

HR

UPUTE ZA UPORABU

EN

OWNER'S MANUAL

**UGRADBENA PEĆNICA
BUILT-IN OVEN**

UPV7215TM

KONČAR

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SIGURNOSNE UPUTE

Namjena

Sljedeće smjernice namijenjene su da bi spriječile nepredviđene rizike ili štetu od nesigurnog ili neispravnog rada uređaja. Molimo provjerite ambalažu i uređaj pri dolasku kako biste se uvjерili da je sve netaknuto kako bi se osigurao siguran rad. Ako pronađete bilo kakvo oštećenje molimo kontaktirajte trgovca. Molimo imajte na umu da izmjene ili zamjene na uređaju nisu dozvoljene zbog Vaše sigurnosti. Nenamjenska uporaba može uzrokovati opasnosti i gubitak potraživanja vezanih uz jamstvo.

Objašnjenje simbola

Opasnost



Ovaj simbol pokazuje da postoje opasnosti po život i zdravlje osoba zbog izuzetno zapaljivih plinova.

Upozorenje na strujni napon



Ovaj simbol pokazuje da postoji opasnost po život i zdravlje osoba zbog napona.

Upozorenje



Postoji opasnost sa srednjom razinom rizika koji, ako se ne izbjegne, može dovesti do smrti ili ozbiljne ozljede.

Oprez



Postoji opasnost s niskim stupnjem rizika koji, ako se ne izbjegne, može dovesti do manje ili srednje ozljede.

Pozornost



Simbol ukazuje na važne informacije (primjerice oštećenje imovine) ali ne na opasnost.

Pridržavajte se uputa



Ovaj simbol označava da serviser smije rukovati i održavati ovaj uređaj samo u skladu s uputama za uporabu.

Pažljivo i pozorno pročitajte ove upute za uporabu prije uporabe / puštanja uređaja u rad i čuvajte ih u neposrednoj blizini mesta postavljanja ili uređaja za kasniju uporabu!

⚠ UPOZORENJE

- Uređaj i njegovi dostupni dijelovi postaju vrući tijekom uporabe. Treba paziti da ne dodirnete grijave elemente. Djeci mlađu od 8 godina treba držati podalje osim ako nisu pod stalnim nadzorom.
- Ovaj uređaj mogu koristiti djeca starija od 8 godina i osobe sa smanjenim fizičkim, osjetilnim ili mentalnim sposobnostima ili nedostatkom iskustva i znanja ako su pod nadzorom ili su ih podučili ili u vezi s korištenjem uređaja na siguran način i ako razumiju uključene opasnosti. Djeca se ne smiju igrati s uređajem. Čišćenje i korisničko održavanje ne smiju obavljati djeca bez nadzora.
- Ako je površina napuknuta, isključite uređaj kako biste izbjegli mogućnost strujnog udara.

ZABRANJENO

- Ne koristite oštra abrazivna sredstva za čišćenje ili oštре metalne strugače za čišćenje stakla na vratima pećnice jer mogu ogrebati površinu, što može dovesti do pucanja stakla.
- Ne smije se koristiti parni čistač.
- Uređaj nije namijenjen za upravljanje pomoću vanjskog mjerača vremena ili zasebnog sustava daljinskog upravljanja.
- Ne koristite pećnicu osim ako ne nosite nešto na nogama. Ne dirajte pećnicu mokrim ili vlažnim rukama ili nogama.
- Kada su vrata ili ladica pećnice otvoreni, ne ostavljajte ništa na njima jer biste mogli dovesti do poremećaja ravnoteže uređaja ili lomnjenja vrata.
- Ne dopustite djeci da se približavaju pećnici dok radi, posebno kada je roštilj uključen.

OPREZ

- Proizvod koristite samo u zatvorenom prostoru.
- Tijekom uporabe uređaj postaje jako vruć. Pazite da ne dodirujete grijajuće elemente unutar pećnice.
- Uvjerite se da je uređaj isključen prije zamjene žarulje u pećnici kako biste izbjegli mogućnost električnog udara.
- Način za odspajanje s napajanja mora biti omogućen kroz fiksno označenje u skladu s pravilima.
- Djecu treba nadzirati kako bi se osiguralo da se ne igraju s uređajem.
- Ovaj uređaj nije namijenjen za korištenje od strane osoba (uključujući djecu) sa smanjenim fizičkim, osjetilnim ili mentalnim sposobnostima, ili nedostatkom iskustva i znanja, osim ako nisu pod nadzorom ili su dobili upute o korištenju uređaja od strane osobe odgovorne za njihovu sigurnost.
- Dostupni dijelovi mogu postati vrući tijekom uporabe. Malu djecu treba držati dalje od uređaja.
- Na fiksni priključak napajanja potrebno je propisno ugraditi sklopku za odspajanje svih polova.
- Provjerite ako je kabel napajanja savinut tijekom ugradnje. Ako je kabel napajanja oštećen, proizvođač, servisni tehničar ili kvalificirana osoba moraju ga zamijeniti kako bi se spriječile opasne situacije.



PAŽNJA

- Kada se pećnica prvi put uključi, može se osjećati neugodan miris. To je zbog sredstva za lijepljenje koje se koristi za izolacijske ploče unutar pećnice. Pustite novi prazan proizvod s konvencionalnom funkcijom kuhanja, 250°C, 30 minuta kako biste očistili nečistoće ulja unutar pećnice.
- Tijekom prve uporabe sasvim je normalno ako se pojavi malo dima i mirisa. Ako se ipak dogodi, pričekajte da miris nestane prije nego stavite hrana u pećnicu.
- Koristite samo temperaturnu sondu preporučenu za ovu pećnicu.
- Tijekom pečenja ne smijete često otvarati vrata pećnice.
- Aparat mora instalirati ovlašteni tehničar i staviti ga u uporabu. Proizvođač nije odgovoran za bilo kakvu štetu nastalu zbog neispravnog postavljanja i instalacije od strane neovlaštenog osoblja.
- Kada su vrata ili ladica pećnice otvoreni, ne ostavljajte ništa na njima jer biste mogli dovesti do poremećaja ravnoteže uređaja ili lomnjenja vrata.
- Neki dijelovi uređaja mogu dugo zadržati toplinu; potrebno je pričekati da se ohladi prije izravnog dodirivanja točaka koje su izložene toplini.
- Ako nećete koristiti uređaj dulje vrijeme, savjetuje se da ga isključite iz struje.

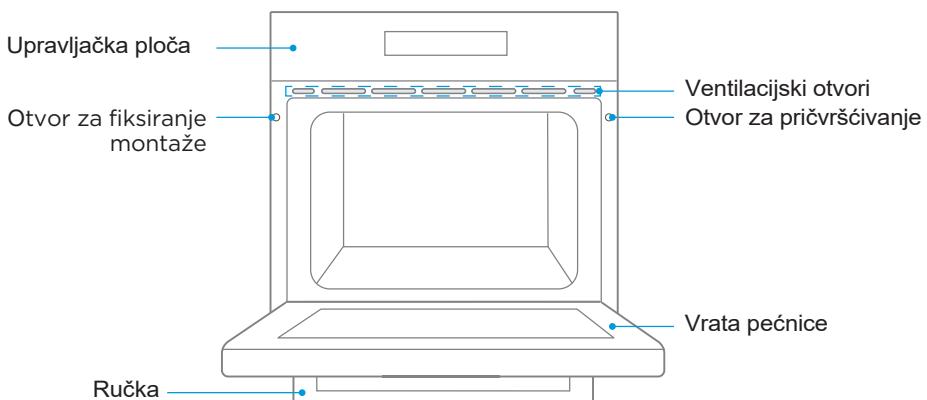
TEHNIČKI PODACI

| Model proizvoda | UPV7215TM |
|-----------------|----------------------|
| Nazivni napon | 220-240V~, 50Hz-60Hz |
| Prikљučna snaga | 2.9kW |
| Snaga svjetla | 25*2W |
| Korisni volumen | 72L |

PREGLED PROIZVODA

Pećnica

Prilikom vađenja hrane nosite termoizolacijske rukavice kako biste spriječili opeklne!
Obratite pažnju na vrući zrak kada otvarate vrata pećnice.

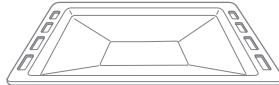


Pribor



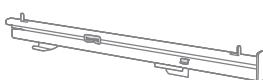
Rešetka za roštilj x1

Pecite hranu na roštilju ili stavite posude za pečenje otporne na toplinu



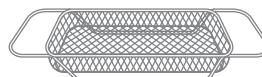
Tava x1

Pečenje hrane ili primanje ostataka hrane



Teleskopske vodilice x2

Samo za neke modele



Košarica za prženje na zraku x1

Specifična funkcija prženja na zraku

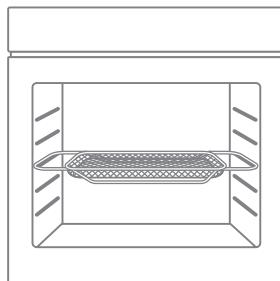
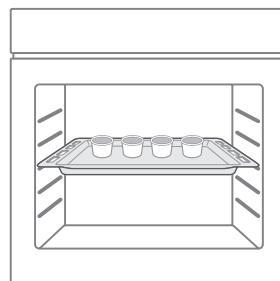
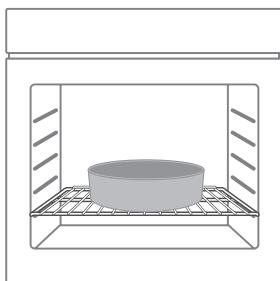
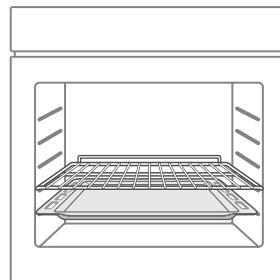
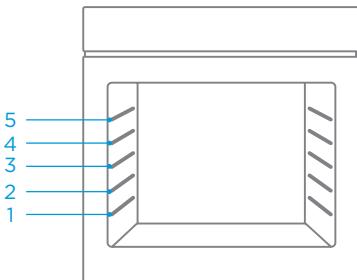


Sonda x1

Sonda za temperaturu hrane
Samo za neke modele

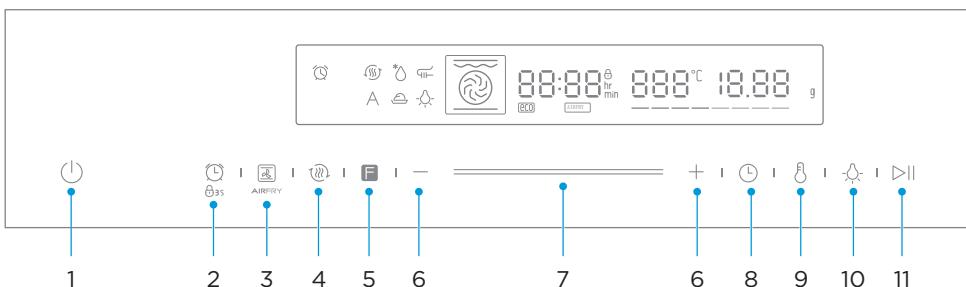
Uporaba pribora

Kako bi pećnica ispravno radila, rešetku za roštilj i tavu trebate postaviti samo između prve i pete razine. Kada se koriste zajedno, stavite tavu ispod rešetke za roštilj.



