esty

OVEN USER GUIDE

MODELS

AEF6603X02
AEF6603W02
AEF6603B02

Table of contents

1 PREFACE

DEAR COSTUMER

We sincerely thank you for purchasing our product.

This product has been manufactured at modern facilities respectful to the environment without harming nature.

Please read all instructions and warnings in this user manual carefully. This manual includes important information for safe installation, use and maintenance of your product and necessary warnings to get the most out of your appliance. Keep this manual in a safe place where it can easily be reached to use it when required in the future. The manufacturer shall not be held responsible for damages to persons, environment or other materials that may occur due to the translation or printing errors of this manual, or improper operation of the appliance.

2 IMPORTANT INFORMATION REGARDING SAFETY

- Operating voltage of your oven is 220 to 240 Volts.
- Connect your oven to a fuse with a rating of 16A. If the current value of the fuse in your house is less than 10A, have a qualified electrician install a 16A fuse.
- Always use your oven with a grounded power outlet. Have an authorized electrician set grounding equipment. Our company shall not be held responsible for damages that might occur as a result of using the product with an ungrounded outlet.
- This section includes the safety instructions necessary to prevent the risk of personal injury or material damage. Not observing these instructions may void any warranty and our company shall not be responsible for any damage that may occur.
- If the electrical connections inside the appliance are taken out so that they may be accessible, cut off the power of the appliance against an electric shock and contact the authorized service.
- Avoid contacting the heating elements inside the oven as it shall overheat during operation. Be careful as the oven surface may get very hot during the grilling function.
- Flammable objects that are kept on the cooking compartment may get ignited. Do not keep the flammable flammable objects on the cooking compartment.
- Use oven gloves when you are taking hot food or utensils such as trays, etc. from the oven or the grill. Components of the oven the utensils (tray, etc.) used shall be very hot during operation.
- The appliance and its accessories becomes hot during operation. Avoid touching heated parts.

- Do not open the door of the appliance if smoke is coming out of it. Turn off the appliance, unplug it or switch off the circuit breaker.
- Cooking paper may come in contact with heating elements and catch fire. Do not randomly place cooking paper during pre-heating on the accessory. Always place a container or a cake tin on the cooking paper. Place the paper only on the required area. The cooking paper shall not be on the accessory.

CAUTION!

This appliance may be used by children above age of 8 and persons with limited physical, perceptual or mental abilities or persons with a inadequate of experience and knowledge only if they are supervised by an adult or when they comply with the instructions given on the operation of the appliance and understand the risks that may be encountered.

Children shall not play with the appliance.

- Cleaning and maintenance of the appliance shall not be carried out by children without supervision.
- The device may heat up during operation. Be careful while touching the heating elements inside the oven. Keep away from children.
- Do not use harsh and abrasive cleaning agents or sharp metal scrapers to clean the door glass of the oven as this may cause breaking of the glass or scratching of the surface.
- Ovens shall be installed away from flammable environments.
- Use the temperature probe recommended for this oven only.
- Do not use steam cleaners to clean the oven.

CAUTION!

Unplug the appliance or cut off power from the main switch to prevent electrocution before replacing the lamp.

- In case of a damaged power cord, it shall be replaced with a specific cord or a cord that is approved by the manufacturer or the authorized service.
- To prevent damages that may be caused by improper placement of the thermal circuit breaker, this device shall not be connected to external circuit devices such as timers or always-on or always-off circuits.
- Accessible parts may be hot. Keep away from children while grilling.
- Spilt food stains shall be removed before cleaning.

WARNINGS BEFORE INSTALLATION AND DURING INSTALLATION

- The appliance shall always be installed by a Authorized Service.
- Your appliance features a high performance air circulation system for better cooking and cleaning. Follow the instructions on installation to ensure this.
- Appliance shall be placed on the installation cabinet so that its rear faces the wall.
- Ensure you remove all packaging material before starting to operate the appliance.
- Use your appliance according to the intended use explained in the operation manual only.
- This appliance has been designed for cooking at home kitchens only. It is not suitable for industrial or laboratory operation.
- Do not use or leave the appliance outdoors.
- Do not use the appliance near water bodies, on a wet ground or in the vicinity of a pool.
- This appliance is not designed to be operated with an external timer or with a remote control system.
- This appliance is not suitable to be operated by children, persons with mental disabilities or by inexperienced persons without a competent adult who shall take responsibility.
- Do not operate the appliance until it is repaired by an authorized service if the door or the gaskets on the door of the appliance are damaged.
- Do not hang down the power cord from the edge of the table or the countertop.
- All maintenance and repair shall be performed only by authorized service and only original spare parts shall be used.

WARNINGS ON OPERATION

- Ensure you remove all packaging material before you use your product.
- This appliance shall not be used for a purpose other than cooking. It is dangerous and inappropriate to use it for any other purpose (e.g. to heat the room it is in). Our company shall not be held responsible for damages that may occur on people, animals or objects due to improper, incorrect or impractical operations of the oven.
- When you operate the oven for the first time, a smell caused by the insulation materials and heating elements may occur for once. In such a case, operate the oven without putting any food inside it for 30 minutes at maximum temperature with the upper and lower heater (and 3D, if applicable) function turned on.
- Never cook or fry on the bottom of the oven.
- Do not cover the bottom of the oven with aluminium foil.
- Unplug the appliance while moving, cleaning, or servicing the oven.
- Never attempt to remove the plug by pulling it from the cord.
- Never touch the appliance if your hands or feet are wet or damp.
- Do not allow children or minors to use the appliance without supervision.
- In case of negligence, the oven door may hurt your hands if it is removed from its hinge.
- In case of failure or improper operation of the oven, turn it off and unplug the oven.
- When the oven is not used, ensure that all functions are switched to the “OFF” position.
- Always wear oven gloves while removing the tray from the oven.
- Always keep the oven clean for your safety and to ensure the cleanliness of the oven. Oil residues left inside the oven after operation may damage the surface of the even in the course of time.
- All maintenance and repair operations shall be performed by authorized service and original spare parts shall be used only.
- Our company shall be held responsible for any damages caused by hazardous or improper operation of the oven.
- Damage to your oven may occur if you do not follow any warning given above.

CAUTION!

Do not use the oven handle on the front door to carry the oven or to remove it from its packaging.

- If a power failure occurs, the product stops cooking. Depending on model of the product, you may continue to cook when power is restored or you may need to adjust the cooking time again.
- Open the oven door at least 3 minutes after the end of cooking to avoid steam condensation in front of the watch.

DECLARATION OF CONFORMITY

The components of this appliance that may contact with food comply with the requirements of the EEC Directive no. 89/109.

CE With the CEE marking, we declare that it is responsibility to ensure the compliance of this appliance to the European directives and meeting the legal requirements in terms of safety, health and environment.

Ensure that the oven is good condition and not damaged when you take it out of its package. Do not use the appliance in case of any doubt: contact a specialized professional.

Put packaging materials such as nylon packaging, polystyrene foam and nails away from the reach of children as these may pose a danger for children.

- Keep the original package of the appliance.
- Use the original packaging to transport the appliance, follow the handling signs on the package.

  If the original packaging is missing;
- Avoid impacts to the outer surface of the appliance.

- Do not place heavy loads on the appliance.
- During transporting, place your appliance parallel to the ground (with the upper side facing up).

Packaging

All packaging materials are recyclable. Dispose of remains of packaging material in recycling containers to help protection of the environment.

Disposing of Old Appliances

Appliances that are too old or not in operable condition shall not be disposed of directly in the trash. Old electrical and electronic devices may contain components that may be reused and utilized.

Otherwise, the appliances that include components that operate the appliance and the ones sent to the landfill may include materials that may be harmful to the environment.

Therefore, deliver your appliance to the certain collection centers by consulting your manufacturer to ensure that the electrical and electronic parts are re-used.

Keeping this user manual is recommended since this provides information regarding the operation of the appliance, if the appliance is provided to another user. You have to prevent the potential negative outcomes against human health and environment before scrapping and disposing of this appliance. Otherwise, the appliance will be an unsuitable waste.

This symbol on the product aims the appliance to be considered as domestic waste, and to warn for delivery to electrical and electronic waste collection centres. Appliance disposal must be conducted in accordance with local environment regulations. You can obtain detailed information on disposing of the appliance, reusing and recycling it from authorities.

3 SPECIFICATIONS OF THE OVEN

These appliances are designed to operate with a single phase supply voltage of 220-240V at 50-60 Hz.

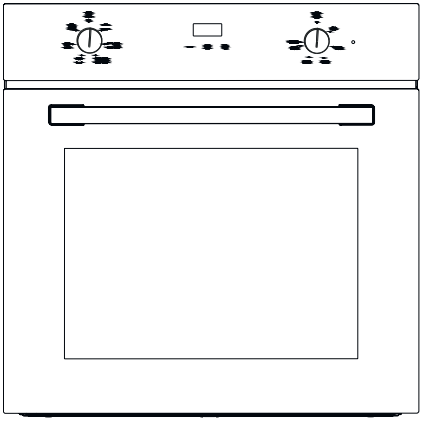


Fig. 1

	AEF6603X02 - AEF6603W02 - AEF6603B02
Function	6
Oven Lamp	15 W
Product Dimensions (Width)	595 mm
Product Dimensions (Depth)	547 mm
Product Dimensions (Height)	595 mm
Product Installation Cabinet Dimensions (Width)	560 mm
Product Installation Cabinet Dimensions (Depth)	550 mm
Product Installation Cabinet Dimensions (Height)	600 mm
Capacity	72 lt
Voltage	220-240 V
Maximum Power	2650 W

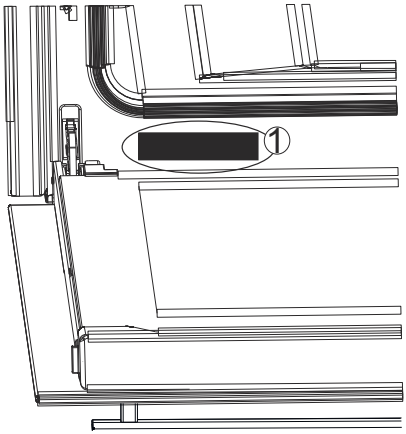


Fig. 2

You may access the nameplate of the oven indicating technical specifications of the oven even after installing the oven in the kitchen. You may see this nameplate when you open the door the oven. Use the information provided in this nameplate to specify the model of your oven while ordering a spare part (Fig. 2/1).

4 INSTALLATION OF APPLIANCE

Installation of the appliance shall be performed by Authorized Service. Our company shall not be held responsible for damages that may occur on people, surroundings or other materials due to incorrect installation of the appliance.

Inspect the appliance after opening the packaging. Do not perform the connection of the appliance in case of a transport damage.

Carefully read the installation pages for the installation of the accessories.

Take off and remove all packaging materials and adhesive tapes from the cooking compartment and the door before operating the appliance.

The appliance may be installed in two different ways: under the counter or inside a wall cabinet. Installation dimensions to be used for these options are provided below.

Do not install the appliance behind a decoration or a furniture cover. This would pose a risk due to overheating.

Cutting operations on the furniture shall be performed before the installation of the appliance. Remove any burrs. They may have an adverse effect on the functioning of electrical units.

Use protective gloves to prevent injuries.

You shall provide the clearances shown in the drawings for ventilation and cooling inside the cabinet or cupboard to ensure correct operation of the appliance.

Walls of furniture where the appliance is installed shall be resistant to heat. Particularly if the side walls are made of coated particleboard, the coating shall resist up to 120 ˚C. Plastic or adhesive coating that are not resistant to the specified heat may get deformed and damaged.

A support that may handle the weight of the oven shall be put under it while placing the oven.

For safety reasons, direct contact of the appliance with electrical parts shall be prevented when the installation is complete.

Parts that provide insulation and protection shall be installed so that they cannot be removed by using any tool.

We recommended you to install the appliance in a wall cabinet to ensure a more efficient air circulation.

Rear compartment of the cabinet in the kitchen unit shall be removed to ensure a more efficient air circulation.

We recommended you to provide a minimum clearance of 70 mm from the rear of the kitchen unit where the appliance is installed.

We do not recommend installation of the appliance near a refrigerator or deep freezer. Otherwise, the performance of such appliances shall be affected adversely due to the dissipated heat.

To make your oven ready for operation, have the location it shall be placed in built with the electrical installation. Then, call the Authorized Service.

Dimensional information provided in the drawings are given in mm.

