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Ask your question here. Provide a clear and comprehensive description of the issue and your question. Ask a question This manual comes under the category Ovens and has been rated by 1 people with an average of a 8. This manual is available in the following languages English, French, Spanish, Italian. The grill mode is used for grilling and to give dishes a nice dark crust. Spray the inside of the oven and leave it on for about 30 minutes. The oven can then be cleaned with warm water. ManualSearcher.com ensures that you will find the manual you are looking for in no time. Our database contains more than 1 million PDF manuals from more than 10,000 brands. Every day we add the latest manuals so that you will always find the product you are looking for. Its very simple just type the brand name and the type of product in the search bar and you can instantly view the manual of your choice online for free. ManualSearcher. com If you continue to use this site we will assume that you are happy with it. Read more Ok. During the cooking, this system changes automatically the speed of the fan in multifunction mode in order to optimize the air flow and the internal temperature in the cavity of the oven. This allows a management of the distribution of moisture and temperature. In any way cant Lastmanuals be held responsible if the document you are looking for is not available, incomplete, in a different language than yours, or if the model or language do not match the description. Lastmanuals, for instance, does not offer a translation service. How to replace a Candy fan oven element This video will show you how to replace fan oven element in your Please remember to subscribe to our YouTube channel for all appliance. How to replace a Candy fan oven element This video will show you how to replace fan oven element in your Please remember to subscribe to our YouTube channel for all appliance. Could it be the. How to replace a <http://www.tcco.com.tw/upload/editor/191331215057.xml>

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combined with a hob unit the instructions When you have unpacked the oven, make sure that it has not been kept packing materials Plug into the power supply. <http://garantc.ru/userfiles/97-toyota-corolla-repair-manual.xml>

Ensure first that there is a third contact that The oven must be properly earthed. If the model of oven is not fitted with a plug, fit a standard plug to the The earthing cable is yellowgreen. The plug must fit the socket and the plug are The yellowgreen earthing. The socket or the Important During installation, position the power cable in such a way. The oven complies with safety standards set by the regulatory bodies. The oven is safe to use only if it has been adequately earthed in The manufacturers cannot be held responsible for any harm or WARNING the voltage and the supply frequency are showed on The cabling and wiring system must be able to bear the maximum This is indicated on the If you are in any doubt at all, use the services of a The panels of the kitchen unit that are next to the oven must be made Ensure that the glues of units made of. Plastics or glues that cannot withstand such temperatures will melt This is a legal safety Remove the back of the kitchen unit to ensure an adequate The hob must have alt is necessary to do an initial cleaning of the equipment before The tray holder shelf is especially Use it with the The special profile of the shelves This allows a management of the distribution of moisture Ovens have an electronic control of the fan speed, called During the cooking, this system changes It is only used with the Grill, Rotisserie, or Fan Assisted Grill; Never use the drip tray as a roasting tray as this creates smoke and fat will spatter your oven making it dirty. The pizza set is designed for pizza The tray holder. The tray holder shelf is ideal for grilling. Use it in Do no leave the handle inside the oven. This allows you to pull out the oven To remove the shelves pull out and lift. For browning we recommend that you insert the grill onto the Almost all food can be cooked under the grill except for very lean Meat and fish that are going to be grilled should first be lightly On no account use abrasive It is very important to clean the oven each time that it is used.

Melted The next time Use hot water and To make this chore unnecessary all models can be lined with catalytic The glass surfaces as the top, oven door and warming compartment Damage that occurs to To replace the interior light. Replace with an If the oven is not working, we recommend that If the cause of the fault cannot be detected Before calling the Service Centre remember to make a note of the On last page. The oven is supplied with a guarantee certificate that ensures that it It reduces the time of preheating of ovens only 8 minutes It gives the possibility of setting level and intensity of Advantages. System, besides providing excellent illumination inside the To adjust the time, turn the control knob After adjustment is complete ATTENTION When power is supplied to the oven timer, there is a Minute minder setting is identical to end of cooking timer settings see It is only possible to use the Minute Minder when no other cooking To program the end of cooking time, press the knob twice until the. To increase or decrease the cooking Upon confirmation of the program, cooking starts and the alarm is To view the program press and release the knob and the timer will Cooking start programming enables to you start and stop cooking To program the cooking start time, press the knob once until the. Increase or decrease the cooking start time by turning the knob If within this If you press The cooking time end programming will follow the procedure in the To stop it flashing briefly press the control knob. They may in fact vary according to the quality, the freshness, Let the food stand for a few minutes before HANDY TIP Lower the temperature so as to avoid the surface of the Shelf position 4 Time Oven Shelf. Time Oven Remarks. Put the lasagne into an unheated oven.

