WIGGO

Freestanding Oven | Stove Manual

- Safety Instructions
- Installation Instructions
- Operating the Product

Models

WO-E903R
WO-E905R
WO-E906B
WO-E907B
WO-E909R
WO-E969R

User Manual

wiggo.eu

5 YEARS GUARANTEE

REGISTER SUPPORT

Big hello!

Join our community!

Thank you for allowing us to cook with you & be part of your warm kitchen. We are tremendously happy to have you within our Wiggo community and cannot wait to bring more positivity to your place.

Get creative and take a selfie with your new cooking buddy to win amazing prizes with us.

Don’t forget to tag us! @wiggo_eu

To fresh meals!

OUR SERVICES

- Fast Delivery
- Maintenance
- Fast Repair
- Installation

Please read the user manual first!

Dear Customer,

We desire you get the most out of this product which is produced in the modern facilities on basis of high-quality.
For this reason, please read this manual carefully and thoroughly prior to using the product and keep it for future reference. If you assign the product to anybody else, please give it together with the user's manual.

Operating manual help you use the product correctly and safely.

- Read the operating manual prior to setting up and operating the product.
- Comply with the safety-related instructions definitely.
- Please keep the operating manual in a handy place for any possible need.
- Read other documents given together with the product as well.

The manufacturer will not accept any responsibility for any damage or fire caused by possible problems arising from failure to comply with the instructions given in this manual.
Please contact with the authorized service centre for all questions.
Please remember that the present operating manual may also apply for other versions.
There may be differences among the versions due to different manufacturers, but the cleaning and maintenance conditions are same.
By law, the customer is required to review the latest version of the manual available online at docs.wiggo.eu, as the manual is subject to regular updates.

Symbols used in the user's manual and their corresponding meanings:

Explanation of symbols:

The following symbols are used in this user manual.

Important information or helpful instructions on using this device

Warning for hot surfaces

Electric shock warning

Warning of life-threatening situations and property damage

Fire Hazard Warning

As of the date of manufacture, this product has been tested and found to comply with specifications of CE marking

Manufacturer's Address:

ORGANIZE SANAYI BOLGESI 9. CAD.NO:17 38070 KAYSERI/TURKEY

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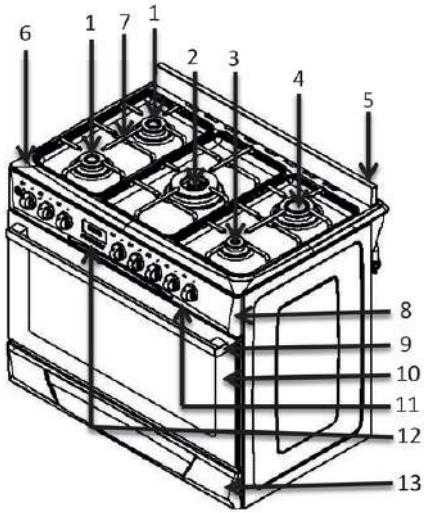
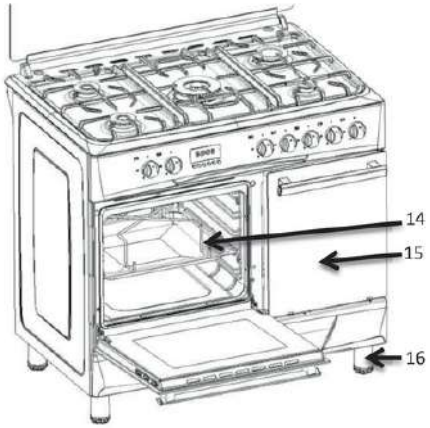
1 | Your Product

General overview





1	Average burner	9	Door handle
2	Wok burner	10	Front glass
3	Small burner	11	Button
4	Big / mini wok burner	12	Timer
5	Splash back / Glass cover	13	Bottom Drawer
6	Cooking Hob	14	Cylinder holder
7	Pan Supports	15	Gas cylinder compartment
8	Front panel	16	Legs

Technical specifications

Voltage/frequency	220-240 V 50-60 Hz
Total power consumption	Min. 0.006 KW – Max 5.6 kW
Fuse to be used	Min. 16 A – Max 25 A
Cable type/section	3 X 0.75 PVC – 3 X 1 PVC – 3 X 1.5 PVC – 3 X 2.5 PVC H05VV-F.....
Cable length	Max 1.5 m
Outer sizes (height/width/depth)	890 x 985 x 680
Oven	Optional
Internal lighting	25 W
Grill power consumption	2000 W

Essential: In case of domestic furnace, information on the energy label is given as per the standard EN 50304. The values are determined according to the functions of standard load and lower-upper heater or fan-supported heating (if any).

Technical specifications may be modified to improve the product quality without any prior advice

The figures in this manual are schematic and they may not be strictly same with your product.

The values given in the marks on the product or other printed documents provided together with the product are values obtained in laboratory according to the respective standards. These values may vary depending on the use and environmental conditions of the product.

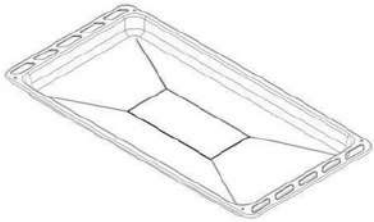
ACCESSORIES

Accessories provided may vary depending on the version of the product. All accessories described in the operating manual may not be available in your product.

Oven Tray: It may be used for pastry, frozen food and large frying

Tray for gas cylinder compartment

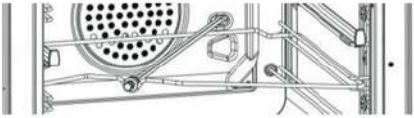
90 X60 oven tray



Wire rack : Used for grilling or adjusting the position of grilled meals in desired level.

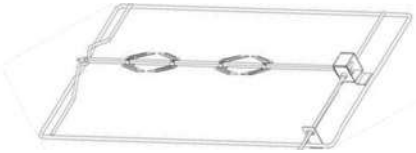
Wire shelf for gas cylinder compartment

90 X60 Oven wire shelf



OPTIONAL

Rotisserie stand for gas cylinder compartment



OPTIONAL

90X60 rotisserie stand

2 |General safety instructions

Important Instructions Safety Warnings

This section contains safety instructions to help prevent personal injury or property damage. Failure to follow these tips and advice will void all warranty.

General Safety

- This product is not designed for use by any person (including children) who is incompetent in physical, sensory, or mental capabilities, or lacks the necessary information or experience, unless they are supervised by someone responsible for their safety who can also provide necessary instructions on how to use the product.
- Children should always be supervised and not allowed to play with the product.
- Connect the product to an earthed socket/mains protected by a fuse in compliance with the values given in the "Technical Specifications." In cases of use with or without a transformer, remember to commission a qualified electrician for the earthing installation. If the product is used before proper earthing is completed according to local regulations, our firm will not be responsible for any potential loss.
- Do not operate the product if the power cable or plug is damaged. Instead, call the authorized Service Center.
- If the product is defective or has visual damage, do not operate it.
- Do not attempt any repairs or modifications on the product. However, you may address some failures; see solution proposals for troubleshooting.
- Never wash the product by spraying or pouring water on it, as there is a risk of electric shock.
- Do not use the product when your mental faculties are impaired due to the use of drugs and/or alcoholic beverages.
- Disconnect the power to the product during installation, maintenance, cleaning, and repair operations.
- All installation and repair operations should be done by an authorized Service Center. The manufacturing firm will not be held responsible, and the warranty of the product becomes invalid if any damage arises from operations performed by unauthorized persons.
- CAUTION: The cooking process must be supervised. A short-term cooking process must be continuously monitored.
- Danger of fire: Do not store items on the cooking surfaces.
- Exercise caution when using alcohol in your food, as it evaporates at high temperatures and may ignite when in contact with hot surfaces.
- Do not heat closed tin cans and glass jars in the oven. Pressure buildup inside can cause the containers to burst.
- As the sides of the product get hot during operation, do not place flammable substances nearby.
- Do not place baking trays, plates, or aluminum foil directly on the base of the oven, as accumulated heat may damage the base.
- Keep the area around the ventilation channels unobstructed.
- The product may be hot during use. Do not touch the hot parts, inside of the oven, or heating components.
- Always use heat-resistant oven gloves when placing food inside or taking it out of the hot oven.
- Do not use the product if the front glass door is removed or broken.
- When the oven operates, its rear surface may also get hot. Ensure that power connections do not come into contact with the rear surface to prevent damage.
- Do not compress the connection cables in the door of the oven or pass them over hot surfaces, as melting of the cable may cause a short circuit and potentially start a fire.
- Ensure the product is switched off after each use.
- The product and accessible parts become hot when operating. Avoid touching the product while it is in operation.
- Do not use sharp or piercing materials to clean the inside and the glass of the product, as these materials may damage your product.
- As hot oil can cause fires, always be cautious and attentive when the product is operating.

- Do not attempt to extinguish a fire with water; immediately disconnect the power to the product and cover the burning area with a wet blanket.
- Do not store any flammable or combustible substances in or near the product.
- Do not use a steam cleaner on the product.
- Avoid using aggressive cleaning agents or sharp metal scrapers to clean the oven door, as these can damage the surface and cause the glass to break.
- Cooking ranges and ovens must not be installed behind a decorative door to prevent overheating.
- The instructions for hobs must specify that the appliance is not intended to be operated via an external timer or remote control system.
- CAUTION: Before replacing the oven lamp, disconnect the power and allow the appliance to cool down to eliminate the risk of electric shock.
- The first shelf of the oven is the lowest shelf.
- Do not use the product with nylon, or any flammable and heat-sensitive materials.
- Ensure that cooking pots placed on the heaters are the appropriate size.

Safety for children

- During and after use of the product, the exposed parts of the product will be hot before they cool down; keep the children away.
- CAUTION: The accessible parts may be hot during use of the grill. Little children should be kept away from the product.
- Children under 8 years are forbidden to touch the product unless they are attended by an adult person.
- This product may be used by children above 8 years old and/or physically, sensually or mentally impaired people provided they are informed about risks of the product and safe use of it is shown to them.
- Children should not play with the product. Cleaning and maintenance of the equipment should not be performed by the children unattended.
- Packaging materials may be dangerous for the children. Keep the packaging materials at a place not accessible by the children or sort them out and dispose in accordance with the instructions on waste.
- When the door is open, do not put any heavy object on it or do not allow the children to sit on the door. It may cause overturn of the oven or give damage to the door hinges.

