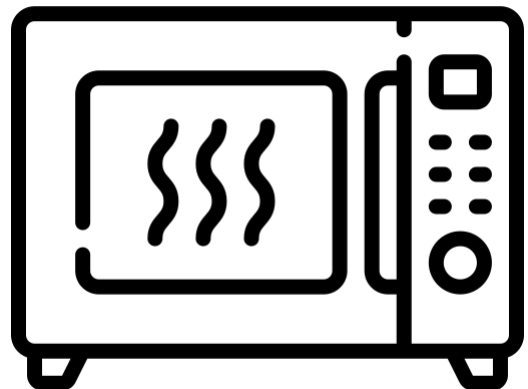


Microwave / Oven

Instruction Manual





Use

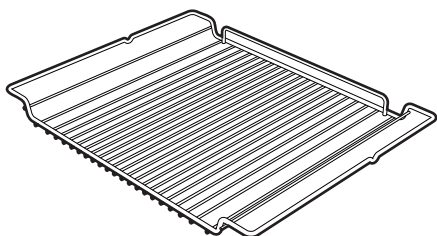
2.5 Available accessories

Boiling rod



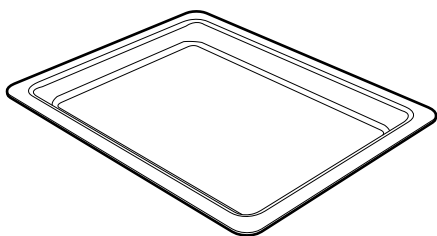
To be placed in containers when heating liquids, necessary to avoid delayed boiling.

Rack



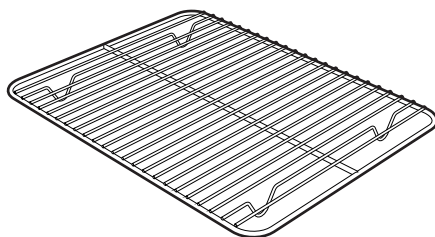
Used for supporting containers with food during cooking.

Glass dish



Used for any type of cooking and collecting fat from foods placed on the rack above.

Tray rack



To be placed over the top of the oven tray; for cooking foods which may drip.

i Some models are not provided with all accessories.

i The oven accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.

i Original supplied and optional accessories can be requested to Authorised Assistance Centres. Use only original accessories supplied by the manufacturer.



3 Use

3.1 Instructions



High temperature inside the oven during use
Danger of burns

- Keep the oven door closed during cooking.
- Protect your hands wearing heat resistant gloves when moving food inside the oven.
- Do not touch the heating elements inside the oven.
- Do not pour water directly onto very hot trays.
- Do not allow children to approach the appliance when it is in operation.



Improper use
Risk of damage to enamelled surfaces

- Do not cover the bottom of the oven cavity with aluminium or tin foil sheets.
- If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- Do not bang or drag kitchenware over the glazed bottom of the oven cavity.
- Do not pour water directly onto very hot trays.



High temperature inside the oven during use
Danger of fire or explosion

- Do not spray any spray products near the appliance.
- Do not use or leave flammable materials near the appliance.
- Do not use plastic kitchenware for cooking food (except with the microwave function).
- Do not put sealed tins or containers in the oven.
- Never leave the appliance unattended during cooking operations where fats or oils could be released.
- Remove all trays and racks which are not required during cooking.

3.2 Materials suitable for microwaves

In general, in order for all of the food to be reached, the materials used for microwave cooking must be transparent to microwave energy.

Below is a table of materials to use and those not to use:



Use

MATERIALS TO USE:

- Glass (always remove covers) *

- Baking ware
- Glasses
- Jars

- Porcelain

- Earthenware

- Plastic (only where suitable for microwave use) *

- Containers
- Plastic wrap (must not come into contact with the food)

* only if heat-resistant.

MATERIALS NOT TO BE USED

- Metals (these can lead to arcing or sparks)

- Aluminium foil
- Aluminium trays
- Plates
- Metal utensils
- Freezer bags tie wraps

- Wood

- Crystal glasses

- Paper (risk of fire)

- Polystyrene containers (danger of food contamination)



Dishes must be free of metal decorations.



Do not use metal accessory trays in the microwave or combined microwave functions.

Testing dishes



The microwave function can be used without any food inside the oven only for this test.

To check whether or not kitchenware is suitable for use with microwave cooking carry out this simple test:

1. Remove all accessories from the oven cavity.
2. Place the kitchenware to be tested on the rack inserted in the first runner.
3. Select the maximum power level (e.g. 1000W).
4. Set a cooking time of 30 seconds.
5. Start cooking.



