

# Using the oven

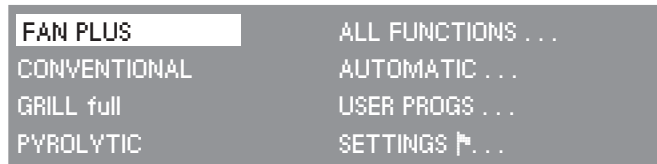
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First a cooking function has to be selected and then the temperature required has to be set.

Each cooking function has been given a pre-set temperature to make it easier. You can either accept it or change it to suit your recipe.

## Selecting an oven function

- Switch the oven on by pressing the ON/OFF switch ① gently.



You can select any of the functions displayed in the left-hand side of the display by simply highlighting the one you want and confirming your selection.

Alternatively you can change this list via the SETTINGS menu to suit your particular preferences. See "Changing settings - Main menu").

Further functions are listed under the option ALL FUNCTIONS.

- Turn the multi-function selector until the function you want to use is highlighted and then press the selector lightly.

The following functions are available:

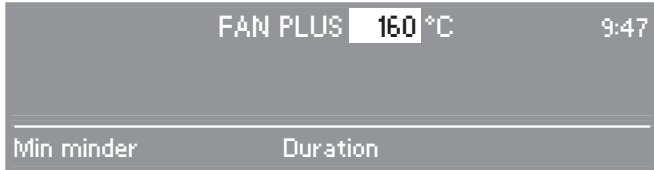
- Fan plus  
For baking or cooking on several levels at the same time.
- Fan heat  
For baking or roasting on one level at a time.
- Auto Roast  
This function provides an initial high temperature to seal meat followed by a lower temperature for normal roasting.

- Intensive bake  
For recipes which require a moist topping and a crisp base, e. g. cheese cake, pizza, Quiche Lorraine and German style open fruit cakes.  
It is not suitable for roasting or shallow baking because the base will brown too much.
- Conventional  
For long, slow baking or traditional recipes, e.g. fruit cake, casseroles.
- Top heat  
For browning dishes, finishing dishes with a cheese topping.
- Bottom heat  
Use this setting towards the end of baking, to reheat or brown the base of a cake, quiche or pizza.
- Gentle bake  
For cooking dishes that require a crispy top, e.g. bakes and gratins.
- Fan grill  
For grilling thick cuts, e.g. rolled meat, poultry.  
Grill with the oven door closed.
- Grill - half  
For grilling flat items, small quantities, and for browning food in small dishes.  
Grill with the oven door closed.
- Grill - full  
For grilling flat items, large quantities, and for browning food in larger dishes.  
Grill with the oven door closed.
- Defrost  
For gentle defrosting of deep frozen foods.
- Pyrolytic  
For cleaning the oven interior.

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## Selecting a temperature



As soon as a cooking function is selected, the following will appear in the display

- the **recommended temperature** highlighted,
- the functions "Min minder" and "Duration", which can also be entered.

If you are happy with the recommended pre-set temperature, press the multi-function selector gently. The display will change a few seconds later to show this as the **target temperature** .

The oven will then start heating up.



The increase in temperature can be followed in the display until the target temperature is reached.

If the door is opened or the target temperature reduced during cooking, the actual temperature will also go down in the display.

## Pre-set temperatures

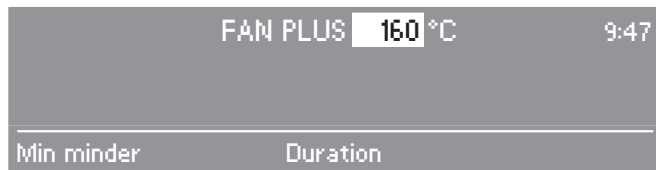
The following temperatures are set at the factory:

Function	Pre-set temperature	Temperature range
Fan plus	160 °C	30 – 250 °C
Fan heat	160 °C	30 – 250 °C
Auto roast*	160 °C	100 – 230 °C
Intensive bake	170 °C	50 – 250 °C
Conventional	180 °C	30 – 280 °C
Top heat	190 °C	100 – 250 °C
Bottom heat	190 °C	100 – 250 °C
Fan grill	200 °C	50 – 260 °C
Grill - half	240 °C	200 – 300 °C
Grill - full	240 °C	200 – 300 °C
Defrosting	25 °C	25 – 50 °C
Gentle bake	190 °C	30 – 250 °C

\* Initial temperature approx. 230 °C, then drops to 160 °C for continued roasting

## Altering the temperature

If the temperature recommended by the system is not suitable, it can be altered according to oven function within the range specified in the chart.



