

TESLA

BUILT-IN OVEN

B0920MB

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 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 .

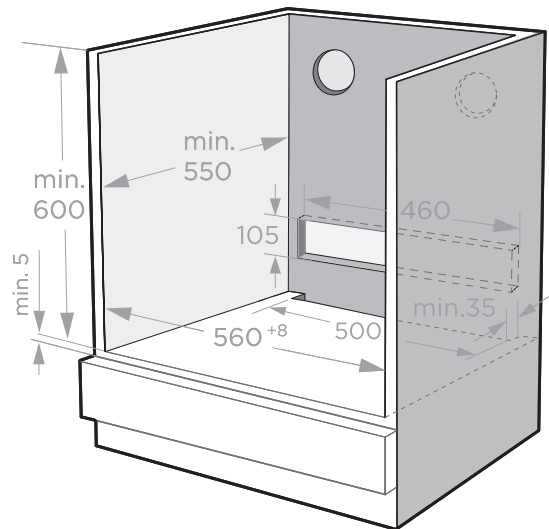
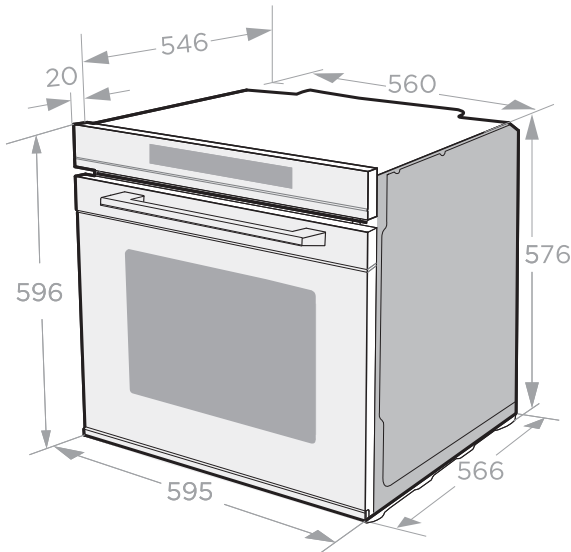
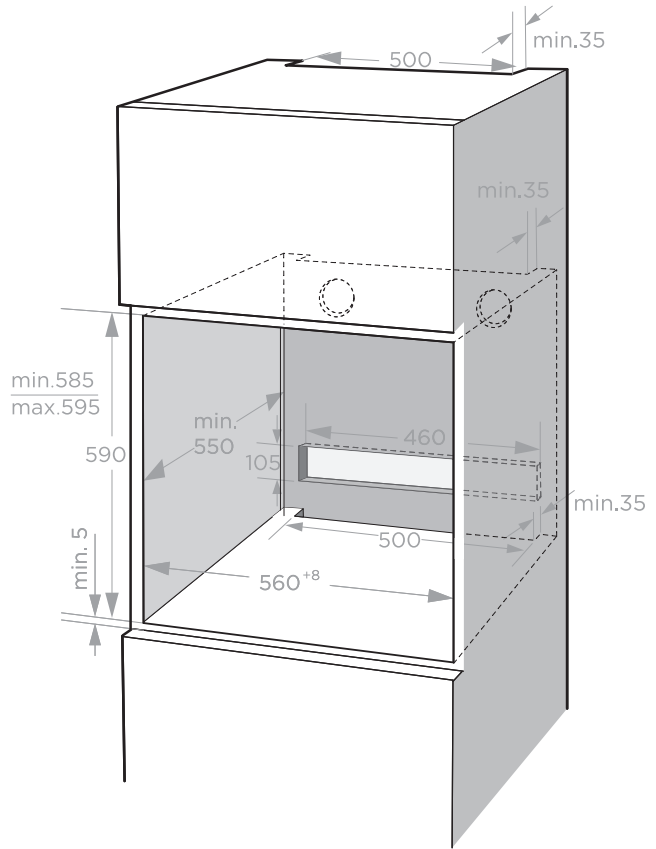
Check the appliance if there is any damage before installation and do not connect the appliance if there is .

Before turning on the appliance , please clean up all the packaging materials and adhe-sive film from the appliance.

The dimensions attached are in mm.

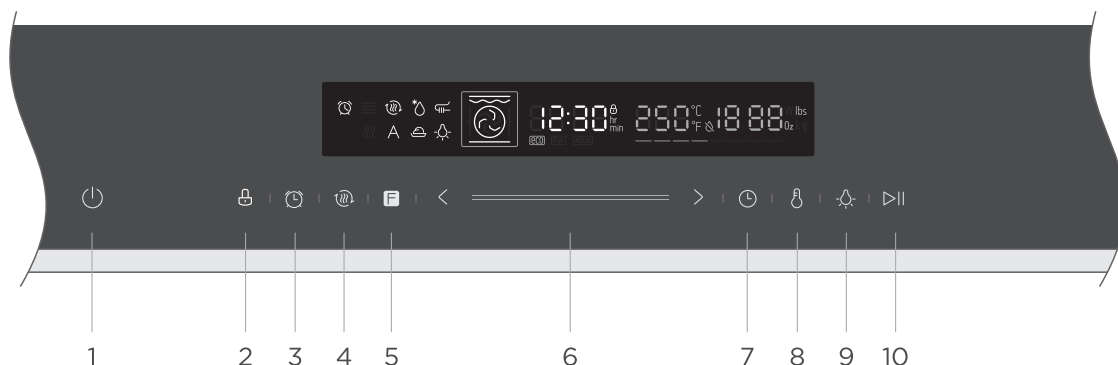
It is necessary to have the plug accessible or incorporate a switch in the fixed wiring, in order to disconnect the appliance from the supply after installation when necessary.

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



OPERATING THE APPLIANCE

Component



	1. Cancel	Cancel the current state and enter standby mode.
	2. Child-Proof Lock	Use child-proof lock with 3s press.
	3. Timer	Use timer function.
	4. Quick preheat	Use this to have a quick preheat.
	5. Oven - Function	Press this symbol to change heating mode, hold on 3s to change it quickly.
	6. Slider	Slide it to change the adjustment values shown in the display.
	7. Duration & Clock Setting	Set a duration time then select function & set clock in standby mode.
	8. Temperature Setting	Press to set temperature.
	9. Lamp ON / OFF	Switch on and off the lamp.
	10. Start / Pause	Start and pause the cooking process.

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 turning right knob.
2. Touch clock symbol  again then you can set time in minutes by right knob.
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.
	Fermentation	30~45°C	For making yeast dough and sourdough to prove and culturing yogurt.



NOTE

Defrosting, fermentation and "ECO" functions cannot be preheated quickly .

Types of additional function	Temperature	Time
 Meat Probe	40~99°C	For helping baking meat like steak and chicken.

**CAUTION!**

If you open the appliance door during an on-going operation, the operation will not be paused. Please be especially careful with the risk of burns.

**NOTE**

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.

**CAUTION!**

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. Then 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", defrosting, fermentation and "ECO" functions cannot be preheated quickly.

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 .

**NOTE**

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

**CAUTION!**

After the appliance switched off, 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.

Timer

You can use timer function by touching . When the time arrived, oven will give "beep" for remind. At the first touch of , set timer by hours, then touch  again, set timer by minutes. Touch  again and the setting is finished.

You can set the timer before and during cooking process, but when you are selecting function and temperature, it's not available.

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

Your oven has an additional meat probe function . When you insert the meat probe into the position, the  icon will be light on. At the same time, the clock area will be changed to show the temperature setting of meat probe, you can use + and -, also the

slider to change the setting. Then press  to choose the function, adjust temperature in the same way, and turn the oven on by pressing  (Before start, make sure everything is well prepared). In this mode, icon  is used to change both the meat probe and core temperature. And you can get the setting changed also during the process of cooking.

NOTE

1. Meat probe can be used together with rotary system;
2. While using meat probe, please make the head of it into the food instead of some- where else, for the sake of long-term using.

DEMO WITH SABBAT MODE

Demo mode

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

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

NOTE

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

Sabbath mode

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

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

NOTE

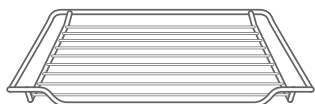
1. During operation, only the  key is valid, and other keys are invalid.
2. During the operation of sabbath mode, the furnace door is opened or closed, and the furnace light is not on.

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.

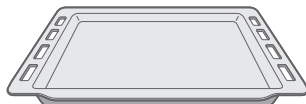
Accessories included

Your appliance is equipped with the following accessories:



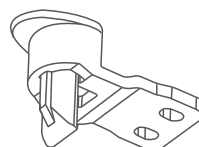
Wire Rack

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



Baking Tray

For tray bakes and small baked products.



Door Lock

Stop children opening the door and getting burn

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.

