


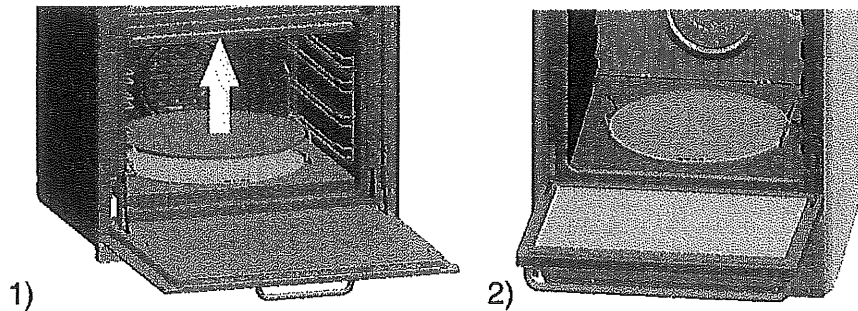
Instructions for the user




8. USING THE PIZZA FUNCTION (ON SOME MODELS ONLY)

This appliance is equipped with a function specially developed for cooking pizza. This function is identified by the  symbol on the oven functions knob. To cook a pizza, proceed as described below.

With the oven cold, remove the circular cover from the bottom of the oven (fig. 1) and fit the pizza plate in its place (Fig. 2).



Set the oven functions knob on the  symbol and the thermostat knob on **280°C**. Preheat with these settings until the thermostat light goes out, then place the pizza on the special plate. It does not normally take more than 3-4 minutes to cook a pizza to perfection, although this time may vary depending on the dough used or individual taste.

8.1 Precautions for using the pizza plate

- Never use the pizza plate except as described above (for example, never use it on gas or ceramic hobs, or on ovens not designed to take this accessory).
- The pizza plate may be left in place while conventional cooking operations are in progress. Simply place the cover over it, taking care to fit it securely.
- Never use any oven function if the pizza plate or cover is not in position.
- The appliance becomes very hot during use. Oven gloves should always be worn.
- If you like oil on your pizza, it is best to add it after removal from the oven since oil stains on the pizza plate are unsightly and may reduce its efficiency.



Instructions for the user

GB-IE

8.2 To save energy

The pizza stone acts as a heat reservoir. This allows energy consumption to be reduced, especially in cooking operations requiring pre-heating or medium-long times. In these cases, simply turn the thermostat to zero 10-12 minutes before the end of the cooking time. The heat gradually emitted by the refractory stone will ensure that the cooking temperature is maintained.