

CONTROL PANELS

Figure 13a

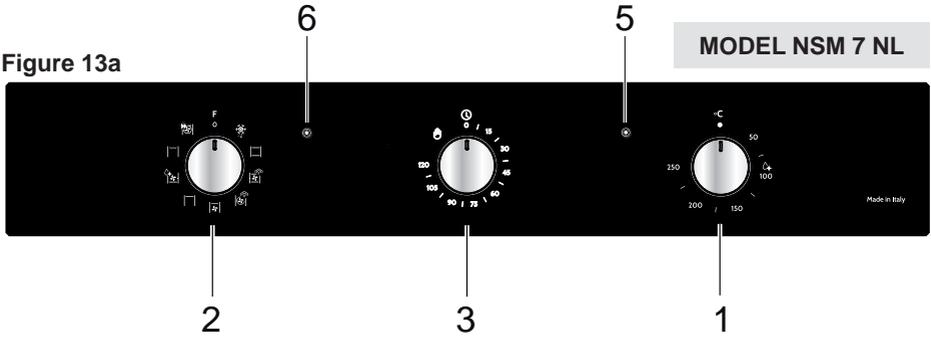


Figure 13b

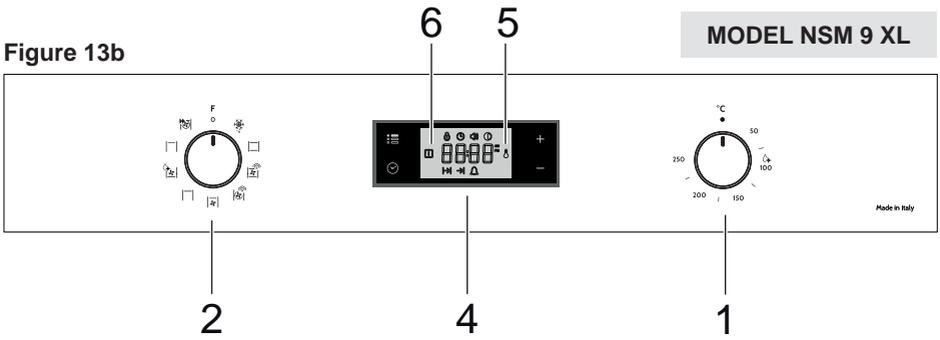


Figure 13c

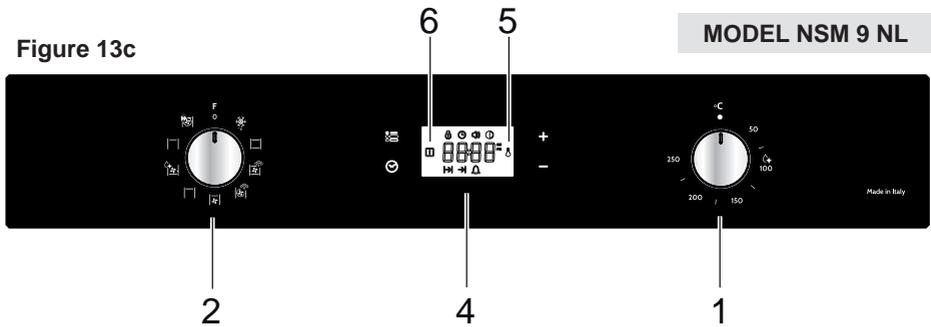


Figure 13d

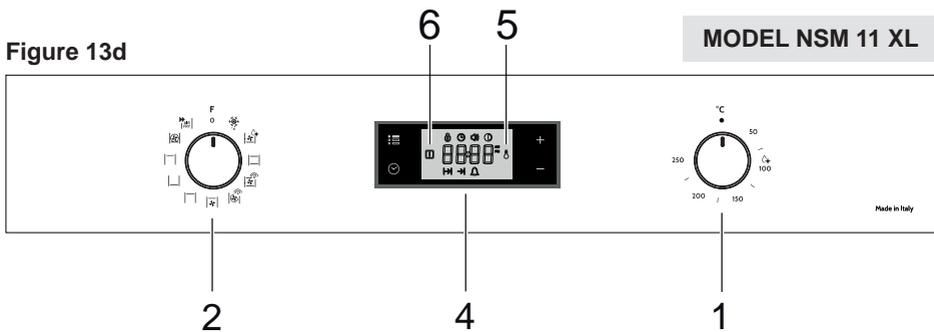
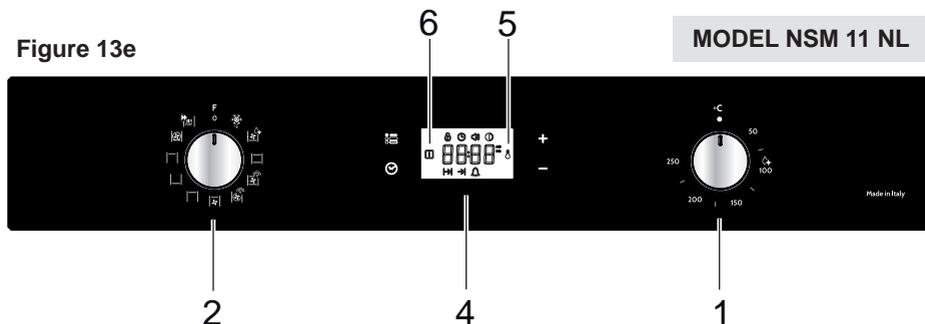


