



Montagani - Modena (Italy) - Cod. 536451 0305

Model No's

AFPH301CX
AFPH303FX
AFPH305LX
AFPH608LX

ANDI

ELECTRIC OVEN

Users
Guide

Installation
& Servicing

NOTE TO INSTALLER: LEAVE THE OWNER'S GUIDE MANUAL WITH THE APPLIANCE.
(Keep For Future Reference)

ENVIRONMENTAL WARNING

Waste packaging

Do not throw the packaging of your appliance into the dustbin, but pick out the different materials (e.g. foil, paperboard, polystyrene) according to the local rules for rubbish elimination.

• This appliance must only be used for the purpose of domestic cooking.

RECORD HERE FOR EASY REFERENCE

Model Colour

Serial Number Installation Date

Dealer's Name and Address

Important

Your new appliance has been manufactured to meet international standards. This does not eliminate however, the obvious fact that an appliance becomes hot with use and will retain heat even after you have stopped cooking. We would therefore advise you to take extra care when using and cleaning the appliance. Babies, toddlers and young children should not be allowed near the appliance at any time. If and when the younger members of your family are allowed into the kitchen, we strongly advise that they are kept under supervision at all times. Please keep these instructions for use close at hand and available to anyone other than yourself who may use the appliance. By following the recommendations made in these instructions you will be able to make best possible use of your new appliance.

Warning

- * The appliance is not intended for use by young children or infirm persons without supervision.
- * Young children should be supervised to ensure that they do not play with the appliance.
- * During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- * **WARNING:** Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

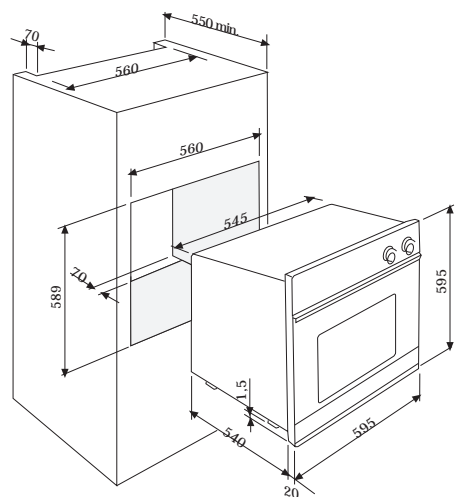


Fig. 1

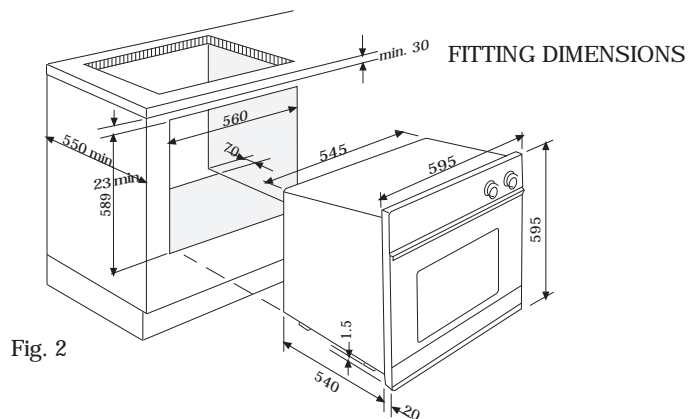


Fig. 2

INSTALLING THE APPLIANCE

Installation should be carried out according to the instructions by a professionally qualified person.

The manufacturer declines all responsibility for any damage to persons, animals or things due to a wrong installation.

FITTING THE APPLIANCE

Fit the appliance into its surround (beneath a work-top or above another appliance) by inserting screws into the 4 holes that can be seen in the frame of the oven when the door is open.

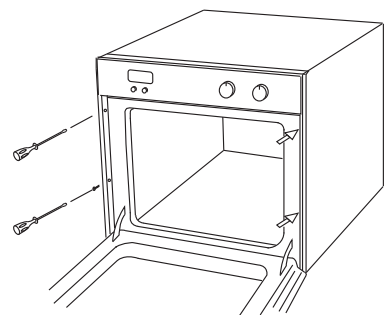
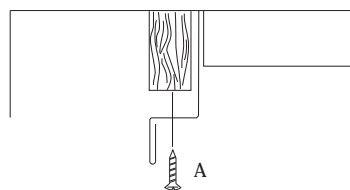


Fig. 3



For the most efficient air circulation, the oven should be fitted according to the dimensions shown in fig. 1-2 of page 2. The rear panel of the cabinet must be removed so that air can circulate freely. The panel to which the oven is fitted should have a gap of at least 70 mm at the rear.

NB: where ovens are to be matched with hobs, it is essential to follow the instructions contained in the booklet supplied with the other appliance.

IMPORTANT

For a built-in oven to work well the cabinet must be of the right type. The panels of the adjoining furniture should be heat resistant. Particularly when the adjoining furniture is made of veneered wood, the adhesives should be able to withstand a temperature of 120°C. Plastic materials or adhesive which cannot withstand this temperature will become deformed or unstuck. To comply with safety regulations, once the appliance has been fitted it should not be possible to make contact with the electrical parts. All parts which offer protection should be fixed in such a way that they cannot be removed without the use of a tool.

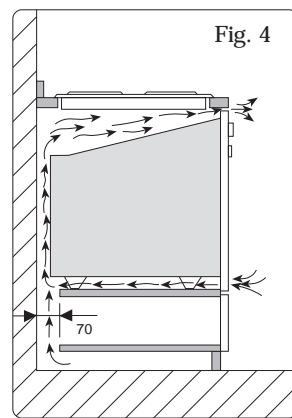


Fig. 4

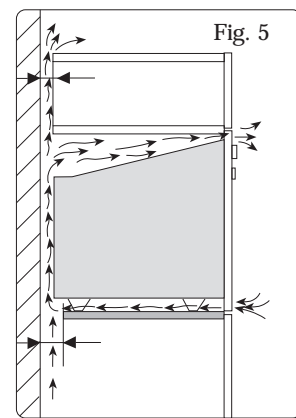


Fig. 5

CLEANING AND MAINTENANCE

Wait until the appliance has cooled down before attempting to clean it.

