

Instructions for use

KitchenAid

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Important safety instructions

YOUR SAFETY AND THAT OF OTHERS IS VERY IMPORTANT

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



This is the danger symbol, pertaining to safety, which alerts users to potential risks to themselves and others. All safety warnings are preceded by the danger symbol and the following terms:



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

Carefully observe the following instructions:

- Keep these instructions close at hand for future reference.
- Use protective gloves to perform all unpacking and installation operations.
- The appliance must be handled and installed by two or more persons.
- The appliance must be disconnected from the power supply before carrying out any installation work.
- Installation and maintenance must be carried out by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations. Do not repair or replace any part of the appliance unless specifically stated in the user manual.

- Power cable replacement must be carried out by a qualified electrician. Contact an authorised service centre.
- Regulations require that the appliance is earthed.
- The power cable must be long enough for connecting the Appliance, once fitted in its housing, to the main power supply.
- For installation to comply with current safety regulations, an omnipolar switch with minimum contact gap of 3 mm must be used.
- Do not use extension leads, multiple socket adapters.
- Do not connect the appliance to a socket which can be operated by remote control or timer.
- 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 type of use is permitted (e.g.: heating rooms or outdoor use). The Manufacturer declines any liability for injury to persons or animals or damage to property if these advices and precautions are not respected.
- This appliance is intended to be used built-in. 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) shall 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 done 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 containers suitable for use in a microwave oven only.
- Overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.
- Do not use 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 the lid and the teat is 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 vapors released by the alcohol may catch fire upon coming into contact with the electrical heating element.
- Overheated oils and fats catch fire easily. Always remain vigilant when cooking foods rich in fat, oil or alcohol (e.g. rum, cognac, wine).
- Do not use microwave oven for cooking or reheating whole eggs with or without shell since they may explode even after microwave heating has ended.
- If material inside/outside the appliance should ignite or smoke is observed, keep 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 vapors 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 an authorized service technician.
- Service only to be carried out by an authorized service technician. It is hazardous for anyone other than an authorized person to carry out any service or repair operation, which involves the removal of any cover, which gives protection against exposure to microwave energy.

EC Declaration of conformity

- This appliance, which is intended to come into contact with foodstuffs, complies with European Regulation (CE) n. 1935/2004 and has been designed, manufactured and sold in conformity with the safety requirements of the “Low Voltage” directive 2006/95/CE (which replaces 73/23/CEE and subsequent amendments), the protection requirements of “EMC” 2004/108/CE.

Safeguarding the environment

Disposal of packing materials

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

Energy saving tips

- Only pre-heat the microwave oven if specified in the cooking table or recipe.
- Use dark lacquered or enameled baking moulds as they absorb heat far better.
- Switch the appliance off 10/15 minutes before the set cooking time. Food requiring prolonged cooking will continue to cook even once the appliance is switched off.

Scrapping the product

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



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

Installation

After unpacking the appliance, make sure that it has not been damaged during transport and that the appliance door closes properly.

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

To prevent any damage, only remove the appliance from its polystyrene foam base at the time of installation.

Children should not perform installation operations. Keep children away during installation of the appliance.

Keep the packaging materials (plastic bags, polystyrene parts. etc.) out of reach of children, during and after the installation of the appliance.

Mounting the appliance

Follow the supplied separate mounting instructions when installing the appliance.

Prior to connecting

Check that the voltage on the rating plate corresponds to the voltage in the home.

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 the microwave oven cavity is empty before mounting.

Ensure that the appliance is not damaged. Check that the microwave oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the 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 or serviceman 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 omnipolar disconnect switch with minimum contact gap of 3 mm must be utilized.

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.

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

For correct appliance operation, do not obstruct the minimum gap between the workshop and the upper edge of the oven.

Accessories

GENERAL

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

ENSURE THAT THE UTENSILS YOU USE are oven proof and allow microwaves to pass through them before cooking.

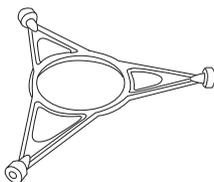
WHEN YOU PUT FOOD AND ACCESSORIES in the microwave oven, ensure that they do not come in contact with the interior of the oven. This is especially important with accessories made of metal or metal parts.

IF ACCESSORIES CONTAINING METAL comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be 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

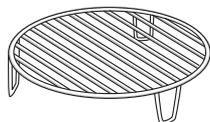
USE THE GLASS TURNTABLE with all cooking methods. It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven. Place the Glass turntable on the turntable support.



WIRE RACK

USE THE 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 supplied special crisp handle to remove the hot Crisp plate from the oven.



