



**Teknix Gas & Electrical
100 cm Range Cooker**

TKG104BL / TKDF104BL

User manual



Dear User,

Our objective is to make this product provide you with the best output which is manufactured in our modern facilities in a careful working environment, in compliance with total quality concept.

Therefore, we suggest you to read the user manual carefully before using the product and, keep it permanently at your disposal.

Note: This user manual is prepared for more than one model. Some of the features specified in the Manual may not be available in your appliance.

All our appliances are only for domestic use, not for commercial use.

Products marked with (*) are optional.

“THIS APPLIANCE SHALL BE INSTALLED IN ACCORDANCE WITH THE REGULATIONS FORCE AND ONLY USED IN A WELL VENTILATED SPACE. READ THE INSTRUCTIONS BEFORE INSTALLING OR USING THIS APPLIANCE”

“Conforms with the WEEE Regulations.”

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IMPORTANT WARNINGS

1.WARNING: To avoid electrocution, ensure that the electrical circuit of the product is open before replacing the lamp.

2.WARNING:Before touching the connection terminals, all supply circuit should be disconnected.

3.WARNING:While operating the grill, the reachable sections can be hot. Keep the children away.

4.WARNING:Any inadvertent cooking made with fats and oils can be dangerous and cause fire.

5.WARNING:Risk of fire; do not store the food materials on the cooking surface.

6.WARNING:If the surface is cracked, unplug the device to prevent any risk of electric shock.

7.WARNING:During usage the reachable sections can be hot. Keep the small children away.

8.WARNING:The appliance and its reachable sections become hot during usage.

9.The setting conditions of this appliance is indicated on the label. (Or data tag)

10.This appliance is not connected to a combustion product discharge system.This appliance shall be connected and installed as per the applicable installation legislation. Consider the requirements related with ventilation.

11. Using a gas hob will release humidity and combustion products in the room where it resides. Especially during when the appliance in use, ensure that the kitchen is well ventilated and retain the natural ventilation holes or install a mechanical ventilation system. (Hood on top of the oven) Sustained usage of the appliance may require additional ventilation. For example opening a window or if available, increasing the ventilation level of a mechanical ventilation system.

12. The reachable sections can become hot when the grill is used. Keep the small children away.

13. WARNING: The appliance is intended for cooking only. It must not be used for other purposes like room heating.

14. There are additional protective equipment to prevent inadvertent touching to the oven doors. This equipment should be installed if there are children.

15. “This appliance should be installed as per regulations and in well-ventilated location only. Read the instructions before installing or operating the appliance.”

16. “Before placing the appliance check the local conditions (gas type and gas pressure) and ensure that the settings of the appliance is appropriate.”

17. “These instructions are applicable for countries of which symbols are indicated on the appliance. If the country symbol is not available on the appliance, in order to adapt the appliance to the conditions of such country, the technical instructions should be read.”

18.“Do not operate the system for more than 15 seconds. If the burner does not ignite at the end of 15 seconds stop the operation of the system and open the section door and/or wait for at least 1 minute before igniting the burner.

19.Do not use steam cleaners to clean the appliance.

20.Before opening the oven door clean the remnants on it. Before closing the oven door, let it cool.

21.NEVER try to extinguish a fire with water, first disconnect the mains supply and then using, for example a lid or blanket, cover the fire.

22.Do not use hard and abrasive cleaning agents or hard metal scrapers to clean the oven door glass as they may scratch and shatter the surface.

23.After placing a dish, ensure that the door is firmly closed.

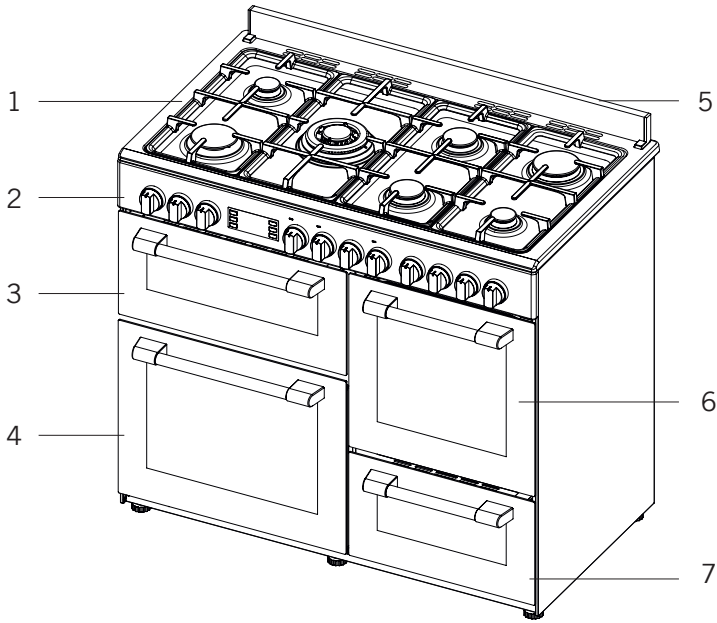
24.Unless continuous supervision is provided, the children of age 8 or below should be kept away.

25.Pay attention for not to touch the heating elements.

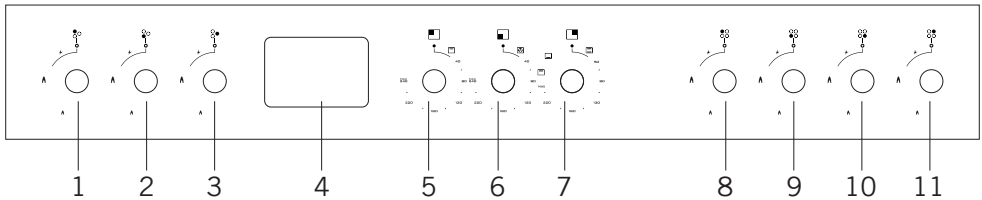
26.This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

27. The appliance hasn't been designed for operation with an external timer or a separate remote control system.

INTRODUCTION OF THE APPLIANCE



- | | |
|------------------|-----------------|
| 1. Burner Plate | 5. Splash Back* |
| 2. Control Panel | 6. RHS Oven |
| 3. LHS Grill | 7. Lower Part |
| 4. LHS Main Oven | |



- | | | |
|---------------------|------------------|----------------------|
| 1. Auxiliary Burner | 5. LHS Grill | 9. Normal Burner |
| 2. Rapid Burner | 6. LHS Main Oven | 10. Auxiliary Burner |
| 3. Wok Burner | 7. RHS Oven | 11. Rapid Burner |
| 4. Digital Timer* | 8. Normal Burner | |

Note: The meaning of the symbols on the control panel of device is provided below. Not every symbol is on every model; only take notice of the symbols on your device.

IMPORTANT WARNINGS

Electrical Connection and Security

1. Your oven requires 26 Ampere fuse according to the appliance's power. If necessary, installation by a qualified electrician is recommended.
2. Your oven is adjusted in compliance with 220-240V AC 50/60Hz. electric supply. If the mains are different from this specified value, contact your authorized service.
3. Electrical connection of the oven should only be made by the sockets with earth system installed in compliance with the regulations. If there is no proper socket with earth system in the place where the oven will be installed, immediately contact a qualified electrician. Manufacturer shall never be responsible from the damages that will arise because of the sockets connected to the appliance with no earth system.
4. Electrical cable should not touch the hot parts of the appliance.
5. For disconnection from the supply mains having a contact separation in all poles that provide full disconnection, must be incorporated in fixed wiring in according with the wiring rules.

