

# Instructions for use

**KitchenAid**



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## **IMPORTANT SAFETY INSTRUCTIONS**

### **SAFETY IS OUR PRIORITY**

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



This is the danger symbol relating to safety, which alerts users to potential risks to themselves and others. All safety warnings are preceded by the danger symbol and the text shown here:



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



**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 the risk of injury, damage and electric shock resulting from improper use of the appliance.

Carefully observe the following instructions:

- Use protective gloves to perform all unpacking and installation operations.
- The appliance must remain disconnected from the power supply before any installation work is carried out.
- 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.
- Replacement of power cables must be carried out by a qualified electrician. Contact an authorised After-Sales Service.

- Regulations require that the appliance be earthed.
- The power cable must be long enough for connecting the appliance (fitted inside its housing) 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.
- Do not pull the power supply cable.
- The electrical components must not be accessible to the user after installation.
- Do not touch the appliance with any wet part of the body and do not operate it when barefoot.
- This appliance is designed solely for use as a domestic appliance, for cooking food. No other use is permitted (e.g. heating rooms or outdoor use). The manufacturer declines all responsibility for inappropriate use or incorrect setting of the controls.
- This appliance is intended to be used as a built-in appliance. Do not use it freestanding.
- 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) must be kept away unless continuously supervised.
- Children from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given

instructions on safe appliance use and if they understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance should not be carried out by unsupervised children.

- During and after use, do not touch the heating elements or interior surfaces of the appliance: risk of burns. Do not allow the appliance to come into contact with cloths or other flammable materials until all the components have cooled down completely.
- At the end of cooking, exercise caution when opening the appliance door, letting the hot air or steam exit gradually before accessing the appliance. Do not obstruct the vent apertures.
- Use oven gloves to remove pans and accessories, taking care not to touch the heating elements.
- Do not place flammable materials in or near the appliance: a fire may break out if the appliance is inadvertently switched on.
- Do not use the microwave oven for heating anything in airtight, sealed containers. The pressure increases and may cause damage when opening or may explode.
- Do not use the microwave oven for drying textiles, paper, spices, herbs, wood, flowers, fruit or other combustible materials. Fire could result.
- Do not leave the appliance unattended, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn and some plastics can melt if used when heating foods.

- Use only containers suitable for use in a microwave oven.
- Overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in the hot liquid suddenly boiling over.
- Do not use the microwave oven for deep-frying, because the oil temperature cannot be controlled.
- After heating baby food or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving.  
Ensure that the lid and teat are removed before heating.
- If alcoholic beverages are used when cooking foods (e.g. rum, cognac, wine), remember that alcohol evaporates at high temperatures. As a result, there is a risk that vapours released by the alcohol may catch fire upon coming into contact with the electrical heating element.
- Do not use the microwave oven for cooking or reheating whole eggs, either with or without their shell, since they may explode even after microwave heating has ended.
- If material inside/outside the appliance should ignite or smoke is observed, keep the appliance door closed and turn the appliance off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.
- Do not over-cook food. Fire could result.
- Cleaning is the only maintenance normally required. Failure to maintain the appliance in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly

result in a hazardous situation.

- Never use steam cleaning equipment.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the appliance door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not use corrosive chemicals or vapours in this appliance.
- This type of appliance is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.
- Do not remove any cover. The door seals and the door seal areas must be regularly inspected for damage. If these areas are damaged, the appliance should not be operated until it has been repaired by a trained service technician.
- Service only to be carried out by a trained service technician. It is hazardous for anyone other than a trained person to carry out any service or repair operation which involves the removal of any cover which provides protection against exposure to microwave energy.



## Eco Design Declaration

- This appliance meets the eco design requirements of European regulation no.65/2014 and no 66/2014 in conformity with 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 enamelled baking moulds as they absorb heat far better.

### Scrapping the product

- This appliance is marked in conformity with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE).
- By ensuring that this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise arise through 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, ensure that it has not been damaged during transport and that the appliance door closes properly.

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

To prevent any damage, do not remove the appliance from its polystyrene foam base until the time of installation.

## Fitting the appliance

Follow the separate fitting instructions supplied when installing the appliance.

## Prior to connecting

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

Electrical shock, fire or other hazards may result. If the power supply cord is too short, have a qualified electrician install an outlet near the appliance.

The power supply cord must be long enough for connecting the appliance, once fitting in its housing, to the main power supply.

For installation to comply with current safety regulations, an all-pole disconnect switch with minimum contact gap of 3 mm must be used.

## After connecting

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

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

## Accessories

### GENERAL

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

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

**When you put food and accessories** in the microwave oven, ensure that they do not come in contact with the interior of the oven.

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

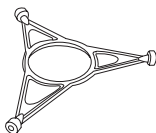
**If accessories containing metal** come into contact with the oven interior while the oven is in operation, sparking can occur and the oven could become damaged.

**Always ensure** that the turntable is able to turn freely before starting the oven.

### TURNTABLE SUPPORT

**Use the turntable support** under the glass turntable. Never put any other utensils on the turntable support.

- Fit the turntable support in the oven.



### GLASS TURNTABLE

**Use the glass turntable** with all cooking methods.

It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven.

- Place the glass turntable on the turntable support.



### BAKING PLATE

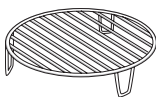
**Use the baking plate** when cooking in forced air. Never use it in combination with microwaves.



### WIRE RACK

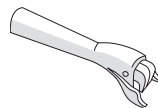
**Use the high wire rack** when grilling using the grill functions.

**Always use the low wire rack** to put food on, to allow the air to circulate properly around the food when using the Forced air functions.



### CRISP HANDLE

**Use the special crisp handle** supplied to remove the hot Crisp plate from the oven.



### CRISP PLATE

**Place the food directly on the crisp plate.** Always use the glass turntable as support when using the crisp plate.



**Do not place any utensils** on the crisp plate, since it will quickly become very hot and is likely to cause damage to the utensil.

**The crisp plate** may be preheated before use (max. 3 mins). Always use the Crisp function when preheating the crisp plate.

### STEAMER

**Use the steamer with the strainer** in place for foods such as fish, vegetables and potatoes.

**Use the steamer without the strainer** in place for foods such as rice, pasta and white beans.

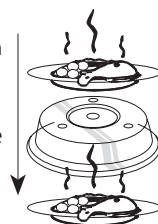
**Always** place the steamer on the glass turntable.



### COVER

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

**Use** the cover for two level reheating.



## Start protection

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

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



## Key lock



1. Press the back and OK buttons simultaneously and keep pressed until two beeps are heard (3 seconds).

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

A confirmation message is displayed for 3 seconds before returning to the previous view.

When the lock is active, all buttons and knobs (except the OFF button) are non-responsive.

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



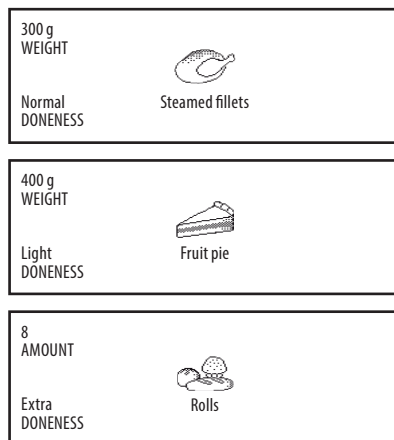
## “Doneness” (auto functions only)

“Doneness” is available in most of the auto functions. You have the option to personally control the end result using the “Adjust doneness” feature. This feature enables you to achieve a higher or lower end temperature compared to the default standard setting.

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

DONENESS	
Level	Effect
<b>Extra</b>	<b>Yields highest and temperature</b>
<b>Normal</b>	<b>Default standard setting</b>
<b>Light</b>	<b>Yields lowest and temperature</b>

This is done by selecting a doneness level with the “Adjust” knob before pressing the “Start” button.

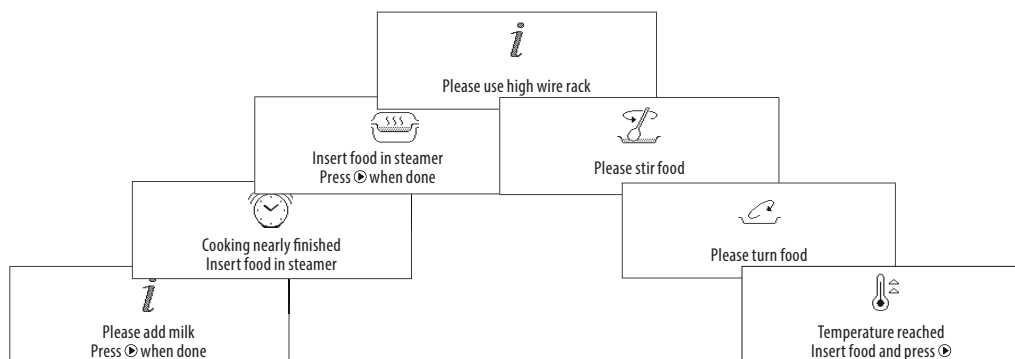


## Messages

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

**If a message appears:**

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



## Cooling down

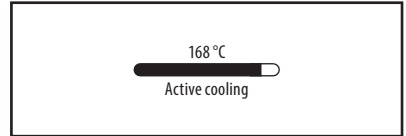
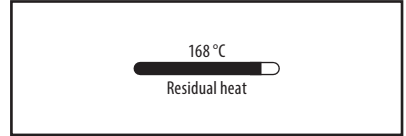
**When a function is finished**, the oven may carry out a cooling procedure. This is normal. After this procedure, the oven switches off automatically.

