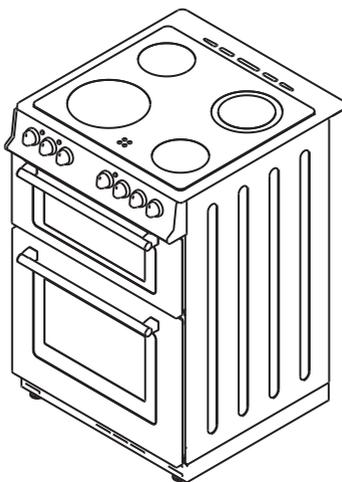


NORDMENDETM

**CTEC50WH
CTEC60WH
CTEC60BK**

EN

**OPERATING AND INSTALLATION
INSTRUCTIONS OF
ELECTRIC DOUBLE OVEN**



Dear Customer,

Thank you for purchasing this Cooking Appliance. The safety precautions and recommendations in these instructions are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please keep this booklet in a safe place. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for its intended purpose, that is for the domestic cooking of foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper or incorrect use of the appliance.

CE Declaration of conformity

This cooking appliance has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.

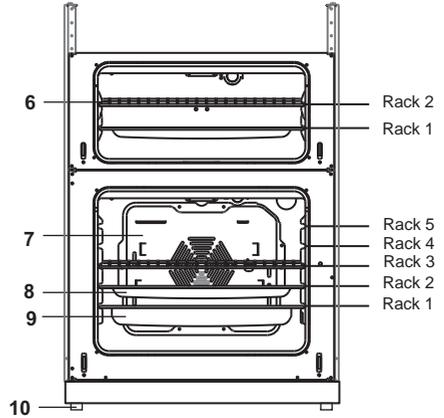
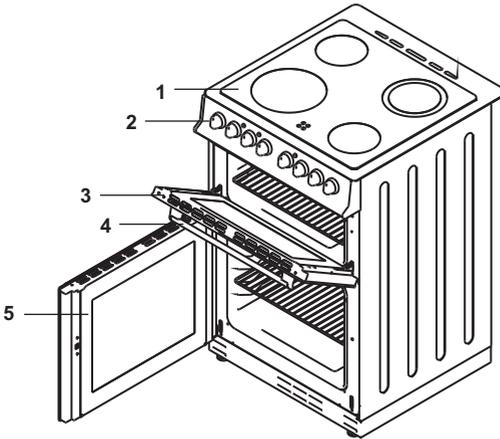
This cooking hob has been designed, constructed and marketed in compliance with:

- Safety requirements of the "LVD" Directive 2006/95/EC;
- Safety requirements of the "EMC" Directive 2004/108/EC;
- Requirements of the Directive 93/68/EC.

CONTENS:

- 1. INTRODUCTION OF PRODUCT**
- 2. WARNINGS**
- 3. INSTALLATION AND PREPARATIONS FOR USE**
- 4. USING THE PRODUCT**
- 5. CLEANING AND MAINTENANCE**
- 6. SERVICE AND TRANSPORTATION**

PART 1: INTRODUCTION OF PRODUCT



List of Components

1. Cooktop
2. Control panel
3. Top oven door
4. Oven door handle
5. Main oven door
6. Grid
7. Fan cover
8. Shallow tray
9. Deep tray
10. Supply leg

