

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.



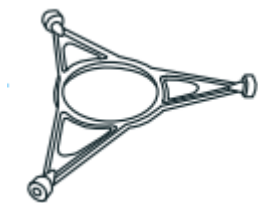
When you put food and accessories in the microwave oven, ensure that they do not come in contact with the interior of the oven.

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 or the TurnTable stop function (see Large vessels).

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.

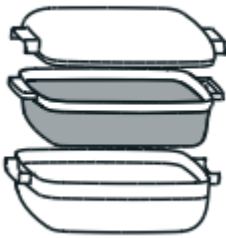
- Place the Glass turntable on the turntable support.



LARGE VESSELS

Use the Turntable stop button when cooking with vessels that is so large that they can not turn freely in the oven. *fK*> This function can only be used when CS: cooking with microwaves only and Combi functions. The button will not work with other functions.

STEAM ACCESSORY



Use the accessory with the strainer in place for such foods as fish, vegetables and potatoes. Always place the accessory on the Glass Turntable.

WIRE RACK



Use the high wire rack when cooking with grill.

Use the low wire rack when cooking with forced air or combi fan.

CRISP-PLATE



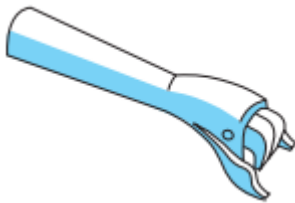
Place the food directly on the Crisp-plate.

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.).

CRISP HANDLE



Use the supplied special Crisp handle to remove the hot Crisp plate from the oven.

Note: Various crisp plate designs are used in manufacturing and the actual crisp plate design provided with this product may vary depending on availability.

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, steelwool pads, gritty washcloths, 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.

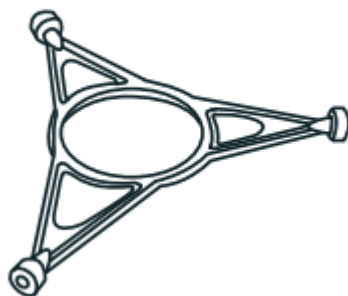
Do not use steam cleaning appliances when cleaning your microwave oven.

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.

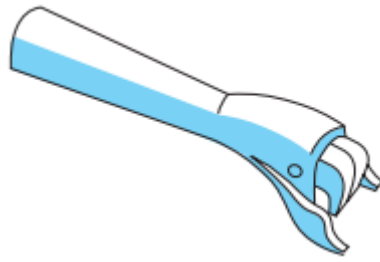
DISHWASHER SAFE:



Turntable support.



Glass turntable



Crisp handle

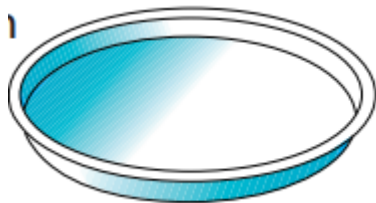


Wire rack



STEAM ACCESSORY

CAREFUL CLEANING:

