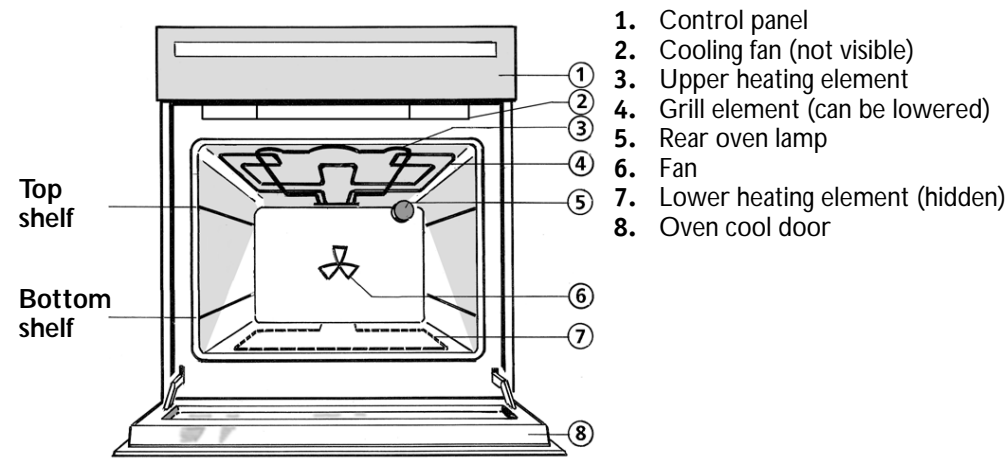


OVU B00

PRODUCT DESCRIPTION SHEET

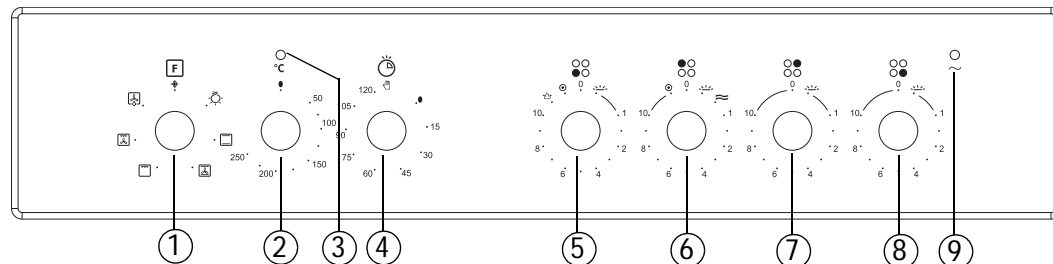
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ACCESSORIES



CONTROL PANEL



1. Selector knob
2. Thermostat knob
3. Red oven thermostat led
4. Cooking time selector knob

5. Control knob for front left hotplate
0 1 ...10 *
6. Control knob for rear left hotplate
0 1 ...10 *
7. Control knob for rear right hotplate
0 1 ...10 *
8. Control knob for front right hotplate
0 1 ...10 *
9. Cooktop ON indicator light.

* The cooktop control knobs are not interchangeable. After cleaning or servicing, they must be returned to their original positions.

Oven function chart		
Function	Description of function	
0 OVEN OFF	-	
LAMP	<ul style="list-style-type: none"> To switch on the oven light. 	
STATIC	<ul style="list-style-type: none"> To cook meat, fish and chicken on the same level. Preheat the oven to the required cooking temperature and place the food inside as soon as the red thermostat L.E.D. switches off. Ideally, the second or third shelf should be used. 	
PASTRY/FAN	<ul style="list-style-type: none"> To cook on up to two different shelf levels. If necessary, switch the positions of the dishes to cook food more evenly. It is not necessary to preheat the oven (except for pizzas and focaccias). 	
GRILL	<ul style="list-style-type: none"> To grill steak, kebabs and sausages, to cook vegetables au gratin and to toast bread. Preheat the oven for 3 - 5 min. The oven door must be kept closed during the cooking cycle. When cooking meat, pour a little water into the drip tray (on the bottom shelf) to reduce smoke and fat spatters. Ideally the meat should be turned during cooking. 	
TURBO GRILL	<ul style="list-style-type: none"> To grill large joints of meat (roast beef and other roast meats). The oven door must be kept closed during the cooking cycle. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. Turn the meat during grilling. 	
DEFROSTING	<ul style="list-style-type: none"> Ideal for thawing frozen food at room temperature. The food should be placed in the oven in its wrapping to prevent it from drying out. 	

HOW TO OPERATE THE OVEN

- Turn the selector knob to the required function. The oven light switches on.
- Turn the thermostat knob clockwise to the required temperature. The red thermostat led lights up, switching off again when the oven reaches the selected temperature.

At the end of cooking time:

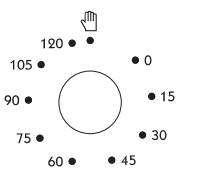
- Turn the knob to "0".

COOKING TIME SELECTOR

This selector can be used to set a cooking time of between 1 and 120 minutes. To set cooking time, after selecting the required cooking function, turn the knob right round in a clockwise direction and then turn it back in the opposite direction to the desired cooking duration. At the end of the set cooking time the oven switches off and the selector remains positioned at "0". To use the oven in manual mode, i.e. without setting a cooking time, make sure that the programme selector is turned to the symbol .

Important:

When the selector is positioned at "0" the oven will not switch on. To switch the oven on, set the selector to the symbol or set a cooking time.



