

DX6211L/DX6292L
DX6211Q/DX6292Q

manual **ATAG**



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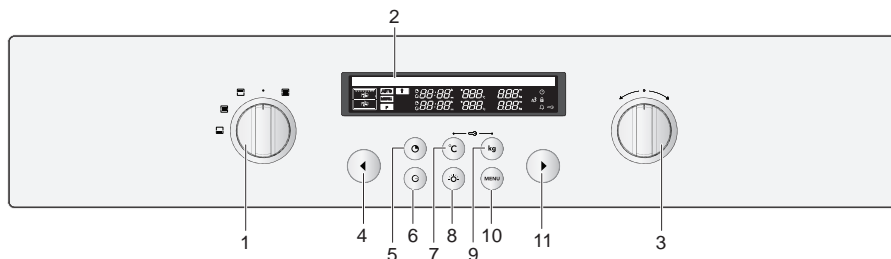
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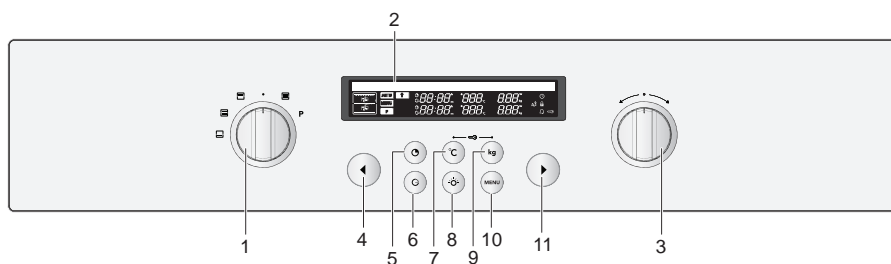
Control Panel

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DX6211L/DX6292L



DX6211Q/DX6292Q

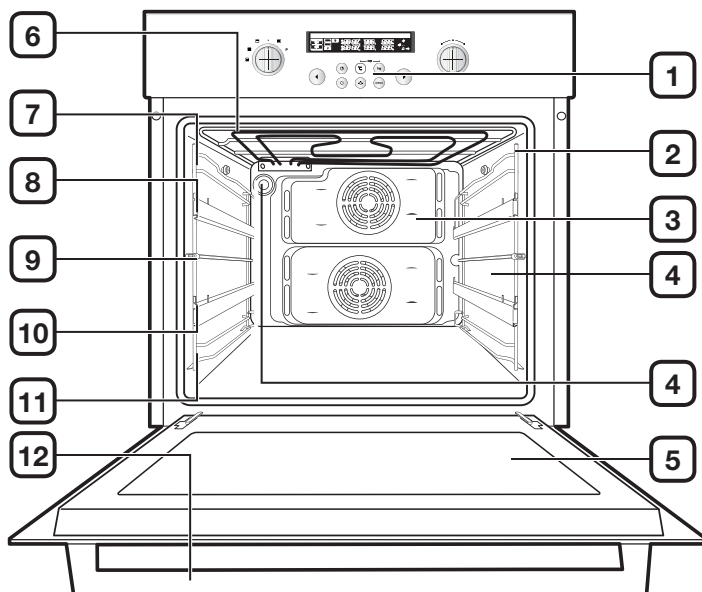


- | | |
|------------------------|-----------------------|
| 1. CAVITY SELECT KNOB | 7. TEMPERATURE BUTTON |
| 2. WINDOW DISPLAY | 8. LAMP BUTTON |
| 3. MULTI-FUNCTION KNOB | 9. WEIGHT BUTTON |
| 4. BACK BUTTON | 10. MENU BUTTON |
| 5. COOK TIME BUTTON | 11. NEXT BUTTON |
| 6. END TIME BUTTON | |

Special features

The oven comes equipped with the following special features.

- **Divider modes:** when the divider is inserted, the appliance's divider facility enables independent cooking in two separated partitions, enhancing energy efficiency and convenience for use.
- **Aqua cleaning:** the oven's self-cleaning function uses the power of steam to cut through grease and grime to clean the oven interior safely.



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

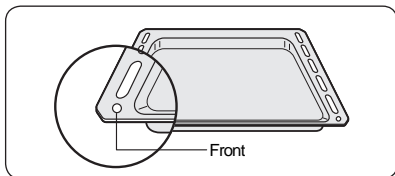
Note

- Shelf levels are numbered from the bottom up.
- The levels 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.

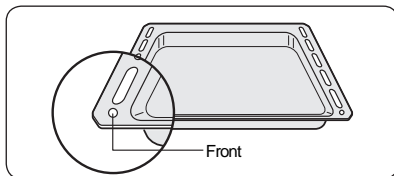
Accessories

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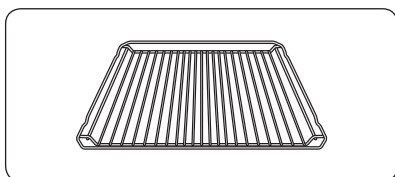
The following accessories are provided with your oven:



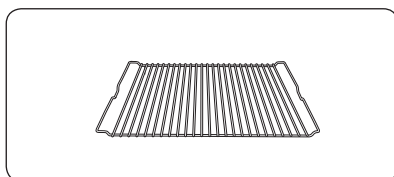
- 1** Baking tray
The baking tray could be used for the preparation of cakes, cookies and other pastries.



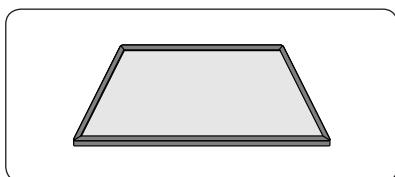
- 2** Deep baking tray
The deep baking tray could be used for roasting or collecting meat juices or fat drippings.



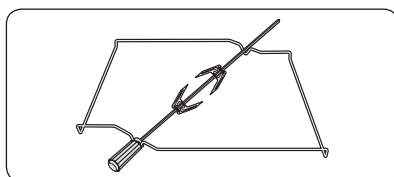
- 3** Wire rack
The wire rack should be used for dishes, cake tins, roasting and grilling trays.



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



- 5** Divider, for upper cavity, lower cavity and double oven. Use inserted in level 3. There is a divider-sensing switch on the rear wall of the cooking compartment. Insert into the back completely.



- 6** Rotisserie spit (optional) comprises a spit, 2 prongs, a removable handle and a cradle, which fits into the 3rd shelf from the bottom. To use the rotisserie, fit the spit into the hole in the rear wall of the oven's interior. Place the deep baking tray on level 1 when using the spit.

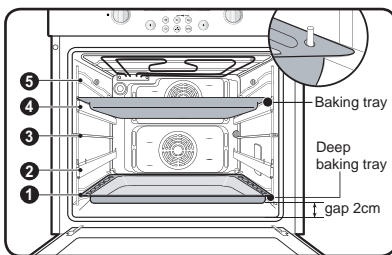
WARNING

All accessory parts and unsuitable accessories for self cleaning should be removed for pyrolytic cleaning.

Note

- When using the deep baking tray or the baking tray to collect drippings from cooking foods, ensure that the tray is properly placed in the telescopic slide guides. Allowing these accessories to contact the bottom surface of the oven can damage the enamel of the surface. Trays placed on level 1 should clear the bottom surface of the oven by at least 2 cm.
- Be very careful while removing meals and/or accessories out of the oven. Hot meals, accessories and surfaces can burn you!

Example



Level 1: deep baking tray

Level 4: baking tray

Rotisserie spit

- Place the deep baking tray at level 1 to collect the cooking juices
- Slide one of the forks onto the spit; put the piece of meat to be roasted onto the spit;
- Parboiled potatoes and vegetables can be placed around the edge of the deep baking tray to roast at the same time.
- Place the cradle on the middle shelf and position with the 'v' shape at the front.
- To help insert the spit, the handle can be screwed onto the blunt end.
- Rest the spit onto the cradle with the pointed end towards the back and gently push until the tip of the spit enters the turning mechanism at the back of the oven. The blunt end of the spit must rest on the 'v' shape. (The spit has two lugs which should be nearest to the oven door so to stop the spit going forward, the lugs also act as a grip for the handle.)
- Before cooking unscrew the handle. After cooking screw the handle back on to help remove the spit from the cradle.

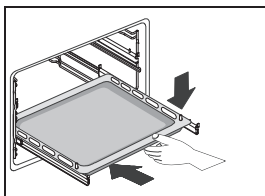
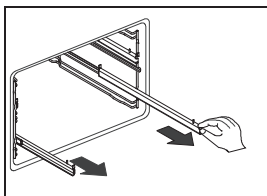
Using The Accessories / Features (Continued)

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Telescopic slide guides

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 two 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.



Divider, wire rack, baking tray and deep baking tray

Positioning the divider

Insert the divider into level 3 of the oven.

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.

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 22 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.

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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 on the inside of 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)

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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 down.
- 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 wire rack. 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.
- Take care when opening the door before the end of the aqua cleaning procedure; the water on the bottom is hot.
- 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.
- Excess spillage should be removed before self cleaning and all utensils should not be left in the oven during pyrolytic self cleaning.
- During self cleaning the surfaces get hotter than usual and children should be kept a safe distance.

