

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:



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



WARNING 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:

- Use protective gloves to perform all unpacking and installation operations.
- 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 all-pole 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 type of 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 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.
- 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 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 gives protection against exposure to microwave energy.

EC Declaration of conformity

- This oven, 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.

Scraping 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.

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 all-pole disconnect switch with minimum contact gap of 3 mm must be utilized.

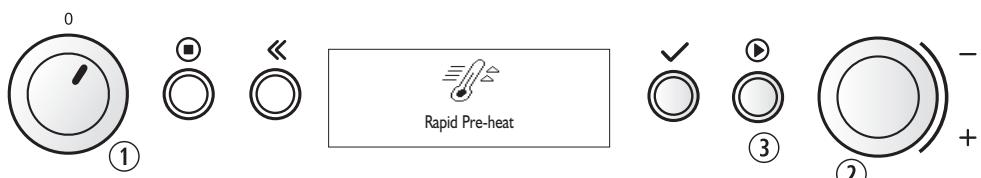
After connecting

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.

Before first use

(i) The oven needs to be fully heated (250°C) before first use (cooking food). Please use the following steps to carry out this procedure.



1. Turn the multifunction knob until you find the Rapid Pre-heat function.
2. Turn the a djust knob to set the temperature to 250°C.
3. Press the start button.

When the temperature is reached the oven keeps the set temperature for 10 minutes before switching off.

Let the oven cool to room temperature.

Wipe and clean the oven cavity with a damp kitchen paper.

Accessories

GENERAL

Ensure that the utensils you use are oven proof and allow microwaves to pass through them before cooking.

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

BAKING PLATE

Use the baking plate

when cooking or baking with Convection Bake.



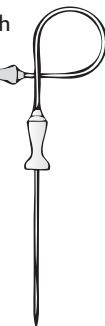
Never use it in combination with microwaves.

PROBE

The probe is designed to be used with Pro Roasting function only.

It is not possible to use the probe in any other function.

It measures the internal temperature of your food and displays it on the display.



The probe is designed to measure the internal temperature of your food between the range of 45°C - 90°C. As soon as the set temperature is reached, the appliance switches off and displays "Temperature is reached" in the display.

Never immerse the probe in water when cleaning. Simply wipe clean with a damp cloth or kitchen roll after use.

GLASS DRIP TRAY

Use the glass drip tray

beneath the wire shelf when using the Grill or Grill and Microwaves in combination. It may also be used as a cooking utensil or as a baking plate when using Convection Bake combined with Microwaves.



The glass drip tray is used to collect the dripping juices and food particles that otherwise would stain and soil the interior of the oven.

Always use the glass drip tray when using microwaves.

It shall be placed on shelf level I.

Avoid placing vessels directly on the oven bottom.

WIRE SHELF

Use the wire shelf with all cooking methods, except when using the Microwave function only. The Wire shelf allows hot air circulation around the food.

When you put food directly on the Wire shelf, place the Glass drip tray under it.

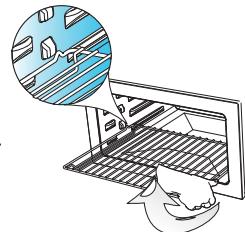


Ensure the tilt protection hump is facing outwards when you push the glass driptray & Wire shelf combination into the oven.

The Wire shelf may be used with Convection Bake. It may also be used when you combine these functions with Microwaves.

TILT PROTECTION

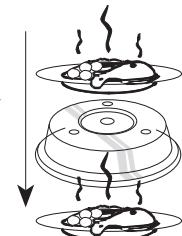
The wire shelf has a small hump which is to always be facing upwards. It is used for tilt protection when using the Wire shelf alone.



Ensure that the Tilt protection hump is always facing backwards when the Wire shelf is pushed in. Lift the front of the shelf lightly upwards when it is stopped by the tilt protection and gently pull to release it.

COVER

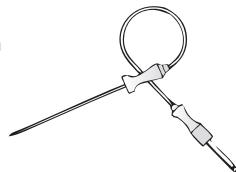
The cover is used to cover food during cooking and reheating with microwaves only and helps to reduce spattering, retain food moisture as well as reducing the time needed.



Use the cover for two level reheating

Probe placing

1. Place the temperature probe in the food while it is still on the kitchen counter.

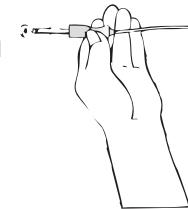


Ensure as much as possible of the probe length is inserted in the food. This will ensure more accurate temperature reading.



2. Place the prepared food in the oven.

3. Connect the temperature probe to the oven wall socket and ensure the cord is free also after the oven door is closed. Both the socket and probe plug are without current.



TEMPERATURE COOKING

The temperature probe should normally be inserted so that the tip of the probe is positioned in the thickest part of the food, as this is the part that takes the longest time to heat.

The tip of the probe must not touch any bones which the food may contain. Also, avoid placing the probe in fatty areas of the food as these areas heat up more quickly giving misleading end temperatures.

The probe should, if possible, be positioned so that the tip does not touch the walls or the bottom of the cooking vessel.

The temperature which is set must be higher than the current temperature of the food.

It is not possible to use the probe when making sweets, jam and marmalade, or dishes which need to be cooked or simmered for a long period. This is because the highest temperature which can be set is 90°C.

Never immerse the probe in water when cleaning. Simply wipe clean with a clean, damp cloth or kitchen roll after use.

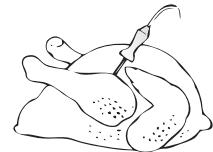
The oven must not be operated with the temperature probe in the cavity if it is not plugged into the oven.

If you do operate the oven without complying with the above you will damage the probe.

Only use the supplied or by service recommended food probe. Other brands on the market will not give proper results and may damage your oven.

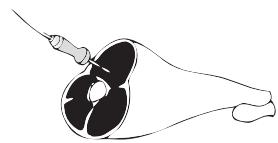
CHICKEN

When the probe is used to roast chicken, the tip should be positioned in the fleshiest part of the chicken, i.e. on the inside of the thigh just behind the leg. It must not touch any bones.



LAMB

When cooking a lamb joint / leg of lamb, insert the tip of the probe into the thickest part so that it does not touch the bone.



PORK

When cooking pork, e.g. pork shoulder, gammon, silver side, etc, the probe should be inserted into the 'end' of the joint rather than through the layer of fat on the surface. Avoid placing the tip of the probe in fatty areas of the pork.



FISH

The probe can be used when cooking whole fish, large fish such as pike or salmon.



Position the tip of the probe in the thickest part, not too close to the backbone.

Start protection

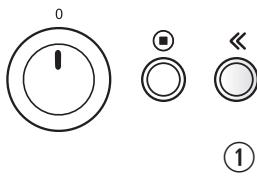
The start protection function is activated one minute after the oven has returned to "stand by mode".

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

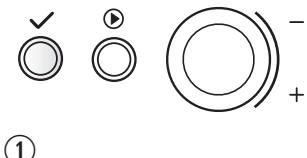


Safety Lock is activated close door and press ➤

Key lock



19:30



- I. Press the BACK and OK buttons simultaneously and keep pressed until two beeps are heard (3 seconds).

Use this function to hinder 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.



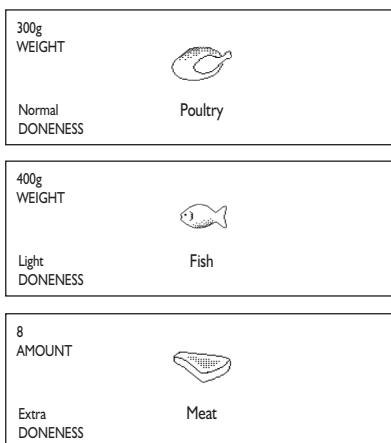
Doneness (auto functions only)

Doneness is available in most of the auto functions. You have the 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
Extra	Yields highest end temperature
Normal	Default standard setting
Light	Yields lowest end temperature

This is done by selecting a doneness level with the Up & Down buttons before pressing the Start button.

