

**JT 379**

**Gebrauchsanweisung**  
Instructions for use  
**Mode d'emploi**  
Gebruiksaanwijzing  
**Istruzioni per l'uso**



**Brugsanvisning**  
Bruksanvisning  
**Käyttöohje**  
Manual de utilização  
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**Οδηγίες χρήσης**  
Instrukcje użytkowania  
**Használati utasítás**  
Инструкция за използване  
**הוראות שימוש**



**Návod k použití**  
Návod na použitie  
**Instrucțiuni de utilizare**  
Инструкции по эксплуатации  
تعليمات وكيفية الاستعمال

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SENSING THE DIFFERENCE



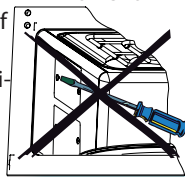
## INSTALLATION



### 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.




**PLACE THE OVEN ON A STABLE, EVEN SURFACE** that is strong enough to hold the oven and the food utensils you put in it. Use care when handling.



**THIS OVEN IS NOT INTENDED** to be placed or used on a working surface lower than 850 mm above the floor.

**POSITION THE OVEN AT A DISTANCE** from other heating sources. For sufficient ventilation there must be a space of at least 20 cm above the oven. Ensure that the space underneath, above and around the oven is empty to allow for proper airflow. The microwave oven shall not be placed in a cabinet.

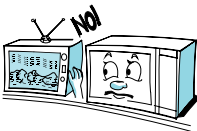
**ENSURE THAT THE APPLIANCE IS NOT DAMAGED.** Check that the oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the oven and clean the interior with a soft, damp cloth.


 **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.

### AFTER CONNECTING

**THE OVEN CAN BE OPERATED ONLY** if the oven door is firmly closed.

**POOR TELEVISION RECEPTION** and radio interference may result if the oven is located close to a TV, radio or aerial.



 **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 MICROWAVE** oven for drying textiles, paper, spices, herbs, wood, flowers 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 leave the oven unattended if you are using a lot of fat or oil since they can overheat and cause a fire!



**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.



**DO NOT HANG OR PLACE** heavy items on the door as this can damage the oven opening and hinges. The door handle should not be used for hanging things on.



**ONLY ALLOW CHILDREN** to use the appliance without adult supervision after adequate instructions have been given, so that the child is able to use the appliance in a safe way and understands the hazards of improper use. Children should be supervised when using other heat sources (if available) separately or in combination with microwaves due to the high temperatures generated.

**THIS APPLIANCE IS NOT INTENDED FOR** use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

**CHILDREN SHOULD BE SUPERVISED** to ensure that they do not play with the appliance.



**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.



**THE APPLIANCES ARE NOT INTENDED** to be operated by means of an external timer or separate remote-control system.

### 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.





## 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.***

***THE VENTILATION OPENINGS on the oven must not be covered. Blocking the air intake or exhaust vents may cause damage to the oven and poor cooking results.***

**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 STORE OR USE** this appliance outdoors.

**DO NOT USE** this product near a kitchen sink, in a wet basement, or near a swimming pool, or similar.

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

### 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!**



## 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.**

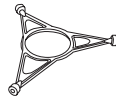
**IF ACCESSORIES CONTAINING METAL** comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged.

**ALWAYS ENSURE** that the turntable is able to turn freely before starting the oven. If the turntable isn't able to turn freely you should use a smaller vessel.

### 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.

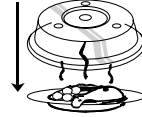
- Place the Glass turntable on the turntable support.



### 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.

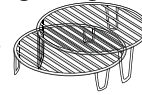
**USE** the cover for two level reheating.



### WIRE RACK

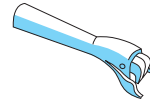
**USE THE HIGH WIRE RACK** when cooking with grill or grill combination function.

**USE THE LOW WIRE RACK** when cooking with forced air or forced air combination function.



### 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.

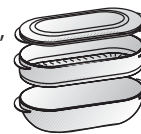


### STEAMER

**USE THE STEAMER WITH THE STRAINER** in place for such foods as fish, vegetables and potatoes.

**USE THE STEAMER WITHOUT THE STRAINER** in place for such foods as rice, pasta and white beans.

**ALWAYS PLACE** the steamer on the Glass Turntable.



### BAKING PLATE

**USE THE BAKINGPLATE** when cooking in forced air only. Never use it in combination with microwaves.





## 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”.

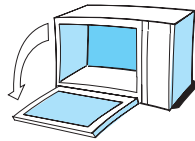
DOOR

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## 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 YOU CAN:**

**REMOVE THE FOOD**, close the door and press the STOP button or turn the function knob to off position.

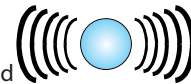
### **TO CONTINUE COOKING:**

**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.




## SETTING MODE

**WHEN THE OVEN IS PLUGGED IN** for the first time a first installation procedure is initiated.

**AFTER THE DISPLAY** shows the brand name, the language edit state will be entered. When language has been confirmed clock set is entered. After confirmation of clock setting, standby is entered.

**YOU CAN TURN THE FUNCTION KNOB** to setting position to enter initial stated. Then turn +/- knob and press OK button to select different setting.

 Set language

- 1 **TURNING THE +/- KNOB** will step trough the available languages up to 11 languages.
- 2 **PRESS OK BUTTON** to confirm selection.

ITEMS	1	2	3	4	5	6	7
Languages	English	French	Italian	German	Swedish	Spanish	Dutch

ITEMS	8	9	10	11
Languages	Hungarian	Czech	Slovak	Polish

 Set clock

- 1 **TURNING THE +/- KNOB** to change the time.
- 2 **PRESS OK BUTTON** to confirm selection. (Pressing Stop button at this point will disable the clock).

