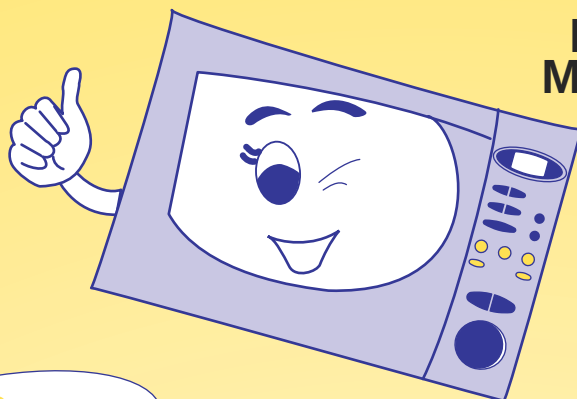


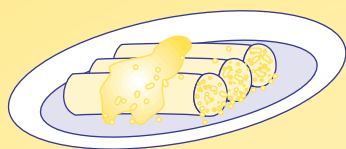
HORNO MICROONDAS

COMBINADO GRILL



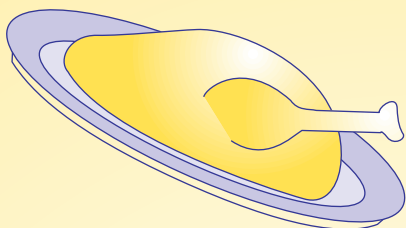
**FORNO A
MICROONDE**
COMBINATO
CON GRILL

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



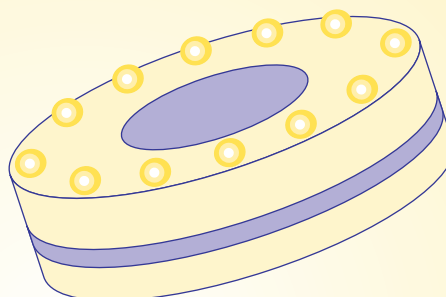
MICROWAVE OVEN
COMBINED WITH GRILL

KOMBI-MIKROWELLENGERÄT
MIT GRILL



MIKROBØLGEOVN
COMBINERET MED GRILL

E	Instrucciones para el uso	4
I	Istruzioni per l'uso	30
F	Mode d'emploi	56
GB	Instructions for use	81
D	Gebrauchsanweisung	107
DK	Brugervejledning	133



I N D I C E	E	C O N T E N T S	GB
DESCRIPCIÓN	3	DESCRIPTION	3
CÓMO OBTENER LOS MEJORES RESULTADOS DE SU HORNO	4	HOW TO GET THE BEST RESULTS FROM YOUR OVEN	82
ADVERTENCIAS	5	SPECIAL INSTRUCTIONS	83
DATOS TÉCNICOS	6	TECHNICAL DATA	83
CONEXIÓN ELÉCTRICA	6	ELECTRICAL CONNECTIONS	84
INSTALACIÓN	7	INSTALLATION	84
POTENCIA PRODUCIDA	7	OUTPUT POWER	85
DESCRIPCIÓN DE LOS MANDOS	8	DESCRIPTION AND USE OF THE CONTROLS	85
ACCESORIOS EN DOTACIÓN	8	ACCESSORIES PROVIDED	86
VAJILLA QUE SE DEBE UTILIZAR	9	GLASSWARE AND SIMILAR ITEMS	86
CONSEJOS PARA UNA CORRECTA UTILIZACIÓN DEL HORNO	10	ELECTRICAL CONNECTION (U.K. ONLY)	87
USO DE LOS MANDOS Y PROGRAMACIÓN	11	ADVICE ON USING YOUR OVEN CORRECTLY	88
COCCIÓN CONTEMPORÁNEA EN DOS NIVELES	12	USE OF THE COMMANDS AND PROGRAMMING	89
FUNCIÓN SÓLO MICROONDAS	14	SIMULTANEOUS COOKING ON 2 LEVELS	90
FUNCIÓN COMBINADA MICROONDAS + GRILL	22	MICROWAVE-ONLY FUNCTION	92
FUNCIÓN SÓLO GRILL	24	COMBINED MICROWAVE + GRILL FUNCTION	100
PROGRAMAR VARIAS OPERACIONES SECUENCIADAS	26	GRILL ONLY FUNCTION	102
UTILIZAR LOS MANDOS "QUICK MENU"	27	PROGRAMMING SEVERAL OPERATIONS ONE AFTER ANOTHER	104
PROGRAMA "QUICK REHEAT"	28	USING THE "QUICK MENU" BUTTONS	105
SEGURIDAD PARA NIÑOS	28	"QUICK REHEAT" PROGRAMME	106
MANUTENCIÓN Y LIMPIEZA	29	CHILD SAFETY DEVICE	106
		CLEANING AND MAINTENANCE	107

