

# Instructions for use



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|  |           |
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# 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 your home.

**Do not remove the microwave inlet protection plates** located on the side of the oven cavity wall.

They prevent grease & food particles from entering the microwave inlet channels.

**Ensure** the oven cavity is empty before mounting.

**Ensure that the appliance is not damaged.**

Check that the oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the oven and clean the interior with a soft, damp cloth.

**Do not operate this appliance** if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

## Important safety instructions

### READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

**Do not heat, or use flammable materials** in or near the oven. Fumes can create a fire hazard or explosion.

**Do not use your microwave** oven for drying textiles, paper, spices, herbs, wood, flowers, fruit or other combustible materials. Fire could result.

**If material inside /outside the oven should ignite or smoke is observed,** keep oven door closed and turn the oven off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.

**Do not over-cook food.** Fire could result.

**Do not leave the oven 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.

**Do not use** corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.

**Only allow children** to use the oven without adult supervision after adequate instructions have been

**Do not use extension cord:**

**If the power supply cord is too short,** have a qualified electrician or serviceman install an outlet near the appliance.

## AFTER CONNECTING

**The oven can be operated only** if the 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 first time the oven is switched on,** you will be asked to set the language and current time. Follow the instructions under the headline "Changing settings" in this instructions for use. The appliance is ready to use after these two steps have been taken.

**The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.**

*given so that the child is able to use the oven in a safe way and understands the hazards of improper use.*

**This appliance is not intended for use** by persons (including children) with reduced physical, sensory or mental capabilities, unless used under the supervision of a person responsible for their safety.

**Warning!**

**Accessible parts may become hot** during use, young children should be kept away.

**Do not use your microwave** oven for heating anything in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.


**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.

## EGGS

**Do not use your microwave** oven for cooking or reheating whole eggs with or without shell since they may explode even after microwave heating has ended.

# Safeguarding the environment

## Disposing of packaging

- The packing material can be 100% recycled as confirmed by the recycling symbol .
- The various pieces of packaging should not be disposed off into the environment but disposed of in compliance with local authority standards.



## Disposal of old appliances


- The appliances are made with recyclable or reusable material. Disposal must be carried out in accordance with local environmental regulations for waste disposal. Cut the power cable to make them unusable before disposing of them.

## Product

- This appliance is marked according to the European Directive 2002/96/EC, Waste Electrical and Electronic Equipment (WEEE).

- By ensuring that this product is disposed of correctly, you will help prevent potentially negative consequences for the environment and human health.



- The symbol  on the product or on the documents accompanying the product indicates that this appliance should not be treated as household waste. Instead, it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information on treatment, recovery and recycling of this product, contact your local authority, the household waste disposal service or the shop where you purchased the product.

# Important precautions

## GENERAL

***This appliance is designed for domestic use only!***

***The appliance should not be operated without food in the oven when using microwaves. Operation in this manner is likely to damage the appliance.***

**If you practice operating the oven,** put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.

**Do not use the cavity** for any storage purposes.

**Remove wire twist - ties** from paper or plastic bags before placing bag in the oven.

## DEEP-FRYING

**Do not use your microwave oven** for deep-frying, because the oil temperature cannot be controlled.

**Use hot pads or oven mitts** to prevent burns, when touching containers, oven parts, and pan after cooking.

## LIQUIDS

**E.G. beverages or water.** Overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid. To prevent this possibility the following steps should be taken:

1. Avoid using straight-sided containers with narrow necks.
2. Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
3. After heating, allow standing for a short time, stirring again before carefully removing the container from the oven.

## CAREFUL

**Always refer** to a microwave cookbook for details. Especially, if cooking or reheating food that contains alcohol.

**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 the risk of scalding or burns can be avoided.*

**Ensure the Lid and the Teat is removed before heating!**

## After sales service

### Before contacting the Customer Care Centre:

1. Try to solve the problem yourself based on the descriptions given in the "Troubleshooting guide".
2. Turn the appliance off and restart it to see if the fault persists.

### If after carrying out the above checks, the fault persists, contact the Customer Care Centre.

Please give:

- a short description of the fault;
- the exact model of the oven;
- the service number (this is the number found after the word Service on the rating plate), located on the internal edge on the right hand side of the oven opening (visible when the oven door is open). The service number can also be found in the warranty booklet;
- your full address;
- your telephone number.

If repair work has to be carried out, contact the **Customer Care Centre** (use of original spare parts and proper repair is guaranteed).

### Failure to comply with these instructions could compromise the safety and quality of your product.

**SERVICE** 0000 000 00000



### Declaration of conformity **CE**

- This oven was designed to come into contact with food stuffs and complies with EEC (CE) Regulation n. 1935/2004.
- It was exclusively designed for use as a cooking appliance. Any other use of the appliances (e.g. heating rooms) is considered improper and subsequently dangerous.
- It was designed, produced and launched onto the market in compliance with:
  - safety objectives of the "Low Voltage" Directive 2006/95/CE (which replaces 73/23/CEE and subsequent amendments).
  - the safety requirements in the "EMC" Directive 2004/108/EEC.
  - the requirements of Directive 93/68/EEC.

## 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.**

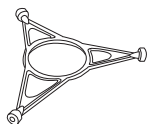
**If accessories containing metal** comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged.

**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.



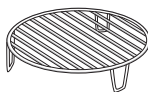
### BAKING PLATE

**Use the baking plate** when cooking in forced air. Never use it in combination with microwaves.



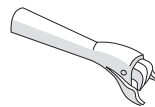
### WIRE RACK

**Use the high wire rack** when grilling using the Grill functions. **Always use the low wire rack** to put food on to allow the air to circulate properly around the food when using the Forced Air functions.



### CRISP HANDLE

**Use the supplied special crisp handle** to remove the hot Crisp plate from the oven.



### CRISP-PLATE

**Place the food directly on the crisp - plate.** Always use the Glass turntable as support when using the Crisp-plate.



**Do not place any utensils** on the Crisp-plate since it will quickly become very hot and is likely to cause damage to the utensil.

**The crisp-plate** may be preheated before use (max. 3 min..). Always use the Crisp function when preheating the crisp-plate.

### 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.

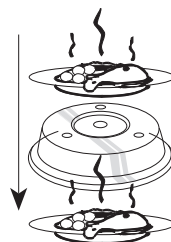
**Always** place the steamer on the Glass Turntable.



### 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.

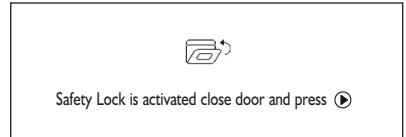
**Use** the cover for two level reheating



## Start protection

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

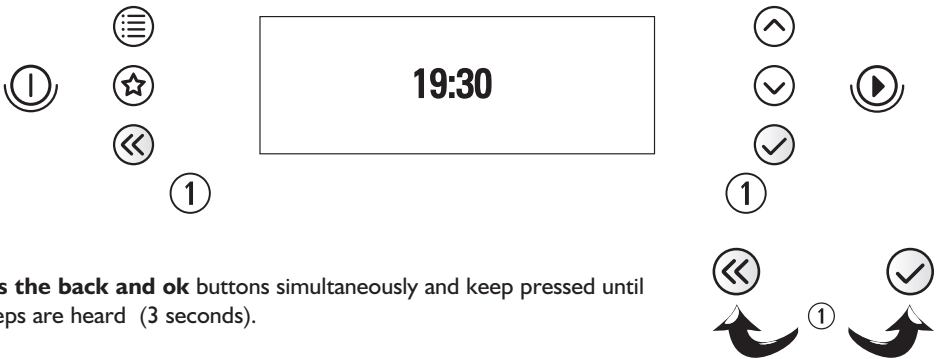
The door must be opened and closed e.g. putting food into it, before the safety lock is released.



## Key lock

Use this function to hinder children from using the oven unattended.

When the lock is active, all buttons are non-responsive.



1. Press the back and ok buttons simultaneously and keep pressed until two beeps are heard (3 seconds).

**Please note:** These buttons only work in conjunction when the oven is turned OFF.



A confirmation message is displayed for 3 seconds before returning to the previous view.

The key lock is deactivated the same way it was activated.





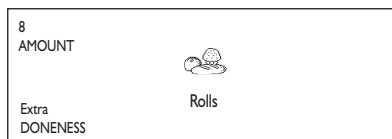
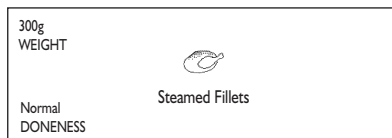
## Doneness (auto functions only)

**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                                |
| <b>Extra</b>  | <b>Yields highest end temperature</b> |
| <b>Normal</b> | <b>Default standard setting</b>       |
| <b>Light</b>  | <b>Yields lowest end temperature</b>  |

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

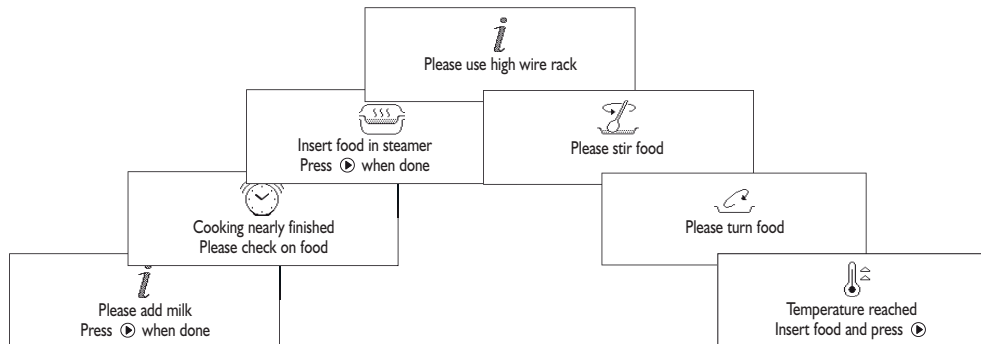


## Messages

**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 (if needed).
- Close the door and restart by pressing the Start button. (▶)



## Cooling down

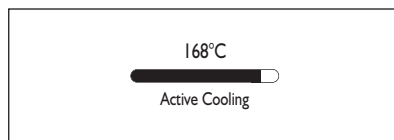
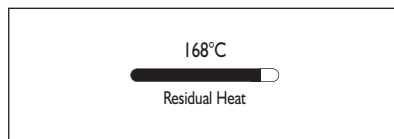
**When a function is finished**, the oven may carry out a cooling procedure. This is normal. After this procedure the oven switches off automatically.