Gas Connection and Security

1. Before your appliance is connected to the gas supply, ensure that the gas category and pressure specifications shown in the data plate corresponds with your gas supply. If necessary call authorized service for adjusting to gas category.
2. This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance. In the interest of safety this appliances must be installed and / or serviced by a competent person as stated in the gas safety regulations current editions.
3. The appliance must not be installed in a room without a window or other controllable opening. If is installed in a room without a door which opens directly to the outside, a permanent opening is required. The air circulation should be 2 m³/h per kW of burners.
4. The gas connection should be performed from the right or left. For this reason, change the hose nozzle, plug and the seals.
5. Please use flexible hose for gas connection.

6. If you make a connection with a flexible metal hose, locate a seal between the main gas pipes.

7. The inner diameter of the flexible hose, which the butane hose nozzle is connected, should be 6 mm for the house-type gas tubes. The inner diameter of the flexible hose, which the natural hose nozzle is connected, should be 15 mm. The hose should tightly be fitted to the hose nozzle by squeezing with a clamp. The hose should be replaced before its last expiry date.

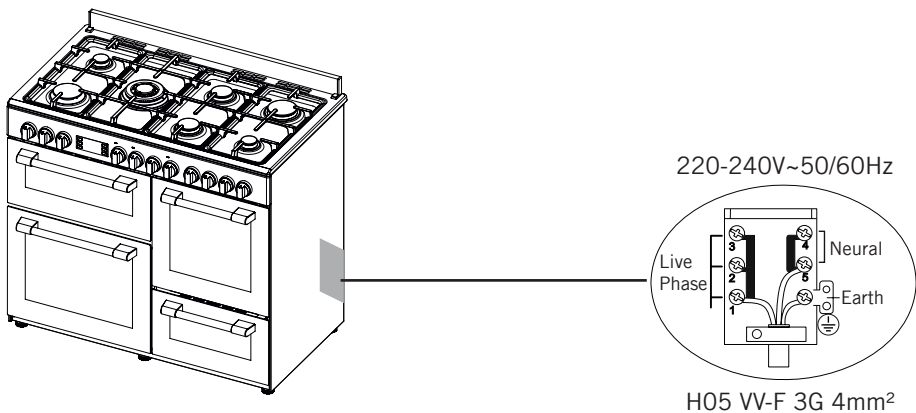
8. Caution! Make the oven connection to the gas inlet valve, the hose length must be short and be sure that there is no leakage. The flexible hose used should not be longer than 125 cm for safety.

9. Re-inspect the gas connection.

10. When placing your oven to its location, ensure that it is at the counter level. Bring it to the counter level by adjusting the feet if necessary.

DO NOT MAKE GAS HOSE AND ELECTRICAL CABLE OF YOUR OVEN GO THROUGH THE HEATED AREAS, ESPECIALLY THROUGH THE REAR SIDE OF THE OVEN. DO NOT MOVE GAS CONNECTED OVEN. SINCE THE FORCING SHALL LOOSEN THE HOSE, GAS LEAKAGE MAY OCCUR.

ELECTRICAL WIRING SCHEME



GAS MARK TABLE

Gas Mark	Fahrenheit	Celsius	Description
1	275	140	Cool
2	300	150	---
3	325	170	Very Moderate
4	350	180	Moderate
5	375	190	---
6	400	200	Moderately Hot
7	425	220	Hot
8	450	230	---
9	475	240	Very Hot

GAS HOSE PASSAGE WAY

1. Connect the appliance to the gas piping tap in shortest possible route and in a way that ensure no gas leakage will occur.
2. In order to carry on a tightness and sealing safety check ensure that the knobs on the control panel are closed and the gas cylinder is open.
3. While performing a gas leakage check, never use any kind of lighter, match, cigarette or similar burning substance.
4. Apply soap bubble on the connection points. If there is any kind of leakage then it will cause bubbling.
5. While inserting the appliance in place ensure that it is on the same level with the worktop. If required adjust the legs in order the make level with the worktop.
6. Use the appliance on a level surface and in a well ventilated environment.

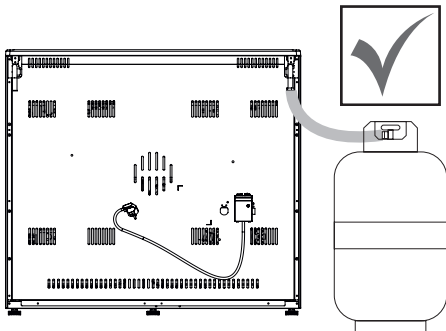


Figure 1

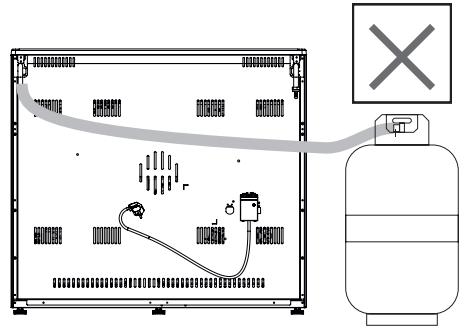
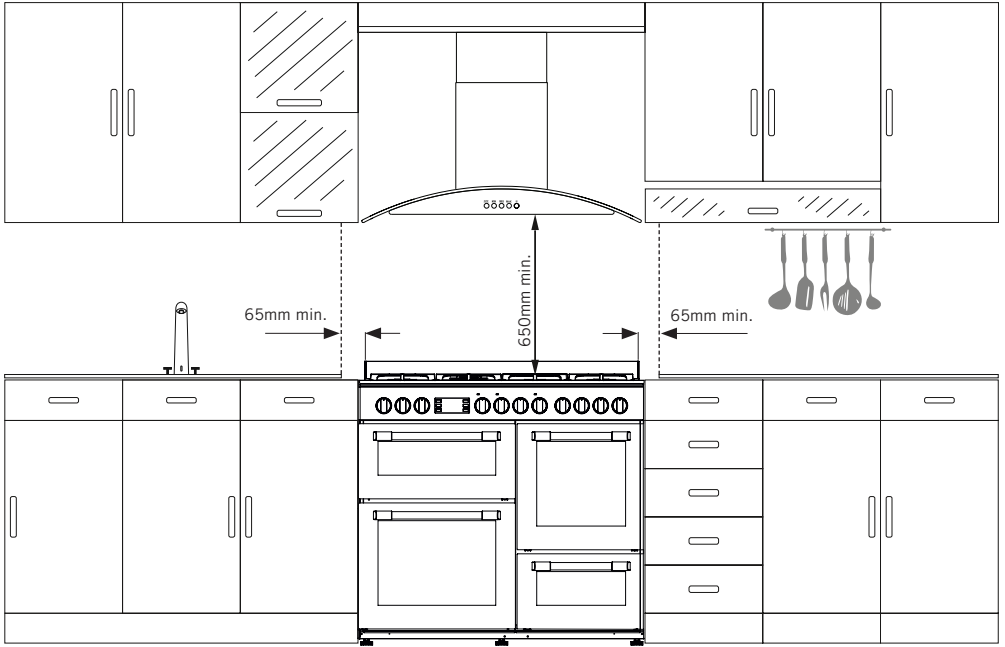
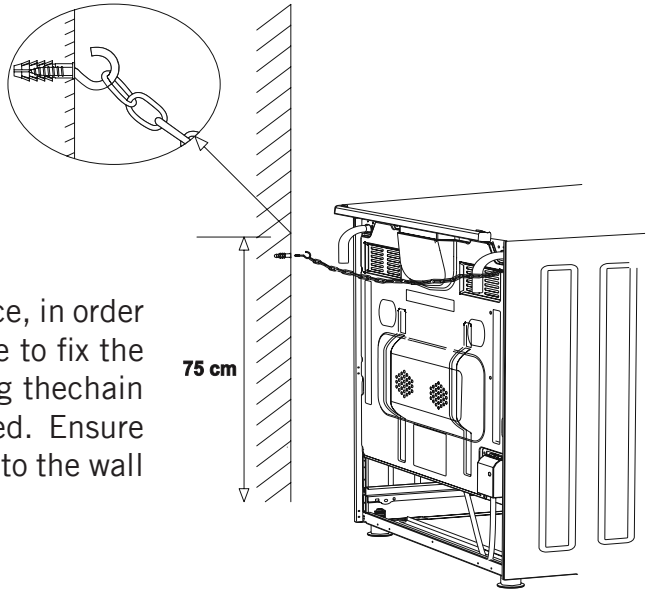


Figure 2

INSTALLATION OF YOUR OVEN



Chain Lashing Illustration



Before using the appliance, in order to ensure safe use, be sure to fix the appliance to the wall using the chain and hooked screw supplied. Ensure that the hook is screwed into the wall securely.

