



# OVEN MODE SELECTOR

---



**BAKE** (Broiler + Bottom heating elements) to be used with oven temperature from 0 to 500°F/260°C



**CONVECTION BAKE** (Broiler + Bottom heating elements + fan) to be used with oven temperature from 0 to 500°F/260°C



**TURBO** (Circular + Bottom heating elements + fan) to be used with oven temperature from 0 to 500°F/260°C



**BROILER** (Broiler heating element) to be used with temperature selector at **500°F** for broiling



# OVEN MODE SELECTOR

---



**CONVECTION BROILER** (Broiler heating element + fan) to be used with temperature selector at **500°F** for convection broiling



**CONVECTION** (Circular heating element + fan) to be used with oven temperature from 0 to 500°F/260°C



**DEHYDRATE** (Bottom heating element + fan) to be used with temperature selector at 100°F (corresponding to an internal oven setup fixed temperature of 100°F/38°C)

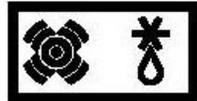


**PROOFING** (Bottom heating element) to be used with temperature selector set at 150°F (corresponding to an internal oven setup fixed temperature of 100°F/38°C)



# OVEN MODE SELECTOR

---



**WARMING-Level 1** (Bottom heating element) to be used with temperature selector set at 200°F (corresponding to an internal oven setup fixed temperature of 140°F/60°C)



**WARMING-Level 2** (Bottom heating element) to be used with temperature selector set at 250°F (corresponding to an internal oven setup fixed temperature of 170°F/77°C)



**WARMING-Level 3** (Bottom heating element) to be used with temperature selector set at 300°F (corresponding to an internal oven setup fixed temperature of 220°F/105°C)



**CLEAN** (Broiler + Bottom heating elements) to be used with temperature selector set at CLEAN for automatic self-cleaning cycle at a temperature of about 840°F/450°C.