

## IMPORTANT SAFETY INSTRUCTIONS

### YOUR SAFETY AND THAT OF OTHERS IS VERY IMPORTANT

This manual and the appliance itself provide important safety warnings, to be read and observed at all times.



This is the danger symbol, pertaining to safety, which alerts users to potential risks to themselves and others.

All safety warnings are preceded by the danger symbol and the following terms:



**DANGER**

Indicates a hazardous situation which, if not avoided, will cause serious injury.



**WARNING**

Indicates a hazardous situation which, if not avoided, could cause serious injury.

All safety warnings give specific details of the potential risk present and indicate how to reduce risk of injury, damage and electric shock resulting from improper use of the appliance.

Carefully observe the following instructions:

- The appliance must be disconnected from the power supply before carrying out any installation work.
- Installation and maintenance must be carried out by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations. Do not repair or replace any part of the appliance unless specifically stated in the user manual.
- Power cable replacement must be carried out by a qualified electrician. Contact an authorized service centre.
- Regulations require that the appliance is earthed.
- The power cable must be long enough for connecting the appliance, once fitted in its housing, to the power supply socket.
- For installation to comply with current safety regulations, an all-pole disconnect switch with minimum contact gap of 3 mm must be utilized.
- Do not use multiple plug adapters or extension leads.
- Do not pull the power supply cable in order to unplug the appliance.
- The electrical components must not be accessible to the user after installation.
- Do not touch the appliance with any wet part of the body and do not operate it when barefoot.
- This appliance is designed solely for use as a domestic appliance for cooking food. No other type of use is permitted (e.g.: heating rooms). The Manufacturer declines all responsibility for inappropriate use or incorrect setting of the controls.

- This appliance can be used by children from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The accessible parts of the appliance may become very hot during use. Young children should be kept away from the appliance and supervised to ensure that they do not play with it.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years old shall be kept away, unless continuously supervised.
- During and after use, do not touch the heating elements or interior surfaces of the appliance - risk of burns. Do not allow the appliance to come into contact with cloths or other flammable materials until all the components have cooled sufficiently.
- At the end of cooking, exercise caution when opening the appliance door, letting the hot air or steam exit gradually before accessing the oven. When the appliance door is shut, hot air is vented from the aperture above the control panel. Do not obstruct the vent apertures.
- Use oven gloves to remove pans and accessories, taking care not to touch the heating elements.
- Do not place flammable materials in or near the appliance: a fire may break out if the appliance is inadvertently switched on.
- Do not heat or cook sealed jars or containers in the appliance. The pressure that builds up inside might cause the jar to explode, damaging the appliance.
- Do not use containers made of synthetic materials.
- Overheated oils and fats catch fire easily. Always remain vigilant when cooking foods rich in fat and oil.
- Do not leave the appliance unattended during food drying.
- If alcoholic beverages are used when cooking foods (e.g. rum, cognac, wine), remember that alcohol evaporates at high temperatures. As a result, there is a risk that vapours released by the alcohol may catch fire upon coming into contact with the electrical heating element.
- Do not use steam cleaning equipment.
- Do not touch the oven during the pyrolysis cycle. Keep children away from the oven during the pyrolysis cycle (only for ovens with Pyrolysis function).

- Only use the temperature probe recommended for this oven.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use aluminium foil to cover food in the cooking vessel (only for ovens with cooking vessel supplied).
- Use protective gloves to perform all unpacking and installation operations.

### **Scrapping of household appliances**

- This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations. Before scrapping, cut off the power supply cable.
- For further information on the treatment, recovery and recycling of household electrical appliances, contact your competent local authority, the collection service for household waste or the store where you purchased the appliance.

## **INSTALLATION**

After unpacking the oven, be sure that it has not been damaged during transport and that the oven door closes properly. In the event of problems, contact the dealer or your nearest After-sales Service. To avoid any damage, only remove the oven from its polystyrene foam base at the time of installation.

