

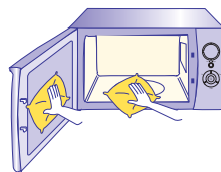
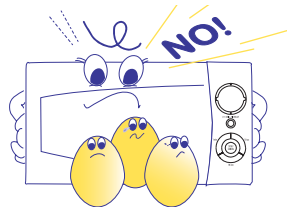
| What do I want to do? | What function should I choose? | Use Instr. page | Amt. & time chart page | |
|---|-----------------------------------|-----------------|------------------------|----|
| • Defrost | Microwave only | P1 | 31 | |
| • Keep food warm | Microwave only | DEF | 31 33 | |
| • Soften chocolate & icing | Microwave only | P3 | | 34 |
| • Melt butter and soften cheese | | P5 | 31 | 37 |
| • Heat pastry goods | | | | |
| • Cook stew, chicken breasts, fish | Microwave only | | 31 35 | 36 |
| • Cook fruit, vegetables, rice, soup | | P7 | | 36 |
| • Heat up all types of ready cooked or frozen food | | P10 | 31 | 34 |
| • Quickly make all kinds of roasts, poultry, skewered meats, potatoes | microwave + grill function | | | |
| • Au gratin dishes (e.g., lasagne, vegetables au gratin, macaroni) | combi - 1 | G1 | 38 | 39 |
| | combi - 2 | G2 | | |
| • Grill hamburgers, chops, frankfurters, sausages, toast, etc. in a "traditional" way | Grill only | G1 G2 | 40 | 41 |



I M P O R T A N T S A F E G U A R D S

Read carefully these instructions and keep for future reference. 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, the oven must not be operated until it has been repaired by a competent person (trained by the manufacturer or by its Customer Service).
- 2) **WARNING:** It is hazardous for anyone other than a competent person to carry out any service or repair operation which involves 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) **IMPORTANT:** when operating in combi mode, the oven becomes extremely hot. Do not allow children to use it without adult supervision.
- 6) Do not attempt to operate the oven with the door open by tampering with the safety devices.
- 7) Do not operate the oven if objects for any kind get stuck 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 on the door.
- 8) If the supply cable has been damaged, it must be replaced by the manufacturer or the technical service centre or by a qualified person so as to avoid all risks.
- 9) If smoke is observed, switch off or unplug the appliance and **KEEP THE DOOR CLOSED** in order to stifle any flames.
- 10) Only use utensils that are suitable for use in microwave ovens. In order to avoid overheating and the consequent risk of fire, it is advisable to supervise 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 high thermal shock resulting would break the turntable.
- 12) When cooking "Only MICROWAVE" and "COMBINED WITH MICROWAVE", you absolutely must not pre-heat the oven (without foodstuffs in it) and you must not operate it when it is empty, because you might cause sparking.
- 13) Before using this oven, check to be certain that the utensil and containers chosen are suitable for microwave oven use (see the section on "Glassware and Similar Items").
- 14) During the use the appliance becomes hot. Do not touch the heating elements inside the oven.
- 15) When heating liquids (water, coffee, milk, etc.) it is possible that the contents may suddenly start to boil and spill violently as a result of delayed boiling, causing scalding. To avoid this happen-



ing, you should place a heat-resistant plastic spoon or a glass rod in the container before starting to heat liquids. Anyway, care shall be taken when handling the container.

16) Do not heat spirit with a high alcohol content, nor large quantities of oil, as these could catch fire!



17) The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature shall be checked before consumption in order to avoid burns. It is also advisable to stir or shake the food in order to ensure that it has an even temperature. When using commercially available bottle sterilisers, before turning the oven on, ALWAYS make sure the container is filled with the quantity of water indicated by the manufacturer.



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.

N.B. When the oven is used for the first time it is possible that, for a period of approx. 10 minutes, it may produce a "new" smell and a small amount of smoke. This is only a result of protective substances applied to the heating element. Ventilate the room during this operation.

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste.

It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



TECHNICAL DATA

Outer measurements (LxDxH) 455x290x370

Inner measurements (LxDxH) 280x205x270

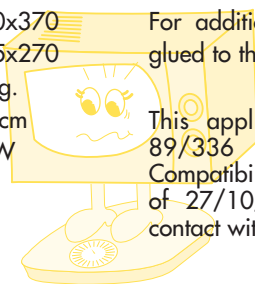
Approximate weight 14 kg.

Turntable diameter 24,5 cm

Oven light 25 W

For additional data, consult the serial plate glued to the back of the equipment.

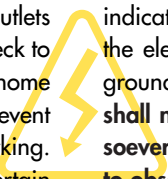
This appliance conforms to EC directives 89/336 and 92/31 on Electromagnetic Compatibility and EC directive no. 1935/2004 of 27/10/2004 on materials intended for contact with food.



ELECTRICAL CONNECTIONS

Connect this equipment only to electrical outlets having a capacity of at least 10A. Also check to be certain that the circuit breaker in your home has a minimum capacity of 10A so as to prevent it from switching off while your oven is working. Before using this oven, check to make certain that the electrical network is the same as that

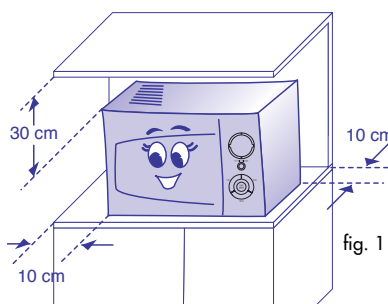
indicated on the equipment's data plate and that the electrical outlet is connected to an efficient grounding (earth) terminal. **The manufacturer shall not be responsible in any manner whatsoever for harm or damage caused by failure to observe this norm.**



- **Electrical Connection for UK only** see page 35

I N S T A L L A T I O N

- 1) After having taken the oven out of its packing case, remove the protective section containing the turntable (F) and its support (G). Make sure that the turntable spindle (D) is properly inserted in its housing in the oven, lined up with the middle of the turntable.
- 2) Wipe the inside clean with a soft, damp cloth.
- 3) Check to make certain that this equipment has not been damaged in transport and check especially to see if the door opens and closes correctly.
- 4) Set the oven on a flat, steady surface **at least 85 cm.** above the floor and out of the reach of small children, because when the oven is operating its door can get very hot.



