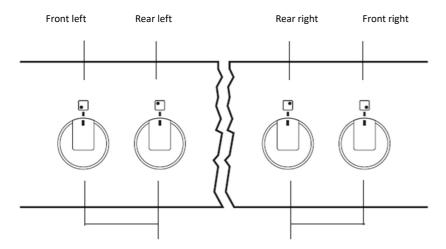
HOB ELECTROLUX

Control panel

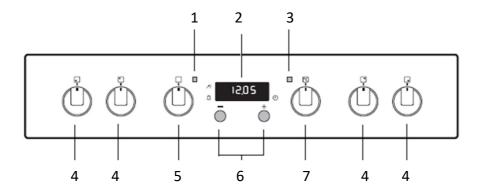


Use

- 1. Heat settings can be set from 1 -9. (1= lowest output, 9 = highest output.) For heating up/browning, select a high heating setting.
- 2. As soon as stream starts to form or the oil is hot, turn back the heat setting necessary for further cooking.
- 3. To stop cooking, turn back the position 0.

OVEN ELECTROLUX

Control panel



- 1 Oven power indicator
- 2 Temperature time display
- 3 Temperature pilot light
- 4 Hob cooking zone control knobs
- 5 Oven functions
- 6 Function buttons
- 7 Temperature/time selection

Use

- 1. Turn the oven funtions dial to the desired function.
- 2. Turn the temperatyre selector to the desired temperature.
- 3. To turn the oven off, turn the oven function dial and the temperature selector to he Off position.

Oven functions

Oven function		Application
Q:	Light	Using this function you can light up the oven interior, e.g. for cleaning.
<u>¥</u>	Convection	For baking on up to two oven levels. Set the oven temperatures 20-40 °C lower than when using Conventional.
=	Conventional	For baking and roasting on one oven level .
<u> </u>	Bottom heat	For baking cakes with crispy or crusty bases.
*	Defrost	For defrosting e. g. flans and gateaux, butter, bread, fruit or other frozen foods.
•••	Grill	For grilling flat food items placed in the middle of the grill and for toasting.
	Dual grill	For grilling flat food items in large quantities and for toasting.
₩	Convection grilling	For roasting larger joints of meat or poultry on one level. The function is also suitable for gratinating and browning