### **PREPARING THE HOUSING UNIT**

- Kitchen units in contact with the oven must be heat resistant (min 90°C).
- Carry out all cabinet cutting work before fitting the oven in the housing and carefully remove all wood chips and sawdust.
- After installation, the bottom of the oven must no longer be accessible.
- For correct appliance operation, do not obstruct the minimum gap between the worktop and the upper edge of the oven.

### **ELECTRICAL CONNECTION**

Be sure the power voltage specified on the appliance dataplate is the same as the mains voltage. The dataplate is on the front edge of the oven (visible when the door is open).

- Power cable replacement (cable type indicated on the connection label) must be carried out by a qualified electrician. Contact an authorized service centre.

### **INTERCONNECTING HOB AND OVEN**

**IMPORTANT:** do not connect the oven to the power supply before you have finished connecting the oven and hob. Before connecting the oven to the power supply, be sure that the hob is among the ones listed in the hob/oven pairing product sheet provided by your retailer. Connect the hob connectors to the oven connectors as shown in the Installation Instruction, be sure that you match the colours and that the connector slots are aligned. Insert the connectors and push them in until they click into place. Unscrew the nut of the ground screw (⊕) located on the top covering of the oven and insert the yellow/green earth wire, leaving the washer in place.

Firmly retighten the nut of the ground screw.

**IMPORTANT:** if the hob terminals do not match the connection and colours of the sockets on the oven, require the adapter kit, code AMC 873, available from After Sales Service.

### **GENERAL RECOMMENDATIONS**

#### **Before use:**

- Remove cardboard protection pieces, protective film and adhesive labels from accessories.
- Remove the accessories from the oven and heat it at 200° for about an hour to eliminate the smell and fumes from the insulating materials and protective grease.

#### **During use:**


- Do not place heavy objects on the door as they could damage it.
- Do not cling to the door or hang anything from the handle.
- Do not cover the inside of the oven with aluminium foil.
- Do not pour water into the inside of a hot oven; this could damage the enamel coating.
- Do not drag pots or pans across the bottom of the oven as this could damage the enamel coating.
- Be sure that the electrical cables of other appliances do not touch hot parts of the oven or become trapped in the door.
- Do not expose the oven to atmospheric agents.

## SAFEGUARDING THE ENVIRONMENT

### Disposal of packing material

The packing material is 100% recyclable and is marked with the recycle symbol (♻️). The various parts of the packing must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

### Scrapping the product

- This appliance is marked in compliance with European Directive 2002/96/EC, Waste Electrical and Electronic Equipment (WEEE).
- By ensuring this product is disposed of correctly, you will help avoid potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.
- The symbol  on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

### Energy saving

- Only pre-heat the oven if specified in the cooking table or your recipe.
- Use dark lacquered or enamelled baking moulds as they absorb heat far better.
- Switch the oven off 10/15 minutes before the set cooking time. Food requiring prolonged cooking will continue to cook even once the oven is switched off.

## DECLARATION OF CONFORMITY

- This oven, which is intended to come into contact with foodstuffs, complies with European Regulation (CE) n.1935/2004 and has been designed, manufactured and sold in conformity with the safety requirements of the “Low Voltage” directive 2006/95/CE (which replaces 73/23/CEE and subsequent amendments), the protection requirements of “EMC” 2004/108/CE.

## TROUBLESHOOTING GUIDE

### The oven does not work:

- Check for the presence of mains electrical power and if the oven is connected to the electrical supply.
- Turn off the oven and restart it to see if the fault persists.

### The door will not open:

- Turn off the oven and restart it to see if the fault persists.
- **Important:** during self-cleaning, the oven door will not open. Wait until it unlocks automatically (see paragraph “Cleaning cycle of ovens with pyrolysis function”).

### The electronic programmer does not work:

- If the display shows the letter “F” followed by a number, contact your nearest After-sales Service. Specify in this case the number that follows the letter “F”.

## AFTER-SALES SERVICE

### Before calling the After-Sales Service:

1. See if you can solve the problem yourself with the help of the suggestions given in the “Troubleshooting guide”.
2. Switch the appliance off and back on again it to see if the fault persists.

