

Remember to pre-heat each time.

For best cooking results pre-heat the oven. Pre-heating allows the oven to reach the required temperature quickly and efficiently as well as cook food at the correct temperature for the entire cook time. Recommended pre-heat time is 30 mins for baking and 3 minutes for grilling.

Choose the right program for the best result:

**FAN
FORCED**



This setting is best used when cooking on multiple shelves at once or reheating complete meals for your family.

**FAN &
GRILL**



When cooking large cuts of meat, this setting gives you result that is similar to 'roisserie' cooked meat. When using 'Fan Grill' it is not necessary to turn food over during the cooking cycle. Set temperature to 180°C and cook with the oven door closed.

GRILL



When it comes to cooking tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods the grill setting will get you the best results. By preheating your grill for 3 minutes this will help in sealing in the natural juices for a better flavour. Grill with the oven door closed.

DEFROST



Ideal for defrosting food before cooking, raising yeast dough, drying fruits and vegetables.

Refer to your full user manual for more details on oven functions.

Set your temperature

- To set the temperature, turn the temperature selector in a clockwise direction to the desired setting.
- An indicator light in the display will turn on and oven will begin to heat.
- Once the food is cooked, turn the temperature selector back in an anti-clockwise direction.

Note: The desired cooking function must be selected before the oven will turn on.

Set a Timer

- The timer features an automatic oven cut off which allows a cooking period to be set.
- When the timer has counted back to "Auto off", a bell will sound and the oven will automatically switch off.
- Once automatic baking is complete, return to the manual operation by setting the timer to "off".