Disconnect it from the power supply, either by pulling the plug out or switching off the power supply at the mains. Clean enamelled, chromed or painted parts with warm water and soap, or non-corrosive liquid detergent.

Clean stainless steel parts using methylated spirit of a suitable commercially produced solution.

Clean aluminium panels or edges with cotton wool or with a cloth soaked in vaseline or a seed-based oil. Clean and then go over it with methylated spirit. Never use abrasives, corrosive detergents, bleaches or acids for cleaning the oven.

Do not leave corrosive or acidic substances (lemon juice, vinegar, etc.) on enamelled, painted or stainless steel parts.

NOTE:

A steam cleaner is not to be used for cleaning this appliance .

Removal of oven door (Fig.12)

To make cleaning easier, remove the oven door as follows: insert hook A (fig.12) in hinge slot B. Half open the door and, using both hands, pull the door towards you until it becomes unhooked. To refit the door, carry out the same operation in reverse, taking care to introduce the two sectors C correctly.

Removal of oven door (fixed fulcrum)

In-depth cleaning of the oven becomes more convenient if the door is removed following the instructions below: Completely open the door and press it down gently (fig. 12A) to allow the hooks "A" of the hinge to locate inside the cavity "B" (fig. 12B). Using both hands, pull the door towards you until it comes off the oven. To replace the door, reverse the above procedure.

Self-cleaning panels (optional) (fig.13)

If the oven is fitted with self-cleaning panels, at normal cooking temperatures the catalytic enamel helps transform grease splashes into a light dust. This dust can be removed with a damp sponge when the oven has cooled down. This helps keep the surface of the enamel porous and ensures maximum cleaning efficiency. The self-cleaning panels and the shelves frame are very easy to remove. The shelves holder frame is hooked on to three catches. Simply press the catches down slightly to remove the frame (fig.13A). This will also release the self-cleaning lateral panel (fig.13B). To release the rear self-cleaning panel (which also acts as the fan guard), refer to fig. 13C. In some models these three panels are not installed, and the self-cleaning coating is on the oven side walls.

Install shelves by locating them in the horizontal guide rails on the oven walls.
The raised portion of the shelf is to be facing the rear wall of the oven.

Oven light (fig.14)

The oven bulb is a special kind which is resistant to high temperatures. Replace it in the following way: disconnect the oven from the power supply, either by pulling the plug out or by switching off the power supply at the mains; remove the protective glass (A) and replace the burnt out bulb with one of the same type. Replace the protective glass.

Important: if you decide not to use the oven any more, it should be made inoperable by cutting the power supply cable, after unplugging it from the power supply. Disused appliances can be a safety risk as children often play with them. For this reason it is advisable to make the oven safe.