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

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

**Press the back button** to temporarily view the 24 hour clock during the cooling procedure.

**The cooling procedure** can be interrupted without any harm to the oven by opening the door.



## Shortcuts

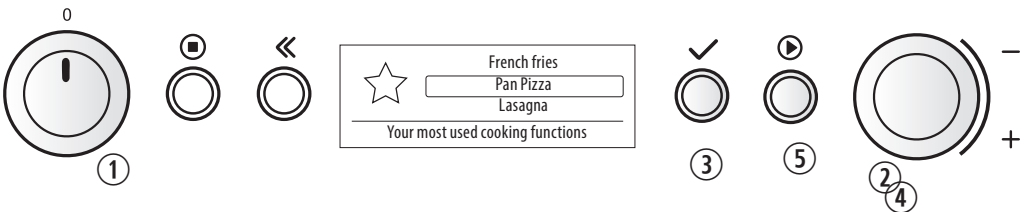
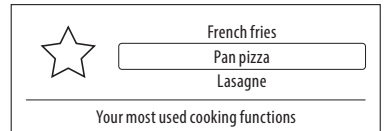
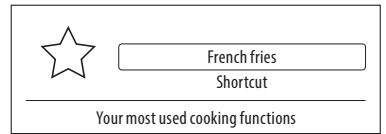
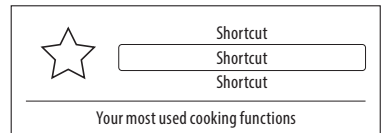
**In order to enable easier use**, the oven automatically compiles a list of your favourite shortcuts for you to use.

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

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

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

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



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

## ON / OFF

The appliance is turned on or off using the ON/OFF button or simply by turning the Multifunction knob.



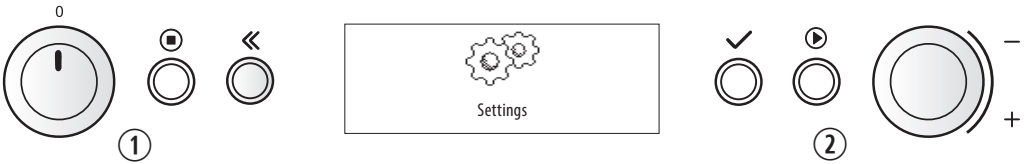
When the appliance is switched on, all buttons and knobs function normally and the 24 hour clock is not displayed.

When the appliance is switched off. The 24 hour clock is displayed.

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

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

## Changing settings



1. Turn the multifunction knob until "Settings" is shown.

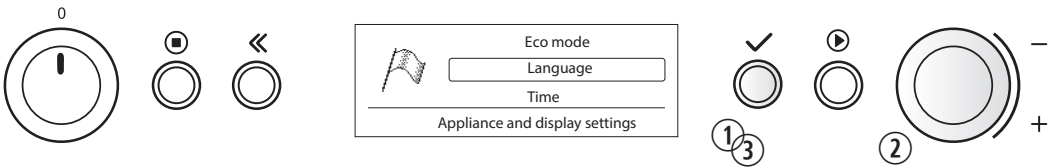
2. Turn the adjust knob to choose one of the settings to adjust.

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.

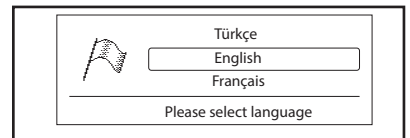
## Language



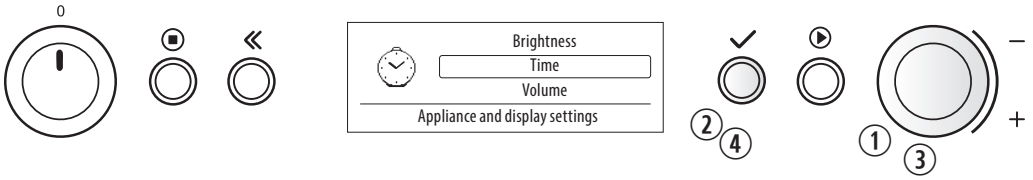
1. Press the OK button

2. Turn the adjust knob to choose one of the available languages.

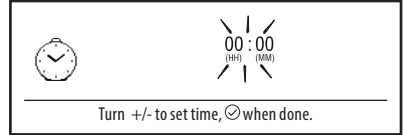
3. Press the OK button again to confirm the change.



## Clock setting

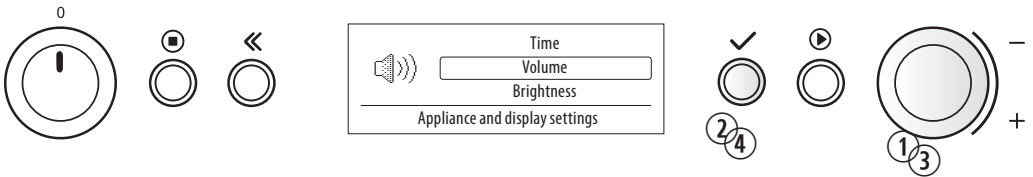


1. Turn the **adjust knob** until the time is displayed.
2. Press the **OK button**. (The digits flicker).
3. Turn the **adjust knob** to set the 24 hour clock.
4. Press the **OK button** again to confirm the change.

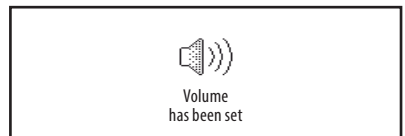
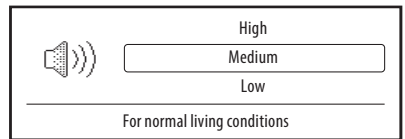


The clock is set and in operation.

## Volume setting

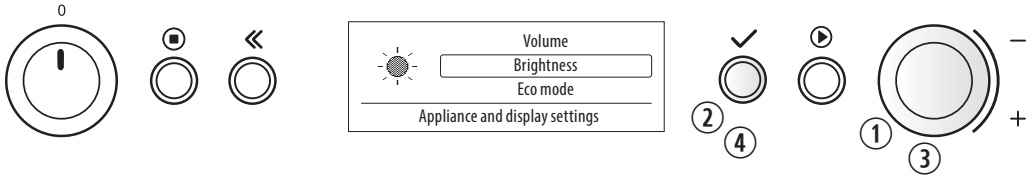


1. Turn the **adjust knob** until "Volume" is displayed.
2. Press the **OK button**.
3. Turn the **adjust knob** to set the volume to high, medium, low or mute.
4. Press the **OK button** again to confirm the change.

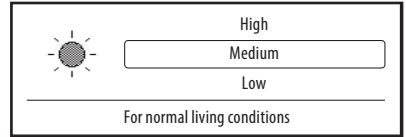




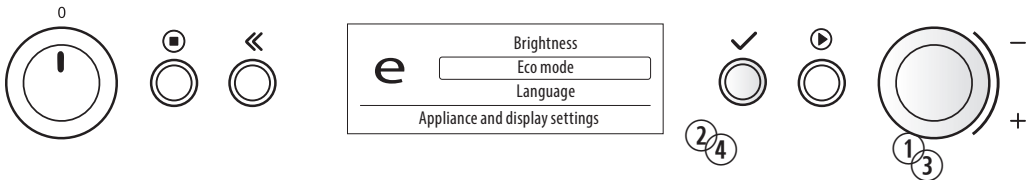
## Brightness



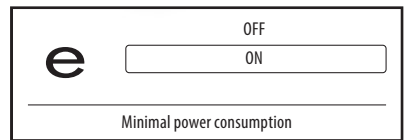
1. Turn the adjust knob until "Brightness" is displayed.
2. Press the OK button.
3. Turn the adjust knob to set your preferred level of brightness.
4. Press the OK button again to confirm your selection.



## 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.



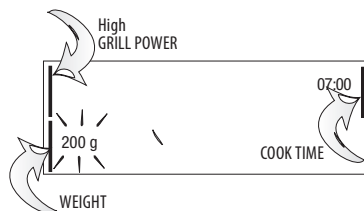
**When ECO is on**, the display will automatically dim down after a while to save energy. It will automatically light up again when a button is pressed or the door is opened.


