

gorenje

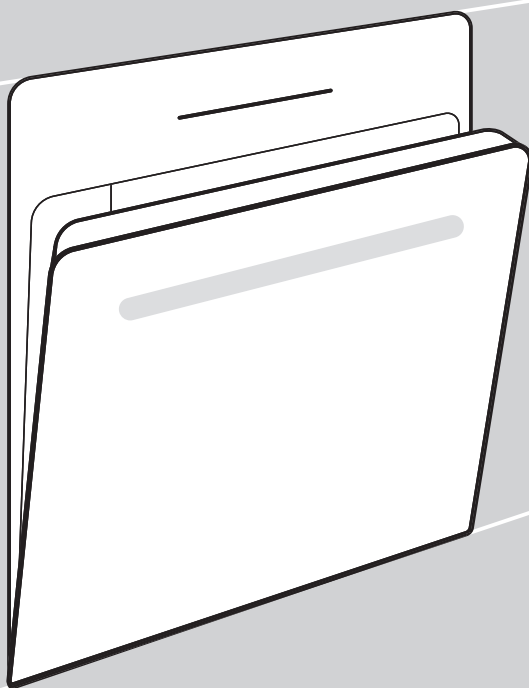
EN

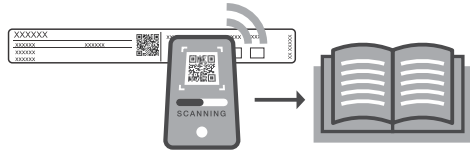
GB

IE

BRIEF INSTRUCTION MANUAL

BUILT-IN OVEN





For more detailed instructions and tips, please visit <http://www.gorenje.com> or scan the QR code on the rating plate.

Carefully read the instructions for use before connecting the appliance. Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty.

1. Safety precautions

IMPORTANT SAFETY PRECAUTIONS – CAREFULLY READ THE INSTRUCTIONS AND SAVE THEM FOR FUTURE REFERENCE.

Appliance must be connected to fixed wiring which has incorporated means of disconnection. Fixed wiring must be made in accordance with the wiring rules.

Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

The appliance must not be installed behind a decorative door in order to avoid overheating.

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 (only for appliances supplied with connection cord).

This appliance can be used by children aged 8 years and above, and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way, and if they understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children without supervision.

WARNING: Accessible parts may become hot during use. Young children should be kept away.

WARNING: The appliance and some of its accessible parts may become very 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.

The appliance is not intended to be controlled by external timers or separate remote control system.

Only use the temperature probe recommended for use in this oven.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass/ the glass of hinged lids of the hob (as appropriate), since they can scratch the surface, which may result in shattering of the glass.

Do not use steam cleaners or high-pressure cleaners to clean the appliance as this may result in an electric shock.

WARNING: Before replacing the light bulb, make sure the appliance has been disconnected from the mains power, in order to prevent the hazard of an electric shock.

Never pour water directly on the bottom of the oven cavity. Temperature differences could result in damage to the enamel coating.

Do not use the appliance if it is damaged. Unplug the appliance from the power mains and call an authorized service centre.

2. Other important safety warnings

We recommend that (due to appliance weight) at least two persons carry and install the appliance.

Do not lift the appliance by holding it by the door handle.

Do not stand or sit on the open oven door, and do not lean against it. Also, do not place any heavy objects onto the oven door.

Make sure the vents are never covered or obstructed in any other way.

Do not line the oven cavity with aluminium foil, and do not place any baking trays or other cookware on the oven bottom.

At the end of the baking process, and during baking, be careful when opening the oven door, as there is danger of scalding.

Do not use the appliance if it is damaged. Unplug the appliance from the power mains and call an authorized service centre.

The oven can be safely used with or without baking pan guides.

Do not store items in the oven, which could cause danger when the oven is switched on.



WARNING!

