

Uputstvo za upotrebu (EN)

BEKO mini šporet BMOH30B

The Beko logo is displayed in a bold, blue, sans-serif font. A thick blue horizontal line is positioned below the letters 'o' and 'k', extending to the left and slightly upwards at the end.

Tehnoteka je online destinacija za upoređivanje cena i karakteristika bele tehnike, potrošačke elektronike i IT uređaja kod trgovinskih lanaca i internet prodavnica u Srbiji. Naša stranica vam omogućava da istražite najnovije informacije, detaljne karakteristike i konkurentne cene proizvoda.

Posetite nas i uživajte u ekskluzivnom iskustvu pametne kupovine klikom na link:

<https://tehnoteka.rs/p/beko-mini-sporet-bmoh30b-akcija-cena/>



Mini Oven
User Manual



MSH30BB

EN

Please also record your product details below, which will allow you to access our services more easily and help us identify your product. The model number is printed on the front of the user guide and the serial and model number is shown on your products rating plate.

Model number	Serial number	Purchased from	Date of purchase

Please call our UK based Customer Service department if you need help or advice from us:

United Kingdom and Northern Ireland: 0845 600 4911 / 0345 600 4911
Republic of Ireland: 01 862 3411
You can also contact us through our website: www.beko.co.uk

Product Guarantee

12 months breakdown and repair guarantee
Guarantor: Beko plc, 1 Greenhill Crescent, Watford, Hertfordshire, WD17 8JF.
The guarantee does not in any way diminish your statutory or legal rights.

Your appliance has the benefit of our manufacturer's guarantee which covers the product for 12 months from the date of original purchase.

This gives you reassurance that if within that time, your appliance is proven to be defective because of either its workmanship or materials, we will at our discretion either repair or replace your appliance.

The appliance must be correctly installed, located and operated in accordance with the instructions contained in the user manual. The guarantor disclaims any liability for accidental or consequential damage.

The Guarantee is subject to the following conditions:

- Documentary proof of the original purchase date is provided.
- The appliance has been installed and operated correctly and in accordance with our operating and maintenance instructions.
- The appliance is used only on the electricity supply on the rating plate.
- The appliance has not been altered, serviced, dismantled or otherwise interfered with by any person.
- The appliance is used in the United Kingdom or Republic of Ireland.
- Any parts removed during repair work or any product that has been replaced becomes our property.
- The guarantee is not transferable if the product is resold.

The Guarantee does not cover:

- Traffic, installation or delivery damage.
- Accidental damage.
- Misuse, negligence or abnormal usage.
- Replacement of any consumable item or accessories. These include but are not limited to plugs, cables, light bulbs, knobs, filters and flaps.
- Repairs or replacements required as a result of unauthorised repairs or inspect installation that fails to meet the requirements contained in the user guide or instruction book.
- Repairs to products used in commercial or non-residential home or legal rights.

How to obtain after sales service, help or general advice

Please keep your purchase receipt or other proof of purchase in a safe place as you will need to show us this document if your product requires attention within the guarantee period.

Cleaning the control panel

Clean the control panel and knobs with a damp cloth and wipe them dry.

If your product is equipped with autorotation do not remove the control buttons/knobs to clean the control panel.
Control panel may get damaged.

Cleaning the oven
Clean oven door: Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.

Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. You could scratch the surface and destroy the glass.

Replacing the oven lamp: Before replacing the oven lamp, make sure that the product is disconnected from mains and cooled down in order to avoid the risk of an electrical shock.
If the surface may cause burns!

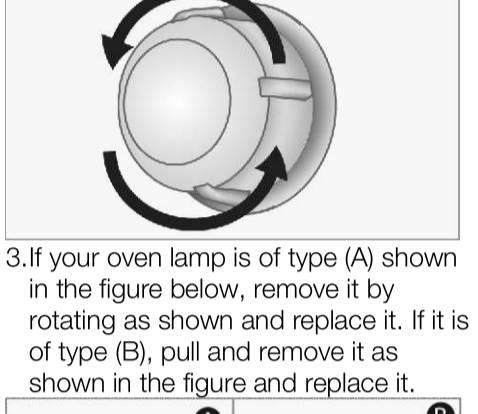
This oven lamp is a special electric light bulb that can resist up to 300 °C. See Technical specifications, page 13 for details.
Oven lamps can be obtained from Authorised Service Agents or technician with licence.

Position of lamp might vary from the figure.

The lamp used in this appliance is not suitable for household room illumination. The intended purpose of the lamp is to assist the user to see foodstuff.

The lamps used in this appliance have to withstand extreme electrical conditions such as temperatures above 50 °C.

If your oven is equipped with a rotisserie:
1. Disconnect the product from mains.
2. Turn the glass cover counter clockwise to remove it.



