

FS OVEN SERVICE MANUAL



1.COVER

2.INDEX

- 1. COVER
- 2.INDEX

1.COVER	2
3. SAFETY WARNING	4
3.1 GENERAL SAFETY	4
3.2. SAFETY FOR CONFIGURATIONS	4
3.3 INFORMATIONS FOR CONSUMER	4
4. TECHNICAL SPECIFICATIONS	6
5. PRODUCT ASSEMBLY/ ASSEMBLY RULES/ SETTINGS	7
5.2 UNPACKING PRODUCT	8
5.3 CONTROLLING THE SETUP PLACE AND ENERGY SOURCES	9
5.3.1 <i>Measurement control of the mounting place</i>	9
5.3.2 <i>Control of the electrical installation</i>	11
5.4 ELECTRICAL CONNECTION.....	13
5.5 SETTING FOOT OVEN	14
6.USE OF PRODUCTS	15
6.1 TIME SETTINGS (ADORA TIMER).....	15
6.1.1 <i>First Time Setting</i>	15
6.1.2 <i>Display Brightness Adjustment</i>	16
6.1.3 <i>Alarm Sound Setting</i>	17
6.1.4 <i>Key Lock Setting</i>	18
6.1.5 <i>Setting the Alarm Clock</i>	19
6.1.6 <i>Changing the time of day</i>	21
7.BY PRODUCTS/PRODUCTS LABELS USED.....	22
7.1 PERIPHERALACCESSORIES	22
7.2 TAGS AND DESCRIPTIONS USED IN THE PRODUCT	23
7.2.1 <i>Type the label</i>	23
7.2.2 <i>Barcode Label</i>	23
7.3.3 <i>Energy Label;</i>	24
8. GENAREL WORKING PRINCIPLE.....	26
9. COMPONENT OF LIST / COMPONENT WORKING PRINCIPLES	28
9.1 COMPONENTS TECHNICAL DATA	28
9.2 COMPONENT WORKING PRINCIPLES	28
10. FLOW FAULT / FAULT DETECTION DIAGRAMS	32
10.1.RESISTANCE FAULTS	32
10.1.1 <i>Resistance does not work;the food is not cooked</i>	32
10.2 LAMP FAULT	33
10.2.1 <i>Furnace is working but the oven does not illuminate</i>	33

10.2.2 Oven does not work,oven lamp does not light,.....	34
10.3 THERMOSTAT FAULT.....	35
10.3.1 Furnace runs continuously,the thermostat is not tripped.....	35
11. COMPONENT ASSEMBLY / DEMONTAJ USED EQUIPMENT	36
12. COMPONENT ASSEMBLY / DISASSEMBLY.....	37
12.1 REPLACEMENT THE UPPER FLAMMABLE.....	37
12.2 REPLACEMENT THE CONTROL PANEL.....	38
12.3 REPLACEMENT THE OVEN DOOR	40
12.4 REPLACEMENT THE DOOR HINGE.....	41
12.5 REPLACEMENT THE ROOM	42
12.6 REPLACEMENT OF THE DOOR SEAL.....	43
12.7 REPLACEMENT OF THE RING HEATER AND FAN PROTECTOR SHEET.....	43
12.8 REPLACEMENT OF THE FAN BLADE.....	46
12.9 REPLACEMENT OF THE GRILL HEATER	46
12.10 REPLACEMENT THE OVEN BOTTOM HEATER.....	48
12.11 REPLACEMENT OF THE THERMOSTAT BULB.....	49
12.12 REPLACEMENT OF THE FAN MOTOR.....	50
12.13 REPLACEMENT OF THE SIGNAL LAMP	52
12.14 REPLACEMENT OF THE OVEN LAMP	53
12.15 REPLACEMENT OF THE OVEN LAMP SQUARE.....	53
12.16 REPLACEMENT OF THE GLASS WOOL.....	55
12.17 REPLACEMENT OF THE SIDES ROCK	55
12.18 REPLACEMENT OF THE SIDE ROCK SCREW	56
12.19 REPLACEMENT THE TURBO HEATING ELEMENTS	57
12.20 REPLACEMENT OF THE BACK WALL.....	59
12.21 REPLACEMENT OF THE TERMINAL BOX	60
12.22 REPLACEMENT OF THE SIDE WALL	61
12.23 REPLACEMENT OF THE OVEN SIDE WALL DECORS SHEET	64
12.24 REMOVE UPPER GLASS	67
12.25 REPLACEMENT OF THE HOTPLATE	69
13. EXPLODED VIEW.....	72
14.SERVICE PART LIST.....	75

3. SAFETY WARNING

This section contains safety instructions that will help protect from risk of personal injury or property damage.

Throughout this service manual the following symbols are used.



Important information or useful hints about usage.



Warning for hazardous situations with regard to life and property.



Warning for electric shock.



Warning for risk of fire.



Warning for hot surfaces.

3.1 General Safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Installation and repair procedures must always be performed by Authorized Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty. Before installation, read the instructions carefully.
- Do not operate the product if it is defective or has any visible damage.
Control that the product function knobs are switched off after every use.

3.2. Safety for Configurations

- Control the area of the configuration is appropriate.
- It is important that sources of energy is near the product.
- Do not lay the network wire on the hot surface.If not wire coalasces and this causes short circuit.
- Be careful during the configuration wire is not cut or deformed.If not change them with new one.
- There is not a component to release the gases resulting of the burning in the product.Set up the product according to the configuration rules.Especially,be careful with the airing tools and needs.

3.3 Informations for Consumer

- Product may be hot during the usage. Do not touch with hot parts ,inside the oven,heating components etc. .When the product is working it is hot so do not put combustable materials near the product.
- Do not wash the product with water! It is dangerous for electrick shock!

- Do not heat the closed preserve jar or can with the product. Pressure may cause the explosion.
- Do not clean while the product is working.
- Do not change in anything on the product or any repair instead of some problems in the user guide.
- If there is no door or window for airing ,blower must be built.
- Use a glove that is heat resistant during put/remove the meal to the hot oven
- Do not use the product if front glass is broken or removed or any deformation on the tweel block.
- When tweel block is open, be careful about children do not sit down on it.
- Do not hang cloth or towel or something like them on handle.

4. TECHNICAL SPECIFICATIONS

Please e-library of product specific technical specifications of the product by going under or see manusoft.

5. PRODUCT ASSEMBLY/ ASSEMBLY RULES/ SETTINGS

5.1 Product Transportation



To carry or move the product, do not use door or handle of the product. Door, handle or hinges can be harmed.



Product should be carried by two person for safety of the product and ergonomics



When the product is being carried or the product is being put to the ground, do not put it keenly, do not drag it and do not skid it from stairs.

Control the view of the product for any damage which may occur in the carrying period.

5.2 Unpacking Product

To consider product changing in the mounting process, please do not harm package, product and the product package when extracting.



Extract package with a knife without harming top and bottom carton.



Take the top carton.

Take lathes on the product's front and behind sides, like shown in below.





Take stripers which are left and right side of the products.

Symbols on the package of the products and meaning of them;

Preserve from damp	Fragile	Carry with barrow in this way.	Do not carry the product like in the picture	Carry the product in this way by squeezing with clamp	Do not step on the product.

5.3 Controlling the setup place and energy sources

5.3.1 Measurement control of the mounting place

To ensure that critical air gaps are maintained under the appliance, we recommend that this appliance is mounted on a solid base and that the feet do not sink into any carpet or soft flooring.

The kitchen floor must be able to carry the weight of the appliance plus the additional weight of cookware and bakeware and food.



- It can be used with cabinets on either side but in order to have a minimum distance of 400mm above hotplate level allow a side clearance of 65mm between the appliance and any wall, partition or tall cupboard.
- It can also be used in a free standing position. Allow a minimum distance of 750 mm above the hob surface.
- (*) If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer' instructions regarding installation height (min 650 mm).



The appliance corresponds to device class 1, i.e. it may be placed with the rear and **one** side to kitchen walls, kitchen furniture or equipment of any size. The kitchen furniture or equipment on the **other** side may only be of the same size or smaller.

Any kitchen furniture next to the appliance must be heat-resistant (100 °C min.).

Product must be placed directly on the floor. It must not be placed onto a base or a pedestal.



Do not install the product next to refrigerators or freezers. The heat emitted by the product will increase the energy consumption of cooling appliances.

5.3.2 Control of the electrical installation

The following values for the control of electrical installation products with the product should be considered.



Wattmetre

Products for the control system according to the available measuring device called wattmeter.



Products Wattmeters plug plug in plug and wattmeter.



Refer to the location where you want to measure the oven.



Related position that many volts wattmeter screen check.

5.4 Electrical connection



Before starting any work on the electrical installation, disconnect the product from the mains supply.

Connect the product to a grounded outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations.



BEKO			
CSM 63320 DWL		0359 12	
220-240 V ~ ; 50 Hz		359 CL 1042	
Sınıf I	3,4 kW	TR Cat II 2H3B/P	
7786120221 12 100001 05		G30, 28-30 mbar	
		G20, 20 mbar	5,9 kW, 429 g/h

Connection must comply with national regulations. The mains supply data must correspond to the data specified on the type label of the product. Open the front door to see the type label.

5.5 Setting Foot Oven



Goods received at the base of the hair depends on the plastic feet are 4 screw. Product is out of whack at your feet during use of the product may result in the overthrow of the containers on rocking. To prevent such dangerous situations and balanced on the feet of the product should stop.



Goods received at the base of the sheet depends on the plastic feet are 4 screw. When screwing the legs to be careful at the same level. Turning right or left foot and counter-level product to stabilize the alignment

6.USE OF PRODUCTS

6.1 Time settings (adora timer)

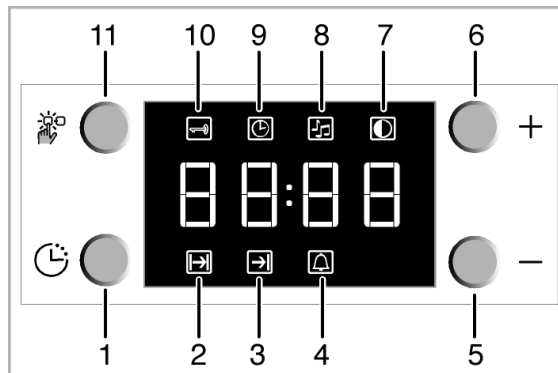


- 1 Function knob
- 2 Thermostat knob

PS: Before you can use the oven, the time must be set. If the time is not set, oven will not operate.

