



**BUILT-IN COMBINATION OVEN  
WITH HOT AIR  
OPERATION MANUAL**

**MODEL:TVN50E4AQ**

**Read these instructions carefully before using your microwave oven, and keep it carefully.**

**If you follow the instructions, your oven will provide you with many years of good service.**

**SAVE THESE INSTRUCTIONS CAREFULLY**



---

# Table of contents

Important safety instructions .....	3	Setting the pre-set cooking .....	10
Causes of damage.....	5	Childproof lock .....	10
Installation .....	5	Switching on the childproof lock .....	10
Your new appliance .....	7	Switching off the childproof lock.. ..	10
Control panel.....	7	Setting the time-setting options .....	11
Touch keys and display .....	7	Setting the cooking time .....	11
Function and screen display.....	7	Setting the clock.....	11
Parameter adjustment .....	7	Setting the timer .....	11
Cooling fan .....	7	Care and cleaning .....	12
Accessories.....	8	Cleaning agents.....	12
Before using the appliance for the first time .....	9	Technical data.....	12
Setting the clock.....	9	Malfunction table .....	13
Heating up the oven.....	9	Acrylamide in foodstuffs .....	13
Cleaning the accessories.....	9	Energy and environment tips .....	14
Setting the oven .....	9	Saving energy .....	14
Setting the type of heating and temperature .....	9	Environmentally-friendly disposal .....	14
Rapid preheating.....	10		

## IMPORTANT SAFETY INSTRUCTIONS

### IMPORTANT SAFETY INSTRUCTIONS

#### WARNING

To reduce the risk of fire, electric shock, injury to persons when using your appliance, follow basic precautions, including the following:

- When the oven is first switched on, it may give off an unpleasant smell. This is due to the bonding agent used for the insulating panels within the oven. Please run up the new empty product with the conventional cooking function, 250 °C, 90 minutes to clean oil impurities inside the cavity.
- During the first use, it is completely normal that there will be a slight smoke and odors. If it does occur, you merely have wait for the smell to clear before putting food into the oven.
- Please use the product under the open environment.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- During use, the appliance becomes very hot. Care should be taken to avoid touching heating elements inside the oven.
- Do not allow children to go near the oven when it is operating, especially when the grill is on.
- Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.

- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring specifications.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by person responsible for their safety.
- Accessible parts may become hot during use. Young children should be kept away.
- An all-pole disconnection means must be incorporated in the fixed wiring in accordance with the wiring rules.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- A steam cleaner is not to be used.
- The appliances are not intended to be operated by means of an external timer or separate remote-control system.
- The instructions for ovens that have shelves shall include details indicating the correct installations of the shelves.

## Causes of damage

### Caution!

- Creation of sparks: Metal e.g. a spoon in a glass must be kept at least 2 cm from the oven walls and the inside of the door. Sparks could irreparably damage the glass on the inside of the door.
- Water in the hot cooking compartment: Never pour water into the hot cooking compartment. This will cause steam. The temperature change can cause damage.
- Moist food: Do not store moist food in the closed cooking compartment for long periods.  
Do not use the appliance to store food. This can lead to corrosion.
- Cooling with the appliance door open: Only leave the cooking compartment to cool with the door closed. Do not trap anything in the appliance door. Even if the door is only slightly ajar, the fronts of adjacent units may be damaged over time.
- Heavily soiled seal: If the seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the seal clean.
- Using the appliance door for standing on or placing objects on: Do not stand or place anything on the open appliance door. Do not place ovenware or accessories on the appliance door.
- Transporting the appliance: Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.
- Liquid that has boiled over must not be allowed to run through the turntable drive into the interior of the appliance. Monitor the cooking process. Choose a shorter cooking time initially, and increase the cooking time as required.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

