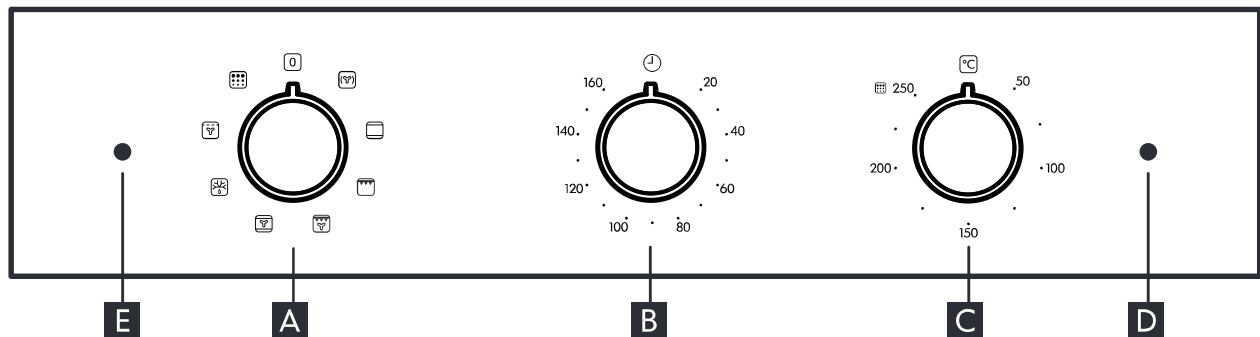


Control panel



- A** Selection knob
- B** Time knob
- C** Thermostat knob

- D** Led thermostat/preheating
- E** Door lock led

Daily use

1. Select a function

To select a function, turn the *selection knob* to the symbol for the function you require.

2. Activate a function

MANUAL

To start the function you have selected, turn the *thermostat knob* to set the temperature you require.

To interrupt the function at any time, switch off the oven, turn the *selection knob* and the *thermostat knob*.

3. Preheating

Once the function has been activated, the LED thermostat will switch on signalling that the preheating process has begun.

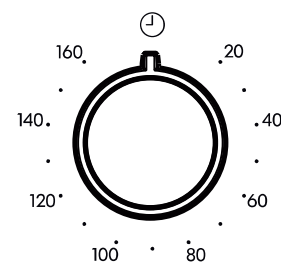
At the end of this process, the LED thermostat switches off indicating that the oven has reached the set temperature: At this point, place the food inside and proceed with cooking.


Please note: Placing the food in the oven before preheating has finished may have an adverse effect on the final cooking result.

4. Setting the timer

This option does not interrupt or activate cooking but allows you to use the minute minder both while a function is active and when the oven is off.









To activate the timer, turn the *timer knob* right round in an clockwise direction and then turn it back in the opposite direction to the desired duration: an acoustic signal will warn you when the count-down is finished.



- ### 5. To activate the automatic cleaning function,
- turn the selection knob and the thermostat knob to the  pyro icon. The function will be activated automatically, the door locked and the light inside the oven switched off.

Oven functions table

The oven has 5 cooking levels. Count up from the lower level.

Function		Description of function
0	OVEN OFF	For switching off the oven.
	FORCED AIR	For cooking different foods that require the same cooking temperature on several shelves (maximum three) at the same time. This function can be used to cook different foods without odours being transferred from one food to another.
	CONVENTIONAL (Top and Bottom Heat)	For cooking any kind of dish on one shelf only. It is best to use the 2nd or the 3rd shelf.
	GRILL	For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread. When grilling meat, we recommend using a drip tray to collect the cooking juices: position the pan on any of the levels below the wire shelf and add 200 ml of drinking water.
	GRILLING WITH FAN	For roasting large joints of meat (legs, roast beef, chicken). We recommend using a drip tray to collect the cooking juices: position the pan on any of the levels below the wire shelf and add 500 ml of drinking water.
	CONVECTION BAKE	For baking cakes with juicy fillings on a single shelf. This function can also be used for cooking on two shelves. Switch the position of the dishes to cook food more evenly.
	DEFROST	For defrosting food more quickly. Place the food in the center of the cavity, level 3
	PYRO-CLEANING	For eliminating cooking spatters using a cycle at a very high temperature (over 400 °C). The duration is automatically set to 120 minutes.
	ECO*	When ECO function is in use, the light will remain switch off during cooking. To utilize ECO cycle thus reducing energy consumption, oven door should not be opened till completion of cooking recipe

*Function used as reference for the energy efficiency declaration in accordance with Regulation (EU) No. 65 / 2014

Important notes:

During the self-clean cycle (pyrolysis) make sure to remove all the accessories supplied, to prevent any further increase in the outside temperature of the door and to ensure more efficient cleaning of the bottom part of the oven.