6.1.1 First Time Setting

Symbols used in Clock Display;



- 1 Program key
- 2 Cooking time
- 3 End of cooking time
- 4 Alarm
- 5 Minus key
- 6 Plus key
- 7 Screen brightness setting
- 8 Alarm volume
- 9 Current time
- 10 Keylock
- 11 Adjustment key

PS: When setting items on that screen time transactions must be made within 3 sec. Otherwise, the display will return to the first image.




- 1 Settings button
- 2 Program key
- 3 Plus key
- 4 Minus key

With the time of day 3 or 4 button set.


PS: If not set the time of day from 12:00 time setting will begin to rise.



Let's set the time of day that will remain for the time picture.  When the time setting will be lost.

6.1.2 Display Brightness Adjustment



Display brightness adjustment settings for brightness display settings by pressing Activate the symbol.  (+) And (-) buttons to set the desired brightness using.



Violence program for setting the alarm sound by pressing the alarm sound volume adjustment,



activate the symbol.

6.1.3 Alarm Sound Setting



(+) And (-) keys to set the desired intensity using. The display of the selected alarms sound of violence «b-01" or «b-02" or «b-03" would appear as.



The selected display brightness tray "d-01", or "C-02" or "C-03" will appear as

Important: Baking time can be set for a maximum time of 5 hours and 59 minutes. In case of a power outage olur.yeni cancel the program must do the programming.

Important: Hours when setting interest on the symbols are flashing.

Important: Hours on the semi-automatic or fully automatic operation mode is set the time of day can not be set.

Important: cooking time is displayed

6.1.4 Key Lock Setting

The key lock feature prevents the use of the watch using the key.




After the keypad lock is set "On" is displayed and the key lock symbol will remain lit.



Key to Unlocking the No. 1 key lock symbol by pressing Activate. "On" will appear.



Pressing the keypad lock is set to activate the key lock symbol .



After adjusting the settings key Keypad lock key can not be used outside the hours.



4 Turn the key and the key lock disabled. The display shows "OFF" will appear.


PS: Power outages will be canceled if the key lock settings. You need to do the reprogramming.

6.1.5 Setting the Alarm Clock

Product clock cooking program be used for any other warning or reminder.

Alarm clock, does not have any effect on receptor oven. Warning purposes. For example, at a certain moment the alarm clock to turn the food in the oven can be used if desired. The set time has expired does not, alarm clock beeps



To reset the alarm time, alarm time by pressing the program, activate the symbol.  Until 0:00 in the display (-)




(-) And (+) key using the set alarm time. After you set the alarm time, alarm time remains illuminated



After completion of the alarm time, alarm time symbol starts flashing and the alarm sounds. You can stop the alarm by pressing any key.

PS: If you do not stop the alarm will continue to sound.




For the duration of the program by pressing the alarm symbol, activate the alarm time .

Important: The alarm duration can be set in 1 minute and 23 hours and 59 minutes. In case of a power outage olur.yeni cancel the program must do the programming.

Important: The alarm time is displayed. Alarm time and cooking time is set at the same time soon is displayed.

6.1.6 Changing the time of day



The time of day by pressing the program time of day you activate the symbol. (-) And (+) buttons to set the time of day using. 

Important: In case of power failure time of day settings will be canceled. Re-adjustment must be made

7.BY PRODUCTS/PRODUCTS LABELS USED

7.1 Peripheral Accessories

Oven Tray



Used for pastries, frozen foods and big roasts.

Cake Tray



Used for pastries such as cookies and biscuits.

Wire Grid



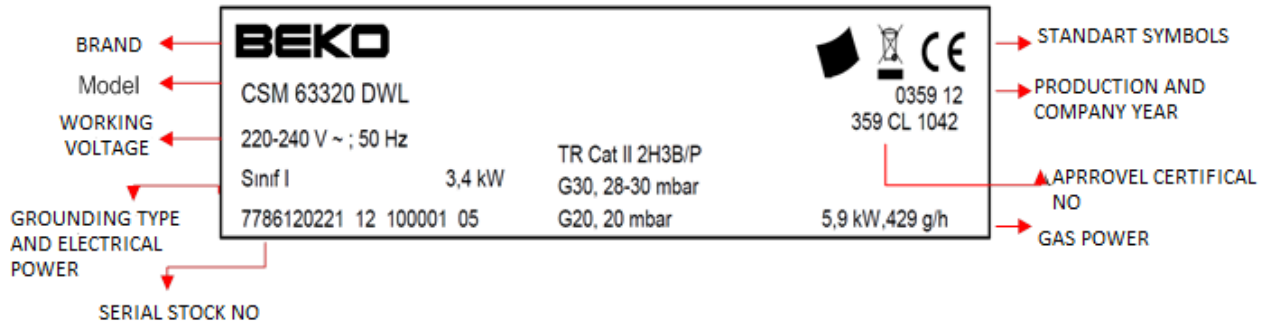
Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.



7.2 Tags and Descriptions used in the product

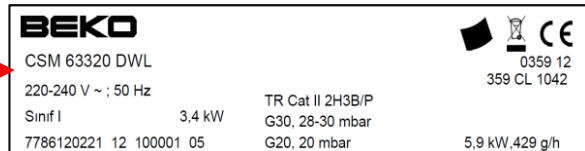
7.2.1 Type the label

Given information on the product nameplate label on the product gas.



Sticker on the location;

According to the type of product, or the product can be seen in the front door or the rear wall of the lower lid is opened.



7.2.2 Barcode Label

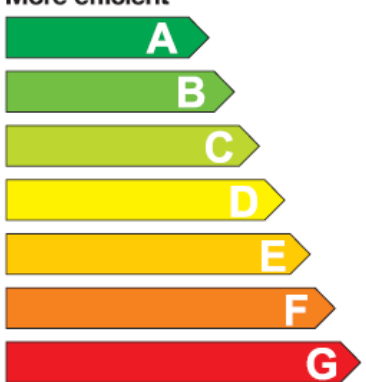

Product bar code label of the product produced in the country, defining the characteristics of the brand and model, defined lines and spaces according to the rules of international label.



7.3.3 Energy Label;

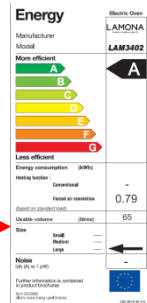
Product energy label product energy class, the label shows the volume of the product.



Energy		Electric Oven							
Manufacturer	LAMONA		BRAND						
Model	LAM3402		MODEL						
More efficient			ENERGY CLASS						
Less efficient									
Energy consumption (kWh)	-		Forced convection function at static and energy consumption						
Heating function :	0.79								
	Conventional	-							
	Forced air convection	0.79							
<i>(based on standard load)</i>									
Usable volume (litres)	65		Useful volume(lt)						
Size	<table border="0"> <tr><td>Small</td><td>---</td></tr> <tr><td>Medium</td><td>---</td></tr> <tr><td>Large</td><td>---</td></tr> </table>		Small	---	Medium	---	Large	---	Volume
Small	---								
Medium	---								
Large	---								
Noise (db (A) re 1 pW)	-		Noise						
Further information is contained in product brochures									
Norm EN 50304 Electric Ovens Energy Label Directive									
									
285.419.45 AA									

Energy Label location:

Energy label products are in a group of periodicals.



8. GENAREL WORKING PRINCIPLE

Oven functions work normally, walkable oven cooking mode. In this mode, the plug is inserted into the oven starts for the first time. Normal operation mode, the following functions are working.

Static
Static + fan
Multi (3D)
Pizza
Grid+fan
Grid
Small Grid
Eco fan
Lower Heater
Keeping warm
low-temperature cooking
De-icing
* Functions vary by product model.

Functions may vary from product to product, in general, functions on the furnace works as follows.

- Static cooking : Lower and upper heater works.
- Static + Fan : Lower heater, Upper heater and fan motor work.
- Fan Cooking: Turbo heater and fan motor work.
- 3D Cooking : Lower Heater, Upper heater, turbo heater and fan motor run sencronize.
- Pizza (Turbo Heater+ Lower Heater) : Lower heater, turbo heater and fan motor work..
- Grill + Fan : Upper Heater, Grid and Fan motor work.
- Grill : Upper heater, Grid and chicken roasting work.
- Small Grill : Grid and , Grid and chicken roasting work
- Economic Fan : Energy consumption algorithm works.
- Lower Heater : Lower heater in work.
- Low temperature : Low temperature cooking argoritme work.
- Keeping warm : Lower and upper heater work.
- (Defrost) : Fan motor work.

* Chicken roasting engine is optional. Resistance is connected in parallel with Pyro oven grill.

Adora used in watches mechanically controlled ovens hours, days, showing the time of adjustment, baking and cooking finish time display, set the alarm time display Setting display brightness display to be set, the buzzer (alarm) sound set and control allows. Oven function selection is done with mechanical commutator. Selection is done with a mechanical thermostat temperature inside the oven.

You can find detailed information in user manual.

Top and bottom heating



Top and bottom heating are in operation. Food is heated simultaneously from the top and bottom. For example, it is suitable for cakes, pastries, or cakes and casseroles in baking moulds. Cook with one tray only.

Bottom heating



Only bottom heating is in operation. It is suitable for pizza and for subsequent browning of food from the bottom.

Fan supported bottom/top heating



Top heating, bottom heating plus fan (in the rear wall) are in operation. Hot air is evenly distributed throughout the oven rapidly by means of the fan. Cook with one tray only.

Operating with fan



The oven is not heated. Only the fan (in the rear wall) is in operation. Suitable for thawing frozen granular food slowly at room temperature and cooling down the cooked food.

Fan Heating



Warm air heated by the rear heater is evenly distributed throughout the oven rapidly by means of the fan. It is suitable for cooking your meals in different rack levels and preheating is not required in most cases. Suitable for cooking with multi trays.