Figure 13e



CONTROLS DESCRIPTION

1. Oven temperature control knob
2. Function selector control knob
3. Timer (120 minutes cut-off)
4. Electronic clock/programmer "Touch-control"
5. Oven temperature indicator light
6. Power on indicator light

Please note: Your appliance has been fitted with a cooling fan to achieve optimum efficiency of the controls and to ensure lower surface temperatures are maintained. The cooling fan motor switches ON/OFF depending on temperature. Depending on cooking temperatures and times, the cooling fan may run on even after the appliance oven has been switched off. The duration of this time is dependent on previous cooking temperature and duration.

HOW TO USE THE OVEN

Attention: The oven door becomes very hot during operation. Keep children away.

WARNING:

The door is hot, use the handle.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

Do not line the oven walls or floor with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.

RISK OF IRREPARABLE DAMAGE TO THE ENAMEL.

THERMOSTAT CONTROL KNOB

(fig. 15)

To turn on the heating elements of the oven, set function selector knob to the required position and the thermostat knob to the desired temperature.

The elements will turn on or off automatically which is determined by the thermostat. The operation of the heating elements is signalled by a light placed on the control panel.

GENERAL FEATURES

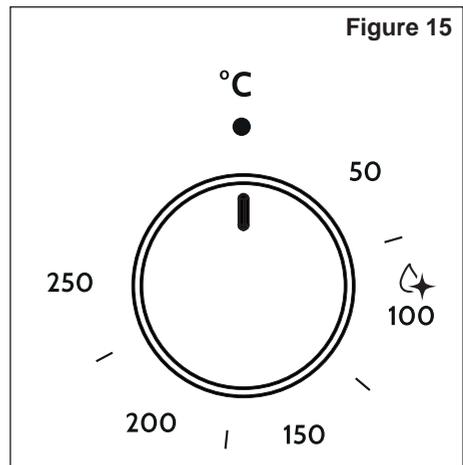
As its name indicates, this is an oven that presents particular features from an operational point of view.

In fact, it is possible to insert 9 or 11 (depending on model, see figs. 14a, 14b) different programs to satisfy every cooking need.

The 9 or 11 positions, thermostatically controlled, are obtained by 4 heating elements which are:

- bottom element;
- top element;
- grill element;
- circular element.

NOTE: Before using the oven for the first time, follow the instructions as described in "USE and CARE" at pages 16, 17, 18.



NOTE: The symbols shown in this section are for guidance only and represent the primary function.

Depending on your model, your oven may only have some of these functions. For best results, always preheat the oven.

FUNCTION	NAME OF THE FUNCTION	DESCRIPTION OF THE FUNCTION
	<p>DEFROSTING FROZEN FOODS</p>	<p>Only the oven fan is switched on. To be used with the thermostat knob in the “●” (off) position because the other positions have no effect. The defrosting is done by simple ventilation without heat. Recommended for: To rapidly defrost frozen foods; 1 kilogram requires about one hour. The defrosting times vary according to the quantity and type of foods to be defrosted.</p>
	<p>TRADITIONAL CONVECTION COOKING</p>	<p>The upper and lower heating elements are switched on. The heat is diffused by natural convection and the temperature must be regulated between the minimum and the maximum position with the thermostat knob. Recommended for: For foods which require the same cooking temperature both internally and externally, i. e. roasts, spare ribs, meringue, etc.</p>
	<p>CONVECTION COOKING WITH VENTILATION</p>	<p>The upper and lower heating elements and the fan motor are switched on. The heat coming from the top and bottom is diffused by forced convection. The temperature must be regulated between the minimum and the maximum position with the thermostat knob. Recommended for: For foods of large volume and quantity which require the same internal and external degree of cooking; for ex: rolled roasts, turkey, legs, cakes, etc.</p>
	<p>HOT AIR COOKING</p>	<p>The circular heating element and the fan motor are switched on. The heat is diffused by forced convection and the temperature must be regulated between the minimum and the maximum position with the thermostat knob. Recommended for: For foods that must be well done on the outside and tender or rare on the inside, i. e. lasagna, lamb, roast beef, whole fish, etc.</p>

