



**ACCESSORIES**

Wire shelf - Grill Pan Set

Oven function chart	
Function	Description of function
0 OVEN OFF	-
LAMP	<ul style="list-style-type: none"> <li>To switch on the oven light.</li> </ul>
STATIC	<ul style="list-style-type: none"> <li>To cook meat, fish and chicken on the same level.</li> <li>Preheat the oven to the required cooking temperature and place the food inside as soon as the red thermostat light turns off.</li> <li>Ideally, the second or third shelf level should be used.</li> </ul>
PASTRY/FAN	<ul style="list-style-type: none"> <li>To cook on up to two different shelf levels.</li> <li>If necessary, switch the positions of the dishes to cook food more evenly.</li> <li>It is not necessary to preheat the oven (except for pizzas and focaccias).</li> </ul>
GRILL	<ul style="list-style-type: none"> <li>To grill steak, kebabs and sausages, to cook vegetables au gratin and to toast bread.</li> <li>Preheat the oven for 3 - 5 min.</li> <li>The oven door must be kept closed during the cooking cycle.</li> <li>When cooking meat, pour a little water into the drip tray (on the bottom level) to reduce smoke and fat spatters.</li> <li>Ideally the meat should be turned during cooking.</li> </ul>
TURBO GRILL	<ul style="list-style-type: none"> <li>To grill large joints of meat (roast beef and other roast meats).</li> <li>The oven door must be kept closed during the cooking cycle.</li> <li>When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray.</li> <li>Turn the meat during grilling.</li> </ul>
DEFROSTING	<ul style="list-style-type: none"> <li>Ideal for thawing frozen food at room temperature.</li> <li>The food should be placed in the oven in its wrapping to prevent it from drying out.</li> </ul>

**HOW TO OPERATE THE OVEN**

Turn the selector knob to the required function. The oven light switches on.  
 Turn the thermostat knob clockwise to the required temperature. The red thermostat led lights up, switching off again when the oven reaches the selected temperature. At the end of cooking, turn the knobs to "0".

**MINUTE MINDER**

The minute minder allows a time of between 1 and 60 minutes to be set. To set the minute minder, first turn it clockwise all the way round and then set it to the desired time. Once the set time has elapsed, a signal sound will be emitted.

FOOD	Function	Level (from the bottom)	Temperature (°C)	Cooking time min.
Lamb/Veal/Beef/Pork		2	190-210	90-110
Chicken/Rabbit/Duck		2	190-200	65-85
Turkey/Goose		2	190-200	140-180
Fish		2	180-200	50-60
Stuffed peppers and tomatoes/roast potatoes		2	180-200	50-60
Leavened cakes		2	170-180	45-55
Filled pies		2	180-200	60-90
Biscuits		2	170-180	35-45
Lasagna		2	190-200	45-55
Pizza/Bread		2	200-225	40-50/15-18
Toast		3/4	250	1.5-2.5
Cutlets/Sausages/Kebabs		3/4	250	35-45
Vegetables au gratin		3	250	5-8
1/2 chicken		3	250	40-50
Whole chicken		2/3	200-225	55-65
Roast beef		2	200-250	35-45
Roasts		2/3	200-225	60-70
Fish (whole)		3	190-200	40-50

**Note:** Cooking times and temperatures are based on using food quantities for about 4 servings.