

# Moulinex®

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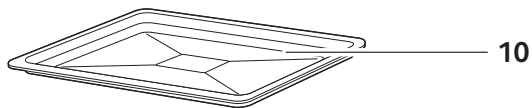
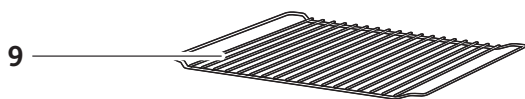
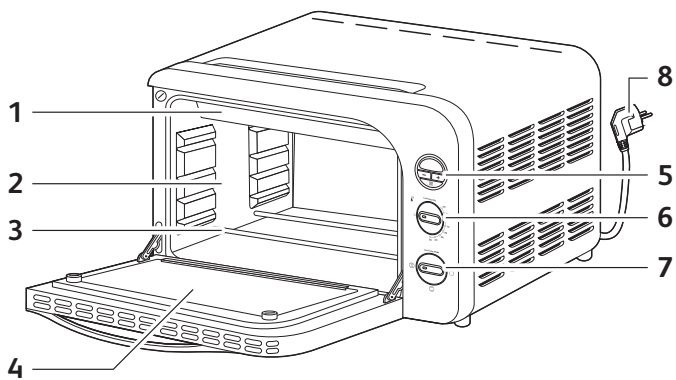
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PT



## Delicio 39L Oven

[www.moulinex.com](http://www.moulinex.com)



## DESCRIPTION

- 1 Éléments chauffants supérieurs
- 2 Parois anti-adhésives
- 3 Éléments chauffants inférieurs
- 4 Porte triple-parois verre
- 5 Ecran digital avec rétroéclairage
- 6 Bouton de réglage température
- 7 Bouton de sélection des fonctions
- 8 Cordon d'alimentation
- 9 Grille réversible
- 10 Plat lèche-frite

## DESCRIPTION

- 1 Upper heating elements
- 2 Non-stick walls
- 3 Lower heating elements
- 4 Triple-walled glass door
- 5 Digital display
- 6 Temperature adjustment button
- 7 Function selection button
- 8 Power cord
- 9 Reversible grill
- 10 Drip tray

## BESCHRIJVING

- 1 Bovenste verwarmingselement
- 2 Anti-aanbakwanden
- 3 Onderste verwarmingselement
- 4 Deur met driedubbel glas
- 5 Digitaal scherm met achtergrondverlichting
- 6 Temperatuurregelaar
- 7 Functieknop
- 8 Snoer
- 9 Omkeerbaar rooster
- 10 Opvangbak voor vet

## DESCRIZIONE

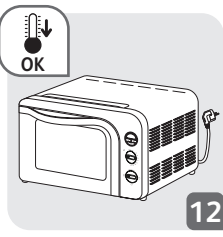
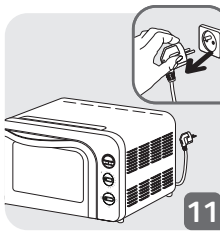
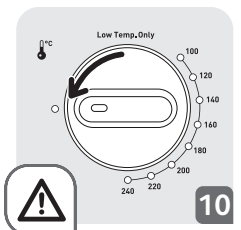
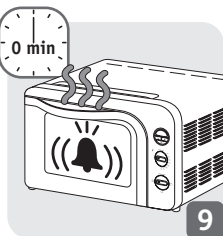
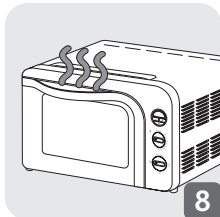
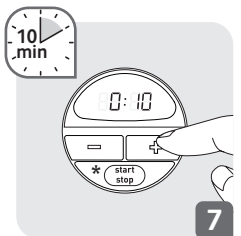
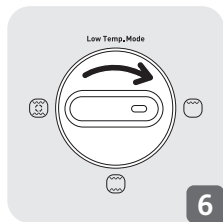
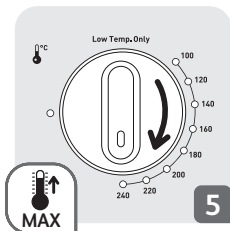
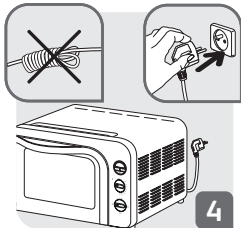
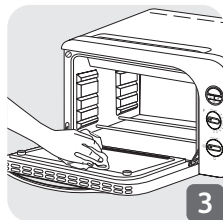
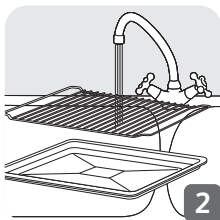
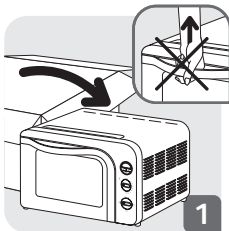
- 1 Elementi riscaldanti superiori
- 2 Pareti antiaderenti
- 3 Elementi riscaldanti inferiori
- 4 Porta in vetro a tre strati
- 5 Display digitale
- 6 Pulsante di regolazione della temperatura
- 7 Pulsante di selezione della funzione
- 8 Cavo di alimentazione
- 9 Griglia reversibile
- 10 Vassoio raccogliocce