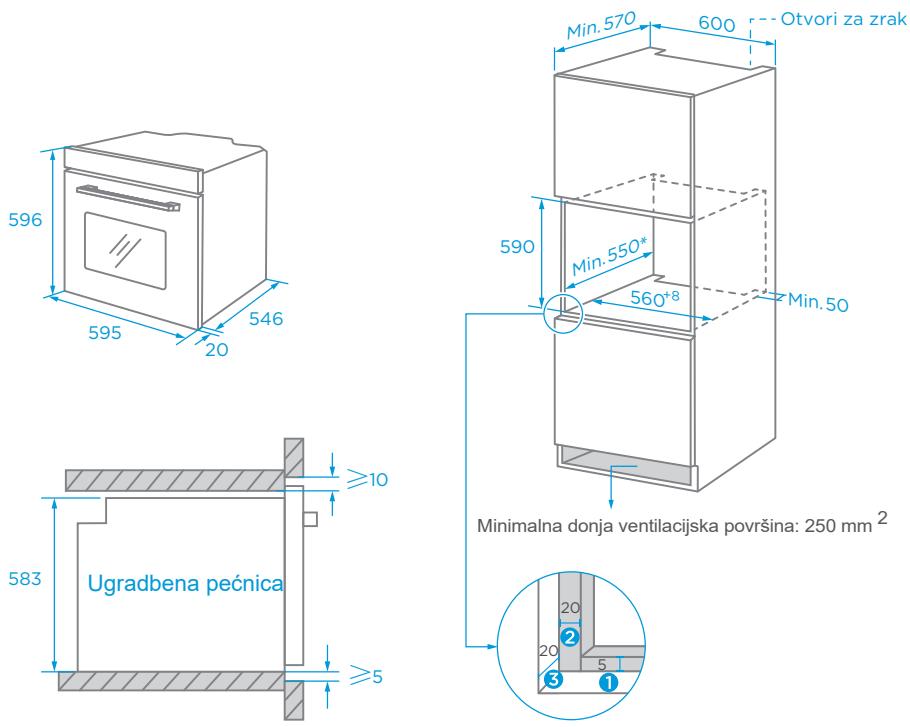
VODIČ ZA BRZI POČETAK

Upravljačka ploča pećnice



UGRADNJA PROIZVODA

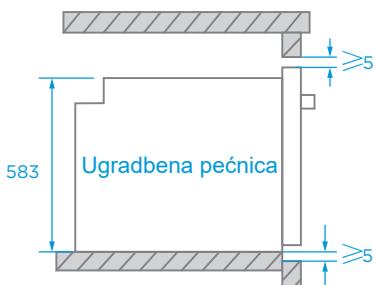
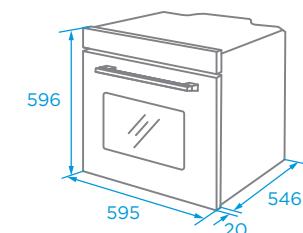
Ugradnja u visoki kuhinjski ormarić



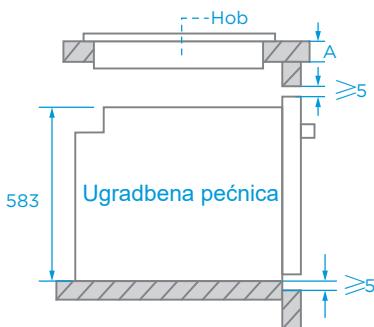
- ① Ostavite 5 mm za gornju i donju ploču vrata.
- ② Ostavite 20 mm za ploču vrata s lijeve i desne strane.
- ③ Ostavite 20 mm za debeljinu ploče vrata.

1. Debeljina ploče kuhinjskog elementa je 20 mm.
2. Ako je utičnica instalirana na stražnjoj strani uređaja, dubina otvora ormarića mora se povećati s minimalno 590 mm na 620 mm.
3. Dimenziije na slikama su u mm.

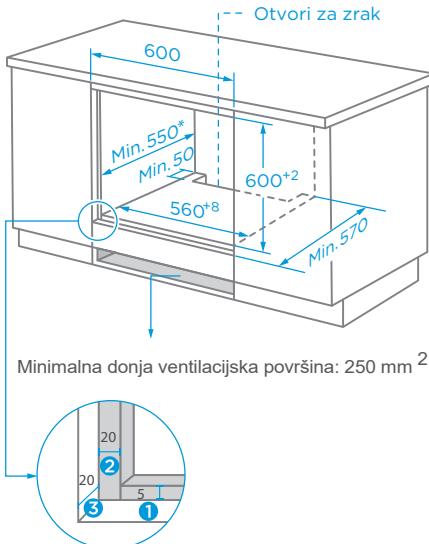
Ugradnja ispod radne ploče



Bez ploče za kuhanje



Sa pločom za kuhanje



- Ostavite 5 mm za gornju i donju ploču vrata.
- Ostavite 20 mm za ploču vrata s lijeve i desne strane.
- Ostavite 20 mm za debljinu ploče vrata.

Ako je uređaj postavljen ispod ploče za kuhanje, minimalna debljina radne ploče A prikazana je u nastavku:

| Vrsta ploče za kuhanje | worktop A |
|--|-----------|
| Indukcijska ploča za kuhanje | 37 mm |
| Indukcijska ploča za kuhanje pune površine | 47 mm |
| Ploča za kuhanje na plin | 30 mm |
| Električna ploča za kuhanje | 27 mm |

- Debljina daske ormara je 20 mm.
- Ako je utičnica instalirana na stražnjoj strani uređaja, dubina otvora ormarića mora se povećati s minimalno 590 mm na 620 mm.
- Dimenzijs na slikama su u mm.

Važne upute za instalaciju

! Sadržaj koji znači [obavezno]

1. Siguran rad ovog uređaja može se jamčiti samo ako je instaliran prema profesionalnim standardima u skladu s ovim uputama za montažu. Instalater je odgovoran za bilo kakvu štetu nastalu neispravnom ugradnjom.
2. Cijeli proces instalacije zahtijeva dva profesionalna instalatera. Nosite suhe zaštitne rukavice tijekom postavljanja kako biste izbjegli ogrebotine ili strujni udar.
3. Ugrađene jedinice moraju biti otporne na toplinu do 90°C, a prednje strane susjednih jedinica do 70°C.
4. Molimo koristite utičnicu od 16A.

🚫 Sadržaj koji znači [zabranjeno]

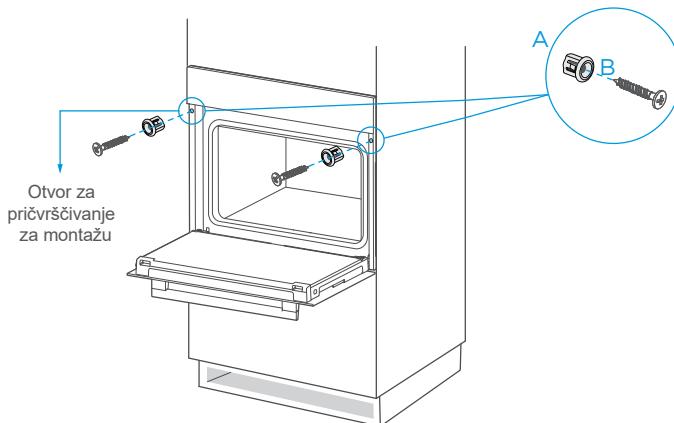
1. Ne postavljajte uređaj iza ukrasnih vrata ili vrata kuhinjskog elementa, jer to može uzrokovati pregrijavanje uređaja.
2. Provjerite je li uređaj oštećen nakon raspakiranja. Ne priključujte uređaj ako je oštećen u transportu.
3. Nemojte blokirati ventilacijski otvor uređaja i razmak između ormarića i uređaja.
4. Budite iznimno oprezni prilikom premještanja ili postavljanja uređaja. Uređaj je vrlo težak, nemojte podizati uređaj za ručku na vratima.
5. Ako je kabel za napajanje ili utikač oštećen, odmah prestanite koristiti uređaj kako biste izbjegli požar, električni udar ili druge ozljede.

⚠️ Sadržaj koji znači [napomena]

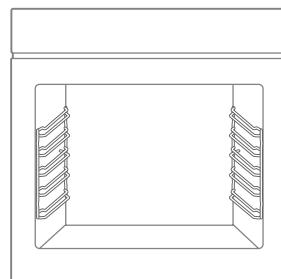
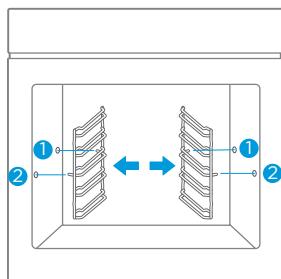
1. Budite vrlo oprezni kada premještate ili postavljate uređaj kako biste izbjegli oštećenje uređaja ili oštećenja ormarića.
2. Prije pokretanja uređaja uklonite sav materijal za pakiranje i pribor iz šupljine.
3. Uticnice moraju biti dostupne korisnicima (kao npr. pored ormarića) radi jednostavnog uključivanja.
4. Nakon završetka instalacije, provjerite je li utikač čvrsto umetnut u utičnicu.
5. Molimo pogledajte "Ugradnja proizvoda" za zahtjeve neto dubine ormarića. Razmak između donje ploče ormara i stražnje ploče (ili zida) ne smije biti manji od 50 mm.

