

Instructions for use

KitchenAid

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Safety instructions

IMPORTANT: TO BE READ AND OBSERVED

Before using the appliance, carefully read these safety instructions. Keep them close at hand for future reference.

These instructions and the appliance itself provide important safety warnings, to be observed at all times.

The manufacturer declines any liability resulting from failure to observe these safety instructions, inappropriate use of the appliance or incorrect setting of controls.

SAFETY WARNINGS

WARNING: The appliance and its accessible parts become hot during use: children under 8 years of

age must be kept away, unless continuously supervised.

Children aged 8 years and over, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, may use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved.

Children must not play with the appliance.

Cleaning and user maintenance must not be carried out by children without supervision.

WARNING: Avoid touching heating elements or interior surface - risk of burns.

WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode.

The microwave oven is intended for heating food and beverages.

Drying food or clothing and heating warming pads, slippers, sponges, damp cloths etc. may lead to risk of injury, ignition or fire.

When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be

taken when handling the container.

The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.

Keep clothes or other flammable materials away from the appliance, until all the components have cooled down completely.

Overheated oils and fats catch fire easily. Always be vigilant when cooking foods rich in fat, oil or when adding alcohol (e.g. rum, cognac, wine) - risk of fire.

Do not use your microwave oven for deep-frying, because the oil temperature cannot be controlled.

If the appliance is suitable for probe usage, only use a temperature probe recommended for this oven (if present).

Use oven gloves to remove pans and accessories, taking care not to touch the heating elements. At the end of cooking, exercise caution when opening the door, by letting the hot air or steam exit gradually before accessing the appliance.

Only use utensils suitable for use in a microwave oven.

Do not obstruct the hot air vents at the front of the oven.

If smoke is emitted, switch off or unplug the

appliance and keep the door closed in order to stifle any flames.

PERMITTED USE

This appliance is solely for domestic, not professional use.

Do not use the appliance outdoors.

Do not store explosive or flammable substances, such as aerosol cans, and do not place or use gasoline or other flammable materials in or near the appliance: a fire may break out if the appliance is inadvertently switched on.

CAUTION: The appliance is not intended to be operated by means of an external timer or separate remote-controlled system.

This appliance is intended to be used in the household and similar applications such

as:

- Staff kitchen areas in shops, offices and other working environments;
 - Farm houses;
 - By clients in hotels, motels and other residential environments;
 - Bed and breakfast type environments.
- No other use is permitted (e.g. heating rooms).

INSTALLATION

Installation and repairs must be carried out by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations. Do not repair or replace any part of the appliance unless specifically stated in the user manual. Children should not perform installation

operations. Keep children away during installation. Keep the packaging materials (plastic bags, polystyrene parts, etc.) out of the reach of children, during and after the installation.

The appliance must be handled and installed by two or more persons. Use protective gloves to unpack and install the appliance.

After unpacking the appliance, make sure that it has not been damaged in transit. In the event of problems, contact the dealer or your nearest After-Sales Service.

The appliance must be disconnected from the power supply before any installation operation. During installation, make sure the appliance does not damage the power cable.

Only activate the appliance when the installation has been completed.

This appliance is intended to be used built-in. Do not use it freestanding.

Carry out all cabinet cutting works before fitting the appliance in the furniture and carefully remove all wood chips and sawdust.

After installation, the bottom of the appliance must no longer be accessible.

Do not obstruct the minimum gap between the worktop and the upper edge of the oven. Only remove the oven from its polystyrene foam base at the time of installation.

After unpacking the appliance, make sure

that the appliance door closes properly.

In the event of problems, contact the dealer or your nearest After-Sales Service.

ELECTRICAL WARNINGS

For installation to comply with current safety regulations, an omnipolar switch with minimum contact gap of 3 mm is required and the appliance must be earthed.

If the fitted plug is not suitable for your socket outlet, contact a qualified technician.

The power cable must be long enough to connect the appliance, once fitted in its housing, to the main power supply. Do not pull the power supply cable.

If the power cable is damaged, replace with

an identical one. The power cable must only be replaced by a qualified technician in compliance with the manufacturer's instructions and current safety regulations. Contact an authorised After-Sales Service. For appliances with a plug fitted, if the plug is not suitable for your socket outlet, contact a qualified technician. Do not use extension leads, multiple sockets or adapters. Do not operate this appliance if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Keep the cord away from hot surfaces. The electrical components must not be accessible to the user

after installation. Do not touch the appliance with any wet part of the body and do not operate it when barefoot.

The rating plate is on the front edge of the oven (visible when the door is open).

In case of replacement of the power cable, contact an authorised service centre.

It must be possible to disconnect the appliance from the power supply by unplugging it if the plug is accessible, or by an accessible multi-pole switch installed upstream of the socket in conformity with national electrical safety standards.

CLEANING AND MAINTENANCE

Wear protective gloves for cleaning and maintenance.

The appliance must be disconnected from the power supply before any maintenance operation. Never use steam cleaning equipment.

WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair

operation that involves the removal of a cover which provides protection against exposure to microwave energy.

WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid electric shock.


Failure to maintain the oven in a clean condition could lead to deterioration of the surface, which can adversely affect the service life of the appliance and possibly result in a hazardous situation.

The oven should be cleaned regularly and any food deposits removed.

Ensure the appliance has cooled down before carrying out any cleaning or maintenance.

Safeguarding the environment


Disposal of packaging materials

The packaging materials are 100% recyclable and marked with the recycling symbol .

The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

Scrapping of household appliances

When scrapping the appliance, make it unusable by cutting off the power cable and removing the doors and shelves (if present) so that children cannot easily climb inside and become trapped. This appliance is manufactured with recyclable


 or reusable materials. Dispose of it in accordance with local waste disposal regulations. For further information on the treatment, recovery and recycling of household electrical appliances, contact your competent local authority, the collection service for household waste or the store

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the door glass, since these can scratch the surface, which may result in shattering of the glass.

where you purchased the appliance.

This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The  symbol on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

ENERGY-SAVING TIPS

Only preheat the oven if specified in the cooking table or your recipe.

Use dark-lacquered or enamelled baking moulds as they absorb heat far better.

Eco design declaration

This appliance meets the Eco Design requirements of European Regulations No. 65/2014 and No. 66/2014 and complies with the European Standard EN 60350-1.

Fitting the appliance

Follow the separate fitting instructions supplied when installing the appliance.

Prior to connecting

Check that the voltage on the rating plate corresponds to the voltage in the home.
Do not remove the microwave inlet protection plates located on the side of the microwave oven cavity wall. They prevent grease & food particles from entering the microwave inlet channels.
Ensure that the microwave oven cavity is empty before fitting.
Ensure that the appliance is not damaged. Check that the microwave oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the microwave oven and clean the interior with a soft, damp cloth.
Do not operate this appliance if it has a damaged mains cord, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord in water. Keep the cord away from hot


surfaces.
Electrical shock, fire or other hazards may result. If the power supply cord is too short, have a qualified electrician install an outlet near the appliance.
The power supply cord must be long enough for connecting the appliance, once fitting in its housing, to the main power supply.
For installation to comply with current safety regulations, an all-pole disconnect switch with minimum contact gap of 3 mm must be used.

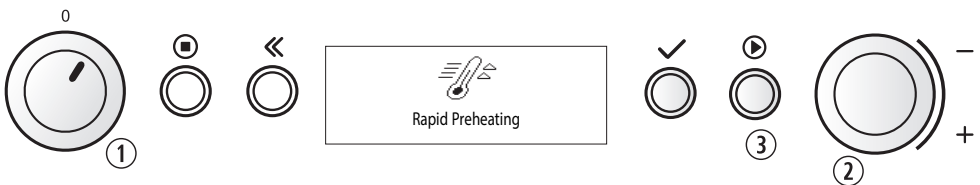
After connecting

The appliance can be operated only if the microwave oven door is firmly closed.
The earthing of this appliance is compulsory. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this

requirement.
The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.

Before first use

 **The oven must be fully heated (250 °C) before being used for the first time** (to cook food).
Please use the following steps to carry out this procedure.



1. Turn the multifunction knob to the "Rapid Preheating" function.
2. Turn the adjustment knob to set the temperature to 250 °C.
3. Press the Start button.

When the set temperature is reached, the oven then maintains this temperature for 10 minutes before switching off.

Let the oven cool to room temperature.

Wipe and clean the oven cooking compartment with damp kitchen paper.

Accessories

GENERAL

Before cooking, ensure that the utensils you use are ovenproof and allow microwaves to pass through them.

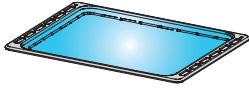
There are a number of accessories available on the market. Before you buy, ensure that they are suitable for microwave use.

BAKING PLATE

Use the baking tray

when cooking or baking using the "Forced air" function.

Never use it when cooking with microwaves.

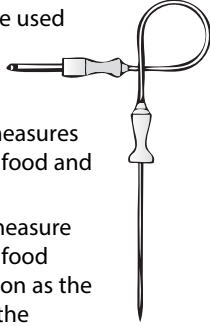


PROBE

The probe is designed to be used with the "Pro Roasting" function only. It is not possible to use the probe with any other function. It measures the core temperature of the food and shows it on the display.

The probe is designed to measure the core temperature of the food between 45 and 90 °C. As soon as the set temperature is reached, the appliance switches off and shows "Temperature reached" on the display.

Never immerse the probe in water when cleaning. Simply wipe clean with a damp cloth or kitchen roll after use.



GLASS DRIP TRAY

Use the glass drip tray underneath the wire shelf when using the "Grill" or "Grill + MW"

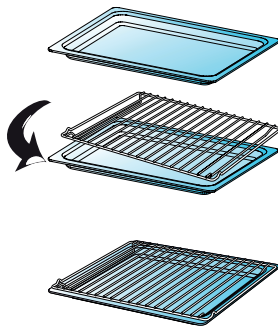
functions. It can also be used as a cooking utensil or as a baking tray when using the "Forced Air + MW" function.

The glass drip tray is used to collect the cooking juices and food particles that would otherwise stain and soil the interior of the oven.

Always use the glass drip tray when cooking with microwaves.

It should be placed on shelf level 1.

Avoid placing utensils directly on the oven floor.



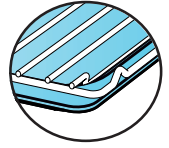
WIRE SHELF

Use the wire shelf with all cooking methods, except when using the "Microwave only" function. The wire shelf allows hot air to circulate around the food.

When you place food directly on the wire shelf, place the glass drip tray underneath it.

Make sure the tilt protection lip is facing outwards when you push the glass drip tray and wire shelf combination into the oven.

The wire shelf can be used with the "Forced air" function. It can also be used when you combine this function with microwaves.

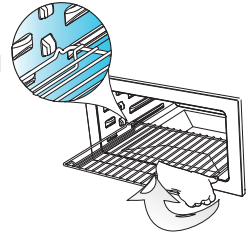


TILT PROTECTION LIP

The wire shelf has a small lip which must always be facing upwards. It is designed to prevent the wire shelf from tilting when used alone.

Make sure the tilt protection lip is facing backwards when pushing the wire shelf in.