**NOTE:** Clock setting is required after a power failure. If the clock have not been set the initial time 12:00 will be shown.

 Set buzzer

- 1 **TURNING THE +/- KNOB** will switch between on and off.
- 2 **PRESS OK BUTTON** to confirm selection.

 Set contrast

- 1 **TURNING THE +/- KNOB** to increase/decrease contrast setting.
- 2 **PRESS OK BUTTON** to confirm selection.

 Set brightness

- 1 **TURNING THE +/- KNOB** to increase/decrease brightness setting.
- 2 **PRESS OK BUTTON** to confirm selection.

## POWER SAVE MODE

**WHEN THE OVEN STAY STANDBY MODE,** if the user does not set the clock and no any action during 10mins, the oven will enter power save mode. At this moment the display will be turn off. This state can be left by turning the knobs or pressing any key or opening the door.



## KITCHEN TIMER



**USE THIS FUNCTION** when you need a kitchen timer to measure exact time for various purposes such as letting the dough rise before baking etc.



- 1 **TURN THE FUNCTION KNOB** to Off positon.
- 2 **PRESS THE OK** BUTTON.
- 3 **TURN THE +/-** KNOB to set the time to measure.
- 4 **PRESS OK** OR **START** BUTTON to start counting.

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

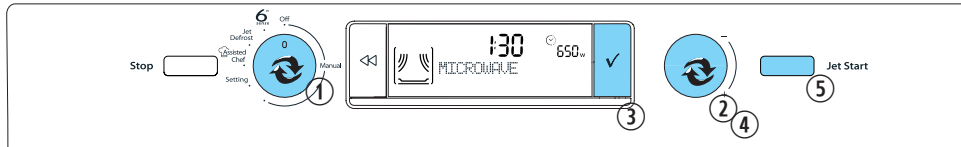




## COOK & REHEAT WITH MICROWAVES



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

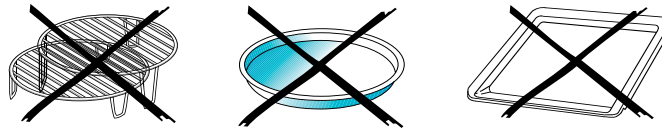


- 1 TURN THE FUNCTION KNOB to the MW mode position.
- 2 TURN THE +/- KNOB to set the MW power.
- 3 PRESS OK BUTTON to confirm. (The time digits will blink.)
- 4 TURN THE +/- KNOB to set the cooking time.
- 5 PRESS THE START BUTTON.

### ONCE THE COOKING PROCESS HAS BEEN STARTED:

The cooking time can be adjusted by turning the +/- knob and the microwave power by pressing the Back button twice and then turning the +/- knob. If Back button is pressed twice during cooking, the microwave power digits will blink. The new microwave power setting will be valid after the OK button has been pressed. Once the microwave power digits are lit continuously the new setting is valid.

THE TIME CAN EASILY BE INCREASED in 30-second steps by pressing the Start button. Each press increases the time with 30 seconds.



### CHOOSING POWER LEVEL

MICROWAVES ONLY	
POWER	SUGGESTED USE:
JET	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.
90 W	SOFTENING butter, cheeses and ice cream.



## JET START

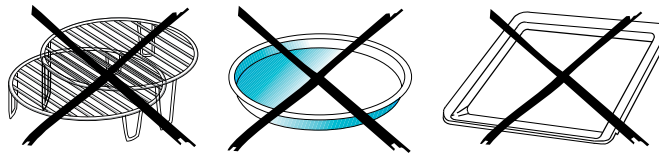


**THIS FUNCTION IS USED** for quick reheating of food with a high water content such as clear soups, coffee or tea.



- 1** TURN THE FUNCTION KNOB to MW position and in standby mode.
- 2** PRESS THE **START** BUTTON.

**THIS FUNCTION AUTOMATICALLY STARTS** with default power (950W) 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.



## 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).

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

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



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

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

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

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

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





## JET DEFROST



USE THIS FUNCTION for defrosting Meat, Poultry, Fish, Vegetables and Bread.

THE **JET DEFROST** FUNCTION needs to know the net weight of the food and should only be used if it is between 100 g - 3 kg, see the Jet Defrost table.

**ALWAYS PLACE THE FOOD** on the glass turntable.



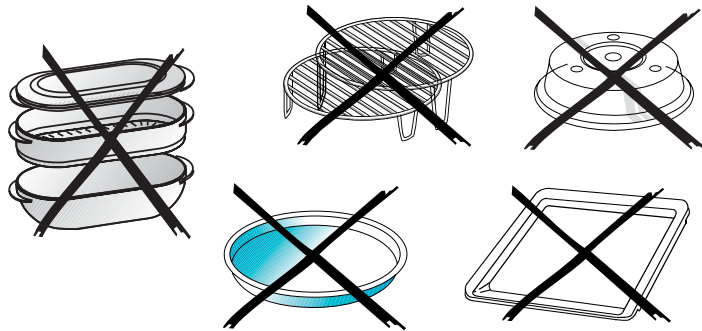
- 1 TURN THE FUNCTION KNOB to Jet Defrost mode position.
- 2 TURN THE +/- KNOB to set the food class.
- 3 PRESS **OK** BUTTON to confirm. (The weight digits will blink.)
- 4 TURN THE +/- KNOB to set the weight of the food.
- 5 PRESS THE **START** BUTTON.

**MIDWAY THROUGH THE DEFROSTING PROCESS** the oven stops and prompts you to *TURN FOOD*.

- 🔌 Open the door.
- 🔌 Turn the food.
- 🔌 Close the door and restart by pressing the Start button.