## Installation

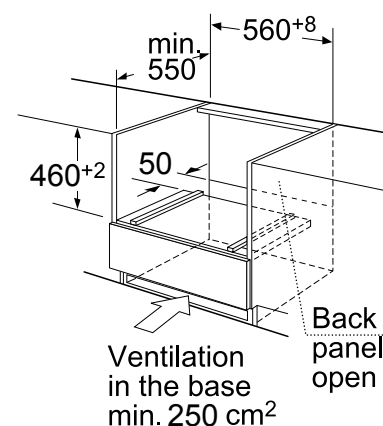
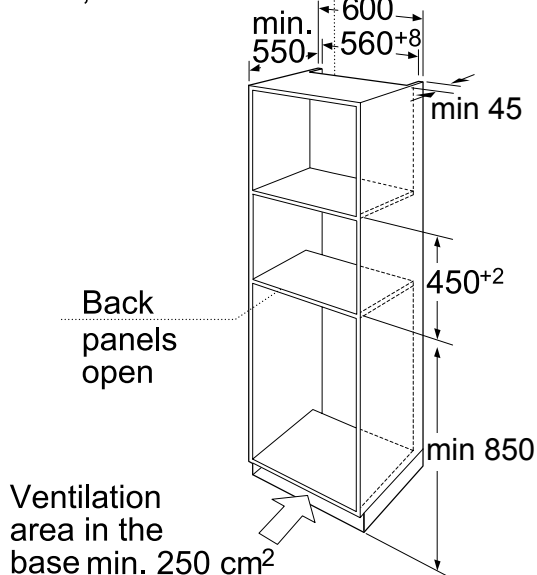
### Fitted units

- This appliance is only intended to be fully fitted in a kitchen.
- This appliance is not designed to be used as a tabletop appliance or inside a cupboard.
- The fitted cabinet must not have a back wall behind the appliance.
- A gap of at least 45 mm must be maintained between the wall and the base or back panel of the unit above.
- The fitted cabinet must have a ventilation opening of 250 cm<sup>2</sup> on the front. To achieve this, cut back the base panel or fit a ventilation grille.
- Ventilation slots and intakes must not be covered.
- The safe operation of this appliance can only be guaranteed if it has been installed in accordance with these installation instructions.
- The fitter is liable for any damage resulting from incorrect installation.
- The units into which the appliance is fitted must be heat-resistant up to 90 °C.

### Installation dimensions

#### Ventilation openings

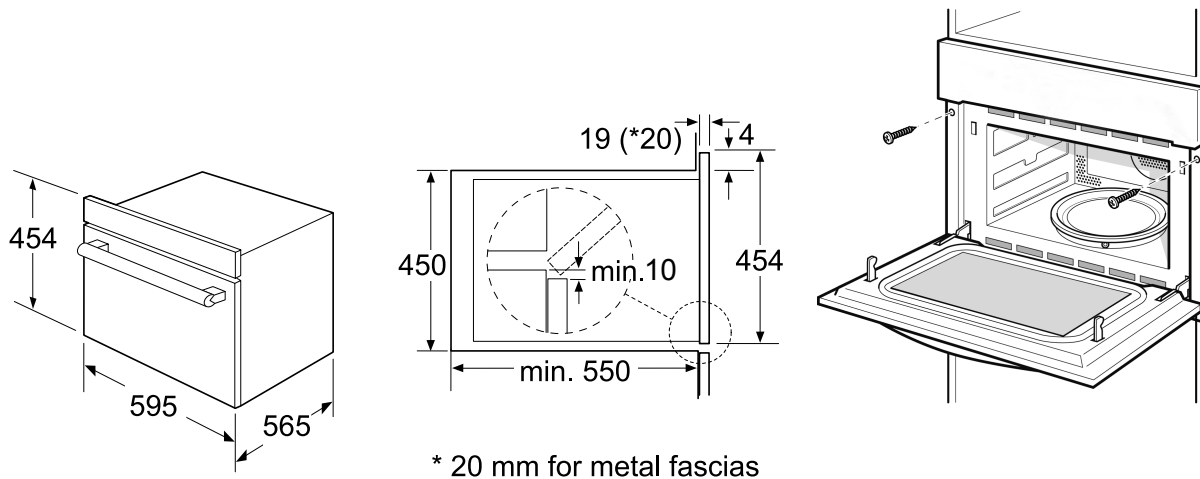
behind, min. 250 cm<sup>2</sup>



Note: There should be gap above the oven.

## Building in

- Do not hold or carry the appliance by the door handle. The door handle cannot hold the weight of the appliance and may break off.
1. Carefully push the oven into the box, making sure that it is in the centre.
  2. Open the door and fasten the oven with the screws that were supplied.



- Fully insert the appliance and centre it.
- Do not kink the connecting cable.
- Screw the appliance into place.
- The gap between the worktop and the appliance must not be closed by additional battens.

## Important information

The appliance is designed to be permanently installed with a three-pin power cord and may only be connected by a licensed expert in accordance with the connection diagram.

