

AMW 850

التركيب، الدليل السريع



INSTALLATION, QUICK START





IMPORTANT SAFETY INSTRUCTIONS



THIS INSTRUCTION shall also be available on website:

<http://docs.whirlpool.eu>

YOUR SAFETY AND THAT OF OTHERS IS VERY IMPORTANT

This manual and the appliance itself provide important safety warnings, to be read and observed at all times.

This is the danger symbol, pertaining to safety, which alerts users to potential risks to themselves and others.



All safety warnings are preceded by the danger symbol and the following terms:



DANGER

Indicates a hazardous situation which, if not avoided, will cause serious injury.



WARNING

Indicates a hazardous situation which, if not avoided, could cause serious injury.

All safety warnings give specific details of the potential risk present and indicate how to reduce risk of injury, damage and electric shock resulting from improper use of the appliance. Carefully observe the following instructions:

- Keep these instructions close at hand for future reference.
- Use protective gloves to perform all unpacking and installation operations.
- The appliance must be handled and installed by two or more persons.
- The appliance must be disconnected from the power supply before carrying out any installation work.
- Installation and maintenance 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.
- Power cable replacement must be carried out by a qualified electrician. Contact an authorised service centre.
- Regulations require that the appliance is earthed.

- The power cable must be long enough for connecting the Appliance, once fitted in its housing, to the main power supply.
- For installation to comply with current safety regulations, an omnipolar switch with minimum contact gap of 3 mm must be used.
- Do not use extension leads, multiple socket adapters.
- Do not connect the appliance to a socket which can be operated by remote control or timer.
- Do not pull the power supply cable.
- 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.
- This appliance is designed solely for use as a domestic appliance for cooking food.
- This appliance is intended to be used in 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 type of use is permitted (e.g.: heating rooms or outdoor use).
The Manufacturer declines any liability for injury to persons or animals or damage to property if these advices and precautions are not respected.
- This appliance is intended to be used built-in. Do not use it freestanding or in a cabinet with door.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Very young (0-3 years) and young children (3-8 years) shall be kept away unless continuously supervised.
- Children from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe appliance use and if they understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

- During and after use, do not touch the heating elements or interior surfaces of the appliance: risk of burns.
Do not allow the appliance to come into contact with cloths or other flammable materials until all the components have cooled down completely.
- At the end of cooking, exercise caution when opening the appliance door, letting the hot air or steam exit gradually before accessing the appliance. Do not obstruct the vent apertures.
- Use oven gloves to remove pans and accessories, taking care not to touch the heating elements.
- Do not place flammable materials in or near the appliance: a fire may break out if the appliance is inadvertently switched on.
- Do not use the microwave oven for heating anything in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.
- Do not use the microwave oven for drying textiles, paper, spices, herbs, wood, flowers, fruit or other combustible materials. Fire could result.
- Do not leave the appliance unattended, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn and some plastics can melt if used when heating foods.
- Use containers suitable for use in a microwave oven only.
- Overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.
- Do not use microwave oven for deep-frying, because the oil temperature cannot be controlled.
- After heating baby food or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving. Ensure the lid and the teat is removed before heating.
- If alcoholic beverages are used when cooking foods (e.g. rum, cognac, wine), remember that alcohol evaporates at high temperatures. As a result, there is a risk that vapors released by the alcohol may catch fire upon coming into contact with the electrical heating element.
- Overheated oils and fats catch fire easily. Always remain vigilant when cooking foods rich in fat, oil or alcohol (e.g. rum, cognac, wine).

- Do not use microwave oven for cooking or reheating whole eggs with or without shell since they may explode even after microwave heating has ended.
- If material inside/outside the appliance should ignite or smoke is observed, keep appliance door closed and turn the appliance off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.
- Do not over-cook food. Fire could result.
- Cleaning is the only maintenance normally required. Failure to maintain the appliance in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- Never use steam cleaning equipment.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the appliance door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not use corrosive chemicals or vapors in this appliance. This type of appliance is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.
- Do not remove any cover. The door seals and the door seal areas must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by an authorized service technician.
- Service only to be carried out by an authorized service technician. It is hazardous for anyone other than an authorized person to carry out any service or repair operation, which involves the removal of any cover, which gives protection against exposure to microwave energy.


ECO DESIGN DECLARATION

THIS APPLIANCE meets the eco design requirements of European regulations

n. 65/2014 and n. 66/2014, in conformity to the European standard EN 60350-1.

SAFEGUARDING THE ENVIRONMENT

DISPOSAL OF PACKAGING MATERIALS


The packaging material is 100% recyclable and is marked with the recycle symbol () .

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

ENERGY SAVING TIPS

- Only pre-heat the microwave oven if specified in the cooking table or recipe.
- Use dark lacquered or enameled baking moulds as they absorb heat far better.

SCRAPPING THE PRODUCT

- This appliance is marked in conformity 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.

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 is purchased.

INSTALLATION

AFTER UNPACKING THE APPLIANCE, make sure that it has not been damaged during transport and that the appliance door closes properly.

IN THE EVENT OF PROBLEMS, contact the dealer or the nearest After-sales Service.

TO PREVENT ANY DAMAGE, only remove the appliance from its polystyrene foam base at the time of installation.

CHILDREN SHOULD NOT PERFORM INSTALLATION OPERATIONS. Keep children away during installation of the appliance. Keep the packaging materials (plastic bags, polystyrene parts, etc.) out of reach of children, during and after the installation of the appliance.

MOUNTING THE APPLIANCE

FOLLOW THE SUPPLIED SEPARATE MOUNTING INSTRUCTIONS 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 THE MICROWAVE oven cavity is empty before mounting.

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 or serviceman 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 omnipolar switch with minimum contact gap of 3 mm must be utilized.

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.

AFTER INSTALLATION, the bottom of the appliance must no longer be accessible. For correct appliance operation, do not obstruct the minimum gap between the worktop and the upper edge of the oven.

RECOMMENDED USE AND TIPS

HOW TO READ THE COOKING TABLE

THE TABLE INDICATES THE BEST FUNCTIONS to use for any given food. Cooking times, where indicated, start from the moment when food is placed in the microwave oven cavity, excluding pre-heating (where required).

COOKING SETTINGS AND TIMES are purely for guidance and will depend on the amount of

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 SCORED or pricked with a fork to relieve the pressure and to prevent bursting because steam builds up during cooking.

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 to create more outside pieces.

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 microwave has finished cooking it. 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 such as meat loaf and sausages have to be placed close to each other.

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 (if supplied) to be used (if present).

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.

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 microwave.

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.



ACCESSORIES



GENERAL

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

ENSURE THAT THE UTENSILS YOU USE are oven proof and allow microwaves to pass through them before cooking.



WHEN YOU PUT FOOD AND ACCESSORIES in the microwave oven, ensure that they do not come in contact with the interior of the oven.

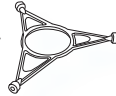
This is especially important with accessories made of metal or metal parts.

IF ACCESSORIES CONTAINING METAL comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged.

ALWAYS ENSURE that the turntable is able to turn freely before starting the oven.

TURNTABLE SUPPORT

USE THE TURNTABLE SUPPORT under the Glass turntable. Never put any other utensils on the turntable support.



Fit the turntable support in the oven.

GLASS TURNTABLE

USE THE GLASS TURNTABLE with all cooking methods. It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven.



Place the Glass turntable on the turntable support.

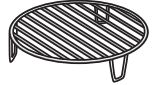
BAKING PLATE

USE THE BAKING PLATE when cooking in forced air. Never use it in combination with microwaves.



WIRE RACK

USE THE HIGH WIRE RACK when grilling using the Grill functions.

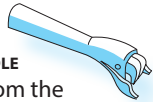


ALWAYS USE THE LOW WIRE RACK to put food on to allow the air to circulate properly around the food when using the Forced Air functions.



CRISP HANDLE

USE THE SUPPLIED SPECIAL CRISP HANDLE to remove the hot Crisp plate from the oven.



CRISP-PLATE

PLACE THE FOOD DIRECTLY ON THE CRISP-PLATE.

Always use the Glass turntable as support when using the Crisp-plate.

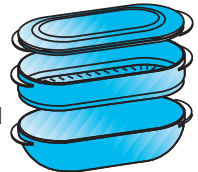


DO NOT PLACE ANY UTENSILS on the Crisp-plate since it will quickly become very hot and is likely to cause damage to the utensil.

THE CRISP-PLATE may be preheated before use (max. 3 min..). Always use the Crisp function when preheating the crisp-plate.

STEAMER

USE THE STEAMER WITH THE STRAINER in place for foods such as fish, vegetables and potatoes.



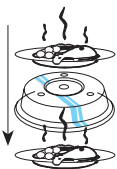
USE THE STEAMER WITHOUT THE STRAINER in place for foods such as rice, pasta and white beans.

ALWAYS place the steamer on the Glass Turntable.

COVER

THE COVER is used to cover food during cooking and reheating with microwaves only and helps to reduce spattering, retain food moisture as well as reducing the time needed.

USE the cover for two level reheating





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. putting food into it, before the safety lock is released.


Safety Lock is activated
close the door and press 



KEY LOCK



USE THIS FUNCTION to hinder children from using the oven unattended.