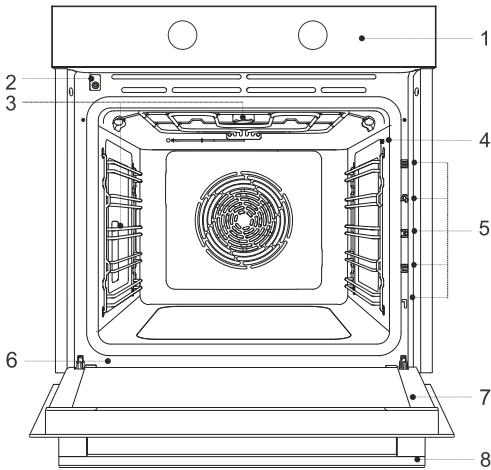
Carefully read the instructions for use before connecting the appliance. Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty.

3. Appliance description



WARNING!

Appliance functions and equipment depend on the model.



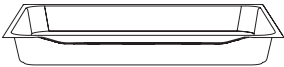
- 1 Control unit
- 2 Door switch
- 3 Lighting
- 4 Temperature probe socket
- 5 Rack levels (1–5)
- 6 Rating plate
- 7 Oven door
- 8 Door handle

3.1 Oven equipment and accessories

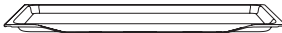
WIRE RACK



ALL-PURPOSE DEEP BAKING TRAY



SHALLOW BAKING SHEET



TEMPERATURE PROBE
(BAKESENSOR)



PERFORATED SHALLOW BAKING SHEET



WARNING!

When inserting the wire rack into the guide, always make sure its elevated part is at the back and on the top side.

The shallow baking tray may deform as it heats up in the oven. Once it cools down, it returns to the initial shape. Such deformation does not affect its function.

4. Before first use

- Remove oven accessories and any packaging (cardboard, polystyrene foam) from the oven.
- Wipe the oven accessories and interior with a damp cloth. Do not use abrasive or aggressive cloths or cleaners.
- Heat an empty oven for approximately one hour with the top and bottom heater system at a temperature of 250 °C. The characteristic "new oven scent" will be released; therefore, ventilate the room thoroughly during this process.

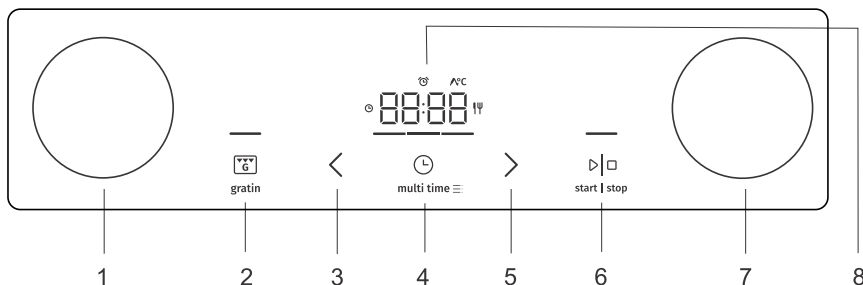
5. Operating the appliance



INFORMATION!

For better key response, touch the keys with a larger area of your fingertip. Each time you press a key, this will be acknowledged by a short acoustic signal.

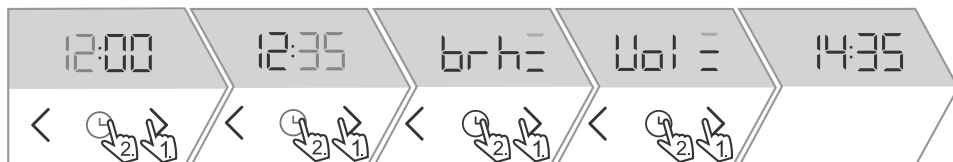
Touch the < or > key to change the selected setting. Confirm the setting by pressing the **multi time** key.



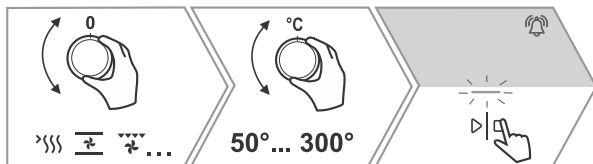
1. System selector knob
2. Gratin, cancel or back key
3. Value decrease key
4. Timer function and settings key
5. Value increase key
6. start | stop key for starting or pausing a program
7. Temperature settings knob
8. Display

5.1 Switching on for the first time

First, choose and confirm the basic settings: clock (**CLoc**), display brightness (**brh**), acoustic signal volume (**Vol**).