**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.

**The cooling procedure** can be interrupted without any harm to the oven by opening the door.



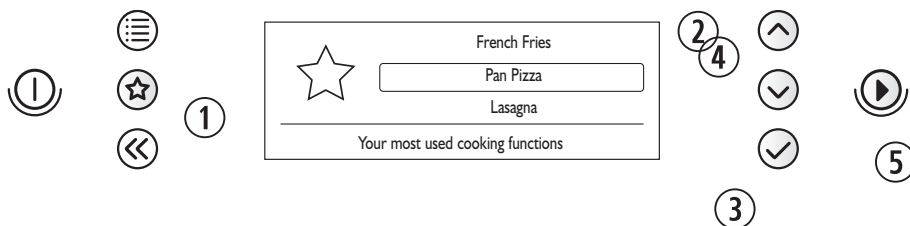
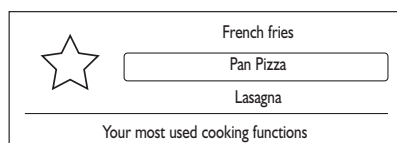
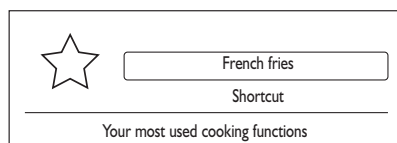
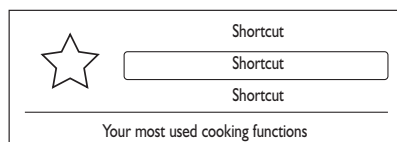
## Shortcuts

**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. Press the shortcut button**
- 2. Use the up / down buttons** to choose your favorite shortcut. The most frequently used function is pre-selected.
- 3. Press the ok button** to confirm your selection.
- 4. Use the up / down / ok buttons** to make the needed adjustments.
- 5. Press the start button.**

## On/Off

The appliance is turned **ON** or **OFF** using the On/Off button ①.

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

**When the appliance is turned OFF**, all but two buttons are non-responsive. I.E. The Start button (see Jet Start) and the OK button (see Kitchen Timer). 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).

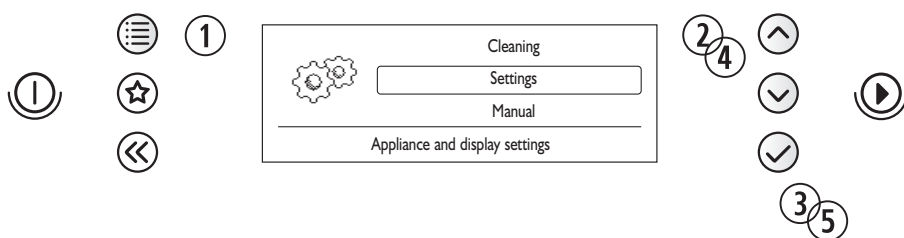
**The descriptions in this IFU** assume that the oven is turned ON .

## Changing settings

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

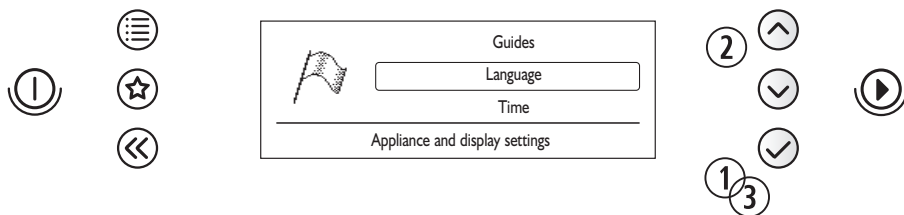
**After a power failure** the Clock will flash and needs to be reset.

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

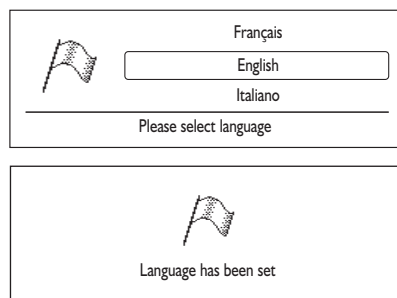


1. Press the menu button.
2. Use the up / down buttons until Settings is shown.
3. Press the ok button.
4. Use the up / down buttons to choose one of the settings to adjust.
5. Press the back button to exit the settings function when you are done (⏪).

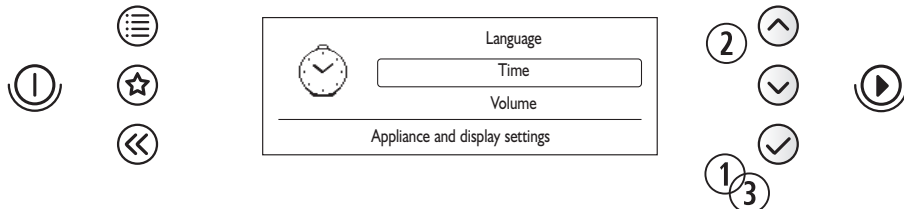
## Language



1. Press the ok button.
2. Use the up / down buttons to choose one of the available languages.
3. Press the ok button again to confirm the change.

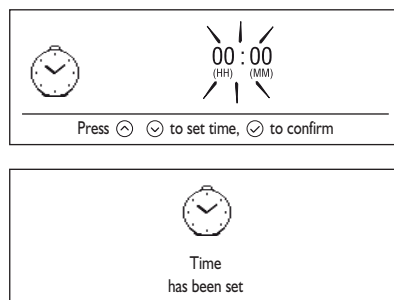


## Clock setting

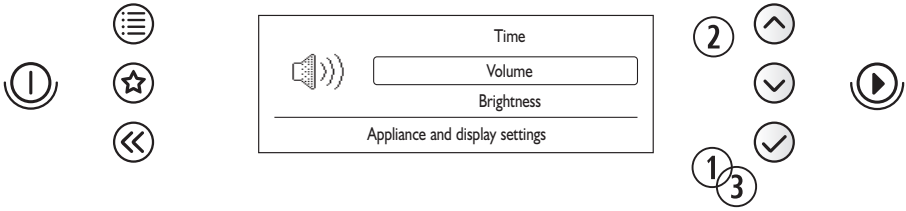


1. Press the ok button. (The left right hand digits (hours) flicker).
2. Use the up / down buttons to set the 24 hour clock.
3. Press the ok button again to confirm the change.

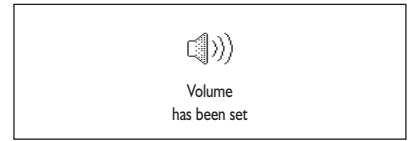
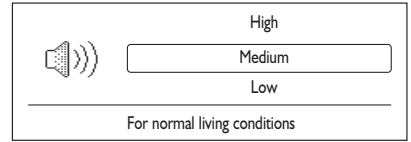
The clock is set and in operation.



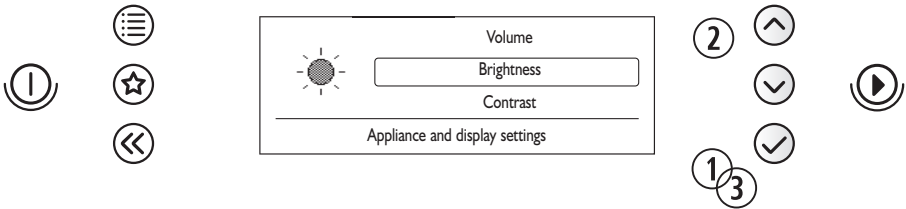
## Sound Setting



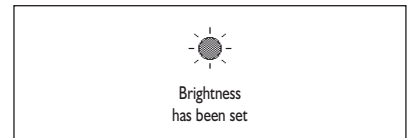
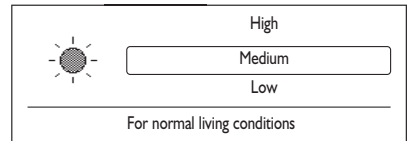
1. Press the ok button.
2. Use the up / down buttons to set the volume on high, medium, low or mute.
3. Press the ok button again to confirm the change.



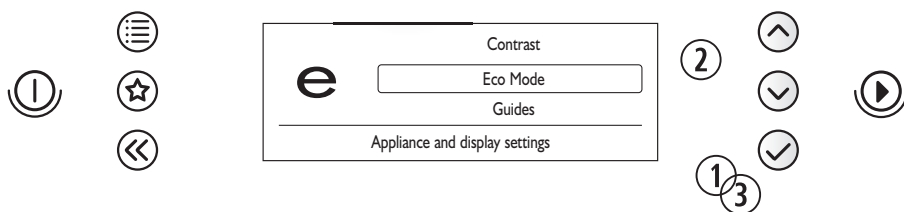
## Brightness



1. Press the ok button.
2. Use the up / down buttons to set the level of brightness suitable to your preference.
3. Press the ok / select button again to confirm your selection.



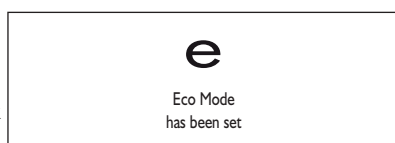
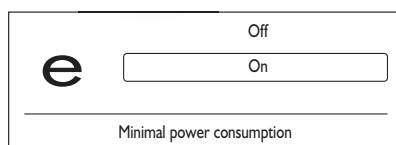
## Eco




1. Press the ok button.
2. Use the up / down buttons 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 dim down after a while to save energy. It will automatically light up again when a button is pressed or the door is opened.

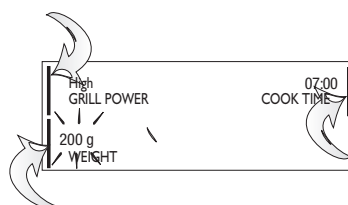
When **OFF is set**, the display will not turn off and the 24 h clock will always be visible.





## During cooking

-  **Once the cooking process has been started:**  
The time can easily be increased in 30-seconds steps by pressing the Start button. Each press increases the time with 30 seconds.

-   **By pressing the up or down buttons**, you may toggle between the parameters to select which you wish to alter.

