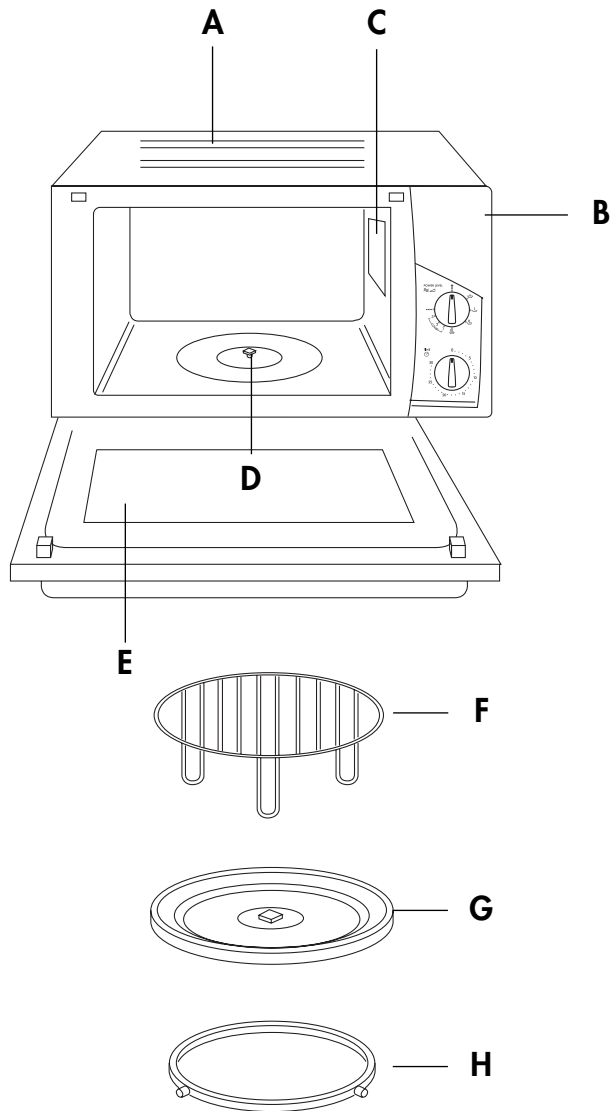


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






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DESCRIPTION

- A Grill element
- B Control panel
- C Microwave outlet cover
- D Turntable spindle
- E Inside of door
- F Wire rack
- G Turntable
- H Turntable support

HOW TO OBTAIN THE BEST RESULTS FROM YOUR OVEN

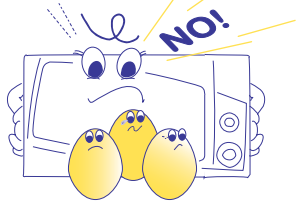



What do I want to do?	What function should I choose?		Instructions page	Quantity/time table page		
<ul style="list-style-type: none">Defrost	Microwave only		34	35		
<ul style="list-style-type: none">Keep food warm	Microwave only		34			
<ul style="list-style-type: none">Soften chocolate/icingMelt butter and soften cheese	Microwave only		33	37	 MICROWAVE	
<ul style="list-style-type: none">Cook desserts, cakes and pastries			33	37		
			40	40		
<ul style="list-style-type: none">Cook stews, chicken breast	Microwave only		33	35		
			33	35		
<ul style="list-style-type: none">Cook fruit, vegetables, rice, soup, fishReheat pre-cooked or frozen foods	Microwave only		38	39		
			33	37		
<ul style="list-style-type: none">Cook all types of roast meat, poultry, kebabs and potatoes rapidlyBrown dishes (eg. lasagne, au gratin vegetables, macaroni cheese)	Combi microwave + grill		COMBI 1 COMBI 2 COMBI 3	41	42	 MICROWAVE + GRILL
<ul style="list-style-type: none">Traditionally grill hamburgers, chops, frankfurters, sausages, toast etc.	Grill only		43	44	 GRILL	

IMPORTANT SAFEGUARDS

Read these instructions carefully and keep for future reference. NB:

This oven has been designed to defrost, heat and cook food in the home.

It must never be used for other purposes, modified or tampered with in any way.

- 1) **WARNING:** 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 Service).
- 2) **WARNING:** 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.
- 3) **WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to 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.
- 4) **WARNING:** The appliance is not intended for use by young children or infirm persons. Young children should be supervised to ensure that they do not play with the appliance.
Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
- 5) **WARNING:** when operating in combi mode, the oven becomes extremely hot. Do not allow children to use it without adult supervision.
- 6) Do not tamper with the safety devices in an attempt to operate the oven with the door open.
- 7) Do not operate the oven if objects of any kind become lodged between the front panel of the oven and the door.
Always keep the inside of the door (E) clean, using a damp cloth and non-abrasive detergents.
Do not allow dirt or remains of food to accumulate between the front panel of the oven and the door.
- 8) Do not operate the oven if the power cable or plug are damaged, as this may be the cause of electric shock.
If the power cable is damaged, it must be replaced by the manufacturer, an authorised technical service centre or a qualified electrician in order to avoid all risk.
- 9) **If smoke comes out of the oven, switch off and unplug immediately. Keep the door closed to stifle any flames.**
- 10) Use utensils suitable for use in microwave ovens only.
To avoid overheating and the consequent risk of fire, you should check the oven when cooking food in disposable containers made of plastic, cardboard or other inflammable materials and when heating small quantities of food.
- 11) Never place the turntable in water after it has been heated for a long time.
The resulting thermal shock would break the turntable.
- 12) When cooking in "MICROWAVE ONLY" and "COMBI MICROWAVE" functions, you must NEVER

preheat the oven (without containing food). NEVER operate it when empty as sparks could be produced.