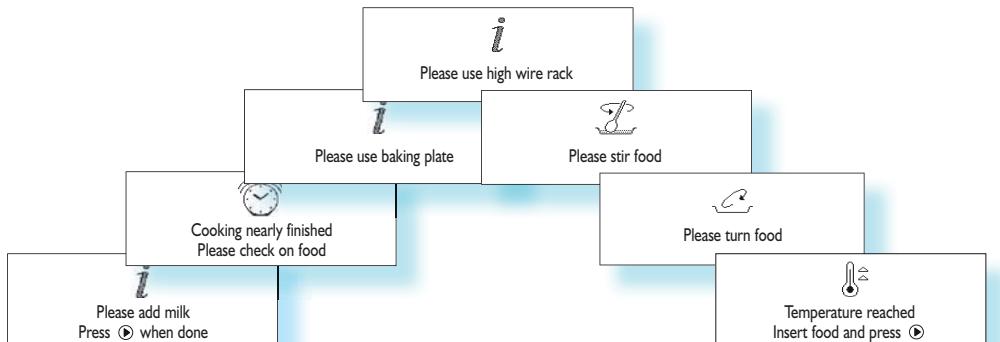


Messages

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

When a message appear:

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



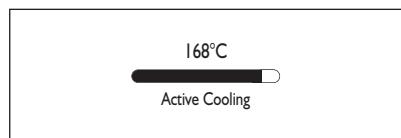
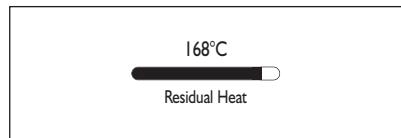
Cooling down

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.



Shortcuts

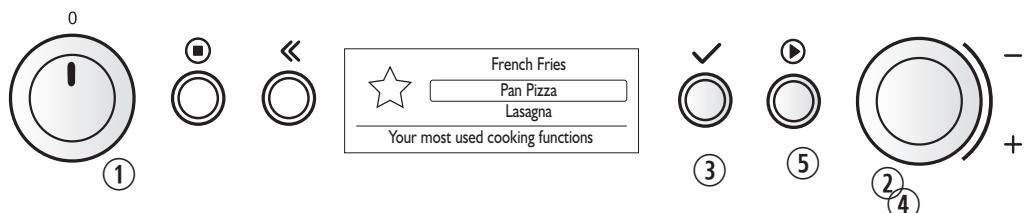
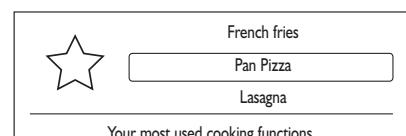
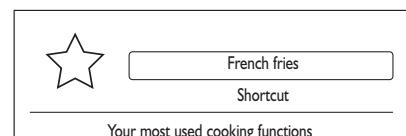
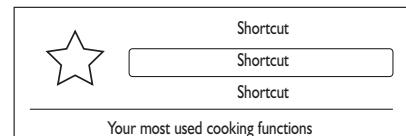
To favor the ease of use, the oven automatically compiles a list of your favorite shortcuts for you to use.

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 to your most frequently used functions.

When you enter the shortcut menu, the function you have been using mostly, will be pre-selected and positioned as shortcut #1.

Note: the order of functions presented 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 favorite 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 needed 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.



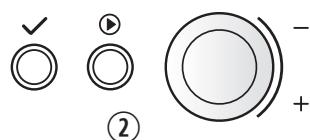
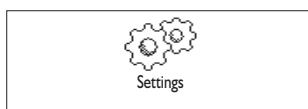
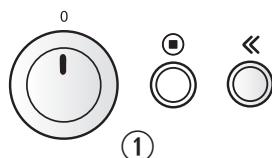
When the appliance is turned **ON**, all buttons & knobs function normally and the 24 hour clock is not displayed.

When the appliance is turned **OFF**. The 24 hour clock is displayed.

Note: The oven behavior may differ from the above described, depending on the ECO function being turned ON or OFF (see ECO for more information).

The descriptions in this **IFU** assume that the oven is turned **ON**.

Changing settings



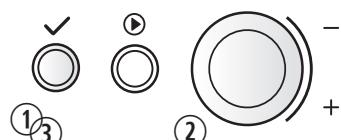
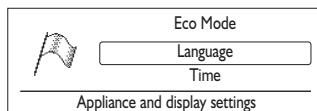
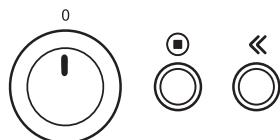
1. Turn the multifunction knob until Settings is shown.
2. Turn the adjust knob to choose one of the settings to adjust.

When the appliance is first plugged in it will ask you to set the Language and 24 hour Clock.

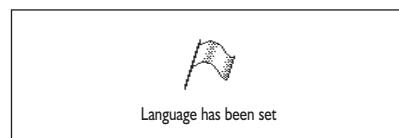
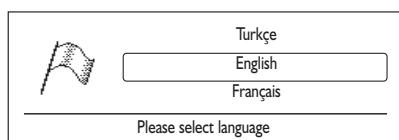
After a power failure the Clock will flash and needs to be reset.

Your oven has a number of functions which can be adjusted to your personal taste.

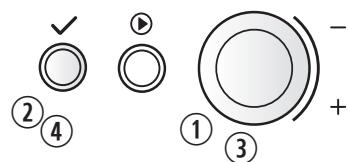
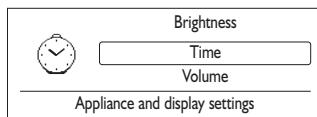
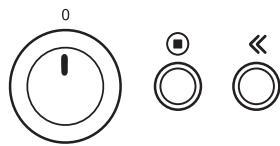
Language



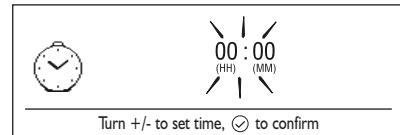
1. Press the ok button.
2. Turn the adjust knob to choose one of the available languages.
3. Press the ok button again to confirm the change.



Clock setting



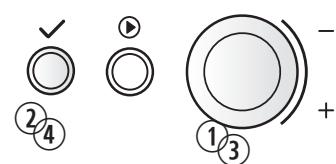
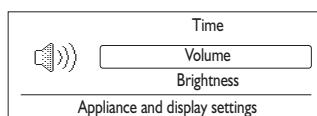
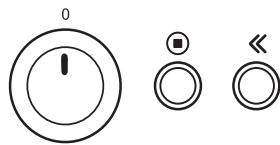
1. Turn the adjust knob until Time is displayed.
2. Press the ok button. (The digits flicker).
3. Turn the adjust knob to set the 24 hour clock.
4. Press the ok button again to confirm the change.



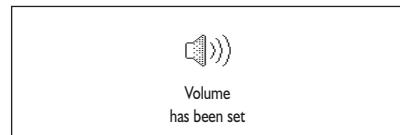
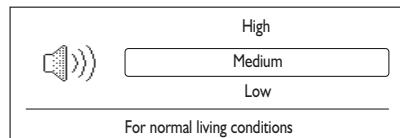
The clock is set and in operation.



