



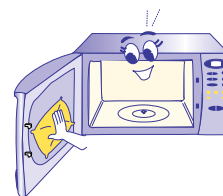
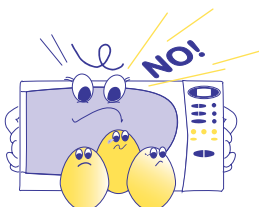
## HOW TO GET THE BEST RESULTS FROM YOUR OVEN

| What do I want to do?                                                                 | What function should I choose?              | Use Instr. page       | Amt. & time chart page |                       |
|---------------------------------------------------------------------------------------|---------------------------------------------|-----------------------|------------------------|-----------------------|
| • Keep food warm                                                                      | <b>Microwave only</b>                       | Power level 1 (110 W) | 38<br>39               |                       |
| • Defrost                                                                             | <b>Microwave only</b>                       | Function Defrost      | 36                     | 37                    |
| • Soften chocolate & icing                                                            | <b>Microwave only</b>                       | Power level 2 (225 W) | 38                     | <br>MICROWAVE         |
| • Melt butter and soften cheese                                                       |                                             | Power level 3 (375 W) | 39                     |                       |
| • Heat pastry goods                                                                   |                                             |                       | 43                     |                       |
| • Cook stew, chicken breasts                                                          | <b>Microwave only</b>                       | Power level 4 (560 W) | 38<br>39               | 40                    |
| • Cook fruit, vegetables, rice, soup, fish                                            | <b>Microwave only</b>                       | Power level 5 (750 W) | 38<br>41               | 42                    |
| • Heat up any type of already cooked or frozen food                                   |                                             |                       | 39                     |                       |
| • Quickly make all kinds of roasts, poultry, skewered meats, potatoes                 | <b>Combined microwave + grill</b>           |                       | 44                     | <br>MICROWAVE + GRILL |
| • Au gratin dishes (e.g., lasagne, vegetables au gratin, macaroni)                    |                                             |                       | 45                     |                       |
| • Grill hamburgers, chops, frankfurters, sausages, toast, etc. in a "traditional" way | <b>Grill only</b>                           |                       | 46<br>47               | <br>GRILL             |
| • To make popcorn                                                                     | <b>Pre-memorized "Quick Menu" functions</b> | Pop Corn              | 50                     | 49                    |
| • To heat frozen pre-baked pizza, to reheat frozen pre-cooked food                    |                                             | Pizza ***             | 50                     | 49                    |
| • To cook potatoes                                                                    |                                             | Jacket Potatoes       | 50                     | 49                    |
| • To heat drinks and liquids                                                          |                                             | Beverages             | 50                     | 49                    |
| • To heat chilled ready meals                                                         |                                             | Ready Meals           | 50                     | 49                    |

## 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***

- 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:** 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. Do not allow children near the oven when it is in operation, as this may result in severe burns.
- 5) Do not attempt to operate the oven with the door open by tampering with the safety devices.
- 6) 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.
- 7) Do not operate the oven if the supply cable or the plug is damaged, as this may result in electric shocks.
- 8) If smoke is observed, switch off or unplug the appliance and **KEEP THE DOOR CLOSED** in order to stifle any flames.
- 9) 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.
- 10) Never place the turntable in water after it has been heated for a long time. The high thermal shock resulting would break the turntable.
- 11) 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.
- 12) 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").
- 13) During the use the appliance becomes hot. Do not touch the heating elements inside the oven.



14) 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 happening, 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.



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

16) 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.



**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.**

## T E C H N I C A L D A T A

Outer measurements (LxDxH) 480x272x360

Inner measurements (LxDxH) 285x180x290

Oven's net volume

Approximate weight

Turntable diameter

Oven light

17 lt.

15 kg.

27,5 cm

25 W

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

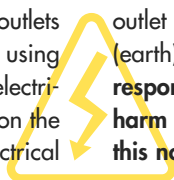
This equipment is in compliance with EEC Directives 89/336 and 92/31 related to Electromagnetic Compatibility.



## E L E C T R I C A L C O N N E C T I O N S

Connect this equipment only to electrical outlets having a capacity of at least 10A. 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

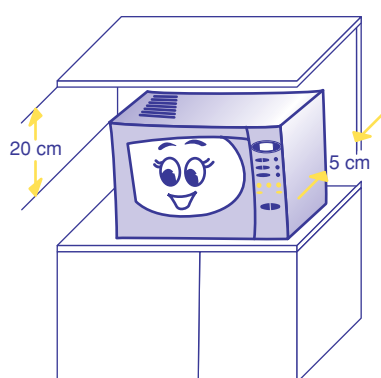
outlet is connected to an efficient grounding (earth) terminal. **The manufacturer shall not be responsible in any manner whatsoever for harm or damage caused by failure to observe this norm.**



- **Electrical Connection for UK only** . . . . see page 33

## 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 (G) and its support (H). 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).

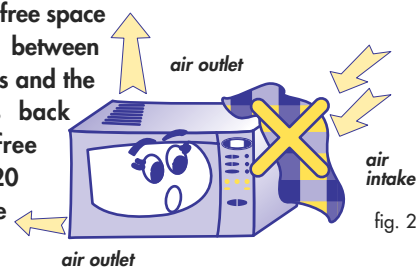


fig. 2

- 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 (H) in the middle of the circular housing and set the turntable (G) atop the support. The spindle (D) must match up perfectly with its housing in the middle of the turntable.

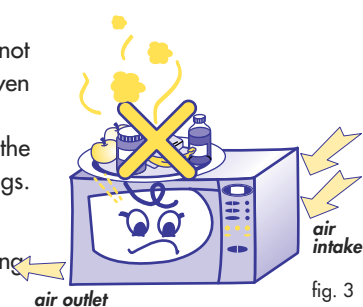


fig. 3

- 8) When you turn the oven on for the first time, there may be an odour of "newness" and a bit of smoke for about ten minutes. This is completely normal, and it is caused by substances used to protect the heating elements.

## O U T P U T P O W E R

In this oven the maximum power yielded by the microwaves is 750W. This value is shown on the data plate placed on the back of the appliance, under the heading MICRO OUTPUT.



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.

The levels of intermediate power available are shown on the following page. This information will be useful for you to consult the prescription pads for microwaves currently on sale.

## DESCRIPTION AND USE OF THE CONTROLS

### 1. Display

This control panel shows a 24-hour clock, the pre-set cooking times, the functions chosen (upper indicators) and the microwave level selected (lower indicators).

### 2. Grill button: Cooking with the grill only

Push this button in order to grill foodstuffs.

### 3. Combi button: Combined cooking with the grill

Push this button to set up the combined microwave + grill operations.

