

User Manual Book

Freestanding Electric Cooker

FC 864C WER

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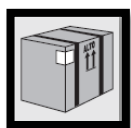
This guide book explains everything you need to know about your new product. Please contact our Customer Care should you need further assistance through www.modena.com.

SAFETY AND WARNING

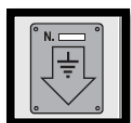
Instructions for Safety and Use



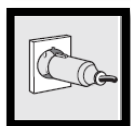
This manual is an integral part of the appliance. Therefore, it must be kept in its entirety and at an accessible place throughout the service life of the cooker. We advise you to read this manual and all the information it contains carefully before using the cooker. Please keep all the series of the provided nozzles. Installation must be carried out by qualified personnel in accordance with the regulations in force. This appliance is intended for domestic use and obeys the **EEC Directives** currently in force. The appliance has been built to carry out the following functions: **cooking and heating up food**; all other uses beside those should be considered unsuitable. **The manufacturer cannot be held accountable for uses other than those indicated.**



Never leave discarded packaging unattended at home. Separate waste packaging materials and consign them to the nearest selective collection centre.



It is obligatory for all electrical equipment to be installed according to the methods provided by safety regulations.



The plug should be connected to the power supply cable with matching socket that complies with the safety regulations. The socket must be accessible after the appliance has been built in. **Never unplug by pulling on the cable.**



Immediately after installation, carry out a quick test on the appliance by following the instructions provided later in this manual. If the appliance doesn't function, disconnect it from the power supply then call the nearest technical support. **Never attempt to repair the appliance by yourself.**



Make sure that the control knobs are in the (off) position after you finish using the appliance.



Never place flammable objects in the oven: as this might cause a fire.



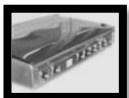
The identification plate containing the technical data, serial number and brand name is in a visible position on the backside of the oven. Do not remove this plate for any reason.



Never place pans with bumpy and unequal bottoms on the hob racks.



Never use pans or griddles that extend to the outside edge of the hob.



Hold the glass lid with your hand while lowering it. Warning: the glass lid can shatter when overheated. Turn off all the burners and wait for them to cool down before closing it.



The appliance becomes very hot during usage. Be careful to never touch the heating elements inside the oven while using.



The use of this appliance is not permitted to people (including children) with physical and mental disability or people with lack of experience in using electrical appliances, unless they are supervised or instructed by adults or people responsible for their safety.



Install the appliance at the level of the hob, so that when opening drawers and doors of unit there is no possibility of contacting pans positioned on top of it.



This appliance is marked on Waste Electrical and Electronic Equipment (WEEE) according to European directive 2002/96/EC. This directive determines the standards for the collection and recycling of waste electrical and electronic equipment to be applicable throughout the European Union.



Before the appliance is put into operation, all labels and protective films inside or outside must be removed.



The manufacturer cannot be held liable for damage to persons or things caused by failure to comply with the above requirements or by tampering with any part of the appliance or using non-original spare parts.

Recycling Instructions - Environment Policy

- Our household appliances are only packaged using non-pollutant, environment-friendly, recyclable materials. Please help by disposing the packaging correctly. You can retrieve the addresses of recycling and disposal centers from your retailer or from the competent local organizations.
- Never leave all or parts of the packaging lying around. Your old appliance also needs to be disposed of correctly. Important: deliver the appliance to the local agency authorized for the collection of outdated household appliances. Correct disposal enables intelligent recovery of valuable materials.
- Refrigeration appliances contain gases which may damage the environment; it is therefore important to ensure that the refrigeration circuit pipelines are not damaged until the competent service has accepted delivery of the appliance. Before disposing your appliance, it is important to remove the doors and shelves, to ensure that children cannot accidentally become trapped inside during play. It is also necessary to cut the connecting cable to the power supply network, removing it along with the plug.

WARNING!



Never leave discarded packaging unattended in the home. Separate the various waste packaging materials by type and consign them to the nearest selective waste collection center.