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

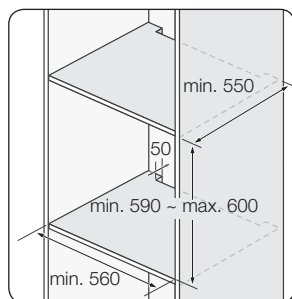
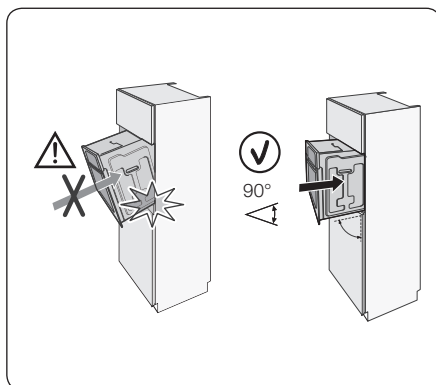
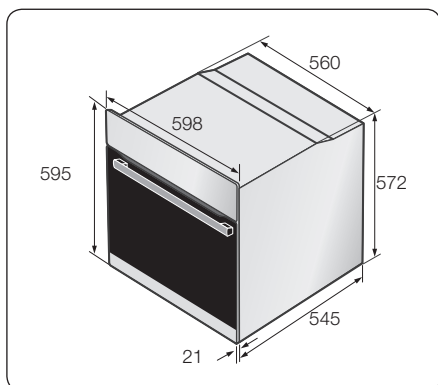
This oven may be installed only by an approved electrician. The installer is responsible for connecting the appliance to the mains and in so doing for observing the relevant safety regulations.

- 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.

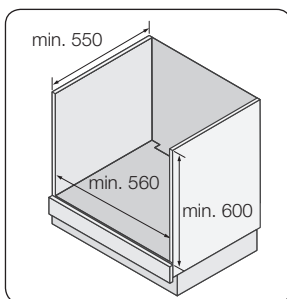
Installation in the cabinet

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

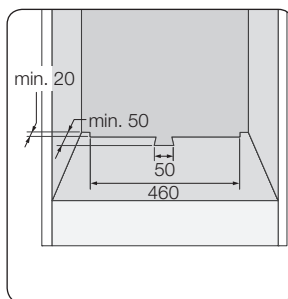
- Observe the minimum distances.
- The oven should be slid into place at the proper angle of alignment.



High Cabinet



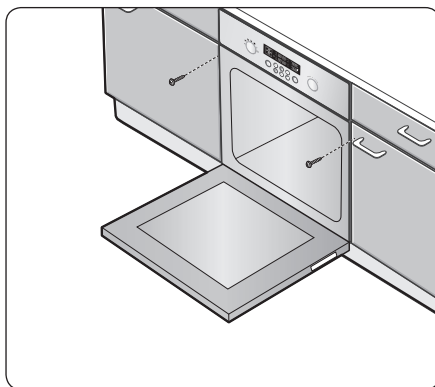
Low Cabinet



Installation and Connection (Continued)

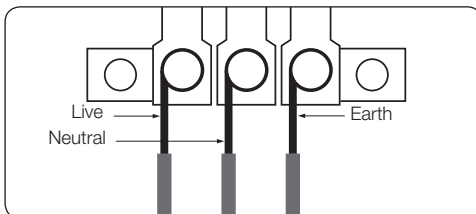
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- Fix the oven on both sides using screws.
- After installation, remove the vinyl protective film from the door to the appliance and the protective film from the interior surfaces of the oven.



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 the 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 mm²) 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 (\perp) 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.

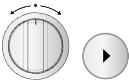
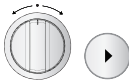

We cannot accept any liability in the event of an accident resulting from non-existent or faulty earthing.











Explanation of knobs and buttons

The Menu Button

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



After you have pressed the **Menu Button**, you can choose several settings by turning the **Multi-function Knob**. Choose a setting, press the **Next Button** to confirm and again you can choose several settings by turning the **Multi-function Knob**. In the table below you can see the settings you can choose.






| |  |  | |
|---|---|---|---|
|  | Language | Nederlands | Language is adjusted |
| | | English | |
| | | Deutsch | |
| | | Français | |
| | | Dansk | |
| | Cleaning | Aqua clean | Aqua clean starts |
| | Dishes | Add | See page 48 - 51 |
| | | Delete | |
| | Time | Hours | Minutes (see page 17) |
| | Contrast | 1 | Contrast is adjusted |
| | | 2 | |
| | | 3 | |
| | Sound | On | Sound is changed |
| | | Off | |
| | Auto shut off (clock) | On | Auto shut off is turned on (see page 17) |
| | | Off | Auto shut off is turned off (see page 17) |






|  |   |    |     |
|---|---|---|---|
| Lamp turns on in both parts of the oven | Lamp turns on in upper part of the oven | Lamp turns on in lower part of the oven | Lamp turns off |






Explanation of knobs and buttons (Continued)

EN

| | | | |
|---|---|---|---|
|  |  |  |   |
| THE OVEN IS ON! Cook time is blinking | Set the cooking time | Confirm, the cooking time stops blinking | If the 'End Time' or 'Temperature' button is pressed, those functions will start blinking and can be adjusted (if available) |





| | | | |
|--|---|--|--|
|  |  |  | |
| THE OVEN IS OFF!  is blinking | Set the desired time | Confirm, the kitchen timer starts and  stops blinking | |

| | | | |
|---|---|---|---|
|  |  |  |   |
| End time is blinking | Set the end time | Confirm, the end time stops blinking | If the 'Cook Time' or 'Temperature' button is pressed, those functions will start blinking and can be adjusted (if available) |

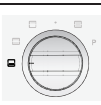

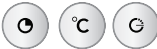



| | | | |
|---|--|---|---|
|  |  |  |   |
| Temperature is blinking | Change the temperature | Confirm, the temperature stops blinking | If the 'Cook Time' or 'End Time' button is pressed, those functions will start blinking and can be adjusted (if available) |


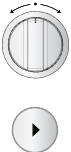

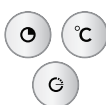

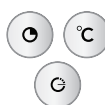

Explanation of knobs and buttons (Continued)

EN

| | | | |
|---|---|---|---|
|  |  |  |  |
| Weight is blinking | Change the weight | Confirm, the weight stops blinking | If the 'Cook Time', 'Temperature' or 'End Time' button is pressed, those functions will start blinking and can be adjusted (if available) |



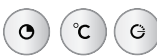

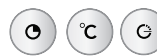

If you have chosen a setting with the **Cavity Select Knob**, you can also choose several settings by turning the **Multi-function Knob**.



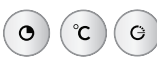

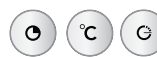

| | | | | | |
|---|---|---|---|---|---|
| |  |  |  |  |  |
|  | Lower cavity | Hot air | Press to adjust or add the: • Cooking Time • Temperature • End Time | Turn to change | Press to confirm |
| | | Hot air + Bottom heat | | | |
| | | Auto Cook | See page 46 | | |



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|---|--|--|--|--|--|--|
| |  |  |  |  |  |  |
|  | Double oven | Lower (first) | Hot air | Press to adjust or add the: • Cooking Time • Temperature • End Time | Turn to change | Press to confirm |
| | | | Hot air + Bottom heat | | | |
| | | | Auto Cook | See page 47 | | |
| | | Upper (second) | Hot air | Press to adjust or add the: • Cooking Time • Temperature • End Time | Turn to change | Press to confirm |
| | | | Hot air + Top heat | | | |
| | | | Large Grill | | | |

Explanation of knobs and buttons (Continued)

EN

| | | | | | |
|---|---|---|---|---|---|
| |  |  |  |  |  |
|  | Upper cavity | Hot air | Press to adjust or add the: <ul style="list-style-type: none">• Cooking Time• Temperature• End Time | Turn to change | Press to confirm |
| | | Hot air + Top heat | | | |
| | | Large Grill | | | |
| | | Auto Cook | | | |
| | | See page 45 | | | |

| | | | | | |
|---|---|---|---|---|---|
| |  |  |  |  |  |
|  | Single oven | Hot air | Press to adjust or add the: <ul style="list-style-type: none">• Cooking Time• Temperature• End Time | Turn to change | Press to confirm |
| | | Hot air + Top heat | | | |
| | | Top heat + Bottom heat | | | |
| | | Large Grill | | | |
| | | Small Grill | | | |
| | | Hot air + Bottom heat | | | |
| | | Defrost | | | |
| | Auto Cook | See page 41 - 44 | | | |

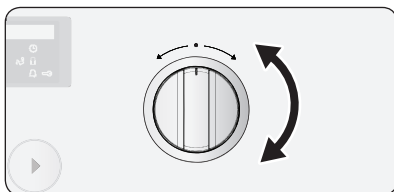
| | | | |
|----------|---|---|-----------------|
| |  |  | |
| P | Pyrolyse (DX6211Q/DX6292Q) | Low | Pyrolyse starts |
| | | Medium | |
| | | High | |

Before You Begin

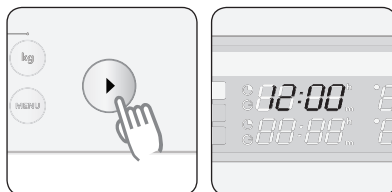
Setting the Language and the Clock

EN

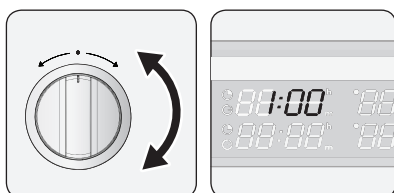
When the power is first supplied to the oven, you must set the language and the time.



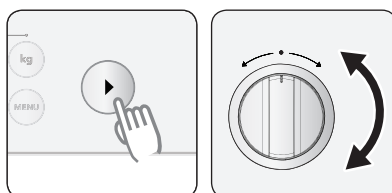
- 1** Turn the **Multi-function Knob** to set the language.



- 2** Press the **Next Button** to confirm the setting. The '⌚' and '12:' will blink.



