

MODENA

User Manual Book Oven

Bravo Series
BO 7838

TABLE OF CONTENTS

Part 1: Safety Warnings	4
Electrical Safety	6
Intended Use	8
Part 2: Name of Parts	9
Part 3: Installation	11
Important Warnings for Installation	11
Installation Under Counter	12
Installation in a High Cabinet	12
Installation Conditions	13
Placing and Securing the Oven	13
Electrical Connection	14
Part 4: How To Use	15
Operating Oven Control Unit BO 7838	15
Display	15
User Entries	15
Symbols on the Display	16
Temperature	16
Time Management	16
Cook	16
Setting	17
Automatic Cooking Menu	17
End of Cooking Function	17
When the Oven Is Turned On for the First Time	18
Cooking Function Displays and Their Features	18
Oven Function Settings BO 7838	19
Delayed Cooking	21
Cooking With Pre-Heating	22

Auto Cooking	22
To Start Auto Cooking Cycle	23
Meat Probe Function	25
Economic Cooking Function	27
Slow Cooking Function	28
Shabbat Function	29
Defrosting Function	30
Yogurt Function	30
Dough Function	31
Keeping Warm Function	32
Favorite Mode Setting	33
Using Saved Favorite	35
Cleaning	35
To Set the Steam Cleaning Function	36
Minute Minder	37
Settings	39
Part 5: Maintenance	44
Maintenance and Cleaning BO 7838	44
Cleaning the Oven Glass	45
Catalytic Panel	45
Replacing the Oven Lamp	46
Cleaning and Assembly of the Oven Door	46
Part 6: Troubleshooting	47
Part 7: Precaution	49
Advice and Precautions	49
General Safety Instructions	49
Part 8: Specification	51
Appendix 1	52
Appendix 2	53

PART 1: SAFETY WARNINGS

General Information

- Installation and repair should always be performed by “AUTHORIZED SERVICE”. Manufacturer shall not be held responsible for operations performed by unauthorized persons.
- Please read this operating instructions carefully. Only by this way you can use the appliance safely and in a correct manner.
- The oven should be used according to operating instructions.
- Keep children below the age of 8 and pets away when operating.
- **WARNING:** The accessible parts may be hot while using the grill. Keep away from children.
- **WARNING:** Fire hazard; do not store the materials on the cooking surface.
- **WARNING:** The appliance and its accessible parts are hot during operation.
- Setting conditions of this device are specified on the label. (Or on the data plate)
- The accessible parts may be hot when the grill is used. Small children should be kept away.
- **WARNING:** This appliance is intended for cooking. It should not be used for other purposes like heating a room.
- To clean the appliance, do not use steam cleaners.
- Ensure that the oven door is completely closed after putting food inside the oven.
- **NEVER** try to put out the fire with water. Only shut down the device circuit and then cover the flame with a cover or a fire blanket.
- Children under 8 years of age should be kept away, if they cannot be monitored continuously.
- Touching the heating elements should be avoided.
- **CAUTION:** Cooking process shall be supervised.
- This device can be used by children over 8 years of age, people with physical, hearing or mental challenges or people with lack of experience or knowledge; as long as control is ensured or information is provided regarding the dangers.
- This device has been designed for household use only.

- Children must not play with the appliance. Cleaning or user maintenance of the appliance shall not be performed by children unless they are older than 8 years and supervised by adults.
- Keep the appliance and its power cord away from children less than 8 years old.
- Put curtains, tulle, paper or any flammable (ignitable) material away from the appliance before starting to use the appliance. Do not put ignitable or flammable materials on or in the appliance.
- Keep the ventilation channels open.
- The appliance is not suitable for use with an external timer or a separate remote control system.
- Do not heat closed cans and glass jars. The pressure may lead jars to explode.
- Oven handle is not a towel drier. Do not hang towels, etc. on the oven handle.
- Do not place the oven trays, plates or aluminium foils directly on the oven base. The accumulated heat may damage the base of the oven.
- While placing food to or removing food from the oven, etc., always use heat resistant oven gloves.
- Do not use the product in states like medicated and/or under influence of alcohol which may affect your ability of judgement.
- Be careful when using alcohol in your foods. Alcohol will evaporate at high temperatures and may catch fire to cause a fire if it comes in contact with hot surfaces.
- After each use, check if the unit is turned off.
- If the appliance is faulty or has a visible damage, do not operate the appliance.
- Do not touch the plug with wet hands. Do not pull the cord to plug off, always hold the plug.
- Do not use the appliance with its front door glass removed or broken.
- Place the baking paper together with the food into a pre-heated oven by putting it inside a cooker or on an oven accessory. (tray, wire grill etc.)
- Do not put objects that children may reach on the appliance.
- It is important to place the wire grill and tray properly on the wire racks and/or correctly place the tray on the rack. Place the grill or tray between two rails and make sure it is balanced before putting food on it.

- Against the risk of touching the oven heater elements, remove excess parts of the baking paper that hang over from the accessory or container.
- Never use it at higher oven temperatures than the maximum usage temperature indicated on your baking paper. Do not place the baking paper on the base of the oven. Against the risk of touching the oven heater elements, remove excess parts of the baking paper that hang over from the accessory or container.
- When the door is open, do not place any heavy object on the door or allow children to sit on it. You may cause the oven to overturn or the door hinges to be damaged.
- The packaging materials are dangerous for children. Keep packaging materials away from the reach of children.
- Do not use abrasive cleaners or sharp metal scrapers to clean the glass as the scratches that may occur on the surface of the door glass may cause the glass to break.
- User should not handle the oven by himself.
- During usage, the internal and external surfaces of the oven get hot. As you open the oven door, step back to avoid the hot vapour coming out from the interior. There is risk of burning.
- Do not place heavy objects when oven door is open, risk of toppling.
- Oven supply can be disconnected during any construction work at home. After completing the work, re-connecting the oven shall be done by authorized service.
- User should not dislocate the resistance during cleaning. It may cause an electric shock.
- To prevent overheating, the appliance should not be installed behind of a decorative cover.
- Turn off the appliance before removing the safeguards. After cleaning, install the safeguards according to instructions.
- Cable fixing point shall be protected grid. Please put the food into or on appropriate tools before putting them in the oven.
- Please don't cook the food directly on the tray.
- Please use temperature probe from factory only.

Electrical Safety

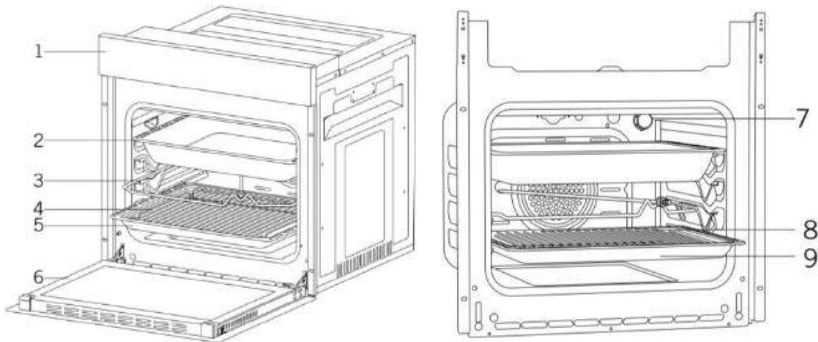
- Plug the appliance in a grounded socket protected by a fuse conforming to the values specified in the technical specifications chart.

