

FORNO A MICROONDE
COMBINATO VENTILATO E GRILL

MICROWAVE OVEN COMBINED FAN AND
GRILL

FOUR A MICRO-ONDES
COMBINE AVEC CHALEUR TOURNANTE ET GRIL

KOMBI-MIKROWELLENGERÄT
MIT GRILL UND UMLUFTB ACKOFEN

MAGNETRON GECOMBINEERD MET HETE
LUCHTOVEN EN GRILL

HORNO MICR OONDAS COMBINADO
VENTILADO Y GRILL

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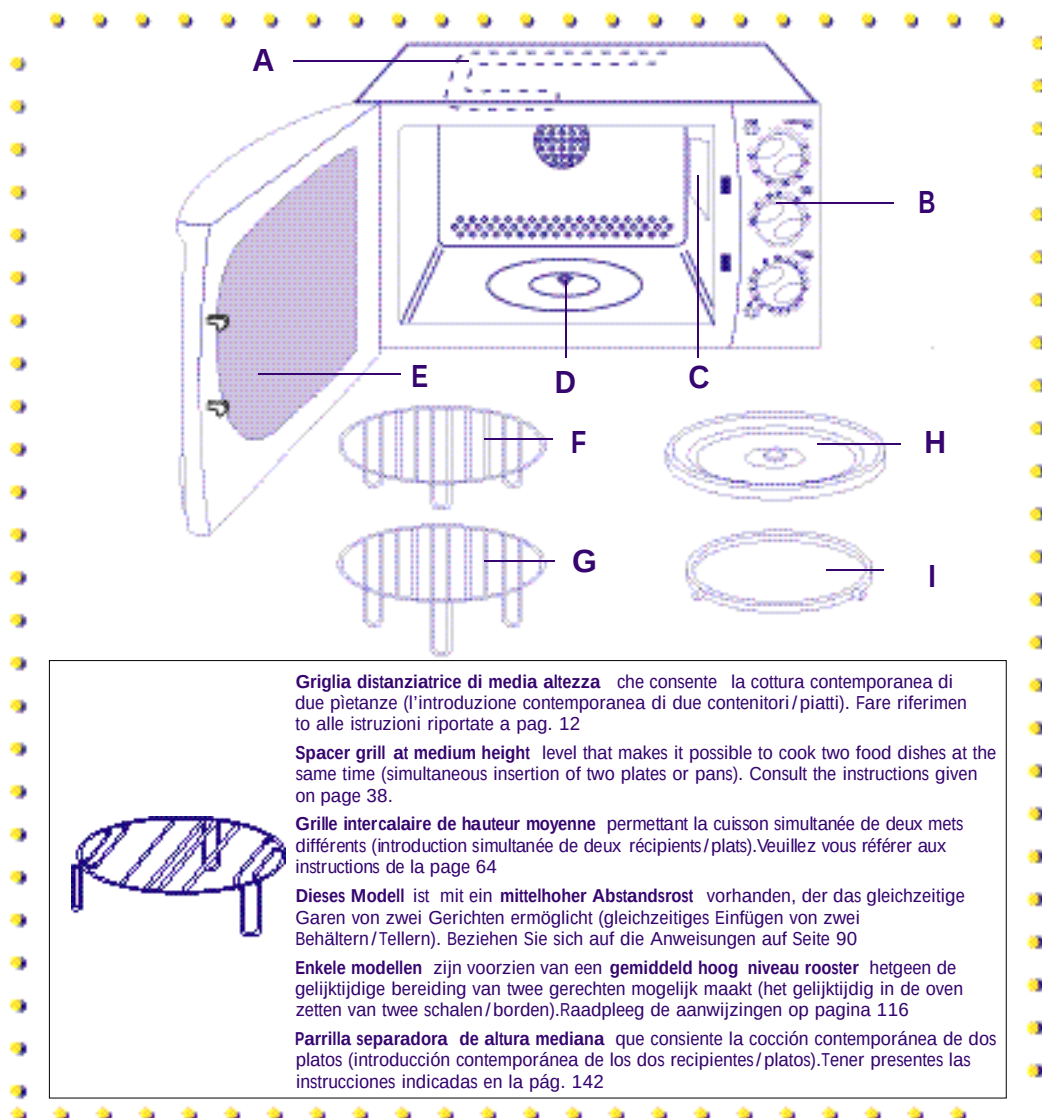
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Data and instruction for Performance Tests according to IEC 705 and further Amendment Document 59H/69/CD

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	Oven temp.	Weight	Standing time	Note
A	Egg custard	16'	only MW		—	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		—	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. Pour the container on the low wire rack placed on the turntable.
C	Meat loaf	20'	only MW		—	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 grounded meat	12'	only MW		—	500 gr	15 min.	Place the frozen load directly on the turntable (H). Turn upsidedown the load after half of the defrosting time.
D (*)	Potato gratin	25'	comby Mw+fan (simult.)		190°C	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. Pour the container on the low wire rack placed on the turntable.
E (*)	Sponge cake	30'	comby Mw+fan (simult.)		170°C	710 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. The oven shall be preheated (in FAN ONLY function) with the lower rack (F) placed on the turntable. Once preheated, placed the container on the lower rack (F).
F (*)	Poultry	40'	comby Mw+fan (simult.)		190°C	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. Put the container on the lower wire rack (F) placed on the turntable.



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	Internal side door	E	Face intérieure de la porte
F	Griglia bassa	F	Lower rack	F	Grille basse
G	Griglia alta	G	Upper rack	G	Grille haute
H	Piatto rotante	H	Turntable	H	Plateau tournant
I	Supporto piatto rotante	I	Turntable support	I	Support du plateau tournant

BESCHREIBUNG	D	BESCHRIJVING	NL	DESCRIPCIÓN	E
A	Heizelement Grill	A	Verwarmingselement grill	A	Resistencia del grill
B	Bedienungsblende	B	Bedieningspaneel	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	Niedriger Rost	F	Laag rooster	F	Parrilla baja
G	Hoher Rost	G	Hoog rooster	G	Parrilla alta
H	Drehteller	H	Draaischijf	H	Plato giratorio
I	Drehtellerauflage	I	Draaischijfhouder	I	Soporte del plato giratorio