



Use and Care guide



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HEALTH & SAFETY, USE & CARE

and INSTALLATION GUIDE



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SAFETY INSTRUCTIONS

IMPORTANT TO BE READ AND OBSERVED

Before using the appliance read these safety instructions. Keep them for future reference. These instructions and the appliance itself provide important safety warnings, to be observed at all times. The manufacturer declines any liability for failure to observe these safety instructions, for inappropriate use of the appliance or incorrect setting of controls.

SAFETY WARNINGS

Very young (0-3 years) and young children (3-8 years) shall be kept away from the appliance unless continuously supervised. Children from 8 years old 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 use and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

WARNING: The appliance and its accessible parts become hot during use, children less than 8 year of age shall be kept away unless continuously supervised.

WARNING: Avoid touching heating elements or interior surface - risk of burns. Never leave the appliance unattended during food drying. If the appliance is suitable for probe usage, only use the temperature probe recommended for this oven.

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

WARNING: Liquids and other

foods must not be heated in sealed containers since they are liable to explode.

The microwave oven is intended for heating food and beverages. Drying of food or cloathing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.

Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.

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

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

Only use utensils suitable for use in a microwave oven.

If smoke is emitted switch off or unplug the appliance and keep the door closed in order to stifle any flames.

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

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

Overheated oils and fats catch fire easily. Always be vigilant when cooking food rich in fat, oil or when adding alcohol (e.g. rum, cognac, wine) - risk of fire. Use oven gloves to remove pans and accessories, taking care not to touch the heating elements. At the end of cooking, exercise

caution when opening the door, by letting the hot air or steam exit gradually before accessing the appliance.

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

PERMITTED USE

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

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

- Staff kitchen areas in shops, offices and other working environments;
- Farm houses
- By clients in hotels, motels and other residential environments;
- Bed and breakfast type environments.

This appliance is solely for domestic, not professional use. Do not use the appliance outdoors.

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

No other use is permitted (e.g. heating rooms).

INSTALLATION

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

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

Installation and repairs must be carried out by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations. Do not repair or replace any part of

the appliance unless specifically stated in the user manual. Children should not perform installation operations. Keep children away during installation. Keep the packaging materials (plastic bags, polystyrene parts, etc.) out of reach of children, during and after the installation.

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

The appliance must be disconnected from the power supply before any installation operation.

During installation, make sure the appliance does not damage the power cable.

Only activate the appliance when the installation has been completed.

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

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

Do not obstruct the minimum gap between the worktop and the upper edge of the oven.

Only remove the oven from its polystyrene foam base at the time of installation.

Do not install the appliance behind a decorative door - Risk of fire.

After unpacking the appliance, make sure that the appliance door closes properly.

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

ELECTRICAL WARNINGS

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

If the power cable is damaged,

replace with an identical one. The power cable must only be replaced by a qualified technician in compliance with the manufacturer instruction and current safety regulations. Contact an authorized service center.

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

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

In case of replacement of power cable, contact an authorized service center.

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

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

Do not use extension leads, multiple sockets or adapters.

Do not operate this appliance if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Keep the cord away from hot surfaces.

The electrical components must not be accessible to the user after installation.

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

CLEANING AND MAINTENANCE

Never use steam cleaning equipment.

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

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the appliance door glass

since they can scratch the surface, which may result in shattering of the glass.

WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which give protection against exposure to microwave energy. 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.

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


Wear protective gloves for cleaning and maintenance.

The appliance must be disconnected from the power supply before any maintenance operation.

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


SAFEGUARDING THE ENVIRONMENT

DISPOSAL OF PACKAGING MATERIALS


The packaging material is 100% recyclable and is marked with the recycle symbol . The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

SCRAPPING OF HOUSEHOLD APPLIANCES

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

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

This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.


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

ENERGY SAVING TIPS

Only preheat the oven if specified in the cooking table or your recipe. Use dark lacquered or enamelled baking moduls as they absorb heat far better.