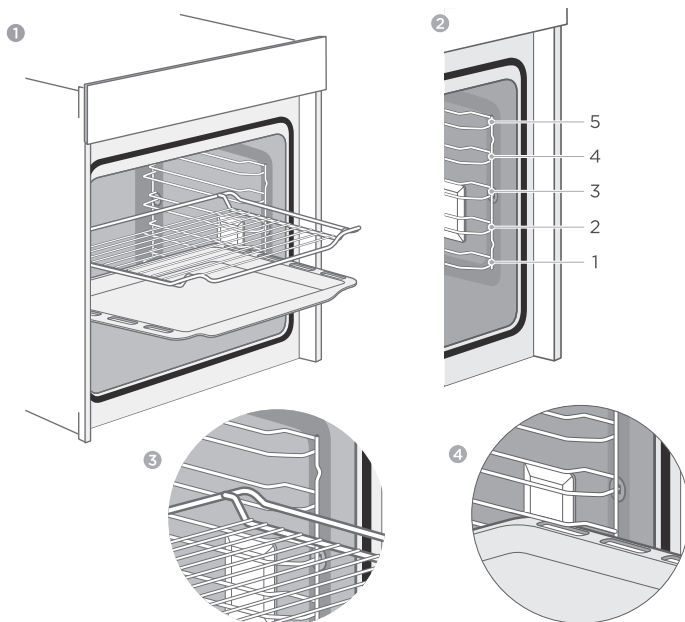
Inserting accessories

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.



Tilt protection

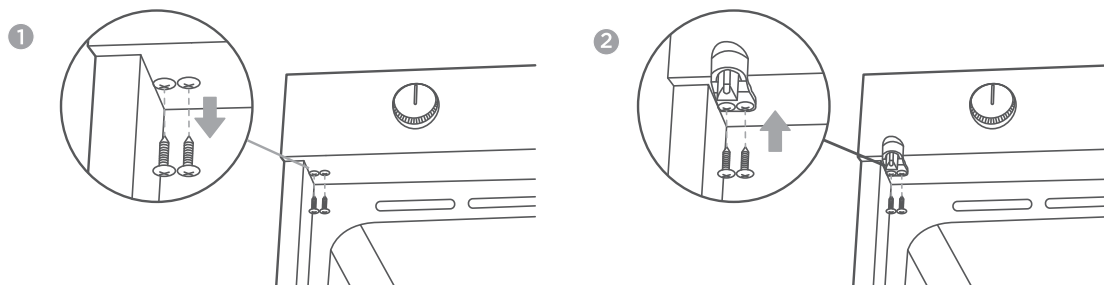
Accessories can be approximately pulled halfway out until they lock in place. The locking function prevents accessories from tilting with the gravity of food and accessories themselves while they get pulled out. Accessories should be inserted into cavity correctly for the tilt protection. When inserting 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.

Doorlock installation

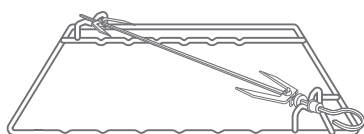
If your appliance is equipped with a door lock (depends on the actual machine), follow the steps below :

1. Loosen two screws at left bottom corner of control panel, as shown in picture ①.
2. Take out the doorlock from the accessory, and fasten it with two screws at the bottom of control panel as shown in picture ②.
3. If the doorlock function is not necessary, just keep two screws in the panel without installing.



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.



Rotary system

For roasting meat like chicken, turkey, rabbit and so on;



Barbecue stick

For making some barbecue like meat and vegetables;

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 insure 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.

AIR SAFEGUARD SYSTEM

An advanced air diversion technology.

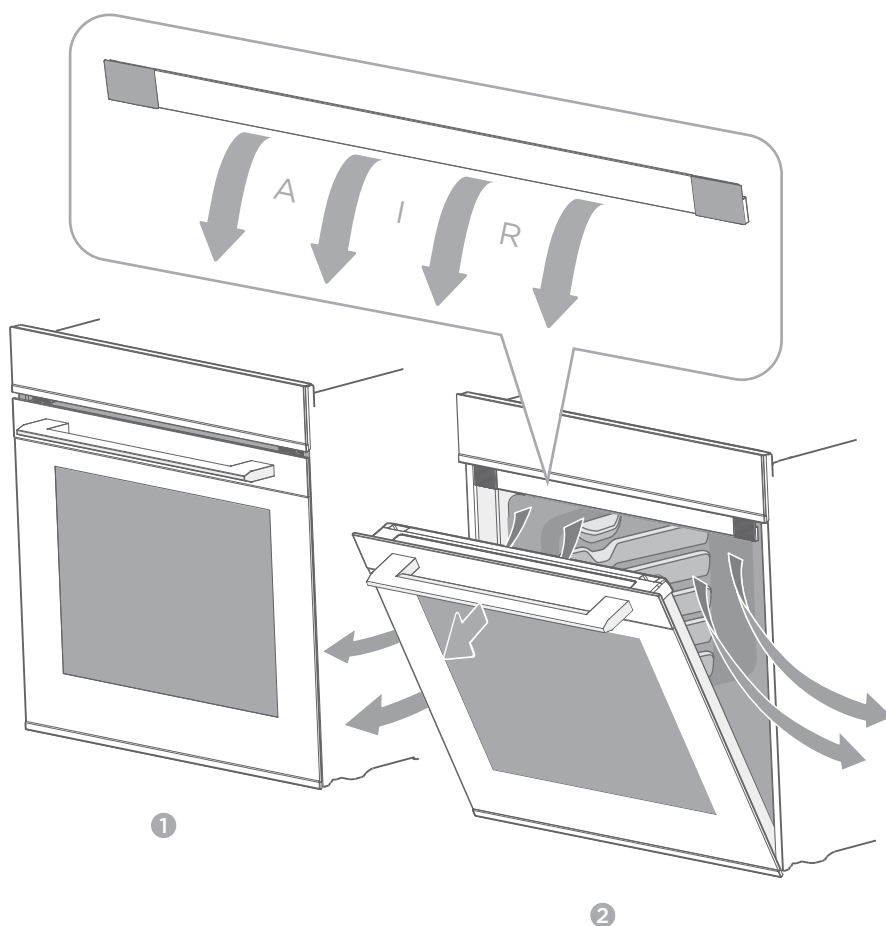
If your appliance is equipped with an Air Safeguard (depends on the actual machine), please note :

An active-protection system that keeps you away from the unexpected heat: from cool-touch door which prevents unconscious burn, to air curtain which blocks hot air inside the cavity flows over your face.

Every time when the oven door is opened, air safeguard will be activated automatically. It redirects the cool air and forms an invisible curtain in front of the cavity, blocking the burning-hot air flows directly to your face. Keep you safe with a more comfortable cooking experience.

When oven is running, the door is closed and air-safeguard is in a contractive state; like the picture **1**.

After cooking, when the door is opened, the air-safeguard will automatically pop open and change the wind direction at the exhaust port to make the hot air blow downward. like the picture **2**.



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.

FAULT HANDLING

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

Area Appliance exterior	Cleaning
Appliance exterior Stainless steel front	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.
Plastic	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use glass cleaner or a glass scraper.
Painted surfaces	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth.
Control panel	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use glass cleaner or a glass scraper.
Door panels	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.
Door handle	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.

Enamel surfaces and self-cleaning surfaces	Observe the instructions for the surfaces of the cooking compartment that follow the table.
Glass cover for the interior lighting	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.
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

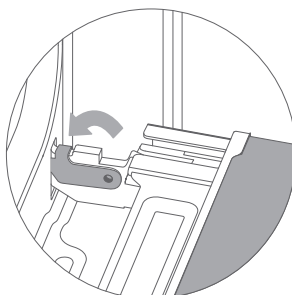
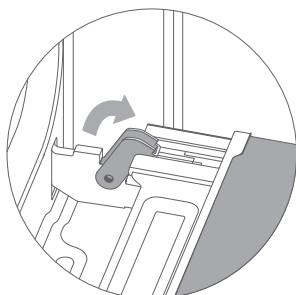
1. Clean the cooking compartment after each use. This will ensure that dirt cannot be baked on.
2. Always remove flecks of lime scale, grease, starch and albumin (e.g. egg white) immediately.
3. Remove flecks of food with sugar content immediately, if possible, when the fleck is still warm.
4. Use suitable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

