

Ovens



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.



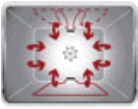
Eco Pyrolytic (fan+circular rear element+perimeter roof element+floor element):

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 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.



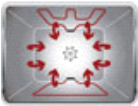
Half Fan Grill (fan + inner roof element):

Only the top centre element is used providing good coverage front to back to the centre of the grill tray. Use to cook smaller quantities of food. Oven door must be closed while grilling.



Fan with upper and lower elements:

The elements combined with the fan aim to provide more uniform heat. This is a similar method to conventional cooking, so pre-heat is required. This is not as effective as circulaire cooking but can also be used to cook biscuits and pastry.



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 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.

**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 Forced and Grill (rear fan element + grill):**

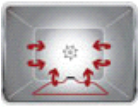
Ideal for cooking large quantities of food which require top browning and crisping. Because the bottom element is not being used it allows use of the oven floor to extend the oven's capacity.

**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.

**Defrost by weight:**

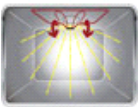
Defrost by weight

**Defrost by time:**

Defrost by time

**Microwave (microwave only):**

Great for cooking, thawing and heating – quickly and easily – the microwave function can also be combined with conventional functions, if available.

**Microwave & grill (microwave + grill):**

Combine traditional microwave functions with the convenience of a grill to achieve fast crisp cooking and heating.

**Microwave + Fan forced:**

Classic, even, fan-forced cooking overlaid with microwave sequencing can speed up the cooking times.

**Microwave + static Grill + Fan:**

Microwave + static Grill + Fan

**Bakers + Microwave:**

Bakers + Microwave

**Keep warm:**

Keep warm

**Sabbath mode:**

Sabbath mode

**Circulaire element with steam:**

Cooking with the simultaneous use of the circular heating element in combination with fan and steam supply.

**Steam:**

The steam oven system cooks any type of food very gently. Also ideal for quick thawing, for heating foods without making them tough or dry, and for naturally removing the salt from salted foods. Combined with conventional cooking modes, this function gives outstanding versatility with considerable savings in electricity and cooking time, preserving the foods nutritional qualities, taste and aroma. Ideal for all types of food.

**Fan + "keep warm":**

Food is warmed up at a preselected temperature of 35°C and is kept warmed while waiting to be eaten.

Defrost function:

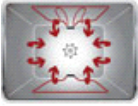
Manual function. The temperature is always very low (40°C) to defrost food without cooking it. Adjustable defrost duration depending on user's wish.

**Defrost (fan only):**

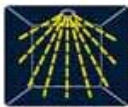
Defrost your frozen food without changing the appearance or character of the food with this fan assisted function. Choose length of defrost time by selecting a weight or a time.

**Proofing (both roof elements):**

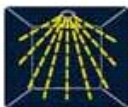
Heat from the top of the oven cavity makes it easier to proof all types of dough and guarantees perfect results, quickly.

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

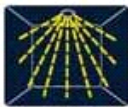
Establishing a hot residual and even heat into the pizza stone directly from the concealed floor element ensures crispy evenly cooked bases and perfect toppings.

**Grill element with microwave:**

[Grill element](#) with [Microwave](#).

**Fan with upper and lower elements with microwave:**

[Fan with upper and lower elements](#) with [Microwave](#).

**Circulaire with microwave:**

[Circulaire](#) with [Microwave](#).

**Steam (steam only):**

Whether you want to cook, re-heat, defrost or sterilise, the steam function is your gentle, healthy and regenerative alternative. A great alternative to a double oven when coupled with a convectional oven.

**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.

**Reheat/Sterilise (steam only):**

Gently reheat food retaining moisture, colour and flavour. Sterilise babies bottles & preserving jars etc.