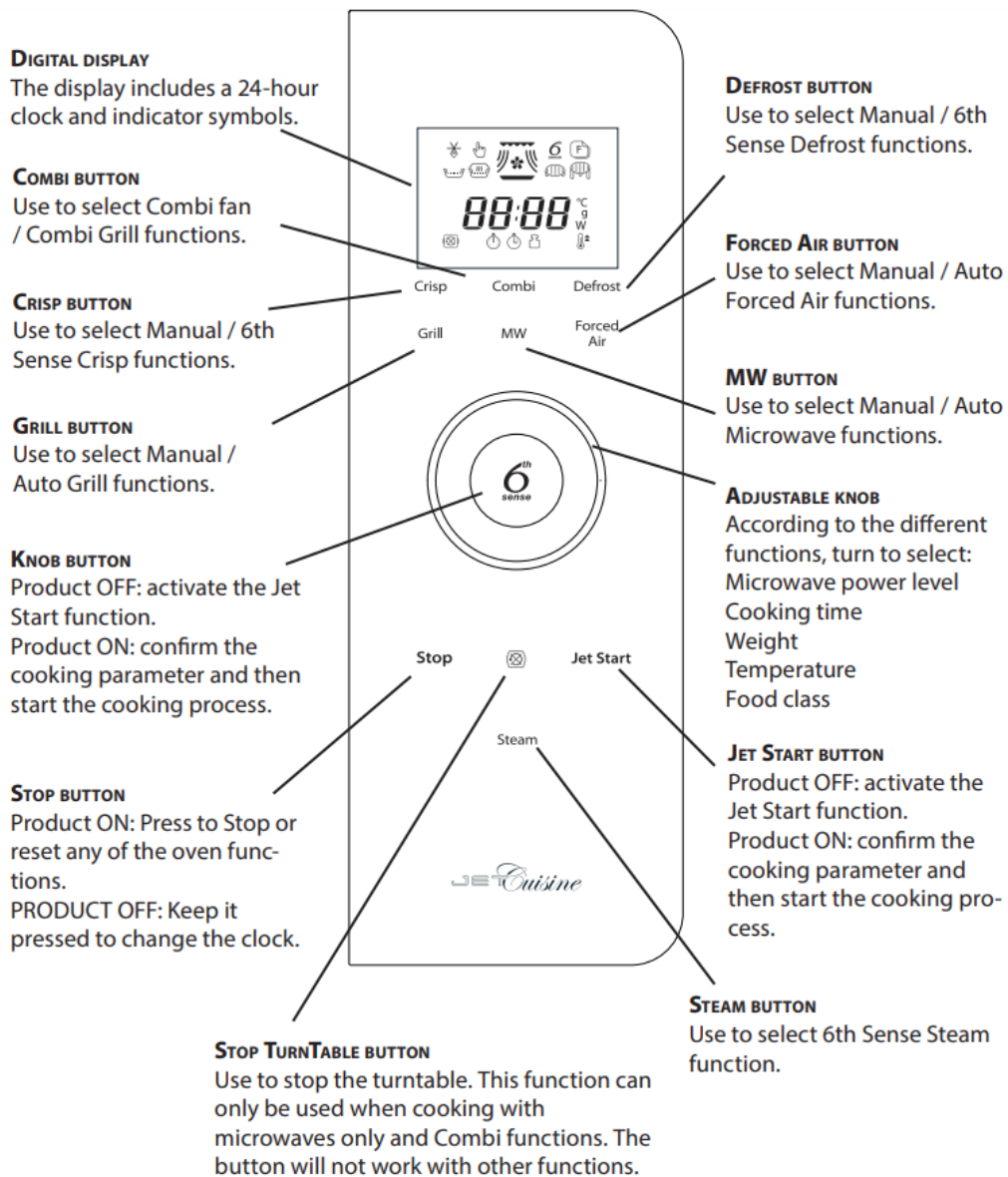


The Crisp-plate should be cleaned in mild, detergent water. Heavily soiled areas can be cleaned with a scouring cloth and a mild cleanser.

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.

CONTROL PANEL



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 shows ":",").

When the safety function is active the door must be opened and closed in order to start the

door

cooking, otherwise the display will show:

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 Jet Start or knob button ONCE. The cooking is resumed from where it was paused.

If you don't want to continue cooking:

Remove the food, close the door and press the STOP button.

NOTE: After cooking ends, the fan, turntable and cavity lamp is on before pressing STOP button, it's normal.

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.

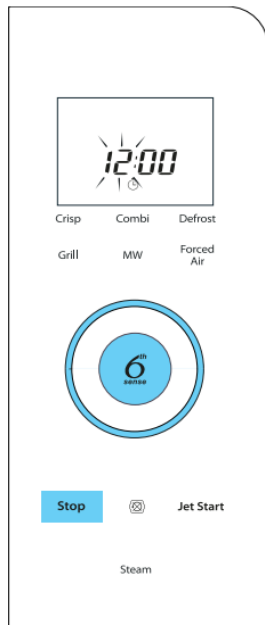
ADD/TURN/STIR FOOD

Some food classes require the food to be added, turned or stirred during cooking (varies between models). In these cases the oven will stop and prompt you to perform the needed action.

