

TESLA

BUILT-IN OVEN

B0950MBSA

User Manual

ENG

SRB



Product images are for illustrative purposes only and may differ from the actual product.

SAFETY INFORMATION

Intended Use

Thank you for buying Tesla Built-in Oven. Before unpacking it, please read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Warmly recommend retain the instruction manual and installation instructions for future use or for subsequent owners.

The appliance incorporates an earth connection for functional purposes only. The appliance is only intended to be fitted in a kitchen. Observe the special installation instructions.

Check the appliance if there is any damage after unpacking it. Do not connect the appliance if it has been damaged. Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under warranty. Only use this appliance indoors. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation.

This appliance may be used by children over the age of 8 and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

And please always slide accessories into the cavity the right way round.


WARNING!

Risk of electric shock!

1. Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the aftersales service.
2. The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
3. Do not use any highpressure cleaners or steam cleaners, which can result in an electric shock.
4. A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance box. Contact the after-sales service.

Risk of burns!

1. The appliance becomes very hot. Never touch the interior surfaces of the appliance or the heating elements.
2. Always allow the appliance to cool down.
3. Keep children at a safe distance.
4. Accessories and ovenware become very hot. Always use oven gloves to remove accessories or ovenware from the cavity.
5. Alcoholic vapors may catch fire in the hot cooking compartment. Never prepare food containing large quantities of drinks with high alcohol content. Only use small quantities of drinks with high alcohol content. Open the appliance door with care.

Risk of scalding!

1. The accessible parts become hot during operation. Never touch the hot parts. Keep children at a safe distance.
2. When you open the appliance door, hot steam can escape. Steam may not be visible, depending on its temperature. When opening, do not stand too close to the appliance. Open the appliance door carefully. Keep children away.
3. Water in a hot cavity may create hot steam. Never pour water into the hot cavity.

Risk of injury!

1. Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.
2. The hinges on the appliance door move when opening and closing the door, and you may be trapped. Keep your hands away from the hinges.

Risk of fire!

1. Combustible items stored in the cavity may catch fire. Never store combustible items in the cavity. Never open the appliance door if there is smoke inside. Switch off the appliance and unplug it from the circuit breaker in the fuse box.
2. A draught is created when the appliance door is opened. Greaseproof paper may come into contact with the heating element and catch fire. Do not place greaseproof paper loosely over accessories during preheating. Always weight down the greaseproof paper with a dish or a baking tin. Only cover the surface required with greaseproof paper.

Greaseproof paper must not protrude over the accessories.

Hazard due to magnetism!

Permanent magnets are used in the control panel or in the electronic implants, e.g. heart pacemakers or insulin pumps. Wearers of electronic implants must stay at least 10 cm away from the control panel.

Causes of Damage

1. Accessories, foil, greaseproof paper or ovenware on the cavity floor: do not place accessories on the cavity floor. Do not cover the cavity floor with any sort of foil or greaseproof paper. Do not place ovenware on the cavity floor if a temperature of over 50 °C has been set. This will cause heat to accumulate. The enamel will be damaged.
2. Aluminum foil: Aluminum foil in the cavity must not come into contact with the door glass. This could cause permanent discoloration of the door glass.
3. Silicone pans: Do not use any silicone pans, or any mats, covers or accessories that contain silicone. The oven sensor may be damaged.
4. Water in a hot cooking compartment: do not pour water into the cavity when it is hot. This will cause steam. The temperature change can cause damage to the enamel.
5. Moisture in the cavity: Over an extended period of time, moisture in the cavity may lead to corrosion. Allow the appliance to dry after use. Do not keep moist food in the closed cavity for extended periods of time. Do not store food in the cavity.
6. Cooling with the appliance door open: Following operation at high temperatures, only allow the appliance to cool down with the door closed. Do not trap anything in the appliance door. Even if the door is only left open a crack, the front of nearby furniture may become damaged over time. Only leave the appliance to dry with the door open if a lot of moisture was produced while the oven was operating.
7. Fruit juice: when baking particularly juicy fruit pies, do not pack the baking tray too generously. Fruit juice dripping from the baking tray leaves stains that cannot be removed. If possible, use the deeper universal pan.
8. Extremely dirty seal: If the seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the seal clean.
9. Appliance door as a seat, shelf or worktop: Do not sit on the appliance door or place or hang anything on it. Do not place any cookware or accessories on the appliance door.
10. Inserting accessories: depending on the appliance model, accessories can scratch the door panel when closing the appliance door. Always insert the accessories into the cavity as far as they will go.
11. Carrying the appliance: do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.
12. If you use the residual heat of the switched keep food warm, a high moisture content inside the cavity can occur. This may lead to condensation and can cause corrosion damage of your high quality appliance as well as harm your kitchen. Avoid condensation by opening the door or use "Defrost" mode.

INSTALLATION

To operate this appliance safe , please be sure that it has been installed to a professional standard respecting the installation instructions . Damages occur because of incorrect installation are not within the warranty.

While doing the installation , please wear protective gloves to prevent yourself from getting cut by sharp edges .

Check the appliance if there is any damage before installation and do not connect the appliance if there is .

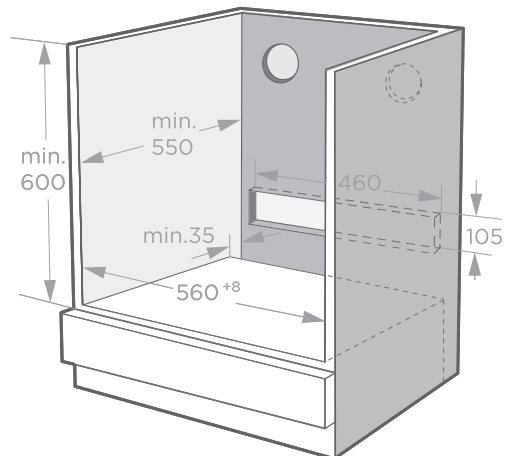
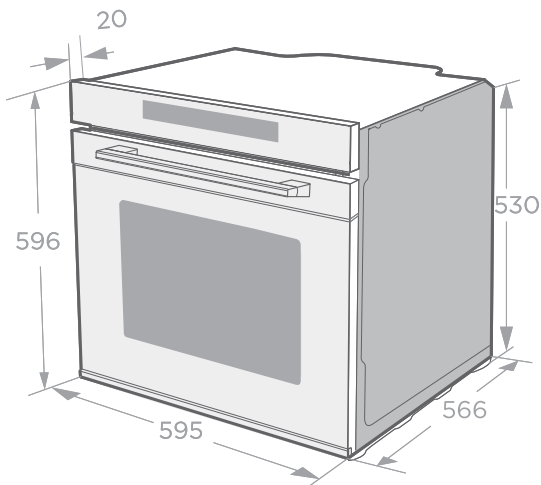
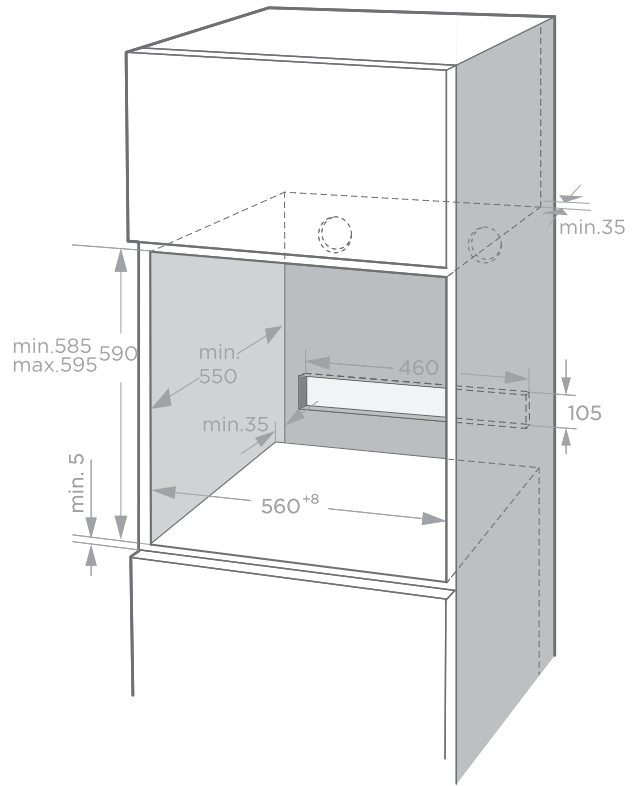
Before turning on the appliance , please clean up all the packaging materials and adhesive film from the appliance

The dimensions attached are in mm.

It is necessary to have the plug accessible or incorporate a switch in the fixed wiring, in order to disconnect the appliance from the supply after installation when necessary.

WARNING!











The appliance must not be installed behind a decorative door in order to avoid overheating.



OPERATING THE APPLIANCE

Component




	1. Cancel	Cancel
	2. Lamp ON / OFF	Switch on and off the lamp.
	3. Oven - Function	Press this symbol to change heating mode
	4. AUTO	Use this to choose auto menu or descaling and cleaning.
	5. Steam	Steam: Manual adding of steam
	6. Quick preheat	Use this to have a quick preheat.
	7. Slider	Slide it to change the adjustment values shown in the display.
	8. Duration & Clock Setting Temperature Setting	Set a duration time then select function & set clock in standby mode. Press to set temperature.
	9. Start / Pause	Start and pause the cooking process.
	10. Water box	Water box for steam function, the box will pop-up after press it.

Before using the appliance

First using for the first time

Before using the appliance to prepare food for the first time, you must clean the cavity and accessories.

1. Remove all stickers, surface protection foils and transport protection parts.
2. Remove all accessories and the side-racks from the cavity.
3. Clean the accessories and the side-racks thoroughly using soapy water and a dish cloth or soft brush.
4. Ensure that the cavity does not contain any leftover packaging, such as polystyrene pellets or wooden piece which may cause risk of fire
5. Wipe the smooth surfaces in the cavity and the door with a soft, wet cloth.
6. To remove the new-appliance smell, heat up the appliance when empty and with the oven door closed.
7. Keep the kitchen highly ventilated while the appliance is heating up first time. Keep children and pets out of the kitchen during this time. Close the door to the adjacent rooms.
8. Adjust the settings indicated. You can find out how to set the heating type and the temperature in the next section.




Settings		Temperature	Time
	Heating Mode	250°C	1h

After the appliance has cooled down:

1. Clean the smooth surfaces and the door with soapy water and a dish cloth.
2. Dry all surfaces
3. Install the side-racks

Setting the time










Before the oven can be used, the time should be set.


1. After the oven has been electrically connected, touch the clock symbol  then you can set time of day in hours by slider or "+/-"symbol.
2. Touch clock symbol  again then you can set time in minutes by slider or "+/-"symbol.
3. Touch clock symbol  to finish the setting

NOTE: The clock has a 24 hour display.

Types of heating

Your appliance has various operating modes which make your appliance easier to use. To enable you to find the correct type of heating for your dish, we have explained the differences and scopes of application here.

Types of Heating		Temperature	Use
	Conventional	30~250°C	For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings.
	Convection	50~250°C	For baking and roasting on one or more levels. Heat comes from the ring heater surrounding the fan evenly.
	ECO	140~240°C	For energy-saved cooking.
	Conventional + Fan	50~250°C	For baking and roasting on one or more levels. The fan distributes the heat from the heating elements evenly around the cavity.
	Radiant Heat	150~250°C	For grilling small amounts of food and for browning food. Please put the food in the center part under the grill heating element.
	Double Grill + Fan	50~250°C	For grilling flat items and for browning food. The fan distributes the heat evenly around the cavity.
	Double Grill	150~250°C	For grilling flat items and for browning food.
	Pizza	50~250°C	For pizza and dishes which need a lot of heat from underneath. The bottom heater and ring heater will work.
	Bottom Heat	30~220°C	For add extra browning to the bases of pizzas, pies, and pastries. Heating come from the bottom heater.
	Defrost	-	For gently defrosting frozen food.
	Dough Proving	30~45°C	For making yeast dough and sourdough to prove and culturing yogurt.

Types of additional function		Temperature	Time
	Meat Probe	50°C~100°C	For helping baking meat like steak and chicken.



If you open the appliance door during an on-going operation, the operation will be paused. Please be especially careful with the risk of burns.



1. To defrost big portions of food, it is possible to remove the side-racks and place the container on the cavity floor
2. To warming tableware, it is beneficial to remove the side-racks and the heating modes "Hot Air Grilling" and "Fan Heating" with temperature setting of 50°C are useful. "Hot Air Grilling" should be used, if more than half of the cavity floor is covered by the tableware
3. Due to an optimum evenness of heat distribution inside the cavity during "Fan Heating", the fan will work at certain times of the heating process, to guaranty the best possible performance.

Cooling fan




The cooling fan switches on and off as required. The hot air escapes above the door.



Do not cover the ventilation slots. Otherwise, the appliance may overheat. To make the appliance cools down more quickly after the operation, the cooling fan may continue to run for a period afterwards.


Using your appliance

Cooking with oven

1. After the oven has been electrically connected, touch the oven-function symbol  to select functions, use the slider or "</>" symbol to set cooking temperature.
2. Touch Start / Pause symbol  oven begin to work, if not, oven will back to clock after 10 minutes.
3. During the cooking process, you can touch  to cancel it.


NOTE: After temperature setting, you can touch clock symbol  to set the cooking duration time, you can set it by slider or "+/-"symbol.


Quick preheat

You can use quick preheat to shorten the preheat time. When you select a function, touch the quick preheat symbol , the mark of quick preheat in the screen will light up. If this function can't quick preheat, then there will be a "beep", there is no quick preheat in defrost and dough proving.

Change during cooking

During the period of appliance operating, you can change the heating type setting and temperature setting by oven-function or slider. After the change, if there no other action after 6 seconds the oven will heat as what you changed.

If you want change cooking duration time in the cooking process, please touch  and change it by slider or "+/-"symbol.

After the change, if there no other action after 6 seconds the oven will work as what you changed .

When you want cancel the cooking process, please touch





Changing modes/temperature/rest cooking time may have some negative influences on the result of cooking, we warmly recommend you not to do so unless you are well experienced on cooking.





After the appliance switched on, it becomes very hot especially inside the cavity. Never touch the interior surfaces of the appliance or the heating elements. Use oven gloves to remove accessories or ovenware from the cavity, and allow the appliance to cool down. Keep children at a safe distance at the same time to avoid the injury of burns.


Childproof lock

Your appliance has a childproof lock so that children cannot switch it on accidentally or change any settings. When you give a long press for 3 seconds, childproof lock is activated. A long press for 3 seconds again the oven is unlocked. You can activate and deactivate childproof lock when the oven is work or not. Give  a long press for 3 seconds you can switch on and off the childproof lock. When the childproof is on, there will be a  in the status bar.

Meat probe

1. Your oven has a probe function. When you insert the probe into the probe hole in the oven cavity, the screen will display "Prob".
2. Press the " " key to select the function.
3. Press the "<" or ">" key or the slider bar to adjust the probe temperature.
4. Press the " " key to start cooking.
5. When the centre temperature of the food reaches the probe setting, the buzzer will sound 5 times and the screen will display "End".

NOTE

1. During cooking, open the oven door or press " " to pause cooking.
2. During cooking, press the "<" or ">" key or the slide bar to change the probe temperature

Steam

1. When oven is under standby status, press steam key can add steam after mode is set.
2. Steam can be manually add by pressing steam key during cooking.
3. When oven is under standby status, press steam key can set steam mode and add steam for cooking. Steam level default setting as level 1.

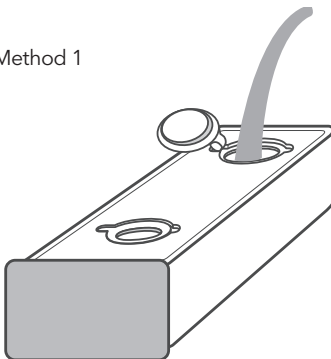
NOTE

Steam has three levels, amount of steam increase with increase of level. Press steam key for once the level will be 1. Press twice will set level 2 and three time for level 3. Whatever level is chosen, light on screen right will show the level (L01/L02/L03). Press steam key for four times will cancel adding of steam and icon for steam and steam level will off. Due to vibration caused by transportation, water box may be pop-up status after opening the package. Remember pushing it back.

