

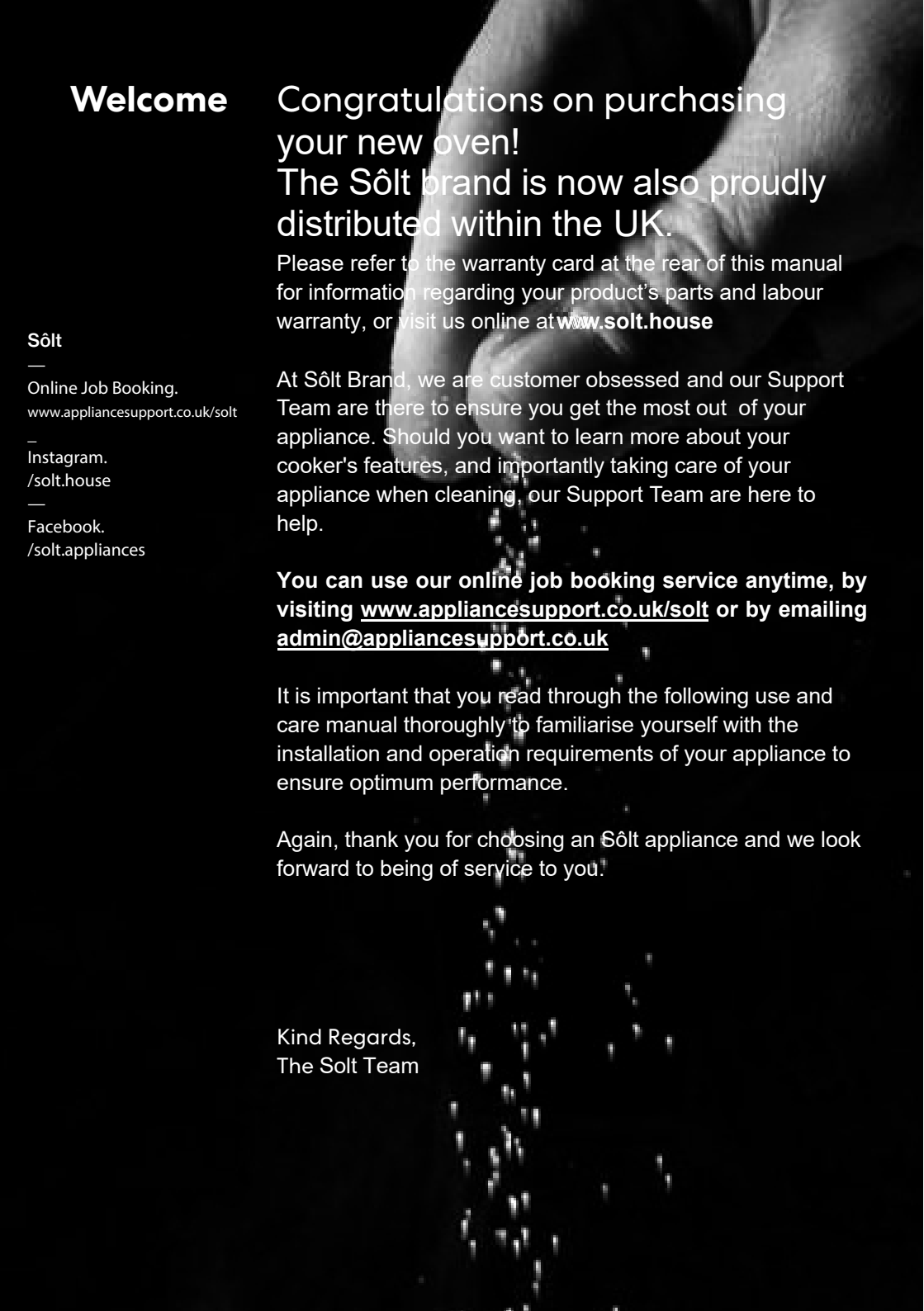
MODEL: SBISO60X

V 1.0 | 1124



User Manual

**Built in Single Fan Oven
with Minute Minder**
Stainless Steel



Welcome

Congratulations on purchasing your new oven!
The Sôlt brand is now also proudly distributed within the UK.

Please refer to the warranty card at the rear of this manual for information regarding your product's parts and labour warranty, or visit us online at www.solt.house

Sôlt

—
Online Job Booking.

www.appliancesupport.co.uk/solt

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Instagram.

[/solt.house](https://www.instagram.com/solt.house)

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Facebook.

[/solt.appliances](https://www.facebook.com/solt.appliances)

At Sôlt Brand, we are customer obsessed and our Support Team are there to ensure you get the most out of your appliance. Should you want to learn more about your cooker's features, and importantly taking care of your appliance when cleaning, our Support Team are here to help.

You can use our online job booking service anytime, by visiting www.appliancesupport.co.uk/solt or by emailing admin@appliancesupport.co.uk

It is important that you read through the following use and care manual thoroughly to familiarise yourself with the installation and operation requirements of your appliance to ensure optimum performance.

Again, thank you for choosing an Sôlt appliance and we look forward to being of service to you.

Kind Regards,
The Sôlt Team

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IMPORTANT WARNINGS

1. Please read these operating instructions carefully. Only by this way you can use the appliance safely and in a correct manner.

2. Installation and repair should always be performed by **“AUTHORIZED SERVICE”**. Manufacturer shall not be held responsible for operations performed by unauthorised persons.

3. The configuration conditions of this appliance are specified on the type label or on the data plate.

4. This appliance has been designed for household use only.

5. WARNING: Fire hazard; do not store the materials on the cooking surface.

6. WARNING: The appliance and its accessible parts are hot during operation.

7. WARNING: The accessible parts may be hot when the grill is used. Small children should be kept away.

8. WARNING: This appliance is intended for cooking. It should not be used for other purposes like heating a room.

9. WARNING: Burning hazard due to superheated steam! A child's skin is more sensitive to high temperature than an adult's. Children should not open the oven's door while the oven is operating. Keep the children away from the appliance until it is cooled down completely and burning hazard is avoided.

10. WARNING: Never try to put out the fire with water. Only shut down the device circuit and then cover the flame with a cover or a fire blanket.

11. ATTENTION: Cooking process shall be supervised. Cooking process shall always be supervised.

12. ATTENTION: If the glass of the appliance is broken, turn off any heating element immediately and disconnect the appliance from power source, do not use the appliance.

13. BURN RISK: As you open the oven door, step back to avoid the hot vapour coming out from the interior.

14. BURN RISK: Hot surface should be left for cooling down before closing the cover.

15. The appliance is not suitable for use with an external timer or a separate remote control system.

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

17. This device can be used by children, who are 8 years old and above, and people with physical, hearing or mental challenges or people with lack of experience or knowledge; as long as a supervision is ensured or the appliance is used safely and information is provided for understanding the hazards involved.

18. Keep children below the age of 8 and pets away when operating.

19. Children under 8 years of age should be kept away, if they cannot be monitored continuously.

20. Children must not play with the appliance. Cleaning or user maintenance of the appliance shall not be performed by children unless they are older than 8 years and supervised by adults.

21. Keep the appliance and its power cord away from children less than 8 years old.

22. The packaging materials are dangerous for children. Keep packaging materials away from the reach of children.

23. Do not place objects that are accessible to children on the appliance.

24. Touching the heating elements should be avoided.



25. Put curtains, tulles, paper or any flammable (ignitable) material away from the appliance before starting to use the appliance. Do not put ignitable or flammable materials on or in the appliance.

26. Oven handle is not a towel drier. Do not hang towels, etc. on the oven handle.

27. Do not use the product in states like medicated and/or under influence of alcohol which may affect your ability of judgement.

28. After each use, check if the unit is turned off.

29. Do not operate the appliance if it is broken or visibly damaged.

30. Do not use the product with its front door glass removed or broken.

31. User should not carry the oven on his/her own.

32. Do not place heavy objects on the oven door when it is open, risk of toppling.

33. When the door is open, do not place any heavy object on the door or allow children to sit on it. You may cause the oven to overturn or the door hinges to be damaged.

34. Oven supply can be disconnected during any construction work at home. After completing the work, re-connecting the oven shall be done by authorized service.

Electrical Safety

1. WARNING: Cut off all supply circuit connections before accessing the terminals.

2. Plug the product in a grounded socket protected by a fuse conforming to the values specified in the technical specifications chart.

3. Have an authorised electrician set grounding equipment. Our company shall not be responsible for the damages that shall be incurred due to using the product without grounding according to local regulations.

4. The circuit breaker switches of the oven shall be placed so that end user can reach them when the oven is installed.

5. Do not touch the plug with wet hands. Do not pull the cord to plug off, always hold the plug.

6. If you use an electrical appliance, e.g. a hand mixer, near the oven, make sure that the power cord does not get caught in the oven door. The insulation of the cable can be damaged.



7. Never wash the product by spraying or pouring water on it! There is a risk of electrocution.

8. Do not use cut or damaged cords or extension cords other than the original cord.

9. Make sure that there is no liquid or humidity in the outlet where the product plug is installed.

10. The rear surface of the oven also heats up when the oven is operated. Electrical connections shall not touch the rear surface, otherwise the connections may be damaged.

11. Do not tighten the connecting cables to the oven door and do not run them over hot surfaces. If the cord melts, this may cause the oven to short circuit and even a fire.

12. Unplug the unit during installation, maintenance, cleaning and repair.

13. Make sure the plug is inserted firmly into wall socket to avoid sparks.

14. Do not use steam cleaners for cleaning the product, otherwise electric shock may occur.

15. With a steam oven, the water container must not be immersed in water or cleaned in the dishwasher. Otherwise, there is a risk of electric shock when the water container is placed in the steam oven.