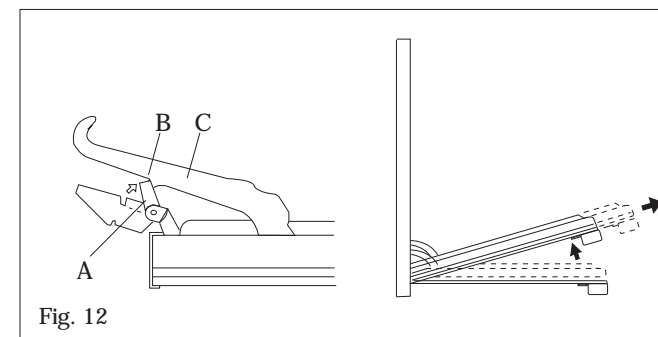


Fig. 12

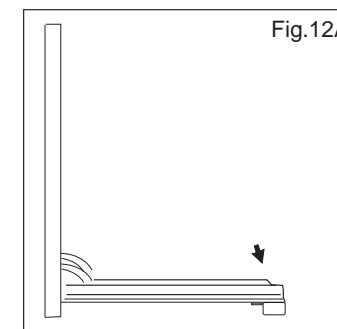


Fig.12A

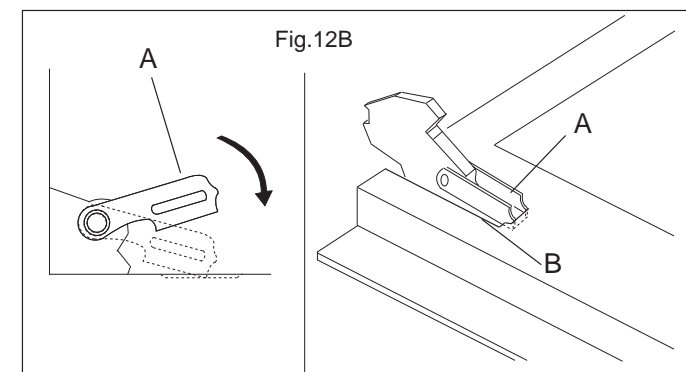


Fig.12B

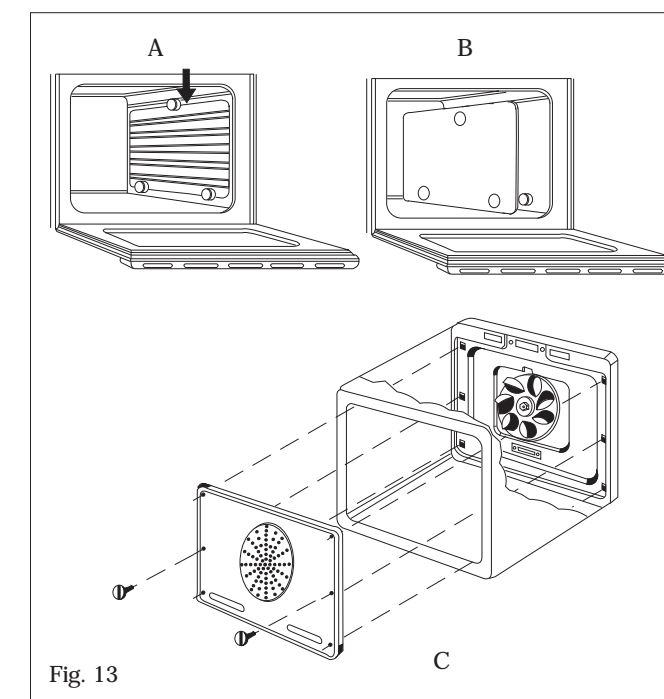


Fig. 13

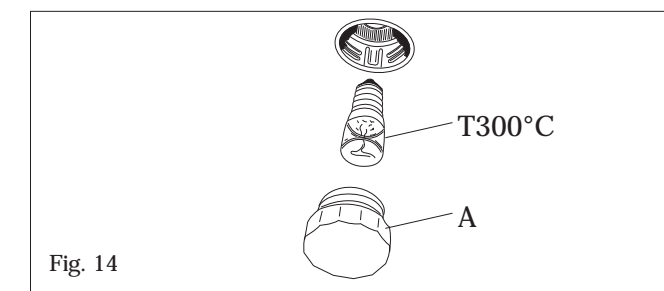


Fig. 14

USEFUL NOTES FOR COOKING

In the following table, some indicative hints for cooking:

FAULTS	CAUSES	REMEDIES
The upper crust is dark and the lower part too pale	Not enough heat from the bottom	- Use the natural convection position - Use deeper cake tins - Lower the temperature - Put the cake on a lower shelf
The lower part is dark and the upper crust too pale	Excessive heat from the bottom	- Use the natural convection position - Use lower side tins - Lower the temperature - Put the cake on a higher shelf
The outside is too cooked and the inside not cooked enough	Too high temperature	- Lower the temperature and increase the cooking time
The outside is too dry even though of the right colour	Too low temperature	- Increase the temperature and reduce the cooking time

COOKING WITHOUT FAN

- Natural convection

Preheat the oven for 10-15 minutes. Grease the meat with a little oil, put it on the drip-tray and place everything quickly into the oven. In mid-cooking change the meat position, avoiding any further opening of the door, if possible.

- Grilling

Preheat the grill for about 5 minutes (till the heating element becomes red).

Prepare natural or aromatized meat and place it on the grill pan. Place on the shelf near the top. Place the drip-tray with a little water underneath for collecting the cooking juices. The grill can be used to gratinate and brown after normal cooking.

COOKING WITH FAN

- Defrosting

To defrost food, place it still wrapped up in its aluminium or polythene sheet protection on a dish.

Place everything on the grid in the oven centre.

The door must be closed.

- Fan oven

It is not necessary to preheat the oven, except for very short cooking times or food with considerable quantity of liquid (e.g. fruit tarts) to avoid condensation.

In case of batch cooking, you can introduce food with approximately equal cooking temperatures (even if the length of time differs) on two or more shelves without mixing tastes and flavours.

It is possible to put food into the oven or to take it out of it without heat losses caused by the door opening. Heat will be quickly recovered by means of the fan.

Cooking temperatures are lower than those of the convectional oven (from 20 to 30°C for pastries and from 30 to 40°C for meats) whereas times are longer (50° - 10 minutes).

- Fan assisted grill

It does not need preheating. Cooking must be operated with the door closed. The distance between grill and food should be proportionate to the required results:

- nearer for undone meat brown on its surface

- far from it for food perfectly baked inside.

The drip-tray with a little water for collecting meat juices has to be placed on the first shelf underneath.

MISCELLANEOUS

Marinated meat and boneless meat cook quicker than other sorts; cooking progress can be checked by pressing the meat with a fork; if it does not yield, it is properly cooked.

Before slicing the meat wait at least 15 minutes, to allow the juice to settle.

If the meat is larded or covered by bacon, it should not be cooked at too high temperatures to avoid splattering.

Pastry cakes should be cooked blind for 2/3 of the cooking time before being filled. The remaining cooking time depends on the garnishing (fruit, jam). Beaten doughs should not be too much fluid, as this could only extend cooking times.

Do not place pans directly on to the oven base as the heat which comes from below cannot escape. This may cause breakage or cracking of the enamelling.

CONNECTION TO THE MAINS SUPPLY

THE APPLIANCE MUST BE CONNECTED IN ACCORDANCE WITH THE RULES CURRENTLY IN FORCE, AND ONLY BY AN AUTHORIZED ELECTRICAL INSTALLER.

WARNING: THIS APPLIANCE MUST BE EARTHED

Check that the power rating of the mains supply and of the sockets are suitable for the maximum power of the appliance as indicated on the specification plate. Fit the plug into a socket fitted with a third contact which corresponds with the earth connection. This should be properly connected. If the appliance does not come already fitted with a plug, fit a regulation plug to the cable which is capable of taking the power indicated on the specification plate. The earth wire is yellow/green. If the plug fitted to the appliance, and the socket, are incompatible, get a professionally qualified person to fit the correct type of plug. The same person should have also make sure that the thickness of the cable is suitable for the power absorbed by the appliance. Mains connection can also be made by fitting a monophasic switch with a minimum gap between the contacts of 3 mm, proportionate to the load and complying with the regulations in force.