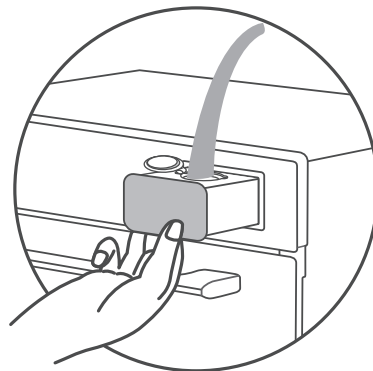
Water box

Add water

Method 1



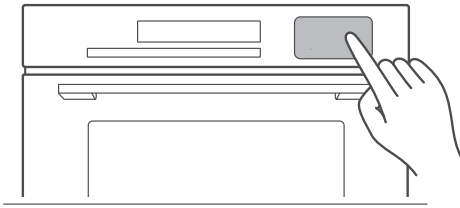
1. Press the water box, take out the entire water box and add water



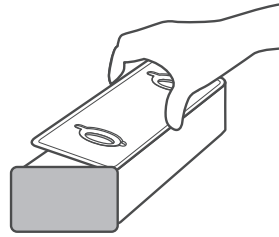
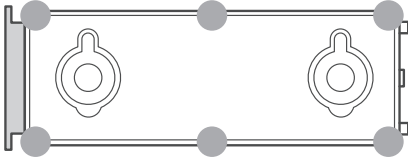
2. Press the water box, pull out the water box halfway and add water

Water box

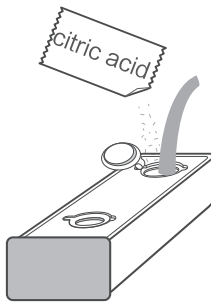
Clean water box



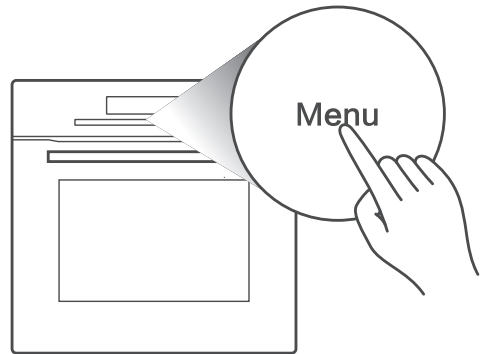
1. Press water box and take it out



2. Take out water box cover and clean the box
3. Fit the cover and sealing gasket, press blue points showed on the picture. Avoid stuck cause by fixing displacement

Smart cleaning

1. Take out water box cover and add half bag citric acid.



2. Press menu key one time under standby or clock running status, then slide slider to left or press - key enter descaling mode.

Steam cleaning function

This function use steam to soften scales inside the cavity which make the cavity easier to clean.

1. Power up the system, Push and take out water box. Inject 1000ml fresh water into the water box.
2. Push the water tank into the appropriate location of the appliance.
3. In standby mode, touch "A" button for several times until the screen display "A11" which means the oven enters steam clean function. Time area shows default time "05:00min".
4. Press "▶||" to start the program.

NOTE

Time of steam clean cannot be adjusted. Press pause key or open door the clean process will paused. Close the door and press start key cleaning process will restart.

Auto Scale Removal Function

For best cleaning results, we recommend that you use detergent sodium citrate, which were randomly for descaling steam oven. Follow the manufacturer's instructions on the packaging. It is suggested that descaling function should be used after the steam function has been run for 20 hours.

1. Power up the system, remove the water tank, inject 1000ml of fresh water into the water tank, adding a pack of descaling agent.
2. Push the water tank into the appropriate location of the appliance.
3. In standby mode, touch " "button for several times until the screen display "A10" which means the oven enters auto scale removal function. "min" and default time "40:00" lighten, tank icon show the current water level (Water, lack of water, full of water), other icons disappear.
4. Press "▶||" to start the program.
5. When the remained time counts down to 10:00, the program is paused and reminds lack of water. Take out the water tank and pour the water in the tank. Thoroughly clean the water tank.
6. Replace the water, repeat steps 3 to 4.

NOTE

The descaling process shall not be shut down. If the descaling process shut down before the end, the entire program must be started from step 3.

ACCESSORIES

Your appliance is accompanied by a range of accessories. Here, you can find an overview of the accessories included and information on how to use them correctly.

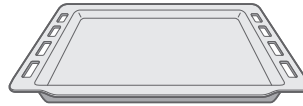
Accessories included

Your appliance is equipped with the following accessories:



Wire Rack

For ovenware, cake tins and ovenproof dishes. For roasts and grilled food



Baking Tray

For tray bakes and small baked products.

You can use the tray to place liquid or cooking food with juice.

Only use original accessories. They are specially adapted for your appliance.

You can buy accessories from the after-sales service, from specialist retailers or online.

NOTE

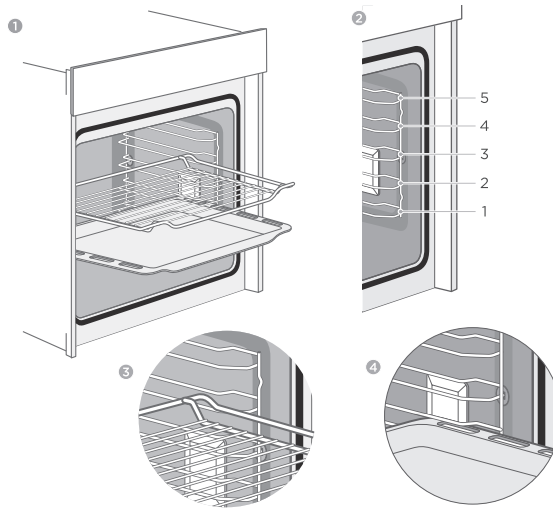
The accessories may deform when they become hot. This does not affect their function. Once they have cooled down again, they regain their original shape.

Inserting accessories

The cavity has five shelf positions. The shelf positions are counted from the bottom up. The accessories can be pulled out approximately halfway without tipping.

NOTE

1. Ensure that you always insert the accessories into the cavity the right way round.
2. Always insert the accessories fully into the cavity so that they do not touch the appliance door.



Locking function

Accessories can be approximately pulled halfway out until they lock in place. The locking function prevents accessories from tilting with the gravity of food and accessories themselves while they get pulled out. Accessories should be inserted into cavity correctly for the tilt protection. When inserting the wire rack, ensure the wire rack is onto the right facing direction like the picture ① ③

When inserting the backing tray, ensure the backing tray is onto the right facing direction like the picture ① ④.

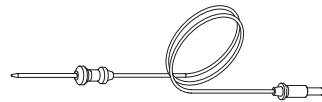
Optional accessories

You can buy optional accessories from the after-sales service, from specialist retailers or online. Accessories below are available to be purchased, and you are also welcome to see your sales brochures for more details.



Barbecue stick

For making some barbecue like meat and vegetables;



Meat probe

Insert the probe into the center of meat or poultry. Away from fat or bone

Inserting accessories:

Barbecue sticks are only suitable with rotary system, when using barbecue sticks, put them onto the wire rack of rotary system. And before inserting accessories into cavity, please ensure all the food is well put, then slightly insert them into level 2 of the cavity.

NOTE

1. The rotary system is not continuously rotating, you can choose to make it turned during the process of cooking based on the performance of food. Make sure you have dressed with heat insulating gloves and be careful with the heat rushing out while opening the door of the oven. The rotary system can make 90 degree rotations and probably you don't even need to turn it at all.
2. The barbecue sticks are dangerous with cuspidal heads, please make sure children and disabled people are away with them. And check sticks are not into the convention cover before oven gets turned on cause this will make damage to oven and could hurt people also.
3. We strongly suggest to use level 2 of cavity, top + bottom heating function to bake while using rotary system and barbecue sticks.

When purchasing, please always quote the exact order number of the optional accessory.

ENERGY EFFICIENT USE

1. Remove all accessories, which are not necessary during the cooking & baking process.
2. Do not open the door during the cooking & baking process.
3. If you open the door during cooking & baking, switch the mode to "Lamp". (Without change the temperature setting)
4. Decrease the temperature setting in not fan assisted modes to 50°C at 5min to 10min before end of cooking & baking time. So you can use the cavity heat to complete the process.
5. Use "Fan Heating", whenever possible.
6. You can reduce the temperature by 20°C to 30°C. You can cook and bake using "Fan Heating" on more than one level at the same time.
7. If it is not possible to cook and bake different dishes at the same time, you can heat one after the other to use the preheat status of the oven.
8. Do not preheat the empty oven, if it is not required.
If necessary put the food into the oven immediately after reaching the temperature indicated by switching of the indicator light the first time.
9. Do not use reflective foil, like aluminum foil to cover the cavity floor.
10. Use the timer and or a temperature probe whenever possible.
11. Use dark matt finish and light weighted baking molds and containers. Try not to use heavy accessories with shiny surfaces, like stainless steel or aluminum.

ENVIRONMENT

The packaging is made for protect your new appliance against damages during transport. The materials used are selected carefully and should be recycled. Recycling reduces the use of raw materials and waste. Electrical and electronic appliances often contain valuable materials. Please do not dispose of it with your household waste.



HEALTH

Acrylamide occurs mainly by heating up starchy food (i.e. potato, French fries, bread) to very high temperatures over long times.

Tips

1. Use short cooking times.
2. Cook food to a golden yellow surface color, do not burn it to dark brown colors.
3. Bigger portions have less acrylamide.
4. Use "Fan Heating" mode if possible.
5. French fries: Use more than 450g per tray, place them evenly spread and turn them time by time. Use the product information if available to get the best cooking result.

MAINTENANCE YOUR APPLIANCE

Cleaning Agent

With good care and cleaning, your appliance will retain its appearance and remain fully functioning for a long time to come. We will explain here how you should correctly care for and clean your appliance.

To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information in the table. Depending on the appliance model, not all of the areas listed may be on/in your appliance.



CAUTION!

Risk of surface damage

Do not use:

1. Harsh or abrasive cleaning agents.
2. Cleaning agents with a high alcohol content.
3. Hard scouring pads or cleaning sponges.
4. High-pressure cleaners or steam cleaners.
5. Special cleaners for cleaning the appliance while it is hot.

Wash new sponge cloths thoroughly before use.

Tip

Highly recommended cleaning and care products can be purchased through the after-sales service. Observe the respective manufacturer's instructions.

Area	Appliance exterior	Cleaning
Appliance exterior	Stainless steel front	<p>Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such flecks. Special stainless steel cleaning products suitable for hot surfaces are available from our after-sales service or from specialist retailers. Apply a very thin layer of the cleaning product with a soft cloth.</p>
	Plastic	<p>Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use glass cleaner or a glass scraper.</p>
	Painted surfaces	<p>Hot soapy water: Clean with a dish cloth and then dry with a soft cloth.</p>
	Control panel	<p>Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use glass cleaner or a glass scraper.</p>
	Door panels	<p>Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use a glass scraper or a stainless steel scouring pad.</p>
	Door handle	<p>Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. If descaler comes into contact with the door handle, wipe it off immediately. Otherwise, any stains will not be able to be removed.</p>
	Enamel surfaces and self-cleaning surfaces	<p>Observe the instructions for the surfaces of the cooking compartment that follow the table.</p>
	Glass cover for the interior lighting	<p>Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. If the cooking compartment is heavily soiled, use oven cleaner.</p>

Door seal Do not remove	Hot soapy water: Clean with a dish cloth. Do not scour.
Stainless steel door cover	Stainless steel cleaner: Observe the manufacturer's instructions. Do not use stainless steel care products. Remove the door cover for cleaning.
Accessories	Hot soapy water: Soak and clean with a dish cloth or brush. If there are heavy deposits of dirt, use a stainless steel scouring pad.
Rails	Hot soapy water: Soak and clean with a dish cloth or brush.
Pull-out system	Hot soapy water: Clean with a dish cloth or a brush. Do not remove the lubricant while the pull-out rails are pulled out. It is best to clean them when they are pushed in. Do not clean in the dishwasher.
Meat thermometer	Hot soapy water: Clean with a dish cloth or a brush. Do not clean in the dishwasher.

NOTE

1. Slight differences in color on the front of the appliance are caused by the use of different materials, such as glass, plastic and metal.
2. Shadows on the door panels, which look like streaks, are caused by reflections made by the interior lighting.
3. Enamel is baked on at very high temperatures. This can cause some slight color variation. This is normal and does not affect operation. The edges of thin trays cannot be completely enameled. As a result, these edges can be rough. This does not impair the anti-corrosion protection.
4. Always keep the appliance clean and remove dirt immediately so that stubborn deposits of dirt do not build up.

Tips

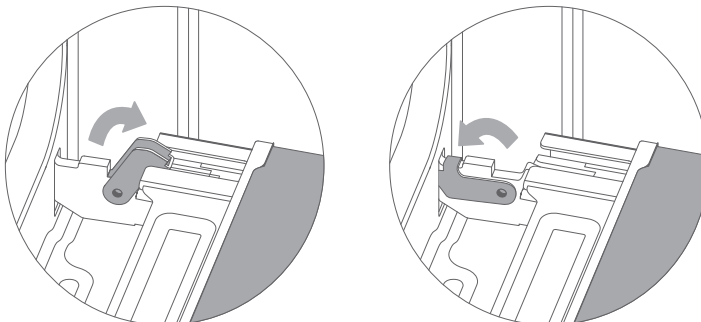
1. Clean the cooking compartment after each use. This will ensure that dirt cannot be baked on.
2. Always remove flecks of lime scale, grease, starch and albumin (e.g. egg white) immediately.
3. Remove flecks of food with sugar content immediately, if possible, when the fleck is still warm.
4. Use suitable ovenware for roasting, e.g. a roasting dish.

APPLIANCE DOOR

With good care and cleaning, your appliance will retain its appearance and remain fully functional for a long time to come. This will tell you how to remove the appliance door and clean it.

For cleaning purposes and to remove the door panels, you can detach the appliance door. The appliance door hinges each have a locking lever.

When the locking levers are closed, the appliance door is secured in place. It cannot be detached. When the locking levers are open in order to detach the appliance door, the hinges are locked. They cannot snap shut.



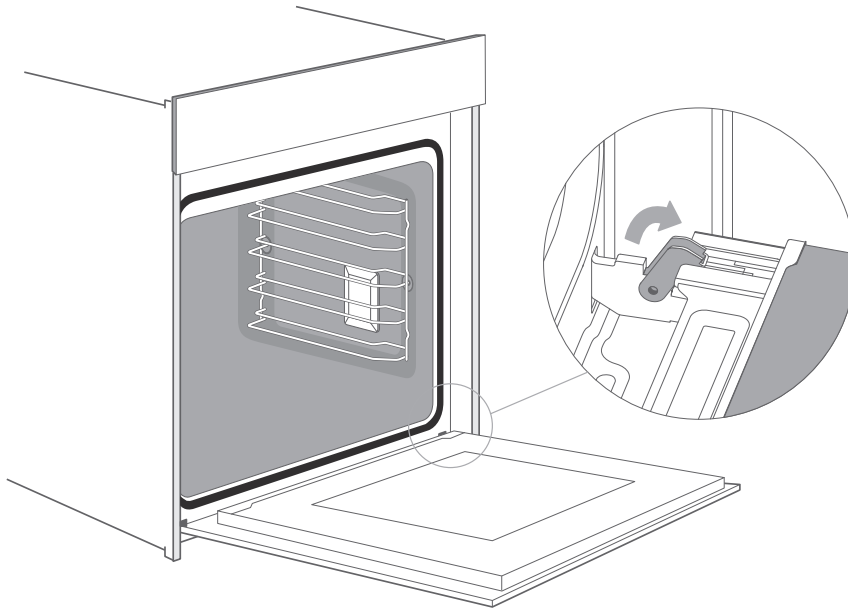
WARNING!

Risk of injury!

