

# **GASTROBACK®**

DESIGN OVEN  
AIR FRY & PIZZA



## **OPERATING INSTRUCTIONS**

Item No. 42815 »Design Oven Air Fry & Pizza«



**READ AND OBSERVE INSTRUCTIONS  
FOR USE! FOLLOW INSTRUCTIONS!**

*Model and attachments are subject to change!*

[www.gastroback.de](http://www.gastroback.de)



We attach a certain importance to your safety. Thus, we ask you to read all provided instructions and information in this booklet carefully and completely, before you start running the appliance. This will help you to know all functions and properties of your new appliance. We especially ask you to adhere strictly to the safety information mentioned in these instructions.

## TABLE OF CONTENTS

Important Safeguards .....	6
General Safety Instructions .....	6
Important Safeguards for Electrical Appliances .....	8
Hot Surfaces – Risk of Burns .....	9
Moving Parts .....	11
Technical Specifications .....	11
Knowing your New Oven .....	12
Properties of Your New Oven .....	14
Heating Elements within the Oven Compartment .....	16
3 Shelf Slots .....	16
Separately Controlled Upper and Lower Heat .....	17
Convection and Air Fry Functions .....	17
Display, Icons and Dials .....	18
Buttons Available on the Control Panel .....	18
Icons of Programs and Functions .....	19
Pre-Defined Programs and Functions .....	20
Default Settings of the Pre-Defined Programs .....	20
Course of the Pizza Program .....	21
Pause Function .....	22
Locking the Control Panel against Unintended Touch .....	23
Useful Accessories .....	23
Tips for Best Results .....	25

Special Notes for Baking Meat .....	27
Suited Baking Dishes .....	27
Using the Rotisserie Spit .....	28
First Use .....	28
Operation .....	30
Preparing the Oven and Your Food .....	31
Preparing the Rotisserie Spit .....	32
Fixing Food at the Rotisserie Spit .....	32
Inserting the Rotisserie Spit .....	33
Selecting the Program .....	33
Checking and Changing the Settings .....	34
Starting the Program .....	35
Monitoring the Baking Process and Adapting the Settings .....	36
After Baking .....	37
Solving Problems .....	38
Care and Cleaning .....	42
Replacing the Oven Lamp .....	43
Storage .....	45
Environmental Protection .....	45
Notes for Disposal .....	46
Information and Service .....	46
Warranty .....	47

## **IMPORTANT NOTE - PLEASE READ CAREFULLY - BEFORE YOU USE THE DEVICE!**

All GASTROBACK® products are intended for food processing of food products and groceries. **For reasons of health protection and hygiene, products that are used on a daily basis or used only once, are not allowed to be returned.** Check the goods just as you would do in a retail store.

You only have to pay for a possible loss in value of the goods, if this loss of value is due to a non-necessary for the examination of the nature, characteristics and function of the goods handling.

An unnecessary way to check the nature, characteristics and function of the goods is the processing of food products or groceries into food and drinks.

If you have any questions about GASTROBACK® products, if your unit is not working properly straight away or if you need any accessories or spare parts for your GASTROBACK® product please contact our customer service before returning.

### **GASTROBACK® Customer Service Hotline:**

Phone: **+49 (0) 4165 – 22 25 0**

E-Mail: **info@gastroback.de**

## **DEAR CUSTOMER!**

Your new electronically controlled Design Oven Air Fry & Pizza is a compact oven that can be connected to a usual power outlet and operated on any heat-resistant workspace – a real alternative to a common oven for baking smaller amounts. What's more, the oven even provides an Air Fry function that is operating without any cooking oil.

The oven provides the features of a state-of-the-art oven, which are familiar to you via any common range. This includes even grilling via a rotisserie spit. Use one of the pre-set, factory optimized programs for toasting, defrosting, baking pizza, and making your own French fries from fresh potatoes without any additional fat. A great deal more is possible, when selecting the appropriate heat distribution via upper and/or lower heat just as you are used to, when using your range. Due to the high performance heating system and compact oven compartment, even high temperatures will be met within 5 minutes. Take the advantage of the very fast respond to your settings and the low energy consumption.

These instructions for use will inform you about the various functions and features and make it easy to take pleasure in your new oven.

We hope that you will enjoy your new GASTROBACK® Design Oven Air Fry & Pizza.

Your GASTROBACK GmbH



## IMPORTANT SAFEGUARDS

Carefully read all instructions given in this booklet before operating this appliance. These instructions are an essential part of the appliance. Do not pass the appliance without this booklet to third parties. Save all instructions for further reference.

Do not attempt to use or treat this appliance or any parts or accessories in any other way or for any other than the intended use, described in this booklet. Unintended use and especially misuse may cause severe injuries and damage due to electric shock, moving parts, fire, and heat. Do not use the parts of the appliance with any other device. There is no warranty claim of the purchaser or liability to recourse of the manufacturer, if any damage and injuries are caused by unintended use or improper treatment.

**Do not attempt to repair the appliance or any parts of it on your own (e.g. power cord).** Please contact your vendor. If there are any uncertainties or additional information is required, please feel free to contact the GASTROBACK® Customer Care Center (phone: +49 (0)4165/22 25-0 / e-mail: info@gastroback.de).



## GENERAL SAFETY INSTRUCTIONS

- **Do not leave the appliance unattended, when it is connected to the power supply!** Always unplug the appliance for moving or cleaning it and when it is not in use.
- This appliance is for household use only and NOT intended for use in moving vehicles. Do not operate or store the appliance in humid or wet areas or outdoors.
- Check the entire appliance regularly for proper operation (e.g. check for distortion, excessively frayed or melted parts, cracks, leaks, corroded pins of the power plug, over-heating). Do not operate the appliance, when the appliance or any part of it is likely to be damaged, to avoid risk of fire, electric shock, or any injuries to persons and/or damage. The appliance or its parts are likely to be damaged, if the appliance has been subject to inadmissible strain (e.g. moisture in the housing, over-heating, mechanical or electric shock), or if there is any damage, or if the appliance is not working properly. In case of any severe problem during operation (e.g. smoke escaping from burnt food), immediately unplug the appliance. If any malfunction occurs, get in contact with an authorized service centre for examination and/or repair.
- Do not use spare parts and accessories that are not recommended by the manufacturer. Unsuitable or damaged parts could break, melt, and/or catch fire during operation, thus causing risk of injuries and damage due to high temperature, fire, harmful substances, and electric shock.
- 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 unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- 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.
- Operate the appliance on a well accessible, stable, level, clean, dry, and suitable large table or counter that is resistant against heat, fat, and water. The rear of the appliance shall be placed against a heat-resistant wall. A protrusion at the rear of the housing ensures a minimum of free space. For operation, leave at least 20cm of free space on each side, to ensure sufficient ventilation and avoid damage due to heat and hot steam. **The appliance is not suitable for built-in operation in a cabinet or fitted kitchen.**
- Do not place any clothes or tissue or other foreign objects under or on the appliance during operation, to avoid risk of fire, electric shock and overheating. The ventilation slits in the sides and rear of the housing may not be blocked. For operation, do not place the appliance over a power cord or on the edge of the table or counter.
- The of the appliance is heated electrically. Do not place the appliance or any part of it on or near hot surfaces (heater, gas burner, grill, range, or oven). Do not place any hard and/or heavy objects on the appliance.
- Always ensure that the crumb tray is inserted correctly during operation.

- Do not use violence. Special care is necessary during operation and cleaning to avoid hazard of over-heating and electric shock and to avoid damage to the heating elements. Do not scratch on the heating elements.
- Always unplug the appliance from the power outlet and let the appliance cool down before cleaning or moving the appliance and before removing the crumb tray. Always clean the appliance thoroughly after each use to avoid food baking on the surfaces and possibly catching fire.
- The oven compartment and the backing tray are equipped with a non-stick coating. Do not use abrasive cleaners, metal scouring pads or any hard and sharp objects (i.e. scraper, metal cleaning pads) for cleaning to avoid damage to the surfaces. **Do not place the appliance or any part of it in an automatic dishwasher.**

### **IMPORTANT SAFEGUARDS FOR ELECTRICAL APPLIANCES**

Ensure that the voltage rating of your mains power supply corresponds to the voltage requirements of the appliance (220-240V~, 50/60Hz, at least 16A). Always connect the appliance directly to a separately protected mains power supply wall socket with protective conductor (earth/ground) connected properly. The installation of a residual current safety switch with a maximum rated residual operating current of 30mA in the supplying electrical circuit is recommended. If in doubt, contact your electrician for further information.

- In various foreign countries, the specifications for power supplies are subject to incompatible norms. Therefore it is possible that power supplies in foreign countries do not meet the requirements for safe operation of the appliance. Thus, before operating the appliance abroad, ensure that safe operation is possible.
- The appliance is not intended to be operated via an external timer or separate remote-control system. Do not use any type of extension cord or multi-socket outlet.
- Before operation completely unwind the power cord. The power cord may never be knotted, twisted or squeezed. Do not pull or strain the power cord. Do not let the plug or power cord hang over the edge of the table or counter. Take care that no one will pull the appliance by the power cord, especially when children are near. Always grasp

the plug to disconnect the appliance from the power outlet. Do not touch the plug or appliance with wet hands, while the appliance is connected to the power supply.

- Keep the power cord away from hot surfaces (e.g. exterior of the appliance) or sharp edges. Do not place the appliance on a power cord. If the power cord warms up during operation or is likely to be damaged, it must be replaced by an authorised service centre. Do not attempt to repair the power cord!
- Do not use the appliance in moist or wet areas. Do not place or immerse the appliance or power cord in water or any other liquid. Do not pour or spill any liquids on or in the oven or power cord to avoid risk of fire and electric shock. When liquids are spilled on the appliance, immediately unplug the appliance, dry the appliance, and then leave it dry naturally for at least 1 day with the oven door open.

