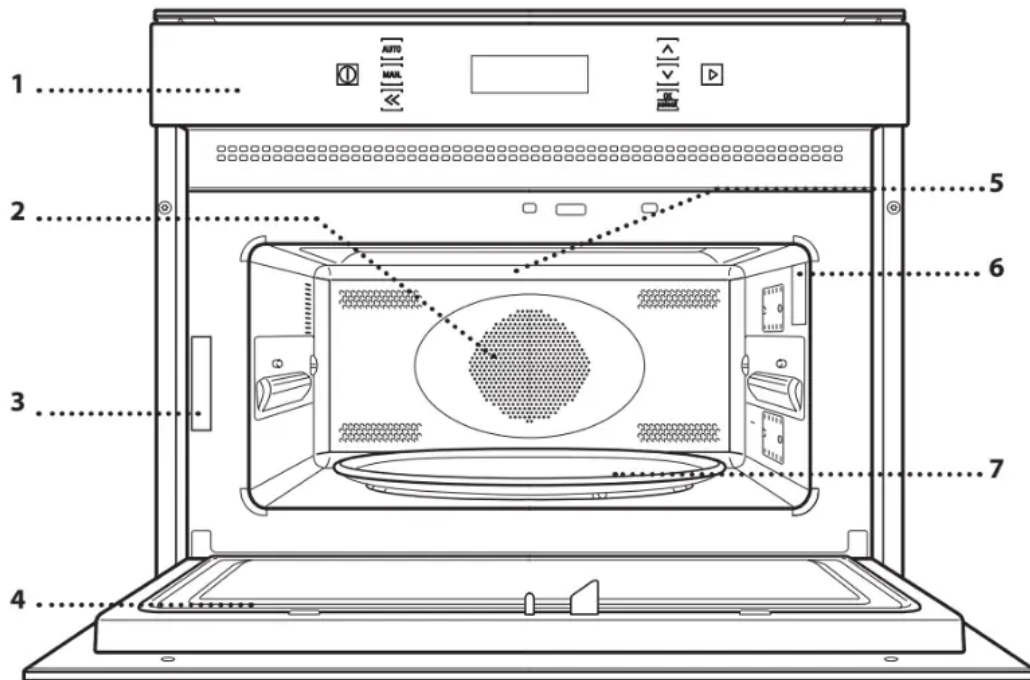
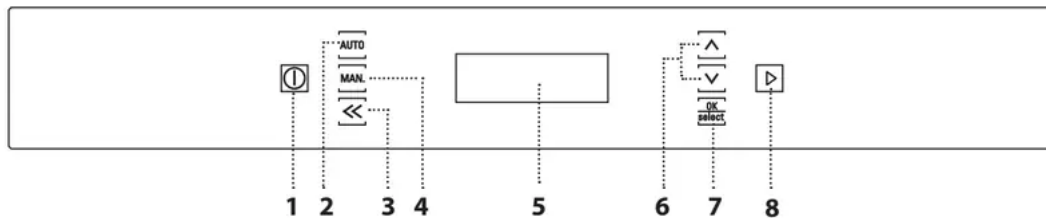


PRODUCT DESCRIPTION



- 1. Control panel
- 2. Circular heating element (non-visible)
- 3. Identification plate (do not remove)
- 4. Door
- 5. Upper heating element/grill
- 6. Light
- 7. Turntable

CONTROL PANEL



1.ON/OFF

For switching the oven on and off and for stopping an active function.

2.AUTOMATIC



For scrolling through the list of automatic functions.

3.BACK

For returning to the previous settings menu.

4.MANUAL

For scrolling through the list of manual functions.

5.DISPLAY

6.NAVIGATION BUTTONS

For changing the settings and values of a function.

7.CONFIRMATION BUTTON

For confirming a selected function or a set value.

8.START

For starting a function.

When the oven is switched off, it activates the “Jet Start” microwave function.

ACCESSORIES

TURNTABLE



Placed on its support, the glass turntable can be used with all cooking methods.

The turntable must always be used as a base for other containers or accessories, with the exception of the rectangular baking tray.

TURNTABLE SUPPORT



Only use the support for the glass turntable. Do not rest other accessories on the support.

CRISP PLATE



Only for use with the specific "Crisp Dynamic" function.

The crisp plate must always be placed in the centre of the glass turntable and can be preheated when empty, using the special function for this purpose only. Place the food directly on the crisp plate.

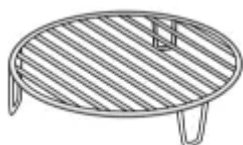
HANDLE FOR THE CRISP PLATE



Only use the baking tray with functions that allow for convection cooking; it must never be used in combination with microwaves. Insert the tray horizontally, resting it on the rack in the cooking compartment.

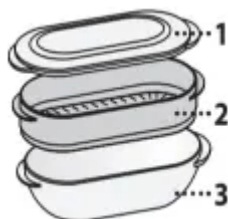
Please note: You do not need to remove the turntable and its support when using the rectangular baking tray.