TECHNICAL FEATURES OF YOUR OVEN

Outer width	1000mm			
Outer depth	600mm			
Outer height	900mm			
Lamp power	15-25W			
	Main Oven	Grill Oven	Top RHS	Botton RHS
Bottom heating element	1200W	---	1000W	600W
Top heating element	1000W	---	800W	500W
Turbo heating element	1800W	---	1800W	---
Grill heating element	---	1400W	---	---
Supply voltage	220-240V AC 50/60Hz			
Total electrical consumption	Type code	MFR0/1702102E	5520W	
	Type code	MFR0/1512122E	8320W	
Total gas consumption	Type code	MFR0/1701201G	20,1 kW, 1461 g/h	
	Type code	MFR0/1512122E	10,75 kW, 782 g/h	

**RANGE COOKER
INJECTOR, GAS FLOW And POWER TABLE**

BURNER SPECIFICATIONS	G20,20 mbar G25,25 mbar			G20,25 mbar	
	Gas Natural			Gas Natural	
Wok Burner	Injector	1,40	mm	1,28	mm
	Gas Flow	0,333	m ³ /h	0,333	m ³ /h
	Power	3,50	kW	3,50	kW
Rapid Burner	Injector	1,15	mm	1,10	mm
	Gas Flow	0,276	m ³ /h	0,276	m ³ /h
	Power	2,90	kW	2,90	kW
Semi-Rapid Burner	Injector	0,97	mm	0,92	mm
	Gas Flow	0,162	m ³ /h	0,162	m ³ /h
	Power	1,70	kW	1,70	kW
Auxiliary Burner	Injector	0,72	mm	0,70	mm
	Gas Flow	0,96	m ³ /h	0,96	m ³ /h
	Power	0,95	kW	0,95	kW
Grill Burner	Injector	0,92	mm	0,92	mm
	Gas Flow	0,144	m ³ /h	0,144	m ³ /h
	Power	1,50	kW	1,50	kW
Main Oven / RHS Burner	Injector	0,97	mm	0,97	mm
	Gas Flow	0,190	m ³ /h	0,190	m ³ /h
	Power	2,00	kW	2,00	kW

**RANGE COOKER
INJECTOR, GAS FLOW And POWER TABLE**

BURNER SPECIFICATIONS	G30,28-30 mbar G31,37 mbar			G30,50 mbar		G30,37 mbar	
	LPG			LPG		LPG	
Wok Burner	Injector	0,96	mm	0,76	mm	0,96	mm
	Gas Flow	254	g/h	254	g/h	254	g/h
	Power	3,50	kW	3,50	kW	3,50	kW
Rapid Burner	Injector	0,85	mm	0,75	mm	0,85	mm
	Gas Flow	211	g/h	211	g/h	211	g/h
	Power	2,90	kW	2,90	kW	2,90	kW
Semi-Rapid Burner	Injector	0,65	mm	0,60	mm	0,65	mm
	Gas Flow	124	g/h	124	g/h	124	g/h
	Power	1,70	kW	1,70	kW	1,70	kW
Auxiliary Burner	Injector	0,50	mm	0,43	mm	0,50	mm
	Gas Flow	69	g/h	69	g/h	69	g/h
	Power	0,95	kW	0,95	kW	0,95	kW
Grill Burner	Injector	0,60	mm	0,55	mm	0,60	mm
	Gas Flow	109	g/h	109	g/h	109	g/h
	Power	1,50	kW	1,50	kW	1,50	kW
Main Oven / RHS Burner	Injector	0,70	mm	0,65	mm	0,70	mm
	Gas Flow	131	g/h	131	g/h	131	g/h
	Power	2,00	kW	2,00	kW	2,00	kW

REDUCED GAS FLOW RATE SETTING FOR HOB TAPS

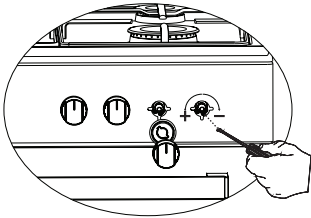


Figure 3

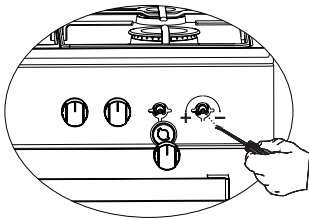


Figure 4

1. Ignite the burner that is to be adjustment and turn the knob to the reduced position.
2. Remove the knob from the gas tap.
3. Use an appropriately sized screwdriver to adjust the flow rate adjustment screw. For LPG (Butane-Pro pane) turn the screw clockwise. For the naturel gas, you should turn the screw counter- clockwise once.

“The normal length of a straight flame in the reduced position should be 6-7 mm.”

4. If the flame is higher then the desired position, turn the screw clockwise. If it is smaller turn anticlockwise.
5. For the last control, bring the burner both to higt-flame and reduced positions and check whether the flame is on or off.

Depending on the type of gas tap used in your appliance the adjustment screw position may vary.

To adjust your oven acc. to the gas type, make the adjustment for reduced flame carefully by turning with a small screwdriver as shown below on the screw in the middle of the gas cocks as well as nozzle changes. (Figure 3 and 4)

REDUCED FLAME GAS COCK ADJUSTMENT

1. Please use driver with special head for removed and install nozzle as (Figure 5).
2. Please remove nozzle (Figure 6) from burner with special nozzle driver and install new nozzle. (Figure 7)



Figure 5

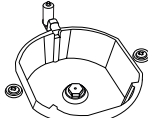


Figure 6

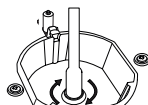
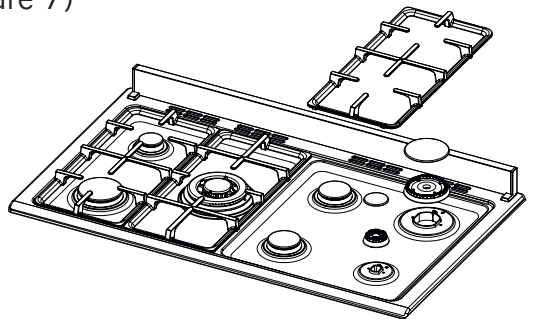


Figure 7



REMOVAL OF THE CATHEDRAL BURNER

The burner protection sheet is fixed with two screws. As shown in Figure 8, use a screwdriver to remove it. As shown in Figure 9, press the spring clip in the direction of the arrow to remove the burner from the slot. As shown in Figure 10, remove the injector in the bearing with a socket wrench. In order to re-place the burner, apply the removal process reversely.