### **HOT SURFACES – RISK OF BURNS**

This appliance is intended for cooking food. The heating elements within the oven compartment are heated electrically and may reach very high temperatures (red heat) during operation. **Do NOT touch the heating elements with your skin or any objects during operation and some time thereafter.**

- During operation do not place any objects or tissue on or under the appliance, to avoid risk of overheating. Before operation, always ensure that there are no foreign objects (e.g. unsuited paper, plastic containers, kitchen foil) in the oven compartment and remove all accessories not in use.
- Do not insert oversized food or food wrapped in unsuited foil or packed in unsuited containers, to avoid risk of intoxication, overheating, fire, electric shock, and damage. **Do not operate the appliance without the crumb tray inserted properly.**
- Even the exterior of the oven and the oven door may become hot during operation. For operation, do not place the appliance near heat-sensitive objects. Metal surfaces could heat up, when the oven is operated near or on them. Only touch the appliance at the operating elements, while the appliance is in use or still hot.

- Always leave the oven and its accessories cool down, before cleaning the oven, removing the crumb tray, or moving the oven. Pay attention when handling hot dishes, hot oven accessories or hot food. Use oven gloves for touching and/or moving hot parts. We recommend to remove the insets and rotisserie spit via the provided handles.
- **During operation and some time thereafter, always ensure that the heating elements will not be touched by any food or other objects (e.g. tin foil, spits, baking paper, baking dishes).** to avoid risk of overheating, fire, electric shock, and damage to the oven.
- During operation, hot air and hot steam may escape from the rim of the oven door and ventilation slits. This holds especially, when opening the oven door. Do not hold your hands, face and arms over the appliance during operation and thereafter. Only use heat-resistant containers (e.g. oven-proof glass, ceramics, or metal).
- Do not use airtight containers as food and air extend when heated. Therefore the container may explode. Shortly after operation, only place hot food and accessories (e.g. insets, pizza stone) on heat resistant surfaces. Leave your food cool down sufficiently, before consumption.
- Do not cover the crumb tray or any other parts of the oven with metal foil or baking paper to avoid overheating, fire and electric shock. Do not cook any food on the crumb tray.
- During operation keep the appliance in an appropriate distance to furniture, walls, boards, curtains, table decoration and other inflammable objects. Do not operate the appliance near inflammable liquids (i.e. high-proof alcohol) or beneath any heat-sensitive or moisture-sensitive materials or beneath boards or drop-lights to avoid damage caused by steam, condensate or fire.
- **Food can catch fire, when overheated!** Always avoid to excessively extend the appropriate cooking time and clean the oven after each operation. Remove any residues of food, before using the oven again.
- **Immediately unplug the appliance, if any severe problem occurs during operation** (e.g. overheating, fire). **If food in the oven compartment starts smoking or catches fire, LEAVE THE OVEN DOOR**

**CLOSED to prevent oxygen from getting into the oven, leading to a flashback and/or explosion. Leave the appliance cool down under close supervision.** Thereafter, carefully remove the burnt food and take the appliance to an authorized service centre for examination and repair.



### MOVING PARTS

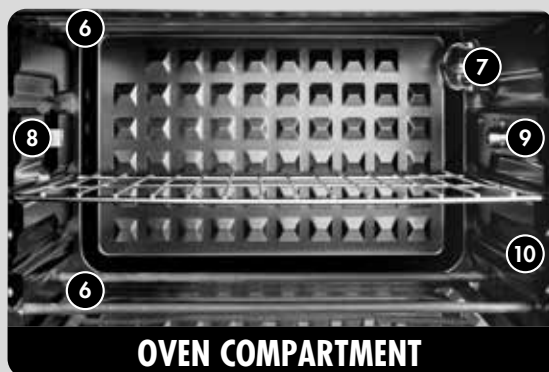
- During operation, the rotor drive may move and turn the installed rotisserie spit. Do not touch the rotisserie spit with your hands or any foreign objects (e.g. spoon, ladle, fork) during operation of the rotor to avoid touching hot parts of the oven. Always activate the pause function via the Start/Pause button, before checking the consistency of your food.

## TECHNICAL SPECIFICATIONS

<b>Model:</b>	42815 Design Oven Air Fry & Pizza
<b>Power supply:</b>	220-240 V ~, 50/60 Hz
<b>Maximum power consumption:</b>	1400-1680 W
<b>Oven lamp:</b>	pin based lamp, G9, 25 W (plug socket!)
<b>Length of power cord:</b>	approx. 95 cm (38 inch)
<b>Weight:</b>	approx. 11.22 kg
<b>Dimensions, housing:</b>	approx. 395 mm x 374 mm x 357 mm (width x depth x height)
<b>Dimensions, oven compartment:</b>	approx. 315 mm x 305 mm x 220 mm (width x depth x height), approx. 22 litres
<b>Oven functions:</b>	upper and/or lower heat, convection fan (2 levels), spit rotor
<b>Temperature:</b>	minimum: 55°C; maximum: 200°C (Air Fry) or 220°C (normal); steps of 5°C
<b>Baking time:</b>	1 to 120 minutes
<b>Certificates:</b>	   <a href="http://www.tuev-sued.de/ps-zert">www.tuev-sued.de/ps-zert</a>

These specifications may change without notice.

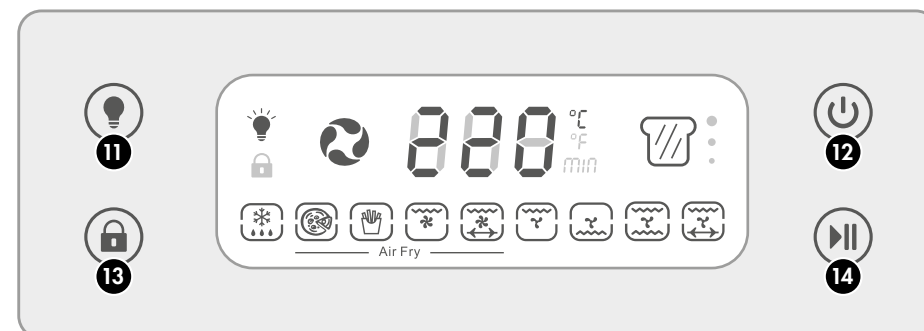
## KNOWING YOUR NEW OVEN



**OVEN COMPARTMENT**

- 1 **PROGRAM DIAL** – Turn this dial for selecting the program.
- 2 **SETTING DIAL** – Turn here for selecting temperature and time.
- 3 **DISPLAY AREA** – Shows the time (minutes or seconds) and temperature (°C or °F).
- 4 **OVEN COMPARTMENT**
- 5 **NON-SLIP RUBBER FEET**
- 6 **6 HEATING ELEMENTS** 4 at the top and 2 at the bottom of the oven compartment. Can be activated separately for getting the desired heat distribution.
- 7 **OVEN LIGHT** – May be switched on and off at will via the light button.
- 8 **SPIT HOLDER** – For hanging in one end of the rotisserie spit
- 9 **ROTOR DRIVE** – Insert the rotisserie spit into this opening for coupling it to the motor.
- 10 **3 SHELF SLOTS** – For positioning your food within the oven compartment.

## KONSOLE



- 11 **LIGHT BUTTON** – For switching the oven light on or off.
- 12 **ON/OFF BUTTON** – For switching the oven on or off.
- 13 **CHILD LOCK BUTTON** – Use this button for locking or unlocking the operating elements.
- 14 **START/PAUSE BUTTON** – Use this button for starting or interrupting the selected program.

	<b>OPERATION ICON</b>		<b>TOAST ICON</b>
	<b>DEFROST ICON</b>		<b>UPPER HEAT ICON</b>
	<b>PIZZA-ICON</b>		<b>LOWER HEAT ICON</b>
	<b>FRIES-SYMBOL</b>		<b>UPPER AND LOWER HEAT ICON</b>
	<b>UPPER HEAT AIR FRY ICON</b>		<b>NORMAL ROTISSERIE ICON</b>
	<b>AIR FRY ROTISSERIE ICON</b>		

**REMOVABLE CRUMB TRAY, GRILLING RACK, WIRE BASKET AND ROTISSERIE SPIT** are dishwasher safe.

## PROPERTIES OF YOUR NEW OVEN

Your new Design Oven Air Fry & Pizza is heated electrically and may be connected to a usual wall power outlet of a power supply meeting common standards (see: 'Important Safeguards for Electrical Appliances'). Therefore, this oven does not need any special electric installations.

- **All features included:** The Design Oven Air Fry & Pizza comes with all crucial features and possibilities of a conventional "large" oven, making it easy to cook almost all dishes you are used to prepare in the oven of your range.
- **Special Air Fry feature and normal convection:** The convection fan may be operated with 2 speed levels.
  - Select programs with normal convection for all common tasks.
  - Select a program with high-speed convection (Air Fry) in combination with high temperatures for performing modern, fat-free air frying. At low temperature, you may use the oven for drying food (see: 'Convection and Air Fry Programs').
- **Efficient use of energy:** Due to the small oven compartment and efficient laying of the heating elements, this oven reaches even the highest temperature in an astonishing short time (approx. 5 minutes) with remarkably lower energy consumption. Therefore, the oven is saving energy, time, and money (see: 'Heating Elements within the Oven compartment').
- **Fast respond to temperature changes:** You can change the temperature and time settings whenever you like. The oven responds to an increased temperature within some seconds. According to the small oven compartment, decreasing the temperature will be effective too after a short time. As a consequence, you get the full control on the baking process (see: 'Heating Elements within the Oven Compartment').
- **Upper and lower heat used separately or together:** Simply select the appropriate program.
- **Acoustic signals:** Each entry via the sensor buttons is confirmed via a beep. Additionally, crucial steps of the food preparation and operation of the oven are indicated via acoustic signals.
  - The pizza program issues a signal, when the set temperature is reached.
  - The fries program indicates the half of the set baking time. Turn the food for even browning.
  - The end of each program is indicated via series of beeps.
- **4 pre-defined programs for special use:** toasting, thawing frozen food, making pizza and French fries.

### NOTE

Usually, the display shows the baking time in minutes. However, **with the toast program selected, the unit of the baking time is switched to seconds automatically**, because the results when roasting bread may differ remarkably with several seconds more or less.

- **Pizza stone and pizza program:** Use the ceramic pizza stone for baking your self-made pizza. Place the pizza stone on the grilling rack and insert it in the middle shelf. The dedicated pizza program is adapted to this type of use (see: 'Pre-Defined Programs and Functions').

### NOTE

Normally, there is no need for preheating the oven. If you wish to preheat (e.g. for preheating a baking dish or the pizza stone), use the acoustic signal, the oven issues with the pizza program as soon as the set temperature is reached. Take 3-5 minutes into account.

