

1. Control panel
 - 1.1. Function selector knob
 - 1.2. Minute minder
 - 1.3. Thermostat knob
 - 1.4. Red thermostat led
2. Cooling fan (not visible)
3. Grill heating element
4. Rear oven lamp
5. Circular heating element (not visible)
6. Fan
7. Oven cool door

ACCESSORIES

Wire shelf - Baking tray - Grill Pan Set

Oven function chart	
Function	Description of function
0 OVEN OFF	-
LAMP	<ul style="list-style-type: none"> To switch on the oven light.
DEFROSTING	<ul style="list-style-type: none"> Ideal for thawing frozen food at room temperature. The food should be placed in the oven in its wrapping to prevent it from drying out.
FAN/ THERMOVENTILATED	<ul style="list-style-type: none"> 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
GRILL	<ul style="list-style-type: none"> To grill steak, kebabs and sausages, to cook vegetables au gratin and to toast bread. Preheat the oven for 3 - 5 min. The oven door must be kept open during the cooking cycle. When cooking meat, pour a little water into the drip tray (on the bottom level) to reduce smoke and fat spatters. Ideally the meat should be turned during cooking.



















SWITCHING ON THE OVEN

Turn the selector knob to the required function. The oven light switches on.

Turn the thermostat knob clockwise to the required temperature. The red thermostat led lights up, switching off again when the oven reaches the selected temperature. At the end of cooking, turn the knobs to "0".

MINUTE MINDER

The minute minder allows a time of between 1 and 60 minutes to be set. To set the minute minder, first turn it clockwise all the way round and then set it to the desired time. Once the set time has elapsed, a signal sound will be emitted.

FOOD	Function	Level (from the bottom)	Temperature (°C)	Cooking time min.
Lamb/Veal/Beef/Pork		2	190-210	90-110
Chicken/Rabbit/Duck		2	190-200	65-85
Turkey/Goose		2	190-200	140-180
Fish		2	180-200	50-60
Stuffed peppers and tomatoes/roast potatoes		2	180-200	50-60
Leavened cakes		2	170-180	45-55
Filled pies		2	180-200	60-90
Biscuits		2	170-180	35-45
Lasagna		2	190-200	45-55
Pizza/Bread		2	200-225	40-50/15-18
Whole chicken		2	190-200	55-65
Roast beef		2	200-225	35-45
Roast meats		2	190-210	60-70
Fish (whole)		2	180-200	50-60
Toast		3/4	250	1.5-2.5
Cutlets/Sausages/Kebabs		3/4	250	35-45
Vegetables au gratin		3	250	5-8
1/2 chicken		3	250	40-50

Note: Cooking times and temperatures are based on using food quantities for about 4 servings.

CARE AND MAINTENANCE

Important: never clean the appliance with high pressure water or steam cleaning equipment.

Exterior of the oven

- Clean with a damp cloth. If it is very dirty, add a few drops of washing up detergent to the water. Wipe with a dry cloth.
- Do not use corrosive or abrasive detergents, which dull the surface.
In the event that one of these products comes into contact with the oven, immediately clean it using a damp cloth.
- Slight differences in colour on the front of the appliance are determined by the different materials used, such as glass, plastic and metal.

Ovens with aluminium front panel

- Clean using a delicate detergent and a soft window cleaning cloth or a microfibre cloth that does not leave fibres on the surface. Wipe horizontally, without exerting pressure.
- Do not use corrosive products, hard sponges or rough cloths. Clean the aluminium surfaces with a dry cloth.

Accessories

- Soak the accessories in water with washing up detergent immediately after use. Food residues can be easily removed using a brush or sponge.