If the door isn't opened at this time (within 2 minutes) the oven will:	
Add	Stop and go to "stand by mode".
Stir	Continue the cooking process. End result may not be optimal in this case.
Turn	Continue the cooking process. End result may not be optimal in this case.
When required, the following steps should be taken: <ol style="list-style-type: none">1. Open the door.2. Add, Stir or turn the food.3. Close the door and restart by pressing the Knob button.	



SET CLOCK



When the appliance is first plugged in or after a power failure, the product will enter clock setting. If the clock is not set, the display will remain ":" instead of the clock.

NOTE: you can Press&Hold the Stop button for a few seconds in standby mode to access the clock setting mode.

1. Turn the Adjustable knob to set the hours.
2. Press knob button. (The two right-hand digits (minutes) flicker).
3. Turn the Adjustable knob to set the minutes.
4. Press the knob button again.

The clock is set and in operation.

If STOP is pressed in clock setting mode, the clock will be disabled the display shows ":".

Note: Keep the door open while setting the Clock. This gives you 10 minutes to complete the setting of the Clock. Otherwise, each step must be accomplished within 60 seconds.

WEIGHT SENSOR



This microwave oven uses the weight sensor technology for some 6th sense functions (Defrost, Crisp and Steam); when you select one of these 6thSense functions, you just need to select type of food you want to process and press start: the microwave automatically detects the weight of food and set the cooking time accordingly.

During the sensing phase weight icon blinks and progress bar shows the weight calculation process (see sample below, from 6th Defrost function).



WEIGHT SENSING CALIBRATION

Weight sensor technology requires a Calibration process before first use. Suggest user to make the calibration once a year.

The calibration process must be done with only the Turn Table glass in the cavity.



Press and hold for few seconds the Stop TurnTable button.

The calibration process starts and the display shows:

- weight icon blinking
- calibration progress bar

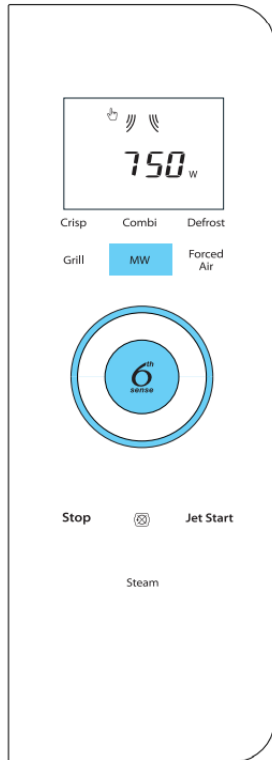


When the calibration process is finished, the Microwave returns to stand by mode.



MANUAL COOK & REHEAT WITH MICROWAVES





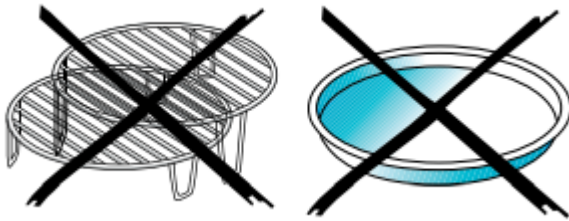
Use this function for normal cooking and reheating, such as vegetables, fish, potatoes and meat.

1. Press the MW button.
2. Turn the Adjustable knob to see the "manual mode" icon and press the knob button to confirm.
3. Turn the Adjustable knob to set the power.
4. Press the knob button.
5. Turn the Adjustable knob to set the time.
6. Press the knob button. The function will start.

ONCE THE COOKING PROCESS HAS BEEN STARTED

To adjust the power: Press the MW button and rotate the knob to adjust value.

