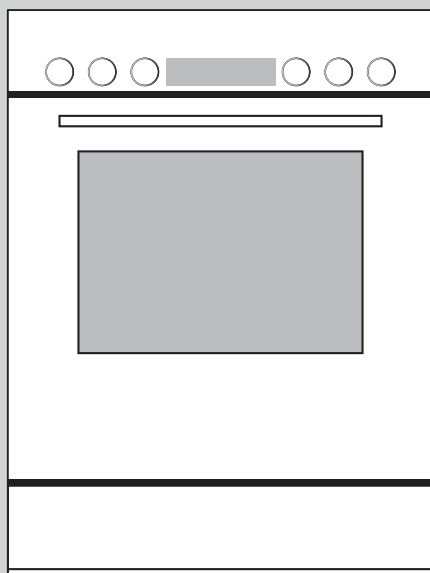


SIBIR



Operating instructions

EH Tritherm 4 V200

Cooker

Thank you for choosing to buy one of our products. Your appliance is made to high standards and is easy to use. Nevertheless, please take the time to read these operating instructions in order to familiarize yourself with the appliance and get the best use out of it.

Please follow the safety precautions.

Modifications

Text, diagrams and data correspond to the technical standard of the appliance at the time these operating instructions went to press. The right to make technical modifications for the purpose of the further development of the appliances is reserved.

Validity

These operating instructions apply to:

Model designation	Type	Size system
EH Tritherm 4 V200	CH2H-22017	55-762

Variations depending on the model are noted in the text.

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1 Safety precautions

1.1 Symbols used



Denotes important safety precautions.

Failure to observe said precautions can result in injury or damage to the appliance or equipment!



Information and notes to be observed.



Information on disposal



Information about the operating instructions

- ▶ Indicates step-by-step instructions.
 - Describes how the appliance reacts to the steps taken.
- Indicates a list.

1.2 General safety precautions



- Read the operating instructions before using the appliance for the first time.



- This appliance can be used by children aged 8 and above and by persons with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, provided they are supervised or have been instructed on the safe use of the appliance and have understood the hazards involved. Children shall not play with the appliance.

Cleaning and user maintenance shall not be undertaken by children without supervision.

- If an appliance is not equipped with a mains cable and a plug or other means for disconnecting from the mains with a contact opening on each pole complying with the conditions of overvoltage category III for full isolation, an isolating device must be incorporated into the permanently installed electrical installation in accordance with the installation regulations.
- If the mains cable of this appliance is damaged, it must be replaced by the manufacturer or its Customer Services or a similarly qualified person in order to avoid hazard.

1.3 Appliance-specific safety precautions



- **READ THE IMPORTANT SAFETY PRECAUTIONS CAREFULLY AND RETAIN FOR FUTURE USE.**
- **WARNING:** The appliance and its accessible parts get hot during use. Be careful not

to touch the heating elements. Children under 8 years of age must be kept away from the appliance unless they are constantly supervised.

- **WARNING:** Accessible parts can get hot during use. Keep young children away from the appliance.
- This appliance is intended for use in the home and similar settings such as: in staff kitchens in shops, offices and other commercial establishments; in agricultural establishments; by guests in hotels, motels and other accommodation establishments; in bed and breakfast establishments.
- This appliance is not intended for use in vehicles or on board ships or aircraft or in rooms where there are special conditions such as, for instance, a corrosive or explosive atmosphere (dust, steam or gas) or condensing moisture.
- Do not use aggressive or abrasive cleaning agents or sharp metal scrapers for cleaning the glass in the oven door and the operating panel as they could scratch the surface. This can destroy the glass.
- Under no circumstances use a steam cleaner to clean the appliance.
- **WARNING:** Before replacing the light bulb, ensure the appliance is switched off and disconnected from the mains power supply to avoid possible electric shock.
- To avoid overheating, the appliance must not be installed behind a decor door.
- **WARNING:** Never heat food or liquids in sealed containers such as cans or bottles as they are liable to explode due to overpressure.
- See the «Accessories» section for the proper use of insertable parts.
- **WARNING:** It can be dangerous to leave the hob unattended when cooking with fat or oil, as this can lead to fires. NEVER attempt to extinguish a fire with water. Instead, switch the appliance off and then carefully smother the flames with, for example, a lid or a fire blanket.
- **WARNING:** Never store objects on the hob due to the risk of fire.

1.4 Instructions for use

Before using for the first time

- The appliance must be installed and connected to the electricity supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.

Correct use

- The appliance is designed for use in the home for preparing food. Under no circumstances flambé or cook food using a lot of fat in the cooking space! No liability is assumed for any damage caused by improper use or incorrect handling.
- Never use the appliance to dry animals, textiles, paper, etc.!
- Do not use the appliance as a room heater.
- The appliance should only be installed and operated at an ambient temperature of 5 °C to 35 °C.
- Any repairs, modifications or manipulations to the appliance, especially any electrically live parts, may only be carried out by the manufacturer, its Customer Services or a similarly qualified person. Repairs if carried out incorrectly may cause serious injury, damage to the appliance and fittings, as well as affect the functioning of the appliance. If the appliance is not working properly or in case a repair is needed, follow the instructions given in the «Service & Support» section. If required, please contact our Customer Services.
- Use original spare parts only.
- Retain these operating instructions for future reference.
- The appliance corresponds to recognized technology standards and the relevant safety regulations. Proper use of the appliance is essential to avoid damage and accidents. Please therefore follow the precautions given in these operating instructions.