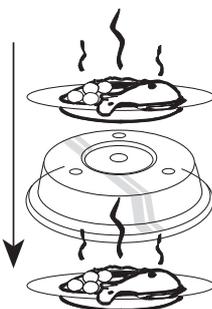
CRISP PLATE

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 min). Always use the Crisp function when preheating the crisp-plate.

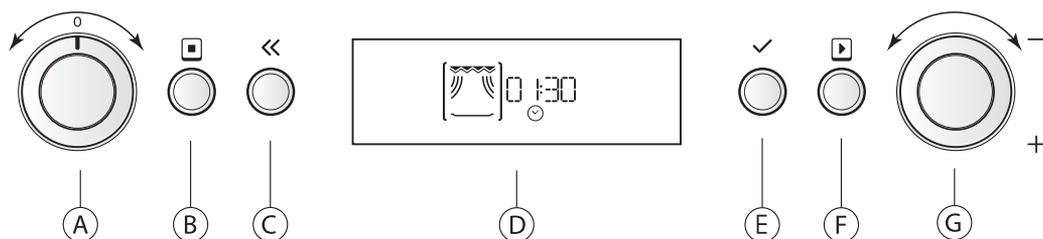


COVER

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 reducing the time needed. **USE** the cover for two level reheating.



Control panel



- A. Multifunction knob
- B. Stop button
- C. Back button
- D. Display

- E. OK button
- F. Start button
- G. Adjust knob (+/-)

Start protection/key lock

THIS AUTOMATIC SAFETY FUNCTION IS ACTIVATED ONE MINUTE AFTER the oven has returned to "stand by mode". (The oven is in "stand by" when the 24-hour clock is displayed or if the clock has not been set, when the display is blank).

THE DOOR MUST BE OPENED AND CLOSED e.g. putting food into it, before the safety lock is released. Else the display will show "DOOR".

DOOR

Doneness (Auto functions only)

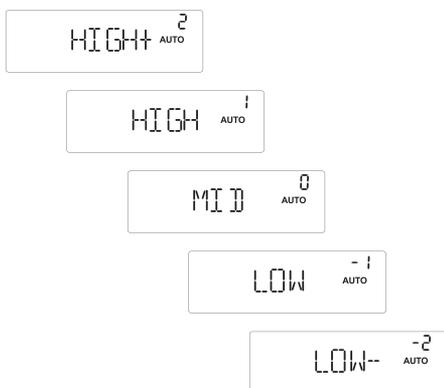
DONENESS IS AVAILABLE in most of the auto functions. You have the possibility to personally control the end result through the Adjust doneness feature. This feature enables you to achieve higher or lower end temperature compared to the default standard setting.

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

DONENESS	
LEVEL	EFFECT
HIGH +2	YIELDS HIGHEST END TEMPERATURE
HIGH +1	YIELDS HIGHER END TEMPERATURE
MED 0	DEFAULT STANDARD SETTING
Low -1	YIELDS LOWER END TEMPERATURE
Low -2	YIELDS LOWEST END TEMPERATURE

NOTE:

THE DONENESS can only be set or altered during the first 20 seconds of operation.



THIS IS DONE BY SELECTING A DONENESS LEVEL with the +/- knob right after you have pressed the Start button.

Stir or turn food (Auto functions only)

WHEN USING SOME OF THE AUTO FUNCTIONS the oven may stop (depending on the chosen program and food class) and prompt you to **STIR FOOD** or **TURN FOOD**.

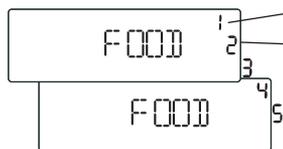
To CONTINUE COOKING:

- open the door
- Stir or turn the food
- Close the door and restart by pressing the start button

NOTE: THE OVEN CONTINUES AUTOMATICALLY AFTER 1 MIN. if the food hasn't been turned / stirred. The heating time will be longer in this case.

Food classes (Auto functions only)

WHEN USING THE AUTO FUNCTIONS the oven needs to know which food class it is to use to reach proper results. The word **FOOD** and a food class digit is displayed when you are choosing a food class with the +/- buttons.



FOOD	
	1 DINNER PLATE (250g - 500g)
	2 Soup (200g -
	

THE FOOD CLASSES are listed in the tables placed with each Auto function.

FOR FOOD NOT LISTED IN THE TABLES and if the weight is lesser or greater than recommended weights, you should follow the procedure for "Cook & Reheat with microwaves".

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 50°C, "HOT" and 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 when "HOT" is displayed.



THE COOLING PROCEDURE can be interrupted without any harm to the oven by opening the door.



Changing settings

WHEN THE APPLIANCE IS FIRST PLUGGED IN it will ask you to set the 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.