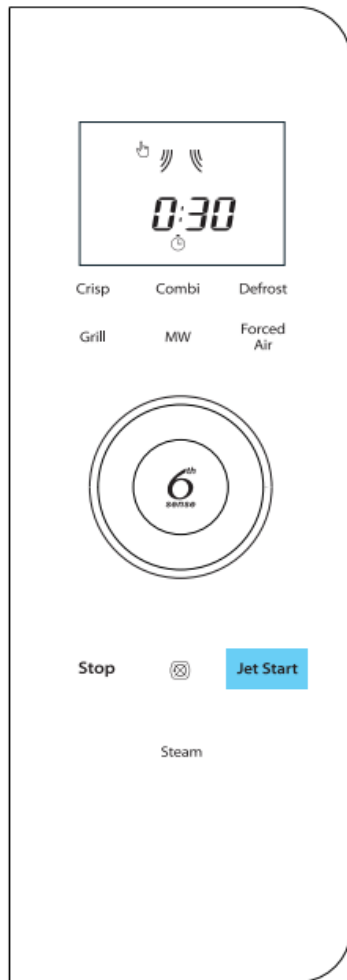
To increase time/decrease time: Rotate the adjust knob, or press Jet Start /knob button to increase 30 seconds.



CHOOSING POWER LEVEL

MICROWAVES ONLY	
Power	Suggested use:
JET (950 W)	Reheating of beverages, water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
750 W	Cooking of fish, meat, vegetables etc.
650 W	Cooking dishes, not possible to stir.
500 W	More careful cooking e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	Simmering stews, melting butter.
160 W	Defrosting.
90 W	Softening butter, cheeses and ice cream.

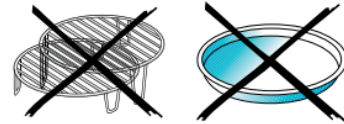
JET START



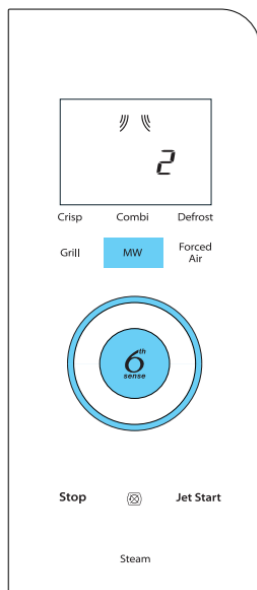
This function is used for quick reheating of food with a high water content such as clear soups, coffee or tea.

1. Press the Jet start or knob button.

This function 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.

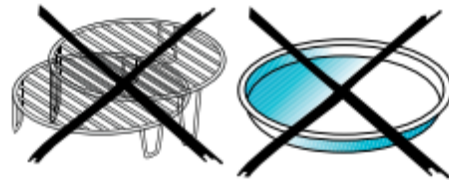


AUTOMATIC MICROWAVES



Use this function to cook various types of foods. the oven will automatically select cooking method, time and power needed.

1. Press the MW button.
2. Press the knob button to confirm the Auto mode.
3. Turn the Adjustable knob to select the food class (see table).
4. Press the knob button.
5. Turn the Adjustable knob to set the food weight.
6. Press the knob button. The function will start.



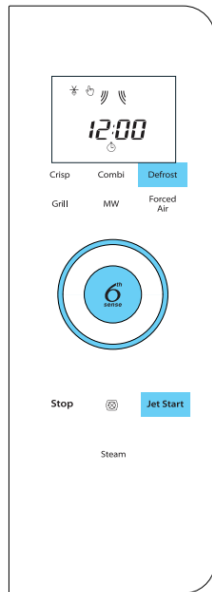
FOOD CLASS		AMOUNT	DURING COOKING
1	BAKED POTATOES	200G - 1KG	TURN FOOD
2	BEVERAGE	150G-600G	
3	MEAT, FROZEN	200G - 500G	
4	PASTA,FROZEN	250G-550G	STIR FOOD
5	POPCORN	100G	
6	RICE, FROZEN	300G-650G	STIR FOOD
7	SOUP, FROZEN	250G - 1KG	STIR FOOD
8	VEGETABLES, CANNED	200G-600G	
9	VEGETABLES, FRESH	200G-800G	STIR FOOD
10	VEGETABLES, FROZEN	150G-600G	STIR FOOD

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

FOR DETAILS requested to adding/stiring/turning food, see table in page 9.



