

# Instructions for use



FOR THE WAY IT'S MADE.®



<b>Installation</b>	<b>4</b>
<b>Important safety instructions</b>	<b>5</b>
<b>Precautions</b>	<b>6</b>
<b>Accessories</b>	<b>7</b>
<b>Safeguarding the environment</b>	<b>8</b>
<b>Start protection/key lock</b>	<b>8</b>
<b>Doneness (Auto functions only)</b>	<b>9</b>
<b>Stir or turn food (Auto functions only)</b>	<b>9</b>
<b>Food classes (Auto functions only)</b>	<b>10</b>
<b>Cooling down</b>	<b>10</b>
<b>Changing settings</b>	<b>11</b>
<b>Kitchen timer</b>	<b>12</b>
<b>Cook and reheat with microwaves</b>	<b>13</b>
<b>Jet Start</b>	<b>14</b>
<b>Crisp</b>	<b>14</b>
<b>Grill</b>	<b>15</b>
<b>Grill Combi</b>	<b>15</b>
<b>Quick heat</b>	<b>16</b>
<b>Forced air</b>	<b>17</b>
<b>Forced air combi</b>	<b>18</b>
<b>Manual Defrost</b>	<b>19</b>
<b>Auto reheat</b>	<b>20</b>
<b>Jet defrost</b>	<b>21</b>
<b>Auto Crisp</b>	<b>22</b>
<b>Auto cook</b>	<b>23</b>
<b>Maintenance &amp; Cleaning</b>	<b>24</b>
<b>Trouble shooting guide</b>	<b>25</b>
<b>After sales service</b>	<b>26</b>

# Installation

## PRIOR TO CONNECTING



**CHECK THAT THE VOLTAGE** on the rating plate corresponds to the voltage in your home.

**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. 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.

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

# 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 APPLIANCE 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 given so that the child is able to use the oven in a safe way and understands the hazards of improper use. The appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance. If your oven has a combination mode, children should only use the oven under adult supervision due to the high temperatures generated.



**DO NOT USE YOUR APPLIANCE FOR HEATING ANYTHING IN AIRTIGHT SEALED CONTAINERS. THE PRESSURE INCREASES AND MAY SPATTER 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 THE MICROWAVE FUNCTION** for cooking or reheating whole eggs with or without shell since they may explode even after microwave heating has ended.

# 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 bowl 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 APPLIANCE 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 boiling 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. Be sure not to allow the teaspoon to touch the oven sides, or ceiling whilst microwaving, or sparking can occur.
3. After heating, allow standing for a short time, stirring again before carefully removing the container from the oven.

## CAREFUL

**DO NOT USE THE MICROWAVE FUNCTION** when 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 thoroughly 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!*

## 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.**

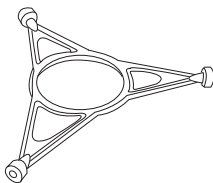
**WHEN YOU PUT FOOD AND ACCESSORIES** in the microwave oven, ensure that they do not come in contact with the interior of the oven. This is especially important with accessories made of metal or metal parts.

**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.

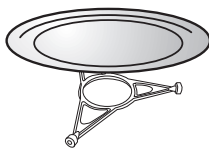
### TURNTABLE SUPPORT

**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.



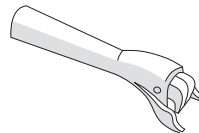
### WIRE RACK

**USE THE WIRE RACK** when cooking and baking with **Forced Air and Grill** functions.



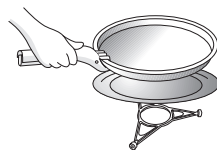
### CRISP HANDLE

**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.

# 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 re-usable 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.

# 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
<b>HIGH +2</b>	<b>YIELDS HIGHEST END TEMPERATURE</b>
<b>HIGH +1</b>	<b>YIELDS HIGHER END TEMPERATURE</b>
<b>MED 0</b>	<b>DEFAULT STANDARD SETTING</b>
<b>LOW -1</b>	<b>YIELDS LOWER END TEMPERATURE</b>
<b>LOW -2</b>	<b>YIELDS LOWEST END TEMPERATURE</b>