Only a qualified electrician who takes the relevant regulations into account may replace the power cord.

Do not use multiple plugs, power strips or extensions. Overloading causes a risk of fire.

If the connection is no longer accessible following installation, an all-pin isolating switch with a contact gap of at least 3 mm must be provided.

**Connect the wires of the mains power cord in accordance with the following colour coding:**

Green and yellow      Earth wire (⊕) (E)

Blue                      Neutral wire (N)

Brown                    Live (L)

### Great Britain and Australia:

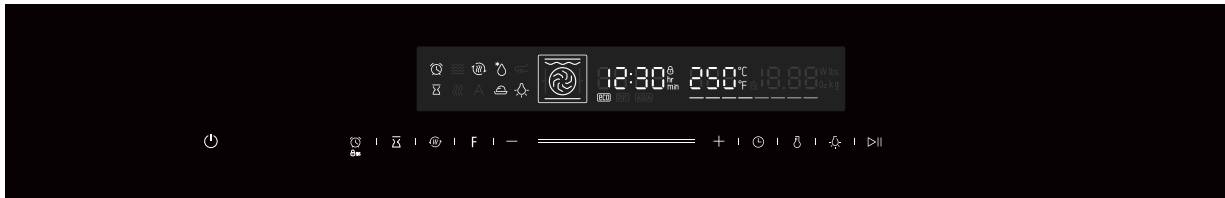
Do not connect the appliance using a 13 A plug or protect it with a 13 A fuse. The appliance must be protected using a fuse that is rated 16 A or higher. The appliance must be disconnected from the power supply during all installation work. When the appliance is installed, protection must be provided against accidental contact in the future.

# Your new appliance

Use this section to familiarise yourself with your new appliance. The control panel and the individual operating controls are

explained. You will find information on the cooking compartment and the accessories.

## Control panel



## Touch keys and display

The touch keys are used to set the various additional functions. On the display, you can read the values that you have set.

Symbol	Function
	On/Off
	Kitchen Timer/Childproof Lock
	Pre-set
	Preheat
F	Function
- +	Parameter adjustment
	Slider control bar
	Clock
	Temperature
	Light bulb
	Start/Stop

Function	Use
Pizza	Pizza is perfectly cooked with extra heat from both bottom and sides of the oven, guaranteeing pizza bases are crispy.
Lower Heater Element	This is ideal for slow cooking dishes such as casseroles, stews.
Defrost	The circulation of air at room temperature enables quicker thawing of frozen food (without the use of any heat).
Dough Proofing	This function provides a warm environment, perfect for proving yeast dough while improving the texture and quality of pastry foods, such as cakes and breads.

## Function and screen display

Use the function keys to set the type of heating.

Function	Use
Conventional	The top and bottom elements work together to provide conventional cooking. The oven needs to be pre-heated to the required temperature: ideal for slow cooking dishes such as casseroles and stews.
Convection	For baking on several levels (e.g. baking trays of chocolate chip cookies).
Convection	ECO mode optimises the cooking process at the maximum energy efficiency level decreasing the energy consumption.
Conventional + Fan	Convenient and time savings, up to 4 dishes can be cooked simultaneously on different shelves without mixing of taste or smell.
Radiant Grilling	Best results can be obtained from using the top shelf for small items and lower shelves for larger items.
Double Grill + Fan	For gratin dishes and finishing roasted vegetables.
Double Grilling	The inside radiant elements and outside top element work simultaneously giving a rapid and even grilling heat, therefore effectively browning the top surface of the food.

## Parameter adjustment

Use the adjusting keys to set the parameters.

parameter	function
	Select the temperature of cooking (°C).
	: 100-235       : 100-235
	: 50-250       : 50-250
	: 50-235       : 50-235
Temperature	: 100-235       : 30-45
	: 100-250       : 150-200
Time	Set the time of cooking.

## Cooling fan

Your appliance has a cooling fan. The cooling fan switches on during operation. The hot air escapes above the door.

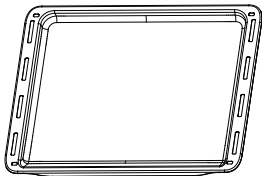
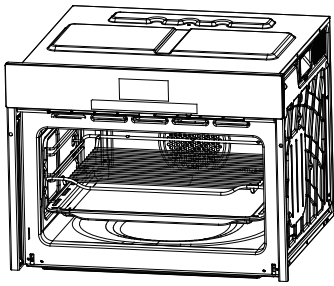
The cooling fan continues to run for a certain time after operation.