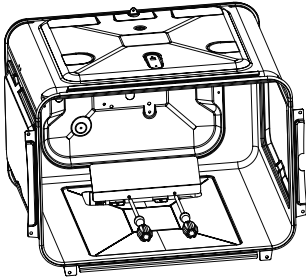


Figure 8



Figure 9

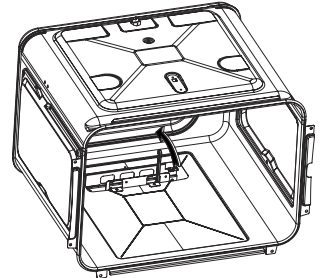











Figure 10

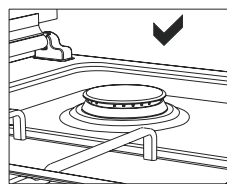
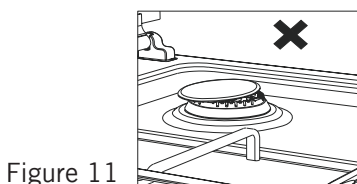
DESCRIPTION OF OVEN

	Top + Bottom heating element		Turbo heating + Fan
	Bottom heating element + Fan		Bottom + Top heating elements + Fan
	Grill burner / Grill heating element		Top heating element
	Oven burner / Bottom heating element		Flame
	Ignition Lighter		

THERMOSTAT KNOB; In order to operate the oven, thermostat must be adjusted to desired temperature. Your thermostat has a feature of adjustment to 40 - 240 degree.

USING THE BURNER GROUPS

1. ● Closed 🔥 Fully open 🔥 Half open
2. If your oven has ignition system from push button switch please press and turn gas valve open position and same time press ignition button.
3. Our gas ovens top and bottom burner working system is one by one. When you want use your preference burner, before you must make press the tap knob and wait nearly 5-10 second. Then you can to inflame through with automatic ignition system (optional) or match. You must wait 10-15 second after inflame to have press by tap knob and after you can make allow the knob. If you can not made this operation you must try again.
4. The cocks controlling the gas cookers have special mechanism. In order to light the cooker;
5. Always press on the switch forward and bring it to flame symbol by turning anticlockwise (left). All of the lighters shall operate and the cooker you controlled shall light only. Keep the switch pressed until ignition is performed.
6. In models with security system, when flame of the cooker is extinguished, control valve cuts off the gas automatically. For operate the burners with gas security system you must make press the knob and turn antilock wise. After the ignition (with optional automatic ignition system or match) you must wait nearly 5-10 second for gas security systems activation.
7. Do not continuously operate the igniter for more than 15 seconds. After 15 seconds, if the burner does not ignite, then stop and if you are trying to ignite the oven then open the door and wait a minimum of one minute before trying again. If the burner is extinguished for of the any reason, close the gas control valve and wait a minimum of one minute before trying again.
8. Before operating your hob please make sure that the burner caps are well positioned. The right placement of the burner caps are shown as below.



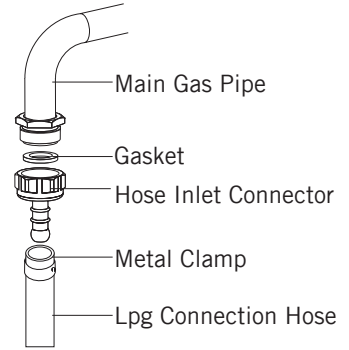
Pot Diameter

WOK Burner	26-32cm
Big Burner	22-26cm
Normal Burner	18-22cm
Small Burner	12-18cm

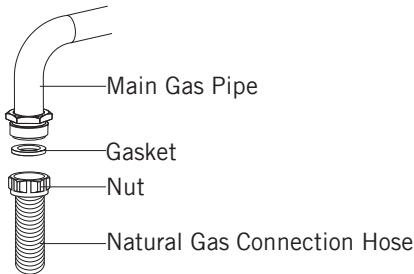


Gas Connection and Safety

1. For LPG (cylinder) connection, affix metal clamp on the hose coming from LPG cylinder. Affix an edge of the hose on hose inlet connector behind the appliance by pushing to end through heating the hose in boiled water. Afterward, bring the clamp towards end section of the hose and tighten it with screwdriver. The gasket and hose inlet connector required for connection is as the picture shown below.



NOTE: The regulator to be affixed on LPG cylinder should have 300 mmSS feature.

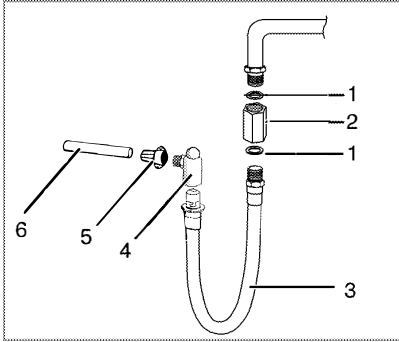


2. Natural gas connection should be done by authorized service. For natural gas connection, place gasket in the nut at the edge of natural gas connection hose. To install the hose on main gas pipe, turn the nut. Complete the connection by making gas leakage control.



Gas hose and electric connection of the appliance should not pass next to hot areas such as back of the appliance. Gas hose should be connected by making wide angle turns against breaking possibility. Movement of appliance whose gas connection is made may cause gas leakage.

United Kingdom Type Gas Connection:



1. Gasket
2. Adapter
3. Gas (safety) hose
4. Valve with 90° outlet
5. Connection piece
6. Gas supply pipe

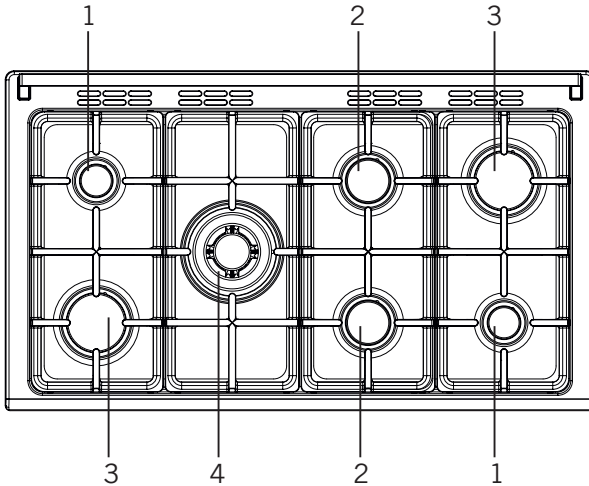
WARNING: The gas hose must not be clamped, bent or trapped or come into contact with hot parts of the product. There is the risk of explosion due to damaged gas hose.

Ventilation Of Room

The air needed for burning is received from room air and the gases emitted are given directly in room. For safe operation of your product, good room ventilation is a precondition. If no window or room to be utilized for room ventilation is available, additional ventilation should be installed. However, room has a door opening outside, it is no needed to vent holes.

Room Size	Ventilating Opening
Smaller than 5m ³	min. 100cm ²
Between 5m ³ - 10m ³	min. 50cm ²
Bigger than 10m ³	no need
In basement or cellar	min. 65cm ²

Using The Hobs



1. Auxiliary Burner
2. Normal Burner
3. Rapid Burner
4. Wok Burner

Large flame symbol indicates the highest cooking power and small flame symbol indicates the lowest cooking power. In turned off position (top), gas is not supplied to the burners.

Gas Breaking Safety Appliance

Against putting out to be taken place as a result of liquid overflow at upper burners, safety appliance steps in and cut gas immediately.

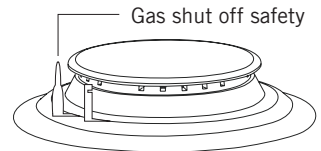


Figure 13

Wok Burner

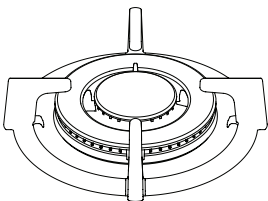


Figure 14

As it possesses double ring flame system, it gives homogenous heat distribution at the bottom of cooking pot at high temperature. It is ideal for short term and high temperature cooking. When you want to use regular cooking pot on wok burner, it is necessary that you remove wok cooking pot carrier from oven.

