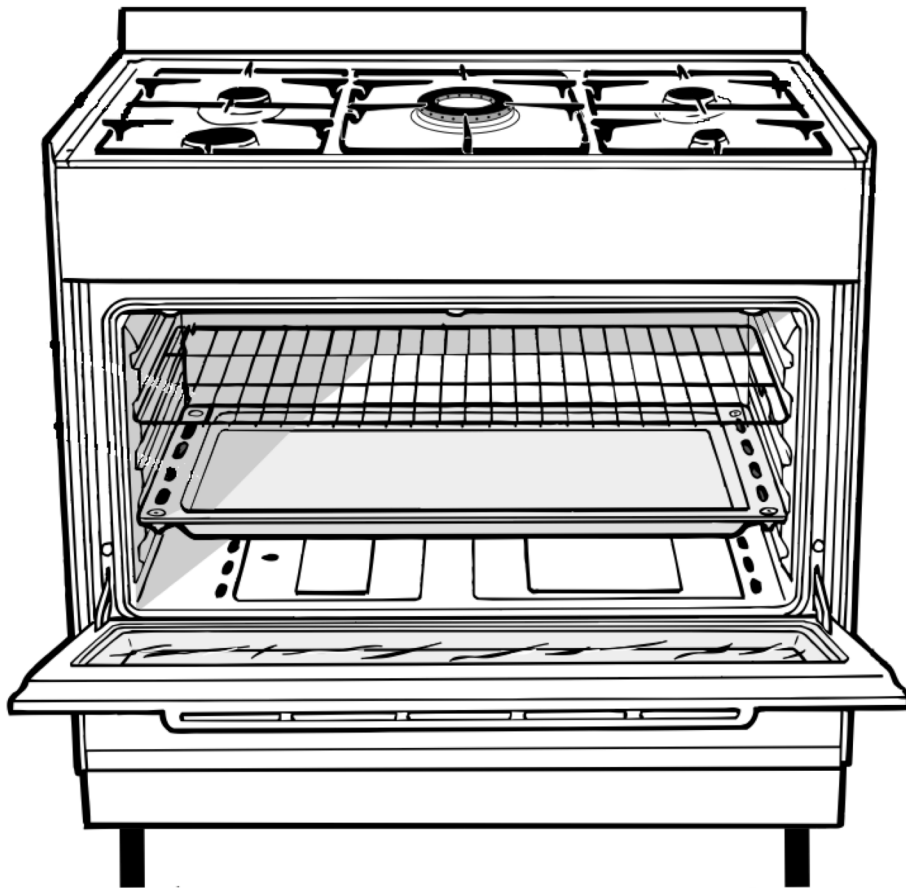


Scholtés CP 756 G

User Manual

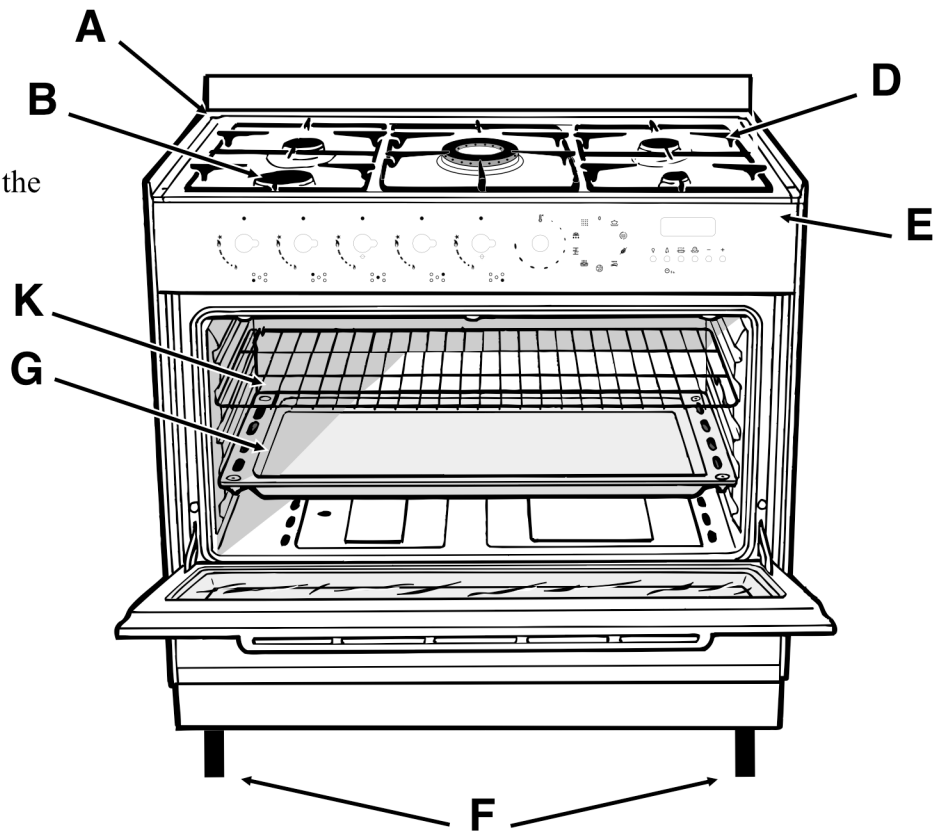
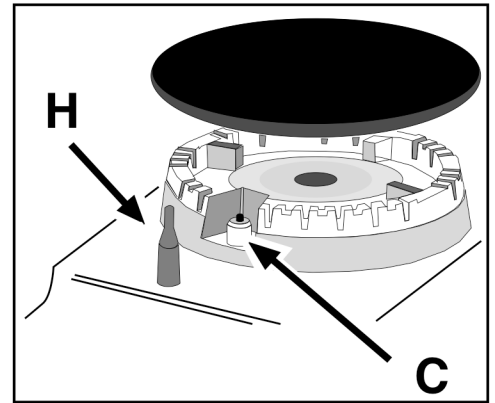
This is a rough translation of the user manual for the French oven Scholtés CP 756 G made/sold by Indecit. Translated from the French manual, with the help of my schoolboy French and Google Translate.