5.2 Selecting the basic baking settings










INFORMATION!

Appliance functions and equipment depend on the model.





Symbol	Use
	RAPID PREHEATING To reach the set temperature in the shortest possible time. A short acoustic signal is emitted when the oven is heated to the selected temperature. This is followed up by the system setting you wish to use to cook your food. This function is not suitable for cooking food.
	TOP AND BOTTOM HEATER WITH FAN¹⁾ For even baking of food on a single rack, and for making soufflés.
	LARGE GRILL WITH FAN¹⁾ For roasting poultry and larger cuts of meat under a broiler.
	INTENSIVE BAKING (AIR FRY)^{1) 2)} This cooking method results in a crunchy crust without added fat. This is a healthy version of fast-food frying, with fewer calories in the cooked food. Suitable for smaller cuts of meat, fish, vegetables, and frozen products ready for frying (French fries, chicken nuggets). Steam injection results in better browning and more crunchiness of the surface..
	HOT AIR^{1) 2)} Hot air allows better flow of hot air around the food. This way, it dries out the surface and creates a thicker crust. Use this system to cook meat, pastry and vegetables, and to dry food on a single rack or multiple racks simultaneously. Steam injection results in better browning and more crunchiness of the surface.
	TOP AND BOTTOM HEATER^{1) 2)} Use this system for conventional baking on a single rack, making soufflés, and baking at low temperatures (slow cooking). Steam injection results in better browning and more crunchiness of the surface.
	LARGE GRILL¹⁾ Use this system to grill large amounts of flat-shaped food like toast, open sandwiches, grill sausages, fish, skewers etc., as well as for cooking au gratin and for browning the crust. The heaters mounted on the top of the oven cavity evenly heat the entire surface. Maximum allowed temperature is 240 °C.
	SLOW BAKING³⁾ For gentle, slow and even cooking of meat, fish and pastry on a single rack. This cooking method will leave the meat with a higher water content, making it juicier and more tender, while pastry will be evenly browned/baked. This system is used in the temperature range between 140 °C and 220 °C

Table continued from last page

Symbol	Use
	PIZZA SYSTEM¹⁾ This system is optimal for baking homemade pizza and pastry with higher water content. Use it to bake on a single rack, when you want the food to be done faster and to be crunchy.
	BAKING FROZEN FOOD¹⁾ This method allows baking frozen food in a shorter period of time without pre-heating. Optimum for pre-baked frozen products (bakery products, croissants, lasagne, French fries, chicken nuggets), meat and vegetables.
	DEFROSTING Use this function for controlled defrosting of frozen food (cakes, pastry, bread, rolls, and deep-frozen fruit). During the defrosting process, turn the pieces of food over, stir the food, and separate any chunks that are frozen together. For microbiological safety, we recommend slowly defrosting meat and other delicate foods in the refrigerator.
	AQUA CLEAN This program makes it easier to remove any stains from inside the oven.
	OVEN LIGHT Oven light is switched on when a system is selected or when the knob is turned to the light position.

- 1)  In these systems, it is possible to use the gratin function (see chapter Starting the cooking process).
- 2)  You can add steam to the baking process with these systems. The basic function will operate when the system is selected. By using a baking tray with water, the function is changed to baking with addition of steam (see chapter Start of operation).
- 3) This function is used for determining the energy efficiency class pursuant to the EN 60350-1 standard.

5.3 Time functions

		Setting cooking
		Setting delayed end
		Setting the minute minder

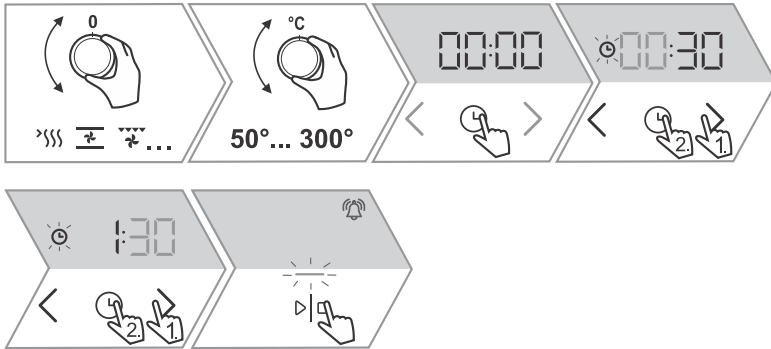
INFORMATION!

