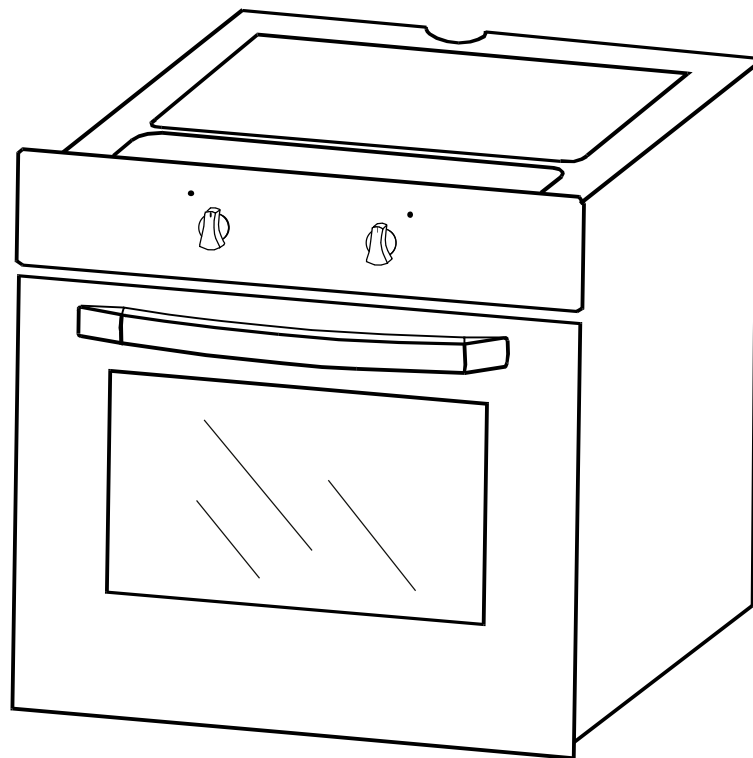


BUILT-IN OVEN

Operating and Installation Instructions

AE6BFW - AE6BFS



Important - Please read these instructions fully before installing or using

These instructions contain important information which will help you get the best from your appliance and help to ensure safe and correct installation, use and maintenance.

If you need help or have damaged or missing parts, call the **Customer Helpline:0845 600 4632**

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Dear Customer,

Offering quality products that meet your expectations is our goal. Our products are tested carefully to ensure their quality.

This manual is prepared in order to help you to use your appliance confidently and efficiently.

Before using your appliance carefully read this guide as it includes basic information for correct and safe installation, maintenance and use.

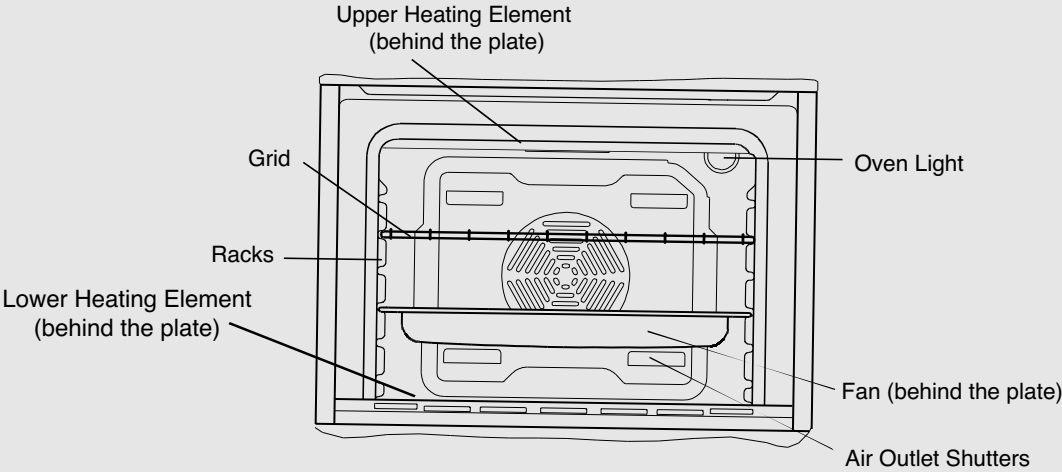
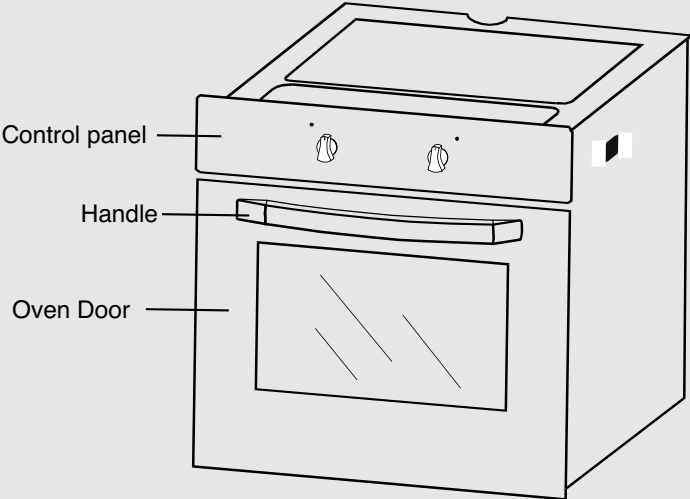
Contact your nearest authorised service agent for installation of your appliance.

