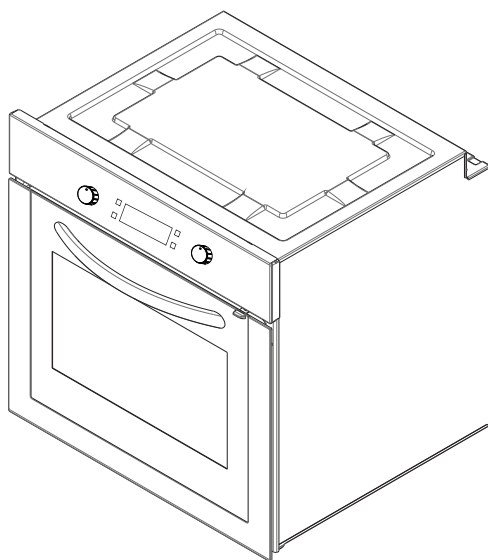




**ROV - 730**

**ROV - 930**

**OPERATING AND INSTALLATION  
INSTRUCTIONS OF  
VISIO TOUCH CONTROL  
BUILT-IN OVEN**





**Dear Customer,**

We take offering quality products more than your expectation as goal, offers you the products produced in modern facilities carefully and particularly tested for quality.

Your manual is prepared in order to help you to use your appliance that is manufactured by the most recent technology, with confidence and maximum efficiency.

Before use of your appliance, carefully read this guide that includes the basic information for right and safe installation, maintenance and use. Contact to the nearest Authorized Service for mounting of your product.

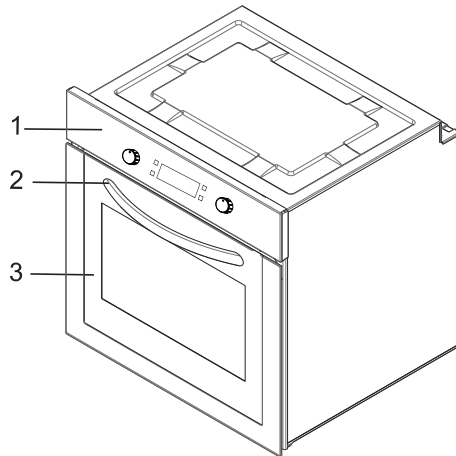


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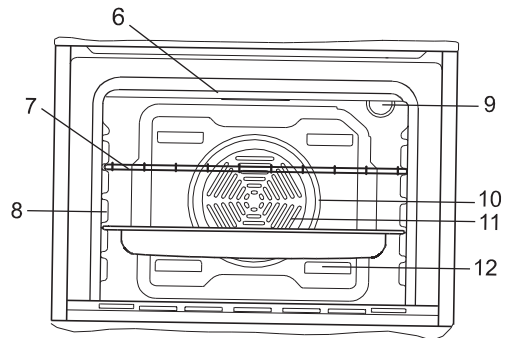
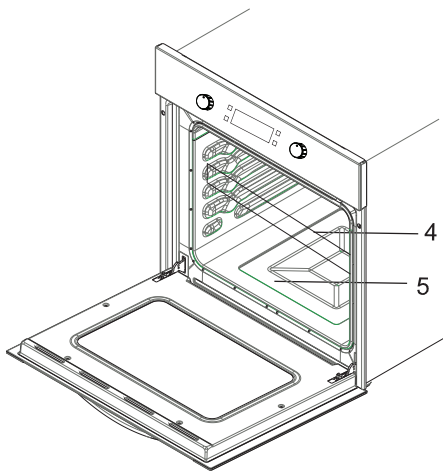
## **Contents**

- 1-** Presentation and size of product
- 2-** Warnings
- 3-** Preparation for installation and use
- 4-** Using the oven
- 5-** Cleaning and maintenance of your product
- 6-** Service and Transport

## PART 1: PRESENTATION AND SIZE OF PRODUCT



**Built-in Oven**



### LIST OF COMPONENTS :

- |   |   |
|---|---|
| 1- Control panel                            | 8- Wire Grill                               |
| 2- Handle                                   | 9- Racks                                    |
| 3- Oven Door                                | 10- Oven Light                              |
| 4- Child Lock                               | 11- Turbo Heating Element(behind the plate) |
| 5- Tray                                     | 12- Fan (behind the plate)                  |
| 6- Lower Heating Element (behind the plate) | 13- Air Outlet Shutters                     |
| 7- Upper Heating Element (behind the plate) |   |

## PART 2: WARNINGS

READ THESE INSTRUCTIONS CAREFULLY AND COMPLETELY BEFORE USING YOUR APPLIANCE, AND KEEP IT IN A CONVENIENT PLACE FOR REFERENCE WHEN NECESSARY.

THIS MANUAL IS PREPARED FOR MORE THAN ONE MODEL IN COMMON. YOUR APPLIANCE MAY NOT HAVE SOME OF THE FEATURES THAT ARE EXPLAINED IN THIS MANUAL. PAY ATTENTION TO THE EXPRESSIONS THAT HAVE FIGURES, WHILE YOU ARE READING THE OPERATING MANUAL.

