

# Instructions for use

**KitchenAid**



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## Important safety instructions

### 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 this 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.
- Once the appliance is fitted in its housing, the power cable must be long enough to connect the appliance to the main power supply.
- For installation to comply with current safety regulations, an omnipolar disconnect switch with minimum contact gap of 3 mm must be used.
- Do not use multiple plug adaptors if the oven is fitted with a plug.
- 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.
- 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. No other type of use is permitted (e.g.: heating rooms).  
The Manufacturer declines any liability for injury to persons or animals or damage to property if these advices and precautions are not respected.
- 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 of 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 understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be performed 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 oven. When the appliance door is shut, hot air is vented from the aperture above the control panel. 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 heat or cook sealed jars or containers in the appliance.
- The pressure that builds up inside might cause the jar to explode, damaging the appliance.
- Do not use containers made of synthetic materials.
- Overheated oils and fats catch fire easily. Always remain vigilant when cooking foods rich in fat and oil.
- Never leave the appliance unattended during food

drying.

- 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 vapours 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).
- Never use steam cleaning equipment.
- Use only the temperature probe recommended for this oven.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass as they can scratch the surface, which may result in the glass shattering.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

## **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 your competent local authority, the collection service for household waste or the store where you purchased the appliance.

## EC Declaration of conformity

- This oven, which is intended to come into contact with foodstuffs, complies with European Regulation (CE) n. 1935/2004 and has been designed, manufactured and sold in conformity with the safety requirements of the “Low Voltage” directive 2006/95/CE (which replaces 73/23/CEE and subsequent amendments), the protection requirements of “EMC” 2004/108/CE.
- 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 packing 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.
- Switch the appliance off 10/15 minutes before the set cooking time. Food requiring prolonged cooking will continue to cook even once the appliance is switched off.

### 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.

## 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. Ensure the appliance 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 appliance 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.

If the power cable is too short or damaged it must be replaced. The power cable must only be replaced by a qualified technician in compliance with the manufacturer instruction and current safety regulations. Contact an authorized service center.

For installation to comply with current safety regulations, an omnipolar disconnect switch with minimum contact gap of 3 mm must be utilized.

## After connecting

The appliance can be operated only if the appliance 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

**1. OPEN THE DOOR**, remove the accessories and ensure the oven is empty **RINSE THE WATER CONTAINER** with tap water (no detergents) and then fill it to the "MAX" mark.

**SLIDE THE WATER CONTAINER** into its socket until it engages the contact point and sits firmly in place.

**2. RUN THE CALIBRATION FUNCTION** and follow on screen instructions.

### NOTE

**THE WATERPUMP** responsible for filling and draining the steam boiler is now activated. It will initially sound louder during airpumping and lower when water is filling the pump again.

**THIS IS NORMAL** and no concern for alarm.

**AFTER CALIBRATION**, let the oven cool to room temperature and then wipe dry any damp areas if present.

**EMPTY THE WATER CONTAINER** and dry it off before further use.

## Accessories

### GENERAL

**THERE ARE** a number of accessories available on the market. Before you buy, ensure they are suitable for cooking with steam and hot air in combination.

**PLACE A CONTAINER** on the Wire Shelf. It can hold greater weights than the baking tray or steam tray can.

**ENSURE THAT THERE IS** a space of at least 30 mm between the upper rim of the container and the cavity ceiling to allow sufficient steam entrance to the container.

### CHOOSING COOKING CONTAINER

**USE PERFORATED COOKING** containers whenever possible, e.g. for cooking vegetables. The steam has free access to the food from all sides and the food is cooked evenly.

**STEAM EASILY REACHES** into the space between big pieces of food such as large potatoes. This ensures even and effective cooking. It enables a large quantity to finish in the same amount of time as a smaller quantity. Placing (spacing) food to allow the steam even and easy access to individual pieces of food enables it to be cooked in the same amount of time as smaller quantities.

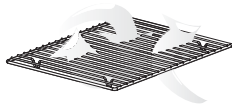
**MORE COMPACT DISHES** such as casseroles or bakes, or food such as peas or asparagus spears, which have very small / no space between them will take longer to cook because the steam has less space to work in.

### SPONGE

**THE SUPPLIED SPONGE** is used for wiping off residual condensation that may be present in the cooled oven after cooking. It is important that you allow the oven to cool off to avoid scalding.

### WIRE SHELF

**THE WIRE SHELF** allows hot air circulation around the food. Put food directly on it or use it as support for pots, cake tins and other cooking receptacles. When you put food directly on the Wire shelf, place the Baking & Drip tray under it.

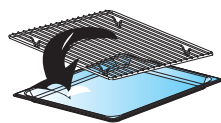


### BAKING & DRIP TRAY

**USE THE BAKING & DRIP TRAY** beneath the Wire Shelf and Steam tray. It may also be used as a cooking utensil or as a baking tray.

### THE BAKING & DRIP TRAY

is used to collect the dripping juices and food particles that otherwise would stain and soil the interior of the oven. Avoid placing vessels directly on the oven bottom.



### STEAM TRAY

**USE THE STEAM TRAY** for foods such as fish, vegetables and potatoes.

**USE THE OVEN WITHOUT THE STEAM TRAY** for foods such as rice, and grains.



### WATER CONTAINER

**THE WATER CONTAINER IS LOCATED** behind the door and is accessible as soon as the door is opened.

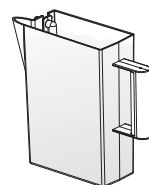
**ALL COOKING FUNCTIONS** except Forced Air require the water container to be full.

**FILL WATER CONTAINER** to the "MAX" mark with tap water.

**USE ONLY** fresh tap water or still bottled water. Never use distilled or filtered water nor any other liquids in the water container.

**IT IS IMPORTANT TO EMPTY THE WATER CONTAINER AFTER EACH USE.** This is for hygienic reasons. It also prevents condensate from building up inside the appliance.

**CAREFULLY** (slowly not to spill) pull the water container out of its compartment. Keep it horizontal to allow remaining water to drain out of the valve seat.

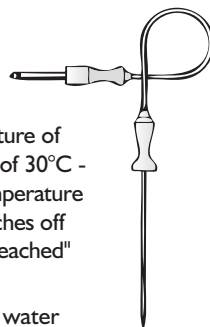


### PROBE

**Use only the temperature probe recommended for this oven.**

**THE PROBE IS DESIGNED** to measure the internal temperature of your food between the range of 30°C - 100°C. As soon as the set temperature is reached, the appliance switches off and displays "Temperature is reached" in the display.

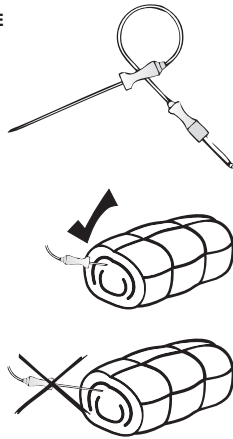
**NEVER IMMERSE** the probe in water when cleaning. Simply wipe clean with a damp cloth or kitchen roll after use.



# Probe placing

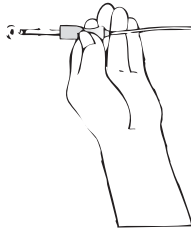
1. **PLACE THE TEMPERATURE PROBE** in the food while it is still on the kitchen counter.

**ENSURE** as much as possible of the probe length is inserted in the food. This will ensure more accurate temperature reading.



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

3. **FLIP THE PROBE LID BACK AND** Connect the temperature probe to the oven wall socket and ensure the cord is free also after the oven door is closed. Both the socket and probe plugg are without current.



## TEMPERATURE COOKING

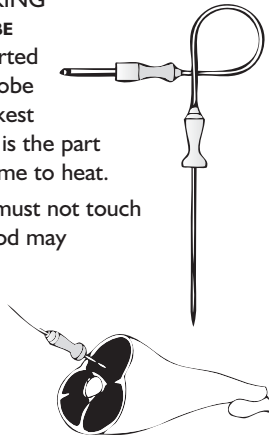
**THE TEMPERATURE PROBE** should normally be inserted so that the tip of the probe is positioned in the thickest part of the food, as this is the part that takes the longest time to heat.

**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 areas 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 and 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 100°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 do operate the oven without complying with the above you will damage the probe.

**ONLY USE THE SUPPLIED** or by service recommended food probe. 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 fleshiest 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.

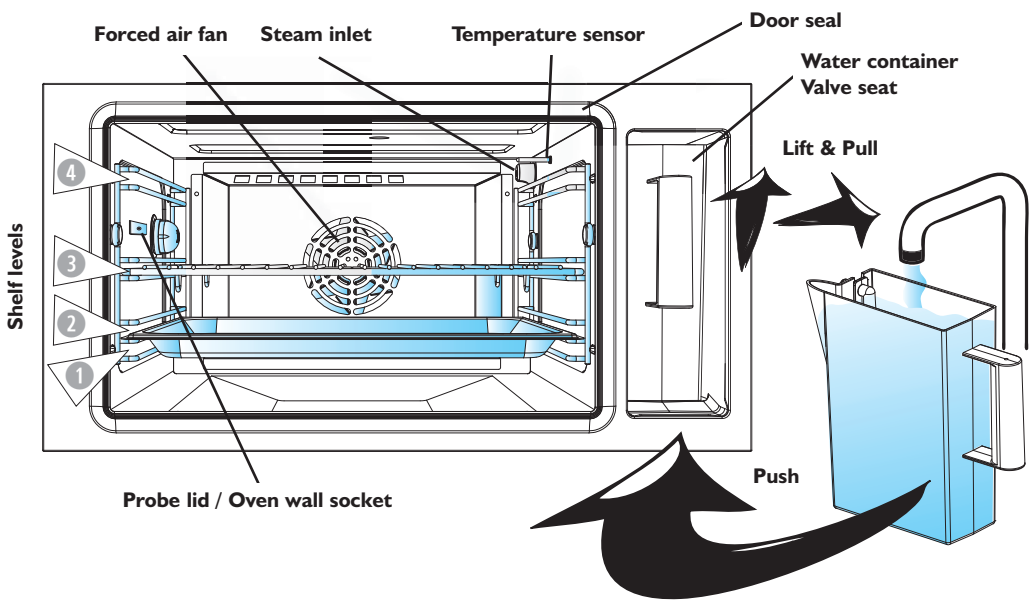


## FISH

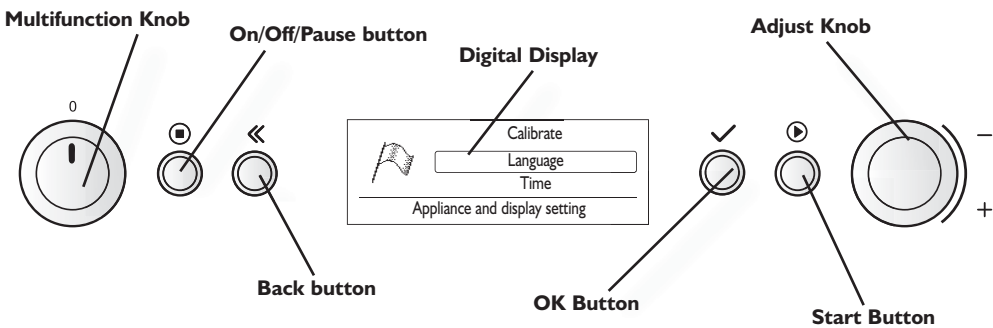
**THE PROBE CAN BE USED WHEN COOKING WHOLE FISH**, large fish such as pike or salmon. Position the tip of the probe in the thickest part, not too close to the backbone.



# Appliance features



# Control panel

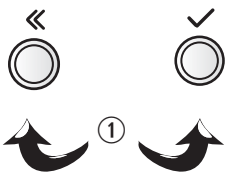


# Key lock



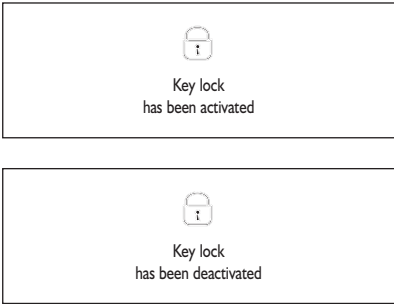
**1. PRESS THE BACK AND OK BUTTONS SIMULTANEOUSLY AND KEEP PRESSED UNTIL TWO BEEPS ARE HEARD (3 SECONDS).**

**USE THIS FUNCTION** to hinder children from using the oven unattended. **WHEN THE LOCK IS ACTIVE**, all buttons are non-responsive.



