



Instruction Manual

60cm Built-in Electric Oven

MODEL: BS05622GL-2

Warning

- 1) The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction. children being supervised not to play with the appliance.
- 2) During use the appliances becomes hot. Care should be taken to avoid touching heating elements inside the oven, for cooking ranges and ovens.
- 3) **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- 4) Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- 5) If during the test of Clause 11, the temperature rise at the centre of the internal bottom surface of a storage drawer exceeds that specified for handles held for short periods in normal use, the instruction shall state that these surfaces can get hot.
- 6) The oven must be switched off before removing the guard and that, after cleaning, the guard must be replaced in accordance with the instructions.
- 7) Details indicating the correct installation of the shelves.
- 8) A steam cleaner is not be used.
- 9) Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- 10) The appliance must not be installed behind a decorative door in order to avoid overheating.
- 11) Disconnection of the appliance after installation, by accessible plug or a switch in the fixed wiring.
- 12) 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.
- 13) This appliance should be connected to a circuit which incorporates an isolating switch which can accessible by the user after installation providing full disconnection from the power supply. The disconnection may be achieved by incorporating a

Warning

switch in the fixed wiring in accordance with the wiring rules.

14) This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. children shall not play with the appliance. cleaning and user maintenance shall not be made by children without supervision.

15) WARNING: The appliance and its accessible parts become hot during use.

16) Care should be taken to avoid touching heating elements.

17) Children less than 8 years of age shall be kept away unless continuously supervised.

18) This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

19) If using alcohol in your recipes, please be aware that high temperatures can cause the alcohol to vaporize and even to ignite on the hot heating elements.

20) When residual heat is used to keep food warm, the high level of humidity and condensation can cause corrosion in the oven. The control panel, worktop or furniture unit may also be damaged. Do not switch the oven off completely while food is inside it , but select the lowest possible temperature for the oven function you are using. This will ensure the fan will automatically continue to run.

21) Cover any food which is left in the oven to be kept hot, as moisture in the food could lead to corrosion damage in the oven. This also prevents the food from drying out.

22) Never cover the floor of the oven with aluminium foil, or place oven dishes, pans, saucepans or trays directly onto the floor of the oven. This would cause concentrations of heat which could cause damage to the floor of the oven.

DEAR CUSTOMER,

The oven is exceptionally easy to use and extremely efficient. After reading the instruction manual, operating the oven will be easy.

Before being packaged and leaving the manufacturer, the oven was thoroughly checked with regard to safety and functionality.

*Before using the appliance, please read the instruction manual carefully.
By following these instructions carefully you will be able to avoid any problems in using the appliance.*

It is important to keep the instruction manual and store it in a safe place so that it can be consulted at any time.

It is necessary to follow the instructions in the manual carefully in order to avoid possible accidents.

Caution!

Do not use the oven until you have read this instruction manual.

The oven is intended for household use only.

The manufacturer reserves the right to introduce changes which do not affect the operation of the appliance.

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SAFETY INSTRUCTIONS

NOTE:

Ensure there is a grounded socket nearby /behind the unit)

A dedicated power circuit is recommended for the unit but not required. Additional electrical appliances on the same circuit may exceed the current (amperage) rating for that circuit. If after the installation of your unit the circuit breaker trips or the fuse fails on a repeated basis, then a dedicated circuit will likely be required.

! The appliance must be installed only by a qualified person in compliance with the instructions provided. Incorrect installation may cause harm to persons, animals or may damage property.

The manufacturer declines all responsibility for improper installation which may harm persons and animals and damage property.

Important: The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

WARNING:

When using this product, basic precautions should always be taken, including the following:

Your built-in oven is a classified electrical appliance. As with any electrical appliance and particularly with electric heaters, basic precautions must be followed in order to reduce the risk of fire, burns, electrical shocks and/or other serious injuries or death.

! The appliance becomes hot during operation. Take care not to touch the hot parts inside the oven.

! This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

While in operation direct contact with the cooker may cause burns/

! Ensure that small items of household equipment, including connection leads, do not touch the hot oven or the hob as the insulation material of this equipment is usually not resistant to high temperatures.

! Do not leave the cooker unattended when frying. Oils and fats may catch fire due to overheating or boiling over.

Do not put pans weighing over 15 Kg on the opened door of the oven and pans over 25 kg on the hob.