MODEL	SIZE (mm)
CTEC50WH	50 * 60 * 90
CTEC60WH CTEC60BK	60 * 60 * 90

PART 2: WARNINGS

TAKE ALL IMPORTANT SECURITY MEASURES AND READ THE MANUAL COMPLETELY BEFORE USING THE PRODUCT

- This product has been designed for non-professional, domestic use only.
- Surely control whether there is any damage after you unpacked the product. If there is any damage; do not use the product and contact to the authorized maintenance service. As the materials used for package(nylon, stapler, styoroam, etc.)may cause harmful effects to children, they should be collected and removed immediately.
- The product must be set up by an authorized technician and put into use. The producer is not responsible for any damage that might be caused by defective placement.
- Before connecting the product to the mains at home, make sure to check the conformity of voltage, which are specified on the information sticker attached to the appliance and/or packaging, with the usage conditions available carefully.
- The power cord must never be changed by the customer. When it is damaged by any reason, please contact to the authorized service.
- Before changing the oven's lamp, plug it off.
- Switch off the appliance before cleaning, maintenance work etc.
- Some parts of the product may preserve their heat for a long time; please wait until the parts primarily exposed to heat cool off before touching them.
- Do not keep flammable materials close while the product is operating.
- When operating other electrical devices near the appliance, pay attention that their cables do not come into contact with the heated parts.
- When the appliance is not in use, make sure that the switches are in "0" (off) position.
- The glass covers that some models have may crack when they are exposed to extreme heat. Do not cover the glass cover without being sure that the cooktop burners are off and cooled completely.
- This manual is prepared for more than one model in common. Your product may not have some of the features that is explained in manual.
- Keep children away from the cooker.
- If a crack is observed on ceramic glass, hob heating elements have to be switched off immediately to prevent electrical shocks.
- During the use the appliance gets hot. Take special care to prevent touching of heating elements inside oven cavity.
- It is possible to make grill with both open door and closed door for top oven.

- Do not use steam cleaners for cleaning the hob burners and oven cavity.
- Before opening the lid covering the hotplates, take care that no liquids are on the top of the lid. The lid is to be closed not earlier than hotplates have been cooled down.
- Take care that the lid is in correct position under operation.
- If the cooker is placed on a base, measures have to be taken to prevent the appliance slipping from the base.
- In case those highlight-halogen heaters are installed as hob elements do not stare into the light.
- When you first run your oven a certain smell will be emanated arising from the insulation materials and the heater elements. For this reason, before using your cooker, run it empty at maximum temperature for 45 minutes. At the same time, you need to ventilate the environment in which the oven is installed.
- While the front door is open, do not let children climb on the door or sit on it.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- For hobs, the appliance is not intended to be operated by means of an external timer or separate remote-control system.

FOR THE EFFICIENCY AND SAFETY OF THE APPLIANCE, WE RECOMMEND THAT YOU ALWAYS USE ORIGINAL SPARE PARTS AND CALL ONLY AUTHORIZED SERVICES WHEN IN CASE OF A NEED.

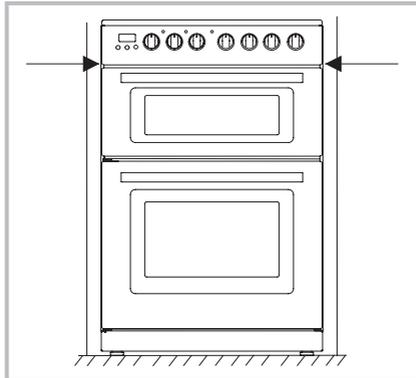
PART 3: INSTALLATION AND PREPARATION FOR USE

This modern, functional and practical cooker that is manufactured with the most quality parts and materials will meet your needs in every respect. You must surely read this manual in order not to have any problem in future and to be able to have successful results. The following information is the required rules for right installation and service processes. It must be read especially by the technician who will install the product.

CONTACT THE AUTHORIZED SERVICE FOR INSTALLATION OF YOUR COOKER!

3.1. INSTALLATION OF COOKER

- There are some factors that must be paid attention to while installing your cooker. Surely pay attention to the below suggestions in order to be able to prevent any problems and/or dangerous situations that may occur later.
- It can be placed close to other furniture on condition that in the area where the cooker is set up, the furniture's height must not exceed the height of the cooker.
- Pay attention not to place it near the refrigerator, there must be no flammable or in flammable materials such as curtain, waterproof cloth etc. that will begin to burn quickly, while choosing the place for cooker.
- It is required there must be at least 2 cm blank space between the back cover of cooker and wall for air circulation.



