

Register Now
www.delonghi.photo



www.delonghi.com

E0241264

AIR FRY CONVECTION OVEN
FOUR À CONVECTION AIR FRY
HORNO DE CONVECCIÓN AIR FRY



De'Longhi

EN

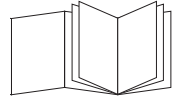
page 4

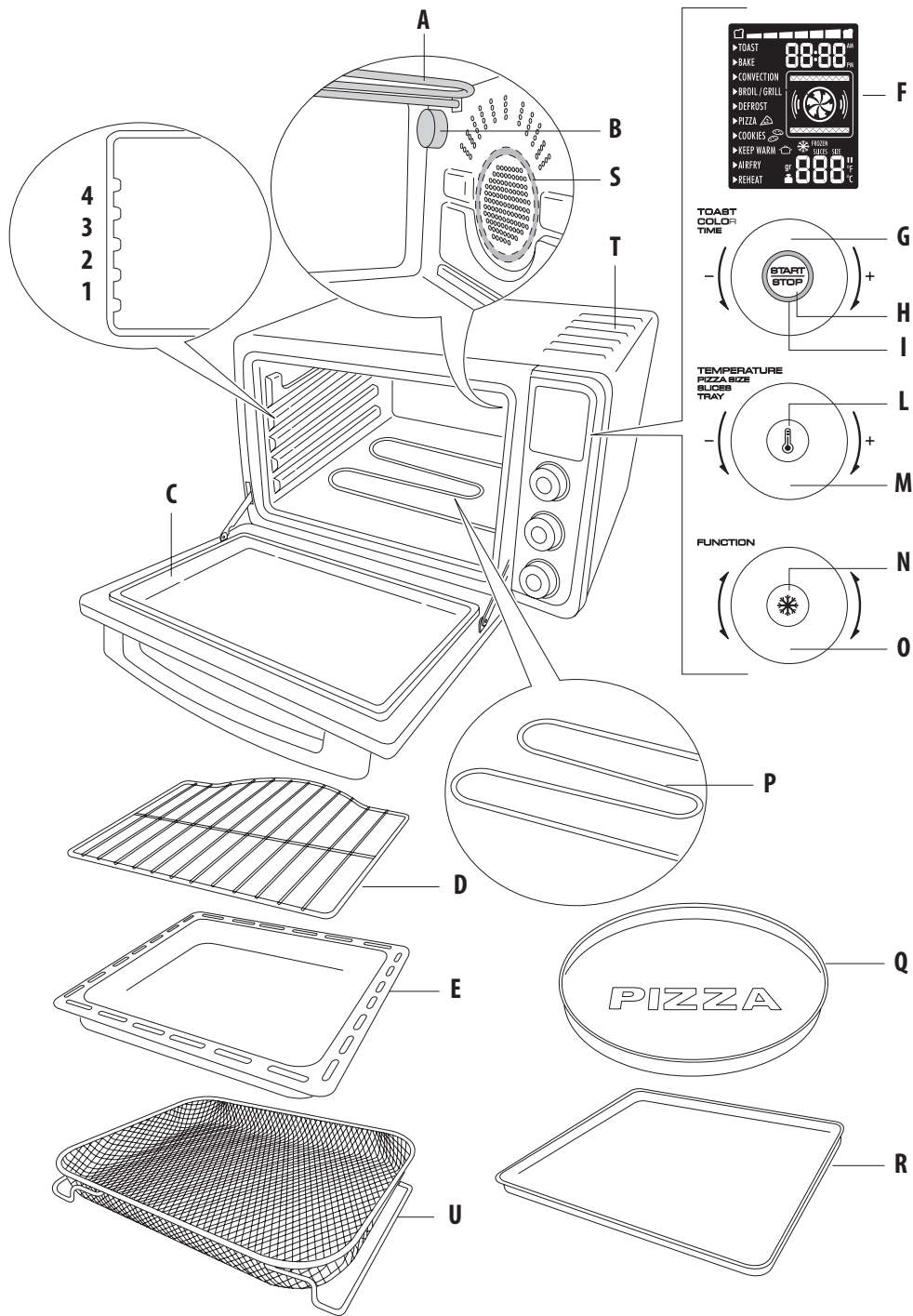
FR

page 32

ES

pág. 60





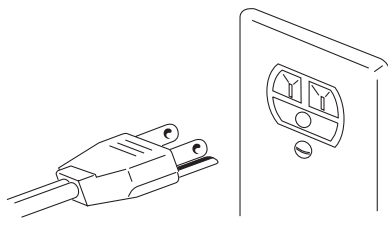
CONTENTS

ELECTRICAL CONNECTION	4
IMPORTANT SAFEGUARDS	5
TECHNICAL SPECIFICATION	6
DESCRIPTION OF THE APPLIANCE	6
INSTALLATION	6
ERROR MESSAGE	6
SETTING THE CLOCK	7
OVEN FUNCTION	7
FUNCTION SUMMARY TABLE	8
TOAST	10
BAKE	11
CONVECTION	12
BROIL/GRILL	13
DEFROST	14
PIZZA	15
COOKIES	17
KEEP WARM	18
SLOW COOKER	19
AIR FRY	20
REHEAT	21
CARE AND CLEANING	22
DISPOSAL	22
RECIPES LIST	23
TROUBLESHOOTING	26
RECIPES	27

ELECTRICAL CONNECTION

Only use a three-pin, 120 Volt, 60 Hz power outlet

GROUNDING INSTRUCTIONS



CAUTION: MAKE SURE THAT THE PLUG IS CORRECTLY GROUNDED

This appliance must be grounded: in the event of short circuits, the ground connection reduces the risk of electric shock, allowing the electrical current to be dispersed. This appliance is fitted with a power cable with ground wire.

The plug must be connected to a power outlet that has been correctly installed and grounded.

WARNING: IMPROPER USE OF THE GROUND WIRE MAY LEAD TO THE RISK OF ELECTRIC SHOCK.

If you are not sure that the power outlet is properly grounded, contact a qualified electrician.

The length of the power cable for this appliance has been devised so as to avoid the possibility of tripping on or getting entangled in a long cable.

If an extension cord is required, only use three-wire extension cords with three-pin plugs and sockets that fit the plug on the appliance.

The electrical ratings of the extension cord must be at least as great as the electrical ratings of the appliance. If a longer cable is required, an extension cord UL/CSA approved can be used.



When using an extension cord, make sure it does not hang loose in the work area or where someone may accidentally trip on it or get entangled in it.

Handle the power cable with care for longer life; avoid pulling or stressing the cable around the connectors to the power outlet and the appliance.

IMPORTANT SAFEGUARDS

When using electrical appliances, a number of fundamental safety rules must be observed, including the following:

1. READ ALL INSTRUCTIONS THIS PRODUCT IS DESIGNED FOR HOUSEHOLD USE ONLY. DO NOT USE OUTDOORS.

2. Do not use this appliance for purposes other than those it has been designed for.
3. Do not touch the hot surfaces. Only use the knobs or handles to operate the appliance .
4. Remove any objects located above the appliance. Do not use on surfaces that may be damaged by the heat. If the oven is used on countertop made in solid surface material (e.g. Silestone®, Corian®, etc.), follow carefully the indications of countertop manufacturer and/or supplier.
5. To avoid electric shock, do not immerse the appliance in water. See the instructions for cleaning.
6. If the appliance is used when children are around, pay careful attention to the metal walls of the oven and the door, which become very hot . The appliance must not be used by children or persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge without supervision. Make sure that children do not play with the appliance.
7. Unplug the appliance from the power outlet when this is not being used or before cleaning. Wait for the appliance to cool down at least 30 minutes before fitting or removing any parts.
8. Never operate the appliance with the cable or the plug damaged, if any malfunctions have occurred, or if the appliance has been damaged in any way. Take the appliance to the nearest authorized service center, which will inspect it and, if necessary, will adjust or repair it.
9. After-sales accessories may be used if their shape, size and material are suitable for the use on this oven. The use of accessories that are not recommended by the manufacturer may cause injuries.
10. Do not let the power cable hang from the counter or come into contact with hot surfaces.

11. Do not place the appliance above or near a gas or electric cooker.
12. Use maximum care when moving the appliance or accessories if they contains hot oil or other hot liquids. Always use oven gloves.
13. If the plug heats up, contact a qualified electrician.
14. Use maximum care when removing the bake pan or throwing out the hot fat.
15. Do not use abrasive/aggressive/acid detergent, metal sponges or steel wool to clean the appliance.
16. To ensure the safe operation of the appliance, never introduce foods that are too large for the oven.
17. If the appliance, when operating, is covered by or comes into contact with flammable materials, such as curtains, fabrics or wall coverings etc. there will be risk of fire! Use extreme care to avoid these conditions.
18. WARNING: Never leave the appliance unattended when operating (especially when broiling or toasting).
19. When broiling, the bake pan and the wire racks must be used as described in the instructions.
20. Extreme care must be taken when using containers made from materials other than glass, metal or ovenproof ceramics.
21. Do not place any objects in the oven when it is not being used, apart from the accessories recommended by the manufacturer.
22. Do not place any of the following materials into or on top of the oven: paper, cardboard, plastic and the like.
23. Do not cover parts of the oven with metal foil, to avoid overheating. Do not place any materials over the vent openings (T), located on top housing.
24. To switch the appliance off, press START/STOP button.
25. To disconnect the appliance, turn off any control, than remove the plug from wall outlet.
26. Oversize food or metal utensiles must not be inserted inside the oven as they may create risk of fire or risk of electric shock.
27. The appliance does not exceed 60 minutes "on" in a two hours period.
28. This product is in compliance with UL and CSA safety standards.

SAVE THESE INSTRUCTIONS

WARNING: After having removed the appliance from its packaging, check that the door is intact.

The door is made from glass and is therefore fragile. If it is visibly chipped, scored or scratched, it should be replaced. While using, cleaning or moving the appliance, avoid slamming or knocking the door. Do not pour cold liquid onto the glass while the appliance is hot.

WARNING: The accessories for cooking of this appliance are not suitable for food preservation. Avoid leaving for prolonged time acid substances as lemon/orange juice, tomato or vinegar on accessory's surface. If left on surfaces for prolonged time these substances may damage and impair the non stick coating.

WARNING: Caution should be exercised when using baking paper or metal foil to cover accessories, pans and dishes. Close contact with heating elements of baking paper and metal foil may cause overheating and risk of fire.



