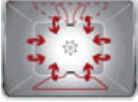
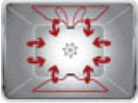


## Ovens



### ECO:

The combination of the broiler, fan and lower element is particularly suitable for cooking small quantities of food.



### Pizza function:

The simultaneous operation of these three elements ensures an optimum cooking facility, ideal not only for pizza but also for cookies, quiches and flans.



### Bake:

Ideal for slow baked cakes and casseroles. This traditional static heat will ensure food remains moist when cooked for longer periods of time.



### Broiler:

For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.



### Lower heating element only:

Ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles. For Gas oven: Bake: traditional convection cooking.



### Half broiler:

For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.



### Turbo:

Facilitates the cooking of large joints, due to heat coming from all three elements. Similar to rotisserie cooking the meat is sealed, and juices are held within the joint of meat. The results are both tender and juicy.



### Convection broil:

The fan reduces the fierce heat from the broiler, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast.



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### Defrost:

The circulation of air at room temperature enables quicker thawing of frozen food, (without the use of any heat). Ideal for use prior to cooking of readymade dishes, or cream filled products etc.



### Convection Bake:

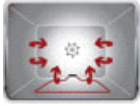
The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.

**European convection:**

Hot air fan cooking that provides quick, multi layered cooking with excellent browning results. Due to the effective circulation of hot air, there is no flavour transfer between foods. Delicate and strongly fragranced foods can be cooked at the same time.

**True European Convection:**

Great for quiches and flans where normally you would need to 'blind bake' the pastry. At the same time, the base element will cook the pastry and the fan will take care of the filling.

**Convection:**

This combination completes cooking more quickly of foods that are ready on the surface, but require more cooking inside, without further browning. For Gas Oven: Convection with lower elements: The fan is added to the gas burner to distribute the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time.

**Microwave:**

Penetrating straight into the food, microwaves cook very quickly and with considerable energy savings. Suitable for cooking without fat, they are also able to thaw and heat food without altering its original appearance and aroma. The microwave function can also be combined with conventional functions with all the resulting advantages. Ideal for all types of food.

**Microwave + broil element:**

To achieve a combined cooking with broil that cooks the outside whilst assuring an internal cooking thanks to the microwave function.

**Microwave + circulaire:**

To achieve a combined cooking with ventilated heat that cooks in short time thanks to the rotation of the warm air and the microwave.

**Circulaire element with steam:**

The combination of Circulaire element with steam allows food to be effectively cooked in the most natural way, leaving all the foods properties, flavour and aroma intact.

**Circulaire with upper element:**

The addition of the upper element adds extra heat at the top of the oven, where extra browning is required.

**Fan + circulaire + microwave:**

Fan + circulaire + microwave

**Defrost at weight:**

Defrost at weight

**Defrost at time:**

Defrost at time

**Broil + European Convection:**

Broil + European Convection

**Bread Proving:**

Air at 104°F provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the oven for allotted time.

**Self-cleaning system:**

The self cleaning system cleans at a maximum of 864°F destroying all the dirt deposits inside the oven.

**Manual Steam function:**

Manual function. Adjustable cooking temperature and duration depending on user's wish.



Meat Cooking function

**Meat Cooking function:**

Automatic function with 5 preset programs to cook different types of meat. Preset cooking duration can be modified.

**Fish Cooking function:**

Automatic function with 5 preset programs to cook different types of fish. Preset cooking duration can be modified.

**Vegetable Cooking function:**

Automatic function with 5 preset programs to cook different types of vegetable. Preset cooking duration can be modified.

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**Reheating and Sterilising function:**

Special function with 6 preset programs to reheat food previously prepared or to sterilize marmalade jars or even baby bottles. Ready-meal cooking program is also included in this function. Preset cooking duration can be modified.

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**Safe Cooler Door:**

Ovens in this catalog having this feature show the Safe Cooler Door symbol which indicates that during the cleaning cycle the outer door glass will become no hotter than 131°f.

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