

## Selecting oven functions

### Proceed as follows:

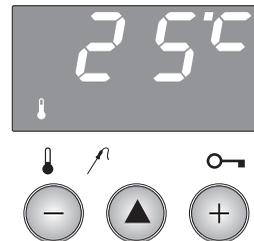
- Turn the function selector to the required function.

The ring around the selector will light up.

The  symbol and the recommended temperature will appear in the temperature display (see "Altering the recommended temperature").

The oven will start heating up a few seconds later.

The temperature display will then change to show the current temperature in the oven, e.g. 25 °C.



The temperature display shows the temperature of the oven rising.

# Operation

## Oven function chart

Symbol	Oven function	Recommended temperature in °C	Suggested use
	Conventional heat	190	For fine, moist cakes, such as sponge cakes, almond cakes, fruit cakes, shortbread.
	Bottom heat	190	For blind baking. Can be switched on towards the end of baking time for cakes with a moist topping where the base should not be too moist.
	Top heat	190	Ideal for browning a topping, making "au gratin" dishes, meringues or browning souffles.
	Full grill	275	For toasting, browning a topping, "au gratin" dishes, and grilling under the full width of the grill.
	Economy grill	275	For toasting, browning a topping, "au gratin" dishes, and grilling under the inner grill area only.
	Intensive bake	160	For pizza, savoury flans, quiches, cheese cakes.
	Fan grill	165	For roasting larger joints of meat or poultry.
	Fan heat	160	For dishes with sauce, meringues, small cakes, reheating, biscuits, complete meals and drying.
	Defrost	no rec. temperature	For defrosting without heat

## Altering the recommended temperature

Our test kitchen cooked different dishes to establish optimum temperatures for the oven functions. The recommended temperatures are based on these results.

However, you can alter the recommended temperatures for all the oven functions (except Defrost which does not use heat) at any time from 30 °C to 275 °C in 5 °C steps.

### Proceed as follows:

- Whilst the recommended temperature is showing in the temperature display, press the + button underneath the display to increase the temperature or the - to decrease the temperature, until the temperature you require appears.

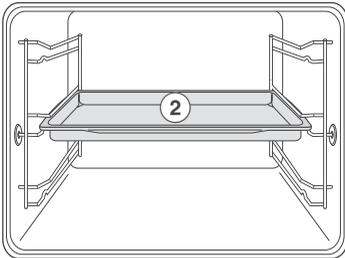
# Operation

## Runner levels

### Cooking on one level

with the following oven functions

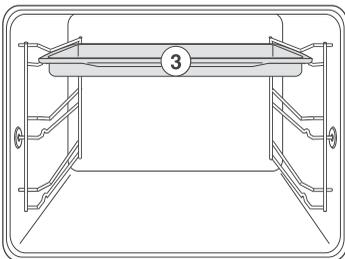
-  Conventional heat
-  Fan heat
-  Full grill
-  Economy grill
-  Fan grill



### Cooking on one level

with the following oven functions

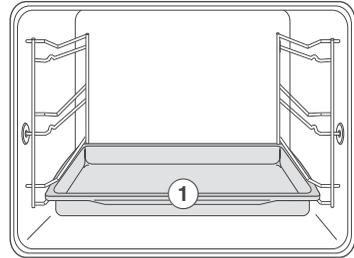
-  Top heat
-  Full grill
-  Economy grill



### Cooking on one level

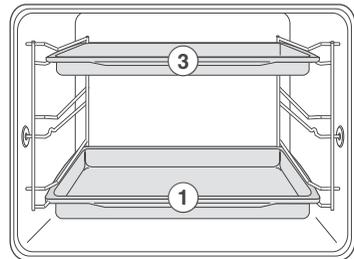
with the following oven functions

-  Bottom heat
-  Intensive baking



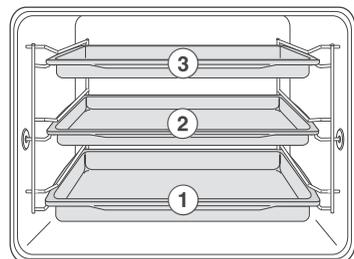
### Cooking on two levels

-  only with Fan heat



### Cooking on all levels

-  only with Fan heat



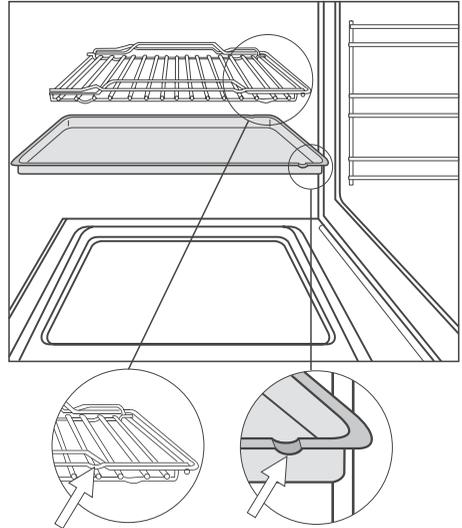
## Baking tray, Grill pan and Rack

The rack can be used for baking, roasting and grilling.