TECHNICAL SPECIFICATION

Voltage: 120 V ~ 60Hz

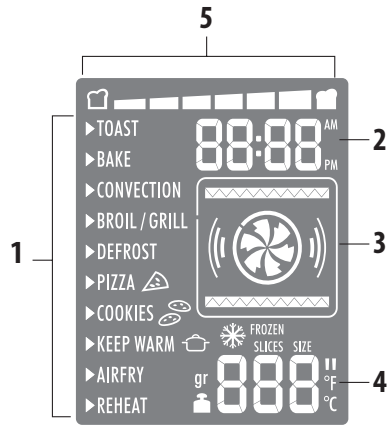
Absorbed power: 1800 W

Overall dimensions: LxPxH 193x173x118 in (490x445x300 cm)

DESCRIPTION OF THE APPLIANCE

- A Top heating element
- B Internal light
- C Glass door
- D Wire rack
- E Bake pan
- F Display
- G TOAST COLOR/TIME dial
- H START/STOP button
- I Red on light
- L  Cavity temperature check button (°C/°F setting)
- M TEMPERATURE/PIZZA SIZE/SLICES/TRAY dial
- N  Frozen option button
- O FUNCTION selection dial
- P Lower heating element
- Q Pizza pan
- R Crumb tray
- S Fan heating element (not visible)
- T Vent openings
- U Air fry basket

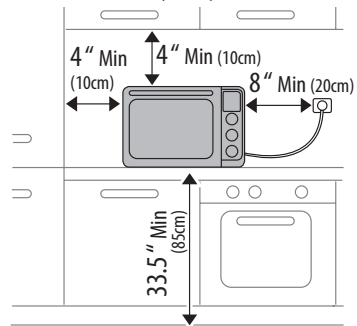
DISPLAY



- 1 Function selected indicator
- 2 Timer/clock indicator
- 3 Function icon
- 4 Temperature/size/slices indicator
- 5 Toast color bar

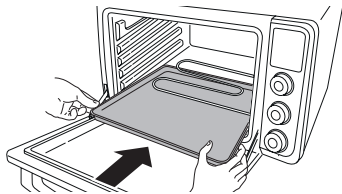
INSTALLATION

- Check that the appliance has not suffered any damage due to transportation.
- Place the appliance on a flat, stable surface out of the reach of children (the glass door becomes hot while the oven is in operation).
- Before using this appliance, move it away from the wall or any object on the counter top. Remove any object that may have been placed on top of the appliance. Do not use on surfaces where heat may be a problem.



- In order to remove any protective substances on the heating elements surfaces, it is necessary to run the oven empty for 30 minutes in CONVECTION function at 450 °F, as first use. This operation may result in minimal smell and smoke. This is normal. Let the appliance cool down for 30 minutes after this operation.

- The crumb tray (R) must be always placed on oven bottom, under lower heating element (P).



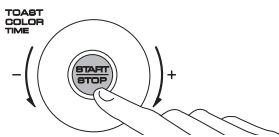
ERROR MESSAGES

If **ERR** message is shown on display, with relevant acoustic signal, the oven had a malfunction. Press **START/STOP** button (H) for 2 seconds to reset the control and disconnect the plug from wall outlet. Check troubleshooting section.

SETTING THE CLOCK

The first time the appliance is connected to the main electricity supply or after it has been without power for some time, it will beep and four dashes (“--:--”) appear on the display. After 5 seconds the display will turn off, since the clock has not been set, and the electronic control will go into stand-by mode. To set the time, proceed as follows:

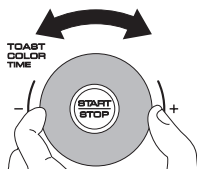
Press the **START/STOP** button (H) for at least 5 seconds.



The hour flashes.



Set the required hour with **TOAST COLOR/TIME** dial (G).



Press the **START/STOP** button (H). The minutes flash.



Set the required minutes with **TOAST COLOR/TIME** dial (G).



Press the **START/STOP** button (H). The set time is displayed.





If you want to adjust the time later, repeat the setting procedure described above. The electronic control must be in stand-by state to adjust the clock.

OVEN FUNCTION

In the stand-by mode, the Display shows the clock (if set) or --:--.

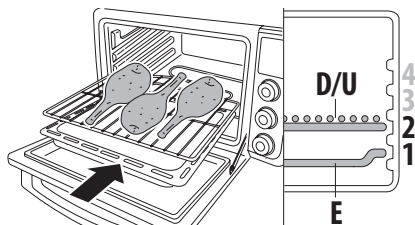
- Press any button (H L N) or turn any dial (G M O). The oven turns on. This is the Function selecting mode. The Default selected function is BAKE. The modifiable values flash. If there are no buttons pressed or dials turned within 2 minutes of the selection mode function, the control defaults back into stand-by mode.
- Turn the **FUNCTION** selection dial (O) to select the function wanted.
- Turn the **TEMPERATURE/PIZZA SIZE/SLICES/TRAY** dial (M) to set the temperature if needed (not required in some programs). In some function the temperature is automatically set (the display doesn't show the preset temperature).
In the **PIZZA** function set the size.
In the **COOKIES** function set the number of trays.
- Turn the **TOAST COLOR/TIME** dial (G) to set the timer if needed.
- Both **PIZZA** and **COOKIES** functions have a preset timer.
- In **PIZZA** function the time will change depending on the selected size.
- In **COOKIES** function it is possible to modify the cooking time.
- Press the **START/STOP** button (H) to start cooking. The red **ON** light (I), that is located around the edge of the **START/STOP** button (H), turns on. When the timer elapsed, the display shows “End” and play a sound signal.

Press **START/STOP** button (H) to reset the oven and stop the function. It is possible to interrupt the cooking process at any time by pressing **START/STOP** button (H). The oven goes into stand-by mode. In the **BAKE**, **CONVECTION** and **COOKIES** functions, the oven plays a sound signal when the first target temperature is reached. In **BAKE** and **CONVECTION** function is possible to check the cavity temperature by pressing the  Cavity temperature check button (L). The temperature is displayed for 5 seconds.


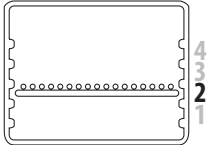

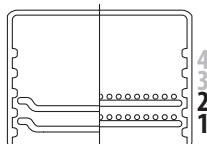

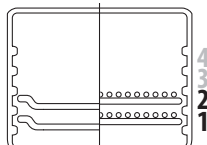

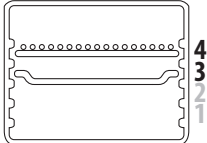

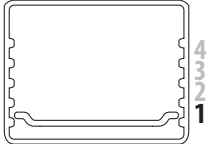
- It is possible to choose the temperature visualization in °F or in °C. Default setting is in °F. To change setting select **BAKE** or **CONVECTION** function, press  Cavity temperature check button (L) for 5 seconds. The visualization will change to °C with acoustic signal. To come back to °F visualization repeat the same operation.



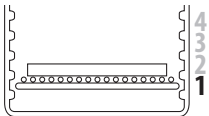
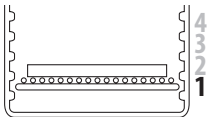


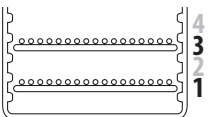



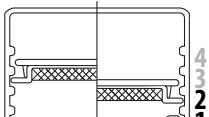

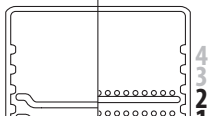
TIPS FOR HEALTHY COOKING

When you are cooking high fat content food, in BAKE and CONVECTION functions, we suggest to place the food directly on the wire rack or Air fry basket inserted in position 2 and the bake pan in position 1. In this way the excessive fat will drain on the bake pan.



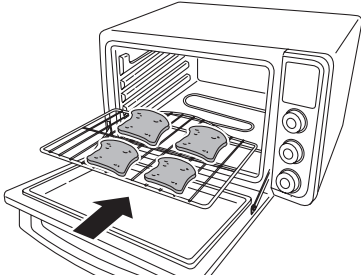
FUNCTIONS SUMMARY TABLE

FUNCTION	TEMPERATURE	TIMER	WIRE RACK AND BAKE PAN POSITION	RECIPES
 TOAST	(Auto selected)	(Auto selected)	 <p>wire rack in position 2</p>	Specific for toasting slices of bread.
 BAKE	170°F - 450°F 75°C - 230°C	0:01 (minutes) - 2:00 (hours)	 <p>wire rack or bake pan in position 1 or 2</p>	Ideal for: cakes bread fish lasagna (see page 21-22)
 CONVECTION	170°F - 450°F 75°C - 230°C	0:01 (minutes) - 2:00 (hours)	 <p>wire rack or bake pan in position 1 or 2</p>	Ideal for: quiches poultry potatoes pastry cakes (see page 21-22)
 BROIL/GRILL	(Auto selected)	0:01 (minutes) - 2:00 (hours)	 <p>wire rack in position 4, bake pan in position 3</p>	Ideal for: pork chops sausages pork ribs wurstel (see page 21-22)
 DEFROST	-	0:01 (minutes) - 2:00 (hours)	 <p>wire rack or bake pan in position 1</p>	Ideal for food to be defrosted in shorter time frame.

FUNCTION		TEMPERATURE	TIMER	WIRE RACK AND BAKE PAN POSITION	RECIPES
 PIZZA	Frozen 	(Auto selected)	(Auto selected and adjustable)	 pizza pan on wire rack in position 1	Automatic program for crispy frozen pizza.
	Fresh	(Auto selected)	(Auto selected and adjustable)	 pizza pan on wire rack in position 1	Automatic program for perfect fresh pizza.
 COOKIES	1tr	(Auto selected)	(Auto selected and adjustable)	 bake pan in position 2	Automatic program for perfect cookies.
	2tr	(Auto selected)	(Auto selected and adjustable)	 rack in position 1 and 3	Automatic program for cookies for the entire family.
 KEEP WARM		(Auto selected)	0:01 (minutes) - 6:00 (hours)	 wire rack or bake pan in position 1 or 2	Ideal to keep prepared food warm. This function can be also used as slow cooker.
 AIR FRY	320°F - 450°F 160°C - 230°C	0:01 (minutes) - 1:00 (hours)		 	Ideal for: frozen food (potatoes, nugget etc.) fresh chicken, sausage, etc.
 REHEAT	300°F - 400°F 150°C - 205°C	0:01 (minutes) - 1:00 (hours)		 	Ideal for reheating leftovers.

TOAST

Place the slices to toast (2, 4 or 6) on the wire rack (D) and insert in the oven in position 2.



For a better toasting result place the slices as shown.



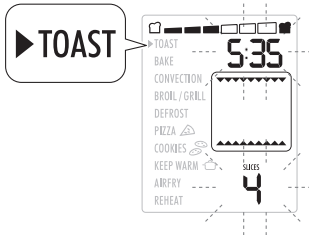
The edges of the slices should be aligned and close to the central wire.

Close the door.

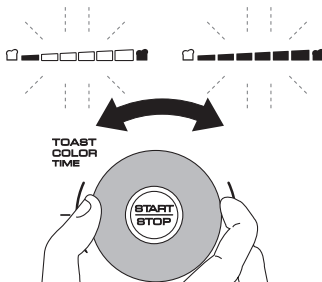
Press any button (H L N) or turn any dial (G M O)

The oven turns on.