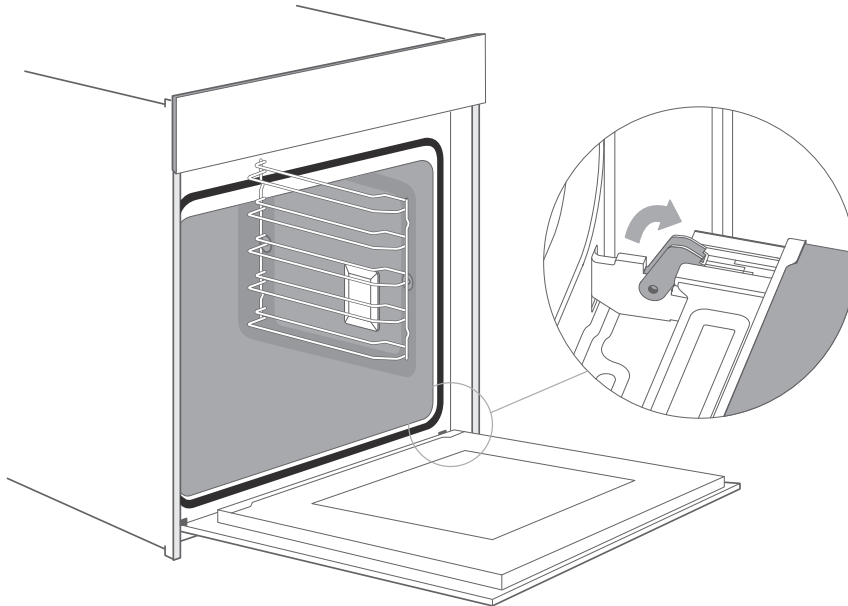


**WARNING!****Risk of injury!**

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

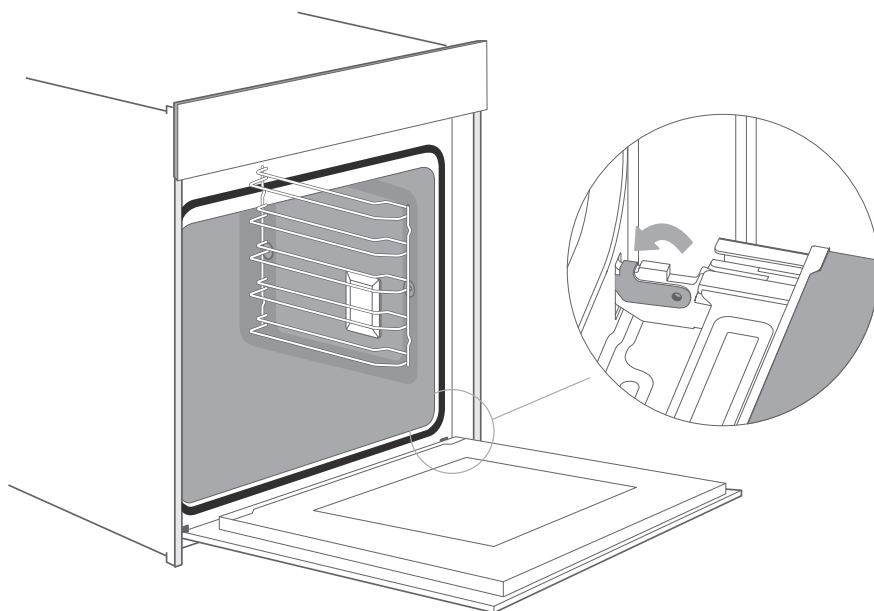
1. Open the appliance door fully.
2. Fold open the two locking levers on the left and right.
3. Close the appliance door as far as the limit stop.
4. With both hands, grip the door on the left- and right-hand side, and pull it out upwards.



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.

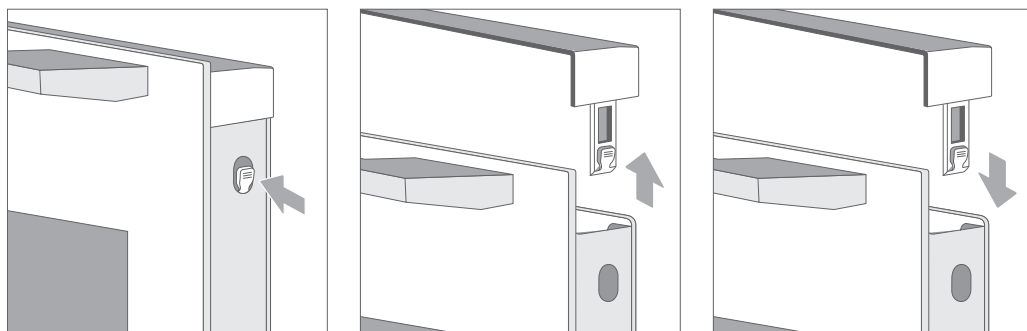


Removing the door cover

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 , that rest parts of the appliance door can be easily taken off so that you can go on with the cleaning . When the cleaning of the appliance door has finished , put the cover back in place and press on it until it clicks audibly into place
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.

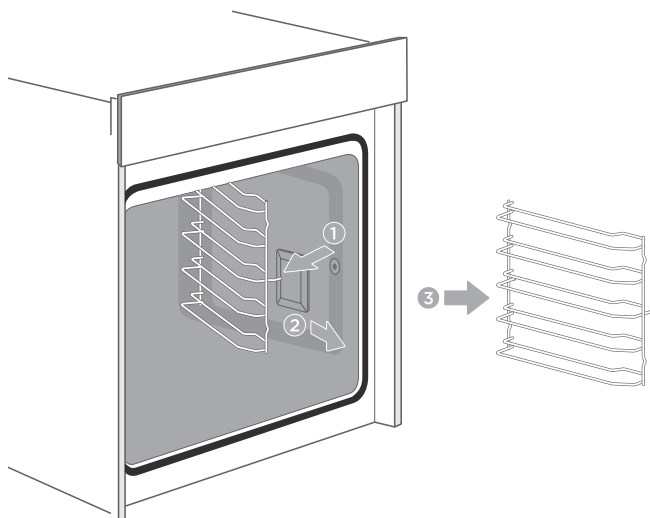
1. Removing the door cover means to set the inner glass of the appliance door free, the glass can be easily moved and cause damage or injury.
2. As removing the door cover and inner glass means to reduce the overall weight of the appliance door. The hinges can be easier to be moved when closing the door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

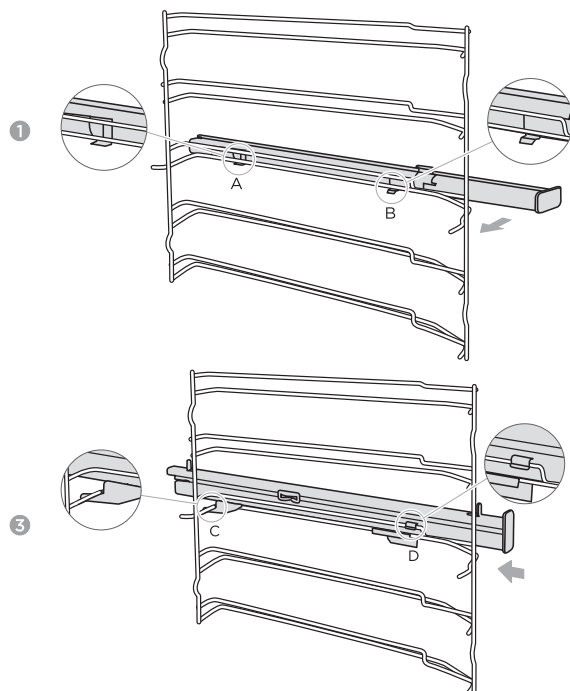
When you want have a good cleaning for the rails and cavity, you can remove the shelves and clean it. In this way your appliance will retain its appearance and remain fully functional for a long time to come.

1. Pull the front part of the side rails horizontally to the opposite direction until the feature ① gets out ; Later on you can remove the shelves out like the picture.
2. Put the side rail back into the cavity, first insert the rear part of the side rail into the hole of the cavity correctly, and then insert the front part of ① into the hole into.



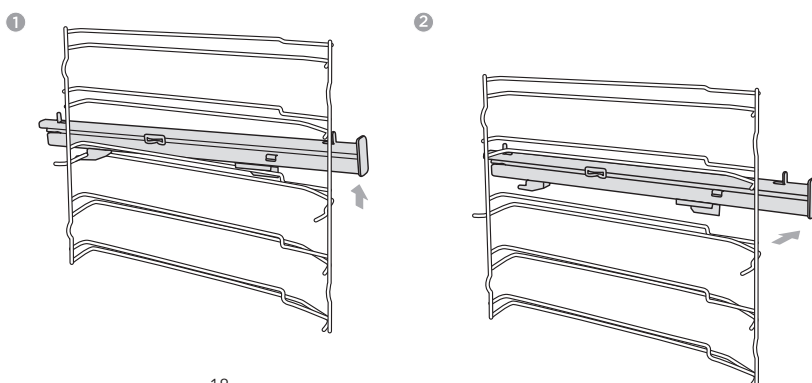
Fix the telescopic runners (take the left side for example, same for right side)

1. Put the point A and B of the telescopic runners horizontally on the outer wire.
2. Rotate the telescopic runners anti-clockwise (clockwise for right side) by 90 degrees.
3. Push forward the telescopic runners, make the point C buckled onto the lower wire and the point D buckled onto the upper wire.



Remove the telescopic runners (take the left side for example, same for right side)

1. Lift up one end of the telescopic runners hard.
2. Lift up the whole telescopic runners and remove backward.

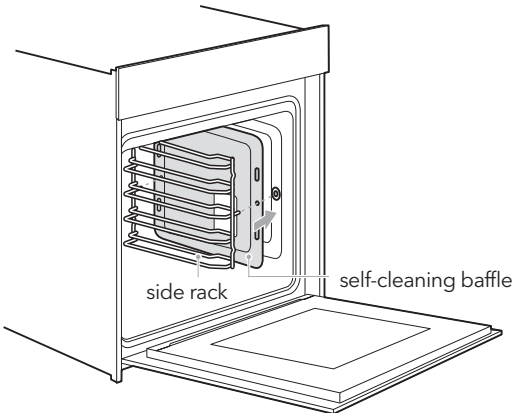


Self-cleaning baffle

Baffle with special enameling treatment on its surface, which can absorb oil and fat, volatilize them out later on, make cavity clean and no peculiar smell during the process of cooking.