DESCRIPTION OF THE HOB

Product codes

AE6BFW
AE6BFS

PRESENTATION OF THE PRODUCT



WARNINGS

BEFORE STARTING TO USE THE APPLIANCE, PLEASE TAKE ALL ESSENTIAL SAFETY MEASURES AND THOROUGHLY READ THE USER MANUAL

This appliance has been designed for domestic use as built-in furniture.

After removing the packaging, make sure to check if there is any damage to the appliance. If there is any damage do not attempt to use the appliance and immediately contact your authorized service agent. Packaging materials need to be collected immediately and placed out of reach of children.

Interior package must be removed. The appliance must be installed and put in operation by an authorized technician under the conditions provided by the manufacturer in this manual. The manufacturer cannot be held responsible for any damage that might occur due to faulty installation.

Before connecting your appliance to your domestic mains supply, make sure you check the conformity of voltage and gas settings, which are specified on the information sticker attached to the appliance and/or packaging, with the usage conditions available.

Do not operate the oven before it is fully installed.

Be sure that all of the buttons are turned off when the appliance is not in use.

Be sure that the feeder cable is not snagged during the installation of the appliance.

The power supply cable should never be replaced by the customer, in the event any damage occurs to the power supply cable for any reason, please contact your authorized service agent.

Before replacing the oven illuminating light, turn off the power to the appliance.

Switch off the appliance before cleaning, maintenance work etc.

Some parts of the appliance may retain their heat for a long time; please wait until the parts primarily exposed to heat cool off before touching them.

Do not keep flammable items/substances near the appliance while it is in use.

When operating other electrical devices near the appliance, pay attention that their cables do not come into contact with heated parts.

When the appliance is not in use, make sure that the buttons are in <0> (off) position.

Your appliance needs sufficient air circulation while it is operating. Carefully read the part of this manual, where installation procedures are explained. Make sure the relevant conditions are satisfied.

This operating manual has been prepared jointly for multiple models. Some of the specifications explained in the manual, may not be applicable to your appliance. Pay attention to the explanations with illustrations while reading the manual.

Keep children away from the oven.

In case that hi-light halogen heaters are installed as hob elements do not stare into the light.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

FOR THE EFFICIENT AND SAFE OF THE APPLIANCE, WE RECOMMEND THAT YOU ALWAYS USE ORIGINAL SPARE PARTS AND CALL ONLY AUTHORISED SERVICE PERSONNEL SHOULD YOU NEED HELP.

WARNINGS

Pay attention to the following when using your appliance.

Be careful to connect your appliance to an earthed power outlet or line.

Do not place the power cord of your appliance near any heated spot. Do not pass it near the hob. Contact the nearest authorized service agent in the event any damage occurs to the power cord.

For when models fitted with timers, make sure to adjust the when time at first run or in case of a power failure. Heat and moisture will form in your cooking environment. Thoroughly ventilate your kitchen.