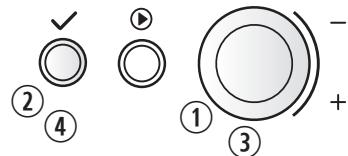
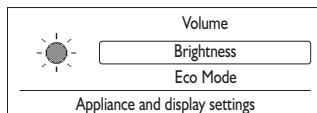
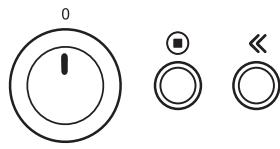
Sound Setting



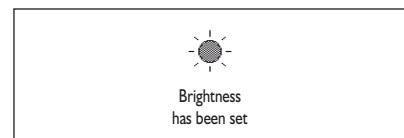
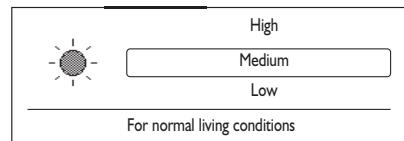
1. Turn the adjust knob until Volume is displayed.
2. Press the ok button.
3. Turn the adjust knob to set the volume on high, medium, low or mute.
4. Press the ok button again to confirm the change.



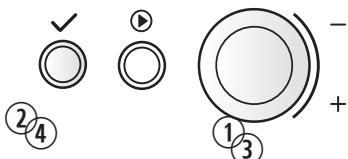
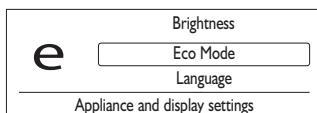
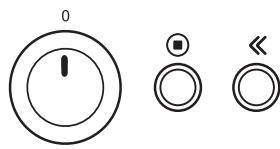
Brightness



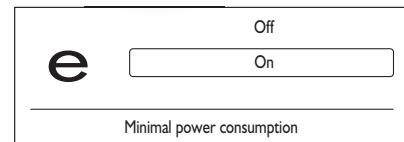
1. Turn the adjust knob until Brightness is displayed.
2. Press the ok button.
3. Turn the adjust knob to set the level of brightness suitable to your preference.
4. Press the ok button again to confirm your selection.



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 OFF is set, the display will not turn off and the 24 h clock will always be visible.



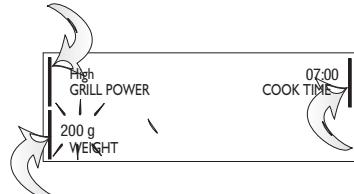
During cooking



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 with 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 which 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.



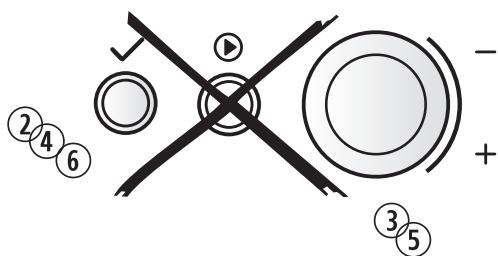
By pressing the back button you may return directly to the last parameter you changed.

Continuous cooking

If the cooking duration (time) is not set, the oven will run continuously during 4 hours before automatically turning off.

CONTINUOUS COOKING WORKS WITH THESE FUNCTIONS	
	CONVENTIONAL
	GRILL
	TURBO GRILL
	FORCED AIR
	PRO BAKERY
	PRO PASTRY
	PRO ROASTING
	SPECIAL - KEEP WARM
	SPECIAL - DOUGH PROVING

Delayed start



Use this function when you need to have the cooking finished at a specific time. The oven needs to know the desired cooking duration and the time of day when the food should be ready.

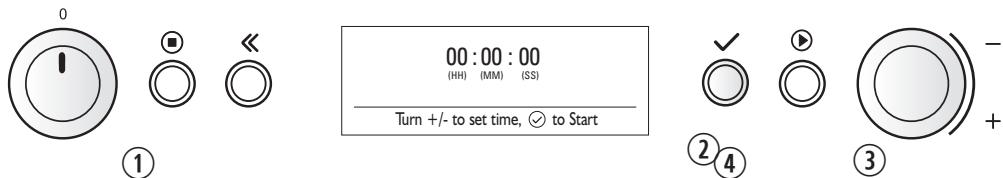
1. **Follow the setting procedure** for the function you wish to use and stop when the cooking time has been set.

Do not press start button.

2. **Press the OK button**
3. **Turn the adjust knob** to select End Time.
4. **Press the OK button** to confirm your selection.
5. **Turn the adjust knob** to set the Cooking End Time.
6. **Press the start button** Delayed Start is activated and the time remaining to oven start is displayed.

DELAYED START WORKS WITH THESE FUNCTIONS	
.....	CONVENTIONAL
.....	GRILL
.....	TURBO GRILL
.....	FORCED AIR

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 length of 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.

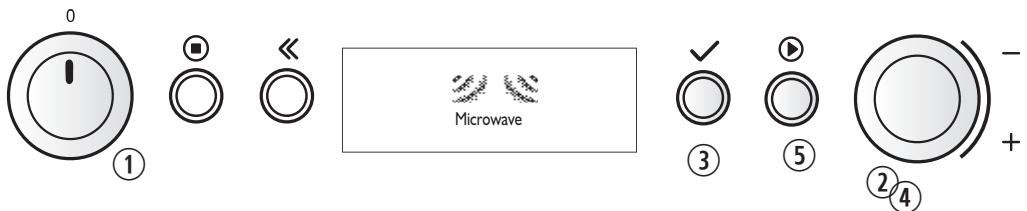
This function is only available when the oven is switched off or in standby mode.

An acoustic signal will be heard when the timer has finished to count down.

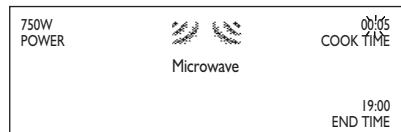
Pressing the on / off button before the timer has finished will switch the timer off.



Cook and reheat with microwaves

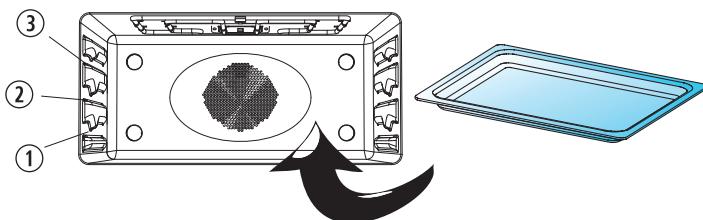


1. Turn the multifunction knob until Microwave is shown.
2. Turn the adjust knob to set the cooking time.
3. Press the OK button to confirm your setting.
4. Turn the adjust knob to set the microwave power level.
5. Press the start button.



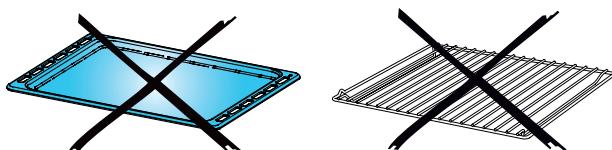
Use this function for normal cooking and reheating, such as vegetables, fish, potatoes and meat.

Always use the glass drip tray on shelf level I when cooking with microwaves only.

