



L'ATELIER
Paris Haute Design

OVEN QUICK GUIDE

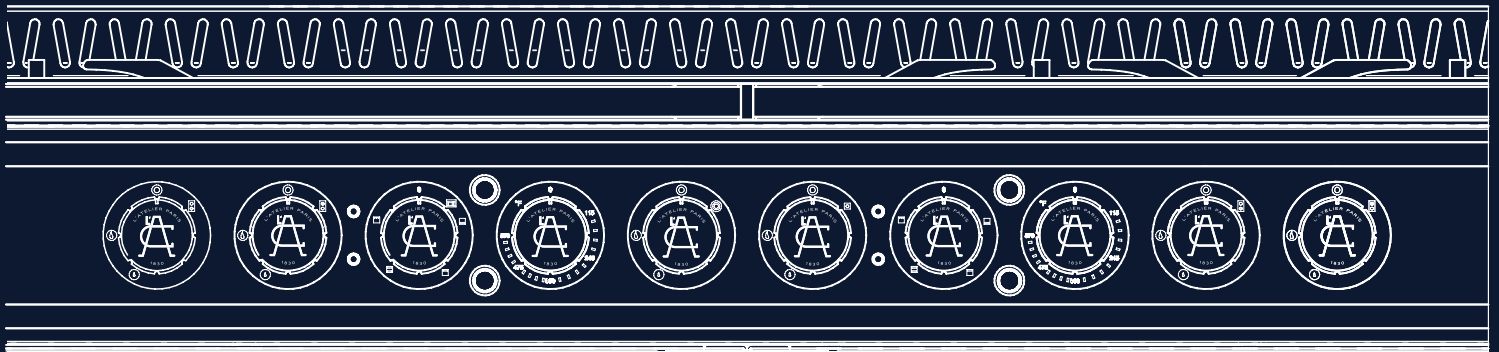
For Household Residential Use Only

Household Cooking Gas Appliances [CSA/ANSI Z21.1/CSA 1.1:2018 Ed.2+E2019]
Electrical Features Of Fuel-Burning Equipment (R2014) [CSA C22.2#3:1988 Ed.7+G1;G2]
Standard for Safety Household Electric Ranges [UL 858:2014 Ed.16+R:18Apr2022]
Household Cooking Ranges (R2021) [CSA C22.2#61:2016 Ed.9+U1]



Oven Quick Guide

Le Provençal Ranges
La Grande Cuisine Ranges



Oven | La Provençal Ranges | La Grande Cuisine Ranges

NOTICE

IMPORTANT - Prior to First Time Use:

Prior to First Time Use:

1-Clean the oven interior, door, and oven racks with soap and water to remove some of the manufacturing grease;

the remaining oil residue will burn off during the burn-in process.

2-Operate the oven on "Top + Bottom Heat" at 500°F with the convection fan ON for 1 hour after it has preheated.

3-After the oven is turned off and has completely cooled clean the oven interior, door, and oven racks with soap and water one more time to remove any of the remaining residue from the burn-in process.

⚠ WARNING

DONOT cook any food until the initial burn-in process is completed, dispose any food that is cooked in the oven before the first-time use burn-in process is completed.

Some odor or smoke may be produced during the burn-in process. This is normal.

Running a ventilation hood and or opening a window will help to circulate airflow in the room and reduce the amount of odor or smoke that may be produced.

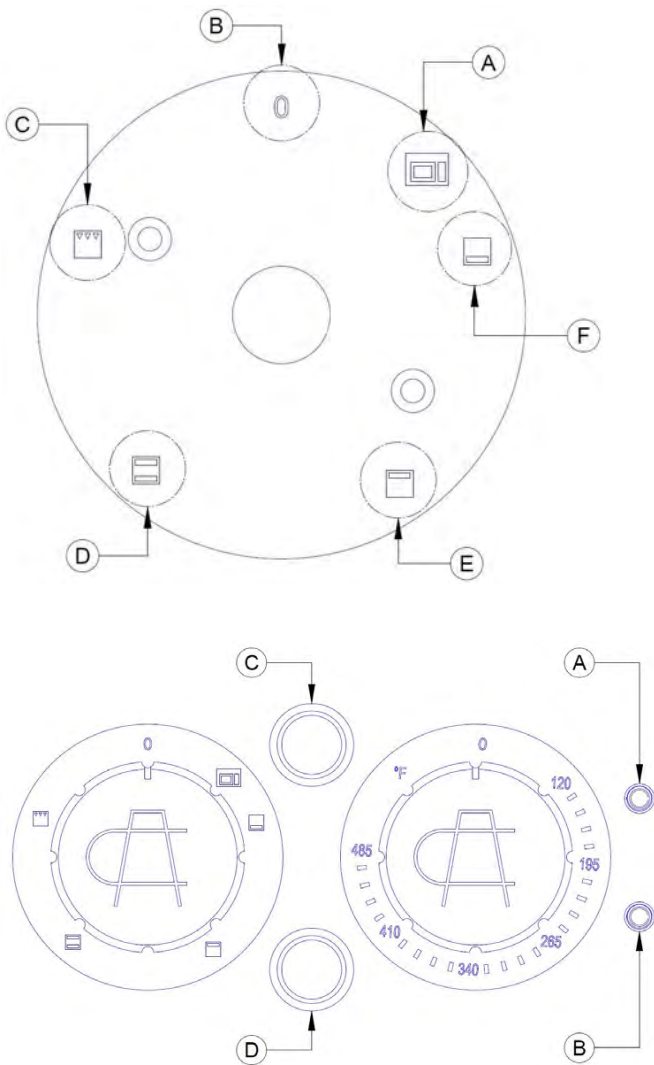
Oven cracking or popping noises the first few times of use is considered normal. Animals sensitive to odors may be impacted by the burn-in process.

