

User Manual Book Freestanding Cooker

Museo Series

FC 2940 LV, FC 2945 LV

Carrara Series

FC 5942 S, FC 5642 S
FC 5942 LR, FC 5942 L

Fano Series

FC 8940 S, FC 8640
FC 8943 L, FC 8643 L
FC 8533 L

Urbana Series

FC 3952, FC 3955

Prima Series

FC 7643 S, FC 7943 S
FC 7943 W

Cervia Series

FC 9942 S, FC 9642 S

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This guide book explains everything you need to know about your new product. Please contact our Customer Care should you need further assistance through www.modena.com

PART 1: SAFETY WARNINGS

- If you don't understand the procedure of installing freestanding stove, do not hesitate to contact the MODENA Call Center for installation procedure.
- Prepare the required supporting equipments for installation, for example:
 - LPG cylinder
 - Standard gas supply hose with safety leak equipment.
 - Hose clamp
 - Low-pressure gas regulator
 - Gas lighter
 - Room ventilation
- The room where gas equipments are to be stored must have proper air circulation to enable free flow of air. Any room with inadequate ventilation system will have more emission gas molecules than the oxygen, resulting in imperfect flammation (flame will become yellow due to lack of oxygen). As such, make sure that the room where gas equipments are contained have proper ventilation.
- Prepare easily accessible electrical socket for your stove power cord.