! Do not use harsh cleaning agents or sharp metal objects to clean the door as they can scratch the surface, which could then result in the glass cracking.

! Do not use the cooker in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorised person.

! In the event of any incident caused by a technical fault, disconnect the power and report the fault to the service centre to be repaired.

! The rules and provisions contained in this instruction manual should be strictly observed. Do not allow anybody who is not familiar with the contents of this instruction manual to operate the cooker.

! The cooker should not be cleaned using steam cleaning equipment.

SAFETY INSTRUCTIONS

- ! The panels adjacent to the oven must be made of heat-resistant material.
- ! Cabinets with a veneer exterior must be assembled with glues which can withstand temperature of up to 100 °C.
- ! Keep combustible materials, such as :curtains, drapes, furniture, pillows, clothing, linens, bedding, paper, etc., at least 3 feet((. 9 meters)from the front sides and rear of the heater. Do not use this unit in areas where gasoline, paint or other flammable liquids or their associated vapors may be present.
- ! To reduce the risk of fire, do not place or install this unit in areas where the ventilation or circulation ducts may become blocked.
- ! The unit's power cord must be connected to a properly grounded and protected, 220-240V electrical outlet. Always use ground fault protection where required by the electrical code. To reduce the risk of fire, avoid running the power cord under rugs, carpets, etc. Keep the power cord away from high traffic areas where it may pose as a tripping hazard.
- ! Avoid the use of an extension cord, which may overheat and cause a fire.
- ! When transporting or storing the unit, keep it in a dry location, free from dust, excessive vibration or other factors, which may damage the unit.
- ! Do not operate any oven with a damaged cord or plug or after the heater malfunctions, has been dropped or damaged in any manner. Return the oven to an authorised service centre to be checked.
- ! If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
- ! Use this oven only as described in this manual. Any other use not recommended by the manufacturer may cause fire, electric shock, or injury to persons.
- ! This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- ! Never add cold water to food on a hot universal tray or baking tray or directly onto food in a hot oven. The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel.
- ! Do not lift the oven by the handle.

HOW TO SAVE ENERGY



Using energy in a responsible way not only saves money but also helps the environment. So let's save energy /And this is how you can do it:

! Do not uncover the pan too often
(a watched pot never boils!)
Do not open the oven door unnecessarily often.

! Switch off the oven in good time and make use of residual heat.
For long cooking times, switch off heating zones 5 to 10 minutes before finishing cooking. This saves up to 20% on energy.
Only use the oven when cooking larger dishes.

Meat of up to 1 kg can be prepared more economically in a pan on the cooker hob.

Make use of residual heat from the oven.
If the cooking time is greater than 40 minutes switch off the oven 10 minutes before the end time.

Important! When using the timer, set appropriately shorter cooking times according to the dish being prepared.

! Make sure the oven door is properly closed.

Heat can leak through spillages on the door seals. Clean up any spillages immediately.

! Do not install the cooker in the direct vicinity of refrigerators; freezers.
Otherwise energy consumption increases unnecessarily.

UNPACKING



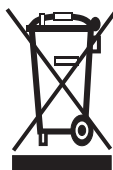
During transportation, protective packaging was used to protect the appliance against any damage. After unpacking, please dispose of all elements of packaging in a way that will not cause dam-

age to the environment.

All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

Caution! During unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept out of reach of children.