WIRE SHELF



This allows you to place food closer to the grill, for perfectly browning your dish and for optimal hot air circulation. Place the wire shelf on the turntable, making sure that it does not come into contact with other surfaces.

STEAMER



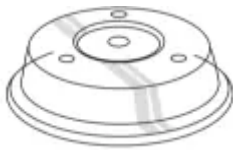
To steam foods such as fish or vegetables, place these in the basket (2) and pour drinking water (100 ml) into the bottom of the steamer (3) to achieve the right amount of steam.

To boil foods such as pasta, rice or potatoes, place these directly on the bottom of the steamer (the basket is not required) and add an appropriate amount of drinking water for the amount you are cooking.

For best results, cover the steamer with the cover (1) provided.

Always place the steamer on the glass turntable and only use it with the appropriate cooking functions, or with microwave functions.

COVER



Useful for covering food while it is cooking or heating in the microwave.

The cover reduces splashes, keeps foods moist and can also be used to create two cooking levels.

It is not suitable for use with convection cooking or with any of the grill functions (including “Crisp Dynamic”).

FUNCTIONS



MICROWAVES

For quickly cooking and reheating food or drinks.

POWER	RECOMMENDED FOR
900 W	Quickly reheating drinks or other foods with a high water content
750 W	Cooking vegetables
650 W	Cooking meat and fish
500 W	Cooking meaty sauces, or sauces containing cheese or egg. Finishing off meat pies or pasta bakes
350 W	Slow, gently cooking. Perfect for melting butter or chocolate
160 W	Defrosting frozen foods or softening butter and cheese
90 W	Softening ice cream



CRISP DYNAMIC

For perfectly browning a dish, both on the top and bottom of the food. This function must only be used with the special crisp plate.



For browning, grilling and gratins. We recommend turning the food during cooking. For best results, preheat the grill for 3-5 minutes.



For quickly cooking and gratinating dishes, combining the microwave and grill functions.



For quickly cooking and browning your food, combining the microwave, grill and convection oven functions.



For cooking dishes in a way that achieves similar results to using a conventional oven. The baking tray or other cookware that is suitable for oven use can be used to cook certain foods.



For preparing oven-baked dishes in a short amount of time.



For quickly heating the oven before activating a cooking cycle.

Wait for the function to finish before placing food inside the oven.

IMPOS SETTINGS

For changing the oven settings (language, Eco mode, brightness, audible signal volume, clock).

AUTO AUTOMATIC FUNCTIONS

With the automatic functions, simply select the type and weight or quantity of food to achieve the best results. The oven will automatically calculate the optimum settings and continue to change them as cooking progresses. The total time does not include preparation or preheating phases.



For quickly defrosting various different types of food simply by specifying their weight.

Food should be placed directly onto the glass turntable. Turn the food when prompted.

CATEGORY	RECOMMENDED FOODS	WEIGHT
 1*	MEAT (mince, cutlets, steaks, roasting joints)	100 g - 2 kg
 2*	POULTRY (whole chicken, pieces, fillets)	100 g - 2.5 kg
 3*	FISH (whole, steaks, fillets)	100 g - 1.5 kg
 4*	VEGETABLES (mixed vegetables, peas, broccoli, etc.)	100 g - 1.5 kg
 5*	BREAD (loaves, buns, rolls)	100 g - 2 kg

USING THE APPLIANCE FOR THE FIRST TIME

1. SELECT THE LANGUAGE

You will need to set the language and the time when you switch on the appliance for the first time. "ENGLISH" will scroll along the display.



Use \wedge or \vee to scroll through the list of available languages and select the one you require. Press **OK** select to confirm your selection.

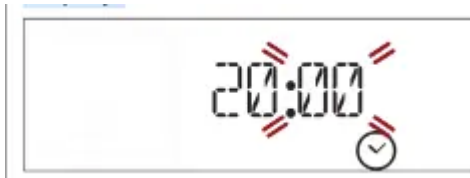
Please note: The language can subsequently be changed from the "Settings" menu.

2. SET THE TIME

After selecting the language, you will need to set the current time: The two digits for the hour will flash on the display.



Use \wedge or \vee to set the hour you require and press **OK** select : The two digits for the minutes will flash on the display.



Use \wedge or \vee to set the minutes and press **OK** select to confirm.

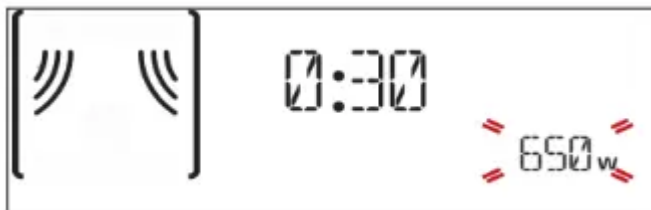
Please note: You may need to set the time again following lengthy power outages.

DAILY USE

1. SELECT A FUNCTION

Press $\textcircled{1}$ to switch on the oven, then use \wedge or \vee to access the menus for the manual and automatic functions.

