

Cooking modes



CIRCULATING HEAT

(recommended temperature 180°C min 35°C max 235°C)

- Cooking controlled by the heating element in the floor of the oven and by the fan.
- Quick temperature rise: Some dishes can be placed in the oven while it is still cold.
- Recommended for keeping white meat, fish and vegetables moist. For cooking multiple items on up to three levels.



PULSED GRILL (Medium or high)

(recommended temperature 200°C min 180°C max 230°C)

- Cooking controlled, alternately, by the upper element and by the fan.
- Preheating is unnecessary. Roasts and poultry are juicy and crisp all over.




TRADITIONAL PULSED


(recommended temperature 200°C min 35°C max 275°C)

- Cooking controlled by the upper and lower heating elements and by the fan.
- Quick temperature rise: Some dishes can be placed in the oven while it is still cold.
- Recommended for meats, fish and vegetables, preferably placed in an earthenware dish.



TRADITIONAL

(recommended temperature 240°C min 35°C max 275°C) **model** 

(recommended temperature 225°C min 35°C max 275°C) **model** 



TRADITIONAL (ECO)

(recommended temperature 200°C min 35°C max 275°C)

- Cooking is controlled by the upper and lower heating elements without the fan.
- Requires preheating before placing the dish in the oven.
- Recommended for slow, gentle cooking: succulent game... For browning red meat roasts. For simmering in a covered casserole dishes that were begun on the hob (coq au vin, stew).



HIGH TEMPERATURE GRILL

(recommended temperature 275°C min 180°C max 275°C)

- Cooking heat is provided by the upper element but without assistance from the fan.
- Preheat the oven for 5 minutes.

Slide the drip tray on to the lower shelf support, to catch the fat.

- Recommended for grilling chops, sausages, slices of bread or prawns placed on the shelf.



KEEPING DISHES WARM / BREAD DOUGH

(recommended temperature 80°C min 35°C max 100°C)

- Heat from the upper and lower elements with assistance from the air circulation fan.
- Recommended for rising for bread, brioche and kugelhof dough...mould placed on the oven floor, with- out going above 40° C (plate warming, defrosting).



BOTTOM HEATING

(recommended temperature 205°C min 35°C max 275°C)

- Cooking is controlled by the bottom element combined with a little assistance from the grill and fan.
- Place the shelf at the lowest level.
- Recommended for moist dishes (quiches, juicy fruit tarts, etc). The crust will be thoroughly cooked on the bottom. Recommended for dishes that rise (cakes, brioche, kugelhof...) and for soufflés that will not be spoiled by a crust formed on the top.



BREAD

(recommended temperature 205°C min 35°C max 275°C)

- Cooking done by the upper and lower heating elements and by the fan.
- Preheat the oven. Put a dish of water on the floor of the oven then place the bread on a shelf on level 1 or 2, depending on the size.

Sequence(s) used to obtain the results indicated on the energy label in compliance with European standard EN 50304 and in accordance with European Directive 2002/40/EC: Depending on the various oven models.

		
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