### NOTE:

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



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

## Stir or turn food (Auto functions only)

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

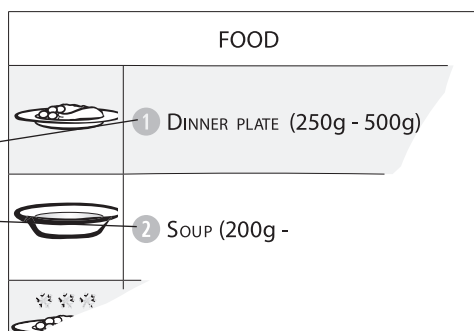
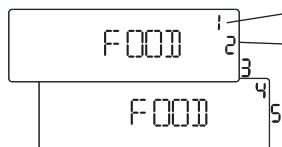
### TO CONTINUE COOKING:

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

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

## Food classes (Auto functions only)

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



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

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

## Cooling down

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

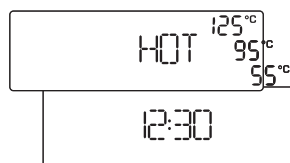
**IF THE TEMPERATURE IS HIGHER THAN 50°C**, "HOT" and the current cavity temperature is displayed. Be careful not to touch the cavity inside when removing food. Use oven mittens.

**IF THE TEMPERATURE IS LESS THAN 50°C**, the 24 hour clock is displayed.

**PRESS THE BACK BUTTON** to temporarily view the 24 hour clock when "HOT" is displayed.



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





## Changing settings

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

AFTER A POWER FAILURE the Clock will flash and needs to be reset.

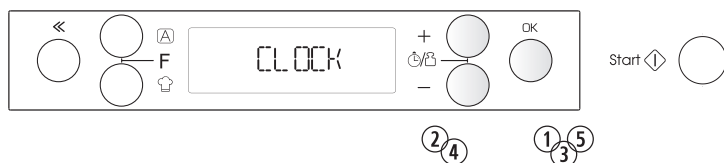
YOUR OVEN HAS a number of functions which can be adjusted to your personal taste.



1. PRESS THE MANUAL BUTTON (  ) until Setting is shown.
2. USE THE +/- BUTTONS to choose one of the following settings to adjust:
  - Clock
  - Sound
  - Eco
  - Brightness
3. PRESS THE STOP BUTTON TO EXIT the settings function and save all your changes when you are done. 


### CLOCK SETTING

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



1. PRESS THE OK BUTTON (The left right hand digits (hours) flicker).
2. PRESS THE +/- BUTTONS to set the hours.
3. PRESS THE OK BUTTON. (The two right hand digits (minutes) flicker).
4. PRESS THE +/- BUTTONS to set the minutes.
5. PRESS THE OK BUTTON again to confirm the change.

THE CLOCK IS SET AND IN OPERATION.

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



### SOUND SETTING



1. PRESS THE OK BUTTON
2. PRESS THE +/- BUTTONS to turn the buzzer ON or OFF.
3. PRESS THE OK BUTTON again to confirm the change.

## Changing settings

### ECO



1. **PRESS THE OK BUTTON**
2. **PRESS THE +/- 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 turn off after a while to save energy. It will automatically light up again when a button is pressed or the door is opened. At cooking end cavity lamp switches off after 30 seconds.

**WHEN OFF IS SET**, the display will not turn off and the 24 h clock will always be visible. At cooking end cavity lamp switches off after 3 minutes.

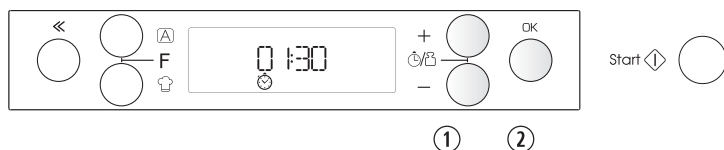
### BRIGHTNESS



1. **PRESS THE OK BUTTON**
2. **PRESS THE +/- BUTTONS** 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.