DISPOSAL OF THE APPLIANCE



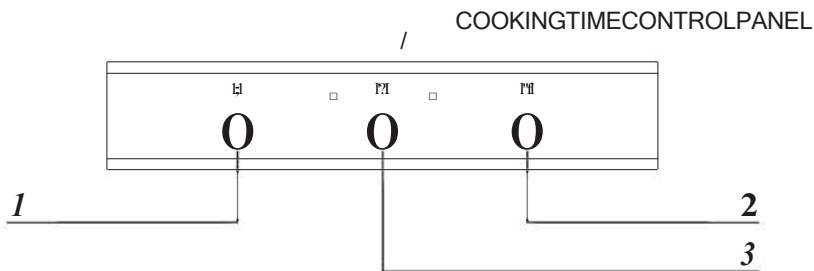
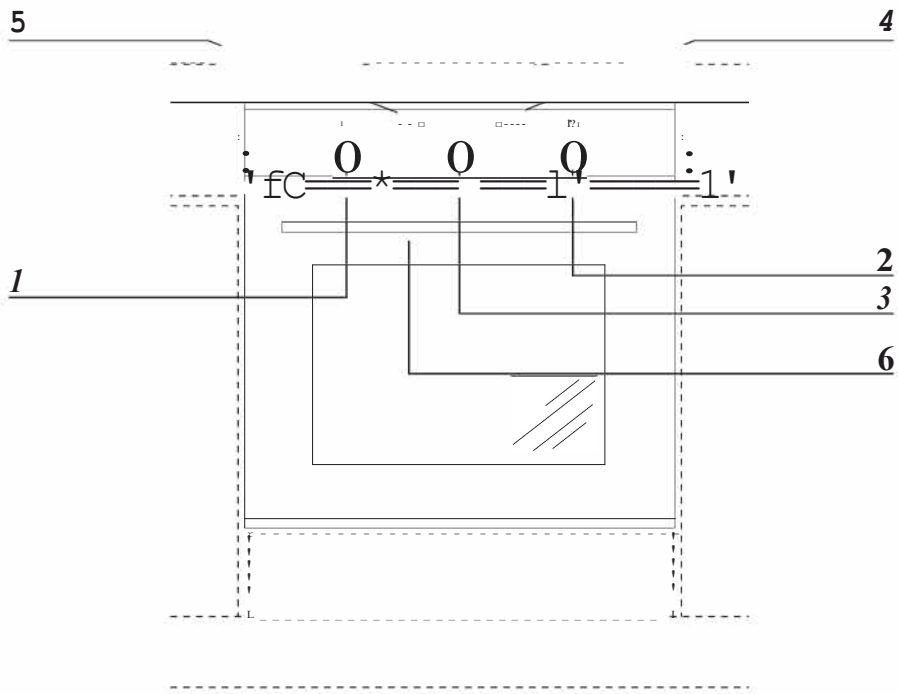
Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment. A symbol

shown on the product, the instruction manual or the packaging shows that it is suitable for recycling.

Materials used inside the appliance are recyclable and are labelled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

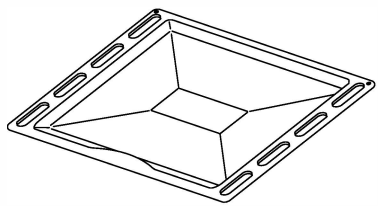
Information on appropriate disposal centres for used devices can be provided by your local authority.

DESCRIPTION OF THE APPLIANCE

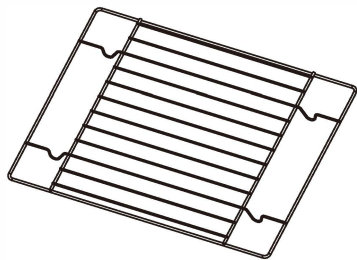


- 1 Oven function selection knob
- 2 Temperature control knob
- 3 Timer
- 4 Red temperature regulator signal light
- 5 Yellow function operation signal light
- 6 Oven door handle

