

# **Instructions for use**

**KitchenAid**



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## IMPORTANT SAFETY INSTRUCTIONS

### YOUR SAFETY AND THAT OF OTHERS IS VERY IMPORTANT

This manual and the appliance itself display important safety warnings, to be read and observed at all times.



This is the danger symbol relating to safety, which alerts users to potential risks to themselves and others. All safety warnings are preceded by the danger symbol and the text shown here:



#### **DANGER**

- **Indicates a hazardous situation which, if not avoided, will cause serious injury.**



#### **WARNING**

- **Indicates a hazardous situation which, if not avoided, could cause serious injury.**

All safety warnings give specific details of the potential risk present, and indicate how to reduce the risk of injury, damage and electric shock resulting from improper use of the appliance. Carefully observe the following instructions:

- Wear protective gloves when unpacking and installing the appliance.
- The appliance must be disconnected from the power supply before installation.
- Installation and maintenance must be carried out by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations. Do not repair or replace any part of the appliance unless specifically stated in the user manual.
- Replacement of power cables must be carried out by a qualified electrician. Contact an authorised After-Sales Service.
- Regulations require that the appliance be earthed.
- Once the appliance is fitted in its housing, the power cable must be long enough to connect the

- appliance to the mains power supply.
- For installation to comply with current safety regulations, an omnipolar disconnect switch with a minimum contact gap of 3 mm must be used.
  - Do not use multiple plug adaptors if the oven is fitted with a plug.
  - Do not use extension leads.
  - Do not pull the power supply cable.
  - The electrical components must not be accessible to the user after installation.
  - Do not use the surface of the induction plate if it is cracked, and switch off the appliance to avoid the possibility of electric shock (only for models with induction function).
  - Do not touch the appliance with any wet part of the body and do not operate it when barefoot.
  - This appliance is designed solely for use as a domestic appliance, for cooking food. No other use is permitted (e.g. heating rooms). The manufacturer shall accept no responsibility for the controls being used inappropriately or set incorrectly.
  - The appliance and its accessible parts become hot during use.
  - Care should be taken to avoid touching heating elements.
  - Very young (0-3 years) and young children (3-8 years) must be kept away unless continuously supervised.
  - Children aged 8 years and above, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can only use this appliance if they are supervised or have been given instructions on safe appliance use, and if they understand the hazards involved.

Children must not play with the appliance.

Cleaning and user maintenance must not be carried out by children without supervision.

- During and after use, do not touch the heating elements or interior surfaces of the appliance – risk of burns. Do not allow the appliance to come into contact with cloths or other flammable materials until all the components have cooled down completely.
- At the end of cooking, exercise caution when opening the appliance door, letting the hot air or steam exit gradually before accessing the oven. When the appliance door is shut, hot air is vented from the aperture above the control panel. Do not obstruct the vent apertures.
- Use oven gloves to remove pans and accessories, taking care not to touch the heating elements.
- Do not place flammable materials in or near the appliance: a fire may break out if the appliance is inadvertently switched on.
- Do not heat or cook sealed jars or containers in the appliance.
- The pressure that builds up inside might cause the jar to explode, damaging the appliance.
- Do not use containers made of synthetic materials.
- Overheated oils and fats catch fire easily. Always remain vigilant when cooking foods rich in fat and oil.
- Never leave the appliance unattended during food drying.
- If alcoholic beverages are used when cooking foods (e.g. rum, cognac, wine), remember that alcohol evaporates at high temperatures. As a result, there is a risk that vapours released by the

alcohol may catch fire upon coming into contact with the electrical heating element.

- Never use steam cleaning equipment.
- Do not touch the oven during the pyrolysis cycle. Keep children away from the oven during the pyrolysis cycle. Any excess spillage must be removed from the oven cavity before the cleaning cycle (only for ovens with pyrolysis function).
- During and after the pyrolysis cycle, animals must be kept away from the area where the appliance is located (only for ovens with the Pyrolysis function).
- Use only the temperature probe recommended for this oven.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass as they can scratch the surface, which may result in the glass shattering.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use aluminium foil to cover food in the cooking vessel (only for ovens with a cooking vessel supplied).

