



IT	Istruzioni per l'uso Forno elettrico
EN	Instructions for use Electric oven
FR	Mode d'emploi Four électrique
DE	Bedienungsanleitung Elektrobackofen
NL	Gebruiksaanwijzing Elektrische oven
ES	Instrucciones de uso Horno eléctrico
PT	instruções de uso Forno elétrico

EO34 Series



Leggere attentamente le avvertenze di sicurezza prima di utilizzare l'apparecchio.

Descrizione apparecchio

- A Manopola termostato /  MANTENERE I CIBI IN CALDO
- B Manopola timer
- C Manopola selettore funzioni:
 -  GRILL ideale per la grigliatura dei cibi
 -  FORNO TRADIZIONALE ideale per tutte le cotture tradizionali
 -  FORNO VENTILATO ideale per una cottura più rapida ed omogenea
 -  GRATIN ideale per gratinare i cibi
- D Spia acceso/spento (si illumina quando il forno è acceso)
- E Leccarda
- F Griglia
- G Porta in vetro
- H Resistenza inferiore
- I Luce interna (220-240V/300°C)
- L Resistenza superiore

Read the safety warnings carefully before using the appliance.

Description of appliance

- A Thermostat dial /  KEEPING FOOD WARM
- B Timer dial
- C Function selector dial
 -  GRILL FUNCTION ideal for grilling food
 -  TRADITIONAL OVEN FUNCTION ideal for all types of traditional cooking
 -  CONVECTION HEAT ideal for quicker more even cooking
 -  GRATIN FUNCTION ideal for browning food
- D ON/OFF light (lights when the oven is on)
- E Drip pan
- F Wire rack
- G Glass door
- H Bottom element
- I Inside light (220-240V/300°C)
- L Top heating element

Lisez attentivement les avertissements de sécurité avant d'utiliser l'appareil.

Description appareil

- A Bouton thermostat /  MAINTIEN AU CHAUD
- B Bouton minuterie
- C Bouton Sélecteur fonctions:
 -  FONCTION GRILL idéale pour griller les aliments
 -  FONCTION FOUR TRADITIONNEL idéale pour toutes les cuissons traditionnelles
 -  FONCTION FOUR VENTILÉ idéale pour une cuisson plus rapide et homogène
 -  FONCTION GRILL idéale pour griller les aliments
- D Voyant allumé/éteint (s'allume quand le four est allumé)
- E Lèchefrite
- F Grille
- G Porte en verre
- H Résistance inférieure
- I Éclairage interne (220-240V/300°C)
- L Résistance supérieure

Lesen Sie die Sicherheitshinweise sorgfältig durch, bevor Sie das Gerät verwenden.

Gerätebeschreibung

- A Temperaturregler /  WARMHALTEN VON SPEISEN
- B Timer-Regler
- C Funktionswahlschalter:
 -  FUNKTION GRILL ideal für das Grillen von Gerichten
 -  FUNKTION TRADITIONELLER BACKOFEN ideal für alle traditionellen Zubereitungen
 -  FUNKTION KONVEKTIONSHITZE ideal für ein schnelleres, gleichmäßigeres Garen
 -  FUNKTION GRATIN ideal für das Gratinieren von Gerichten
- D Kontrollleuchte ein/aus (sie leuchtet, wenn der Ofen an ist)
- E Fettschale
- F Grillrost
- G Glastür
- H Heizelement Unterhitze
- I Innenbeleuchtung (220-240V/300°C)
- L Heizelement Oberhitze

Lees de veiligheidswaarschuwingen zorgvuldig door voordat u het apparaat gebruikt.

Beschrijving van het apparaat

- A Thermostaatknop /  **VOEDSEL WARM HOUDEN**
- B Timerknop
- C Functiekeuzeknop:
 -  **FUNCTIE GRILL** ideaal voor het grillen van voedsel
 -  **FUNCTIE TRADITIONELE OVEN** ideaal voor alle traditionele bereidingen
 -  **FUNCTIE CONVECTIE-OVEN** ideaal voor een sneller en regelmatig kookresultaat
 -  **FUNCTIE GRATIN** ideaal om voedsel te gratineren
- D Aan/Uit-lampje (gaat branden als de oven wordt ingeschakeld)
- E Lekplaat
- F Rooster
- G Glazen deur
- H Onderste weerstand
- I Ovenlamp (220-240V/300°C)
- L Bovenste weerstand

Lea atentamente las advertencias de seguridad antes de utilizar el aparato.