PART 2: NAME OF PARTS

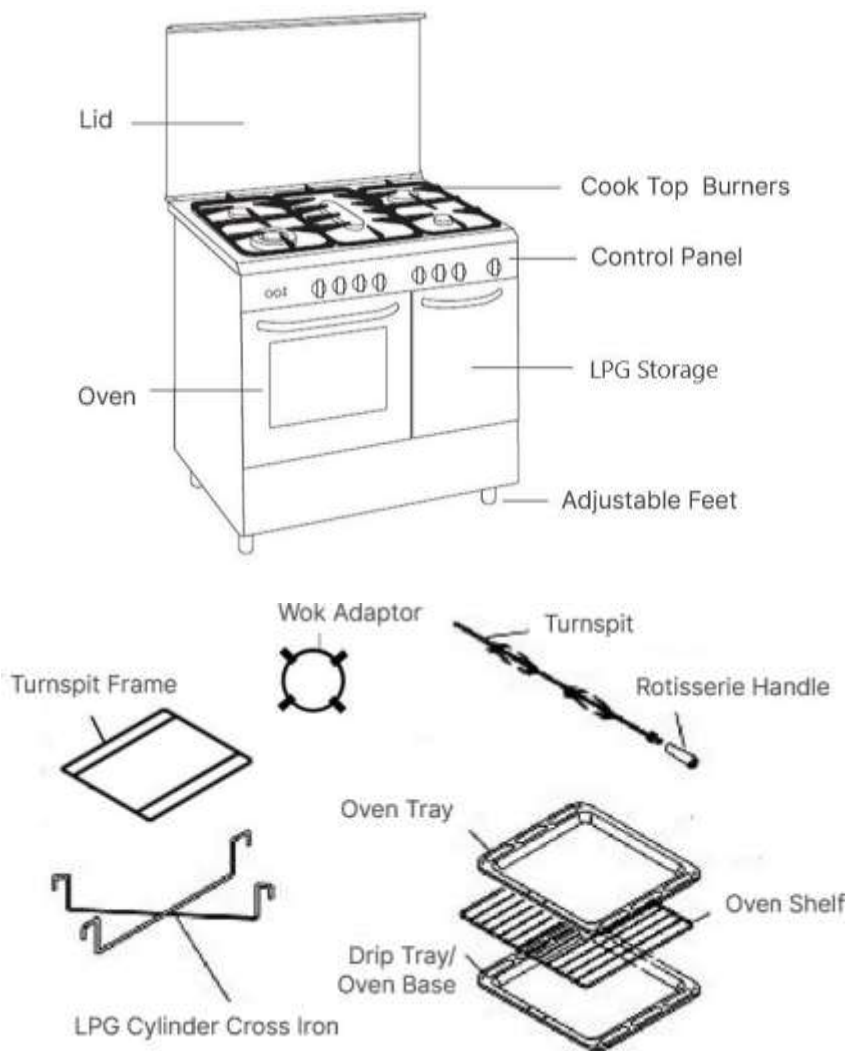
FC 2 Series
FC 2940LV



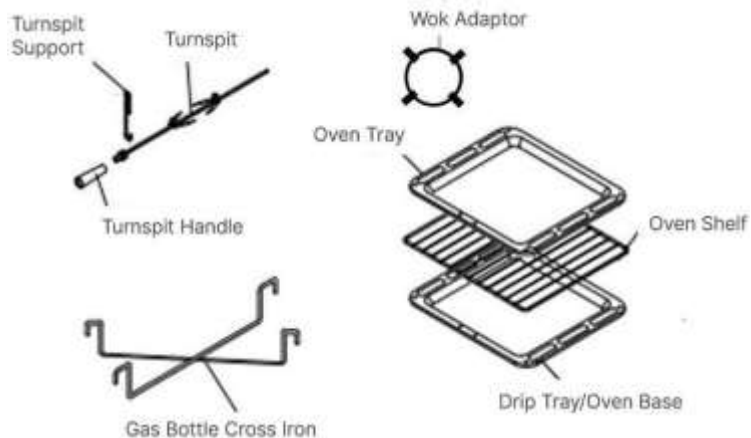
FC 2945LV



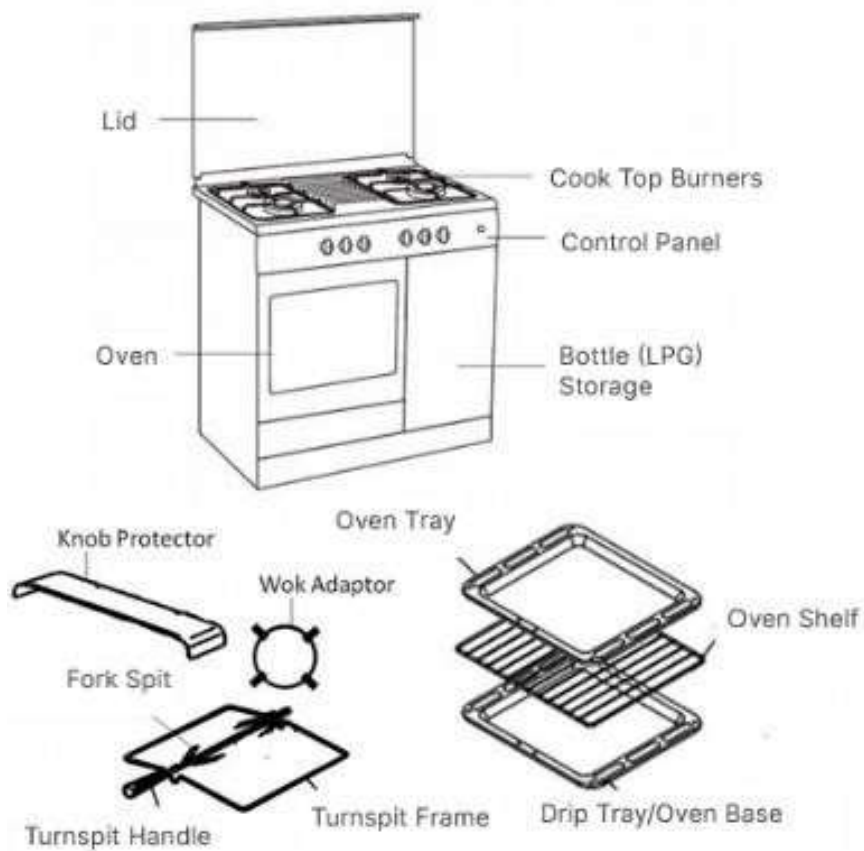
FC 3 Series



FC 5 Series



FC 7 Series



FC 8 Series
FC 8943 L



FC 8643 L



FC 8533L



FC 8940S



FC 8640



FC 9 Series
FC 9942 S



FC 9426 S

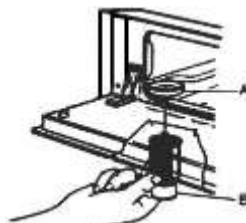


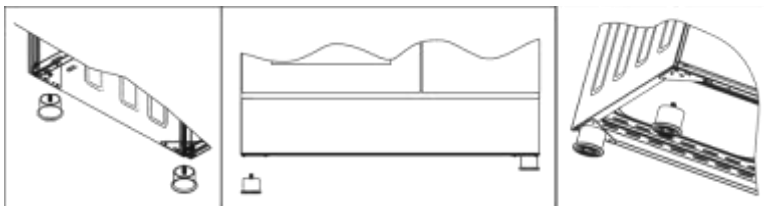
- The picture is a general overview and is not necessarily the same as the product you receive.
- Features and completeness depends on the type of product.

PART 3: INSTALLATION

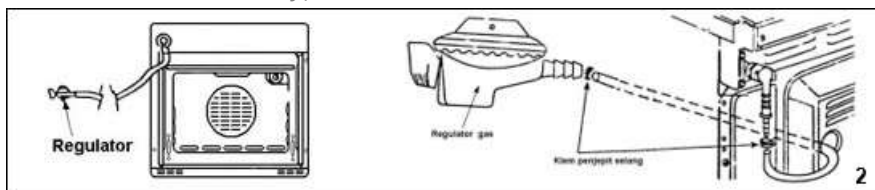
Installation

1. Open the stove carton box / packaging.
2. Some stoves are equipped with four corner supports. Install the supports under the stove on every corner. Use nut (A) and wrench to secure the supports. (picture 1)

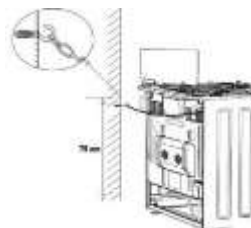




3. Connect the gas hose to the stove and regulator by following the steps specified in Picture 2, and secure both connections using hose clamp.
4. To ensure the safety, hook the attached chain



to the wall and make sure the hook is firmly attached to the wall. (For series with hook provided)



ATTENTION

- Use standardized hose for gas stove equipped with leak safety equipments.
- Use proper hose and regulator to avoid gas leak which may result in explosion.
- Do not use high pressure gas regulator
- Gas hose must not touch / attached to hot oven wall.