- The furniture close to cooker must be manufactured resistant to heat more than 50 C° of the room temperature.
- The cooker is designed to fit between kitchen cabinets spaced over 500 mm apart. The space either side of the cooker need only be sufficient to allow withdrawal of the cooker for servicing. It can be used with cabinets on one side or both sides as well as in a corner setting. It can also be used free-standing.

3.2 ADJUSTMENT OF LEVELING LEGS

The cooker stands on 4 leveling legs. As the leveling legs are adjusted at lower position, it is required to control whether the product is leveled before operating it. This adjustment can be made as turning the leveling leg clockwise, if required. It is possible to raise the product maximum 15mm via the leveling leg. If the leveling legs are adjusted appropriately, it is required not to move the product by dragging; otherwise it is required to place it by lifting it up. The leveling leg can be adjusted by hand or a metal coin with proper size.

3.3 ELECTRIC CONNECTION AND SAFETY

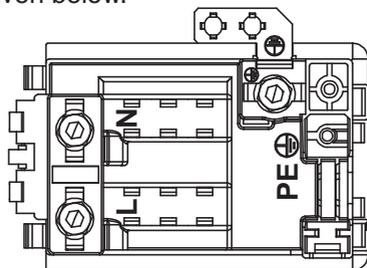
During the electric connection, surely follow the instructions below;

- Before proceeding with the electrical connection, verify that the current carrying capacity of the system and the socket is adequate for the maximum power rating of the oven.
- Electrical installation of the residence and the electrical current plug in use must be earthed and conform to safety regulations.
- A circuit breaker with a contact opening of at least 3 mm must be installed inside the supply circuit.
- Do not use adaptors, multiple sockets and/or extension leads.
- Fused switch must be accessible once the oven has been installed.

IMPORTANT: The following diameters of supply cable must be used at least in case of one phase connection:

Rated power on nameplate:	Diameter of supply cable:	Rated power on nameplate:	Diameter of supply cable:
5000W -8700W at 220V:	3 x 2.5 mm ²	> 8700W at 220 V	3 x 4.0 mm ²
5000W -9100W at 230V:	3 x 2.5 mm ²	> 9100W at 230 V	3 x 4.0 mm ²
5000W -9500W at 240V:	3 x 2.5 mm ²	> 8700W at 240 V	3 x 4.0 mm ²

Connection diagram is given below.



3.4 GENERAL WARNING AND MEASURES

- Your product is manufactured in accordance with the related safety norms. The maintenance and repair works must be made just by the authorized service. The installation and repair works without following rules may endanger you.
- When the cooker is operated, the external and internal surfaces of product become hot. Even if the cooker is turned off, they keep their heat for a specific time. Do not touch onto the hot surfaces and keep children away.
- Do not leave the cooker while cooking with solid or liquid oils. There may be flaming up on condition of extreme heating. Never pour water to the flames occurring from oil. Immediately turn the cooker off and cover the saucepan or fry pan with its cover in order to choke the flame.
- In order to operate the oven, oven function must be selected and oven temperature must be adjusted. If available, oven timer must be programmed. Otherwise, the oven does not operate.
- Do not leave anything on it when the oven door is open. You may unbalance the product or break the oven door.
- Always switch the cooker off when you do not use it.
- Protect the product against atmospheric effects. Do not leave it to effects such as sun, rain, snow, dust etc.