# TURN FOOD

**NOTE:** The oven continues automatically after 2 min. if the food hasn't been turned. The defrosting time will be longer in this case.





## JET DEFROST



### FROZEN FOODS:

**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 CLASS		AMOUNT	HINTS
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.

**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.




## GRILL

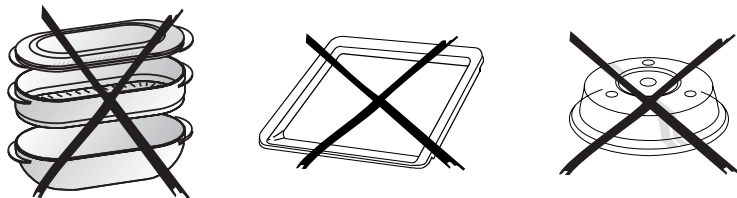
USE THIS FUNCTION TO quickly give a pleasant brown surface to the food.



- 1 TURN THE FUNCTION KNOB to Grill mode position.
- 2 TURN THE -/+ KNOB to set the cooking time
- 3 PRESS THE START BUTTON.

FOR FOOD LIKE cheese, toast, steaks and sausages, place food on the high wire rack.

-  **ENSURE THAT THE UTENSILS** used are heat resistant when you use this function.
-  **DO NOT USE PLASTIC** utensils when grilling. They will melt. Items of wood or paper are not suitable either.
-  **BE CAREFUL, NOT TO TOUCH** the ceiling beneath the grill element.





## GRILL COMBI



USE THIS FUNCTION TO COOK SUCH FOOD AS GRATINS, LASAGNE, POULTRY AND BAKED POTATOES.



- 1 TURN THE FUNCTION KNOB to Grill Combi mode position.
- 2 TURN THE +/- KNOB to set the MW power
- 3 PRESS OK BUTTON to confirm. (The time digits will blink.)
- 4 TURN THE +/- KNOB to set the cooking time.
- 5 PRESS THE START BUTTON.

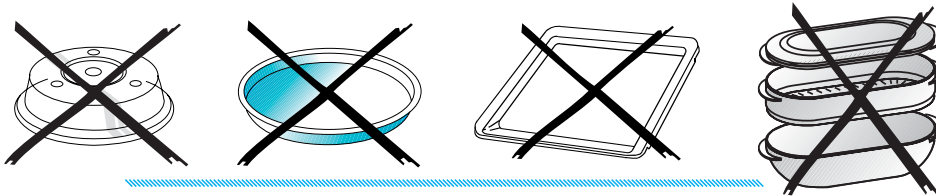
THE MAX. POSSIBLE MICROWAVE POWER LEVEL when using the Grill is limited to a factory-preset level. PLACE FOOD on the high wire rack or on the glass turn table when cooking with this function.

IT IS POSSIBLE to switch off the microwaves by reducing the microwave power level to 0 W, just press the Back button twice and turn the +/- knob. When 0 W is reached, the oven switches to Grill only mode.

**i** ENSURE THAT THE UTENSILS used are microwave safe and heat resistant when you use this function.

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

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



### CHOOSING POWER LEVEL

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



## 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.



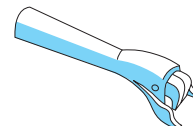
- 1** TURN THE FUNCTION KNOB to Crisp mode position.
- 2** TURN THE +/- KNOB to set the cooking time
- 3** PRESS THE START BUTTON.

**IT IS NOT POSSIBLE TO CHANGE OR SWITCH** the Power level or Grill on/off, when using the Crisp function.

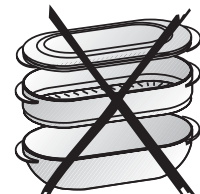
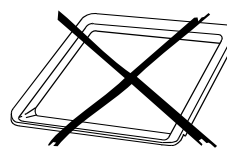
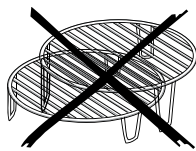
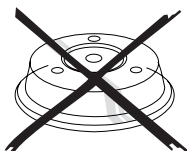
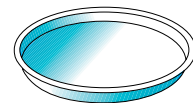
**THE OVEN AUTOMATICALLY** use Microwaves and Grill in order to heat the Crisp-plate. This way the Crisp-plate will rapidly reach its working temperature and begin to brown and crisp the food.

-  **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 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.





## FORCED AIR



USE THIS FUNCTION TO COOK MERINGUES, PASTRY, CAKES, SOUFFLÉS, POULTRY AND ROAST MEATS.




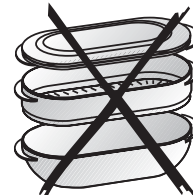
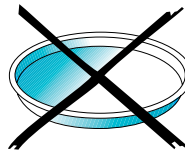
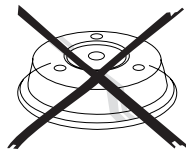
- 1 TURN THE FUNCTION KNOB to the Forced Air mode position. (The temperature digits will blink.)
- 2 TURN THE -/+ KNOB to set the preferred temperature.
- 3 PRESS OK BUTTON to confirm. (The time digits will blink.)
- 4 TURN THE -/+ KNOB to set the cooking time.
- 5 PRESS THE START BUTTON.

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.

**DURING THE COOKING PROCESS** the cooking time can be adjusted by turning the -/+ knob and the temperature by pressing the Back button twice and then turning the -/+ knob. If the Back button is pressed twice during cooking, the temperature digits will blink. The new temperature setting will be valid after the OK button has been pressed. Once the temperature digits are lit continuously the new setting is valid.