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

Removing the appliance door

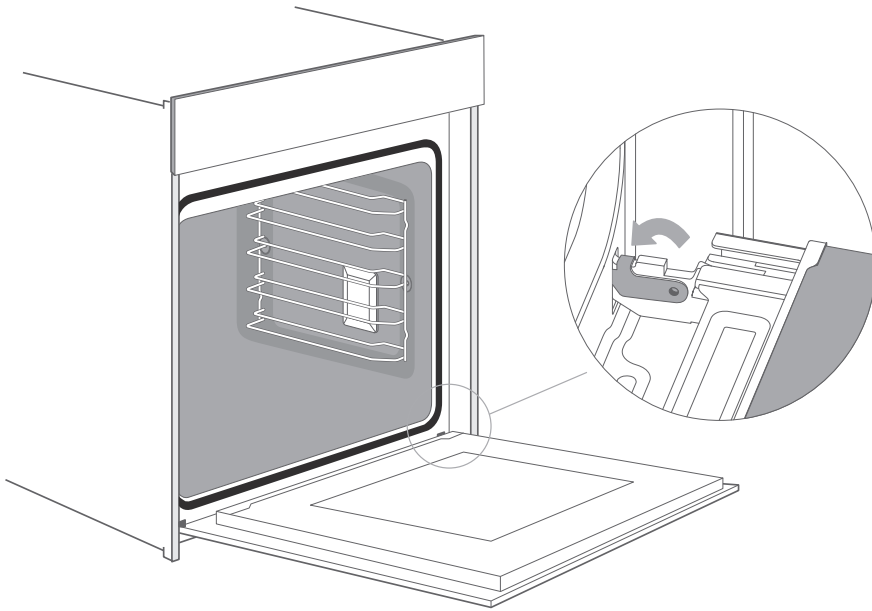
1. Open the appliance door fully.
2. Fold open the two locking levers on the left and right
3. Close the appliance door as far as the limit stop.
4. With both hands, grip the door on the left- and right-hand side, and pull it out upwards.



Fitting the appliance door

Reattach the appliance door in the opposite sequence to removal.

1. When attaching the appliance door, ensure that both hinges are placed right onto the installing holes of the front panel of the cavity.
Ensure that the hinges are inserted into the correct position. You must be able to insert them easily and without resistance. If you can feel any resistance, check that the hinges are inserted into the holes right.
2. Open the appliance door fully. While opening the appliance door, you can make another check if the hinges are onto the right position. If you make the fitting wrong, you will not be able to make the appliance door fully opened.
Fold both locking levers closed again.
3. Close the cooking compartment door. By the same time, we warmly recommend you to check one more time, if the door is onto the right position and if the ventilation slots are not half-sealed.

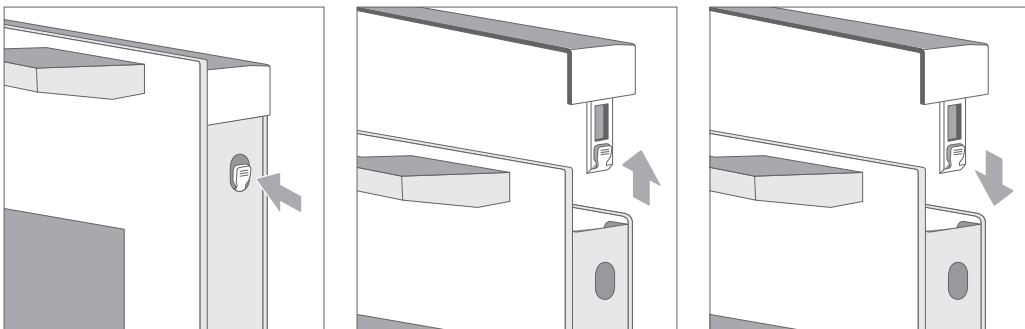


Removing the door cover

The plastic inlay in the door cover may become discolored. To carry out thorough cleaning, you can remove the cover.

Remove the appliance door like instructed above.

1. Press on the right and left side of the cover.
2. Remove the cover.
3. After removing the door cover, the rest parts of the appliance door can be easily taken apart, put the cover back in place and press on it until it clicks audibly into place.
4. Fitting the appliance door and close it.



! CAUTION!

While the appliance door is well installed, the door cover can also be taken off, by this time.

1. Removing the door cover means to set the inner glass of the appliance door free, the glass can be easily moved and cause damage or injury.
2. As removing the door cover and inner glass means to reduce the overall weight of the appliance door. The hinges can be easier to be moved when closing the door and you may be trapped. Keep your hands away from the hinges.

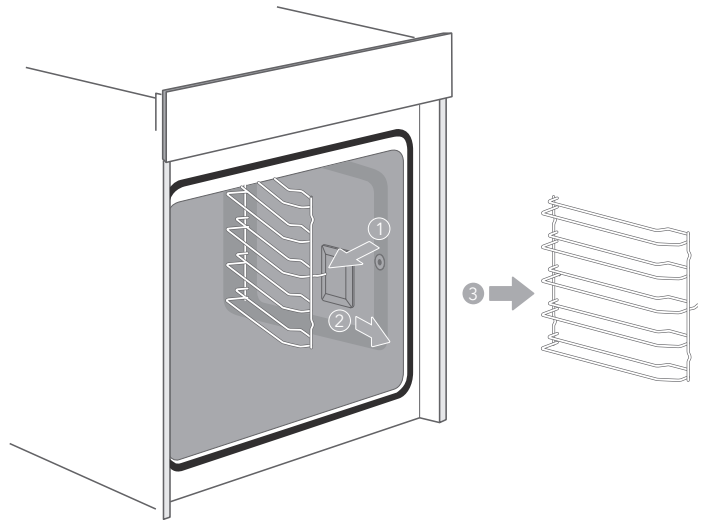
Because of the 2 points above, we strongly recommend you not to remove the door cover unless the appliance door removed. Damage caused by incorrect operation is not covered under warranty.

Rails

When you want have a good cleaning for the rails and cavity, you can remove the shelves and clean it. In this way your appliance will retain its appearance and remain fully functional for a long time to come.

Detaching and refitting the rails Inserting the holders

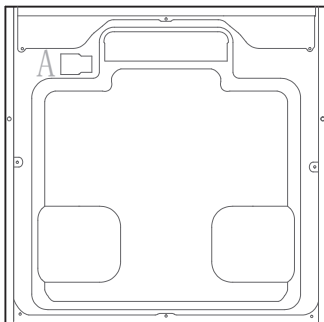
Attaching the rails



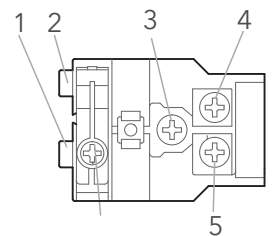
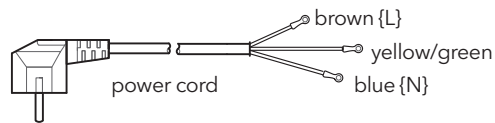
Change the power cord

Position A show the terminal box position on the back of the back outer case and it's closed.

- Steps:
- cut off the power, use small f at screwdriver to open two snap 1, 2.
 - use Phillips crew driver to take off screws 3, 4, 5 and 6.
 - change the new power cord , fix the yellow/green wire on 3, brown wire on 4, blue wire on 5.
 - twist screw 6 closed the terminal box cover finish the changing.



back outer case



terminal box

CURE YOUR APPLIANCE WHEN NEEDED

If a fault occurs, before calling the after-sales service, please ensure that is not because of incorrect operations and refer to the fault table, attempt to correct the fault yourself. You can often easily rectify technical faults on the appliance yourself. If a dish does not turn out exactly as you wanted, you can find many tips and instructions for preparation at the end of the operating manual.

Fault	Possible Cause	Notes/remedy
The appliance does not work.	Faulty fuse.	Check the circuit breaker in the fuse box.
	Power cut	Check whether the kitchen light or other kitchen appliances are working.
Knobs have fallen out of the support in the control panel.	Knobs have been accidentally disengaged.	Knobs can be removed. Simply place knobs back in their support in the control panel and push them in so that they engage and can be turned as usual.
Knobs can no longer be turned easily.	There is dirt under knobs	Knobs can be removed. To disengage knobs, simply remove them from the support. Alternatively, press on the outer edge of knobs so that they tip and can be picked up easily. Carefully clean the knobs using a cloth and soapy water. Dry with a soft cloth. Do not use any sharp or abrasive materials. Do not soak or clean in the dishwasher. Do not remove knobs too often so that the support remains stable.
Fan does not work all the time in the mode: "Fan Heating"		This is a normal operation due to the best possible heat distribution and best possible performance of the oven.
After a cooking process a noise can be heard and a air flow in the near of the control panel can be observed.		The cooling fan is still working, to prevent high moisture conditions in the cavity and cool down the oven for your convenience. The cooling fan will switch off automatically.
Food is undercooked within the time specified in the recipe.		A temperature different from the recipe is used. Double check the temperatures. The ingredient quantities are different to the recipe. Double check the recipe.
Uneven browning		The temperature setting is too high, or the shelf level could be optimized. Double check the recipe and settings. The surface finish and or color and or material of the baking ware were not the best choice for the selected oven function. When use radiant heat, such as "Top & Bottom Heating" mode, use matt finished, dark colored and light weighted oven ware.
The lamp doesn't turn on		The lamp needs to be replaced.

WARNING!

Risk of electric shock!

Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

Maximum operating time

The maximum operating time of this appliance is 9 hours, to prevent that you forget shot off the power.

Cooking compartment bulbs

To light the interior of your cooking compartment, your appliance has one or more long-life LED bulbs.

However, if ever an LED bulb or the bulb's glass cover is defective, call the after-sales service. The lamp cover must not be removed.

CUSTOMER SERVICE

Our after-sales service is there for you if your appliance needs to be repaired. We will always find an appropriate solution. Please contact the dealer where you by this appl - ance. When calling us, please give the model number and S/N so that we can provide you with the correct advice. The rating plate bearing these numbers can be found when you open the appliance door.

SPECIFICATIONS

Rated voltage	220-240V~
Rated frequency	50Hz-60Hz
Electric power	3.15 kW



WARNING!

This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance.

NOTE

Please note that a visit from an after-sales service engineer is not free of charge, even during the warranty period. Rely on the professionalism of the manufacturer. You can therefore be sure that the repair is carried out by trained service technicians who carry original spare parts for your appliances. Above, thank you again for buying Tesla Built-in Oven, and we wish that our appliance will bring you delicious food and happy life.

TIPS AND TRICKS

You want to cook your own recipe	Try to use settings of similar recipes first and optimize the cooking process due to the result.
Is the cake baked ready?	Put a wooden stick inside the cake about 10 minutes before the given baking time is reached. If there is no raw dough at the stick after pulling out, the cake is ready.
The cake loses massive volume during cooling down after baking	Try to lower the temperature setting by 10°C and double check the food preparing instructions regarding the mechanical handling of the dough.
The height of the cake is in the middle much higher than at the outer ring	Do not grease the outer ring of the spring form.
The cake is too brown at the top	Use a lower shelf level and or use a lower set temperature (this may lead to a longer cooking time)
The cake is too dry	Use a 10°C higher set temperature (this may lead to a shorter cooking time)
The food is good looking but the humidity inside is too high	Use a 10°C lower set temperature (this may lead to a longer cooking time) and double check the recipe.
The browning is uneven	Use a 10°C lower set temperature (this may lead to a longer cooking time). Use the "Top & Bottom Heating" mode on one level.
The cake is less browned on the bottom	Choose a level down
Baking on more than one level at the same time: One shelf is darker than the other.	Use a fan assisted mode for baking at more than one level and take out the trays individually when ready. It is not necessary that all trays are ready at the same time.
Condensing water during baking	Steam is part of baking and cooking and moves normally out of the oven together with the cooling air flow. This steam may condensate at different surfaces at the oven or near to the oven and build water droplets. This is a physical process and cannot be avoid completely.
Which kind of baking ware can be used?	Every heat resistant baking ware can be used. It is recommended not to use aluminum in direct contact with food, especially when it is sour. Please ensure a good fitting between container and lid.
How to use the grill function?	Preheat the oven for 5 minutes and place the food in the level given by this manual. Close the oven door when you use any grilling mode. Do not use the oven when the door is open, except for load / remove / check the food.
How to keep clean the oven during grilling ?	Use the tray filled with 2 liter of water in at level 1. Nearly all fluids drip down from the food placed on the rack will captured by the tray.
The heating element in all grilling modes are switching on and off over the time.	It is a normal operation and depends on the temperature setting.
How to calculate the oven settings, when the weight of a roast is not given by a recipe?	Choose the settings next to the roast weight and change the time slightly. Use a meat probe if possible to detect the temperature inside the meat. Place the head of the meat probe carefully in the meat, due to the manufacturer instructions. Make sure, that the head of the probe is placed in the middle of the biggest part of the meat, but not in the near of a bone or hole.
What happens if a fluid is poured to a food in the oven during the baking or cooking process?	The fluid will boil and steam will arise as a normal physical process. Please be careful, because the steam is hot. See also "Condensing water during baking" for more information. If the fluid contains alcohol, the boiling process will be quicker and can lead to flames in the cavity. Make sure, that the oven door is closed during such kind of processes. Please control the baking or cooking process carefully. Open the door very gentle and only if necessary.

AUTO MENU CHART

Menu	Display	Press Times	Mode	Temp.in °C	Duration in minutes
Roast chicken midwing	C01	1	Convection	250	30-35
Grilled shrimp	C02	2	Convection	250	30-35
Pizza	A01	3	Convection	200	30-40
Croissant bread	A02	4	Convection	180	40-50
Cookies	A03	5	Convection	160	30-35
Roast beef	A04	6	Double Grill+ Fan	250	70-80
Sponge Cake	A05	7	Conventional	175	80-85
Cod fis	A06	8	Convection	250	70-80
Millefoglie of potato yellow and purple	A07	9	Convection	180 200	35 5
Roasted chicken with potatoes novelle	A08	10	Convection	250 200	15 25
Roast beef perfect	A09	11	Convection	250 120	5 50
Descaling	A10	12	-	-	40
Clean	A11	13	-	-	5

TYPICAL RECIPES

CAKE	Form	Level	Mode	Temp.in °C	Duration in minutes
Sponge Cake (simple) in a Box shape	Box	2	Conventional with Fan	170	50
Sponge Cake (simple) in a Box shape	Box	1	Conventional	140	70
Sponge Cake with Fruits in a round Form	Round form	1	Conventional with Fan	150	50
Sponge Cake with Fruits on a Tray	Tray	1	Conventional	140	70
Raisins Brioche	Muffin form	2	Conventional	220	p.h.t.:19:00 b.t.: 11:00
Gugelhupf (with Yeast)	Tray	1	Conventional	150	p.h.t.:11:00 b.t.:60:00
Muffins	Muffin form	1	Conventional	160	p.h.t.: 8:30 b.t.: 30:00
Muffins	Muffin form	1	Conventional with Fan	150	p.h.t.: 8:30 b.t.: 30:00
Apple Yeast Cake on a Tray	Tray	1	Conventional with Fan	160	p.h.t.: 10:00 b.t.: 42:30

CAKE	Form	Level	Mode	Temp.in °C	Duration in minutes
Water Sponge Cake (6 Eggs)	Spring form	1	Conventional	160	p.h.t.: 9:30 b.t.: 41:00
Water Sponge Cake (4 Eggs)	Spring form	1	Conventional	160	p.h.t.: 9:00 b.t.: 26:00
Water sponge Cake	Spring form	1	Convention	160	35
Apple Yeast Cake on a Tray	Tray	2	Conventional with Fan	150	p.h.t.: 8:00 b.t.: 42:00
Hefezopf (Callah)	Tray	2	Conventional with Fan	150	40
Small Cakes 20	Tray	2	Convention	150	36
Small Cakes 40	Tray	2+4	Convention	150	p.h.t.:10:00 b.t.:34:00
Butter Yeast Cake	Tray	2	Conventional	150	p.h.t.: 8:00 b.t.: 30:00
Shortbread	Tray	2	Conventional	170	p.h.t.: 8:00 b.t.: 13:00
Shortbread 2 Trays	Tray	2+4	Conventional with Fan	160	p.h.t.:8:20 b.t.: 12:00
Vanilla Cookies	Tray	2	Conventional	160	p.h.t.: 8:00 b.t.: 10:00
Vanilla Cookies	Tray	2+4	Conventional with Fan	150	p.h.t.:8:00 b.t.: 14:00
BREAD	Form	Level	Mode	Temp.in °C	Duration in minutes
White Bread (1 kg Flour) Box shape	Box	1	Conventional	170	p.h.t.: 9:20 b.t.: 50:00
White Bread (1 kg Flour) Box shape	Box	1	Conventional with Fan	170	p.h.t.: 12:00 b.t.: 45:00
Fresh Pizza (thin)	Tray	2	Conventional	170	p.h.t.: 9:30 b.t.: 21:00
Fresh Pizza (thick)	Tray	2	Conventional	170	p.h.t.: 10:00 b.t.: 45:00
Fresh Pizza (thick)	Tray	2	Conventional with Fan	170	p.h.t.:8:00 b.t.: 41:00
Bread	Tray	1	Convention	190	p.h.t.:9:00 b.t.:30:00
MEAT	Form	Level	Mode	Temp.in °C	Duration in minutes
Beef Tender Loin 1,6 kg	Tray	2	Double Grill with fan	180	55
Meatloaf 1 kg Meat	Tray	1	Conventional	180	75
Chicken 1 kg	Tray	L2:Rack L1:Tray	Double Grill with fan	180	50
Fish (2,5 kg)	Tray	2	Conventional	170	70
Ribs Tomahawk Cooked B.T.	Tray	3	Convention	120	85
Pork Roast of the neck (1,2kg)	Tray	1	Convention	160	82
Chicken 1,7kg	Tray	L2:Rack L1:Tray	Convention	180	78

 **NOTE** p.h.t means preheat time, b.t. means baking time.

AUTOMATIC RECIPES













This appliance have a lot of automatic recipes, you can get perfect dishes easily by follow the tips in the display.