Information for Users



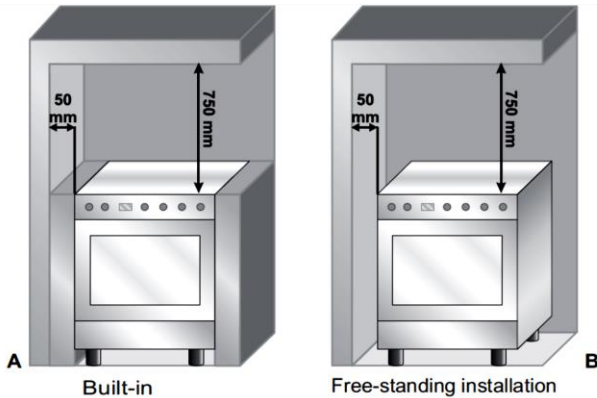
Pursuant to Directives 2002/95/EC, 2002/96/EC and 2003/108/EC relating to the reduction of the hazardous substances usage in electrical and electronic appliances, as well as to the disposal of waste, the crossed out bin symbol on the appliance indicates that the product, at the end of its useful life, must be collected separately from other waste. Therefore, the user must consign the non-functional product to the appropriate selective collection centres for electrical and electronic refuse or deliver it back to the retailer when purchasing an equivalent product, on a one on one basis. Adequate separate collection for recycling, cleaning and environmentally sound disposal of retired products contributes to the prevention of potential negative effects on the environment and health and promotes the reuse of the materials that make up the appliance. The illicit disposal of the product by the user results in the administrative sanctions.

INSTALLATION

Installing the Appliance



The appliance must be installed by a qualified technician and follow the according standard force. Depending on the type of installation, it either belongs to class 1 (Fig. A) or to class 2, subclass 1 (Fig. B-C). This appliance should be installed next to walls, one of which must be higher than the appliance, at a minimum distance of 50 mm from the side of the appliance, as shown in drawings A and B. Any wall cupboards or ventilation hoods must be at a distance of at least 750mm above the work surface.



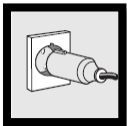
Electrical Connection

Make sure the voltage and the cross-section of the power supply line match the specifications on the identification plate at the backside of the oven.

Do not remove this plate for any reason.



If the appliance is connected to the power supply network through a fixed connection, install a multipolar cut-out device on the power supply line, in compliance with installation regulations, near the appliance and in an easily reachable position.



Connection to the power supply network should be fixed or with a plug and socket. In the latter case, the plug and socket must be suitable for the cable and fulfill the regulations in force. Regardless to the type of connection, the appliance must be earthed. Before connecting, make sure that the power supply line is suitably earthed. Avoid usage of adapters and shunts.



NOTES!

1 - For operation on 220-240V~: use a H05V2V2-F type three core cable (4 x 2.5 mm² or 5 x 2.5 mm²). The connected end to the appliance must have an earth wire (yellow - green) at least 20 mm longer than the others.



WARNING!

The values indicated above refer to the cross-section of the internal conductor.

Room Ventilation



The room containing the appliance should have an air supply in accordance with the standards in force. The room where the appliance is installed must have enough air flow as required for the regular combustion of gas and by the necessary air exchange of the same room.

The air vents, protected by grills, must be suitably dimensioned in compliance with the current regulations and positioned so that no part of them is obstructed. The cooker must be kept adequately ventilated in order to eliminate the heat and humidity produced by cooking: in particular, after prolonged usage, you are recommended to open a window or to increase the speed of any fans

Technical Specifications

Don't shut lid down when the burner works:

- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- The door or the outer surface may get hot when the appliance is operating.
- Make sure that, the main voltage is similar to the information as given on the rating plate.
- Place the appliance on a fully horizontal surface and away from inflammable parts.
- The appliances should be positioned so that the plug is always accessible.
- Do not pass the electric cables behind or near to the heating parts of the appliance, and through the holes or covers that may cut or damage the wires.
- If the supply cord is damaged, it must be replaced by the manufacturer or service agent.
- During usage the appliance becomes hot. Careful to avoid touching heating elements inside the oven.
- The appliance is not intended to be operated by any external timer or separated remote-control system.

WARNING!

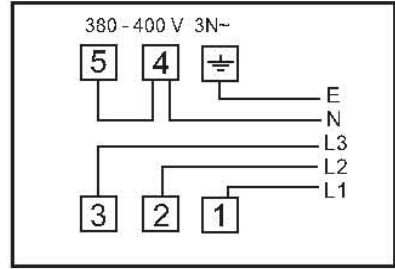
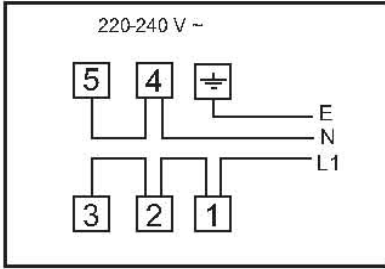
- Accessible parts may become hot during use. Young children should be kept away.
- The desired mains should be 220-240V~ or 220-240V~ /380-415V 3N~ 50/60Hz.
- When the electricity cord is worn, replace it with the new one by calling the authorized service.
- Hob surface should be allowed to cool down before closing the lid. While using the appliance, make sure that the glass lid does not touch any pan. After using, never close the glass lid while the burners or the electric hotplates are still hot.
- Stationary appliances are not equipped with means for disconnecting from the mains, which have clearances between contacts on all poles that provide the possibility of complete disconnection in case of overvoltage category III. The instructions state that means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