WHEN THE LOCK IS ACTIVE, all buttons are non-responsive.

- 1** PRESS THE **BACK** AND **OK** buttons simultaneously and keep pressed until two beeps are heard (3 seconds).

PLEASE NOTE: These buttons only work in conjunction when the oven is turned OFF.

A CONFIRMATION MESSAGE is displayed for 3 seconds before returning to the previous view.

THE KEY LOCK IS DEACTIVATED the same way it was activated.


Key Lock
has been activated


Key Lock
has been deactivated



1





DONENESS (AUTO FUNCTIONS ONLY)

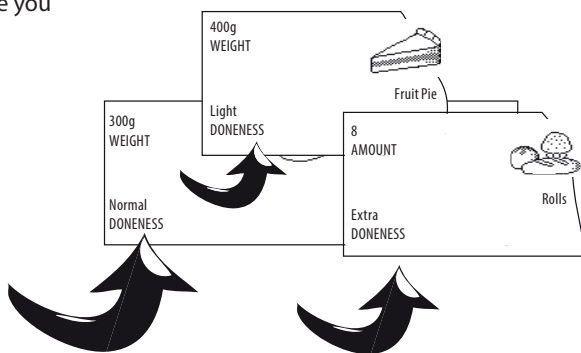


DONENESS IS AVAILABLE in most of the auto functions. You have the possibility to personally control the end result through the Adjust doneness feature. This feature enables you to achieve higher or lower end temperature compared to the default standard setting.

WHEN USING one of these functions the oven chooses the default standard setting. This setting normally gives you the best result. But if the food you heated became too warm to eat at once, you can easily adjust this before you use that function the next time.

THIS IS DONE BY SELECTING A DONENESS LEVEL with the Up & Down buttons before pressing the Start button.

DONENESS	
LEVEL	EFFECT
EXTRA	YIELDS HIGHEST END TEMPERATURE
NORMAL	DEFAULT STANDARD SETTING
LIGHT	YIELDS LOWEST END TEMPERATURE



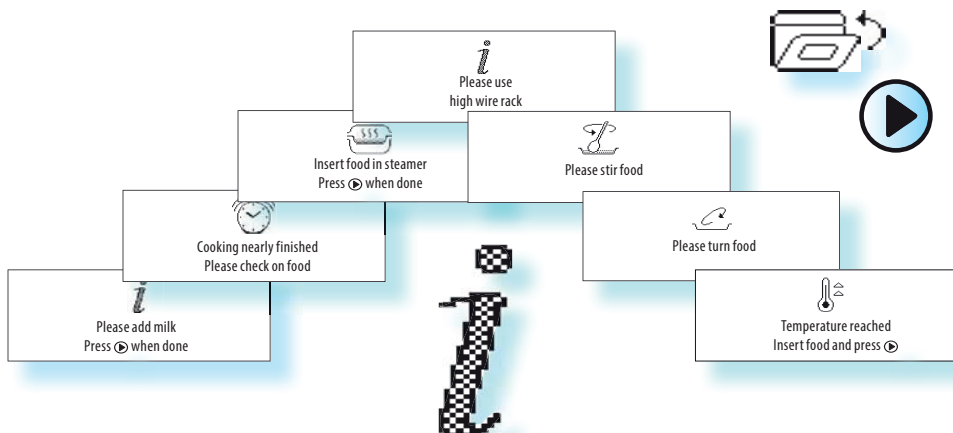
MESSAGES



WHEN USING SOME OF THE FUNCTIONS the oven may stop and prompt you to perform an action or simply advice on which accessoire to use.

WHEN A MESSAGE APPEAR:

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





COOLING DOWN

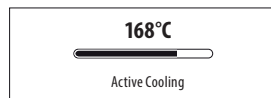
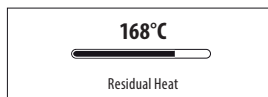


WHEN A FUNCTION IS FINISHED, the oven may carry out a cooling procedure. This is normal. After this procedure the oven switches off automatically.

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 the cooling procedure.



SHORTCUTS

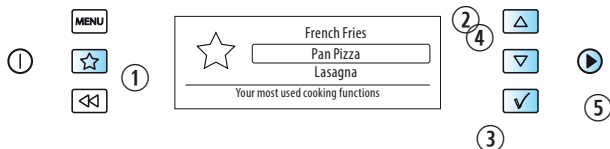
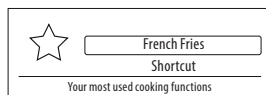
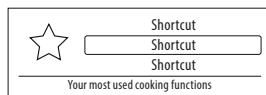


TO FAVOR THE EASE OF USE, the oven automatically compiles a list of your favorite shortcuts for you to use.

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 to your most frequently used functions.

WHEN YOU ENTER THE SHORTCUT MENU, the function you have been using mostly, will be pre-selected and positioned as shortcut #1.

NOTE: the order of functions presented in the shortcut menu will automatically change according to your cooking habits.



- 1 **PRESS THE SHORTCUT BUTTON.**
- 2 **USE THE UP / DOWN BUTTONS** to choose your favorite shortcut. The most frequently used function is pre-selected.
- 3 **PRESS THE OK BUTTON** to confirm your selection.
- 4 **USE THE UP / DOWN / OK BUTTONS** to set the minutes.
- 5 **PRESS THE START BUTTON.**

ON/OFF

THE APPLIANCE IS TURNED **ON** OR **OFF** using the On/Off button.

WHEN THE APPLIANCE IS TURNED **ON**, all buttons function normally and the 24 hour clock is not displayed.



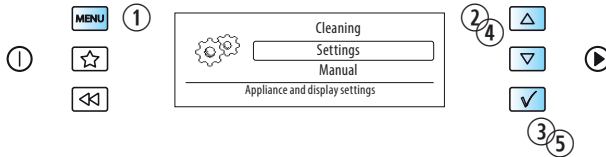
WHEN THE APPLIANCE IS TURNED **OFF**, all but two buttons are non-responsive. I.E. The Start button (see Jet Start) and the OK button (see Kitchen Timer). The 24 hour clock is displayed.

NOTE: The oven behavior may differ from the above described, depending on the ECO function being turned ON or OFF (see ECO for more information).

THE DESCRIPTIONS IN THIS IFU assume that the oven is turned ON.



CHANGING SETTINGS

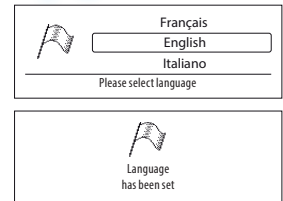
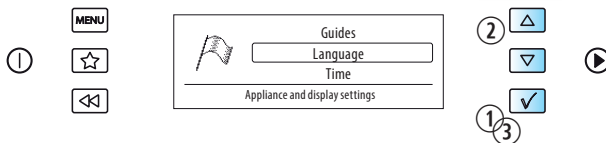


WHEN THE APPLIANCE IS FIRST PLUGGED IN it will ask you to set the Language and 24 hour Clock. **AFTER A POWER FAILURE** the Clock will flash and needs to be reset. **YOUR OVEN** has a number of functions which can be adjusted to your personal taste.

- 1 PRESS THE MENU BUTTON.
- 2 USE THE UP / DOWN BUTTONS until Settings is shown.
- 3 PRESS THE OK BUTTON.
- 4 USE THE UP / DOWN BUTTONS to choose one of the settings to adjust.
- 5 PRESS THE BACK BUTTON TO EXIT the settings function when you are done.



LANGUAGE



- 1 PRESS THE OK BUTTON.
- 2 USE THE UP / DOWN BUTTONS to choose one of the available languages.
- 3 PRESS THE OK BUTTON again to confirm the change.



CHANGING SETTINGS



CLOCK SETTING



① MENU

① ☆

① <<

Language
 Time
 Volume

 Appliance and display settings

② ▲

▼

③ ✓

▶

- 1 PRESS THE **OK** BUTTON. (The left right hand digits (hours) icker).
 - 2 USE THE **UP / DOWN** BUTTONS to set the 24 hour clock.
 - 3 PRESS THE **OK** BUTTON again to conrm the change.
- THE CLOCK IS SET AND IN OPERATION.**

00 : 00
HOUR MINUTE

Press ◁ to set time, ✓ to confirm

Time
has been set



SOUND SETTING



① MENU

① ☆

① <<

Time
 Volume
 Brightness

 Appliance and display settings

② ▲

▼

③ ✓

▶

- 1 PRESS THE **OK** BUTTON.
- 2 USE THE **UP / DOWN** BUTTONS to set the volume on high, medium, low or mute.
- 3 PRESS THE **OK** BUTTON again to conrm the change.

High
 Medium
 Low

For normal living conditions

Volume
has been set



CHANGING SETTINGS



BRIGHTNESS



①

MENU

☆

⏪

Volume

Brightness

Contrast

Appliance and display settings

②

▲

▼

▶

① ③

✓

- 1 **PRESS THE OK BUTTON.**
- 2 **USE THE UP / DOWN BUTTONS** to set the level of brightness suitable to your preference.
- 3 **PRESS THE OK BUTTON** again to confrm your selection.