Safety for power related operations

- All operations on the electric equipment and systems should be performed by competent and authorized persons.
- This product is not suitable for use with remote control.
- In case of any damage, switch off the product and disconnect the power. For this purpose, use the main switch of your home.
- Ensure that the fuse current is compatible with the product's current requirements.

Intended use

This product is designed for domestic use only and should not be utilized commercially. CAUTION: Use this product solely for cooking purposes; it is not meant for heating rooms or any other non-cooking activities. Avoid using the heating plate under the grill for drying or heating towels or clothing. The manufacturer disclaims responsibility for any losses that may result from improper use or transportation of the product.
The oven section can be used for defrosting, baking, frying, and grilling food. The expected service life of the product is 10 years. During this period, the manufacturer commits to providing the required replacement parts to maintain the product’s operation as specified.

3 | Installation

Prior to use of the product

Make sure the power and/or gas installation is proper. If not, call a competent electrician and installer to make the required arrangements.

Preparation of the installation place of the product and electric and/or gas installation is performed by the customer.

Requirements specified in the related local standards with respect to power and/or gas should be observed for set-up of the product.

Control the product before installation for any damage. If the product is damaged, do not have it set up. Any damaged products would create risk for your safety.

Any work on the gas equipment and systems should be performed by authorized and competent persons.

The products have no system for discharge of the gases released as a result of combustion. The product should be installed and connected according to the applicable installation regulations. Especially take care of requirements for ventilation.

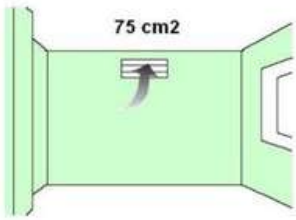
Air required for combustion is taken from the room air and the released gases are directly given into the room.

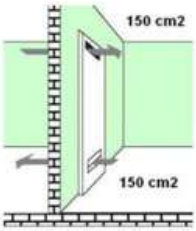
A well-ventilated room is essential for safe operation of your product. If there is no door or door for ventilation of the room, additional ventilation should be installed.

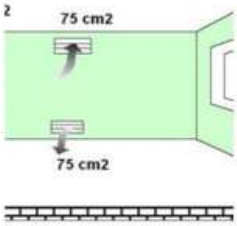
Kitchen footprint should be more than $8m^2$.
Kitchen volume should be greater than $20m^3$.

Chimney outlet should be at height of 1.80 meters from the floor and open to the atmosphere in a diameter of 150mm.

Air vent should be minimum $75cm^2$ near the kitchen floor for opening to the outer atmosphere.





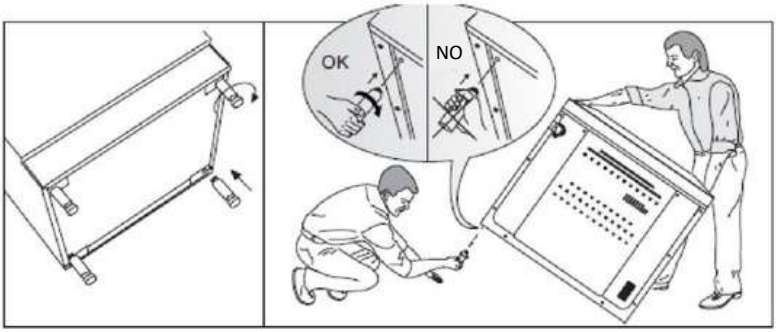


Installation and connection

Property damage!
Do not use the door and/or handle to move or handle the.

Mounting of the legs

The legs of the product is not assembled during the installation oft he product. The legs of the products are packed in the bag located inside the oven.
Mount the legs of your product and adjust it to the kitchen counter. For the gas-fired ovens, if the legs are not mounted, the oven may not be supplied sufficiently during use of the oven and may impair burning.



Power connection

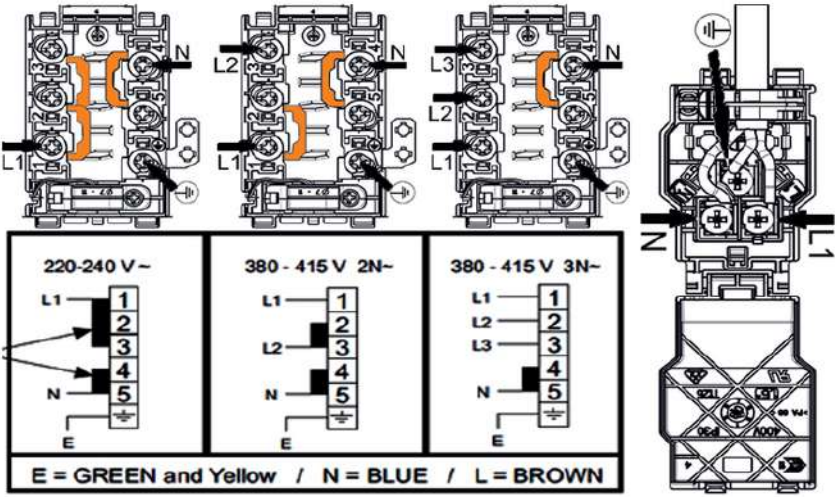
The product should be definitely used with an earthed line! The manufacturer will not be responsible for any damages that may occur if it is used without earthed line.

Any risk of electric shock, short circuit or fire due to installation made by unprofessional persons! Connection of the product to the mains may be performed only by an authorized and competent person and the warranty of the product starts only upon correct installation

Risk of electric shock, short circuit or fire caused by use of damaged power cable! The power cable should not be crushed, twisted or compressed or should not contact with hot parts of the product. If the power cable is damaged, it should be replaced by a competent electrician

- Mains supply data should be same with the data given on the nameplate of the unit. Nameplate of the product is on the rear.
- Connection cable of the product should comply with the technical specifications and power consumption.

Risk of electric shock! Prior to starting any work on the power installation, please disconnect the product electrically



Gas connection

Any work on the gas equipment and systems should be performed by the authorized and competent persons

Prior to installation, check that the local supply conditions (gas type and gas pressure) are compliant with the product settings

LPG connection

Be careful that the gas hose and gas valve you use for your oven should be safe. Attach the gas supply hose at the hose end being the oven and tighten by means of clips and screw (Figure 6). Make sure it is tightened. Gas hose of the oven should be me longer than 1500mm. Pressure of the valve to be used for LPG should be 30 mbar-300mmSS and certificated.

Do not use an adjustable pressure reducing valve.

Gas supply hose should not pass through the hot section behind the oven. Temperature of the gas hose should not exceed 90°C

Prior to use, make sure the system is gastight.

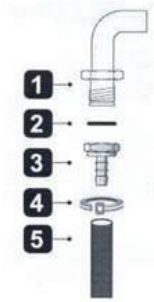
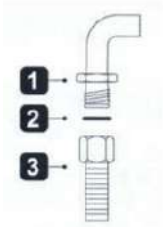


Figure 6

1- G1/2 Nipple (union)
2- Silicone gasket
3- G1/2 Hose inlet (gas inlet)
4- Metal clamp
5- Gas hose (inner diameter 8mm)

NG (natural gas) connection



1-G1/2 Nipple (union)
2- Silicone gasket
3- G1/2 NG hose (natural gas hose as per EN 14800)

If your equipment is set for natural gas, you should have it connected by an installer registered with the natural gas distribution company. Natural gas connection of your equipment is 1/2".
If you desire to convert your equipment from LPG to natural gas or from natural gas to LPG, please call the nearest service center for gas conversion settings

Placement of cylinder wire and gas cylinder in case of product equipped with cylinder compartment.

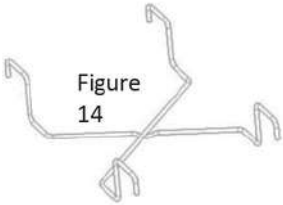


Figure 14

Take the cylinder wire inside the boiler (figure 14) and put it in designated place inside the cylinder compartment (Figure 15).

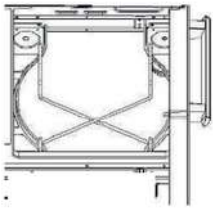


Figure 15

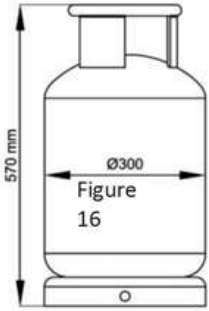


Figure 16

Figure 16A

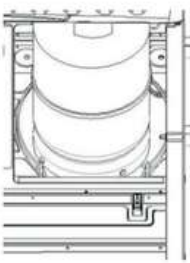


Figure 17

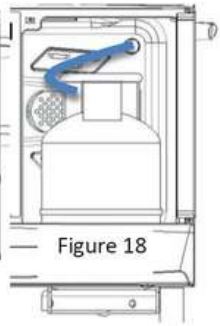
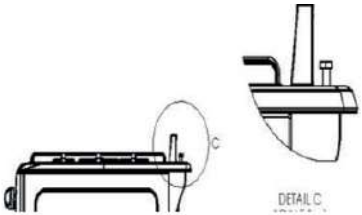


Figure 18

- Open the door of the lower cabinet and mount the regulator to the cylinder.
- It should be in such dimensions as those dimensions shown in the Figure 16.
- As shown in the Figure16A, first place the lower part of the cylinder and then place the top part of the cylinder (figure 17).
- As shown in the Figure 18, the gas hose should be mounted without keeping it long. Make sure the gas hose is not damaged when the cylinder is placed and removed.

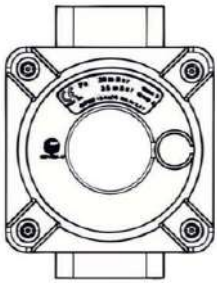
Assembly of Splashback (Optional)

For some versions, we use "Splash Back" instead of the top glass cover; and the said Panel is located in the Lower Drawer as packed; how to mount this Panel is described below step by step:



Untighten the screws (10) at the right and left sides on the rear of the tray by help of spanner and ensure the skirt sheet into the channel in the lower part and tighten the screws again.