	<p>VENTILATED DOUBLE GRILL COOKING</p>	<p>The infrared heating element, the upper heating element and the fan motor are switched on. The heat is mainly diffused by radiation and the fan then distributes it throughout the oven.</p> <p>Use with the oven door closed and the thermostat knob must be regulated between the minimum and 200°C maximum.</p> <p>It is necessary to preheat the oven for about 5 minutes. For correct use see chapter “GRILLING AND AU GRATIN”.</p> <p>Recommended for: For grill cooking when a fast outside browning is necessary to keep the juices in, i. e. veal steak, steak, hamburger, etc.</p>
	<p>UPPER HEATING ELEMENT</p>	<p>In this position only the upper heating element is switched on.</p> <p>Heat is distributed by natural convection. The temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p>Recommended for: To complete cooking of dishes that require higher temperature at the top.</p>
	<p>LOWER HEATING ELEMENT</p>	<p>In this position only the lower heating element is switched on.</p> <p>Heat is distributed by natural convection. The temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p>Recommended for: To complete cooking of dishes that require higher temperature at the bottom.</p>
	<p>LOWER HEATING ELEMENT WITH VENTILATION</p>	<p>The lower heating element and the fan motor are switched on.</p> <p>The heat coming from the bottom is diffused by forced convection. The temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p>Recommended for: To complete cooking of dishes that require higher temperature at the bottom.</p>
	<p>DOUBLE GRILL COOKING</p>	<p>The infrared heating element and the upper heating element is switched on. The heat is diffused by radiation.</p> <p>Use with the oven door closed and the thermostat knob must be regulated between the minimum and 225°C maximum.</p> <p>For correct use see chapter “USE OF THE GRILL”.</p> <p>Recommended for: Intense grilling action for cooking with the broiler; browning, crisping, “au gratin”, toasting, etc.</p>

	<p>HOT AIR COOKING WITH LOWER HEATING ELEMENT</p>	<p>The circular heating element, the fan motor and the lower heating elements are switched on. The temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p>Recommended for: Foods that need to be cooked with more heat underneath, e.g. pizza, quiche, etc.</p>
	<p>HOT AIR COOKING WITH UPPER HEATING ELEMENT</p>	<p>The circular heating element, the fan motor and the upper heating elements are switched on. The heat is diffused by forced convection and the temperature must be regulated between the minimum and the maximum position with the thermostat knob.</p> <p>Recommended for: Cooking of frozen products. This function can also be used for quick preheating, see table below "OPTIONAL ADDITIONAL FUNCTIONS TO THE PRIMARY FUNCTION", function "TURBO/BOOSTER".</p>
	<p>AIR FRY</p>	<p>With the aid of this function it is possible to cook food in a healthy way, without adding oils and fats. The operation in combination with circular heating element, fan motor and upper heating element, allows to cook without added condiments, French fries, chicken wings, croquettes and other frozen or precooked foods. In addition, the special Air Fry enamelled tray (see page 28, fig. 17) has a perforated surface so as to facilitate the entry of air, giving the dishes a tasty crispy effect.</p> <p>Recommended for: Frozen and/or pre-cooked products. This function can also be used for quick preheating, see table below "OPTIONAL ADDITIONAL FUNCTIONS TO THE PRIMARY FUNCTION", function "TURBO/BOOSTER".</p>

<p>OPTIONAL ADDITIONAL FUNCTIONS TO THE PRIMARY FUNCTION (ADDITIONAL SYMBOL CLOSE TO THE MAIN FUNCTION SYMBOL)</p>		
<p>SYMBOL</p>	<p>NAME OF THE FUNCTION</p>	<p>DESCRIPTION OF THE FUNCTION</p>
	<p>EASY STEAM</p>	<p>See chapter "EASY STEAM"</p>
	<p>HYDROCLEAN</p>	<p>For the hydroclean function, see chapter "CLEANING AND MAINTENANCE"</p>

RECOMMENDED COOKING TEMPERATURE

The cooking settings specified in the tables below are guidelines and may vary according to the type and quantity of ingredients and the type of accessory used.

