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CHAPTER 1: GENERAL

1.1 IMPORTANT SAFETY WARNINGS

Read these instructions carefully and keep them safe 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. The appliance is not intended for use by young children or infirm persons. Young children should be supervised to ensure that they do not play with the appliance.
- 5) Do not tamper with the safety devices in an attempt to operate the oven with the door open.
- 6) Do not operate the oven if objects of any kind get stuck between the front panel 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 the remains of food to build up between the front panel and the door (fig. 1).
- 7) Do not place heavy objects on the opened door or pull downwards sharply on the handle. The oven could tip over. Never place hot containers or pans (e.g. just taken off the stove) on the opened door (fig. 2).
- 8) If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- 9) If smoke comes out of the oven, switch it off and unplug it immediately. **KEEP THE DOOR CLOSED** to stifle any flames.
- 10) Only use utensils that are suitable for use in microwave ovens. To avoid overheating and risk of fire, always monitor the oven when cooking food in disposable containers made of plastic, cardboard or other inflammable materials, and when heating small quantities of food.
- 11) Never place the turntable in cold water when it is hot. Rapid cooling can cause it to crack.
- 12) Never preheat or operate the oven when empty in MICROWAVE, MICROWAVE FAN, or MICROWAVE GRILL modes, because this can cause sparking.
- 13) Make sure that ovenware and containers are suitable for use in microwave ovens before using them in the oven (see "Ovenware").
- 14) The temperature of the door or the outer surface may be high when the appliance is operating. Do not place anything on top of the oven while in use. Do not touch the heating elements inside the oven.
- 15) Liquids like water, coffee, milk, etc. can boil with delayed action after heating in a microwave oven. They can boil and spill suddenly, causing scalding. To avoid this, place a heat-resistant plastic spoon or glass rod in the container before starting to heat liquids (fig. 4). Always take care when handling containers full of hot liquids.



fig. 1



fig. 2



fig. 3

CHAPTER 1: GENERAL

- 16) Do not heat spirits with a high alcohol content, or large quantities of oil. Both types of liquid are flammable!
- 17) To avoid burns, stir and shake the contents of feeding bottles and baby food jars, and always check their temperature before feeding (fig. 5). Stirring or shaking also ensures that the temperature of the food is uniform throughout.

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

NOTE: When you switch on the oven for the first time, it may produce a "new" smell and even small amounts of smoke for the first ten minutes or so. This is normal and due to protective coatings applied the heating elements.

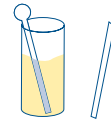


fig. 4



fig. 5

1.2 TECHNICAL DATA

• ENERGY CONSUMPTION (CENELEC HD 376 standards)

To reach 200 °C	0,35 kWh
To maintain 200°C for one hour	1,15 kWh
Total consumption	1,5 kWh

• MICROWAVE OUTPUT POWER: 900W (IEC705)

Consult the data plate on the rear of the oven for further details.

This appliance conforms to E.E.C. directives 89/336 and 92/31 on Electromagnetic Compatibility, and to E.E.C. directive 89/109 on materials which come into contact with food.

MICROWAVE OUTPUT POWER

The microwave output power is specified on the data plate on the rear of the oven (see "MICRO OUTPUT"). When using cooking tables, always refer to the output power for your oven. This is specially important when you use microwave cookery books.



On some models, the microwave output power is also stated inside this symbol on the control panel.

1.3 INSTALLATION AND ELECTRICAL CONNECTIONS

- 1) Remove the oven from its box. Remove the protective packaging containing the turntable (H), its support ring (I), and all the oven accessories. Check that the turntable spindle (D) engages correctly in its recess in the centre of the turntable.
- 2) Clean the inside of the oven with a soft, damp cloth.
- 3) Check that the oven has not been damaged during transport. Check in particular that the door opens and closes properly.
- 4) Place the oven on a flat, stable surface at least 85 cm out of the reach of children, since the door can become very hot during cooking.
- 5) When positioning the oven on the worktop, take care to maintain a gap of approx. 5 cm between the oven and the walls to its rear and sides, and a gap of at least 20 cm above the oven (fig. 6).

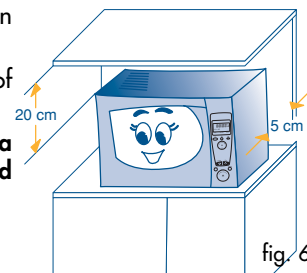


fig. 6

CHAPTER 1: GENERAL

- 6) Do not block the air intake vents. Do not place any objects on top of the oven and check that the air and steam outlet vents (at the top, bottom and/or rear of the oven) are ALWAYS UNOBSTRUCTED (fig. 7)
- 7) Place the turntable support ring (I) in the centre of the circular recess in the oven floor and place the turntable (H) on top of it. Engage the spindle (D) with the recess in the centre of the turntable.

N.B. Do not position the oven on or near sources of heat (for example on top of a refrigerator) (fig. 8).

- 8) Only connect the oven to a power socket rated at least 16A. Also make sure that your home's main switch is rated at least 16A to avoid sudden power failures when the oven is switched on.
- 9) Position the oven in such a way that the power plug and socket are easily accessible.
- 10) Before you switch on the oven, check that the mains voltage corresponds to that specified on the oven's data plate and that the power socket is **properly earthed. The manufacturer declines all responsibility if this safety precaution is not observed.**

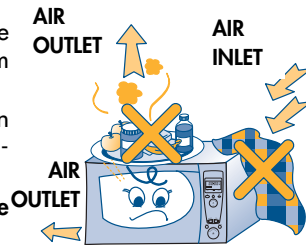


fig. 7

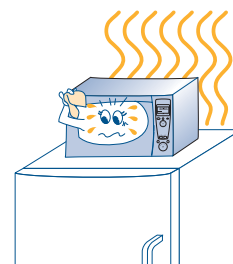
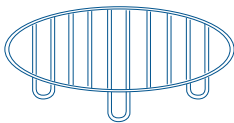


fig. 8

1.4 STANDARD ACCESSORIES

**LOW WIRE RACK****Fan mode:**

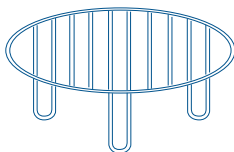
use for all types of traditional cooking, especially cakes.

Micro fan mode and micro grill mode

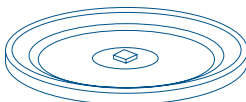
use for rapid cooking of meat, potatoes, some leavened cakes and desserts and gratin dishes (e.g. lasagne).

Automatic mode:

use with nearly all food categories (carefully read the instructions in the cooking tables).

**HIGH WIRE RACK****Grill mode:**

use for all types of grilled food.

**TURNTABLE**

Used for all operating and cooking modes.

**OVENPROOF DISH**

For use in certain cooking modes as specified in the recipes and cooking tables.

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1.5 OVENWARE

• AUTOMATIC MODE

In AUTOMATIC mode, always use the ovenware specified in the tables in section 3.2 - FOOD CATEGORIES.

• MANUAL MODE

In MICRO, MICRO FAN and MICRO GRILL modes, any glass (preferably Pyrex), ceramic, china or terracotta ovenware may be used provided it has no metal decorations or parts (e.g. gold paint decorations, metal handles, feet etc.).

Heat resistant plastic containers may also be used, but only in MICRO mode.

If you are in doubt about the suitability of a particular dish, perform this simple test. Place the empty dish in the oven and operate in MICRO mode for 30 seconds at maximum power level.

If after 30 seconds the dish is still cold or only slightly warm, it is suitable for microwave cooking. If it is very hot or if it causes sparks while the oven is operating, it is not suitable.

Paper napkins, cardboard trays and disposable plastic plates can also be used underneath dishes for short cooking times.

The size and shape of containers must allow them to rotate easily inside the oven.

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

É opportuno ricordare che, poiché le microonde riscaldano il cibo e non il vasellame, é possibile cuocere il cibo direttamente sul piatto di portata ed evitare così l'uso e la conseguente pulizia di pentole. Tenere comunque presente che è possibile che sia il cibo, molto caldo, a trasmettere calore al piatto, rendendo necessario l'uso di presine.

Since microwaves heat food - and not the dish - you can also heat food on the plate you intend to serve it on. This can save you a lot of unnecessary washing up.

Remember that heat may transfer from the food to the plate, and that you may have to use an oven glove to remove it.

All standard ovenware may be used in FAN and GRILL modes.

The following table provides useful guidelines for choosing ovenware:

	Glass	Pyrex	Pyroce- ram	Terracotta	Aluminium foil	Plastic	Paper or cardboard	Metal containers
"MICRO" mode	YES	YES	YES	YES	NO	YES	YES	NO
"MICRO FAN" modes "MICRO GRILL" modes	NO	YES	YES	YES	NO	NO	NO	NO
"FAN OVEN" modes "GRILL" modes	NO	YES	YES	YES	YES	NO	NO	YES



CHAPTER 1: GENERAL

1.6 RULES AND HINTS FOR USING THE OVEN

Microwaves are a form of electromagnetic radiation. They occur in nature in the form of light waves (e.g. sunlight). In the oven, these waves penetrate food from all directions to heat water, fat and sugar molecules. This generates heat very quickly only in the food itself. The container warms up only as a result of heat spreading from the food.

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

Microwave cooking is therefore a healthy form of cooking. In contrast to traditional methods, microwave cooking also dehydrates foods less, destroys less of their nutritional value, and retains more original flavour.

Basic rules for correct microwave cooking

- 1) Cooking time depends directly on the **size and consistency of the food**. A casserole will cook faster than a roast because it consists of smaller pieces, and because all the pieces are of the same consistency. When you refer to the cooking tables later in this manual, remember that you must increase or reduce cooking time to match the volume of the food you are cooking.
Always respect standing time. **Standing time** is the time for which you must leave food "rest" after cooking. Standing time ensures that food is served at an even temperature throughout.
The temperature of meat, for example, can rise between 5°C and 8°C (approx. 9°F to 15°F) during standing time. Food can be left to stand inside or out of the oven.
- 2) Always **mix** or **stir** food several times during cooking. This not only ensures even temperature distribution but also reduces cooking time.
- 3) Also **turn** food over during cooking. This is specially important for meat, whether in large pieces (roasts, whole chickens, etc.) or small pieces (chicken breasts, casseroles, etc.).
- 4) Pierce foods with skins, shells or peel (e.g. apples, potatoes, tomatoes, frankfurters, fish, etc.) with a fork at several points to allow steam to escape from inside. This prevents these foods from exploding inside the oven (see fig. 9).
- 5) If you are cooking a number of portions of the same type of food (e.g. potatoes), arrange the portions **in a ring** around the outside of an ovenproof dish to ensure that they cook uniformly (see fig. 10).
- 6) The lower the temperature at which food is placed in the oven, the longer the cooking time required. Food placed in the oven at room temperature will cook sooner than food coming directly from the refrigerator.
- 7) Always place dishes and containers in the middle of the turntable.
- 8) It is perfectly **normal for condensation to form** inside the oven and near the air outlet vents. **To reduce condensation, cover food with clear film, wax paper, a Pyrex lid or simply an overturned plate.** Foods with a high water content (e.g. greens and vegetables) cook better when covered. Covering food also helps keep the inside of the oven clean. Use clear film made expressly for microwave ovens.
- 9) **Do not cook eggs in their shells** (fig. 11). Pressure will build up inside and can cause the egg to explode, even after cooking has finished. Do not reheat eggs in their shells even if they have already been cooked. Only reheat scrambled eggs.
- 10) Always open air-tight or sealed containers before placing them in the oven. Otherwise pressure will build up inside and can cause them to swell and explode even after cooking has finished.