**If after the above checks the fault still occurs, get in touch with the nearest After-sales Service.**

Always specify:

- a brief description of the fault;
- the type and exact model of the oven;
- the service number (number after the word Service on the rating plate), located on the right hand edge of the oven cavity (visible when the oven door is open). The service number is also indicated on the guarantee booklet;
- your full address;
- your telephone number.

**SERVICE**



0000 000 00000

If any repairs are required, please contact an authorised **After-sales Service** (to guarantee that original spare parts will be used and repairs carried out correctly).

## CLEANING

### WARNING

- Do not use steam cleaning equipment.
- Clean the oven only when it is cool.
- Disconnect power before servicing.

#### Oven exterior

**IMPORTANT: do not use corrosive or abrasive detergents. If any of these products unintentionally comes into contact with the appliance, clean immediately with a damp microfibre cloth.**

- Clean the surfaces with a damp microfibre cloth. If it is very dirty, add a few drops of washing up detergent to the water. Finish off with a dry cloth.

#### Oven interior

**IMPORTANT: do not use abrasive sponges or metallic scrapers or scourers. Over time, these can ruin enamelled surfaces and the oven door glass.**

- After every use, allow the oven to cool then clean it preferably while it is still warm in order to remove built-up dirt and stains caused by food residues (e.g. food with a high sugar content).
- Use proprietary oven detergents and follow the manufacturer's instructions to the letter.
- Clean the door glass with a suitable liquid detergent. The oven door can be removed to facilitate cleaning (see MAINTENANCE).
- The top heating element of the grill (see MAINTENANCE) can be lowered (some models only) to clean the roof of the oven.

**N.B.: during prolonged cooking of foods with a high water content (e.g. pizza, vegetables, etc.) condensation may form on the inside of the door and around the seal. When the oven is cold, dry the inside of the door with a cloth or sponge.**

#### Accessories:

- Soak the accessories in water with washing up detergent immediately after use, handling them with oven gloves if still hot.
- Food residues can be easily removed using a brush or sponge.

#### Cleaning the rear wall and catalytic side panels of the oven (if present):

**IMPORTANT: do not use corrosive or abrasive detergents, coarse brushes, pot scourers or oven sprays which could damage the catalytic surface and ruin its self-cleaning properties.**

- Operate the oven empty with the fan-assisted function at 200°C for about one hour
- Next, leave the appliance to cool down before removing any food residue with a sponge.

## MAINTENANCE

### WARNING

- Use protective gloves.
- Ensure the oven is cold before carrying out the following operations.
- Disconnect power before servicing.

#### REMOVING THE DOOR

##### To remove the door:

1. Open the door fully.
2. Lift the catches and push them forwards as far as they will go (Fig. 1).
3. Close the door as far as it will go (A), lift it up (B) and turn it (C) until it is released (D) (Fig. 2).

##### To refit the door:

1. Insert the hinges in their seats.
2. Open the door fully.
3. Lower the two catches.
4. Close the door.

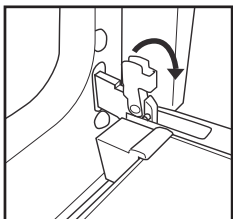


Fig. 1

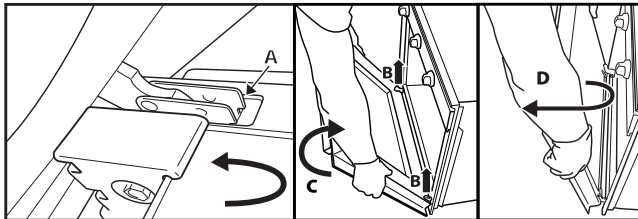


Fig. 2

#### MOVING THE TOP HEATING ELEMENT (SOME MODELS ONLY)

1. Remove the side accessory holder grilles (Fig. 3).
2. Pull the heating element out a little (Fig. 4) and lower it (Fig. 5).
3. To reposition the heating element, lift it up, pulling it slightly towards you, be sure it comes to rest on the lateral supports.