Note on use

- Use the childproof locking facility.
- If the appliance is visibly damaged, do not use it. Contact our Customer Services.
- If the appliance is not functioning properly, disconnect it from the power supply immediately.
- Ensure there are no foreign bodies or pets in the cooking space before closing the appliance door.
- Objects that could pose a danger if the appliance were accidentally switched on should not be stored in the cooking space. Do not store food or any temperature-sensitive or inflammable materials, e.g. cleaning agents, oven sprays, etc., in the cooking space.
- For appliances with a grill: Keep the appliance door closed while grilling. The heat could otherwise damage the operating and display elements or the fitted units above.

Caution: Risk of burns!

- The appliance gets very hot when in use. The appliance door also gets hot.
- Steam and/or hot air may escape from the cooking space when the appliance door is opened.
- The heated appliance will remain hot for some time after it is switched off and will cool down only slowly to room temperature. Allow sufficient time for the appliance to cool down before, for instance, cleaning it.
- Overheated fat and oil can easily catch fire. Heating oil in the cooking space to sear meat is dangerous and should not be done. Never attempt to extinguish burning oil or fat with water. Danger of explosion! Smother the flames with a fire blanket. Keep doors and windows closed.
- Do not pour spirits (brandy, whisky, schnapps, etc.) over hot food. Danger of explosion!

- Do not leave the appliance unattended when drying herbs, bread, mushrooms, etc. If the foodstuff dries out too much, it can pose a fire hazard.
- If you notice smoke possibly coming from a fire in the appliance or inside the cooking space, keep the appliance door closed and disconnect the appliance from the mains power supply.
- Accessories get hot in the cooking space. Use protective gloves or oven cloths.
- When cleaning the appliance make sure no water gets inside it. Use a moderately damp cloth. Do not spray the outside or the inside of the appliance with water. If water gets inside the appliance, it will cause damage.
- Do not leave the hotplates switched on at a high power level for any length of time without any cookware as this can damage them.

Caution: Risk of injury!

- Be careful not to put fingers in the door hinges, as there is otherwise a risk of injury if the appliance door is moved. Particular care should be taken when children are around.
- Only leave the appliance door open in the airing position. An open appliance door poses a danger of tripping or injury! Do not sit or rest on the appliance door or use it as a storage surface.
- For cookers: A hob guard can be fitted to protect small children. Hob guards are available from specialist retailers.

Caution: Risk to life!

- Danger of suffocation! Keep packaging material, e.g. plastic film and polystyrene, away from children. Packaging material can be dangerous for children.

How to avoid damaging the appliance

- Close the appliance door carefully.
- Do not use protective aluminium inserts with appliances with no visible bottom heating element.
- Do not use objects that can rust in the cooking space.
- Using knives or cutting wheels on the baking tray will visibly damage the surface.
- To prevent corrosion, leave the appliance door slightly ajar to allow the cooking space to cool down.

2 Using for the first time

Before operating the newly installed appliance for the first time, the following steps should be taken:

- ▶ Remove packaging and transport materials from out of the cooking space.
- ▶ Clean the cooking space and the accessories.
- ▶ Heat the empty cooking space (without wire shelves, baking trays, etc.) using the  operating mode at the maximum cooking space temperature for approximately 1 hour.
- ▶ If your appliance comes with hotplates, heat each hotplate individually (without cookware) at full power for about 5 minutes.



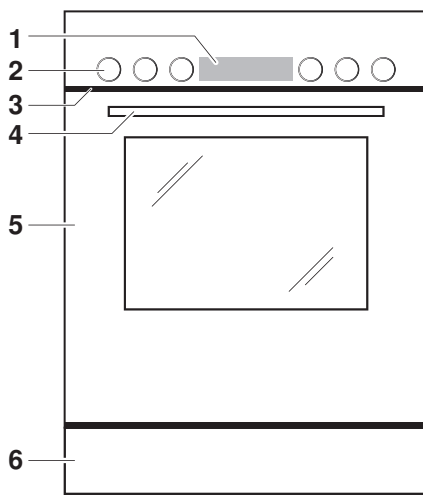
Burning-in removes any oily residues in the cooking space. As there is likely to be some smoke and odour given off, animals (especially birds) should not be in the same room during the burn-in process. Ventilate the room well both during and after the process.

See separate operating instructions on using a glass ceramic hob for the first time and its operation and follow the instructions given.