Descripción del aparato

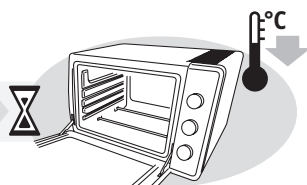
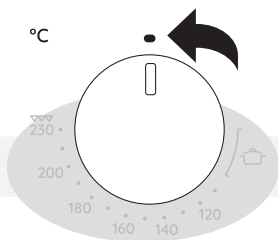
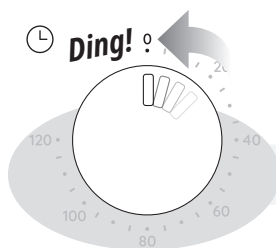
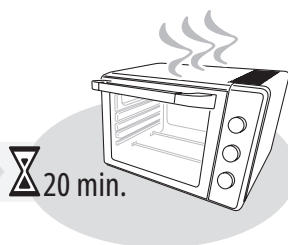
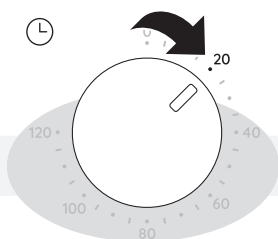
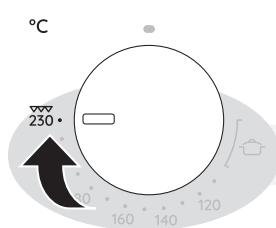
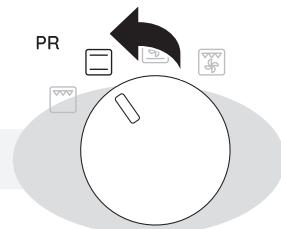
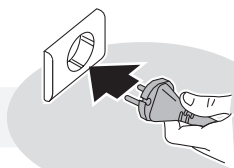
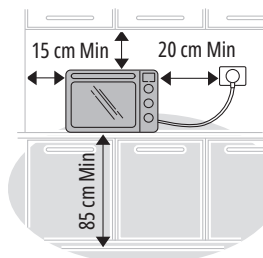
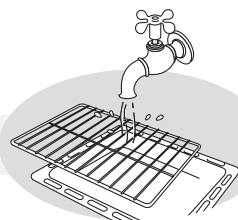
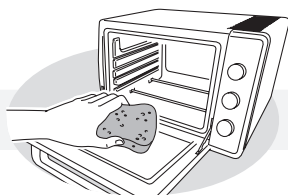
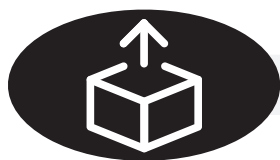
- A Mando del termostato /  **MANTENER LOS ALIMENTOS CALIENTES**
- B Mando del timer
- C Mando del selector de funciones:
 -  **FUNCIÓN GRILL** ideal para asar alimentos
 -  **FUNCIÓN HORNO TRADICIONAL** ideal para todas las cocciones tradicionales
 -  **FUNCIÓN HORNO VENTILADO** ideal para una cocción más rápida y homogénea
 -  **FUNCIÓN GRATIN** ideal para gratinar los alimentos
- D Indicador luminoso encendido/apagado (se enciende cuando el horno está encendido)
- E Bandeja
- F Parrilla