5 INSTALLATION OF THE OVEN TO THE CABINET

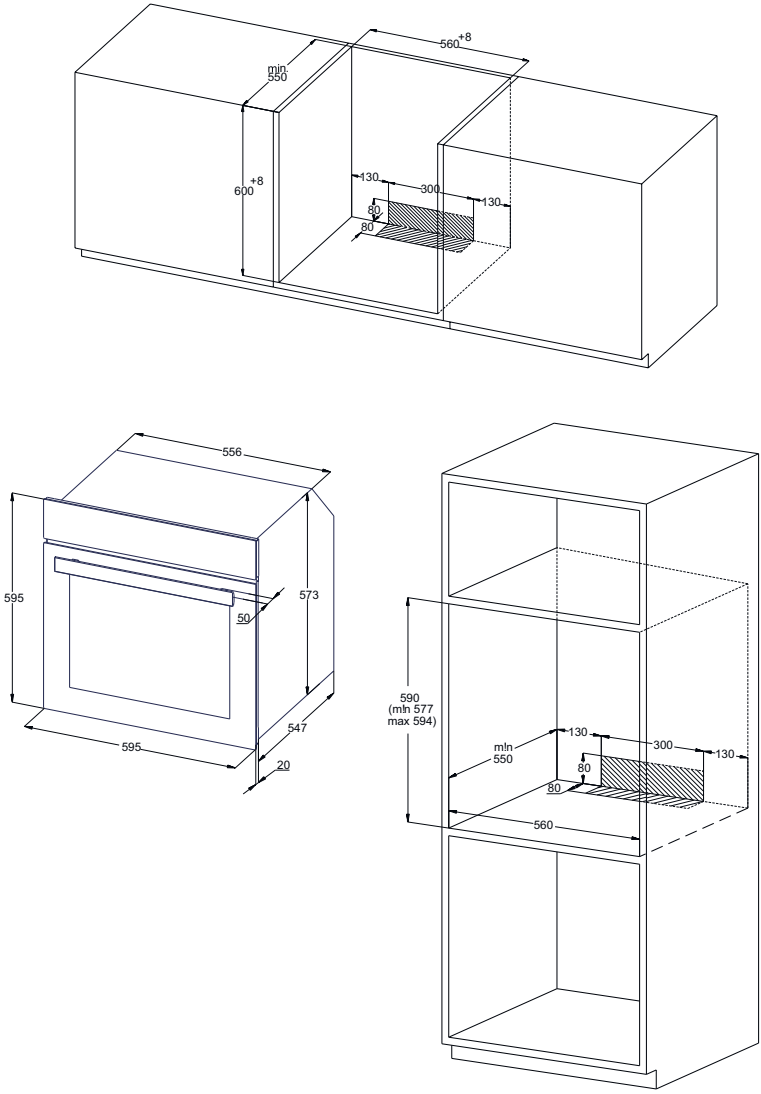


Fig. 3

Visuals in the manual are for reference

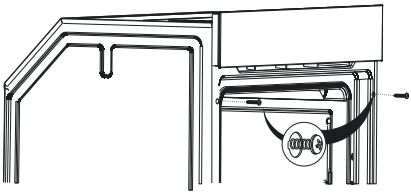


Fig. 4

- Place the appliance by centering it inside the built-in appliance cabinet.
- Open the door of the appliance and drill holes by aligning with the holes on the body of the oven using a drill with a screw diameter of 3.9x22, and install the screw.

Installing the screw without drilling a hole suitable for the screw diameter in the furniture may cause damage to your furniture.

- Be careful not to damage the installation holes by applying too much pressure on the screws during installation.
- The appliance may be installed on a high-placed cabinet or under the counter as desired.
- We recommended you to provide a minimum clearance of 70 mm from the rear of the kitchen unit where the oven is installed
- Parts that provide insulation and protection shall be installed so that they cannot be removed by using any tool.
- When a built-in stove is installed on the counter on top of the oven, power cords of the oven and the stove shall be separated for safety purposes and to ease the removal of the oven from this stove when required.

6 POWER CONNECTION

- The appliance shall be connected to the main electrical installation as per the current rules and legislation and by an authorized service only.
- Ensure that the power received from the mains meet the power specified in the nameplate placed on the bottom front of the appliance.
- If the current value of the switch in your house is less than 16A, have a qualified electrician install an 16A fuse switch.
- The appliance shall always be grounded. Have an authorized electrician set grounding equipment.
- Power cable of your oven is fitted with a grounded plug. This plug must be used with a grounded line.
- Place the appliance so that the outlet or double pole switch used for power connection may be reached easily.
- Do not place the power cord in contact with hot surfaces and do not pinch it to the product cover.
- The temperature of the power cord shall not reach a temperature that is 50 ˚C above the ambient temperature.
- Please contact the nearest Authorized Service when the power cord gets damaged. Have the authorized service replace the cord with a new one with the same dimensions and plastic insulation and that may withstand the electrical current required by the appliance.
- If the appliance shall be connected directly to the mains, a double pole switch suitable for carrying the desired load as per the current legislation and with a clearance of 3mm between its contact points shall be installed between the appliance and the mains. Grounding wire shall not be cut off by the double pole switch.
- We do not recommend usage of adapters, multi sockets or extension cords. If it is absolutely required, you may use adaptors or extension cords by complying with the applicable safety legislation. However, you shall never exceed the maximum current capacity and the maximum power specified for the adaptor.
- Test the heating elements for 3 minutes when the connection is complete.

Electrical safety of the appliance is guaranteed when it is correctly connected to a suitable source with proper grounding as per the applicable rules only. Our company shall not be held responsible for damages that may occur on people, animals or objects due to improper grounding of the appliance.

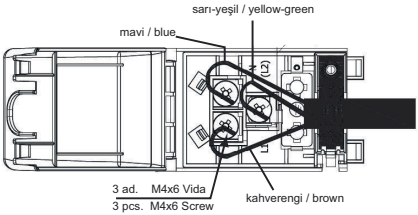
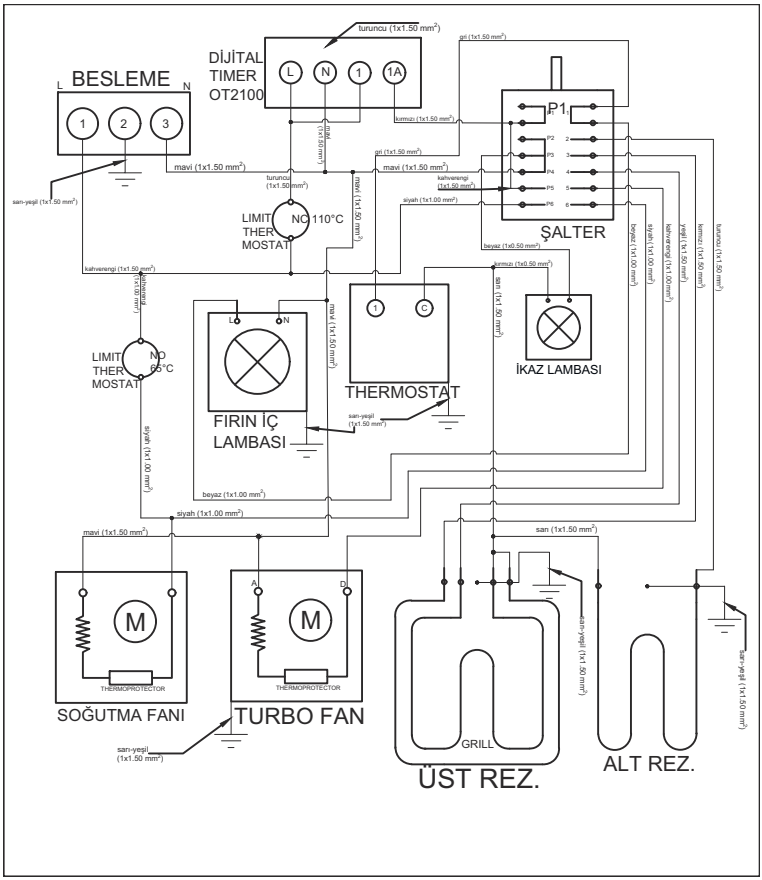


Fig. 5


BESLEME
L
N
1
2
3
DİJİTAL
TIMER
OT2100
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turuncu (1x1.50 mm²)
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san (1x1.50 mm²)
beyaz (1x1.00 mm²)
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THERMOPROTECTOR
SOĞUTMA FANI
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ALT REZ.

Fig. 6

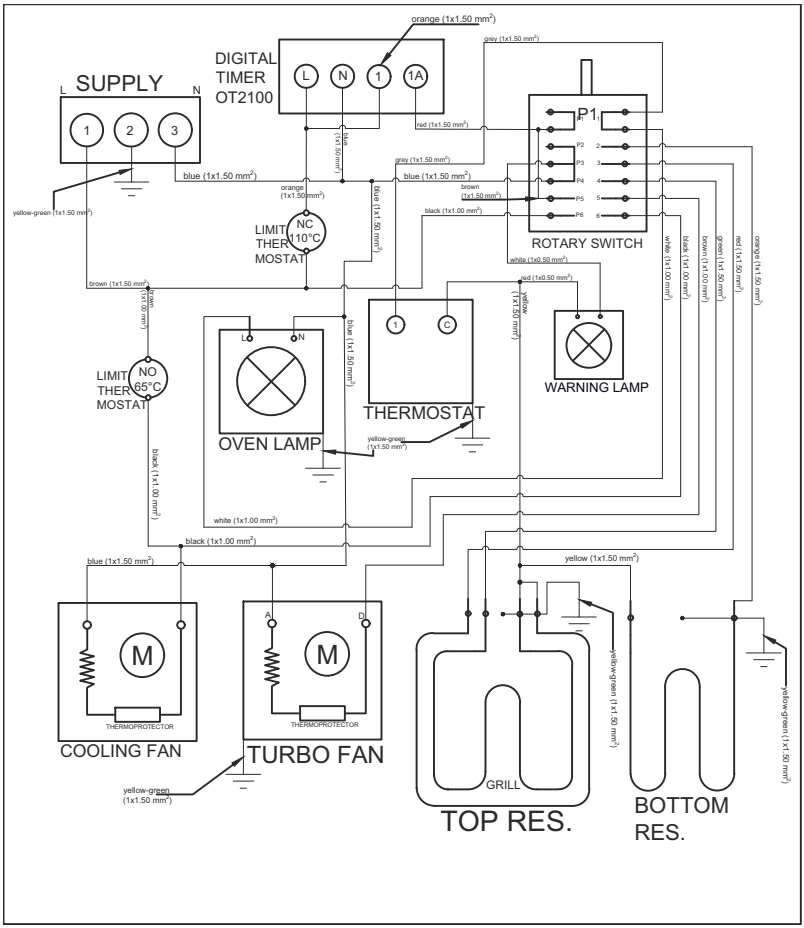

Fig. 7

THINGS TO DO FOR THE FIRST OPERATION OF THE APPLIANCE

- Set the temperature to maximum level.
- Set the function button to lower and upper grill position (or 3D position, if applicable).
- Operate the oven in empty condition for 30 minutes in this way.
- Open the windows to ventilate your room.

- At this time, a smell and smoke caused by the insulation materials and heating elements may occur for once. In such a case, wait until the smell and smoke wears off before putting any food inside the oven.
- Clean the inside of the oven using a soft cloth slightly dampened with soapy water.

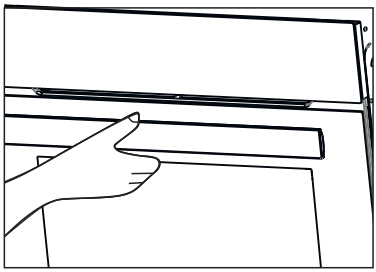

Fig. 8

Always grab the handle from its center to open the oven door.

CAUTION!

Wash the components such as tray or grill with alkaline (non-abrasive) cleaning agents before operating the oven for the first time.

6.1 Energy Efficiency of the Oven

- Ovens with high efficiency of power and with heat insulation shall be preferred.
- Opening the oven door frequently during cooking allows the cold air enter inside the oven each time, thus it causes loss of energy. Therefore, do not open the oven door more than required.
- Try to cook multiple dishes simultaneously in the oven. Take the meal cooked with a lower temperature out first, and use less energy without changing the oven temperature.
- Excess heat remaining after cooking a meal shall be used for the next meal, too. This shall save power.
- Use the pre-heating function of the oven for a short time (10 minutes at maximum).
- Frozen food shall be thawed before cooking in the oven.
- The oven would continue cooking with the current temperature using less energy when it is turned off a few minutes before the cooking time.

7 INTRODUCTION OF APPLIANCE

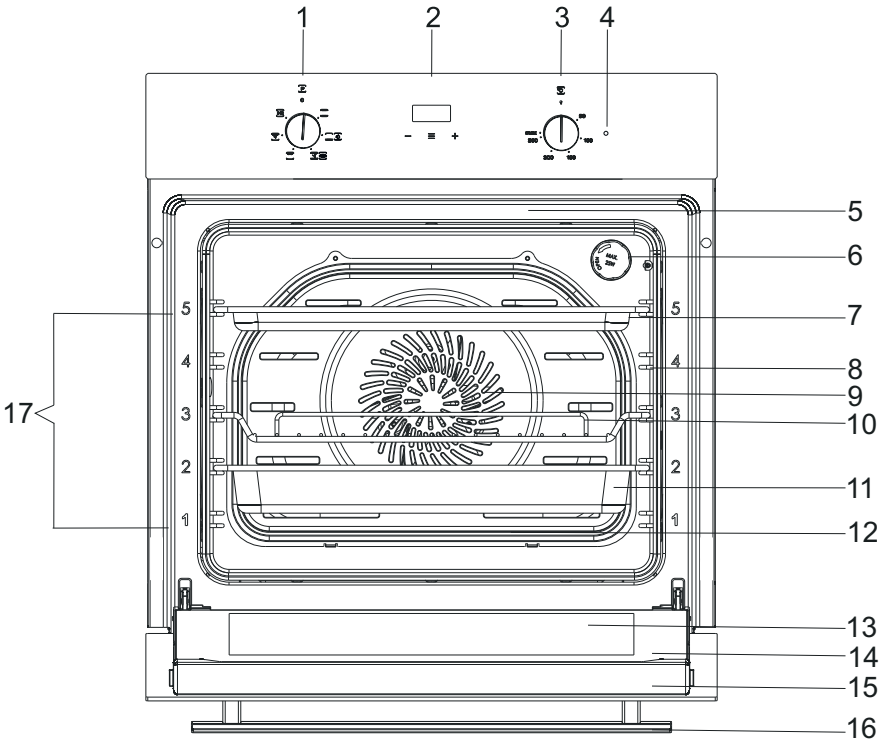

Fig. 9

1- Function Selection Button
2- Touchscreen Timer
3- Oven Temperature Setting Knob
4- Warning Lamp
5- Upper Resistance
6- Lamp
7- Shallow Tray (Option)
8- Wire Rack
9- Fan
10- Oven Grill
11- Deep Tray (Option)
12- Lower Resistance (Concealed)
13- Internal Glass
14- Oven Door
15- Door Top Plastic
16- Oven Handle
17- Rack Level

7.1 Accessories of the Oven

Clean the accessories of the oven before first operation. After cleaning and washing with a sponge, wipe them dry.

