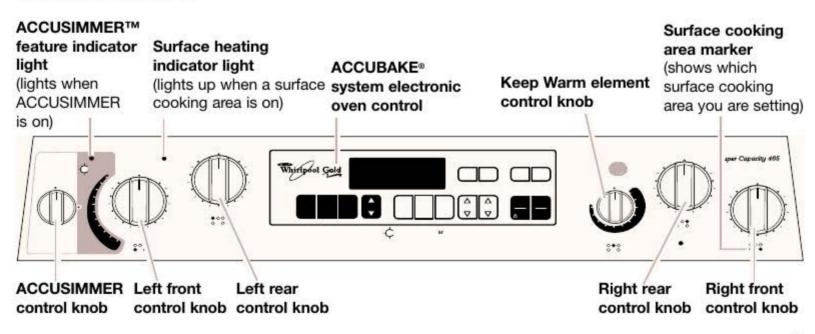


CONTROL PANEL



7

BROIL

is for broiling and grilling foods under direct, high heat.

STEAM CLEAN

is a chemical free method to clean the oven. Pour 13.5 fl. oz. of water in the bottom of the oven to soften residue.

BAKE

surrounds food with gentle, rising heat to cook delicate foods.

CONV BAKE

uses a fan to circulate heat for quick and even baking, best used when baking with multiple racks.

CONV ROAST

is recommended to gently brown meats and seal in the juices.

PROOF

creates the perfect environment to activate yeast when baking homemade breads or pizza dough

WARM

is used to keep cooked foods at serving temperature (160°F / 70° C to 200°F / 90°C) in the oven.

TEMP PROBE

monitors the internal temperature of large cuts of meat with a probe. An alert will sound once the desired set target temperature is reached.