Instructions for use

KitchenAid

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These instructions are also available on the website: www.kitchenaid.eu

IMPORTANT SAFETY INSTRUCTIONS

SAFETY IS OUR PRIORITY

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:

- Use protective gloves to perform all unpacking and installation operations.
- The appliance must remain disconnected from the power supply before any installation work is carried out.
- 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 main power supply.

- For installation to comply with current safety regulations, an omnipolar disconnect switch with 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 declines any liability for inappropriate use or incorrect setting of the controls.
- 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 appliance (only for ovens with 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 appliances, contact the competent local authority, the domestic waste collection service or the shop where you purchased the product.

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 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

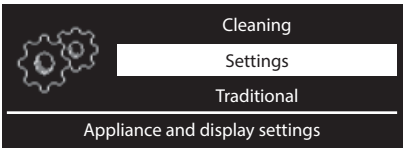
Ensure that the power voltage specified on the appliance rating plate is the same as the mains voltage. The rating plate is on the front edge of the oven (visible when the door is open).

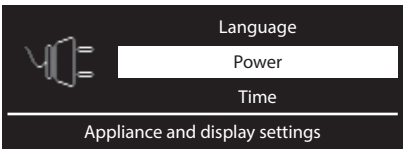
- Power cable replacement (type H05 RR-F 3 x 1.5 mm2) must be carried out by a qualified electrician. Contact an authorised After-Sales Service.

The oven is programmed to operate with power absorption above 2.5 kW (indicated by "HIGH" in the settings, as shown in the figure below) which is compatible with a domestic power supply above 3 kW. If the household has a lower power supply, the setting must be lowered ("LOW" in the settings). The table below details the recommended electrical power settings for the various countries.

COUNTRY	ELECTRICAL POWER SETTING
GERMANY	HIGH
SPAIN	LOW
FINLAND	HIGH
FRANCE	HIGH
ITALY	LOW
NETHERLANDS	HIGH
NORWAY	HIGH
SWEDEN	HIGH
U.K.	LOW
BELGIUM	HIGH

1. To lower the power absorption setting, turn the "Functions" knob to "SETTINGS" and select.
2. Confirm with button ✓
3. Select "power" on the menu
4. Confirm with button ✓
5. Select "LOW"
6. Press button ✓; a message appears on the display confirming your selection.







GENERAL RECOMMENDATIONS

Before use:

- Remove cardboard protection pieces, 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 one 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.
- Ensure 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.

Installation

After use: • Allow the Artisan accessory to cool down before removal if cleaning is required. When the Artisan accessory is removed from the oven, ensure that the cap supplied is used to prevent dirt entering the electrical socket.	

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 eco design requirements of European regulation no. 65/2014 and no. 66/2014 in conformity with European standard EN 60350-1.

Troubleshooting guide

The oven does not work:
- Check the mains electrical power and ascertain whether the oven is connected to the electrical supply.
- Switch the oven off and then on again to see whether this eliminates the fault.

The electronic programmer does not work:
- If the display shows the letter " F" followed by a number, contact your nearest After-Sales Service. Specify in this case the number after the letter " F".

After-Sales Service

Before contacting the After-Sales Service:
- See whether you can solve the problem 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 oven cavity (visible when the oven door is open). The service number is also indicated on the guarantee booklet;
- your full address;
- your telephone number.



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

Cleaning

- **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.
- Allow the oven to cool after every use, 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).
- Use oven detergents and follow the manufacturer's instructions to the letter.
- Clean the door glass with a suitable liquid detergent. The oven door can be removed to facilitate cleaning (see MAINTENANCE).
- Do not clean Artisan cavity plug immediately before running an Artisan cooking cycle.
- **Observe the following recommendations when cleaning the round stainless steel cover of the fan and Artisan plug plate (Twelix Disc):**
  - use a soft cloth (microfibre is best) dampened with water or glass detergent.
  - do not use absorbent kitchen paper, which can leave traces of paper and streaks on the glass.

Cleaning

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.
- See "Cleaning" for Artisan accessory cleaning.

Cleaning cycle of ovens with pyrolysis function (if present):

⚠ WARNING

- **Do not touch the oven during the pyrolysis cycle.**
- **Keep children away from the oven during the pyrolysis cycle.**
- **Keep animals away during and after the pyrolysis cycle.**
- **Insert the cap of the cavity plug before running a pyro cycle.**

This function burns off spatter occurring inside the oven during cooking at a temperature of approx. 500 °C. At this high temperature, the deposits turn into a light ash which can be easily wiped away with a damp cloth, once the oven is cool.
Do not select the pyrolysis function after every use, only when the oven is very dirty or produces smoke or fumes while preheating or cooking.
- If the oven is installed below a hob, ensure that all burners or electric hotplates are switched off during the self-cleaning (pyrolysis) function.
- Remove all accessories before running the pyrolysis function (including the lateral grids).
- For optimum cleaning of the oven door, remove the worst soiling with a damp sponge before using the pyrolytic function.
- Before selecting the pyrolysis function, use a damp sponge to remove any marks on the round stainless steel cover of the fan (Twelix Disc) and from the inside glass of the oven door.

The appliance is equipped with 2 pyrolysis functions:
1. Energy-saving cycle (PYRO EXPRESS/ECO): which consumes approximately 25% less energy than the standard cycle. Select it at regular intervals (after cooking meat on 2 or 3 consecutive occasions).
2. Standard cycle (PYRO): which is suitable for cleaning a very dirty oven.
- In any case, after a certain number of uses and depending on how dirty the oven is, a message on the oven display advises you to run a self-cleaning cycle.

N.B: during the pyrolysis function, the oven door will not open; it will remain locked until the temperature inside the oven has returned to an acceptably safe level.

Artisan accessory cleaning:
- Internal electrical socket: remove the metallic plug cover; use a humidified sponge to clean the plug. Do not use metallic and/or sharp tools.
- After every use, allow the steam grid 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 high sugar content). Suitable for dishwashing.
- Soak the drip pan in water with washing up detergent immediately after use, handling them with oven gloves if still hot. Food residues can be easily removed using the brush supplied by the After-Sales Service.

Note: after a certain number of uses at high temperatures, there is a naturally occurring colour change of the heating element, due to the formation of layers of ferrous oxide aggregates, which do not affect the functionality and safety of the component.

Descaling:
Pour in an additional 800 ml of cold white vinegar and top up to "Max" with room temperature water. Leave for 6-8 hours, then rinse with water and remove any residue with a non-abrasive sponge. Specific products for cleaning and descaling can be purchased separately from the After-Sales Service.

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

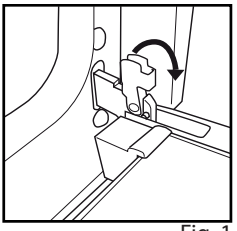


Fig. 1

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).

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.

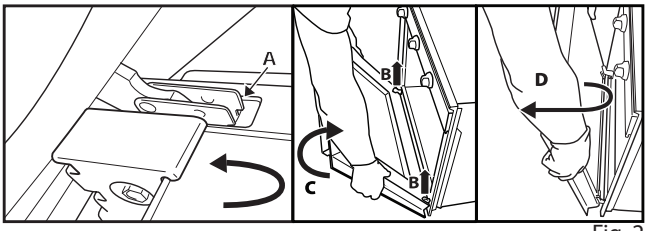
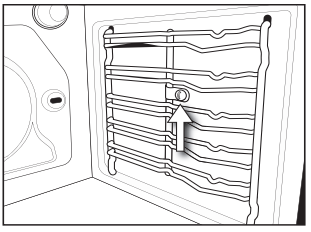


Fig. 2

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 relative 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.

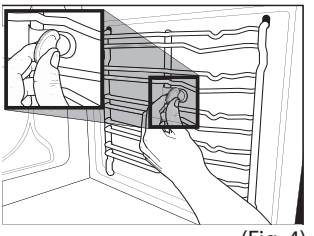


(Fig. 3)

REPLACING THE LAMP

To replace the rear lamp (if present):

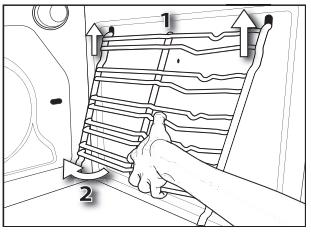
1. Disconnect the oven from the mains power supply.
2. Unscrew the lamp cover, replace the lamp (see note for lamp type) and screw the lamp cover back on.
3. Reconnect the oven to the power supply.



(Fig. 4)

N.B:

- Use only 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 (ES) no. 244/2009).
- Lamps are available from our After-Sales Service.