Unsuitable kitchenware Risk of damage to the appliance

- If there is crackling or if sparks are emitted from the kitchenware then immediately terminate the test. In this instance the kitchenware is not suitable for microwave cooking.
6. At the end of the test the kitchenware must be either cold or slightly warm. If the kitchenware is hot then it should be considered as unsuitable for microwave use.



3.3 First use

1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the oven cavity.
3. Remove and wash all the appliance accessories (see 4 Cleaning and maintenance).
4. Heat the empty oven at maximum temperature (using the traditional functions) so as to remove any manufacturing residues.

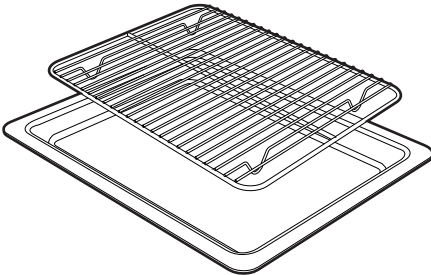


For the first reheating use a traditional function and not a microwave function.

3.4 Using the accessories

Tray rack

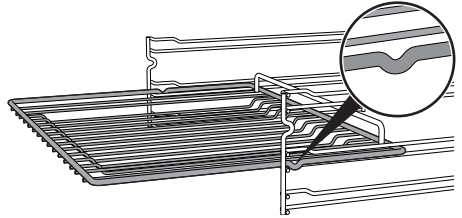
The tray rack has to be inserted into the tray. In this way fat can be collected separately from the food which is being cooked.



Racks and trays

Racks and trays have to be inserted into the side guides until they come to a complete stop.

- The mechanical safety locks that prevent the rack from being removed accidentally must face downwards towards the back of the oven.



**High temperature
Danger of burns**

- The accessory gets very hot. Always use oven gloves when handling.



Gently insert racks and trays into the oven until they come to a stop.



Clean the trays before using them for the first time to remove any residues left by the manufacturing process.



Use

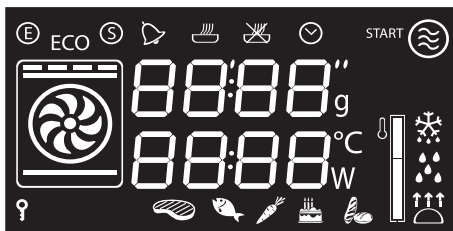
Boiling rod











When using the microwave to heat or reheat liquids, the boiling process may be delayed while the liquids nevertheless exceed 100 degrees. To avoid this, place the boiling rod (or a heat-resistant plastic spoon) supplied into the container while heating.



3.5 Using the oven

Display



-  Eco Logic indicator light
-  Showroom indicator light
-  Minute minder timer indicator light
-  Timed cooking indicator light
-  Programmed cooking indicator light
-  Clock indicator light
-  Microwave indicator light
-  Defrost light
-  Child lock indicator light
-  Temperature level reached



Improper use
Danger of explosion/burns

- To avoid the danger of explosion inside the appliance or the sudden boiling over of superheated liquids, it is always necessary to immerse the boiling rod in the liquid being heated.



High temperature
Risk of damage to the accessory

- Use the boiling rod only with Microwave functions. The rod must not be used with combination and traditional functions.

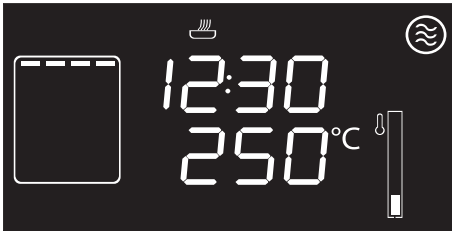


Operating modes

Stand-by: When no function is selected, the display shows the current time.



ON: When any function starts the display shows the current settings such as temperature, duration, microwave power level and the temperature level reached.



Each time the temperature knob is pressed during the operation of a function the parameters will be cycled through in the following order.

For each parameter the setting can be altered by turning the temperature knob to the right or left. Keep the knob turned to produce a faster increase or decrease.

If a microwave function is selected:



1. Microwave power level.
2. Function duration.

If a Microwave+Grill function is selected:



1. Temperature.
2. Function duration.
3. Microwave power level.

If a Grill function is selected:



1. Temperature
2. Minute minder timer duration.
3. Function duration.
4. Programmed cooking duration (if timed cooking has been selected).
5. Time display.



Use

Setting the time

On the first use, or after a power failure, **00:00** will be flashing on the appliance's display. To be able to start any cooking function, the current time must be set.

1. Turn the temperature knob to set the hour displayed (to increase or a decrease more quickly keep the knob turned to the right or left).
2. Press the temperature knob.
3. Turn the temperature knob to set the minutes displayed (to increase or a decrease more quickly keep the knob turned to the right or left).
4. To confirm the settings press the temperature knob.



It may become necessary to change the current time, for example for daylight saving time. From stand-by mode keep the temperature knob turned to the right or left until the hour value flashes.

