

OX6211F

OX6211K

OX6292F

*manual* **ATAG**



## Contents

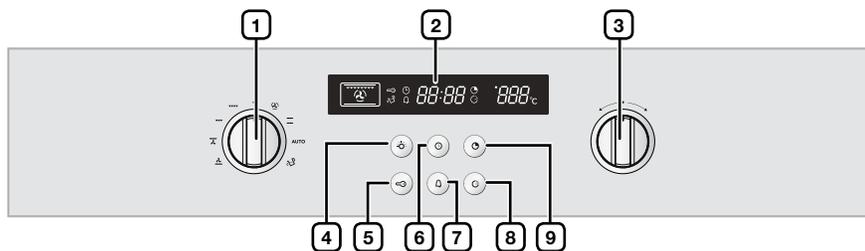
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## Contents

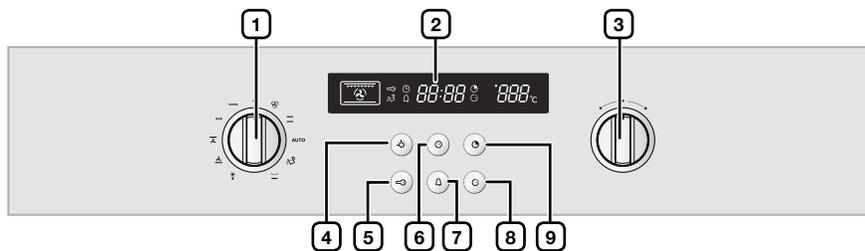
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## Control Panel

### OX6211F/OX6292F

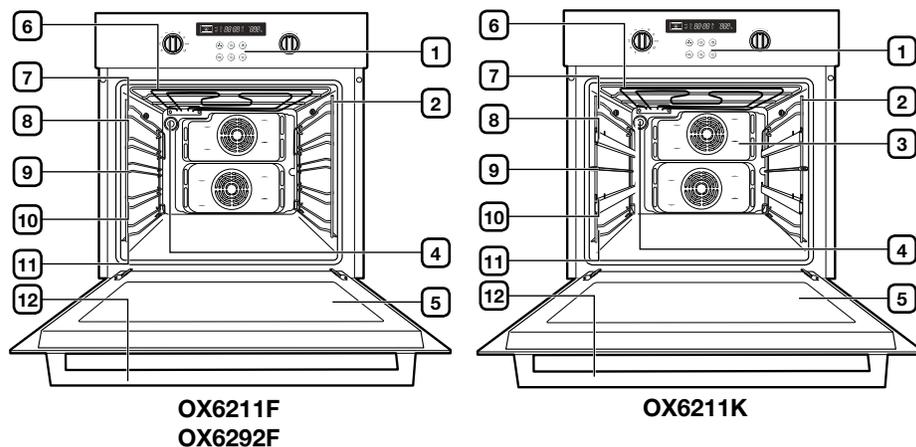


### OX6211K



- |                                 |                         |
|---------------------------------|-------------------------|
| 1. COOKING FUNCTION SELECT KNOB | 6. CLOCK BUTTON         |
| 2. WINDOW DISPLAY               | 7. KITCHEN TIMER BUTTON |
| 3. TIME / TEMP CONTROL KNOB     | 8. END TIME BUTTON      |
| 4. LAMP BUTTON                  | 9. COOK TIME BUTTON     |
| 5. CHILD LOCK BUTTON            |                         |

## Oven Features

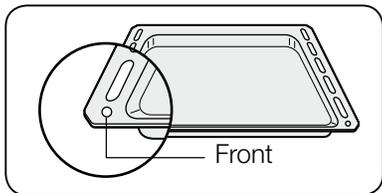


- |                                    |                 |
|------------------------------------|-----------------|
| 1. Control panel                   | 7. Level 5      |
| 2. Side Runner                     | 8. Level 4      |
| 3. Catalytic enameled cover casing | 9. Level 3      |
| 4. Oven light                      | 10. Level 2     |
| 5. Glass door                      | 11. Level 1     |
| 6. Top heating elements            | 12. Door handle |

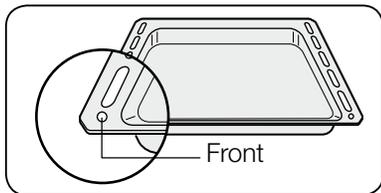
### Note

- Shelf levels are numbered from the bottom up.
- The levels 3, 4 and 5 are mainly used for the grill function.
- Please refer to Cooking Guides provided throughout this booklet to determine appropriate shelf levels for your dishes.

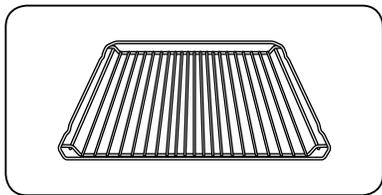
The following accessories are provided with your oven:



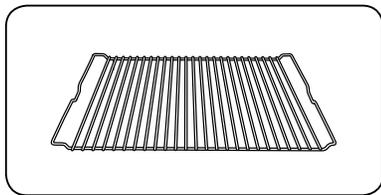
- 1** Baking tray  
The baking tray could be used for the preparation of cakes, cookies and other pastries.



- 2** Deep baking tray  
The deep baking tray should be used for roasting or collecting meat juices or fat drippings.



- 3** Wire rack  
The wire rack should be used for dishes, cake tins, roasting and grilling trays.



- 4** Roast wire rack  
The roast wire rack should be used for roasting. Always use the roast wire rack in combination with a baking tray.

### Note

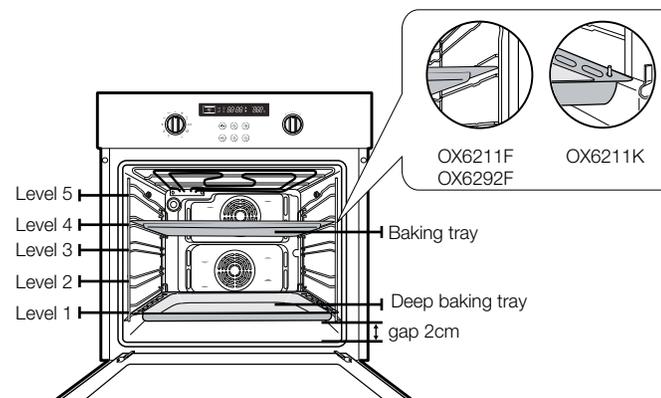
- Be sure to attach the accessory correctly to the racks. Trays need to have at least 2 cm space towards the bottom of the oven, otherwise the enamel surface could be damaged.
- Be very careful while removing meals and/or accessories out of the oven. Hot meals, accessories and surfaces can burn you!
- Place the deep baking tray at level 1 to collect the cooking juices.
- Parboiled potatoes and vegetables can be placed around the edge of the deep baking tray to roast at the same time.

The baking tray, deep baking tray and wire rack should be inserted correctly into the side runners. When taking out the cooked foods from the oven, be careful of hot utensils and surfaces.

### Example

Level 4: baking tray

Level 1: deep baking tray



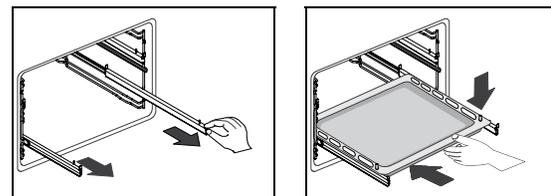
### Note

When using the deep baking tray or the baking tray to collect drippings from cooking foods, ensure that the pan or tray is properly placed in the side runners. Allowing these accessories to contact the bottom surface of the oven can damage the enamel of the surface. Trays and pans placed on level 1 should clear the bottom surface of the oven by at least 2 cm.

### Telescopic slide guides (OX6211K)

**Telescopic slide guides and other oven accessories might get very hot! Use kitchen gloves or other suitable protection!** Telescopic slide guides are located inside the oven to the right and to the left in three different levels.

- To insert the baking tray or wire rack, first slide out the telescopic guides for one particular level.
- Place the tray or wire rack on the guides. Pay attention to the round holes in the baking tray (see illustration)! By placing the wire rack you must push it tight between the guides. Push them back completely into the oven. Close the oven door only after you have pushed the telescopic guides into the oven.