Using Ceramic Plates*

The hob control knobs are used for operating the plates. To obtain the desired cooking power, turn the hob control knobs to the corresponding level.

	LEVEL 1	LEVEL 2	LEVEL 3	LEVEL 4	LEVEL 5	LEVEL 6	LEVEL 7	LEVEL 8	LEVEL 9	MAX.
∅140/250mm	1000 W	1000 W	1000 W	1000 W	1000 W	1000 W	1000 W	1000 W	1000 W	1800 W

Using multi-segmented cooking zones

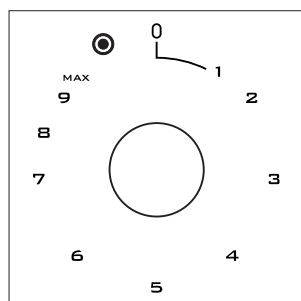


Figure 15

Multi segmented cooking zones allows to cook with different size of saucepans on the same cooking zone. When these cooking zones are activated, first the inward cooking zone turns on.

1. To change the active cooking zone diameter, turn the control knob clockwise.
2. A “click” will be heard as soon as the hotplate radius changes.

Turning off multi-segmented cooking zones

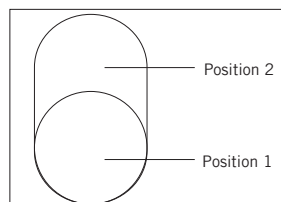


Figure 16

Turn the knob counter clockwise to off position to turn off the oven. All segments cooking zone are turned off.

Warning: Position 2 of the multi-segment cooking zones do not operate independently.

Griddle*

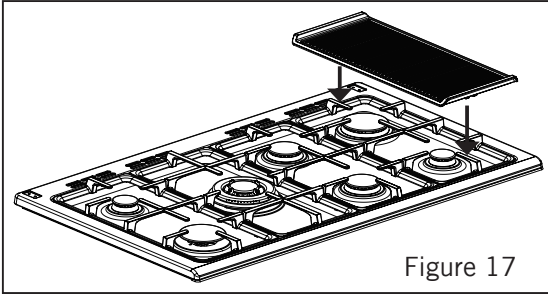


Figure 17

Ensure the griddle placed to pins on burner plate. Griddle becomes very hot while it is in use. Keep children away from the oven.

Used to cook your food directly.

Warning: Place the griddle only onto marked area.

1. Metal utensils such as spatulas can damage the cooking surface.
2. Do not place the griddle horizontally onto the hob. It will not fit properly and may fall from the top of the hob.
3. Heat the griddle for max. 2 minutes before putting food on it. It may get damaged if it is heated for longer.

Warning: Cause of made of cast iron, the griddle is heavy. Be careful during handling.

USING OVEN SECTION

1. When your oven is operated first time, an odor will be spread out which will be sourced from using the heating elements. In order to get rid of this, operate it for 45 minutes while it is empty. In order to make cooking in your oven; oven switch must have been rotated and ignition must have been made. Otherwise, your oven will not run.

2. Kinds of meals you will cook, cooking times and Thermostat positions (Optional) were given in cooking table. The values given in the cooking table are characteristic values and were obtained as a result of the tests performed in our laboratory. You can find different flavors suitable for your taste depending on your cooking and using habits.

3. Open the oven cover at level 1 and use the safety panel when grilling on your oven.

4. Cooking times: The results may change according to the local voltage and material having different quality, amount, and temperatures.

5. During the time when cooking is being performed in the oven, the lid of the oven shouldn't be opened frequently. Otherwise circulation of the heat may be imbalanced and the results may change.

6. Cake forms while cooking cake gives better result.

Rack Positions (for models with wire shelf)

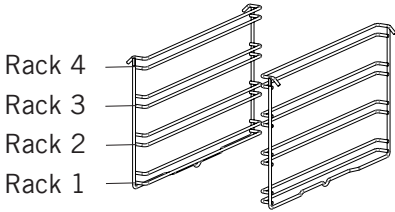


Figure 18

It is important to place the wire shelf onto the side rack correctly. Wire shelf must be inserted between the side racks as illustrated in the figure. Do not let the wire shelf stand against the rear wall of the oven.

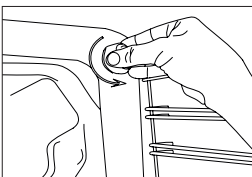
Slide your wire shelf to the front section of the rack and settle it with the help of the door in order to obtain a good grill performance.

Changing the oven lamp

In order to avoid the possibility of an electric shock, ensure that the circuit of the appliance is open before changing the lamp. (The open-circuit is an electrical circuit that does not conduct current)

1. First of all, cut the electrical connection of the appliance and ensure that the appliance is cooled down.
2. Remove the glass protection by turning as shown in the figure. If you have difficulty in turning it, the use of plastic gloves will help you.
3. Afterwards, remove the lamp by turning and install the new lamp with the same specifications.
4. Place the glass protection and complete the replacing process by plugging in the electric cable of the appliance. Now, you can use your oven.

Type G9 Lamp Assembly:



220-240 V, AC
15-25 W

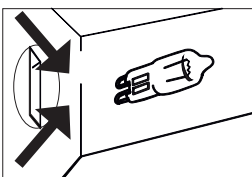
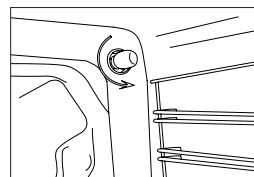


Figure 19

Type E14 Lamp Assembly:



220-240 V, AC
15 W

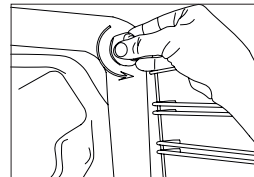


Figure 20

Catalytic Walls*

Catalytic walls are located on the left and the right side of cavity under the guides. Catalytic walls banish the bad smell and obtain the best performance from the cooker. Catalytic walls also absorb oil residue and clean your oven while it's operating.

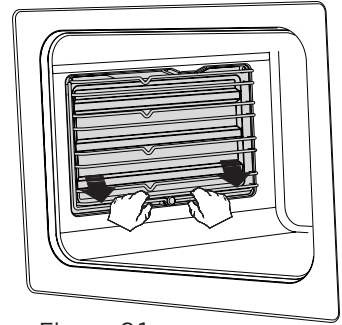
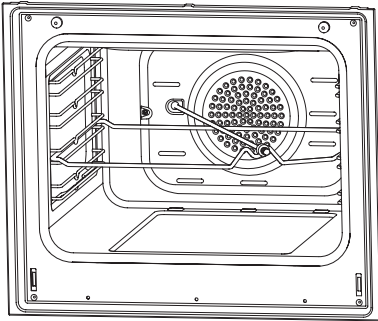


Figure 21

Removing the catalytic walls

In order to remove the catalytic walls; the guides must be pulled out. As soon as the guides are pulled out, the catalytic walls will be released automatically. The catalytic walls must be changed after 2-3 years.

Using the chicken roasting *



Place the spit on the frame. Slide turn spit frame into the oven at the desired level. Locate a dripping pan through the bottom in order to collect the fat. Add some water in dripping pan for easy cleaning. Do not forget to remove plastic part from spit. After grilling, screw the plastic handle to the skewer and take out the food from oven.

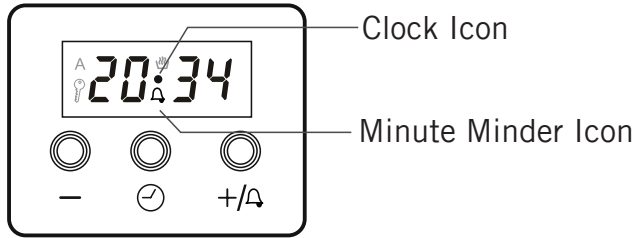
COOKING TIME TABLE

WARNING: Oven must be preheated for 7-10 minutes before placing the food in it.