- 5) After having placed the oven on its work level, make sure that there is still a free space of at least 5 cm. between the oven's surfaces and the side as well as back walls, and a free space of at least 20 cm. above the oven (see Fig. 1).

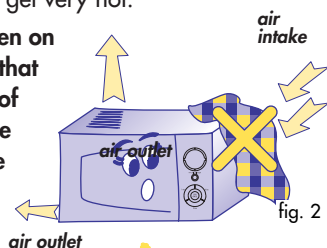


fig. 2

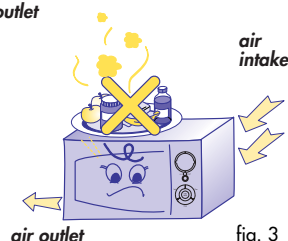
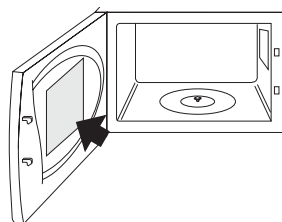


fig. 3

- 6) Do not block the air intake. In particular, do not set anything atop the oven and check to be certain that the air outlet slots (located above, under and in the back of the oven) are ALWAYS FREE from obstruction (see Figs. 2 and 3).
- 7) Place the support unit (G) in the middle of the circular housing and set the turntable (F) atop the support. The spindle (D) must match up perfectly with its housing in the middle of the turntable.
- 8) Position the appliance so that the plug and the outlet can be easily reached even after installation.
- 9) DO NOT remove the transparent film on the inner surface of the door.



O U T P U T P O W E R

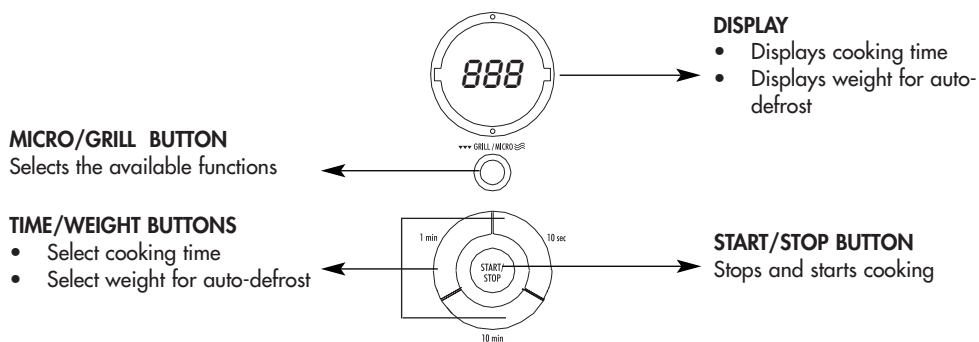
The microwave output power is written on the rating plate placed on the rear side of the appliance (see "MICRO OUTPUT"). When you consult the tables, always look up your oven's output power. It will be useful also when you are consulting cookbooks intended for use with microwave ovens.



In some models the maximum power yielded in WATTS, is also indicated in the symbol on the side, shown on the door.

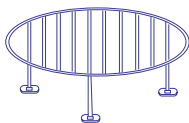
(ONLY FOR U.K.) The **letter** indicates the **heating category** to which your oven belongs: some chilled food pre-cooked frozen or chilled give heating instructions corresponding to the various categories. Follow those instructions related to the category indicated for your oven.

DESCRIPTION AND USE OF THE CONTROLS



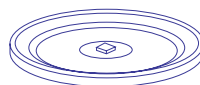
ACCESSORIES PROVIDED

WIRE RACK



Grill only:
for all types of grilling.

TURNTABLE



The turntable is used for **all the functions**.

GLASSWARE AND SIMILAR ITEMS

You can make use of all types of containers made of glass (preferably Pyrex), ceramics, porcelain and glazed pottery as long as they do not have decorations or metal parts (gilded borders, handles, feet). Heat resistant plastic containers can also be used, but only for "Microwave Only" cooking. If you are still doubtful about using a particular container, you can perform a simple test. Place the empty container in the oven for 30 seconds at maximum power ("Microwave Only" function). If the container is still cold or only slightly warm, it is suitable for microwave cooking. If it is very hot or gives out sparks, it is not suitable.

For short heating periods, you may use paper napkins, cardboard trays and plastic "throwaway" plates as a base.

As far as shape and size are concerned, it is absolutely essential that containers be such as to allow the turntable to rotate.

In order to use large-size rectangular containers

(which may not be able to rotate inside the cooking cavity), you can remove the spindle (D) from its housing to prevent the turntable (G) moving. Bear in mind that to be assured of good results when carrying this out you must stir the food and turn the container around several times during the cooking process.

Containers made of metal, wood, recycled kitchen paper, cane and plate glass are not suitable for use in microwave ovens. The metal grill rack supplied with your microwave have been fully tested for safe use.

You should remember, too, that since microwaves heat the food and not the glassware, earthenware or similar containers for that food, it is possible to cook such foods in the serving dish and thereby avoid the problem of having to clean pans later.