PART 4: USING THE PRODUCT

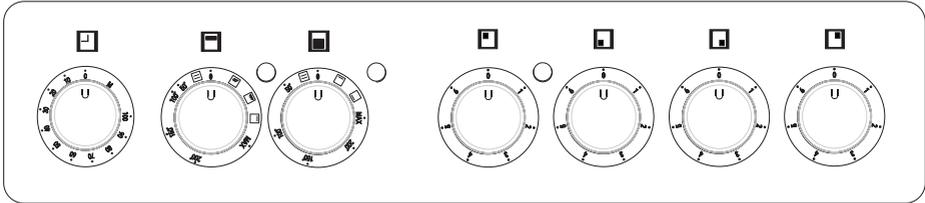
4.1 TECHNICAL SPECIFICATIONS FOR TOP AND MAIN OVENS

TOP OVEN OF 60x60 COOKER	RATING
Top Heating Element	700W
Bottom Heating Element	700W
Grill Heating Element	1600W
MAIN OVEN OF 60x60 COOKER	RATING
Top Heating Element	1200W
Bottom Heating Element	1100W
Grill Heating Element	2000W
Ring Heating Element	2000W
HOTPLATE HOB	RATING
145mm hotplate	1000W
180mm hotplate	1500W
220mm hotplate	2000W
145mm rapid hotplate	1500W
180mm rapid hotplate	2000W
220mm rapid hotplate	2600W
CERAMIC HOB	RATING
145mm Hi-light	1200W
180mm Hi-light	1800W
210mm Hi-light	2300W
180mm Dual Hi-light	1700W
Oval Hi-light	1800W
210mm Triple Hi-light	2200W
210mm Dual Hi-light	2300W

The availability of a heating element varies according to the specification of products.

4.2. CONTROL PANEL

The control panel of the cooker is shown below.



4.3. USING THE COOKTOP BURNERS

The hob part of the appliance is controlled via knob with 7 positions on the control panel. Position "0" means off position. The remaining 6 positions indicate the following types of use:

- 1 : Heat maintenance position
- 2-3 : Heating in low temperature position
- 4-5-6 : Cooking, frying and boiling position

The knob rotation direction may differ according to the product specification.

Surfaces of hotplates are covered by a protective layer. At first use, operate the hotplates without a pan at level 3 for 5 minutes.

Pans with flat base are highly recommended. Also size of pan must be in line with the size of hob heating elements for most efficient usage. Always center the pan on the heating element. Using small sized pans on the large sized heating elements will cause heat loss and so energy will be wasted.

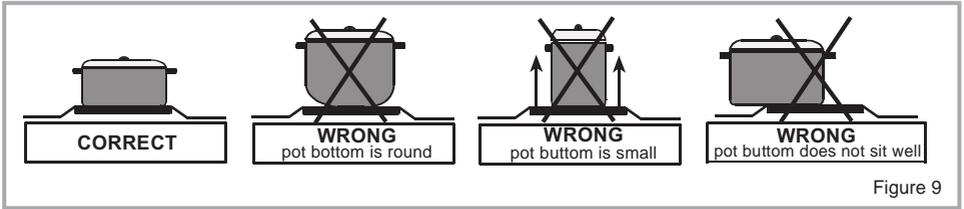


Figure 9

- After using any hob, please make sure that it is switched off.
- Never touch any heating element, after it is turned off. Because, it keeps the heat for a certain period.
- Some ceramic models may have hot surface warning light.
- Clean the hotplates with a wet cloth after using them. If there is an excessively dirty situation, you can clean it with water with detergent rather well.
- If you will not use the hotplates for a while, apply a thin layer of machine oil on it for an extended life.

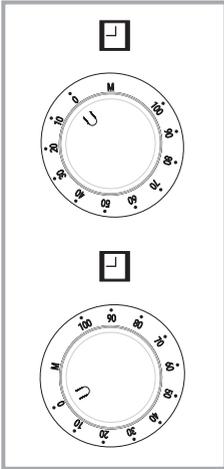
Ceramic hob equipped with dual or oval zone heaters

Ceramic heating elements with dual or oval zone can be operated with different zone sizes. For using all zones, the heating element switch must be turned in the direction of '⊙' symbol while it is in closed position. After that, required heating level can be adjusted by continuing to rotate the knob. If only one zone will be operated, the switch must be turned from "0" position to "1" position. Then again, the required heating level can be adjusted by continuing to rotate the knob.