### 4. Micro button: microwave cooking

Push this button to cook or heat foodstuffs.

### 5. Defrost button: automatic thawing

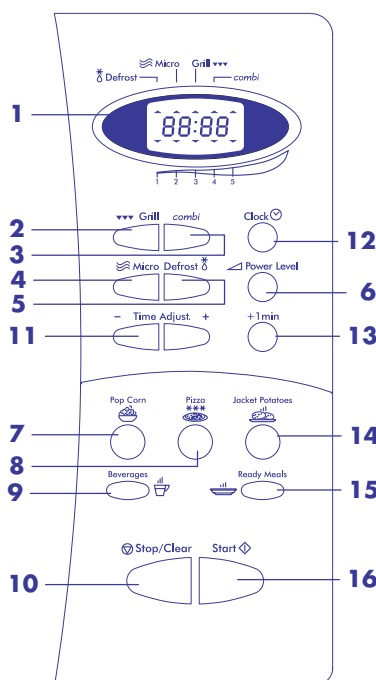
Push this button to thaw foodstuffs.

### 6. Power Level button: Microwave power level

Push this button to select the microwave power level required.

The available power levels of the microwaves are the following:

- 1 - 110 W
- 2 - 225W
- 3 - 375 W
- 4 - 560W
- 5 - 750 W



### 7 - 8 - 9 - 14 - 15:

#### "Quick Menu" button

Push one of these buttons to make popcorn, jacket potatoes, warm beverages, ready-to-serve dishes, frozen pizza and pre-cooked frozen food.

### 10. Stop/Clear button:

#### Canceling a function

Push this button to stop the cooking or to cancel the pre-set cooking times.

### 11. "Timer Adjust" buttons

#### Cooking times

Push these buttons to set the cooking time or the time of day.

### 12. Clock button:

#### Clock adjustment

Push this button to set the correct time of day and to get a view of the clock while the oven is working.

### 13. One-minute button

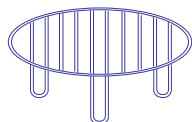
Press this button to set exactly one minute of microwaving at max power level. Each additional touch of this button will increase the set time by 30 seconds, up to a maximum of 6 minutes.

### 16. Start button

Press this button to turn the oven on, but only after you selected the function and the cooking times.

## ACCESSORIES PROVIDED

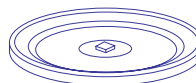
### WIRE RACK



#### 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 (F) 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 | Earthenware | Aluminium foil | Plastic    | Paper or cardboard* | Metal containers |
|-----------------------------------|------------|------------|---------------|-------------|----------------|------------|---------------------|------------------|
| <b>Microwave only</b>             | <b>YES</b> | <b>YES</b> | <b>YES</b>    | <b>YES</b>  | <b>NO</b>      | <b>YES</b> | <b>YES</b>          | <b>NO</b>        |
| <b>Combined microwave + grill</b> | <b>NO</b>  | <b>YES</b> | <b>YES</b>    | <b>YES</b>  | <b>NO</b>      | <b>NO</b>  | <b>NO</b>           | <b>NO</b>        |
| <b>Grill only</b>                 | <b>NO</b>  | <b>YES</b> | <b>YES</b>    | <b>YES</b>  | <b>YES</b>     | <b>NO</b>  | <b>NO</b>           | <b>YES</b>       |

\* 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

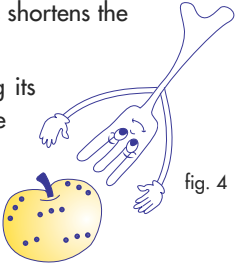
- 1) In order to set cooking times correctly, remember (in referring to the charts on the following pages) that when you increase the amount of foodstuffs the cooking time must likewise be proportionately increased and vice-versa. It is important to respect the "standing" times: **standing time** means 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).**


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.

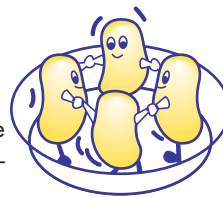


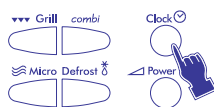
fig. 5

## HOW TO PROGRAMME THE OVEN

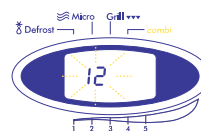
### HOW TO ADJUST THE CLOCK

- \* When this appliance is first plugged in, or after there has been a power failure, the figure 12:00 will start blinking on the display.

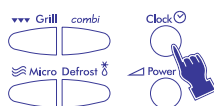
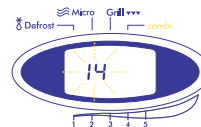
To set the time of day, proceed as follows:



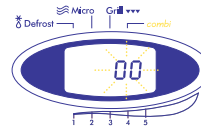
- 1 Push the **Clock** button (12).  
(An hour will begin blinking on the display.)



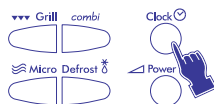
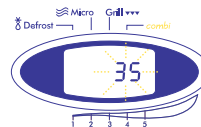
- 2 Set the correct hour by pushing the **Time Adjust** buttons (11).  
(The hour will begin blinking on the display.)



- 3 Push the **Clock** button (12) once again. (The hour will disappear from the display and the minutes will begin to blink).



- 4 Set the number of minutes you want by pushing the **Time Adjust** buttons (11). (The minutes set will begin blinking on the display.)



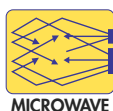
- 5 Push the **Clock** button (12) one more time. (The time set will appear on the display.)



- \* If you wish to change the time on the control panel once it has been set, push the **Clock** button (12) and then proceed to a setting of the time as indicated above.

- \* You can obtain a showing of the time of day even after the oven has started operating simply by pushing the **Clock** button. (The time will be shown for 3 seconds.)



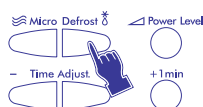


## MICROWAVE - ONLY FUNCTION

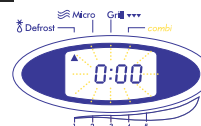
This function is suitable for:

- Defrosting .....p. 36
- Reheating .....p. 39
- Keeping food warm .....p. 39
- Making stews, cooking white meat, fruit, vegetables, rice, soups, fish .....p. 41

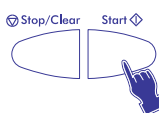
### HOW TO PROGRAMME THE AUTOMATIC DEFROSTER



1. Push the **Defrost** button (5)  
(The display will blink at 0:00 and the defrost-function indicator at the upper left will light up.)



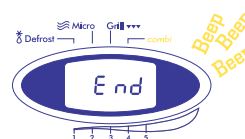
2. Set the desired time by pushing the **Time Adjust** buttons (11). (The display will start blinking.)