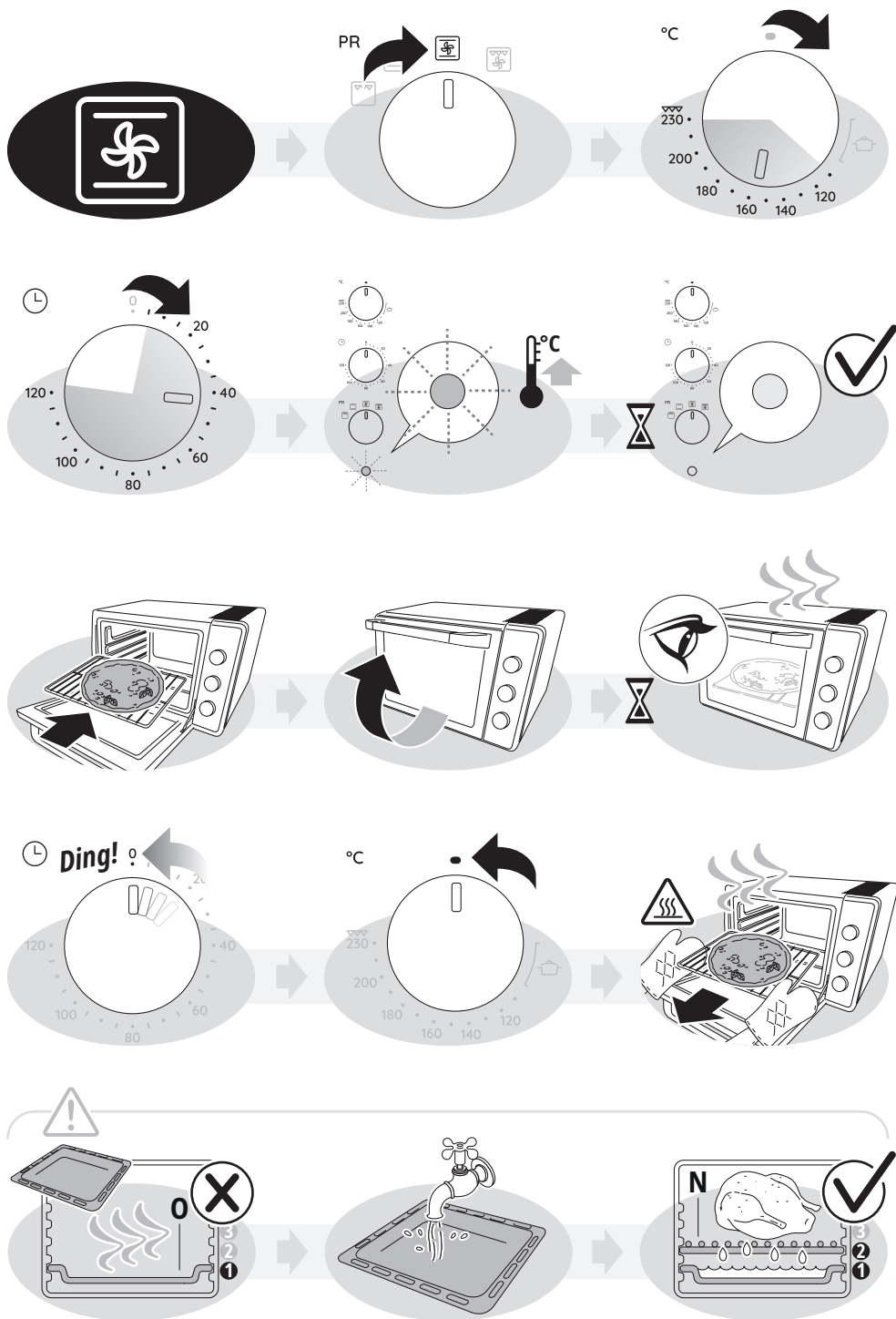
- G Puerta de cristal
- H Resistencia inferior
- I Luz interior (220-240V/300°C)
- L Resistencia superior

