

AMW 834

INSTALLATION, QUICK START
INSTALLATION, DÉMARRAGE RAPIDE
AUFSTELLUNG, KURZANLEITUNG
INSTALLAZIONE, GUIDA RAPIDA



INSTALLATIE, SNEL AAN DE SLAG
INICIO RÁPIDO PARA LA INSTALACIÓN
INSTALAÇÃO, GUIA DE INICIAÇÃO RÁPIDA
INSTALLATION, SNABBGUIDE



INSTALLATION, HURTIG START
INSTALLASJON, HURTIG START
ASENNUS, PIKAOPAS
ÜZEMBE HELYEZÉS, RÖVID
KEZDÉSI ÚTMUTATÓ



INSTALACE, NÁVOD VE ZKRATCE
INSTALACJA, SKRÓCONA
INSTRUKCJA OBSŁUGI
УСТАНОВКА, КРАТКОЕ
СПРАВОЧНОЕ РУКОВОДСТВО
INŠTALÁCIA, ÚVODNÁ PRÍRUČKA



IMPORTANT SAFETY INSTRUCTIONS



THIS INSTRUCTION shall also be available on website:

<http://docs.whirlpool.eu>

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:

- 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 or in a cabinet with door.
- 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 shall not be made by children without supervision.
- 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.

ECO DESIGN DECLARATION

THIS APPLIANCE meets the eco design requirements of European regulations

n. 65/2014 and n. 66/2014, in conformity to the European standard EN 60350-1.

SAFEGUARDING THE ENVIRONMENT

DISPOSAL OF PACKAGING 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.

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.

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 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 worktop and the upper edge of the oven.

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

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.

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.

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 (if present).

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.

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.

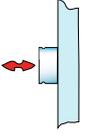
SEPARATE PIECES as they begin to defrost. Individual slices defrost more easily.

IMPORTANT PRECAUTIONS

PUSH - PUSH KNOBS

THE KNOBS OF THIS OVEN are aligned with the buttons on the panel, at delivery. The knobs will slide out if pushed and their various functions can be accessed. It is not

necessary to have them protruding from the panel during operation. Simply push them back into the panel when you are done with the setting and continue to operate 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.



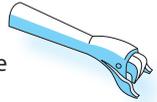
WIRE RACK

USE THE WIRE RACK when grilling using the grill or cooking in combination (microwaves and grill).



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.

STEAMER

USE THE STEAMER WITH THE STRAINER in place for foods such as fish, vegetables and potatoes.



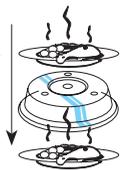
USE THE STEAMER WITHOUT THE STRAINER in place for foods such as rice, pasta and white beans.

ALWAYS place the steamer on the Glass Turntable.

COVER

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

USE the cover for two level reheating





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.

HIGH+²_{AUTO}

HIGH¹_{AUTO}

MID⁰_{AUTO}

LOW⁻¹_{AUTO}

LOW-⁻²_{AUTO}

THIS IS DONE BY SELECTING A DONENESS LEVEL with the adjust 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: In Auto Defrost Mode the oven continues automatically after 2 min. if the food hasn't been turned / stirred. The defrosting 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 adjust knob.



FOOD	
	1 MEAT (100g - 2.0Kg)
	2 POULTRY (100g -
	

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

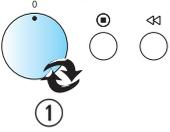


WHEN A FUNCTION IS FINISHED, the oven may carry out a cooling procedure. This is normal. After this procedure the oven switches off automatically.

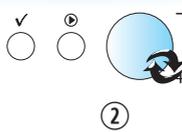
THE **COOLING PROCEDURE** can be interrupted without any harm to the oven by opening the door.



CHANGING SETTINGS



SETTI



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.

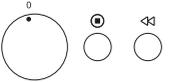
- 1 TURN THE MULTIFUNCTION KNOB** until Setting is shown.
- 2 USE THE ADJUST KNOB** to choose one of the following settings to adjust.

- ⋮ Clock
- ⋮ Sound
- ⋮ ECO
- ⋮ Brightness

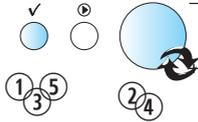
- 3 PRESS THE STOP BUTTON TO EXIT** the settings function and save all your changes when you are done.



