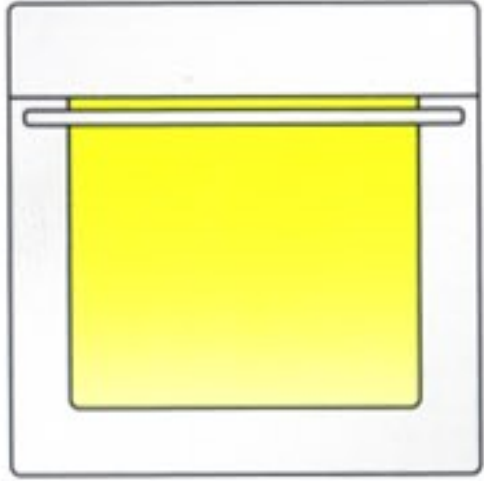


Oven Functions

Nine Function



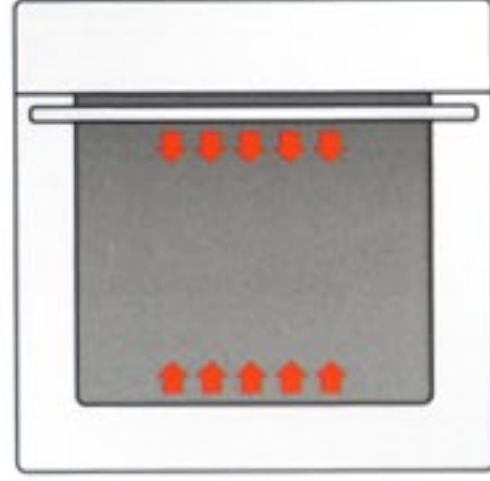
1 – OVEN LIGHT ONLY



This is to assist the viewing of the food that is cooking. The oven light can be turned off to save energy.



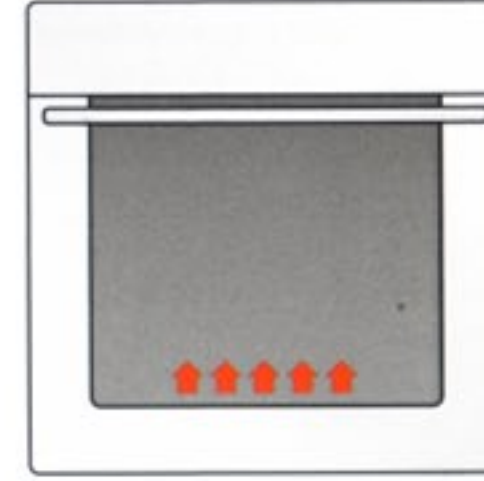
2 – CONVENTIONAL COOKING



This function of cooking utilises natural convection and uses the upper and lower heating elements. It is suitable for roasting meats and baking on one shelf only, e.g. roasting joints, bread, fruitcakes.



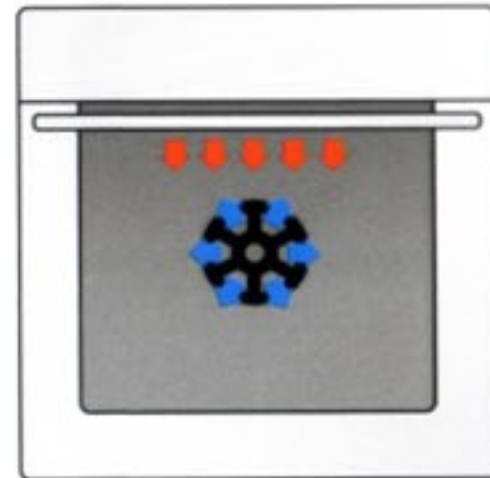
3 – BOTTOM ELEMENT ONLY



This function is for the slow cooking of stews and casseroles and plate warming at low temperatures. It is also suitable for cooking pizzas and sweet and savoury flans at high temperatures.



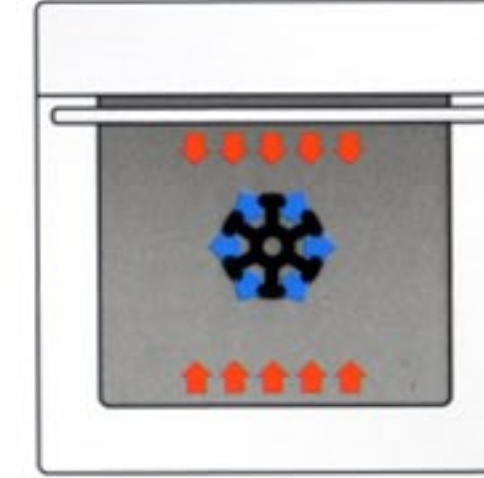
6 – FAN ASSISTED GRILLING



The grill directs heat downwards towards the food. The fan then circulates the hot air around the food, reducing the need to baste and turn. This is an ideal function to cook chops, sausages, chicken portions, mixed grills, etc.



