

Midi Combi
38 cm
Microwave
Quick Reference Guide

EN

“ Cooking gestures are invisible ingredients. They turn inspiration into emotions and emotions into a masterpiece. It's all about artisanality, that's why we take it so seriously. ”

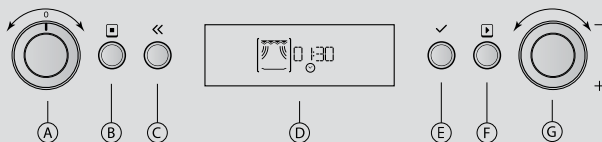
Thanks for choosing

KitchenAid
FOR THE WAY IT'S MADE.

Quick Guide

Before using your new oven, please carefully read all of the safety instructions in the Instructions for Use Manual or at www.kitchenaid.eu

Control Panel



- A. Multifunction knob:** To select the various functions.
- B. Stop button:** To switch on/off the oven.
- C. Back button:** To return to the previous option.
- D. Display**
- E. OK button:** To confirm the selected function/setting.
- F. Start button:** To begin cooking, reheating or defrosting.
- G. Control knob:** To set the options

Getting Started and Daily Oven Use



The **first time you switch on** your new oven, you will need to set the **clock**. You will need to keep the oven door open while setting the clock, and you will have 5 minutes to complete the operation.

Turn the *Multifunction* knob until you see **SETTINGS**, then turn the *Control* knob to **CLOCK** and press the *OK* button to confirm. Turn the *Control* knob to set the hour then press the *OK* button to confirm. Follow this same procedure to set the minutes. Once the time of day is correct, press the *OK* button to confirm.

DAILY OVEN USE

Switching on the oven and selecting a function

1. Turn the *Multifunction* knob to scroll through the main menu.
2. Turn the *Control* knob to select your desired function among the different submenus and press the *OK* button to confirm.
3. Turn the *Control* knob to adjust the settings and press the *OK* button to confirm.
4. Press the *Start* button to begin using your oven.

During the Cooking Cycle

It is possible to increase the cooking time 30 seconds at a time by pressing the *Start* button or you can turn the *Control* knob to increase or decrease the cooking time. Afterwards, press the *OK* button to confirm.

For more details, please refer to the Instructions for Use Manual or www.kitchenaid.eu.

Traditional Functions

- **Jet Start:** Liquidy dishes, soup, coffee or tea.
- **Crisp:** Pizza or other soft dough dishes, eggs, ham, sausages and hamburgers.
- **Grill:** Grilled sandwiches, steak or for browning food.
- **Grill + Microwave:** Lasagna, poultry, fish and au gratin potatoes.
- **Rapid Preheat:** Empty oven.
- **Forced Air:** Desserts, soufflés, poultry and roasts.
- **Forced Air Combo:** Roasts, poultry, fish, potatoes, frozen dishes, desserts.

Special and Automatic Functions and Sensor Table

- **Manual Defrost:** To defrost frozen food wrapped in plastic, large cuts of meat, boiled food, stews and meat sauce. Select the 160°C power level and turn the food half-way through the defrost cycle.
- **Jet Defrost:** To defrost food that has a net weight between 100 g and 2.5 kg.
- **Auto Reheat:** To reheat frozen foods or ready-made items straight from the refrigerator.
- **Auto Crisp:** To reheat frozen foods to serving temperature.
- **Auto Cook:** It is suggested that this function be used **exclusively** to cook baked potatoes, popcorn and vegetables (fresh, frozen, canned).

Please note: *It is best not to use plastic, paper or wood utensils with the Grill function.*

*Please refer to the Instructions for Use Manual or www.kitchenaid.eu for more information on the functions and the **cooking of single food items***

Accessories

Please ensure that the utensils you are using are suitable for microwave use.

It is important that the food items and accessories do not come in contact with the inside walls of the oven, especially metallic accessories that could cause sparks and damage the oven.

Using the following accessories requires special attention:

- **Glass turntable and support:** These accessories can be used with any of the cooking methods. It is best not to place other utensils directly on this support.
- **Wire Rack:** The high wire rack can be used with all of the GRILL functions. Place the food on the low wire rack when cooking with FORCED AIR.
- **Crisp Plate:** Place the food directly on the crisp plate. It is best not to rest utensils on the crisp plate.
- **Cover:** The cover can be placed over containers when cooking and reheating with the MICROWAVE function.

*Please refer to the Instructions for Use Manual or www.kitchenaid.eu for more information on the **correct use of the accessories**.*

Cleaning

Before cleaning your appliance, please ensure that it is cold and disconnected from the electricity grid. It is best to avoid the use of steam cleaning equipment, steel wool pads, abrasive cloths and corrosive detergents that could damage the appliance. It is recommended that all of the accessories be washed in the dishwasher.

More detailed information is available in the Instructions for Use Manual and on www.kitchenaid.eu.

Troubleshooting

If you experience problems in operating your oven:

- 1. Check that the turntable support has been inserted properly;*
- 2. Verify that the door has been closed properly;*
- 3. Check the fuses;*
- 4. Verify that there is an electrical current and that the oven is properly connected to the electricity grid;*
- 5. Check that the oven has ample ventilation;*
- 6. Wait 10 minutes and try starting the oven again; Before switching the oven back on, open and close the door;*
- 7. If you see an "F" immediately followed by an error code on the display, contact your nearest Customer Service Center.*

It will be necessary to provide the following information to the technician: the precise type and model of the oven, the assistance code (visible on the right-hand inside edge when the oven door is open) and the error code that appears on the display. This information will enable the technician to immediately identify the type of intervention required.

If the oven needs to be repaired, we suggest you refer to an Authorised Technical Service Center.

Please refer to our website www.kitchenaid.eu for complete instructions for use.

In addition, you will find a lot more useful information about your products, such as inspiring recipes created and tested by our brand ambassadors or the nearest KitchenAid cookery school.