

BUSH BUILT-IN OVEN

Operating and Installation Instructions

AE6BFS

AE6BFB

AE6BFW



Important - Please read these instructions fully before installing or using

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

If you need help or have damaged or missing parts, call the **Customer Helpline: 0345 257 7271**

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Dear Customer,

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

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

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

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

DESCRIPTION OF THE HOB

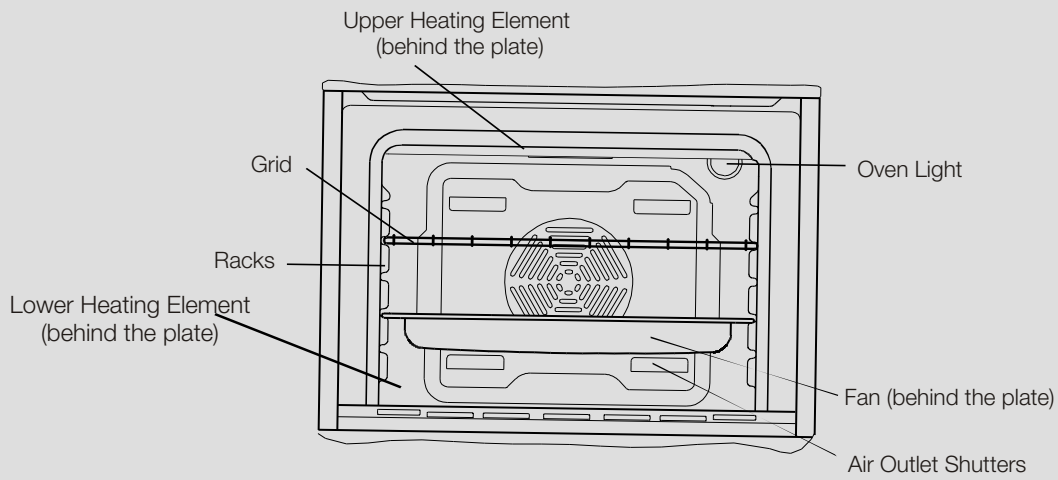
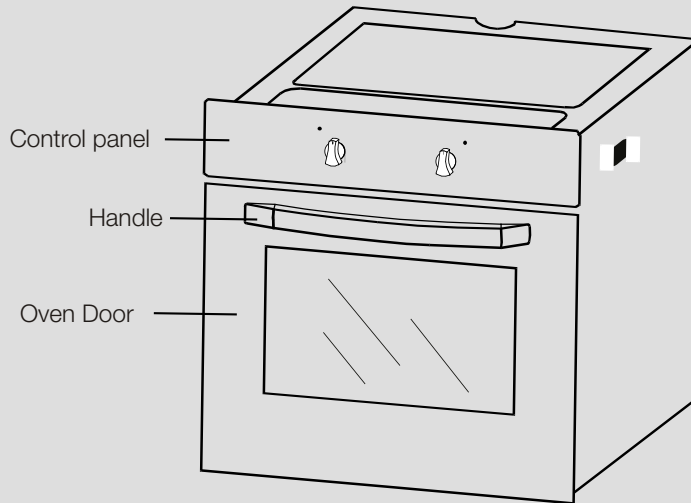
Product codes

AE6BFW

AE6BFS

AE6BFB

PRESENTATION OF THE PRODUCT



WARNINGS

READ THESE INSTRUCTIONS CAREFULLY AND COMPLETELY BEFORE USING YOUR APPLIANCE, AND KEEP IT IN A CONVENIENT PLACE FOR REFERENCE WHEN NECESSARY.

THIS MANUAL IS PREPARED FOR MORE THAN ONE MODEL IN COMMON. YOUR APPLIANCE MAY NOT HAVE SOME OF THE FEATURES THAT ARE EXPLAINED IN THIS MANUAL. PAY ATTENTION TO THE EXPRESSIONS THAT HAVE FIGURES, WHILE YOU ARE READING THE OPERATING MANUAL.