CLOCK SETTING



CLOCK



- 1 PRESS THE OK BUTTON.** (The left right hand digits (hours) flicker).
- 2 TURN THE ADJUST KNOB** to set the hours.
- 3 PRESS THE OK BUTTON.** (The two right hand digits (minutes) flicker).
- 4 TURN THE ADJUST 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.





CHANGING SETTINGS



SOUND SETTING



- 1 PRESS THE **OK** BUTTON.
- 2 TURN THE **ADJUST KNOB** to turn the buzzer ON or OFF.
- 3 PRESS THE **OK** BUTTON again to confirm the change.



ECO



- 1 PRESS THE **OK** BUTTON.
- 2 TURN THE **ADJUST KNOB** to turn the ECO setting ON or OFF.
- 3 PRESS THE **OK** BUTTON again to confirm the change.

WHEN ECO IS ON, the display will automatically turn off after a while to save energy. It will automatically light up again when a button is pressed or the door is opened.

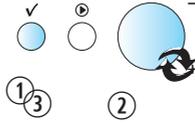
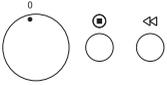
WHEN OFF IS SET, the display will not turn off and the 24 h clock will always be visible.



CHANGING SETTINGS



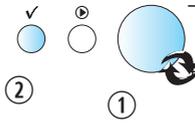
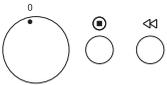
BRIGHTNESS



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



KITCHEN TIMER

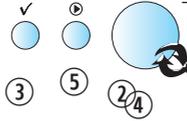
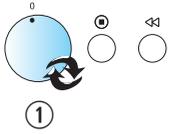


USE THIS FUNCTION when you need a kitchen timer to measure exact time for various purposes such as cooking eggs or letting the dough rise before baking etc.

- 1 **TURN THE ADJUST KNOB** to set the desired length of the timer.
- 2 **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.

COOK & 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 ADJUST 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 ADJUST KNOB to set the cooking time.
- 5 PRESS THE START BUTTON.

ONCE THE COOKING PROCESS HAS BEEN STARTED:

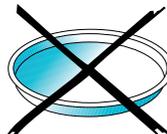
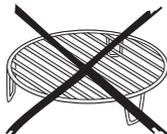
The time can easily be increased in 30-second steps by pressing the Start button. *Each press* increases the time with 30 seconds. You may also alter the time by turning the adjust knob to increase or decrease the time.

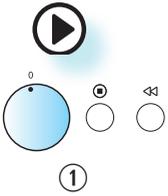
BY PRESSING THE << BUTTON you may return to where you can change cooking time and power level. Both can be altered with the adjust knob during cooking.



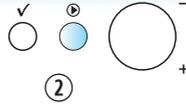
POWER LEVEL

MICROWAVES ONLY	
POWER	SUGGESTED USE:
900 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.





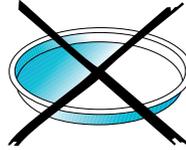
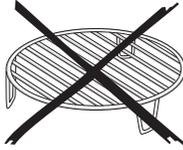
JET START



THIS FUNCTION IS USED for quick re-heating of food with a high water content such as; clear soups, coffee or tea.

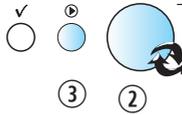
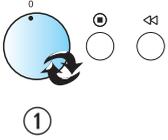
- 1** TURN THE MULTIFUNCTION KNOB until you find the microwave function.
- 2** PRESS THE **START** BUTTON TO AUTOMATICALLY START with full microwave power level and the cooking time set to 30 seconds. Each additional press increases the time with 30 seconds.

YOU MAY ALSO ALTER THE TIME BY TURNING THE ADJUST 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 ADJUST 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.

THE OVEN AND THE CRISP-PLATE become very hot when using this function.

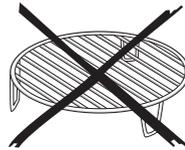
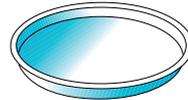
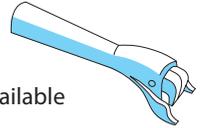
DO NOT PLACE THE HOT CRISP-PLATE on any surface susceptible to heat.

