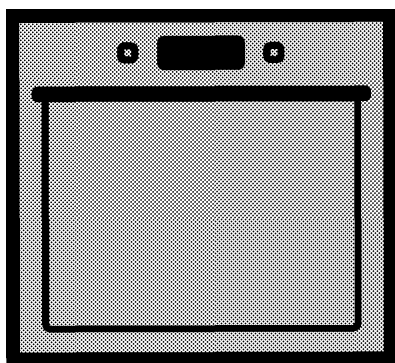
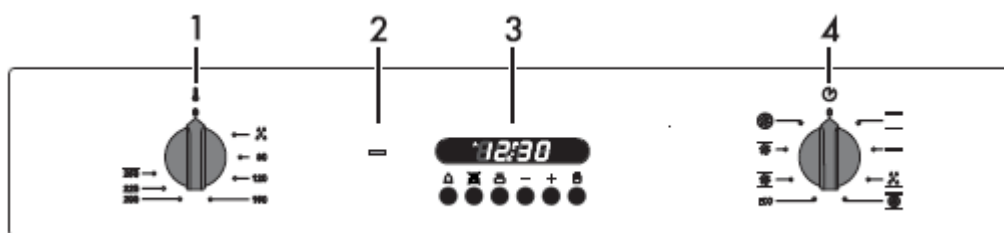


# Oven User's Manual



## Oven instructions

### Control Panel



1 Temperature knob – allows you to select the cooking temperature required

2 Thermostat indicator light – the light comes on to indicate that the oven is heating up. It turns off as soon as it reaches the set temperature

3 Programmer Clock – Displays the current time, can be used for setting programmed cooking operations and programming the timer

4 Function knob – indicates the various functions available for different cooking purposes. After selecting the required function, set the cooking temperature using the temperature knob.

### Functions list



#### Static

As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread and cakes and in any case particularly suitable for fatty meats such as goose and duck.



#### Grill

The heat coming from the grill element gives perfect grilling results above all for thin and medium thickness meat and, in combination with the rotisserie (where fitted), gives the food an even browning at the end of cooking. Perfect for sausages, spare ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.



#### Lower element

The heat coming just from the bottom allows you to complete the cooking of foods that require a higher bottom temperature, without affecting their browning. Perfect for cakes, pies, tarts and pizzas.



#### Turbo

The combination of fan assisted cooking and traditional cooking allows different foods to be cooked on several levels extremely quickly and efficiently, without odours and flavours mingling. Perfect for large volumes that call for intense cooking.



#### Eco

Using the grill and the lower heating element in combination is particularly suitable for cooking on a single shelf, as it provides low energy consumption.



### Fan assisted

The operation of the fan, combined with traditional cooking, ensures consistent cooking even with complex recipes. Perfect for biscuits and cakes, even when simultaneously cooked on several levels. (For multiple-level cooking, we recommend using the 2<sup>nd</sup> and 4<sup>th</sup> shelves).



### Vapor Clean

This function makes cleaning easier using the steam produced by a little quantity of water poured onto the appropriate groove placed on the bottom.



### Fan with grill

The air produced by the fan softens the strong heatwave generated by the grill, grilling perfectly even very thick foods. Perfect for large cuts of meat (e.g. shin of pork).





### Fan with circulaire


The combination of the fan and the circulaire heating element (incorporated in the rear of the oven) allows you to cook different foods on several levels, as long as they need the same temperatures and same type of cooking. Hot air circulation ensures instant and even distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without odours and flavours mingling.


## Programmer Clock





 Minute minder timer key

 End of cooking key






 Cooking duration key

 Value decrease key

 Value increase key

 Manual mode key

## Using the timer

1. Having selected a function, press and hold the key . The display will show figures .
2. Hold down the key  and simultaneously use the – or + to set the required number of minutes
3. When the  key is released, the timer will start to countdown
4. To deactivate the buzzer at the end of the timed duration, press the  button