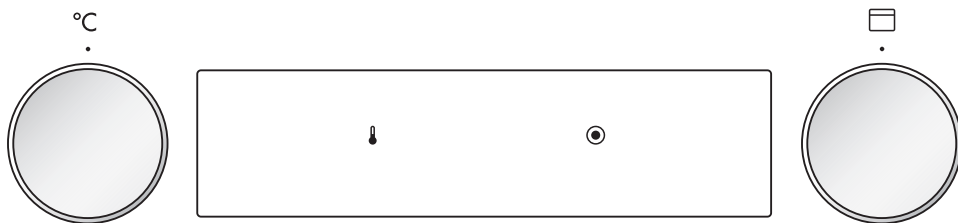
3 Appliance description

3.1 Construction

- 1 Operating and display elements
 - 2 Dial
 - 3 Ventilation opening
 - 4 Door handle
 - 5 Appliance door
 - 6 Appliance drawer *
- * Depending on model



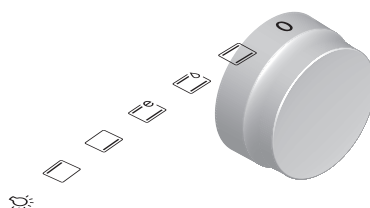
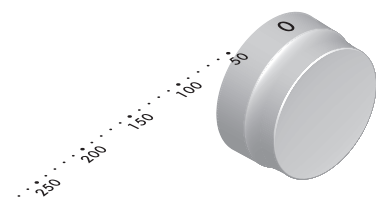
3.2 Operating and display elements



Dials

°C Cooking space temperature

 Operating mode



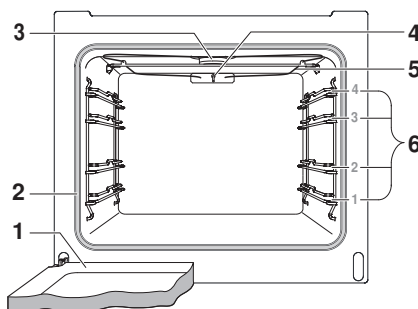
Illuminated symbols

 Heating status

 Operation indicator

3.3 Cooking space

- 1 Appliance door
- 2 Door seal
- 3 Illumination
- 4 Cooking space temperature sensor
- 5 Top heat
- 6 Levels (labelled)

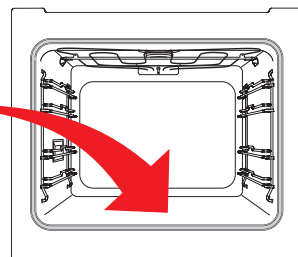


The bottom heating element is beneath the cooking space floor.



Using protective inserts or aluminium foil can damage the appliance.

Do not place any protective insert or aluminium foil on the floor of the cooking space.



3.4 Accessories



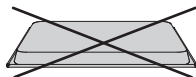
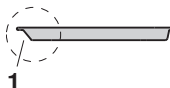
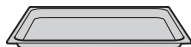
Incorrect handling can cause damage!

Do not use knives or cutting wheels on the accessories.

Observe the correct use of the grill and oven furniture!

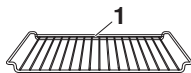
Baking tray

- Baking tin for flans and biscuits
- Use together with the wire shelf as a drip tray.
- If not fully covered by the baking, its shape can become distorted during baking. This is normal. As it cools down, it will go back to its original form.
- Ensure that the «sloped» side **1** of the baking tray is to the back of the cooking space.
- Only use the normal way round – not upside down.



Wire shelf

- For standing roasting and baking tins on
- For standing meat, frozen pizza, etc. on
- Ensure that the bar **1** is to the back of the cooking space. This enables the food to be removed safely from the cooking space.
- Outside the cooking space – inverted – serves as a cooling rack.



Special accessories



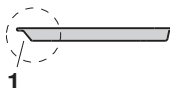
Place any accessories not included in the scope of delivery on the wire shelf.

4 Operating modes

All the operating modes are described below.

For the grill and bottom heat, the temperature can be set at one of five levels, with level 1 being the lowest and level 5 the highest heat setting.

- Place tins, moulds, etc. on the wire shelf.
- Ensure that the «sloped» side **1** of the baking tray is to the back of the cooking space.

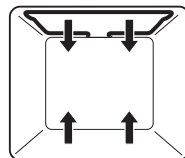


Follow the advice in «Tips and tricks» in the separate «EasyCook brochure».

4.1 Top/Bottom heat



Temperature range	30–280 °C
Recommended value	200 °C
Level	2 (or 1)



The cooking space is heated by the top and bottom heating elements.

Uses

- Classic operating mode for cooking and baking on one level
- Cakes, biscuits, bread and roasts

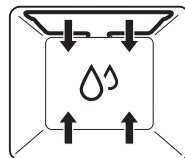


Use a dark enamelled tray or a black tray or tin for crispy results.

4.2 Top/Bottom heat humid



Temperature range	30–250 °C
Recommended value	200 °C
Level	2 (or 1)



The cooking space is heated by the top and bottom heating elements. Any moisture that escapes from the food is retained in the cooking space, so the food dries out less.