3. Push the **Start** button (16)  
(The display will show the time set up.)



4. Once the set time has elapsed, you will hear three long beeps, and at the same time the word **End** will appear on the display.



- If you open the door to check on the progress of the defrosting, the microwaves will stop and the time remaining will begin blinking on the display. To continue the defrosting, close the door again and push the **Start** button. The oven will resume the time count at the point it was interrupted.
- To return the set time to zero, instead, do as follows:
  - if the oven door is open, push the **Stop/Clear** button (10) once;
  - if the oven is operating, push the **Stop/Clear** button (10) twice;
  - If the oven is turned off and its door closed, push the **Stop/Clear** button (10) 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 have to be defrosted 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 will preparing foods.
- Be careful about following the timings printed on frozen products, because they are 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.

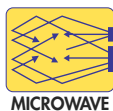


### Defrosting times

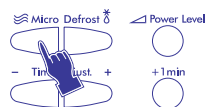
| Type                                                 | Quantity | Times to be set (minutes) | Notes                                                                      | Standing time (minutes) |
|------------------------------------------------------|----------|---------------------------|----------------------------------------------------------------------------|-------------------------|
| <b>MEAT</b>                                          |          |                           |                                                                            |                         |
| • Roasts (pork, beef, veal, etc.)                    | 1 kg     | 25 - 28                   |                                                                            | 20                      |
| • Steaks, cutlets, meat slices                       | 200 gr   | 7 - 10                    |                                                                            | 5                       |
| • Stew, goulash                                      | 500 gr   | 14 - 17                   |                                                                            | 10                      |
| • Ground meat                                        | 500 gr   | 12 - 14                   | (*)                                                                        | 15                      |
| • "                                                  | 250 gr   | 8 - 11                    |                                                                            | 10                      |
| • Hamburger                                          | 200 gr   | 8 - 11                    |                                                                            | 10                      |
| • Sausages                                           | 300 gr   | 10 - 13                   |                                                                            | 10                      |
| <b>POULTRY</b>                                       |          |                           |                                                                            |                         |
| • Duck, turkey                                       | 1,5 kg   | 29 - 32                   | At the end of the rest period, wash under hot water to remove possible ice | 20                      |
| • Whole chickens                                     | 1,5 kg   | 29 - 32                   |                                                                            | 20                      |
| • Cut-up chicken                                     | 500 gr   | 14 - 18                   |                                                                            | 10                      |
| • Chicken breasts                                    | 300 gr   | 13 - 17                   |                                                                            | 10                      |
| <b>VEGETABLES</b>                                    |          |                           |                                                                            |                         |
| • Cubed eggplant                                     | 500 gr   | 17 - 20                   |                                                                            | 5                       |
| • Cut-up peppers                                     | 500 gr   | 16 - 19                   |                                                                            | 5                       |
| • Shelled peas                                       | 500 gr   | 13 - 16                   |                                                                            | 5                       |
| • Artichoke hearts                                   | 300 gr   | 10 - 13                   |                                                                            | 5                       |
| • Pieces of asparagus                                | 500 gr   | 15 - 18                   |                                                                            | 5                       |
| • Cut-up green beans                                 | 500 gr   | 16 - 19                   | To make defrosting easier, stir the vegetables from time to time           | 5                       |
| • Whole broccoli                                     | 500 gr   | 15 - 18                   |                                                                            | 5                       |
| • Brussels sprouts                                   | 500 gr   | 15 - 18                   |                                                                            | 5                       |
| • Cut-up carrots                                     | 500 gr   | 15 - 18                   |                                                                            | 5                       |
| • Cauliflower tops                                   | 450 gr   | 13 - 16                   |                                                                            | 5                       |
| • Mixed vegetables                                   | 300 gr   | 10 - 13                   |                                                                            | 5                       |
| • Cut-up spinach                                     | 300 gr   | 10 - 13                   |                                                                            | 5                       |
| <b>FISH</b>                                          |          |                           |                                                                            |                         |
| • Filleted fish                                      | 300 gr   | 10 - 14                   |                                                                            | 7                       |
| • Cut-up fish                                        | 400 gr   | 11 - 15                   |                                                                            | 7                       |
| • Whole fish                                         | 500 gr   | 13 - 17                   |                                                                            | 7                       |
| • Crayfish                                           | 400 gr   | 11 - 15                   |                                                                            | 7                       |
| <b>DAIRY PRODUCTS</b>                                |          |                           |                                                                            |                         |
| • Butter                                             | 250 gr   | 7 - 10                    | Remove the aluminium paper and metal pieces.                               | 10                      |
| • Cheese                                             | 250 gr   | 8 - 12                    | Partially defrosted. Needs the standing time.                              | 15                      |
| • Cream                                              | 200 ml   | 10 - 14                   | Cream is to be removed from its container and put on a plate.              | 5                       |
| <b>BREAD PRODUCTS</b>                                |          |                           |                                                                            |                         |
| • 2 average-size rolls                               | 150 gr   | 2 - 3                     | Put the bread directly on the turntable                                    | 3                       |
| • 4 average-size rolls                               | 300 gr   | 5 - 7                     |                                                                            | 3                       |
| • Sliced home-style bread                            | 250 gr   | 5 - 7                     |                                                                            | 3                       |
| • Whole-wheat bread                                  | 250 gr   | 5 - 7                     |                                                                            | 3                       |
| <b>FRUIT</b>                                         |          |                           |                                                                            |                         |
| • Strawberries, prunes, cherries, currants, apricots | 500 gr   | 11 - 13                   | Mix 2 or 3 times                                                           | 10                      |
| • Raspberries                                        | 300 gr   | 7 - 9                     | Mix 2 or 3 times                                                           | 10                      |
| • Blackberries                                       | 250 gr   | 6 - 8                     | Mix 2 or 3 times                                                           | 6                       |

(\*) These indications are suitable for carrying out the minced meat defrosting test in accordance with IEC regulation 705, par. 18.3.

Turn the load upside-down halfway through the time set. The load should rest directly on the rotating plate. Further indications, also regarding other performance tests in accordance with IEC regulation 705, are shown in the table on page 2



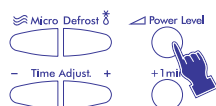
## HOW TO PROGRAMME THE OVEN TO KEEP FOOD HOT, TO REHEAT, AND TO COOK



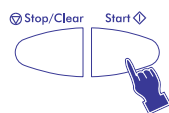
1. Push the **Micro** button (4)  
(The display will start blinking at 0:00 and the second microwave-function indicator at the top left will come on, as will the first microwave-level indicator at the bottom right.)



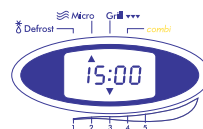
2. Set the time you wish to employ by pushing the **Time Adjust** buttons (11).  
(The display will start blinking.)