**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.

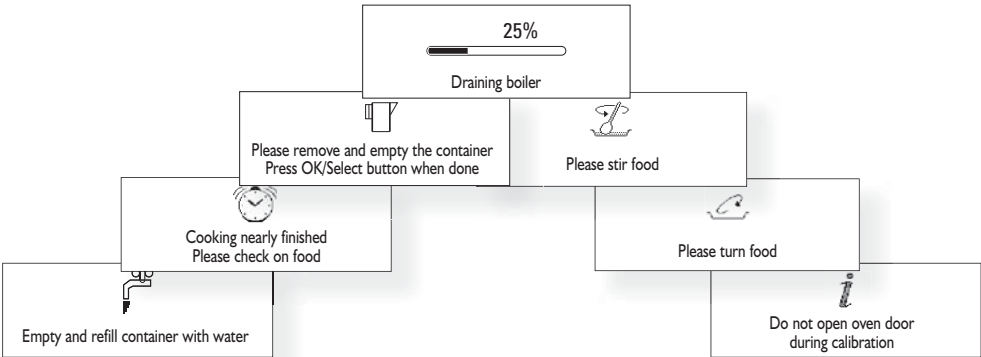


# Messages

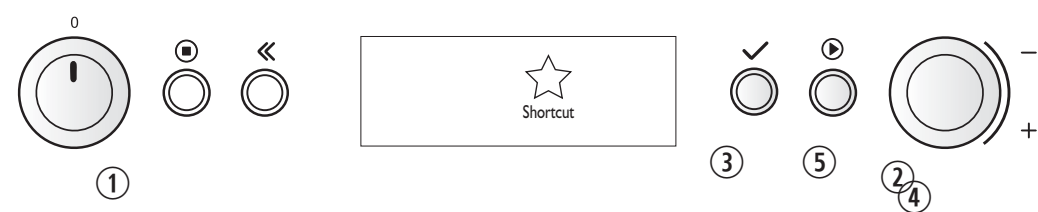
**WHEN USING SOME OF THE FUNCTIONS** the oven may stop and prompt you to perform an action or simply advice on which accessory to use.

**WHEN A MESSAGE APPEAR:**

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



# Shortcuts



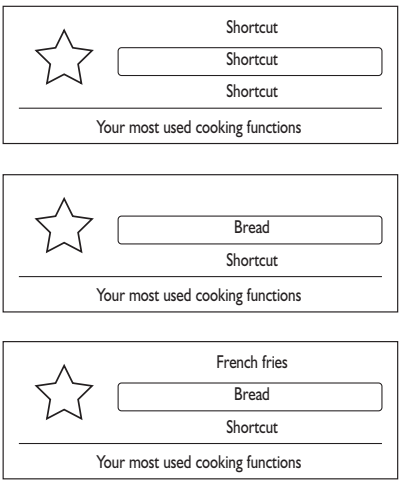
- 1. **TURN THE MULTIFUNCTION KNOB** until Shortcut is displayed .
- 2. **TURN THE ADJUST KNOB** to choose your favorite shortcut. The most frequently used function is pre-selected.
- 3. **PRESS THE OK BUTTON** to confirm your selection.
- 4. **TURN THE ADJUST KNOB / OK BUTTON** to make the needed adjustments.
- 5. **PRESS THE START BUTTON.**

**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.



# On/Off/Pause

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

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

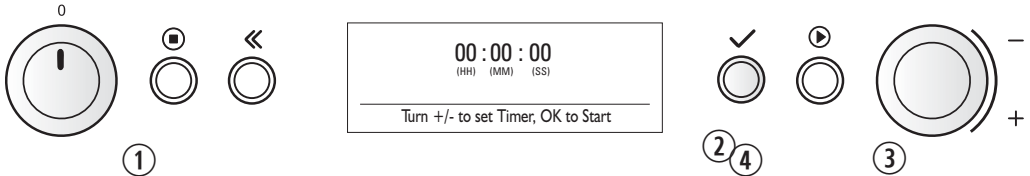
WHEN THE APPLIANCE IS TURNED OFF, all but one button are non-responsive. Only the OK button (see Kitchen Timer) will work. The 24 hour clock is displayed.

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 .



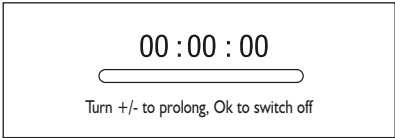
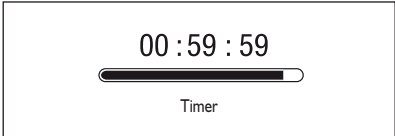
## Kitchen timer



1. **TURN THE OVEN OFF** by turning the Multifunction Knob to the Zero position or pressing the On/ Off button.
2. **PRESS THE OK BUTTON.**
3. **TURN THE ADJUST KNOB** to set the desired length of 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 standing times for roasts and cooking on cook top.

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

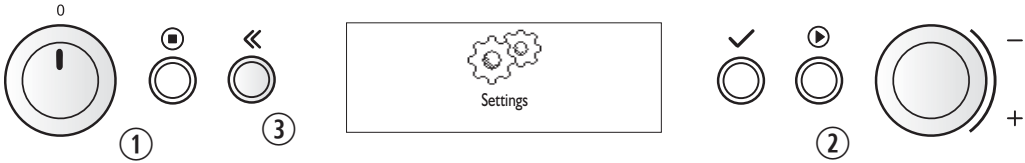


AN ACOUSTIC SIGNAL will be heard when the timer has finished to count down.

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



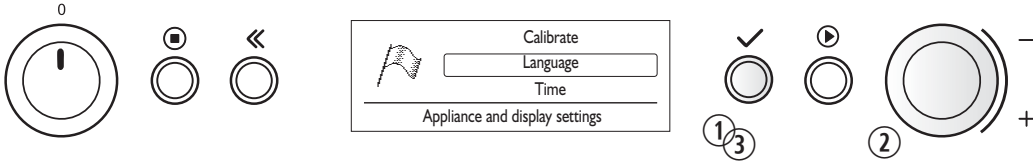
# Changing settings



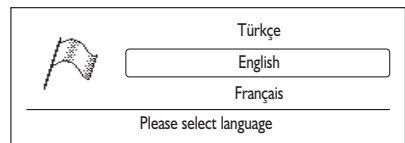
- 1. TURN THE MULTIFUNCTION KNOB until Settings is shown.
- 2. TURN THE ADJUST KNOB to choose one of the settings to adjust.

**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

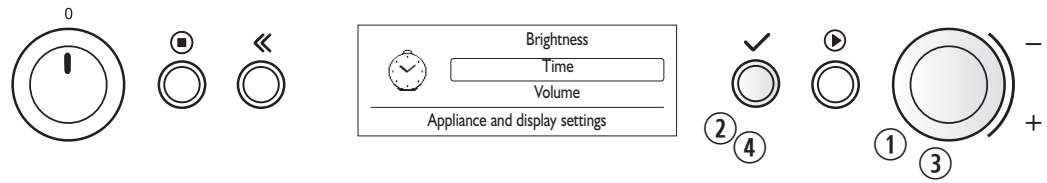


- 1. PRESS THE OK BUTTON
- 2. TURN THE ADJUST KNOB to choose one of the available languages.
- 3. PRESS THE OK BUTTON again to confirm the change.



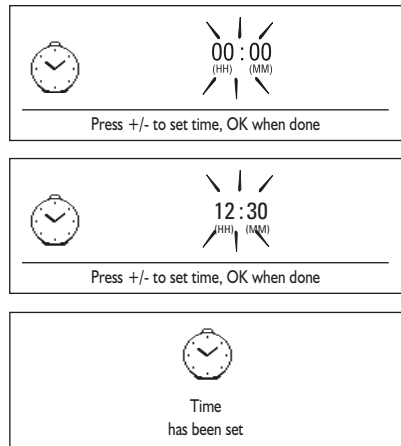


# Clock setting

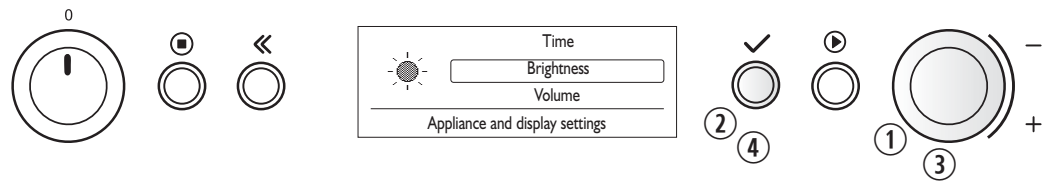


- 1. TURN THE ADJUST KNOB until Time is displayed.
- 2. PRESS THE OK BUTTON. (The digits flicker).
- 3. TURN THE ADJUST KNOB to set the 24 hour clock.
- 4. PRESS THE OK BUTTON again to confirm the change.

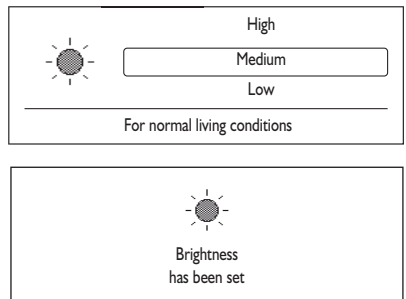
THE CLOCK IS SET AND IN OPERATION.



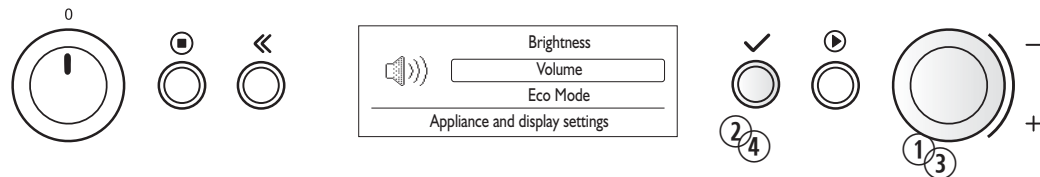
# Brightness



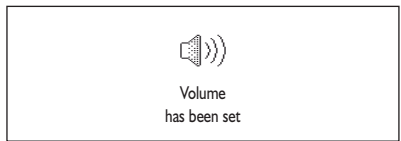
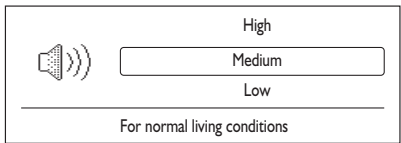
- 1. TURN THE ADJUST KNOB until Brightness is displayed.
- 2. PRESS THE OK BUTTON.
- 3. TURN THE ADJUST KNOB to set the level of brightness suitable to your preference.
- 4. PRESS THE OK BUTTON again to confirm your selection.



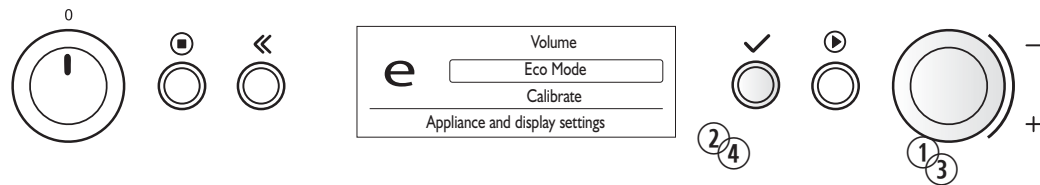
# Volume



1. **TURN THE ADJUST KNOB** until Volume is displayed.
2. **PRESS THE OK BUTTON.**
3. **TURN THE ADJUST KNOB** to set the volume on high, medium, low or mute.
4. **PRESS THE OK BUTTON** again to confirm the change.



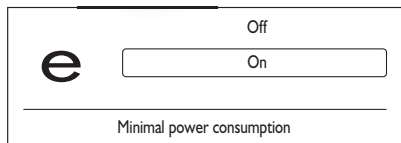
# Eco



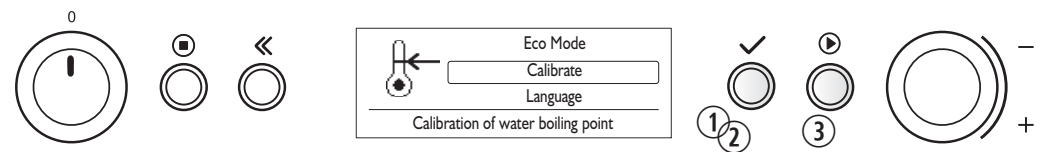
1. **TURN THE ADJUST KNOB** until Eco Mode is displayed.
2. **PRESS THE OK BUTTON**
3. **TURN THE ADJUST KNOB** to turn the ECO setting ON or OFF.
4. **PRESS THE OK BUTTON** again to confirm the change.