1. TURN THE MULTIFUNCTION KNOB until Setting is shown.

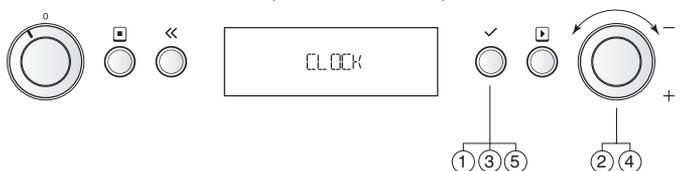
2. USE THE (+/-) KNOB to choose one of the following settings to adjust:

- Clock
- Sound
- Eco
- Brightness

3. PRESS THE STOP BUTTON TO EXIT the settings function and save all your changes when you are done.

CLOCK SETTING

KEEP THE DOOR OPEN WHILE SETTING THE CLOCK. This gives you 5 minutes to complete the setting of the Clock. Otherwise, each step must be accomplished within 60 seconds.



1. PRESS THE OK BUTTON (The left right hand digits (hours) flicker).

2. TURN THE +/- KNOB to set the hours.

3. PRESS THE OK BUTTON. (The two right hand digits (minutes) flicker).

4. TURN THE +/- KNOB to set the minutes.

5. PRESS THE OK BUTTON again to confirm the change.

THE CLOCK IS SET AND IN OPERATION.

IF YOU WISH TO REMOVE THE CLOCK from the display once it has been set, simply enter the clock setting mode again and press the Stop button while the digits flicker.



SOUND SETTING



1. PRESS THE OK BUTTON

2. TURN THE +/- KNOB to set the buzzer ON or OFF.

3. PRESS THE OK BUTTON again to confirm the change.

Changing settings

ECO



1. **PRESS THE OK BUTTON**
2. **TURN THE(+/-) KNOB** to choose the ECO setting ON or OFF.
3. **PRESS THE OK BUTTON**, again to confirm the change.

WHEN ECO IS ON, the back light display will automatically reduced after a while to save energy. It will automatically light up again when a button is pressed or the door is opened. At cooking end cavity lamp switches off after 30 seconds.

WHEN OFF IS SET, the back light display will automatically reduced after three minutes.

It will automatically light up again when a button is presse or the door is opened. At cooking end cavity lamp switches off.

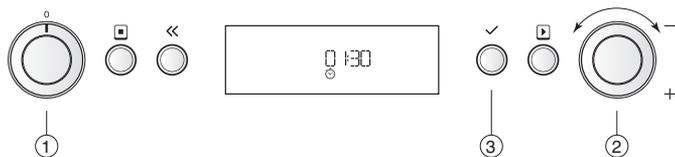
BRIGHTNESS



1. **PRESS THE OK BUTTON**
2. **TURN THE(+/-) KNOB** to set the level of brightness suitable to your preference.
3. **PRESS THE OK BUTTON** again to confirm your selection.

Kitchen timer

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.



1. **MAKE SURE THAT MULTIFUNCTION KNOB IS SET TO "0"**.
2. **TURN THE(+/-) KNOB** to set the desired length of the timer.
3. **PRESS THE OK BUTTON**

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

PRESSING THE STOP BUTTON before the timer has finished will reset the timer to zero.

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 with 30 seconds.



BY TURNING THE +/- KNOB, you may toggle between the parameters to select which you wish to alter.



 **PRESSING THE OK BUTTON** selects and enables it to be changed (it flashes). Use the +/- 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.

Cook and reheat with microwaves

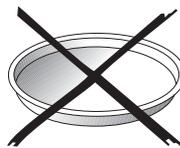
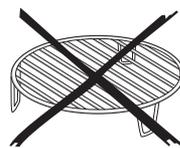
USE THIS FUNCTION for normal cooking and reheating, such as vegetables, fish, potatoes and meat.



- 1. TURN THE MULTIFUNCTION KNOB** until you find the microwave function.
- 2. TURN THE(+/-) KNOB** to set the microwave power level.
- 3. PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting.
- 4. TURN THE(+/-) KNOB** to set the cooking time.
- 5. PRESS THE START BUTTON.**

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 with 30 seconds. You may also alter the time by turning the +/--knob to increase or decrease the time.

BY PRESSING THE << BUTTON you may return to where you can change cooking time and power level. Both can be altered with the +/- knob during cooking.

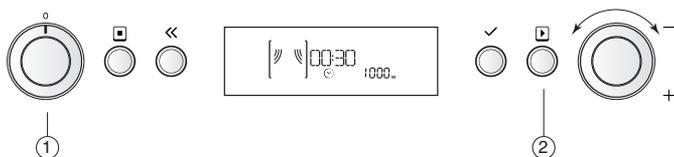


POWER LEVEL

MICROWAVES ONLY	
POWER	SUGGESTED USE
1000 W	REHEATING OF BEVERAGES , water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
800 W	COOKING OF VEGETABLES , meat etc.
650 W	COOKING OF fish .
500 W	MORE CAREFUL COOKING e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	SIMMERING STEWS , melting butter & chocolate.
160 W	DEFROSTING . Softening butter, cheeses.
90 W	SOFTENING Ice cream
0 W	WHEN USING the Timer only.