4.4 USING THE OVEN

4.4.1. Using the Mechanical Timer

Mechanical timer only controls the main oven. Some products may have mechanical minute minder. It is only for alarm function. It does not control the oven.



Manual operation

When you set the timer knob to "M" position as seen in the illustration on left side, the oven can be operated continuously. The oven can never be operated, when the timer knob is in "0" position.

Operation with Time Set

Turn the timer knob in clockwise direction in order to set time between 0-100 minutes as seen in figure on left side. When the adjusted time ends, oven is turned off and a single warning sound is heard.

4.4.2. Using the Top Oven

The switch for top oven allows you to select the oven functions. The symbols and their functions are briefly explained in the following lines. The detailed information for their usage will also be explained in the following pages.



Grill function



Grill Function

This function is used for grilling. In order to grill, please use the grill pan supplied with your product. Turn your oven's switch as it will show the sign of this function. For details, please refer to the cooking table.

At the end of grilling, as in all other cooking processes; turn the top oven switch off. Take the grill pan out by using the special handle and put the pan onto a safe place. Keep the children away from hot oven during and after grilling, until it is cool completely.

Warning: Top oven door must be kept open during this function.

4.4.3. Using the Main Oven

The switch for main oven allows you to select the oven functions. The symbols and their functions are briefly explained in the following lines. The detailed information for their usage will also be explained in the following pages.



Defrost function



Fan and ring heating element function



Defrost function

Defrost function can be started by placing the frozen food into your oven and turning the main oven function switch to the related sign. This function does not cook the food, just helps to defrost them in a very short time. Put the food to be defrosted on the grid at third rack position and place a tray into the bottom rack of the oven in order to collect the water occurring during defrost.



Fan and circular heating element function

This function spreads heated air equally in the oven and it is appropriate for single or more trays cooking.

Turn your main oven's switch as it will show the sign of this function and set the temperature. If available, adjust the digital programmer or mechanical timer. Place the tray on the grid. It is recommended to preheat for 10 minutes. If you have two trays of food that you will cook in your oven; you must use that heat for your oven, heat of which of the heats that is appropriate for your food while adjusting the cooking heat. Cooking two trays of food requires additional cooking period according to the single tray cooking. In general, foods in two trays are not cooked at the same time. So, take the tray that you observed that is cooked, from the oven, go on cooking for the other tray of food. As there will be heat transfer between two trays during the cooking of two trays of food, the cooking quality will be lower than the single tray. While cooking double trays, you can get a better cooking result by changing the places and ways of trays if needed. For details, please see the cooking table.

At the end of cooking period, as in all other cooking processes; turn the top oven switch and thermostat switch off. Take the cooking tray out and put it onto a safe place. Keep the children away from hot oven during and after cooking, until it is cool completely.

ENERGY SAVING

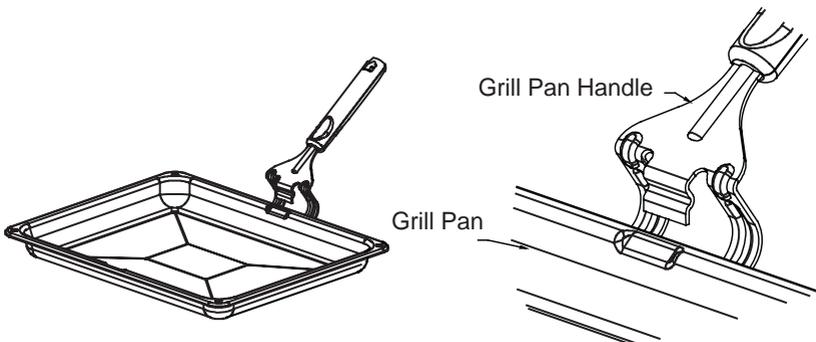
- During use of electrical cookers , it is required to use saucepans having flat bases.
- Choose a cookware of proper size.
- Using a lid will reduce cooking times.
- Minimize the amount of liquid or fat to reduce cooking times.
- When liquid starts boiling ,reduce the temperature setting.
- Oven door should not be opened often during cooking period.