The yellow/green earth wire should not be controlled by the switch.

The plug or monophasic switch used for mains supply connection should be easy to get at, once the appliance is in position.

Important: position the mains supply cable so that it is never subjected to a temperature which is more than 50°C above ambient temperature.

The electrical safety of the appliance can only be guaranteed when it has been correctly connected to an efficient earthed power supply, as laid down in the regulations for electrical safety.

Important: the manufacturer cannot be held responsible for any damage to persons or objects due to the lack of an earth connection.

OVEN MAINTENANCE

ALWAYS UNPLUG THE PLUG FROM THE CURRENT SOCKET OR SWITCH OFF THE CURRENT ON THE POWER SUPPLY LINE BY MEANS OF THE MAINS CIRCUIT SWITCH, BEFORE CARRYING OUT ANY MAINTENANCE ON THE OVEN.

If the cable is damaged, fit a replacement in the following way:

- remove the mains cable (see fig.6-7) and replace it with one of the same length which is rubber insulated (type H05RR-F) and suitable for the power rating of the appliance.

IMPORTANT

The wires in the mains lead are coloured in accordance with the following code:

GREEN AND YELLOWEARTH
BLUE.....NEUTRAL
BROWNLIVE

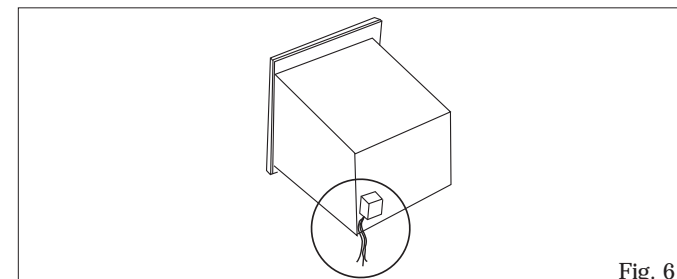


Fig. 6

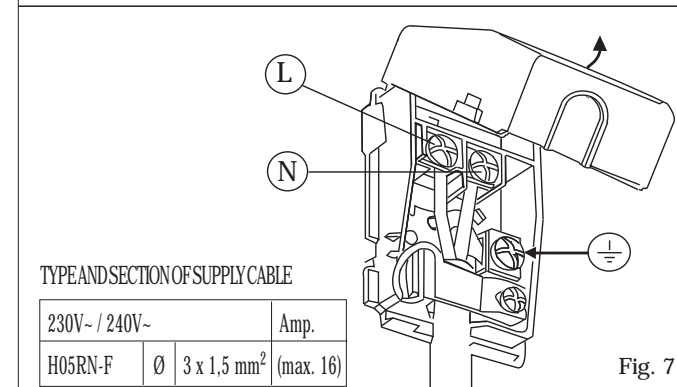


Fig. 7

TYPE AND SECTION OF SUPPLY CABLE

230V~ / 240V~	Amp.
H05RN-F Ø 3 x 1,5 mm ²	(max. 16)

USER INSTRUCTIONS

WARNING

Before you use the appliance for the first time, check that the plastic films protecting some parts (facia panel, parts in stainless steel, etc.) have been removed.

HOW TO USE YOUR OVEN

- Before cooking in the first time we recommend that the oven should be operated at 200°C for 30 minutes to remove any manufacturing greases and odours.
- Do not place items or pan directly on to the oven bottom.
- Foil should only be used to cover food and not oven shelves or part of the oven. When used improperly will obstruct the air circulation causing problems in cooking and/or harmful accidents.

ATTENTION

The oven is an appliance which, for its nature, becomes hot, especially in correspondence of the glass door. It is therefore a good rule that children do not approach the oven when it is functioning, particularly when the grill is used.



- **WARNING** - Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.

IMPORTANT

This appliance must be used exclusively for cooking food and not for any other purpose.

Any other use of the appliance (such as heating a room) is improper and therefore dangerous.

The manufacturer will not accept responsibility for any damage caused by the improper and unreasonable use of the appliance.

There are certain basic rules which must be observed when using any electrical appliance, i.e.:

- disconnect the appliance from the electric mains supply before carrying out any cleaning or maintenance operation.
- never try to remove a plug from the mains supply socket by pulling on the cable.
- never touch an appliance if your hands or feet are wet or damp.
- never operate an appliance if you are barefoot.
- never allow children or incompetent people to use the appliance unsupervised.
- in case of negligent use near the oven door hinges, you could hurt your hands.
- if the appliance breaks down and/or does not work properly, switch off and do not tamper with it.

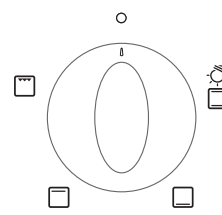
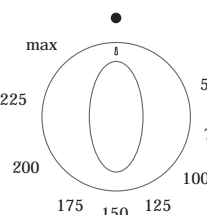






All repairs should be carried out only by an approved service agent. You should insist that only original spare parts are used.

Failure to follow the above advice can affect the safety of your appliance.

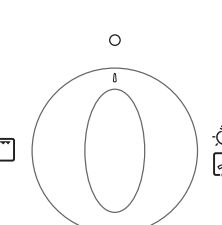
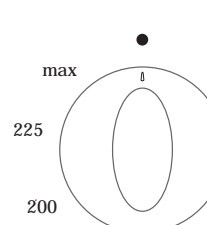




INDICATORS LIGHTS

The indicator lights situated above the control panel go on and off when the heating elements are inserted or removed. During the thermostatic functioning of the oven, the neon light remains on until the pre-chosen temperature is reached and when it goes out, this is a sign that the temperature has been reached. When the oven cools, the thermostat determines the re-insertion of the heating elements with consequent relighting of the indicator lights. In some models the internal oven light, which is always on when any function is in operation, is considered as an operating warning light.