Fix self-cleaning baffle

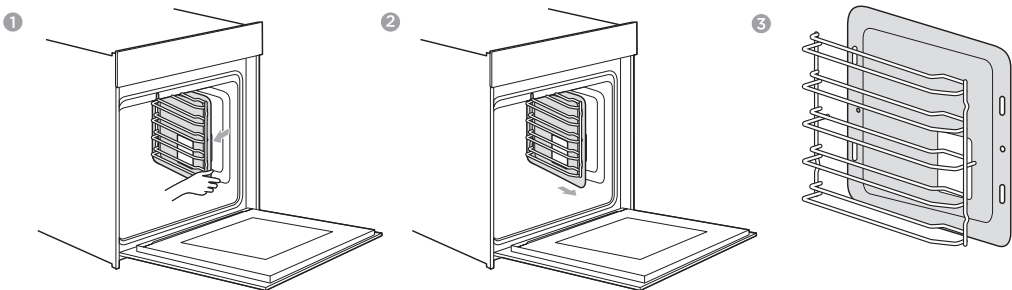
Install side rack and self-cleaning baffle in turn according to direction as shown in the picture:



Disassamble self-cleaning baffle

Take self-cleaning baffle out for convenience of cleaning lateral sides of cavity:

1. Pull the side rack out from the cavity horizontally. The self-cleaning baffle will be pulled out together with the side rack.
2. Take side rack out of the cavity together with the self-cleaning baffle.
3. Separate the self-cleaning baffle from the side rack.



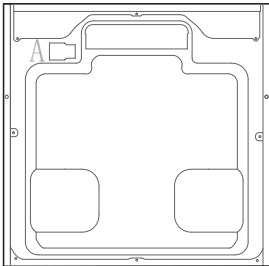
NOTE

The telescopic runners/shelves/self-cleaning baffle are optional accessories.

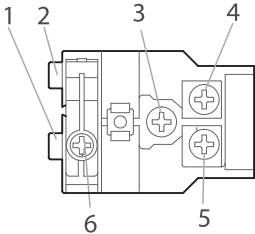
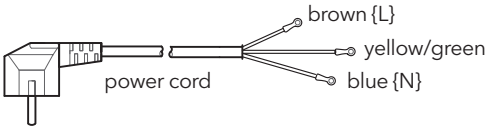
Change the power cord

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

- Steps:
- a. cut off the power, use small f at screwdriver to open two snap 1, 2.
 - b. use Phillips crew driver to take off screws 3, 4, 5 and 6.
 - c. change the new power cord , fix the yellow/green wire on 3, brown wire on 4, blue wire on 5.
 - d. 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.
The food is not sufficient cooked in the time given by 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.

Replacing the lamp on the corner of the cavity

If the cavity lamp fails, it must be replaced. Heat-resistant, 25 watt, 230 V halogen lamps are available from the after-sales service or specialist retailers.

When handling the halogen lamp, use a dry cloth. This will increase the service life of the lamp.



WARNING!

Risk of electric shock!

When replacing the lamp, the lamp socket contacts are live. Before replacing the lamp, unplug the appliance from the mains or switch other circuit breaker in the fuse box.

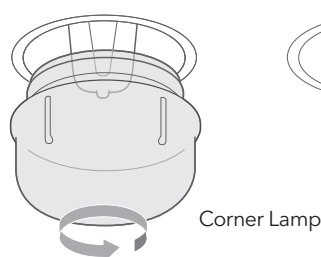


WARNING!

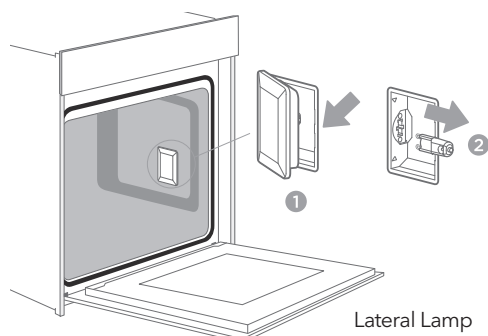
Risk of burns!

The appliance becomes very hot. Never touch the interior surfaces of the appliance or the heating elements. Always allow the appliance to cool down. Keep children at a safe distance.

1. Place a towel in the cold cavity to prevent damage.
2. Turn the glass cover anti-clockwise to remove it (Corner lamp); Pull the lateral grid out and then pry the glass cover off slightly by a tool with a flat head (Lateral lamp)
3. Pull out the lamp – do not turn it.
4. Assemble the glass cover back in.
5. Remove the towel and switch on the circuit breaker to see if lamp switches on.
6. For the lateral lamp, if it works well after the replacement, please remember to put the lateral grid back.



Corner Lamp



Lateral Lamp

Glass cover

If the glass cover of the halogen lamp is damaged, it must be replaced. You can obtain a new glass cover from the after-sales service. Please specify the E number and FD number of your appliance.

SPECIFICATIONS

Rated voltage	220-240V~
Rated frequency	50Hz-60Hz
Electric power	2.9 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.

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
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

BREAD	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

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 be 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 Ø20cm	160	1	80-90	No

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

Mass of the Oven	32kg
No of Cavities	1
Heat Source	Electric
Usable Volume	72L
EC electric, cavity (Conventional)	1.06kWh/cycle
EC electric, cavity (Forced Air)	0.69kWh/cycle
EELCavity	81.9
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. Vлага u rerni: Dugotrajna vлага 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 zaglavljujte 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".

INSTALACIJA

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.

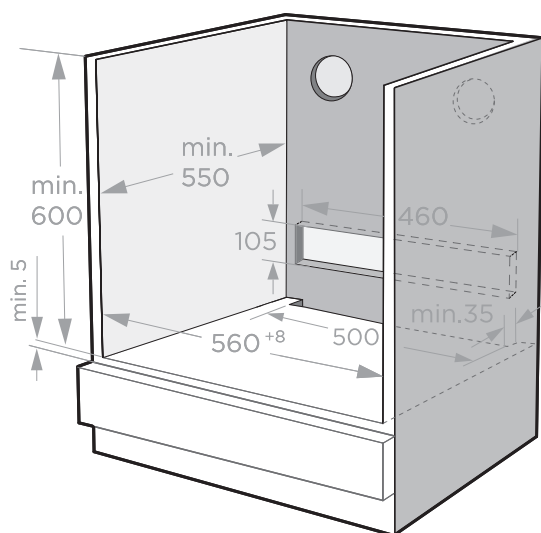
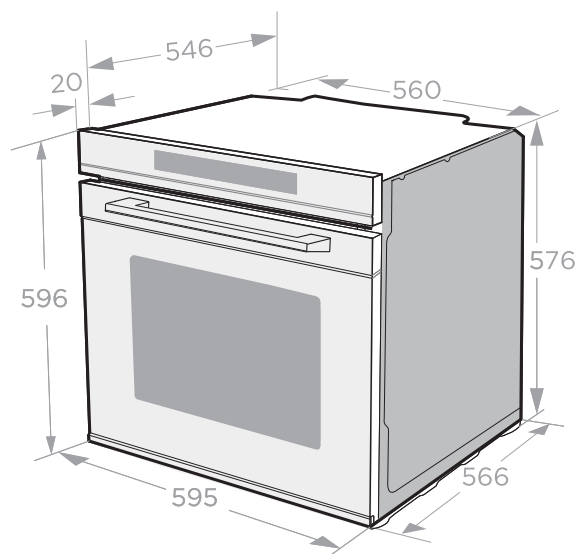
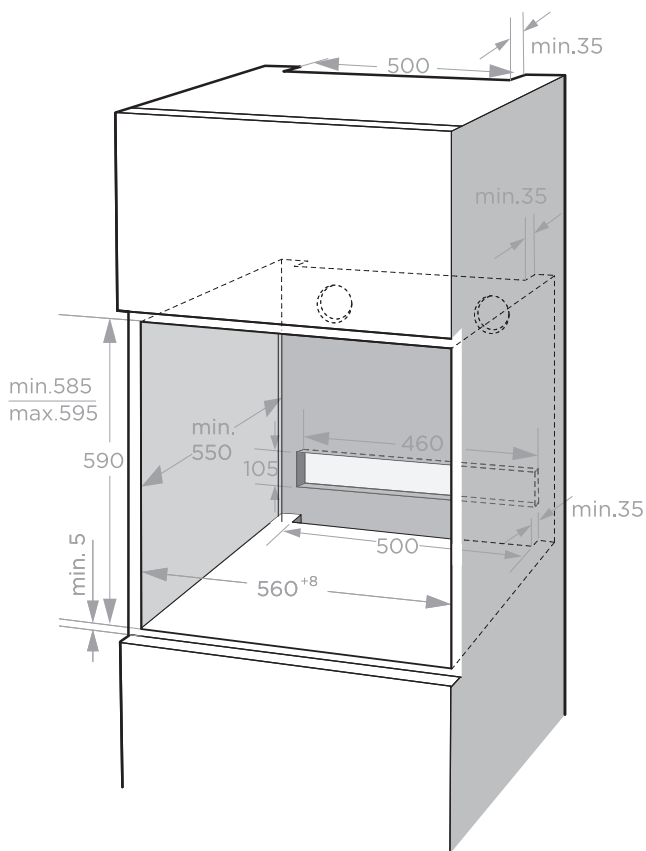
Tokom instalacije, molimo vas da nosite zaštitne rukavice kako biste se zaštitili od povreda oštrim ivicama. Proverite da li uređaj ima oštećenja pre instalacije i ne povezujte ga ako ih ima.

Pre uključivanja, molimo vas da uklonite sve pakovne materijale i lepljivu foliju sa aparata.

Priložene dimenzije su u mm.