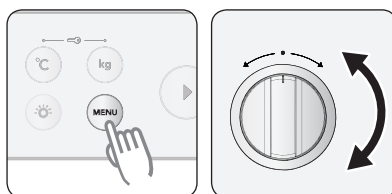
- 3** Example: to set 1:30. Turn the **Multi-function Knob** to set the hour of the day.



- 4** Press the **Next Button** to confirm. The '⌚' and ':00' will blink. Turn the **Multi-function Knob** to set the minute of the time.



- 5** Press the **Next 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.



If you want to change the time later on, you can do this by pressing the **Menu Button** and choose 'Time' by turning the **Multi-function Knob**. Then follow the steps 2, 3, 4 and 5 as described on this page.

Automatic shut-off (clock)

If the knobs of the oven are not operated for more than 30 minutes, the display will turn off automatically for energy saving reasons. By operating any key, the display is switched on again. If desired, this function can be turned off (see page 13; 'Autoshut off').

Before You Begin (Continued)

EN

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

1. Open the door. The oven light will light up.
2. Clean all oven trays, accessories and telescopic slide guides with warm water or washing - up liquid and polish dry with a soft clean cloth.
3. Wash the oven interior in the same way.
4. 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 hot air 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

Oven functions

EN

The following table represents the various oven functions of your microwave oven. Use the cooking guide tables for these functions in this manual as guidelines for cooking.



Top heat + Bottom heat

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



Hot air + Top heat

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.



Hot air

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.



Hot air + Bottom heat

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.



Bottom heat

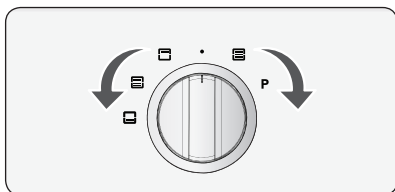
This mode is ideal for browning the base of cake, pizza, quiches or pie. We recommend using this function towards the end of baking.

Oven Use (Continued)

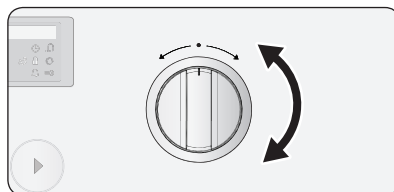
EN

Selecting a cavity and an oven function

For Upper Cavity, Lower Cavity and Double Oven, insert the divider at the 'OFF' position of **Cavity Select Knob**. For Single Oven, remove the divider at the 'OFF' position.



1 Turn the **Cavity Select Knob** to select the desired partition.



2 Turn the **Multi-function Knob** to select the desired oven function.

| Partition | Marking | Oven Function | Insert Divider | Usage Information |
|-----------------|----------|--|----------------|---|
| Off | • | | | |
| Upper Cavity | | 1. Large Grill 2. Hot air + Top heat 3. Hot air 4. Auto Cook | Yes | This mode saves energy and time when cooking small amounts of food. |
| Double Oven | | 1. Both Upper and Lower 2. Auto Cook | Yes | You can cook two dishes at two different temperatures at the same time. |
| Lower Cavity | | 1. Hot air + Bottom heat 2. Hot air 3. Auto Cook | Yes | This mode saves energy and time when cooking small amounts of food. |
| Single Oven | | 1. Hot air 2. Hot air + Top heat 3. Top heat + Bottom heat 4. Large Grill 5. Small Grill 6. Hot air + Bottom heat 7. Bottom heat 8. Defrost 9. Auto Cook | No | |
| Self Clean Mode | P | 1. Low 2. Mid 3. High | No | Remove all accessories and the telescopic slide guides. |

Oven Use (Continued)

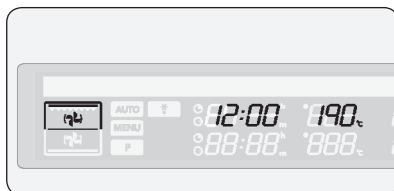
Upper Cavity

Only the upper heating element operates. The divider should be inserted.

EN



Hot air



Hot air + Top heat



Large Grill

You can choose to operate the lower cavity also after some time (see Double Oven).

Lower Cavity

Only the lower heating element operates. The divider should be inserted.



Hot air



Hot air + Bottom heat

You can choose to operate the upper cavity also after some time (see Double Oven).

Oven Use (Continued)

EN

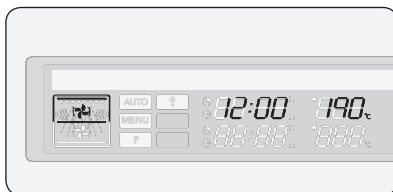
Double Oven

The upper and lower cavities operate at the same time. It is possible to set which cavity activates first. When one of the dishes has finished cooking in Double Oven and you would like to change the cooking time or temperature of the other partition, turn the **Cavity Select Knob** to select the cavity (upper or lower) that you would like to continue operating. Divider should be inserted.

Double Oven, upper cavity



Hot air



Hot air + Top heat

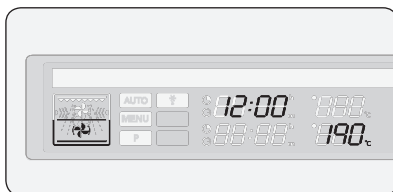


Large Grill

Double Oven, lower cavity



Hot air



Hot air + Bottom heat

- If you have chosen an Auto Cook program for Double Oven first, only an Auto Cook program for Double Oven can be selected for the other cavity.
- If you have chosen a manual program first (for example Large Grill), only a manual program can be selected for the other cavity.

Oven Use (Continued)

Single oven

EN



Hot air



Hot air + Top heat



Top heat + Bottom heat



Large Grill



Small Grill



Hot air + Bottom heat



Bottom heat

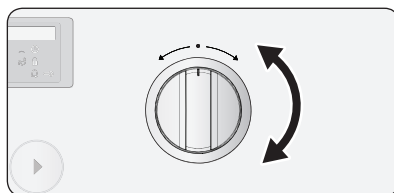


Defrost

Oven Use (Continued)

EN

Setting the oven temperature in Single Oven, Upper Cavity and Lower Cavity



1 Press the **Temperature Button**.

2 Turn the **Multi-function Knob** to adjust the temperature in increments of 5 °C.

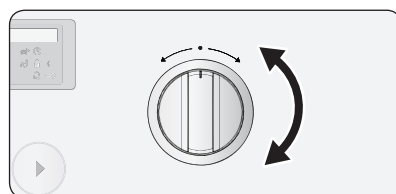
| | |
|--------------------------------------|------------------------------------|
| Single Oven (Large Grill & Grill) | 40 °C – 250 °C (40 °C – 300 °C) |
| Upper Cavity | 40 °C – 250 °C |
| Lower Cavity | 40 °C – 250 °C |

- The temperature may be adjusted during cooking.
- In the oven mode settings, the top and bottom heating elements cycle on and off in intervals through the cooking process to regulate and maintain the temperature.
- During the preheating of the oven, on the left side (near the temperature that is set) “°C” is blinking. When the oven has reached the temperature that has been set, “°C” will light continuously.

Setting the oven temperature in Double Oven



1 Press the **Temperature Button** (upper cavity).
Press the **Temperature Button** twice (lower cavity).



2 Turn the **Multi-function Knob** to adjust the temperature in increments of 5 °C.

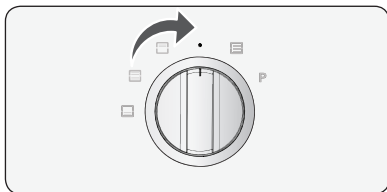
| | |
|---------------|-------------------------------|
| Twin Mode | 40°C-250°C (Gap 20°C~80°C) |
| (Large Grill) | 200°C-250°C |

- The temperature may be adjusted during cooking.

Oven Use (Continued)

Switching the oven off

EN



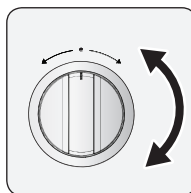
To switch the oven off, turn the **Cavity Select Knob** to the 'Off' position.

Setting the End time in Single Oven, Upper Cavity and Lower Cavity

You can set the end time during cooking.



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



- 2** Turn the **Multi-function Knob** to set the desired end time.



- 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 **Multi-function Knob** for better results.

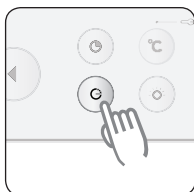
Oven Use (Continued)

EN

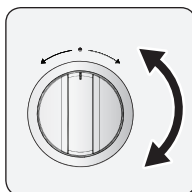
Setting the End time in Double Oven

You can set the end time during cooking.

End times for the upper and lower cavity can be selected using the **End Time Button** and the **Multi-function Knob**.



- 1** Press the **End Time Button** twice (lower cavity).
Example: current time is 12:00.



- 2** Turn the **Multi-function Knob** to set the desired end time.



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

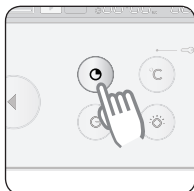
- During cooking, you can adjust the previously set end time with the **Multi-function Knob** for better results.

Oven Use (Continued)

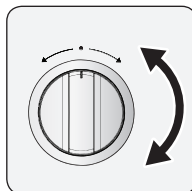
Setting the Cook time in Single Oven, Upper Cavity and Lower Cavity

EN

You can set the cook time during cooking.



1 Press the **Cook Time Button**.



2 Turn the **Multi-function 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 **Multi-function Knob** for better results

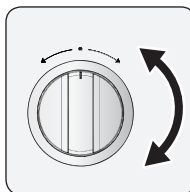
Oven Use (Continued)

EN

Setting the Cook time in Double Oven

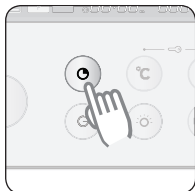
You can set the cook time during cooking.

Cook times for the upper and lower cavity can be selected by using the **Cook Time Button** and the **Multi-function Knob**.