- **Rotisserie spit and rotisserie programs:** The rotisserie spit may be used for all types of food, that can be fixed securely at the rotisserie spit and will not fall apart during baking. You can use the rotisserie drive with both convection levels (normal or Air Fry; see: 'Tips for Best Results / Using the Rotisserie Spit').
- **Child lock:** Use this feature for locking the operating elements against unintended touch (see: 'Locking the Control Panel Against Unintended Touch').
- **Automatic shut-off:** If the appliance is idle for more than 3 minutes (no program is running, the pause function is activated, no buttons are pressed) the oven will automatically switch back to standby mode: the control panel gets dark with only the on/off button flashing. Any paused program will be cancelled completely. Due to this feature, you are ensured that the oven will not run on uselessly, if you have forgotten to switch it off.



HEATING ELEMENTS WITHIN THE OVEN COMPARTMENT

Due to the smaller oven compartment and the differing design with the heating elements lying within the oven compartment, the Design Oven Air Fry & Pizza offers some advantages to the usual oven of a range. Saving energy, time and money is the outcome for you.

- The set temperature is reached within a few minutes, which makes preheating unnecessary in most cases. What's more, when high temperatures are selected, the heat radiation via the heating elements starts the baking process even after a few seconds.
- Depending on the type and consistency of your food, the required baking time and temperature are reduced remarkably.
- The reaction of the oven to changes of the settings (selection of upper and lower heat, temperature) is outstanding fast, therefore bringing the baking process completely under your control.

3 SHELF SLOTS

You may select one of 3 shelf slots for the insets (baking tray, grilling rack, wire basket). Use this feature to place your food at the required position, depending on the size of your food and the distribution of heat within the oven. The following table holds some guidelines for selecting the optimum shelf slot.

**IMPORTANT** -Always ensure to leave sufficient distance to the heating elements: approx. 3 cm; 1 1/5 inches; width of a teaspoon. When operating the oven at high temperature, you should even leave a significantly larger distance..

**⚠ CAUTION** – The insets may fit directly below the top heating elements. **DO NOT** operate the oven with the insets in this position to avoid overheating. However, the wire basket may be inserted there but this is not recommended due to the short distance to the top heating elements.

Shelf Slot	Use for ...
Top	Use it for grilling most slices of meats and toasting plain bread slices or thin sandwiches. Additionally, insert the wire basket here for air frying and drying.  <b>CAUTION:</b> Keep in mind that some types of food rise during heating. Ensure to keep sufficient distance to the top heating elements throughout the complete heating process. If in doubt, select the middle shelf slot.

Middle	Best suited for most baking and cooking tasks, including reheating, defrosting, toasting, pizza, and braising. Suitable for grilling or toasting some taller items (e.g. larger pieces of meat or meat with fillings, shish kebab, vegetable spits, thick burgers) .
Bottom	The bottom shelf slot leaves plenty of height for cooking, reheating, and warming of any larger items. Additionally, use this position for most types of roast and when cooking via upper heat only (bottom heating elements deactivated).  <b>CAUTION: DO NOT</b> insert the wire basket into the bottom shelf slot, because it may touch the bottom heating elements and therefore cause overheating and damage.

SEPARATELY CONTROLLED UPPER AND LOWER HEAT

There are 4 heating elements at the top and 2 heating elements at the bottom of the oven compartment. Top and bottom can be operated separately. This way, the heat distribution within the oven compartment can be controlled and adapted to the requirements of your dishes. The convection fan realizes an even heat distribution (see: 'Convection and Air Fry Functions').

**NOTE**  
Especially when using high temperatures, an important part of the heat transfer is carried out via direct thermal radiation from the heating elements. The convection fan has no influence on this effect. Thus, despite of using the convection fan, it is crucial to keep sufficient distance to the heating elements to get an even browning.

CONVECTION AND AIR FRY FUNCTIONS

The oven offers 2 convection fan speeds: In normal mode the convection fan is working with reduced power for ensuring an even heat distribution within the oven compartment.

The Air Fry programs activate the full power of the convection fan for solving special and unusual tasks. This includes frying fresh food without any additional fat but just with hot air. Frying freshly made potatoe stripes for getting French fries is a typical usage.

Because the temperature and baking time are freely adjustable, even unusual tasks are possible. For example: select a temperature of 55-80°C for drying fruit, vegetables, herbs, and more.




DISPLAY, ICONS AND DIALS


The control area including the sensor buttons, program / function icons and dials is covered via a smooth transparent sheet—without any grooves or gaps.

- As a default, the centre of the upper line of the control panel shows the **set temperature**. During running, the actual temperature (pizza program) or the still remaining baking time may be displayed.
- Via pressing the centre of the selection dial (right dial button) shortly, the display is **toggled between the temperature and baking time**.
- With the temperature shown on the display, hold the right dial button pressed for approx. 5 seconds to **toggle the temperature unit** between °C and °F.
- For selecting the desired **program**, turn the program dial (left one). The icon of the currently selected program flashes and the preset default temperature is shown on the display.
- Confirm the selected program via pressing the dial button of the program dial. All other program icons get dark.
- With a program selection confirmed, you can **set the temperature and baking time** via turning the setting dial. The oven will always be working with the values, shown on the display.












Buttons Available on the Control Panel



The sensor buttons on the control panel respond to a light touch. There is no need for pressing them.

Button	Function
	<b>Light button:</b> Switches the lamp within the oven compartment on or off. The appropriate icon illuminates, when the lamp is switched on. When in doubt, use this feature for checking the functioning of the oven lamp (see: 'Replacing the Oven Lamp').
	<b>Lock button (child lock):</b> Hold your finger on this button for approx. 3 seconds for locking or unlocking the control panel against unintended touch. The lock icon illuminates or gets dark accordingly.  <b>Note:</b> While a program is running, in general, all buttons are available. Only the program dial (left) and setting dial (right) are locked automatically (see: 'Pause Function'). When using the child lock, the buttons are locked too. The only exception is the lock button.
	<b>On/off button:</b> When the oven is switched off (standby mode), this button flashes, while all other buttons and icons on the control panel stay dark. Via touching this button, you can cancel any running program immediately and return to standby mode.

	<b>Start/pause button:</b> Starts the currently selected programm with the settings shown on the display. While a program is running, touching this button interrupts the program, keeping the oven waiting for further entries (see: 'Pause Function' and 'Operation / Starting the Program'). For resuming operation, touch the start/pause button again.  <b>Note:</b> While the program is interrupted, the current settings of temperature and still remaining baking time are kept but can be changed (right dial) without cancelling the program. When selecting another program (left dial), the interrupted program is cancelled automatically.
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Icons of Programs and Functions

Icon	Meaning
	<b>Light icon:</b> Illuminates, when the lamp of the oven compartment is on.
	<b>Lock icon:</b> The operating elements are locked (child lock), when this icon illuminates.
	<b>Operation icon:</b> The icon is animated, while a program is running.
	<b>Toast icon:</b> The dots at the right side show the selected browning. The more dots illuminate, the darker is the browning. Upper and lower heat are used. <b>Note:</b> When activating the toast program, the baking time is shown in seconds and the entry "min" on the display gets dark.
	<b>Defrost icon:</b> Use this program for thawing frozen food. The temperature is fixed to 60°C.
	<b>Pizza icon:</b> This program is adapted to baking pizza and uses the Air Fry function (high-speed convection) and upper and lower heat. However, of course, you may use it for other similar tasks. <b>Note:</b> The oven issues an acoustic signal, as soon as the set temperature is reached (see: 'Pre-Defined Programs and Functions'). We recommend to use the pizza stone for pizza.
	<b>Fries icon:</b> Select this program for making French fries from frozen pre-baked fries or fresh potatoes. This program uses the Air Fry function and upper heat. Spread the potato stripes on the wire basket. <b>Note:</b> When using this program, the oven issues an acoustic signal, as soon as half the baking time ran out. This is the right moment for turning your food in the wire basket to get an even result.
	<b>Upper heat Air Fry icon:</b> This program is suited for almost all tasks that require high-speed convection.
	<b>Air Fry rotisserie icon:</b> This rotisserie program gives a crispy even crust for grilled food, which can be roasted on the rotisserie spit (see: 'Pre-Defined Programs and Functions'). Only the top heating elements are activated.
	<b>Upper heat icon:</b> Only the top heating elements (2 heating rods) are activated with normal speed convection.
	<b>Lower heat icon:</b> Only the bottom heating elements (2 heating rods) are activated with normal speed convection.

	<b>Upper and lower heat icon:</b> All heating elements (6 heating rods) are activated.
	<b>Normal rotisserie icon:</b> Use this program for all common tasks using the rotisserie spit. Only the top heating elements are activated.

## PRE-DEFINED PROGRAMS AND FUNCTIONS

The Design Oven Air Fry & Pizza comes with 10 pre-defined programs/functions. 4 programs offer optimized factory settings for the dedicated types of dishes and food: toast, defrosting, pizza and French fries. Nonetheless, you can change these settings just before starting the program. Alternatively, you can combine the functions of the oven at your will by selecting the appropriate function: activation of the heating elements for upper and/or lower heat or usage of the rotisserie spit, and selection of the speed-level of the convection fan (normal or Air Fry).



### NOTE









Any changes of the pre-defined programs will be active only during the current run and the oven will recall the factory settings again, whenever selecting the program again.

## Default Settings of the Pre-Defined Programs

### NOTE

For the dedicated tasks, we recommend to start with the default settings and adapt these values to your liking when having experience with this oven. If you decide, that the factory settings are not suitable for your dishes, you can adapt the setting to your needs even during operation (see: 'Operation / Checking and Changing the Settings').