BE CAREFUL, NOT TO TOUCH the Grill element.

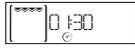
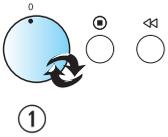
USE OVEN MITTENS

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

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



GRILL



3



2/4

USE THIS FUNCTION to quickly give a pleasant brown surface to the food placed on the wire rack. **FOR FOOD LIKE CHEESE TOAST, STEAKS AND SAUSAGES,** place the wire rack on top of the baking plate.

- 1 **TURN THE MULTIFUNCTION KNOB** UNTIL YOU FIND THE **GRILL** FUNCTION.
- 2 **TURN THE ADJUST KNOB** to set the Grill power level.
- 3 **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting.
- 4 **TURN THE ADJUST KNOB** to set the cooking time.
- 5 **PRESS THE 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.

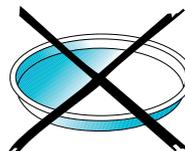
DO NOT USE PLASTIC utensils when grilling. They will melt. Items of wood or paper are not suitable either.

CHOOSING POWER LEVEL

PREHEAT THE GRILL for 3 - 5 minutes on High grill power level.

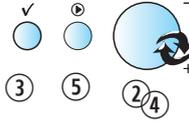
GRILL	
SUGGESTED USE:	POWER
CHEESE TOAST, Fish Steaks & Hamburgers	3 HIGH
SAUSAGES & Grill Spit	2 MID
LIGHT BROWNING of food surfaces	1 Low

HIGH 3
MID 2
LOW 1





GRILL COMBI



USE THIS FUNCTION TO cook such food as Lasagne, Fish and Potatoe Gratins.

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

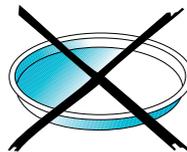
CHOOSING POWER LEVEL

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

PLACE FOOD on the wire rack or on the glas turntable.

HIGH 3
MID 2
LOW 1

GRILL COMBI		
SUGGESTED USE:	GRILL POWER	MICROWAVE POWER
LASAGNE	2 MID	350 - 500 W
POTATOE GRATIN	2 MID	500 - 650 W
FISH GRATIN	3 HIGH	350 - 500 W
BAKED APPLES	2 MID	160 - 350 W
FROZEN GRATIN	3 HIGH	160 - 350 W





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).

TURN LARGE JOINTS halfway through the defrosting process.

THE SHAPE OF THE PACKAGE alters the defrosting time. Shallow packets defrost more quickly than a deep block.



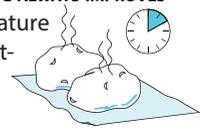
BOILED FOOD, STEWS AND MEAT SAUCES defrost better if stirred during defrosting time.

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

SEPARATE PIECES as they begin to defrost. Individual slices defrost more easily.

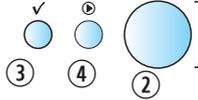
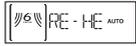
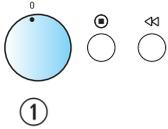
STANDING TIME AFTER DEFROSTING ALWAYS IMPROVES the result since the temperature will then be evenly distributed throughout the food.

SHIELD AREAS OF FOOD with small pieces of aluminum foil if they start to become warm (e.g. chicken legs and wing tips).





6TH SENSE 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 ADJUST KNOB** until you find the 6Th Sense Reheat function.
- 3 **PRESS THE OK** button to confirm your selection.
- 4 **PRESS THE START** button.

THE PROGRAM SHOULD NOT be interrupted before the remaining reheat time is displayed.

THE PROGRAM CAN BE interrupted when the reheat time is displayed.

THE NET WEIGHT shall be kept within 250 - 600 g when using this function. If not you should consider using the manual function to obtain the best result.

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

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.



ALWAYS COVER FOOD when using this function except when reheating a single serving of chilled soup in which case a cover is not needed!

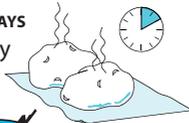
IF THE FOOD IS PACKAGED in such way that it already have a cover, the package should be cut with 2-3 scores to allow for excess pressure to escape during reheating.