If the oven is used in its **grill only** functions, any type of oven container may be used (see chart).

| | Glass | Pyrex | Ceramic-glass | Earthen-ware | Aluminium foil | Plastic | Paper or cardboard* | Metal containers |
|-----------------------------------|-------|-------|---------------|--------------|----------------|---------|---------------------|------------------|
| Microwave only | YES | YES | YES | YES | NO | YES | YES | NO |
| Combined microwave + grill | NO | YES | YES | YES | NO | NO | NO | NO |
| Grill only | NO | YES | YES | YES | YES | NO | NO | YES |

* If the cooking time required is too long, there is a possibility of fire.

ELECTRICAL CONNECTION (U.K. ONLY)

- A) If your appliance comes fitted with a plug, it will incorporate a 13 Amp fuse. If it does not fit your socket, the plug should be cut off from the mains lead, and an appropriate plug fitted, as below.

WARNING: Very carefully dispose of the cut off plug after removing the fuse: do not insert in a 13 Amp socket elsewhere in the house as this could cause a shock hazard.

With alternative plugs not incorporating a fuse, the circuit must be protected by a 15 Amp fuse.

WARNING - THIS APPLIANCE MUST BE EARTHED IMPORTANT

The wires in the mains lead are coloured in accordance with the following code:

Green and yellow:
Blue:
Brown:


Earth
Neutral
Live



If the plug is a moulded-on type, the fuse cover must be refitted when changing the fuse using a 13 Amp Asta approved fuse to BS 1362. In the event of losing the fuse cover, the plug must NOT be used until a replacement fuse cover can be obtained from your nearest electrical dealer. The colour of the correct replacement fuse cover is that as marked on the base of the plug.

- B) If your appliance is not fitted with a plug, please follow the instructions provided below:

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The green and yellow wire must be connected to the terminal in the plug marked with the letter E or the earth symbol  or coloured green or green and yellow.

The blue wire must be connected to the terminal marked with the letter N or coloured black.

The brown wire must be connected to the terminal marked with the letter L or coloured red.

ADVICE ON USING YOUR OVEN CORRECTLY

Microwaves consist of electromagnetic radiation found in nature under the form of light waves (e.g., sunlight). Inside the oven, these waves penetrate food from all directions and heat up the water, fatty and sugar molecules.

Heat is produced very quickly only in the food itself, whereas the container being used warms up indirectly by means of heat given off by the heated food. This prevents food from sticking to its container, so you can use very little fatty sub-

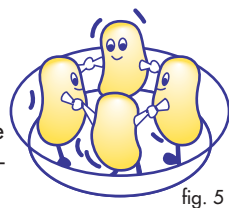
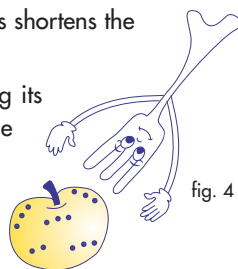
stance or in some cases, no fat at all during the cooking process.

Therefore the cooking in a microwave oven is considered to be healthy and good for one's diet.

And in contrast to traditional methods, cooking in a microwave foodstuffs are less dehydrated, lose less of their nutritional value, and retain more of their original flavour.

Basic rules for correct cooking with a microwave oven

- 1) In order to set cooking times correctly, remember (in referring to the charts on the following pages) that when you increase the amount of foodstuffs the cooking time must likewise be proportionately increased and vice-versa. It is important to respect the "standing" times: **standing time** means that period during which the food must be left to "rest" after being cooked so as to allow an even greater spreading of the temperature within. The temperature of meat, for example, will rise about 5°-8° C. (approx. 9°-15° F.) during the standing time. Standing times may be observed either inside or outside the oven.
- 2) One of the main things you must do is **stir** the food where appropriate several times while it is being cooked. This helps distribute the heat more uniformly and thus shortens the cooking time.
- 3) It is also advisable to **turn** the foodstuff **over** where appropriate during its cooking process: this applies especially for meat, whether it is in large pieces (roasts, whole chickens, etc.) or small (chicken breasts, etc.).
- 4) **Foods with a skin, shell or peel (e.g., apples, potatoes, tomatoes, frankfurters, fish) must be pierced with a fork or sharp knife in several points so as to allow steam to escape and prevent exploding (see fig. 4).**
- 5) If you are preparing a large number of portions of the same food item (e.g., boiled potatoes), **place** them in a large dish to allow uniform cooking (see fig.5).
- 6) The lower the temperature at which a foodstuff is placed in a microwave oven, the longer the cooking time required. Food having a room temperature will cook more quickly than food having a refrigerator temperature.
- 7) Always cook by placing the food container in the centre of the turntable.
- 8) It is perfectly normal for **condensation to form** inside the oven and near the air outlet. **To reduce such condensation, cover the foodstuffs with clear-film, wax paper, a glass lid or simply an overturned plate.** Foods having a water content (e.g., greens and vegetables) cook better when covered. The covering of food also helps keep the oven clean on the inside. Make sure when using clear films that they are suitable for microwave use.



MICROWAVE - ONLY FUNCTION

This function is suitable for:

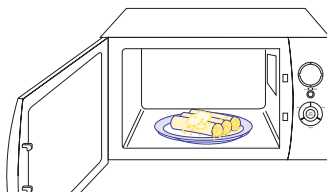
- Keep food warmpage 33
- Defrostingpage 32
- Heatingpage 33
- Cooking stew, white meats, fruit, vegetables, rice, soup and fishpage 35

TURNING THE OVEN ON USING ONLY THE MICROWAVE FUNCTION

1

Place the food in a container suitable for microwave cooking and place it in the centre of the turntable

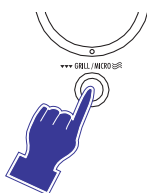
N.B: You do not have to pre-heat the oven.