(Fig. 5)

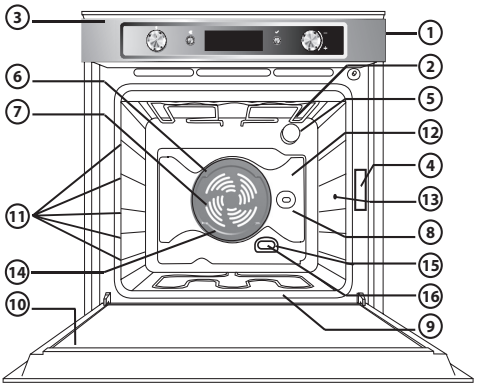
IMPORTANT:

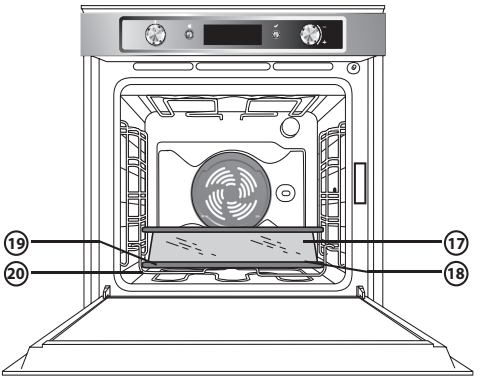
- **If using halogen lamps, do not handle with bare hands since fingerprints can damage them.**
- **Do not use the oven until the lamp cover has been put back in place.**

Instruction for oven use

FOR ELECTRICAL CONNECTION, SEE THE PARAGRAPH ON INSTALLATION

The Artisan oven is equipped with an electrical socket on the rear wall of the oven to supply power to the heating element inside the Artisan accessory when plugged in.





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
13. Meat probe connection
14. Twelix disc
15. Modular plug connection
16. Cap (When the Artisan accessory is removed from the oven, ensure that the cap supplied is used to prevent dirt entering the electrical socket)
17. Glass lid
18. Perforated shelf
19. Drip tray + heating element
20. Drip tray rack

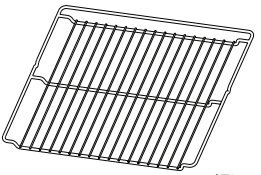
N.B:

– 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.

Instruction for oven use

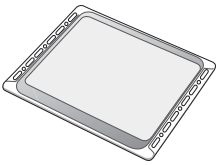
ACCESSORIES SUPPLIED

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.



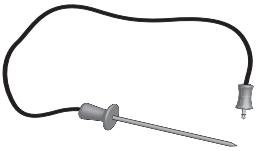
(Fig. A)

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



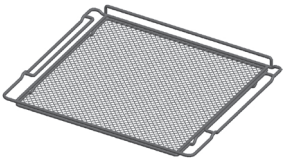
(Fig. B)

C. MEAT PROBE: for measuring the core temperature of food during cooking.



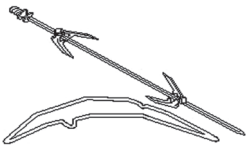
(Fig. C)

D. DRYING TRAY: the drying tray is designed for drying fruit, mushrooms or vegetables.



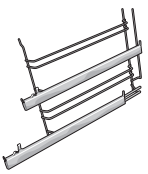
(Fig. D)

E. TURNSPIT: for uniform roasting of large pieces of meat and poultry.



(Fig. E)

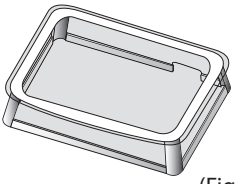
F. SLIDING SHELVES: for easier handling of shelves and trays.



(Fig. F)

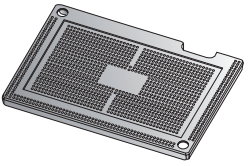
Instruction for oven use

G. GLASS LID



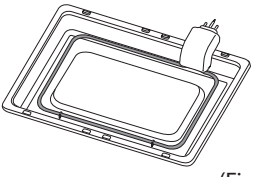
(Fig. G)

H. PERFORATED SHELF



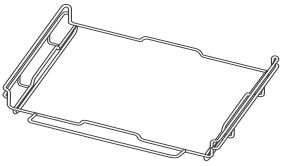
(Fig. H)

I. DRIP TRAY + HEATING ELEMENT



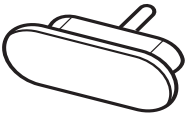
(Fig. I)

L. DRIP TRAY RACK



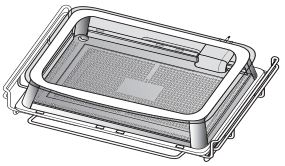
(Fig. L

M. CAVITY PLUG CAP



(Fig. M)

Steam accessory assembled and ready to be plugged in inside the oven



The number of accessories may vary according to which model is purchased.

ACCESSORIES NOT SUPPLIED

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

Instruction for oven use

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 with the same way as the wire shelf (Fig. 2).

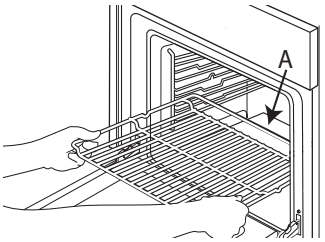
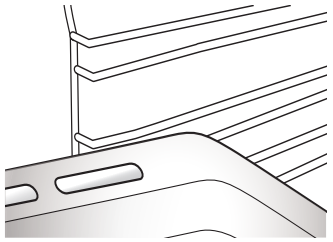


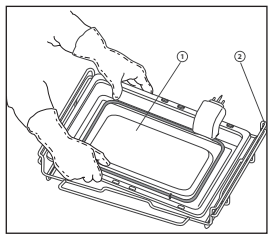
Fig. 1


Fig. 2

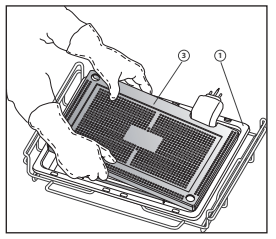
HOW TO ASSEMBLE AN ARTISAN STEAM ACCESSORY

Before every steam cooking cycle, check that the male pins are clean in order to guarantee the right connection.

Place the drip tray (1) on its support (2 – drip tray rack), ensuring that the plug is positioned on the opposite side of the handle.



Place the perforated shelf (3 – steam grid) on the drip tray (1)



Instruction for oven use

Artisan accessory must be inserted at the first shelf position to allow the electrical plug to engage.

N.B. sliding shelves cannot be installed at the first and second shelf position because they will interfere with the Artisan accessory

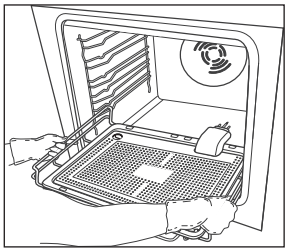
1. Use both hands to properly place the Artisan accessory at the first shelf position (Fig. 1)
2. Use the handle to push the Artisan accessory up to the socket. (Fig. 2)
3. Ensure that the plug is fully engaged by firmly pushing in the Artisan accessory (Fig. 2)
4. A message confirming correct connection will be shown on the display (fig. 4A). When the accessory is unplugged, this will be shown on the display (Fig. 4B).

Removing the accessory

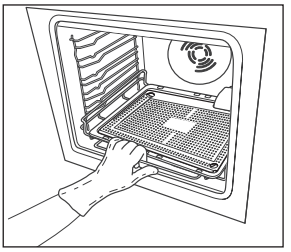
IMPORTANT: The Artisan accessory can become extremely hot. Always use oven gloves to touch and move it.

Grasp the front handle and partially remove the accessory (Fig. 2)

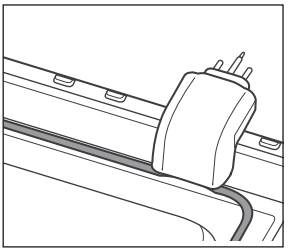
Then use lateral support to better grasp and fully remove the accessory, carefully avoiding impacts that could damage the electrical plug (Fig. 3)



(Fig. 1)



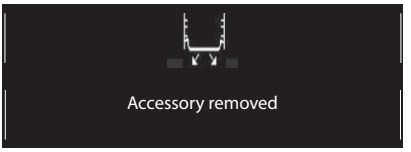
(Fig. 1)



(Fig. 1)



(Fig. 4A)



(Fig. 4B)

Instruction for oven use

ARTISAN ACCESSORY

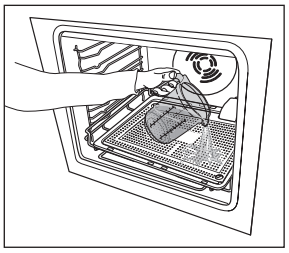
Food types/custom steam preparation
Use both hands to properly place the Artisan accessory on the first shelf position (fig. 1)
Ensure that the plug is fully engaged by firmly pushing in the Artisan accessory (fig. 2)
Fill with water (in according to recipe – fig. 5)
Insert the oven grid at the second/third shelf position (depending on the food), place the casserole with the food on the oven grid (this is to avoid smoke caused by dripping grease – fig. 6)
Close the door and press ✓

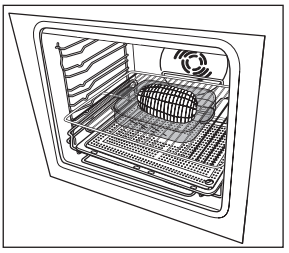
Important: do not place the food directly on the steam grid or on the oven grid; do not add water during steam cooking cycle; if the cycle starts without water, stop it and wait about 20-30 minutes with the oven door fully opened before adding the water.

