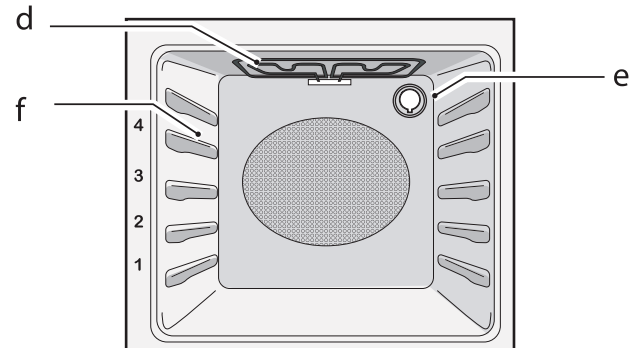
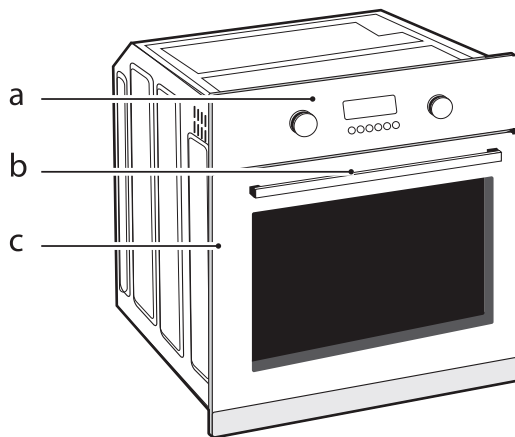


General Information

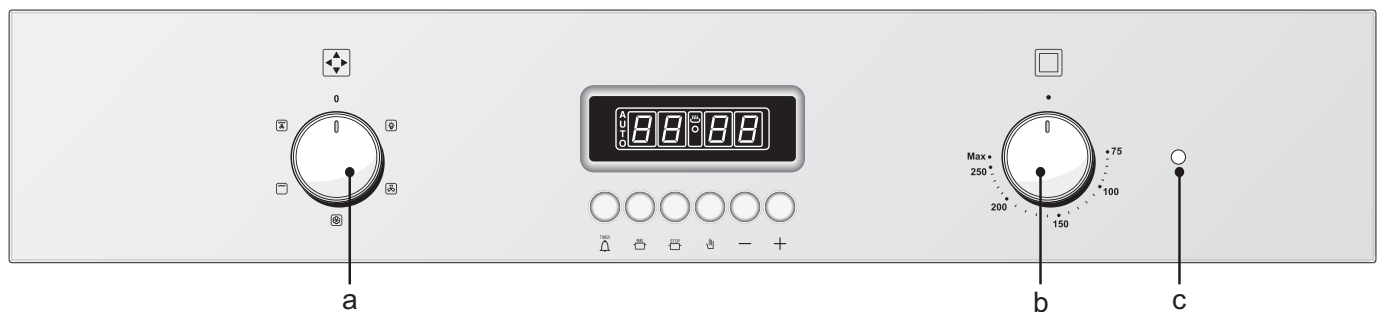
Oven layout



- a. Control panel
- b. Handle
- c. Oven Door

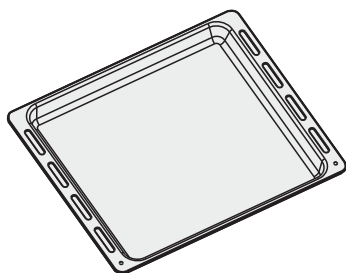
- d. Heating element
- e. Light
- f. Oven shelf positions

Control panel layout

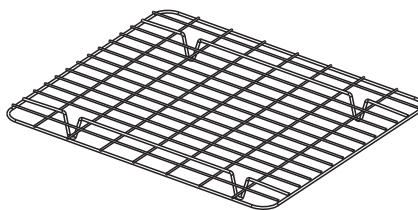


- a oven/ grill function knob
- b Main oven temperature indicator
- c oven / grill temperature indicator

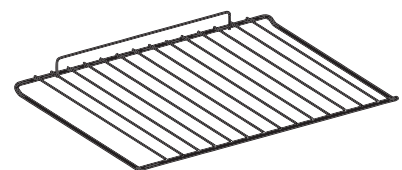
Accessories



Oven tray / grill pan



Grill pan wire rack / trivet



Oven shelf (x2 included)

Operating modes

Operating modes

All functions for the ovens and grill are listed in this section. Please note* depending on the model of your oven, the number and order of operating modes available may deviate from the illustrations shown below.