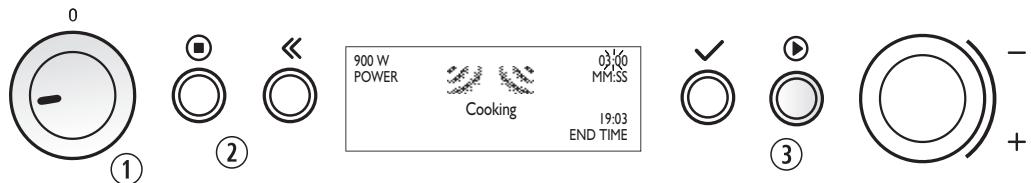


Power level

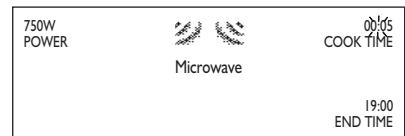
MICROWAVES ONLY	
Power	Suggested use:
850 W	Reheating of beverages , water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
750 W	Cooking of vegetables , meat etc.
650 W	Cooking of fish.
500 W	More careful cooking e.g. high protein 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



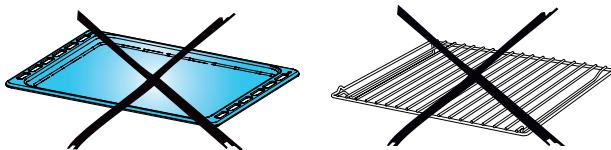
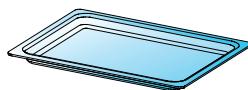
1. Turn the multifunction knob until Microwave is shown.
2. Press the on / off button.
3. Press the start button to automatically start with full microwave power level and the cooking time set to 30 seconds. Each additional press increases the time with 30 seconds.



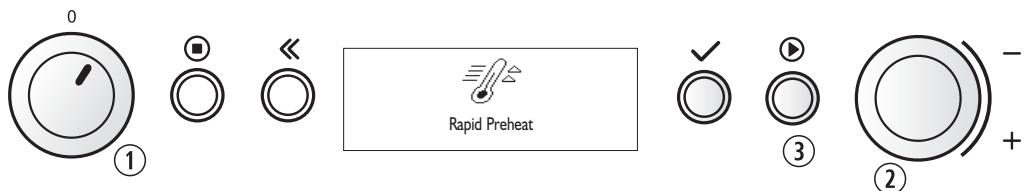
This function is used for quick reheating of food with a high water content such as; clear soups, coffee or tea.

This function is only available when the oven is switched off or in standby mode while the Multifunction Knob is in the Microwave position.

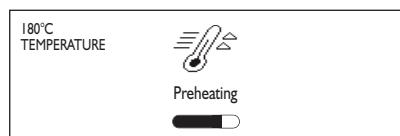
Always use the glass drip tray when using this function.



Rapid pre-heat



1. Turn the multifunction knob until you find the Rapid Pre-heat function.
2. Turn the adjust knob to set the temperature.
3. Press the start button.



Use this function to preheat the empty oven.

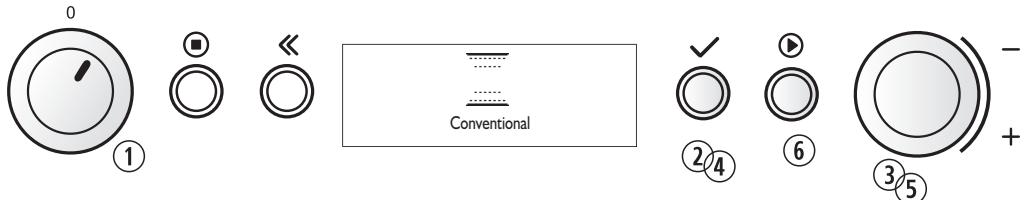
Preheating is always done with the oven empty just like you would in a conventional oven before cooking or baking.

Do not place food 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 with the Up / Down buttons.

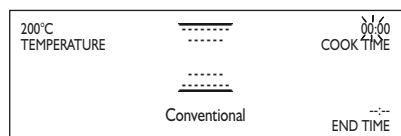
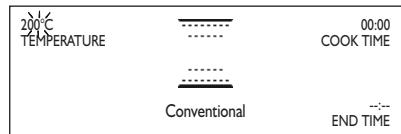
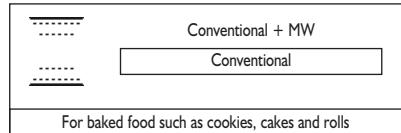
When the set temperature is reached The oven then keeps the set temperature for 10 minutes before switching off. During this time, it is waiting for you to, insert food and choose a Forced Air function to begin cooking.



Conventional



1. Turn the multifunction knob to the Conventional position.
2. Press the ok button to confirm your selection.
3. Turn the adjust knob to set the temperature.
4. Press the OK button to confirm your selection.
5. Turn the adjust knob to set the cooking time.
6. Press the start button.



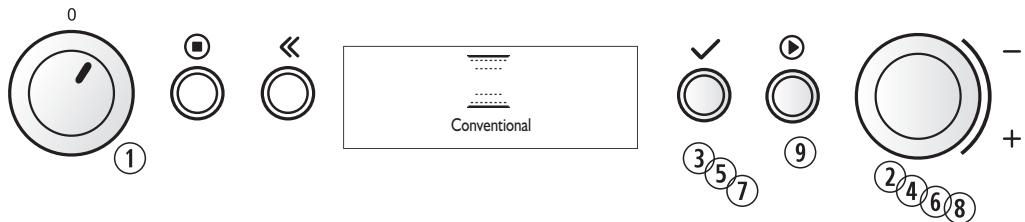
Use this function just as you use your traditional oven when baking Cookies, Cakes, Rolls and Meringues.

NOTE: If time is not set, this function will run until you open the door or press the Stop button. If you don't interrupt this function it will automatically shut off after 4 hours.

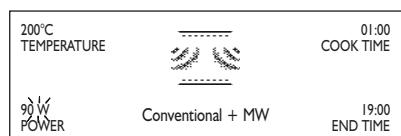
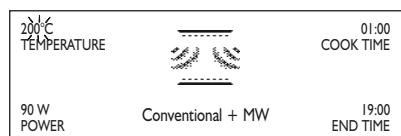
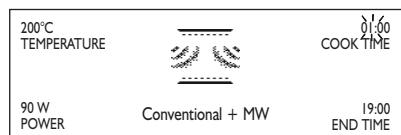
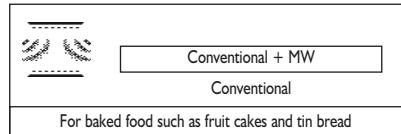
When cooking food in dishes, place the dishes on the Wire shelf.

Use baking plate for rolls and pizzas.

Conventional + MW



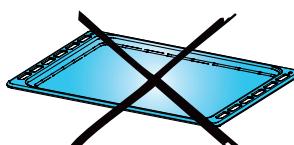
1. Turn the multifunction knob to the Conventional position.
2. Turn the adjust knob to the Conventional + MW position.
3. Press the OK button to confirm your selection.
4. Turn the adjust knob to set the cooking time.
5. Press the OK button to confirm your selection.
6. Turn the adjust knob to set the temperature.
7. Press the OK button to confirm your selection.
8. Turn the adjust knob to set the microwave power level.
9. Press the start button.



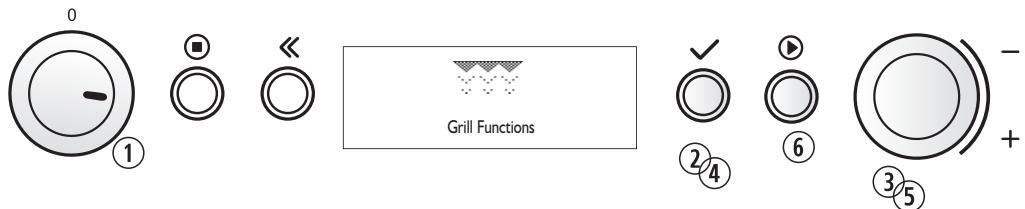
Use this function to bake Fruit Cakes, Tin Bread and Frozen Convenience Food.

