

EN

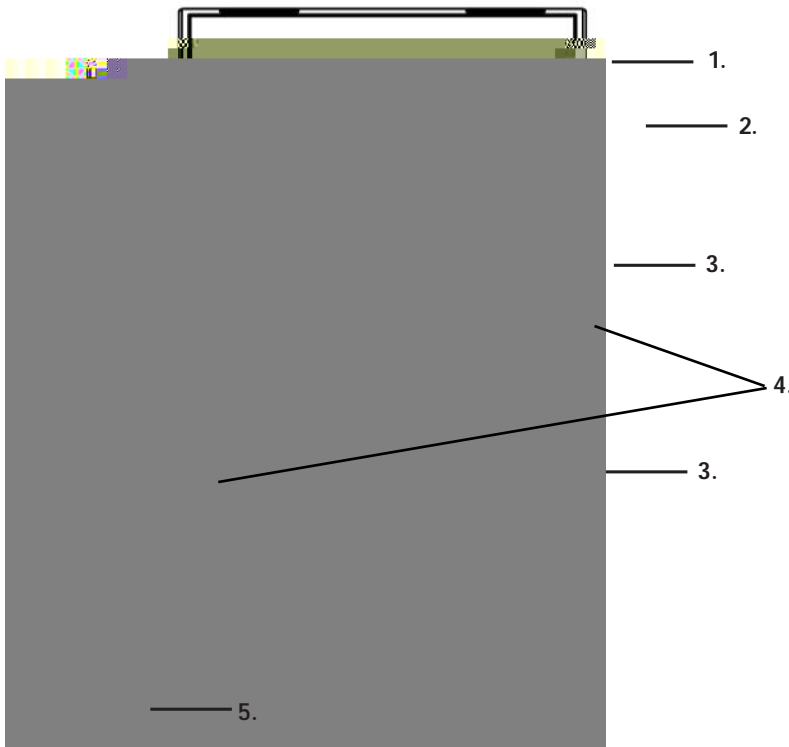
ENGLISH

Health and Safety guide

Quick guide

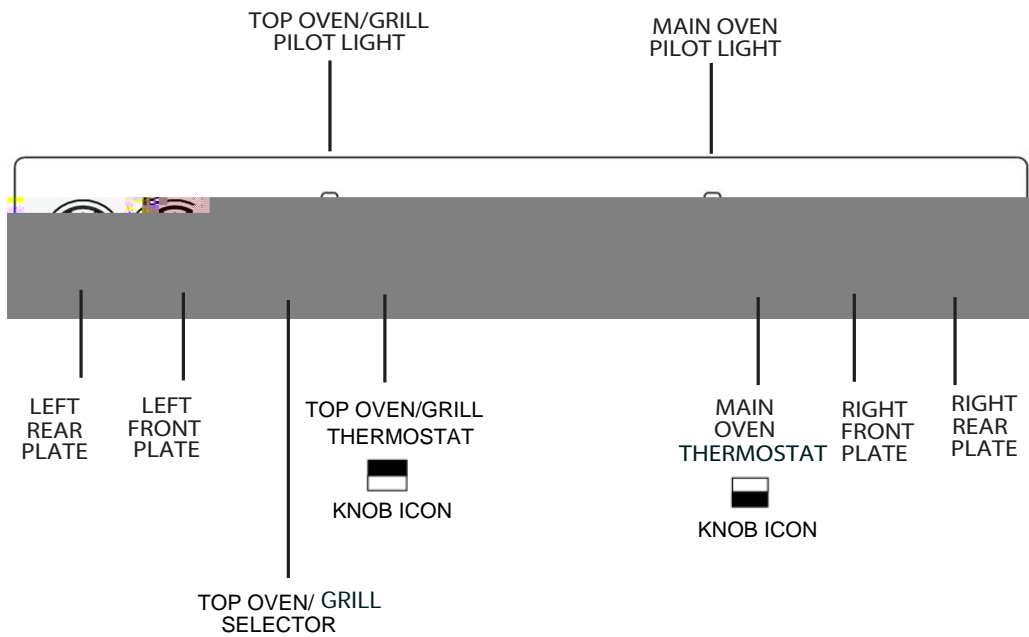
Installation guide

PRODUCT DESCRIPTION



- 1. Glass ceramic hob
- 2. Control panel
- 3. Runners for accessories
(the level is indicated on the wall of the cooking compartment)
- 4. Removable Inner Door Glass
- 5. Main oven door