Regulator



- This part is used in some countries or regions.
- If the regulator is mounted on the product, do not remove it and do not play with its adjustment.
- This device is fixed to prevent any failures arising from high gas pressure.
- In case of conversion from LPG to NG, you are not required to remove the part.

LPG - NG, NG – LPG conversions;

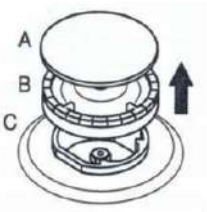


Figure 19

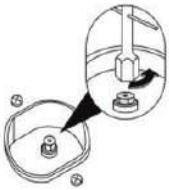


Figure 19.1

Figure 19.2

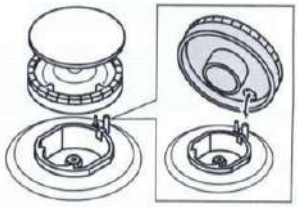


Figure 19.3

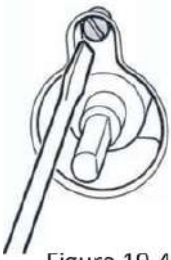


Figure 19.4

- Remove the burner cover and burner as shown in the Figure 19. Remove the injector by help of 7's socket screw driver as shown in the Figure 19.1.
- Fix the injector (D) you want to convert as shown in the Figure 19.2 (see Table 1).
- Put the burner in place again as shown in the Figure 19.3. Upon completion of the conversion, then burn the burners in order and remove the switch on the control panel and adjust the low flame length by tightening or untightening the screw on the gas valve (19.4 cock) or inside the valve shaft.

- When you desire to convert the oven burner, first remove the oven cover by referring to the instructions on page 36.
- Remove the screws at the marked points (Figure 20).
- Lift up the burner housing sheet first in the direction of the arrow, then upward towards the inside of the boiler, and pull towards you to remove the sheet from its place (Figure 21).
- Remove the mounting screws of the burner and pull the burner out by 15mm to release it (Figure 22).
- If there is a lighter and thermo element on the burner, remove the fixing rings and detach the parts from the burner.
- After the burner is released, use a 7's socket spanner to remove the injector and then mount the desired injector. Refer to page 22 for the injector table.
- Untighten the screw of the air adjusting screw on the burner, align the corresponding letter of the desired gas type you want to the same axis as the screw, and then tighten the screw.
- For LPG, adjust it to "GPL" as indicated on the air adjusting sheet. For NG, adjust it to 'N' on the air adjusting sheet.

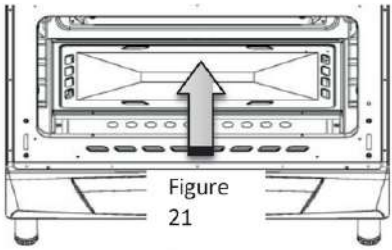


Figure 21

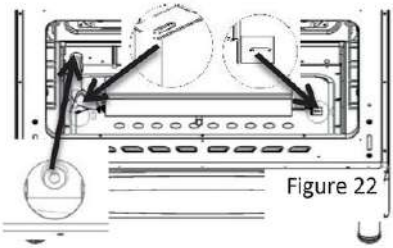
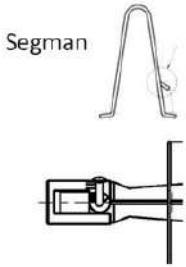


Figure 22



Leakege control;

Open the valve or natural gas valve and apply soap water with ample foam to the connection point to control for gastight. Never control by flame.

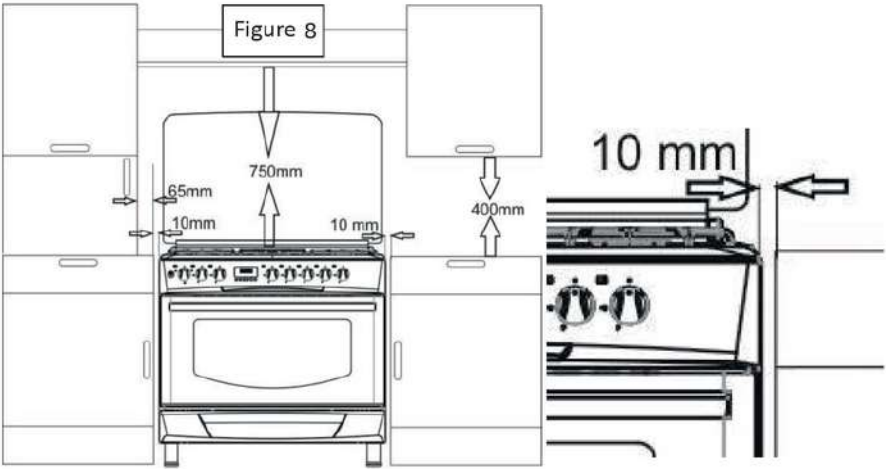
Final control

1. Plug the power cable into the socket and activate fuse of the equipment.
2. Control the functions.

Placement

Place your product after you control the required power and gas connection. When placing, make sure that the gas hose and power cable is not near the hot surface of the product.

When placing, make sure that the gas hose and power cable have not been damaged.
Set your product to the kitchen counter as a minimum according to the dimensions shown in the Figure 8.



Disposal of the product

Packaging materials are dangerous for children. Keep the packaging materials at such a place that cannot be reached by the children. The package of the product is made of recyclable materials. Sort it out according to the instructions on waste and dispose it. Do not throw it together with normal domestic waste.

Transportation operations in future

- Keep the original packaging of the product and use it for moving the product. Follow the instructions on the box.
- If the original box is not available, wrap the product in blister packaging material or thick paperboard and tape it firmly.
- To prevent the wire grill and tray in the oven from damaging the inner side of the oven's door, place a cardboard strip on the inner side of the oven's door aligned with these trays. Tape the oven's door to the side walls.
- Tape the caps and tray supports firmly in place.
- Do not use the door or handle to move or transport the product.

Do not put any object on the product. The product should be moved upright.

Control the general view of the product for any damage that may occur during transportation.

Disposal of the old product

Dispose of the old product so that it does not harm the environment. This product has a symbol (WEEE), which indicates that electrical and electronic equipment must be collected separately. In other words, it means that in order to recycle this equipment it must comply with the European Directive 2002/96/EC. For more information, please contact the relevant local and regional authorities.
Electronic products that are not subject to a controlled waste collection process pose potential risks both to the environment and human health as they contain harmful substances.
You can refer to your dealer or waste collection of your municipality for disposal of the product.
Always cut the plug and break the door lock, if applicable, so that children are not exposed to danger

Preparation for first use

What should be done to save energy The following information will help you use the product ecologically for energy saving:
• When cooking the food, preheat the oven if it is to be done according to the recipe or table in the instruction manual.
• Do not leave the oven door open often when cooking.
• Try to put more than one food in the oven at the same time. You can do that by putting two cooking pots on the rack.
• Cook more than once in a row. This way the oven will not lose its heat.
• Switch off the oven a few minutes before the cooking time expires.
In that case, do not open the oven door.
• Defrost frozen products before cooking

First use

First cleaning
Some detergents and cleaning agents can damage the surface.
1. Remove all packaging materials.
2. Wipe the surface of the product with a damp cloth or sponge and rub it dry with a cloth.

First heating
Preheat the oven for about 30 minutes and then turn it off. So no waste may still be left in the oven. The oven is cleaned during the first heating.
Hot surfaces can cause burns! Do not touch hot surfaces of the device. Keep children away from the product and use oven gloves! ome detergents or cleaning agents may give damage to the surface.

Electrical oven
Remove all oven dishes and rack from the oven.
1. Close the oven door.
2. Select the static position.
3. Select the highest temperature; see Using the electric oven.
4. Operate for about 30 minutes.
5. Switch off the oven; see Using the electric oven.
6. Odor and smoke may occur during first heating step.
7. Ensure good ventilation

5 | Using the oven

General information about cooking, roasting, grilling in the oven
Danger of burns from hot steam. Be careful when opening the oven door as you may be exposed to hot steam.

Tips for cooking in the oven
- Use appropriate metal plates with non-stick coating or aluminum trays or heat-resistant silicone molds.
- Use the space on the shelf in an optimal way.
- Place the cooking tin in the center of the shelf.
- Select the correct shelf position prior to operating the oven or grill. Do not move the baking tray position when the oven is hot.
- Keep the oven door firmly closed.

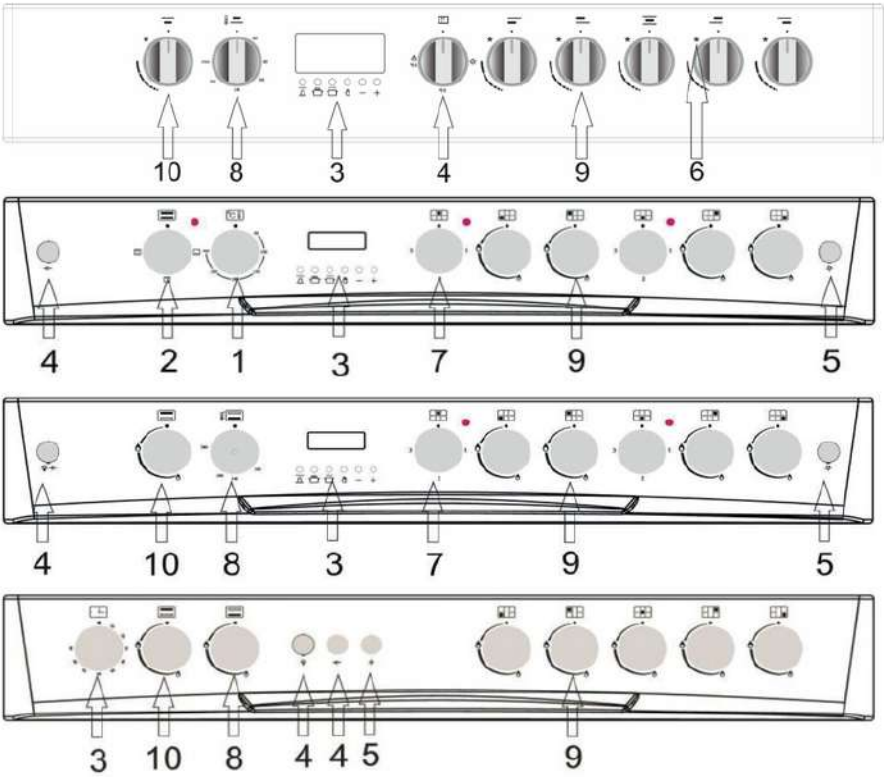
Tips for roasting
- When cooking whole chicken, turkey and much of the meat, cooking performance will be improved if you marinate them through the use of lemon juice and black pepper.
- Frying the bone-in-meat would take 15-30 minutes longer than the boneless ones.
- Calculate the cooking time as approximately 4-5 minutes per centimeter of the thickness of the meat.
- After the cooking time has elapsed, keep the meat in the oven for 10 minutes.