Koraci za instalaciju

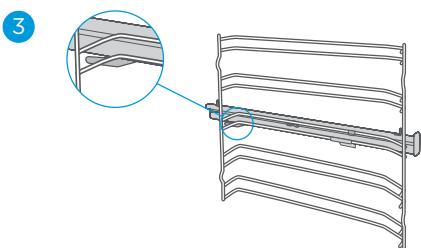
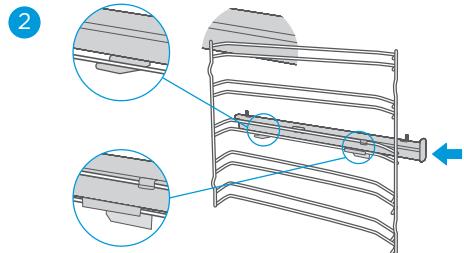
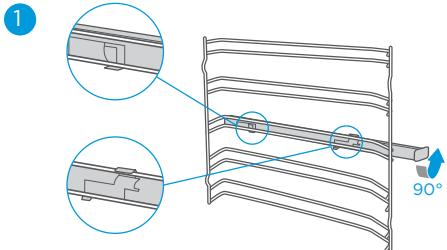
1. Molimo prilagodite ormarić prema "Ugradnja u visoki kuhinjski ormarić".
2. Prije postavljanja provjerite postoji li normalna strujna utičnica i odgovarajuće uzemljenje te provjerite zadovoljava li dimenzija ormarića zahtjeve za ugradnju.
3. Aparat postavite na za to predviđena mjesta u kuhinji, ugradite ga u vertikalni ormarić i spojite na struju.
4. Kako biste pronašli otvore za pričvršćivanje, otvorite vrata uređaja i pogledajte bočni okvir uređaja (položaj prikazan gore).
5. Pričvrstite uređaj na ormarić s dva gumenih čepa A i vijka B koji ste dobili uz uređaj.



Montaža pribora



Ugradnja dodatne opreme (Samo za neke modele)



UPUTE ZA RAD

Prva uporaba

1. Pećnica se ne smije koristiti dok nije pravilno postavljena.
2. Kako biste izbjegli požar, uklonite sve zaštitne materijale za transport i osigurajte da u pećnici nema ostataka ambalaže i pribora (npr. pjena, karton, posuda za roštilj, rešetka za roštilj, itd.).
3. Očistite unutrašnjost pećnice i pribor sapunastom vodom i mekom krpom.
4. Otvorite kuhinjske prozore i kuhinjske nape kako biste održali dobru ventilaciju.
5. Ne puštajte djecu ili kućne ljubimce u kuhinju i zatvorite vrata susjednih prostorija.
6. Nakon spajanja napajanja, aktivirajte način rada pećnice, vrijeme i temperaturu u donjoj tablici kako biste uklonili neugodne mirise iz pećnice.
7. Nakon prve uporabe otvorite vrata pećnice pod malim kutom i pričekajte da se hlađenje završi.

| Način rada pećnice | Temperatura | Vrijeme |
|---|-------------|----------|
| <input type="checkbox"/> Konvencionalno | 250°C | 0,5 sati |

Podešavanje sata

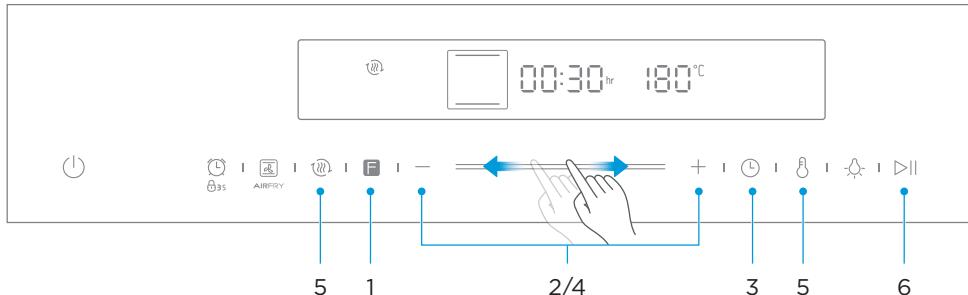
Prije korištenja pećnice namjestite sat.

Ako želite ponovno promijeniti sat, slijedite korake:

1. U stanju pripravnosti pritisnite tipku "  ".
2. Pritisnite tipku "  " za podešavanje znamenke sata.
3. Pritisnite tipku "  " za potvrdu.
4. Pritisnite tipku "  " za podešavanje znamenki minuta.
5. Pritisnite tipku "  " za završetak postavki sata.

Funkcija pečenja

- U stanju čekanja ili podsjetnika pritisnite tipku " " za odabir funkcije.
- Pritisnite tipku " " ili pomaknite " " lijevo i " " desno za podešavanje temperature.
- Pritisnite " " za ulazak u postavku vremena.
- Pritisnite tipku " " ili pomaknite " " lijevo i " " desno za podešavanje vremena.
- Pritisnite tipku " " za prethodno zagrijavanje pećnice (može se preskočiti).
- Pritisnite tipku " " za početak kuhanja.



BILJEŠKA

- Pritisnite " " za promjenu funkcije tijekom procesa kuhanja ili u stanju mirovanja, a promjena će biti automatski potvrđena za 6 sekundi.
- Tijekom kuhanja, nakon pritiska tipke " " ili tipke " ", možete podešiti vrijeme ili temperaturu pritiskom tipke " ".
- Ne stavljajte sastojke u pećnicu za kuhanje prije nego što je prethodno zagrijavanje završeno. Nakon završetka predgrijavanja, indikator tijeka rada je uvijek uključen. U to vrijeme stavite sastojke u pećnicu za kuhanje.

Funkcija podsjetnika

- U stanju pripravnosti ili tijekom kuhanja pritisnite tipku " " za pristup postavkama podsjetnika.
- Pritisnite tipku " " za podešavanje znamenke sata.
- Pritisnite tipku " " za potvrdu.
- Pritisnite tipku " " za podešavanje znamenki minuta.
- Pritisnite tipku " " za dovršetak postavljanja podsjetnika.

BILJEŠKA

- U stanju podsjetnika pritisnite tipku " " za pregled vremena podsjetnika.

Tablica funkcije pečenja

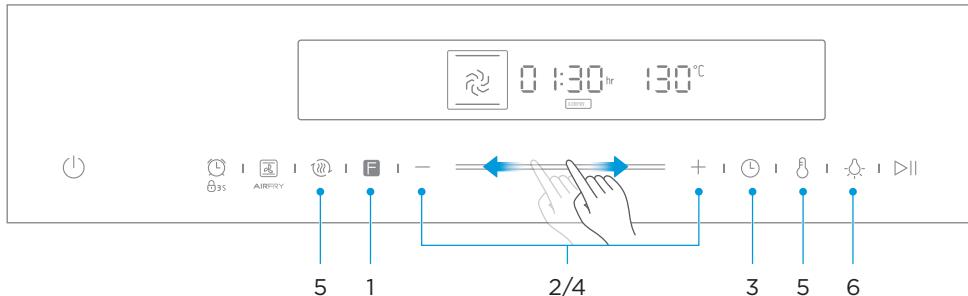
| Broj | Ikona | Funkcija | Vrijeme | Temperatura | Predgrijavanje |
|------|-------|-----------------------------|----------|-------------|----------------|
| 01 | | Konvencionalno | 0-9 sati | 30-250°C | Opcionalno |
| 02 | | Konvekcijsko | 0-9 sati | 50-250°C | Opcionalno |
| 03 | | Konvencionalno + ventilator | 0-9 sati | 50-250°C | Ne |
| 04 | | Mali gril | 0-9 sati | 150-250°C | Opcionalno |
| 05 | | Dvostruki gril + ventilator | 0-9 sati | 50-250°C | Opcionalno |
| 06 | | Dvostruki gril | 0-9 sati | 150-250°C | Opcionalno |
| 07 | | Pizza | 0-9 sati | 50-250°C | Opcionalno |
| 08 | | Donji grijac | 0-9 sati | 30-220°C | Opcionalno |
| 09 | eco | Ušteda energije | 0-9 sati | 140-240°C | Ne |
| 10 | | Odmrzavanje | 0-9 sati | 50°C | Ne |
| 11 | | Fermentacija | 0-9 sati | 30-45°C | Ne |

Funkcija sonde (Samo za neke modele)

1. Umetnите kraći kraj sonde u otvor sonde u gornjem desnom kutu šupljine.
2. Umetnите dugi kraj sonde u središte hrane.
3. Pritisnite " " za odabir funkcije (Samo sljedeće funkcije:).
4. Pritisnite tipku " " za podešavanje temperature.
5. Pritisnite tipku " " za početak kuhanja.

Funkcija prženja na zraku

1. U stanju čekanja ili podsjetnika pritisnite tipku "  ".
2. Pritisnite tipku " +/- " ili pomaknите " == " lijevo i desno za podešavanje temperature (150-250 °C).
3. Pritisnite "  " za ulazak u postavku vremena.
4. Pritisnite tipku " +/- " ili pomaknите " == " lijevo i desno za podešavanje vremena.
5. Pritisnite tipku "  " za početak kuhanja.

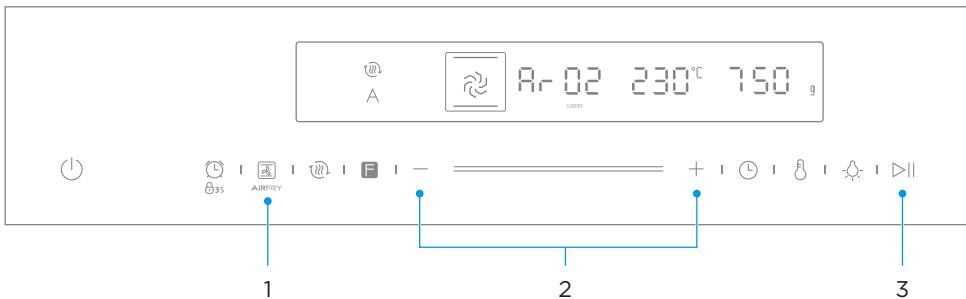


BILJEŠKA

1. Tijekom kuhanja, nakon pritiska tipke "  " ili tipke "  ", možete podešiti vrijeme ili temperaturu pritiskom tipke " +/- ".

Automatski izbornik

- 1.U stanju pripravnosti pritisnite i držite tipku "  " 3 sekunde za ulazak u postavke automatskog izbornika.
- 2.Pritisnite tipku " +/- " za odabir izbornika.
- 3.Početak kuhanja:
 - Za izbornik s funkcijom predgrijanja, kada se postigne temperatura predgrijanja, zvučni signal će dati podsjetnik i prikazati vrijeme. U to vrijeme stavite sastojke u pećnicu za kuhanje.
 - Za meni bez funkcije predgrijavanja, stavite sastojke izravno u pećnicu i pritisnite tipku "  " za početak rada.