16. An omnipolar switch capable to disconnect power supply is required for installation. Disconnection from power supply shall be provided with a switch or an integrated fuse installed on fixed power supply according to building code.

17. The product is equipped with a **type "Y"** cord cable.

18. Cable fixing point shall be protected.

19. Fixed connections shall be connected to a power supply enabling omnipolar disconnection. For appliances with over voltage category below III, disconnection device shall be connected to fixed power supply according to wiring code.

POWER CONNECTION

This oven should be installed and connected correctly according to the manufacturer's instructions and by the authorised service.

The appliance shall be installed in an oven housing which provides high ventilation.

The electrical connections of the appliance shall be made only by using grounded sockets equipped with a grounding system laid in accordance with the instructions. If the place where the appliance shall be installed is not designed for a grounded system, immediately contact an authorized service. The manufacturer shall never be responsible for damages caused by non-grounded sockets, to which the appliance has been plugged.

Your hob conforms to protection class I. Your oven's plug is grounded; make sure that the outlet you shall connect the plug is grounded, too. The plug shall be placed so that it can be accessed after installation.

Your oven has been produced in compliance with 220-240 V AC 50-60 Hz. electricity supply and requires a fuse of 16 A. If your power network does not provide these specifications, contact an electrician or an authorised service.

When you need to replace the fuse, please make sure that the electrical connection is as follows:

- Brown wire to the phase (live end)
- Blue wire to neutral
- Yellow-green wire to ground terminal

The circuit breaker switches of the oven shall be placed so that end user can reach them when the oven is installed.

WARNING: The power supply cable should not touch the hot parts of the appliance.

WARNING: If the power supply cord is damaged, this cord shall be replaced by the manufacturer or its service agent or an equally qualified personnel to prevent a hazardous situation.

INTENDED USE

1. This product is designed for home use. Commercial use of the appliance is not permitted.

2. This product may only be used for cooking purposes. It shall not be used for other purposes like heating a room.

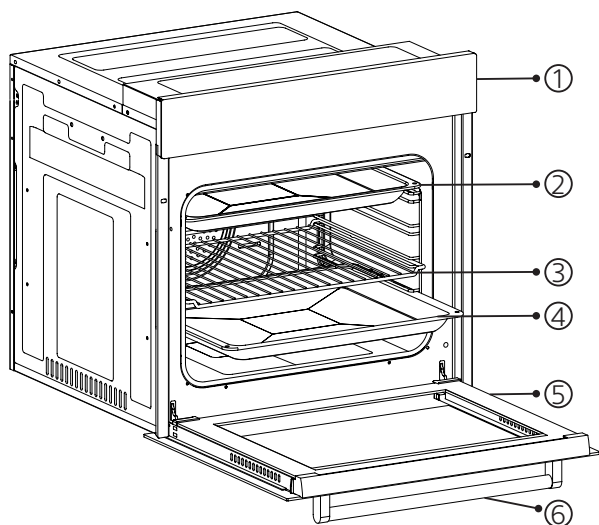
3. This product shall not be used to heat plates under the grill, drying clothes or towels by hanging them on the handle or for heating purposes.

4. The manufacturer assumes no responsibility for any damage due to misuse or mishandling.

5. Oven part of the unit may be used for thawing, roasting, frying and grilling food.

6. Operational life of the product you have purchased is 10 years. This is the period for which the spare parts required for the operation of this product as defined is provided by the manufacturer.

APPLIANCE INTRODUCTION



1. Control panel

2. Standard tray

3. Wire rack

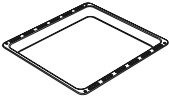
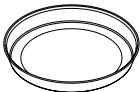
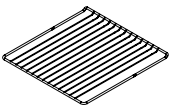
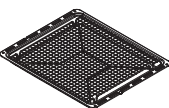
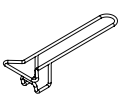
*** 4.** Deep tray

5. Oven door

6. Oven handle

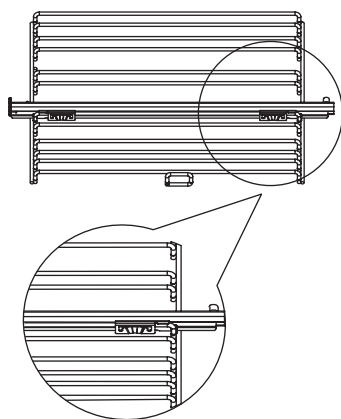
WARNING: The appliance image above is only provided for illustration purposes. Depending on the option of the appliance, the image may vary. Only consider your appliance.

* ACCESSORIES (Optional)

	Deep tray Used for pastries, large roasts, stews. For cakes, frozen dishes and meat dishes; you may also use it as a container for collecting grease in case of roasting directly on the grill.
	Standard tray / Glass tray Used for pastry (cookies, biscuits, etc.), and frozen foods.
	Circular tray Used for pastry and frozen foods.
	Drying / Air fryer tray Drying function and air fryer is used for foods to be cooked.
	Wire rack Used for roasting or to place the frozen food, or food to be fried or roasted on the desired rack.
	Telescopic rail Thanks to telescopic rails, trays or wire shelves may be easily attached and removed.
	Chicken roast It is used for foods intended to be cooked by being rotated.
	Grilled bacon Place the bacon on the grill tray. Foods that may stick during cooking are cooked on the bacon grill. This prevents food from contacting the tray and sticking into it.
	Wire grill inside tray Place the wire grill inside tray on the tray. Food that may stick while being cooked, like steak, are placed on the wire grill inside the tray. This prevents food from contacting the tray and sticking into it.
	Pizza stone and peel They are used for baking pastries such as pizza, bread, pancake and removing baked food from the oven.
	Tray handle It is used to hold hot trays.

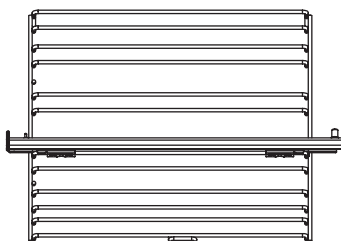
* Telescopic Rails

Telescopic rails allow you to pull tray and internal grill easily.



Telescopic rails, which are provided to you as an accessory, can be mounted on the side wire racks easily with two pieces of holding clips. Since there are right and left rails, make sure that you know which rail you shall install on which side. Check the right **(R)** and left **(L)** signs on the rails.

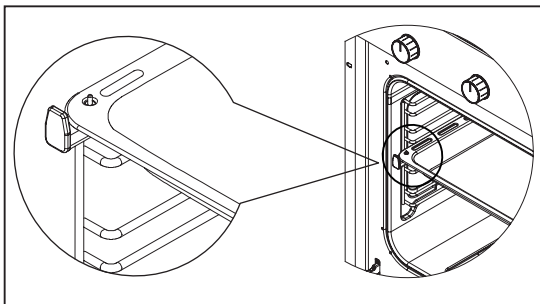
Our installation recommendation is that you should take the side wire racks completely out of the oven and install the telescopic rails on the side wire racks on a flat surface. Install the telescopic rail on the upper one among the two racks. The rails can be easily mounted and demounted. After adjusting the positions of right and left telescopic rails, press on them until they are inserted into the side wire racks.



Check whether the rails are seated completely or not by looking behind the wire rack.

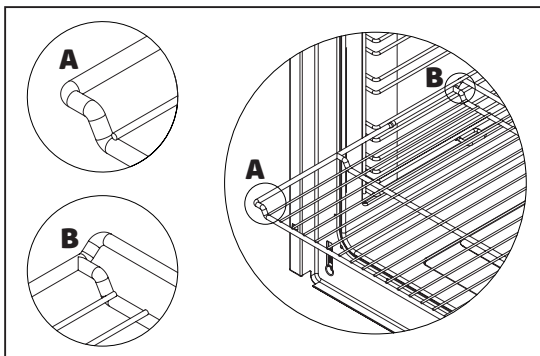
After installing the telescopic rails, mount the wire racks into the oven again. Do not use the wire grill just below the rack on which the telescopic rail is fixed.

Placing The Tray Or Wire Grill On The Telescopic Rail Appropriately



Thanks to the telescopic shelves, trays or wire grill may be easily inserted and removed. When using the tray or wire grill with the telescopic rail, make sure that the pins on the back of the telescopic rail rest on the back of the tray or wire grill.

Using The Wire Grill



It is important to place the wire grill and tray properly on the wire racks and correctly place the grill and/or tray on the rack. Correct placement is shown in the adjacent figure.

Place the grill or tray between two rails and make sure it is balanced before putting food on it.

Note: Do not use the wire grill just below the rack on which the telescopic rail is fixed.

TECHNICAL FEATURES				
80 litres				
Light power	15-25 W			
Thermostat	40-240 / Max °C			
Bottom heater	1200 W			
Top heater	1200 W			
Turbo heater	1800 W			
Grill heater	Small grill	1200 W	Big Grill	2400 W
Supply voltage	220-240 V AC 50-60 Hz.			

60 litres				
Light power	15-25W			
Thermostat	40-240 / Max °C			
Bottom heater	1200 W			
Top heater	1000 W			
Turbo heater	1800 W			
Grill heater	Small grill	1000 W	Big Grill	2000 W
Supply voltage	220-240 V AC 50-60 Hz.			

WARNING: In order to increase the product quality, the technical specifications may be changed without prior notice.

WARNING: The values provided with the appliance or its accompanying documents are laboratory readings in accordance with the respective standards. These values may differ depending on the use and ambient conditions.