Program, Function	Use it for ...	Recommen- ded shelf slot	Rotor	Icon	Fan	Temperature C / °F	Time
<b>Toast</b>	Slices of bread with topping or filling also, sandwiches, buns; 3 browning levels	top, middle, bottom	no		normal	55-220°C (130-430°F)	300, 350, 430 5-600 seconds
<b>Defrost</b>	Thawing frozen food	middle, bottom	no		normal	60°C (140°F) not adjustable	30 Min 1-120 minutes

<b>Pizza</b>	Pizza and others; on the pizza stone or backing tray; generates a crispy crust	middle	no		Air-Fry	55-200°C (130-390°F)	10 Min 1-60 minutes
<b>Fries</b>	French fries or potato chips from pre-baked fries or fresh potatoes; other dishes; use the wire basket	top	no		Air-Fry	55-200°C (130-390°F)	18 Min 1-60 minutes
<b>Air Fry upper heat</b>	Universal use of the Air Fry function	top, middle, bottom	no		Air-Fry	55-200°C (130-390°F)	20 Min 1-60 minutes
<b>Air Fry rotisserie*</b>	Grilling via the rotisserie spit and Air Fry function	-/- (Rotor)	yes		Air-Fry	55-200°C (130-390°F)	35 Min 1-60 minutes
<b>Upper heat</b>	Universal use according to your recipe**	top, middle, bottom	no		normal	55-220°C (130-430°F)	20 Min 1-60 minutes
<b>Lower heat</b>	Universal use according to your recipe**	top, middle, bottom	no		normal	55-220°C (130-430°F)	20 Min 1-60 minutes
<b>Upper and lower heat</b>	Universal use according to your recipe**	top, middle, bottom	no		normal	55-220°C (130-430°F)	20 Min 1-60 minutes
<b>Rotisserie*</b>	Normal Grilling via the rotisserie spit	-/- (Rotor)	yes		normal	55-220°C (130-430°F)	30 Min 1-60 minutes

\* Both rotor programs (for the rotisserie spit) only use the top heating elements.

\*\* Please refer to the hints given in chapter 'Tips for Best Results'.

## Course of the Pizza Program

For baking pizza, we recommend to use the pizza stone in combination with the program pizza. The pizza program is adapted to the pizza stone. However, of course you may use the backing tray as well.

Place the pizza stone on the grilling rack and push the grilling rack into the middle shelf slot. If you expect juices dripping from the pizza stone, you may push the baking tray into the bottom shelf slot to collect the juices, and therefore protecting the bottom heating elements and crumb tray.

- When the pizza program is started, the actual temperature within the oven compartment is shown on the display. The pizza program is operated with the Air Fry function and upper and lower heat.
- In general, it is not required to preheat the oven. If you wish to do so, you may use the acoustic signal, issued when the set temperature is reached. **The heating process will take approx. 5 minutes** (beginning at room temperature).
- After reaching the set temperature, the oven interrupts the running program automatically. When preheating the oven, use this break for placing the prepared pizza into the oven.
- After a break of 3 minutes, **the oven resumes operation automatically** (with Air Fry function) and the count-down of the baking time (10 minutes) starts. In most cases, manual intervention is not required.

### PAUSE FUNCTION

You can interrupt operation at any time via the start/pause button (⏸) (pause function). When paused, the cooking time stops, the heating elements keep switched off and the rotisserie rotor stops.

- Use the pause function for inserting your food after preheating or checking your food during baking.
- Temperature and baking time can be changed at will, while the program is interrupted (see: 'Operation / Monitoring the Baking Process and Adapting the Settings').
- When resuming operation via the start/pause button (⏸) the oven will use any new settings you made during interruption.
- The interrupted program will be cancelled in the following cases:
  - You select another program via the program dial. Thereafter, you can set up the new program (see: 'Operation / Checking and Changing the Settings').
  - You touch the on/off button (⏻), for switching off the oven (standby mode).
  - The program is interrupted with no entries made for more than 3 minutes. In this case the oven switches off automatically and you cannot resume the interrupted program. Switch on and set up the oven again.

### LOCKING THE CONTROL PANEL AGAINST UNINTENDED TOUCH


When a program is running, both dials are ineffective automatically. Only the sensor buttons on the control panel are available. Via the child lock, you may lock the on/off button (⏻) and start/pause button (⏸) as well.

**To lock or unlock the control panel:** For locking the control panel, hold the lock button (🔒) pressed for approx. 3 seconds. Repeat this action, for unlocking the buttons. The lock icon 🔒 is illuminated, when the child lock is activated.

### USEFUL ACCESSORIES

Accessories required for using the various features of the oven are part of the shipping list: baking tray, grilling rack, wire basket, rotisserie spit, and pizza stone. Always ensure that the utensils used with the accessories do not touch the heating elements (e.g. tin foil, baking paper, skewers, cords).

Accessory	Use it for ...
<b>Baking tray</b>	<p><b>Baking:</b> Bread and buns, cookies, pastry, yeast cake (without baking dish).</p> <p><b>Roasting/Grilling:</b> Pieces that may fall through the grilling rack and/or fall apart (e.g. fish); contact grilling of thin slices; all types of food that may be baked within a grilling pan.</p> <p><b>Note:</b> Due to the non-stick coating, most types of food may be prepared directly on the baking tray. Alternatively, coat the baking tray with tin foil (e.g. for meat, fish) or baking paper (for cakes and cookies). For contact grilling, you should use the bottom shelf slot and the program for lower heat only (🔥). Preheat the baking tray at 220°C (430°F). Warm up your food to room temperature, before placing it onto the hot baking tray. Depending on the type and consistency of your food, you should empty surplus juices intermediately.</p>
<b>Grilling rack</b>	<p><b>Baking and Re-heating</b> with the pizza stone, oven-proof baking dishes, or packs of thick tin foil: gratin, cake, fish, pizza and other food, baked on a bottom of yeast dough. For pizza and the like, you may use the pizza stone.</p> <p><b>Roasting and braising</b> in oven-proof roasters or (with restrictions!) a cooking brick.</p> <p><b>Grilling:</b> all pieces that will not fall through the grid and do NOT fall apart during cooking. (e.g. meat, shish kebab, sausage). Insert the baking tray below the grilling rack for catching droplets.</p> <p><b>Note:</b> For smaller pieces, you may use the wire basket. Place the baking dishes, roaster, pizza stone, or alu pack directly onto the grilling rack and select a shelf slot that will ensure that the used vessel and food within will keep a distance of at least 3 cm (1 1/5 inch) to the top heating elements. Sufficiently solid types of food may be placed directly onto the grilling rack. However, <b>in this case, do not forget to push the baking tray into the bottom shelf slot for protecting the bottom heating elements and crumb tray from droplets and crumbs.</b> Cooking bricks must be soaked in water before usage. <b>Heat the cooking brick slowly in several steps. Otherwise, it may burst!</b></p>

<b>Wire basket</b>	<p><b>Air Fry:</b> Pieces of food that may be baked within a fryer (e.g. French fries, potatoe chips, pieces of meat, or breaded cheese). Beachten Sie die Angaben in Ihrem Rezept.</p> <p><b>Drying (dehydrating):</b> Spread the pieces of your food separated from each other as far as possible. Select a temperature of max. 80°C and use the Air Fry function (  ). Depending on the thickness, humidity of your food, and selected temperature, the complete procedure may last for 6-10 hours.</p> <p><b>Baking / grilling:</b> All pieces, which are too small for the grilling rack, but do not fall apart.</p> <p><b>Note:</b> When using the Air Fry functions, spread your food evenly on the wire basket to ensure free air circulation. When juices and crumbs may fall down (e.g. when air frying breaded meat or breaded cheese), insert the baking tray in the bottom shelf slot.</p>
<b>Rotisserie spit</b>	<p>This accessory is suited for all types of food of sufficient size that can be fixed securely to the rotisserie spit and will not fall apart during baking (see: 'Tips for Best Results / Using the Rotisserie Spit').</p> <p><b>Note:</b> Only use food-safe and sufficiently heat-resistant cords (e.g. non-treated cotton, hemp, or linen) or food-safe clamps and screws.</p>
<b>Pizza stone</b>	<p>For use, place it onto the grilling rack. You may use it for baking pizza and other dishes; especially those that consist of a yeast dough bottom with toppings.</p> <p><b>Note:</b> Depending on the desired consistency of the dough bottom, it may be useful to preheat the pizza stone. The pizza program indicates the moment, when the set temperature is reached via an acoustic signal.</p>

For special tasks, pre-defined programs are offered, providing a set of adjustments (see: 'Pre-Defined Programs and Functions'). Use the provided handles for removing hot accessories from the oven—especially when baking at high temperatures. This way, you can handle your food hygienically and safely, avoiding to get burnt at hot parts.

Hook up the rim of the insets (baking tray, grilling rack, wire basket) with the tray handle. Support the rotisserie spit by holding the hooked ends of the spit handle in the grooves at both sides of the rotisserie spit.

**⚠ CAUTION** – The spit handle is only suited for moving the rotisserie spit. Do NOT use it for the other accessories, because they may fall or tilt in this handle. To avoid damage and injuries by hot parts, ensure to hook in the handles correctly. Move the accessories with care and hold them level to avoid that the accessories or the food may slip out. In any case, we strongly recommend to use oven gloves.

## TIPS FOR BEST RESULTS

Due to the design of the oven and the convection functions (normal or high-speed for Air Fry) the Design Oven Air Fry & Pizza heats with higher efficiency than a common oven. Therefore, your food can be baked within a shorter baking time and/or at lower temperature.

- During your first tries, check the consistency of your food in time to avoid missing the optimum point and, if required, adapt the temperature accordingly (see: 'Operation / Checking and Changing the Settings').
- Your new oven reaches the set temperature in a shorter time than a common oven. Beginning at room temperature and the convection fan running on Air Fry speed, 100 °C is reached within 2 minutes and 200°C in approx. 5 minutes. As a result in most cases, preheating the oven (stated in most recipes) is unnecessary. However, when entering the baking time, please consider the time, the oven needs for reaching the set temperature.
- Depending on the type of food, even **the baking time may be remarkably shorter and/or a lower temperature may be set.** You should check the doneness of your food remarkably earlier to avoid burning your food.
- Especially for recipes that demand very high temperature settings, you should decrease your settings for this oven by at least 10-20°C compared with the recommended values. In general:
  - higher temperature settings lead to a darker browning with lower temperature in the core.
  - select a lower baking temperature for getting your food well-done with a tender crust or lighter browning (e.g. cakes, gratin or chicken filets).
- The respond to any changes of the temperature setting is astonishingly fast. When increasing the temperature, the new setting is reached within some seconds. Lower temperatures are met in a short time too due to the small oven compartment. Therefore, the consistency of your food can be controlled easily. For example: you can brown cake, gratin, and meat after it is done via increasing the temperature or switching to a programm with upper heat only. Depending on the type of food and the doneness, even a few minutes will do. **Keep an eye on it to avoid burning your food!**
- Your recipe may require a preheated baking dish (e.g. when using a roaster or cooking brick). However, do not forget to place your food into the oven after 5-10 minutes to avoid useless energy loss. You may use the Air Fry function, for getting a crispy crust.
- When baking your food in an oven, additional fat is not required. However, for keeping the crust extra light, evenly coat the food via a little cooking oil. This

holds especially, when using the Air Fry function. For coating, use a pastry brush or pour a little cooking oil into a bowl, and toss your food therein.