 ENSURE THAT THE UTENSILS used are ovenproof when you use this function.







## FORCED AIR COMBI



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



- 1 TURN THE FUNCTION KNOB to the Forced Air+MW mode position.
- 2 TURN THE +/- KNOB to set the preferred temperature.
- 3 PRESS OK BUTTON to confirm. (The microwave power digits will blink.)
- 4 TURN THE +/- KNOB to set the MW power.
- 5 PRESS OK BUTTON to confirm. (The time digits will blink.)
- 6 TURN THE +/- KNOB to set the cooking time.
- 7 PRESS THE START BUTTON.

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

**DURING THE COOKING PROCESS**, the cooking time can be adjusted by turning the +/- knob and the temperature and microwave power by pressing the Back button thrice or twice and then turning the +/- knob. The new temperature and power settings will be valid after the the OK button has been pressed. Once the temperature and microwave power digits are lit continuously the new settings are valid.

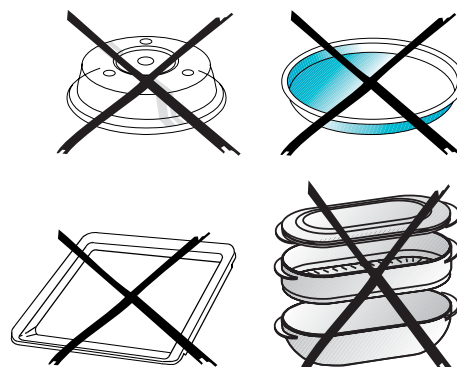
**THE MAX. POSSIBLE MICROWAVE POWER LEVEL** when using the Forced air Combi is limited to a factory-pre-set level.



**ENSURE THAT THE UTENSILS used are microwave safe and ovenproof when you use this function.**

### CHOOSING POWER LEVEL

FORCED AIR COMBI	
POWER	SUGGESTED USE:
350 W	<b>COOKING</b> Poultry, Jacket potatoes, Lasagne & Fish
160 W	<b>COOKING</b> Roast meat & Fruit cakes
90 W	<b>COOKING</b> Cakes & Pastry





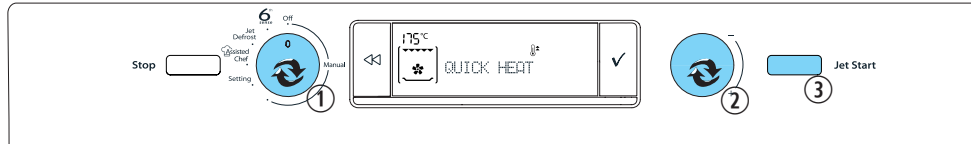
## QUICK HEAT



**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.

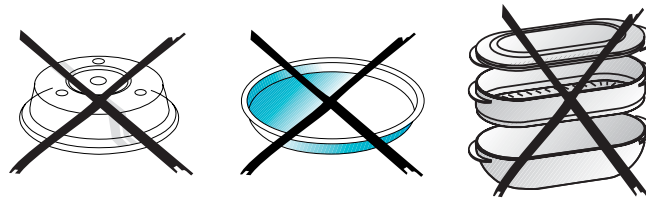


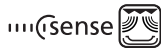
- 1** TURN THE FUNCTION KNOB to the Quick heat mode position. (The temperature digits will blink.)
- 2** TURN THE +/- KNOB to set the preferred temperature
- 3** PRESS THE START BUTTON.

**ONCE THE HEATING PROCESS HAS BEEN STARTED** the temperature can easily be adjusted by turning the adjust knob.

**DURING THE HEATING PROCESS**, symbols in the display are animated, "HEATING UP" is displayed and the progress bar is displayed until the set temperature is reached.

**WHEN THE TEMPERATURE IS REACHED**, "END" will be displayed. Oven is still cooking with Forced Air function for 10 minutes in order to maintain the reached temperature. No any cook parameters can be set in this state.





## 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.



- 1 **TURN THE FUNCTION KNOB** to 6<sup>th</sup> Sense Cook function mode position.
- 2 **TURN THE +/- KNOB** to select 6<sup>th</sup> Sense Crisp
- 3 **PRESS OK BUTTON** to confirm.
- 4 **TURN THE +/- KNOB** to set the food class.
- 5 **PRESS OK BUTTON** to confirm.
- 6 **PRESS THE START BUTTON.**

**THE PROGRAM SHOULD NOT BE** interrupted as long as " [ ] " is displayed.

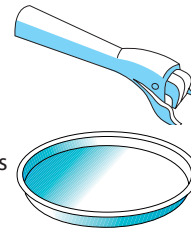
**THE PROGRAM CAN BE** interrupted when the time is displayed.



**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.

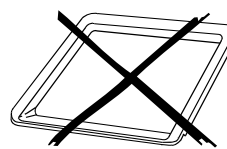
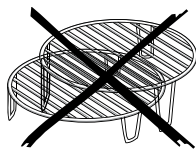
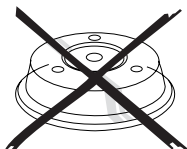


**DO NOT PLACE** any containers or wrappings on the Crisp plate!



**ONLY THE FOOD IS** to be placed on the Crisp plate.

	FOOD CLASS	AMOUNT	HINTS
1	<b>FRENCH FRIES, FROZEN</b>	<b>250G - 600G</b>	Spread out the fries in an even layer on the crisp plate. Sprinkle with salt if crispier fries are desired. The fries can be stirred when the time is displayed.
2	<b>PAN PIZZA, FROZEN</b>	<b>300G - 800G</b>	For pizzas with thick crust.
3	<b>THIN PIZZA, FROZEN</b>	<b>250G - 500G</b>	For pizzas with thin crust.
4	<b>BUFFALO WINGS, FROZEN</b>	<b>250G - 600G</b>	Spread out the buffalo wings in an even layer on the crisp plate.
<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 the manual Crisp function.			