ALWAYS Use ventilation

Animals sensitive to odors may be impacted by the burn-in process. Use ventilation and move pets to an area away from the kitchen as needed.

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Oven Functions And Operation









- A - Red light
- B - Green light
- C - Light switch
- D - Convection Fan switch

To turn on the oven:

1. Turn the mode selection knob to the desired cooking mode setting icon. The pilot indicator light (B) (green light) will illuminate.
2. Turn the thermostat knob to the desired temperature. The pilot indicator light (A) (red light) will illuminate. When the oven reaches the selected temperature, the pilot indicator light (A) (red light) will turn off, this light will cycle on and off and the temperature rises or drops.

To turn off the oven:

1. Turn the power selection knob to O position.
2. Turn the temperature knob to O position.

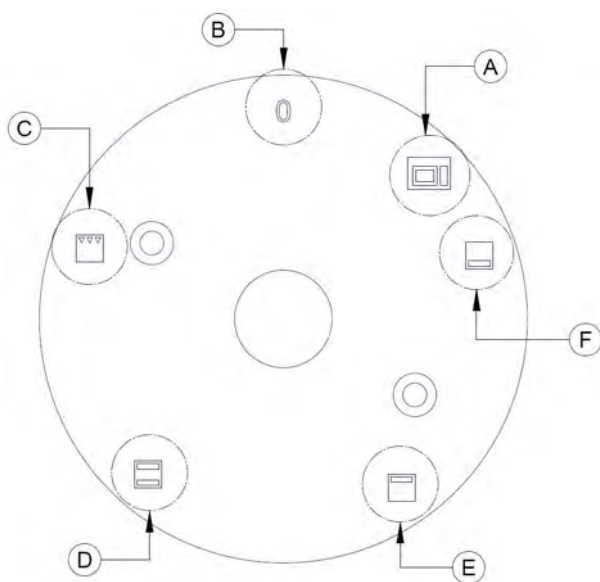
-  OVEN FUNCTIONS SELECTOR (A)
-  OFF POSITION - Oven is Off at this setting (B)
-  BOTTOM HEAT - With heat only at the bottom, this mode is best used with the convection fan and to finish cooking only. Useful for pizza or crusty breads, etc. (F)
-  TOP HEAT - With heat only at the top, this mode is best used with the convection fan and to finish cooking only. (E)
-  TOP + BOTTOM HEAT - Heat from the top and the bottom ensures even baking results for food. Ideal Most of your oven cooking should be done using this function with or without the assistance of the convection fan. (D)
-  BROIL/GRILL GRATINATING AND BROWNING. Broiling uses only the upper most powerful heating element in your oven, applying high temps to the top of dishes for fast flavor. Use this method to cook and crisp foods or brown the top of already-cooked dishes. NOTE that unlike most, our broil function is temperature controlled so be sure to set it to the correct temperature for your desired cooking needs. Keep a close eye on the cooking progress. (C)

OVEN USE

Tips On How To Get The Most From Our All Stainless Steel Professional Analog Ovens

Begin by identifying and selection the correct cooking mode for specific type of cooking you are about to do. The options at set at the mode selector knob shown in the illustration below. Rotating clockwise your first position (F) is BOTTOM HEAT ONLY, second (E) is TOP HEAT ONLY, third (D) is TOP + BOTTOM HEAT and forth (C) is your BROIL Setting.

Oven Functions And Operation



Most of your cooking in the oven should be done with the setting (C) of Bottom + Top setting and in combination with the convection fan. Other modes, such as bottom heat only or top heat only, is recommended for "finishing the cooking process".

For specific types of food, you can use the bottom only + convection fan, like crusty bread and pizzas, but again this will be better suited for the last stages of the cooking.

Also, it is essential to know that your results will vary widely based on the rack position and the type of cookware you use for different tasks.

Proper preheating is crucial to achieving good consistent results; we recommend preheating the oven and let it sit for at least 10 minutes once the indicator light goes off at your set temperature; this will ensure that the oven cavity is uniformly heated before cooking.



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