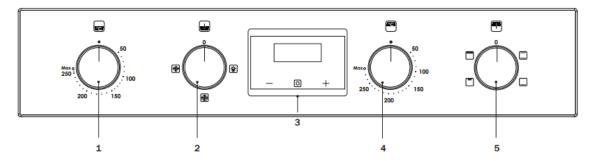
# **Lamona Oven Instructions**



- 1 Main oven thermostat knob
- 2 Main oven function knob
- 3 Digital timer

- 4 Top oven / grill thermostat knob
- 5 Top oven / grill function knob

## Operating modes

All functions for the ovens and grill are listed in this section.

The order of operating modes shown here might deviate from the arrangement on your appliance.

#### Oven lamp



The oven is not heated. Only the oven lamp is lit, the outside cooling fan can also be running to protect cabinets from heat.

## Top and bottom heat



Top and bottom heat is used. The foodstuffs are heated simultaneously from above and below. Suitable for cakes, cookies and casseroles. For best results Cook with one tray only.

#### **Bottom heat**



Only bottom heat is used. Is particularly suitable for dishes, such as pizza, which are required to be baked from bottom.

## Defrost



The oven is not heated. Only the fan (in the rear wall) is in operation. Frozen granular food can be thawed slowly at room temperature, and cooked food can be cooled down.

## **Fan Cooking**



The element & fan (in the rear wall) are both in operation. Hot air is distributed evenly and quickly all over the cavity by the fan. In most cases, preheating is not required. This mode is suitable when several levels are used for the cooking and an even temperature is required thought the oven cavity .

#### Grill-small



The inner grill element in the top oven is in operation. This is suitable for small or medium-sized portions

Ensure correct shelf position is used, set the temperature to maximum level, and turn the food as required to ensure even cooking.

## **Grill** -Full



The full grill element in the top oven is in operation. This is suitable for grilling larger dishes

Ensure correct shelf position is used, set the temperature to maximum level, and turn the food as required to ensure even cooking.