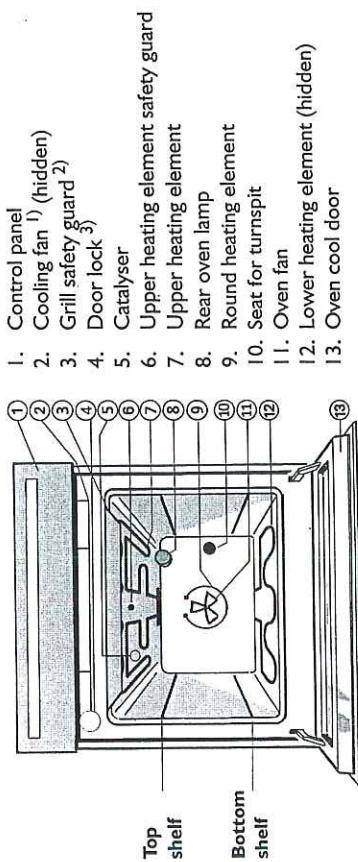


PRODUCT DESCRIPTION SHEET



1) The fan will come on when the oven reaches a certain temperature and may continue for a few minutes after the oven has been switched off.
During the pyro-clean cycle the oven fan runs faster than during normal cooking functions in order to ensure more efficient cooling.

2) Prevents food from coming into direct contact with the grill. Nevertheless, you are advised not to touch the safety guard whilst the oven is on.

3) An automatic "door lock" mechanism activates during pyro-clean and the indicator lamp lights up on the display ().
4) Opening the oven door when the oven is off, the internal light will come on.

*Reduces the temperature of the outer oven surface and is strongly recommended if there are children in the house.
It is nonetheless advisable to keep children away from the oven.

ACCESSORIES



Wire Shelf:

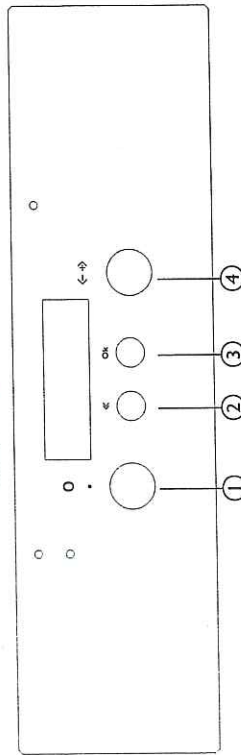


Grill Pan Set:



Turnspit:

CONTROL PANEL



1. ON/OFF - Function Selector Knob.
2. Selection cancellation or back button.
3. Confirmation button.
4. Pre-set values modification knob (temperature, time, shelves). For browsing through the functions.