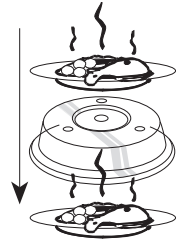
When the shelf is stopped by the tilt protection lip, lift the front upwards and pull gently to release it.



COVER

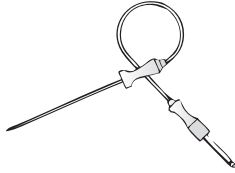
The cover is used to cover food during cooking and reheating with microwaves only. It helps to reduce spattering, keep the food moist and reduce the cooking time needed.

Use the cover for reheating on two levels.



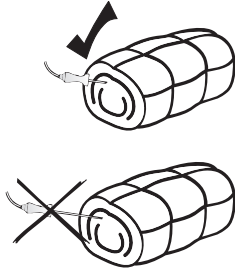
Probe placing

1. **Place the temperature probe** in the food while it is still on the kitchen counter.



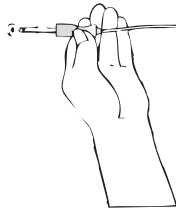
Ensure that as much as possible of the probe length is inserted in the food.

This will ensure a more accurate temperature reading.



2. **Place** the prepared food in the oven.

3. Connect the temperature probe to the oven wall socket and ensure that the cord is free, including after the oven door is closed. Both the socket and probe are without current.



TEMPERATURE COOKING

The temperature probe should normally be inserted so that the tip of the probe is positioned in the thickest part of the food, as this is the part that takes the longest time to heat.

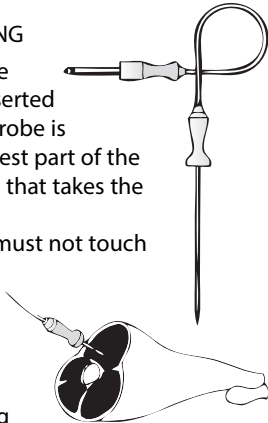
The tip of the probe must not touch any bones which the food may contain.

Also avoid placing the probe in fatty areas of the food as these heat up more quickly, giving misleading end temperatures.

The probe should, if possible, be positioned so that the tip does not touch the walls or the bottom of the cooking vessel.

The temperature which is set must be higher than the current temperature of the food.

It is not possible to use the probe when making sweets, jam or marmalade, or dishes which need to be cooked or simmered for a long period. This is because the highest temperature which can be



set is 90 °C.

Never immerse the probe in water when cleaning. Simply wipe clean with a clean, damp cloth or kitchen roll after use.

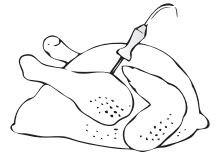
The oven must not be operated with the temperature probe in the cavity if it is not plugged into the oven.

If you operate the oven without complying with the above you will damage the probe.

Only use the food probe supplied or recommended by the After-Sales Service. Other brands on the market will not give proper results and may damage your oven.

CHICKEN

When the probe is used to roast chicken, the tip should be positioned in the thickest part of the chicken, i.e. on the inside of the thigh just behind the leg. It must not touch any bones.



LAMB

When cooking a lamb joint/leg of lamb, insert the tip of the probe into the thickest part so that it does not touch the bone.



PORK

When cooking pork, e.g. pork shoulder, gammon, silver-side, etc. the probe should be inserted into the end of the joint rather than through the layer of fat on the surface. Avoid placing the tip of the probe in fatty areas of the pork.



FISH

The probe can be used when cooking large fish, such as pike or salmon, whole.

Insert the tip of the probe in the thickest part, not too close to the backbone.



Start protection

The start protection function is activated one minute after the oven has returned to stand-by mode.

The door must be opened and closed e.g. when putting food into the appliance, before the safety lock is released.



Safety lock is activated. Close the door and press ▶

Key lock



1. Press and hold the BACK and OK buttons at the same time until you hear two beeps (3 seconds).

Use this function to prevent children from using the oven unattended.



A confirmation message is displayed for 3 seconds before returning to the previous view.
When the lock is active, all buttons and knobs (except the OFF button) are non-responsive.



Key lock
has been activated

The key lock ID deactivated the same way it was activated.




Key lock
has been deactivated


"Doneness" (auto functions only)


"Doneness" is available in most of the auto functions. You have the option to personally control the end result using the "Adjust doneness" feature. This feature enables you to achieve a higher or lower end temperature compared to the default standard setting. **When using** one of these functions the oven chooses the default standard setting. This setting normally gives you the best result. However, if the food you heated became too warm to eat at once, you can easily adjust it before you use this function the next time.

DONENESS	
Level	Effect
Extra	Yields highest end temperature
Normal	Default standard setting
Light	Yields lowest end temperature

This is done by selecting a doneness level using the Up and Down buttons and then pressing the Start button.

300 g WEIGHT	
Normal DONENESS	Poultry

400 g WEIGHT	
Light DONENESS	Fish

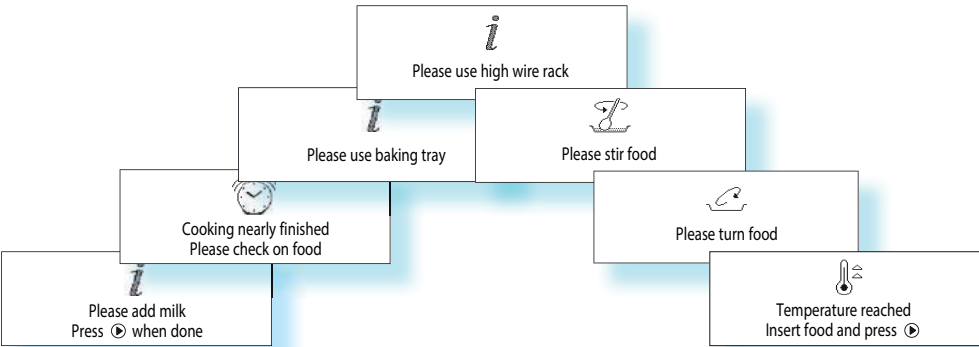
8 AMOUNT	
Extra DONENESS	Meat

Messages

When using some of the functions, the oven may stop and prompt you to perform an action or simply advise you on which accessory to use.

If a message appears:

- Open the door (if needed).
- Perform the action and press the OK button. (if needed).
- Close the door and restart by pressing the "Start" button.



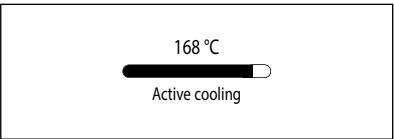
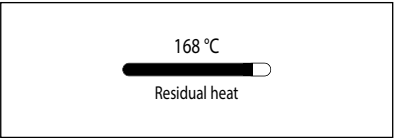
Cooling down

When a function is finished, the oven may carry out a cooling procedure. This is normal. After this procedure, the oven switches off automatically.

If the temperature is higher than 100 °C, the current cavity temperature is displayed. Be careful not to touch the cavity inside when removing food. Use oven mittens.

If the temperature is less than 50 °C, the 24 hour clock is displayed.

Press the BACK button to temporarily view the 24 hour clock during cooling.



Shortcuts

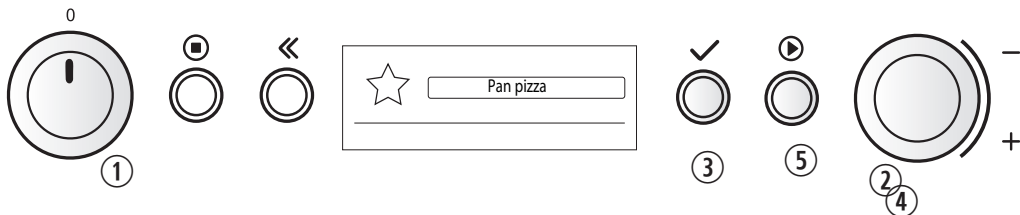
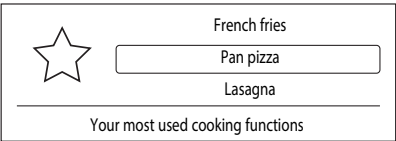
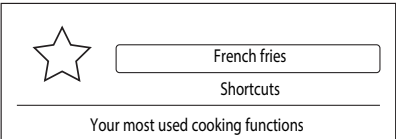
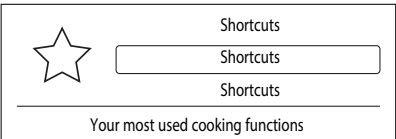
In order to enable easier use, the oven automatically compiles a list of your favourite shortcuts for you to use.

When you begin using your oven, the list consists of 10 empty positions marked "shortcut".

As you use the oven over time, it will automatically fill in the list with shortcuts for your most frequently used functions.

When you enter the Shortcut menu, the function that you have used most often will be pre-selected and listed as shortcut #1.

Note: the order of functions listed in the Shortcut menu will automatically change according to your cooking habits.



1. Turn the multifunction knob until "Shortcuts" is displayed.
2. Turn the adjustment knob to choose your favourite shortcut. The most frequently used function is pre-selected.
3. Press the OK button to confirm your selection.
4. Turn the adjustment knob/press the OK button to make the necessary adjustments.
5. Press the Start button.

ON/OFF

The appliance is switched ON or OFF using the On/Off button or simply by turning the multifunction knob.

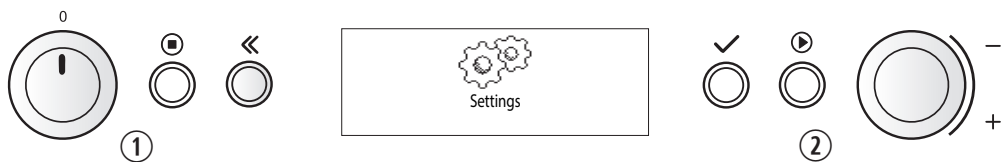
When the appliance is switched ON, all buttons and knobs function normally and the 24 hour clock is not displayed.

When the appliance is switched OFF, the 24 hour clock is displayed.

Note: The oven's behaviour may differ from that described above, depending on whether the ECO function is switched ON or OFF (see ECO for more information).

The descriptions in this IFU are provided on the assumption that the oven is ON.

Changing settings



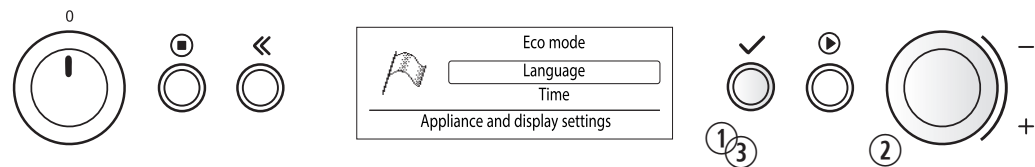
- 1. Turn the multifunction knob until "Settings" is shown.
- 2. Turn the adjustment knob to choose one of the settings to adjust.

When the appliance is first plugged in it will ask you to set the language and 24 hour clock.

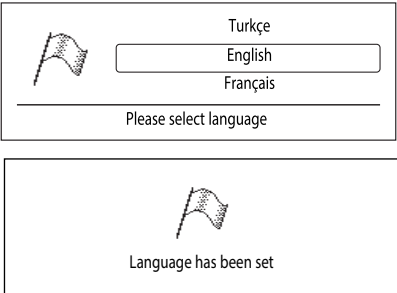
After a power failure, the clock will flash and needs to be reset.