1. Please prepare food and ingredient.
2. In standby mode, touch "A " button once to activate auto menu mode; touch "- " or "+ " , you can choose different types of cooking menu.(C01 to C02, A01 to A11)
3. There are 11 kinds of recipes in five categories, you can select as you need.

NOTE

1. Please follow the instructions in the display, or you maybe can't get a perfect cooking result.
2. During the automatic cooking, you can pause the process.
3. Please don't open the door unless it is necessary by instructions in display, because it will cool down the cavity.

TEST FOOD ACCORDING TO EN 60350-1

RECIPES	Accessories	F	°C	Level	Time (min)	Pre-heat
Sponge cake	Springform ϕ 26cm		170	1	30-35	No
Sponge cake	Springform ϕ 26cm		160	1	30-35	No
Small cake	1 tray		150	2	30-40	Yes
Small cake	1 tray		150	2	40-50	Yes
Small cake	2 trays		150	L2&L4	30-35	Yes
Cheese cake	Springform ϕ 26cm		150	1	70-80	No
Apple pie	Springform ϕ 20cm		170	1	80-85	No
Apple pie	Springform ϕ 20cm		160	1	70-80	No
Bread	1 tray		210	1	30-35	Yes
Bread	1 tray		190	1	30-35	Yes
Toast	Rack		Max	5	6-8	Yes 5min
Chicken	Rack & tray		180	Rack 2 Tray 1	75-80	Yes

1. In chicken recipe, begin with the backside on top and turn the Chicken after 30 min. to the top side
2. Use a dark, frosted mold and place it on the rack
3. Take out the trays at the moment, when the food is ready, even when it is not at the end of the given baking time.
4. Choose the lower temperature and check after the shortest time, given in the table.
5. If using the tray to capture fluids dripping from the food placed on the rack during any grilling mode, the tray should be set to level 1 and filled with some water
6. The burger patties should turned around after 2/3 of the time.

ENERGY EFFICIENCY ACCORDING TO EN 60350-1

Please note the following information:

1. The measurement is carried out in the "ECO" mode to determine the data regarding the forced air mode and the label-class.
2. The measurement is carried out in the "Top & Bottom Heating" mode to determine the data regarding the conventional mode.
3. During the measurement only the necessary accessory is in the cavity. All other parts have to be removed.
4. The oven is installed as described in the installation guide and placed in the middle of the cabinet.
5. It is necessary for the measurement to close the door like in the household, even when the cable disturbs the sealing function of the gasket during the measurement. To make sure, that there are no negative effects regarding the disturbed sealing due to the energy data, it is necessary to close the door carefully during the measurement. It may be required to use a tool to guarantee the sealing of the gasket like in the household, where no cable disturbs the sealing function.
6. The determination of the cavity volume carried out for the usage "Defrost" as described on page 14. To ensure an efficient use of the oven, all accessories including side-racks are removed.

COOKING BY ECO MODE

ECO mode is heat by bottom and ring heater, with this mode you can save energy during cooking.

RECIPES	Accessories	°C	Level	Time (min)	Pre-heat
Challah	1 tray	180	1	45-50	No
Pork Roast	1 tray	200	1	80-85	No
Clafouti Cherry Cake	Round form	200	1	55-60	No
Beef Roast 1.3kg	1 tray	200	1	80-85	No
Brownies	Rack and glass plate	180	1	55-60	No
Potato Gratin	Rack and round plate	180	1	65-70	No
Lasagne	Rack and glass plate	180	1	75-80	No
Cheese Cake	Springform ϕ 20cm	160	1	80-90	No

DATASHEET (EU 65/2014 & EU 66/2014)

Mass of the Oven	45kg
No of Cavities	1
Heat Source	Electric
Usable Volume	72L
ECElectric, cavity (Conventional)	1.06kWh/cycle
ECElectric, cavity (Forced Air)	0.63kWh/cycle
EEICavity	74
Energy Efficiency Class (A+++ to D)	A+

INFORMACIJE O BEZBEDNOSTI

Namena

Hvala vam što ste kupili Tesla ugradnu rernu. Pre nego što je raspakujete, molimo vas da pažljivo pročitate ova uputstva. Tek tada ćete moći da koristite svoj aparat bezbedno i ispravno.

Toplo preporučujemo da sačuvate priručnik za upotrebu i uputstva za instalaciju za buduću upotrebu ili za naredne vlasnike.

Aparat je namenjen isključivo za ugradnju u kuhinju. Poštujte posebna uputstva za instalaciju.

Proverite aparat da li ima oštećenja nakon raspakivanja. Ne povezujte aparat ako je oštećen. Samo ovlašćeni stručnjak može povezati aparate bez utikača. Oštećenja nastala nepravilnim povezivanjem nisu pokrivena garancijom. Ovaj aparat koristite isključivo unutra.

Aparat se sme koristiti samo za pripremu hrane i pića. Aparat mora biti pod nadzorom tokom rada. Ovaj aparat mogu koristiti deca starija od 8 godina i osobe sa smanjenim fizičkim, senzornim ili mentalnim sposobnostima ili osobe sa nedostatkom iskustva ili znanja, ako su pod nadzorom ili su uputstva dobili od osobe odgovorne za njihovu bezbednost o tome kako bezbedno koristiti aparat i razumeju povezane opasnosti.

Deca ne smeju da se igraju sa aparatom, na njemu ili oko njega. Deca ne smeju da čiste aparat ili obavljaju opšte održavanje osim ako nisu starija od 8 godina i nisu pod nadzorom.

Držite decu mlađu od 8 godina na sigurnoj udaljenosti od aparata i strujnog kabla. Molimo vas da uvek pravilno umetnete dodatke u rernu.

UPOZORENJE!

Opasnost od električnog udara!

1. Neispravne popravke su opasne. Popravke mogu izvršavati samo naši obučeni tehničari za postprodajnu podršku, kao i zamenjivati oštećene naponske kablove. Ako je aparat neispravan, isključite ga iz struje ili isključite osigurač u razvodnoj kutiji. Kontaktirajte servis za postprodajnu podršku.
2. Izolacija kablova na električnim aparatima može se otopiti kada dođe u kontakt sa vrućim delovima aparata. Nikada ne dovodite kablove električnih aparata u kontakt sa vrućim delovima aparata.
3. Ne koristite čistače sa visokim pritiskom ili paročistače, jer to može dovesti do električnog udara.
4. Neispravan aparat može izazvati električni udar. Nikada ne uključujte neispravan aparat. Isključite aparat iz struje. Kontaktirajte servis za postprodajnu podršku.

Opasnost od opekotina!

1. Aparat postaje veoma vruć. Nikada ne dodirujte unutrašnje površine aparata ili grejne elemente.
2. Uvek dozvolite aparatu da se ohladi.
3. Držite decu na sigurnoj udaljenosti.
4. Dodaci i posude za pečenje postaju veoma vruće. Uvek koristite rukavice za pečenje prilikom vađenja dodataka ili posuda iz šupljine.
5. Alkoholne pare mogu se zapaliti u vrućem prostoru za kuvanje. Nikada ne pripremajte hranu koja sadrži velike količine napitaka sa visokim sadržajem alkohola. Koristite samo male količine napitaka sa visokim

sadržajem alkohola. Pažljivo otvorite vrata aparata.

Opasnost od opekotina vrelom tečnošću!

1. Pristupačni delovi postaju vrući tokom rada. Nikada ne dodirujte vruće delove. Držite decu na sigurnoj udaljenosti.
2. Kada otvorite vrata aparata, vruća para može iscuriti. Para možda nije vidljiva, u zavisnosti od njene temperature. Prilikom otvaranja ne stojte previše blizu aparata. Pažljivo otvorite vrata aparata. Držite decu podalje.
3. Voda u vrućoj rerni može stvoriti vruću paru. Nikada ne sipajte vodu u vruću rernu.

Opasnost od povreda!

1. Ogrebano staklo na vratima aparata može se razviti u pukotinu. Ne koristite stakleni strugač, oštre ili abrazivne sredstava za čišćenje ili deterdžente.
2. Šarke na vratima aparata se pomeraju prilikom otvaranja i zatvaranja vrata, i možete se zaglaviti. Držite ruke podalje od šarki.

Opasnost od požara!

1. Zapaljivi predmeti skladišteni u rerni mogu se zapaliti. Nikada ih ne ostavljajte. Nikada ne otvarajte vrata aparata ako ima dima unutra. Isključite aparat i isključite ga iz osigurača u razvodnoj kutiji.
2. Prilikom otvaranja vrata aparata stvara se određeno strujanje. Papir za pečenje može doći u kontakt sa grejnim elementom i zapaliti se. Ne postavljajte papir za pečenje labavo preko dodataka tokom podgrevanja. Uvek pritisnite

papir za pečenje posudom ili plehom. Papirom za pečenje pokrijte samo površinu koja je potrebna. Papir za pečenje ne sme da viri preko dodataka.

Opasnost od magnetizma!

1. Trajni magneti se koriste u kontrolnoj ploči ili u elektronskim implantima, npr. srčanim pejsmejkerima ili insulin pumpama. Ljudi sa elektronskim implantima moraju se držati najmanje 10 cm dalje od kontrolne ploče.

Uzroci oštećenja

1. Dodaci, folija, papir za pečenje ili posude za pečenje na dnu rerne: ne postavljajte dodatke na dno rerne. Ne prekrivajte dno rerne bilo kojom vrstom folije ili papira za pečenje. Ne postavljajte posude za pečenje na dno rerne ako je postavljena temperatura iznad 50 °C. Ovo će izazvati nakupljanje toplote. Emajl će biti oštećen.
2. Aluminijska folija: Aluminijska folija u rerni ne sme doći u kontakt sa staklom vrata. Ovo može izazvati trajno promenu boje stakla vrata.
3. Silikonske posude: Ne koristite silikonske posude, niti podloge, poklopce ili dodatke koji sadrže silikon. Senzor u rerni može biti oštećen.
4. Voda u vrućem prostoru za kuvanje: ne sipajte vodu u rernu kada je vruća. Ovo će izazvati paru. Promena temperature može oštetiti emajl.
5. Vlaga u rerni: Dugotrajna vlaga u rerni može dovesti do korozije. Dozvolite aparatu da se osuši nakon korišćenja. Ne čuvajte vlažnu hranu u zatvorenoj rerni duži vremenski period. Ne skladištite hranu u rerni.
6. Hlađenje sa otvorenim vratima aparata: Nakon rada na visokim temperaturama, dozvolite aparatu da se hladi samo sa zatvorenim vratima. Ne zaglavljajte ništa u vratima aparata. Čak i ako su vrata samo malo otvorena, prednja strana obližnjeg nameštaja može se vremenom oštetiti. Ostavite aparat da se osuši sa otvorenim vratima samo ako je tokom rada rerne proizvedeno mnogo vlage.
7. Voćni sok: prilikom pečenja posebno sočnih voćnih pita, ne puniti pleh previše. Voćni sok koji kaplje sa pleha ostavlja mrlje koje se ne mogu ukloniti. Ako je moguće, koristite dublji univerzalni pleh.
8. Ekstremno prljava guma: Ako je guma veoma prljava, vrata aparata se neće više ispravno zatvarati tokom rada. Prednje strane susednih jedinica mogu biti oštećene. Uvek održavajte gumu čistom.
9. Vrata aparata kao sedište, polica ili radna površina: Ne sedite na vratima aparata niti postavljajte ili kačite bilo šta na njih. Ne stavljajte posude ili dodatke na vrata aparata.
10. Umetanje dodataka: u zavisnosti od modela aparata, dodaci mogu ogrebat panel vrata prilikom zatvaranja aparata. Uvek umetnite dodatke u rernu koliko god mogu da idu.
11. Nošenje aparata: ne nosite i ne držite aparat za ručku vrata. Ručka vrata ne može podržati težinu aparata i može se slomiti.
12. Ako koristite preostalu toplotu aparata da držite hranu toplom, može doći do visoke vlažnosti unutar rerne. To može dovesti do kondenzacije i može uzrokovati koroziju vašeg visokokvalitetnog aparata, kao i oštetiti vašu kuhinju. Izbegavajte kondenzaciju otvaranjem vrata ili koristite režim "Odmrzavanje".

INSTALLATION

Da biste bezbedno koristili ovaj aparat, molimo vas da se uverite da je instaliran prema profesionalnim standardima, u skladu sa uputstvima za instalaciju. Oštećenja koja nastanu usled nepravilne instalacije nisu pokrivena garancijom.

Tokom instalacije, molimo vas da nosite zaštitne rukavice kako biste se zaštitili od povreda oštrim ivicama.

