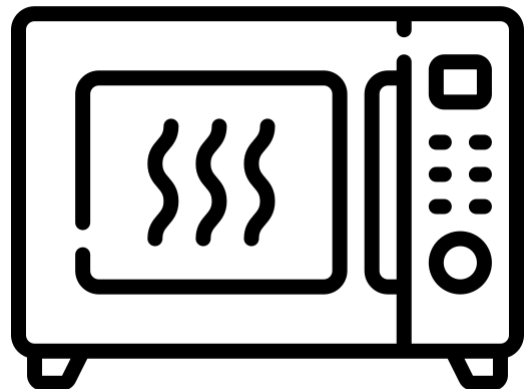


# Microwave / Oven

## Instruction Manual





# Use

## MATERIALS TO USE:

### - Glass (always remove covers) \*

- Baking ware
- Glasses
- Jars

### - Porcelain

### - Earthenware

### - Plastic (only where suitable for microwave use) \*

- Containers
- Plastic wrap (must not come into contact with the food)

\*only if heat-resistant.

## MATERIALS NOT TO BE USED

### - Metals (these can lead to arcing or sparks)

- Aluminium foil
- Aluminium trays
- Plates
- Metal utensils
- Freezer bags tie wraps

### - Wood

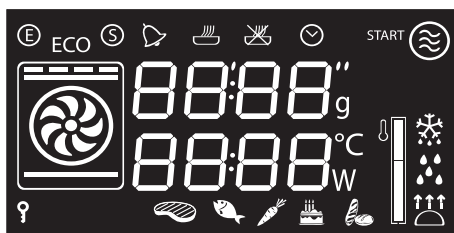
### - Crystal glasses

### - Paper (risk of fire)

### - Polystyrene containers (danger of food contamination)

## 3.5 Using the oven

### Display



- Eco Logic indicator light
- Showroom indicator light
- Minute minder timer indicator light
- Timed cooking indicator light
- Programmed cooking indicator light
- Clock indicator light
- Microwave indicator light
- Defrost light
- Child lock indicator light

Temperature level reached



Dishes must be free of metal decorations.

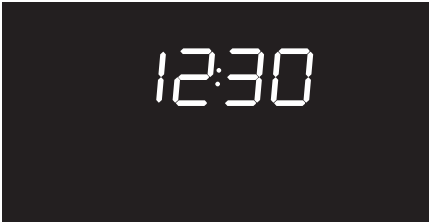


Do not use metal accessory trays in the microwave or combined microwave functions.

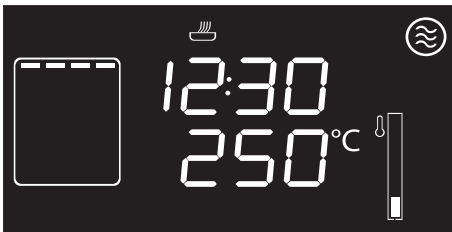


## Operating modes

**Stand-by:** When no function is selected, the display shows the current time.



**ON:** When any function starts the display shows the current settings such as temperature, duration, microwave power level and the temperature level reached.



Each time the temperature knob is pressed during the operation of a function the parameters will be cycled through in the following order.

For each parameter the setting can be altered by turning the temperature knob to the right or left. Keep the knob turned to produce a faster increase or decrease.

**If a microwave function is selected:**



1. Microwave power level.
2. Function duration.

**If a Microwave+Grill function is selected:**



1. Temperature.
2. Function duration.
3. Microwave power level.

**If a Grill function is selected:**




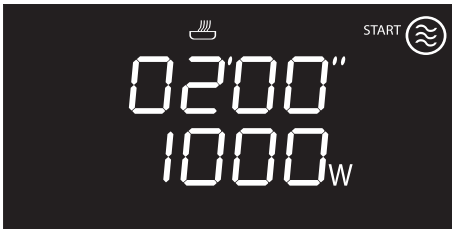
1. Temperature
2. Minute minder timer duration.
3. Function duration.
4. Programmed cooking duration (if timed cooking has been selected).
5. Time display.



### Microwaves

Given that they penetrate directly into the food, microwaves allow cooking to take place in a very short period of time and with a considerable saving of energy. They are suitable for cooking without fat and also for defrosting and re-heating food while maintaining its original appearance and fragrance.

1. Select the microwave function  using the function knob.



2. Press the temperature knob.
3. Turn the temperature knob to change the cooking time (max 30 minutes).
4. Press the temperature knob.
5. Turn the temperature knob to change the power level from 100W to 1000W (see Microwave power levels).

6. Press the function knob to start microwave cooking.



If the door is opened then cooking will stop. Once the door is closed press the function knob to resume cooking.



Press the function knob to temporarily stop the cooking function. Press it again to resume cooking.

7. When cooking has completed the word **StoP** appears on the display and a buzzer sounds.





## Use

8. To deactivate the buzzer, press or rotate one of the two knobs or open the door.



To deactivate the buzzer and select an additional timed cooking period, turn the temperature knob to the right.