High

Medium

Low

For normal living conditions

⦿

Brightness
has been set



ECO



①

MENU

☆

⏪

e

Contrast

Eco Mode

Guides

Appliance and display settings

②

▲

▼

▶

① ③

✓

- 1 **PRESS THE OK BUTTON.**
- 2 **USE THE UP / DOWN BUTTONS** to turn the ECO setting ON or OFF.
- 3 **PRESS THE OK BUTTON** again to confrm the change.

e

Off

On

Minimal power consumption

e

Eco Mode
has been set

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 turn off and the 24 h clock will always be visible.



CHANGING SETTINGS



DURING COOKING

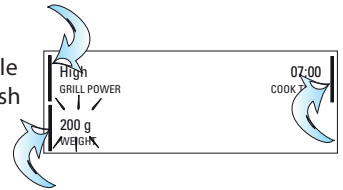


ONCE THE COOKING PROCESS HAS BEEN STARTED:

The time can easily be increased in 30-second steps by pressing the Start button. *Each press* increases the time with 30 seconds.



BY PRESSING THE UP OR DOWN BUTTONS, you may toggle between the parameters to select which you wish to alter.



PRESSING THE OK BUTTON selects and enables it to be changed (it ashes). Use the up / down buttons to alter your setting.

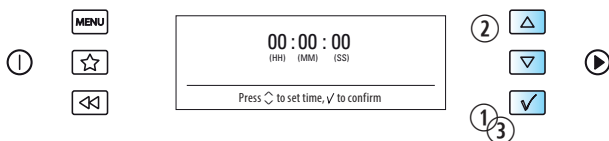
PRESS THE OK BUTTON AGAIN to confirm your selection. The oven continues automatically with the new setting.



BY PRESSING THE BACK BUTTON you may return directly to the last parameter you changed.



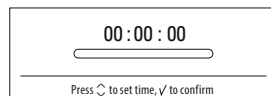
KITCHEN TIMER



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.

- 1 **PRESS THE OK BUTTON.**
- 2 **USE THE UP / DOWN BUTTONS** to set the desired length of the timer.
- 3 **PRESS THE OK BUTTON** to start the timer countdown .

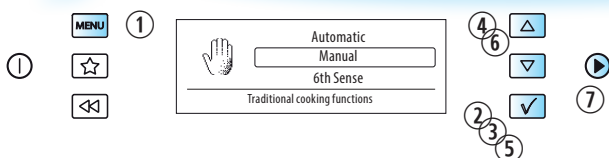


AN ACOUSTIC SIGNAL will be heard when the timer has finished to count down.

PRESSING THE STOP BUTTON before the timer has nished will switch the timer off.

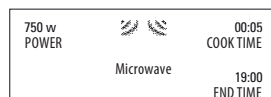
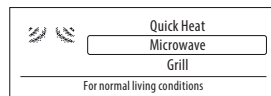


COOK & REHEAT WITH MICROWAVES



USE THIS FUNCTION for normal cooking and reheating, such as vegetables, fish, potatoes and meat.

- 1 **PRESS THE MENU BUTTON.**
- 2 **PRESS THE OK BUTTON** when Manual is displayed.
- 3 **PRESS THE OK BUTTON** when Microwave is displayed.
- 4 **USE THE UP / DOWN BUTTONS** to set the cooking time.
- 5 **PRESS THE OK BUTTON** to confirm your setting.
- 6 **USE THE UP / DOWN BUTTONS** set the microwave power level.
- 7 **PRESS THE START BUTTON.**



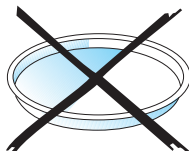
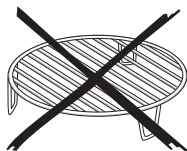


COOK & REHEAT WITH MICROWAVES



POWER LEVEL

MICROWAVES ONLY	
POWER	SUGGESTED USE:
900 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 & chocolate.
160 W	DEFROSTING . Softening butter, cheeses.
90 W	SOFTENING ice cream
0 W	WHEN USING the Timer only.





JET START



MENU



900 w POWER	Cooking	03:00 MM:SS
		19:03 END TIME

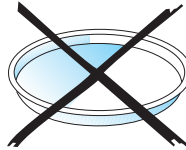
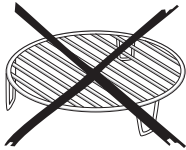


THIS FUNCTION IS USED for quick re-heating of food with a high water content such as; clear soups, coffee or tea.

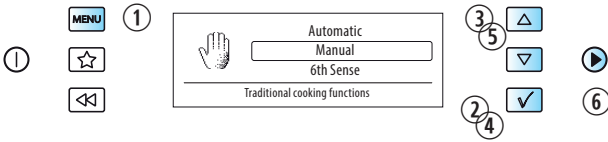
THIS FUNCTION IS ONLY AVAILABLE when the oven is switched off or in standby mode.



PRESS THE START BUTTON TO AUTOMATICALLY START with full microwave power level and the cooking time set to 30 seconds. Each additional press increases the time with 30 seconds.

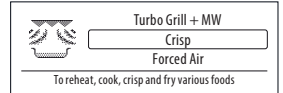


CRISP



USE THIS FUNCTION TO reheat and cook pizzas and other dough based food. It is also good for frying bacon and eggs, sausages, hamburgers etc.

- 1 **PRESS THE MENU BUTTON.**
- 2 **PRESS THE OK BUTTON** when Manual is displayed.
- 3 **USE THE UP / DOWN BUTTONS** until Crisp is shown.
- 4 **PRESS THE OK BUTTON** to confirm your selection.
- 5 **USE THE UP / DOWN BUTTONS** set the cooking time.
- 6 **PRESS THE START BUTTON.**



THE OVEN AUTOMATICALLY use Microwaves and Grill in order to heat the Crisp-plate. This way the Crisp-plate will rapidly reach its working temperature and begin to brown and crisp the food. **ENSURE** that the Crisp-plate is correctly placed in the middle of the Glass turntable.

THE OVEN AND THE CRISP-PLATE become very hot when using this function.

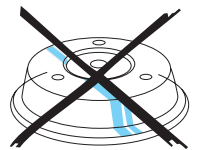
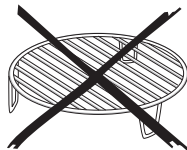
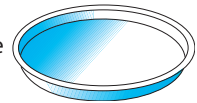
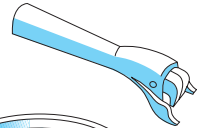
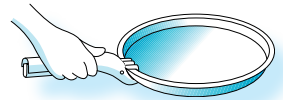
DO NOT PLACE THE HOT CRISP-PLATE on any surface susceptible to heat.

BE CAREFUL, NOT TO TOUCH the Grill element.

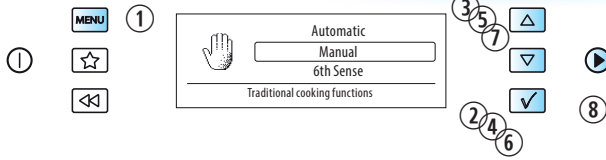
USE OVEN MITTENS

or the special Crisp handle supplied when removing the hot Crisplate.

ONLY USE the supplied Crisp plate with this function. Other available Crisp plates on the market will not give the correct result when using this function.

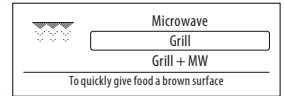


GRILL



USE THIS FUNCTION to quickly give a pleasant brown surface to food.
FOR FOOD LIKE CHEESE TOAST, STEAKS AND SAUSAGES, place the food on the High wire rack.

- 1 **PRESS THE MENU BUTTON.**
- 2 **PRESS THE OK BUTTON** when Manual is displayed.
- 3 **USE THE UP / DOWN BUTTONS** until Grill is shown.
- 4 **PRESS THE OK BUTTON** to confirm your selection.
- 5 **USE THE UP / DOWN BUTTONS** to set the cooking time.
- 6 **PRESS THE OK BUTTON** to confirm your setting.
- 7 **USE THE UP / DOWN BUTTONS** to set the Grill power level.
- 8 **PRESS THE START BUTTON.**



PLACE FOOD on the wire rack.

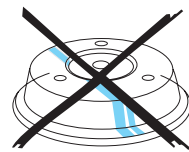
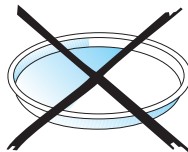
ENSURE THAT THE UTENSILS used are heat resistant and ovenproof before grilling with them.

DO NOT USE PLASTIC utensils when grilling. They will melt. Items of wood or paper are not suitable either.

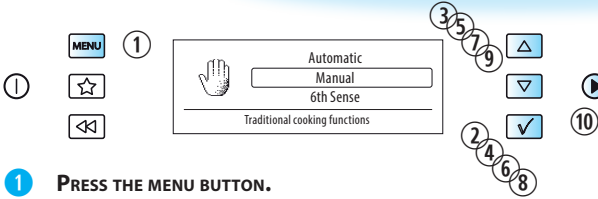
CHOOSING POWER LEVEL

PREHEAT THE GRILL for 3 - 5 minutes on High grill power level.