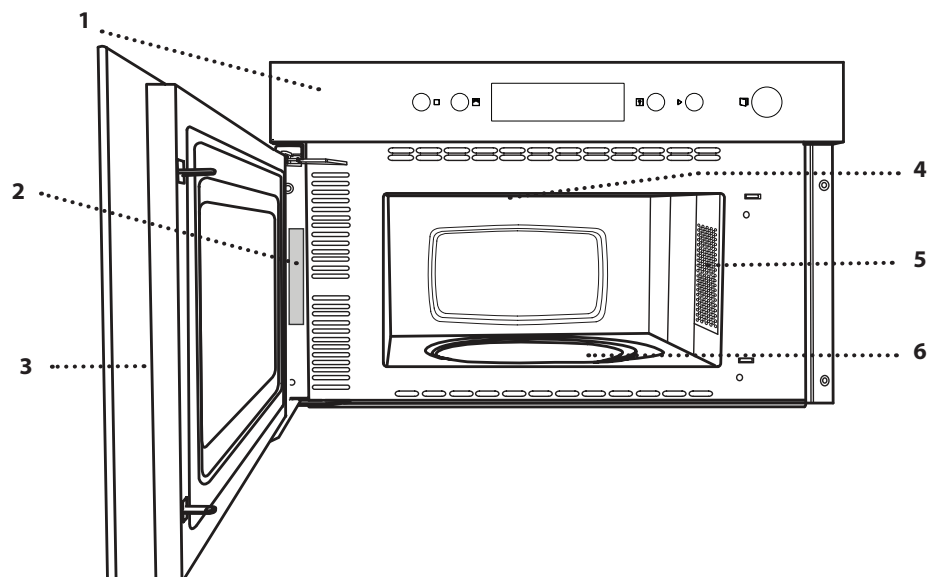
DECLARATION OF CONFORMITY

This appliance has been designed, constructed and distributed in compliance with the requirements of European Directives: LVD 2014/35/EU, EMC 2014/30/EU and RoHS 2011/65/EU.

This appliance, which is intended to come into contact with foodstuffs, complies with European Regulation  n. 1935/2004.

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.

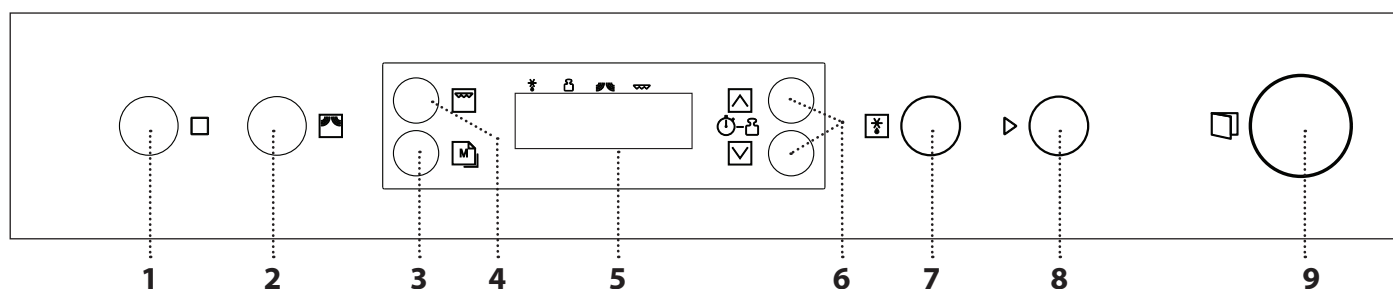
PRODUCT DESCRIPTION



1. Control panel
2. Identification plate
(do not remove)
3. Door
4. Upper heating element/grill
5. Light
6. Turntable

Please note: once the cooking is complete and the oven has been switched off, the cooling fan may remain in function for a certain period of time.

CONTROL PANEL



1. STOP

For stopping a function or an audible signal, cancelling the settings and switching off the oven.

2. MICROWAVE FUNCTION/ POWER

For selecting the microwaves function and setting the required power level.

3. SETTINGS MEMORY

4. GRILL FUNCTION

5. DISPLAY

6. + / - BUTTONS

For adjusting the settings of a function (e.g. length, weight).