**When set to OFF**, the display will not turn off and the 24 hour clock will always be visible.


## During cooking

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

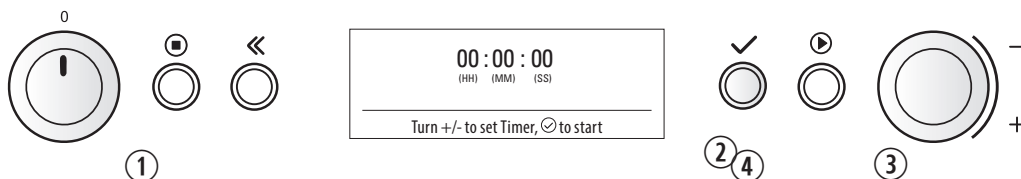
**By turning the adjust knob**, you may toggle between the parameters to select the one that you wish to alter.



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

⏪ **By pressing the back button** you may return directly to the last parameter you changed.  


## Kitchen timer





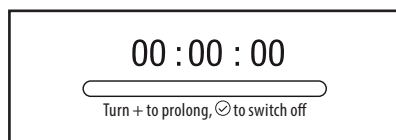
1. **Turn the oven off** by turning the Multifunction knob to the zero position or pressing the ON/OFF button.
2. **Press the OK button.**
3. **Turn the adjust knob** to set the desired time for the timer.
4. **Press the OK button** to start the timer countdown.

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

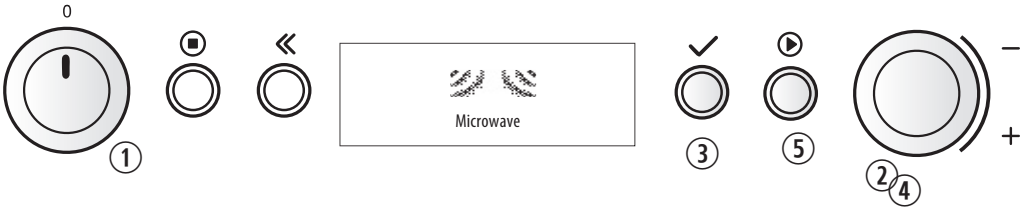
**This function is only available** when the oven is switched off or in standby mode.

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

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




## Cooking and reheating with microwaves



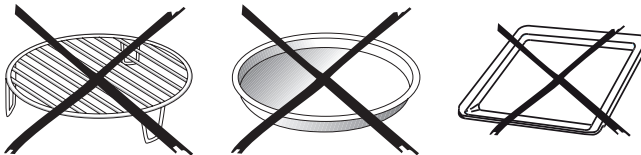
1. Turn the multifunction knob until “Microwave” is shown.
2. Turn the adjust knob to set the cooking time.
3. Press the OK button to confirm your setting.
4. Turn the adjust knob to set the microwave power level.
5. Press the Start button.



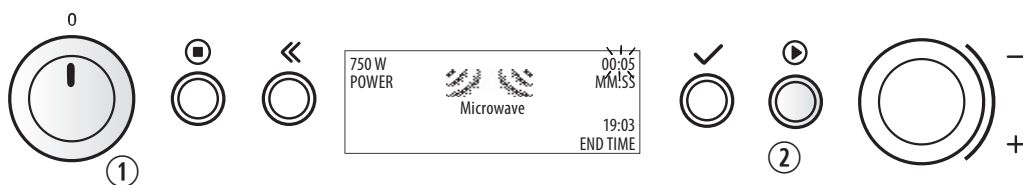
Use this function for normal cooking and reheating, such as vegetables, fish, potatoes and meat.

## Power level

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



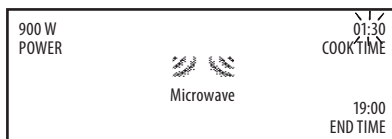
## Jet start



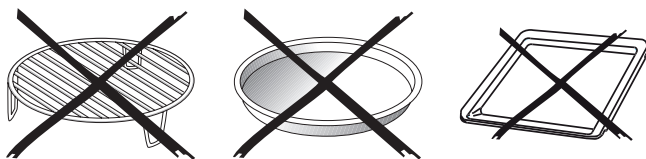
**1. Turn the multifunction knob** until “Microwave” is shown.

**2. Press the ON/OFF button.**

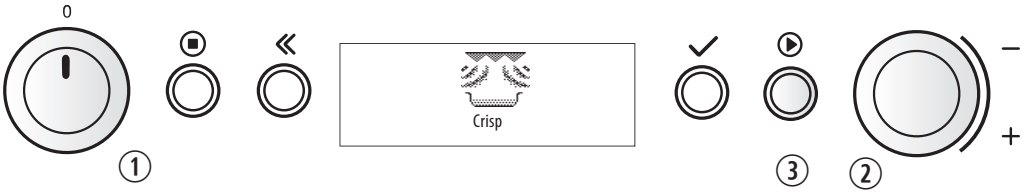
**3. Press the Start button to automatically start** on full microwave power and the cooking time set to 30 seconds. Each additional press increases the time by 30 seconds.



**This function is used** for quick reheating of food with a high water content, e.g. clear soups, coffee or tea. **This function is only available** when the oven is switched off or in standby mode while the multifunction knob is in the “Microwave” position.



# Crisp



1. Turn the multifunction knob until "Crisp" is shown.
2. Turn the adjust knob to set the cooking time
3. Press the Start button.



**Use this function to** reheat and cook pizzas and other dough-based food. It is also good for frying bacon and eggs, sausages, hamburgers, etc.

**The oven automatically** uses microwaves and grill in order to heat the crisp plate. In this way, the crisp plate will rapidly reach its working temperature and begin to brown and crisp the food.

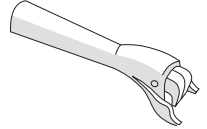
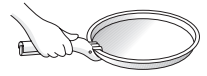
**ENSURE** that the crisp plate is correctly placed in the middle of the glass turntable.

**The oven and the crisp-plate** become very hot when using this function.

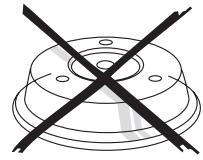
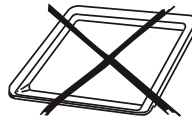
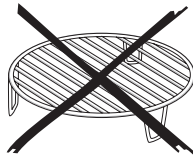
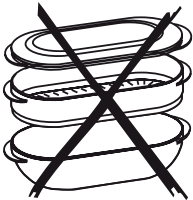
**Do not place the hot crisp-plate** on any surface susceptible to heat.

**Be careful not to touch** the grill element.

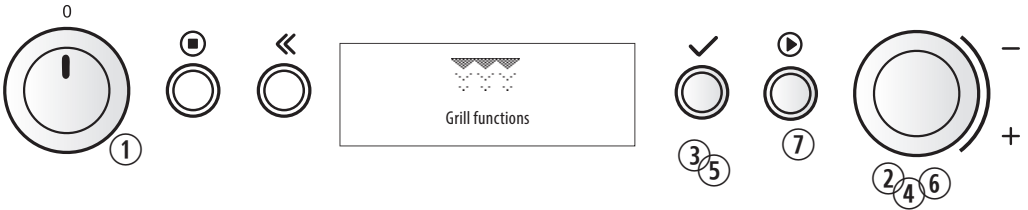
**Use oven mittens** or the special crisp handle supplied when removing the hot crisp plate.



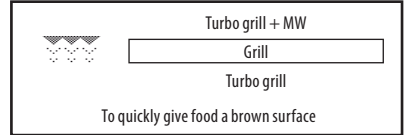
**Only use** the crisp plate supplied for this function. Other crisp plates available on the market will not give the correct result when using this function.



# Grill



1. Turn the multifunction knob until “Grill Functions” is shown.
2. Turn the adjust knob until “Grill” is shown.
3. Press the OK button to confirm your setting.
4. Turn the adjust knob to set the cooking time.
5. Press the OK button to confirm your setting.
6. Turn the adjust knob set the grill power level.
7. Press the Start button.



Use this function to quickly brown the food nicely.

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

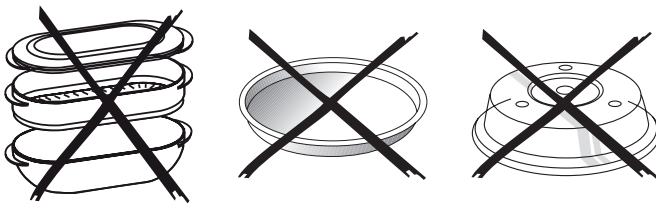
Ensure that the utensils used are heat-resistant and oven-proof before grilling with them.