Your oven has a number of functions which can be adjusted to your personal taste.

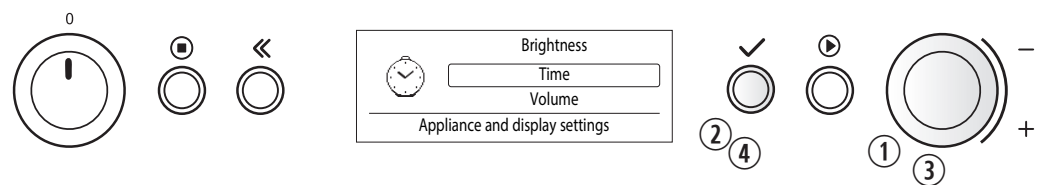
Language



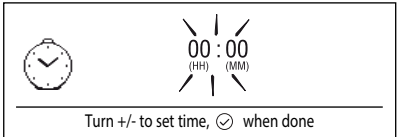
- 1. Press the OK button.
- 2. Turn the adjustment knob to choose one of the available languages.
- 3. Press the OK button again to confirm the change.



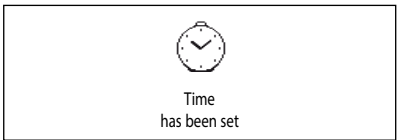
Clock setting



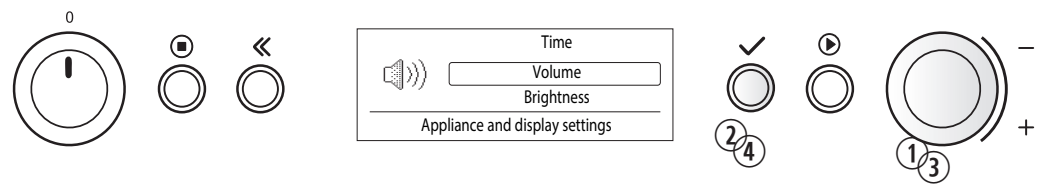
1. Turn the **adjustment knob** until the time is displayed.
2. Press the **OK button**. (The digits flicker).
3. Turn the **adjustment knob** to set the 24 hour clock.
4. Press the **OK button** again to confirm the change.



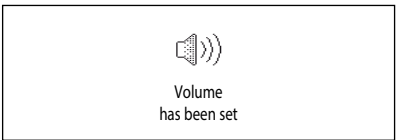
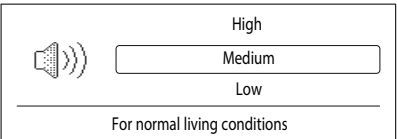
The clock is set and in operation.



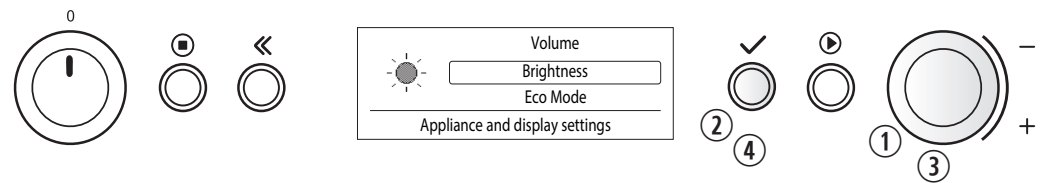
Volume setting



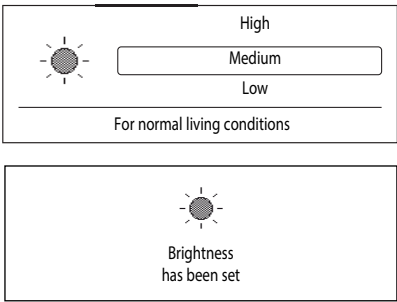
1. Turn the **adjustment knob** until "Volume" is displayed.
2. Press the **OK button**.
3. Turn the **adjustment knob** to set the volume to high, medium, low or mute.
4. Press the **OK button** again to confirm the change.



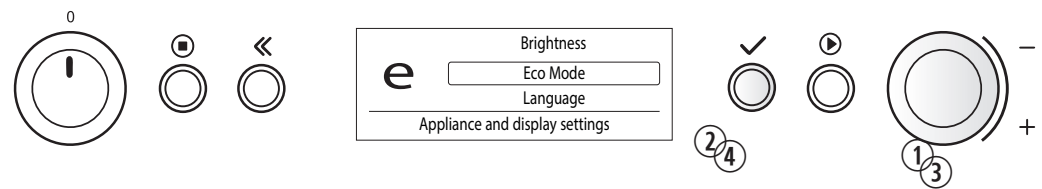
Brightness



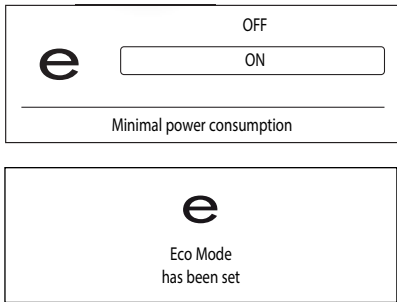
- 1. Turn the adjustment knob until "Brightness" is displayed.
- 2. Press the OK button.
- 3. Turn the adjustment knob to set your preferred level of brightness.
- 4. Press the OK button again to confirm your selection.



Eco




- 1. Turn the adjustment knob until "Eco Mode" is displayed.
- 2. Press the OK button.
- 3. Turn the adjustment knob to turn the ECO setting on or off.
- 4. Press the OK button again to confirm the change.



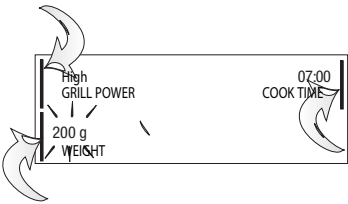
When ECO is on, the display will automatically dim down after a while to save energy. It will automatically light up again when a button is pressed or the door is opened.


When OFF is set, the display will not switch off and the 24 hour clock will always be visible.


During cooking

 **Once the cooking process has been started:**
The time can easily be increased in 30-second steps by pressing the "Start" button. Each press increases the time by 30 seconds. You can also turn the adjustment knob to increase or decrease the time.

Turning the adjustment knob allows you to switch between the parameters to select the one you want to change.



✓ **Pressing the OK button** selects it and enables it to be changed (it flashes). Turn the adjustment knob to change the setting.
 **Press the OK button** again to confirm your selection. The oven continues automatically with the new setting.

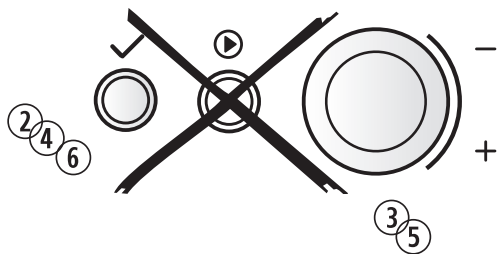
⏪ **Pressing the Back button** will take you back to the last parameter you changed.


Continuous cooking

If the cooking time is not set, the oven will run continuously for four hours before switching off automatically.

CONTINUOUS COOKING WORKS WITH THESE FUNCTIONS	
	CONVENTIONAL
	GRILL
	TURBO GRILL
	FORCED AIR
	PRO BAKERY
	PRO PASTRY
	PRO ROASTING
	SPECIAL – KEEP WARM
	SPECIAL – DOUGH PROVING

Delayed start

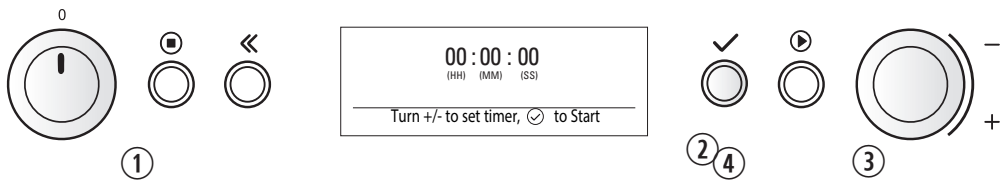


Use this function when you want cooking to finish at a specific time. The oven needs to know how long the food should be cooked for and what time it should be ready.

- 1. **Follow the setting procedure** for the function you want to use and stop when the cooking time has been set.
Do not press the Start button.
- 2. **Press the OK button**
- 3. **Turn the adjustment knob** to select “End time”.
- 4. **Press the OK button** to confirm your selection.
- 5. **Turn the adjustment knob** to set the end cooking time.
- 6. **Press the Start button:** Delayed start is activated and the time remaining until the oven starts is displayed.

DELAYED START WORKS WITH THESE FUNCTIONS	
	CONVENTIONAL
	GRILL
	TURBO GRILL
	FORCED AIR

Kitchen timer



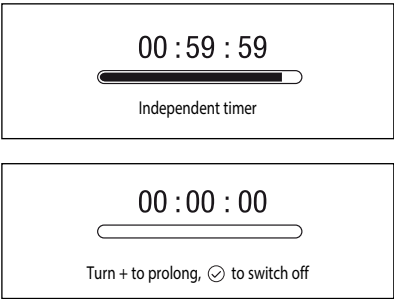
- 1. **Switch the oven off** by turning the multifunction knob to the 0 position or by pressing the On/Off button.
- 2. **Press the OK button.**
- 3. **Turn the adjustment knob** to set the required time for the timer.
- 4. **Press the OK button** to start the timer countdown.

Use this function when you need a kitchen timer to measure exact time for various purposes, such as cooking eggs or letting the dough rise before baking, etc.

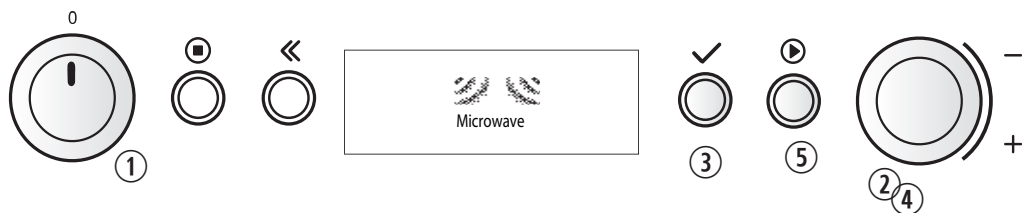
This function is only available when the oven is switched off or in standby mode.

An acoustic signal will be heard when the timer has finished counting down.

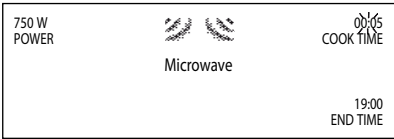
Pressing the ON/OFF button before the timer has finished will switch the timer off.



Cooking and reheating with microwaves

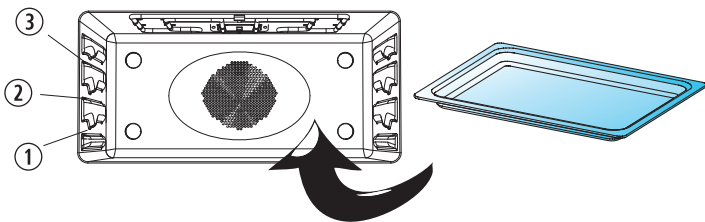


- 1. Turn the multifunction knob until "Microwave" is shown.
- 2. Turn the adjustment knob to set the cooking time.
- 3. Press the OK button to confirm your setting.
- 4. Turn the adjustment knob to set the microwave power level.
- 5. Press the Start button.