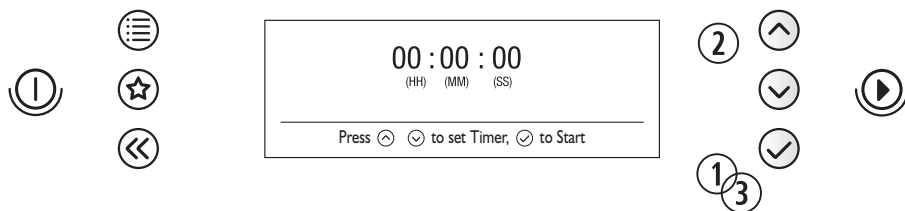


-  **Pressing the ok button** selects and enables it to be changed (it flashes). Use the up / down buttons to alter your setting. **Press the ok button again** to confirm your selection. The oven continues automatically with the new setting.
-  **By pressing the back button** you may return directly to the last parameter you changed.

## 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.

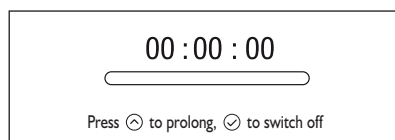
This function is only available when the oven is switched off or in standby mode.



1. Press the ok button.
2. Use the up / down buttons to set the desired length of the timer.
3. Press the ok button to start the timer countdown.

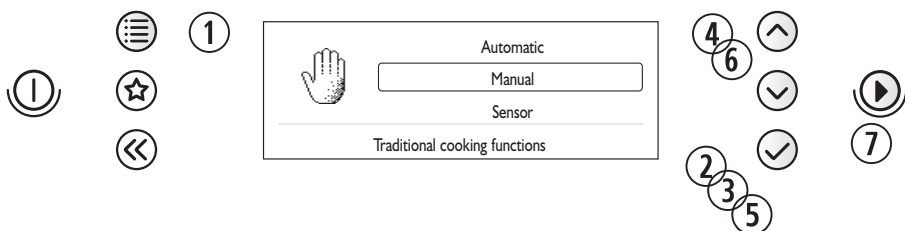
An acoustic signal will be heard when the timer has finished to count down.

Pressing the stop button before the timer has finished will switch the timer off.

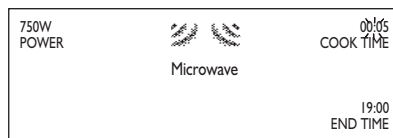
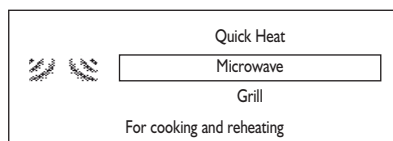


## Cook and reheat with microwaves

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

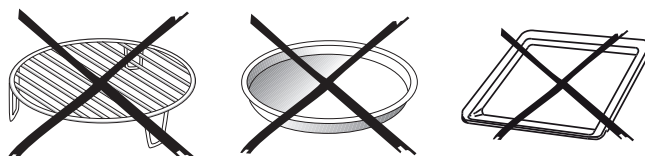


1. Press the menu button.
2. Press the ok button when Manual is displayed.
3. Press the ok button when Microwave is displayed.
4. Use the up / down buttons to set the cooking time.
5. Press the ok button to confirm your setting.
6. Use the up / down buttons set the microwave power level.
7. Press the start button.



## Power level

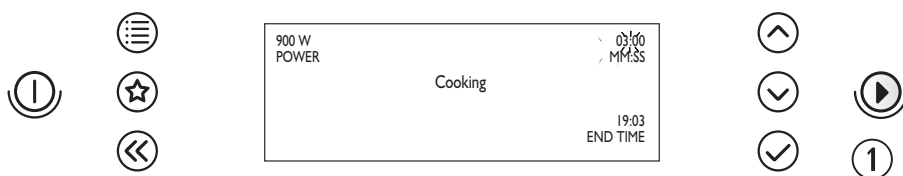
| MICROWAVES ONLY |  |
|-----------------|--|
| Power           | Suggested use:   |
| 900 W           | <b>Reheating of beverages</b> , water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power. |
| 750 W           | <b>Cooking of vegetables</b> , meat etc.   |
| 650 W           | <b>Cooking of fish</b> .   |
| 500 W           | <b>More careful cooking</b> e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.  |
| 350 W           | <b>Simmering stews</b> , melting butter & chocolate.   |
| 160 W           | <b>Defrosting</b> . Softening butter, cheeses.   |
| 90 W            | <b>Softening</b> Ice cream   |
| 0 W             | <b>When using the Timer</b> only.  |



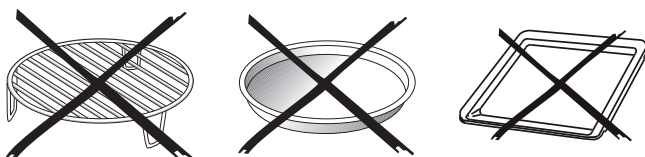
## Jet start

**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.



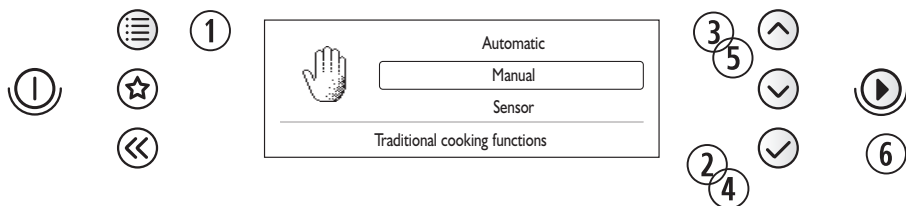
**I. Press the start button to automatically start** with full microwave power level and the cooking time set to 30 seconds. Each additional press increases the time with 30 seconds.



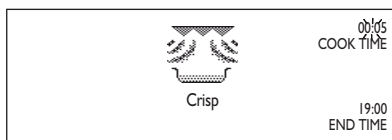
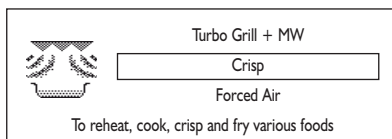


# Crisp

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. Press the menu button.
2. Press the ok button when Manual is displayed.
3. Use the up / down buttons until Crisp is shown.
4. Press the ok button to confirm your selection.
5. Use the up / down buttons to set the cooking time.
6. 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.

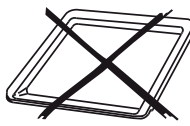
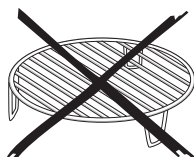
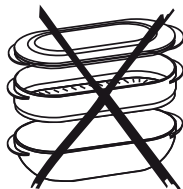
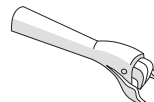
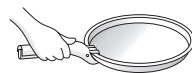
**Do not place the hot crisp-plate** on any surface susceptible to heat.

**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.

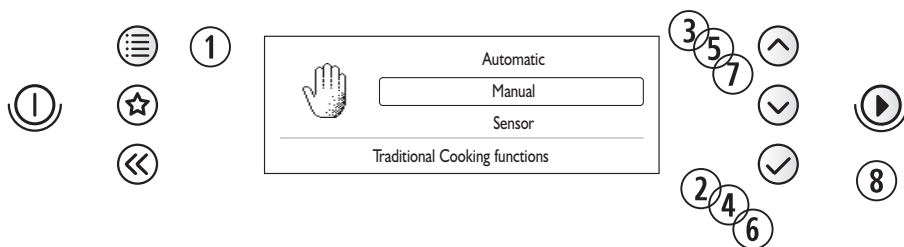
Other available Crisp plates on the market will not give the correct result when using this function.



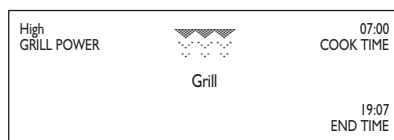
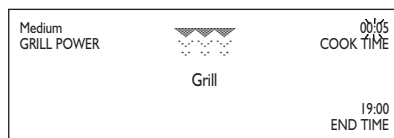
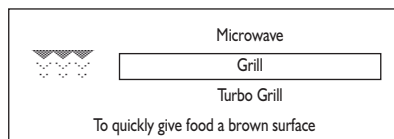
# Grill

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

For food like cheese toast, steaks and sausages, place the food on the High wire rack.



1. Press the menu button.
2. Press the ok button when Manual is displayed.
3. Use the up / down buttons until Grill is shown.
4. Press the ok button to confirm your selection.
5. Use the up / down buttons set the cooking time.
6. Press the ok button to confirm your setting.
7. Use the up / down buttons set the Grill power level.
8. Press the start button.



Place food on the wire rack.

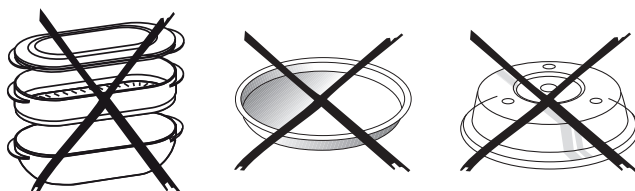
Ensure that the utensils used are heat resistant and ovenproof before grilling with them.

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

## CHOOSING POWER LEVEL

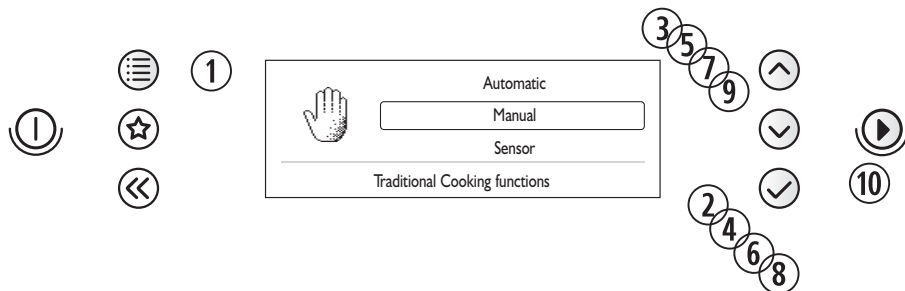
Preheat the grill for 3 - 5 minutes on High grill power level.

| GRILL                                  |        |
|--|--------|
| Suggested use:                         | Power  |
| Cheese toast, Fish Steaks & Hamburgers | High   |
| Sausages & Grill Spit                  | Medium |
| Light browning of food surfaces        | Low    |

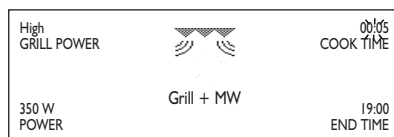
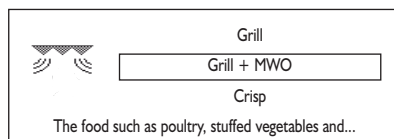


## Grill combi

Use this function to cook such food as Lasagne, Fish and Potato Gratins.