After the gas hose is properly installed, perform gas leakage test on the oven connector as follows

1. Connect the regulator with gas cylinder
2. Smear soap water (soap mixed with water) on the connection.
3. Observe the connection. Bubbles formed on the surface indicates that gas pressure is leaking out of the connection.

4. To repair a leaked connection, follow these instructions:
 - Disconnect the regulator from the gas cylinder
 - Secure the hose clamp on the leaked connection
 - Repeat the gas leakage test (points a to c).

ATTENTION

Gas leak test should be performed by a certified technician or MODENA Service Center official.

5. For gas stoves with gas cylinder compartment secured with cross iron, install the cross iron on the stove, open the gas compartment door on the stove and install the cross iron by inserting the cross iron ends to the supporting holes.
6. Remove all stainless steel cover on stoves made of stainless steel materials, especially its working table.
7. Connect the power cord to the power socket.

ATTENTION

Inspect electrical voltage and make sure that the voltage meets the requirement specified in the manual.

8. Insert the gas cylinder to the gas cylinder compartment for stoves equipped with gas cylinder compartment

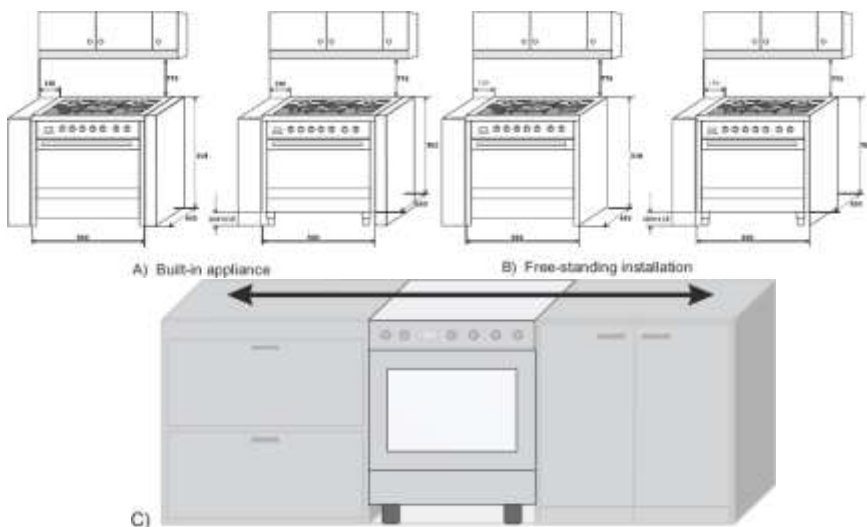
ATTENTION

For stoves without gas cylinder compartment, store the gas cylinder near the stove.

9. Install the regulator on the gas cylinder. Stove is ready to use

Installation in the Kitchen Cabinet

This product can be installed between the kitchen set, as long as the surrounding cabinets are resistant to heat over 90°C, including the walls on the side and the back of the unit.



- The distance from the side wall to the unit, which the heights of the wall exceed the unit, at least 150 mm.
- Distance from the cook top surface to the cabinet or the object above the cook top at least 770 mm



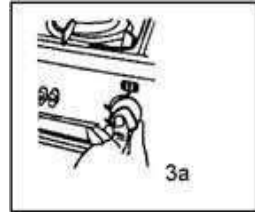
- The distance of the side wall to the unit, which the height of the wall exceed the unit, at least 50 mm.
- Distance from the cook top surface to the cabinet or the object above the cook top at least 750 mm.

PART 4: HOW TO USE

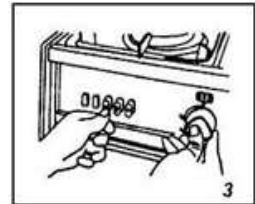
How To Use The Top Burner

How to ignite the top burner

1. With one hand ignition system, ignite the burner simply by pressing and turning the Knob. (Picture 3.a).



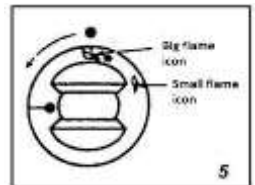
For automatic ignition, press ignition button with one hand and press the knob with the other hand while rotating counterclockwise until the position of ignition is up. (Picture 3)



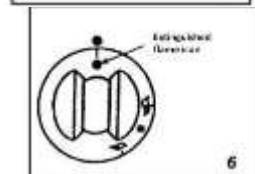
2. For top burner equipped with leak safety device, hold the knob for around 5-10 seconds after pressing it and the fire is ignited. If you release the pressure before the specified period, the fire will automatically be put out. Stoves equipped with leak safety device can be identified visually as shown in Picture 4.