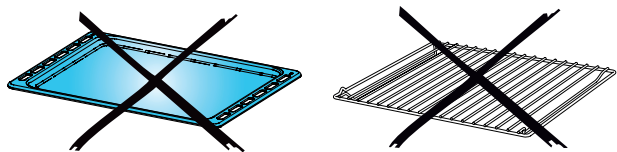
Use this function for normal cooking and reheating, such as vegetables, fish, potatoes and meat.

Always use the glass drip tray on shelf level 1 when cooking with microwaves only.

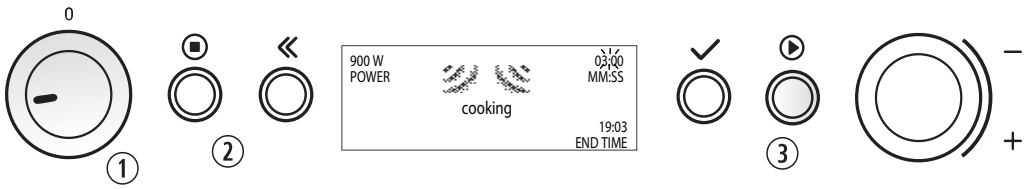


Power level

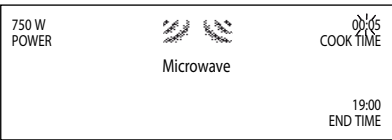
MICROWAVES ONLY	
Power	Suggested use:
850 W	Reheating of beverages, water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
750 W	Cooking of vegetables, meat etc.
650 W	Cooking of fish.
500 W	More careful cooking e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	Simmering stews, melting butter or chocolate.
160 W	Defrosting. Softening butter, cheeses.
90 W	Softening ice cream
0 W	When using the timer only.



Jet start



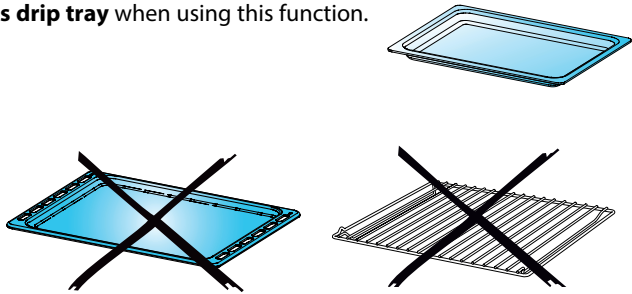
- 1. Turn the multifunction knob until "Microwave" is shown.
- 2. Press the ON/OFF button.
- 3. Press the Start button to automatically start on full microwave power and the cooking time set to 30 seconds. Each additional press increases the time by 30 seconds.



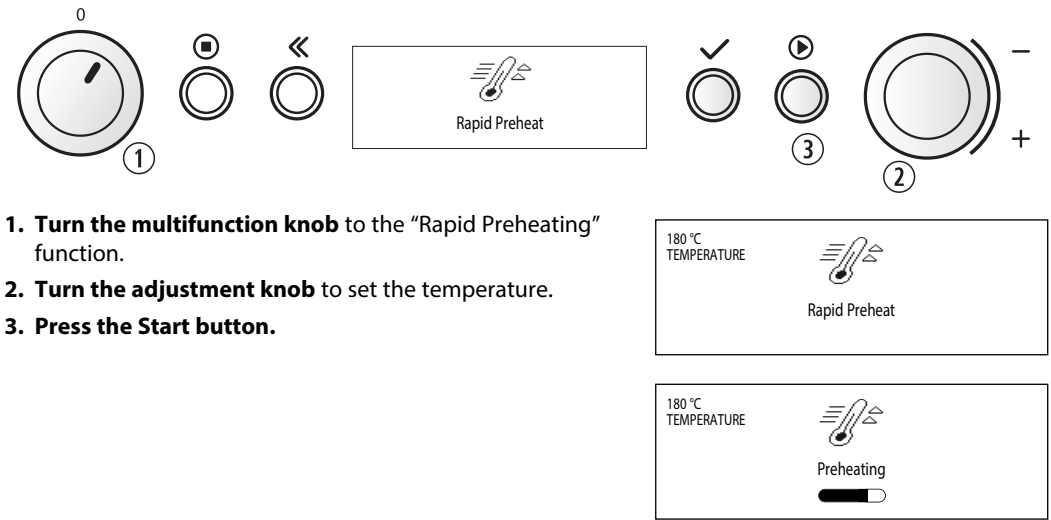
This function is used for quick reheating of food with a high water content, e.g. clear soups, coffee or tea.

This function is only available when the oven is switched off or in standby mode while the multifunction knob is in the "Microwave" position.

Always use the glass drip tray when using this function.



Rapid Preheating

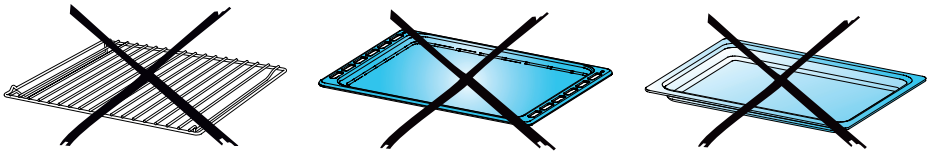


Use this function to preheat the empty oven.

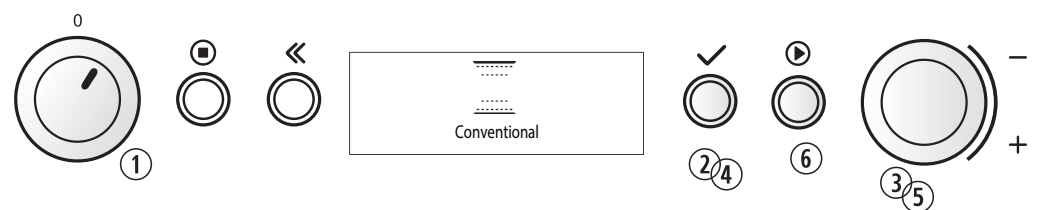
Preheating is always done with the oven empty, just like you would in a conventional oven before cooking or baking.

Do not place food in the oven before or during preheating the oven. It will be burned by the intense heat. Once the heating process has started, the temperature can be easily adjusted using the Up/Down buttons.

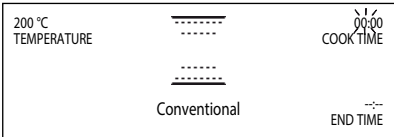
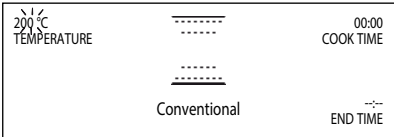
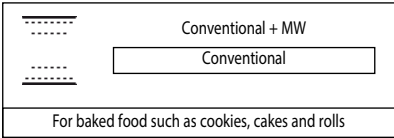
When the set temperature is reached, the oven then maintains the set temperature for 10 minutes before switching off. During this time, it is waiting for you to insert the food and choose a Forced air function to begin cooking.



Conventional



- 1. Turn the multifunction knob to the “Conventional” position.
- 2. Press the OK button to confirm your selection.
- 3. Turn the adjustment knob to set the temperature.
- 4. Press the OK button to confirm your selection.
- 5. Turn the adjustment knob to set the cooking time.
- 6. Press the Start button.



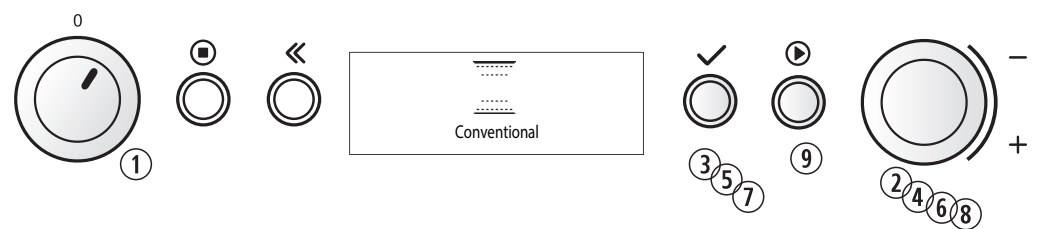
Use this function just as you would use your traditional oven to bake biscuits, cakes, rolls and meringues.

NOTE: If a time is not set, this function will run until you open the door or press the Stop button. If you do not stop this function manually it will switch off automatically after four hours.

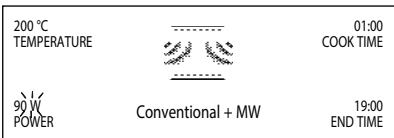
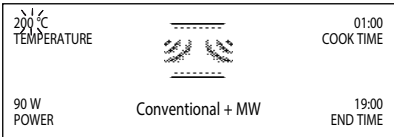
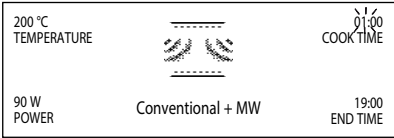
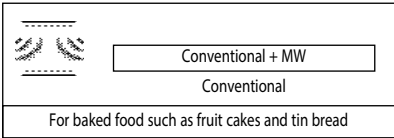
When cooking food in dishes, place the dishes on the wire shelf.

Use a baking tray for rolls and pizzas.

Conventional + MW



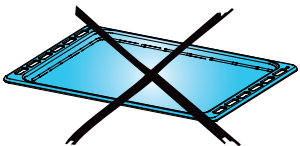
- 1. Turn the multifunction knob to the “Conventional” position.
- 2. Turn the adjustment knob to the “Conventional + MW” position.
- 3. Press the OK button to confirm your selection.
- 4. Turn the adjustment knob to set the cooking time.
- 5. Press the OK button to confirm your selection.
- 6. Turn the adjustment knob to set the temperature.
- 7. Press the OK button to confirm your selection.
- 8. Turn the adjustment knob to set the microwave power level.
- 9. Press the Start button.



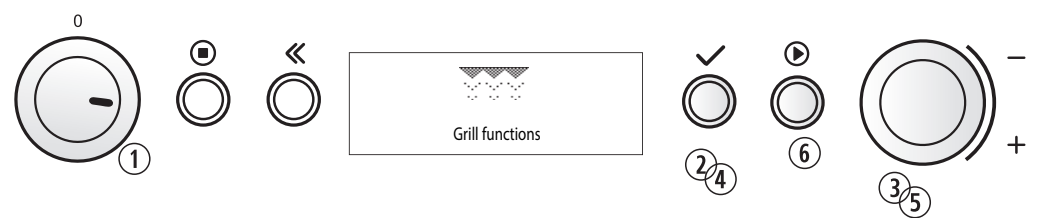
Use this function to bake fruit cakes, tin bread and frozen convenience foods.

