

Quick Reference Guide



“Cooking gestures are invisible ingredients. They turn inspiration into emotions and emotions into a masterpiece. It’s all about artisanality, that’s why we take it so seriously.”

Thanks for choosing

KitchenAid
FOR THE WAY IT'S MADE.

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Twelix Artisan Std SC Oven

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EN

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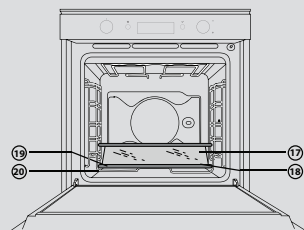
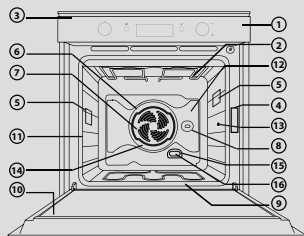
THANK YOU FOR BUYING A KITCHENAID PRODUCT

In order to receive a more complete assistance, please register your product on www.kitchenaid.eu/register



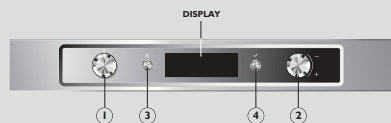
Before using the appliance carefully read the Safety Instruction.

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
14. Twelix disc
15. Modular plug connection
16. Cavity plug cap (when the Artisan Accessory is not in the oven, insert the cap to prevent splatters from entering the electrical outlet)
17. Glass lid
18. Perforated shelf
19. Drip tray + heating element
20. Drip tray rack

Control Panel

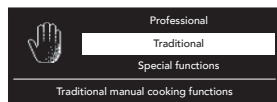


1. **Function knob:** to switch the oven on/off and select the various functions.
2. **Browse knob:** to navigate through the suggested menus on the display and change the pre-set values.
3. **⏮ Back button:** to return to the previous screen
4. **⏹ OK button:** to confirm and activate selected functions


Getting Started and Daily Oven Use

When 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




- **Special Functions**
- **Professional Functions: Bakery, Pastry, Rotisserie**
- **Artisan: Pure Steam, Custom Steam, Artisan Functions**

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.

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

Cooking Functions

TRADITIONAL FUNCTIONS

- **Conventional:** All types of food.
- **Grill:** Meat, steak, kebabs, sausages, vegetables, bread.
- **Turbo Grill:** Large cuts of meat and poultry.
- **Tweli-grill:** Meat, fish, vegetables.
- **Forced Air:** Different food items cooked simultaneously on several levels.
- **Convection Bake:** Meat, filled cakes, stuffed vegetables.

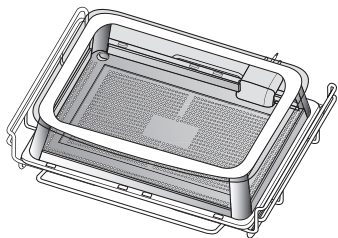
SPECIAL FUNCTIONS

- **Fast Preheating:** Use this function to rapidly preheat the oven.
- **Defrost:** All types of food.
- **Keep Warm:** Any dish that has just been cooked.
- **Rising:** Sweet or savoury dough.
- **Slow Cooking:** Meat, fish (Accessory: meat probe).
- **Dehydration:** Fruit, vegetables, mushrooms (Accessory: dehydration tray).
- **Yoghurt:** Home-made yoghurt.
- **Tweli-base:** All types of food.
- **Eco Forced Air:** Roasts and stuffed meat (Accessory: meat probe).

Please refer to the Instructions for Use Manual or www.kitchenaid.eu for more information on the **Traditional, Professional and Artisan functions**.

Accessories

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



ARTISAN ACCESSORY

The **Artisan** Steam Accessory comprises: **glass lid, perforated shelf, drip tray + heating element** and the **support, cap for the internal socket**.

We suggest that the accessory be assembled as outlined in the Instructions for Use Manual or at www.kitchenaid.eu.

Add water as per your recipe, then start the Artisan functions from the Main Menu.

The Artisan Accessory can reach very high temperatures so we suggest using oven gloves any time you need to touch or move it, and not to add water during the steam cooking cycle.

Please refer to the Instructions for Use Manual or www.kitchenaid.eu for more information on the **Accessories** and their **functions**.

Cleaning

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.

To use the oven's self-cleaning cycle, please refer to the Instructions for Use Manual or www.kitchenaid.eu.

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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