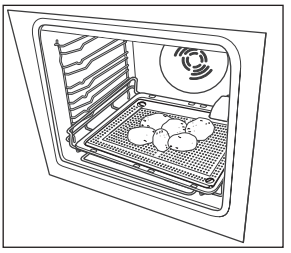
Pure steam preparation

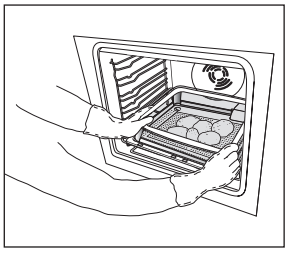
1. Use both hands to properly place the Artisan accessory on the first shelf position (fig. 1)
2. Ensure that the plug is fully engaged by firmly pushing in the Artisan accessory (fig. 2)
3. Fill with water (in according to recipe – fig. 5)
4. Place the food on the perforated shelf, ensuring that is correctly positioned inside the pan set tray (fig. 7)
5. Place the glass lid correctly on the drip pan, ensuring that the seals fit inside the drip pan itself (fig. 8)
6. Close the door and press ✓

Important: do not add water during steam cooking cycle; if the cycle starts without water, stop it and wait about 20-30 minutes with oven door fully opened before adding the water

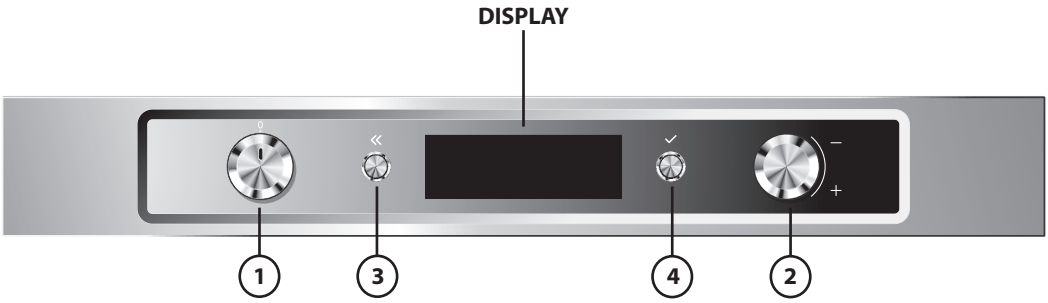

(Fig. 5)


(Fig. 6)


(Fig. 7)


(Fig. 8)

CONTROL PANEL DESCRIPTION



1. **FUNCTIONS KNOB:** On/off and function selector knob
2. **BROWSE KNOB:** for browsing the menu and adjusting pre-set values
3. **BUTTON** ⟪**:** to return to the previous screen
4. **BUTTON** ✓**:** to select and confirm settings

LIST OF FUNCTIONS

Turn the "Functions" knob to any position. The oven switches on. The display will show the following indication:

Press any key to skip the message and the display will show the functions or the associated submenus.
Note: The accessory first alert can be disabled/enabled through the Settings menu. If the Artisan accessory is already properly engaged, while oven is switched on, the first Artisan alert will not be shown.

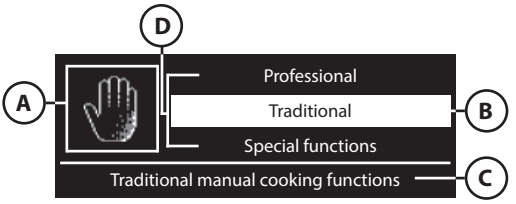


The submenus are available and selectable by turning the knob to the functions ARTISAN FUNCTION, ARTISAN STEAM FUNCTION, GRILL, SPECIALS, SETTINGS and RECIPES.

Instruction for oven use

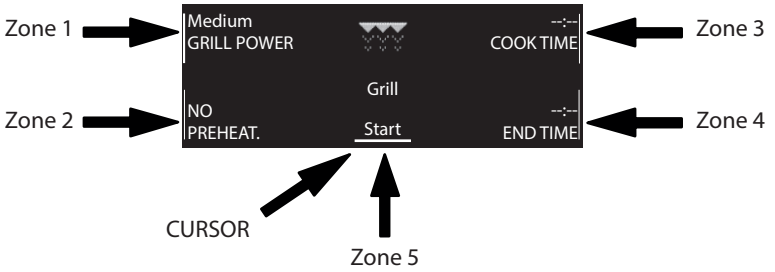
Turn the "Functions" knob to any position and the oven switches on: the display shows the functions or the associated submenus.

A. Symbol for highlighted function
B. Highlighted function can be selected by pressing ✓
C. Description of highlighted function
D. Other available and selectable functions



FUNCTION DETAILS

After selecting the desired function, the display will show further options and related details.



To move between the different zones, use the "Browse" knob: the cursor moves to the adjustable values, following the order described above.
Press button ✓ to select the value, change it by turning the "Browse" knob and confirm with button ✓.

FIRST USE - SELECTING A LANGUAGE AND SETTING THE TIME

For correct use of the oven, you will have to select the desired language and set the correct time when it is switched on for the first time.
Proceed as follows

1. Turn the "Functions" knob to any position: the display will show the list of the first three available languages.
2. Turn the "Browse" knob to scroll the list.
3. When the desired language is highlighted, press ✓ to select it. After language selection, the display will flash 12:00.
4. Set the time by turning the "Browse" knob.
5. Confirm your setting by pressing ✓.

Instruction for oven use

SELECTING COOKING FUNCTIONS



1. If the oven is off, turn the "Functions" knob; the display will show the cooking functions or associated submenus.

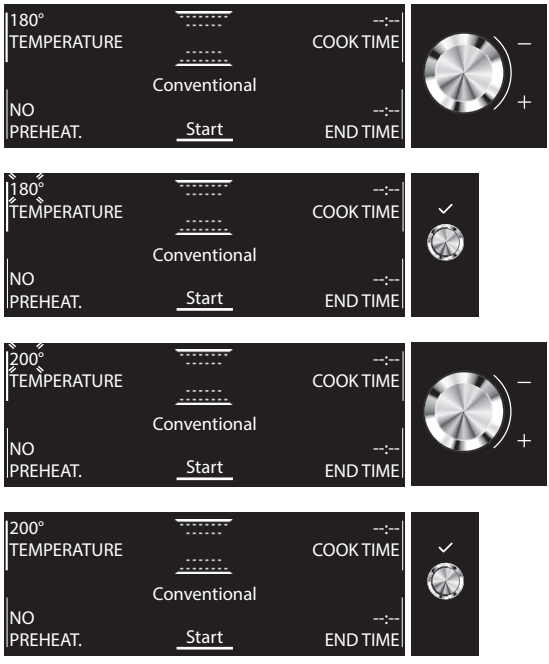
N.B: for the list and description of functions, see the specific table at page 26.

2. Within the submenus, browse the various options available by turning the "Browse" knob: the chosen function is highlighted in white in the centre of the screen. To select it, press ✓ .
3. The cooking settings are shown on the display. If the pre-set values are those desired, turn the "Browse" knob to position the cursor at "Start" and then press ✓; otherwise, proceed as indicated above to change them.

SETTING THE TEMPERATURE/OUTPUT OF THE GRILL

To change the temperature or output of the grill, proceed as follows:

1. Check that the cursor is positioned next to the temperature value (zone 1); press button ✓ to select the parameter to be changed: the temperature values flash.
2. 2. Set the desired value by turning the "Browse" knob and press ✓ to confirm.
3. 3. Turn the "Browse" knob to position the cursor at "Start" and then press ✓.
4. 4. The display indicates which shelf food should be placed on. Do as instructed and press ✓ to start cooking. The set temperature can also be changed during cooking by following the same procedure.