Meat juice is better distributed over the roast and when the meat is cut.
- Fish should be placed on the medium or lower shelf on a fireproof plate

Risk of fire if it is not suitable for grilling. Only use food that is suitable for grilling. Do not place too much food at the back of the grill. This is the hottest part of the oven.

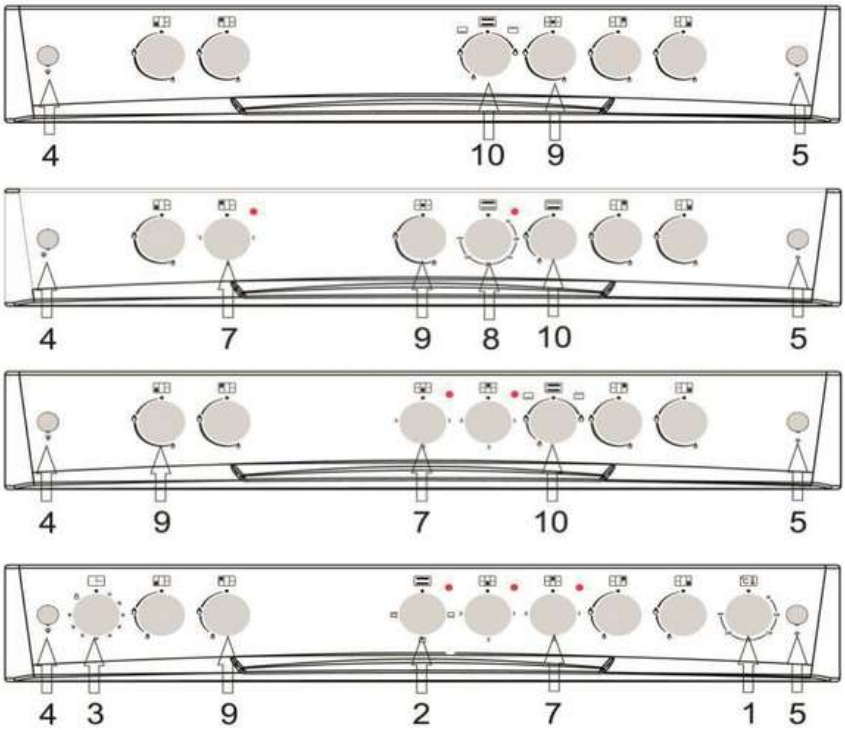
Use of electric oven

Selection of temperature and operation mode Models with sealed burners:

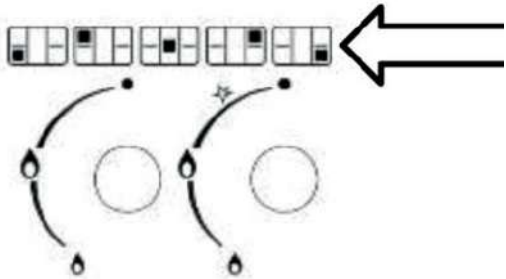


1. Electric temperature switch
2. Electric function switch
3. Timer switch
4. Lamp and chicken roasting switch
5. Lighter button
6. Switch lighter symbol
7. Electric heater switch
8. Gas thermostat oven switch
9. Gas oven switch
10. Gas oven switch

Models with open burners

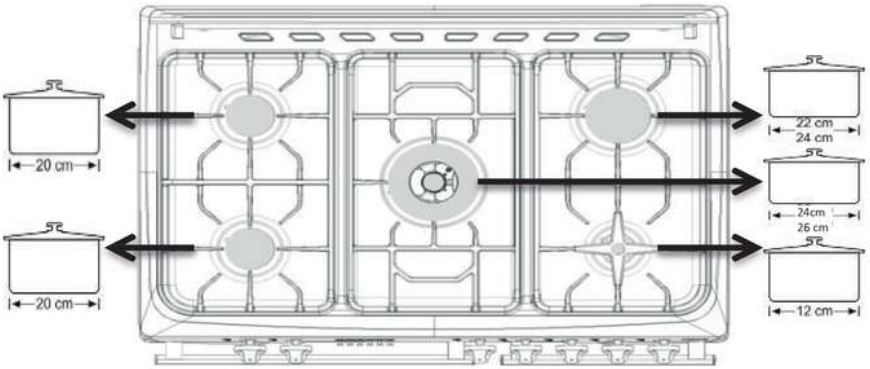


Use of the gas burners:



Switch symbols on the control panel indicate switch.

1: Push the Gas burner switch and turn anticlockwise to high flame and-or temperature position on the panel.
2: Ignite the lighter according to the version of your oven
3: Set to the desired flame position.
4: When the cooking completes, bring the oven switch clockwise to the upper point to switch off the oven heater.



Gas flow is cut off.

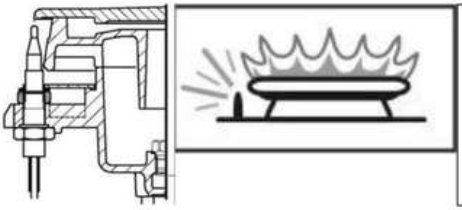
High flame

Low flame.

Size of the container and dimension of the gas flame should comply with each other. Adjust the gas flame in such a way that it will not protrude from the container base. Put the container on the pot carrier by centering.

BURNER TYPE	BURNER TYPE	G20 13mbar	G20 20mbar	G20 25mbar	G25.3 25mbar	G30 30mbar	G30 37mbar	G30 50mbar	G31 37mbar	G30 30mbar (Brass Combustible Burner)
Injector	AUXILIARY	Ø 0,92	Ø 0,70	Ø 0,70	Ø 0,75	Ø 0,50	Ø 0,50	Ø 0,45	Ø 0,50	Ø 0,50
AUXILIARY GAS BURNER		1,15 kW	0,90 kW	0,95 kW	0,90 kW	0,90 kW	1,10 kW	0,90 kW	0,90 kW	1,00 kW
AUXILIARY GAS RATE		0,110 m³/h	0,086 m³/h	0,090m³/h	0,097 m³/h	65 g/h	79 g/h	65 g/h	64 g/h	0,95 g/h
Injector	SEMI RAPID	Ø 1,10	Ø 0,92	Ø 0,92	Ø 1,00	Ø 0,65	Ø 0,65	Ø 0,60	Ø 0,65	Ø 0,65
SEMI RAPID GAS RATE		1,75 kW	1,55 kW	1,65 kW	1,60 kW	1,65 kW	1,70 kW	1,65 kW	1,65 kW	1,70 kW
SEMI RAPID GAS BURNER		0,167m³/h	0,148 m³/h	0,157m³/h	0,173m³/h	120 g/h	124 g/h	120 g/h	118 g/h	157 g/h
Injector	RAPID	Ø 1,40	Ø 1,20	Ø 1,20	Ø 1,20	Ø 0,80	Ø 0,80	Ø 0,70	Ø 0,80	Ø 0,80
RAPID GAS BURNER		2,80 kW	2,60 kW	2,80 kW	2,40 kW	2,50 kW	2,60 kW	2,50 kW	2,50 kW	2,65 kW
RAPID GAS RATE		0,268 m³/h	0,248 m³/h	0,267 m³/h	0,260 m³/h	182 g/h	189 g/h	182 g/h	179 g/h	252 g/h
Injector	AUXILIARY (SABAF)	Ø 0,92	Ø 0,72 (X)	Ø 0,70	Ø 0,72 (F1)	Ø 0,50	Ø 0,47	Ø 0,43	Ø 0,50	–
AUXILIARY GAS BURNER		1,15kW	0,90 kW	0,95 kW	0,95 kW	0,90 kW	0,90 kW	0,90 kW	0,90kW	–
AUXILIARY GAS RATE		0,110 m³/h	0,086 m³/h	0,090 m³/h	0,105 m³/h	65 g/h	65 g/h	65 g/h	64 g/h	–
Injector	SEMI RAPID (SABAF)	Ø 1,10	Ø 0,97 (Z)	Ø 0,92	Ø 0,94 (Y)	Ø 0,65	Ø 0,62	Ø 0,58	Ø 0,65	–
SEMI RAPID GAS RATE		1,75 kW	1,70 kW	1,70 kW	1,70 kW	1,65 kW	1,65 kW	1,65 kW	1,65 kW	–
SEMI RAPID GAS BURNER		0,167 m³/h	0,162 m³/h	0,162 m³/h	0,188 m³/h	120 g/h	120 g/h	120 g/h	118 g/h	–
Injector	RAPID (SABAF)	Ø 1,40	Ø 1,15 (Y)	Ø 1,10	Ø 1,21 (F2)	Ø 0,85	Ø 0,80	Ø 0,75	Ø 0,85	–
RAPID GAS BURNER		2,80 kW	2,90 kW	2,90 kW	2,80 kW	2,80 kW	2,50 kW	2,80 kW	2,80 kW	–
RAPID GAS RATE		0,268 m³/h	0,276 m³/h	0,276 m³/h	0,310 m³/h	204 g/h	182 g/h	204 g/h	200 g/h	–
Injector	MINI WOK (SABAF)	Ø 1,30	Ø 1,15	Ø 1,10	Ø 1,15	Ø 0,80	Ø 0,80	Ø 0,73	Ø 0,80	–
WOK BURNER		2,30 kW	2,30 kW	2,50 kW	2,20 kW	2,50 kW	2,60kW	2,50 kW	2,50 kW	–
WOK GAS RATE		0,219 m³/h	0,219 m³/h	0,238 m³/h	0,244 m³/h	182 g/h	189 g/h	182 g/h	179 g/h	–
Injector	DUAL WOK (SABAF)	Ø 1,90	Ø 1,55	Ø 1,55	Ø 1,50	Ø 1,03	Ø 1,00	Ø 0,83	Ø 1,03	Ø 0,95
WOK BURNER- 4,2 kW		4,25 kW	4,20 kW	4,20 kW	4,20 kW	4,20 kW	4,20 kW	4,20 kW	4,20 kW	3,70 kW
WOK GAS RATE		0,405 m³/h	0,400 m³/h	0,400 m³/h	0,455 m³/h	305 g/h	305 g/h	305 g/h	300 g/h	352 g/h
Injector	TRIBLE WOK (DEFENDI)	–	Ø 1,45	–	–	Ø 0,98	Ø 0,98	–	Ø 0,98	Ø 0,95
WOK BURNER		–	3,70 kW	–	–	3,80 kW	4,10 kW	–	3,80 kW	3,70 kW
WOK GAS RATE		–	0,352 m³/h	–	–	276 g/h	298 g/h	–	271 g/h	352 g/h
Injector	AUXILIARY	–	Ø 0,70	–	–	Ø 0,50	Ø 0,50	–	Ø 0,50	Ø 0,50
AUXILIARY GAS BURNER			1,00 kW		–	1,00 kW	1,15 kW	–	1,00 kW	1,00 kW
AUXILIARY GAS RATE			0,095 m³/h		–	72 g/h	83 g/h	–	71 g/h	0,95 g/h
Injector	SEMI RAPID	–	Ø 0,95	–	–	Ø 0,60	Ø 0,60	–	Ø 0,60	Ø 0,65
SEMI RAPID GAS RATE			1,65 kW		–	1,50 kW	1,65 kW	–	1,50 kW	1,70 kW
SEMI RAPID GAS BURNER			0,157 m³/h		–	109 g/h	119 g/h	–	107 g/h	157 g/h
Injector	RAPID	–	Ø 1,20	–	–	Ø 0,70	Ø 0,70	–	Ø 0,70	Ø 0,80
RAPID GAS BURNER			2,65 kW		–	2,10 kW	2,20 kW	–	2,10 kW	2,65 kW
RAPID GAS RATE			0,252 m³/h		–	152 g/h	159 g/h	–	149 g/h	252 g/h