7. DYNAMIC DEFROST

8. START

For starting a function. When the oven is switched off, it activates the "Jet Start" microwave function.

9. DOOR OPENING BUTTON

ACCESSORIES

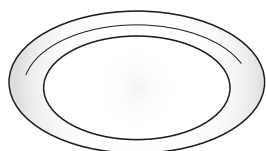
There are a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use and resistant to oven temperatures.

Metallic containers for food or drink should never be used during microwave cooking.

Always ensure that foods and accessories do not come into contact with the inside walls of the oven.

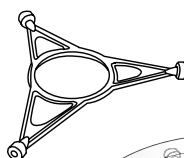
Always ensure that the turntable is able to turn freely before starting the oven. Take care not to unseat the turntable whilst inserting or removing other accessories.

TURNTABLE

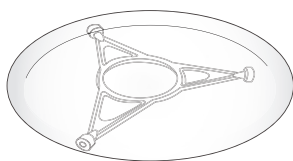


Placed on its support, the glass turntable can be used with all cooking methods. The turntable must always be used as a base plate for other containers and accessories.

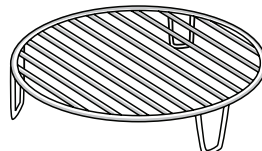
TURNTABLE SUPPORT



Only use the support for the glass turntable. Do not rest other accessories on the support.



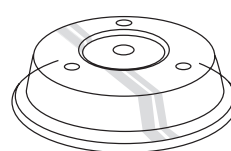
WIRE SHELF



This allows you to place food closer to the grill, for perfectly browning your dish. Place the wire shelf on the turntable, making sure that it does not

come into contact with other surfaces.

COVER (IF SUPPLIED)



Useful for covering food while it is cooking or heating in the microwave.

The cover reduces splashes, keeps foods moist and can also be used to create two cooking

levels.

It is not suitable for use with convection cooking or with any of the grill functions.



Other accessories that are not supplied can be purchased separately from the After-sales Service.

FUNCTIONS



MICROWAVES

For quickly cooking and reheating food or drinks.

POWER	RECOMMENDED FOR
750 W	Quickly reheating drinks or other foods with a high water content or meat and vegetables
500 W	Cooking fish, meaty sauces, or sauces containing cheese or egg. Finishing off meat pies or pasta bakes.
350 W	Slow, gently cooking. Perfect for melting butter or chocolate.
160 W	Defrosting frozen food or softening butter and cheese.
0 W	When using the timer only.



GRILL


For browning, grilling and gratins. It is recommended to turn the food items during the cooking process.

It is useful for browning foods like cheese on toast, hot sandwiches, potato croquettes, sausages and vegetables. It is recommended to arrange the food items on the wire shelf and to turn them during the cooking process.

Ensure that the utensils utilized are heat resistant and suitable for oven cooking purposes. For best results, preheat the grill for 3-5 minutes.

Recommended accessory: **wire shelf**

GRILL + MW

After selecting the function, press  to set the microwave power.

For quickly cooking entrées (even au gratin) using both microwaves and the grill. It is useful for cooking food like lasagne, fish and potato gratins. Place food on the wire shelf, on the glass turntable or in microwave-safe containers suitable for oven use.

Recommended accessory: **wire shelf**



DYNAMIC DEFROST

For quickly defrosting various different types of food simply by specifying their weight. Food should be placed directly onto the glass turntable. Turn the food when prompted. Food should be placed directly onto the glass turntable. Turn the food when prompted. A standing time always improves the result.

HOW TO USE THE MICROWAVE OVEN







Read the safety instructions carefully before using the product.




USING THE APPLIANCE FOR THE FIRST TIME

1. SETTING THE TIME



With the oven switched off, press  until the two digits for the hour (on the left) starting flashing.

Use  or  to set the correct hour and press  to confirm: The minutes will flash on the display.

Use  or  to set the minutes and press  to confirm.

Please note: You may need to set the time again following lengthy power outages.

DAILY USE

• SELECT A FUNCTION

Simply press the button for the function you require to select it.

• SET THE LENGTH



After selecting the function you require, use or to set the length for it to run.