## DESCRIPCIÓN

- 1 Resistencias superiores
- 2 Paredes antiadherentes
- 3 Resistencias inferiores
- 4 Puerta de cristal de triple acristalamiento
- 5 Pantalla digital
- 6 Botón de ajuste de temperatura
- 7 Botón de selección de función
- 8 Cable eléctrico
- 9 Grill reversible
- 10 Bandeja recogegotas

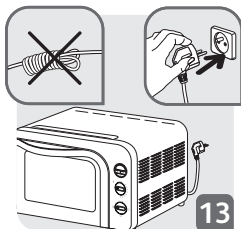
## DESCRIÇÃO

- 1 Elementos de aquecimento superiores
- 2 Paredes antiaderentes
- 3 Elementos de aquecimento inferiores
- 4 Porta de vidro com parede tripla
- 5 Ecrã digital
- 6 Botão de regulação da temperatura
- 7 Botão de seleção da função
- 8 Cabo de alimentação
- 9 Grelha reversível
- 10 Gaveta de recolha de sucos

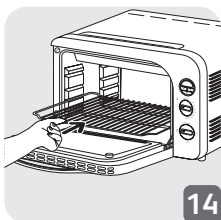
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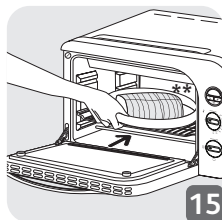
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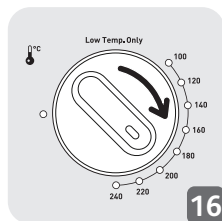
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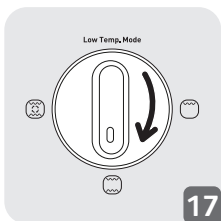
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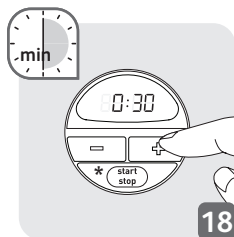
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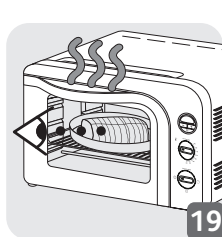
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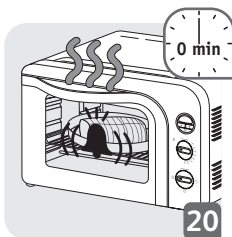
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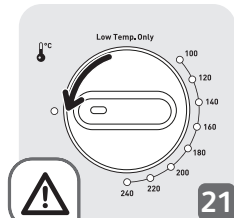
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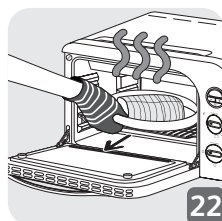