1 Press the **Cook Time Button** twice (lower cavity).

2 Turn the **Multi-function 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 **Multi-function Knob** for better results

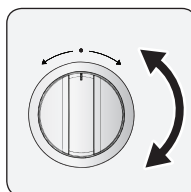
Oven Use (Continued)

Delayed start

EN

Case 1 - Cook time is entered first

If the end time is entered after the cook time has already been set (see page 23), 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 **Multi-function 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**.

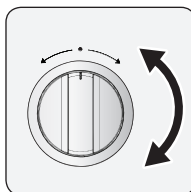
Oven Use (Continued)

EN

Delayed start

Case 2 - End time is entered first

If the cook time is entered after the end time has already been set, 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 **Multi-function Knob** to set the cook time.
Example: you want to cook for 1 hour and 30 minutes and end by 17:00.

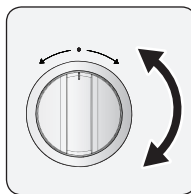


- 3** Press the **Cook Time Button**.

Oven Use (Continued)

Kitchen timer

EN



- 1 THE OVEN IS OFF!**
Press the **Cook Time Button**.
'⏰' flashes.

- 2** Turn the **Multi-function Knob** to set the desired time.
Example: 5 minutes



- 3** Press the **Cook Time Button** to start the kitchen timer. When the set time has elapsed, an audible signal sounds.

- Press and hold the **Cook Time Button** for 2 seconds to cancel the timer.

Oven lamp on/off



- 1** Press the **Lamp Button**.

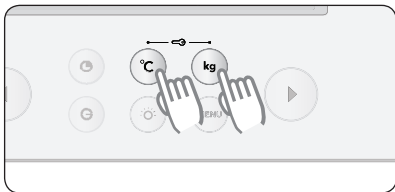
| | |
|-----|-----------------|
| 1st | Upper and Lower |
| 2nd | Upper |
| 3rd | Lower |
| 4th | Off |

- Lamp turns on and off in the indicated order regardless of operation.
- The lamp automatically turns off after 2 minutes.

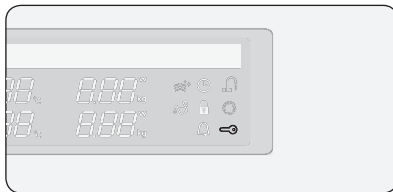
Oven Use (Continued)

EN

Child safety function



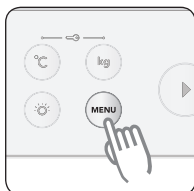
1 Press the **Temperature Button** and the **Weight Button** at the same time. Hold for 3 seconds.



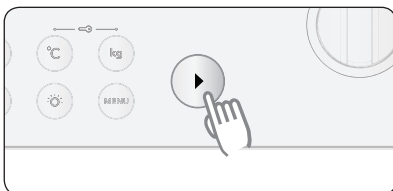
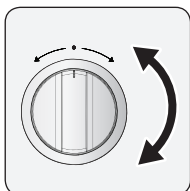
2 A symbol appears in the display field. Press the **Temperature Button** and the **Weight Button** at the same time again to unlock. Hold for 3 seconds.

- When locked, all buttons and knobs (except the **Temperature Button** and the **Weight Button**) will not operate. The lock is available whether or not the oven is in operation.

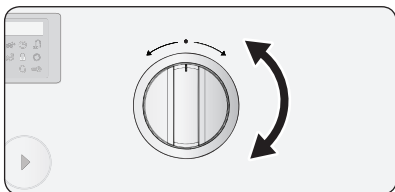
Switching the beeper off



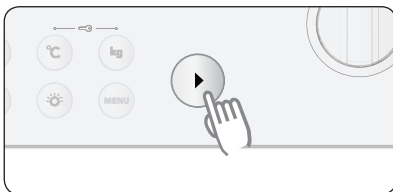
1 Press the **Menu Button** and choose 'Sound' by turning the **Multi-function Knob**.



2 Press the **Next Button** to confirm the setting.



3 Turn the **Multi-function Knob** to change the setting (on or off).



4 Press the **Next Button** to save the setting.

Oven Functions

1. Top heat + Bottom heat

The Top heat + Bottom heat 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 Top heat + Bottom heat mode.

EN

| 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 | Roast 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 | Roast 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 (500-800 g) | 2 | Wire rack | 190 - 200 | 25 - 30 |

Oven Functions (Continued)

EN

2. Hot air + Top heat

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

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

Oven Functions (Continued)

3. Hot air

EN

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 Hot air mode.

| Food Item | Shelf Level | Accessory | Temperature (°C) | Time (min.) |
|--|-------------|---------------------------------------|------------------|-------------|
| Lamb rack (350-700g) , BRUSH WITH OIL & SPICES | 3 | Roast 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' (500g-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 (500-1000 g) | 2 | Wire rack | 170 - 190 | 35 - 45 |
| Fresh Croissant (200-400g) (ready-dough) | 3 | 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 (thin) 5-10pcs | 4 | Roast wire rack + Deep baking tray | 220 | 5 - 8 turnover 5 - 8 |
| Sausages (thin) 8-12pcs | 4 | Roast 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 | Roast wire rack + Baking tray | 200 | 4 - 8 |
| Frozen Pancakes with filling 'Russian Style' (200- 500g) | 3 | Baking tray | 200 | 20 - 30 |
| Beef Steaks (400-800 g) | 4 | Roast wire rack + Deep baking tray | 240 | 8 - 10 turnover 5-7 |

Oven Functions (Continued)

5. Small Grill

EN

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 | Roast wire rack + Baking tray | 200 | 15-20 |
| Frozen Fish fingers (300-700g) PUT IN COLD OVEN, DROP OIL | 3 | Roast 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 | Roast wire rack + Baking tray | 180-200 | 23-30 |

Oven Functions (Continued)

EN

6. Hot air + Bottom heat

The Hot air + Bottom heat 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 Hot air + Bottom heat 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. Double Oven

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Using Double Oven you can cook two different food items in your oven. When cooking in upper and lower cavity you can use different temperatures, cooking modes and cooking times. For example, you can grill steaks and bake gratin simultaneously. Using the divider, you can cook gratin in the lower and steaks in the upper part of the oven.

Always insert the divider into shelf level 3 before you start cooking.

Suggestion 1: Cooking at different temperatures

| Cavity | Food Item | Shelf Level | Cooking Mode | Temperature (°C) | Accessory | Time (min.) |
|--------|-------------------------|-------------|--------------|------------------|-------------|-------------|
| UPPER | Frozen Pizza (300-400g) | 4 | Hot air | 200-220 | Wire rack | 15-25 |
| LOWER | Marble Cake (500-700g) | 1 | Hot air | 170 - 180 | Baking Tray | 50-60 |

Notice: Put food in cold oven

Suggestion 2: Cooking at different cooking modes

| Cavity | Food Item | Shelf Level | Cooking Mode | Temperature (°C) | Accessory | Time (min.) |
|--------|---------------------------|-------------|--------------------|------------------|------------------------------------|-------------|
| UPPER | Chicken Pieces (400-600g) | 4 | Hot air + Top heat | 200-220 | Roast wire rack + Deep Baking tray | 25-35 |
| LOWER | Potato Gratin (500-1000g) | 1 | Hot air | 170-180 | Wire rack | 30-40 |

Notice: Put food in cold oven

Oven Functions (Continued)

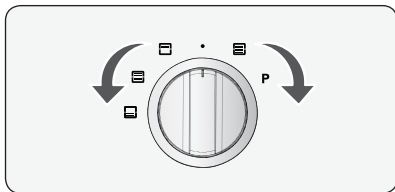
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8. Auto Cook Programs

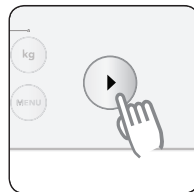
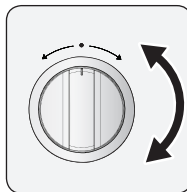
Your microwave oven has several Auto Cook Programs for Single Oven, Upper Cavity, Lower Cavity and Double Oven. On the next pages you will find more information about the Auto Cook Programs.

You can also program your own dishes. See page 48 + 49 for more information.

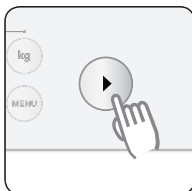
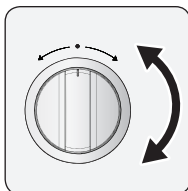
How to start an Auto Cook Program



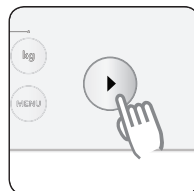
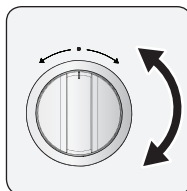
1 Turn the **Cavity Select Knob** to select the desired partition.



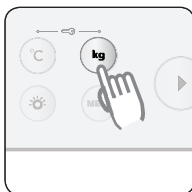
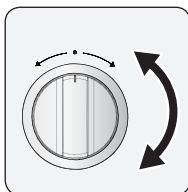
2 Choose 'Auto Cook' by turning the **Multi-function Knob**. Press the **Next Button** to confirm the setting.



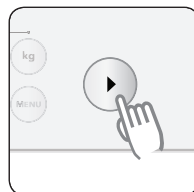
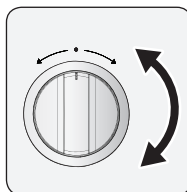
3 Choose a category by turning the **Multi-function Knob**. Press the **Next Button** to confirm the setting.



4 Choose a food item in that specific category by turning the **Multi-function Knob**. Press the **Next Button** to confirm the setting.



5 Choose a weight range by turning the **Multi-function Knob**. (You can adjust the weight by pressing the **Weight Button** and then turn the **Multi-function Knob**. Confirm by pressing the **Weight Button** again).