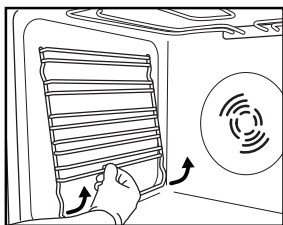


Fig. 3

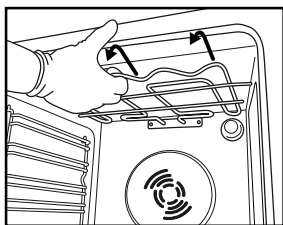


Fig. 4

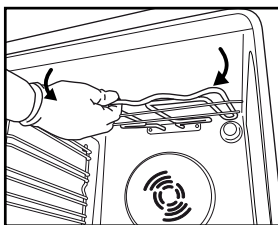


Fig. 5

## **REPLACING THE OVEN LAMP**

**To replace the rear lamp** (if present):

1. Disconnect the oven from the power supply.
2. Unscrew the lamp cover (Fig. 6), replace the lamp (see note for lamp type) and screw the lamp cover back on (Fig. 7).
3. Reconnect the oven to the power supply.

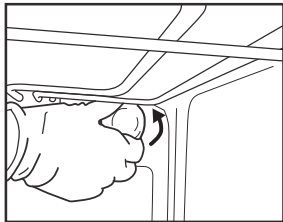


Fig. 6

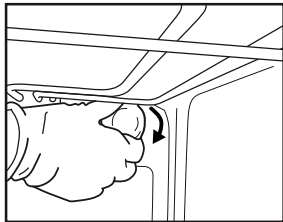


Fig. 7

### **N.B.:**

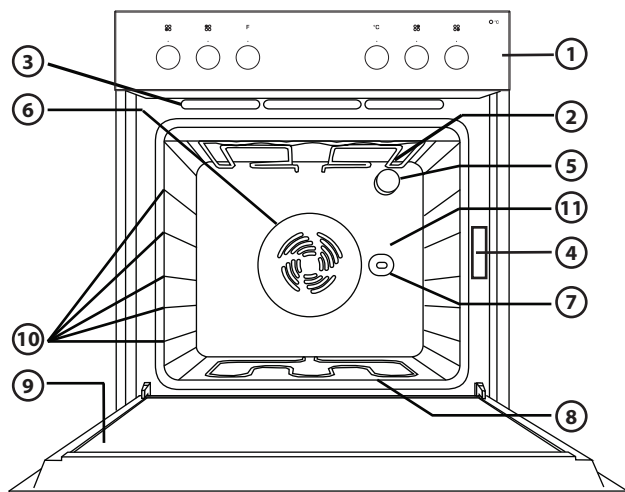
- Only use 25-40W/230V type E-14, T300°C incandescent lamps, or 20-40W/230 V type G9, T300°C halogen lamps (depending on model).
- The lamp used in the appliance is specifically designed for electrical appliances and is not suitable for household room illumination (Commission Regulation (EC) No 244/2009).
- Lamps are available from our After-sales Service.

### **IMPORTANT:**

- **If using halogen lamps, do not handle with bare hands since fingerprints can damage them.**
- **Do not use the oven until the lamp cover has been repositioned.**

## INSTRUCTIONS FOR OVEN USE

FOR ELECTRICAL CONNECTION, SEE THE PARAGRAPH ON INSTALLATION



1. Control panel
2. Upper heating element/grill
3. Cooling system (if present)
4. Dataplate (not to be removed)
5. Light
6. Baking ventilation system (if present)
7. Turnspit (if present)
8. Lower heating element (not visible)
9. Door
10. Position of shelves
11. Rear wall

### N.B.:

- At the end of cooking, after the oven has been switched off, the cooling fan may continue to run for a while.
- Your product may appear slightly different from the drawing.