COOLING FAN

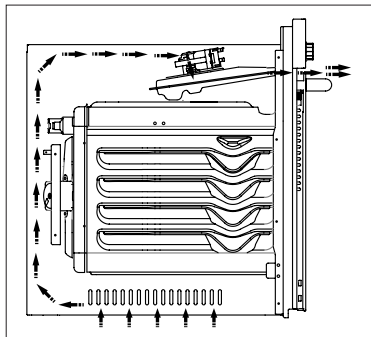


Figure 1

During operation of the oven, the cooling fan shall move excess steam out and prevent the appliance from overheating. This is necessary for ensuring your appliance to work well and to cook well.

The cooling fan continues to operate after cooking is finished. After cooling is complete, the fan shall automatically turn off.

SETTING UP THE APPLIANCE

Check if the electrical installation is proper to bring the appliance in operating condition. If electricity installation is not suitable, call an electrician and plumber to arrange the utilities as necessary. Manufacturer shall not be held responsible for damages caused by operations performed by unauthorized persons.

WARNING: It is customer's responsibility to prepare the location the product shall be placed on and also to have the electrical installation prepared.

WARNING: The rules in local standards about electrical installations shall be followed during product installation.

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



WARNING: Keep the ventilation channels open.

Right Place For Installation

The appliance is designed so that it shall fit commercially available counters. A safe clearance shall be left between the product and kitchen walls or furniture. Refer to the drawings for suitable clearances. (see figure 2,3) (values are in mm)

- Surfaces, synthetic laminates and adhesives used shall be resistant to heat. (minimum 100°C)
- Kitchen cabinets shall be level with the appliance and fixed.
- A rack shall be placed between the oven and the shelf if there is a shelf under the oven.

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

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

Installation And Assembly Of The Built-In Oven

Operating space of the appliance shall be determined before starting the installation.

Appliance shall not be installed on areas with high flow of air.

Handle the appliance with two persons at least. Do not drag the appliance to prevent damage to the ground.

Remove all transportation materials inside and outside of the packaging. Remove all materials and documents inside the product.

Installation Under Counter

Cabinet shall conform with dimensions specified in Fig. 2.

A clearance with the dimensions specified in the figure shall be ensured at the rear compartment of the cabinet to provide the required ventilation.

After installation, the clearance that shall be left between the bottom of the counter and the top of the appliance is indicated by **"A"** in Fig. 5. The clearance is for ventilation and should be closed.

Installation In A High Cabinet

The cabinet shall comply with the dimensions given in Fig. 3.

In the rear part of the cabin, and at the top and bottom, clearances with the dimensions specified in the figure shall be ensured to provide the required ventilation.

Installation Conditions

The dimensions of the appliance are given in figure 4.

The furniture surfaces to be installed and the installation materials to be used shall resist a temperature of at least 100 °C.

To prevent the appliance from turning over, the cabinet to be installed shall be fixed and the cabinet floor shall be level.

The floor of the cabinet shall be strong enough to withstand a load of at least 60 kg.



Placing And Securing Of The Oven

Place the oven to the cabinet with two or more persons.

Make sure that the frame of the oven and the front of the furniture are properly aligned.

The supply cord shall not be left under the oven or be stuck or bent between the oven and the furniture.

Secure the oven to the furniture using the screws supplied with the appliance. Screws shall be installed by putting them through the plastics attached on the frame of the appliance as shown in Fig. 5. The screws shall not be tightened too much. Otherwise, the screw holes may wear out.

Check that the oven does not move after installation. If the oven has not been installed in accordance with the installation instructions, there is a risk of overturning during operation.

Electrical Connection

The place where the product shall be installed shall have proper electrical installation.

The mains voltage shall comply with the rating given on the product type plate.

Connection of appliance shall be made in accordance with local and national electrical regulations.

Disconnect the mains power before starting to install the product. Do not connect the product to the mains until the installation is finished.

Assembly

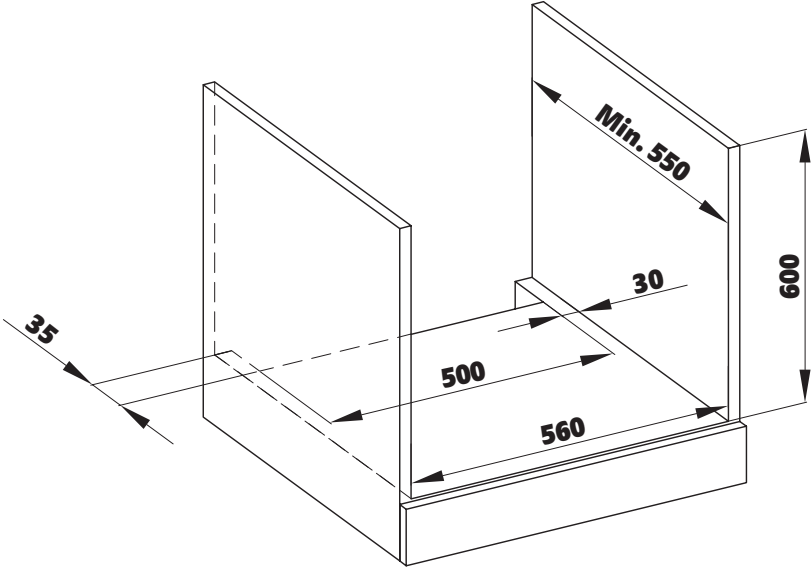
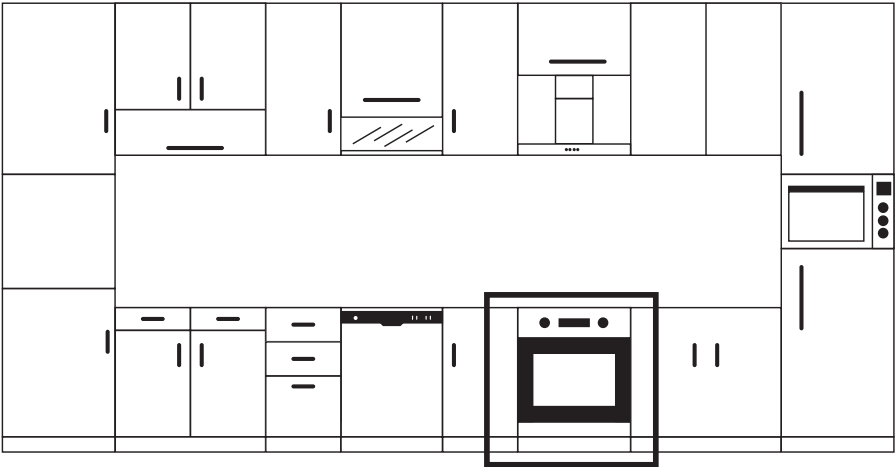


Figure 2

Assembly

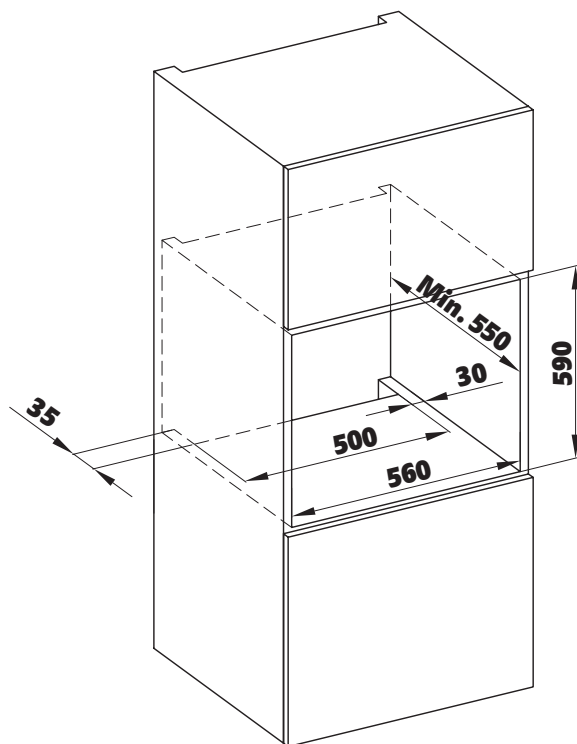
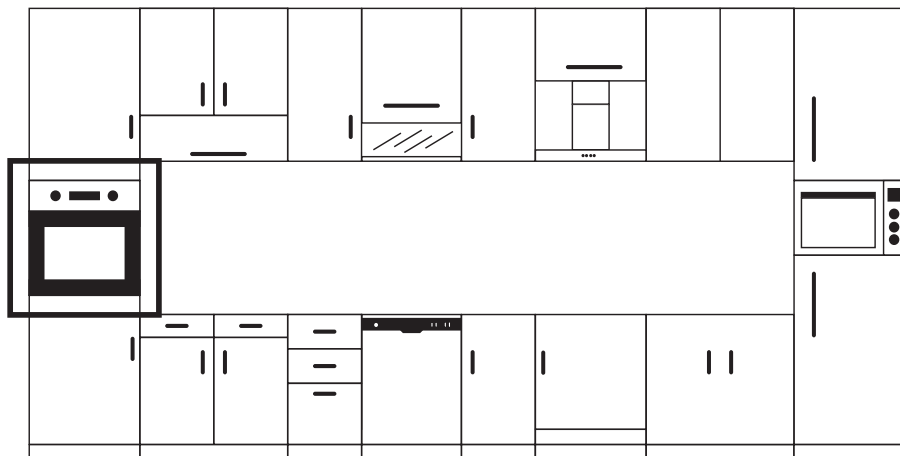