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

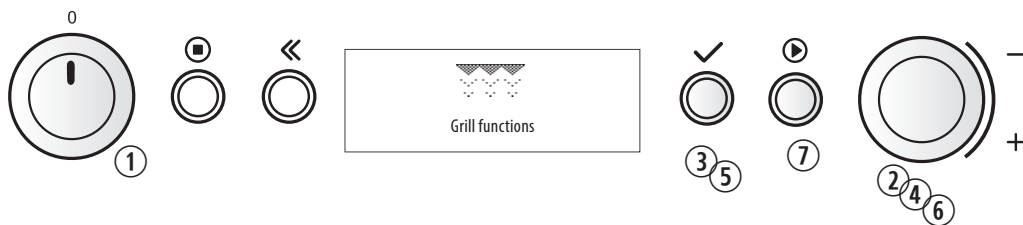
## CHOOSING POWER LEVEL

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

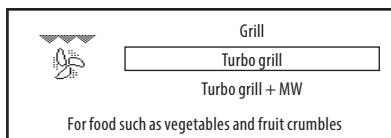
GRILL	
Suggested use:	Power
<b>Cheese on toast</b> , fish steaks and hamburgers	<b>High</b>
<b>Sausages</b> and grill spit	<b>Medium</b>
<b>Light browning</b> of food surfaces	<b>Low</b>



## Turbo grill



1. Turn the multifunction knob until “Grill Functions” is shown.
2. Turn the adjust knob until “Turbo grill” is shown.
3. Press the OK button to confirm your setting.
4. Turn the adjust knob to set the cooking time.
5. Press the OK button to confirm your setting.
6. Turn the adjust knob set the grill power level.
7. Press the Start button.



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

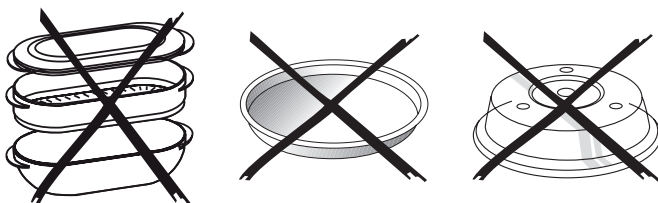
Place food on the wire rack.

Ensure that the utensils used are heat-resistant and oven-proof before grilling with them.

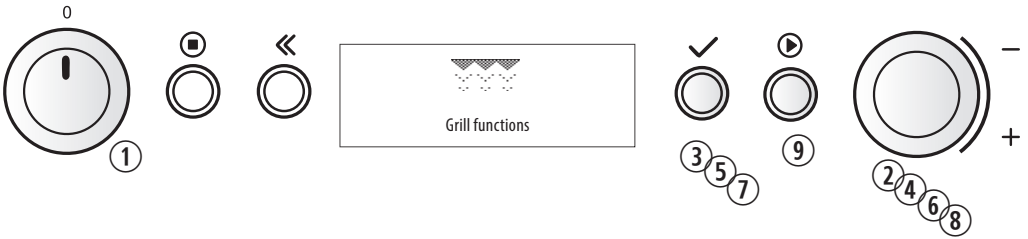
Do not use plastic utensils when grilling. They will melt. Items of wood or paper are not suitable either.

### CHOOSING POWER LEVEL

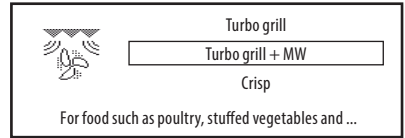
TURBO GRILL	
Suggested use:	Power
Chicken fillets, mashed potatoes au gratin.	High
Tomatoes au gratin	Medium
Fruit au gratin, browning of food surfaces	Low



# Turbo grill combi



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



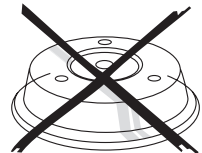
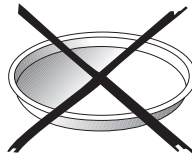
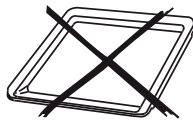
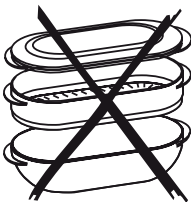
Use this function to cook food such as stuffed vegetables and chicken pieces.

## CHOOSING POWER LEVEL

The max. possible microwave power level when using the turbo grill. Combi is limited to a factory-preset level.

Place food on the wire rack or on the glass turntable.

TURBO GRILL COMBI		
Suggested use:	Grill power	Microwave power
Chicken halves	Medium	350 – 500 W
Stuffed vegetables	Medium	500 – 650 W
Chicken legs	High	350 – 500 W
Baked apples	Medium	160 – 350 W
Baked fish	High	160 – 350 W

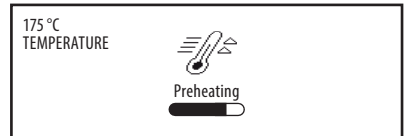
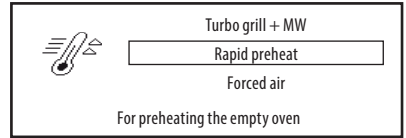




## Rapid preheat



1. Turn the multifunction knob until you find the forced air function.
2. Turn the adjust knob until "Rapid preheat" is shown.
3. Press the OK button to confirm your selection. You will automatically be taken to the next setting.
4. Turn the adjust knob to set the temperature.
5. Press the Start button.

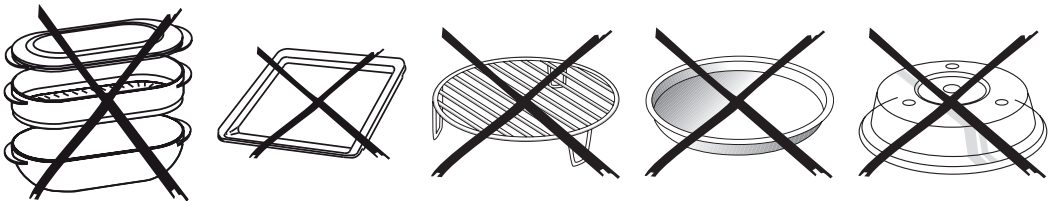


Use this function to preheat the empty oven.

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

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

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



## Forced air



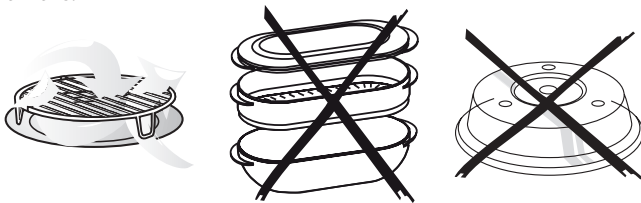
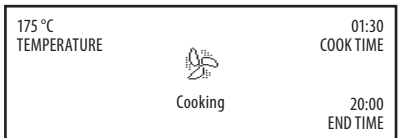
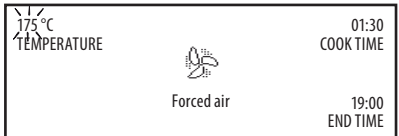
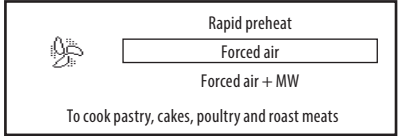
1. Turn the multifunction knob until you find the forced air function.
2. Press the OK button to confirm your selection. You will automatically be taken to the next setting.
3. Turn the adjust knob to set the cooking time.
4. Press the OK button to confirm your selection. You will automatically be taken to the next setting.
5. Turn the adjust knob to set the temperature.
6. Press the Start button.

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

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

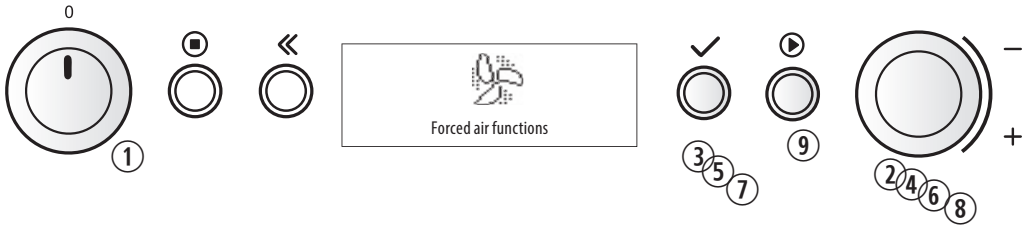
Always use the wire rack to put food on, to allow the air to circulate properly around the food.