## **COMPATIBLE ACCESSORIES**

(for the accessories supplied with oven refer to the tech fiche)

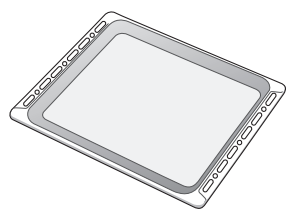


Fig. 1

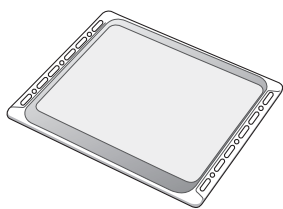


Fig. 2

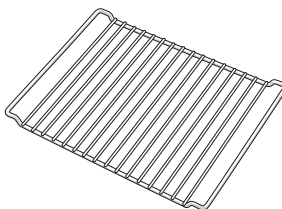


Fig. 3

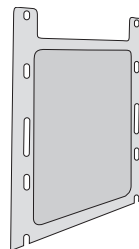


Fig. 4

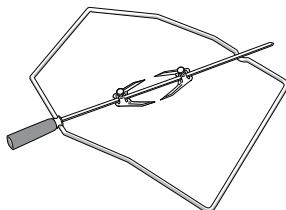


Fig. 5

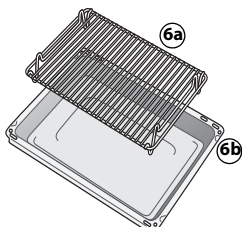


Fig. 6

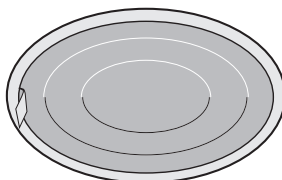


Fig. 7

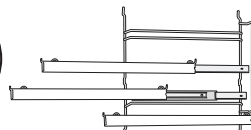


Fig. 8

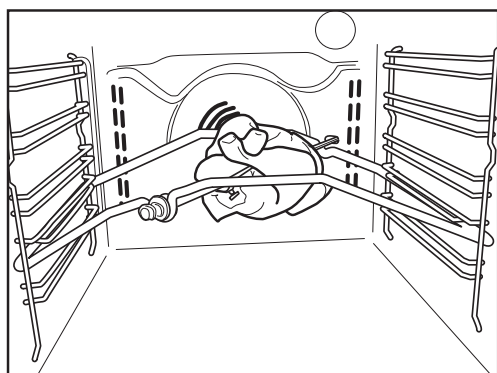


Fig. 9

### **Drip-tray (Fig. 1)**

For collecting fat and bits of food when placed under the wire shelf, or as a plate for cooking meat, chicken and fish, etc., with or without vegetables. Pour a little water into the drip-tray to avoid spatters of fat and smoke.

### **Baking tray (Fig. 2)**

For baking biscuits, cakes and pizzas.

### **Wire shelf (Fig. 3)**

For grilling food or as a support for pots, cake tins and other cooking receptacle. It can be placed on any available level. The wire shelf can be inserted with its curvature facing up or down.

### **Catalytic side panels (Fig. 4)**

These panels have a special microporous enamel coating that absorbs fat spatters. It is advisable to do an automatic cleaning cycle after cooking particularly fatty food (see CLEANING).

### **Turnspit (Fig. 5)**

Use the turnspit as indicated on Fig. 9. Also check "Recommended use and tips" section for advice.

### **Grill Pan Set (Fig. 6)**

The set comprises a wire shelf (6a) and an enameled recipient (6b). This set must be placed on the wire shelf (3) and used with the Grill function.

### **Grease filter (Fig. 7)**

Use **only** for particularly greasy cooking. Hook it on the rear wall of the oven compartment, opposite the fan. It can be cleaned in a dishwasher and used with the fan-assisted function.

### **Sliding shelves (Fig. 8)**

They allow the wire shelves and drip-trays to be pulled half out during cooking. Suitable for all the accessories, they can be cleaned in a dishwasher.



## **CONTROL PANEL DESCRIPTION**



### **N.B.:**

- If knobs on your oven are retractable, push them in the middle and they pop up.
- Your product may appear slightly different from the drawing.

1. Function selector knob
2. Thermostat knob
3. Red thermostat led
4. Hob control knobs

### **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 (except for the defrost function), switching off again when the oven reaches the selected temperature. At the end of cooking, turn the knobs to "0".








### **HOW TO USE THE HOB**

The oven control panel features 4 adjustable knobs for cooktop operation. The cooktop control knobs are marked with a numerical scale corresponding to different power settings, and a series of function symbols (see the instructions supplied with the hob).

















