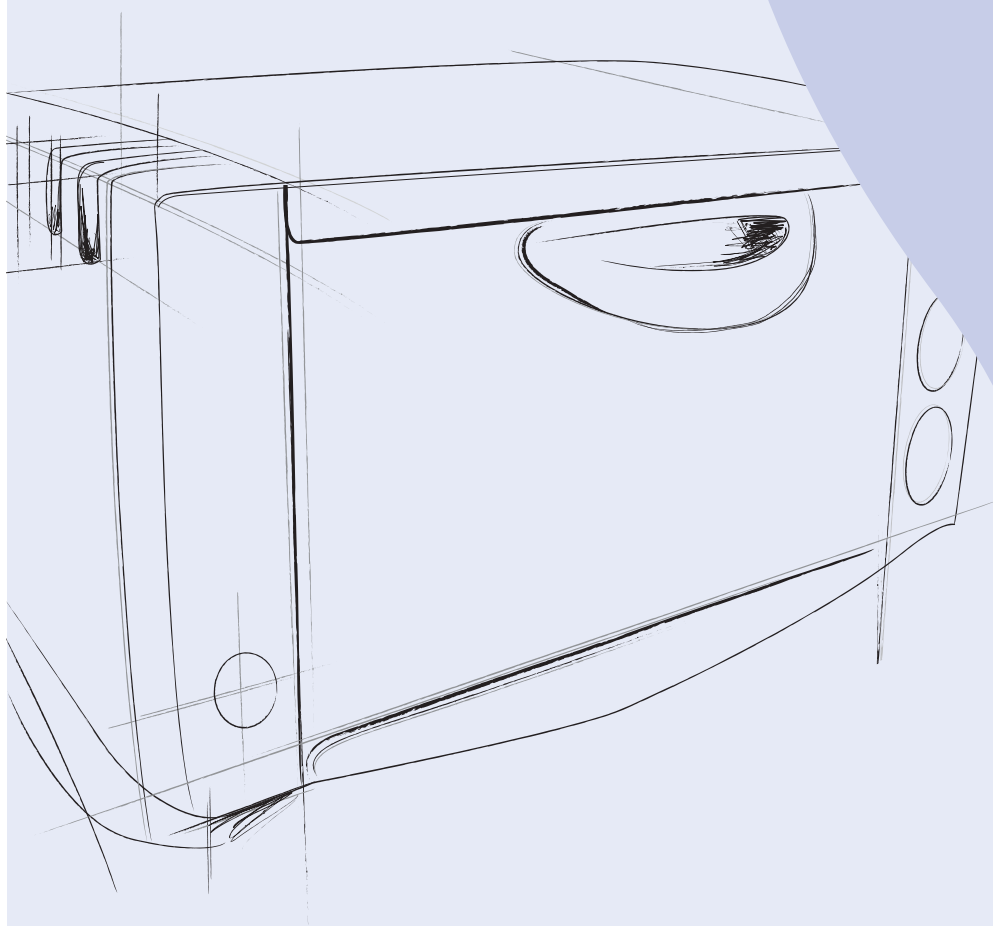


使用說明書

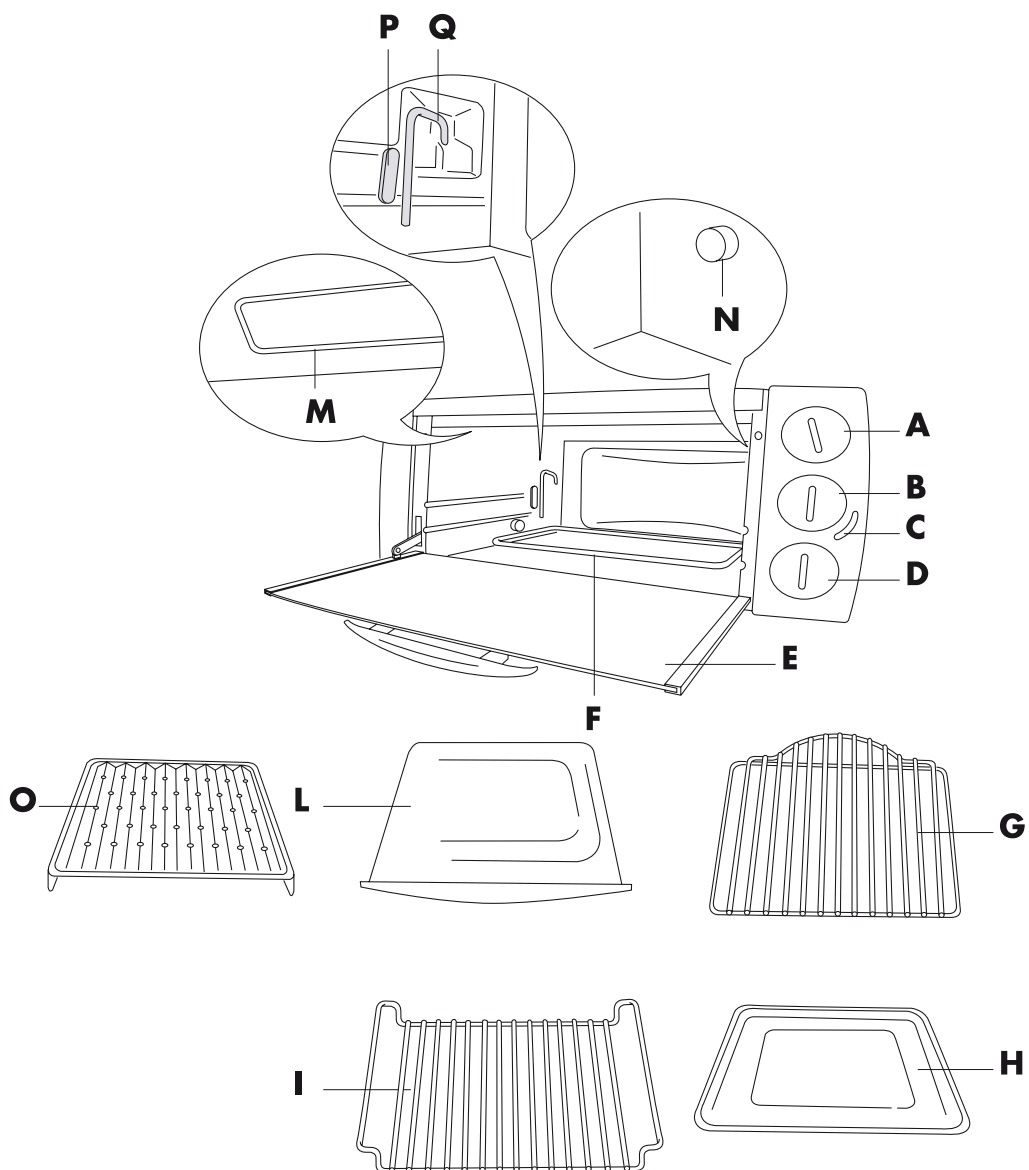
EO1200系列 • EO1250系列

ELECTRIC OVEN



本機說明

- | | |
|-----------------|-----------------------|
| A 恆溫旋鈕 | I 立體金屬架 (如有隨附) |
| B 時間旋鈕 | L 碎屑盤 |
| C 指示燈 | M 頂部發熱元件 |
| D 功能選擇旋鈕 | N 內部照明燈 (如有隨附) |
| E 玻璃門 | O 烤架 (如有隨附) |
| F 底部發熱元件 | P 橡膠墊 (如有隨附) |
| G 平面金屬架 | Q 金屬架插入/取出控制杆 |
| H 滴漏盤 | |

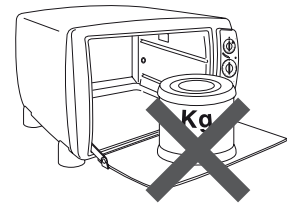


重 要 警 告

- 使用本機前，請先仔細閱讀所有操作指示。
 - 本焗爐為烹調食物而設計，切勿作其他用途，或以任何形式修改或竄改本機。
 - 請把本機放在最少85厘米高的水平面上，及兒童不能觸及的地方。
 - 使用前，請先徹底清洗所有配件。
 - 連接主電源前，請先確保：
 - 主電源電壓與數據牌上所列融合；
 - 主電源插座的最低額定功率為16安培，及已接駁地線。
- 如沒有遵守此重要預防意外守則，生產商不會承擔任何責任。
- 首次使用本機前，請先取出機內任何紙張及其他物料，例如保護性卡紙、小冊子、膠袋等。
 - 首次使用本機前，先以最高溫度運行空的焗爐最少15分鐘，讓“新機”的氣味，及由運送前塗在元件上的保護性物質引起的煙霧消散。進行此操作期間，請保持室內空氣流通。

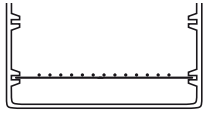
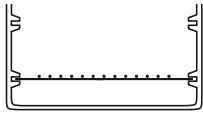
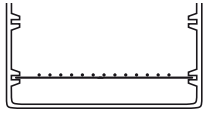
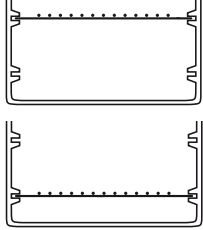
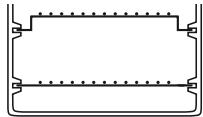
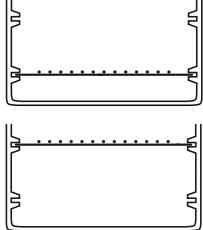
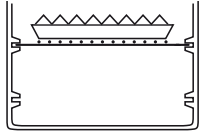