The time can be changed during cooking by pressing or or by increasing the length for 30 seconds each time by pressing .

• SET THE MICROWAVE POWER



Press as many times as required to select the power level for the microwave.

To use the microwave in combination with the grill, select the "Grill" function by pressing and then use to set the microwave power.

Please note: You can also change this setting during cooking by pressing .

Please note: You can also change this setting during cooking by pressing .

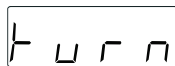
• DYNAMIC DEFROST



Press , then use or to set the weight of the food.

During defrosting, the function will pause briefly to allow you to turn the food.

Once the operation is complete, close the door and press .

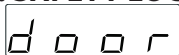


• ACTIVATE A FUNCTION

Once you have applied the settings you require, press to activate the function.

You can press at any time to pause the function that is currently active.

• SAFETY LOCK



This function is automatically activated to prevent the oven from being switched on accidentally. Open and close the door, then press to start the function.

• PAUSE

To pause an active function, for example to stir or turn the food, simply open the door. To resume the cooking process, close the door and press .

• JET START

When the oven is switched off, press to activate cooking with the microwave function set at full power (750 W) for 30 seconds.

Every time the button is pressed again, the cooking time will be increased by a further 30 seconds.

• SET THE TIME



With the oven switched off, press until the two digits for the hour (on the left) starting flashing.

Use or to set the correct hour and press to confirm: The minutes will flash on the display. Use or to set the minutes and press to confirm.

Please note: You may need to set the time again following lengthy power outages.

• TIMER

When the oven is switched off, the display can be used as a timer. To activate the function and set the length of time you require, use or . Press to set the power to 0 W, then press to activate the countdown.

Please note: The timer does not activate any of the cooking cycles.

To stop the timer at any time, press .

USEFUL TIPS

HOW TO READ THE COOKING TABLE

The table indicates the best functions to use for any given food.
The cooking times refer to the food cooking cycle inside the oven, excluding the pre-heating phase (where required).
The cooking values and times are indicative, and depend upon the amount of food and the types of accessories utilized.
Always cook food for the minimum cooking time given and check that it is cooked through.
In order to obtain optimal results, carefully follow the recommendations contained in the cooking table when selecting the accessories.

MICROWAVE COOKING TIPS

Since microwaves penetrate the food to a limited depth, if there are a number of pieces to cook at once, arrange the pieces in a circle to create more outside pieces.
Small pieces cook more quickly than large pieces: in order to ensure uniform cooking, cut the food items into pieces of equal size.

Moisture evaporates during the microwave cooking process: using a microwave-resistant cover helps reduce moisture loss.

When you remove food from a microwave, it will often continue cooking for some time afterwards.
Therefore, always allow for standing time to complete the cooking.

It is recommended to mix the food items during the microwave cooking process. When stirring, bring the cooked portions on the outside edges towards the centre and the less-cooked centre portions towards the outside.

Place thin slices of meat one on top of another or overlapping. Thicker slices, such as meat loaf and sausage, should be placed next to one another.

CLING FILM AND PACKAGING

Remove any wire twist-ties from paper or plastic bags before placing them in the oven for microwave cooking purposes.
Plastic film should be scored or perforated with a fork in order to relieve the pressure and prevent bursting due to the steam building up during the cooking process.

LIQUIDS

Liquids may overheat beyond boiling point without visibly bubbling.
This could cause hot liquids to suddenly boil over.
To prevent this possibility:
Avoid using containers with narrow necks.
Stir the liquid before placing the container in the microwave oven cavity, and leave the teaspoon in the container.
After heating, stir again before carefully removing the container from the microwave oven.

FROZEN FOOD

For best results, we recommend defrosting directly on the glass turntable. If needed, it is possible to use a light-plastic container that is suitable for microwave. Boiled food, stews and meat sauces defrost better if stirred during the defrosting time.
Separate the food items once they begin to defrost: the separated portions will defrost more quickly.


































FOOD FOR INFANTS

After heating baby food or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving.
This will ensure that the heat is evenly distributed and avoid the risk of scalding or burns.
Ensure the lid and the teat is removed before heating.