- Always ensure to leave approx. 3 cm (1 1/4 inches, width of a teaspoon) of free space to the heating elements. When operating the oven at high temperature (above 180°C/360°F), you should leave a larger distance. This holds for dishes, spits and other utilities as well.
- At high temperature the baking process is speeded up at any parts that are near the heating elements. Thus, selecting another shelf slot has a high influence on the results (see: 'Properties of Your New Oven / 3 Shelf Slots'). In general, the crust will be more even with a larger distance to the heating elements.
- After a prolonged time of storage, your food may get dry and therefore the crust gets brown quickly or even burns. Some types of fruit or vegetables can be soaked in cold water for up to 30 minutes before baking. This may compensate the loss of water during storage. If it is compatible with your recipe, add some lemon juice to the water. Other types of food (e.g. fish) may be coated with some cooking oil.
- When you prepared your food with a marinade or paste containing large amounts of sugar or proteins, the crust may get brown quickly, when a high temperature is set. In this case, it may be crucial for getting the desired results to select a significantly lower temperature and increase the baking time. Supervise the baking process closely.
- Due to the heat radiation of the heating elements, convection is useful in any cases. Therefore, the convection fan cannot be switched off. Adapt the settings for your dishes accordingly. In most cases, you should decrease the temperature by 20-30°C (40-60°F) in comparison to baking without convection.
- If food could drip during cooking (e.g. when using the grilling rack, wire basket, or rotisserie spit), we recommend to insert the baking tray in the bottom shelf slot for protecting the heating elements and crumb tray. It is easy to clean the baking tray due to the non-stick coating. However, you may coat the baking tray with tin foil or baking paper.

#### NOTE

If required, the baking tray and grilling rack can be pushed into the same shelf slot simultaneously.

**⚠ WARNING** – Do not place any sheets of foil or paper directly onto the heating elements or onto the crumb tray. This may cause overheating and fire!

#### SPECIAL NOTES FOR BAKING MEAT

- For closing the pores of meat and holding back the juices, when baking meat within a baking dish (e.g. roaster, cooking brick), you should preheat the baking dish within the oven at high temperature, before placing the meat in it. Alternatively, sauté the meat in a frying pan from all sides, before baking.
- Meat should have room temperature, before you place it in the oven.
- The baking time of a piece of meat depends on the thickness, the type of meat, and the oven temperature. You may use a cooking thermometer to always get the same results. Penetrate the cooking thermometer into the thickest part of the meat for checking the core temperature. The optimum core temperature is between 65°C (150°F; rare) and 75°C (170°F; well done). Poultry should reach a core temperature of 85 °C (190°F).
- The higher the temperature of the oven the more weight the roast will lose. With normal convection, 130°C (°F) will do.
- If the roast has no crust or is still too light in colour at the outside after the desired core temperature is reached you may turn up the temperature of the oven to 175-200°C (350-410°F) and bake the meat for a few minutes. Keep an eye on the browning process to avoid burning the crust. If required, you may use the Air Fry function for this task too.
- When the meat is done you can keep it warm for 25-45 minutes by turning the oven to 70°C (160°F).

#### SUITED BAKING DISHES



Baking dishes made of metal (aluminium, stainless steel), oven-proof glass, and fire-proof ceramics or stoneware can be used in your oven. Please consider, that the glaze or coatings of some baking dishes are not suited for high temperature usage. Adhere to the manufacturer's instructions.

**⚠ WARNING** – Do not use any containers that could burst, melt, or become distorted, to avoid hazard due to splinters, liquids running out, and harmful substances.

**IMPORTANT** - It may be possible to use a small cooking brick. However, **cooking bricks may burst, when heated up too fast or uneven.** Therefore, when using this oven, it is required to heat it up carefully in several steps and keep a larger distance to the heating elements. If possible, insert the baking tray and the grilling rack simultaneously in the bottom shelf slot to protect the cooking brick from the heat radiation of the bottom heating elements. Then place the cooking brick on the grilling rack.


## USING THE ROTISSERIE SPIT

You may use the rotisserie spit for all types of food of appropriate size that can be attached securely to the spit and will not fall apart during baking, such as small parts of poultry that will fit into the oven without getting too near to the heating elements (e.g. chicken drumsticks).

- For using the rotor drive, you need to select a rotisserie program  (Air Fry) or  (normal convection). You can change any settings of these programs at will.
- The distance to the heating elements must be at least 3 cm (1 1/5 inch, width of a teaspoon). Attach your food to the rotisserie spit and fix it securely via the provided clamps and/or other utilities. Ensure to use heat-resistant and non-treated natural cord (e.g. hemp) or heat-resistant and food-safe clamps and skewers (e.g. made of metal or wood).
- Please keep in mind that food may get loose during the baking process. Therefore, keep the baking process under close supervision, when using a rotor program.
- When high temperatures are required, due to the special properties of the Design Oven Air Fry & Pizza it may be better to select the temperature somewhat lower than given in a recipe that is developed for a usual oven.
- When the crust is not as crispy as desired, although the core temperature is reached already, you may simply increase the temperature at the end of the baking time for some minutes (see: 'Operation / Monitoring the Baking Process and Adapting the Settings').

## FIRST USE

**⚠ WARNING – DO NOT let children play with the appliance, or any part or accessory of it, or the packaging!** The appliance may get hot even at the exterior. During operation and shortly thereafter, only touch the appliance at the operating elements.



Always hold the appliance at both sides at the bottom of the housing for moving the appliance. DO NOT grasp the appliance at the power cord or oven door for moving it. Always switch off the appliance (touch the on/off button , the control panel gets dark), unplug the appliance and leave the appliance cool down before moving or cleaning the appliance. Do not place the appliance or power cord in any liquids or pour or spill any liquids in or on the appliance. Do not place the appliance or any part of it in an automatic dishwasher.

Before switching on, always ensure that there are no foreign objects in the oven compartment.

**IMPORTANT** - The heating elements may smoke slightly and give off a burnt smell, when the oven is heated to high temperature for the very first time. This is entirely safe and will stop after a few minutes. However, to avoid that your food will be affected, we recommend heating up the empty oven for 20 minutes at 220°C, before first use. **Ensure good ventilation.** If the burnt smell persists on later use, clean the oven (see: 'Care and Cleaning'). If the burnt smell persists stubbornly even after thoroughly cleaning the appliance, return the appliance to an authorised service centre for examination and repair.

1. Unpack the appliance and all accessories carefully and check, if there are any parts damaged or missing. Keep the packaging until all parts have been found.
2. Carefully remove all shipping materials and promotional materials, but DO NOT remove any warning labels or the model label. Especially ensure to remove all foreign objects (e.g. packaging, promotional materials) from the oven compartment.
3. Before first use and after a prolonged period of storage, clean the appliance and its parts (see: 'Care and Cleaning').



**⚠ WARNING – For operation, do not place the appliance in a cabinet or board or under a board or drop light.** Do not place the oven on / in / near any hot surfaces to avoid overheating and risk of electric shock and fire. Do not place any clothes or tissue or other foreign objects on or under the appliance during operation. Do not block the ventilation slits of the housing. Ensure to keep the appliance in an appropriate distance (at least 1 m) to any inflammable objects (e.g. curtains, inflammable liquids). Additionally, keep a sufficient distance of approx. 20 cm to any other objects and to the edge of the table or counter. However, if possible, place the rear of the appliance directly against a heat-resistant wall (e.g. stonework).

4. Place the appliance on a suitable surface (see: 'General Safety Instructions'). Ensure that the ventilation slits in the housing are not blocked to avoid damage. Take all accessories and foreign objects out of the oven compartment. Close the oven door.
5. Completely unwind the power cord and plug in the appliance into a suitable wall power outlet (see: 'Important Safeguards for Electrical Appliances'). A beep sounds to indicate that the appliance is live. The control panel is illuminated completely for a moment. Thereafter the control panel gets dark again with the on/off button flashing. The oven is now in standby mode.
6. Touch the on/off button . The buttons and display of the control panel illuminate and the on/off button stops flashing.
7. Turn the program dial (left dial) until the icon  flashes (upper and lower heat, normal convection). The default temperature is shown on the display: 220°C.



## NOTE

During operation, the heating elements may reach red heat. This is normal and no reason for concern.

8. Touch the start/pause button . The cooking time is shown on the display as a count down and the oven light illuminates. The oven starts heating. As soon as the count down reaches "0", the oven switches off the heating elements automatically, issues an acoustic signal and displays "End".
9. Touch the start/stop button  for switching off the oven and unplug. Open the oven door and leave the oven cool down completely.
10. Wipe the oven compartment using a soft damp cloth (see: 'Care and Cleaning'). With the oven door open, leave the oven dry naturally for approx. 30 minutes.
11. Thereafter, push the crumb tray with the bent edge orientated to the rear into the bottom of the oven compartment below the bottom heating elements. Thereafter the appliance is ready for use.

## OPERATION


**⚠ WARNING** – Always ensure that the appliance and all its parts and accessories are **out of reach of children younger than 8 years**. Your new Design Oven Air Fry & Pizza is intended for baking edible food. For this, the heating elements on top and bottom of the oven compartment are heated electrically and may reach red heat. **The parts of the oven, including the exterior as well as the baking accessories used, and the food can reach very high temperatures and therefore, even a light touch with your skin may cause severe burns.** Protect your hands with oven gloves and use the provided handles to avoid burns and scalds.

Be careful when opening the oven door, because large amounts of steam and very hot air could escape from the oven compartment. While handling your food, ensure that liquids within the baking dishes are not spilled.

**⚠ WARNING** – Risk of Overheating: Do not cover the crumb tray or bottom of the oven compartment with foil.

**⚠ CAUTION** – The oven compartment is equipped with a non-stick coating. Do not use any spray-on non-stick coatings. Do not cut, scratch, or scrape in the oven compartment. Ensure that the crumb tray is in place at the bottom of the oven compartment before baking within the oven.