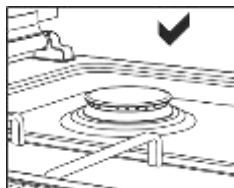
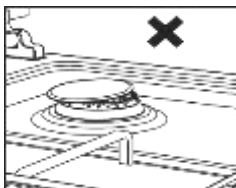
3. To intensify or reduce the flame, turn the knob towards the small flame or big flame icons (Picture 5).



4. To put out the flame on the burner, rotate the knob until it faces the extinguished flame icon. (picture 6)

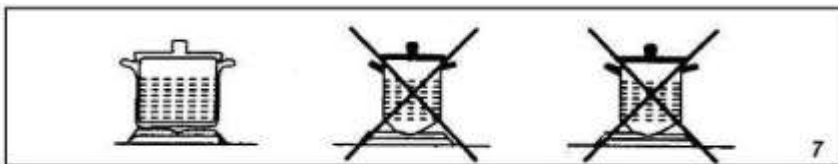


5. Before using your device, make sure that the burner is placed properly according to the picture.



How to Use the Top Burner

Pay attention and adjust the diameter of burner with the cooking utensil when using a top burner to conserve gas and reduce cooking time.

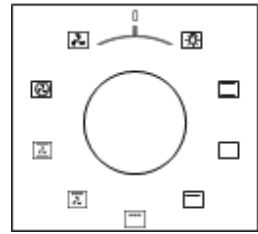


NOTES

Remember that cooking utensils with wide bottom will cook food faster than those with narrower bottom surface.

How to Function the Oven

These buttons are provided to customize the oven settings according to your needs. Programs and Functions will be presented below:



	Rotisserie / Turnspit		Fan
	Lower and upper heating elements		Turbo heating and fan
	Lamp		Lower-upper heating element and fan
	Lower heating element and fan		Grill and fan
	Grill and Rotisserie / Turnspit		Grill
	Grill and lamp		Upper heating element
	Electric timer		Lower heating element
	Flame		Ignition lighter

How to Ignite Bottom Oven Burner

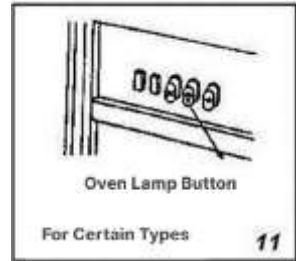
The bottom burner/oven according to point A.1.1.b. The oven's burner is equipped with Leak Safety System that requires the knob to be kept held around 7 seconds after the fire is ignited. If the knob is released before 7 seconds, the system will automatically stop the fire.

NOTES

For the bottom burner without automatic thermostat, hold the knob and turn it towards the maximum position.

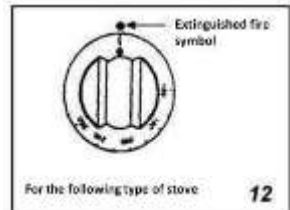
How To Use Bottom Burner

1. Light the bottom burner. After the burner is lit, leave it for around 10 minutes so that the temperature in the oven is evenly distributed.
2. Open the oven door and put the cooking ingredients on the oven shelf.
3. Adjust the required temperature by rotating the bottom burner knob.
4. Cooking process can be observed from the oven window using oven lighting. Turn on the oven lamp by pressing lamp icon. (Picture 11)



NOTES

- For unit without oven lamp, observe the cooking process by opening the oven door. However, refrain from doing this repeatedly because it will reduce the temperature inside the oven.
 - Do not use the drip pan for cooking. Drip pan can only be used to collect oil drip during the grilling process.
5. When the cooking process is finished, turn off the fire on the bottom burner by rotating knob clockwise to face the extinguished fire icon (Picture 12)



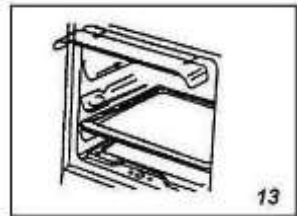
How to Use upper burner / Grill

1. Ignite the upper burner / oven and wait for about 5 minutes until the heat is evenly distributed inside the oven.
2. Put the drip tray on the bottom shelf. Pour water to a height of 0.5 cm on the drip tray to prevent dripping oil from sticking to the drip tray.
3. Install oven shelf on the shelf support according to your needs.
4. Put the food on the oven shelf.
5. Close the oven door slowly (oven door can be closed when using the top burner / grill).
6. Turn over the food after a few minutes to evenly distribute the heat.

NOTES

- Smoke will be generated from inside the oven when the top burner is used for the first time due to the oil layer on the top burner. Wait until the remaining oil is completely burned before food is put in the oven
- The maximum cooking time with oven (bottom heating) is not more than 3 hours.
- The maximum cooking time with grill (upper heating) is not more than 1 hour.

For series that come with knob protector, before using upper burner/turnspit, install knob protector as instructed in picture 13.