Mark McGuinness
Wellington, New Zealand
28 September 2012

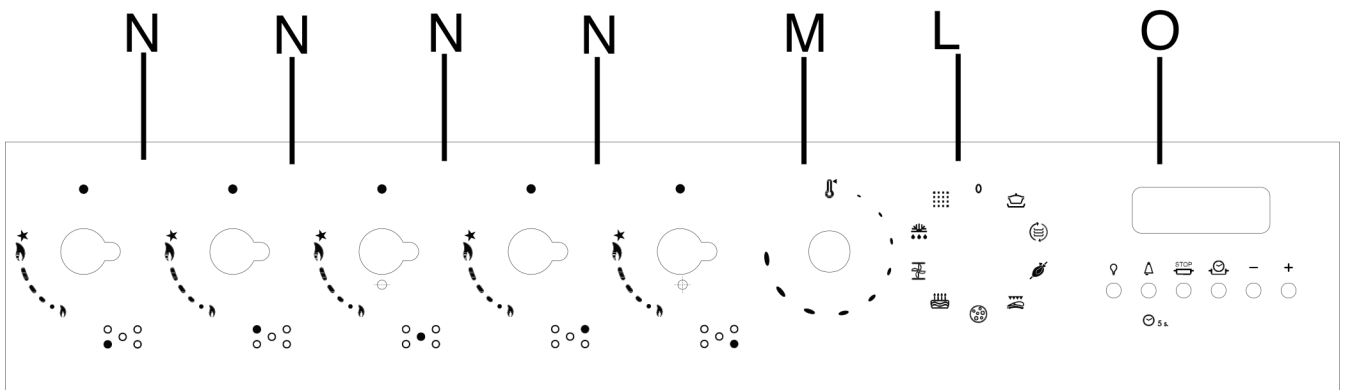


This oven is electric with 5 gas burners on top, is free-standing and measures 700 mm wide. It is pyrolytic - it can self-clean by heating to 500 deg C. The oven is 56 litres. Oven trays measure 46x42 cm and are 8.5cm deep.

- A Hob tray
- B Gas burner
- C Instant electronic ignition device
- D Hob grid
- E Control Panel
- F Adjustable feet
- G Oven pan
- H System gas safety (hob burners)
- K Oven rack
- L Setting or Program selector
- M Temperature selector
- N Controllers for hob gas burners
- O Electronic Timer - can program any cooking function by selecting the duration and end-time. It also has a timer function (a minute minder). Temperature is also displayed here.

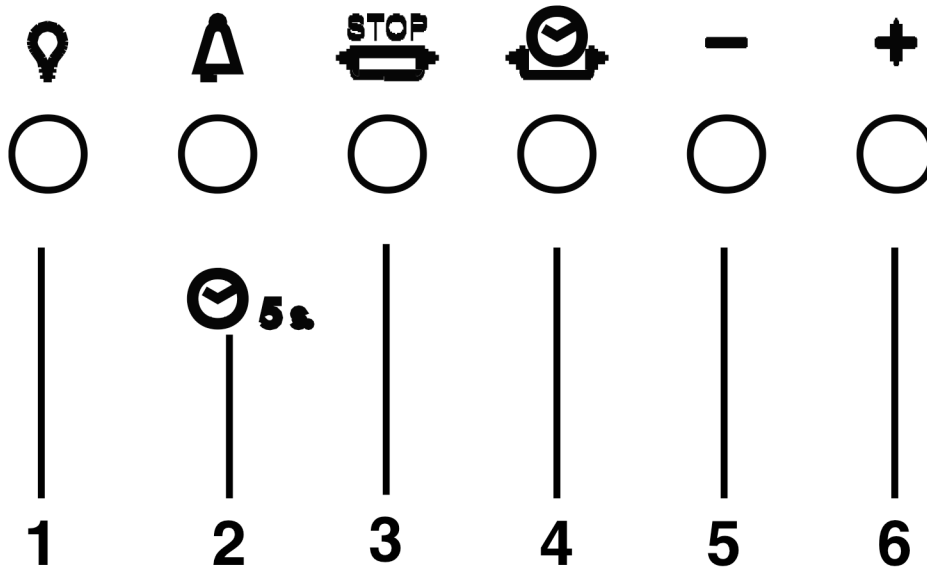
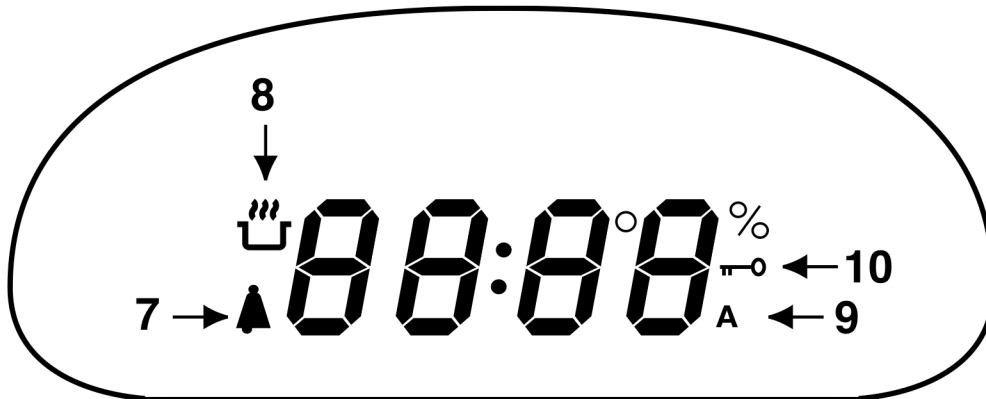