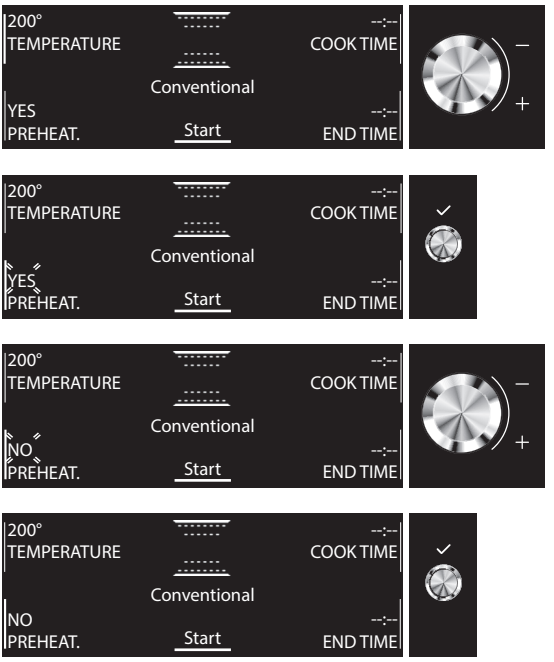


Instruction for oven use

PREHEATING THE OVEN (STANDARD FUNCTIONS ONLY).

If you do not wish to preheat the oven (for those functions which allow), simply change the oven's default selection as follows:

1. Turn the "Browse" knob to position the cursor at preheating.
2. Press button ✓ to select the setting: "Yes" flashes on the display.
3. Change the setting by turning the "Browse" knob: "No" appears on the display.
4. To confirm your choice, press button ✓ .



FAST PREHEATING (STANDARD FUNCTIONS ONLY).

If you wish to preheat the oven quickly before inserting food, proceed as follows:

1. Turn the Function knob to select "Specials", and confirm by pressing
2. Turn the "Browse" knob to select the fast preheating function
3. Confirm by pressing : the settings are shown on the display.
4. If the proposed temperature is that desired, turn the "Browse" knob to position the cursor at "Start", and then press . To change the temperature, proceed as described in previous paragraphs. An acoustic signal will sound when the oven has reached the set temperature. At the end of preheating, the oven automatically selects the conventional function. At this point food can be placed in the oven for cooking.
5. If you wish to set a different cooking function, turn the "Functions" knob and select the desired function..

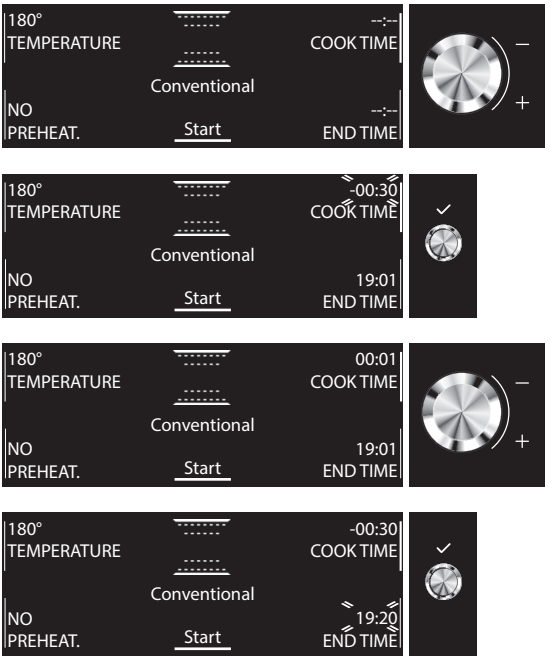


Instruction for oven use

SETTING COOKING TIME

This function can be used to cook food for a set length of time, from a minimum of 1 minute to the maximum time allowed by the selected function, after which the oven switches off automatically.

1. To select the function, turn the "Browse" knob to position the cursor at "COOK TIME".
2. Press button ✓ to select the setting; "00:00" flashes on the display.
3. Change the value by turning the "Browse" knob to display the desired cooking time.
4. Confirm the selected value by pressing button ✓.

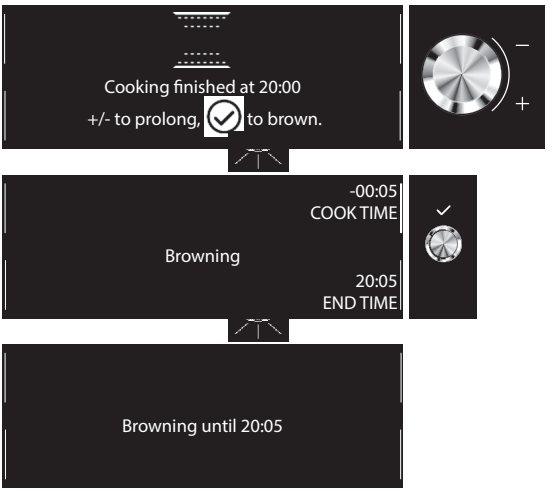


BROWNING (STANDARD FUNCTIONS ONLY).

At the end of cooking, with certain functions, the display indicates the possibility of browning the surface of your dish. This function can only be used when cooking time has been set.

At the end of cooking time, the display shows "+/- to prolong, ✓ to brown".

Press button ✓, and the oven starts a 5 minute browning cycle. This function can only be used once after cooking.

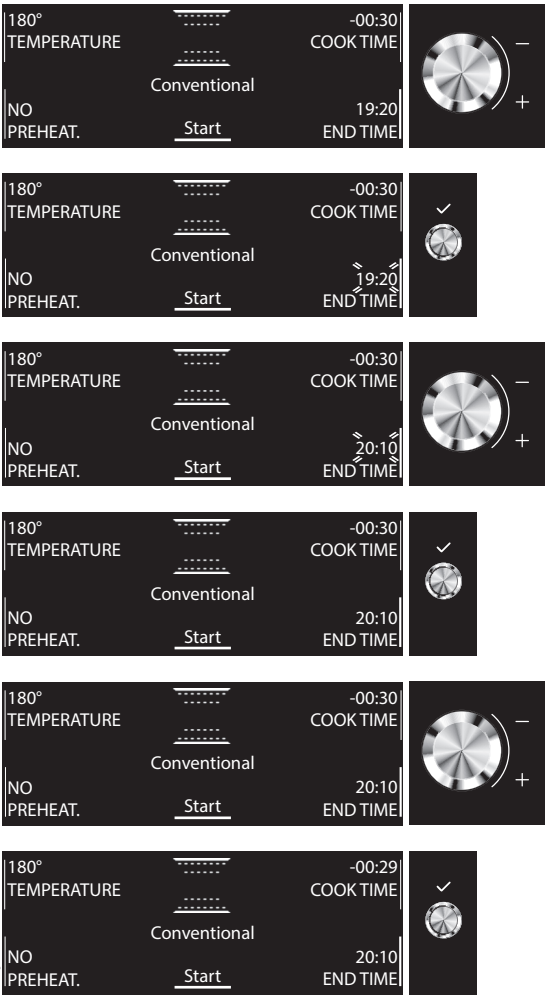


Instruction for oven use

SETTING END OF COOKING TIME/ DELAYED START

The end of cooking time can be set, delaying the start of cooking by up to a maximum of 23 hours and 59 minutes. This can only be done once the cooking time has been set. **This setting is only possible when preheating is not required for the selected function**. After setting the cooking time, the display shows the end of the cooking time (for example 19:20). To delay the end of the cooking time, and thus also the cooking start time, proceed as follows:

1. Turn the "Browse" knob to position the cursor at the end of the cooking time.
2. Press button ✓ to select the setting: the end of the cooking time flashes.
3. To delay the end of the cooking time, turn the "Browse" knob to set the desired value.
4. Confirm the selected value by pressing button ✓.
5. Turn the "Browse" knob to position the cursor at START and then press ✓.
6. The display indicates which shelf food should be placed on. Do as instructed and press ✓ to start cooking. The oven will start cooking after a period of time calculated so as to finish cooking at the set time (for example, in the case of a dish which requires a cooking time of 20 minutes, if the end of the cooking time is set to 20.10, the oven will begin cooking at 19.50).



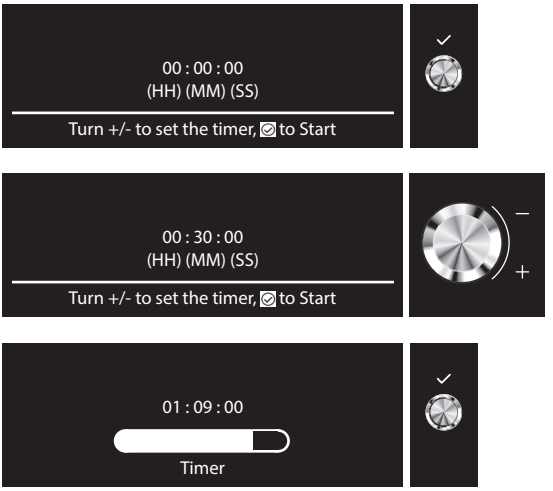
N.B: during the interval before cooking starts, the oven can in any case be switched on by turning the "Browse" knob to position the cursor at "Start" and then pressing button ✓. At any time, set values (temperature, grill setting, cooking time) can be changed as described in previous paragraphs.