Remove any accessories you do not need from the cooking compartment.

Oven Grill

Fig. 10

Plate, for cake pans and ramekins For frying, frying pieces and frozen food.

Wire racks remain in horizontal position even when they are pulled out of the oven thanks to their special structure. There is risk of sliding the plate and spilling the food.

Shallow Tray

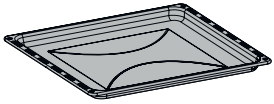

Fig. 11

For cakes and cookies made in the tray.

Do not use the shallow tray for cooking as it shall cause smell and oils may splash out of the tray and soil the oven.

Deep Tray

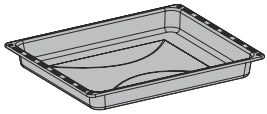

Fig. 12

Universal pan For cakes, soft cakes, frozen food and meat dishes with big pieces of meat.

It may be used as grease collecting plate when you grill directly on the wire grill.

8 BEFORE FIRST USE

You shall make some settings first before using your new appliance.

Cleaning of the cooking compartment and the accessories

Clean the cooking compartment and the accessories first before cooking a meal for the first time.

Cleaning of the cooking compartment

Heat the cooking compartment while it is empty and closed to remove the smell of a new appliance.

Ensure that no packaging residues such as styrofoam are left inside the cooking compartment and remove adhesive tapes on or inside the appliance. Wipe the straight surfaces of the cooking compartment with a soft, damp cloth before heating. Ventilate the kitchen as long as the heating operation continues.

Clean the straight surfaces with detergent water and a dish cloth after cooling of the cooking compartment.

Cleaning of the accessories

Clean the accessories thoroughly with a soft brush or detergent water and a dish cloth.

9 SPECIFICATIONS AND OPERATION OF THE APPLIANCE

9.1 Specifications of the Oven

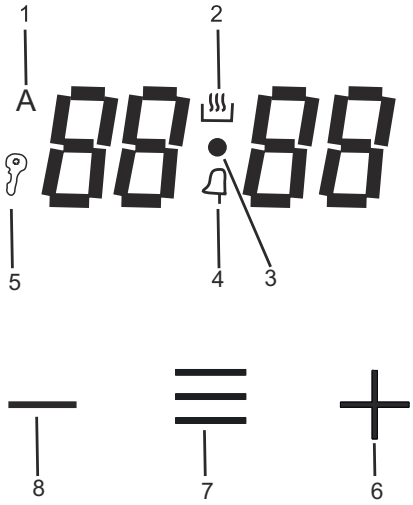

Fig. 13

1- Auto Cooking Symbol
2- Cooking Symbol
3- Dot Symbol
4- Alarm Timer
5- Key Lock Symbol
6- Plus Button
7- Setting Button
8- Minus Button

Clock Setting

‘00.00’ is displayed on the screen when the appliance is connected to the supply.

Press setting button for approx. 2 or 3 seconds. Then, set the clock using the ‘+’ / ‘-’ buttons. You may exit from the clock setting about 7 seconds after setting the clock.

When you shall perform a clock setting again;

Press the ‘+’ / ‘-’ buttons on the screen simultaneously for 2 or 3 seconds (until you hear a beeping sound) and perform the clock setting.

NOTICE!

You cannot use the functions of the oven without making the clock setting.

Changing the Alarm Sound

Press the '+' / '-' buttons on the screen simultaneously for 2 or 3 seconds (until you hear a beeping sound).

Then, the current sound, tone 1 is displayed on the screen by pressing the setting key 1 time. Press '-' to select tone 1, 2 and 3.

Changing the brightness of the screen

Press the '+' / '-' buttons on the screen simultaneously for 2 or 3 seconds (until you hear a beeping sound).

Then, the screen brightness is displayed as 'br08' on the screen when you press the setting key 2 times. Select from 8 brightness levels by pressing the '+'or '-' key.

Key Lock

This function serves to prevent unintended changes of the settings made by the user on the oven clock.

When the key lock is activated, all keys except the menu key shall be deactivated.

If the key lock is activated while there is an active cooking program, only the keys are locked.

The oven clock shall be available for operation when the key lock is cancelled.

Function and thermostat switches and the oven shall be available for operation when the key lock is active. Activation of the key lock does not prevent operation of the oven.

To activate the key lock, when you are not in any menu, respectively;

- Press the ‘+’ / ‘-’ buttons on the screen simultaneously for 2 or 3 seconds to enter the menu. Press key 1 and proceed until “Loc” is displayed on the screen.
- Activate the key lock by pressing the plus '+' key. Key Lock symbol (🔑) shall be displayed on the screen.

  To deactivate the key lock, respectively;
- Press the ‘+’ / ‘-’ buttons on the screen simultaneously for 2 or 3 seconds to enter the menu. “Loc” shall be displayed on the screen.
- Deactivate the key lock by touching the minus '-' button. Key Lock (🔑) symbol disappears from the screen.

Alarm Timer

Alarm timer may be activated independently of other programs.

A time between 1 minute and 23 hours and 59 minutes may be set.

Press setting button for approx. 2 or 3 seconds for alarm timer. '00.00' shall be displayed on the screen.

Then, set the required time using the ‘+’ / ‘-’ buttons.

An alarm sound shall be heard for 7 minutes when the set time has expired. Press any button for 1 second to cancel the alarm sound. Alarm shall be turned off and the time of day shall be displayed on the screen.

Cooking Timer

- You may set time cooking time on the clock and ensure that the oven is turned off when the time expires.
- For cooking timer, press setting button for approx. 2 seconds (until you hear a beeping sound) and then press the setting button 1 time.
- Set the cooking time using the ‘+’ / ‘-’ buttons.
- Cooking symbol shall be displayed on the screen about 7 seconds after setting the cooking time.

Cooking time may be set from 1 minute to 10 hours.

- Place your food in the oven.
- Select the operation mode and the temperature.

- When the cooking operation is complete **A** shall flash on the screen and an alarm signal is heard.
- Alarm signal sounds for about 7 minutes. Press any button to stop the alarm sound. Alarm shall be turned off, and automatic cooking symbol shall disappear and the time of the day shall be displayed on the screen when the setting key is pressed for 1 second.

Delayed Cooking Timer

If you want the oven to start and end the cooking operation after a specified time, you may set the cooking time and the cooking end time. This is called as fully automatic cooking.

For delayed cooking timer, press setting button for approx. 2 seconds (until you hear a beeping sound) and then press the setting button 2 times.

Cooking time shall be set using the '+' / '-' buttons. Cooking end time may be set for 23 hours and 59 minutes later maximum.

If you activate the delayed cooking after setting the cooking time, this shall set the delayed cooking time by adding it on the time set for the cooking timer.

Select the required temperature and oven function.

Cooking symbol disappears. Oven shall not start cooking until the set cooking time. When the cooking is complete, an alarm signal sounds for about 7 minutes and automatic cooking symbol starts flashing again. Press any button for about 1 second to cancel the alarm sound. Alarm shall be turned off and the time of day shall be displayed on the screen.

Cancelling a Timer

To cancel automatic cooking, press the '+' / '-' buttons.

To cancel alarm timer, press the setting button.

Manual Operation

Oven functions may be used manually if semi-automatic or fully automatic cooking functions are not set.

10 THE USE OF THE DEVICE

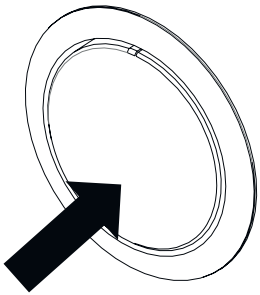

Fig. 14: Pop out off

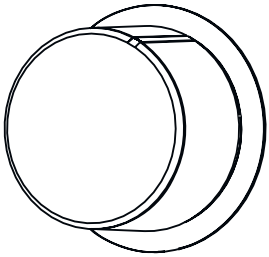

Fig. 15: Pop out on

The buttons of your oven are the type of pop-out buttons that pop out when pressed in.

- Press inward to pop out the button and then adjust (Fig. 15).
- When cooking is finished, turn the switch to the off (top) position and press it inwards (Fig. 14).

10.1 Temperature Setting of the Appliance

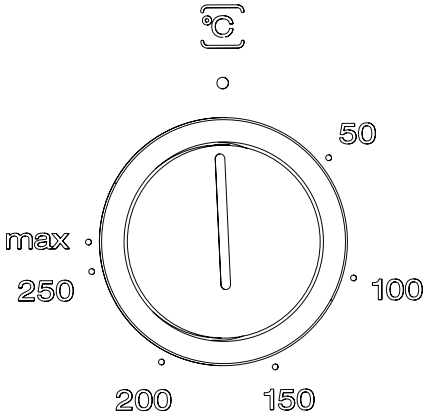

Fig. 16

Your appliance starts heating just a few seconds later when you set the temperature.

Turn off the appliance by bringing the function selection switch to zero position when your food is ready.

11 CLEANING AND MAINTENANCE OF THE APPLIANCE

General Cleaning

- Always allow the appliance to cool after operating it. Ensure that no residues are left on the door at this time. The kitchen furniture around the appliance may be affected in the long term even if the door is left ajar.
- Failure to maintain the appliance regularly and to keep it clean may cause deterioration of the surface and reduce the service life of the appliance, and thus cause risks as a result of these.
- Unplug the appliance or switch off the power of the appliance by bringing the On/off button on the appliance to off position before any cleaning operation.
- Wait for the appliance to cool down before starting cleaning.
- Ensure that the cleaning agents you use when cleaning your product does not have particles that can scratch enamelled or painted surfaces.
- When cleaning the control panel and the knobs, avoid using liquid cleaners with abrasive particles and wire wool to prevent erasing of the symbols.
- Do not clean the oven with materials such as bleachers, nitric acid or hydrochloric acid.
- Do not clean your oven using steam cleaners.
- Do not try to remove the buttons from the control panel as these are not removable in some models.
- Do not use cleaning agents that contain abrasives (wire wool, cleaning powder, oven sprays, abrasive hard sponges), acids (bleachers) or chlorine.
- You can obtain Silverline's oven cleaner from our authorised services and use it to remove spilled, dried waste oil stains and for perfect cleaning. Spray the oven cleaning spray on stained surface, close the lid and wait for 10 minutes.
- Do not leave abrasive and acidic stains (lemon juice, vinegar etc.) on enamelled, painted and stainless steel surfaces.

Steam Cleaning

Before using the steam cleaning function, remove all accessories from the oven;

- Put 100 ml of water to the base of your oven and another 400 ml of water inside the shallow tray placed on the 2nd level (we recommend you to use soft water) and close the door of the oven.

- Bring the function selection switch to bottom heater position.
- Set the oven temperature to 70 °C, and operate the oven for 30 minutes.
- To end steam cleaning process, switch the button to Off.
- Clean the interior surface of the oven with a soft and damp cloth when the oven reaches a temperature that shall not burn your hands, i.e. before it is completely cooled down.
- After cleaning, keep the door ajar at 15° to completely dry the enamel interiors.

DANGER!

Ensure that the appliance cooled down prior to coming to contact with it.

Risk of burns.

- **Cleaning of the Interior of the Oven**
- Be sure to clean your oven after each operation.
- The best time to clean the enamelled surface inside the oven is when the oven is warm.
- Remove the trays and the grill. Clean the interior by wiping with a cloth dampened with warm, soapy water. Then, wipe once more with a damp cloth and dry.
- Do not use abrasive materials such as sandpaper, steel wool or bleachers. Otherwise, the enamelled part of the oven may get damaged.
- Clean the oven thoroughly using a proper oven cleaning agent in regular intervals.
- You may use cleaning agents used for stainless steel or some vinegar in case of harsh stains.
- The stains left by such fluids may harm the brightness of the oven, but does not affect its performance in any way.
- Do not use the appliance for storage purposes by putting food such as bread, cakes, cookies, etc. inside the oven.
- **Cleaning the side walls of the oven**

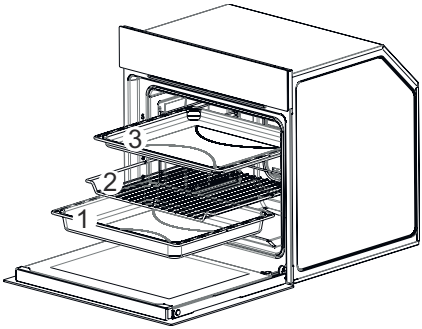

Fig. 17

- Remove the trays and the grill respectively (1-2-3 / Fig. 17).

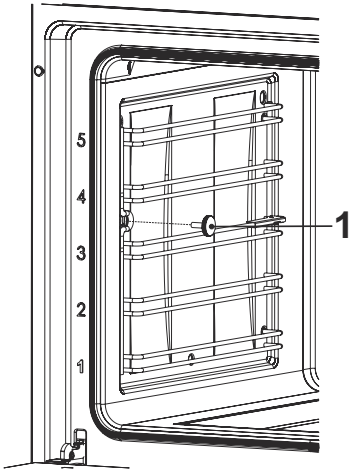

Fig. 18

Remove the serrated screw inside the oven by rotating it counter-clockwise to clean the wire rack inside the oven (Fig. 18).