6 To start the Auto Cook Program, press the **Next Button**.

- During choosing an auto cook program, you can go back by pressing the **Back Button**.

Oven Functions (Continued)

EN

9. Auto Cook Programs for Single Oven

The following table presents 27 Auto Programs for Cooking, Roasting and Baking. Those can be used in the single cavity of your oven. Always remove the divider. 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.

The Auto Cook Programs for Single Oven are divided into 7 categories:

1. Convenience
2. Meat
3. Poultry
4. Fish
5. Vegetables
6. Bakery
7. Added dishes

The categories 1-6 are preprogrammed, category 7 can contain your own programmed dishes (see page 48 + 49).

Category: Convenience

| No | Food Item | Serving | Weight/kg | Accessory | Shelf Level |
|----|---|---------------------|------------------------|-------------|-------------|
| 1 | Frozen Pizza | Italian American | 0.3 - 0.4 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 | Thin Thick | 0.3 - 0.5 0.6 - 0.8 | 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 | Small Large | 0.3 - 0.5 0.6 - 0.8 | Baking tray | 2 |
| | Put frozen potato croquettes evenly on baking tray. We recommend to turnover after 2/3 of cooking time. | | | | |
| 4 | Ready Lasagne | Small Large | 0.3 - 0.5 0.8 - 1.0 | Wire rack | 3 |
| | Put ready prepared lasagne into a suitable sized ovenproof dish. Put dish in the centre of oven. | | | | |

Oven Functions (Continued)

Category: Meat

| No | Food Item | Serving | Weight/kg | Accessory | Shelf Level |
|----|---|----------|-----------|------------------|-------------|
| 5 | Beef Steaks | Thin | 0.3 - 0.6 | Roast wire rack | 4 |
| | | Thick | 0.6 - 0.8 | Deep baking tray | 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 | Small | 0.6 - 0.8 | Roast wire rack | 2 |
| | | Mid size | 0.9 - 1.1 | Deep baking tray | 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 | Small | 0.6 - 0.8 | Roast wire rack | 2 |
| | | Large | 0.9 - 1.1 | Deep baking tray | 1 |
| | Put marinated roast pork on roast wire rack. Turn over, as soon as the oven beeps. | | | | |
| 8 | Lamb Chops | Thin | 0.3 - 0.4 | Roast wire rack | 4 |
| | | Thick | 0.5 - 0.6 | Deep baking tray | 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. | | | | |

Category: Poultry

| No | Food Item | Serving | Weight/kg | Accessory | Shelf Level |
|----|--|------------|-----------|------------------|-------------|
| 9 | Chicken pieces | 2 pieces | 0.5 - 0.7 | Roast wire rack | 4 |
| | | 4 pieces | 1.0 - 1.2 | Deep baking tray | 3 |
| | Brush chicken pieces with oil and spices. Put chicken pieces side by side on the roast wire rack. | | | | |
| 10 | Whole Chicken | 1 whole | 1.0 - 1.1 | Roast wire rack | 2 |
| | | 1 whole | 1.2 - 1.3 | Deep baking tray | 1 |
| | Brush whole chicken with oil and spices and put on roast wire rack. Turn over, as soon as the oven beeps. | | | | |
| 11 | Duck Breast | Thick | 0.3 - 0.5 | Roast wire rack | 4 |
| | | Very thick | 0.6 - 0.8 | Deep baking tray | 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 | Small | 0.6 - 0.8 | Roast wire rack | 2 |
| | | Large | 0.9 - 1.1 | Deep baking tray | 1 |
| | Put roll of turkey on the roast wire rack. Turn over, as soon as the oven beeps. | | | | |

Oven Functions (Continued)

Category: Fish

| No | Food Item | Serving | Weight/kg | Accessory | Shelf Level |
|----|--|------------------|------------------------|-------------------------------------|-------------|
| 13 | Steamed Fish | 2 fish 4 fish | 0.5 - 0.7 0.8 - 1.0 | Wire rack | 2 |
| | 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 | 2 fish 4 fish | 0.5 - 0.7 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 program is suitable for whole fishes, like trout, pikeperch or gilthead. | | | | |
| 15 | Salmon Steaks | Thin Thick | 0.3 - 0.4 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. | | | | |

Category: Vegetables

| No | Food Item | Serving | Weight/kg | Accessory | Shelf Level |
|----|---|------------------|------------------------------|------------------|-------------|
| 16 | Oven Potatoes | Small Large | 1. 0.4 - 0.5 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 | Slices Slices | 1. 0.4 - 0.5 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 olive oil, herbs and spices. | | | | |
| 18 | Vegetable Gratin | Small Large | 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. | | | | |

Oven Functions (Continued)

Category: Bakery

| No | Food Item | Serving | Weight/kg | Accessory | Shelf Level |
|----|---|------------------------------------|-------------------------------------|-------------|-------------|
| 19 | Loaf Cake | Rectangular | 0.7 - 0.8 | Wire rack | 2 |
| | Put dough into a rectangular, buttered, black metal baking dish, with a length of 30 cm. | | | | |
| 20 | Apple Pie | 24cm round tin | 1.2 - 1.4 | Wire rack | 1 |
| | Prepare apple pie (Dutch style) in a round black metal dish with a diameter 24 cm. | | | | |
| 21 | Bundt Cake | Small Medium Large | 0.5 - 0.6 0.7 - 0.8 0.9 - 1.0 | Wire rack | 2 |
| | Put dough into a suitable sized buttered baking dish for bundt cake. | | | | |
| 22 | Fruit Flan Base | Large flan 6 tartlets | 0.3 - 0.4 0.2 - 0.3 | Wire rack | 2 |
| | The first setting is for one large fruit flan base and the second setting is for 5-6 small tartlets. | | | | |
| 23 | Sponge Cake | mid size small | 0.4 - 0.5 0.2 - 0.3 | Wire rack | 2 |
| | Put dough into a round black metal baking tin. First setting is for a tin with a diameter 26 cm and the second setting is for a small tin (diameter 18 cm). | | | | |
| 24 | Muffins | 12 small 12 large | 0.5 - 0.6 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. | | | | |
| 25 | Bread | White Wholemeal | 0.7 - 0.8 0.8 - 0.9 | Wire rack | 2 |
| | Prepare dough according to manufacturers instruction and put into a black metal rectangular baking dish (lenght 25 cm). The first setting is for white bread and the second setting is for wholemeal bread. | | | | |
| 26 | Homemade Pizza | Thin Thick | 1.0 - 1.2 1.3 - 1.5 | Baking tray | 2 |
| | Put pizza on the tray. The weight ranges include topping such as sauce, vegetables, ham and cheese. Setting 1 is for thin pizza and setting 2 is for thick pizza with much topping. | | | | |
| 27 | Yeast dough Fermentation | Pizza dough Cake/bread dough | 0.3 - 0.5 0.6 - 0.8 | Wire rack | 2 |
| | The first setting is recommended for rising pizza yeast dough. The second setting is suitable for yeast dough for cake and bread dough. Put into a large round heat-resistant dish and cover with cling film. | | | | |

Oven Functions (Continued)

EN

10. Auto Cook Programs for Upper Cavity

The following table presents 5 Auto Programs. Those can be used in the upper cavity of your oven. 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 the food in a cold oven.

The Auto Cook Programs for Upper Cavity are divided into 2 categories:

1. Frozen
2. Added dishes

The first category is preprogrammed, category 2 can contain your own programmed dishes (see page 48 + 49).

Category: Frozen

| No | Food Item | Serving | Weight/kg | Accessory | Shelf Level |
|----|---------------------|-----------|-----------|-------------|-------------|
| 1 | Frozen Bread Rolls | 4 pieces | 0.2 - 0.3 | Wire rack | 4 |
| | | 8 pieces | 0.4 - 0.5 | Wire rack | 4 |
| 2 | Frozen Pizza | Small | 0.1 - 0.2 | Wire rack | 5 |
| | | Mid size | 0.3 - 0.4 | Wire rack | 5 |
| 3 | Frozen Pizza Snacks | 6 pieces | 0.2 - 0.3 | Wire rack | 5 |
| | | 12 pieces | 0.4 - 0.5 | Wire rack | 5 |
| 4 | Frozen Fish Fingers | 10 pieces | 0.2 - 0.3 | Baking tray | 5 |
| | | 15 pieces | 0.4 - 0.5 | Baking tray | 5 |
| 5 | Frozen Oven Chips | Small bag | 0.4 - 0.5 | Baking tray | 5 |
| | | Large bag | 0.6 - 0.7 | Baking tray | 5 |

Oven Functions (Continued)

EN

11. Auto Cook Programs for Lower Cavity

The following table presents 5 Auto Programs. Those can be used in the lower cavity of your oven. 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.

The Auto Cook Programs for Lower Cavity are divided into 3 categories:

1. Convenience
2. Bakery
3. Added dishes

Category 1 and 2 are preprogrammed, category 3 can contain your own programmed dishes (see page 48 + 49).