Put the oven baked pasta into an Form the dough into a loaf and make a Warm the oven for 15 minutes and Place 24 vol au vents in the oven and Warm the oven for 15 minutes, grease Put the meat into a deep Pyrex dish and Cook the meat in a covered Pyrex dish Cook as indicated above. Cook as indicated above. Cover the trout with salt, oil and onions Cook the salmon in an open Pyrex dish Cook the sole with salt and a spoonful Cook the bream in oil and salt in a Put the cannelloni into an unheated oven. Lasagne. Cannelloni. Oven baked Bread. Pizza. Pastry frozen Focaccia. All meats can

be roasted in shallow or deep roasting trays. It is advisable to cover the shallow trays to avoid splattering the sides of the oven with grease. The roasting times are the same whether the meat has been covered up or not. Whole joint of Joint of Joint of Trout. Salmon. Sole. Bream. Kg 3,5. Kg 1,8. Kg 2,5. Kg 1Kg 1Kg 1. Kg 1. Kg 1,3. Kg 1Kg 1Food Quantity Shelf. TimeOvenTimeOvenRemarks. Place the guinea fowl in a deep Pyrex orFollow the procedure for cooking thePut all the pieces of the same size in theTurn the pieces as and when required. Use a tin that is 22 cm deep. Preheat forUse a tin that is 22 cm deep. Preheat forCut the fennel into four pieces, addCover the dish. Slice the courgettes, place in a PyrexCut the potatoes into equal parts andSeason with salt,Cook in oil. Slice the carrots, place in a Pyrex dish andBake the fruit in an open Pyrex or earthenFollow procedure above. Follow procedure above. Lay the bread on the grill tray. When oneLay the bread on the grill tray. When oneCut the sausages in half and lay them faceMake sure that the ribs of beef are exposedTurn them over twice during grilling. Place the food to be grilled underneath the infrared grill. Warning When the grill is on it takes on a bright red colour. Place the tray underneath the grill toShelf. Guinea fowl. Chicken. Rabbit pieces. Kg 11,3. Kg 1,51,7. Kg 11,2Carrot cakeApricot pie 700 grCourgettes. Potatoes. CarrotsPears.

Peaches. Kg 1ToastedSausages. Ribs of beef. Chicken legsGrill Grill. Grill Grill. Grill GrillIndividuals can play an important role in ensuring that WEEE does not become an environmental issue; it is essential to follow some basic rules. In many countries, forThe more precies your question is, the higher the chances of quickly receiving an answer from another user. You will automatically be sent an email to inform you when someone has reacted to your question. If you want to learn more or opt out of all or some cookies, click here. By continuing to browse the site you agree to our use of cookies. The different color combinations and multiple features designed for every need, create a perfect match between the essential elegance of the range and the most advanced Candy technology. Special functions Enjoy the special functions available such as cooklight, pizza and multifunction. In this way to cook will become easier and quicker. The fan and oven light etc still work. I assume that it is the element that has gone. Many thanks, Rob Rob Morris There is really no difference as it is only a 1 amp increase and it means that the cooker will heat up slightly quicker,r but once it is reached temperature they cycle is basically the same on the thermostat. If you can provide me with the full number of the identification plate then I can tell you which one was the original or if you take the element out there should be a wattage written on the mounting plate. I have included the elements for you to choose below, and also a useful video to help you replace the old element, on a video on how to test elements. Please use the contact us form instead. Accepted credit cards.