Tablica automatskog izbornika

| Kod | Naziv izbornika | Težina | Način | Vrijeme | Temperatura | Predgrijavanje |
|------|--------------------------------|--------|-------|----------|-------------|----------------|
| Ar01 | Pomfrit | 350g | | 19min | 200°C | Da |
| Ar02 | Pomfrit | 750g | | 23min | 230°C | Da |
| Ar03 | Pileći bataci | 500g | | 20+10min | 250°C | Ne |
| Ar04 | Pileći bataci | 1000g | | 20+12min | 250°C | Ne |
| Ar05 | Pileći medaljoni | 200g | | 17min | 250°C | Da |
| Ar06 | Medaljoni od povrća | 180g | | 11.5min | 250°C | Da |
| Ar07 | Mozzarella krumpirići | 120g | | 10min | 250°C | Da |
| Ar08 | Kolutići luka debelo rezani | 160g | | 11.5min | 220°C | Da |
| Ar09 | Pohane gljive | 125g | | 13min | 230°C | Da |
| Ar10 | Pohane gljive | 250g | | 13min | 230°C | Da |

Demo način

Demonstracijski način rada, s funkcijom spremanja podataka po isključenju. Funkcija uštедe pri isključivanju: na primjer, kada je demo način rada uključen, isključivanje i uključivanje je i dalje uključeno. Nakon što je demonstracijski način rada uključen, grijaća cijev ne radi.

- 1.U stanju pripravnosti pritisnite i držite tipku "⊕" za ulazak u demonstracijski način rada i prikaz "off".

Pomaknite klizač udesno kako biste otvorili pokazni način rada i prikazali "off"; pomaknite klizač ulijevo kako biste zatvorili pokazni način rada i prikazali "on".

BILJEŠKA

1. Možete pritisnuti tipku za odustajanje da izadete iz postavke ili pričekati 3 sekunde da automatski izadete iz stanja postavki demo načina i vratite se u stanje pripravnosti.

Način rada za 5A8

5A8 način rada ima funkciju spremanja podataka po isključenju. Podaci o kuhanju spremaju se svakih 25 minuta. Ako se struja prekine tijekom rada, nakon ponovnog uključivanja, način 5A8 nastavit će raditi sve dok vrijeme kuhanja ne bude 0 ili pritisnute tipku "⊕" za povratak u stanje pripravnosti.

1. U stanju pripravnosti pritisnite i držite tipku za brzo predgrijavanje 3 sekunde za ulazak u način rada 5A8. Zaslon prikazuje 5A8. Raspon podešavanja vremena je 24-80 sati.
2. Vrijeme kuhanja može se podesiti pomicanjem klizača.

Pritisnite tipku za pokretanje ili automatski pokrenite običan način rada nakon 8 sekundi.

BILJEŠKA

1. Tijekom rada samo je tipka "⊕" važeća, a druge tipke su nevažeće.
2. Tijekom rada načina rada 5A8, vrata pećnice su otvorena ili zatvorena, a svjetlo pećnice nije uključeno.

Predložena tablica izbornika

| Naziv izbornika | Posuda | Način | Vrijeme | Temperatura | Razina |
|---|------------------------|-------|--|-------------|--------|
| Biskvit (jednostavni) u pravokutnom kalupu | Pravokutni kalup | | 50min | 170°C | 2 |
| Biskvit (jednostavni) u pravokutnom kalupu | Pravokutni kalup | | 70min | 140°C | 1 |
| Biskvit s voćem u okruglom kalupu | Okrugli kalup | | 50min | 150°C | 1 |
| Biskvit s voćem na pladnju | Pladanj | | 70min | 140°C | 1 |
| Brioche mafini s grožđicama (kolač s kvascem) | Kalup za muffine | | Predgrijavanje 19min Pečenje: 11min | 220°C | 2 |
| Kuglof (s kvascem) | Pladanj | | Predgrijavanje 11min Pečenje: 60min | 150°C | 1 |
| Muffini | Kalup za muffine | | Predgrijavanje 8,5min Pečenje: 30min | 160°C | 1 |
| Muffini | Kalup za muffine | | Predgrijavanje 8,5min Pečenje: 30min | 150°C | 1 |
| Dizani kolač od jabuka na pladnju | Pladanj | | Predgrijavanje 10min Pečenje: 42,5min | 160°C | 1 |
| Vlažni biskvit (6 jaja) | Kalup s odvojivim dnem | | Predgrijavanje 9,5min Pečenje: 41min | 160°C | 1 |
| Vlažni biskvit (4 jaja) | Kalup s odvojivim dnem | | Predgrijavanje 9min Pečenje: 26min | 160°C | 1 |
| Vlažni biskvit | Kalup s odvojivim dnem | | Predgrijavanje: 9,5min Pečenje: 41min | 160°C | 1 |
| Dizani kolač od jabuka na pladnju | Pladanj | | Predgrijavanje: 8min Pečenje: 42min | 150°C | 2 |
| Dizana pletenica (Callah) | Pladanj | | 40min | 150°C | 2 |
| Sitni kolači 20 | Pladanj | | 36min | 150°C | 2 |
| Sitni kolači 40 | Pladanj | | Predgrijavanje: 10min Pečenje: 34min | 150°C | 2+4 |
| Dizani kolač s maslacem | Pladanj | | Predgrijavanje: 8min Pečenje: 30min | 150°C | 2 |
| Prhko tijesto | Pladanj | | Predgrijavanje: 8min Pečenje: 13min | 170°C | 2 |
| Prhko tijesto 2 pladnja | Pladanj | | Predgrijavanje: 8,3min Pečenje: 12min | 160°C | 2+4 |
| Kolačići od vanilije | Pladanj | | Predgrijavanje: 8min Pečenje: 10min | 160°C | 2 |

| Naziv izbornika | Posuda | Način | Vrijeme | Temperatura | Razina |
|--|------------------|-------|--|-------------|-----------------------|
| Kolačići od vanilije | Pladanj | | Predgrijavanje: 8min Pečenje: 14min | 150°C | 2+4 |
| Bijeli kruh (1 kg brašna) u pravokutnom kalupu | Pravokutni kalup | | Predgrijavanje: 9min Pečenje: 50min | 170°C | 1 |
| Bijeli kruh (1 kg brašna) u pravokutnom kalupu | Pravokutni kalup | | Predgrijavanje: 12min Pečenje: 45min | 170°C | 1 |
| Svježa pizza (tanka) | Pladanj | | Predgrijavanje: 9,5min Pečenje: 21min | 170°C | 2 |
| Svježa pizza (debela) | Pladanj | | Predgrijavanje: 10min Pečenje: 45min | 170°C | 2 |
| Svježa pizza (debela) | Pladanj | | Predgrijavanje: 8min Pečenje: 41min | 170°C | 2 |
| Kruh | Pladanj | | Predgrijavanje: 9min Pečenje: 30min | 190°C | 1 |
| Goveđi biftek 1,6 kg | Pladanj | | 55min | 180°C | 2 |
| Mesna štruca 1 kg mesa | Pladanj | | 75min | 180°C | 1 |
| Piletina 1 kg | Pladanj | | 50min | 180°C | Stalak:2 Pladanj:1 |
| Riba 2,5 kg | Pladanj | | 70min | 170°C | 2 |
| Rebra Tomahawk pečena B.T. | Pladanj | | 85min | 120°C | 3 |
| Svinjsko pečenje od vrata 1,2 kg | Pladanj | | 82min | 160°C | 1 |
| Piletina 1,7 kg | Pladanj | | 78min | 180°C | Stalak:2 Pladanj:1 |

ČIŠĆENJE I ODRŽAVANJE

Čišćenje

Isključite napajanje prije čišćenja i održavanja.

Kako bi se osigurao vijek trajanja pećnice, potrebno ju je često temeljito čistiti.

Koraci čišćenja su sljedeći:

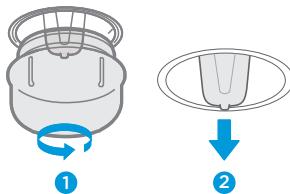
1. Pričekajte da se pećnica potpuno ohladi.
2. Uklonite pribor iz pećnice, isperite topлом vodom i osušite.
3. Očistite hranu iz pećnice.
4. Očistite površinu pećnice mekom krpom navlaženoj u toploj vodi sa sapunicom i osušite je.

BILJEŠKA

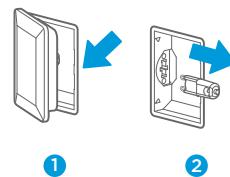
1. Ne koristite oštре alate za čišćenje, tvrdu četku i korozivna sredstva za čišćenje kako ne biste oštetili pećnicu i njen pribor.
2. Za čišćenje stakla vrata pećnice ne rabite abrazivna sredstva za čišćenje ili oštре metalne strugače, jer mogu ogreptati površinu ili uzrokovati oštećenja stakla.

Zamjena žarulje

1. Isključite i odspojite pećnicu iz napajanja. Provjerite jesu li unutarnji dijelovi hladni prije dodirivanja unutarnjih dijelova.
2. Uklonite poklopac žarulje okretanjem u smjeru suprotnom od kazaljke na satu (napomena, može biti krut), zamijenite žarulju novom iste vrste.
3. Umetnite novu žarulju koja mora biti otporna na 300°C. Za zamjenske žarulje kontaktirajte svoj lokalni servisni centar.
4. Ako ste u nedoumici, обратите se kvalificiranom električaru za pomoć.



gornje osvjetljenje



bočno osvjetljenje

Upozorenje

Kako biste izbjegli strujni udar - provjerite je li dovod električne energije u uređaj isključen i uređaj potpuno hladan prije skidanja poklopca žarulje.

Čišćenje vrata

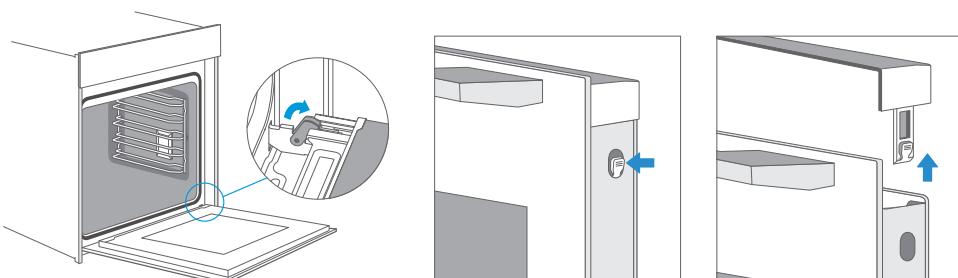
Uz pravilno održavanje i čišćenje, vaš će uređaj još dugo zadržati svoj izgled i biti potpuno funkcionalan.