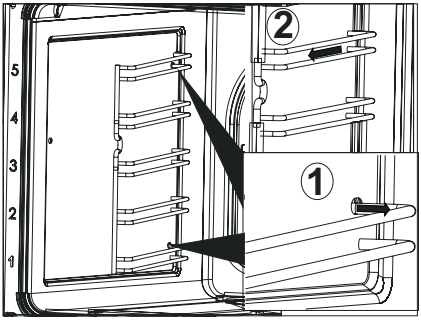

Fig. 19

Pull the wire rack towards the inside of the oven and remove the legs of the wire rack from their seats. Remove the wire rack from the oven after releasing the wire rack from its legs (Fig. 19).

Removal of the Oven Door

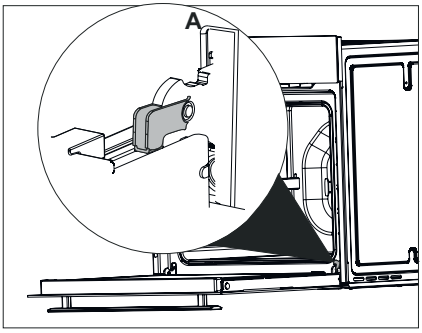

Fig. 20

Open the door completely by pulling the oven door toward you (Fig. 20).

Then, bring the hinge lock to the widest angle as shown in (Fig. 20/A). Bring both hinges that connect the oven door to the oven to the same position.

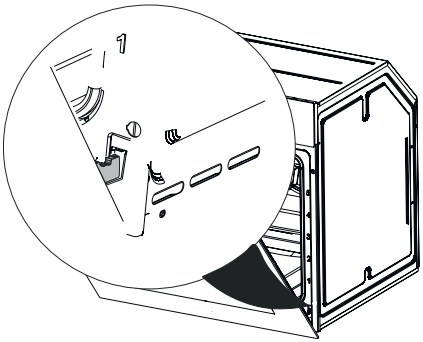

Fig. 21

Close the oven door so that it contacts the hinge lock as shown in (Fig. 21).

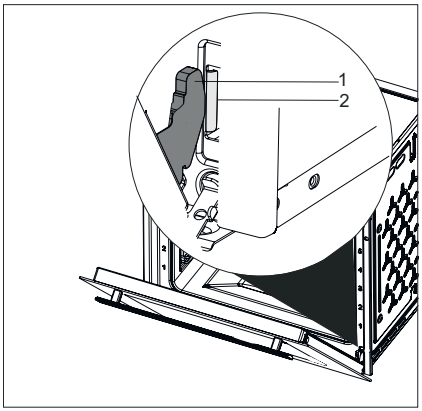

Fig. 22

1 Hinge
2 Hinge Housing

Remove the hinges from the hinge housing by holding the door with both hands to remove the oven door (Fig. 22).

Reverse the removal procedure for installation procedure of the door. Remember to the close the clips on the hinge housing while installing the door.

Cleaning of the Oven Glass

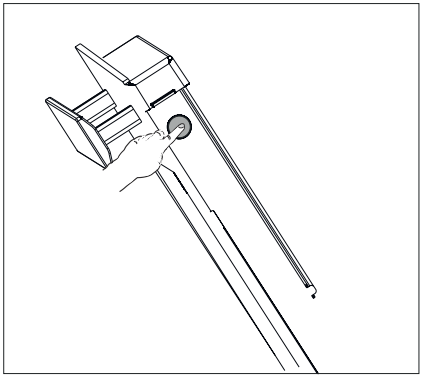

Fig. 23

Open the door of the appliance slightly.

Push on the left and right-hand sides of the door top plastic (Fig. 23).

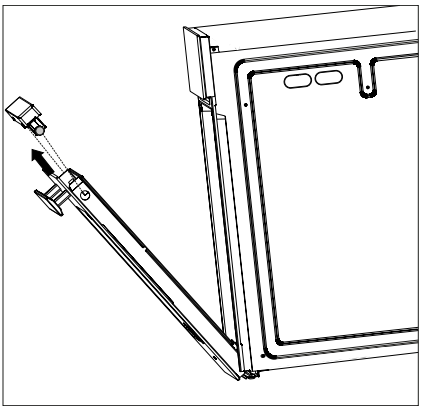

Fig. 24

Remove the door top plastic (Fig. 24).

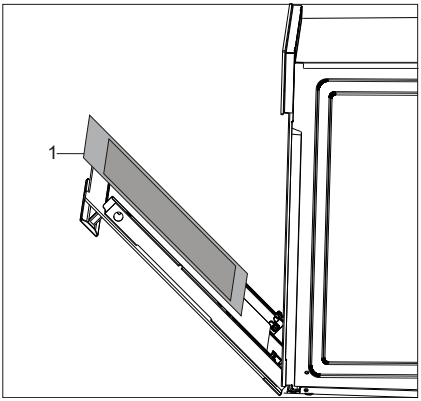

Fig. 25

1- Internal Glass of the Oven

- Remove the internal glass of the appliance to clean it (Fig. 25).
- Wipe the glass cover with soft sponges and clothes cleaning and drying.
- Do not use harsh abrasive cleaning agents and sharp metal scrapers to clean the oven glass. Cleaning in such a way may scratch the surface of the glass and may cause the glass to break.
- Do not lean over and apply weight on the oven door.

CAUTION!

As the door loses weight when the glasses are removed, it may close abruptly and cause injuries.

Reverse the same procedure to install the oven glass.

Oven Door Gasket

- Condensation may occur inside the front door and on the door gasket when the oven is operated for a long period. Remove the possible condensation using a dry cloth or sponge.
- İnspect the condition of this gasket in regular intervals. Clean without using abrasive cleaning agents when required.
- Door may not be closed properly when dirt is collected on the door gasket after some time.
- Please contact the nearest Silverline Authorized Service when the gasket gets damaged. Do not use the oven until it is repaired.

12 REPLACEMENT OF THE LAMP

Disconnect power supply and wait for the oven to cool down to eliminate the risk of electrocution before replacing the oven lamp.

Hot surfaces may cause burns.

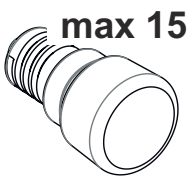

Fig. 26

2A/250V AC

Screw size E14

It indicates the maximum power consumption of the lamp. A lamp with same power rating should be used when replacing the lamp.

To find out the power rating used in the product, see the declaration label in the product.

The bulb used in this product is not suitable for illumination of households. The purpose of this lamp is to help the user to see the food.

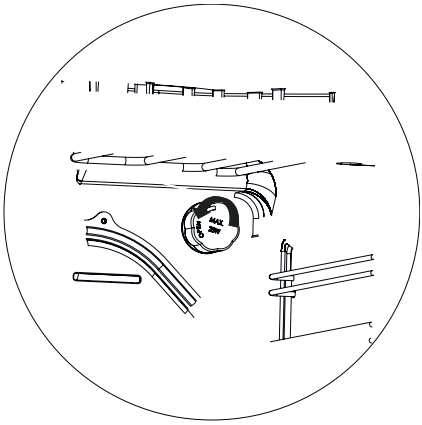

Fig. 27

Unplug the appliance.

Remove the lamp cover by rotating it counter-clockwise (Fig. 27).

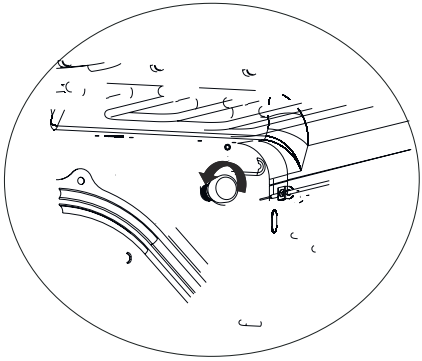

Fig. 28

Remove and replace the oven lamp by rotating it counter-clockwise (Fig. 28).

Reverse the procedure provided in (Fig. 27) for the installation of the lamp cover.

13 Explanation of Main Functions

Function	Explanation of function
	No program is selected in your appliance.
	Upper and lower heaters are on. Food is heated from the bottom and top simultaneously. This is suitable for cakes, patties or cakes and stews cooked in pans. Cook using a single tray.
	Ony the lower heater is on. This is applicable for instance to bake pizza or food that requires to be browned on the lower section. Used for steam cleaning.
	Lower and upper heaters and the fan (on the rear wall) are on Hot air is distributed equally and rapidly inside the oven thanks to the fan.
* 	Larger grill on the oven roof is on. This is suitable for grilling more meat. Place the large or medium sized portions on the correct rack position under the grill heater to grill. Set the temperature to maximum level. Turn the food upside down halfway through the cooking process.

* 	Hot air heated with the bigger grill is distributed rapidly inside the oven thanks to the fan. This is suitable grilling more meat. Place the large or medium sized portions on the correct rack position under the grill heater to grill. Set the temperature to maximum level. Turn the food upside down halfway through the cooking process.
	This is the quick pre-heating function. Hot air is distributed equally and rapidly inside the oven thanks to the fan. This is not suitable for cooking food.

** Shall be used at Max. 200°C'*

14 COOKING CHART

To operate the oven, select the cooking mode and the desired temperature and time settings.

- Place your food in the oven.
- Select the operation mode and the temperature.

The oven is heated up to the pre-set temperature and preserves this temperature until the end of selected cooking time.

- Turn the oven off with the function and/or temperature buttons.

Turning off the oven before the expected time

- Turn the oven off with the function and/or temperature buttons.

Cooking Times Chart

Values specified are determined under laboratory conditions. Your values may differ from these values.

1st rack of the oven is the bottom rack.

CAUTION!

Do not place an aluminium foil on the bottom of the oven while cooking. This may cause fire and damage to your appliance and furniture.

Food	Operating Function	Tray to be Used	Rack Position	Temperature (˚C)	Cooking time (min.)approx.
Cake in tray		Single level	3	175	25...30
Cake in pan		Single level	2	180	40...50
Cake in sheet		Single level	3	175	25...30
Sponge cake		Single level	3	200	5...10
Cookie		Single level	3	175	25...30
Filo pastry		Single level	2	200	30...40
Buns		Single level	2	200	25...35
Leaven dough		Single level	2	200	35...45
Lasagne		Single level	2- 3	200	30...40
Pizza		Single level	2	200...220	15...20
Beaf (full) / Roast		Single level	3	25 minutes 250, then 180...190	100..120
Leg of lamb (stew)		Single level	3	25 minutes 250, then 190	70...90

Roasted chicken		Single level	2	15 minutes 250, then 180...190	55...65
Turkey (5.5 kg)		Single level	1	25 minutes 250, then 180...190	150...210
Fish		Single level	3	200	20...30
Bread Making		Single level	3	210	Pre-heating for 10 minutes, cooking for 20 minutes

Place the deep tray on the upper rack and the shallow tray on the lower rack while cooking with 2 trays.

Pre-heating is recommended for all kinds of food.

For cooking operations which require pre-heating, perform the pre-heating until the oven reaches the desired temperature at the start of the cooking.

Hints for cakes

- If the cake is too dry, increase the temperature about 10 ˚C and decrease the cooking time.
- If the cake is wet, use less liquid or decrease the temperature about 10 ˚C.
- If the top of the cake is burnt, place it on a lower rack, decrease the temperature and increase the cooking time.
- If the inside of the cake is cooked well, but outside is sticky, use less liquid, decrease the temperature and increase the cooking time.

Hints for pastry

- If the pastry is too dry, increase the temperature about 10 ˚C and decrease the cooking time. Dampen the sheets of dough with a sauce made of milk, butter, egg and yoghurt.
- If the cooking time of your pastry is too long, ensure that the thickness of the pastry does not exceed the tray.
- If the top of the pastry is cooked, but the bottom is not cooked, ensure that the amount of the sauce you use for the pastry is less on the bottom side of the pastry. Try to spread a frying sauce evenly between the sheets of dough and on the pastry.

Cook your pastry with the position and temperature specified in the cooking chart. If the bottom part is fried less again, place it at a lower rack on the next time.

Hints for vegetable dishes

- If the vegetable dish loses its juice and gets dry, cook inside a closed pot instead of the tray. Closed pots contain the juice of the dish.
- If the vegetable dish is undercooked, boil the vegetables or prepare them as preserved food first, and then put them inside the oven.

15 WHAT TO DO BEFORE CALLING FOR AUTHORIZED SERVICE

If the oven does not heat,

- Your appliance may not be connected to a grounded outlet, fuse may be blown, or time may not be set for models with clock.

If the oven does not operate,

- Is function selection button set to the desired function on multi-system ovens?
- Is the temperature setting set using the heater control button of the oven?
- Is the fuse connected to the outlet powering the oven or the main fuse blown? If the interior lighting lamp is not on,
- Is the power on? May the lamp be faulty? If faulty, replace it by referring to the manual. Cooking (if the lower/upper section does not cook evenly);
- Check the rack positions, cooking times and temperature settings as per the user manual.

IF THE PROBLEM PERSISTS, PLEASE CALL SILVERLINE AUHORIZED SERVICE.

16 CUSTOMER SERVICES AND WARRANTY

1. Warranty duration starts from the date the product is delivered and is 2 years.

2. Whole product, including all of its parts, is under the guarantee of our Company throughout the warranty duration.

3. In case the product has a failure during the guarantee period, the period during the repair process is added to the guarantee period. Repair duration for the product shall be 20 workdays maximum. This period shall start as of the date the service station or, in case of no service station is available, the vendor, dealer, agent, representative, importer or manufacturer of the product is notified of failure of product. If the product's malfunction cannot be removed within 10 work days manufacturer or importer is obliged to present the consumer with the use of another product with similar characteristics until the product repair is completed.