It is not possible to change the time if the appliance is **ON**.

Microwaves

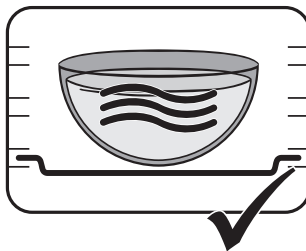
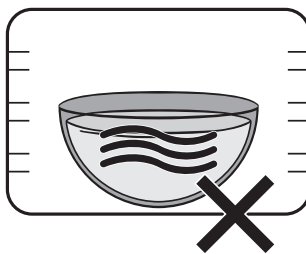


Improper use

Risk of damage to the appliance

When using the microwave functions, food must be placed in a suitable container on the rack inserted in the first runner.

DO NOT USE CONTAINERS/ ACCESSORIES (trays, glass dishes, etc.) PLACED DIRECTLY ON THE FLOOR OF THE OVEN.




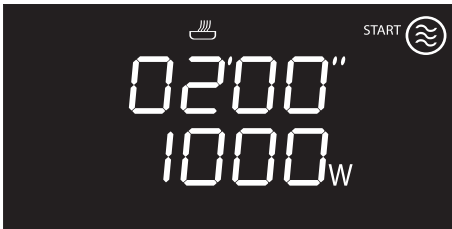
For perfect results with long microwave and combination cooking functions, food should be stirred once or twice during cooking.



Microwaves

Given that they penetrate directly into the food, microwaves allow cooking to take place in a very short period of time and with a considerable saving of energy. They are suitable for cooking without fat and also for defrosting and re-heating food while maintaining its original appearance and fragrance.

1. Select the microwave function  using the function knob.



2. Press the temperature knob.
3. Turn the temperature knob to change the cooking time (max 30 minutes).
4. Press the temperature knob.
5. Turn the temperature knob to change the power level from 100W to 1000W (see Microwave power levels).

6. Press the function knob to start microwave cooking.



If the door is opened then cooking will stop. Once the door is closed press the function knob to resume cooking.



Press the function knob to temporarily stop the cooking function. Press it again to resume cooking.

7. When cooking has completed the word **StoP** appears on the display and a buzzer sounds.





Use

8. To deactivate the buzzer, press or rotate one of the two knobs or open the door.



To deactivate the buzzer and select an additional timed cooking period, turn the temperature knob to the right.



To deactivate the buzzer and select a different cooking function, turn the function knob to the right or left.



To turn off the appliance press and hold the function knob.

Microwave power levels

Below is a list of the power levels that can be selected:

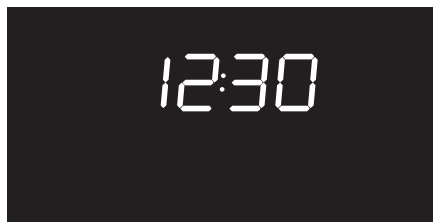
Power (W)	Useful for
100	Defrosting food
200	
300	
400	Cooking meat or delicate cooking
500	
600	Re-heating and cooking food
700	
800	
900	Heating liquids
1000	

QUICK START microwave function

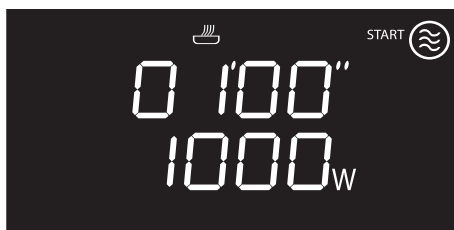


The QUICK START function allows the microwave to be started quickly. This is useful for heating small quantities of liquid or food.

1. From stand-by mode press the function knob twice.



2. The appliance will start the microwave oven with the default settings.






Combination functions



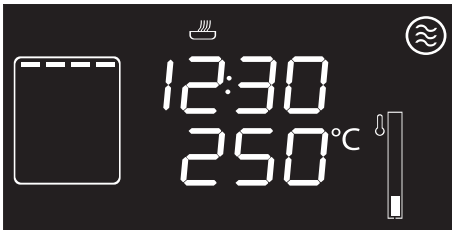
Improper use Risk of damage to the appliance

- Do not use the combination functions to heat or boil liquids.



Combination cooking is a mix of traditional cooking and microwave operation. These functions are indicated by the switching on of a traditional function symbol together with the microwave function indicator light .

- Use the function knob to select a "combination" function.



- Press the temperature knob.
- Turn the knob to set the temperature.
- Press the temperature knob.
- Turn the temperature knob to change the cooking time.
- Press the temperature knob.
- Turn the temperature knob to change the power level (from 100W to 700W).
- Press the function knob to start combination cooking.

