

C O N T E N T S

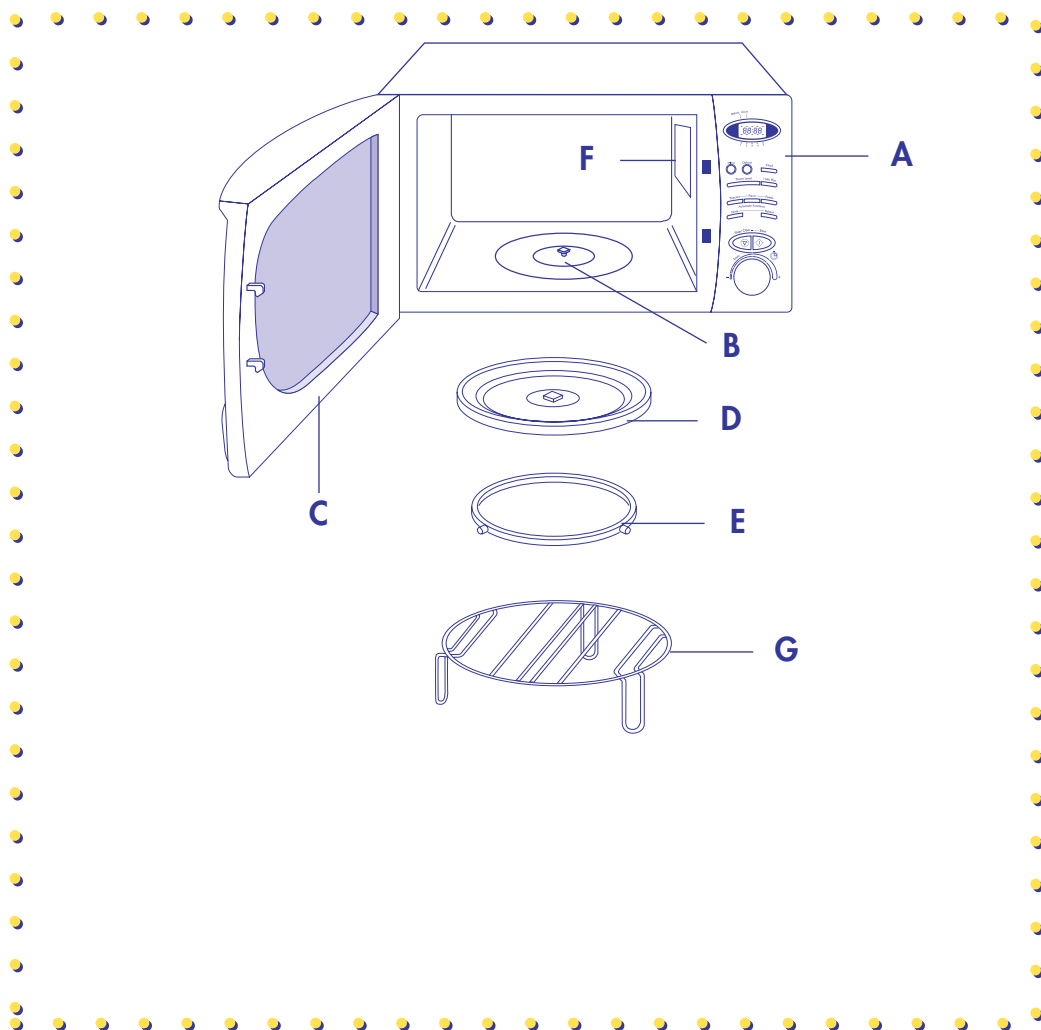
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Data for test heating performance in accordance with IEC 705

The International Electrotechnical Commission, SC 59H, has developed a standard for comparative testing of heating performance of different microwave ovens. We recommend the following for this oven:

Test	850/900W output power	Power level	Weight	Standing time
	Approx. time			
A	14 - 16 min	5	750 gr	5 min
B	7 - 8 min	5	475 gr	5 min
C	18 - 20 min	4	900 gr	5 min
Defrosting minced meat	9 - 11 min turn once halfway through cooking	defrost	500 gr	15 min

Test B must be performed with the container placed on top of an overturned soup dish (approx. 4 cm high) placed on the turntable. All the other tests must be performed with the container placed on the turntable.

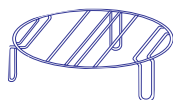


DESCRIPTION

- | | |
|------------------------------|---------------------------------|
| A Control panel | E Turntable support |
| B Turntable spindle | F Microwave outlet cover |
| C Interior, door side | G Rack |
| D Turntable | |

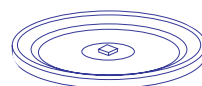
ACCESSORIES PROVIDED

WIRE RACK



Microwave-only function
For all types of cooking on two levels AT THE SAME TIME (e.g., large amounts of food or different foods).
See the instructions on page 11

TURNTABLE



The turntable is used for **all the functions**.