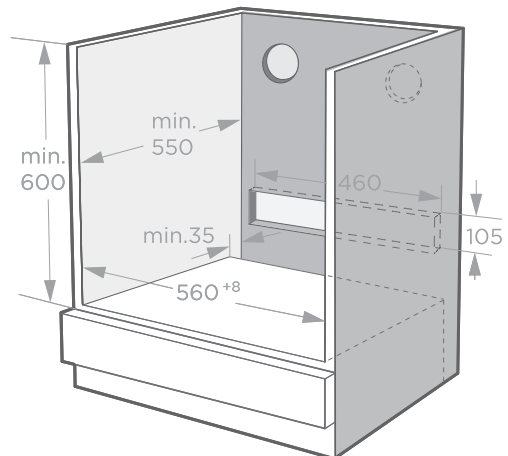
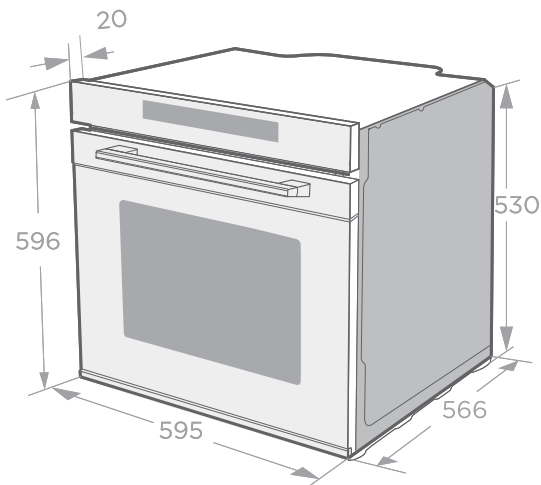
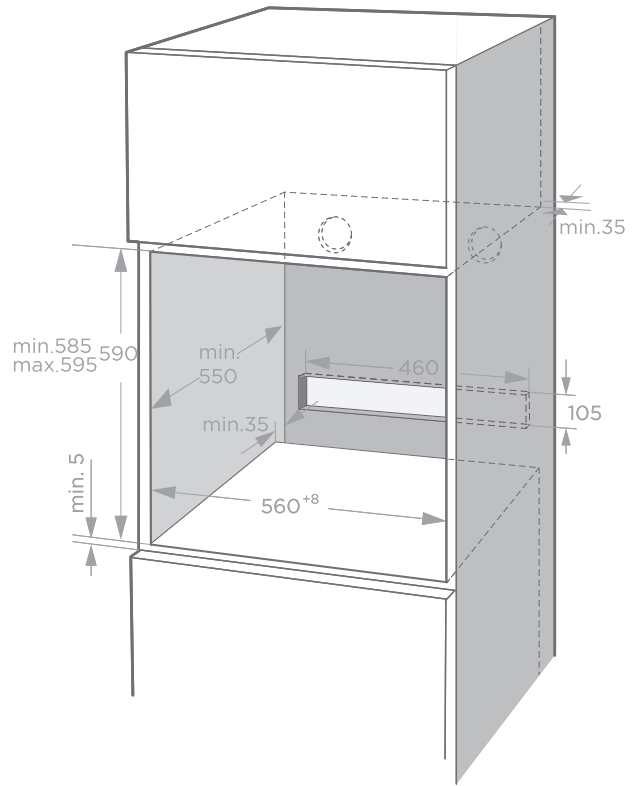
Proverite da li uređaj ima oštećenja pre instalacije i ne povezujte ga ako ih ima.

Pre uključivanja, molimo vas da uklonite sve pakovne materijale i lepljivu foliju sa aparata. Priložene dimenzije su u mm.

Neophodno je da utičnica bude dostupna ili da se u fiksnoj električnoj instalaciji ugradi prekidač kako bi se aparat mogao isključiti iz napajanja nakon instalacije kada je to potrebno.

UPOZORENJE!











Aparat se ne sme instalirati iza dekorativnih vrata kako bi se izbeglo pregrevanje.



KORIŠĆENJE APARATA

Komponenta




	1. Otkazi	Otkazi
	2. Lampa Uključeno / Isključeno	Uključite i isključite lampu.
	3. Rerna - Funkcija	Pritisnite ovaj simbol da promenite režim grejanja.
	4. AUTO	Koristite ovo da izaberete automatski meni ili uklanjanje kamenca i čišćenje.
	5. Para	Para: Ručno dodavanje pare.
	6. Brzo prethodno zagrevanje	Koristite ovo za brzo prethodno zagrevanje
	7. Klizni regulator	Pomerite da promenite vrednosti podešavanja prikazane na ekranu.
	8. Podešavanje trajanja i sata Podešavanje temperature	Podesite vreme trajanja, zatim izaberite funkciju i podesite sat u režimu mirovanja. Pritisnite da podesite temperaturu.
	9. Pokreni / Pausiraj	Pokrenite i pausirajte proces kuvanja.
	10. Posuda za vodu	Posuda za vodu: Posuda za funkciju pare, posuda će iskočiti nakon što je pritisnete.

Pre korišćenja aparata

Prvo korišćenje

Pre nego što prvi put upotrebite aparat za pripremu hrane, potrebno je da očistite unutrašnjost i pribor.

1. Uklonite sve nalepnice, zaštitne folije i delove za zaštitu tokom transporta.
2. Uklonite sav pribor i bočne police iz unutrašnjosti.
3. Temeljno operite pribor i bočne police koristeći sapunicu i krpu za sudove ili meku četku.
4. Proverite da unutrašnjost ne sadrži ostatke ambalaže, kao što su stiropor ili drveni delovi koji mogu izazvati rizik od požara.
5. Obrisite glatke površine u unutrašnjosti i vrata mekom, vlažnom krpom.
6. Da biste uklonili miris novog aparata, zagrejte aparat kada je prazan i sa zatvorenim vratima rerne.
7. Održavajte kuhinju dobro ventilisanom dok se aparat prvi put zagreva. Držite decu i kućne ljubimce van kuhinje tokom ovog vremena. Zatvorite vrata ka susednim prostorijama.
8. Podesite naznačene postavke. Možete saznati kako da podesite tip grejanja i temperaturu u sledećem odeljku.




Podešavanja		Temperatura	Vreme
	Režim grejanja	250°C	1h

Nakon što se aparat ohladi:

1. Operite glatke površine i vrata sapunicom i krpom za sudove.
2. Osušite sve površine.
3. Postavite bočne police.

Podešavanje vremena












Pre nego što se rerna može koristiti, vreme treba da se podesi.


1. Nakon što je rerna povezana na struju, dodirnite simbol sata  zatim možete podesiti vreme u satima okretanjem desnog dugmeta.
2. Ponovo dodirnite simbol sata  zatim možete podesiti vreme u minutima okretanjem desnog dugmeta.
3. Dodirnite simbol sata  da završite podešavanje.

NAPOMENA: Sat ima 24-satni prikaz.

Tipovi grejanja

Vaš aparat ima različite radne režime koji olakšavaju njegovu upotrebu. Da bismo vam omogućili da pronađete odgovarajući tip grejanja za vaše jelo, ovde smo objasnili razlike i oblasti primene.

Tipovi grejanja	Temperatura	Upotreba
 Konvencionalno	30~250°C	Za tradicionalno pečenje i pečenje na jednom nivou. Posebno pogodno za kolače sa vlažnim prelivima.
 Konvekcija	50~250°C	Za pečenje i pečenje na jednom ili više nivoa. Toplota dolazi iz prstenastog grejača koji ravnomerno okružuje ventilator.
 ECO	140~240°C	Za kuvanje uz uštedu energije.
 Konvencionalno + Ventilator	50~250°C	Za pečenje i pečenje na jednom ili više nivoa. Ventilator ravnomerno raspoređuje toplotu iz grejača po unutrašnjosti.
 Vazдушna toplota	150~250°C	Za grilovanje manjih količina hrane i za pečenje hrane do zlatno smeđe boje. Molimo stavite hranu u srednji deo ispod grejača.
 Dupli roštilj + Ventilator	50~250°C	Za grilovanje ravnih komada hrane i za pečenje hrane do zlatno smeđe boje. Ventilator ravnomerno raspoređuje toplotu po unutrašnjosti.
 Dupli roštilj	150~250°C	Za grilovanje ravnih komada hrane i za pečenje hrane do zlatno smeđe boje.
 Pizza	50~250°C	Za pizzu i jela kojima je potrebna velika količina toplote s donje strane. Donji grejač i prstenasti grejač će raditi.
 Donje grejanje	30~220°C	Za dodatno pečenje podloge za picu, pita i peciva. Toplota dolazi iz donjeg grejača.
 Odmrzavanje	–	Za nežno odmrzavanje smrznute hrane.
 Fermentacija	30~45°C	Za pravljenje testa od kvasca i kiselog testa za fermentaciju i za kultivisanje jogurta.

Tipovi dodatnih funkcija	Temperatura	Vreme
 Sonda za meso	50°C~100°C	Za pomoć pri pečenju mesa poput bifteka i piletine.

OPREZI!

Ako otvorite vrata uređaja tokom rada, operacija se neće paузirati. Molimo vas da budete posebno oprezni zbog rizika od opekotina.

NAPOMENA

1. Za odmrzavanje velikih porcija hrane, moguće je ukloniti bočne police i staviti posudu na dno unutrašnjosti.
2. Za zagrevanje posuda, korisno je ukloniti bočne police, a režimi grejanja "Vrući vazduh" i "Grejanje ventilatorom" sa podešavanjem temperature na 50°C su korisni. "Vrući vazduh" treba koristiti ako je više od polovine dna unutrašnjosti pokriveno posudom.
3. Zbog optimalne ravnomernosti raspodele toplote unutar unutrašnjosti tokom "Grejanja ventilatorom", ventilator će raditi u određenim trenucima grejanja kako bi se obezbedila što bolja efikasnost.

Ventilator za hlađenje




Ventilator za hlađenje se uključuje i isključuje po potrebi. Vruć vazduh izlazi iznad vrata.


OPREZI!

Ne prekrivajte ventilacione otvore. U suprotnom, aparat može da se pregreje. Da bi se aparat brže ohladio nakon rada, ventilator za hlađenje može nastaviti da radi još neko vreme.


Korišćenje vašeg uređaja

Priprema hrane u rerni

1. Nakon što je rerna povezana na struju, dodirnite simbol za funkcije rerne  da biste izabrali funkcije, koristite klizač ili simbol "</>" da podesite temperaturu kuvanja.
2. Dodirnite simbol Start / Pauza  da rerna počne da radi, ako ne, rerna će se vratiti na sat nakon 10 minuta.
3. Tokom procesa kuvanja, možete dodirnuti  da otkazete.


NAPOMENA: Nakon podešavanja temperature, možete dodirnuti simbol sata  da biste podesili vreme trajanja kuvanja, možete ga podesiti pomoću klizača ili simbola "</>".


Brzo zagrevanje

Možete koristiti brzo zagrevanje da skratite vreme predgrevanja. Zatim izaberite funkciju, dodirnite simbol brzog zagrevanja  a oznaka brzog zagrevanja na ekranu će se upaliti. Ako ova funkcija ne može da se brzo zagreje, čuće se "bip". Funkcije odmrzavanja, fermentacije i "ECO" ne mogu se brzo zagrevati.

Izmena tokom kuvanja

Tokom rada aparata možete promeniti podešavanje tipa grejanja i podešavanje temperature putem funkcije rerne ili klizača. Nakon promene, ako ne bude drugih akcija nakon 6 sekundi, rerna će raditi prema onome što ste promenili.

Ako želite da promenite vreme trajanja kuvanja tokom procesa kuvanja, molimo dodirnite  i izmenite ga pomoću klizača ili simbola "</>". Nakon promene, ako ne bude drugih akcija nakon 6 sekundi, rerna će raditi prema onome što ste promenili.

Kada želite da otkazete proces kuvanja, molimo dodirnite .

NAPOMENA



Menjanje režima/temperature/vremena odmora kuvanja može negativno uticati na rezultat kuvanja, toplo preporučujemo da to ne radite osim ako nemate dovoljno iskustva u kuvanju.

OPREZI!



Nakon što se aparat isključuje, postaje veoma vruć, posebno unutrašnjost. Nikada ne dodirujte unutrašnje površine aparata ili grejače. Koristite rukavice za rernu da uklonite pribor ili posude iz unutrašnjosti i sačekajte da se aparat ohladi. Držite decu na sigurnoj udaljenosti kako biste izbegli povredu od opekotina.

Zaključavanje za decu


Vaš aparat ima funkciju zaključavanje za decu kako bi se sprečilo da deca slučajno uključe aparat ili promene bilo koja podešavanja. Kada pritisnete dugme dugim pritiskom od 3 sekunde, zaključavanje za decu se aktivira. Ponovnim dugim pritiskom od 3 sekunde, rena se otključava.

Možete aktivirati i deaktivirati zaključavanje za decu kada rena radi ili ne. Dajte  dug pritisak od 3 sekunde da biste uključili ili isključili zaključavanje za decu. Kada je zaključavanje za decu aktivirano, u statusnoj traci će se prikazati .

Sonda za meso

1. Vaša rena ima funkciju sonde. Kada umetnete sondu u otvor za sondu u šupljini rene, ekran će prikazati "Prob".
2. Pritisnite taster " " da izaberete funkciju.
3. Pritisnite taster "<" ili ">" ili pomerite kliznu traku da prilagodite temperaturu sonde.
4. Pritisnite taster " " da započnete kuvanje.
5. Kada temperatura u sredini hrane dostigne podešavanje sonde, zvučnik će se oglasiti 5 puta, a ekran će prikazati "End".

NAPOMENA

1. Tokom kuvanja, otvorite vrata rene ili pritisnite " " da pauzirate kuvanje.
2. Tokom kuvanja, pritisnite taster "<" ili ">" ili pomerite kliznu traku da promenite temperaturu sonde.

Para

1. Kada je rena u režimu mirovanja, pritiskom na dugme za paru možete dodati paru nakon što je režim podešen.
2. Pritisnite dugme za paru tokom kuvanja da ručno dodate paru.
3. Kada je rena u režimu mirovanja, pritiskom na dugme za paru možete postaviti režim pare i dodati paru za kuvanje. Podrazumevani nivo pare je nivo 1.

NAPOMENA

Para ima tri nivoa, količina pare se povećava sa povećanjem nivoa. Pritiskom na dugme za paru jednom postavlja se nivo

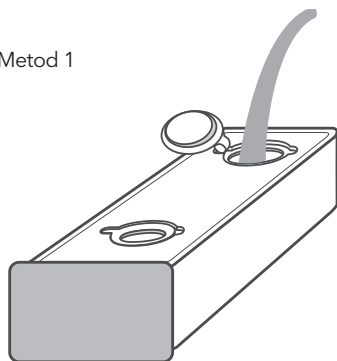
1. Pritiskom dva puta postavlja se nivo 2, a tri puta za nivo 3. Bez obzira koji nivo je odabran, svetlo na desnoj strani ekrana prikazuje nivo (L01/L02/L03). Pritiskom na dugme za paru četvrti put isključuje se dodavanje pare i ikonica za paru i nivo pare se gase.

Zbog vibracija tokom transporta, kutija za vodu može ispasti nakon otvaranja paketa. Ne zaboravite da je vratite nazad.

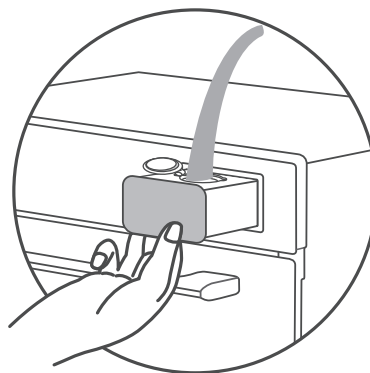
Kutija za vodu

Dodajte vodu

Metod 1



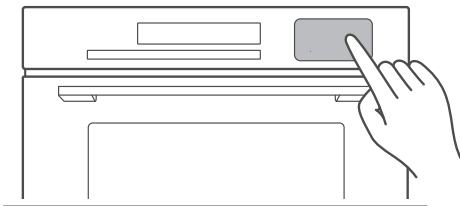
1. Pritisnite kutiju za vodu, izvadite celu kutiju i dodajte vodu.



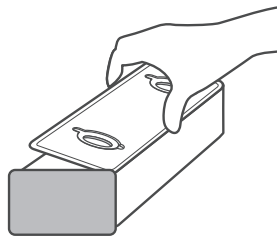
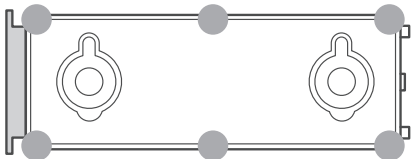
2. Pritisnite kutiju za vodu, izvucite je do pola i dodajte vodu.

Kutija za vodu

Čišćenje kutije za vodu



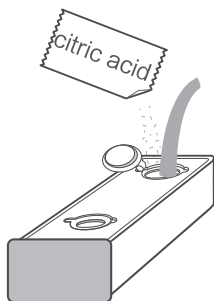
1. Pritisnite kutiju za vodu i izvadite je



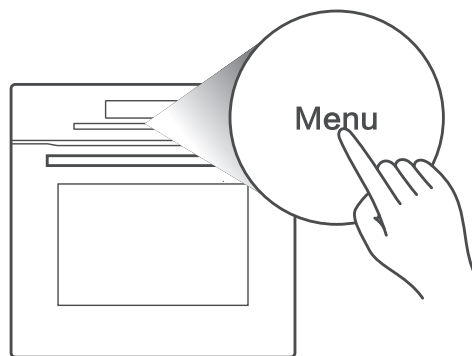
2. Skinite poklopac kutije za vodu i očistite kutiju.