Lamp

Turns on the oven light. This will automatically activate the cooling fan (on fan cooled models only)



Defrosting

When the dial is set to this position. The fan circulates air at room temperature around the, frozen food so that it defrosts in a few minutes without the protein content of the food being changed or altered.



Circular Heating Element and Fan

Air that has been heated is blown by the fan onto the different levels. It is ideal for cooking different types of food at the same time (e.g. Meat and fish) without mixing tastes and smell. It cooks very gently and is ideal for sponge cakes, pastries, etc.



Grill

Using the top heating element. Success is guaranteed for mixed grills, kebabs and gratin dishes. The grill should be pre-heated to a high temperature for 5 minutes. White meats should always be placed at some distance from the grill element, the cooking time is slightly longer but the meat will be more succulent. Red meat and fish fillets can be placed directly onto the shelf with the drip tray placed beneath on lower shelf position.



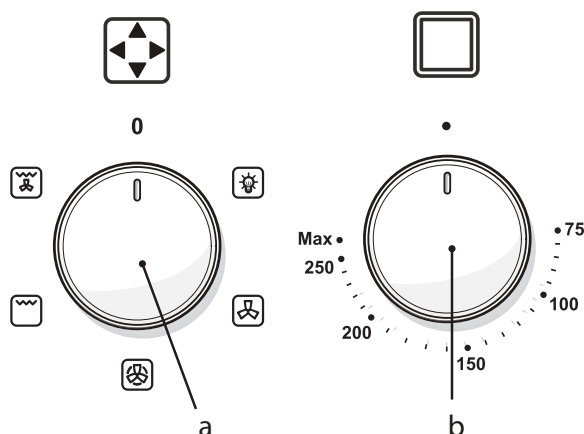
Grill and Fan

The top heating element is used in conjunction with the fan which circulates the hot air around the oven. Pre heating is recommended for red meats but is not necessary for white meats. Grilling is ideal for cooking thicker food items such as pork or poultry. Food to be grilled should be placed directly at the centre of the middle shelf.

By sliding the drip tray underneath the shelf it will ensure that any juices are collected. For best results always make sure that the food is not too close to the grill element and turn the food over half way through the cooking time.

How to operate the main oven and grill

Select temperature & Operating mode



- a. Oven function knob
b. Oven thermostat knob

The operating modes of the electric oven are selected with the function knob. The temperature is adjusted with the thermostat knob.

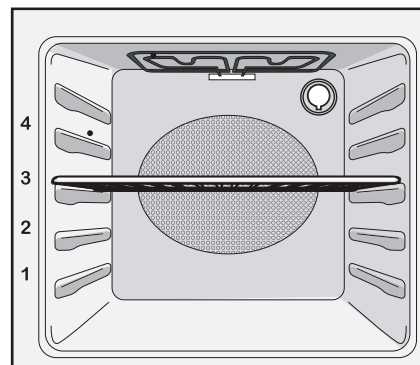
How to use the Oven & Grill

1. Set thermostat knob to the desired temperature.
2. Set function knob to the required operating mode.
3. Close the oven door

The oven heats up to the adjusted temperature and maintains it. During heating, the temperature indicator light will remain on until the desired temperature is reached.

Shelf positions

The oven has 4 shelf positions as illustrated below. It is important to position the wire shelf into the runners correctly.



! Please ensure shelves are fully inserted before closing the oven door, failure to do so could lead to damage to the door.

Warning -Do not place aluminium foil or baking trays on the base of the oven. This can lead to permanent damage to your appliance.

Warning -Do not place plates, dishes or trays on the floor of oven cavity when oven is in use.

Warning -Do not use the oven or grill cavity for storage when not in use.

