

## SAFETY WARNINGS

**Read this entire Instruction for Use carefully before using the appliance.**

**Keep the Instruction for Use.**



**Please note:**

This symbol identifies important advice or information for the user.

- This microwave oven is intended for heating food and beverages only. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire. It must never be used for other purposes, modified or tampered with in any way. This microwave oven is not designed for use in a kitchen unit or flush mounted.
- Before using the oven, make sure the utensils and containers chosen are suitable for microwave oven use (see the section on "Ovenware").
- Do not use abrasive cleaning products or metal scrapers to clean the glass door of the oven as this could damage the surface and cause breakage.
- All microwaves are tested and approved in accordance with current electromagnetic safety and compatibility regulations and standards.

As a precautionary measure, pacemaker manufacturers recommend wearers to keep a minimum distance of 20-30 cm between an operating microwave oven and the pacemaker. If you suspect there may be interference, turn the microwave off immediately and contact the manufacturer of the pacemaker.

- If the oven overheats (prolonged use, use empty, etc.), the safety thermostat could turn the oven off. After cooling down, the oven will operate as normal.
- This is an household appliance only. It is not intended to be used in: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.
- This appliance must not be operated by a timer or a separate remote control system.

- The appliance must be placed and operated with the back next to the wall.
- When the oven is used for the first time, a "new" smell and a small amount of smoke may be produced for the first 10 minutes or so. This is normal and due to the protective substances applied to the grill element.



**Important!**

Failure to observe the warnings may result in life threatening injury or damage to the appliance

- **Important!** If the door or door seals are damaged, do not use the appliance until it has been repaired by a qualified service engineer (trained by the manufacturer or by the dealer's Customer Services).
- **Important!** It is hazardous for anyone other than a qualified service engineer to carry out any service or repair operation involving the removal of a cover which gives protection against exposure to microwave energy.
- **Important!** This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance shall not be made by children, unless they are more than eight years old and under constant supervision. Keep the appliance and power cable away from children under eight years of age.
- Do not operate the oven if objects of any kind become lod-

ged between the front panel of the oven and the door.

Always keep the inside of the door clean, using a damp cloth and non-abrasive cleaning products. Do not allow dirt or remains of food to accumulate between the front panel of the oven and the door.

- Never place the turntable in water after it has been heated for a long time. The resulting thermal shock would break the turntable.
- When cooking in "MICROWAVE ONLY" and "COMBI MICROWAVE" modes, you must never preheat the oven when empty. Never operate it when empty as sparks could be produced.
- Failure to clean the oven could lead to deterioration of the surface. This may shorten the working life of the appliance and create risk situations.
- Metallic containers for food and beverages are not allowed during microwave cooking except for the steamer or pizza plate provided with the product.
- Never use the steam accessory to cook eggs in their shells.



### **Danger of burns!**

Failure to observe the warnings could result in scalds or burns.

- **Important!** When operating in combi mode, the oven becomes extremely hot. Do not allow children to use it without adult supervision.
- When operating in combi mode, the oven becomes extremely hot. Do not allow children to use it without adult supervision.
- Use utensils suitable for microwave ovens only. In order to avoid overheating and the consequent risk of fire, it is advisable to check the oven when cooking food in disposable containers made of plastic, cardboard or other inflammable materials, and when heating small quantities of food.
- **Important!** Liquids and other foods must not be heated in sealed containers as they may explode. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.
- **Important!** The appliance becomes hot when in operation. Never rest anything

on top of the oven while in use. Never touch the grill elements inside the oven.

- When heating liquids (water, coffee, milk, etc.), a delayed action may cause the contents to boil over unexpectedly with a risk of scalds. To avoid this, you should place a plastic spoon or a glass rod in the container before starting to heat liquids. Always take extreme care when handling the container.
- Do not heat spirits with a high alcohol content, or large quantities of oil. Both types of liquid are flammable!
- The contents of feeding bottles and baby food jars should be stirred or shaken and the temperature checked before consumption, in order to avoid burns. You should stir or mix the food to guarantee an even temperature. When using commercial bottle sterilisers, ALWAYS make sure the container is filled with the quantity of water specified by the manufacturer before starting heating.
- **Important!** The door and other oven surfaces may become very hot when the oven is in use.
- During cooking, very hot steam is produced. When opening the oven and steam accessory door, take care to avoid burns caused by puffs of steam.