- Have an authorized electrician set grounding equipment. Our company shall not be responsible for the damages that shall be incurred due to using the product without grounding according to local regulations.
- The circuit breaker switches of the oven shall be placed so that end user can reach them when the oven is installed.
- The power supply cord (the cord with plug) shall not contact the hot parts of the appliance.
- If the power supply cord (the cord with plug) is damaged, this cord shall be replaced by the manufacturer or its service agent or equally qualified personnel to prevent a hazardous situation.
- Never wash the appliance by spraying or pouring water on it. There is a risk of electrocution.
- WARNING: To avoid electric shock, ensure that the device circuit is open before changing the lamp.
- WARNING: Cut off all supply circuit connections before accessing the terminals.
- Do not use cut or damaged cords or extension cords other than the original cord.
- Make sure that there is no liquid or humidity in the outlet where the product plug is installed.
- The rear surface of the oven also heats up when the oven is operated. Electrical connections shall not touch the rear surface, otherwise the connections may be damaged.
- Do not tighten the connecting cables to the oven door and do not run them over hot surfaces. If the cord melts, this may cause the oven to short circuit and even a fire.
- Unplug the unit during installation, maintenance, cleaning and repair.
- If the power supply cable is damaged, it must be replaced by its manufacturer or authorized technical service or any other personnel qualified at the same level, in order to avoid any dangerous situation.
- Make sure the plug is inserted firmly into wall socket to avoid sparks.
- Do not use steam cleaners for cleaning the appliance, otherwise electric shock may occur.
- An omni polar switch capable to disconnect power supply is required for installation. Disconnection from power supply shall be provided with a switch or an integrated fuse installed on fixed power supply according to building code.
- Appliance is equipped with a type "Y" cord cable.
- Fixed connections shall be connected to a power supply enabling omni polar disconnection. For appliances with over voltage category below III, disconnection device shall be connected to fixed power supply according to wiring code.

Intended Use




- This product has been designed for domestic use. Commercial use is not permitted.
- This appliance may only be used for cooking purposes. It shall not be used for other purposes like heating a room.
- This appliance shall not be used to heat plates under the grill, drying clothes or towels by hanging them on the handle or for heating purposes.
- The manufacturer assumes no responsibility for any damage due to misuse or mishandling.
- Oven part of the unit may be used for thawing, roasting, frying and grilling food.
- Operational life of the product you have purchased is 10 years. This is the period for which the spare parts required for the operation of this product as defined is provided by the manufacturer.




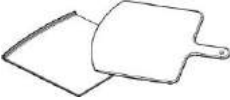
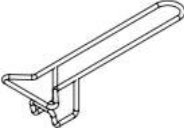
PART 2: NAME OF PARTS



1. Control Panel
2. Deep Tray
3. Chicken roast skewer
4. Wire grill inside the tray
5. Standard tray
6. Oven door
7. Light
8. Grilling wire
9. Standard tray

ACCESSORIES (optional)

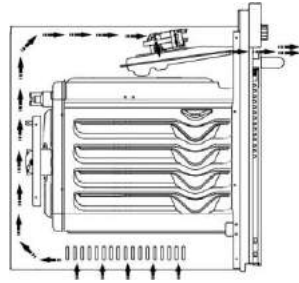
	<p>Deep tray Used for pastry, big roasts, watery foods. It can also be used as oil collecting container if you roast directly on grill with cake, frozen foods and meat dishes.</p>
	<p>Tray / Glass tray Used for pastry (cookie, biscuit etc.), frozen foods.</p>
	<p>Circular tray Used for pastry frozen foods.</p>

	<p>Wire grill Used for roasting or placing foods to be baked, roasted and frozen into desired rack.</p>
	<p>Telescopic rail Trays and wire racks can be removed and installed easily, thanks to telescopic rails.</p>
	<p>In tray wire grill Foods to stick while cooking such as steak are placed on tray grill. Thus contact of food with tray and sticking are prevented.</p>
	<p>Pizza stone and peel They are used for baking pastries such as pizza, bread, pancake and removing baked food from the oven.</p>
	<p>Tray handle It is used to hold hot trays.</p>

PART 3: INSTALLATION

Important Warnings for Installation

Cooling fan shall take extra steam out and prevent outer surfaces of appliance from overheating during operation of the oven. This is a necessary condition for better appliance operation and better cooking. Cooling fan shall continue operation after cooking is finished. Fan shall automatically stop after cooling is completed.



A space shall be left behind the compartment where you shall place your appliance to ensure efficient and proper operation of your appliance. This space shall not be neglected as it is necessary for the operation of the ventilation system of the appliance.

Installation and Assembly of the Oven

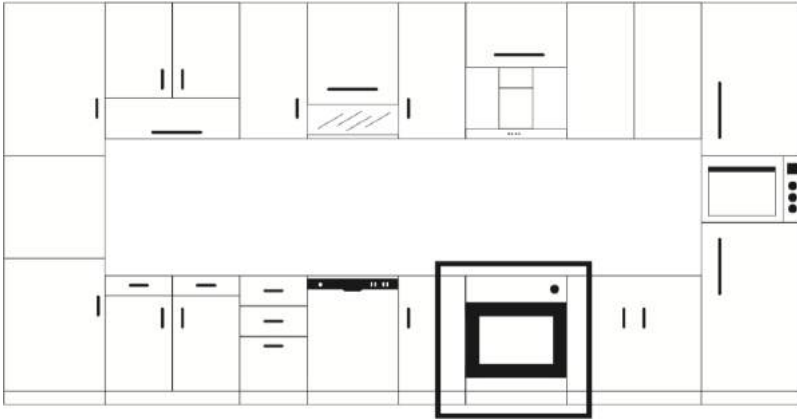
Operating space of the appliance shall be determined before starting the installation. Appliance shall not be installed on areas with high flow of air.

Handle the appliance with two persons at least. Do not drag the appliance to prevent damage to the ground.

Remove all transportation materials inside and outside of the packaging. Remove all materials and documents inside the product.

Installation Under Counter

Cabinet shall conform with dimensions specified in picture 2.