Control Panel



Control Panel

Display and buttons

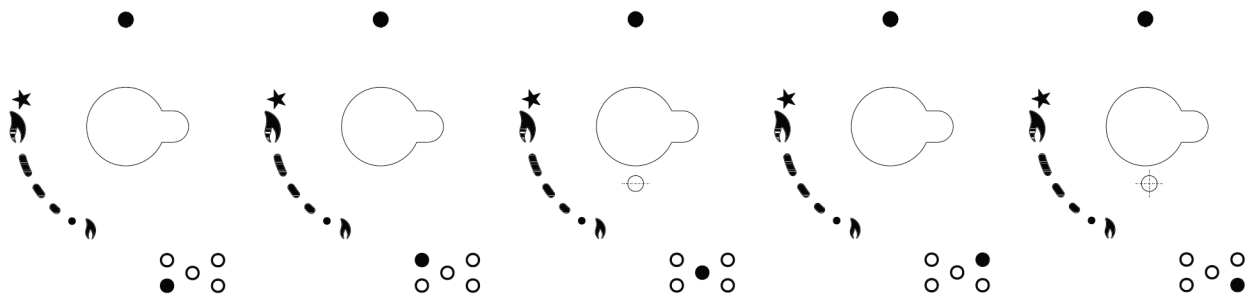


- 1 Oven light
- 2 Adjust Timer /Clock
- 3 Set the end of cooking
- 4 Set the duration of cooking
- 5 Decrease minutes
- 6 Increase minutes
- 7 Indicator: timer is active
- 8 Preheat indicator (flashing) or cooking (steady when temperature is reached)
- 9 Indicator: programming - automatic duration/cooking end times have been set
- 10 Indicator: door locked for safety

If necessary, the display will alternate between showing set temperature and cooking time remaining.

GAS HOB

Controls for the hob gas burners (N)



A small filled circle ● near each knob indicates the position of the gas burner it controls. To light a burner, press in and turn the corresponding knob in a counterclockwise direction, to the maximum position 🔥, and hold it in for a couple of seconds. Then release. Each burner operates at different power levels ranging from maximum to minimum through intermediate powers. On the panel the OFF position is identified by the symbol •. Other positions shown are maximum 🔥 and minimum 🔥. To select, from the maximum position, turn the knob anticlockwise. To turn off the burner turn the knob clockwise to bring it in line with the • symbol.

Electronic ignition for the gas burners ★

To turn on the desired burner, press in the corresponding knob and turn anticlockwise to the

maximum position 🔥. Sparks will start the flame. Continue to hold it in for a second or two, until the safety device warms up.

Warning: if burner flame is accidentally extinguished, turn the knob to the off position, and wait at least 1 minute before attempting to relight.

Models equipped with a safety device on gas burners on the hob

These models may be identified by the presence of the safety device on the burner (see detail H).

Important: the burners on the hob are equipped with a gas safety device - after ignition, keep the knob depressed for about 2 seconds to allow the gas to continue to flow, until the thermocouple heats up. The safety device will automatically cut off the hob gas supply, if a flame accidentally blows out.

Tips for using the burners

For best performance, do not forget:

- use appropriately-sized pots for each burner (see table) so that the flames do not extend beyond the bottom of the cookware.
- use only flat bottom pots.

- turn the knob to the minimum position when contents come to the boil.
- Always use pots with lids.

Burners	Container diameter (cm)
Rapid	24-26
Semi-rapid	16-20
Auxiliary	10-14
Triple Crown	24-26

Note: For models equipped with a small metal support grid, use it on the auxiliary burner for pans with diameter less than 12 cm.

OVEN

The "7 Cooks" oven combines in one unit the advantages of a natural convection oven (static) with those of a modern fan-assisted oven (ventilated).

It is an extremely powerful device that allows you to choose easily and safely between 7 cooking modes. To select the programme or oven mode, use knob "L" on the control panel.

Warning: Before first use, run the oven empty with the door closed for at least half an hour, setting the temperature to maximum. Then turn it off, open the door and ventilate the room. The smell that emerges during this operation is due to the evaporation of the products used to protect the oven during the time between manufacture and installation.

Deactivation of "Demo Mode"

If the screen should display the message "DEMO ON", set knob "L" to 0 and then press in succession buttons "1" to "6" to return the unit to operation mode.


Setting the time on the digital clock

Setting the time is possible only when knob "L" is positioned at 0.

After connection to power, or after a power outage, you can reset the time by pressing button "2" until the screen displays the time, and then adjust by using the buttons + and/or -.

TIMER (minute minder):

Remember that the timer does not control the start or stop the oven, but only beeps when the time has elapsed. It is just a minute minder. To stop the beep alarm, press any key. To set the timer, press button "2" and proceed to adjust using the buttons + and / or -.

The  icon will remind you that the timer is activated.

When the time set expires, an audible signal will be heard, which will stop after a minute or pressing any key.

Note: If the display shows "end" the timer is not selectable.

OVEN LIGHT

When the oven is off, you can turn the oven light on or off at any time by pressing "1" or by opening the door. It remains on, when cooking is in progress.


Cooling System

To obtain a cooler exterior, some models are equipped with a cooling system that sends air outside through a slit located between the panel and the oven door.


Note: the fan continues to run after you stop the oven until it has cooled down sufficiently, except when in "Fast cooking" and "Patisserie" modes.


Warning: this unit has a diagnosis system that can detect any defects in operation. The user is informed by messages like "Er xy" (where xy is a number between 01 and 99). In this case, please call the helpdesk because your oven is not working.

USING THE OVEN

Note: When the oven door is locked (for example, when a FAST CLEAN has just ended), it is because it is dangerous to open the door because the temperature inside the oven is too high. The screen indicates this condition by displaying the message "HOT". Cooking may be resumed after the locked symbol "key"  disappears from the display. This just means you have to wait a while.

Turn the "L" button to select the desired cooking program.

For most settings, the oven will immediately go into preheating mode during which the icon  will flash on the display. Also displayed is the cooking temperature initially selected by the associated program: if this temperature is not the one you want, you can change it by using knob "M".