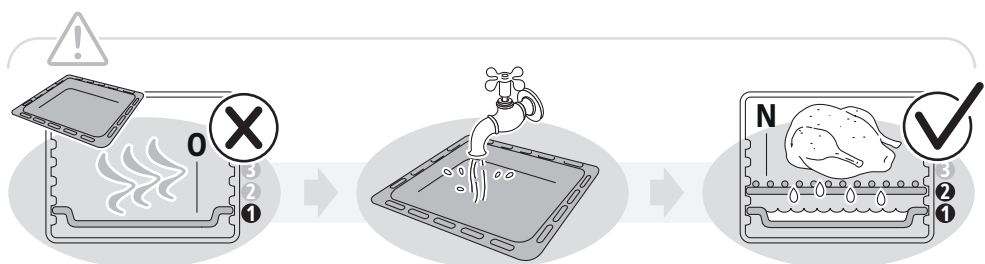
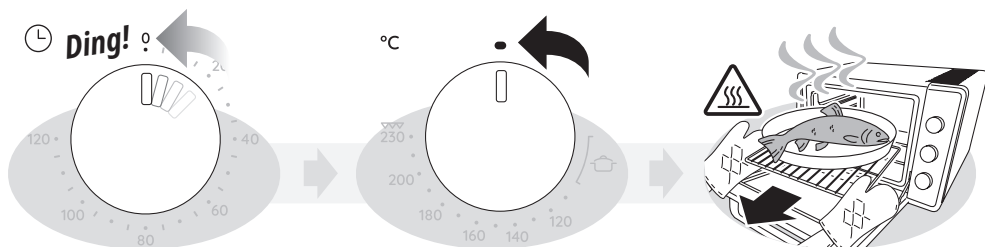
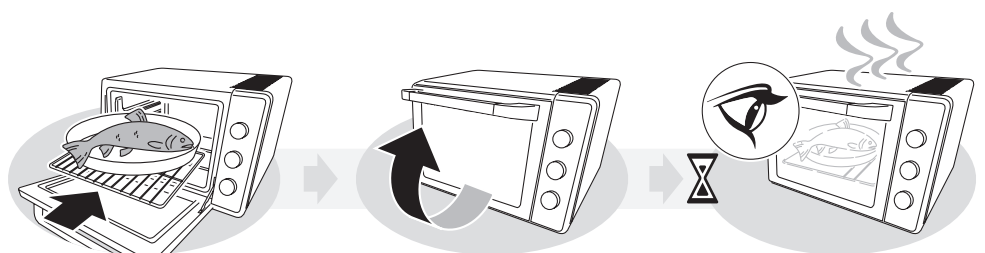
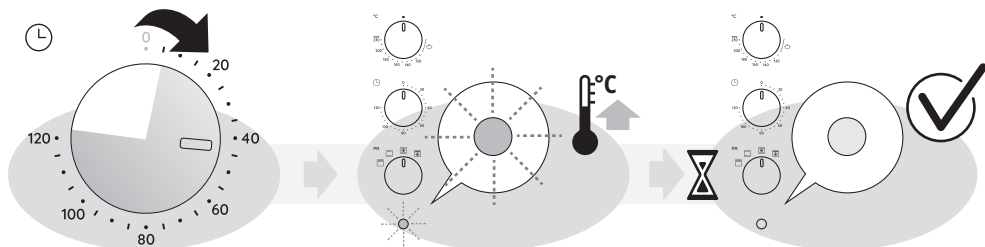
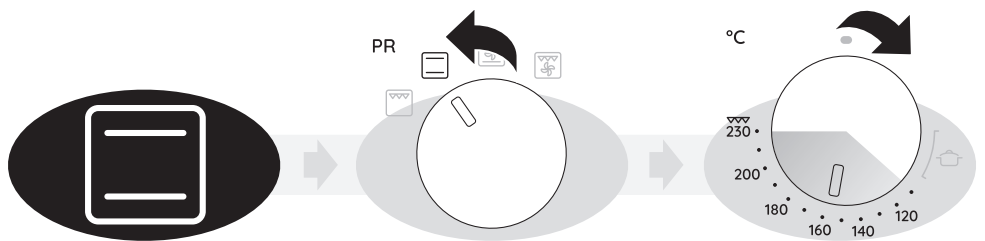
Leia atentamente os avisos de segurança antes de utilizar o aparelho.