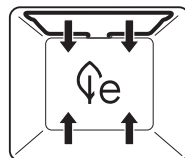
Uses

- Bread, plaited bread, roasts and gratins on one level
- Low temperature cooking

4.3 Top/bottom heat eco



Temperature range	30–250 °C
Recommended value	200 °C
Level	2 (or 1)



This operating mode is particularly energy-efficient. The cooking space is heated by the top and bottom heating elements. Any moisture that escapes from the food is retained in the cooking space, so the food dries out less.

Uses

- Roasts, gratins, savouries and biscuits



When baking using this operating mode, do not preheat. This lowers the energy consumption. The cooking time can be longer than with top/bottom heat.

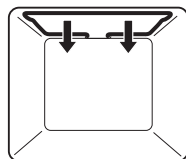


Use a dark enamelled tray or a black tray or tin for crispy results.

4.4 Top heat



Temperature range	30–280 °C
Recommended value	200 °C
Level	2 or 3



The cooking space is heated by the top heating element.

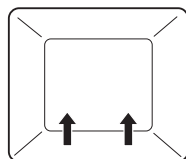
Uses

- Gratinating
- Browning

4.5 Bottom heat



Temperature range	30–250 °C
Recommended value	200 °C
Level	2 (or 1)



The cooking space is heated by the bottom heating element.

Uses

- Baking flan bases
- Making preserves



Use a dark enamelled tray or a black tray or tin for crispy results.

5 Operating the appliance

The °C and  dials beside the operating panel are for operating the oven and the outer  and  dials (if any) are for operating the hob.

5.1 Cooking space illumination

The cooking space illumination must be switched on manually.

- ▶ Turn the  dial anti-clockwise to the  position.
 - The illumination is switched on.



The illumination remains switched on during operation. The illumination goes out when the appliance is switched off.

5.2 Selecting the operating mode

- ▶ Turn the  dial to the left or right for the required operating mode.
 - The illumination is switched on.

Operating modes

	Top/bottom heat		Top heat
	Top/bottom heat humid		Bottom heat
	Top/bottom heat eco		

5.3 Selecting the cooking space temperature

- ▶ Turn the °C dial to the desired cooking space temperature.
 - The  and  symbols illuminate.
 - The cooking space is heated up.

As soon as the set temperature has been reached,

- the  symbol goes out.
- the food can be placed in the cooking space.

5.4 Switching off

- ▶ Turn the  dial to the «0» position.
 - If there are no cooking zones switched on on the cooker, the  symbol goes out.

5.5 Removing the cooked food from the cooking space



Risk of burns!

Hot air may escape from the cooking space when the appliance door is opened.
The accessories get hot. Use protective gloves or oven cloths.

- ▶ Take the food out of the cooking space.
- ▶ To prevent corrosion, leave the appliance door open in the airing position until the cooking space has cooled down.

6 Hob

Depending on the model, the cooker comes with a glass ceramic hob or hotplates. In the case of a glass ceramic hob, please follow the relevant operating instructions.



Never switch the hotplates on, especially at a high power level, without any cookware as overheating can damage them.

Do not stand cold cookware on hot hotplates as the large difference in temperature could damage them.

Under no circumstances attempt to cool hot hotplates down as this could otherwise damage them.

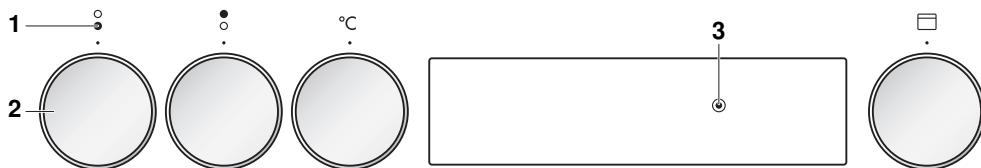


A hob guard can be fitted to protect small children. Hob guards are only available from specialist retailers.

6.1 Operating and display elements

Operating panel

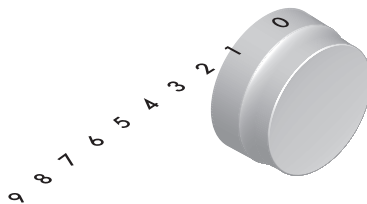
The number, type and layout of the elements depend on the model and its features.



- 1 Cooking zone indicator lights front/back
- 2 Dial
- 3 Illuminated power indicator light: at least one cooking zone is switched on or the oven is running

Dials

The power levels are on the dials.



6.2 Cookware

Suitable cookware

Cookware should have a stable bottom. When heated, the base of the cookware must lie flat on the surface of the cooking zone.

Cookware made of metal is more suitable than that made of glass or ceramic as with metal the heat is distributed evenly quicker.

Cookware bases made of aluminium or aluminium alloys can leave stubborn abrasion marks on the glass ceramic surface that are very difficult to remove.

Energy-efficient cooking

For maximum energy efficiency and even heat distribution note the following:

- The base of the cookware must be clean, dry and smooth.
- The diameter of the base of the cookware should correspond as far as possible to the diameter of the cooking zone.
- Centre the cookware in the middle of the cooking zone.
- Use a well-fitting lid.
- Match the diameter of the cookware to the quantity of food to be cooked.