GRILL	
SUGGESTED USE:	POWER
CHEESE TOAST, Fish Steaks & Hamburgers	HIGH
SAUSAGES & Grill Spit	MEDIUM
LIGHT BROWNING of food surfaces	LOW



GRILL COMBI



USE THIS FUNCTION TO COOK SUCH FOOD AS LASAGNE, FISH AND POTATO GRATINS.

- 1 PRESS THE MENU BUTTON.
- 2 PRESS THE OK BUTTON when Manual is displayed.
- 3 USE THE UP / DOWN BUTTONS until Grill + MW is shown.
- 4 PRESS THE OK BUTTON to confirm your selection.
- 5 USE THE UP / DOWN BUTTONS set the cooking time.
- 6 PRESS THE OK BUTTON to confirm your setting.
- 7 USE THE UP / DOWN BUTTONS to set the Grill power level.
- 8 PRESS THE OK BUTTON to confirm your setting.
- 9 USE THE UP / DOWN BUTTONS set the Microwave power level.
- 10 PRESS THE START BUTTON.

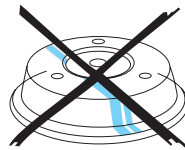
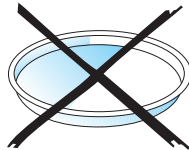


CHOOSING POWER LEVEL

THE MAX. POSSIBLE microwave power level when using the Grill Combi is limited to a factory-preset level.

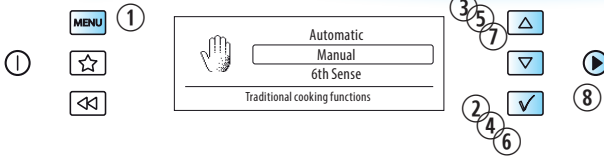
PLACE FOOD on the wire rack or on the glass turntable.

GRILL	
SUGGESTED USE:	POWER
CHEESE TOAST, Fish Steaks & Hamburgers	HIGH
SAUSAGES & Grill Spit	MEDIUM
LIGHT BROWNING of food surfaces	LOW

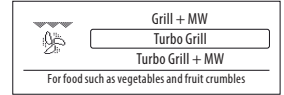


TURBO GRILL

USE THIS FUNCTION TO cook such food as Chicken fillets, gratinated vegetables and fruit.



- 1 PRESS THE MENU BUTTON.
- 2 PRESS THE OK BUTTON when Manual is displayed.
- 3 USE THE UP / DOWN BUTTONS until Turbo Grill is shown.
- 4 PRESS THE OK BUTTON to confrm your selection.
- 5 USE THE UP / DOWN BUTTONS set the cooking time.
- 6 PRESS THE OK BUTTON to confrm your setting.
- 7 USE THE UP / DOWN BUTTONS to set the Grill power level setting.
- 8 PRESS THE START BUTTON.



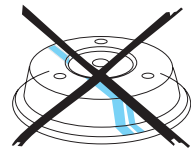
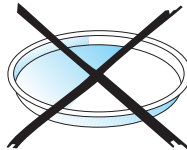
PLACE FOOD on the wire rack.

ENSURE THAT THE UTENSILS used are heat resistant and ovenproof before grilling with them.

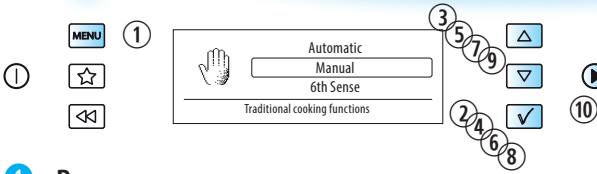
DO NOT USE PLASTIC utensils when grilling. They will melt. Items of wood or paper are not suitable either.

CHOOSING POWER LEVEL

TURBO GRILL	
SUGGESTED USE:	POWER
CHICKEN FILLETS , gratinate mashed potatoes.	HIGH
GRATINATE Tomatoes	MEDIUM
FRUIT GRATIN , browning of food surfaces	Low

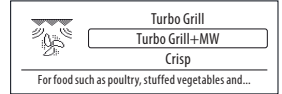


TURBO GRILL COMBI



USE THIS FUNCTION TO COOK SUCH FOOD AS STUFFED VEGETABLES & CHICKEN PIECES.

- 1 PRESS THE MENU BUTTON.
- 2 PRESS THE OK BUTTON when Manual is displayed.
- 3 USE THE UP / DOWN BUTTONS until Turbo Grill + MW is shown.
- 4 PRESS THE OK BUTTON to confirm your selection.
- 5 USE THE UP / DOWN BUTTONS to set the cooking time.
- 6 PRESS THE OK BUTTON to confirm your setting.
- 7 USE THE UP / DOWN BUTTONS to set the Grill power level.
- 8 PRESS THE OK BUTTON to confirm your setting.
- 9 USE THE UP / DOWN BUTTONS to set the Microwave power level.
- 10 PRESS THE START BUTTON.

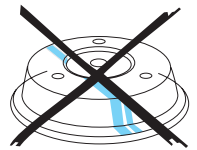
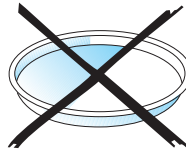


THE MAX. POSSIBLE microwave power level when using the Turbo Grill Combi is limited to a factory-preset level.

CHOOSING POWER LEVEL

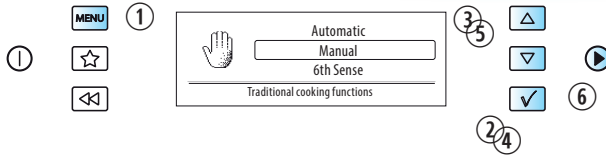
PLACE FOOD on the wire rack or on the glass turntable.

TURBO GRILL COMBI		
SUGGESTED USE:	GRILL POWER	MICROWAVE POWER
CHICKEN HALVES	MEDIUM	350 - 500 W
STUFFED VEGETABLES	MEDIUM	500 - 650 W
CHICKEN LEGS	HIGH	350 - 500 W
BAKED APPLES	MEDIUM	160 - 350 W
BAKED FISH	HIGH	160 - 350 W



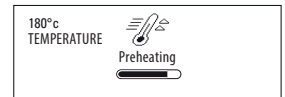
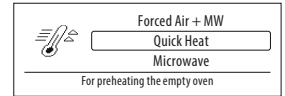


QUICK HEAT



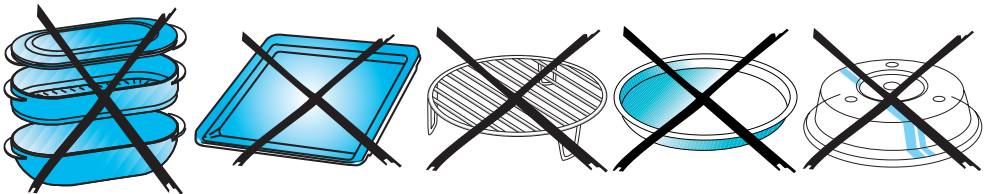
USE THIS FUNCTION TO PREHEAT the empty oven.
PREHEATING is always done with the oven empty just like you would in a conventional oven before cooking or baking.

- 1 **PRESS THE MENU BUTTON.**
- 2 **PRESS THE OK BUTTON** when Manual is displayed.
- 3 **USE THE UP / DOWN BUTTONS** until Quick Heat is shown.
- 4 **PRESS THE OK BUTTON** to confirm your selection.
- 5 **USE THE UP / DOWN BUTTONS** set the temperature.
- 6 **PRESS THE START BUTTON.**



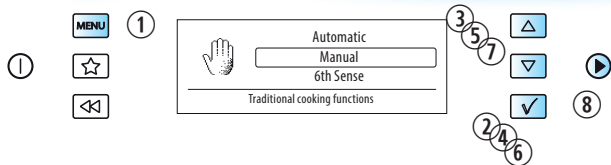
DO NOT PLACE FOOD BEFORE OR DURING preheating in the oven. It will be burned from the intense heat. Once the heating process has been started the temperature can easily be adjusted with the Up / Down buttons.

WHEN THE SET TEMPERATURE IS REACHED The oven then keeps the set temperature for 10 minutes before switching off. During this time, it is waiting for you to, insert food and choose a Forced Air function to begin cooking.





FORCED AIR



USE THIS FUNCTION TO cook me-ringues, pastry, sponge cakes, soués, poultry and roast meats.

- 1 **PRESS THE MENU BUTTON.**
- 2 **PRESS THE OK BUTTON** when Manual is displayed.
- 3 **USE THE UP / DOWN BUTTONS** until Forced Air is shown.
- 4 **PRESS THE OK BUTTON** to confrm your selection.
- 5 **USE THE UP / DOWN BUTTONS** set the cooking time.
- 6 **PRESS THE OK BUTTON** to confrm your setting.
- 7 **USE THE UP / DOWN BUTTONS** to set the temperature.
- 8 **PRESS THE START BUTTON.**

Crisp		
Forced Air		
Forced Air + MW		
<small>To cook pastry, cakes, poultry and roast meats</small>		
175°c TEMPERATURE	Forced Air	00:05 COOK TIME
		19:00 END TIME
175°c TEMPERATURE	Forced Air	00:05 COOK TIME
		19:00 END TIME
180°c TEMPERATURE	Cooking	39:59 COOK TIME
		20:00 END TIME



FORCED AIR

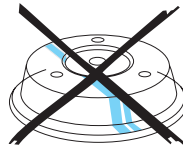


ALWAYS USE THE LOW WIRE RACK to put food on to allow the air to circulate properly around the food.