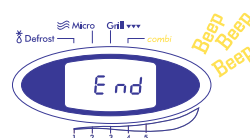
3. Push on the **Power Level** button (6) until you have selected the desired power (5 = maximum, 1 = minimum). If you do not use this button, the oven will operate at full power (power 5). (The indicator in the lower portion of the display will indicate the power level selected).



4. Push the **Start** button (16).  
(The display will show the time and power set up.)



5. Once the set time has elapsed, you will hear three long beeps, and at the same time the word **End** will appear on the display.



- It is possible to access the time of day even while the oven is operating. Simply push the **Clock** button (12). The correct time will appear on the display for about 3 seconds.
- You can check on the progress whenever you please by opening the door and taking a close look at the food. The microwave energy will automatically stop but it will start again when you close the door and push the **Start** button (16).
- If for any reason whatsoever it becomes necessary to interrupt the cooking without opening the oven door, simply push the **Stop/Clear** button (10).
- To stop the cooking, instead, do as follows:
  - if the oven door is open, push the **Stop/Clear** button (10) once;
  - if the oven is operating, push the **Stop/Clear** button (10) twice;
  - if the oven is turned off and its door closed, push the **Stop/Clear** button (10) once.
- The cooking time and microwave power can be changed even after you have pushed the **Start** button (16) to activate the function desired.



## 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.

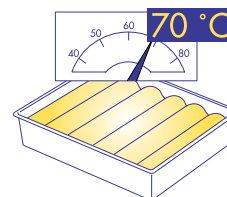
Selecting the "1" power level and covering the food with a plate or plastic film, you will find that foods will remain warm up to serving time.

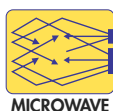
You can leave foods in their cooking container if they are covered.

## 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

N.B.: Some foodstuffs can easily be reheated by using the pre-memorised **Quick menu** functions (see p. 28 or p. 49).

| Type                                                                            | Quantity  | power level | times (minuts) | Notes                                                                                                                                                                                                                                                                                                                                                       |
|---------------------------------------------------------------------------------|-----------|-------------|----------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>SOFTENING FOOD</b>                                                           |           |             |                |                                                                                                                                                                                                                                                                                                                                                             |
| • Chocolate/icing                                                               | 100 gr    | <b>3</b>    | 5 - 6          | Put on a plate. Mix the icing once.                                                                                                                                                                                                                                                                                                                         |
| • Butter                                                                        | 50 -70 gr | <b>5</b>    | 0.7-0.12       |                                                                                                                                                                                                                                                                                                                                                             |
| <b>CHILLED FOOD (INITIAL TEMP. 5/8°C) UP TO 20/30°C</b>                         |           |             |                |                                                                                                                                                                                                                                                                                                                                                             |
| • Yoghurt                                                                       | 125 gr    | <b>5</b>    | 0.12-0.17      | Remove metal foil<br><b>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.</b><br>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. |
| • Baby's bottle                                                                 | 240 gr    | <b>5</b>    | 0.35-0.40      |                                                                                                                                                                                                                                                                                                                                                             |
| <b>CHILLED PRECOOKED FOOD (INITIAL TEMP. 5/8°C) UP TO APPROX. 70°C</b>          |           |             |                |                                                                                                                                                                                                                                                                                                                                                             |
| • Packet of lasagne or of pasta with filling                                    | 400 gr    | <b>5</b>    | 6 - 8          | 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.                                                                                                      |
| • Packet of meat with and/or vegetables                                         | 400 gr    | <b>5</b>    | 6 - 8          |                                                                                                                                                                                                                                                                                                                                                             |
| • Packet of fish and/or vegetables                                              | 300 gr    | <b>5</b>    | 5 - 7          | 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.                                                                                                                            |
| • Plate of meat and/or vegetables                                               | 400 gr    | <b>5</b>    | 7 - 9          |                                                                                                                                                                                                                                                                                                                                                             |
| • plate of pasta, cannelloni or lasagne                                         | 400 gr    | <b>5</b>    | 7 - 9          |                                                                                                                                                                                                                                                                                                                                                             |
| • Plate of fish and/or rice                                                     | 300 gr    | <b>5</b>    | 6 - 8          |                                                                                                                                                                                                                                                                                                                                                             |
| <b>FROZEN FOOD TO REHEAT/COOK (INITIAL TEMP. -18°/-20°C) UP TO APPROX. 70°C</b> |           |             |                |                                                                                                                                                                                                                                                                                                                                                             |
| • Packet of lasagne or of pasta with filling                                    | 400 gr    | <b>5</b>    | 8 - 10         | 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.                                                                         |
| • Packet of meat with rice and/or vegetables                                    | 400 gr    | <b>5</b>    | 7 - 9          |                                                                                                                                                                                                                                                                                                                                                             |
| • Packet of fish and/or pre-cooked vegetables                                   | 300 gr    | <b>5</b>    | 5 - 7          | Remove the raw food from the packets and place it in a container suitable for microwaves and cover.                                                                                                                                                                                                                                                         |
| • Packet of fish and/or raw vegetables                                          | 300 gr    | <b>5</b>    | 10 - 12        |                                                                                                                                                                                                                                                                                                                                                             |
| • Portion of meat and/or vegetables                                             | 400 gr    | <b>5</b>    | 8 - 10         | 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.                                                                        |
| • Portion of pasta, cannelloni or lasagne                                       | 400 gr    | <b>5</b>    | 9 - 11         |                                                                                                                                                                                                                                                                                                                                                             |
| • Portion of fish and/or rice                                                   | 300 gr    | <b>5</b>    | 6 - 8          |                                                                                                                                                                                                                                                                                                                                                             |
| <b>CHILLED DRINKS (INITIAL TEMP. 5°/8° C) UP TO APPROX. 70°C</b>                |           |             |                |                                                                                                                                                                                                                                                                                                                                                             |
| • 1 cup of water                                                                | 180 cc    | <b>5</b>    | 2.30 - 3       | 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.                                                                                                                                                                                                           |
| • 1 cup of milk                                                                 | 150 cc    | <b>5</b>    | 2 - 2.30       |                                                                                                                                                                                                                                                                                                                                                             |
| • 1 cup of coffee                                                               | 100 cc    | <b>5</b>    | 2 - 2.30       |                                                                                                                                                                                                                                                                                                                                                             |
| • 1 plate of broth                                                              | 300 cc    | <b>5</b>    | 5 - 6          |                                                                                                                                                                                                                                                                                                                                                             |
| <b>DRINKS AT ROOM TEMPERATURE (INITIAL TEMP. 20°/30°C) UP TO APPROX. 70° C</b>  |           |             |                |                                                                                                                                                                                                                                                                                                                                                             |
| • 1 cup of water                                                                | 180 cc    | <b>5</b>    | 2 - 2.30       | 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.                                                                                                                                                                                                           |
| • 1 cup of milk                                                                 | 150 cc    | <b>5</b>    | 1.30 - 2       |                                                                                                                                                                                                                                                                                                                                                             |
| • 1 cup of coffee                                                               | 100 cc    | <b>5</b>    | 1.30 - 2       |                                                                                                                                                                                                                                                                                                                                                             |
| • 1 plate of broth                                                              | 300 cc    | <b>5</b>    | 4 - 5          |                                                                                                                                                                                                                                                                                                                                                             |



