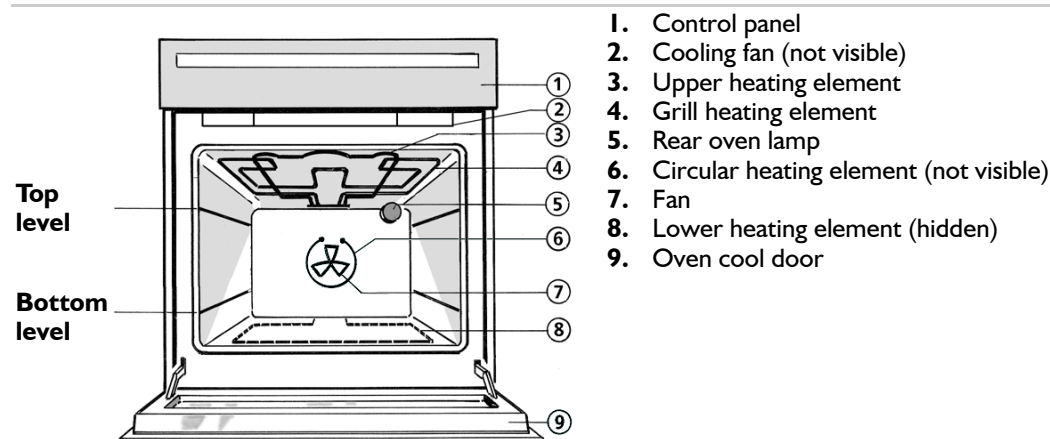
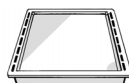




ACCESSORIES

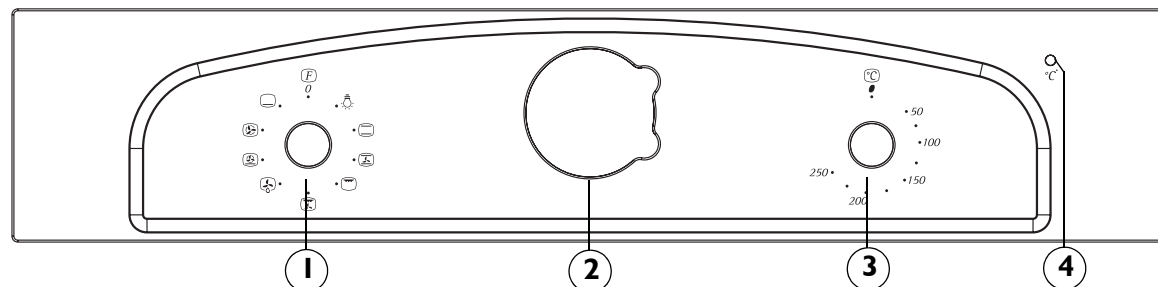
Drip tray:



2 wire shelves:



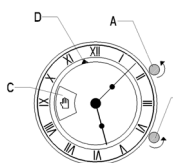
CONTROL PANEL



1. Function selector knob
2. Analog clock

3. Thermostat knob
4. Red thermostat led

ANALOG CLOCK



The analog clock allows:

- 1) Viewing the time of the day. To adjust the time of the day, press the button (B) and turn it anticlockwise to set the time.
- 2) Programming the cooking start time. The maximum programmed cooking start time is 12 hours. Programming the cooking time. Select the cooking time (available with any function) to turn the oven on for a specified period of time. At the end of the specified time the oven will switch off automatically. The minimum programmed cooking time is 5 minutes and the maximum programmed cooking time is 180 minutes.

a) MANUAL COOKING

- 1) Turn the button (B) anticlockwise (without pressing), until the symbol is displayed in the window.
- 2) Press the button (A) and turn it anticlockwise until the triangle (D) points to the time shown on the clock (hour hand). **The button clicks when turned to the proper position.**
- 3) Turn the selector knob to the required symbol. *The oven light switches on.*
- 4) Turn the thermostat knob clockwise to the required temperature. *The red thermostat indicator light switches on.*
- 5) At the end of cooking, **turn the knobs to OFF (0 - •)** because in manual mode the oven will NOT switch off automatically.