Pre-heating stage

Cooking itself is preceded by a preheating stage, which allows the appliance to heat to the cooking temperature more quickly.

This stage is indicated by the flashing of the temperature level reached indicator.



At the end of the preheating stage the temperature level reached indicator remains on and a buzzer sounds to indicate that food can be placed into the oven.



With the combination Microwave+Grill function, preheating is not performed given the type of cooking and in order to cook more quickly.



Cooking can be stopped at any time by pressing and holding the function knob for at least 3 seconds.



Use

Combination functions list



Microwave + Grill

The use of the grill results in perfect browning of the food's surface.



Using the microwave on the other hand leads to rapid internal cooking of the food.



Microwave + static + fan

The operation of the fan, combined with traditional cooking, ensures consistent cooking even with complex recipes. Using the microwave on the other hand leads to rapid internal cooking of the food.



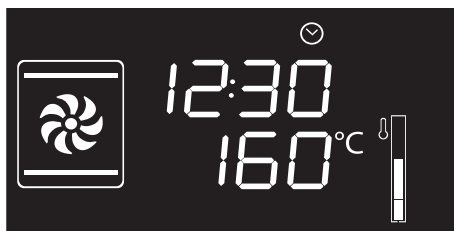
Microwave + Circulaire + Fan

For combination cooking of food in a short time thanks to the microwave action working together with hot air circulation.



Traditional functions

1. Select a cooking function with the function knob.



2. Press and turn the temperature knob to modify the cooking temperature.
3. Press the function knob to start the traditional cooking function.



A function can be interrupted at any time by pressing and holding the function knob for at least 3 seconds.

Pre-heating stage

Cooking itself is preceded by a preheating stage, which allows the appliance to heat to the cooking temperature more quickly.

This stage is indicated by the flashing of the temperature level reached indicator.



At the end of the preheating stage the temperature level reached indicator remains on and a buzzer sounds to indicate that food can be placed into the oven.





Traditional functions list



ECO

This function is particularly suitable for cooking on a single shelf with low energy consumption.

Ideal for cooking meat, fish and vegetables. It is not recommended for leavened foods.

To obtain maximum energy savings and reduce cooking times, it is recommended to place food in the oven without preheating.



When using the ECO function, avoid opening the door during cooking.



Cooking (and preheating) times are longer with the ECO function.



Static

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



Grill

The heat coming from the grill element gives perfect grilling results above all for thin and medium thickness meat and, in combination with the rotisserie (where fitted), gives the food an even browning at the end of cooking. Perfect for sausages, spare ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.



Fan assisted

The operation of the fan, combined with traditional cooking, ensures consistent cooking even with complex recipes. Perfect for biscuits and cakes, even when simultaneously cooked on several levels. (For multiple-level cooking, we recommend using the 2nd and 4th shelves).



Fan with grill

The air produced by the fan softens the strong heatwave generated by the grill, grilling perfectly even very thick foods. Perfect for large cuts of meat (e.g. shin of pork).



Use



Fan + lower element

The combination of the fan with just the lower heating element allows cooking to be completed more rapidly. This system is recommended for sterilising or for finishing off the cooking of foods which are already well-cooked on the surface, but not inside, which therefore need a little more heat. Perfect for any type of food.



Circulaire

The combination of the fan and the circulaire heating element (incorporated in the rear of the oven) allows you to cook different foods on several shelves, as long as they need the same temperatures and the same type of cooking. Hot air circulation ensures instant and even distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without odours and flavours mingling.



Turbo

The combination of fan assisted cooking and traditional cooking allows different foods to be cooked on several levels extremely quickly and efficiently, without odours and flavours mingling. Perfect for large volumes that call for intense cooking.


Minute minder timer

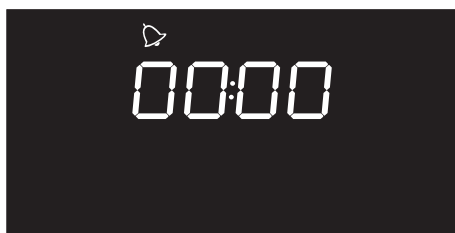




This function only activates the buzzer, without stopping cooking.



The minute minder can be activated both during cooking and when the appliance is in standby.

1. Press the temperature knob once (twice if cooking is already in progress). The display shows **00:00** and the  indicator light flashes.



2. Turn the knob to set the cooking time (from 1 minute up to 4 hours). After a few seconds, the  indicator light stops flashing and the countdown starts.
3. Select the required cooking function and wait for the buzzer to sound, indicating that the cooking time is over. The  indicator light flashes.



- To deactivate the buzzer, press or rotate one of the two knobs.
- To select an additional minute minder timer, turn the temperature knob.



You must set the value to zero to remove the minute minder timer.

