

OPTION DUAL FUNCTION ELECTRIC OVEN

DUAL FUNCTION ELECTRIC OVEN

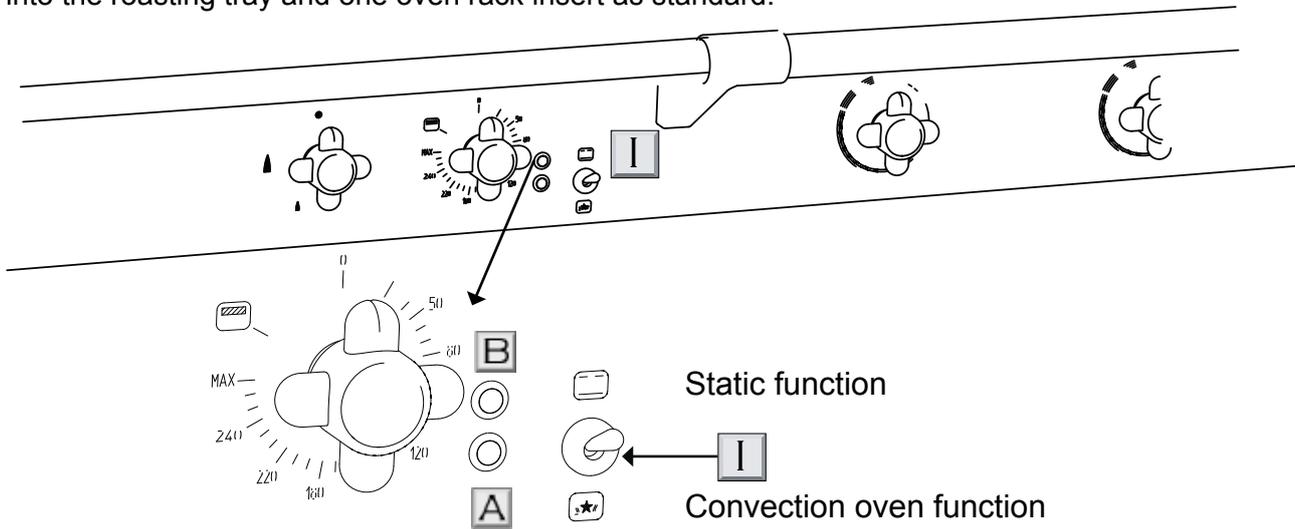


This oven has two functions: one to set the “Static Electric Oven” mode, and one to set the “Electric Convection Oven” mode.

It made of sheet with an acid-resistant enamel coating applied at 850°C.

The dual function electric ovens have 3 shelf positions (70 mm spacing) allowing shelves and flatware to slide easily.

The dual function electric oven is supplied equipped with one roasting tray, one grill insert with fits into the roasting tray and one oven rack insert as standard.



Appliance	Dimensions	Volume	Rating	Grill Rating
Cormatin	530 x 305 x 455 mm	65 l	2900/2950 W	2850 W
Vougeot	535 x 305 x 455 mm	65 l	2900/2950 W	2850 W
Volnay	535 x 305 x 455 mm	65 l	2900/2950 W	2850 W
Chassagne	535 x 305 x 455 mm	65 l	2900/2950 W	2850 W
Chambertin	535 x 305 x 455 mm	65 l	2900/2950 W	2850 W
Saulieu	535 x 305 x 455 mm	65 l	2900/2950 W	2850 W
Saulieu	305 x 400 x 405 mm	49 l	2200/2650 W	2100 W
Savigny	535 x 305 x 455 mm	65 l	2900/2950 W	2850 W
Savigny	305 x 400 x 405 mm	49 l	2200/2650 W	2100 W
Sully	535 x 305 x 455 mm	65 l	2900/2950 W	2850 W
Fontenay	535 x 305 x 455 mm	65 l	2900/2950 W	2850 W
Citeaux	535 x 305 x 455 mm	65 l	2900/2950 W	2850 W
Citeaux	305 x 400 x 405 mm	49 l	2200/2650 W	2100 W
Beaune	325 mm x 450 mm x 410 mm	59 l	2200/2650 W	2100 W
Bussy	325 mm x 450 mm x 410 mm	59 l	2200/2650 W	2100 W

To choose the mode of operation by flipping the switch **I** is in position for operation in static mode or for operation in convection mode.

The heating elements are controlled by a thermostatic switch.