Category: Convenience

| No | Food Item | Serving | Weight/kg | Accessory | Shelf Level |
|----|------------------------------|----------|-----------|-------------|-------------|
| 1 | Frozen Salmon in Puff Pastry | 2 pieces | 0.2 - 0.3 | Baking tray | 1 |
| | | 4 pieces | 0.5 - 0.6 | Baking tray | 1 |

Category: Bakery

| No | Food Item | Serving | Weight/kg | Accessory | Shelf Level |
|----|------------------------------------|------------------|-----------|-------------|-------------|
| 2 | Homemade Quiche (Preheat the oven) | Small round dish | 0.5 - 0.6 | Wire rack | 1 |
| | | Large round dish | 0.9 - 1.0 | Wire rack | 1 |
| 3 | Homemade Pizza | Round | 0.2 - 0.6 | Baking tray | 1 |
| | | Square tray | 0.8 - 1.2 | Baking tray | 1 |
| 4 | Muffins | Small | 0.5 - 0.6 | Wire rack | 1 |
| | | Large | 0.7 - 0.8 | Wire rack | 1 |
| 5 | Sweet Puff Pastry with fruit | 4pcs / small | 0.2 - 0.3 | Baking tray | 1 |
| | | 4 pcs / mid-size | 0.4 - 0.5 | Baking tray | 1 |

Oven Functions (Continued)

EN

12. Auto Cook Programs for Double Oven

The following table presents 5 Auto Programs. Those can be used in the upper and lower cavity of your oven at the same time. 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 the food in a cold oven.

| No | Food Item | Upper | Lower | Weight/kg | Accessory | Shelf level |
|----|----------------------------------|-------------------|-----------------|-----------|------------------------------------|-------------|
| 1 | Chicken pieces & Potato gratin | Chicken pieces | | 0.3 - 0.5 | Roast wire rack + deep baking tray | 4 |
| | | | | 0.8 - 1.0 | Roast wire rack + deep baking tray | 4 |
| | | | Potato gratin | 0.4 - 0.6 | Wire rack | 1 |
| | | | | 0.8 - 1.0 | Wire rack | 1 |
| 2 | Roast vegetables & Pizza bread | Roast vegetables | | 0.4 - 0.5 | Deep baking tray | 4 |
| | | | | 0.7 - 0.8 | Deep baking tray | 4 |
| | | | Pizza bread | 0.1 - 0.2 | Baking tray | 1 |
| | | | | 0.3 - 0.4 | Baking tray | 1 |
| 3 | Roast fish & Potato wedges | Roast fish | | 0.3 - 0.5 | Roast wire rack + deep baking tray | 4 |
| | | | | 0.6 - 0.8 | Roast wire rack + deep baking tray | 4 |
| | | | Potato wedges | 0.3 - 0.4 | Baking tray | 1 |
| | | | | 0.5 - 0.6 | Baking tray | 1 |
| 4 | Roast duck breast & Baked apples | Roast duck breast | | 0.3 - 0.5 | Roast wire rack + deep baking tray | 4 |
| | | | | 0.6 - 0.8 | Roast wire rack + deep baking tray | 4 |
| | | | Baked apples | 0.4 - 0.5 | Wire rack | 1 |
| | | | | 0.9 - 1.0 | Wire rack | 1 |
| 5 | Muffins & Homemade pizza | Muffins | | 0.5 - 0.6 | Wire rack | 4 |
| | | | | 0.7 - 0.8 | Wire rack | 4 |
| | | | Home-made pizza | 0.2 - 0.6 | Baking tray | 1 |
| | | | | 0.8 - 1.2 | Baking tray | 1 |

Oven Functions (Continued)

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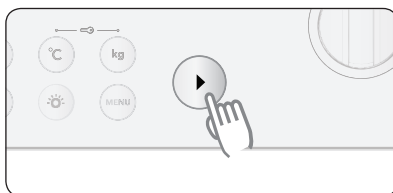
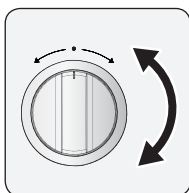
13. Add your own programmed dishes

You can program 10 of your own dishes and save it as an Auto Cook Program for Single Oven, Upper Cavity and Lower Cavity.

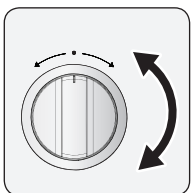
How to add your own dish



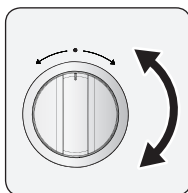
- 1** Press the **Menu Button** and choose 'Dishes' by turning the **Multi-function Knob**.



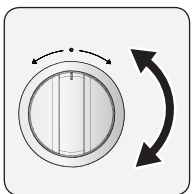
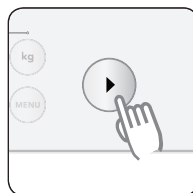
- 2** Press the **Next Button** to confirm the setting.



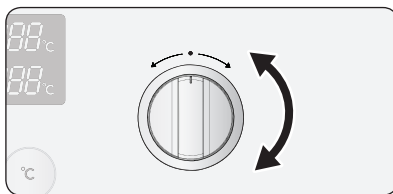
- 3** Choose 'Add' by turning the **Multi-function Knob**. Press the **Next Button** to confirm the setting.



- 4** In the display you will see 'Set Name' for three seconds. Enter the first character of the name of your dish by turning the **Multi-function Knob**. Press the **Next Button** and enter the second character, etc. If you have entered the name completely; wait for 'two arrows' to appear after the name and press the **Next Button** to confirm the setting.



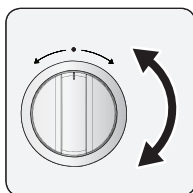
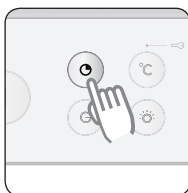
- 5** Choose 'Single Oven', Upper Cavity' or 'Lower Cavity' by turning the **Multi-function Knob**. Press the **Next Button** to confirm the setting.



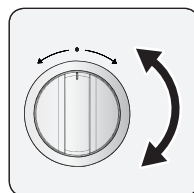
- 6** Select an oven function by turning the **Multi-function Knob**. Only the functions of the chosen cavity are available!

Oven Functions (Continued)

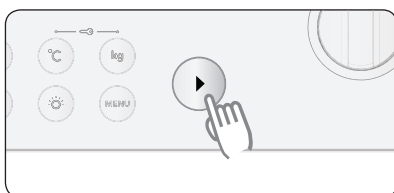
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- 7** Press the **Cook Time Button** to set the cooking time. Turn the **Multi-function Knob** to set the time and confirm by pressing the **Cook Time Button** again.



- 8** Press the **Temperature Button** if you want to change the temperature. Turn the **Multi-function Knob** to adjust the temperature and confirm by pressing the **Temperature Button** again.



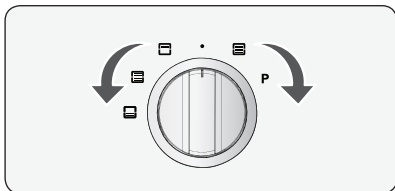
- 9** If all the settings are done; press the **Next Button** to confirm. Now your dish is added to the Auto Cook Programs of the Single Oven, Upper Cavity or Lower Cavity.

- During programming your own dish, you can go back by pressing the **Back Button**.
- It is not possible to change the settings of the added dishes after you have pressed the **Next Button** in step 9. You have to delete your own dish (see page 51) and add it again with the new settings.

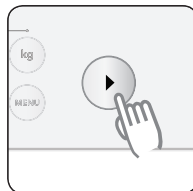
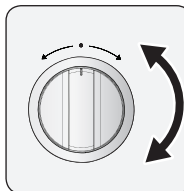
Oven Functions (Continued)

EN

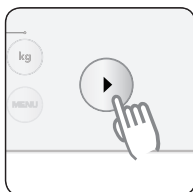
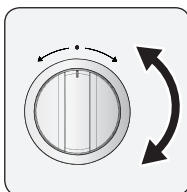
14. Choose your own programmed dish



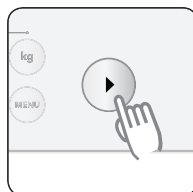
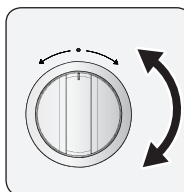
- 1** Turn the **Cavity Select Knob** to select the desired partition.



- 2** Choose '**Auto Cook**' by turning the **Multi-function Knob**. Press the **Next Button** to confirm the setting.



- 3** Choose '**Added Dishes**' by turning the **Multi-function Knob**. Press the **Next Button** to confirm the setting.



- 4** Choose a dish by turning the **Multi-function Knob**. Press the **Next Button** to start the cooking.

- If there are no programmed dishes in the chosen cavity, you will see 'No dishes' in the display.

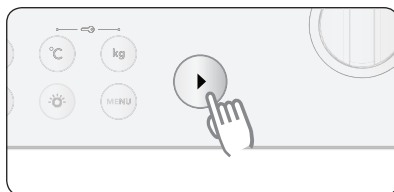
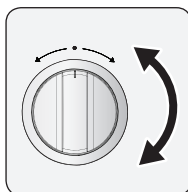
Oven Functions (Continued)

EN

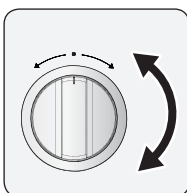
15. Delete your own programmed dish



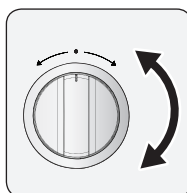
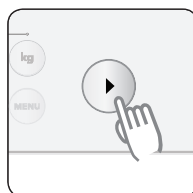
1 Press the **Menu Button** and choose 'Dishes' by turning the **Multi-function Knob**.



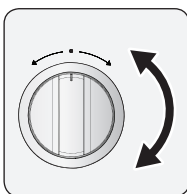
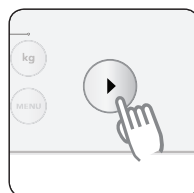
2 Press the **Next Button** to confirm the setting.



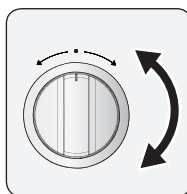
3 Choose 'Delete' by turning the **Multi-function Knob**. Press the **Next Button** to confirm the setting.