MANUAL DEFROST



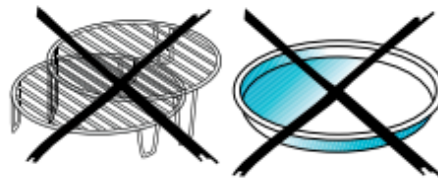
Use this function for manually defrosting food like Meat, Poultry, Fish, Vegetables and Bread.

1. Press the Defrost button.
2. Turn the Adjustable knob to see the "manual mode" icon and press the knob button to confirm.
3. Turn the Adjustable knob to set the time.
4. Press the knob button. The function will start.

HINTS FOR FROZEN FOODS:

If the food is warmer than deep-freeze temperature (-18°C), choose shorter time.

If the food is colder than deep-freeze temperature (-18°C), choose longer time.



MORE HINTS:

Check and inspect the food regularly.

Frozen food |n 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).

The shape of the package alters the defrosting time. Shallow packets defrost more quickly than a deep block.

Separate pieces as they begin to defrost. Individual slices defrost more easily.

Shield areas of food with small pieces of aluminum foil if they start to become warm (e.g. chicken legs and wing tips)

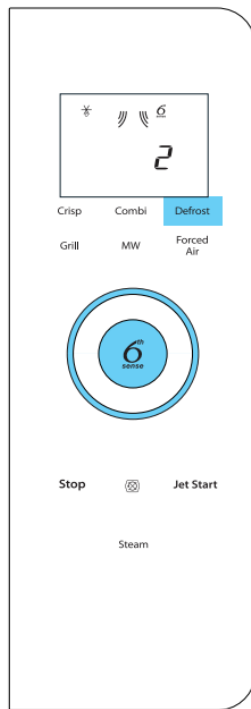


Boiled food, stews and meat sauces defrost better if stirred during defrosting time.

Turn large joints halfway through the defrosting process.

m When defrosting it is better to under-thaw the food slightly and allow the process to finish during standing time.

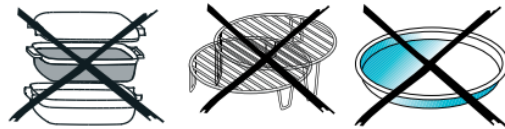
Standing time after defrosting always improves the result since the temperature will then be evenly distributed throughout the food.



Use this function for automatically defrosting Meat, Poultry, Fish, Vegetables and Bread.

For best result we recommend to defrost directly on the glass turntable. If needed, it is possible to use a container of light plastic suitable for microwave.

1. Press the Defrost button.
2. Press the Knob Button to confirm the 6th Sense Mode.
3. Turn the Adjustable knob to select the food class (see table).
4. Press the knob button. The function will start.



This is a Weight sensing function, the weight will be automatically calculated.

FOOD CLASS		AMOUNT	HINTS
1	Fish	100g - 1.5kg	Whole, steaks or fillets.
2	Meat	100g - 2kg	Minced meat, cutlets, steaks or roasts.
3	Poultry	100g - 2.5kg	Chicken whole, pieces or fillets.
4	Vegetables	100g - 1.5kg	Mixed vegetables, peas, broccoli etc.