CONVECTIONAL OVENS

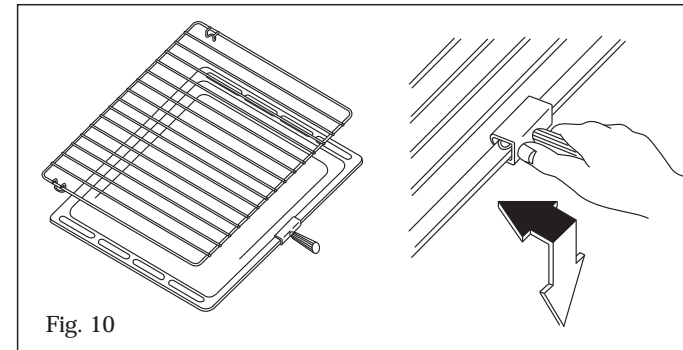
 <p>SELECTOR KNOB</p>	 <p>THERMOSTAT</p>	<p>N.B.: All functions will start after selecting the oven temperature with the thermostat knob.</p> <p>The oven is fitted with:</p> <ul style="list-style-type: none"> • a lower heating element; • an upper heating element, which according to the cooking mode can be used for grilling or baking. <p>Note: the oven must be used with the door closed.</p>
	<p>50 ÷ MAX</p>	<p>When you turn the control knob to position  the light will be on for all the following operations.</p> <p>Natural convection Both the lower and upper heating elements operate together. This is the traditional cooking, very good for roasting joints, ideal for biscuits, baked apples and crisping food. You obtain very good results when cooking on a shelf adjusting the temperature between 50 and MAX°C.</p>
	<p>50 ÷ MAX</p>	<p>Lower heating element This function is particularly indicated for cooking from the bottom, warming up food or sterilizing glass jars. It is also indicated for food requiring long and slow cookings, i.e. casserole. This function can be used between 50 and MAX°C.</p>
	<p>50 ÷ MAX</p>	<p>Upper heating element It is indicated for warming up pre-cooked food when placing the grid on the second shelf from the top, or for defrosting pastry placing the grid on the first shelf from the bottom. This function can be used between 50 and MAX°C.</p>
	<p>50 ÷ 200</p>	<p>Total grill heating element .</p> <p>It is indicated for cooking on the spit, grilling and gratinating. NOTE: utilize, as maximum temperature 200°C.</p>

AIR FORCED OVEN

 <p>SELECTOR KNOB</p>	 <p>THERMOSTAT KNOB</p>	<p>N.B.: All functions will start after selecting the oven temperature with the thermostat knob.</p> <p>The oven is fitted with:</p> <ul style="list-style-type: none"> • a lower heating element; • a circular heating element, which surrounds the fan. <p>Note: the oven must be used with the door closed.</p>
		<p>When you turn the control knob to position  the light will be on for all the following operations.</p> <p>Defrosting The air at ambient temperature is distributed inside the oven for defrosting food more quickly and without proteins adulteration.</p>
	<p>50 ÷ MAX</p>	<p>Fan oven Both the fan and the circular heating element operate together. The hot air adjustable between 50 and MAX°C is evenly distributed inside the oven. This is ideal for cooking several types of food (meat, fish) at the same time without affecting taste and smell. It is indicated for delicate pastries.</p>
	<p>50 ÷ 200</p>	<p>Grill It is indicated for grilling and gratinating traditional food. NOTE: utilize, as maximum temperature 200°C.</p>

USING THE GRILL

The grill is situated in the top of the oven compartment. The grill pan should be located on the top oven shelf position and is provided with a detachable grill pan handle fig. 10 which is engaged centrally over the front edge of the pan between the indications provided. A wire grid is supplied. The grill pan handle should be removed from the grill pan during the grilling operation and only fitted for removal or insertion of the grill pan particularly when hot. Always preheat the grill on full for 3-5 minutes before inserting the food.



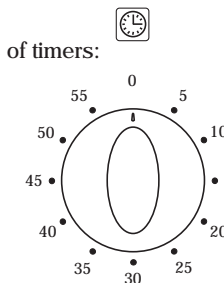
INSTRUCTIONS FOR USE OF CONTROL DEVICES (ACCORDING TO THE MODELS)

TIMERS

Our ovens can be fitted with different types of timers:

MINUTES COUNTERS

Turn the knob clockwise to set the desired cooking time. The minutes minder can be adjusted from 1 to 60 minutes. A sound signal will inform you that the chosen time is up.



«LED» PROGRAMMER

Features

24 hours clock with automatic programme and minutes counter.

Functions

Cooking time, cooking end time, manual position, clock, minutes counter, times to be set up to 23 hours 59 minutes.

Display

4-figures, 7-segments display for cooking times and time of day.

Cooking time and manual function = saucepan symbol

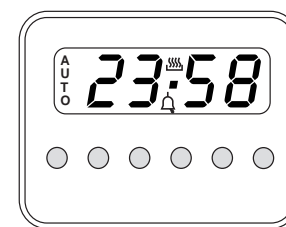
Automatic function = AUTO









Minutes counter = bell symbol

The symbols light up when the corresponding functions are selected.

Setting

To set, press and release the desired function, and within 5 seconds set the time with + and - buttons.



According to the models		
		Minute timer
		Cooking time
		Cooking end
		Manual
-	-	Subtract time
+	+	Add time

Tasto + e -

+ and - buttons.

The + and - buttons increase or decrease the time at a speed depending on how long the button is pressed.

Setting the time

Press any two buttons (manual) at the same time, and + or - button to set the desired time. This deletes any previously set programme. The contacts are switched off.