"3D" function



Top heating, bottom heating and fan assisted heating (in the rear wall) are in operation. Food is cooked evenly and quickly all around. Cook with one tray only.

This function is used to heat the oven rapidly; it is not suitable for cooking food.

- Select the desired temperature after selecting this function. Temperature light turns on and oven is heated.
- Light turns off after the heating process is completed. Now select the desired function to cook your food.

Full grill



Large grill at the ceiling of the oven is in operation. It is suitable for grilling large amount of meat.

- Put big or medium-sized portions in correct rack position under the grill heater for grilling.
- Set the temperature to maximum level.
- Turn the food after half of the grilling time.

Grill+Fan



Grilling effect is not as strong as in Full Grill

- Put small or medium-sized portions in correct shelf position under the grill heater for grilling.
- Set the desired temperature.
- Turn the food after half of the grilling time.

9. COMPONENT OF LIST / COMPONENT WORKING PRINCIPLES

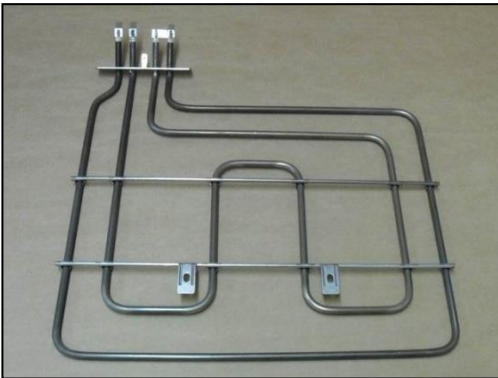
9.1 Components Technical Data

Components	Power
Lower resistance	1200 W
Turbo resistance	1800 W
Upper resistance / static	1100 W
Gril resistance	2200 W
Gril + upper resistance (1100+1100)	2200 W
Turbo motor	22-26 W
Lamp	15-25 W
PÇM	4 W

9.2 COMPONENT WORKING PRINCIPLES

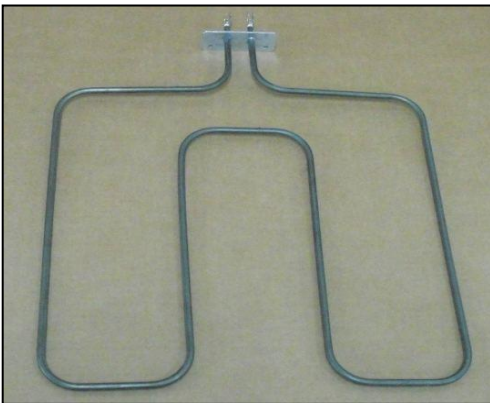
Grid Resistance

With the control button which allows you to act and electric ovens, grill and thermostat resistor .. is controlled by the control button under the commutator



Oven Heating

Which is controlled by the control button under the commutator and electric oven thermostat at the desired temperature resistor that allows cooking in the oven. Of the lower plate and the base chassis ground at the bottom of the oven is located.



Clemens

Connects to the wires in the mains cord and the oven element. Distributed to the cable clamp components inside the oven.



Turbo Motor

Turbo and multifunctional oven is defrosting works alone. Turbo working positions with resistance, heat resistance turbo fan properly into the oven via the corporate network.



Oven Lamp

Depending on the control button or a separate button commutator and the furnace is controlled with the help illuminate the inside of the chassis. Square or round lamp lamps can be a model.



Signal Lamps

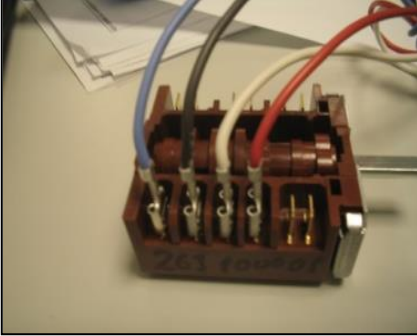
Warning light red in color and is in working condition of the oven or hotplate shows.

And neon lights are made up of resistance. Power consumption is very low, operate at high temperatures, is arranged in advance with the aid of the colored plastic can be produced in many colors. For the signal in red, yellow are used for the thermostat. 100V't running under the neon lamps provide electricity, which is called the dead have the power to prevent this parallel resistor into the signal lights are used.



Commutator

Electric, turbo and multifunctional ovens, heaters, hotplate, oven lamp, fan motor, chicken roasting in the oven, such as engine components, optionally allows you to run. Is dependent on the control button works with their movements.



Thermal cut out

The purpose of the thermal cutter or on the furnace when the thermostat shorted as a result of any short circuit of the heater in case of continuous operation of the furnace temperature does not exceed a certain value used to phase or neutral cutting purposes. Thermal circuit breaker is mounted on the oven temperature to form a reference point for the regular oven is not just a normal situation when trying to break the loop must be cut in half.



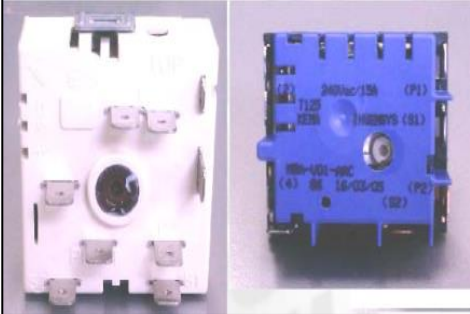
Turbo Heater

Turbo and multifunctional ovens, oven on the wall in the back of the chassis embedded resistor (heating element). This air is drawn over the surface with the aid of suction holes and the suction holes on the rear wall with vent holes blown. Trays heated air through the upper and lower surfaces of the cooking event would take place. The heating element and the fan, the control button on the control panel is controlled by the oven heater.



Energy Regulator

Hob and Grids are used to run. There is a bimetal contact structure therein. The component according to translate on the tray of the bimetal thereby opening and closing contacts of varying the spacing may be made endless in the tray opening-closing range. On the component contains one independent signal lamp foot.



Bi-Metal

Any wrong operation of the oven, but with bi-metal type thermal circuit breaker protected.



Hotplate)

Converting electrical energy into heat energy to heat the pot.

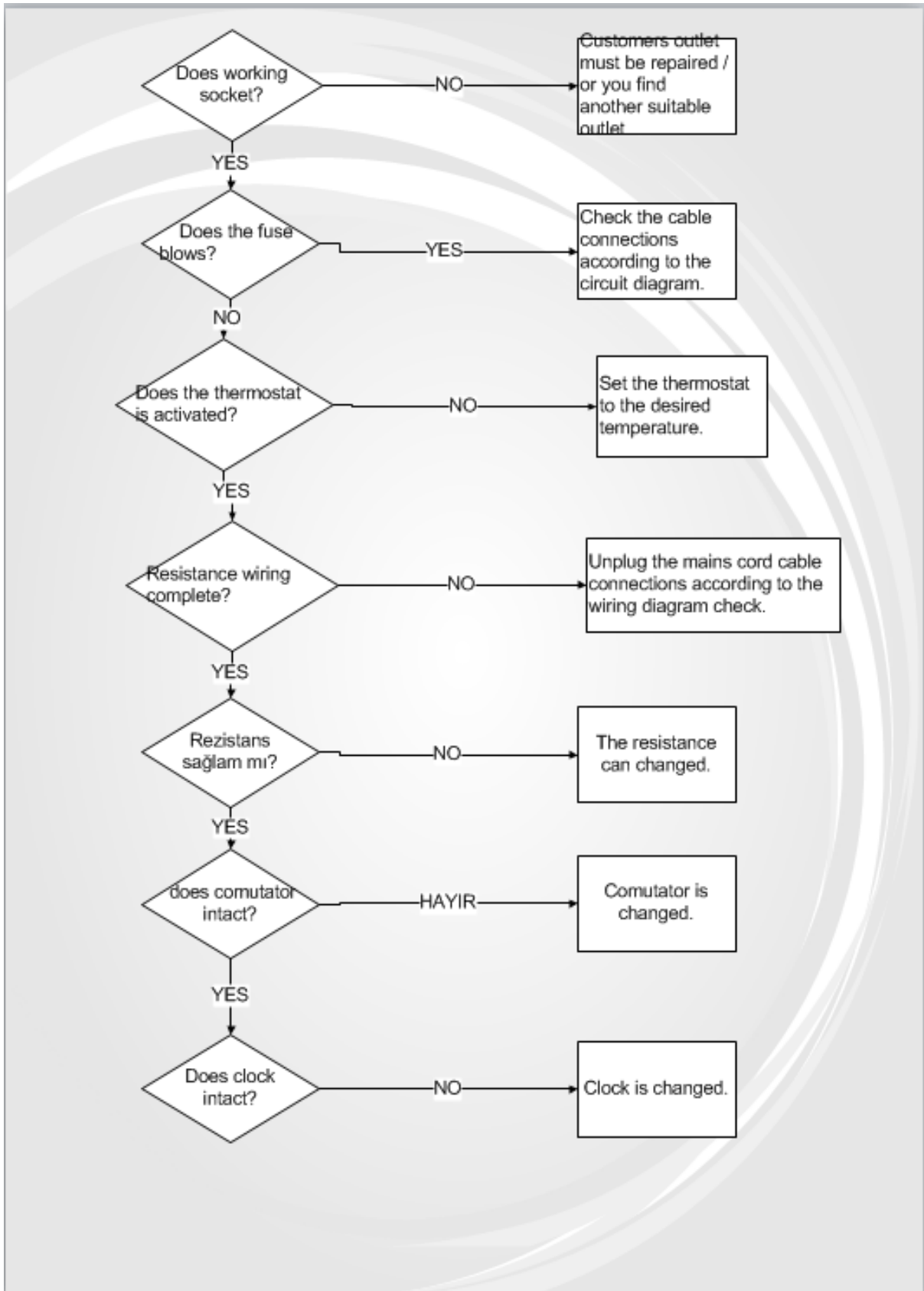
There are anti-overheating thermostat on Hot Plate. This will prevent damage to the glass furnace thermostat by preventing excessive radiation.