### General Safety Warnings

- 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.
- 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.
- WARNING: Danger of fire: do not store items on the cooking surfaces.
- WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

- During use, the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- During use, handles held for short periods in normal use can get hot.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass and other surface since they can scratch the surface, which may result in shattering of the glass or damage to the surface.
- Do not use steam cleaners for cleaning the appliance.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **CAUTION:** Accessible parts may be hot when the cooking or grilling is in use. Young children should be kept away.

- Your appliance is produced in accordance with all applicable local and international standards and regulations.

- Maintenance and repair work must be made only by authorized service technicians. Installation and repair work that is carried out by unauthorized technicians may endanger you. It is dangerous to alter or modify the specifications of the appliance in any way.

- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure or electricity voltage and frequency) and the requirements of the appliance are compatible. The requirements for this appliance are stated on the label.

- **CAUTION:** This appliance is designed only for cooking food and is intended for indoor domestic household use only and should not be used for any other purpose or in any other application, such as for non-domestic use or in a commercial environment or room heating.

- Do not try to lift or move the appliance by pulling the door handle.

- Ensure that the supply cord is not wedged during the installation. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to prevent a hazard.

- While the oven door is open, do not let children climb on the door or sit on it.

### **Installation Warnings**

- Do not operate the appliance before it is fully installed.

- 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 people.

- When you unpack the appliance, make sure that it is not damaged during transportation. In case of any defect; do not use the appliance and contact a qualified service agent immediately. As the materials used for packaging (nylon, staplers, styrofoam...etc) may cause harmful effects to children, they should be collected and removed immediately.

- Protect your appliance against atmospheric effects. Do not expose it to effects such as sun, rain, snow etc.

- The surrounding materials of the appliance (cabinet) must be able to withstand a temperature of min 100°C.

### **During usage**

- When you first run your oven a certain smell will emanate from the insulation materials and the heater elements. For this reason, before using your oven, run it empty at maximum temperature for 45 minutes. At the same time you need to properly ventilate the environment in which the product is installed.

- During usage, the outer and inner surfaces of the oven get hot. While opening the oven door, step back to avoid the hot steam coming out of the oven. There may be a risk of burns.

- Do not put flammable or combustible materials, in or near the appliance when it is operating.

- Always use oven gloves to remove and replace food in the oven.

- Do not leave the cooker while cooking with solid or liquid oils. They may catch fire on condition of extreme heating. Never pour water on to flames that are caused by oil. Cover the saucepan or frypan with its cover in order to choke the flame that has occurred in this case and turn the cooker off.

- If you will not use the appliance for a long time, plug it off. Keep the main control switch off. Also when you do not use the appliance, keep the gas valve off.

- Make sure the appliance control knobs are always in the "0" (stop) position when it is not used.

- The trays incline when pulled out. Be careful not to let hot liquid spill over.

- When the door or drawer of the oven is open, do not leave anything on it. You may unbalance your appliance or break the cover.

- Do not put heavy things or flammable or ignitable goods (nylon, plastic bag, paper, cloth...etc) into the drawer. This includes cookware with plastic accessories (e.g. handles).

- Do not hang towels, dishcloths or clothes from the appliance or its handles.

### **During cleaning and maintenance**

- Always turn the appliance off before operations such as cleaning or maintenance. You can do it after plugging the appliance off or turning the main switches off.

- Do not remove the control knobs to clean the control panel.

**TO MAINTAIN THE EFFICIENCY AND SAFETY OF YOUR APPLIANCE, WE RECOMMEND YOU ALWAYS USE ORIGINAL SPARE PARTS AND TO CALL ONLY OUR AUTHORIZED SERVICE AGENTS IN CASE OF NEED.**

## PART 3: PREPARATION FOR INSTALLATION AND USE

Manufactured with best quality parts and materials, this modern, functional and practical oven will meet your needs in all respects. Make sure to read the manual to obtain successful results and not to experience any problems in the future. The information given below contain rules that are necessary for correct positioning and service operations. They should be read without fail especially by the technician who will position the appliance.