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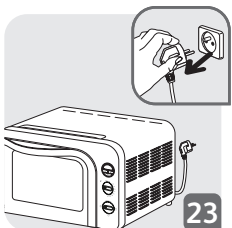
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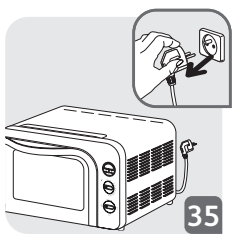
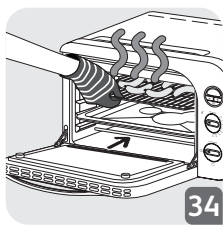
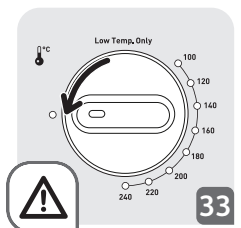
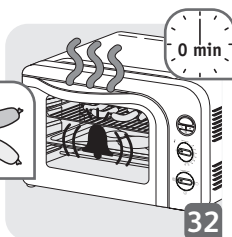
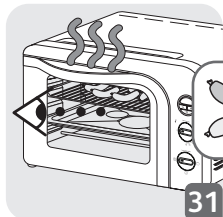
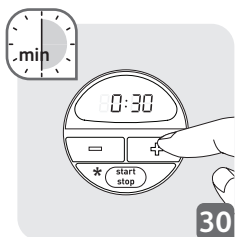
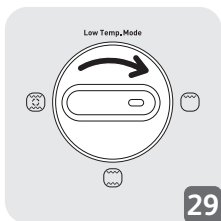
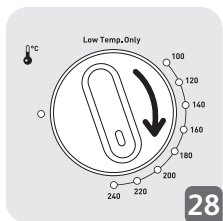
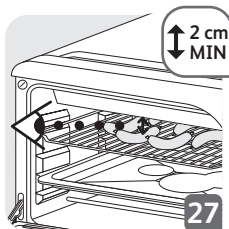
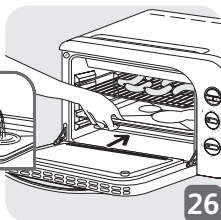
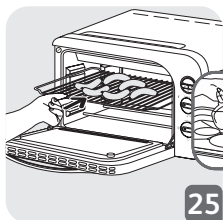
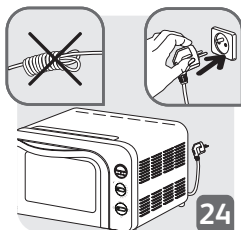
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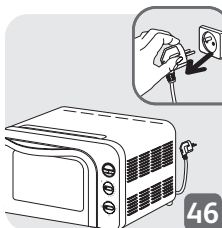
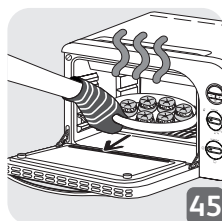
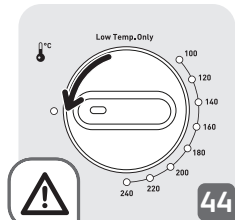
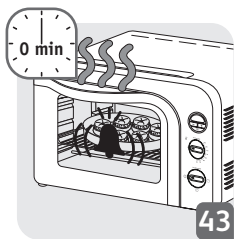
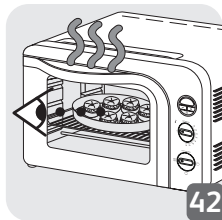
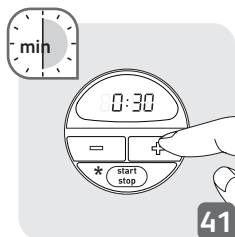
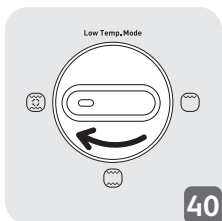
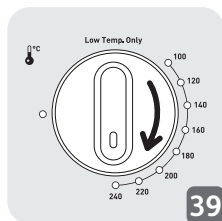
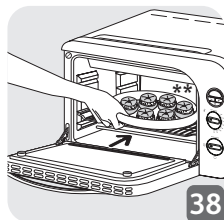
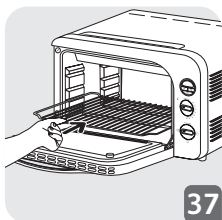
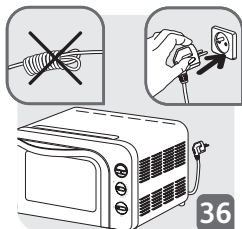
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- \*\*Plat non fourni avec l'appareil
- \*\*Dish not supplied with the appliance
- \*\*Schaal niet inclusief bij het apparaat
- \*\*Piatto non fornito con l'apparecchio
- \*\*Plato no suministrado con el aparato
- \*\*Prato não fornecido com o aparelho

