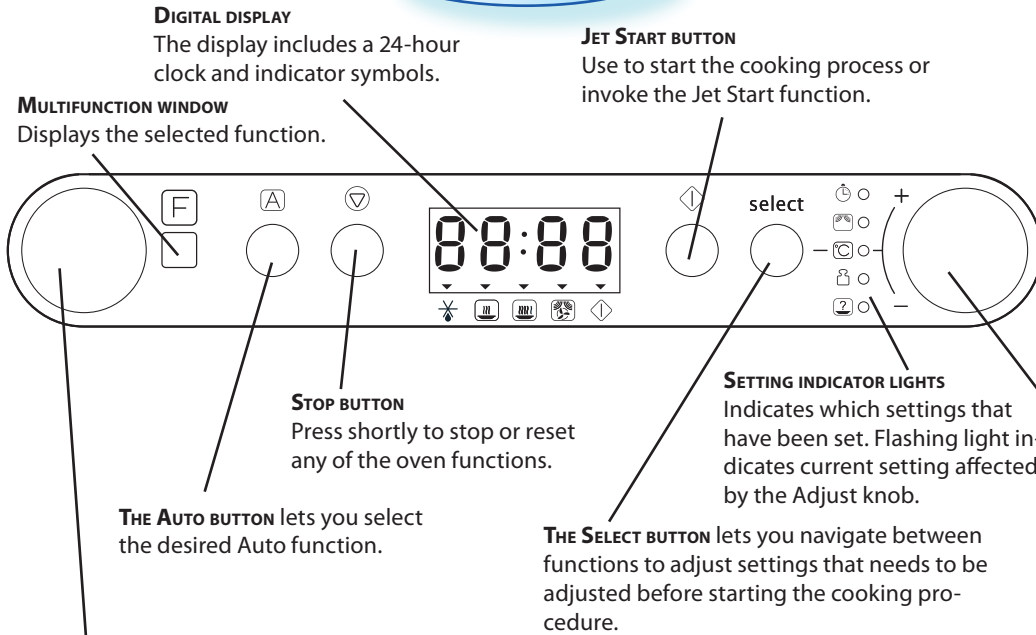


CONTROL PANEL

PAUSE OR STOP COOKING



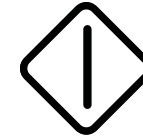
TO PAUSE COOKING:
THE COOKING CAN BE PAUSED to check, turn or stir the food by opening the door. The setting will be maintained for 10 minutes.



IF YOU DON'T WANT TO CONTINUE COOKING:
REMOVE THE FOOD, close the door and press the STOP button

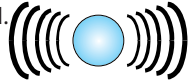


TO CONTINUE COOKING:
CLOSE THE DOOR and press the Start button ONCE. The cooking is resumed from where it was paused.



PRESSING THE START BUTTON TWICE will increase the time by 30 seconds.

A BEEP WILL SIGNAL once a minute for 10 minutes when the cooking is finished. Press the STOP button or open the door to cancel the signal.



NOTE: The oven will only hold the settings for 60 seconds if the door is opened and then closed after the cooking is finished.

THE MULTIFUNCTION KNOB lets you choose between various functions.

FUNCTION	DESCRIPTION
Standby	24 hour clock, blank display & Kitchen timer
Microwave	Cooking & Reheating with microwaves only
Jet Defrost	Defrosting quickly
Grill	Browning with Grill only
Grill Combi	Cooking and browning simultaneously
Turbo Grill Combi	Cooking with Grill and microwaves
Quick Heat	Preheating the empty oven before using Forced Air
Forced Air	Baking with hot air
Forced Air Combi	Roasting with hot air + microwaves
Auto Reheat	Automatic reheating
Auto Cook	Cooking ONLY
Auto Forced Air Combi	Automatic cooking of raw or frozen food

THE ADJUST KNOB lets you adjust various settings.

FUNCTION	TURN TO SET
Standby (zero position)	Kitchen timer
Microwave	Microwave power & Cooking time
Jet Defrost	Food class & Weight
Grill	Cooking time
Grill Combi	Mikrowave power & Cooking time
Turbo Grill Combi	Microwave power & Cooking time
Quick Heat	Temperature
Forced Air	Temperature & Cooking time
Forced Air Combi	Temperature, Power level & Cooking time
Auto Reheat	Food class, Weight & Doneness
Auto Cook	Food class, Weight & Doneness
Auto Forced Air Combi	Food class, Weight & Doneness





CHOOSING MICROWAVE POWER

MICROWAVES ONLY	
POWER	SUGGESTED USE:
Jet (900 W)	REHEATING OF BEVERAGES , water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
750 W	COOKING OF fish, meat, vegetables etc.
650 W	COOKING dishes not possible to stir.
500 W	MORE CAREFUL COOKING e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	SIMMERING STEWS , melting butter.
160 W	DEFROSTING . Softening butter, cheeses.
90 W	KEEP WARM .
0 W	SETTING the standing time.