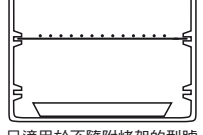
重要事項：從包裝箱取出本機後，請確定機門沒有損毀及操作正常。機門用玻璃製造，為易碎物品。如有清晰可見的缺口、裂痕或刮痕，請作出更換。使用、清潔或移動本機時，請避免大力關上或敲打機門。機身仍熱時，請勿把冷凍液體倒在機上。

- 操作進行時，機門及機身表面可變得非常熱燙。只可使用旋鈕、把手及按鈕操作本機。切勿接觸金屬或玻璃部份。如有需要，可使用焗爐隔熱手套。
 - 本機以高溫操作時，可引致灼傷。
 - 本機為發熱家電，有兒童及 / 或體弱人士在場時，操作要加倍小心。切勿讓兒童把玩本機。
 - 操作進行時，切勿移動本機。
 - 遇到下列情況，切勿使用本機：
 - 電源線損壞，
 - 本機曾掉到地上、有明顯損毀、或有機件故障。
- 如上述情況發生，為免發生任何意外，請帶同本機到就近維修中心進行檢修。
- 切勿讓電源線懸蕩或接觸焗爐的熱燙部份。切勿以拉扯電源線的方式拔出插頭。
 - 如要使用拖板，請確保拖板完好無缺、插座已接駁地線、以及電線的橫切面最少與本機的電源線相符。
 - 為免任何觸電危險，切勿把電源線、插頭或本機浸在水中。
 - 切勿把本機放近任何熱力來源。
 - 切勿把易燃物品放在本機附近，或承托本機的工作枱下方。
 - 麵包可能會起火。烤麵包或進行燒烤時，要看管本機。切勿在壁櫃下方或接近易燃物料 (例如窗簾、百葉窗等) 的地方使用本機。
 - 切勿把本機當作發熱器使用。
 - 切勿把紙張、卡紙或塑膠物品放在機內，或在本機頂部擺放任何物品 (烹調用具、金屬架或其他物品)。
 - 切勿在通風口插入任何物品。請確保通風口暢通無阻。
 - 如食物或本機其他部份起火，切勿嘗試用水撲熄火焰。關上機門、從主電源拔出插頭及用濕布將火焰焗熄。
 - 本焗爐非為嵌入式安裝而設計。
 - 打開機門時，請謹記：
 - 切勿讓極度重的物品增加壓力，或把手柄向下拉；
 - 切勿把重的容器或平底鍋擺放在打開的機門上。
 - 為符合當前的法例要求，如非在購買地使用本機，請讓當地授權的維修中心進行檢查。
 - 為個人安全著想，請勿自行把本機拆散。請聯絡維修中心。
 - 本機只為家居使用而設計。商用或不當使用本機、或未能遵守有關操作指示，生產商將不會承擔任何責任，保養亦會變為無效。
 - 不使用本機或進行清潔時，必須拔出插頭。
 - 如隨機附上的電線損壞，必須由生產商、其維修代理或合資格人士更換，以免產生危險。