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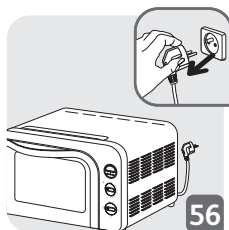
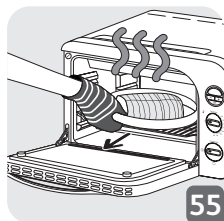
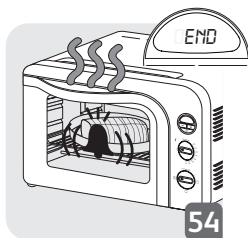
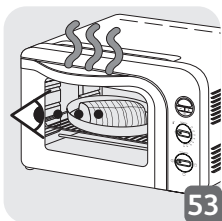
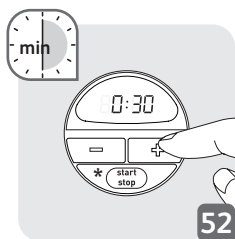
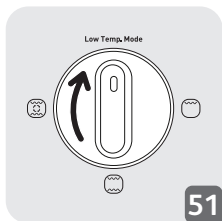
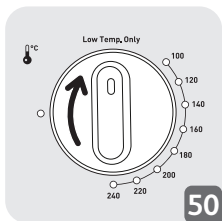
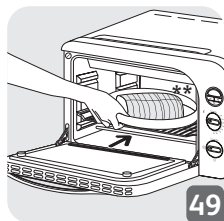
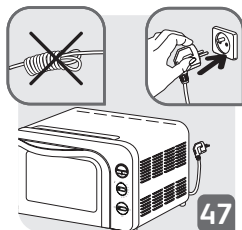


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## Avertissement relatif à la sécurité alimentaire



**ATTENTION** : les aliments cuits à basse température ne sont pas pasteurisés et peuvent présenter un risque pour certaines personnes, notamment les femmes enceintes, les jeunes enfants, les personnes âgées ou les personnes immunodéprimées.

### Sécurité alimentaire

#### Aliments crus :

Achetez vos aliments crus auprès de sources ou de distributeurs réputés et agréés.

Si ces ingrédients sont détériorés, contaminés par la saleté, décolorés, malodorants et/ou ont mauvais au goût, ne les utilisez pas.

N'oubliez pas de rincer à grande eau les fruits et légumes avant l'utilisation.

Respectez les conditions d'utilisation et de conservation avant l'utilisation de ces ingrédients.

#### Hygiène :

Pour éviter toute contamination par les équipements et les ustensiles, nettoyez-les avant l'utilisation et mettez-les en contact avec les aliments.

Nettoyez avec une éponge propre et du liquide vaisselle. Rincez-les bien et laissez-les sécher à l'air.

Il est également nécessaire de nettoyer et de désinfecter le plan de travail avant l'utilisation.

En outre, lavez-vous les mains minutieusement et régulièrement pour réduire le risque de contamination.

N'oubliez pas de vous laver les mains avant de commencer à préparer vos aliments, ainsi que pendant la préparation des aliments crus ou sales (ingrédients avec de la terre).

Si vos mains présentent des blessures ou des coupures, assurez-vous de les désinfecter et d'utiliser un pansement approprié avant chaque préparation.

Mangez rapidement les repas préparés lorsqu'ils sont prêts.

## Food Safety warning



**CAUTION:** foods are not pasteurized under low temperature and may pose a risk to certain individuals. These individuals include pregnant women, young children, the elderly or otherwise immune-compromised.

### Food Safety

#### Raw material:

Purchase your raw materials from known and approved sources or distributors.

If you notice any deterioration, contamination by dirt, discoloration or bad smell and / or taste, do not use these ingredients.

Remember to rinse with plenty of water fruits and vegetables before use.

Respect the conditions of use and conservation before use of these raw materials.

#### Hygiene:

To prevent contamination by equipment and utensils, clean them before use and put in contact with food.

Clean with a clean sponge and dishwashing liquid. Then rinse them well and leave to dry in the air.

It is also necessary to clean and disinfect the worktop before use.

In addition, regular and careful hand hygiene reduces the risk of contamination.

Remember to wash your hands before starting to prepare food, as well as during preparation for raw or soiled foods (plants with soil).