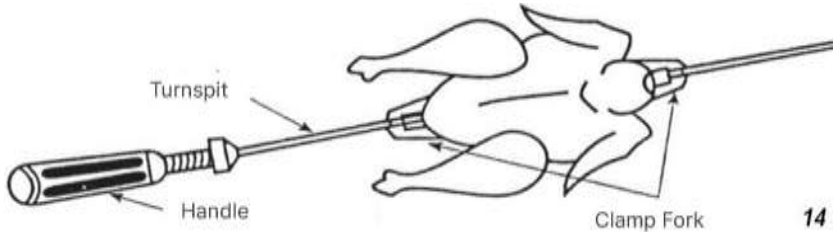


How To Use Turnspit

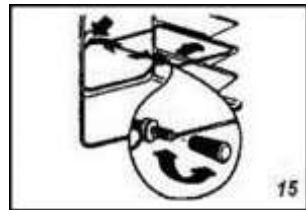
Stoves equipped with turnspit can be used according to the following instructions.

1. Turn on the top burner / oven and wait for about 5 minutes until the heat is evenly distributed in the oven.

2. Skewer the meat with the turnspit and hang it in the middle of the oven between two supporting forks (Picture 14).



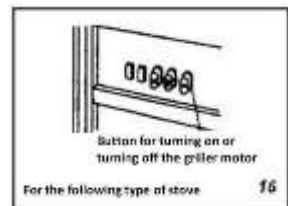
3. Put the drip tray on the bottom-most shelf. Pour water to a height of .5 cm on the drip tray to prevent dripping oil from sticking to the drip tray.
4. Put the turnspit in the oven by inserting the end of the turnspit in the special socket / hole on the inner side of the oven's back (Picture 15)



ATTENTION

After the turnspit is on the correct position, release the plastic handle from the turnspit (Picture 15)

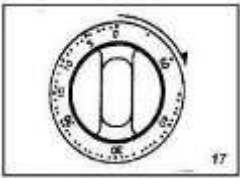
5. Close the oven door slowly and leave the door leaning on the knob protector
6. Turn on the griller motor / turnspit by pressing trident icon, so that the turnspit turns automatically (Picture 16)
7. After the meat is cooked through, turn off the griller motor / turnspit by pressing the trident icon again, and then install the plastic handle on the turnspit before releasing the turnspit from the special socket.



How to Use the Mechanical Timer

Mechanical timer can be found on several models. Follow these instructions to use the mechanical timer:

- 1. Adjust the cooking time by rotating the mechanical timer knob (Picture 17)
- 2. After the timer is finished and the knob rotates back to 0, there will be an alarm sound playing.



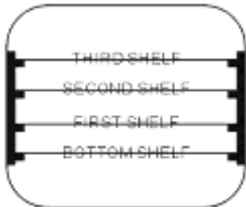
NOTES

Mechanical timer can be adjusted to a maximum of 60 minutes.

Shelf Position

Determine the correct shelf position before heating the oven for cooking.

First shelf: ideal for baking all kinds of tarts
Second shelf: Ideal for pastries and cookies
Third shelf: Ideal for grilling.



If the cooking recipe specifies the baking temperature in Fahrenheit degrees, use the following table to convert the temperature into Celcius.

Temperature Conversion Table							
°C	°F	°C	°F	°C	°F	°C	°F
50	122	110	230	170	338	230	446
60	140	120	248	180	356	240	464
70	158	130	266	190	374	250	482
80	176	140	284	200	392	260	500
90	194	150	302	210	410	270	518
100	212	160	320	220	428	280	536

PART 5: MAINTENANCE

MODENA Gas Stove is specifically designed for long-term usage and does not require complicated maintenance. However, there are several things recommended to maintain the gas stove to ensure the stove quality.

Enamel Part

Wash the enameled parts with sponge and warm soap water, and dry. Do not use abrasive detergent.

Stainless Steel Part

Clean the stainless steel part using wet cloth or a cleaning chemical specifically designed for stainless steel materials, and then dry it using soft leather cloth.

Grid

Enameled parts of the grid can be washed or inserted to the dishwasher.

Burner

Burner can be removed and cleaned using soap water. After cleaning the burner, dry it completely and reinstall it on the correct position.

Lighter And Gas Safety Device

Clean the lighter and gas security sensor after cooking, especially if there are drips or spills from the pan throughout the cooking process.

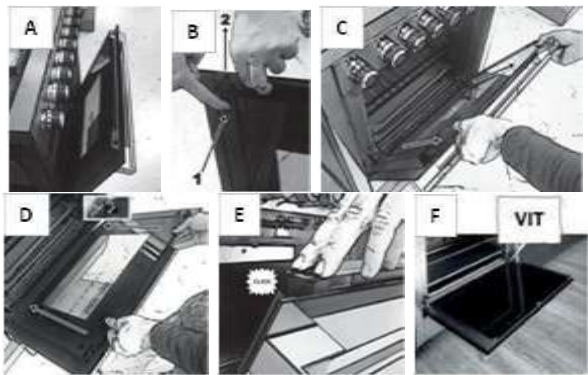
Removing the Glass from the Oven Door

This operation can only be carried out when the appliance is cold. To take the glass out from the oven door, you must do the following:

- a. Open the door carefully.
- b. Press the black buttons located on the side supports of the door at the same time, and slide them upwards.
- c. Remove the top profile of the door.
- d. Pull the glass slowly.