***CONTACT THE AUTHORIZED SERVICE FOR INSTALLATION OF YOUR OVEN!***

### 3.1. CHOOSING A PLACE FOR THE OVEN

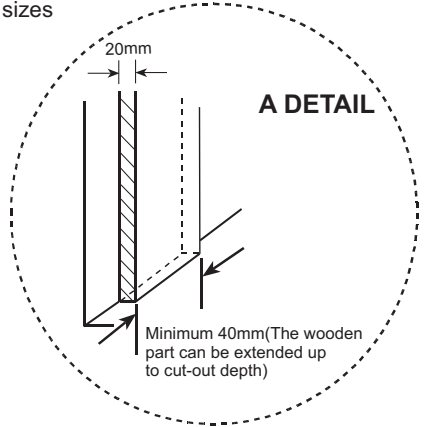
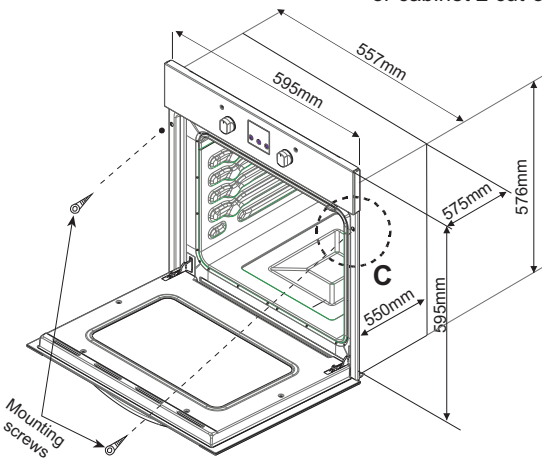
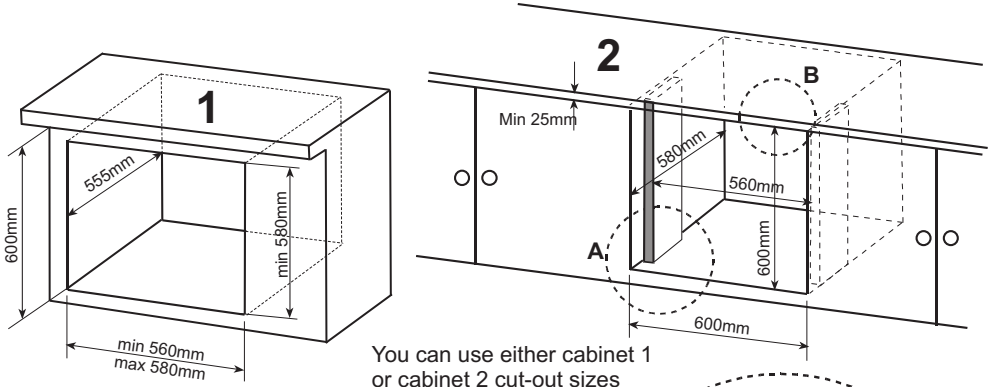
**There are several points to pay attention to when choosing a place for your oven. Make sure to take into account our recommendations below in order to prevent any problems and dangerous situations, which might occur later!**

- When choosing a place for the oven, attention should be paid that there are no flammable or combustible materials in the close vicinity, such as curtains, oil, cloth etc. which quickly catch fire.
- Furnitures surrounding the oven must be made of materials resistant to temperatures above 50 C° more than room temperature.

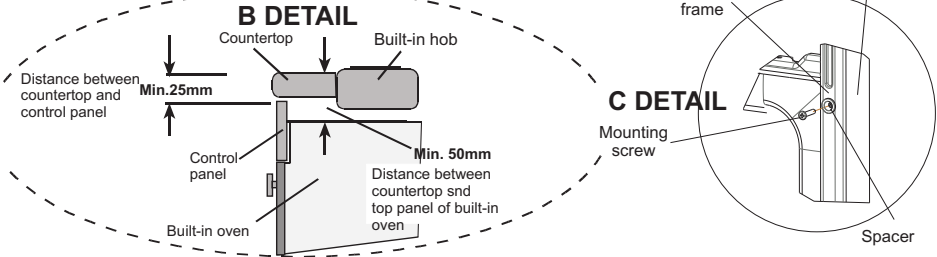


## 3.2. INSTALLATION OF BUILT-IN OVEN

### Cabinet cut-out sizes



### Product sizes



Insert the oven into cabinet by pushing it forward. Open the oven door and insert 2 screws in the holes located on the oven frame. While the product frame touches the wooden surface of cabinet, tighten the screws.

The dimensions and material of the cabinet in which the oven will be installed must be correct and resistant to increases in temperature. In a correct installation, contact with electrical or insulated parts must be prevented. Insulating parts need to be fitted in a way to ensure that they cannot be removed by using any kind of tool. Installing the appliance in the close vicinity of a refrigerator or a deep-freezer is not recommended. Otherwise, the performance of the above-mentioned appliances will be negatively affected due to emanating heat. After removing your oven from its packaging, be sure that the oven is not harmed. In case, you suspect of any damage to the appliance, do not use it; immediately contact Authorized Service.

### 3.3. WIRING AND SAFETY OF BUILT-IN OVEN

**The instructions given below must be followed without fail during wiring :**

- The earthing cable must be connected via the screw with the earthing mark. Supply cable connection must be as shown in Figure 1. If there is no earthed outlet conforming to regulations in the installation environment, call the Authorized Service immediately.
- The earthed outlet must be in close vicinity of the appliance. Never use an extension cord.
- The supply cable should not contact the product's hot surface.
- In case of any damage to the supply cable, make sure to call the Authorized Service. The cable must be replaced by the Authorized Service.
- Wiring of the appliance must be performed by the Authorized Service. H05VV-F type supply cable must be used.
- Faulty wiring may damage the appliance. Such a damage will not be covered under the warranty.