General Safety Warnings

-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. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

-WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

-WARNING: Danger of fire: do not store items on the cooking surfaces.

-WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

-The appliance is not intended to be operated by means of an external timer or separate remote-control system.

-During use, the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

-During use, handles held for short periods in normal use can get hot.

-Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass and other surface since they can scratch the surface, which may result in shattering of the glass or damage to the surface.

-Do not use steam cleaners for cleaning the appliance.

-WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

-CAUTION: Accessible parts may be hot when the cooking or grilling is in use. Young children should be kept away.

-Your appliance is produced in accordance with all applicable local and international standards and regulations.

- Maintenance and repair work must be made only by authorized service technicians. Installation and repair work that is carried out by unauthorised technicians may endanger you. It is dangerous to alter or modify the specifications of the appliance in any way.

-Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure or electricity voltage and frequency) and the requirements of the appliance are compatible. The requirements for this appliance are stated on the label.

-CAUTION: This appliance is designed only for cooking food and is intended for indoor domestic household use only and should not be used for any other purpose or in any other application, such as for non-domestic use or in a commercial environment or room heating.

-Do not try to lift or move the appliance by pulling the door handle.

-All possible security measures have been taken to ensure your safety. Since the glass may break, you should be careful while cleaning to avoid scratching. Avoid hitting or knocking on the glass with accessories.

-Ensure that the supply cord is not wedged during the installation. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to prevent a hazard.

-While the oven door is open, do not let children climb on the door or sit on it.

Installation Warnings

-Do not operate the appliance before it is fully installed.

-The appliance must be installed by an authorized technician and put into use. The producer is not responsible for any damage that might be caused by defective placement and installation by unauthorized people.

-When you unpack the appliance, make sure that it is not damaged during transportation. In case of any defect; do not use the appliance and contact a qualified service agent

immediately. As the materials used for packaging (nylon, staplers, styrofoam...etc) may cause harmful effects to children, they should be collected and removed immediately.

-Protect your appliance against atmospheric effects. Do not expose it to effects such as sun, rain, snow etc.

-The surrounding materials of the appliance (cabinet) must be able to withstand a temperature of min 100°C.

During usage

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

-During usage, the outer and inner surfaces of the oven get hot. While opening the oven door, step back to avoid the hot steam coming out of the oven. There may be a risk of burns.

-Do not put flammable or combustible materials, in or near the appliance when it is operating.

-Always use oven gloves to remove and replace food in the oven.

-Do not leave the cooker while cooking with solid or liquid oils. They may catch fire on condition of extreme heating. Never pour water on to flames that are caused by oil. Cover the saucepan or frypan with its cover in order to choke the flame that has occurred in this case and turn the cooker off.

-If you will not use the appliance for a long time, plug it off. Keep the main control switch off. Also when you do not use the appliance, keep the gas valve off.

-Make sure the appliance control knobs are always in the "0" (stop) position when it is not used.

-The trays incline when pulled out. Be careful not to let hot liquid spill over.

-When the door or drawer of the oven is open, do not leave anything on it. You may unbalance your appliance or break the cover.

-Do not put heavy things or flammable or ignitable goods (nylon, plastic bag, paper, cloth...etc) into the drawer. This includes cookware with plastic accessories (e.g. handles).

-Do not hang towels, dishcloths or clothes from the appliance or its handles.

During cleaning and maintenance

-Always turn the appliance off before operations such as cleaning or maintenance. You can do it after plugging the appliance off or turning the main switches off.

-Do not remove the control knobs to clean the control panel.

TO MAINTAIN THE EFFICIENCY AND SAFETY OF YOUR APPLIANCE, WE RECOMMEND YOU ALWAYS USE ORIGINAL SPARE PARTS AND TO CALL ONLY OUR AUTHORIZED SERVICE AGENTS IN CASE OF NEED.