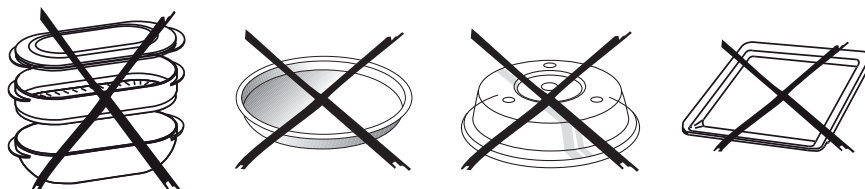
1. Press the menu button.
2. Press the ok button when Manual is displayed.
3. Use the up / down buttons until Grill + MW is shown.
4. Press the ok button to confirm your selection.
5. Use the up / down buttons set the cooking time.
6. Press the ok button to confirm your setting.
7. Use the up / down buttons to set the Grill power level.
8. Press the ok button to confirm your setting.
9. Use the up / down buttons set the Microwave power level.
10. Press the start button.



### CHOOSING POWER LEVEL

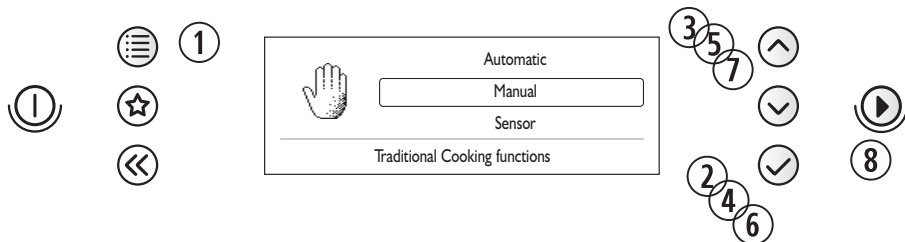
The max. possible microwave power level when using the Grill Combi is limited to a factory-preset level. Place food on the wire rack or on the glass turntable.

| GRILL COMBI    |             |                 |
|----------------|-------------|-----------------|
| Suggested use: | Grill power | Microwave power |
| Lasagne        | Mid         | 350 - 500 W     |
| Potato gratin  | Mid         | 500 - 650 W     |
| Fish gratin    | High        | 350 - 500 W     |
| Baked apples   | Mid         | 160 - 350 W     |
| Frozen gratin  | High        | 160 - 350 W     |

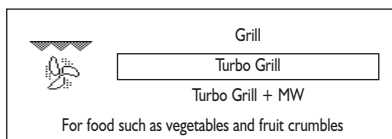


# Turbo grill

Use this function to cook such food as Chicken fillets, gratinated vegetables and fruit.



1. Press the menu button.
2. Press the ok button when Manual is displayed.
3. Use the up / down buttons until Turbo Grill is shown.
4. Press the ok button to confirm your selection.
5. Use the up / down buttons set the cooking time.
6. Press the ok button to confirm your setting.
7. Use the up / down buttons to set the Grill power level setting.
8. Press the start button.



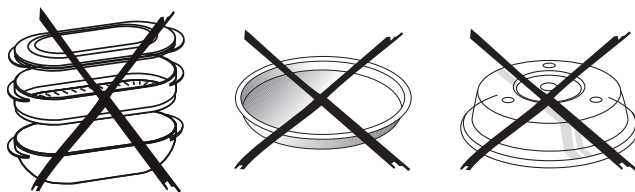
Place food on the wire rack.

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.

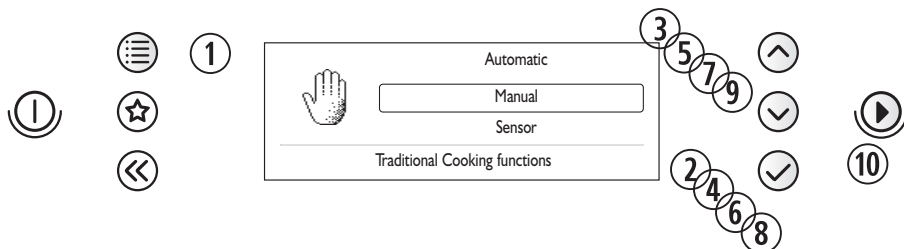
## CHOOSING POWER LEVEL

| TURBO GRILL                                 |        |
|---|--------|
| Suggested use:                              | Power  |
| Chicken fillets, gratinate mashed potatoes. | High   |
| Gratinate Tomatoes                          | Medium |
| Fruit gratin, browning of food surfaces     | Low    |

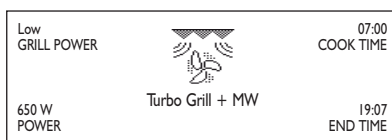
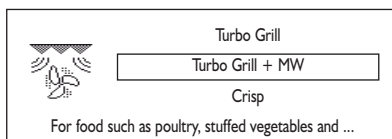


# Turbo grill combi

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



1. Press the menu button.
2. Press the ok button when Manual is displayed.
3. Use the up / down buttons until Turbo Grill + MW is shown.
4. Press the ok button to confirm your selection.
5. Use the up / down buttons set the cooking time.
6. Press the ok button to confirm your setting.
7. Use the up / down buttons to set the Grill power level.
8. Press the ok button to confirm your setting.
9. Use the up / down buttons to set the Microwave power level.
10. Press the start button.

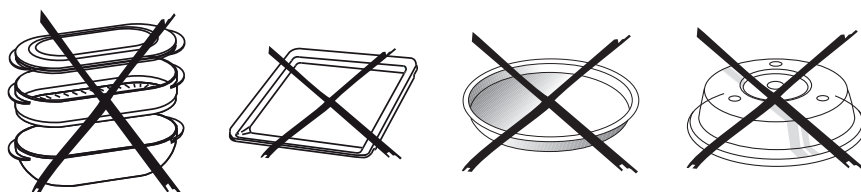


The max. possible microwave power level when using the Turbo Grill Combi is limited to a factory-preset level.

## CHOOSING POWER LEVEL

Place food on the wire rack or on the glass turntable.

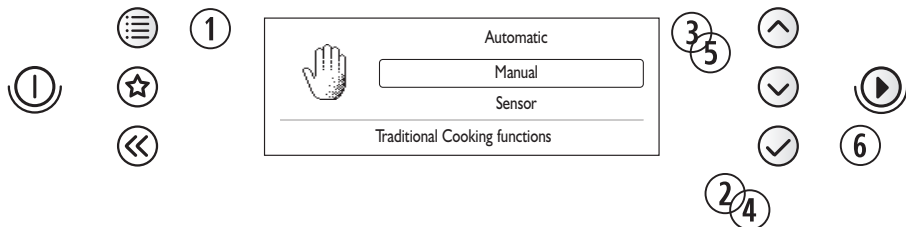
| TURBO GRILL COMBI  |             |                 |
|--------------------|-------------|-----------------|
| Suggested use:     | Grill power | Microwave power |
| Chicken halves     | Medium      | 350 - 500 W     |
| Stuffed vegetables | Medium      | 500 - 650 W     |
| Chicken legs       | High        | 350 - 500 W     |
| Baked apples       | Medium      | 160 - 350 W     |
| Baked fish         | High        | 160 - 350 W     |



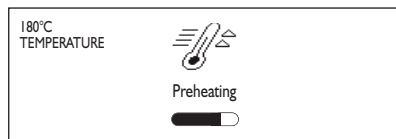
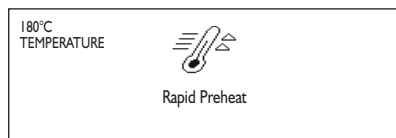
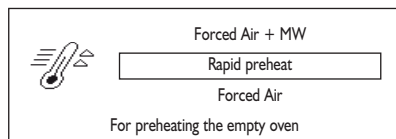
## Rapid preheat

Use this function to preheat the empty oven.

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

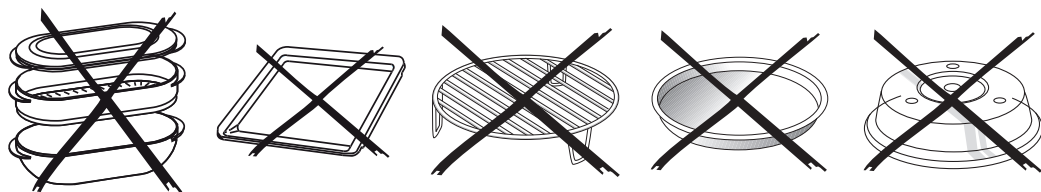


1. Press the menu button.
2. Press the ok button when Manual is displayed.
3. Use the up / down buttons until Rapid preheat is shown.
4. Press the ok button to confirm your selection.
5. Use the up / down buttons set the temperature.
6. Press the start button.



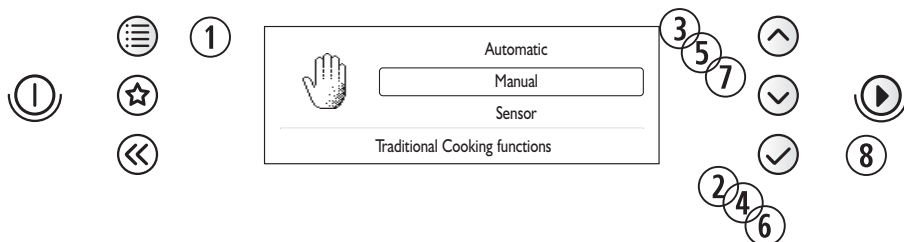
**Do not place food before or during** preheating in the oven. It will be burned from the intense heat. Once the heating process has been started the temperature can easily be adjusted with the Up / Down buttons.