- Highlight the temperature, change it and then confirm your change.

The recommended temperature has now been changed for this programme.

You can change the recommended temperature for a particular function permanently if you wish. See "Changing settings - Temperatures".

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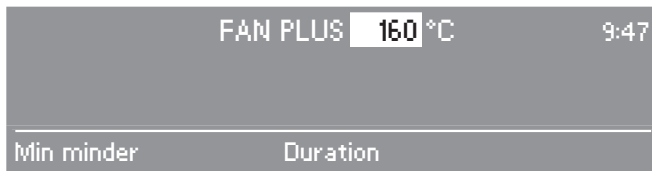
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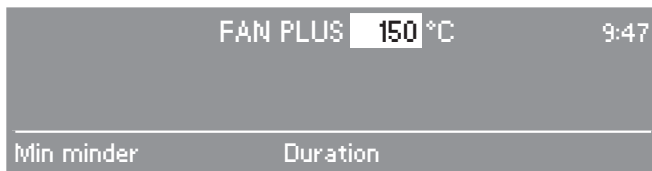
Below is an example of setting a simple programme.

To bake a cake using FAN PLUS at 150 °C.

- Place the cake in the oven and close the door.
- Switch the oven on.
- Select FAN PLUS.



The recommended temperature 160 °C will then appear in the display.



- Turn the selector to change the temperature to 150 °C.

Once this setting has been confirmed

- the oven heating will switch on,
- the temperature rise can be followed in the display,
- and the cooling fan will switch on.

At the end of the cooking time take the cake out of the oven and switch the oven off.

## Fan run-on

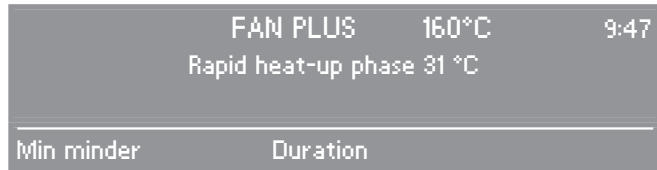
The cooling fan will continue to run for a while after the oven has been switched off to prevent any humidity building up in the oven, on the control panel or in the oven housing unit.

The fan is sensor controlled and will switch off automatically.

## Rapid heat-up

The oven is set up at the factory so that Rapid heat-up is automatically engaged when FAN PLUS, AUTO ROAST and CONVENTIONAL are selected.

The top element, the fan element and the fan will come on during the rapid heating up phase to enable the oven to reach the required temperature as quickly as possible.



If you select a function without Rapid heat-up the message "Heating-up phase" will appear in the display.

## To switch "Rapid heat-up" off

Rapid heat-up should not be used for some items such as biscuits and small cakes because they will brown too quickly from the top.

To switch it off:

- Reduce the temperature to 100 °C.
- The word "Rapid" in front of "Heat-up phase" will go out.
- Re-set the temperature to the setting you want.

"Rapid heat-up" is now switched off for this particular cooking process.

The standard default setting can be changed if you wish. See "Changing settings - Heating-up phase"

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## Pre-heating the oven

Most dishes can be placed in a cold oven. They will then make use of the heat produced during the heating-up phase.

It is only necessary to pre-heat the oven in certain instances.

With **FAN PLUS**

- Pre-heat the oven for foods which cook in less than 20 minutes and for foods such as puff pastries and yeast mixtures where instant heat is required to make them rise quickly.

With **CONVENTIONAL heating**

- Pre-heat the oven where a fairly long cooking time is required and a deep colour and good rise are needed.

Rapid heat-up should be switched off during the heating-up phase when baking delicate items such as pizza, biscuits and small cakes. Otherwise they will get brown too quickly.