### **Danger!**

Failure to observe the warnings may result in life threatening injury by electric shock.

- Do not operate the oven if the power cable or plug is damaged as there is a risk of electric shock.
- If the power cable is damaged, it must be replaced by the manufacturer, the manufacturer's Customer Services or a similarly qualified person in order to eliminate all risk.

## TECHNICAL DATA

External dimensions (LxHxD): 510x300x440mm

Internal dimensions (LxHxD): 335x360x210mm 25L

Diameter turntable: 31.5cm

weight: 15Kg

For further information, see the rating plate on the appliance.

## Power output

The power output of your oven in WATTS is given on the rating plate of your appliance under the heading MICRO OUTPUT.

When you consult tables, always refer to the output of your oven!

It is also useful when consulting microwave recipe books.



On some models, the microwave output power in WATTS is also given in this symbol, reproduced on the control panel.



This appliance complies with EC directive 2004/108/EC on electromagnetic compatibility and European regulation no. 1935/2004 of 27/10/2004 on food contact materials.

The product is classified as a Group 2, Class B, ISM appliance.

Group 2 includes all ISM (Industrial, Scientific or Medical) appliances in which radio frequencies are generated intentionally and/or used in the form of electromagnetic radiation to treat materials, together with electroerosion equipment.

Class B includes equipment for domestic use or on premises directly connected to low voltage electricity supply for supplying buildings for residential use.

## DISPOSAL

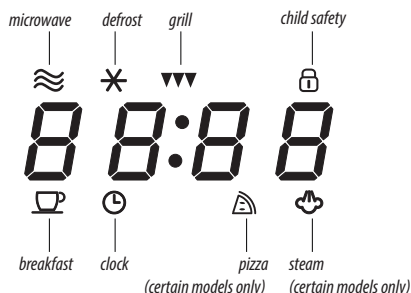


In compliance with European directive 2002/96/EC, the appliance must not be disposed of with household waste, but taken to an authorised waste separation and recycling centre

## DESCRIPTION OF OVEN AND CONTROL PANEL

- A Grill element
- B Oven light
- C Microwave outlet cover
- D Grill/pizza plate (certain models only)
- E Inside of door
- F High wire rack
- G Turntable
- H Turntable support
- I Turntable spindle
- L Steam accessory (certain models only)

## 1. Time and functions display:



- 2. FUNCTION button: selects the function
- 3. button: selects cooking with the grill/pizza plate or steam accessory
- 4. button: dedicated programmable function button
- 5. START button: starts cooking and quick heating
- 6. POWER LEVEL button: selects microwave power level
  - P20 = 180W
  - P25 = 225W
  - P30 = 270W
  - P50 = 450W
  - P70 = 630W
  - P80 = 720W
  - P100 = 900W
- 7. STOP button: stops cooking and clears settings
- 8. TIME ADJUST dial: sets the time of day and cooking time

## INSTALLATION AND ELECTRICAL CONNECTION

- Unpack the oven and remove the protective packaging containing the turntable (G), turntable support (H/I) and all accessories. Check that the support (H/I) is correctly inserted in the centre of the turntable.
- Clean the inside of the oven with a soft, damp cloth.
- Check that the oven has not been damaged during transport. Check in particular that the door opens and closes properly.
- Place the oven on a flat, stable surface at a height of at least 85 cm and out of reach of children as the door may become very hot during cooking.
- When positioning the oven on the worktop, take care to maintain a gap of approx. 5 cm between the oven and the walls to its rear and sides and a gap of at least 30 cm above the oven.
- Do not block the air intake vents.  
In particular, never place anything on top of the oven and make sure the air and steam outlet vents (on the top, bottom and rear of the appliance) are always free.

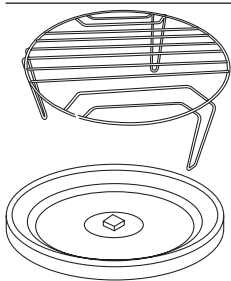
- Place the turntable support (H/I) in the centre of the circular housing and rest the turntable (G) on top. The support (H/I) must be inserted in the housing in the centre of the turntable.