U svrhu čišćenja i skidanja pokrova vrata, možete odvojiti vrata uređaja. Na lijevom i desnom šarniru vrata uređaja nalazi se poluge za zaključavanje. Kada su poluge za zaključavanje zatvorene, vrata uređaja su pričvršćena na mjestu. Ne mogu se odvojiti. Kada su poluge za zaključavanje otvorene kako bi se odvojila vrata uređaja, šarniri su zaključani. Ne mogu se zatvoriti.

1. Šarniri na vratima uređaja pomiču se prilikom otvaranja i zatvaranja vrata i može doći do priklještenja. Držite ruke dalje od šarnira.
2. Ako šarniri nisu zaključani, mogu se zatvoriti velikom snagom. Osigurajte da su poluge za zaključavanje uvek potpuno zatvorene ili, kada skidate vrata uređaja, potpuno otvorene.

Demontaža i montaža vrata pećnice

1. Otvorite vrata uređaja do kraja.
2. Otvorite dvije poluge za zaključavanje s lijeve i desne strane.
3. Zatvorite vrata uređaja do kraja.
4. S obje ruke uhvatite vrata s lijeve i desne strane i izvucite ih prema gore.
5. Plastični umetak u poklopцу vrata može promijeniti boju. Za temeljito čišćenje možete skinuti poklopac. Pritisnite lijevu i desnu sklopku poklopca.
6. Nakon skidanja poklopca vrata, ostali dijelovi vrata uređaja se mogu jednostavno skinuti kako biste mogli nastaviti s čišćenjem. Kada je čišćenje vrata uređaja završeno, vratite poklopac na mjesto i pritisnite ga dok ne klikne na svoje mjesto.



BILJEŠKA

Ponovno pričvrstite vrata uređaja redoslijedom obrnutim od skidanja.

RJEŠAVANJE PROBLEMA

Ako se problem ne može riješiti ili se pojave neki drugi problemi, обратите se ovlaštenom servisu.

| Problem | Mogući uzrok | Rješenje |
|---|--|--|
| Pokretanje nije moguće | • Napajanje nije priključeno | • Priključite napajanje |
| | • Glavni prekidač za napajanje nije uključen | • Uključite prekidač za napajanje |
| | • Vrata pećnice nisu zatvorena | • Zatvorite vrata pećnice |
| Svjetlo se ne uključuje | • Nije ispravna žarulja | • Treba zamijeniti žarulju |
| Osjeti se oštar miris ili dim | • Prva uporaba | • To je normalna pojava |
| Hrana nije dovoljno pečena | • Temperatura je preniska | • Koristite višu temperaturu |
| | • Porcija hrane je prevelika | • Pripremite hranu u manjim porcijama ili povećajte vrijeme kuhanja. |
| Zagorjela ili neravnomjerno pečena hrana | • Temperatura je previšoka ili je vrijeme zagrijavanja predugo | • Podesite temperaturu pečenja ili vrijeme pečenja |
| | • Hrana je preblizu grijača | • Podesite visinu rešetke |
| Ventilator nije prestao raditi nakon prestanka grijanja | • Ventilator odgađa puhanje radi odvođenja topline | • Nije potrebna obrada |

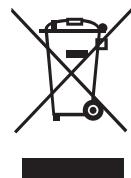
ODLAGANJE I RECIKLIRANJE

Važne upute za okoliš

Usklađenost s WEEE Direktivom i zbrinjavanje otpadnog proizvoda:

Ovaj je proizvod u skladu s EU WEEE Direktivom (2012/19/EU). Ovaj proizvod nosi klasifikacijski simbol za otpadnu električnu i elektroničku opremu (WEEE).

Ovaj simbol označava da se ovaj proizvod ne smije odlagati s ostalim otpadom iz kućanstva na kraju radnog vijeka. Iskorišteni uređaj mora se vratiti na službeno mjesto sakupljanja radi recikliranja električnih i elektroničkih uređaja. Kako biste pronašli ove sustave prikupljanja molimo kontaktirajte lokalne vlasti ili trgovca kod kojeg je proizvod kupljen. Svako kućanstvo ima važnu ulogu u oporavku i recikliranju starog uređaja. Odgovarajuće zbrinjavanje iskorištenog uređaja pomaže spriječiti moguće negativne posljedice za okoliš i zdravlje ljudi.



Sukladnost s Direktivom RoHS

Proizvod koji ste kupili u skladu je s EU RoHS Direktivom (2011/65/EU). Ne sadrži štetne i zabranjene materijale navedene u Direktivi.

Informacije o pakiranju

Materijali za pakiranje proizvoda proizvedeni su od materijala koji se mogu reciklirati u skladu s našim državnim uredbama o zaštiti okoliša. Nemojte odlagati materijale za pakiranje zajedno s kućnim ili drugim otpadom. Odnesite ih na mjesta za prikupljanje materijala za pakiranje koja određuju lokalne vlasti.



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SAFETY INSTRUCTIONS

Intended use

The following safety guidelines are intended to prevent unforeseen risks or damage from unsafe or incorrect operation of the appliance. Please check the packaging and appliance on arrival to make sure everything is intact to ensure safe operation. If you find any damage, please contact the retailer or dealer. Please note modifications or alterations to the appliance are not allowed for your safety concern. Unintended use may cause hazards and loss of warranty claims.

Explanation of symbols

Danger



This symbol indicates that there are dangers to the life and health of persons due to extremely flammable gas.

Warning of electrical voltage



This symbol indicates that there is a danger to life and health of persons due to voltage.

Warning



The signal word indicates a hazard with a medium level of risk which, if not avoided, may result in death or serious injury.

Caution



The signal word indicates a hazard with a low degree of risk which, if not avoided, may result in minor or moderate injury.

Attention



The signal word indicates important information (e.g. damage to property), but not danger.

Observe instructions



This symbol indicates that a service technician should only operate and maintain this appliance in accordance with the operating instructions.

Read these operating instructions carefully and attentively before using/commisioning the unit and keep them in the immediate vicinity of the installation site or unit for later use!

⚠ WARNING

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

🚫 PROHIBIT

- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- A steam cleaner is not to be used.
- The appliance is not intended to be operated by means of an external timer or a separate remote control system.
- Do not use the oven unless you are wearing something on your feet. Do not touch the oven with wet or damp hands or feet.
- When the door or drawer of oven is open do not leave anything on it, or you may unbalance your appliance or break the door.
- Do not allow children to go near the oven when it is operating, especially when the grill is on.

CAUTION

- Please use the product under an open environment.
- During use, the appliance becomes very hot. Care should be taken to avoid touching heating elements inside the oven.
- Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring specifications.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by person responsible for their safety.
- Accessible parts may become hot during use. Young children should be kept away.
- An all-pole disconnection means must be incorporated in the fixed wiring in accordance with the wiring rules.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

ATTENTION

- When the oven is first switched on, it may give off an unpleasant smell. This is due to the bonding agent used for the insulating panels within the oven. Please run the new empty product with the conventional cooking function, 250°C, 30 minutes to clean oil impurities inside the cavity.
- During the first use, it is completely normal that there will be slight smoke. If it does occur, you should wait for the smell to be cleared before putting food into the oven.
- Only use the temperature probe recommended for this oven.
- Oven door should not be opened often during the cooking period.
- The appliance must be installed by an authorized technician and put into use. The producer is not responsible for any damage that might be caused by defective placement, and installation by unauthorized personnel.
- When the door or drawer of oven is open do not leave anything on it, or you may unbalance your appliance or break the door.
- Some parts of appliance may keep its heat for a long time; it is required to wait for it to cool down before touching onto the points that are exposed to the heat directly.
- If you will not use the appliance for a long time, it is advised to plug it off.

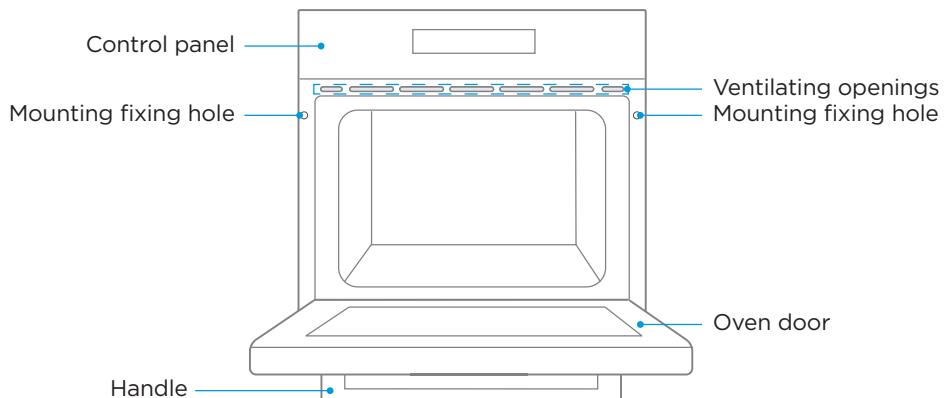
SPECIFICATIONS

| Product Model | UPV7215TM |
|----------------------|----------------------|
| Power Supply | 220-240V~, 50Hz-60Hz |
| Electric Power | 2.9kW |
| Lamp Power | 25*2W |
| Product Size | 72L |

PRODUCT OVERVIEW

Oven

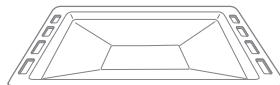
When taking out food, please wear heat-insulating gloves to prevent burns!
Pay attention to the hot air when opening the oven door.