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

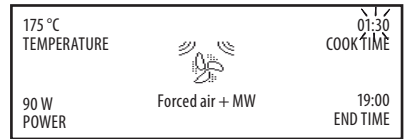
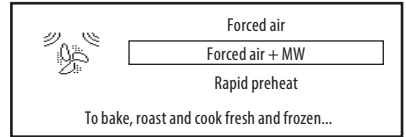


FOOD	ACCESSORIES	OVEN TEMP °C	COOK TIME
Roast beef, medium (1.3-1.5 kg)	Dish on wire rack	170-180 °C	40-60 mins
Roast pork (1.3-1.5 kg)	Dish on wire rack	160-170 °C	70-80 mins
Whole chicken (1.0-1.2 kg)	Dish on wire rack	210-220 °C	50-60 mins
Sponge cake (heavy)	Cake dish on wire rack	160-170 °C	50-60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

## Forced air combi



1. Turn the multifunction knob until you find the Forced air functions.
2. Turn the adjust knob until you find the Forced air combi function.
3. Press the OK button to confirm your selection. You will automatically be taken to the next setting.
4. Turn the adjust knob to set the cooking time.
5. Press the OK button to confirm your selection. You will automatically be taken to the next setting.
6. Turn the adjust knob to set the temperature.
7. Press the OK button to confirm your selection. You will automatically be taken to the next setting.
8. Turn the adjust knob to set the microwave power level.
9. Press the Start button.

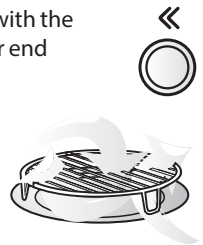


Use this function to cook roast meats, poultry, and jacket potatoes, frozen convenience foods, sponge cakes, pastry, fish and puddings.

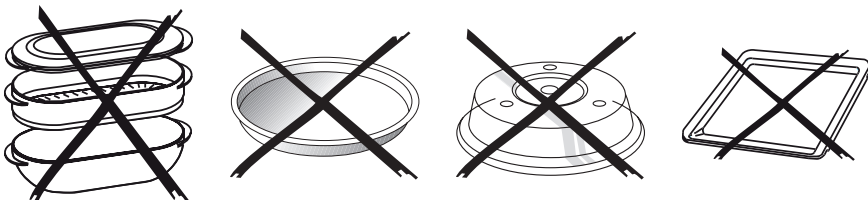
Once the heating process has been started, the cooking time can easily be adjusted with the adjust knob. Use the back button to return to where you can change the power level or end temperature.

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

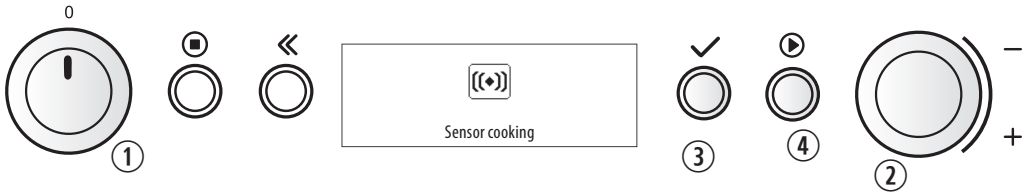
The max. possible microwave power level when using the Forced air combi is limited to a factory-preset level.



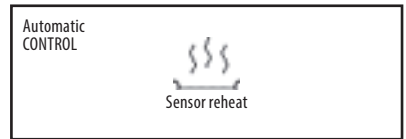
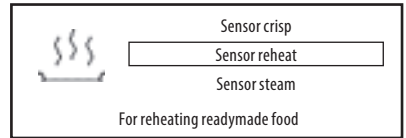
FORCED AIR COMBI	
Power	Suggested use:
350 W	<b>Cooking</b> poultry, fish and gratins
160 W	<b>Cooking</b> roasts
90 W	<b>Baking</b> bread and cakes
0 W	<b>Browning</b> only during cooking



## Sensor reheat



1. Turn the multifunction knob until “Sensor Cooking” is shown.
2. Turn the adjust knob until “Sensor reheat” is shown.
3. Press the OK button to confirm your selection.
4. Press the Start button.



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

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

**The program should not** be interrupted.

**The net weight** must be between 250 and 600 g when using this function. If not, you should consider using the manual function to obtain the best result.

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

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

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

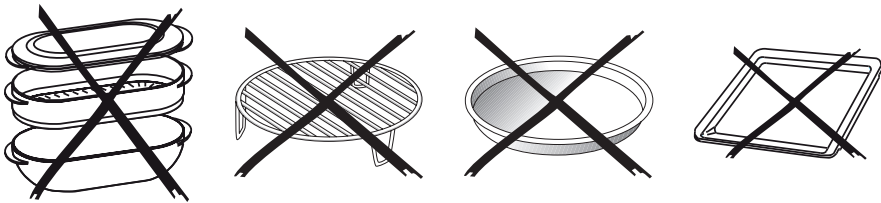
**Thicker slices** (e.g. meat loaf) or sausages must be placed close to each other.

**1-2 minutes standing time always improves** the result, especially for frozen food.

**Always cover food** when using this function.

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

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



## Manual defrost

**Follow the procedure** for “Cook & reheat with microwaves”, and choose power level 160 W when defrosting manually.

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

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

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

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

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

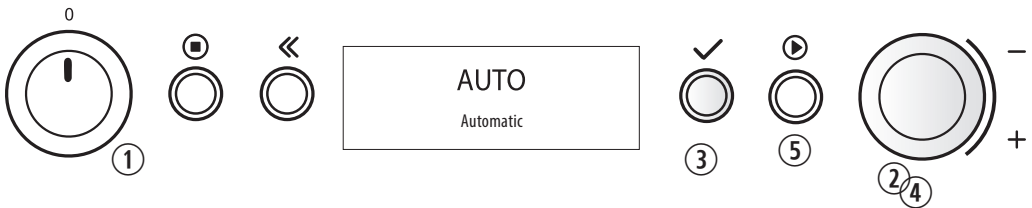
**Turn large joints** halfway through the defrosting process.

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

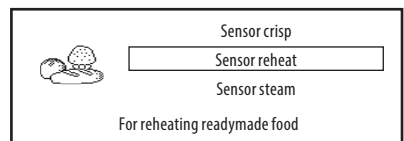
**When defrosting,** it is better to underthaw the food slightly and allow the process to finish during standing time.

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

## Crispy bread defrost



1. Turn the multifunction knob until “Automatic” is shown.
2. Turn the adjust knob until “Crispy bread defrost” is shown.
3. Press the OK button to confirm your selection.
4. Turn the adjust knob to set the weight.
5. Press the OK button to confirm your selection.  
Place the food on the crisp plate, and close the door.
6. Press the Start button.



**Use this function to** quickly defrost and heat rolls, baguettes and croissants. The oven will automatically select the cooking method, time and power needed.

**Ensure** that the crisp plate is correctly placed in the middle of the glass turntable.

**The oven and the crisp-plate** become very hot when using this function.

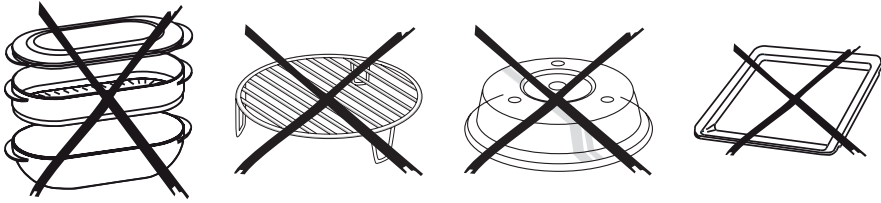
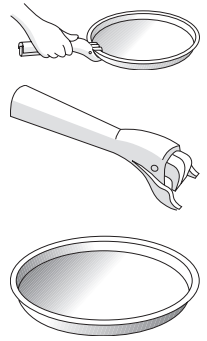
**Do not place the hot crisp-plate** on any surface susceptible to heat.

**Be careful not to touch** the grill element.

**Use oven mittens** or the special crisp handle supplied when removing the hot crisp plate.

**Only use** the crisp plate supplied for this function.

Other crisp plates available on the market will not give the correct result when using this function.



## Jet defrost



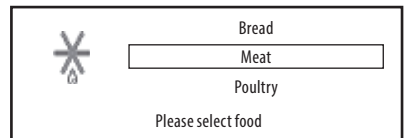
**1. Turn the multifunction knob** until "Jet Defrost" is shown.

**2. Turn the adjust knob** to select the food.

**3. Press the OK button** to confirm your selection.

**4. Turn the adjust knob** to set the weight.

**5. Press the Start button.**



**Use this function** for defrosting meat, poultry, fish, vegetables and bread.

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

**Always place the food** on the glass turntable.

**WEIGHT:**

**This function needs to know** the net weight of the food. The oven will then automatically calculate the time required to finish the procedure.






**If the weight is less or greater than the recommended weight:** Follow the procedure for "Cook & reheat with microwaves", and choose 160 W when defrosting.