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. The display will show the steam time and count down at this step.



- 1 **TURN THE FUNCTION KNOB** to 6<sup>th</sup> Sense Cook function mode position.
- 2 **TURN THE +/- KNOB** to select 6<sup>th</sup> Sense Steam.
- 3 **PRESS OK** BUTTON to confirm.
- 4 **TURN THE +/- KNOB** TO set the cooking time. (If time is not set, the program will only run to boiling point before switching off).
- 5 **PRESS THE START** BUTTON.

**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 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 50-100 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.



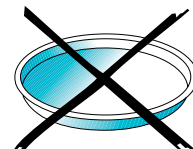
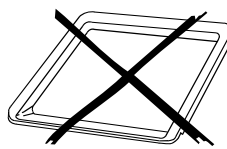
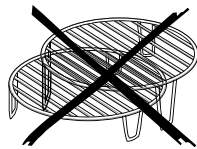
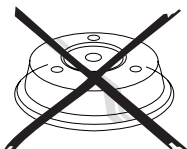
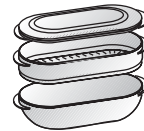
**THE STEAMER** is designed to be used with microwaves only!

**NEVER USE IT** with any other function at all.

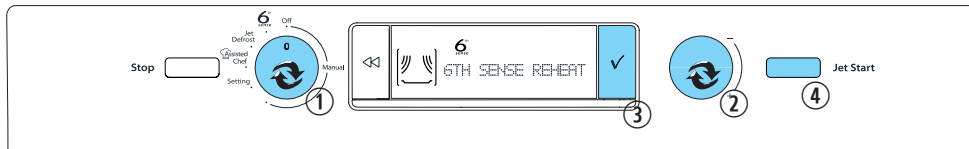
**USING THE STEAMER** in any other function may cause damage.

**ALWAYS ENSURE THAT** the turntable is able to turn freely before starting the oven.

**ALWAYS PLACE** the steamer on the Glass Turntable.



**USE THIS FUNCTION** when reheating ready-made food either frozen, chilled or room tempered. Place food onto a microwave safe and heatproof dinner plate or dish.



- 1 **TURN THE FUNCTION KNOB** to 6<sup>th</sup> Sense Cook function mode position.
- 2 **TURN THE +/- KNOB** to select 6<sup>th</sup> Sense Reheat.
- 3 **PRESS OK** button to confirm.
- 4 **PRESS THE START** button.

**THE PROGRAM SHOULD NOT BE** interrupted as long as " " is displayed.

**THE PROGRAM CAN BE** interrupted when the time is displayed.

**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.



**STANDING TIME**

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

**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.

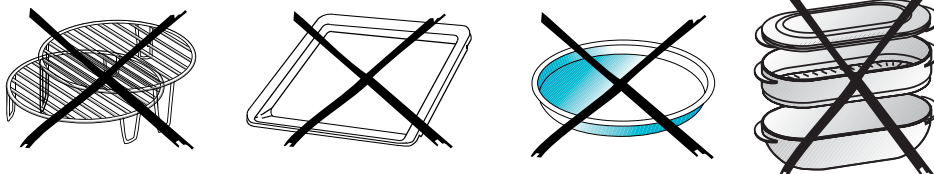


**RELEASING PRESSURE**

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

**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.





## ASSISTED CHEF



THIS FUNCTION provide you a convenient way to cook all kinds of food in the table below.

- 1 TURN THE **FUNCTION KNOB** to the Assisted Mode position.
- 2 TURN THE **-/+ KNOB** to select the food type.
- 3 PRESS **OK** BUTTON to confirm.
- 4 TURN THE **-/+ KNOB** to select food class.
- 5 PRESS **OK** BUTTON to confirm.
- 6 AT THIS MOMENT the display give you prompt to go ahead for the type amount setting. It depends on which food class you select.

☞ Time setting

TURN THE **-/+ KNOB** to set the cooking time and press OK button to confirm.

☞ Amount setting

TURN THE **-/+ KNOB** to set the amount and press OK button to confirm.

☞ Weight setting

TURN THE **-/+ KNOB** to set the weight and press OK button to confirm.

☞ Doneness adjustment

TURN THE **-/+ KNOB** to change doneness and press OK button to confirm.

**NOTE: DONENESS CAN BE ADJUSTED** during display of instruction states proceeding the starting point or within 20 seconds after cooking started for some automatic functions.

- 7 PRESS THE **START** BUTTON.

FOOD CATEGORY	FOOD CLASS	AMOUNT	PREPARATION	ACCESSORIES
MEAT	ROAST BEEF	800G-1.5KG	Season the roast and place in oven when preheated. Turn the roast when oven prompts. For French roast beef set doneness minus function.	Microwave - and oven proof dish on low rack
	ROAST PORK	800G-1.5KG	Season the roast and place in cold oven. Turn the roast when oven prompts.	Microwave - and oven proof dish on low rack
	ROAST LAMB	1KG-1.5KG	Season the roast and place in cold oven. Turn the roast when oven prompts.	Microwave - and oven proof dish on low rack
	ROAST VEAL	800G-1.5KG	Season the roast and place in oven when preheated. Turn the roast when oven prompts.	Microwave - and oven proof dish on low rack
	RIBS	700G-1.2KG	Season and place in crispplate.	Crispplate
	ENTRECOTE	2-4 PCS	Brush with oil and place in cold oven. Turn when oven prompts. Season.	High rack on turntable