INSTALLATION OF BUILT-IN OVEN

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

CONTACT AN AUTHORISED SERVICE AGENT FOR INSTALLATION OF YOUR OVEN!

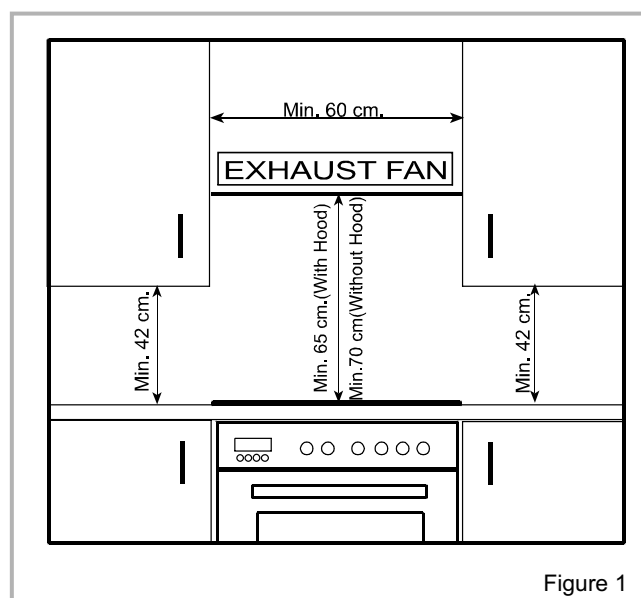
CHOOSING A PLACE FOR THE OVEN

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

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

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

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

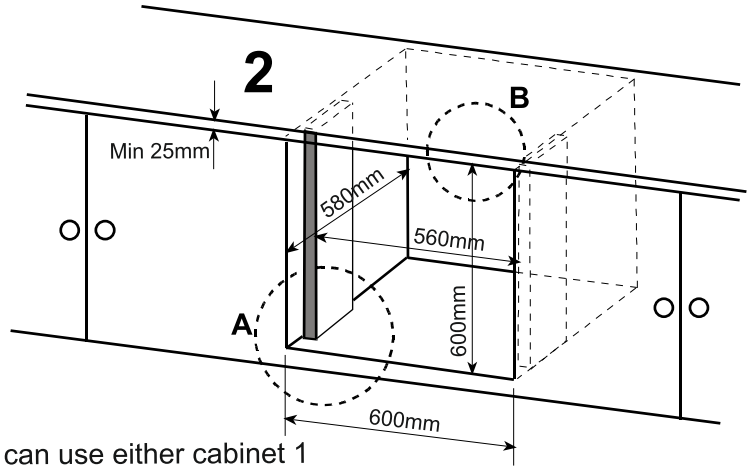
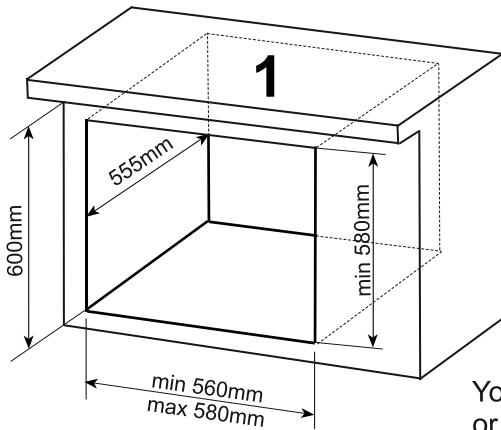