3. If your oven lamp is of type (A) shown in the figure below, remove it by rotating as shown and replace it. If it is of type (B), pull and remove it as shown in the figure and replace it.

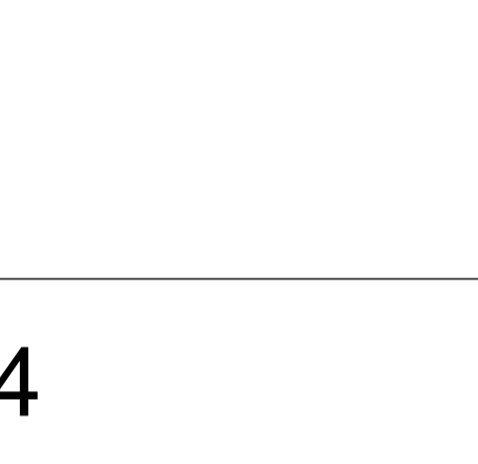


TABLE OF CONTENTS

1 Important instructions and warnings for safety and environment	4
General safety	4
Electrical safety	5
Precautions	6
Intended use	9
Safety for children	9
Displaying of the old product	10
Package information	10
2 General information	11
Overview	11
Operating modes	12
Package identifiers	12
Technical specifications	13
3 Installation	14
Before installation	14
Installation and connection	14
4 Timer knob	15
Future Transportation	15
4 Preparation	16
Tips for saving energy	16
Initial use	16
First cleaning of the appliance	16
Initial heating	16
5 How to operate the oven	17
General information on baking, roasting	17
How to operate the electric oven	17
Turning on the oven	17
Cooking times table	20
6 Maintenance and care	21
General information	21
Cleaning the hob	21
Cleaning the control panel	22
Cleaning the oven	22
Positioning the oven lamp	22
7 Troubleshooting	23

Cooking times table

The timings in this chart are meant as a guide. Timings may vary due to thickness of food, thickness, type and your own preference of cooking.

Baking and roasting

1. Set rack of the oven in the bottom position.

Dish	Cooking vessel	Rack position	Temperature (°C)	Cooking time (approx. in min)
Chicken (roast)	oiled tray	1	170	35-40min
Coconut	oven tray	2	200	25-30min
Pizza	oven tray	2	220	3-11min
Sausage	oven tray	2	220	3-11min
Pho/steak	oven tray	2	220	12-20min
Roast meat	oven tray	2	220	40-50min
Chicken (oven)	oven tray	2	220	12-20min

Electrical safety

If the product has a failure, it should not be operated unless it is repaired by an Authorised Service Agent.

There is the risk of electric shock:

- Only connect the product to a grounded outlet/line with the voltage and protection as specified in the "Technical specifications". 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 problems arising due to the product not being earthed in accordance with the local regulations.
- Never wash the product by spreading or pouring water onto it! There is the risk of electric shock!
- Never touch the plug with wet hands! Never unplug by pulling on the cable, always pull it off by holding the plug.
- The product must be disconnected during installation, maintenance, cleaning and repairing procedures.

If the power connection cable or if the product is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

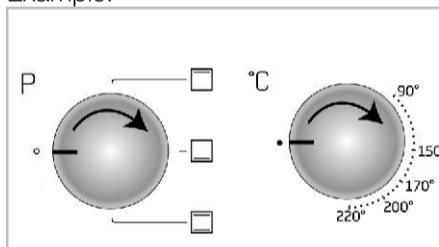
The appliance must be installed so that it can be completely disconnected from the mains supply. The separation must be provided by a switch built into the fixed electrical installation, according to construction regulations.

Rear surface of the oven gets hot when it is in use. Make sure that the electrical installation does not contact with the rear surface; otherwise, connections can get damaged.

- Do not trap the mains cable and then cover flame (e.g. with a lid or a fire blanket).
- Rear surface of the oven gets hot when it is in use. Make sure that the electrical installation does not contact with the rear surface; otherwise, connections can get damaged.
- Do not use the product when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
- During use the appliances become hot. Care should be taken to avoid touching heating elements inside the oven.
- Do not rest cooking utensils on hot baking dishes on glass door.
- Keep all ventilation slots clear of obstructions.
- Do not heat closed tins and glass jars in the oven. The

Manual cooking by selecting temperature and oven operating function

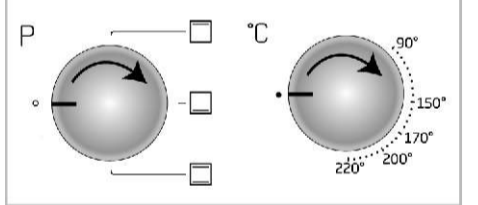
You can cook without setting the cooking time by selecting the temperature and operating function specific to your food.



1. Select the operating function you want to cook using the function selection knob.
2. Set the temperature you want to cook using the temperature knob.
3. Turn the timer knob to time you want to cook.