Oven function chart		
Function	Description of function	
0 OVEN OFF	-	
LAMP	To switch on the oven light.	
STATIC	- To cook meat, fish and chicken on the same level. - Preheat the oven to the required cooking temperature and place the food inside as soon as the red thermostat L.E.D. switches off. - Ideally, the second or third shelf level should be used.	
PASTRY/FAN	- To cook on up to two different shelf levels. - If necessary, switch the positions of the dishes to cook food more evenly. - It is not necessary to preheat the oven (except for pizzas and focaccias).	
GRILL	- 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 closed 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.	
TURBO GRILL	- To grill large joints of meat (roast beef and other roast meats). - The oven door must be kept closed during the cooking cycle. - When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. - Turn the meat during grilling.	
DEFROSTING	- 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.	
TURBOFAN	To cook on one level (e.g.: fruit, cakes, timbales, vegetables, pizza, poultry).	
FAN/THERMOVENTILATED	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	
BOTTOM HEATING ELEMENT	- To finish cooking fruit or cheese cakes or to thicken sauce. - Use this function for the last 10/15 minutes of cooking.	

b) MANUAL COOKING WITH COOKING START TIME

- 1) Turn the button (B) anticlockwise (without pressing), until the symbol is displayed in the window.
- 2) Press the button (A) and turn it anticlockwise until the triangle (D) points to the time at which cooking is to start (e.g. in figure: 11.30).
- 3) Turn the selector knob to the required symbol.
- 4) Turn the thermostat knob clockwise to the required temperature.
- 5) At the end of cooking, **turn the knobs to OFF (0 - •)** because in manual mode the oven will NOT switch off automatically.

c) PROGRAMMED COOKING WITH COOKING START TIME AND COOKING DURATION

- 1) Turn the button (B) anticlockwise (without pressing) until the required cooking duration is displayed in the window (C) (5 - 180 min.).
- 2) Press the button (A) and turn it anticlockwise until the triangle (D) points to the time at which cooking is to start (e.g. in figure: 11.30).
- 3) Turn the selector knob to the required symbol.
- 4) Turn the thermostat knob clockwise to the required temperature.
- 5) At the end of the set cooking time an acoustic signal will sound and the oven will switch off automatically. To exclude the acoustic signal, turn button (B) anticlockwise (without pressing) until the symbol is displayed in the window.
- 6) **At the end of the set cooking time, cooking may be prolonged by following the instructions given above, or by using the manual cooking procedure.**

d) PROGRAMMED COOKING WITH COOKING DURATION

- 1) Turn the button (B) anticlockwise (without pressing) until the required cooking duration is displayed in the window (C) (5 - 180 min.).
- 2) Press the button (A) and turn it anticlockwise until the triangle (D) points to the time shown on the clock (hour hand). **The button clicks when turned to the proper position.**
- 3) Turn the selector knob to the required symbol. *The oven light switches on.*
- 4) Turn the thermostat knob clockwise to the required temperature. *The red thermostat indicator light switches on.*
- 5) At the end of the set cooking time an acoustic signal will sound and the oven will switch off automatically. To exclude the acoustic signal, turn button (B) anticlockwise (without pressing) until the symbol is displayed in the window.

At the end of the set cooking time, cooking may be prolonged by following the instructions given above, or by using the manual cooking procedure

HOW TO OPERATE 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 time:
 - Turn the knob to "0".