This appliance must be installed by a qualified person in accordance with the latest edition of the national regulations based at the destination country and in compliance with the manufacturer instructions.

The appliance does not incorporate any equipment for disconnection from power supply. Fixed wiring must be equipped with a main disconnect device that has contact clearances on all poles to ensure complete disconnection under overvoltage category III conditions, in accordance with the wiring regulations.

Terminals for permanent connection utilizing flexible cord (not provided)

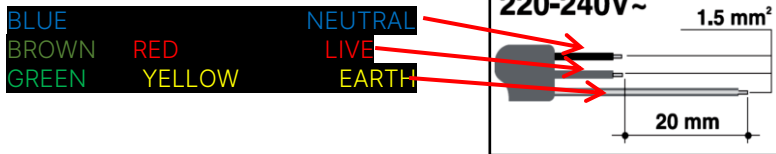
- Instructions for the installer: The disconnection means must be easily reachable after the installation.
- Near terminal block there is an electric scheme that must be used when connecting the power cord (only for terminals, for permanent connection utilizing the flexible cord models (not provided)).



- Warning: Before obtaining access to terminals, all supply circuits must be disconnected.
- Use only ordinary polyvinyl chloride sheathed cord (code designation 60227 IEC 53)

IMPORTANT!

The wires in mains lead are coloured in accordance with the following code:



CAUTION!

Keep away from the children while using the grill shields.

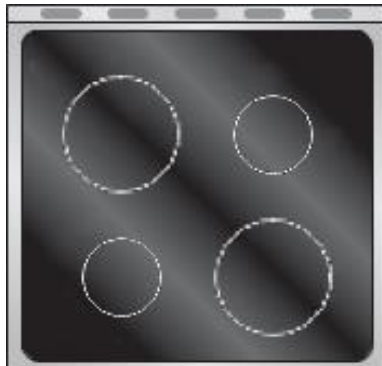
Positioning and Levelling The Appliance



After making the electrical and gas connections, level the appliance on the floor by utilizing its four adjustable feet. For good cooking results, the appliance must be properly levelled. The feet height adjustment may vary from 90 to 120 mm. These heights refer to the distance between the highest point of the foot (fixed part) and the lowest point (movable part which rests on the floor).

HOW TO USE

Description of Ceramic Burners

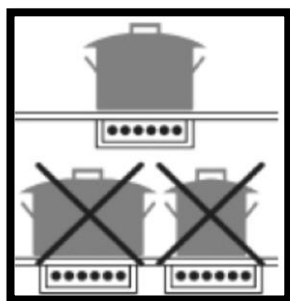


The appliance has 4 cooking zones of various diameters and power levels. Their position is clearly indicated with circles and heat is released within the diameters traced on the glass ceramic surface. The 4 cooking zones are HIGH-LIGHT zones and come on a few seconds after activation. The heat intensity can be adjusted using the knobs located on the front panel from a minimum to a maximum value.

The four indicator lights located between the cooking zones come on when the temperature of one or more of the radiating zones exceeds 60°C. These lights switch off when the temperature falls below approximately 60°C.

CAUTION!

When the hob is used for the first time, you are advised to heat it to the maximum temperature long enough to burn off any oily residues from manufacturing in order to ensure that the food does not absorb odours.



For best cooking results and energy saving, only use cookware that is suitable for electric burner:

- The bases of cookware must be very thick, perfectly flat and clean and dry. The hob must be clean and dry.
- Do not use cast iron saucepans or saucepans with a rough base, as they may scratch the cooking surface.

- The diameter of the base of the saucepans must be equal to the diameter of the circle outlining the cooking zone. If it doesn't fit, the energy will be wasted.

CAUTION!