- 13) Before using the oven, make sure the utensils and containers chosen are suitable for microwave oven use (see the section "Ovenware") .

- 14) The appliance becomes hot when in operation.

Never touch the grill elements inside the oven.

- 15) 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 heat-resistant plastic spoon or glass rod in the container before starting to heat liquids.

Always take extreme care when handling the container.

- 16) Do not heat spirits with a high alcohol content, or large quantities of oil. Both types of liquid are flammable!

- 17) 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.

It is also advisable to stir or shake the food to ensure even heat distribution.

When using commercial bottle sterilisers, ALWAYS make sure that the container is filled with the quantity of water specified by the manufacturer before starting heating.

- 18) Failure to clean the oven properly could result in damage to the surfaces.

This could reduce the working life of the oven and make it hazardous to use.

NB: 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.



TECHNICAL SPECIFICATION

External dimensions (LxHxD): 510x320x400

Internal dimensions (LxHxD): 330x212x330

Weight: 15,5 kg.

Turntable diameter: 31,5 cm

Oven bulb: 20 W

Microwave power: 900W (IEC705)

For further data, consult the rating plate on the back of the appliance.

This appliance conforms to EC directives 89/336 and 92/31 on Electromagnetic Compatibility and EC directive no. 1935/2004 of 27/10/2004 on materials intended for contact with food.



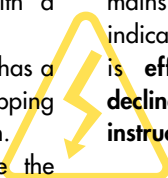
ELECTRICAL CONNECTIONS

Connect the appliance to a socket with a minimum current rating of 16A only.

Make sure the main switch in your home has a minimum rating of 16A to avoid it tripping unexpectedly during operation of the oven.

Before using the appliance, make sure the

mains supply voltage corresponds to the voltage indicated on the rating plate and that the socket is **efficiently earthed**. The manufacturer declines all liability for failure to follow this instruction.



INSTALLATION

- 1) Unpack the oven and remove the protective packaging containing the turntable (G) and its support (H).

Check that the turntable spindle (D) is fitted correctly into the recess in the centre of the turntable.

- 2) Clean the inside of the oven with a soft, damp cloth.
- 3) Make sure the oven has not been damaged during transport and above all that the door opens and closes perfectly.
- 4) Place the appliance on a stable surface at least 85 cm from the ground and out of the reach of children as the glass door may become extremely hot during cooking.

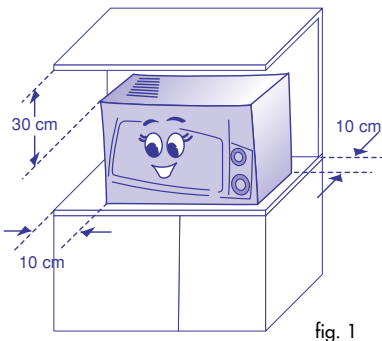


fig. 1

- 5) When positioning the oven on the worktop, always leave a gap of about 10 cm between the oven and the walls at the back and sides and at least 30 cm above the oven (fig. 1).

- 6) 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 (figs. 2 and 3).