Manual use

By pressing the manual button the relay contacts switch on, the AUTO symbol switches off and the saucepan symbol lights up. Manual operation can only be enabled after the automatic programme is over or it has been cancelled.

Automatic use

Press the cooking time or end time button to switch automatically from the manual to the automatic function.

Semi-automatic use with cooking time setting

Press the cooking time button and set the desired time with + or -. The AUTO and cooking time symbols light up continuously. The relay switches on immediately. When the cooking end time corresponds to the time of day, the relay and cooking time symbol switch off, the sound signal rings and the AUTO symbol flashes.

Semi-automatic use with end time setting

Press the end time button. The time of day appears on the display. Set the cooking end time with + button. The AUTO and cooking time symbols light up continuously. The relay contacts switch on. When the cooking end time corresponds to the time of day, the relay and the cooking time symbol switch off. When the cooking time is up, the AUTO symbol flashes, the sound signal rings and both the relay and the cooking time button switch off.

Automatic use with cooking time and end time setting

Press the cooking time button and select the length of the cooking time with + or - button. The AUTO and cooking time symbols light up continuously. The relay switches on. By pressing the cooking end time button the next cooking end time appears on the display. Set the cooking end time with + button. The relay and the cooking time symbol switch off. The symbol lights up again when the time of day corresponds to the cooking start time. When the cooking time is up, the AUTO symbol flashes, the sound signal rings, the cooking time symbol and the relay switch off.

Minutes counter

Press the minutes counter button and set the cooking time with + or - button.

The bell symbol lights up when the minutes counter is operating. When the set time is up, the sound signal rings and the bell symbol switches off.

Sound signal

The sound signal starts at the end of a programme or of the minutes counter function and it lasts for 15 minutes.

To stop it, push any one of the functions buttons.

Start programme and check

The programme starts 4 seconds after it has been set. The programme can be checked at any time by pressing the corresponding button.

Setting error

A setting error is made if the time of day on the clock falls within the cooking start and end times. To correct the setting error, change the cooking time or cooking end time. The relays switch off when a setting error is made.

Cancelling a setting

To cancel a setting, press the cooking time button and then press the - button until 00 00 appears on the display. A set programme will automatically cancel on completion.

INDICATIVE TIMINGS AND TEMPERATURES FOR COOKING WITH CONVECTIONAL OVEN

Q.ty	Dish	Oven temperatures in °C	Shelf position from the bottom	Cooking time in minutes
	PASTRY:			
	<i>Soft doughs:</i>			
	Cake	175	1st shelf	40-50
	Sponge cake	170	1st shelf	30
	Fruit tart	180-190	1st shelf	20-30
	<i>Short bread:</i>			
	Paradise cake	160	1st shelf	40-45
	Margareth cake	160	1st shelf	40-45
	Chocolate cake	160	1st shelf	25-35
	<i>Alumes sweet:</i>			
	Meringue	100	1st shelf	90
	<i>Puff pastry:</i>			
	«Vol au vent»	200	1st shelf	20
	Puff pastry	200	1st shelf	20
	MEAT			
1 1/2 kg.	Roast beef	190	1st shelf	90
1 kg.	Roast veal	150-160	1st shelf	120-150
2 kg.	Veal stew	170-190	1st shelf	60-90
1 1/2 kg.	Roast lamb	150-160	1st shelf	60-75
1 1/2 kg.	Roast kid	150-160	1st shelf	50-60
1 1/2 kg.	Leg of roe-buck	200	1st shelf	90
1 1/2 kg.	Leg of wild boar	190	1st shelf	120
	POULTRY:			
	Roast pigeon	150-160	1st shelf	45
2 kg.	Turkey	150	1st shelf	180-240
4 kg.	Goose	160	1st shelf	240-270
2 1/2 kg.	Duck	175	1st shelf	90-150
1 1/2 kg.	Chicken	170	1st shelf	60-80
2 1/2 kg.	Capon	170	1st shelf	120-150
	FISH:			
	Trout	200	1st shelf	15-25
1 kg.	Cod-fish	190	1st shelf	50
	VARIOUS:			
	Lasagne	200	1st shelf	40
	Soufflés	180-200	1st shelf	20
	Cream puff (beignets)	200	1st shelf	20
	Pizza	200	1st shelf	20

