











OVEN

Heating functions

Heating function	Application	Heating function	Application
 Off position	The oven is off.	 Bottom Heat	To bake cakes with a crispy bottom and to pre-serve food.
 Light	To turn on the lamp.	 Defrost	To defrost food, (vegetables and fruit). The defrosting time depends on the amount and size of the frozen food.
 True Fan Cooking True Fan Cooking PLUS Aqua Cleaning	<p>To bake on up to three shelf positions at the same time and to dry food. Set the temperature 20 - 40°C lower than for conventional cooking.</p> <p>To add humidity during the cooking. To get the right colour and crispy crust during baking. To give more juiciness during reheating.</p> <p>Refer to "Care and cleaning" for more information about Aqua Cleaning.</p>	 Moist Baking	This function is designed to save energy during cooking. When you use this function, the temperature in the cavity may differ from the set temperature. The residual heat is used. The heating power may be reduced.
 Pizza Function	To bake pizza. To make intensive browning and a crispy bottom.	 Grill	To grill thin pieces of food and to toast bread.
 Conventional Cooking	To bake and roast food on one shelf position.	 Turbo Grilling	To roast large meat joints or poultry with bones on one shelf position. To make gratins and to brown.

The lamp may turn off automatically at a temperature below 60 degrees during some oven functions.

The oven door should be closed during cooking so that the function is not interrupted, and the oven operates with the highest energy efficiency possible.