Timed cooking



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

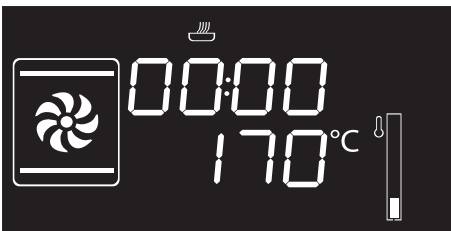


Activation of timed cooking cancels any minute minder timer which may previously have been set.

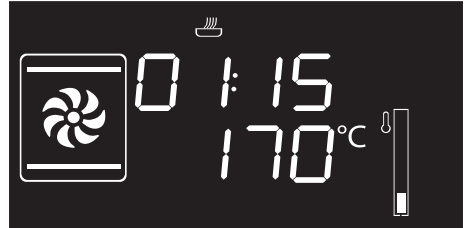
- After selecting a cooking function and temperature, press the temperature knob three times. The display shows



and the indicator light flashes.



- Turn the temperature knob to the right or left to set the cooking time from 00:01 to 12:59. Keep the knob turned to produce a faster increase or decrease.



- A few seconds after the required duration has been set, the indicator light stops flashing and timed cooking starts.



To extend the cooking time manually, press the temperature knob again. The appliance will resume its normal operation with the previously selected cooking settings.

- When cooking has completed the word **StoP** appears on the display and a buzzer sounds.





Use

- To deactivate the buzzer, press or rotate one of the two knobs or open the door.



To deactivate the buzzer and select an additional timed cooking period, turn the temperature knob to the right.





To deactivate the buzzer and select a different cooking function, turn the function knob to the right or left.



To turn off the appliance press and hold the function knob.

Modifying the data set during timed cooking

During operation, it is possible to modify timed cooking duration:

- When the  indicator light is steady and cooking is in progress inside the appliance, press the temperature knob twice. The  indicator light will start flashing.
- Turn the temperature knob right or left to alter the pre-set cooking time.

Programmed cooking

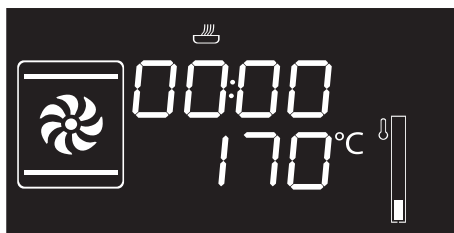


Programmed cooking refers to the function that allows cooking to be stopped automatically at a time set by the user, after which the appliance will switch off automatically.

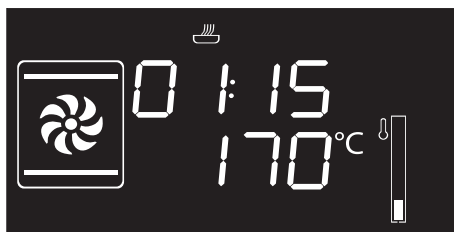
- After selecting a cooking function and temperature, press the temperature knob three times. The display shows



and the  indicator light flashes.






- Turn the knob to the right or left to set the cooking time from 00:01 to 12:59. Keep the knob turned to produce a faster increase or decrease.

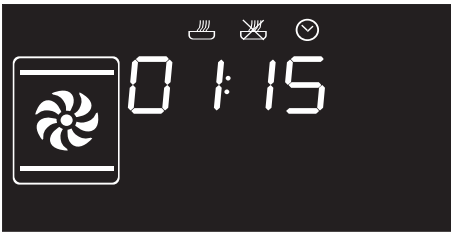




3. Press the temperature knob a fourth time.

The  indicator light flashes. Turn the knob right or left to set the cooking end time.

4. After a few seconds, the  and  indicator lights stop flashing. The appliance waits for the set start time.

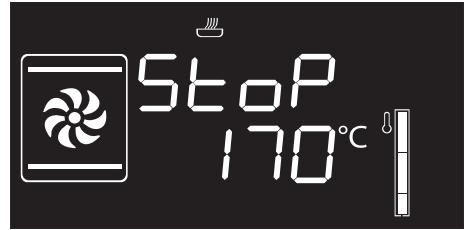


To extend the cooking time manually, press the temperature knob again. The appliance will resume its normal operation with the previously selected cooking settings.



With programmed cooking, the oven is switched on ten minutes beforehand to allow the appliance to reach cooking temperature (preheating).

5. When cooking has completed the word **Stop** appears on the display and a buzzer sounds.



6. To deactivate the buzzer, press or rotate one of the two knobs or open the door.



To turn off the appliance press and hold the function knob.



For safety reasons, it is not possible to set the end of cooking time by itself without setting the cooking duration.








Modifying the data set during programmed cooking



After modifying the cooking duration, the end of cooking time must be re-set.