**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.

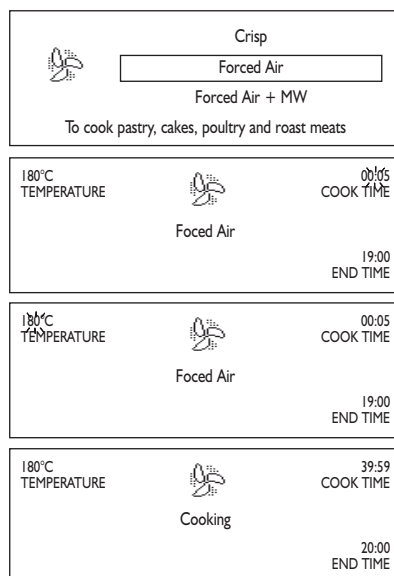


## Forced Air

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



1. Press the menu button.
2. Press the ok button when Manual is displayed.
3. Use the up / down buttons until Forced Air is shown.
4. Press the ok button to confirm your selection.
5. Use the up / down buttons set the cooking time.
6. Press the ok button to confirm your setting.
7. Use the up / down buttons to set the temperature.
8. Press the start button.

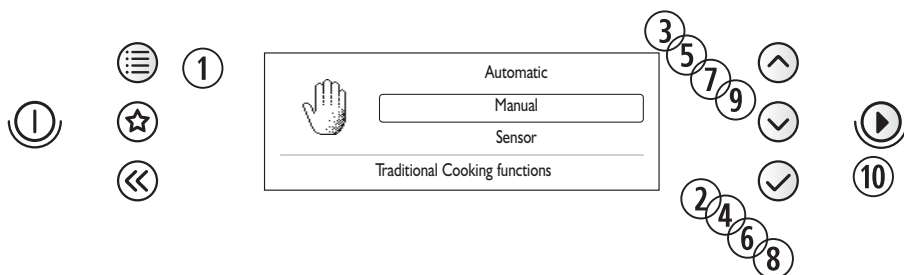


Always use the low wire rack to put food on to allow the air to circulate properly around the food. Use the baking plate when baking small items like cookies or rolls.

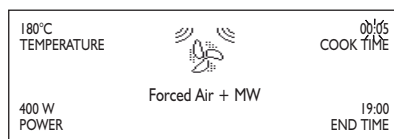
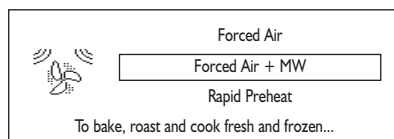
| FOOD                                       | ACCESSORIES                     | OVEN TEMP °C                     | COOK TIME   |
|--|---------------------------------|----------------------------------|-------------|
| <b>Roast beef, medium</b><br>(1,3 - 1,5Kg) | <b>Dish</b> on wire rack        | 170 - 180 °C                     | 40 - 60 Min |
| <b>Roast pork</b><br>(1,3 - 1,5Kg)         | <b>Dish</b> on wire rack        | 160 - 170 °C                     | 70 - 80 Min |
| <b>Whole chicken</b><br>(1,0 - 1,2Kg)      | <b>Dish</b> on wire rack        | 210 - 220 °C                     | 50 - 60 Min |
| <b>Sponge cake</b><br>(heavy)              | <b>Cake dish</b> on wire rack   | 160 - 170 °C                     | 50 - 60 Min |
| <b>Sponge cake</b><br>(light)              | <b>Cake dish</b> on wire rack   | 170 - 180 °C                     | 30 - 40 Min |
| <b>Cookies</b>                             | <b>Baking plate</b>             | 170 - 180 °C,<br>preheated oven  | 10 - 12 Min |
| <b>Bread loaf</b>                          | <b>Baking dish</b> on wire rack | 180 - 200 °C,<br>pre-heated oven | 30 - 35 Min |
| <b>Rolls</b>                               | <b>Baking plate</b>             | 210 - 220 °C,<br>pre-heated oven | 10 - 12 Min |
| <b>Meringues</b>                           | <b>Baking plate</b>             | 100 - 120 °C,<br>pre-heated oven | 40 - 50 Min |

## Forced Air combi

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



1. Press the menu button.
2. Press the ok button when Manual is displayed.
3. Use the up / down buttons until Forced Air + MW is shown.
4. Press the ok button to confirm your selection.
5. Use the up / down buttons set the cooking time.
6. Press the ok button to confirm your setting.
7. Use the up / down buttons to set the temperature.
8. Press the ok button to confirm your setting.
9. Use the up / down buttons to set the Microwave Power Level.
10. Press the start button.

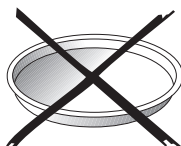
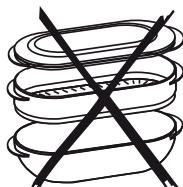


Always use the low wire rack to put food on to allow the air to circulate properly around the food.

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



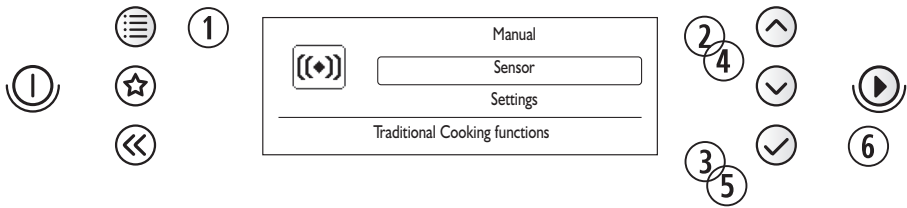
| FORCED AIR COMBI |  |
|------------------|--|
| Power            | Suggested use:                         |
| 350 W            | <b>Cooking</b> Poultry, Fish & Gratins |
| 160 W            | <b>Cooking</b> Roasts                  |
| 90 W             | <b>Baking</b> Bread & Cakes            |
| 0 W              | <b>Browning</b> only during cooking    |



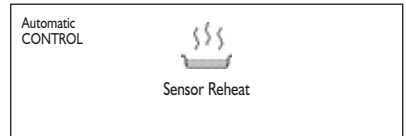
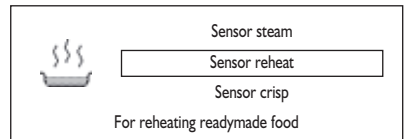


## Sensor reheat

Use this function to when reheating ready-made food either frozen, chilled or room tempered.  
Place food onto a microwave-safe heat proof dinner plate or dish.



1. Press the menu button.
2. Use the up / down buttons until Sensor is shown.
3. Press the ok button to confirm your selection.
4. Use the up / down buttons until Sensor Reheat is shown.
5. Press the ok button to confirm your selection.
6. Press the start button.



**The program should not** be interrupted.

**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.

**Place thin slices** of meat on top of each other or interlace them.

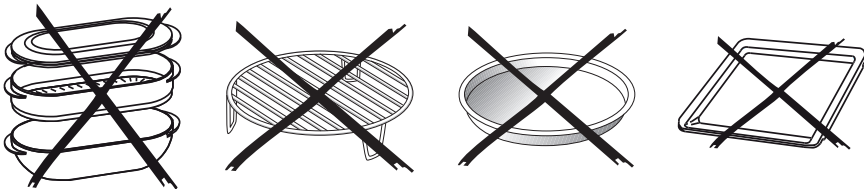
**Thicker slices** such as meat loaf and sausages have to be placed close to each other.

**1-2 minutes standing time always improves** the result, especially for frozen food.

**Always cover food** when using this function.

**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.



## Manual defrost

Follow the procedure for "Cook & Reheat with microwaves" and choose power level 160 W when defrosting manually.

Check and inspect the food regularly. Experience will give you the times needed for various amounts.

**Frozen food in plastic bags**, plastic films or cardboard packages can be placed directly in the oven as long as the package has no metal parts (e.g. metal twist ties).

**The shape of the package** alters the defrosting time. Shallow packets defrost more quickly than a deep block.

**Separate pieces** as they begin to defrost.

Individual slices defrost more easily.

**Shield areas of food** with small pieces of aluminum foil if they start to become warm (e.g. chicken legs and wing tips).

**Turn large joints** halfway through the defrosting process.

**Boiled food, stews and meat sauces** defrost better if stirred during defrosting time.

**When defrosting** it is better to underthaw the food slightly and allow the process to finish during standing time.

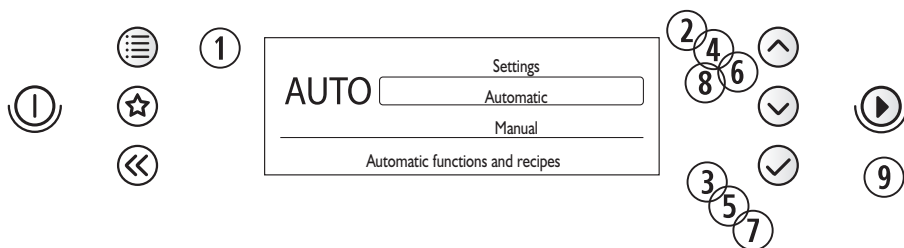
**Standing time after defrosting always improves** the result since the temperature will then be evenly distributed throughout the food.

## Jet Defrost

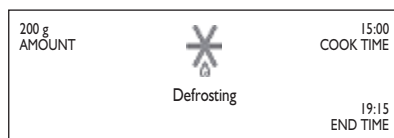
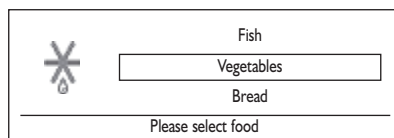
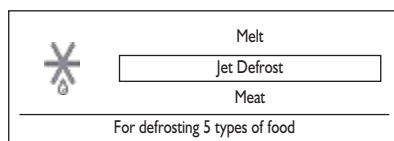
Use this function for defrosting Meat, Poultry, Fish, Vegetables and Bread.

Jet Defrost should only be used if the net weight is between 100 g- 3.0 kg.

Always place the food on the glass turntable.



1. Press the menu button.
2. Use the up/down buttons until Automatic is shown.
3. Press the ok button to confirm your selection.
4. Use the up/down buttons until Jet Defrost is shown.
5. Press the ok button to confirm your selection.
6. Use the up/down buttons to select the food.
7. Press the ok button to confirm your selection.
8. Use the up/down buttons to set the weight
9. Press the start button



**WEIGHT:**

**This function needs to know** the net weight of the food.

The oven will then automatically calculate the needed time to finish the procedure.






**If the weight is lesser or greater than recommended weight:** follow the procedure for "Cook & Reheat with microwaves" and choose 160 W when defrosting.