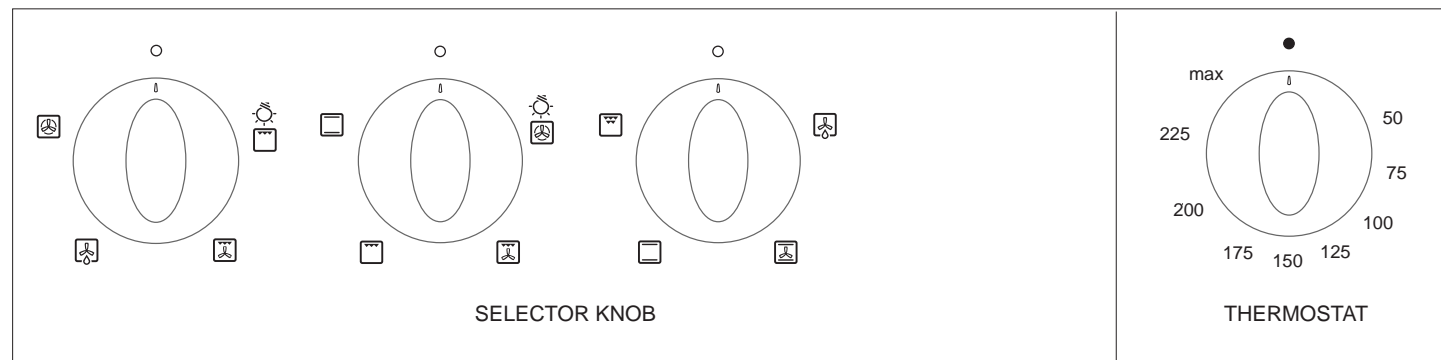
INDICATIVE TIMINGS AND TEMPERATURES FOR COOKING WITH FAN OVEN

Q.ty	Dish	Oven temperature in °C	Shelf position from the bottom	Cooking time in minutes
	PASTRY:			
	<i>Soft doughs:</i>			
	Cake	175	2nd shelf	45
	Sponge cake	170	2nd shelf	35
	Tart	170	2nd shelf	40
	<i>Short bread:</i>			
	Apple pie	200	2nd shelf	35
	Tart	200	3rd shelf	30
	<i>Leaven doughs:</i>			
	Cake	170	2nd shelf	35
	Ring-shaped cake	170	2nd shelf	40
	Biscuits	180	2nd shelf	25
	<i>Alumes sweet:</i>			
	Meringue	110	1st and 2nd shelf	35
	<i>Puff pastry:</i>			
	Small «vol au vent»	200	2nd shelf	20
	MEAT			
	<i>Pork:</i>			
1 kg.	Roast	220	2nd shelf	90
1 kg.	Cutlet	200	1st shelf	60
1 kg.	Filet	200	1st shelf	60
1 1/2 kg.	Leg	200	1st shelf	90
1 kg.	Meat-roll	180	2nd shelf	85
1 1/2 kg.	Sausage	170	1st shelf	45
	<i>Beef:</i>			
1 kg.	Spit	220	1st shelf	95
1 kg.	Filet	220	1st shelf	75
1 kg.	Roast beef	240	2nd shelf	45
1 kg.	Roast potatoes	230	1st shelf	45
	<i>Veal:</i>			
1 kg.	Leg	200	1st shelf	95
1 kg.	Roast	180	2nd shelf	90
2 kg.	Hock	180	1st shelf	100
1 kg.	Breast	180	1st shelf	60
	<i>Lamb:</i>			
1 kg.	Leg	200	2nd shelf	95
1 kg.	Shoulder	175	1st shelf	70
	<i>Mutton:</i>			
1 kg.	Shoulder	180	1st shelf	85
1 1/2 kg.	Leg	200	1st shelf	90
1 1/2 kg.	Breast	180	1st shelf	70
	<i>Game:</i>			
1 kg.	Roast pheasant	200	1st shelf	70
2 kg.	Roast hare	175	1st shelf	75
	Rabbit	175	1st shelf	75
	<i>Poultry:</i>			
1 1/2 kg.	Turkey	180	2nd shelf	70
1 kg.	Guinea-fowl	180	2nd shelf	65
2 kg.	Duck	180	1st shelf	90
1 kg.	Chicken	175	2nd shelf	75
1 kg.	Devil chicken	200	1st shelf	75
	FISH:			
1 1/2 kg.	Dentex	180	1st shelf	45
1 kg.	Gratinated sole	200	1st shelf	25
	VARIOUS:			
	Lasagne	200	2nd shelf	40
	Cannelloni	200	2nd shelf	40
	Pizza	200	1 e 2nd shelf	45
	Maraschino pudding	175	1st shelf	45
	Cream puff	175	2nd shelf	20
	Soufflés	175	1st shelf	35
	Baked apples	180	1st shelf	60

MULTIFUNCTIONAL OVEN A 5 FUNCTIONS

		<p>Note: the oven must be used with the door closed. N.B.: All functions will start after selecting the oven temperature with the thermostat knob.</p> <p>The oven is fitted with:</p> <ul style="list-style-type: none"> • a lower heating element; • an upper heating element, which according to the cooking mode can be used for grilling or baking. • a circular heating element, which surrounds the fan. <p>N.B.: The oven light switches on and remains on upon activation of one the functions mentioned below.</p>
	50 ÷ MAX	<p>Natural convection Both the lower and upper heating elements operate together. This is the traditional cooking, very good for roasting joints, ideal for biscuits, baked apples and crisping food. You obtain very good results when cooking on a shelf adjusting the temperature between 50 and MAX°C.</p>
	50 ÷ MAX	<p>Lower heating element This function is particularly indicated for cooking from the bottom, warming up food or sterilizing glass jars. It is also indicated for food requiring long and slow cookings, i.e. casserole. This function can be used between 50 and MAX°C.</p>
	50 ÷ MAX	<p>Fan-assisted natural convection Both the top and bottom elements are on, as is the fan. This is the conventional cooking method, excellent for a variety of foods. It produces good results for cooking on one level -- ideal for biscuits, cakes and canapés -- This function can be used between 50 and MAX°C.</p>
	50 ÷ MAX	<p>Fan-assisted bottom element The air, heated by the grill element, is drawn in by the fan, which circulates it on the food at the desired temperature between 50 and MAX°C. This function can be used for sterilizing food</p>
	50 ÷ 200	<p>Fan-assisted forced-air grill The air, heated by the grill element, is drawn in by the fan and circulated on the food at the desired temperature between 50 and 200°C. The forced-air grill is a valid substitute for a turnspit, and gives excellent results with poultry, sausages and red meats, even in large amounts.</p>

MULTIFUNCTIONAL OVEN 4 FUNCTIONS



N.B.: All functions will start after selecting the oven temperature with the thermostat knob.

