levels	Convection Bake	3 and 5	
Various			
Frozen conventional products (potatoes, pizza, lasagna, chicken nuggets, fish fingers, etc.)	Frozen Bake Bake	3 or 4	
Fresh pizza	Pizza Bake	1 or 2	
Potato products	AirFry Bake	4	If possible, use an air fry baking tray.
Casseroles	Bake	3	
Toast bread, opened sandwiches	Broil HI	7	

Cleaning and maintenance

We recommend cleaning the appliance after each use. This will prevent the food that is stuck to the cooktop from heating up and damaging the glass surface.

Daily exterior cleaning

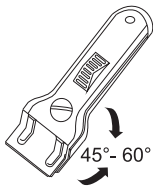
- Clean the appliance using a damp cloth and a mild detergent, such as dish soap.
- Wipe the appliance dry with a paper towel or a cloth for best results.
- For heavily polluted stainless steel surfaces use a stainless steel cleaner. Clean according to the cleaner instructions. If possible, wipe along direction of the grain.

Cleaning control panel

- To avoid damage to the cooktop controls, do not use steel wool, abrasive cleaners or oven cleaner.
- If you remove knobs during the cleaning of the control panel, be careful not to move the knob gasket from its assembled place.
- If you move the gasket, you can install it back in the right place by yourself.

Cleaning glass cooktop

- Immediately remove any food remains, burnt grease, sugar or stubborn stains from the cooktop using a scraper, even if the cooktop is still hot! Spills of sugar or food with high sugar content can permanently damage the glass-ceramic surface.



- Hold the scraper (not included) at the correct angle (45° to 60°) relative to the cooktop. Gently slide the scraper across the glass surface to remove the dirt. Make sure the plastic handle of the scraper (in some models) does not come into contact with a hot cooking zone. Do not press the scraper perpendicularly against the surface. Be careful not to scratch the cooktop surface with the corners of the scraper blade. This could result in permanent scratches on the surface.

- After you have removed the stubborn stains from the glass, use the daily cleaning steps to clean the burner.

WARNING!

Do not use abrasive cleaning agents because they can cause scratches. Do not use steelwool, scourers or any type of sharp objects to clean the appliance.

WARNING!

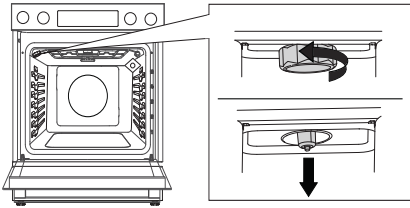
The cooktop could still be very hot from the cooking process. Do not touch the appliance surface directly. Immediately after the end of the cooking process, you can use protective gloves or mittens to prevent burns.

INFORMATION!

If you notice a crack in the glass top (small), switch the cooktop off immediately, unplug the range, turn off the (automatic) fuse switch(es) in the fuse switch in the fuse box or, in the event of a permanent connection, set the switch in the power supply lead to zero. Contact the service department.

Light bulb

The bulb is consumable, therefore not covered by a warranty. Before replacing the bulb, remove all accessories from the oven.



Unscrew and remove the cover in counter-clockwise direction and pull out the bulb.

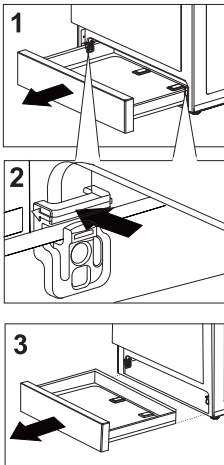
INFORMATION!

Take care not to damage the enamel coating. Use protection to avoid burning yourself. For lightbulb replacement, contact our customer service.

WARNING!

Before replacing the bulb disconnect the cooking range from the power mains. Only replace the bulb when oven is cool.

Storage drawer

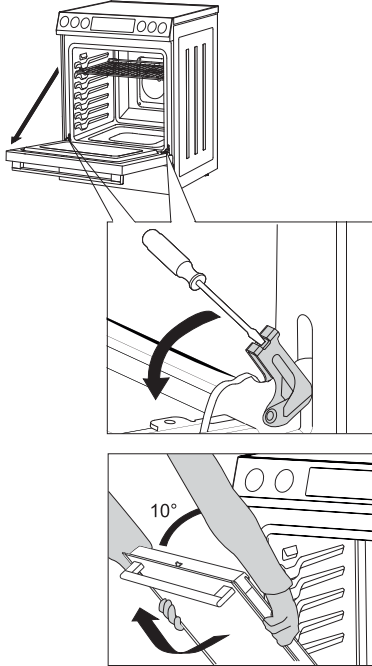


- 1 Open the drawer.
- 2 Simultaneously push the two spacers, one on either side, back in the direction of the arrow.
- 3 Completely remove the drawer.

WARNING!

Do not store combustible, explosive, volatile items or items sensitive to high temperature (such as paper, dish cloths, plastic bags, cleaners or detergents and spray cans) in the oven's storage drawer, as they can ignite during operation the oven and cause a fire.

Removing and inserting the oven door



1 First, fully open the door (as far as it will go).

2 Rotate with a screwdriver the two retainers until the end position.

3 Slowly close the door to a 10-degree angle (relative to the position of the fully closed door); then pull the door.

INFORMATION!

To replace the door, follow the reverse order. If the door does not open or close properly, make sure the notches on the hinges are aligned with the hinge beds.

WARNING!

