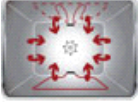
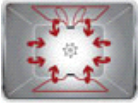


## Ranges



### 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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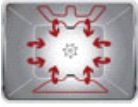
### Defrost:

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 Gas with Fan:

Convection gas with fan cook mode allows different foods to be cooked at the same time on different racks, without odour transfer. The numerous benefits include more uniform heat, more constant temperature and reduced pre-heat time which create excellent and efficient performance.

**Convection Bake:**

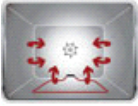
The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.

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**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.

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**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.

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**Pyrolytic:**

Pyrolytic cleaning at 500°C destroys all the dirt deposits inside the oven. The process can be set from 1.5 hours to 3 hours, depending on the degree of dirt build up.

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**Rotisserie:**

The rotisserie (where installed) works in combination with the broiler element whilst constantly turning the food.

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**Rotisserie with broil:**

The rotisserie (where installed) works in combination with the broil element to brown foods to perfection.

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The rotisserie (where installed) works in combination with the broil element to brown foods to perfection.

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**Defrost at time:**

Defrost at time

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**Vapor Clean:**

a simple cleaning function using steam to loosen deposits in the oven cavity.

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