**Please note:** never place the oven on or near heat sources (for example, on top of a refrigerator).

- Connect the appliance to sockets with a minimum current rating of 16A only. Make sure the household main switch has a minimum rating of 16A to avoid it tripping unexpectedly during operation of the oven.
- Position the oven in such a way that the power plug and socket are easily accessible.
- Before you switch on the oven, check that the mains voltage corresponds to that specified on the oven rating plate and that the power socket is properly earthed. The manufacturer declines all responsibility for failure to observe this safety precaution.
- The majority of modern electronic appliances (TV, radio, stereo systems etc.) are shielded from radio frequency (RF) signals. However, certain electronic appliances cannot be shielded from radio frequency signals coming from a microwave oven. You should therefore keep these appliances at least 1-2 metres away from a microwave in operation.

## STANDARD ACCESSORIES

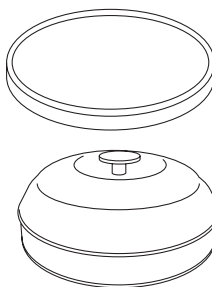


### High wire rack (F)

Use in the Grill function to quick cook meat.

### Turntable (G)

Use the turntable in all functions.



### Grill/pizza plate (D)

(certain models only)

Use the plate in the Pizza function.

### Steam accessory (L)

(certain models only)

Use in the Steam function.

## OVENWARE

In the Microwave Only and Combi with Microwave functions, any glass (preferably Pyrex), ceramic, china or terracotta ovenware may be used provided it has no metal decorations or parts (e.g. gold decorations, metal handles, feet etc.). Heat resistant plastic plates can also be used, but only for "Microwave Only" cooking. If you are in doubt as to the suitability of a particular container, carry out this simple test - place the empty container in the oven for 60 seconds at maximum power ("Microwave Only" function). If the container remains cold or heats up only slightly, it is suitable for microwave cooking. If it becomes very hot (or sparks are produced), the container is not suitable. When heating up for brief periods, paper napkins, cardboard trays or disposable plastic plates can be used as a base. The size and shape of containers must allow them to rotate easily inside the oven. Metal, wood, cane and crystal glass containers are not suitable for microwave cooking. Remember that the microwaves heat the food not the ovenware. Food can therefore be cooked directly on the serving plate, thus avoiding using and cleaning saucepans. Always use oven mitts as the very hot food may transmit heat to the plate. If the oven is set to Grill, all types of ovenware can be used. The following table provides useful guidelines for choosing ovenware:

Function	Glass	Pyrex	Pyroceram	Terracotta	Aluminium foil	Plastic	Paper or cardboard	Metal containers
Microwave Defrost Steam (certain models only)	YES	YES	YES	YES	NO	YES	YES	NO
Microwave + Grill Pizza Breakfast	NO	YES	YES	YES	NO	NO	NO	NO
Grill	NO	YES	YES	YES	YES	NO	NO	YES

## RULES AND TIPS FOR USING THE OVEN

Microwaves are a form of electromagnetic radiation. They occur in nature in the form of light waves (e.g. sunlight). In the oven, these waves penetrate food from all directions to heat water, fat and sugar molecules.

Heat is quickly generated in the food itself, while the container warms up as a result of heat spreading from the food only.

In microwave cooking, food does not stick to the dish. You can therefore use very little fat and in some cases no fat at all.

As microwave cooking is low fat, microwave prepared food is considered to be very healthy.

Microwave cooking also involves lower temperatures than traditional cooking. It therefore dehydrates foods less, destroys less of their nutritional value and retains more original flavour.

### Fundamental rules for correct microwave cooking

- Cooking time depends directly on the size and evenness of the food. A casserole will cook faster than a roast because it consists of smaller regular-sized pieces. When you refer to the cooking tables later in this manual, remember that you must increase or reduce cooking time to match the volume of food you are cooking.

Always respect standing time, in other words, the length of time you must leave food to "rest" after cooking. Standing time ensures that food is served at an even temperature throughout.

