EMZH 5462

PRODUCT DESCRIPTION SHEET

First-Last... shelf positions

1. Control panel
2. Cooling fan* (not visible)
3. Top heating element (can be lowered)
4. Oven light
5. Fan
6. Bottom heating element (not visible)
7. Lateral standard lamp
8. Oven door hinges
9. Oven cool door

*N.B.: The cooling fan switches on only when the oven has reached a certain temperature.
The fan can run at two speeds:
1) Full speed
2) Reduced speed
The fan speed depends on the temperature of the appliances. After the oven and/or the cooktop switch off, the cooling fan may, however, continue to run for a certain time to ensure proper cooling.

ACCESSORIES

- Grid
- Drip tray
- Baking tray
- Grease filter

OVEN FUNCTIONS TABLE

Function symbol	Function	Preset temperature/level	Function description (see details in the user's manual)
0	OVEN OFF	-	-
☼	OVEN LIGHT	-	To switch on the oven light.
≋	MLTF (Heat Maintenance)	35C	To keep a constant temperature, either 35°C or 60°C.
▱	STATIC	200C	To cook food at one shelf level. Preheating.
▦	PASTRY (Static + Fan)	175C	To cook on two shelf levels, at the same temperature.
▥	GRILL	3	To grill small pieces of meat, toast, etc.
▥	TURBOGRILL (Grill + Fan)	3	To grill large pieces of meat.
⊕	PROGRAMME	P1	To bake pizza, bread, focaccia.
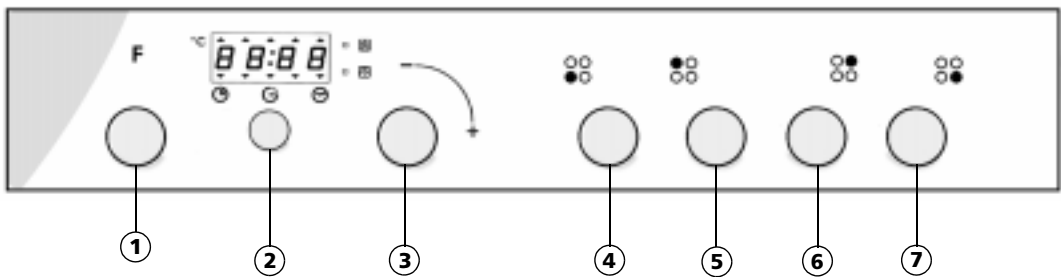
1. Selector knob: to choose the oven functions.

2. Button to select and confirm the different operations (operate by single presses only).

3. Knob to set time of day, cooking time, the time at which cooking should terminate, the temperatures and the power levels (Function **P**).

4. Control knob for front, left cooking zone*   0 ⊥Ɫ ▬ 1 ... 10 ⱴ ◉

5. Control knob for rear, left cooking zone*   0 ⊥Ɫ ⇌ 1 ... 10 ▬ ◉

6. Control knob for rear, right cooking zone*   0 ⊥Ɫ ⇌ 1 ... 10 ▬ ▬

7. Control knob for front, right cooking zone*   0 ⊥Ɫ ▬ 1 ... 10 ▬ ⱴ

*) The cooktop control knobs are not interchangeable. After cleaning or servicing, they must be returned to their original positions.

Push-push knobs
- To use this type of knob, press it in the middle.
- Turn the knob to the desired position.

Once cooking is over, turn the knob back to the position marked by "0" and press it again to restore it to its initial setting.

COOKTOP FUNCTIONS TABLE

Function symbol	Function	Function description (see details in the user's manual)
⇌	KEEP WARM	Constant temperature, 60°C.
◉	DUAL ZONE	To extend the heated area of the second part of oval or rectangular cooking zones.
>>	ICP	To accelerate the heating of the selected cooking zone.
ⱴ	FAST BOILING	To bring the water to the boil fast.
⊥Ɫ	GENTLE HEAT	Constant temperature, 35°C.
1-10	POWER LEVELS	-

STARTING THE OVEN

When the oven is connected to the power supply for the first time, or re-connected after a power failure, *the display shows "StOP"*.

To start the oven:
- turn **knob 1** to "0".
- press **button 2**. *The display shows "--:--".*

FOR A DESCRIPTION ON HOW TO USE THE OVEN, PLEASE REFER TO THE PROGRAMMER DESCRIPTION SHEET.