If you set the cooking time or delayed start, the oven will be switched off automatically. **End** and **00:00** will alternate on the display unit.

When the set cooking time expires, an acoustic signal will be heard which you may turn off by touching any key. After one minute, the acoustic signal will be switched off automatically.

⌚ Setting cooking

In this mode, you can specify the duration of oven operation (cooking time).

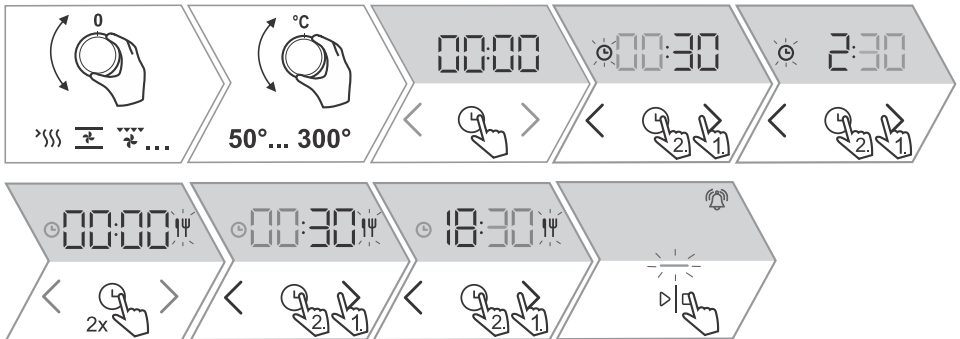


⌚ Setting delayed end

Use this function when you wish to start cooking the food in the oven after a certain period of time. Place the food into the oven, then set the system and temperature. Then, set the cooking time and the time when you wish your food done (end of cooking).

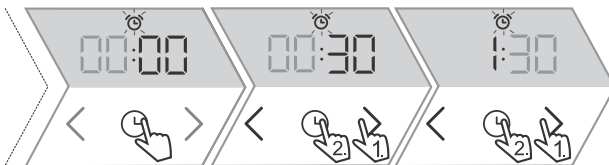
Example:

Current time: 12:00 (noon); Cooking time: 2 h 30 min; End of baking: 6.30 p.m.

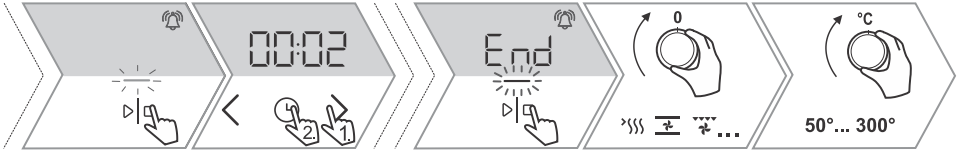


⌚ Setting the minute minder

The minute minder may be used when the oven is not operating or during the baking process (touch the **multi time** key twice).



5.4 Start and end of cooking

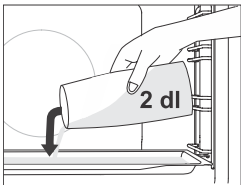


Additional browning – au gratin

The function is used in the last stage of the cooking process when you add sauce (wet rub) or dry rub onto the food, or when you wish to additionally brown the crust. A golden-brown crust will form on the dish during the gratin process, which protects the food from drying out, while also imparting a more pleasant appearance and better flavour.



