










Nostalgie and Professional Plus Oven Functions







Functions list for multifunction oven

- 1  **Pizza cooking**
This function is particularly suitable for cooking pizza, focaccia and bread. The main source of heat is from the bottom heating element that works in combination with the oven's other resistances.
- 2  **Normal static cooking**
It is the oven's classic function particularly suited to cooking the following foods: pork chops, sausages, cod, braised beef, game, roast veal, meringues and biscuits, baked fruit, etc.
- 3  **Cooking from underneath**
This is the most suitable mode to finish the food cooking, in particular confectionery (biscuits, meringues, leavened cakes, fruit desserts, etc.) and other foods.
- 4  **Cooking from above**
Especially suitable for browning and to give the final touch of colour to many foods; it is recommended for hamburgers, pork chops, veal steaks, sole, cuttlefish, etc.
- 5  **Fan grill cooking**
Particularly fast and deep with significant energy savings, this function is suitable for many foods such as pork chops, sausages, pork or mixed spits, game, gnocchi alla romana, etc.
- 6  **Closed door grill cooking**
The suitable function for fast and deep grilling, to brown and roast meats in general, fillet steaks, Florentine steaks, grilled fish and also grilled vegetables.
- 7  **Intensive cooking**
Is the quick and intense cooking function for various dishes; best for: baked fish, braised vegetables, spits, duck, chicken, etc.
- 8  **Multiple fan cooking**
It is the function that allows simultaneous cooking of different dishes without the smells blending; you can cook lasagne, pizza, croissants and brioches, tarts, cakes, etc.
- 9  **Quick Start (only available on some model)**
This function speeds up your oven's pre-heating. We suggest you use this function when you set a cooking temperature from between 400 and 575°F. Use of the QuickStart function for temperatures under 400°F is not advantageous.
Once the oven has reached the temperature, select the desired cooking function and the temperature.
WARNING: the Quick Start function is not suitable for cooking foods, it is only for quickly pre-heating the oven.
DO NOT USE QUICK START FUNCTION FOR MORE THAN TWENTY MINUTES.

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Functions list for static oven

- 2  **Upper & lower elements**
Is the classical function of the electric oven and particularly adapted for cooking: pork chops, sausages, dried salt-cured cod, pot roast, game, roast veal, meringues and biscuits, baked fruit, etc.
- 3  **Lower element**
This setting is most suitable for finishing cooking, particularly pastries (biscuits, meringues, desserts, puff pastry, fruit cakes, etc.) and other foods.
- 4  **Upper element**
Especially suitable for browning and to add the finishing touches of colour to different dishes. We suggest this setting when cooking hamburgers, pork cutlets, steaks, sole, cuttlefish, etc.
- 5  **Grill-baking from above**
A suitable setting for grilling au gratin and roasting quickly and well, meat in general, fillet, T-bone steak, grilled fish and vegetables too.