4.5. USING THE GRILL PAN HANDLE SET

Warning : Always use an oven glove to protect your hand when using the grill as all the metal parts can become very hot!

The grill pan has a detachable handle. Ensure when using the grill pan handle that it is centralized and secure as given below.

Do not leave the handle in position when grilling. If the handle is left in position when grilling, it will get very hot.



4.6. COOKING RECOMMENDATIONS

4.6.1. Top oven cooking chart

Food	Cooking Temperature	Time(min.)	Rack position
Small Cakes	160-185	20-25	1(From Bottom)
Burgers	Max position	20-25	2(From Bottom)
Beef	Max position	25-30	2(From Bottom)
Toast	Max position	5-10	2(From Bottom)
Fruit Cake			
Fatless Sponge Cake			
Victoria Sandwich			

4.6.2. Main oven cooking chart

Food	Cooking Temperature	Time(min.)	Rack position
Small Cakes	160-185	20-25	2-3(From Bottom)
Fatless Sponge Cake	150-160	30-40	2(From Bottom)
Apple Pie			
Fruit Cake			
Victoria Sandwich			
Bread			

PART 5: CLEANING AND MAINTENANCE OF YOUR OVEN

5.1. GENERAL

- Before starting to clean your oven, be sure that all control knobs are off and your appliance is cooled off.
- Before using the cleaning materials control whether they are appropriate and recommended by the manufacturer of your oven. As they may damage the surfaces, do not use caustic creams, abrasive cleaning powders, thick wire wool or hard tools.
- Do not use cleaning materials containing particles that might scratch the enameled and painted parts of your oven.
- In the event of excess liquids spilling over your oven, immediately clean up the split liquids.
- Do not use steam cleaners for cleaning the oven.

5.2. CLEANING 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 the oven with a soft cloth that had been dampened in soapy water after each use. Then wipe it with a wet cloth once more and then dry it. It may be required to use a liquid cleaning material from time to time and make a complete cleaning. Do not clean with dry and powder cleansers.

Do not clean the oven's cover while the glass panels are hot.

In order to be able to clean the cover of your oven from inside and outside, use a glass cleaner. Then rinse, dry it with a dry cloth. The cover can be pulled out for cleaning.

- Open the cover completely.
- Pass the metal pin through the holes.
- Do this process for both hinges.
- Lift up the cover slightly, pull towards the outside smoothly. The cover will completely come out.
- Again place it into hinge holes while pinning the cover to its place.

5.3. CLEANING THE CERAMIC HOB

Make sure to unplug the oven before starting to clean it.

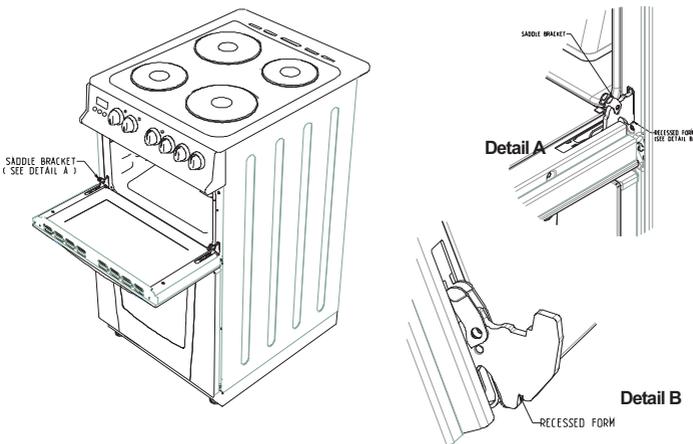
Before starting cleaning wait for ceramic cooker completely coll down. Be sure that cleaning material does not contain any particles which may cause to scratch glass. Use cream or liquid detergent. Ceramic surface must be cleaned with cold water and dried with soft cloth in way that no cleaning material may be left.