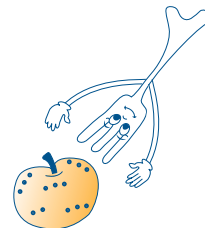


fig. 9

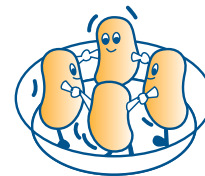


fig. 10

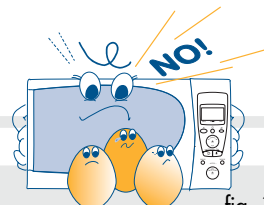
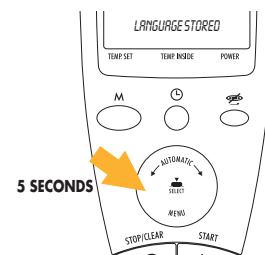


fig. 11

CHAPTER 2: SWITCHING ON AND GETTING TO KNOW YOUR OVEN

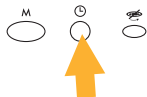
2.1 SELECTING THE LANGUAGE

- 1) Connect the oven to the mains power socket. The control emits a short beep and displays the following languages in sequence: **ENGLISH, ITALIANO, DEUTSCH, FRANCAIS, ESPANOL**.
- 2) Select the language you want the display to operate in. You cannot use any other oven function until you have done this.
- 3) Wait until the language you want is displayed then press and hold down the **SELECT 'AUTOMATIC'** knob (5) for at least 5 seconds. The control emits 3 beeps, then after 5 seconds another beep, and displays "LANGUAGE STORED". A few seconds later the display changes to "--:--" and the dashes flash. At this point you can use any oven function or proceed to set the clock (as instructed below).
- 4) The language setting remains permanently in the memory even in the event of a temporary power failure.
- 5) If you want to change language, press **STOP/CLEAR** (6), then press and hold the **AUTOMATIC** knob (5) for 5 seconds. The control emits a beep and the five language options scroll on the display. Repeat the steps from 3) on to select a new language.

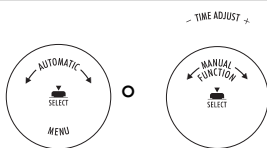
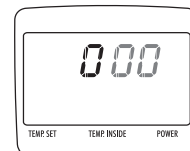


2.2 SETTING THE CLOCK

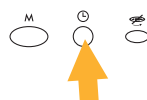
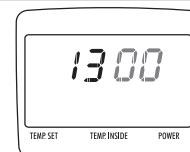
After the desired language has been selected, setting the clock as follow:



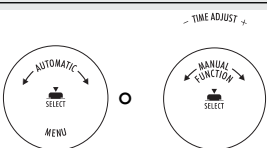
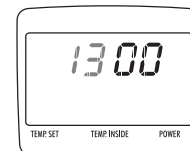
1. Press **CLOCK** ⌚ (3). The hours flash.



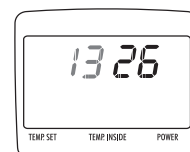
2. Turn either **SELECT** knob (5) or knob (10) to set the hours. The hours continue to flash.).



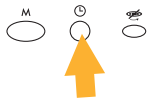
3. Press **CLOCK** ⌚ (3) again. The minutes flash.



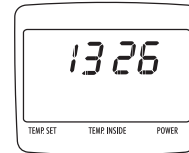
4. Turn either **SELECT** knob (5) or knob (10) to set the minutes. The minutes continue to flash.



CHAPTER 2: SWITCHING ON AND GETTING TO KNOW YOUR OVEN



5. Press **CLOCK** ⌚ (3) again. The set time is displayed.



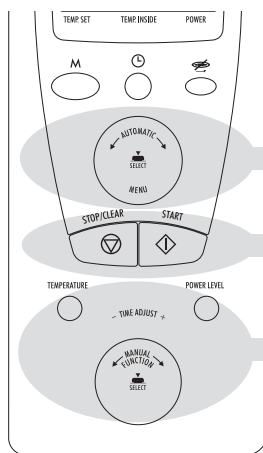
- If you want to change the time setting, press **CLOCK** ⌚ (3) and repeat the setting procedure as instructed above.
- You can press **CLOCK** ⌚ (3) at any moment, even when the oven is operating, to display the time.

2.3 FUNCTION MODES

This oven has two fully independent functioning modes:

AUTOMATIC (see Chapter 3, page 51)

In Automatic mode, when you select a recipe, the oven's computer automatically sets cooking temperature, time, and cooking mode. Recipes are listed in section 3.2 - FOOD CATEGORIES.



AUTOMATIC MODE

START AND STOP KEYS FOR AUTOMATIC AND MANUAL MODES

MANUAL MODE

MANUAL (see Chapter 4, page 58)

The **SELECT 'MANUAL FUNCTION'** knob at the bottom of the control panel allows you to manually select cooking modes (MICRO, MICRO FAN, FAN, GRILL, MICRO GRILL) as well as cooking time, temperature, and microwave power level.

NOTE: If you make a mistake when selecting recipes or setting oven functions, simply press **STOP/CLEAR** (6) and start again.

CHAPTER 2: SWITCHING ON AND GETTING TO KNOW YOUR OVEN

2.4 DISPLAY

The display shows all the relevant information on the selected cooking functions.

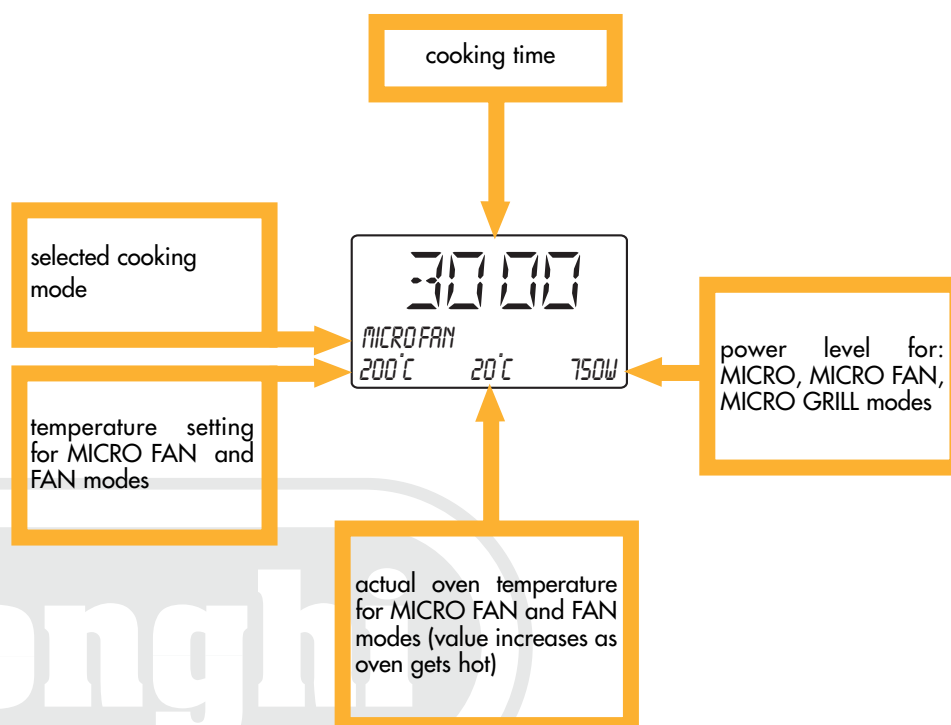
- **AUTOMATIC MODE** (see Chapter 3, page 51)



Once you become familiar with the functioning of the oven, you can eliminate instructions from the display. To do so, proceed as follows.

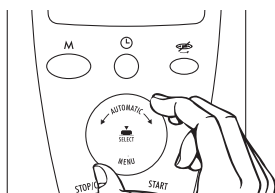
- Press and hold **CLOCK** (3) for 5 seconds.
- The control emits a short beep. The display now only reads out food categories, sub-menus and manual settings.
- Repeat the first step to restore the display of instructions.

- **MANUAL MODE** (see Chapter 4, page 58)

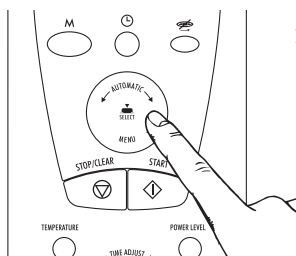
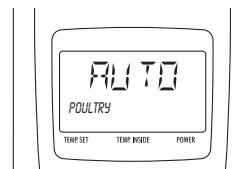


CHAPTER 3: AUTOMATIC MODE

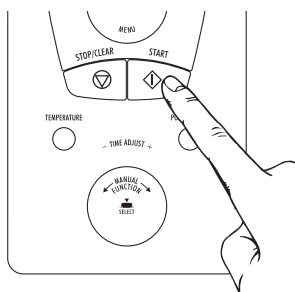
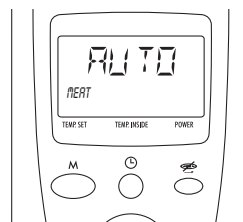
3.1 USING AUTOMATIC MODE



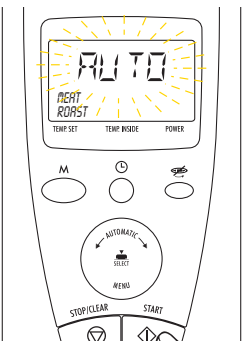
1. Turn the **SELECT 'AUTOMATIC'** knob (5) until the first line of the display shows the food category you want. (See below for the complete list.)



2. Press the **SELECT 'AUTOMATIC'** knob (5) to confirm your choice. Now turn the knob again to select the sub-menu you want. (See below for the complete list.)
Not all recipes have the sub-menu (es. Roastbeef).



3. When the right sub-menu is displayed, press **START** (7). The display will flash "AUTO" and the selected recipe.

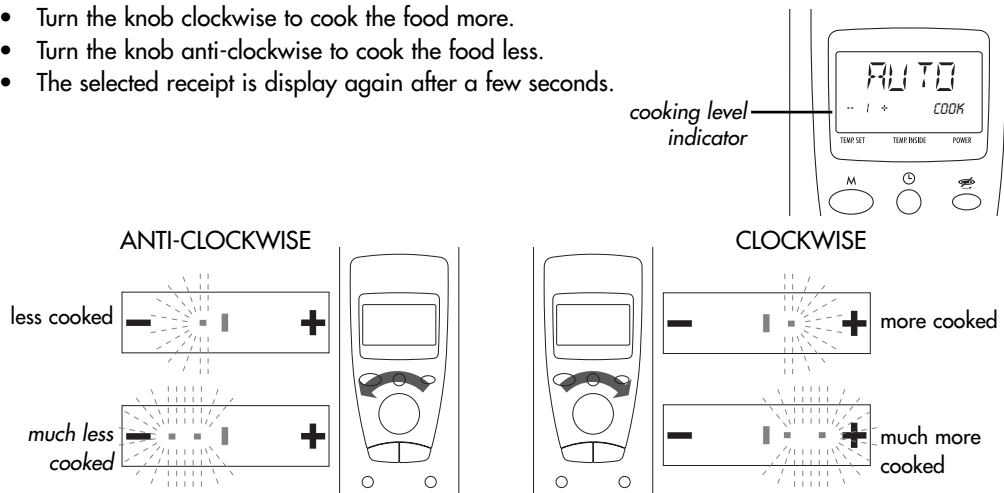


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CHAPTER 3: AUTOMATIC MODE

4. You can change the level of cooking even after you press **START**. To do so, simply turn the **SELECT 'AUTOMATIC'** knob (5).