Instruction for oven use

TIMER

This function can be used only with the oven switched off and is useful for monitoring the cooking time of pasta, for example. The maximum time which can be set is 1 hour 30 minutes.

1. With the oven off, press button ✓ : the display will show "00:00:00".
2. Turn the "Browse" knob to select the desired time.
3. Press button ✓ to start the countdown. When the set time has elapsed, the display will show "00:00:00" and an acoustic signal will sound. At this point the time can be prolonged, proceeding as described above , or the timer can be deactivated by pressing button ✓ (the time of day will be shown on the display).



PROFESSIONAL FUNCTIONS

Thanks to the professional functions, you can choose from 17 recipes. The oven offers a suitable function for every type of recipe category and also advises the ideal temperature and shelf for cooking the dish. For advice on use of these functions, refer to the Recipe Book, which contains a number of recipe ideas that you can personalise to suit your own taste. The available functions are given below. The time and temperature for each recipe are indicated on the oven display and/or in the Recipe Book. For recipes listed in the "Professional roasting function", there is the option of using the meat probe (see paragraph).

Professional Bakery Function
Traditional bread
Malt bread
Pan pizza
Thin pizza
Savoury pie
Baguette

Professional Pastry Function
Pâte à choux
Croissant/brioche
Sponge cake
Plum cake
Short pastry

Artisan functions

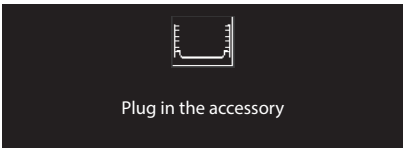
ARTISAN STEAM FUNCTIONS → Pure steam, Food types, Custom steam → Meat, Poultry, Fish, Stuffed vegetables

ARTISAN FUNCTIONS → High power, Medium power, Low power

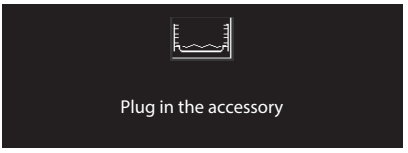
Instruction for oven use

ARTISAN STEAM FUNCTIONS

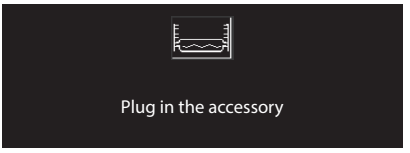
To start Artisan functions, etc. navigate the main menu (refer to **Selecting cooking functions**).
To run the Artisan functions, the Artisan accessory must be properly inserted into the oven.
If an Artisan cooking cycle is required but the Accessory is not inserted, the appliance will detect its absence and will advise that it needs to be inserted before proceeding:



High/mid/low power



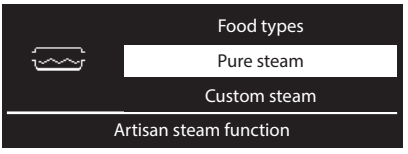
Food types / custom steam

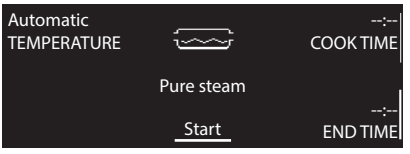


Pure steam

The oven offers three different cooking functions using steam:

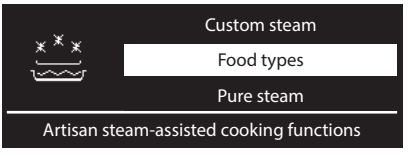
Pure steam
It requires the use of the accessory lid. (See paragraph about instruction for use: Artisan steam accessory)

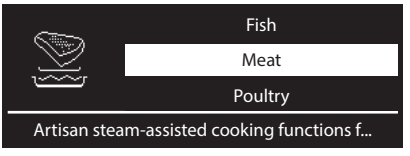


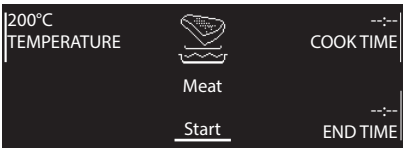


Food types
Thanks to the steam-assisted function, you can choose from four different food categories.
The oven offers a suitable function for every type of food category, and also setting the ideal temperature for cooking the food. For suggestions as to how to use these pre-set functions, refer to the cooking table and the recipe book.

MEAT
POULTRY
FISH
STUFFED VEGETABLES







Instruction for oven use

Custom steam
The oven offers the possibility of cooking with steam-assisted functions, with four different steam levels in a range of temperatures that varies from 130 to 200°

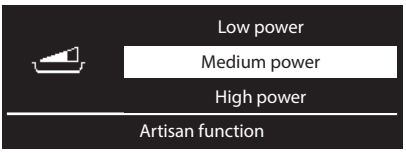
LOW STEAM
MID STEAM
HIGH STEAM

For suggestions as to how to use these functions, refer to the cooking table and recipe book.



Artisan functions
These functions allow cooking of different food items using the Artisan accessory functionality, in combination with the traditional heating element. For suggestions as to how to use these functions, refer to the recipe book

LOW POWER
MID POWER
HIGH POWER





Instruction for oven use

MEAT PROBE

The meat probe supplied allows you to measure the exact core temperature of food during cooking, between 0°and 100 °C, in order to ensure that food is cooked to perfection. Based on the food being cooked, the required core temperature can be set. It is very important to position the probe accurately in order to obtain perfect cooking results. Insert the probe fully into the thickest part of the meat, avoiding bones and fatty parts (fig. A). For poultry, the probe should be inserted sideways, in the middle of the breast, taking care to ensure that the tip does not end up in a hollow part (fig. B). In the case of meat with very irregular thickness, check that it is cooked properly before removing it from the oven. Connect the end of the probe with the hole located on the right wall of the oven chamber.

The probe can be used with the following functions:

- Conventional
- Convection bake
- Pro steam meat
- Pro steam poultry
- Pro steam custom
- Forced air
- Turbogrill
- Tweli-grill (where present)
- Slow cooking meat and slow cooking fish

If the probe is not inserted, cooking proceeds in the traditional way (fig. 1), otherwise the display advises that the probe is not connected (fig. 2). After the confirmation message, the display shows all the cooking parameters selected:

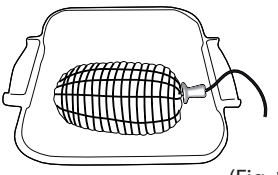
– at the top left (zone 1) the oven temperature;
– at the top right (zone 3) the desired core temperature of the food (meat probe, as indicated in Fig. 3).

To start cooking, turn the "Browse" knob to position the cursor at "Start" and then press ✓ .

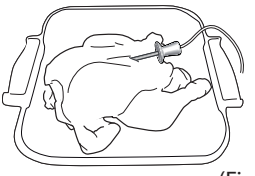
The bottom right (zone 4) of the cooking screen shows the "current" core temperature of food (fig. 4). In the first two minutes, the desired temperature of food (meat probe, as indicated in Fig. 4) can be changed. After two minutes, this indication is replaced by the cooking time (Fig. 5). When the desired core temperature for the particular food is reached, a message to that effect appears on the display for 3 seconds (Fig. 6). Subsequently, the oven proposes the option of prolonging cooking time by turning the "Browse" knob towards +. If no button is pressed, the oven continues cooking for 6 minutes in order to ensure excellent results. If cooking time is prolonged, this is displayed at the top right (zone 3). At the end of cooking, the display indicates the possibility of "browning" (for those functions which allow it).

NOTES:

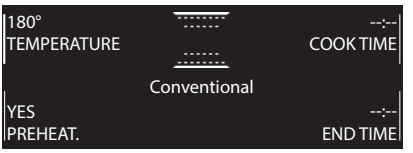
1. When two minutes have elapsed since the start of cooking, to change the desired core temperature of food, the meat probe must be disconnected and then reconnected again.
2. If the meat probe is inserted before a function has been selected, only cooking functions without preheating will be selectable. For recipes which require preheating, insert the food with the meat probe only after preheating.
3. In "Pro Roasting" preheating is included for all recipes. Consequently, avoid inserting the meat probe or food before preheating has finished



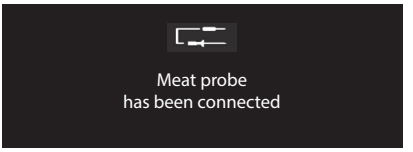
(Fig. **1**)



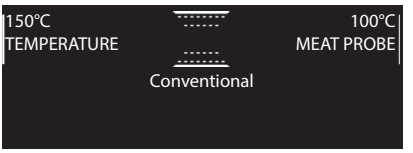
(Fig. **2**)



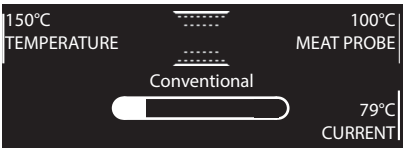
(Fig. **1**)



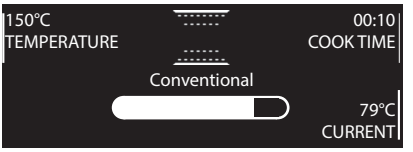
(Fig. **2**)



(Fig. **3**)



(Fig. **4**)



(Fig. **5**)



(Fig. **6**)

Instruction for oven use

SETTINGS

1. To change some display settings, select "SETTINGS" from the main menu by turning the "Functions" knob.
2. Confirm by pressing ✓ : the display shows which settings can be changed (language, volume of acoustic signal, display brightness, time, energy saving function, power).
3. The setting to be changed by turning the "Browse" knob.
4. Press button ✓ to confirm.
5. Follow the instructions of the display to change the settings.
6. Press button ✓ ; a message appears on the display confirming your selection.