2

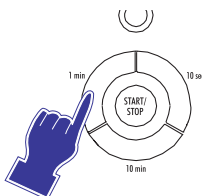
Select the required temperature by repeatedly pressing the **GRILL/MICRO** button.

N.B: If you want to use the microwave function at maximum power, just set the cooking time and press the **START/STOP** button.



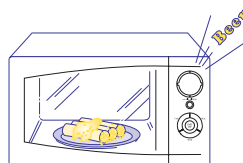
3

Set the cooking time by pressing the **10 min**, **1 min** and **10 sec** buttons, then press the **START/STOP** button



4

Once the set cooking time has expired, a **buzzer** will sound to signal that your food is ready



You can stop operation at any moment by pressing the **START/STOP** button.

You can check on the situation while the cooking is in progress by opening the door and examining the food. This interrupts operation which recommences when the door is closed and the **START/STOP** button is pressed.

QUICK START

- Place the food in the oven and close the door.
- Press the **START/STOP** button: the oven starts up immediately on maximum power *P10* for 1 minute.
- Press the **START/STOP** button to increase the cooking time up to 30 minutes.
- To stop operation, open the door and press the **START/STOP** button.

HOW TO PROGRAMME DEFROSTING

To use this function correctly, you must set the microwave power level to *DEF* and the weight of the food to be defrosted.

1. Press the **GRILL/MICRO** button until *DEF* is displayed.
 2. Set the weight of the food to be defrosted using the **1 min** button to select the kilograms and the **10 sec** button to select the hectograms.
 3. Press the **START/STOP** button to begin defrosting.
 4. At the end of the time set, you will hear five beeps and "*00:0*" is displayed.
 - If you open the door to check the progress of defrosting, microwave emission is interrupted and the remaining time is displayed. Close the door again and press the **START/STOP** button to continue defrosting.
The oven continues the countdown from where it was interrupted.
- To reset the time, proceed as follows:
 - with the door open: press the **START/STOP** button once
 - with the oven operating: press the **START/STOP** button once

USING THE MICROWAVE-ONLY FUNCTION FOR DEFROSTING

- Foods frozen in bags or plastic sheeting or in their packaging may be placed directly in the oven, as long as they have no metal parts (e.g., bands or closure rivets).
- Certain foods, such as greens, vegetables and fish, do not generally require defrosting before you begin cooking them.
- Stewed foods and meats as well as meat sauces defrost better and quicker if they are stirred from time to time, turned over or broken up.
- While defrosting, meat and fish lose their liquid content. It is recommended, therefore, that you defrost such items in a tray or basin.
- It is advisable to separate each individual piece of meat from its bag before putting it in the freezer. This will help you save valuable time while preparing foods.
- Be careful about following the timings printed on frozen products, because they are guideline and may not always be correct. It is best to use defrosting times slightly less than those indicated. The time needed for defrosting will vary in terms of the degree to which the food has been frozen.

USING THE MICROWAVE-ONLY FUNCTION TO KEEP FOOD HOT

This function enables you to keep food hot, whether that food be just cooked or re-heated, without it drying out or sticking to its container and is suitable for most foods.

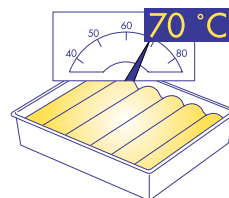
Selecting the “P1” power level and covering the food with a plate or plastic film, you will find that foods will remain warm up to serving time.

You can leave foods in their cooking container if they are covered.

USING THE MICROWAVE-ONLY FUNCTION FOR RE-HEATING

Heating food in a microwave oven is much quicker and energy efficient than traditional methods.

- We recommend that you heat foods (especially if they are frozen) to a temperature of at least 70° C. (it must be piping hot!). Leave to stand for a ten minutes as you will not be able to eat that food immediately because it will be too hot.
- This will ensure that any possible bacteria present in food will have been killed.
- To heat pre-cooked or frozen foods, follow these rules:
 - remove the food from any metal containers;
 - cover it with plastic wrap (the clear-film type suitable for microwave ovens) or wax paper; in this way, all the food's natural flavour will be preserved and the oven will stay cleaner; you may also cover the food with an up turned plate;
 - if possible, stir or turn the food over frequently so as to speed up the heating process and to keep the heat uniform;
 - follow the cooking times listed with caution; remember that under certain conditions the timings given must be lengthened
- Frozen foods must be defrosted before the heating process begins. The lower the food's initial temperature, the longer the time needed for heating.
- Foodstuffs and drinks may be heated briefly in paper or plastic containers. In any event, however, such containers may become misshapen if the heating time is too long.