## ASSISTED CHEF



FOOD CATEGORY	FOOD CLASS	AMOUNT	PREPARATION	ACCESSORIES
<b>MEAT</b>	<b>LAMB CUT-LET</b>	<b>2-6 PCS</b>	Brush with oil and place in cold oven. Turn when oven prompts. Season.	High rack on turntable
	<b>BRATWURST</b>	<b>200G-800G</b>	Lightly grease the crispplate. Add sausages when plate is preheated and turn them when oven prompts.	Crispplate
	<b>HOT DOG, BOIL</b>	<b>4-8PCS</b>	Pour 1 liter of water in the steamer bottom and cover with the lid. When oven beeps, add the sausages and cover with lid.	Steamer bottom + lid
	<b>HAMURGERS, FROZEN</b>	<b>100G-500G</b>	Lightly grease the crispplate. Add meat when plate is preheated. Turn when oven prompts.	Crispplate
	<b>BACON</b>	<b>50G-150G</b>	Add meat when crispplate is preheated and turn when oven prompts.	Crispplate
	<b>MEAT LOAF</b>	<b>4 - 8 SERVINGS</b>	Make your favorite meat loaf recipe and shape it into a loaf.	Microwave - and oven proof dish on low rack
<b>POULTRY</b>	<b>ROAST CHICKEN</b>	<b>800G-1.5KG</b>	Season and place in cold oven with the breast side up.	Microwave - and oven proof dish on low rack
	<b>CHICKEN FILLETS, STEAM</b>	<b>300G-800G</b>	Season and place in steam grid. Add 100ml water in bottom and cover with lid.	Steamer
	<b>CHICKEN FILLETS, FRY</b>	<b>300G-1KG</b>	Lightly grease the crispplate. Season and add fillets when crispplate is preheated. Turn food when oven prompts.	Crispplate
	<b>CHICKEN PIECES</b>	<b>400G-1.2KG</b>	Season the pieces and place on crispplate with the skin side upwards.	Crispplate
<b>ENSURE THE CHICKEN MEAT is ready by pricking with a tooth-pick in the thickest part. The meat juice should be non-colored. If still pink, add some more time.</b>				
<b>FISH</b>	<b>WHOLE FISH, BAKED</b>	<b>600G-1.2KG</b>	Season and brush with butter or egg on top. Eventually sprinkle with bread crumbs.	Microwave - and oven proof dish on low rack
	<b>WHOLE FISH, BOILED</b>	<b>600G-1.2KG</b>	Season and add 100ml fish stock. Cook under cover.	Microwave safe dish with cover or use plastic film as cover. Place on turntable.



## ASSISTED CHEF



FOOD CATEGORY	FOOD CLASS	AMOUNT	PREPARATION	ACCESSORIES
<b>FISH</b>	<b>FILLETS</b>	<b>300G-800G</b>	Season and place in steam grid. Add 100ml water in bottom and cover with lid.	Steamer
	<b>CUTLETS, FRY</b>	<b>300G-800G</b>	Lightly grease the crispplate. Season and add food when crispplate is preheated. Turn food when oven prompts.	Crispplate
	<b>CUTLETS, STEAM</b>	<b>300G-800G</b>	Season and place in steam grid. Add 100ml water in bottom and cover with lid.	Steamer
	<b>GRATIN, FROZEN</b>	<b>600G-1.2KG</b>	Remove any aluminium foil.	Microwave - and oven proof dish on turntable.
	<b>FILLETS COATED, FROZEN</b>	<b>200G-600G</b>	Lightly grease the crispplate. Add food when crispplate is preheated. Turn food when oven prompts.	Crispplate
<b>POTATOES</b>	<b>POTATOES, BOILED</b>	<b>300G-1KG</b>	Place in steamer bottom and add 100ml water. Cover with lid.	Steamer bottom + lid
	<b>POTATOES, BAKED</b>	<b>200G-1KG</b>	Wash and prick. Turn when oven prompts.	Microwave and oven proof dish on turntable
	<b>GRATIN</b>	<b>4 - 8 SERVINGS</b>	Slice raw potatoes and interlace with onion. Season with salt, pepper and garlic and pour over cream. Sprinkle cheese on top.	Microwave - and oven proof dish on low rack
	<b>FRENCH FRIES, FROZEN</b>	<b>300G-600G</b>	Sprinkle with salt before cooking.	Crispplate
	<b>POTATO WEDGES</b>	<b>300G-800G</b>	Peel and cut in wedges. Season and lightly oil the crispplate + drizzle oil on top. Stir when oven prompts.	Crispplate
<b>VEGETABLES</b>	<b>VEGETABLES, FROZEN</b>	<b>300G-800G</b>	Place in steam grid. Add 100ml water in bottom and cover with lid.	Steamer
	<b>CARROTS</b>	<b>200G-500G</b>	Place in steam grid. Add 100ml water in bottom and cover with lid.	Steamer