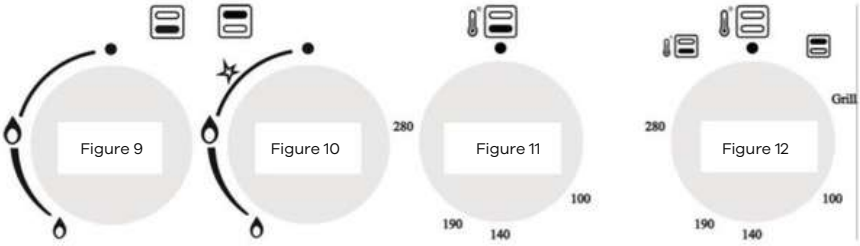
Gas safety mounting (for versions with heating element)



In the case of thermal element of upper burners, safety mechanism is activated and cuts the gas immediately against shutdown due to liquid overflow.

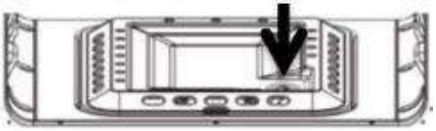
1. Press the Gas button and turn counterclockwise to high heat position.
2. Ignite the lighter according to the version of your range.
3. After ignition, push and hold the button for 3-5 seconds to activate the safety mechanism.
4. If no ignition occurs after pressing and releasing the switch, repeat the same action by pressing and holding the switch for 15 seconds.
5. Set to desired flame position.
6. After cooking is complete, move the oven switch to the right to turn off the top tip of the burner.

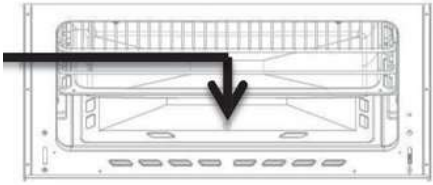
Using the Gas Oven
Switch The symbols on the control panel indicate the position of the knob.



1. Push the Gas Oven switch and turn 1-turn anticlockwise to high flame and-or temperature position on the panel.
2. If, as shown in the Figure 12, the oven button controls the burner of the upper heater, push the switch and turn clockwise to the grill inscription or flame sign.
3. Ignite the lighter according to the version of your oven.

Manual ignition hole





4-In case of versions with thermal element, after ignition, push and hold the switch for 3-5 seconds for activation of the safety mechanism
5-If no ignition occurs after pushing and releasing the switch, repeat the same action by pushing and holding the switch for 15 seconds.
6-Set to the desired flame position.
7-When the cooking completes, bring the oven switch clockwise to the upper point to switch off the oven heater.

BURNER TYPE	BURNER TYPE	G20 13mbar	G20 20mbar	G20 25mbar	G25.3 25mbar	G30 30mbar	G30 37mbar	G30 50mbar	G31 37mbar
Injector	LOWER	Ø 1,40	Ø 1,30	Ø 1,30	Ø 1,35	Ø 0,92	Ø 0,92	Ø 0,85	Ø 0,92
BOTTOM BURNER		2,75 kW	3,00 kW	3,50 kW	3,00 kW	3,50 kW	3,80 kW	3,80 kW	3,50 kW
BOTTOM BURNER GAS RATE		0,262 m³/h	0,286 m³/h	0,333 m³/h	0,325 m³/h	254 g/h	276 g/h	276 g/h	250 g/h
Injector	UPPER	Ø 1,30	Ø 1,20	Ø 1,20	Ø 1,20	Ø 0,85	Ø 0,85	Ø 0,85	Ø 0,85
TOP BURNER		2,50 kW	2,60 kW	3,00 kW	2,50 kW	3,00 kW	3,00 kW	3,80 kW	3,00 kW
TOP BURNER GAS RATE		0,238 m³/h	0,248 m³/h	0,286 m³/h	0,271 m³/h	218 g/h	218 g/h	276 g/h	214 g/h
Injector	LOWER	–	–	–	–	Ø 0,75	–	Ø 0,70	Ø 0,75
BOTTOM BURNER		–	–	–	–	2,40 kW	–	2,40 kW	2,40 kW
BOTTOM BURNER GAS RATE		–	–	–	–	175 g/h	–	175 g/h	171 g/h
Injector	UPPER	–	–	–	–	Ø 0,70	–	Ø 0,65	Ø 0,70
TOP BURNER		–	–	–	–	2,00 kW	–	2,00 kW	2,00 kW
TOP BURNER GAS RATE		–	–	–	–	145 g/h	–	145 g/h	143 g/h

Use of grill sheet (if grill sheet is available for your product)

- When using the upper burner in case of the gas ovens, the oven door opens asshown in the figure 13.
- Grill sheet is mounted on the rollers located under the control panel; the cover is pushd forward to contact with the grill sheet.

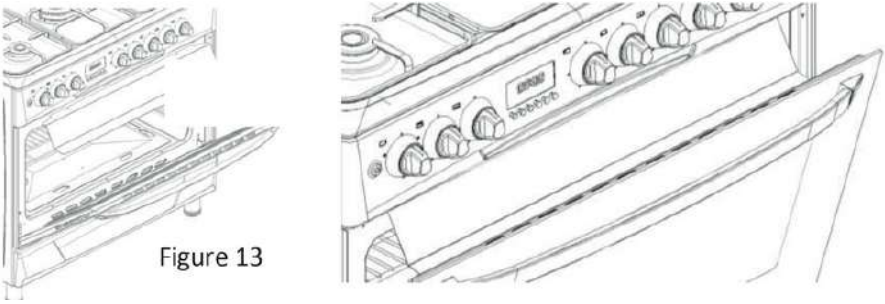


Figure 13

Use of the chicken roasting (optional)

- If your product has chicken roasting accessories, take the shish among the accessories and loosen the screw of the V-sheet (dovetail) on the shish. And insert the shish into thechicken and then replace V-sheet firmly and tighten the screw.
- Bakelite part behind the shish will help you carry the product easily. During the cooking process, this part should be removed
- Attach one chicken in maximum weight of 8 kg on the shish.
- Grill burner is used to fry chicken.
- Chickens should be placed in shish with their thighs crossed as shown in the Figure 14

- Maximum 3 Kg when mounted in this way. The chicken should be placed in the center of the shish. Otherwise, the shish will bend and the mechanism may malfunction.

- Maximum 2x4 = 8 kg when mounted in this way

5 | use of the electric oven

Operation of the electronic oven is selected by use of the function switch. Temperature is set by the temperature switch. All oven functions are switched off by bringing the respective switch to the off (upper) position.
1.Set the oven timer to the cooking time; see Use of the oven timer.
2.Bring the temperature switch to the desired operating mode.
3.Bring the function switch to the desired operating mode.
<< The oven heats up to the set temperature and maintains it. Temperature light is on during the heating process>>

Switching the electric oven off

Turn the oven timer to 'off' position.
In case the timer is set to a certain time, the timer will stop automatically; see Useof the oven timer.
Turn the function switch and temperature switch to the off (upper) position.

Operation modes

Order of the operating modes shown here may vary depending on the arrangement with your product.

Upper and Lower Heating

Upper and lower heating is on. The food is heated from below and above at the same time. For example, it is suitable for cakes, pies or cakes in the cooking moulds and casserole. Do the cooking with single tray.

Upper Heating

Only the upper heating is on. For example, it is suitable for cakes with bright surface and food you desire to be brown on the surface.

Lower Heating

Only the lower heating is on. For example, it is proper for pizza and the food you desire to be brown underside.

Lower + upper + turbo fan (optional)

Upper + lower and turbo motor heating is on. The food ensures more homogenous heating thanks to turbo motor. It is, for example, suitable for cakes, pies or cakes in the cooking moulds and casserole. Do the cooking with single trays.

Grill (optional)

The grill on the oven shelf is in operation. It is suitable for grilling large quantities of meat.

- Place large and medium portions in the correct rack position under the grill marble for grilling.
- Set the temperature to the maximum level.
- Turn the food after half the grilling time.

Heavy Grill (optional)

Grill on the oven shelf is in operation. This is suitable for grilling large quantities of meat.