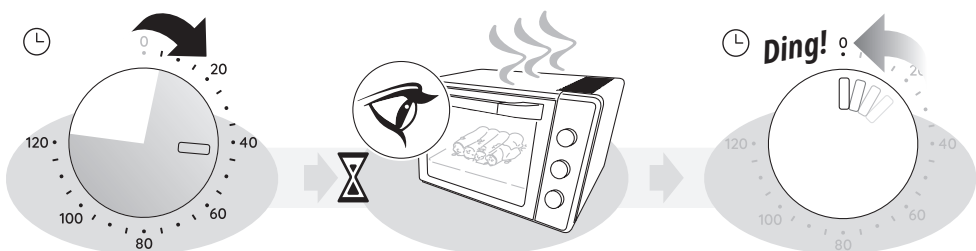
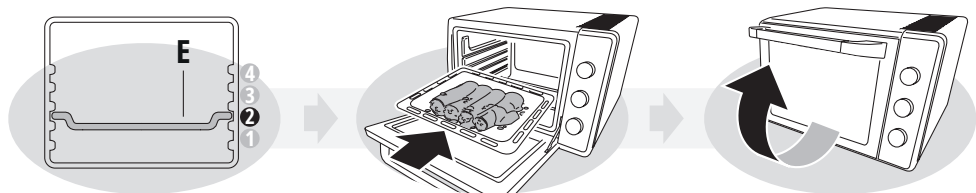
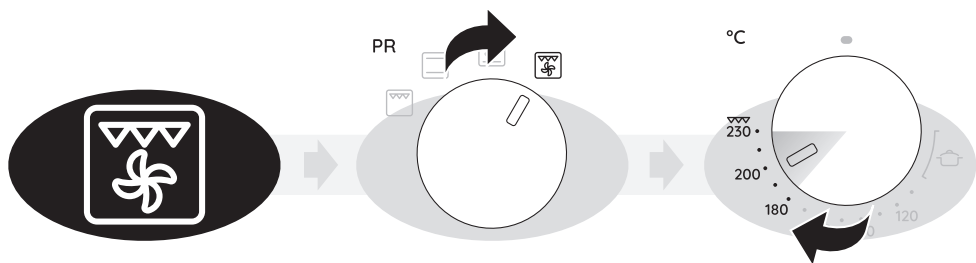
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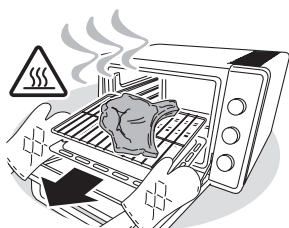
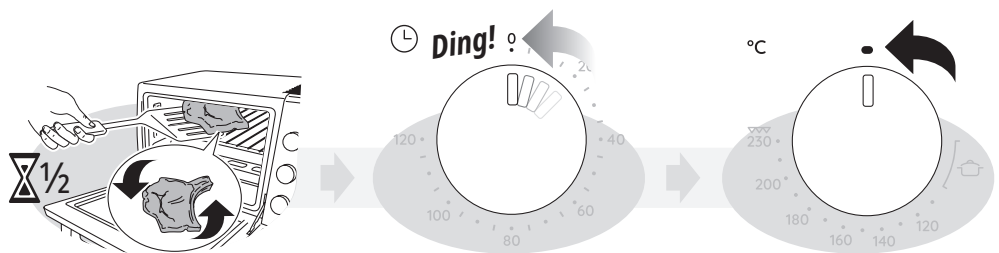
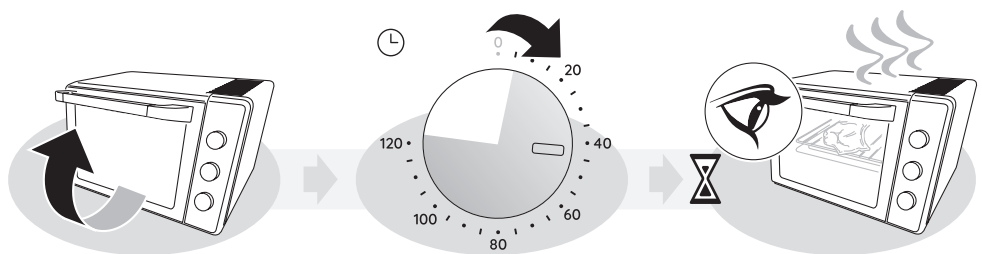
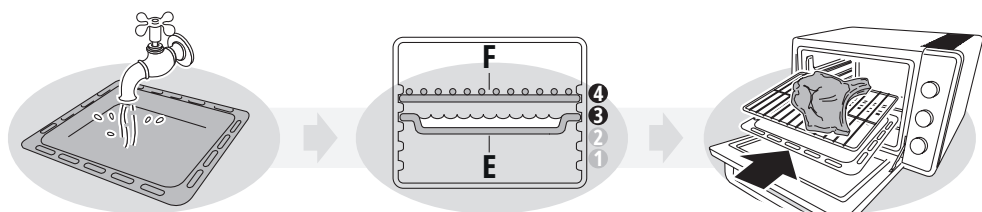
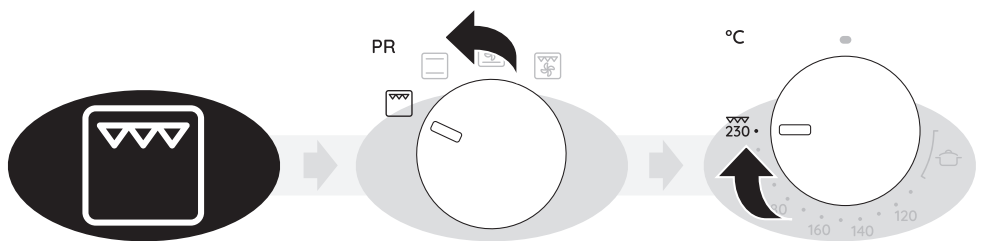
- A Botão do termostato /  **MANTER OS ALIMENTOS QUENTES**
- B Botão do temporizador
- C Botão selector de funções:
 -  **FUNÇÃO GRILL** ideal para grelhar alimentos
 -  **FUNÇÃO DE FORNO TRADICIONAL** ideal para todas as cozeduras tradicionais
 -  **FUNÇÃO FORNO VENTILADO** ideal para uma cozedura mais rápida e uniforme
 -  **FUNÇÃO GRATIN** ideal para gratinar os alimentos
- D Indicador luminoso (acende-se quando o forno é ligado)
- E Pingadeira
- F Grelha
- G Porta de vidro
- H Resistência inferior
- I Luz interna (220-240V/300°C)
- L Resistência superior