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

Do not touch the interior and the heater when using the oven part of the appliance as it will be hot. After switching off the burner, do not touch it with your hand before it is completely cooled off.

Do not put flammable and combustible materials into the oven. Do not place combustibles including any pressured container, paper, plastic and fabric near the hob surface.

Be careful when using the oven part of the appliance as the oven surface can be hot. Keep children away from the oven.

While the front door is open. Do not let children climb on the door or sit on it.

The values indicated on the printed documents found on the product are values obtained in laboratory environment according to relevant standards. These values may vary according to the usage and environment conditions of product.

- Use C type connection in Germany and Belgium with an additional ISO7/ISO228 adapter and in Netherlands with an additional Besca adapter, supplied in the spare set. An example of usage is shown in E.

For all types of gases use D type connection in United Kingdom and Ireland.

In all cases, the flexible gas hose should neither pass behind an oven, nor be in contact with premises that may cause combustion. Furthermore, make sure that all connections are done according to the national legal requirements for gas appliances.

IMPORTANT

- The appliance should be installed or converted to LPG by a QUALIFIED INSTALLATION ENGINEER.

- Failure to comply with this condition will render the guarantee invalid.

- The appliance must be installed in compliance with regulations in force.

- Always unplug the appliance before carrying out any maintenance or repairs.

- Minimum distance between the appliance and combustible surfaces must be 20 mm.

INSTALLATION OF BUILT-IN OVEN

We hope that this modern, functional oven, which is made with quality parts and materials will meet your cooking needs. Make sure you read the manual to help to ensure successful results and also to help prevent problems with the appliance in important the future. The information given below contains important exception that are necessary for correct positioning and service operations. They should be read without exception especially by the technician who will position the appliance.

CONTACT AN AUTHORISED SERVICE AGENT FOR INSTALLATION OF YOUR OVEN!

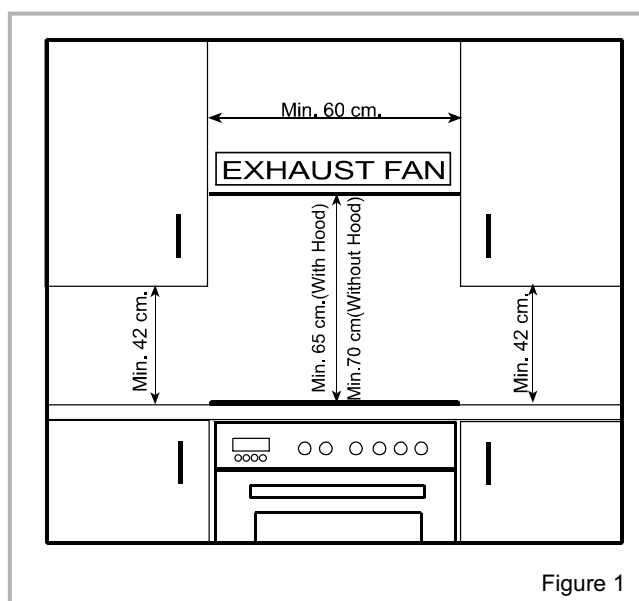
CHOOSING A PLACE FOR THE OVEN

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

When choosing a place for the oven, attention should be paid to ensure that there are no flammable or combustible materials in the close vicinity, such as curtains, oil, cloth etc. which quickly catch fire.

Furniture surrounding the oven must be made of materials resistant to temperatures above 50 C°.

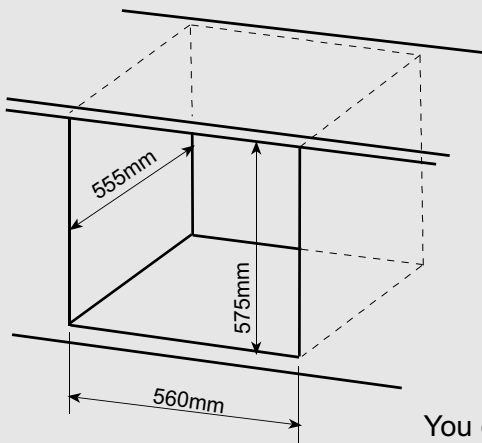
Required changes to wall cabinets and exhaust fans above the built-in combined product as well as minimum heights from the oven board are shown in Figure 1. Accordingly, the exhaust fan should be at a minimum height of 65 cm from the hob board. If there is no exhaust fan the height should not be less than 70 cm.