10. FLOW FAULT / FAULT DETECTION DIAGRAMS

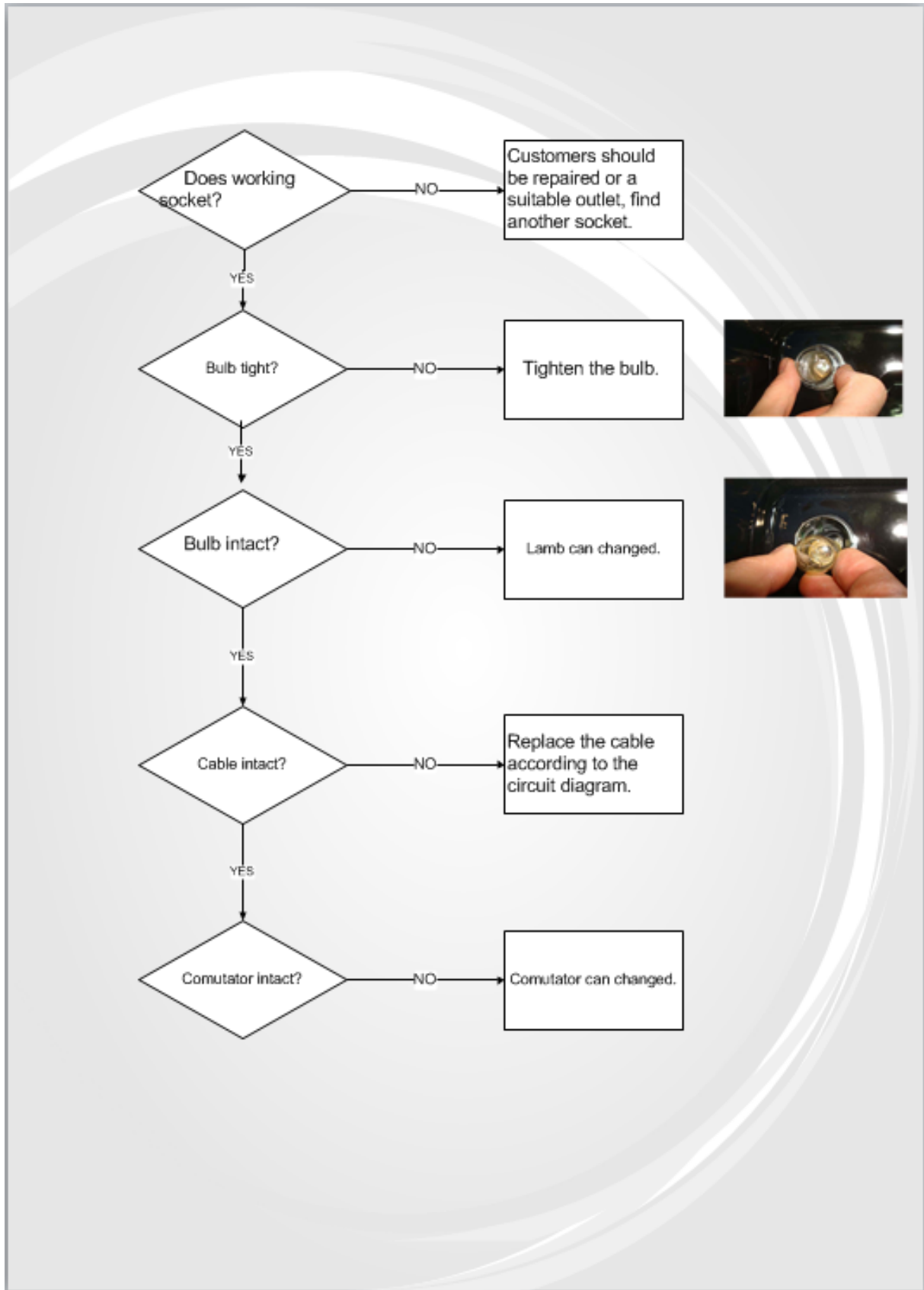
10.1. Resistance Faults

10.1.1 Resistance does not work; the food is not cooked

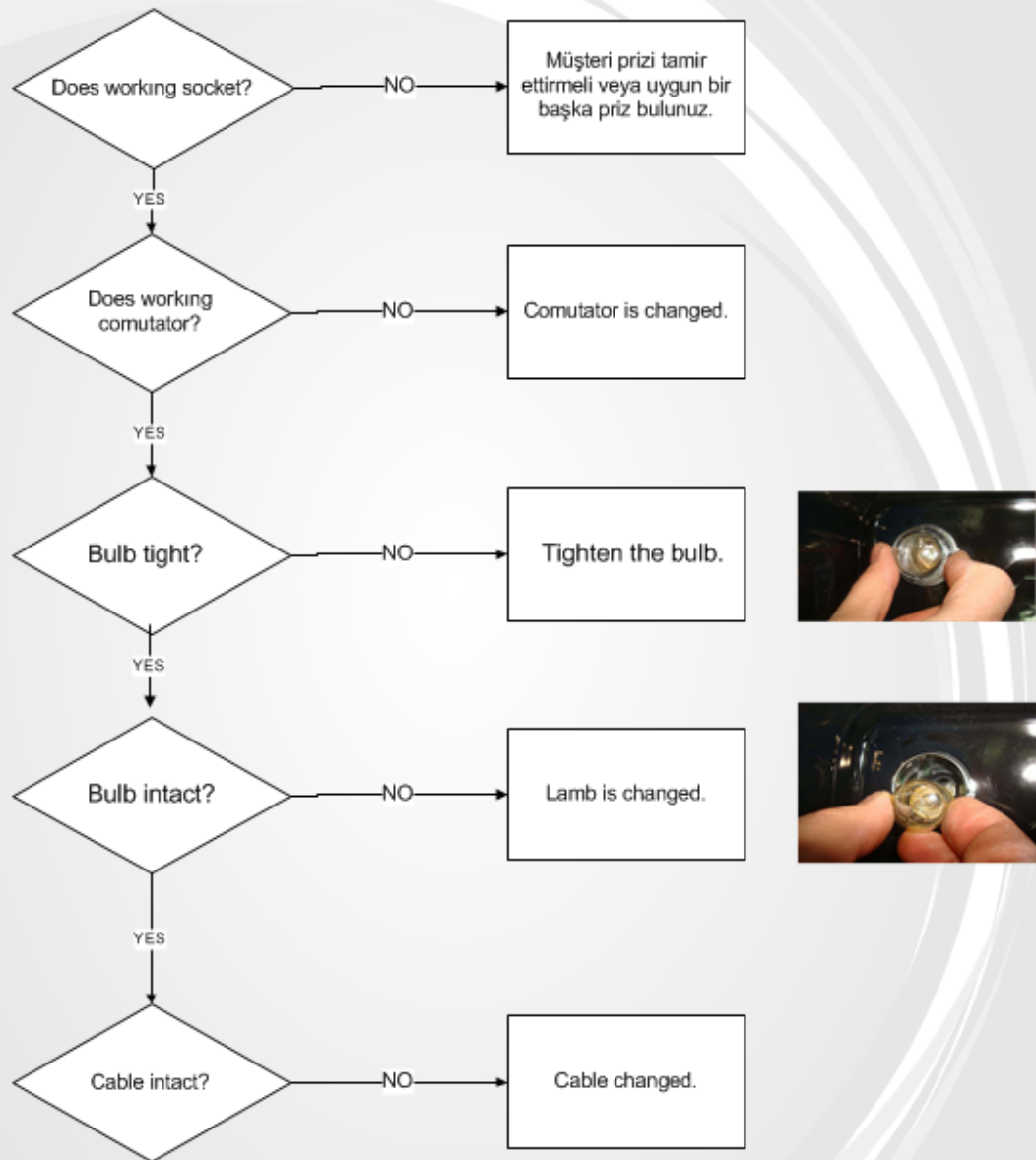


10.2 Lamp Fault

10.2.1 Furnace is working but the oven does not illuminate

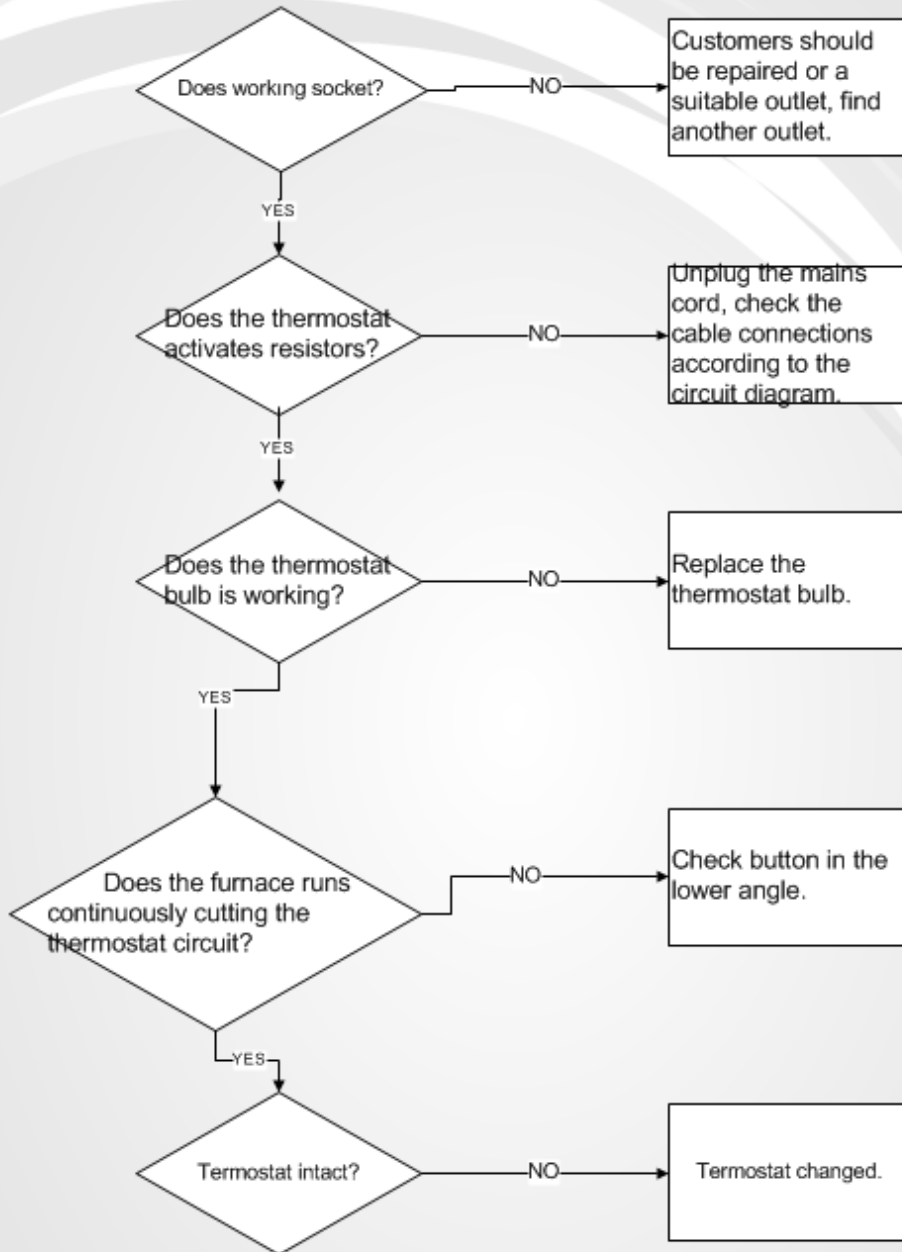


10.2.2 Oven does not work,oven lamp does not light,



10.3 Termostat Fault

10.3.1 Furnace runs continuously,the thermostat is not tripped.



11. COMPONENT ASSEMBLY / DEMONTAJ USED EQUIPMENT

Cordless Screwdriver



Cape Crow



Nippers



12. COMPONENT ASSEMBLY / DISASSEMBLY

NOTE: The following components disassembly operations in reverse order. Component Apply installations

12.1 Replacement the upper flammable



Product top view

To remove the upper flammable greenhouse glass products glass group that connects to the rear wall screws, one is located in the right and left. Remove the screws with a screwdriver.



Hold the bottom of the burner plate, remove the ground wire from the socket.



Begin gently lift it up from the rear tray and pushing forward the panel located on the burner plate recover from two sets of quotation marks.



12.2 Replacement the control panel