Figure 3

Assembly

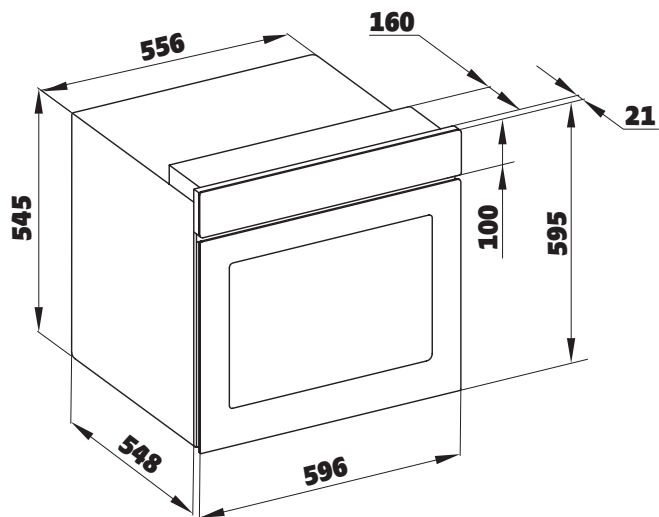


Figure 4

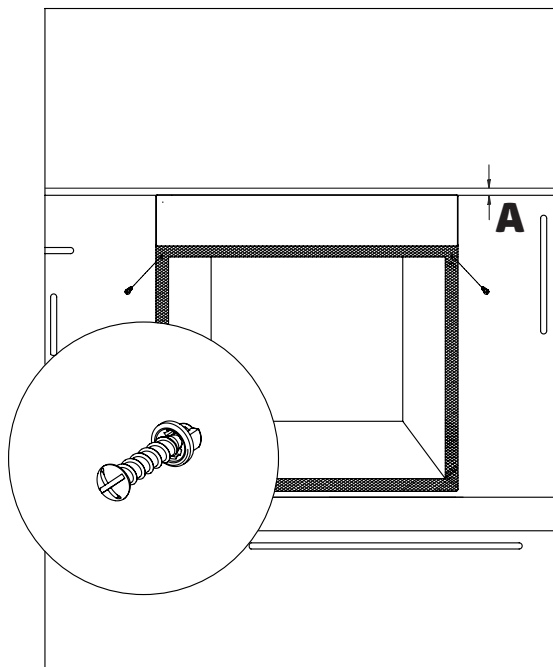
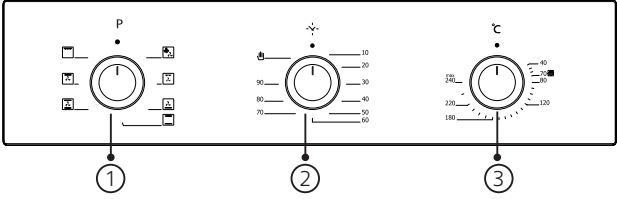
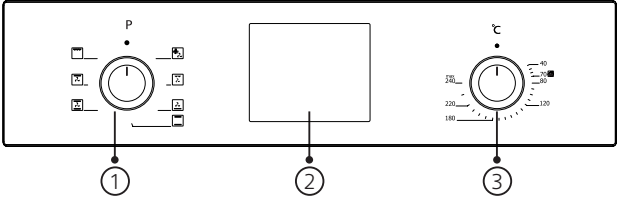


Figure 5

CONTROL PANEL



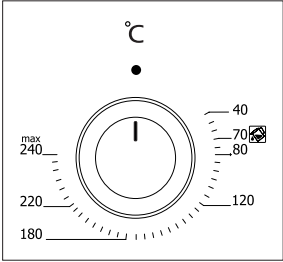
- 1. Cooking function button
- 2. Mechanical timer
- 3. Temperature adjustment button (Thermostat)



- 1. Cooking function button
- 2. Digital timer
- 3. Temperature adjustment button (Thermostat)

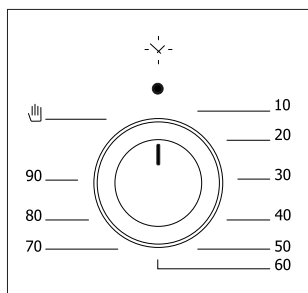
WARNING: The control panel above is only for illustration purposes. Consider the control panel on your device.

Temperature Adjustment Button (Thermostat)



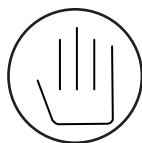
Used for determining the cooking temperature of the dish to be cooked in the oven. After putting the meal in the oven you can set it to the desired temperature by turning the button. See the cooking table for the cooking temperatures of the different meals. Thermostat light goes out when the oven reaches the adjusted temperature.

* Mechanical Timer Button



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

Manuel Cooking



WARNING: In manual cooking, the cooking time is followed by the user.

* Pop-Out Button Use

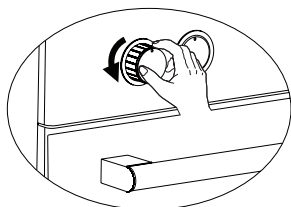


Figure 6

As shown in the illustration on the side, press the button so that it comes out.

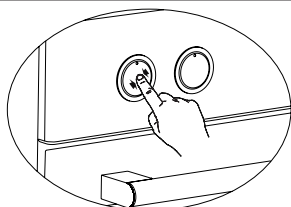


Figure 7

When the knob is pulled out far enough, make the necessary adjustments by turning it to the right or left.

Note: For models with a pop-up button, the setting can only be made when the button is pulled out.

OPERATION OF THE OVEN

Initial Operation Of The Oven

After you have made the necessary connections of your oven according to the instructions, you shall need to do the following in the initial operation:

- 1.** Take out any labels or accessories that are affixed inside the oven. If there is a protective foil on the front of the appliance, remove it.
- 2.** Wipe the inside of the oven with a wet cloth to remove the dust and the remains of packaging. Inside of the oven shall be empty. Plug the appliance.
- 3.** Using the temperature setting button, set the thermostat temperature up to the highest temperature (240 Max. °C) and operate it for 30 minutes with the appliance door closed. A slight smoke and odour may arise in the meantime, this is a normal situation.
- 4.** After the oven has cooled down, wipe the inside of the oven with warm water with mild detergent and dry with a clean cloth. You can now use your oven.
- 5.** If your oven has a steam-assisted cooking function; remove the water container from the oven. Shake the water container well before using detergent.

Normal Operation Of The Oven

- 1.** To start cooking, use the temperature control button to set the temperature at which you want to cook, depending on the type of food, and the cooking function control button to set the desired cooking function.
- 2.** You can set cooking time to any desired time by using the button at models with mechanical timer. Timer will de-energize heaters when time expired and provide warning beep as ringing.
- 3.** When the cooking time has expired according to the entered information; the timer turns off the heaters and gives an audible signal.
- 4.** Once the cooking process is complete, the cooling system of the appliance shall continue to operate. Do not cut off the power of the appliance, which is necessary for the appliance to cool. After cooling is complete, the system shall be automatically turned off.

Using The Grill

1. When you place the grill on the top rack, the food on the grill shall not touch the grill.

2. You can preheat for 5 minutes while grilling. If necessary, you may turn the food upside down.

3. Food shall be in the center of the grill to provide maximum air flow through the oven.

To Turn On The Grill;

1. Place the function button over the grill symbol.

2. Then, set it to the desired grill temperature.

WARNING: Keep the oven door closed while grilling.

To Turn The Grill Off;

Set the function button to the off position.

After the grilling operation, attach the plastic handle in place by rotating it and take it out of the oven. Add some water on the tray for easy cleaning.

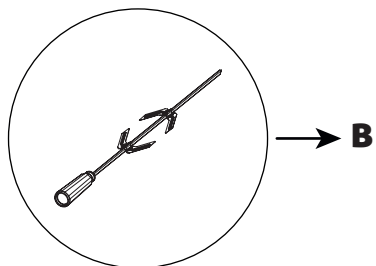
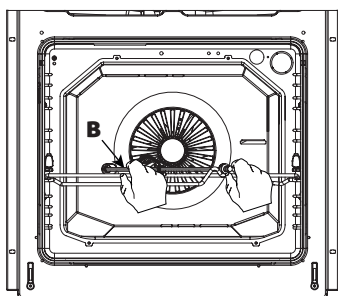
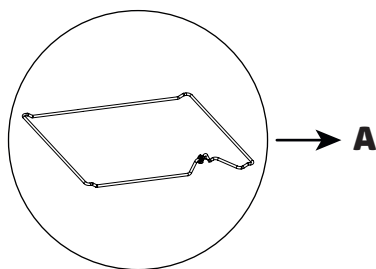
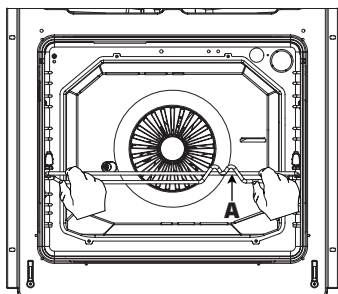
* **Booster (Quick Pre-Heating) Operation**

This is the quick pre-heating function. After setting the thermostat of the appliance to the selected temperature, it is ensured that the internal temperature of the oven is quickly increased by bringing the cooking function to multifunctional cooking mode (3D) (). When the thermostat lamp has turned off, oven is set to the function for cooking.

* Use For Chicken Roasting

WARNING: Remember to remove the plastic handle from the skewer by rotating it before closing the oven's door.

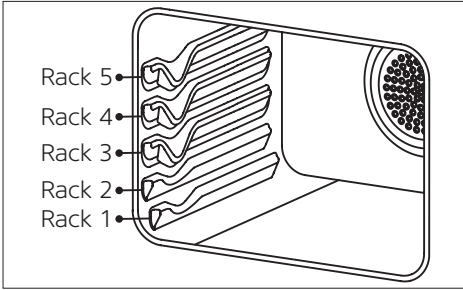
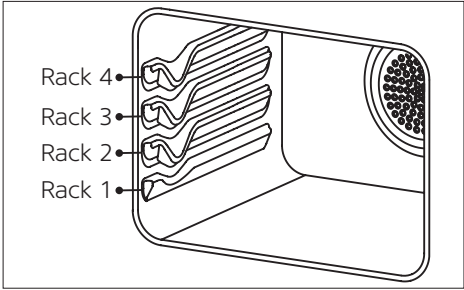
Skewer the fowl as a whole. In order to grill a fowl healthily, center and fix the fowl on the skewer **(b)** by the fixing hooks located on the both sides of the skewer **(b)**. Place the skewer **(b)** on the rotisserie wire **(a)** and put it in the oven and make sure that the end of the skewer **(b)** is placed in the rotisserie engine chamber.