請妥善保存本說明書

程序一覽表

程序	功能選擇旋鈕位置	恆溫旋鈕位置	金屬架及配件位置	提示 / 小貼士
解凍 (*)		•		—
細緻烹調		60° - 230°		—
食物保溫		60°		—
焗爐對流式烹調 (*)		60° - 230°		適合烹調寬條麵、肉類、薄餅、蛋糕、表面香脆的食物、以及麵包。有關配件使用詳情，請參閱第14頁圖表內的提示。
				此外，此功能亦適合同時烹調兩層食物，有關的烹調提示，請參閱第16頁。
焗爐傳統式烹調		60° - 230°		適合烹調釀蔬菜、魚類、李子蛋糕及細小的家禽。有關配件使用詳情，請參閱第15頁的圖表。
燒烤		▼▼▼	 只適用於隨附烤架的型號  只適用於不隨附烤架的型號	適合各種傳統燒烤：漢堡扒、法蘭克福腸、串燒等，及烤麵包。

(*) 視乎型號而定

使用控制裝置

恆溫旋鈕 (A)

選擇所需溫度步驟，如下：

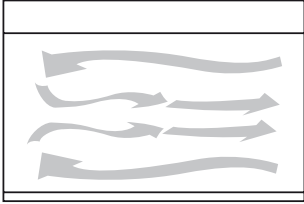
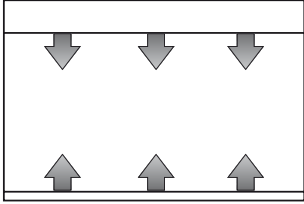
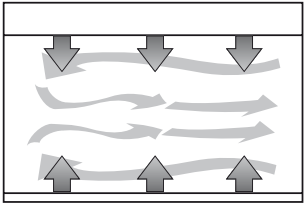
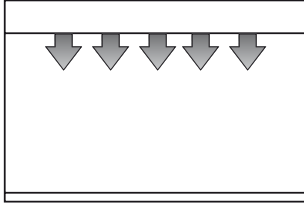
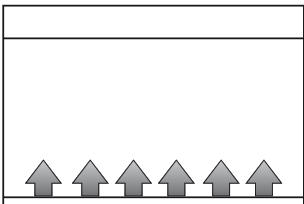
- 解凍 (*) (見第14頁)：..... 恆溫旋鈕在 “●” 位置。
- 食物保溫 (見第14頁)：..... 恆溫旋鈕在 “攝氏60度” 位置。
- 焗爐對流式烹調 (*) 或焗爐傳統式烹調 (見第14-15頁)：..... 恆溫旋鈕由 “攝氏60度” 至 “攝氏230度”
- 各類燒烤 (見第16頁)：..... 恆溫旋鈕在 “▼▼▼” 位置。

時間旋鈕 (B)

- 預設烹調時間：..... 順時針轉動旋鈕至所需時間 (最長120分鐘)；
當時間倒數完畢，焗爐會發出響聲 (*)，並自動關機。
- 關掉焗爐：..... 把旋鈕轉到 “0” 位置。
如預設時間少於20分鐘，先把旋鈕轉至盡頭，再轉回所需時間的位置。

功能選擇旋鈕 (D)

此旋鈕用作選取所需烹調功能，包括：

	 解凍 (*) (只啟動通風)		 焗爐傳統式烹調、食物保溫 (只啟動頂部發熱元件及底部發熱元件)
	 焗爐對流式烹調 (*) (啟動頂部發熱元件、底部發熱元件及通風)		 燒烤 (只以最高功率啟動頂部發熱元件)
	 細緻烹調 (只啟動底部發熱元件)		

指示燈 (C)

指示燈亮起代表焗爐已啟動。

內部照明燈 (N) (*)

焗爐啟動時，內部照明燈會一直亮起。

更換燈泡步驟如下：從插座拔出本機插頭，旋出玻璃蓋螺絲，換上同一款式的新燈泡 (耐熱) 以代替已燒壞的燈泡，再放回玻璃蓋。

(*) 視乎型號而定

使用焗爐

一般提示

- 如使用焗爐對流式、焗爐傳統式或燒烤功能，請於烹調前先以所需溫度預熱焗爐5分鐘，以達致最佳烹調效果。
- 烹調時間視乎食物質素、食物本身溫度、以及個人口味而定。圖表中所列時間只作參考用，按情況會有所不同，亦不包括預熱焗爐的時間。
- 如要烹調急凍食物，請參考食物包裝上的建議時間。

金屬架插入 / 取出系統 (*)

如焗爐隨附金屬架插入 / 取出控制杆，請遵從下列簡單指示：

- **插入金屬架：**把金屬架推入焗爐內，直至擦過焗爐左面的橡膠墊，並“卡”一聲接緊。關上機門時，金屬架會自動移入恰當位置。
- **取出金屬架：**打開機門。金屬架會被推出數厘米。用焗爐手套握著金屬架，將之拉出。

解凍 (*)

短時間內徹底解凍步驟如下：

- 把功能選擇旋鈕 (D) 轉到  位置。
- 把恆溫旋鈕 (A) 轉到 “●” 位置。
- 把時間旋鈕 (B) 轉到所需時間。
- 把平面金屬架 (G) 放在下層，把要解凍的食物放在盤上，再把盤放在金屬架上，關上機門。

解凍例子：1公斤肉類，80-90分鐘 (不用翻轉)。

細緻烹調

適用於烹調糕點及帶糖衣的蛋糕。如要完成食物的底部烹調，或烹調時特別著重底部發熱，效果也十分理想。

- 把金屬架放在下層 (盤子放在架上)，如第12頁圖示。
- 把功能選擇旋鈕 (D) 轉到  位置。
- 用恆溫旋鈕 (A) 選取所需溫度。
- 把時間旋鈕 (B) 轉到所需時間。設定時間結束後，本機會發出響聲；如到達設定時間前烹調已完成，請人手把時間旋鈕 (B) 轉到 “0” 位置。

食物保溫

- 把恆溫旋鈕 (A) 轉到 “攝氏60度” 位置。
- 把功能選擇旋鈕 (D) 轉到  位置。
- 把時間旋鈕 (B) 轉到所需時間。
- 把平面金屬架 (G) 放在下層，把盛載食物的碟子放在架上。

為免食物變乾，食物不應留在機內太久。

焗爐對流式烹調 (*)

此功能適合烘焗美味的薄餅、寬條麵、表層脆皮食物、各種肉類 (細小家禽除外)、烤薯仔、蛋糕、以及麵包。

此功能亦適合同時烹調兩層食物。步驟如下：

- 把平面金屬架 (G) 放在圖表所列位置。
- 把功能選擇鈕 (D) 轉到  位置。
- 轉動恆溫旋鈕 (A) 選取所需溫度。
- 把時間旋鈕 (B) 轉到所需時間。
- 預熱焗爐5分鐘後，把要烹調的食物放入機內。