During operation, it is possible to modify programmed cooking duration:



1. When the  and  indicator lights are lit steadily and the appliance is waiting for cooking to start, press the temperature knob twice. The  indicator light will start flashing.
2. Turn the temperature knob right or left to alter the pre-set cooking time.
3. Press the temperature knob again. The  indicator light switches off and the  indicator light starts flashing. The display shows the cooking end time.
4. Turn the temperature knob right or left to delay the cooking end time.
5. After a few seconds the  and  indicator lights stop flashing and programmed cooking resumes with the new settings.

Traditional cooking tips

General advice

- Use a fan assisted function to achieve consistent cooking at several levels.
- It is not possible to shorten cooking times by increasing the temperature (the food could be overcooked on the outside and undercooked on the inside).

Advice for cooking meat

- Cooking times vary according to the thickness and quality of the food and to consumer taste.
- Use a meat thermometer when roasting meat, or simply press on the roast with a spoon. If it is hard, it is ready; If not, it needs another few minutes cooking.

Advice for cooking with the Grill and the Fan with grill

- Meat can be grilled even when it is put into the cold oven or into the preheated oven if you wish to change the effect of the cooking.
- With the Fan with grill function, we recommend that you preheat the oven before grilling.
- We recommend placing the food at the centre of the rack.



Advice for cooking desserts/pastries and biscuits

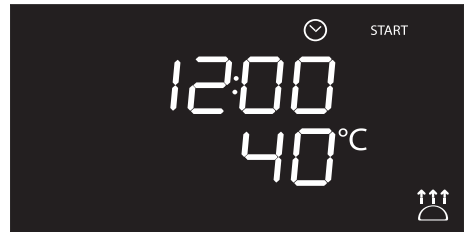
- Use dark metal moulds: They help to absorb the heat better.
- The temperature and the cooking time depend on the quality and consistency of the dough.
- To check whether the dessert is cooked right through: At the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary.

To save energy

- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the appliance clean at all times.

3.6 Special functions


Proving



When using the proving function the temperature cannot be altered.



For successful proving, a container of water should be placed in the bottom of the oven.

1. Place the dough to rise on the second level.
2. Press and turn the function knob to select the proving function  **START** flashes.
3. Press the function knob to start the proving function.
4. At the end, **StoP** will appear and the buzzer will sound.



Use

- To deactivate the buzzer, press or rotate one of the two knobs or open the door.
- Press and hold the function knob for at least 3 seconds to exit the function.

Reheat



This function is for microwave re-heating of food that has been previously cooked and stored in the refrigerator.

- Press the function knob to select the re-heating function.



- Press the temperature knob.
- Turn the temperature knob to change the re-heating time.
- Press the function knob to confirm the settings and start re-heating.

Sabbath



This function allows food to be cooked in accordance with the provisions of the Jewish religion day of rest.



This function results in the appliance operating in a particular way:

- Cooking can proceed indefinitely, it is not possible to set any time.
- No preheating will be performed.
- The cooking temperature which can be selected varies between 60-100 °C.
- Oven light disabled, any operation such as opening the door or manual activation with the knob will not activate the light.
- The internal fan remains turned off.
- Knob illumination and audible prompts remain disabled.



After activating the Sabbath function the settings cannot be altered.



Any action on the knobs will produce no effect; only the function knob remains active to allow the appliance to be turned off.

1. Press and turn the function knob to select the Sabbath function **SAbb**.
2. Press and turn the temperature knob to modify the temperature of the function.
3. Press the temperature knob to confirm the set temperature. **START** flashes.
4. Press the function knob to start the Sabbath function.
5. Press and hold the function knob for at least 3 seconds to exit the function.

Defrost by time



This function allows food to be defrosted by the microwave according to a selected period of time.

1. Place the dish into the oven cavity (see "Turn" procedure).
2. Use the function knob to select the defrost by time function as indicated by the  and  symbols.



3. Press the temperature knob to change the defrosting time.
4. Turn the knob to set the defrosting time (from 5 minute up to 99 hours).
5. Press the function knob to start defrosting.



If the selected defrost duration is more than 5 minutes then, for best results, the dish inside the oven compartment will need to be turned. See: "Turn" procedure.

6. On completion the word **Stop** will flash.



Use


Defrost by weight



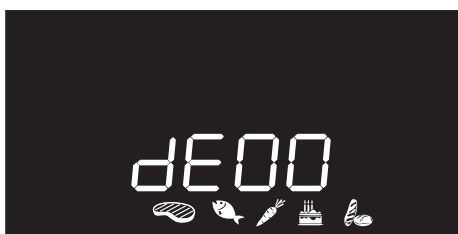
This function defrosts foods on the basis of the type and weight of the frozen product.



For best results during defrosting the dish inside the oven will need to be turned. See: "Turn" procedure.