Once preheating is completed, three beeps sound and the icon  remains permanently lit. The oven is now at baking temperature and you can start cooking your food.

Note: for functions FAST COOKING and GRILL, there is no preheating period so this does not happen - there is no indication that the oven has reached a set temperature.

Remember that during cooking, you can always:

- Modify the program using button "L" ;
- Change the temperature with the help of button "M";
- set the Program duration and time of end of cooking (see section "How to program cooking").
- interrupt/stop cooking at any time by returning button "L" to position 0.
- set or reset the timer.

Caution: Install the broiler pan on the bottom-most shelf to collect fats and juices only when grilling (broiling) or using the rotisserie (that is, for GRILL or GRATIN settings). For other methods of cooking never use the bottom shelf, because the bottom elements are on. Never place objects on the

floor of the oven, you risk damaging the finish. Always place your cookware (casserole dishes, pyrex dishes, aluminum baking tins, etc.) on the rack provided and mount the rack on slots 2, 3, or 4, inside the oven.



TRADITIONAL OVEN

Temperature range for knob "M": Between 40 °C and 250 °C.

This setting activates two elements (lower and upper) but no fan. This is the traditional oven used by your grandmother, but redesigned to give exceptional heating and to save electricity. Nothing equals this mode when it comes to cooking traditional garnished dishes such as pork spare-ribs with cabbage, Spanish cod, stockfish with potatoes, veal with rice, etc. You will get equally excellent results for your beef or veal dishes such as braised beef, stew, goulash, venison, ham, pork loin etc ... that require slow cooking and frequent addition of liquid. This is also the recommended setting for cooking cakes, fruit stews and casseroles with lid on. When using the oven, cook only on one level for better heat distribution. Choose the level that allows you to best balance the amount of heat from the ceiling and the floor of the oven. Choose to bake high or low in the oven, depending on whether you need more heat from the ceiling or the floor.



MULTILEVEL OVEN

Temperature range for knob "M": Between 40 °C and 250 °C.

This setting activates in an alternating fashion, the heating elements and the fan. The aim is to get heating that is constant and evenly distributed throughout the oven, so that the hot air cooks and browns uniformly at all points. You can bake various dishes at the same time, provided they are to be cooked at the same temperature. To cook simultaneously on 2 levels, follow the guidance provided in the section "Simultaneous cooking on multiple levels". This is the function that best fits gratin dishes or prolonged cooking such as lasagne, pasta, casseroles, roast chicken, roast potatoes, etc ...

Choosing lower temperatures, possible here due to the even distribution of heat, means you will get juicier roast meat that is more tender with less weight loss during cooking. The MULTILEVEL setting is a wonder for cooking fish, which, thanks to a lower intake of condiment, looks good and tastes great. You'll also get excellent results when cooking vegetables: zucchini, eggplant, peppers, tomatoes etc..

Desserts: suddenly, you will succeed with your cakes.

The "MULTILEVEL" setting, at a temperature of 80 °C, can also be used to thaw meat quickly, red or white, and frozen bread. To thaw more delicate foods, select a temperature of 60 °C or use cold air circulation by moving the selector temperature to 0 °C.



GRILL

Positions for thermostat knob "M": 50%, 75%, 100%.

This setting turns on the upper heating element and the rotisserie.

The high temperature and direct grilling can sear the food surface so that it retains its juices and remains tender. Broiling is particularly recommended for dishes that require a high temperature at their surface: veal chops and beef steaks, fillets, hamburgers, etc..

Cooking with the oven door closed:

You can find examples of this in the section "Tips for cooking."

Note: when you turn knob "M", the screen will display three energy levels, the minimum level (50%), intermediate (75%) and maximum (100%). Mostly you'll use maximum.



GRATIN

Temperature range for knob "M": Between 40 °C and 250 °C.

This setting turns on the upper heating element, the fan, and the rotisserie. Unidirectional thermal radiation is added to hot air circulation for a uniform distribution of heat in the oven. This setting is more likely to brown your food surface and gives greater penetration of heat. It is ideal for cooking skewers of meat and vegetables, sausages, pork chops, lamb chops, chicken Crepaudine (grilled chicken), quail with sage, pork etc ... When cooking with the "gratin" setting, keep the oven door closed and select a temperature up to 200 °C

The "gratin" style is without parallel for cooking sliced grouper, tuna, swordfish, stuffed squid, etc ...



PIZZA OVEN

Temperature range for knob "M": Between 40 °C and 250 °C.

This setting switches on the lower elements, the circular heating elements, and the fan. This combination allows a rapid buildup in temperature thanks to its very high power (2800 W), the heat contribution being greater, low down in the oven, in this setting.

This function "pizza oven" is particularly suitable for dishes that require a very large amount of heat, such as pizza and large roasts. Use only one broiler pan or rack at a time. Otherwise, switch them halfway through the cooking time.



PÂTISSERIE (PASTRY) OVEN

Temperature range for knob "M": Between 40 °C and 250 °C.

This setting reduces power to the heating element and fan, to get a gentle and uniform heat inside the oven. This programme is particularly suitable for cooking delicate foods such as cakes and certain canapés on 3 levels simultaneously. Some examples: cabbage, cookies, friands, cake rolls, vegetables au gratin, etc ...



RAPID COOK (Fast cook)

Temperature range for knob "M": Between 40 °C and 250 °C.

This setting switches on all of the heating elements and the fan for a constant uniform heat inside the oven. This programme is particularly suitable for fast heating (with no need to preheat the oven) of ready-made meals (eg frozen or pre-cooked) and of some "home-made dishes".

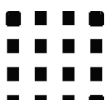
When "fast cooking" you will get excellent results using only a single level (the 2nd up from the bottom), see the table "Tips for cooking."



THAWING OVEN

Position of thermostat knob "M": any.