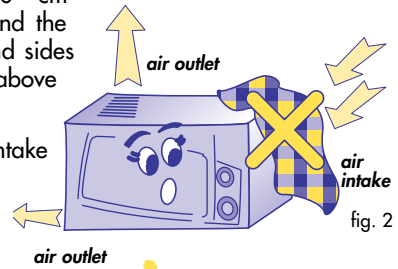


fig. 2

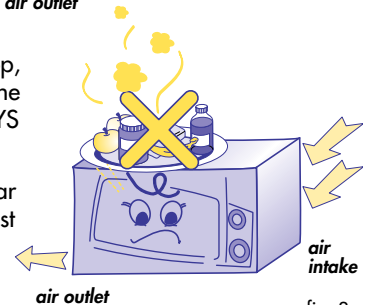
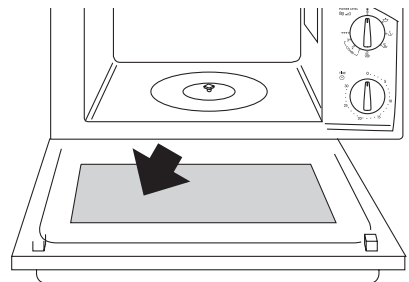
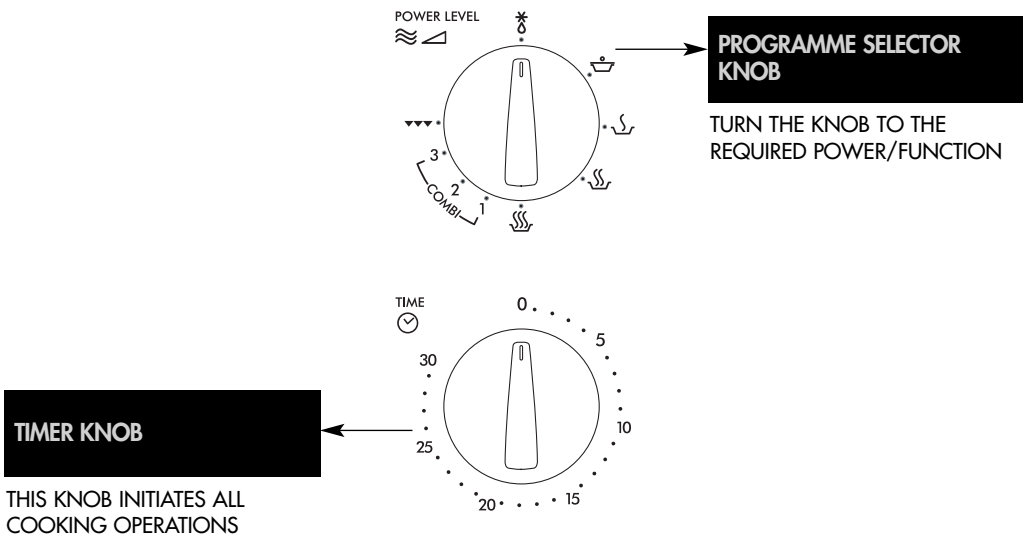


fig. 3

- 7) Place the turntable support (H) in the centre of the circular housing and rest the turntable (G) on top. The spindle (D) must be inserted into the housing in the centre of the turntable.
- 8) Position the oven in such a way that the power plug and socket are easily accessible.
- 9) DO NOT remove the transparent film on the inner surface of the door!

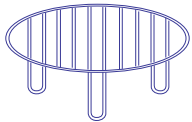


DESCRIPTION AND USE OF THE CONTROLS



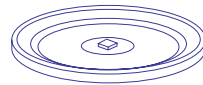
STANDARD ACCESSORIES

WIRE RACK



Grill only function
for all types of grilled food.

TURNTABLE



Use the turntable **at all times** for **all functions**.

OVENWARE

In 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 paint decorations, metal handles, feet etc.).

Heat resistant plastic containers 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 30 seconds at maximum power (microwave only mode).

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 food for brief periods, paper napkins, cardboard trays or disposable plastic plates can be used as a base.

The shape and size must allow correct rotation.

When using large rectangular containers which are not able to turn inside the cavity, block rotation of the turntable (G) by extracting the spindle (D) from its housing.

Remember that in these conditions, for best results, the food must be stirred or the container turned around a number of times during cooking.

Metal, wood, cane and crystal glass containers are not suitable for microwave cooking.

Remember that microwaves heat the food not the ovenware. Food can therefore be cooked directly on the serving plate, thus avoiding using and cleaning saucepans.

Remember that heat may be transferred from the food to the plate. You may therefore have to use an oven glove to take it out of the oven.

All standard ovenware may be used in the "grill only" function (see table).

	Glass	Pyrex	Pyroceram	Terracotta	Tinfoil	Plastic	Paper or cardboard*	Metal containers
Microwave only	YES	YES	YES	YES	NO	YES	YES	NO
Combi microwave + grill	NO	YES	YES	YES	NO	NO	NO	NO
Grill only	NO	YES	YES	YES	YES	NO	NO	YES

* If the heating time is too long, it may catch fire.



TIPS FOR USING MICROWAVES

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.

This generates heat very quickly in the food itself only. The container warms up only as a result of heat spreading from the food.

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 it is low in fat, microwave cooking is considered to be 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.

Basic rules for microwave cooking

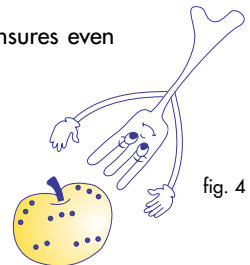
- 1) When you refer to the cooking tables later in this manual, remember that you must increase or reduce cooking time to match the volume of food you are cooking.

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.

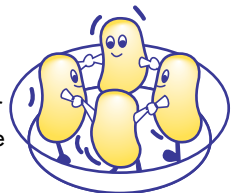
The temperature of meat, for example, can rise between 5°C and 8°C (approx. 9°F to 15°F) during standing time.

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

- 2) Always **mix or stir** food several times during cooking. This not only ensures even temperature distribution but also reduces cooking time.
- 3) Food should also be turned over during cooking.
- 4) **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 (see fig. 4).**



- 5) 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 (see fig. 5).
- 6) 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.
- 7) Always place dishes and containers in the middle of the turntable.
- 8) It is perfectly normal for **condensation to form** inside the oven and near the air outlet vents.



To reduce condensation, cover food with clear film, wax paper, a Pyrex lid or just a 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 made specifically for microwave ovens.