## USING THE MICROWAVE-ONLY FUNCTION FOR COOKING

### 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.



MICROWAVE

## Cooking times

| Type                         | Quantity | Power levels | Times to be set (minutes) | Notes                                             | Standing time (minutes) |
|------------------------------|----------|--------------|---------------------------|---------------------------------------------------|-------------------------|
| <b>FISH</b>                  |          |              |                           |                                                   |                         |
| • Filleted                   | 300 gr   | <b>5</b>     | 9 - 11                    | Cover with plastic wrap                           | 2                       |
| • Slices                     | 300 gr   | "            | 11 - 13                   | Cover with plastic wrap                           | 2                       |
| • Whole                      | 500 gr   | "            | 12 - 14                   | Cover with plastic wrap                           | 2                       |
| • Whole                      | 250 gr   | "            | 9 - 11                    | Cover with plastic wrap                           | 2                       |
| • Cut-up fish                | 400 gr   | "            | 11 - 13                   | Cover with plastic wrap                           | 2                       |
| • Crayfish                   | 500 gr   | "            | 11 - 13                   | Cover with plastic wrap                           | 2                       |
| <b>GREENS AND VEGETABLES</b> |          |              |                           |                                                   |                         |
| • Asparagus                  | 500 gr   | <b>5</b>     | 11 - 12                   | Cut into 2-cm. pieces                             | 4                       |
| • Artichokes                 | 300 gr   | "            | 12 - 13                   | It would be better to use artichoke bottoms       | 4                       |
| • Green beans                | 500 gr   | "            | 13 - 14                   | Cut into pieces                                   | 4                       |
| • Broccoli                   | 500 gr   | "            | 9 - 10                    | Separate into individual "florets"                | 4                       |
| • Brussels sprouts           | 500 gr   | "            | 9 - 10                    | Leave whole                                       | 4                       |
| • White cabbage              | 500 gr   | "            | 9 - 10                    | Leave whole                                       | 4                       |
| • Red cabbage                | 500 gr   | "            | 9 - 10                    | Leave whole                                       | 4                       |
| • Carrots                    | 500 gr   | "            | 11 - 12                   | Cut into same-size pieces                         | 4                       |
| • Cauliflower                | 500 gr   | "            | 13 - 14                   | Separate into stalks                              | 4                       |
| • Celery                     | 500 gr   | "            | 9 - 10                    | Separate into pieces                              | 4                       |
| • Eggplant                   | 500 gr   | "            | 8 - 9                     | Cut into cubes                                    | 4                       |
| • Leek                       | 500 gr   | "            | 8 - 9                     | Leave whole                                       | 4                       |
| • Mushrooms                  | 500 gr   | "            | 8 - 9                     | Leave whole. No water is needed                   | 4                       |
| • Onions                     | 250 gr   | "            | 7 - 8                     | Whole, but of the same size. No water is needed.  | 4                       |
| • Spinach                    | 300 gr   | "            | 8 - 9                     | Cover after having washed and drained the leaves. | 4                       |
| • Peas                       | 500 gr   | "            | 12 - 13                   |                                                   | 4                       |
| • Fennel                     | 500 gr   | "            | 14 - 15                   | Cut into quarters                                 | 4                       |
| • Peppers                    | 500 gr   | "            | 11 - 12                   | Cut into pieces                                   | 4                       |
| • Potatoes                   | 500 gr   | "            | 10 - 11                   | Cut into same-size pieces                         | 4                       |
| • Zucchini                   | 500 gr   | "            | 9 - 10                    | Leave whole                                       | 4                       |
| <b>MEATS</b>                 |          |              |                           |                                                   |                         |
| • Stew                       | 1,5 kg   | "            | 42 - 47                   | Cook covered and stir 2 or 3 times.               | 10                      |
| • Chicken breasts            | 500 gr   | <b>4</b>     | 15 - 20                   | 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 carrying out the minced meat cooking test in accordance with IEC regulation 705, test C.

Cover the container with a transparent film for microwave oven, perforated in several places. Further instructions, also with regard to other performance tests in accordance with IEC regulation 705, are shown in the table on page 2



### FRUIT AND BAKED GOODS

Baked goods rise (at lower oven power) much more than 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)       | 3            | 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                | 4            | 4 - 6                     | 3                       | Mix with a whisk every 30 seconds                                                                                                                                                                                                                                                            |
| Cooked pears (300 gr)   | 5            | 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 carrying out the cooking test in accordance with IEC regulation 705, par. 17.3, test A and test B respectively. Further instructions, also with regard to other performance tests in accordance with IEC regulation 705, are shown in the table on page 2 |
| Test A                  |              |                           |                         |                                                                                                                                                                                                                                                                                              |
| Sponge cake (475 gr)    | "            | 7 - 9                     | 5                       |                                                                                                                                                                                                                                                                                              |
| Test B                  |              |                           |                         |                                                                                                                                                                                                                                                                                              |



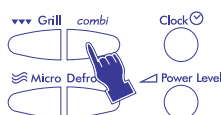


## COMBINED MICROWAVE + GRILL FUNCTION

This function is suitable for:

- Quickly cooking all types of roasts, poultry, skewered meats, potatoes ..... p. 45
- Au-gratin cooking (e.g., lasagne, cheese-topped vegetables, macaroni) ..... p. 45

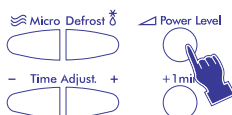
### HOW TO PROGRAMME THE COMBINED MICROWAVE + GRILL FUNCTION



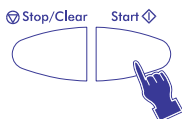
1. Push the **Combi** button (3) (The display will blink at 0:00, and the upper indicator for the combined microwave + grill function will come on, as will the microwave-power indicator at the lower left.)



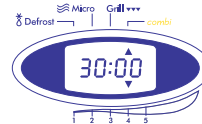
2. Set the time you wish to employ by turning the **Timer knob** (11). (The display will begin to blink.)