After closing the door, set the oven to the grill () position and bring the thermostat temperature up to the maximum temperature level using the temperature setting button. In order to collect spilled oil during cooking, place the tray on the base. Add some water on the tray for easy cleaning.

RACK POSITIONS

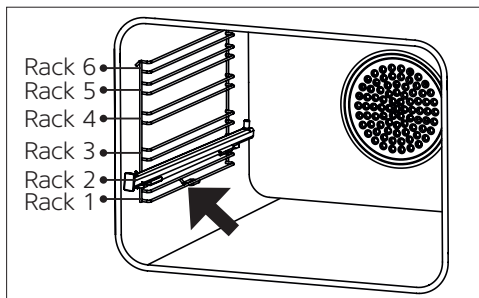
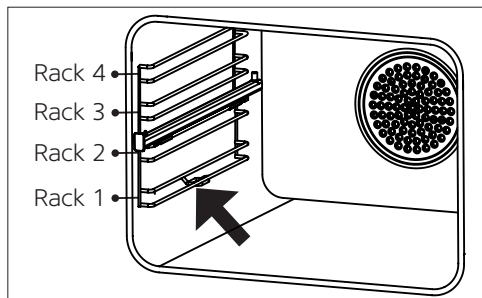
Standard Rack Positions



Note: The standard racks can be 4 or 5, depending on the configuration of your oven. Only pay attention to the standard racks of your oven.

Rack positions are shown in the figures above. You may place a deep tray or a standard tray in the lower and upper racks.

* Wire Rack Positions



Note: Depending on the configuration of your oven, there may be 4 or 6 wire racks. Only pay attention to the wire racks of your oven.

It is important to place the wire rack into the oven properly. Rack positions are shown in the figures above. You may place a deep tray or a standard tray in the lower and upper wire racks.

Installing And Removing Wire Racks

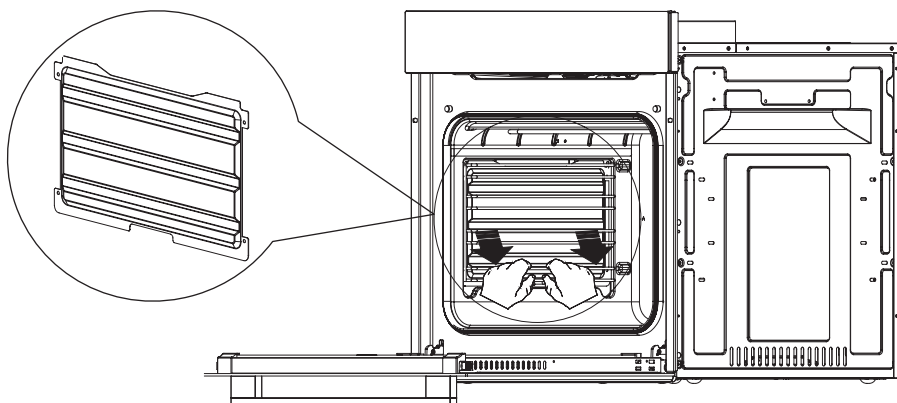
Press the clips shown with arrows in the figures above, first remove the lower and then the upper side of wire racks. To install wire racks; reverse the procedure for removing wire rack.

*** CATALYTIC PANEL**

It is located behind the wire racks of the oven, at the right and left walls of oven cavity. Catalytic panel removes offensive odour and provides using your appliance at its best performance. Over time, oil and food odours permeate into enamelled oven walls and heating elements. Catalytic panel absorbs any food and oil odours, and burns them during cooking to clean your oven.

Detaching Catalytic Panel

To remove catalytic panel; first remove the wire racks. Once wire racks are removed, catalytic panel will be free. It is advised to replace the catalytic panel once every 2-3 years



* COOKING FUNCTIONS AND FEATURES

	Lower and upper heating work together. The food is heated downwards and upwards at the same time. This program may be used to cook foods such as cakes, pizza, biscuits and cookies.
	Lower heating, upper heating and fan work together. Hot air is distributed equally and rapidly inside the oven thanks to , the fan. Suitable for cooking foods such as cakes, cookies, lasagne, meat.
	Turbo and fan operate together. Suitable for cooking on different rack levels.
	Multi Functional (3D). Cooking Lower- upper heating, turbo and fan work together. Suitable for cooking and frying. The hot air is distributed quickly and evenly in the oven by the fan, while the top and bottom heaters work simultaneously. Suitable for cooking with intense heat. Use a single tray for cooking.
	Grill is operated. Used to grill meats such as steaks and fish. To grill, place the food on the grill and the grill on the top rack (see rack positions). Place tray to the lower rack and put water inside the tray while grilling.
	The grill and fan operate together. Hot air is distributed equally and rapidly inside the oven thanks to , the fan. Used to grill meats such as steaks and fish. To grill, place the food on the grill and the grill on the top rack (see rack positions). Place tray to the lower rack and put water inside the tray while grilling.
	The grill and fan operate together. Hot air is distributed equally and rapidly inside the oven thanks to , the fan. Used to grill small-portion meats such as steaks and fish. To grill, place the food on the grill and the grill on the top rack (see rack positions). Place tray to the lower rack and put water inside the tray while grilling.
	Upper heating and chicken roast work together. Used for food intended to be cooked by rotating.
	Upper heating is operated. Used for heating or roasting very small pieces food.
	Lower heating is operated. Select this program towards the end of the cooking time if the bottom of the food being cooked shall be roasted, too.
	The oven is not heated. Only the fan and lamp work. Suitable for defrosting icy food.
	Lower heating, fan and turbo work together. Hot air is distributed equally and rapidly inside the oven thanks to , the fan. It is convenient for cooking pizza.
	Lower heating and fan work together. Hot air is distributed equally and rapidly inside the oven thanks to , the fan. Use it to cook food like fruit cakes, etc.
	Upper heating and fan work together. Hot air is distributed equally and rapidly inside the oven thanks to , the fan. Used for heating or roasting very small pieces food.
	The oven is not heated. Only the fan and lamp work. Suitable for defrosting icy food.
	Lower heating is operated. Select this program towards the end of the cooking time if the bottom of the food being cooked shall be roasted, too. Also this function is used for steam cleaning. (see. steam cleaning)
	It is used for lighting the oven. The lamp operates automatically across all cooking functions.

WARNING: Cooking functions may not be same in every model. Only pay attention to cooking functions of your oven.

COOKING RECOMMENDATIONS AND WARNINGS

You may find the information about the food types we have tested in our laboratories and whose cooking values we have determined in the following tables. Cooking times may vary as per mains voltage, quality, amount of the ingredients to be cooked, and the temperature. Meals you cook using these values may not appeal to your tastes. You may discover different values by making experiments to achieve different flavours and results that appeal to your taste.

WARNING: Unattended cooking with solid or liquid oil in the appliance is dangerous, it can cause a fire.

WARNING: Ensure that the oven door is completely closed after putting food inside the oven.

WARNING: Steam may come out when the door is opened. Step back and wait for the steam to disappear.

WARNING: During usage, the internal and external surfaces of the oven get hot. As you open the oven door, step back to avoid the hot vapour coming out from the interior. There is risk of burning.

WARNING: Your hand may get burnt because of the internal panels of the oven, spilt meals, accessories and hot vapour. Wear kitchen gloves while taking the hot meal out of the oven.

WARNING: While placing food to or removing food from the oven, etc., always use heat resistant oven gloves.



WARNING: Please do not cook the food placing directly on tray / grill. Place the food into the oven in a suitable accessory.

WARNING: Be careful when using alcohol in your foods. Alcohol will evaporate at high temperatures and may ignite to cause a fire if it comes in contact with hot surfaces.

WARNING: Do not heat closed cans and glass jars. The pressure may lead jars to explode.

WARNING: Never use it at higher oven temperatures than the maximum usage temperature indicated on your baking paper. Do not place the baking paper on the base of the oven.

WARNING: Place the baking paper together with the food into a pre-heated oven by putting it inside a cooker or on an oven accessory (tray, wire grill etc.).

WARNING: Against the risk of touching the oven heater elements, remove excess parts of the baking paper that hang over from the accessory or container.

WARNING: Do not place the oven trays, plates or aluminium foils directly on the oven base. The accumulated heat may damage the base of the oven.

WARNING: Plastic dishes may melt at high temperatures and damage the appliance. Do not use plastic dishes.

COOKING CHARTS

60 litres

WARNING: You should pre-heat the oven for 7-10 minutes before putting the meal in the oven.

Food	Cooking function	Cooking temperature (°C)	Cooking rack	Cooking time (min.)
Cake	 / 	170-180	2-3	30-35
Small muffin	 / 	170-180	2	25-30
Pie	 / 	180-200	2	35-45
Pastry		180-190	2	20-25
Cookie		170-180	2	20-25
Apple pie	 / 	180-190	1-2	50-70
Sponge cake		150/150*	2	20-25
Pizza	 / 	180-200	3	20-30
Lasagna		180-200	2-3	25-40
Macaroon		100	2	50-60
Grilled chicken **		200-220	3	25-35
Fish grill**		200-220	3	25-35
Roast beef **		Max.	3-4	15-20
Grilled meatballs **		Max.	3-4	20-25

* Do not pre-heat. We recommend you to cook at 200 °C for the first half of the cooking period, and at 150 °C for the remaining half.