To deactivate the buzzer and select a different cooking function, turn the function knob to the right or left.



To turn off the appliance press and hold the function knob.

### Microwave power levels

Below is a list of the power levels that can be selected:

Power (W)	Useful for
100	Defrosting food
200	
300	
400	Cooking meat or delicate cooking
500	
600	
700	
800	Re-heating and cooking food
900	
1000	Heating liquids

### Combination functions




Improper use

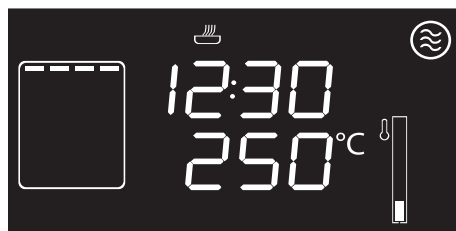
**Risk of damage to the appliance**

- Do not use the combination functions to heat or boil liquids.



Combination cooking is a mix of traditional cooking and microwave operation. These functions are indicated by the switching on of a traditional function symbol together with the microwave function indicator light .

- Use the function knob to select a "combination" function.



- Press the temperature knob.
- Turn the knob to set the temperature.
- Press the temperature knob.
- Turn the temperature knob to change the cooking time.
- Press the temperature knob.
- Turn the temperature knob to change the power level (from 100W to 700W).
- Press the function knob to start combination cooking.



# Use

## Combination functions list



### Microwave + Grill

The use of the grill results in perfect browning of the food's surface.



Using the microwave on the other hand leads to rapid internal cooking of the food.



### Microwave + static + fan

The operation of the fan, combined with traditional cooking, ensures consistent cooking even with complex recipes. Using the microwave on the other hand leads to rapid internal cooking of the food.



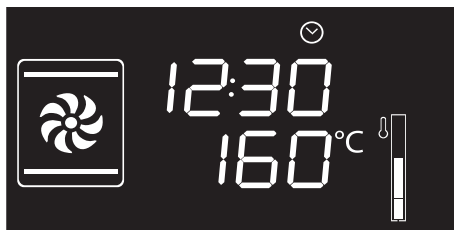
### Microwave + Circulaire + Fan

For combination cooking of food in a short time thanks to the microwave action working together with hot air circulation.



## Traditional functions

1. Select a cooking function with the function knob.



2. Press and turn the temperature knob to modify the cooking temperature.
3. Press the function knob to start the traditional cooking function.



A function can be interrupted at any time by pressing and holding the function knob for at least 3 seconds.

## Pre-heating stage

Cooking itself is preceded by a preheating stage, which allows the appliance to heat to the cooking temperature more quickly.

This stage is indicated by the flashing of the temperature level reached indicator.



At the end of the preheating stage the temperature level reached indicator remains on and a buzzer sounds to indicate that food can be placed into the oven.





## Traditional functions list



### ECO

This function is particularly suitable for cooking on a single shelf with low energy consumption.

Ideal for cooking meat, fish and vegetables. It is not recommended for leavened foods.

To obtain maximum energy savings and reduce cooking times, it is recommended to place food in the oven without preheating.



When using the ECO function, avoid opening the door during cooking.



Cooking (and preheating) times are longer with the ECO function.



### Static

As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread and cakes, and in any case, particularly suitable for fatty meats such as goose and duck.



### Grill

The heat coming from the grill element gives perfect grilling results above all for thin and medium thickness meat and, in combination with the rotisserie (where fitted), gives the food an even browning at the end of cooking. Perfect for sausages, spare ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.



### Fan assisted

The operation of the fan, combined with traditional cooking, ensures consistent cooking even with complex recipes. Perfect for biscuits and cakes, even when simultaneously cooked on several levels. (For multiple-level cooking, we recommend using the 2<sup>nd</sup> and 4<sup>th</sup> shelves).



### Fan with grill

The air produced by the fan softens the strong heatwave generated by the grill, grilling perfectly even very thick foods. Perfect for large cuts of meat (e.g. shin of pork).



## Use



### Fan + lower element

The combination of the fan with just the lower heating element allows cooking to be completed more rapidly. This system is recommended for sterilising or for finishing off the cooking of foods which are already well-cooked on the surface, but not inside, which therefore need a little more heat. Perfect for any type of food.



### Circulaire

The combination of the fan and the circulaire heating element (incorporated in the rear of the oven) allows you to cook different foods on several shelves, as long as they need the same temperatures and the same type of cooking. Hot air circulation ensures instant and even distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without odours and flavours mingling.



### Turbo

The combination of fan assisted cooking and traditional cooking allows different foods to be cooked on several levels extremely quickly and efficiently, without odours and flavours mingling. Perfect for large volumes that call for intense cooking.

## Sabbath



This function allows food to be cooked in accordance with the provisions of the Jewish religion day of rest.