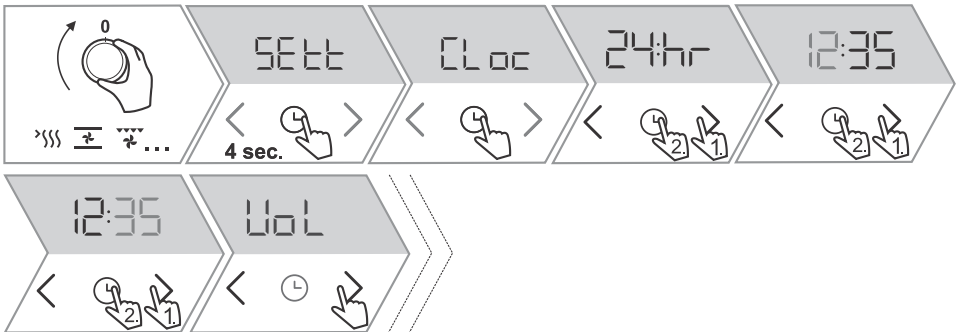
Cooking with addition of steam



Addition of steam results in better browning and a crunchier crust. In systems with **steam addition or injection**, place the shallow baking sheet in the first-level guide while the oven is still cool. Pour a maximum of 2 dl of water onto the baking sheet. Place the food to be cooked on the second level and start the system.

NOTE: If you are using a deep baking tray, insert it one level higher than specified in the recommended settings table. For optimum operation of the function, do not open the oven door and do not add water during the cooking process.

6. General settings



CLoc	Clock
Vol	Acoustic signal volume
brh	Display brightness

Table continued from last page

nGht	Display night mode – function will automatically dim the display (switch from higher to the lowest display brightness) during night time (8:00 p.m. to 6:00 a.m.)
hidE	Standby – this function automatically switches the clock display on or off.
AdPt	Adaptive function – it is deactivated as a factory default, but you can activate it. When the function is activated, the most recent cooking program duration settings are displayed.
FAct	Reset to factory defaults – Select rES to choose the factory default settings, and confirm by pressing and holding the start / stop key. Hold the key until all lit dashes disappear.

7. Cooking table

NOTE: Dishes requiring a fully pre-heated oven are indicated with a single asterisk * in the table.






























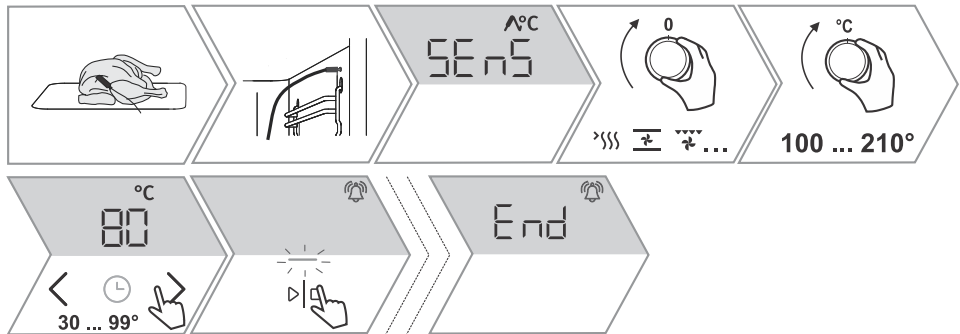
Dish			°C	min
sponge cake	3		150	30-40
pie with filling	1		170	90-120
strudel	2		180-190	60-70
cupcakes	3		160 *	20-30
yeast-leavened small pastry	2		180 *	17-22
puff pastry	3		170	30-40
piped cookies	3		140	30-40
cookies/biscuits	3		140	20-30
bread on a baking tray	2	 + baking tray with water	190-200	40-55
bread in a tin	2		190-200	30-45
fresh bread rolls (Semmel/morning rolls)	3	 + baking tray with water	200-210	10-15
toasted bread	5		230	4-7
homemade pizza	1		300 *	4-7
beef roast (loin, rump), 1.5 kg	2		160-170	130-160
pork roast, rump, 1.5 kg	3		170-180	90-110
poultry, 1.2–2.0 kg	2		200-220	60-80
chicken wings	4		210-220	30-45
whole fish, 350 g	4		230-240	12-20
baked potatoes, wedges	3		210-220 *	30-40

Table continued from last page

Dish			°C	min
French fries	3		210-220	20-25
lasagne	2		180-190	35-45
sweet baked pudding	2		160-180	40-60
preservation	2		180	30
reheating	3		60-95	/
plate warming	2		75	15

7.1 Cooking with a temperature probe

The temperature probe allows for accurate monitoring of the core temperature of the food during cooking.