Pull out all the buttons on the dashboard. Remove the upper flammable table. The control panel located on the right and on the left side of the star-tipped screwdriver and unscrew the 2 screws.



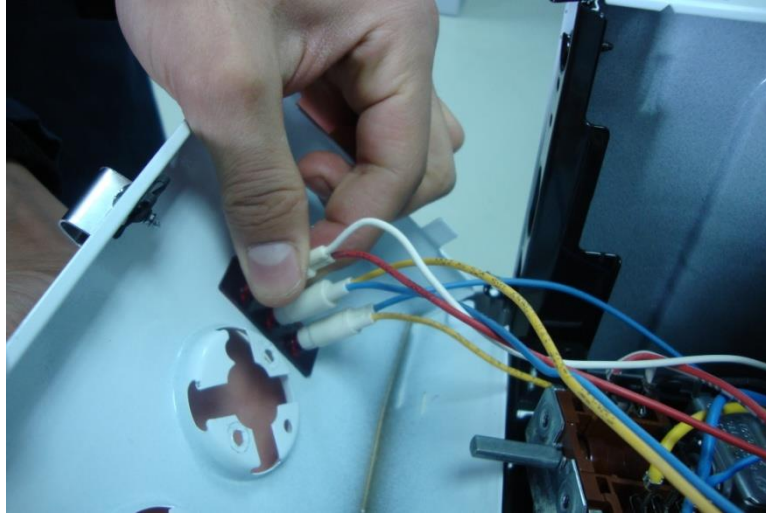
Open the front door of the oven.



The control panel is located under the right and left Unscrew the two screws.



Behind the dashboard clock (clock models), all cables that are connected to the socket grabbed Switches remove.



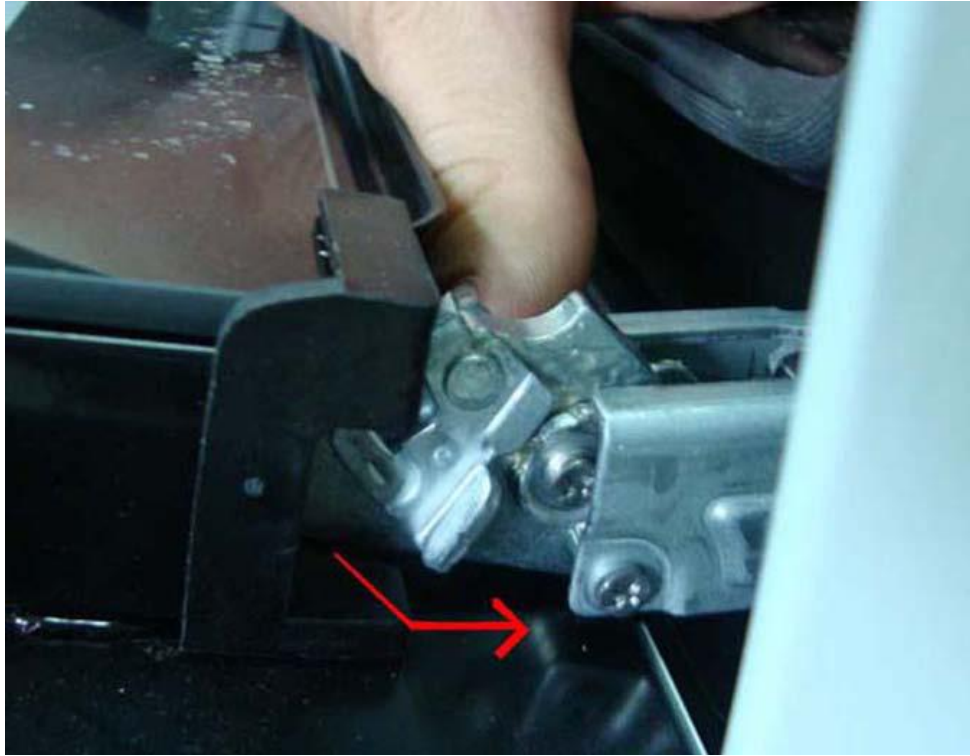
Taps that are installed on your switch gently pull it toward you.

12.3 Replacement the oven door

Open oven door.



Open clips which are located left/right side of the door by pushing them.



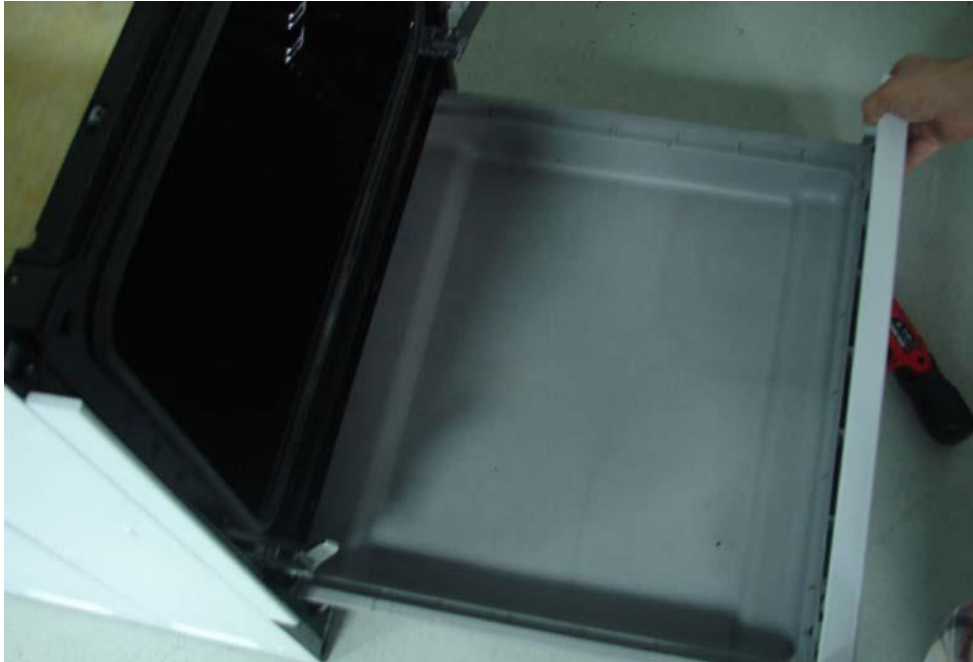
12.4 Replacement the door hinge

Initially, this is necessary to remove the side walls. After removing the front cover hinges on the side by 2 Remove the screws with a screwdriver. Pull the hinge slot.



12.5 Replacement the room

Pull and remove the drawer.



Remove the screws that are on the right and left side to take the inner part of the drawer.



12.6 Replacement of the Door seal

Remove door seals from the hailes which are on the cavity.



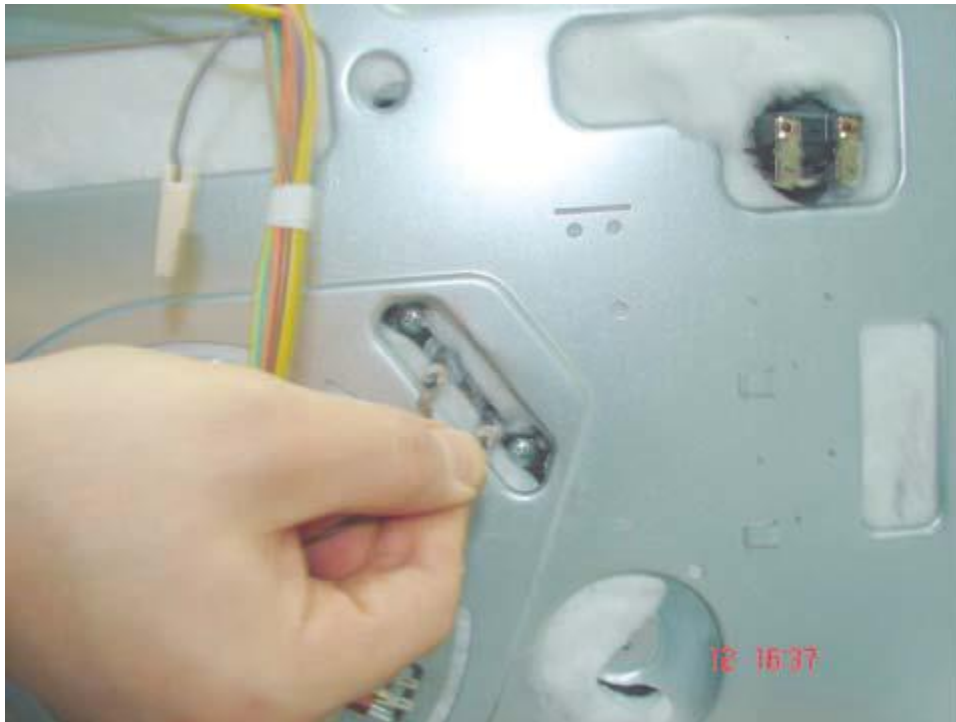
12.7 Replacement of the ring heater and Fan Protector Sheet

Remove ring heater connections. Unscrew fan protector.