With this setting, the fan at the bottom of the oven circulates air at room temperature around the food. This function is suitable for thawing any type of food, but is particularly suitable for delicate foods that are best not heated, such as for example: vacherin (a rich, creamy, cow's milk cheese), cream-cakes, and fruit-cakes. Thawing time is almost halved. For meat, fish or bread, thawing might be better done using the "MULTILEVEL" setting with a temperature of 80° - 100°C.



AUTOMATIC CLEANING - FAST CLEAN

This is a built-in way to clean the oven, using its pyrolytic function. This works by heating it to very high temperatures where any food on the inside surface is turned to ash, which can be wiped away once the oven cools. The oven door will lock, for safety, until the cleaning cycle is finished. For more information about fast clean, See "Automatic Cleaning - fast clean".

RECOVERY FROM A POWER OUTAGE

Provided that the temperature inside the oven has not fallen below a threshold value, a special system allows you to resume cooking/pyrolysis from the moment it was interrupted by a power failure. Remember that this function will be disabled if you move the buttons "L" and/or "M" during a power outage. Once cooking/pyrolysis ends, do not forget to reset the time, if you wish.

NOTE

However, for security reasons, programming for any cooking/pyrolysis that has not yet started is lost when the power returns.

How to program cooking

Programming cooking duration and/or cooking stop time must be done AFTER you have selected the desired cooking programme (Traditional, Multilevel, Grill, etc).

Programming cooking duration

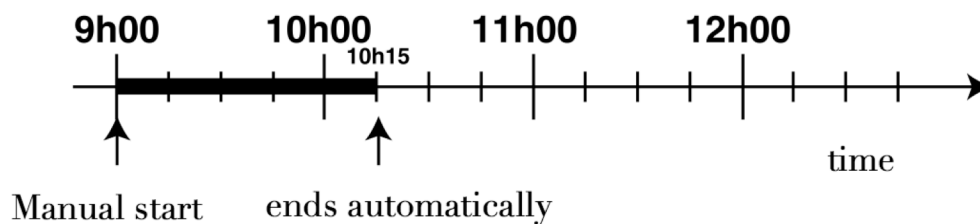
Press "4" and adjust cooking duration by pressing + and -. To store your selection, press "4" again, and the screen will display, in alternating succession, the temperature that you have selected (which you can change using the "M" button) and the time remaining before cooking ends.

Once this time has elapsed, the screen will display "end" and a series of beeps will indicate that cooking is finished.

- Press any key to stop the alarm.
- Turn knob "L" to 0 to remove the inscription "end".

Example:

It is 9:00 am and desired cooking duration is 1 hour 15 minutes. Cooking will stop automatically at 10:15.



Programming when cooking is to stop:

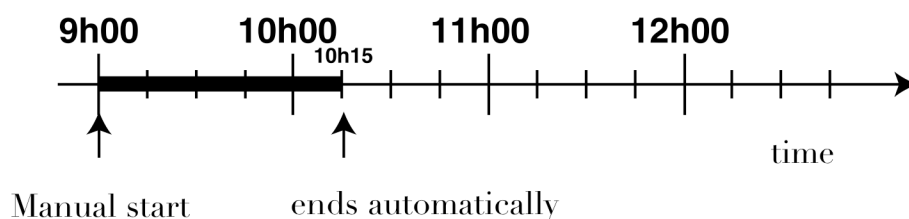
Press the "3" key and adjust the end time by pressing + and -. To store your selection, press the "3" button again. The screen will display in repeating succession, the selected temperature and the time remaining before the end of cooking.

When the end of the cooking time is reached as previously selected, the display shows "end" and a series of beeps will indicate that cooking is finished.

- Press any key to stop the alarm.
- Turn knob "L" to 0 to remove the inscription "end".

Example:

It is 9:00 am and you set the end time of cooking to 10:15. Cooking then has a duration of 1 hour 15 minutes.

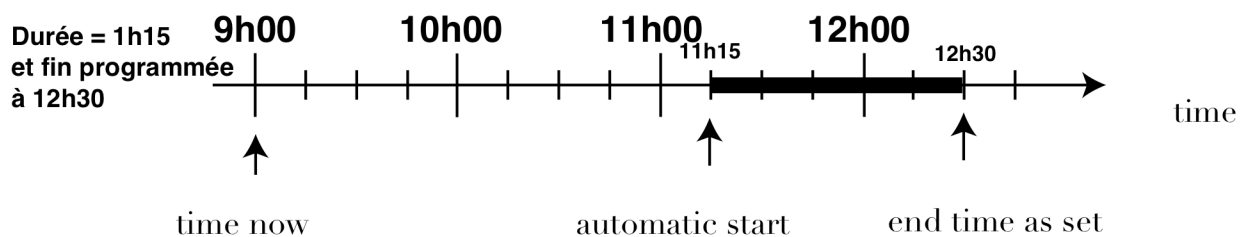


Programming delayed cooking:

Press "4" to set cooking duration, and adjust by pressing + and -. To store your selection, press "4" again. The screen will display on a rotating basis the temperature and time selected previously. Next press "3" to set the time at which the oven is to turn off, and adjust the end of cooking time by using the keys + and -. To store your selection, press the "3" button once again. The screen will display in alternating fashion, the end time and the cooking temperature. This combination (first setting the duration, then the end time) means the start time is automatically now set to be the end time minus the duration of cooking.

Example:

It is 9:00 am and you programme a cooking time duration of 1 hour and 15 minutes, and a cooking end time of 12:30 pm. Cooking will automatically start at 11:15.



The icon "A" will remind you that you have programmed the duration and/or end-time of cooking.

To cancel programming:

To cancel programming effected, turn the "L" button to the "0" position.

AUTOMATIC FAST CLEAN (Pyrolytic Function)

When you activate the fast clean programme, the temperature inside the oven reaches 500 °C which is the temperature required to turn food residues to ash. You will likely see through the glass oven door, small particles flashing when they catch fire on touching the elements: this is due to instantaneous combustion, a very normal phenomenon and quite safe.

