

Control panel



1. Oven function dial/'off' position
2. Oven light
3. Top heat + bottom heat
4. Bottom heat
5. Top heat
6. Small grill
7. Large grill
8. Temperature dial
9. Oven thermostat indicator light






Using the oven

The oven has 5 functions. Consult the table to select the correct oven function for the dish.

1. Place the dish in the oven.
For most dishes you should first preheat the oven.
2. Turn the 'oven function dial' to the desired setting.
The oven light switches on.
3. Set the oven to the desired temperature using the 'temperature dial' (between 50—250°C)
The thermostat indicator light comes on. The indicator light will switch off as soon as the oven is at temperature and will light again as soon the oven has heated up.

Oven settings

Use the table to select the right oven function. Also consult the cooking instructions on the food packaging.

Function	Description	Recommended temp. °C
	Top heat + bottom heat <ul style="list-style-type: none"> • The dish is heated by the heating elements at the top and bottom of the oven space. • This function is suitable for traditional baking and roasting. 	200
	Bottom heat <ul style="list-style-type: none"> • The dish is heated by the bottom heating element. Switch on this setting just before the end of the baking or roasting time. • This function is used for dishes that require a bottom crust or browning. 	160
	Top heat <ul style="list-style-type: none"> • The dish is heated by the top heating element. • This function is used to brown the tops of dishes. 	150
	Grill <ul style="list-style-type: none"> • The dish is heated by the inner grill element. • This function can be used for welsh rarebit, for toasting bread and frying sausages. 	210
	Large grill <ul style="list-style-type: none"> • The dish is heated by the large grill element. • This function is used for dishes and baked food that require browning. 	210

Solving problems

Try the solutions below if you have problems with the oven. When the oven still doesn't work normally, please contact the reception.

Problem	Solution
The food is not cooked.	<ul style="list-style-type: none"> • Close the door • Check whether a fuse has blown and whether a circuit breaker has been activated. Please contact the reception.
Food is overcooked or undercooked.	<ul style="list-style-type: none"> • Check whether the temperature has been set.
There is condensation on the interior of the oven.	<ul style="list-style-type: none"> • This is normal. Wipe the oven clean after use.
The fan keeps working after the oven is switched off.	<ul style="list-style-type: none"> • This is normal. Once the oven has been switched off, the cooling fan may continue to run for a little while.