## Using The Accessories (Continued)

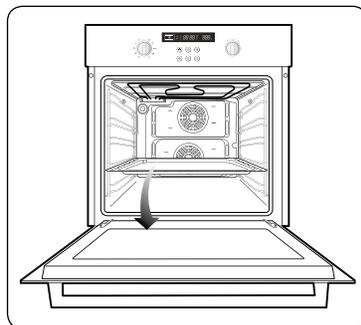
### Wire rack, baking tray and deep baking tray

#### Positioning the wire rack

Insert the wire rack at any desired level.

#### Positioning the baking tray or deep baking tray

Insert the baking tray and/or the deep baking tray at any desired level.



## Features

### Safety shut off

If a cooking time is not entered, the oven will shut itself off after the lengths of time indicated below.

<i>Shut off times for various temperature settings</i>	
Under 105 °C	16 hours
From 105 °C to 240 °C	8 hours
From 245 °C to 300 °C	4 hours

- This oven's electrical circuitry features a thermal shut off system. If the oven heats to abnormally high temperatures, the system will shut off the power supply to the heating elements for a period of time.

### Cooling fan

During cooking, it is normal for the vent to release hot air from the front of the oven. The cooling fan will also continue to operate after the oven has been in use. It will turn off when the internal cabinet temperature has dropped to 60 °C or after 25 minutes.

## Using This Manual

Thank you for purchasing an ATAG built-in oven.

*Your User Manual contains important information on safety and instructions intended to assist you in the operation and maintenance of your appliance.*

*Before using your oven, please read all the information in this manual and keep it for future reference.*

## Safety Instructions

*Installation of this oven must be performed only by a licensed electrician. The installer is responsible for connecting the appliance to the mains power supply in observance of the relevant safety recommendations.*

### Electrical safety

If the oven has been damaged in transport, do not connect it.

- This appliance must be connected to the mains power supply only by a **specially licensed electrician**.
- In the event of a fault or damage to the appliance, do not attempt to operate it.
- **Repairs** should be performed by a **licensed technician** only. Improper repair may result in considerable danger to you and others. If your oven needs repair, contact the Atag Customer Service or your dealer.
- If the supply cord is defective, it must be replaced by a special cord or assembly available from the manufacturer or an authorised service agent.
- Electrical leads and cables should not be allowed to touch the oven.
- The oven should be connected to the mains power supply by means of an approved circuit breaker or fuse. Never use multiple plug adapters or extension leads.
- The rating plate is located inside the oven on the right side.
- The power supply of the appliance should be turned off when it is being repaired or cleaned.
- Take care when connecting electrical appliances to sockets near the oven.
- 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.

### WARNING

- Accessible parts may become hot during use. To avoid burns young children should be kept away.
- The appliance should be powered down before replacing the lamp to avoid the possibility of electric shock. During oven operation, the interior surfaces become very hot.

## Safety Instructions (Continued)

### Safety during operation

- This oven has been designed only for the cooking of household foods.
- During use, the oven interior surfaces become hot enough to cause burns. Do not touch heating elements or interior surfaces of the oven until they have had time to cool.
- Never store flammable materials in the oven.
- The oven surfaces become hot when the appliance is operated at a high temperature for an extended period of time.
- When cooking, take care when opening the oven door as hot air and steam can escape rapidly.
- When cooking dishes that contain alcohol, the alcohol may evaporate due to the high temperatures and the vapour can catch fire if it comes into contact with a hot part of the oven.
- For your safety, do not use high-pressure water cleaners or steam jet cleaners.
- Children should be kept at a safe distance when the oven is in use.
- Frozen foods such as pizzas should be cooked on the Big grid. If the baking tray is used, it may become deformed due to the great variation in temperatures.
- Do not pour water into the oven bottom when it is hot. This could cause damage to the enamel surface.
- The oven door must be closed during cooking.
- Do not line the oven bottom with aluminium foil and do not place any baking trays or tins on it. The aluminium foil blocks the heat, which may result in damage to the enamel surfaces and cause poor cooking results.
- Fruit juices will leave stains, which can become indelible on the enamel surfaces of the oven. When cooking very moist cakes, use the deep baking tray.
- Do not rest bakeware on the open oven door.
- This appliance is not intended for use by young children or infirm persons without the adequate supervision of a responsible person ensuring that they are using the appliance safely.
- Young children should be supervised to ensure that they do not play with the appliance.
- Small amounts of food require shorter cooking or heating time. If normal times are allowed they may overheat and burn.

## Disposal Instructions

### Disposing of the packaging material

- The material used to package this appliance is recyclable.
- Dispose of the packaging materials in the appropriate container at your local waste disposal facility.

### Disposing of old appliances

#### WARNING

Before disposing of old appliances, make them inoperable so that they cannot be a source of danger.

**To do this, disconnect the appliance from the mains supply and remove the mains lead.**

To protect the environment, it is important that old appliances are disposed of in the correct manner.

- The appliance must not be disposed of with household rubbish.
- You can obtain information about collection dates and public refuse disposal sites from your local refuse department or council.

## Installation and Connection

### Safety instructions for the installation

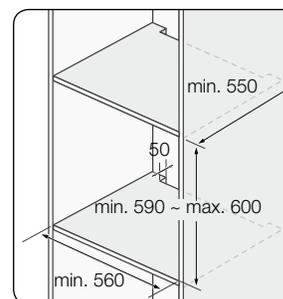
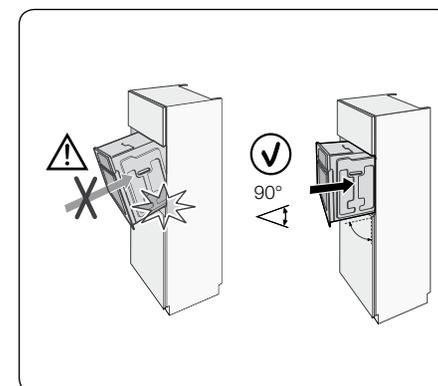
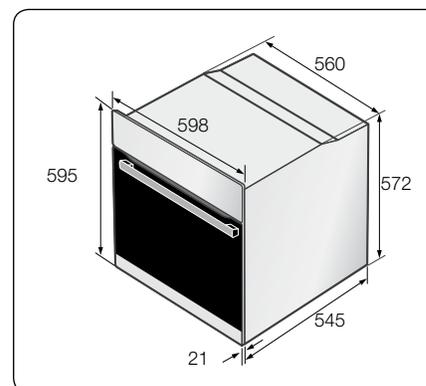
This oven may be installed only by an approved electrician. The installer is responsible for connecting the appliance to the mains and in so doing for observing the relevant safety regulations.

- Ensure protection from live parts when installing the oven.
- The kitchen cabinet in which the oven is built in must satisfy stability requirements as specified in DIN 68930.

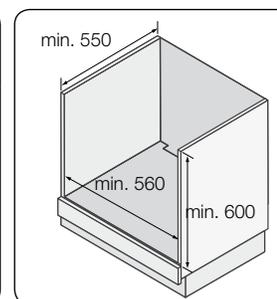
### Installation in the cabinet

This is a built-in oven, which needs to be installed into an upper or lower cabinet.

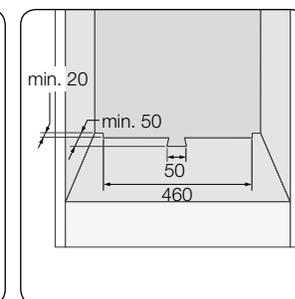
- Observe minimum distances.
- The oven should be slid into place at the proper angle of alignment



High Cabinet

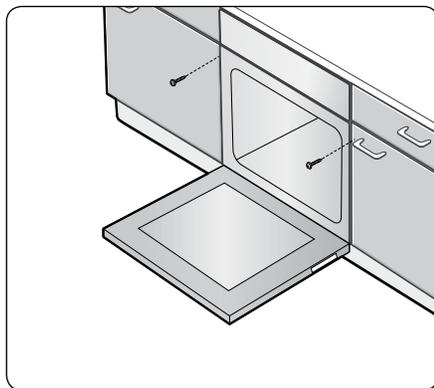


Low Cabinet



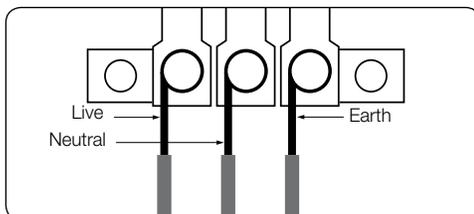
## Installation and Connection (Continued)

- Fix oven on both sides using screws.
- After installation, remove the vinyl protective film from the door to the appliance and the protective film from the interior surfaces of the oven.



