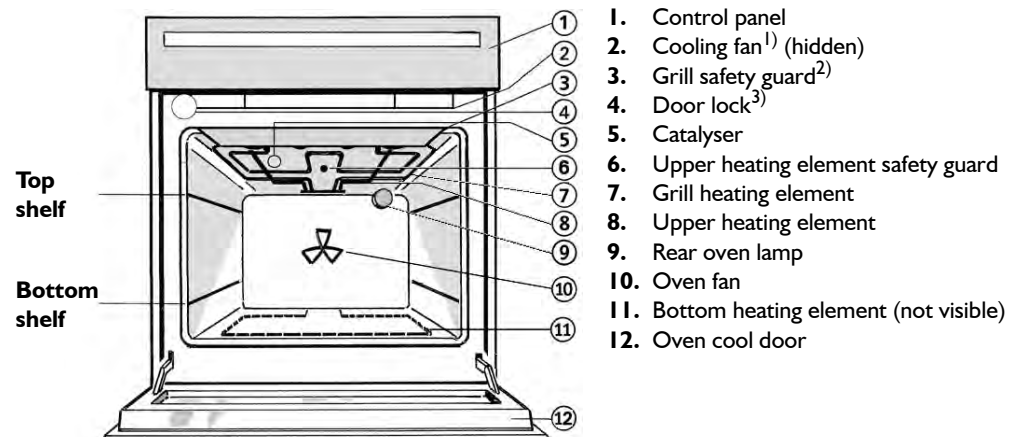


NUTID OV9

PRODUCT DESCRIPTION SHEET

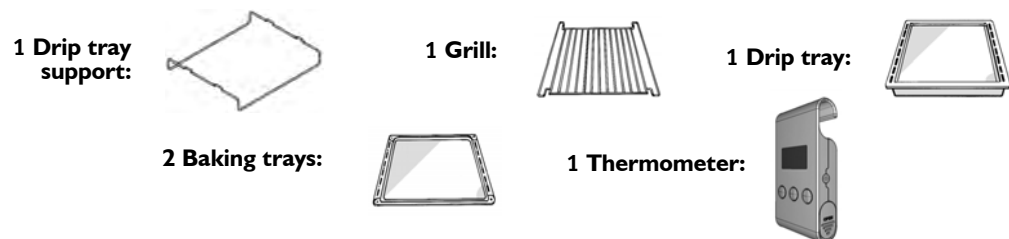
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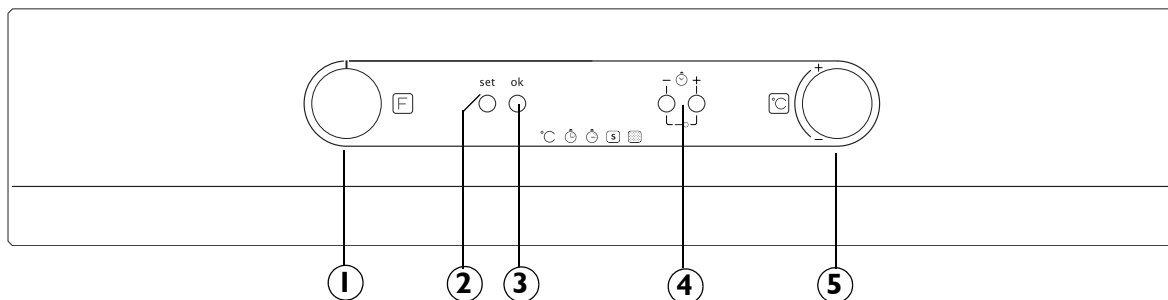
1) The cooling fan may continue running even after the oven is switched off. During the pyro-clean cycle the fan runs faster than during normal cooking functions.
 2) Prevents food from coming into direct contact with the grill. Nevertheless, you are advised not to touch the safety guard whilst the oven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

3) 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. Programming 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 ● and press it again to restore it to its original position.