- Place large and medium portions in the correct rack position under the grill heater for grilling.
- Set the temperature to the maximum level.
- Turn the food after half of the grilling time.

Turbo motor (optional)

It is used for defrosting thanks to its turbo motor

Turbo resistor + turbo fan (optional)

Turbo resistor and turbo motor heating is on. Foot are heated more homogenously thanks to the turbo motor. For example, it is suitable for cakes, yoghurt, pies or cakes in the cooking moulds and casserole. Do the cooking by using a single tray.

Grill + chicken roasting (optional)

It is suitable for cooking by use of grill and chicken roasting motor.

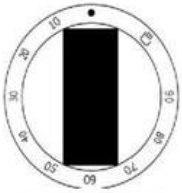
- Ensure that the food arranged on the shish in form of grill such as meat, chicken, etc. for even grill.
- Bring the temperature to the maximum value

Heavy grill + turbo fan (optional)

Heavy grill (upper and grill resistor) turbo motor heating is on. Turbo motor guarantees more homogenous heating for the food. For example, it is suitable for casseroles. Do the cooking with a single tray

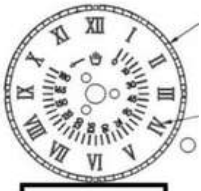
Use of the oven timer

Using the oven timer



Model 2

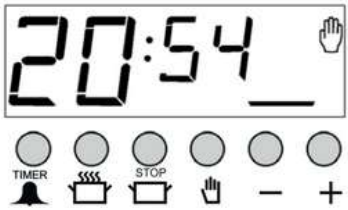
MECHANICAL TIMER (model 2)
As the timer as shown in version 2:Turn the timer clockwise to cook.
Set the duration.



Model 4

ANALOGUE TIMER (model 4)
1- TIMER SETTING Press the button to set the time and turn counterclockwise.
2- SETTING THE COOKING TIME It is possible to set the cooking time of the analogue timer up to 180 minutes. Alarm ring starts automatically after the set time has elapsed. To turn off the alarm ringer, turn the knob counterclockwise without pressing and continue until it reaches the manual symbol appears on the display. Alarm will be turned off at this position.

DIGITAL TIMER (version 3)



All description described in this digital watch are used for electrical products.
Some functions may not work with gas products.

OT-3000-VFD-OD is an electronic timing module for making the food in the oven ready for service when you desire. To this end, simply set the time for cooking the food and the time you desire it to be ready for service. Furthermore, it may also be used as alarm timer independently of the oven, programmable by minute.

SETTING TIME

Setting timer may only be made when there is no current cooking program (the display shows the clock and hand icon).
Press the button
; the colon between the hour and minute starts to flash; you may set the time forward +
by and backward by –
. When you pres these keys lon, the time will advance in a fast way.

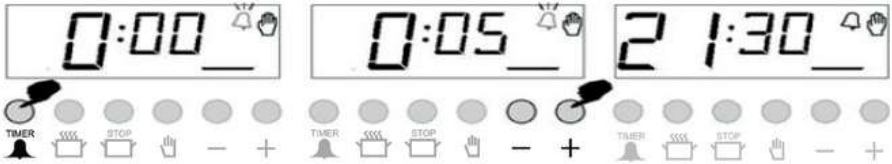
1)Switch to the hour setting mode.

2) Set the hour by use of + or - Keys

3) The display will become fixed after 5 seconds.

SETTING ALARM

By this function, you may make the alarm ring at the end of the time you have set.



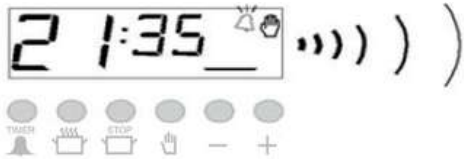
1)Select the alarm time setting mode.

2)Enter the time by using + or– keys (e.g.: 5 minutes)

3)After several seconds, the display comes back to show the time.

Note: How long remained to ring the alarm can be viewed on the display by pressing the key

TO SILENCE THE RINGING ALARM



1)When the alarm time is set, the alarm starts to ring.

2)You may silence the alarm by pressing the key

AUTOMATIC COOKING PROGRAM

If you will start to immediately cook the food you put into the oven, you simply enter the cooking time.

Example: We put the food we desire to cook in the oven and want it to cook it for 2 hours and 15 minutes.

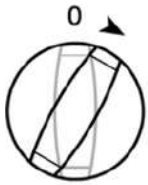
1)The time is now 18:30

2) Enter the cooking duration in the setting mode.

3)Enter the duration by using the keys + or -.

function and temperature you desire.

The oven timer is set to cook the food for 2 hours and 15 minutes starting from this moment. Please remember to bring other control switches on the oven to the proper positions according tot he cooking



4)After several seconds, the display will start to show the current time, indicating that the food is cooked.

Note: When making the cooking program or when the program is running, you may cancel the program by pressing the key

In the example given above, we saw that you may start the cooking process immediately by entering the cooking time. And you may also view and, if required, set the time when the food

will be ready (cooking completion time) by pressing the key
In the following example, setting is made in such a way that the food will be ready at 21:30.

1)The display shows the time when the food will be ready,i.e. 18:30+2:15= 20:45.

2)You may set the cooking completion time by help of the keys + or -.

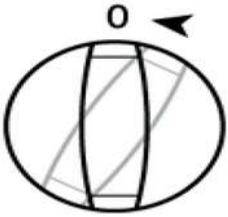
3)After several seconds, the display will start to show the time.

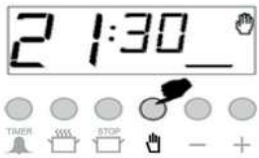
In this case, we have programmed the oven to be ready at 21:30. We had previously set the cooking time of the food as 2 hours and 15 minutes. And in this case, the oven will start the cooking process at 19:15, cook the food for 2 hours and 15 minutes and the cooking program will complete at 21:30.

The display to appear when cooking process starts:

The display to appear when the cooking process completes.

When the cooking program completes, the audio warning is enabled and if it is not silenced it will operate for 7 minutes.





1)Switch the oven off.

2)Reset the oven timer.

Note: The oven will remain disabled until you reset the oven timer.

In the example given above, the cooking time was entered and the cooking completion time calculated automatically was changed by us in the second phase. If desired, it is also possible to enter the cooking completion time; in such case, the cooking time will be calculated automatically and, if required, it will be changed in the second phase.

IN CASE OF POWER FAILURE

In case the mains power is off, your oven will remain disabled for safety. This situation is shown by the hand icon flashing on the display. In this position, even if there is currently a cooking program, it will be deleted. The time shown on the display is also not correct and required to be adjusted.
First press the key
to enable the oven and then you may set the time later (see time setting).

Note: If you do not intend to operate the oven, remember to bring the switch on the oven to the 'off' position.

THE FLASHING 'HAND ICON' INDICATES THAT THE OVEN IS DISABLED AND YOU SHOULD PRESS THE KEY TO SWITCH TO THE NORMAL POSITION.

SETTING ALARM VOLUME

1)Reset the oven timer by pressing the key.
2)You may hear the set volume by keeping the (-) key pressed. Release the key (-) and press it hold it again to listen to and select the volume. (3 levels)
3)Now the alarm will ring at the volume you listened to last.
Note: The default alarm volume is at the higherst level. When the mains power is off, if the alarm volume was changed, it will come back to the default setting.

SCREEN BRIGHTNESS SETTING

1)Reset the oven timer by pressing the key.
2)Press the key (+). Pressing and releasing the key (+) will enable you to view the screen brightness level (3 levels)
3)Now the screen will be at the brightness level you left last.

Note:The default screen brightness is at the brightest level. When the mains power is off, if the screen brightness level was changed, it will come back to the default setting.

OT-4000-LED TOUCH CONTROL OVEN TIMER

OVERVIEW:

OT-4000-LED, is an electronic timer, which enables your oven to get the food ready to serve at the desired time. The only thing to be done is to program the cooking time and ready time. It can also be used as an alarm clock, where you just give in the amount of time after which it should remind you by a buzzer tone.

POWER UP:

Upon power up, flashing digits and AUTO icon, the oven is inoperative. Press M to return to manual mode and adjust the time of day using up and down buttons.

MANUAL MODE

Touching |>I & M at the same time, manual mode is entered. Any previous cooking program will be cancelled.

ADJUSTING TIME OF DAY

Time of day adjustment is only allowed, when no cooking program is in progress. First enter manual mode as described above. The point between the hours and minutes display flashes.

1)Switch into time adjustment mode.

2)Adjust the time using the up or down buttons.

3)After a few seconds, screen will stabilize.

31BUZZER ALARM:

With this feature, you can program after how much elapsed time you should be warned by a buzzer sound.

1) Touching the M twice, enter buzzerr alarm mode

2) Using Up or Down give in the duration in minutes

3) After a few seconds, screen will return to clock mode

CANCELLING THE BUZZER SOUND

After the programmed duration is elapsed, buzzer will sound. Any button touch will cancel the buzzer.

AUTOMATIC COOKING PROGRAM

If you want to start cooking immediately, you just have to give in the cooking time.

Example: We placed our food into the oven and want it to be cooked for 2 hours and 15 minutes

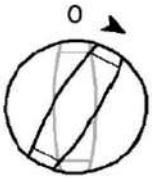
1)Current time is 18:30.

2) Switch into cooking time mode

3) Adjust the cooking time using the up or down buttons.

4)After a few seconds, the screenwill indicate that cooking has started and show the current time

Now,you have programmed your oven to cook the food for 2 hours and 15 minutes. Please do not forget to bring the function and/or temperature knobs of your oven to appropriate position .



Note: You may cancel the automatic cooking mode any time by go manuel modeIn the above example, cooking immediately started after giving in the cooking period. By pressing the button, you can see the ready time, ie. The time when the food will be ready to serve, and if you want, you can also change it. In the example below, the ready time will be changed to 21:30.

1) Displayed is the ready time 18:30+2:15=20:45.

2) Set it to the desired time by using the + or - buttons.

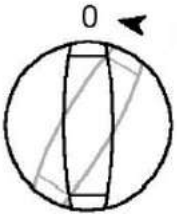
3) In a few seconds, screen switches to clock mode.