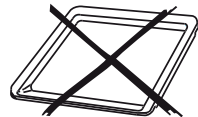
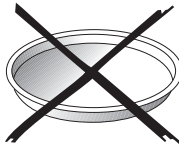
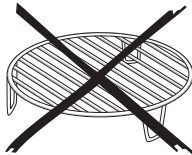
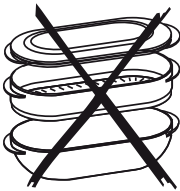
**FROZEN FOODS:**

**If the food is warmer** than deep-freeze temperature (-18°C), choose lower weight of the food.

**If the food is colder** than deep-freeze temperature (-18°C), choose higher weight of the food.

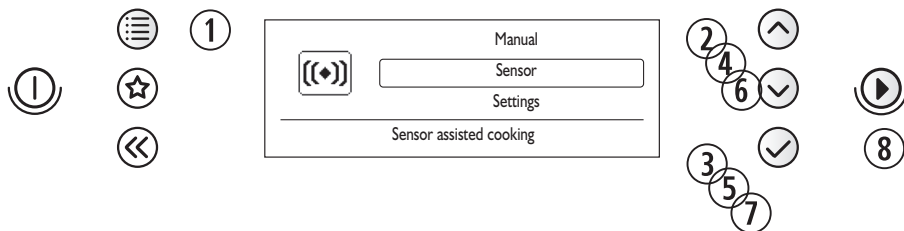
| FOOD   |                                  | HINTS  |
|--|----------------------------------|--|
| ***<br> | <b>Meat</b> (100g - 2.0Kg)       | <b>Minced meat</b> , cutlets, steaks or roasts.<br><b>Turn food</b> when oven prompts. |
| ***<br> | <b>Poultry</b> (100g - 3.0Kg)    | <b>Chicken whole</b>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

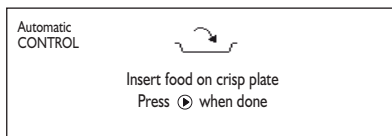
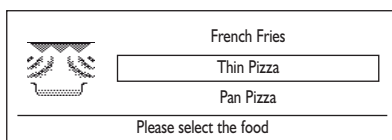
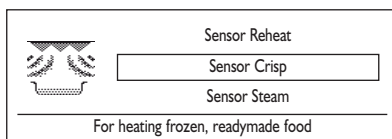


# Sensor Crisp

Use this function to quickly reheat your food from frozen to serving temperature.  
**Auto Crisp is used only for frozen ready made food.**



1. Press the menu button.
2. Use the up/down buttons until Sensor is shown.
3. Press the ok button to confirm your selection.
4. Use the up/down buttons until Sensor Crisp is shown.
5. Press the ok button to confirm your selection.
6. Use the up/down buttons to select the food.
7. Press the ok button to confirm your selection.
8. Press the start button.







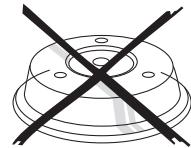
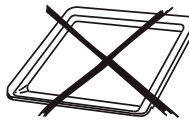
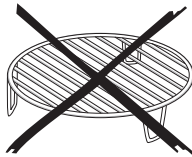
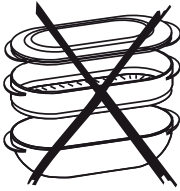
**Only use** the supplied Crisp plate with this function.

Other available Crisp plates on the market will not give the correct result when using this function.

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

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

| FOOD  |   | HINTS   |
|---|---|---|
| ***<br>  | <b>French fries</b> (300 g - 600g)      | <b>Spread out the fries</b> in an even layer on the crisp plate. Sprinkle with salt if desired. |
| ***<br>  | <b>Pizza thin crust</b> (250 g - 500 g) | <b>For pizzas</b> with thin crust.  |
| ***<br>  | <b>Pan pizza</b> ( 300g - 800 g)        | <b>For pizzas</b> with thick crust.   |
| ***<br>  | <b>Buffalo wings</b> (300g - 600 g)     | <b>For chicken nuggets</b> , oil the crisp plate and cook with donness set to Light             |
| <b>For food not listed in this table</b> and if the weight is lesser or greater than recommended weight, you should follow the procedure for manual crisp function. |   |   |



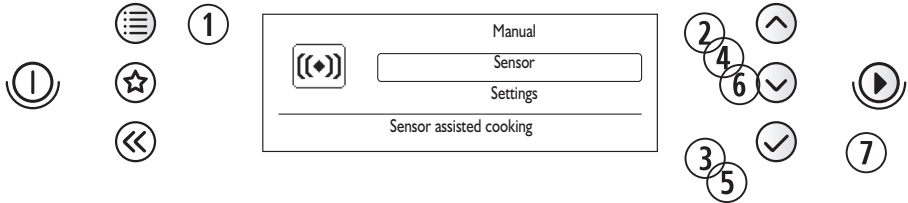
# Sensor Steam

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

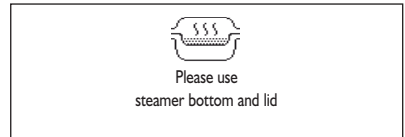
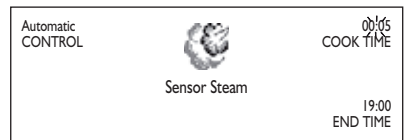
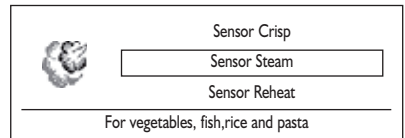
This function works in 2 steps.

The first step quickly brings the food to boiling temperature.

The second step automatically adjusts to simmering temperature in order to avoid over boiling.



1. Press the menu button.
2. Use the up/down buttons until Sensor is shown.
3. Press the ok button to confirm your selection.
4. Use the up/down buttons until Sensor Steam is shown.
5. Press the ok button to confirm your selection.
6. Use the up/down buttons to set the Cook time.
7. Press the start button.



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.

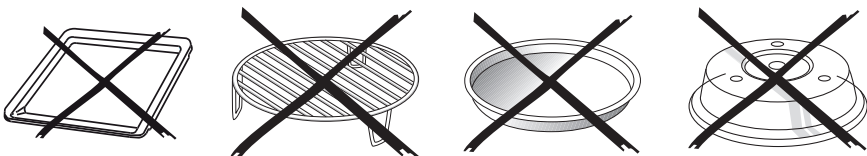
**Soft vegetables** such as broccoli and leek require 2-3 minutes cooking time.

**Harder Vegetables** such as carrots and potatoes require 4-5 minutes cooking time.

## COOKING RICE

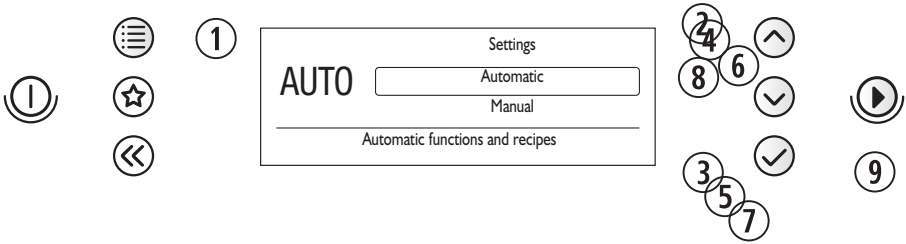
**Use the recommendations on the package** regarding the cooking time, the amount of water & rice.

**Place the ingredients in the bottom part**, cover with the lid and set the time.

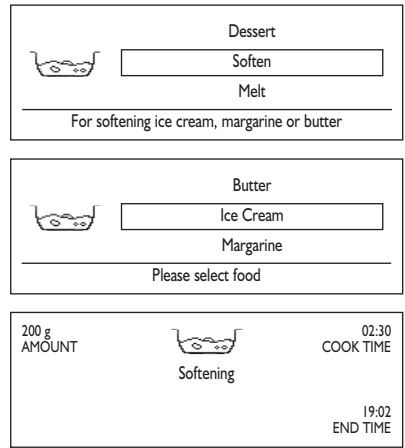





# Soften

Use this function to soften food for easier handling.  
Auto soft is used for foods listed in the table below.

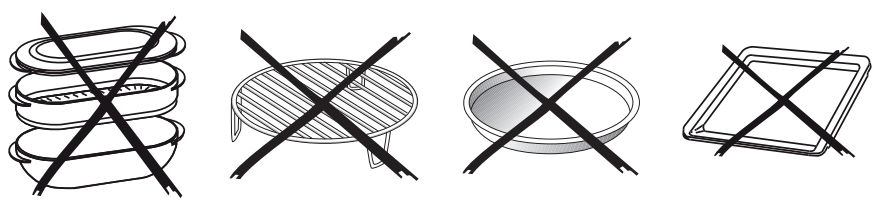


1. Press the menu button.
2. Use the up/down buttons until Automatic is shown.
3. Press the ok button to confirm your selection.
4. Use the up/down buttons until Soften is shown.
5. Press the ok button to confirm your selection.
6. Use the up/down buttons to select the food.
7. Press the ok button to confirm your selection.
8. Use the up/down buttons to set the weight/amount.
9. Press the start button.



| FOOD  |                                  | HINTS   |
|---|----------------------------------|---|
|  | <b>Butter</b> (50 g - 250 g)     | <b>Turn food</b> when oven prompts.<br><b>Stir</b> also after softening.            |
|  | <b>Margarine</b> (50 g - 250 g)  | <b>Turn food</b> when oven prompts.<br><b>Stir</b> also after softening.            |
|  | <b>Ice cream</b> (0,5 l - 2,0 l) | <b>Turn food</b> when oven prompts.<br><b>Serve</b> quickly before further melting. |

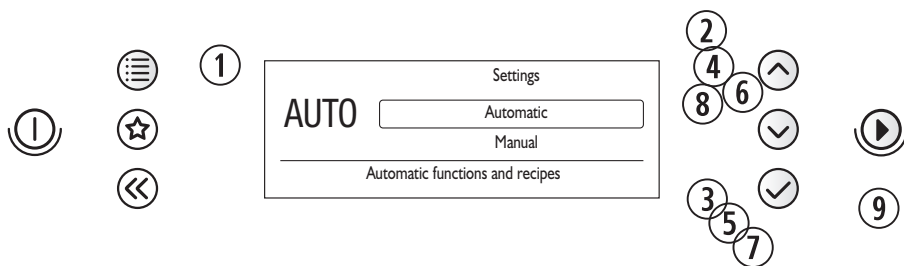
**For food not listed in this table** and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves".