Choosing power & shelf level

CONVENTIONAL + MW			
Suggested use	Temperature	Microwave power	Shelf level
Gratins, fish.	As recommended in the recipes	350 W	2
Roasts.		160 W	1
Bread.		90 W	1
Browning only during cooking		0 W	

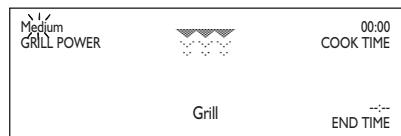
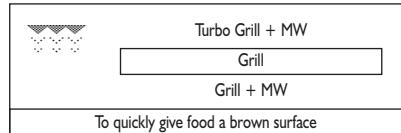


Grill



For food like cheese toast, steaks and sausages, place the food on the Wire rack

1. Turn the **multifunction knob** to the Grill position.
2. Press the **ok button** to confirm your selection.
3. Turn the **adjust knob** to set the Grill power level.
4. Press the **ok button** to confirm your setting.
5. Turn the **adjust knob** set the cooking time.
6. Press the **start button**.



Use this function to quickly give a pleasant brown surface to food.

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

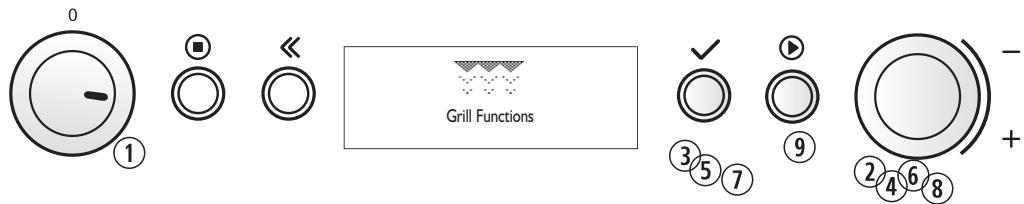
Do not use plastic utensils when grilling. They will melt. Items of wood or paper are not suitable either.

Choosing power & shelf level

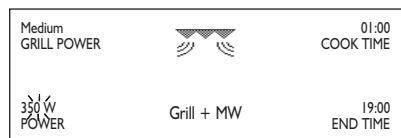
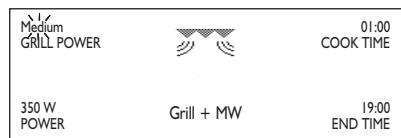
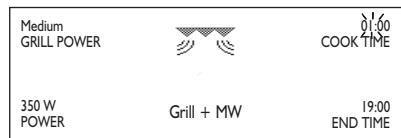
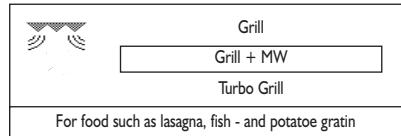
Preheat the grill for 3 - 5 minutes on High grill power level.

GRILL		
Suggested use	Grill power	Shelf level
Cheese toast, hamburgers, meat	High	3
Sausages, grill spit.	Medium	3
Light browning of food surfaces.	High	

Grill + MW



1. Turn the multifunction knob to the Grill position.
2. Turn the adjust knob to the Grill + MW position.
3. Press the OK button to confirm your selection.
4. Turn the adjust knob to set the cooking time.
5. Press the OK button to confirm your selection.
6. Turn the adjust knob to set the Grill power level.
7. Press the OK button to confirm your selection.
8. Turn the adjust knob to set the Microwave power level.
9. Press the start button



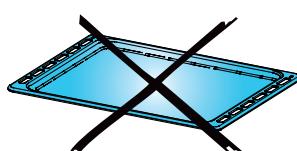
Use this function to cook such food as Lasagne, Fish and Potatoe gratins.

The max .possible microwave power level when using the Grill + MW is limited to a factory-preset level.

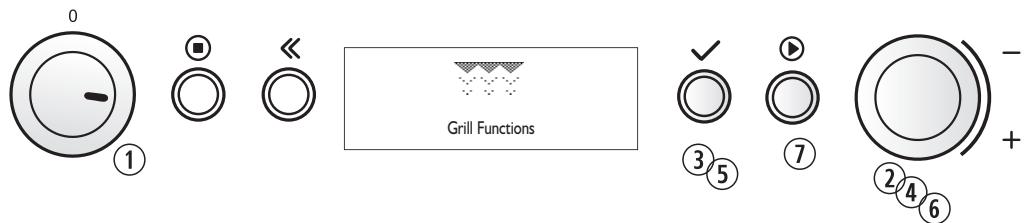
Place food on the wire shelf or on the glas drip tray.

Choosing power & shelf level

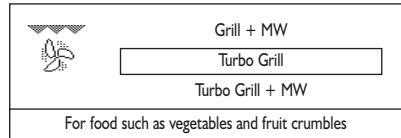
GRILL + MW			
Suggested use	Grill power	Microwave power	Level
Gratins	Medium	350 W	1
Chicken pieces, vegetables	Medium	160 - 350 W	2
Fish steaks	High	90 W	3
Browning only during cooking	High	0 W	



Turbo grill



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



Use this function to cook such food as Chicken pieces, Gratinated vegetables and Fruit.

Place food on the wire rack.

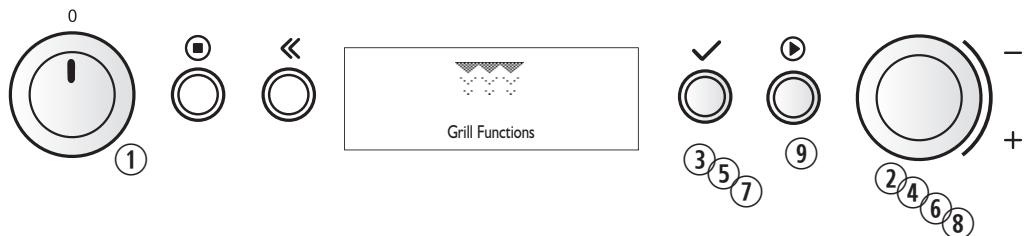
Ensure that the utensils used are heat resistant and oven proof before grilling with them.

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

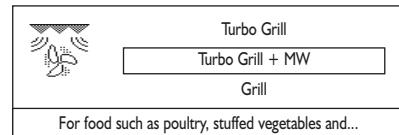
Choosing power & shelf level

TURBO GRILL		
Suggested use	Grill power	Shelf level
Chicken fillets	High	2
Gratinate tomatoes	Medium	2
Fruit gratin	High	1
Browning only during cooking	High	

Turbo Grill + MW



1. Turn the multifunction knob until Grill is shown.
2. Turn the adjust knob until Turbo Grill + MW is shown.
3. Press the OK button to confirm your selection.
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 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



Medium GRILL POWER		01:00 COOK TIME
350 W POWER	Turbo Grill + MW	19:00 END TIME

Medium GRILL POWER		01:00 COOK TIME
350 W POWER	Turbo Grill + MW	19:00 END TIME

Medium GRILL POWER		01:00 COOK TIME
350 W POWER	Turbo Grill + MW	19:00 END TIME

Use this function to cook such food as stuffed Vegetables & Chicken pieces.

Choosing power & shelf level

The max. possible microwave power level when using the Turbo Grill + MW is limited to a factory-preset level.

Place food on the wire rack.

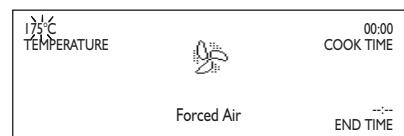
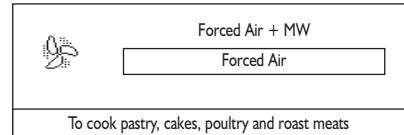
TURBO GRILL + MW			
Suggested use	Grill power	Microwave power	Level
Chicken halves	Medium	350 W	2
Stuffed vegetables	Medium	160 - 350 W	2
Chicken legs	High	350 W	2
Baked apples	Medium	160 - 350 W	3
Baked fish	High	160 - 350 W	2



Forced Air



- 1. Turn the multifunction knob** until you find the Forced Air position.
- 2. Press the OK button** to confirm your selection.
- 3. Turn the adjust knob** to set the temperature.
- 4. Press the OK button** to confirm your selection.
- 5. Turn the adjust knob** to set the cooking time.
- 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 end temperature.