Choosing the power and shelf level

CONVENTIONAL + MW			
Suggested use	Temperature	Microwave power	Shelf level
Gratins, fish	As recommended in the recipes	350 W	2
Roasts		160 W	1
Bread		90 W	1
Browning only during cooking		0 W	

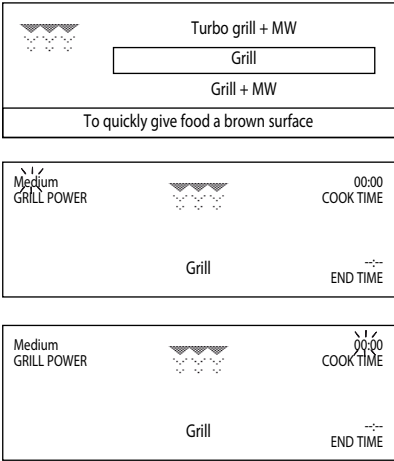


Grill



For food such as cheese on toast, steaks and sausages, place the food on the wire rack

- 1. Turn the multifunction knob to the “Grill” position.
- 2. Press the OK button to confirm your selection.
- 3. Turn the adjustment knob to set the “Grill” power level.
- 4. Press the OK button to confirm your setting.
- 5. Turn the adjustment knob set the cooking time.
- 6. Press the Start button.



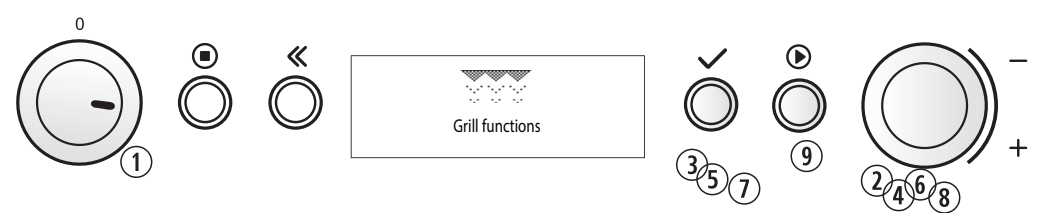
Use this function to quickly brown the food nicely.
Make sure that your utensils are heat resistant and ovenproof before using them for grilling.
Do not use plastic utensils when grilling. They will melt. Items of wood or paper are not suitable either.

Choosing the power and shelf level

Preheat the grill for 3 – 5 minutes using the "High" grill power level.

GRILL		
Suggested use	Grill power	Shelf level
Cheese on toast, hamburgers, meat	High	3
Sausages, rotisserie	Medium	3
Lightly browning the surface of food	High	

Grill + MW



- 1. Turn the multifunction knob to the “Grill” position.
- 2. Turn the adjustment knob to the “Grill + MW” position.
- 3. Press the OK button to confirm your selection.
- 4. Turn the adjustment knob to set the cooking time.
- 5. Press the OK button to confirm your selection.
- 6. Turn the adjustment knob to set the “Grill” power level.
- 7. Press the OK button to confirm your selection.
- 8. Turn the adjustment knob to set the microwave power level.
- 9. Press the Start button

Grill	
Grill + MW	
Turbo grill	
For food such as lasagna, fish - and potato gratin	

Medium GRILL POWER		01:00 COOK TIME
350 W POWER	Grill + MW	19:00 END TIME

Medium GRILL POWER		01:00 COOK TIME
350 W POWER	Grill + MW	19:00 END TIME

Medium GRILL POWER		01:00 COOK TIME
350 W POWER	Grill + MW	19:00 END TIME

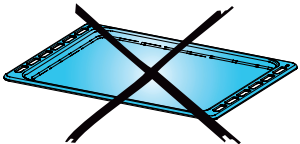
Use this function to cook such food as lasagne, fish and potato gratins.

The maximum microwave power level when using “Grill + MW” is limited to a factory-set default.

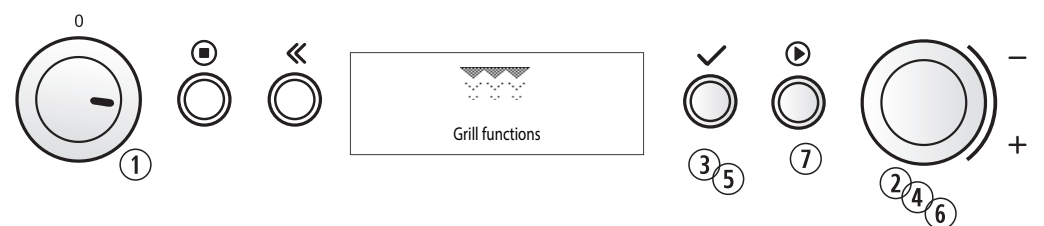
Place food on the wire shelf or on the glass drip tray.

Choosing the power and shelf level

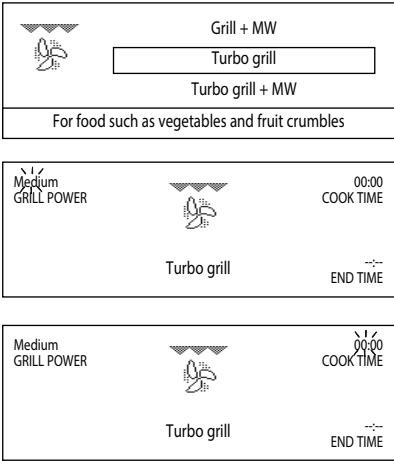
GRILL + MW			
Suggested use	Grill power	Microwave power	Level
Gratins	Medium	350 W	1
Chicken pieces, vegetables	Medium	160 – 350 W	2
Fish steaks	High	90 W	3
Browning only during cooking	High	0 W	



Turbo grill



- 1. Turn the multifunction knob until Grill is shown.
- 2. Turn the adjustment knob until "Turbo grill" is shown.
- 3. Press the OK button to confirm your selection.
- 4. Turn the adjustment knob to set the "Grill" power level.
- 5. Press the OK button to confirm your setting.
- 6. Turn the adjustment knob set the cooking time.
- 7. Press the Start button.



Use this function to cook such food as chicken pieces, gratinated vegetables and fruit.

Place food on the wire rack.

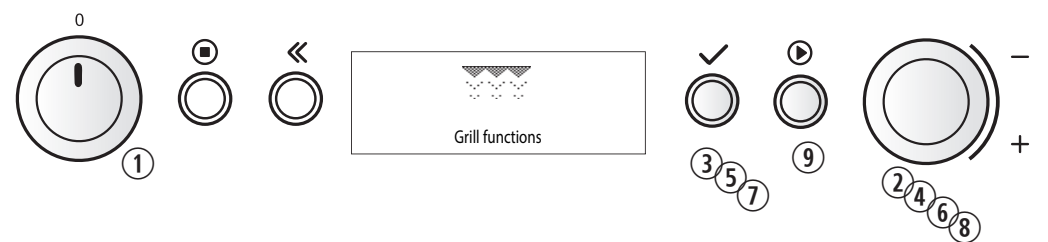
Make sure that your utensils are heat resistant and ovenproof before using them for grilling.

Do not use plastic utensils when grilling. They will melt. Items of wood or paper are not suitable either.

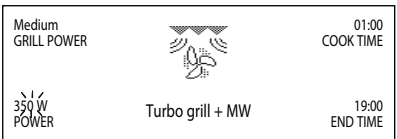
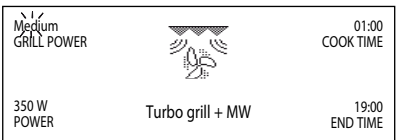
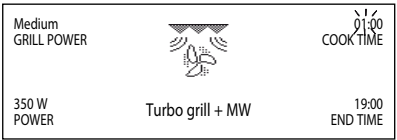
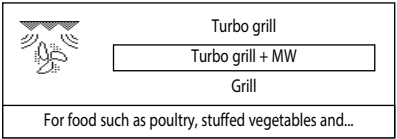
Choosing the power and shelf level

TURBO GRILL		
Suggested use	Grill power	Shelf level
Chicken fillets	High	2
Gratinated tomatoes	Medium	2
Fruit gratin	High	1
Browning only during cooking	High	

Turbo grill + MW



- 1. Turn the multifunction knob until Grill is shown.
- 2. Turn the adjustment knob until "Turbo grill + MW" is shown.
- 3. Press the OK button to confirm your selection.
- 4. Turn the adjustment knob to set the cooking time.
- 5. Press the OK button to confirm your setting.
- 6. Turn the adjustment knob to set the "Turbo grill" power level.
- 7. Press the OK button to confirm your setting.
- 8. Turn the adjustment knob set the microwave power level.
- 9. Press the Start button

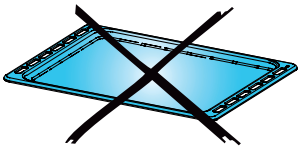


Use this function to cook such food as stuffed vegetables and chicken pieces.

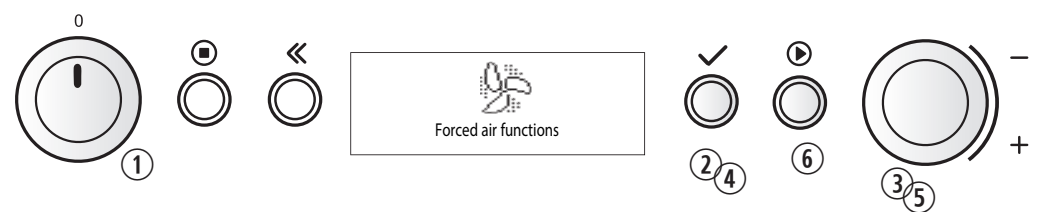
Choosing the power and shelf level

The maximum microwave power level when using "Turbo grill + MW" is limited to a factory-set default. Place food on the wire rack.

TURBO GRILL + MW			
Suggested use	Grill power	Microwave power	Level
Chicken halves	Medium	350 W	2
Stuffed vegetables	Medium	160 – 350 W	2
Chicken legs	High	350 W	2
Baked apples	Medium	160 – 350 W	3
Baked fish	High	160 – 350 W	2



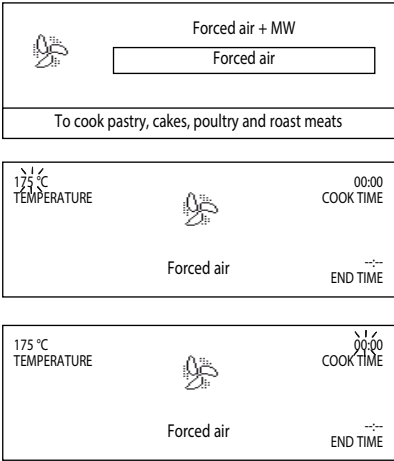
Forced air



- 1. Turn the multifunction knob to the “Forced air” position.
- 2. Press the OK button to confirm your selection.
- 3. Turn the adjustment knob to set the temperature.
- 4. Press the OK button to confirm your selection.
- 5. Turn the adjustment knob to set the cooking time.
- 6. Press the Start button.

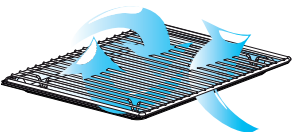
Use this function to cook meringues, pastries, sponge cakes, soufflés, poultry and roast meats.

Once the heating process has started, the cooking time can easily be adjusted using the adjustment knob. Use the back button to return to where you can change the end temperature.