#### **SCRAPPING OF HOUSEHOLD APPLIANCES**

- This appliance is manufactured with recyclable or reusable materials. Scrap the appliance in accordance with local regulations on waste disposal. Before scrapping, cut off the power cords so that the appliances cannot be connected to the mains.
- For further information on the treatment, recovery and recycling of household electrical appliances, contact your competent local authority, the collection service for household waste or the store where you purchased the appliance.

## Installation

After unpacking the oven, ensure that it has not been damaged during transit and that the oven door closes properly.

In the event of problems, contact the dealer or your nearest After-Sales Service. To avoid any damage, only remove the oven from its polystyrene foam base at the time of installation.

### PREPARING THE HOUSING UNIT

- Kitchen units in contact with the oven must be heat-resistant (min 90 °C).
- Carry out all cabinet cutting work before fitting the oven in the housing unit, and carefully remove all wood chips and sawdust.
- After installation, the bottom of the oven must no longer be accessible.
- For correct appliance operation, do not obstruct the minimum gap between the worktop and the upper edge of the oven.

### Electrical connection

Ensure that the power voltage specified on the appliance rating plate is the same as the mains voltage. The rating plate is on the front edge of the oven (visible when the door is open).

- Replacement of power cables (type H05 RR-F 3 x 1.5 mm<sup>2</sup>) must be carried out by a qualified electrician. Contact an authorised After-Sales Service.

## GENERAL RECOMMENDATIONS

### Before use:

- Remove any protective pieces of cardboard, protective film and adhesive labels from the oven and the accessories.
- Remove the accessories from the oven and heat it at 200°C for about an hour to eliminate the smell and fumes from the protective grease and insulating materials.


### During use:

- Do not place heavy objects on the door as they could damage it.
- Do not cling to the door or hang anything from the handle.
- Do not cover the inside of the oven with aluminium foil.
- Do not pour water into the inside of a hot oven; this could damage the enamel coating.
- Do not drag pots or pans across the bottom of the oven as this could damage the enamel coating.
- Make sure that the electrical cables of other appliances do not touch hot parts of the oven or become trapped in the door.
- Do not expose the oven to atmospheric agents.



## Safeguarding the environment

### Disposal of packing materials


- The packaging materials are 100% recyclable and are marked with the recycling symbol .
- The various parts of the packing must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.



### Appliance scrapping:

- This appliance is marked in compliance with European Directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE).
- By ensuring correct disposal of the product, the user can help prevent potential negative consequences for the environment and human health.



- The  symbol on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

### Energy saving tips

- Only preheat the oven if specified in the cooking table or your recipe.
- Use dark lacquered or enamelled baking moulds as they absorb heat far better.

## Eco Design Declaration

- This appliance meets the Ecodesign requirements of European Regulation No. 65/2014 and No. 66/2014 and complies with the European Standard EN 60350-1.

## Troubleshooting guide

### The oven does not work:

- Check that the mains electricity supply is working and that the oven is connected to it.
- Switch the oven off and on again to see if the fault persists.

## After-Sales Service

### Before contacting the After-Sales Service:

- See if you can solve the problem yourself with the help of the suggestions given in the "Troubleshooting guide".
- Switch the appliance off and then on again it to see whether the problem has been eliminated.

**If the fault persists after the above checks, contact the nearest After-Sales Service.**

Always specify:

- a brief description of the fault;
- the type and exact model of the oven;
- the service number (number after the word "Service" on the rating plate), located on the

right-hand edge of the cooking compartment (visible when the oven door is open). The service number is also indicated on the guarantee booklet;

- your full address;
- your telephone number.

**SERVICE** 0000 000 00000



If any repairs are required, contact an **authorised After-Sales Service** (to guarantee use of original spare parts and correct repair).

## Cleaning

### **WARNING**

- **Do not use steam cleaners.**
- **Do not clean the oven until it is cool to the touch.**
- **Disconnect the appliance from the mains power supply.**

#### Oven exterior

**IMPORTANT: do not use corrosive or abrasive detergents. If any of these products comes into contact with the appliance, clean immediately with a damp cloth.**

- Clean the surfaces with a damp cloth. If it is very dirty, add a few drops of washing up detergent to the water. Finish off with a dry cloth.