(*) 視乎型號而定

程序	恆溫旋鈕	時間	金屬架位置	註釋及提示
脆皮通心粉1公斤	攝氏230度	20分鐘	下層	烹調中段轉動烘焗盤
寬條麵1公斤	攝氏230度	20分鐘	下層	使用耐熱碟子，10分鐘後轉動
薄餅500克	攝氏225度	17分鐘	下層	使用滴漏盤
雞1公斤	攝氏200度	70-80分鐘	下層	使用滴漏盤，約38分鐘後轉動
烤豬肉900克	攝氏200度	70分鐘	下層	使用滴漏盤，約35分鐘後轉動
肉丸650克	攝氏180度	55分鐘	下層	使用滴漏盤，約30分鐘後轉動
烤薯500克	攝氏200度	50分鐘	下層	使用滴漏盤，攪拌兩次
果醬撻700克	攝氏180度	40分鐘	下層	使用滴漏盤
果餡餅1公斤	攝氏180度	40分鐘	下層	使用滴漏盤
合桃蛋糕800克	攝氏180度	35分鐘	下層	使用蛋糕盤
餅乾 (英式脆餅) 100克	攝氏180度	14分鐘	下層	使用滴漏盤
麵包500克	攝氏200度	25分鐘	下層	使用已塗油的滴漏盤

焗爐傳統式烹調

此功能適合烹調各種魚類、釀蔬菜、帶攪打蛋白的蛋糕及烹調時間長的蛋糕 (超過60分鐘)。步驟如下：

- 把金屬架放在下表所列位置。
- 把功能選擇鈕 (D) 轉到  位置。
- 轉動恆溫旋鈕 (A) 以選取所需溫度。
- 把時間旋鈕 (B) 轉到所需時間。
- 預熱焗爐5分鐘後，把食物放入機內。

程序	恆溫旋鈕	時間	金屬架位置	註釋及提示
鵝鶉 (3)	攝氏230度	44分鐘	下層	使用滴漏盤，24分鐘後轉動
鱒魚500克	攝氏200度	35分鐘	下層	使用滴漏盤，16分鐘後轉動
釀魷魚450克	攝氏200度	30分鐘	下層	使用耐熱碟子，烹調中段轉動
脆皮蕃茄550克	攝氏200度	40分鐘	下層	使用已塗油的滴漏盤，及20分鐘後轉動
翠玉瓜吞拿魚750克	攝氏200度	40分鐘	下層	使用滴漏盤；加油、蕃茄及水；20分鐘後轉動滴漏盤。
李子蛋糕1公斤	攝氏180度	75分鐘	下層	使用蛋糕模，烹調中段轉動
蛋白酥	攝氏120度	50分鐘	下層	使用已塗油的滴漏盤。食用前最少擺放1日。

燒烤

- 把平面金屬架 (G) 放在上層。
- 把功能選擇旋鈕 (D) 轉到  位置。
- **如焗爐隨附烤架 (O)：**把要燒烤的食物放在烤架 (O) 上，插在滴漏盤上，再把它們放在平面金屬架上 (G)。
- **如焗爐不隨附烤架 (O)：**把食物直接放在平面金屬架 (G) 上 (滴漏盤 (H) 必須放在底部發熱元件上，以盛載滴漏的油脂)。
- 關上機門。
- 把時間旋鈕 (B) 轉到所需時間。

程序	恆溫旋鈕	時間	金屬架位置	註釋及提示
豬排 (2)	▼▼▼	26分鐘	上層	14分鐘後轉動
法蘭克福腸 (3)	▼▼▼	20分鐘	上層	11分鐘後轉動
新鮮漢堡扒 (2)	▼▼▼	25分鐘	上層	13分鐘後轉動
香腸 (4)	▼▼▼	26分鐘	上層	14分鐘後轉動
串燒500克	▼▼▼	26分鐘	上層	8、15及2分鐘後轉動
烤麵包 (4片)	▼▼▼	9分鐘	上層	6分鐘後轉動

注：烤麵包時不用把滴漏盤放入機內。

利用焗爐對流式功能 (*) 同時烹調兩層食物

焗爐對流式功能讓用戶同時烹調不同種類食物 (分兩層)。

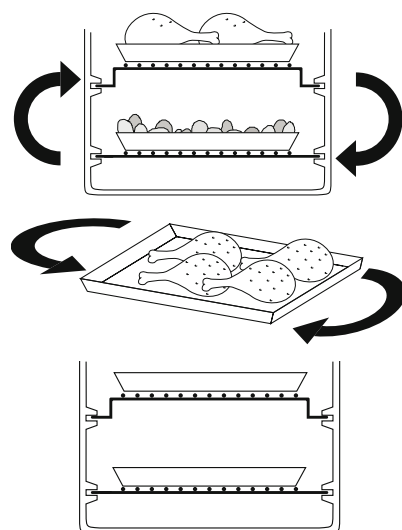
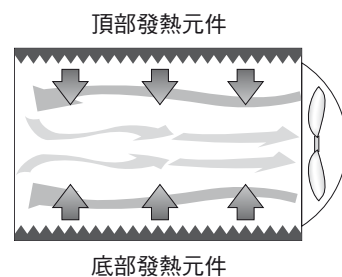
焗爐內的空氣會分散兩個發熱元件產生的熱力，由風扇循環。