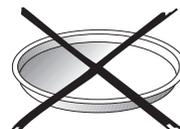
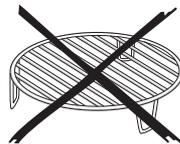
Jet Start

THIS FUNCTION IS USED for quick reheating of food with a high water content such as: clear soups, coffee or tea.



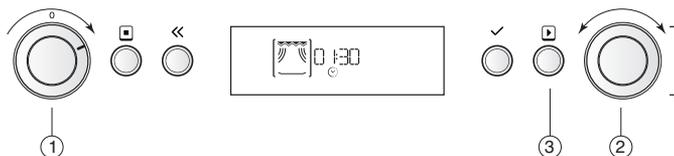
1. **MAKE SURE THAT MULTIFUNCTION KNOB IS SET TO "0"**.
2. **PRESS THE START BUTTON TO AUTOMATICALLY START** with full microwave power level and the cooking time set to 30 seconds. Each additional press increases the time with 30 seconds.

YOU MAY ALSO ALTER THE TIME BY PRESSING THE +/- KNOB to increase or decrease the time after the function has started.



Crisp

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.



1. **TURN THE MULTIFUNCTION KNOB** until you find the Crisp function.
2. **TURN THE (+/-) KNOB** to set the cooking time.
3. **PRESS THE START BUTTON.**

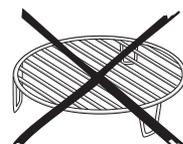
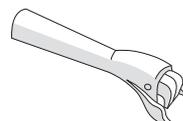
THE OVEN AUTOMATICALLY use Microwaves and Grill in order to heat the Crisp-plate. This way the Crisp-plate will rapidly reach its working temperature and begin to brown and crisp the food. **ENSURE** that the Crisp-plate is correctly placed in the middle of the Glass turntable.

DO NOT PLACE THE HOT CRISP-PLATE on any surface susceptible to heat.

BE CAREFUL, NOT TO TOUCH the ceiling beneath the Grill element.

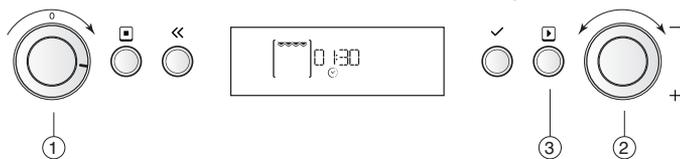
USE OVEN MITTENS or the special Crisp handle supplied when removing the hot Crisp-plate.

ONLY USE the supplied Crisp plate with this function. Other available Crisp plates on the market will not give the correct result when using this function.



Grill

USE THIS FUNCTION TO brown the surface of foods placed on the wire rack.



1. TURN THE MULTIFUNCTION KNOB until you find the Grill function.
2. TURN THE (+/-) KNOB to set the cooking time.
3. PRESS THE START BUTTON.

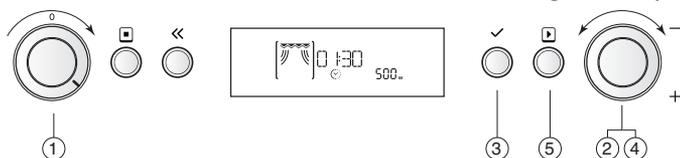
PLACE FOOD on the wire rack. Turn food during cooking.

ENSURE THAT THE UTENSILS used are heat resistant and ovenproof before grilling with them.

DO NOT USE PLASTIC utensils when grilling. They will melt. Items of wood or paper are not suitable either

Grill Combi

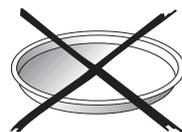
USE THIS FUNCTION TO cook such food as Gratin, Lasagne, Poultry and Baked potatoes.



1. TURN THE MULTIFUNCTION KNOB until you find the Grill Combi function.
2. TURN THE (+/-) KNOB to set the microwave power level.
3. PRESS THE OK BUTTON to confirm your selection. You will automatically be taken to the next setting.
4. TURN THE (+/-) KNOB to set the cooking time.
5. PRESS THE START BUTTON.

THE MAX POSSIBLE microwave power level when using the Grill Combi is limited to a factory preset level.