- Turn the knob clockwise to cook the food more.
- Turn the knob anti-clockwise to cook the food less.
- The selected receipt is display again after a few seconds.



You can adjust the level of cooking at any time while "AUTO" appears on the display.

NOTE: Never open the door or press **STOP/CLEAR** (6) while **AUTO** is displayed, or the computer's cooking calculations will be lost. Wait until the display shows remaining cooking time before opening the door (e.g. to check or turn the food). For some food categories, the control beeps or displays a message suggesting the most suitable moment to stir or turn food.

5. At the end of the cooking time the control beeps and displays the word "END". In certain cooking modes the display also reads out: "YOUR MEAL IS READY. IF YOU WISH TO CONTINUE FOR A FEW MINUTES, PRESS **START**. OTHERWISE PRESS **STOP/CLEAR**".

Open the door and check the food. :

IF YOU THINK THE FOOD IS WELL COOKED:

- - Remove it, close the door and press **STOP/CLEAR** (6). The message "ENJOY YOUR MEAL" appears. If the oven is very hot, the message "THE OVEN IS COOLING" also appears (see the note below).

IF YOU THINK THE FOOD NEEDS ANOTHER FEW MINUTES COOKING:

- Close the door again and press **START** (7). The oven continues cooking for a few minutes more.
- At the end of this extra period the control beeps and displays the word "END" together with the message "OVEN IS COOLING" (see the note below).

NOTE: This oven features an automatic cooling cycle. This cycle starts if the oven is still hot after you remove your food and press **STOP/CLEAR** (6), e.g. after long cooking times. During the cooling cycle the display reads out the message "OVEN IS COOLING".

The fans, oven light and the turntable all operate during the cooling cycle and switch off automatically at the end of it. The heating elements and microwave system remain off. You do not need to wait for the cooling cycle to finish to start cooking again.

CHAPTER 3: AUTOMATIC MODE

3.2 FOOD CATEGORIES

15 categories of food can be displayed. When you turn the **SELECT 'AUTOMATIC'** knob (5), the categories scroll on the display in the following order.

- READY MEAL
- PIZZA/SAVOURIES
- QUICHE
- RICE/RISOTTO
- PASTA GRATIN
- SOUP / PORRIDGE
- MEAT
- ROAST BEEF
- CASSEROLE
- POULTRY
- FISH
- POTATOES
- VEGETABLES
- CAKES
- REHEAT LIQUIDS

GETTING THE BEST RESULTS FROM AUTOMATIC MODE

- 1) Follow the cooking tables for food weights (minimum and maximum), and the use of the low wire rack (F) and ovenproof dish (M) supplied. If the food weight is outside the values in the table, use manual mode (see Chapter 5) to get the best results.
- 2) Always refer to the photos in the quick reference guide, showing the correct use of ovenware and oven accessories.
- 3) If you need another ovenproof dish, to continue getting optimum cooking results, buy one as near as possible in shape and size to that supplied with the oven.

READY MEAL

SUB-MENU	NOTES/HINTS
1 CHILLED SERVING (100-200 g)	SEE PHOTO 1 IN THE QUICK REFERENCE GUIDE. For portions of any type of pre-cooked food to be reheated from refrigerator temperature (5-8°C). If the food is packaged in a microwave compatible container, place it directly in the oven on the low wire rack. Alternatively place on a dish (either the plate you wish to serve on, the ovenproof dish supplied). Cover with clear film.
2 CHILLED SERVINGS (200-300 g)	
3 CHILLED SERVINGS (300-400 g)	
4 CHILLED SERVINGS (400-500 g)	
FROZEN (min. 200g - max. 500g)	SEE PHOTO 2 IN THE QUICK REFERENCE GUIDE. For frozen pre-cooked foods. If the food is packaged in a metal tray, remove it and place on a serving dish on the low wire rack. Make sure that plastic trays and clear film are oven resistant (at high temperatures). Refer to the instructions on the food packaging.

CHAPTER 3: AUTOMATIC MODE

PIZZA/SAVOURIES	
SUB-MENU	NOTES/HINTS
FRESH	SEE PHOTO 3 IN THE QUICK REFERENCE GUIDE. Place the pizza or savouries in a well oiled metal dish and place on the low wire rack (F).
FROZEN	SEE PHOTO 4 IN THE QUICK REFERENCE GUIDE. Remove the pizza from its packaging and place directly on the low wire rack (F) with no tray
QUICHE	
SUB-MENU	NOTES/HINTS
FRESH	SEE PHOTO 5 IN THE QUICK REFERENCE GUIDE. A special cooking function for quiches, like quiche Lorraine, spinach quiche, etc. Cook on the low wire rack in a metal tray and not in the ovenproof dish (M) supplied. Frozen quiches can be removed from their packaging and placed directly in a metal tray.
FROZEN	
RICE/RISOTTO	
SUB-MENU	NOTES/HINTS
COOK	SEE PHOTO 6 IN THE QUICK REFERENCE GUIDE. Do not exceed 300g of rice and 750ml of stock or water. Mix together in the ovenproof dish (M) supplied and cover with a Pyrex lid or clear film. It is normal for film to rise and liquid to drip out onto the turntable.
PASTA GRATIN	
SUB-MENU	NOTES/HINTS
FRESH	SEE PHOTO 7 IN THE QUICK REFERENCE GUIDE. Pre-cook all baked pastas (lasagne, cannelloni, macaroni, etc.). Place in the ovenproof dish (M), and cover with béchamel sauce, Bolognese sauce and grated parmesan cheese. Place on the low wire rack (F). Do not cover, since this would prevent the crust from forming.
FROZEN	SEE PHOTO 8 IN THE QUICK REFERENCE GUIDE. For convenience packs of lasagne, cannelloni, etc. sold in oven resistant trays. Place the packaging or the plate (if you prefer to remove the food from the packaging) on the low wire rack (F). Do not cover, since this would prevent the crust from forming.
SOUP / PORRIDGE	
SUB-MENU	NOTES/HINTS
1 SERVING 250ml	SEE PHOTO 9 IN THE QUICK REFERENCE GUIDE. For soups to be heated from room temperature (18°/20°C). Note that the "AUTO" message does not appear at the start of this cooking function.
2 SERVINGS 500ml	
3 SERVINGS 750ml	
4 SERVINGS 1l	

CHAPTER 3: AUTOMATIC MODE

MEAT	
SUB-MENU	NOTES/HINTS
DEFROST PIECES (min. 200g - max 700g)	SEE PHOTO 10 IN THE QUICK REFERENCE GUIDE. Place steak, chops, mince, etc. directly on the turntable (H).
DEFROST BIG PIECES (min. 600g - max 1700g)	SEE PHOTO 10 IN THE QUICK REFERENCE GUIDE. Place joints, legs, etc. directly on the turntable (H).
ROAST (min. 600g - max 1700g)	SEE PHOTO 11 IN THE QUICK REFERENCE GUIDE. For roast lamb, pork, beef, etc. Add $\frac{1}{2}$ glass of water and any spices you want. Keep oil and wine to a minimum to avoid splashes. Place the ovenproof dish (M) on the low wire rack.

ROAST BEEF	
SUB-MENU	NOTES/HINTS
ROAST (min. 800g - max 2000g)	SEE PHOTO 11 IN THE QUICK REFERENCE GUIDE. For roast beef, well done outside and raw inside. Add $\frac{1}{2}$ glass of water and any spices you want. Place the ovenproof dish (M) on the low wire rack.

CASSEROLE	
SUB-MENU	NOTES/HINTS
BRAISE (min. 400g - max 1500g)	SEE PHOTO 12 IN THE QUICK REFERENCE GUIDE. Place the meat and sauce together in the ovenproof dish. Place on the low wire rack.

POULTRY	
SUB-MENU	NOTES/HINTS
DEFROST WHOLE (min. 700g - max 2000g)	SEE PHOTO 10 IN THE QUICK REFERENCE GUIDE. For defrosting whole birds. Place directly on the turntable.
DEFROST PIECES (min. 400g - max 1000g)	SEE PHOTO 10 IN THE QUICK REFERENCE GUIDE. For defrosting poultry pieces. Place directly on the turntable.
ROAST WHOLE (min. 700g - max 2000g)	SEE PHOTO 11 IN THE QUICK REFERENCE GUIDE. For roasting whole duck, guinea fowl, chicken, turkey, etc. Add $\frac{1}{2}$ glass of water and any spices you want. Keep oil and wine to a minimum to avoid splashes. Place the ovenproof dish on the low wire rack.
ROAST PIECES (min. 400g - max 1000g)	SEE PHOTO 11 IN THE QUICK REFERENCE GUIDE. For roasting duck, guinea fowl, chicken, turkey, pieces etc. Add $\frac{1}{2}$ glass of water and any spices you want. Keep oil and wine to a minimum to avoid splashes. Place the ovenproof dish on the low wire rack.

CHAPTER 3: AUTOMATIC MODE

FISH	
SUB-MENU	NOTES/HINTS
BAKE (min. 400g - max 1000g)	SEE PHOTO 13 IN THE QUICK REFERENCE GUIDE. Cook the fish whole (small-medium size fish) or in slices (large fish). Do not cover. Place on the low wire rack.
FRESH POACH (min. 400g - max 1000g)	SEE PHOTO 14 IN THE QUICK REFERENCE GUIDE. Cook the fish covered with clear film or a Pyrex lid. Add a half glass of water. Place on the low wire rack.
FRESH GRATIN (min. 400g - max 1000g)	SEE PHOTO 15 IN THE QUICK REFERENCE GUIDE. For gratin fish in béchamel, breadcrumbs or milk. Do not cover, since this would prevent the crust from forming. Place on the low wire rack.
FROZEN DEFROST (min. 400g - max 1000g)	SEE PHOTO 10 IN THE QUICK REFERENCE GUIDE. Place the fish directly on the turntable. If the fish is to be poached, it is best to cook it from frozen (see next recipe).
FROZEN POACH (min. 400g - max 1000g)	SEE PHOTO 14 IN THE QUICK REFERENCE GUIDE. Cook the fish covered with clear film or a Pyrex lid. Add a half glass of water. Place on the low wire rack.
FROZEN GRATIN (min. 400g - max 1000g)	SEE PHOTO 15 IN THE QUICK REFERENCE GUIDE. (For frozen convenience packs.) Place the packaging or the plate (if you prefer to remove the food from the packaging) on the low wire rack. Do not cover, since this would prevent the crust from forming. Place on the low wire rack.