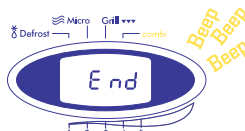
3. Push down on the **Power Level** button (6) until you have selected the power you wish to employ (5 = maximum, 1 = minimum). If you do not push this button, the oven will operate at power level 3. (The indicator on the lower portion of the display will indicate the power selected.)



4. Push the **Start** button (16). (The display will show the time and the power set up.)



5. Once the set time has elapsed, you will hear three long beeps, and at the same time the word **End** will appear on the display.



- It is possible access the time of day while the oven is operating. Simply push the **Clock** button (12). The correct time will appear on the display for about 3 seconds.
- You can check the progress of the set function whenever you please by opening the door and taking a close look at the food. The microwave energy will automatically stop but it will start again when you close the door and push the **Start** button (16).
- If for any reason whatsoever it becomes necessary to interrupt the cooking without opening the oven door, simply push the **Stop/Clear** button (10).
- To stop the cooking, instead, do as follows:
  - if the oven door is open, push the **Stop/Clear** button (10) once;
  - if the oven is operating, push the **Stop/Clear** button (10) twice;
  - if the oven is turned off and its door closed, push the **Stop/Clear** button (10) once.
- The cooking time and microwave power can be changed even after you have pushed the **Start** button (16) to activate the function desired.

**NOTE:** This model has an automatic cooling cycle activated when the oven is too hot after cooking with "combined microwave+grill" or "grill only" functions. The fan, oven light and turntable remain in operation (for a further five minutes) while the grill element and microwave components are off. In addition, when the door is opened and closed to remove food, the word "Cool" is displayed until the cycle is completed.



## USING THE COMBINED MICROWAVE + GRILL FUNCTION TO COOK

This setting is ideal for all those dishes which have to be "au gratin" or must be given a certain colour. You must keep the following in mind.

- Do not spunkle with seasonings in general (**use only 1/2 cup of water to keep meat tender**).
- Turn roasts and large cuts of meat over when they are half-cooked.
- If, while the cooking is in progress, the top surface of the foodstuff is sufficiently browned before the set time has elapsed, push the **Start/Clear** button (10) to re-set the time remaining for microwaves only. To check on the progress of the cooking itself, open the oven door. Always be careful to wear padded gloves made for oven use because the heating element is hot. The act of opening the door will interrupt the operations of both the microwaves and the grill. When you open the door to check the grilling process, always be careful to the oven gloves to remove food from oven because the heating element is hot. To resume the cooking, all you have to do is close the oven door and push the **Start** button (16).
- In cooking with the combined grill function, do not pre-heat the oven and do not operate the oven if there are no foodstuffs in it.

### Cooking times

| Type                                                                                                                    | Quantity | Power levels | Times to be set (minutes) | Notes                                                                                                                                     | Standing time (minutes) |
|-------------------------------------------------------------------------------------------------------------------------|----------|--------------|---------------------------|-------------------------------------------------------------------------------------------------------------------------------------------|-------------------------|
| • Lasagne                                                                                                               | 1100 gr  | 5            | 13+<br>11 microwave only  | Times required with uncooked pasta. If pasta is pre-cooked, cook in combined grill function until desired au gratin grade is obtained     | 5                       |
| • Gnocchi alla romana                                                                                                   | 600 gr   | "            | 18                        | Avoid excessive melting.                                                                                                                  | 5                       |
| • Well-seasoned macaroni                                                                                                | 1500 gr  | "            | 13                        | The pasta should first be partly boiled.                                                                                                  | 5                       |
| • Cauliflower in bechamel sauce                                                                                         | 1000 gr  | "            | 20                        | Times required with 500 gr. of raw cauliflower. If pre-boiled, cook in combined grill function until desired au gratin grade is obtained. | 5                       |
| • Tomatoes au gratin                                                                                                    | 800 gr   | 3            | 25                        | The tomatoes should all be of the same size.                                                                                              | 5                       |
| • Stuffed peppers                                                                                                       | 1400 gr  | 5            | 25                        | Short wide peppers are best.                                                                                                              | 5                       |
| • Aubergine alla parmigiana                                                                                             | 1300 gr  | "            | 18                        | The aubergine may first be fried or grilled.                                                                                              | 5                       |
| • Roast potatoes                                                                                                        | 750 gr   | 4            | 35                        | Stir 2 or 3 times.                                                                                                                        | 5                       |
| • Potatoes au gratin                                                                                                    | 1100 gr  | 5            | 25 - 30                   | (*)                                                                                                                                       | 5                       |
| • Roasts (pork, beef)                                                                                                   | 1000 gr  | 2            | 60                        | Turn at the halfway point. Turn after 35'-40'.                                                                                            | 10                      |
| • Meat loaf These instructions do not refer to test C of IEC regulation 705 which is represented in the table on page 2 | 800 gr   | 3            | 25                        | Mix together 500 grams of ground beef, eggs, ham, bread crumbs, etc.                                                                      | 10                      |
| • Whole chicken                                                                                                         | 1200 gr  | 4            | 40                        | (**)                                                                                                                                      | 10                      |
| • Skewered meat                                                                                                         | 600 gr   | 3            | 25                        | Turn at the halfway point.                                                                                                                | 10                      |
| • Lamb                                                                                                                  | 1000 gr  | "            | 45                        | Turn at the halfway point.                                                                                                                | 10                      |
| • Turkey (pieces)                                                                                                       | 1000 gr  | "            | 50                        | Turn at the halfway point.                                                                                                                | 10                      |
| • Duck                                                                                                                  | 1000 gr  | "            | 45                        | Turn at the halfway point                                                                                                                 | 10                      |

(\*) These indications are suitable for carrying out the mincemeat defrosting test in accordance with IEC regulation 705, par. 17.3 Test D. Further indications, also regarding other performance tests in accordance with IEC regulation 705, are shown in the table on page 2

(\*\*) Puncture the skin with a fork to let the fat seep out. These indications are suitable for carrying out cooking tests in accordance with IEC regulation 705, par. 17.3 Test F. Further indications, also regarding other performance tests in accordance with IEC regulation 705, are shown in the table on page 2

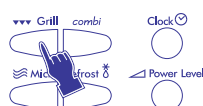


## GRILL-ONLY FUNCTION

This function is suitable for:

- All types of normal grilling (e.g., hamburgers, chops, frankfurters, toast, etc.) .....p. 47

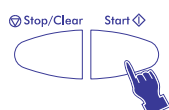
### HOW TO PROGRAMME COOKING WITH THE GRILL-ONLY FUNCTION



1. Push the **Grill** button (2) (The display will start blinking at 0:00, and the grill function indicator on top will come on.)