To re-install the glass, follow these steps in reverse order. Make sure to align the glass with the side supports and making sure that the letters VIT are in the bottom

right corner marked by the arrow. Lastly, put the top profile back in place on the door.



PART 6: TROUBLESHOOTING

Perform inspection on the following matters before contacting our Call Center upon finding any disturbance on your gas stove:

Problem	Possible Cause	Recommended Action
Ignition does not work	<ul style="list-style-type: none">• Appliance is not connected to electric current• Electricity voltage below appliance requirements	<ul style="list-style-type: none">• Make sure that the electric plug is connected to the outlet.• Make sure that the outlet has an active electricity. If the power is out and the automatic lighter cannot be used, use match.• Make sure that the voltage is 220 volt. Electricity voltage below 220 volt will render the lighter inoperable.
Smell of Gas	<ul style="list-style-type: none">• Gas leak• Improper gas hose and regulator installation	<ul style="list-style-type: none">• Perform gas leak test on the gas hose, regulator and gas tube, especially on the connection part.• Inspect the gas hose and regulator and make sure both are installed properly• If the room still smells of gas, immediately remove the regulator from LPG cylinder and refrain from lighting any fire in the above condition.

Problem	Possible Cause	Recommended Action
Abnormal fire (red/small/unstable)	Gas supply is obstructed/interfered.	<ul style="list-style-type: none"> • Make sure that the holes in the burner is not clogged with spillovers. • Clean the burner, including the fire holes.
	Insufficient gas amount	<ul style="list-style-type: none"> • Inspect the gas amount on the regulator's gas indicator. Make sure the gas amount is still sufficient.
	Lack of oxygen supply due to improper air circulation.	<ul style="list-style-type: none"> • Make sure that the room's air circulation is convenient for gas use.
Smoke coming out during operation	First usage	Smoke will come out of the oven on the first usage. In 2-3 times of usage the smoke will disappear by itself.

PART 7: PRECAUTION

- Always turn down the fire or put out the fire before lifting the pan from the burner.
- During the cooking process, oil or fat must be treated carefully since it may ignite fire upon reaching certain temperature
- Do not close the stove cover when the burner is still hot and the kitchen utensils still installed on the grid.
- Upon smelling a distinct gas odour, remove the regulator from the gas cylinder immediately. Do not light any fire and contact MODENA Call Center.
- Inspect the regulator and gas hose regularly. Make sure that the gas hose is far from any hot surface and not currently bent. Also, make sure that the external surface of regulator and hose is not cracked or damaged, which may result in gas leak.
- Always remember that parts of the stove and other objects around it will be hot for a certain period of time (around 30 minutes) after you shut down the stove.
- Perform routine service on your stove once every 3 (three) months so that any abnormality on your gas stove can be identified and repaired.

PART 8: SPECIFICATION

Freestanding Cooker	FC 2940 LV	FC 2945 LV
Color	Black	Black
Gas Bottle Compartment	Yes	No
Adjustable Feet	Yes	Yes
Numbers of Burner	4 Burners	4 Burners
Burners Composition	3-ring burner (4.0 kW)	3-ring burner (4.0 kW)
	Large burner (2.8 kW)	Large burner (2.8 kW)
	Medium burner (1.65 kW)	Medium burner (1.65 kW)
	Small burner (1.0 kW)	Small burner (1.0 kW)
Automatic Ignition for Cooktop Burner	Button ignition	Button ignition
Gas Safety Device for Cook Top	Yes	Yes
Grid	Cast Iron Grid	Cast Iron Grid
Oven & Grill Burner	Yes (Gas)	Yes (Gas)
Automatic Ignition for Oven/Grill	Button ignition	Button ignition
Gas Safety Device for Oven/Grill	Yes	Yes
Oven Door Glass	Two Layers	Two Layers
Fan	No	No
Turnspit	No	Yes
Oven Light	Yes	Yes
Thermostat	Yes	Yes
Timer	Mechanical Timer	Mechanical Timer
Oven Capacity	54 Liter	105 Liter
Product Dimension mm	900 x 600 x 850	900 x 600 x 850