POTATOES	
SUB-MENU	NOTES/HINTS
ROAST (min. 500g - max 1500g)	SEE PHOTO 16 IN THE QUICK REFERENCE GUIDE. Can be used for fresh or frozen potatoes. Cut into pieces and add oil, white wine, rosemary, garlic, etc. to taste. Place in the ovenproof dish (M) on the low wire rack (F). Stir 2-3 times, but only after the "AUTO" message has switched off and remaining cooking time is displayed.
BOIL (quantità min. 300g - max 900g)	VEDERE FOTO 14 DELLA GUIDA PIEGHEVOLE. Cut into pieces or peel but leave whole. Add 1/2 glass of water. Place in the ovenproof dish (M). Cover with clear film and cook on the low wire rack (F).
1 JACKET POT. (200g)	VEDERE FOTO 17 DELLA GUIDA PIEGHEVOLE. Use whole potatoes of the same size. Wash the skin thoroughly, pierce in several points with a fork, and cook directly on the turntable. When cooked, cut the potato lengthways and flavour with butter, yoghurt or ketchup.
2 JACKET POT. (400g)	
3 JACKET POT. (600g)	

VEGETABLES	
SUB-MENU	NOTES/HINTS
FRESH BOIL (min. 300g - max 900g)	SEE PHOTO 14 IN THE QUICK REFERENCE GUIDE. Place the ovenproof dish (M) on the low wire rack (F). Cover with clear film. Add 1/2 glass of water.
FRESH GRATIN (min. 500g - max 1200g)	SEE PHOTO 18 IN THE QUICK REFERENCE GUIDE. Always pre-cook fresh vegetables (except tomatoes) to be gratined (covered with béchamel and parmesan cheese). Do not cover, since this would prevent the crust from forming.
FROZEN BOIL (min. 300g - max 900g)	SEE PHOTO 14 IN THE QUICK REFERENCE GUIDE. Place the ovenproof dish (M) on the low wire rack (F). Cover with clear film. Do not add water.
FROZEN GRATIN (min. 200g - max 600g)	SEE PHOTO 8 IN THE QUICK REFERENCE GUIDE. For frozen convenience packs. Place the packaging or the plate (if you prefer to remove the food from the packaging) on the low wire rack (F).

CHAPTER 3: AUTOMATIC MODE

CAKES	
SUB-MENU	NOTES/HINTS
LONG BAKING	SEE PHOTOS 19-20-21 IN THE QUICK REFERENCE GUIDE. For all cakes needing long cooking times at low temperatures (160°C), like plum cake, apple pie and cheese cake.
SHORT BAKING	SEE PHOTOS 19-20-21 IN THE QUICK REFERENCE GUIDE. For all cakes needing short cooking times (35-40 minutes) at higher temperatures (180°C), like puff pastries, sponges, jam tarts, etc.

NOTES FOR BOTH CAKE SUB-MENUS:

- Portions are intended for 6-8 persons.
- Always cook cakes in metal cake dishes. Do not use Pyrex or glass cake dishes.
- Always grease and flour the inside of the cake dish first.
- Cook all cakes on the low wire rack (F).
- Do not pre-heat the oven for cakes and desserts.

REHEAT LIQUIDS	
SUB-MENU	NOTES/HINTS
125ml ROOM TEMP	SEE PHOTO 22 IN THE QUICK REFERENCE GUIDE. For drinks (coffee, tea, broth, milk, etc.) to be heated from 15°C to around 80°C. Note that the "AUTO" message does not appear at the start of this cooking function. Place the container directly on the turntable (H). Do not use the low wire rack (F).
250ml ROOM TEMP	
500ml ROOM TEMP	
750ml ROOM TEMP	
1l ROOM TEMP	
125ml CHILLED	SEE PHOTO 22 IN THE QUICK REFERENCE GUIDE. For drinks (coffee, tea, broth, milk, etc.) to be heated from 5-8°C to around 80°C. Note that the "AUTO" message does not appear at the start of this cooking function. Place the container directly on the turntable (H). Do not use the low wire rack (F).
250ml CHILLED	
500ml CHILLED	
750ml CHILLED	
1l CHILLED	

CHAPTER 4: MANUAL MODE

4.1 SUMMARY TABLE

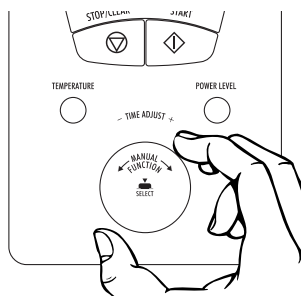
In Manual mode you can achieve the same cooking results as in Automatic mode, but in less time, since the oven does not have to perform calculations for weight, time, and cooking mode.

WHAT DO I WANT TO DO?	WHICH MODE DO I USE?	SEE INSTRUCTIONS ON PAGE	SEE NOTES AND HINTS ON PAGE
Defrost foods (meat, fish, vegetables, etc.)	MICRO	59	67
Soften chocolate/icing	MICRO	59	68
Melt butter	MICRO	59	68
Reheat pre-cooked foods	MICRO	59	68/69
Cook rice/soups	MICRO	59	69
Bake pizzas, quiches, etc.	FAN	62	69
Bake lasagne, cannelloni, etc. (pasta gratin)	MICRO GRILL	63	69
Roast pork loin, chicken, meatballs, etc.	MICRO FAN	60	70
Cook chicken breasts or goulash	MICRO	59	70
Grill chops, sausages, hamburgers, etc.	GRILL	64	70
Poach fish	MICRO	59	70
Bake fish	MICRO FAN	60	70
Boil vegetables	MICRO	59	71
Gratin vegetables (cauliflower, tomatoes, etc.)	MICRO GRILL	63	71
Grill vegetables (aubergines, courgettes, etc.)	GRILL	64	71
Bake cakes and desserts in general	FAN	62	71

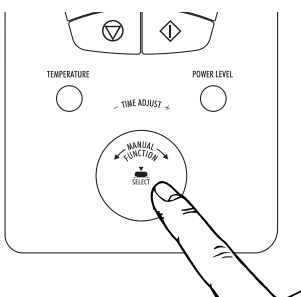
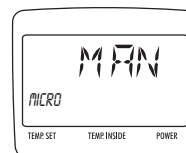


CHAPTER 4: MANUAL MODE

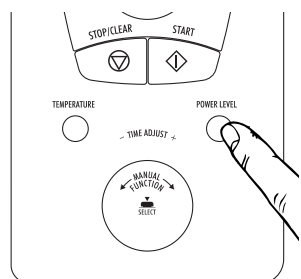
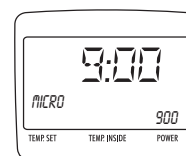
4.2 MICRO MODE



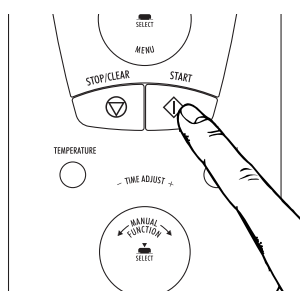
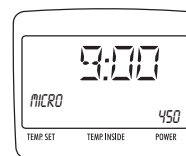
1. Turn the **SELECT 'MANUAL FUNCTION'** knob (10) until "MICRO" appears on the display.



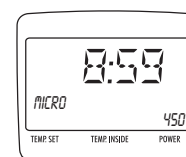
2. Press the **SELECT 'MANUAL FUNCTION'** knob (10) to confirm your choice and then turn it to set the cooking time. Refer to the cooking tables further on in this manual to select the right time.



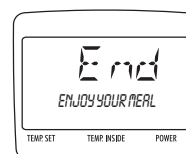
3. Press **POWER LEVEL** (9) repeatedly until the microwave power level you want is displayed. Refer to the cooking tables further on in this manual to select the right power level.



4. Press **START** (7) to start cooking. The remaining cooking time is displayed.



5. At the end of the cooking time the control beeps and displays the word "END". Open the door and remove the food. The message "ENJOY YOUR MEAL" appears.



CHAPTER 4: MANUAL MODE

NOTE: You can open the door to check on cooking at any time in Manual mode.

If you open the door during cooking, the microwave unit switches off. To restart cooking, close the door and press **START** (7).

If you need to stop cooking without opening the door for any reason, simply press **STOP/CLEAR** (6).

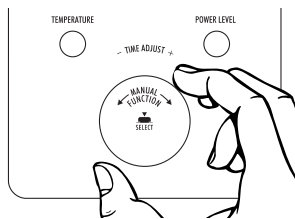
To finish cooking, proceed as follows.

- If the oven door is open, simply press **STOP/CLEAR** (6) once.
- If the oven door is closed and cooking is in progress, press **STOP/CLEAR** (6) twice.

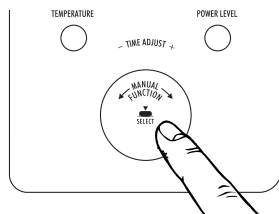
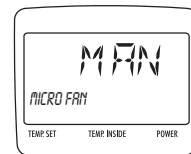
The clock is displayed again to show that cooking has stopped.

- In **MICRO** mode, use the lowest power level for defrosting all types of food. "**DEFROST**" appears on the display.
- You can change the microwave power level even during cooking simply by pressing **POWER LEVEL** (9).
- If you do not start cooking within 2 minutes of setting cooking parameters, the oven cancels them.

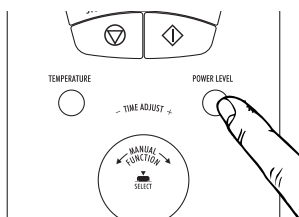
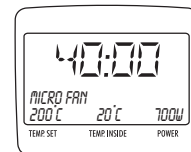
4.3 MICRO FAN MODE



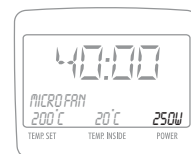
1. Turn the **SELECT 'MANUAL FUNCTION'** knob (10) until "**MICRO FAN**" appears on the display.



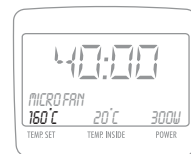
2. Press the **SELECT 'MANUAL FUNCTION'** knob (10) to confirm your choice and then turn it to set the cooking time. Refer to the cooking tables further on in this manual to select the right time.



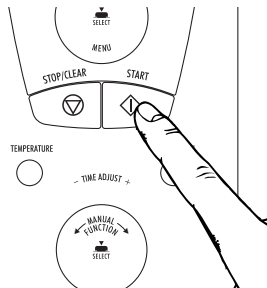
3. Press **POWER LEVEL** (9) repeatedly until the microwave power level you want is displayed. Refer to the cooking tables further on in this manual to select the right power level. In this mode, the maximum microwave power level you can set is 700W.



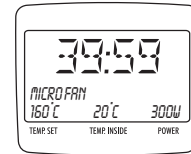
4. Press **TEMPERATURE** (8) repeatedly until the cooking temperature you want appears at the bottom left of the display.



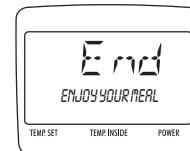
CHAPTER 4: MANUAL MODE



5. Press **START** (7) to start cooking. The remaining cooking time is displayed.



6. At the end of the cooking time the control beeps and displays the word "END". Open the door and remove the food. The message "ENJOY YOUR MEAL" appears.



NOTE: The actual oven temperature appears at the bottom centre of the display. This figure increases as the oven gets hot. When the actual temperature reaches the set temperature, the control emits three short beeps and from then on only displays the set temperature.

You can change the temperature setting even during cooking simply by pressing **TEMPERATURE** (8).

You can change the microwave power level even during cooking simply by pressing **POWER LEVEL** (9).

You can open the door to check on cooking at any time in Manual mode.

If you open the door during cooking, the microwave unit switches off. To restart cooking, close the door and press **START** (7).

If you need to stop cooking without opening the door for any reason, simply press **STOP/CLEAR** (6).

To finish cooking, proceed as follows.

- If the oven door is open, press **STOP/CLEAR** (6) once.

- If the oven door is closed and cooking is in progress, press **STOP/CLEAR** (6) twice. The clock is displayed again to show that cooking has stopped.

You can also keep food warm when it has finished cooking. To do so, do NOT open the door but press **START** (7) instead. The message "KEEPING WARM" is displayed. You can stop keeping warm at any time by opening the door or pressing **STOP/CLEAR** (6).