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



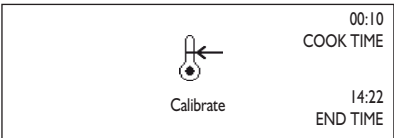
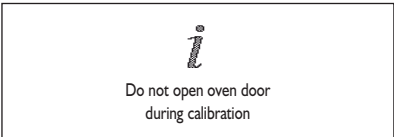
# Calibrate



- 1. **PRESS THE OK BUTTON.** It is important that you do not open the door until the entire process is complete.
- 2. **PRESS THE OK BUTTON.**
- 3. **PRESS THE START BUTTON.**

**BEFORE USING THIS FUNCTION,**  
**ENSURE** the water container is filled with fresh tap water.

**CALIBRATION**  
**THE BOILING TEMPERATURE OF WATER** is air pressure dependent. It boils easier at high altitudes than at sea level.  
**DURING THE CALIBRATION** the appliance is automatically configured to the current pressure ratios at the present location. This may cause more steam than usual - It is normal.

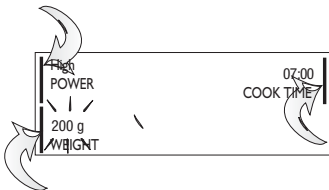


**AFTER CALIBRATION**  
**LET THE OVEN COOL OFF** and wipe dry the damp parts.  
**RECALIBRATION**  
**USUALLY** the calibration is carried out once and should be enough if the oven is permanently installed in a house.  
**HOWEVER,** if you have installed your appliance in a mobile home or similar, moved to another town or in any other way altered the altitude where it is installed, it must be recalibrated before use.

## During cooking

**ONCE THE COOKING PROCESS HAS BEEN STARTED:**  
The time can easily be increased in 1 minute steps by pressing the Start button. Each press increases the time.  
**BY TURNING THE ADJUST KNOB,** 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 flashes). 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.



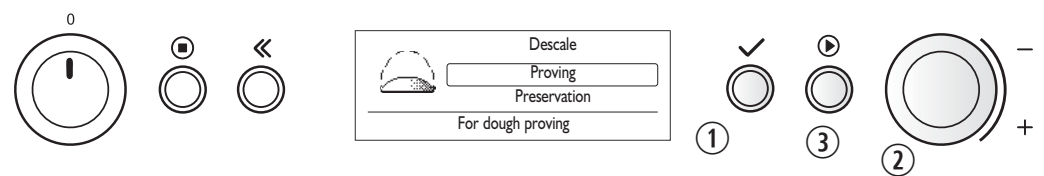
# Specials



- 1. **TURN THE MULTIFUNCTION KNOB** until Specials is shown.
- 2. **TURN THE ADJUST KNOB** to choose one of the special functions. Follow instructions in the separate function chapter (example; Dough proving).

SPECIAL FUNCTIONS	
FUNCTION	SUGGESTED USE
DOUGH PROVING	<b>USE TO PROVE</b> the dough inside the oven at a constant temperature of 40°C
STEAM CLEANING	<b>USE TO RINSE</b> the oven.
DESCALE	<b>USE TO DESCAL</b> the boiler.
DRAIN	<b>MANUAL DRAINING</b> of the boiler
DISINFECTION	<b>FOR DISINFECTION</b> of baby bottles or jars
YOGHURT	<b>FOR MAKING OF YOGHURT</b>
PRESERVATION	<b>FOR PRESERVATION</b> of food such as fruit and vegetables

## Dough proving



- 1. **PRESS THE OK BUTTON.**
- 2. **TURN THE ADJUST KNOB** to set the time.
- 3. **PRESS THE START BUTTON**

**THE PROVING FUNCTION** is used to let dough prove. Much faster than at room temperature.

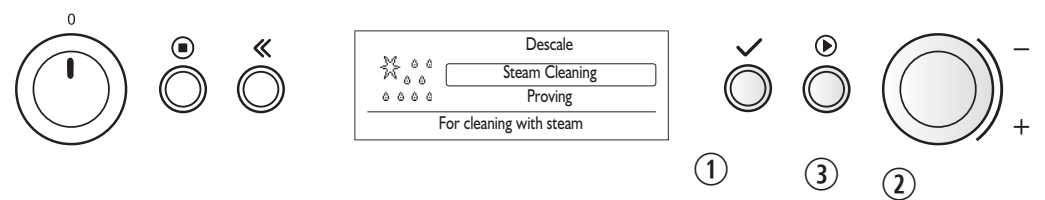
40°C		00:20
TEMPERATURE		COOK TIME
	Proving	
		13:35
		END TIME

### PROVING

**PLACE BOWL** with dough on Drip tray on shelf level 1 or 2. Cover with baking cloth.

**SHORTEN THE PROVING TIME** by a 1/3 compared to a traditional recipe.  
**SHORTENING THE PROVING TIMES** is recommended because the ambient temperature is more optimal inside than outside the oven I.E. room temperature. Therefore it is necessary to stop the proving prematurely. Else it will continue and prove too much.

# Steam cleaning



- 1. PRESS THE OK /SELECT BUTTON.
- 2. FOLLOW the on screen instructions.
- 3. PRESS THE START BUTTON.

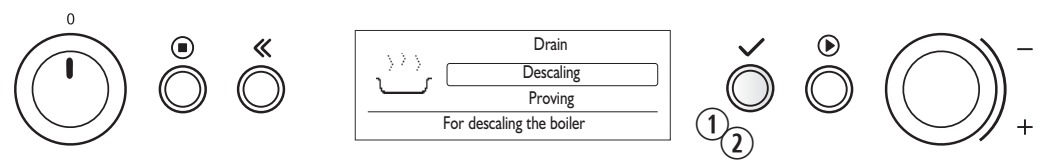


THE STEAM CLEANING FUNCTION is used to soften hard soiled particles and facilitate easier cleaning.

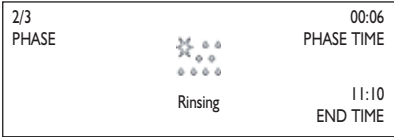
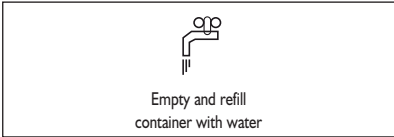
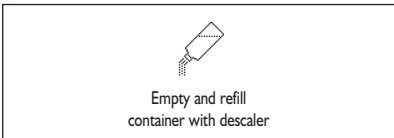
USE IT REGULARLY to avoid build up of salt deposits and other acid foods that can affect steel. Rust may develop if not kept clean.

WIPE OVEN DRY after cleaning.

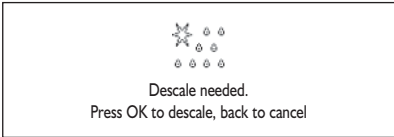
# Descaling



- 1. **PRESS THE OK BUTTON.** (Oven now prepares for descaling)
- 2. **PRESS THE OK BUTTON** after placing the water container with descaler in its place. Follow on screen guides. Do not interrupt the process until it has finished.

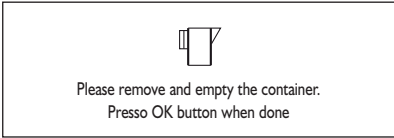


**THE APPLIANCE HAS A SYSTEM** that indicates when oven descaling is necessary. Carry out descaling when the message "Descale needed" appears on the display. Before carrying out descaling, make sure you have enough descaling liquid available. We recommend that you use "Wpro active'clean" descaler suitable for coffee / espresso machines and kettles.



**DESCALING LASTS** about 1/2 hour, during which no cooking function can be activated. A message ("Please remove...") indicates the end of the operation.

**AFTER EMPTYING** the water container, no residue should be present in the system, the appliance is properly descaled and safe to use.

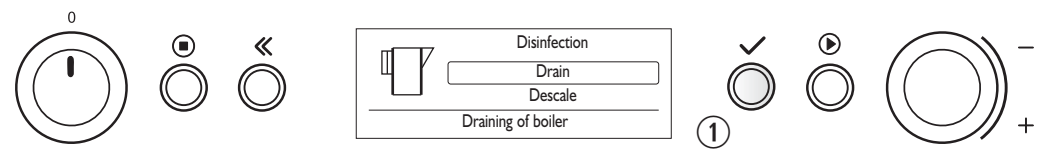


**NOTE: ONCE STARTED,** the descaling procedure must always be completed.

## DESCALER AMOUNT

**Mix 1** liter of water with all of the content in one full bottle (250 ml) "Wpro active'clean" descaler. If "Wpro active'clean" descaler is unavailable, use only white vinegar.

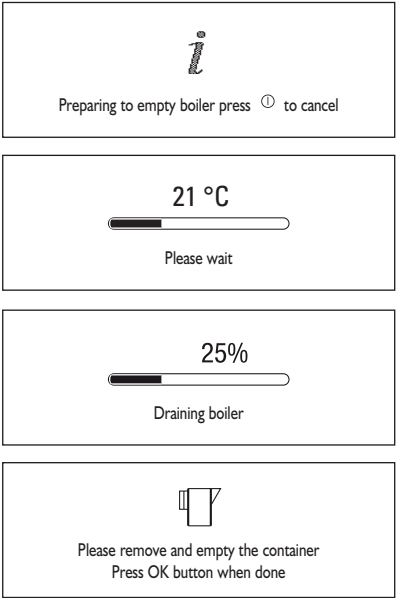
# Drain



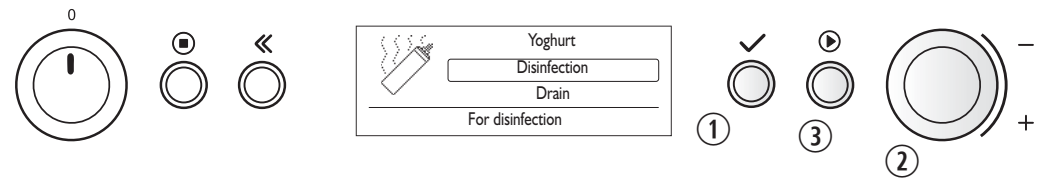
## I. PRESS THE OK BUTTON.

**MANUAL DRAINING** of the boiler can be performed to ensure no residual water is left behind during some period.

**IF TEMPERATURE** in the boiler is too high, the oven will not start the draining procedure until the temperature has chilled to under 60°C. Once it has chilled enough it will start automatically.



# Disinfection



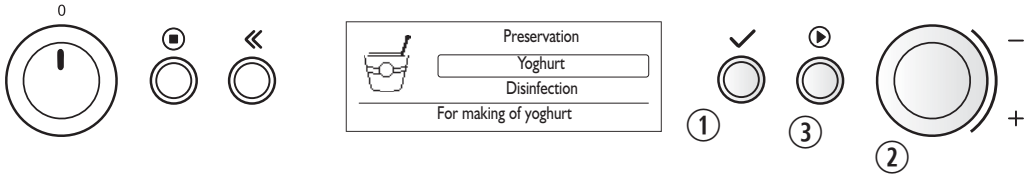
- I. PRESS THE OK BUTTON.
- 2. TURN THE ADJUST KNOB to set the time.
- 3. PRESS THE START BUTTON

**FOR DISINFECTION** of baby bottles and other items such as jars for preservation.  
**ENSURE** the items you intend to disinfect are heat-resistant and able to withstand 100°C .  
**PLACE THE BAKING & DRIP TRAY OR WIRE SHELF ON LEVEL 1.** Place the items on it, well spaced from each other to allow steam to reach all parts.  
**ALL ITEMS** shall be dismantled to their smallest individual parts to allow the steam to reach all sides.  
**DRY ALL PARTS THOROUGHLY** before reassembling them.

### NOTE:

**A MINIMUM TIME OF 20 MINUTES** is needed for proper results and equals default factory setting. Less time is not possible to set.  
**MAX. TIME** is 1 ½ hour.

# Yoghurt



**1. PRESS THE OK BUTTON.**

**2. TURN THE ADJUST KNOB** to set the time.

**3. PRESS THE START BUTTON**

**FOR MAKING OF YOGHURT.** If you use unpasteurized milk you will have to heat it up to 90°C and leave it to cool to below 49°C

(don't allow it to go below 32°C. 43°C is optimal). Otherwise the yoghurt won't set.

