Quick Reference Guide

KitchenAid

1919

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invisible ingredients.
They turn inspiration
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It's all about artisanality,
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seriously. "

Thanks for choosing

KitchenAid
FOR THE WAY IT'S MADE.

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Lab Pyro SC Oven
Quick reference guide

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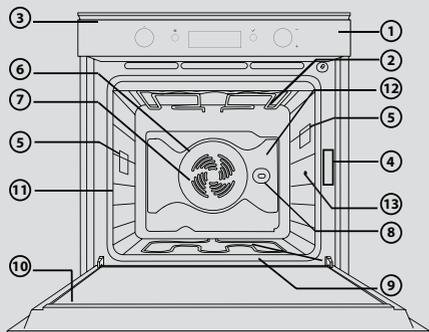FOR THE WAY IT'S MADE.

Quick Guide

THANK YOU FOR BUYING A KITCHENAID PRODUCT
In order to receive a more complete assistance, please register your product on *www.kitchenaid.eu/register*

> ⚠️ **Before using the appliance carefully read the Safety Instruction.**

Oven Parts and Features

1. Control panel
2. Upper heating element/grill
3. Cooling fan (not visible)
4. Data plate (please do not remove)
5. Lamp
6. Circular heating element (not visible)
7. Fan
8. Rotisserie (if supplied)
9. Lower heating element (not visible)
10. Door
11. Position of shelves (the level is shown on the front of the oven)
12. Rear wall
13. Meat probe connection

Control Panel
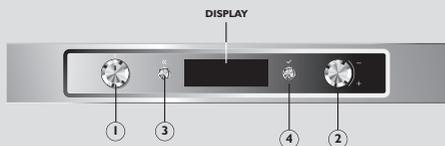
DISPLAY

1. **Function knob**: to switch the oven on/off and select the various functions
2. **Browse knob**: to navigate through the suggested menus on the display and change the pre-set values
3. ⊘ Back button: to return to the previous screen
4. ⊘ OK button: to confirm and activate selected functions

Getting Started and Daily Oven Use

The **first time** you switch on your new oven, you will need to set the **language** and the **time of day**. Turn the *Function knob* in any direction, then turn the *Browse knob* to scroll through the list of available languages. Once you have found your language of choice, press the ⊘ *button* to confirm. Immediately after, "12:00" will flash on the display indicating that you should set the time of day. To do so, turn the *Browse knob* until the display shows the correct time of day, then press the ⊘ *button* to confirm.

DAILY OVEN USE

Professional
Traditional
Special functions
Traditional manual cooking functions

1. Switching on the oven and selecting a cooking function from the Main Menu
Turn the *Function knob* to switch on the oven and display the **Main Menu** functions:

• **Settings**: To set the language, time of day, display brightness, volume of the acoustic signal and energy savings.
• **Traditional**: For details, please see the Traditional Function Table.
• **Special**: For details, please see the Special Functions Table.
• **Professional**: **Bakery**, **Pastry**, **Rotisserie**, specific functions for the type of dish selected.

To see the **related submenus** and select a cooking function, turn the *Browse knob* then press the ⊘ *button* to confirm your desired function. The display will show all of the options associated with this function.
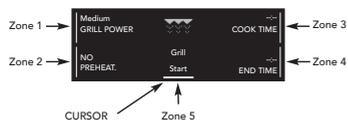
2. Configuring function details

To move among the different zones on the display, turn the *Browse knob*; this will place the cursor next to the values that can be modified. The cursor will move in the order shown in the figure. When the default values flash on the display, make your changes by turning the *Browse knob*, then press the ⊘ *button* to confirm.

Zone 1 → | Medium GRILL POWER · · · · COOK TIME | ← Zone 3
Zone 2 → | NO PREHEAT. · Grill · · · · END TIME | ← Zone 4
CURSOR · Start · Zone 5

For more details, please refer to the Instructions for Use Manual or *www.kitchenaid.eu*.

