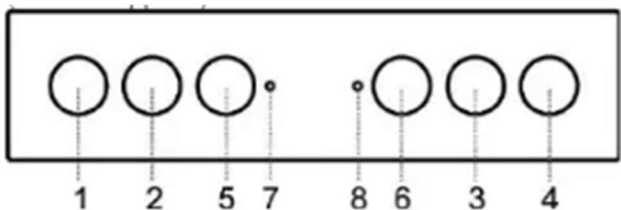


HOB

Control panel of the hob and oven



- 1. Cooking zone adjustment knob, left front
- 2. Cooking zone adjustment knob, left rear
- 3. Cooking zone adjustment knob, right rear
- 4. Cooking zone adjustment knob, right front
- 5. Oven cooking system selection knob
- 6. Oven temperature selector
- 7. Operation indicator light (yellow). Indicates that the oven or one of the cooking zones is in use.
- 8. Operation indicator light (red). Lights up when the oven heats up and turns off when the selected temperature is reached.

Cooking zone

The power of each cooking zone on the hob can be adjusted to levels 1-6 by turning the control knob of the selected cooking zone.

The residual heat indicator also lights up after switching off the cooking zone until the cooking zone cools down.

Do not use the ceramic stove as a storage tray!

OVEN

Use

- 1. To select a function, turn the cooking system knob (5) to the desired function. The setting can also be changed while using the oven.
- 2. Set the desired temperature with the oven temperature selector (6), the temperature range is 50-300°C. Turning the dial clockwise increases the temperature and counterclockwise decreases the temperature.
- 3. The oven is turned off by turning the knob of the cooking system to the "0" position.

NOTE! If the dial is forcibly turned past the "0" position, the result will be damage to the thermostat!

Functions

	FAST PRE-HEAT: Use this function if you want to heat the oven as quickly as possible to the temperature. This function cannot be used for cooking. When the oven heat is up to the desired temperature, select new function for cooking. Suggested temperature 50°C-max.
	TOP AND LOWER HEAT: The heating element on the top and lower radiate heat evenly throughout the oven. Baked goods or meat can only be fried/roasted on one level. Suggested temperature 200°C.
	TOP HEAT: Only the heating element on the top of the oven radiates heat. Use it as a dish for top browning (final browning). Suggested temperature: 180°C.

	LOWER HEAT: Only heating element at the bottom of the oven radiates heat. This thermal resistance used for browning the underside of dishes. Suggested temperature: 180°C.
	TOP AND BOTTOM HEAT AND FAN: Both heating elements and the fan work. The fan enables hot air in a constant circulation oven. It is used for baking pastries, defrosting and fruit and for drying vegetables. Suggested temperature: 180°C.
	GRILL: Only the grill element, part of the large grill, works. This system is used when desired make a small amount of warm sandwiches, fry sausage or toast bread. The maximum allowed temperature is: 230°C.
	LARGE GRILL: The upper heating element and the grill element work simultaneously. The heat radiates directly into the oven from the grill resistor installed in the ceiling. Also to make the oven function more efficient the upper heating element is on. This combination is used when you want to make a small amount warm sandwiches, fry sausage or toast bread. The maximum allowed temperature is: 230°C.
	GRILL AND FAN: The grill element and the fan work at the same time. This combination is used for meat for grilling and roasting larger pieces of meat or chicken on one cooking level. Can also be used for gratin or can be used to brown the surface of dishes to a crisp. Suggested temperature: 170°C. The maximum allowed temperature is: 230°C.
	TOP HEAT AND FAN: The upper heating element and the fan work. Use this system for larger meat and for frying poultry pieces. It is also suitable for au gratin dishes. Suggested temperature: 170°C.
	INTENSIVE FRYING (AIR FRYING): With this cooking method, you get a crispy crust without added fat. this is a healthy and low-calorie version of frying fast food. Suitable for smaller ones for ready-to-fry meat, fish, vegetable and frozen products (french fries, chicken nuggets). Suggested temperature: 200-220°C.
	HOT AIR: The round heating element and the fan work simultaneously. Installed on the back wall of the oven the fan ensures that the hot air circulates evenly around the food being cooked. Room used for cooking meat and baking pastries on several levels simultaneously. Suggested temperature: 180°C.
	LOWER HEAT AND FAN: This function is intended for pastries made from puff pastry for frying that do not rise much and for preserving fruits and vegetables. Proposed temperature: 180°C.
	PIZZA SYSTEM: The baking temperature of this program is set to reach at least 275°C. The program is specially designed for perfect pizza, focaccia, flatbread and similar baked goods for frying delicacies.
	FRYING FROZEN FOOD: This method makes it possible to fry frozen food in a shorter time without air preheating. Optimal for pre-fried frozen products (bakery products, croissants, lasagna, french fries, chicken nuggets), for meat and vegetables. Suggested temperature: 190-200°C.
	MELTING: Air circulates in the oven, but the heating elements are not on. Only the fan is used. The function is used for slow defrosting of frozen food. Suggested temperature: 0°C.
	AQUA CLEAN: Only the lower heating element is operational. This function allows you to remove stains and leftovers from the oven. The duration of the program is 30 minutes. Suggested temperature: 70°C