#### Oven interior

**IMPORTANT: do not use abrasive sponges or metallic scrapers or scourers. Over time, these can ruin enamelled surfaces and the oven door glass.**

- After each use, allow the oven to cool then clean it preferably while it is still warm, in order to remove built-up dirt and stains caused by food residues (e.g. food with a high sugar content).
- Do not use corrosive or abrasive detergents.
- Clean the door glass with a suitable liquid detergent. The oven door can be removed to facilitate cleaning (see MAINTENANCE).

**N.B: during prolonged cooking of foods with a high water content (e.g. pizza, vegetables, etc.) condensation may form on the inside of the door and around the seal. When the oven is cold, dry the inside of the door with a cloth or sponge.**

#### Accessories:

- Soak the accessories in water with washing-up detergent immediately after use, handling them with oven gloves if still hot.
- Food residues can be easily removed using a washing-up brush or sponge.

## Maintenance

### **WARNING**

- Use protective gloves.
- Ensure that the oven is cold before carrying out the following operations.
- Disconnect the appliance from the mains power supply.

### REMOVING THE DOOR

#### To remove the door:

1. Open the door fully.
2. Lift the catches and push them forwards as far as they will go (fig. 1).
3. Close the door as far as it will go (A), lift it up (B) and turn it (C) until it is released (D) (fig. 2).

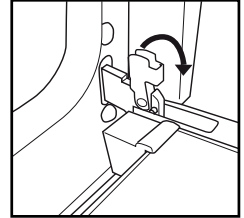


Fig. 1

#### To refit the door:

1. Insert the hinges in their seats.
2. Open the door fully.
3. Lower the two catches.
4. Close the door.

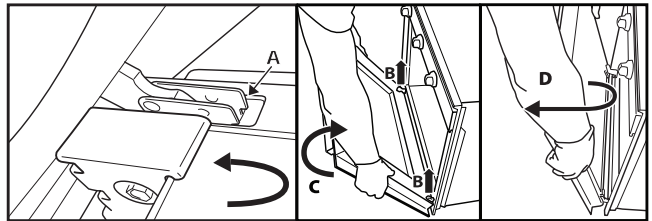
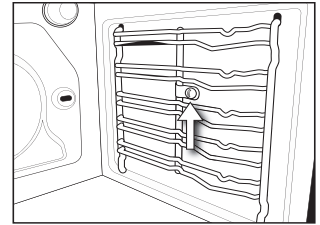


Fig. 2

### REMOVING THE SIDE GRILLES

The side accessory-holder grilles are equipped with two fixing screws (fig. 3) for optimum stability.

1. Remove the screws and corresponding plates on the right and left with the aid of a coin or tool (fig. 4).
2. To remove the grilles, lift them up (1) and turn them (2) as shown in fig. 5.

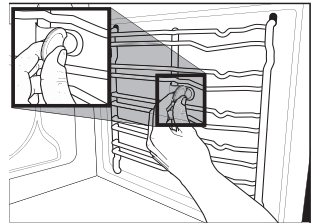


(Fig. 3)

### REPLACING THE LAMP

#### To replace the rear lamp (if fitted):

1. Disconnect the oven from the mains power supply.
2. Unscrew the lamp cover, replace the lamp (see note for lamp type) and screw the lamp cover back on.
3. Reconnect the oven to the power supply.



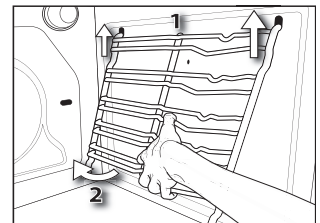
(Fig. 4)

#### N.B:

- Only use 25-40 W/230 V type E-14, T300 °C incandescent lamps, or 20-40 W/230 V type G9, T300 °C halogen lamps.
- The lamp used in the appliance is specifically designed for electrical appliances, and is not suitable for household room illumination (Commission Regulation (EC) no. 244/2009).
- Lamps are available from our After-Sales Service.

