

OVEN/MICROWAVE INSTRUCTIONS

STANDARD

Heating function	Application
 Grill	To grill thin pieces of food and to toast bread.
 Turbo Grilling	To roast large meat joints or poultry with bones on one shelf position. To make gratins and to brown.
 True Fan Cooking	To bake on up to two shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking.
 Frozen Foods	To make convenience food (e.g., french fries, potato wedges or spring rolls) crispy.
 Conventional Cooking	To bake and roast food on one shelf position.
 Pizza Function	To bake pizza. To make intensive browning and a crispy bottom.
 Bottom Heat	To bake cakes with crispy bottom and to preserve food.

SPECIALS

Heating function	Application
 Preserving	To preserve vegetables (e.g., pickles).
 Dehydrating	To dry sliced fruit, vegetables and mushrooms.
 Plate Warming	To preheat plates for serving.
 Dough Proving	To speed up the rising of the yeast dough. It prevents dough surface from drying and keeps the dough elastic.
 Au Gratin	For dishes such as lasagna or potato gratin. To make gratins and to brown.
 Slow Cooking	To prepare tender, succulent roasts.
 Keep Warm	To keep food warm.
 Bread Baking	Use this function to prepare bread and bread rolls with a very good professional-like result in terms of crispiness, colour and crust gloss.

MICROWAVE

Heating function	Application
 Microwave	Heating up, cooking, power range: 100 - 1000 W

Heating function	Application
 Defrost	Defrosting meat, fish, cakes, power range: 100 - 200 W
 Reheat	Heating up pre-prepared meals and delicate food, power range: 300 - 700 W
 Liquid	Heating up drinks and soups, power range: 800 - 1000 W

MICROWAVE COMBINATION

Heating function	Application
 True Fan Cooking + MW	Baking on one shelf position. The function with MW boost.
 Conventional Cooking + MW	Baking and roasting food on one shelf position. The function with MW boost.
 Grill + MW	To cook food in a short time and to brown it. The function with MW boost.
 Turbo Grilling + MW	To roast large pieces of meat on one level. To make gratins and to brown. The function with MW boost.