MICROWAVE ONLY FUNCTION

This function can be used to:

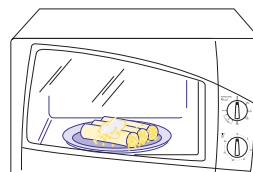
- Keep food warmpage 34
- Defrostpage 34
- Heat uppage 36
- Cook stew, white meat, fruit, vegetables, rice, soup, fishpage 38
- Cook cakes, desserts and fruitpage 40

START THE OVEN UP IN MICROWAVE ONLY MODE

1

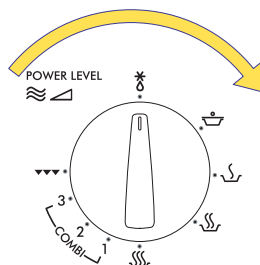
Place the food in a container suitable for microwave cooking and position in the middle of the turntable.

NB: The oven should not be preheated.



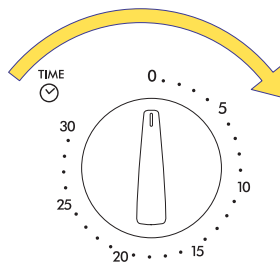
2

Select the required power level by turning the programme selector knob.



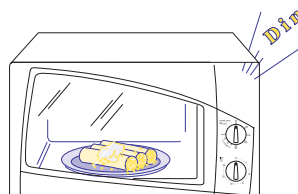
3

Set the required cooking time by turning the timer knob clockwise.



4

At the end of the set time, a beep indicates the end of cooking.




Operation can be interrupted at any time by turning the timer knob to the "0" position. The cooking time can also be varied while the oven is in operation by turning the timer knob forwards or backwards.

During cooking, you can check progress by opening the door and inspecting the food. This interrupts operation which recommences when the door is closed.

USING THE MICROWAVE ONLY FUNCTION TO KEEP FOOD WARM

This mode is recommended for all types of food.

It enables cooked or heated food to be kept warm without becoming dry or sticking to the cooking container.

Set the programme selector knob to the  position and cover the food with a plate or clear film to keep it warm until served.

If you prefer, you can keep the food warm directly on the serving plate (covered).

USING THE MICROWAVE ONLY FUNCTION TO 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 foods, like vegetables and fish, do not need to be fully defrosted before cooking.
- Foods in meat and other sauces defrost quicker and more evenly if they are stirred, turned and/or separated occasionally.
- During defrosting, meat, fish and fruit lose liquid. Always place these foods in a bowl to defrost.
- You are recommended to divide meat and place individual pieces in separate bags when freezing. This will save you valuable time during preparation.
- Always use caution when following the times given on frozen food packs as they are not always correct. You are recommended to use slightly shorter defrosting times than those given. Defrosting time depends on the degree of freezing.

Defrosting times

Type	Quantity	Programme selector knob	Timer knob (minutes)	Notes	Standing time (minutes)
MEAT					
• Roasts (pork, beef, veal, etc.)	1 kg	*	35 - 40		20
• Steaks, chops, slices	200 gr	"	9 - 11		5
• Casserole, goulash	500 gr	"	20 - 22		10
• Mince	500 gr	"	18 - 20	(*)	15
• Mince	250 gr	"	8 - 10		10
• Hamburgers	200 gr	"	10 - 12		10
• Sausages	300 gr	"	12 - 14		10
POULTRY					
• Duck, turkey	1,5 kg	"	45 - 50		20
• Whole chicken	1,5 kg	"	45 - 50	At the end of standing time, wash under hot water to remove any residual ice.	20
• Chicken pieces	500 gr	"	20 - 22		10
• Chicken breasts	300 gr	"	19 - 21		10
VEGETABLES				Frozen vegetables do not require defrosting before cooking	
FISH					
• Fillets	300 gr	"	12 - 14		7
• Slices	400 gr	"	13 - 15		7
• Whole	500 gr	"	19 - 21		7
• Shrimps/prawns	400 gr	"	13 - 15		7
DAIRY PRODUCTS					
• Butter	250 gr	"	8 - 10	Remove any aluminium foil and pieces of metal.	10
• Cheese	250 gr	"	9 - 11	Do not fully defrost cheese. Respect standing time.	15
• Cream	200 ml	"	11 - 13	Remove cream from the container and place on a plate.	5
FRUIT					
• Strawberries, plums, cherries, blackcurrants, apricots	500 gr	"	18 - 20	Mix 2 - 3 times.	10
• Raspberries	300 gr	"	11 - 13	Mix 2 - 3 times.	10
• Blackberries	250 gr	"	9 - 11	Mix 2 - 3 times.	6

DEFROSTING BREAD

To obtain warm fragrant bread, set maximum microwave power level (30 seconds for every 100 g of bread approximately). When the bread is just soft to the touch, set the **GRILL** only function for 3-4 minutes. Place the bread directly on the turntable.

(*) These indications are suitable for performing the minced meat defrosting test according to standard no. 60705, paragraph 13.3 (see page 2).

Turn the food being cooked over halfway through the set cooking time.

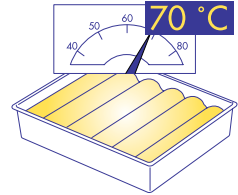
Rest the food to be defrosted directly on the turntable.