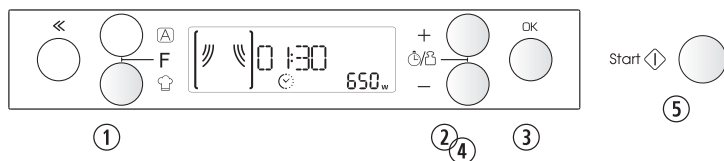
1. **PRESS THE +/- BUTTONS** to set the desired length of the timer.
2. **PRESS THE OK BUTTON**


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

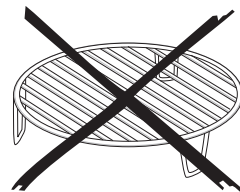
**PRESSING THE STOP BUTTON** before the timer has finished will reset the timer to zero.

## Cook and reheat with microwaves

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

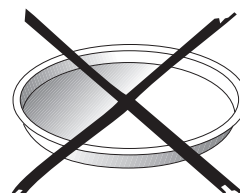


1. **PRESS THE MANUAL BUTTON** (  ) repeatedly until you find the microwave function.
2. **PRESS THE +/- BUTTONS** to set the microwave power level.
3. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting.
4. **PRESS THE +/- BUTTONS** to set the cooking 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 pressing the +/- buttons 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 +/- buttons during cooking.

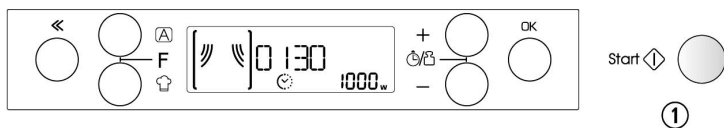


### POWER LEVEL

MICROWAVES ONLY	
POWER	SUGGESTED USE
1000 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.
800 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</b> the Timer only.

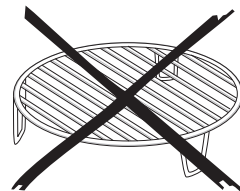
## Jet Start

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



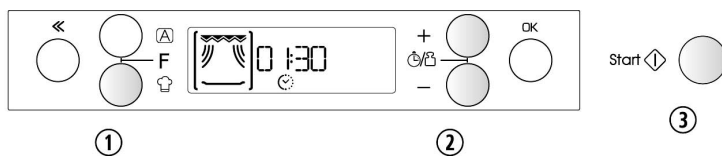
**1. PRESS THE START BUTTON TO AUTOMATICALLY START** with full microwave power level and the cooking time set to 30 seconds. Each additional press increases the time with 30 seconds.


**YOU MAY ALSO ALTER THE TIME BY PRESSING THE +/- BUTTONS** 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. PRESS THE MANUAL BUTTON** (  ) repeatedly until you find the Crisp function.
- 2. PRESS THE +/- BUTTONS** to set the cooking time.
- 3. PRESS THE START BUTTON.**

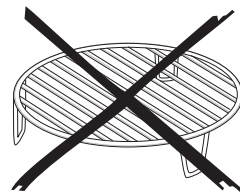
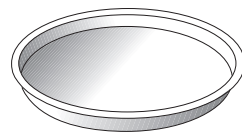
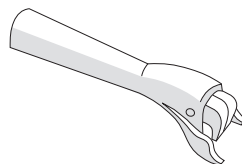
**THE OVEN AUTOMATICALLY** use Microwaves and Grill in order to heat the Crisp-plate. This way the Crisp-plate will rapidly reach its working temperature and begin to brown and crisp the food. **ENSURE** that the Crisp-plate is correctly placed in the middle of the Glass turntable.

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

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

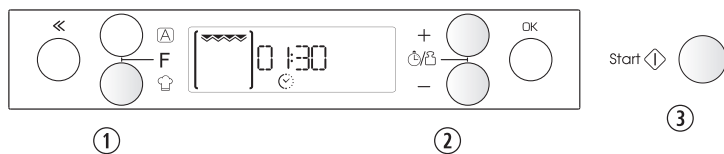
**USE OVEN MITTENS** or the special Crisp handle supplied when removing the hot Crisp-plate.