3. Vratite poklopac i zaptivnu gumu, pritisnite plave tačke prikazane na slici. Izbegnite zaglavlivanje uzrokovano pomeranjem pri postavljanju.

Pametno čišćenje



1. Skinite poklopac kutije za vodu i dodajte pola kesice limunske kiseline.



2. Pritisnite taster za meni jednom u režimu mirovanja ili kada sat radi, zatim prevucite klizač ulevo ili pritisnite taster - za ulazak u režim uklanjanja kamenca.

Funkcija čišćenja parom

This function use steam to soften scales inside the cavity which make the cavity easier to clean.

1. Uključite sistem, pritisnite i izvadite rezervoar za vodu. Ulijte 1000 ml sveže vode u rezervoar za vodu.
2. Stavite rezervoar za vodu na odgovarajuće mesto u aparatu.
3. U režimu pripravnosti dodirnite dugme "A" nekoliko puta dok se na ekranu ne prikaže "A11", što znači da je rerna ušla u funkciju čišćenja parom. Vremenski prikaz pokazuje podrazumevano vreme "05:00min".
4. Pritisnite "▶||" da započnete program.

☰ NAPOMENA

Vreme čišćenja parom ne može se prilagoditi. Pritiskom na dugme pauza ili otvaranjem vrata, proces čišćenja će biti pauziran. Zatvorite vrata i pritisnite dugme za start da biste ponovo pokrenuli proces čišćenja.

Funkcija automatskog uklanjanja kamenca

Za najbolje rezultate čišćenja, preporučujemo korišćenje deterđenta natrijum-citrata, koji je slučajno odabran za uklanjanje kamenca iz rerne. Pratite uputstva proizvođača na pakovanju. Preporučuje se da se funkcija uklanjanja kamenca koristi nakon što je funkcija pare korišćena 20 sati.

1. Uključite sistem, uklonite rezervoar za vodu, ulijte 1000 ml sveže vode u rezervoar za vodu, dodajući pakovanje sredstva za uklanjanje kamenca.
2. Umetnite rezervoar za vodu na odgovarajuće mesto uređaja.
3. U režimu mirovanja, dodirnite "A" dugme nekoliko puta dok se na ekranu ne prikaže "A10", što znači da rerna ulazi u funkciju automatskog uklanjanja kamenca. "min" i podrazumevano vreme "40:00" će se osvetliti, ikona rezervoara prikazuje trenutni nivo vode (voda, nedostatak vode, pun rezervoar), ostale ikone nestaju.
4. Pritisnite "▶||" da biste započeli program.
5. Kada preostalo vreme odbroji na 10:00, program će biti pauziran i prikazaće nedostatak vode. Uklonite rezervoar za vodu i napunite vodu u rezervoaru. Temeljno očistite rezervoar za vodu.
6. Zamenite vodu, ponovite korake 3 do 4.

NAPOMENA

Proces uklanjanja kamenca ne sme biti prekinut. Ako se proces uklanjanja kamenca prekine pre kraja, ceo program mora biti pokrenut od koraka 3.

DODATNA OPREMA

Vaš uređaj dolazi sa nizom dodataka. Ovde možete pronaći pregled dodataka koji su uključeni i informacije o tome kako ih pravilno koristiti.

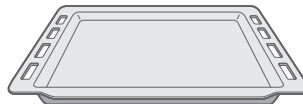
Dodaci koji su uključeni

Vaš uređaj je opremljen sledećim dodacima:



Žičana polica

Za posude za pečenje, kalupe za kolače i vatrostalne posude. Za pečenje i grilovanje hrane.



Pleh za pečenje

Za pečenje u plehu i male pečene proizvode.

Možete koristiti pleh za stavljanje tečnosti ili kuvanih jela sa sosom. Koristite samo originalne dodatke. Oni su posebno prilagođeni vašem aparatu. Dodatke možete kupiti i naknadno, kod specijalizovanih prodavaca ili online.

NAPOMENA

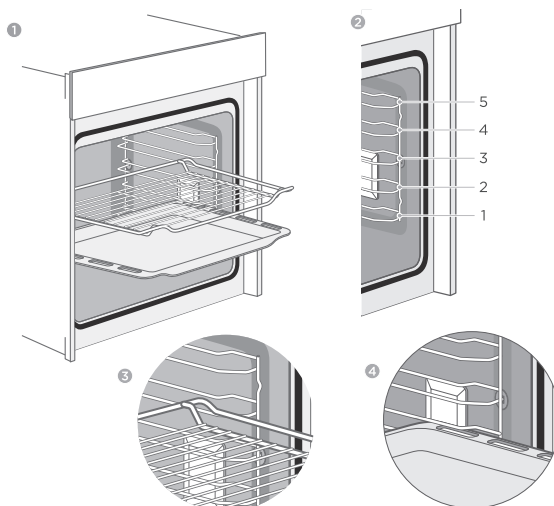
Dodaci se mogu deformisati kada postanu vrući. To ne utiče na njihovu funkciju. Kada se ponovo ohlade, vraćaju svoj prvobitni oblik.

Postavljanje dodataka

Unutrašnjost ima pet pozicija za police. Pozicije za police se broje od dna prema vrhu. Dodaci se mogu izvući približno do polovine bez prevrtanja.

NAPOMENA

1. Pobrinite se da uvek umetnete dodatke u unutrašnjost na pravilan način.
2. Uvek potpuno umetnite dodatke u unutrašnjost kako se ne bi dodirivali sa vratima aparata.



Funkcija zaključavanja

Pribor se može otprilike izvući do polovine dok se ne zaključa na mestu. Funkcija zaključavanja sprečava da pribor se nagne pod težinom hrane i samog pribora dok se izvlači. Pribor treba pravilno umetnuti u komoru radi zaštite od naginjanja. Kada umetnete rešetku, uverite se da je rešetka okrenuta u pravom smeru kao na slici. ① ③

Kada ubacujete podlogu, uverite se da je podloga u pravom smeru kao na slici ① ④.

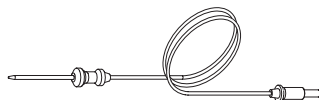
Optional accessories

You can buy optional accessories from the after-sales service, from specialist retailers or online. Accessories below are available to be purchased, and you are also welcome to see your sales brochures for more details.



Barbecue stick

For making some barbecue like meat and vegetables;



Meat probe

Insert the probe into the center of meat or poultry. Away from fat or bone

Ubacivanje dodatka:

Ražnjevi za roštilj su pogodni samo za rotacioni sistem. Kada koristite ražnjeve za roštilj, stavite ih na žičanu policu rotacionog sistema. Pre nego što umetnete dodatke u unutrašnjost, pobrinite se da je svo hrane dobro postavljeno, a zatim ih lagano umetnite na nivo 2 unutrašnjosti.

NAPOMENA

1. Rotacioni sistem se ne rotira neprekidno; možete odabrati da ga uključite tokom procesa kuvanja na osnovu performansi hrane. Uverite se da nosite rukavice za toplotnu izolaciju i budite oprezni sa vrućinom koja izlazi prilikom otvaranja vrata rerne. Rotacioni sistem može napraviti rotacije od 90 stepeni i verovatno nećete ni morati da ga okrećete.
2. Ražnjevi za roštilj su opasni zbog šiljastih vrhova; molimo vas da se pobrinite da deca i osobe sa invaliditetom budu daleko od njih. Takođe proverite da ražnjevi nisu u konvencionalnom poklopcu pre nego što rerma bude uključena, jer bi to moglo oštetiti remu i povrediti ljude.
3. Snažno preporučujemo da koristite nivo 2 unutrašnjosti, funkciju gornjeg + donjeg grejanja za pečenje dok koristite rotacioni sistem i ražnjeve za roštilj.

Prilikom kupovine, molimo vas da uvek navedete tačan broj narudžbine opcionih dodatka.

ENERGETSKI EFIKASNA UPOTREBA

1. Uklonite sve dodatke koji nisu neophodni tokom procesa kuvanja i pečenja.
2. Ne otvarajte vrata tokom procesa kuvanja i pečenja.
3. Ako otvorite vrata tokom kuvanja i pečenja, prebacite režim na "Lampu". (Bez promene podešavanja temperature)
4. Smanjite podešavanje temperature u režimima bez ventilatora na 50°C 5 do 10 minuta pre kraja vremena kuvanja i pečenja. Tako možete iskoristiti toplotu iz unutrašnjosti da završite proces.
5. Koristite "Grejanje ventilatorom", kad god je to moguće.
6. Možete smanjiti temperaturu za 20°C do 30°C. Možete kuvati i peći koristeći "Grejanje ventilatorom" na više od jednog nivoa u isto vreme.
7. Ako nije moguće kuvati i peći različita jela u isto vreme, možete zagrevati jedno nakon drugog kako biste iskoristili status prethodnog zagrevanja reme.
8. Ne zagrevajte praznu rernu, ako to nije neophodno. Ako je potrebno, stavite hranu u rernu odmah nakon dostizanja temperature koju označava svetlo indikatora pri prvom gašenju.
9. Ne koristite reflektujuću foliju, kao što je aluminijumska folija, za prekrivanje dna unutrašnjosti.
10. Koristite tajmer i/ili sondu za temperaturu kad god je to moguće.
11. Koristite kalupe i posude sa tamnim mat površinama i laganom težinom. Pokušajte da ne koristite teške dodatke sa sjajnim površinama, kao što su nerđajući čelik ili aluminijum.

ŽIVOTNA SREDINA

Pakovanje je napravljeno da zaštiti vaš novi uređaj od oštećenja tokom transporta. Korišćeni materijali su pažljivo odabrani i treba ih reciklirati. Recikliranje smanjuje upotrebu sirovina i otpada. Električni i elektronski uređaji često sadrže vredne materijale. Molimo vas da ih ne odlažete sa vašim kućnim otpadom.



ZDRAVLJE

Akrlamid se uglavnom javlja zagrevanjem skrobne hrane (npr. krompir, pomfrit, hleb) na veoma visokim temperaturama tokom dužih vremenskih perioda.

Saveti

1. Koristite kraće vreme kuvanja.
2. Kuvajte hranu do zlatno žute boje, ne pecite je do tamno smeđe boje.
3. Veće porcije imaju manje akrilamida.
4. Koristite režim "Ventilaciono grejanje" ako je moguće.
5. Pomfrit: Koristite više od 450g po plehu, rasporedite ih ravnomerno i povremeno ih prevrnite. Koristite informacije o proizvodu ako su dostupne kako biste dobili najbolje rezultate kuvanja.

ODRŽAVANJE VAŠEG UREĐAJA

Sredstvo za čišćenje

Uz pravilno održavanje i čišćenje, vaš uređaj će zadržati svoj izgled i ostati u punoj funkciji dugo vremena. Ovde ćemo objasniti kako pravilno da brinete o svom uređaju i da ga čistite.

Da biste osigurali da različite površine ne budu oštećene upotrebom pogrešnog sredstva za čišćenje, pridržavajte se informacija u tabeli. U zavisnosti od modela uređaja, nije nužno da se svi navedeni delovi nalaze na/ili u vašem uređaju.

! OPREZ!

Rizik od oštećenja površine

Ne koristite:

1. Gruba ili abrazivna sredstva za čišćenje.
2. Sredstva za čišćenje sa visokim sadržajem alkohola.
3. Tvrdе četke za ribanje ili sunđere za čišćenje.
4. Čistače pod visokim pritiskom ili paročištače.
5. Posebna sredstva za čišćenje namenjena za čišćenje uređaja dok je vruć.

Temeljno operite nove sunđere pre upotrebe.

Savet

Preporučeni proizvodi za čišćenje i održavanje mogu se kupiti putem postprodajnog servisa. Pridržavajte se uputstava odgovarajućeg proizvođača.

Spoljna površina uređaja	Čišćenje
Spoljašnjost uređaja Prednja strana od nerđajućeg čelika	Topla sapunica: Očistite krpom za sudove, a zatim osušite mekom krpom. Odmah uklonite fleke od kamenca, masti, skroba i albumina (npr. belance). Korozija se može formirati ispod takvih fleka. Posebni proizvodi za čišćenje nerđajućeg čelika, pogodni za vruće površine, dostupni su putem našeg postprodajnog servisa ili kod specijalizovanih prodavaca. Nanesite vrlo tanak sloj sredstva za čišćenje mekom krpom.
Plastika	Topla sapunica: Očistite krpom za sudove, a zatim osušite mekom krpom. Ne koristite sredstvo za čišćenje stakla ili strugač za staklo.
Ofarbane površine	Topla sapunica: Očistite krpom za sudove, a zatim osušite mekom krpom.
Kontrolna tabla	Topla sapunica: Očistite krpom za sudove, a zatim osušite mekom krpom. Ne koristite sredstvo za čišćenje stakla ili strugač za staklo.
Paneli vrata	Topla sapunica: Očistite krpom za sudove, a zatim osušite mekom krpom. Ne koristite strugač za staklo ili sunđer od nerđajućeg čelika.
Ručka vrata	Topla sapunica: Očistite krpom za sudove, a zatim osušite mekom krpom. Ako sredstvo za uklanjanje kamenca dođe u kontakt s ručkom vrata, odmah ga obrišite. U suprotnom, fleke neće moći da se uklone.
Emajlirane površine i samočisteće površine	Pridržavajte se uputstava za površine komore za kuvanje koja slede u tabeli.
Stakleni poklopac unutrašnjeg osvetljenja	Topla sapunica: Očistite krpom za sudove, a zatim osušite mekom krpom. Ako je komora za kuvanje jako prljava, koristite sredstvo za čišćenje rerne.

Zaptivka vrata Ne uklanjajte	Topla sapunica: Očistite krpom za sudove. Ne ribajte.
Poklopac vrata od nerđajućeg čelika	Sredstvo za čišćenje nerđajućeg čelika: Pridržavajte se uputstava proizvođača. Ne koristite proizvode za negu nerđajućeg čelika. Uklonite poklopac vrata radi čišćenja.
Pribor	Topla sapunica: Namočite i očistite krpom za sudove ili četkom. Ako ima jakih naslaga prljavštine, koristite sunder od nerđajućeg čelika.
Šine	Topla sapunica: Namočite i očistite krpom za sudove ili četkom.
Sistem izvlačenja	Topla sapunica: Očistite krpom za sudove ili četkom. Ne uklanjajte lubrikant dok su šine za izvlačenje izvučene. Najbolje je očistiti ih kada su uvučene. Ne perite u mašini za sudove.
Termometar za meso	Topla sapunica: Očistite krpom za sudove ili četkom. Ne perite u mašini za sudove.

NAPOMENA

1. Blage razlike u boji na prednjoj strani uređaja uzrokovane su upotrebom različitih materijala, kao što su staklo, plastika i metal.
2. Senke na panelima vrata, koje izgledaju kao tragovi, uzrokovane su refleksijama koje pravi unutrašnje osvetljenje.
3. Emajl se peče na veoma visokim temperaturama. To može uzrokovati male varijacije u boji. To je normalno i ne utiče na rad. Ivice tankih plehova ne mogu biti potpuno emajlirane. Kao rezultat toga, te ivice mogu biti grube. To ne narušava zaštitu od korozije.
4. Uvek održavajte uređaj čistim i odmah uklonite prljavštinu kako ne bi došlo do nakupljanja tvrdih naslaga prljavštine.