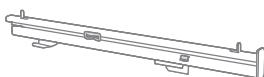
Accessories



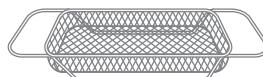
Grill rack x1
Grill food or place heat-resistant cooking containers



Grill tray x1
Cooking food or receiving food scraps



Slide rail x2
Only for some models



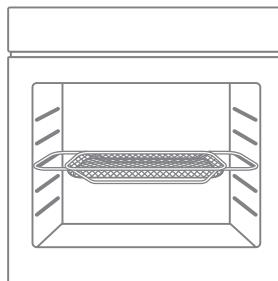
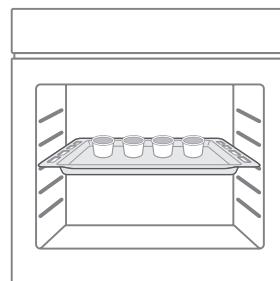
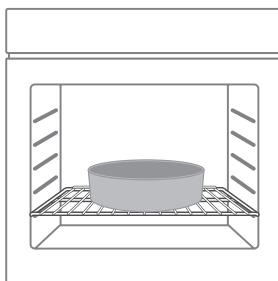
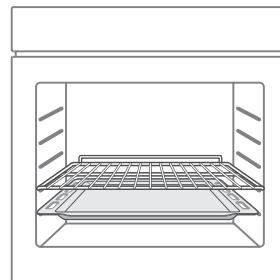
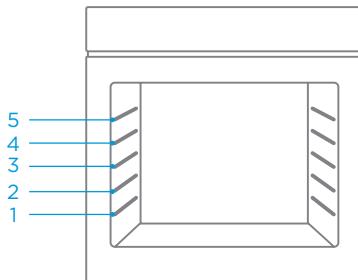
Air fry basket x1
Air fry function specific



Probe x1
Detect food temperature
Only for some models

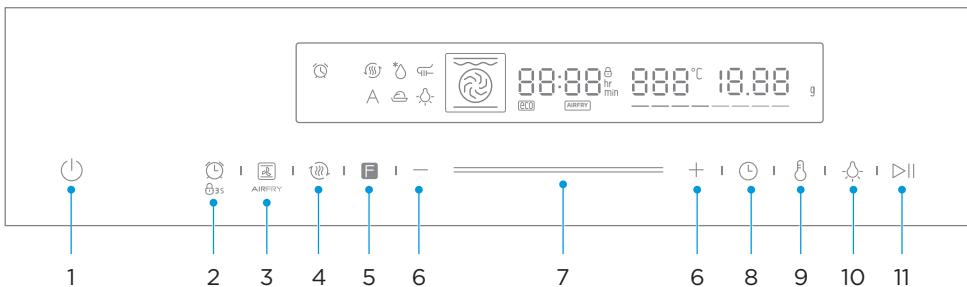
Accessories Use

For the oven to work properly, the grill rack and grill tray should only be placed between the first and fifth levels. When used together, place the grill tray under the grill rack.



QUICK START GUIDE

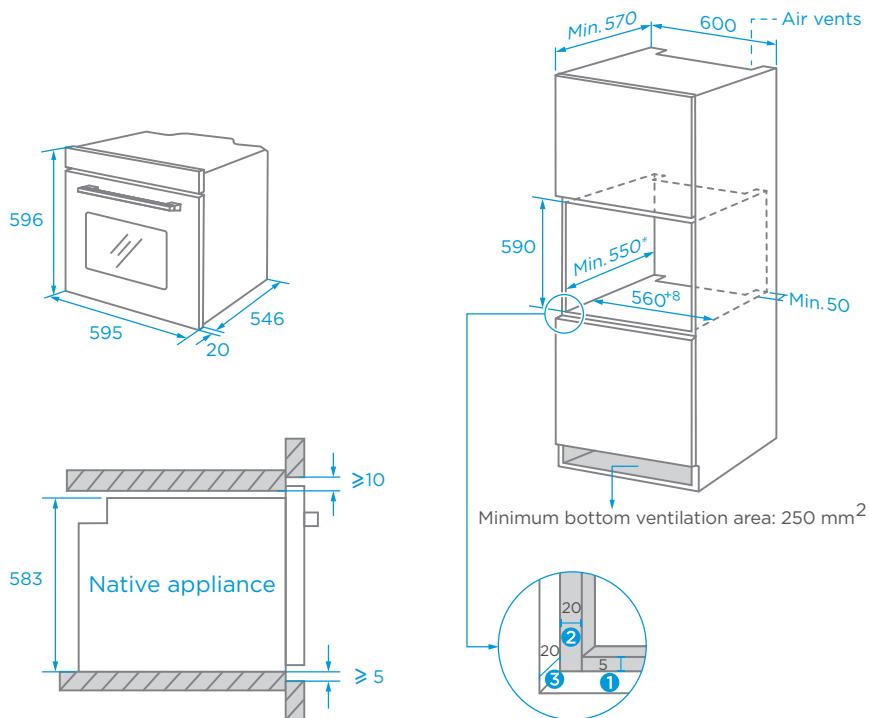
Oven Control Panel



| icon | Introduction |
|-------|---|
| 1 | Cancel the current setting and return to the standby state. |
| 2 | Press briefly to enter the reminder function setting. Press and hold for 3 seconds to enter or exit the child lock state. |
| 3 | Provide fast and even heat distribution, the hot air also takes away the moisture on the surface of the food, generating crunchy and crispy frying. |
| 4 | Preheat the cavity to ensure the taste of food. |
| 5 | Press this key continuously to select the function. |
| 6 +/- | Adjust the temperature or time. |
| 7 = | Adjust the temperature or time. |
| 8 | Enter the time setting state. |
| 9 | Enter the temperature setting state. |
| 10 | Press this key to turn on or off the lamp. |
| 11 | Start or pause cooking. |

PRODUCT INSTALLATION

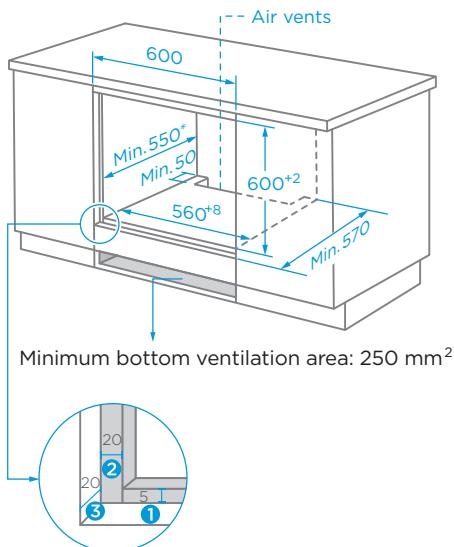
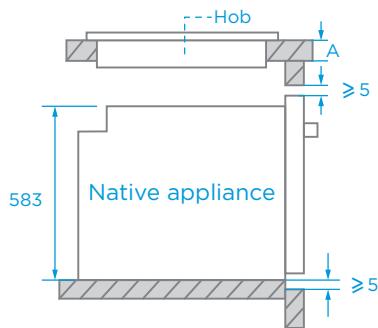
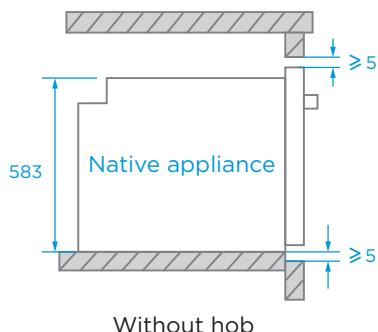
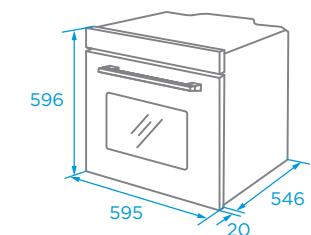
Cupboard Diagram (Standing Cupboard)



- ① Reserve 5 mm for the door panel at the top and bottom respectively.
- ② Reserve 20 mm for the door panel on the left and right respectively.
- ③ Reserve 20 mm for the door panel in thickness.

1. The thickness of the cupboard board is 20 mm.
2. If the power socket is installed on the back of the appliance, the depth of the cupboard opening shall be increased from a minimum of 590 mm to 620 mm.
3. The dimensions in the figures are in mm.

Cupboard Diagram (Ground Cupboard)



- ① Reserve 5 mm for the door panel at the top and bottom respectively.
- ② Reserve 20 mm for the door panel on the left and right respectively.
- ③ Reserve 20 mm for the door panel in thickness.

If the appliance is installed under the hob, the minimum thickness of worktop A is shown below:

| Hob type | worktop A |
|----------------------------|-----------|
| Induction hob | 37 mm |
| Full-surface induction hob | 47 mm |
| Gas hob | 30 mm |
| Electric hob | 27 mm |

1. The thickness of the cupboard board is 20 mm.
2. If the power socket is installed on the back of the appliance, the depth of the cupboard opening shall be increased from a minimum of 590 mm to 620 mm.
3. The dimensions in the figures are in mm.

Installation Important Instructions

Content that means [mandatory]

1. The safe operation of this appliance can only be guaranteed if it has been installed to a professional standard in accordance with these installation instructions. The installer shall be liable for any damage resulting from incorrect installation.
2. The entire installation process requires two professional installers. Wear dry protective gloves during installation to avoid scratch or electric shock.
3. Fitted units must be heat-resistant up to 90°C, and adjacent unit fronts up to 70°C.
4. Please use a 16A socket.

Content that means [prohibit]

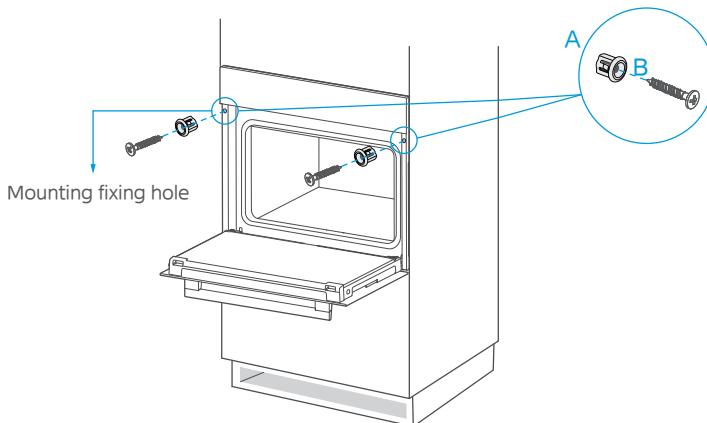
1. Do not install the appliance behind a decorative door or the door of a kitchen unit, as this may cause the appliance to overheat.
2. Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transit.
3. Do not block the vent of the appliance and the gap between the cupboard and the appliance.
4. Use extreme caution when moving or installing the appliance. It is very heavy, do not lift the appliance by the door handle.
5. If the power cord or power plug is damaged, stop using the appliance immediately, to avoid fire, electric shock or other injuries.

