Oven guide

Davoline OBKX 6000 INOX · built-in electric oven

Three knobs, a few simple steps. Please read before first use.

1 The controls



1 **Function** how the oven heats (see 2). Top mark **P / 0** = OFF.

2 **Timer** 10 to 100 minutes. When the time is up, a bell rings and the oven switches off. To cook **without the timer**, turn it **anticlockwise** to the **hand** symbol (manual).

3 **Temperature** 50 to 250 °C and max. Top mark (•) = OFF.

4 **Red light** on while the oven heats up. It goes off when the temperature is reached, then switches on and off to keep it.

Oven not heating?

The oven only works when **all three knobs** are set: a function, a temperature, **and the timer** (minutes or the hand symbol). Check the timer first: it must not be on **0**.

2 Choose a function

Turn the **Function** knob to one of these symbols (clockwise from P):

Top and bottom heat
Cakes on a tray, pizza, lasagne, pies. One tray only.

Bottom heat
Extra browning from the bottom, e.g. a pie base.

Fan + top and bottom heat
Most dishes: roasts, chicken, fish, cakes in a tin.

Grill
Toast, gratin, browning, smaller pieces of meat.

Grill + fan
Larger pieces of meat. Turn them halfway.

Quick preheat
Only to heat the oven fast. **Not for cooking.**

*Grill functions: use **up to 230 °C** (just before the 250 mark) and keep the door closed.*

3 Step by step

1. Take out anything stored inside the oven and put the rack or tray on the right shelf. **Shelves are counted from the bottom** (1 = lowest).
2. Set the **timer**: the minutes you need, or anticlockwise to the **hand** symbol to cook without a timer.
3. Turn the **function** knob to the symbol you want.
4. Turn the **temperature** knob to the temperature you want. The red light comes on.
5. **Preheat** until the red light goes off (about 10–15 minutes), then put the food in. Preheating is recommended for all dishes.
6. When you have finished, turn the **function** knob to **P / 0**, the **temperature** to • and the **timer** to **0**.

4 Cooking guide

From the Davoline manual, in a preheated oven. Every dish is different, so check before the end of the time. Chicken and pork must be fully cooked through.

Food	Function	Temperature	Time	Shelf
Cake on a tray, cookies	Top and bottom	175 °C	**25–30 min**	3
Sponge cake	Top and bottom	175 °C	**25–35 min**	3
Cake in a tin	Fan	180 °C	**40–50 min**	2
Filo pastry pies	Top and bottom	200 °C	**30–40 min**	2
Lasagne	Top and bottom	200 °C	**30–40 min**	2
Pizza	Top and bottom	200–220 °C	**15–20 min**	2
Whole chicken	Fan	15 min at 250 °C, then 180–190 °C	**55–65 min**	2
Beef roast	Fan	25 min at 250 °C, then 180–190 °C	**100–120 min**	3
Leg of lamb	Fan	25 min at 250 °C, then 190 °C	**70–90 min**	3
Fish	Fan	200 °C	**20–30 min**	3

Two trays at once: deep tray on the upper shelf, shallow tray on the lower one. **Top burns, inside not ready?** Next time use a lower shelf, about 10 °C less and a little more time.

5 Safety and cleaning

SAFETY

- The door, glass and inside get **very hot**. Use the oven gloves and keep children away.
- Do not put **aluminium foil**, trays or pans **on the oven floor**: it can cause a fire. Do not store anything inside the oven.
- Never leave the oven unattended when using the grill.
- **If food catches fire:** turn all knobs to OFF and keep the door closed. Never use water on burning fat. In an emergency call **112**.

- Let the oven cool down before wiping it with a soft cloth and warm soapy water. No scourers or sprays, please.
- No need for deep cleaning, we take care of it. If a tray is very dirty, just leave it soaking in the sink.

Need help? WhatsApp / call +30 694 358 7818