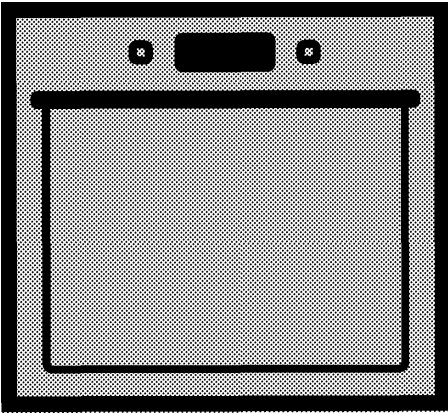


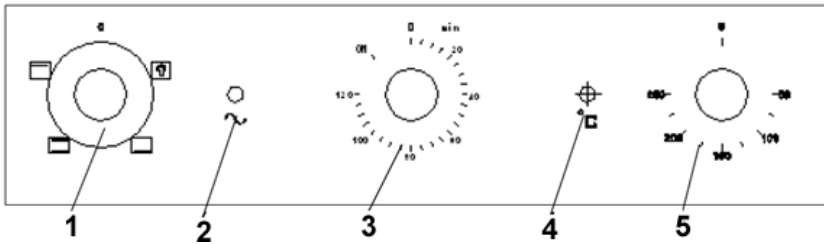
Oven

User's Manual



Operating Instructions - Oven HOF600SS

Control panel



1. Oven function selector knob
2. Power indicator light
3. Minute minder/manual operation control knob
4. Oven operating light
5. Thermostat control knob

Selecting manual operation mode

Before you can select a cooking function or set a temperature, you must set the appliance into manual operation mode.

Turn the manual operation control knob (3) anti-clockwise, so it points at the word ON.


Setting the minute minder function


The minute minder can be used independently of an oven cooking function for a time period of up to 120 minutes.


- To set the timer, turn the minute minder control knob (3) clockwise to the required countdown time.
- When the time expires a brief audio signal will sound and the oven will turn off
- Before next using the oven, the minute minder control knob must point at the word ON. Or the oven will not work.


Selecting an oven function

The oven function selector knob should be used to select the particular mode of cooking.

 Oven light: Separate light control which allows the light to be switched on, even when the oven is not cooking.

 Half grill: This method of cooking utilises the inner part only of the top element, which directs heat downwards onto the food.

 Defrost mode: The fan runs without heat to reduce the defrosting time of frozen foods.

 Fan oven: This method of cooking uses the circular element while the heat is distributed by the fan. This results in a faster and more economical cooking process.

Conventional oven: This method of cooking provides traditional cooking, with heat from the top and lower elements. This function is suitable for roasting and baking on one shelf level only.

Full grill: This method of cooking utilises the inner and outer parts of the top element, which directs heat downwards onto the food. This function is suitable for grilling medium or large portions of sausages, bacon, steaks, fish etc.

Bottom element only: This method of cooking uses the lower element to direct heat upwards to the food. For slow-cooking recipes or for warming up meals.

Thermostat control knob

The oven thermostat control knob sets the required temperature of the oven. It is possible to regulate the temperature within a range of 50 - 250°C.

Turn the control knob clockwise.