- The appliance is designed to connect to 220-240V~ electricity. If the mains electricity is different than the value given above, call the Authorized Service immediately.
- **The Manufacturer Firm declares that it bears no responsibility whatsoever for any kind of damage and loss arising from not complying with safety norms!**

Wiring of the appliance must be performed by the Authorized Service. The appliance is designed to connect to 220-240V~ electricity. If the mains electricity is different than the value given, call the Authorized Service immediately. The appliance is designed for using with plug for fixed connection to the mains. It is necessary that you install a double pole switch between the product and the electricity supply (mains), with a minimum gap of 3 mm between the switch contacts. (20A rated, delay function type).

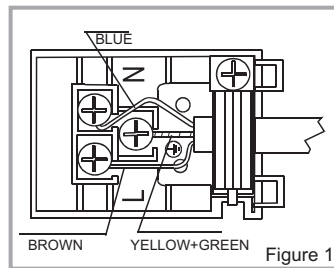


Figure 1







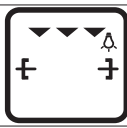


### 3.4. GENERAL WARNING AND PRECAUTIONS

- Your appliance is produced in conformity with the relevant safety instructions relating to electrical appliances. Maintenance and repair works must be performed only by Authorized Service technicians trained by the manufacturer firm. Installation and repair works, performed without observing the rules may be dangerous.
- The outer surfaces is heated while your appliance is operating. The elements heating the inner surface of the oven and the steam out are extremely hot. These sections will continue to preserve their heat for certain while even if the appliance is switched off. Never touch the hot surfaces. Keep children away.
- In order to cook in your oven, the oven function and temperature setting buttons need to be adjusted and the oven timer, needs to be programmed. Otherwise, the oven will not operate.
- While the oven door is open, do not place anything on it. You may disturb the balance of the appliance or break the door.
- Unplug your appliance when it is not in use.
- Protect your appliance from atmospheric effects. Do not leave it under the effects of the sun, rain, snow, dust etc.

## PART 4: USING THE OVEN

### 4.1. USING THE OVEN FUNCTION

Table 1

	<p>The oven light will be turned on.</p>
	<p>The oven light, the red warning light and the fan will be turned on. Performs the function of defrosting the frozen foods.</p>
	<p>The oven's thermostat and warning lights, the fan and the turbo heater will be switched on.</p>
	<p>The oven's thermostat and warning lights and the lower and upper heating elements will be switched on.</p>
	<p>The oven's thermostat and warning lights, the fan and the lower and upper heating elements will be switched on.</p>
	<p>The oven's thermostat and warning lights, the fan, the lower heating element, the turbo heater, will be switched on.</p>
	<p>The oven's thermostat and warning lights, the grill heater and the roast chicken function will be switched on.</p>
	<p>The oven's thermostat and warning lights, the upper heating element, the grill heater and the roast chicken function will be switched on.</p>
	<p>The oven's thermostat and warning lights, the upper heating element, the grill heater, the fan and the roast chicken function will be switched on.</p>

Availability of the functions explained below vary depending on the product model.



### Defrost Function :

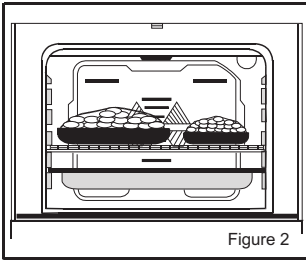


Figure 2

You can start the defrost operation by putting the frozen food into oven and bringing the button to the indicated mark. This function does not cook/bake the food; it only helps defrost it within a short time. Put the food to be defrosted on the wire rack that you will place on the third rack support from the bottom (Figure 2). To collect the water to accumulate due to the melting ice, insert an oven tray into the lower rack.



### Turbo Fan Function :

The turbo fan function evenly disperses the heat in the oven. All foods on all racks will be cooked evenly.

Adjust the thermostat button to the desired degree. Turn the function button so it will point to the Turbo function symbol. After completing the preheating of 10 minutes, place the foods into the oven, which need to be put into suitable containers. This function is suitable for cooking multiple dishes.

If you are going to cook using two trays at the same time; while adjusting the cooking temperature, select the temperature that is the lowest among the levels suitable for your foods, as shown on the table. Cooking with two trays requires additional cooking time compared to cooking with one tray. Usually, the foods on both trays do not finish at the same time. Therefore, take the tray out of the oven, which you observed is finished and continue the cooking operation for the other tray.

After the cooking/baking, turn off the oven function control button and the thermostat button and cancel the timer program if available. Take the cooked/baked food out of the oven, place it on a safe place and ensure that the oven completely cools off by keeping the oven door open. **As the oven will be hot, stay away from the oven and keep your children away as well. When center of the oven temperature reaches the 70°C, you will see “hot” on the display.**



### Lower-Upper Heating Element Function (Static Coking) :

In this type of cooking which is described as the traditional method, the heat emanating evenly from the lower and upper resistors into the oven ensures even cooking of the lower and upper side of the food that you are cooking. Adjust the thermostat button of your oven to a temperature recommended on the cooking table for the cooking operation you will perform. A preheating of the oven for about 10 minutes is recommended. Leave a food to cook, which is placed in a suitable container, for the recommended duration. This position is a preferred function in making **cakes, sponge cakes, pastry, baked pasta, lasagne, pizza.**

After a cooking/baking, turn off the oven function control button and the thermostat button and cancel the timer program if available. Take the cooked/bake food out of the oven, place it on a safe place and ensure that the oven completely cools off by keeping the oven door open. **As the oven will be hot, stay away from the oven and keep your children away as well. When center of the oven temperature reaches the 70°C, you will see “hot” on the display.**



### Fan and the Lower - Upper Heating Element Function:

This is the position where the air is coming from the lower and upper heating elements is circulated into the oven by the fan motor and blade.

