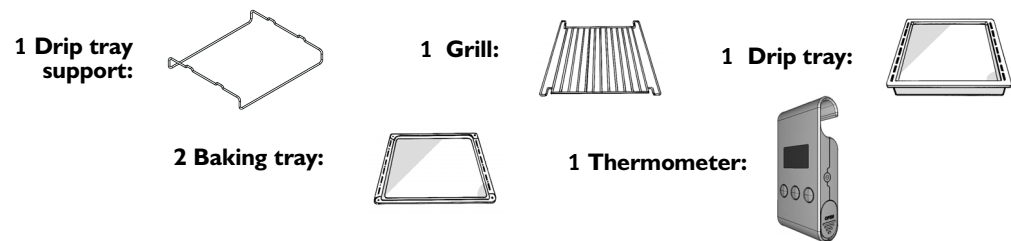


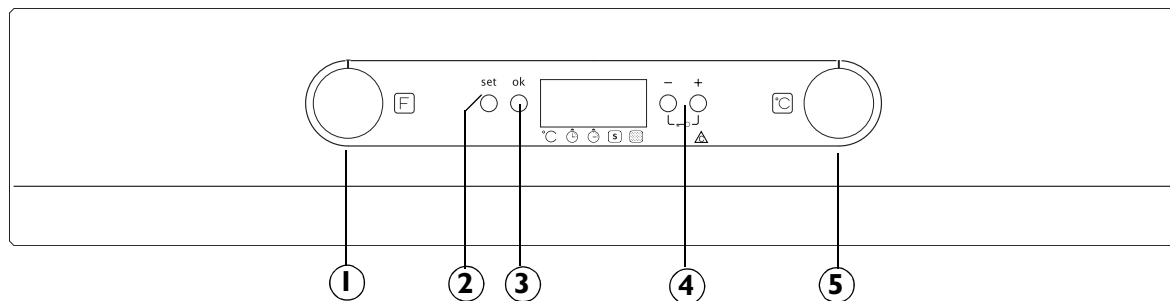
<sup>1)</sup>The cooling fan may continue running even after the oven is switched off. During the pyro-clean cycle the fan runs faster than during normal cooking functions.  
<sup>2)</sup>Prevents food from coming into direct contact with the grill. Nevertheless, you are advised not to touch the safety guard whilst the oven is on.

<sup>3)</sup>During the pyrolysis function an automatic "door lock" device is activated, the indicator lights up at "🔒" on the programmer display, and the lamp remains off. The oven door will heat up during pyro-cleaning hence children must be kept **well clear of the appliance**.

**ACCESSORIES**



**CONTROL PANEL**



1. Function selector knob
2. Setting button: ("set")
3. Confirmation button ("ok")
4. Buttons for changing time ("-" "+")
5. Thermostat knob

**Retractable knobs**

- To use this type of knob, press it in the middle.
  - The knob comes out.
  - Turn it to the required position.
- Once cooking is over, turn the knob to **0** and press it again to restore it to its original position.





