We now have programmed our oven to get the food ready at 21:30. Since the cooking time was preprogrammed as 2 hours 15 minutes, your oven will start cooking at 19:15, so that the food is ready at 21:30.

Screen just when cooking starts

Screen just when cooking ends

When automatic cooking is completed, a buzzer alarm is heared and will sound, if not stopped, for 7 minutes.



1)Switch your oven OFF

2)Reset the timer

Note: Your oven will be inoperative until you reset the timer.

In the example shown, cooking time has been programmed first the ready time was calculated automatically and was edited by us. It is also possible first to program the ready time, in that case the cooking time will be calculated automatically and should be edited thereafter.

CHILD LOCK:

When activated in manual mode, your oven and the timer keys are blocked.
When activated as a cooking program is in progress, just the keys are blocked.

1) Touch up and down at the same time for 1 second until 2 beep tones heard

2) The key symbol appears on the screen, child lock is active

To deactivate the child lock, touch up and down until key symbol disappears. Exception: A buzzer tone during child lock can be cancelled touching any button.

USER PROGRAMMABLE OPTIONS:

1- Time of day display 12h / 24h

Factory setting is 24 h display. Touching for 5 seconds, a double beep tone will be heard, the display mode toggles to 12 h mode (am / pm indication) Doing this again will toggle back to 24 h

2- Touch tones

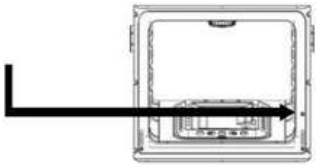
As a factory setting, touching buttons are accompanied by beep tones. Touching the M button for 5 seconds, a double beep tone will be heard and nt , which stays for no tone, will appear on the screen. Now, no touch tones will be produced any more. Doing the same until bt appears on the screen, which stays for button tone, brings you back to touch tones.

3- Screen Brightness Adjustment:

Touching the UP button for 1 second, until you hear a double beep tone, brings you intothedisplaybrightness mode. Displayshows br 0x (x=1to8).Noweveryconsecutivetouchofthesamebuttonwill reduce the brightness.

Cooking table

The lowest level of the oven is the 1st shelf.



1. The indicated values are determined at the laboratory. The values may vary from according to your taste.
2. Switch off the function switch and oven by use of the temperature switch.

Food Cake in tray	Baking container	Shelf position	Temperature (oC)	Baking duration (min) (approximately)
Cake in tray	Furnace tray 24...26cm	2	170...180	25-35
Cake in form	Cake form 18-22cm	1...2	170...180	30-40
Cookies	Furnace tray	2	180...190	25-35
Crisp mille-feuille	Furnace tray	1...2	170...180	25-35
Donut	Furnace tray	1...2	200	25-35
Flan	Furnace tray	1...2	200	40-50
Leavened dough	Furnace tray	1...2	180...190	35-45
Pastry	Furnace tray	1...2	180...190	25-35
Phyllo dough pastry	Furnace tray	1...2	200...220	40-50
Pizza	Furnace tray	1...2	15 minutes max>>	15-20
Beef	Furnace tray	1...2	15 minutes max>>	100-110
Lamb's quarter	Furnace tray	1...2	15 minutes max>>	90-100
Roast chicken	Furnace tray	1	15 minutes max>>	60-70
Turkey part	Furnace tray	1	25 minutes max>>	180-240
Fish	Furnace tray	1...2	200	15-25

Switch to 150oC after max. minutes

Use of grill oven – table for grill

Hot surfaces can cause burns. Close the oven door during grilling.

When grilling, turn the timer switch, if applicable, to the hand symbol.

Turn on the grill

1. Set the function switch to the grill symbol you choose.
2. Then set it to the desired grill temperature.
3. If necessary, you can preheat for about 5 minutes.

Turning off the grill

1. Set the function switch to the off (top) Cooking Table in grill position

Grilling with the electric grill

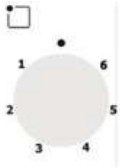
Food Shelf position Grilling period (approximately)

Food	Shelf position	Grilling Period (approximately)
Fish	3	30-40 minutes*
Chicken Chops	3	40-50 minutes*
Lamb Chops	3	25-35 minutes*
Steak	3	25-35 minutes*
Veal Chops	3	25-35 minutes*

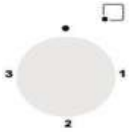
*depending on thickness.

Use of the electric range

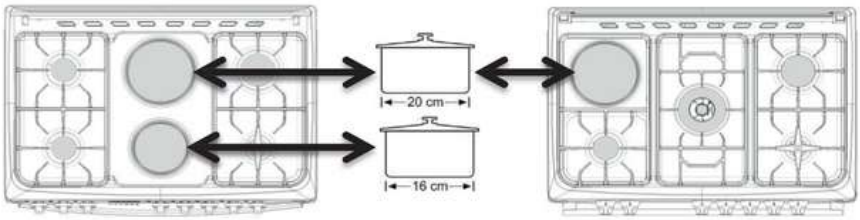
If your product is equipped with an electric hob, the switching system to use will be optionally as follows:

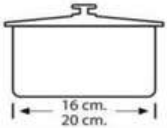


Switch Position	Ø145 1000W	Ø145 Rapid 1500W	Ø180 1500W	Ø180 Rapid 2000W
1	100W	156W	155W	200W
2	165 W	210W	185W	250W
3	255 W	285W	330W	330W
4	510 W	820W	390W	930W
5	750 W	1070W	731W	1250W
6	1000W	1500W	1500W	2000W

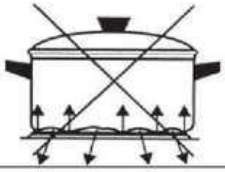


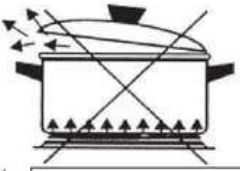
Switch Position	Ø145 1000W	Ø145 Rapid 1500W	Ø180 1500W	Ø180 Rapid 2000W
1	250 W	400w	400w	750W
2	750 W	1100W	1100W	1250W
3	1000W	1500W	1500W	2000W

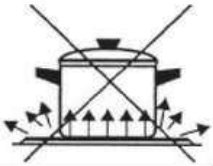




To benefit from the electric hob in the most efficient way; It is recommended to use pots of 16-20 cm in diameter.

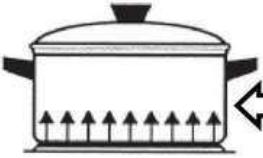






If the pan base does not contact the hob surface, it will cause high energy consumption and heat
not be distributed evenly.

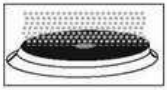
If the pan is too large and protrudes beyond the hob (ceramic or induction), it may break; small pans may cause excessive energy consumption.



This is the correct way to use it.

- Use dry base pots on the range.

- After using the plate, let it cool and wipe with a damp cloth. If it is excessively dirty, clean it thoroughly with water.



- After cleaning the hob. If you
not used for a long time, please lubricate it protect the upper part of the hob with thin oil.

- Stainless metal plate around the electric stoves can change color due to the heat. It has no problem for using.

6 | Maintenance and cleaning

General information

Cleaning the product regularly will extend the life of the product and reduce common problems.

Risk of electric shock!

The product's power connection must be turned off before cleaning to avoid any risk of electric shock.

Please note: The glass door may crack when heated.
Turn off all burners before closing the glass lid

Hot surfaces can cause burns!!

Allow the product to cool down before cleaning.

- The product must be properly cleaned after each use. This way you can dispose of the food remains easier to clean.
- It is not necessary to use any special detergent to clean the product. Clean the product using detergent, lukewarm water and a soft cloth or sponge and dry with a dry cloth.
- Make sure nothing is left after cleaning, Food should be splashed immediately be cleaned.
- To clean stainless steel or stainless steel surfaces and handles, do not use acidic or chlorine-containing cleaning products. It is best to wipe carefully in one direction by using a soft cloth with soap and water or liquid detergent.

Some detergents or cleaning agents can damage the surface.

Do not use aggressive detergents, cleaning powders/creams or sharp objects.

Do not use steam cleaning products to clean the stove.

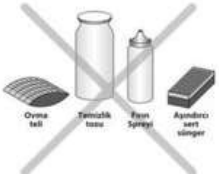
Cleaning the front panel

Clean the front panel and buttons using a damp cloth and wipe it dry with a dry cloth.

The front panel can be damaged! Do not remove the front panel cleaning buttons.

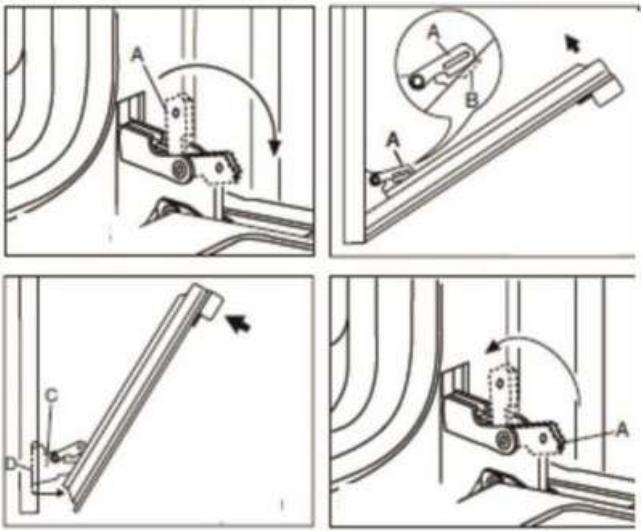
Cleaning the furnace

No furnace cleaning agent or other special cleaners to clean the furnace. It is recommended to wipe the furnace when it is still lukewarm by using a damp cloth.



Cleaning the oven

No oven cleaner or other special cleaning products are needed to clean the oven. It is recommended to clean the oven using a damp cloth.



Removal of the oven door

Turn part A in figure 1 into the direction of the arrow.

As shown in the figure 2, place part A into the part B.

Push forward in the direction of the arrow and pull the oven door towards you, as shown in the figure 3.

Hot surfaces can cause burns!

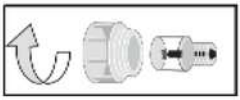
1.Open the oven door.
To avoid electric shock, unplug the power cord and allow it to cool before using oven lamp is going to be replaced.