**During operation:** Do not leave the oven door open for a prolonged time! Do not leave any foreign objects (e.g. unsuited foils, dishes, cooking utensils) in the oven compartment, to avoid risk of fire, electric shock, burns, exposure to harmful substances and damage. Only use baking dishes that are suited for usage within an oven (see: 'Tips for Best Results / Suited Baking Dishes'). Always ensure that the utilities used or pieces of food do not touch the heating elements.

**IMPORTANT** - You may cancel operation at any time you like via the on/off button  (the control panel gets dark with only the on/off button flashing). Always unplug the appliance, when it is not in use and before cleaning.

## NOTE

A lot of recipes demand preheating the oven. The Design Oven Air Fry & Pizza reaches the set temperature very quickly (approx. 5 minutes). At least with high temperature settings, especially while heating up, an intense heat radiation is generated some seconds after starting the program. Therefore, it may be useful to avoid preheating the oven. Additionally, placing your food into the cold oven is more comfortable. What's more, energy will be saved.

## NOTE

You cannot change any settings, while a program is running. However, for making any settings, interrupt the cooking procedure via the start/pause button  (see: 'Checking and Changing the Values').

## PREPARING THE OVEN AND YOUR FOOD

1. **Preparing your food (see also: 'Tips for Best Results'):** Select the best suited accessory (see: 'Properties of Your New Oven / Useful Accessories'). Remove any unedible parts and, in most cases, defrost frozen food. For this, you may use the Defrost program of the oven. Place your food onto the accessory. Spread smaller pieces evenly (e.g. French fries, buns or shish kebab).
2. **Preparing the oven:** Remove all not used accessories from the oven compartment. Ensure that there are no foreign objects in the oven compartment. Ensure that the crumb tray is inserted below the bottom heating elements.


**⚠ WARNING** – Food may catch fire when overheated! Food and cooking dishes must always be kept in a distance of at least 3 cm (1 1/4 inches; width of a teaspoon) to the heating elements. Please keep in mind, that food may swell up, break up, or drip when heated. If in doubt, select another shelf slot.

3. **Without preheating – the normal case:** Select an appropriate shelf slot and push your food into the oven compartment (see: 'Properties of Your New Oven / 3 Shelf Slots').





- When droplets and crumbs may fall down during baking, insert the baking tray in the bottom shelf slot.
  - If you wish to use the rotisserie spit, then insert the prepared rotisserie spit in the rotor drive and spit holder (see: 'Preparing the Rotisserie Spit').
4. **Preheating for special cases:** In most cases, preheating is required only, when using any baking dishes or the pizza stone (see: 'Properties of Your New Oven / Useful Accessories'). For preheating, push the required accessory into the oven without your food (e.g. pizza stone or roaster on the grilling rack).

**⚠ WARNING** – Tin foil or baking paper may bend when heated and therefore touch the heating elements. **DO NOT cover the crumb tray with tin foil or baking paper** to avoid risk of over-heating and short circuit! Do not operate the oven with the oven door open!

5. Close the oven door.
6. Insert the power plug into a wall power outlet of an appropriate power supply. Wait until only the on/off button  flashes (standby mode).
7. Set-up the oven for your task (see: 'Selecting the Program').

## PREPARING THE ROTISSERIE SPIT

**⚠ CAUTION** – The food, baked via the rotisserie spit should not be more than approx. 15cm (approx. 6 inches) in length and approx. 10cm (approx. 6 inches) in diameter. It should not protrude the rotisserie spit farther than 4-5 cm (max. 2 inches), to avoid that it may get too near to the heating elements. Additionally, it may not even partly loosen during cooking to prevent that your food touches the heating elements. Keep in mind, that some food may fall apart during baking (e.g. fish). In general, this type of food is not suitable for baking via the rotisserie spit.

**IMPORTANT** - For your safety, the rotor programs (  and  ) only activate the top heating elements, avoiding that droplets and crumbs of your food burn to charcoal on the bottom heating elements or even catch fire. Nevertheless, it is good advice to insert the baking tray in the bottom shelf slot for catching droplets and crumbs.

### Fixing Food at the Rotisserie Spit

**IMPORTANT** - Only use stainless steel and/or heat-resistant and food-safe cords, clamps, and skewers. Keep in mind that food will lose strength and may shrink or puff-up, when heated.

1. Loosen the clamps of the rotisserie spit and pull down at least one clamp. The clamps can be moved freely on the rotisserie spit after turning the screw on the holder of the clamp counter-clockwise.
2. Penetrate the food (e.g. a piece of roast) via the rotisserie spit. Small, long pieces (e.g. chicken drumsticks) may be attached with food-safe cords or skewers. As far as possible, the rotisserie spit should be placed in the centre of the food. Your food may not protrude the axis of the rotisserie spit no more than 6-7cm (approx. 3 inches). Leave sufficient free space at each end for fixing the clamps of the rotisserie spit, because they will ensure that your food will turn with the rotisserie spit, when the rotor is running.
3. Replace the clamps with the tips facing inwards and, for fixing your food, push the clamps tightly to the food. However, do not use violence to avoid damage to the clamps. Fasten the clamps by turning the screws on the holders of the clamps clockwise.
4. Bind loose parts (e.g. legs and wings) via suitable cords or use skewers for shish kebab or roulades.
5. Via turning the rotisserie spit in your hand, ensure that all parts of your food are fixed securely and do not stick out too far.


### Inserting the Rotisserie Spit

#### NOTE

There are 3 grooves in the rotisserie spit. The large grooves are used for hooking in the spit handle and the small groove at one end for fixing the rotisserie spit in the spit holder at the left side of the oven.


6. Insert the rotisserie spit at an angle into the oven compartment with the left end (2 grooves) slid carefully in above the middle shelf slot. While doing so, insert the right side (1 groove) of the rotisserie spit into the opening of the rotor drive.
7. Lay the left side into the notch in the centre of the spit holder. Ensure that the rotisserie spit is fixed securely and can not slip out.

## SELECTING THE PROGRAM

The icon of the currently selected program is flashing and, the preset temperature of the selected program is shown on the display (see: 'Properties of Your New Oven / Pre-Defined Programs and Functions'). When switching on the appliance, the fries program (  ) is selected always.

1. If required, turn the program dial (the left one) for selecting another program. Select the program with the demanded combination of upper heat and lower

heat (shown at the icons) and convection speed (normal or Air Fry). The area of the Air Fry programs is marked at the control panel with "Air Fry". The programs shown outside the "Air Fry" area use normal convection.

2. You may start the selected program immediately via the start/pause button  (see: 'Starting the Program'). Alternatively, set the temperature and baking time first (see below).

## CHECKING AND CHANGING THE SETTINGS


Various useful tips for setting the temperature and baking time are given in chapter 'Tips for Best Results'.

### NOTE

When the oven has been idle for approx. 3 minutes (no program running or the current program is interrupted, no entries made), it switches back to standby mode. In this case, all previously made settings will be lost (see: 'Properties of Your New Oven').

### NOTE

When setting the temperature and baking time, you may go beyond the maximum or minimum value. This way you can switch directly from maximum to minimum and vice versa.

3. Press the centre of the program dial (left dial) for confirming the currently selected program. The icon of the selected program stops flashing and all other program icons get dark. Now, temperature and baking time can be changed.
4. Turn the selection dial (right dial) for setting the temperature in steps of 5°C (10°F). You can set a value between 55°C (130°F) and 200°C (390°F; Air Fry programs) or 220°C (430°F; normal convection). The only exception is the Defrost program  for thawing frozen food. This program is fixed to 60°C (140°F).

**IMPORTANT** - For toggling the temperature unit to °F and back, hold the centre of the selection dial pressed for approx. 5 seconds, while the temperature is shown on the display. The current unit is shown besides the temperature. **When setting the temperature, ensure that the correct unit is used.**



5. Press the centre of the selection dial shortly for switching to the baking time.
6. Turn the selection dial for setting the baking time.





### NOTE

Usually, the baking time is displayed in minutes. When a toast program is selected, on the display, the unit entry "min" goes out and the unit of the browning time for your toast is switched to seconds.

## STARTING THE PROGRAM

**⚠ WARNING** – **Even the exterior of the oven will get hot and steam could escape from the oven door.** During operation and for a time thereafter, only touch the oven at the door handle and/or control panel. Use oven gloves and the provided handles for working on any part in the hot oven.

1. Press the start/pause button . The oven starts heating and the remaining baking time is shown on the display as a count-down. The operation icon  starts turning.

As soon as the program is started, the settings of the program are locked and the dials are idle. For making any changes, you must interrupt the program (see: 'Properties of Your New Oven / Pause Function'). The sensor buttons controlling the oven light , child lock  on/off  and start/pause function  are still available. If required, you may engage the child lock (see: 'Properties of Your New Oven / Locking the Control Panel against Unintended Touch').

### NOTE

In any case, you should interrupt operation for inserting the rotisserie spit, because the rotor drive does not stop, when the oven door is opened.

2. When the oven has been preheated: After approx. 5 minutes of preheating, place your food into the oven or hang the rotisserie spit into the oven (see: 'Preparing the Rotisserie Spit').
3. Depending on the selected program, the oven issues additional acoustic signals: The pizza program indicates, when the set temperature is reached and stops operation for approx. 3 minutes for inserting the pizza. Thereafter the program continues automatically. The fries program indicates, when half of the baking time is reached. This is the optimum moment for turning the food.
4. If required, check the consistency of your food in time. For this, we recommend to interrupt the running program for deactivating the heating elements, convection fan, and rotor drive. With the program interrupted you can adapt the settings according to the results, which are reached already (see: 'Monitoring the Baking Process and Adapting the Settings').
5. When the set cooking time elapsed, the oven switches off the heating elements, a beep sounds several times and "End" is shown on the display. After approx. 3 minutes without any entries, the oven switches back to standby mode automatically and the control panel gets dark.

## MONITORING THE BAKING PROCESS AND ADAPTING THE SETTINGS




Especially, when using the oven for your first tries, you should check the consistency of your food in time. For this, we recommend to interrupt the running program via the pause function for deactivating the heating elements and convection fan (see: 'Properties of Your New Oven / Pause Function').