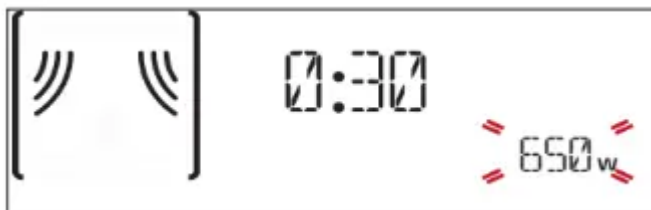
To scroll through the menu, keep pressing \wedge or \vee until the function you require is shown on the display: The display will show the icon for the function and the basic settings for it that you can change.



2. SET THE FUNCTION

After having selected the function you require, you can change its settings.


The display will show the settings that can be changed in sequence.




When a setting is flashing on the display, use \wedge or \vee change it, then press **OK** select to confirm and continue to alter the settings that follow (if possible).



3. ACTIVATE THE FUNCTION

Once you have applied the settings you require, press  to activate the function.




You can press  at any time to pause the function that is currently active.

SAFETY LOCK


This function is automatically activated to prevent the oven from being switched on accidentally.




Open and close the door, then press  to start the function.


PAUSE

To pause an active function, for example to stir or turn the food, simply open the door.

To start it up again, close the door and press .

JET START

When the oven is switched off, press  to activate cooking with the microwave function set at full power (900 W) for 30 seconds.

Every time the  button is pressed again, the cooking time will be increased by a further 30 seconds.

AUTOMATIC FUNCTIONS **AUTO**

CATEGORIES

When using certain automatic functions, you will need to select a category for the food you are cooking in order to achieve the best results.

The reference category corresponds to the number indicated at the top right of the display.

Refer to the table containing descriptions of the functions for information on all of the categories.



Once you have selected the category, most of the automatic functions will also require you to enter the weight of the food.

DEGREE OF DONENESS

Most of the automatic functions will prompt you to select how well done (minimum, low, medium, high, maximum) you require the food to be.

The degree of doneness can only be altered during the first 20 seconds of operation after activating the function: Activate the function and then press \wedge or \vee to select the setting you require.



ACTIONS (STIRRING OR TURNING FOOD)

Certain automatic functions require you to turn or stir the food, for example, and will pause in order for you to do so.




Once the oven has paused cooking, open the door and carry out the action you are prompted to perform before closing the door again and pressing \blacktriangleright to continue with cooking.

Please note: When using the “Defrost Dynamic” function, the function will start again automatically after two minutes, even if you have not turned or stirred the food.

RESIDUAL HEAT



In many cases, when food has been cooked, the oven will activate an automatic cooling process, which will be indicated on the display.



To view the clock during this process (with the oven switched off), press 

Please note: Opening the door will temporarily interrupt the process.

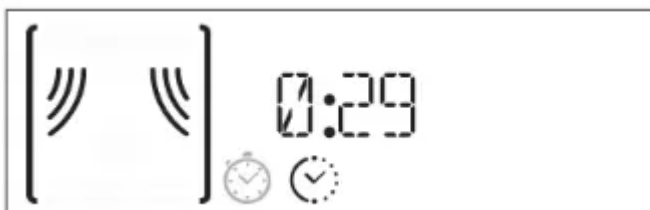
TIMER

When the oven is switched off, the display can be used as a timer. To activate the function and set the length of time you require, press  or 





Press **OK select** to activate the timer: An audible signal will sound and the display will indicate once the timer has finished counting down the selected time.

Once the timer has been activated, you can activate a function as well: The timer will continue to count down the selected time automatically without having any effect on the function.




To go back to viewing the timer, wait for the function to finish or switch off the oven by pressing

Please note: The timer does not activate any of the cooking cycles.




To change the time set for the timer, press  to pause it and then press  twice to go back to viewing the current time.

SETTINGS

To change the oven settings, keep pressing until “SETTINGS” appears on the display and then

press  to access the menu.

Use  or  to scroll through the menu and press  to access the setting you would like to change.

Use  or  to change the setting and press  to confirm.

CLEANING

INTERIOR AND EXTERIOR SURFACES

- Clean the surfaces with a damp microfibre cloth. If they are very dirty, add a few drops of pH-neutral detergent. Finish off with a dry cloth.
- Clean the door glass with a suitable liquid detergent.
- At regular intervals or in case of spills, remove the turntable and its support to clean the bottom of the oven, removing all food residue.
- The grill does not need to be cleaned as the intense heat burns away any dirt: Use this function on a regular basis.

ACCESSORIES

All accessories are dishwasher safe with the exception of the crisp plate.

The crisp plate should be cleaned using water and a mild detergent. For stubborn dirt, rub gently with a cloth. Always leave the crisp plate to cool down before cleaning.

TROUBLESHOOTING

Problem	Possible cause	Solution
The oven is not working.	Power cut. Disconnection from the mains.	Check for the presence of mains electrical power and whether the oven is connected to the electricity supply. Turn off the oven and restart it to see if the fault persists.
The oven is making noises, even when it is switched off.	Cooling fan active.	Open the door or wait until the cooling process has finished.
The display is showing "Err".	Software fault.	Contact you nearest After sales Service Centre and state the letter or number that follows "Err".

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.