1. Place the dish into the oven cavity (see "Turn" procedure).
2. Press and rotate the function knob to select defrost by weight defrosting indicated by **dE00** and by the lit up dish symbols  .

7. At the end, **STOP** will appear and the buzzer will sound.
8. To deactivate the buzzer, press or rotate one of the two knobs or open the door.
9. Press and hold the function knob for at least 3 seconds to exit the function.



3. Press the function knob to confirm defrost by weight.
4. Turn the function knob to select the type of food to be defrosted.
5. Turn the temperature knob to select the weight (in grams) of the food to be defrosted.
6. Press the function knob to confirm the settings and start defrosting.

Pre-set parameters

dE	Type	Weight (g)	Time (min)*
01 	Meat	500	20
02 	Fish	400	17
03 	Fruit	300	15
04 	Bread	300	5

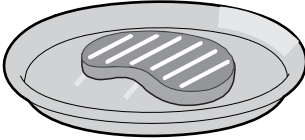
* Defrosting times may vary on the basis of the shape and size of the food to be defrosted.



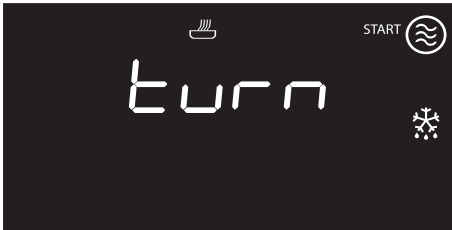
"Turn" procedure

For best defrosting results it is recommended, when necessary, to turn the dish inside the oven cavity.

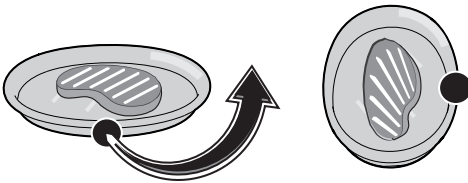
1. Put the dish in the oven, placing it parallel to the door.



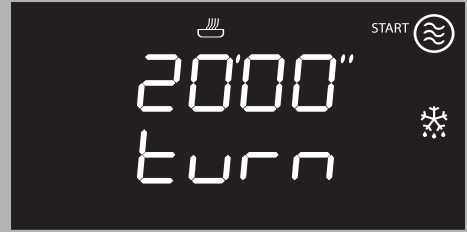
2. When **turn** is displayed it is necessary to turn the dish.



3. Open the door and turn the dish 90°.



i If dish rotation is not performed the appliance will wait for one minute and then automatically continue defrosting. As a reminder, **turn** will remain displayed beneath the countdown indication.



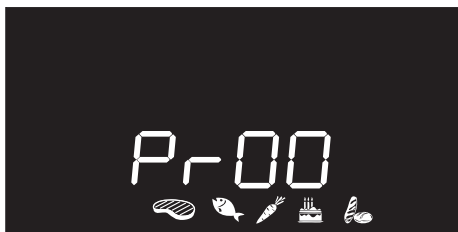
4. Close the door and press the function knob to resume operation.
5. If necessary the appliance will again ask for rotation of the dish. **turn** will appear on the display.
6. For the second rotation the door will need to be opened and the dish turned by 180°.



7. Close the door and press the function knob to resume operation.



3.7 Automatic programs



The automatic cooking programs are divided up according to the type of dish to be cooked.

1. Press and turn the function knob to select cooking with automatic programs, marked by **P-00** and the illuminated food symbols



2. Press the function knob to confirm cooking with automatic programs.
3. Turn the function knob to select the preferred program (see Automatic programs table).
4. Turn the temperature knob to select the weight (in grams) of the food to cook.

5. When preheating has finished, **START** will flash. Introduce the food and then press the function knob to start cooking.
6. At the end, **STOP** will appear and the buzzer will sound.
7. To deactivate the buzzer, press or rotate one of the two knobs or open the door.
8. Press and hold the function knob for at least 3 seconds to exit the function.



It is possible to set programmed cooking in automatic programs.



A function can be interrupted at any time by pressing and holding the function knob for at least 3 seconds.



Automatic programs table

MEAT (01 - 05)

Pr	Subcategory	Weight (g)	Level	Function	Temperature (°C)	Time (minutes)
01	Roast beef (medium)	1000	1		200	60
02	Roast pork	1000	1		190+300W	60
03	Lamb (well done)	1200	1		190+300W	60
04	Veal (roasted)	1000	1		190+300W	70
05	Roast chicken (whole)	1000	1		200+300W	50

FISH (06 - 07)

Pr	Subcategory	Weight (g)	Level	Function	Temperature (°C)	Time (minutes)
06	Fresh (whole)	500	1		160+300W	30
07	Frozen	500	1		160+300W	40

VEGETABLES (08 - 10)

Pr	Subcategory	Weight (g)	Level	Function	Temperature (°C)	Time (minutes)
08	Mixed grilled	500	3		250	15 + 10 ⁽¹⁾
09	Roasted	1000	2		220+300W	30
10	Oven chips (frozen)	500	2		220	13

⁽¹⁾ When grilling, it is recommended to cook foods on both sides, making reference to the times given in the table. The greater time always refers to the first side to be cooked, starting with raw foodstuffs.