8. Cleaning and maintenance

8.1 Using the Aqua Clean program to clean the oven

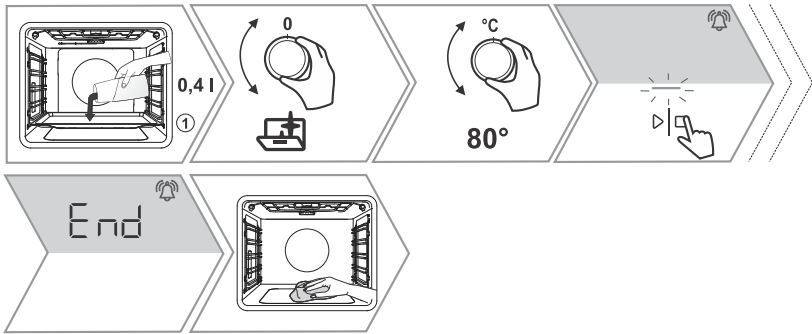


WARNING!

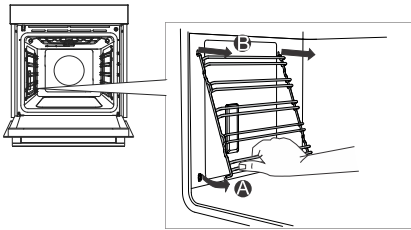
Use the Aqua Clean system when the oven has fully cooled down.

Regularly clean the appliance and use warm water and hand dishwashing liquid to remove larger impurities and limescale. Use a clean, soft cloth or sponge cloth.

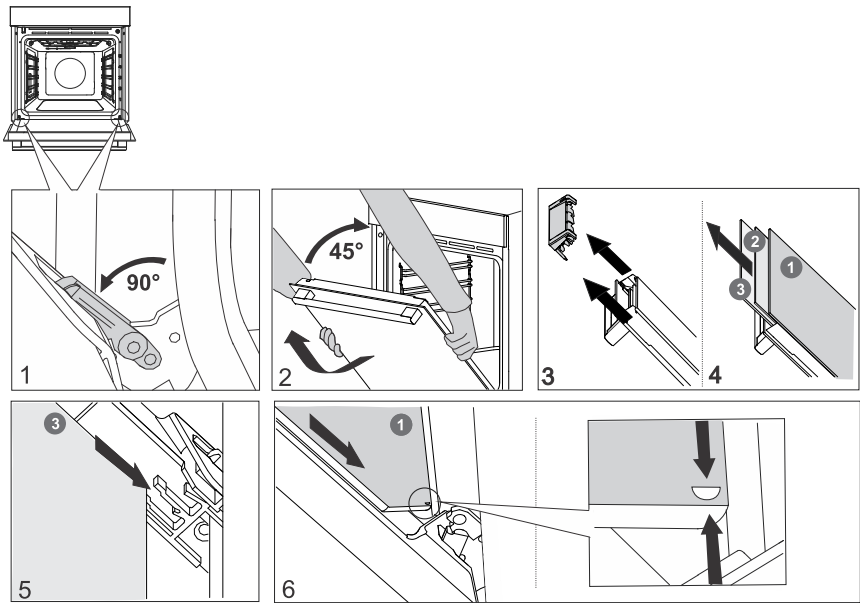
Oven equipment is dishwasher-safe.



8.2 Removing wire and fixed pull-out (extendible) guides

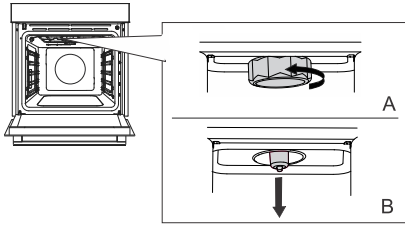


8.3 Removing and replacing the oven door and glass panes



8.4 Replacing the bulb

Halogen lamp: G9, 230 V, 25 W



9. Special warnings and fault reporting

During the warranty period, only a service center authorized by the manufacturer may carry out any repairs.

