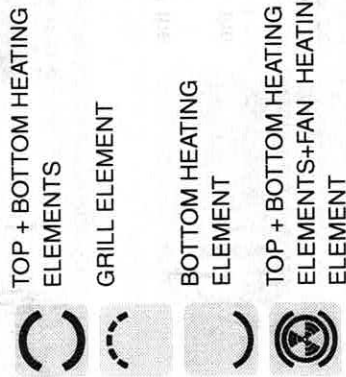
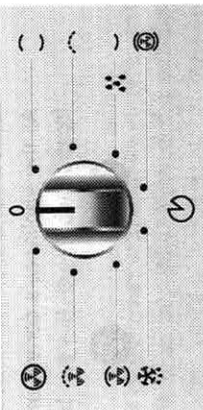
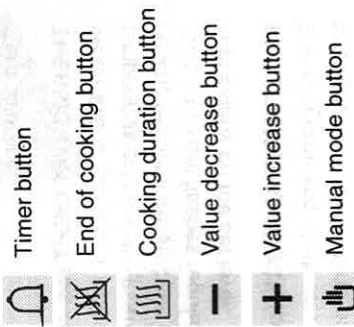
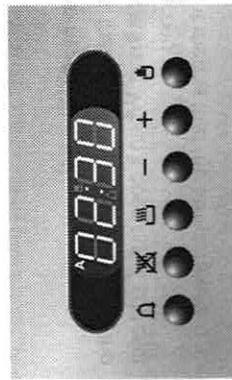


**FUNCTION KNOB**

4 Turn the knob clockwise or anti-clockwise to select a function (some functions are not present on all models) from the following options: (See 7. COOKING WITH THE OVEN).

**6.5 Electronic programmer (on some models only)****6.5.1 Setting the time**

On the first use, or after a power failure, **00:00** will be flashing on the oven's display.

Press to stop the flashing. The time can be set using or . Hold down the button to increase or decrease rapidly.

6.5.2 Using the timer

Warning: the timer does not stop the cooking process. It only warns the user that the preset number of minutes have passed.

The timer can be activated at any time.

Press : the display will show the numbers **00:00** ; press and hold and use or to set the desired number of minutes. When is released, the countdown will start and and will appear on the display.



After the timer has been programmed, the display will go back to showing the current time; to display the remaining time, press .

6.5.3 Stopping the buzzer

The buzzer stops automatically after about seven minutes. It can be deactivated manually by pressing .

If a semi-automatic or automatic cooking process is programmed, pressing to deactivate the buzzer will ensure that cooking continues in manual mode.

6.5.4 Semi-automatic cooking

Semi-automatic cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user.

Having selected a function, press and hold ; the display will show the numbers **00:00**; press and hold and simultaneously use or to set the desired number of minutes.

When is released, the programmed cooking time will start and the display will show the current time together with and **A** (to indicate that a programmed cooking process has been set).



6.5.5 Automatic cooking



Automatic cooking is the function which allows a cooking operation to be started at a set time and then ended after a specific length of time set by the user.

Having selected a function, press and hold ; the display will show the numbers ; press and hold and simultaneously use **-** or **+** to set the desired number of minutes.

Press and the sum of the current time plus the preset cooking time will appear on the display. Press and hold and simultaneously press **-** or **+** to set the cooking end time.

When is released, the automatic cooking process will start and the display will show the current time together with and **A** (to indicate that a programmed cooking process has been set).



After making the setting, press the button to view the remaining cooking time; press the button to view the cooking end time.

6.5.6 End of semi-automatic / automatic cooking

At the end of the cooking time the oven will switch off automatically and simultaneously a buzzer will start to sound intermittently. After the buzzer has been deactivated, the display will return to show the current time together with the symbol to indicate that the oven has returned to manual use mode.

6.5.7 Deleting the set data

Having programmed a semi-automatic or automatic cooking process, this programming can be cancelled by holding down the key for the function which has just been programmed and simultaneously pressing **-** or **+** until appears on the display.

The programmer will interpret the cancellation of the program as terminating the cooking process.

6.5.8 Modifying the set data

The set cooking data can be modified at any time by holding down the function button and at the same time pressing the buttons **-** or **+** to change the value.

6.5.9 Adjusting the buzzer volume

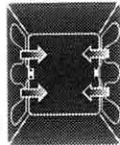
The buzzer volume can be set to 3 different levels. When the buzzer is in operation, press **-** to change the setting.



7. COOKING WITH THE OVEN

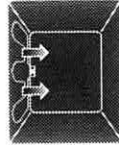
STATIC:

As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static or thermal radiation cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread and cakes and in any case particularly suitable for fatty meats such as goose and duck.



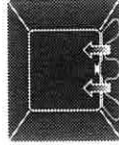
GRILL:

The heat coming from the grill element gives perfect grilling results, especially for thin and medium thickness meat and, in combination with the rotisserie (when present), it allows the food to be browned evenly at the end of cooking. Perfect for sausages, ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly. (3rd or 4th runner).



BOTTOM:

The heat coming solely from the bottom makes it possible to complete the cooking of foods that require a greater basic temperature, without affecting their browning. Perfect for cakes, pies, tarts and pizzas.



TURBO:

The combination of fan-assisted cooking and traditional cooking enables different foods to be cooked on several levels extremely quickly and efficiently, without any transfer of smells and flavours.

Perfect for large volumes that call for intense cooking. (For multiple-level cooking, you are advised to use the 1st and 3rd runners.)



DEFROSTING:

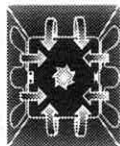
The movement of air caused by the fan makes food defrost faster. The air circulating inside the oven is at room temperature.



FAN-ASSISTED STATIC:

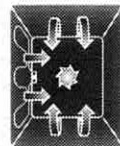
The operation of the fan, combined with traditional cooking, ensures uniform cooking even with complex recipes. Perfect for biscuits and cakes, even when simultaneously cooked on several levels.

(For multiple-level cooking, you are advised to use the 1st and 3rd runners.)



FAN-ASSISTED GRILL:

The air produced by the fan softens the strong heatwave generated by the grill, giving perfect grilling results even with very thick foods. Perfect for large cuts of meat (e.g. shin of pork). We recommend using the 3rd runner.



CIRCULAR:

The combination of the fan and the circular element (incorporated in the rear of the oven) enables different foods to be cooked on several levels, as long as they need the same temperature and cooking time. Hot air circulation ensures instant and uniform distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without mixing smells and flavours.

(For multiple-level cooking, you are advised to use the 1st and 3rd runners.)