Unscrew 2 screw that connects ring heater to cavity.





Take the ring heater from the cavity plug in the new heater according to electrical instructions.



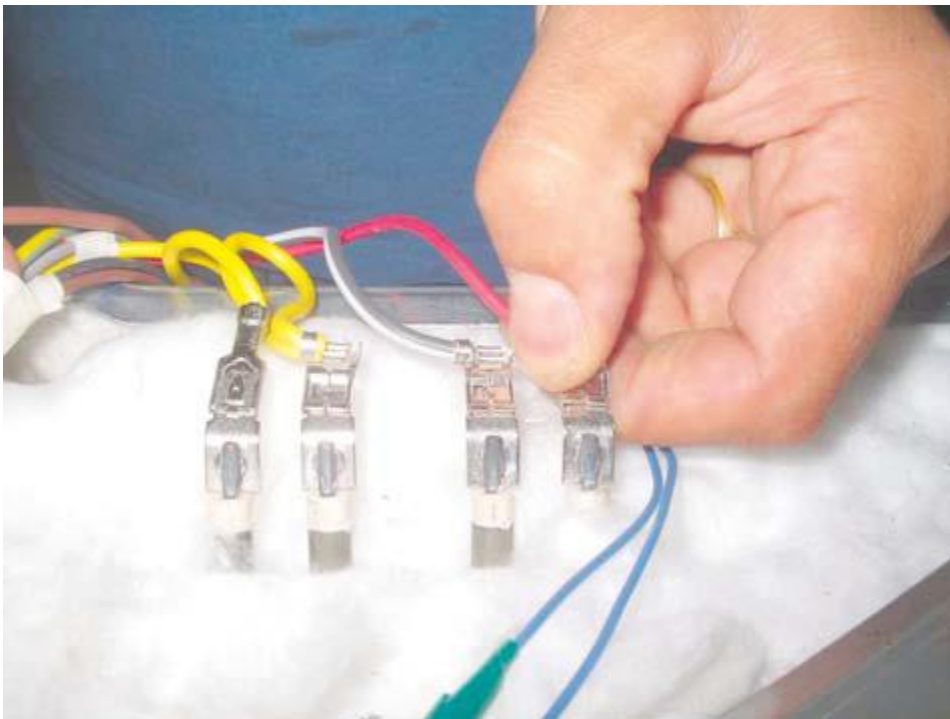
12.8 Replacement of the Fan Blade

Unscrew the nut on the fan with nippers.



12.9 Replacement of the grill heater

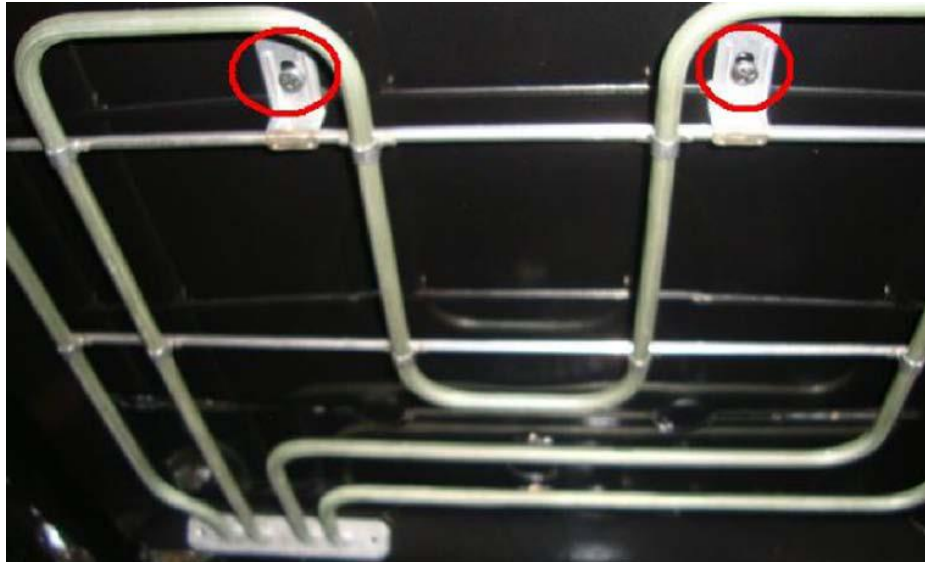
Firstly remove top and back wall of the oven;
Unplug the heater connectios.



Unscrew the two screws that connect heater to cavity.



Open the oven door and unscrew the screws that connect heater to top wall.



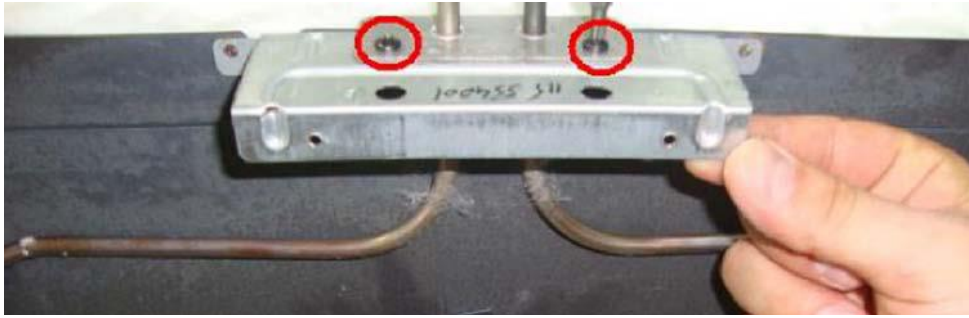
Remove the grill heater that swings freely.
Replace the heater with the new one according to electrical instructions.



12.10 Replacement the oven bottom heater

Before you the lower ground floor of this process of sheet removal and the opening of the relevant portion of glass wool is required.

Resistance to ground connecting sheet is attached with 2 screws. Unscrew the screws with a screwdriver.



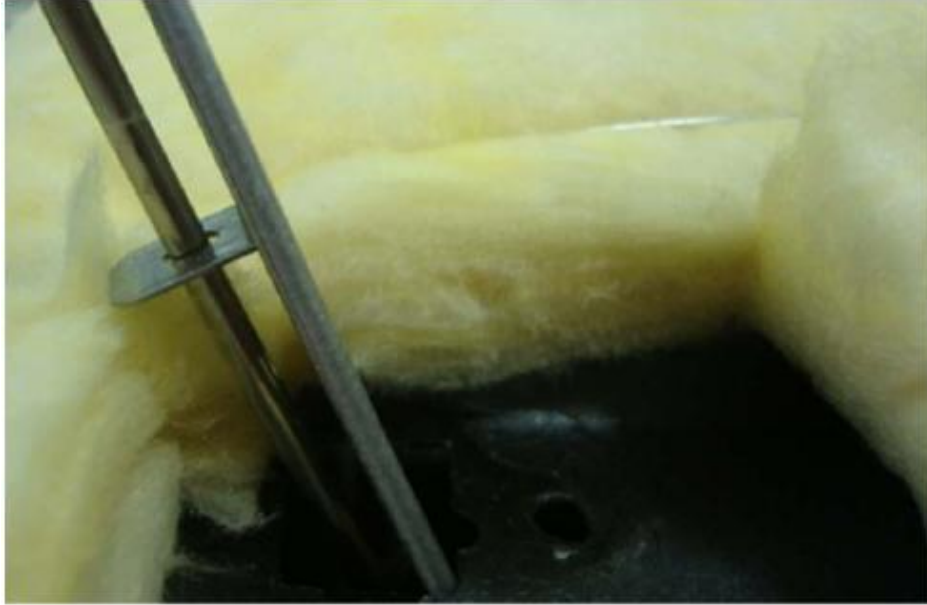
Resistance to ground and pointed bağıdır.klips with 3 clips can be turned on and off with the help of pliers. Replace the idle opening clip resistance.



12.11 Replacement of the Thermostat Bulb

Thermostat bulb is placed on the right top of the rear wall of the cavity. To reach thermostat bulb, upper and rear cover sheets should be demounted unscrew the screw of bulb support sheet.