If there are any wounds or cuts on the hands, be sure to disinfect and put on a suitable dressing before each food preparation.

Eat prepared meals quickly when they are ready.

## Waarschuwing voedselveiligheid



**PAS OP:** voedingsmiddelen worden niet gepasteuriseerd bij lage temperaturen en kunnen voor sommige mensen een risico vormen. Dit omvat zwangere vrouwen, jonge kinderen, ouderen of anderen met een aangetast immuunsysteem.

### Voedselveiligheid

#### Rauwe ingrediënten:

Koop uw rauwe ingrediënten bij erkende en goedgekeurde bronnen of distributeurs.

Als u aantasting, besmetting met vuil of verkleuring ziet, of als u een bedorven geur of smaak ruikt of proeft, gebruik het ingrediënt dan niet.

Spoel fruit en groenten voor gebruik grondig af met water.

Neem de voorwaarden voor gebruiken en bewaren in acht voordat u de rauwe ingrediënten gebruikt.

#### Hygiëne:

U dient uw kookgerei en bestek voorafgaand aan contact met het voedsel te reinigen, om besmetting te voorkomen.

Reinig met een schone spons en afwasmiddel. Spoel vervolgens af en laat drogen aan de lucht.

Reinig en desinfecteer ook het aanrechtblad of werkblad voor gebruik.

Daarnaast vermindert u de kans op besmetting door regelmatig en zorgvuldig uw handen te wassen.

Was uw handen voordat u het voedsel bereidt en tijdens het bereiden van rauwe ingrediënten of ingrediënten uit de aarde.

Als u wonden of sneden op uw handen hebt, desinfecteer deze dan en voorzie ze van een geschikt verband voordat u voedsel bereidt.

Wacht na het bereiden van maaltijden niet te lang met het opeten.

## Avvertenza per la sicurezza alimentare



**ATTENZIONE:** gli alimenti non vengono pastorizzati a bassa temperatura e possono rappresentare un rischio per alcune categorie di persone. Queste categorie includono donne in stato di gravidanza, bambini, anziani o soggetti immunodepressi.

### Sicurezza alimentare

#### Materie prime:

Acquistare le materie prime da fonti o distributori conosciuti e sicuri.

Se si notano tracce di deterioramento, contaminazione da sporcizia, scolorimento o cattivo odore e/o sapore, non usare questi ingredienti.

Ricordarsi di risciacquare abbondantemente con acqua frutta e verdura prima dell'uso.

Rispettare le condizioni d'uso e di conservazione prima di utilizzare queste materie prime.

#### Igiene:

Per evitare la contaminazione da parte di apparecchiature e utensili, pulirli prima dell'uso e prima che entrino in contatto con gli alimenti. Pulire con una spugna pulita e un detergente liquido per lavastoviglie. Quindi, risciacuarli bene e lasciarli asciugare all'aria.

È inoltre necessario pulire e disinfettare il piano di lavoro prima dell'uso.

La regolare e accurata pulizia delle mani riduce altresì il rischio di contaminazione.

Ricordarsi di lavare le mani prima di iniziare a preparare il cibo e durante la preparazione di cibi crudi o sporchi (vegetali con terriccio).

In caso di ferite o tagli sulle mani, disinfettare e applicare una medicazione adeguata prima di ogni preparazione alimentare.

Consumare in tempi brevi i cibi preparati.

## Advertencia de seguridad alimentaria



**PRECAUCIÓN:** Los alimentos no se pasteurizan a baja temperatura y pueden suponer un riesgo para determinadas personas. Entre estas personas se incluyen mujeres embarazadas, niños pequeños, ancianos u otras personas con problemas inmunológicos.

### Seguridad alimentaria

#### Alimentos crudos:

Adquiere tus alimentos crudos de fuentes o distribuidores conocidos y aprobados.

Si notas algún tipo de deterioro, contaminación por suciedad, decoloración o mal olor o sabor, no utilices esos ingredientes.

Recuerda enjuagar con abundante agua las frutas y verduras antes de utilizarlas.

Respetar las condiciones de uso y conservación antes de utilizar estos alimentos crudos.

#### Limpieza:

Para evitar la contaminación por parte de equipos y utensilios, límpialos antes de usarlos y ponerlos en contacto con los alimentos. Límpialos con lavavajillas líquido y una esponja limpia. A continuación, enjuágalos bien y déjalos secar al aire.