There are 2 indicator lamps on the control panel of the electric-oven version :

- Signal lamp **A** lights when the oven/ grill on.
- Signal lamp **B** shows status of the oven/ grill in use (see below).

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Use :

Select the static mode by turning the switch to position  or select the convection mode by turning the switch to position .

The oven must be pre-heated at the thermostat setting chosen for cooking.

Turn the thermostat switch clockwise to the required mark.

The indicator lamps (A and B) are lit. When indicator lamp B is no longer lit, the selected temperature has been reached and you can then place your dish in the oven.

To turn off, turn the control knob anti-clockwise to the O position.

Electric grill

The electric oven is equipped with a grill that can be used to grill meat and fish cook all types of dishes au gratin. The grill is ideal for finishing off crèmes brûlées or to obtain perfect cooking of a rib of beef.

Use

Turn the thermostat control knob one click further to the  symbol. To turn off, turn the control knob clockwise to the O position.

Useful hint :

When cooking different dishes simultaneously, preferably place cakes and pastries at higher levels above other items to be cooked.

If the cooking times of dishes vary, place them in the oven so that they are cooked just in time to serve them and remove them as soon as they are ready.

In a forced convection oven cooking can take place at temperatures lower than in a conventional oven. Consider reducing the heating temperature.

REMEMBER : - GRILL FOOD WITH THE OVEN DOOR CLOSED

- CHECK THE FOOD every minute or so Lacanche grills are extremely powerful.

DUAL FUNCTION ELECTRIC OVEN - STATIC MODE

Static Electric Ovens are simple to use and are ideal general purpose ovens.

The static electric oven has three heating elements and can be used as both an oven and a grill.

The static electric oven is specially recommended for dry pastries such as almond biscuits, Genoese sponges, etc.

The heating elements consist of one element at the base and a peripheral element in the roof which operate simultaneously.

DUAL FUNCTION ELECTRIC OVEN - CONVECTION MODE

Convection ovens have many advantages, the main benefit being that identical or different dishes can be cooked evenly at several levels. It is therefore particularly suitable for cooking cakes, pastries, Viennese bread or flaky pastry.

Air circulation is achieved by using one or two turbines inside the oven which draw in air and expel it onto one or two heating elements, thus producing movement of warm air referred to as "convection".

DUAL FUNCTION ELECTRIC OVEN



It heats quickly and defrosts frozen food evenly.

Different dishes can be cooked simultaneously without taste transference because odours are destroyed as the air passes over the heating element.

Note : In a forced convection oven cooking can take place at temperatures lower than in a conventional oven consider reducing the heating temperatures Most recipes suggest decreasing the suggested temperature by between 10 x 15 °C when using a convection oven. Also it may be helpful to rotate food (particularly larger dishes) during the cooking process.

The oven is heated by a circular 2950 W element.

Before any cleaning work, close the gas supply and/or isolate from the mains electricities supply

CAUTION

Use NON chlorinated cleaners to clean this unit.

Carefully read the precautions and recommendations for applying the products you use to clean and maintain the range. Follow the instructions for use.

Do not use a steam cleaner to clean the range.

Body panels :

You can use special-purpose products for stainless steel (e.g. SUMAINOX®, JOHNSON STAINLESS STEEL®, PPZ STAINLESS STEEL®). Never use abrasive products.

Enamelled surfaces :

Use a sponge soaked in soapy water or a window-cleaning product but never scouring powder.

You can also use methylated spirit but only when the range is cold.

Ovens :

Be sure the power supply is disconnected and the ovens are cold.

Remove scales: Loosen the screw **A** with your hand. Slide the brackets a small distance upwards to disengage the bracket from the lugs **B**.

Caution : To remove the brackets, be sure the brackets are locked

on the lugs **B** before loosening the screw **A**.

Clean the side panels with a non abrasive cleaning agent. Harsh cleaning agents should not be used. If you use such product, first remove the oven door seals and reinstall after cleaning.

Rinse and dry.

After cleaning, replace the back panel with the screws and the washers. Be sure you the screws are correctly screwed.

If you have a convection oven, clean the back wall protecting the turbine at least once a year. The grease carried by airflow and when the range is used at lower temperatures can create smoke. Do not allow cleaner into the fans. It is advisable to remove the back panel for cleaning: unscrew the 4 screws **C**.

After cleaning, replace the back panel with the screws and the washers. Be sure you the screws are correctly screwed.

