

# GORENJE

## BUILT-IN OVEN

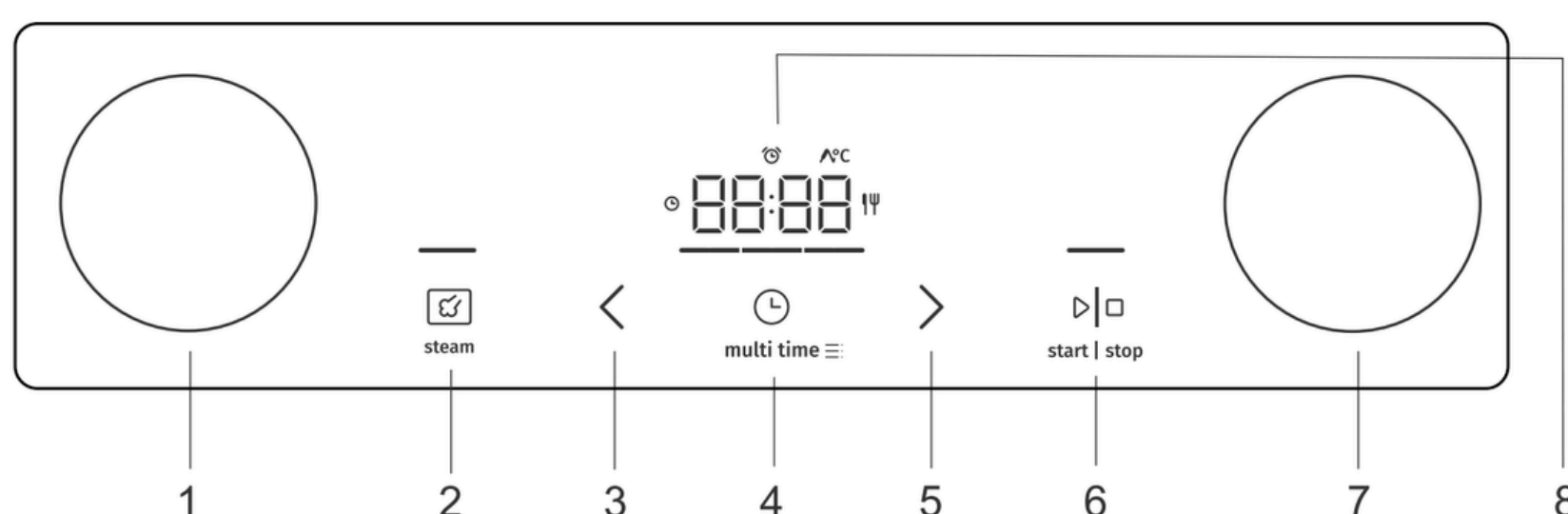
### Quick User Guide



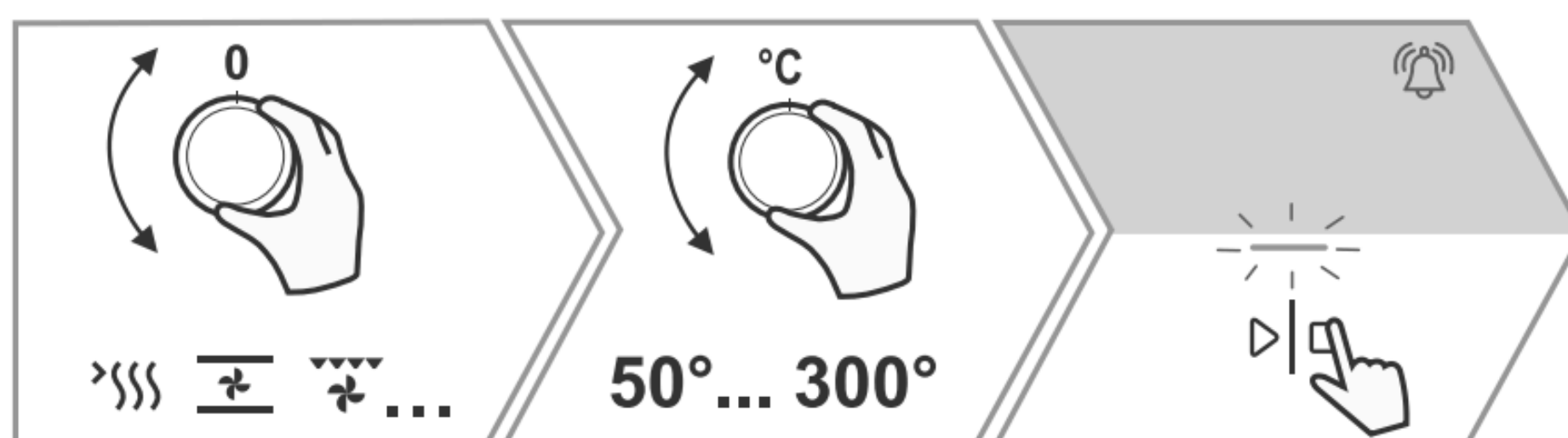
### OPERATING THE APPLIANCE

You can change the selected setting by touching the keys < or >. Confirm the desired setting by pressing **start/stop**.

1. System selector knob
2. Steam injection key, cancel or back key
3. Value decrease key
4. Timer function and settings key
5. Value increase key
6. Start/stop key
7. Temperature settings knob
8. Display










### SELECTING THE BASIC BAKING SETTINGS



| Symbol | Use  |
|--------|--|
| >>)))  | <b>QUICK PREHEATING OF THE OVEN</b><br>To reach the set temperature as quickly as possible. When the oven is preheated to the set temperature, a short beep will sound and the dash below the clock will light up. Then you can select the system setting you want to use to prepare the food. This function is not suitable for baking. |
| +      | <b>TOP AND BOTTOM HEATER WITH FAN<sup>1)</sup></b><br>For even baking of food on a single rack, and for making soufflés.   |
| +      | <b>LARGE GRILL WITH FAN<sup>1)</sup></b><br>For roasting poultry and larger cuts of meat under a broiler.  |
| +      | <b>INTENSIVE BAKING (AIR FRY)<sup>1)</sup></b><br>This cooking method results in a crunchy crust without added fat. This is a healthy version of fast-food frying, with fewer calories in the cooked food. Suitable for smaller cuts of meat, fish, vegetables, and frozen products ready for frying (French fries, chicken nuggets).    |
|        | <b>HOT AIR</b><br>For roasting meat and vegetables or baking pastry.   |
|        | <b>TOP AND BOTTOM HEATER</b><br>Use this system for conventional baking on a single rack, making soufflés, and baking at low temperatures (slow cooking).  |

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| Symbol  | Use  |
|---|--|