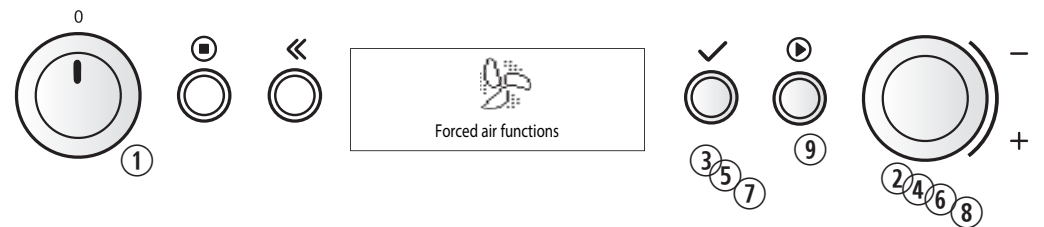
Always use the wire rack to put food on, to allow the air to circulate properly around the food.

Use the baking plate when baking small items such as cookies or rolls.

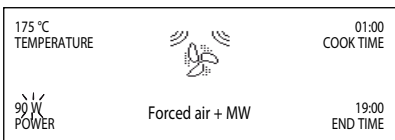
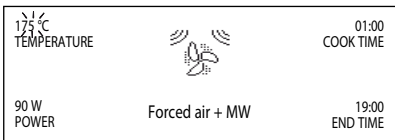
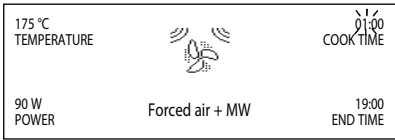
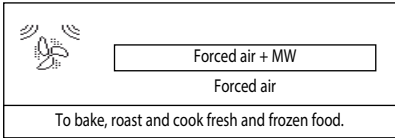


FOOD	ACCESSORIES	OVEN TEMP °C	COOK TIME
Roast beef, medium (1.3 – 1.5 kg)	Dish on wire rack	170 – 180 °C	40 – 60 mins
Roast pork (1.3 – 1.5 kg)	Dish on wire rack	160 – 170 °C	70 – 80 mins
Whole chicken (1.0 – 1.2 kg)	Dish on wire rack	210 – 220 °C	50 – 60 mins
Sponge cake (heavy)	Cake dish on wire rack	160 – 170 °C	50 – 60 mins
Sponge cake (light)	Cake dish on wire rack	170 – 180 °C	30 – 40 mins
Cookies	Baking plate	170 – 180 °C PREHEATED OVEN	10 – 12 mins
Bread loaf	Baking dish on wire rack	180 – 200 °C PREHEATED OVEN	30 – 35 mins
Rolls	Baking plate	210 – 220 °C PREHEATED OVEN	10 – 12 mins
Meringues	Baking plate	100 – 120 °C PREHEATED OVEN	40 – 50 mins

Forced air + MW



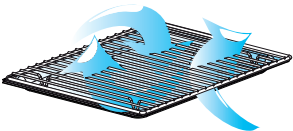
- 1. Turn the multifunction knob to the “Forced air” position.
- 2. Turn the adjustment knob until “Forced air + MW” is displayed.
- 3. Press the OK button to confirm your selection.
- 4. Turn the adjustment knob to set the cooking time.
- 5. Press the OK button to confirm your setting.
- 6. Turn the adjustment knob to set the temperature.
- 7. Press the OK button to confirm your setting.
- 8. Turn the adjustment knob to set the microwave power level.
- 9. Press the Start button.



Use this function to cook roast meats, poultry, jacket potatoes, frozen convenience foods, sponge cakes, pastries, fish and puddings.

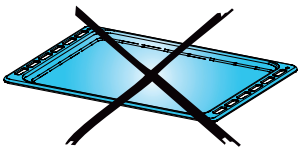
Always use the wire rack to put food on, to allow the air to circulate properly around the food.

The maximum microwave power level when using “Forced air + MW” is limited to a factory-set default.

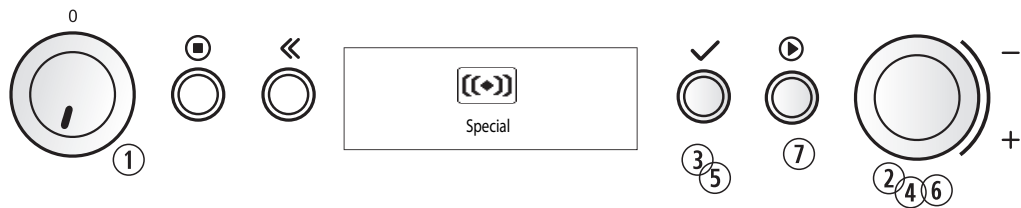


Choosing the power and shelf level

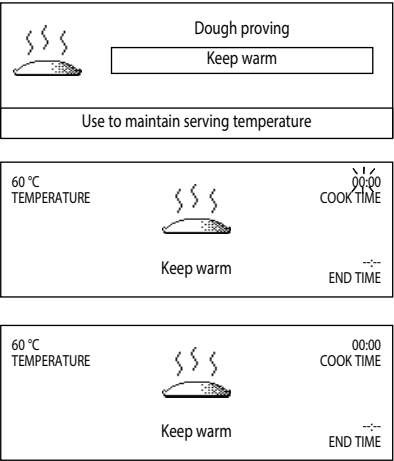
FORCED AIR + MW		
Suggested use	Microwave power	Level
Poultry, gratins	350 W	3
Baked fish	160 – 350 W	2
Roasts	160 W	2
Bread, cakes	90 W	1
Browning only during cooking	0 W	-



Special – Keep warm



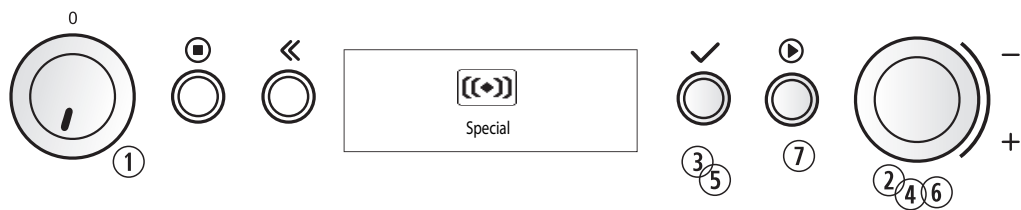
- 1. Turn the multifunction knob to the “Special” position.
- 2. Turn the adjustment knob to the “Keep warm” position.
- 3. Press the OK button to confirm your selection.
- 4. Turn the adjustment knob to set the cooking time.
- 5. Press the OK button to confirm your setting.
- 6. Turn the adjustment knob to set the temperature.
- 7. Press the Start button



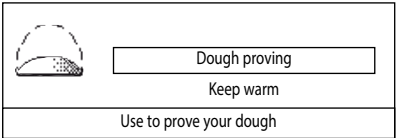
Use this function to keep the food at serving temperature (60 °C) for any length of time.

NOTE: If a time is not set, this function will run until you open the door or press the Stop button. If you do not stop this function manually it will switch off automatically after four hours.

Special – Dough proving



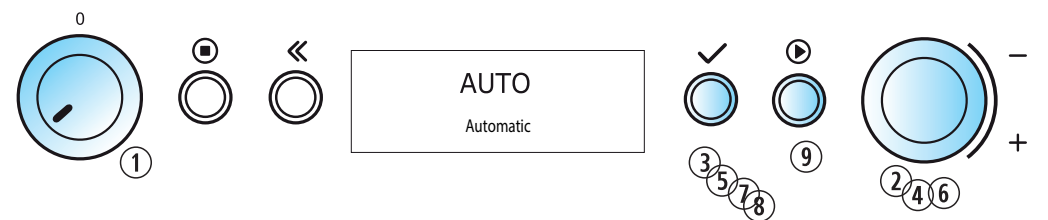
- 1. Turn the multifunction knob to the “Special” position.
- 2. Turn the adjustment knob to the “Dough proving” position.
- 3. Press the OK button to confirm your selection.
- 4. Turn the adjustment knob to set the cooking time.
- 5. Press the OK button to confirm your setting.
- 6. Turn the adjustment knob to set the temperature.
- 7. Press the Start button



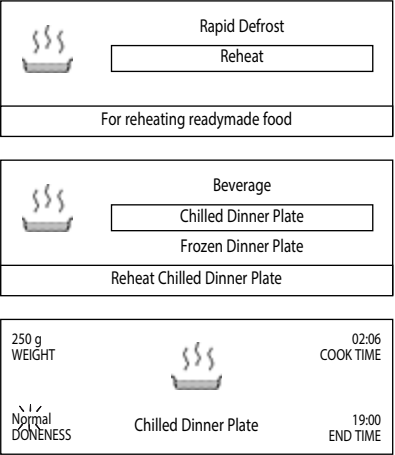
Use this function for proving dough. The oven temperature is kept at 35 °C.

NOTE: If a time is not set, this function will run until you open the door or press the “Stop” button. If you do not stop this function manually it will switch off automatically after four hours.

Auto Reheat



1. Turn the multifunction knob to the “Automatic” position.
2. Turn the adjustment knob to the “Auto Reheat” position.
3. Press the OK button to confirm your selection.
4. Turn the adjustment knob to select the type of food.
5. Press the OK button to confirm your selection.
6. Turn the adjustment knob to set the weight.
7. Press the OK button to confirm your setting.
8. Press the Start button (the oven may suggest which accessory to use).
9. Press the Start button again.



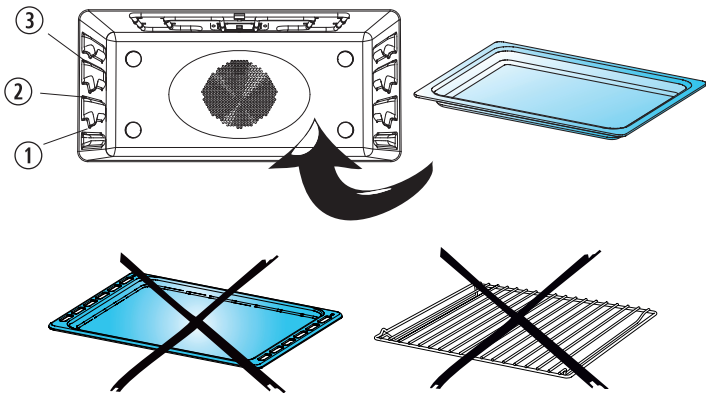
Use this function when reheating ready-made food from frozen, chilled or room temperature.

Place food onto a microwave-safe heatproof plate or dish.

Ensure that the oven is at room temperature before using this function in order to obtain the best result.

Some types of food need to be stirred during cooking. In these cases the oven will pause and prompt you to perform the action required.

Always use the glass drip tray on shelf level 1 when cooking with microwaves only.



Auto Reheat

When you are saving a meal in the refrigerator or plating a meal for reheating, arrange the thicker, denser food to the outside of the plate and the thinner or less dense food in the middle.

Place thin slices of meat on top of each other or interlace them.





Thicker slices (e.g. meat loaf) and sausages must be placed close to each other.

1-2 minutes of standing time always improves the result, especially when heating frozen food.