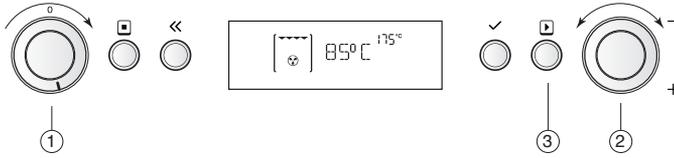
GRILL COMBI	
POWER	SUGGESTED USE:
650 W	COOKING Vegetables & Gratin
350 - 500 W	COOKING Poultry & Lasagne
160 - 350 W	COOKING Fish & frozen gratins
160 W	COOKING Meat
90 W	GRATINATING fruit
0 W	BROWNING only during cooking



Quick heat

USE THIS FUNCTION TO PREHEAT the empty oven.

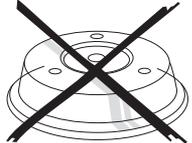
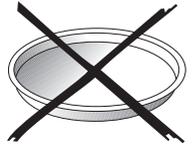
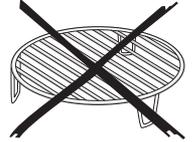
PREHEATING is always done with the oven empty just like you would in a conventional oven before cooking or baking.



1. **TURN THE MULTIFUNCTION KNOB** until you find the Quick Heat function. (default temperature is displayed).
2. **TURN THE (+/-) KNOB** to set the temperature.
3. **PRESS THE START BUTTON.** The current cavity temperature is displayed during the quick heat process.

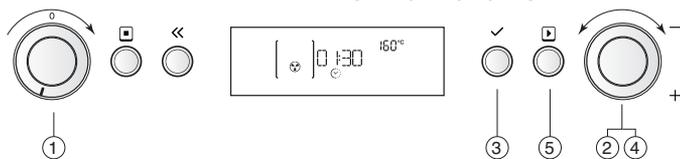
DO NOT PLACE FOOD BEFORE OR DURING preheating in the oven. It will be burned from the intense heat. Once the heating process has been started the temperature can easily be adjusted by turning the +/- knob.

WHEN THE SET TEMPERATURE IS REACHED the oven then keeps the set temperature for 10 minutes before switching off. During this time, it is waiting for you to insert food and choose a Forced Air function to begin cooking.



Forced air

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



1. **TURN THE MULTIFUNCTION KNOB** until you find the Forced air function. (default temperature is displayed).
2. **TURN THE (+/-) KNOB** to set the temperature.
3. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting.
4. **TURN THE (+/-) KNOB** to set the cooking time.
5. **PRESS THE START BUTTON.**

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

USE THE CRISP PLATE when baking small items like cookies or rolls.

ONCE THE HEATING PROCESS has been started the cooking time can easily be adjusted with the +/- knob.

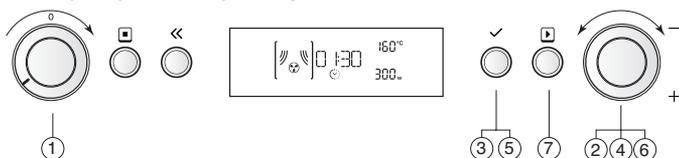
Use the back button (<<) to return to where you can change end temperature.



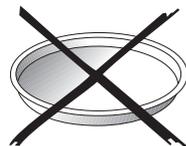
FOOD	ACCESSORIES	OVEN TEMP °C	COOK TIME
ROAST BEEF, MEDIUM (1,3 - 1,5Kg)	DISH on wire rack	170 - 180 °C	40 - 60 MIN
ROAST PORK (1,3 - 1,5Kg)	DISH on wire rack	170 - 190 °C	70 - 80 MIN
WHOLE CHICKEN (1,0 - 1,2Kg)	DISH on wire rack	210 - 220 °C	50 - 60 MIN
SPONGE CAKE (heavy)	CAKE DISH on wire rack	160 - 170 °C	50 - 60 MIN
SPONGE CAKE (light)	CAKE DISH on wire rack	170 - 180 °C	30 - 40 MIN
COOKIES	CRISP PLATE on wire rack	170 - 190 °C, PREHEATED OVEN	10 - 12 MIN
BREAD LOAF	BAKING DISH on wire rack	200 - 210 °C, PRE-HEATED OVEN	30 - 35 MIN
ROLLS	CRISP PLATE on wire rack	225 °C, PRE-HEATED OVEN	10 - 12 MIN
MERINGUES	CRISP PLATE on wire rack	100 - 125 °C, PRE-HEATED OVEN	40 - 50 MIN

Forced air combi

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



1. **TURN THE MULTIFUNCTION KNOB** until you find the Forced air Combi function. (default temperature and MW power is displayed).
2. **TURN THE (+/-) KNOB** to set the temperature.
3. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting.
4. **TURN THE (+/-) KNOB** to set the Microwave Power Level.
5. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting.
6. **TURN THE (+/-) KNOB** to set the cooking time.
7. **PRESS THE START BUTTON.**



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

ONCE THE HEATING PROCESS has been started the cooking time can easily be adjusted with the +/- knob.