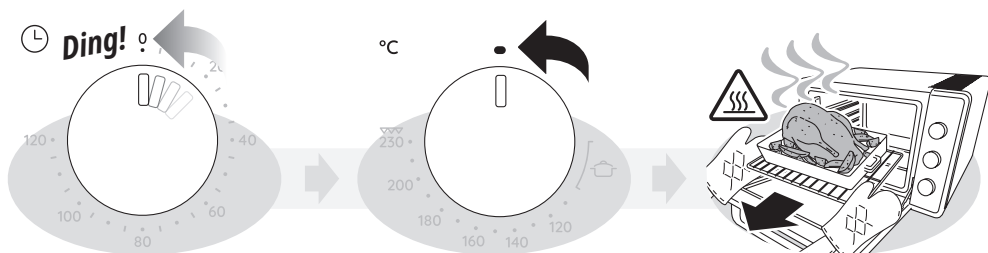
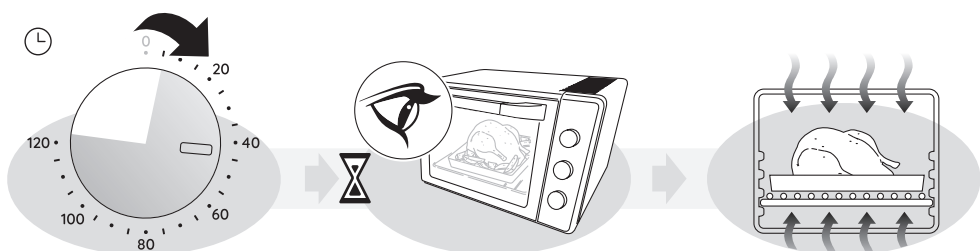
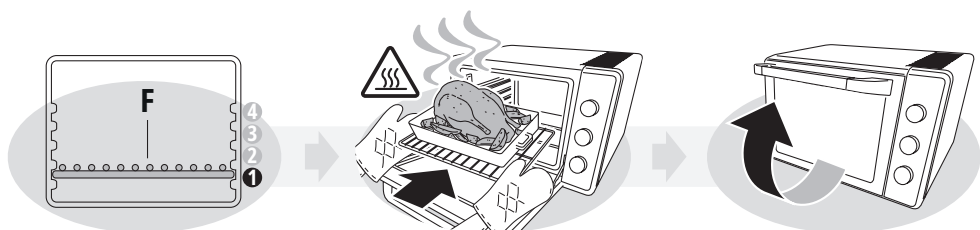
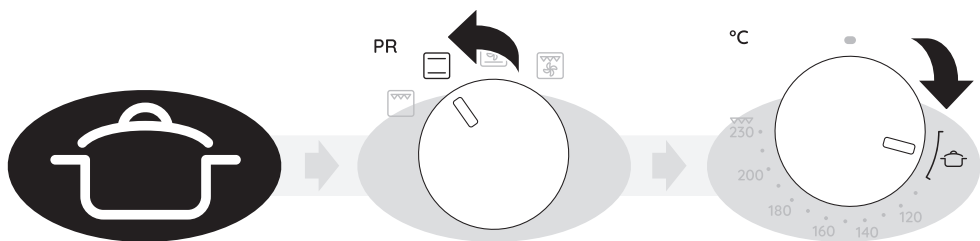