** Food shall be turned upside down after the half of the cooking period.

80 litres

WARNING: You should pre-heat the oven for 7-10 minutes before putting the meal in the oven.

Food	Cooking function	Cooking temperature (°C)	Cooking rack	Cooking time (min.)
Cake	 / 	170-180	2-3	30-35
Small muffin	 / 	170-180	2-3	25-30
Pie	 / 	180-200	2-3	35-45
Pastry		180-190	2-3	20-25
Cookie	 / 	170-180	2-3	20-25
Apple pie	 / 	180-190	2-3	50-70
Sponge cake	 / 	200/150*	2-3	20-25
Pizza	 / 	180-200	3	20-30
Lasagna		180-200	2-3	25-40
Macaroon	 / 	100	2-3	50-70
Grilled chicken **	 / 	200-220	2-3	25-35
Fish grill**		190 -200/-220	3-4	25-35
Roast beef **		Max.	4-5	30-35
Grilled meatballs **		Max.	4-5	25-30

* Do not pre-heat. We recommend you to cook at 200 °C for the first half of the cooking period, and at 150 °C for the remaining half.

** Food shall be turned upside down after the half of the cooking period.

*** BAKING WITH PIZZA STONE**

WARNING: You should pre-heat the oven for 30 minutes before putting the pizza in the oven.

When baking with pizza stone, place pizza stone over wire rack and pre-heat the oven in pizza mode [turbo + fan + lower resistance ()] at 230°C for 30 minutes. Once pre-heating is completed, without removing pizza stone put pizza over it with the peel and bake at 180-200°C for , 20-25 minutes. Once baking is completed, remove the baked pizza from the oven using the peel.

WARNING: Do not place pizza stone in a pre-heated oven.

WARNING: Once baking is completed, do not remove pizza stone when it is hot and do not place on cold surfaces. Otherwise, pizza stone can be cracked.

WARNING: Do not expose pizza stone to humidity.

WARNING: Your hand may get burnt because of the internal panels of the oven, spilt meals, accessories and hot vapour. Use the pizza peel when removing the pizza from the oven.

DRYING

WARNING: Do not preheat during drying.

Food	Cooking Function	Cooking temperature (°C)	Cooking Rack	Cooking duration (hours)
Sliced banana	Fan-cooking functions	100	2	4-5
Sliced apple	Fan-cooking functions	100	2	4-5
Sliced orange	Fan-cooking functions	100	2	4-5

WARNING: Drying should only be carried out in the drying tray.

WARNING: Do not open the oven door until the drying process is complete.

WARNING: The thinner the slices, the faster the drying duration is and the aroma of the food is pre-served better.

WARNING: Your hand may get burnt because of the internal panels of the oven, spilt meals, accessories and hot vapour. Wear kitchen gloves while taking dried fruits out of the oven.

* STEAM SUPPORTED COOKING

Because it is not cooked in water, vitamins and minerals are retained during steam cooking.

Steam-assisted cooking preserves the flavours of the food better than normal cooking. Also, foods retain their fresh and natural colours this way.

Water consumption depends on the type of food and the length of cooking time.

According to the option of the appliance, you can perform steam supported cooking with two different methods.

1. Remove the water container by pulling it out at the points indicated by the arrow. Fill the water container (see figure 8) and slide it in the direction of the arrow to the starting position to put it in place (see figure 9). (See Figure 10) After 10 minutes of preheating, slide the water container in the direction of the arrow until you hear a "click". (see figure 11)

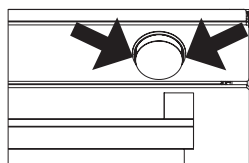


Figure 8

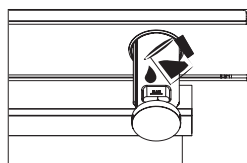


Figure 9

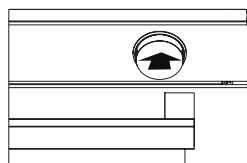


Figure 10

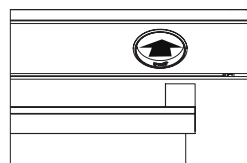


Figure 11

WARNING: If the appliance has steam supported cooking feature; check whether there is water in water tanks while taking the appliance to another place. If there is water in the tanks, you must empty them.

WARNING: Do not use distilled or filtered water. Use only bottled waters. Water should not be replaced by solutions that are flammable, alcohol-containing or with solid particles. Never use mineral water or other liquids!



WARNING: The maximum refill is 250 milliliters and the minimum refill is 65 milliliters.

WARNING: When filling the water container, never exceed the maximum marking!

WARNING: For each cooking process, observe the amount of water for the food as indicated in the cooking chart.

WARNING: Do not remove the water container while cooking is in progress.

WARNING: If possible, use dishes with perforated holes for cooking with steam. This ensures that the steam reaches the food from all sides and that the food cooks evenly.

WARNING: Only use containers which are resistant to heat (up to 100 °C) and steam. If you want to use plastic containers, check with the manufacturer of the container to see if it is suitable for the oven.

WARNING: Thick pots such as porcelain, ceramic or earthenware are not very suitable for steaming. Because they are thick, they do not conduct heat well and therefore the cooking times indicated in the tables may be much longer.

Steam Supported Cooking Chart

WARNING: You should pre-heat the oven for 10 minutes before putting the meal in the oven.

Food	Cooking function	Cooking temperature (°C)	Cooking rack	Cooking time (min.)	Water amount (ml.)
Cookie		170	3	20-25	100
Salty cookie		170	3	20-25	100
Pastry		180	3	25-30	100
Bun		180	3	25-30	100
Salmon		180	3	40-45	100
Chicken Drumstick		200	3	40-45	150
Chicken Wings		230	4	40-45	100
Whole chicken		190-230	3	60-70	250
Lamb shank with vegetables		170	3	80-90	250
Rosebeef		190	3	55-60	200
Entrecôte		180	3	35-40	250

WARNING: Make steam-assisted cooking with a single tray

WARNING: Steam may come out when the door is opened. Step back and wait for the steam to disappear.

WARNING: Your hand may get burnt because of the internal panels of the oven, spilt meals, accessories and hot vapour. While removing the hot food from the oven, use heat resistant oven gloves.

2. Open the cover of the appliance (see figure 12). Remove the water tank cover and fill the tank (see figure 13). Then, close the water tank cover (see figure 14). Close the cover of the appliance and preheat it for 10 minutes. After preheating, you can place the food in the appliance.

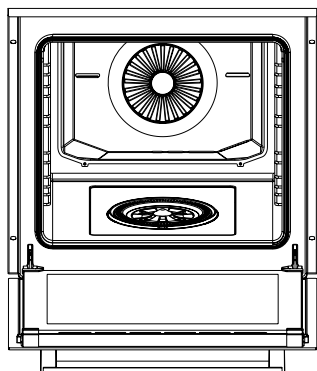


Figure 12

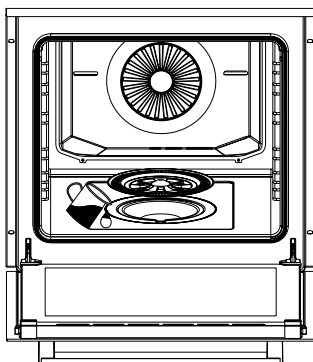


Figure 13

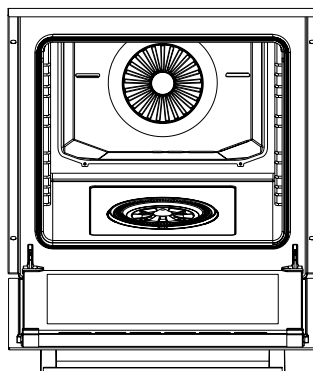


Figure 14

WARNING: If the appliance has steam supported cooking feature; check whether there is water in water tanks while taking the appliance to another place. If there is water in the tanks, you must empty them.

WARNING: Do not use distilled or filtered water. Use only bottled waters. Water should not be replaced by solutions that are flammable, alcohol-containing or with solid particles. Never use mineral water or other liquids!

WARNING: The maximum refill is 200 milliliters and the minimum refill is 80 milliliters.

WARNING: For each cooking process, observe the amount of water for the food as indicated in the cooking chart.

WARNING: If possible, use dishes with perforated holes for cooking with steam. This ensures that the steam reaches the food from all sides and that the food cooks evenly.

WARNING: Only use containers which are resistant to heat (up to 100 °C) and steam. If you want to use plastic containers, check with the manufacturer of the container to see if it is suitable for the oven.

WARNING: Thick pots such as porcelain, ceramic or earthenware are not very suitable for steaming. Because they are thick, they do not conduct heat well and therefore the cooking times indicated in the tables may be much longer.

Steam Supported Cooking Chart

WARNING: You should pre-heat the oven for 10 minutes before putting the meal in the oven.

Food	Cooking function	Cooking temperature (°C)	Cooking rack	Cooking time (min.)	Water amount (ml.)
Bread		200°C	2	20-30	80
Chicken		200°C	2	60-70	150
Salmon with Vegetables		180°C	2	30-40	80
Chicken Drumstick		200°C	2	25-35	100
Pastry		190°C	2	15-25	80
Lamb shank with vegetables		170°C	2	60-70	150
Bun		190°C	2	15-25	80
Entrecôte		180°C	2	40-50	150
Kumpir		190°C	2	90-100	150

WARNING: Make steam-assisted cooking with a single tray.

WARNING: Steam may come out when the door is opened. Step back and wait for the steam to disappear.

WARNING: Your hand may get burnt because of the internal panels of the oven, spilt meals, accessories and hot vapour. While removing the hot food from the oven, use heat resistant oven gloves.