4. During the guarantee period of the product, if the product has a failure because of the material and labour and also because of the assembly faults, no money for the labour expenses or for the changed parts will be taken from the consumer.

5. When the product is found to defective consumer may exercise any of his/her optional rights below:

- To terminate the contract by stating that he is ready to return the sold good,
- To request a discount on the sale price proportional to the defect and keep the defective good,
- To request the sold good to be repaired at the seller’s expense by bringing all repair costs to the seller if such costs are not excessive,
- If possible, to request the purchased good to be exchanged for a non-defective good. The seller is obliged to perform the request as per the consumer’s preference.

If the consumer uses the right of free repair and;

- Fails again during warranty period,
- If the maximum term necessary to repair is exceeded,
- Is impossible to repair and this case is documented by the authorized service station, seller, producer or importer; the consumer may request to receive the price of the product, deduction in price at the rate of defect or changing with a similar product, if possible, free of any defect. The seller may not refuse such a claim of the consumer. The seller, the producer, and the importer are jointly liable in the event that this claim is not met. Where the request for exchanging the good with a non-defective one constitutes unbalanced difficulties for the seller, the consumer may use his right to terminate the contract or demand a discount on the sale price proportional to the extent of the defect.

The product is not covered under warranty in malfunctions that occur due to the product being used against the points specified in the user manual and for the conditions explained below.

- When the serial number of the product on the Warranty Certificate is tampered,
- Malfunctions that occur due to repair or modification operations performed by people other than SILVERLINE authorized personnel or authorized services,
- Malfunctions caused by external hardware (regulator, uninterrupted power supply etc.),
- Malfunctions caused by abnormal high or low voltage, faulty wiring, connection to a voltage different from the one specified on the label of the device,

- Malfunctions that may be caused by transportation and placement that may have taken place after the product is delivered (fall, extreme vibration, impacts etc.)
- Malfunctions and failures, scratches, breaks on the inner and outer surfaces of the appliance due to incorrect use, malfunctions caused by acts of nature (lighting, flood, earthquake, fire etc.) The responsibility of consummation of the Warranty Certificate and providing it to the 32 consumer rests with the authorized seller, agency or representatives that the consumer purchases the product from. Consumers can apply to consumer courts and consumer arbitration committees for complaints and objections. For problems that may arise regarding the warranty certificate; it is possible to apply to T.C. Ministry of Customs and Commerce Protection of Consumer and Market Surveillance General Directorate.

The Issues Consumers Should Pay Attention Regarding Warranty;

- Keep the warranty certificate. Product is treated outside the warranty if the warranty certificate cannot be produced. Auxiliary components and accessories to be purchased with the product are outside the product warranty. Consumables that are specified to be replaced within time and as per usage amount in the operation manual are not covered under warranty.

This warranty provided by SILVERLINE does not cover the repair of malfunctions occurring to the using the product outside normal; and the situations below are also outside the warranty.

- Damages and malfunctions due to incorrect use,
- Damages and malfunctions occurring during the loading, unloading and handling after the product is delivered to the customer,
- Damages and faults that occur because of undervoltage or overvoltage, faulty electrical installation, using the appliance with a voltage other than the voltage specified in its data plate,
- Damages and malfunctions due to fire and lightning,
- Malfunctions occurring due to any part other than those provided by the importer are installed on the appliance.

- The malfunctions occurring due to the product being used against the conditions specified in the user manual.
- The usage life of the product is 10 years. (The spare parts necessary for the product to function will be available for this period.) The responsibility to complete the warranty certificate and to submit it to the consumer is placed on the sellers, dealers, agencies or agents from whom the consumer purchased the good.

  This warranty is void if the warranty certificate is damaged, the original serial number on the product is removed or damaged. You can refer to the authorized service list provided with the product to see the nearest Silverline Authorized Service. If your list is older than 1-2 years, you can call **SILVERLINE HELP LINE 444 4 758**to learn the current service points and get answers to your questions.

Rights of Choice of the Customer

When the product is found to defective consumer may exercise any of his/her optional rights below:

- To terminate the contract by stating that he is ready to return the sold good,
- To request a discount on the sale price proportional to the defect and keep the defective good,
- To request the sold good to be repaired at the seller's expense by bringing all repair costs to the seller if such costs are not excessive,
- If possible, to request the purchased good to be exchanged for a non-defective good. The seller is obliged to perform the request as per the consumer's preference. When the product is found to defective consumer may exercise any of his/her optional rights below:
- To terminate the contract by stating that he is ready to return the sold good,
- To request a discount on the sale price proportional to the defect and keep the defective good,
- To request the sold good to be repaired at the seller's expense by bringing all repair costs to the seller if such costs are not excessive,
- If possible, to request the purchased good to be exchanged for a non-defective good. The seller is obliged to perform the req33uest as per the consumer's preference.

→ If the consumer uses the right of free repair and;

- Fails again during warranty period,
- If the maximum term necessary to repair is exceeded,
- Is impossible to repair and this case is documented by the authorized service station, seller, producer or importer; the consumer may request to receive the price of the product, deduction in price at the rate of defect or changing with a similar product, if possible, free of any defect. The seller may not refuse such a claim of the consumer. The seller, the producer, and the importer are jointly liable in the event that this claim is not met. Where the request for exchanging the good with a non-defective one constitutes unbalanced difficulties for the seller, the consumer may use his right to terminate the contract or demand a discount on the sale price proportional to the extent of the defect. Consumers can apply to consumer courts and consumer arbitration committees for complaints and objections.

This Applinace is market in compliance with EU Directive 2012/19/EU regarding Waste Electric and Electronic Equipment (WEEE) WEEE includes the pollutants (which may negatively affect the environment) and the basic components (that can be reusable). You have to prevent the potential negative outcomes against human health and environment before scrapping and disposing of this appliance. In order to dispose and destroy all pollutants and recycle and recover all materials, WEEE is recommended to be processed exclusively. Individuals undertake a significant role in preventing WEEE to be an environmental issue; some simple rules must be followed. •WEEE are not to be treated as household waste. •WEEE shall be delivered to the related collection points managed by the municipality or registered companies. In many countries, a service is rendered to collect WEEE from homes. •When you purchase a new appliance, the old one may be given to the vendor and the vendor may provide a replacement for the one that you have delivered; however for this incident the appliance to be taken must have the same type and identical functions as the delivered one. This symbol on the product aims the product to be considered as domestic waste, and warn for delivery to electrical and electronic waste collection centres. Product disposal must be conducted in accordance with local environment regulations.