COOKING TABLES

FOOD	Function	Pre heating	Level (from the bottom)	Temperature (°C)	Cooking time min.
MEAT Lamb, Kid, Mutton		X	2	200	90 - 110
		X	2	200	100 - 110
		X	2	200	100 - 110
Veal, Beef, Pork		X	2	200	90 - 110
		X	2	200	90 - 110
		X	2	200	90 - 110
Chicken, Rabbit, Duck		X	2	200	70 - 80
		-	2	190	70 - 80
		X	2	200	70 - 80
Turkey (kg. 3-5)		X	2	210	160 - 180
		X	2	200	170 - 180
		X	2	200	170 - 180
Goose (2 Kg)		X	2	210	100 - 130
		X	2	200	100 - 130
		X	2	200	100 - 130
FISH(1 kg) Gilt-head, Bass, Tuna, Salmon, Cod		X	2	200	60 - 80
		-	2	190	60 - 80
		X	2	190	60 - 80
FISH (< 1 kg - steaks) Swordfish, Tuna		X	2	190	50 - 60
		-	2	190	50 - 60
		X	2	190	50 - 60
VEGETABLES Peppers, Tomatoes, Roast potatoes		X	2	190	50 - 60
		-	2	190	50 - 60
		X	2	190	50 - 60
SWEETS, PASTRIES, ETC. Leavened cakes		X	2	180	40 - 50
		X	2	180	40 - 50
		X	2	180	40 - 50
Filled pies (with cheese)		X	2	190	60 - 90
		-	2	180	60 - 90
		-	2	180	60 - 90
Tarts		X	2	190	40 - 50
		X	2	180	40 - 50
		X	2	180	40 - 50
Apple strudel, Crêpes		X	2	200	50 - 60
		X	1-3	190	50 - 60
		X	2	190	50 - 60
Biscuits, Sponge rings, Shortbread		X	2	180	20 - 30
		X	1-3	180	30 - 40
		X	2	180	30 - 40
Choux buns, Sweet sponge rolls		X	2	180	35 - 45
		X	1-3	180	35 - 45
		X	2	180	35 - 45

FOOD	Function	Pre heating	Level (from the bottom)	Temperature (°C)	Cooking time min.
Savoury pies, Filled fruit pies, e.g. Pineapple, Peach		X	2	200	50 - 60
		X	2	190	45 - 55
		X	2	190	45 - 55
Lasagna, potatoes au gratin, cannelloni, pasta timbales		X	2	200	40 - 50
		X	2	190	40 - 50
		X	2	190	40 - 50
Bread		X	2	210	30 - 40
		X	1-3	210	30 - 40
		X	2	210	30 - 40
pizza		X	2	225	15 - 20
		X	1-3	210	20 - 30
		X	2	210	20 - 30
Vol-au-vents		X	2	210	20 - 30
		X	1-3	200	30 - 40
		X	2	200	30 - 40
Soufflés		X	2	200	40 - 50
		X	2	190	50 - 60
		X	2	190	50 - 60

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Pre heating	Level (from the bottom)	Temperature (°C)	Cooking time min.
Toast		X	3-4	200-225	10 - 15
Steak		X	3-4	200-225	30 - 40
Cutlets		X	3-4	200-225	30 - 40
Sausages		X	3	200-225	30 - 40
Chops		X	3	200-225	30 - 40
Fish (steaks)		X	3	200-225	30 - 40
Chicken legs		X	3	200-225	40 - 50
Kebabs		X	3	200-225	40 - 50
Spare ribs		X	3	200-225	40 - 50
1/2 chicken		X	3	200-225	40 - 50
1/2 chicken		-	3	200-225	40 - 50
Whole chicken		-	2-3	200-225	60 - 70
Roast (pork, beef)		-	2-3	200-225	60 - 80
Duck		-	1-2	200-225	60 - 80
Leg of lamb		-	1-2	200-225	80 - 100
Roast beef		-	2	200-225	60 - 70
Roast potatoes		-	2-3	200-225	40 - 50
Fish, e.g. gilt-head, trout		-	3	190-200	40 - 50

Note: Cooking times and temperatures are for guidance only.