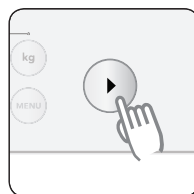
4 Choose the cavity of which you want to delete a programmed dish ('Single Oven', 'Upper Cavity' or 'Lower Cavity') by turning the **Multi-function Knob**. Press the **Next Button** to confirm the setting.



5 Select the name of the dish you want to delete by turning the **Multi-function Knob**. Press the **Next Button** to confirm the setting.



6 Select 'Delete' by turning the **Multi-function Knob**. Press the **Next Button** to confirm the setting. The dish is now deleted!



Cleaning and Care

EN

Pyrolitic Self Cleaning (only for DX6211Q/DX6292Q)

This mode is for cleaning the oven automatically. It burns the leftover grease in the oven so that it can be wiped out when the oven cools down.

During the Pyrolitic Self Cleaning the oven door is locked automatically.

| | |
|------------------|---|
| Door locking (🔒) | When the oven temperature heats up to 300 °C, the door will be locked automatically for safety. |
| Unlocking | When the oven temperature is below 260 °C, the door will be unlocked automatically. |

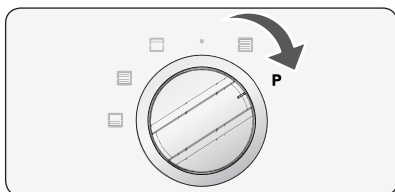
WARNING

- During this process the oven becomes very hot.
- Children must be kept at a safe distance.

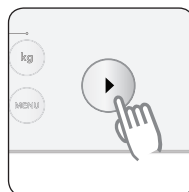
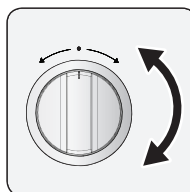
ATTENTION

Before carrying out the self cleaning function, all accessory parts should be taken out of the oven (including the telescopic slide guides, see page 61).

Remove any large pieces of dirt by hand beforehand. Because thick food residue, grease and meat juices are flammable, a fire may happen in the oven during the Self Cleaning.



- 1** Turn the **Cavity Select Knob** to 'Pyrolyse'.



- 2** Turn the **Multi-function Knob** to choose the level, according to the dirt level of the oven. Press the **Next Button** to start the pyrolyse. If 5 sec. have elapsed and there are no further adjustments, the oven will begin automatically in the selected level.



| Level | Duration |
|-------|--------------------|
| Low | approx 120 minutes |
| Mid | approx 150 minutes |
| High | approx 180 minutes |

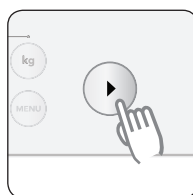
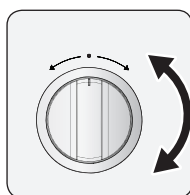
- 3** After the oven has cooled down, wipe the oven door and along the edges of the oven with a damp cloth.

Cleaning and Care (continued)

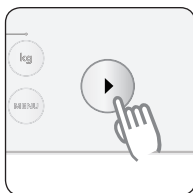
EN

Aqua cleaning

- 1** Remove all accessories from the oven, including the telescopic slide guides (see page 61).
- 2** Pour approximately 400 ml (3/4 pint) of water onto the bottom of the empty oven. Use normal water only, no distilled water.
- 3** Close the oven door.
CAUTION The aqua cleaning system can be switched on only when the oven has cooled to room temperature completely. Allow the oven to cool completely if it does not work.



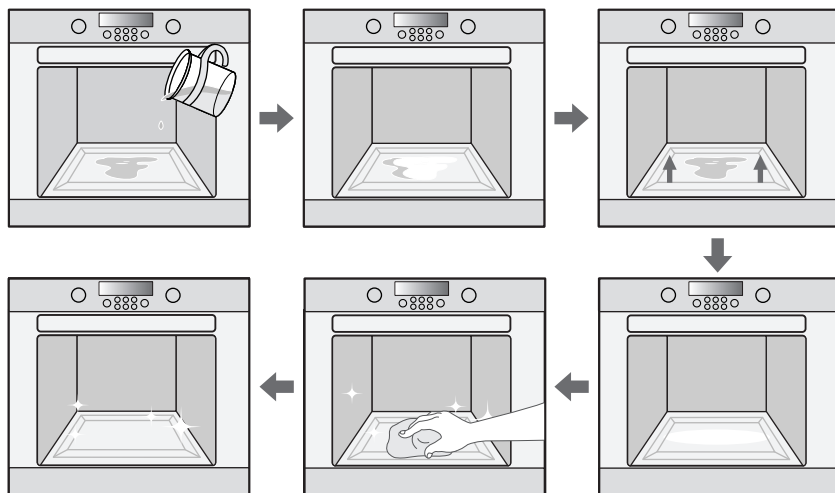
- 4** Press the **Menu Button** and choose 'Aqua clean' by turning the **Multi-function Knob**.
- 5** Press the **Next Button** to confirm the setting. You will see the aqua clean icon .



- 6** Press the **Next Button** again to start the aqua clean. The oven will now start heating.

Cleaning and Care (continued)

EN



After deactivating the Aqua Cleaning

Tips

- Take care when opening the door before the end of the aqua cleaning procedure; the water on the bottom is hot.
- Never leave the residual water in the oven for any length of time, for example, overnight.
- Open the oven door and remove the remaining water with a sponge.
- Using a detergent - soaked sponge, a soft brush or a nylon scrubber, wipe the oven interior. Stubborn soil can be removed with a nylon scourer.
- Lime deposits may be removed with a cloth soaked in vinegar.
- Wipe clean with clear water and dry with a soft cloth (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 recommend that you rub detergent into the stubborn soil before activating the oven cleaning function.
- After cleaning, leave the oven door ajar at a 15 ° angle to allow the interior enamel surface to dry thoroughly.

Cleaning and Care (Continued)

EN

Warning

- Make sure the oven and accessory is cool before cleaning.
- Do not use high - pressure water cleaners or steam jet cleaners to clean the oven.

Rapid drying

1. Leave the oven door ajar at an angle of approximately 30°.
2. Turn the **Cavity Select Knob** to single cavity.
3. Turn the **Multi-function Knob** to hot air.
4. Set the cook time to about 5 minutes and the temperature to 50 °C.
5. Switch the oven off at the end of this period.

Oven interior

- For cleaning the interior of the oven, use a clean cloth and a mild cleaning agent or warm soapy water.
- Do not hand-clean the door seal.
- 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)

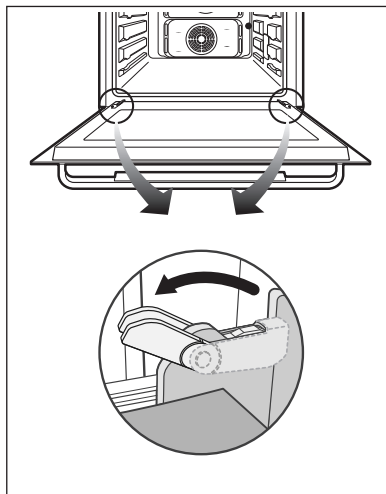
EN

Cleaning the oven door

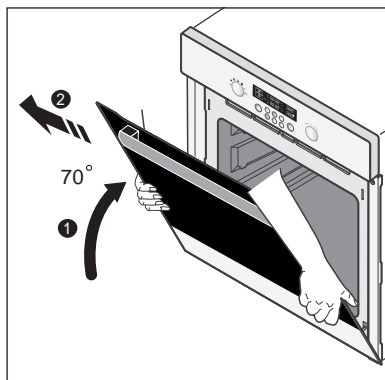
For normal use, the oven door should not be removed but if removal is necessary, for example, for cleaning, follow these instructions. The oven door is heavy.

Removing the door

1. Flip open the clips at both hinges.



2. With both hands, grasp the sides of the oven door at its middle.
3. Rotate the door by approximately 70 ° until the hinges can be taken out completely from the hinge holes.

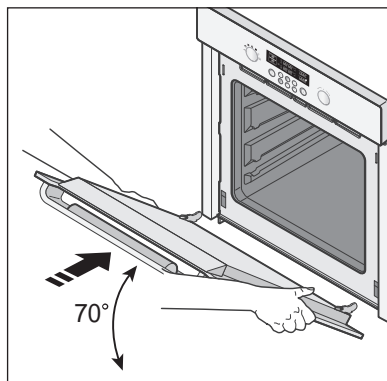


Cleaning and Care (Continued)

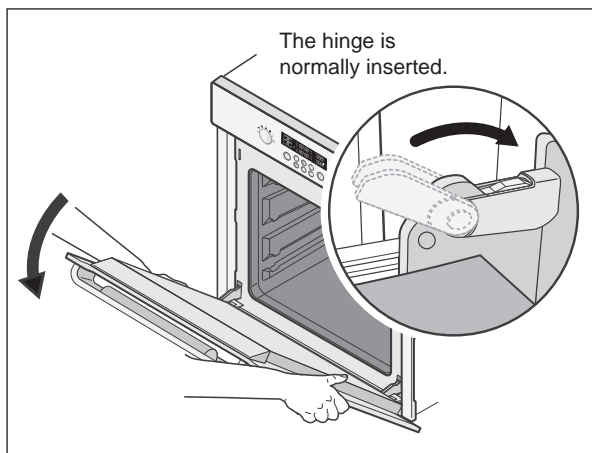
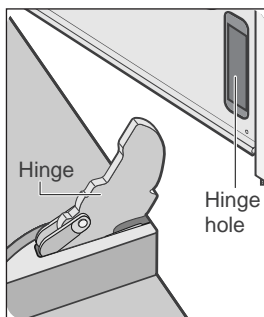
EN

Attaching the door

1. With the clips still flipped open, align the door hinges into the hinge holes.



2. Rotate the door toward the horizontal line and flip the clips closed.



Cleaning and Care (continued)

EN

Oven door glass (only for DX6211L/DX6292L)

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

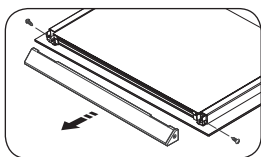
WARNING:

- 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.