Cleaning Of Water Pool At The Bottom Of The Oven

Depending on the frequency of cooking with steam support-easy steam cleaning and the hardness of the water used, lime stains may form in the water pool at the bottom of the oven. After every 2 or 3 uses, to dissolve limes that may form in the water pool on the bottom of the oven after cooking with steam support-easy steam cleaning processes:

- 1.** Put 350 cc of white vinegar (Vinegar acid rate should not be more than 6%) in the water pool at the bottom of the oven.
- 2.** Allow the vinegar to dissolve the lime scale at ambient temperature for at least 30 minutes.
- 3.** Clean the water pool with a soft wet cloth and dry it with a dry cloth.

WARNING: Do not use cleaning agents containing acids or chlorides to clean the water pool at the bottom of the oven. Do not clean by scraping off limes that may occur in the water pool at the bottom of the oven. Otherwise, the product gets damaged.

* AIR FRYER COOKING

While the air fryer is cooking, you can do the cooking according to the values specified in the cooking chart by switching the oven to air fryer mode [bottom-top + fan ()].

Air Fryer Cooking Chart

WARNING: You should pre-heat the oven for 8-10 minutes before putting the meal in the oven.

Food	Cooking Function	Cooking temperature (°C)	Cooking rack	Cooking time (min.)	Weight in grams (g)
Cookie		170	2-3	10-15	-
Frozen chicken nuggets		200	2-3	20-25	750
Frozen fried potatoes		220	2-3	20-25	700
Halloumi fries		200	2-3	10-15	250
Steak		180	2-3	10-15	1000
Meatball		180	2-3	10-15	1000
Pizza		200	2-3	10-15	-
Mushrooms		200	2-3	15-20	1000
Chicken rolls		180	2-3	25-30	1000
Chicken breast		180	2-3	25-30	750

WARNING: Air fryer cooking should only be done in the air fryer tray.

WARNING: Steam may come out when the door is opened. Step back and wait for the steam to disappear.

WARNING: Your hand may get burnt because of the internal panels of the oven, spilt meals, accessories and hot vapour. Wear kitchen gloves while taking the hot meal out of the oven.

MAINTENANCE AND CLEANING

Periodical cleaning extends the appliance's life and reduces frequent problems.

WARNING: Disconnect the electrical connection of the appliance. There is a danger of electric shock.

WARNING: Wait until the appliance cools down before cleaning it. Hot surfaces may cause burns.

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

WARNING: The steam of a steam cleaning device may infiltrate the parts conducting electricity and cause them to short-circuit. Never use a steam cleaning device for cleaning the oven.

WARNING: Never wash any part of the appliance in the dishwasher! (excluding the accessories)

WARNING: The water container must not be immersed in water and must never be washed in the dishwasher! Do not use very hard sponges or brushes when cleaning the water container.

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

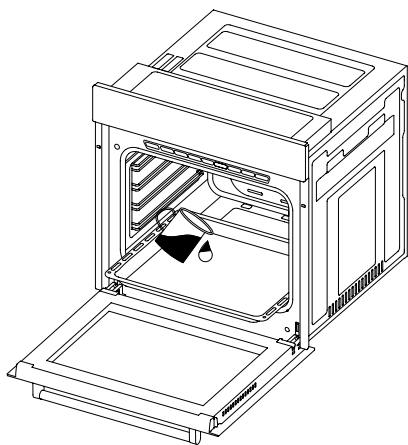
1. Do not clean the interior parts, panel, trays or other parts of the appliance with hard tools such as hard brushes, steel sponges, or knives. Do not use abrasive, scratching agents, or detergents.

2. Wipe the interior parts of the appliance with a soapy cloth, then rinse and dry it thoroughly with a soft cloth.

- 
- 3.** Clean the glass surfaces with special glass cleaning agents.
 - 4.** Do not use aliphatic or hydrocarbonated detergents. These may cause the door gasket of the oven to swell.
 - 5.** Never use flammable materials such as acid, thinner, or gas when cleaning your appliance.
 - 6.** Use potassium stearate (soft soap) for dirt and stains.
 - 7.** Clean the control panel with a wet cloth and dry it with a dry cloth.
 - 8.** The appliance should be thoroughly cleaned after each use. Thus, food residues are easily cleaned and these residues are prevented from burning when the product is used again later.
 - 9.** Ensure that you completely wipe any remaining liquids after the cleaning process and that you immediately clean any food that splashes around during cooking.
 - 10.** Some detergents or cleaning agents may damage the surface. Do not use abrasive detergents, cleaning powders, cleaning creams, or sharp objects during cleaning.
 - 11.** Clean and dry the oven and its accessories after every use.
 - 12.** Close the oven's door after the inside of the appliance dries completely.
 - 13.** The appliance should be cleaned thoroughly to avoid bad odours if it will not be used for a long time. Leave the oven's door open after cleaning.
 - 14.** Replace the appliance's door gasket when pores form or when it cracks. You can order the door gasket from the authorized service.
 - 15.** Clean the wire racks in the dishwasher or with a dishwashing detergent and hot water.
 - 16.** Do not use abrasive cleaners or sharp metal scrapers to clean the glass as the scratches that may occur on the surface of the door glass may cause the glass to break.
 - 17.** Remove the glass cover of the oven lamp (see lamp replacement) and wipe with a cloth dampened with dishwashing detergent and hot water. Clean it with a soft cloth.

* Steam Cleaning

It allows the removal of softened dirt thanks to the steam that forms in the oven.



- 1.** Remove all accessories from the oven.
- 2.** Put half a litre of water on the tray and place the tray at the bottom of the oven.
- 3.** Bring the switch to steam cleaning () mode.
- 4.** Set the thermostat to 70°C, and operate the oven for 30 minutes.
- 5.** After operating the oven for 30 minutes, open the door and wipe the inner surfaces of oven with a damp cloth.

6. Clean the oven using dish washing detergent, warm water, and a soft cloth for dirt that does not come out easily and wipe the area you have cleaned with a dry cloth.

Cleaning And Assembly Of The Oven Door

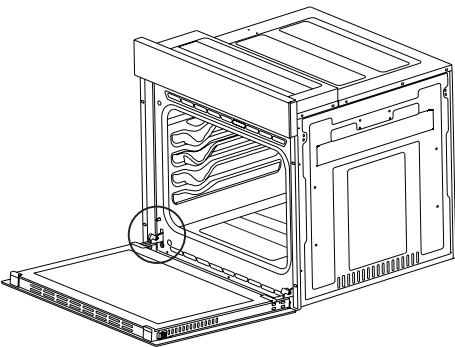


Figure 15

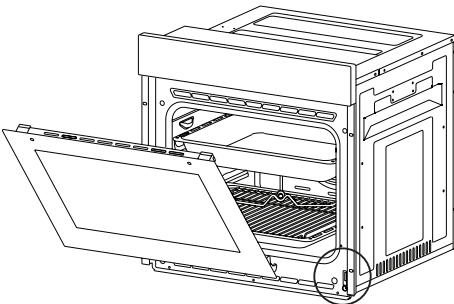


Figure 16

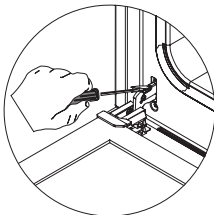


Figure 15.1

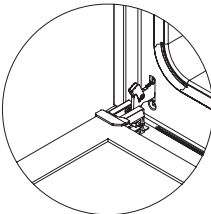


Figure 15.2

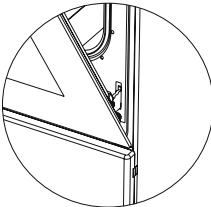


Figure 16.1

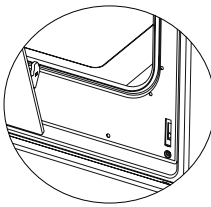


Figure 16.2

Open the door completely by pulling the oven door toward you. Then unlock the hinge lock by pulling it upwards with a screwdriver. (See Fig. 15.1)

Set the hinge lock to the widest angle. (See Fig. 15.2) Bring both hinges that connect the oven door to the oven to the same position.

Then close the oven door until it rests against the hinge lock. (See Fig. 16.1)

To remove the oven door, hold the door with both hands when it is at a close level to the closed position, and pull it up. (See Fig. 16.2)

To replace the oven door again reverse the procedure for removing the door.

Cleaning Of The Oven Glass

Your oven may be different. Follow the appropriate step for your oven.

1. Press the plastic latches on the left and right side as shown in figure 17 and lift the profile by pulling it towards you as shown in figure 18. Glass is free after the profile is removed as shown in figure 19. Carefully pull the glass that has become free toward you. If necessary, the central glass can be removed in the same way. The outer glass is fixed to the oven door profile. You may easily clean the glasses after they have been separated. Once the cleaning and maintenance is complete, you may replace the glasses and the profile by performing the removal procedure in reverse. Make sure that the glass is inserted in the correct direction and that the profile fits properly.

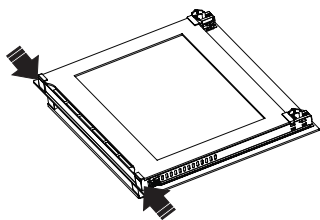


Figure 17

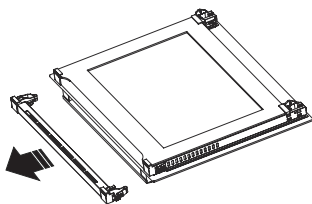


Figure 18

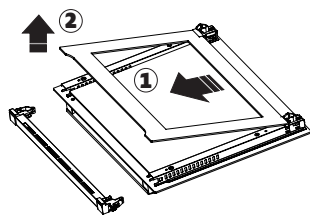


Figure 19

2. Remove the screws on the left and right side as shown in figure 20. Remove the profile by pulling it towards you as shown in figure 21. Glass is free after the profile is removed as shown in figure 22. Carefully pull the glass that has become free toward you. If necessary, the central glass can be removed in the same way. The outer glass is fixed to the oven door profile. You may easily clean the glass after it has been separated. Once the cleaning and maintenance is complete, you may replace the glasses and the profile by performing the removal procedure in reverse. Make sure that the glass is inserted in the correct direction and that the profile fits properly.