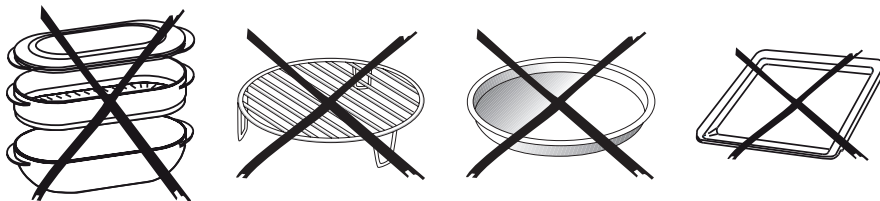
**FROZEN FOODS:**

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

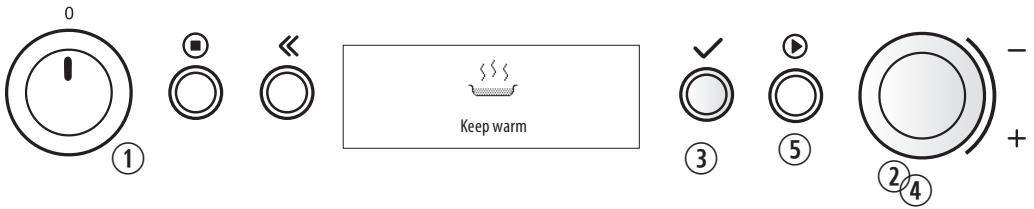
**If the food is colder** than deep-freeze temperature (-18 °C), choose a higher weight for the food.

FOOD		HINTS
*** 	<b>Meat</b> (100 g-2.0 kg)	<b>Minced meat</b> , cutlets, steaks or roasts.
*** 	<b>Poultry</b> (100 g-3.0 kg)	<b>Chicken whole</b> , pieces or fillets.
*** 	<b>Fish</b> (100 g-2.0 kg)	<b>Whole</b> , <b>steaks</b> or fillets.
*** 	<b>Vegetables</b> (100 g-2.0 kg)	<b>Mixed vegetables</b> , peas, broccoli, etc.
*** 	<b>Bread</b> (100 g-2.0 kg)	<b>Loaf</b> , buns or rolls.

**For food not listed in this table** and if the weight is less or greater than the recommended weight, you should follow the procedure for "Cook and reheat with microwaves", and choose 160 W when defrosting.



## Keep warm



1. Turn the multifunction knob until “Keep warm” is shown.
2. Turn the adjust knob to set the time.
3. Press the Start button.



**Use this function** to maintain recently cooked food at serving temperature. Suitable foods are meat, fried food and pies.

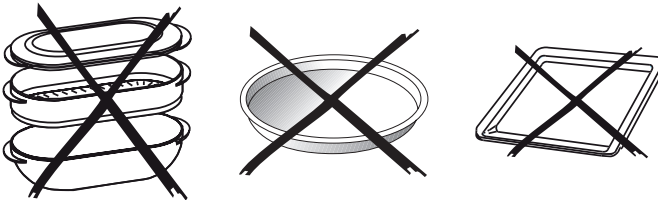
**The keep warm function can** be interrupted at any time by opening the door. It will pause while you check the food.

**To continue**, close the door and press the Start button again.

**The maximum** duration is 90 minutes.

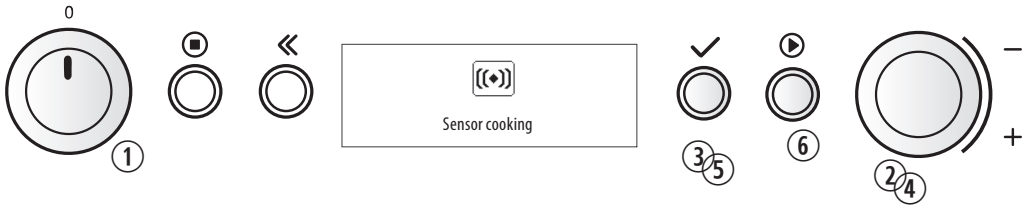
**If the oven is hot** after cooking, let it cool down before using this function, in order to prevent the food becoming overcooked.

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





# Sensor crisp



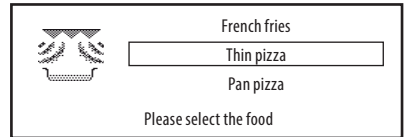
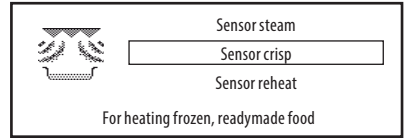
1. Turn the multifunction knob until “Sensor Cooking” is shown.
2. Turn the adjust knob until “Sensor Crisp” is shown.
3. Press the OK button to confirm your selection.
4. Turn the adjust knob to select the food.
5. Press the OK button to confirm your selection.
6. Press the Start button.

Use this function to quickly reheat your food from frozen to serving temperature.

**Auto crisp is used only** for frozen ready-made food.

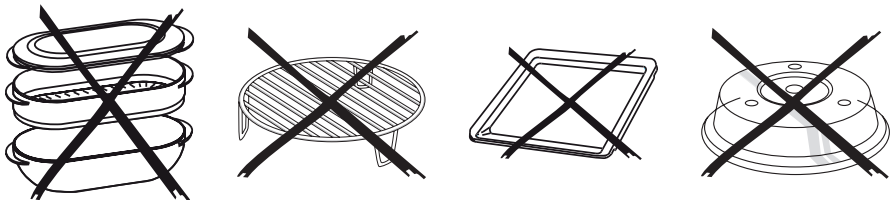
**Only use** the crisp plate supplied for this function. Other crisp plates available on the market will not give the correct result when using this function.

**Do not place** any containers or wrappings on the crisp plate!  
**Only the food** is to be placed on the crisp plate.

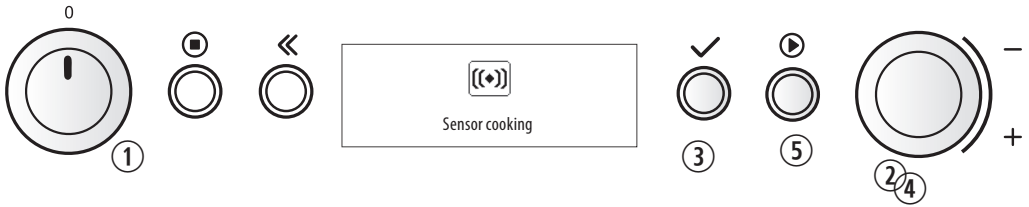


FOOD		HINTS
*** 	<b>French fries</b> (300 g – 600 g)	<b>Spread out the fries</b> in an even layer on the crisp plate. Sprinkle with salt if desired.
*** 	<b>Pizza, thin crust</b> (250 g – 500 g)	<b>For pizzas</b> with a thin crust.
*** 	<b>Pan pizza</b> (300 g – 800 g)	<b>For pizzas</b> with a thick crust.
*** 	<b>Buffalo wings</b> (300 g – 600 g)	<b>For chicken nuggets</b> , oil the crisp plate and cook with doneness set to light

**For food not listed in this table**, and when the weight is less or greater than the recommended weight, you should follow the procedure for manual crisp function.



## Sensor steam



1. Turn the multifunction knob until “Sensor Cooking” is shown.
2. Turn the adjust knob until “Sensor Steam” is shown.
3. Press the OK button to confirm your selection.
4. Turn the adjust knob to set the cooking time.
5. Press the Start button.

Use this function for food such as vegetables, fish, rice and pasta.

This function works in 2 steps.

The first step quickly brings the food to boiling temperature.

The second step automatically adjusts to simmering temperature in order to avoid over-boiling.

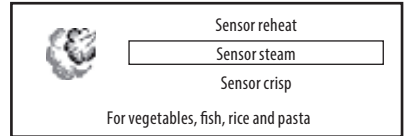
The steamer is designed to be used with microwaves only!

Never use it with any other function at all.

Using the steamer in any other function may cause damage.

Always ensure that the turntable is able to turn freely before starting the oven.

Always place the steamer on the glass turntable.



### COVER

**Always cover the food with a lid.** Ensure that the vessel and lid are microwave-proof before using them. If you do not have a lid available for your chosen vessel, you may use a plate instead.

It should be placed with the underside facing the inside of the vessel.

**Do not** use cling film or aluminium foil when covering the food.

### VESSELS

**Vessels used should not** be more than half-full. If you intend to boil large amounts, you should choose a larger vessel in order to ensure that it is not filled to more than half of its capacity. This is to avoid boiling over.

### COOKING VEGETABLES

**Place the vegetables** into the strainer. Pour 100 ml water into the bottom part. Cover with the lid and set the time.

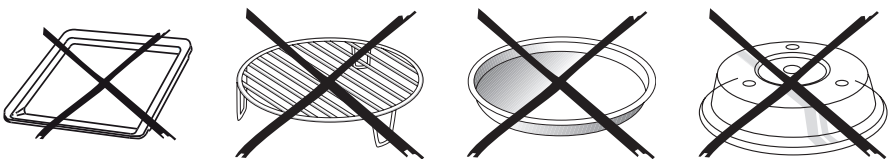
**Soft vegetables** such as broccoli and leek require 2-3 minutes cooking time.