Oven function chart










Function	Preset temperature	Temperature range	Description of function
● Oven OFF		-	Oven OFF.
☀ LAMP		-	To switch on the oven light.
☰ CONVENTIONAL	225°C	50 - 250°C	Function suitable for cooking any type of dish on one level. 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 level for cooking. This function is also suitable for cooking frozen convenience foods; Follow the instructions on the food packaging.
☰ CONVECTION BAKE	200°C	50 - 250°C	For baking cakes with liquid filling (sweet or savoury), pizzas on a single or double level. When cooking on two levels, switch the position of the dishes halfway through cooking to cook food more evenly. Preheat the oven to the required temperature and place the food in it when the set temperature is reached.
☷ GRILL	3	1 - 3	To grill steak, kebabs and sausages, to cook vegetables au gratin and to toast bread. Preheat the oven for 3 - 5 min. Place food on the 4th or 5th shelf. When grilling meat, use the drip tray to collect the cooking juices. Position it on the 3rd/4th shelf, adding approx. half a litre of water.
☷ TURBOGRILL	3	1 - 3	To roast large joints of meat (legs, roast beef, chickens). Position the food on the middle shelves. Use the drip tray to collect the cooking juices. Position it on the 1st/2nd shelf, adding approx. half a litre of water. The oven does not have to be preheated. During cooking the oven door must remain closed. With this function you can also use the turnspit, if provided.
☰ DEFROST	-	-	To speed up defrosting of food. Place food on the middle shelf. Leave food in its packaging in order to prevent it from drying out on the outside.
☰ FORCED AIR	200°C	50 - 250°C	To cook a variety of food requiring the same cooking temperature on a maximum of two shelves at the same time (e.g.: fish, vegetables, cakes). This function can be used to cook different foods without odours being transferred from one food to another. Use the 3rd shelf to cook on one shelf only. To cook on two shelves, use the 1st and 3rd levels. Preheat the oven to the required temperature and place the food in it when the set temperature is reached.
e ECO-FUNCTION	225°C	50 - 250°C	Energy-saving function ideal for warming food and finishing cooking.
☰ PYRO-CLEANING	-	Refer to the programmer card for further details	Self-cleaning time can be set from a min. of 1h / 30 minutes to a max. of 3 hours. Refer to the programmer card for further details.
S SPECIAL FUNCTION	P1: 250°C / Pizza P2: 60°C / Keep Warm		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. Warm keeping: function for keeping just-cooked food (e.g. meat, fried food, flans) hot and crisp.

Important notes:

During the self-clean 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.

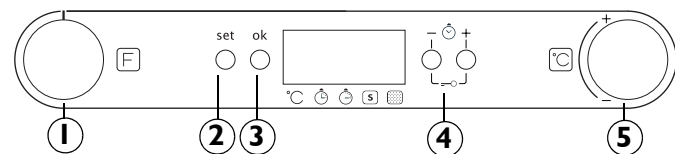
COOKING TABLES

RECIPE	FUNCTION	PREHEATING	LEVEL (from bottom)	TEMP (°C)	TIME (min)	ACCESSORIES AND NOTES
Leavened cakes		50 - 60	2	160 - 180	35 - 55	wire shelf + cake tin
Biscuits/Tartlets		50 - 60	3	170 - 180	15 - 40	baking tray
Choux pastry		50 - 60	3	180	30 - 40	baking tray
Vols-au-vent/Puff pastry crackers		50 - 60	3	180 - 200	20 - 30	baking tray
Meringues		50 - 60	3	90	120 - 130	baking tray
Lamb/Veal/Beef/Pork		50 - 60	2	190 - 200	90 - 110	drip tray or wire shelf + pyrex dish
Chicken/Rabbit/Duck		50 - 60	2	190 - 200	65 - 85	drip tray or wire shelf + pyrex dish
Turkey/Goose		50 - 60	2	190 - 200	140 - 180	drip tray or wire shelf + pyrex dish
Baked fish/en papillote (fillet, whole)		50 - 60	2	180 - 200	50 - 60	drip tray or wire shelf + pyrex dish
Lasagna/Baked pasta/ Cannelloni/Flans		50 - 60	2	190 - 200	45 - 55	wire shelf + pyrex dish
Bread / Focaccia		50 - 60	2	190 - 230	15 - 50	drip tray or baking tray
Pizza		50 - 60	2	auto	10 - 15	drip tray or baking tray
Toast		50 - 60	4	3	2 - 5	grill
Vegetables au gratin		50 - 60	3	3	10 - 20	wire shelf + pyrex dish
Grilled fish fillets and steaks		50 - 60	4	3	20 - 30	wire shelf + pyrex dish
Sausages/Kebabs/Spare ribs/ Hamburgers		50 - 60	4	3	25 - 35	grill + drip-tray with water on 1st level, turn halfway through cooking
Filled pies (cheesecake, strudel, apple pie)		50 - 60	2	180 - 200	50 - 60	drip tray or wire shelf + pyrex dish
Meat & potato pies (vegetable pie, quiche lorraine)		50 - 60	2	180 - 200	35 - 55	wire shelf + cake tin
Stuffed vegetables (tomatoes, peppers, courgettes, aubergines)		50 - 60	2	180 - 200	40 - 60	wire shelf + pyrex dish
Meat & potato pies (vegetable pie, quiche lorraine)		50 - 60	1 and 3	180 - 190	45 - 55	wire shelf + pyrex dish Switch the levels halfway through cooking
Pizzas/Buns		50 - 60	1 and 3	230 - 250	12 - 30	baking tray + drip-tray Switch the levels halfway through cooking
Roast chicken		-	2	2	50 - 60	grill + drip-tray with water on 1st level
Roast potatoes		-	3	3	40 - 55	drip-tray