Saveti

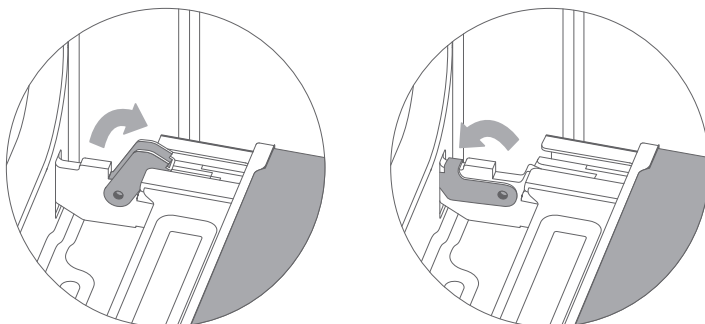
1. Očistite komoru za kuvanje nakon svake upotrebe. Ovo će osigurati da prljavština ne može da se zapeče.
2. Uvek odmah uklonite fleke od kamenca, masti, skroba i albumina (npr. belance).
3. Odmah uklonite fleke od hrane koja sadrži šećer, ako je moguće, dok je fleka još topla.
4. Koristite posude pogodne za remu, npr. posudu za pečenje.

VRATA UREĐAJA

Uz pravilno održavanje i čišćenje, vaš uređaj će zadržati svoj izgled i ostati potpuno funkcionalan dugo vremena. Ovo će vam objasniti kako da uklonite vrata uređaja i očistite ih.

U svrhu čišćenja i uklanjanja panela vrata, možete odvojiti vrata uređaja. Svaka šarka vrata uređaja imaju polugu za zaključavanje.

Kada su poluge za zaključavanje zatvorene, vrata uređaja su fiksirana na mestu. Ne mogu se odvojiti. Kada su zaključavajuće poluge otvorene kako bi se odvojila vrata uređaja, šarke su zaključane. Ne mogu se zatvoriti.



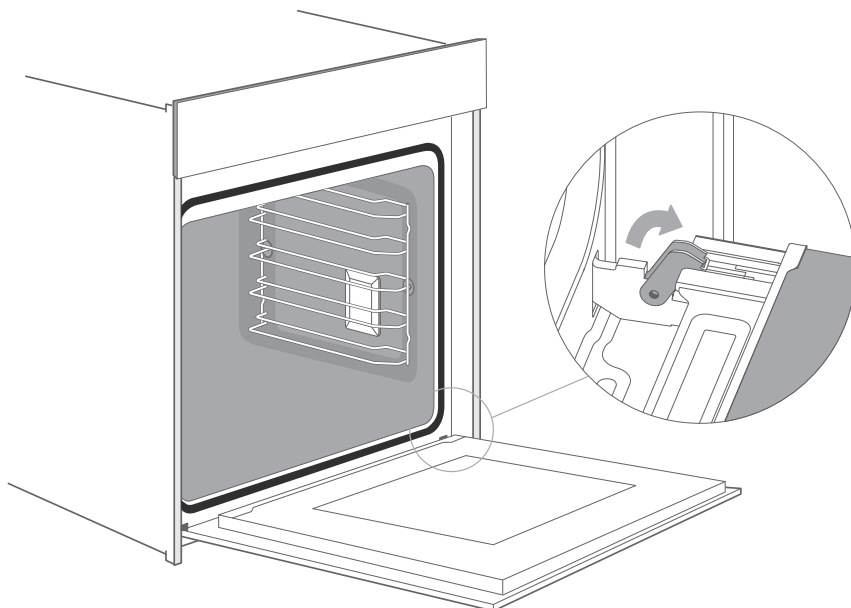
UPOZORENJE!

Rizik od povreda!

1. Ako šarke nisu zaključane, mogu se brzo zatvoriti s velikom snagom. Osigurajte da su zaključavajuće poluge uvek potpuno zatvorene ili, kada uklanjate vrata uređaja, potpuno otvorene.
2. Šarke na vratima uređaja se kreću prilikom otvaranja i zatvaranja vrata, i možete se zaglaviti. Držite ruke podalje od šarki.

Uklanjanje vrata uređaja

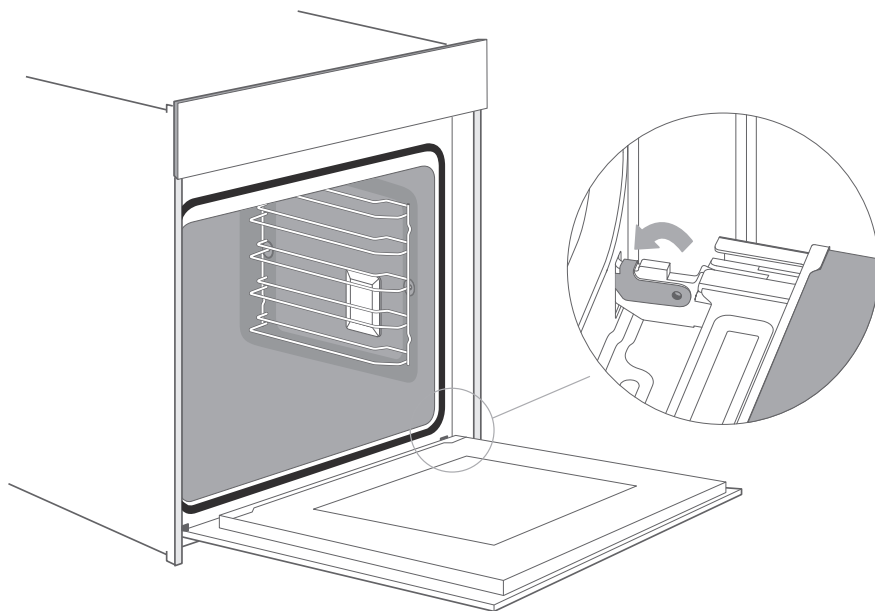
1. Potpuno otvorite vrata uređaja.
2. Preklopite dve zaključavajuće poluge levo i desno.
3. Zatvorite vrata uređaja do graničnika.
4. Obema rukama uhvatite vrata sa leve i desne strane, i povucite ih nagore.



Postavljanje vrata uređaja

Ponovo postavite vrata uređaja u obrnutom redosledu u odnosu na uklanjanje.

1. Prilikom postavljanja vrata uređaja, osigurajte da su obe šarke pravilno postavljene u otvorima na prednjoj strani komore.
2. Proverite da su šarke umetnute u ispravan položaj. Morate moći da ih umetnete lako i bez otpora. Ako osetite bilo kakav otpor, proverite da li su šarke pravilno umetnute u rupe.
3. Potpuno otvorite vrata uređaja. Dok otvarate vrata uređaja, možete još jednom proveriti da li su šarke u pravom položaju. Ako napravite grešku prilikom postavljanja, nećete moći potpuno otvoriti vrata uređaja.
4. Ponovo preklopite obe zaključavajuće poluge.
5. Zatvorite vrata komore za kuvanje. U isto vreme, toplo preporučujemo da još jednom proverite da li su vrata u pravom položaju i da li su ventilacione rešetke polu-zapečaćene.

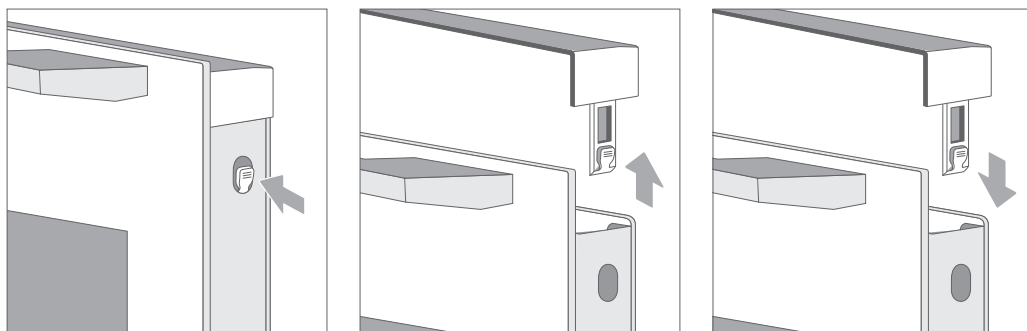


Uklanjanje poklopca vrata

Plastični umetak u poklopcu vrata može izbledeti. Da biste izvršili temeljno čišćenje, možete ukloniti poklopac.

Uklonite vrata uređaja kao što je objašnjeno iznad.

1. Pritisnite sa desne i leve strane poklopca.
2. Uklonite poklopac.
3. Nakon uklanjanja poklopca vrata, ostale delove vrata uređaja lako možete uzeti, kada je završeno, stavite poklopac nazad na mesto i pritisnite ga dok ne čujete da se čvrsto zaključa.
4. Postavite vrata uređaja i zatvorite ih.



! OPREZI!

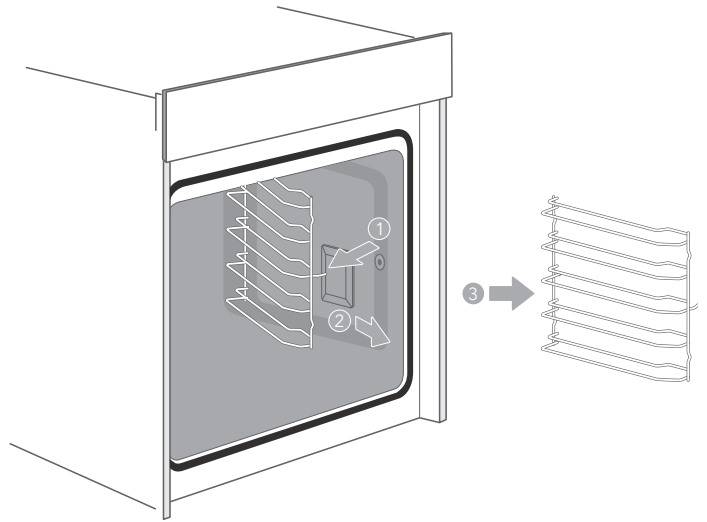
Dok su vrata uređaja pravilno postavljena, poklopac vrata takođe može biti uklonjen, u tom trenutku.

1. Uklanjanje poklopca vrata znači osloboditi unutrašnje staklo vrata uređaja; staklo se može lako pomerati i izazvati oštećenje ili povredu.
2. Uklanjanjem poklopca vrata i unutrašnjeg stakla smanjuje se ukupna težina vrata uređaja. Šarke se mogu lakše pomeriti prilikom zatvaranja vrata i možete se zaglaviti. Držite ruke podalje od šarki.

Zbog gore navedenih razloga, toplo preporučujemo da ne uklanjate poklopac vrata osim ako vrata uređaja nisu uklonjena. Oštećenja prouzrokovana pogrešnim radom nisu pokrivena garancijom.

Šine

Kada želite temeljno očistiti šine i komoru, možete ukloniti police i očistiti ih. Na taj način će vaš uređaj zadržati svoj izgled i ostati potpuno funkcionalan dugo vremena.
Odvajanje i ponovno postavljanje šina
Umetanje držača
Priklučivanje šina



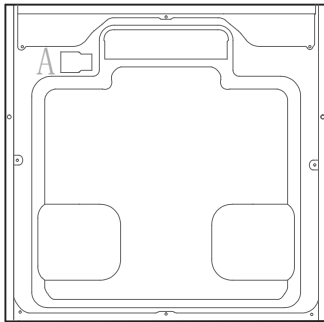
Zamena kabla za napajanje

Pozicija A prikazuje položaj priključne kutije na zadnjoj strani spoljnog kućišta i ona je zatvorena. Koraci: a. Isključite struju, koristite mali odvijač za otvaranje dva klika 1, 2.

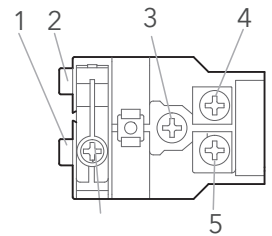
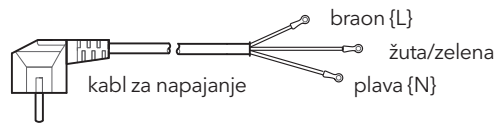
b. Koristite Philips odvijač da skinete šrafove 3, 4, 5 i 6.

c. Zamenite novi napojni kabl, pričvrstite žutu/zelenu žicu na 3, smeđu žicu na 4, plavu žicu na 5.

d. Zavrnite šraf 6 da zatvorite poklopac priključne kutije i završite zamenu.



spoljno zadnje kućište



priključna kutija

POPRAVITE SVOJ UREĐAJ KADA JE TO POTREBNO

Ako dođe do kvara, pre nego što pozovete servis postprodaje, molimo vas da se uverite da to nije zbog pogrešnih operacija i da se oslonite na tabelu kvarova, pokušajte da sami ispravite kvar. Često možete lako ispraviti tehničke kvarove na uređaju. Ako jelo ne ispadne tačno onako kako ste želeli, možete pronaći mnogo saveta i uputstava za pripremu na kraju uputstva za rad.

Greška	Mogući uzrok	Napomene/popravka
Aparat ne radi.	Neispravan osigurač.	Proverite osigurač u razvodnoj kutiji.
	Isključenje struje.	Proverite da li svetlo u kuhinji ili drugi kućni aparati rade.
Dugmići su ispali iz nosača na kontrolnoj tabli.	Dugmići su slučajno isključeni.	Dugmići se mogu ukloniti. Samo stavite dugmiće nazad u njihov nosač na kontrolnoj tabli i pritisnite ih kako bi se uključili i mogli okretati kao obično.
Dugmići se više ne mogu lako okretati.	Ispod dugmića ima prljavštine.	Dugmići se mogu ukloniti. Da biste isključili dugmiće, jednostavno ih uklonite iz nosača. Alternativno, pritisnite spoljašnju ivicu dugmića tako da se nagnu i mogu se lako podići. Pažljivo očistite dugmiće koristeći krpu i sapunicu. Osušite mekom krpom. Ne koristite oštre ili abrazivne materijale. Ne umačite i ne perite u mašini za sudove. Ne uklanjajte dugmiće previše često kako bi nosač ostao stabilan.
Ventilator ne radi non-stop u režimu: "Grejanje ventilatorom".		Ovo je normalna operacija zbog najbolje moguće raspodele toplote i najboljih mogućih performansi rene.
Nakon kuvanja može se čuti buka, a može se primetiti i protok vazduha u blizini kontrolne table.		Hladni ventilator još uvek radi kako bi sprečio visoku vlažnost unutar komore i rashladio rernu radi vaše udobnosti. Hladni ventilator će se automatski isključiti.
Hrana nije dovoljno skuvana u vremenu navedenom u receptu.		Koristi se temperatura koja se razlikuje od one u receptu. Ponovo proverite temperature. Količine sastojaka se razlikuju od onih u receptu. Ponovo proverite recept.
Nejednako pečenje.		Podešavanje temperature je previše visoko, ili nivo police može biti optimizovan. Ponovo proverite recept i podešavanja. Površinska obrada i/ili boja i/ili materijal posuđa za pečenje nisu bili najbolji izbor za izabranu funkciju rene. Kada koristite vazдушnu toplotu, kao što je režim "Gornje i donje grejanje", koristite posude za pečenje sa mat završnom obradom, tamne boje i lakšeg materijala.
Lampa se ne uključuje.		Lampa treba da se zameni.

UPOZORENJE!

Opasnost od strujnog udara!

Nepravilne popravke su opasne. Popravke mogu obavljati samo naši obučeni tehničari za postprodajnu podršku, kao i zamenu oštećenih naponskih kablova. Ako je aparat neispravan, isključite aparat iz struje ili isključite osigurač u razvodnoj kutiji. Kontaktirajte servis za posleprodajnu podršku

Maksimalno vreme rada

Maksimalno vreme rada ovog aparata je 9 sati, ukoliko se desi da zaboravite da isključite struju.

Sijalice u kuhinjskom odeljku

Da biste osvetlili unutrašnjost vašeg kuhinjskog odeljka, vaš uređaj ima jednu ili više LED sijalica dugog veka. Međutim, ako je LED sijalica ili stakleni poklopac sijalice oštećen, pozovite servis posle prodaje. Poklopac lampe se ne sme skidati.

KORISNIČKA PODRŠKA

Naša služba za postprodajnu podršku je tu za vas ako vašem uređaju zatreba popravka. Uvek ćemo pronaći odgovarajuće rešenje. Molimo vas da kontaktirate trgovca kod kojeg ste kupili ovaj uređaj. Kada nas pozovete, navedite model i serijski broj kako bismo vam mogli pružiti tačne informacije. Oznaku sa ovim brojevima možete pronaći kada otvorite vrata uređaja.