N.B: When the oven is switched off, if the ECOMODE (Energy saving) function is selected (ON), the display switches off after a few minutes, showing the clock. To view information on the display and switch the light on again, just press any of the buttons or turn one of the knobs. During a cooking function if the ECOMODE is activated the cavity lamp will be switched off after 1 minute of cooking and reactivated for each user interaction. If, on the other hand, the function is not selected (OFF), after a few minutes the display is merely dimmed.

KEY-LOCK

This function can be used to lock the control panel buttons.
To activate it, press « and ✓ at the same time for at least 3 seconds.

If activated, the functions of the buttons are locked and the display shows a message and the symbol 🔒.
This function can also be activated during cooking.
To deactivate it, repeat the above procedure. When the key-lock function is activated, the oven can only be switched off by turning the knob to 0 (zero). In this case, however, the previously selected function will have to be set again.

Instruction for oven use

AUTOMATIC OVEN CLEANING

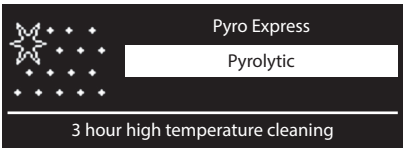
For the description of this function, see the chapter CLEANING and the functions table on page 24.To start the oven's automatic cleaning cycle ("Pyro") proceed as follows:

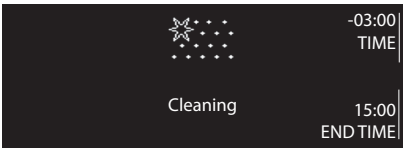
1. Using the "Functions" knob, select "Cleaning". The display shows "Pyro Express" and "Pyro".

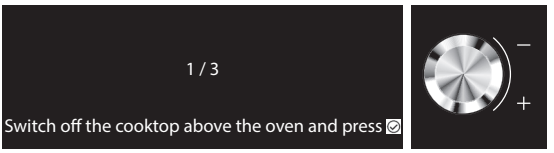
2. Select one of the two cleaning cycles using the "Browse" knob. 2. Confirm by pressing ✓.

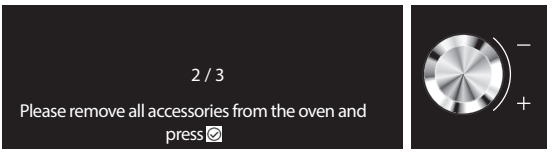
3. Turn the "Browse" knob to position the cursor at START, then confirm by pressing ✓.

4. The display shows the instructions to be followed in order to start the cycle. After following each instruction, confirm with button ✓.









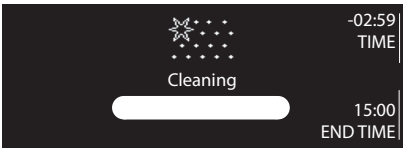


5. Upon the final confirmation, the oven starts the cleaning cycle and the door is automatically locked: a warning and the symbol are shown on the display for around three seconds. Immediately afterwards, the display shows a progress bar indicating the cleaning cycle progress.

Note: If the oven door is opened before it is unlocked automatically, a warning message appears on the display. When the door is reclosed, the cycle must be started again by pressing button .

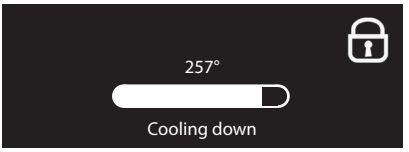
6. At the end of the cycle, the relative message flashes on the display, after which the cooling bar indicates cooling in progress.
   The residual temperature is indicated on the display together with the symbol . The door remains locked until the temperature inside the oven has returned to an acceptably safe level: the display shows the time of day.

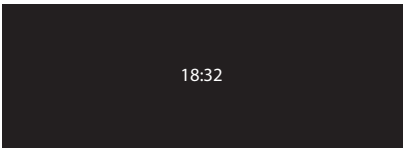












Functions description table

TRADITIONAL FUNCTIONS		
	**CONVENTIONAL**	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.
	**GRILL**	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 baking 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.
	**TURBOGRILL**	For roasting large joints of meat (legs, roast beef, chicken). Position the food on the middle shelves. Use the baking 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 rotisserie (if provided).
	**TWELI-GRILL**	For grilling meat, fish and vegetables on one or two shelves at the same time. Place the grill with the food to be grilled on the 5th, 4th or 3rd shelf (choose the best distance, considering the size of the food and the desired level of browning, bearing in mind that the closer the food is to the grill, the more it will brown). To grill a large amount of food, place the two wire shelves on levels 5 and 3. Once the food on the upper shelf is browned to your satisfaction, swap the position of the two shelves and finish cooking. In this way, the food on both shelves can be served at the same time, with the same temperature and level of browning. Use the baking 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.
	**FORCED AIR**	To cook a variety of food requiring the same cooking temperature on several shelves (maximum three) 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 3rd shelf to cook on one shelf only, the 1st and 4th to cook on two shelves, and the 1st, 3rd and 5th to cook on three shelves.
	**AUTOMATIC CLEANING**	For burning off spatter produced during cooking with an extremely high temperature cycle (approx. 500°). Two auto-cleaning cycles are available: a complete cycle (PYRO) and a shorter cycle (EXPRESS). The complete cycle is best used only in the case of very dirty ovens, while the shorter cycle should be used at regular intervals.
	**CONVECTION BAKE**	For cooking meat, filled pies (cheesecake, strudel, fruit pies) and stuffed vegetables on one shelf only. This function uses intermittent and gentle ventilation, which prevents excessive drying of foods. It is advisable to use the 3rd level. The oven does not have to be preheated before cooking.
	**SPECIALS**	see SPECIAL FUNCTIONS
	**SETTINGS**	Setting the display (language, time, brightness, volume of acoustic signal, energy saving function)
	**PROFESSIONAL FUNCTIONS - Bakery Pastry**	Specific functions for the type of dish chosen, with the ideal temperature recommended. The oven chamber is automatically prepared with optimum preheating, and cooking is managed automatically with a dedicated cycle for each recipe.
	**ARTISAN STEAM COOKING FUNCTIONS**	see ARTISAN STEAM COOKING FUNCTIONS.
	**ARTISAN FUNCTIONS**	This function is ideal for preparing different foods using the accessory provided. Follow the instructions. It is possible to select the desired power level from the three available (high, medium, low), and the cooking time. This program activates the accessory's function in combination with the conventional heating elements.