### Connecting to the mains power supply

Electrical connections must be made as per the connection plate fixed to the back of the appliance by an electrical fitter who must ensure that the appliance has been connected up in accordance with fitting instructions and local regulations.



Where the appliance is not connected to the mains electricity supply by a plug, an omni polar cutout device (with a contacts gap of at least 3 mm) must be fitted on the supply side of the connection to meet safety requirements.

### Note

When power is connected, the electronics of the oven are initialised; this neutralizes the lighting for a few seconds. The electric cable (H05 RR-F or H05 VV-F, Min. 1.5 m, 1.5~2.5 mm<sup>2</sup>) must be long enough for it to be connected to the built-in oven standing on the floor in front of its unit.

Open the back cover of the oven at the bottom (using a flat-bladed screwdriver) and completely unscrew the connection screw and the cable clamp before fitting conducting wires into the appropriate terminals.

The earth wire must be connected to the (⏏) terminal of the oven.

If the oven is connected to the power supply by a plug, this must remain accessible once the oven has been fitted.

We cannot accept any liability in the event of an accident resulting from non-existent or faulty earthing.

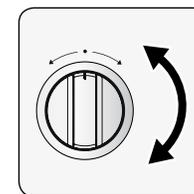
## Before You Begin

### Setting the Clock

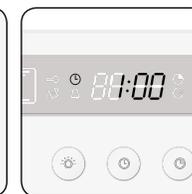
When power is first supplied to the oven, the display on the control panel will light briefly. After 3 seconds, you will see '12:00' in the display.



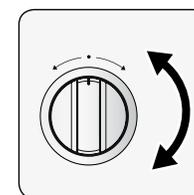
- 1 Press the Clock Button.**  
The '⌚' and '12:' will blink.



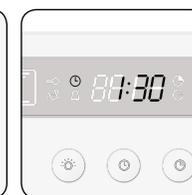
- 2 Example: to set 1:30.**  
Turn the Time / Temp Control Knob to set the hour of the day.



- 3 Press the Clock Button.**  
The '⌚' and ':00' will blink.



- 4 Turn the Time / Temp Control Knob**  
to set the minute of the time. '⌚' will blink.



- 5 Press the Clock Button** to finish setting the clock or wait for about 10 seconds. '⌚' will disappear and '30' will stop blinking. The display shows the time of day. The appliance is now ready to use.



## Before You Begin (Continued)

### Initial cleaning

Clean the oven thoroughly before using for the first time.

- Do not use sharp or abrasive cleaning materials. These could damage the oven surface. For ovens with enamel fronts, use commercially available cleaning agents.

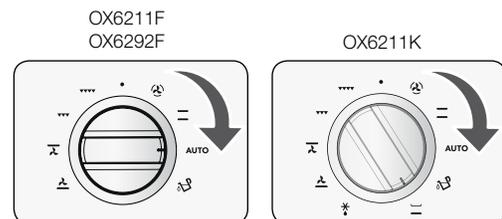
### To clean the oven

- Open the door. The oven light will light up.
- Clean all oven trays, accessories and side runners with warm water or washing - up liquid and polish dry with a soft clean cloth.
- Wash the oven interior in the same way.
- Wipe the front of the appliance with a damp cloth.

Check that the clock is set correctly. Remove accessories and operate the oven at the convection setting at 200 °C for 1 hour before using. There will be a distinctive odor; this is normal, but ensure your kitchen is well ventilated during this conditioning period.

## Oven Use

### Setting the Cooking Function Mode



Turn the **Cooking Function Select Knob** to select the desired oven function.

- After 5 seconds the oven starts automatically!

## Oven Use (Continued)

### Oven modes



#### Conventional

Food is heated by top and bottom heating elements. This setting is suitable for baking and roasting.



#### Top Heat + Convection

We recommend this mode when roasting meat. The top heating element is in operation and the fans operate to circulate the hot air coming from top and back wall heating element.



#### Convection

Food is heated by the hot air from the heating element in the back and circulated by two fans. This setting provides uniform heating and is ideal for frozen convenience food as well as cake and croissants.

This mode can be used for baking on two levels.



#### Large Grill

Food is heated by the top heating elements. We recommend this mode for grilling steaks and sausages as well as cheese toasts.



#### Small Grill

This mode is ideal for grilling small amounts of foods, such as baguettes, cheese or fish fillets.

Place the food in the middle of the wire rack, as only the smaller heating element in the centre is operating.



#### Bottom Heat + Convection

The bottom heating element and back wall heating element provide hot air which is circulated by the fans. This mode is ideal for baking food such as quiches, pizza, bread and cheesecakes.



#### Auto Menu Programmes

You can select auto menu programmes for baking, roasting and cooking. The mode, cooking time and temperatures are preprogrammed for your convenience. You simply select the item and appropriate serving option.

#### Defrosting

This mode is ideal for defrosting frozen food by low-temperature heat and the fan.

We recommend to turn over the food during the process.



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Food Item	Shelf Level	Accessory	Time (min)	Note
Chicken (1000 - 1400g)	2 1	Wire rack + Deep baking tray	100-140	Turn over during defrosting
Fish (300 - 1000 g)	2 1	Wire rack + Deep baking tray	50-80	
Meat (500 - 1000 g)	2	Wire rack	50-100	
Frozen food	2	Wire rack		



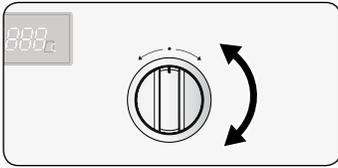
OX6211K

#### Bottom heat

This mode is ideal for browning the base of cake, pizza, quiches or pie. We recommend using this function towards the end of baking.

## Oven Use (Continued)

### Setting the Oven Temperature

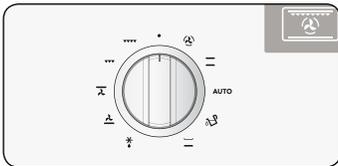


Turn the **Time / Temp Control Knob** to adjust the temperature in increments of 5 °C.  
40 °C – 250 °C  
40 °C – 300 °C (Large & Small Grill)

The temperature may be adjusted during cooking.

During the preheating of the oven, on the left side (near the temperature that is set) a 'dot' or "°C" is blinking. When the oven has reached the temperature that has been set, the 'dot' disappears or "°C" will light continuously.

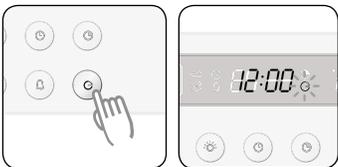
### Switching the Oven Off



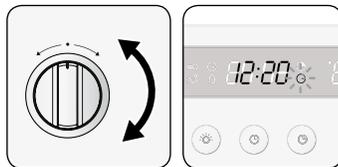
To switch the oven off, turn the **Cooking Function Select Knob** to the 'Off' position.

### End Time

You can set the end time during cooking.

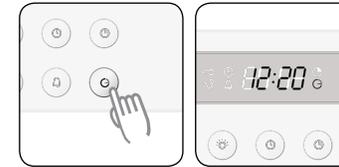


**1** Press the **End Time button**.  
Example: current time is 12:00.



**2** Turn the **Time / Temp Control Knob** to set the desired end time.

## Oven Use (Continued)

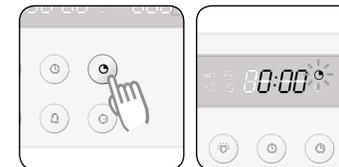


**3** Press the **End Time button**.  
The oven operates with the selected end time automatically unless the End Time button is pressed within 5 seconds.

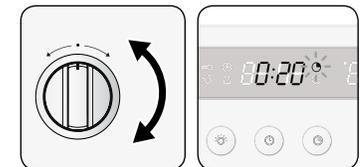
- During cooking, you can adjust the previously set end time with the **Time / Temp Control Knob** for better results.

