

# OVEN INSTRUCTIONS

## APARTMENT 403



### 1 Temperature knob

This knob allows you to select the cooking temperature.

Turn the knob clockwise to the required value, between the minimum and maximum setting.

### 2 "Touch" Programmer clock

Useful for displaying the current time, setting programmed cooking operations and programming the minute minder timer.

### 3 Thermostat indicator light

The indicator light comes on to indicate that the oven is heating up. It turns off as soon as it reaches the set temperature. It flashes regularly to indicate that the temperature set is kept constant inside the oven.

### 4 Function knob

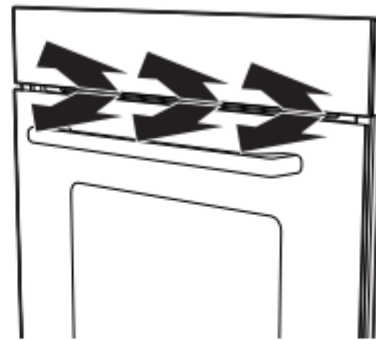
The oven's various functions are suitable for different cooking modes. After selecting the required function, set the cooking temperature using the temperature knob.

### 2.3 Other parts

#### Shelves

The appliance features shelves for positioning trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see 2.1 General Description).

#### Cooling fan



The fan cools the oven and comes into operation during cooking.

The fan causes a steady outflow of air from above the door which may continue for a brief period of time even after the appliance has been turned off.

## Functions list



### Convection

As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread and cakes and in any case particularly suitable for fatty meats such as goose and duck.



### Static grill

The heat coming from the grill element gives perfect grilling results above all for thin and medium thickness meat and in combination with the rotisserie (where fitted) gives the food an even browning at the end of cooking. Perfect for sausages, spare ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.



### Base heat

The heat coming just from the bottom allows you to complete the cooking of foods that require a higher bottom temperature, without affecting their browning. Perfect for cakes, pies, tarts and pizzas.



### Supercook

The combination of fan assisted cooking and traditional cooking allows different foods to be cooked on several levels extremely quickly and efficiently, without odours and flavours mingling. Perfect for large volumes that call for intense cooking. (For multiple-level cooking, we recommend using the 1<sup>st</sup> and 4<sup>th</sup> shelves.)



### ECO (Energy-saving cooking)

This low energy consumption function is particularly suitable for cooking on a single shelf.

Ideal when cooking meat, fish and vegetables. It is not recommended for foods that require proving.

For greater energy savings and to reduce the time required, it is recommended to put foods in the oven cavity without preheating it.



When using the ECO function, avoid opening the oven door during cooking.



When using the ECO function, cooking times (and pre-heating, if used) are longer.



#### **Fan assisted**

The operation of the fan, combined with traditional cooking, ensures consistent cooking even with complex recipes. Perfect for biscuits and cakes, even when simultaneously cooked on several levels. (For multiple-level cooking, we recommend using the 2<sup>nd</sup> and 4<sup>th</sup> shelf).



#### **Fan grill**

The air produced by the fan softens the strong heatwave generated by the grill, grilling perfectly even very thick foods. Perfect for large cuts of meat (e.g. pork hock).



#### **Fan forced**

The combination of the fan and the circular heating element (incorporated in the rear of the oven) allows you to cook different foods on several levels, as long as they need the same temperatures and same type of cooking. Hot air circulation ensures instant and even distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without odours and flavours mingling.



#### **Defrost**

Rapid defrost is helped by the activation of a fan to ensure uniform distribution of room temperature air inside the oven. Perfect for any type of food.



#### **Vapour Clean**

This function makes cleaning easier using the steam produced by a small quantity of water poured into a tray on the first shelf level.



### **3.5 Cooking advice**

#### **General advice**

- Use a fan assisted function to achieve consistent cooking at several levels.
- It is not possible to shorten cooking times by increasing the temperature (the food could be overcooked on the outside and undercooked on the inside).

#### **Advice for cooking meat**

- Cooking times vary according to the thickness and quality of the food and to consumer taste.
- Use a meat thermometer when roasting meat, or simply press on the roast with a spoon. If it is hard, it is ready; If not, it needs another few minutes cooking.