Caution!

Do not cover the ventilation slots. Otherwise, the appliance will overheat.

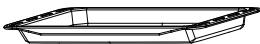
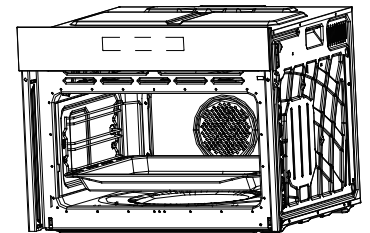
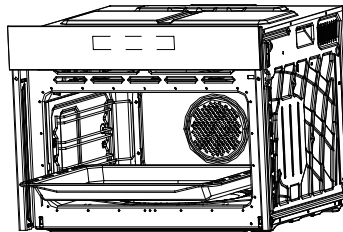
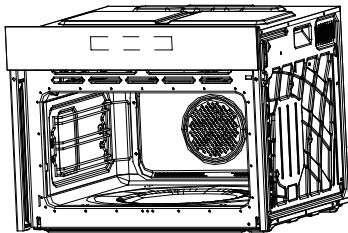


## Accessories



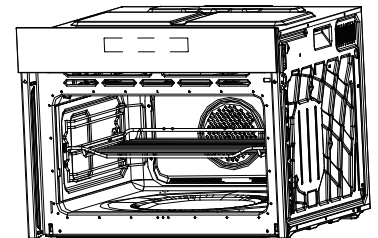
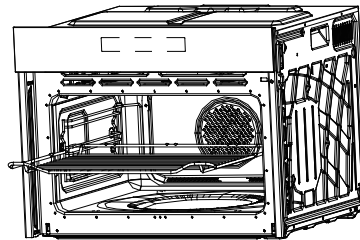
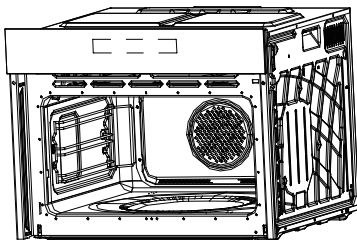
### Baking tray

- For making cake roll, roasting whole chickens.
- In order to ensure the best cooking effect, the baking tray should be placed in the bottom of the side hanger, as shown in the figures below, the baking tray should be pushed along the lowest guide rails of the side hanger in place.



### Grill rack

- For grilling, e.g. steaks, sausages and for toasting bread.
- Type and quantity of accessories is subject to actual demand.
- In order to ensure the best cooking effect, the baking rack should be placed in the second of the side hanger, as shown in the figures below, the baking tray should be pushed along the second guide rails of the side hanger in place.




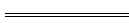



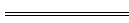



---

# Before using the appliance for the first time

Here you will find everything you need to do before using your oven to prepare food for the first time. First read the section on *Safety information*.

## Setting the clock

1. In waiting state, touch the  key to enter clock setting mode. "00:00" will display and the hour figures will flash.
2. Touch  or  or slide the  to set the hour figures. The input time should be within 0--23.
3. Touch  to confirm, the minute figures will flash.
4. Touch  or  or slide the  to set the minute figures. The input time should be within 0--59.
5. Touch  to finish clock setting, ":" will flash.

The time is set. And the appliance will enter waiting state.

## Cleaning the accessories

Before you use the accessories for the first time, clean them thoroughly with hot soapy water and a soft dish cloth.







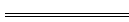





---

# Setting the oven


There are various ways in which you can set your oven. Here we will explain how you can select the desired type of heating and temperature or grill setting. You can also select the oven cooking time for your dish.  
*setting options.*







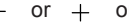



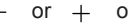

## Setting the type of heating and temperature

Example :  Radiant Grilling at 200 °C for 25 minutes.


1. In waiting state, touch  key once.  and the default temperature will light in the screen.
2. Touch  key repeatedly till  light. The default temperature of Radiant Grilling will display.
3. Touch  or  or slide the  to set the temperature to 200°C.
4. Touch  to enter cooking time setting mode. "00:00min" will flash.
5. Touch  or  or slide the  to set the cooking time to 25 minutes.
6. Touch the  key. The oven begins to heat up.

## Heating up the oven



To remove the new cooker smell, heat up the oven when it is empty and closed. One hour with  Convection at 250 °C is ideal. Ensure that no packaging remnants have been left in the cooking compartment.