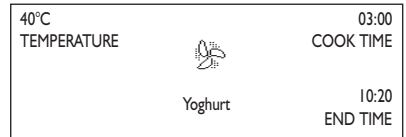
**ADD ABOUT 100 G** room tempered existing yoghurt with live culture, to 1 liter of full cream milk. (Milk and yoghurt should have the same percentage fat content).

**PUT THE MIX** in (6-7) portion sized glass dishes. Cover each one tightly with a lid or heat resistant cling film. Special yoghurt jars may also be used.

**PLACE THE DISHES** on the wire shelf in the oven.

**SET THE TIME** to 5 hours. (Temperature is factory set at 40°C).

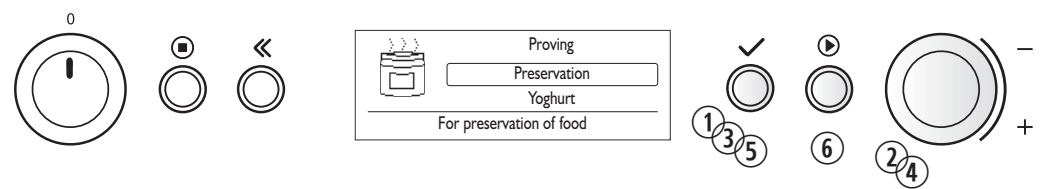
**ALLOW THE YOGHURT TO COOL** and then place in refrigerator for several hours before serving. It will keep for 1-2 weeks. You can use some of it (about 100 g) as starter if you are going to make another batch within 5-7 days.



**NOTE:** It is very important that all utensils and jars are very clean when making yoghurt not to introduce unwanted bacteria cultures by mistake. We recommend you use the "DISINFECTION" function to sterilize the containers etc. before use.



Preservation



- 1. PRESS THE OK BUTTON.
- 2. TURN THE ADJUST KNOB to select which setting to edit.
- 3. PRESS THE OK BUTTON to confirm.
- 4. TURN THE ADJUST KNOB to change the setting.
- 5. PRESS THE OK BUTTON to confirm. (Repeat step 2 & 5 if needed).
- 6. PRESS THE START BUTTON.



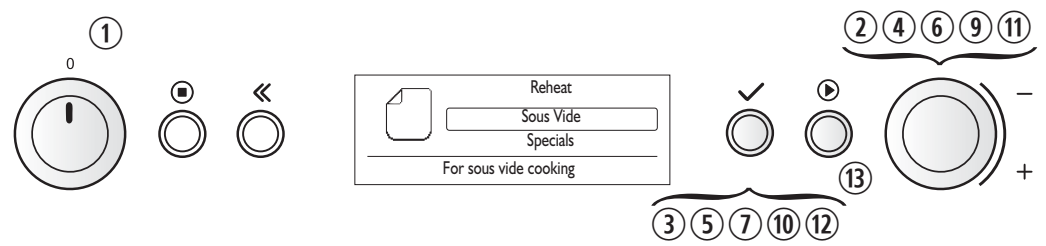
FOR PRESERVATION of fruits and vegetables.

PLACE THE WIRE SHELF ON LEVEL 2 and The Drip tray beneath it. Put the prepared jars on the Wire shelf. If the jars are too high, place them directly on the bottom of the Drip tray on level 1.

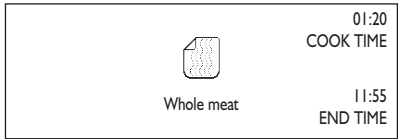
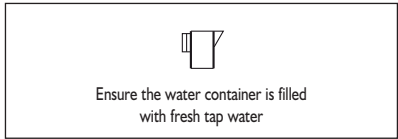
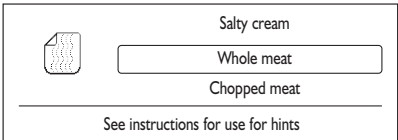
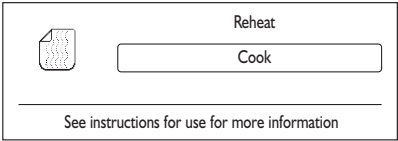
USE ONLY FRUIT and vegetables of good quality. Jars can be cleaned with the disinfection function. Open the door after the preserving time has ended but let the jars remain in the oven until they have reached room temperature

PRESERVATION			
FOOD	AMOUNT	TIME	HINTS
VEGETABLES	1 Liter Jar	40-120 Min	PRE-COOK VEGETABLES and fill the jars as described for the fruit. Pour over brine.
	½ Liter Jar	25-105 Min	
FRUIT	1 Liter Jar	30-50 Min	RIPE FRUIT does not need to be pre-cooked. Hard fruit needs some pre-cooking. FILL THE JARS but leave about 2 cm unfilled from top. Pour syrup over the fruit.
	½ Liter Jar	15-35 Min	

# Sous Vide

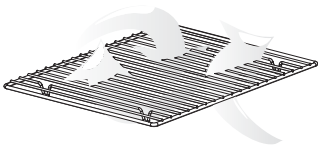


- 1. **TURN THE MULTIFUNCTION KNOB**
- 2. **TURN THE ADJUST KNOB** until "Sous vide" is shown.
- 3. **TURN THE ADJUST KNOB** to choose one of the Sous vide functions.
- 4. **PRESS THE OK BUTTON** to confirm.
- 5. **TURN THE ADJUST KNOB** to select food.
- 6. **PRESS THE OK BUTTON** to confirm.



- 7. **FOLLOW** the on screen instructions concerning water container and other accessories.
- 8. **TURN THE ADJUST KNOB** to select which setting to edit.
- 9. **PRESS THE OK BUTTON** to confirm.
- 10. **TURN THE ADJUST KNOB** to change the setting.
- 11. **PRESS THE OK BUTTON** to confirm. (Repeat step 9 & 12 if needed).
- 12. **PRESS THE START BUTTON**

**ALWAYS USE THE WIRE SHELF** to put food on to allow the air to circulate properly around the food.



# Reheat

USE THIS FUNCTION TO cook items listed in the table below.

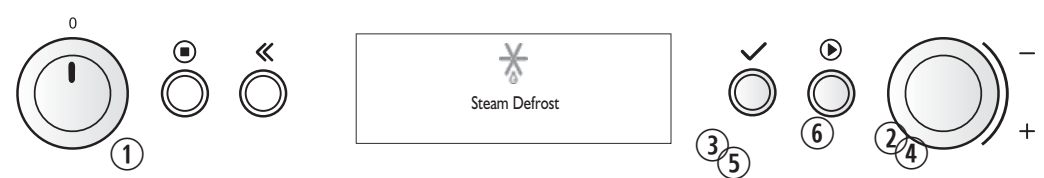
FOOD	COOK TIME	ACCESSORIES
FROZEN	01 Min - 4 Hours	WIRE SHELF on level 3
REFRIGERATED	01 Min - 4 Hours	

# Cook

USE THIS FUNCTION TO cook items listed in the table below.

FOOD	COOK TIME	ACCESSORIES
WHOLE MEAT	1 H 20 Min - 4 Hours	WIRE SHELF on level 3
CHOPPED MEAT	45 Min - 4 Hours	
POULTRY	45 Min - 4 Hours	
FISH	40 Min - 4 Hours	
MOLLUSC	30 Min - 4 Hours	
SHELLFISH	28 Min - 4 Hours	
VEGETABLES	35 Min - 4 Hours	
FRUIT	25 Min - 4 Hours	
SWEET CREAM	35 Min - 4 Hours	
SALTY CREAM	30 Min - 4 Hours	

# Steam Defrost



1. **TURN THE MULTIFUNCTION KNOB** until Steam defrost is displayed.
2. **TURN THE ADJUST KNOB** to select which setting to edit.
3. **PRESS THE OK BUTTON** to confirm.
4. **TURN THE ADJUST KNOB** to change the setting.
5. **PRESS THE OK BUTTON** to confirm. (Repeat step 2 & 4 if needed).
6. **PRESS THE START BUTTON.**



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

**WHEN DEFROSTING** it is better to under-thaw 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.

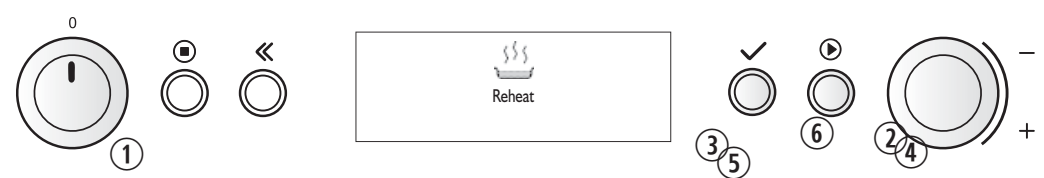
**PLACE BREAD** with wrapping on to avoid it becoming soggy.

**PLACE THE FOODS SUCH AS MEAT & FISH** without package / wrappings, into the steam tray on level 3. Place the Drip tray beneath on level 1 to collect the thawing water.

**PLEASE TURN THE FOOD HALFWAY THRU DEFROSTING, REARRANGE AND SEPARATE ALREADY THAWED PIECES.**

FOOD		WEIGHT	DEFROST TIME	STANDING TIME	TEMPERATURE
MEAT	MINCED	500 G	25-30 Min	30-35 Min	60° C
	SLICED			20-25 Min	
	BRATWURST	450 G	10-15 Min	10-15 Min	
POULTRY	WHOLE	1000 G	60-70 Min	40-50 Min	
	FILLETS	500 G	25-30 Min	20-25 Min	
	LEGS		30-35 Min	25-30 Min	
FISH	WHOLE	600 G	30-40 Min	25-30 Min	
	FILLETS	300 G	10-15 Min	10-15 Min	
	BLOCK	400 G	20-25 Min	20-25 Min	
VEGETABLES	BLOCK	300 G	25-30 Min	20-25 Min	
	PIECES	400 G	10-15 Min	5-10 Min	
BREAD	LOAF	500 G	15-20 Min	25-30 Min	
	SLICES	250 G	8-12 Min	5-10 Min	
	ROLLS & BUNS		10-12 Min	5-10 Min	
	CAKE	400 G	8-10 Min	15-20 Min	
FRUIT	MIXED	400 G	10-15 Min	5-10 Min	
	BERRIES	250 G	5-8 Min	3-5 Min	

# Reheat



1. TURN THE MULTIFUNCTION KNOB until Reheating is displayed.
2. TURN THE ADJUST KNOB to select which setting to edit.
3. PRESS THE OK BUTTON to confirm.
4. TURN THE ADJUST KNOB to change the setting.
5. PRESS THE OK BUTTON to confirm. (Repeat step 2 & 4 if needed).
6. PRESS THE START BUTTON.



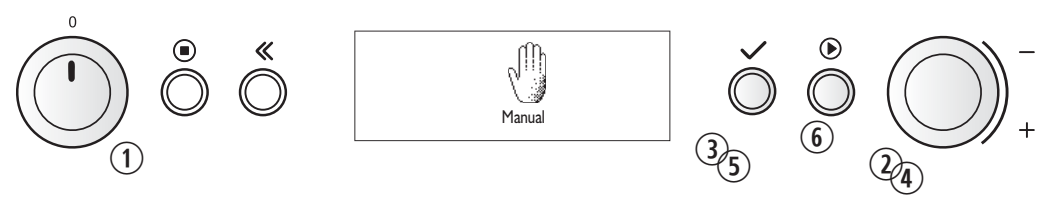
USE THIS FUNCTION when reheating 1 - 2 portions of chilled or room tempered food.

**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 tray and the thinner or less dense food in the middle.  
**SOME MINUTES STANDING TIME ALWAYS IMPROVES** the result.  
**ALWAYS COVER FOOD** when using this function.

CHILLED FOOD	SERVINGS	REHEAT TIME	TEMPERATURE	HINTS
DINNER PLATE	1-2	18-25 Min	100° C	<b>PLACE THE FOOD COVERED</b> with lid or heat resistant plastic wrap, into the steam tray on level 3. <b>PLACE THE DRIP TRAY</b> beneath to collect the water.
SOUP		20-25 Min		
VEGETABLES		20-25 Min		
RICE & PASTA		15-20 Min		
POTATOES IN PIECES		20-25 Min		
MEAT IN SLICES		15-20 Min		
MEAT IN SAUCE		25-30 Min		
FISH FILLETS		10-15 Min		

# Manual

To use a MANUAL FUNCTION follow these instructions.