Further information, including on other performance tests according to standard no. 60705, is given in the table on page 2.


USING THE MICROWAVE ONLY FUNCTION TO WARM FOOD

When used to heat up food, your microwave oven shows off its usefulness and efficiency to the full. With respect to traditional methods, a microwave saves you time and, therefore, also 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.
- Always follow these rules for reheating cooked or frozen foods:
 - remove the food from metal containers;
 - Cover the food with clear film (use microwave resistant film) or greaseproof paper. This keeps the flavour in and the oven clean. You can even use an overturned plate to cover food.
 - 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 the time required for heating.
- Food and beverages may be heated for short periods in paper or plastic containers. However, if the cooking time is too long, these containers may distort.



Heating times

Type	Quantity	Programme selector knob	Timer knob	Notes
SOFTENING				
<ul style="list-style-type: none"> Chocolate/icing Butter 	100 gr 50 - 70 gr		5 - 6 0'.7" - 0'.12"	Put on a plate. Mix the icing once
FOOD AT REFRIGERATOR TEMPERATURE (5/8°C) TO 20/30°C				
<ul style="list-style-type: none"> Yoghurt Baby's bottle 	125 gr 240 gr	" "	0'.12" - 0'.17" 0'.35" - 0'.40"	<p>Remove the metal foil</p> <p>Heat the bottle without teat and mix immediately after heating to ensure an even temperature. Check the temperature of the contents before consuming.</p> <p>If the milk is at room temperature, shorten the time indicated slightly. If you use powdered milk, mix well as residual powder could catch fire. Use pre-sterilised milk.</p>
PRECOOKED FOOD AT REFRIGERATOR TEMPERATURE (INITIAL TEMP. 5/8°C) TO ABOUT 70°C C				
<ul style="list-style-type: none"> Convenience packs of lasagne or filled pasta Convenience packs of meat with rice and/or vegetables Convenience packs of fish and/or vegetables Plate of meat and/or vegetables Plate of pasta, cannelloni or lasagne Plate of fish and/or rice 	400 gr 400 gr 300 gr 400 gr 400 gr 300 gr	" " " " " "	6 - 8 6 - 8 5 - 7 7 - 8 7 - 8 6 - 8	<p>Packs of all types of commercially-available precooked food to be heated to a temperature of 70°C. Remove the food from any metal container and place it directly on the serving dish. Always cover for best results.</p> <p>Portions of all types of precooked food to be heated to a temperature of 70°C. The food should be placed directly on the serving plate. Always cover with an upturned plate or clear film.</p>
FROZEN FOOD TO BE HEATED/COOKED (INITIAL TEMP. -18°/-20°C) TO ABOUT 70°C C				
<ul style="list-style-type: none"> Convenience packs of lasagne or filled pasta Convenience packs of meat with rice and/or vegetables Convenience packs of pre-cooked fish and/or vegetables Convenience packs of uncooked fish and/or vegetables Plate of meat and/or vegetables Plate of pasta, cannelloni or lasagne Plate of fish and/or rice 	400 gr 400 gr 300 gr 300 gr 400 gr 400 gr 300 gr	" " " " " " "	8 - 10 7 - 8 5 - 7 10 - 12 8 - 10 9 - 11 6 - 8	<p>For convenience packs of all types of frozen pre-cooked foods to be reheated to 70°C. Reheat/cook in the package. If the package is metal, remove the food and place it directly on the serving dish. Increase cooking time by a few minutes.</p> <p>Remove uncooked food from its packaging and place it in a microwave resistant dish.</p> <p>Portions of all types of frozen precooked food to be heated to a temperature of 70°C. Place the frozen food directly on the serving plate and cover with an upturned plate or Pyrex dish. Make sure the centre is hot. If possible mix the food.</p>
BEVERAGES AT REFRIGERATOR TEMPERATURE (5/8°C) TO ABOUT 70°C				
<ul style="list-style-type: none"> 1 cup of water 1 cup of milk 1 cup of coffee 1 bowl of broth 	180 cc 150 cc 100 cc 300 cc	" " " "	1'.30" - 2 1 - 1'.30" 1 - 1'.30" 3 - 4	<p>All drinks must be stirred at the end of heating to distribute the temperature evenly.</p> <p>When cooking broth, you should cover it with an upturned plate.</p>
BEVERAGES AT ROOM TEMPERATURE (20°/30°C) TO ABOUT 70°C				
<ul style="list-style-type: none"> 1 cup of water 1 cup of milk 1 cup of coffee 1 bowl of broth 	180 cc 150 cc 100 cc 300 cc	" " " "	1 - 1'.30" 0'.30" - 1 0'.30" - 1 2 - 3	<p>All drinks must be stirred at the end of heating to distribute the temperature evenly.</p> <p>When cooking broth, you should cover it with an upturned plate.</p>

USING THE MICROWAVE ONLY FUNCTION TO COOK

SOUPS AND RICE

- Soups and minestrone 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).
Place all the ingredients in a microwave resistant dish and cover with film. For 300g of rice, you need 750g of broth and maximum microwave power level for 12 - 15 minutes.
The rice does not stick to the bottom of the container and, given that you can use a soup-tureen or other container suitable for bringing to the table, you do not necessarily have to transfer to a serving plate.