I N D I C E	I	I N H A L T	D
DESCRIZIONE	3	BESCHREIBUNG	3
COME OTTENERE I MIGLIORI RISULTATI DAL VOSTRO FORNO	30	WIE SIE MIT IHRER MIKROWELLE DIE BESTEN ERGEBNISSE ERZIELEN	108
AVVERTENZE	31	HINWEISE	109
DATI TECNICI	32	TECHNISCHE DATEN	110
COLLEGAMENTO ELETTRICO	32	ELEKTRISCHER ANSCHLUß	110
INSTALLAZIONE	33	INSTALLATION	111
POTENZA RESA	33	AUSGANGSLEISTUNG	111
DESCRIZIONE ED USO DEI COMANDI	34	BESCHREIBUNG UND GEBRAUCH DER SCHALTER	112
ACCESSORI IN DOTAZIONE	34	MITGELIEFERTES ZUBEHÖR	112
VASELLAME DA USARE	35	GEEIGNETES GESCHIRR	113
CONSIGLI PER L'UTILIZZO DELLE MICROONDE	36	NÜTZLICHE HINWEISE FÜR DEN GEBRAUCH DER MIKROWELLEN	114
USO DEI COMANDI E PROGRAMMAZIONE	37	VERWENDUNG DER SCHALTER UND PROGRAMMIERUNG	115
COTTURA CONTEMPORANEA SU 2 RIPIANI	38	GLEICHZEITIGES GAREN AUF 2 EBENEN	116
FUNZIONE SOLO MICROONDE	40	FUNKTION "NUR MIKROWELLEN"	118
FUNZIONE COMBINATA MICROONDE + GRILL	48	KOMBIFUNKTION MIKROWELLEN + GRILL	126
FUNZIONE SOLO GRILL	50	FUNKTION "NUR GRILL"	128
PROGRAMMARE PIÙ OPERAZIONI IN SEQUENZA	52	MEHRERE VORGÄNGE NACHEINANDER PROGRAMMIEREN	130
UTILIZZARE I TASTI "QUICK MENU"	53	VERWENDUNG DER TASTEN "QUICK REHEAT"	131
PROGRAMMA "QUICK REHEAT"	54	PROGRAMM "QUICK MENU"	132
SICUREZZA PER BAMBINI	54	KINDERSICHERUNG	106
MANUTENZIONE E PULIZIA	55	WARTUNG UND REINIGUNG	133

T A B L E D E S M A T I E R E S	F	I N D E K S	
DESCRIPTION	3	BESKRIVELSE	3
COMMENT UTILISER AU MEUX VOTRE FOUR	56	MED DERES OVN	134
REMARQUES IMPORTANTES	57	ANVISNINGER	135
CARACTERISTIQUES TECHNIQUES	58	TEKNISKE DATA	136
BRANCHEMENT ELECTRIQUE	58	ELEKTRISK FORBINDELSE	136
MISE EN PLACE	59	INSTALLATION	137
PUISSANCE RENDUE	59	YDEEVNE	137
DESCRIPTION DES COMMANDES	60	BESKRIVELSE OG BRUG AF BETJENINGSKNAPPERNE	138
ACCESSOIRES FOURNIS AVEC L'APPAREIL	60	UDSTYR	138
VAISSELLE APPROPRIÉE	61	BRUG AF PORCELÆN	139
CONSEILS POUR UNE UTILISATION CORRECTE DU FOUR	62	RÅD MED HENSYN TIL BRUGEN AF MIKROBØLGERNE	140
UTILISATION DES COMMANDES ET PROGRAMMATION	63	BRUG AF BETJENINGSKNAPPERNE OG PROGRAMMERING	141
CUISON SIMULTANÉE SUR DEUX NIVEAUX	64	BRUG AF TO PLADER PÅ EN GANG	142
FONCTION SEULEMENT MICRO-ONDES	66	KUN BRUG AF MIKROBØLGERNE	144
FONCTION COMBINÉE MICRO-ONDES + GRILL	74	KOMBINERET BRUG AF MIKROBØLGER OG GRILL	151
FONCTION SEULEMENT GRILL	76	KUN BRUG AF GRILL	152
PROGRAMME PLUSIEURS OPERATIONS EN SUCCESSION	78	PROGRAMMERING AF FLERE PÅ HINANDEN FØLGENDE OPERATIONER	153
UTILISATION DES TOUCHES "QUICK MENU"	79	BRUG AF KNAPPERNE "QUICK MENU	154
PROGRAMME "QUICK REHEAT"	80	"QUICK HEAT" PROGRAMMET	155
SECURITE DE ENFANTS	80	BØRNESIKRING	155
ENTRETIEN ET NETTOYAGE	81	VEDUGEHOLDELSE OG RENGØRING	156