#### IMPORTANT:

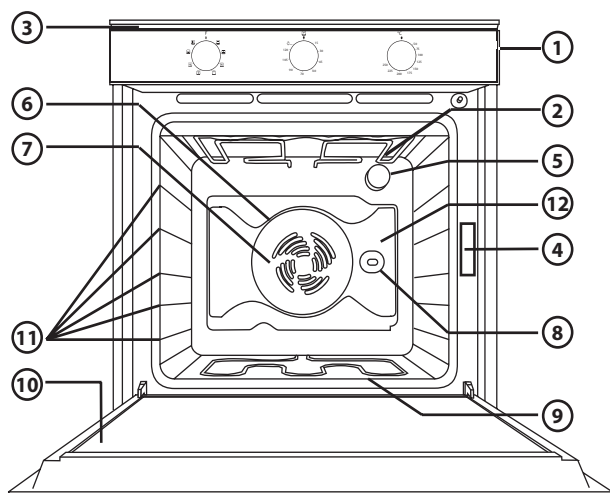
- If using halogen lamps, do not handle with bare hands as fingerprints can damage them.
- Do not use the oven until the lamp cover has been put back in place.



(Fig. 5)

## Instructions for using the oven

### FOR ELECTRICAL CONNECTION, SEE THE PARAGRAPH ON INSTALLATION



1. Control panel
2. Upper heating element/grill
3. Cooling fan (not visible)
4. Rating plate (not to be removed)
5. Lamps
6. Circular heating element (not visible)
7. Fan
8. Rotisserie (if supplied)
9. Bottom heating element (not visible)
10. Door
11. Position of shelves (the number of shelves is indicated on the front of the oven)
12. Rear wall

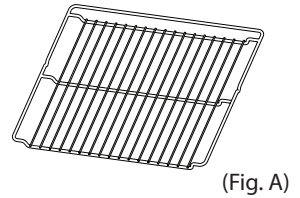
#### **N.B:**

- During cooking, the cooling fan may switch on at intervals in order to minimise energy consumption.
- At the end of cooking, after the oven has been switched off, the cooling fan may continue to run for a while.
- When the oven door is opened during cooking, the heating elements switch off.

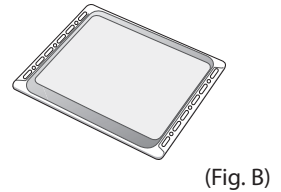
## Instructions for using the oven

### ACCESSORIES SUPPLIED

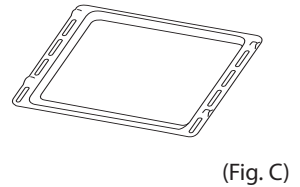
**A. WIRE SHELF:** the wire shelf can be used to grill food or as a support for pans, cake tins and other oven-proof cookware.



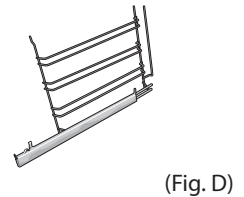
**B. BAKING TRAY:** for making bread and pastry products, but also roasts, fish en papillote, etc.



**C. DRIP TRAY:** the drip tray is designed to be positioned under the wire shelf in order to collect fat or as an oven tray for cooking meat, fish, vegetables, focaccia, etc.



**D. SLIDING SHELVES (if fitted):** for easier handling of shelves and trays.



The number of accessories may vary depending on which model is purchased.

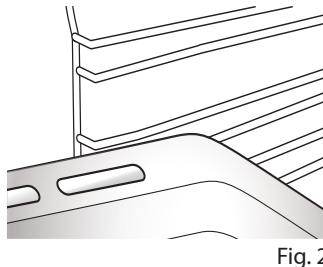
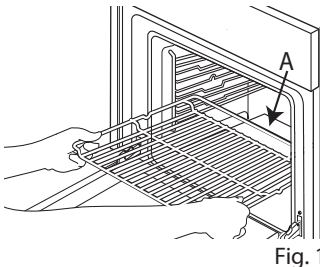
### ACCESSORIES NOT SUPPLIED

Other accessories can be purchased separately from the After-Sales Service.