Heating times

| Type | Quantity | power level | times (minuts) | Notes |
|--|--|---------------------------------|--|---|
| SOFTENING FOOD | | | | |
| <ul style="list-style-type: none"> Chocolate/icing Butter | 100 gr 50 -70 gr | P5 P10 | 5 - 6 0'.7"-0'.12" | Put on a plate. Mix the icing once. |
| CHILLED FOOD (INITIAL TEMP. 5/8°C) UP 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" | Remove metal foil Heat the baby's bottle without the teat and mix it immediately after heating to make the temperature uniform. Check the temperature of the contents before use. With milk at room temperature the heating time is lower. To avoid risk of fire when using dried milk please stir evenly. Please use already sterilized milk. |
| CHILLED PRECOOKED FOOD (INITIAL TEMP. 5/8°C) UP TO APPROX. 70°C | | | | |
| <ul style="list-style-type: none"> Packet of lasagne or of pasta with filling Packet of meat with and/or vegetables Packet 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 - 9 7 - 9 6 - 8 | <p>Packets of any kind of commercially available pre-cooked food, to be heated to a temp. of 70° C. Remove the food from any rice metal packets and put it directly onto the plate from which it is to be eaten. For best results, always cover the food.</p> <p>Portions of any kind of already cooked food, to heat to a temp. of 70°C. The food is placed directly onto the plate from which it is to be eaten and is always covered either with a transparent film or with an upturned plate.</p> |
| FROZEN FOOD TO REHEAT/COOK (INITIAL TEMP. -18°/-20°C) UP TO APPROX. 70°C | | | | |
| <ul style="list-style-type: none"> Packet of lasagne or of pasta with filling Packet of meat with rice and/or vegetables Packet of fish and/or pre-cooked vegetables Packet of fish and/or raw vegetables Portion of meat and/or vegetables Portion of pasta, cannelloni or lasagne Portion of fish and/or rice | 400 gr 400 gr 300 gr 300 gr 400 gr 400 gr 300 gr | " " " " " " " | 8 - 10 7 - 9 5 - 7 10 - 12 8 - 10 9 - 11 6 - 8 | <p>Packets of any kind of commercially available pre-cooked frozen food, to be heated to a temp. of 70° C directly in its packet. Remove the food from any metal containers and put it directly onto the plate from which it is to be eaten, increasing cooking time by a few minutes.</p> <p>Remove the raw food from the packets and place it in a container suitable for microwaves and cover.</p> <p>Portions of any kind of already cooked frozen food, to be heated to a temperature of 70°C. Place the frozen food in the plate from which it is to be eaten and cover it with another upturned plate or pyrex dish. Check that it is hot in the centre; where possible, mix the food.</p> |
| CHILLED DRINKS (INITIAL TEMP. 5°/8° C) UP TO APPROX. 70°C | | | | |
| <ul style="list-style-type: none"> 1 cup of water 1 cup of milk 1 cup of coffee 1 plate of broth | 180 cc 150 cc 100 cc 300 cc | " " " " | 2'.30"-3 2-2'.30" 2-2'.30" 5 - 6 | All the drinks should be mixed after being heated to make the temperature uniform. For the broth we recommend covering it with an upturned plate. |
| DRINKS AT ROOM TEMPERATURE (INITIAL TEMP. 20°/30°C) UP TO APPROX. 70° C | | | | |
| <ul style="list-style-type: none"> 1 cup of water 1 cup of milk 1 cup of coffee 1 plate of broth | 180 cc 150 cc 100 cc 300 cc | " " " " | 2-2'.30" 1'.30"-2 1'.30"-2 4 - 5 | All the drinks should be mixed after being heated to make the temperature uniform. For the broth we recommend covering it with an upturned plate. |

SOUPS AND RICE

Soups or broth usually require a smaller amount of liquid because the evaporation in microwave ovens is rather limited. Because it is a dehydrating agent, salt must be added only when the cooking is finished or during the standing time.

It is correct to say that the temperature required for cooking rice in a microwave oven (as is true also for pasta) is more or less the same as that needed to cook this foodstuff over a burner on a regular stove. The advantage of preparing a risotto dish in a microwave oven lies in the fact that you do not have to stir the rice constantly (two or three times is enough).

The ingredients are placed in a container suitable for microwave ovens and covered with plastic wrap (for about 300 gr. of rice, you need 750 gr. of broth with the oven programmed at top power for about 12 to 15 minutes). In addition, the rice will not stick to the bottom of its container and, since it can be cooked in a tureen or some other such receptacle to be brought to the table, you will not have to transfer that rice to a serving plate.

MEATS

When using the microwave-only function to cook meat, you should cover the meat with plastic wrap made for microwave oven use; in this way, the heat is distributed better and you will prevent the loss of juices that often leads to dried-up and stringy meat. This oven function is suitable for making stews, goulash, chicken breasts, etc. To prepare roasts and skewered meat dishes (among others), you must use the combined function.

FISH

In a microwave oven, fish can be prepared very quickly and with excellent results. You can season it with a little oil or butter (or not season it at all, if you so prefer). Cover the fish with clear-sheet. The skin is to be slit, of course, and filleted fish must be placed in a uniform fashion. We recommend that you not use this oven to cook fish which has been dipped in egg batter.

GREENS AND VEGETABLES

Greens and vegetables cooked in a microwave oven retain more of their colour and nutritional value than when cooked in traditional ovens. Before cooking greens and vegetables, wash and clean them. Larger-sized varieties of this category are to be cut up into uniform pieces.

Per every 500 gr. of greens or vegetables add about 5 teaspoons of water (fibre-type vegetables need more water).

Greens and vegetables must **always** be covered with plastic wrap.

Stir greens and vegetables at least once at the halfway point. Add a little salt only at the end.