- Take care not to spill sugar or sugar mixtures on the hob when it is hot.
- Do not place materials or substances that could melt on the hob (plastic or aluminum foil).
- If melting does occur, in order to avoid compromising the condition of the hob surface, immediately switch it off and remove the melted material using the scraper provided, do it while the hob is still warm.
- Failure to clean the glass ceramic hob could lead to encrustations which are impossible to remove once the hob has cooled down.

IMPORTANT!

Supervise children carefully as they cannot readily see the residual heat indicator lights on the hob. The cooking zones remain hot for a certain period even after they have been turned off. Make sure that children do not touch the hob at any time.

Description of Front Panel Controls

All the control and monitoring devices are clearly in view on the front panel. The symbols used are described in the table below.



Front Right-Hand Burner



Oven Thermostat



Rear Right-Hand Burner



Function Selector Knob



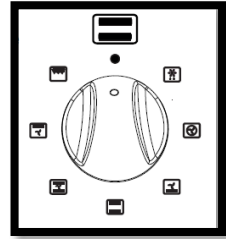
Rear Left-Hand Burner



Front Left-Hand Burner

Hob Burner Control Knob

The electric oven's various functions are suitable for different cooking modes. After selecting the function required, set the cooking temperature using the thermostat knob.



Defrosting



Ventilated heating element



Bottom heating elements



Top and bottom heating element



Grill element



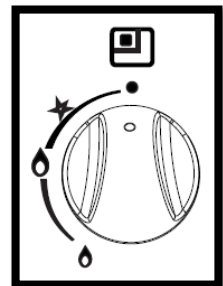
Top + bottom heating elements + ventilated heating element



Top heating element

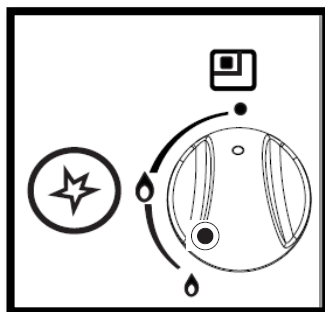
Hob Burners Control Knob (On Some Models Only)

To light the flame, press the knob and turn it counterclockwise to the minimum flame symbol $\Delta \Delta$. To adjust the flame, turn the knob to the area between the maximum ($\Delta \Delta$) and minimum ($\Delta \Delta$) settings. To turn off the \odot burner, turn the knob to the \odot position.



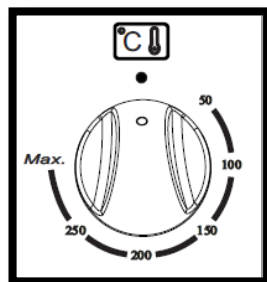
Burner Ignition Button (On Some Models Only)

For some models fitted with this button, the flame is ignited by turning the knob counterclockwise to the minimum flame setting ΔA while simultaneously pressing this button. To adjust the flame, turn the knob to the area between the maximum (ΔA) and minimum (ΔA) settings. To turn off the burner, turn the knob to the \odot position.



Gas Oven Thermostat Knob (On Some Models Only)

This knob allows the gas burner inside the oven to be ignited. The cooking temperature is selected by turning the knob counterclockwise to the desired setting, between Min. to 275°C.



Oven Light/ Rotisserie/ Grill Switch Knob

This knob enables the Grill / Rotisserie function to be activated, or to turn on the light inside the oven for checking the cooking progress of the food.

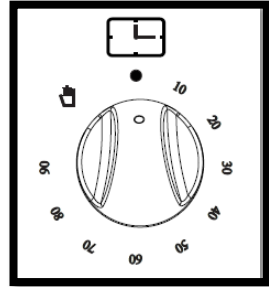


IMPORTANT!

It is not possible to operate the gas oven and the grill/ rotisserie at the same time.

Timer Knob (On Some Models Only)

To set the cooking time and the buzzer, turn the knob clockwise. The numbers correspond to minutes (maximum 90 minutes). Adjustment is progressive which means the time can also be set to any intermediate value between these numbers. The end of cooking buzzer does not interrupt operation of the oven.



Oven Light Key (On Some Models Only)

This key allows you to switch on the oven light at any moment.

This key also allows you to start the rotisserie motor.

Thermostat Knob

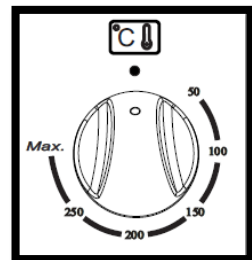
- The cooking temperature is selected by turning the knob clockwise to the desired setting, between 50° - 300°C.
- The light will turn on, indicating that the oven is heating up.
- This light will go off when the set temperature is reached. It flashes at regular intervals to indicate that the temperature inside the oven is being kept constantly at the set level.