SPECIFIKACIJE

Nazivni napon	220-240V~
Nazivna frekvencija	50Hz-60Hz
Električna snaga	3.15 kW



UPOZORENJE!

Ovaj aparat treba da se instalira u skladu sa važećim propisima i koristi samo u dobro ventilisanom prostoru. Pročitajte uputstva pre instalacije ili korišćenja ovog aparata.

NAPOMENA

Molimo vas da imate na umu da poseta tehničara iz servisne službe nije besplatna, čak ni tokom garantnog perioda. Oslonite se na profesionalnost proizvođača. Stoga možete biti sigurni da će popravku izvršiti obučeni servisni tehničari koji imaju originalne rezervne delove za vaše aparate.

Hvala vam još jednom što ste kupili Tesla ugradnu rernu i želimo vam da naš aparat donese ukusnu hranu i srećan život.

SAVETI I TRIKOVI

Želite da pripremite svoj recept	Pokušajte prvo da koristite podešavanja sličnih recepata i optimizujte proces kuvanja u zavisnosti od rezultata.
Da li je torta pečena?	Stavite drveni štapić unutar torte oko 10 minuta pre nego što istekne dato vreme pečenja. Ako na štapiću nema sirovog testa nakon što ga izvučete, torta je spremna.
Torta gubi veliki volumen tokom hlađenja nakon pečenja.	Pokušajte da smanjite podešavanje temperature za 10°C i dvostruko proverite uputstva za pripremu hrane u vezi sa mehaničkim rukovanjem testom.
Visina torte je u sredini mnogo veća nego na spoljašnjem prstenu	Ne podmazujte spoljašnji prsten kalupa za tortu.
Torta je previše smeđa na vrhu	Koristite niži nivo police ili koristite nižu postavljenu temperaturu (to može dovesti do dužeg vremena kuvanja).
Torta je previše suva	Povećajte temperaturu za 10°C (to može dovesti do kraćeg vremena kuvanja).
Hrana izgleda dobro, ali je vlažnost unutra previsoka.	Smanjite temperaturu za 10°C (to može dovesti do dužeg vremena kuvanja) i dvostruko proverite recept.
Pečenje je nejednako.	Smanjite temperaturu za 10°C (to može dovesti do dužeg vremena kuvanja). Koristite režim "Gornje i donje grejanje" na jednom nivou.
Torta je manje smeđa na dnu.	Izaberite nivo niže.
Pečenje na više od jednog nivoa u isto vreme: Jedna polica je tamnija od druge.	Koristite režim sa ventilatorom za pečenje na više od jednog nivoa i izvadite plehove pojedinačno kada su gotovi. Nije neophodno da svi plehovi budu gotovi u isto vreme.
Kondenzovana voda tokom pečenja.	Para je deo pečenja i kuvanja i normalno izlazi iz rerne zajedno sa hladnim protokom vazduha. Ova para može kondenzovati na različitim površinama u rerni ili u njenoj blizini i formirati kapljice vode. Ovo je fizički proces i ne može se potpuno izbeći.
Koju vrstu posuda za pečenje možete koristiti?	Može se koristiti svako posuđe otporno na toplotu. Preporučuje se da se aluminijum ne koristi u direktnom kontaktu sa hranom, posebno kada je kiselina prisutna. Osigurajte dobru prilagodljivost između posude i poklopca.
Kako koristiti funkciju grila?	Zagrejte rernu 5 minuta i stavite hranu na nivo koji je dat u ovom priručniku. Zatvorite vrata rerne kada koristite bilo koji režim grilovanja. Ne koristite rernu kada su vrata otvorena, osim kada dodajete, uklanjate ili proveravate hranu.
Kako održavati rernu čistom tokom grilovanja?	Koristite pleh napunjen sa 2 litra vode na prvom nivou. Gotovo sve tečnosti koje kaplju sa hrane postavljene na rešetku biće sakupljene u plehu.
Grejni element u svim režimima grilovanja se uključuje i isključuje tokom vremena	To je normalna operacija i zavisi od podešavanja temperature.
Kako izračunati podešavanja rerne kada težina pečenja nije navedena u receptu?	Izaberite podešavanja pored težine pečenja i malo promenite vreme. Koristite termometar za meso ako je moguće da biste otkrili temperaturu unutar mesa. Pažljivo stavite glavu termometra za meso u meso, u skladu sa uputstvima proizvođača. Uverite se da je glava termometra smeštena u sredini najvećeg dela mesa, ali ne blizu kosti ili šupljine.
Šta se dešava ako se tečnost sipa na hranu u rerni tokom procesa pečenja ili kuvanja?	Tečnost će ključati i para će se pojaviti kao normalan fizički proces. Molimo vas da budete oprezni, jer je para vruća. Takođe, pogledajte odeljak "Kondenzovana voda tokom pečenja" za više informacija. Ako tečnost sadrži alkohol, proces ključanja će biti brži i može dovesti do plamena u unutrašnjosti. Uverite se da su vrata rerne zatvorena tokom takvih procesa. Molimo vas da pažljivo kontrolišete proces pečenja ili kuvanja. Otvorite vrata vrlo pažljivo i samo ako je neophodno.

TABELA AUTO MENIJA

MENI	Displej	Broj pritiskanja	Mod	Temp. u °C	Trajanje u minutima
Pečena piletina srednje krilo	C01	1	Konvencionalni	250	30-35
Grilovani škampi	C02	2	Konvencionalni	250	30-35
Pica	A01	3	Konvencionalni	200	30-40
Kroasan	A02	4	Konvencionalni	180	40-50
Kolačići	A03	5	Konvencionalni	160	30-35
Pečena govedina	A04	6	Dupli roštilj + ventilator	250	70-80
Biskvit	A05	7	Konvencionalni	175	80-85
Riba bakalar	A06	8	Konvencionalni	250	70-80
Millefoglie od žutog i ljubičastog krompira	A07	9	Konvencionalni	180 200	35 5
Pečena piletina sa mladim krompirom	A08	10	Konvencionalni	250 200	15 25
Savršeno pečena govedina	A09	11	Konvencionalni	250 120	5 50
Uklanjanje kamenca	A10	12	-	-	40
Čišćenje	A11	13	-	-	5

TIPIČNI RECEPTI

TORTA	Forma	Nivo	Mod	Temp. u °C	Trajanje u minutima
Biskvit (jednostavan) pravougaonog oblika	Pravougaoni kalup	2	Konvencionalni sa ventilatorom	170	50
Biskvit (jednostavan) pravougaonog oblika	Pravougaoni kalup	1	Konvencionalni	140	70
Biskvit sa voćem okruglog oblika	Okrugli kalup	1	Konvencionalni sa ventilatorom	150	50
Biskvit sa voćem u plehu	Pleh	1	Konvencionalni	140	70
Brioš sa suvim grožđem	Kalup za mafine	2	Konvencionalni	220	p.h.t.: 19:00 b.t.: 11:00
Gugelhupf (sa kvascem)	Pleh	1	Konvencionalni	150	p.h.t.: 11:00 b.t.: 60:00
Mafini	Kalup za mafine	1	Konvencionalni	160	p.h.t.: 8:30 b.t.: 30:00
Mafini	Kalup za mafine	1	Konvencionalni sa ventilatorom	150	p.h.t.: 8:30 b.t.: 30:00
Biskvit od jabuke sa kvascem u plehu	Pleh	1	Konvencionalni sa ventilatorom	160	p.h.t.: 10:00 b.t.: 42:30
Vlažni biskvit (6 jaja)	Kalup s odvojivim dnom	1	Konvencionalni	160	p.h.t.: 9:30 b.t.: 41:00

TORTA	Forma	Nivo	Mod	Temp. u °C	Trajanje u minutima
Vlažni biskvit (4 jaja)	Kalup s odvojjivim dnom	1	Konvencionalni	160	p.h.t.: 9:00 b.t.: 26:00
Vlažni biskvit	Kalup s odvojjivim dnom	1	Konvencionalni	160	35
Biskvit od jabuke sa kvascem u plehu	Pleh	2	Konvencionalni sa ventilatorom	150	p.h.t.: 8:00 b.t.: 42:00
Hefezopf (halva)	Pleh	2	Konvencionalni sa ventilatorom	150	40
Mali kolači 20	Pleh	2	Konvencionalni	150	36
Mali kolači 40	Pleh	2+4	Konvencionalni	150	p.h.t.:10:00 b.t.:34:00
Biskvit sa puterom	Pleh	2	Konvencionalni	150	p.h.t.: 8:00 b.t.: 30:00
Keks	Pleh	2	Konvencionalni	170	p.h.t.: 8:00 b.t.: 13:00
Keks 2 pleha	Pleh	2+4	Konvencionalni sa ventilatorom	160	p.h.t.:8:20 b.t.: 12:00
Vanilice	Pleh	2	Konvencionalni	160	p.h.t.: 8:00 b.t.: 10:00
Vanilice	Pleh	2+4	Konvencionalni sa ventilatorom	150	p.h.t.:8:00 b.t.: 14:00
HLEB	Forma	Nivo	Mod	Temp. u °C	Trajanje u minutima
Beli hleb (1 kg brašna) pravougaonog oblika	Pravougaoni kalup	1	Konvencionalni	170	p.h.t.: 9:20 b.t.: 50:00
Beli hleb (1 kg brašna) pravougaonog oblika	Pravougaoni kalup	1	Konvencionalni sa ventilatorom	170	p.h.t.: 12:00 b.t.: 45:00
Sveža pizza (tanka)	Pleh	2	Konvencionalni	170	p.h.t.: 9:30 b.t.: 21:00
Sveža pizza (debela)	Pleh	2	Konvencionalni	170	p.h.t.: 10:00 b.t.: 45:00
Sveža pizza (debela)	Pleh	2	Konvencionalni sa ventilatorom	170	p.h.t.:8:00 b.t.: 41:00
Hleb	Pleh	1	Konvencionalni	190	p.h.t.:9:00 b.t.:30:00
MESO	Forma	Nivo	Mod	Temp. u °C	Trajanje u minutima
Goveđi biftek 1,6 kg	Pleh	2	Dvojni roštilj sa ventilatorom	180	55
Mesna štruga 1 kg mesa	Pleh	1	Konvencionalni	180	75
Piletina 1 kg	Pleh	L2:Rešetka L1:Pleh	Dvojni roštilj sa ventilatorom	180	50
Riba (2,5 kg)	Pleh	2	Konvencionalni	170	70
Rebra tomahawk kuvana B.T.	Pleh	3	Konvencionalni	120	85
Pečeni svinjski vrat 1.2 kg	Pleh	1	Konvencionalni	160	82
Piletina 1,7kg	Pleh	L2:Rešetka L1:Pleh	Konvencionalni	180	78



p.h.t. znači vreme prethodnog zagrevanja, b.t. znači vreme pečenja.

AUTOMATSKI RECEPTI













Ovaj aparat ima mnogo automatskih recepta, možete lako dobiti savršena jela prateći savete na ekranu.

1. Pripremite hranu i sastojke.
2. U režimu mirovanja, dodirnite dugme "A" jednom da aktivirate režim automatskog menija; dodirnite dugme "-" ili "+", da biste izabrali različite tipove kuvarskih menija. (C01 do C02, A01 do A11)
3. Postoji 11 vrsta recepata u pet kategorija, možete izabrati prema svojim potrebama.

NAPOMENA

1. Molimo vas da pratite uputstva na ekranu, ili možda nećete moći da dobijete savršen rezultat kuvanja.
2. Tokom automatskog kuvanja, možete pauzirati proces.
3. Molimo vas da ne otvarate vrata osim ako to nije neophodno prema uputstvima na ekranu, jer će to ohladiti prostor.

TESTIRAJTE HRANU U SKLADU SA EN 60350-1

Recepti	Dodaci	F	°C	Nivo	Vreme (min)	Zagrevanje
Biskvit	Kalup za tortu Φ26cm		170	1	30-35	Ne
Biskvit	Kalup za tortu Φ26cm		160	1	30-35	Ne
Mala torta	1 pleh		150	2	30-40	Da
Mala torta	1 pleh		150	2	40-50	Da
Mala torta	2 pleha		150	L2&L4	30-35	Da
Cheese cake	Kalup za tortu Φ26cm		150	1	70-80	Ne
Pita sa jabukama	Kalup za tortu Φ20cm		170	1	80-85	Ne
Pita sa jabukama	Kalup za tortu Φ20cm		160	1	70-80	Ne
Hleb	1 pleh		210	1	30-35	Da
Hleb	1 pleh		190	1	30-35	Da
Tost	Rešetka		Max	5	6-8	Da 5min
Piletina	Rešetka & pleh		180	Rešetka 2 Pleh 1	75-80	Da

1. U receptu za piletinu, počnite sa donjom stranom na vrhu i okrenite piletinu nakon 30 minuta na gornju stranu.
2. Koristite tamnu, matiranu formu i stavite je na rešetku.
3. Izvadite plehove u trenutku kada je hrana gotova, čak i kada nije na kraju predviđenog vremena pečenja.
4. Izaberite nižu temperaturu i proverite nakon najkraćeg vremena navedenog u tabeli.
5. Ako koristite pleh za hvatanje tečnosti koja kaplje sa hrane postavljene na rešetku tokom bilo kog režima pečenja, pleh treba postaviti na nivo 1 i napuniti malo vodom.
6. Pljeskavice treba okrenuti nakon 2/3 vremena

ENERGETSKA EFIKASNOST U SKLADU SA EN 60350-1

Molimo vas da obratite pažnju na sledeće informacije:

1. Merenje se vrši u "ECO" režimu kako bi se utvrdili podaci o režimu forsiranog vazduha i klasi oznake.
2. Merenje se vrši u režimu "Gornje i Donje Grejanje" kako bi se utvrdili podaci o konvencionalnom režimu.
3. Tokom merenja u šupljini se nalazi samo neophodan pribor. Svi ostali delovi moraju biti uklonjeni.
4. Rerna je instalirana kao što je opisano u vodiču za instalaciju i postavljena je u sredini ormara.
5. Potrebno je da se tokom merenja zatvore vrata kao u domaćinstvu, čak i kada kabl ometa funkciju brtvljenja gumice tokom merenja. Da bi se osiguralo da nema negativnih efekata u vezi sa poremećenim brtvljenjem zbog energetskih podataka, neophodno je pažljivo zatvoriti vrata tokom merenja. Možda će biti potrebno koristiti alat kako bi se osiguralo brtvljenje gumice kao u domaćinstvu, gde nijedan kabl ne ometa funkciju.
6. Određivanje zapremine šupljine se vrši za korišćenje funkcije "Odmrzavanje" kako je opisano na strani 14. Da bi se osigurala efikasna upotreba rerne, svi pribori, uključujući bočne rešetke, su uklonjeni.

KUVANJE U ECO REŽIMU

ECO režim se greje pomoću donjeg i prstenastog grejača, uz ovaj režim možete uštedeti energiju tokom kuvanja.

RECEPTI	Dodaci	°C	Nivo	Vreme (min)	Zagrevanje
Halva	1 pleh	180	1	45-50	Ne
Svinjsko pečenje	1 pleh	200	1	80-85	Ne
Kolač sa višnjama (Klafuti)	Okrugli kalup	200	1	55-60	Ne
Govede pečenje 1.3kg	1 pleh	200	1	80-85	Ne
Braunis	Rešetka i staklena ploča	180	1	55-60	Ne
Gratinirani krompir	Rešetka i okrugla ploča	180	1	65-70	Ne
Lazanja	Rešetka i staklena ploča	180	1	75-80	Ne
Cheese Cake	Kalup za tortu Ø20cm	160	1	80-90	Ne

LISTA PODATAKA (EU 65/2014 & EU 66/2014)

Masa rerne	45kg
Broj šupljina	1
Izvor toplote	Električni
Iskoristiva zapremina	72L
EC električna, šupljina (konvencionalna)	1.06kWh/ciklus
EC električna, šupljina (forsirani vazduh)	0.63kWh/ciklus
EEL šupljina	74
Klasa energetske efikasnosti (A+++ do D)	A+

TESLA

tesla.info

