Oven functions

Depending on your model, you may only have some of these functions.

**OVEN LAMP**

Only the oven light comes on. It remains on in all the cooking functions.

**BAKE**

This is the traditional method of baking. It is best to bake on only one shelf at a time in this function. Ideal for large cakes and dishes that bake for several hours.

**GRILL**

Use with the oven door closed and the temperature set no higher than 225°C. For best results, use the topmost shelf position when you want quick browning (e.g., toast).

**DEFROST**

Only the oven fan comes on. Use with the temperature set to off (0). The fan circulates air around the oven, speeding up the defrosting process by approximately 30%.
This function is not for cooking food.

FAN FORCED
Great for multi-shelf cooking. The consistent temperature ensures baking is well risen. Cookies are crisp on the outside and chewy in the middle, meat and poultry are deliciously browned and sizzling while remaining juicy and tender.

FAN GRILL
Use with the oven door closed and the temperature set no higher than 220°C. Ideal for roasting tender cuts of meat and poultry. Use the lower shelf positions for larger items eg a whole chicken.

OR

WARM
Use this function to keep cooked food hot and to warm plates and serving dishes. To reheat food from cold, set the temperature to 150°C and reduce it to 70-100°C only when the food is piping hot. Note: this function is not for cooking food and the temperature cannot be set higher than 150°C.
FAN BAKE

Ideal for dishes like lasagne that need to brown on top and also single trays of small cakes or biscuits that bake in less than an hour.

Safe food handling: leave food in the oven for as short a time as possible before and after cooking or defrosting. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.

Notes on baking:

- Preheat the oven before baking.
- Do not place anything, including water, ice or aluminium foil on the oven floor.
- Remove the fat filter before baking (some models only).

Using the fat filter (some models only)

- Use the fat filter only when roasting meat and poultry on Fan Bake, Fan Grill or Fan Forced. It helps to keep your oven clean and reduces splatter and smoking.
- Clean the fat filter after every use. See ‘Care and cleaning’.
- Remove the fat filter before baking: gripping the top flap, slide up to unhook it from the rear panel.
- To replace the fat filter: align with the circle in the rear panel, then slide down to hook into place.

If the fat filter is not cleaned after every use, the grease build-up will block and shorten the life of the fan element.
Fig. 14 Removing and replacing the fat filter