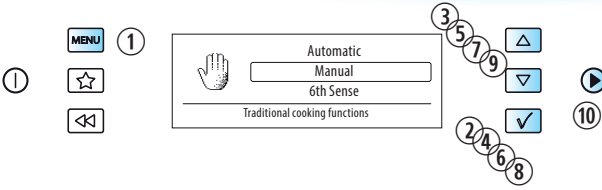
USE THE BAKING PLATE when baking small items like cookies or rolls.



FOOD	ACCESSORIES	OVEN TEMP °C	COOK TIME
ROAST BEEF, MEDIUM (1,3 - 1,5 Kg)	DISH on wire rack	170 - 180 °C	40 - 60 MIN
ROAST PORK (1,3 - 1,5 Kg)	DISH on wire rack	160 - 170 °C	70 - 80 MIN
WHOLE CHICKEN (1,0 - 1,2 Kg)	DISH on wire rack	210 - 220 °C	50 - 60 MIN
SPONGE CAKE (heavy)	CAKE DISH on wire rack	160 - 170 °C	50 - 60 MIN
SPONGE CAKE (light)	CAKE DISH on wire rack	170 - 180 °C	30 - 40 MIN
COOKIES	BAKING PLATE	170 - 180 °C, PREHEATED OVEN	10 - 12 MIN
BREAD LOAF	BAKING DISH on wire rack	180 - 200 °C, PRE-HEATED OVEN	30 - 35 MIN
ROLLS	BAKING PLATE	210 - 220 °C, PRE-HEATED OVEN	10 - 12 MIN
MERINGUES	BAKING PLATE	100 - 120 °C, PRE-HEATED OVEN	40 - 50 MIN

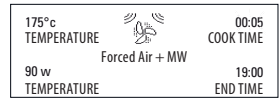
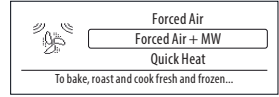


FORCED AIR COMBI



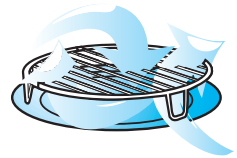
USE THIS FUNCTION TO cook roast meats, poultry, and jacket potatoes, frozen convenience foods, sponge cakes, pastry, fish and puddings.

- 1 **PRESS THE MENU BUTTON.**
- 2 **PRESS THE OK BUTTON** when Manual is displayed.
- 3 **USE THE UP / DOWN BUTTONS** until Forced Air + MW is shown.
- 4 **PRESS THE OK BUTTON** to confirm your selection.
- 5 **USE THE UP / DOWN BUTTONS** set the cooking time.
- 6 **PRESS THE OK BUTTON** to confirm your setting.
- 7 **USE THE UP / DOWN BUTTONS** to set the temperature.
- 8 **PRESS THE OK BUTTON** to confirm your setting.
- 9 **USE THE UP / DOWN BUTTONS** to set the Microwave Power Level.
- 10 **PRESS THE START BUTTON.**

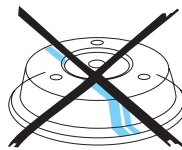
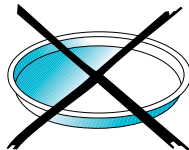


ALWAYS USE THE LOW WIRE RACK to put food on to allow the air to circulate properly around the food.

THE MAX. POSSIBLE microwave power level when using the Forced air combi is limited to a factory-preset level.

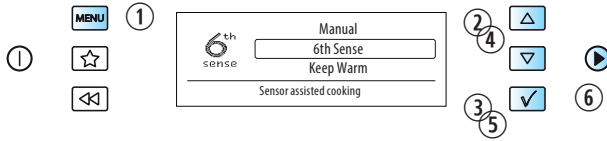


FORCED AIR COMBI	
POWER	SUGGESTED USE:
350 W	COOKING Poultry, Fish & Gratins
160 W	COOKING Roasts
90 W	BAKING Bread & Cakes
0 W	BROWNING only during cooking



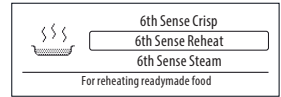


6TH SENSE REHEAT



USE THIS FUNCTION when reheating ready-made food either frozen, chilled or room tempered.
PLACE FOOD onto a microwave-safe heat proof dinner plate or dish.

- 1 **PRESS THE MENU BUTTON.**
- 2 **USE THE UP / DOWN BUTTONS** until 6th Sense is shown.
- 3 **PRESS THE OK BUTTON** to confrm your selection.
- 4 **USE THE UP / DOWN BUTTONS** until 6th Sense Reheat is shown.
- 5 **PRESS THE OK BUTTON** to confrm your selection.
- 6 **PRESS THE START BUTTON.**



THE PROGRAM SHOULD NOT be interrupted.

THE NET WEIGHT shall be kept within 250 - 600 g when using this function. If not you should consider using the manual function to obtain the best result.

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

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.



ALWAYS COVER FOOD when using this function.

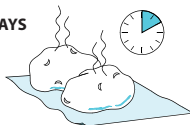
IF THE FOOD IS PACKAGED in such way that it already have a cover, the package should be cut with 2-3 scores to allow for excess pressure to escape during reheating.



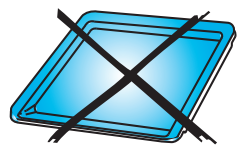
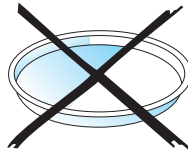
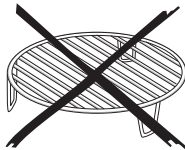
PLACE THIN SLICES of meat on top of each other or interlace them.

THICKER SLICES such as meat loaf and sausages have to be placed close to each other.

1-2 MINUTES STANDING TIME ALWAYS IMPROVES the result, especially for frozen food.



PLASTIC FOIL should be scored or pricked with a fork, to relieve the pressure and to prevent bursting, as steam builds-up during cooking.





MANUAL DEFROST



FOLLOW THE PROCEDURE for “Cook & Reheat with microwaves” and choose power level 160 W when defrosting manually.

CHECK AND INSPECT THE FOOD REGULARLY. Experience will give you the times needed for various amounts.

FROZEN FOOD IN PLASTIC BAGS, plastic _lms or cardboard packages can be placed directly in the oven as long as the package has no metal parts (e.g. metal twist ties).

TURN LARGE JOINTS halfway through the defrosting process.

THE SHAPE OF THE PACKAGE alters the defrosting time. Shallow packets defrost more quickly than a deep block.



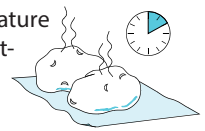
BOILED FOOD, STEWS AND MEAT SAUCES defrost better if stirred during defrosting time.

WHEN DEFROSTING it is better to under-thaw the food slightly and allow the process to finish during standing time.

SEPARATE PIECES as they begin to defrost. Individual slices defrost more easily.

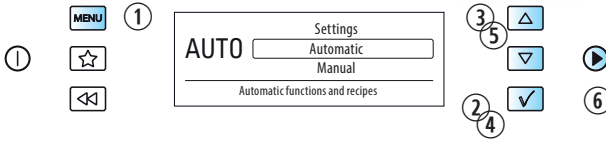
STANDING TIME AFTER DEFROSTING ALWAYS IMPROVES the result since the temperature will then be evenly distributed throughout the food.

SHIELD AREAS OF FOOD with small pieces of aluminum foil if they start to become warm (e.g. chicken legs and wing tips).



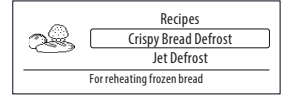


CRISPY BREAD DEFROST



USE THIS FUNCTION TO quickly defrost and heat prebaked Rolls, Baguettes & Croissants. The oven will automatically select cooking method, time and power needed.

- 1 **PRESS THE MENU BUTTON.**
- 2 **USE THE UP / DOWN BUTTONS** until Automatic is shown.
- 3 **PRESS THE OK BUTTON** to confirm your selection.
- 4 **USE THE UP / DOWN BUTTONS** until Crispy Bread Defrost is shown.
- 5 **PRESS THE OK BUTTON** to confirm your selection.
- 6 **USE THE UP / DOWN BUTTONS** to set the weight.
- 7 **PRESS THE START BUTTON.**



THE OVEN AUTOMATICALLY use Microwaves and Grill in order to preheat the Crisp-plate. This way the Crisp-plate will rapidly reach its working temperature. When preheating is done the oven will ask you to add food. Open the door - add food and press Start button again.

ENSURE that the Crisp-plate is correctly placed in the middle of the Glass turntable.

THE OVEN AND THE CRISP-PLATE become very hot when using this function.

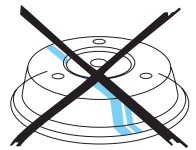
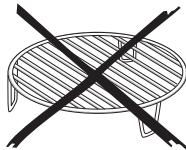
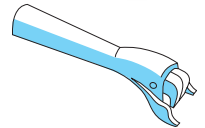
DO NOT PLACE THE HOT CRISP-PLATE on any surface susceptible to heat.