### **IMPORTANT:**


















- When using the cast iron hotplates for the first time, set the knobs to 6 and allow them to operate for approx. 3 minutes in order to eliminate odours, placing a pot with an appropriate diameter and half full of water on each hotplate.
- Do not leave the hot plates turned on when they are empty.
- Use pots and pans specifically designed for electric hobs, particularly those with multiple layer flat-bottoms.
- Use pans whose bottom diameter is equal to that of the hotplates, or slightly larger.




## FUNCTION DESCRIPTION TABLE

FUNCTION		DESCRIPTION
	OFF	-
	LAMP	To switch on the oven light.
	CONVENTIONAL	To cook any kind of dish on one shelf only. Use the 2nd shelf. Preheat the oven to the required temperature. The thermostat led turns off when the oven is ready and food can be placed in it.
	CONVECTION BAKE	For baking cakes with liquid filling (sweet or savoury) on a single shelf. This function can also be used for cooking on two shelves. Switch the position of the dishes to cook food more evenly. Use the 2nd shelf to cook on one shelf only, and the 1st and 3rd to cook on two shelves. Preheat the oven before cooking.
	GRILL	To grill steak, kebabs and sausages; to cook vegetables au gratin and toast bread. Place food on the 4th shelf. When grilling meat, use the drip tray to collect the cooking juices. Position it on the 3rd shelf, adding approx. half a litre of water. Preheat the oven for 3-5 min. During cooking the oven door must remain closed.
	TURBOGRILL	To roast large joints of meat (legs, roast beef, chickens). Position the food on the middle shelves. Use the drip tray to collect the cooking juices. Position it on the 1st/2nd shelf, adding approx. half a litre of water. It is advisable to turn the meat over during cooking for more even browning. The oven does not have to be preheated. During cooking the oven door must remain closed. With this function you can also use the turnspit, if provided.
	DEFROSTING	To speed up defrosting of food. Place food on the middle shelf. Leave food in its packaging in order to prevent it from drying out on the outside.

## COOKING TABLE

Recipe	Function	Preheating	Shelf (from bottom)	Temperature (°C)	Time (min)	Accessories
Leavened cakes		Yes	2	150-175	35-90	Cake tin on wire shelf
		Yes	1-3	150-170	30-90	Shelf 3: cake tin on wire shelf (switch levels halfway through cooking) Shelf 1: cake tin on wire shelf
Filled pies (cheesecake, strudel, apple pie)		Yes	2	150-190	30-85	Drip tray / baking tray or cake tin on wire shelf
		Yes	1-3	150-190	35-90	Shelf 3: cake tin on wire shelf (switch levels halfway through cooking) Shelf 1: cake tin on wire shelf
Biscuits / Tartlets		Yes	3	170-180	15-40	Drip tray / baking tray
		Yes	1-3	150-175	20-45	Shelf 3: wire shelf (switch levels halfway through cooking) Shelf 1: drip tray / baking tray
Choux buns		Yes	3	180	30-40	Drip tray / baking tray
		Yes	1-3	170-190	35-45	Shelf 3: oven tray on wire shelf (switch levels halfway through cooking) Shelf 1: drip tray / baking tray
Meringues		Yes	3	90	120-130	Drip tray / baking tray
		Yes	1-3	90	130-150	Shelf 3: oven tray on wire shelf (switch levels halfway through cooking) Shelf 1: drip tray / baking tray
Bread / Pizza / Focaccia		Yes	2	190-250	15-50	Drip tray / baking tray
		Yes	1-3	190-250	25-45	Shelf 3: oven tray on wire shelf (switch levels halfway through cooking) Shelf 1: drip tray / baking tray
Frozen pizza		Yes	2	250	10-15	Shelf 2: drip tray / baking tray or wire shelf
		Yes	1-3	250	10-20	Shelf 3: oven tray on wire shelf (switch levels halfway through cooking) Shelf 1: drip tray / baking tray
Savoury pies (vegetable pie, quiche lorraine)		Yes	2	175-200	40-50	Cake tin on wire shelf
		Yes	1-3	180-190	40-55	Shelf 3: cake tin on wire shelf (switch levels halfway through cooking) Shelf 1: cake tin on wire shelf