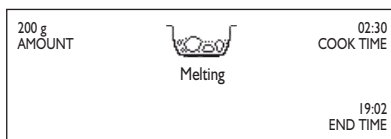
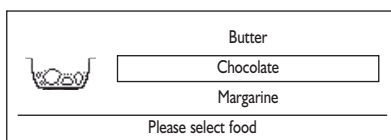
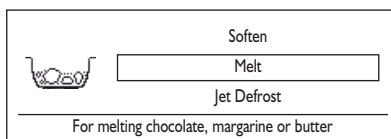
# Melt




Use this function to easily melt foods without spattering.

Melt is used for foods listed in the table below.

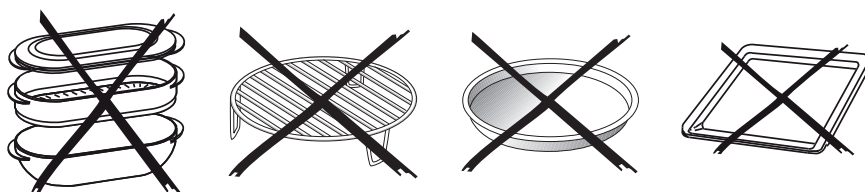


1. Press the menu button.
2. Use the up/down buttons until Automatic is shown.
3. Press the ok button to confirm your selection.
4. Use the up/down buttons until Melt is shown.
5. Press the ok button to confirm your selection.
6. Use the up/down buttons to select the food.
7. Press the ok button to confirm your selection.
8. Use the up/down buttons to set the weight/amount.
9. Press the start button.



| FOOD  | HINTS   |
|---|---|
|  <b>Butter</b> (50 g - 250 g)    | <b>Turn food</b> when oven prompts.<br><b>Stir also</b> after melting.  |
|  <b>Margarine</b> (50 g - 250 g) | <b>Turn food</b> when oven prompts.<br><b>Stir also</b> after melting.  |
|  <b>Chocolate</b> (50 g - 250 g)  | <b>Break</b> into smaller pieces.<br><b>Stir food</b> when oven prompts.<br><b>Stir also</b> after melting.<br><b>Please note:</b> Chocolate with high content of cocoa, may require Doneness level High. |

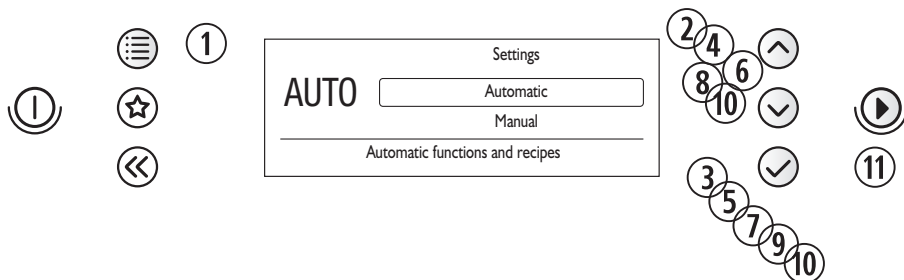
For food not listed in this table and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves"





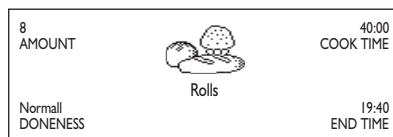
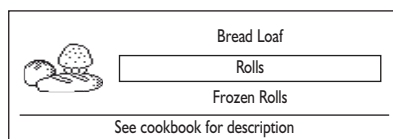
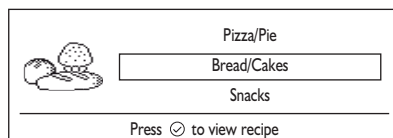
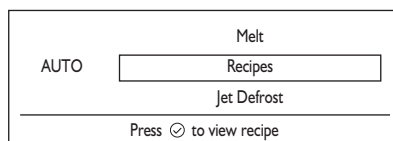
# Recipes


Use this function to quickly navigate to your favorite recipe.




1. Press the menu button.
2. Use the up / down buttons until Automatic is shown.
3. Press the ok button to confirm your selection.
4. Use the up / down buttons until Recipes is shown.
5. Press the ok button to confirm your selection.
6. Use the up / down buttons to select one of the recipes.
7. Press the ok button to confirm your selection.
8. Use the up / down buttons to select one of the foods.
9. Press the ok button to confirm your selection.
10. Use the ok / up / down buttons to navigate among and carry out the needed settings.

11. Press the start button.




|   | FOOD                         | AMOUNT         | ACCESSORIES                                      | HINTS  |
|---|------------------------------|----------------|--|--|
| <br>POTATOES | <b>Boiled</b>                | 300 g- 1 kg    | <b>Steamer bottom + lid</b>                      | <b>Place</b> in steamer bottom and add 100ml water. Cover with lid.  |
|   | <b>Baked</b>                 | 200 g - 1 kg   | <b>Microwave and ovenproof dish on turntable</b> | <b>Wash</b> and prick. Turn when oven prompts.   |
|   | <b>Gratin</b>                | 4 -10 portions | <b>Microwave and ovenproof dish on low rack.</b> | <b>Slice</b> raw potatoes and interlace with onion. Season with salt, pepper and garlic and pour over cream. Sprinkle cheese on top. |
|   | <b>(Frozen) french fries</b> | 300 g - 600 g  | <b>Crisp plate</b>                               | <b>Sprinkle</b> with salt.   |
|   | <b>Wedges</b>                | 300 g - 800 g  |  | <b>Peel</b> and cut in wedges. Season and lightly oil the crisp plate + drizzle oil on top. Stir 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"

| FOOD  |             | AMOUNT         | ACCESSORIES                                     | HINTS  |  |
|---|-------------|----------------|---|--|--|
| <br>MEAT | Roast       | Beef           | 800 g - 1,5 kg                                  | Microwave and ovenproof dish on low rack.                  | Season the roast and place in oven when preheated  |
|   |             | Pork           | 800 g - 1,5 kg                                  |  | Season the roast and place in cold oven  |
|   |             | Lamb           | 1 kg, 1,5 kg                                    |  | Season the roast and place in oven when preheated  |
|   |             | Veal           | 800 g - 1,5 kg                                  |  | Season the roast and place in oven when preheated  |
|   | Ribs        |                | 700 g - 1,2 kg                                  | Crisp plate  | Season and place in crisp plate.   |
|   | Entrecôte   |                | 2 - 6 pcs                                       | High rack on turntable                                     | Add meat when grill is preheated. Turn when oven prompts. Season.                                    |
|   | Lamb cutlet |                | 2 - 8 pcs                                       |  |  |
|   | Bratwurst   |                | 200 g - 800 g                                   | Crisp plate  | Lightly grease the crisp plate. Add and turn food when oven prompts.                                 |
|   | (Boil)      | Hot dog        | 4 - 8 pcs                                       | Steamer bottom without cover                               | Place in steamer bottom and cover food with water.   |
|   | (Frozen)    | Hamburgers     | 100 g - 500 g                                   | Crisp plate  | Lightly grease the crisp plate. Add meat when crisp plate is preheated. Turn food when oven prompts. |
|   | Bacon       |                | 50 g - 150 g                                    |  | Add food when crisp plate is preheated and turn when oven prompts.                                   |
| Meat loaf   |             | 4 - 8 portions | Microwave - and oven proof dish on turn - table | Make your favorite meat loaf mix and shape it into a loaf. |  |


**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"

| FOOD   |         | AMOUNT          | ACCESSORIES    | HINTS                                       |  |
|--|---------|-----------------|----------------|---|--|
| <br>POULTRY | Chicken | Roast           | 800 g - 1,5 kg | Microwave - and oven proof dish on low rack | Season and place in cold oven.   |
|  |         | Fillets (steam) | 300 g - 800 g  | Steamer                                     | Season and place in steam grid. Add 100 ml water in bottom and cover with lid.                                     |
|  |         | Fillets (fry)   | 300 g - 1 kg   | Crisp plate                                 | Lightly grease the crisp plate. Season and add fillets when crisp plate is preheated. Turn food when oven prompts. |
|  |         | Pieces          | 500 g - 1,2 kg |   | Season the pieces and place on crisp plate with the skin side upwards.   |



**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"


| FOOD  |                 | AMOUNT         | ACCESSORIES    | HINTS   |   |
|---|-----------------|----------------|----------------|---|---|
| <br>FISH | Whole fish      | Baked          | 600 g - 1,2 kg | Microwave - and oven proof dish on low rack                 | Season and brush with some butter on top.   |
|   |                 | Boiled         | 600 g - 1,2 kg | Microwave safe dish with cover or use plastic film as cover | Season and add 100 ml fish stock. Cook under cover.   |
|   | Fillets (steam) |                | 300 g - 800 g  | Steamer   | Season and place in steam grid. Add 100 ml water in bottom and cover with lid.                                  |
|   | Cutlets         | Fry            | 300 g - 800 g  | Crisp plate   | Lightly grease the crisp plate. Season and add food when crisp plate is preheated. Turn food when oven prompts. |
|   |                 | Steam          | 300 g - 800 g  | Steamer   | Season and place in steam grid. Add 100 ml water in bottom and cover with lid.                                  |
|   | (Frozen)        | Gratin         | 600 g - 1,2 kg | Microwave - and oven proof dish on turntable                |   |
|   |                 | Coated fillets | 200 g - 600 g  | Crisp plate   | Lightly grease the crisp plate. Add food when crisp plate is preheated. 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"



| FOOD  |              | AMOUNT        | ACCESSORIES                                 | HINTS   |   |
|---|--------------|---------------|---|---|---|
| <br>VEGETABLES | (Frozen)     | Vegetables    | 300 g - 800 g                               | Steamer   | Place in steam grid. Add 100 ml water in bottom and cover with lid.   |
|   | Carrots      |               | 200 g - 500 g                               |   |   |
|   | (Green)      | Beans         | 200 g - 500 g                               | Steamer bottom + lid                              | Place in steamer bottom and add 100 ml water. Cover with lid.   |
|   | Broccoli     |               | 200 g - 500 g                               | Steamer   | Place in steam grid. Add 100 ml water in bottom and cover with lid.   |
|   | Cauli flower |               | 200 g - 500 g                               |   |   |
|   | (Frozen)     | Gratin        | 400 g - 800 g                               | Microwave - and oven proof dish on turntable      |   |
|   | Pepper       | Steam         | 200 g - 500 g                               | Steamer   | Place in steam grid. Add 100 ml water in bottom and cover with lid.   |
|   |              | Fry           | 200 g - 500 g                               | Crisp plate                                       | Lightly oil the crisp plate. Add food cut in pieces when crisp plate is preheated. Season and drizzle with oil. Stir food when oven prompts.                    |
|   |              |               |   |   | Cut in halves and sprinkle with salt and let stand for a while. Lightly oil the crisp plate and add food when crisp plate is preheated. Turn when oven prompts. |
|   | Egg plant    |               | 300 g - 800 g                               |   |   |
|   | Squash       | Steam         | 200 g - 500 g                               | Steamer   | Place in steam grid. Add 100 ml water in bottom and cover with lid.   |
| Corn on cob   |              | 300 g - 1 kg  |   |   |   |
| Tomatoes  |              | 300 g - 800 g | Microwave - and oven proof dish on low rack | Cut in halves, season and sprinkle cheese on top. |   |