### Cook Time

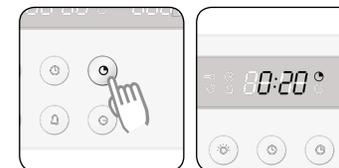
You can set the cook time during cooking.



**1** Press the **Cook Time button**.



**2** Turn the **Time / Temp Control Knob** to set the desired cook time.



**3** Press the **Cook Time button**.  
The oven operates with the selected cook time unless the Cook Time button is pressed within 5 seconds.

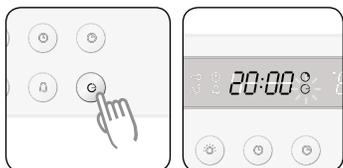
- During cooking, you can adjust the previously set cook time with the **Time / Temp Control Knob** for better results.

## Oven Use (Continued)

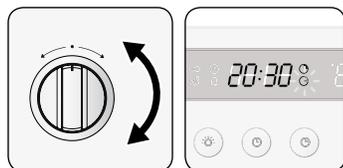
### Delayed Start

#### Case 1 - Cook time is entered first

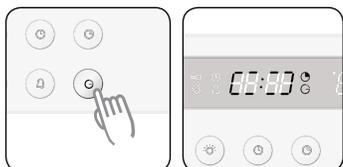
If the end time is entered after the cook time has already been set (see page 17), the cook time and the end time are calculated and if necessary the oven sets a delayed start point.



- 1** Press the **End Time** button.  
Example: current time is 15:00 and the desired cook time is 5 hours.



- 2** Turn the **Time / Temp Control Knob** to set the end time.  
Example: You want to cook for 5 hours and finish at 20:30.



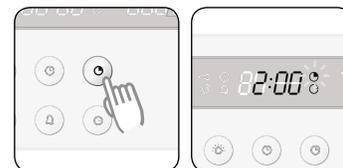
- 3** Press the **End Time** button.  
A '00:00' symbol appears until the delayed start point.

## Oven Use (Continued)

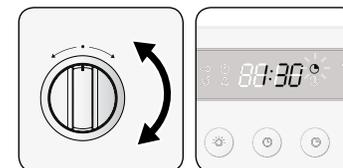
### Delayed Start

#### Case 2 - End time is entered first

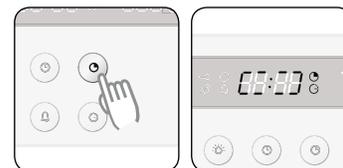
If the cook time is entered after the end time has already been set (see page 16), the cook time and the end time are calculated and if necessary the oven sets a delayed start point.



- 1** Press the **Cook Time** button.  
Example: current time is 15:00 and the desired end time is 17:00.



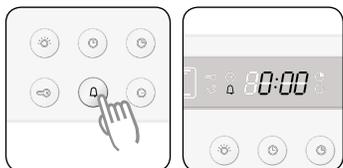
- 2** Turn the **Time / Temp Control Knob** to set the cook time.  
Example: You want to cook for 1 hour and 30 minutes and end at 17:00.



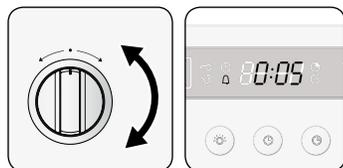
- 3** Press the **Cook Time** button.  
A '00:00' symbol appears until the delayed start point.

## Oven Use (Continued)

### Kitchen Timer



- 1 Press the **Kitchen Timer** button once. 'A' flashes.



- 2 Turn the **Time / Temp Control Knob** to set the desired time.  
Example: 5 minutes.

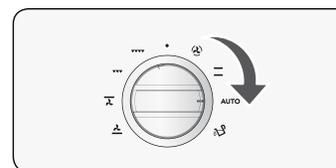


- 3 Press the **Kitchen Timer** button to start the kitchen timer. When the set time has elapsed, an audible signal sounds.

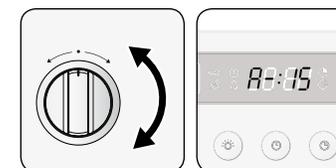
- Press and hold the Kitchen Timer button for 2 seconds each to cancel the timer.

## Oven Use (Continued)

### Auto Cook



- 1 Turn the **Cooking Function Knob** to Auto Cook.



- 2 Select the desired recipe by turning the **Time/Temp control knob** to the right and left. Wait to select weight 5 seconds after selecting a recipe. For a recipe with weight fixed, start cooking immediately.



- 3 Select the desired weight by turning the **Time/Temp control knob** to the right and left.

- **When it reaches the time for 'Turn Over/Around'**  
It beeps to inform the time for 'Turn Over/Turn Around'.

## Oven Use (Continued)

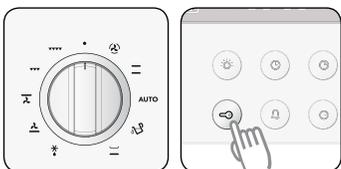
### Oven Lamp on/off



- 1 Press the **Lamp button**.
  - The lamp automatically turns off after 5 minutes.

### Child Safety Function

You can use the child lock function in stand-by status.



- 1 Turn **Cook Function Select Knob** to 'Off' position. Press the Child Lock button and hold for 3 seconds. (🔒) will appear in the display field.

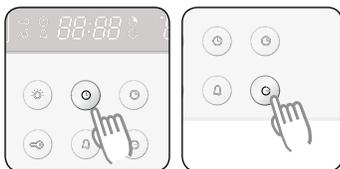


- 2 Turn **Cook Function Select Knob** to 'Off' position. Press the Child Lock button and hold for 3 seconds again to unlock.
  - If locked, buttons and dials except the Child Lock button fail to operate.

### Switching the Beeper off



- 1 To turn the beeper off, press the **Clock and End Time buttons** at the same time and hold for 3 seconds.



- 2 To turn the beeper back on, press the **Clock and End Time buttons** again at the same time and hold for 3 seconds.

## Oven Functions

The features of this oven include the following functions:

### 1. Conventional

The conventional function is ideal for baking and roasting foods arranged on one rack. Both the top and bottom heating elements operate to maintain the oven temperature. We recommend to preheat the oven in conventional mode.

Food Item	Shelf Level	Accessory	Temperature (°C)	Time (min)
Frozen Lasagne (500-1000g)	3	Wire rack	180-200	40-50
Whole Fish (e.g. Dorade) (300-1000g) 3-4 cut on each side DROP OIL	3/2	Wire rack / Deep baking tray	240	15-20
Fish filets (500-1000g) 3-4 cut on each side DROP OIL	3	Baking tray	200	13-20
Frozen cutlets (350-1000g) minced meat & with ham, cheese or mushroom filing DROP OIL	3	Baking tray	200	25-35
Frozen cutlets from minced, carrot, beetroot or potato (350-1000g) DROP OIL	3	Baking tray	200	20-30
Pork on bone cutlets (500-1000g) DROP OIL, ADD SALT & PEPPER	3/2	Wire rack / Deep baking tray	200	40-50
Baked potato (cut in half) (500-1000g)	3	Baking tray	180-200	30-45
Frozen Meat roll with mushrooms filing (500-1000g) DROP OIL	3	Baking tray	180-200	40-50
Sponge Cake (250-500g)	2	Wire rack	160-180	20-30
Marble Cake (500-1000g)	2	Wire rack	170-190	40-50
Yeast Cake on Tray with fruit & crumbles topping (1000-1500g)	2	Baking tray	160-180	25-35
Muffins (500-800g)	2	Wire rack	190-200	25-30

## Oven Functions (Continued)

### 2. Top Heat + Convection

The top heating element is in operation and the fan operates to constantly circulate the hot air. We recommend to preheat the oven with Top Heat + Convection mode.