**Harder vegetables** such as carrots and potatoes require 4-5 minutes cooking time.

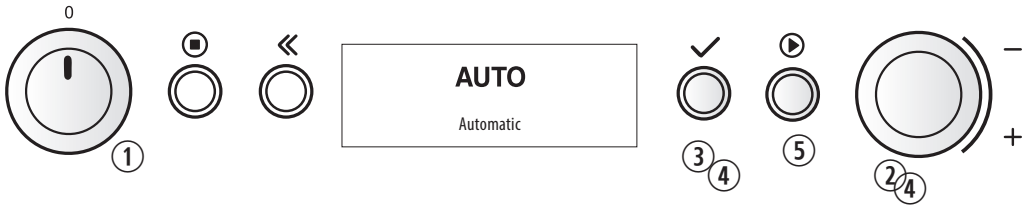
### COOKING RICE

**Use the recommendations on the package** regarding the cooking time, the amount of water and rice.

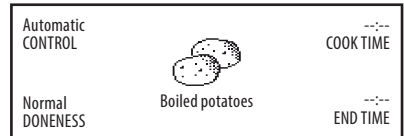
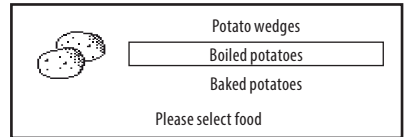
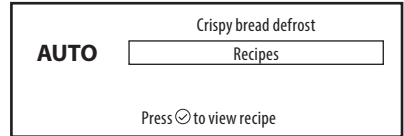
**Place the ingredients in the bottom part,** cover with the lid and set the time.




# Recipes




1. Turn the multifunction knob until “Recipes” is shown.
2. Turn the adjust knob to select one of the recipes.
3. Press the OK button to confirm your selection.
4. Use the OK / adjust knob to navigate to and select the required settings.
5. Press the Start button.





Use this function to quickly navigate to your favourite recipe.


	FOOD	AMOUNT	ACCESSORIES	HINTS
 POTATOES	<b>Boiled</b>	300 g- 1 kg	<b>Steamer bottom + lid</b>	<b>Place</b> in steamer bottom and add 100 ml water. Cover with lid.
	<b>Baked</b>	200 g – 1 kg	<b>Microwave- and oven-proof dish on turntable</b>	<b>Wash</b> and prick. Turn when the oven prompts.
	<b>Gratin</b>	4 – 10 portions	<b>Microwave- and oven-proof dish on low rack</b>	<b>Slice</b> raw potatoes and interlace with onion. Season with salt, pepper and garlic and pour over cream. Sprinkle cheese on top.
	<b>(Frozen) French fries</b>	300 g – 600 g	<b>Crisp plate</b>	<b>Sprinkle</b> with salt.
	<b>Wedges</b>	300 g – 800 g		<b>Peel</b> and cut into wedges. Season and lightly oil the crisp plate, and drizzle oil on top. Stir when the oven prompts.



**For food not listed in this table**, and if the weight is less or greater than the recommended weight, you should follow the procedure for “Cook and reheat with microwaves”


FOOD		AMOUNT	ACCESSORIES	HINTS	
 MEAT	Roast	Beef	800 g – 1.5 kg	Microwave- and oven-proof dish on low rack	Season the roast and place in the oven when preheated
		Pork	800 g – 1.5 kg		Season the roast and place in a cold oven
		Lamb	1 kg, 1.5		Season the roast and place in the oven when preheated
		Veal	800 g – 1.5 kg		
	Ribs		700 g- 1.2 kg	Bratwurst	Season and place on the crisp plate.
	Entrecôte		2 – 6 pcs	High rack on turntable	Add meat when grill is preheated. Turn when the oven prompts. Season.
	Lamb cutlet		2 – 8 pcs		
	Bratwurst		200 g – 800 g	Crisp plate	Lightly grease the crisp plate. Add and turn the food when the oven prompts.
	(Boil)	Hot dog	4 – 8 pcs	Steamer bottom without cover	Place in steamer bottom and cover food with water.
	(Frozen)	Hamburgers	100 g – 500 g	Crisp plate	Lightly grease the crisp plate. Add meat when the crisp plate is preheated. Turn the food when the oven prompts.
Bacon		50 g – 150 g	Add food when the crisp plate is preheated, and turn when the oven prompts.		
Meat loaf		4 – 8 portions	Microwave- and oven-proof dish on turntable		Make your favourite meatloaf mix and shape it into a loaf.
<b>For food not listed in this table, and if the weight is less or greater than the recommended weight, you should follow the procedure for "Cook and reheat with microwaves"</b>					


FOOD		AMOUNT	ACCESSORIES	HINTS	
 POULTRY	Chicken	Roast	800 g – 1.5 kg	Microwave- and oven-proof dish on low rack	Season and place in a cold oven.
		Fillets (steam)	300 g – 800 g	Steamer	Season and place in the steam grid. Add 100 ml water in the bottom and cover with a lid.
		Fillets (fry)	300 g – 1 kg	Crisp plate	Lightly grease the crisp plate. Season and add fillets when the crisp plate is preheated. Turn the food when the oven prompts.
		Pieces	500 g – 1.2 kg		Season the pieces and place on the crisp plate with the skin side upwards.
<b>For food not listed in this table, and if the weight is less or greater than the recommended weight, you should follow the procedure for "Cook and reheat with microwaves"</b>					



FOOD		AMOUNT	ACCESSORIES	HINTS	
 FISH	Whole fish	Baked	600 g – 1.2 kg	Microwave- and oven-proof dish on low rack	Season and brush with some butter on top.
		Boiled	600 g – 1.2 kg	Microwave-safe dish with cover, or use cling film as a cover	Season and add 100 ml fish stock. Cook under cover.
	Fillets (steam)		300 g – 800 g	Steamer	Season and place in the steam grid. Add 100 ml water in the bottom and cover with a lid.
	Cutlets	Fry	300 g – 800 g	Crisp plate	Lightly grease the crisp plate. Season and add food when the crisp plate is preheated. Turn the food when the oven prompts.
		Steam	300 g – 800 g	Steamer	Season and place in the steam grid. Add 100 ml water in the bottom and cover with a lid.
	(Frozen)	Gratin	600 g – 1.2 kg	Microwave- and oven-proof dish on turntable	
		Coated fillets	200 g – 600 g	Crisp plate	Lightly grease the crisp plate. Add food when the crisp plate is preheated. Turn the food when the oven prompts.
	<b>For food not listed in this table, and if the weight is less or greater than the recommended weight, you should follow the procedure for "Cook and reheat with microwaves"</b>				

FOOD		AMOUNT	ACCESSORIES	HINTS	
 VEGETABLES	Frozen	Vegetables	300 g – 800 g	Steamer	Place in steam grid. Add 100 ml water in the bottom and cover with a lid.
	Carrots		200 g – 500 g		
	(Green)	Beans	200 g – 500 g	Steamer bottom + lid	Place in steamer bottom and add 100 ml water. Cover with lid.
	Broccoli		200 g – 500 g	Steamer	Place in steam grid. Add 100 ml water in the bottom and cover with a lid.
	Cauliflower		200 g – 500 g		
	(Frozen)	Gratin	400 g – 800 g	Microwave- and oven-proof dish on turntable	
	Pepper	Steam	200 g – 500 g	Steamer	Place in steam grid. Add 100 ml water in the bottom and cover with a lid.
		Fry	200 g – 500 g	Crisp plate	Lightly oil the crisp plate. Add food cut into pieces when the crisp plate is preheated. Season and drizzle with oil. Stir food when the oven prompts.
	Aubergine		300 g – 800 g		Cut into halves, sprinkle with salt and leave to stand for a while. Lightly oil the crisp plate and add food when the crisp plate is preheated. Turn when the oven prompts.
	Squash	Steam	200 g – 500 g	Steamer	Place in steam grid. Add 100 ml water in the bottom and cover with a lid.
Corn on the cob		300 g – 1 kg			
Tomatoes		300 g – 800 g	Microwave- and oven-proof dish on low rack	Cut into halves, season and sprinkle cheese on top.	
<b>For food not listed in this table, and if the weight is less or greater than the recommended weight, you should follow the procedure for "Cook and reheat with microwaves"</b>					

FOOD		AMOUNT	ACCESSORIES	HINTS	
 PASTA	<b>Pasta</b>	1 – 4 portions	<b>Steamer bottom and lid</b>	<b>Set recommended</b> cooking time for the pasta. Pour water into the steamer bottom. Cover with lid. Add pasta when the oven prompts and cook covered.	
	<b>Lasagne</b>	<b>Home-made</b>	4 – 10 portions	<b>Microwave- and oven-proof dish on low rack</b>	<b>Prepare</b> your favourite recipe or follow the recipe on the package.
<b>Frozen</b>		500 g – 1.2 kg	<b>Microwave- and oven-proof dish on turntable</b>		
 RICE	<b>Boiled</b>	<b>Rice</b>	100 ml – 400 ml	<b>Steamer bottom and lid</b>	<b>Set recommended</b> cooking time for rice. Add water and rice in the bottom part and cover with lid.
	<b>Porridge</b>	<b>Rice</b>	2 – 4 portions		<b>Place rice and water</b> into the steamer bottom. Cover with lid. Add milk when the oven prompts and continue cooking.
		<b>Oats</b>	1 – 2 portions	<b>Microwave safe plate without cover</b>	<b>Mix the oat flakes,</b> salt and water.
<b>For food not listed in this table,</b> and if the weight is less or greater than the recommended weight, you should follow the procedure for "Cook and reheat with microwaves"					