FOOD COOKING TABLES

FOOD	Function	Preheating (10 min.)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
MEAT Lamb, Kid, Mutton	⊟	X	2	200	60 - 80
	⊟	X	2	190	60 - 80
Roast (Veal, Pork, Beef) (kg. 1)	⊟	X	2	200	70 - 90
	⊟	-	2	190	60 - 80
Chicken, Rabbit, Duck	⊟	X	2	200	70 - 80
	⊟	-	2	190	70 - 80
Turkey (kg. 6) + level. 3 browning	⊟	X	1	200	160 - 180
	⊟	X	1	190	150 - 180
Goose (2 Kg)	⊟	X	2	200	120 - 130
	⊟	X	2	190	110 - 120
FISH (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Trout	⊟	X	2	200	60 - 70
	⊟	-	2 - 3	190	60 - 70
FISH (CUTLETS) (1 kg.) Sword Fish, Tuna, Salmon, Cod	⊟	X	2	200	45 - 55
	⊟	X	2	190	45 - 55

NOTE: When cooking meat using fan-assisted and static functions, it is also advisable to use the Browning function (level 1 to 3).

FOOD	Function	Preheating (10 min.)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
VEGETABLES Stuffed peppers	⊟	X	2	190	35 - 45
	⊟	-	2	190	50 - 60
Stuffed tomatoes	⊟	X	2	200	50 - 55
	⊟	-	2	190	35 - 45
Baked potatoes	⊟	X	2	200	40 - 50
	⊟	-	2	190	45 - 50
Raw vegetables au gratin (e.g. Fennel, Cabbage, Asparagus, Celery)	⊟	X	2	200	35 - 45
	⊟	-	2	190	40 - 50

FOOD	Function	Preheating (10 min.)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
SWEETS, PASTRIES, ETC. Raising cakes (sponges)	⊟	X	2	160	30 - 40
	⊟	-	3	160	30 - 40
Filled pies (with cheese)	⊟	-	2	180	90 - 95
	⊟	-	2	170	90 - 95
Tarts	⊟	X	2	180	25 - 35
	⊟	-	2	180	30 - 40
Apple strudel	⊟	X	2	200	40 - 45
	⊟	-	2	180	45 - 50
Biscuits	⊟	X	2	180	20 - 30
	⊟	-	2 - 4	180	25 - 35
Cream puffs	⊟	X	2 - 4	190	25 - 35
	⊟	X	2 - 4	190	30 - 40
Savoury Pies	⊟	X	2	200	50 - 55
	⊟	X	2	200	40 - 50
Lasagne	⊟	X	2	200	45 - 55
Filled fruit pies e.g. Pineapple, Peach	⊟	X	2	200	35 - 45
	⊟	-	2	180	40 - 50
Meringues	⊟	X	2	90	120 - 150
	⊟	-	2 - 4	100	120 - 150
Vol-au-vents	⊟	X	2	200	15 - 25
	⊟	X	2 - 4	200	20 - 30
Soufflés	⊟	X	2	190	30 - 40
	⊟	X	2	190	40 - 50

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating (5 min.)	Level (from the bottom)	Browning level	Cooking time (minutes)
Sirloin steaks	▦	X	4	5	35 - 45
Cutlets	▦	X	4	5	30 - 40
Sausages	▦	X	4	5	30 - 40
Pork chops	▦	X	4	5	25 - 35
Fish	▦	X	4	5	30 - 40
Chicken legs	▦	X	4	5	35 - 40
Kebabs	▦	X	4	5	30 - 35
Spare ribs	▦	X	4	5	20 - 35
Chicken halves	▦	X	3	5	45 - 50
Chicken halves	⊟	-	3	5	45 - 55
Whole chicken	⊟	-	3	5	60 - 70
Roast (pork, beef)	⊟	-	3	5	75 - 90
Duck	⊟	-	2	5	80 - 90
Leg of lamb	⊟	-	3	5	90 - 120
Roast beef	⊟	-	3	5	90 - 120
Baked potatoes	⊟	-	3	5	40 - 50
Swordfish cutlets	⊟	-	3	5	35 - 45