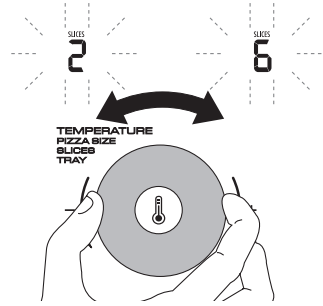
The default selected function is TOAST.



Set the desired level of toasting by turning the TOAST COLOR/TIME dial (G).

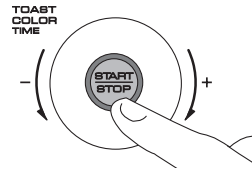


Turn the TEMPERATURE/PIZZA SIZE/SLICES/TRAY dial (M) to select the desired number of slices to toast.



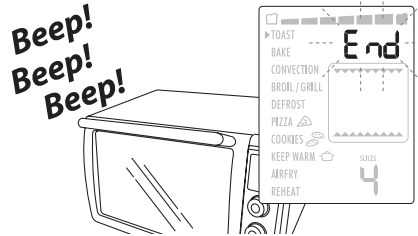
Press the START/STOP button (H) to start cooking.

The red ON light (I), that is located around the edge of the START/STOP button (H), turns on.



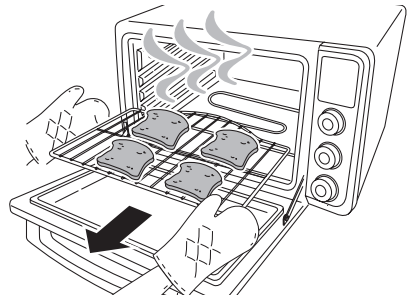
The oven starts the cooking process.

At the end of the set time the appliance will play a sound signal and the display will show *END*.



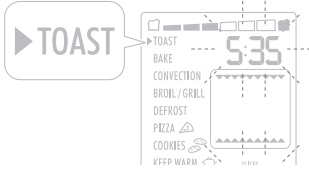
To turn the appliance off during running function or reset the control at end of time when *END* is showed on display, press the START/STOP button (H) for 2 seconds.

Open the door and remove the food. Take great care when taking the food out of the oven. Use oven gloves.

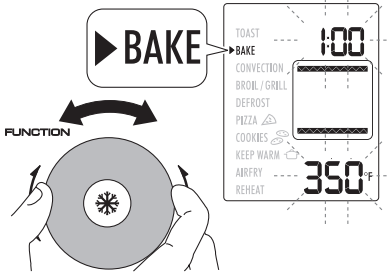


BAKE

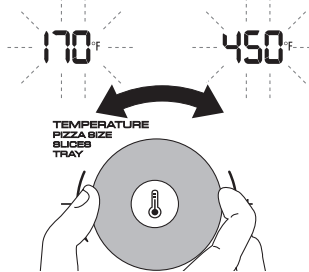
Press any button (H L N) or turn any dial (G M O).
The oven turns on. The default selected function is TOAST.



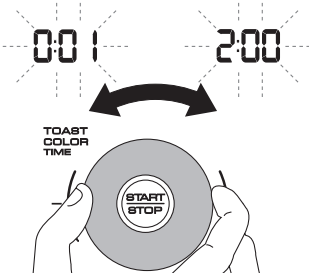
Turn the FUNCTION selection dial (O) to set the BAKE mode.



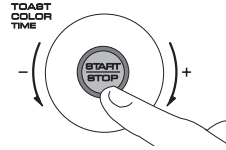
Turn the TEMPERATURE/PIZZA SIZE/SLICES/TRAY dial (M) to set the desired temperature. The default temperature is 350 °F.



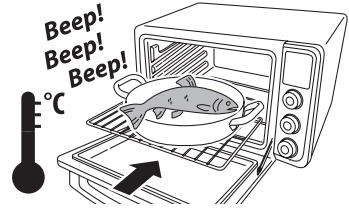
Turn the TOAST COLOR/TIME dial (G) to set the desired timer.
The default time is 1:00 (hour).



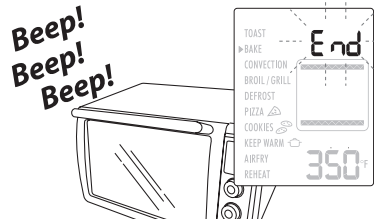
Press the START/STOP button (H) to start cooking.
The red ON light (I), that is located around the edge of the START/STOP button (H), turns on.



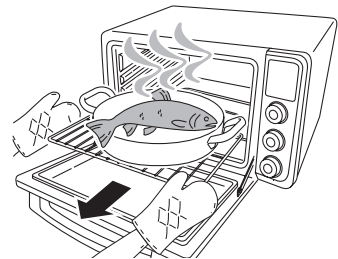
The oven starts the preheating phase. *PRE HEAT* message is shown on display. When the oven reaches the set temperature, an audible signal will sound. The countdown will start. Place the food on the wire rack (D) or bake pan (E) and insert in the oven in position 1 or 2.



Close the door. At the end of the set time the appliance will play a sound signal and the display will show *END*.



To turn the appliance off during running function or reset the control at end of time when *END* is showed on display, press the START/STOP button (H) for 2 seconds. Open the door and remove the food. Take great care when taking the food out of the oven. Use oven gloves.



While BAKE function is running, it is possible to switch the function between CONVECTION and BROIL/GRILL without stopping the cooking process. Just turn the FUNCTION selection dial (O) to select the desired new function. Timer and set temperature will be kept between BAKE and CONVECTION. For BROIL/GRILL function, the timer will be kept and temperature is auto selected.



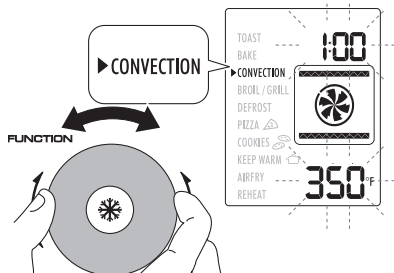
CONVECTION

Press any button (H L N) or turn any dial (G M O).

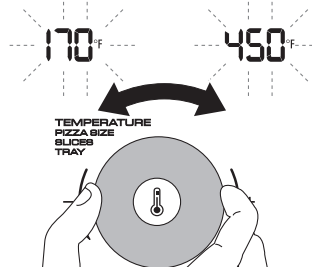
The oven turns on. The default selected function is TOAST.



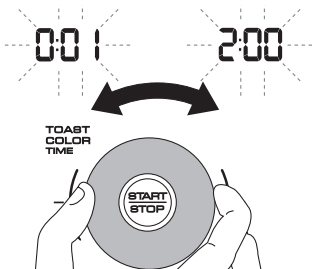
Turn the FUNCTION selection dial (O) to set the CONVECTION mode.



Turn the TEMPERATURE/PIZZA SIZE/SLICES/TRAY dial (M) to set the desired temperature. The default temperature is 350 °F.

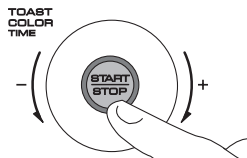


Turn the TOAST COLOR/TIME dial (G) to set the desired timer. The default time is 1:00 (hour).

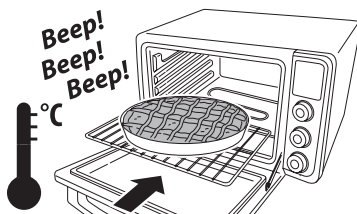


Press the START/STOP button (H) to start cooking.

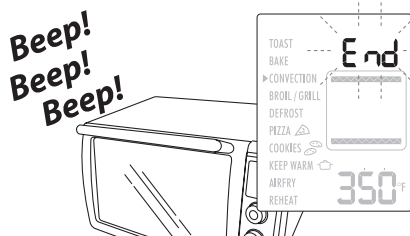
The red ON light (I), that is located around the edge of the START/STOP button (H), turns on.



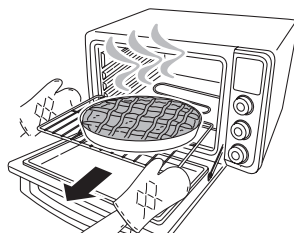
The oven starts the preheating phase. *PRE HEAT* message is shown on display. When the oven reaches the set temperature, an audible signal will sound. The countdown will start. Place the food on the wire rack (D) or bake pan (E) and insert in the oven in position 1 or 2.



Close the door. At the end of the set time the appliance will play a sound signal and the display will show *END*.



To turn the appliance off during running function or reset the control at end of time when *END* is shown on display, press the START/STOP button (H) for 2 seconds. Open the door and remove the food. Take great care when taking the food out of the oven. Use oven gloves.



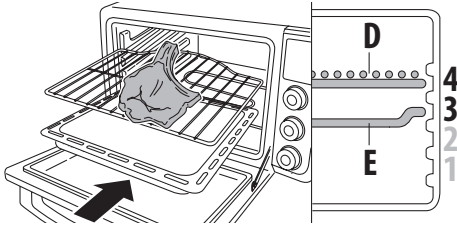
While CONVECTION function is running, it is possible to switch the function between BAKE and BROIL/GRILL without stopping the cooking process. Just turn the FUNCTION selection dial (O) to select the desired new function. Timer and set temperature will be kept between CONVECTION and BAKE. For BROIL/GRILL function, the timer will be kept and temperature is auto selected.

BROIL/GRILL

Place the food on the wire rack (D) and insert in the oven.

No preheat is needed.

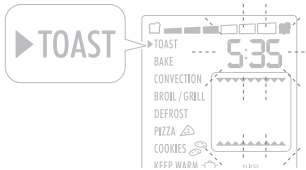
The wire rack (D) and the bake pan (E) must be positioned as shown in the figure (position 3 and 4).



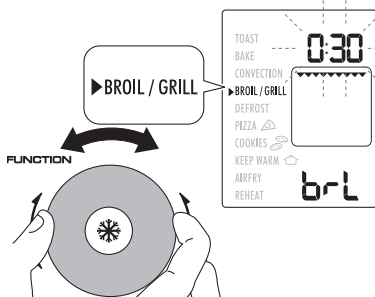
Close the door.

Press any button (H L N) or turn any dial (G M O).

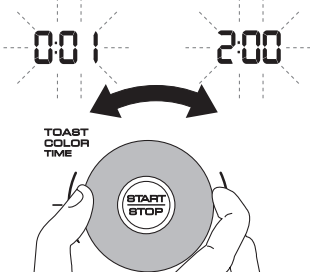
The oven turns on. The default selected function is TOAST.



Turn the FUNCTION selection dial (O) to set the BROIL/GRILL mode.



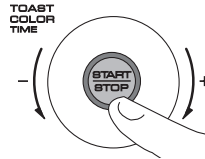
Turn the TOAST COLOR/TIME dial (G) to set the desired timer.



Press the START/STOP button (H) to start cooking.