Foods	Oven Cavity	Rack Position	Cooking Function	Temperature (°C)	Cooking Duration (min.)
Cookie	Left Bottom - Top Right	2	Static-Turbo	170-180	30-35
Pizza	Left Bottom	2	Turbo Fan	200-240	20-25
Tray Cake	Left Bottom	2	Static	170-180	35-40
Pastry	Left Bottom	2	Static	170-180	30-35
* Steak	Top Left	2	Grill	Max.	30-35
Quiche Lorraine	Top Right	2	Turbo Fan	170-180	30-35
Tray Patty	Left Bottom - Top Right	2	Static-Turbo	180-200	30-35
Apple Pie	Top Right	2	Top Bottom- Fan	180-190	60-65
Small Cake	Left Bottom	2	Static	170-180	25-30

* Food must be turned after half of the cooking time.


TIMER OPERATION TKG104BL



TIME OF DAY ADJUSTMENT

Press to the “” button. The “●” icon between the hours and minutes will start to flash.

Using the “-” and “+/\u25b2” buttons, you can adjust the current time of day. Long presses of those buttons will enable fast adjustments.

Pressing the “” button a long time, until the hour and “●” between the hours and minutes start to flash; will enable you to adjust just the hours portion of the display.

MINUTE MINDER ADJUSTMENT

Press to the “+/\u25b2” button. The screen will return to displaying the ‘0.00’ and the bell symbol will start to flash. You can adjust the minute minder using the “-” and “+/\u25b2” buttons. After 6 seconds following the adjustment, the bell symbol will be stabilized. The minute minder will start to countdown.

The minute minder time increments are in 10 seconds up to 99 minutes 50 seconds, thereafter the display will show 1 hour and 40 minutes and the adjustment will be in 1 minute steps up to the 10 hours.

Note: In order to cancel a minute minder program, set the minute minder time down to 0.00 or press to the “-” and “+/\u25b2” buttons together.

CANCELLING THE BUZZER SOUND

When countdown of the minute minder is completed, the screen will return to displaying the current time of day. The bell symbol will start to flash; a buzzer alarm is heard and will sound, if not stopped, for 7 minutes. Press any button to cancel the sound.

BUZZER TONE ADJUSTMENT

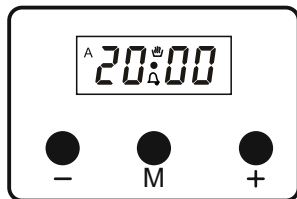
You may adjust the buzzer tone of the timer in the following way:

- 1) Pressing the “-” button, you can hear the currently set tone.
- 2) Releasing “-” and then pressing again, you can hear the next available (total 3) tone.
- 3) The last sound heard will be your adjusted one.

Note: After prolonged blackouts all functions will default to their factory settings and require reprogramming.

TIMER OPERATION

TKDF104BL

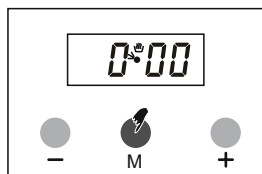


Is an electronic timer, which enables you to get the food ready to serve at the desired time. The only thing to be done is to program the cooking time and ready time. It can also be used as an alarm clock, where you just give in the amount of time after which it should remind you by a buzzer tone.

POWER UP

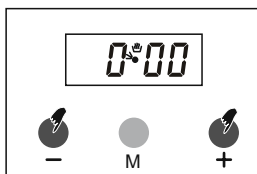
On power up, clock (**0:00**) and 'A' is flashing on the screen. The timer cannot be programmed and the clock has to be adjusted. In order to program the timer, you have to enter first the manual mode.

MANUAL MODE



1. Press 'M' button in order to enter manual mode.

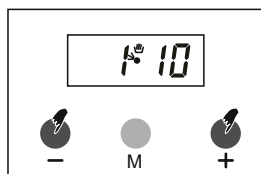
or



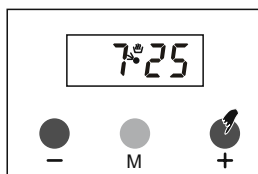
2. Press '+' and '-' buttons simultaneously in order to manual mode.

TIME OF DAY ADJUSTMENT

This adjustment can only be made when no cooking program is in progress. First, press buttons '+' and '-' simultaneously. Then adjust the clock forward direction using '+' button and reverse direction using '-' button. Long presses of those buttons will result in fast changes.



1. Press '+' and '-' simultaneously.

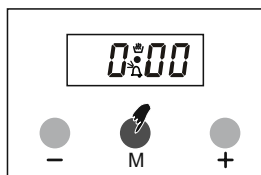


2. Using '+' or '-' buttons adjust time of the day.

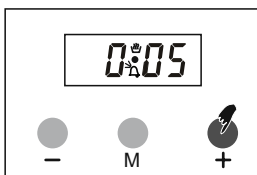
Note: Unless the '+' or '-' buttons are pushed along 5 seconds, time of the adjustment mode will be end up automatically. If you want to finish time of the adjustment mode rapidly, you should press '+' and '-' buttons simultaneously.

ADJUSTING THE BUZZER ALARM

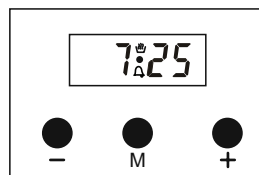
With this feature, you can program after how much elapsed time you should be warned by a buzzer sound.



1. Select adjusting the buzzer alarm pressing 'M' button once. icon will flash.

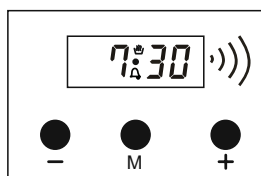


2. Give in the period of time with the '+' or '-' buttons. Ex; 5 min.

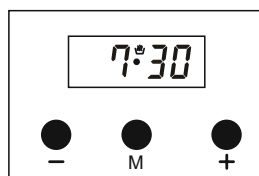


3. A few seconds later, the screen will return to displaying the current time of the day.

CANCELLING THE BUZZER SOUND



1. Buzzer will sound after the programmed amount of time.

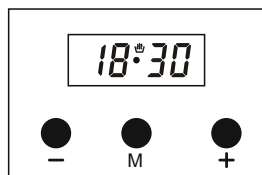


2. Press any button to cancel sound

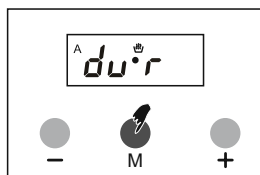
AUTOMATIC COOKING PROGRAM

If you want to start cooking immediately, you just have to give in the cooking time.

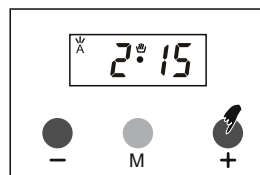
Example: We placed our food into the oven and want it to be cooked for 2 hours 15 minutes.



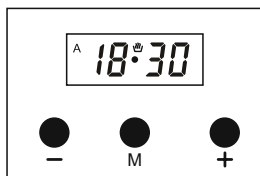
1. Current time is 18:30



2. Switch to 'M' button 2 times to enter cooking adjustment mode.

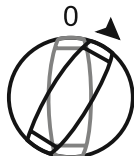


3. Adjust the cooking time using the '+' and '-' buttons.



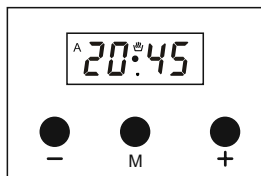
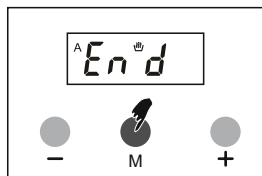
Now, you have programmed your oven to cook the food for 2 hours and 15 minutes. Please do not forget the function and/or the temperature knobs of your oven to appropriate positions.