Recipe	Function	Preheating	Shelf (from bottom)	Temperature (°C)	Time (min)	Accessories
Vols-au-vent / Puff pastry savouries		Yes	3	180-200	20-30	Drip tray / baking tray
		Yes	1-3	180-190	20-40	Shelf 3: oven tray on wire shelf (switch levels halfway through cooking)
						Shelf 1: drip tray / baking tray
Lasagna / Baked pasta / Cannelloni / Flans		Yes	2	190-200	40-65	Drip tray or oven tray on wire shelf
Lamb / Veal / Beef / Pork 1Kg		Yes	2	190-200	90-110	Drip tray or oven tray on wire shelf
Chicken / Rabbit / Duck 1 Kg		Yes	2	190-200	65-85	Drip tray or oven tray on wire shelf
Turkey / Goose 3 Kg		Yes	1 / 2	190-200	140-180	Drip tray or oven tray on wire shelf
Baked fish / en papillote (fillet, whole)		Yes	2	180-200	40-60	Drip tray or oven tray on wire shelf
Stuffed vegetables (tomatoes, courgettes, aubergines)		Yes	2	175-200	50-60	Oven tray on wire shelf
Toast		Yes	4	200	2-5	Wire shelf
Fish fillets / steaks		Yes	4	200	30-40	Shelf 4: wire shelf (turn food halfway through cooking)
						Shelf 3: drip tray with water
Sausages / Kebabs / Spare ribs / Hamburgers		Yes	4	200	30-50	Shelf 4: wire shelf (turn food halfway through cooking)
						Shelf 3: drip tray with water
Roast chicken 1-1,3 Kg		-	2	200	55-70	Shelf 2: wire shelf (turn food two thirds of the way through cooking if necessary)
						Shelf 1: drip tray with water
Roast chicken 1-1,3 Kg		-	2	200	60-80	Shelf 2: turnspit (if present)
						Shelf 1: drip tray with water
Roast beef rare 1Kg		-	2	200	35-50	Oven tray on wire shelf (turn food two thirds of the way through cooking if necessary)
Leg of lamb / Shanks		-	2	200	60-90	Drip tray or oven tray on wire shelf (turn food two thirds of the way through cooking if necessary)
Roast potatoes		-	2	200	45-55	Drip tray / baking tray (turn food two thirds of the way through cooking if necessary)
Vegetable gratin		-	2	200	20-30	Oven tray on wire shelf









Recipe	Function	Preheating	Shelf (from bottom)	Temperature (°C)	Time (min)	Accessories
Lasagna & Meat		Yes	1-3	200	50-100*	Shelf 3: oven tray on wire shelf (turn food two thirds of the way through cooking if necessary)
						Shelf 1: drip tray or oven tray on wire shelf
Meat & Potatoes		Yes	1-3	200	45-100*	Shelf 3: oven tray on wire shelf (turn food two thirds of the way through cooking if necessary)
						Shelf 1: drip tray or oven tray on wire shelf
Fish & Vegetables		Yes	1-3	180	30-50*	Shelf 3: oven tray on wire shelf (switch levels halfway through cooking)
						Shelf 1: drip tray or oven tray on wire shelf

\* Cooking time is approximate. Food can be removed from the oven at different times depending on personal preference.

Cooking times may be longer, depending on the dish.