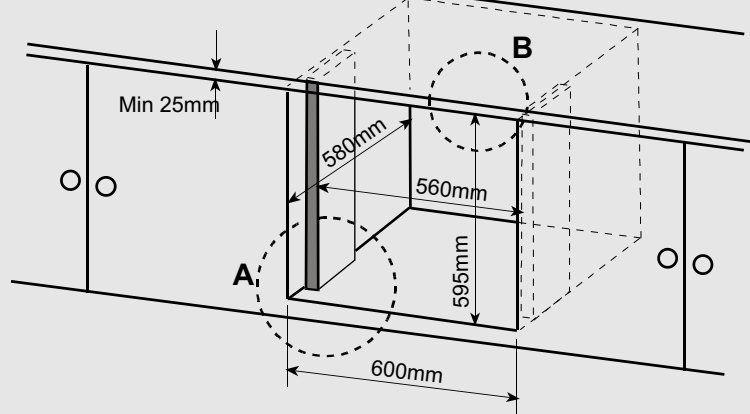
INSTALLATION OF BUILT_IN OVEN

Cabinet cut-out sizes

OPTION 1: Regular Installation

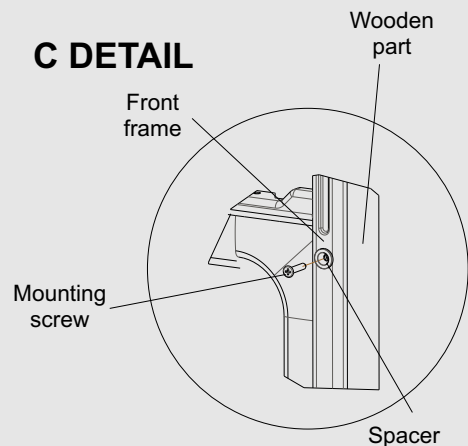
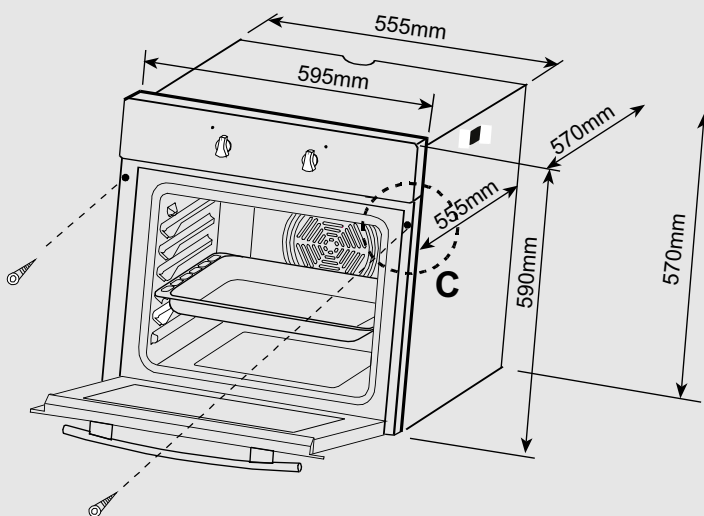
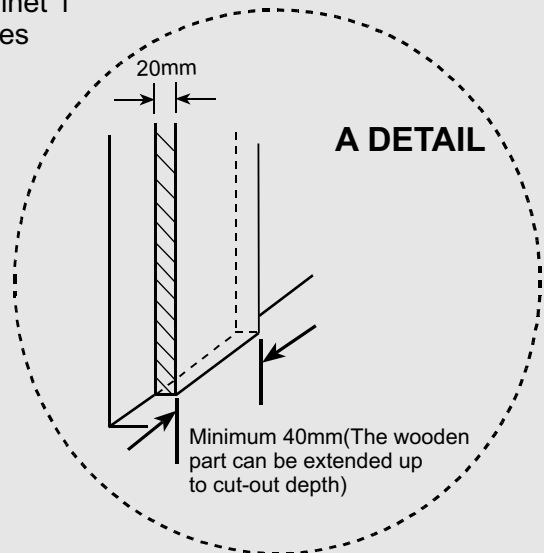
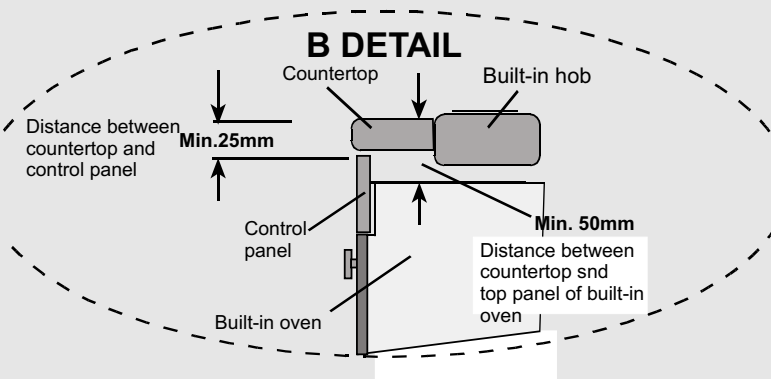