MEAT

When cooking meat with the microwave only function, you should cover it with microwave resistant clear film. This helps spread the heat evenly and avoids the food becoming dry and stringy. This function can be used to cook stews, goulash, chicken breast, etc.
To cook roasts, kebabs, etc use the combi function.




FISH

Fish cooks fast and with excellent results. Flavour to taste with a little butter or oil (not necessary). Cover with clear film. Cut skin before cooking. Arrange fillets evenly.
Cooking fish with egg and breadcrumbs is **not recommended**.

VEGETABLES

Vegetables conserve more of their natural colour and nutritional goodness when cooked in a microwave oven compared to traditional cooking methods.
Wash and peel vegetables before cooking.
Large vegetables should be cut into even pieces.
For every 500 g of vegetables, add about five dessertspoons of water (fibrous vegetables require more water). **Always** cover vegetables with clear film.
Stir at least once halfway through the cooking time. Add salt only at the end of cooking.

Cooking time

Type	Quantity	Programme selector knob	Timer knob (minutes)	Notes	Standing time (minutes)
FISH					
• Fillets	300 gr		4 - 6	Cover with film	2
• Slices	300 gr	"	5 - 7	Cover with film	2
• Whole	500 gr	"	8 - 10	Cover with film	2
• Whole	250 gr	"	4 - 6	Cover with film	2
• Slices	400 gr	"	5 - 7	Cover with film	2
• Shrimps/prawns	500 gr	"	5 - 7	Cover with film	2
VEGETABLES					
• Asparagus	500 gr		9 - 11	Cut into 2 cm pieces	4
• Artichokes	300 gr	"	10 - 12	Use of artichoke bottoms is preferable.	4
• Green beans	500 gr	"	11 - 13	Cut into pieces.	4
• Broccoli	500 gr	"	7 - 9	Divide into individual florets	4
• Brussels sprouts	500 gr	"	7 - 9	Leave whole.	4
• White/green cabbage	500 gr	"	7 - 9	Cut into strips.	4
• Red cabbage	500 gr	"	7 - 9	Cut into strips.	4
• Carrots	500 gr	"	9 - 11	Cut into equal sized pieces.	4
• Cauliflower	500 gr	"	11 - 13	Divide into florets.	4
• Celery	500 gr	"	7 - 9	Divide into pieces.	4
• Aubergines	500 gr	"	6 - 8	Dice.	4
• Leeks	500 gr	"	6 - 8	Cut into strips.	4
• Champignon mushrooms	500 gr	"	6 - 8	Leave whole. No water required.	4
• Onions	250 gr	"	5 - 7	Whole of a similar size. No water required	4
• Spinach	300 gr	"	6 - 8	Wash and drain first. Cover.	4
• Peas	500 gr	"	10 - 12		4
• Fennel	500 gr	"	12 - 14	Cut into quarters	4
• Peppers	500 gr	"	9 - 11	Cut into pieces	4
• Potatoes	500 gr	"	8 - 10	Cut into equal sized pieces	4
• Courgettes	500 gr	"	7 - 9	Leave whole	4
MEAT					
• Goulash	1,5 kg	"	40 - 44	Cook uncovered and mix 2-3 times.	10
• Chicken breasts	500 gr		10 - 12	Add salt at end of cooking.	3
• Meat loaf	900 gr	"	18 - 20	(*)	5

NB: The cooking times given here are purely indicative. Increase or reduce them to suit the weight and starting temperature of foods, and, in the case of vegetables, their consistency and fibre content.

(*) These indications are suitable for performing the minced meat cooking test according to standard no. 60705, paragraph 12.3.3. Cover the container with clear film for microwave use.

Further information, including on other performance tests according to standard no. 60705, is given in the table on page 2.




CAKES, DESSERTS AND FRUIT

At low power, cakes rise much more than with traditional cooking.

As they do not form a crust, the surface should preferably be garnished with cream or icing (chocolate for example). Keep covered after cooking as they tend to become dry faster than those cooked in a traditional oven.

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

Cooking times for cakes, desserts and fruit

Type/quantity	Programme selector knob	Timer knob (minutes)	Standing time (minutes)	Comments and tips
Walnut cake (700 gr)		15 - 18	5	Can be accompanied by any type of cream.
Viennese cake (850 gr)	"	17 - 22	5	Fill with jam.
Pineapple cake (800 gr)	"	15 - 20	5	The pineapple slices can be spread on the bottom of the cake tin or cut into pieces and worked into the dough.
Apple cake (1000 gr)	"	17 - 22	5	The apples are used as surface decoration.
Coffee cake (750 gr)	"	15 - 18	5	Excellent filled with a cream.
Zabaglione		2 - 4	3	Mix with a whisk every 30 mins.
Cooked pears (300 gr)		4 - 6	3	Cut the pears into quarters.
Cooked apples (300 gr)	"	5 - 7	3	Cut the apples into slices.
Egg custard (750 gr)	"	11 - 14	5	These indications are suitable for performing the cooking tests according to standard no. 60705, paragraph 12.3.1.
Sponge cake (475 gr)	"	4 - 6	5	These indications are suitable for performing the cooking tests according to standard no. 60705, paragraph 12.3.2. Further information, including on other performance tests according to standard no. 60705, is given in the table on page 2.