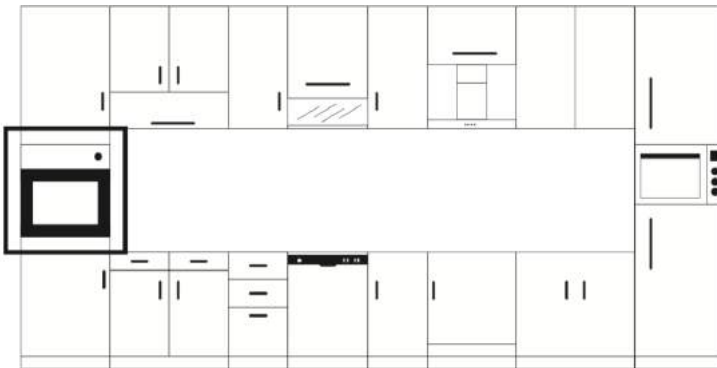


Picture 2

Installation in a High Cabinet

The cabinet shall comply with the dimensions given in picture 3.

In the rear part of the cabin, and at the top and bottom, spaces with the dimensions specified in the picture shall be ensured to provide the required ventilation.



Picture 3

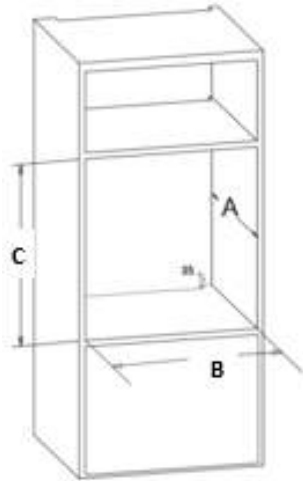
Installation Conditions

The dimensions of the appliance are given in picture 3.

The furniture surfaces to be installed and the installation materials to be used shall resist a temperature of at least 100 °C.

To prevent the appliance from turning over, the cabinet to be installed shall be fixed and the cabinet floor shall be level.

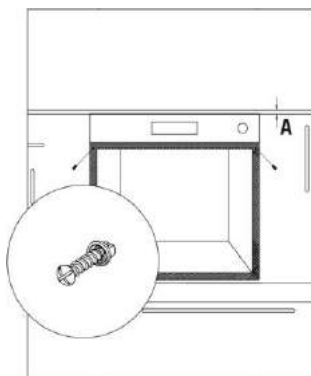
The floor of the cabinet shall be strong enough to withstand a load of at least 60 kg.



MODEL	A (mm)	B (mm)	C (mm)
BO 7838	550	560	590

Placing and Securing the Oven

Place the oven to the cabinet with two or more persons. Make sure that the frame of the oven and the front of the furniture are properly aligned. The supply cord shall not be left under the oven or be stuck or bent between the oven and the furniture. Secure the oven to the furniture using the screws supplied in the appliance. Screws shall be installed by putting them through the plastics attached on the frame of the appliance as shown in picture 5. The screws shall not be tightened too much. Otherwise, the screw holes may wear out. Check that the oven does not move after installation. If the oven has not been installed in accordance with the installation instructions, there is a risk of overturning during operation.

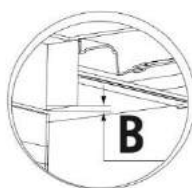
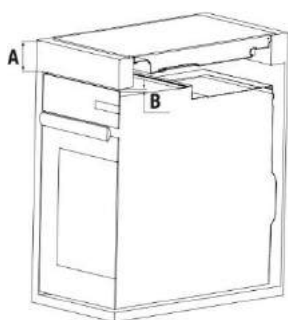


Picture 5

Electrical Connection

The place where the product is installed shall have proper electrical installation. The mains voltage shall comply with the rating given on the product type plate. Electrical connection for the appliance shall be made in accordance with local and national electrical regulations. Disconnect the mains power before starting to install the product. Do not connect the product to the mains until the installation is finished.

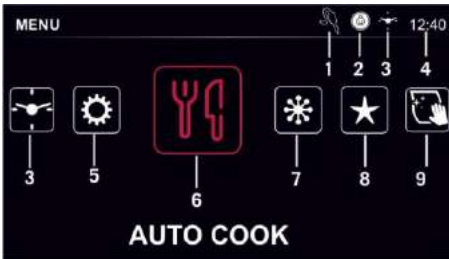
At the front of the kitchen counter, there should be a space at least 5 mm high from the bottom of the counter



A	Min. 80 mm
B (Air outlet)	5 mm

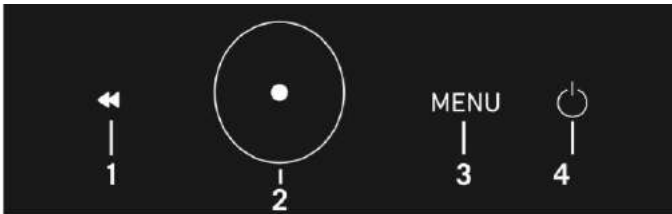
PART 4: HOW TO USE

Operating Oven Control Unit BO 7838 Display



1. Meat probe
2. Child lock
3. Minute minder
4. Hour
5. Settings
6. Auto cooking
7. Special functions
8. Favorites
9. Cleaning

User Entries











1. Return Button
 - Short press: Returns back when navigating the menus.
 - Long press: When cooking, cancels the cooking cycle.
2. Rotary Knob
 - Right/Left turning: Navigates between selections.
 - Short press: Enables the selection.
 - Long press: Pauses cooking, cleaning and other functions.
3. MENU Button
 - Enters to the menu.
 - Adds, records and deletes favorites.
 - Enables reminder and child lock during cooking cycle.
4. ON/OFF Button

- Short press: Turns the oven on/off.
- Long press: Cancels the cooking cycle and turns off the oven during cooking.





Symbols on the Display

Appliance features a TFT display.

	Eco (Economic) cooking		Low temp cooking
	Meat Probe		Shabbat
	Defrost		Yoghurt
	Dough		Warm Keeping




Temperature

Temperature symbols of the oven are defined in the following table.

	Quick heating (pre – heating)		Meat Probe
	Heat bars (oven cavity temperature display)		Temperature Display (°C)






Time Management

The oven time symbol is determined in the following table

	Normal Cooking		Delayed Cooking
	Minute Minder		

Cook

The oven cooking symbol is defined in the following table

	Lower Resistance		Upper Resistance
	Grill Resistance		Turbo Resistance
	Turbo Fan		









Setting

The oven setting symbol is defined in the following table

	Key Tone		Child Lock
---	----------	---	------------




Automatic Cooking Menu

The automatic cooking menu symbol is defined in the following table.

	Meat		Pizza
	Poultry		Bread
	Fish		Oven Food
	Cake		Spesial

End of Cooking Function

End of Cooking Function menu symbol is defined in the following table.

	Save Favorite		Extend Duration
	Finish Cooking		

When the Oven Is Turned On for the First Time





Oven is deactivated when it is turned on for the first time. Clock that is not updated displays on the screen.

Simply follow several steps below to perform the clock setting;

- Press ON/OFF button to turn on the oven. Then press MENU button to enter the menu.
- Select time of day entering settings sub-menu.
- Make hour and minute adjustment using rotary knob.