INSTALLATION OF BUILT-IN OVEN

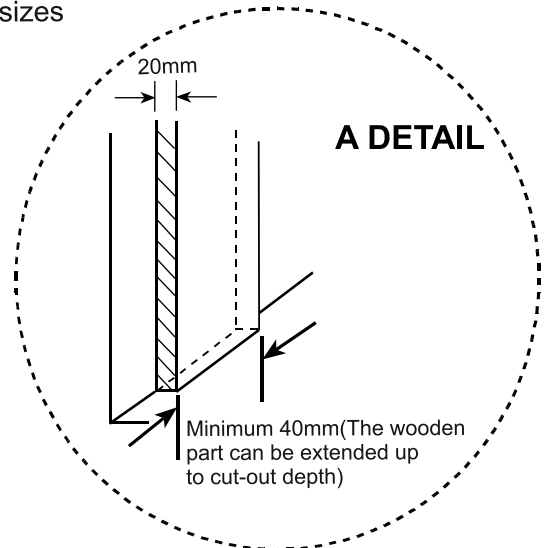
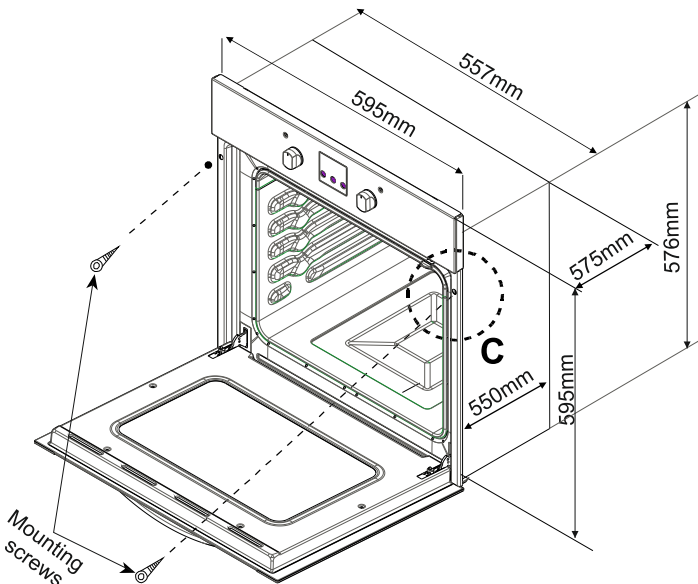
Cabinet cut-out sizes

OPTION 1: Regular Installation

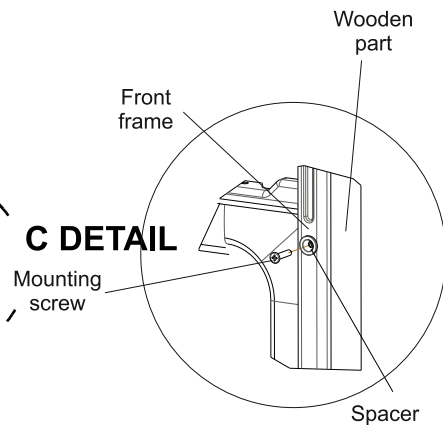
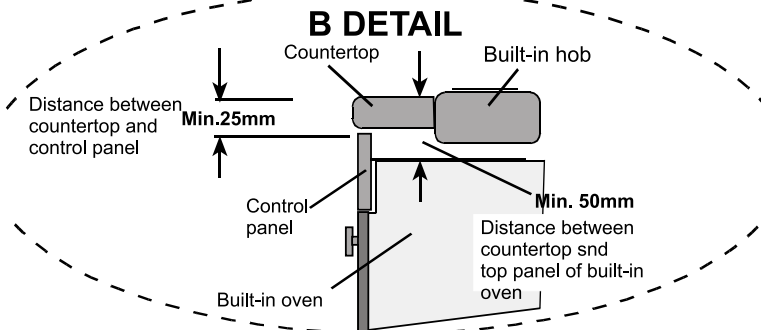
OPTION 2: Flash Installation



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



Product sizes



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

INSTALLATION OF BUILT-IN OVEN

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

WIRING AND SAFETY OF BUILT-IN OVEN

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

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

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

The feeder cable should not contact the products hot surface.

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

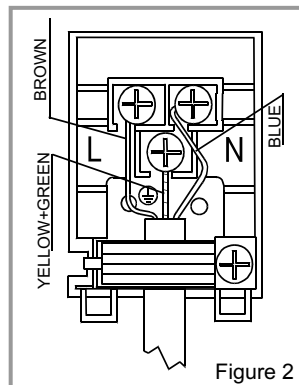
Wiring of the appliance must be performed by the Authorized Service agent. H05VV-F type feeder cable must be used.

