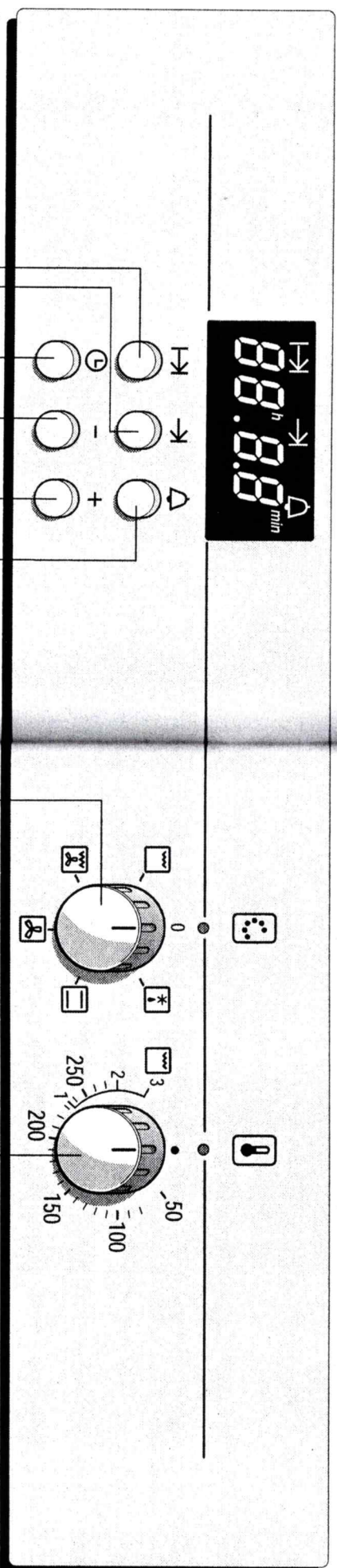


Your new cooker

The control panel



Time button
Clock button
End button
Minus button
Plus button
Timer button

Function selector with indicator light
The function selector features the following settings:

- Defrosting
- Top and bottom heat
- Hot air
- Grilling with circulating air
- Radiant grilling

When you set the function selector, the indicator light and the oven light illuminate. Always switch off the function selector when you have finished using the oven.

Temperature selector with indicator light
The temperature selector features the following settings:

- 50 - 270 = Temperature in °C
- 1 = Radiant grilling
- 2 = Light grilling
- 3 = Medium grilling
- Intensive grilling

When you set the temperature selector, the indicator light illuminates. The light extinguishes when the selected temperature has been reached, and illuminates again in the event of subsequent heating. The light does not illuminate for radiant grilling or grilling with circulating air.

Retractable control knobs

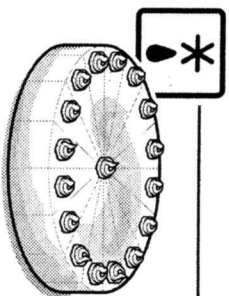
The control knobs can be retracted when in the OFF position. Simply press the control knob in order to raise or lower it.

Types of heating

Different types of heating modes are available for the oven, enabling you to select the best method for cooking.

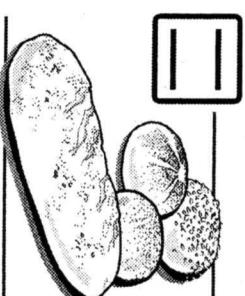
Defrosting

A fan in the rear wall of the oven circulates the air in the oven around the frozen food. Frozen meat pieces, poultry, bread and cakes defrost quickly and evenly.



Top and bottom heat

This ensures the even distribution of heat onto the cake or roast from the top and bottom of the oven. This type of heating is ideal for baking bread, biscuits and cheese cake on **one level**. Top and bottom heating is also suitable for cooking lean roasts of beef, veal and game in an open or closed roasting pan.



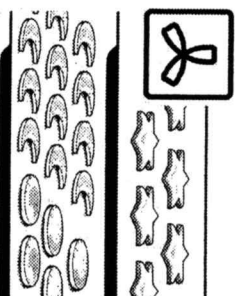
Hot air

A fan in the rear wall of the oven evenly distributes the heat from the top and bottom of the oven. Using the hot air heating system, it is possible to bake on **two levels** at the same time. Biscuits and puff pastry can be baked on as many as **three levels** at the same time.

This type of heating will also provide optimum results when baking sponge cakes in cake tins or cream puffs.

Select an oven temperature that is 20 to 30 °C lower than that for top and bottom heat.

The hot air heating system is also suitable for sterilising and drying.



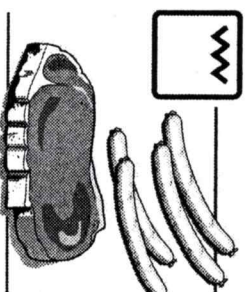
Grilling with circulating air

This type of heating involves the grill heating element and the fan switching on and off alternately. During the pause in heating, the fan circulates the heat generated by the grill around the food. This ensures that pieces of meat are crisped and brown on all sides and that the oven remains cleaner than in top and bottom heating.

Large roasts, poultry and fish can also be cooked beautifully without using the rotary spit or preheating the oven.

Radiant grilling

The entire surface under the grill heating element becomes hot. This is ideal if you wish to cook several steaks, sausages, pieces of fish or slices of toast.



Cooling fan

The cooker is fitted with a cooling fan. The fan switches on and off automatically while the oven is still warm. It may still switch on when the oven has been switched off for a long period. Depending on the type of door handle, the hot air escapes above or below the handle.