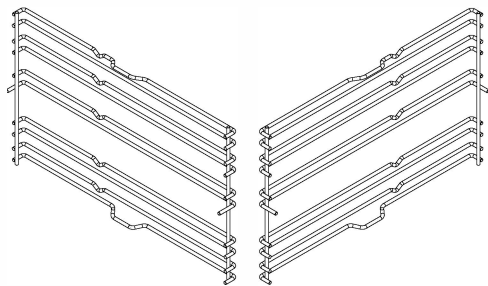
SPECIFICATIONS OF THE APPLIANCE



Baking tray



Oven shelf



Side racks

INSTALLATION

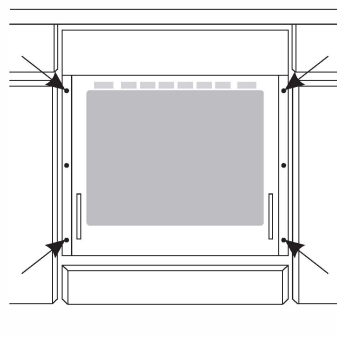
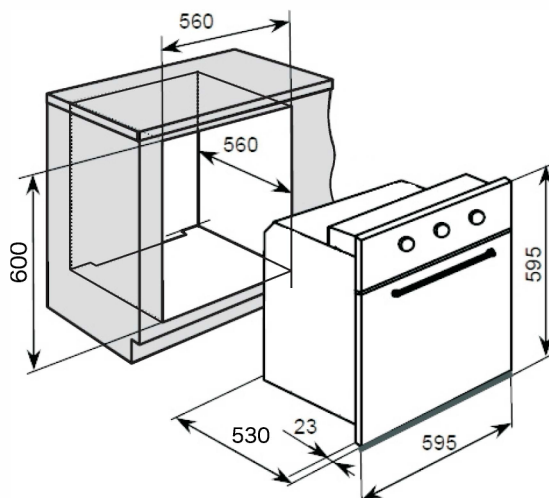
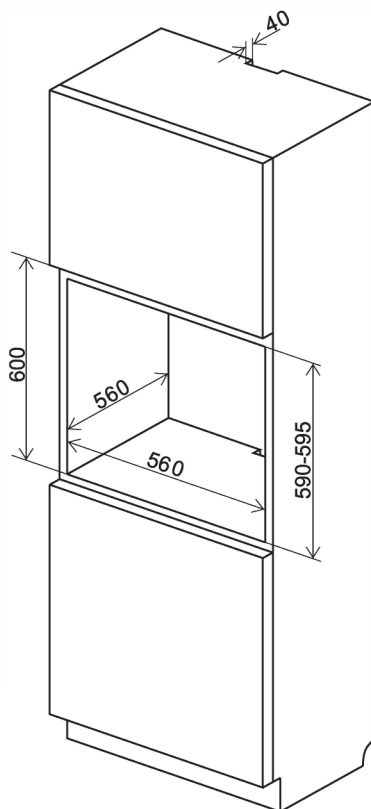
! The kitchen area should be dry and aired and equipped with efficient ventilation. When installing the oven, easy access to all control elements should be ensured.

! This is a built-in oven, and its back wall and one side wall can be placed next to a high piece of furniture or a wall. Coating or veneer used on fitted furniture must be applied with a heat-resistant adhesive (100 °C). This prevents surface deformation or detachment of the coating.

! Make an opening with the dimensions given in the diagram for the oven to be fitted.

! Make sure the mains plug is disconnected and then connect the oven to the mains supply.

! Insert the oven completely into the opening without allowing the four screws in the places shown in the diagram to fall out.



Product Dimensions

Height: 595mm
Width: 595mm
Depth: 530mm

Aperture Dimensions

600mm
560mm
560mm(min)

INSTALLATION

Electrical connection

Warning!

All electrical work should be carried out by a suitably qualified and authorised electrician. No alterations or wilful changes in the electricity supply should be carried out.

Fitting guidelines

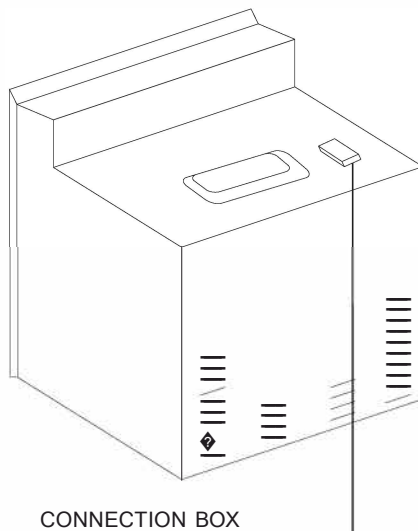
The oven is manufactured to work with three-phase alternating current (220V-240V/50Hz). The connection diagram is also found on the cover of the connection box. Remember that the connection wire should match the connection type and the power rating of the oven.

The connection cable must be secured in a strain-relief clamp.

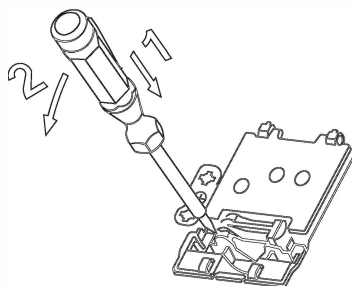
Warning!

Remember to connect the safety circuit to the connection box terminal marked with @. The electricity supply for the oven must have a safety switch which enables the power to be cut off in case of emergency. The distance between the working contacts of the safety switch must be at least 3 mm.

Before connecting the oven to the power supply it is important to read the information on the data plate and the connection diagram.