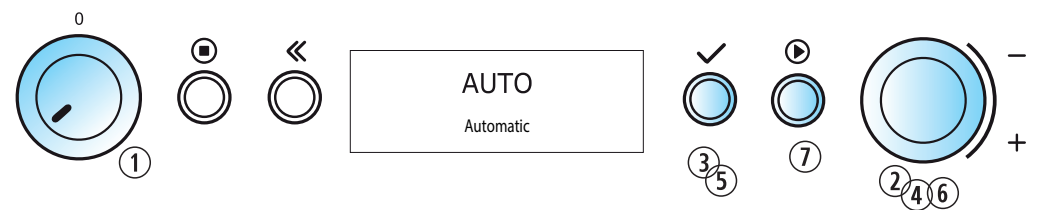
Always cover the food when using this function, except when reheating chilled soups, in which case a cover is not needed.

If the food is packaged in such a way that it already has a cover, the package should be pierced with 2-3 cuts to allow excess pressure to escape during reheating.

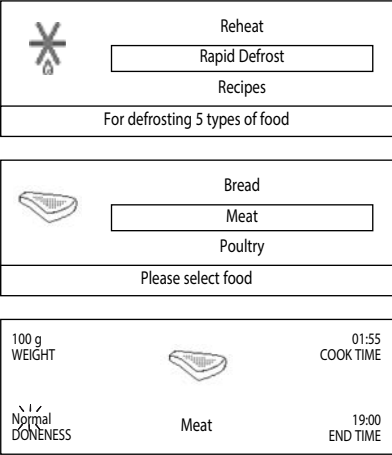
Cling film should be pierced or pricked with a fork to relieve pressure and prevent bursting, as steam builds-up during cooking.

RECOMMENDED WEIGHTS		
	Ready meal , chilled (250 g – 500 g)	Prepare food in line with the recommendations above. Heat covered.
	Ready meal , frozen (250 g – 500 g)	Follow the directions on the packaging regarding ventilation, pricking, etc.
	Soup , chilled (1 – 4 servings)	Reheat uncovered in separate bowls or in one large bowl.
	Beverage (1 – 4 servings)	Heat uncovered and place a metal spoon in the mug or cup.
For food not listed in this table that weighs less or more than the recommended weight, you should follow the procedure for "Cooking and reheating with microwaves"		

Rapid Defrost



1. Turn the multifunction knob to the "Auto" position.
2. Turn the adjustment knob to the "Rapid Defrost" position.
3. Press the OK button to confirm your selection.
4. Turn the adjustment knob to select the type of food you want to defrost.
5. Press the OK button to confirm your selection.
6. Turn the adjustment knob to set the weight of the food.
7. Press the Start button.



Use this function for defrosting meat, poultry, fish, vegetables and bread.
Auto Defrost should only be used if the net weight of the food is between 100 g and 3 kg.

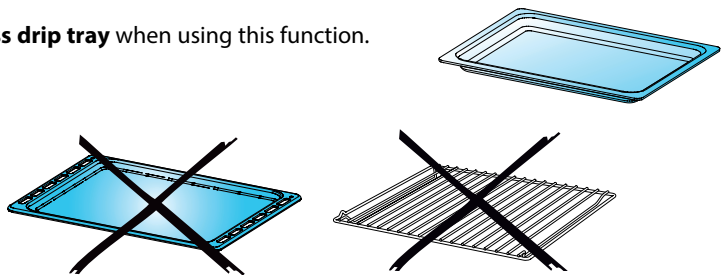
Always place the food on the glass drip tray on shelf level 1.

Halfway through the defrosting process the oven will pause and prompt you to **TURN FOOD**.

- Open the door
- Turn the food.
- Close the door and restart by pressing the Start button.

Once the defrosting process is finished, the oven automatically switches to manual defrost mode and waits for you to set a time for further defrosting. If no further defrosting is required, press the Stop button, open the door and remove the now defrosted food.

Always use the glass drip tray when using this function.



FROZEN FOODS:

If the food is warmer than deep-freeze temperature (-18 °C), choose a lower weight for the food.
If the food is colder than deep-freeze temperature (-18 °C), choose a higher weight for the food.

WEIGHT:

This function needs to know the net weight of the food. The oven will then automatically calculate the time required to finish the procedure.
If the weight is less or greater than the recommended weight: Follow the procedure for "Cooking and reheating with microwaves" and choose 160 W when defrosting.



FOOD		HINTS
<div>***</div> <div></div>	Meat (100 g – 2.0 kg)	Minced meat, cutlets, steaks or roasts. Turn the food when the oven prompts.
<div>***</div> <div></div>	Poultry (100 g – 3.0 kg)	Chicken whole, pieces or fillets. Turn the food when the oven prompts.
<div>***</div> <div></div>	Fish (100 g – 2.0 kg)	Whole, steaks or fillets. Turn the food when the oven prompts.
<div>***</div> <div></div>	Vegetables (100 g – 2.0 kg)	Mixed vegetables, peas, broccoli, etc. Turn the food when the oven prompts.
<div>***</div> <div></div>	Bread (100 g – 2.0 kg)	Loaf, buns or rolls. Turn the food when the oven prompts.
For food not listed in this table and if the weight is under or over the recommended weight, follow the procedure for "Cooking and reheating with microwaves" and choose 160 W when defrosting.		

Manual Defrost

Follow the procedure for "Cooking and reheating with microwaves" and choose power level 160 W when defrosting manually.

Check and inspect the food regularly. With experience, you will learn the times needed for various amounts.

Frozen food in plastic bags, cling film or cardboard packages can be placed directly into the oven as long as the package has no metal parts (e.g. metal twist ties).

The shape of the package alters the defrosting time. Shallow packets defrost more quickly than a deep block.

Separate pieces as they begin to defrost. Individual slices defrost more easily.

Shield areas of food with small pieces of aluminium foil if they start to become warm (e.g. chicken legs and wing tips).

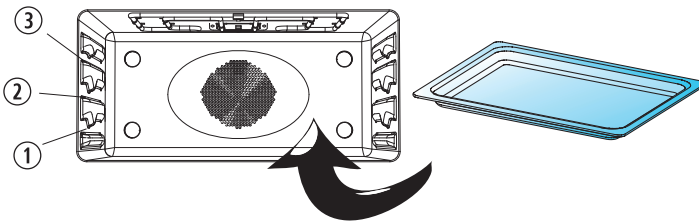
Turn large joints halfway through the defrosting process.

Boiled food, stews and meat sauces defrost better if stirred during defrosting time.

When defrosting, it is better to underthaw the food slightly and allow the process to finish during standing time.

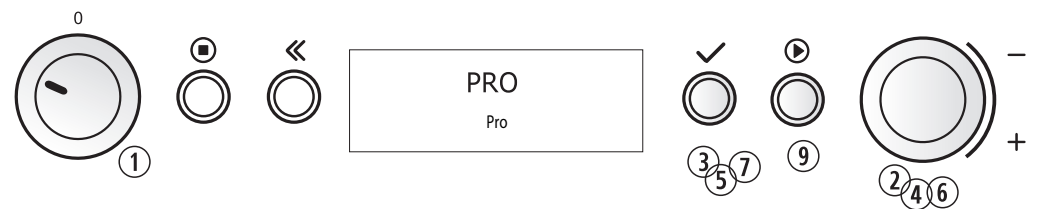
Standing time after defrosting always improves the result since the temperature will then be evenly distributed throughout the food.

Always use the glass drip tray on shelf level 1 when cooking with microwaves only.

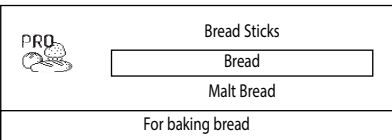
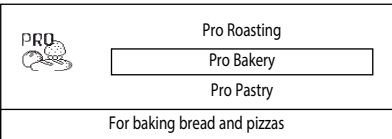


Pro Bakery

Use this function when baking bread and pizza.









1. Turn the multifunction knob to the "PRO" position.
2. Turn the adjustment knob to the "Pro Bakery" position.
3. Press the OK button to confirm your selection.
4. Turn the adjustment knob to select the type of food.
5. Press the OK button to confirm your setting.
6. The oven starts to preheat the cooking compartment. Once preheating is complete, the oven will prompt you to place your food inside before continuing with cooking.
7. Add the food and press the Start button.

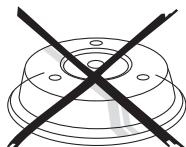
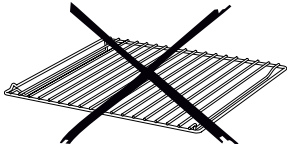
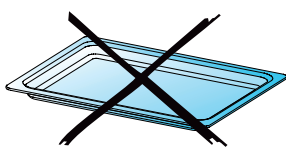


NOTE:

The oven will run continuously for four hours if no cooking time is set.

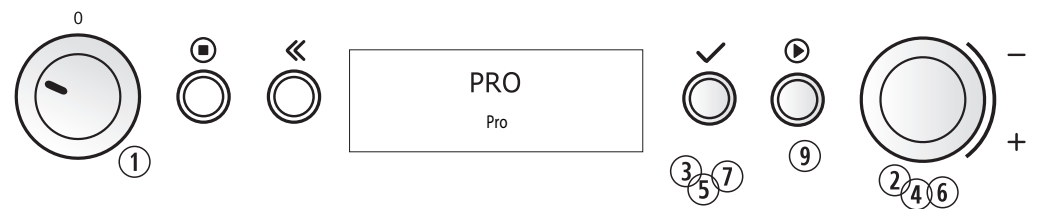
Pressing the OK button and then turning the adjustment knob will set the remaining cooking time. The timer starts to count down and cooking will stop when the programmed end time is reached.

FOOD TYPE		UTENSILS	SHELF LEVEL	OVEN °C	TIME	ADD TOPPING
	Bread	Baking plate	Level 2	170 °C	35 mins	
	Malt loaf	Baking plate	Level 2	190 °C	30 mins	
	Pan pizza	Baking plate	Level 2	175 °C	15 + 20 mins	AFTER 15 MINS
	Thin pizza	Baking plate	Level 2	230 °C	10 – 15 mins	
	Focaccia	Baking plate	Level 2	185 °C	35 – 40 mins	
	Breadsticks	Baking plate	Level 2	160 °C	20 – 30 mins	

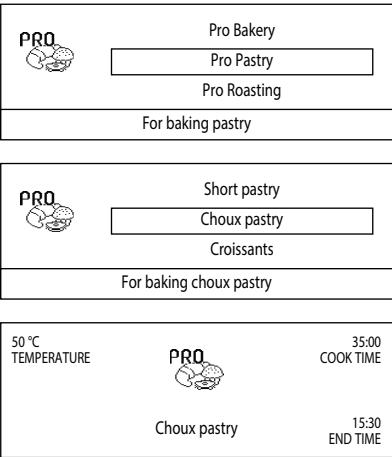


Pro Pastry

Use this function when baking pastry.








1. Turn the multifunction knob to the “PRO” position.
2. Turn the adjustment knob to the “Pro Pastry” position.
3. Press the OK button to confirm your selection.
4. Turn the adjustment knob to select the type of food.
5. Press the OK button to confirm your setting.
6. The oven starts to preheat the cooking compartment. Once preheating is complete, the oven will prompt you to place your food inside before continuing with cooking.
7. Add the food and press the Start button.

