















Funtions	Description	Recomended Temperature (C°)
	Traditional Cooking The bottom and the ceiling heater, will readiate heat evenly in the all cavity. This mode is used to roast or bake.	200 °C
	Upper heater Only the heater on the oven cavity ciling will radiate heat. Use this heater to brown the upper side of the dish.	120°C
	Underfloor element Only bottom heater radiate for own cavity. Use this heater to heat the lower side of the dish.	60 °C
	Grill The grill heater works without the upper heater, so the heat is less than the total grill.	240 °C
	For roasting poultry, whole fish and larger pieces of meat.The grill element and the fan switch on and off alternately. The fan circulates the hot air around the food	180°C
	Total Grill Here the upper heater and the grill heater will operate, so the heat is radiated directly by the grill heater installed in the ceiling.	240 °C
	Total Grill Ventilated When the grill and top heater starts the fan starts to. This combination is used to grill meat, fish, vegetables and to roast some chunks of meat. It's also used to au gratin and for making crunchy some things.	170 °C
	Traditional, Fan-Assisted Cooking The bottom and the ceiling heater, will radiate heat evenly in the all cavity. The fan is always present, meanwhile the bottom and the ceiling heater are working the fan works too.	200 °C
	Underfloor element Ventilated The fan always works when the bottom heater is working. Is used for baking leavened and for low-rising. And preserving fruits and vegetables.	180 °C
	Hot Air Mode Is in the back wall of the own cavity. When the fun works the air it's stir.	180 °C
	Pizza funtion The bottom and the ceiling heater, will readiate heat evenly in the all cavity. The fan is always present, meanwhile the bottom and the ceiling heaters are working, the fan works too.	200 °C
	Keep Warm Is used to keep the warm in all the cavity, so that doesn't cool down.	60 °C
	Low temperature The bottom and the ceiling heater, will radiate heat evenly in the all cavity but in low temperature.	80°C
	Defrost Defrost funtion is unfreeze.	40°C