MEAT AND FISH

To obtain perfect surface browning quickly while keeping the inside of the meat or fish soft and juicy, we recommend using the "Grill + MW" function. To achieve the best possible cooking results, set the microwave power to 160 - 350 W.













COOKING TABLES

FOOD	QUANTITY	FUNCTION	POWER (W)	TIME (min)	STANDING TIME (min)	ACCESSORIES	NOTES
Popcorn	1 packet		750	2 - 3	-	-	Fold the packet over.
Potatoes	4		500	12 - 15 *	4	-	Prick with a fork.
Vegetables (fresh)	300 - 400 g		750	4 - 7	2	-	Cover with lid. Add water.
Vegetables (frozen)	250 - 400 g		750	4 - 9	2	-	Cover with lid.
Chicken (fillets or pieces)	400 - 500 g		750	8 - 10	5	-	Place on one level only.
Bacon	4 slices		750	3 - 5	1 - 2	-	Cover with lid.
Pieces of meat	600 - 700 g		750	10 - 12	5	-	Cover with lid.
Fish fillets	400 g		500	6 - 8	2	-	Cover with lid.
Toast	1 grill		-	5	-	 	
Cheese Toast	3		-	9 - 11	-	 	
Hamburgers/ sausages	400 g		-	40 - 45 *	-	 	
Hot dog	4		-	18 - 20 *	-	 	
Fish (whole)	600 g	 + 	500	10 - 14	2		Prick the skin. Add lemon juice.
Chicken (whole)	1 - 1.2 kg	 + 	500	40 - 50 *	-		
Potato gratin	600 - 800 g	 + 	500	-	-		
Fish gratin	600 g	 + 	350	15 - 18	5		
Frozen Fish Fingers	8		500 - 750	14 - 20 *			







* Turn the food halfway through cooking

FUNCTIONS	Microwaves 	Grill 	Grill + MW  + 
ACCESSORIES	Heatproof plate/container suitable for use in microwaves 		Low wire shelf 

HEATING IN THE MICROWAVE












FOOD	QUANTITY	FUNCTION	POWER (W)	TIME (min)	STANDING TIME (min)	ACCESSORIES	NOTES
Ready meal	400 - 500 g		500	6 - 7	1		Cover with lid.
Hot dog	1 - 2 Pieces		750	1 - 2	2		Prick.
Meat balls	250 g		750	2 - 3	2		
Beverage	2 cups		750	1 - 2	-		
Soup	1 bowl		500	4 - 6	2		Cover with lid. Stir.
Sauce	1 bowl		500	4 - 6	2		Do not fill the bowl more than 3/4 full. Stir.


* Turn the food halfway through cooking

FUNCTIONS	Microwaves 	Grill 	Grill + MW  + 
ACCESSORIES	Heatproof plate/container suitable for use in microwaves 		Low wire shelf 

TESTED RECIPES

Compiled for the certification authorities in accordance with the standards IEC 60705 and IEC 60350.

FOOD	FUNCTION	QUANTITY	COOK TIME (min)	POWER (W)	ACCESSORIES
Beverage (reheating)		2 cups	1 - 2	750	Microwave-safe container
Pastry cream		750 g	10 - 11	750	Microwave-safe container (Pyrex 3.220)
Sponge cake		475 g	6 - 7	750	Microwave-safe container (Pyrex 3.827)
Meat loaf		900 g	13 - 15	750	Microwave-safe container (Pyrex 3.838)
Defrosting meat (turn halfway through the defrosting process)		500	12 - 13	160	Turntable
Potato gratin	 + 	1.1 kg	20 - 25	500	Microwave-safe container (Pyrex 3.827)
Poultry (turn halfway through cooking)	 + 	1.2 kg	45 - 50	500	Microwave-safe container (Pyrex 3.220)
Toast		-	5 - 6	-	Wire shelf
Hamburgers		-	45 - 50	-	Wire shelf

FUNCTIONS	Microwaves 	Grill 	Grill + MW 
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CLEANING

Make sure that the oven has cooled down before carrying out any maintenance or cleaning.

corrosive cleaning agents, as these could damage the surfaces of the appliance.