The temperature of meat, for example, can rise between 5°C and 8°C during standing time.

Food can be left to stand inside or outside the oven.

- Always mix or stir food several times during cooking. This not only ensures even temperature distribution but also reduces cooking time.
- Turn food over during cooking. This is especially important for meat, whether in large pieces (roasts, whole chickens, etc.) or small pieces (chicken breasts, casseroles, etc.).
- Pierce foods with skins, shells or peel (e.g. apples, potatoes, tomatoes, frankfurters, fish, etc.) with a fork at several points to allow steam to escape from inside. This prevents these foods from exploding inside the oven.
- If you are cooking a number of portions of the same type of food (e.g. boiled potatoes), arrange the portions in a ring around the outside of an ovenproof dish to ensure they cook evenly.
- The lower the temperature at which food is placed in the oven, the longer the cooking time required.  
Food placed in the oven at room temperature will cook sooner than food coming directly from the refrigerator.
- Always place dishes and containers in the middle of the turntable.
- It is perfectly normal for condensation to form inside the

oven and near the air outlet vents.

To reduce this, cover the food with clear film, greaseproof paper, glass covers or simply an upturned plate.

Foods with a high water content (e.g. greens and vegetables) cook better when covered.


Covering food also helps keep the inside of the oven clean. Use clear film suitable for microwave cooking.

- Do not microwave cook eggs in their shells. Pressure will build up inside and can cause the egg to explode, even after cooking has finished.  
Do not heat precooked eggs unless scrambled.
- Always open air-tight or sealed containers before placing them in the oven, otherwise pressure will build up inside and may cause them to swell and explode even after cooking has finished.

### SETTING THE CLOCK

The first time the appliance is connected to the mains electricity supply or after it has been without power for some time, the "delo" welcome message is displayed for 2-3 seconds, followed by four dashes (---:--).

To set the time, proceed as follows:

- Press the FUNCTION button (2) until the  icon lights up on the display.  
The hours flash on the display.
- Set the hour (example 13) by turning the TIME ADJUST dial (8) (fig. 4).
- Press the START button (5).
- The minutes flash on the display (fig. 6).
- Set the minutes (fig. 7) by turning the TIME ADJUST dial (8) (fig. 3).
- Press the START button (5) (fig. 5). The set time is displayed (fig. 8).  
If you want to change the time later, repeat the setting procedure described above.

### PROGRAMMING COOKING

- Press the FUNCTION button (2) and choose the required function. The corresponding icons light up on the display. The following functions are available:

 Microwave

 Defrost

 Grill

 Microwave + Grill

- Set the cooking time by turning the TIME ADJUST dial (8). Always consult the cooking tables to establish the correct

cooking time.



**Please note:** you can also change the time set during cooking by just pressing the STOP button (7) (fig. 9) once or opening the oven door to briefly pause cooking.

- In Microwave Only, Combi Microwave + Grill functions, select the microwave power level by pressing the POWER LEVEL button (6) (fig. 10) repeatedly until the required power expressed as a percentage flashes in the centre of the display (fig. 11).

Always consult the cooking tables to establish the correct power.



**Please note:** you do not need to select the power level in the automatic defrost function.



**Please note:** you can also change the microwave power level during cooking by just pressing the POWER LEVEL button (6) (fig. 10). Pressing the button once displays the current power level, pressing it again changes the power.

- Press the START button (5) to begin cooking (fig. 5). A countdown of time to the end of cooking appears on the display.



**Please note:** if for any reason cooking is not started within 2 minutes, the settings are automatically cancelled.

- The end of cooking is indicated by 3 beeps and "End" (fig. 12) is displayed. Open the door and remove the food. The time of day is displayed when the STOP button (7) (fig. 9) is pressed or 3 minutes after cooking has ended.



**Please note:** Please note: you can open the door to check on cooking at any time.

Microwave emission and operation of the oven cease and will start again when the door is closed and the START button is pressed (5) (fig. 5).



**Please note:** If you need to stop cooking for any reason without opening the door, just press the STOP button (7) (fig. 9).



**Please note:** to finish cooking, proceed as follows: If the oven door is open, press the STOP button once (7) (fig. 9). If the oven door is closed and cooking is in progress, press the STOP button (7) twice.