Use the back button (<<) to return to where you can change power level or end temperature.

THE MAX POSSIBLE microwave power level when using the Forced air is limited to a factory-preset level.



FORCED AIR COMBI	
POWER	SUGGESTED USE:
350 W	COOKING Poultry, Fish & Gratins
160 W	COOKING Roasts
90 W	BAKING Bread & Cakes
0 W	BROWNING only 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.

Experience will give you the times needed for various amounts.

FROZEN FOOD IN PLASTIC BAGS, plastic films or cardboard packages can be placed directly in 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 aluminum 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.

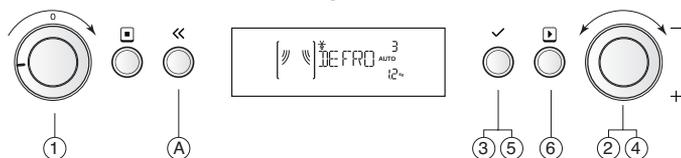
WHEN DEFROSTING it is better to underthaw the food slightly and allow the process to finish during standing time.

STANDING TIME AFTER DEFROSTING ALWAYS IMPROVES the result since the temperature will then be evenly distributed throughout the food.

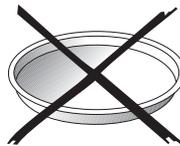
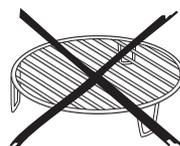
Jet defrost

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- 2.5 kg.

ALWAYS PLACE THE FOOD on the glass turntable.



1. **TURN THE MULTIFUNCTION KNOB** until you find the Jet Defrost function.
2. **TURN THE (+/-) KNOB** to select food class. ("FOOD" and food class is displayed).
3. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting.
4. **TURN THE (+/-) KNOB** to set the weight.
5. **PRESS THE OK BUTTON** to confirm your selection.
6. **PRESS THE START BUTTON.**



WEIGHT:

THIS FUNCTION NEEDS TO KNOW the net weight of the food. The oven will then automatically calculate the needed time to finish the procedure.

IF THE WEIGHT IS LESSER OR GREATER THAN RECOMMENDED WEIGHT: follow the procedure for "Cook & Reheat with microwaves" and choose 160 W when defrosting.

FROZEN FOODS:

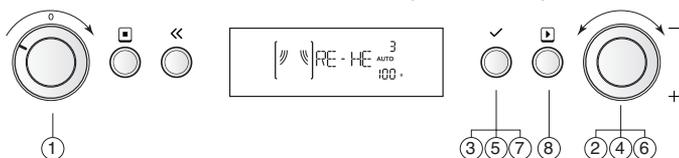
IF THE FOOD IS WARMER than deep-freeze temperature (-18°C), choose lower weight of the food.

IF THE FOOD IS COLDER than deep-freeze temperature (-18°C), choose higher weight of the food.

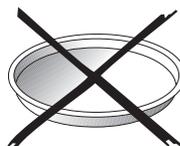
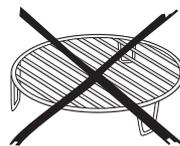
FOOD		HINTS
	1 MEAT (100g - 2.0Kg)	Minced meat, cutlets, steaks or roasts. TURN FOOD when oven prompts.
	2 POULTRY (100g - 2.5Kg)	Chicken whole, pieces or fillets. TURN FOOD when oven prompts.
	3 FISH (100g - 2.0Kg)	Whole, steaks or fillets. TURN FOOD when oven prompts.
	4 VEGETABLES (100g - 2.0Kg)	Mixed vegetables, peas, broccoli etc. TURN FOOD when oven prompts.
	5 BREAD (100g - 1.0Kg)	Loaf, buns or rolls. TURN FOOD when oven prompts.
FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves" and choose 160 W when defrosting.		

Auto reheat

USE THIS FUNCTION when reheating ready-made food either frozen, chilled or room tempered.
PLACE FOOD onto a microwave-safe heat proof dinner plate or dish.



1. **TURN THE MULTIFUNCTION KNOB** until you find the Auto function.
2. **TURN THE (+/-) KNOB** until you find the auto Reheat function.
3. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting.
4. **TURN THE (+/-) KNOB** to select food class. ("FOOD" and food class is displayed).
5. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting.
6. **TURN THE (+/-) KNOB** to set the weight.
7. **PRESS THE OK BUTTON** to confirm your selection.
8. **PRESS THE START BUTTON.**



WHEN YOU ARE SAVING a meal in the refrigerator or "plating" a meal for reheating, arrange the thicker, denser food to the outside of the 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 such as meat loaf and sausages have to 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 except when reheating chilled soups in which case a cover is not needed.