6.3 Operating the appliance

The individual cooking zones are all operated in the same way.

Selecting cooking zone

- ▶ Turn the dial to the required power level.
 - The power indicator light illuminates.



For normal cooking zones, the dial can be turned past the «0» power level in both directions.

For dual ring cooking / frying zones, the dial has an end stop. It can only be turned in a clockwise direction and back again in an anti-clockwise direction.

- ▶ Turn the dial for the required dual ring cooking / frying zone as far as it will go.
 - A click can be heard.
- ▶ Turn the dial to the required power level.

Overview of power levels

Power level	Cooking method	Use
1	Melting, gentle warming	Butter, chocolate, gelatine, sauces
2		
3	Swelling	Rice
4	Continue cooking, reducing, stewing, steaming	Vegetables, potatoes, sauces, fruit, fish
5		
6	Continue cooking, braising	Pasta, soup, braised meat
7	Gentle frying	Rösti, omelettes, breaded fried foods, sausages
8	Frying, deep frying	Meat, chips
9	Flash frying, fast heating	Steaks, boiling water

Switching cooking zone off

- ▶ Set the dial for the required cooking zone to power level «0».
 - If the other cooking zones are switched off and the oven is not running, the power indicator light goes out.

6.4 Cleaning and care for hotplates



Risk of burns! Allow the appliance to cool down before cleaning.

Always clean the hotplates after use. This prevents food residue from burning on. Dried-on or burned-on food residue is harder to clean off.

- ▶ Use only a soft cloth or sponge with water and a suitable detergent for cleaning everyday soiling.
- ▶ Dry hotplates with a soft cloth.



Use of a protective care agent is recommended.

Over time, the strong heat will cause the stainless steel ring around the hotplates to become discoloured, turning yellowish. Discolouration is normal and cannot be removed by cleaning.

7 Care and maintenance



Risk of burns from hot surfaces!

Allow the appliance and the accessories to cool down before cleaning.

Incorrect handling can result in damage to the appliance!

Use soft cloths only. Do not use any abrasive or caustic cleaning agents, metal scrapers that are sharp or scratch, steel wool, scouring pads, etc. These products will damage the surfaces. Glass surfaces that are scratched can crack.

Never use a steam cleaner to clean the appliance.

7.1 Cleaning the exterior

- ▶ Remove any soiling or excess cleaning solution immediately.
- ▶ Clean the surfaces with a soft cloth dampened with water and a little washing-up liquid.
- ▶ Dry with a soft cloth.

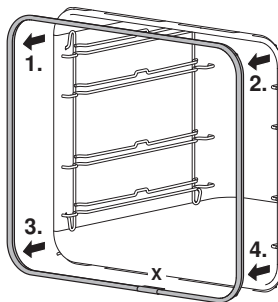
7.2 Cleaning the door seal

- ▶ Clean the door seal with a soft cloth dampened with water, but do not use any cleaning agent.
- ▶ Dry with a soft cloth.

7.3 Replacing the door seal

Removing the door seal

- ▶ In each of the four corners, turn the seal outwards by about 30° and carefully pull the clip out of the slot.
- ▶ When all four clips have been released, remove the seal.
- ▶ Clean the groove in the appliance with a damp cloth.

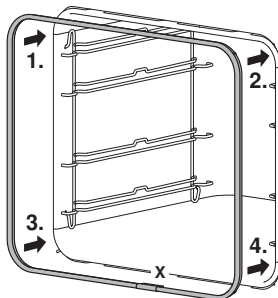


Fitting the door seal



The joint **X** and vent hole must be at the bottom in the middle.

- ▶ Fit the seal starting in one of the corners at the top.
- ▶ Insert the clip from the outside to the inside at a 30° angle into the slot. Once the seal is fitted at the top, insert the bottom two clips.
- ▶ Press the door seal into the groove all around, i.e. at the top, bottom, left and right.



7.4 Cleaning the appliance door

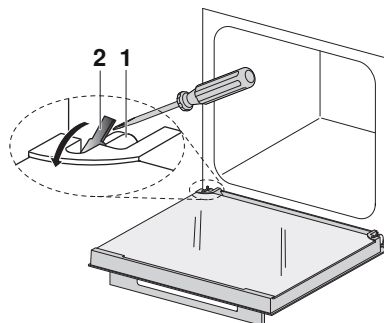
- ▶ Clean the appliance door with a soft cloth dampened with water and a little washing-up liquid.
- ▶ Dry with a soft cloth.

Removing the appliance door

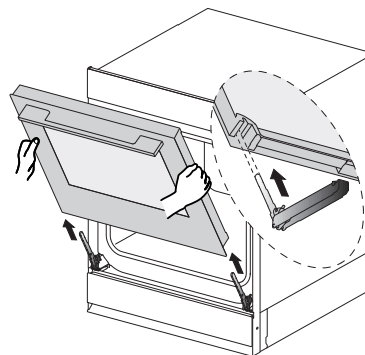


The appliance door is heavy. When removing and reinstalling the appliance door, hold it at the sides firmly with both hands.