這樣，熱力便可以**均勻及快速地**接觸到焗爐各部份；焗爐內的空氣很乾，可防止氣味及味道混和。

要同時烹調兩層食物，只須遵從下列簡單指示。

1. 進行同時烹調所需的時間，會比單獨烹調食物時長。
2. 約烹調中段時間，**交換兩個滴漏盤的位置**，把上層的放到下層金屬架上，反之亦然。

此外，烹調**中段**要**轉動滴漏盤**。



注意：金屬架必需如圖所示擺放。

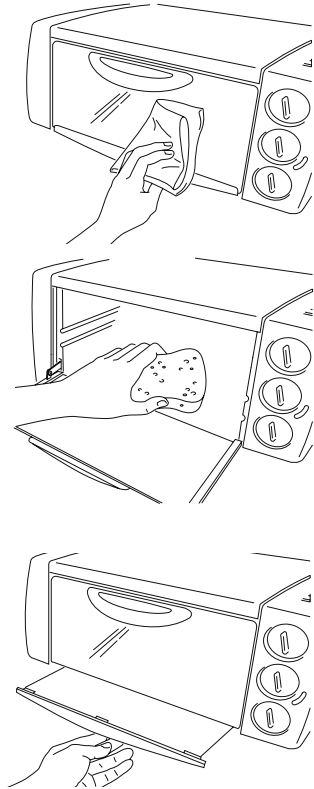
(*) 視乎型號而定

清潔及保養

經常進行清潔可預防烹調時產生油煙或異味。切勿讓油脂積聚在機內。
進行任何維修或清潔前，先拔出插頭及待本機冷卻。
用肥皂水清潔機門、內壁及表面搪瓷或塗漆，再徹底抹乾。
清潔焗爐內壁的鋁質表面時，切勿使用會侵蝕鋁質的產品（噴霧式清潔劑）或用尖銳物品刮擦內壁。
請使用濕海棉清潔外壁。
避免使用可能會損害塗漆的腐蝕性物品。
請確保水或肥皂液不會滲進焗爐頂部的縫隙內。
切勿把本機浸在水中；切勿用水沖洗本機。
所有配件可當作一般碗碟進行手洗或機洗。

如焗爐隨附碎屑盤：

從底部取出盤子（見旁邊圖示）；人手清洗。
如髒物難以清洗，請把盤放在熱肥皂水中沖洗。如有需要，可輕擦盤子，但切勿抓括盤子。



英國適用

電路連接

本機必須接駁地線

重要事項：電源線內的電線按以下顏色區分：

綠色和黃色：..... 地線

藍色：..... 中線

啡色：..... 火線

把綠色 / 黃色電線連接到插頭中標誌“E”（或地線符號），或綠色或黃及綠色的接頭。

把啡色電線連接到插頭中標誌“L”，或紅色的接頭。

把藍色電線連接到插頭中標誌“N”，或黑色的接頭。

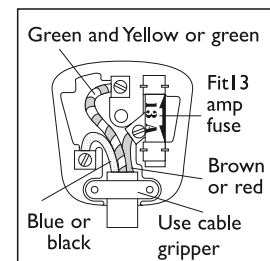
如本機連接到BS 1363插頭，請使用13安培保險絲。

如不確定以上所述，請尋求專業意見。

有關原廠插頭（只隨附於部份型號）

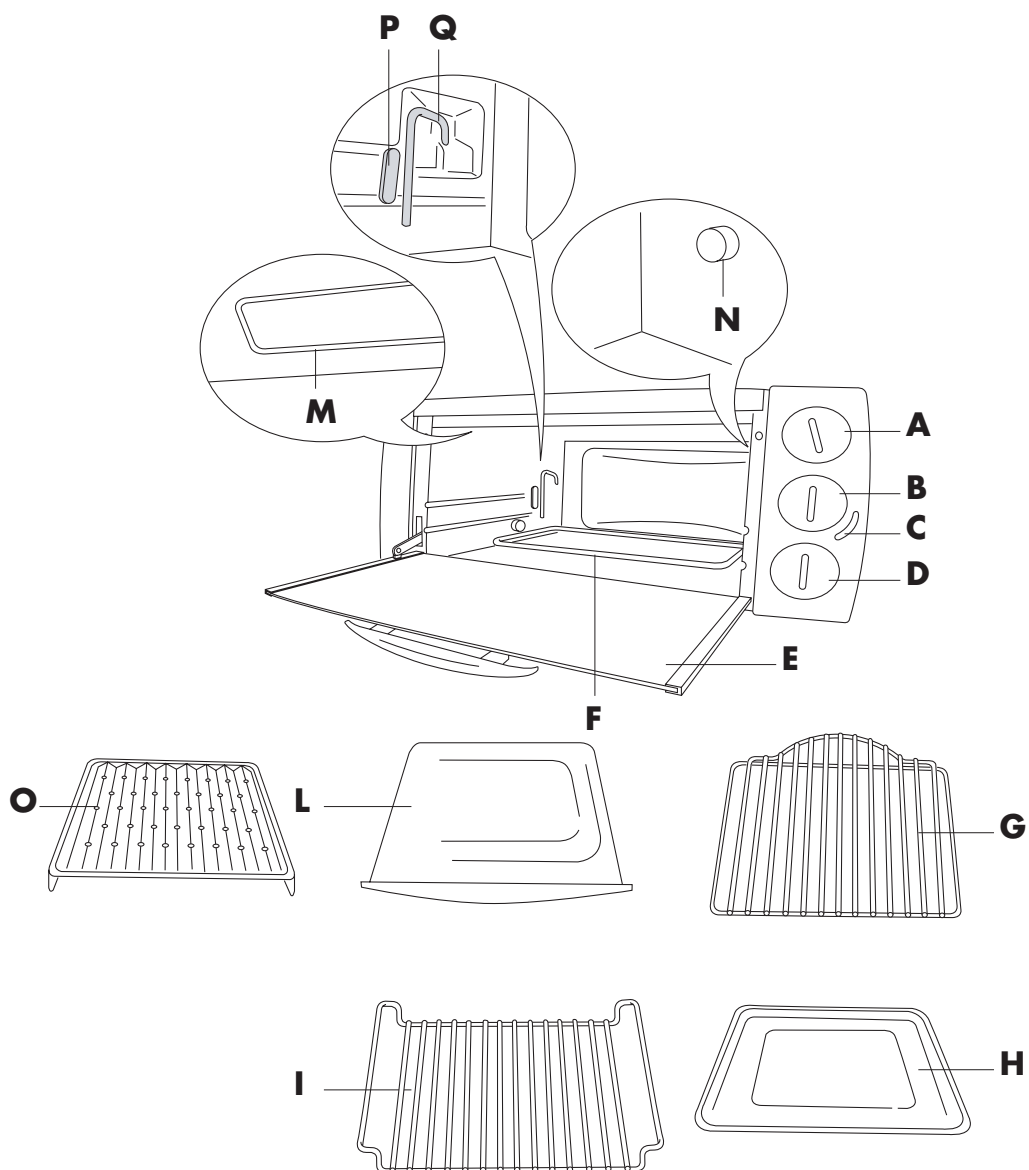
電線已連接配備13安培保險絲的插頭。如插頭不適用於閣下的插座，請參閱下一段指示。如要更換隨附插頭內的保險絲，必須使用通過BS 1362的13安培保險絲（有關額定功率請參閱電路連接部份）。如隨附的插頭不適用於閣下的插座，請從主電源線拆除，並安全地棄置。活動絕緣電線應剝離，再接合合適的其他插頭。更換的新插頭必需有13安培保險絲。