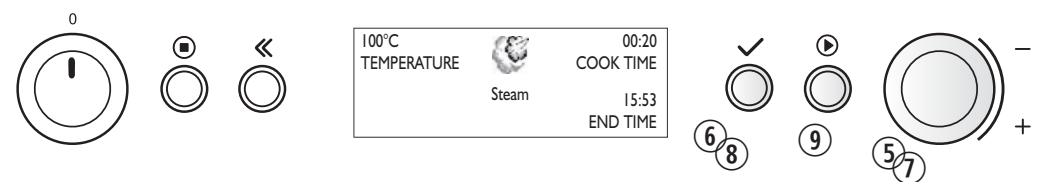


- 1. **TURN THE MULTIFUNCTION KNOB** until Manual is displayed.
- 2. **TURN THE ADJUST KNOB** to select which setting to edit.
- 3. **PRESS THE OK BUTTON** to confirm.
- 4. **USE THE UP / DOWN BUTTONS** to choose one of the Manual functions. Follow instructions in the separate function chapter.

MANUAL FUNCTIONS	
FUNCTION	SUGGESTED USE
STEAM	For COOKING with steam
FORCED AIR + STEAM	To COOK poultry, roasts, meat and baked fish
FORCED AIR	To COOK pastry, cakes and pies

# Steam

USE THIS FUNCTION FOR such food as vegetables, fish, juicing fruit and blanching.



**DECIDE** if you are going to cook with or without Food Probe and follow the proper procedure below.

**IF NO PROBE IS USED:**

**OPEN THE DOOR**, insert food.

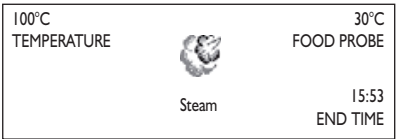
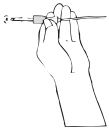
- 5. **TURN THE ADJUST KNOB** to choose the setting you want to change.
- 6. **PRESS THE OK / SELECT BUTTON** to confirm.
- 7. **TURN THE ADJUST KNOB** to change the setting.
- 8. **PRESS THE OK / SELECT BUTTON** to confirm.  
(Repeat step 7 - 10 if needed).
- 9. **PRESS THE START BUTTON.**



**IF PROBE IS USED:**


**OPEN THE DOOR**, insert food (Probe correctly placed in food) and connect the Probe plug to the oven wall socket.

- 5. **TURN THE ADJUST KNOB** to choose the setting you want to change.
- 6. **PRESS THE OK / SELECT BUTTON** to confirm.
- 7. **TURN THE ADJUST KNOB** to change the setting.
- 8. **PRESS THE OK / SELECT BUTTON** to confirm.  
(Repeat step 7 - 10 if needed).
- 9. **PRESS THE START BUTTON.**



**ENSURE** the oven has cooled below 100°C before using this function. Open the door and let cool down.

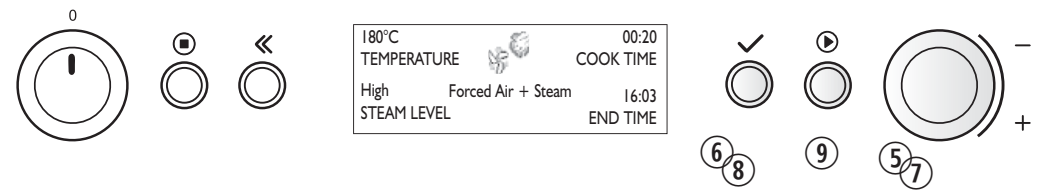
# Steam

FOOD		TEMP °C	TIME	ACCESSORIES	HINTS
RED BEATS	SMALL	100 °C	50-60 Min	STEAM TRAY on level 3 Drip tray on level 1	
RED CABBAGE	SLICED		30-35 Min		
WHITE CABBAGE			25-30 Min		
WHITE BEANS	SOAKED		75-90 Min	DRIP TRAY on level 3	
FISH TERRINE		75-80 °C	60-90 Min	STEAM TRAY on level 3	COVER WITH LID or heat resistant plastic wrap
			72 °C 		
BAKED EGGS		90 °C	20-25 Min	DRIP TRAY on level 3	
GNOCCHI		90-100 °C	10-15 Min	STEAM TRAY on level 3 Drip tray on level 1	
ALWAYS PLACE the food without packaging / wrapping in oven unless else is stated.			COOKING TIMES are based on room tempered oven.		



# Forced air + steam

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

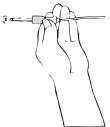
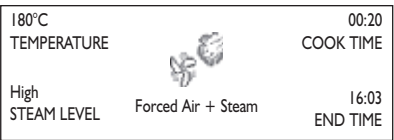


DECIDE if you are going to cook with or without Food Probe and follow the proper procedure below.

IF NO PROBE IS USED:

OPEN THE DOOR, insert food.

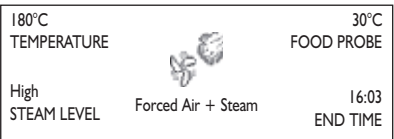
- 5. TURN THE ADJUST KNOB to choose the setting you want to change.
- 6. PRESS THE OK / SELECT BUTTON to confirm.
- 7. TURN THE ADJUST KNOB to change the setting.
- 8. PRESS THE OK / SELECT BUTTON to confirm.  
(Repeat step 7 - 10 if needed).
- 9. PRESS THE START BUTTON.



IF PROBE IS USED:

OPEN THE DOOR, insert food (Probe correctly placed in food) and connect the Probe plug to the oven wall socket.

- 5. TURN THE ADJUST KNOB to choose the setting you want to change.
- 6. PRESS THE OK / SELECT BUTTON to confirm.
- 7. TURN THE ADJUST KNOB to change the setting.
- 8. PRESS THE OK / SELECT BUTTON to confirm.  
(Repeat step 7 - 10 if needed).
- 9. PRESS THE START BUTTON.

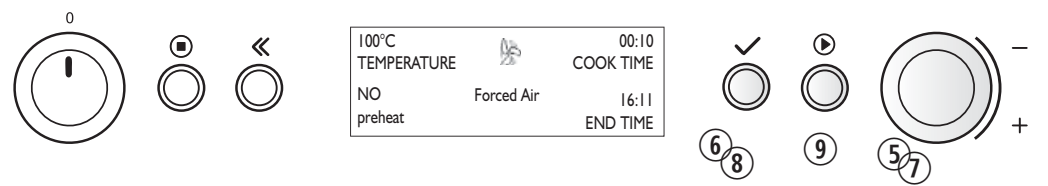


FOOD	STEAM LEVEL	TEMP °C	TIME	ACCESSORIES	HINTS
RIBS	Low	160-170 °C	80-90 Min	WIRE SHELF on level 2 DRIP TRAY ON LEVEL 1	START with bone side up and turn after 30 minutes
TURKEY BREAST, BONELESS 1-1½ KG	MEDIUM	200-210 °C	50-60 Min 72 °C		CENTER TEMPERATURE should reach 72 °C
FISH GRATIN	Low	190-200 °C	15-25 Min	WIRE SHELF on level 2	
VEGETABLE GRATIN	MEDIUM - HIGH	200-210 °C	20-30 Min		
COURSE BREAD	Low - MEDIUM	180-190 °C	35-40 Min	BAKING TRAY on level 2	

COOKING TIMES are based on preheated oven. (Use Forced Air when preheating).

# Forced air

USE THIS FUNCTION TO cook meringues, pastry, sponge cakes, soufflés, poultry and roast meats.



DECIDE if you are going to cook with or without Food Probe and follow the proper procedure below.

## IF NO PROBE IS USED:

OPEN THE DOOR, insert food

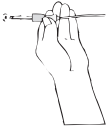
- TURN THE ADJUST KNOB to choose the setting you want to change.
- PRESS THE OK / SELECT BUTTON to confirm.
- TURN THE ADJUST KNOB to change the setting.
- PRESS THE OK / SELECT BUTTON to confirm.  
(Repeat step 7 - 10 if needed).
- PRESS THE START BUTTON.



## IF PROBE IS USED:

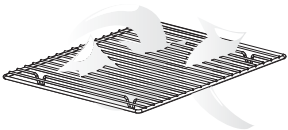
OPEN THE DOOR, insert food (Probe correctly placed in food) and connect the Probe plug to the oven wall socket.

- TURN THE ADJUST KNOB to choose the setting you want to change.
- PRESS THE OK / SELECT BUTTON to confirm.
- TURN THE ADJUST KNOB to change the setting.
- PRESS THE OK / SELECT BUTTON to confirm.  
(Repeat step 7 - 10 if needed).
- PRESS THE START BUTTON.





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

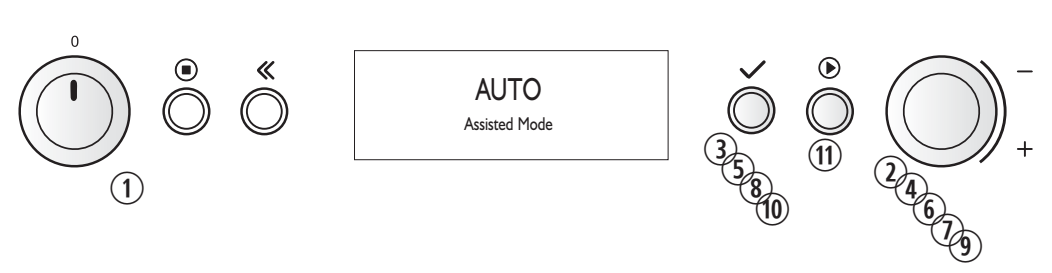
USE THE DRIP TRAY when baking small items like cookies or rolls.



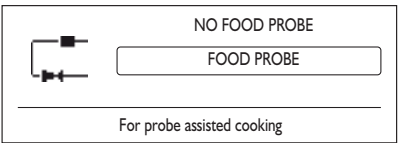
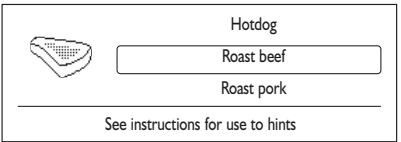
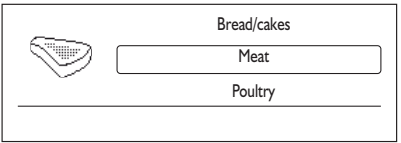
# Forced air

FOOD	TEMP °C	TIME	ACCESSORIES	HINTS
SWISS ROLL	230 °C	7-8 Min	BAKING TRAY on level 2	
COOKIES	165-175 °C	12-15 Min		
PETIT CHOUX	190-200 °C	25-30 Min		ENSURE the oven is dry
BISCUIT CAKE	160 °C	35-40 Min	WIRE SHELF on level 2	
QUICHE	180-190 °C			
PUFF PASTRY		15-20 Min	BAKING TRAY on level 2	
FROZEN CHICKEN WINGS (TO BE REHEATED)	190-200 °C	15-18 Min		COVER the tray with baking paper
WHOLE CHICKEN (ROAST)	200 °C	50-60 Min	WIRE SHELF on level 2 Baking & Drip tray on level 1	SEASON and place with breast side up. Ensure the meat is well done by pricking with a tooth pick in the thickest parts. The meat juice should be non-colored.
		85°C 		
ROAST BEEF	140-150°C	40-60 Min		SEASON the roast and insert meat thermometer if desired. Place roast on wire shelf
		55°C 		
COOKING TIMES are based on preheated oven				

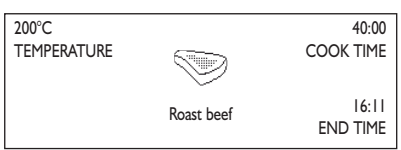
# Assisted Mode



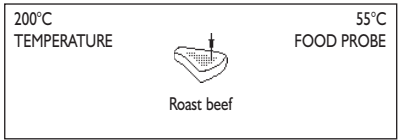
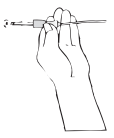
- 1. **TURN THE MULTIFUNCTION KNOB** until "Assisted Mode" is shown.
- 2. **TURN THE ADJUST KNOB** to select the foodclass.
- 3. **PRESS THE OK / SELECT BUTTON** to confirm.
- 4. **TURN THE ADJUST KNOB** to select the food.
- 5. **PRESS THE OK / SELECT BUTTON** to confirm.
- 6. **TURN THE ADJUST KNOB** to select "Food Probe" or "No Food Probe" cooking.