Cooking Function Displays and Their Features

	Lower and upper resistances Recommended temperature is 200°C. Allows cooking from 45°C to 240°C. Up to 6 hours of cooking is possible.		Grill, Turbo and fan Recommended temperature is 220°C. Allows cooking from 120°C to 230°C. Up to 6 hours of cooking is possible
	Lower resistance , upper resistance and fan Recommended temperature is 180 * C. Allows cooking from 45°C to 240°C. Up to 6 hours of cooking is possible .		Upper resistances Recommended temperature is 150°C. Allows cooking from 120°C to 230°C. Up to 2 hours of cooking is possible.
	Turbo and fan Recommended temperature is 175°C. Allows cooking from 45°C to 240°C. Up to 8 hours of cooking is possible.		Lower resistances Recommended temperature is 200°C. Allows cooking from 60°C to 230°C. Up to 8 hours of cooking is possible
	Lower - upper resistances , turbo and fan Recommended temperature is 180 * C. Allows cooking from 60°C to 240°C. Up to 5 hours of cooking is possible .		Lower resistances ,Turbo, and Fan Recommended temperature is 150°C. Allows cooking from 45°C to 230°C. Up to 4 hours of cooking is possible
	Grill Recommended temperature is 180°C. Allows cooking from i20°C to 230°C. Up to 1 hours of cooking is possible		Upper resistances ,Turbo, and Fan Recommended temperature is 150°C. Allows cooking from 45°C to 230°C. Up to 4 hours of cooking is possible
	Grill & Upper resistance Recommended temperature is 200°C. Allows cooking from 120°C to 230°C. Up to 1 hours of cooking is possible.		Grill, Upper Resistance ,and Turnspit Recommended temperature is 200°C. Allows cooking from 120°C to 230°C. Up to 1 hours of cooking is possible

	<p>Grill & Fan Recommended temperature is 175°C. Allows cooking from 120°C to 230°C. Up to 1 hours of cooking is possible</p>	<p>* </p>	<p>Grill, Fan ,and Turnspit Recommended temperature is 175°C. Allows cooking from 120°C to 230°C. Up to 1 hours of cooking is possible</p>
	<p>Grill, fan, & upper resistance Recommended temperature is 185°C. Allows cooking from 120°C to 230°C. Up to 1 hours of cooking is possible.</p>	<p>* </p>	<p>Grill, Turbo, Fan, and Turnspit Recommended temperature is 185°C. Allows cooking from 120°C to 230°C. Up to 1 hours of cooking is possible</p>

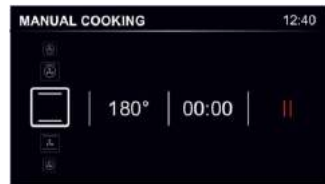
Oven Function Settings BO 7838

Manual Cooking

Normal Cooking

The steps you need to follow to start cooking are explained below:

The oven is turned on by pressing the on/off button. Then, when the rotary knob is pressed once, the cooking menu opens.



Rotate the rotary knob to navigate between functions. Press the rotary knob to select a function.

WARNING

While navigating between functions, the temperature values displayed on the temperature display are the recommended temperature values. Temperature may be changed between maximum and minimum temperatures specified at 5°C intervals

Rotate the rotating knob to select temperature and press the rotating knob to select the time



Rotate the rotating knob to select the time.



Before cooking cycle starts, summary information screen will be displayed. Press the rotary knob to start cooking or press return button to change the settings



Once cooking starts, the screen on the side will be displayed.



WARNING

- Simply press the rotary knob for 1 second to pause cooking.
- Simply press and hold return button for 2 seconds to cancel cooking completely

WARNING

To change cooking settings; press return button after pausing the cooking cycle and return back to cooking time, temperature setting and cooking function adjustment. Cooking cycle can be restarted with desired settings.



WARNING

Reminder can be set or child lock can be activated by pressing MENU button during cooking.



Once cooking ends, 3 options will be given to the user. Rotate the rotating knob right or left to select one from “end cooking”, “finish cooking” and “add favorite” options. When end cooking is selected, cooking cycle ends and when continue cooking is selected cooking cycle can be extended.



Delayed Cooking

After selecting cooking function, temperature and time from summary information screen, press MENU button.



After pressing MENU button, delayed cooking option will be asked to the user. If Yes is selected, end of cycle time is requested.



After selecting end of cycle, press the rotary knob to start cooking cycle.



The screen of the side shows an example of 5 minutes delayed cooking. Blue section in progress bar represents delayed time, and red section represents cooking time



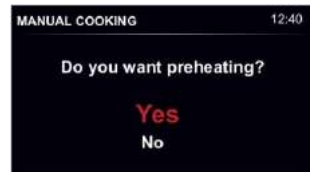
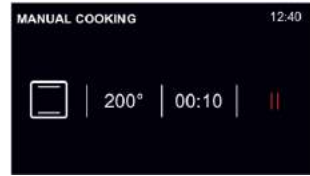
Cooking With Pre-Heating

After selecting cooking function, temperature and time from summary information screen, press MENU button.

Delayed cooking option will be asked to the user on this screen. Select “No”

After selecting “No”, pre-heating option will be asked to the user. If “Yes” is selected, cooking cycle will start with pre-heating.

Pre-heating icon will appear during cooking with pre-heating. Once pre-heating ends, this icon will disappear and a short warning signal will be emitted



WARNING

If delayed cooking is selected, pre-heating cannot be selected.

Auto Cooking

Auto cooking menu presents 54 recipes prepared by expert chefs for the user. By auto cooking menu, user simply selects desired recipe and starts cooking. Cooking function, temperature, cooking time and rack position will be selected and applied automatically depending on the type and weight of the food.

WARNING

When using auto cooking, make sure pre-heating ends before placing the food inside the oven.

To Start Auto Cooking Cycle

Press ON/OFF button to turn on the oven. Then press MENU button and rotate the rotary knob to select cooking sub-menu. Press the rotary knob to enter auto cooking menu



After entering auto cooking menu, select from meat, poultry, fish, muffin, pizza, bread, oven dishes or special dish categories depending on desired dish



After selecting food category, select desired recipe



After selecting recipe, cooking settings screen will be displayed. In cooking settings screen, rotate the rotary knob to select the weight in grams and press the rotating knob to confirm the selection.



Afterwards select cooking intensity and press the rotating knob to confirm the selection



After selecting cooking intensity, summary information screen will be displayed.



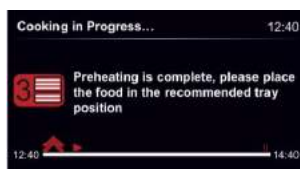
WARNING

It is required to enter weight and cooking intensity (low, normal, and high) for meat, poultry and fish category.

Press the rotary knob once to start cooking cycle. Once cooking cycle starts pre-heating, wait for pre-heating to end before placing the food inside the oven.

Once pre-heating is completed, a warning signal is emitted and recommended rack number will be displayed on the screen. At this stage, place the food on recommended rack. Press the rotary knob to clear the warning.

After pre-heating completed and the warning is cleared, cooking screen will be displayed. Yellow section in progress bar represents pre-heating, and red section represents cooking time.



