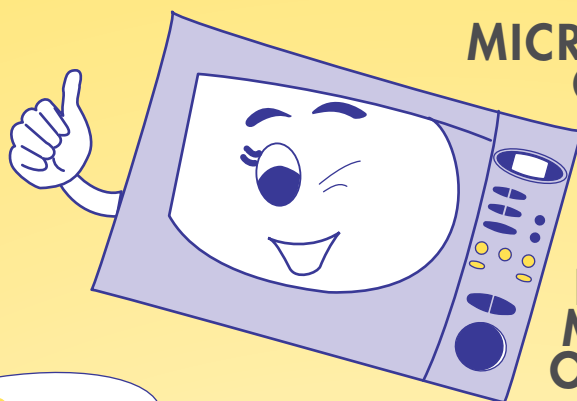
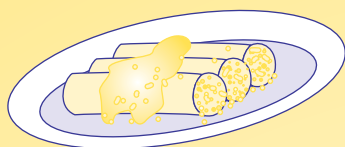


FORNO A MICROONDE COMBINATO CON GRILL



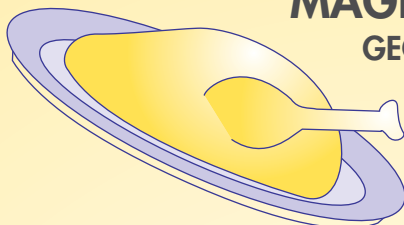
**MICROWAVE
OVEN**
COMBINED
WITH GRILL

**FOUR A
MICRO-
ONDES**
COMBINE AVEC GRIL



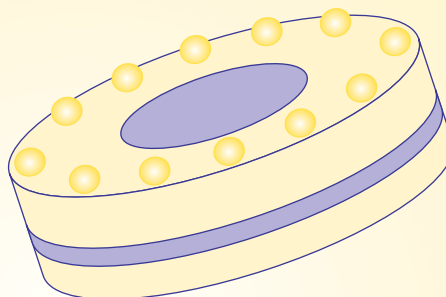
**KOMBI-MIKROWELLENGERÄT
MIT GRILL**

MAGNETRON
GECOMBINEERD MET GRILL



**HORNO
MICROONDAS**
COMBINADO GRILL

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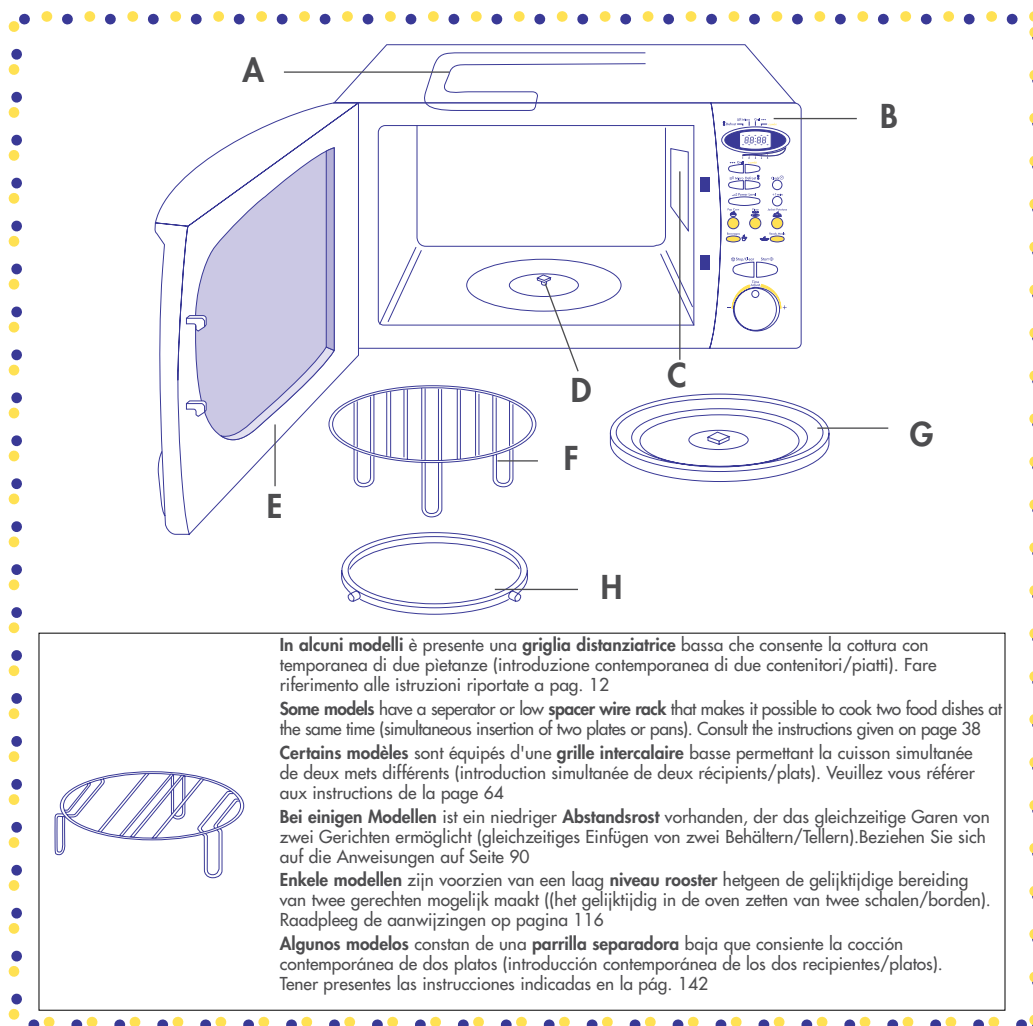
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Data and instruction for Performance Tests according to IEC 705 and further Amendment Document 59H/69/CD