## ASSISTED CHEF



FOOD CATEGORY	FOOD CLASS	AMOUNT	PREPARATION	ACCESSORIES
<b>VEGETABLES</b>	<b>GREEN BEANS</b>	<b>200G-500G</b>	Place in steamer bottom and add 100ml water. Cover with lid.	Steamer bottom + lid
	<b>BROCCOLI</b>	<b>200G-500G</b>	Place in steam grid. Add 100ml water in bottom and cover with lid.	Steamer
	<b>CAULI FLOWER</b>	<b>200G-500G</b>	Place in steam grid. Add 100ml water in bottom and cover with lid.	Steamer
	<b>GRATIN, FROZEN</b>	<b>400G-800G</b>	Remove any aluminium foil.	Microwave - and oven proof dish on turntable
	<b>PEPPER, STEAM</b>	<b>200G-500G</b>	Place in steam grid. Add 100ml water in bottom and cover with lid.	Steamer
	<b>PEPPER, FRY</b>	<b>200G-500G</b>	Lightly oil the crisplplate. Add food cut in pieces when crisplplate is preheated. Season and drizzle with oil. Stir food when oven prompts.	Crisplplate
	<b>EGG PLANT</b>	<b>300G-800G</b>	Cut in halves and sprinkle with salt and let stand for a while to drain out the humidity. Lightly oil the crisplplate and add food when crisplplate is preheated. Turn when oven prompts.	Crisplplate
	<b>SQUASH, STEAM</b>	<b>200G-500G</b>	Place in steam grid. Add 100ml water in bottom and cover with lid.	Steamer
	<b>CORN ON COB</b>	<b>300G-1KG</b>	Place in steam grid. Add 100ml water in bottom and cover with lid.	Steamer
	<b>TOMATOES</b>	<b>300G-800G</b>	Cut in halves, season and sprinkle cheese on top	Microwave - and oven proof dish on low rack
<b>RICE</b>	<b>RICE, BOILED</b>	<b>100-400ML</b>	Set recommended cook time for rice. Add rice and water amount according to recommendation in bottom part and cover with lid.	Steamer bottom and lid
	<b>RICE PORRIDGE</b>	<b>2-4 PORTIONS</b>	Place rice and water into the steamer bottom. Cover with lid. Add milk when the oven prompts and continue the cooking. For 2 portions take 75ml rice, 200ml water and 400ml milk. For 4 portions take 150ml rice, 300ml water and 600-700 ml milk.	Steamer bottom and lid
	<b>OAT PORRIDGE</b>	<b>1-2 PORTIONS</b>	Mix oat flakes, salt and water according to the recommendations for microwave on package.	Microwave safe plate or bowl without cover



## ASSISTED CHEF



FOOD CATEGORY	FOOD CLASS	AMOUNT	PREPARATION	ACCESSORIES
PASTA	PASTA, BOILED	1-4 PORTIONS	Set recommended cook time for the pasta. Pour water in steamer bottom. Cover with lid. Add pasta when oven prompts and continue to cook covered.	Steamer bottom and lid
	LASAGNE	4 - 8 SERVINGS	Prepare your favorite recipe or follow the recipe on the lasagne package.	Microwave- and oven proof dish on low rack
	LASAGNE, FROZEN	500G-1.2KG	Remove any aluminium foil.	Microwave- and oven proof dish on low rack
PIZZA/PIE	PIZZA HOME MADE	1 BATCH	Prepare a dough based on 150ml water, 15g fresh yeast, 200-225g flour and salt + oil. Let rise. Roll it out on greased crispplate and prick it. Add topping like tomatoes, mozzarella cheese and ham.	Crispplate
	THIN PIZZA, FROZEN	250G-500G	Remove package.	Crispplate
	PAN PIZZA, FROZEN	300G-800G	Remove package.	Crispplate
	PIZZA, CHILLED	200G-500G	Add the pizza when crispplate is pre-heated.	Crispplate
	QUICHE LORRAINE	1 BATCH	Prepare the pastry (250g flour, 150 g butter + 2½ tblsp water) or use ready made pastry.(400-450g) Line the crispplate with the pastry. Prick it. Prebake the pastry. When oven prompts to add the stuffing, add 200g of ham and 175g cheese and pour over a mix of 3 eggs and 300 ml cream. Place back into the oven and continue the cooking.	Crispplate
	QUICHE, FROZEN	200G-800G	Remove package.	Crispplate
DESSERTS	FRUIT PIE HOME MADE	1 BATCH	Make a pastry of 180g flour, 125g butter and 1 egg. (or use ready made pastry) Line the crispplate with the pastry, prick it and fill with 700-800g sliced apples mixed with sugar and cinnamon.	Crispplate
	FRUIT PIE, FROZEN	400G-800G	Remove package.	Crispplate
	APPLES, BAKED	4-8 PCS	Remove the pipes and fill with marzi-pane or cinnamon, sugar and butter.	Microwave- and oven proof dish on turntable



## ASSISTED CHEF



FOOD CATEGORY	FOOD CLASS	AMOUNT	PREPARATION	ACCESSORIES
<b>DESSERTS</b>	<b>FRUIT COMPOTE</b>	<b>300-800ML</b>	Peel and core the fruit and cut in pieces. Place in steam grid. Add 100ml water in the bottom and cover with lid.	Steamer
	<b>CRÈME BRÛLÉE</b>	<b>2 - 6 SERVINGS</b>	For 4 portions, heat up 100ml cream + 200ml milk. Whisk 2 eggs + 2 egg yolks with 3 tablespoons sugar and 1 teaspoon vanilla. Whisk the hot liquid into the eggs. Fill the mixture into 4 portion dishes (microwave- and oven proof) and place them into the crispplate. Boil up ½ liter water and pour besides the dishes in the crispplate. Cook and let cool down. Sprinkle brown sugar on top or use white sugar + burner to brown the sugar.	Microwave- and oven proof dishes on crispplate
	<b>SOUFFLÉ</b>	<b>2 - 6 SERVINGS</b>	Prepare a soufflé mix with lemon, chocolate or fruit and pour into an ovenproof dish with high edge. Add the food when oven prompts.	Oven proof dish on low rack
<b>BREAD / CAKES</b>	<b>BREAD LOAF</b>	<b>1-2 PCS</b>	Prepare dough according to your favorite recipe for a light bread. Place on baking plate to rise. Add when oven is preheated.	Baking plate
	<b>ROLLS</b>	<b>1 BATCH</b>	Prepare dough according to your favorite recipe for a light bread. Form to rolls and place on baking plate to rise. Add when oven is preheated.	Baking plate
	<b>ROLLS, FROZEN</b>	<b>1 BATCH</b>	Add when oven is preheated.	Baking plate
	<b>PRE-BAKED ROLLS</b>	<b>1 BATCH</b>	For vacuum-packed rolls. Add when oven is preheated.	Baking plate
	<b>ROLLS, CANNED</b>	<b>1 BATCH</b>	For rolls like canned croissants, remove from package and shape according to instructions. Add when oven is preheated.	Baking plate
	<b>SCONES</b>	<b>1 BATCH</b>	Shape into one large piece or in smaller pieces on greased crispplate	Crispplate
	<b>SPONGE CAKE</b>	<b>1 BATCH</b>	Mix a recipe with the total weight of 700 - 800g. Add the cake when oven is preheated.	Microwave- and oven proof cake dish on low rack
	<b>MUFFINS</b>	<b>1 BATCH</b>	Make a batch for 16 - 18 pcs and fill in paper moulds. Add food when oven is preheated.	Baking plate