FOOD		AMOUNT	ACCESSORIES	HINTS	
 PIZZA/PIE	<b>Pizza</b>	<b>Home-made</b>	2 – 6 portions	<b>Baking plate</b>	<b>Prepare your favourite</b> recipe and place on the baking plate. Place into the oven when preheating is finished.
		<b>Thin (frozen)</b>	250 g – 500 g	<b>Crisp plate</b>	<b>Remove</b> package.
		<b>Pan (frozen)</b>	300 g – 800 g		<b>Add the pizza</b> when the crisp plate is preheated.
		<b>Chilled</b>	200 g – 500 g		<b>Prepare the pastry</b> (250 g flour, 150 g butter + 2½ tbsp water) and line the crisp plate with the pastry. Prick it. Pre-bake the pastry. When the oven prompts you to add the stuffing, insert 200 g of ham and 175 g of cheese, and pour over a mix of 3 eggs and 300 ml cream. Place into the oven and continue cooking.
	<b>Quiche</b>	<b>Lorraine</b>	1 batch		
<b>(Frozen)</b>		200 g – 800 g		<b>Remove</b> package.	
<b>For food not listed in this table,</b> and if the weight is less or greater than the recommended weight, you should follow the procedure for "Cook and reheat with microwaves"					

FOOD		AMOUNT	ACCESSORIES	HINTS	
 BREAD/ CAKES	<b>Bread loaf</b>	1 – 2 pcs	<b>Baking plate</b>	<b>Prepare</b> dough according to your favourite recipe for a light bread. Place on baking plate to rise. Add once the oven is preheated.	
	<b>Rolls</b>	<b>Rolls</b>		1 batch	<b>Add</b> when oven is preheated.
		<b>Frozen</b>			<b>For vacuum-packed rolls.</b> Add once the oven is preheated.
		<b>Pre-baked</b>			<b>Remove</b> from package. Add once the oven is preheated.
		<b>Canned</b>			
	<b>Scones</b>		<b>Crisp plate</b>		<b>Shape</b> into one scone or smaller pieces on a greased crisp plate.
	<b>Sponge cake</b>		<b>Microwave- and oven-proof cake dish on low rack</b>	<b>Mix a recipe</b> with a total weight of 700 – 800 g. Add the cake when the oven is preheated.	
	<b>Muffins</b>		<b>Baking plate</b>	<b>Make a batter</b> for 16 – 18 pcs and fill in paper moulds. Add food when the oven is preheated.	
<b>Cookies</b>		<b>Place on baking paper</b> and add when the oven is preheated.			
<b>Meringues</b>		<b>Make a batch</b> of 2 egg whites, 80 g sugar and 100 g desiccated coconut. Season with vanilla and almond essence. Shape into 20 – 24 pieces on a greased baking plate or baking paper. Add food when the oven is preheated.			
<b>For food not listed in this table</b> , and if the weight is less or greater than the recommended weight, you should follow the procedure for "Cook and reheat with microwaves"					

FOOD		AMOUNT	ACCESSORIES	HINTS	
 SNACKS	<b>Popcorn</b>		90 g – 100 g	<b>Place the bag</b> on the turntable. Only pop one bag at a time.	
	<b>Roasted nuts</b>		50 g – 200 g	<b>Crisp plate</b>  <b>Add nuts</b> when the crisp plate is preheated. Stir when the oven prompts.  <b>Add nuggets</b> when the crisp plate is preheated. Turn when the oven prompts.  <b>Make a pastry</b> of 180 g flour, 125 g butter and 1 egg (or use ready-made pastry). Line the crisp plate with the pastry and fill with 700 – 800 g sliced apples mixed with sugar and cinnamon.  <b>Remove package.</b>	
	<b>Chicken</b>	<b>Buffalo wings</b>	300 g – 600 g		
		<b>Nuggets (frozen)</b>	250 g – 600 g		
 DESSERT	<b>Fruit pie</b>	<b>Home-made</b>	1 batch		
		<b>Frozen</b>	300 g – 800 g		
	<b>Baked apples</b>		4 – 8 pcs	<b>Microwave- and oven-proof dish on turntable</b>	<b>Remove the pipes</b> and fill with marzipan or cinnamon, sugar and butter.
	<b>Fruit compote</b>		300 g – 800 ml	<b>Steamer</b>	<b>Place in steam grid.</b> Add 100 ml water in the bottom and cover with lid.
<b>Soufflé</b>		2 – 6 portions	<b>Oven-proof dish on low rack</b>	<b>Prepare a soufflé mix</b> with lemon, chocolate or fruit, and pour into an oven-proof dish with a high edge. Add the food when the oven prompts.	
<b>For food not listed in this table</b> , and if the weight is less or greater than the recommended weight, you should follow the procedure for "Cook and reheat with microwaves"					



## Maintenance & cleaning

**Cleaning is the only maintenance** normally required.

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

**Do not use metal scouring pads, abrasive cleaners, 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 onto the oven.

**At regular intervals**, especially if spills have occurred, remove the turntable, the turntable support and wipe the base of the oven clean.

**This oven is designed** to operate with the turntable in place.

**Do not** operate the microwave oven when the turntable has been removed for cleaning.

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

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

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

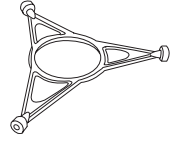
**Do not use steam cleaning appliances** when cleaning your microwave oven.

**Adding some lemon juice** to a cup of water, placing this on the turntable and boiling for a few minutes can eliminate odours inside the oven.

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

### DISHWASHER SAFE:

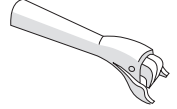
Turntable support



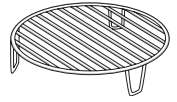
Glass turntable



Crisp handle



Wire rack



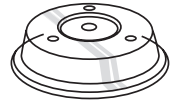
Steamer



Baking plate

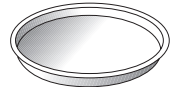


Cover



### CAREFUL CLEANING:

**The crisp plate** should be cleaned in mild, detergent water. Heavily soiled areas can be cleaned with a scouring sponge and a mild cleanser.



**Always** allow the crisp plate to cool before cleaning.

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

**Do not use steel wool pads.** This will scratch the surface.

## Data for testing heating performance

### IN ACCORDANCE WITH IEC 60705.

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

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

### IN ACCORDANCE WITH IEC 60350.

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

Test	Approx. time	Temperature	Preheated oven	Accessories
8.4.1	30 – 35 mins	150 °C	No	Baking tray
8.4.2	18 – 20 mins	170 °C	Yes	Baking tray
8.5.1	33 – 35 mins	160 °C	No	Wire shelf
8.5.2	65 – 70 mins	160 – 170 °C	Yes	Wire shelf

## Technical specification

Supply voltage	230 V/50 Hz
Rated Power Input	2800 W
Fuse	16 A
MW output power	900 W
Grill	1600 W
Forced air	1200 W
Outer dimensions (H x W x D)	455 x 595 x 560
Inner dimensions (H x W x D)	210 x 450 x 420

## Recommended use and tips

### How to read the cooking table

The table indicates the best functions to use for any given type of food. Cooking times, where indicated, start from the moment when food is placed in the microwave oven cavity, excluding pre-heating (where required).

Cooking settings and times are purely for guidance and will depend on the amount of food and type of accessory used. Always cook food for the minimum cooking time given and check that it is cooked through.

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

### Cling film and bags

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

### Liquids

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

To prevent this possibility:

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

### Cooking food

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

Small pieces cook more quickly than large pieces.

Cut food into pieces of equal size for uniform cooking.

Moisture evaporates during microwave cooking.

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

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

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

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

### Baby food

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

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

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

### Frozen food

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

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

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

## Troubleshooting guide

### The appliance does not work

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

## After-Sales Service

### Before calling the After-Sales Service

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

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

Always specify:

- a brief description of the fault;
- the type and exact model of the appliance;
- the service number (number after the word "Service" on the rating plate), located on the right-hand edge of the appliance cavity (visible when the appliance door is open).

## Scrapping of household appliances

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

### The electronic programmer does not work

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

**SERVICE** 0000 000 00000



The service number is also indicated in the guarantee booklet.

- your full address;
- your telephone number.

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









FOR THE WAY IT'S MADE.

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