Oven function chart			
Function	Preset temperature	Temperature range	Description of function
0 OVEN OFF	-	-	-
RAPID PRE-HEAT	200°C	50°C - 250°C	To preheat the oven rapidly. As the temperature increases, the thermostat indicators will light up in sequence. The booster function cuts out automatically when the programmed temperature is reached. The acoustic signal will sound and the appliance switches to the STATIC cooking function. Use for meat, fish and poultry.
STATIC	200°C	50°C - 250°C	To cook meat, fish and poultry on the middle shelf. Preheat the oven to the required cooking temperature and place the food in the oven when the acoustic signal indicates the oven has reached the preset temperature.
GRILL/TURBOGRILL	3	1-5	To grill steak, kebabs and sausages, to cook vegetables au gratin and to toast bread. The Grill function can be set to different power levels. The oven door must be kept closed during the cooking cycle. When cooking meat, pour a little water into the drip tray to reduce smoke and fat spatters. Ideally the meat should be turned during cooking.
			To grill large joints of meat (roast beef and other roast meats). This function can be set to different power levels. Preheat the oven for 3 - 5 min. The oven door must be kept closed during the cooking cycle. When cooking meat, pour a little water into the drip tray (on the bottom shelf) to reduce smoke and fat spatters. Ideally the meat should be turned during cooking.
GRILL + TURNSPIT			To roast meat and poultry. Fit the cradle into the second shelf level and thread the food onto the spit, securing it with the prongs provided. Push the spit all the way into the hole at the right of the back wall of the oven and rest it on the cradle. Pour a little water into the drip tray (on the first shelf level) to reduce smoke and fat spatters. Don't forget to remove the plastic handle before closing the oven door and replace it again when removing meat at the end of the cooking time.
			To cook (without preheating) foods that require the same cooking temperature on one or more levels (e.g.: fish, vegetables, sweets), without transferring odours from one foodstuff to the other.
FAN/ THERMOVENTILATED	160°C	50°C - 250°C	To cook mostly large joints of meat (large roasts, turkey) ideally on one shelf only, preferably the first or second shelf from the bottom.
MAXI COOKING	180°C	50°C - 250°C	To cook pastry or confectionery on one or more levels. It is not necessary to preheat the oven. Switch the position of the dishes inside the oven during cooking time.
FAN ASSISTED. PASTRY.	175°C	50°C - 250°C	To cook pastry or confectionery on one or more levels. It is not necessary to preheat the oven. Switch the position of the dishes inside the oven during cooking time.
PYROLYTIC			Consult the programmer description sheet
SPECIAL FUNCTIONS	-	-	Consult the programmer description sheet
SETTING			Consult the programmer description sheet
AUTO RECIPES			Consult the programmer description sheet

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating (5 minutes)	Shelf (from the bottom)	Power level	Cooking time (minutes)
Steak		X	4	5	30 - 40
Cutlets		X	4	5	30 - 40
Sausages		X	3 - 4	5	30 - 40
Chops		X	4	5	35 - 45
Fish (steaks)		X	3 - 4	5	30 - 40
Chicken legs		X	3 - 4	5	40 - 50
Kebabs		X	3 - 4	5	35 - 45
Spare ribs		X	3 - 4	5	35 - 45
1/2 chicken		X	3	5	45 - 55

COOKING TABLES

FOOD	Function	Preheating	Shelf (from the bottom)	Level Extra browning	Temperature (°C)	Cooking time (minutes)
MEAT Lamb, Kid, Mutton		X	2	2	200	95 - 110
		X	2	2	200	100 - 110
		-	2	-	200	100 - 110
Roast (Veal, Pork, Beef) (kg. 1)		X	2	2	200	95 - 110
		X	2	3	200	100 - 110
		-	2	-	200	90 - 100
Chicken, Rabbit, Duck		X	2	3	200	80 - 90
		X	2	3	200	80 - 90
		-	2	-	200	85 - 95
Turkey (kg. 4-6) + level 3 browning		X	1	3	200	160 - 180
		X	1	3	200	160 - 180
		-	1	-	210	180 - 190
Goose (kg. 2)		X	2	3	210	100 - 130
		X	2	3	200	100 - 130
		-	2	-	200	100 - 130
FISH (WHOLE) (1-2 kg) Gilt-head Bass, Tuna, Salmon, Cod		X	2	1	200	45 - 55
		X	2	1	200	45 - 55
		-	2	-	200	50 - 60
FISH (CUTLETS) (1 kg) Sword Fish, Tuna		X	2	2	190	40 - 50
		X	2	2	190	40 - 50
		-	2	-	190	40 - 50
VEGETABLES Stuffed peppers and tomatoes		X	2	-	220	50 - 60
		X	2	-	200	50 - 60
		-	2	-	200	50 - 60