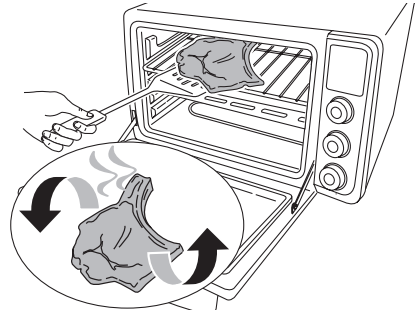
The red ON light (I), that is located around the edge of the

START/STOP button (H), turns on.



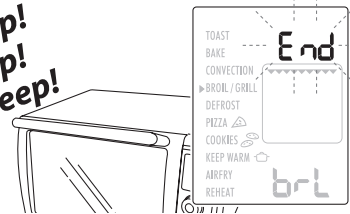
Close the door. The oven starts the cooking process.

Turn the food halfway through cooking.

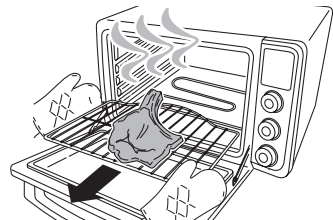


At the end of the set time the appliance will play a sound signal and the display will show *END*.

**Beep!
Beep!
Beep!**



To turn the appliance off during running function or reset the control at end of time when *END* is showed on display, press the START/STOP button (H) for 2 seconds. Open the door and remove the food. Take great care when taking the food out of the oven. Use oven gloves.

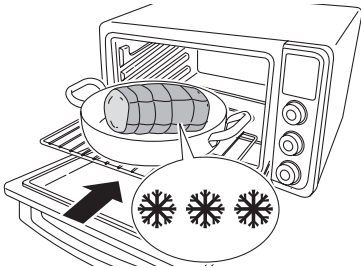


While BROIL/GRILL function is running, it is possible to switch the function between CONVECTION and BAKE without stopping the cooking process. Just turn the FUNCTION selection dial (O) to select the desired new function. Timer will be kept between BAKE and CONVECTION, and set temperature will be automatically selected to default (350 °F). For BROIL/GRILL function, the timer will be kept and temperature is auto selected.

* DEFROST

Make sure that the oven has completely cooled down at room temperature before starting this function.

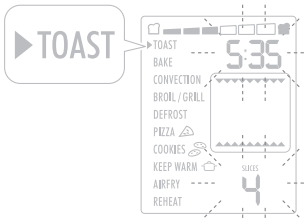
Place the frozen food on the wire rack (D) or bake pan (E) and insert in the oven in position 1.



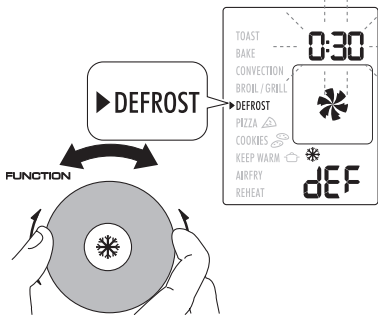
Close the door.

Press any button (H L N) or turn any dial (G M O).

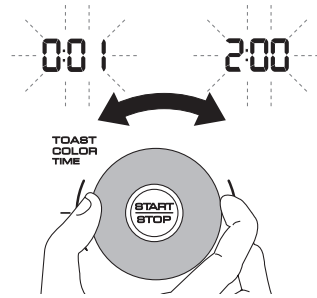
The oven turns on. The default selected function is TOAST.



Turn the FUNCTION selection dial (O) to set the DEFROST mode.

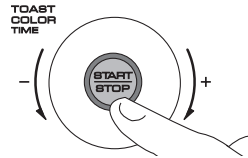


Turn the TOAST COLOR/TIME dial (G) to set the desired timer.



Press the START/STOP button (H) to start cooking.

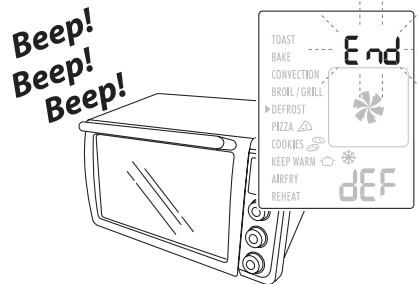
The red ON light (I), that is located around the edge of the START/STOP button (H), turns on.



Close the door.

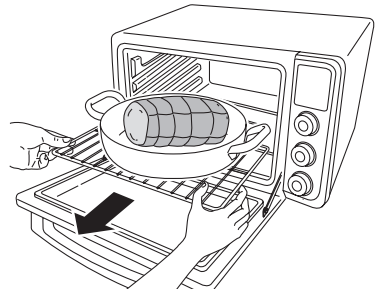
The oven starts the cooking process.

At the end of the set time the appliance will play a sound signal and the display will show *END*.



To turn the appliance off during running function or reset the control at end of time when *END* is shown on display, press the START/STOP button (H) for 2 seconds.

Open the door and remove the food.



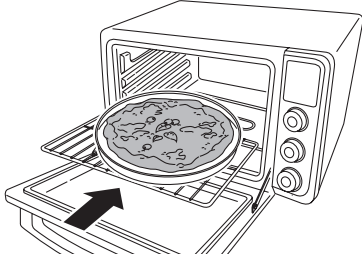


PIZZA

Pizza is special automatic function that incorporates preset programs. Temperature, cooking time and cooking mode are automatically selected. Cooking time is extendible to desired cooking results, at the end of cooking process.

Place the pizza on the pizza pan (Q) or directly on the wire rack (D) and insert in the oven in position 1.

No preheat is needed.

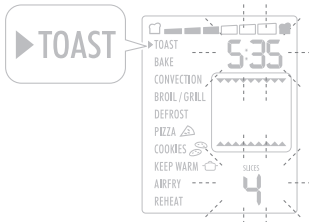


Close the door.

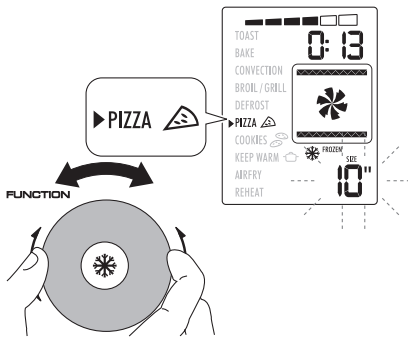
Press any button (H L N) or turn any dial (G M O).

The oven turns on.

The default selected function is TOAST.



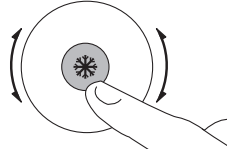
Turn the FUNCTION selection dial (O) to set the PIZZA program. Default mode is "FROZEN".



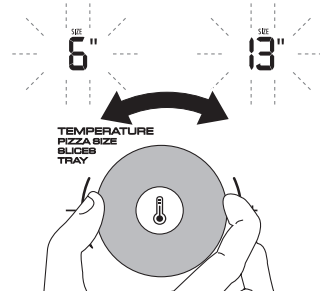
Pressing FROZEN option button (N) is possible to disable the 'FROZEN' option, to cook 'FRESH' pizza.

Further pressing will return 'FROZEN' mode.

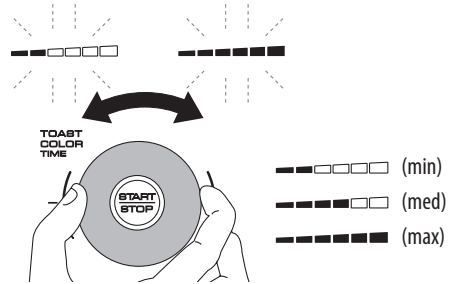
FUNCTION



Turn the TEMPERATURE/PIZZA SIZE/SLICES/TRAY dial (M) to set the desired pizza size.



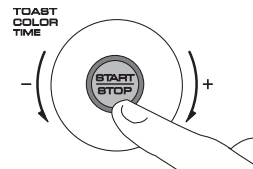
Set the desired level of crusting by turning the TOAST COLOR/TIME dial (G).



For thin pizza we suggest min crust level. For thick pizza we suggest max level of crust.

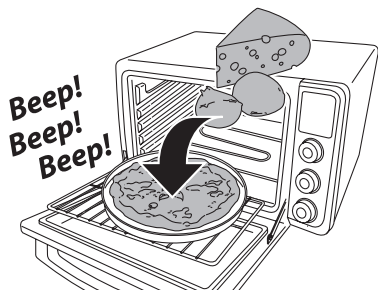
Press the START/STOP button (H) to start cooking.

The red ON light (I), that is located around the edge of the START/STOP button (H), turns on.



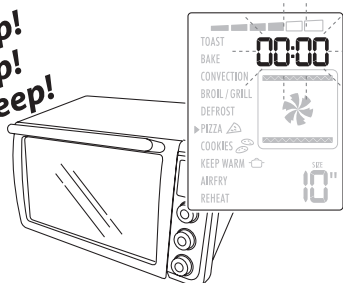
The oven starts the cooking process.

During cooking 'FRESH' pizza only, the oven will play a sound signal. It is signal to add mozzarella or soft cheese to topping your pizza.

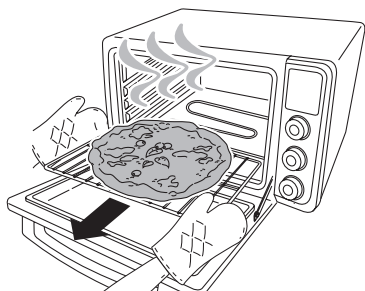


Close the door and complete the cooking process. At the end of the set time the appliance will play a sound signal and the display will show **00:00** flashing. The control is now in 'waiting mode'. In this state you can add up to 10 minutes, if necessary, to complete the cooking. This state is kept for 5 minutes, after that the control will turn off the oven automatically.

**Beep!
Beep!
Beep!**



Turn the **TOAST COLOR/TIME dial (G)** to adjust up to 10 additional minutes, if necessary, and press the **START/STOP button (H)** at the end of time, the control will turn off the oven. To turn the appliance off during running function or reset the control at end of time when **END** is showed on display, press the **START/STOP button (H)** for 2 seconds. Open the door and remove the food. Take great care when taking the food out of the oven. Use oven gloves.

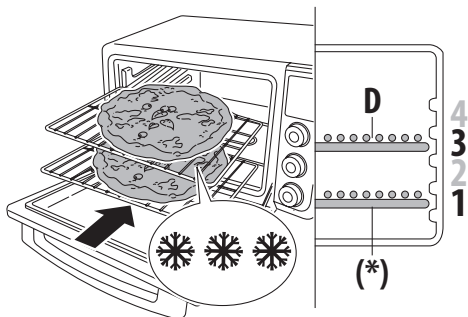


Cooking 2 'frozen' pizza

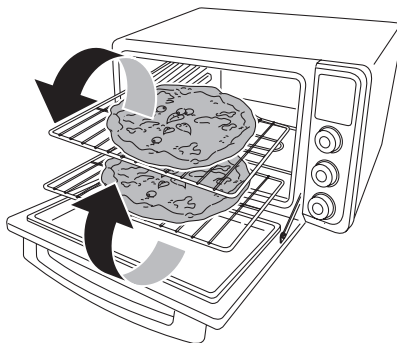
To cook 2 'FROZEN' pizzas at the same time as shown in figure (position 1 and 3).