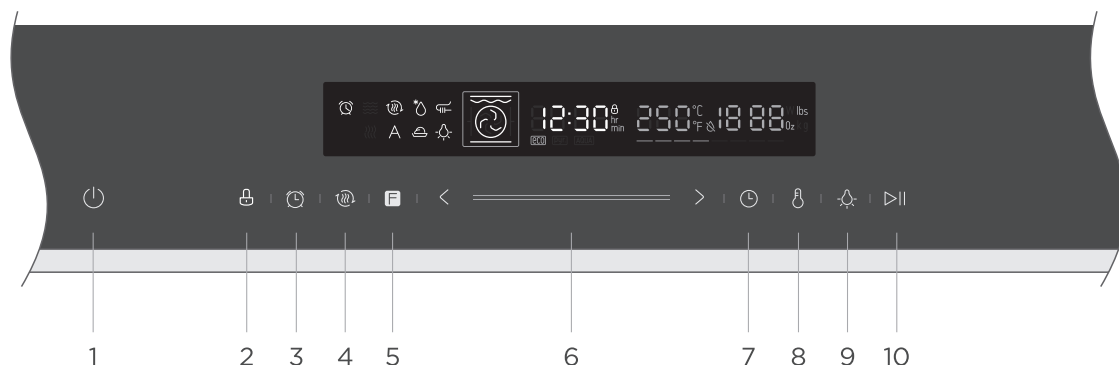
Neophodno je da utičnica bude dostupna ili da se u fiksnoj električnoj instalaciji ugradi prekidač kako bi se aparat mogao isključiti iz napajanja nakon instalacije kada je to potrebno.

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



KORIŠĆENJE APARATA

Komponenta



	1. Otkazi	Otkazite trenutnu postavku i pređite u režim mirovanja.
	2. Zaključavanje za decu	Koristite opciju zaključavanje za decu pritiskom od 3 sekunde.
	3. Tajmer	Koristite funkciju tajmera.
	4. Brzo prethodno zagrevanje	Koristite ovo za brzo prethodno zagrevanje.
	5. Rerna - Funkcija	Pritisnite ovaj simbol da promenite način grejanja, zadržite pritisak 3 sekunde da biste ga brzo promenili.
	6. Klizni regulator	Pomerite da promenite vrednosti podešavanja prikazane na ekranu.
	7. Podešavanje trajanja i sata	Postavite vreme trajanja, zatim izaberite funkciju i postavite sat u režimu pripravnosti.
	8. Podešavanje temperature	Pritisnite da postavite temperaturu.
	9. Lampa Uključeno / Isključeno	Uključite i isključite lampu.
	10. Pokreni / Pausiraj	Pokrenite i pauzirajte proces kuvanja.

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. Obrišite 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.



NAPOMENA

Funkcije odmrzavanja, fermentacije i "ECO" ne mogu se brzo zagrevati.

Tipovi dodatnih funkcija	Temperatura	Vreme
 Sonda za meso	40~99°C	Za pomoć pri pečenju mesa poput bifteka i piletine.

**OPREZI!**

Ako otvorite vrata uređaja tokom rada, operacija se neće pauzirati. 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 posuđem.
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 isključi, 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 povrede od opekotina.

Tajmer

Možete koristiti funkciju tajmera dodirivanjem . Kada vreme istekne, rerna će dati "bip" kao podsetnik. Prvim dodirom na , podesite tajmer u satima, zatim ponovo dodirnite  da biste podesili tajmer u minutima. Ponovo dodirnite  i podešavanje je završeno.

Možete postaviti tajmer pre i tokom procesa kuvanja, ali kada birate funkciju i temperaturu, to nije dostupno.

Zaključavanje za decu

Vaš aparat ima funkciju zaključavanja 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, rerna se otključava.

Možete aktivirati i deaktivirati zaključavanje za decu kada rerna 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

Vaša rerna ima dodatnu funkciju sonde za meso . Kada umetnete sondu za meso na odgovarajuće mesto, ikona  će se upaliti. U isto vreme, deo sa satom će se promeniti da prikaže podešavanje temperature sonde za meso, možete koristiti + i -, kao i klizač da promenite podešavanje. Zatim pritisnite  da izaberete funkciju, podesite temperaturu na isti način, i uključite rernu pritiskom na  (pre nego što počnete, uverite se da je sve dobro pripremljeno). U ovom režimu, ikona  se koristi za promenu i temperature sonde za meso i unutrašnje temperature. Takođe možete promeniti podešavanje tokom procesa kuvanja.

NAPOMENA

1. Sonda za meso može se koristiti zajedno sa rotacionim sistemom;
2. Tokom korišćenja sonde za meso, molimo vas da je umetnete u hranu umesto na neko drugo mesto, radi dugotrajne upotrebe.

DEMO SA SABBAT REŽIMOM

Demo režim

Režim demonstracije, sa funkcijom čuvanja podataka prilikom isključivanja. Funkcija čuvanja pri isključivanju: na primer, kada je demo režim uključen, isključivanje i ponovno uključivanje ostaje aktivno. Nakon što je demo režim uključen, grejna cev ne radi.

1. U režimu pripravnosti, pritisnite i držite taster  da uđete u režim demonstracije i prikažete "off";
2. Pomaknite klizač udesno da otvorite režim demonstracije i prikažete "off"; pomerite klizač ulevo da zatvorite režim demonstracije i prikažete "on".

NAPOMENA

Možete pritisnuti taster za otkazivanje da izađete iz podešavanja, ili sačekati 3 sekunde da se automatski izađe iz režima podešavanja demo moda i vrati u stanje pripravnosti.

Sabbath režim

Sabbath režim ima funkciju čuvanja podataka prilikom isključivanja. Čuva podatke o kuvanju svakih 25 minuta. Ako dođe do prekida napajanja tokom rada, nakon ponovnog uključivanja, Sabbath režim će nastaviti da radi sve dok vreme kuvanja ne dođe do 0, ili pritisnete taster  da se vratite u režim pripravnosti.

1. U režimu pripravnosti, pritisnite i držite taster za brzo zagrevanje 3 sekunde da uđete u Sabbath režim. Ekran prikazuje 5A8. Raspon podešavanja vremena je 24-80 sati.
2. Vreme kuvanja može se prilagoditi pomeranjem klizača.
3. Pritisnite taster za start ili će Ramadan režim automatski početi nakon 8 sekundi.

NAPOMENA

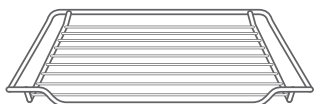
1. Tokom rada, samo je taster  validan, ostali nisu.
2. Tokom rada Sabbath režima, vrata rerne se otvore ili zatvore, a svetlo rerne se ne pali.

DODATNA OPREMA

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

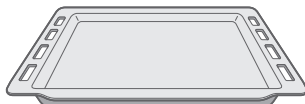
Dodaci koji su uključeni

Vaš uređaj je opremljen sledećim dodacima:



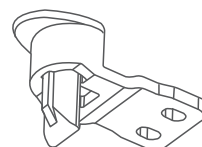
Žičana polica

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.



Zaključavanje vrata

Sprečava decu da otvore vrata i opeku se.

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

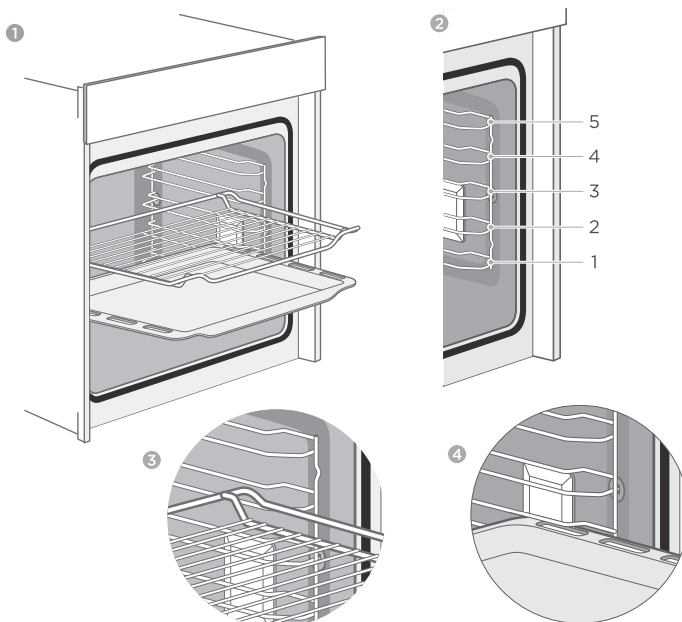
Dodaci se mogu deformisati kada postanu vrući. To ne utiče na njihovu funkciju. Kada se ponovo ohlade, vraćaju svoj prvobitni oblik.

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.