1. In waiting state, touch  key once.  and the default temperature will light in the screen.
2. Touch  key repeatedly till  light. The default temperature of convection will display.
3. Touch  or  or slide the  to set the temperature to 250°C.
4. Touch  to enter cooking time setting mode. "00:00min" will flash.
5. Touch  or  or slide the  to set the cooking time to 60 minutes.
6. Touch the  key. The oven begins to heat up.




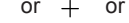
## Opening the oven door during operation

Operation is suspended. After closing the door, touch the  key. Operation continues.





## Pausing operation

Touch the  key to pause operation. Then touch the  key to continue operation.


## Changing the cooking time

This can be done at any time. Touch the  key. Touch  or  or slide the  to change the cooking time.

## Changing the temperature

This can be done at any time. Touch the  key for the new temperature setting. Touch  or  or slide the  to set the temperature.









## Cancelling operation

This can be done at any time. Touch the  key to enter into the waiting state.



## Rapid Preheating

With rapid preheating, your oven reaches the set temperature particularly quickly.


Rapid Preheating is available for the following types of heating:

- |                                                                                                        |                                                                                                          |
|--------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------|
| ■  Conventional       | ■  Double Grill+Fan     |
| ■  Convection         | ■  Double Grilling      |
| ■  Conventional + Fan | ■  Pizza                |
| ■  Radiant Grilling   | ■  Lower Heater Element |

To ensure an oven cooking result, only put your food in the cooking compartment when the preheating phase is complete.

1. Setting the type of heating and temperature.
2. Touch the  key.  
The  symbol lights up in the display.  
The oven begins to heat up.

### The preheating process is complete





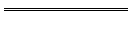



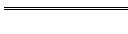


A signal sounds. The  symbol in the display blinks. Put your dish in the oven.

**Note:** 1. Only when you can hear alarm and preheating icon is blinking you can open the door and put food inside.

---

## Setting the pre-set cooking

More flexibility and convenience: The appliance can be programmed to preset the cooking start-up time and duration.

1. In waiting state, touch the  key. The  symbol lights up in the display and the hour figures will flash.
2. Touch  or  or slide the  to set the hour figures.
3. Touch  to confirm, the minute figures will flash.
4. Touch  or  or slide the  to set the minute figures.
5. Touch  to finish the pre-set time setting.
6. Setting the type of heating and temperature.
7. Touch  to finish the setting.

### The pre-set time has elapsed

An audible signal sounds. The oven starts cooking.

### Specifications

Before setting the pre-set cooking, the clock must have been set. In the process of setting pre-set cooking, preheat can not be set. Kitchen Timer can not be set after the pre-set cooking setting.



---

## Childproof lock



The oven has a childproof lock to prevent children switching it on accidentally.

The oven will not react to any settings. The timer and clock can also be set when the childproof lock has been switched on.

### Switching on the childproof lock




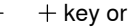
In waiting state, touch and hold the  key for approx. 3 seconds. There will be a long beep and the  symbol appears in the display. The childproof lock is activated.

### Switching off the childproof lock

In locked state, touch and hold the  key for approx. 3 seconds. There will be a long beep and the  symbol goes out in the display. The childproof lock is deactivated.

---

# Setting the time-setting options

Your oven has various time-setting options. You can use the  key to call up the menu and switch between the individual functions. A time-setting option that has already been set can be changed directly with the   key or .

## Setting the cooking time

The cooking time for your meal can be set on the oven. When the cooking time has elapsed, the oven switches itself off automatically. This means that you do not have to interrupt other work to switch off the oven. The cooking time cannot be accidentally exceeded.

The oven starts. The cooking time counts down in the display.

### The cooking time has elapsed

An audible signal sounds. The oven stops heating.

## Setting the clock






Refer to *Before using the appliance for the first time*.

## Changing the clock

Repeat the steps of *setting the clock*.

## Setting the timer

You can use the timer as a kitchen timer. It runs independently of the oven. The timer has its own audible signal. In this way, you can tell whether it is the timer or a cooking time which has elapsed.

1. In waiting state. Touch  key to enter kitchen timer. "00:00min " will flash.
2. Touch  or  or slide the  to set the timer time.
3. Touch  key to start timer.

# Care and cleaning

With careful care and cleaning your compact oven will retain its looks and remain good order. We will explain here how you should care for and clean your appliance correctly.

 Risk of electric shock.!

Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.

 Risk of burns!