COMPLIES WITH WEEE REGULATION

Fig. 29

Embedded Product Help Line

444 4 758 SLV

Fig. 30

17 SERVICE LIST

Revizyon Tarihi: 29.02.2019

YETKİLİ SERVİS LİSTESİ

İL	İLÇE	SERVİS ÜNVANI	YETKİLİ KİŞİ	YAZIŞMA ADRESİ	TELEFON:
ADANA	KOZAN	LİDER SOĞUTMA	HÜSEYİN KURT	TUFANPAŞA MAH.ÜSTÜN SOK.NO.65-A	0 322 515 08 85
	MERKEZ	PRESTİJ TEKNİK	VOLKAN AKYÜZ	HUZUREVLERİ MH. ALPARSLAN TÜRKEŞ BULVARI NO: 329 YASİN IŞIK APT.	0 322 247 06 17
	CEYHAN	HÜSEYİN DEMİR	HÜSEYİN DEMİR	B.KIRIM MH.4 SK.NO:8/A	0 322 613 17 77
ADIYAMAN	MERKEZ	MARMARA TEKNİK SOĞUTMA	ÜMİT SUBUTAN	SİRATUT MAH. BUHARA CAD. NO:32/A	0 416 213 07 06
	KAHTA	EGE SOĞUTMA	YALÇIN EGE	FİRAT MAH. M.AKİF CAD.NO: 101 /B	0 416 725 95 60
	GÖLBAŞI	EFEBEY TİCARET	HAKAN DEMİREL	YENİ MAHALLE NAMIK KEMAL CADDESİ NO:63	0 416 782 00 15
AFYON	MERKEZ	FATİH SOĞUTMA	FATİH ÇOMAK	CUMHURİYET MH. ŞÜKRÜ ÇELİK ALAY CD. ESRA SİTESİ ALTI C BLOK NO:13	0 272 214 51 33
	DİNAR	YILDIRIM TEKNİK SERVİS	MEHMET SİNAN YILDIRIM	CAMİKEBİR MAH. SUÇIKAN CAD. NO 61	0 544 353 00 12
AĞRI	MERKEZ	AĞRI YETKİLİ SERVİS	LEVENT BUDAK	29 EKİM CAD.MEYDAN CAMİ ARKASI SEVGİ APT.ALTI	0 472 215 99 36
	PATNOS	AĞLAMAZ TEKNİK	MESUT AĞLAMAZ	CUMHURİYET CD. HAMAM YOLU. NO:16	0 472 616 61 81
AKSARAY	MERKEZ	UYAR SOĞUTMA	CİHAN UYAR	MEYDAN MAH. 975 SOK. OĞUZ ÇELİK APT. ALTI NO:1	0 382 212 88 89
AMASYA	MERKEZ	ELİT TEKNİK	GÖKHAN ÖZSOY	PİRİNÇÇİ MH.HABİBİ SK.TARTAN APT.NO:12/C	0 358 201 00 05
	MERZİFON	MERKEZ SERVİS	SERDAR ERTÜRK	ORGANİZE SANAYİ BÖLGESİ - MERZİFON-FABRİKA	444 4 758
ANKARA	ÇANKAYA	BAY TEKNİK	MUSA KARABAY	BİRLİK MAH. 457.SK. NO:5/A	0 312 495 50 28
	ÇANKAYA	YILDIZ ANKARA TEKNİK SERVİS	A.OĞUZ KELEŞ	MÜRSEL ULUÇ MAH İLKER CAD 142/A DİKMEN	0 312 440 97 97
	POLATLI	ŞAHİN ISI TEKNİK	ŞAHİN DEDEOĞLU	CUMHURİYET MAH.KARAPINAR CAD.19/A	444 4 758
	BEYPAZARI	GÜRKAN TEKNİK	GÜRKAN KOÇAK	HACIKARA MH. SANAYİ MESKEN 4. SK. NO:5/2	0 545 886 74 30
ANTALYA	ALANYA	ALP TEKNİK	İBRAHİM KALKAN	SARAY MH ÇELİKLER SK 7/B	0 242 519 31 32
	MANAVGAT	BARIŞ SOGUTMA	GANİ ÇETİN	ÇAGLAYAN. MAH.HASTANE CAD NO:60/Z/1	0 242 746 02 95
	MERKEZ	YILDIZ TEKNİK	AHMET YIDIZ	GÜVENLİK MAH. 261 SOKAK ÖZGÜR APT NO:15/B	0 242 345 74 72
	KUMLUCA	EYMEN TEKNİK	MUSTAFA KÜÇÜK	MEYDAN MAH GÜRBÜZLER SOK NO 38/11	0 242 887 67 67
	SERİK	YE-KA TEKNİK SERVİS HİZMETLERİ	AHMET YEŞİL	ÖRTA MAH. 1061 SOK.	0 541 450 85 84
	GAZİPAŞA	BİLAL TEKNİK	BİLAL AKAY	İSTİKLAL MAH TERMİNAL SOK 13/A	0 242 572 44 58
	KORKUTELİ	İNANÇ TEKNİK SERVİS	SÜREYYA İNANÇ	KİREMETLİ MH. 849. SK. 10/C	0 242 643 30 60
	MANAVGAT	MKN TEKNİK	EMRE KAYMAK	ÇAĞLAYAN MAHALLESİ HASTAHANE CADDESİ NO 118	444 4 758
	KAŞ	KAŞ TEKNİK SERVİS	MEHMET ALİ SARICAOĞLU	ANDİFLİ MAH.CUKURBAĞLI CAD.NO:2/F	0 242 836 11 95
ARDAHAN	MERKEZ	OKTAY SOĞUTMA	OKTAY FIRINCI	KAPTANPAŞA MH. ÜMİT KAFTANCIOĞLU CD. NO:15	0 478 211 29 82
ARTVİN	ARHAVİ	MEDİ TEKNİK SERVİS	MEHTİ KARADENİZ	MUSAZADE MH. CEMAL GÜRSEL CD. NO:12	0 546 489 53 51
AYDIN	MERKEZ	KAYRA TEKNİK	LEVENT ÖZENÇ	MİMAR SİNAN MH. YÖRÜK ALİ EFE BLV. AL KONUT SİTESİ NO:24/F	0 256 219 12 97
	NAZİLLİ	NEHİR KLİMA	AHMET PEYNİRCİ	TURAN MH.19 MAYIS BULVARI NO:39/B	0 256 315 7 444
	DİDİM	EGE KLİMA	MEHMET YILMAZ	821.SOK.NO:16	0 256 811 40 70
	DİDİM	ARICAN SOĞUTMA	FATİH ARICAN	ÇAMLIK MAH.ÇÖKDUMAN CAD.NO:19	0 546 441 37 47
BALIKESİR	EDREMİT	VAROL-SER	OSMAN VAROL	CAMİVASAT MH. GAZİ CD. NO:49	0 266 373 51 51
	BANDIRMA	EMEK TEKNİK	MURAT SAĞIR	İHSANİYE MH. 8 EVLER SK.NO:18/B	0 266 714 12 50
	MERKEZ	ERDOĞAN ELEKTRİK	SAİM ERDOĞAN	ALİ HİKMET PAŞA MH.ALTAY CD.NO:56	0 266 245 84 85
	BİGADİÇ	GÜÇLÜ ELEKTRONİK	ALİ GÜÇLÜ	SERVİS MAH.HİTAY CAD.TOPATAN ÇIKMAZI NO:6	0 542 773 06 26
	GÖNEN	UZMAN TEKNİK	OSMAN EGEMEN ŞEN	MALKOÇ MAH. TOPÇU SOK.	0 266 762 64 94
BARTIN	MERKEZ	EFE SOĞUTMA	OKTAY KAMAN	OKULAK MH. TOPÇU KONAĞI CD. NO:110/A	0 378 227 56 59
BATMAN	MERKEZ	AKDAŞ KARDEŞLER SOĞUTMA	M.EMİN AKDAŞ	AYDINLIK EVLER MAH. 12. CD. NO:127	0 488 214 04 74
	MERKEZ	GÜLER TEKNİK	MEHMET GÜLER	PINARBAŞI MAH.2215 SOK. NO:23	0 488 231 80 47
BİTLİS	MERKEZ	DİZAYN ELEKTRİK	ÖZGÜR İVAK	GAZİBEY MAH. KAZIM DİRİK CAD.NO:29	0 434 226 74 43
BOLU	MERKEZ	MARKA TEKNİK	MUSTAFA ÖZKÖK	TABAKLAR MH.SEYMEN SK.2/A	0 374 217 20 20
	GEREDE	ENES TEKNİK	FAHRİ ERDOĞAN	SEVİLLER MAH.SAKARYA CAD.BOCURGATOGLU SOK. NO:1	0 374 311 42 43
BURDUR	MERKEZ	SUDE SOĞUTMA	SERKAN EVCİL	ÖZĞÜR MAH.ÇELİK SOK.NO:12	0 248 234 03 03
	KARAMANLI	ŞENGÜN TEKNİK	MEHMET ŞENGÜN	PAZAR MH. HAL BİNALARI NO:2	0 248 531 23 52
BURSA	OSMANGAZİ	AYDIN TEKNİK	İBRAHİM AYDIN	SOĞANLI MH.SOĞANLI BULVARI HALE SK NO:6A-B	0 224 233 22 11
	İZNİK	KARBEYAZ BEYAZ EŞYA SERVİSİ	ABRURRAHMAN AR	EŞREFZADE MAH. M.DOĞAN SOK. NO:16/D	0 224 757 77 78
	İNEGÖL	GÜNCE TEKNİK	GÜNDÜZ ÇEĞİL	SİNANBEY MAH MURAT CAD. NO:11	0 224 713 89 92
	KARACABEY	GÜRKAN TİCARET	GÜRKAN ERGÜVENÇ	DERE MH. 12. SK NO:1	0 224 676 66 80
	MUSTAFAKEMALPAŞA	OKUR TEKNİK	ZİYA OKUR	HAMZABEY MAH.ŞEHİT ZEKİ GÖKGÖZ SOKNO:24	0 224 612 06 88
ÇANAKKALE	MERKEZ	PEKER ELEKTRİK	EMRAH TÜRKER	KEMAL PAŞA MAH MERSİNDEDE SOK	0 286 217 94 90
	MERKEZ	NOKTA SERVİS	EMRAH ERGİN	CUMHURİYET MAH.TATÜRK CAD.NO:145/A	0 286 263 63 37
	BİGA	ÖZBERK SOĞUTMA	MEHMET BERKET	İSTİKLAL MAH.HAN SOK.NO:5	0 286 317 14 44
	MERKEZ	ASYK SERVİS HİZMETLERİ	GÖKHAN MANDACI	İSMETPAŞA MAH.ÇINARLIK CAD.NO:21/1	0 286 213 45 45
	GELİBOLU	GÜNGÖR TEKNİK	UFUK GÜNGÖR	GAZİ SÜLEYMAN PAŞA CD. GAZİ SÜLEYMAN PAŞA MH. ÖZTÜRK SİT. NO: 1	0 286 566 40 99
ÇANKIRI	ŞABANÖZÜ	AYDOĞDU TEKNİK SOĞUTMA	ABDULLAH AYDOĞDU	CUMHURİYET MH. BELEDİYE İŞMERKEZİ YANI NO:11/2	0 376 518 15 54
	MERKEZ	CİHAN TEKNİK	CİHAT ASLAN	BUĞDAY PAZARI MAH.ATATÜTK BLV.ANIL APT.A BLOK NO:4	0 376 212 29 16
ÇORUM	MERKEZ	ERDEM SOĞUTMA	ERSOY ERDEM	KALE MAH.EMEK CAD.NO:14/B	0 364 224 77 80
DENİZLİ	MERKEZ	SİSTEM SOĞUTMA	İLKER TEKDEMİR	HACIKAPLANLAR MAH.HÜRRİYET CAD.NO;54 ESKİ YETİŞTİRME YURDU KARŞISI	0 258 242 59 81
	MERKEZ	AKSU TEKNİK	NECİP AKSU	DEĞİRMENÖNÜ MH. 1739 SK. NO:12	0 258 264 44 04
	ÇİVRİL	EGE SERVİS	OSMAN GÜNDÜZ	AŞAĞI MAH.Ş.AHMET KANDAŞ CAD.NO:7	0 258 713 84 40
DİYARBAKIR	MERKEZ	KAR-DEM TEKNİK	MEHMET HANİFİ DEMİR	MEZOPOTAMYA MH.PEYAS CD. NO:100/A KAYAPINAR	0 412 252 41 88
	ERGANİ	SERVET ELEKTRİK	SERVET ŞAHİN	KEMALİYE MH. ATATÜRK CD. NO:10/A	0 412 611 57 87
	BİSMİL	DİCLE TEKNİK SERVİS HİZMETLERİ	ÖMER KILIÇ	BOZKURT MAH.15.CAD.NO:56/D	0 412 415 15 20
DÜZCE	AKÇAKOCA	GÜNER SOĞUTMA	RECEP GÜNER	YALI MAH BAHADIR YALÇIN CAD NO 41	0 380 611 97 38
	MERKEZ	KÜÇÜKLER SOĞUTMA	ERÇİN KÜÇÜK	KÜLTÜR MH.SÜLEYMAN KUYUMCU CD.NO:77/B	0 380 512 39 56
EDİRNE	MERKEZ	OCAK TEKNİK	HARUN OCAK	YANCIKÇI ŞAHİN MH. ATATÜRK CD. NO:31/1	0 284 225 63 90
	KEŞAN	SİMGE SOĞUTMA	İSMAİL BAYILMIŞ	BÜYÜK CAMİ MH. İSTİKLAL CD. NO:29	0 284 712 39 03
ELAZIĞ	MERKEZ	MEHMET ZORLU	MEHMET ZORLU	RİZAİYE MH. KIBRIS ŞEHİDİ MEHMET GÜÇLÜ CD. NO:63/A	0 424 238 65 31
ERZİNCAN	MERKEZ	UZMANLAR BEYAZ EŞYA SERVİSİ	ORHAN ÖZYALÇIN	Atatürk mh Fevzi paşa cd no 69 c	0 446 224 47 24
ERZURUM	MERKEZ	KARDELEN BAKIM ONARIM	EBUBEKİR AKIN	ŞÜKRÜPAŞA MH. ŞIH KÖYÜ CD. EMİN EVLER ALTI NO:132 YAKUTİYE	0 442 319 11 44
	HINIS	EMRE ELEKTRONİK	MEMET PİRAN EKMEKÇİ	CUMHURİYET CAD. NO:116	0 442 511 30 65
ESKİŞEHİR	MERKEZ	ESKOM ELEKTRONİK	DURMUŞ TEPECİK	KURTULUŞ MH. MAİDE BOLEL HUZUR EVİ CD. NO:14/B	0 222 224 15 30
	MERKEZ	VOLKAN SOĞUTMA	OSMAN BAĞLAN	İHSANİYE MH. KRİM CD. NO:58	0 222 227 34 26