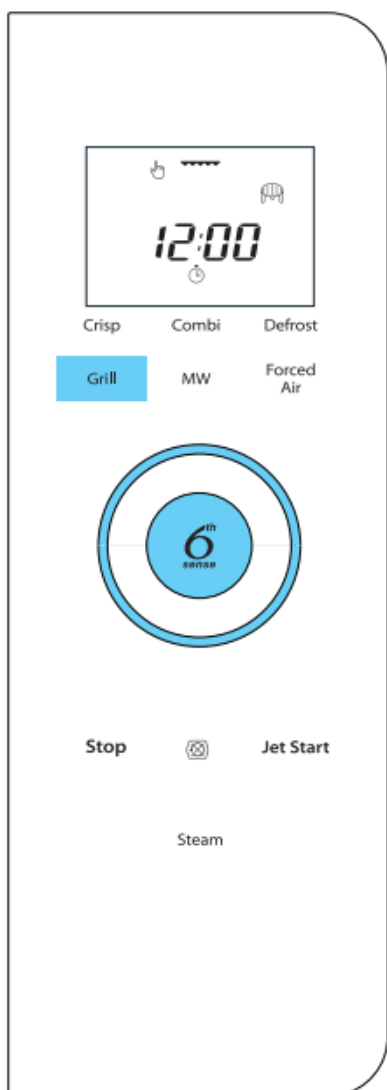
For food not listed in this table and if the weight is lesser or greater than recommended weight, you should choose manual function.

For details requested to adding/stiring/turning food, see table in page 9.





MANUAL GRILL



Use this function to quickly give a pleasant brown surface to the food like cheese toast & hot sandwich, sausages, grill spit, pommes duchesse, gratined fruit.

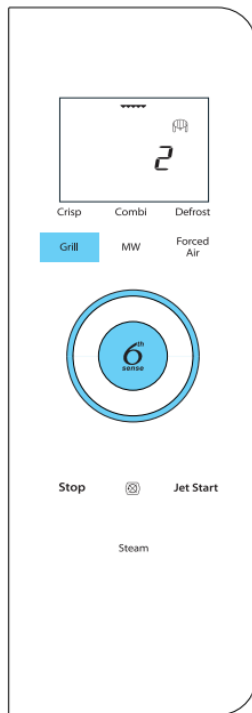
1. Press the Grill button.
2. Turn the Adjustable knob to see the "manual mode" icon and press the knob button to confirm.
3. Turn the Adjustable knob to set the time.
4. Press the knob button. The function will start.

Do not leave the oven door open for long periods when the Grill is in operation, as this will cause a drop in temperature.

High Rack



AUTOMATIC GRILL



Use this function to cook Toast, Croque monsieur and Sausages.

1. Press the Grill button.
2. Press the Knob Button to confirm the Auto Mode.
3. Turn the Adjustable knob to select the food class.
4. Press the knob button.
5. Turn the Adjustable knob to set the food weight.
6. Press the knob button. The function will start.

High Rack



FOOD CLASS		AMOUNT	HINTS	DURING COOKING
1	CROQUE MONSIEUR	60-120G	MAKE double sandwiches filled with ham and cheese and place in the centre of grid, turn the sandwiches when oven prompts you to do so.	TURN FOOD
2	SAUSAGES	100-400G	PLACE in the centre of grid, turn the sausages when oven prompts you to do so.	TURN FOOD
3	TOAST	40-80G	PLACE in the centre of grid, turn the toasts when oven prompts you to do so.	TURN FOOD

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

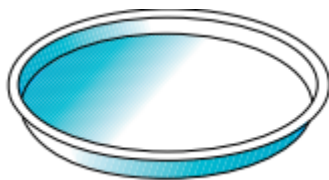
FOR DETAILS requested to adding/stiring/turning food, see table in page 9.

 **MANUAL CRISP** 

Use this function to reheat and cook pizza and other dough based food, frying bacon and eggs, sausages, hamburgers. Brush thin oil on the crisp plate. The main property of this function is to brown the food on both top and bottom at same time.

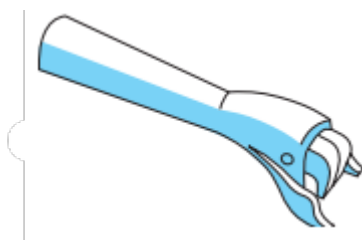
1. Press the Crisp button.
2. Turn the Adjustable knob to see the "manual mode" icon and press the knob button to confirm.
3. Turn the Adjustable knob to set the time.
4. Press the knob button. The function will start.