## Instructions for using the oven

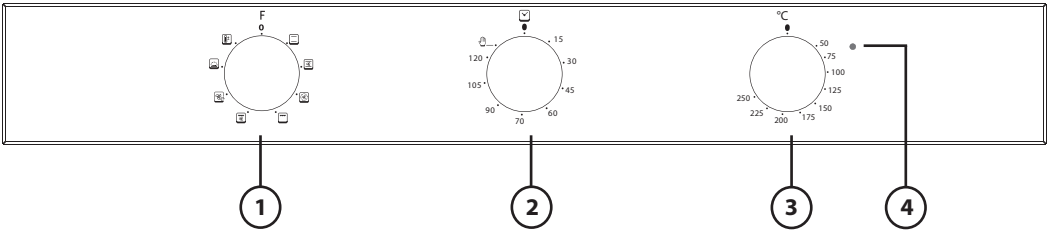
### INSERTING WIRE SHELVES AND OTHER ACCESSORIES IN THE OVEN

1. Insert the wire shelf horizontally, with the raised part "A" facing upwards (fig. 1).
2. The other accessories, such as the baking tray, are inserted in the same way as the wire shelf (fig. 2).



# Functions description table

## CONTROL PANEL DESCRIPTION



- 1. **FUNCTION SELECTOR KNOB:** For selecting functions.
- 2. **COOKING TIME SELECTOR KNOB:** For switching the appliance on/off and setting the cooking time.
- 3. **THERMOSTAT SELECTOR KNOB:** For setting the cooking temperature.
- 4. **THERMOSTAT LED:** This lights up while the oven is heating.

### ON/OFF

A cooking time must be set in order for the oven to switch on (including when using the oven in manual mode).  
Turning the time selector knob to 0 switches the oven off and ends the current cooking cycle.

### STARTING A COOKING CYCLE

- Turn the function selector knob to the function you require.  
For a full description of functions, see the table on page 15.
- Select a cooking time using the cooking time selector knob (including when using the oven in manual mode).
- Turn the thermostat selector knob clockwise to the temperature your require. The red thermostat LED will light up and then switch off again once the oven has reached the selected temperature.










### SETTING THE COOKING TIME

To set the cooking time, turn the cooking time selector knob clockwise to the length of time you require. This selector knob can be used to set the cooking time between 15 and 120 minutes or set the cooking time manually. At the end of the set cooking time, the oven switches off and the selector remains positioned at 0.  
When using the oven in manual mode (i.e. without setting a cooking time), make sure that the selector knob is turned to the symbol. To end the current cooking cycle, turn the selector knob to position 0.





















### GRILL

To adjust the power of the grill in the “Grill” and “Turbo grill” functions, turn the thermostat knob. The temperature indicated on the control panel corresponds to the power of the grill. There are three defined power levels for grilling: low (50-150 °C), medium (150-220 °C) and high (220-250 °C).

## Functions description table


















TRADITIONAL FUNCTIONS		
	<b>OFF</b>	To stop cooking and switch off the oven.
	<b>CONVENTIONAL</b>	For cooking any kind of dish on one shelf only. Use the 3rd shelf. To make pizza, savoury pies and sweets with liquid fillings, use the 1st or 2nd shelf. Preheat the oven before placing food inside.
	<b>CONVECTION BAKE</b>	For cooking meat and pies with liquid filling (savoury or sweet) on a single shelf. Use the 3rd shelf. Preheat the oven before cooking.
	<b>FORCED AIR</b>	For cooking various foods that require the same temperature on up to two shelves at the same time (e.g. fish, vegetables, cakes). This function can be used to cook different foods without odours being transferred from one food to another. Use the 2nd shelf to cook on one shelf only. When cooking on two shelves, use the 1st and 4th levels. Preheat the oven before cooking.
	<b>GRILL</b>	For grilling steak, kebabs and sausages; for cooking vegetables au gratin and toasting bread. Place food on the 4th or 5th shelf. When grilling meat, use the drip tray to collect the cooking juices. Position it on the 3rd/4th shelf, adding approx. half a litre of water. The oven does not have to be preheated. During cooking, the oven door must remain closed.
	<b>TURBO GRILL</b>	For roasting large joints of meat (legs, roast beef, chicken). Position the food on the middle shelves. Use the drip tray to collect the cooking juices. Position it on the 1st/2nd shelf, adding approx. half a litre of water. The oven does not have to be preheated. During cooking, the oven door must remain closed. With this function, you can also use the turnspit, if provided.
	<b>ECO FORCED AIR</b>	To cook stuffed roasts and pieces of meat on one shelf. This function uses discontinuous, delicate fan assistance, which prevents excessive drying of foods. When this ECO function is in use, the light will remain switched off during cooking. To use the ECO cycle and therefore optimise power consumption, the oven door should not be opened until the food is completely cooked. It is advisable to use the 3rd level. The oven does not have to be preheated.
	<b>RISING</b>	For optimal rising of sweet or savoury dough. Place the dough on the 2nd shelf and turn the "Temperature" knob clockwise to activate the function. The oven does not have to be preheated and the temperature is automatically set to 40 °C. To maintain the quality of rising, do not activate the function if the oven is still hot following a cooking cycle.
	<b>FAST PREHEATING</b>	To preheat the oven rapidly. The thermostat LED switches off when the oven is hot enough and food can be placed inside. Once preheating has finished, the oven automatically selects the conventional function: Turn the function selector knob if you want to set a different cooking function.