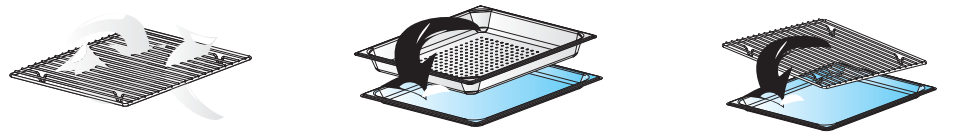
- IF NO PROBE IS USED:**
- OPEN THE DOOR,** insert food
- 7. **TURN THE ADJUST KNOB** to choose the setting you want to change.
  - 8. **PRESS THE OK / SELECT BUTTON** to confirm.
  - 9. **TURN THE ADJUST KNOB** to change the setting.
  - 10. **PRESS THE OK / SELECT BUTTON** to confirm.  
(Repeat step 7 - 10 if needed).
  - 11. **PRESS THE START BUTTON**



- IF PROBE IS USED:**
- OPEN THE DOOR,** insert food (Probe correctly placed in food) and connect the Probe plugg to the oven wall socket.
- 7. **TURN THE ADJUST KNOB** to choose the setting you want to change
  - 8. **PRESS THE OK / SELECT BUTTON** to confirm.
  - 9. **TURN THE ADJUST KNOB** to change the setting.
  - 10. **PRESS THE OK /SELECT BUTTON** to confirm.  
(Repeat step 7 - 10 if needed).
  - 11. **PRESS THE START BUTTON**



**ALWAYS USE THE WIRE SHELF** to put food on to allow the air to circulate properly around the food.  
**PLACE THE DRIP TRAY** beneath the Wire shelf or Steam tray to collect any dripping water, fat and juices.



# Maintenance & Cleaning

## GENERAL

**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 washcloths, 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 shelves, the shelf support and wipe the interior of the oven clean. Don't forget the cavity ceiling (which is easily overlooked).

**REMOVE, EMPTY AND DRY** the water container after each use.

**SALTS ARE ABRASIVE** and if deposited in the cooking compartment, rust could develop in places. Acid sauces like ketchup, mustard or salted foods e.g. cured roasts, contain chloride and acids. These affect steel surfaces. It's a good idea to clean the cooled down oven cavity after each use.

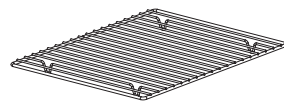
**RUN THE STEAM CLEANING FUNCTION** regularly to aid and ease the cleaning.

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

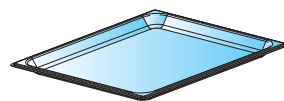
**DO NOT ALLOW GREASE** or food particles to build up around the door and door seal. Failure to keep the seal clean may result in damage on the fronts or adjacent units, due to the door not closing properly during operation.

## DISHWASHER SAFE

### WIRE SHELF



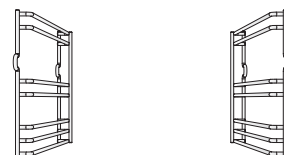
### BAKING & DRIP TRAY



### STEAM TRAY



### SHELF SUPPORTS

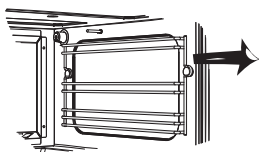


## Maintenance & Cleaning

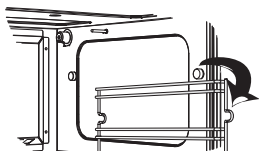
### REMOVING THE SHELF SUPPORTS

#### **PULL / SLIDE THE SHELF**

**SUPPORT** forward to unhook them. Clean the Shelf supports and cavity walls.



**REFIT THEM** by sliding them back on the cavity wall hooks.



### DISHWASHER UNSAFE

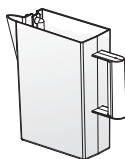
#### **WATER PIPE**

**REMOVE THE WATER PIPE** from the water container for easy cleaning. Please note that the pipe is not dishwasher safe.



#### **WATER CONTAINER**

**THE WATER CONTAINER** is not dishwasher safe. Use a sponge with a mild detergent.



#### **SEALS & RINGS**

**THESE ITEMS** belonging to the light bulb assembly is not dishwasher safe.

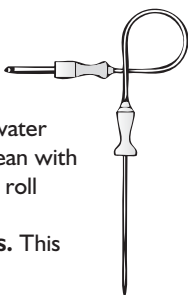
#### **FOOD PROBE**

**THE FOOD PROBE** is not dishwasher safe.

The Probe should be cleaned in mild, detergent water.

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

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



### REPLACING THE OVEN LIGHT BULB

#### **! WARNING**

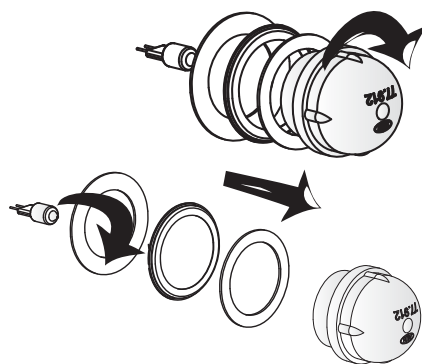
#### **DANGER OF ELECTRICAL SHOCK**

#### **BEFORE REPLACING THE BULB, ENSURE:**

- The appliance is switched off.
- The appliance mains cord is disconnected
- The fuses is removed from the fuse box or are switched off.

- Place a cloth on the cavity bottom to protect the light bulb & glass cover.

**1. TURN THE GLASS CAP** anticlockwise to unscrew.



**2. REMOVE** the seals and metal ring and clean the glass cap.

**3. REPLACE** the old bulb with a 10 W, 12 V, G4, heat-resistant (oven) halogen bulb.

**4. REFIT THE RING** and seals to the glass cap.

**5. REFIT THE ASSEMBLY** by screwing it on clockwise.

# Data for test heating performance

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	BAKING & DRIP TRAY
8.4.2	18 - 20 min	170 °C	Yes	BAKING & DRIP TRAY
8.5.1	33 - 35 min	160 °C	No	WIRE SHELF
8.5.2	65 - 70 min	160-170 °C	Yes	WIRE SHELF

# Technical specification

SUPPLY VOLTAGE	230 V/50 Hz
RATED POWER INPUT	1450 W
FUSE	10 A
FORCED AIR	1400 W
OUTER DIMENSIONS (HxWxD)	455 x 595 x 517
INNER DIMENSIONS (HxWxD)	236 x 372 x 360

# Introduction to "Chef Touch"

## THE METHOD

The "*Chef Touch*" represents a cooking system for foods that undergo preliminary vacuum packing. To achieve such packing, specific bags are used made of plastic material resistant to certain heat treatments.

Once cooked, the food can be immediately consumed and can undergo rapid temperature drop before being stored at refrigeration or freezing temperature.

The food is served after removing it from the wrapping used during cooking and in the event of its undergoing storage treatment (refrigeration or freezing) it can be subsequently heated to service temperature.

The products cooked using *Chef Touch* have better organoleptic and nutritional qualities than those cooked using traditional methods.

Thanks to this method in fact, the loss of nutritional elements, juices and volatile aromas is greatly reduced.

Vacuum packing allows the food to cook without direct contact with the air or the surrounding steam, thus reducing or eliminating completely:

- The evaporation of volatile aromatic substances,
- The loss of humidity during cooking, which causes a loss of nutritional elements
- The formation of oxidised components

*Chef Touch* is suitable for various types of food preparation especially for enhancing a number of meat, fish and also vegetable dishes.

## MICRO-ORGANISMS AND FOOD

Food normally contains various kinds of micro-organisms.

Some of them can be considered "useful", contribute to the preparation of the foods themselves and do not represent any risk for consumers or for product storage.

For example, charcuterie, cheeses and wine owe their identity above all to the action of bacteria which have improved and transformed the "structure" in the successive "ageing" stages.

In nature, there are other species of micro-organisms called "pathogens" which are detrimental for the human health.

Such micro-organisms can also be present in the food we consume and can come into contact with food from the surrounding environment, from contamination by human beings or from the raw materials themselves.

Vacuum product packaging, a key factor of the *Chef Touch*, reduces the level of oxygen in contact with food and thus allows inhibiting the growth of different microbial forms; at the same time, it creates the ideal environment for the growth of other micro-organisms called "anaerobic" able to live and proliferate in the absence of oxygen.

Such species can also be pathogens and therefore harmful for human health. Among the best known anaerobic pathogens is Clostridium Botulinum, able to live without oxygen and produce a highly toxic toxin if the product is not stored properly (storage times and temperatures different to those suggested).

Vacuum packaging does not eliminate micro-organisms entirely and cannot therefore be used in itself as a room temperature storage method.

In order to cook thanks to *Chef Touch*, it will thus be necessary to respect standard hygienic procedures and follow the instructions shown in the operator's manual relating to the following aspects:

- Use of fresh raw materials and ingredients;
- Use of the "**KitchenAid vacuum machine appliance**" and specific cooking packs;
- Compliance with minimum cooking times indicated by "**KitchenAid steam oven**" and IFU tables;
- Immediate consumption of food or rapid temperature reduction by means of "**KitchenAid blast chiller**"
- Compliance with storage times and temperatures indicated in operating instructions.



# How to apply the "Chef Touch" method

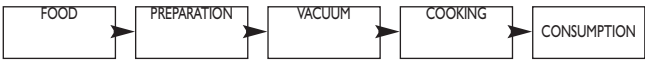
The diagram below summarises the 3 different *Chef Touch* operating modes applicable :

- KitchenAid vacuum chamber,
- KitchenAid blast chiller,
- KitchenAid steam oven.

The "*Chef Touch*" has different types of use, in line with the normal habits of food consumers

## A) Immediate consumption

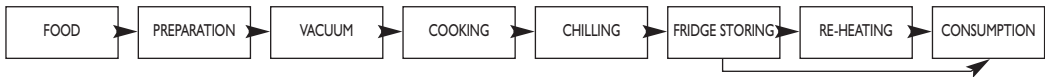
Suggested for any "*Chef Touch*" food preparation and representing the very best way to exploit this cooking method. It involves preparing the bag, cooking and consuming, without any further food storage. Ideal when using the "*Chef Touch*" to prepare a lunch or dinner during the course of the same day.



## B) Short-period storage (max 48 hours)

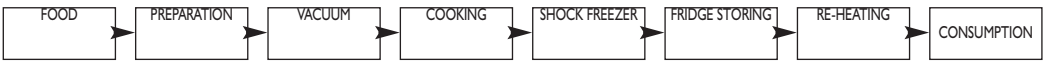
Suggested for those foods to be consumed after cooling them or for heating dishes prepared the day before. The blast chiller quickly reduces the temperature of the food.

It involves preparing the bag, cooking, blast chilling to refrigeration temperature and storage in a refrigerator (+4°C) for maximum 48 hours before eating.



## C) Prolonged storage

Suggested for those who like preparing dishes beforehand and eating them heated up some time after. This method can be used with all the types of foods suggested for "*Chef Touch*". It involves preparing the bag, cooking, blast chilling to freezing temperature and storage in the freezer (-18°C).



## Raw materials and ingredients

In order to ensure that a top-quality product is obtained, always follow the instructions below:

- Only select top-quality products
- Select always fresh product, not previously frozen or deep-frozen products as the end quality of the product would suffer considerably

## PRODUCT PREPARATION:

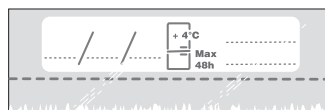
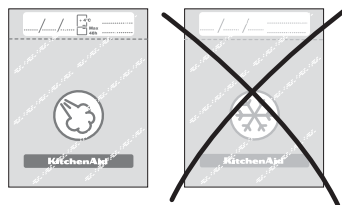
During the preparation of dishes, always comply with basic food hygiene rules:

- Always wash your hands before handling food and repeat the operation during its preparation.
- Make sure all kitchen surfaces, implements and containers have been carefully cleaned and sanitised.
- Keep insects and pets away from the food and the kitchen.
- Always wash all vegetables before cooking.
- We recommend to always use clean surfaces and/or equipment to prepare products of different kinds and wash and sanitise them between one use and another (e.g. do not use the same chopping board to cut meat and vegetables).
- We recommend to always work food quickly and not remain it at room temperature for too long during preparation.

## The cooking bags

To use the "*Chef Touch*", the KitchenAid red coloured bags must be used.

Before starting the bag filling operation, it is best to indicate in the spaces provided on the bag the date of preparation and type of product in indelible ink.