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.



Suggest to pre-heat the oven and Crisp plate before you place the food.

Use oven mitts or the special Crisp handle supplied when removing the hot Crisp-plate.



It is not possible to change or switch the Power level or Grill on/off, when using the Crisp function.

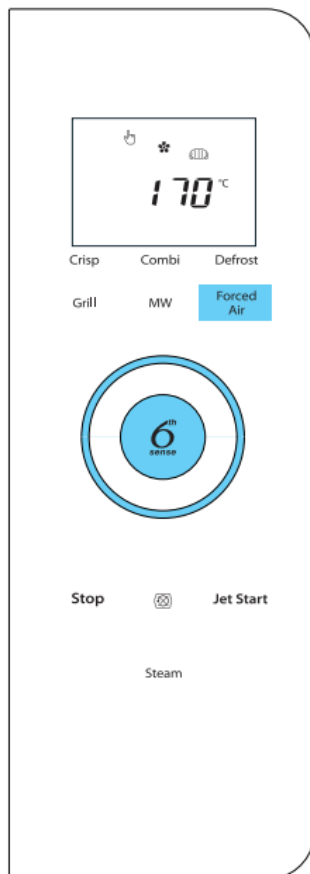
- The oven automatically use Microwaves and Grill in order to heat the Crisp-plate. This way the Crisp-plate will rapidly reach its working temperature and begin to brown and crisp the food.
- *Ensure that the Crisp-plate is correctly placed in the middle of the Glass turntable.*
- *The oven and the crisp-plate become very hot when using this function.*

• *DO NOT PLACE THE HOT CRISP-PLATE on any surface susceptible to heat.*



MANUAL FORCED AIR





Use this function to cook meringues, pastry, cakes, cookies , muffins, souffles, poultry and roast meats.

NOTE: Forced Air is also known as Convection and Fan Forced.

1. PRESS THE FORCED AIR BUTTON.
2. TURN THE ADJUSTABLE KNOB to see the "manual mode" icon and press the knob button to confirm.
3. TURN THE ADJUSTABLE KNOB to set the temperature.
4. PRESS THE KNOB BUTTON.
5. TURN THE ADJUSTABLE KNOB to set the time.
6. PRESS THE KNOB BUTTON. The function will start.

There is preheating stage before cooking start.

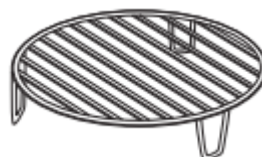


ONCE THE COOKING PROCESS HAS BEEN STARTED

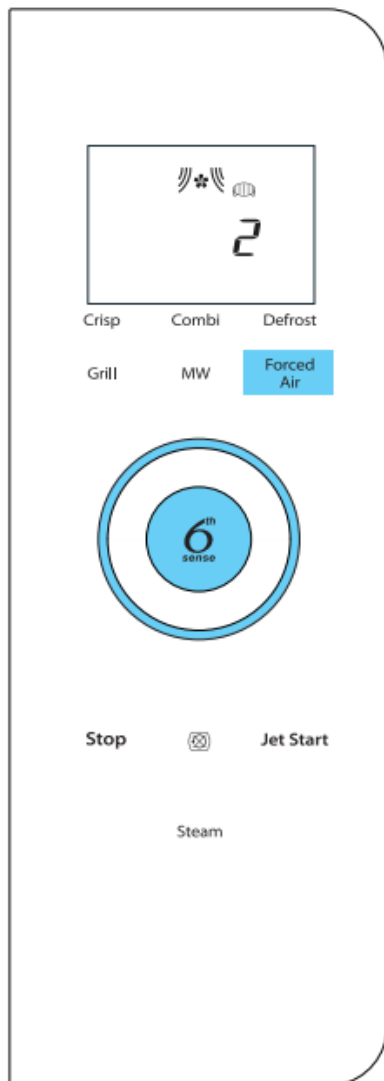
TO ADJUST THE TEMPERATURE: Press the Forced air button and rotate the knob to adjust value.