Adjust the thermostat button of your oven to temperature recommended on the cooking table for the cooking operation you will perform. Turn the oven button so it will point to the symbol of this function, adjust the oven timer to the recommended time for cooking and preheat the oven for about 10 minutes. The food placed in a suitable container is put into the oven and the operation is started. This position is position where usually very good results are obtained in baking pastry. All parts of the foods will be cooked evenly in this position. **Suitable for cooking with one tray.**

After the cooking/baking, turn off the oven function control button and the temperature setting button and cancel the timer program if available. Take the cooked/baked food out of the oven, place it on a safe place and ensure that the oven completely cools off by keeping the oven door open. **As the oven will be hot, stay away from the oven and keep your children away as well. When center of the oven temperature reaches the 70°C, you will see "hot" on the display.**



### Grill and Roast Chicken Function :

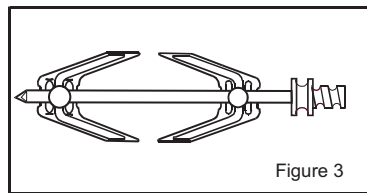


Figure 3

This function is used for grills, roast chicken and roast on skewer. For roasting, use the roast skewer (Figure 3). For grills; put the foods on the grill, and the grill on the highest rack. After placing the oven tray on the 3. Rack, You can start the grill operation. The tray placed on the 3. Rack will ensure that the oil dropping from the foods will be collected. **When grilling, the oven door must be closed and the oven temperature should be adjusted to 200°C.**

Turn your oven's thermostat button so it will point to this temperature value. After a preheating period of 5 minutes, put your food into the oven.

After the cooking, turn off the oven function control button and the thermostat button and cancel the timer program. Take the cooked/baked food out of the oven, place it on a safe place and ensure that the oven completely cools off by keeping the oven door open. **As the oven will be hot, stay away from the oven and keep your children away as well. When center of the oven temperature reaches the 70°C, you will see "hot" on the display.**



### Upper Heating Element, Grill and Roast Chicken Function :

This function is used for faster grills and for grills on a larger surface, roast chicken and roast on skewer. For roasting, use the roast skewer ( Figure 3). For grills; put the foods on the grill, and the grill on the highest rack. After placing the oven tray on the 3. Rack, you can start the grill operation. 3, the tray placed on the 3. Rack will ensure that the oil dropping from the foods will be collected. **When grilling, the oven door must be closed and the oven temperature should be adjusted to 200°C.**

Turn your oven's thermostat button so it will point to this temperature value. After a preheating period of 5 minutes, put your foods into the oven.

After the cooking, turn off the oven function control button and the thermostat button and cancel the timer program if available. Take the cooked/baked food out of the oven, place it on a safe place and ensure that the oven completely cools off by keeping the oven door open.

**As the oven will be hot, stay away from the oven and keep your children away as well. When center of the oven temperature reaches the 70°C, you will see “hot” on the display.**



#### **Grill, Roast Chicken and Fan Function :**

At this function; ensuring complete frying by working together, the fan, the grill and the upper heating element perform the operation. It is also used for faster grills and for grills on a larger surface, roast chicken and roast on skewer. For roasting, use the roast skewer (Figure 3). For grills; put the foods on the grill, and the grill on the highest rack. After placing the oven tray on the 3. rack, you can start the grill operation. The tray placed on the 3. rack will ensure that the oil dropping from the foods will be collected. **When grilling, the oven door must be closed and the oven temperaure should be adjusted to 200°.**

Turn your oven’s thermostat button so it will point to this temperature value. After a preheating period of 5 minutes, put your foods into the oven.

After the cooking, turn off the oven function control button and the thermostat button and cancel the timer program. Take the cooked/baked food out of the oven, place it on a safe place and ensure that the oven completely cools off by keeping the oven door open. **As the oven will be hot, stay away from the oven and keep your children away as well. When center of the oven temperature reaches the 70°C, you will see “hot” on the display.**