Use



DESSERTS/PASTRIES (11 - 13)

Pr	Subcategory	Weight (g)	Level	Function	Temperature (°C)	Time (minutes)
11	Biscuits	600	1		160	18
12	Tart	800	1		170	40



BREAD - PIZZA - PASTA (14 -20)

Pr	Subcategory	Weight (g)	Level	Function	Temperature (°C)	Time (minutes)
13	Leavened bread (loaf)	1000	1		200	30
15	Pan baked pizza	1000	1		250	9
15	Pizza (frozen)	300	1		250	8
16	Pasta bake	2000	1		220	40
17	Lasagne (fresh)	2000	1		230	35
18	Lasagne (frozen)	300	1	+	230+500W	9
19	Quiche Lorraine	1000	1		200	40
20	Soufflé	500	1		180	25

⁽²⁾ (Models without pizza stone) The stone must be positioned on the base of the oven. Frozen pizza cooked on the stone does not require different cooking times depending on weight.



The times indicated in the tables do not include preheating times and refer to cooking whole pieces. If the foodstuffs are cut into smaller portions, the cooking times will decrease.



3.8 Secondary menu

The appliance also has a drop-down secondary menu allowing the user to:

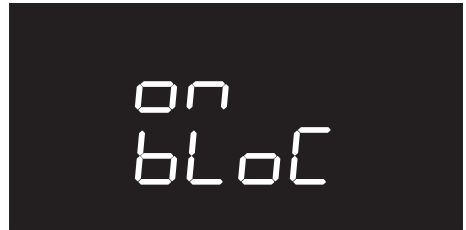
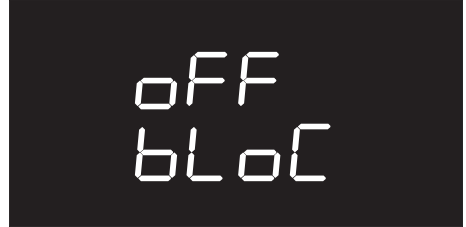
- Activate or deactivate the Child lock.
- Activate or deactivate Showroom mode (which disables all the heating elements so that only the control panel works).
- Activate or deactivate Low power mode (Eco-Logic).
- Activate or deactivate timed light mode (Eco-Light).

With the appliance in Stand-By mode

1. Activate the internal light by turning the temperature knob quickly.
2. Press and hold the temperature knob down for at least 5 seconds.
3. Turn the temperature knob right or left to change the setting status (**ON/OFF**).
4. Press the temperature knob to move to the next mode.

Child lock mode

This mode allows the appliance to lock the controls automatically after one minute of normal operation without any intervention from the user.



During normal operation it is indicated by the indicator light  coming on.

To release the lock temporarily during cooking, hold the temperature knob down for 5 seconds. One minute after the last setting the lock will become active again.



Varying the position of the knobs will make the display show

bLoC for a few seconds.



Even with the child lock mode activated the appliance can be turned off instantly by pressing the function knob for 3 seconds.



Use


Showroom mode (for exhibitors only)

This mode allows the appliance to deactivate all heating elements, while keeping the control panel active.



To use the appliance normally, set this mode to OFF.



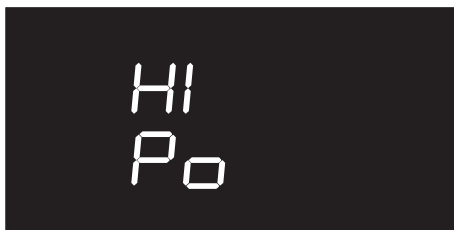
If the mode is active, the  indicator light lights up on the display.

Low power mode

This mode allows the appliance to limit the power used.

Suitable for simultaneous use with further home appliances.

HI: normal power.




LO: low power.



Activating low power mode means that preheating and cooking times may be extended.



If the mode is active, the  indicator light lights up on the display.



Keep Warm Mode (some models only)

In this mode, at the conclusion of the cooking cycle for which a duration was set (if not stopped manually), the appliance keeps freshly cooked food warm (at low temperatures) for around 1 hour.



Timed light mode

For energy saving the internal light is switched off automatically one minute after cooking begins.



To prevent the appliance from automatically turning the internal light off turn this mode to OFF.



With both settings the manual on/off control is always available by turning the temperature knob to the right.