Food Item	Shelf Level	Accessory	Temperature (°C)	Time (min)
Pork on bone (1000g) BRUSH WITH OIL&SPICES	3/2	Wire rack / Deep baking tray	180-200	50-65
Pork shoulder in foil (1000-1500g) MARINATE	2	Baking tray	180-230	80-120
Whole chicken (800-1300g) BRUSH WITH OIL & SPICES	2/1	Wire rack / Deep baking tray	190-200	40-65
Meat or fish steaks (400-800g) DROP OIL, ADD SALT & PEPPER	3	Wire rack / Deep baking tray	180-200	15-35
Chicken Pieces (500-1000g) BRUSH WITH OIL&SPICES	4/3	Wire rack / Deep baking tray	200-220	25-35
Roast Fish (500-1000g) use ovenproof dish BRUSH WITH OIL	2	Wire rack	180-200	30-40
Roast Beef (800-1200g) BRUSH WITH OIL&SPICES	2/1	Wire rack / Deep baking tray Add 1 cup water	200-220	45-60
Duck Breast (300-500g)	4/3	Wire rack / Deep baking tray Add 1 cup water	180-200	25-35

## Oven Functions (Continued)

### 3. Convection

This function bakes foods placed on up to three shelves and is also appropriate for roasting. Cooking is achieved by the heating element on the rear wall and the fan distributes the heat. We recommend to preheat the oven in convection mode.

Food Item	Shelf Level	Accessory	Temperature (°C)	Time (min)
Lamb rack (350-700g) BRUSH WITH OIL & SPICES	3/2	Wire rack / Deep baking tray	190-200	40-50
Baked Bananas (3-5 pcs), cut with knife on top, add 10-15g chocolate, 5-10g nuts into cuts, drop sugar water, wrap in aluminium foil.	3	Wire rack	220-240	15-25
Baked apples 5-8pcs each 150-200g Take out the hearts, add raisins and jam. Use ovenproof dish.	3	Wire rack	200-220	15-25
Cutlets from minced meat (300-600g) DROP OIL	3	Baking tray	190-200	18-25
Minced Meat roll with filling 'Russian style' (500-1000g) BRUSH WITH OIL	3	Baking tray	180-200	50-65
Frozen Croquettes (500-1000g)	2	Baking tray	180-200	25-35
Frozen Oven Chips (300-700g)	2	Baking tray	180-200	20-30
Frozen Pizza (300-1000g)	2	Wire rack	200-220	15-25
Apple & Almond Cake (500-1000g)	2	Wire rack	170-190	35-45
Fresh Croissant (200-400g) (ready-dough)	2	Baking tray	180-200	15-25

## Oven Functions (Continued)

### 4. Large Grill

The large grill function grills large quantities of flat foods, such as steaks, schnitzels and fish. It is also suitable for toasting. Both the top heating element and the grill are on in this mode. We recommend to preheat the oven using Large Grill mode.

Food Item	Shelf Level	Accessory	Temperature (°C)	Time (min)
Sausages (thick) 5-10pcs	4/3	Wire rack / Deep baking tray	220	5-8 turnover 5-8
Sausages (thin) 8-12pcs	4/3	Wire rack / Deep baking tray	220	4-6 turnover 4-6
Toasts 5-10pcs	5	Wire rack	240	1-2 turnover 1-2
Cheese Toasts 4-6 pcs	4/3	Wire rack / Baking tray	200	4-8
Frozen Pancakes with filling 'Russian Style' (200-500g)	3	Baking tray	200	20-30
Beef Steaks (400-800g)	4/3	Wire rack / Deep baking tray	240	8-10 turnover 5-7

## Oven Functions (Continued)

### 5. Small Grill

This setting is for grilling smaller amounts of flat foods, such as steaks, schnitzels, fish and toast, placed in the middle of the tray. Only the top element is in operation. Put food in the centre of accessory.

Food Item	Shelf Level	Accessory	Temperature (°C)	Time (min)
Frozen Oven Camembert (2 – 4 each 75g) PUT IN COLD OVEN	3	Wire rack	200	10-12
Frozen Baguettes with topping (Tomato-Mozzarella or Ham & Cheese)	3/2	Wire rack / Baking tray	200	15-20
Frozen Fish fingers (300-700g) PUT IN COLD OVEN DROP OIL	3/2	Wire rack / Baking tray	200	15-25
Frozen Fish burger (300-600g) PUT IN COLD OVEN, DROP OIL	3	Baking tray	180-200	20-35
Frozen Pizza (300-500g) PUT IN COLD OVEN	3/2	Wire rack / Baking tray	180-200	23-30

## Oven Functions (Continued)

### 6. Bottom Heat + Convection

The Bottom Heat + Convection mode is for recipes calling for a moist topping and a crisp base, as with foods like pizzas, quiches lorraine, German-style open fruitcakes and cheesecakes. We recommend to preheat the oven in Bottom Heat + Convection mode.

Food Item	Shelf Level	Accessory	Temperature (°C)	Time (min)
Yeast dough pie with apple frozen (350-700g)	3	Wire rack	180-200	15-20
Puff pastry small pies with filling frozen (300-600g) BRUSH EGG YOLK, PUT IN COLD OVEN (before preheat)	3	Baking tray	180-200	20-25
Meat balls in sauce (250-500g) use ovenproof dish	3	Wire rack	180-200	25-35
Puff pastry fans (500-1000g) BRUSH EGG YOLK	3	Baking tray	180	15-23
Cannelloni in sauce (250-500g) use ovenproof dish	3	Wire rack	180	22-30
Yeast dough pies with filling (600-1000g) BRUSH EGG YOLK	3	Baking tray	180-200	20-30
Homemade Pizza (500-1000g)	2	Baking tray	200-220	15-25
Homemade Bread (700-900g)	2	Wire rack	170-180	45-55

## Oven Functions (Continued)

### 7. Auto Menu Programmes for OX6211K

The following table presents 27 Auto Programme for Cooking, Roasting and Baking. It contains its quantities, weight ranges and appropriate recommendations. Cooking Modes and times have been pre-programmed for your convenience. You can refer to these guide lines for cooking. Always insert food in cold oven.

No	Food Item	Weight/kg	Accessory	Shelf Level
1	Frozen Pizza	1- 0.3 - 0.4 2- 0.4 - 0.5	Wire rack	2
	Put frozen pizza in the middle of the wire rack. The first setting is for thin Italian pizza. The second setting is for thick American pizza.			
2	Frozen Oven Chips	1- 0.3 - 0.5 2- 0.5 - 0.7	Baking tray	2
	Distribute frozen Oven Chips on baking tray. The first setting is recommended for thin French fries, the second setting is recommended for thick oven chips. Use baking paper. We recommend to turn over after 2/3 of cooking time.			
3	Frozen Potato Croquettes	1- 0.3 - 0.6 2- 0.7 - 1.0	Baking tray	2
	Put frozen potato croquettes evenly on baking tray. We recommend to turnover after 2/3 of cooking time.			
4	Ready Lasagne	1- 0.3 - 0.5 2- 0.8 - 1.0	Wire rack	3
	Put ready prepared lasagne into a suitable sized ovenproof dish. Put dish in the centre of oven.			
5	Beef Steaks	1. 0.3 - 0.6 2. 0.6 - 0.8	Roast wire rack Deep baking tray	4 3
	Put 2-6 beef steaks side by side evenly on roast wire rack. The first setting is for thin steaks, the second setting is for thick steaks. Turn over after beep sounds.			
6	Roast Beef	1. 0.6 - 0.8 2. 0.9 - 1.1 3. 1.2 - 1.4	Roast wire rack Deep baking tray	2 1
	Marinate Roast Beef and put on roast wire rack. Add 1 cup of water into deep baking tray. Turn over after beep sounds. After cooking wrap in aluminium foil and let stand for 5-10 min.			
7	Pork Roast	1. 0.6 - 0.8 2. 0.9 - 1.1	Roast wire rack Deep baking tray	2 1
	Put marinated roast pork on roast wire rack. Turn over, as soon as the oven beeps.			
8	Lamb Chops	1. 0.3 - 0.4 2. 0.5 - 0.6	Roast wire rack Deep baking tray	4 3
	Marinate lamb chops. Put lamb chops on roast wire rack. Turn over, as soon as the oven beeps. The first setting is for thin chops, the second setting is for thick chops.			
9	Chicken Pieces	1. 0.5 - 0.7 2. 1.0 - 1.2	Roast wire rack Deep baking tray	4 3
	Brush chicken pieces with oil and spices. Put chicken pieces side by side on the roast wire rack.			