4. After a few seconds, the screen will indicate that cooking has started and show the current time of

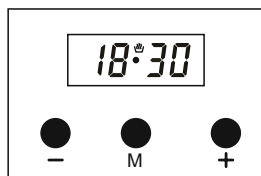
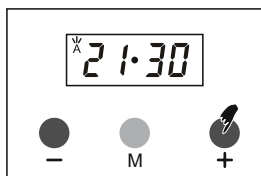


Note: You may cancel the automatic cooking mode any time by entering 'M'

In the example above, cooking immediately started after giving in the cooking period. By the pressing 3 times 'M' button, you can see and adjust the ready time. In the example below, the ready time will be set at 21:30.



1. Press 'M' button 3 times. The screen will display 'End' and ready time which is $18:30 + 2:15 = 20:45$ respectively.



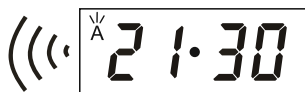
2. Set it to the desired time by using '+' or '-' buttons mode.

3. In a few seconds, screen switches to clock

We now have programmed our oven to get the food ready at 21:30. Since the cooking time was preprogrammed as 2 hours and 15 minutes, your oven will start cooking at 19:15, so that the food is ready at 21:30.

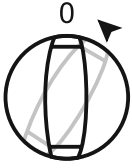


Screen just when cooking starts



Screen just when cooking ends

When automatic cooking is completed, a buzzer alarm is heard and will sound, if not stopped, for 7 minutes.



1. Switch OFF the oven

2. Reset the timer

Note: Your oven will be inoperative until you reset

In the example shown, cooking time has been programmed first; the ready time was calculated automatically and was edited by us. It is also possible first to program the ready time. In that case, the cooking time will be calculated automatically and should be edited thereafter.

IN CASE OF MAINS POWER LOSS

Your oven will be inoperative for security reasons. At that time, the clock will appear as a flashing **0:00** together with the '**A**' symbol. Any cooking program in progress will also be cancelled. The clock will appear **0:00**, it should be corrected. Firstly, enter manual mode and adjust the clock using '+' or '-' buttons.

Note: In case of short duration mains power loss, system will be conserved itself.

Note: If you will not use your oven right now, be sure that that it is in '**OFF**' position.

Flashing 'A' Shows That The Owen Is Inoperative And You Should Enter Manual Mode In Order To Return Normal Working Conditions.

ADJUSTING THE BUZZER TONE:

You may adjust the hearing buzzer tone of the timer.

1- Pressing '-' button, you can hear the current buzzer tone.

2- Releasing and pressing again '-' button will switch to the next tone.
(3 Different tones available)

3- The buzzer tone will be set to the last adjusted tone.

Note: As factory setting, the buzzer volume is set to the high tone. In case of a long power loss, the set buzzer tone will be this one.

CLEANING AND MAINTENANCE OF THE OVEN'S DOOR

Drop-Down Door Glass

Remove the profile by pressing the plastic latches on both left and right sides as shown in Figure 22 and pulling the profile towards yourself as shown in Figure 23 Then remove the inner-glass as shown in Figure 24 If required, middle glass can be removed in the same way. After cleaning and maintenance are done, remount the glasses and the profile in reverse order. Make sure the profile is properly seated in its place.

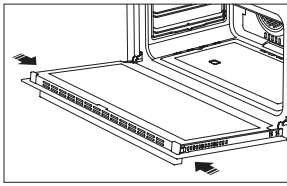


Figure 22

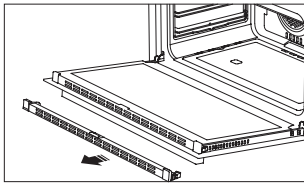


Figure 23

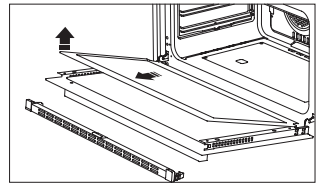


Figure 24

Side Opening Door Glass

Open the door glass. Remove the glass by pulling upward. The outer glass is fixed to the oven door profile. After removing the glass, cleaning can be done easily. After determining procedures for cleaning and maintenance, please put the glass by pushing down. Make sure the glass is well installed.

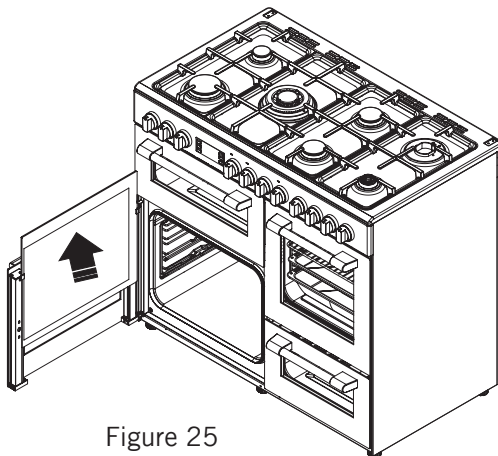


Figure 25

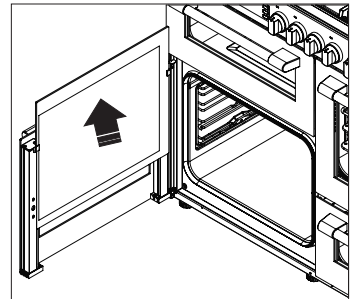


Figure 25.1

MAINTENANCE and CLEANING

1. Disconnect the plug supplying electricity for the oven from the socket.
2. While oven is operating or shortly after it starts operating, it is extremely hot. You must avoid touching from heating elements.
3. Never clean the interior part, panel, lid, trays and all other parts of the oven by the tools like hard brush, cleaning mesh or knife. Do not use abrasive, scratching agents and detergents.
4. After cleaning the interior parts of the oven with a soapy cloth, rinse it and then dry thoroughly with a soft cloth.
5. Clean the glass surfaces with special glass cleaning agents.
6. Do not clean your oven with steam cleaners.
7. Before opening the upper lid of the oven, clean spilled liquid off the lid. Also, before closing the lid, ensure that the cooker table is cooled enough.
8. Never use inflammable agents like acid, thinner and gasoline when cleaning your oven.
9. Do not wash any part of your oven in dishwasher.
10. In order to clean the front glass lid of the oven; remove the fixing screws fixing the handle by means of a screwdriver and remove the oven door. Then clean and rinse it thoroughly. After drying, place the oven glass properly and re-install the handle.