**Oven function chart**







Function	Temperature range	Description of function
○ <b>OVEN OFF</b>	-	-
☀ <b>LAMP</b>	-	To switch on the oven light.
☰ <b>CONVENTIONAL</b>	80°C - 250°C	Function suitable for cooking any type of dish on one shelf. Preheat the oven to the required temperature and place the food in it when the set temperature is reached. It is advisable to use the second or third shelf for cooking. This function is also suitable for cooking frozen convenience foods; follow the instructions on the food packaging.
🌀 <b>FAN</b>	80°C - 250°C	For baking cakes with liquid filling (sweet or savoury), pizzas on one or two shelves. 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).
🔥 <b>GRILL</b>	80°C - 250°C	To grill steak, kebabs and sausages, to cook vegetables au gratin and to toast bread. Preheat the oven for 3 - 5 min. During cooking the oven door must remain closed. When cooking meat, pour a little water into the drip tray (on the first shelf) to reduce smoke and fat splatters. Ideally the meat should be turned during cooking.
🔥 <b>TURBO GRILL</b>	80°C - 250°C	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, it is advisable to pour water in the drip tray placed on the first shelf. This will reduce smoke and spattering of fat. Turn the meat during grilling.
❄ <b>DEFROSTING</b>	-	For thawing food at room temperature. Leave the food in the pack to prevent it from becoming dry.
🌀 <b>FAN-ASSISTED</b>	80°C - 250°C	To cook (without preheating) foods that require the same cooking temperature on one or more shelves (e.g.: fish, vegetables, sweets), without transferring odours from one foodstuff to the other.
e <b>ECO-FUNCTION</b>	80°C - 250°C	Energy-saving function ideal for warming food and finishing cooking; the oven light is off.
🔥 <b>PYRO-CLEAN</b>	Further details can be found in the programmer description sheet	The duration of the pyro-clean function can be set from a minimum of 1 hour and 30 minutes to a maximum of 3 hours.
S <b>SPECIAL FUNCTION</b>	80°C / Keep warm 250°C Pizza	Pizza: function for baking homemade pizza. The oven automatically preheats to the correct cooking temperature Place food in the oven when the required temperature is reached. Keep warm: function for keeping just-cooked food (e.g. meat, fried food, flans hot and crisp)

**Warning:**

During the self-cleaning cycle (pyrolysis) make sure to remove all the accessories supplied, to prevent any further increase in the outside temperature of the door and to ensure more efficient cleaning of the bottom part of the oven.

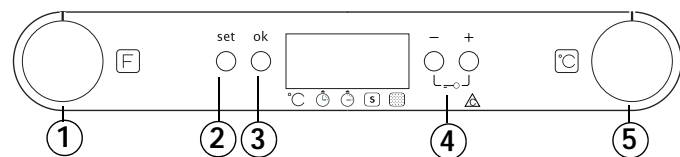
## COOKING TABLES

RECIPE	FUNCTION	PREHEATING	SHELF (from bottom)	TEMP (°C)	TIME (min)	ACCESSORIES AND NOTES
Leavened cakes		X	2	160-180	35 - 55	wire shelf + cake tin
Biscuits/Tartlets		X	3	170 - 180	15 - 40	baking tray
Choux buns		X	3	180	30 - 40	baking tray
Vols-au-vent/Puff pastry crackers		X	3	180 - 200	20 - 30	baking tray
Meringues		X	3	90	120 - 130	baking tray
Lamb/Veal/Beef/Pork		X	2	190 - 200	90 - 110	drip tray or wire shelf + pyrex dish
Chicken/Rabbit/Duck		X	2	190 - 200	65 - 85	drip tray or wire shelf + pyrex dish
Turkey/Goose		X	2	190 - 200	140 - 180	drip tray or wire shelf + pyrex dish
Baked fish/en papillote (fillet, whole)		X	2	180 - 200	50 - 60	drip tray or wire shelf + pyrex dish
Lasagne/Baked pasta/Cannelloni/Flans		X	2	190 - 200	45 - 55	wire shelf + pyrex dish
Bread / Focaccia		X	2	190 - 230	15 - 50	drip tray or baking tray
Pizza		X	2	auto	10-15	drip tray or baking tray
Toast		X	4	250	2-5	wire shelf
Vegetable gratin		X	3	250	5 - 15	wire shelf + pyrex dish
Grilled fish fillets and steaks		X	3	200 - 225	20 - 30	wire shelf + pyrex dish
Sausages/Kebabs/Spare ribs/Hamburgers		X	4	250	20 - 30	grill + drip tray with water on 1st shelf, turn halfway through cooking
Filled pies (cheesecake, strudel, apple pie)		X	2	180 - 200	50 - 60	drip tray or wire shelf + pyrex dish
Meat & potato pies (vegetable pie, quiche lorraine)		X	2	180 - 200	35 - 55	wire shelf + cake tin
Stuffed vegetables (tomatoes, peppers, courgettes, aubergines)		X	2	180 - 200	40 - 60	wire shelf + pyrex dish
Meat & potato pies (vegetable pie, quiche lorraine)		X	1 & 3	180 - 190	45 - 55	wire shelf + pyrex dish Switch shelves halfway through cooking
Pizzas/Focaccias		X	1 & 3	230 - 250	12 - 30	baking tray + drip tray Switch shelves halfway through cooking
Roast chicken		-	2	200	55 - 65	grill + drip tray with water on 1st shelf
Roast potatoes		-	3	200	35 - 55	drip tray
Roast Beef - rare		-	3	200	20 - 40	grill + drip tray with water on 1st shelf
Leg of lamb/Knuckle		-	3	200	55 - 70	grill + drip tray
Biscuits/Tartlets		-	1 & 3	160 - 170	20 - 40	shelf 3 baking tray shelf 1 drip tray