COMBI MICROWAVE + GRILL FUNCTION

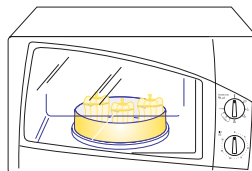
This function can be used to:

- Cook all types of roast meat, poultry, kebabs and potatoes rapidlypage 42
- Brown dishes (eg. lasagne, au gratin vegetables, macaroni cheese)page 42

START UP THE OVEN IN THE MICROWAVE + GRILL FUNCTION

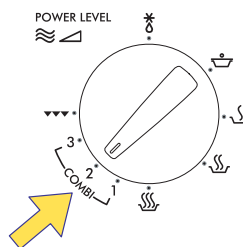
1

Place the food in a container suitable for microwave cooking and position on the turntable.



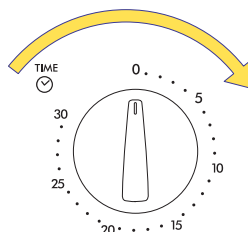
2

Turn the programme selector knob to one of the three positions available (COMBI 1-2-3)



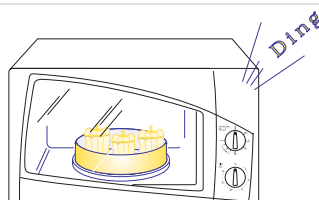
3

Set the required cooking time by turning the timer knob clockwise.



4


At the end of the set time, a beep indicates the end of cooking.



USING THE COMBI MICROWAVE + GRILL FUNCTION TO COOK

This function is ideal for all dishes requiring browning.

You should, however, bear the following in mind:

- Never add condiments in general (add just half a glass of water to keep meat moist).
- Turn roasts and large pieces of meat over halfway through cooking.
- If during cooking the top surface becomes sufficiently brown before the end of the time set, turn the programme selector knob to the  position to complete cooking of the inside of the food with microwave only. To control cooking of the food, open the oven door.
Opening the door interrupts operation of the microwave and grill.
To resume cooking, just close the door.
- In combi cooking with grill, the oven should not be preheated or used without food.

Cooking time

Type	Quantity	Programme selector knob	Timer knob (minutes)	Notes	Standing time (mins)
• Lasagne	1100 gr	COMBI 3	25 - 30	Times with raw pasta. If the pasta is precooked, cook using the combi function until it has reached the required degree of browning.	5
• Gnocchi (potato dumplings)	600 gr	COMBI 1	20 - 25	Avoid piling up excessively.	5
• Macaroni cheese	1500 gr	COMBI 1	20 - 25	Boil the pasta separately beforehand.	5
• Cauliflower in béchamel sauce	1000 gr	COMBI 1	25 - 30	Times with 500 g of raw cauliflower. If the cauliflower is precooked, cook using the combi function until it has reached the required degree of browning.	5
• Gratin tomatoes	800 gr	COMBI 1	25 - 30	Ideally of equal size.	5
• Stuffed peppers	1400 gr	COMBI 3	25 - 30	Preferably the short broad kind.	5
• Aubergines alla parmigiana	1300 gr	COMBI 3	20 - 25	Aubergines can be fried or grilled beforehand.	5
• Roast potatoes	750 gr	COMBI 2	40 - 45	Mix 2-3 times	5
• Au gratin potatoes	1100 gr	COMBI 3	30 - 35	(*)	5
• Roasts (pork, beef)	1000 gr	COMBI 2	65 - 75	Leave a little fat to avoid excessive drying. Turn after 35 to 40 minutes	10
• Meat loaf (these instructions do not refer to test 12.3.3. of standard no. 60705 for which you should see the table on page 2).	800 gr	COMBI 3	30 - 35	Mix 500 g of minced beef with egg, ham, breadcrumbs, etc. Turn over halfway through the cooking time.	10
• Whole chicken	1200 gr	COMBI 2	65 - 75	(**)	10
• Kebabs	600 gr	COMBI 2	35 - 40	Turn over halfway through the cooking time.	10
• Lamb	1000 gr	COMBI 2	55 - 65	Turn over halfway through the cooking time.	"
• Turkey in pieces	1000 gr	COMBI 2	65 - 75	Turn over halfway through the cooking time.	"
• Duck	1500 gr	COMBI 2	75 - 85	Turn over halfway through the cooking time.	"

(*) These indications are suitable for performing the cooking tests according to standard no. 60705, paragraph 12.3.4. Further information, including on other performance tests according to standard no. 60705, is given in the table on page 2.

(**) These indications are suitable for performing the cooking tests according to standard no. 60705, paragraph 12.3.6. Further information, including on other performance tests according to standard no. 60705, is given in the table on page 2. 2.