OPTION 2: Flash Installation



You can use either cabinet 1 or cabinet 2 cut-out sizes

Product sizes



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

INSTALLATION OF BUILT-IN OVEN

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

_WIRING AND SAFETY OF BUILT-IN OVEN

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

The earthing cable must be connected via the screw with the earthing mark. Feeder cable connection must be as shown in Figure 6. If there is no earthed outlet conforming to regulations in the installation environment, call the Authorised Service immediately.

The earthed outlet must be in close vicinity of the appliance. Never use an extension cord.

The feeder cable should not contact the products hot surface.

In case of any damage to the feeder cable, please call the Authorised Service agent. The cable must be replaced by the Authorised Service agent.

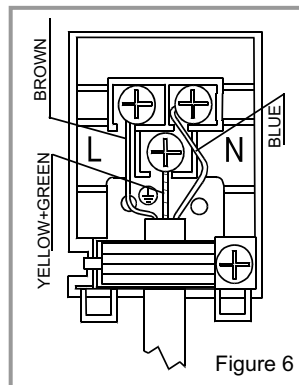
Wiring of the appliance must be performed by the Authorized Service agent. H05VV-F type feeder cable must be used.

Faulty wiring may damage the appliance. Such damage will not be covered under the warranty.

The appliance is designed to connect to 220-240V~ electricity supply if your household supply is different than the value given above, call the

Authorized Service immediately.

The Manufacturer declares that it bears no responsibility whatsoever for any kind of damage and loss arising from not complying with these safety instructions.



GENERAL WARNING AND PRECAUTIONS

Your appliance is produced in conformity with the relevant safety regulations relating to electrical appliances. Maintenance and repair works must be performed only by Authorised Service technicians or suitably qualified. Installation and repair works, performed without observing the rules may be dangerous.

The outer surfaces are heated while your appliance is operating. The elements heating the inner surface of the oven and the steam out are extremely hot. These sections will continue to preserve their heat for certain while even if the appliance is switched off. Never touch the hot surfaces. Keep children away.

Do not move away from the hob while cooking with fat or oil. Flaring may occur in case of overheating. Never pour water into flaring oil.

In order to cook in your oven, the oven function and temperature setting buttons need to be adjusted and the oven timer, if available, needs to be programmed. Otherwise, the oven will not operate.

While the oven door or drawer is open, do not place anything on it. You may disturb the balance of the appliance or break the door.

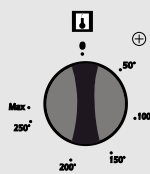
Protect your appliance from atmospheric effects. Do not leave it under the effects of the sun, rain, snow, dust etc.