## Oven Functions (Continued)

No	Food Item	Weight/kg	Accessory	Shelf Level
10	Roast Chicken	1. 0.8 - 1.0 2. 1.1 - 1.3	Roast wire rack Deep baking tray	2 1
	Brush chilled chicken with oil and spices and put breast-side-up on the roast wire rack.			
11	Duck Breast	1. 0.3 - 0.5 2. 0.6 - 0.8	Roast wire rack Deep baking tray	4 3
	Prepare duck breast, put on the roast wire rack with the fat-side up. First setting is for thick duck breast, the second setting is for very thick duck breasts.			
12	Roll of Turkey	1. 0.6 - 0.8 2. 0.9 - 1.1	Roast wire rack Deep baking tray	2 1
	Put roll of turkey on the roast wire rack. Turn over, as soon as the oven beeps.			
13	Steamed Fish	1. 0.2 - 0.4 2. 0.5 - 0.7 3. 0.8 - 1.0	Wire rack	3
	Put prepared fresh fish (e.g. trout, haddock, codfish) in a suitable sized ovenproof glassware with lid. Add liquid until bottom of dish is covered e.g. 3-4 tbsp. lemon juice, white wine or water and cover with lid. Put dish on wire rack. If you prefer roasted appearance, brush skin of fish with olive oil and do not cover.			
14	Roast Fish	1. 0.5 - 0.7 2. 0.8 - 1.0	Roast wire rack Deep baking tray	4 3
	Put fishes head to tail on the roast wire rack. First setting is for 2 fishes, the second setting is for 4 fishes. The programme is suitable for whole fishes, like trout, pikeperch or gillthead.			
15	Salmon Steaks	1. 0.3 - 0.4 2. 0.7 - 0.8	Roast wire rack Deep baking tray	4 3
	Put salmon steaks on the roast wire rack. Turn over, as soon as the oven beeps.			
16	Oven Potatoes	1. 0.4 - 0.6 2. 0.8 - 1.0	Baking tray	2
	Rinse potatoes, cut potatoes into halves. Brush with olive oil, herbs and spices. Distribute on the baking tray evenly. The first setting is for small potatoes (each 100g), the second setting is for large oven potatoes (each 200g).			
17	Roast Vegetables	1. 0.4 - 0.6 2. 0.8 - 1.0	Deep baking tray	4
	Put vegetables, such as sliced courgette, pieces of pepper, sliced aubergine, mushrooms and cherry tomatoes into deep baking tray. Brush with a mixture of			
18	Vegetable Gratin	1. 0.4 - 0.6 2. 0.8 - 1.0	Wire rack	2
	Prepare vegetable gratin using an ovenproof round dish. Put dish on wire rack in the centre of oven.			
19	Loaf Cake	1. 0.7 - 0.8	Wire rack	2
	Put dough into a rectangular, buttered, black metal baking dish, with a length of 30 cm.			

## Oven Functions (Continued)

No	Food Item	Weight/kg	Accessory	Shelf Level
20	Apple Pie	1. 1.2 - 1.4	Wire rack	2
	Prepare apple pie (Dutch style) in a round black metal dish with a diameter 24 cm.			
21	Bundt Cake	1. 0.5 - 0.6 2. 0.7 - 0.8 3. 0.9 - 1.0	Wire rack	2
	Put dough into a suitable sized buttered baking dish for bundt cake.			
22	Muffins	1. 0.5 - 0.6 2. 0.7 - 0.8	Wire rack	2
	Put muffin dough in metal muffin dish, suitable for 12 muffins. Set dish on rack. 0.5 - 0.6 kg weight range is recommended for muffins of each 45g, 0.7-0.8 kg weight range is recommended for medium sized muffins of each 65g.			
23	White Bread	1. 0.7 - 0.8	Wire rack	2
	This programme is suitable for bread mixtures using 500 g wheat flour. Follow instruction on package. Put yeast dough into rectangular baking dish. Brush top of dough with water. Cut length with a knife.			
24	Wholemeal Bread	1. 0.7 - 0.8	Wire rack	2
	This programme is suitable for bread mixtures using 500 g wheat and rye flour. Follow instruction on package. Put leaven (sour dough) into suitable rectangular baking dish. Brush top of dough with water. Cut length with a knife.			
25	Bread Rolls/ Ciabatta	1. 0.2 - 0.4 2. 0.6 - 0.8	Baking tray	3
	The first setting is suitable for dough used for small pieces such as bread rolls or fresh dough for croissants (4-8 pcs). Setting 2 is suitable for dough used for homemade ciabatta breads or baguettes (2-6 pcs). Use baking paper.			
26	Homemade Pizza	1. 0.2 - 0.6 2. 0.8 - 1.2	Baking tray	2
	The first setting is suitable for Pizza Snacks (7-9 pcs). Setting 2 is suitable for one round or tray sized Pizza. The weight ranges are including topping such as sauce, vegetables, ham and cheese. If you prefer strong crust, we recommend to preheat oven with bottom heat plus convection mode for 5 min.			
27	Yeast dough Fermentation	1. 0.2 - 0.4 (pizza dough) 2. 0.4 - 0.6 (yeast dough) 3. 0.6 - 0.8 (bread dough)	Wire rack	2
	0.2-0.4 kg weight range setting is to prepare yeast dough for pizza, cake, or to pre-rise bread dough. Put into a big round dish and cover with cling film. 0.4-0.6 kg setting is for bread dough like yeast dough or sour dough. 0.4-0.8 kg setting is for leaven. Knead dough manually, put into baking dish and cover with cling film.			

## Oven Functions (Continued)

### 8. Auto Menu Programmes for OX6211F/OX6292F

The following table presents 17 Auto Programme for Cooking, Roasting and Baking. It contains its quantities, weight ranges and appropriate recommendations. Cooking Modes and times have been pre-programmed for your convenience. You can refer to these guide lines for cooking. Always insert food in cold oven.

No	Food Item	Weight/kg	Accessory	Shelf Level
1	Frozen Pizza	1- 0.3 - 0.4 2- 0.4 - 0.5	Wire rack	2
	Put frozen pizza in the middle of the wire rack. The first setting is for thin Italian pizza. The second setting is for thick American pizza.			
2	Frozen Oven Chips	1- 0.3 - 0.5 2- 0.5 - 0.7	Baking tray	2
	Distribute frozen Oven Chips on baking tray. The first setting is recommended for thin French fries, the second setting is recommended for thick oven chips. Use baking paper. We recommend to turn over after 2/3 of cooking time.			
3	Frozen Potato Croquettes	1- 0.3 - 0.6 2- 0.7 - 1.0	Baking tray	2
	Put frozen potato croquettes evenly on baking tray. We recommend to turnover after 2/3 of cooking time.			
4	Ready Lasagne	1- 0.3 - 0.5 2- 0.8 - 1.0	Wire rack	3
	Put ready prepared lasagne into a suitable sized ovenproof dish. Put dish in the centre of oven.			
5	Beef Steaks	1. 0.3 - 0.6 2. 0.6 - 0.8	Wire rack Deep baking tray	4 3
	Put 2-6 beef steaks side by side evenly on wire rack. The first setting is for thin steaks, the second setting is for thick steaks. Turn over after beep sounds.			
6	Roast Beef	1. 0.6 - 0.8 2. 0.9 - 1.1 3. 1.2 - 1.4	Wire rack Deep baking tray	2 1
	Marinate Roast Beef and put on wire rack. Add 1 cup of water into deep baking tray. Turn over after beep sounds. After cooking wrap in aluminium foil and let stand for 5-10 min.			
7	Roast Chicken	1. 0.8 - 1.0 2. 1.1 - 1.3	Wire rack Deep baking tray	2 1
	Brush chilled chicken with oil and spices and put breast-side-up on the wire rack.			
8	Steamed Fish	1. 0.2 - 0.4 2. 0.5 - 0.7 3. 0.8 - 1.0	Wire rack	3
	Put prepared fresh fish (e.g. trout, haddock, codfish) in a suitable sized ovenproof glassware with lid. Add liquid until bottom of dish is covered e.g. 3-4 tbsp. lemon juice, white wine or water and cover with lid. Put dish on wire rack. If you prefer roasted appearance, brush skin of fish with olive oil and do not cover.			
9	Loaf Cake	1. 0.7 - 0.8	Wire rack	2
	Put dough into a rectangular, buttered, black metal baking dish, with a length of 30 cm.			