## ASSISTED CHEF




FOOD CATEGORY	FOOD CLASS	AMOUNT	PREPARATION	ACCESSORIES
<b>BREAD / CAKES</b>	<b>COOKIES</b>	<b>1 BATCH</b>	Place on baking paper and add when the oven is preheated	Baking plate
	<b>MERINGUES</b>	<b>1 BATCH</b>	Make a batch of 2 eggwhites, 80g sugar and 100g 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.	Baking plate
<b>SNACKS</b>	<b>POPCORN</b>	<b>100G</b>	Place bag on turntable. Only pop one bag at a time.	
	<b>ROASTED NUTS</b>	<b>50G-200G</b>	Add nuts when the crispplate is preheated. Stir when oven prompts.	Crispplate
	<b>BUFFALO WINGS, FROZEN</b>	<b>300G-600G</b>	Remove package	Crispplate
	<b>NUGGETS, FROZEN</b>	<b>250G-600G</b>	Add nuggets when crispplate is preheated. Turn when oven prompts.	Crispplate
<p><b>FOR LARGE AMOUNT/PIECES OF FOOD</b> like roasts and oven baked fish a standing time of 8 - 10 minutes is recommended. For food like vegetables, hot dogs and steamed fish recommended standing time is 2 - 3 minutes.</p>				

## MAINTENANCE & CLEANING

**CLEANING IS THE ONLY MAINTENANCE** normally required. It must be carried out with the microwave oven disconnected.

**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, steel-wool pads, gritty wash-cloths, etc. which can damage the control panel, and the interior and exterior oven surfaces. Use a cloth 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 SOFT AND DAMP CLOTH** with mild detergent 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.

**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.

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

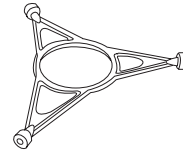
 **THE OVEN** should be cleaned regularly and any food deposits removed.

**THE GRILL ELEMENT** does not need cleaning since the intense heat will burn off any splashes, but the ceiling beneath it may need regular cleaning. This should be done with a soft and damp cloth with mild detergent.

**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:**

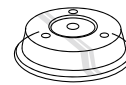
**TURNTABLE SUPPORT.**



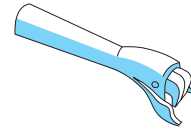
**GLASS TURNTABLE**



**COVER**



**CRISP HANDLE**



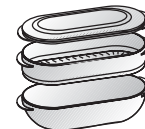
**WIRE RACK**



**BAKING PLATE**




**STEAMER**



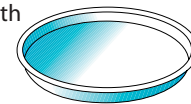
**CAREFUL CLEANING:**

**THE CRISP-PLATE** should be cleaned in mild, detergent water. Heavily soiled areas can be cleaned with a scouring cloth 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.
- During the operation of some functions, a symbol " [ ] [ ] " may be displayed. This is normal and indicates that the oven performs some calculations in order to reach a good end result.

**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.



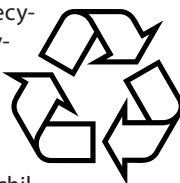
**SERVICE ONLY TO BE CARRIED OUT BY A TRAINED SERVICE TECHNICIAN.** It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover, which gives protection against exposure to microwave energy.

**DO NOT REMOVE ANY COVER.**



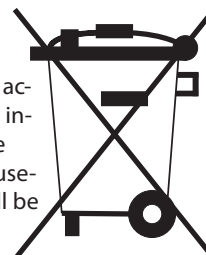
## ENVIRONMENTAL HINTS

**THE PACKING BOX** may be fully recycled as confirmed by the recycling symbol. Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.



**THIS APPLIANCE** is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

**THE SYMBOL** on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall 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** about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

**BEFORE SCRAPPING**, cut off the mains cord so that the appliance cannot be connected to the mains.

Three horizontal light blue lines for writing.



Twenty horizontal light blue lines for writing, stacked vertically.

## SPECIAL NOTE

To **PROTECT** the oven and display from overheating, the temperature in the door is monitored. Therefore the oven may carry out a cooling procedure if overheating is at risk. The fan may be forced on if Cool down mode is activated. 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.

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### 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	11 MIN	750 W	PYREX 3.227
12.3.2	475 G	5 MIN	750 W	PYREX 3.827
12.3.3	900 G	15 MIN	750 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	2 MIN 12 SEC	JET DEFROST	



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