Cooking times

| Type | Quantity | Power levels | Times to be set (minutes) | Notes | Standing time (minutes) |
|------------------------------|----------|--------------|---------------------------|---|-------------------------|
| FISH | | | | | |
| • Filleted | 300 gr | P7 | 7 - 9 | Cover with plastic wrap | 2 |
| • Slices | 300 gr | " | 9 - 11 | Cover with plastic wrap | 2 |
| • Whole | 500 gr | " | 10 - 12 | Cover with plastic wrap | 2 |
| • Whole | 250 gr | " | 7 - 9 | Cover with plastic wrap | 2 |
| • Cut-up fish | 400 gr | " | 9 - 11 | Cover with plastic wrap | 2 |
| • Crayfish | 500 gr | " | 9 - 11 | Cover with plastic wrap | 2 |
| GREENS AND VEGETABLES | | | | | |
| • Asparagus | 500 gr | P10 | 9 - 10 | Cut into 2-cm. pieces . | 4 |
| • Artichokes | 300 gr | " | 11 - 12 | It would be better to use artichoke bottoms | 4 |
| • Green beans | 500 gr | " | 11 - 12 | Cut into pieces . | 4 |
| • Broccoli | 500 gr | " | 7 - 8 | Separate into individual "florets". | 4 |
| • Brussels sprouts | 500 gr | " | 7 - 8 | Leave whole. | 4 |
| • White cabbage | 500 gr | " | 7 - 8 | Leave whole. | 4 |
| • Red cabbage | 500 gr | " | 7 - 8 | Leave whole . | 4 |
| • Carrots | 500 gr | " | 9 - 10 | Cut into same-size pieces . | 4 |
| • Cauliflower | 500 gr | " | 11 - 12 | Separate into stalks. | 4 |
| • Celery | 500 gr | " | 7 - 8 | Separate into pieces . | 4 |
| • Eggplant | 500 gr | " | 6 - 7 | Cut into cubes. | 4 |
| • Leek | 500 gr | " | 6 - 7 | Leave whole. | 4 |
| • Mushrooms | 500 gr | " | 6 - 7 | Leave whole. No water is needed. | 4 |
| • Onions | 250 gr | " | 5 - 6 | Whole, but of the same size. No water is needed. | 4 |
| • Spinach | 300 gr | " | 6 - 7 | Cover after having washed and drained the leaves. | 4 |
| • Peas | 500 gr | " | 10 - 11 | | 4 |
| • Fennel | 500 gr | " | 12 - 13 | Cut into quarters . | 4 |
| • Peppers | 500 gr | " | 9 - 10 | Cut into pieces. | 4 |
| • Potatoes | 500 gr | " | 8 - 9 | Cut into same-size pieces. | 4 |
| • Zucchini | 500 gr | " | 7 - 8 | Leave whole . | 4 |
| MEATS | | | | | |
| • Stew | 1,5 kg | " | 45 - 50 | Cook covered and stir 2 or 3 times. | 10 |
| • Chicken breasts | 500 gr | P7 | 14 - 19 | Turn over at the halfway point | 3 |
| • Meat loaf | 900 gr | " | 22 - 24 | (*) | 5 |

N.B: These cooking times are but approximate and are better determined by the weight as well as the starting temperature of the foodstuffs and — for greens and vegetables — by the foodstuffs' consistency and general make-up

(*) These indications are suitable for performing the minced meat cooking test according to Regulation 60705, Para. 12.3.3. Cover the container with clear film for microwave use. Further information, including on other performance tests according to Regulation 60705, is given in the table on page 2.

FRUIT AND BAKED GOODS

Baked goods rise (at lower oven power) much more than then do with regular baking. Since no crust is formed, it is better to garnish the surface portions with cream or icing (e.g., chocolate); in addition, you must keep the item being baked fully covered, because such foodstuffs tend to dry out more quickly than those baked in a regular oven. Fruit is to be pierced if cooked with its peel on and is to be kept covered: it is essential that you adhere to the standing time (3 to 5 minutes).

Cooking times for baked goods and fruit

| Type/quantity | Power levels | Times to be set (minutes) | Standing time (minutes) | Observations and advice |
|-------------------------|--------------|---------------------------|-------------------------|--|
| Nut cake (700 gr) | P5 | 18 - 23 | 5 | May be used in combination with any cream whatsoever |
| Viennese torte (850 gr) | " | 22 - 27 | 5 | To be filled with jam or jelly. |
| Pineapple cake (800 gr) | " | 20 - 25 | 5 | The pineapple slices can be laid on the bottom of the pin plate or cut into pieces and mixed into the dough. |
| Apple cake (1000 gr) | " | 22 - 27 | 5 | The apples are spread on top as a decorative effect. |
| Coffee cake (750 gr) | " | 18 - 23 | 5 | Excellent when filled with cream. |
| Zabaione | P7 | 4 - 6 | 3 | Mix with a whisk every 30 seconds |
| Cooked pears (300 gr) | P10 | 6 - 8 | 3 | The pears are to be cut into quarters. |
| Cooked apples (300 gr) | " | 7 - 10 | 3 | The apples are to be cut into pieces. |
| Egg custard (750 gr) | " | 14 - 16 | 5 | These indications are suitable for performing the cooking tests according to Regulation 60705, Para. 12.3.1. |
| Sponge cake (475 gr) | " | 6 - 8 | 5 | These indications are suitable for performing the cooking tests according to Regulation 60705, Para. 12.3.2. Further information, including on other performance tests according to Regulation 60705, is given in the table on page 2. |

MICROWAVE-AND-GRILL SEQUENCE

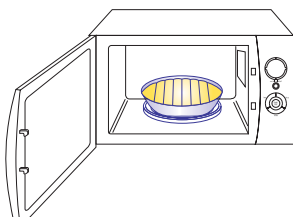
This function is suitable for:

- Cooking lasagne or pasta oven dishes vegetables au gratinpag. 39
- Cooking all types of roasts, poultry, skewered meats, etc.pag. 39

STARTING THE OVEN IN THE COMBINED MICROWAVE + GRILLFUNCTION

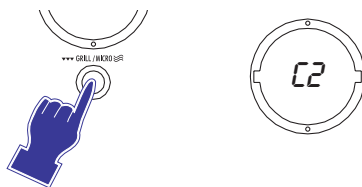
1

Put the foodstuff in a container made specially for microwave cooking and place it in the centre of the turntable.