Freestanding Cooker	Urbana - FC 3952	Urbana – FC 3955
Cabinet Material	Stainless	Stainless
Color	Stainless (S)	Stainless (S)
Lid	Crystal Glass	Crystal Glass
Gas Bottle Storage	Yes	No
Adjustable Feet	Yes	Yes
Numbers of Cook Top Burners	5 Gas	5 Gas
Cook Top Burners Composition	3-ring Long Large Medium Small	3-ring Long Large Medium Small
Automatic ignition	Yes	Yes
Gas Safety Device	Yes	Yes
Pan Supports (Grid)	Cast Iron	Cast Iron
Wok Adapter	Yes (1 Pcs)	Yes (1 Pcs)
Oven Burner	Gas	Gas
Grill Burner	Gas	Gas
Knob Protector	No	No
Oven Door Glass	2 layers	2 layers
Inner Oven Fan	Yes	Yes
Tangential Cooling Fan/ Ultra flow Technology	No	No
Oven Light	Yes	Yes
Thermostat	Yes	Yes
Timer	Mechanical	Mechanical
Oven Capacity	65 Liter	111 Liter
Product Dimension (L x W x H) mm	900 x 600 x (890 ~ 940)	900 x 600 x (850 ~ 900)

Freestanding Cooker	FC 5942 S	FC 5642 S	FC 5942 L	FC 5942 LR
Cabinet Material	Stainless	Stainless	Stainless	Metak
Color	Stainless (S)	Stainless (S)	Black (L)	Black (L)
Lid	Crystal Glass	Crystal Glass	Crystal Glass	Crystal Glass
Gas Bottle Storage	Yes	-	Yes	Yes
Adjustable Feet	Yes	Yes	Yes	Yes
Numbers of Cook Top Burners	4 Burners (Gas)	4 Burners (Gas)	4 Burners (Gas)	4 Burners (Gas)
Cook Top Burners Composition	3-ring Large Medium Small	3-ring - 2 Medium Small	3-ring Large Medium Small	3-ring Large Medium Small
Automatic ignition (Cook Top Burner)	Yes (One hand ignition)	Yes (One hand ignition)	Yes (One hand ignition)	Yes (One hand ignition)
Gas Safety Device (Cook Top Burner)	Yes	Yes	Yes	Yes
Wok Adapter	Yes	Yes	Yes	Yes
Oven / Grill	Gas	Gas	Gas	Gas
Automatic ignition (Oven)	Yes (One hand ignition)	Yes (One hand ignition)	Yes (One hand ignition)	Yes (One hand ignition)
Gas Safety Device (Oven)	Yes	Yes	Yes	Yes
Oven Door Glass	2 Layers	2 Layers	2 Layers	2 Layers
Inner Oven Fan	-	-	-	-
Oven Light	Yes	Yes	Yes	Yes
Thermostat	Yes	Yes	Yes	Yes
Turn Spit	Yes	Yes	Yes	Yes
Oven Capacity	67 Liters	70 Liters	67 Liters	67 Liters
Product Dimension (L x W x H) mm	900 x 600 x 890 ~ 940	600 x 600 x 850~ 900	900 x 600 x 890~ 940	900 x 600 x 890~ 940

Freestanding Cooker	FC 7943 S	FC 7643 S	FC 7943 W
Cabinet Material	Metal	Metal	Metal
Color	Stainless (S)	Stainless (S)	White (W)
Lid	Crystal Glass	Crystal Glass	Crystal Glass
Gas Bottle Storage	Yes	-	Yes
Adjustable Feet	-	-	-
Numbers of Cook Top Burners	4 Burners (Gas)	4 Burners (Gas)	4 Burners (Gas)
Cook Top Burners Composition	- 2 @ Large Medium Small	- 2 @ Large Medium Small	- 2 @ Large Medium Small
Automatic Ignition for Cook Top	Yes	Yes	Yes
Gas Safety Device for cook Top	-	-	-
Wok Adapter	Yes	Yes	Yes
Oven / Grill	Gas	Gas	Gas
Automatic ignition for Oven / Grill	Yes	Yes	Yes
Gas Safety Device for Oven / Grill	Yes	Yes	Yes
Oven Door Glass	2 layers	2 layers	2 layers
Inner Oven Fan	-	-	-
Oven Light	Yes	Yes	Yes
Thermostat	Yes	Yes	Yes
Timer	-	-	-
Turn Spit	-	-	-
Oven Capacity	52 Liter	72 Liter	52 Liter
Product Dimension (L x W x H) mm	900 x 600 x 850	600 x 600 x 850	900 x 600 x 850