This oven features an automatic cooling cycle. This cycle starts if the oven is still hot after you remove your food and press **STOP/CLEAR** (6), e.g. after long cooking times. During the cooling cycle the display shows the message "OVEN IS COOLING". The fans, oven light and the turntable all operate during the cooling cycle and switch off automatically at the end of it.

If you do not start cooking within 2 minutes of setting cooking parameters, the oven cancels them.

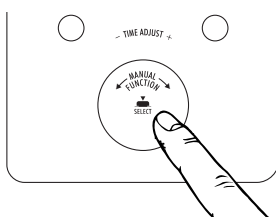
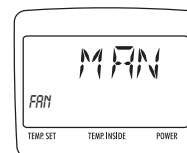
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CHAPTER 4: MANUAL MODE

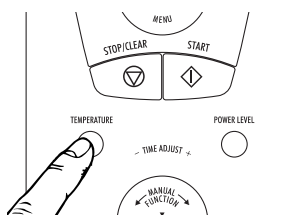
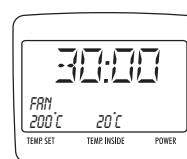
4.4 FAN MODE



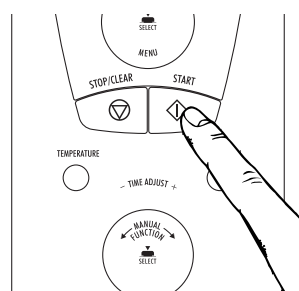
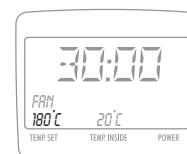
1. Turn the **SELECT 'MANUAL FUNCTION'** knob (10) until "**FAN**" appears on the display.



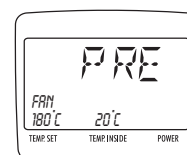
2. Press the **SELECT 'MANUAL FUNCTION'** knob (10) to confirm your choice and then turn it to set the cooking time. Refer to the cooking tables further on in this manual to select the right time.



3. Press **TEMPERATURE** (8) repeatedly until the cooking temperature you want appears at the bottom left of the display.



4. Press **START** (7) to start cooking. "**PREHEAT**" flashes on the display to show that the oven is pre-heating



In FAN mode, the oven always pre-heats. When the oven reaches the set temperature, it emits 3 short beeps and the set cooking time (see step 2 above) is displayed. The bottom line of the display tells you to "**PUT THE FOOD IN THE OVEN AND PRESS START**". Place your food in the oven on the low wire rack and press **START**. The remaining cooking time is displayed.

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CHAPTER 4: MANUAL MODE

NOTE: The actual oven temperature appears at the bottom centre of the display. This figure increases as the oven gets hot. When the actual temperature reaches the set temperature, the control emits three short beeps and from then on only displays the set temperature.

You can change the temperature setting even during cooking simply by pressing **TEMPERATURE** (8).

You can open the door to check on cooking at any time in Manual mode.

If you open the door during cooking, the oven switches off. To restart cooking, close the door and press **START** (7).

If you need to stop cooking without opening the door for any reason, simply press **STOP/CLEAR** (6).

To finish cooking, proceed as follows.

- If the oven door is open, press **STOP/CLEAR** (6) once.

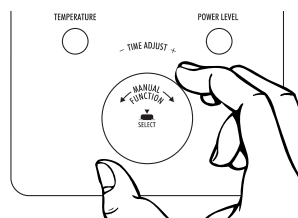
- If the oven door is closed and cooking is in progress, press **STOP/CLEAR** (6) twice. The clock is displayed again to show that cooking has stopped.

You can also keep food warm when it has finished cooking. To do so, do NOT open the door but press **START** (7) instead. The message "**KEEPING WARM**" is displayed. You can stop keeping warm at any time by opening the door or pressing **STOP/CLEAR** (6).

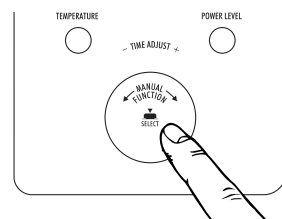
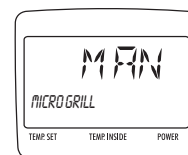
This oven features an automatic cooling cycle. This cycle starts if the oven is still hot after you remove your food and press **STOP/CLEAR** (6), e.g. after long cooking times. During the cooling cycle the display shows the message "**OVEN IS COOLING**". The fans, oven light and the turntable all operate during the cooling cycle and switch off automatically at the end of it.

If you do not start cooking within 2 minutes of setting cooking parameters, the oven cancels them.

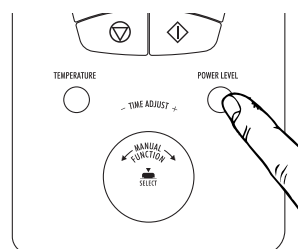
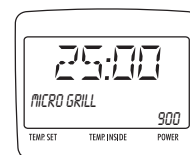
4.5 MICRO GRILL MODE



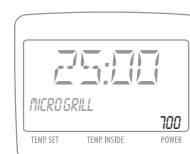
1. Turn the **SELECT 'MANUAL FUNCTION'** knob (10) until "**MICRO GRILL**" appears on the display.



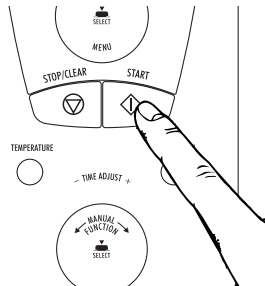
2. Press the **SELECT 'MANUAL FUNCTION'** knob (10) to confirm your choice and then turn it to set the cooking time. Refer to the cooking tables further on in this manual to select the right time.



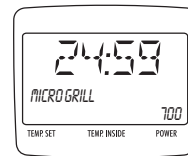
3. Press **POWER LEVEL** (9) repeatedly until the microwave power level you want is displayed. Refer to the cooking tables further on in this manual to select the right power level.



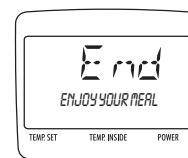
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4. Press **START** (7) to start cooking. The remaining cooking time is displayed.



5. At the end of the cooking time the control beeps and displays the word "END". Open the door and remove the food. The message "ENJOY YOUR MEAL" appears.



You can change the microwave power level even during cooking simply by pressing **POWER LEVEL** (9).

You can open the door to check on cooking at any time in Manual mode.

If you open the door during cooking, the microwave unit switches off. To restart cooking, close the door and press **START** (7).

If you need to stop cooking without opening the door for any reason, simply press **STOP/CLEAR** (6).

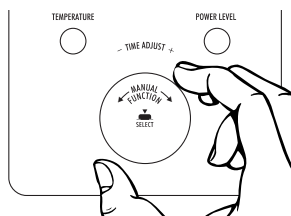
To finish cooking, proceed as follows.

- If the oven door is open, press **STOP/CLEAR** (6) once.
- If the oven door is closed and cooking is in progress, press **STOP/CLEAR** (6) twice. The clock is displayed again to show that cooking has stopped.

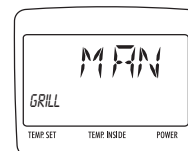
This oven features an automatic cooling cycle. This cycle starts if the oven is still hot after you remove your food and press **STOP/CLEAR** (6), e.g. after long cooking times. During the cooling cycle the display shows the message "OVEN IS COOLING". The fans, oven light and the turntable all operate during the cooling cycle and switch off automatically at the end of it.

If you do not start cooking within 2 minutes of setting cooking parameters, the oven cancels them.

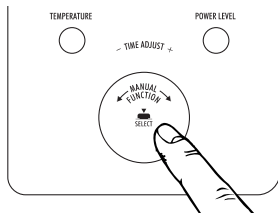
4.6 GRILL COOKING MODE



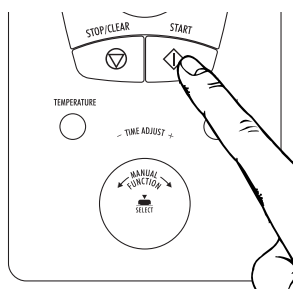
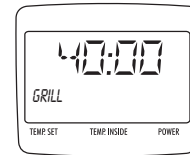
1. Turn the **SELECT 'MANUAL FUNCTION'** knob (10) until "GRILL" appears on the display.



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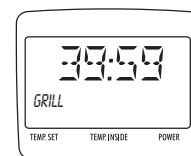
2. Press the **SELECT 'MANUAL FUNCTION'** knob (10) to confirm your choice and then turn it to set the cooking time. Refer to the cooking tables further on in this manual to select the right time.



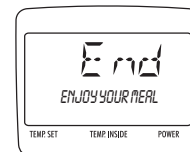
3. Press **START** (7) to start cooking. The remaining cooking time is displayed.

Note: Half way through the set cooking time the control displays the message "REMEMBER TO TURN OR STIR THE FOOD" until the door is opened.

In this function the time can not be modified



4. At the end of the cooking time the control beeps and displays the word "END". Open the door and remove the food. The message "ENJOY YOUR MEAL" appears.



PRE-HEAT THE GRILL FOR 3 MINUTES BEFORE PLACING THE FOOD IN THE OVEN.

You can open the door to check on cooking at any time in Manual mode.

If you open the door during cooking, the microwave unit switches off. To restart cooking, close the door and press **START** (7).

If you need to stop cooking without opening the door for any reason, simply press **STOP/CLEAR** (6).

To finish cooking, proceed as follows.

- If the oven door is open, press **STOP/CLEAR** (6) once.

- If the oven door is closed and cooking is in progress, press **STOP/CLEAR** (6) twice. The clock is displayed again to show that cooking has stopped.

This oven features an automatic cooling cycle. This cycle starts if the oven is still hot after you remove your food and press **STOP/CLEAR** (6), e.g. after long cooking times. During the cooling cycle the display shows the message "OVEN IS COOLING". The fans, oven light and the turntable all operate during the cooling cycle and switch off automatically at the end of it.

If you do not start cooking within 2 minutes of setting cooking parameters, the oven cancels them.

4.7 QUICK REHEAT MODE

This function is very useful for heating small quantities of food or drink, or for adding a few minutes at the end of cooking time.

- Press **START**. The oven will operate for 30 seconds at maximum power. You can press **START** repeatedly to set any time between 30 seconds and 3 minutes, in 30 second steps.
- This function only works within 1 minute of food being placed in the oven and the door being closed.

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4.8 MEMORY KEY

You can use this key to memorise the cooking program (in manual mode) that you use most frequently.

- At the end of the cooking program you want to memorise, press and hold **M** (2) for 5 seconds. The program that has just finished is stored in memory and the display shows the message "MEMORYSTORED".
- To recall this cooking program at any time, press **M** for 3 seconds. If there is no cooking program in memory, the display shows "MEMORYEMPTY".
- To replace one cooking program with another, simply repeat the steps given above.

The memorise programs remains even if there is power failure.

4.9 TURNTABLE STOP KEY

If you need to use large dishes or ones with handles that are too big to turn in the oven, you can stop the turntable from rotating. To do so, press the **TURNTABLE STOP** key (4) after you have selected a cooking function. The rotation stop LED at the top right of the display lights.

When you press **START**, the LED flashes 5 times and then stays lit for the set cooking time. To get the best results, remember to stir or turn your food a number of times during cooking.

The **TURNTABLE STOP** function remains active until you press the **TURNTABLE STOP** key again. If you use **TURNTABLE STOP** for microwave cooking, you can only set a power level up to 750 W. (Microwave power level is automatically limited when you press the **TURNTABLE STOP** key.)