WARNING

Simply press and hold rotary knob for 1 second to stop cooking. Simply press and hold return button for 2 seconds to cancel cooking completely.

Once auto cooking is completed, the user can finish cooking or extend cooking time.









Meat Probe

Meat Probe provides the food to be cooked at desired temperature



Defrost

Used for defrosting
The Maximum operating time is specified as 8 hours

	<p>Eco Cooking Function You may save energy using this mode The recommended temperature is 170°C. The temperature may be set from 45°C to 240°C The Maximum operating time is specified as 6 hours</p>		<p>Yoghurt Used for curing Yoghurt Recommended operating period is 5 hours</p>
	<p>Slow Cooking Function Enables slow cooking The recommended temperature is 100°C. The temperature may be set from 45°C to 150°C. The Maximum operating time is specified as 6 hours</p>		<p>Dough Used for dough Recommended operating period is 5 hours</p>
	<p>Shabbat The recommended temperature is 100°C. The temperature may be set from 45°C to 150°C The Maximum operating time is specified as 24 hours</p>		<p>Keeping Warm The recommended temperature is 70°C. The temperature may be set from 45°C to 100°C The Maximum operating time is specified as 6 hours</p>

To use special functions; turn on the oven using ON/OFF button and press MENU button. Select special functions sub-menu in this menu and select desired special function.

Meat Probe Function

To use meat probe; insert the meat probe to its socket inside the oven in main menu, meat probe will be displayed on the screen. Then press the rotary knob to cooking settings menu



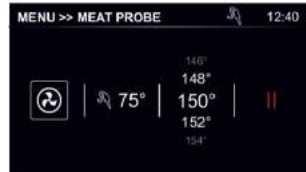
There are 3 functions to be selected with meat probe (grill, fan, turbo fan and grill). Select one of them and press the rotary knob



At this point, select target temperature of meat probe. When meat probe temperature changes, cavity temperature will also be changed accordingly. When temperature selecting is completed, press the rotating knob to enter cavity temperature settings



You can adjust the oven temperature according to your needs



After temperature setting is done, press the rotating knob to display summary information screen.



Press the rotary knob again to start cooking cycle.



WARNING

- Recommended temperature for cooking with meat probe is 75°C.
- Minimum setting temperature is 55°C and maximum setting temperature is 98°C.
- Long press the rotary knob to pause the cooking cycle.

When cooking ends, the cycle can be finished or extended. To extend the cooking cycle, select a higher meat probe temperature.



Economic Cooking Function

Press ON/OFF button to turn on the oven. Press MENU button and rotate the rotary knob to select special functions menu. Press the rotary knob to enter special functions menu

After entering special functions menu, press the rotary knob to select economic cooking function and press the rotating knob to make temperature and time settings.

WARNING

Reminder can be set or child lock can be activated by pressing MENU button during cooking

Rotate the rotating knob to select temperature and press the rotating knob to select the time.

Before cooking cycle starts, summary information screen will be displayed. Press the rotary knob to start cooking.

Once cooking starts, the screen on the side will be displayed



WARNING

Reminder can be set or child lock can be activated by pressing MENU button during cooking.



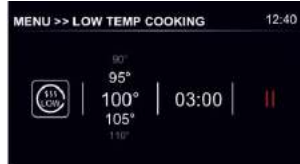
Slow Cooking Function

Press ON/OFF button to turn on the oven. Press MENU button and rotate the rotary knob to select special functions menu. Press the rotary knob to enter special functions menu

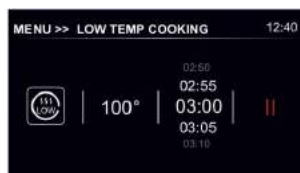
After entering special functions menu, press the rotary knob to select low temp cooking function and press the rotating knob to set temperature and time settings.



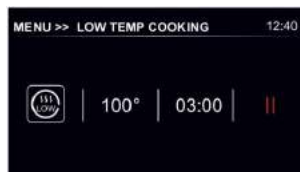
Rotate the rotating knob to set the temperature and press it to set the time



Rotate the rotating knob to select the time.



Before cooking cycle starts, summary information screen will be displayed. Press the rotating knob to start cooking.



Once cooking starts, the screen on the side will be displayed.



Shabbat Function

Press ON/OFF button to turn on the oven. Press MENU button and rotate the rotary knob to select special functions menu. Press the rotary knob to enter special functions menu.



After entering special functions menu, press the rotary knob to select Shabbat cooking function and press the rotating knob to set temperature and time settings.



Rotate the rotating knob to select the temperature.



Before the function starts, summary information screen will be displayed. Press the rotary knob to start the function.



After Shabbat function is started, the screen on the side will be displayed.



Defrosting Function

Press ON/OFF button to turn on the oven. Press MENU button and rotate the rotary knob to select special functions menu. Press the rotary knob to enter special functions menu.



After entering special functions menu, press the rotary knob to select defrost function and press the rotating knob to make the time settings.



Rotate the rotating knob to select the time.



Before defrost function starts, summary information screen will be displayed. Press the rotary knob to start defrost function.



After defrost function is started, the screen on the side will be displayed.



Yogurt Function

Press ON/OFF button to turn on the oven. Press MENU button and rotate the rotary knob to select special functions menu. Press the rotary knob to enter special functions menu.



After entering special functions menu, press the rotary knob to select yoghurt function and press the rotating knob to make the time settings



Rotate the rotating knob to select the time.



Before yoghurt function starts, summary information screen will be displayed. Press the rotary knob to start yoghurt function.



After yoghurt function is started, the screen on the side will be displayed.



Dough Function

Press ON/OFF button to turn on the oven. Press MENU button and rotate the rotary knob to select special functions menu. Press the rotary knob to enter special functions menu.



After entering special functions menu, press the rotary knob to select dough function and press the rotating knob to enter the time settings



Rotate the rotating knob to select the time.



Before dough function starts, summary information screen will be displayed. Press the rotary knob to start dough function.



After dough function is started, the screen on the side will be displayed



Keeping Warm Function

Press ON/OFF button to turn on the oven. Press MENU button and rotate the rotary knob to select special functions menu. Press the rotary knob to enter special functions menu



After entering special functions menu, press the rotary knob to select keeping warm function and press the rotating knob to set temperature and time.



Rotate the rotating knob to select temperature and press the rotating knob to select the time



Rotate the rotating knob to select the time.



Before keeping warm function starts, information summary screen will be displayed. Press the rotary knob to start the function.



After the function is started, the will display screen on the side.



Favorite Mode Setting

Cooking settings may be saved when you want to use these settings again. Your oven features a memory for 32 favorite settings. You may add your dishes into favorites in two ways:

1. Adding to Favorites During Cooking:

After setting cooking function, cooking temperature, and desired cooking time, stop cooking by pressing and holding the rotary knob for 1 second while the dish is being cooked in the oven



Press MENU button once and add favorite menu will be displayed on the screen.