The time of day is displayed again (fig. 9).

## QUICK HEAT

This function is perfect for heating small quantities of food and drink.

Press the START button (5) (fig. 5) twice.


The oven will operate at maximum power for 2 minutes.

This function is also useful to complete unfinished cooking.

## CHILD SAFETY

The oven is fitted with a safety device to prevent children from turning it on unintentionally.

To enable the safety device:

- Press and hold the STOP button (7) (fig. 9) for 3 seconds.
- The appliance emits a short beep and the icon lights  up on the display. The oven cannot be turned on.
- To disable the safety device, press and hold the STOP button (7) (fig. 9) for 3 seconds.

## ENERGY SAVING FUNCTION

Each year, technological progress requires the production of ever more electricity.

The result is ever greater environmental impact due to the increase in pollutants (CO<sub>2</sub>, sulphur, etc.) and exploitation of non-renewable natural resources (carbon, gas, oil).

By reducing the waste of electricity (e.g. by reducing the consumption of the appliance in standby), energy saving is a considerable source of "virtual" renewable energy, immediate and accessible to all.

To reduce the energy consumption of the oven when not in operation:

- Press and hold the POWER LEVEL button (6) (fig. 10) for 2-3 seconds. The appliance emits a beep.
- If no button is pressed, the display will go off automatically after 10 minutes (the clock settings will be maintained). A scrolling "--" is displayed.
- If the door is left open for more than 10 minutes, the oven light (B) goes off automatically.
- To turn the display back on, press any button.
- To disable energy saving and to display the time again, press and hold the POWER LEVEL button (6) (fig. 10) for 2-3 seconds; the appliance emits a beep.

## DEFROST

- Frozen foods in plastic bags, film, or oven ready containers can be placed directly in the oven. Check first that there are no metal objects like staples or ties.
- Certain types of food such as green vegetables and fish do not require defrosting completely before cooking.
- Foods in meat and other sauces defrost quicker and more evenly if they are stirred, turned and/or separated occasionally.
- Meat, fish and fruit all lose liquids during defrosting. Always place these foods in a bowl to defrost them.
- You are recommended to divide meat and place individual pieces in separate bags when freezing.

This will save you valuable time during preparation.

- Always respect standing times between defrosting and cooking. Standing time is the time for which you must leave food to “rest” before cooking. Standing time ensures that food has an even temperature throughout when cooking starts.

## HEATING

Your microwave oven is at its most useful and efficient when heating up food.

Compared to traditional methods, microwaves save both time and electricity.

- You are recommended to heat food (particularly if frozen) to a temperature of at least 70°C (it must be piping hot!). You will not be able to eat the food at once as it will be too hot, but complete sterilisation will be guaranteed.
- To heat precooked or frozen food, always observe the following rules:
  - remove the food from metal containers;
  - cover with clear film (for microwave use) or greaseproof paper. This will retain all the natural flavour and keep the oven clean. You can also cover with an upturned plate;
  - if possible, mix or turn frequently to make the heating process quicker and more even.
  - use extreme caution when following times indicated on packaging. Remember that in certain conditions, these times may have to be increased;
- Frozen food must be defrosted before heating starts. The lower the initial temperature of the food, the longer it will take to heat.

## COOKING HORS D'OEUVRES AND FIRST COURSES

Soups in general can be made with less water because very little water is lost through evaporation in microwave ovens.

Add salt at the end of cooking or during standing time because salt has a dehydrating effect. Note that the time required to cook rice (or pasta) in a microwave oven is more or less the same as required to cook it traditionally on the stove. The advantage of preparing a risotto in a microwave lies in the fact that it does not require continual stirring (two to three times is enough).

## COOKING MEAT

Cooking time depends directly on the size and homogeneity of the food. Kebabs cook quicker than a joint because the pieces are smaller and of the same size. To keep roasts, chicken and kebabs tender, add 1/2 cup of water when you start cooking.


## COOKING SIDE DISHES AND VEGETABLES

Compared to traditional cooking methods, vegetables retain

more of their natural colour and nutritional goodness when cooked in a microwave oven. Before cooking, wash and clean the vegetables. Cut larger vegetables into evenly sized pieces.