## Preparing bags

### USING KITCHENAID VACUUM BAGS

1. Open the drawer fully (until it clicks).
2. Switch the machine on using the blue switch on the front right hand side.
3. Select the size of KitchenAid bag best suited to the dimensions of the food (15x25 or 20x20).
4. Open the lid, making sure the vacuum chamber is dry. When placing food in the bag, take care not to get the bag dirty or wet next to the opening, as this could result in an ineffective seal.
5. Position the support grille in the machine compartment as shown, with the bag in the centre of the grille, again as shown in the figure; if necessary, angle the grille so that it slopes slightly, as this will prevent any food spillage during the vacuum cycle. For large items of food, it may be necessary to remove the grille in order to gain additional space inside the vacuum chamber.
6. Line up the dotted line on the bag with the sealing bar. Make sure the edges are positioned on the bar without any wrinkles or folds.
7. Close the lid and hold it down while at the same time selecting the desired bag cycle. Keep the lid pressed down for a few moments. In this way the lid will remain shut and tight to the seal for the duration of the cycle.

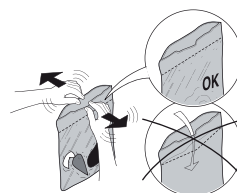
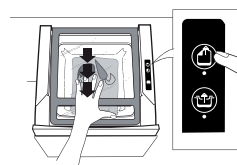
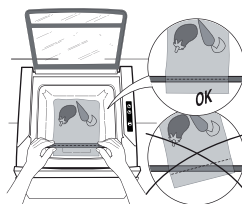
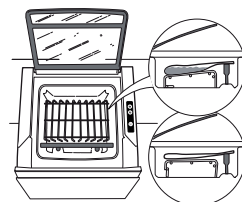
A perfect seal is essential in order to maintain the vacuum conditions in the bag. This can be identified by a clearly visible seal with no sign of any burns.

Always check that the seal is on top of or parallel to the dotted line on the KitchenAid bag.

Moreover, check the effectiveness of the seal: after sealing, it must not be possible to pull the edges of the bag apart. If this is not the case, transfer the food into another bag and repeat the vacuum packing procedure.

**IMPORTANT** For optimum management of bags and food contained in them, write the packing date and contents on the space provided above the seal.

**IMPORTANT** If upon repeating the vacuum packing procedure the problem persists, contact the after-sales service.



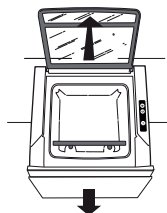
# Machine operation indications

## SWITCHING ON (pulling the drawer out to working position)

**Always pull the drawer out to its full extension so that the glass lid can open fully.**

Switch the machine on using the blue On switch on the front right hand side.

The control panel leds light up and a brief acoustic signal indicates the machine has been switched on. At this point the machine runs a set-up cycle lasting approximately 2 seconds; do not press any buttons until set-up has been completed.




## VACUUM CYCLE FOR BAGS

At the start of each cycle, a brief acoustic signal is emitted.

The cycle automatically proceeds as follows:

- The air extraction phase is indicated by the flashing of the function button. This phase lasts approximately 2 minutes and 30 seconds.
- The heat sealing phase is indicated by the function button led remaining lit. This phase lasts 9 seconds. This is followed by a cooling phase lasting approx. 5 seconds.
- During the subsequent exhaust phase all the led indicators return to their initial state. The exhaust valve remains open for 20 seconds. During this time, no function can be selected.
- Once the vacuum chamber is decompressed, the lid can be opened and the sealed bag removed.
- At the end of the cycle, a brief acoustic signal is emitted, indicating that the machine is ready to perform another cycle.
- The total duration of the cycle is 3 minutes (to reopening of the glass lid)


**IMPORTANT** The cycle can be stopped in advance by pressing the button . In this case, the machine will not proceed with sealing and the chamber will be decompressed. Wait for approximately 20 seconds and the acoustic signal before starting another cycle.

## VACUUM CYCLE FOR KITCHENAID CONTAINERS

At the start of each cycle, a brief acoustic signal is emitted.

The cycle automatically proceeds as follows:

- The vacuum phase is indicated by the function button led flashing. This phase lasts approximately 45 seconds.
- During the subsequent exhaust phase all the led indicators return to their initial state. The exhaust valve remains open for 20 seconds. During this time, no function can be selected.
- Once the vacuum chamber is decompressed, the lid can be opened and the vacuum container removed.
- At the end of the cycle, a brief acoustic signal is emitted, indicating that the machine is ready to perform another cycle. The chamber is decompressed, enabling the container to be removed.
- The total duration of the cycle is 1 minute (to reopening of the glass lid)

**IMPORTANT** The cycle can be stopped in advance by pressing the button . The chamber is decompressed and the glass lid will lift. Wait for approximately 20 seconds and the acoustic signal before starting another cycle.

To ensure the best organoleptic quality of the product and prevent any cooking liquids from escaping, we always recommend not performing the "sous-vide" cooking process on packs which have not successfully completed the vacuum operation.

To prevent any growth of dangerous micro-organisms, the vacuum product must promptly undergo cooking (Utilization procedure A) or be blast chilled and stored (Utilisation procedures B and C).

**Do not store vacuum packed products at room temperature.**

## How to cook in a steam oven

To cook using the "*Chef Touch*", follow the indications shown on the drawing.

- Open the door and position the grid on the 2° level
- Position the packs as in figure (1, 2, 3, 4)
- Close the door
- Select the sous-vide menu
- Set the cooking program (see display illustrations)
- Select the reference category
- Set the cooking time according to the indications on the attached tables
- Start cooking
- After cooking (signalled by an acoustic indicator) take the product out of the oven

An acoustic indicator will indicate any opening of the door before the set minimum cooking time is reached and the following message will be displayed on the screen: "Cooking is not complete, close the door"

The message will remain on the screen every time the minimum cooking cycle has not been completed.

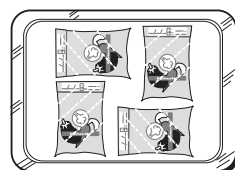
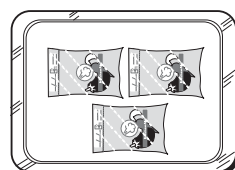
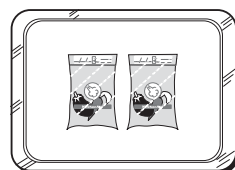
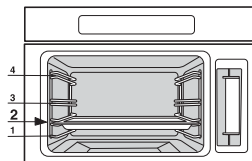
We suggest not eating any food that has not completed minimum cooking treatment as all bacteria may not have been adequately eliminated.

We always recommend to check doneness of food before consume it.

The end of cooking is indicated by an acoustic indicator

The screen will show the message "Cooking completed, consume product or blast chill and store".

The display page on the screen can be switched off by pressing the "Ok" key.



### Once cooked, the product must be eaten or blast chilled.

At the end of cooking, be careful when removing the pack from the oven as this could be very hot. We recommend using always appropriate gloves / pot holders for removing pouch

### PACK BREAKAGE

If, at the end of cooking, the bag is open, proceed as follows:

- Take the bag out of the oven
- The bag could be hot and liquid could be leaking from it
- Remove the food from the bag

If the cooking cycle has terminated, the food can be eaten but its organoleptic quality is not guaranteed.

In case the cooking cycle is not terminated, but is above the set minimum time, we suggest proceeding to take the food out of the bag and finishing cooking in the traditional way (see above).

### BLACK OUT

If, during "sous-vide" cooking, the display screen shows a flashing clock, this means that during the process, there has been a power break.

In the event of such condition occurring, we suggest taking the food out of the bag and finishing cooking in the traditional way (see above)

# How to use the blast chiller

Remember to only use the KitchenAid brand product.

We suggest drying the surface of the food with paper or a kitchen cloth before placing it in the chiller.

This solution is advisable to limit the formation of condensation during the chilling cycle and to prevent ice forming on the walls and negatively affecting chiller performance.

To blast chill packs, follow the instructions shown on the drawing:

1. Open the door and position the grid on mid level

2. Position the packs as in figure (1, 2, 3, 4)

3. Select from the following cycles:

- Rapid chilling, time setting procedure
- Fast freezing, time setting procedure

Select a time of 2 hours for the rapid chilling cycle and 4 hours for the fast freezing cycle

4. Make sure the door of the appliance is well closed; press the START/STOP key to start the required cycle.

5. The end of cycle is indicated by an acoustic signal and flashing symbols on the screen.

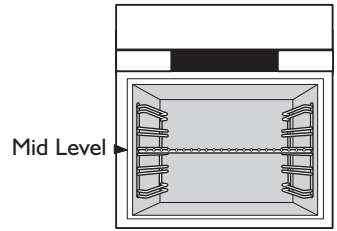
6. Take the treated foods out of the chamber and proceed with storage

7. Close the appliance door again and press the START/STOP key. The control panel will switch off automatically within 3 minutes and the front door will close automatically. At the end of the chilling cycle, if the pack is hot or warm, it can be presumed that an incorrect operating cycle has been set. In this case follow these instructions:

Even though cooked, eliminate the product without eating it because the microbiological characteristics of the food inside the pack may not be adequate. In case of a fault that cannot be put down to a cycle setting error, contact the after-sales service.

## BLACK OUT

In case of power break the product doesn't show any message on the display. If there is any black out evidence we suggest to trash out food when this situation occurs.



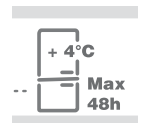
## Indications concerning storing the packs in a refrigerator/freezer

Always put away the bags containing food with the utmost care so as not to damage their surface during storage.

The packs must be stored at a temperature of 4°C in a refrigerator and -18°C in a freezer. It is best to refer to the appliance operating instructions to identify the best storage area and to adopt any other necessary measures.

**The packs can be kept at a refrigerated temperature for at most 48 hours, after which, if they are not eaten, they must be eliminated.**

Refrigerated products cannot be subsequently frozen.



## BLACK OUT

If a power break occurs during "Chef Touch" product storage, the product must be eliminated.

## How to use the steam oven for heating

To heat, follow the instructions provided in "How to cook in a steam oven".

The end of cooking is indicated by an acoustic indicator

At the end of cooking, be careful when removing the pack from the oven as this could be very hot. We recommend using always appropriate gloves / pot holders for removing pouch.

### **PACK BREAKAGE**

If, at the end of cooking, the pack is open, proceed as follows:

- Take the pack out of the oven
- The pack is very hot and liquid could leak from the hole
- Take the food out of the bag

If the cooking cycle has been terminated, the food can be eaten, but its organoleptic quality cannot be guaranteed. If necessary terminate heating using traditional procedures

### **BLACK OUT**

If, during heating, a flashing clock appears on the screen, this means that a power break has occurred.

In the event of such condition occurring, we suggest taking the food out of the bag and finishing cooking in the traditional way.

### **POUCH OPENING AFTER COOKING OR HEATING**

Always mind the bag outside temperature, this could be very hot. We recommend using always appropriate gloves / pot holders for touch the pouch

The pouch is best removed from the oven by gripping the upper flaps

Rest the pouch on a flat surface

Alternatively, to help keep the pouch straight, this is best rested on a hollow container, leaving the flap to be cut turned upwards.

Cut just under the dotted/continuous pack sealing line

Eliminate any excess liquid and pour the remaining pouch content into a container or plate ready for eating.

The product is best not kept at room temperature for a long time before eating, so its organoleptic qualities do not deteriorate.

**Once taken out of the pouch, the product cannot be vacuum packed again.**

# Cooking table

Cooking time interval values in the table are not valid for food. We always recommend to cook only fresh food starting from refrigerated temperature.  
Sous Vide pouches have to be cooked and reheated only with Sous Vide dedicated cycles as indicated in the table below, paying attention to select the proper cooking cycle.