重要事項：如本機的電線損壞，只可由獲授權的維修商更換。本機的安全性符合當前的有關條例及標準。



DESCRIPTION OF THE APPLIANCE

- | | |
|--------------------------|--|
| A thermostat knob | I shaped wire rack (if supplied) |
| B timer knob | L crumb tray |
| C indicator light | M top heating element |
| D function selector knob | N inside light (if supplied) |
| E glass door | O broil rack (if supplied) |
| F bottom heating element | P rubber pad (if supplied) |
| G flat wire rack | Q wire rack insertion/extraction lever (if supplied) |
| H dripping pan | |



IMPORTANT WARNINGS

- **Read all the instructions carefully before using the appliance.**
- This oven has been designed to cook food. It must never be used for other purposes, modified or tampered with in any way.
- Place the appliance on a horizontal surface at a height of at least 85 cm and out of reach of children.
- Wash all accessories thoroughly before use.
- **Before plugging into the mains, make sure that:**
 - the mains voltage corresponds to the voltage indicated on the rating plate;
 - the mains socket has a minimum rating of 16A and an earth wire.
- **The manufacturer declines all liability in the event that this important accident-prevention rule is not respected.**
- Before using the oven for the first time, remove any paper and other material inside the oven such as protective cardboard, booklets, plastic bags, etc.
- Before using for the first time, operate the oven empty with the thermostat at maximum for at least 15 minutes to eliminate the "new" smell and any smoke caused by the presence of protective substances applied to the elements before transport. During this operation, ventilate the room.

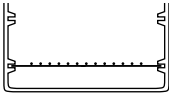
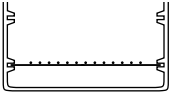
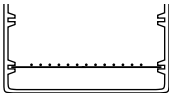
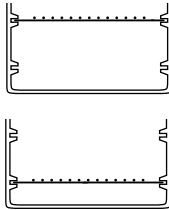
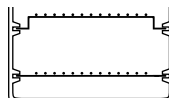
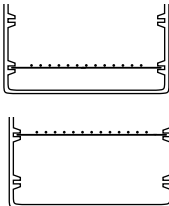
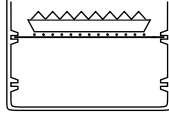
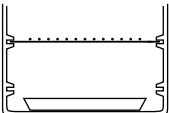
IMPORTANT: when you have unpacked the appliance, make sure the door is undamaged and working correctly. The door is made from glass and is therefore fragile. If it is visibly chipped, scored or scratched, it should be replaced. While using, cleaning or moving the appliance, avoid slamming or knocking the door violently. Do not pour cold liquid onto the glass while the appliance is hot.

- **When in operation, the door and accessible external surfaces could become very hot. Always use the knobs, handles and buttons. Never touch metal parts or the glass. Use oven gloves if necessary.**
- **This electrical appliance operates at high temperatures which could cause burns.**
- As for any heating appliance, take particular care when using the oven in the presence of children and/or unfit persons. Never allow children to play with the appliance.
- Do not move the appliance while in use.
- Do not use the appliance if...
 - the power cable is faulty,
 - the appliance has been dropped, is visibly damaged or malfunctions.Should this occur, to avoid all risk take the appliance to your nearest authorised service centre.
- Do not let the power cable dangle and avoid touching hot parts of the oven. Never unplug the appliance by pulling on the power cable.
- If you intend to use an extension, make sure it is in good condition, that the plug is earthed and that the cross section of the wires is at least equal to that of the power cable provided with the appliance.
- To avoid all risk of electric shock, never immerse the power cable, plug or appliance itself in water.
- Never position the appliance near heat sources.
- Do not leave inflammable products near the oven or under the work surface where it is located.
- Bread may burn. Never leave the oven unattended during toasting or grilling. Never operate the appliance under a wall cupboard or shelf or near inflammable materials such as curtains, blinds, etc.
- Do not use the appliance as a heat source.
- Never place paper, cardboard or plastic inside the oven and never rest anything on top of the appliance (utensils, wire racks, other objects).
- Never insert anything into the ventilation openings. Make sure they are unobstructed.
- **If food or other parts of the oven catch fire, never try and put out the flames with water. Close the door, unplug from the mains and smother the flames with a damp cloth.**
- This oven is not designed for built-in installation.
- When the door is open, remember:
 - never exert excessive pressure with overly heavy objects or pull the handle downwards;
 - never rest heavy containers or boiling saucepans just out of the oven on the open door.
- Given the differences in legislation in force, if the appliance is used in a country other than that where it was bought, have it checked by an authorised service centre.
- For your personal safety, never take the appliance to pieces on your own. Always contact an authorised service centre.
- This appliance is designed for domestic use only. Professional or inappropriate use, or failure to observe the instructions absolves the manufacturer from all responsibility and invalidates the guarantee.
- When not in use and before cleaning, always unplug the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Keep these instructions



SUMMARY TABLE

Program	Function selector knob position	Thermostat knob position	Wire rack and accessory position	Notes/Tips
Defrost (*)				-
Delicate cooking		60°-230°		-
Keeping food warm		60°		-
Convection oven cooking (*)		60°-230°		Ideal for lasagna, meat, pizza, cakes in general, foods that should be crunchy on the surface ("au gratin") and bread. For details on how to use the accessories, refer to the tips in the table on page 13.
				In addition, this function is ideal for cooking on two levels at the same time. For tips on how to do this, refer to page 15.
Traditional oven cooking		60°-230°		Ideal for cooking stuffed vegetables, fish, plum cakes and small poultry. For details on how to use the accessories, refer to the table on page 14.
Grilling			 only for model with broil rack  only for model without broil rack	Ideal for all types of traditional grilling: hamburgers, frankfurters, kebabs, etc. and toasting bread.

(*) only on some models

USING THE CONTROLS

Thermostat knob (A)

Select the desired temperature, as follows:

- To defrost (*) (see page 13):Thermostat knob in the "•" position.
- To keep food warm (see page 13):Thermostat knob in the "60°C" position.
- For convection oven cooking (*) or traditional oven cooking (see page 13-14):Thermostat knob from "60°C" to "230°C".
- For all types of grilling (see page 15):Thermostat knob in the "▼▼▼" position.

Timer knob (B)

- To program the cooking time:Turn the knob clockwise to the desired time (max. 120 minutes); when the set time has elapsed, an audible signal (*) will be emitted and the oven will automatically switch off.