This function results in the appliance operating in a particular way:

- Cooking can proceed indefinitely, it is not possible to set any time.
- No preheating will be performed.
- The cooking temperature which can be selected varies between 60-100 °C.
- Oven light disabled, any operation such as opening the door or manual activation with the knob will not activate the light.
- The internal fan remains turned off.
- Knob illumination and audible prompts remain disabled.





After activating the Sabbath function the settings cannot be altered.



Any action on the knobs will produce no effect; only the function knob remains active to allow the appliance to be turned off.

1. Press and turn the function knob to select the Sabbath function **SAbb**.
2. Press and turn the temperature knob to modify the temperature of the function.
3. Press the temperature knob to confirm the set temperature. **START** flashes.
4. Press the function knob to start the Sabbath function.
5. Press and hold the function knob for at least 3 seconds to exit the function.

### Defrost by time



This function allows food to be defrosted by the microwave according to a selected period of time.

1. Place the dish into the oven cavity (see "Turn" procedure).
2. Use the function knob to select the defrost by time function as indicated by the  and  symbols.



3. Press the temperature knob to change the defrosting time.
4. Turn the knob to set the defrosting time (from 5 minute up to 99 hours).
5. Press the function knob to start defrosting.

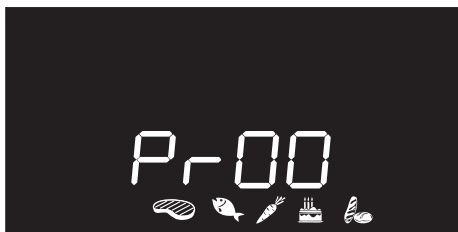


If the selected defrost duration is more than 5 minutes then, for best results, the dish inside the oven compartment will need to be turned. See: "Turn" procedure.

6. On completion the word **Stop** will flash.



## 3.7 Automatic programs



The automatic cooking programs are divided up according to the type of dish to be cooked.

1. Press and turn the function knob to select cooking with automatic programs, marked by **P-00** and the illuminated food symbols



2. Press the function knob to confirm cooking with automatic programs.
3. Turn the function knob to select the preferred program (see Automatic programs table).
4. Turn the temperature knob to select the weight (in grams) of the food to cook.

5. When preheating has finished, **START** will flash. Introduce the food and then press the function knob to start cooking.
6. At the end, **STOP** will appear and the buzzer will sound.
7. To deactivate the buzzer, press or rotate one of the two knobs or open the door.
8. Press and hold the function knob for at least 3 seconds to exit the function.



It is possible to set programmed cooking in automatic programs.



A function can be interrupted at any time by pressing and holding the function knob for at least 3 seconds.



## Automatic programs table

## MEAT (01 - 05)

Pr	Subcategory	Weight (g)	Level	Function	Temperature (°C)	Time (minutes)
01	Roast beef (medium)	1000	1		200	60
02	Roast pork	1000	1		190+300W	60
03	Lamb (well done)	1200	1		190+300W	60
04	Veal (roasted)	1000	1		190+300W	70
05	Roast chicken (whole)	1000	1		200+300W	50

## FISH (06 - 07)

Pr	Subcategory	Weight (g)	Level	Function	Temperature (°C)	Time (minutes)
06	Fresh (whole)	500	1		160+300W	30
07	Frozen	500	1		160+300W	40

## VEGETABLES (08 - 10)

Pr	Subcategory	Weight (g)	Level	Function	Temperature (°C)	Time (minutes)
08	Mixed grilled	500	3		250	15 + 10 <sup>(1)</sup>
09	Roasted	1000	2		220+300W	30
10	Oven chips (frozen)	500	2		220	13

<sup>(1)</sup> When grilling, it is recommended to cook foods on both sides, making reference to the times given in the table. The greater time always refers to the first side to be cooked, starting with raw foodstuffs.



## Use



### DESSERTS/PASTRIES (11 - 13)

Pr	Subcategory	Weight (g)	Level	Function	Temperature (°C)	Time (minutes)
11	Biscuits	600	1		160	18
12	Tart	800	1		170	40



### BREAD - PIZZA - PASTA (14 -20)

Pr	Subcategory	Weight (g)	Level	Function	Temperature (°C)	Time (minutes)
13	Leavened bread (loaf)	1000	1		200	30
15	Pan baked pizza	1000	1		250	9
15	Pizza (frozen)	300	1		250	8
16	Pasta bake	2000	1		220	40
17	Lasagne (fresh)	2000	1		230	35
18	Lasagne (frozen)	300	1	+	230+500W	9
19	Quiche Lorraine	1000	1		200	40
20	Soufflé	500	1		180	25

<sup>(2)</sup> (Models without pizza stone) The stone must be positioned on the base of the oven. Frozen pizza cooked on the stone does not require different cooking times depending on weight.



The times indicated in the tables do not include preheating times and refer to cooking whole pieces. If the foodstuffs are cut into smaller portions, the cooking times will decrease.