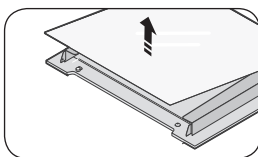
ATTENTION: The glass may break if you use excessive force especially at the edges of the front sheet.

Door glass removal

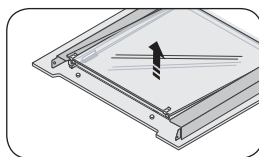
The oven door is equipped with three sheets of glass placed against each other. These sheets can be removed for cleaning.



- 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. 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

Oven door glass (only for DX6211Q/DX6292Q)

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

WARNING

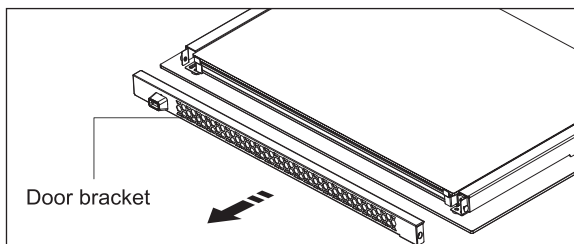
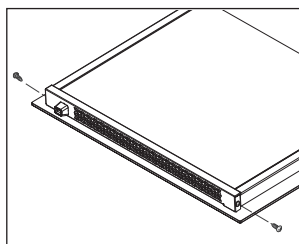
- Whenever the door is separated from the oven, the clips should be flipped open.
- Do not use harsh abrasive cleaners or metal scrapers to clean the oven door; they can scratch the surface, which may cause the glass to shatter.
- When the door is mounted, removing some of the parts (the door glass or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

ATTENTION

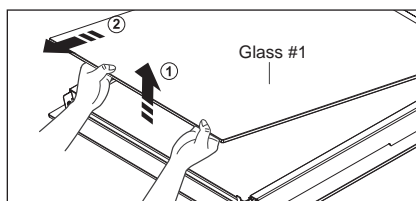
The glass may break if you use excessive force especially at the edges of the front sheet.

Disassembling the door

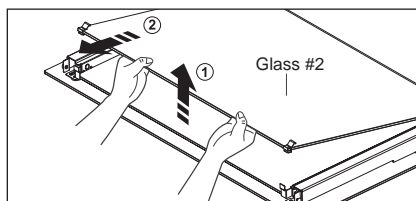
1. Remove the two screws on the left and right sides of the door.
2. Take off the door bracket.



3. Detach the inner glass #1 from the door.



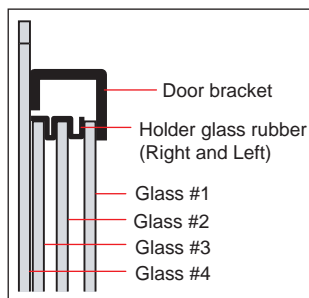
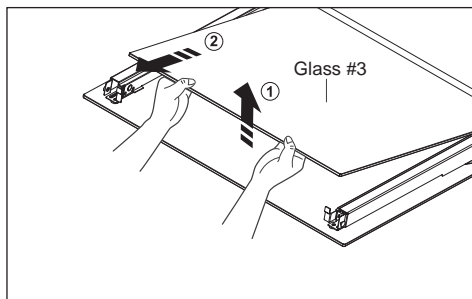
4. Detach the inner glass #2 and holder glass rubbers from the door.



Cleaning and Care (Continued)

EN

5. Detach the glass #3 from the door



- Clean the sheets with warm water or washing-up liquid and polish dry with a soft clean cloth.

Assembling the door

1. Clean the glass and interior parts with warm soapy water.
- Do not use abrasive cleaners or pan scourers. Use a sponge with liquid detergent or warm soapy water.
2. Attach the glass #3 into position.
3. Attach the two spring brackets at the top of glass #2 and place glass #2 into position.
4. Attach glass #1, the door bracket to the door.
5. Secure the two screws at both sides of the door.

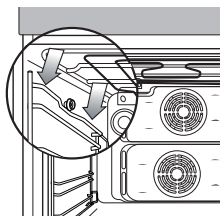
Cleaning and Care (Continued)

Telescopic slide guides

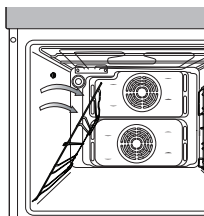
To clean the interior of the oven, the telescopic slide guides can be removed.

EN

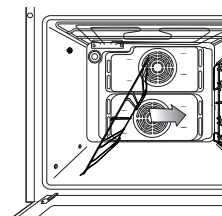
Detaching the telescopic slide guides



- 1** Press central part of the telescopic slide guide top portion.



- 2** Rotate the telescopic slide guide by approximately 45°.



- 3** Pull the telescopic slide guide out of the two holes in the bottom and remove the telescopic slide guide.

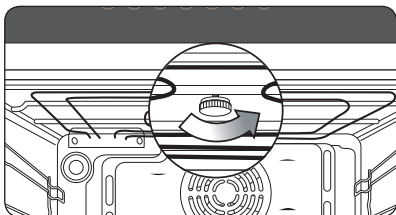
Attaching the telescopic slide guides

Repeat steps 1, 2 and 3 in reverse order.

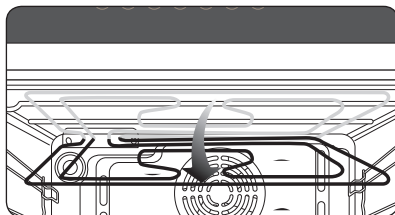
Cleaning and Care (Continued)

EN

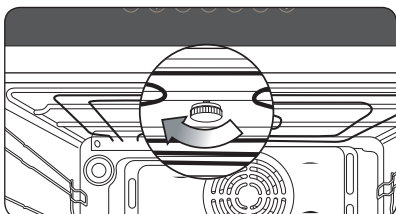
Cleaning the top heater (DX6211L/DX6292L)



- 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

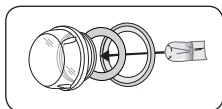
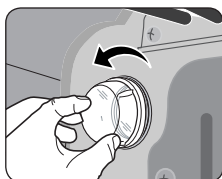
Changing the lamp

- **Danger of electric shock!**

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

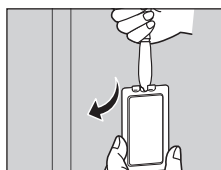
- Switch off the oven.
- Disconnect the oven from the mains supply.
- Protect the oven light bulb and the glass cap by laying a cloth on the bottom of the oven compartment.
- Bulbs can be purchased from the ATAG Customer Service.

Replacing the rear oven lamp and cleaning the glass cap



1. Remove the 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 (a halogen oven light bulb for DX6211Q/DX6292Q).
2. Clean the glass cap, the metal ring and the sheet ring if necessary.
3. Fit the metal and the sheet ring to the glass cap.
4. Place the glass cap where you have removed it in step 1 and turn it clockwise to keep it in place.

Replacing the oven side lamp and cleaning the glass cap (optional)



1. To remove the glass cover, hold the lower end with one hand, insert a flat sharp implement such as a table knife between the glass and the frame and pop out the cover.
2. If necessary, replace the halogen bulb with a 25 ~ 40 watt, 230 V, 300 °C heat - resistant halogen oven light bulb.

Tip

- Always use a cloth when handling a halogen bulb to avoid depositing oils from your fingers on to the surface of the bulb.
3. Replace the glass cover.

Troubleshooting

EN

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?

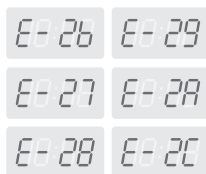
Following use, the oven's fan runs until the oven has cooled down. Call your local service centre if the fan continues to run after the oven has cooled down.

Error and Safety Codes

EN

Error Code

General Functions



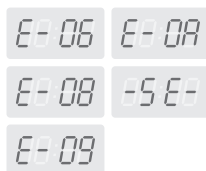
TEMP SENSOR ERROR



SAFETY SHUTOFF

Oven has continued operating at set temperature for prolonged time.

Turn the oven off and remove food. Allow the oven to cool down before using again.



An error of the oven may cause low performance and problems in safety. Stop using the oven immediately.

If any of the above errors occur, please contact ATAG Customer Service.

The following error codes appear if the accessory is not appropriate for the function that has been chosen.

PARTITION MISSING

The usage of the divider is not correct (see page 20).

For upper cavity, lower cavity and double oven, the divider should be inserted. For single oven the divider should be eliminated.

SIDE RACK PRESENT DURING PYROLITIC CLEANING

The pyrolitic function is switched on while the side racks are still present. The cleaning process will not start until the racks have been removed.

Technical Specifications

EN

| | | |
|--|--|--|
| Model | DX6211L/DX6292L | DX6211Q/DX6292Q |
| Power Source | 230 V ~ 50 Hz | 230 V ~ 50 Hz |
| Output Rating | max. 3650 W | max. 3650 W |
| Dimensions (W x H x D) Outside Oven cavity net. | 598 x 595 x 566 mm 440 x 365 x 405 mm | 598 x 595 x 566 mm 440 x 365 x 405 mm |
| Volume (usable capacity) | 65 L | 65 L |
| Weight Net Shipping | 39 kg approx 44.5 kg approx | 47 kg approx 53.5 kg approx |





Het toestel-identificatieplaatje bevindt zich 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 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 typenummer 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 garantiekaart.

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.