Rotate the rotary knob to navigate between characters, and press the rotary knob to select desired character. If desired, press the rotary knob to delete selected character. The users can give a special favorite name for their dishes with this procedure.

After selecting favorite name, press MENU button to save it. A confirmation message such as favorite saved will be displayed.

2. Saving To Favourite After Cooking:

After manual cooking is completed; add favorite menu will be presented to the user. Press the rotating knob to select add favorite option.

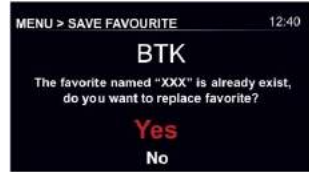
Add favorite menu will be displayed on the screen.

Rotate the rotary knob to navigate between characters, and press the rotary knob to select desired character. If desired, press the rotary knob to delete selected character. The users can give a special favorite name for their dishes with this procedure.

After selecting favorite name, press MENU button to save it. A confirmation message such as “favorite saved” will be displayed.



If the name given to the favorite is already in use, the screen shown on the side will be displayed. If you save, this favorite will be replacing the old one.



WARNING

Settings remain in the memory even if the power is interrupted. Favorite settings may not be used for cooking with meat probe and auto cooking.

Using Saved Favorite

Press ON/OFF button to turn on the oven. After pressing MENU button, rotate the rotary knob to select favorites menu. Press the rotary knob to enter favorites menu.



Rotate the rotating knob to select the favorite to be used and press the rotary button.



Then summary information screen for the saved favorite will be displayed. Press the rotary knob to start favorite cooking or press RETURN button to change the settings.



Cleaning

This allows cleaning of the dirt that is softened by the steam occurred inside the oven. A few steps that shall be known before starting the steam cleaning are explained below:

1. Remove all accessories from the oven.
2. Put half a liter of water in the tray, and place the tray to the bottom of the cooker.
3. Operate the steam cleaning function.

4. After operating the oven for 30 minutes, open the door and wipe the inner surfaces of oven with a damp cloth.
5. Clean the oven using dish washing detergent, warm water, and a soft cloth for dirt that does not come out easily and wipe the area you have cleaned with a dry cloth.

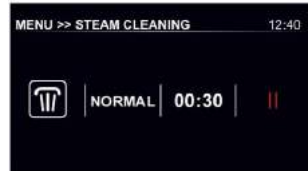
To Set the Steam Cleaning Function:

Press ON/OFF button to turn on the oven. After pressing MENU button, rotate the rotary knob to select cleaning menu. Press the rotary knob to enter cleaning menu.

Select steam cleaning function.

Before steam cleaning function starts, summary information screen will be displayed. Press the rotary knob to start steam cleaning function.

Once steam cleaning starts, the screen on the side will be displayed.



Minute Minder

Minute Minder is an alarm that can be set both for the cooking cycle and independently. Minute Minder can be used in two ways:

1. Setting Minute Minder During Cooking Cycle

During cooking cycle press MENU button, rotate the rotary knob to select the minute minder and press the rotary knob to enter minute minder setting screen



Rotate the rotating knob to select Minute Minder time and press the rotating knob to confirm the selection



If a time other than preset times is desired, rotate the rotary knob to “adjust time” option.



Press the rotary knob to enter “adjust time” option and rotate the rotary knob to select the time. Press the rotary knob again to confirm time selection.



A reminder Icon will be displayed. After Minute Minder is finished, a warning signal will be displayed



2. Setting Minute Minder Independent From Cooking Cycle

Press ON/OFF button to turn on the oven. After pressing MENU button, rotate the rotary knob to select minute minder menu. Press the rotary knob to enter Minute Minder menu.



Rotate the rotating knob to select minute minder time and press the rotating knob to confirm the selection.



If a time other than pre-set times is desired, rotate the rotary knob to “adjust time” option.



Press the rotary knob to enter “adjust time” option and rotate the rotary knob to select the time. Press the rotary knob again to confirm time selection.



Reminder icon () will disappear from the screen when warning signal turns off.



WARNING

Warning signal will be emitted in 7 minutes if no button is pressed.

Settings

Press ON/OFF button to turn on the oven. After pressing MENU button, rotate the rotary knob to select setting menu. Press the rotary knob to enter settings menu.

1. Time

After entering settings menu, rotate the rotary knob to select time of day. Press the rotary knob to enter hour of day setting.

Rotate the rotary knob to make hour and minute adjustment. Press the rotary knob to confirm the setting.

2. Date

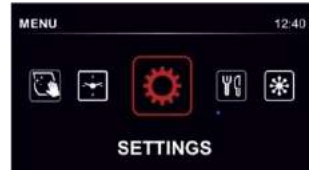
After entering settings menu, rotate the rotary knob to select the date. Press the rotary knob to enter date setting.

Rotate the rotary knob to make date, month and year adjustment. Press the rotary knob to confirm the setting.

3. Language

After entering settings menu, rotate the rotary knob to select the date. Press the rotary knob to enter language setting.

Rotate the rotating knob to choose the language. Press the rotating knob to confirm setting.



4. Key Tone

After entering settings menu, rotate the rotary knob to select key tone setting. Press the rotary knob to enter key tone setting.

Rotate the rotary knob to adjust key tone from 3 different options. When volume is changed, key tone changes also. Additionally, key tone can be muted. Press the rotary knob to confirm the setting.

When key tone is adjusted to mute, the screen on the side will be displayed.

When key tone is adjusted to 1st level, the screen on the side will be displayed.

When key tone is adjusted to 2nd level, the screen on the side will be displayed.

When key tone is adjusted to 3rd level, the screen beside will be displayed.



WARNING

At the end of cooking cycle or when reminder is set, appliance emits a warning signal even it is in mute mode.

5. Brightness

After entering settings menu, rotate the rotary knob to select brightness setting. Press the rotary knob to enter brightness setting.



Rotate the rotary knob to adjust brightness level. Press the rotary knob to confirm the setting.

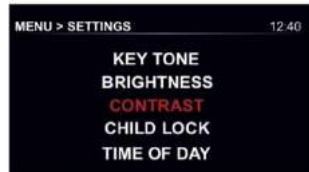


WARNING

Recommended brightness level is 100

6. Contrast

After entering settings menu, rotate the rotary knob to select contrast setting. Press the rotary knob to enter contrast setting.



Rotate the rotary knob to adjust contrast level. Press the rotary knob to confirm the setting.



WARNING

Recommended contrast level is 50

7. Child Lock

Child lock can be activated in 2 different ways.

- a. Activating child lock during cooking cycle
During cooking cycle press MENU button and rotate the rotary knob to select child lock.



Press the rotary knob to enter child lock setting.



Press the rotary knob to activate child lock.

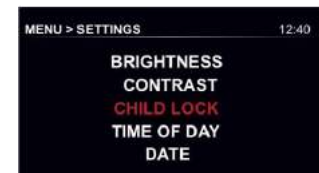


- b. Activating child lock independent from cooking cycle

Press ON/OFF button to turn on the oven. After pressing MENU button, rotate the rotary knob to select setting menu. Press the rotary knob to enter settings menu



After entering settings menu, rotate the rotary knob to select child lock.