Zaštita od prevrtanja

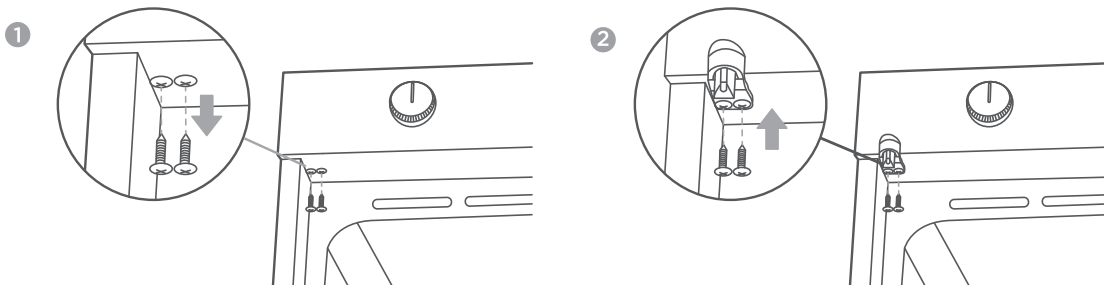
Dodaci se mogu izvući približno do polovine dok se ne zaključe na mestu. Funkcija zaključavanja sprečava prevrtanje dodataka usled gravitacije hrane i samih dodataka dok se izvode. Dodaci treba da budu pravilno umetnuti u unutrašnjost za zaštitu od prevrtanja. Kada umetnete žičanu policu, uverite se da je žičana polica okrenuta u pravom smeru kao na slici. ① ③

Kada ubacite pleh za pečenje, uverite se da je okrenut u pravom smeru kao na slici. ① ④.

Instalacija zaključavanja vrata

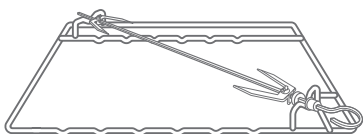
Ako je vaš aparat opremljen zaključavanjem vrata (zavisno od konkretne mašine), pratite sledeće korake:

1. Olabavite dva šrafa u donjem levom uglu kontrolne table, kao što je prikazano na slici. ①.
2. Izvadite dodatak za zaključavanje vrata iz i pričvrstite ga sa dva šrafa na dnu kontrolne table, kao što je prikazano na slici. ②.
3. Ako funkcija zaključavanja vrata nije neophodna, samo ostavite dva šrafa u panelu bez instalacije.



Opcioni dodaci

Možete kupiti opcione dodatke od servisa nakon prodaje, kod specijalizovanih prodavaca ili online. Dodaci u nastavku su dostupni za kupovinu, a takođe vas pozivamo da pogledate vaše prodajne brošure za više informacija.



Rotacioni sistem

Za pečenje mesa kao što su piletina, ćuretina, zečjetina i slično;



Ražanj za roštilj

Za grilovanje hrane poput mesa i povrća;

Ubacivanje dodataka:

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 rena 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 dodataka.

SISTEM ZA ZAŠTITU VAZDUHA

Napredna tehnologija za preusmeravanje vazduha.

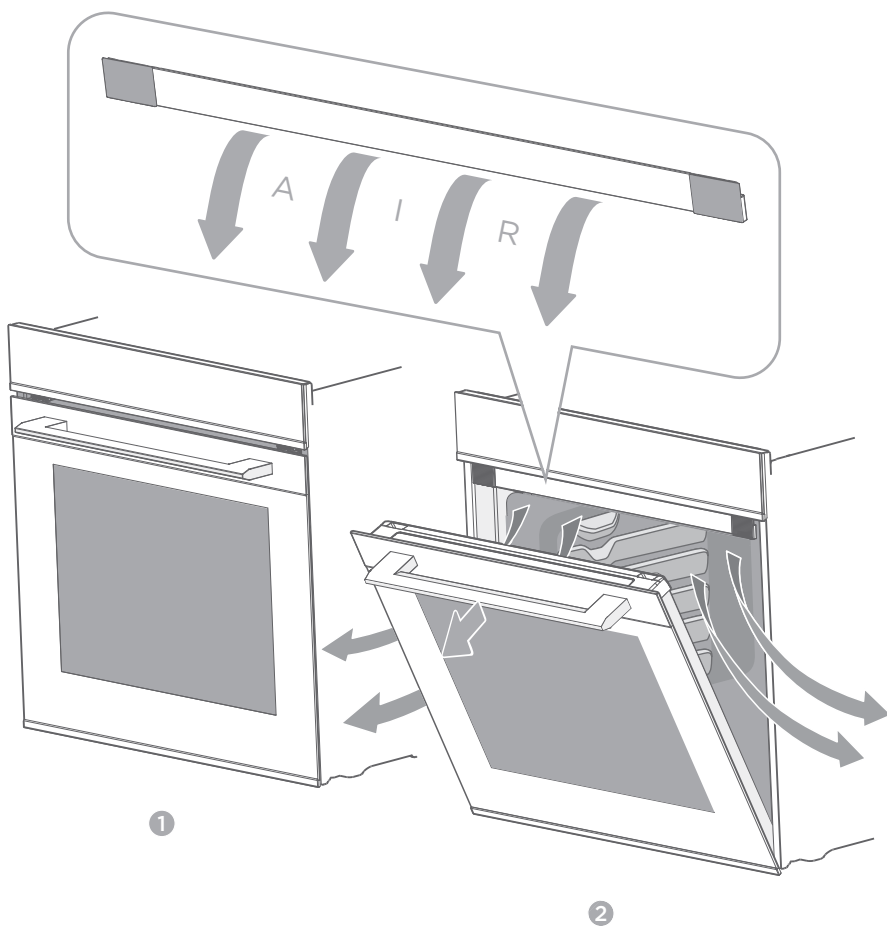
Ako je vaš aparat opremljen sistemom zaštite vazduha (zavisno od konkretne mašine), molimo obratite pažnju:

Aktivni zaštitni sistem koji vas štiti od neočekivane toplote: od vrata koja se ne greju, što sprečava nesvesno opekotine, do vazdušne zavese koja blokira tok vrućeg vazduha unutar unutrašnjosti ka vašem licu.

Svaki put kada se vrata rerne otvore, sistem zaštite vazduha će se automatski aktivirati. Preusmerava hladan vazduh i formira nevidljivu zavesu ispred unutrašnjosti, blokirajući tok vrućeg vazduha direktno ka vašem licu. Obezbeđuje vam sigurnost i prijatnije iskustvo tokom kuvanja.

Kada rerna radi, vrata su zatvorena i sistem zaštite vazduha je u kontrakcionom stanju; kao na slici 1.

Nakon kuvanja, kada se vrata otvore, sistem zaštite vazduha će automatski iskočiti i promeniti pravac vetra na izduvnom otvoru kako bi vruć vazduh duvao prema dole; kao na slici 2.



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 rerne.
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

Akrilamid 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 sundere za čišćenje.
4. Čistače pod visokim pritiskom ili paročistače.
5. Posebna sredstva za čišćenje namenjena za čišćenje uređaja dok je vruć.

Temeljno operite nove sundere pre upotrebe.

Savet

Preporučeni proizvodi za čišćenje i održavanje mogu se kupiti putem postprodajnog servisa.

Pridržavajte se uputstva odgovarajućeg proizvođača.

UKLOVANJE GREŠKAMA

Ako se problem ne može rešiti ili se pojave drugi problemi, obratite se postprodajnom servisu.

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. balance). 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 sunder 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 uputstva 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

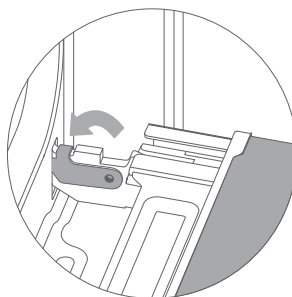
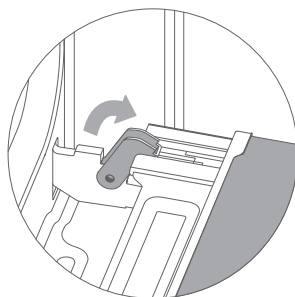
1. Očistite komoru za kuvanje nakon svake upotrebe. Ovo će osigurati da prljavština ne može da se zapeče.
2. Uvek odmah uklonite fleke od kamenca, masti, skroba i albumina (npr. belance).
3. Odmah uklonite fleke od hrane koja sadrži šećer, ako je moguće, dok je fleka još topla.
4. Koristite posude pogodne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



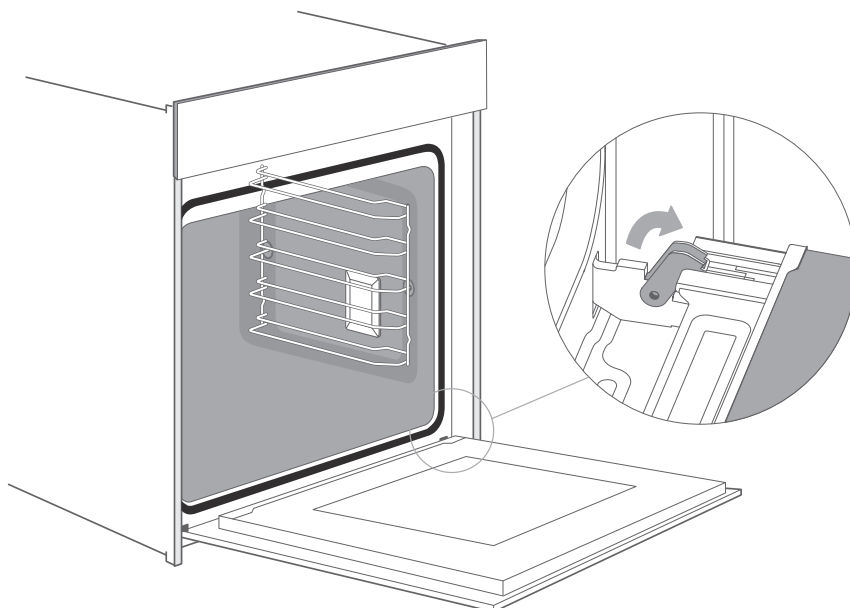
UPOZORENJE!