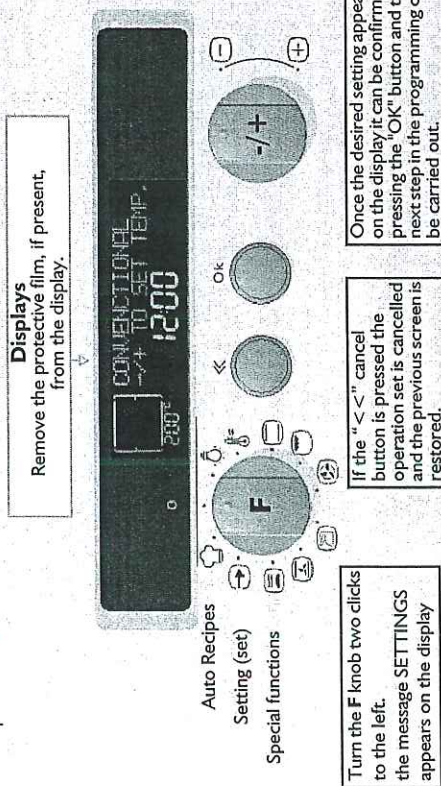
FOOD	Function	Preheating	Shelf (from the bottom)	Level Extra browning	Temperature (°C)	Cooking time (minutes)
Roast potatoes		X	2	3	220	50 - 60
		X	2	3	200	50 - 60
		X	2	-	180	40 - 50
SWEETS, PASTRIES, ETC. Leavened cakes		-	1	-	170	40 - 50
		-	2	-	170	40 - 50
		X	2	-	180	80 - 90
Filled pies (with cheese)		-	2	-	170	70 - 80
		-	2	-	170	80 - 90
		X	2	-	190	40 - 50
Tarts		-	2	-	180	40 - 50
		-	2	-	180	40 - 50
		X	2	-	200	50 - 55
Apple strudel		-	1 - 3	-	200	50 - 55
		-	2	-	200	50 - 55
		X	2	-	180	20 - 30
Biscuits		-	1 - 3	-	170	20 - 30
		-	2	-	170	20 - 30
		X	2	-	180	35 - 45
Choux buns		-	1 - 3	-	180	35 - 45
		-	2	-	180	40 - 50
		X	2	-	200	40 - 50
Savoury pies		-	2	-	190	40 - 50
		-	2	-	190	40 - 50
		X	2	1	200	45 - 60
Lasagna		X	2	1	200	45 - 60
		-	2	-	200	45 - 60
		X	2	-	190	50 - 60
Filled fruit pies e.g. Pineapple, Peach		-	2	-	190	40 - 50
		-	2	-	190	40 - 50
		-	2	-	90	120 - 150
Meringues		-	1 - 3	-	90	120 - 150
		-	2	-	90	120 - 150
		X	2	-	220	35 - 45
Vol-au-vents		-	1 - 3	-	200	35 - 45
		-	2	-	200	35 - 45
		X	2	-	190	40 - 50
Soufflés		-	2	-	180	45 - 55
		-	2	-	180	45 - 55
		-	2	-	180	45 - 55

NB: When cooking meat with Fan or Static functions, it is advisable to add the Browning function, using level 1 to 3.
Cooking times and temperatures are for guidance only.



Description of control panel

The Function knob is used to select the various oven functions. Each click of the knob corresponds to a function:



Using the appliance for the first time

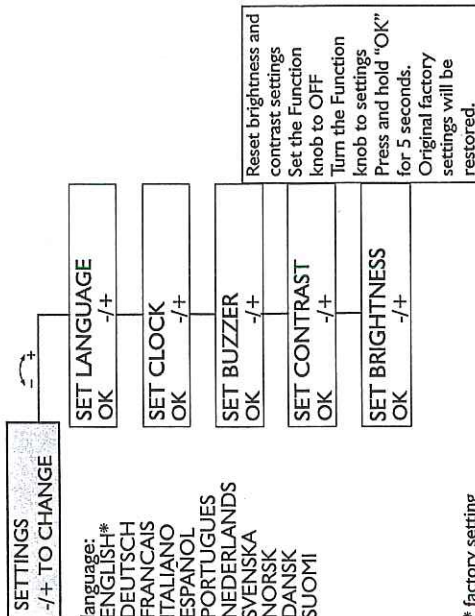
Setting the clock



The clock appears on the display. Highlight the desired time using the "-/+ " knob and confirm your choice pressing the "OK" button".