For cooking 2 pizza set the size of single one, than set the crust level at maximum.

(*) Requires additional rack. The accessory can be purchased at Delonghi.com.



At half cooking time, turn the two pizza, placing the top one on the bottom rack and vice-versa.



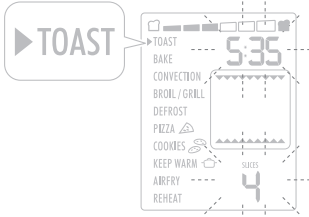


COOKIES

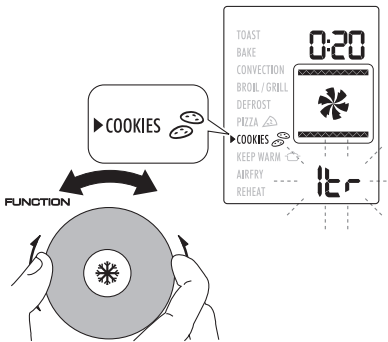
Cookies is special automatic function that incorporates preset programs. Temperature and cooking mode are automatically selected. Cooking time is adjustable for the desired cooking results.

Press any button (H L N) or turn any dial (G M O).
The oven turns on.

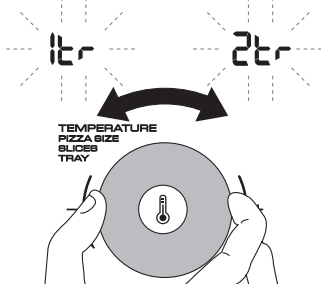
The default selected function is TOAST.



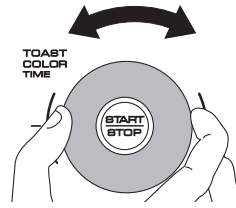
Turn the FUNCTION selection dial (O) to set the COOKIES mode.



Turning TEMPERATURE/PIZZA SIZE/SLICES/TRAY dial (M) is possible to select "1tr" mode (1 tray of cookies) or "2tr" mode (2 trays of cookies).

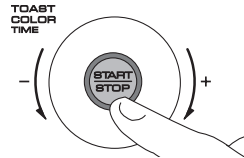


To modify the preset time, turn the TOAST COLOR/TIME dial (G) to set the desired timer.



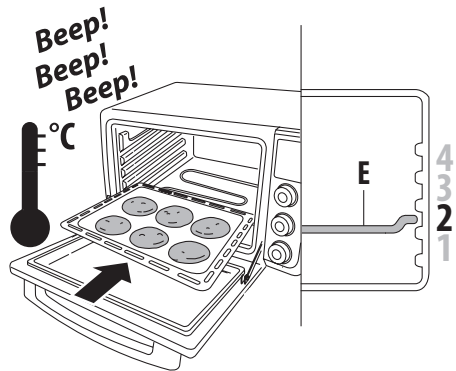
Press the START/STOP button (H) to start cooking.

The red ON light (I), that is located around the edge of the START/STOP button (H), turns on.



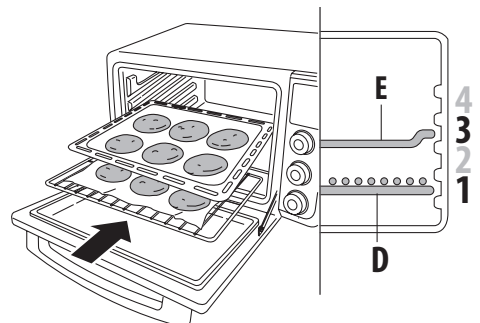
The oven starts the preheating phase and the display will show *PRE HEAT*.

When the oven reaches the set temperature, an audible signal will sound.

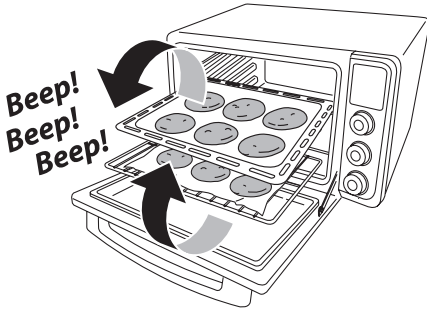
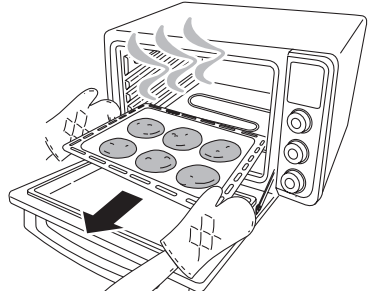


Place the food on the bake pan and insert in the oven (pos. 2).

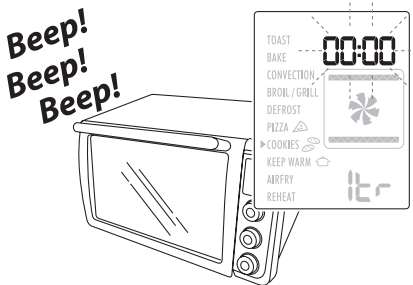
To cook two trays of cookies at the same time, place the wire rack covered by aluminium foil in position 1 and the bake pan in position 3.



While in the 2 tray cookie mode the oven will beep 3 times. It is a signal to swap the trays, placing the top one on the bottom and vice-versa and press and press the START/STOP button (H). The oven will restart the cooking function. If START/STOP button (H) is not pressed within 15 minutes, the oven will automatically restart the function.



At the end of the set time the appliance will play a sound signal and the display will show 00:00. The control is now in 'waiting mode'. In this state you can add up to 10 minutes, if necessary, to complete the cooking. This state is kept for 5 minutes, after that the control will turn off the oven automatically.



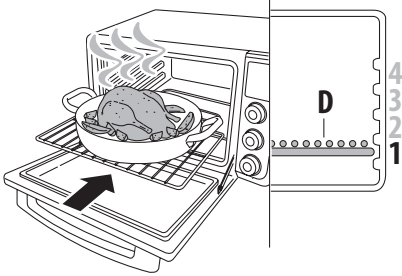
Turn the TOAST COLOR/TIME dial (G) to adjust up to 10 additional minutes, if necessary, and press the START/STOP button (H) at the end of time, the control will turn off the oven. To turn the appliance off during running function or reset the control at end of time when *END* is showed on display, press the START/STOP button (H) for 2 seconds. Open the door and remove the food. Take great care when taking the food out of the oven. Use oven gloves.



KEEP WARM

Place the food previously cooked on the wire rack or on the bake pan and insert in the oven.

The wire rack or the bake pan must be positioned as shown in the figure (position 1).

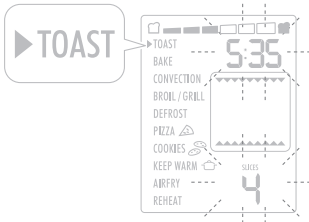


Close the door.

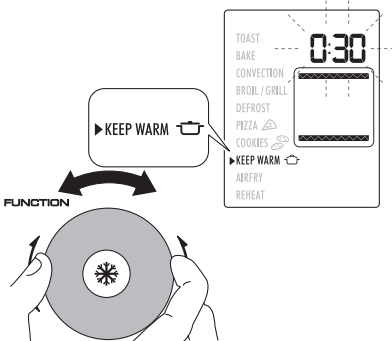
Press any button (H L N) or turn any dial (G M O).

The oven turns on.

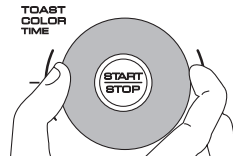
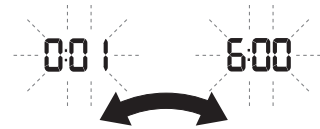
The default selected function is TOAST.



Turn the FUNCTION selection dial (O) to set the KEEP WARM mode.

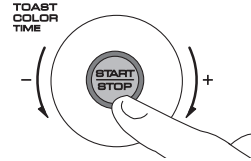


Turn the TOAST COLOR/TIME dial (G) to set the desired timer. The default time is 0:30 (minutes).



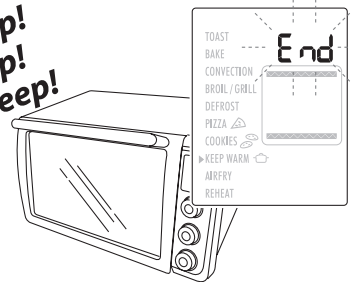
Press the START/STOP button (H) to start cooking.

The red ON light (I), that is located around the edge of the START/STOP button (H), turns on.



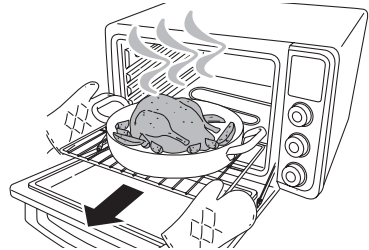
At the end of the set time the appliance will play a sound signal and the display will show *END*.

**Beep!
Beep!
Beep!**



To turn the appliance off during running function or reset the control at end of time when *END* is showed on display, press the START/STOP button (H) for 2 seconds.

Open the door and remove the food. Take great care when taking the food out of the oven. Use oven gloves.



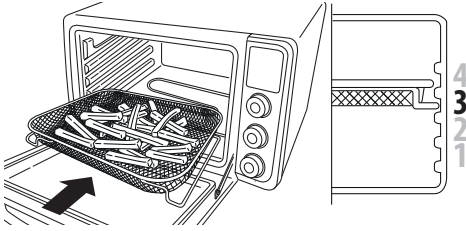
Slow cooker

The keep warm function, thanks to its low and accurate temperature, it can also be used as a slow cooker. In this function the time can be set up to 6 hours.

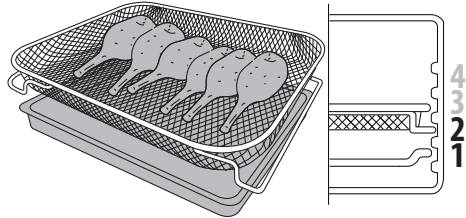


AIRFRY

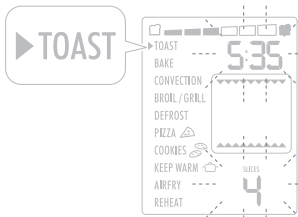
Place the food on the air fry basket (U) and insert in the oven in position 3. No preheat is needed.