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

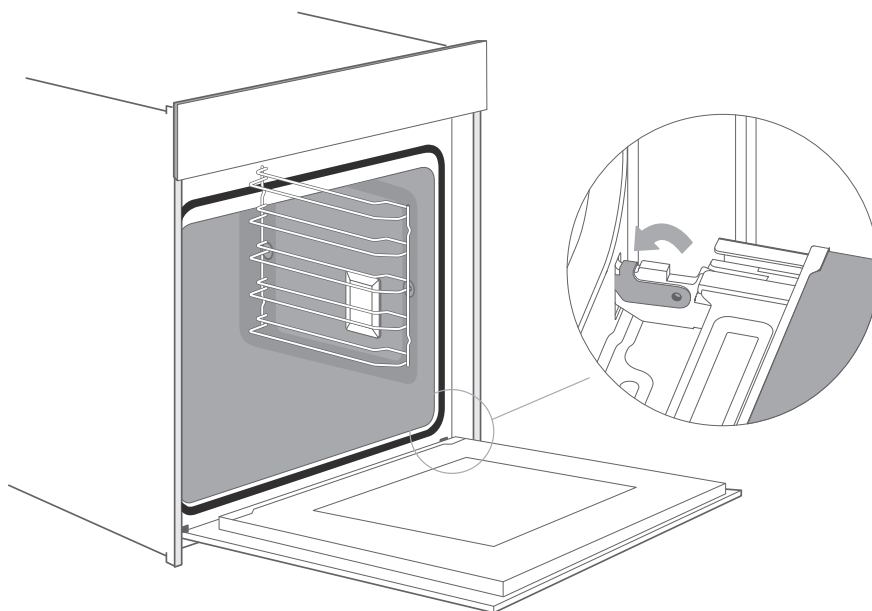
1. Potpuno otvorite vrata uređaja.
2. Preklopite dve zaključavajuće poluge levo i desno.
3. Zatvorite vrata uređaja do graničnika.
4. Obema rukama uhvatite vrata sa leve i desne strane, i povucite ih nagore.



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.

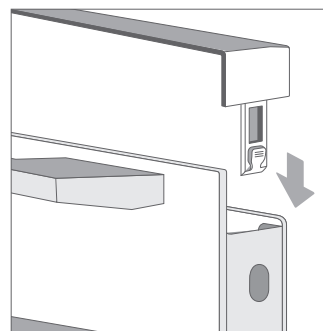
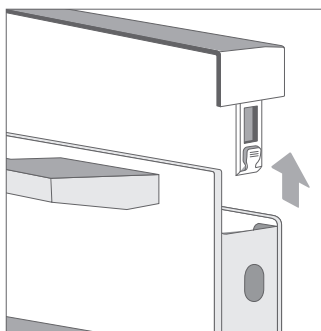
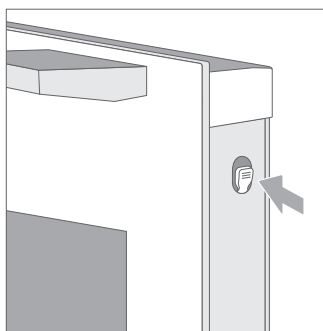


Uklanjanje poklopca vrata

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, preostale delove vrata uređaja možete lako skinuti kako biste nastavili sa čišćenjem. Kada završite čišćenje vrata uređaja, vratite poklopac na mesto i pritisnite ga dok se ne čuje zvučni klik.
4. Postavite vrata uređaja i zatvorite ih.



OPREZ!

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

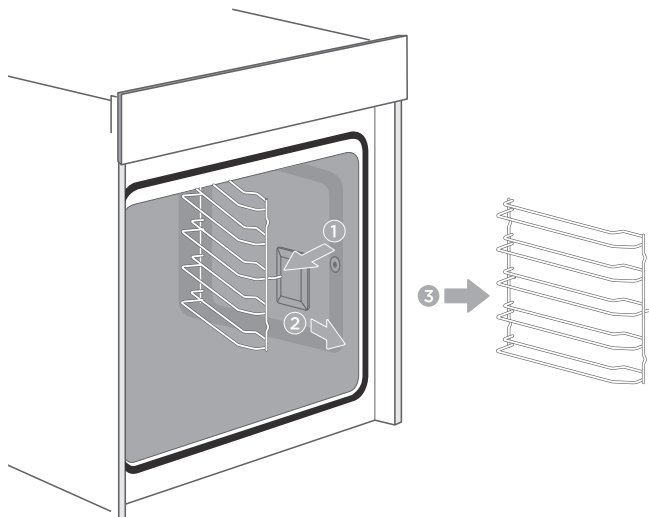
1. Uklanjanje poklopca vrata znači osloboditi unutrašnje staklo vrata uređaja; staklo se može lako pomerati i izazvati oštećenje ili povredu.
2. Uklanjanjem poklopca vrata i unutrašnjeg stakla smanjuje se ukupna težina vrata uređaja. Šarke se mogu lakše pomerati prilikom zatvaranja vrata i možete se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

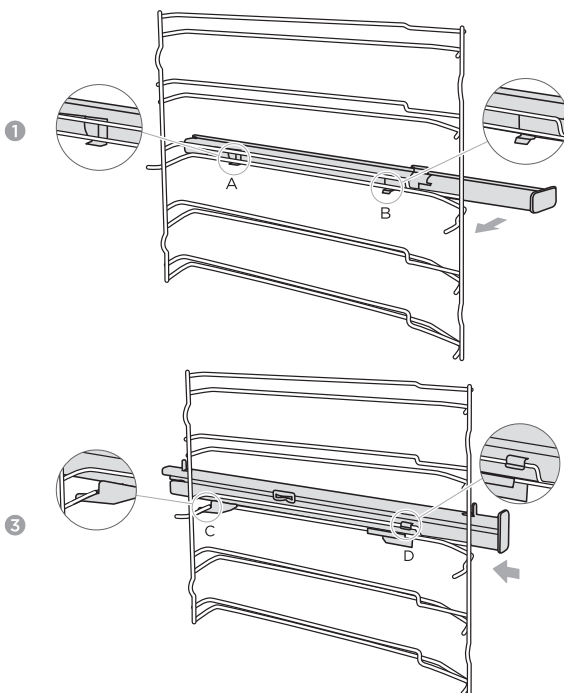
Kada želite temeljno očistiti šine i komoru, možete ukloniti police i očistiti ih. Na taj način će vaš uređaj zadržati svoj izgled i ostati potpuno funkcionalan dugo vremena.

1. Povucite prednji deo bočnih šina horizontalno u suprotnom pravcu dok se funkcija ❶ ne ukloni; zatim možete izvaditi police kao na slici.
2. Vratite bočnu šinu u komoru, prvo pravilno umetnite zadnji deo bočne šine u otvor komore, a zatim umetnite prednji deo ❶ u otvor.



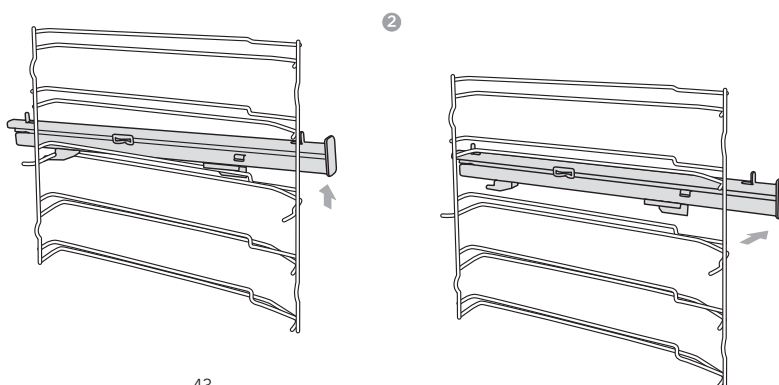
Fiksirajte teleskopske vodilice (uzmite levu stranu kao primer, isto važi i za desnu stranu)

1. Postavite tačke A i B teleskopskih vodilica horizontalno na spoljnu žicu.
2. Okrenite teleskopske vodilice suprotno od kazaljke na satu (u pravcu kazaljke na satu za desnu stranu) za 90 stepeni.
3. Pomerite teleskopske vodilice napred, tako da tačka C bude zakačena za donju žicu, a tačka D za gornju žicu.



klonite teleskopske vodilice (uzmite levu stranu kao primer, isto važi i za desnu stranu)

1. Podignite jedan kraj teleskopskih vodilica snažno.
2. Podignite celu teleskopsku vodilicu i uklonite je unazad.

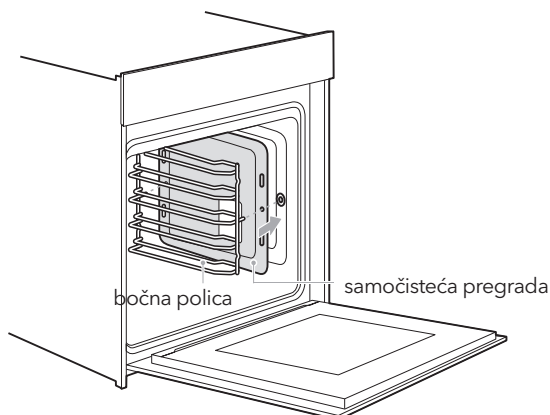


Samočisteća pregrada

Pregrada sa posebnim emajliranim premazom na svojoj površini, koja može apsorbovati ulje i mast, isparavati ih kasnije, čineći komoru čistom i bez specifičnih mirisa tokom procesa kuvanja.