GRILL ONLY FUNCTION

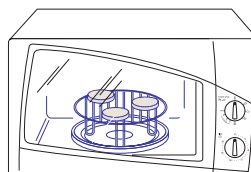
This function can be used for:

- All types of traditional grilling, for example, hamburgers, chops, frankfurters, toast, etc. page 43

START UP THE OVEN IN THE GRILL ONLY FUNCTION

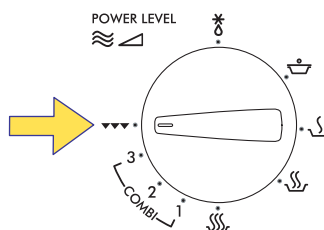
1

Place the food to be grilled on the high wire rack.



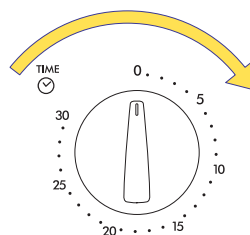
2

Turn the programme selector knob to the ▼▼▼ position.



3

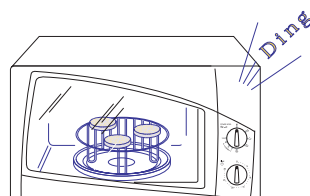
Set the required cooking time by turning the timer knob clockwise.



4

At the end of the time set, a beep indicates the end of cooking.

NB: Turn the food over halfway through the cooking time.



USING THE GRILL OVEN ONLY FUNCTION TO GRILL

This function can be used to prepare all types of tasty grilled food.

Turn all dishes over halfway through cooking time as the grill element radiates heat from the top part of the oven only.

When you open the door to check cooking, always use oven gloves.

Always close the door again when you have finished checking cooking.

Cooking times

Type	Quantity	Programme selector knob	Timer knob (minutes)	Notes
• Veal or pork chops	2	▼▼▼	22 - 27	Turn over after 16 min.
• Sausages	3	"	28 - 32	Always prick. If thick, they are best cut in half. Turn over after 15 min.
• Hamburgers	3	"	28 - 32	Turn over after 15 min.
• Courgettes	6 strips	"	12 - 15	1 cm thick strips. Turn over after 16 min.
• Toast	4 slices	"	7 - 8	Trim the edges well. Turn over after 4-5 min.

CLEANING AND MAINTENANCE

Before cleaning or maintenance, always unplug the appliance from the mains socket and wait for the oven to cool down.

Cleaning

To keep your appliance in optimum conditions, clean the door and the inside and outside of the oven regularly with a damp cloth and neutral soap or liquid detergent. Always keep the microwave outlet cover (C) free from grease or splashes of fat.

Do not use abrasives, steel wool or sharp metal utensils to clean 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.

Use of alcohol, steel wool, abrasive detergents or ammonia-based detergents to clean internal surfaces and in particular the door is not recommended in order to avoid scratches and lines.

Always keep the inside of the door clean to ensure that it closes properly. Make sure that dirt and food residues do not build up between the door and the front panel of the oven.

Never steam clean the inside of the oven.

Clean the air intakes on the back of the oven regularly to ensure they are not obstructed with dust and dirt.

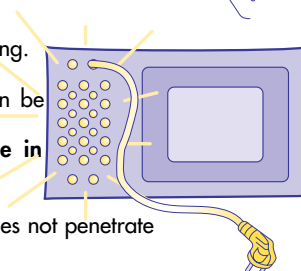
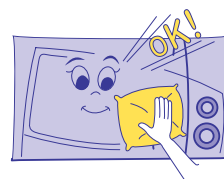
From time to time, remove the turntable (G) and support (H) for cleaning. Also clean the bottom of the oven.

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

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

The turntable motor is sealed.

However, when cleaning the bottom of the oven, make sure the water does not penetrate under the turntable spindle (D).



Troubleshooting...

If your appliance malfunctions, contact our technical support service. However, it is worth carrying out the following simple controls first.

p r o b l e m	c a u s e / r e m e d y
<ul style="list-style-type: none">The appliance does not work	<ul style="list-style-type: none">The door is not closed properly.The plug is not correctly inserted.No current to socket (check the household fuse).The knobs are not set correctly
<ul style="list-style-type: none">Condensation on the cooking surface and inside the oven	<ul style="list-style-type: none">When foods containing water are cooked, it is quite normal for the steam generated to condense into water inside the oven and on the work surface beneath.
<ul style="list-style-type: none">Sparks inside the oven	<ul style="list-style-type: none">Never turn the oven on without food when using microwave or combi functions.When using microwave functions, do not use metal containers or bags or packs with metal staples.
<ul style="list-style-type: none">The food does not heat up sufficiently	<ul style="list-style-type: none">Select the correct cooking mode or increase cooking time.The food was not completely defrosted before cooking.
<ul style="list-style-type: none">The food burns	<ul style="list-style-type: none">Select the correct cooking mode or reduce cooking time.
<ul style="list-style-type: none">The food does not cook evenly	<ul style="list-style-type: none">Stir food during cooking. Bear in mind that food cooks better when cut into even-sized pieces.Turntable rotation has not been switched on.

If the oven light malfunctions, you can continue using the appliance without problems.

To replace the bulb, contact an authorised service centre.