Choux buns		-	1 & 3	180	35 - 45	shelf 3 baking tray shelf 1 drip tray
Vols-au-vent/Puff pastry crackers		-	1 & 3	180 - 200	20 - 40	shelf 3 baking tray shelf 1 drip tray
Lasagne & Meat		-	1 & 3	200	50 - 100	shelf 3 wire tray + pyrex dish shelf 1 drip tray
Meat & Potatoes		-	1 & 3	200	45 - 100	shelf 3 wire tray + pyrex dish shelf 1 drip tray
Fish & Vegetables		-	1 & 3	180	30 - 50	shelf 3 wire tray + pyrex dish shelf 1 drip tray
Meringues		-	1 & 3	90	120 - 150	shelf 3 baking tray shelf 1 drip tray

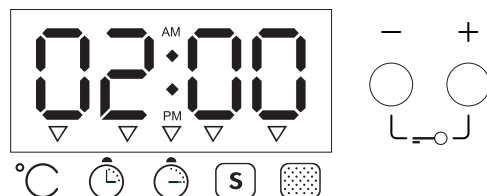
# GB INSTRUCTIONS FOR USING THE ELECTRONIC TIMER NUTID

## Electronic timer



### Displays

- 1 Function selector knob
- 2 Setting button: ("set")
- 3 Confirmation button ("ok")
- 4 Buttons for changing time ("- " + ")
- 5 Thermostat knob



## Starting the oven

When the oven is connected to the power supply for the first time, or reconnected after a power failure, the display indicates "12:00".

### Selecting and changing the clock time:

1. Press "set". The time of day flashes on the display.
2. Press button "-" or "+" to set the hour.
3. Press "set" and "-" or "+" to set the minutes.
4. Press "ok" to confirm.

### To change the time:

Press and hold "ok" for 3 seconds. until the time flashes on the display. Repeat the steps described above.

## Select cooking function:

1. Turn knob ① to the chosen function.
2. Turn knob ⑤ to select the temperature.  
(NB: during the "defrost" function, the temperature shown on the display is for guidance only and does not mean the oven is heating up: the oven temperature remains comparable to room temperature, as per the description of the function in the product description sheet).
3. Press "ok" to confirm; the oven will switch on. The indicator next to °C switches on.
4. The indicator °C switches off when the oven reaches the selected temperature.

### To change the temperature:

1. Turn knob ⑤ and select the desired temperature.

### Important notes:

To cancel any selection, turn knob ① to "0". Alternatively, press "set" to switch the oven off, maintaining the previously selected functions.

## Selecting the cooking time:

Select the cooking time (available with any function, except for the special functions) to turn the oven on for a specified period of time. At the end of the specified time the oven will switch off automatically. The maximum programmed cooking time is 6 hours.

1. Set the function and the temperature (see chapter: "Selecting the cooking function") up to point 2 without confirming by pressing "ok".
2. Press "set" (the indicator ▼ on the display lights up next to the cooking time symbol ⌚) and, within 8 minutes, select the desired cooking time using buttons "-" or "+".
3. Confirm the selection by pressing "ok"; the oven switches on and the display shows the residual cooking time.
4. To change the previous temperature setting, turn knob ⑤.  
To return to the residual cooking time, wait 5 seconds.