The International Electrotechnical Commission SC 59H, has developed a Standard for comparative testing of heating performances of microwave ovens. The draft of the new Edition of this standard has been circulated with Document 59H/69/CD, which also describes the tests marked with (*) in this table.

We recommend the following for this oven:

Test Nr. on standard	Item	Duration	Function	Power level	Weight	Standing time	Note
A	Egg custard	16'	only MW	5	750 gr	5 min.	The upper surface shall be evaluated after the standing time. The inner custard evaluation shall be conducted after two hours.
B	Sponge cake	6'	only MW	5	475 gr	5 min.	Use the borosilicate glass container stated in the Standard (max dia. 210 mm) or a Pyrex® glass container dia. 210 mm, height 50 mm and wall thick. 6mm.
C	Meat loaf	20'	only MW	4	900 gr	5 min.	Cover the container with cling film and pierce the film. Use the rectangular borosilicate glass container stated in the Standard or the Arcopal® Cat. nr Z1/B8 (01)10460-1
Defrosting	Defrosting minced meat	11'	only MW	Defrost	500 gr	15 min.	Place the frozen load directly on the turnable (G). Turn upsidedown the load after half of the defrosting time.
D (*)	Potato gratin	23'	comby Mw + grill (simult.)	5	1100 gr	5 min.	Use the borosilicate glass container stated in the Standard (max dia. 210 mm) or a Pyrex® glass container dia. 210 mm, height 50 mm and wall thick. 6mm. Put the container directly on the turnable. Do not preheat the oven.
F (*)	Poultry	40'	comby Mw + grill (simult.)	4	1200 gr	5 min.	The following instructions shall be strictly observed for this type of load: put the chicken in Pyrex® glass container dia. 210 mm, height 50 mm and wall thickness of 6 mm. Pour 1/2 glass of water in the container. put the container directly on the turnable. Do not use any wire rack or drip tray. Turn upsidedown the load after half of the cooking time.



DESCRIZIONE	I	DESCRIPTION	GB	DESCRIPTION	F
A	Resistenza grill	A	Heating element	A	Résistance du grill
B	Pannello comandi	B	Control panel	B	Panneau de commande
C	Coperchio uscita microonde	C	Microwave outlet cover	C	Couvercle sortie micro-ondes
D	Perno piatto rotante	D	Turntable spindle	D	Pivot du plateau tournant
E	Lato interno porta	E	Interior side door	E	Face intérieure de la porte
F	Griglia	F	Wire Rack	F	Grille
G	Piatto rotante	G	Turntable	G	Plateau tournant
H	Supporto piatto rotante	H	Turntable support	H	Support du plateau tournant
BESCHREIBUNG	D	BESCHRIJVING	NL	DESCRIPCIÓN	E
A	Heizelement Grill	A	Verwarmingselement grill	A	Resistencia del grill
B	Bedienungsblende	B	Bediendingspaneel	B	Panel de mandos
C	Abdeckblende Austritt Mikrowellen	C	Deksel uitgang microgolven	C	Tapa de salida de las microondas
D	Drehtellerstift	D	Pin voor draaischijf	D	Perno del plato giratorio
E	Türinnenseite	E	Binnenkant ovendeur	E	Lado interior de la puerta
F	Rost	F	Rooster	F	Parrilla
G	Drehteller	G	Draaischijf	G	Plato giratorio
H	Drehtellerauflage	H	Draaischijfhouder	H	Soporte del plato giratorio