**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"

| FOOD   |                 | AMOUNT           | ACCESSORIES                   | HINTS   |  |
|--|-----------------|------------------|-------------------------------|---|--|
| <br>PASTA   | <b>Pasta</b>    | 1 - 4 portions   | <b>Steamer bottom and lid</b> | <b>Set recommended</b> cook time for the pasta. Pour water in steamer bottom. Cover with lid. Add pasta when oven prompts and cook covered. |  |
|  | <b>Lasagna</b>  | <b>Home made</b> | 4 - 10 portions               | <b>Microwave - and oven proof dish on low rack</b>  | <b>Prepare</b> your favorite recipe or follow the recipe on the lasagne package.                 |
|  |                 | <b>Frozen</b>    | 500 g - 1,2 kg                | <b>Microwave - and oven proof dish on turntable</b>   |  |
| <br>RICE  | <b>Boiled</b>   | <b>Rice</b>      | 100 ml - 400 ml               | <b>Steamer bottom and lid</b>   | <b>Set recommended</b> cook time for rice. Add water and rice in bottom part and cover with lid. |
|  | <b>Porridge</b> | <b>Rice</b>      | 2 - 4 portions                |   |  |
|  |                 | <b>Oat</b>       | 1 - 2 portions                | <b>Microwave safe plate without cover</b>   | <b>Mix oat flakes</b> , salt and water.  |
| <b>For food not listed in this table</b> and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves" |                 |                  |                               |   |  |

| FOOD   |               | AMOUNT               | ACCESSORIES    | HINTS               |  |
|--|---------------|----------------------|----------------|---------------------|--|
| <br>PIZZA/PIE   | <b>Pizza</b>  | <b>Home made</b>     | 2 - 6 portions | <b>Baking plate</b> | <b>Prepare your favorite</b> recipe and place on the baking plate. Place into the oven when preheating is finished.  |
|  |               | <b>Thin (frozen)</b> | 250 g - 500 g  | <b>Crisp plate</b>  | <b>Remove</b> package.   |
|  |               | <b>Pan (frozen)</b>  | 300 g - 800 g  |                     | <b>Add the pizza</b> when crisp plate is preheated.  |
|  |               | <b>Chilled</b>       | 200 g - 500 g  |                     | <b>Prepare the pastry</b> (250 g flour, 150 g butter + 2½ tblsp water) and line the crisp plate with the pastry. Prick it. Pre bake the pastry. When oven prompts to add the stuffing, place 200 g of ham, 175 g of cheese and pour over a mix of 3 eggs and 300 ml cream. Place into the oven and continue the cooking. |
|  | <b>Quiche</b> | <b>Lorraine</b>      | 1 batch        |                     |  |
|  |               | <b>(Frozen)</b>      | 200 g - 800 g  |                     | <b>Remove</b> package.   |
| <b>For food not listed in this table</b> and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves" |               |                      |                |                     |  |

| FOOD   |                    | AMOUNT   | ACCESSORIES   | HINTS  |   |
|--|--------------------|--|---|--|---|
| <br>BREAD/CAKES   | <b>Bread loaf</b>  | 1 - 2 pcs  | <b>Baking plate</b>                                     | <b>Prepare</b> dough according to your favorite recipe for a light bread. Place on baking plate to rise. Add when oven is preheated. |   |
|  | <b>Rolls</b>       | <b>Rolls</b>   |   | 1 batch  | <b>Add</b> when oven is preheated.  |
|  |                    | <b>Frozen</b>  |   |  | <b>For vacuum-packed rolls.</b> Add when oven is preheated.                                     |
|  |                    | <b>Pre baked</b>   |   |  | <b>Remove</b> from package. Add when oven is preheated.   |
|  |                    | <b>Canned</b>  |   |  |   |
|  | <b>Scones</b>      |  | <b>Crisp plate</b>                                      |  | <b>Shape</b> into one scones or in smaller pieces on greased crisp plate.                       |
|  | <b>Sponge cake</b> |  | <b>Microwave - and oven proof cake dish on low rack</b> |  | <b>Mix a recipe</b> with the total weight of 700 - 80g. Add the cake when oven is preheated.    |
|  | <b>Muffins</b>     |  | <b>Baking plate</b>                                     |  | <b>Make a batter</b> for 16 - 18 pcs and fill in paper moulds. Add food when oven is preheated. |
|  | <b>Cookies</b>     |  |   |  | <b>Place on baking paper</b> and add when the oven is preheated.                                |
| <b>Meringues</b>   |                    | <b>Make a batch</b> of 2 egg whites, 80g sugar and 100 g desiccated coconut. Season with vanilla and almond essence. Shape into 20 - 24 pieces on greased baking plate or baking paper. Add food when oven is preheated. |   |  |   |
| <b>For food not listed in this table</b> and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves" |                    |  |   |  |   |

| FOOD   |                      | AMOUNT                  | ACCESSORIES    | HINTS   |   |
|--|----------------------|-------------------------|----------------|---|---|
| <br>SNACKS  | <b>Popcorn</b>       |                         | 90 g - 100 g   | <b>Place bag</b> on turntable. Only pop one bag at a time.  |   |
|  | <b>Roasted nuts</b>  |                         | 50 g - 200 g   | <b>Crisp plate</b><br><br><b>Add nuts</b> when the crisp plate is preheated. Stir when oven prompts.  |   |
|  | <b>Chicken</b>       | <b>Buffalo wings</b>    | 300 g - 600 g  |   |   |
|  |                      | <b>Nuggets (frozen)</b> | 250 g - 600 g  |   |   |
| <br>DESSERT   | <b>Fruit pie</b>     | <b>Home made</b>        | 1 batch        | <b>Make a pastry</b> of 180 g flour, 125 g butter and 1 egg. (or use ready made pastry) Line the crisp plate with the pastry and fill with 700 - 800 g sliced apples mixed with sugar and cinnamon. |   |
|  |                      | <b>Frozen</b>           | 300 g - 800 g  | <b>Remove package.</b>  |   |
|  | <b>Baked apples</b>  |                         | 4 - 8 pcs      | <b>Microwave - and oven proof dish on turn - table</b>  | <b>Remove the pipes</b> and fill with marzipan or cinnamon, sugar and butter.   |
|  | <b>Fruit compote</b> |                         | 300 g - 800 ml | <b>Steamer</b>  | <b>Place in steam grid.</b> Add 100 ml water in the bottom and cover with lid.  |
|  | <b>Soufflé</b>       |                         | 2 - 6 portions | <b>Oven proof dish on low rack</b>  | <b>Prepare a soufflé mix</b> with lemon, chocolate or fruit and pour into an ovenproof dish with high edge. Add the food when oven prompts. |
| <b>For food not listed in this table</b> 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, a brasive 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, 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.

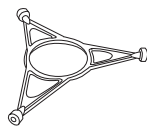
**Do not use steam cleaning appliances** when cleaning your microwave oven.

**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.

DISHWASHER SAFE:

**Turntable support**



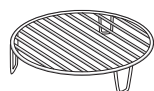
**Glass turntable**



**Crisp handle**



**Wire rack**



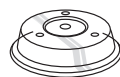
**Steamer**



**Baking plate**



**Cover**



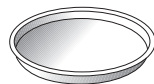
CAREFUL CLEANING:

**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 |
| 12.3.4 | 1100 g | 28 - 30 min  | Forced air 190°C + 350 W  | Pyrex 3.827 |
| 12.3.5 | 700 g  | 28 - 30 min  | Forced air 175°C + 90 W   | Pyrex 3.827 |
| 12.3.6 | 1000 g | 30 - 32 min  | Forced air 210 °C + 350 W | Pyrex 3.827 |
| 13.3   | 500 g  | 10 min       | 160 W                     |             |

### IN ACCORDANCE WITH IEC 60350.

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

| Test  | Approx. time | Temperature | Preheated oven | Accessories |
|-------|--------------|-------------|----------------|-------------|
| 8.4.1 | 30 - 35 min  | 150°C       | No             | Bakingplate |
| 8.4.2 | 18 - 20 min  | 170°C       | Yes            | Bakingplate |
| 8.5.1 | 33 - 35 min  | 160°C       | No             | Wire shelf  |
| 8.5.2 | 65 - 70 min  | 160-170°C   | Yes            | Wire shelf  |



## Technical specification

|                                 |                    |
|---------------------------------|--------------------|
| <b>Supply voltage</b>           | <b>230 V/50 Hz</b> |
| <b>Rated Power Input</b>        | <b>2800 W</b>      |
| <b>Fuse</b>                     | <b>16 A</b>        |
| <b>MW output power</b>          | <b>900 W</b>       |
| <b>Grill</b>                    | <b>1600 W</b>      |
| <b>Forced air</b>               | <b>1200 W</b>      |
| <b>Outer Dimensions (HxWxD)</b> | <b>455x595x560</b> |
| <b>Inner Dimensions (HxWxD)</b> | <b>210x450x420</b> |





Printed in Italy  
10/12

**5019 500 00006**