Fiksiranje samočisteće pregrade

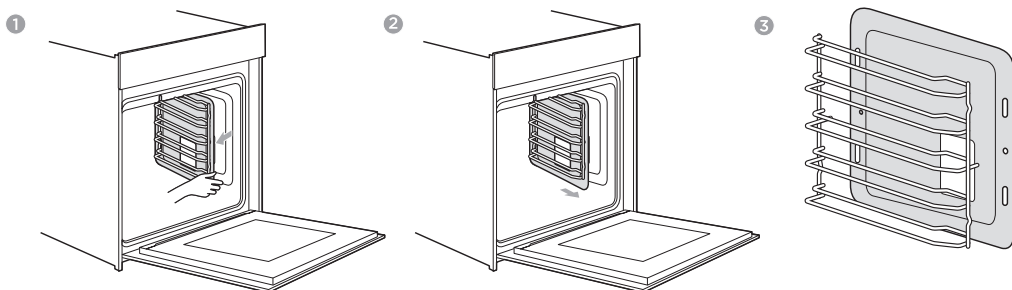
Ugradite bočnu policu i samočisteću pregradu naizmenično u skladu sa smerom prikazanim na slici:



Rastavljanje samočisteće pregrade

Izvadite samočisteću pregradu radi lakšeg čišćenja bočnih strana komore:

1. Povucite bočnu policu horizontalno iz komore. Samočisteća pregrada će biti izvučena zajedno sa bočnom policom.
2. Izvadite bočnu policu iz komore zajedno sa samočištećom pregradom.
3. Odvojite samočisteću pregradu od bočne police.



NAPOMENA

Teleskopske vodilice/police/samočisteća pregrada su opcioni dodaci.

Zamena kabla za napajanje

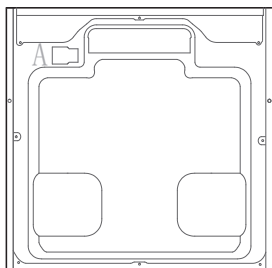
Pozicija A prikazuje položaj priključne kutije na zadnjoj strani spolnog kućišta i ona je zatvorena.

Koraci: a. Isključite struju, koristite mali odvijač za otvaranje dva klika 1, 2..

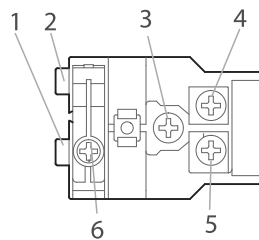
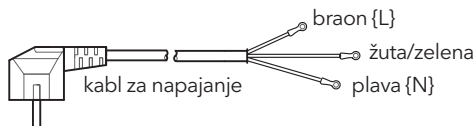
b. Koristite Philips odvijač da skinete šrafove 3, 4, 5 i 6.

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

d. Zavrните 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 umaćite 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 rerne.
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 posuda za pečenje nisu bili najbolji izbor za izabranu funkciju rerne. 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.

Zamena lampe u uglu komore

Ako lampa u komori otkaže, mora se zameniti. Toplotno otporne halogene lampe od 25 vati i 230 V dostupne su u servisu za posleprodajnu podršku ili kod specijalizovanih trgovaca. Kada rukujete halogenom lampom, koristite suhu krpu. To će produžiti vek trajanja lampe.

UPOZORENJE!

Opasnost od strujnog udara!

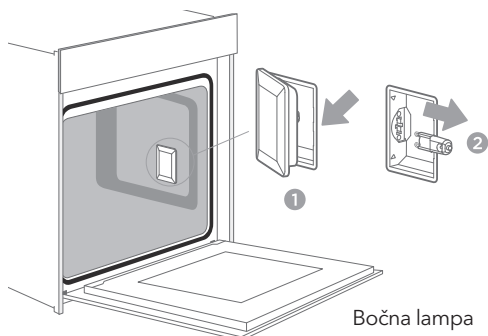
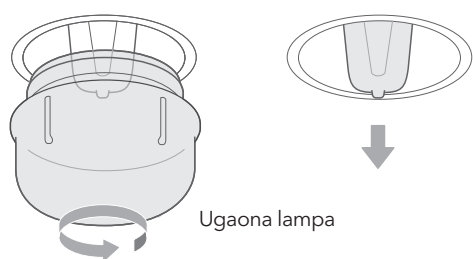
Kada menjate lampu, kontakti u soketu lampe su pod naponom. Pre zamene lampe, isključite aparat iz struje ili isključite drugi osigurač u razvodnoj kutiji.

UPOZORENJE!

Opasnost od opekotina!

Aparat postaje veoma vruć. Nikada ne dodirujte unutrašnje površine aparata ili grejne elemente. Uvek dozvolite aparatu da se ohladi. Držite decu na sigurnoj udaljenosti.

1. Stavite peškir u hladnu komoru kako biste sprečili oštećenje.
2. Okrenite stakleni poklopac ulevo da biste ga uklonili (ugaona lampa); Izvucite bočnu rešetku, a zatim pomoću alata sa ravnom glavom lagano podignite stakleni poklopac (bočna lampa).
3. Izvucite lampu – ne okrećite je.
4. Ponovo postavite stakleni poklopac.
5. Uklonite peškir i uključite osigurač da vidite da li se lampa uključuje.
6. Za bočnu lampu, ako dobro radi nakon zamene, zapamtite da ponovo stavite bočnu rešetku.



Stakleni poklopac

Ako je stakleni poklopac halogene lampe oštećen, mora se zameniti. Novi stakleni poklopac možete dobiti od servisa za posleprodajnu podršku. Molimo vas da navedete E broj i FD broj vašeg aparata.

SPECIFIKACIJE

Nazivni napon	220-240V~
Nazivna frekvencija	50Hz-60Hz
Električna snaga	2.9 kW



⚠ UPOZORENJE!

Ovaj aparat treba instalirati u skladu sa važećim propisima i koristiti samo u dobro provetrenom prostoru. Pročitajte uputstva pre instalacije ili korišćenja ovog aparata.

☰ NAPOMENA

Imajte na umu da poseta tehničara iz servisa za posleprodajnu podršku nije besplatna, čak ni tokom garantnog perioda. Oslonite se na profesionalnost proizvođača. Stoga možete biti sigurni da popravku obavljaju obučeni servisni tehničari koji imaju originalne rezervne delove za vaše aparate. Još jednom vam hvala što ste kupili Tesla ugradnu rernu i želimo vam da naš aparat donese ukusnu hranu i srećan život.

SAVETI I TRIKOVİ

Želite da pripremite svoj recept	Pokušajte prvo da koristite podešavanja sličnih recepata i optimizujete 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 posude 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.

TIPIČNI RECEPTI

TORTA	Forma	Nivo	Mod	Temp. u °C	Trajanje u minutima
Biskvit (jednostavan) pravougaoni oblik	Pravougaoni kalup	2	Konvencionalni sa ventilatorom	170	50
Biskvit (jednostavan) pravougaoni oblik	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 groždem	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
Vlažni biskvit (4 jaja)	Kalup s odvojivim dnom	1	Konvencionalni	160	p.h.t.: 9:00 b.t.: 26:00
Vlažni biskvit	Kalup s odvojivim 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

BREAD	Form	Level	Mode	Temp. in °C	Duration in minutes
Govedi biftek 1,6 kg	Pleh	2	Dvojni roštilj sa ventilatorom	180	55
Mesna štruca 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 1.7 kg	Pleh	L2:Rešetka L1:Pleh	Konvencionalni	180	78

TESTIRAJTE HRANU U SKLADU SA EN 60350-1

Recepti	Dodaci	F	°C	Nivo	Vreme (min)	Zagrevanje
Biskvit	Kalup za tortu Ø26cm		170	1	30-35	Ne
Biskvit	Kalup za tortu Ø26cm		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 Ø26cm		150	1	70-80	Ne
Pita sa jabukama	Kalup za tortu Ø20cm		170	1	80-85	Ne
Pita sa jabukama	Kalup za tortu Ø20cm		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	No
Svinjsko pečenje	1 pleh	200	1	80-85	No
Kolač sa višnjama (Klafuti)	Okrugli oblik	200	1	55-60	No
Govede pečenje 1.3kg	1 pleh	200	1	80-85	No
Braunis	Rešetka i staklena ploča	180	1	55-60	No
Gratinirani krompir	Rešetka i okrugla ploča	180	1	65-70	No
Lazanja	Rešetka i staklena ploča	180	1	75-80	No
Cheese Cake	Kalup za tortu Ø20cm	160	1	80-90	No

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

Masa rerne	32kg
Broj šupljina	1
Izvor toplote	Električni
Iskoristiva zapremina	72L
EC električna, šupljina (konvencionalna)	1.06kWh/ciklus
EC električna, šupljina (forsirani vazduh)	0.69kWh/ciklus
EEL šupljina	81.9
Klasa energetske efikasnosti (A+++ do D)	A+

TESLA

tesla.info