Using The Oven

General Warnings and Advice

- Before using the oven and the grill for the first time, pre-heat to their maximum temperature (260°C for electric ovens and 275°C for gas ovens) long enough to burn away any manufacturing oily residues which could give the food unpleasant odor.
- During cooking, do not cover the bottom part of the oven with



aluminum or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.

- The oven accessories intended to encounter food are made of materials that comply with the provisions of the directives in force.
- To prevent any steam in the oven from causing problems, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open. To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food.



Manual Ignition

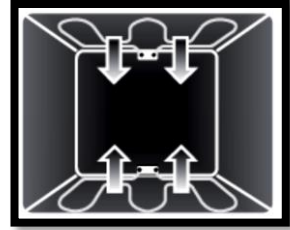
Open the oven door fully and turn the oven knob. Bring a lighted match close to the mouth of flame pipe A at the center of the oven surface and press the oven knob. Once it is lit, keep the knob pressed down for a few seconds to allow the thermocouple to heat up and make sure that it has remained lit by looking through inspection hole.

Oven Functions



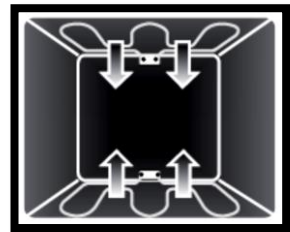
STATIC:

As the heat comes from above and below at the same time, this function is particularly suitable for certain types of food. Traditional cooking, also known as static or thermal radiation 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.



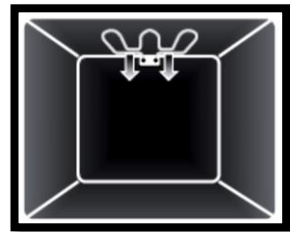
BOTTOM:

The heat comes solely from the bottom, makes it possible to complete the cooking of foods that require a greater basic temperature, without affecting their browning. Perfect for cakes, pies, tarts and pizzas.



SMALL GRILL:

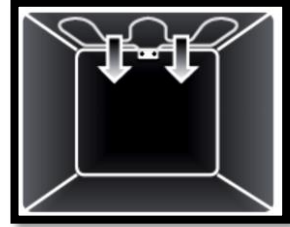
Using only the heat released from the central element, this function enables small portions of meat and fish to be grilled for making kebabs, toasted sandwiches and all types of grilled vegetable side dishes.





GRILL:

The heat coming from the grill element gives perfect grilling results, especially for meat with thin and medium thickness, and in combination with the rotisserie (when present), it allows the food to be browned evenly at the end of the cooking process. Perfect for sausages, ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.



FAN-ASSISTED GRILL:

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



FAN-ASSISTED STATIC:

The operation of the fan, combined with traditional cooking, ensures uniform cooking even with complex recipes. Perfect for biscuits and cakes, even when simultaneously cooked on several levels. (For multiple-level cooking, you are advised to use the 2nd and 4th runners.)



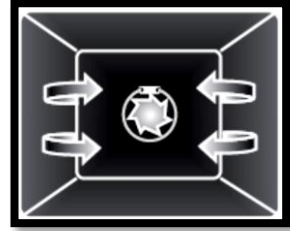


CIRCULAR:

The combination of the fan and the circular element (incorporated in the rear of the oven) enables different foods to be cooked on several levels, as long as they need the same temperature and cooking time.

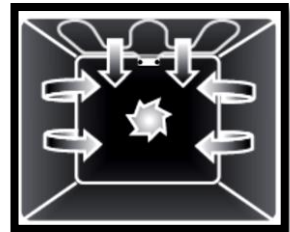
Hot air circulation ensures instant and uniform distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without mixing smells and flavours.

(For multiple-level cooking, you are advised to use the 2nd and 4th runners.)



DEFROSTING:

(on the multifunction model only). Rapid defrosting is helped by switching on the fan and the top heating element to ensure uniform distribution of low temperature air inside the oven.



Storage Compartment

The storage compartment is in the bottom of the cooker, underneath the oven. To open it, pull on the top of the door. Never use it to store flammable materials such as rags, paper, etc.; it is intended for storing the appliance's metal accessories only.

NOTES!

- Do not open the storage compartment when the oven is on, the temperature is still high.
- Never use it to store flammable materials such as rags, paper, etc.; it is intended for storing the appliance's metal accessories only.