Oven lamp is a special electric lamp resistant to 300oC. For TLE lamp specifications, see Technical specifications, page 3.

Oven lamps can be supplied by the Authorized Service Centers. Position of the lamp may differ from the one shown in the figure.

Does your oven have a round lamp:

1. Switch off the mains voltage.
2. Turn the glass cover counterclockwise and remove.
3. Turn the oven lamp counterclockwise and replace it with the new one.
4. Place the glass cover back in place.



7 | Troubleshooting

Product does not work..

- Check whether the earthed plug is properly connected to the socket.
- Check the fuses in the meter cupboard. If it is turned off turn it back on.
- Mains voltage may be fluctuation. Unplug and plug again.

Steam goes out when the oven is working

- If steam goes out during oven operation it is normal. This is not an error.

Ringing sound when the product gets hot and cold.

- The metal parts may make a noise due to the expansion at the time of heating. It is not a cause of failure.

Furnace does not heat.

- No power. Control whether power is available at home and check the fuses in the fuse box. If required, engage the fuses again.
- May be timer has not been set in case of versions with timer. Set the timer or bring it to the manual (hand) sign.
- Possibly function and/or temperature button has not been set. Set the function and/or temperature button.

Oven does not heat up.

- No power. Check if there is power. Check the fuses in the meter cupboard. Replace or reset the fuses if necessary.
- For versions equipped with timer, the timer is not set. Set the time or bring it to the manual (hand) symbol.

If the problem is not resolved after following the instructions in this section, please consult your dealer or authorized service center. Do not attempt to repair the defect yourself to repair.

GAS TYPE & PRESSURE

Burner Type	G20 13mbar	G20 20mbar	G20 25mbar	G25.3 25mbar	G30 30mbar	G30 37mbar	G30 50mbar	G31 37mbar
Auxiliary	Ø 0,92	Ø 0,70	Ø 0,70	Ø 0,75	Ø 0,50	Ø 0,50	Ø 0,45	Ø 0,50
	1,15 kW	0,90 kW	0,95 kW	0,90 kW	0,90 kW	1,10 kW	0,90 kW	0,90 kW
	0,110 m³/h	0,086 m³/h	0,090m³/h	0,097 m³/h	65 g/h	79 g/h	65 g/h	64 g/h
Semi Rapid	Ø 1,10	Ø 0,92	Ø 0,92	Ø 1,00	Ø 0,65	Ø 0,65	Ø 0,60	Ø 0,65
	1,75 kW	1,55 kW	1,65 kW	1,60 kW	1,65 kW	1,70 kW	1,65 kW	1,65 kW
	0,167m³/h	0,148 m³/h	0,157m³/h	0,173m³/h	120 g/h	124 g/h	120 g/h	118 g/h
Rapid	Ø 1,40	Ø 1,20	Ø 1,20	Ø 1,20	Ø 0,80	Ø 0,80	Ø 0,70	Ø 0,80
	2,80 kW	2,60 kW	2,80 kW	2,40 kW	2,50 kW	2,60 kW	2,50 kW	2,50 kW
	0,268 m³/h	0,248 m³/h	0,267 m³/h	0,260 m³/h	182 g/h	189 g/h	182 g/h	179 g/h
Auxiliary (Sabaf)	Ø 0,92	Ø 0,72 (X)	Ø 0,70	Ø 0,72 (F1)	Ø 0,50	Ø 0,47	Ø 0,43	Ø 0,50
	1,15kW	0,90 kW	0,95 kW	0,95 kW	0,90 kW	0,90 kW	0,90 kW	0,90kW
	0,110 m³/h	0,086 m³/h	0,090 m³/h	0,105 m³/h	65 g/h	65 g/h	65 g/h	64 g/h
Semi Rapid (Sabaf)	Ø 1,10	Ø 0,97 (Z)	Ø 0,92	Ø 0,94 (Y)	Ø 0,65	Ø 0,62	Ø 0,58	Ø 0,65
	1,75 kW	1,70 kW	1,70 kW	1,70 kW	1,65 kW	1,65 kW	1,65 kW	1,65 kW
	0,167 m³/h	0,162 m³/h	0,162 m³/h	0,188 m³/h	120 g/h	120 g/h	120 g/h	118 g/h
Rapid (Sabaf)	Ø 1,40	Ø 1,15 (Y)	Ø 1,10	Ø 1,21 (F2)	Ø 0,85	Ø 0,80	Ø 0,75	Ø 0,85
	2,80 kW	2,90 kW	2,90 kW	2,80 kW	2,80 kW	2,50 kW	2,80 kW	2,80 kW
	0,268 m³/h	0,276 m³/h	0,276 m³/h	0,310 m³/h	204 g/h	182 g/h	204 g/h	200 g/h
Mini Wok (Sabaf)	Ø 1,30	Ø 1,15	Ø 1,10	Ø 1,15	Ø 0,82	Ø 0,80	Ø 0,73	Ø 0,82
	2,30 kW	2,30 kW	2,50 kW	2,20 kW	2,50 kW	2,60kW	2,50 kW	2,50 kW
	0,219 m³/h	0,219 m³/h	0,238 m³/h	0,244 m³/h	182 g/h	189 g/h	182 g/h	179 g/h
Dual Wok (Sabaf)	Ø 1,90	Ø 1,70	Ø 1,70	Ø 1,57	Ø 1,07	Ø 1,00	Ø 0,83	Ø 1,07
	4,80 kW	4,80 kW	5,30 kW	4,60 kW	4,60 kW	4,60 kW	4,50 kW	4,60 kW
	0,457 m³/h	0,457 m³/h	0,505 m³/h	0,509 m³/h	335 g/h	335 g/h	327 g/h	329 g/h
Trible Wok (Defendi)	Ø 1,55	Ø 1,45	Ø 1,45	Ø 1,40	Ø 0,98	–	Ø 0,98	Ø 0,98
	3,30 kW	3,70 kW	3,60 kW	3,40 kW	3,80 kW		4,80 kW	3,80 kW
	0,309 m³/h	0,352 m³/h	0,343 m³/h	0,368 m³/h	276 g/h		276 g/h	271 g/h

WIGGO

Warranty Conditions

General service and warranty terms and conditions (May 2024)

These service and warranty terms and conditions apply to the purchases of Wiggo kitchen appliances in the Benelux region after May 1, 2024. We are committed to excellent customer service and product quality; for inquiries or terms on previous purchases, visit www.wiggo.eu.

Article 1: Warranty

At Wiggo, we are dedicated to the excellent quality and durability of our kitchen appliances, and we strive for a seamless customer experience. In case of any issues, we provide a suitable solution, from repair to replacement, to ensure your satisfaction.

Discovered a defect? Report it via our service portal at www.wiggo.eu/services for prompt support. Our warranty terms provide you with five years of assurance after the purchase of our appliances.

Article 2: Exclusions from the Warranty

Although we stand behind the quality of our kitchen appliances, there are certain cases where the warranty does not apply:

a. Kitchen appliances that were not purchased as 'new'.
b. Defects or damage to a household appliance reported to Wiggo after the 5-year warranty period.
c. Use in a non-domestic environment or for commercial purposes.
d. On the supply of consumables, parts, and accessories.
e. Unauthorized repairs and/or use of non-official parts.
f. Kitchen appliances: without readable identification numbers, purchased outside the Benelux, sold as B-grade, or as showroom models.
g. Damage, normal wear and tear, or minor deviations that do not affect functionality.
h. Damage or defects to accessories, door seals, and fragile elements such as glass, plastic, and lamps.
i. Damage or defects due to water damage or other substances that the product is not resistant to, such as using the wrong cleaning agent.
j. Damage or defects due to improper use, operation, loading, assembly, and/or maintenance.
k. Damage or defects outside the appliance, including consequential and indirect damages.
l. Damage or defects caused by actions not in accordance with the manual.
m. Damage or loss normally covered by household insurance.
n. Damage or defects due to power and voltage fluctuations that exceed the tolerance range indicated by Wiggo.
o. Damage or defects caused by user negligence.
p. Damage caused by or resulting from an external cause.

Article 3: Warranty Claim

a. Issues with your product? Report it promptly, no later than within 48 hours, via www.wiggo.eu/services.
b. Send us a copy of your proof of purchase, as it is necessary for your warranty claim.
c. We will keep you informed about the handling process via email or phone.
d. In case of replacement, the original warranty period remains valid.
e. The replaced parts and appliances become the property of Wiggo.

Article 4: Post-Warranty Service

a. Issue with your kitchen appliances after the warranty period? Fill out the service form at www.wiggo.eu/services.
b. Shipping costs and/or call-out fees for inspection, repair, or parts are at your expense.
c. We provide a cost estimate for inspection and repair upfront. Upon approval, we will send a payment request and then schedule an appointment.
d. Any additional costs will be clearly communicated after the repair.
e. Payment to the authorized service technician is easy to fulfill via a QR code or payment request.

Article 5: Claims

In addition to any rights arising from statutory warranties or other guarantees you have entered into, you have no right to any other claims than those mentioned in this warranty.

Article 6: International Use

If you take your Wiggo appliance across borders, the warranty will no longer apply. Check local warranties and ensure that your appliance meets the technical requirements (such as voltage, frequency, gas type, etc.) and climatic conditions there.

Article 7: Service Visit and Maintenance

a. If the technician determines that there is no actual problem (the product is functioning as it should), you will be charged for the technician's visit. These costs are based on the prevailing rates at that time.
b. Appliances that are not working or defective must be empty and clean when the authorized service technician comes for repair or replacement. If this is not the case, the technician or carrier may refuse the replacement and charge for it.
c. Payment to the authorized service technician is easy to fulfill via a QR code or payment request.

Article 8: Liability

We are only liable up to the amount covered by our insurance. Please note: for non-Wiggo kitchen appliances or late cancellations (at least 24 hours in advance), charges will apply. These charges are based on the prevailing rates at that time.

Article 9: Data Protection

During service provision, Wiggo collects and processes personal data. More information about this can be found at www.wiggo.eu.

Article 10: Law and Disputes

Deze garantie- en servicevoorwaarden vallen onder het Nederlands recht, met uitzondering van het Weens Koopverdrag. Geschillen worden beslecht door de bevoegde Nederlandse rechter.

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www.wiggo.eu

Visit our website!