También es necesario limpiar y desinfectar la encimera antes de utilizarla.

Además, una higiene habitual y cuidadosa de las manos reduce el riesgo de contaminación.

Recuerda lavarte las manos antes de comenzar a preparar los alimentos, así como durante la preparación, si vas a manipular alimentos crudos o sucios (plantas con tierra).

Si tienes heridas o cortes en las manos, asegúrate de desinfectarlas y colocar un apósito adecuado antes de preparar los alimentos.

Disfruta de comidas preparadas rápidamente cuando estén listas.

## Aviso de segurança alimentar



**CUIDADO:** os alimentos não são pasteurizados a baixas temperaturas e podem representar um risco para determinadas pessoas. Estas pessoas incluem mulheres grávidas, crianças, idosos ou pessoas com um sistema imunitário comprometido.

### Segurança alimentar

#### Produtos:

Adquira os seus produtos a partir de fontes ou distribuidores conhecidos e aprovados.

Se reparar em qualquer sinal de deterioração, contaminação por sujidade, descoloração ou mau cheiro e/ou sabor, não utilize estes ingredientes.

Não se esqueça de enxaguar a fruta e os legumes com muita água antes de utilizar.

Respeite as condições de utilização e conservação antes de utilizar estes produtos.

#### Higiene:

Para evitar a contaminação através de equipamentos e utensílios, limpe-os antes de os utilizar e colocar em contacto com os alimentos. Limpe com uma esponja limpa e detergente líquido para a loiça. Em seguida, enxague-os bem e deixe secar ao ar.

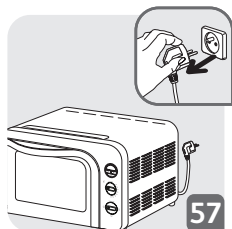
Também é necessário limpar e desinfetar a superfície de trabalho antes de a utilizar.

Além disso, uma higiene regular e cuidadosa das mãos reduz o risco de contaminação.

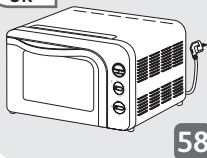
Lembre-se de lavar as mãos antes de preparar os alimentos, bem como durante a preparação de alimentos crus ou com sujidade (plantas com terra).

Se tiver feridas ou cortes nas mãos, certifique-se de que desinfeta e coloca um penso adequado antes de cada preparação.

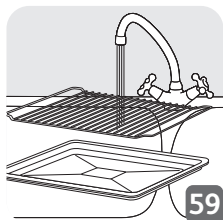
Coma refeições preparadas de imediato assim que estiverem prontas.



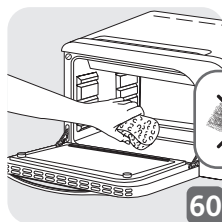
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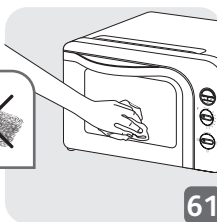
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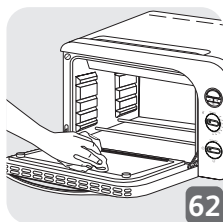
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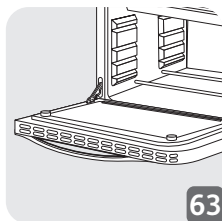
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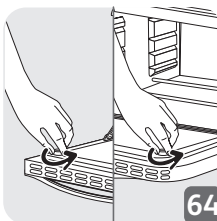
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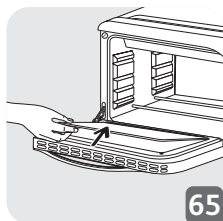
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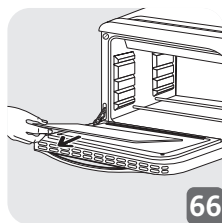
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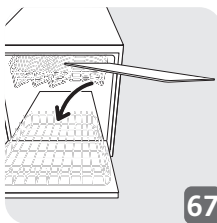
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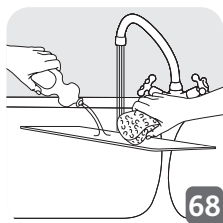
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67