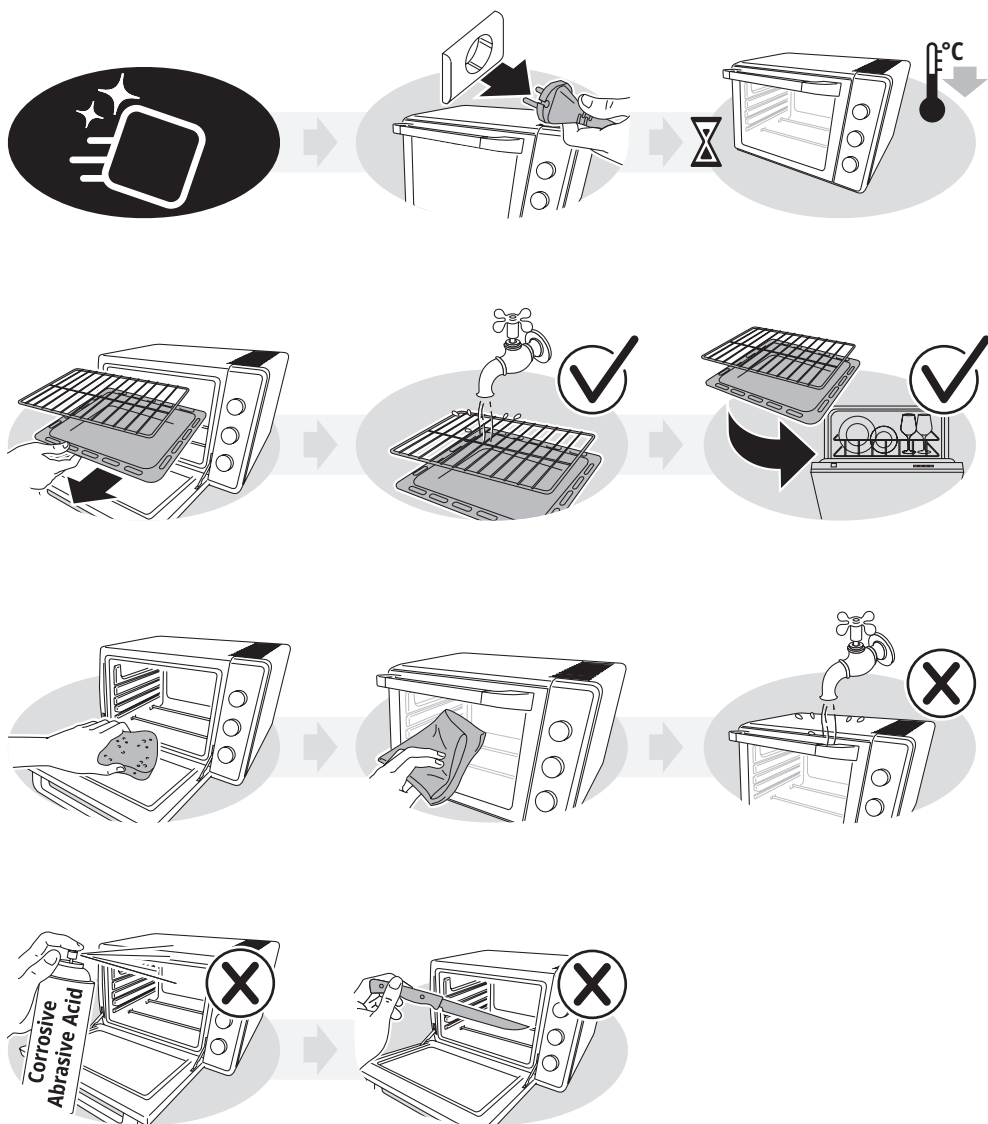


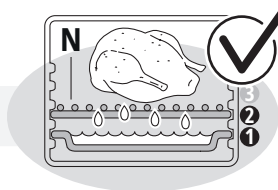
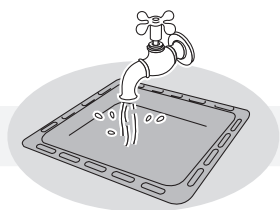
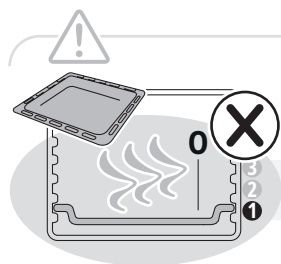
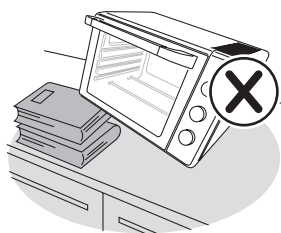
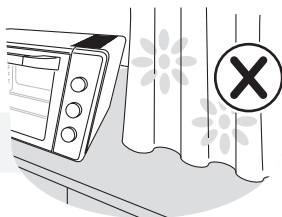
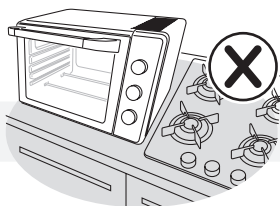
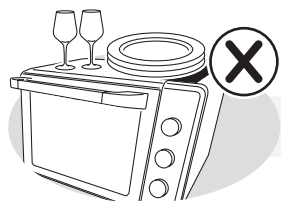
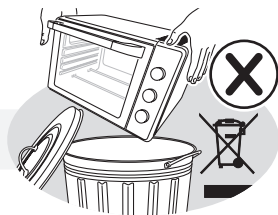
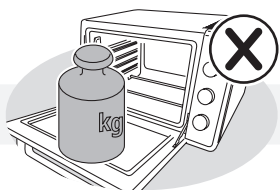


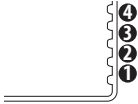
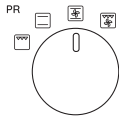
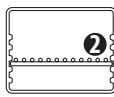
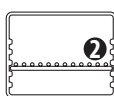
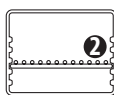
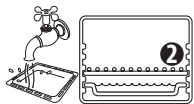
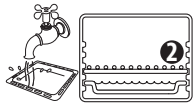
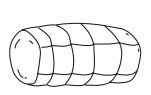
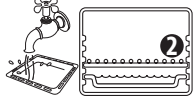
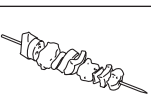
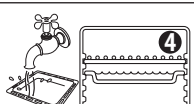


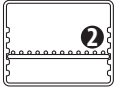
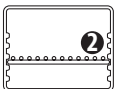
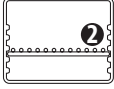
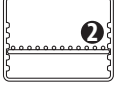




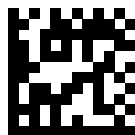




					
	700g			170 °C	25-30 min
	750g			230 °C (no preheat)	15-20 min
	450g			200 °C	10-15 min
	500g			180 °C	30-35 min
	1500g			200 °C	25-30 min
	1300g			200 °C	60-65 min
	1400g			200 °C	50-55 min
	1200g			200 °C	70-75 min
	1200g			200 °C	55-65 min
	750g			230 °C	25-30 min ( 15/20 min)

	1000g			200 °C	25-30 min
	6 pz			190 °C	15-20 min
	1000g			200 °C	50-55 min
	1500g			200 °C	25-30 min
	300g			170 °C	15-20 min
	6			170 °C	25-30 min
	750g			180 °C	30-35 min
	750g			180 °C	30-35 min
	900g			180 °C	30-35 min
	12			180 °C	20-25 min
	900g			150 °C	85-100 min

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