Do not use steam cleaners.

Do not use wire wool, abrasive scourers or abrasive/

INTERIOR AND EXTERIOR SURFACES

- Clean the surfaces with a damp cloth. If they are very dirty, add a few drops of pH-neutral detergent. Finish off with a dry cloth.
- Clean the door glass with a suitable liquid detergent.
- At regular intervals or in case of spills, remove the turntable and its support to clean the bottom of the oven, removing all food residue.
- The grill does not need to be cleaned as the intense heat burns away any dirt: Use this function on a regular basis.
-
- In order to remove particularly stubborn food residues, it is recommended to boil a cup of tap water by placing it in the microwave at maximum power for a few minutes: the resulting steam will soften the residues and facilitate their removal.
- Please note: Adding lemon juice to the water helps to eliminate cooking odours.

ACCESSORIES

All the accessories can be cleaned in the dishwasher.

Any problems or malfunctions that may occur can often be easily resolved. Before contacting the After-sales Service, check the following table to see whether you can resolve the problem yourself. If the problem persists, contact your nearest After-sales Service Centre.



Read the safety instructions carefully before carrying out any of the following work

Problem	Possible cause	Solution
The oven does not work	Power cut.	Verify that the mains power supply is functioning and that the oven is connected to the electrical outlet
	Disconnection from the mains.	
	Fault.	Turn the oven off and on again to see whether the fault persists
The time of day is flashing	Power cut.	You need to reset the time: Follow the instructions given in the "Using the appliance for the first time" section.
"Err" is shown on the display	Software fault.	Contact your nearest After-sales Service Centre and state the letter or number that follows "Err".
The oven makes noise, even when it is switched off	Cooling fan activated.	Open the door or wait until the cooling process has finished.

PRODUCT FICHE

 **www** A complete product specification, including the energy efficiency ratings for this oven, can be consulted at and downloaded from our website **www.aristonchannel.com/ha/entryPoint.do**

AFTER-SALES SERVICE

BEFORE CONTACTING OUR AFTER-SALES SERVICE

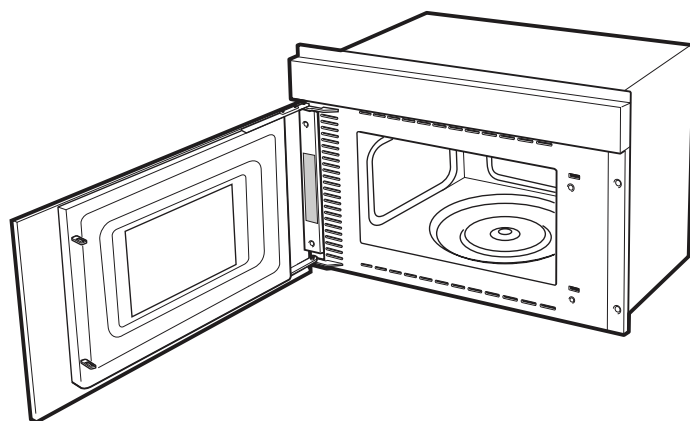
1. Check whether you can resolve the problem yourself using any of the measures described in the "Troubleshooting" section.

2. Turn off the oven and restart it to see if the fault persists.

IF THE FAULT PERSISTS AFTER HAVING PERFORMED ALL OF THE NECESSARY CHECKS, CONTACT YOUR NEAREST AFTER-SALES SERVICE CENTRE.

To receive assistance, call the number given on the warranty leaflet enclosed with the product or follow the instructions on our website. Be prepared to provide:

- A brief description of the fault
- The exact type of model of your product
- The assistance code (the number following the word SERVICE on the identification plate AFFIXED to the product, which can be seen on the left-hand inside edge when the oven door is open).
- Your full address
- A contact telephone number



Please note: If repairs are required, contact an authorised service centre that is guaranteed to use original spare parts and perform repairs correctly.

Please refer to the enclosed warranty leaflet for more information on the warranty.

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