Functions description table

SPECIAL FUNCTIONS		
	**FAST PREHEATING**	To preheat the oven rapidly.
	**DEFROST**	To speed up defrosting of food. Place food on the middle shelf. Leave food in its packaging in order to prevent it from drying out on the outside.
	**KEEP WARM**	For keeping just-cooked food (e.g. meat, fried food, flans) hot and crisp. Place food on the middle shelf. This function will not activate if the temperature in the oven is above 65 °C
	**RISING**	For optimal rising of sweet or savoury dough. Place the dough on the 2nd shelf. The oven does not have to be preheated. To safeguard the quality of proving, do not activate the function if the oven is still hot after a cooking cycle
	**SLOW COOKING MEAT** **SLOW COOKING FISH**	To gently cook meat (at 90 °C) and fish (at 85 °C). This function offers slow cooking which ensures the food remains tender and succulent. Thanks to the low temperature, the food does not brown on the outside and the end result is similar to steam cooking. For roast joints, brown in the pan first in order to seal in the meat's natural juices. Cooking times range from 2 hours for fish weighing 300 g to 4-5 hours for fish weighing 3 kg; for meat, times range from 4 hours for 1 kg joints to 6-7 hours for 3 kg joints. For optimum results, do not open the oven door during cooking, as this results in heat dispersion; use the meat probe (if provided) or a standard oven thermometer.
	**DRYING** **Fruit** **Vegetables** **Mushrooms**	For drying fruit, vegetables and mushrooms. Use the accessory provided (or a narrow mesh grid) to prevent slices from dropping due to their reduced size and to allow air to circulate. Use the 3rd level to cook on a single shelf, the 1st and 4th to cook on two shelves, the 1st, 3rd and 5th to cook on three shelves and the 1st, 3rd, 4th and 5th to cook on four shelves. The oven does not need to be preheated. Leave the oven door half open.
	**YOGHURT**	For preparing homemade yoghurt. Use small china jars or aluminium foil baking cups. Cover with aluminium foil before placing in the appliance. Position the baking tray with the containers on the 1st shelf. The oven does not have to be preheated.
	**TWELI-BASE**	For recipes that require heat from below. This function is recommended for finishing or enhancing browning the underside of all sorts of items (savoury pies, pizzas, bread, sweet cakes, biscuits, etc.) or for thickening foods with a very liquid consistency (such as sauces). The function can also be used for actual cooking. It is recommended for cooking foods which do not need to be browned on top, e.g. rice dishes, en cocotte dishes, stews and sauces. Use of the second shelf is recommended. The oven does not have to be preheated.
	**ECO FORCED AIR**	To cook stuffed roasts and pieces of meat on one shelf. This function uses discontinuous, delicate fan assistance, which prevents excessive drying of foods. In this ECO function, the light remains off during cooking and can be temporarily switched on by pressing the confirm button. To utilize ECO cycle thus reducing energy consumption, oven door should not be opened till completion of cooking recipe. It is advisable to use the 3rd level. The oven does not have to be preheated.

Functions description table

ARTISAN STEAM COOKING FUNCTIONS		
	**FOOD TYPE** **Meat, poultry, fish, stuffed vegetables**	The combined functions allow professional results to be obtained thanks to the addition of steam in the cooking cycles. Put the water in the accessory provided and select the specific function for your dish. The amounts of water and the optimum temperatures for each type of food are given in the cooking table.
	**CUSTOM STEAM**	This function combines steam cooking with traditional cooking, to cook your food in an optimum way. It is possible to manually select the oven temperature (from 130 °C to 200 °C) and the steam level (low, medium and high). The amount of water to be put in the steam accessory varies according to the steam level selected: low 100-150 ml, medium 150-250 ml and high 250-350 ml. The cooking table contains a few tips for preparing your items, including bread.
	**PURE STEAM**	Using the steam accessory provided with the special lid (see the relevant section) it is possible to cook fish, vegetables, creams, and other dishes with pure steam. The amount of water to be added for this function is always 1 litre.
	**ARTISAN**	This function is ideal for preparing different foods using the accessory provided. Follow the instructions. It is possible to select the desired power level from the three available (high, medium, low), and the cooking time. This program activates the accessory's function in combination with the conventional heating elements.

Artisan steam function cooking table

Recipe	Function	Preheating	Shelf (from bottom)	Water (ml)	Temperature (°C)	Time (mins)	Accessories
Shortbread		–	2	100	170 – 180	15-25	Cake tin on wire shelf / baking tray
Fruit pie	Custom steam "Low"	–	2	100	170 – 180	40-50	Cake tin on wire shelf / baking tray
Leavened cakes	Custom steam "Medium"	–	2	200	170 – 180	45-70	Cake tin on wire shelf
Sponge cake	Custom steam "Medium"	–	2	100	170 – 180	30-40	Cake tin on wire shelf
Focaccia	Custom steam "Medium"	–	3	200	200	30-40	Baking tray
Bread / rolls / loaf	Custom steam "Medium"	–	2	100	170-180	35-85	Baking tray
Baguette	Custom steam "Medium"	–	2	200	200	35-40	Baking tray
Roast potatoes	Custom steam "High"	–	2	250	200	50-70	Baking tray
Veal / beef / pork, 1 kg	Artisan steam functions "Meat"	–	2	100	200	60-70	Cake tin or Pyrex on wire shelf
Veal / beef / pork, pieces	Artisan steam functions "Meat"	–	2	200-500	160-180	60-80	Cake tin or Pyrex on wire shelf
Roast beef, rare, 1 kg	Artisan steam functions "Meat"	–	2	200	200	40-50	Cake tin or Pyrex on wire shelf
Roast beef, rare, 2 kg	Artisan steam functions "Meat"	–	2	200	200	55-65	Cake tin or Pyrex on wire shelf
Leg of lamb	Artisan steam functions "Meat"	–	2	250	180 – 200	65-75	Cake tin or Pyrex on wire shelf
Stewed knuckle of pork	Artisan steam functions "Meat"	–	2	400	160 – 180	85-100	Cake tin or Pyrex on wire shelf
Chicken / guinea fowl / duck 1 – 1.5 kg	Artisan steam functions "Poultry"	–	2	100	200	50-70	Pyrex on wire shelf
Chicken / guinea fowl / duck pieces	Artisan steam functions "Poultry"	–	3	100	200	55-65	Pyrex on wire shelf
Chicken / turkey / goose 3 kg	Artisan steam functions "Poultry"	–	2	400	180-200	120-140	Cake tin on wire shelf
Stuffed vegetables (tomatoes, courgettes, aubergines)	Artisan steam functions "Stuffed vegetables"	–	2-3	200	180-200	25-40	Cake tin on wire shelf / baking tray
Fish (fillet)	Artisan steam functions "Fish"	–	2	200	180 – 200	15-30	Cake tin on wire shelf / baking tray
Fish (whole 1 kg)	Artisan steam functions "Fish"	–	2	300	180 – 200	40-50	Cake tin on wire shelf / baking tray
Steamed vegetables (potatoes, Brussels sprouts, cauliflower, etc.)	Pure steam	–	1	1000	Auto	30-60	Steam accessory + small grille + lid
Fish (fillets, 150 g)	Pure steam	–	1	1000	Auto	20-30	Steam accessory + small grille + lid
Fish (whole 1 kg)	Pure steam	–	1	1000	Auto	40-50	Steam accessory + small grille + lid
Chicken breast	Pure steam	–	1	1000	Auto	35-60	Steam accessory + small grille + lid
Eggs	Pure steam	–	1	1000	Auto	30-40	Steam accessory + small grille + lid
Chestnuts	Artisan functions "High power"	–	2	200	170 – 180	45-70	Cake tin on wire shelf

The times are approximate and refer to cooking without preheating the oven.

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
		-	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)		-	3	160 - 200	35 - 90	Baking tray or wire shelf + cake tin
		-	1-4	160 - 200	40 - 90	Shelf 4: cake tin on wire shelf
						Shelf 1: cake tin on wire shelf
Biscuits/tartlets		YES	3	170 - 180	20 - 45	Baking tray
		-	1-4	150 - 170	20 - 45	Shelf 4: baking tray
						Shelf 1: baking tray
		-	1-3-5	150 - 170	20 - 45	Shelf 5: oven tray on wire shelf / baking tray
						Shelf 3: baking tray
						Shelf 1: baking tray
Choux buns		-	3	180 - 200	30 - 40	Baking tray
		-	1-4	180 - 190	35 - 45	Shelf 4: oven tray on wire shelf / baking tray
						Shelf 1: baking tray
		-	1-3-5	180 - 190	35 - 45	Shelf 5: oven tray on wire shelf / baking tray
						Shelf 3: baking tray
						Shelf 1: baking tray
Meringues		-	3	90	110 - 150	Baking tray
		-	1-4	90	140 - 160	Shelf 4: oven tray on wire shelf
						Shelf 1: baking tray
		-	1-3-5	90	140 - 160	Shelf 5: oven tray on wire shelf / baking tray
						Shelf 3: baking tray
						Shelf 1: baking tray
Bread / pizza / focaccia		YES	1/2	190 - 250	15 - 50	Baking tray
		-	1-4	190 - 250	20 - 50	Shelf 4: oven tray on wire shelf / baking tray
						Shelf 1: baking tray
		-	1-3-5	190 - 250	25 - 50	Shelf 5: oven tray on wire shelf / baking tray
						Shelf 3: oven tray on wire shelf / baking tray
						Shelf 1: baking tray