Never clean the appliance immediately after switching off. Let the appliance cool down.

## Notes

- Slight differences in colour on the front of the appliance are caused by the use of different materials, such as glass, plastic and metal.
- Shadows on the door panel which look like streaks, are caused by reflections made by the oven light.

## Cleaning agents

To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information in the table. Do not use

- sharp or abrasive cleaning agents,
- metal or glass scrapers to clean the glass in the appliance door.
- metal or glass scrapers to clean the door seal,
- hard scouring pads and sponges,
- cleaning agents with high concentrations of alcohol.

Wash new sponge cloths thoroughly before use.

Allow all surfaces to dry thoroughly before using the appliance again.

Area	Cleaning agents
Appliance front	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use glass cleaners or metal or glass scrapers for cleaning.
Appliance front with stainless steel	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such residues. Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist shops. Do not use glass cleaners or metal or glass scrapers for cleaning.
Cooking compartment	Hot soapy water or a vinegar solution: Clean with a dish cloth and dry with a soft cloth. If the oven is very dirty: Do not use oven spray or other aggressive oven cleaners or abrasive materials. Scouring pads, rough sponges and pan cleaners are also unsuitable. These items scratch the surface. Allow the interior surfaces to dry thoroughly.
Recess in cooking compartment	Damp cloth: Ensure that no water seeps through the turntable drive into the appliance interior.
Wire racks	Hot soapy water: Clean using stainless steel cleaning agent or in the dishwasher.
Door panels	Glass cleaner: Clean with a dish cloth. Do not use a glass scraper.
Seal	Hot soapy water: Clean with a dish cloth, do not scour. Do not use a metal or glass scraper for cleaning.

## Technical data

Model	TVN50E4AQ
Rated Voltage	220 - 240V, 50 Hz
Convection Power	1700W
Double top (Grill)Power	2200W
Bottom (Grill)Power	1000W
Maximum Power	3000W

## Malfunction table






Malfunctions often have simple explanations. Please refer to the malfunction table before calling the after-sales service.

If a meal does not turn out exactly as you wanted, refer to the Expert Cooking Guide section, where you will find plenty of cooking tips and tricks.

### Risk of electric shock!

Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers.

## Malfunction table

Problem	Possible cause	Remedy/information
The appliance does not work.	Faulty circuit breaker.	Look in the fuse box and check that the circuit breaker for the appliance is in working order.
	Plug not plugged in.	Plug in the plug.
	Power cut	Check whether the kitchen light works.
The appliance does not work.  appears in the display panel.	Childproof lock is active.	Deactivate the childproof lock (see section: Childproof lock).
 is in the display panel.	Power cut	Reset the clock.
A particular operating mode or power level cannot be set.	The temperature, power level or combined setting is not possible for this operating mode.	Choose permitted settings.
 appears in the display panel.	The thermal safety switch-off function has been activated.	Call the after-sales service.
 appears in the display panel.	The thermal safety switch-off function has been activated.	Call the after-sales service.
 appears in the display panel.	Rapid heating has failed.	Call the after-sales service.

## Acrylamide in foodstuffs

### Which foods are affected?

Acrylamide is mainly produced in grain and potato products that are heated to high temperatures, such as potato crisps, chips,

toast, bread rolls, bread, fine baked goods (biscuits, gingerbread, cookies).

### Tips for keeping acrylamide to a minimum when preparing food

General	Keep cooking times to a minimum. Cook meals until they are golden brown, but not too dark. Large, thick pieces of food contain less acrylamide.
Baking biscuits Oven chips	Max. 200 °C in Top/bottom heating or max. 180 °C in 3D hot air or hot air mode. Max. 190° C in Top/bottom heating or max. 170 °C in 3D hot air or hot air mode. Egg white and egg yolk reduce the formation of acrylamide. Distribute thinly and evenly over the baking tray. Cook at least 400 g at once on a baking tray so that the chips do not dry out.

---

# Energy and environment tips

Here you can find tips on how to save energy when baking and roasting and how to dispose of your appliance properly.

## Saving energy

- Only preheat the oven if this is specified in the recipe or in the operating instruction tables.
- Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well.
- Open the oven door as infrequently as possible while you are cooking, baking or roasting.
- It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also place two loaf tins next to each other.

- For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

## Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.



This appliance complies with European Directive 2012/19/EC on Waste Electrical and Electronic Equipment (WEEE). The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