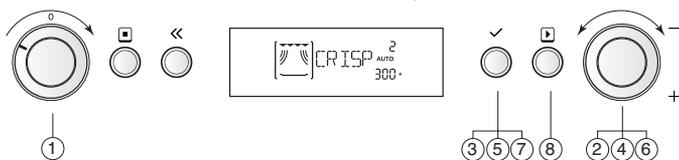
IF THE FOOD IS PACKAGED in such way that it already has a cover, the package should be cut with 2-3 scores to allow for excess pressure to escape during reheating.

PLASTIC FOIL should be scored or pricked with a fork, to relieve the pressure and to prevent bursting, as steam builds-up during cooking.

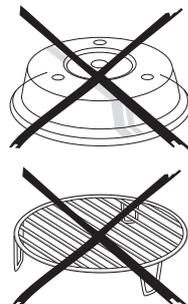
	FOOD	HINTS
	1 DINNER PLATE (250g - 500g)	PREPARE FOOD in line with recommendations above. Heat under cover.
	2 SOUP (200g - 800g)	REHEAT UNCOVERED in separate bowls or in a large one.
	3 FROZEN PORTION (250g - 500g)	FOLLOW THE DIRECTIONS ON PACKAGE, IE. ventilation, pricking and so on.
	4 BEVERAGE (0,1 - 0,5l)	HEAT UNCOVERED and use a metal spoon in a mug or cup.
	5 FROZEN LASAGNE (250g - 500g)	PLACE in an ovenproof and microwave safe dish.
<p>FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook & Reheat with microwaves".</p>		

Auto Crisp

USE THIS FUNCTION TO quickly reheat your food from frozen to serving temperature.
AUTO CRISP IS USED ONLY for frozen ready made food.



1. **TURN THE MULTIFUNCTION KNOB** until you find the Auto function.
2. **TURN THE (+/-) KNOB** until you find the auto Crisp function.
3. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting.
4. **TURN THE (+/-) KNOB** to select food class. ("FOOD" and food class is displayed).
5. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting.
6. **TURN THE (+/-) KNOB** to set the weight.
7. **PRESS THE OK BUTTON** to confirm your selection.
8. **PRESS THE START BUTTON.**

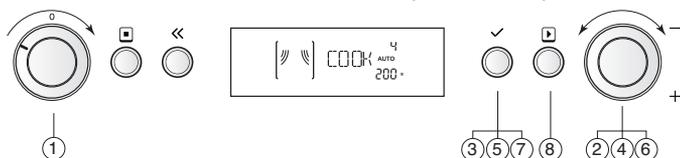


FOOD		HINTS
	1 FRENCH FRIES (200g - 500g)	SPREAD OUT THE FRIES in an even layer on the crispplate. Sprinkle with salt if desired. STIR FOOD when oven prompts.
	2 PIZZA , thin crust (200g - 600g)	FOR PIZZAS with thin crust.
	3 PAN PIZZA (300g - 800g)	FOR PIZZAS with thick crust.
	4 CHICKEN WINGS (200g - 500g)	FOR CHICKEN NUGGETS , oil the crispplate and cook with donness set to Lo 2. TURN FOOD when oven prompts.
	5 QUICHE (200g - 500g)	FOR QUICHE and pies.
<p>FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves"</p>		

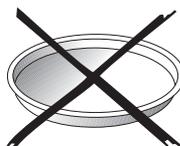
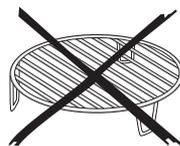
Auto cook

USE THIS FUNCTION FOR cooking ONLY. Auto Cook can only be used for food belonging to the categories listed in the table.

PLACE FOOD onto a microwave-safe heat proof dinner plate or dish.



1. TURN THE MULTIFUNCTION KNOB until you find the Auto function.
2. TURN THE (+/-) KNOB until you find the auto cook function.
3. PRESS THE OK BUTTON to confirm your selection. You will automatically be taken to the next setting.
4. TURN THE (+/-) KNOB to select food class. ("FOOD" and food class is displayed).
5. PRESS THE OK BUTTON to confirm your selection. You will automatically be taken to the next setting.
6. TURN THE (+/-) KNOB to set the weight.
7. PRESS THE OK BUTTON to confirm your selection.
8. PRESS THE START BUTTON.



CANNED VEGETABLES: Always open the can and pour the content into a microwave safe dish. Never cook the vegetables in the tin packaging.

COOK fresh, frozen or canned vegetables covered.

PLASTIC FOIL should be scored or pricked with a fork, to relieve the pressure and to prevent bursting, as steam builds-up during cooking.