Press the rotary knob to enter child lock setting.



Press the rotary knob to activate child lock



WARNING

To cancel the child lock, long press MENU button

PART 5: MAINTENANCE

Maintenance and Cleaning BO 7838

Periodical cleaning extends the appliance's life and reduces frequent problems.

WARNING

- Unplug the appliance to avoid shock hazard.
- Wait until the appliance cools down before cleaning it.
- Hot surfaces may cause burns
- Do not clean the interior parts, panel, trays and other parts of the appliance with sharp tools such as bristle brushes, steel wool or knives. Do not use abrasive and scratching materials or detergents.
- After cleaning the internal parts of the appliance with a soapy cloth, rinse and dry them thoroughly with a soft cloth.
- Clean glass surfaces with special glass cleaning materials.
- Do not clean your appliance using steam cleaners.
- Do not use flammable materials such as acids, thinner or gas to clean your appliance.
- Do not wash any component of your appliance in a dishwasher.
- Use potassium stearate (soft soap) for dirt and stains.

WARNING

- Clean the control panel with a wet cloth and then dry it with a dry cloth.
- Product must be thoroughly cleaned after each use. This way, it will be possible to remove the food remains easily and to prevent these remains from burning when the appliance is used again.
- Make sure to wipe the remaining liquids away completely after cleaning and immediately clean the dishes that are splashed around during cooking.
- Some detergents or cleaning agents may damage the surface. Do not use abrasive detergents, cleaning powders, cleaning creams or sharp objects during cleaning.

Cleaning the Oven Glass

Open the oven door. Pull out the plastic latches on the right and left side as shown in picture 9 and pull out the profile towards yourself as shown in picture 10. Glass is free after the profile is removed as shown in picture 11. Carefully pull the glass that has been detached towards you. The outer glass is fixed to the oven door profile. You may easily clean the glasses after they have been separated. Once the cleaning and maintenance is complete, you may reinstall the glass by performing the removal procedure in reverse. Make sure that the profile is seated properly.

Catalytic Panel

It is located behind the wire racks of the oven, at the right and left walls of oven cavity. Catalytic panel removes offensive odor and provides using your appliance at its best performance. Over time, oil and food odors permeate into enameled oven walls and heating elements. Catalytic panel absorbs any food and oil odors, and burns them during cooking to clean your oven.

WARNING

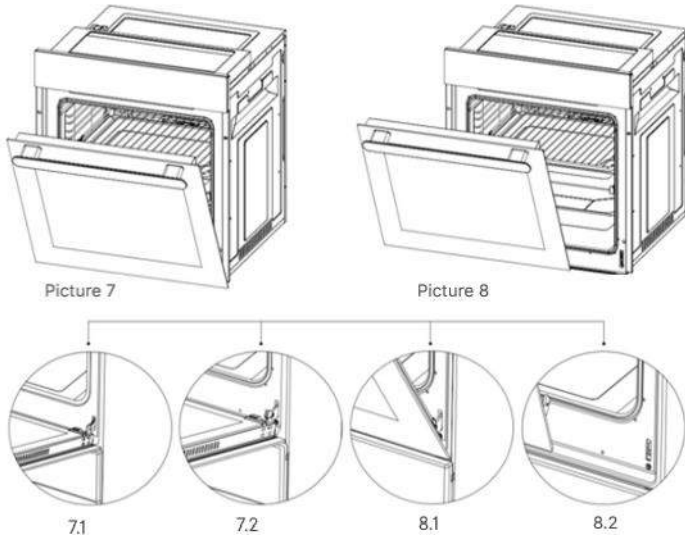
Disconnect power supply and wait for the oven to cool down to eliminate the risk of electrocution before replacing the oven lamp. Hot surfaces may cause burns.

Replacing the Oven Lamp

Remove the glass protector by rotating it. Using plastic gloves may help you if you have difficulty in rotating it.

Then, remove the lamp by rotating it, and install the new lamp with the same specifications. Replace the glass protector, plug the appliance and complete the replacement procedure. You may now use your oven.

Cleaning and Assembly of the Oven Door



- Open the door completely by pulling the oven door towards you. Then, as shown in picture 7.1, pull the hinge lock up with a screwdriver and perform the unlocking operation.
- As shown in Picture 7.2, bring the hinge lock to the maximum angle. Bring both hinges that connect the oven door to the oven to the same position.
- Then, close the oven door you have opened so that it shall lean against the hinge lock as shown in figure 8.1.
- To remove the oven door, hold the door with both hands when it is at a close level to the closed position, and pull it up as shown in Picture 8.2

PART 6: TROUBLESHOOTING

Check several things below before contacting our Call Center, if there are problems with your gas oven:

Problem	Possible Cause	Recommended Action
Oven does not operate.	Power supply not available.	Check for power supply.
Oven stops during cooking	Plug comes out from the wall socket.	Re-install the plug into wall socket.
Turns off during cooking	Too long continuous operation.	Let the oven cool down after long cooking cycles
	Cooling fan not operating	Listen the sound from the cooling fan.
	Oven not installed in a location with good ventilation.	Make sure spaces specified in operating instructions are maintained.
	More than one plugs in a wall socket.	Use only one plug for each wall socket.
Outer surface of the oven gets very hot during operation.	Oven not installed in a location with good ventilation.	Make sure spaces specified in operating instructions are maintained.
Oven door is not opening properly.	Food residues jammed between the door and internal cavity	Clean the oven well and try to re-open the door
Internal light is dim or does not operate	Foreign object covering the lamp during cooking	Clean internal surface of the oven and check again
	Lamp might be failed.	Replace with a lamp with same specifications
Electric shock when touching the oven	No proper grounding	Make sure power supply is grounded properly
	Ungrounded wall socket is used	
Water dripping	Water or steam may generate under certain conditions depending on the food being cooked. This is not a fault of the appliance.	Let the oven cool down and than wipe dry with a cloth.
Steam coming out from a crack on oven door		
Water remaining inside the oven.		

Problem	Possible Cause	Recommended Action
The cooling fan continues to operate after cooking is finished.	The fan operates for a certain period for ventilation of internal cavity of the oven.	This is not a fault of the appliance; therefore you don't have to worry.
Oven does not heat.	Oven door is open.	Close the door and restart.
	Oven controls not correctly adjusted.	Read the section regarding operation of the oven and reset the oven.
	Fuse tripped or circuit breaker turned off.	Replace the fuse or reset the circuit breaker. If this is repeating frequently, call an electrician.
Smoke coming out during operation.	When operating the oven for the first time	Smoke comes out from the heaters. This is not a fault. After 2-3 cycles, there will be no more smoke.
	Food on heater.	Let the oven to cool down and clean food residues from the ground of the oven and surface of upper heater.
When operating the oven burnt or plastic odor coming out.	Plastic or other not heat resistant accessories are being used inside the oven.	At high temperatures, use suitable glassware accessories.
Oven does not cook well.	Oven door is opened frequently during cooking.	Do not open oven door frequently, if the food you are cooking does not require turning. If you open the door frequently internal temperature drops and therefore cooking result will be influenced.