#### **Turbo Fan and Lower Heating Element Function :**

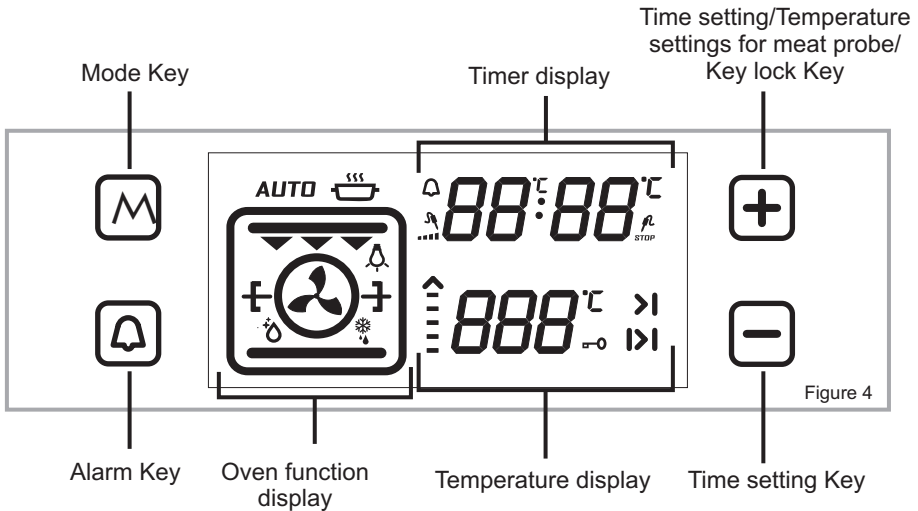
Turbo Fan and the Lower Heating Element Function is ideal for baking pizza. While the turbo fan evenly disperses the heat of the oven, the lower heating element ensures the baking of the pizza dough. Adjust your oven’s function button so it will point to the symbol of this function. After a preheating period of 10 minutes, put your foods into the oven. After cooking, turn off the oven function control button and the thermostat button and cancel the timer program. Take the cooked/baked food out of the oven, place it on a safe place and ensure that the oven completely cools off by keeping the oven door open. **As the oven will be hot, stay away from the oven and keep your children away as well. When center of the oven temperature reaches the 70°C, you will see “hot” on the display.**

Turbo Fan an the Lower Heating Element Function is ideal for baking pizza. While the turbo fan evenly disperses the heat of the oven, the lower heating element ensures the baking of the pizza dough.

### **ENERGY SAVING**

- Minimize the amount of liquid or fat to reduce cooking times.
- Oven door should not be opened often during cooking period.

## 4.2. HOW TO USE THE VISIO TOUCH CONTROL UNIT



### Adjusting the Day Time:

When the built in oven installed firstly the time of day must be adjusted according to below instructions.

When oven installed firstly, "0.00" will start to flash on the display. Touch "M" sensor or "-" and "+" sensors to adjust the day time mode. ":" symbol will start to flash on the display. You can adjust it with "-" and "+" sensor.

If Auto cooking mode is off, touch "-" and "+" sensors at the same time to the day time mode. You can adjust it with "-" and "+" sensor.

You have to adjust the day time to use oven function.

### ADJUSTING THE COOKER TIME:

#### Adjusting the Minute Minder:

Touch alarm sensor which shows "Δ" symbol. "Δ" will be flashing on the display. "0.00" will appear on the clock digits. Adjust the desired time period for the warning by using Timer Plus and Minus sensor while the symbol is flashing. Some time after the completion of the adjustment, Δ symbol will begin to light continuously. When the symbol begins to light continuously, the audible warning time adjustment is done. When the set time is up, the timer gives an audible warning and Δ symbol begins to flash on the screen. Pressing "-" or "+" will stop the audible warning and the symbol disappears on the screen.



## Adjusting the Cooking Duration Time:

This function is used to cook in the desired time range. The foods to be cooked are put into the oven. The oven is adjusted to the desired cooking function. The oven temperature is adjusted to the desired degree depending on the dish to be cooked. Touch on the “M” sensor until you see Duration time symbol “|>|” on the timer display screen. “**AUTO**” appear on the display. Adjusted the cooking period for the food you wish to cook, by using the Timer Plus and minus sensor while the timer is in this position. Some time after the adjustment operation is completed, the day's time will appear on the screen and the Duration time symbol will begin to continuously light on the screen.

At the completion of the set duration, the timer will stop the oven and give an audible warning. Also, “**AUTO**” will begin to flash on the screen. Touching any sensor of the control unit will end the audible warning. “**AUTO**” will go on to flash. Touch “-” and “+” symbols at the same time to finish “**AUTO**” mode.

## Adjusting the Cooking End Time:

This function is used to cook after a certain period of time, within certain duration. The food to be cooked is put into the oven. The oven is adjusted to the desired cooking function. The oven temperature is adjusted to the desired degree depending on the dish to be cooked.

Touch on the “M” sensor until you see Duration time symbol “|>|” on the timer display screen. “**AUTO**” appear on the display. Adjusted the cooking period for the food you wish to cook, by using the Timer Plus and minus sensor while the timer is in this position. Then touch the “M” sensor until you see “>|” symbol. the day time will begin to flash, with the addition of the cooking period. Adjust the finishing time for the food by using the Timer Plus and minus sensor while the timer is in this position. Some time after the adjustment operation is completed, the day time will appear on the screen and the “>|” symbol will begin to continuously light on the screen. The oven will start operating at the time calculated by deducting the cooking period from the set finishing time, and will stop at the set finishing time. The timer will give an audible warning and “**AUTO**” will begin to flash on the screen will begin to flash. Touching any button of the timer will end the audible warning. “**AUTO**” will go on to flash. Touch “-” and “+” symbols at the same time to finish “**AUTO**” mode.

