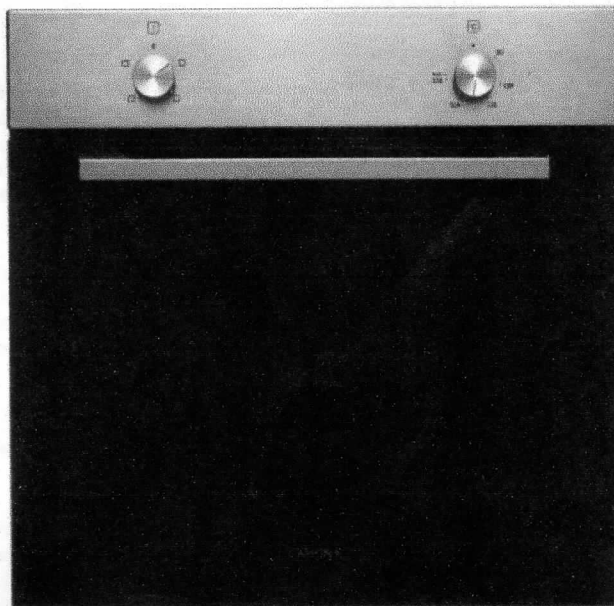


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# Built in Single Fan-Assisted Oven

LAM3303



Instructions & Installation

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**LAMONA**

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## Operating modes

### Operating modes

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

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



#### Fan Assisted cooking

Top and bottom heat plus fan (in the rear wall) are on. The hot air is distributed evenly and quickly all over the oven by the fan.



#### 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.



#### Fan-Grill

The grill effect is not as strong as with normal grilling.

Put small or medium-sized portions in correct shelf position under the grill element for grilling.

Set the temperature to maximum level.

Turn the food after half of the grilling time.



#### 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.



#### Rapid Preheat

This mode is used for heating the oven quickly.

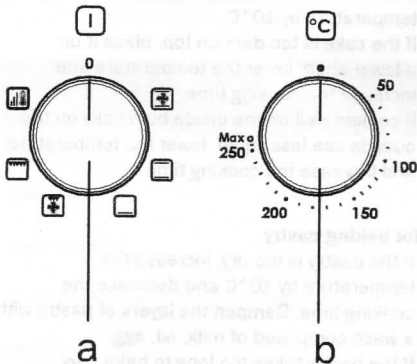
This mode is not suitable for the preparation of food.

After selecting this mode, choose the desired temperature. The thermostat lamp is lit and the oven is heated.

When the heating process is completed, the lamp goes off. Now you select the desired operating mode for the preparation of food.

# How to operate the main oven and grill

## Select temperature & Operating mode



- Oven/grill function knob\*
- Oven/grill thermostat knob

**!** Please note\* oven functions may differ depending on your oven model

The operating modes of the appliance are selected with the function knob. The temperature is adjusted with the thermostat knob.

## How to use the oven & Grill

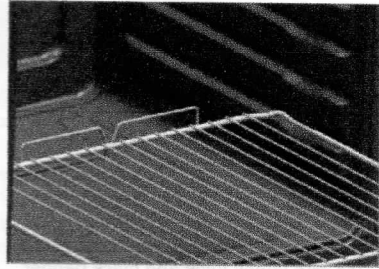
- Set thermostat knob to the desired temperature (pre-heat needed).
- Set function knob to the required operating mode.
- Close the oven door**

The oven heats up to the adjusted temperature and maintains it. During heating, the temperature indicator light will remain on until the desired temperature is reached.

**!** **CAUTION:** Hot surfaces can cause burns

## Shelf positions

The oven has 5 shelf positions. It is important to position the wire shelf into the runners correctly before placing items on the shelf. Do not insert shelves forcefully.



**!** Please insert shelves so they are not touching at the rear, but they are clear of the glass door. Failure to do so could lead to damage to the door glass and or oven.

**!** **WARNING FIRE RISK -**  
Do not place aluminum foil, baking trays or cook on the base of this oven, doing so will cause permanent damage to your appliance and cabinetry with the potential risk of fire .

**Warning** - Do not use the cavity for storage when not in use.

**Warning** -Do not place plates, dishes or trays on the floor of oven cavity when oven is in use.

## Switch off the electric oven

Turn function knob and thermostat knob to off position (top).