Before making any repairs, make sure the appliance is disconnected from the power mains either by removing the fuse or by disconnecting the power plug from the wall outlet.

Any unauthorized repairs of the appliance may result in electric shock and short circuit hazard; therefore, do not perform them. Leave such work to an expert or a service technician.

In case of minor problems with appliance operation, check this manual to see if you can fix the problem yourself.

If the appliance is not operating properly or at all due to inappropriate operation or handling, a visit from a service technician shall not be free of charge, even during the warranty period.

Type plate with basic information about the appliance is attached to the edge of the oven.

Problem/error	Cause
The main fuse in your home trips often.	Call a service technician.
The oven lighting does not work.	The process of changing the light bulb in the oven is described in the chapter Replacing the bulb.
Control unit is not responding, the screen is frozen.	Disconnect the appliance from the power mains for a few minutes (undo the fuse or switch off the main switch); then, reconnect the appliance and switch it on.
Error code ErrX is displayed. In case of a double-digit error code, ErXX will be displayed.	There is an error in the electronic module operation. Disconnect the appliance from the power mains for a few minutes. If the error is still indicated, call a service technician.

10. Environment protection



Our product packaging is made of environmentally friendly materials that can be recycled, disposed of, or destroyed without any hazard to the environment. To this end, packaging materials are labelled appropriately.

The symbol on the product or its packaging indicates that the product should not be treated as normal household waste. Take the product to an authorized collection centre for waste electric and electronic equipment processing.

Correct **disposal** of the product will help prevent any negative effects on the environment and health of people, which could occur in case of incorrect product removal. For detailed information on removal and processing of the product, please contact the relevant municipal body in charge of waste management, your waste disposal service, or the store where you bought the product.

We reserve the right to any changes and errors in the instructions for use.

11. Cooking test

EN60350-1: Only use equipment supplied by the manufacturer.

Always insert the baking tray all the way to the end position on the wire guide. Place pastry or cakes baked in moulds as shown in the image.

* Preheat the appliance until it reaches the set temperature. Do not use the rapid preheat mode.

** Preheat the appliance for 10 minutes. Do not use the rapid preheat mode.

*** Turn after 2/3 of cooking time.






BAKING						
Dish	Equipment	mould placement		°C	min	
biscuits/cookies – single rack	shallow baking tray		3	140	30-40	==
biscuits/cookies – single rack	shallow baking tray		3	150	30-40	⊕
cookies – two racks/levels	shallow baking tray		2, 4	140	45-55	⊕
cookies – three racks/levels	shallow baking tray		1, 4, 5	135	50-60	⊕
cupcakes – single rack	shallow baking tray		3	160 *	20-30	==
cupcakes – single rack	shallow baking tray		3	160	30-40	⊕
cupcakes – two racks/levels	shallow baking tray		2, 4	145	40-50	⊕
cupcakes – three racks/levels	shallow baking tray		1, 3, 5	140-150	30-50	⊕
sponge cake	round metal mould, diameter 26 cm/wire rack		1	150	45-55	==
sponge cake	round metal mould, diameter 26 cm/wire rack		3	160	45-55	⊕
sponge cake – two racks/levels	2 × round metal mould, diameter 26cm/wire rack		2, 4	160 **	45-55	⊕
apple pie	2 × round metal mould, diameter 20cm/wire rack		1	170	90-120	==
apple pie	2 × round metal mould, diameter 20cm/wire rack		2	170	80-110	⊕
BROILING						
toasted bread	wire rack		5	230	4-7	▼▼▼▼

Table continued from last page

BAKING						
pljeskavica (minced meat patty)	wire rack + shallow baking sheet as drip tray		5	230	20-35 ***	▼▼▼▼

[illegible]

[illegible]



gorenje

Made in Slovenia

BOS6737E09X

BOSX6737E09BG

BO6737E02X

BOS6737E13BG



843372-a1