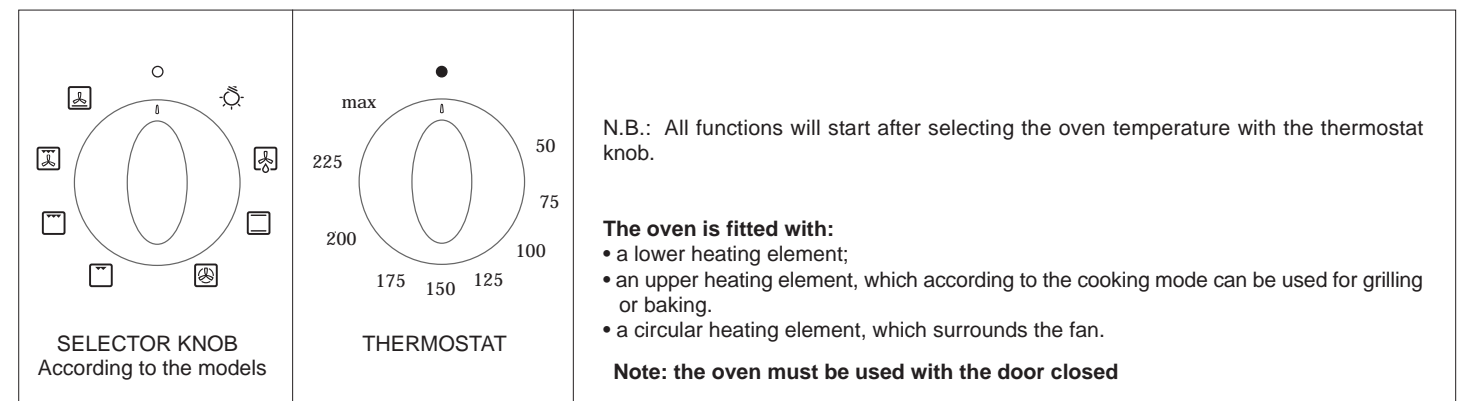
The oven is fitted with:

- a lower heating element;
- an upper heating element, which according to the cooking mode can be used for grilling or baking.
- a circular heating element, which surrounds the fan.

Note: the oven must be used with the door closed.

		When you turn the control knob to position the light will be on for all the following operation.
	50 ÷ 200	Total grill It is indicated for grilling and gratinating traditional food. NOTE: utilize, as maximum temperature 200°C.
	50 ÷ 200	Fan-assisted forced-air grill The air, heated by the grill element, is drawn in by the fan and circulated on the food at the desired temperature between 50 and 200°C. The forced-air grill is a valid substitute for a turnspit, and gives excellent results with poultry, sausages and red meats, even in large amounts.
		Fan-assisted thawing This position is used for circulating air at ambient temperature around the frozen food, thereby thawing it in a few minutes without modifying or altering its protein content.
	50 ÷ MAX	Fan oven Both the fan and the circular heating element operate together. The hot air adjustable between 50 and MAX°C is evenly distributed inside the oven. This is ideal for cooking several types of food (meat, fish) at the same time without affecting taste and smell. It is indicated for delicate pastries.
	50 ÷ MAX	Natural convection Both the lower and upper heating elements operate together. This is the traditional cooking, very good for roasting joints, ideal for biscuits, baked apples and crisping food. You obtain very good results when cooking on a shelf adjusting the temperature between 50 and MAX°C.
	50 ÷ MAX	Lower heating element This function is particularly indicated for cooking from the bottom, warming up food or sterilizing glass jars. It is also indicated for food requiring long and slow cookings, i.e. casserole. This function can be used between 50 and MAX°C.
	50 ÷ MAX	Fan-assisted natural convection Both the top and bottom elements are on, as is the fan. This is the conventional cooking method, excellent for a variety of foods. It produces good results for cooking on one level -- ideal for biscuits, cakes and canapés -- This function can be used between 50 and MAX °C.
	50 ÷ MAX	Fan-assisted bottom element The air, heated by the grill element, is drawn in by the fan, which circulates it on the food at the desired temperature between 50 and MAX°C. This function can be used for sterilizing food
	50 ÷ 200	Grill on This position switches on the grill element + the top element. It is used for au gratin cooking or grilling of traditional small sized dishes. NOTE: utilize, as maximum temperature 200°C.

MULTIFUNCTIONAL OVEN 8 FUNCTIONS



N.B.: All functions will start after selecting the oven temperature with the thermostat knob.

The oven is fitted with:

- a lower heating element;
- an upper heating element, which according to the cooking mode can be used for grilling or baking.
- a circular heating element, which surrounds the fan.

Note: the oven must be used with the door closed

			When you turn the control knob to position the light will be on for all the following operations.
			Defrosting with fan The air at ambient temperature is distributed inside the oven for defrosting food more quickly and without proteins adulteration.
		50 ÷ MAX	Natural convection Both the lower and upper heating elements operate together. This is the traditional cooking, very good for roasting joints, ideal for biscuits, baked apples and crisping food. You obtain very good results when cooking on a shelf adjusting the temperature between 50 and MAX°C.
		50 ÷ MAX	Fan oven Both the fan and the circular heating element operate together. The hot air adjustable between 50 and MAX°C is evenly distributed inside the oven. This is ideal for cooking several types of food (meat, fish) at the same time without affecting taste and smell. It is indicated for delicate pastries.
		50 ÷ MAX	Medium grill It is indicated for grilling and gratinating small quantities of traditional food. This function can be used between 50 and MAX°C.
		50 ÷ 200	Total grill It is indicated for grilling and gratinating traditional food. NOTE: utilize, as maximum temperature 200°C.
		50 ÷ 200	Fan assisted total grill The air which is heated by the grill heating element is circulated by the fan and so helps to distribute the heat between 50 and 200°C. The fan assisted grill replaces perfectly the turnspit. You can obtain very good results also with large quantities of poultry, sausage, red meat.
		50 ÷ MAX	Lower heating element + fan The air which is heated by the lower heating element is circulated by the fan and so helps to distribute the heat between 50 and MAX°C. This function can be used for sterilizing glass jars.