Add 5 spoons of water for every 500 g of vegetables (fibrous vegetables need more water). Vegetables cooked using the Microwave Only function must always be covered with clear film.

Mix at least once halfway through cooking and add a little salt at the end only.

 **Please note:** The cooking times in the table are purely indicative and depend on weight, the temperature of the food before cooking and the size and texture of the vegetables.

## COOK FISH

Fish cooks fast and with excellent results.

It can be flavoured with a little butter or oil (or not at all).

Cover with clear film. Cut skin before cooking. Arrange fillets evenly. Do not cook fish breaded with egg.


## COOKING CAKES, PASTRIES AND FRUIT



Always cook cakes with fan function, putting them on the wire rack in low position.


If cooked with the peel, fruit should be pierced and kept covered. It is important to observe the standing time (3 - 5 minutes).

## COOKING USING THE STEAM FUNCTION (NOT ALL MODELS)

This function can be used to steam cook all types of food such as vegetables, fish etc.

 **Important!** always place the steam accessory (L) on the glass turntable (G). Make sure the accessory is centred precisely on the turntable to avoid it touching the inside walls of the oven during cooking. Failure to observe these simple rules could damage the accessory or produce sparks.

- Pour 500 cc of water into the plastic container then rest it on the metal steam accessory base (fig. 13).
- Place the food in the steam accessory and rest it on the metal base (fig. 14). Close the accessory with the metal lid, making sure it is correctly positioned.
- Press the  button (3) twice (fig. 15). The  icon lights up on the display
- Set the cooking time by turning the TIME ADJUST dial (8) (fig. 3).  
Always consult the cooking tables to establish the correct cooking time.

 **Please note:** you can also change the time set during cooking by just pressing the STOP button (7) (fig. 9) once or opening the oven door to briefly pause cooking.



- Press the START button (5) to begin cooking (fig. 5).
- The end of cooking is indicated by 3 beeps and “End” is displayed (fig. 12). Open the door and remove the food. The time of day is displayed when the STOP button (7) (fig. 9) is pressed or 3 minutes after cooking has ended.



**Danger of burns!** during cooking, very hot steam is produced inside the accessory. When lifting the lid, take care to avoid burns caused by puffs of steam. Hold the accessory by the plastic base only and lift the lid by the top handle, avoiding contact with metal parts of the accessory (fig. 18).

### Cooking with steam

The steam accessory cooks food using the moist heat of boiling water, but without direct contact between the food and the water which would lead to a loss of nutrient salts.

The steam accessory has a metal lid which blocks passage of the microwaves. The microwaves heat the water in the plastic part only, the water generates steam and this cooks the food.



**Important!** never use the accessory with less than 500 cc of water in the container (empty) to avoid damage or electrical discharges within the steam accessory.

If the water evaporates completely before the end of cooking, add a further 500 cc of water to the container.



**Important!** do not use the accessory if visibly damaged, broken or warped. Never cook without using the metal base and lid.

The times indicated in the table are an average and must be adjusted to take account of these simple fundamental rules.

- cooking times depend on the size of the food.  
Vegetables cut in pieces will cook faster than whole vegetables.
- food at room temperature will cook before food taken directly from the refrigerator.
- the results of the cooking will always depend on the quality and freshness of the ingredients.

### Table of cooking times

Food	Quantity	Cooking time
Carrots	400 gr	20 minutes
Courgettes	400 gr	12 minutes
Cauliflower	450 gr	23 minutes
Potatoes	500 gr	20 minutes
Slice of salmon	350 gr	13 minutes
Chicken breasts	300 gr	13 minutes

The metal base has a rubber gasket around the edge (fig. 19). The gasket can be easily removed to clean the accessory. After cleaning, it must obligatorily be replaced in the original position.



**Important!** never use the accessory without the rubber gasket correctly inserted around the edge of the metal base (its absence could damage the accessory or result in the production of sparks during use).



### COOKING USING THE PIZZA FUNCTION (NOT ALL MODELS)

This can be used to cook/heat all commercial frozen products in the “snack” category such as bread, savoury snacks, mini-pizzas, quiches, flavoured hamburgers, duchesse potatoes, pastries, croissants, etc.