- ▶ Open the appliance door as far as it will go.
- ▶ Fold the clips **2** on both door hinges **1** forward.

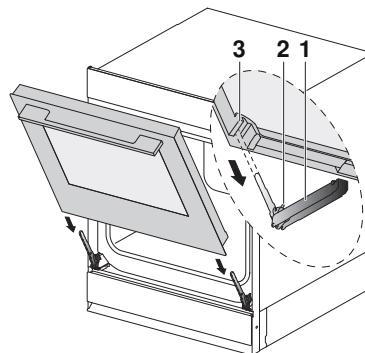


- ▶ Close the appliance door as far as its airing position (about 30°).
- ▶ Lift the appliance door out evenly and at an angle.



Reinstalling the appliance door

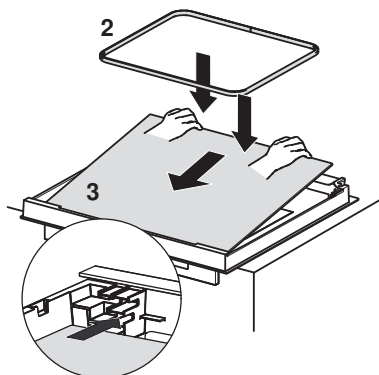
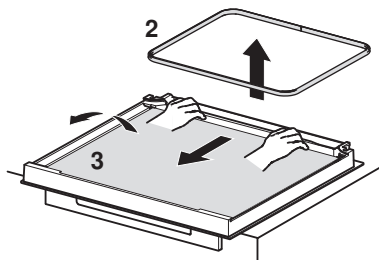
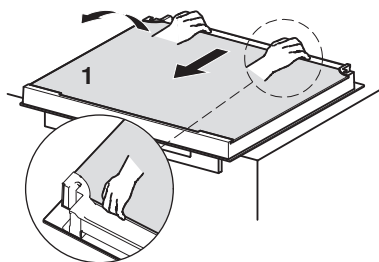
- ▶ Push the appliance door **3** evenly into both hinges **1** as far as it will go.
- ▶ Open the appliance door as far as it will go and fold back the clips **2**.
 - If the appliance door will not close properly, check the clips **2**.
 - Do not force the appliance door closed.



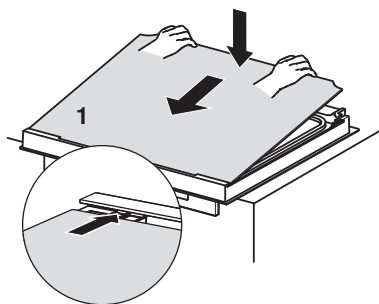
Ensure that the appliance door is pushed in as far as it will go otherwise the appliance could get damaged when it is closed.

Cleaning the door glass

- ▶ Lay the appliance door on a clean, flat surface (covered e.g. with a tea towel) with the handle facing down.
 - Make sure the handle does not come into contact with the surface.
- ▶ Lean against the appliance door.
- ▶ Gently push the outer glass **1** and raise it slightly up and away from the hinges.
- ▶ Remove the intermediate door glass seal **2**.
- ▶ Gently push the middle door glass **3** and raise it slightly up and away from the hinges.
- ▶ Clean the glass panels and dry well.



- ▶ Reassemble the glass panels as follows: Insert the middle door glass **3** into the door frame and gently push it back towards the hinges.
 - The markings on the glass must be legible.
- ▶ Reinstall the intermediate door glass seal **2**.



- ▶ Insert the outer door glass **1** into the door frame and gently push it back towards the hinges.
 - The outer door glass **1** can only be put back if positioned correctly with the shiny surface on the outside.

7.5 Cleaning the accessories and shelf guides

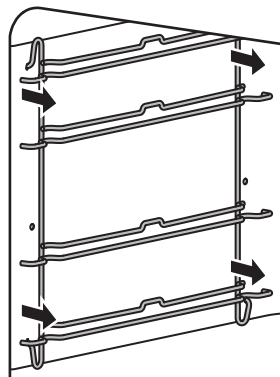
- The wire shelf and shelf guides can be cleaned in the dishwasher.
- The baking tray can be cleaned in the dishwasher; however, this will affect its non-stick properties.

Removing and putting back the shelf guides



When inserting the shelf guides take care not to damage the enamel.

- ▶ Swing the shelf guide at the front into the middle of the cooking space.
- ▶ Take the shelf guide out of the opening at the back.
- ▶ Put back in reverse order.



7.6 Cleaning the cooking space



Incorrect handling can result in damage to the appliance!

Do not bend the cooking space temperature sensor or heating elements.
Do not scour the surface. This can damage the enamel.

- ▶ Remove any soiling from the cooking space while still hand warm. Use a soft cloth dampened with water and a little washing-up liquid. Wipe dry with a soft cloth.

7.7 Replacing the halogen light bulb



WARNING: Risk of electric shock!