|    | <p><b>LARGE GRILL</b></p> <p>Use this system to grill large amounts of flat-shaped food like toast, open sandwiches, grill sausages, fish, skewers etc., as well as for cooking au gratin and for browning the crust. The heaters mounted on the top of the oven cavity evenly heat the entire surface.</p> <p>Maximum allowed temperature is 240 °C.</p>                                    |
|    | <p><b>SLOW BAKING</b> <sup>2)</sup></p> <p>For gentle, slow and even cooking of meat, fish and pastry on a single rack. This cooking method will leave the meat with a higher water content, making it juicier and more tender, while pastry will be evenly browned/baked. This system is used in the temperature range between 140 °C and 220 °C.</p>                                       |
|    | <p><b>PIZZA SYSTEM</b></p> <p>This system is optimal for baking homemade pizza and pastry with higher water content. Use it to bake on a single rack, when you want the food to be done faster and to be crunchy.</p>  |
|    | <p><b>BAKING FROZEN FOOD</b></p> <p>This method allows baking frozen food in a shorter period of time without pre-heating. Optimum for pre-baked frozen products (bakery products, croissants, lasagne, French fries, chicken nuggets), meat and vegetables.</p>   |
|  | <p><b>DEFROSTING</b></p> <p>Use this function for controlled defrosting of frozen food (cakes, pastry, bread, rolls, and deep-frozen fruit). During the defrosting process, turn the pieces of food over, stir the food, and separate any chunks that are frozen together. For microbiological safety, we recommend slowly defrosting meat and other delicate foods in the refrigerator.</p> |
|  | <p><b>AQUA CLEAN</b></p> <p>This program makes it easier to remove any stains from inside the oven.</p>  |
|  | <p><b>OVEN LIGHT</b></p> <p>Oven light is switched on when a system is selected or when the knob is turned to the light position.</p>  |

## ASSISTANCE

If you need any assistance, our reception team will be happy to help.

For more detailed instructions and tips, please visit <http://www.gorenje.com>