## Digital Timer Sound Adjustment:

Touch “-” sensor until you hear sound. timer will give an audible signal beep. After that each time “-” sensor is touched, timer will give three different types of signal beep. Do not touch any further sensor and timer will save the last selected signal type.

## Key Lock Function

The key lock function is used to prevent operating any functions of the control unit by mistake. Touch “+” sensor until you see key lock symbol on the display to activate key lock. Touch the “+” sensor to deactivate key lock.

**While oven is operating, if control switches and touch buttons are not pushed or touched for 3 hours, oven turns off.**

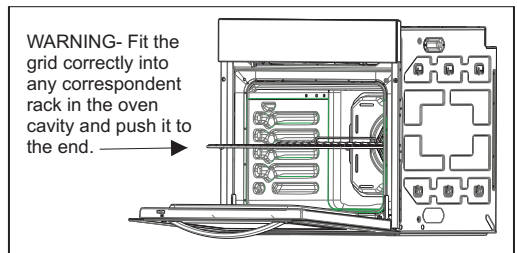
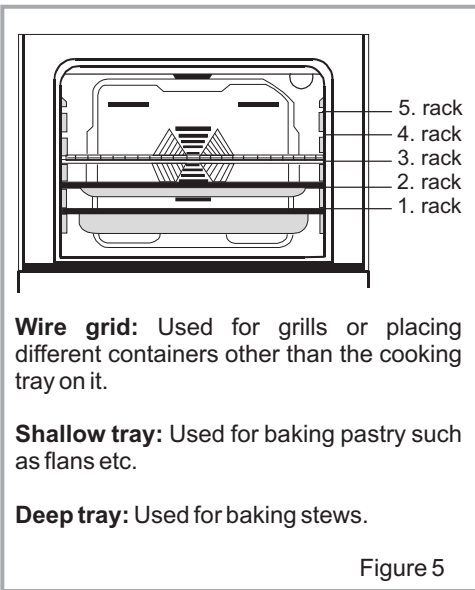
FUNCTIONS DISHES	TURBO			LOWER-UPPER			LOWER-UPPER-FAN			GRILL		
	Thermostat position(°C)	Rack position	Cooking period(min.)	Thermostat position(°C)	Rack position	Cooking period(min.)	Thermostat position(°C)	Rack position	Cooking period(min.)	Thermostat position(°C)	Rack position	Cooking period(min.)
Layered pastry	170-190	1-2-3	35-45	170-190	1-2	35-45	170-190	1-2	25-35			
Cake	150-170	1-2-3	30-40	170-190	1-2	30-40	150-170	1-2-3	25-35			
Cookie	150-170	1-2-3	25-35	170-190	1-2	30-40	150-170	1-2-3	25-35			
Grilled meatballs										200	4	10-15
Watery food	175-200	2	40-50	175-200	2	40-50	175-200	2	40-50			
Chicken				200	1-2	45-60	200	1-2	45-60	200	*	50-60
Chop										200	3-4	15-25
Beefsteak										200	4	15-25
Two-tray cake	160-180	1-4	30-40									
Two-tray pastry	170-190	1-4	35-45									

\* Cook with roast chicken skewer

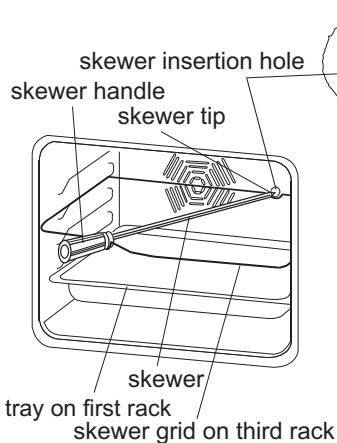
### 4.3. ACCESSORIES USED IN THE OVEN

It is recommended that you use the containers indicated on the table depending on the food you will cook in your oven, you can also use glass containers, cake cutters, special oven trays suitable for use in your oven, available in the market. Pay attention to the information given by the manufacturer firm concerning this issue. If small sized containers are used, place this container on the inner grill wire so it will be precisely on the middle of the wire. The information given below should be implemented for enamelled containers.

If the food to be cooked does not completely cover the oven tray, if the food is taken out of the deep-freezer or if the tray is used to collect the dripping juices of the foods during the grill operation; deformation might be observed on the tray due to high temperatures forming during the cooking/frying operation. This is normal, physical state that results during the heat transfer. Do not leave a glass tray or container in a cold environment immediately after cooking in them. Do not place them on cold and wet surfaces. Ensure that they slowly cool off placing them on a dry piece of cloth. Otherwise, the glass tray or container might break. If you are going to perform a grill operation in your oven, we recommend that you use the grill on tray, supplied together with your product (if your product includes this equipment). This way, splattering and dripping oils will not make the oven interior dirty. If you are going to use the large wire grill, insert a tray into one of the lower racks to avoid accumulation of the oils. To make cleaning easier, add some water into it as well. In a grilling operation, use the 3. or the 4. rack and tilt the grill to prevent the food to be grilled from sticking to the grill.