# Cooking table

Recipe	Function	Pre-heating	Shelf (from bottom)	Temperature (°C)	Time (mins)	Accessories
Leavened cakes		YES	2-3	160 – 180	30 – 90	Cake tin on wire shelf
		YES	1-4	160 – 180	30 – 90	Shelf 4: cake tin on wire shelf Shelf 1: cake tin on wire shelf
Filled pies (cheesecake, strudel, apple pie)		YES	3	160 – 200	30 – 85	Drip tray/ baking tray or cake tin on wire shelf
		YES	1-4	160 – 200	35 – 90	Shelf 4: cake tin on wire shelf Shelf 1: cake tin on wire shelf
Biscuits/tartlets		YES	3	170 – 180	15 – 45	Drip tray / baking tray
		YES	1-4	160 – 170	20 – 45	Shelf 4: wire shelf Shelf 1: drip tray / baking tray
Choux buns		YES	3	180 – 200	30 – 40	Drip tray / baking tray
		YES	1-4	180 – 190	35 – 45	Shelf 4: oven tray on wire shelf Shelf 1: drip tray / baking tray
Meringues		YES	3	90	110 – 150	Drip tray / baking tray
		YES	1-4	90	130 – 150	Shelf 4: oven tray on wire shelf Shelf 1: drip tray / baking tray
Bread/pizza/focaccia		YES	1-2	190 – 250	15 – 50	Drip tray / baking tray
		YES	1-4	190 – 250	20 – 50	Shelf 4: oven tray on wire shelf Shelf 1: drip tray / baking tray
Frozen pizza		YES	3	250	10 – 15	drip tray/baking tray or wire shelf
		YES	1-4	250	10 – 20	Shelf 4: oven tray on wire shelf Shelf 1: drip tray / baking tray
Savoury pies (vegetable pie, quiche)		YES	2-3	180 – 190	40 – 55	Cake tin on wire shelf
		YES	1 – 4	180 – 190	45 – 60	Shelf 4: cake tin on wire shelf Shelf 1: cake tin on wire shelf
Vol-au-vents/puff pastry crackers		YES	3	190 – 200	20 – 30	Drip tray / baking tray
		YES	1 – 4	180 – 190	20 – 40	Shelf 4: baking tray or oven tray on wire shelf Shelf 2: drip tray / baking tray
Lasagne/pasta bakes/cannelloni/flans		YES	3	190 – 200	45 – 65	Drip tray or oven tray on wire shelf
Lamb/veal/beef/pork, 1 kg		YES	3	190 – 200	80 – 110	Drip tray or oven tray on wire shelf


