4.10 TIMER FUNCTION

This function allows you to use the oven's clock as a timer for up to 99 minutes when you are NOT using the oven.

- Turn the **SELECT 'MANUAL FUNCTION'** knob (10) until the display shows "TIMER".
- Press the **SELECT 'MANUAL FUNCTION'** knob (10) to confirm your choice and turn it to set the time you want. Press **START**.
- The control beeps at 5 minutes and 1 minute from the end of the set time.
- At the end of the set time, the control beeps and displays the message "END".


4.11 CHILD SAFETY LOCK

This oven features two safety functions.

The first prevents cooking times from being tampered with while food is cooking. This stops times from being extended dangerously and food burned.

- To activate this function press and hold **STOP/CLEAR** (6) for 5 seconds.
- The control emits a short beep. Cooking times cannot now be changed during cooking.
- To cancel this function, press and hold **STOP/CLEAR** until the control beeps again.

The second safety function disables the **START** key.

- To activate this function press and hold **START** for 5 seconds.
- The control emits a short beep and the lock symbol  appears on the display.
- To cancel this function, press and hold **START** until the control beeps again.

4.12 DEFROSTING: RULES, HINTS AND DEFROSTING TABLE

- Frozen foods in plastic bags, film, or oven ready containers can be placed directly in the oven. Check first that there are no metal objects like staples or ties.
- Certain foods, like vegetables and fish, do not need to be fully defrosted before cooking.
- Foods in meat and other sauces defrost quicker and more evenly if they are stirred, turned, and/or separated occasionally.
- Meat, fish and fruit all lose liquids during defrosting. Always place these foods in a bowl to defrost them.
- When freezing meat, arrange pieces separately in the plastic bag. This will save valuable time when it comes to defrosting.
- Always respect standing times between defrosting and cooking. Standing time is the time for which you must leave food "rest" before cooking. Standing time ensures that food has an even temperature throughout when cooking starts.

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DEFROSTING TABLE

FOOD TYPE	QUANTITY	FUNCTION	POWER LEVEL	DEFROSTING TIME (minutes)	NOTES/HINTS	WHAT WIRE RACK TO USE	STANDING TIME
MEAT							
• Roasts (pork, beef, veal, etc.)	1 kg	MICRO	DEFROST	25 - 28	Turn the meat over half way through defrosting time. See the note “*”	None	20
• Steaks, cutlets, slices	200g	MICRO	DEFROST	6 - 8		None	5
• Casserole, goulash	500g	MICRO	DEFROST	14 - 16		None	10
• Mince	500g	MICRO	DEFROST	11 - 13		None	15
	250g	MICRO	DEFROST	5 - 7		None	10
• Hamburgers	200g	MICRO	DEFROST	7 - 9		None	10
• Sausages	300g	MICRO	DEFROST	9 - 11		None	10
POULTRY							
• Duck, turkey	1,5kg	MICRO	DEFROST	35 - 40	Turn the poultry over half way through defrosting time.	None	20
• Whole chicken	1,5kg	MICRO	DEFROST	35 - 40	At the end of standing time, wash under hot water to remove any residual ice.	None	20
• Chicken pieces	850g	MICRO	DEFROST	24 - 26		None	10
• Chicken breasts	300g	MICRO	DEFROST	13 - 15		None	10
VEGETABLES							
• Diced aubergines	500g	MICRO	DEFROST	16 - 19	Mix the vegetables occasionally to facilitate defrosting.	None	5
• Chopped peppers	500g	MICRO	DEFROST	15 - 18		None	5
• Shelled peas	500g	MICRO	DEFROST	12 - 15		None	5
• Artichoke hearts	300g	MICRO	DEFROST	9 - 11		None	5
• Asparagus pieces	500g	MICRO	DEFROST	14 - 16		None	5
• Chopped beans	500g	MICRO	DEFROST	15 - 18		None	5
• Whole broccoli	500g	MICRO	DEFROST	15 - 17		None	5
• Brussels sprouts	500g	MICRO	DEFROST	15 - 17		None	5
• Sliced carrots	500g	MICRO	DEFROST	14 - 16		None	5
• Broccoli pieces	450g	MICRO	DEFROST	13 - 15		None	5
• Mixed vegetables	300g	MICRO	DEFROST	8 - 10		None	5
• Chopped spinach	300g	MICRO	DEFROST	9 - 11		None	5
FISH							
• Filets	300g	MICRO	DEFROST	9 - 11	Turn the fish over half way through defrosting time.	None	7
• Slices	400g	MICRO	DEFROST	10 - 12		None	7
• Whole	500g	MICRO	DEFROST	13 - 15		None	7
• Shrimps/prawns	400g	MICRO	DEFROST	10 - 12		None	7
DAIRY PRODUCTS							
• Butter	250g	MICRO	DEFROST	5 - 7	Remove any aluminium foil and pieces of metal.	None	10
• Cheese	250g	MICRO	DEFROST	6 - 8	Do not fully defrost cheese.	None	15
• Cream	200ml	MICRO	DEFROST	8 - 10	Respect standing times. Remove cream from containers and place in a bowl instead.	None	5
BREAD							
• 2 medium rolls	150g	MICRO	DEFROST	1 - 2	Place bread directly on the turntable.	None	3
• 4 medium rolls	300g	MICRO	DEFROST	4 - 6		None	3
• Sliced bread	250g	MICRO	DEFROST	4 - 6		None	3
• Wholemeal sliced bread	250g	MICRO	DEFROST	4 - 6		None	3
FRUIT							
• Strawberries, plums, cherries, blackcurrants, apricots	500g	MICRO	DEFROST	12 - 14	Mix 2 - 3 times.	None	10
• Raspberries	300g	MICRO	DEFROST	8 - 10	Mix 2 - 3 times.	None	10
• Blackberries	250g	MICRO	DEFROST	6 - 8	Mix 2 - 3 times.	None	6

* These times are correct according to IEC standard 705, section 18.3 for the minced meat defrosting test. Turn the meat over half way through defrosting time. Place the meat directly on the turntable. Refer to the table on page 2 for information on other defrosting tests according to IEC standard 705.

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4.13 REHEATING: RULES, HINTS AND REHEATING TABLE

You will soon see how versatile and effective your microwave oven is for reheating foods. Reheating in a microwave oven saves both time and energy.

- Reheat all foods (specially from frozen) to at least 70°C. (Foods should be very hot to touch!) Even though you may not be able to eat the food immediately because it is too hot, you can be sure that it has been fully sterilised.
- Always follow these rules for reheating cooked or frozen foods:
 - Remove the food from metal containers.
 - Cover the food with clear film (use microwave resistant film) or greaseproof paper. This keeps the flavour in and keeps the oven clean. You can even use an overturned plate to cover food.
 - Whenever possible, mix or stir the food frequently. This distributes temperature evenly and speeds up cooking.
 - Follow the cooking instructions on the packaging. Remember that under certain circumstances, cooking times may have to be increased.
- Defrost frozen food before you reheat it. The colder the food when you start reheating, the longer the time needed to reheat it.

REHEATING TABLE

FOOD TYPE	QUANTITY	FUNCTION	POWER LEVEL	REHEATING TIME (minutes)	NOTES/HINTS
SOFTENING • Chocolate/icing • Butter	100 gr 50-70 gr	MICRO MICRO	450 900	4 - 5 0'.10"-0'.15"	Place in a bowl. Mix the icing once.
FOODS FROM REFRIGERATOR TEMPERATURE (5/8°C) TO 20/30°C					
• Yoghurt • Baby's bottle	125 gr 240 gr	MICRO MICRO	900 "	0'.15"-0'.20" 0'.30"-0'.35"	Remove any metal foil. Reheat the bottle without its teat, and shake after reheating to ensure uniform temperature. Test the temperature of the contents before giving it to the baby! If the milk is at room temperature, you can reduce reheating time accordingly. If you are using powdered milk, mix the powder thoroughly first. Powder can catch fire in a microwave oven! Only use sterilised milk.
FOODS FROM REFRIGERATOR TEMPERATURE (5/8°C) TO 70°C					
• Convenience packs of lasagne or filled pasta	400 gr	MICRO	900	3 - 5	For convenience pack of all types of pre-cooked foods to be reheated to 70°C. Remove the food from any metal container and place it directly on the serving dish. Always cover for best results.
• Convenience packs of meat with rice and/or vegetables	400 gr	MICRO	"	3 - 5	
• Convenience packs of fish and/or vegetables	300 gr	MICRO	"	2 - 4	
• Plate of meat and/or vegetables	400 gr	MICRO	"	4 - 6	For all types of pre-cooked food to be reheated to 70°C. Place the food directly on the serving dish. Cover with film or an overturned plate.
• Plate of pasta, cannelloni or lasagne	400 gr	MICRO	"	4 - 6	
• Plate of fish and/or rice	300 gr	MICRO	"	3 - 5	

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REHEATING TABLE

FOOD TYPE	QUANTITY	FUNCTION	POWER LEVEL	REHEATING TIME (minutes)	NOTES/HINTS
FROZEN FOODS (-18/-20°C) TO REHEAT/COOK					
• Convenience packs of lasagne or filled pasta	400g	MICRO	900	5 - 7	For convenience packs of all types of frozen pre-cooked foods to be reheated to 70°C. Reheat/cook in the package. If the package is metal, remove the food and place it directly on the serving dish, and increase cooking time by a few minutes.
• Convenience packs of meat with rice and/or vegetables	400g	MICRO	"	4 - 6	
• Convenience packs of pre-cooked fish and/or vegetables	300g	MICRO	"	2 - 4	
• Convenience packs of uncooked fish and/or vegetables	300g	MICRO	"	6 - 8	Remove uncooked food from its packaging and place it in a microwave resistant dish.
• Portions of meat and/or vegetables	400g	MICRO	"	5 - 7	For convenience packs of all types of frozen pre-cooked foods to be reheated to 70°C. Reheat/cook directly on the serving dish. Cover with an upturned plate or Pyrex dish. Make sure that the food is thoroughly hot in the centre. Mix if possible.
• Portions of pasta, cannelloni or lasagne	400g	MICRO	"	6 - 8	
• Portions of fish and/or rice	300g	MICRO	"	3 - 5	
DRINKS FROM REFRIGERATOR TEMPERATURE (5/8°C) TO 70°C					
• 1 cup of water	180 cc	MICRO	900	1'30" - 2'	Stir all drinks at the end of reheating to ensure uniform temperature throughout. Cover broth with an upturned saucer.
• cup of milk	150 cc	MICRO	"	1'.15" - 1'.45"	
• 1 cup of coffee	100 cc	MICRO	"	1'.15" - 1'.45"	
• 1 bowl of broth	300 cc	MICRO	"	3 - 4	
DRINKS FROM ROOM TEMPERATURE (20/30°C) TO 70°C					
• 1 cup of water	180 cc	MICRO	900	1'.15" - 1'.45"	Stir all drinks at the end of reheating to ensure uniform temperature throughout. Cover broth with an upturned saucer.
• cup of milk	150 cc	MICRO	"	1 - 1'.30"	
• 1 cup of coffee	100 cc	MICRO	"	0'.45" - 1'.15"	
• 1 bowl of broth	300 cc	MICRO	"	2 - 3	

4.14 COOKING ANTIPASTI AND FIRST COURSES: RULES, HINTS AND COOKING TABLE

Soups and minestrone in general can be made with less water because very little water is lost through evaporation in microwave ovens. Add salt at the end of cooking or during standing time because salt has a dehydrating effect.