## Rotisserie

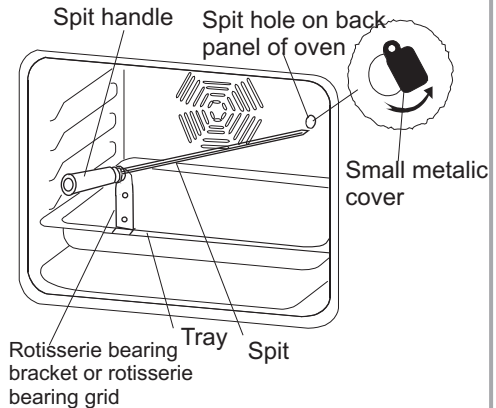


### Use of rotisserie accessories

Pass the skewer through the chicken and lock the clamps, insert the tip of the skewer into the hole found at the rear panel of cavity and make sure that it completely leans on the frame and fits in motor shaft. To do this, first you have to turn the lid to the side, which is found in front of the skewer insertion hole, as shown in the figure. After that, fit the skewer into the skewer grid which you will place on the third rack. Remove the handle from skewer, if it is installed and close the oven door. The handle must be attached only for removing the food after grilling.

**Make sure that the oven is not operating while performing these operations.**

Pull out the clamps on spit by loosening their screws and stick the spit into chicken. Then, mount the clamps by sliding them on the spit and stick the clamps into chicken. Tighten their screws. Before doing any operation described below, be sure that oven and rotisserie function is not in operation. Put the tray on second shelf and locate the rotisserie bearing bracket for spit in the holes on the tray as shown in figure. Some products may have rotisserie bearing grid accessory instead of the rotisserie bearing bracket for spit and



Placed on first shelf. In this case, you only need to place the bearing grid on third shelf. Before locating the point tip of spit into hole at back panel of oven, turn the small metallic cover and see the hole. Place the point tip of spit into hole at back panel of oven and the bearing tip of spit on the rotisserie bearing bracket or rotisserie bearing grid firmly. Also, be sure that the point tip of spit is placed into hole firmly. During rotisserie, spit handle must never be mounted to spit and oven door must be in closed position.

## **PART 5: CLEANING AND MAINTENANCE OF YOUR OVEN**

### **5.1. CLEANING**

Before starting to clean your oven, be sure that all control buttons are off and your appliance is cooled off. Unplug the appliance.

Do not use cleaning materials containing particles that might scratch the enamelled and painted parts of your oven. Use cream cleaners or liquid cleaners, which do not contain particles. As they might harm the surfaces, do not use caustic creams, abrasive cleaning powders, rough wire wool or hard tools. In the event the excess liquids spilling over your oven should burn, it may cause a damage to the enamel. Immediately clean up the split liquids. Do not use steam cleaners for cleaning the oven.

#### **Cleaning the interior of the oven**

Make sure to unplug the oven before starting to clean it. You will obtain best results if you clean the oven interior while the oven is slightly warm. Wipe your oven with a soft piece of cloth dampened with soap water after each use. Then wipe it again, this time with a wetted cloth, and wipe it dry. A complete cleaning using dry and powder type cleaners. For product with catalytic enamel frames, the rear and side walls of the inner frame do not require cleaning. However; depending on usage, it is recommended that you replace them after a certain period of time.

### **5.2. MAINTENANCE**

#### **Replacing the Oven Light**

It is recommended that you leave this operation to the Authorized Service. Unplug the oven first and make sure that is cold. After removing the lid in front of the light, take also the bulb of its place. Insert the new bulb resistant to 300°C, E14 type, max 25W which you will find at Authorized Services, into the place of the bulb you have removed. Then fit the light protecting glass back into its place. After that, your oven will be ready for use.

## PART 6: SERVICE AND TRANSPORT

### 6.1. REQUIREMENTS BEFORE CONTAINING TO SERVICE

#### **If the oven does not operate :**

The oven may be plugged off, there has been a black out. On models fitted with a timer, time may not be regulated.

#### **If the oven does not heat :**

The heat may be not adjusted with oven's heater control switch.

#### **If the interior lighting lamp does not light :**

The electricity must be controlled. It must be controlled whether the lamps are defective. If they are defective, you can change them as following the guide.

#### **Cooking (if lower-upper part does not cook equally) :**

Control the shelf locations, cooking period and heat values according to the manual.

***Except these, if you still have any problem with your product, please call to the "Authorized Service".***

### 6.2. INFORMATION RELATED TO TRANSPORT

#### ***If you need any transport :***

Keep the original case of product and carry it with its original case when need to be carried. Follow the transport signs on case. Tape the cooker on upper parts, hats and heads and saucepan carriers to the cooking panels.

Place a paper between the upper cover and cooking panel, cover the upper cover, than tape to the side surfaces of oven.

Tape carboard or paper onto the front cover on interior glass of oven as it will be suitable to the trays, for the wire grill and trays in your oven not damage to the oven's cover during transport. Also tape the oven's covers to the side walls.

#### **If does not have the original case :**

Take measure for external surfaces (glass and painted surfaces) of oven against possible blows.

# **Rasonic 樂信牌**



**SHUN HING GROUP**  
**信興集團**  
SINCE 1953

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