BE CAREFUL, NOT TO TOUCH the Grill element.

USE OVEN MITTENS

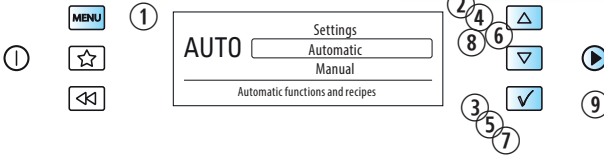
or the special Crisp handle supplied when removing the hot Crispplate.

ONLY USE the supplied Crisp plate with this function. Other available Crisp plates on the market will not give the correct result when using this function.





JET DEFROST

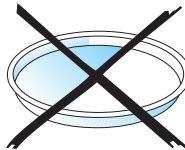
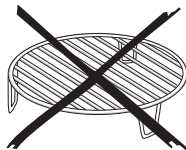
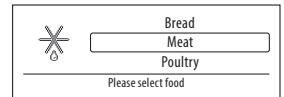
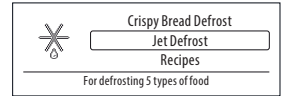


USE THIS FUNCTION for defrosting Meat, Poultry, Fish, Vegetables and Bread.

Jet Defrost should only be used if the net weight is between 100 g-3.0 kg.

ALWAYS PLACE THE FOOD on the glass turntable.

- 1 **PRESS THE MENU BUTTON.**
- 2 **USE THE UP / DOWN BUTTONS** until Automatic is shown.
- 3 **PRESS THE OK BUTTON** to confirm your selection.
- 4 **USE THE UP / DOWN BUTTONS** until Jet Defrost is shown.
- 5 **PRESS THE OK BUTTON** to confirm your selection.
- 6 **USE THE UP / DOWN BUTTONS** to select the food.
- 7 **PRESS THE OK BUTTON** to confirm your selection.
- 8 **USE THE UP / DOWN BUTTONS** to set the weight.
- 9 **PRESS THE START BUTTON.**





JET DEFROST



WEIGHT:

THIS FUNCTION NEEDS TO KNOW the net weight of the food. The oven will then automatically calculate the needed time to finish the procedure.




IF THE WEIGHT IS LESSER OR GREATER THAN RECOMMENDED WEIGHT: Follow the procedure for "Cook & Reheat with microwaves" and choose 160 W when defrosting.

FROZEN FOODS:

IF THE FOOD IS WARMER than deep-freeze temperature (-18°C), choose lower weight of the food.

IF THE FOOD IS COLDER than deep-freeze temperature (-18°C), choose higher weight of the food.

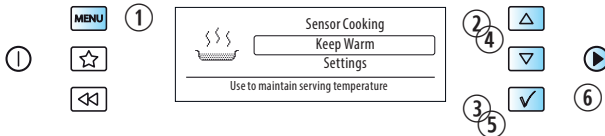


FOOD		HINTS
	MEAT (100 g - 2.0 Kg)	MINCED MEAT , cutlets, steaks or roasts.
	POULTRY (100 g - 3,0 Kg)	CHICKEN WHOLE , pieces or fillets.
	FISH (100 g - 2.0 Kg)	WHOLE , STEAKS or fillets.
	VEGETABLES (100 g - 2.0 Kg)	MIXED VEGETABLES , peas, broccoli etc.
	BREAD (100 g - 2.0 Kg)	LOAF , buns or rolls.

FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves" and choose 160 W when defrosting.



KEEP WARM



USE THIS FUNCTION to maintain the food at serving temperature (~60°C) for a set length of time.

- 1 **PRESS THE MENU BUTTON.**
- 2 **USE THE UP / DOWN BUTTONS** until Keep Warm is shown.
- 3 **PRESS THE OK BUTTON** to confirm your selection.
- 4 **USE THE UP / DOWN BUTTONS** to set the Keep Warm time.
- 5 **PRESS THE OK BUTTON** to confirm your selection.
- 6 **PRESS THE START BUTTON.**



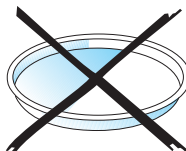
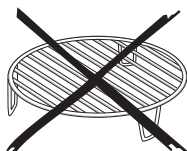
THE KEEP WARM FUNCTION CAN be interrupted at any time by opening the door. It will pause while you check the food.

TO CONTINUE, close the door and press start button again.

THE NET WEIGHT shall be kept within 250 - 600 g when using this function.

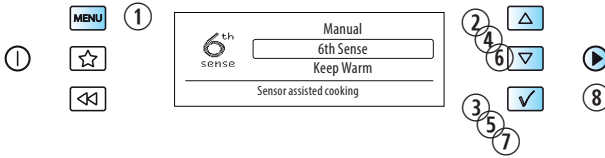


Pause





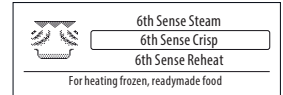
6TH SENSE CRISP



USE THIS FUNCTION to quickly reheat your food from frozen to serving temperature.

AUTO CRISP IS USED ONLY for frozen ready made food.

- 1 **PRESS THE MENU BUTTON.**
- 2 **USE THE UP / DOWN BUTTONS** until 6th Sense is shown.
- 3 **PRESS THE OK BUTTON** to confrm your selection.
- 4 **USE THE UP / DOWN BUTTONS** until 6th Sense Crisp is shown.
- 5 **PRESS THE OK BUTTON** to confrm your selection.
- 6 **USE THE UP / DOWN BUTTONS** to select the food.
- 7 **PRESS THE OK BUTTON** to confrm your selection.
- 8 **PRESS THE START BUTTON.**



Only use the supplied Crisp plate with this function. Other available Crisp plates on the market will not give the correct result when using this function.





Do not place any containers or wrappings on the Crisp plate!

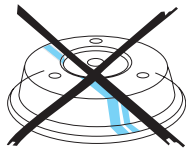
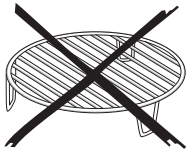
Only the food is to be placed on the Crisp plate.



6TH SENSE CRISP

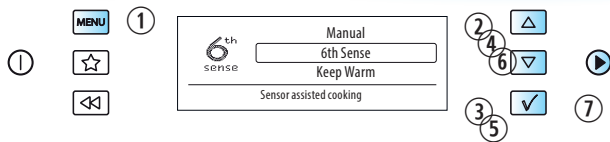


FOOD		HINTS
	FRENCH FRIES (300 g - 600 g)	SPREAD OUT THE FRIES in an even layer on the crisp plate. Sprinkle with salt if desired.
	PIZZA, thin crust (250 g - 500 g)	FOR PIZZAS with thin crust.
	PAN PIZZA (300 g - 800 g)	FOR PIZZAS with thick crust.
	BUFFALO WINGS (300 g - 600 g)	FOR CHICKEN NUGGETS , oil the crisp plate and cook with donness set to Light.
<p>FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for manual crisp function.</p>		





6TH SENSE STEAM

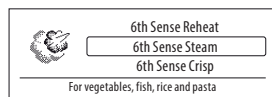


USE THIS FUNCTION FOR such food as vegetables, fish, rice and pasta.

THIS FUNCTION WORKS IN 2 STEPS.

- ❧ The first step quickly brings the food to boiling temperature.
- ❧ The second step automatically adjusts to simmering temperature in order to avoid over boiling.

- 1 **PRESS THE MENU BUTTON.**
- 2 **USE THE UP / DOWN BUTTONS** until 6th Sense is shown.
- 3 **PRESS THE OK BUTTON** to confirm your selection.
- 4 **USE THE UP / DOWN BUTTONS** until 6th Sense Steam is shown.
- 5 **PRESS THE OK BUTTON** to confirm your selection.
- 6 **USE THE UP / DOWN BUTTONS** to set the Cook time.
- 7 **PRESS THE START BUTTON.**



THE STEAMER IS designed to be used with microwaves only!

NEVER USE IT WITH ANY OTHER FUNCTION AT ALL.

USING THE STEAMER in any other function may cause damage.

ALWAYS ENSURE that the turntable is able to turn freely before starting the oven.

ALWAYS PLACE the steamer on the Glass Turntable.

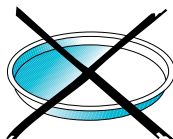
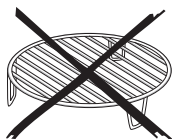
COVER

ALWAYS COVER THE FOOD WITH A LID. Ensure that the vessel and lid are microwave proof before using them. If you don't have a lid available to your chosen vessel, you may use a plate instead. It should be placed with the underside facing the inside of the vessel.

Do NOT use plastic or aluminum wrappings when covering the food.

VESSELS

VESSELS USED SHOULD NOT be more than half filled. If you intend to boil large amounts, you should choose a larger vessel in order to ensure that it's not filled to more than half of its size. This is to avoid over boiling.



COOKING VEGETABLES

PLACE THE VEGETABLES into the strainer. Pour 100 ml water into the bottom part. Cover with the lid and set the time.

SOFT VEGETABLES such as broccoli and leek require 2-3 minutes cooking time.

HARDER VEGETABLES such as carrots and potatoes require 4-5 minutes cooking time.