For best results, remember these simple general rules/tips:

- The special grill/pizza plate (D) must be preheated each time you use it. The oven does this automatically when the programme is set and the START button (5) is pressed (fig. 5).
- Before using the oven, ALWAYS consult the table (on next page) to check the category of the food you are cooking.

Proceed as follows:

- Press the  button (3) once (fig. 15).  
The  icon lights up on the display
- Set the cooking time by turning the TIME ADJUST dial (8) (fig. 3). Always consult the cooking tables to establish the correct cooking time.
- Place the grill/pizza plate (D) (oiled if you wish) in the oven directly on the turntable (G). Close the door and press the START button (5) (fig. 5). The oven will automatically heat the plate for 3 minutes.

The countdown till the end of preheating is displayed.



**Please note:** the turntable preheating time cannot be changed.

- At the end of preheating, the appliance emits 2 beeps. Remove the grill/pizza plate (D) from the oven using oven mitts (take care, it is very hot!) (fig. 20) and place the food to be cooked/heated on the plate.
- Put the grill/pizza plate (D) back in the oven and press the START button (5) (fig. 5) again (if the button is not pressed within 1 minute, cooking will resume automatically). The set time appears on the display.



**Please note:** you can also change the time set during cooking by just pressing the STOP button (7) (fig. 9) once or opening the oven door to briefly pause cooking.

- The end of cooking is indicated by 3 beeps and “End” is displayed (fig. 12). Open the door and remove the food.



The time of day is displayed when the STOP button (7) (fig. 9) is pressed or 3 minutes after cooking has ended.



**Danger of burns!** while cooking/heating the food, the oven functions in Combi with Grill mode. Take great care when taking the food out of the oven as both the grill/pizza plate (M) and the element (A) at the top of the oven become very hot.

Below are some tips for getting the best from this function and obtaining optimum results:

Food	Notes
Frozen pizza	• Place the pizza on the plate and cook for 16-18 minutes.
Frozen cordon bleu	• Place the cordon bleu on the plate and cook for 7-9 minutes. Do not turn during cooking.
Frozen fish fingers	• Place the fish fingers on the plate and cook for 6-8 minutes. Do not turn during cooking.




## "BREAKFAST" FUNCTION

The breakfast function can be used to quickly and easily heat the classic breakfast components - a cup of coffee/milk/tea and fresh (not frozen) croissants/brioches or slices of bread to be toasted. During the first phase, the contents of the cup are heated.

Thanks to the high temperature reached, your drink stays warm for a long time.

In the second phase, the food is heated by the traditional grill elements. This makes the surface of the brioches crispy and toasts the bread.

Proceed as follows:

- Press the  button (4) (fig. 19).  
The  icon lights up and "1" is displayed (fig. 20).  
You can heat the quantities needed for a single breakfast (e.g. one cup of milk and one croissant).  
If you want larger quantities, press the  button (4) (fig. 19) again to choose the second programme ("2" is displayed) (fig. 21).
- Rest the cup containing the drink in the oven on the turntable (G) (fig. 22).  
Press the START button (5) (fig. 5) to begin cooking.  
A countdown of the time left to the end of cooking is displayed.
- At the end of the first phase, the oven stops automatically and emits two short beeps. The cooking time for the second phase flashes. Open the door and remove the cup.


Now place the croissants or slices of bread directly on the turntable (G). We recommend using the wire rack (F) (fig. 23).

- Start the "Breakfast" function by pressing the START button (5) (fig. 5) again. If you do not restart the oven within 1 minute by pressing the START button, cooking will resume automatically.
- At the end of the second phase, the oven stops definitively and "End" is displayed (fig. 12).
- Open the door and remove the food.  
The time of day is displayed when the STOP button (7) (fig. 9) is pressed or 3 minutes after cooking has ended.




**Danger of burns!** while cooking/heating during the second phase, the oven operates in Grill and/or Fan mode. Take great care when taking the food out of the oven as both the element at the top and the inside walls become very hot.

## Programming with the "Breakfast" button

You can also use the  button (4) to programme any other type of two-phase cooking you want.


