

3.4 COOKING WITH YOUR OVEN

- To turn your oven on, press the On/Off button.
- Press the  or  buttons repeatedly until the desired oven function appears.
- A suggested temperature will appear on the temperature display. If the suggested temperature is not changed within approximately 5 seconds, the oven will begin to heat up.

Press the  or  buttons to raise or lower the temperature. The temperature will increase or decrease in increments of 25°F.

Your oven offers nine (9) different cooking programs and one convection defrost program. To change the oven functions, press the  or  button repeatedly until the desired oven function is displayed.

Below is a description of some of the functions on the oven. Some of them may or may not appear on your unit, please review the functions that apply to your unit.

-  **Bake:** This program is recommended for baking bread, cakes and stuffed pastries. Also recommended for roasting lean meats. The oven must be preheated before the food is placed inside when using the Bake function. Cooking is possible only on the middle shelf and food should be placed in the center of the oven.
-  **Top Cooking:** Use for browning food after cooking a meal.
-  **Broil:** Recommended for all types of broiling: pasta, soufflé, and béchamel sauce. The cooking time should be no longer than 5 minutes. Broiling is highly recommended for dishes that require a high temperature on the top surface, such as beef steaks, veal, ribs, hamburgers, etc. Broil with the oven door slightly ajar, placing the food under the center of the broiler on the 3rd or 4th rack from the bottom.
-  **Convection Broil:** Special program for cooking large roasts and also ideal for cooking and broiling at the same time. Use for foods such as red meats, pot roast, poultry, etc. Preheat oven, place food on grill rack in baking tray and place in the middle of the oven.
-  **Fast cooking:** The top and bottom heating elements, as well as the fan, will turn on, distributing heat evenly and constantly throughout the oven. This function is especially useful when trying to cook frozen or pre-cooked foods more quickly as pre-heating is not necessary.



Turbo Plus: The oven is heated up by the top, bottom and central round heating element. The fan distributes the heat evenly throughout the oven. Turbo Plus mode provides optimum results with cakes (soft and thick), large quantities of foods and when cooking various dishes simultaneously.



Cake: The rear heating element and the fan come on, guaranteeing delicate heat distributed uniformly throughout the oven. This mode is ideal for baking and cooking delicate foods, especially cakes that need to rise.



Pizza: While primarily used for cooking pizza with a crispy crust, this feature is also ideal for pastries and cakes with a high moisture content as well as little sugar and damp desserts in moulds. This function can also be used for dishes requiring heating on the bottom/underside. These dishes should be placed on the lowest shelf for best results.



Delicate Cooking: The bottom heating element and the fan come on. Suitable for pastries, cakes and non-dry sweets in baking tins or moulds. This function can also be used for dishes requiring heating on the bottom/underside. These dishes should be placed on the lowest shelf for best results.



Celeris: If a dish requires the oven to be pre-heated, the CELERIS program will speed up preheating times. Set your desired cooking function, if necessary, change the suggested temperature. Press the Celeris button. The thermometer will light up and the bars will flash one after the other, letting you know that Celeris is operating.

When the selected temperature is reached, the bars of the heat indicator will light up and an alarm will sound. The oven will continue heating according to the preset oven function and temperature. You can now place the food in the oven.

Important: Do not put the food to be cooked into the oven until Celeris is completed and the oven is operating using the desired function.



Defrosting: The defrosting function can be used to thaw any type of frozen food: meat, fish, or vegetables, in minimal time. It speeds up normal defrosting times.

The slowly rising thermometer symbol indicates how hot the oven is as it heats up. The three segments of the thermometer symbol show that the oven reached the set temperature.