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

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

Authorized Service immediately.

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



GENERAL WARNING AND PRECAUTIONS

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

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

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

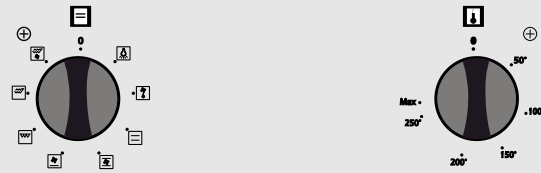
In order to cook in your oven, the oven function and temperature setting buttons need to be adjusted and the oven timer, if available, needs to be programmed. Otherwise, the oven will not operate.

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

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

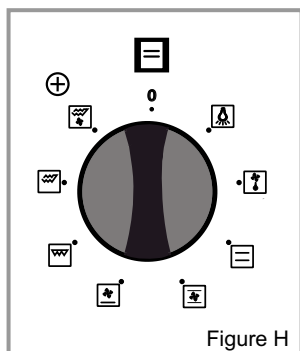
USING THE OVEN

BUILT IN OVEN CONTROL PANEL



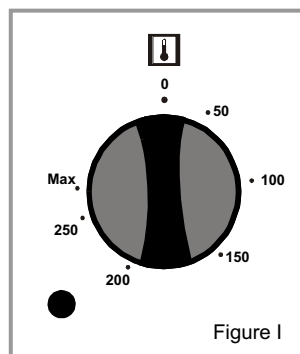
USING THE OVEN

USING THE OVEN PART OF THE APPLIANCE



Oven Function Control Knob:









For you to select the oven functions Figure 3. Explained in the next part and in Table 1. You need to adjust the function selection button and the oven thermostat knob together to a temperature value you wish to select-Otherwise the function stage you selected will not operate.



Oven Thermostat Knob:

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

Table 1

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

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



Oven Lamp

Only the oven light will be turned on and it remains on in all the cooking functions.



Defrost Function :

You can start the defrost operation by putting the frozen food into oven and bringing the button to the indicated mark. This function does not cook/bake the food; it only helps defrost it within a short time. Put the food to be defrosted on the wire rack that you will place on the third rack support from the bottom. To collect the water to accumulate due to the melting ice, insert an oven tray into the lower rack.



Lower-Upper Heating Element Function (Static Cooking) :

In this type of cooking which is described as the traditional method, the heat emanating evenly from the lower and upper resistors into the oven ensures even cooking of the lower and upper side of the food that you are

cooking. Adjust the thermostat button of your oven to a temperature recommended on the cooking table for the cooking operation you will perform. A preheating of the oven for about 10 minutes is recommended. Leave a food to cook, which is placed in a suitable container, for the recommended duration. This position is a preferred function in making cakes, sponge cakes, pastry, baked pasta, lasagne, pizza. After a cooking/baking, turn off the oven function control button and the thermostat button and cancel the timer program if available. Take the cooked/bake food out of the oven, place it on a safe place and ensure that the oven completely cools off by keeping the oven door open. As the oven will be hot, stay away from the oven and keep your children away as well.



Lower Heating and Fan Function

The oven's thermostat and warning lights will be turned on, the lower heating element and fan will start operating.

The lower heating and fan function is ideal

for heating foods equally in a short time. It is recommended to pre-heat the oven about 10 minutes.



Fan and the Lower - Upper Heating Element Function:

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

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

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



Grill Function :

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

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

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



Double Grill Function :

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

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

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

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



Double Grill and Fan Function

The oven's thermostat and warning lights will be turned on, the grill and upper heating elements and fan will start operating.