The appliance's cooking performance may differ from the performance of your previous appliance. You may therefore need to review the settings you usually use (temperature, cooking time and which level you place the oven grid on) according to the recommendations provided in the tables.

Remember to use ovenproof dishes and to adjust the oven temperature during cooking if necessary. For best results, always preheat the oven.

Not all of the accessories/ovenware are included in the standard equipment. Those that are not included can be ordered as optional accessories or purchased on the open market.

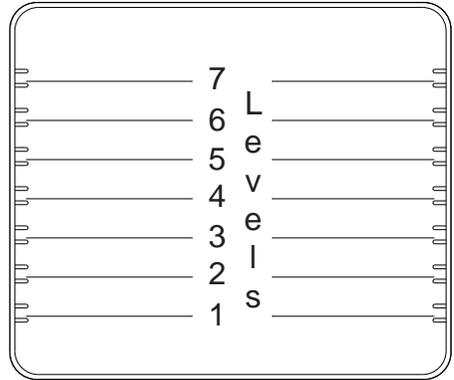


Figure 18



PIZZA

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
MARGHERITA PIZZA	180	300	 or 	1	4 - 5	-	Pizza stone
CAPRICCIOSA PIZZA	180	300	 or 	1	5 - 6	-	Pizza stone
CALZONE PIZZA	180	300	 or 	1	5 - 7	-	Pizza stone



BAKERY

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
BIGA BREAD	390-410	210-230		2	25-35	110-130	Pizza stone
BREAD 4 pieces	90-110 piece	225-240		3	30-40	100-170	Pizza stone
FOCACCIA WITH OLIVES	400-500	245-260		3	20-25	-	Aluminium baking tray
CLASSIC FOCACCIA	400-500	225-240		3	20-25	-	Aluminium baking tray



FIRST COURSES

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
LASAGNE	900-1000	175-190		3	25-35	-	Aluminium baking tray
AUBERGINE PARMESAN	600-750	180-200		3	20-30	-	Aluminium baking tray
SAVOURY CAKE	800-900	190-210		3	40-50	-	Aluminium baking tray



VEGETABLES

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
POTATOES	240-260	170-190		3	35-45	-	Baking tray
CARROTS	150-170	170-190		3	30-40	-	Baking tray
BROCCOLI	150-160	165-180		3	20-30	155-165	Baking tray
CAVOLFLOWERS	400-500	165-180		3	20-30	-	Baking tray



MEAT

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
ROAST VEAL	350-450	160-180		3	80-100	150-170	Baking tray



FISH

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
SEA BASS	900-1000	175-190		4	30-40	-	Baking tray
TROUT 2 Portions	1100-1300	175-190		4	20-30	195-210	Baking tray
SEA BREAM	500-650	175-190		3	25-35	100-125	Baking tray
BAKED SEA BREAM	450-550	175-180		3	25-35	-	Baking tray
SLICE OF SALMON	150-250	190-210		3	10 - 15	100-125	Baking tray



POULTRY

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
TURKEY RUMP	400-450	170-190		3	40-50	90-110	Baking tray
CHICKEN	1100-1300	190-210		2	65-75	-	Baking tray



SWEETS

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
SPUNGE CAKE	360-430	175-180		3	20-30	-	Round cake tin
JAM CROSTATA	700-800	175-185		3	20-30	-	Cake tin
PLUM CAKE	450-550	160-180		2	30-40	-	Rectangular cake tin
MUFFIN	350-450	160-180		2	20-35	140-160	Muffin cups
STRUDEL	650-750	175-185		3	25-35	-	Baking tray
POUND CAKE	680-730	175-185		3	35-45	-	Round cake tin
APPLE CAKE	1350-1500	175-185		3	35-45	-	Round cake tin
BISCUITS	135-150	175-185		2	12-18	-	Dessert dish
BISCUITS	270-300	175-185		Multilevel 2 and 4	12-18	-	Dessert dish



FROZEN FOODS

	WEIGHT [gr]	TEMP. [°C]	FUNCTION	LEVELS	TIME [min.]	WATER [ml]	ACCESSORIES / DISHES
FROZEN POTATOES Classic	580-620	195-205	AIR FRY or 	3	12 - 15	-	Air fry tray
FROZEN POTATOES Rustics	600-700	215-225	AIR FRY or 	3	12 - 15	-	Air fry tray
NUGGETS	220-270	175-185	AIR FRY or 	4	12 - 17	-	Air fry tray
POTATO CROQUETTES	700-800	215-225	AIR FRY or 	4	14 - 17	-	Air fry tray
BATTERED VEGETABLE	450-550	215-225	AIR FRY or 	3	12 - 15	-	Air fry tray