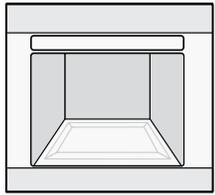
## Oven Functions (Continued)

No	Food Item	Weight/kg	Accessory	Shelf Level
10	Apple Pie	1. 1.2 - 1.4	Wire rack	2
	Prepare apple pie (Dutch style) in a round black metal dish with a diameter 24cm.			
11	Bundt Cake	1. 0.5 - 0.6 2. 0.7 - 0.8 3. 0.9 - 1.0	Wire rack	2
	Put dough into a suitable sized buttered baking dish for bundt cake.			
12	Muffins	1. 0.5 - 0.6 2. 0.7 - 0.8	Wire rack	2
	Put muffin dough in metal muffin dish, suitable for 12 muffins. Set dish on rack. 0.5 - 0.6 kg weight range is recommended for muffins of each 45g, 0.7-0.8 kg weight range is recommended for medium sized muffins of each 65g.			
13	White Bread	1. 0.7 - 0.8	Wire rack	2
	This programme is suitable for bread mixtures using 500 g wheat flour. Follow instruction on package. Put yeast dough into rectangular baking dish. Brush top of dough with water. Cut length with a knife.			
14	Wholemeal Bread	1. 0.7 - 0.8	Wire rack	2
	This programme is suitable for bread mixtures using 500 g wheat and rye flour. Follow instruction on package. Put leaven (sour dough) into suitable rectangular baking dish. Brush top of dough with water. Cut length with a knife.			
15	Bread Rolls/ Ciabatta	1. 0.2 - 0.4 2. 0.6 - 0.8	Baking tray	3
	The first setting is suitable for dough used for small pieces such as bread rolls or fresh dough for croissants (4-8 pcs). Setting 2 is suitable for dough used for homemade ciabatta breads or baguettes (2-6 pcs). Use baking paper.			
16	Homemade Pizza	1. 0.2 - 0.6 2. 0.8 - 1.2	Baking tray	2
	The first setting is suitable for Pizza Snacks (7-9 pcs). Setting 2 is suitable for one round or tray sized Pizza. The weight ranges are including topping such as sauce, vegetables, ham and cheese. If you prefer strong crust, we recommend to preheat oven with bottom heat plus convection mode for 5 min.			
17	Yeast dough Fermentation	1. 0.2 - 0.4 (pizza dough) 2. 0.4 - 0.6 (yeast dough) 3. 0.6 - 0.8 (bread dough)	Wire rack	2
	0.2-0.4 kg weight range setting is to prepare yeast dough for pizza, cake, or to pre-rise bread dough. Put into a big round dish and cover with cling film. 0.4-0.6 kg setting is for bread dough like yeast dough or sour dough. 0.4-0.8 kg setting is for leaven. Knead dough manually, put into baking dish and cover with cling film.			

## Cleaning and Care

### Aqua Cleaning

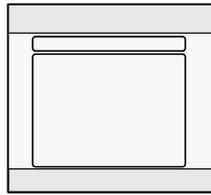
If your oven is dirty and must be cleaned, you could use the built-in aqua cleaning. Aqua cleaning will be available after the oven has cooled down.



**1** Remove all accessories from the oven



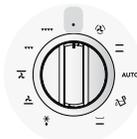
**2** Pour 400 ml (3/4 pint) of water onto the bottom of the oven.



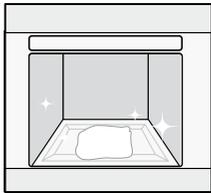
**3** Close oven door.



**4** Set the operation knob to aqua cleaning. When the display starts to blink and a beep occurs, the operation is complete.



**5** Set the operation knob to Off to end the aqua cleaning.



**6** Clean the oven interior with a soft clean cloth.

### Aqua cleaning notes

- Take care when opening the door before the end of the aqua cleaning procedure; the water on the bottom is hot.
- Open the oven door and remove the remaining water with a sponge.
- Never leave the residual water in the oven for a longer time, for example, over night.
- Clean the oven interior with a sponge and detergent or a soft brush. Stubborn soil can be removed with a nylon scourer.
- Lime deposits can be removed with a cloth soaked in vinegar.
- Use soft cloth and clear water to clean the interior. Do not forget to wipe under the oven door seal.
- If the oven is heavily soiled, the procedure may be repeated after the oven has cooled.
- If the oven is heavily soiled with grease, for example, after roasting or grilling, it is recommended that you rub detergent into the stubborn soil before activating the oven cleaning function.
- Leave the oven door ajar at 15° after cleaning to allow the interior enamel surface to dry thoroughly.

## Cleaning and Care (Continued)

Make sure the oven and accessory is cool before cleaning.

### Oven interior

- For cleaning the interior of the oven, use a clean cloth and a mild cleaning agent or warm soapy water.
- Do not use scouring pads or cleaning sponges.
- To remove stubborn soil, use a special oven cleaner.
- The cover casing should be cleaned using hot water, detergent and a soft nylon brush.
- Do not use abrasive cleaning agents, hard brushes, scouring pads or cloths, steel wool, knives or other abrasive materials.

### Oven exterior

- For cleaning the exterior of the oven, use a clean cloth and a mild cleaning agent or warm soapy water.
- Dry with kitchen roll or a dry towel.
- Do not use scourers, caustic cleaners or abrasive products.

### Stainless steel oven fronts

- Do not use steel wool, scouring pads or other abrasives. They may damage the finish.

### Graphite black oven fronts

- Wipe the surface gently with a soft clean cloth or microfiber cloth and a mild window cleaning detergent.

### Accessories

- Wash the accessories after every use and dry them with a kitchen towel. If necessary, lay in warm soapy water for about 30 minutes for easier cleaning.

## Cleaning and Care (Continued)

### Catalytic enamel surface (OX6211K)

The removable cover casing is coated with a dark gray catalytic enamel that can become coated with oil and fat distributed by circulating air during convection heating. These deposits will burn off at oven temperatures of 200 °C and higher, for example, when baking or roasting.

Higher temperatures will result in faster burning.

The oven and accessories should be cleaned after each use. Otherwise further baking and roasting will cause the deposits to bake on even harder and cleaning may become difficult and in extreme cases impossible.

### Cleaning by hand

#### Make sure the oven is cool before cleaning

- The catalytic enameled cover casing should be cleaned using a solution of hot water and washing-up liquid applied with a soft nylon brush.
- Do not use abrasive cleaning agents, hard brushes, scouring pads or cloths, steel wool, knives or other abrasive materials. Do not use oven spray on catalytic enamel as the chemicals used in oven sprays will damage catalytic enamel and render it ineffective.
- If using oven sprays on the interior oven surfaces, the catalytic cover casing must first be removed from the oven.

### Cleaning with high temperatures

**Before cleaning the catalytic cover casing with high temperatures, make sure that all interior oven surfaces have been cleaned as described above. Otherwise, the high temperatures can bake deposits onto the interior oven surfaces and make them impossible to remove.**

If, after manual cleaning, the oven is still heavily soiled, heating it to a high temperature will help remove soiling caused by oil and grease splashes.

Note that deposits of spices, syrups and similar substances are not removed by this process. These should be removed by hand with a mild solution of hot water and washing-up liquid applied with a soft brush.

- Remove all accessories from the oven.
- Set the oven to conventional function.
- Set the heat to 250 °C.
- Run the oven for approximately 1 hour. The length of time will depend on the degree of soiling.

It is a good idea to set the finish time for the process using the end time setting, in case you forget to switch the oven off at the end.

Any remaining soil will gradually disappear with each subsequent use of the oven at high temperatures.

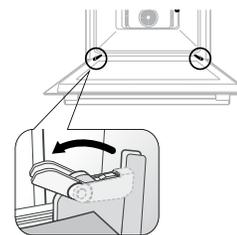
## Cleaning and Care (Continued)

### Cleaning the oven door

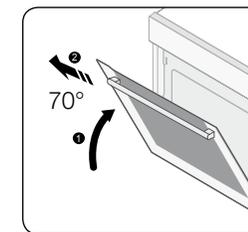
For normal use, the oven door should not be removed but if removal is necessary, for example, for cleaning, follow these instructions.

#### Door removal

**CAUTION: The oven door is heavy.**



- 1** Open the door and flip open the clips at both hinges completely.



- 2** Close the door by approximately 70°. With both hands, grasp the sides of the oven door at its middle and pull-lift until the hinges can be taken out.