7 – FAN ASSISTED OVEN

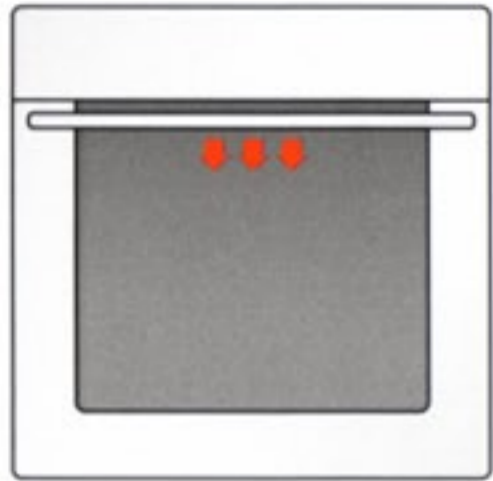


This function can be used for baked fish, braised vegetables, roasted meats and poultry. It is also the most suitable function for frozen potato products and breaded or battered fish and chicken.





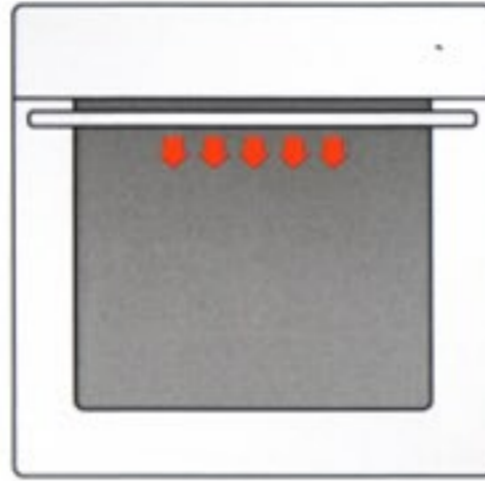
4 – TOP ELEMENT ONLY



This function uses the upper element for the browning and finishing off of dishes. This gives off a more delicate heat and is generally used when you do not want the ferocity of the grill, e.g. browning lasagne, moussaka, cottage pie, cheese toppings on gratin dishes such as cauliflower cheese.



5 – TRADITIONAL GRILLING



Though suitable for grilling all meats this is more suitable for bread and bread based snacks, e.g. crumpets, muffins, teacakes, and Welsh rarebit.



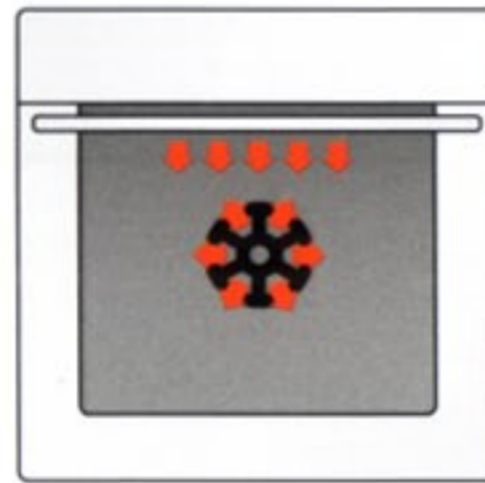
8 – TRUE FAN OVEN



Fan cooking gives increased efficiency and economy, with a quick rise in temperature which is uniform throughout the oven cavity. This allows several kinds of food to be cooked at the same time on several shelves, e.g. batch baking of small cakes, biscuits and savoury canapés.



9 – QUICKSTART & DEFROST



For the best end results it is important to preheat an oven before use whatever the cooking function or temperature. This function provides a fast preheat system by selecting the required temperature on the thermostat.



Defrost – This function is for the safe defrosting of small items such as fish and poultry pieces and is particularly suitable for the gentle thawing of cream cakes and desserts.

Four Function



1 – TRADITIONAL GRILLING

This is a convenient normal electric grill for traditional grilling. Designed for closed door grilling for additional safety.



2 – BOTTOM ELEMENT ONLY

Uses the bottom element of the oven. This is perfect for the gentle, slow cooking of stews and casseroles.



3 – TOP ELEMENT ONLY

Uses the top element only, making it absolutely ideal for browning.



4 – CONVENTIONAL OVEN

Normal conventional oven using top and bottom elements, for pastries and general use.



Rotisserie – A superb succulent way to cook pork, chicken, duck and other game birds. As the rotisserie uses the grill element there is minimal spitting, which helps to maintain a clean oven cavity.