CATEGORY	CUT/PORTION/ DESCRIPTION	COOKING CYCLE	COOKING TIME (min)	HEATING TIME (from refrigerated state) (min)	HEATING TIME (from frozen) (min)
Fish	Smoothhound / swordfish	Fish (fillets or steaks)	45-55	10-20	20-30
	Sole / turbot (fillets)	Fish (fillets or steaks)	45-50	10-20	25-35
	Salmon (steak)	Fish (fillets or steaks)	40-45	25-35	35-45
	Saddled bream / seabream	Fish (fillets or steaks)	40-45	10-20	50-60
	Gilt-head/bass/gurnard (whole)	Fish (fillets or steaks)	45-50	10-20	50-60
	Gilt-head/bass/gurnard (fillet)	Fish (fillets or steaks)	40-45	10-20	20-30
	Grouper/amberjack/John Dory/red mullet (fillet or steak)	Fish (fillets or steaks)	40-45	10-20	50-60
	Angler fish	Fish (fillets or steaks)	40-45	10-20	50-60
	Scorpionfish / cod (steak or fillet)	Fish (fillets or steaks)	45-50	10-20	50-60
Clams	Cuttlefish (whole or in pieces)	Clams	55-60	5-15	15-25
	Squid (whole or in pieces)	Clams	60-70	5-15	15-25
	Shortfin squid (whole or in pieces)	Clams	60-70	5-15	15-25
	Curled octopus (whole or in pieces)	Clams	70-80	10-20	20-30
	Octopus (whole or in pieces)	Clams	100-120	10-20	20-30
Shellfish	Shrimp/prawn (without shell)	Shellfish	28-30	10-20	20-30
	Tiger prawn (without shell)	Shellfish	28-30	10-20	20-30
	Shrimp tails (without shell)	Shellfish	28-30	10-20	20-30
Savoury creams	Cheese fondues	Savoury creams	40-50	10-20	15-25
	"Cream" base	Savoury creams	35-40	10-20	15-25
	"Fresh tomato" base	Savoury creams	35-40	10-20	15-25

# Cooking table

CATEGORY	CUT/PORTION/ DESCRIPTION	COOKING CYCLE	COOKING TIME (min)	HEATING TIME (from refrigerated state) (min)	HEATING TIME (from frozen) (min)
Lamb	Loin stew	Meat (steaks or cubes)	45-50	15-25	40-50
	Loin	Meat (whole joint)	80-85	20-30	30-40
Pork	Shin (whole or boneless)	Meat (steaks or cubes)	220-240	25-35	40-50
	Slices of bacon	Meat (steaks or cubes)	70-80	10-20	15-20
	Bacon (whole)	Meat (whole joint)	100-120	60-70	85-90
	Fillet (whole)	Meat (whole joint)	80-85	45-55	80-90
	Leg (whole or boneless joint)	Meat (whole joint)	90-100	45-55	85-90
	Shoulder (whole)	Meat (whole joint)	95-105	50-60	100-110
	Boneless loin (whole)	Meat (whole joint)	80-85	55-65	80-90
Beef	Osso buco	Meat (steaks or cubes)	220-240	15-25	25-35
	Beef stew	Meat (steaks or cubes)	220-240	15-25	80-90
	Roast beef (whole)	Meat (whole joint)	80-85	35-45	75-85
	Fillet (whole)	Meat (whole joint)	80-85	50-60	85-95
	Best end (whole)	Meat (whole joint)	80-90	45-55	75-85
Veal	Shin (boneless)	Meat (steaks or cubes)	220-240	25-35	40-50
	Osso buco	Meat (steaks or cubes)	220-240	15-25	25-35
	Boneless loin steaks	Meat (steaks or cubes)	45-50	15-25	25-35
	Boneless loin (whole)	Meat (whole joint)	80-85	55-65	85-95
	Veal stew	Meat (steaks or cubes)	220-240	20-30	40-50
	Fillet (whole)	Meat (whole joint)	80-85	45-55	75-85
	Best end (whole)	Meat (whole joint)	80-85	70-80	85-95
Chicken	Leg (whole)	Poultry	55-65	15-25	40-50
	Breast (whole or half)	Poultry	50-60	15-25	70-80
Turkey	Leg (whole or boneless)	Poultry	80-90	30-40	75-85
	Breast (piece)	Poultry	60-70	40-50	75-85



# Cooking table

CATEGORY	CUT/PORTION/ DESCRIPTION	COOKING CYCLE	COOKING TIME (min)	HEATING TIME (from refrigerated state) (min)	HEATING TIME (from frozen) (min)
Vegetables	Cauliflower (pieces or slices) / broccoli (whole)	Vegetables	35-45	20-30	40-50
	Courgette (whole)	Vegetables	35-38	15-25	40-50
	Potato (pieces)	Vegetables	40-50	20-30	40-50
	Pepper (half or in pieces)	Vegetables	35-40	10-20	35-45
	Onion (whole or quarters)	Vegetables	35-40	10-20	20-30
	Carrot (whole)	Vegetables	35-38	7-20	20-30
	Leek (in pieces)	Vegetables	35-38	10-20	20-30
	Radicchio / endive	Vegetables	35-38	10-20	15-25
	Beet (whole or in pieces)	Vegetables	35-38	15-25	20-30
	Artichoke (half, thornless)	Vegetables	35-40	7-20	15-25
	Fennel (whole or quarters)	Vegetables	35-40	15-25	40-50
	Asparagus (whole)	Vegetables	35-38	5-15	15-25
Mushrooms	Champignons / cep mushrooms (whole or in pieces)	Vegetables	35-40	10-20	25-35
	Honey/chanterelle mushrooms (whole)	Vegetables	35-38	10-20	25-35
Fruit	Apples/pears (whole)	Fruit	30-35	15-25	30-40
	Apples/pears (pieces)	Fruit	25-30	10-20	20-30
	Blackberries/raspberries (whole, fresh)	Fruit	25-28	10-20	20-30
	Pineapple (slices)	Fruit	30-35	10-20	20-30
	Plums (whole)	Fruit	25-30	10-20	20-30
Sweet creams	Chocolate base	Sweet creams	35-45	5-15	10-20
	Chocolate and mascarpone base	Sweet creams	35-45	5-15	10-20
	Chocolate and cream base	Sweet creams	35-40	5-15	10-20

# Cooking and preparation tips

## PREPARING AND COOKING MEAT

### MEAT (WHOLE JOINT):

- It is advisable to dimension the cut of meat before cooking.
- Meat can be cooked in the bag without adding any other ingredients or after traditional salting and seasoning.
- After vacuum cooking and after removing the bag, the piece of meat can be browned in a pan for a few minutes in the traditional way.
- Some meat cuts such as "Roast beef" are suitable for consumption at refrigeration temperatures. Cut the meat when it is cold using a slicing machine and garnish as desired (oil and pepper or accompanying sauces).
- Some meat cuts, such as "lamb/veal loin" can also be cooked with the bone. Pay the utmost attention during preparation so as not to pierce the bag with the bone.

### STEWES:

- For best quality results, always use meat cuts that are suitable for stewing.
- Use pieces of meat of at least 3 cm each.

### Basic recipe:

The following is provided as a simple guideline and is a basic recipe for all kinds of stews:

250g meat

30g carrots (sliced)

50g potatoes (diced)

80g tomato

Salt and herbs to taste

### MEAT (STEAKS):

- Steaks (loin, osso buco) can be prepared and cooked using dry or wet (adding 80 - 100 g tomato per bag) cooking methods as desired. If you are preparing lean meats, we suggest you add cooking liquid in the bag.
- Steak thickness is important for the final cooking results. If you are cooking fatty meat such as bacon, the slices may be as much as 2 cm thick.

### SHINS:

- It is preferable to cook boneless shins to avoid breaking the bag.
- If you are cooking a large shin (veal), once you have removed the bone and cut the meat into pieces, it will probably be necessary to divide it into several bags.

### POULTRY:

- Chicken breasts can be cooked whole, in pieces or slices. Whichever cut you choose, you can

use dry or wet cooking methods as desired. You can also stuff the breast by making a pocket and stuffing it as you please (ham, cheese and a leaf vegetable).

- Legs may be cooked with the bone or boneless. Make sure the bones do not have any sharp edges to avoid breaking the bag.
- After vacuum cooking and after removing the bag, the piece of meat can be browned or grilled in a pan for a few minutes in the traditional way.

## PREPARING AND COOKING FISH

### FILLETS OR SLICES:

- It is preferable to cook fish fillets or slices using dry cooking methods or with little seasoning.
- When vacuum cooking fillets, choose cuts of the right consistency (300/400g or more) for best results.
- After vacuum cooking and after removing the bag, the fish can be browned or grilled in a pan for a few minutes in the traditional way.

### FISH (WHOLE):

- Carefully clean (scale and gut) the whole fish before cooking it.
- Remove the head and tail of the fish if the bag is not large enough to contain the whole fish.
- Cook the fish using dry cooking methods or adding cooking liquid (e.g. oil, cream, sauce) according to personal taste.
- After vacuum cooking and after removing the bag, the fish can be browned or grilled in a pan for a few minutes in the traditional way.

### CLAMS:

- Carefully clean the whole clams by removing skirt, gut and cartilage before cooking them.
- It is advisable to cut large clams, such as octopus, into pieces. They can be cooked using dry or wet (tomato, seasoning, sauces) cooking methods according to personal taste.
- After vacuum cooking and after removing the bag, the clams can be browned or grilled in a pan for a few minutes in the traditional way.
- Some segmented forms, such as "sliced octopus or shortfin squid rings" are suitable for consumption at refrigeration temperature, accompanied by potatoes, salad or other vegetables as desired.

### SHELLFISH:

- Carefully clean the whole shellfish (remove gut) before cooking them.
- It is preferable to cook shellfish without shells to avoid breaking the bag.

## Cooking and preparation tips

- Shellfish can be prepared and cooked using dry or wet (70 - 90 g water per bag) cooking methods as desired.
- For best cooking results, choose shrimps, prawns (or tiger prawns) from 8 to 13 cm long.
- After vacuum cooking and after removing the bag, the shellfish can be browned or grilled in a pan for a few minutes in the traditional way.

### PREPARING AND COOKING ACCOMPANYING SAUCES:

#### SAVOURY CREAMS:

- Savoury creams are served as accompaniment to main dishes or as a dish to be eaten with a spoon.

#### Basic recipe:

The following is provided as a simple guideline and is a basic recipe for many savoury creams:

*Cheese fondues:*

70g pecorino

70g gorgonzola

70g taleggio

70g cream

In addition to the kinds of cheese mentioned above, you can use, for example, blue-veined, fresh or ripened cheese, according to personal taste.

*"Cream base" with vegetables:*

100g cream

70g other cheese

50 - 100g cubed vegetables (courgettes) or julienne radicchio

*"Cream base" with fish:*

70g cream

110g smoked salmon

*"Fresh tomato base" with vegetables*

170g fresh tomatoes

15g onion

60g aubergine

70g courgettes

40g peppers

15g oil

*"Fresh tomato base" with fish*

300g fresh tomatoes

80g tuna in oil

20g onion

30g oil

### PREPARING AND COOKING VEGETABLES AND MUSHROOMS:

#### VEGETABLES or WHOLE MUSHROOMS:

- Some vegetables are best cooked whole : courgettes, carrots, beets, asparagus. For best cooking results, choose carrots and courgettes with a diameter of at least 3 cm.

#### VEGETABLES or MUSHROOMS IN PIECES:

- It is possible to cook all kinds of vegetables in pieces. Dimension the pieces of vegetables according to the size of the vegetable or mushroom and according to their arrangement in the bag.
- 50 - 100g of water can be added in the bag as desired. At the end of the cooking cycle, the content of the bag can be blended and served as a "cream of vegetable soup".

### PREPARING AND COOKING FRUIT:

#### FRUIT (WHOLE and in PIECES):

- It is possible to cook all kinds of fruit in pieces. Dimension the pieces of fruit according to the size of the fruit itself and according to their arrangement in the bag.
- Some kinds of fruit can also be cooked whole (apples, pears).
- At the end of the cooking cycle, the content of the bag can be blended and served as a "fruit purée".

### PREPARING AND COOKING SWEET CREAMS:

#### SWEET CREAMS:

- Sweet creams can be used to garnish desserts or can be served as spoon desserts.

#### Basic recipe:

The following is provided as a simple guideline and is a basic recipe for many sweet creams:

*Chocolate /chocolate and cream base:*

150g chocolate in pieces (200g if used without cream)

90g cream

*Chocolate and mascarpone base:*

100g chocolate in pieces

250g mascarpone

At the end of the cooking process, knead the bag to mix the ingredients

Crumbled biscuits, hazelnuts (whole or crushed) and fruit can be added at the end of the cooking cycle.

## Trouble shooting guide

### The appliance does not work

- 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.

### 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".

## After-Sales Service

### Before calling the After-Sales Service

1. See if you can solve the problem yourself 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 appliance cavity (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 authorized **After-sales Service** (to guarantee that original spare parts will be used and repairs carried out correctly).









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