#### Door attaching

Repeat steps 1 and 2 in reverse order.

## Cleaning and Care (Continued)

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### Oven door glass

The oven door is equipped with three sheets of glass placed against each other. The inner & middle sheets can be removed for cleaning.

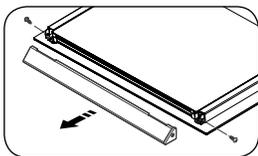
#### WARNING:

- Whenever the door is separated from the oven, the clips should be flipped open.
- Do not use harsh abrasive cleaners or metal scrapers to clean the oven door; they can scratch the surface, which may cause the glass to shatter.
- When the door is mounted, removing some of the parts (the door glass or some other part) from the door may result in injury.

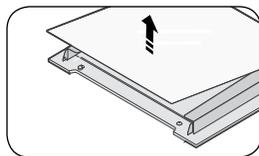
**ATTENTION:** The glass may break if you use excessive force especially at the edges of the front sheet.

### Door glass removal

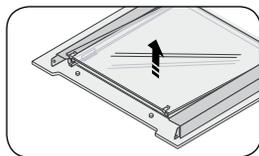
The oven door is equipped with three sheets of glass placed against each other. These sheets can be removed for cleaning.



- 1** Remove the two screws on the left and right sides of the door.



- 2** Detach the covering and remove glass 1 from the door.



- 3** Lift glass 2 and remove the two holder glass rubbers from the top of the sheet. Clean the sheets with warm water or washing-up liquid and polish dry them with a soft clean cloth.

### Door glass attaching

Repeat steps 1, 2 and 3 in reverse order.

- When assembling the inner glass 1, put printing to the lower direction.

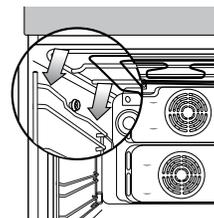
## Cleaning and Care (Continued)

EN

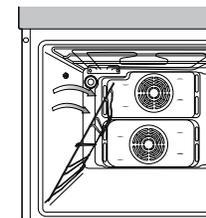
### Side Runners

To clean the interior of the oven, the both side runners can be removed.

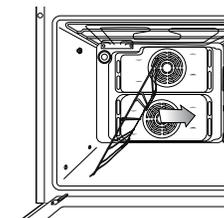
#### Detaching the Side Runners



- 1** Press central part of the side runner top portion.



- 2** Rotate the side runner by approximately 45°.



- 3** Pull the side runner out of the two holes in the bottom and remove the side runner.

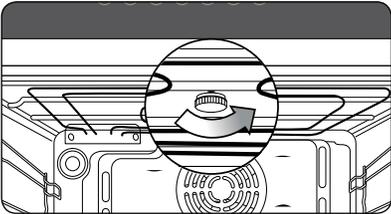
#### Attaching the Side Runners

Repeat steps 1, 2 and 3 in reverse order.

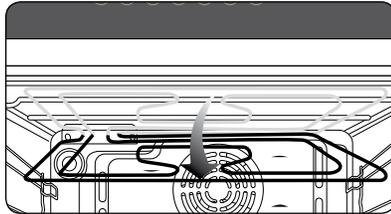
## Cleaning and Care (Continued)

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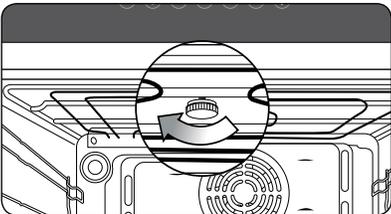
### Cleaning the top heater



- 1 Remove the upper nut circular by turning it anti-clockwise while holding the top of the heater.



The front of the top heater inclines downwards.



- 2 When the cleaning has been done, lift the top of the heater back to its original level and turn the nut circular clockwise.

## Cleaning and Care (Continued)

EN

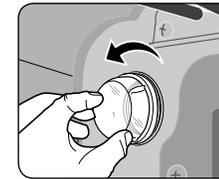
### Changing the lamp

- Danger of electric shock!

Before replacing any of the oven light bulbs, take the following steps:

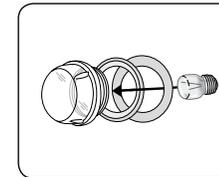
- Switch off the oven.
- Disconnect the oven from the mains supply.
- Protect the oven light bulb and the glass cap by laying a cloth on the bottom of the oven compartment.
- Bulbs can be purchased from the ATAG Customer Service.

### Replacing the rear oven lamp and cleaning the glass cap



- 1 Remove cap by turning anticlockwise and remove the metal ring, the sheet ring and clean the glass cap. If necessary, replace the bulb with a 25 watt, 230 V, 300 °C heat-resistant oven light bulb.

Clean the glass cap, the metal ring and the sheet ring if necessary.



- 2 Fit the metal and the sheet ring to the glass cap.

Place glass cap where you have removed it in step 1 and turn it clockwise to keep it in place.

## Troubleshooting

**If you have problems with your oven, try the solutions suggested below. They may save you the time and inconvenience of an unnecessary service call.**

*What should I do if the oven doesn't heat up?*

Check to see if one of the following actions resolves the issue:

- The oven may not be switched on. Switch the oven on.
- The clock may not be set. Set the clock (see section 'Time setting').
- Check to see if the required settings have been applied.
- A household fuse may have blown or a circuit breaker may have tripped. Replace the fuses or reset the circuit. If this happens repeatedly, call an authorised electrician.

*What should I do if, even though the oven function and temperature have been set, the oven does not heat up?*

There may be problems with the internal electrical connections. Call your local service centre.

*What should I do if an error code appears and the oven does not heat up?*

There is a fault in the internal electrical circuit connection. Call your local service centre.

*What should I do if the time display is blinking?*

There was a power failure. Set the clock (see section 'Setting the clock').

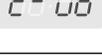
*What should I do if the oven light doesn't illuminate?*

The oven light is faulty. Replace the oven light bulb (see section 'Changing the lamp').

*What should I do if the oven's fan is running without having been set?*

Following use, the oven's fan runs until the oven has cooled down. Call your local service centre if the fan continues to run after the oven has cooled down.

## Error and Safety Codes

Error Code	General Functions
	<b>TEMP SENSOR ERROR</b>
	
	
	
	<b>SAFETY SHUT OFF</b>
	Oven has continued operating at set temperature for prolonged time.
	<i>Turn oven off and remove food. Allow oven to cool before using again.</i>
	An error of the oven may cause low performance and problems in safety. Stop using the oven immediately.
	
	
	
	

**If any of these errors occur, please contact ATAG Customer Service.**

## Technical Specifications

<b>Model</b>	<b>OX6211F/OX6211K/OX6292F</b>
<b>Power Source</b>	230 V ~ 50 Hz
<b>Output Rating</b>	max. 3400 W
<b>Dimensions (W x H x D)</b> Outside Oven cavity net.	598 x 595 x 566 mm 440 x 365 x 405 mm
<b>Volume (usable capacity)</b>	65 L
<b>Weight</b> Net Shipping	37/38/37 kg approx 42.5/43.5/42.5 kg approx



Het toestel-identificatieplaatje bevindt zich rechts aan de binnenkant van het toestel.  
La plaque d'identification de l'appareil se trouve sur l'intérieur de l'appareil.  
Das Gerätetypenschild befindet sich an der Innenseite des Gerätes.  
The appliance identification card is located right on the inside of the appliance.

Plak hier het toestel-identificatieplaatje.  
Placez ici la plaque d'identification de l'appareil.  
Kleben Sie hier das Gerätetypenschild ein.  
Stick the appliance identification card here.

Houd, wanneer u contact opneemt met de serviceafdeling,  
het complete typennummer bij de hand.  
En cas de contact avec le service après-vente,  
ayez auprès de vous le numéro de type complet.  
Halten Sie die vollständige Typennummer bereit,  
wenn Sie mit der Kundendienstabteilung Kontakt aufnehmen.  
When contacting the service department, have the complete type number to hand.

Adressen en telefoonnummers van de serviceorganisatie vindt u op de garantietafel.  
Les adresses et les numéros de téléphone du service après-vente se trouvent sur la carte de garantie.  
Adressen und Telefonnummern der Kundendienstorganisation finden Sie auf der Garantiekarte.  
You will find the addresses and phone numbers of the service organisation on the guarantee card.