# Cooking table

Recipe	Function	Pre-heating	Shelf (from bottom)	Temperature (°C)	Time (mins)	Accessories
Chicken/rabbit/duck 1 kg		YES	3	200 – 230	50 – 100	Drip tray or oven tray on wire shelf
Turkey/goose 3 kg		YES	2	190 – 200	80 – 130	Drip tray or oven tray on wire shelf
Baked fish / en papillote (fillet, whole)		YES	3	180 – 200	50 – 60	Drip tray or oven tray on wire shelf
Stuffed vegetables (tomatoes, courgettes, aubergines)		YES	2	180 – 200	50 – 60	Oven tray on wire shelf
Toast		-	5	250	3 – 6	Wire shelf
Fish fillets / steaks		-	4	200	20 – 30	Shelf 4: wire shelf (turn food halfway through cooking)
						Shelf 4: drip tray with water
Sausages/kebabs/ spare ribs/ hamburgers		-	5	200 - 250	15 – 30	Shelf 5: wire shelf (turn food halfway through cooking)
						Shelf 4: drip tray with water
Roast chicken 1-1.3 kg		-	2	200	55 – 70	Shelf 2: wire shelf (turn food two thirds of the way through cooking)
						Shelf 1: drip tray with water
Roast beef, rare, 1 kg		-	3	200	35 – 50	Oven tray on wire shelf (turn food two thirds of the way through cooking if necessary)
Leg of lamb / shanks		-	3	200	60 – 90	Drip tray or oven tray on wire shelf (turn food two thirds of the way through cooking if necessary)
Roast potatoes		-	3	200	35 – 55	Drip tray/baking tray (turn food two thirds of the way through cooking if necessary)
Vegetable gratin		-	3	250	10 – 25	Drip tray or oven tray on wire shelf
Lasagne & meat		YES	1 – 4	200	50 – 100*	Shelf 4: oven tray on wire shelf
						Shelf 1: drip tray or oven tray on wire shelf
Meat & potatoes		YES	1 – 4	200	45 – 100*	Shelf 4: oven tray on wire shelf
						Shelf 1: drip tray or oven tray on wire shelf
Fish & vegetables		YES	1 – 4	180	30 – 50*	Shelf 4: oven tray on wire shelf
						Shelf 1: drip tray or oven tray on wire shelf
Filled roast meats		-	3	200	80 – 120*	Drip tray or oven tray on wire shelf
Meat cuts (rabbit, chicken, lamb)		-	3	200	50 – 100*	Drip tray or oven tray on wire shelf

\* Cooking time is approximate. Food can be removed from the oven at different times depending on personal preference.

## Table of tested recipes

(in compliance with IEC 60350-1:2011-12 and DIN 3360-12:07:07)

Recipe	Function	Pre-heating	Shelf (from bottom)	Temperature (°C)	Time (mins)	Accessories and notes*
<b>IEC 60350-1:2011-12 § 7.5.2</b>						
Shortbread		YES	3	170	15 – 25	Drip tray / baking tray
		YES	1 – 4	150	25 – 35	Shelf 4: baking tray Shelf 1: drip tray / baking tray
<b>IEC 60350-1:2011-12 § 7.5.3</b>						
Small cakes		YES	3	170	20 – 30	Drip tray / baking tray
		YES	1 – 4	160	25 – 35	Shelf 4: baking tray Shelf 1: drip tray / baking tray
<b>IEC 60350-1:2011-12 § 7.6.1</b>						
Fat-free sponge cake		YES	2	170	30 – 40	Cake tin on wire shelf
		YES	1 – 4	160	35 – 45	Shelf 4: cake tin on wire shelf Shelf 1: cake tin on wire shelf
<b>IEC 60350-1:2011-12 § 7.6.2</b>						
2 apple pies		YES	2 – 3	185	70 – 90	Cake tin on wire shelf
		YES	1 – 4	175	75 – 95	Shelf 4: cake tin on wire shelf Shelf 1: cake tin on wire shelf
<b>IEC 60350-1:2011-12 § 9.2</b>						
Toast**		-	5	250	3 – 6	Wire shelf
<b>IEC 60350-1:2011-12 § 9.3</b>						
Burgers**		-	5	250	18 – 30	Shelf 5: wire shelf (turn food halfway through cooking) Shelf 4: baking tray with water
<b>DIN 3360-12:07 § 6.5.2.3</b>						
Apple cake, yeast tray cake		YES	3	180	30 – 40	Drip tray
		YES	1 – 4	160	55 – 65	Shelf 4: baking tray Shelf 1: drip tray / baking tray
<b>DIN 3360-12:07 § 6.6</b>						
Roast pork		-	2	190	150 – 170	Shelf 2: baking tray
<b>DIN 3360-12:07 annex C</b>						
Flat cake		YES	3	170	35 – 45	Drip tray / baking tray
		YES	1 – 4	160	40 – 50	Shelf 4: baking tray Shelf 1: drip tray / baking tray

The cooking table suggests the functions and ideal temperatures for obtaining best results with any type of recipe. For cooking with hot air on a single shelf, we recommend using the second level and the same temperature as that suggested for “FORCED AIR” cooking on several shelves.