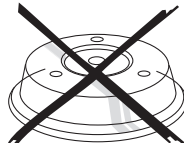
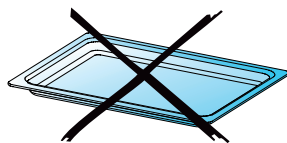


NOTE:

The oven will run continuously for four hours if no cooking time is set.

Pressing the OK button and then turning the adjustment knob will set the remaining cooking time. The timer starts to count down and cooking will stop when the programmed end time is reached.

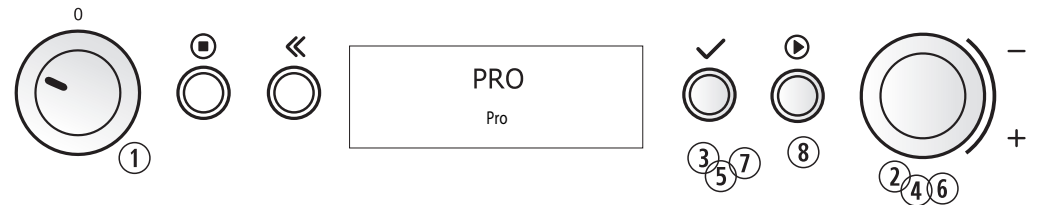
FOOD TYPE		UTENSILS	SHELF LEVEL	OVEN °C	TIME
	Choux pastry	Baking plate	Level 2	160 °C	30 – 40 mins
	Croissants	Baking plate	Level 2	140 °C	20 – 30 mins
	Sponge cake	Tin and wire rack	Level 1	150 °C	30 – 40 mins
	Plum cake	Tin and wire rack	Level 1	150 °C	75 – 85 mins
	Short pastry	Tin and wire rack	Level 1	160 °C	25 – 35 mins



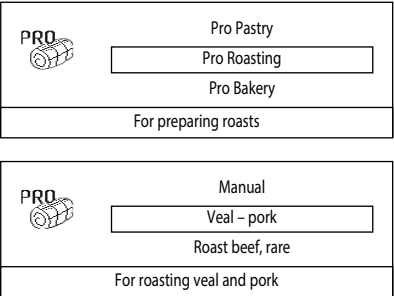
Pro Roasting

Use this function when cooking roasts.

This function is primarily designed to be used with the meat probe, but it can also be run as a traditional oven without the probe.



1. Turn the multifunction knob to the "PRO" position.
2. Turn the adjustment knob to the "Pro Roasting" position.
3. Press the OK button to confirm your selection.
4. Turn the adjustment knob to select the type of food.
5. Press the OK button to confirm your setting.
6. The oven starts to preheat the cooking compartment.
Once preheating is complete, the oven will ask you whether you want to use the meat probe or not.



IF THE PROBE IS USED:

7. Open the door, add the food (with the probe positioned correctly) and connect the probe.
8. Press the Start button and the oven will start browning automatically.

IF THE PROBE IS NOT USED:








7. Open the door, add the food.
8. Press the Start button and the oven will start browning automatically.

PLEASE NOTE:

The preset probe temperature or cooking time can be changed at any time during cooking simply by turning the adjustment knob.

This function requires water to be added during cooking. The oven will beep to prompt you to add water either 12 or 20 minutes into cooking. Water can be added later, but if water is not added the result will not be as good.

When cooking has finished, you can continue (if needed) by simply turning the adjustment knob to add additional cooking time.

FOOD TYPE		UTENSILS	SHELF LEVEL	OVEN °C	PROBE °C	TIME	ADD WATER
	Roast pork/veal	Roasting tin on wire rack	Level 1	190 °C	68 °C	50 – 80 mins	AFTER 20 MINS
	Roast beef (rare)	Wire rack on glass drip tray	Level 1	200 °C	48 °C	35 mins	AFTER 12 MINS
	Roast beef (medium)	Wire rack on glass drip tray	Level 1	200 °C	54 °C	55 mins	AFTER 12 MINS
	Roast chicken	Roasting tin on wire rack	Level 1	200 °C	85 °C	60 – 80 mins	AFTER 20 MINS
	Leg of lamb (medium)	Roasting tin on wire rack	Level 1	190 °C	70 °C	70 mins	AFTER 20 MINS
	Leg of lamb (well done)	Roasting tin on wire rack	Level 1	190 °C	75 °C	90 mins	AFTER 20 MINS
	Manual	Ovenproof	Level 1 or 2	50 – 250 °C	45 – 90 °C	0-4 HOURS	

Maintenance and cleaning

Cleaning is the only maintenance normally required.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface, which can adversely affect the service life of the appliance and possibly result in a hazardous situation.

- i Do not use metal scourers, abrasive cleaners, wire wool, rough dishcloths, etc.** which can damage the control panel and the inside and outside surfaces of the oven. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.
Do not spray directly onto the oven.

At regular intervals, especially if spills have occurred, wipe the floor of the oven clean.

Use a mild detergent, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.

- i Do not allow grease** or food particles to build up around the door.

For stubborn stains, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the stains.

- i Do not use steam-cleaning appliances** when cleaning your microwave oven.

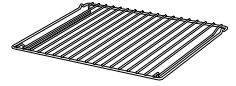
Adding some lemon juice to a cup of water and boiling for a few minutes can eliminate odours inside the oven.

For stubborn stains, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the stains.

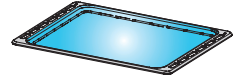
The grill element does not need cleaning since the intense heat will burn off any splashes. However, the ceiling above it may need regular cleaning. This should be done using warm water, detergent and a sponge. If the grill is not used regularly, it should be run for 10 minutes a month to burn off any splashes.

DISHWASHER SAFE:

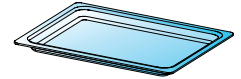
Wire shelf



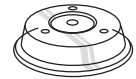
Baking plate



Glass drip tray



Cover



CAREFUL CLEANING:

The probe should be cleaned in a mild detergent solution.



- i Never immerse** the probe in water when cleaning. Simply wipe clean with a clean, damp cloth or kitchen roll after use.
- i Do not use steel-wool pads.** This will scratch the surface.

Data for testing heating performance

IN ACCORDANCE WITH IEC 60705.

The International Electrotechnical Commission has developed a standard for comparative testing of the heating performance of different microwave ovens. We recommend the following for this oven:

Test	Amount	Approx. time	Power level	Container
Custard	1000 g	11 mins	750 W	Pyrex 3.227
Sponge cake	475 g	6 mins	750 W	Pyrex 3.827
Meat loaf	900 g	16 mins	750 W	Pyrex 3.838
Potato gratin	1100 g	25 – 28 mins	Forced air 200 °C + 350 W	Pyrex 3.827
Cake	700 g	25 mins	Conventional 200 °C + 90 W	Pyrex 3.827
Chicken	1000 g	30 - 32 min	Forced air 220 °C + 350 W	Pyrex 3.827
Defrost meat	500 g	10 1/2 mins	Rapid Defrost	Glass drip tray

Technical specification

Supply voltage	230 V/50 Hz
Rated Power Input	2800 W
Fuse	16 A
MW output power	850 W
Grill	1600 W
Forced air	1200 W
Bottom heating element	1000 W
Outer dimensions (H x W x D)	455x595x560
Inner dimensions (H x W x D)	210x450x420

Recommended use and tips

How to read the cooking table

The table indicates the best functions to use for any given type of food. Cooking times, where indicated, start from the moment food is placed in the microwave oven, excluding preheating (where required). Cooking settings and times are purely for guidance and will depend on the amount of food and type of accessory used. Always cook food for the minimum cooking time given and check that it is cooked through.

To obtain the best results, carefully follow the advice given in the cooking table regarding the choice of accessories to be used (if supplied).

Cling film and bags

Remove wire twist-ties from paper or plastic bags before placing the bag in the microwave oven cavity. Cling film should be pierced or pricked with a fork to relieve the pressure and to prevent bursting, as steam builds up during cooking.

Liquids

Liquids may overheat beyond boiling point without visibly bubbling. This could cause hot liquids to suddenly boil over.

To prevent this possibility:

1. Avoid using straight-sided containers with narrow necks.
2. Stir the liquid before placing the container in the microwave oven cavity, and leave the teaspoon in the container.
3. After heating, stir again before carefully removing the container from the microwave oven.

Cooking food

Since microwaves penetrate the food to a limited depth, if there are a number of pieces to cook at once, arrange the pieces in a circle so that there are more pieces on the outside.

Small pieces cook more quickly than large pieces.

Cut food into pieces of equal size for uniform cooking.

Moisture evaporates during microwave cooking.

A microwave-proof cover on the container helps reduce moisture loss.

Most foods will continue to cook after the microwave cooking time has finished. Therefore, always allow for standing time to complete the cooking.

Stirring is usually necessary during microwave cooking. When stirring, bring the cooked portions on the outside edges towards the centre and the less-cooked centre portions towards the outside.

Place thin slices of meat on top of each other or interlace them. Thicker slices (e.g. meat loaf) and sausages must be placed close to each other.

Baby food

After heating baby food or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving.

This will ensure that the heat is evenly distributed and avoid the risk of scalding or burns.

Ensure that the lid and the teat are removed before heating.

Frozen food

For best results, we recommend defrosting directly on the glass turntable. If needed, it is possible to use a light, plastic container that is suitable for microwaving.

Boiled food, stews and meat sauces defrost better if stirred during the defrosting time.

Separate pieces as they begin to defrost. Individual slices defrost more easily.

Troubleshooting guide

The appliance does not work

- The turntable support is in place.
- The door is properly closed.
- Check the fuses and ensure that there is power available.
- Check that the appliance has ample ventilation. Wait for 10 minutes, then try to operate the appliance once more.
- Open and then close the door before you try again.
- Disconnect the appliance from the power supply. Wait for 10 minutes before reconnecting and trying again.

After-Sales Service

Before calling the After-Sales Service

1. See whether you can solve the problem with the help of the suggestions given in the "Troubleshooting guide".
2. Switch the appliance off and back on again to see if the fault persists.

If the above checks have been carried out and the fault still occurs, get in touch with the nearest After-Sales Service.

Always specify:

- a brief description of the fault;
- the type and exact model of the appliance;
- the service number (number after the word "Service" on the rating plate), located on the right-hand edge of the cooking compartment

Scrapping of household appliances

- This appliance is manufactured with recyclable or reusable materials. Scrap the appliance in accordance with local regulations on waste disposal. Before scrapping, cut off the power cords so that the appliances cannot be connected to the mains.
- For further information on the treatment, recovery and recycling of household electrical appliances, contact a competent local authority, the collection service for household waste or the store where the appliance was purchased.

The electronic programmer does not work

If the display shows the letter "F" followed by a number, contact the nearest After-Sales Service. In this case, quote the number that follows the letter "F".

(visible when the appliance door is open).

SERVICE 0000 000 00000



The service number is also indicated in the guarantee booklet.

- your full address;
- your telephone number.

NOTE: if any repairs are required, please contact an authorised **After-Sales Service** (to guarantee that original spare parts will be used and repairs carried out correctly).



FOR THE WAY IT'S MADE.

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