Table of Cooking Functions

TRADITIONAL FUNCTIONS

Function/Food Type	Shelves	Level	Accessories
Fast Preheating	Use this function to rapidly preheat the oven		
Conventional Any	1	3	-
	1	1 or 2 for pizza, sweet or savoury pies with juicy fillings	
Grill Meat, steak, kebabs, sausages, vegetables, bread	1	4 or 5	Drip tray
Turbo Grill Large pieces of meat, poultry	1	1 or 2	Drip tray Rotisserie
Forced Air Various dishes simultaneously	1 - 3	3	-
	2	1, 4	
	3	1, 3, 5	
Convection Bake Meat, filled cakes (cheese cake, strudel, fruit pie), stuffed vegetables	1	3	-

SPECIAL FUNCTIONS

Function/Food Type	Shelves	Level	Accessories
Defrost Any	1	3	-
Keep Warm Any dish that has just been cooked	1	3	-
Rising Sweet or savoury dough	1	2	-
Slow Cooking Meat, fish	1	3	Meat probe
Yoghurt Ingredients for yoghurt	1	1	Drip tray
Eco Forced Air Roasts, stuffed meat	1	3	Meat probe
Favourites	This allows you to memorise and access up to 10 favourite functions		

Please refer to the Instructions for Use Manual or www.kitchenaid.eu for more information on the cooking functions.

Accessories

Wire shelf	Food can be cooked directly on this shelf or the shelf can be used as support for cookware, baking pans or any oven safe container.
Drip tray	By inserting this tray under the wire shelf, you can collect cooking juices; you can also cook meat, fish, vegetables, flat bread, etc. directly on the tray.
Baking tray	Bread or pastry dishes can be cooked on this tray, as well as roasted meat, fish en papillote, etc.
Meat Probe Accessory	This accessory is useful for measuring the internal temperature of the food during cooking.
Rotisserie (if supplied)	Poultry and large pieces of meat are cooked uniformly with this accessory.
Sliding rack guide (if supplied)	These guides make it easy to insert and remove shelves and trays.

Please Note: The number of oven accessories may vary depending on the model purchased.
It is possible to purchase accessories separately from the Customer Service Center.

MEAT PROBE ACCESSORY
The meat probe included with your oven allows you to measure the precise temperature on the inside of the food during cooking so your dishes are cooked to perfection.
You can programme the internal temperature that you desire for the dish you are preparing.
We suggest that the meat probe be used as outlined in the Instructions for Use Manual or at
www.kitchenaid.eu

Maintenance

Before cleaning your appliance, please ensure that it is cold and disconnected from the electricity grid. It is best to avoid the use of steam cleaning equipment, steel wool pads, abrasive cloths and corrosive detergents that could damage the appliance.

Automatic Cleaning

Remove all accessories - including shelf guides - from the oven before activating the function.
For optimum cleaning results, remove large deposits with a damp sponge before starting the pyrolytic function.
It is recommended to activate the pyrolytic function depending on the soiling present in the oven and the frequency of use of the oven.

Troubleshooting

If you experience problems in operating your oven:

1. *First check that there is an electrical current and that the oven is properly connected to the electricity grid;*
2. *Switch off the oven then switch it back on to see if the problem is solved;*
3. *If you see an "F" immediately followed by an error code on the display, contact your nearest Customer Service Center.*

It will be necessary to provide the following information to the technician: the precise type and model of the oven, the assistance code (visible on the right-hand inside edge when the oven door is open) and the error code that appears on the display. This information will enable the technician to immediately identify the type of intervention required.

If the oven needs to be repaired, we suggest you refer to an Authorised Technical Service Center.

Please refer to our website www.kitchenaid.eu for complete instructions for use.
In addition, you will find a lot more useful information about your products, such as inspiring recipes created and tested by our brand ambassadors or the nearest KitchenAid cookery school.

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