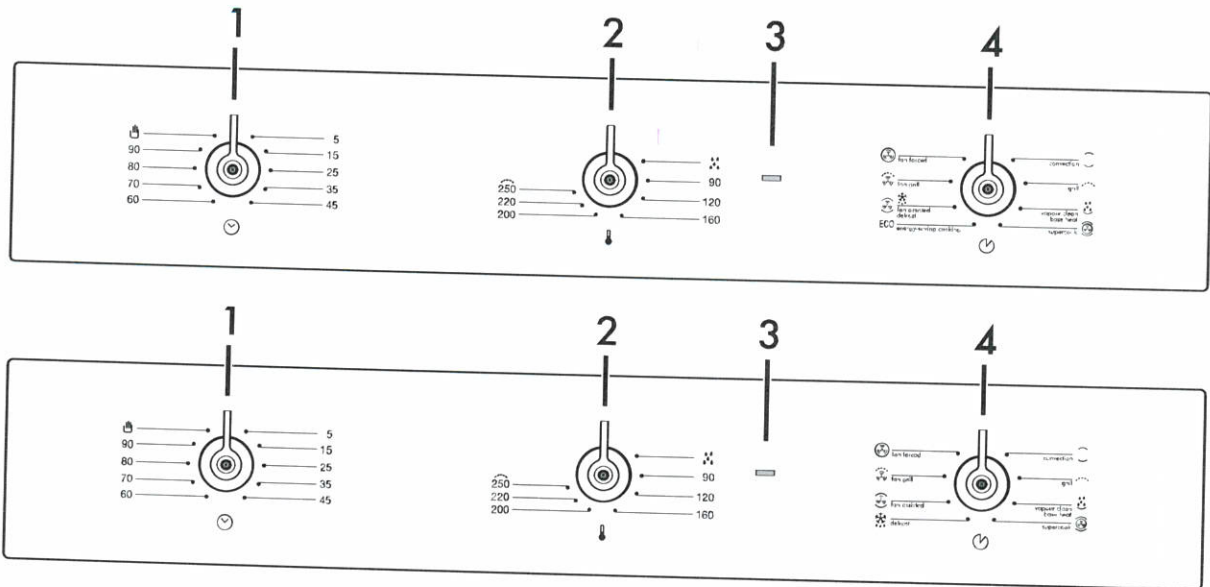




Description

2.2 Control panel



1 Timer knob

It allows you to use the timer or to perform manual cooking. For timed cooking, turn the knob clockwise to the required time. The oven will stop cooking when time expires. For manual cooking, turn the knob anti-clockwise to the hand symbol.

2 Temperature knob

This knob allows you to select the cooking temperature and the Vapour Clean temperature (on some models only). Turn the knob clockwise to the required value, between the minimum and maximum settings.

3 Thermostat indicator light

When this indicator light comes on, the oven is heating up. When the light goes out, the preset temperature has been reached. When the light flashes at regular intervals, the temperature inside the oven is being kept constantly at the set level.

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.

**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.

ECO**ECO (energy-saving cooking)
(on some models only)**

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 uniform 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 2nd and 4th shelves.)

**Defrost**

Rapid defrosting is helped by switching on the fan provided and the top heating element that ensure uniform distribution of low temperature air inside the oven.

**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. shin of pork).

**Fan forced**

The combination of the fan and the circular 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 uniform distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without mixing odours and flavours.



Use

3.4 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.

Advice for cooking with the Grill and the Fan grill

- Meat can be grilled even when it is put into the cold oven or into the preheated oven if you wish to change the effect of the cooking.
- With the Fan grill function, we recommend that you preheat the oven cavity before grilling.
- We recommend placing the food at the centre of the rack.
- With the Grill function, we recommend that you set the maximum temperature in order to optimise cooking.

Advice for cooking desserts/pastries and biscuits

- Use dark metal moulds: They help to absorb the heat better.
- The temperature and the cooking time depend on the quality and consistency of the dough.

- To check whether the dessert is cooked right through: At the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary.

Advice for defrosting and proving

- Place frozen foods without their packaging in a lidless container on the first shelf of the oven cavity.
- Avoid overlapping the food.
- To defrost meat, use the rack placed on the second level and a tray on the first level. In this way, the liquid from the defrosting food drains away from the food.
- The most delicate parts can be covered with aluminium foil.
- For successful proving, a container of water should be placed at the bottom of the oven cavity.

To save energy

- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the appliance clean at all times.
- (Where fitted) When it is not being used, remove the pizza stone and put the cover back in its slot.



Cooking information table

Food	Weight (Kg)	Function	Shelf	Temperature (°C)	Time (minutes)	
Lasagne	3 - 4	Convection	1	220 - 230	45 - 50	
Pasta bake	3 - 4	Convection	1	220 - 230	45 - 50	
Roast veal	2	Supercook/Fan Assisted	2	180 - 190	90 - 100	
Pork	2	Supercook/Fan Assisted	2	180 - 190	70 - 80	
Sausages	1.5	Fan grill	4	250	15	
Roast beef	1	Supercook/Fan Assisted	2	200	40 - 45	
Roast rabbit	1.5	Fan forced/Fan Assisted	2	180 - 190	70 - 80	
Turkey breast	3	Supercook/Fan Assisted	2	180 - 190	110 - 120	
Roast pork neck	2 - 3	Supercook/Fan Assisted	2	180 - 190	170 - 180	
Roast chicken	1.2	Supercook/Fan Assisted	2	180 - 190	65 - 70	
					1st surface	2nd surface
Pork chops	1.5	Fan grill	4	250	15	5
Spare ribs	1.5	Fan grill	4	250	10	10
Bacon	0.7	Grill	5	250	7	8
Pork fillet	1.5	Fan grill	4	250	10	5
Beef fillet	1	Grill	5	250	10	7
Salmon trout	1.2	Supercook/Fan Assisted	2	150 - 160	35 - 40	
Delicate fish	1.5	Supercook/Fan Assisted	2	160	60 - 65	
Flounder	1.5	Supercook/Fan Assisted	2	160	45 - 50	
Pizza	1	Supercook/Fan Assisted	2	250	8 - 9	
Bread	1	Fan forced/Fan Assisted	2	190 - 200	25 - 30	
Focaccia	1	Supercook/Fan Assisted	2	180 - 190	20 - 25	
Ring cake	1	Fan forced/Fan Assisted	2	160	55 - 60	
Tarts	1	Fan forced/Fan Assisted	2	160	35 - 40	
Ricotta cake	1	Fan forced/Fan Assisted	2	160 - 170	55 - 60	
Jam tarts	1	Supercook/Fan Assisted	2	160	20 - 25	
Paradise cake	1.2	Fan forced/Fan Assisted	2	160	55 - 60	
Profiteroles	1.2	Supercook/Fan Assisted	2	180	80 - 90	
Sponge cake	1	Fan forced/Fan Assisted	2	150 - 160	55 - 60	
Rice pudding	1	Supercook/Fan Assisted	2	160	55 - 60	
Brioche	0.6	Fan forced/Fan Assisted	2	160	30 - 35	

The times indicated in the table do not include preheating times and are provided as a guide only.