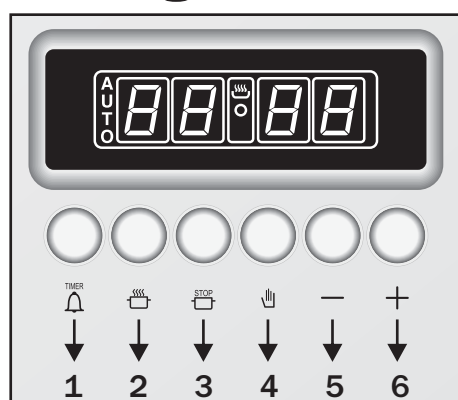
Switch off the electric oven

Turn function knob and thermostat knob to off position (top).

Use Of The Electronic Programmer

FUNCTION	HOW TO ACTIVATE IT	HOW TO SWITCH IT OFF	WHAT IT DOES	WHAT IT IS FOR
MINUTE MINDER	<ul style="list-style-type: none"> •Press and hold the button •Press the buttons— or + to set the required time •Release all the buttons 	<ul style="list-style-type: none"> •When the set time as elapsed an audible alarm is activated (this alarm will stop on its own, however it can be stopped immediately by pressing the button) 	<ul style="list-style-type: none"> •Sounds an alarm at the end of the set time. •To check how long is left to run press the button 	<ul style="list-style-type: none"> •Allows to use the oven as alarm clock (could be activated either with operating the oven or without operating the oven)
MANUAL FUNCTION	<ul style="list-style-type: none"> •Press the button •Set the cooking function with the oven function selector 	<ul style="list-style-type: none"> •Turn the oven function selector to position O. 	<ul style="list-style-type: none"> •Enables you to operate the oven. 	<ul style="list-style-type: none"> •For cooking the desired recipes
COOKING TIME	<ul style="list-style-type: none"> •Press and hold the COOKING TIME button •Press the buttons — or + to set the length of cooking required •Release all buttons •Set the cooking function with the oven function selector 	<ul style="list-style-type: none"> •When the time is elapsed the oven will switch off automatically. Should you wish to stop cooking earlier either turn the function selector to 0, or set time to 0:00 (COOKING TIME and — + buttons) 	<ul style="list-style-type: none"> •It allows to preset the cooking time required for the recipe chosen •To check how long is left to run press the COOKING TIME button. •To alter/change the preset time press COOKING TIME and — + buttons 	<ul style="list-style-type: none"> •At the end of the cooking set time, the oven will switch off automatically and an audible alarm will ring.
END OF COOKING	<ul style="list-style-type: none"> •Press and hold the STOP button •Press the buttons — + to set the time at which you wish the oven to switch off •Release the buttons •Set the cooking function with the oven function selector 	<ul style="list-style-type: none"> •At the time set, the oven will switch off. To switch off manually, turn the oven function selector to position O. 	<ul style="list-style-type: none"> •Enables you to set the end of cooking time •To check the preset time press the STOP button •To modify the preset time press buttons STOP + — + 	<ul style="list-style-type: none"> •This function is typically used with "cooking time" function. For example if the dish has to be cooked for 45 minutes and needs to be ready by 12:30, simply select the required function, set the cooking time to 45 minutes and the end of cooking time to 12:30. •Cooking will start automatically at 11:45 (12:30 minus 45 mins) and will continue until the pre-set end-of-cooking-time, when the oven will switch itself off automatically.

Setting The Correct Time



Keys for:

- 1- Alarm clock
- 2- Cooking time
- 3- End of cooking time
- 4- Switch on automatic keys for time adjustment:
- 5- Minus key
- 6- Plus key

WARNING.
If the STOP of cooking is selected without setting the length of cooking time, the oven will start cooking immediately and it will stop at the STOP of cooking time set.

WARNING : the first operation to carry out after the oven has been installed or following the interruption of power supply (this is recognizable the display pulsating and showing) is setting the correct time. This is achieved as follows

- 1- Press COOKING TIME and STOP button simultaneously. As alternative, press " " key.
- 2- Set clock with key " - " or " + ". By pressing the key shortly, you advance or reset the clock by one minute. When you keep the individual key pressed, the minutes are advanced or reset quickly.
- 3- Release all buttons.

ATTENTION the oven only operates if set on manual function or preset time.