If you have the idea that your food may not reach the desired consistency via the current settings, you can adapt the settings accordingly, while the program is interrupted (see: 'Tips for Best Results'). Use this feature for the following corrections:


- adapting the remaining baking time;
- increasing the temperature for a short time for getting a crispy crust;
- decreasing the temperature for getting the desired core temperature without burning the crust.

### NOTE

If you wish to change the settings for upper and lower heat or convection, you need to select another program. The interrupted program will be cancelled completely. If the program is interrupted and no entries are made within 3 minutes, the oven will cancel the program completely and switch back to standby mode automatically.

1. If you wish to interrupt the running program, touch the start/pause button . The baking time is stopped and the heating elements and convection fan are deactivated. All operating elements of the control panel are available again.
2. Check your food and make your settings (see: 'Checking and Changing the Settings').
3. If you wish to resume operation after interrupting the oven program, please do not forget to continue the running program via touching the start/pause button  again. As soon as the program runs on, the control panel will be locked again.
4. If you wish to cancel the interrupted program completely, touch the on/off button . The oven switches back to standby mode and the control panel gets dark. Thereafter, there is no way to continue the oven program at the latest point of operation.

## AFTER BAKING

 **CAUTION** – Do not place any hot parts (e.g. food, accessories of the oven) on surfaces sensitive to heat, water and/or fat. Keep a suitable dish, tablet, or mat at hand.

### NOTE

Perhaps, you should keep the oven switched on, for taking out your food, because the oven light may be helpful for this task.

1. Ensure that a suitable surface is in reach for placing the hot accessory and food on it. **Pull on oven gloves.** Keeping a sufficient distance to the oven, carefully open the oven door.
2. **Grilling rack, wire basket, or baking tray:** Hook the tray handle onto the rim of the accessory and pull it out of the oven. When heavy parts are on the accessory (e.g. roaster, cooking brick, baking dishes made of stoneware), you should hold the accessory with the other hand too for preventing it from tilting or slipping out of the handle. Place the accessory with your food onto a heat-resistant surface.
3. **Rotisserie spit:** Hook the spit handle on the grooves on both sides of the rotisserie spit. At the left side, carefully move the rotisserie spit up a little. Then pull it outwards within the groove above the top shelf slot. This way, it will slip out of the rotor drive at the right side.

### NOTE

You may set up and start the oven again immediately, if you wish to cook another portion. However, after a program is finished, all settings are set to the default values and, if required, you need to enter your settings again.

4. If you do not wish to use the oven again, ensure to switch off the oven via the on/off button (control panel is dark). Unplug the appliance.
5. With the oven door open, leave the oven cool down (at least 20 minutes). Always clean the oven, crumb tray, and all used accessories after each use (see: 'Care and Cleaning'), for avoiding that any residues of food carbonize on the surfaces, when using the oven next time. Food may smoke and even catch fire when burned to charcoal.

**IMPORTANT** - Do not leave the appliance connected to the power supply unnecessarily and unattended.

## SOLVING PROBLEMS

If any problems occur during operation, you will find solutions in this section.

Problem	Possible Reason	The Solution
Emergency stop required?	- / -	As an exception, immediately unplug the appliance.
The control panel remains completely dark. The on/off button  is dark too.	The appliance is not live.	Please, check: — Is the appliance connected to the power supply? — Is the used power outlet live? Connect a lamp. — Unplug the appliance and check the power cord for any type of visible damage. If in doubt, get in contact with your vendor.
You cannot insert the crumb tray below the bottom heating elements AND / OR the oven door cannot be closed, when the crumb tray is inserted.	Wrong orientation of the crumb tray.	Take out the crumb tray and insert it again in correct orientation: The bend edge must face upwards and to the rear of the appliance. When the crumb tray is inserted correctly, it lies <b>below the bottom heating elements</b> and the oven door can be closed completely.
The appliance does not respond to your entries, although the display is showing the temperature or baking time.	A program is running. The dials are locked.	Interrupt the running program (touch the start/pause button  ). Alternatively, cancel the program and thereafter switch on the oven again via the on/off button  . Thereafter, all operating elements on the control panel are available again (see: 'Operation / Monitoring the Baking Process and Adapting the Settings').
	The child lock is active. The lock icon  is illuminated.	Hold your finger for approx. 3 seconds on the lock button  (left side from the lock icon) for deactivating the child lock. Thereafter, the on/off button and start/pause button are available again.
	Only the sensor buttons do not respond.	Wipe the sensor buttons via a dry, clean and soft cloth. Rub a droplet of water between your finger tips. Then try again.
You cannot set the desired temperature according to your recipe or the set temperature is not kept by the oven.	The desired Temperature exceeds the temperature range of the selected program.	The maximum temperature of the air fry programs is 200°C (390°F). The defrost program is fixed to 60°C (140°F). If required, select another program.
	The wrong temperature unit is selected.	Please consider, that it may be better to select a remarkably lower temperature for baking your dishes with this oven than you are used to.
You cannot deactivate the convection fan.	Only Air Fry (high speed) and normal convection can be used.	Adapt the settings to the usage of the convection fan. In most cases, decrease the temperature by 20-30°C (40-60°F; see: 'Tips for Best Results').

Problem	Possible Reason	The Solution
During the heating phase, smoke builds up within the oven compartment.	<b>Very first heating:</b> The protecting substance on the heating elements vaporizes.	This is normal and no need for concern. The smoke stops after some minutes of heating and will not occur again. The protecting substance is non-toxic and harmless. However, ensure good ventilation and clean the oven compartment after the first heating (see: 'First Use').
	Residues of food are on the heating elements.	<b>Food on the heating elements may catch fire!</b> Immediately switch off and unplug. Let the oven cool down. Clean the oven compartment. Remove any splashes and crumbs from the heating elements (see: 'Care and Cleaning'). Thereafter heat the oven to the maximum temperature for some minutes and check, if the problem persists.
	Your food is too near to the heating elements AND/OR crumbs or liquids dropped onto the heating elements during baking.	Switch off the oven, unplug and let the oven cool down. Clean the oven compartment (see: 'Care and Cleaning') — Before starting the oven, always ensure that your food will remain in sufficient distance of at least 3 cm (width of a teaspoon) to the heating elements during the complete baking process. — If the juices of your food could drip or crumbs may fall down, you should use the baking tray in addition (see: 'Tips for Best Results').
	The baking time and/or temperature are set much too high.	Your new oven solves a lot of tasks in much shorter time and/or lower temperature than usual ovens. Additionally, the set temperature will be reached within a few minutes (see: 'Tips for Best Results'). Therefore, on your first tries, you should supervise any baking process closely. — Check the doneness of your food in time (half of the normal baking time) to avoid overheating and burning your food. — Select a <b>lower</b> temperature for reaching the desired doneness in the core, before burning the crust.

Problem	Possible Reason	The Solution
	A heating element is damaged and/or over-heated.	Switch off immediately, unplug and leave the appliance cool down. – Check, if the air flow in the oven is obstructed via large parts or sheets of tin foil or baking paper. – Check, if any cooking dishes (e.g. for cake or gratin) or any pieces of tin foil are too close to a heating element or even touching a heating element. Ensure to keep a distance of at least 3cm. – If in doubt, send the appliance to an authorized service centre for examination and repair. <b>Do not use the appliance again if any type of malfunction occurs.</b>
The oven lamp within the oven compartment remains dark, even during operation.	The oven lamp is switched off.	At each step of operation, you can switch the oven lamp on and off at will. With the key area locked during operation, touch the lock button (🔒) until a beep sounds, to unlock the operating elements. Then touch the light button (💡) to illuminate the oven compartment.
	Standby mode has been activated, switching off the oven lamp automatically.	If required, press the on/off button (⏻) and thereafter the light button (💡) to switch on the oven lamp again.
	The oven lamp is out of order.	Replace the oven lamp. Select the correct light bulb type suitable for high temperature applications (see: 'Replacing the Oven Lamp'). If in doubt, take the appliance to an authorized electrician for exchanging the light bulb.
You have replaced the light bulb of the oven lamp, but it burnt out again in a very short time.	The light bulb has not been suitable for high temperature application.	<b>Do not use common light bulbs for the oven lamp!</b> For usage within an oven, special high temperature light bulbs are required (see: 'Technical Specifications' and 'Replacing the Oven Lamp').
	The bulb of the new lamp has been polluted.	Fat and other pollutants on the bulb burn in, blacken the bulb, and therefore cause overheating and reduce the lifetime of the lamp. Do not touch the bulb of the new lamp with your fingers.
The oven switched off automatically, although the cooking time did not elapse completely.	You have forgotten to re-assume operation after switching to the pause function.	With the program interrupted and no buttons pressed, the oven waits approx. 3 minutes for you to resume operation by touching the start/pause button (▶️). Thereafter, the oven cancels operation automatically to avoid unnecessary energy consumption, if you have forgotten to switch it off.

Problem	Possible Reason	The Solution
Condensate is accumulating at the interior of the oven door window and hot air is coming out.	Depending on the type of food you are baking, during operation steam may escape and condensate on cooler parts of the appliance.	This is normal. No need to do anything. After some minutes of operation, the condensate will evaporize.
The rotisserie spit is not turning.	The wrong program is running.	Touch the start/pause button (▶️) for pausing the running program. Then, via the selection dial, select one of the rotisserie programs: 🍷 (Air Fry) or 🍷 (normal convection). If required, set the temperature and baking time and start the program.
	The rotisserie spit is blocked.	Switch off the oven immediately and remove the obstacle. <b>Always ensure that your food does not touch the heating elements</b> or any other parts within the oven during grilling. It may not get loose, when the rotor is turning.
Your food has some burnt areas, although you selected time and temperature correctly.	Your food is placed too near to the heating elements AND/OR the pieces of your food are too large.	Always ensure to keep an appropriate distance of at least 3 cm (1-2 inches) to the heating elements. – With very high temperature settings, you should leave somewhat more free space to the heating elements: e.g. use another shelf slot. Try to position your food in the centre of the oven as far as possible. – Cut smaller pieces and, if required, bake your food in portions. – Ensure that the correct combination of heating elements and convection is selected. May be, you should try normal convection instead of an Air Fry function. – In the lower part of the oven, a better distribution of heat is reached, when inserting the baking tray in the bottom shelf slot. – Select a lower temperature and, if really required, a higher baking time. – Distribute a little cooking oil on your food, before baking.
	You set the baking time according to a conventional oven.	In many cases, the Design Oven Air Fry & Pizza bakes your food much faster than a usual oven. Check your food in time (see: 'Tips for Best Results').
	The consistency of your food is very inhomogeneous.	Dry food or food with a lot of sugar or proteins are browning much faster than fresh, moist or greasy pieces. Prepare your food accordingly (see: 'Tips for Best Results').

