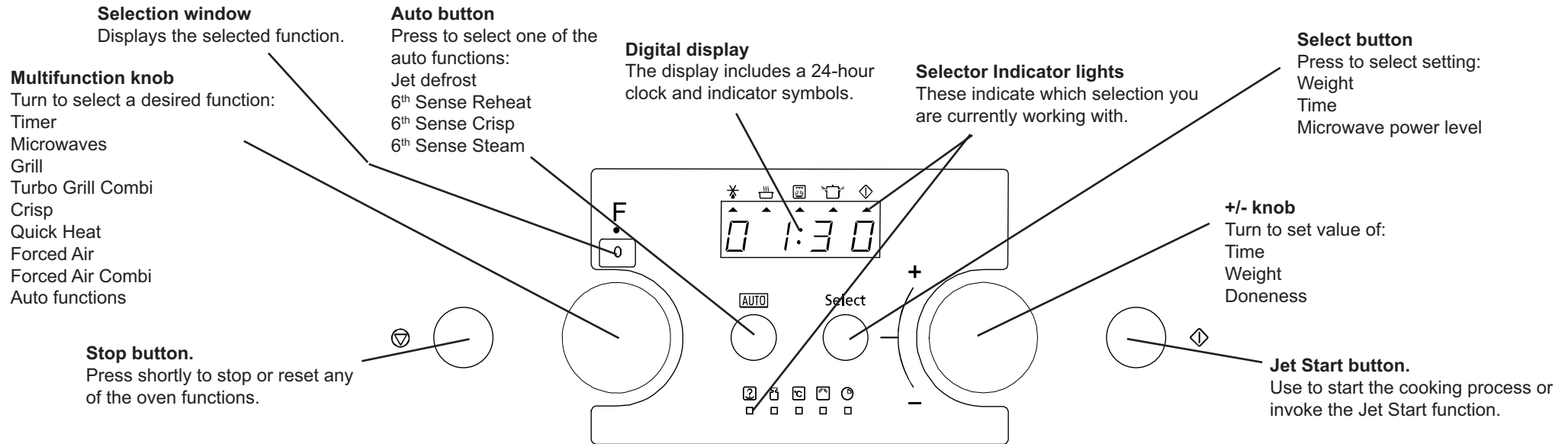


CONTROL PANEL



CHOOSING MICROWAVE POWER

MICROWAVES ONLY

Level	To be used for:
JET / 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, fish, meat etc.
650 W	Cooking dishes, not possible to stir.
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.
160 W	Defrosting.
90 W	Softening butter, cheese and ice cream.
0 W	Setting the standing time.

TURBO GRILL COMBI

Level	To be used for:
90 - 160 W	Fish & Fruit
160 - 350 W	Vegetables & Gratin

FORCED AIR COMBI

Level	To be used for:
90 W	Cakes
160 W	Fish or Poultry
350 W	Chicken or Gratin

MANUAL DEFROSTING

This function is used for defrosting food not included in the Jet Defrost function.
Follow the procedure for “How to cook and reheat with microwaves” and choose 160 W when defrosting manually.

KITCHEN TIMER

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

1. Turn the multifunction knob to the zero position.
2. Turn the +/- knob to set the time to measure.

The timer automatically starts the countdown after 1 second.

JET START FUNCTION

This function is used for quick reheating of food with a high water content such as; clear soups, coffee or tea.
Press to automatically start with full microwave power level and the cooking time set to 30 seconds. Each additional press increases the time with ½ min. You may also alter the time by turning the Adjust knob to increase or decrease the time.
This button also works as a normal start button after setting a function.

NOTE: Never operate the oven empty when using microwaves



QUICK REFERENCE GUIDE



JET DEFROST

Use this function for defrosting ONLY. Jet Defrost can only be used for very fast defrosting of frozen food belonging to the categories listed here. Use manual defrost for other food or weights not listed.



1 MEAT
(100 g - 2 Kg)



2 POULTRY
(100 g - 3 Kg)



3 FISH
(100 g - 2 Kg)



4 VEGETABLES
(100 g - 2 Kg)



5 BREAD
(100 g - 2 Kg)

PLEASE NOTICE

To achieve perfect results it is **NECESSARY** to:

- Input, with the max. possible precision, the **WEIGHT** of the food selected.
- Turn the food when the oven prompts you to do so.



6th SENSE CRISP

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



1 FRENCH-FRIES
(250 g - 600 g)



2 PIZZA, thin crust
(250 g - 500 g)



3 PAN PIZZA
(300 g - 800 g)



4 CHICKEN WINGS
(250 g - 600 g)



5 FISH FINGERS
(200 g - 600 g)



6th SENSE REHEAT

Use this function when reheating readymade food either frozen, chilled or room tempered.

The net weight shall be kept within **250 - 600 g** when using this function.



6th SENSE STEAM

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

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.



GRILL

Use this function when cooking:

- Cheese toast & Hot sandwich
- Sausages
- Grill spit
- Pommes Duchess
- Gratinated fruit



TURBO GRILL COMBI

Use this function when cooking:

- Potato gratin
- Fish gratin
- Chicken pieces
- Lasagne
- Stuffed vegetables



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.

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



FORCED AIR

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

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.



FORCED AIR COMBI

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

Use the Wire rack to put food on to allow the air to circulate properly around the food.

TECHNICAL SPECIFICATION

SUPPLY VOLTAGE	230 V/50 Hz
RATED POWER INPUT	2800 W
FUSE	16 A (UK 13 A)
GRILL	1600 W
FORCED AIR	1200 W
OUTER DIMENSIONS (HxWxD)	455 x 595 x 560
INNER DIMENSIONS (HxWxD)	210 x 450 x 420

NOTE: Never operate the oven empty when using microwaves



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