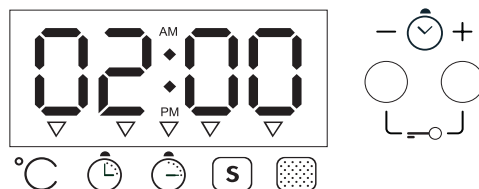
Roast Beef underdone		-	2	3	30 - 50	grill + drip tray with water on 1st level
Leg of lamb/Knuckle		-	2	2	55 - 70	grill + drip tray
Biscuits/Tartlets		50 - 60	1 and 3	160 - 170	20 - 40	shelf 3 baking tray shelf 1 drip tray
Choux pastry		50 - 60	1 and 3	180	35 - 45	shelf 3 baking tray shelf 1 drip tray
Vols-au-vent/Puff pastry crackers		50 - 60	1 and 3	180 - 200	20 - 40	shelf 3 baking tray shelf 1 drip tray
Lasagna & Meat		50 - 60	1 and 3	200	50 - 100	shelf 3 wire tray + pyrex dish shelf 1 drip tray
Meat & Potatoes		50 - 60	1 and 3	200	45 - 100	shelf 3 wire tray + pyrex dish shelf 1 drip tray
Fish & Vegetables		50 - 60	1 and 3	180	30 - 50	shelf 3 wire tray + pyrex dish shelf 1 drip tray
Meringues		50 - 60	1 and 3	90	120 - 150	shelf 3 baking tray shelf 1 drip tray

NUTID ELECTRONIC TIMER INSTRUCTIONS

Electronic timer



Display



- ① Function selector knob
- ② Programming button: ("set")
- ③ Confirm button ("ok")
- ④ Time values modification buttons ("-" "+")
- ⑤ Oven thermostat knob

Oven activation

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

Clock selection and modification:

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

To modify the time:

Keep the "ok" button pressed for 3 seconds, until the time flashes on the display. Repeat the steps described above.

Cooking function selection

1. Turn the knob ① to the required function.
2. Turn the knob ⑤ to select the temperature, or the power level in the Grill and Turbogrill functions. To confirm the temperature or predefined power level, go to point 3.
For the "Defrost" function, go straight to point 3.
3. Press the "ok" button to confirm; the oven switches on. The indicator near °C lights up.
4. The indicator °C goes off when the oven temperature reaches the selected temperature.

To modify the temperature:

1. Turn the knob ⑤ and select the required temperature again.

NB:

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

Cooking duration selection

Select the cooking duration (available with all the functions except the special functions) to switch the oven on for a specific period of time. At the end of this time the oven will switch off automatically. The maximum programmable cooking duration is 6 hours.