İL	İLÇE	SERVİS ÜNVANI	YETKİLİ KİŞİ	YAZIŞMA ADRESİ	TELEFON:
GAZİANTEP	MERKEZ	VİP SERVİS	SELÇUK ŞEMEN	DEĞİRMİÇEM MAH ABDULLAH ÇOLAKOĞLU CAD MNO 16/A	0 342 336 59 59
	İSLAHİYE	İLKER TEKNİK	HASAN AKIN	AYDINLIK MAH.GÖZ CAD.15 AO İSLAHİYE	0 342 869 07 77
GİRESUN	MERKEZ	HASAN ALTIYAPRAK	HASAN ALTIYAPRAK	HACI MİKTAT MAH ÖZDEN SK NO:9	0 454 216 54 32
GÜMÜŞHANE	MERKEZ	RECEP KOLOTOĞLU	RECEP KOLOTOĞLU	HASAN BEY MAH. CUMHURİYET CD. NO:94 B	0 456 213 74 49
HAKKARİ	YÜKSEKOVA	MEDYA ELEKTRONİK	ŞERAFETTİN GÜRLE	23 NİSAN CAD. HAZAYİ İŞ MERK. KAT:1 NO:9	0 438 351 14 90
HATAY	ANTAKYA	TEKNİK SOĞUTMA	SEFER KILIÇ	AKSARAY MAH 75.YIL BUL GANİME YAPAR APT 178	0 326 216 66 53
	DÖRTYOL	COŞKUN TEKNİK	SERDAR COŞKUN	SANAYİ MAH.TELLİ SK NO:13	0 542 385 72 42
	KIRIKHAN	BAŞKARLAR ELEKTRONİK	HÜSEYİN BAŞKAR	BARBAROS MH. ŞHT ERDOĞAN KARAOĞLU CD NO:141/C	0 326 345 43 38
	SAMANDAĞ	AKBABA TEKNİK	YAHYA AKBABA	CUMHURİYET MAH. AHMET YESEVİ CAD.55.SOK.NO:3	0 326 512 19 29
	İSKENDERUN	KORAY SOĞUTMA - ISITMA	KORAY BİTKİN	ÇAY MH OSMANGAZİ CD N62	0 326 614 88 25
IĞDIR	MERKEZ	PARLAK TEKNİK	İBRAHİM PARLAK	TANSU ÇİLLER CAD TOMURCUK SOK.NO: 15	0 476 227 47 51
ISPARTA	MERKEZ	TIĞLILAR TEKNİK SERVİS	FERHAT TIĞLI	TURAN MAHALLESİ HASTANE CADDESİ NO:61	0 246 201 20 60
	YALVAÇ	ARICAN SOĞUTMA	FATİH ARICAN	PAZAR YUK.MAH.TURGUT ÖZAL BLV.NO:10	0 246 441 37 47
	YALVAÇ	KADİR SOĞUTMA	KADİR ELBENLİ	PAZARAŞAĞI MH. TURGUT ÖZAL BULVARI ÇAKIROLU APT. NO:12	0 246 441 04 35
İSTANBUL	ATAŞEHİR	EMEK SERVİS	İSMAİL BİÇER	KÜÇÜKBAKKALKÖY MAH. CENGİZ TOPEL CAD. YASA SOK. NO:1A D.1	0 216 575 70 80
	GAZİOSMANPAŞA	DUYGUN SERVİS	ENGİN DUYGUN	KARAYOLLARI MH. ABDİ İPEKÇİ CD. NO:143/A	0 212 419 35 51
	ÇEKMEKÖY	ÇAĞDAŞ SERVİS	SONER USLU	AYDINLAR MH.KELEBEK SK. NO:2B/2	0 216 523 79 98
	KARTAL	SERVİS 24	AHMET CEMAL DUYGUN	Yalı Mahallesi, Sinan Sok. Yalı Apt.No:56/1 Topselvi	0 216 452 24 21
	AVCILAR	BURAN TEKNİK SERVİS	NEVZAT ERDİNÇ	ÜNÜVERSİTE MH. ÇARDAK SK . NO:20	0 212 593 81 01
	ÜMRANİYE	YİĞİT TEKNİK	UFUK BOZ	ÇAMLIK MAH.İKBAL CAD.ŞENLİ SK.NO:33/A ÜMRANİYE	444 77 18
	HALKALI	CAN TEKNİK	RECEP KIZILCAN	ATATÜRK MH. İKİTELLİ CD. 10.SK. NO:9/B	0 212 494 20 47
İZMİR	TİRE	YILDIZ ELEKTRONİK	SEZAİ ŞENGÜN	KURTULUŞ MH.AKYOL CAD.NO:52 TİRE	0 232 511 63 19
	ŞİRİNYER	IŞIK TEKNİK	YAŞAR IŞIK	NAMIK KEMAL CD. NO:50/B	0 232 452 75 92
	GAZİEMİR	GÜMÜŞ TEKNİK SERVİS	HAKAN GÜMÜŞ	ATIFBEY MAH.5 SOKAK ÇIKMAZI NO.7/C	0 232 232 79 79
	TORBALI	UZMAN SOĞUTMA	BİROL MOTOR	TEPEKÖY MAH.GÜMÜŞPALA CAD.	0 232 856 78 78
	ALİAĞA	AY ELEKTRONİK	ATALAY AYTİMUR	KAZIM DİRİK MH. 294 SK NO:5/A	0 232 617 00 40
	MENEMEN	AY ELEKTRONİK	ATALAY AYTİMUR	MERMERLİ MH.CUKURBAHÇE GEÇİTİ SK	0 232 832 02 31
	DİKİLİ	AKMAN TEKNİK SERVİS	İSMET AKMAN	İSMET PAŞA MAH.3 SOK. NO.21/A	0 232 671 43 43
	ÇİĞLİ	SZR KLİMA MERKEZLER	SEZER ŞENBAŞ	KÜÇÜK ÇİĞLİ MH. ANADOLU CD. KARAKAŞ NO: 996 B	0 232 329 02 31
	URLA	SEZER SOĞUTMA	OBEN SEZER	BÜLENT BARATALI CD.JANDARMA KAVŞAĞI NO:92/B	0 232 754 45 54
	ÖDEMİŞ	ATOM BOBİNAJ	ERSİN BOYLUER	AKINCILAR MAH. MAHSEL SOK. NO:19/A	0 232 545 40 97
KAHRAMANMARAŞ	ONİKİŞUBAT	RÜZGAR TEKNİK SERVİS	CANER TAŞDEMİR	SERİNTEPE MH ALAADDİN KISAKÜREK CD N12/A	0 344 221 12 72
	ELBİSTAN	ONUR ELEKTRONİK	ONUR GÜNALMIŞ	GÜNEŞLİ MAH. ŞEHİT ER ÖMER EREN CAD NO:9	0 344 413 18 14
KARABÜK	MERKEZ	NUR ELEKTRİK	BURAK ÖZAL	HÜRRİYET MH. ZONGULDAK CD. ÇAĞRI İŞ MERK.C BLOK NO:30-K	0 370 424 32 95
KARAMAN	MERKEZ	ADİL SOĞUTMA	ADİL AKSOY	MANSURDEDE MAH. 78. SK. ARI APT. 24 A	0 338 213 22 20
KASTAMONU	MERKEZ	ANIL TEKNİK SERVİS	SAİT AHMET AYDIN	MEHMET AKİF ERSOY CD. TAHMİSCİOĞLU APT C BLOK 6/B (EĞİTİM FAKÜLTE ARKASI)	0 366 214 44 70
KAYSERİ	MERKEZ	KILIÇ TEKNİK	MÜKREMİN KILIÇ	ALSANCAK MH. YAVUZ SULTAN SELİM CD. NO:113	0 352 245 25 76
KIRIKKALE	MERKEZ	IŞIK SOĞUTMA ISITMA SİSTEMLERİ	MUSTAFA IŞIK	GÜRLER MAH MİLLET CAD NO:141/F	0 318 225 25 00
KIRKLARELİ	BABAESKİ	ERENLER TEKNİK SERVİS	ÖZCAN EREN	HAMİDİYE MAH.İSTASYON CAD. YILDIZ APT	0 288 512 62 72
	BABAESKİ	SEVİNÇ TEKNİK	NURETTİN SEVİNÇ	GAZİ KEMAL MAH.ÇÖMLEKÇİ SK. NO:19	0 288 512 16 58
KIRŞEHİR	MERKEZ	NET SOĞUTMA	BAYRAM AKKUŞ	AHİ EVRAN MH. ŞEHİT BEKİR KORKMAZ CD. MAVİKÖŞK APT. B-BLOK NO:29/3	0 386 213 00 54
KİLİS	MERKEZ	SEZGİ ELEKTRİKLİ EV ALETLERİ	BEKİR KÖKÇÜOĞLU	YEDİ ARALIK MH. NEMİKA CD. NO:40-1/22	0 348 814 40 05
KOCAELİ	GEBZE	SERVİS 24	AHMET CEMAL DUYGUN	FEVZİ ÇAKMAK MAH. EĞİTİM CAD. NO:32 DARICA	0 262 642 04 64
	İZMİT	SERVİS 24	GÖKHAN ÜSTÜNDAĞ	YENİŞEHİR MAH. AHMET ZİYA SK. NO:73	444 7 351
KONYA	SELÇUKLU	ERTUĞRUL TEKNİK SOĞUTMA	AHMET ERTUĞRUL	ESENLER MH KESTEL SK. NO:5/A	0 332 238 33 99
	EREĞLİ	ÖZ TEKNİK	MUSTAFA ÖZYÜREK	ALPASLAN MAH AV RIZA DENİZOGLU CAD MEHMET HANİFİ ÖZTÜRK AP 3/B	0 332 713 38 39
	BEYŞEHİR	SAYGILI TEKNİK SOĞUTMA	MEHMET ALİ SAYGILI	MÜFTÜ MAH. MEVLANA CAD. NO:12/A	0 332 512 05 53
	AKŞEHİR	SUDE SOĞUTMA	AHMET KOCAHİTİYAR	ESKİ GARAJ ARKASI TOPALOĞLU APT. NO:6/B	0 332 813 14 41
KÜTAHYA	MERKEZ	KARDEŞLER TEKNİK	CÜNEYT AKYÜZ	LALA HÜSEYİNPAŞA MAH.KIBRIS CD. NO:75/C	0 274 333 00 44
	DOMANİÇ	YAŞAR TEKNİK	RECEP YAŞAR	CUMHUREİYET MAH.BURSA CAD. NO 19/B	0 274 661 22 40
	TAVŞANLI	ŞAKRAK ISITMA SOĞUTMA	MESUT ŞAKRAK	AŞAĞI MH.AHMET KANDAŞ CD. NO:7	0 274 615 35 38
MALATYA	MERKEZ	ERCAN TEKNİK	ERCAN ŞİMŞEK	CEVHERİZADE MAH EMEKSİZ CAD NO:95A	0 422 321 40 46
MANİSA	AKHİSAR	ONAR ELEKTRİK	ÖZCAN ONAR	RAGIPBEY MH.1.SK.	0 236 414 60 83
	KULA	ŞAHİN SOĞUTMA	MEHMET BALCI	4 EYLÜL MAH.238.SOK.NO:4/B	0 236 816 74 86
	MERKEZ-TURGUTLU	ŞEN SOĞUTMA	HAKAN ŞEN	ARDA MAHALLESİ KENZİ CADDESİ NO:38/A	0 236 232 54 54
	KIRKAĞAÇ	TEKNİK SOĞUTMA	BÜLENT SIKÇELİK	YENİ MH. 34 SK. NO:162 / B	0 236 588 18 10
	ALAŞEHİR	ÖZ HİSAR DAYANIKLI TÜKETİM	TARIK DAKNI - BİLAL KOCATÜRK	5 EYLÜL MAH. OSMAN AKÇA CAD. NO:98/1	0 236 653 44 51
	SALİHLİ	ÖZEN SOĞUTMA	İBRAHİM GÖMLEKSİZ	MİTHAT PAŞA MH. 6.SK. NO:3/B	0 236 712 51 19
MARDİN	KIZILTEPE	ARSLAN TEKNİK	BİLAL ASLAN	TEPEBAŞI MAHALESİ 649 SOKAK NO:5	0 482 312 64 08
	NUSAYBİN	MODERN TEKNİKER	MEHEMET ALİ BALA	SELAHATTİNEYYÜBİ MAH.MEKTEP SOK.NO:20/D	0 482 415 02 47
	MİDYAT	ŞEN ALTUN SOĞUTMA	MEHMET ŞEVKİ ALTUN	GÖLÇÜK MAH.CİZRE CAD.NO:142	0 482 464 14 37
	MAZIDAĞI	SEÇKİN SOĞUTMA	MÜZAFFER YAKLAV	POYRAZ MAH. YEŞİL DERİK CAD. NO:27	0 538 839 41 15
MERSİN	YENİŞEHİR	VİP SERVİS	İBRAHİM BODUR	MENTEŞ MAH 2598 NOLU SK NO 24/A	0 324 327 73 00
	ERDEMLİ	ALPER SOĞUTMA	ERSAN BAYRAM	AKDENİZ MAH. ERDEMOĞLU BULV. OLİMPİYAT SİTESİ ALTI NO:101/A	0 324 515 30 09
	TARSUS	GÜNEY TEKNİK	MURAT SAMİ GÜNEY	ŞEHİT İSHAK MH. MEVLANA CD. NO:11	0 324 625 55 06
	SİLİFKE	ÖZTEL SOĞUTMA	KAMİL DURMAZ	GÖKSU MH.Ö.SEYHAN CAD. NO:11/B	0 324 714 57 86
	GÜLNAR	TURGAY TAMİRHANESİ	TAHSİN TURĞAY	HACIPINAR MH. MERKEZ CAMİ YANI NO:14	0 506 963 89 38
	MEZİTLİ	AKNİSAN TEKNİK SERVİS	HAKAN NİSAN	G.M.K BULVARI FATİH MH.33018 SOK.CİHAN APT 3/A	0 324 359 64 34
	MUT	GENÇ SOĞUTMA	MEHMET GENÇ	PINARBAŞI MH. MARA CD. NO:12/A	0 324 774 63 35
	ANAMUR	GÜNEY SOĞUTMA	MEVLÜT DEMİR	ESENTEPE MH.23 NİSAN CD. NO:22	0 324 816 80 36
MUĞLA	MARMARİS	CEVAHİR SOĞUTMA	HÜSEYİN DEMİR	TEPE MAH.YENİYOL CAD.NO:41-45	0 252 412 46 02
	YATAĞAN	DOSTLAR BOBİNAJ	MEHMET KOCA	KONAK MAH.ŞADİ UYSAL CAD.NO:1	0 252 572 29 24
	BODRUM	BERFİN TEKNİK	AYDIN YAVUZ	KIBRIS ŞEHİTLERİ CAD.REİSOĞLU HACI HALİL EFENDİ SOK.NO;60	0 252 313 29 66
	ORTACA	FİŞOĞULLARI ISITMA VE SOĞUTMA	AŞKIN FİŞ	ATATÜRK MAH. İNÖNÜ CAD. NO:7/A	0 252 282 61 71
	MİLAS	EMEK SOĞUTMA	SELÇUK ZORLU	BURGAZ MH. KIŞLA CD. NO:33/A	0 252 513 00 67
	FETHİYE	ŞUNKA TEKNİK	RESUL ŞUNKA	TUZLA MH.ADNAN MENDERES BULVARI AYKURT 1 APT.NO:20/1	0 252 612 27 02
	MERKEZ	ÇAĞLAR SEVİS VE TİCARET	MEHMET KARAOĞLU	ORHANİYE MAH. 108. SOKAK ÇAĞLAR APT. NO:2/B	0 252 214 13 91
MUŞ	MERKEZ	ÖMER TEKNİK	ÖMER ATALAY	CUMHURİYET CD.ESKİ HAL YANI 167.SK.NO:55	0 436 212 50 62