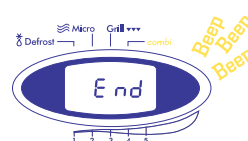
2. Set the time desired by pushing the Time Adjust buttons (11). (The display will start blinking.)



3. Put the food on the upper wire rack and place everything on the turnable. Close the door. Push the **Start** button (16). (The display will set up.)



4. Once the set time has elapsed, you will hear three long beeps, and at the same time the word **End** will appear on the display.



- It is possible to access the time of day while the oven is operating. Simply push the **Clock** button (12). The correct time will appear on the display for about 3 seconds.
- You can check on the progress of the set function whenever you please by opening the door and taking a close look at the food. The grill function will thus be interrupted, but it will resume operating when you close the oven door and push the **Start** button (16).
- If for any reason whatsoever it becomes necessary to interrupt the cooking without opening the oven door, simply push the **Stop/Clear** button (10).
- To stop the cooking, instead, do as follows:
  - if the oven door is open, push the **Stop/Clear** button (10) once;
  - if the oven is operating, push the **Stop/Clear** button (10) twice.
  - if the oven is turned off and its door closed, push the **Stop/Clear** button (10) once.
- The cooking time may be changed even after you have pushed the **Start** button (16) to start the cooking.

**NOTE:** This model has an automatic cooling cycle activated when the oven is too hot after cooking with "grill only" functions. See page 44.



## USING THE OVEN-GRILL-ONLY FUNCTION FOR GRILLING

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

**Always** pre-heat the grill for 5 to 8 minutes before starting the cooking process.

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

When opening oven door to check on cooking, the elements will be red-hot: be careful not to get burned and always use oven gloves.

### Cooking times

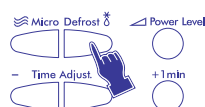
| Type                   | Quantity | Times to be set (minutes) | Notes                                                                                                            |
|------------------------|----------|---------------------------|------------------------------------------------------------------------------------------------------------------|
| • Veal or pork chops   | 3        | 20 - 24                   | Turn over after 12 minutes.                                                                                      |
| • Sausages             | 3        | 14 - 16                   | Must always be pierced. If particularly fatty, the sausages should be cut in half.<br>Turn over after 8 minutes. |
| • Hamburger            | 3        | 14 - 17                   | Turn over after 8 minutes.                                                                                       |
| • Peppers              | 1        | 12 - 14                   | Cut in quarters.<br>Turn over after 7 minutes                                                                    |
| • Aubergine (eggplant) | 4 slices | 12 - 14                   | Slices one cm. thick. Turn over after 7 minutes.                                                                 |
| • Zucchini             | 6 strips | 12 - 15                   | Slices one cm. thick. Turn over after 7 minutes.                                                                 |
| • Toasted bread        | 4 slices | 4                         | Trim the crusts carefully. Turn over after 2 minutes.                                                            |

# PROGRAMMING SEVERAL OPERATIONS ONE AFTER ANOTHER

- You can set up the following sequences:

- defrosting + cooking
- cooking 1 + cooking 2
- defrosting + cooking 1 + cooking 2

**Example:** Setting up a defrosting + cooking sequence



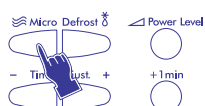
1. Push the **Defrost** button (5).

(The figure 0:00 will start blinking and the defrost-function indicator at the upper left will come on.)



2. Set the time you wish by pushing the **Time Adjust** buttons. (11).

(The display will start blinking.)



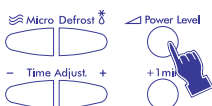
3. Push the **Micro** button (4).

(The display will start blinking at 0:00, and the second microwave-function indicator at the upper left will come on as well as the first microwave-level indicator)

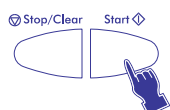


4. Set the time you wish to employ by pushing the **Time Adjust** buttons (11).

(The display will start blinking.)



5. Push down on the **Power level** button (6) until you have selected the power desired (5 = maximum, 1 = minimum). (The indicator at the bottom of the display will show the power level selected.)

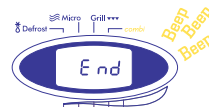


6. Push the **Start** button (16) to begin the sequence.

(The display will show in order the time of the function selected.)



7. At the end of the sequence set up, you will hear three long beeps, and the word **End** will appear on the display.

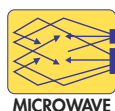




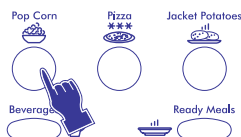
### USING THE "QUICK MENU" BUTTONS

The "Quick Menu" buttons apply to five (5) different programmes with "pre-memorised" cooking times and power levels. These programmes guarantee **excellent results** for the dishes indicated in the table below.

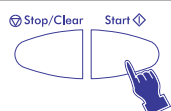
| Button                                                                                                                                                                               | What you can make                                                                                                                                                                                                                                                                                                                                                              | Recommendations                                                                                                                                                                                                                                      |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| (9) <b>Beverages</b> <ul style="list-style-type: none"> <li>Press <b>1</b> time</li> <li>Press <b>2</b> times</li> <li>Press <b>3</b> times</li> <li>Press <b>4</b> times</li> </ul> | <ul style="list-style-type: none"> <li>Reheat one small cup of coffee (60 cc) already at room temperature.</li> <li>Reheat 2 small cups or one large cup of coffee (120 cc) already at room temperature</li> <li>Reheat one large cup (200 cc) still at refrigerator temperature</li> <li>Reheat one serving of soup (300 cc) still at refrigerator temperature.</li> </ul>    | After having heated the liquid, stir well to give it an even temperature                                                                                                                                                                             |
| (14) <b>Jacket potatoes</b> <ul style="list-style-type: none"> <li>Press <b>1</b> time</li> <li>Press <b>2</b> times</li> <li>Press <b>3</b> times</li> </ul>                        | <ul style="list-style-type: none"> <li>Cook 200 gr. of potatoes</li> <li>Cook 400 gr. of potatoes</li> <li>Cook 600 gr. of potatoes</li> </ul>                                                                                                                                                                                                                                 | Wash the skin very well, puncture with a fork, and place on the turntable. To be served hot with a butter or cheese filling.                                                                                                                         |
| (15) <b>Chilled Ready Meals</b> <ul style="list-style-type: none"> <li>Press <b>1</b> time</li> <li>Press <b>2</b> times</li> </ul>                                                  | <ul style="list-style-type: none"> <li>Reheat a 100-gr. serving still at refrigerator temperature.</li> <li>Reheat 250 gr. of meat or meat + vegetables still at refrigerator temperature</li> </ul>                                                                                                                                                                           | Suggested for reheating foods cooked and placed in the refrigerator the previous day. Cover with transparent film or an upturned plate.                                                                                                              |
| (8) <b>Pizza</b> frozen pre-cooked food <ul style="list-style-type: none"> <li>Press <b>1</b> times</li> <li>Press <b>2</b> times</li> <li>Press <b>3</b> times</li> </ul>           | <ul style="list-style-type: none"> <li>Heat 1 frozen pre-cooked pizza (300 gr.).</li> <li>To reheat one pack (max. 300 gr. of frozen pre-cooked food or a max. of 300 gr. of frozen ready meals (eg. meat or vegetables).</li> <li>To reheat two packs (max. 550 gr. of frozen pre-cooked food or a max. of 550 ge. of frozen ready meals (eg. meat or vegetables).</li> </ul> | Place the pizza right on the turntable. If the pack is suitable for microwave cooking, rest it directly on the turntable. Alternatively tip the contents of the tray onto the serving plate and cover it with transparent film or an upturned plate. |
| (7) <b>Pop Corn</b> <ul style="list-style-type: none"> <li>Press <b>1</b> time</li> </ul>                                                                                            | <ul style="list-style-type: none"> <li>Make one 100-gr. package of popcorn prepared for use in a microwave oven.</li> </ul>                                                                                                                                                                                                                                                    | Carefully read the instructions on the package and place on the turntable.                                                                                                                                                                           |