The two cooking processes will be performed in sequence and the oven will pause for 1 minute between the two phases to give you time to check cooking progress. The new programme will take the place of the default Breakfast function.

Proceed as follows:

- Press and hold the  button (4) (fig. 19) for at least 3 seconds. The appliance emits a short beep and "Fct1" flashes on the display (fig. 24).
- Set the first function with the FUNCTION button (2) (fig. 1) and confirm with the START button (5) (fig. 5).
- When the first function has been confirmed, "Fct2" flashes on the display.



**Please note:** if you do not wish to programme a second phase, press the START button directly (5) (fig. 5).

- Set the second function with the FUNCTION button (2) (fig. 1) and confirm with the START button (5) (fig. 5). The oven emits a short beep and local time is displayed again. The "Breakfast" button is now associated with your new cooking process and you can run it quickly by pressing the  button (4) (fig. 19).



**Please note:** in the event of power failure, or if the oven is unplugged from the mains, when the electricity comes back on, the oven will automatically reset the original default "Breakfast" function.

## CLEANING AND MAINTENANCE



**Danger!** before cleaning or maintenance, always unplug the appliance from the mains and wait until cold.



**Important!** do not use abrasives, steel wool or sharp metal utensils.

When cleaning the outside of the oven, do not allow water or liquid detergent to penetrate the air and steam outlet vents on the top of the appliance.

You should not use alcohol, abrasive detergents, or ammonia based detergents to clean the surface of the door.

Do not use steam cleaners to clean the inside of the oven.

To keep your appliance in the best possible condition, clean the door and inside and outside of the oven with a damp cloth and neutral soap or washing up liquid.

Always keep the microwave outlet cover (C) free from grease or splashes of fat.

To ensure perfect closure, always keep the inside of the door clean. Do not allow dirt or remains of food to accumulate be-

tween the front panel of the oven and the door.

Clean the air intake vents at the back of the oven regularly to keep them free of dust and dirt.

From time to time, remove the turntable (G) and support (H/I) for cleaning. Also clean the bottom of the oven.

Wash the turntable and support with water and neutral soap (they can be washed in a dishwasher).

The turntable motor is sealed.

When cleaning the bottom of the oven, you should in any case take care to avoid water entering under the support (H/I).



**Please note:** Never plunge the hot turntable into cold water. The sudden change in temperature could cause it to crack.

## TROUBLESHOOTING

In the case of malfunction or defective operation, contact the manufacturer's authorised Customer Services.

Before contacting us, however, it is worth carrying out the following simple controls.

Problem	Cause/solution
The appliance does not work	<ul style="list-style-type: none"><li>• Reset the electronic control by unplugging the appliance from the mains for at least 1-2 minutes.</li><li>• The energy saving function may have been enabled (display off). Press any button.</li><li>• The door is not correctly closed</li><li>• The plug is not correctly inserted in the socket</li><li>• No current from socket (check the household fuse).</li><li>• The child safety device has been enabled (🔒 symbol displayed).</li></ul>
Condensation on the surface the oven rests on, inside the oven or around the door	<ul style="list-style-type: none"><li>• When cooking food containing water, it is completely normal for steam generated inside the oven to be given off and condense inside the oven, on the surface the oven rests on or around the door.</li></ul>
Sparks inside the oven	<ul style="list-style-type: none"><li>• Never turn the oven on without food when using Microwave or Combi functions.</li><li>• When using the above functions, do not use metal containers or bags or packs with metal staples.</li></ul>
The food does not heat or cook properly	<ul style="list-style-type: none"><li>• Select the correct function or increase cooking time</li><li>• The food was not completely defrosted before cooking.</li></ul>
The food burns	<ul style="list-style-type: none"><li>• Select the correct function or reduce cooking time.</li></ul>
The food does not cook evenly	<ul style="list-style-type: none"><li>• Stir the food during cooking. Remember that food cooks better if cooked in evenly sized pieces.</li><li>• The turntable is still blocked.</li></ul>



**Please note:** Please note: if the oven light (B) burns out, you can continue to use the appliance without problem. To replace the light, contact the manufacturer's authorised Customer Services.