İL	İLÇE	SERVİS ÜNVANI	YETKİLİ KİŞİ	YAZIŞMA ADRESİ	TELEFON:
NEVŞEHİR	MERKEZ	EREN SOĞUTMA	FATİH OLGUN	350 EVLER MAH PARK CD. NO:9	0 384 213 02 04
NİĞDE	MERKEZ	DEHA TİCARET	HALİL ERTAŞ	ŞAH SÜLEYMAN MH. SUAT BAYKAL CD. ÇETİN APT ALTI. NO:14/G	0 388 233 67 57
ORDU	ÜNYE	ZORLU SOĞUTMA	ZEKİ ZORLU	LİSELER MH. DEĞİRMEN YOLU. 1.SK. NO:14/A	0 452 324 19 19
	FATSA	ÇAĞ-TEK	MEHMET ÇIRAK	DUMLUPINAR MH. M.BAYIRMAN CD. NO:17	0 452 424 30 80
	ALTINORDU	UZMAN TEKNİK	AHMET OĞURLU	YENİ MH. ŞEHİT POLİS AYDIN GÜLER SK. NO:47/A-B	0 452 212 00 92
OSMANİYE	MERKEZ	BİRLİK SOĞUTMA	İLYAS GÜZEL	İSTİKLAL MAH . AKYAR CD NO:60 KOCYİĞİT APART	0 328 814 60 54
RİZE	MERKEZ	TOPRAK TEKNİK	ZEKERİYA KAR	TOPHANE MAH. KAÇKAR CAD. NO:19	0 464 212 22 23
	MERKEZ	BENİM USTAM	NİHAT FISTIK	EKREM ORHON MAH HANIMELİ SOK SAHİL CAMİ YANI 16-A	0464 253 04 53
	ARDEŞEN	KAPTAN ELEKTRONİK	BARIŞ KAPTAN	MERKEZ MAH. ERGÜNLER CAD. NO:14	0 464 715 50 40
SAKARYA	MERKEZ	KUZEY SOĞUTMA	ZEKİ BULUT	ŞEKER MAH.SEDAT KİRTETEPE CAD.NO:36/D	0 264 279 23 90
SAMSUN	MERKEZ	ÇAĞDAŞ SERVİS	HAŞİM EMİRBUYURAN	HANÇERLİ MH.100.YIL BULV.NO:17	0 362 446 30 02
	MERKEZ	SAYLOR ELEKTRONİK	MUSTAFA KÜÇÜKYILMAZ	BAHÇELİEVLER MH. MEVLANA CD. NO :15	0 362 234 61 05
	ÇARŞAMBA	YUNUS TEKNİK SOGUTMA	İSMAİL GİRİTLİ	K.ÇAY MAH HASANLI CAD	0 362 833 10 97
	BAFRA	KARATAŞ TİCARET	İLHAN KARATAŞ	KIZILIRMAK MH. FEVZİ ÇAKMAK SK. NO:18	0 362 543 04 91
SİİRT	MERKEZ	DEMİR SOĞUTMA	ALİ DEMİR	CUMHURİYET CAD. SUAT BEDÜK SOK. NO:1 SİİRT	0 484 223 37 51
SİNOP	AYANCIK	ÇALIŞKAN BEYAZ EŞYA	MEHMET ÇALIŞKAN	Sedat demircan cad. no:20	0 368 613 20 12
	BOYABAT	ÖZTÜRK BEYAZ EŞYA	BAYRAM ÖZTÜRK	GÖKDERE MH. YUSUF KEMAL BEY CD. NO:24 PTT KARŞISI	0 368 315 61 21
	AYANCIK	YILKAY SOĞUTMA	MEHMET YILMAZ	YALI MAHALLESİ DOKTOR AVNİ HAMZAOĞLU CADDESİ NO/46	0 368 613 52 12
	MERKEZ	DEMİREL TİCARET	RAFET DEMİREL	MEYDANKAPI MH.NALBANT SK.NO:5	0 368 260 07 87
SİVAS	MERKEZ	SENEM TEKNİK	MUSA DOĞAN	ECE MH.KIRIKSETEN CD. NO:12	0 346 221 71 53
	MERKEZ	SOĞUK TEKNİK	AHMET ÜSTÜNDAĞ	ESKİ KALE MAH. SARAY YOLU SK. BÜYÜK DOĞU APT. ALTI. NO:8 /A	0 346 221 17 89
ŞANLI URFA	MERKEZ	YILDIZ TEKNİK	BEKİR YILDIZ	ERTUĞRUL GAZİ MAH.357 SOK.NO:20/B	0 414 313 30 50
	VİRANŞEHİR	SEÇKİN BEYAZ EŞYA	MEHMET GÜDER	YENİŞEHİR MH. 1619 SK. NO:8/B	0 414 511 68 47
	SİVEREK	AK SOĞUTMA	ZİYAT BOYNUKARA	GÜLABİBEY MAH.ALİ ŞİİN CAD.NO:7/A	444 4 758
	BİRECİK	KOÇ TEKNİK	ALİ İLBARS	MEYDAN MH. 10 TEM CAD. FATİH SOK NO 6	0 414 652 92 82
	CEYLANPINAR	ASAN SOĞUTMA	MUZAFFER ASAN	CUMHURİYET CD. NO:120	0 414 471 44 10
ŞIRNAK	MERKEZ	DAMLA TEKNİK	SEYFETTİN BATMAZ	AYDINLIKEVLER MAHALLESİ DERYA CAD. NO:8/A	0 486 216 25 47
	CİZRE	ÇAĞDAŞ ISI	FARUK ÜRGEN	ŞAH MAH.CUDİ SOK.NO:45	444 4 758
TEKİRDAĞ	ÇORLU	BAĞLAR TEKNİK	İBRAHİM KELEŞ	ŞEYHSİNAN MH ATATÜRK BULVARI ARPALIK 2.SK NO:37 C	0 282 652 93 98
	MERKEZ	ÖZGÜN TEKNİK	NECMİ İŞLEK	100.MAH.MUMCU ÇEŞME CD. NO:74/A	0 282 263 98 18
	ÇERKEZKÖY	TÜRKSEN ELEKTRİKLİ EV ALETLERİ	ERHAN TÜRKSEN	G.M.K.P MAH METİN SK NO:10/A	0 282 725 22 02
	ÇERKEZKÖY	ESSE TEKNİK	ESMA ARSLAN-SERHAT ARSLAN	CUMHURİYET MAH. HÜRRİYET CADDESİ FERAH SOKAK NO:5	0 536 560 83 14
	SARAY	BATI TEKNİK	BÜLENT BARLAS	YENİ MH.TAKSİM CD.NO:9	0 282 768 69 34
TOKAT	MERKEZ	ÖZGÜL TEKNİK SERVİS	RIZA ÖZGÜL	YEŞİL IRMAK MH. ÇEÇENİSTAN CD. 2.SK. NO:5/C	0 356 214 60 70
	TURHAL	GÜÇLÜ ELEKTRONİK	SAMET B. ALEMDAR	CELAL MH. TUNA SK. NO:11/A	0 356 276 39 66
	NİKSAR	YAŞAM TEKNİK SOĞUTMA	YAŞAR KEMAL DURMUŞ	FATİH MAH. ŞH .BŞK .MAHMUT GÜLER CD.NO:5/A	0 356 527 15 27
	ERBAA	SİSTEM SOĞUTMA	OĞUZHAN DEMİREZEN	YEŞİLYURT MH ATATÜRK CD NO:65/A	0 356 715 50 57
TRABZON	MERKEZ	KENAN TEKNİK	HAMİ KENAN	TOKLU MH.KURAN KURSU CD.HASAN TAHSİN SK.TÜRKLER APT.ALTI NO:2/B	0 462 223 61 16
	AKÇAABAT	SESLİ SOĞUTMA	GÜRCAN SESLİ	SAMSUN CADDESİ NO: 113	0 462 228 39 36
	VAKFIKEBİR	COŞKUN TEKNİK	COŞKUN BIYIKLI	KEMALİYE MAH.FATİH CD. NO:32	0 462 841 48 31
TUNCELİ	MERKEZ	GÜLTEKİN TEKNİK	ULAŞ GÜLTEKİN	ATATÜRK MH. ENDER YAPI KOOP. D.BLOK D:5	0 536 228 96 13
UŞAK	MERKEZ	METİN SOĞUTMA	HAKAN METİN	ÖZDEMİR MH. YILMAZ ATAKSOR SK. NO:16/B	0 276 223 96 35
VAN	MERKEZ	ÖZ USTA TAMİRAT	BURHAN AYDIN	ŞEREFİYE MH. DEMİRCİLER 1.SK NO:1/C	0 432 216 34 58
YALOVA	MERKEZ	PAŞA TEKNİK	ADEM ERDOĞAN	BAHÇELİEVLER MAH. FATİH CAD. DEMİREL SOK. AÇELYA APT. NO:2	0 226 800 01 01
YOZGAT	MERKEZ	EKİNCİ SOĞUTMA	HARUN EKİNCİ	İSTANBULLUOĞLUMAH.SUNGURLUCAD.MÜZEYANI NO:1	0 354 217 67 90
	SORGUN	YILMAZ ISITMA VE SOĞUTMA	ÖMER YILMAZ	BAHÇELİ EVLER MAH ATATÜRK BULVARI 12.SOK NO:3	0 354 415 61 30
ZONGULDAK	ÇAYCUMA	GENİE SOĞUTMA	CUMHUR KABUK	İSTASYON MAH. YAŞAR DOĞU CAD ŞABAN KARALI SOK. NO:44	0 542 891 81 91
	MERKEZ	EROL ELEKTRONİK	İSMAİL EROL	MİTHATPAŞA MH AZİZİYE CD. N:105D	0 372 253 76 06
	EREĞLİ	ERŞAN SOĞUTMA	YAŞAR ARSLAN	BAĞLIK MAH. ŞEHİT RIDVAN CD. .NO: 37 / D	0 372 316 10 05

SILVERLINE DANIŞMA HATTI

444 4 758

18 WARRANTY CONDITIONS

GARANTİ ŞARTLARI

1. Garanti süresi malın teslim tarihinden itibaren başlar ve 2 yıldır.

2. Bütün parçaları dahil olmak üzere malın tamamı firmamız tarafından garanti süresince garanti kapsamındadır.

3. Malın garanti süresi içerisinde arızalanması durumunda, tamirde geçen süre garanti süresine eklenir. Malın tamir süresi en fazla 20 iş günüdür. Bu süre mala ilişkin arızanın servis istasyonuna, servis istasyonunun olmaması durumunda, malın satıcısı, bayii, acentesi, temsilciliği, ithalatçısı veya imalatçısından birisine bildirim tarihinden itibaren başlar. Malın arızasının, 10 iş günü içinde giderilmemesi halinde; üretici veya ithalatçı, malın tamiri tamamlanıncaya kadar, benzer özelliklere sahip başka bir malı tüketicinin kullanımına tahsis etmek zorundadır.

4. Malın garanti süresi içinde, gerek malzeme ve işçilik, gerekse montaj hatalarından dolayı arızalanması halinde, işçilik masrafı, değiştirilen parça bedeli ya da başka herhangi bir ad altında hiçbir ücret talep edilmeksizin tamiri yapılacaktır.

5. Malın ayıplı olduğunun anlaşılması durumunda tüketici;

a) Satılanı geri vermeye hazır olduğunu bildirerek sözleşmeden dönme,

b) Satılanı alıkoyup ayıp oranında satış bedelinden indirim isteme,

c) Aşırı bir masraf gerektirmediği takdirde, bütün masrafları satıcıya ait olmak üzere satılanın ücretsiz onarılmasını isteme,

d) İmkan varsa, satılanın ayıpsız bir misli ile değiştirilmesini isteme, seçimlilik haklarından birini kullanabilir. Satıcı, tüketicinin tercih ettigi bu talebi yerine getirmekle yükümlüdür.

6. Tüketicinin ücretsiz onarım hakkını kullanması halinde malın;

a) Garanti süresi içinde tekrar arızalanması,

b) Tamiri için gereken azami sürenin aşılması,

c) Tamirinin mümkün olmadığının, yetkili servis istasyonu, satıcı, üretici veya ithalatçı tarafından bir raporla belirlenmesi, durumlarında; tüketici malın bedel iadesini, ayıp oranında bedel indirimini veya imkan varsa malın ayıpsız misli ile değiştirilmesini satıcıdan talep edebilir. Satıcı, tüketicinin talebini reddedemez. Bu talebin yerine getirilmemesi durumunda satıcı, üretici ve ithalatçı müteselsilen sorumludur. Malın ayıpsız misli ile değiştirilmesinin satıcı için orantısız güçlükleri beraberinde getirecek olması halinde tüketici, sözleşmeden dönme veya ayıp oranında bedelden indirim haklarından birini kullanabilir.

7. Malın kullanma kılavuzunda yer alan hususlara aykırı kullanılmasından kaynaklanan arızaların yanı sıra aşağıda açıklanan koşullarda, ürün garanti kapsamına girmez

a) Garanti Belgesi üzerinde malın seri numarasında tahrifat yapıldığı haller,

b) SILVERLINE yetkili personeli ya da yetkili servisleri haricinde kişilerin cihazın tamir ve tadilline müdahale etmesi sonucu oluşan arızalar,

c) Cihaza bağlanan dış donanımdan (regülatör, kesintisiz güç kaynağı vb.) kaynaklanan arızalar,

d) Anormal voltaj düşüklüğü veya fazlalığından, hatalı elektrik tesisatından, cihazın etiketinde belirtilenden farklı bir şebeke gerilimine bağlanmasıyla oluşan arızalar,

e) Malın tesliminden sonraki nakiller ve yerleştirme sonucu (düşme, aşırı sarsılma, darbe vs.) oluşabilecek arızalar,

f) Cihazın kullanım hatalarından meydana gelen dış ve iç yüzeylerdeki bozulma, çizilme, kırılmalar ve arızalar,

g) D0ğa olaylarının (yıldırım, sel, su baskını, deprem, yangın vs.) yol açacağı arızalar.

Garanti Belgesinin tekemmül ettirilerek tüketiciye verilmesi sorumluluğu tüketicinin malı satın aldığı yetkili satıcı, acente ya da temsilciliklere aittir.
Tüketiciler; Şikayet ve itirazlar için tüketici mahkemelerine ve tüketici hakem heyetlerine başvurabilir. Garanti belgesi ile ilgili olarak çıkabilecek sorunlar için T.C. Gümrük ve Ticaret Bakanlığı Tüketicinin Korunması ve Piyasa Gözetimi Genel Müdürlüğüne başvurabilir.

MÜŞTERİ SEÇİMLİLİK HAKLARI

1. Malın ayıplı olduğunun anlaşılması durumunda tüketici;

a) Satılanı geri vermeye hazır olduğunu bildirerek sözleşmeden dönme,

b) Satılanı alıkoyup ayıp oranında satış bedelinden indirim isteme,

c) Aşırı bir masraf gerektirmediği takdirde, bütün masrafları satıcıya ait olmak üzere satılanın ücretsiz onarılmasını isteme,

d) İmkan varsa, satılanın ayıpsız bir misli ile değiştirilmesini isteme, seçimlilik haklarından birini kullanabilir.Satıcı, tüketicinin tercih ettiği bu talebi yerine getirmekle yükümlüdür.

Fig. 31

19 WARRANTY CERTIFICATE

GARANTİ BELGESİ

MALIN

Cinsi FIRIN

Markası ESTY

Modeli .....

Ürün Kodu .....

Seri No .....

SATICI FİRMANIN		ALICININ	
Unvanı	.....	Adı, Soyadı	.....
Adresi	.....	Adresi	.....
	.....		.....
Tel-Faks	.....	Tel	.....
Fatura Tarihi	.....		
Fatura No	.....		
Yetkili Kaşe ve İmza	.....		
Teslim Tarihi ve Yeri	.....		

Azami Tamir Süresi 20 İşgünü

Garanti Süresi 2 Yıl

Genel Müdür
Mustafa LAÇİN

ÜRETİCİ FİRMA / MANUFACTURER COMPANY

SILVERLINE Ev Gereçleri Satış ve Pazarlama A.Ş.
Orta Mah. Topkapı Maltepe Cad. No: 6 Silkar Plaza Kat: 3
Bayrampaşa / İstanbul P.K. 34030
Tel: 0 212 484 48 00 Faks: 0 212 481 40 08

www.esty.com.tr

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Fig. 32

SILVERLINE EV GEREÇLERI SATIŞ VE PAZARLAMA A.Ş.
Orta Mah.Topkapı-Maltepe Cad. No:6 Silkar Plaza Kat:3 Bayrampaşa /
Istanbul
0212 484 48 00 (pbx) 0212.481 40/08