


Cookers


Pyrolytic Cleaning (fan+circular rear element+perimeter roof element+floor element):

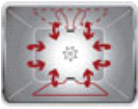
 From ninety minutes to a maximum of three hours for heavily soiled oven, this function sends the oven interior up to 500°C, carbonising food residue to a fine ash. The door automatically locks for safety.

Eco Pyrolytic (fan+circular rear element+perimeter roof element+floor element):

 This 90 minute, preset function sends the oven interior up to 500°C, carbonising food residue to a fine ash. It is a great choice for cleaning a slightly soiled oven. The door automatically locks for safety.

Vapour Clean (concealed floor element only):

 Regularly add a little water to the oven cavity floor and spray some water and detergent over the oven cavity walls. Select Vapour Clean and allow the vapour to soften any residue for easy wipe-over.



ECO (fan + perimeter roof element):

Using the grill and lower heating element in combination is particularly suitable for cooking on a single shelf only, as it provides low energy consumption.



Static Grill (perimeter roof element + inner roof element) :

Radiant heat is directed straight onto the top of your food. Use this function for toast, cheese melts, focaccia etc. Turn to this function toward the end of cooking if the food requires additional top browning. Oven door must be closed while grilling.



Half Static Grill (inner roof element):

All the benefits of static Grill but for small quantities of food. Place food front to back, down the centre of the tray. Oven door must be closed while grilling.



Convection (perimeter roof element+ floor element):

A gentle heat for long slow cooking of fruit cakes, casseroles & slow roasts. Single level cook using the middle zone of the oven to achieve perfect results.



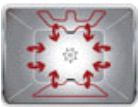
Fan with upper element :

The combination of the fan and top element provides more uniform heat penetration. Dishes are lightly browned on the outside and still moist on the inside. Ideal for au gratin dishes, finishing roasted vegetables.



Fan Grill (fan+perimeter roof element+inner roof element):

High power full width grilling producing succulent grilled meat, chicken or fish, while at the same time baking vegetables & dessert below. Also great for chips. With this function both top elements are being used. The oven door must be closed while grilling.



Fan Assisted (fan+perimeter roof element+floor element):

Excellent general cooking function for roasts, cakes and desserts. Provides very even cooking throughout the middle zones of the oven. The highest and lowest levels will provide additional top or bottom browning and crisping.



Fan:

The circular heating element can be operated with the fan, using the thermostat.



Fan Forced (fan + circular rear element):

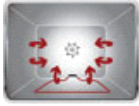
This versatile function is ideal for baking and roasting large quantities of food. It allows you to use every shelf position, including the oven floor, because the heat source is from the back of the oven.

**Supercook (fan+perimeter roof element+floor element+circular rear element):**

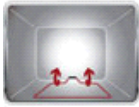
Faster preheating. Perfect for roasting; after the meat is removed from the oven to rest, turn the temperature up to 220°C for the best roast potatoes.

**Super Fan Forced (fan+circular rear element+floor element):**

Excellent for quiche and custard tarts etc when you need base heat for browning and crisping of the pastry base while the filling is cooked in the gently circulating heat. Preheat your pizza stone and cook pizza on the floor of the oven.

**Bakers Function (fan only + floor element):**

Sensational for dishes with a pastry base. Produce wonderfully crisped pies, tarts and quiches, every time.

**Base Heat (concealed floor element only):**

Choose Base Heat for crisp pastry or any dish needing a higher base temperature. Base Heat will also keep a full oven hot without overcooking. Snowy white crisp Pavlova is easily achieved with this function.

**Half Rotisserie (rotisserie+inner roof element):**

For smaller quantities in the centre of the rotisserie, the Half Rotisserie delivers mouth-watering results. Oven door must be closed while cooking.

**Full Rotisserie (rotisserie+perimeter roof element+inner roof element):**

Works with the grill element to cook and brown food to perfection. A tray of vegetables beneath the rotisserie, basted by delicious juices from above, is a meal not to be missed. Oven door must be closed while cooking.

**Fan assisted:**

Fan assisted

**Defrost (fan only):**

Defrost your frozen food without changing the appearance or character of the food with this fan assisted function. Choose length of defrost time by selecting a weight or a time.

**Pizza (concealed floor element only):**

Establishing a hot residual and even heat into the pizza stone directly from the concealed floor element ensures crispy evenly cooked bases and perfect toppings.

**68lt - oven with 68 litre maxi plus cavity**

Oven with 68 litre maxi plus cavity has 35% more usable space than previous models

**Defrost:**

Both symbols refer to the same function. 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 ready-made dishes, or cream filled products etc.

**ENERSAVE:**

At the end of the drying cycle a special device slowly automatically opens the door a few centimeters which ensures perfect drying and can save up to 20% of energy on some models.