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



## Grill

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



1. PRESS THE MANUAL BUTTON (  ) repeatedly until you find the Grill function.
2. PRESS THE +/- BUTTONS to set the cooking time.
3. PRESS THE START BUTTON.

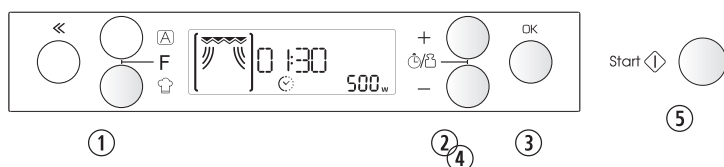
PLACE FOOD on the wire rack. Turn food during cooking.


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

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

## Grill Combi

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



1. PRESS THE MANUAL BUTTON (  ) repeatedly until you find the Grill Combi function.
2. PRESS THE +/- BUTTONS 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. PRESS THE +/- BUTTONS to set the cooking time.
5. PRESS THE START BUTTON.

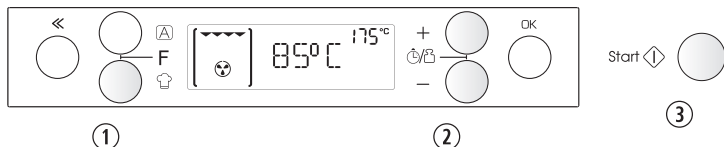
THE MAX POSSIBLE microwave power level when using the Grill Combi is limited to a factory preset level.


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

## Quick heat

USE THIS FUNCTION TO PREHEAT the empty oven.

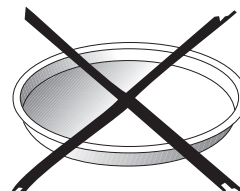
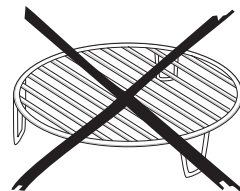
PREHEATING is always done with the oven empty just like you would in a conventional oven before cooking or baking.



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

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

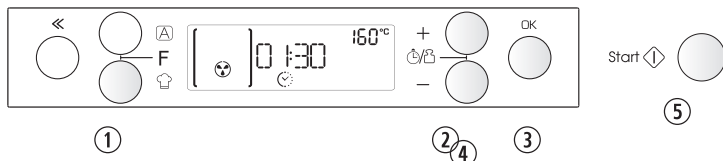
**WHEN THE SET TEMPERATURE IS REACHED** the oven then keeps the set temperature for 10 minutes before switching off. During this time, it is waiting for you to insert food and choose a Forced Air function to begin cooking.






## Forced air

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



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

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

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

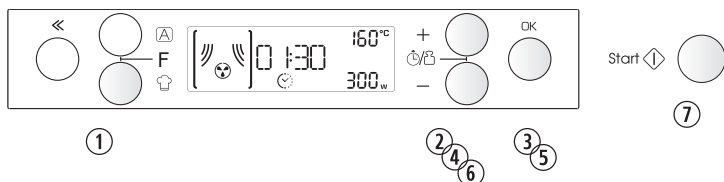
**ONCE THE HEATING PROCESS** has been started the cooking time can easily be adjusted with the +/- buttons. Use the back button to return to where you can change end temperature.