MAINTENANCE

Cleaning and Maintenance



Do not use steam jets for cleaning the appliance. The steam could reach the electronics, damaging them and causing short-circuits.



CAUTION: For your safety, you are advised to wear protective gloves while performing any cleaning or extraordinary maintenance.



Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating).



We recommend the use of cleaning products distributed by the manufacturer.

Cleaning Stainless Steel

To keep stainless steel in good condition, it is advised to clean it regularly after use. Let it cool first.

Ordinary Daily Cleaning

To clean and preserve the surface of stainless steel, only use specific products that do not contain abrasives or chlorine-based acids.

How to use:

- Pour the product onto a damp cloth and wipe the surface.
- Rinse thoroughly and dry with a soft cloth or a microfiber cloth.

Food Stains or Residues



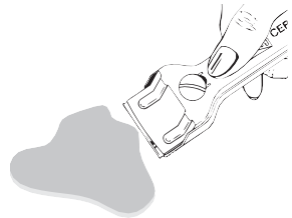
- Do not use metallic sponges or sharp scrapers as they will damage the surfaces.
- Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or a microfiber cloth.
- Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

Cleaning The Glass Ceramic Hob

NOTES!

The glass ceramic hob should be regularly cleaned, preferably after every use, once the residual heat indicator lights have gone off.

- Smudges from aluminium-based pans can be easily cleaned off with a cloth dampened in vinegar.
- Remove any burnt residues after cooking with the scraper provided, rinse with water and dry thoroughly with a clean cloth. Regular use of the scraper considerably reduces the need for chemical detergents for the daily cleaning of the hob.
- Never use abrasive or corrosive detergents (e.g. cleaning powders, oven sprays, spot-removers and wire sponges).



Cleaning The Glass Lid

For easier cleaning, the lid can be extracted from its hinges.

1. Position it in the open position.
2. Lift it upwards.



1



2

WARNING!

If any liquids fall on the lid when it is closed, carefully remove them with a cloth before opening it. To replace the lid, insert it into the guides.

NOTES!

Make sure to never touch the lid glass with pots and pans that are still hot. The glass could crack and break because of the heat.

Cleaning Racks

Remove the racks and clean them with lukewarm water and non-abrasive detergent, making sure to remove any encrustations. Replace them on the cooking hob.

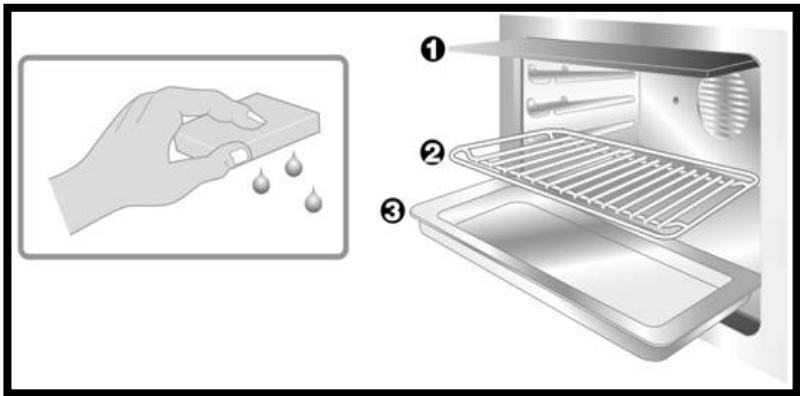
Continuous contact between the racks and the flame can cause changes to the enamel over time in those parts exposed to the heat. This is completely natural and has no effect on the operation of this component.

WARNING!

If using cast iron racks (optional extra), at the end of cooking process using pans with aluminum bases, you may find white residues on the racks. These residues are usually caused by the base of the pan rubbing against the rack, and are difficult to remove by normal cleaning. Using abrasive or excessively aggressive products to clean the rack could damage its enamel surface.

Cleaning The Oven

For the best oven upkeep, clean it regularly after having allowed it to cool down. Take out all removable parts.



Clean the oven rack with hot water and non-abrasive detergent. Rinse and dry.

Door Organizing

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll. In the case of stubborn dirt, wash with a damp sponge and neutral detergent.

Extraordinary Maintenance

The oven may require extraordinary maintenance or replacement of parts subject to daily wear such as gaskets, bulbs, etc. The following instructions describe how to carry out these minor maintenance operations.

NOTES!