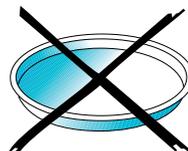
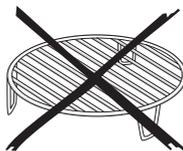
PLACE THIN SLICES of meat on top of each other or interlace them.

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.

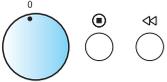


PLASTIC FOIL should be scored or pricked with a fork, to relieve the pressure and to prevent bursting, as steam builds-up during cooking.

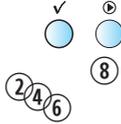




JET DEFROST



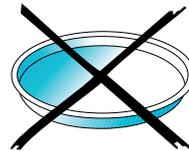
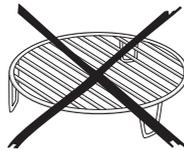
1



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 Auto function.
- 2 **TURN THE ADJUST KNOB** until you find the Jet Defrost function.
- 3 **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting.
- 4 **TURN THE ADJUST KNOB** to 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 ADJUST KNOB** to set the weight.
- 7 **PRESS THE OK BUTTON** to confirm your selection.
- 8 **PRESS THE START BUTTON.**



JET DEFROST

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.

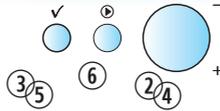
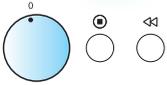


	FOOD	HINTS
❄️ ❄️ ❄️ 	1 MEAT (100g - 2.0Kg)	Minced meat, cutlets, steaks or roasts. TURN FOOD when oven prompts.
❄️ ❄️ ❄️ 	2 POULTRY (100g - 3,0Kg)	Chicken whole, pieces or fillets. TURN FOOD when oven prompts.
❄️ ❄️ ❄️ 	3 FISH (100g - 2.0Kg)	Whole, steaks or fillets. TURN FOOD when oven prompts.
❄️ ❄️ ❄️ 	4 VEGETABLES (100g - 2.0Kg)	Mixed vegetables, peas, broccoli etc. TURN FOOD when oven prompts.
❄️ ❄️ ❄️ 	5 BREAD (100g - 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.



6th SENSE 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

1 Turn the multifunction knob until you find the Auto function.

2 TURN THE ADJUST KNOB until you find the 6th sense Crisp function.

3 PRESS THE OK BUTTON to confirm your selection. You will automatically be taken to the next setting.

4 TURN THE ADJUST KNOB to select food class. ("FOOD" and food class is displayed).

5 PRESS THE OK BUTTON to confirm your selection.

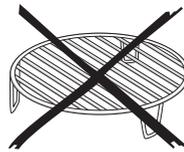
6 PRESS THE START BUTTON.

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.

Note: the oven continues automatically after 1 min if the food hasn't been turned. The heating time will be longer in this case.

Do not place any containers or wrappings on the Crisp plate!

Only the food is to be placed on the Crisp plate.





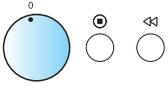
6th SENSE CRISP



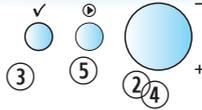
	FOOD	HINTS
	1 FRENCH FRIES (200g - 600g)	SPREAD OUT THE FRIES in an even layer on the crispplate. Sprinkle with salt if desired. STIR FOOD when oven prompts.
	2 PIZZA , thin crust (200g - 500g)	FOR PIZZAS with thin crust.
	3 PAN PIZZA (300g - 800g)	FOR PIZZAS with thick crust.
	4 CHICKEN WINGS (200g - 600g)	FOR CHICKEN NUGGETS , oil the crispplate and cook with donness set to Lo 2. TURN FOOD when oven prompts.
	5 FISH FINGERS (200g - 600g)	PREHEAT THE CRISP PLATE with a little butter or oil. Add the fish fingers when the oven stops and prompts you to "Add Food". 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 manual crisp function.		



6TH SENSE STEAM



①



- 1 **TURN THE MULTIFUNCTION KNOB** until you find the Auto function.
- 2 **TURN THE ADJUST KNOB** until you find the 6Th Sense Steam function.
- 3 **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting.
- 4 **TURN THE ADJUST KNOB** to set the steaming time.
- 5 **PRESS THE START BUTTON.**

USE THIS FUNCTION FOR such food as vegetables, fish, rice and pasta.