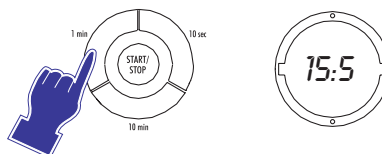
2

Select one of the two "combi" positions available (C1 and C2) by pressing the **GRILL/MICRO** button repeatedly.



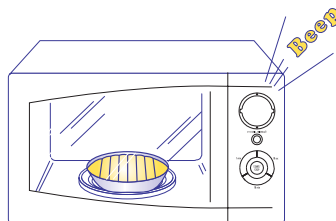
3

Set the cooking time by pressing the **10 min**, **1 min** and **10 sec** buttons, then press the **START/STOP** button



4

Once the set time has expired, a **beep** will indicate that the cooking stage has been completed.



You can stop operation at any moment by pressing the **START/STOP** button.

You can check on the situation while the cooking is in progress by opening the door and examining the food. That move will interrupt the oven's operations, but they will begin again once the door has been closed.

USING THE MICROWAVE-AND-GRILL SEQUENCE FUNCTION FOR COOKING

This setting is ideal for microwave cooking as well as for browning foodstuffs and giving them an au gratin coating. You must, however, keep the following in mind:

- the oven is never to be pre-heated;
- do not spunkle with seasonings (just use 1/2 glass of water to keep the meat soft);
- turn over roasts and large pieces of meat half way through cooking.
- to check the situation while cooking is in progress, open the oven door. This will stop the microwave and grill functions: in this case, however, oven gloves should be used, as the top surface is very hot. To resume the cooking, simply close the oven door and push the **START/CANCEL** button.

Cooking times

| Type | Quantity | Function knob | Cooking time | Notes | Standing time (minutes) |
|---|----------|---------------|--------------|--|-------------------------|
| • Gnocchi alla romana | 600 gr | combi 2 | 25-30 | Avoid excessive melting. | 5 |
| • Lasagne | 1100 gr | combi 1 | 35-40 | Times listed are for uncooked pasta. | 5 |
| • Well-seasoned macaronii | 1500 gr | combi 2 | 25-30 | The pasta should first be partly boiled. | 5 |
| • Cauliflower in bechamel sauce | 1000 gr | combi 2 | 30-35 | Times listed are for raw cauliflower. | 5 |
| • Tomatoes au gratin | 800 gr | combi 2 | 25-30 | The tomatoes should all be of the same size. | 5 |
| • Stuffed peppers | 1400 gr | combi 2 | 30-35 | Short wide peppers are best | 5 |
| • Aubergine alla parmigiana | 1300 gr | combi 2 | 25-30 | The aubergine may first be fried or grilled. | 5 |
| • Potatoes au gratin | 1100 gr | combi 2 | 25-30 | Times listed are for uncooked potatoes. (*) | 10 |
| • Roasts (pork, beef) | 1000 gr | combi 2 | 50-55 | Leave a little fat around the meat to keep it moist. Turn at the halfway point | 10 |
| • Meat loaf <small>These instructions do not refer to test 12.3.3 of IEC regulation 60705 which is represented in the table on page 2 and 32</small> | 800 gr | combi 2 | 35-40 | Turn at the halfway point | 10 |
| • Whole chicken | 1200 gr | combi 2 | 55-60 | Puncture the skin with a fork. Turn at the halfway point (**) | 10 |
| • Skewered meat | 600 gr | combi 2 | 30-35 | Turn at the halfway point | 10 |
| • Lamb | 1000 gr | combi 2 | 55-60 | Turn at the halfway point | 10 |
| • Turkey (pieces) | 1000 gr | combi 2 | 50-55 | Turn at the halfway point | 10 |
| • Duck | 1000 gr | combi 2 | 55-60 | Turn at the halfway point. | 10 |

(*) These indications are suitable for performing the cooking test according to Regulation 60705, Para. 12.3.4. Further information, including on other performance tests according to Regulation 60705, is given in the table on page 2.

(**) These indications are suitable for performing the cooking test according to Regulation 60705, Para. 12.3.6. Further information, including on other performance tests according to Regulation 60705, is given in the table on page 2.

GRILL-ONLY FUNCTION

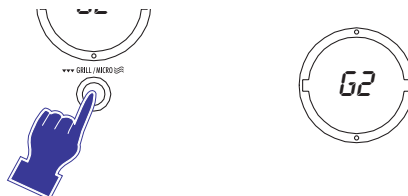
This function is suitable for:

- All types of traditional grilling (e.g., chops, hamburgers, frankfurters, toast, etc.)pag. 41

TURNING THE OVEN ON WITH THE GRILL-ONLY FUNCTION

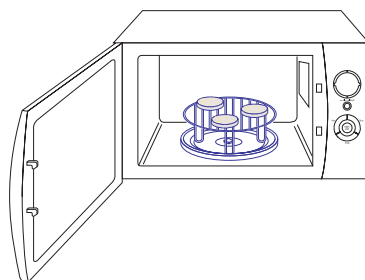
1

Select the Grill only function by pressing the **GRILL/MICRO** button until **G1** or **G2** is displayed.



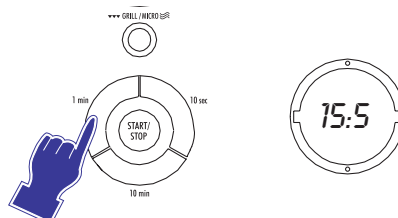
2

Place the food in the oven on the grill, resting it on the turntable. During grilling, the turntable will collect any fat that may drip.