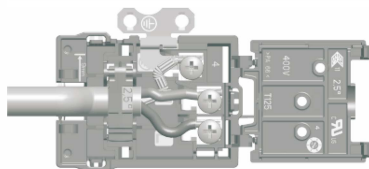
CONNECTION BOX



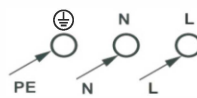
CONNECTION DIAGRAM

Caution! Voltage of heating elements 220V 240V

Caution! In the event of any connection the safety wire must be connected to the @ PE terminal



For 220V-240V earthed one phase connect on: Brown wire connect to L and blue wire connect to N, safety wire (Yellowgreen) connect to @



220V-240V~

OPERATION

Before first use

! Remove packaging, clean the interior of the oven and the hob.

! Take out and wash the oven fittings with warm water and a little washing-up liquid.

! Switch on the ventilation in the room or open a window.

! Heat the oven (to a temperature of 250 °C, for approx. 30 min.), remove any stains and wash carefully; the heating zones of the hob should be heated for around 4 min. without a pan.

Important!

The inside of the oven should only be washed with warm water and a small amount of wash-ing-up liquid.

OPERATION

Oven on and off

In order to switch on the oven you need to:

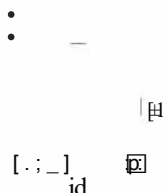
! Set required working conditions of the oven, its temperature and a mode of heating.

! Set the knob to the required position, turning it right.

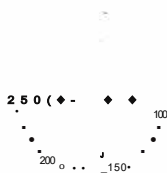
Oven functions and operation.

Natural convection oven (conventional)

The oven can be warmed up using the bottom and top heaters. Operation of the oven is controlled by the oven function knob-to set a required function you should turn the knob to the selected position.



as well as the temperature regulator knob -to set a required function you should turn the knob to the selected position.



The oven can be switched off by setting both of these knobs to the position "•"/"o".

Using the minute minder

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

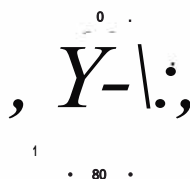
To set the timer, turn the knob fully clockwise until it stops and then turn it back anticlockwise to the required time.

The time period that has been set will expire when the control knob reaches zero, a brief audible signal will sound.

Selecting manual operation mode

Turn the control knob clockwise to the manual operation symbol so that the cooking time can be no limited.

To stop the oven by turning the control knob to 0.



Possible knob positions



Separate oven lighting

By setting the knob to this position the lighting inside the oven is switched on, e.g. use when washing the oven chamber.



Defrosting

This function allows all frozen foods to be rapidly and delicately thawed thanks to the internal fan.



Bottom heater on

When the knob is set to this position, the oven is heated using only the bottom heater. Use for, e.g. final baking from the bottom.



Bottom and top heaters on

Setting the knob to this position allows the oven to be heated conventionally.

OPERATION



Fan , bottom and top heaters on

At this knob position the oven executes the cake function . Conventional oven with a fan.



bottom + circular + fan

A crisp underside to pizza bases, quiches and pastry cases can be achieved by activating the intensive hot air setting.No need to preheat the oven when using this setting when cooking from frozen.



Fan and combined grill on.

When the knob is turned to this position , the oven activates the combined grill and fan function. In practice, this function allows the grilling process to be speeded up and an improvement in the taste of the dish . You should only use the grill with the oven door shut.

Caution!

When the  functions have been selected but the temperature knob is set to zero only the fan will be on. With this function you can cool the dish or the oven chamber,

Caution!

When selecting any heating function (switching a heater on etc.) the over will only be switched on after the temperature has been set by the temperature regulator knob.

Switching on the oven is indicated by two signal lights, yellow and red, turning on.The yellow light, turned on means the oven is working . If the red light goes out, it means the oven has reached the set temperature, If a recipe recommends placing dishes in a warmed-up oven , this should be not done before the red light goes out for the first time .When baking, the red light will temporarily come on and go out (to maintain the temperature inside the oven). The yellow signal light may also turn on at the knob position of "oven chamber lighting".

Caution!

Do not place any material e.g. Aluminum Foil, at the bottom of the oven

Caution!

At this oven function knob position, when setting the temperature regulator to a position other than zero, the red light may go on, although the oven is not being warmed up.

OPERATION

Fast oven heat-up

In ovens with automatic air circulation, equipped with a fan and an ultra-fan heater, the fast heat-up function may be used-the oven will reach a temperature of 150°C within approximately 4 minutes.