Your oven will start operating immediately after starting cooking. You have to control cooking yourself and turn it off. When your cooking is completed, turn off the oven by turning the function selection and temperature knobs to the off (up) position.

Cooking by setting the cooking time:
You can have the oven turn off automatically at the end of time by selecting the temperature and operating function specific to your food and setting the cooking time on the timer.



1. Select the operating function you want to cook using the function selection knob.
2. Set the temperature you want to cook using the temperature knob.
3. Turn the timer knob to time you want to cook.

Your oven will start operating immediately after starting cooking. You have to control cooking yourself and turn it off. When your cooking is completed, turn off the oven by turning the function selection and temperature knobs to the off (up) position.

To turn off cooking earlier than the time you set:
1. Turn the timer knob counter-clockwise until it reaches the off (up) position.
2. Turn the oven off by turning the function selection and temperature knobs to the off (up) position.

Heat up the product for about 30 minutes and then switch it off. Thus, any production residues or layers will be burnt off and removed.

Electric oven
1. Take all baking trays and the wire grill out of the oven.
2. Close the oven door.
3. Select Low position.
4. Turn the highest temperature. See *How to operate the electric oven*, page 17.
5. Operate the oven for about 15 minutes.
6. Turn off your oven. See *How to operate the electric oven*, page 17.

Smoke and smell may emit for a couple of hours during the initial operation. This is quite normal. Ensure that the room is well ventilated to remove the smell and smoke. Avoid drying fabrics and the small mat emits.

Intended use

This product is designed for domestic use. Commercial use will void the guarantee.

Do not use the product in balcony, terrace, garden etc.

CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

This product should not be used for warming the plates under the grill, drying towels, dish cloths etc. by hanging them on the oven door handles. This product should also not be used for room heating purposes.

The manufacturer shall not be liable for any damage caused by improper use or handling errors.

The oven can be used for defrosting, baking, roasting and grilling food.

Safety for children
WARNING: Accessible parts may become hot during use. Young children should be kept away.
The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.

Electrical products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.

Do not place any items above the appliance that children may reach for.

When the door is open, do not load any heavy object on it and do not allow children to sit on it. It may overturn or door hinges may get damaged.

4 Preparation

Tips for saving energy
The following information will help you to use your appliance in an ecological way, to save energy:

- Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.
- While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
- Do not open the door of the oven frequently during cooking.
- Try to cook more than one dish in the oven at the same time whenever possible.
- Cook more than one dish one after another. The oven will already be hot.
- You can save energy by switching off your oven a few minutes before the end of the cooking time. Do not open the oven door.
- Defrost frozen dishes before cooking them.

Initial use
First cleaning of the appliance
The surface might get damaged by some detergents or cleaning materials. Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning. 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.

1. Remove all packaging materials.

2 General information

The order of operating modes shown here may be different from the arrangement on your product.

Upper heating elements/Lower heating elements
This function is used for cooking cake, in general.

Upper heating elements + lower heating elements
This function is used for cooking bread, pizza, and fowl in general.

Left hotplate
This left hot plate is on, you can choose the desired temperature for small hot plate.

Right hotplate
The right hot plate is on, you can choose the desired temperature for small hot plate.

Both hotplates
The two hot plates are on, you can choose the desired temperature for two hot plate.

Operating modes

The order of operating modes shown here may be different from the arrangement on your product.

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3 Installation

Refer to the nearest Authorised Service Agent for installation of the product. Make sure that the electric and gas installations are in place before calling the Authorised Service Agent to have the product ready for operation. If not, call a qualified electrician and fitter to have the required arrangements made. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons which may void the warranty.

Preparation of location and electrical installation for the product is under customer's responsibility.
The product must be installed in accordance with all local electrical regulations.

Before installation
This product is intended for use only on a counter. Rear surface of appliances should be placed against a wall.

Do not use the product in a closed cabinet or on the floor level.
The kitchen floor must be able to carry the weight of the appliance plus the additional weight of cookware and bakeware and food.

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

Installation and connection
Product can only be installed and connected to the mains supply by the statutory installation rules.

Do not install the product next to refrigerators. The product will increase energy consumption of cooling appliances while using the product 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.

The product must be connected to the power cable in a upright position. The product's warranty period starts only after correct installation.

Manufacturers shall not be held responsible for damages arising from procedures carried out by unauthorised persons.

Electrical connection
Connect the product to a grounded outlet/line protected by a miniature circuit breaker 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.

The product must be connected to the power cable in a upright position. The product's warranty period starts only after correct installation.

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16

18

16

16

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Za najnovije informacije o ceni, dostupnim akcijama i tehničkim karakteristikama proizvoda koji se pominje u ovom dokumentu, molimo posetite našu stranicu klikom na sledeći link:

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