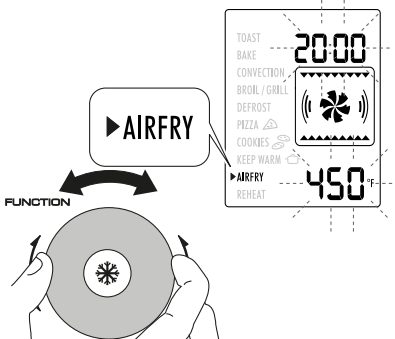
NOTE: When cooking fatty foods (e.g. chicken wings) use the bake pan to prevent the oil dripping. Place the air fry basket (U) in position 2 or 3 and the bake pan (E) in position 1 and turn the food halfway through cooking.



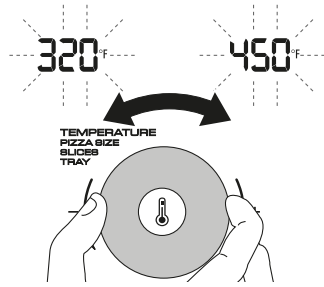
Close the door. Press any button (H L N) or turn any dial (G M O). The oven turns on. The default selected function is TOAST.



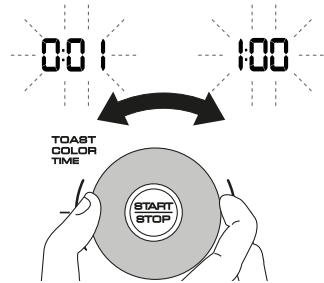
Turn the FUNCTION selection dial (O) to set the AIRFRY mode.



Turn the TEMPERATURE/PIZZA SIZE/SLICES/TRAY dial (M) to set the desired temperature. The default temperature is 450 °F.

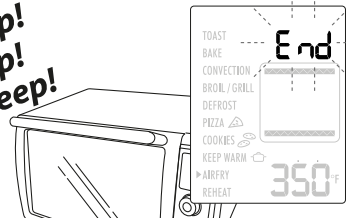


Turn the TOAST COLOR/TIME dial (G) to set the desired timer. The default time is 20:00 (minutes).



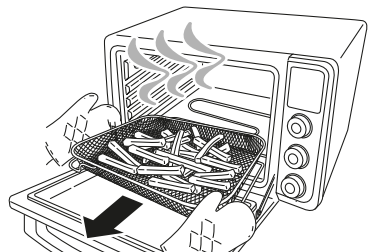
Press the START/STOP button (H) to start cooking. The red ON light (I), that is located around the edge of the START/STOP button (H), turns on. The countdown will start. At the end of the set time the appliance will play a sound signal and the display will show **END**.

**Beep!
Beep!
Beep!**



To turn the appliance off during running function or reset the control at end of time when **END** is showed on display, press the START/STOP button (H) for 2 seconds.

Open the door and remove the food. Take great care when taking the food out of the oven. Use oven gloves.

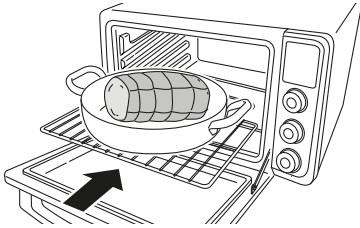




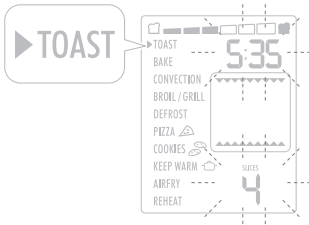
REHEAT

This function is ideal for reheating leftovers.

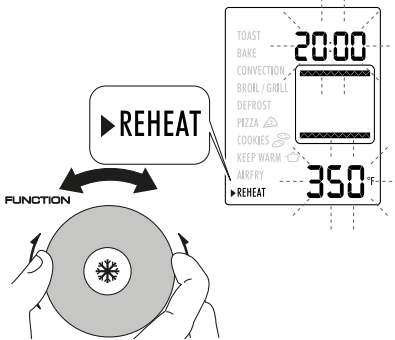
Place the food on the bake pan (E) or on the wire rack (D) and insert in the oven in position 1 or 2.



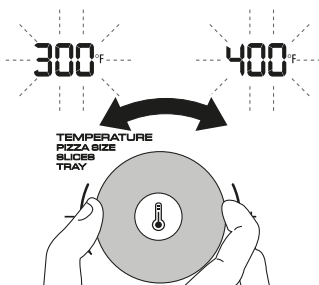
Close the door. Press any button (H L N) or turn any dial (G M O). The oven turns on. The default selected function is TOAST.



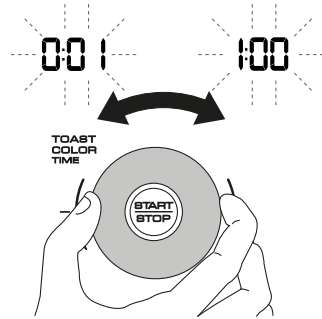
Turn the FUNCTION selection dial (O) to set the REHEAT mode.



Turn the TEMPERATURE/PIZZA SIZE/SLICES/TRAY dial (M) to set the desired temperature. The default temperature is 350 °F.



Turn the TOAST COLOR/TIME dial (G) to set the desired timer. The default time is 20:00 (minutes).



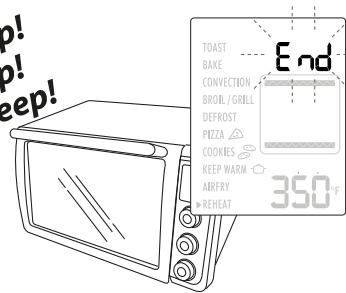
Press the START/STOP button (H) to start cooking.

The red ON light (I), that is located around the edge of the START/STOP button (H), turns on.

The countdown will start.

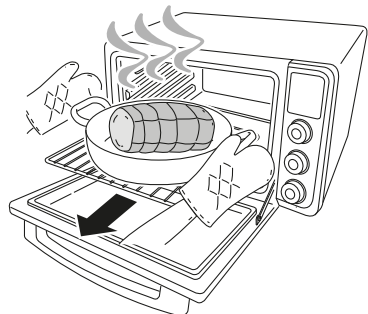
At the end of the set time the appliance will play a sound signal and the display will show *END*.

**Beep!
Beep!
Beep!**



To turn the appliance off during running function or reset the control at end of time when *END* is showed on display, press the START/STOP button (H) for 2 seconds.

Open the door and remove the food. Take great care when taking the food out of the oven. Use oven gloves.



CARE AND CLEANING

Frequent cleaning prevents the formation of smoke and bad odors during cooking. Do not let fat and food residues accumulate inside the appliance.

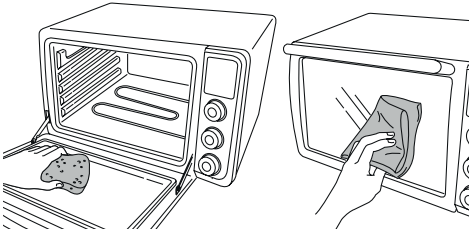
Before any maintenance or cleaning operation, unplug the oven and wait for it to cool down.

Clean the door, the inside walls and surfaces of the oven with a soap and water solution; dry thoroughly. Never use steel wool or abrasive sponges for cleaning.

To clean the aluminum surfaces on the inside of the oven, never use products that corrode aluminum (detergents in spray cans) and never scrape the walls with sharp objects.

Never use corrosive or aggressive detergents.

To clean the outside surface always use a damp sponge.



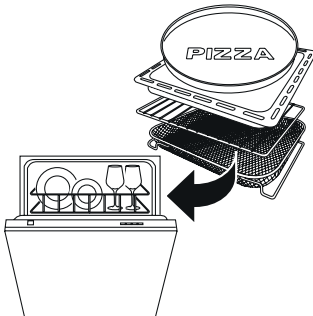
Avoid using abrasive products that may damage the exterior.

Make sure water or liquid soap does not seep into the vents on the top of the oven.

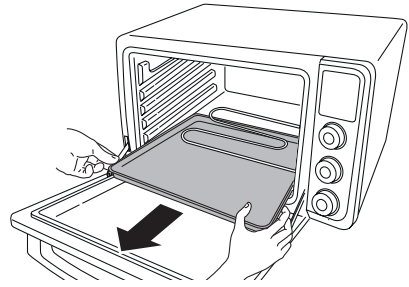
Never immerse the appliance in water; never wash it under a jet of water.

Never use flammable liquids for cleaning.

All accessories are washed like normal dishes, either by hand or in the dishwasher, except crumb tray.



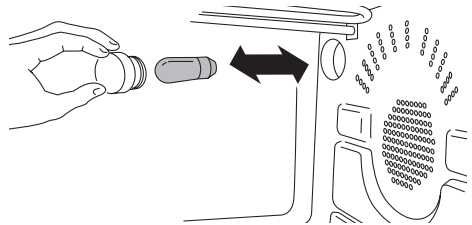
Slide the crumb tray (R) out from the bottom of your oven. Wash by hand. Should the dirt be difficult to remove, rinse the crumb tray with hot soapy water and if necessary, scour it delicately, without scratching it. Carefully dry after operation.



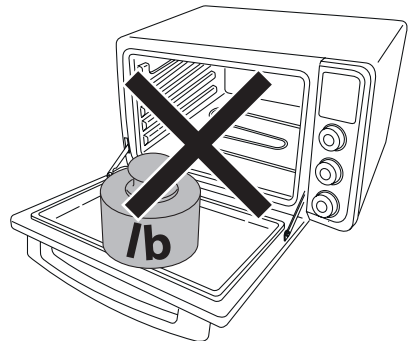
When the oven is on, the internal light (B) inside the oven is always on.

To replace the bulb, proceed as follows: ensure that the appliance has cooled down, **unplug the appliance from the power outlet**, unscrew the glass cover and replace the bulb with a new one of the same type (resistant to high temperatures) and then replace the glass cover.

Bulb type: E14, 15W, 300 °C.



Never place heavy weights over the door when it is open, in order to avoid damages on its structure and the glass.


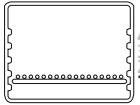



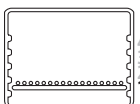




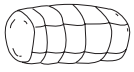




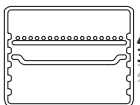
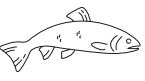




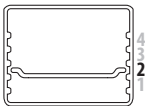

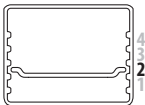

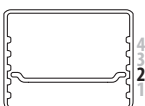

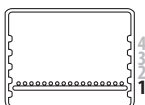

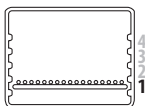
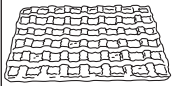


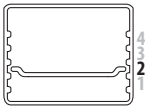

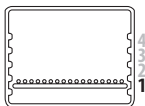
Disposal


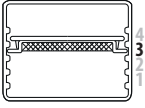

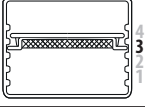

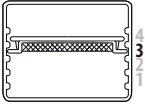

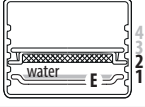

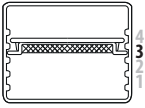

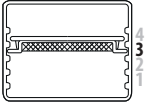

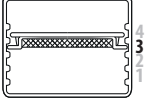

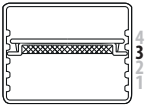

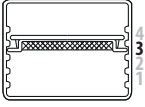

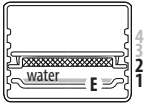

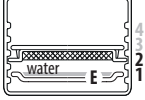
When disposing of appliance, follow local regulations of your state.

Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

RECIPES LIST

RECIPES	WEIGHT	WIRE RACK AND BAKE PAN POSITION	FUNCTION	TEMPERATURE	TIME
 Quiche	1.5 lb 700g	 1	CONVECTION	390 °F 200 °C	30-35 min
 Bread	1.0 lb 500g	 2	CONVECTION	360 °F 180 °C	35-40 min
 Cannelloni	3.3 lb 1500g	 1	BAKE	360 °F 180 °C	35-40 min
 Chicken	5.5 lb 2500g	 1	CONVECTION	375 °F 190 °C	90-100 min
 Chicken piece	3.3 lb 1500g	 1	CONVECTION	375 °F 190 °C	40-45 min
 Roast	2.2 lb 1000g	 1	CONVECTION	375 °F 190 °C	75-80 min
 Meat and vegetable kebabs	2.2 lb 1000g	 2	CONVECTION	360 °F 180 °C	55-60 min
 Meat	1.2 lb 550g	 4	BROIL/GRILL	Auto selected	25-30 min
 Fish	2.2 lb 1000g	 2	BAKE	400 °F 200 °C	30-35 min

RECIPES	WEIGHT	WIRE RACK AND BAKE PAN POSITION	FUNCTION	TEMPERATURE	TIME
 <p>Fresh potatoes</p>	2.2 lb 1000g		CONVECTION	400 °F 200 °C	50-55 min
 <p>Tomato gratin</p>	2.2 lb 1000g		BAKE	400 °F 200 °C	25-30 min
 <p>*** Frozen brioche</p>	6		CONVECTION	340 °F 170 °C	25-30 min
 <p>Sponge cake</p>	1.5 lb 700g		BAKE	340 °F 170 °C	25-30 min
 <p>Cake</p>	1.6 lb 750g		BAKE	360 °F 180 °C	30-35 min
 <p>Pie</p>	2.2 lb 1000g		BAKE	360 °F 180 °C	30-35 min
 <p>Muffins</p>	12		BAKE	340 °F 170 °C	20-25 min
 <p>Plum cake</p>	2.0 lb 900g		BAKE	300 °F 150 °C	85-90 min

RECIPES	WEIGHT	WIRE RACK AND BAKE PAN POSITION	FUNCTION	TEMPERATURE	TIME
 *** Frozen potatoes	1.3 lb 600g		AIR FRY	450 °F	20-25min
 *** Beer Batter Shrimp	1.1 lb 500g		AIR FRY	425°F	12-15 min
 *** Chicken Nuggets	1.3 lb 600g		AIR FRY	425°F	12-15 min
 *** Chicken Wings	18 oz 510g		AIR FRY	450°F	15 min
 *** French Fries	1.3 lb 600g		AIR FRY	450°F	20-25min
 *** Mozzarella Sticks	1.3 lb 600g		AIR FRY	450°F	8-9 min
 *** Fish Sticks	1.3 lb 600g		AIR FRY	450°F	12-14 min
 *** Jalapeno Poppers	1.3 lb 600g		AIR FRY	450°F	12-14 min
 *** Sweet Potato Fries	1.3 lb 600g		AIR FRY	425°F	15-20 min
 Hand-cut Fries	3 russets (about 1 lb) cut 4" L x 1/4" thick		AIR FRY	425°F	20-25 min
 Bacon	8 pieces (single layer in the basket)		AIR FRY	450°F	12-15 min

TROUBLESHOOTING

ERROR MESSAGE ON DISPLAY	DESCRIPTION	POSSIBLE PROBLEMS	SOLUTION
E0:11 Err	Temperature probe malfunction	The electronic control detected a malfunction on temperature probe	Record the error number. Reset the control by pressing START/STOP button (H) for 2 seconds and disconnect the plug from wall outlet. The temperature probe needs to be replaced. Contact a De'Longhi customer service reporting the error number.
E0:12 Err	Temperature probe malfunction	The electronic control detected a malfunction on temperature probe	Record the error number. Reset the control by pressing START/STOP button (H) for 2 seconds and disconnect the plug from wall outlet. The temperature probe needs to be replaced. Contact a De'Longhi customer service reporting the error number.
E0:21 Err	Target temperature not reached: The oven cannot reach the target temperature in a reasonable time range	The electronic control detected an excessive time to reach the target temperature inside the oven	Record the error number. Reset the control by pressing START/STOP button (H) for 2 seconds and disconnect the plug from wall outlet. First check that the oven door has been closed during the use. If door is kept open while in use, the oven cannot reach the target temperature. If oven door was properly closed, the heating elements could be damaged. Contact a De'Longhi customer service reporting the error number.
E0:22 Err	Over temperature: The oven reaches excessive temperature	The electronic control detected an excessive temperature inside the oven	Record the error number. Reset the control by pressing START/STOP button (H) for 2 seconds and disconnect the plug from wall outlet. The electronic control could be damaged. Contact a De'Longhi customer service reporting the error number.
E0:27 Err	Unexpected heating: The temperature probe detected a temperature rise when heating elements should be OFF	The electronic control detected an unexpected temperature rise inside the oven, when heating elements should be not energized	Record the error number. Reset the control by pressing START/STOP button (H) for 2 seconds and disconnect the plug from wall outlet. This error may be displayed when the oven starts the DEFROST function when it is still warm from a previous cooking process. Let the oven cool down before starting the DEFROST function. If above case was not, the electronic control could be damaged. Contact a De'Longhi customer service reporting the error number.

POSSIBLE PROBLEMS	SOLUTION
Oven will not switch ON	<ul style="list-style-type: none"> - Check that the power plug is properly inserted into wall outlet - Insert the power plug into a different outlet - Verify the circuit breaker If the solution above does not resolve the problem, the oven probably had a malfunction. Contact a De'Longhi customer service.
LCD display light has gone out	The oven goes in standby mode , when not used for 30 seconds , if Clock was not set. When Clock is set , the display light is kept ON
Clock setting has gone out	If the LCD display light has gone out even if Clock was previously set , a power supply interruption greater than 5 seconds occurred. The electronic control has been reset. Set the Clock again.
Oven lamp is OFF while oven is ON	<ul style="list-style-type: none"> - The bulb is broken. Replace the bulb. - The bulb is not properly screwed into its housing. Verify that it is completely screwed. If the solution above does not resolve the problem, the electronic control of the lamp probably had a malfunction. Contact a De'Longhi customer service.
The pizza does not cook evenly	Some large pizza , or particular dough pizza may brown unevenly .We suggest in these cases to switch the position of the pizzas halfway through the cooking of the pizzas for a perfect final result.
Steam coming out from housing	This is normal. The oven is vented to release excessive steam created from bread or high-moisture content foods.
Water dripping on internal glass	This is normal. The condensation created by toasting bread and frozen bread will run down the inside of door glass , and collected into a special slot on internal lower side of door.

RECIPES

HONEY ROASTED PEANUT BUTTER COOKIES

Serves: 14 cookies

Ingredients:	Quantity:
creamy peanut butter	1 cup
sugar	1 cup
large egg, lightly beaten	1
baking soda	1 tsp
honey roasted peanuts, finely chopped	1/4 cup & 1 tbsp

1. Line both wire racks with foil. Turn the function selection dial to cookie setting, selecting the two-tray option, and preheat the oven.
2. Combine the peanut butter, sugar, egg, and baking soda in a large bowl. Stir in 1/4 cup of the peanuts until well mixed.

3. Roll the dough, by heaping tablespoons, into 14 balls and place evenly on the wire racks. With the tines of a fork, make a crosshatch pattern onto each cookie. Sprinkle the cookies with the remaining 1 tablespoon of chopped peanuts.
4. Place the cookies in the oven on position 2 and 3 and bake until golden, about 15 minutes, rotating the racks halfway through baking time. Let cool 10 minutes, then transfer to a rack to cool completely.

ROASTED PORK AND GREEN BEANS

Serves: 4

Ingredients:	Quantity:
shallots, finely chopped	2
honey	3 tbsp
soy sauce	2 tbsp
oyster sauce	2 tbsp
fresh ginger, chopped	2 tbsp
dark Sesame Oil	2 tbsp
jalapeno pepper, seeded and minced	1
garlic cloves, minced	2
pork tenderloin, trimmed	1 1/4 lb (600 g)
green beans, trimmed	1 lb (450 g)
scallions, cut in half	6

1. Remove the baking tray from the oven and line with foil. Lightly spray the foil with nonstick spray. Turn the function selection dial to convection. Turn the temperature to 425°F and preheat the oven.
2. Combine the shallots, honey, soy sauce, oyster sauce, ginger, sesame oil, jalapeno, and garlic in a small bowl. Brush half of the shallot mixture all over pork. Toss the green beans, scallions, and remaining honey mixture in a large bowl until well mixed.
3. Place the pork on one side of the baking tray. Scatter the green beans on the other side of the pork. Place the baking tray in the oven. Set the timer for 15 minutes and roast until an instant-read thermometer inserted into the center of the pork registers 155°F for medium and the green beans are tender, about 15 minutes. Transfer the pork to a cutting board. Let stand 10 minutes, then cut into 12 slices and serve with the green beans.

SALMON EN PAPILOTE

Serves: 2

Ingredients:	Quantity:
medium Yukon Gold potato, cut into 1/4-in (0.6 cm) thick slices	1
Kalamata olives, pitted and chopped	1/4 cup
soft sundried tomatoes (not oil packed) and chopped	1/4 cup
fresh parsley, chopped	2 tbsp
capers, rinsed and drained	1 tbsp
olive oil	1 tbsp
garlic clove, minced	1
zest of lemon	1
salmon fillets	2 6-8oz (170 -250 g)
fresh rosemary, chopped	1 tbsp
salt	1/2 tsp

1. Bring the potato and enough water to cover to a boil in a medium saucepan over high heat. Reduce the heat and simmer, uncovered, until just tender, about 10 minutes; drain.
2. Meanwhile, combine the olives, tomatoes, parsley, capers, oil, garlic, and lemon zest in a medium bowl; add the potatoes and toss gently. Sprinkle the salmon fillets with the rosemary and salt.
3. Remove the baking tray from the oven. Turn the function selection dial to bake 425°F and preheat the oven.
4. Tear off 2 (15 x 12-inch 30x40cm) wide sheets of foil. Place half of the potato mixture in the center of each sheet. Top each with a salmon fillet. Seal each packet by bringing the two opposite sides of the foil up to meet in the center; fold the edges over to seal tightly.
5. Place the packets on the baking tray and roast until the salmon is opaque in the center, about 15 minutes. With a wide spatula, transfer the packets to a cutting board; carefully open. Transfer the salmon and vegetables to 2 serving plates and serve at once.