Mode of operation:

- ! set the oven function to the position of ultra-fan and bottom heater,
- ! set the temperature regulator knob to the position of 150°C,
- ! the oven warms up to the temperature of 150°C (or lower if set); the oven reaching the temperature is signalled by the red light of the temperature regulator going off,
- ! now put the tray with dough into the oven,
- ! set the oven function knob to the selected

Important!

When the fast oven heat-up function has been selected, the chamber should not contain a baking tray with dough or other elements that do not constitute the oven fittings.

The fast heat-up function is not recommended for use with the programmer set.

CLEANING AND MAINTENANCE

By ensuring proper cleaning and maintenance of your cooker you can have a significant influence on the continuing fault-free operation of your appliance.

Before you start cleaning ,the cooker must be switched off and you should ensure that all knobs are set to the "•"/"O"position. Do not start cleaning until the cooker has completely cooled.

Caution ! The sharp blade should always be protected by adjusting the cover (just push it with your thumb).Injuries are possible so be careful when using this instrument-keep out of reach of reach of children

! Appropriate light cleaning or washing products are recommended, such as e.g. any kind of liquids or emulsions for fat removal. In particular, special cleaning products such as COLLO Luneta, Sidol Stahlglanz ,Stahl-Fix for washing and cleaning and Cera Fix for maintenance are recommended. If the recommended products are not available, it is advisable to use a solution of warm water with a little washing-up liquid or cleaning products for stainless steel sinks.

CLEANING AND MAINTENANCE

Oven

! The oven should be cleaned after every use. When cleaning the oven the lighting should be switched on to enable you to see the surfaces better.

! The oven chamber should only be washed With warm water and small amount of washing-up liquid.

! After cleaning the oven chamber wipe it dry.

Caution!

Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel.

! steam cleaning • :

-pour 250ml of water(1 glass)into a bowl placed in the oven on the first level from the bottom,

-close the oven door,

-set the temperature knob to 50°C ,and the function knob to the bottom heater position,

-heat the oven chamber for approximately 30 minutes,

-open the oven door, wipe the chamber inside with a cloth or sponge and wash using warm water with washing-up liquid.

Caution! Possible moisture or water residues under the cooker can result from steam cleaning.

! After cleaning the oven chamber wipe it dry.

Replacement of the oven light bulb

In order to avoid the possibility of an electric shock ensure that the appliance is switched off before replacing the bulb.

! Set all control knobs to the **position "0"** and disconnect the mains plug,

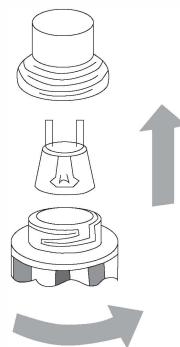
! unscrew and wash the lamp cover and then wipe it dry.

! unscrew the light bulb from the socket, replace the bulb with a new one-a high temperature bulb (300°C)with the following parameters:

-voltage 230 V

-power 25 W

-G9



Oven light bulb

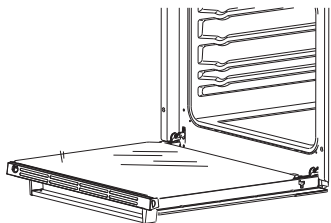
! Screw the bulb in , making sure it is properly inserted into the ceramic socket.

! Screw in the lamp cover.

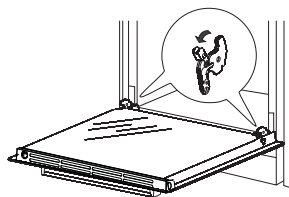
CLEANING AND MAINTENANCE

Removing the doors

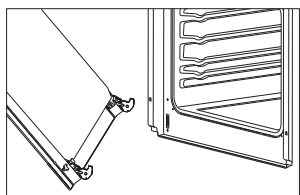
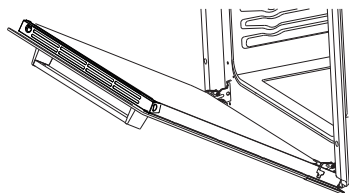
- a. The oven door is fully open.



- b. The latch hinges completely lifted.