It can be used either way up, giving a choice of two different heights to suit the recipe.

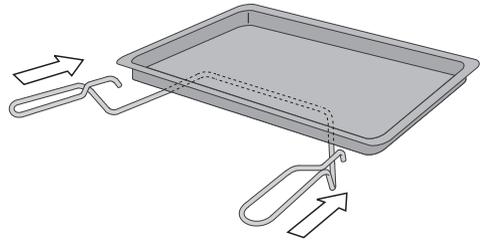
The rack, baking tray and grill pan are fitted with small safety notches to prevent them tipping when being pulled part way out of the oven. Push them into oven with the **safety notches** (see arrow) to the **rear** of the oven.

On models with telescopic runners these notches are not important.



## Handle

For taking the grill pan, baking tray or rack out of the oven, or putting them into it. Push the front section of the handle underneath the accessory as illustrated and attach the hooks over the rim at each side.



# Operation

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## Safety lock

Keep children away from the oven for their own safety. The appliance is equipped with a safety lock to prevent it being switched on or the temperature increased during operation, unintentionally.

The safety lock can be activated with the appliance switched on or off.

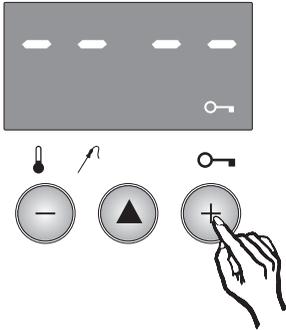
If the safety lock is activated when the **oven is switched off**, then the oven cannot be switched on again.

If the safety lock is activated **when the oven is in operation** then the appliance can **only be used as follows**:

- The oven temperature which has already been set can be decreased but not increased.
- Once the appliance is switched off it cannot be switched back on again.
- Changing to another oven function automatically switches the oven off. "E- o" appears in the temperature display (see "Problem solving guide").

## To activate the safety lock:

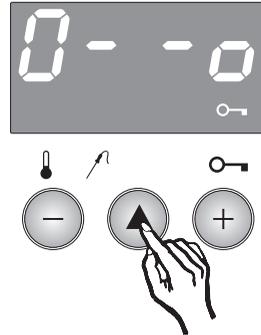
- Press the ▲ temperature button until the lock symbol  and 4 bars - - - - appear in the temperature display.
- Press the + button under the display.



The safety lock is activated. "0- -0" appears in the temperature display for a few seconds.

## To deactivate the safety lock:

- Press the ▲ temperature button until the lock symbol  and "0- -0" appear in the temperature display.



- Press the - button under the display.

The lock  symbol and 4 bars - - - - will appear in the temperature display for a few seconds. The safety lock has now been deactivated.

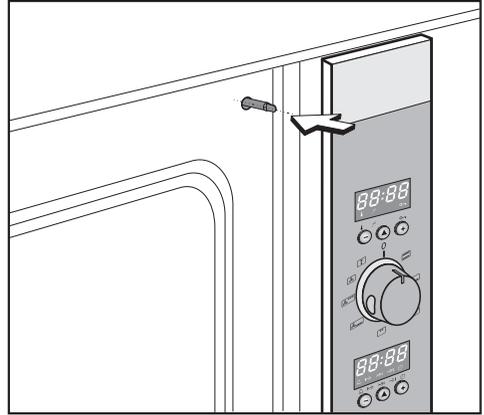
# Operation

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## Door contact switch

If the oven door is opened while the oven is operating, a door contact switch (see arrow) automatically switches off the heating element. The cooling fan continues to operate and can still be heard.

After opening the door the oven lighting stays on for 10 minutes if the temperature is below 50 °C, and for 2 minutes if the temperature is above 50 °C. After that it will switch off automatically.



## Safety switch-off

Your hob is fitted with a safety switch-off feature in case you forget to switch it off yourself.

If the oven has been left on the same setting for an unusually long period of time it will switch itself off automatically.

The fault message **F 07** will show in the temperature display if the oven has switched off automatically.

- Turn the function selector to "0". The appliance can now be used again.

Set Temperature:	Oven switches off automatically after:
up to 100 °C	12 hours
over 100 °C	6 hours