Freestanding Cooker	FC 8943 L	FC 8643 L	FC 8533 L
Color	Shiny Black	Shiny Black	Shiny Black
Lid	Crystal lid	Crystal lid	Crystal lid
Gas Bottle Compartment	Yes	No	No
Adjustable Feet	Yes	Yes	Yes
Numbers of Burner	4 Burners	4 Burners	3 Burners
Burners Composition	3-ring burner (3.5 kW)	3-ring burner (3.5 kW)	WOK Burner (3.5 kW)
	Large burner (2.9 kW)	Medium burner (1.7 kW)	Medium burner (1.95 kW)
	Medium burner (1.95 kW)	Medium burner (1.7 kW)	Small burner (0.95 kW)
	Small burner (0.95 kW)	Small burner (0.95 kW)	
Automatic Ignition for Cooktop Burner	Button ignition	Button ignition	Button ignition
Gas Safety Device for Cook Top	Yes	Yes	No
Grid	Grid with matt finishing	Grid with matt finishing	Grid with matt finishing
Wok Adapter	Yes	Yes	No
Oven & Grill Burner	Yes (Gas)	Yes (Gas)	Yes (Gas)
Automatic Ignition for Oven/Grill	Button ignition	Button ignition	Button ignition
Gas Safety Device for Oven/Grill	Yes	Yes	Yes
Oven Door Glass	Two Layers	Two Layers	Two Layers
Convection Oven with Fan	No	No	No
Turnspit	No	No	Yes
Ultraflow Technology	No	No	No
Oven Light	Yes	Yes	Yes
Thermostat	Yes	No	No
Timer	No	No	No
Oven Capacity	55 Liter	55 Liter	34 Liter
Product Dimension mm	900 x 600 x 850-900	600 X 630 X 835 - 885	498 X 547 X 860

Freestanding Cooker	FC 8940 S	FC 8640	FC 9942 S	FC 9642 S
Color	Stainless Steel	Stainless Steel	Stainless steel	Stainless steel
Lid	Crystal lid	Crystal lid	Crystal lid	Crystal lid
Gas Bottle Compartment	Yes	Yes	Yes	No
Adjustable Feet	Yes	Yes	Yes	Yes
Numbers of Burner	4 Burners	4 Burners	4 Burner	4 Burner
Burners Composition	3-ring burner (3.7 kW)	3-ring burner (3.7 kW)	3-ring burner (3.7 kW)	3-ring burner (3.7 kW)
	Large burner (3.0 kW)	Medium burner (1.75 kW)	Medium burner (1.75 kW)	Medium burner (1.75 kW)
	Medium burner (1.75 kW)	Medium Burner (1.75kW)	Medium Burner (1.75kW)	Medium Burner (1.75kW)
	Small burner (1.0 kW)	Small burner (1.0 kW)	Small burner (1.0 kW)	Small burner (1.0 kW)
Automatic Ignition for Cooktop Burner	Onehand ignition	Onehand Ignition	Onehand Ignition	Onehand Ignition
Gas Safety Device for Cook Top	Yes	Yes	No	No
Grid	Cast Iron Grid	Cast Iron Grid	Grid with matt finishing	Grid with matt finishing
Wok Adapter	Yes	Yes	Yes	Yes
Oven & Grill Burner	Yes (Gas)	Yes (Gas)	Yes (Gas)	Yes (Gas)
Automatic Ignition for Oven/Grill	Onehand Ignition	Onehand Ignition	-	-
Gas Safety Device for Oven/Grill	Yes	Yes	No	No
Oven Door Glass	Two Layers	Two Layers	2 Layer	2 Layer
Convection Oven with Fan	No	No	Yes	Yes
Turnspit	-	-	-	-
Ultraflow Technology	Yes	Yes	No	No
Oven Light	Yes	Yes	Yes	Yes
Thermostat	Yes	Yes	No	Yes
Timer	Yes	Yes	Yes	Yes
Oven Capacity	52 Liter	60 Liter	62 Liter	62 Liter
Product Dimension mm	900 x 600 x 850-900	600 x 600 x 850-900	900 x 600 x 850-900	600 x 600 x 850-900

APPENDIX 1

 The following table is for reference only

Type of Food	Oven Temperature (°C)	Cooking Time (minutes)
Cookies in mold		
White and black flour cake	175	60-70
Cake – Royal at breed	175	60-70
Margherita Cake	175	35-40
Pastry		
Cake base	200	16-20
Cake – Butler – Milk Curd	200	35-40
Cake with jelly on top	200	35-40
Cake dough in mold		
Brioche	200	35-40
Small cakes		
Pastry	170	10-15
Cream Puff	200	30-10
Meringue	140	120
Lasagna	225	40-50
Meat (for every cm of thickness)		
Slow-cooking roast beef	175	12-15
Fast-cooking roast beef	200	10-12
Meat loaf	200	30-40
Avian		
1.5 – 2 kg of duck	200	120-180
3 kg of goose	200	150-210
Roast chicken	200	60-90
5 kg of turkey	175	± 240

Type of Food	Oven Temperature (°C)	Cooking Time (minutes)
Game		
Rabbit	200	60-90
Deer rib	200	90-160
Venison	175	90-180
Vegetables		
Boiled vegetables	200	40-45
Fish		
Grey mubets	200	40-50
Pizza	240	20-50
Grilled recipes		
Minced beef		15-20
Sausage		20-25
Grilled chicken		60-70
Grilled veal 0.8 kg		70-80
Chicken on the spit		60-90

APPENDIX 2

* The following table is for reference only

Grilled Food	Time (minutes)	
	1 st Side	2 nd Side
Thin beef slice	6	4
Medium-thickness beef	8	5
Thin fish or scaleless fish	10	8
Quite thick fish	15	12
Sausage	12	10
Grilled sandwich	5	2
Small avian	20	15