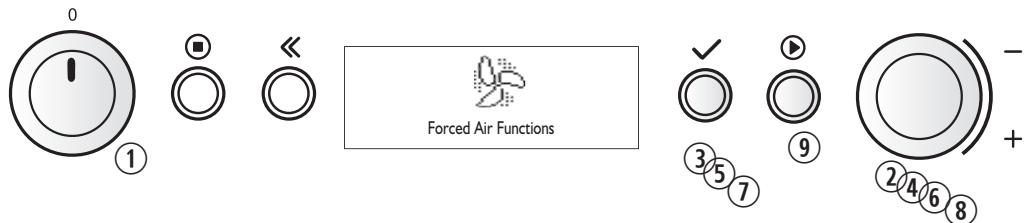
Always use the wire rack to put food on to allow the air to circulate properly around the food.



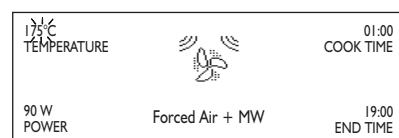
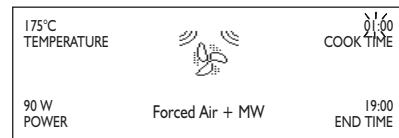
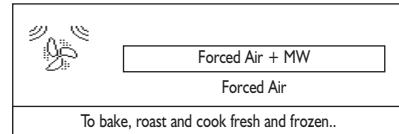
Use the baking plate when baking small items like cookies or rolls.

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	160 - 170 °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	Baking plate	170 - 180 °C PREHEATED OVEN	10 - 12 MIN
Bread loaf	Baking dish on wire rack	180 - 200 °C PREHEATED OVEN	30 - 35 MIN
Rolls	Baking plate	210 - 220 °C PREHEATED OVEN	10 - 12 MIN
Meringues	Baking plate	100 - 120 °C PREHEATED OVEN	40 - 50 MIN

Forced Air + MW



1. Turn the multifunction knob until you find the Forced Air position.
2. Turn the adjust knob until you find the Forced Air + MW is shown.
3. Press the OK button to confirm your selection.
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 temperature.
7. Press the OK button to confirm your 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.

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

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

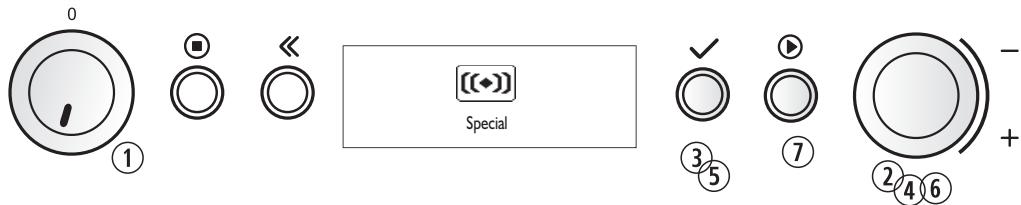


Choosing power & shelf level

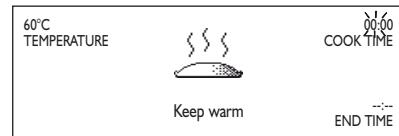
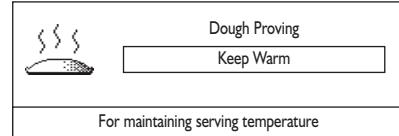
FORCED AIR + MW		
Suggested use	Microwave power	Level
Poultry, gratins.	350 W	3
Baked fish.	160 - 350 W	2
Roasts.	160 W	2
Bread, cakes.	90 W	1
Browning only during cooking.	0 W	-



Special - Keep warm



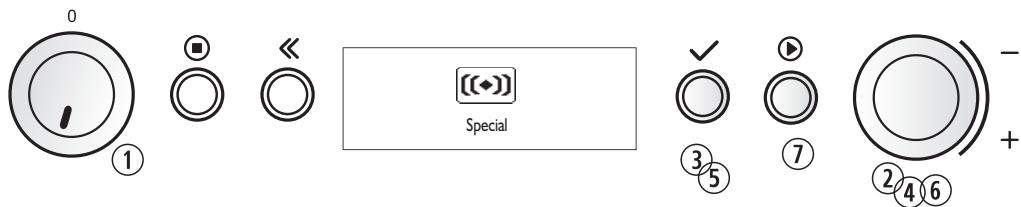
1. Turn the multifunction knob to the Special position.
2. Turn the adjust knob to the Keep Warm position.
3. Press the OK button to confirm your selection.
4. Turn the adjust knob to set the cooking time.
5. Press the OK button to confirm your setting.
6. Turn the adjust knob to set the temperature.
7. Press the start button



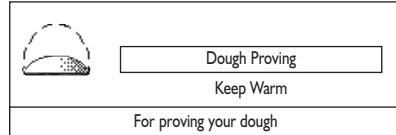
Use this function to maintain the food at serving temperature (60°C) for any length of time.

NOTE: if time is not set, this function will run until you open the door or press the Stop button. If you don't interrupt this function it will automatically shut off after 4 hours.

Special - Dough proving



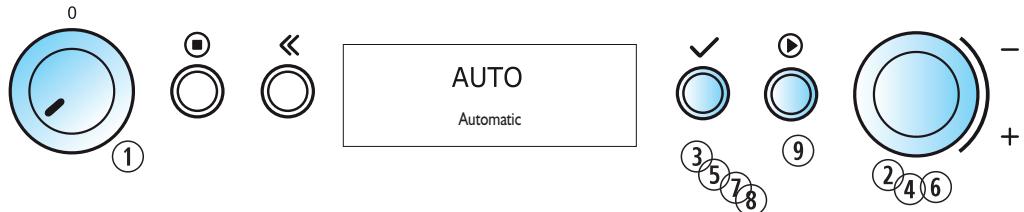
1. Turn the multifunction knob to the Special position.
2. Turn the adjust knob to the Dough Proving position.
3. Press the ok button to confirm your selection.
4. Turn the adjust knob to set the cooking time.
5. Press the ok button to confirm your setting.
6. Turn the adjust knob to set the temperature.
7. Press the start button



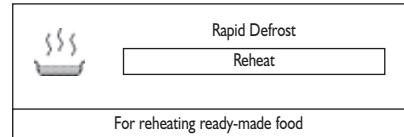
Use this function to prove your dough. The oven temperature is kept at 35°C.

NOTE: If time is not set, this function will run until you open the door or press the Stop button. If you don't interrupt this function it will automatically shut off after 4 hours.

Auto Reheat



1. Turn the multifunction knob to the Automatic position.
2. Turn the adjust knob to the Auto Reheat position.
3. Press the ok button to confirm your selection.
4. Turn the adjust knob to select food class.
5. Press the ok button to confirm your selection.
6. Turn the adjust knob to set the weight.
7. Press the ok button to confirm your setting.
8. Press the start button (The oven may present you with the recommended accessory to use).
9. Press the start button again.