Content that means [note]

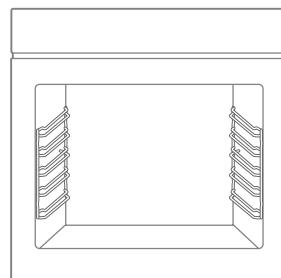
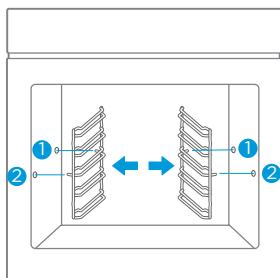
1. Be very careful when moving or installing the appliance to avoid damage to the appliance or damage to the cupboards.
2. Before starting up the appliance, remove all packaging materials and accessories from the cavity.
3. The power socket shall be accessible to users (such as next to the cupboard) for easy power-off.
4. After installation is complete, make sure that the power plug is firmly inserted into the socket.
5. Please refer to the "Cupboard Diagram" for the requirements of net depth of the cupboard. The clearance between the cupboard bottom board and the rear board (or wall) shall not be less than 50 mm.

Installation steps

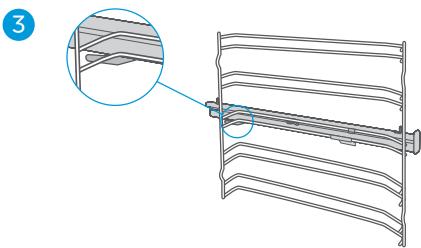
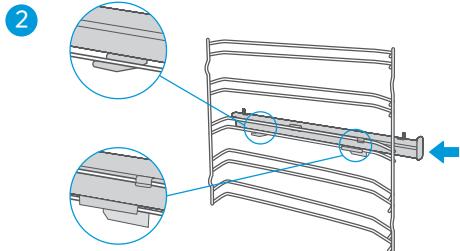
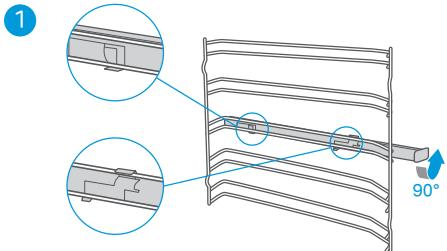
1. Please customize the cupboard according to the "Cupboard Diagram".
2. Before installation, please check for normal power socket and appropriate grounding, and check whether the cupboard dimension meets the installation requirements.
3. Place the appliance in designated locations in the kitchen, install it in a vertical cupboard, and connect the power supply.
4. To locate the mounting fixing holes, open the appliance door and look at the side frame of the appliance (position shown above).
5. Fix the appliance to the cupboard with two rubber plugs A and screws B provided with the appliance.



Accessory installation



Accessory installation (Only for some models)



OPERATION INSTRUCTIONS

First Use

1. Before using it for the first time, please clean the oven and accessories to a certain extent. Remove the oven packaging shipping protection parts. Remove all accessories (eg: baking trays, grills, foam, etc.) from the cavity.
2. Thoroughly clean the attachment with soapy water and a rag or soft brush.
3. Wipe cavity and oven surfaces with a soft damp cloth.
4. To avoid fire, please make sure that the cavity is free of any remaining packing materials and accessories when using it for the first time.
5. When using it for the first time, keep the kitchen highly ventilated (open the hood and windows). During this time, keep children and pets out of the kitchen and keep the doors of adjacent rooms closed.
6. In order to remove the smell of new products, run the following:

| Oven Mode | Temperature | Time |
|---------------------------------------|-------------|----------|
| <input type="checkbox"/> Conventional | 250°C | 0.5 Hour |

Setting the clock

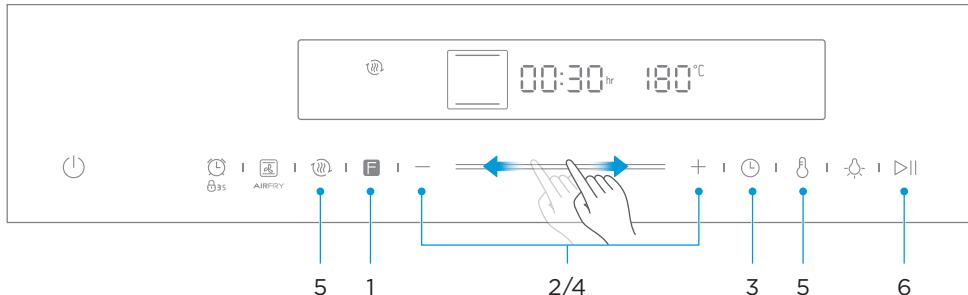
Before using your oven, set the clock.

If you want to modify the clock again, please follow steps 1 .

1. In the standby state, Press the "  " key.
2. Press the " +/- " key to adjust the hour digit.
3. Press the "  " key to confirm.
4. Press the " +/- " key to adjust the minute digits.
5. Press the "  " key to complete the clock setting.

Baking function

1. In standby or reminder state, press "  " key to select the function.
2. Press the "  " key or slide the "  " left and right to adjust the temperature.
3. Press "  " to enter the time setting.
4. Press the "  " key or slide the "  " left and right to adjust the time.
5. Press the "  " key to preheat the cavity (can be skipped).
6. Press the "  " key to start cooking.



NOTE

1. Press "  " to change the function during the cooking process or in the state of suspension, and the change will be automatically confirmed in 6 seconds.
2. During cooking, after pressing the "  " key or "  " key, you can adjust the time or temperature by pressing the "  " key.
3. Do not put the ingredients in the oven for cooking before preheating is completed.
After preheating is completed, the progress bar is always on. At this time, put the
4. ingredients in the oven for cooking.

Reminder function

1. In standby state or during cooking, press "  " key to access the reminder Settings.
2. Press the "  " key to adjust the hour digit.
3. Press the "  " key to confirm.
4. Press the "  " key to adjust the minute digits.
5. Press the "  " key to complete the reminder setting.

NOTE

1. In the reminder state, press the "  " key to view the reminder time.

baking function table

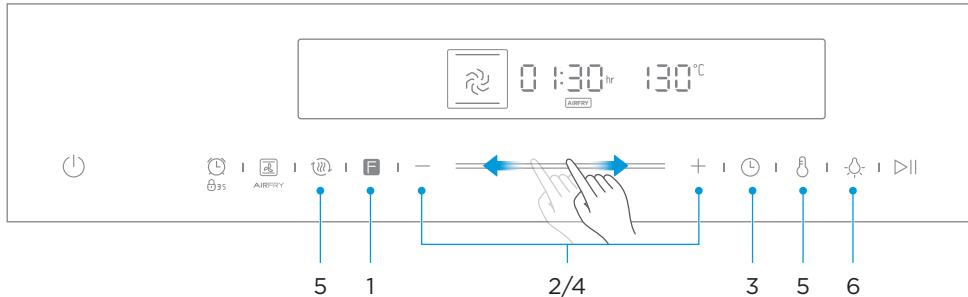
| Number | Icon | Function | Time | Temperature | Preheat |
|--------|------|------------------|----------|-------------|----------|
| 01 | | Conventional | 0-9 hour | 30-250°C | Optional |
| 02 | | Convection | 0-9 hour | 50-250°C | Optional |
| 03 | | Conventional+fan | 0-9 hour | 50-250°C | No |
| 04 | | Single grill | 0-9 hour | 150-250°C | Optional |
| 05 | | Double grill+fan | 0-9 hour | 50-250°C | Optional |
| 06 | | Double grill | 0-9 hour | 150-250°C | Optional |
| 07 | | Pizza | 0-9 hour | 50-250°C | Optional |
| 08 | | Bottom heating | 0-9 hour | 30-220°C | Optional |
| 09 | eco | Energy saving | 0-9 hour | 140-240°C | No |
| 10 | * | Defrost | 0-9 hour | 50°C | No |
| 11 | | Fermentation | 0-9 hour | 30-45°C | No |

Probe function (Only for some models)

1. Insert the short end of the probe into the probe hole in the upper right corner of the cavity.
2. Insert the long end of the probe into the center of the food.
3. Press " F" to select a function (Only the following functions:).
4. Press the "+/-" key to adjust the temperature.
5. Press the " DII" button to start cooking.

Air fry function

1. In standby or reminder state, press "  " key.
2. Press the " +/- " key or slide the " == " left and right to adjust the temperature (150-250°C).
3. Press "  " to enter the time setting.
4. Press the " +/- " key or slide the " == " left and right to adjust the time.
5. Press the "  " key to start cooking.

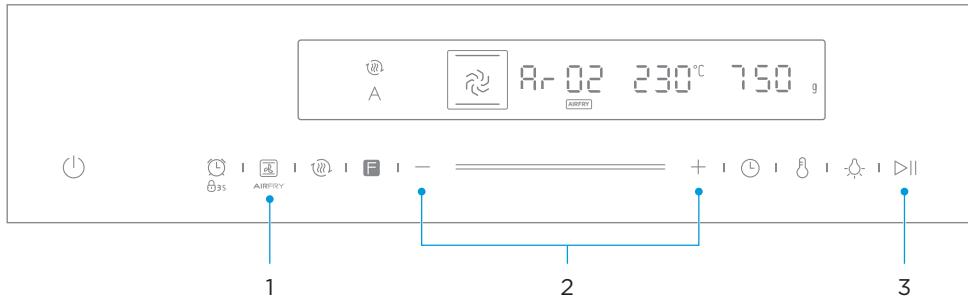


NOTE

1. During cooking, after pressing the "  " key or "  " key, you can adjust the time or temperature by pressing the " +/- " key.

Automatic menu

1. In standby state, press and hold the "  " key for 3 seconds to enter the automatic menu setting.
2. Press the " +/- " key to select the menu.
3. Start cooking:
 - For the menu with preheating function, when the preheating temperature is reached, the buzzer will give a reminder and display the time. At this time, put the ingredients into the oven for cooking.
 - For the menu without preheating function, put the ingredients directly into the oven and press the "  " key to start working.



Automatic menu table

| Code | , | Weight | Mode | Time | Temperature | Preheat |
|------|--------------------------|--------|---|----------|-------------|---------|
| Ar01 | French Fries | 350g |  | 19min | 200°C | Yes |
| Ar02 | French Fries | 750g |  | 23min | 230°C | Yes |
| Ar03 | Chicken drumsticks | 500g |  | 20+10min | 250°C | No |
| Ar04 | Chicken drumsticks | 1000g |  | 20+12min | 250°C | No |
| Ar05 | Chicken Nugget | 200g |  | 17min | 250°C | Yes |
| Ar06 | Vegetable Nuggets | 180g |  | 11.5min | 250°C | Yes |
| Ar07 | Mozzarella Fries | 120g |  | 10min | 250°C | Yes |
| Ar08 | Onion Rings thick cut | 160g |  | 11.5min | 220°C | Yes |
| Ar09 | Breaded Mushrooms | 125g |  | 13min | 230°C | Yes |
| Ar10 | Breaded Mushrooms | 250g |  | 13min | 230°C | Yes |

Demo mode

Demonstration mode, with power-off saving data function. Power off saving function: for example, when the demo mode is set to on, power off and then on is still on. After the demonstration mode is turned on, the heating pipe does not work.