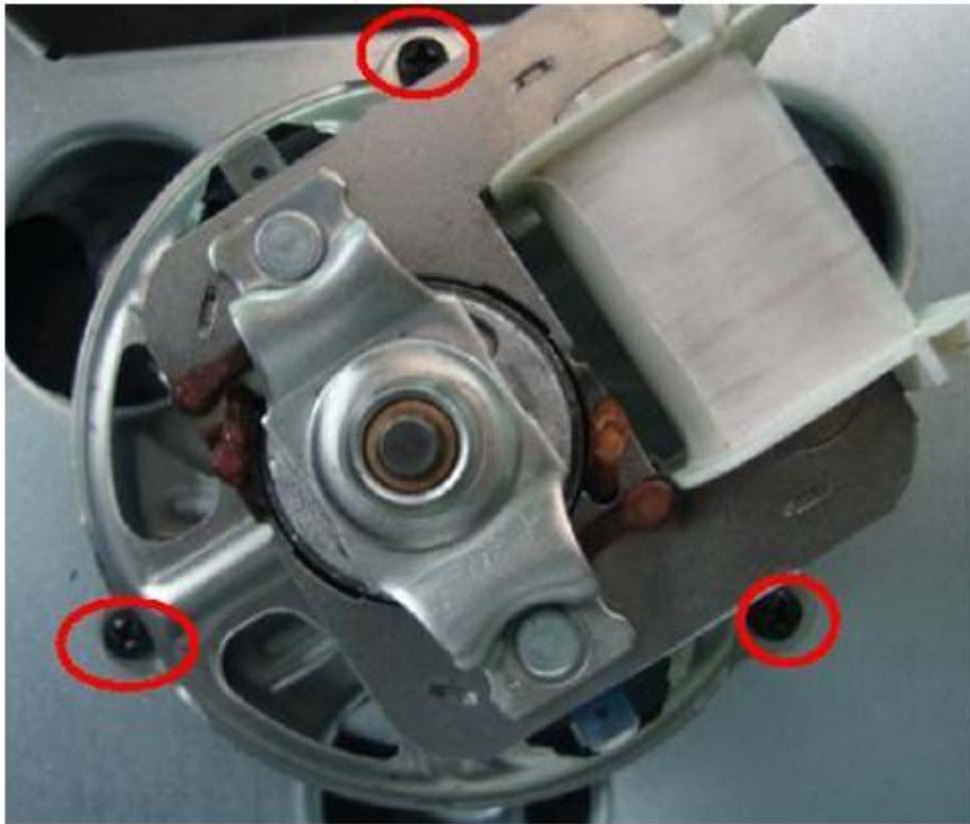
12.12 Replacement of the fan motor
Firstly remove the back wall and fon protector;



Unplug fan motor's connections.



Unscrew the nut on the fon with nippers.



Unscrew three screws that connect fan motor to cavity. Plug the new motor according to electrical instructions.

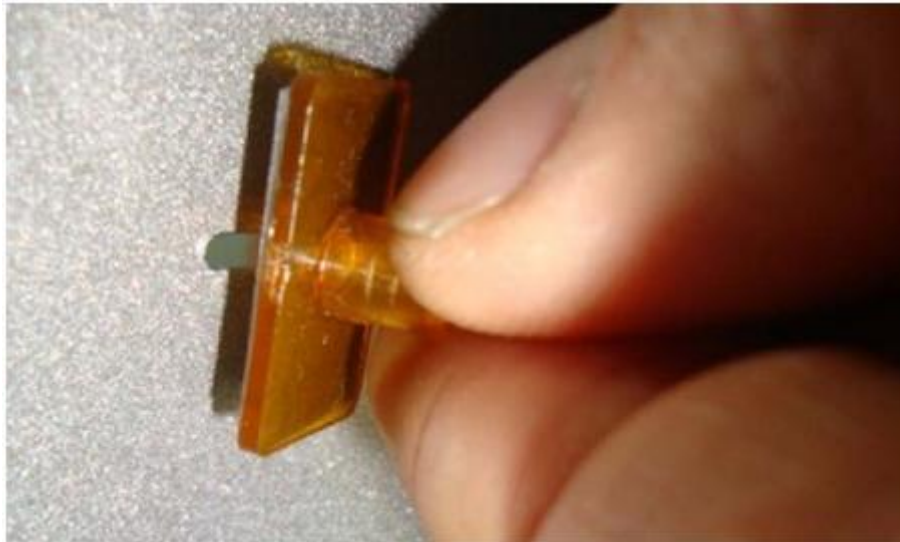
12.13 Replacement of the signal lamp

Firstly remove the burner plate.

Depends on the signal lamp socket, plug socket, remove the signal lamp behind the dashboard.



Sticking Pull the plug and replace the signal lamp



12.14 Replacement of the oven lamp

Rotate the illumination glass counterclockwise to replace just the lamp.



Replace the lamp with the new one.



12.15 Replacement of the oven lamp square

Before this procedure the oven wire racks, glass wool and lamp electrical connections must be removed

Nails the lamp by pressing square outside the chassis frame in the frame edges to hold the broken glass is pushed towards the drinker



Remove the space where the glass into the frame by pulling Insert the cables before inserting the glass again, and then make sure that the glass is seated on the slot snaps nails.



12.16 Replacement of the Glass Wool

For this operation must remove the first side walls and the rear housing
Disconnect the frame wire around the wire wrapped with glass wool.



Glass wool loose change with a new one.



12.17 Replacement of the Sides Rock

Remove side rocks from the cavity by saving balts.



12.18 Replacement of the side rock screw

Rotate the side rack screw mounted on the side Wall counterclockwise and replace with the new one.



12.19 Replacement the turbo heating elements

Initially, this fan guard sheet, the sheet rear enclosure of the furnace must be disassembled.



Resistance of the cables connected to the turbo behind the bakery at the base to remove.



Turbo resistance Unscrew the two screws holding the star-tipped screwdriver.



Idle in the oven is plugged turbo pulling resistance, remove it from the slot.



12.20 Replacement of the Back Wall

Unscrew the back wall.





12.21 Replacement of the Terminal Box

Even before performing this operation is necessary to remove the rear housing the sheet. Terminal connected to the protective plastic tab located on the top portion of the sheet you save.



Terminal 30 degree angle upward, keeping your interests.

12.22 Replacement of the Side Wall

Before replacing the top cover side wall of the oven, cook top, rear enclosure and control panel disassembly is required.

On the back, the side wall of the product with the help of tip screwdriver remove the screws.



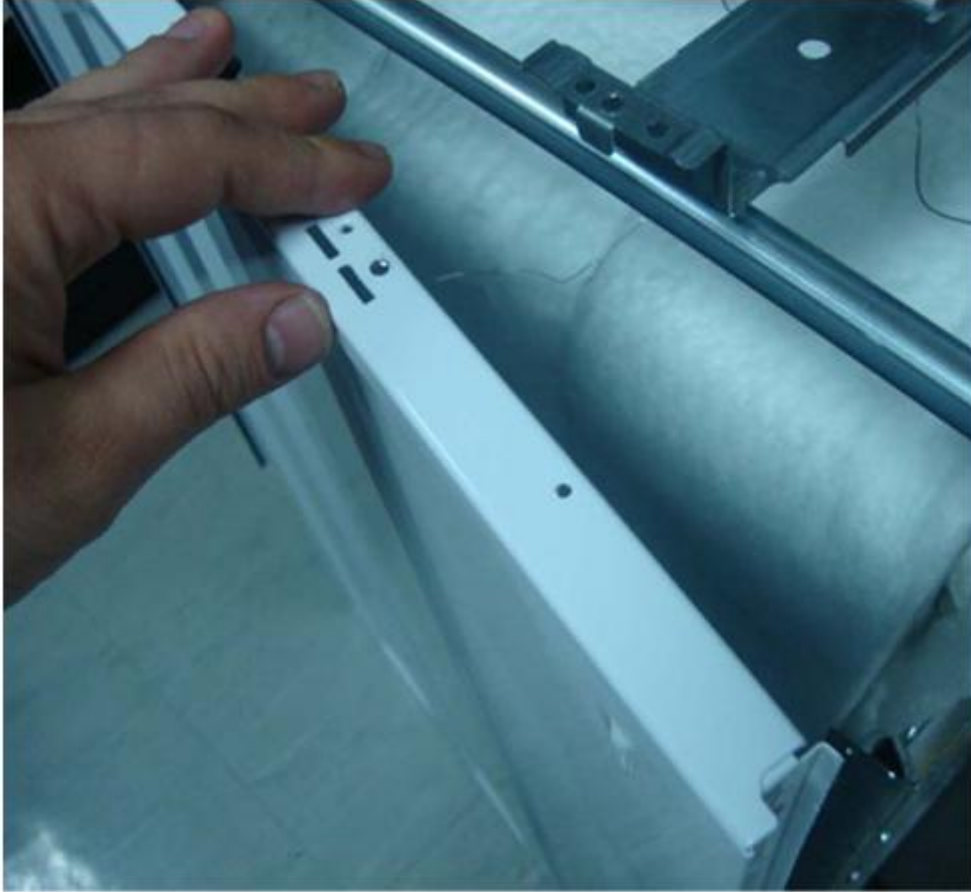
On the front of the product, the side wall with the help of the front strut connecting the tip screwdriver remove the screws on the upper side.



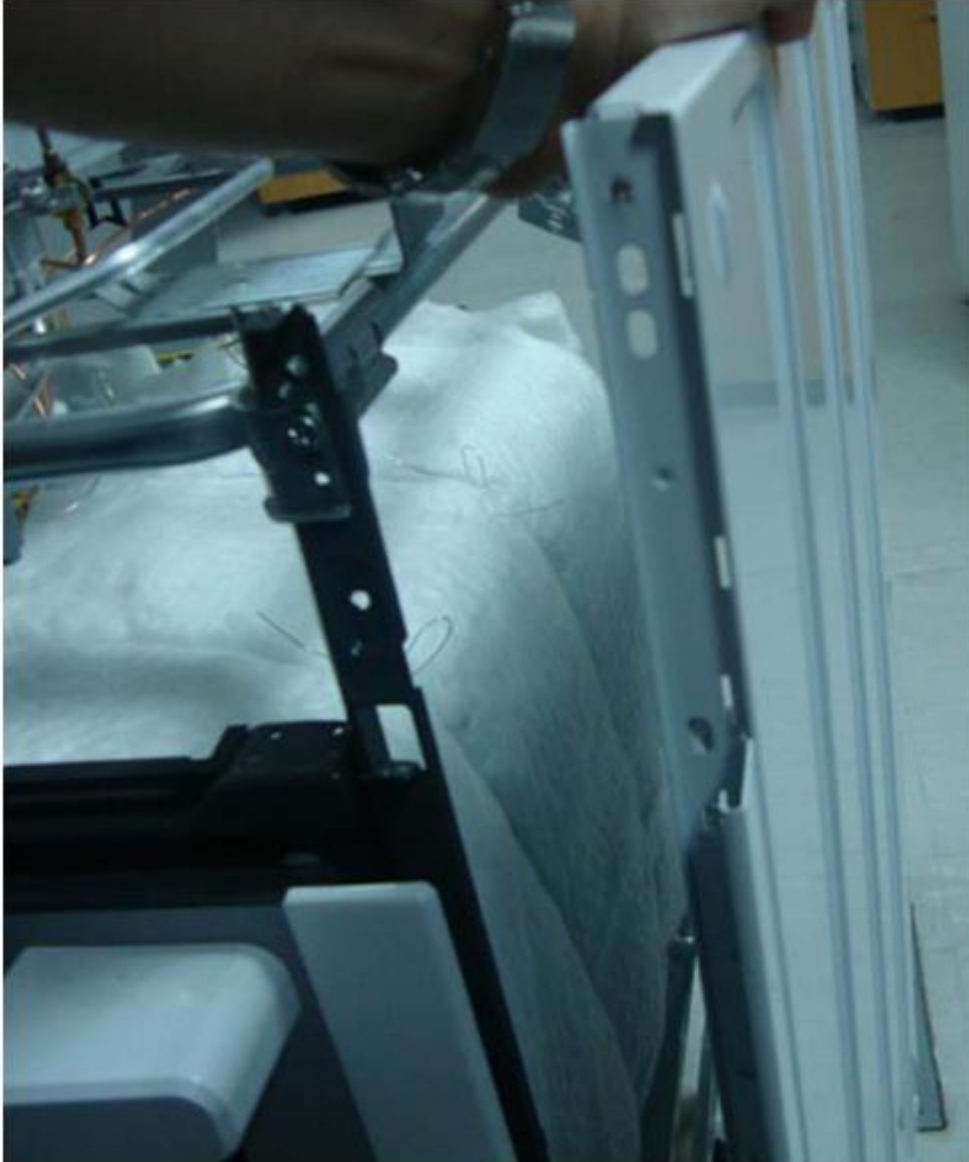
On the front of the product, the side wall of the lower part of the front strut connecting the star-tipped screwdriver to remove the screws