Precautions to take before pyrolysis:

- 1 - Be sure to wipe up any excess spilt food, with a damp sponge. It is highly inadvisable to use detergents or any other oven cleaning products.
- 2 - Remove all accessories - rack, pans, trays, spit/roisserie. They are not designed to withstand such high temperatures. In addition, some of them interfere with pyrolysis by impeding the flow of heat from the sides. Accessories can be easily cleaned as everyday crockery, and may be put into the dishwasher.
- 3 - Do not place towels on the oven handle during fast clean.

WARNING: during pyrolysis the outer surfaces of the oven can become extremely hot. Keep children away.

How to activate fast clean:

- Close the door.



- Move the M selector to

- To set the duration and/or the final hour of fast clean, follow the instructions in the section "Programming Fast clean" that appears later in this manual. Remember that you can choose a duration between 60 and 120 minutes depending on how soiled your oven is.

SAFETY:

While the oven temperature is very high, the oven is equipped with the following safety features:

- The door is automatically locked when the temperature reaches high values to avoid any fire risk.
- the heating elements are no longer under tension, as a preventive in case an abnormal event occurs.
- Once the door is locked, it is no longer possible to make any changes in the selection of duration and end time.
- When, in the vicinity of the electrical components of the oven, the temperature reaches an unsafe value, the mode "Fast clean" can not be launched. The display will show the message "HOT". Wait until the cooling fan system is off before trying to start "Fast clean."

What happens at the end of pyrolysis?

At the end of pyrolysis, the display indicates "end" and a beep sounds. To stop the beep, just press any key. To remove the display "end", move the lever "L" to "0".

To open the door, you must wait until the oven temperature goes down to an acceptable level. You will then see deposits of white powder on the floor and on the walls of the oven. Remove them with a damp cloth, once the oven is completely cooled.

If you want to take advantage of the accumulated heat to immediately start cooking, it is not necessary to wait for the oven to cool and remove the ash. Just start using it with the ash in place. These ash powders are very safe near cooking food.

Warning: to optimize the performance and longevity of your device, we advise you not to use the gas hobs while the oven is self-cleaning.

PROGRAMMING FAST CLEAN

Set the duration and/or end time of the fast clean program after you have selected the fast clean function, during the first 10 minutes of operation.

Programming the duration of fast clean:

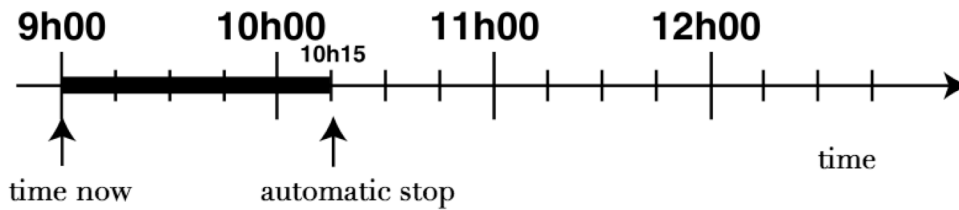
Press "4" and adjust the duration by pressing + and -. To save your selection, press "4" again. The screen will display the remaining time until the end of the fast clean.

Once this time has elapsed, the screen will display "end" and a series of beeps will sound to indicate that the cleaning cycle is finished.

- Press any key to stop the beeps.
- Turn knob "L" to 0 to make "end" disappear.

Example:

It is 9:00 am and a period of fast clean 1 hour 15 minutes. Fast clean cycle will stop automatically at 10:15.



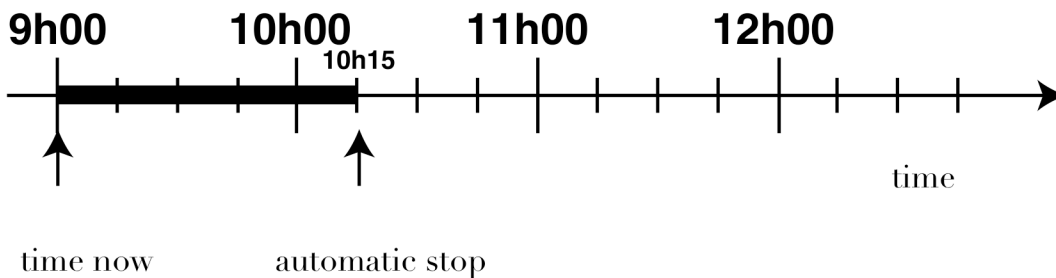
Setting the end time for fast clean:

Press the "3" key and adjust the time by pressing + and -. To save your selection, press the "3" button again. The screen will display the remaining time until the end of the fast clean program. When fast clean is finished, the display will indicate "end" and a series of beeps will sound.

- Press any key to stop the ring.
- Turn knob "L" to 0 to make it disappear

Example:

It is 9:00 am and the end time of 10:15 is set for the fast clean cycle. The fast clean will be for 1 hour 15 minutes.

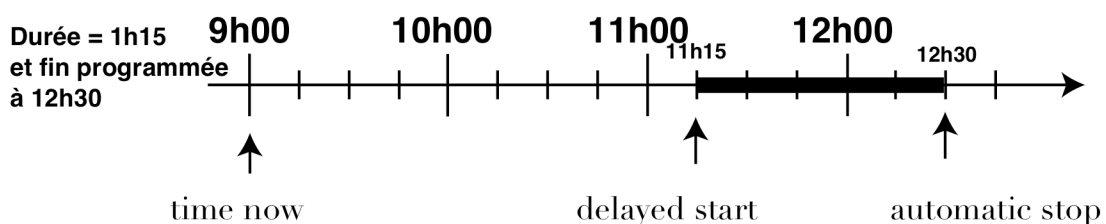


Programming a delayed fast clean:

Press "4" and adjust the time by pressing + and -. To save your selection and display on the screen, press "4" again. Now press "3" and adjust the end of cleaning time using the keys + and -. To save your selection, press the "3" button again. The screen will display, in turn, the end of the heating, and the selected time of duration for cleaning.