1. In standby mode, press and hold the "  " key to enter the demonstration mode and display "off".
2. Slide the slider to the right to open the demonstration mode and display "off"; slide the slider to the left to close the demonstration mode and display " on ".

NOTE

1. You can press the cancel key to exit the setting, or wait for 3 seconds to automatically exit the demo mode setting state and return to the standby state.

Sabbath mode

Sabbath mode has the function of power-off saving data. Save cooking data every 25 minutes. If the power is cut off during operation, after power on again, the Sabbath mode will continue to run until the cooking time is 0, or press the "  " key to return to standby mode.

1. In standby mode, press and hold the fast preheating key for 3 seconds to enter sabbath mode. The screen displays 5A8. The time adjustment range is 24-80 hours.
2. The cooking time can be adjusted by sliding the slider.
Press start key or start Ramadan mode automatically after 8 seconds.

NOTE

1. During operation, only the "  " key is valid, and other keys are invalid.
2. During the operation of sabbath mode, the furnace door is opened or closed, and the furnace light is not on.

Suggested menu table

| Menu name | Form | Mode | Time | Temperature | Level |
|---|-------------|------|-----------------------------------|-------------|-------|
| Sponge cake (simple) in a box shape | Box | | 50min | 170°C | 2 |
| Sponge cake (simple) in a box shape | Box | | 70min | 140°C | 1 |
| Sponge cake with fruits in a round form | Round form | | 50min | 150°C | 1 |
| Sponge cake with fruits on a tray | Tray | | 70min | 140°C | 1 |
| Raisins brioche muffins (yeast cake) | Muffin form | | Preheat: 19min Baking: 11min | 220°C | 2 |
| Gugelhupf (with yeast) | Tray | | Preheat: 11min Baking: 60min | 150°C | 1 |
| Muffins | Muffin form | | Preheat: 8.5min Baking: 30min | 160°C | 1 |
| Muffins | Muffin form | | Preheat: 8.5min Baking: 30min | 150°C | 1 |
| Apple yeast cake on a tray | Tray | | Preheat: 10min Baking: 42.5min | 160°C | 1 |
| Water sponge cake (6 eggs) | Spring form | | Preheat: 9.5min Baking: 41min | 160°C | 1 |
| Water sponge cake (4 eggs) | Spring form | | Preheat: 9min Baking: 26min | 160°C | 1 |
| Water sponge cake | Spring form | | Preheat: 9.5min Baking: 41min | 160°C | 1 |
| Apple Yeast cake on a tray | Tray | | Preheat: 8min Baking: 42min | 150°C | 2 |
| Hefezopf (Callah) | Tray | | 40min | 150°C | 2 |
| Small cakes 20 | Tray | | 36min | 150°C | 2 |
| Small cakes 40 | Tray | | Preheat: 10min Baking: 34min | 150°C | 2+4 |
| Butter yeast cake | Tray | | Preheat: 8min Baking: 30min | 150°C | 2 |
| Shortbread | Tray | | Preheat: 8min Baking: 13min | 170°C | 2 |
| Shortbread 2 trays | Tray | | Preheat: 8.3min Baking: 12min | 160°C | 2+4 |
| Vanilla cookies | Tray | | Preheat: 8min Baking: 10min | 160°C | 2 |

| Menu name | Form | Mode | Time | Temperature | Level |
|---------------------------------------|------|---|----------------------------------|-------------|------------------|
| Vanilla cookies | Tray |  | Preheat: 8min Baking: 14min | 150°C | 2+4 |
| White bread (1 kg flour) box shape | Box |  | Preheat: 9min Baking: 50min | 170°C | 1 |
| White bread (1 kg flour) box shape | Box |  | Preheat: 12min Baking: 45min | 170°C | 1 |
| Fresh Pizza (thin) | Tray |  | Preheat: 9.5min Baking: 21min | 170°C | 2 |
| Fresh Pizza (thick) | Tray |  | Preheat: 10min Baking: 45min | 170°C | 2 |
| Fresh Pizza (thick) | Tray |  | Preheat: 8min Baking: 41min | 170°C | 2 |
| Bread | Tray |  | Preheat: 9min Baking: 30min | 190°C | 1 |
| Beef tender loin 1.6 kg | Tray |  | 55min | 180°C | 2 |
| Meatloaf 1 kg meat | Tray |  | 75min | 180°C | 1 |
| Chicken 1 kg | Tray |  | 50min | 180°C | Rack:2 Tray:1 |
| Fish 2.5 kg | Tray |  | 70min | 170°C | 2 |
| Ribs tomahawk cooked B.T. | Tray |  | 85min | 120°C | 3 |
| Pork Roast of the neck 1.2 kg | Tray |  | 82min | 160°C | 1 |
| Chicken 1.7 kg | Tray |  | 78min | 180°C | Rack:2 Tray:1 |

CLEANING AND MAINTENANCE

Cleaning

Disconnect the power supply before cleaning and maintenance.
In order to ensure the life of the oven, it should be thoroughly cleaned frequently.
Cleaning steps are as follows:

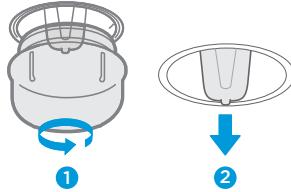
1. After cooking, wait for the oven to cool completely.
2. Remove oven accessories, rinse with warm water and dry.
3. Clean up food debris from the oven chamber.
4. Wipe the oven with a soft cloth stained with detergent, then dry with a dry soft cloth.

NOTE

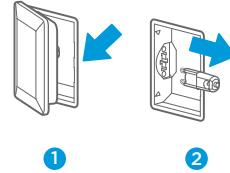
1. Do not use sharp cleaning tools, hard brush and corrosive cleaning products, so as not to damage the oven and its accessories.
2. Do not use rough scrubbing agent or sharp metal spatula to clean the door glass.

Lamp Replacement

1. To prevent the lamp from being damaged, put a towel in the cavity.
2. Turn counterclockwise to remove the glass cover (corner lamp);
Gently pry open the glass cover with a flat-head tool (side lamp).
3. Pull out the wick and replace it (don't turn it).
4. Install the glass cover back and take out the towel.



Corner lamp



side lamp

Warning

To avoid electric shocks-please ensure that the electricity supply to the appliance is switched off and the appliance is fully cold. before removing the lamp lens.

Door Cleaning

With good care and cleaning, your appliance will retain its appearance and remain fully functional for a long time to come.

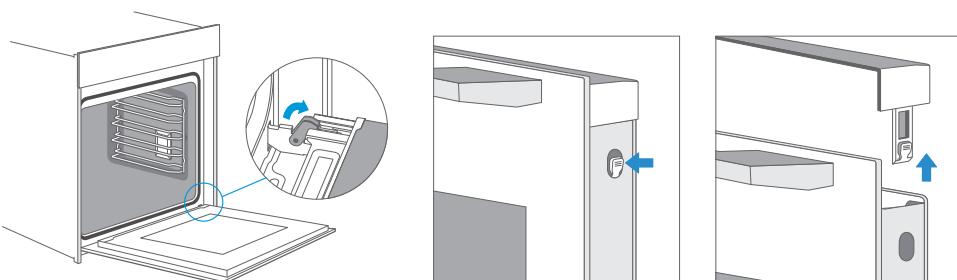
For cleaning purposes and to remove the door panels, you can detach the appliance door. There is a lock lever on the left and right hinges of the appliance door. When the locking levers are closed, the appliance door is secured in place. It cannot be detached. When the locking levers are open in order to detach the appliance door, the hinges are locked. They cannot snap shut.

Warning

1. The hinges on the appliance door move when opening and closing the door, and you may be trapped. Keep your hands away from the hinges.
2. If the hinges are not locked, they can snap shut with great force. Ensure that the locking levers are always fully closed or, when detaching the appliance door, fully open.

Removal and installation of oven door

1. Open the appliance door fully.
2. Fold open the two locking levers on the left and right.
3. Close the appliance door as far as the limit stop.
4. With both hands, grip the door on the left- and right-hand side, and pull it out upwards.
5. The plastic inlay in the door cover may become discolored. To carry out thorough cleaning, you can remove the cover. Press the left and right switches of the cover.
6. After removing the door cover , that rest parts of the appliance door can be easily taken off so that you can go on with the cleaning . When the cleaning of the appliance door has finished , put the cover back in place and press on it until it clicks audibly into place



NOTE

Reattach the appliance door in the opposite sequence to removal.

TROUBLESHOOTING

If the problem cannot be solved or other problems occur, please contact the after-sales service.

| Problem | Possible reason | Solution |
|---|---|---|
| Unable to start | • Power is not connected | • connect power supply |
| | • The main power switch is not turned on | • Turn on the power switch |
| | • Oven door not closed | • Close the oven door |
| Lamp does not come on | • It's broken | • Contact after-sales service |
| Has a pungent odor or smoke | • first use | • No processing required |
| Food is not cooked | • Temperature is too low | • Use a higher temperature |
| | • Food portion is too large | • Cook food in smaller pieces or extend the cooking time. |
| Burnt or uneven food | • The temperature is set too high or the heating time is too long | • Adjust the cooking temperature or time |
| | • The food is too close to the heating tube | • Adjust the placement layers of accessories |
| The fan did not stop working after stopping the heating | • Fan delays blowing for heat dissipation | • No processing required |

DISPOSAL AND RECYCLING

Important instructions for environment

Compliance with the WEEE Directive and Disposing of the Waster Product:
This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waster electrical and electronic equipment (WEEE).

This symbol indicates that this product shall not be disposed with other household wastes at the end of its service life.
Used device must be returned to official collection point for recycling of electrical electronic devices. To find these collection systems please contact to your local authorities or retailer where the product was purchased. Each household performs important role in recovering and recycling of old appliance. Appropriate disposal of used appliance helps prevent potential negative consequences for the environment and human health.



Compliance with RoHS Directive

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

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.





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