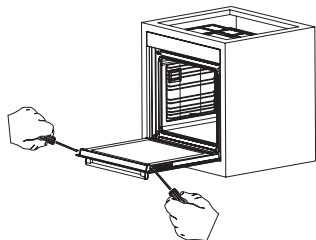


Figure 20

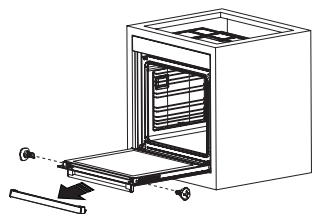


Figure 21

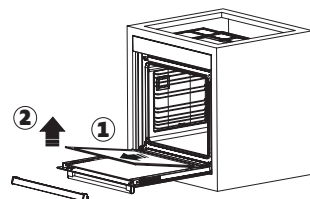


Figure 22



OVEN LAMP REPLACEMENT

WARNING: In order to avoid electric shock, turn off the power connection before replacing the lamp of the oven!

WARNING: In order to avoid burns, wait for it to cool down before replacing the lamp of the oven! Hot surfaces may cause burns!

WARNING: The bulb used in this product is not suitable for illumination of households. The purpose of this lamp is to help the user to see the food.

WARNING: The light bulbs used in this product must be able to withstand extreme physical conditions, e.g. temperatures above 100° C.

WARNING: In devices with halogen lamps; the user must not look at the halogen lamp.

To Change The Lamp;

1. Turn off the electricity.
2. Remove the glass protection by turning it counterclockwise. (See Fig. 23) Using plastic gloves may help you if you have difficulty in rotating it.
3. Then remove the oven lamp by turning it (see fig. 24) if it is type **A**, or by pulling it (see fig. 25) if it is type **B**.
4. Fit a new lamp with the same features.
5. Replace the protective glass and connect the unit to the mains.

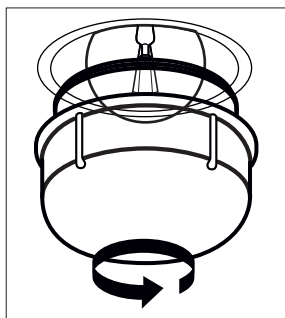


Figure 23

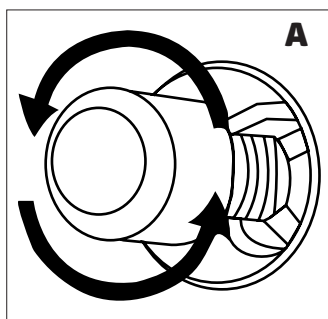


Figure 24

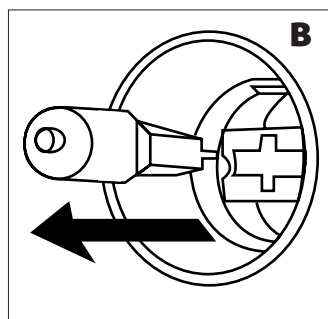


Figure 25

Note: This appliance contains a light source whose energy efficiency class is G.

To Change The Square Lamp;

1. Turn off the electricity.
2. Remove by pulling the glass protection towards you.
3. Then remove the oven lamp by pulling it out.
4. Fit a new lamp with the same features.
5. Replace the protective glass and connect the unit to the mains.

TROUBLESHOOTING

You may solve the problems you may encounter with your product by checking the following points before calling the technical service.

Check Points

In case you experience a problem about the oven, first check the table below and try out the suggestions. If the problem is persisting, contact the Service Center.

Problem	Possible Cause	What To Do
Oven does not operate.	Power supply not available.	Check that the power supply is available.
Oven stops during cooking.	Plug comes out from the wall socket.	Re-install the plug into wall socket.
Turns off during cooking.	Too long continuous operation.	Let the oven cool down after long cooking cycles.
	Cooling fan not operating.	Listen the sound from the cooling fan.
	Oven not installed in a location with good ventilation.	Make sure clearances specified in operating instructions are maintained.
	More than one plugs in a wall socket.	Use only one plug for each wall socket.
The outside of the oven gets very hot during operation.	Oven not installed in a location with good ventilation.	Make sure clearances specified in operating instructions are maintained.
Oven door is not opening properly.	Food residues jammed between the door and internal cavity.	Clean the oven well and try to re-open the door.
Internal light is dim or does not operate.	Lamp might be failed.	Replace with a lamp having same specifications.
	Foreign object covering the lamp during cooking.	Clean internal surface of the oven and check again.
Electric shock when touching the oven.	The power may not be properly grounded.	Make sure power supply is grounded properly.
	You may be using an ungrounded socket.	

Problem	Possible Cause	What to Do
Water dripping.	Depending on the food, water or steam may form in some cases. This is not a fault of the appliance.	Let the oven cool down and than wipe dry with a dishcloth.
Steam coming out from a crack on oven door.		
Water remaining inside the oven.		
The cooling fan continues to operate after cooking is finished.	This fan runs automatically for a certain period of time to ventilate the interior of the oven.	This is not a fault of the appliance; therefore you don't have to worry.
The oven does not heat.	Oven door is open.	Close the door and restart.
	The oven controls may not be set correctly.	Read the section regarding operation of the oven and reset the oven.
	The fuse may have blown or the circuit breaker may have tripped.	Replace the fuse or reset the circuit breaker. If this is repeating frequently, call an electrician.
Smoke comes out of the product during operation.	When operating the oven for the first time.	smoke comes out from the heaters. This is not a fault. After 2-3 cycles, there will be no more smoke.
	Food on heater.	Let the oven to cool down and clean food residues from the heater.
There is a smell of burning or plastic when using the oven.	Plastic or other not heat resistant accessories are being used inside the oven.	Use glass containers suitable for high temperatures.
Oven does not cook well.	The door may be opened too often during cooking.	Do not open the oven door too often unless you are cooking something that needs to be rotated. If you open the door too often, the internal temperature will drop, which may affect the cooking result.

HANDLING RULES

- 1.** Do not use the door and/or handle to carry or move the appliance.
- 2.** Carry out the movement and transportation in the original packaging.
- 3.** Pay maximum attention to the appliance while loading/unloading and handling.
- 4.** Make sure that the packaging is securely closed during handling and transportation.
- 5.** Protect from external factors (such as humidity, water, etc.) that may damage the packaging.
- 6.** Be careful not to damage the appliance due to bumps, crashes, drops, etc. while handling and transporting and not to break or deform it during operation.

Future Handling Procedures

The product should be stored and carried in its original box. If the original box is not available, the product must be wrapped with bubble wrap or a thick cardboard and tightly taped.

The product cover should be taped to the side walls.

Do not put other items on the product and carry it upright.

Do not drop the product during transport and protect it against impacts.

The product should be kept in normal position during transport.

During handling, the accessories of the product should be fixed with a tape in order not to damage the product.

RECOMMENDATIONS FOR ENERGY SAVING

Following details will help you use your product ecologically and economically.

- 1.** Use dark coloured and enamel containers that conduct the heat better in the oven.
- 2.** As you cook your food, if the recipe or the user manual indicates that pre-heating is required, pre-heat the oven.
- 3.** Do not open the oven door frequently while cooking.
- 4.** Try not to cook multiple dishes simultaneously in the oven. You may cook at the same time by placing two cookers on the wire rack.
- 5.** Cook multiple dishes successively. The oven will not lose heat.
- 6.** Turn off the oven a few minutes before the expiration time of cooking. In this case, do not open the oven door.
- 7.** Defrost the frozen food before cooking.

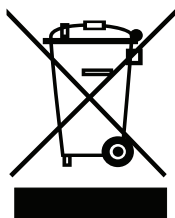
COMPLIANCE WITH WEEE REGULATIONS AND DISPOSAL OF WASTE PRODUCT

Dispose of packaging in an environmentally-friendly manner.

This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the frame work for the return and recycling of used appliances as applicable throughout to the EU.

PACKAGE INFORMATION

This product was manufactured from recyclable and reusable high quality parts and materials. Therefore, do not dispose of this product with other domestic wastes at the end of its life cycle. Take it to a collection point for electrical and electronic equipment. You can ask your local administration about these collection points. Please help to protect the environment and natural resources by recycling the used products. Before disposing of the product, disconnect the electrical plug for the safety of children and make it inoperable. The product's packaging is made of recyclable materials, in accordance with our national legislation. Do not dispose of the packaging waste with the household waste or other wastes, dispose it to the packaging collection areas specified by local authorities.



Product support

Help and assistance

If you require any technical guidance or find that your tumble dryer is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions.

If you still require further assistance, call one of our service experts on **01759 48 78 26**. To help give us fast and efficient service, please have the following information ready:

Model Ref		You can find these on the rating plate - a small information panel (usually a sticker or metal plate) on the rear of your appliance
Serial Number		
Date of purchase		This will be shown on your receipt

Declaration of conformance to product standards

This appliance conforms to all relevant standards applicable to domestic appliances sold in the UK

Disposal



This appliance/fitting is marked according to the European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, the **crossed out wheellie bin** symbol, indicates that this appliance/fitting may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local authority, your household waste disposal service or the retailer where you purchased the product.

Solt Service:



T. 01759 48 78 26

E. admin@appliancesupport.co.uk

Online. www.appliancesupport.co.uk/solt

www.solt.house



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