THIS FUNCTION WORKS IN 2 STEPS.

- ☞ The first step quickly brings the food to boiling temperature.
- ☞ The second step automatically adjusts to simmering temperature in order to avoid over boiling.

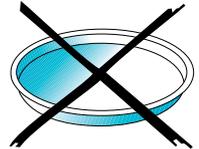
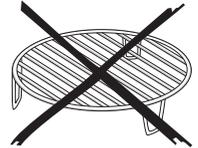
THE STEAMER is designed to be used with microwaves only!

NEVER USE IT WITH ANY OTHER FUNCTION AT ALL.

USING THE STEAMER in any other function may cause damage.

ALWAYS ENSURE that the turntable is able to turn freely before starting the oven.

ALWAYS PLACE the steamer on the Glass Turntable.



COVER

ALWAYS COVER THE FOOD WITH A LID. Ensure that the vessel and lid are microwave proof before using them. If you don't have a lid available to your chosen vessel, you may use a plate instead. It should be placed with the underside facing the inside of the vessel.

Do NOT use plastic or aluminum wrappings when covering the food.

VESSELS

VESSELS USED SHOULD NOT be more than half filled. If you intend to boil large amounts, you should choose a larger vessel in order to ensure that it's not filled to more than half of its size. This is to avoid over boiling.

COOKING VEGETABLES

PLACE THE VEGETABLES into the strainer.

Pour 100 ml water into the bottom part. Cover with the lid and set the time.

SOFT VEGETABLES such as broccoli and leek require 2-3 minutes cooking time.

HARDER VEGETABLES such as carrots and potatoes require 4-5 minutes cooking time.

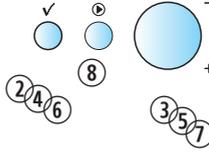
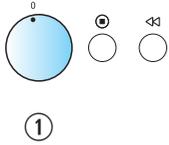
COOKING RICE

USE THE RECOMMENDATIONS ON THE PACKAGE regarding the cooking time, the amount of water & rice.

PLACE THE INGREDIENTS IN THE BOTTOM PART, cover with the lid and set the time.



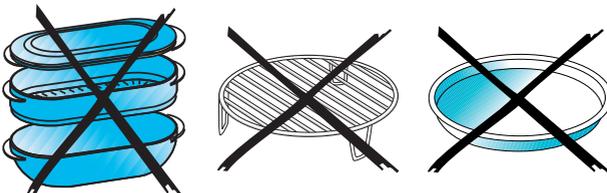
AUTO SOFT



USE THIS FUNCTION TO soften food for easier handling.
AUTO SOFT IS USED for foods listed in the table below.

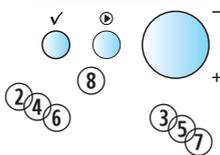
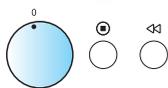
- 1 **TURN THE MULTIFUNCTION KNOB** until you find the Auto function.
- 2 **TURN THE ADJUST KNOB** until you find the Auto Soft function.
- 3 **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting.
- 4 **TURN THE ADJUST KNOB** to select food class. ("FOOD" 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 ADJUST KNOB** to set the amount.
- 7 **PRESS THE OK BUTTON** to confirm your selection.
- 8 **PRESS THE START BUTTON.**

	FOOD	HINTS
	1 BUTTER (50g - 250g)	TURN FOOD when oven prompts. STIR also after softening.
	2 MARGARINE (50g - 250g)	TURN FOOD when oven prompts. STIR ALSO after softening.
	3 ICE CREAM (0,5l - 2,0l)	TURN FOOD when oven prompts. SERVE quickly before further melting.
<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 MELT

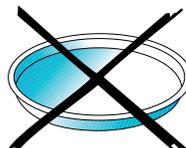
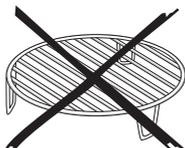


USE THIS FUNCTION TO easily melt foods without spattering.
Auto Melt is used for foods listed in the table below