COOKING TABLES

FOOD	Function	Pre heating	Shelf (from the bottom)	Temperature (°C)	Cooking time min
MEAT Lamb, Kid, Mutton		X	2	200	90 - 110
		X	2	200	100 - 110
Veal, Beef, Pork		X	2	200	90 - 110
		X	2	200	90 - 110
Chicken, Rabbit, Duck		X	2	200	70 - 80
		X	2	200	70 - 80
Turkey (kg. 3-5)		X	2	210	160 - 180
		X	2	200	170 - 180
Goose (2 Kg)		X	2	210	100 - 130
		X	2	200	100 - 130
FISH(1 kg) Gilt-head, Bass, Tuna, Salmon, Cod		X	2	200	60 - 80
		X	2	190	60 - 80
FISH (<1 kg - steaks) Swordfish, Tuna		X	2	190	50 - 60
		X	2	190	50 - 60
VEGETABLES Peppers, Tomatoes, Roast potatoes		X	2	190	50 - 60
		X	2	190	50 - 60
SWEETS, PASTRIES, ETC. Leavened cakes		X	2	180	40 - 50
		X	2	180	40 - 50
Filled pies (with cheese)		X	2	190	60 - 90
		X	2	180	60 - 90
Tarts		X	2	190	40 - 50
		X	2	180	40 - 50
Apple strudel, Crêpes		X	2	200	50 - 60
		X	2	190	50 - 60
Biscuits, Sponge rings, Shortbread		X	2	180	20 - 30
		X	2	180	30 - 40
Choux buns, Sweet sponge rolls		X	2	180	35 - 45
		X	2	180	35 - 45
Savoury pies, Filled fruit pies, e.g. Pineapple, Peach		X	2	200	50 - 60
		X	2	190	45 - 55
Lasagna, potatoes au gratin, cannelloni, pasta timbales		X	2	200	40 - 50
		X	2	190	40 - 50
Bread		X	2	210	30 - 40
		X	2	210	30 - 40
pizza		X	2	225	15 - 20
		X	2	210	20 - 30
Vol-au-vents		X	2	210	20 - 30
		X	2	200	30 - 40
Soufflés		X	2	200	40 - 50
		X	2	190	50 - 60

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Pre heating	Shelf (from the bottom)	Temperature (°C)	Cooking time min
Toasted sandwich		X	3-4	200-225	10 - 15
Steak		X	3-4	200-225	30 - 40
Cutlets		X	3-4	200-225	30 - 40
Sausages		X	3	200-225	30 - 40
Chops		X	3	200-225	30 - 40
Fish (steaks)		X	3	200-225	30 - 40
Chicken legs		X	3	200-225	40 - 50
Kebabs		X	3	200-225	40 - 50
Spare ribs		X	3	200-225	40 - 50
1/2 chicken		X	3	200-225	40 - 50
1/2 chicken		-	3	200-225	40 - 50
Whole chicken		-	2-3	200-225	60 - 70
Roast (pork, beef)		-	2-3	200-225	60 - 80
Duck		-	1-2	200-225	60 - 80
Leg of lamb		-	1-2	200-225	80 - 100
Roast beef		-	2	200-225	60 - 70
Roast potatoes		-	2-3	200-225	40 - 50
Fish, e.g. gilt-head, trout		-	3	190-200	40 - 50

- **Note:** Cooking times and temperatures are for guidance only.

Cooktop Functions Table (depending on model)	
Function	Description of function
HEAT MAINTENANCE	To maintain a constant temperature of 60° until the end of cooking. To select this function, turn the knob to .
DUAL ZONE	This is available on the front left and rear left hotplates. This extends the heating area of the cooktop in order to allow the use of large, oval or rectangular pots or cooking receptacles. To select this function: turn the knob to and wait until the residual heat indicator for the hotplate begins to flash. Select the power setting required by turning the knob anti-clockwise. The residual heat indicator remains on to indicate that the cooktop is in use. To deselect, turn the knob to "0".
ICP (initial cooking function)	This function accelerates the heating of the selected cooking zone for a specified length of time during the first part of the cooking cycle. To select this function, turn the knob to . Wait until the residual heat indicator for the hotplate begins to flash, then turn the knob anti-clockwise to the desired power setting. E.g.: if level "1" is selected, the hotplate will work on full power for 1 minute , after which it will continue on power setting "1" until the end of cooking, unless the knob is turned to adjust the power setting. If level "6" is selected, the hotplate will work on full power for 6 minutes , after which it will continue on power setting "6" until the end of cooking, unless the knob is turned to adjust the power setting. This function can be used with all power settings, except for power setting "10" .
FAST BOIL	This function is used to bring water to the boil rapidly and remains on for a preset time. At the end of the preset time, the cooktop automatically returns to the maximum power setting. This function can be selected even during cooking. Important: Before selecting this function, make sure the pot is positioned on the selected hotplate in order to avoid any damage to the cooktop surface. The stated performance values for this function are those guaranteed for all glass ceramic cooktops. For this function, place the pot on the selected hotplate and turn the knob to . To deselect, change the position of the knob.
GENTLE HEAT	To allow dough to rise, to soften butter taken from the fridge, to keep baby bottles or food warm, also for making yoghurt, melting chocolate, etc. This function is only available when the residual heat indicator is on. For this function, make sure the residual heat indicator of the desired hotplate is on. Turn the knob to . To deselect the function, change the position of the knob.

This symbol does not correspond to any cooktop function; the heating element is off.

HOW TO OPERATE THE COOKTOP

The oven control panel features 4 adjustable knobs for cooktop operation. The cooktop control knobs are marked with a numerical scale corresponding to different power settings, and a series of function symbols.

- Turn the control knob of the relevant hotplate clockwise to the desired power setting (see the instructions supplied with the cooktop).

The yellow led lights up, indicating operation.