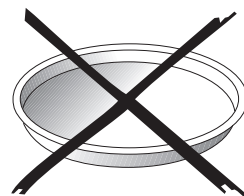
FOOD	ACCESSORIES	OVEN TEMP °C	COOK TIME
<b>ROAST BEEF, MEDIUM</b> (1,3 - 1,5Kg)	<b>DISH</b> on wire rack	170 - 180 °C	40 - 60 MIN
<b>ROAST PORK</b> (1,3 - 1,5Kg)	<b>DISH</b> on wire rack	170 - 190 °C	70 - 80 MIN
<b>WHOLE CHICKEN</b> (1,0 - 1,2Kg)	<b>DISH</b> on wire rack	210 - 220 °C	50 - 60 MIN
<b>SPONGE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

## Forced air combi

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



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



**ALWAYS USE THE WIRE RACK** to put food on to allow the air to circulate properly around the food. **ONCE THE HEATING PROCESS** has been started the cooking time can easily be adjusted with the +/- buttons. Use the back button to return to where you can change power level or end temperature.

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



FORCED AIR COMBI	
POWER	SUGGESTED USE:
<b>350 W</b>	<b>COOKING</b> Poultry, Fish & Gratins
<b>160 W</b>	<b>COOKING</b> Roasts
<b>90 W</b>	<b>BAKING</b> Bread & Cakes
<b>0 W</b>	<b>BROWNING</b> only during cooking

## Manual Defrost

**FOLLOW THE PROCEDURE** for "Cook & Reheat with microwaves" and choose power level 160 W when defrosting manually.

**CHECK AND INSPECT THE FOOD REGULARLY.**

Experience will give you the times needed for various amounts.

**FROZEN FOOD IN PLASTIC BAGS**, plastic films or cardboard packages can be placed directly in the oven as long as the package has no metal parts (e.g. metal twist ties).

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

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

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

**TURN LARGE JOINTS** halfway through the defrosting process.

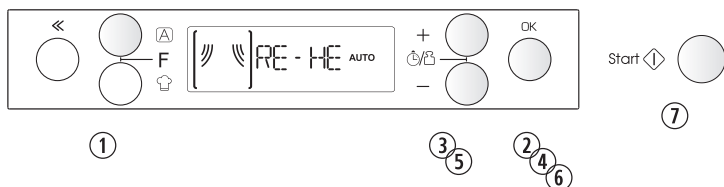
**BOILED FOOD, STEWS AND MEAT SAUCES** defrost better if stirred during defrosting time.

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

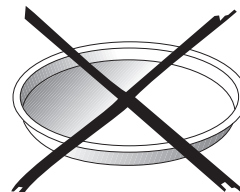
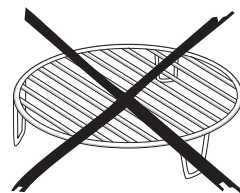
**STANDING TIME AFTER DEFROSTING ALWAYS IMPROVES** the result since the temperature will then be evenly distributed throughout the food.

## Auto reheat

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



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



**WHEN YOU ARE SAVING** a meal in the refrigerator or "plating" a meal for reheating, arrange the thicker, denser food to the outside of the plate and the thinner or less dense food in the middle.

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

**THICKER SLICES** such as meat loaf and sausages have to be placed close to each other.

**1-2 MINUTES STANDING TIME ALWAYS IMPROVES** the result, especially for frozen food.

**ALWAYS COVER FOOD** when using this function except when reheating chilled soups in which case a cover is not needed.

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

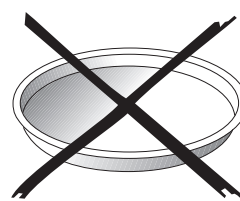
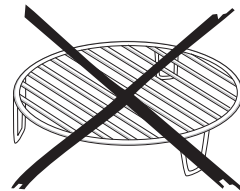
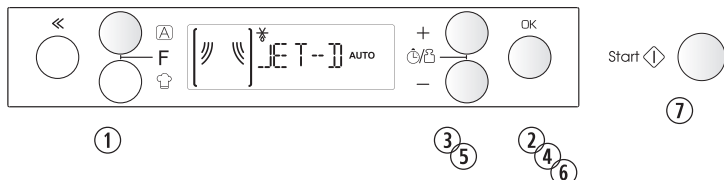
**PLASTIC FOIL** should be scored or pricked with a fork, to relieve the pressure and to prevent bursting, as steam builds-up during cooking.