Problem	Possible Reason	The Solution
Cake or pâté collapse after baking.	You opened the oven door during baking or you did not wait a sufficient time period between operation and opening the oven door.	Please keep in mind that the oven compartment of the Design Oven Air Fry & Pizza is very compact. Therefore, the temperature within the oven compartment will drop very quickly, when opening the oven door. Delicate baked goods may collapse after baking, when cooled down too quickly. In some cases, you should leave your food cool down within the oven with the oven door closed.
	The temperature is too high.	In many cases, you should select a lower temperature than required for the oven of your range. Otherwise, the food may be browning too fast, while the interior is still rare.

## CARE AND CLEANING


**⚠ WARNING** – Always ensure that the appliance is out of reach of children younger than 8 years. Always switch the appliance to standby mode (control panel is dark, only the on/off button is flashing), then unplug the appliance, and wait for the appliance to cool down, before moving or cleaning the appliance.

**⚠ WARNING** – Residues of food in the oven compartment may catch fire during the next usage of the appliance. Therefore, always keep the oven compartment clean. Thoroughly dry all parts after cleaning.

Ensure to protect the appliance against splashing water. Do not immerse the appliance, or power cord in water or any other liquid, to avoid hazards due to electric shock and damage. Do not spill or drip any liquids on or in the appliance, oven door, and power cord to avoid risk of fire and electric shock. This holds especially for the ventilation slits in the housing.

**⚠ CAUTION** – Handle the appliance with care to avoid damage to the hinges of the oven door, oven door window, heating elements, and temperature probe. Do not scratch or cut on the surfaces of the appliance or its accessories. The surfaces of the oven compartment and the baking tray are covered with non-stick coating. To avoid damage to the surfaces, do not use any hard or sharp-edged objects, abrasive cleaners, corrosive chemicals (e.g. bleach or oven cleaner, metal scouring pads) for cleaning the appliance or any parts of it. This holds even for the brightly polished accessories.

**Do not clean the appliance or any part of it in an automatic dishwasher!** As well, the pizza stone, baking tray, and the handles may **NOT** be cleaned in an automatic dishwasher.



1. Ensure that the appliance is switched to standby mode (only the on/off button  is flashing), unplug, and leave the appliance cool down with the oven door open (approx. 20 minutes).
2. Take out all removable parts from the oven compartment (insets, pizza stone, rotisserie spit, crumb tray). These parts and the used handle may be cleaned in dishwasher. Soak stubborn residues in warm dishwasher for approx. 10 minutes. If required, try a **nylon** pad.

### NOTE

Crumb tray, rotisserie spit, wire basket and grilling rack may be cleaned in an automatic dishwasher.


3. Clean the glass window of the oven door with a soft sponge moistened with warm dishwasher. Remove stubborn residues via a **nylon** pad.
4. The interior of the oven compartment can be cleaned easily via a cloth or soft sponge moistened with some warm dishwasher. Do not let water drip into the oven compartment.
5. Wipe the exterior of the appliance and power cord with a soft damp cloth moisten with some warm dishwasher. Do not let any liquids run into the ventilation slits, on the control panel, or over the power cord.
6. Wipe all surfaces via a soft cloth, moistened with clear water. Then, wipe dry.
7. Leave the appliance and all parts dry naturally for at least 1/2 hour. For this, leave the oven door open.
8. With the bent edge orientated to the rear of the oven, insert the crumb tray at the bottom of the oven compartment **below the bottom heating elements**.

## REPLACING THE OVEN LAMP

The oven lamp is mounted at the top right wall of the oven. When the oven lamp does not respond to the light button  any more, although the light icon  illuminates, the oven lamp may be burnt out. You may exchange the oven lamp on yourself, according to the following instructions. However, if you are in doubt, whether you are capable to solve this task, return the appliance to an electrician, who can select the correct type of light bulb too: pin based lamp G9, 25 W.

**⚠ WARNING** – Do not remove the glass cover of the oven lamp with the appliance still connected to the power supply! Always switch off the appliance and unplug. Leave the appliance cool down completely with the oven door open. Do not use any common light bulb for the oven! Instead, it must be suitable for high temperature application. Contact your vendor.

**⚠ WARNING** – The glass bulb of the light may burst, especially when the light burns out! Before removing the light, ensure that the glass bulb is still in good condition to avoid injuries. If required, protect your hand with gloves. If in doubt, get in contact with an authorized service centre.

1. Switch off the oven (only the on/off button  is flashing) and unplug. Leave the oven cool down completely with the oven door open.
2. Turn the hemispherical glass cover of the oven lamp counter-clockwise for removing it. Ensure that the glass cover does not fall onto the heating element below.

**⚠ CAUTION** – Handle the glass cover with care! It must be completely undamaged, without any chipped edges or cracks. Otherwise, due to the temperature variations in the oven, splinters could fall out and get into your food, causing severe injuries. Replace the glass cover, when it is damaged in any way. Get in contact with your vendor.

#### NOTE

This is the perfect moment for cleaning the glass cover thoroughly and removing residues of burned-in fat and smears. For this, soak the glass cover in warm dish-water and wash the glass cover with a soft sponge. Dry the glass cover and leave it dry naturally and completely.

**IMPORTANT** - The glass bulb is connected via a plug socket. Do not attempt to turn the glass bulb. Do not touch the glass bulb of the new light with your hands. Finger prints on the glass bulb burn in, blacken the glass and therefore reduce the brightness. Additionally, there is an increased risk that the glass bulb cracks on repeated use.

3. Carefully ensure that the glass bulb is undamaged to avoid injuries. If required, protect your hands with gloves. Then pull the lamp out (do not turn it!).
4. For mounting the new lamp, hold the glass bulb via a small clean cloth or kitchen towel. Do not touch the bulb of the lamp with your fingers. Hold the flat connector of the lamp horizontal and gently push the lamp into the plug socket in the oven compartment.

5. Check that the glass cover is completely undamaged and dry. Then turn the glass cover clockwise onto the oven lamp socket. The glass cover may be fixed hand-tight to ensure that it will not get loose due to temperature variations. **Do not use any tools for this.**

Thereafter the oven lamp should be in proper working order again. If not, get in contact with your vendor.


## STORAGE

**⚠ WARNING** – Always keep the appliance and any part of it out of reach of children younger than 8 years.

**⚠ CAUTION** – Do not place any hard or heavy foreign objects on or in the appliance or any part of it.

Do not use any parts or accessories of the appliance for any other purpose than operating the appliance.

Always handle the power cord with special care. Power cords may never be knotted, twisted, pulled, strained, or squeezed.

1. Switch OFF (only the on/off button  is flashing) and unplug the appliance. Wait until the appliance cooled down. Then, clean the appliance and all its parts to avoid accumulation of dried-on food (see: 'Care and Cleaning').
2. Grasp the appliance on both sides at the bottom of the housing and place the appliance on a level and stable surface, where it is clean, dry and safe from inadmissible strain (mechanical or electric shock, heat, moisture, frost, direct sunlight), and where it cannot fall.
3. Insert the insets into the oven compartment. Place the rotisserie spit and handles on the wire basket, and the pizza stone on the grilling rack. However, but do not place any objects onto the heating elements. Close the oven door.
4. Lay the power cord loosely around the appliance. The power cord may not hang down.

## ENVIRONMENTAL PROTECTION

This product has been designed to meet Commission Regulation (EU) 2023/826 with regard to ecodesign.

Mode	Power consumption (watt)	Period (minutes)	Power Management function
Off Mode	0,5W	3 Min	Yes



## NOTES FOR DISPOSAL



Dispose of the appliance and packaging must be effected in accordance with the corresponding local regulations and requirements for electrical appliances and packaging. Please contact your local disposal company. Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills, dumps, or refuse incineration, hazardous substances can leak into the groundwater or can be emitted into air, thus getting into the food chain, and damaging your health and well-being. When replacing old appliances with new once, the retailer is legally obligated to take back your old appliance for disposal at least for free of charge.

## INFORMATION AND SERVICE

Please check [www.gastroback.de](http://www.gastroback.de) for further information. For technical support, please contact GASTROBACK® Customer Care Center by phone: +49 (0)4165/22 25-0 or e-mail [info@gastroback.de](mailto:info@gastroback.de).

## WARRANTY

We guarantee that all our products are free of defects at the time of purchase. Any demonstrable manufacturing or material defects will be to the exclusion of any further claim and within 2 years after purchasing the appliance free of charge repaired or substituted. There is no Warranty claim of the purchaser if the damage or defect of the appliance is caused by inappropriate treatment, over loading or installation mistakes. The Warranty claim expires if there is any technical interference of a third party without a written agreement. The purchaser has to present the sales slip in assertion-of-claim and has to bear all charges of costs and risk of the transport.

Restricted use of this appliance in the staff area of offices, guest houses, cafés, baker's shops, and similar facilities is possible. In this case the warranty period is reduced to 1 year.

### NOTE

Customers from Germany and Austria: For repair and service, please send GASTROBACK® products to the following address: GASTROBACK GmbH, Gewerbestr. 20, D-21279 Hollenstedt, Germany.

Customers from other countries: Please contact your vendor.

Please agree that we cannot bear the charge of receipt. Submission of appliances: Please ensure packing the appliance ready for shipment without accessories. Add the sales slip and a short fault description. The processing time after receipt of the defective appliance will be approx. 2 weeks; we will inform you automatically. After the warranty period, please send defective appliances to the given address. You will get a free quotation and, thereafter, can decide, whether we shall repair the appliance to the costs possibly accrued, send back the defective appliance for free of charge, or dispose of the appliance for free of charge.

**The appliance is intended for household use and not suited for commercial, industrial or trade usage. Do not attempt to use this appliance in any other way or for any other purpose than the intended use, described in these instructions. Any other use is regarded as unintended use or misuse, and can cause severe injuries or damage. There is no warranty claim of the purchaser if any injuries or damages are caused by unintended use.**



**GASTROBACK®**

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