Cooking table

Recipe	Function	Pre-heating	Shelf (from bottom)	Temperature (°C)	Time (mins)	Accessories
Frozen pizza		-	3	250	10 - 20	Shelf 3: baking tray or wire shelf
		-	1-4	230 - 250	10 - 25	Shelf 4: oven tray on wire shelf / baking tray
						Shelf 1: baking tray
Savoury pies (vegetable pie, quiche)		-	3	180 - 190	40 - 55	Cake tin on wire shelf
		-	1 - 4	180 - 190	45 - 60	Shelf 4: cake tin on wire shelf
						Shelf 1: cake tin on wire shelf
		-	1 -3 - 5	180 - 190	45 - 60	Shelf 5: cake tin on wire shelf
						Shelf 3: cake tin on wire shelf
						Shelf 1: baking tray + cake tin
Vols-au-vent / puff pastry crackers		-	3	190 - 200	20 - 30	Baking tray
		-	1 - 4	180 - 190	20 - 40	Shelf 4: oven tray on wire shelf
						Shelf 1: baking tray
		-	1 - 3 - 5	180 - 190	20 - 40	Shelf 5: oven tray on wire shelf
						Shelf 3: oven tray on wire shelf / baking tray
						Shelf 1: baking tray
Lasagne / pasta bakes / cannelloni / flans		-	3	190 - 200	45 - 65	Baking tray or oven tray on wire shelf
Lamb / veal / beef / pork, 1 kg		-	3	190 - 200	80 - 110	Baking tray or oven tray on wire shelf
Chicken / rabbit / duck 1 kg		-	3	200 - 230	50 - 100	Baking tray or oven tray on wire shelf
Turkey / goose 3 kg		-	2	190 - 200	80 - 130	Baking tray or oven tray on wire shelf
Baked fish / en papillote (fillet, whole)		-	3	180 - 200	40 - 60	Baking tray or oven tray on wire shelf
Stuffed vegetables (tomatoes, courgettes, aubergines)		-	2	180 - 200	50 - 60	Oven tray on wire shelf
Toast		-	5	(High)	3 - 6	Wire shelf
Fish fillets / steaks		-	4	Mid	20 - 30	Shelf 4: wire shelf (turn food halfway through cooking)
						Shelf 3: baking tray with water
Sausages / kebabs / Spare ribs / Hamburgers		-	5	Mid-High	15 - 30	Shelf 5: wire shelf (turn food halfway through cooking)
						Shelf 4: baking tray with water

Cooking table

Recipe	Function	Pre-heating	Shelf (from bottom)	Temperature (°C)	Time (mins)	Accessories
Roast chicken 1-1.3 kg		-	2	Mid	55 – 70	Shelf 2: wire shelf (turn food two thirds of the way through cooking if necessary)
						Shelf 1: baking tray with water
Roast chicken 1-1.3 kg		-	2	High	60 - 80	Shelf 2: Turnspit (if present)
						Self 1:Baking tray with water
Roast beef, rare, 1 kg		-	3	Mid	35 – 50	Oven tray on wire shelf (turn food two thirds of the way through cooking if necessary)
Leg of lamb / Shanks		-	3	Mid	60 - 90	Baking tray or oven tray on wire shelf (turn food two thirds of the way through cooking if necessary)
Roast potatoes		-	3	Mid	35 - 55	Baking tray (if necessary, turn food two thirds of the way through cooking)
Vegetable gratin		-	3	High	10 – 25	Baking tray or oven tray on wire shelf
Lasagne & meat		-	1 - 4	200	50 - 100*	Shelf 4: oven tray on wire shelf
						Shelf 1: baking tray or oven tray on wire shelf
Meat & potatoes		-	1 - 4	200	45 - 100*	Shelf 4: oven tray on wire shelf
						Shelf 1: baking tray or oven tray on wire shelf
Fish & vegetables		-	1 - 4	180	30 - 50*	Shelf 4: oven tray on wire shelf
						Shelf 1: baking tray or oven tray on wire shelf
Full meal: Tart (Shelf 5) / Lasagne (Shelf 3) / Meat (Shelf 1)		-	1 - 3 - 5	190	40 - 120*	Shelf 5: oven tray on wire shelf
						Shelf 3: oven tray on wire shelf
						Shelf 1: baking tray or oven tray on wire shelf

Cooking table

Recipe	Function	Pre-heating	Shelf (from bottom)	Temperature (°C)	Time (mins)	Accessories
Sausages / kebabs / Spare ribs / Hamburgers		-	5	Mid-High	15 - 30	Shelf 5: wire shelf (switch levels once browned to your satisfaction)
						Shelf 3: wire shelf (switch levels once browned to your satisfaction)
						Shelf 1: baking tray with water
Stuffed roast		-	3	200	80 - 120*	Baking tray or oven tray on wire shelf
Meat pieces (rabbit, chicken, lamb)		-	3	200	50 - 100*	Baking tray or oven tray on wire shelf

* Cooking time is merely for guidance, and refers to the entire cooking cycle. Remove food at different times, according to 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*
IEC 60350-1:2011-12 § 7.5.2						
Shortbread		YES	3	170	15 - 30	Baking tray
		-	1 - 4	150	30 - 45	Shelf 4: baking tray
						Shelf 1: baking tray
IEC 60350-1:2011-12 § 7.5.3						
Small cakes		YES	3	170	20 - 30	Baking tray
		-	1 - 4	160	25 - 35	Shelf 4: baking tray
						Shelf 1: baking tray
		-	1 - 4 - 5	160	35 - 45	Shelf 5: oven tray on wire shelf / baking tray
						Shelf 3: baking tray
						Shelf 1: baking tray
IEC 60350-1:2011-12 § 7.6.1						
Fatless sponge cake		YES	2	170	30 - 40	Cake tin on wire shelf
			1 - 4	175	75 - 95	Shelf 4: cake tin on wire shelf
						Shelf 1: cake tin on wire shelf
IEC 60350-1:2011-12 § 7.6.2						
2 Apple pies		-	2/3	185	70 - 90	Cake tin on wire shelf
		-	1 - 4	175	75 - 95	Shelf 4: cake tin on wire shelf
						Shelf 1: cake tin on wire shelf
IEC 60350-1:2011-12 § 9.2						
Toast**		-	5	High	3 - 6	Wire shelf
IEC 60350-1:2011-12 § 9.3						
Burgers**		-	5	High	18 - 30	Shelf 5: wire shelf (turn food halfway through cooking)
						Shelf 4: baking tray with water
DIN 3360-12:07 § 6.5.2.3						
Apple cake, yeast tray cake, German apple pie		-	3	180	35 - 45	Baking tray
		-	1 - 4	160	55 - 65	Shelf 4: baking tray
						Shelf 1: baking tray
DIN 3360-12:07 § 6.6						
Roast pork		-	2	190	150 - 170	Shelf 2: baking tray
DIN 3360-12:07 annex C						
Flat cake		YES	3	170	40 - 50	Baking tray
		-	1 - 4	160	45 - 55	Shelf 4: baking tray
						Shelf 1: baking tray

Table of Tested Recipes

The cooking table indicates the ideal function and cooking temperature to ensure the best results with all recipes. If you wish to cook on one shelf only using the convection bake function, place food on the third shelf and select the temperature recommended for the "FORCED AIR" function when cooking on more than one shelf.

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

* When not provided, accessories can be purchased from after sale service.
** When grilling food, leave a space of 3-4 cm at the front to facilitate removal from the oven

Energy efficiency class (in accordance with EN 60350-1:2013-07)
Use the relevant table to conduct tests

Energy consumption and preheating time
Select the function and carry out the test with only the " Preheating" option activated. ("Preheating yes")

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 preheating (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 (for example: 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 raising 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.

Recommended use and tips

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.
  Take great care, as this procedure generates very hot steam. 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, taking care to avoid the steam when opening the oven door.
- To collect the cooking juices, it is advisable to place a baking tray with half a litre of water directly under the grill on which the food is placed. Top-up when necessary.

Tips for dishes cooked using the traditional functions

Recipe	Shelf (from bottom)	Recommended cooking temperature (°C)	Recommended end temperature for meat probe (°C)
Roast beef, rare	2/3	200 - 220	48
Roast beef, medium	2/3	170 -190	60
Roast beef, well done	2/3	170 -190	68
Roast turkey	2/3	150 - 170	75
Roast chicken	2/3	200 - 210	83
Roast pork	2/3	170 -190	75
Roast veal	2/3	160 - 180	68

Rotisserie (only in certain models)

Use this accessory to roast large pieces of meat and poultry. Fit the cradle on the second shelf level. Place the meat on the rotisserie rod, tying it with kitchen string in the case of poultry, then secure both ends of the meat with the two specially designed forks, ensuring that the meat is held securely on the rod. Insert the rod in the aperture on the front wall of the oven and rest it on the support. To prevent smoke and collect cooking juices, it is advisable to place the baking tray with at least half a litre of water on the first shelf. The rod has a plastic handle which must be removed before starting cooking, and which can be 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 (present only in specific models)

It is always best to cover the dough with a damp cloth before placing it in the oven. With this function, dough proving time 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.

Artisan steam functions

It is advisable to always start the cooking of breaded items (e.g. fish fillets) with the oven cold.



FOR THE WAY IT'S MADE.

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