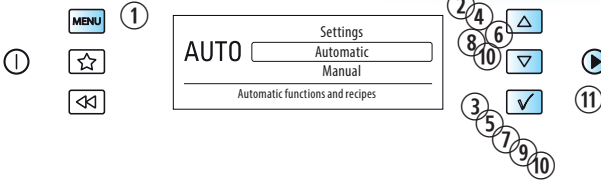
COOKING RICE

USE THE RECOMMENDATIONS ON THE PACKAGE regarding the cooking time, the amount of water & rice.

PLACE THE INGREDIENTS IN THE BOTTOM PART, cover with the lid and set the time.

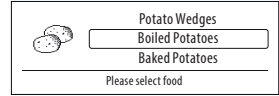
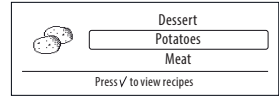
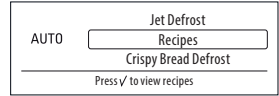


RECIPES



USE THIS FUNCTION TO quickly navigate to your favorite recipe.


- 1 **PRESS THE MENU BUTTON.**
- 2 **USE THE UP / DOWN BUTTONS** until Automatic is shown.
- 3 **PRESS THE OK BUTTON** to confirm your selection.
- 4 **USE THE UP / DOWN BUTTONS** until Recipes is shown.
- 5 **PRESS THE OK BUTTON** to confirm your selection.
- 6 **USE THE UP / DOWN BUTTONS** to select one of the recipes.
- 7 **PRESS THE OK BUTTON** to confirm your selection.
- 8 **USE THE UP / DOWN BUTTONS** to select one of the foods.
- 9 **PRESS THE OK BUTTON** to confirm your selection.
- 10 **USE THE OK / UP / DOWN BUTTONS** to navigate among and carry out the needed settings.
- 11 **PRESS THE START BUTTON.**





RECIPES




FOOD		AMOUNT	ACCESSORIES	HINTS	
 POTATOES	BOILED		300 G - 1 KG	STEAMER BOTTOM + LID.	PLACE in steamer bottom and add 100 ml water. Cover with lid.
	BAKED		200 G - 1 KG	MICROWAVE AND OVENPROOF DISH ON TURNTABLE.	WASH and prick. Turn when oven prompts.
	GRATIN		4 - 10 PORTIONS	MICROWAVE AND OVENPROOF DISH ON LOW RACK.	SLICE raw potatoes and interlace with onion. Season with salt, pepper and garlic and pour over cream. Sprinkle cheese on top.
	(FROZEN)	FRENCH FRIES	300 G - 600 G	CRISP PLATE	SPRINKLE with salt.
	WEDGES		300 G - 800 G		PEEL and cut in wedges. Season and lightly oil the crisp plate + drizzle oil on top. Stir when oven prompts
FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves"					



RECIPES




FOOD		AMOUNT	ACCESSORIES	HINTS	
 MEAT	ROAST	BEEF	800 G - 1,5 KG	MICROWAVE AND OVENPROOF DISH ON LOW RACK.	SEASON the roast and place in oven when preheated
		PORK	800 G - 1,5 KG		SEASON the roast and place in cold oven
		LAMB	1 KG - 1,5 KG		SEASON the roast and place in oven when preheated
		VEAL	800 G - 1,5 KG		
	RIBS		700 G - 1,2 KG	CRISP PLATE	SEASON and place in crisp plate.
	ENTRECÔTE		2 - 6 PCS	HIGH RACK ON TURNTABLE	ADD MEAT when grill is preheated. Turn when oven prompts. Season.
	LAMB CUTLET		2 - 8 PCS		
	BRATWURST		200 G - 800 G	CRISP PLATE	LIGHTLY GREASE the crisp plate. Add and turn food when oven prompts
	(BOIL)	HOT DOG	4 - 8 PCS	STEAMER BOTTOM WITHOUT COVER	PLACE in steamer bottom and cover food with water.
	(FROZEN)	HAMBURGERS	100 G - 500 G	CRISP PLATE	LIGHTLY GREASE the crisp plate. Add meat when crisp plate is preheated. Turn food when oven prompts.
BACON		50 G - 150 G	ADD FOOD when crisp plate is preheated and turn when oven prompts		
MEAT LOAF		4 - 8 PORTIONS	MICROWAVE - AND OVEN PROOF DISH ON TURNTABLE		MAKE your favorite meat loaf mix and shape it into a loaf

FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves".



RECIPES




FOOD		AMOUNT	ACCESSORIES	HINTS	
 POULTRY	CHICKEN	ROAST	800 G - 1,5 KG	MICROWAVE - AND OVEN PROOF DISH ON LOW RACK	SEASON and place in cold oven
		FILLETS (STEAM)	300 G - 800 G	STEAMER	SEASON and place in steam grid. Add 100 ml water in bottom and cover with lid
		FILLETS (FRY)	300 G - 1 KG	CRISP PLATE	LIGHTLY GREASE the crisp plate. Season and add fillets when crisp plate is preheated. Turn food when oven prompts
		PIECES	500 G - 1,2 KG		SEASON the pieces and place on crisp plate with the skin side upwards
FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves".					



RECIPES




FOOD		AMOUNT	ACCESSORIES	HINTS	
 FISH	WHOLE FISH	BAKED	600 G - 1,2 KG	MICROWAVE - AND OVEN PROOF DISH ON LOW RACK	SEASON and brush with some butter on top
		BOILED	600 G - 1,2 KG	MICROWAVE SAFE DISH WITH COVER OR USE PLASTIC FILM AS COVER	SEASON and add 100 ml fish stock. Cook under cover
	FILLETS (STEAM)		300 G - 800 G	STEAMER	SEASON and place in steam grid. Add 100 ml water in bottom and cover with lid
	CUTLETS	FRY	300 G - 800 G	CRISP PLATE	LIGHTLY GREASE the crisp plate. Season and add food when crisp plate is preheated. Turn food when oven prompts
		STEAM	300 G - 800 G	STEAMER	SEASON and place in steam grid. Add 100 ml water in bottom and cover with lid
	(FROZEN)	GRATIN	600 G - 1,2 KG	MICROWAVE - AND OVEN PROOF DISH ON TURNABLE	
		COATED FILLETS	200 G - 600 G	CRISP PLATE	LIGHTLY GREASE the crisp plate. Add food when crisp plate is preheated. Turn food when oven prompts
	FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves".				



RECIPES





FOOD		AMOUNT	ACCESSORIES	HINTS	
 VEGETABLES	(FROZEN)	VEGETABLES	300 G - 800 G	STEAMER	PLACE IN STEAM GRID. Add 100 ml water in bottom and cover with lid.
	CARROTS		200 G - 500 G		
	(GREEN)	BEANS	200 G - 500 G	STEAMER BOTTOM + LID	PLACE in steamer bottom and add 100 ml water. Cover with lid.
	BROCCOLI		200 G - 500 G	STEAMER	PLACE IN STEAM GRID. Add 100 ml water in bottom and cover with lid.
	CAULI FLOWER		200 G - 500 G		
	(FROZEN)	GRATIN	400 G - 800 G	MICROWAVE- AND OVEN PROOF DISH ON TURNTABLE	
	PEPPER	STEAM	200 G - 500 G	STEAMER	PLACE IN STEAM GRID. Add 100 ml water in bottom and cover with lid.
		FRY	200 G - 500 G	CRISP PLATE	LIGHTLY OIL the crisp plate. Add food cut in pieces when crisp plate is preheated. Season and drizzle with oil. Stir food when oven prompts.
	EGG PLANT		300 G - 800 G		CUT IN HALVES and sprinkle with salt and let stand for a while. Lightly oil the crisp plate and add food when crisp plate is preheated. Turn when oven prompts.
	SQUASH	STEAM	200 G - 500 G	STEAMER	PLACE IN STEAM GRID. Add 100 ml water in bottom and cover with lid.
CORN ON COB		300 G - 1 KG			
TOMATOES		300 G - 800 G	MICROWAVE- AND OVEN PROOF DISH ON LOW RACK	CUT IN HALVES, season and sprinkle cheese on top.	

FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves".



RECIPES




FOOD		AMOUNT	ACCESSORIES	HINTS	
 PASTA	PASTA		1 - 4 PORTIONS	STEAMER BOTTOM AND LID	SET RECOMMENDED cook time for the pasta. Pour water in steamer bottom. Cover with lid. Add pasta when oven prompts and cook covered.
	LASAGNA	HOME MADE	4 - 10 PORTIONS	MICROWAVE- AND OVEN PROOF DISH ON LOW RACK	PREPARE your favorite recipe or follow the recipe on the lasagna package.
		FROZEN	500 G - 1,2 KG	MICROWAVE- AND OVEN PROOF DISH ON TURNTABLE	
 RICE	BOILED	RICE	100 ML - 400 ML	STEAMER BOTTOM AND LID	SET RECOMMENDED cook time for rice. Add water and rice in bottom part and cover with lid
	PORRIDGE	RICE	2 - 4 PORTIONS	STEAMER BOTTOM AND LID	PLACE RICE AND WATER into the steamer bottom. Cover with lid. Add milk when the oven prompts and continue the cooking
		OAT	1 - 2 PORTIONS	MICROWAVE SAFE PLATE WITHOUT COVER	MIX OAT FLAKES, salt and water
FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves".					