- 1 **Turn the multifunction knob** until you find the Auto function.
- 2 **TURN THE ADJUST KNOB** until you find the Auto Melt function.
- 3 **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting.
- 4 **TURN THE ADJUST KNOB** to 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 ADJUST KNOB** to set the weight.
- 7 **PRESS THE OK BUTTON** to confirm your selection.
- 8 **PRESS THE START BUTTON.**

	FOOD	HINTS
	1 BUTTER (50g - 250g)	STIR FOOD when oven prompts. STIR ALSO after melting.
	2 MARGARINE (50g - 250g)	STIR FOOD when oven prompts. STIR ALSO after melting.
	3 CHOCOLATE (50g - 250g)	BREAK into smaller pieces. STIR FOOD when oven prompts. STIR ALSO after melting. PLEASE NOTE: Chocolate with high content of cocoa, may require Doneness level high (+2)

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"



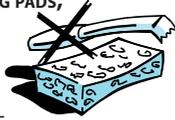
MAINTENANCE & CLEANING

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, steel-wool pads, gritty washcloths, etc. which can damage the control panel, and the interior and exterior oven surfaces. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel. Do NOT SPRAY directly on the oven.



AT REGULAR INTERVALS, especially if spills have occurred, remove the turntable, the turntable support and wipe the base of the oven clean.



THIS OVEN IS DESIGNED to operate with the turntable in place.



DO NOT operate the microwave oven when the turntable has been removed for cleaning.

USE A MILD DETERGENT, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.



DO NOT ALLOW GREASE or food particles to build up around the door.

FOR STUBBORN STAINS, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

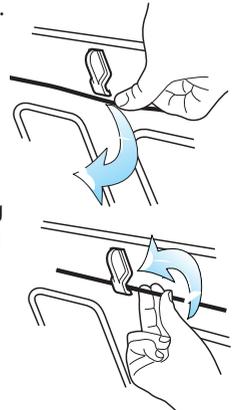


DO NOT USE STEAM CLEANING APPLIANCES when cleaning your microwave oven.

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 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.

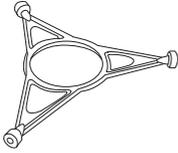
- Push the fastening thread gently towards the back of the ceiling and then lower it to release the grill element.
- Return the fastening thread to its original position after cleaning.



MAINTENANCE & CLEANING

DISHWASHER SAFE:

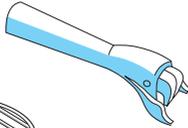
TURNTABLE SUPPORT.



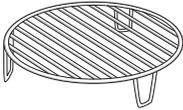
GLASS TURNTABLE.



CRISP HANDLE.



WIRE RACK.

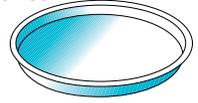


STEAMER.



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.

TROUBLE SHOOTING GUIDE

IF THE OVEN DOES NOT WORK, do not make a service call until you have made the following checks:

- ❧ The Turntable and turntable support is in place.
- ❧ The Plug is properly inserted in the wall socket.
- ❧ The Door is properly closed.
- ❧ Check your Fuses and ensure that there is power available.
- ❧ Check that the oven has ample ventilation.
- ❧ Wait for 10 minutes, then try to operate the oven once more.
- ❧ Open and then close the door before you try again.

THIS IS TO AVOID unnecessary calls for which you will be charged.

When calling for Service, please give the serial number and type number of the oven (see Service label). Consult your warranty booklet for further advice.



IF THE MAINS CORD NEEDS REPLACING it should be replaced by the original mains cord, which is available via our service organization. The mains cord may only be replaced 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.

DO NOT REMOVE ANY COVER.



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
12.3.1	1000 g	12 - 13 min	650 W	Pyrex 3.227
12.3.2	475 g	5 ½ min	650 W	Pyrex 3.827
12.3.3	900 g	13 - 14 min	750 W	Pyrex 3.838
13.3	500 g	10 min	160 W	

TECHNICAL SPECIFICATION

SUPPLY VOLTAGE	230 V/50 Hz
RATED POWER INPUT	2800 W
FUSE	16 A
MW OUTPUT POWER	900 W
GRILL	1600 W
OUTER DIMENSIONS (HxWxD)	455 x 595 x 560
INNER DIMENSIONS (HxWxD)	450 x 420 x 210



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