USING THE OVEN

BUILT IN OVEN CONTROL PANELS



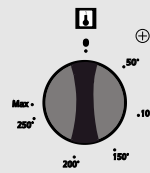
BUSH



AE6BFS



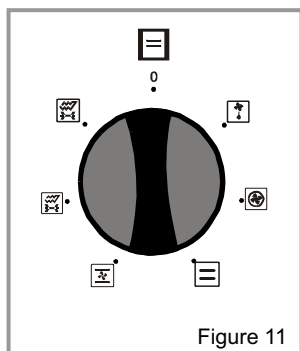
BUSH



AE6BFW

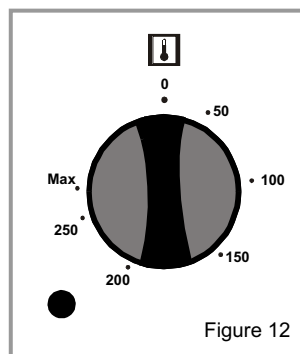
USING THE OVEN

USING THE OVEN PART OF THE APPLIANCE



Oven Function Control Knob:

For you to select the oven functions (Figure 11). Explained in the next part and in Table 1. You need to adjust the function selection button and the oven thermostat knob together to a temperature value you wish to select-Otherwise the function stage you selected will not operate.














Oven Thermostat Knob:

For you to select the oven function control knob. When the temperature inside your oven reaches the value you set, the thermostat will cut the circuit and the thermostat light will go off. When the temperature falls below the set value, the thermostat will again be turned on and the thermostat light will be on.

USING THE OVEN

Table 1

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

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



Defrost Function :

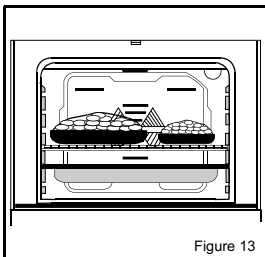


Figure 13

You can start the defrost operation by putting the frozen food into oven and bringing the button to the indicated mark. This function does not cook/bake the food; it only

helps defrost it within a short time. Put the food to be defrosted on the wire rack that you will place on the third rack support from the bottom (Figure 13). To collect the water to accumulate due to the melting ice, insert an oven tray into the lower rack.



Lower-Upper Heating Element Function (Static Coking) :

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

USING THE OVEN

After a cooking/baking, turn off the oven function control button and the thermostat button and cancel the timer program if available. Take the cooked/bake food out of the oven, place it on a safe place and ensure that the oven completely cools off by keeping the oven door open. As the oven will be hot, stay away from the oven and keep your children away as well.



Turbo Fan Function :

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

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

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

After the cooking/baking, turn off the oven function control button and the thermostat button and cancel the timer program if available. Take the cooked/baked food out of the oven, place it on a safe place and ensure that the oven completely cools off by keeping the oven door open. As the oven will be hot, stay away from the oven and keep your children away as well.



Fan and the Lower - Upper Heating Element Function:

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

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

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



Grill Function :

This function is used for grills. For grills; put the foods on the grill, and the grill on the highest rack. After placing the oven tray on the 3. Rack, You can start the grill operation. The tray placed on the 3. Rack will ensure that the oil dropping from the foods will be collected. When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°.

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

USING THE OVEN

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



Double Grill Function :

This function is used for faster grills and for grills on a larger surface. For grills; put the foods on the grill, and the grill on the highest rack. After placing the oven tray on the 3. Rack, you can start the grill operation. 3, the tray placed on the 3. Rack will ensure that the oil dropping from the foods will be collected. When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°.

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

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

As the oven will be hot, stay away from the oven and keep your children away as well.



Grill and Fan Function :

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

adjusted to 190°.

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

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

ENERGY SAVING

Choose a cookware of proper size.

Using a lid will reduce cooking times.

Minimize the amount of liquid or fat to reduce cooking times.

When liquid starts boiling, reduce the temperature setting.

Oven door should not be opened often during cooking period.