TO INCREASE TIME/DECREASE TIME: Rotate the adjust knob, or press Jet Start /knob button to increase 30 seconds.

Use the low Wire rack to put food on to allow the air to circulate properly around the food.



AUTOMATIC FORCED AIR



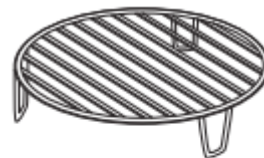
Use this function for baking of cake mix, cookies, muffins and rolls. Always place the food on the low wire rack.

Note: Forced Air is also known as Convection and Fan Forced.

1. Press the Forced air button.
2. Press the Knob Button to confirm the Auto Mode.
3. Turn the Adjustable knob to select the food class.
4. Press the knob button.
5. Turn the Adjustable knob to set the food weight.
6. Press the knob button. The function will start.

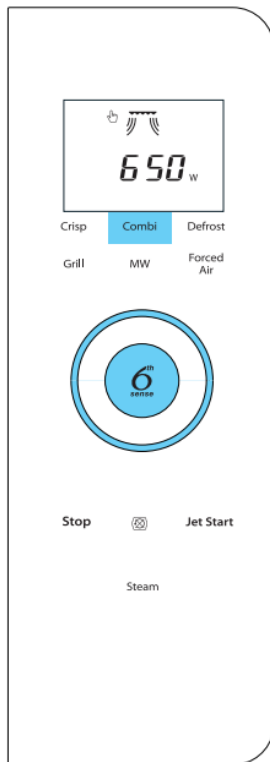
There is preheating stage before cooking start for some food class. During the preheating process, PRE- HEAT is alternately displayed.

Ensure that the utensils used are microwave safe and ovenproof when you use this function.



FOOD CLASS		AMOUNT	HINTS
1	CAKE MIX	400-800G	USE microwave safe and ovenproof cake dish.
2	COOKIES	600G	USE crisp plate as baking plate, eventually covered with baking paper. ADD food when the oven prompts you to do so.
3	MUFFINS	600G	USE crisp plate as baking plate and place paper moulds on the plate. ADD food when the oven prompts you to do so.
4	ROLLS PRE BAKED FROZEN	300G	Add when oven is preheated.
5	ROLLS PRE BAKED	300G	For vacuum-packed rolls. Add when oven is preheated.
FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should choose manual function.			

COMBI GRILL 



Use this function to cook loads food that are thicker in dimension, that require browning on the top surface, such as Gratin, Lasagne, Poultry and Baked potatoes.

1. Press the Combi button repeatedly to set the combi grill function.
2. Turn the Adjustable knob to set the power.
3. Press the knob button.
4. Turn the Adjustable knob to set the time.
5. Press the knob button. The function will start.

ONCE THE COOKING PROCESS HAS BEEN STARTED

To adjust the power: Press the MW button and rotate the knob to adjust value.

To increase time/decrease time: Rotate the adjust knob, or press Jet Start /knob button to increase 30 seconds.

Do not leave the oven door open for long periods when the Grill is in operation, as this will cause a drop in temperature.

If you cook large gratins which require stopped turntable rotation, then turn the dish after approximately half the cooking time. This is necessary for getting colour on the whole top surface.

Do not use plastic utensils when grilling. They will melt. Items of wood or paper are not suitable either.



CHOOSING POWER LEVEL

GRILL COMBI	
Power	Suggested use:
650 W	Cooking Vegetables Gratins
350 - 500W	Cooking Poultry & Lasagne
160 - 350 W	Cooking Fish & frozen gratins
160 W	Cooking Meat
90 W	Gratined fruit
0 W	Browning only during cooking

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.

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.

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.