\* When not provided, accessories can be purchased from the After-Sales Service.

\*\* When grilling, it is advisable to leave 3-4 cm free from the front edge of the grill to facilitate removal.

The indications given in the table are intended without the use of the sliding runners.

Energy efficiency class (in accordance with EN 60350-1:2013-07)

Use the relevant table to carry out the tests.

## Recommended use and tips

### How to read the cooking table:

The table indicates the best function to use for any given food, to be cooked on one or more shelves at the same time. Cooking times start from the moment food is placed in the oven, excluding pre-heating (where required). Cooking temperatures and times are purely for guidance, and will depend on the amount of food and type of accessory used. Use the lowest recommended values to begin with and, if the food is not cooked enough, then move on to higher values. Use the accessories supplied and preferably dark-coloured metal cake tins and oven trays. You can also use pans and accessories in pyrex or stoneware, but bear in mind that cooking times will be slightly longer. To obtain best results, carefully follow the advice given in the cooking table for the choice of accessories (supplied) to be placed on the various shelves.

### Cooking different foods at the same time

Using the "FORCED AIR" function, you can cook different foods which require the same cooking temperature at the same time (e.g.: fish and vegetables), using different shelves. Remove the food which requires less cooking time and leave food which requires longer cooking time in the oven.

### Desserts

- Cook delicate desserts with the conventional function on one shelf only. Use dark-coloured metal cake tins and always position them on the wire shelf supplied. To cook on more than one shelf, select the forced air function and stagger the position of the cake tins on the shelves, aiding optimum circulation of the hot air.
- To check whether a cake is cooked, insert a wooden toothpick into the centre of the cake. If the toothpick comes out clean, the cake is ready.
- If using non-stick cake tins, do not butter the edges as the cake may not rise evenly around the edges.
- If the cake "sinks" during cooking, set a lower temperature the next time, perhaps reducing the amount of liquid in the mixture and mixing more gently.
- For sweets with moist fillings (cheesecake or fruit pies) use the "CONVECTION BAKE" function. If the base of the cake is soggy, lower the shelf and sprinkle the bottom of the cake with breadcrumbs or biscuit crumbs before adding the filling.

### Meat

- Use any kind of oven tray or Pyrex dish suited to the size of the piece of meat being cooked. For roast joints, it is best to add some stock to the bottom of the dish, basting the meat during cooking for added flavour. When the roast is ready, let it rest in the oven for another 10-15 minutes, or wrap it in aluminium foil.
- When you want to grill meat, choose cuts with an even thickness all over in order to achieve uniform cooking results. Very thick pieces of meat require longer cooking times. To prevent the meat from burning on the outside, lower the position of the wire shelf, keeping the food farther away from the grill. Turn the meat two thirds of the way through cooking.

To collect the cooking juices, we recommend placing a baking tray filled with half a litre of water directly underneath the wire shelf on which the food is placed. Top-up when necessary.

### Turnspit (only in certain models)

Use this accessory to evenly roast large pieces of meat and poultry. Place the meat on the turnspit rod,

## Recommended use and tips

tie it with string (if cooking a chicken), and check that it is secure before inserting the rod in the seat located on the front wall of the oven and resting it on the support. To prevent smoke and to collect cooking juices, it is advisable to place a drip-tray with half a litre of water on the first level. The rod has a plastic handle which must be removed before starting to cook, and used at the end of cooking to avoid burns when taking the food out of the oven.

### **Pizza**

Lightly grease the trays to ensure the pizza has a crispy base. Scatter the mozzarella over the pizza two thirds of the way through cooking.

### **Rising function (only in certain models)**

It is always best to cover the dough with a damp cloth before placing it in the oven. Dough proving time with this function is reduced by approximately one third compared to proving at room temperature (20-25 °C). Proving time for a 1 kg batch of pizza dough is around one hour.







FOR THE WAY IT'S MADE.

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