PART 7: PRECAUTION

Advice and Precautions

This unit is designed and manufactured in compliance with international safety standards. Warnings and instructions below is for safety reasons and must be read and followed carefully.

General Safety Instructions

- The unit is designed for household and indoors use and is not intended for commercial use or industry.
- Unit should not be installed in an open area. It is very dangerous to let the unit exposed to rain.
- When moving and installing the unit, always use the attached handrail on the oven.
- Do not touching the side of the unit with wet and bare feet or wet hands.
- Unit should be used only by adults to prepare the dish according to the instructions in the guide book.
- Do not touch the heating element or a particular part of the oven door when the unit is used, since some parts become very hot. Keep children away from the oven and do not touch the hot parts of the electrical wiring directly.
- Make sure other electronic appliances are not in contact with the hot parts of the oven.
- The room for ventilation and heat dissipation should not be obstructed.
- Always grasp the middle part of the oven handle, the end part of the handle could be hot.
- Always wear gloves when placing or removing the cutlery into or out of the oven.
- Do not use aluminum foil to line the oven bottom.
- Do not put flammable materials in the oven, if the unit is accidentally turned on, these material can burn.
- Always make sure the knob on the "●"/"○" position when the unit is not in use.
- When you disconnect the power cord, always pull from the cable head, do not pull the cord.
- Always unplug the power cord from its source when doing maintenance or repairing to the unit. If there is damage on the unit, however, do not try to fix it by yourself. Repairs that carried out by inexperienced person could potentially

cause injury or further damage to the unit. Contact MODENA authorized Call Center for repair.

- Do not put or lean heavy objects on the oven door.
- Do not let the children play with the unit.
- Units are not to be used by people (including children) with a limited physical abilities, sensory, or mental; or lack of experience and knowledge about these products, unless they have been given supervision or instruction concerning the use of tools by a person responsible for their safety.
- Always turn off the oven before removing the oven rack and plates.
- During the cooking process, fats or oils should be treated cautiously because this material is likely to cause a fire when reaching a certain temperature.
- When you smell gas, immediately release the regulator from the gas tank, do not light a fire and immediately contact MODENA Call Center.
- Frequently check the gas hose, to make sure that gas hose is far from hot surface, and not in bent position. Make sure the outer surface of hose isn't cracked so that can be a leakage.
- Always remember that certain parts of the gas stove may feel hot for a long time (around 30 minutes) after you turn off the gas stove.
- Perform a routine service on your built-in oven every 3 (three) months, so any abnormalities on your built-in oven can be detected and repaired immediately.

PART 8: SPECIFICATION

MODEL	BO 7838
Oven type	Electric Oven
Cooking program	16
Color	Diamond Black
Oven capacity (liter)	80 L
Grill	Electric
Oven	Electric
Convection fan	Yes
Turn spit	Yes
Door glass	3 Layer
Oven Light	Yes
Thermostat	Yes
Timer	Yes (Digital)
Oven tray	Yes
Dripping pan	Yes
Voltage	220 – 240 V / 50Hz
Lower heater	1200 W
Back heater	1800 W
Upper/grill Heater	1200 & 2400 W
Product dimension (L x W x H) mm	595 x 610 x 595
Cut-out dimension (L x W x H) mm	560 x 550 x 580
Weight (Kg)	35

APPENDIX 1

Cooking Type	Oven temperature (°C)	Cooking time (minutes)
<i>PASTRY</i>		
Cake	175	40 – 50
Sponge cake	170	30
Fruit tart	180 – 190	20 – 30
Paradise cake	160	40 – 45
Margaret cake	160	40 – 45
Chocolate cake	160	25 – 35
Meringue	100	90
Puff pastry	200	20
<i>MEAT</i>		
Roasted beef – 1.5 kg	190	20 – 25
Roasted veal – 1 kg	150 – 160	30 – 35
Roasted lamb – 1.5 kg	190	30
<i>POULTRY</i>		
Roasted pigeon	150 – 160	45
Turkey – 2 kg	175	180 – 240
Goose – 4 kg	200	240 – 270
Duck – 2.5 kg	175	90 – 150
Chicken – 1.5 kg	175	120 – 150
<i>FISH</i>		
Trout	200	15 – 25
Cod-fish	190	50
<i>OTHER</i>		
Lasagna	200	40
Soufflé	180 – 200	20
Pizza	200	20

APPENDIX 2

Food	Time (minute)	
	1 st Side	2 nd Side
Sliced meat	6	4
Thick meat	8	5
Smal Fish	10	8
Big Fish	15	12
Sausage	12	10
Grill Sandwich	5	2
Small chicken	20	15

COMPLIANCE WITH AEEE REGULATIONS AND WASTE DISPOSAL

1. This product does not contain the dangerous and prohibited materials indicated in “Waste Electrical and Electronic Equipment Control Regulation” published by Ministry of Environment and Urbanisation of Republic of Turkey. Complies with AEEE Regulations.
2. This product was manufactured from recyclable and reusable high quality parts and materials. Therefore, do not dispose of this product with other domestic wastes at the end of its life cycle. Take it to a collection point for electrical and electronic equipment. You can ask your local administration about these collection points. You can help protect the environment and natural resources by delivering the used products for recycling. Before disposing of the product, cut the power cord and render it non-functional for children’s safety.

PACKAGE INFORMATION

The product’s packaging is made of recyclable materials, in accordance with the national legislation. Do not dispose of this product with other domestic wastes. Dispose it to the packaging collection areas specified by local authorities.



Manufacturer

PT. MODENA INDONESIA

JL. INDUSTRI RAYA I BLOK D NO.8, PASIR JAYA, JATI UWUNG, TANGERANG, BANTEN, 15135, Indonesia.

Factory Location

Company : SERSIM DAYANIKLI TÜKETİM MALLARI SANAYİ TİCARET KOLLEKTİF ŞTİ.

Address : SERBEST BÖLGE 12.CAD NO: 18 KAYSERİ TURKEY

Storage / Warehouse Location

Country	Warehouse Name	Address
UAE	AL FUTTAIM ELECTRONICS LLC	DEIRA , NEAR FISH ROUNDABOUT DUBAI , UNITED ARAB EMIRATES TEL # +971 4 2085601 FAX # +971 4 2325687
	AL FUTTAIM ELECTRONICS – LEET	P.O.BOX 10783 , RASHIDIYA DUBAI , UNITED ARAB EMIRATES TEL # +971 4 7057137 FAX # +971 4 2854037
QATAR	Gulf Warehousing Company Q.S.C	25K / K1A Warehouse, Logistic Village Qatar (LVQ) Zone #91, Building #73, Street #2002, Industrial Area, P O Box # 24434, Doha, Qatar