BAKED MEATBALLS

Serves: 4-6

Ingredients:	Quantity:
milk	1/2 cup
sanwich bread, torn	2 slices
ground beef, 80% lean	1 lb (450 g)
Parmesan Cheese	1/2 cup
ricotta cheese	1/4 cup
bread crumbs	1/4 cup
large egg	1
fresh parsley, chopped	2 tbsp
salt	1 tsp
marinara sauce	1 15oz (420 g) jar

1. Remove the baking tray from the oven and line with foil. Lightly spray the foil with nonstick spray. Turn the function selection dial to bake. Turn the temperature to 400°F and preheat the oven.
2. Combine the milk and bread in a large bowl; let stand until softened, about 5 minutes. Add the ground beef, Parmesan, ricotta, bread crumbs, egg, parsley, and salt. Mix gently but thoroughly. Roll into fourteen 1 3/4-inch balls (4 cm). Transfer to the baking tray, set the timer for 30 minutes and bake until the meatballs are cooked through.
3. Heat the sauce in a large skillet over medium heat. Add the meatballs and bring to a simmer. Reduce the heat to low; cover and cook until the sauce is hot and the meatballs are heated through, about 5 minutes.

ROSEMARY CHICKEN & POTATOES

Serves 4

Preparation Time: 10 minutes

Cook: 40 minutes

Total time: 50 minutes

Ingredients

- 3 Tbsp olive oil
- 2 Tbsp chopped fresh rosemary
- 1 garlic clove, minced
- 3/4 tsp salt
- 1/4 tsp pepper
- 2 large all-purpose potatoes (1 1/4 lbs.) cut into 1/4-inch-thick rounds
- 5 large chicken drumsticks, about 1 3/4 lbs.

Directions

- 1 Combine the olive oil, rosemary, garlic, salt, and pepper in a large bowl. Add the chicken and potatoes and toss until well coated.
- 2 Arrange the potato slices in a single layer on the basket. Place the drumsticks on top of the potatoes.
- 3 Turn the function dial to Air Fry. Set the temperature to 425°F and the timer for 40 minutes.
- 4 Place the basket in position 2 and the bake pan in position 1; cook until the potatoes are tender and an instant-read thermometer inserted into the thickest part of a drumstick reads 165°F, 35 – 40 minutes.

CAULIFLOWER FRITTERS

Serves 4

Preparation Time: 15 minutes

Cook: 40 minutes

Total time: 55 minutes

Ingredients

- 1 cup panko bread crumbs
- 3 Tbsp olive oil
- 3/4 tsp salt
- 3/4 tsp garlic powder
- 1 1/4 cups rice flour
- 3/4 cup chilled seltzer
- 3/4 tsp salt
- 4 cups cauliflower florets

Directions

- 1 Combine the panko, olive oil, salt, and garlic powder in a large bowl until well mixed. Whisk together the flour and

seltzer in another large bowl until smooth. Add the cauliflower and toss until well coated. Toss the cauliflower, a few pieces at a time, in the panko mixture until coated. Transfer the florets to a baking sheet.

- 2 Turn the function dial to air fry. Set the temperature to 425°F and the timer for 40 minutes.
- 3 Place of the cauliflower in the wire basket. Place the basket in position 3 and cook, turning occasionally, until the cauliflower is tender and lightly browned, 35 – 40 minutes.

BRAISED LAMB SHANKS WITH POTATOES AND ROSEMARY

Serves 4

Preparation Time: 20 min

Total Time: 1 hr 45 min

Ingredients:

Ingredients:	Quantity:
Small Lamb shanks, about 2 lbs.	4
Kosher salt	1 1/4 tsp
Onion, finely chopped	1
Carrot, finely chopped	1
Celery rib, finely chopped	1
Garlic cloves, minced	2
Dry white wine	1/2 cup
Tomatoes, coarsely chopped	2
Chicken broth	1 cup
Baby white potatoes, left whole	1 lb
Chopped flat-leaf parsley	1 tbsp
Grated lemon zest	1 tsp

Directions

- 1 Sprinkle the lamb shanks with 3/4 tsp salt. Heat the oil in large skillet over medium-high heat. Add the lamb and cook until browned on all sides, about 8 minutes; transfer to a 3-quart casserole dish. Add the onion, carrot, celery, and garlic to the skillet and cook, stirring occasionally, until the vegetables are tender, about 8 minutes.
- 2 Turn the function dial to bake. Turn the temperature to 325°F and preheat the oven. Place the rack in position 1.
- 3 Add the wine, tomatoes, broth, and remaining 1/2 tsp salt to the skillet and bring to a boil. Pour the wine mixture over the shanks in the casserole. Cover and place the casserole on a rack in position 1. Bake 1 hour 10 minutes. Add the potatoes and cook until the potatoes are tender and the lamb is fork-tender, about 20 minutes longer.
- 4 Skim fat from casserole. Sprinkle with the parsley and lemon zest just before serving.

PIZZA MARGHERITA WITH OLIVES

Serves 6

Preparation Time: 10 min

Total Time: 30 min

Ingredients:	Quantity:
Extra-virgin olive oil	3 tbsp
Refrigerated pizza dough	15 oz pkg
Marinara sauce	1/2 cup
Mozzarella cheese, cut into 1/4-inch-thick slices.	4 oz
Kalamata olives, coarsely chopped	8

Directions

1. Turn out the dough onto a lightly floured surface. With lightly floured hands, gently pull and stretch the dough into a 12-inch round. Transfer the dough to the pizza pan, gently pulling the dough back to the edges of the pan. Brush the top of the dough with 1 tablespoon olive oil.
2. Place the pizza in the oven in position 1. Select the pizza function and 12" diameter size. Press start/stop. The timer automatically sets for 19 minutes. During the last 6 minutes of baking time, the timer will beep indicating to add the sauce, cheese, olives, and red pepper flakes. Place in the oven in position 1 and bake until the cheese is melted, about 6 minutes. Sprinkle with the basil just before serving.

LASAGNE ALLA BOLOGNESE

Serves 8

Preparation Time: 15 min

Total Time: 1 hr 6 min

Ingredients:	Quantity:
Olive oil	2 tbsp
Onion, finely chopped	1
Garlic cloves, minced	2
Ground beef	1 lb
Dry white wine	1/2 cup
Marinara sauce	24 oz jar
Unsalted butter	4 Tbs
All-purpose flour	1/4 cup
Milk	4 cups
Salt	1 1/2 tsp
No-boil lasagna noodles	9
Grated Parmesan cheese	6 tbsp

Directions

1. To make the meat sauce, heat the oil in a large skillet over medium-high heat. Add the onion and garlic and cook, stirring until softened, about 5 minutes. Add the beef and cook, stirring to break it up with a spoon, until browned, about 5 minutes longer. Add the wine and cook until the wine is evaporated, about 2 minutes. Add the sauce and bring to a simmer. Cover and cook, stirring occasionally, until the sauce is thickened and the flavors are blended, about 15 minutes.
2. To make the white sauce, melt the butter in a medium saucepan over medium heat. Add the flour and cook, stirring constantly, 1 minute. Add the milk and 1/2 tsp salt; bring to a boil. Reduce the heat and simmer, stirring occasionally, until the sauce thickens, about 8 minutes. Cover and set aside. Turn the function dial to bake. Turn the temperature to 350°F and preheat the oven. Spray a 7x11 inch. baking dish with nonstick spray.
3. Spread 1 cup the white sauce on the bottom of the baking dish; top with 3 of the noodles. Top the noodles with 1 cup white sauce, 1 1/2 cups meat sauce and 2 tablespoons of Parmesan cheese. Repeat layering 2 more times, ending with the meat sauce. Sprinkle with the remaining Parmesan.
4. Place the baking dish on a rack in position 1 and bake, uncovered, until the filling is hot and the edges are browned and bubbly, about 45 minutes.

ROASTED COD TAPENADE

Serves 4

Preparation Time: 15 min

Total Time: 38 min

Ingredients:	Quantity:
Cod fillets	4 (6-oz)
Olive oil	3 tbsp
Kosher salt	1 tsp
Pepper	
Shallot, minced	1
Garlic clove, minced	1
Cherry tomatoes, halved	2 cups
Kalamata olives, coarsely chopped	1/3 cup
Capers	1 tbsp
Chopped fresh thyme	2 tsp
Red pepper flakes	1/4 tsp

Directions

1. Turn the function dial to convection. Turn the temperature to 425°F and preheat the oven. Line the baking tray with foil.
2. Rub the fillets with 2 tsp oil and sprinkle with 1/2 tsp salt and 1/4 tsp pepper. Place the fillets on the baking tray in position 1 and roast until the fish is opaque throughout, 12 - 15 minutes.
3. Meanwhile, heat the remaining 2 Tbs oil in a medium skillet over medium-high heat. Add the shallot and garlic and cook, stirring occasionally, until tender, 1 - 2 minutes. Add the tomatoes, olives, capers, thyme, pepper flakes and the remaining 1/2 tsp salt. Cook, stirring occasionally, until the tomatoes are softened, about 8 minutes. Serve spooned over the cod.

JAM TART

Serves 8

Preparation Time: 15 min

Total Time: 45 min

Ingredients:	Quantity:
Unsalted butter, softened	1 cup (2 sticks)
sugar	1/2 cup + 2 tbsp
Large egg	1
Vanilla extract	1 tsp
All-purpose flour	2 1/2 cups
Salt	1 tsp
Apricot jam	12-oz jar
Lemon juice	1 tbsp
Milk	3 tsp

Directions

1. Turn the function dial to bake. Turn the temperature to 360°F and preheat the oven.
2. With a mixer at medium speed, beat the butter and sugar in a large bowl until blended. Increase the speed to high, and beat until light and fluffy. Reduce the speed to medium. Beat in the egg and vanilla. Stir in the flour and salt until mixture is crumbly. Gather the dough into a ball. Divide the dough into two pieces, one slightly larger than the other. Wrap and refrigerate the smaller disk of dough.
3. Press the larger piece of dough onto the bottom and up the sides of an 11-inch tart pan with a removable bottom. Whisk together the jam and lemon juice in a small bowl. Spread the jam mixture evenly over the dough.
4. On a lightly floured surface, roll out the smaller disk of dough to a 12-inch round. Cut the round into 10 strips. Place half of the the dough strips, 1 inch apart, across the tart, trimming ends even with side of tart pan. Place the remaining strips diagonally across to make a lattice pattern. Brush the strips with milk and sprinkle with the remaining 2 Tbs sugar.
5. Place the tart on the rack in position 2 and bake until the crust is golden, about 35 minutes. Cool in pan on a rack at least 30 minutes. Carefully remove side of pan from cooled tart.