The time required to cook rice (and pasta) in a microwave oven is about the same as to cook it on the hob. The advantage is that it is not necessary to stir it continuously (2 - 3 times are enough).

FOOD TYPE	QUANTITY	FUNCTION	POWER LEVEL	TEMPERATURE	DEFROSTING TIME (minutes)	NOTES/HINTS	WHAT WIRE RACK TO USE
• Lasagne	1100g	MICRO + MICROGRILL	900	-	8 + 8	Times are for uncooked pasta. If the pasta is pre-cooked, 8 minutes in MICRO GRILL mode is enough.	Low
• Gnocchi (dumplings)	600g	MICROGRILL	900	-	12	Do not pile dumplings too high.	Low
• Macaroni	1500g	MICROGRILL	900	-	8	Boil the pasta separately first.	Low
• Risotto	300g di riso	MICRO	900	-	12-15	Place all the ingredients in a microwave resistant dish and cover with film. For 300g of rice, you need 750g of broth and maximum microwave power level for 12 - 15 minutes.	None
• Pizza	600g	FAN	-	200°C	30	Lay the pizza in the bottom of a cake dish or on greaseproof paper on the low wire rack. Preheat the oven.	Low
• Fresh quiche Lorraine	800g	FAN	-	160°C	40	Use a cake dish with a handle. Preheat the oven.	Low
• Frozen quiche Lorraine	550g	FAN	-	190°C	45	Place in a metal cake dish. Preheat the oven.	Low

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4.15 COOKING MEAT: RULES AND HINTS AND COOKING TABLE

- Cooking time depends directly on the size and homogeneity of the food. Skewered meat pieces cook quicker than a joint because the pieces are smaller and the consistency more uniform.
- To keep roasts, chicken and skewered meats tender, add 1/2 cup of water when you start cooking.

FOOD TYPE	QUANTITY	FUNCTION	POWER LEVEL	TEMPERATURE	COOKING TIME (minutes)	NOTES/HINTS	WHAT WIRE RACK TO USE
• Roasts (pork, beef)	1Kg	MICRO FAN	450	190 °C	35-40	Leave some fat around the edges to stop the roast from drying. Do not add too much condiment.	Low
• Meatballs	800g	MICRO FAN	450	180 °C	22-25	Mix 500g of minced beef, eggs, ham, breadcrumbs, etc. Add a dash of oil and white wine to taste.	Low
• Meatballs	900g	MICRO	700	-	20	See note (*)	None
• Whole chicken	1,2 kg	MICRO FAN	700	190 °C	40	See note (**)	Low
• Chicken pieces	850g	MICRO FAN	700	190 °C	25	Mix once during cooking.	Low
• Skewered meats	600g	MICRO FAN	450	180 °C	17-20	Turn over half way through the cooking time.	Low
• Goulash	1,5 kg	MICRO	900	-	30-35	Do not cover. Stir 2-3 times.	None
• Chicken breasts	500g	MICRO	700	-	10-15	Turn over half way through the cooking time.	None
• Beef steak or pork chop	3 pieces	GRILL	-	-	16-18	Preiscaldare il grill per 3 minuti. Girare a metà cottura, dato che la resistenza grill irraggia solo dalla parte alta del forno.	High
• Sausages	3 pieces	GRILL	-	-	10-12	Preheat the grill for 3 minutes. Turn over half way through the cooking time, because the grill only heats the top of the food.	High
• Hamburgers	3 pieces	GRILL	-	-	10-12	Preheat the grill for 3 minutes. Turn over half way through the cooking time, because the grill only heats the top of the food.	High

* These times are correct according to IEC standard 705, section 17.3, test C for minced meat. Cover the dish with film. Refer to the table on page 2 for information on other tests according to IEC standard 705.

** These times are correct according to IEC standard 705, section 17.3, test F for minced meat. Cover the dish with film. Refer to the table on page 2 for information on other tests according to IEC standard 705.

4.16 COOKING FISH: RULES, HINTS AND COOKING TABLE

Fish cooks quickly and with excellent results in a microwave oven. Fish can be flavoured with butter or oil or left as it is. Cover with film. Cut skin before cooking. Arrange fillets evenly. Avoid cooking fish covered in egg and breadcrumbs.

FOOD TYPE	QUANTITY	FUNCTION	POWER LEVEL	TEMPERATURE	COOKING TIME (minutes)	NOTES/HINTS	WHAT WIRE RACK TO USE
• Filets	300g	MICRO	700	-	5-7	Cover with film.	None
• Small slices	300g	MICRO	700	-	7-9	Cover with film.	None
• Whole	500g	MICRO	700	-	8-10	Cover with film.	None
• Whole	250g	MICRO	700	-	5-7	Cover with film.	None
• Large slices	400g	MICRO	700	-	7-9	Cover with film.	None
• Shrimps/prawns	500g	MICRO	700	-	7-9	Cover with film.	None
• Baked fish	600g	MICRO FAN	DEFROST	190°C	30	Cover with film.	Low

4.17 COOKING SIDE DISHES AND VEGETABLES: RULES, HINTS AND COOKING TABLE

Vegetables conserve more of their natural colour and nutritional goodness when cooked in a microwave oven compared to traditional cooking methods. Wash and clean the vegetables thoroughly before cooking. Cut large vegetables into uniform pieces. For every 500g of vegetables, add about 5 spoonfuls of water. (Fibrous vegetables need more water.) Always cover vegetables with film. Stir at least once half way through the cooking time. Add salt only at the end of cooking.

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FOOD TYPE	QUANTITY	FUNCTION	POWER LEVEL	TEMPERATURE	COOKING TIME (minutes)	NOTES/HINTS	WHAT WIRE RACK TO USE
• Asparagus	500g	MICRO	900	-	8-9	Cut into 2 cm pieces and cover.	None
• Artichokes	300g	MICRO	900	-	10-11	Cut off the stem and cover.	None
• Green beans	500g	MICRO	900	-	10-11	Cut into pieces and cover.	None
• Broccoli	500g	MICRO	900	-	6-7	Cut into pieces and cover.	None
• Brussels sprouts	500g	MICRO	900	-	6-7	Leave whole and cover.	None
• White/green cabbage	500g	MICRO	900	-	6-7	Leave whole and cover.	None
• Red cabbage	500g	MICRO	900	-	6-7	Leave whole and cover.	None
• Carrots	500g	MICRO	900	-	8-9	Cut into uniform size pieces and cover.	None
• Cauliflower	500g	MICRO	900	-	10-11	Cut into pieces and cover.	None
• Cauliflower in béchamel sauce	1000g	MICRO + MICRO GRILL	900 900	- -	7 10	Times with raw cauliflower. If pre-cooked, 10 minutes in MICRO GRILL mode is sufficient.	Low
• Celery	500g	MICRO	900	-	6-7	Cut into pieces and cover.	None
• Aubergines		MICRO	900	-	5-6	Cut into pieces and cover.	None
• Grilled aubergines	4 slices	GRILL	-	-	9-11	Turn over half way through cooking.	High
• Aubergines alla parmigiana	1300g	MICRO GRILL	900	-	7-9	The aubergines can be fried or grilled first.	Low
• Leaks	500g	MICRO	900	-	5-6	Leave whole and cover.	None
• Champignon mushrooms	500g	MICRO	900	-	5-6	Leave whole and cover. Do not add water.	None
• Onions	250g	MICRO	900	-	4-5	Cook whole but of similar size. Do not add water.	None
• Spinach	300g	MICRO	900	-	5-6	Wash and drain first. Cover.	None
• Peas	500g	MICRO	900	-	9-10	Cover.	None
• Fennel	500g	MICRO	900	-	11-12	Cut into quarters and cover.	None
• Gratin tomatoes	800g	MICRO GRILL	450	-	9-11	Choose of similar size if possible.	Low
• Peppers	500g	MICRO	900	-	8-9	Cut into pieces and cover.	None
• Grilled peppers	4 quarters	GRILL	-	-	9-11	Turn over half way through cooking	High
• Stuffed peppers	1400g	MICRO + MICRO GRILL	900 900	- -	8 9	Choose short, wide peppers.	Low
• Potatoes	500g	MICRO	900	-	7-8	Cut into pieces and cover.	None
• Roast potatoes (fresh)	500g	MICRO FAN	450	190°C	25-30	Mix 2-3 times.	Low
• Roast potatoes (frozen)	900g	MICRO FAN	450	200°C	35-40	Mix 2-3 times.	Low
• Gratin potatoes	1100g, total	MICRO FAN	700	190°C	20	See note (*)	Low
• Courgettes	500g	MICRO	900	-	6-7	Leave whole and cover.	None

* These times are correct for combination cooking tests according to IEC standard 705, third edition, issued in IEC publication 53H/69/CD. Refer to the table on page 2 for information on other tests according to IEC standard 705.

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

4.18 COOKING CAKES AND TARTS: RULES, HINTS AND COOKING TABLE

PREHEAT THE OVEN prior to cooking any type of cake or tart. See section 4.4.

FOOD TYPE	QUANTITY	FUNCTION	POWER LEVEL	TEMPERATURE	COOKING TIME (minutes)	NOTES/HINTS	WHAT WIRE RACK TO USE
• Hazelnut cake	1100g	MICRO FAN	DEFROST	170 °C	25-30	Use the ovenproof dish supplied.	Low
• Quark cake	1500g	MICRO FAN	450	170 °C	35-40	Use the ovenproof dish supplied.	Low
• Jam tart	700g	FAN	-	160 °C	40	Use a metal cake dish.	Low
• Plum cake	950g	FAN	-	160 °C	90	Use a rectangular cake dish.	Low
• Sponge cake	700g	FAN	-	160 °C	40	Use a metal cake dish.	Low
• Walnut cake	650g	FAN	-	160 °C	40	Use a metal cake dish.	Low
• Egg custard	750g	MICRO	900	--	16	*	None
• Sponge cake	475g	MICRO	900	--	6	*	Low
• Sponge cake	710g	MICRO FAN	DEFROST	170°C	30	**	Low

* These times are correct for cooking tests A and B according to IEC standard 705, section 17.3. Refer to the table on page 2 for information on other tests according to IEC standard 705.

** These times are correct for combination cooking test E according to IEC standard 705, third edition, issued in IEC publication 59H/69/CD. Remember to preheat the oven in FAN mode with the low wire rack in place. Refer to the table on page 2 for information on other tests according to IEC standard 705.

CHAPTER 5: RECIPES

PIZZA

Ingredients: 500g of pizza dough, 1 mozzarella cheese, 1 tin of peeled tomatoes, oregano, 50g of cooked ham, salt.

Method: Preheat the oven to 200°C in FAN mode with the low wire rack in place. Roll the dough out thin, and rest it on a flat, round surface (e.g. the bottom of a cake dish). Cover with tomato and add the diced mozzarella cheese and thinly chopped ham. Add a pinch of oregano and salt to taste. Place in the oven and cook for 30 minutes.

In Automatic mode, select "PIZZA/SAVOURIES - FRESH". Use the low wire rack, but do not preheat the oven.

QUICHE LORRAINE

Ingredients for the pastry: 200g of flour, 100g of butter, 1 pinch of salt, one cup of water approx.

Ingredients for the filling: 180g of smoked bacon, 1/4 litre of milk, 3 eggs, 150g of fresh cream; salt, pepper, nutmeg to taste.