For reheating ready-made food



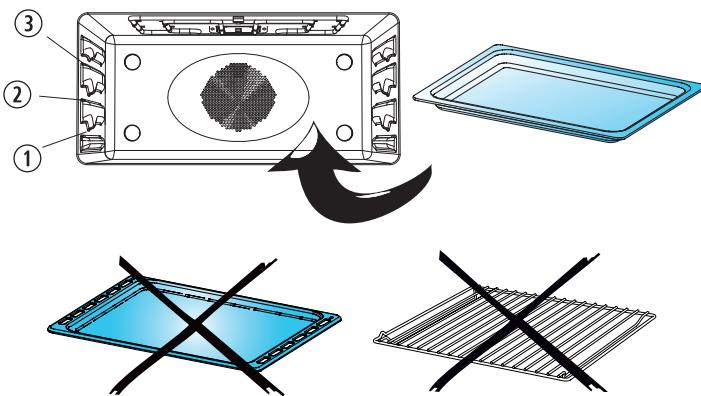
Use this function when reheating ready-made food either frozen, chilled or room tempered.

Place food onto a microwave-safe heat proof dinner plate or dish.

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

Some food classes require the food to be stirred during cooking. In these cases the oven will stop and prompt you to perform the needed action.

Always use the glass drip tray on shelf level I when cooking with microwaves only.



Auto Reheat

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.

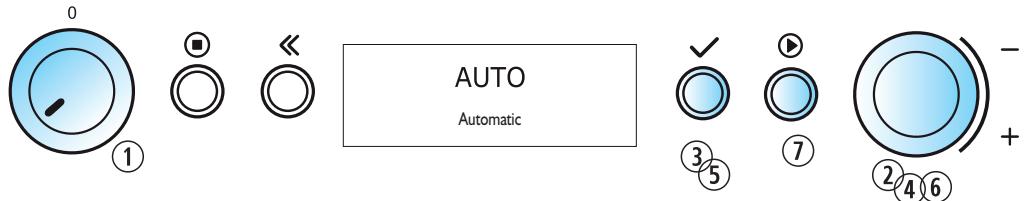
Always cover food when using this function except when reheating chilled soups in which case a cover is not needed!

If the food is packaged in such way that it already have a cover, the package should be cut with 2-3 scores to allow for excess pressure to escape during reheating.

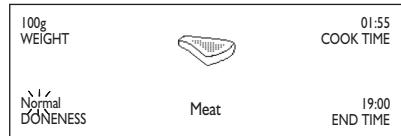
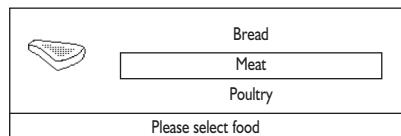
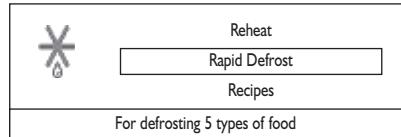
Plastic foil should be scored or pricked with a fork, to relieve the pressure and to prevent bursting, as steam builds-up during cooking.

RECOMMENDED WEIGHTS		
	Dinner plate, chilled (250g - 500g)	Prepare food in line with recommendations above. Heat under cover
	Dinner plate, frozen (250g - 500g)	Follow the directions on package, IE ventilation, pricking and so on
	Soup, chilled (1 - 4 Servings)	Reheat uncovered in separate bowls or in a large one
	Beverage (1 - 4 Servings)	Heat uncovered and use a metal spoon in a mug or cup
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"		

Rapid Defrost



1. Turn the multifunction knob to the Auto position.
2. Turn the adjust knob to the Rapid Defrost position.
3. Press the OK button to confirm your selection.
4. Turn the adjust knob to select the type of food you want to defrost.
5. Press the OK button to confirm your selection.
6. Turn the adjust knob to set the weight of the food.
7. Press the start button.



Use this function for defrosting Meat, Poultry, Fish, Vegetables and Bread.
Auto Defrost should only be used if the net weight is between 100 g- 3.0 kg.

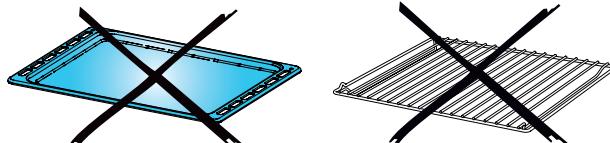
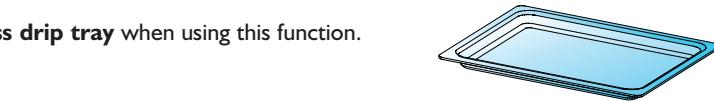
Always place the food on the Glass Drip Tray on shelf level 1.

Midway through the defrosting process the oven stops and prompts you to TURN FOOD.

- Open the door
- Turn the food.
- Close the door and restart by pressing the Start button.

At the end of the defrosting process the oven automatically switches to manual defrost mode and waits for you to set a time for further defrosting. If no further defrosting is required at this time, press the Stop button, open the door and remove the defrosted food.

Always use the glass drip tray when using this function.



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.

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.



FOOD		HINTS
*** 	Meat (100g - 2.0Kg)	Minced meat, cutlets, steaks or roasts. Turn food when oven prompts.
*** 	Poultry (100g - 3.0Kg)	Chicken whole, pieces or fillets. Turn food when oven prompts.
*** 	Fish (100g - 2.0Kg)	Whole, steaks or fillets. Turn food when oven prompts.
*** 	Vegetables (100g - 2.0Kg)	Mixed vegetables, peas, broccoli etc. Turn food when oven prompts.
*** 	Bread (100g - 2.0Kg)	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.

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).

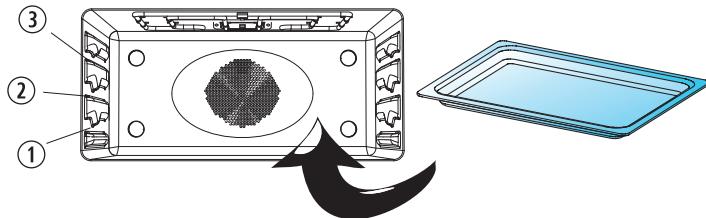
Turn large joints halfway through the defrosting process.

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.

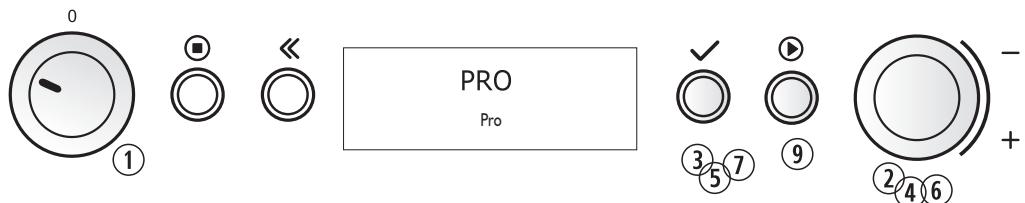
Standing time after defrosting always improves the result since the temperature will then be evenly distributed throughout the food.

Always use the glass drip tray on shelf level I when cooking with microwaves only.

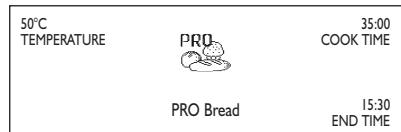
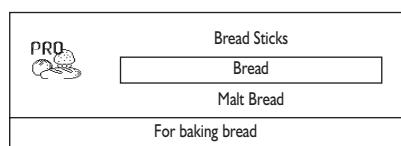
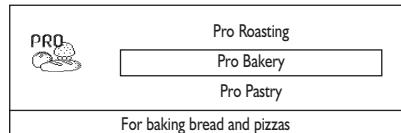


Pro Bakery

Use this function when baking bread and Pizzas.



1. Turn the multifunction knob to the PRO position.
2. Turn the adjust knob to the Pro Bakery position.
3. Press the OK button to confirm your selection.
4. Turn the adjust knob to select food class.
5. Press the OK button to confirm your setting.
6. The oven begin to preheat the oven cavity. When the preheating is complete the oven asks you to insert food before continued cooking.
7. Insert food and press the start button.