RECIPES




FOOD		AMOUNT	ACCESSORIES	HINTS	
 PIZZA / PIE	PIZZA	HOME MADE	2 - 6 PORTIONS	BAKING PLATE	PREPARE YOUR FAVORITE recipe and place on the baking plate. Place into the oven when preheating is finished
		THIN (FROZEN)	250 G - 500 G	CRISP PLATE	REMOVE package
		PAN (FROZEN)	300 G - 800 G		
	CHILLED	200 G - 500 G	ADD THE PIZZA when crisp plate is preheated		
	QUICHE	LORRAINE	1 BATCH		PREPARE THE PASTRY (250 g flour, 150 g butter + 2½ tblsp water) and line the crisp plate with the pastry. Prick it. Pre bake the pastry. When oven prompts to add the stuffing, place 200 g of ham, 175 g of cheese and pour over a mix of 3 eggs and 300 ml cream. Place into the oven and continue the cooking
(FROZEN)		200 G - 800 G	REMOVE package		
FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves".					



RECIPES





FOOD	AMOUNT	ACCESSORIES	HINTS	
 BREAD / CAKES	BREAD LOAF	1 - 2 PCS	BAKING PLATE PREPARE dough according to your favorite recipe for a light bread. Place on baking plate to rise. Add when oven is preheated ADD when oven is preheated FOR VACUUM-PACKED ROLLS. Add when oven is preheated REMOVE from package. Add when oven is preheated	
	ROLLS	ROLLS		1 BATCH
		FROZEN		
		PRE BAKED		
		CANNED		
	SCONES	1 BATCH	CRISP PLATE	SHAPE into one scones or in smaller pieces on greased crisp plate
	SPONGE CAKE	1 BATCH	MICROWAVE- AND OVEN PROOF CAKE DISH ON LOW RACK	MIX A RECIPE with the total weight of 700 - 800 g. Add the cake when oven is preheated
	MUFFINS	1 BATCH	BAKING PLATE	MAKE A BATTER for 16 - 18 pcs and fill in paper moulds. Add food when oven is preheated
	COOKIES	PLACE ON BAKING PAPER and add when the oven is preheated		
	MERINGUES	MAKE A BATCH of 2 egg whites, 80 g sugar and 100 g desiccated coconut. Season with vanilla and almond essence. Shape into 20-24 pieces on greased baking plate or baking paper. Add food when oven is preheated		

FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves".



RECIPES



FOOD		AMOUNT	ACCESSORIES	HINTS	
 SNACKS	POPCORN		90 - 100 G	PLACE BAG on turntable. Only pop one bag at a time	
	ROASTED NUTS		50 G - 200 G	CRISP PLATE	ADD NUTS when the crisp plate is preheated. Stir when oven prompts
	CHICKEN	BUFFALO WINGS	300 G - 600 G		
		NUGGETS (FROZEN)	250 G - 600 G		ADD NUGGETS when crisp plate is preheated. Turn when oven prompts
 DESSERT	FRUIT PIE	HOME MADE	1 BATCH	MAKE A PASTRY of 180 g flour, 125 g butter and 1 egg. (or use ready made pastry) Line the crisp plate with the pastry and fill with 700-800 g sliced apples mixed with sugar and cinnamon	
		FROZEN	300 G - 800 G	REMOVE package	
	BAKED APPLES		4 - 8PCS	MICROWAVE- AND OVEN PROOF DISH ON TURNTABLE	REMOVE THE PIPES and fill with marzipan or cinnamon, sugar and butter
	FRUIT COMPOTE		300 G - 800 ML	STEAMER	PLACE IN STEAM GRID. Add 100 ml water in the bottom and cover with lid
	SOUFFLÉ		2 - 6 PORTIONS	OVEN PROOF DISH ON LOW RACK	PREPARE A SOUFFLÉ MIX with lemon, chocolate or fruit and pour into an ovenproof dish with high edge. Add the food when oven prompts

FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves".

MAINTENANCE & CLEANING

CLEANING IS THE ONLY MAINTENANCE normally required.

FAILURE TO MAINTAIN THE OVEN in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.



DO NOT USE METAL SCOURING PADS, ABRASIVE CLEANSERS, steel-wool pads, gritty wash-cloths, etc. which can damage the control panel, and the interior and exterior oven surfaces. 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 on the oven.



AT REGULAR INTERVALS, especially if spill overs have occurred, remove the turntable, the turntable support and wipe the base of the oven clean.



THIS OVEN IS DESIGNED to operate with the turntable in place.



DO NOT operate the microwave oven when the turntable has been removed for cleaning.

USE A MILD DETERGENT, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.



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 marks.



DO NOT USE STEAM CLEANING APPLIANCES when cleaning your microwave oven.

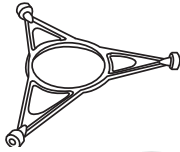
ADDING SOME LEMON JUICE to a cup of water, placing this on the turntable and boiling for a few minutes can eliminate odors inside the oven.

THE GRILL ELEMENT does not need cleaning since the intense heat will burn off any splashes, but the ceiling above it may need regular cleaning. This should be done with 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.

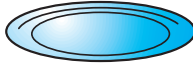
MAINTENANCE & CLEANING

DISHWASHER SAFE:

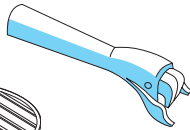
TURNTABLE SUPPORT.



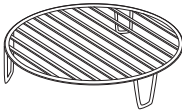
GLASS TURNTABLE.



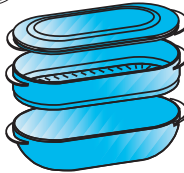
CRISP HANDLE.



WIRE RACK.



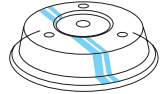
STEAMER.



BAKING PLATE.



COVER.



CAREFUL CLEANING:

THE CRISP-PLATE should be cleaned

in mild, detergent water.

Heavily soiled areas can be

cleaned with a scouring

sponge and a mild cleanser.

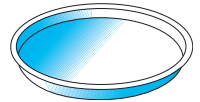
ALWAYS let the crisp-plate cool off before cleaning.



Do NOT immerse or rinse with water while the crisp-plate is hot. Quick cooling may damage it.



Do NOT USE STEEL-WOOL PADS. This will scratch the surface.



TROUBLE SHOOTING GUIDE

IF THE OVEN DOES NOT WORK, do not make a service call until you have made the following checks:

- ❧ The Turntable and turntable support is in place.
- ❧ The Plug is properly inserted in the wall socket.
- ❧ The Door is properly closed.
- ❧ Check your Fuses and ensure that there is power available.
- ❧ Check that the oven has ample ventilation.
- ❧ Wait for 10 minutes, then try to operate the oven once more.
- ❧ Open and then close the door before you try again.

THIS IS TO AVOID unnecessary calls for which you will be charged.

When calling for Service, please give the serial number and type number of the oven (see Service label). Consult your warranty booklet for further advice.

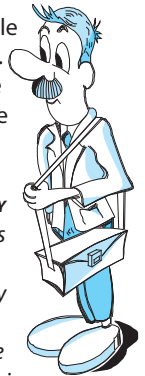


IF THE MAINS CORD NEEDS REPLACING it should be replaced by the original mains cord, which is available via our service organization. The mains cord may only be replaced by a trained service technician.



SERVICE ONLY TO BE CARRIED OUT BY A TRAINED SERVICE TECHNICIAN. It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover, which gives protection against exposure to microwave energy.

DO NOT REMOVE ANY COVER.



DATA FOR TEST HEATING PERFORMANCE

IN ACCORDANCE WITH IEC 60705.

THE INTERNATIONAL ELECTROTECHNICAL COMMISSION has developed a standard for comparative testing of heating performance of different microwave ovens. We recommend the following for this oven:

Test	Amount	Approx. time	Power level	Container
12.3.1	1000 G	12 - 13 MIN	650 W	Pyrex 3.227
12.3.2	475 G	5 ½ MIN	650 W	Pyrex 3.827
12.3.3	900 G	13 - 14 MIN	750 W	Pyrex 3.838
12.3.4	1100 G	28 - 30 MIN	Forced air 190 °C + 350 W	Pyrex 3.827
12.3.5	700 G	28 - 30 MIN	Forced air 175 °C + 90 W	Pyrex 3.827
12.3.6	1000 G	30 - 32 MIN	Forced air 210 °C + 350 W	Pyrex 3.827
13.3	500 G	10 MIN	160 W	

IN ACCORDANCE WITH IEC 60350.

THE INTERNATIONAL ELECTROTECHNICAL COMMISSION has developed a standard for comparative testing of heating performance of different ovens. We recommend the following for this oven:

Test	Approx. time	Temperature	Preheated oven	Accessories
8.4.1	30 - 35 MIN	150 °C	No	Bakingplate
8.4.2	18 - 20 MIN	170 °C	Yes	Bakingplate
8.5.1	33 - 35 MIN	160 °C	No	Wire rack
8.5.2	65 - 70 MIN	160 - 170 °C	Yes	Wire rack



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