Disconnect the appliance from the mains power supply before replacing the halogen light bulb.

Risk of burns from hot surfaces!

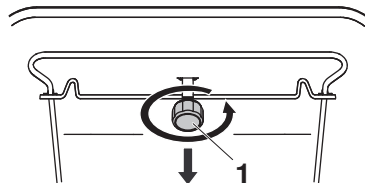
Allow the halogen light bulb and the appliance to cool down before replacing the halogen light bulb.



Do not touch the halogen light bulb with bare hands. Instead, use a fine, dry, grease-free cloth.

Overhead illumination

- ▶ Carefully unscrew the glass light cover **1** anti-clockwise and remove.
- ▶ Take out the faulty halogen light bulb.
- ▶ Carefully plug the new halogen light bulb into the socket – halogen type G9 / 25 W / 230 V.
- ▶ Turning clockwise, screw the glass light cover back in place.
- ▶ Reconnect the power supply.



8 Trouble-shooting

You may be able to trouble-shoot the following malfunctions yourself. If not, call Customer Services.

8.1 Error messages

Message	Possible cause	Solution
The appliance is not working	▪ A household fuse or circuit breaker has tripped.	▶ Set all the dials to «0». ▶ Change the fuse. ▶ Reset the circuit breaker.
	▪ The fuse or circuit breaker keeps blowing.	▶ Call Customer Services.
	▪ An interruption in the power supply.	▶ Check the power supply.
The illumination is not working	▪ The halogen light is faulty.	▶ Set all the dials to «0».
		▶ Disconnect the appliance from the electricity supply.
		▶ Replace the halogen light bulb.
Noise occurs during operation	▪ Appliance can make noises during operation (e.g. switching noises).	– Such noise is normal.
Thick smoke is given off when heating up or cooking	▪ If dirty, the cooking space can give off smoke when heated.	▶ Clean the cooking space when it has cooled down. Under no circumstances use strong detergent or abrasive scouring pads.
⚡ and ● flash	▪ Various situations can lead to this error message.	▶ Set all the dials to «0». ▶ If the error appears again, switch the power supply off for about 1 minute. ▶ Reconnect the power supply. ▶ If the error appears again, switch the power supply off. ▶ Call Customer Services.

8.2 After a power failure



The user settings remain unchanged.

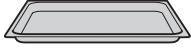
Power failure during operation

- The current operation of the appliance is cancelled.
- The operation indicator ● flashes.
- ▶ Turn the  dial to the «0» position.

9 Accessories and spare parts

Please give serial number of the appliance and exact designation of the accessory or spare part when ordering parts.

9.1 Accessories

Baking tray	Wire shelf	EasyCook brochure
		

9.2 Spare parts

Shelf guides, left/right	Halogen light bulb	Door seal
		



The halogen light bulb is also available from specialist retailers.

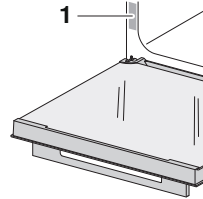
10 Technical data

External dimensions

- See installation instructions

Electrical connection

- See identification plate 1



10.1 Light sources

This product contains a light source of energy efficiency class G.

10.2 Note for testing institutes

The energy efficiency class according to EN 50304/EN 60350 is determined using the  operating mode.

Placing thermocouples between the appliance door and the seal can cause lack of leak-tightness and thus measuring errors.

The usable volume within the meaning of EN 50304 / EN 60350 is obtained with the shelf guides disassembled.

- For appliances with a grill: Keep the appliance door closed while grilling. The heat could otherwise damage the operating and display elements or the fitted units above.

10.3 Temperature measurement

The temperature inside the cooking space is measured when the cooking space is empty according to an internationally accepted standard. Own measurements can be imprecise and are not suitable for checking the accuracy of the temperature.

10.4 Product fiche

In accordance with EU Regulation No.: 65/2014

Brand	–	SIBIR Ltd
Type of appliance	–	Built-in cooker
Model designation	–	EH Tritherm V200
Model number	-	22017
Energy efficiency class	-	A
Energy consumption of conventional mode ¹⁾	kWh/cycle	0.8
Energy consumption of hot air / forced convection mode ²⁾	kWh/cycle	-
Energy Efficiency Index per cavity ³⁾	–	95.3
Number of cavities	-	1
Measurement and calculation methods used	–	EN-60350-1

1) Required to heat a standardized load per cavity

2) Required to heat a standardized load per cavity

3) Measurement methods: see EU Regulation No. 66/2014, Annex II, Chpt. 1

10.5 Product information

In accordance with EU Regulation No.: 66/2014

Model designation	–	EH Tritherm V200
Mass of SMS 55-600 55-762 appliance	kg	- 45
Mass of EURO 60-600 60-762 appliance	kg	-
Heat source per cavity	–	Electricity
Volume per cavity	l	69

10.6 EcoStandby

In accordance with EU Regulation No. 2023/826

Off mode	W	–
Power consumption in standby mode	W	0.20
Standby mode with information or status display	W	–
Networked standby mode	W	–
Time required for the appliance to automatically reach the applicable low-power mode.	Mins	3

11 Tips and tricks

11.1 Baking and roasting

Result	Solution
▪ The baking or roast looks good on the outside but is still doughy or raw on the inside.	▶ Next time, set a lower temperature and lengthen the operating time. ▶ Check that the settings selected correspond to those recommended in the separate «EasyCook brochure».