TO SET PRE-MEMORISED COOKING TIMES, PROCEED AS FOLLOWS:



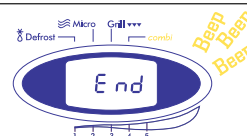
- 1 Press the **Quick Menu** button desired (see above).  
(The pre-set time will blink on the display, while the second indicator in the upper left and the one below it for the pre-set microwave power will switch on.)



- 2 Push the **Start** button (16) to turn the oven on.

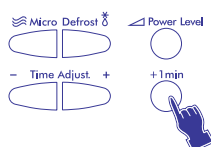


- 3 When the set time has expired, you will hear three (3) long beeps and the word **End** will appear on the display.

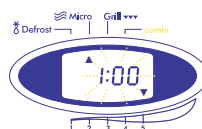


### "QUICK REHEAT" PROGRAMME: FROM 1 TO 6 MINUTES AT MAXIMUM POWER

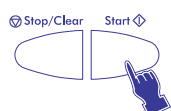
This function is very useful when heating small amounts of food or drink, or for adding an extra minute when cooking time has already elapsed.



1. Push the **+1 min** button (13).  
(The display will start blinking at 1:00 and the second indicator at the top left [the microwave function] as well as the first indicator at the bottom right [microwave power] will come on.)



The temperature increases by 30 seconds every time you push the button up to a maximum of 6 minutes.



2. Push the **Start** button (16) to activate the microwaves.



3. Once the set time has elapsed, you will hear three long beeps, and the word **End** will appear on the display.



### CHILD SAFETY DEVICE

To prevent unwanted and accidental use of the oven, the electronic control unit is fitted with the following safety devices:

#### 1 START button block

- When the oven is off and programming has not begun (the clock is displayed), keep the **START** button depressed (16) for 5 seconds.
- You will hear a short beep and it will no longer be possible to cook with the oven.
- To turn off the safety block, keep the **START** button (16) pressed until you hear a beep.

#### 2 Cooking time modification block

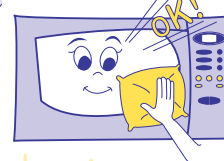
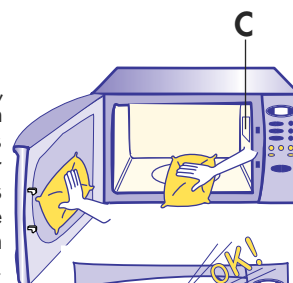
- When set, this safety device prevents cooking times from being tampered with or modified while cooking is underway. This avoids the time being accidentally and dangerously prolonged (the food might burn!).
- When the oven is off and programming has not begun (the clock is displayed), press the **STOP/CLEAR** button (10) for 5 seconds.
  - You will hear a short beep and it will no longer be possible to modifying cooking times while cooking in underway.
  - To turn off the safety block, keep the **STOP/CLEAR** button (10) pressed until you hear a beep.

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

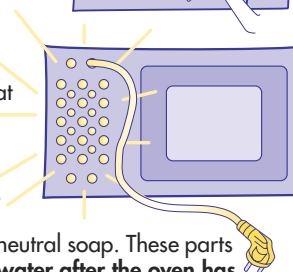
**Before beginning any cleaning or maintenance, always pull this oven's plug from the socket and wait for the oven itself to cool down completely**

### Cleaning

Thanks to the special enamel coating on your oven's inner compartment, enamel which does not retain the fatty splashes and food particles which normally build up inside an oven, it is extremely easy to clean this appliance. Always keep the microwave outlet cover (C) free of fat or splashed grease. **Never use abrasive detergents, scouring pads or tools with metal rivets** when you clean the oven's exterior. In addition, be careful not to let water or liquid detergent **seep into the air and steam outlet slots located atop the oven**. Do not use ammonia-based detergents. We likewise recommend that you do not use alcohol, steel wool or abrasive detergents to clean the inside and outside door surfaces in order to avoid scratches. 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.



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 (G) and its support (H) 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"> <li>The oven is not working</li> </ul>                                     | <ul style="list-style-type: none"> <li>The door is not properly closed.</li> <li>The plug is not properly inserted in the electric outlet.</li> <li>The outlet is not supplying power (check the building's fuse box).</li> </ul>                                             |
| <ul style="list-style-type: none"> <li>Condensation on the cooking rack and inside the oven.</li> </ul>       | <ul style="list-style-type: none"> <li>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.</li> </ul>                                      |
| <ul style="list-style-type: none"> <li>Sparks inside the oven.</li> </ul>                                     | <ul style="list-style-type: none"> <li>When using the microwave-only and combined functions, do not turn the oven on unless there is already food inside it.</li> <li>When cooking by microwaves, do not use metal containers, bags, or packages with metal clips.</li> </ul> |
| <ul style="list-style-type: none"> <li>The food is not heating sufficiently</li> </ul>                        | <ul style="list-style-type: none"> <li>Select the correct power level or increase the cooking time.</li> <li>The food was not completely defrosted before being cooked.</li> <li>Use the correct cooking method or lower the cooking time.</li> </ul>                         |
| <ul style="list-style-type: none"> <li>The food is burning</li> <li>The food is not cooking evenly</li> </ul> | <ul style="list-style-type: none"> <li>Stir the food while it is being cooked. Remember that foodstuffs cook better when cut into uniform pieces.</li> <li>The turntable is not spinning.</li> </ul>                                                                          |

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