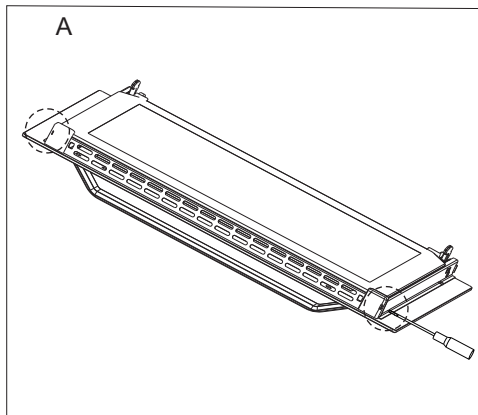
- c. Gently close the oven door until you hear the sound of engagement, once they reach a clamping position, with both hands holding the door and continue to push, pull up at the same time so that the hinge bolt removed from the oven



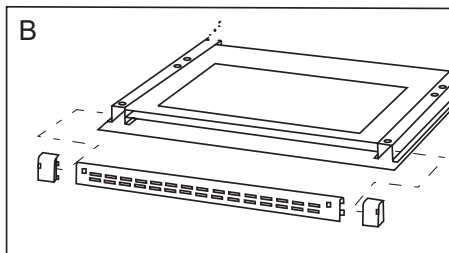
- d. After cleaning, the hinge is aligned with the oven door latch push until bite each other
- e. The oven door is fully open and fully push the latch down to its original position. Oven door installation

Remove the inner glass panel

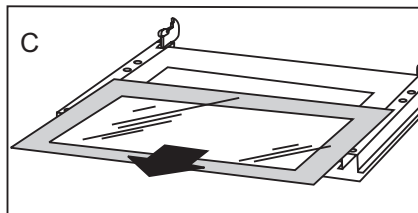
- a. Glass door has two plastic fixed blocks.
Use a slotted screwdriver to insert into the hole of the plastic fixed block and gently pry it.



- b. Remove the fixed block and the top ends of the plastic ventilation grid.



- c. The inner glass pulled out from beneath plastic fixed block. After cleaning, the inner glass insert the following plastic fixed block, then install the above plastic mounting block.



OPERATION IN CASE OF EMERGENCY

In the event of an emergency, you should:

- ! switch off all working units of the cooker
- ! disconnect the mains plug
- ! call the service centre
- ! Some minor faults can be fixed by referring to the instructions given in the table

PROBLEM	REASON	ACTION
The appliance does not work.	break in power supply	check the household fuse box, if there is a blown fuse replace it with a new one
The oven lighting does not work	the bulb is loose or damaged	tighten up or replace the blown bulb (see chapter Cleaning and Maintenance)

BAKING IN THE OVEN - PRACTICAL HINTS

Baking

- ! we recommend using the baking trays which are provided with your cooker ;
- ! it is also possible to bake in cake tins and trays bought elsewhere which should be put on the drying rack; **for baking it is better to use black trays which conduct heat better and shorten the baking time ;**
- ! Shapes and trays with bright or shiny surfaces are not recommended when using the conventional heating method (top and bottom heaters), use of such tins can result in undercooking;
- ! Before the cake is taken out of the oven , check if it is ready using a wooden stick or tooth pick(if the cake is ready the stick should come out dry and clean after being inserted into the cake);
- ! After switching off the oven it is advisable to leave the cake inside for about 5 min;
- ! The baking parameters given in Tables are approximate and can be corrected based on your own experience and cooking preferences ;
- ! If information given in recipe books is significantly different from the values included in this instruction manual, please apply the instructions from the manual.

BAKING IN THE OVEN - PRACTICAL HINTS

The following menus are for reference only:

TABLE 1:Cakes

Oven functions: bottom + top heaters

ultra-fan

CAKE TYPE	BOTTOM+ TOP HEATERS		ULTRA-FAN		BAKING TIME [mini
	LEVEL	TEMPE- RATURE [°C]	LEVEL	TEMPE- RATURE [°C]	
Baking in cake tins					
Sponge cake/marble cake	2	170-180	2	150-170	60-80
Victoria sponge	2	160-180	2	150-170	68-80
Base for a layer cake	2-3	170-180	2-3	160-170	20-30
Sponge layer cake	2	170-180			30-40
Fruit cake (crispy base)			2-3	160-180	60-70
Cheesecake (shortcrust base)			2	140-150	60-90
Teacake	2	160-180	2	150-170	40-60
Bread (e.g. wholegrain bread)	2	210-220	2	180-200	50-60
Baking on the trays prays provided with the cooker					
Fruit cake (crispy base)	3	170-180	2	160-170	35-60
Fruit cake (with yeast)			2	160-170	30-50
Crumble cake	3	160-170	2	150-170	30-40
Sponge roll	2	180-200			10-15
Pizza (thin base)	3	200-240			10-15
Pizza (thick base)	2	190-210			30-50
Baking smaller items					
Buns	3	160-170	2	150-160	10-30
Puff pastry	3	180-190	2	170-190	18-25
Meringues	3	90-110			80-90
Choux buns			2	170-190	35-45