Before performing any operations requiring access to powered parts, disconnect the appliance from the power supply.

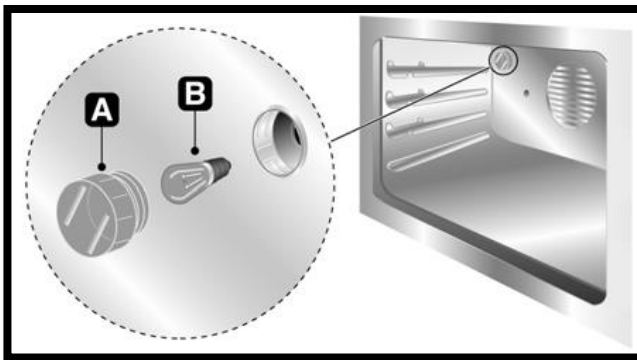
Lubrications of Gas Oven Taps And Thermostat Knob



Over time the gas taps and the thermostat knob may become difficult to turn and get blocked. Clean them internally and replace the lubrication grease. **This operation must be carried out by a specialized technician.**

Replacing The Light Bulb

- Remove the bulb protector A by turning it counterclockwise and replace bulb B with a similar one (25 W).
- Re-fit bulb protector A.



WARNING!

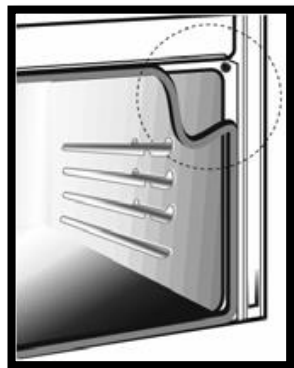
- Ensure that the appliance is turned off before replacing the lamp to avoid the possibility of electric shock.
- Use oven bulbs only (T 300°C).

Removing The Door

- Lift the levers B until they touch the hinges A and take hold of the two sides of the doors with both hands close to the hinges.
- 
- 
- Raise the door to an angle of about 45° and remove it.
 - To reassemble, fit the hinges A into their grooves, then lower the door into place and release the levers B.

Oven Door Seal

- To permit thorough cleaning of the oven, the seal may be removed.
- Before removing the seal, take off the oven door as described above.
- Once the door has been taken off, lift the tabs at the corners as shown in the figure.



SPECIFICATION

Model	FC 864C WER
No. of Burners	4 Zones
Heating Power	2 x 1800 Watt 2 x 1200 Watt
Upper Heating Power	1100 W
Lower Heating Power	1300 W
Convection oven Power	26 W
Grill oven Power	1800 W
Oven Capacity	58 L
Oven Glass Door	2 (removable inner glass)
Heat Indicator Residual	Yes
Heating Modes	3
Cavity	Black Enamel
Adjustable Feet	Yes
Other	Thermostat 1 Tray + 1 Grid Oven Oven Lamp

APPENDIX

Available Accessories

The main oven has 4 runners for positioning trays and racks at different heights and a roof lining.

The auxiliary oven has 2 runners.

Oven rack: for cooking food inside dishes, small cakes, roasts or foods that require slight grilling.

Oven tray: useful for collecting fat from foods placed on the rack above.

Deep tray: useful for cooking cakes, pizza and baked desserts



NOTES!

- The chromium-plated gripper is a very useful accessory in the kitchen; as well as guaranteeing a solid grip on trays and racks, it avoids direct contact (which cannot be avoided when using fabric potholders or oven gloves).
- Some models are not provided with all accessories. Accessories available on request.
- The oven accessories intended to encounter food are made of materials that comply with the provisions of Directive 89/109/EEC, dated 21/12/88, and of Legislative Decree 108, dated 25/01/92.



Cooking Advice and Instructions

General Advice

We recommend preheating the oven before putting the food in.

- For cooking on several levels, we recommend using a fan-assisted function to achieve uniform cooking at all heights.
- In general, it is not possible to shorten the cooking times by increasing the temperature (the food could be well-cooked on the outside and undercooked on the inside).

Advice for Cooking Meat

Cooking times, especially for meat, vary according to the thickness and quality of the food and to consumer's taste.

- We recommend using a meat thermometer when roasting it. Alternatively, 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 Dessert and Biscuits

- Use dark metal molds for desserts: they help to absorb the heat better.
- The temperature and the cooking duration depend on the quality and consistency of the dough.
- Check whether the dessert is cooked all the way 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.