	FOOD	HINTS
	<b>DINNER PLATE</b> (250g - 500g)	<b>PREPARE FOOD</b> in line with recommendations above. Heat under cover.
	<b>SOUP</b> (200g - 800g)	<b>REHEAT UNCOVERED</b> in separate bowls or in a large one.
	<b>FROZEN PORTION</b> (250g - 500g)	<b>FOLLOW THE DIRECTIONS ON PACKAGE, IE.</b> ventilation, pricking and so on.
	<b>BEVERAGE</b> (0,1 - 0,5l)	<b>HEAT UNCOVERED</b> and use a metal spoon in a mug or cup.
	<b>FROZEN LASAGNE</b> (250g - 500g)	<b>PLACE</b> in an ovenproof and microwave safe dish.
<p><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 &amp; Reheat with microwaves".</p>		

# Jet defrost

USE THIS FUNCTION for defrosting Meat, Poultry, Fish, Vegetables and Bread. Jet Defrost should only be used if the net weight is between 100 g- 2.5 kg.

ALWAYS PLACE THE FOOD on the glass turntable.



1. PRESS THE AUTO BUTTON repeatedly until you find the Jet Defrost function.
2. PRESS THE OK BUTTON to confirm your selection. You will automatically be taken to the next setting.
3. PRESS THE +/- BUTTONS to select food class. ("FOOD" and food class is displayed).
4. PRESS THE OK BUTTON to confirm your selection. You will automatically be taken to the next setting.
5. PRESS THE +/- BUTTONS to set the weight.
6. PRESS THE OK BUTTON to confirm your selection.
7. 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.

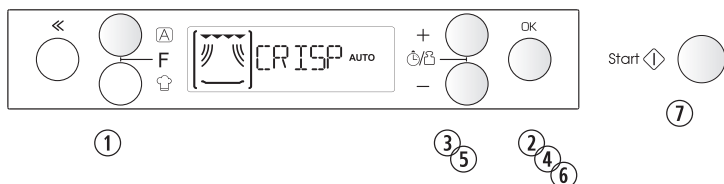
IF THE FOOD IS COLDER than deep-freeze temperature (-18°C), choose higher weight of the food.

	FOOD	HINTS
	<b>MEAT</b> (100g - 2.0Kg)	Minced meat, cutlets, steaks or roasts. <b>TURN FOOD</b> when oven prompts.
	<b>POULTRY</b> (100g - 2.5Kg)	Chicken whole, pieces or fillets. <b>TURN FOOD</b> when oven prompts.
	<b>FISH</b> (100g - 2.0Kg)	Whole, steaks or fillets. <b>TURN FOOD</b> when oven prompts.
	<b>VEGETABLES</b> (100g - 2.0Kg)	Mixed vegetables, peas, broccoli etc. <b>TURN FOOD</b> when oven prompts.
	<b>BREAD</b> (100g - 1.0Kg)	Loaf, buns or rolls. <b>TURN FOOD</b> when oven prompts.

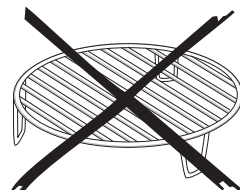
FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves" and choose 160 W when defrosting.

# Auto Crisp

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



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

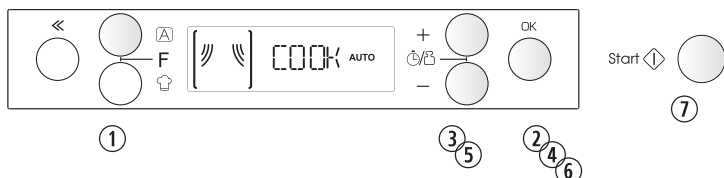


FOOD		HINTS
	<b>FRENCH FRIES</b> (200g - 500g)	<b>SPREAD OUT THE FRIES</b> in an even layer on the crisplate. Sprinkle with salt if desired. <b>STIR FOOD</b> when oven prompts.
	<b>PIZZA</b> , thin crust (200g - 600g)	<b>FOR PIZZAS</b> with thin crust.
	<b>PAN PIZZA</b> (300g - 800g)	<b>FOR PIZZAS</b> with thick crust.
	<b>CHICKEN WINGS</b> (200g - 500g)	<b>FOR CHICKEN NUGGETS</b> , oil the crisplate and cook with donness set to Lo 2. <b>TURN FOOD</b> when oven prompts.
	<b>QUICHE</b> (200g - 500g)	<b>FOR QUICHE</b> and pies.
<p><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"</p>		