Cooking Tables



The values indicated in the tables below are indicative. They may vary according to the type of food, the quantity and your preferences of cooking.



Baking and roasting

Level 1 is the bottom level in the oven.

Oven cooking table

FAN OVEN COOKING TABLE

Food	Cooking level number	Oven Function	Rack position	Temperature °C	Cooking Time min.
Cake in tray	One level		3	175	30....40
	2 levels		2 - 3	175	45....60
Cake in mould	One level		2	175	50....60
Cake in paper	One level		3	175	25....35
	2 levels		2 - 3	175	35....45
	3 levels		1 - 2 - 3	180	45....55
Sponge cake	One level		3	200	8....15
Cookies	One level		3	175	25....30
	2 levels		2 - 3	170....190	35....45
	3 levels		1 - 2 - 3	175	30....40
Dough pastry	One level		3	200	35....45
	2 levels		2 - 3	200	50....60
	3 levels		1 - 2 - 3	200	55....65
Filled savory pastry	One level		3	200	25....35
	2 levels		2 - 3	200	35....45
	3 levels		1 - 2 - 3	190	45....55
Leaven	One level		3	200	35....45
Lasagne	One level		3	200	30....40
Beefsteak (whole)/Roast	One level		3	25 min. 250 after 180....190	100....120
Lamb haunch (casserole)	One level		3	25 min. 220 after 180....190	70....90
Roast chicken	One level		2	15 min. 250 after 190	55....65
Turkey (5.5kg)	One level		1	25 min. 250 after 190	150....210
Fish	One level		3	200	20....30

While cooking with 2 trays at the same time, place the deep tray to the upper shelf and shallow tray to the lower shelf.

It is suggested to perform preheating for all foods.

Cooking and baking advice



Risk of scalding by hot steam! Take care when opening the oven door as steam may escape.

Tips for baking

- Use nonstick coated appropriate metal trays and containers or heat-resistant silicone moulds.
- Make best use of the space on the shelf.
- It is recommended to place the vessels in the middle of the shelf.
- Select the correct shelf position before turning the oven or grill on - don't move oven shelves when hot.
- Keep the oven door closed.

Tips for roasting

- Seasoning with lemon juice and black pepper will improve the cooking performance when cooking a whole chicken, turkey or a large piece of meat.
- Meat with bones takes about 15 to 30 minutes longer to cook than a roast of the same size without bones.
- Let meat rest in the oven for about 10 minutes after the cooking time. The juices will be better distributed throughout the meat and will not run out when the meat is cut.
- Fish in a heat proof dish should be placed at the medium or lower level.

Tips for grilling

- Grilling is ideal for cooking meat, fish and poultry and will achieve nice browning without drying out the food. Flat pieces, meat skewers and sausages are particularly suited for grilling, as are vegetables with a high water content, such as tomatoes and onions.
- Distribute the pieces to be grilled on the wire rack.
- Use tray or grill pan under the wire rack in order to collect dripping fat or juices.
- Adding some water to the grill pan will assist with cleaning.

Tips for baking cake

- If the cake is too dry, increase the temperature by 10 °C and decrease the cooking time.
- If the cake is wet, use less liquid or lower the temperature by 10 °C.
- If the cake is too dark on top, place it on a lower shelf, lower the temperature and increase the cooking time.
- If cooked well on the inside but sticky on the outside use less liquid, lower the temperature and increase the cooking time.

Tips for baking pastry

- If the pastry is too dry, increase the temperature by 10 °C and decrease the cooking time. Dampen the layers of pastry with a wash composed of milk, oil, egg.
- If the pastry takes too long to bake, pay attention to the thickness of the pastry you have prepared
- If the upper side of the pastry gets browned, but the lower part is not cooked, make sure that the amount of wash you have used for the pastry is not too much at the bottom of the pastry. Try to spread the wash equally over the pastry for an even browning.
- Cook the pastry in accordance with the mode and temperature given in the cooking table.

Tips for cooking vegetables

- If the vegetable dish runs out of juice and gets too dry, cook it in a dish with a lid instead of an open tray. Closed vessels will preserve the juice of the dish.
- If a vegetable dish is not cooked, boil the vegetables beforehand.