- To switch the oven off:Turn the knob to the "0" position

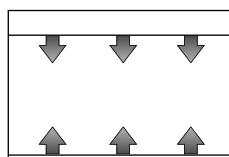
To set times less than 20 minutes, first turn the knob all the way round, then back to the desired time.

Function selector knob (D)

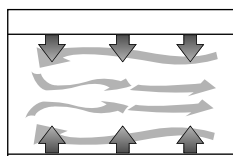
This knob is used to select the cooking functions available, that is:



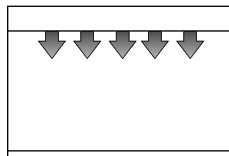
 **DEFROSTING (*)**
(ventilation only)



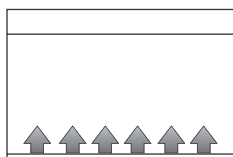
 **TRADITIONAL OVEN COOKING, KEEPING FOOD WARM**
(only top heating element and bottom heating element on)



 **CONVECTION OVEN COOKING (*)**
(top heating element, bottom heating element and ventilation on)



 **GRILLING**
(only top heating element on at maximum power)



 **DELICATE COOKING**
(only bottom heating element on)

Indicator light (C)

The light on means that the oven is on.

Inside light (N) (*)

When the oven is on, the light inside the oven is always on.

To replace the bulb, proceed as follows: unplug the appliance from the power socket, unscrew the glass cover and replace the burnt-out bulb with a new one of the same type (resistant to high temperatures) and then replace the glass cover.

(*) only on some models

USING THE OVEN

General tips

- When cooking with the convection oven, traditional oven and grilling, always preheat the oven for 5 minutes to the set temperature, so as to achieve best results.
- The cooking times depend on the quality of the products, on the temperature of the food and on personal tastes. The times indicated in the table are purely indicative and subject to variation, and do not include the time required to preheat the oven.
- To cook frozen foods refer to the recommended times on the product packaging.

Wire rack insertion/extraction system (*)

If the oven is equipped with a wire rack insertion/extraction lever, follow these simple instructions:

- **To insert the wire rack:** push the wire rack towards the back of the oven past the rubber pad on the left of the oven until it clicks into place. When the door is closed, the wire rack automatically moves into position.
- **To remove the wire rack:** open the door. The wire rack is automatically ejected by a couple of centimeters. Grip it with an oven mitt and pull towards you.

Defrosting (*)

For proper defrosting in a short time, proceed as follows:

- Turn the function selector knob (D) to the  position.
- Turn the thermostat knob (A) to the "•" position.
- Turn the Timer knob (B) to the desired time.
- Place the flat wire rack (G) in the lower guide and rest the food to be defrosted on a tray on the wire rack, then close the door.

Example of defrosting: 1 kg of meat, 80-90 minutes without turning it over.

Delicate cooking

Ideal for pastry and cakes with icing. Good results are also achieved when completing the cooking of the bottom of the foods or for cooking that requires heat above all at the bottom.

- Place the wire rack (with a pan on it) in the lower guide, as shown in the figure on page 11.
- Turn the function selector knob (D) to the  position.
- Select the required temperature using the thermostat knob (A).
- Turn the Timer knob (B) to the desired time. At the end of the set time, an audible signal will be emitted; if cooking is complete before the end of the set time, turn the Timer knob (B) manually to the "0" position.

Keeping food warm

- Turn the thermostat knob (A) to the "60°C" position.
- Turn the function selector knob (D) to the  position.
- Turn the Timer knob (B) to the desired time.
- Place the flat wire rack (G) in the lower guide and rest the dish with the food on the rack.

It is recommended not to leave the foods in the oven for too long, as these may dry out.

Convection oven cooking (*)

This function is ideal for baking excellent pizzas, lasagna, "au gratin" dishes, all types of meat dishes (apart from small poultry), roast potatoes, cakes in general and bread.

It is also suitable for cooking different foods on two levels at the same time. Proceed as follows:

- Place the flat wire rack (G) in the position shown in the table.
- Turn the function selector knob (D) to the  position.
- Select the required temperature by turning the thermostat knob (A).
- Turn the Timer knob (B) to the desired time.
- After having pre-heated the oven for 5 minutes, place the food to be cooked inside.

(*) only on some models

Program	Thermostat knob	Times	wire rack position	Comments and tips
Macaroni "au gratin" 1 Kg.	230°	20 min.	lower	Turn the baking pan halfway through cooking
Lasagna 1 kg.	230°	20 min.	"	Use an ovenproof dish, turn after 10 min.
Pizza 500 g	225°	17 min.	"	Use the dripping pan.
Chicken 1 kg.	200°	70-80 min.	"	Use the dripping pan, turn after around 38 min.
Roast pork 900 g	200°	70 min.	"	Use the dripping pan, turn after around 35 min.
Meatballs 650 g	180°	55 min.	"	Use the dripping pan, turn after around 30 min.
Roast potatoes 500 g	200°	50 min.	"	Use the dripping pan, mix twice.
Jam tarts 700 g	180°	40 min.	"	Use the dripping pan.
Strudel 1 kg	180°	40 min.	"	Use the dripping pan.
Walnut cakes 800 g	180°	35 min.	"	Use a cake dish.
Biscuits (shortbread) 100 g	180°	14 min.	"	Use the dripping pan.
Bread 500 g	200°	25 min.	"	Use the dripping pan greased with oil.

Traditional oven cooking

This function is ideal for all types of fish, stuffed vegetables, cakes with whipped egg-whites and cakes that require long cooking times (over 60 min.). Proceed as follows:

- Place the wire rack in the position shown in the table.
- Turn the function selector knob (D) to the  position.
- Select the required temperature by turning the thermostat knob (A).
- Turn the Timer knob (B) to the desired time.
- After having pre-heated the oven for 5 minutes, place the food inside.

Program	Thermostat knob	Times	wire rack position	Comments and tips
Quail (3)	230°	44 min.	lower	Use the dripping pan, turn after 24 minutes.
Trout 500g	200°	35 min.	"	Use the dripping pan, turn after 16 minutes.
Stuffed calamari 450g	200°	30 min.	"	Use an ovenproof dish, turn halfway through cooking.
Tomatoes "au gratin" 550g	200°	40 min.	"	Use the dripping pan greased with oil and turn after 20 min.
Zucchini with tuna 750g	200°	40 min.	"	Use the dripping pan; add oil, the tomatoes and water; turn the dripping pan after 20 min.
Plum cakes 1 kg	180°	75 min.	"	Use a mold and turn halfway through cooking.
Meringues	120°	50 min.	"	Use the dripping pan greased with oil. Let them rest for at least 1 day before serving.