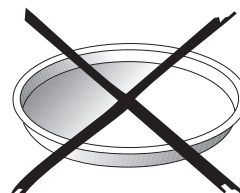
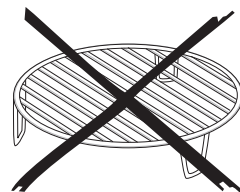
# Auto cook

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

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



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



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

**COOK** fresh, frozen or canned vegetables covered.


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

RECOMMENDED WEIGHTS		
	<b>BAKED POTATOES</b> (200g - 1Kg)	<b>PRICK THE POTATOES</b> and place them in a microwave safe and oven proof dish. Turn the potatoes when the oven beeps. Please be aware that the oven, dish and food are hot. <b>TURN FOOD</b> when oven prompts.
	<b>FRESH VEGETABLES</b> (200g - 800g)	<b>CUT VEGETABLES</b> into even size pieces. Add 2-4 table spoons water and cover. Stir when oven beeps. <b>STIR FOOD</b> when oven prompts.
	<b>FROZEN VEGETABLES</b> (200g - 800g)	<b>COOK UNDER COVER.</b> Stir when oven beeps. <b>STIR FOOD</b> when oven prompts.
	<b>CANNED VEGETABLES</b> (200g - 600g)	<b>COOK IN A MICROWAVE SAFE</b> dish with cover.
	<b>POPCORN</b> (100g)	<b>ONLY COOK ONE BAG</b> at the time. If more popcorn is needed, cook the bags one after another.
<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" and choose 160 W when defrosting.		

## Maintenance & Cleaning


**CLEANING IS THE ONLY MAINTENANCE** normally required.

**FAILURE TO MAINTAIN THE OVEN** in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.


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

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


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

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

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

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

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

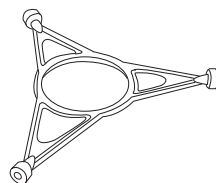
-  **DO NOT USE STEAM CLEANING APPLIANCES** when cleaning your microwave oven.

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

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

**DISHWASHER SAFE:**

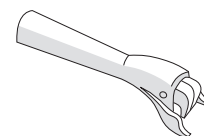
**TURNTABLE SUPPORT.**



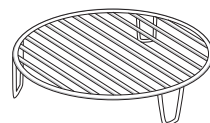
**GLASS TURNTABLE.**



**CRISP HANDLE.**



**WIRE RACK.**





**CAREFUL CLEANING:**

**THE CRISP-PLATE** should be cleaned in mild, detergent water. Heavily soiled areas can be cleaned with a scouring sponge and a mild cleanser.



**ALWAYS** let the crisp-plate cool off before cleaning.

-  **DO NOT** immerse or rinse with water while the crisp-plate is hot. Quick cooling may damage it.
-  **DO NOT USE STEEL-WOOL PADS.** This will scratch the surface.



## Trouble shooting guide

**IF THE OVEN DOES NOT WORK**, do not call the Customer Care Centre until you have made the following checks:

- 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 with a genuine KitchenAid spare part, which is available through the Customer Care Centre. The mains cord should 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.**

## 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 your Customer Care Centre on 00800-3810-4026.**

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 an **authorised after sales service** (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/EC.
  - the requirements of Directive 93/68/EEC.

**IN ACCORDANCE WITH IEC 60705.**

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

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

**IN ACCORDANCE WITH IEC 60350.**

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

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

**TECHNICAL SPECIFICATION**

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

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