BAKING IN THE OVEN - PRACTICAL HINTS

TABLE 1A: Cakes

Oven functions: cake (bottom and top heaters + fan)

BAKING TYPE	TEMPERATURE [°C]	BAKING TIME [mini]
Baking in cake tins		
Meringues	80	60-70
Victoria sponge	150	65-70
Teacake	150	60-70
Layer cake	150	25-35
Baking on the trays provided with the cooker		
Yeast cake	150	40-45
Crumble cake	150	30-45
Fruit cake	150	40-55
Sponge cake	150	30-40

Caution!

When using the cake function of the oven it is necessary to initially heat up the oven chamber, Using the third level from the bottom is recommended for baking.

Roasting meat

- ! cook meat weighing over 1 kg in the oven, but smaller pieces should be cooked on the gas burners.
- ! use heatproof ovenware for roasting with handles that is resistant to high temperatures;
- ! when roasting on the drying rack or the grate we recommend that you place a baking tray with a small amount of water on the lowest level of the oven;
- ! It is advisable to turn meat over at least once during the roasting time and during roasting you should also baste the meat with its juices or with hot salty water-do not pour cold water over the meat.

BAKING IN THE OVEN - PRACTICAL HINTS

TABLE 2 Roasting meat
Oven functions: bottom and top heaters

Ultra - fan

TYPE OF MEAT	LEVEL FROM THE BOTTOM		TEMPERATURE[°q		TIME ° C N MINUTES
	ULTRA-FAN	BOTTOM+ TOP HEATERS	ULTRA-FAN	BOTTOM+ TOP HEATERS	
BEEF Roast beef or fillet rare oven warmed up Juicy("medium") oven warmed up "well done" oven warmed up Roast joint		3 3 3 2		250 250 210-230 200-220	Per 1 cm 12-15 15-25 25-30 120-140
PORK Roast joint Ham Fillet					
	2	2	160-180	200-210	90-140
	2	2	160-180	200-210	60-90
		3		210-230	25-30
VEAL	2	2	160-170	200-210	90-120
LAMB	2	2	160-180	200-220	100-120
VENISON	2	2	175-180	200-220	100-120
POULTRY Chicken Goose(approx.2 kg)	2 2	2 2	170-180 160-180	220-250 190-200	50-80 150-180
FISH	2	2	175-180	210-220	40-55

- the figures presented in the table refer to a portion of 1 kg ,if the portion is larger than that an additional 30-40 minutes should be added for each additional kilogram.

Caution!

In the middle of the roasting time the meat must be turned over.
It is advisable to roast meat in heatproof ovenware.

BAKING IN THE OVEN - PRACTICAL HINTS

TABLE 4: Fan with grill

Oven functions: combined grill + fan
grill+ fan

TYPE OF MEAT	WEIGHT [kg]	LEVEL FROM THE BOTTOM	TEMPERATURE [°C]	BAKING [MINUTES]
Roast pork	1.0	2	170-190	80-100
	1.5	2	170-190	100-120
	2.0	2	170-190	120-140
Leg of lamb	2.0	2	170-190	90-110
Roast beef	1.0	2	180-200	30-40
Chicken	1.0	2	180-200	50-60
Duck	2.0	1-2	170-190	85-90
Goose	3.0	2	140-160	110-130
Turkey	2.0	2	180-200	110-130
	3.0	1-2	160-180	150-180

During baking you should turn the meat over periodically as well as basting it with its juices or with hot salty water.

Caution!

The figures given in the Tables are approximate and can be adapted based on your own experience and cooking preferences.

TECHINCAL DATA

Voltage rating	220-240V~ 50Hz
Power rating	max. 3.1kw
Cooker dimensions H/W/D	59. 5/59. 5/53.0
Usable capacity of the oven	58 liters
Net/ Gross weight	Approx. 27.5kgs/ 32.3kgs