68





	230g + 300g	Low Temp. Mode		15 min	Low Temp.	*35
	250g x2	Low Temp. Mode		15 min	Low Temp.	*59
	300g x2	Low Temp. Mode		15 min	Low Temp.	*55
	x4			10 min	220	25
	1,5 Kg			-	220	90
	1 Kg			10 min	240	30
	1 Kg			-	220	70
	x 4		 	-	240	13 ↺ ↻ +7
	x 12		 	-	240	16 ↺ ↻ +6
	400g			10 min	220	12
				-	200	50
	600g			10 min	240	23
				-	220	32
				10 min	170	30
				-	200	37

\* Toutes les recettes de cuisson à basse température sont adaptées à une cuisson à point.

\* All Low temperature cooking recipes are for well done cooking.

\* Alle kookrecepten voor lage temperaturen zijn gericht op doorbakken eten.

\* Tutte le ricette a bassa temperatura sono per cibi che richiedono un alto grado di cottura.

\* Todas las recetas de cocción a baja temperatura son para realizar un cocinado adecuado.

\* Todas as receitas de preparação a baixa temperatura são para alimentos bem passados.



**!** **ATTENTION** : les aliments cuits à basse température ne sont pas pasteurisés et peuvent présenter un risque pour certaines personnes, notamment les femmes enceintes, les jeunes enfants, les personnes âgées ou les personnes immunodéprimées.

**!** **CAUTION**: foods are not pasteurized under low temperature and may pose a risk to certain individuals. These individuals include pregnant women, young children, the elderly or otherwise immune-compromised.

**!** **LET OP**: voedingsmiddelen worden niet gepasteuriseerd bij lage temperaturen en kunnen voor sommige mensen een risico vormen.

Dit omvat zwangere vrouwen, jonge kinderen, ouderen of anderen met een aangetast immuunsysteem.

**!** **ATTENZIONE**: gli alimenti non vengono pastorizzati a bassa temperatura e possono rappresentare un rischio per alcune categorie di persone.

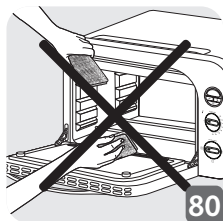
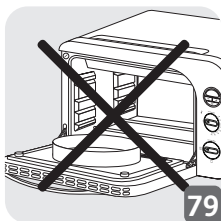
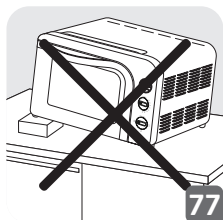
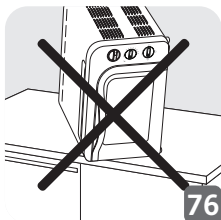
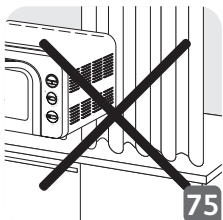
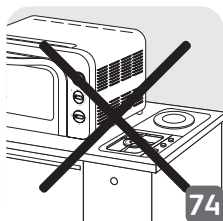
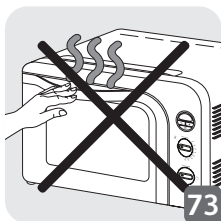
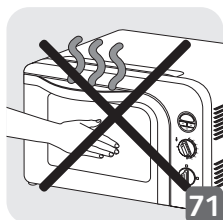
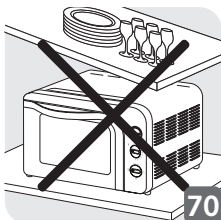
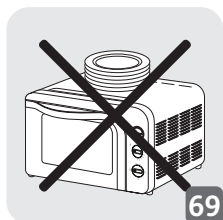
Queste categorie includono donne in stato di gravidanza, bambini, anziani o soggetti immunodepressi.

**!** **PRECAUCIÓN**: Los alimentos no se pasteurizan a baja temperatura y pueden suponer un riesgo para determinadas personas.

Entre estas personas se incluyen mujeres embarazadas, niños pequeños, ancianos u otras personas con problemas inmunológicos.

**!** **CUIDADO**: os alimentos não são pasteurizados a baixas temperaturas e podem representar um risco para determinadas pessoas.

Estas pessoas incluem mulheres grávidas, crianças, idosos ou pessoas com um sistema imunitário comprometido.



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