

Top Oven

- 1. Control panel
- 2. Top oven cooling fan* (not visible)
- 3. Top oven light
- 4. Top oven grill heating element
- 5. Top oven bottom heating element (not visible)
- 6. Top oven door hinges
- 7. Top oven door

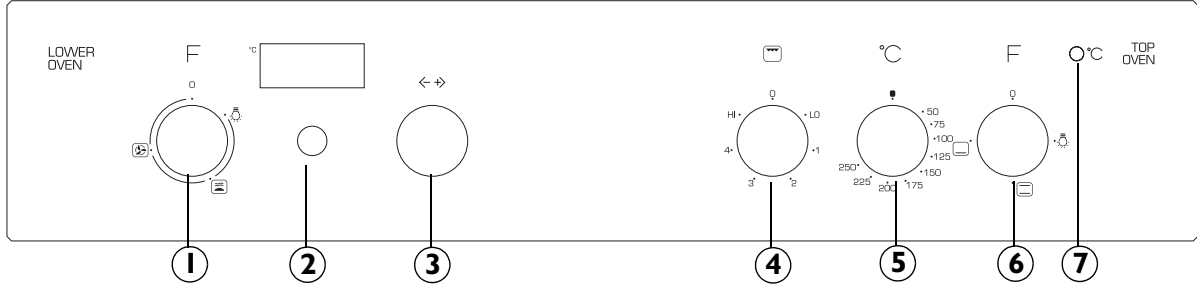
Lower Oven:

- 8. Lower oven cooling fan
- 9. Lower oven light
- 10. Lower oven round heating element (not visible)
- 11. Cavity fan (not visible)
- 12. Lower oven door hinges
- 13. Lower oven cool door

*N.B.: The lower oven cooling fan switches on only when the oven has reached a certain temperature. The top oven cooling fan start immediately. After the oven switches off, the cooling fans may, however, continue to run for a certain time to ensure proper cooling.

ACCESSORIES

- Grid
- Grill pan set



Lower Oven:

- 1. ON/OFF - Function Selector Knob.
- 2. Confirm and programme selection button
- 3. Pre-set values changing knob (temperature, time, levels)

Top Oven:

- 4. Grill knob ON/OFF and grilling power
- 5. Thermostat knob
- 6. Function Selector Knob.
- 7. Thermostat light. Turns off when oven reaches the set temperature.

Retractable knobs:

- To use this type of knob, press it in the middle.
- The knob comes out.
- Turn it to the required position.

Once cooking is over, turn the knob to 0 and press it again to restore it to its original position.

LOWER OVEN FUNCTIONS TABLE			
Function	Preset temperature	Adjustable temperature	Description of function
0 Oven OFF	-	-	-
LAMP	-	-	To switch on the oven light.
MLTF -HEAT MAINTENANCE	35°C - 60°C	35°C - 60°C	<ul style="list-style-type: none">• MLTF -35°C Rising is with the lamp off, to maintain a uniform temperature in the oven.• Heat maintenance-60°C• To maintain a uniform temperature of 60°C
FAN/THERMO-VENTILATED	160°C	50°C - 250°C	<ul style="list-style-type: none">• To cook (without preheating) foods that require the same cooking temperature on one or more shelves.

TOP OVEN FUNCTIONS TABLE	
Function	Description of function
0 Oven OFF	-
LAMP	To switch on the oven light.
STATIC	<ul style="list-style-type: none">• To cook meat, fish and poultry in the oven.
BOTTOM HEATING ELEMENT	<ul style="list-style-type: none">• To finish cooking fruit or cheese cakes or to thicken sauce.
SINGLE GRILL	<ul style="list-style-type: none">• To cook meat (smoked bacon, steaks, sausages, etc.) and to make toast.• Turn the food during grilling.

STARTING THE LOWER OVEN: When the oven is connected to the power supply for the first time, or re- connected after a power failure, the display shows "STOP".

To start the oven:

- turn knob 1 to "0".
- press button 2.

The display shows "--:--".

USING THE LOWER OVEN:

Please refer to the separate instructions for use of the electronic programmer

USING THE TOP OVEN:

Grill Function:



















Grill : turn the grill knob (4) to the required grilling position.

Oven Light : turn the function selector knob (6) to the required position.





Static and **Bottom heating** function:






- 1. Turn the function selector knob (6) to the required position.
- 2. Turn the thermostat knob (5) to the required temperature.

LOWER OVEN FOOD COOKING TABLES

FOOD	Function	Preheating	Shelf (from the bottom)	Temperature (°C)	Cooking time (min. approx.)
MEAT Lamb, Kid, Mutton (kg. 1)		-	2	190	75 - 95
Roast (Veal, Pork, Beef) (kg. 1)		-	2	190	70 - 90
Chicken, Rabbit, Duck		-	2	190	60 - 80
Turkey (kg. 6) + level. 3 browning		-	1	190	170 - 180
Goose (2 Kg)		-	2	190	90 - 110
FISH (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Trout		-	2	190	40 - 60
VEGETABLES Stuffed tomatos/peppers		-	2	200	50 - 60
Baked potatoes		-	2	190	45 - 50
Raw vegetables au gratin (e.g. Fennel, Cabbage, Asparagus, Celery)		-	2	200	50 - 60
SWEETS, PASTRIES, ETC. Raising cakes (sponges)		-	3	160	35 - 45
Tarts		-	2	180	35 - 45
Rich fruit cake		-	2	160	100 - 110
Biscuits		-	1 - 3	160	25 - 35
Cream puffs		-	1 - 3	180	40 - 50
Savoury Pies		-	3	190	45 - 55
Lasagne		-	2	200	45 - 55
Meringues		-	1 - 3	80	150 - 180
Vol-au-vents		X	1 - 3	200	20 - 25

TOP OVEN FOOD COOKING TABLES

FOOD	Function	Preheating	Shelf (from the bottom)	Temperature (°C)	Cooking Time (min. approx.)
Scones		X	1	200	20-25
Victoria Sandwich cake		X	1	170	20-30
Small cakes		X	1	160	20-30
Rich fruit cake		X	1	150	100-110

FOOD	Function	Preheating (5 minutes)	Shelf (from the bottom)	Power level	Cooking Time (min. approx.)
Toasts		X	2 Pan set	4	1-3
Pork chops		X	1/2 Pan set	4	30-35
Spits		X	1/2 Pan set	4	35-40
Bacon rasher		X	1/2 Pan set	4	5-10
Sausages		X	1/2 Pan set	4	15-20

N.B.: Cooking times and temperatures are given merely as a guide.