Example:

It is 9:00 am and you set a duration of 1 hour 15 minutes fast clean and an end time of 12:30. The fast clean cycle will then automatically start at 11:15.



The A icon will remind you that you programmed the duration and/or end time of the fast clean cycle.

To cancel programming: turn the "L" knob to the "0" position.




DO NOT WORRY IF:


- 1 at the beginning of a fast clean cycle, the cooling system operates at low speed;
- 2 during Fast Clean the circuit breaker in your electrical installation trips due to overloading the current (too many electrical appliances running at the same time);
- 3 the oven door is locked during Fast Clean: This is an additional security feature, the door will not unlock until after the oven is completely cooled;
- 4 after a Fast Clean cycle, small spots remain in the oven: it helps to remove the biggest spills before starting self-cleaning with a damp cloth, and select a duration suited to the degree of soiling of the oven;
- 5 once cooking is finished, the fan continues for a time: this is usual, to cool the oven;
- 6 in grill mode, the upper element does not remain permanently lit (does not always glow red) - its operation is controlled by a thermostat;
- 7 steam escapes when you open the door during cooking;
- 8 water droplets or steam condenses inside the oven when you leave your food in the oven after cooking

Useful tips for cooking

This oven offers many cooking possibilities, appropriate to each type of food. The following notes are therefore only indicative, you can build upon them by using your own personal experience.

Simultaneous cooking on multiple levels:

Only the "patisserie" (pastry)  or "multilevel"  programmes allow you to do this. For cooking delicate meals on several levels, use the "patisserie"  program that allows you to cook simultaneously on three levels (1st, 3rd and 5th). You can find examples of this in the "Tips for cooking."

For other cooking on several levels, use the "multilevel"  setting, taking into account the following advice:

- The oven has 5 levels. Two of the three middle levels are the ones most often indicated for fan-assisted cooking. The uppermost and bottom-most of the levels are directly struck by the heat, so this can burn delicate dishes;

- Use preferably the 2nd and 4th levels from the bottom when cooking two dishes that require more heat. If you cook a roast (e.g. meat) at the same time as other dishes, put the roast meat on the second level and your more delicate dishes up on the 4th;
- When cooking dishes which simultaneously require different times and temperatures, choose an intermediate temperature, bake the more delicate dish on the 4th level and take the dish that requires the least time out of the oven first.
- Use the broiler pan on the lower level and the grid on the upper level;


Using the program "Fast Cook":



Functional, fast and convenient for all those who use "prepared" food (e.g. frozen or precooked), and many other foods. Be sure to consult the table "Tips for cooking."

Using the grill:

The oven "7 Cooks" offers several modes for cooking barbecue.

Use the "grill" programme  with the door closed, and place the food in the middle of the rack at the 3rd or 4th level up from the bottom.

Place the broiler pan that came with the unit on the first level to collect fats and / or juice. When using this function, it is recommended to select the maximum energy level 100%, even though it is possible to select a lower level simply by regulating the thermostat knob "M" to the desired level.

The "Gratin" program,



which is only to be used with a closed door, is extremely useful for fast grilling. The heat produced by the grill, well distributed, can brown the surface and bake through under the surface at the same time.

You can use it to complete cooking foods that need a browned surface, it is ideal for example to brown your pasta gratin at the end of cooking.

When you select this function, place the rack on the second or third level up from the bottom (see cooking table) and place a broiler pan on the first level up from the bottom to collect fat and prevent the formation of smoke.

Important: for cooking using the "Gratin" programme, do keep the oven door closed, you will get better results and you will make energy savings (about 10%).

When using this function, we recommend that you adjust your thermostat to 200 °C, so that the grill whose operation is based on the emission in the infrared will be more efficient. This does not however stop you from using lower temperatures, which you can select by using the thermostat control.

For cooking barbecue, place the rack on the uppermost level (see cooking table) and place the broiler pan provided on the first (bottom-most) level to collect fat and prevent the formation of smoke.

Cooking Pastry and Cakes:

Always wait until the oven is hot before putting in your cake. Do not open the door during baking as your cake might collapse.

In general:


If pastry ends up too dry:
Next time, program a temperature that is 10 °C higher and shorten the cooking time.
If the cake collapses:
Use less liquid or lower the temperature by 10 °C.
Cake is too dark on top:
Bake it at a lower level, select a lower temperature and cook longer.
Thoroughly cooked on the outside, but sticky on the inside:
Use less liquid, lower the temperature, increase the cooking time.
The cake does not easily decant:
Grease well and flour your mold it a bit or use cooking paper.
"I baked on several levels (using the fan) but I did not get the same cooking results every time."
Select a lower temperature. It cannot be said that food cooked at the same time should necessarily come out at the same time.

Cooking pizza



For good pizza baking use the "Pizza oven" setting:

- Preheat the oven for at least 10 minutes
- Use a lightweight aluminum plate, place it on the oven rack. Use of the broiler pan extends the cooking time and makes it difficult to get crisp pizza.
- Do not open the oven too often during cooking
- If your pizzas have lots of topping (like "capricciosa", "quattro stagioni"), do not add the mozzarella until halfway through cooking.
- If you simultaneously bake several pizzas (on 2 levels) it is better to use the

“multilevel” setting , as otherwise (under the "pizza oven" setting) the pizza on top will cook more rapidly.

Cooking fish and meat:

For white meats, poultry and fish use temperatures between 180 °C and 200 °C.








For red meat to brown on the outside and keep juicy inside, initially select a high temperature (200 °C-220 °C) for a short time and then decrease it afterwards.

In general, for a larger roast, you should choose a lower temperature and a longer cooking time.

Place the meat on the middle of the rack and place the broiler pan underneath to catch the fat.