**N.B.:** The cooking function symbols can be slightly different from the drawing.

**N.B.:** cooking times and temperatures are approximate for 4 portions.

Cooktop Function Table	
Function	Description of function
 <b>GENTLE HEAT</b> (depending on model)	To allow dough to rise, to soften butter taken from the fridge, to keep baby bottles or food warm, also for making yoghurt, melting chocolate, etc. This function is only available when the residual heat indicator is on. For this function, make sure the residual heat indicator of the desired hotplate is on. Turn the knob to  . To deselect the function, change the position of the knob.
 <b>HEAT MAINTENANCE</b>	To maintain a constant temperature of 60° until the end of cooking. To select this function, turn the knob to  .
 <b>FAST BOIL</b>	This function is used to bring water to the boil rapidly and remains on for a preset time. At the end of the preset time, the cooktop automatically returns to the maximum power setting. This function can be selected even during cooking. Attention: Before selecting this function, make sure a filled pot is positioned on the selected hotplate in order to avoid any damage to the cooktop surface. The stated performance values for this function are those guaranteed for all glass ceramic cooktops. For this function, place the pot on the selected hotplate and turn the knob to  . To deselect, change the position of the knob.
 <b>DUAL ZONE</b> (depending on model)	This is available on the front left and rear left hotplates. This extends the heating area of the cooktop in order to allow the use of large, oval or rectangular pots or cooking receptacles. To select this function: turn the knob to  and wait until the residual heat indicator for the hotplate begins to flash. Select the power setting required by turning the knob anti-clockwise. The residual heat indicator remains on to indicate that the cooktop is in use. To deselect, turn the knob to "0".

## RECOMMENDED USE AND TIPS

### How to read the cooking table

The table indicates the best function to use for any given food, to be cooked on one or more shelves at the same time. Cooking times start from the moment food is placed in the oven, excluding pre-heating (where required). Cooking temperatures and times are purely for guidance and will depend on the amount of food and type of accessory used. Use the lowest recommended values to begin with and, if the food is not cooked enough, then move on to higher values. Use the accessories supplied and preferably dark coloured metal cake tins and oven trays. You can also use pans and accessories in pyrex or stoneware, but bear in mind that cooking times will be slightly longer. To obtain best results, carefully follow the advice given in the cooking table for the choice of accessories (supplied) to be placed on the various shelves.

#### **Cooking different foods at the same time**

Using the "CONVECTION BAKE" function, you can cook different foods which require the same cooking temperature at the same time (for example: fish and vegetables), using different shelves. Switch levels two-thirds through cooking if necessary. Remove the food which requires less cooking time and leave food which requires longer cooking time in the oven.

#### **Desserts**

- Cook delicate desserts with the conventional function on one shelf only. Use dark coloured metal cake tins and always position them on the wire shelf supplied. To cook on more than one shelf, select the forced air function and stagger the position of the cake tins on the shelves, aiding optimum circulation of the hot air.
- To check whether a raising cake is cooked, insert a wooden toothpick into the centre of the cake. If the toothpick comes out clean, the cake is ready.
- If using non-stick cake tins, do not butter the edges as the cake may not rise evenly around the edges.
- If the cake "sinks" during cooking, set a lower temperature the next time, perhaps reducing the amount of liquid in the mixture and mixing more gently.
- For sweets with moist fillings (cheesecake or fruit pies) use the "CONVECTION BAKE" function. If the base of the cake is soggy, lower the shelf and sprinkle the bottom of the cake with breadcrumbs or biscuit crumbs before adding the filling.

#### **Meat**

- Use any kind of oven tray or pyrex dish suited to the size of the piece of meat being cooked. For roast joints, it is best to add some stock to the bottom of the dish, basting the meat during cooking for added flavour. When the roast is ready, let it rest in the oven for another 10-15 minutes, or wrap it in aluminium foil.
- When you want to grill meat, choose cuts with an even thickness all over in order to achieve uniform cooking results. Very thick pieces of meat require longer cooking times. To prevent the meat from burning on the outside, lower the position of the wire shelf, keeping the food farther away from the grill. Turn the meat two thirds of the way through cooking.

To collect the cooking juices it is advisable to place a drip-tray with half a litre of water directly under the grill on which the meat is placed. Top-up when necessary.

#### **Turnspit (only in some models)**

Use this accessory to evenly roast large pieces of meat and poultry. Place the meat on the turnspit rod, tying it with string if chicken, and check that it is secure before inserting the rod in the seat located on the front wall of the oven and resting it on the respective support. To prevent smoke and to collect cooking juices, it is advisable to place a drip-tray with half a litre of water on the first level. The rod has a plastic handle which must be removed before starting to cook, and used at the end of cooking to avoid burns when taking the food out of the oven.

#### **Pizza**

Lightly grease the trays to ensure the pizza has a crispy base. Scatter the mozzarella over the pizza two thirds of the way through cooking.