RECOMMENDED WEIGHTS

	1 BAKED POTATOES (200g - 1Kg)	PRICK THE POTATOES and place them in a microwave safe and oven proof dish. Turn the potatoes when the oven beeps. Please be aware that the oven, dish and food are hot. TURN FOOD when oven prompts.
	2 FRESH VEGETABLES (200g - 800g)	CUT VEGETABLES into even size pieces. Add 2-4 table spoons water and cover. Stir when oven beeps. STIR FOOD when oven prompts.
	3 FROZEN VEGETABLES (200g - 800g)	COOK UNDER COVER. Stir when oven beeps. STIR FOOD when oven prompts.
	4 CANNED VEGETABLES (200g - 600g)	COOK IN A MICROWAVE SAFE dish with cover.
	5 POPCORN (100g)	ONLY COOK ONE BAG at the time. If more popcorn is needed, cook the bags one after another.
FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves" and choose 160 W when defrosting.		

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 that could adversely affect the life of the appliance and possibly result in a hazardous situation.

-  **DO NOT USE METAL SCOURING PADS, ABRASIVE CLEANSERS, steelwool pads, gritty wash-cloths etc.** which can damage the central panel and the interior and the exterior oven surface. Use sponge with a mild detergent or a paper towel with spray glass cleaner apply spray glass cleaner to a paper towel.
DO NOT SPRAY directly on the oven.

AT REGULAR INTERVALS, especially if spill overs have occurred, remove the 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 marks.

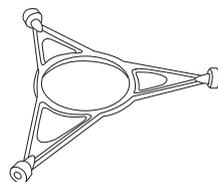
-  **DO NOT USE STEAM CLEANING APPLIANCES** when cleaning your microwave oven.

ADDING SOME LEMON JUICE to a cup of water, placing this on the turntable and boiling for a few minutes can eliminate odors inside the oven.

THE GRILL ELEMENT does not need cleaning since the intense heat will burn off any splashes, but the cavity ceiling below may need regular cleaning. This should be done with warm water, detergent and a sponge. If the Grill is not used regularly, it should be run for 10 minutes a month to burn off any splashes, in order to reduce the risk of fire.

DISHWASHER SAFE:

TURNTABLE SUPPORT.



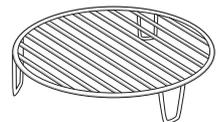
GLASS TURNTABLE.



CRISP HANDLE.

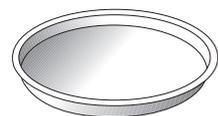


WIRE RACK.



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 let the crisp-plate cool off 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.

IN ACCORDANCE WITH IEC 60705.

THE INTERNATIONAL ELECTROTECHNICAL COMMISSION has developed a standard for comparative testing of heating performance of different appliances. We recommend the following for this oven:

Test	Amount	Approx. time	Power level	Container
12.3.1	1000 g	13 min	650 W	Pyrex 3.227
12.3.2	475 g	5½ min	650 W	Pyrex 3.827
12.3.3	900 g	16 min	650 W	Pyrex 3.838
12.3.4	1100 g	28-30 min	Forced air 200 °C + 350 W	Pyrex 3.827
12.3.5	700 g	25 min	Forced air 200 °C + 90 W	Pyrex 3.827
12.3.6	1000 g	30-32 min	Forced air 225 °C + 350 W	Pyrex 3.827
13.3	500 g	10 min	Jet Defrost	

IN ACCORDANCE WITH IEC 60350.

THE INTERNATIONAL ELECTROTECHNICAL COMMISSION has developed a standard for comparative testing of heating performance of different ovens. We recommend the following for this oven:

Test	Approx. time	Temperature	Preheated oven	Accessories
8.4.1	25 - 28 min	160 °C	No	Crisp plate on wire rack
8.4.2	22 - 24 min	175 °C	Yes	Crisp plate on wire rack
8.5.1	33 - 35 min	180 °C	Yes	Yes Wire rack
8.5.2	65 - 70 min	160 °C	Yes	Wire rack

TECHNICAL SPECIFICATION

SUPPLY VOLTAGE	230 V/50 Hz
RATED POWER INPUT	2300 W
FUSE	10 A
MW OUTPUT POWER	1000 W
GRILL	800 W
FORCED AIR	1200 W
OUTER DIMENSIONS (HxWxD)	385 x 595 x 514
INNER DIMENSIONS (HxWxD)	200 x 405 x 380

Recommended use and tips

How to read the cooking table

The table indicates the best functions to use for any given 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 (if supplied) to be used.

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 scored or pricked with a fork to relieve the pressure and to prevent bursting because 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 to create more outside pieces.

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 microwave has finished cooking it. 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 such as meat loaf and sausages have to 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 microwave.

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.

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

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

Always specify:

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

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 is 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 authorized **After-sales Service** (to guarantee that original spare parts will be used and repairs carried out correctly).



FOR THE WAY IT'S MADE.

Printed in Italy
05/15

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