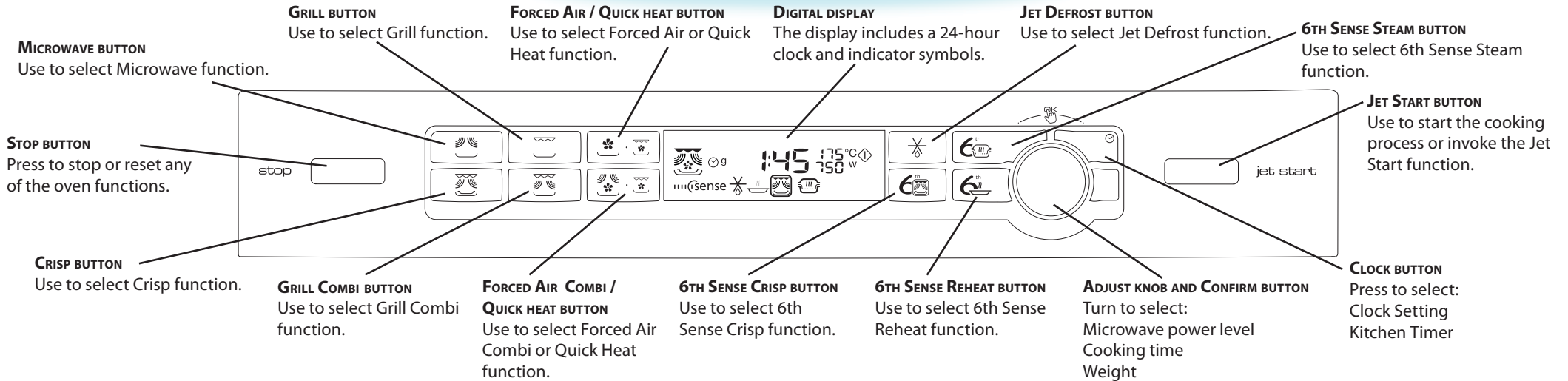


CONTROL PANEL



TO 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.

**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.

**IF YOU DON'T WANT TO CONTINUE COOKING:**  
Remove the food, close the door and press the STOP button.

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 CLOCK BUTTON.**
- 2 TURN THE ADJUST KNOB** to set the time to measure.
- 3 PRESS THE START BUTTON.**

JET START

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

**PRESS JET START TO AUTOMATICALLY STARTS** with maximum microwave power level and the cooking time set to 30 seconds. *Each additional press* increases the time with 30 seconds. You may also alter the time by turning the adjust knob to increase or decrease the time after the function has started.

BUZZER

**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.

**THIS FEATURE** can be switched on or off by keeping the Stop button pressed for 3 seconds until a beep is heard.

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

CHOOSING MICROWAVE POWER

MICROWAVES ONLY	
POWER	SUGGESTED USE:
JET	<b>REHEATING</b> 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	<b>COOKING</b> of fish, meat, vegetables etc.
650 W	<b>COOKING</b> dishes, not possible to stir.
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</b> stews, melting butter.
160 W	<b>DEFROSTING.</b>
90 W	<b>SOFTENING</b> butter, cheeses and ice cream.



## JET DEFROST

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

## PLEASE NOTICE

TO ACHIEVE PERFECT RESULTS it is NECESSARY to:

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

	FOOD CLASS	AMOUNT
1	MEAT	100G - 2KG
2	POULTRY	100G - 3KG
3	FISH	100G - 2KG
4	VEGETABLES	100G - 2KG
5	BREAD	100G - 2KG

## GRILL

USE THIS FUNCTION when cooking:

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

## GRILL COMBI

CHOOSING POWER LEVEL	
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



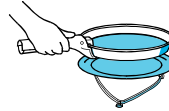
## QUICK REFERENCE GUIDE



## CRISP

USE THIS FUNCTION TO reheat and cook pizzas and other dough based food. It is also good for frying bacon and eggs, sausages, hamburgers etc.

USE OVEN MITTENS OF THE SPECIAL CRISP HANDLE supplied when removing the hot Crisp-plate.



## FORCED AIR

USE THIS FUNCTION when cooking:

- ❄️ Meringues
- ❄️ Pastry
- ❄️ Cakes
- ❄️ Soufflés
- ❄️ Poultry
- ❄️ Roast meats

## FORCED AIR COMBI

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

CHOOSING POWER LEVEL	
POWER	SUGGESTED USE:
350 W	COOKING Poultry, Jacket potatoes, Lasagne & Fish
160 W	COOKING Roast meat & Fruit cakes
90 W	COOKING Cakes & Pastry

## QUICK HEAT

USE THIS FUNCTION TO preheat the empty oven. DO NOT PLACE FOOD before or during preheating in the oven. It may be burned from the intense heat. PREHEATING is always done with the oven empty.

6<sup>TH</sup> SENSE CRISP

USE THIS FUNCTION TO quickly reheat your food from frozen to serving temperature. This function is used only for frozen ready-made food.

	FOOD CLASS	AMOUNT
1	FRENCH FRIES	250G - 600G
2	PIZZA, THIN CRUST	250G - 500G
3	PAN PIZZA	300G - 800G
4	QUICHE	400G - 800G
5	CHICKEN WINGS	250G - 600G

FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for the manual Crisp function.

6<sup>TH</sup> SENSE STEAM

USE THIS FUNCTION FOR such food as vegetables, fish, rice and pasta. This function is intended to be used with the supplied steamer. If you use anything else but the steamer then the guides below apply.

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.

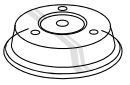
DO NOT use plastic or aluminum wrappings when covering the food.

6<sup>TH</sup> SENSE REHEAT

USE THIS FUNCTION when reheating ready-made food either frozen, chilled or room tempered.

THE NET WEIGHT shall be kept within 250 - 600 g when using this function.

ALWAYS USE THE SUPPLIED COVER with this function except when reheating chilled soups in which case the cover is not needed! If the food is packaged in such way that it isn't possible to use the cover, the package should be cut with 2-3 score to allow for excess pressure to escape during reheating.



## TECHNICAL SPECIFICATION

SUPPLY VOLTAGE	230 V/50 Hz
RATED POWER INPUT	2200 W
FUSE	10 A (UK 13 A)
MW OUTPUT POWER	1000 W
GRILL	1200 W
FORCED AIR	1500 W
OUTER DIMENSIONS (HxWxD)	377 x 487 x 538
INNER DIMENSIONS (HxWxD)	210 x 395 x 370



4 6 1 9 6 5 6 2 3 4 7 1

