

8		50	170	240 (230 con dim. 90)	Top heat Top heat active, for keeping food warm
9		50	220	240	Conventional grill Grill active, ideal for toasting, browning and grilling
10		50	200	240	Fanned grilling Top heat and fan, ideal for steaks, hamburgers, chicken pieces or breasts
11		50	240	250	Grill and top heat Inner and outer top elements, ideal for heating up fast
12		50	240	250	Grill, top heat and fan Inner and outer top elements, ideal for fast cooking of pizzas or steaks

MODE		T. MIN.	PRE-SET (°C)	T. MAX. (°C)	NAME:
1		35	def	60	Defrost Fan active to defrost foods. If temperature increased, bottom heat is activated
2		50	180	250	Fan oven cooking Circular heating element and fan, suitable for cooking an entire dinner, saving energy and
3		50	200	280	Special cooking Bottom heat and fan, suitable for soufflés and pizzas
4		50	200	280	Special cooking Top heat and fan
5		50	180	250	Cooking Top and bottom heat active, the most commonly used function
6		50	180	260	Conventional cooking Top and bottom heat and fan active, used for baking
7		50	170	240	Bottom heat active, for keeping food warm