Quick Reference Guide



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



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Speed Oven Microwave Quick reference guide



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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. On/Off 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 **language** and the **time of day**. Turn the *Multifunction* knob until you see SETTINGS, then turn the *Control* knob to LANGUAGE and press the *OK* button to confirm. Turn the *Control* knob to scroll through the list of available languages. Once you have found your language of choice, press the *OK* button to confirm. Follow the same procedure for the TIME function to set the correct time of day.

Please note:

The first time the oven is switched on, before cooking any food, it is necessary to bring the oven up to its highest possible temperature (250°C).

Turn the *Multifunction* knob until you see the RAPID PREHEATING function, then turn the *Control* knob to set the temperature at 250°C and press the *Start* button.

Once the oven has reached the set temperature, it will stay at this temperature for 10 minutes before switching off. Allow the oven to cool to room temperature then wipe it down with dry kitchen paper.

DAILY OVEN USE

Switching on the oven and selecting a function

- 1. To switch on or off the oven, press the On/Off button or turn the Multifunction knob. When the appliance is switched on, all of the buttons and knobs function normally and the clock is no longer visible. When the appliance is switched off, the time of day can be seen on the display.
- 2. Turn the Multifunction knob to scroll through the main menu.
- 3. Turn the Control knob to select your desired function among the different submenus and press the OK button to confirm.
- **4.** Turn the *Control* knob to adjust the cooking time and the desired temperature then press the *OK* button to confirm.
- **5.** 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.
- Rapid Preheat: Empty oven.
- Conventional: Biscuits, desserts, bread and meringues.
- Conventional + Microwave: Cakes, bread and pre-cooked frozen food.
- **Grill:** Grilled sandwiches, steak or for browning food.
- Grill + Microwave: Lasagna, poultry, fish and au gratin potatoes.
- Turbo Grill: Chicken fillets, au gratin vegetables and fruit.
- Turbo Grill + Microwave: Stuffed vegetables and pieces of chicken.
- Forced Air: Desserts, soufflés, poultry and roasts.
- Forced Air + Microwave: Roasts, poultry, fish, potatoes, frozen dishes, desserts.

Special, Automatic and Professional

- **Keep Warm:** To keep food warm (60°C) so it is ready to serve.
- Leavening: To leaven dough (35°C).
- Auto Reheat: To reheat frozen foods or ready-made items straight from the refrigerator.
- Auto Rapid Defrost: To defrost food that has a net weight between 100 g and 3 kg.
- 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.
- Bakery: To bake bread and pizza.
- Pastry: To cook pastries.
- Rostisserie: To cook roasts.

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:

- Baking Tray: This accessory should not be used with the MICROWAVE functions.
- Meat Probe: For use exclusively with the ROTISSERIE function
- Wire Rack: For use with all of the functions except MICROWAVE

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 you clean all of the accessories in the dishwasher with the exception of the **meat probe**, which should be cleaned with mild detergent and water.

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.** erify 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.



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