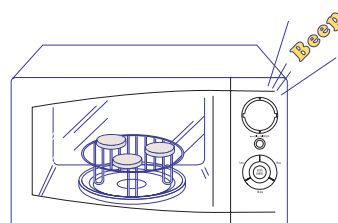
3

Set the cooking time by pressing the **10 Min**, **1 Min** and **10 Sec** buttons, then press the **START/STOP** button



4

Once the set cooking time has expired, a **buzzer** will sound to signal that your food is ready. N.B. halfway through cooking, the oven goes off and a beep warns that the food needs turning. To restart cooking, press the **START/STOP** button or wait a minute.



You can stop operation at any moment by pressing the **START/STOP** button

You can check on the situation while the cooking is in progress by opening the door and examining the food. That move will interrupt the oven's operations, but they will begin again once the door has been closed.

USING THE OVEN-GRILL-ONLY FUNCTION FOR GRILLING

By using this function, you can make all kinds of delicious grilled dishes.

Never preheat the oven.

All dishes being prepared must be turned over at the halfway point, to achieve even browning.

When opening the door to check the progress of the cooking, the top part is very hot: always use oven gloves. The door must always be closed again before continuing.

Cooking times

| Type | Quantity | Function knob | Cooking time | Notes |
|----------------------|----------|---------------|--------------|---|
| • Veal or pork chops | 3 | Gr | 22 - 27 | Turn over after 12 minutes. |
| • Sausages | 3 | " | 28 - 32 | Must always be pierced. If particularly fatty, the sausages should be cut in half. Turn over after 15 minutes. |
| • Hamburger | 3 | " | 28 - 32 | Turn over after 15 minutes. |
| • Toasted bread | 4 slices | " | 8 - 9 | Trim the crusts carefully. Turn over after 4-5 minutes. |

C L E A N I N G A N D M A I N T E N A N C E

Before beginning any cleaning or maintenance, always pull this oven's plug from the electrical outlet and wait for the oven itself to cool down completely

Cleaning

To maintain your appliance in the best condition, the door and the inside and outside of the oven should be cleaned regularly, using a soft cloth and neutral soap or liquid detergent. Always keep the microwave outlet cover (C) free of fat or splashed grease.

Never use abrasive detergents, steel wool or sharp metal utensils. In addition, when cleaning the outside of the oven, be careful **not to let water or liquid detergent seep into the air outlet and steam slots located atop the appliance.**

We likewise recommend that you do not use alcohol, abrasive detergents or ammonia-based detergents to clean the inside and outside door surfaces.

To ensure perfect closing, always keep the inside of the door clean, and do not let dirt and food residue get caught between the door and the oven's façade.

Do not steam clean the inside of the oven.

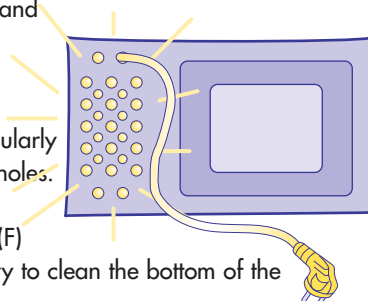
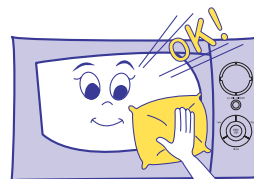
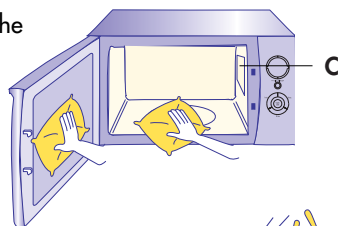
Clean the air inlet holes located on the back of the oven regularly so that no dust or dirt will build up over time to obstruct those holes.

From time to time, it will be necessary to remove the turntable (F) and its support (G) and clean them, just as it will be necessary to clean the bottom of the oven.

Wash the turntable and its support in warm soapy water with neutral soap. These parts may also be cleaned in a dishwasher.

Do not place the turntable in cold water after the oven has been hot for a long time. The strong thermal shock could cause the turntable to break.

The turntable's motor is sealed tight. When you are cleaning the bottom of the oven, however, be careful not to let water seep under the turntable spindle (D).



If something seems not to be working just right

If you should discover a flaw or defect, contact a Service Centre authorised by the manufacturer. In any case, before calling our technicians, you should carry out the following simple checks:

| 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 oven is not working | <ul style="list-style-type: none">• The door is not properly closed.• The plug is not properly inserted in the electric outlet.• The outlet is not supplying power (check the building's fuse box). |
| <ul style="list-style-type: none">• Condensation on the cooking rack and inside the oven. | <ul style="list-style-type: none">• When foods containing water are being cooked, it is completely normal for the steam generated within the oven to escape and to condense either inside the oven or on the cooking rack. |
| <ul style="list-style-type: none">• Sparks inside the oven. | <ul style="list-style-type: none">• When using the microwave-only and combined functions, do not turn the oven on unless there is already food inside it.• When cooking by microwaves, do not use metal containers, bags, or packages with metal clips. |
| <ul style="list-style-type: none">• The food is not heating sufficiently | <ul style="list-style-type: none">• Select the correct power level or increase the cooking time.• The food was not completely defrosted before being cooked. |
| <ul style="list-style-type: none">• The food is burning | <ul style="list-style-type: none">• Use the correct cooking method or lower the cooking time. |
| <ul style="list-style-type: none">• The food is not cooking evenly | <ul style="list-style-type: none">• Stir the food while it is being cooked. Remember that foodstuffs cook better when cut into uniform pieces.• The turntable is blocked (check that the spindle D is correctly positioned). |

In case oven-light is burned, you may continue to use the oven anyway. To replace the light, contact authorised Assistance.