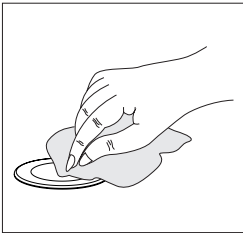


Figure 26

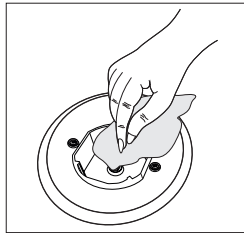


Figure 27

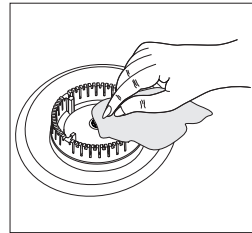


Figure 28

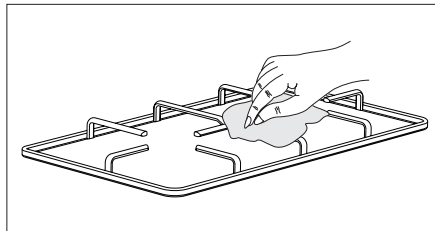


Figure 29

INSTALLATION OF THE OVEN DOOR

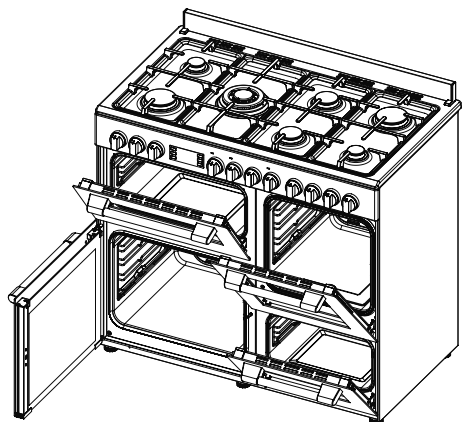


Figure 30

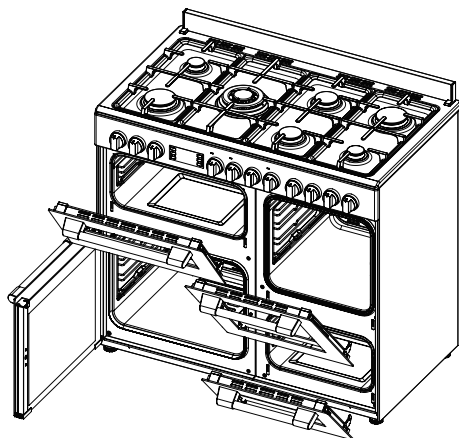


Figure 31

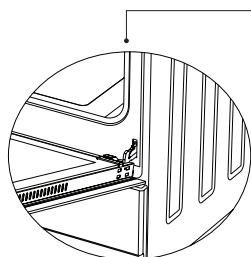


Figure 30.1

Completely open the oven door by pulling it to yourself. Afterwards, perform the unlocking process by pulling the hinge lock upwards with the help of a screw driver as shown in **Figure 30.1**.

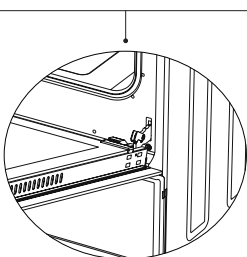


Figure 30.2

Bring the hinge lock to the widest angle as shown in **Figure 30.2**. Bring both hinges connecting the oven door to the oven to the same position.

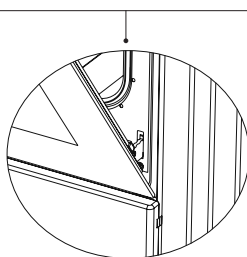


Figure 31.1

Afterwards, close the oven door as to lean on the hinge lock as shown in **Figure 31.1**.

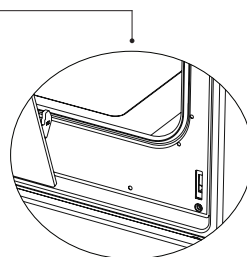
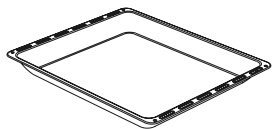


Figure 31.2

To remove the oven door, pull it upwards by holding it with both hands when close to the closed position as shown in **Figure 31.2**.

In order to re-place the oven door, perform the abovementioned steps in reverse.

ACCESSORIES



Deep Tray*

Used for pastries, deep fried foods and stew recipes. In case of frying directly on the grill for cakes, frozen foods and meat dishes, it can be used of oil pick-up tray.



Tray

Used for pastries (cookies, biscuits etc.) and frozen foods.



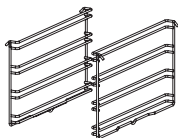
Wire Grill

Used for frying and/or placing the foods to be baked, fried and frozen foods on the desired rack.



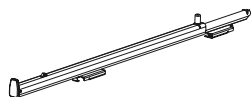
In Tray Wire Grill*

Foods that can stick while cooking such as beef are placed on in tray grill. Thus, the contact and sticking of the food is prevented.



Lower and Upper Wire Racks

While cooking, you can place the deep tray and tray on the lower and upper wire racks.



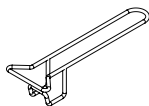
Telescopic Rail*

With the help of telescopic rails, the trays and/or wire racks can be easily placed and removed.



Splash Back*

The resulting temperature of the oven chimney avoid contact with the wall.



Tray Handle

Use for hot tray.



Coffee Pot Support Unit*

Can be used for coffee pot.

Using The Grill Deflector Sheet (optional) *

1. A safety panel is designed to protect control panel and the buttons when the oven is in grill mode. (figure 32)
 2. Please use this safety panel in order to avoid the heat to damage control panel and the buttons when the oven is grill mode.
 3. Place the safety panel under control panel by opening the oven front cover glass. (figure 33)
 4. And then secure the safety panel in between oven and front cover by gently closing the cover. (figure 34)
 5. It is important for cooking to keep the cover open in specified distance when cooking in grill mode.
 6. Safety panel will provide an ideal cooking circumstance while protecting control panel and buttons.
- WARNING:** If the cooker has the “**CLOSED GRILL FUNCTIONED**” option with thermostat, you can keep the oven door closed during operation; in this case the grill deflector sheet will be unnecessary.

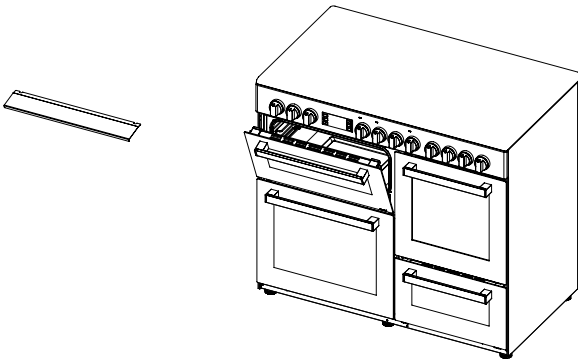


Figure 32

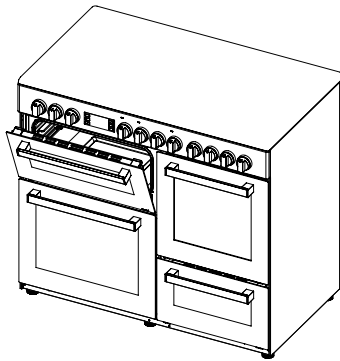


Figure 33

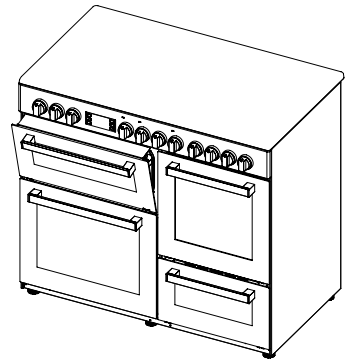
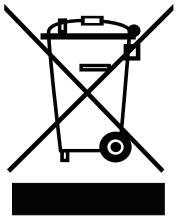


Figure 34

IF YOUR OVEN DOES NOT OPERATE

1. Please check main gas valve.
2. Gas hose is can be broken or bend.
3. Please check the connection of gas hose with oven.
4. Please check noise of gas rate.
5. Please check the gas valve, suitable or unsuitable for your oven.
6. If you can not to solve the problem, to apply manufacturer-supplier services agent or similar qualified persons.
7. We are recommended per 2 year chance your ovens gas valve.
8. Please check the plug of power supply cord has a well connection with wall socket or not.
9. Please check the electric network.
10. Please check the fuse.
11. Please check power supply cord for any damage problems.

ENVIRONMENTALLY-FRIENDLY DISPOSAL



Dispose of packaging in an environmentally-friendly manner.

This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the frame work for the return and recycling of used appliances as applicable throughout to the EU.

PACKAGE INFORMATION

Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.