11.2 Cake

Result	Solution
▪ The cake collapses.	▶ Check that the settings selected correspond to those recommended in the separate «EasyCook brochure». ▶ Next time, set a lower temperature and lengthen the operating time. ▶ Stir the cake mixture well. When finished, bake immediately. ▶ For whisked sponges, beat the egg yolks/whites to a foam a little longer and then carefully fold into the mixture. When finished, bake immediately. ▶ Follow the instructions on how much baking powder to add.

11.3 Uneven browning

Result	Solution
▪ The baking has browned unevenly.	▶ Next time, set a lower temperature and lengthen the operating time. ▶ Select  if baking on one level. ▶ Do not push baking tins or large, bulky foodstuff right to the back of the cooking space.
▪ The baking has come out lighter on one baking tray than on the other.	▶ Check the settings with those given in the separate «EasyCook» brochure.



Some uneven browning is normal. More even browning is generally achieved at lower cooking space temperatures.

11.4 Saving energy

The  operating mode consumes less energy than the  operating mode.

- ▶ Avoid opening the appliance door frequently during operation.
- ▶ Use residual heat: for longer cooking times, i.e. over 30 minutes duration, switch the appliance off 5–10 minutes before the end of the cooking time. Exceptions: soufflé, sponge, choux pastry and puff pastry.
- ▶ Only preheat the cooking space if the baking results depend on it.
- ▶ Minimize preheating – preheating does not tend to be needed with longer cooking times.

12 Disposal

12.1 Packaging



Never allow children to play with packaging material due to the danger of injury or suffocation. Store the packaging material in a safe location or dispose of it in an environmentally-friendly way.

12.2 Safety

Render the appliance unusable to prevent accidents caused by improper use (e.g. through children playing):

- ▶ Disconnect the appliance from the mains. With a fixed appliance, this is to be carried out by a qualified electrician. Then cut the mains cable off flush with the appliance.

12.3 Disposal



-  The «crossed out wheeled bin» symbol requires the separate collection of waste electrical and electronic equipment (WEEE). Such equipment can contain hazardous, environmentally harmful materials.
- These appliances are to be handed over to a designated collection point for the recycling of electrical and electronic equipment and must not be disposed of with unsorted household waste. And in this way, you will be helping to protect resources and the environment.
- For more information, please contact the local authorities.

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14 Service & Support



The «Trouble-shooting» section gives you valuable tips on how to deal with minor malfunctions yourself, saving you the time and trouble of calling out a service technician and any cost that goes along with it.

Whether you contact us about a malfunction or an order, please always state the serial number (SN) and appliance designation. You will also find these details on the certificate of guarantee, the original sales invoice and the identification plate of the appliance. You can also note them down here or on the service sticker which comes with the appliance:

SN: _____ **Appliance:** _____

Identification plate

- ▶ Open the appliance door.
 - The identification plate is located on the left-side panel.

Your repair order

If the appliance is not working properly, contact your nearest SIBIR Group AG service centre from a fixed line using freephone 0844 848 848 and stand in close proximity to the appliance.

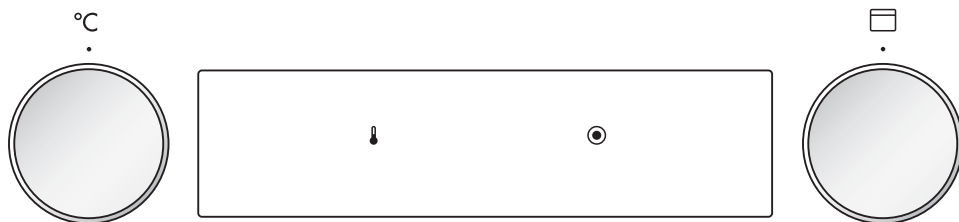
Queries, orders, service agreement

For administrative and technical queries or problems, as well as for ordering spare parts and accessories, please contact our head office in Schlieren on telephone number 044 755 73 00.

As regards the maintenance of all products, when the guarantee expires you have the option of taking out a service subscription. We will be happy to send you the necessary forms.

Quick instructions

Please first read the safety precautions in the operating instructions!



Selecting the operating mode

- ▶ Turn the  dial to the desired operating mode.
 - The illumination is switched on.

Selecting the cooking space temperature

- ▶ Turn the  dial to the desired cooking space temperature.
 - The  and  symbols illuminate.
 - The cooking space is heated up.

As soon as the set temperature has been reached,

- the  symbol goes out.
- the food can be placed in the cooking space.

Switching off

- ▶ Turn the  dial to the «0» position.
 - If there are no cooking zones switched on on the cooker, the  symbol goes out.



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