USING THE OVEN

DISHES	TURBO			LOWER-UPPER			LOWER-UPPER FAN			GRILL		
	Thermostat pos.(°C)	Rack pos.	Cooking period(min)	Thermostat pos.(°C)	Rack pos.	Cooking period(min)	Thermostat pos.(°C)	Rack pos.	Cooking period(min)	Thermostat pos.(°C)	Rack pos.	Cooking period(min)
Layered pastry	170 - 190	2 - 3 - 4	35 - 45	170 - 190	2 - 3	35 - 45	170 - 190	2 - 3	25 - 35			
Cake	150 - 170	2 - 3 - 4	30 - 40	170 - 190	2 - 3	30 - 40	150 - 170	2 - 3 - 4	25 - 35			
Cookie	150 - 170	2 - 3 - 4	25 - 35	170 - 190	2 - 3	30 - 40	150 - 170	2 - 3 - 4	25 - 35			
Grilled meatballs										200	5	10 - 15
Watery food	175 - 200	3	40 - 50	175 - 200	3	40 - 50	175 - 200	3	40 - 50			
Chicken				200	2 - 3	45 - 60	200	2 - 3	45 - 60	200	*	50 - 60
Chop										200	4 - 5	15 - 25
Beefsteak										200	5	15 - 25
Two-tray cake	160 - 180	2 - 5	30 - 40									
Two-tray pastry	170 - 190	2 - 5	35 - 45									

ACCESSORIES USED IN THE OVEN

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

If the food to be cooked does not completely cover the oven tray, if the food is taken out of the deep-freezer or if the tray is used to collect the dripping juices of the foods during the grill operation; deformation might be observed on the tray due to high temperatures forming during the cooking/frying operation. This is normal, physical state that results during the heat transfer. Do not leave a glass tray or container in a cold environment immediately after cooking in them. Do not place them on cold and wet surfaces. Ensure that they slowly cool off placing them on a dry piece of cloth. Otherwise, the glass tray or container might break. If you are going to perform a grill operation in your oven, we recommend that you use the grill on tray, supplied together with your product (if your product includes this equipment). This way, splattering and dripping oils will not make the oven interior dirty. If you are going to use the

large wire grill, insert a tray into one of the lower racks to avoid accumulation of the oils. To make cleaning easier, add some water into it as well. In a grilling operation, use the 4. Or the 5.rack and tilt the grill to prevent the food to be grilled from sticking to the grill.

CLEANING AND MAINTENANCE

CLEANING

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

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

Cleaning the interior of the oven

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

MAINTENANCE

Replacing the Oven Light

It is recommended that you leave this operation to the Authorized Service. Unplug the oven first and make sure that is cold. After removing the lid in front of the light, take also the bulb of its place. Insert the new bulb resistant to 100°C, which you will find at Authorized Services, into the place of the bulb you have removed. Then fit the light protecting glass back into its place. After that, your oven will be ready for use.

SERVICE AND TRANSPORT

TROUBLE SHOOTING

If the oven does not operate :

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

If the oven does not heat :

The heat may be not adjusted with ovens heater control switch.

If the interior lighting lamp does not light :

Check the electricity supply if it is ok, change the lamp.

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

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

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

INFORMATION RELATED TO TRANSPORT

If you need any transport :

Follow the transport signs on case. Tape the cooker on upper parts, hats and heads and saucepan carriers to the cooking panels.

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

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

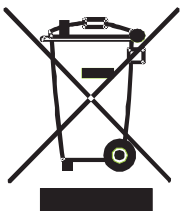
Technical Specifications

Model/Item	AE6BFW	AE6BFS
Power supply	(230)V~/50 Hz	(230)V~/50 Hz
Maximum power	3200 W	3200 W
Size(H x W x D)	595x595x570 mm	595x595x570 mm
Cut-Out Dimensions(H xW x D)	600x600x580 mm	600x600x580 mm
Net weight	29 kg.	30 kg.
Oven Volume	56 lt.	56 lt.
Electric Cooker energy rating	A	A
Energy Consumption according to the EN50304	0.89 / 0.79	0.89 / 0.79



We apologise for any inconvenience caused by any minor inconsistencies in these instructions , which may occur as a result of product improvementst and development.

Disposal information



The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.