Advice for Defrosting and Proving

- We recommend defrosting frozen foods on the first runners of the oven in a container without a lid.
- The food must be defrosted without its wrapping.
- Foods to be defrosted must be spread evenly so that they do

not overlap.

- When defrosting meat, we recommend placing the food on the wire rack located on the second runner and a tray positioned on the first runner. This way, the liquid from the defrosting food drains onto it.
- The most delicate parts can be covered with aluminum foil.
- For successful proofing of the dough, a container of water should be placed on the bottom of the oven.

Advice for Cooking with the Grill and The Fan-Assisted Grill

- Using the Grill function  meat can be grilled even if it is placed cold in the oven; preheating is recommended if you want to change the cooking effect.
- With the Fan-assisted grill function  however, we recommend that you preheat the oven before grilling.


To Save Energy

To save energy during use of the appliance, we recommend that you follow the instructions below:







- Cooking should be stopped a few minutes before the usual time has elapsed. For the remaining minutes, cooking will continue using the heat stored in the oven.
- Try not to open the door as much as possible to prevent heat dissipation.
- Always keep the inside of the appliance clean.








Defrosting Function (On Some Models Only)








In multifunction models, the defrosting function enables any type of food to be defrosted.









- To start defrosting, turn the oven function knob to 
- After which, the ventilation system will go into operation to ensure an even distribution of the ambient temperature inside the oven.
- The defrosting time depends on the amount of food to be defrosted.








Cooking Tables

DISHES	WEIGHT	FUNCTION	RUNNER POSITION FROM BOTTOM	TEMPERATURE °C	TIME IN MINUTES
First Courses	3 kg	 Static	2 or 3	210 - 230	30-40
Lasagna	3 kg	 Static	2 or 3	210 - 230	30-40
Oven-Baked Pasta	3 kg	 Static	2 or 3	210 - 230	30-40
MEAT					
Roast Veal	1 kg	 Fan-assisted static	2	150 - 170	65 - 90
Loin Of Pork	1 kg	 Fan-assisted static	2	180 - 190	70 - 80
Shoulder Of Pork	1 kg	 Fan-assisted static	2	180 - 190	90 - 100

Roast Rabbit	1 kg	 Circular	2	180 - 190	80 - 100	
Turkey Breast	1 kg	 Fan-assisted static	2	180 - 190	110 - 120	
Roast Neck Of Pork	1 kg	 Fan-assisted static	2	180 - 190	190 - 210	
Roast Chicken	1 kg	 Fan-assisted static	2	170	70 - 90	
GRILLED MEATS					1ST SURFACE	2ND SURFACE
Pork Chops		 Fan-assisted grill	4	250 - 280	7 - 9	5 - 7
Fillet Of Pork		 Grill	3	250 - 280	9 - 11	5 - 9
Fillet Of Beef		 Grill	3	250 - 280	9 - 11	9 - 11

Liver		 Fan-assisted grill	4	250 - 280	2 - 3	2 - 3
Sausages		 Fan-assisted grill	3	250 - 280	7 - 9	5 - 6
Meat Balls		 Grill	3	250 - 280	7 - 9	5 - 6
FISH						
Salmon Trout	0.7 kg	 Circular	2	160 - 170	35 - 40	
Pizza		 Fan-assisted static	2 or 3	230	10 - 15	
Bread		 Circular	2	190 - 200	25 - 30	
Focaccia		 Fan-assisted static	2	180 - 190	15 - 20	
DESSERTS						

Doughnut		Fan-assisted static	2	160	55 - 60
Fruit Tart		Static	2	160	30 - 35
Fruit Tart		Circular	2	170	35 - 40
Short Pastry		Circular	2	160 - 170	20 - 25
Jam Tarts		Fan-assisted static	2	160	20 - 25
Paradise Cake		Static	2	160	55 - 60
Paradise Cake		Fan-assisted static	2	170	55 - 60
Eclair		Fan-assisted static	2	150 - 160	40 - 50

Light Sponge Cake		Circular	2	150 - 160	45 - 50
Rice Pudding		Fan- assisted static	2	160	40 - 50
Rice Pudding		Static	2	170	50 - 60
Croissants		Circular	2	160	25 - 30
Apple Pie		Static	3	180	60
CROISSA NTS (On Multiple Runners)			2 and 4	160 - 170	16 - 20
SHORT PASTRY BISCUITS (On Multiple Runners)			2 and 4	160 - 170	16 - 20
The times indicated in the following tables do not include the preheating times and are provided as a guide only.					