GRILL COMBI	
POWER	SUGGESTED USE:
650 W	COOKING Vegetables & Gratins
350 - 500 W	COOKING Poultry & Lasagne
160 - 350 W	COOKING Fish & frozen gratins
160 W	COOKING Meat
90 W	GRATINATING fruit

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

FORCED AIR COMBI	
POWER	SUGGESTED USE:
350 W	COOKING Poultry, Fish & Gratins
160 W	COOKING Roasts
90 W	BAKING Bread & Cakes



RECOMMENDED WEIGHTS FOR JET DEFROST

PLEASE NOTICE

Use this function for defrosting ONLY if the net weight is between 100 g - 3 Kg.

ALWAYS PLACE THE FOOD on the glass turntable.

To achieve perfect results it is NECESSARY to:

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






RECOMMENDED WEIGHTS		
	1 MEAT 100g - 2Kg	MINCED MEAT , cutlets, steaks or roasts.
	2 POULTRY 100g - 3Kg	CHICKEN WHOLE , pieces or fillets.
	3 FISH 100g - 2Kg	WHOLE , steaks or fillets.
	4 VEGETABLES 100g - 2Kg	MIXED VEGETABLES , peas, broccoli etc.
	5 BREAD 100g - 2Kg	LOAF , buns or rolls.
<p>FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves" and choose 160 W when defrosting.</p>		





RECOMMENDED WEIGHTS FOR AUTO REHEAT

USE THIS FUNCTION WHEN reheating ready-made food either frozen or chilled.

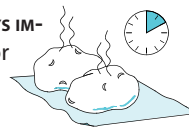
RECOMMENDED WEIGHTS		
	1 DINNER PLATE (250g - 600g)	PREPARE FOOD in line with recommendations above. Heat under cover.
	2 SOUP (200g - 800g)	REHEAT UNCOVERED in separate bowls or in a large one.
	3 FROZEN PORTION (250g - 600g)	FOLLOW THE DIRECTIONS ON PACKAGE , IE. ventilation, pricking and so on.
	4 MILK (100g - 500 g)	HEAT UNCOVERED and use a metal spoon in a mug or cup.
	5 CASSEROLE (200g - 800g)	REHEAT UNDER COVER. Stir when oven beeps.
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"		

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.








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 FOR 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.

FOOD		AMOUNT	HINTS
	1 BAKED POTATOES	200g - 1Kg	PRICK THE POTATOES 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.
	2 FRESH VEGETABLES	200g - 800g	CUT VEGETABLES into even size pieces. Add 2-4 table spoons water and cover. Stir when oven beeps.
	3 FROZEN VEGETABLES	200g - 800g	COOK UNDER COVER. Stir when oven beeps.
	4 CANNED VEGETABLES	200g - 600g	POUR AWAY most of the liquid and cook in a microwave safe dish with cover.
	5 POPCORN	90g - 100g	ONLY COOK ONE BAG at the time. If more popcorn is needed, cook the bags one after another. Doneness is not available in this food class.
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 & Reheat with microwaves".			



AUTO FORCED AIR COMBI

USE THIS FUNCTION for cooking from raw or frozen. **FOR CHICKEN AND LASAGNE;** ensure that the dish you use, is oven proof and allow microwaves to pass through it before cooking. Else, you may obtain a poor end result.

ALWAYS USE the baking plate when making cookies and canned or frozen rolls. **GREASE THE BAKING PLATE** lightly or cover it with baking paper.



RECOMMENDED WEIGHTS

	1 CHICKEN (800G - 1½KG)	SPRINKLE THE CHICKEN with salt and spices. Brush with oil if needed. Place on an ovenproof and microwave safe dish. Place the dish on the wire rack.
	2 FROZEN LASAGNE (400G - 1KG)	PLACE IN an ovenproof and microwave safe dish. Place the dish on the wire rack.
	3 COOKIES (9-12 pieces)	PLACE ON the lightly greased baking plate. Put the plate in the oven when it prompts you to "Add Food".
	4 CANNED BREAD DOUGH	TO BE USED FOR items like croissants and rolls. Place the unbaked bread on the baking plate. Put the plate in the oven when it prompts you to "Add Food".
	5 FROZEN ROLLS	TO BE USED FOR ready baked frozen rolls. Place the rolls on the baking plate. Put the plate in the oven when it prompts you to "Add Food".

FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Forced air or Forced Air Combi"

START PROTECTION / CHILD 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



COOLING DOWN

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

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

DONENESS

DONENESS IS AVAILABLE in the Auto functions but not in Jet defrost. **IN 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. This is done by selecting a Doneness level with the adjust knob right after you have pressed the Start button.

NOTE:

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

AUTO FORCED AIR COMBI: The Doneness can only be set or altered during the first 20 seconds of the preheat period (food classes 3, 4 and 5).

DONENESS

LEVEL	EFFECT
Hi 2	YIELDS HIGHEST END TEMPERATURE
Hi 1	YIELDS HIGHER END TEMPERATURE
- - - -	DEFAULT STANDARD SETTING
Lo 1	YIELDS LOWER END TEMPERATURE
Lo 2	YIELDS LOWEST END TEMPERATURE

TECHNICAL SPECIFICATION

SUPPLY VOLTAGE	230 V/50 Hz
RATED POWER INPUT	2800 W
FUSE	16 A (UK 13 A)
MW OUTPUT POWER	900 W
OUTER DIMENSIONS (HxWxD)	455 x 595 x 560
INNER DIMENSIONS (HxWxD)	210 x 450 x 420