The function is used for faster grilling of thicker foods and for covering a larger surface area. Both the upper heating

elements and grill will be energised along with the fan to ensure even cooking.
Use the upper shelves of oven. Lightly brush the wire grid with oil to stop foods sticking and place foods in the center of the grid. Always place a tray beneath to catch any drips of oil or fat. It is recommended to pre-heat the oven about 10 minutes.

Warning: When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.

ENERGY SAVING

Choose a cookware of proper size.

Using a lid will reduce cooking times.

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

When liquid starts boiling, reduce the temperature setting.

Oven door should not be opened often during cooking period.

USING THE OVEN

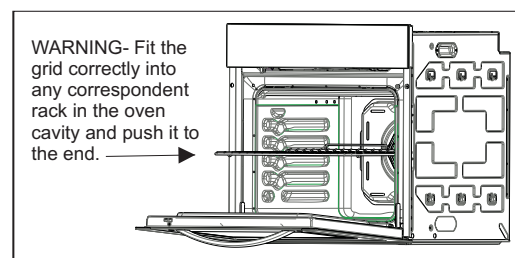
DISHES	LOWER-UPPER			LOWER-UPPER FAN			GRILL		
	Thermostat pos.(°C)	Rack pos.	Cooking period(min)	Thermostat pos.(°C)	Rack pos.	Cooking period(min)	Thermostat pos.(°C)	Rack pos.	Cooking period(min)
Layered pastry	170 - 190	1-2	35 - 45	170 - 190	1-2	25 - 35			
Cake	170 - 190	1-2	30 - 40	150 - 170	1-2-3	25 - 35			
Cookie	170 - 190	1-2	30 - 40	150 - 170	1-2-3	25 - 35			
Grilled meatballs							200	4	10 - 15
Watery food	175 - 200	2	40 - 50	175 - 200	2	40 - 50			
Chicken	200	1-2	45 - 60	200	1-2	45 - 60	200	*	50 - 60
Chop							200	3-4	15 - 25
Beefsteak							200	4	15 - 25
Two-tray cake									
Two-tray pastry									

ACCESSORIES USED IN THE OVEN

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

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

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



CLEANING AND MAINTENANCE

CLEANING

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

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

Cleaning the interior of the oven

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

MAINTENANCE

Replacing the Oven Light

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

SERVICE AND TRANSPORT

TROUBLE SHOOTING

If the oven does not operate :

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

If the oven does not heat :

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

If the interior lighting lamp does not light :

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

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

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

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

INFORMATION RELATED TO TRANSPORT

If you need any transport :

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

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

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

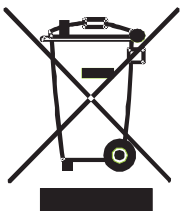
Technical Specifications

Model/Item	AE6BFW-AE6BFS-AE6BFB
Power supply	(230)V~/50 Hz
Maximum power	2600 W
Size(H x W x D)	595x595x570 mm
Cut-Out Dimensions(H xW x D)	600x600x580 mm



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

Disposal information



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

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



Product Guarantee

This product is guaranteed against manufacturing defects for a period of



This product is guaranteed for twelve months from the date of original purchase. Any defect that arises due to faulty materials or workmanship will either be replaced, refunded or repaired free of charge where possible during this period by the dealer from whom you purchased the unit.

The guarantee is subject to the following provisions:

- The guarantee does not cover accidental damage, misuse, cabinet parts, knobs or consumable items.
- The product must be correctly installed and operated in accordance with the instructions contained in this manual.
- It must be used solely for domestic purpose.
- The guarantee will be rendered invalid if the product is re-sold or has been damaged by inexpert repair.
- Specifications are subject to change without notice.
- The manufacturer disclaims any liability for the incidental or consequential damages.
- The guarantee is in addition to, and does not diminish your statutory or legal rights.
- In the event of a problem with the product within the guarantee period call the Customer Helpline: 0345 257 7271.

Guarantor: Argos Ltd
489 - 499 Avebury Boulevard
Central Milton Keynes
MK9 2NW