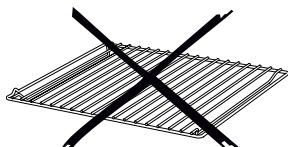
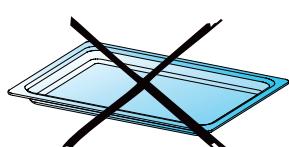


NOTE:

The oven will run continuously for 4 hours if cooking time is not set.

Pressing the **OK** button then turning the **adjust knob** will set the remaining cooking time. The timer begins to countdown and the cooking is stopped when the end time is reached.

FOOD CLASS	UTENSILS	SHELF LEVEL	OVEN °C	TIME	ADD TOPPING
	Bread	Baking plate	Level 2	170° C	35 MIN
	Malt bread	Baking plate	Level 2	190° C	30 MIN
	Pan Pizza	Baking plate	Level 2	175° C	15 + 20 MIN AFTER 15 MIN
	Thin Pizza	Baking plate	Level 2	230° C	10 - 15 MIN
	Focaccia	Baking plate	Level 2	185° C	35 - 40 MIN
	Bread sticks	Baking plate	Level 2	160° C	20 - 30 MIN

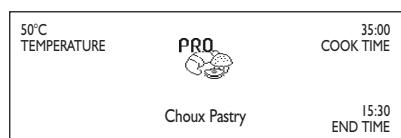
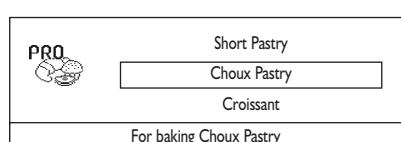
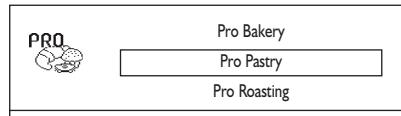


Pro Pastry

Use this function when baking pastry.



1. Turn the multifunction knob to the PRO position.
2. Turn the adjust knob to the Pro Pastry position.
3. Press the OK button to confirm your selection.
4. Turn the adjust knob to select food class.
5. Press the OK button to confirm your setting.
6. The oven begin to preheat the oven cavity. When the preheating is complete the oven asks you to insert food before continued cooking.
7. Insert food and press the start button.

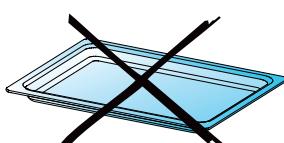


NOTE:

The oven will run continuously for 4 hours if cooking time is not set.

Pressing the OK button then turning the adjust knob will set the remaining cooking time. The timer begins to countdown and the cooking is stopped when the end time is reached.

FOOD CLASS		UTENSILS	SHELF LEVEL	OVEN °C	TIME
	Choux Pastry	Baking plate	Level 2	160°C	30-40 MIN
	Croissants	Baking plate	Level 2	140°C	20-30 MIN
	Sponge cake	Mould & wire rack	Level 1	150°C	30-40 MIN
	Plumcake	Tin & wire rack	Level 1	150°C	75-85 MIN
	Short pastry	Tin & wire rack	Level 1	160°C	25-35 MIN



Pro Roasting

Use this function when preparing roasts.

This function is primarily designed to be used with meat probe but can also be run as a traditional oven without the probe.



1. Turn the multifunction knob to the PRO position.
2. Turn the adjust knob to the Pro Roasting position.
3. Press the OK button to confirm your selection.
4. Turn the adjust knob to select food class.
5. Press the OK button to confirm your setting.
6. The oven begin to preheat the oven cavity. When the preheating is complete the oven asks you if you want to use the Meat Probe or not.

PRO 	Pro Pastry
	Pro Roasting
Pro Bakery	

For preparing roasts

PRO 	Manual
	Veal-Pork
Roast Beef, rare	

For roasting veal and pork

IF PROBE IS USED:

7. Open the door, insert food (probe correctly placed) and connect the probe.
8. Press the start button, the oven automatically starts browning.

IF NO PROBE IS USED:

7. Open the door, insert food.
8. Press the start button, the oven automatically starts browning.

NOTE

The pre-set probe temperature or cooking time can be changed at any time during cooking simply by turning the adjust knob.

This function requires the adding of water during cooking. 12 or 20 minutes into the cooking the oven will beep to prompt you to add the water. The water can be added later but if the water isn't added the result will not be as good.

When the cooking has finished you may continue (if needed) by simply turning the Adjust knob to add additional cooking time.

FOOD CLASS		UTENSILS	SHELF LEVEL	OVEN °C	PROBE °C	TIME	ADD WATER
	Roast Pork / Veal	Roasting pan on wire rack	Level 1	190°C	68°C	50-80 MIN	AFTER 20 MIN
	Roast Beef (rare)	Wire rack on glass drip pan	Level 1	200°C	48°C	35 MIN	AFTER 12 MIN
	Roast Beef (medium)	Wire rack on glass drip pan	Level 1	200°C	54°C	55 MIN	AFTER 12 MIN
	Roast Chicken	Roasting pan on wire rack	Level 1	200°C	85°C	60-80 MIN	AFTER 20 MIN
	Leg of Lamb (medium)	Roasting pan on wire rack	Level 1	190°C	70°C	70 MIN	AFTER 20 MIN
	Leg of Lamb (well done)	Roasting pan on wire rack	Level 1	190°C	75°C	90 MIN	AFTER 20 MIN
	Manual	Oven proof	Level 1 or 2	50-250°C	45-90°C	0-4 HOURS	

Maintenance and 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.

- i** **Do not use metal scouring pads, abrasive cleansers, steelwool 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 on the oven.**

At regular intervals, especially if spill overs have occurred, wipe the base of the oven clean.

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

- i** **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.

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

Adding some lemon juice to a cup of water and boiling for a few minutes can eliminate odors inside the oven.

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

The grill element does not need cleaning since the intense heat will burn off any splashes, but the ceiling above it 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.

DISHWASHER SAFE:

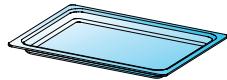
Wire shelf



Baking plate



Glass drip tray



Cover



CAREFUL CLEANING:

The probe should be cleaned in mild, detergent water.



- i** **Never immerse** the probe in water when cleaning. Simply wipe clean with a clean, damp cloth or kitchen roll after use.
- i** **Do not use steel - wool pads.** This will scratch the surface.

Data for test heating performance

IN ACCORDANCE WITH IEC 60705.

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

Test	Amount	Approx. time	Power level	Container
Custard	1000 g	11 min	750 W	Pyrex 3.227
Sponge cake	475 g	6 min	750 W	Pyrex 3.827
Meat loaf	900 g	16 min	750 W	Pyrex 3.838
Potato gratin	1100 g	25-28 min	Forced air 200 °C + 350 W	Pyrex 3.827
Cake	700 g	25 min	Conventional 200 °C + 90 W	Pyrex 3.827
Chicken	1000 g	30-32 min	Forced air 220 °C + 350 W	Pyrex 3.827
Defrost meat	500 g	10 1/2 min	Rapid defrost	Glass Drip Tray

Technical specification

Supply voltage	230 V/50 Hz
Rated Power Input	2800 W
Fuse	16 A
MW output power	850 W
Grill	1600 W
Forced air	1200 W
Bottom heater	1000 W
Outer Dimensions (HxWxD)	455x595x560
Inner Dimensions (HxWxD)	210x450x420

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.

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".

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).

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).

Scrappling 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.



FOR THE WAY IT'S MADE.

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