Place the rack in the oven at a height such that the meat is right in the centre of the oven. If you want more heat to come from below the roast, choose a lower tier. For savory roasts (especially duck and game) bard your meat with bacon, fat or a little salt, making sure the bards are at the upper surface of the meat when you bake. ("Barding" a roast means to make small cuts, and push bacon or fat or salt into the cuts).

Cooking Tips

Sélection choisie	Type d'aliment	Wt (kg)	Rack position up from bottom	Preheat Time	Température	Cooking Time (mins)
1 Traditionnel 	Duck	1	3	15	200	65-75
	Roast veal or beef	1	3	15	200	70-75
	Roast pork	1	3	15	200	70-80
	Pastries	-	3	15	180	15-20
			1	3	15	180
2 Pâtisserie 	pies	0.5	3	15	180	20-30
	Fruit tart	1	2/3	15	180	40-45
	Plum cake	0.7	3	15	180	40-50
	Genoise (sponge cake)	0.5	3	15	160	25-30
	Crepes stuffed (on 2 levels.)	1.2	2-4	15	200	30-35
		0.6	2-4	15	190	20-25
	Small cakes (on 2 levels)	0.4	2-4	15	210	15-20
		0.7	1-3-5	15	180	20-25
	Cheese puffs (on 2 levels)	0.7	1-3-5	15	180	20-25
	0.5	1-3-5	15	90	180	
3 Cuisson rapide 	Frozen pizza	0.3	2	-	Max	12
		0.4	2	-	200	20
	zucchini and shrimp pastry	0.5	2	-	220	30-35
		0.3	2	-	200	25
	Spinach & Feta Filo parcels	0.5	2	-	200	35
		0.4	2	-	180	25-30
	lasagna	0.4	2	-	220	15-20
	Precooked Golden chicken	0.4	2	-	200	20-25
	Fresh Food Biscuits (short pastry)	0.3	2	-	200	15-18
		0.6	2	-	180	45
	0.2	2	-	210	10-12	
4 Multicuisson 	Pizza (sur 2 niveaux)	1	2-4	15	230	15-20
	Lasagnes	1	3	10	180	30-35
	Agneau	1	2	10	180	40-45
	Poulet rôti + pommes de terre	1+1	2-4	15	200	60-70
	Maquereau	1	2	10	180	30-35
	Plum-cake	1	2	10	170	40-50
	Choux à la crème (su 2niv.)	0.5	2-4	10	190	20-25
	Biscuits (sur 2 niveaux)	0.5	2-4	10	180	10-15
	Génoise (sur 1 niveau)	0.5	2	10	170	15-20
	Génoise (sur 2 niveaux)	1.0	2-4	10	170	20-25
	Tartes salées	1.5	3	15	200	25-30
	5 Pizza 	Pizza	0.5	3	15	220
Rôti de veau ou de bœuf		1	2	10	220	25-30
Poulet		1	2/3	10	180	60-70
6 Gril 	Soles et seiches	1	4	-	5	8-10
	Brochettes de calmars et de crevettes	1	4	-	5	6-8
	Tranches de colin	1	4	-	5	10
	Légumes grillés	1	3/4	-	5	10-15
	Steaks de veau	1	4	-	5	15-20
	Côtelettes	1	4	-	5	15-20
	Hamburgers	1	4	-	5	7-10
	Maquereaux	1	4	-	5	15-20
	Croque-monsieur	n.° 4	4	-	5	2-3
7 Gratin 	Poulet grillé	1.5	3	10	200	55-60
	Seiches	1.5	3	10	200	30-35

SUMMARY:



Traditional oven uses top and bottom elements, no fan



Multilevel oven uses elements and fan, but gently, and aims for an even and constant heat



Grill uses the top element and rotisserie



Gratin is Grill plus the fan



Pizza oven uses lower elements plus the fan. Heat is low in the oven.



Pastry oven uses reduced power to elements and fan, for gentle and even heating.



fast cook uses all elements and the fan, and aims for fast and even heating.



Thaw is fan only, and circulates room temperature air to speed up defrosting

Routine maintenance and servicing of the stove

Before maintaining or cleaning, disconnect the power supply to the stove. To prolong the life of your appliance, clean it frequently, and do not forget that:

- steam cleaners should not be used;
- enamelled parts and the self-cleaning panels, if any, should be washed with warm water, avoiding any use of abrasive powders and corrosive substances which could damage them (don't use oven cleaners);
- the oven should be cleaned frequently, when it is still warm, with hot water with a little detergent.

Rinse and wipe gently;

- burner caps should be washed frequently in hot water with detergent, carefully removing any encrustations.

- in the case of ranges with automatic ignition, clean the instant electronic ignition devices thoroughly and frequently, and check that gas outlet flame spreaders are not blocked;

- stains can form on the stainless steel if it stays too long in contact with very hard water or harsh detergents (containing phosphorous). It is advisable to rinse and wipe dry after cleaning. In addition, wipe away any excess water.

- Clean the glass cover (if the oven has one) with hot water, do not use abrasive cloths or abrasive materials.

NB: do not lower the lid while the gas burners are hot. Wipe off any liquids that may be on the front cover before lifting it up.

Important: check periodically the state of the hose connecting the gas and replace it as soon as you notice any abnormality, it is necessary anyway to change this once a year.

Replacing the oven light:

- First, disconnect the oven from the electricity, by unplugging it or by switching it off
- Use a narrow, flat object (screwdriver, spoon handle, ...), remove the glass cover over the oven light.
- Unscrew the lamp and replace with a lamp of the same type:
 - Voltage 230/240 W - 15 W power
 - Cap E 14
- Replace the glass cover, taking care to properly reposition the gasket.

Maintenance of gas control dials

It may happen that after a certain time, a tap stops working or turns with difficulty. Then it should be replaced. Note: This operation must be performed by a technician authorized by the manufacturer.

Indesit Company,
Viale Aristide Merloni, 47
60044 Fabriano (AN) Italy
Tel. +39 0732 6611
www.indesitcompany.com