Method: Mix the flour, salt and butter. Add the water and kneed the dough into a ball. Leave stand in a cool place for 30 minutes. Dice the smoked bacon, and place in an ovenproof dish. Brown lightly in MICRO mode at maximum power level for 1 minute 30 seconds. Drain off the grease and set aside. Preheat the oven to 160°C in FAN mode, with the low wire stand in place.

Roll out the pastry and place in a greased and floured oven dish with a handle. Beat the eggs, add the milk, cream, salt, pepper and a dash of nutmeg. Arrange the bacon evenly over the pastry and pour on the mix. Place in the oven and cook for 40 minutes.

In Automatic mode, select "QUICHE - FRESH". Use the low wire rack, but do not preheat the oven.

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CHAPTER 5: RECIPES

LASAGNE

Ingredients: 9 strips of egg pasta, 1/2 litre of béchamel sauce, 500g of Bolognese sauce, 50g of grated parmesan cheese.

Method: Spread some of the béchamel in the bottom of an ovenproof dish. Add a first layer of pasta, cover with a thin layer of béchamel sauce and Bolognese sauce and a sprinkling of parmesan cheese. Continue in this way to make three layers of pasta and sauce. Pour the remaining béchamel sauce and Bolognese sauce over the top, and sprinkle with parmesan cheese.

Place the dish in the oven on the low wire rack and cook for 8 minutes in MICRO mode at 900 W power level, then cook in MICRO GRILL mode at maximum power level for another 8 minutes or until browned.

If the pasta is pre-cooked, cook only in MICRO GRILL mode at maximum power level for 8 minutes.

In Automatic mode, select "PASTA GRATIN - FRESH". Always pre-cook the pasta. Place the dish on the low wire rack.

CRESPELLE ALLA FIORENTINA

Ingredients for the filling: 200g of frozen spinach, 250g of ricotta cheese, 1 egg, salt and parmesan cheese.

Ingredients for the crespelle: 2 eggs, 100g of flour, 25g of margarine, 250g of milk, salt.

Ingredients for the sauce: 1/2 litre béchamel sauce, tomato sauce, parmesan cheese.

Method: Cook the spinach for 11 minutes in an ovenproof dish, covered with film, in MICRO mode at 900 W. Strain, chop finely and mix with the rest of the filling ingredients. To prepare the crespelle, mix all the ingredients and cook in a greased, non-stick in FAN mode at 210°C.

Fill the crespelle and place them in the ovenproof dish with the béchamel sauce. Splash the tomato sauce over the top (a few spoonfuls is sufficient) and sprinkle with parmesan cheese. Cook on the low wire rack in MICRO GRILL mode at 450 W power level for 8 - 10 minutes, or until well browned.

In Automatic mode, select "PASTA GRATIN - FRESH". Place the dish on the low wire rack.

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CHAPTER 5: RECIPES

ROAST CHICKEN

Ingredients: 1 x 1200g chicken, 1/2 glass of water, salt and pepper.

Method: Clean the chicken well, and pierce its skin with a fork to allow the fat to run out. Lay the bird in an ovenproof dish. Add the water. Season the chicken with salt and pepper. Place the dish in the oven on the low wire rack. Cook for 40 minutes in MICRO FAN mode at 700 W power level and 190°C. Turn the chicken over after 25 - 30 minutes.

In Automatic mode, select "POULTRY - ROAST WHOLE". Place the ovenproof dish on the low wire rack.

PORK ROAST

Ingredients: 1 kg pork, 1/2 glass of water, salt and pepper.

Method: Place the pork in an ovenproof dish and add the water. Season with salt and pepper. Place in the oven on the low wire rack. Cook for 35 - 40 minutes in MICRO FAN mode at 450 W power level and 190°C. Turn the meat over after 25 - 30 minutes.

In Automatic mode, select "MEAT - ROAST". Place the ovenproof dish on the low wire rack.

GOULASH

Ingredients: 500g of beef, 500g of onions, 200g of peeled tomatoes, 30g of flour, 400 ml of water.

Method: Cut the onions into slices and the meat into cubes. Place in a high sided ovenproof dish. Cover and cook for 15 minutes in MICRO mode at maximum power level. Add the remaining ingredients and cook uncovered for a further 20 minutes, again in MICRO mode and at maximum power level. Stir 2 - 3 times.

In Automatic mode, select "CASSEROLE - STEW". Place the ovenproof dish on the low wire rack.

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CHAPTER 5: RECIPES

TROUT WITH OLIVES

Ingredients: 1 x 500g trout, 50g black de-stoned olives, a small bunch of parsley, salt and pepper.

Method: Clean and wash the trout well. Lay it in an ovenproof dish. Stuff it with the parsley and olives. Season it with salt and pepper. Cover with film. Place in the oven directly on the turntable. Cook for 8-10 minutes in MICRO mode at 700 W power level.

In Automatic mode, select "FRESH FISH - POACH". Place the ovenproof dish on the low wire rack.

SALMON GRATIN

Ingredients: 400g of salmon slices (2 slices), 1 glass of milk, 50g of butter, salt.

Method: Place the slices of salmon in an ovenproof dish. Cover with curls of butter and salt. Pour the milk around the fish. Place in the oven on the low wire rack. Cook for 10 - 12 minutes in MICRO GRILL mode at 450 W power level.

In Automatic mode, select "FRESH FISH - GRATIN". Place the ovenproof dish on the low wire rack.

CAULIFLOWER GRATIN

Ingredients: 400g of cauliflower, 500g of béchamel sauce, 50g of sliced cooked ham, 50g of grated cheese.

Method: Cut the cauliflower into pieces and arrange in an ovenproof dish. Add a glass of water. Cover with film. Place in the oven on the low wire rack. Select "VEGETABLES - BOILED FRESH" to cook. Pour some of the béchamel sauce into an ovenproof dish.

Arrange the cut and cooked cauliflower in the dish. Cover with the cooked ham and then with the rest of the béchamel sauce. Top with the grated cheese.

Place in the oven on the low wire rack. Cook in MICRO GRILL mode at maximum power level for 10 minutes or until well browned.

In Automatic mode, select "FRESH VEGETABLES - BOIL". Place the ovenproof dish on the low wire rack.

CHAPTER 5: RECIPES

JACKET POTATOES

Ingredients: 400g of potatoes (2 medium potatoes)

Method: Wash the potatoes, and pierce the peel with a fork. Place directly on the turntable. Cook for 10 - 15 minutes in MICRO mode at maximum power level. Vary according to the type of potato. Cut in half and serve with a knob of butter and filling to taste.

In Automatic mode, select "POTATOES - 2 JACKET POT". Cook directly on the turntable.

PLUM CAKE

Ingredients: 250g of butter, 250g of sugar, 3 whole eggs + 2 egg yolks, 250g of flour, 80g raisins, 30 ml of rum, a pinch of salt.

Method: Preheat the oven to 160°C in FAN mode with the low wire rack in place. Mix the sugar into the butter (which must be removed from the fridge at least 1 hour beforehand), until the mix is white in colour. Add the eggs one at a time, then gradually add the flour and a pinch of salt.

Slowly add the rum and raisins (soaked in warm water). Pour the mix into a rectangular cake dish lined with aluminium foil. Place in the oven on the low wire rack. Cook for 90 minutes. Remove from the cake dish only when cold.

N. B. Squeeze the excess water out of the raisins and cover them in flour before mixing them in. This prevents them from sinking to the bottom of the mix during cooking.

In automatic mode, select "CAKES - LONG BAKING". Place the cake dish on the low wire rack. Do not preheat the oven.

JAM TART

Ingredients: 250g of flour, 110g of sugar, 125g of butter, 1 whole egg + 1 egg yoke, 1 pinch of salt, 200g of jam.

Method: Preheat the oven to 160°C in FAN mode with the low wire rack in place. Mix all the ingredients together (except the jam) in a kitchen mixer. Separate off about 1/3 of the pastry to decorate the tart with afterwards.

Roll the pastry and use it to line a previously greased and floured cake dish with a handle.

Spread the jam on top. Decorate the top in a criss-cross manner with strips of pastry from the remaining third. Place in the oven on the low wire rack. Cook for 40 minutes.

In automatic mode, select "CAKES - SHORT BAKING". Place the cake dish on the low wire rack. Do not preheat the oven.

CHAPTER 6: *CLEANING AND MAINTENANCE*

6.1 CLEANING

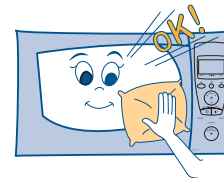
Before performing any cleaning or maintenance, always disconnect the plug from the power socket and wait for the oven to cool down.

Your oven's cavity is coated with a special non-stick enamel for quick and easy cleaning. Always keep the microwave unit cover (C) clean and free from grease and splashes of fat.



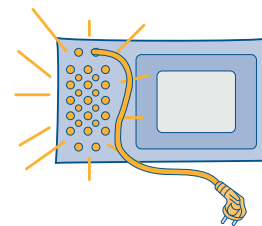
Do not use scouring powders, wire sponges or sharp metal utensils to clean the outside of the oven. Also take care to prevent water and detergents from entering the vents on the top of the oven.

Do not use alcohol, scouring powders, or ammonia-based detergents to clean the inside or outside of the door.



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

Clean the air vents at the rear of the oven regularly to prevent dust and dirt from blocking them over time.



Remove the turntable (H) and its support ring (I) periodically to clean them. Also clean the bottom of the oven under the turntable.

Wash the turntable and its support ring in soapy water using a neutral detergent. Both the turntable and its support ring can be washed in a dishwasher.

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

The turntable motor is sealed. Nevertheless, take care to prevent water from entering the spindle (D) when cleaning the bottom of the oven.

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CHAPTER 6: CLEANING AND MAINTENANCE

6.2 MAINTENANCE

If any malfunction or defect occurs, contact an authorised Service Centre to have the oven repaired. It is always worth carrying out the following simple checks before requesting technical assistance.

PROBLEM	CAUSE/SOLUTION
The oven does not work.	<ul style="list-style-type: none"> • The door is not closed properly. • The plug is not correctly inserted. • There is no power at the mains socket (check the fuse box).
Condensation on the work surface, inside the oven or around the door.	<ul style="list-style-type: none"> • When foods containing water are cooked, it is quite normal for the steam generated to condense into water inside the oven and on the work surface beneath.
Sparks inside the oven.	<ul style="list-style-type: none"> • In Automatic mode, and in MICRO, MICRO FAN, and MICRO GRILL modes, do not start the oven without food inside. • Do not use metal containers for the above cooking modes or bags or packets with metal parts.
The food does not heat or cook properly.	<ul style="list-style-type: none"> • In AUTOMATIC mode, check that the chosen food category matches the type of food in the oven. Respect the food quantities and cooking accessories and times specified in the recipe. • In MANUAL mode, make sure that you have selected the right function. Increase the cooking time if necessary. • The food was not completely defrosted before cooking.
The food burns.	<ul style="list-style-type: none"> • In AUTOMATIC mode, check that the chosen food category matches the type of food in the oven. Respect the food quantities and cooking accessories and times specified in the recipe. • In MANUAL mode, make sure that you have selected the right function. Reduce the cooking time if necessary.
The food does not cook evenly.	<ul style="list-style-type: none"> • Stir or mix the food during cooking. Remember that food cooks better if cut into uniform size pieces. • Turntable rotation has not been switched on.
A "FAIL" message appears on the display.	<ul style="list-style-type: none"> • Contact an authorised Service Centre.

NOTE: You can continue to use the oven normally if the internal oven light fails. Contact an authorised Service Centre to have the bulb replaced.