1. Set the function and the temperature (see the section: "Cooking function selection") up to point 2 without confirming with the "ok" button.
2. Press the "set" button (the indicator ▼ on the display lights up next to the cooking duration symbol ⌚) and, within 8 min., select the required cooking duration with the "-" or "+" buttons.
3. Press the "ok" button to confirm the selection; the oven switches on and the display will show the remaining cooking duration.
4. To modify the previously set temperature, turn the knob ⑤.
To return to the remaining cooking duration, wait 5 seconds.

End appears on the display:

At the end of the previously set time, **End** appears on the display and a buzzer sounds.

The oven will switch off automatically.

The cooking duration can be modified with the "-" or "+" buttons. Return to point 3 of the section "Cooking duration selection".

1. Turn the knob ① to "0".

The time of day reappears on the display.

End of cooking time selection

Use this function to preset the end of cooking time. The maximum programmable time is 23 hours and 59 minutes.

1. Proceed as described in points 1 and 2 of the section "Cooking duration selection".
2. Press the "set" button to set the end of cooking time: the indicator ▼ lights up next to the symbol ⌚.
3. Set the end of cooking time with the "-" or "+" buttons.
4. Press the "ok" button to confirm the end of cooking time.

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

Special Functions

Turn the knob ① to the function [S]: ▼ will light up near the symbol [S].

Pizza

Function at a constant temperature of 250°C suitable for baking pizzas.




1. Turn the knob ⑤ until the message "P1" appears on the display, followed after 2 seconds by the predefined temperature of 250°C.
2. Press the "ok" button to confirm.
3. The indicator at °C on the control panel goes off when the temperature of 250°C is reached, a factory-set time of 12 minutes flashes on the display and a buzzer sounds.
4. Place food in the oven.
5. The preset time can be modified with the "+" "-" buttons.
6. Press the "ok" button to confirm.
7. At the end of the set time, the oven automatically switches off, **End** appears on the display and a buzzer sounds.

Food warmer

This keeps the oven at a constant temperature of 60°C.


1. Turn the knob ⑤ until the message "P2" appears on the display, followed after 2 seconds by the predefined temperature of 60°C.
2. Press the "ok" button to confirm.
3. The indicator at °C on the control panel goes off when the temperature of 60°C is reached, a factory-set time of 10 minutes flashes on the display and a buzzer sounds.
4. Place food in the oven.
5. The preset time can be modified with the "+" or "-" buttons.
6. Press the "ok" button to confirm.
7. At the end of the set time, the oven automatically switches off, **End** appears on the display and a buzzer sounds.

“Pyrolysis” function

1. Turn the knob ① to the Pyrolysis  automatic cleaning function and for 2 seconds the display will show  (cleaning); the selector will automatically set a minimum duration of .
2. To modify the automatic cleaning cycle duration, use the “+” “-” buttons. The maximum programme duration is 3 hours.

To set the end of the pyrolysis cycle, proceed as follows:

1. Press the “set” button to set the end of pyrolysis duration.


The indicator ▼ next to the symbol  lights up.

2. Set the end of the pyrolysis cycle with the “+” “-” buttons.
3. Press the “ok” button to confirm the end of pyrolysis duration.

The oven will switch on automatically at the end of the pyrolysis cycle minus the cycle duration (previously set).

The indicators ▼ above the symbols   light up in succession.

4. To increase the pyrolysis duration, press the “set” button and set the new cycle duration with the “+” button.
5. Confirm with the “ok” button.


At the end of the set time, a buzzer sounds and the display will show .

6. Press “ok” to stop the buzzer.
7. Turn the knob ① to “●”: the time will reappear on the display.

Timer

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

To set the timer:

1. Leave knob ① turned to “●”. The display shows the time of the day.
2. Press the “set” button. the indicator ▼ lights up next to the symbol . Use the “-” or “+” buttons to set the required time.
3. Press the “ok” button to confirm the selection.

At the end of the set time:


A buzzer sounds and  flashes on the display.

Press the “ok” button: the buzzer stops. The time of day reappears on the display.

Child Safety (Lock)

1. After turning the knob ① to “●”, press the “-” and “+” buttons together for 3 seconds.

Note:

Activation of the LOCK function is indicated by an acoustic signal, whereas the symbol  appears on the display.

Once set, the display will continue to indicate the time.

2. The oven functions cannot be used after Safety Lock activation.
3. To deactivate the lock, repeat the sequence described in point 1.