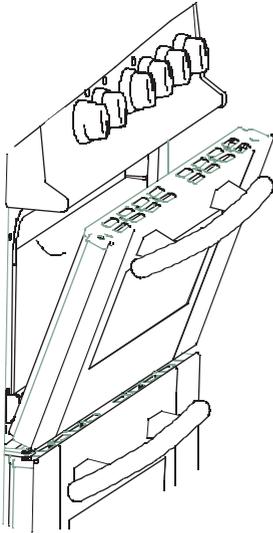
Sweet type food must be cleaned right after they are spilled glass cools down. Steel cleaning material may damage ceramic glass. Dust on the surface must be cleaned with wet cloth. Color change on ceramic surfaces does not affect functional structure and durability of ceramic.

Color change is caused by not cleaning the residues, erosion due to casseroles and using not appropriate cleaning materials and is not due to material change.

5.4. REMOVING AND RE-ASSEMBLING OF TO OVEN DOOR

Step 1. Open the door and then open the saddle bracket up to the end position.





- Close the door till it almost reaches to the full closed position and remove it by pulling towards yourself.

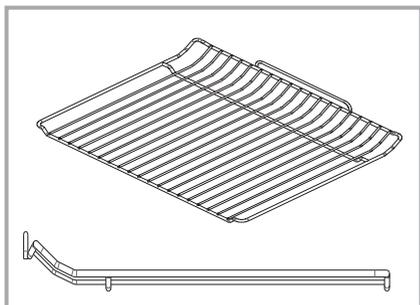
Note : To re- assemble the door follow the opposite rules of removal. Please pay attention. That the recessed forms on each hinge mechanisms should be positioned properly on the hinge counterparts as shown above.

5.5. MAINTENANCE

Change of Oven Lamp

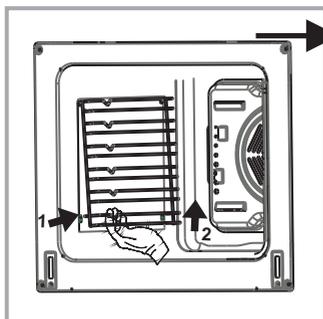
The change of oven lamp must be done by authorized service. Before changing the lamp , the oven should be plugged off and it should be cold. The rating the lamp should be 230V, 25Watt, Type E14.

Pan anti-tilting wire



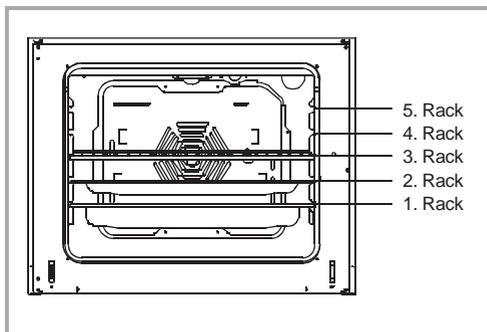
- To locate grid correctly in the cavity, put it to any rack and push the grid up to the end.
- The pan anti-tilting wire must be placed inside of the cavity.

Removal of wire shelf



Pull the wire shelf as shown in the picture. After releasing it from clips, lift it up.

Installation of the Shelves



PART 6: SERVICE AND TRANSPORT

6.1. CHECK BEFORE CONTACTING TO SERVICE

If the oven does not operate :

The oven may be plugged off; there has been a blow-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 oven's heater control switch.

If the interior lighting lamp does not light :

The electricity must be controlled. It must be controlled whether the lamps are defective. If they are defective, you can change them as explained in 5.7.

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".

6.2. INFORMATION ABOUT THE TRANSPORTATION

Keep the original packaging materials in a safe place. Transport the product by using its original packaging. Follow the instructions that are printed on the packaging.

If you do not have the original packaging materials, take the necessary precautions in order to prevent the exterior panels, and the glass surfaces of the product from being damaged.

The product must be transported upright position.



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.