### Static oven

- **Function:** Top heating element + bottom heating element.
- **Suitability:** Suitable to cook any type of food, in particular cakes, pizzas, roast joints and fans.

### Warming oven / heating dishes

- **Function:** Bottom heating element.
- **Suitability:** To warm biscuits, tarts, pies and quiches.

### Traditional grill

- **Function:** Top central heating element.
- **Suitability:** Meat of small to medium thickness and toasting bread.

### Grill and Bottom heating element

- **Function:** Top central heating element + bottom heating element.
- **Suitability:** Particularly suitable for roast joints. It can be used to cook joints of any size.

### Maxigrill

- **Function:** Top central heating element + top heating element.
- **Suitability:** To brown very large surfaces, to brown food faster and produce a thicker golden topping.

### Fan assisted oven

- **Function:** Top and bottom heating elements + fan.
- **Suitability:** To quickly and evenly cook. Also suitable for biscuits and cakes.

### Fan assisted multilevel oven

- **Function:** Circular heating element + fan.
- **Suitability:** To cook similar or different types of food arranged on shelves on up to three levels.

### Pizza

- **Function:** Special function to cook pizzas, pies and fruit desserts.

### Low temperature cooking

- **Function:** A special function to cook meat in sauces, hot pots and stews following traditional methods and for recipes that require particularly lengthy, low temperature cooking.

### Fanned maxigrill

- **Function:** Top central heating element + top heating element + fan.
- **Suitability:** It evenly cooks roast meats while lightly browning their surface. Ideal for grilled foods. Particularly suitable for large portions of meat such as poultry and game. For excellent results it is advisable to arrange the meat on the oven shelf and place the tray below it to collect the cooking juices and fats.

### Defrost function

- **Function:** Rapid and optimal operation.