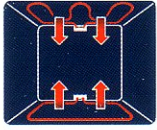
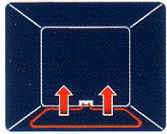


FUNCTIONS



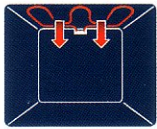
UPPER AND LOWER ELEMENT ONLY:

This method is known as "conventional" cooking, and is suitable for dishes that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes e.g. Christmas cake. Best results are obtained by placing food in the centre of the oven.



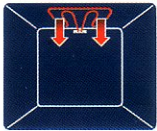
LOWER HEATING ELEMENT ONLY:

This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.



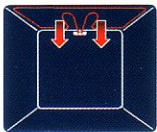
TOP ELEMENT ONLY:

This is used for above only, and is ideal for foods that are finished off with golden topping but do not require the full heat from the grill. Dishes such as Lasagne, potato topped foods, and cheese topped recipes benefit from this mode.



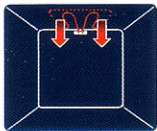
GRILL ELEMENT:

This allows rapid cooking and browning of foods. Best results can be obtained from using the top shelf for small items, the lower shelves for larger items, such as chops or sausages. Cooking using this method should be carried out with the door closed, unless instructed to do otherwise.



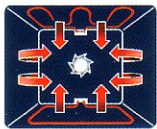
TOP ELEMENT WITH GRILL:

Added heat from the top element allows food to be grilled very quickly.



HALF GRILL:

Heat is generated only at the centre of the element, so ideal for smaller quantities.



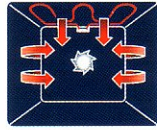
FAN WITH UPPER AND LOWER ELEMENTS:

The elements combined with the fan aim to provide more uniform heat. This is a similar method to conventional cooking, so pre-heat is required. This is not as effective as circulaire cooking but can also be used to cook biscuits and pastry.



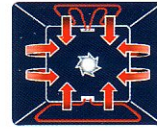
FAN WITH LOWER ELEMENT:

This combination completes cooking more quickly of foods that are ready on the surface, but require more cooking inside, without further browning. Suitable for any type of food.



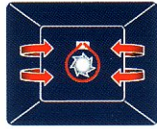
FAN WITH UPPER ELEMENT:

The combination of the fan and top element provides more uniform heat penetration. Dishes are lightly browned on the outside and still moist on the inside. Ideal for au gratin dishes, finishing roasted vegetables.



PIZZA FUNCTION:

The simultaneous operation of these three elements ensures an optimum cooking facility, ideal not only for pizza but also for cookies, quiches and flans.



CIRCULAIRE:

The combination of the fan and circular element around it, gives uniform heat distribution with no cold spots. This results in many benefits - no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy is needed, and it cooks at 10% quicker than a normal oven. All foods can be cooked on this function, and it is especially suitable for cooked chilled foods.



CIRCULAIRE WITH UPPER AND LOWER ELEMENTS:

The use of the fan with both elements allows food to be cooked quickly and effectively on a number of shelves. Ideal for roasts and large joints that require thorough cooking. There is no transference of smells or flavours when using this function. This function offers a similar result to rotisserie, it moves the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked, and not only items that will fit onto a rotisserie.



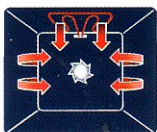
CIRCULAIRE WITH UPPER ELEMENT:

The addition of the upper element adds extra heat at the top of the oven, where extra browning is required.



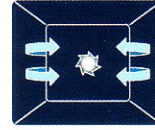
CIRCULAIRE WITH LOWER ELEMENT:

The addition of the lower element adds extra heat at the base for food which requires extra cooking.



FAN WITH GRILL ELEMENT:

Please note: cooking in this mode is conducted with the door closed. The fan reduces the fierce heat from the grill, providing an excellent method for grilling a range of foods, chops, steaks, sausages etc. without having to turn the food during cooking. This gives good results, reduces drying out of foods, and gives even browning and heat distribution, the top two shelves being recommended for use. The lower area of the cavity can also be used to keep other items warm at the same time. An excellent facility to use when cooking a grilled breakfast.



DEFROST:

Both symbols refer to the same function. The circulation of air at room temperature enables quicker thawing of frozen food, (without the use of any heat). Ideal for use prior to cooking of ready-made dishes, or cream filled products etc.



FAN:

The circular heating element can be operated with the fan, using the thermostat.



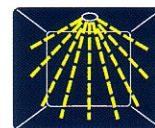
SNOWFLAKE:

With the switch on this symbol, no heating is possible even if the thermostat is turned.



STEAM:

The steam oven system cooks any type of food very gently. Also ideal for quick thawing, for heating foods without making them tough or dry, and for naturally removing the salt from salted foods. Combined with conventional cooking modes, this function gives outstanding versatility with considerable savings in electricity and cooking time, preserving the foods nutritional qualities, taste and aroma. Ideal for all types of food.



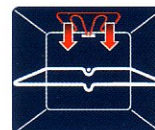
MICROWAVE:

Penetrating straight into the food, microwaves cook very quickly and with considerable energy savings. Suitable for cooking without fat, they are also able to thaw and heat food without altering its original appearance and aroma. The microwave function can also be combined with conventional functions with all the resulting advantages. Ideal for all types of food.



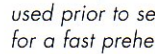
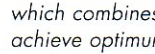
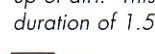
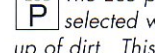
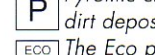
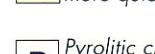
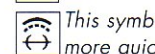
BREAD PROVING:

Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted time.



ROTISSERIE:

The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.



These symbols allow use of the rotisserie with full or half grill.

This symbol adds top heat to cook food more quickly.

Pyrolytic cleaning at 500°C destroys all the dirt deposits inside the oven.

The Eco pyrolytic cleaning function can be selected when the oven has a lighter build up of dirt. This function has a maximum duration of 1.5 hours.

ECO Eco

The Eco setting is a fast preheat function, which combines grill, fan and lower element to achieve optimum energy efficiency. Only to be used prior to selecting the main cook function for a fast preheat.