

QUICK REFERENCE GUIDE

DUAL FUEL SELF CLEAN OVEN RANGES AND XV OVENS

RANGE MAIN CAVITY / XV OVEN

SYMBOL	OVEN FUNCTION	FUNCTION SELECTION	SETTING	BEST FOR
	Bake	Activates the upper and the lower heating elements	Select the desired temperature through the either oven control knob or the touch control smart botton. 100°F - 500°F	This cooking mode is perfect for baking and roasting and suitable for any kind of dishes.
	Convection bake	Activates the upper and the lower heating elements and the convection fan.	Select the desired temperature through the either oven control knob or the touch control smart botton. 100°F - 500°F	Reduced cooking time (up to 10%). Ideal for multi-level baking and roasting of meat and poultry.
	Convection	Activates the circular heating element and the convection fan	Select the desired temperature through the either oven control knob or the touch control smart botton. 100°F - 500°F	Reduced cooking time (up to 10%). Ideal for multi-level baking and roasting, especially for cakes and pastry.
	Turbo	Activates the lower heating element, the circular heating element and the convection fan	Select the desired temperature through the either oven control knob or the touch control smart botton. 100°F - 500°F	Reduced cooking time (up to 10%). Best for multi-level baking and roasting, especially for pizza, focaccia and bread.
	Broil	Activates the broil element	450°F - T max	Ideal for searing and roasting small cuts of beef, pork, poultry, and for grilling vegetables.
	Convection broil	Activates the broil element, the upper heating element and the convection fan	450°F - T max	Ideal for browning fish and other items too delicate to turn and thicker cuts of steaks
	Dehydrate	Activates the convection fan and the lower heating element	100°F	Ideal for dehydrating fruit, herbs, vegetables
	Defrost	Activates the fan only	-	In defrost mode, no heating elements are used. Only the fan is activated to circulate air inside the oven for defrosting and not cooking the food.
	Proofing	Activates the lower heating element	Low constant heat 150°F	Ideal for dough proofing
	Warming	Activates the lower heating element	Set level 1= 200°F level 2= 250°F level 3= 300°F	Ideal for warming food or plates
	Clean	Activate the lower heating element and the broil element		Cleaning cycle.



RANGE AUXILIARY CAVITY

SYMBOL	OVEN FUNCTION	FUNCTION SELECTION	SETTING	BEST FOR
	Bake	Select on the desired temperature through the either oven control knob or the touch control smart botton. 140°F - 500°F	140°F - 500°F	This cooking mode is suitable for any kind of dishes and it is great for baking and roasting
	Upper Bake	Activates the upper heating element	Fixed temperature 500°F	This is ideal for pastry dishes such as lasagne, timbales, vegetable pies.
	Traditional bake	Activates the lower heating element	Fixed temperature 500°F	This is ideal for baking, cakes and pizza and in general for dishes which need long cooking time.
	Broil	Activates the broil element	Fixed temperature 500°F	Ideal to roast and sear steak, sausages, bacon
	Light	Light		