Grilling

- Place the flat wire rack (G) in the upper guide.
- Turn the function selector knob (D) to the  position.
- **If your oven features the broil rack (O):** place the food to be grilled on the broil rack (O) inserted on the dripping pan (H), and place them together on the flat wire rack (G).
- **If your oven does not feature the broil rack (O):** place the food directly on the flat wire rack (G) (the dripping pan (H) must be placed over the bottom heating element, to catch any fat that drips).
- Close the door.
- Turn the Timer knob (B) to the desired time.

Program	Thermostat knob	Times	wire rack position	Comments and tips
Pork chops (2)	▼▼▼	26 min.	upper	Turn after 14 minutes.
Frankfurters (3)	"	20 min.	"	Turn after 11 minutes.
Fresh hamburgers (2)	"	25 min.	"	Turn after 13 minutes.
Sausages (4)	"	26 min.	"	Turn after 14 minutes.
Kebabs 500g	"	26 min.	"	Turn after 8, 15 and 21 minutes.
Toasted bread (4 slices)	"	9 min.	"	Turn after 6 minutes.

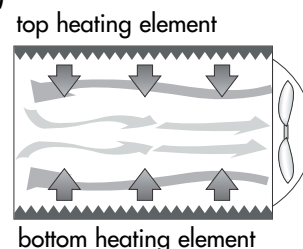
NB: The dripping pan does not need to be placed inside the oven for toasting bread.

Cooking on 2 levels at the same time with the convection oven (*)

The convection oven function allows different foods to be cooked at the same time, placed on 2 levels.

The heat provided by the 2 heating elements is distributed inside the oven by the air, circulated by the fan.

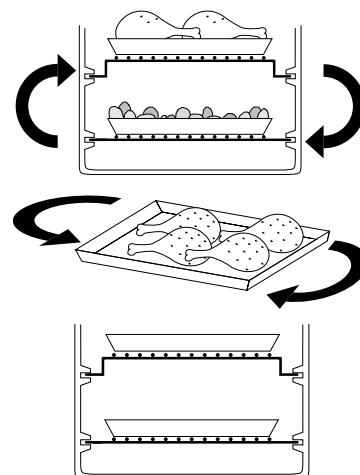
In this way, the heat reaches every part of the oven **uniformly and quickly**; the air inside the oven is very dry, preventing the mixing of fragrances and flavours.



To cook two dishes at the same time, simply observe these simple general rules.

1. The cooking times for recipes cooked at the same time are higher than the times when cooked alone.
2. Around halfway through cooking, **exchange the position** of the 2 dripping pans, placing the top one on the lower wire rack and vice-versa.

In addition, **turn** the dripping pans **half-way** around.



Note: the wire racks must be positioned as shown in the figure to the side.

(*) only on some models

CLEANING AND MAINTENANCE

Frequent cleaning prevents the formation of smoke and bad odours during cooking. Do not let fat accumulate inside the appliance.

Before any maintenance or cleaning operation, unplug the oven and wait for it to cool down.

Clean the door, the inside walls and the enamel or painted surfaces of the oven with a soap and water solution; dry thoroughly.

To clean the aluminium surfaces on the inside of the oven, never use products that corrode aluminium (detergents in spray cans) and never scrape the walls with sharp objects.

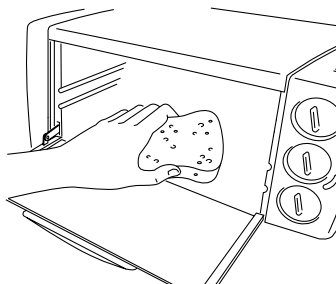
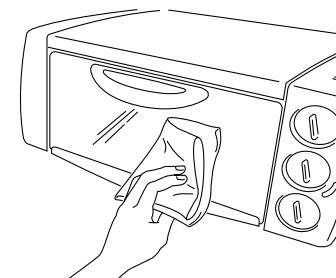
To clean the outside surface always use a damp sponge.

Avoid using abrasive products that may damage the paintwork.

Make sure water or liquid soap does not seep into the slits on the top of the oven.

Never immerse the appliance in water; never wash it under a jet of water.

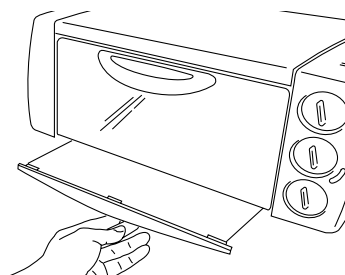
All the accessories are washed like normal dishes, either by hand or in the dishwasher.



If the oven has a crumb tray:

Remove the tray from the bottom (figure to the side); wash it by hand.

If the dirt is hard to remove, rinse the tray in hot soapy water and if necessary rub it gently, without scratching it.



FOR U.K. ONLY

Wiring instructions

This appliance must be earthed

Important: The wires in this lead are coloured in accordance with the following codes:

Green and yellow: Earth

Blue: Neutral

Brown: Live

Connect the green/yellow wire to the terminal in the plug marked "E" (or by the earth symbol) or coloured green or coloured green and yellow.

Connect the brown wire to the terminal in the plug marked "L" or coloured red.

Connect the blue wire to the terminal in the plug marked "N" or coloured black.

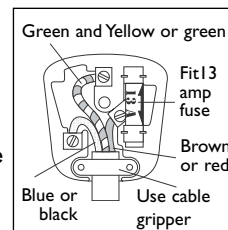
A 13 amp fuse should be fitted when the appliance is connected to a BS 1363 plug.

Seek professional advice if you are unsure of the correct procedure for the above.

About your factory fitted plug (supplied with certain models only)

The lead is already fitted with a plug incorporating a 13 amp fuse. If the plug does not fit your socket outlet, see next paragraph. Should you need to replace the fuse in the plug supplied, a 13 amp approved BS 1362 fuse must be used. (refer to wiring instructions for use rating) If the plug supplied does not fit your socket outlet, it should be removed from the mains lead and disposed of safely. The flexible cord insulation should be stripped back as appropriate and a suitable alternative plug fitted. The replacement plug must be equipped with a 13 amp fuse.

Important: If the electrical cord of this appliance is damaged, it must only be replaced by an authorised Service Dealer. The safety of this appliance complies with the technical regulations and standards in force.



DL Trading Ltd.

九龍長沙灣荔枝角道777號田氏企業中心16樓

電話：34120120 傳真：21761736 電郵：customerservice@kenwood.com.hk

5711810181/09.07