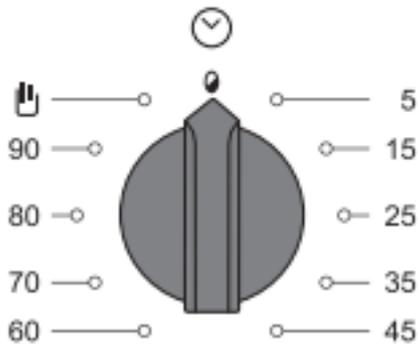
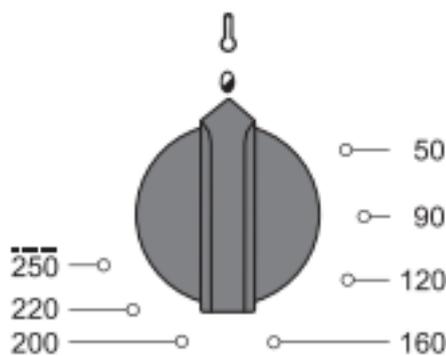


HOW TO USE THE OVEN

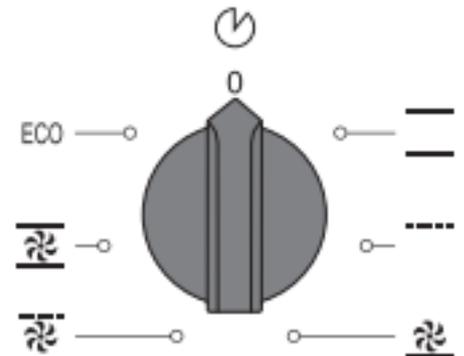
TIMER KNOB



TEMPERATURE KNOB



FUNCTION KNOB



- 1 To switch the oven on: Select the cooking function using the function knob.
- 2 Select the temperature using the temperature knob.
- 3 Select cooking with the minute minder or manual cooking using the timer knob. Turn the knob clockwise to set the buzzer. The numbers indicated are minutes. Adjustment is progressive and intermediate positions between the figures can be used. The end of cooking buzzer does not interrupt oven operation. Turn the knob anticlockwise to the first sign to perform manual cooking.

MAIN FUNCTIONS:

ECO 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.

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.

Fan + bottom
The combination of the fan with just the lower heating element allows cooking to be completed more rapidly. This system is recommended for sterilising or for finishing off the cooking of foods which are already well-cooked on the surface, but not inside, which therefore need a little more heat. Perfect for any type of food.
In pyrolytic models, the special defrost and proving functions are brought together under the same function.

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 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 2nd and 4th shelves).

