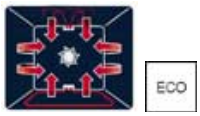
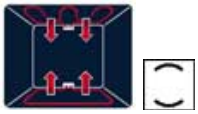
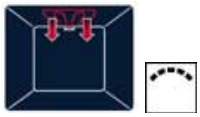
Ranges



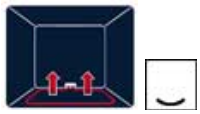
ECO:
The Eco setting is a fast preheat function, which combines broil, fan and lower element to achieve optimum energy efficiency. Only to be used prior to selecting the main cooking mode.



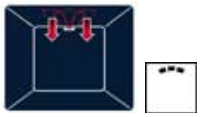
Top and bottom heat:
This method is known as “conventional” cooking, and is suitable for dishes that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes. Best results are obtained by placing food in the centre of the oven.



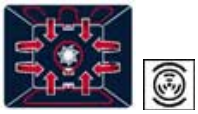
Intensive broil:
This allows rapid cooking and browning of foods. Best results can be obtained from using the top rack for small items, the lower racks for larger items, such as chops or sausages. Cooking using this method should be carried out with the door closed, unless instructed to do otherwise.



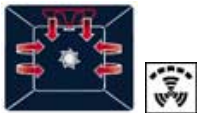
Bottom heat:
This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.



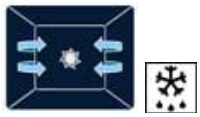
Broil:
Heat is generated only at the centre of the element, ideal for smaller cuts of meat.



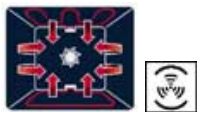
European convection with top and bottom heat:
The use of the fan with both elements allows food to be cooked quickly and effectively on a number of oven racks. Ideal for roasts that require thorough cooking. There is no transference of smells or flavours when using this function. This function offers a similar result to rotisserie, it moves the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked, and not only items that will fit onto a rotisserie.



Convection broil:
Please note: cooking in this mode is conducted with the door closed. The fan reduces the fierce heat from the broiler, providing an excellent method for broiling a range of foods; chops, steaks, sausages etc. without having to turn the food during cooking. This gives good results, reduces drying out of foods, and gives even browning and heat distribution, the top two racks being recommended for use. The lower area of the cavity can also be used to keep other items warm at the same time.



Defrost:
The circulation of air at room temperature enables quicker thawing of frozen food, (without the use of any heat). Ideal for use prior to cooking of readymade dishes, or cream filled products etc.



Convection with top and bottom heat:
The elements combined with the fan aim to provide more uniform heat. This is a similar method to conventional cooking, so pre-heat is required. This is not as effective as european convection cooking but can be used to cook biscuits and pastry.

European convection:
The combination of the fan and circular element around it, gives uniform heat distribution with no cold spots. This has benefits - no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods the same time, less energy is needed, and it cooks at 10% quicker than a normal oven.

European convection with bottom heat:
The addition of the lower element adds extra heat at the base for food which requires extra cooking.

Convection with bottom heat:
This combination quickly completes the cooking of foods that are ready on the surface, but require more cooking inside, without further browning. Suitable for any type of food.

Rotisserie:
The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.

Rotisserie with broil:
The rotisserie (where installed) works in combination with the broil element to brown foods to perfection.

Self-cleaning system:
The self cleaning system cleans at 932°F destroying all the dirt deposits inside the oven.

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