SETTINGS

Turn the knob two clicks to the left. The following message appears on the display:



Restoring a language

To change a language that has been set mistakenly, proceed as follows:

1. Turn the Function knob to the "SETTINGS" position, turn to Language and confirm by pressing the "OK" button".
2. Reselect the desired language using the "-/+ " knob and confirm pressing the "OK" button".

Timer

The minute minder can only be set when the oven is not in use and allows a maximum setting of 3 hours and 59 minutes.

To set the timer:

1. Leave the Function knob at "0".
2. Press the "OK" button^①; the "TIMER"  flashes on the display.
3. Turn the "+/-" knob to set the desired time.
4. Press the "OK" button to confirm the setting.

The minute minder starts its countdown; when the set time has elapsed, an acoustic signal sounds and the word "END" appears on the display^②. If the "OK" confirmation button is pressed, the acoustic signal stops and the time of day appears on the display.

In any case, the minute minder can be deactivated at any time pressing the "<=" button twice.

Selecting the cooking time/delayed start:

Cooking time can be selected in order to turn the oven for a specified period of time. The maximum programmed cooking time is 3 hours and 59 minutes.

When the oven is on, press the OK button to set cooking time. The symbol  appears on the display. Turn the knob "+/-" to display the desired cooking time. Confirm by pressing the OK button. At this point, end of cooking time can be set so that food is ready at the desired time.

Press the "OK" button,  appears on the display. Turn the knob "+/-" to display the desired end of cooking time.

At the end of cooking "-/+ ADD TIME" appears on the display. Turn the "+/-" knob to prolong the cooking time as desired.

Auto Recipes

Turn the Function knob to the memory mode position to access the 15 auto recipes. Select the desired recipe by scrolling through the recipes with the "+/-" knob .

N.B: at the end of the set cooking time, extra cooking time can be added

At the end of cooking, "+/-" ADD TIME appears on the display. Turn the "+/-" knob to prolong the cooking time as desired.

The oven features 15 auto recipes.

After selecting a recipe, press the OK confirmation button to start cooking.

Special functions

KEEP WARM	To maintain a constant temperature inside the oven - 60°C: for heating food. Ideally, the first shelf should be used. Both cooking time and end of cooking time can be selected.
DOUGH PROVING	To maintain constant temperature inside the oven - 35°C: to raise pasta, bread and pizza.
DEFROSTING	Ideal for thawing frozen food at room temperature. - Leave the food in its wrapping to prevent it drying out.

Additional Options with Manual Functions

These functions are only available with the selection of cooking time and/or end of cooking time.

Keep Warm

This function is used to maintain an oven temperature of 60°C at the end of cooking.

After setting cooking time and end of cooking time, press the OK button during cooking and select the Keep Warm function.

At the end of the desired time, return the Function knob to 0 to switch the oven off.

Extra browning

This function is used for browning food at the end of cooking time.

At the end of cooking, extra cooking time can be added, or the Extra browning function selected. This function is preset to last 5 minutes; press button <= to deactivate the function at any time.

Self-cleaning

Turning the Function knob to the Self-cleaning position (pyro), you can use the "+/-" knob to choose one of the oven's two self-cleaning options "Rapid"  or "Normal" .

These two functions differ in terms of set cycle duration (1 hour 15 minutes for the Rapid function and 3 hours for the Normal function).

With the normal self-cleaning function, duration can be changed from 2 to 3 hours.

By means of a guided sequence of operations, the oven allows you to set the Self-cleaning function end time (delay start). The oven will switch to stand-by mode and the Self-cleaning will begin automatically after the time calculated, in order to end the function at the set time.

N.B: before the self-cleaning cycle you are advised to remove the oven accessories.