CONTROL PANEL



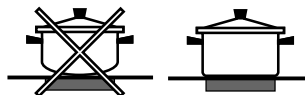
USING THE GLASS CERAMIC HOB

The glue applied on the gaskets leaves traces of grease on the glass. Before using the appliance, we recommend you remove these with a special non-abrasive cleaning product. During the first few hours of use there may be a smell of

Setting	Normal or Fast Plate
0	Off
1	Cooking vegetables, fish
2	Cooking potatoes (using steam) soups, chickpeas, beans.
3	Continuing the cooking of large quantities of food, minestrone
4	For roasting (average)
5	For roasting (above average)
6	For browning and reaching a boil in a short time.

PRACTICAL ADVICE ON USING THE HOB

- Use pans with a thick, flat base to ensure that they adhere perfectly to the cooking zone.



- Always use pans with a diameter that is large enough to cover the hotplate fully, in order to use all the heat produced.



- Always make sure that the base of the pan is completely clean and dry: this ensures that the pans adhere perfectly to the cooking zones and that both the pans and the hob last for a longer period of time.
- Avoid using the same cookware that is used on gas burners: the heat concentration on gas burners may have warped the base of the pan, causing it not to adhere to the surface correctly.
- Never leave a cooking zone switched on without a pan on top of it, as doing so may cause the zone to become damaged.

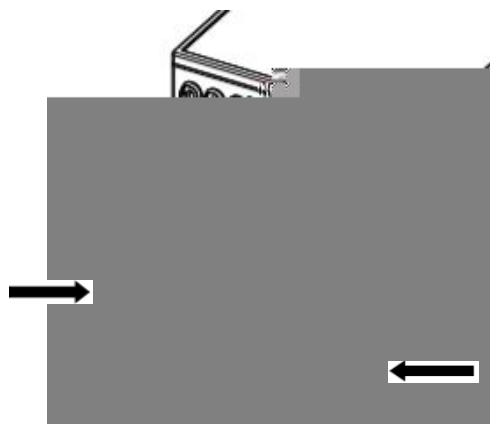
COOKING TABLE

TOP OVEN

C	C	A	A	D	A	n
			C			n
Leavened cakes / Sponge cakes	CONVENTIONAL	YES	170	20-50	1	
Filled cake (cheese cake, strudel, fruit pie)	CONVENTIONAL	YES	160-180	40-60	2	
Cookies / Shortbread	CONVENTIONAL	YES	140-150	20-50	2	
Small cakes / Muffin	CONVENTIONAL	YES	160-170	20-50	2	
Choux buns	CONVENTIONAL	YES	170-200	20-50	2	
Meringues	CONVENTIONAL	YES	80-100	120-200	2	
Pizza / Bread / Focaccia	CONVENTIONAL	YES	190-250	15-50	2	
Vols-au-vent / Puff pastry crackers	CONVENTIONAL	YES	180-210	15-40	2	
Lasagne / Flans / Baked pasta / Cannelloni	CONVENTIONAL	YES	180-200	30-65	2	
Lamb / Veal / Beef / Pork 1 kg	CONVENTIONAL	YES	190-200	20-50	2	
Chicken / Rabbit / Duck 1 kg	CONVENTIONAL	YES	200-230	50-100	2	
Fish fillets / Steaks	GRILL	-	230 - MAX	15 - 35	2	
Vegetable gratin	GRILL	-	230-MAX	10-30	2	

**TURN OFF THE MAIN SWITCH AND ENSURE
THE COOKER IS COLD BEFORE CLEANING.
BEFORE SWITCHING ON AGAIN, ENSURE THAT**

CLEANING AND MAINTENANCE



2.

Carefully slide the first inner glass towards you, taking care not to allow the glass to fall.

3.

Now the external glass panel can be washed.

TROUBLESHOOTING

--	--

USEFUL TIPS

HOW TO READ THE COOKING TABLE

The table lists the best function, accessories and level to use to cook various different types of food. Cooking times start from the moment food is placed in the oven, excluding preheating (where required). Cooking temperatures and times are approximate and depend on the amount of food and the type of accessory used. Use the lowest recommended settings to begin with and, if the food is not cooked enough, then switch to higher settings. Use the accessories supplied and preferably dark-coloured metal cake tins and baking trays. You can also use Pyrex or stoneware pans and accessories, but bear in mind that cooking times will be slightly longer.

--