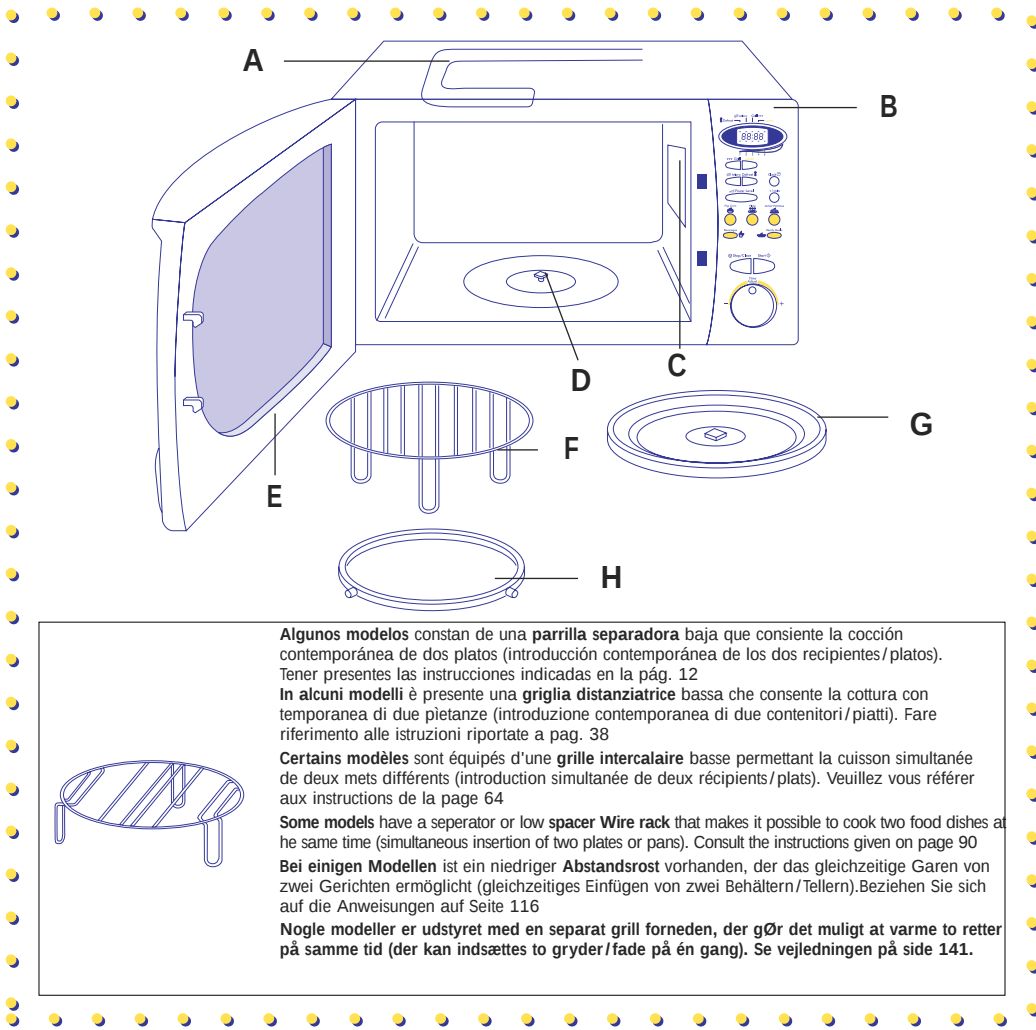
Data and instruction for Performance Tests according to IEC 705 and further Amendment Document 59H/69/CD

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 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.
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.



DESCRIPCIÓN	E	DESCRIZIONE	I	DESCRIPTION	F
A	Resistencia del grill	A	Resistenza grill	A	Résistance du grill
B	Panel de mandos	B	Pannello comandi	B	Panneau de commande
C	Tapa de salida de las microondas	C	Coperchio uscita microonde	C	Couvercle sortie micro-ondes
D	Perno del plato giratorio	D	Perno piatto rotante	D	Pivot du plateau tournant
E	Lado interior de la puerta	E	Lato interno porta	E	Face intérieure de la porte
F	Parrilla	F	Griglia	F	Grille
G	Plato giratorio	G	Piatto rotante	G	Plateau tournant
H	Soporte del plato giratorio	H	Supporto piatto rotante	H	Support du plateau tournant

DESCRIPTION	GB	BESCHREIBUNG	D	BESKRIVELSE	DK
A	Heating element	A	Heizelement Grill	A	Varmeelement
B	Control panel	B	Bedienungsblende	B	Betjeningsbræt
C	Microwave outlet cover	C	Abdeckblende Austritt Mikrowellen	C	Mikroovnens udgangsdæksel
D	Turntable spindle	D	Drehtellerstift	D	Drejeskivens aksel
E	Interior side door	E	Türinnenseite	E	Ovnlågens inderside
F	Wire Rack	F	Rost	F	Grill
G	Turntable	G	Drehteller	G	Drejeskive
H	Turntable support	H	Drehtellerauflage	H	Drejeskivens støttefod