Before you leave the range of 30 degrees from the rear of the side wall of the oven



ling upwards at the rear of the side wall of the furnace and disconnect the front of the upright nails.



12.23 Replacement of the oven side wall decors sheet

Side wall of the oven must be dismantled before beginning this operation.

The side of the side wall decor plate with the help of tip screwdriver remove the screws.



The tabs on the side wall on the side of the side wall decor wall plate.Disconnect remove the upward direction



12.24 Remove Upper Glass



oven top view

Greenhouse glass sheet with connection to the oven body is screwed. Keep tip screwdriver in connection with the help of screws remove.



Greenhouse glass as shown in the picture before the forward. Then lift it upwards.

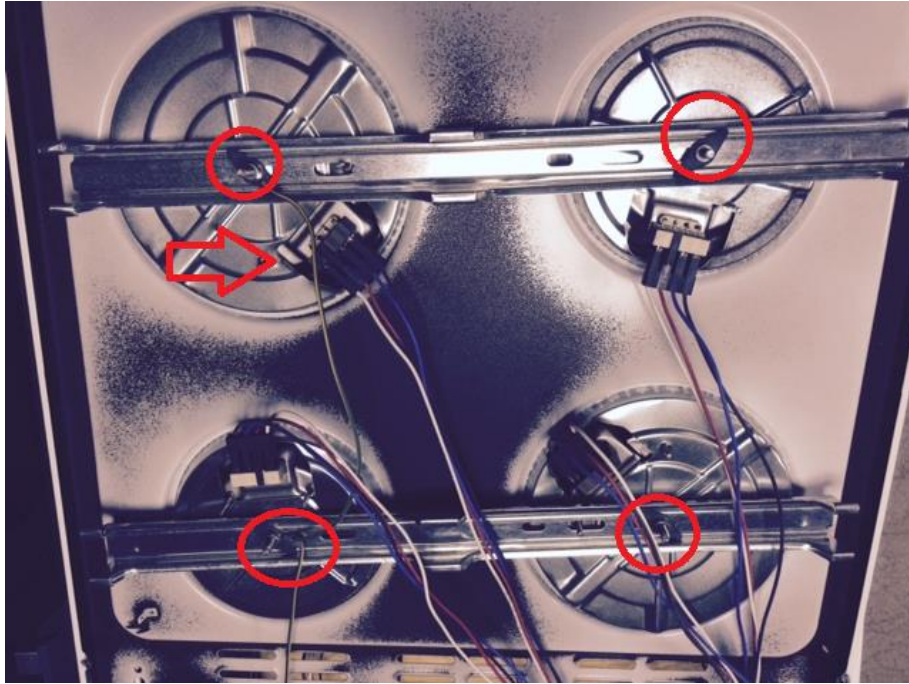


Grounding cable is connected to the greenhouse glass. Pull the cable.

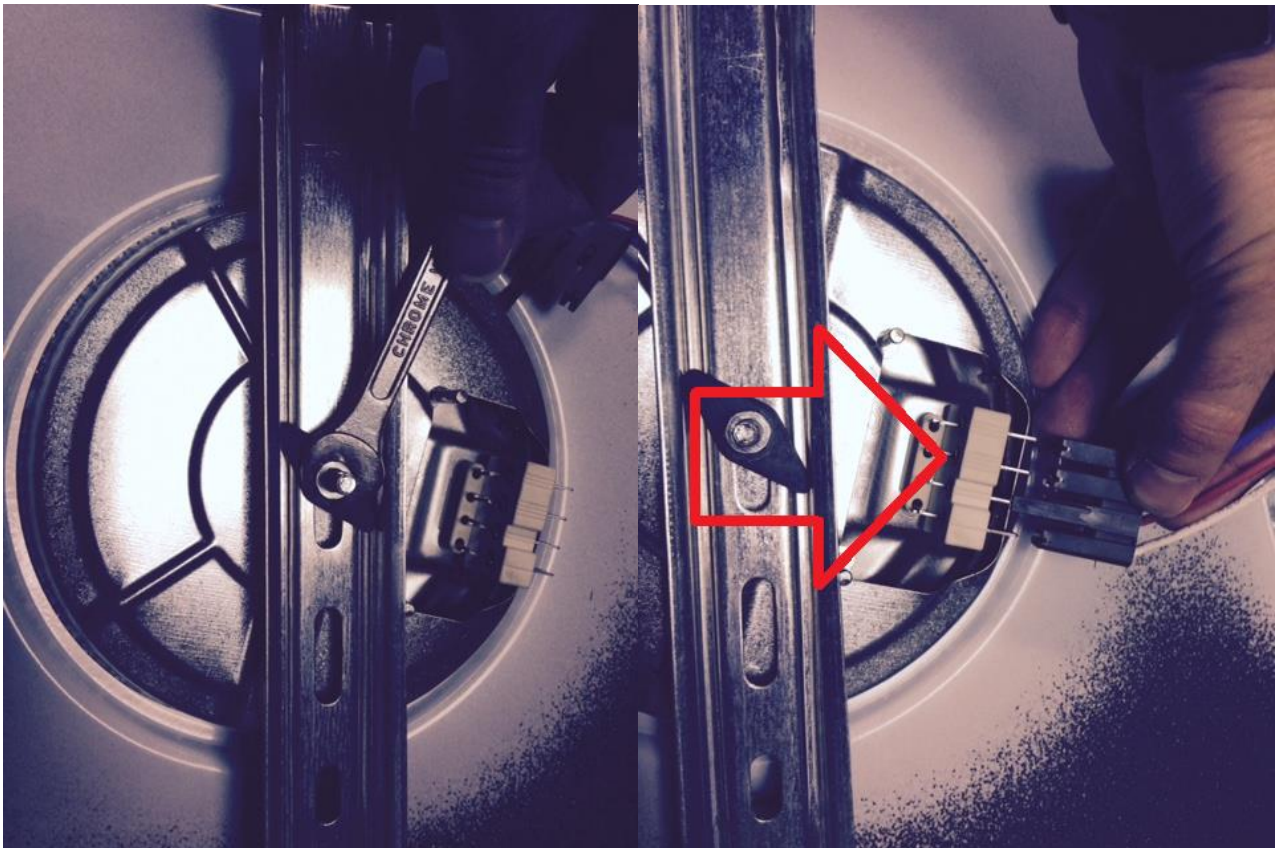


12.25 Replacement of the hotplate

Remove the four nuts which connected the cooktop.



Remove the cable connections and nut.





Replace with new one

Burner Plate Replacement

3. Unscrew burner group screws.



4. Remove burner plate.



Injector Replacement

Firstly remove burner caps and heads.

Not: Make sure all gas taps are close before injector change.



1. Unscrew old injector by proper key. Remove old injector with new one.

Gas Top Adjustment



Firstly remove related knobs.

1. Bring related gas top to idling location. Open gas top to max and ignite the burner. Idling injector is decrease gas flow when it is turned right. Gas flow is increased when it is turned left.

Replacing the burner room seals

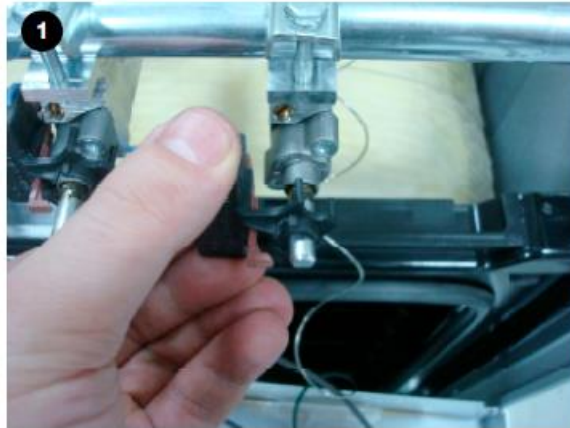
Firstly remove the burner plate.



1. Burner room seal can be removed by pulling. Replace with new one.

Replacing the gas tops

Firstly remove control panel and burner plate.



1. Pull and remove the switches on gas tops.



2. Unplug the gas tops by removing the two screws with wrench. Replace the gas top with new one.

Replacing the burner rooms

Firstly remove the burner plate.



1.Remove spark plug clip.



2.Unplug the thermocouple.

13. EXPLODED VIEW

Product exploded pictures are available by e-library or manusoft.

14.SERVICE PART LIST

Product service parts list can be accessed from the e-library or manusoft.

Envelope IV