### Appearance of End on the display:

Once the set time has elapsed, an acoustic signal is heard and End appears on the display. The oven will switch off automatically.

To change the cooking time, use button "-" or "-" "+". Return to point 3 chapter "Selecting the cooking time".

1. Turn knob ① to "0"

The time of day appears again on the display.

## Selecting the end of cooking time

Using this function it is possible to preset the end of cooking time. The maximum programmed cooking time is 23 hours and 59 minutes.

1. Proceed as described in points 1 and 2 chapter "Selecting the cooking time"
2. Press "set" to set the end of cooking time: the indicator next to the symbol ▼ lights up ⌚.
3. Set the end of cooking time using button "-" or "-" "+".
4. Press "ok" to confirm the end of cooking time.

The oven will turn on automatically at the end of cooking time minus cooking time: the indicators on the display above the symbols ▼ ▼ ⌚ ⌚ will light up.

## Special functions

Turn knob ① to function S, ▼ lights up next to the symbol S.

### Keep warm

This maintains a constant temperature of 80°C in the oven.

1. Turn knob ⑤ to the symbol S.
2. Press "ok" to confirm.
3. The indicator next to °C on the control panel switches off when a temperature of 80°C is reached, a factory-set time of 5 minutes flashes on the display and an acoustic signal sounds.
4. Place the food in the oven.
5. To change the preset time, use button "+" or "+" "-".
6. Press "ok" to confirm.
7. Once the set time has elapsed, the oven switches off, an acoustic signal is heard and End appears on the display.

### Pizza

This operates at a fixed temperature of 250°C and is ideal for baking pizzas.

1. Turn knob ⑤ to the symbol S.
2. Press "ok" to confirm.
3. The indicator next to °C on the control panel switches off when a temperature of 250°C is reached, a factory-set time of 12 minutes flashes on the display and an acoustic signal is heard.
4. Place the food in the oven.
5. To change the preset time, use button "+" or "+" "-".
6. Press "ok" to confirm.
7. Once the set time has elapsed, the oven switches off, an acoustic signal is heard and End appears on the display.

## Pyrolysis function

1. Turn knob ① to the self-cleaning Pyrolysis function, S and for 2 seconds the display shows clean CLn, the selector automatically sets a minimum time of 1:30.
2. Use buttons "+" "-", to change duration of the self-clean cycle. The maximum programme time is 3 hours.

### The end of pyrolysis time can be set as follows:

1. press "set" to set the end of pyrolysis time. The indicator ▼ next to the symbol ⌚ lights up.
2. Set the end of pyrolysis time using buttons "+" "-".
3. Press "ok" to confirm the end of pyrolysis time. The oven will automatically turn on at the end of pyrolysis time minus pyrolysis time (set previously).

The indicators ▼ above the symbols ⌚ ⌚ light up.

4. To increase pyrolysis time, press "set" and then set the new pyrolysis time using the button "+".
5. Confirm by pressing the "ok" button.

When the set time has elapsed, an acoustic signal is heard and the display shows End.


6. Press "ok" to stop the acoustic signal.
7. Turn the knob ① to "0", the time of day appears again on the display.

# GB INSTRUCTIONS FOR USING THE ELECTRONIC TIMER NUTID


## Timer

The timer can only be set when the oven is not in use and allows a maximum setting of 6 hours.

### To set the timer:

1. Leave knob ① at "0". The display shows the time of the day.
2. Press "set". The indicator next to the symbol ▼ lights up .  
Use buttons "-" or "+" to set the desired time.
3. Press "ok" to confirm the selection.

Once the set time has elapsed:


An acoustic signal sounds and flashes on the display .

Press "ok": The acoustic signal stops. The time of day appears again on the display.

## Childproof lock

1. With knobs ① and ⑤ set to "0", press buttons "-" and "+" at the same time for 3 sec.

### NB:

Activation of the LOCK function is signalled by an acoustic signal, whereas the symbol  will appear on the display.

When set, the display will continue to show the time.

1. The oven functions will not operate while the childproof lock is activated.
2. To deactivate the lock, repeat the sequence described in point 1.