When replacing the door, always make sure the hinge retainers are correctly placed in the hinge beds to prevent sudden closing of the main hinge, which is connected to a strong main spring. There is a risk of injury.

Potential issues/troubleshoot

Only a service center authorized by the manufacturer during the warranty period may carry out any repairs.

Before making any repairs, make sure the appliance is disconnected from the power mains by removing the fuse or disconnecting the power plug from the wall outlet.

Any unauthorized repairs of the appliance may result in electric shock and short circuit hazard; therefore, do not perform them. Leave such work to an authorized service technician.

In case of minor problems with appliance operation, check this manual to see if you can fix the problem yourself.

Suppose the appliance is not operating properly or at all due to inappropriate operation or handling. In that case, a visit from a service technician shall not be free of charge, even during the warranty period.

Save the instructions for future reference and pass them on to any subsequent owners or users of the appliance.

Troubleshooting table

Error name	Description	Possible cause	Solution
Err 001	Oven temperature sensor failure	Temperature sensor on the appliance might be malfunctioning.	Disconnect the cooking range from the power mains for a few minutes (undo the fuse or switch off the main switch); then, reconnect the cooking range to the power mains. If the problem persists, contact service.
Err 003	Communication failure between user interface and power board	Problem on appliance's electronics.	Disconnect the cooking range from the power mains for a few minutes (undo the fuse or switch off the main switch); then, reconnect the cooking range to the power mains. If the problem persists, contact service.
Err 004	Touch sensor failure on user interface	Failure on touch sensor.	Clean user interface with dry cloth. Disconnect the cooking range from the power mains for a few minutes (undo the fuse or switch off the main switch); then, reconnect the cooking range to the power mains. If the problem persists, contact service.
Err 005	Overheating of user interface	Ambient temperature is too high, NTC sensor is malfunctioning.	Check ambient temperature in the room. Cool down the appliances. Disconnect the cooking range from the power mains for a few minutes (undo the fuse or switch off the main switch); then, reconnect the cooking range to the power main. If the problem persists, contact service.

Table continued from last page

Error name	Description	Possible cause	Solution
			Check position of pots. Pots position might influence temperature on the user interface.
Err 006	Self Clean door lock failure	Door lock on the appliance is malfunctioning.	Stop Self Clean function, wait until the door is unlocked and start it again. If the problem persists, contact service.
Err 007	Failure of power board relay supply	Failure of power supply.	Check correct voltage in house installation. Disconnect the cooking range from the power mains for a few minutes (undo the fuse or switch off the main switch); then, reconnect the cooking range to the power mains. If the problem persists, contact service.
Err 008	Overheating of power board	Ambient temperature is too high, NTC sensor is malfunctioning.	Check ambient temperature in the room. Cool down the appliances. Disconnect the cooking range from the power mains for a few minutes (undo the fuse or switch off the main switch); then, reconnect the cooking range to the power mains. If the problem persists, contact service.
Err 014	Cooktop activation during active Self Clean function	Cooktop was activated while the Self Clean function was active.	Turn off any active cooktop heater and start Self Clean function again.
Err 015	Zero cross failure on power board	Failure on electronics.	Disconnect the cooking range from the power mains for a few minutes (undo the fuse or switch off the main switch); then, reconnect the cooking range to the power mains. If the problem persists, contact service.

Baking problems and tips

Problem	Tip
When is the sponge cake done?	<ul style="list-style-type: none">• The crust turns a golden brown.• The sponge is elastic to touch.• Pierce the cake at the top with a wooden toothpick or skewer. When you pull the toothpick out, there should be no crumbs or traces of dough on it.
The cake collapsed	<ul style="list-style-type: none">• Observe the mixing time.• Use less liquid.• Increase temperature and extend baking time.
The cake is unevenly browned	<ul style="list-style-type: none">• When baking on multiple levels simultaneously, pastry may not be done all at the same time.• Remove the baking tray with the pastry that is done sooner.
The sponge cake has risen in the middle, but not along the sides	<ul style="list-style-type: none">• Only grease the bottom of the baking dish; do not grease the sides.
Small pastry clumped or stuck together during baking	<ul style="list-style-type: none">• Not enough space between pastries (allow at least 2 cm).
The pastry is dried out	<ul style="list-style-type: none">• Increase temperature and reduce the baking time.
The bottom is underbaked	<ul style="list-style-type: none">• Place the food one rack level lower.
The top side is underbaked	<ul style="list-style-type: none">• Place the pastry one rack level higher.
When baking on multiple levels simultaneously, the cake is not evenly browned	<ul style="list-style-type: none">• When baking on multiple levels simultaneously, pastry may not be done all at the same time.• Remove the baking tray with the pastry that is done sooner.
Cake is stuck to the baking dish or tin	<ul style="list-style-type: none">• When the cake cools down, carefully separate it from the mold by loosening the edges with a knife.• Next time, grease the tin more generously, or sprinkle it with breadcrumbs.

Disposal



Our product packaging is made of environmentally friendly materials that can be recycled, disposed of, or destroyed without any environmental hazard. To this end, packaging materials are labelled appropriately.

The product's symbol or packaging indicates that the product should not be treated as normal household waste. Take the product to an authorized collection centre for waste electric and electronic equipment processing.

Correct disposal of the product will help prevent any negative effects on the environment and health of people, which could occur in case of incorrect product removal. For detailed information on the removal and processing of the product, please contact the relevant municipal body in charge of waste management, your waste disposal service, or the store where you bought the product.

We reserve the right to any changes and errors in the instructions for use.



Notes



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