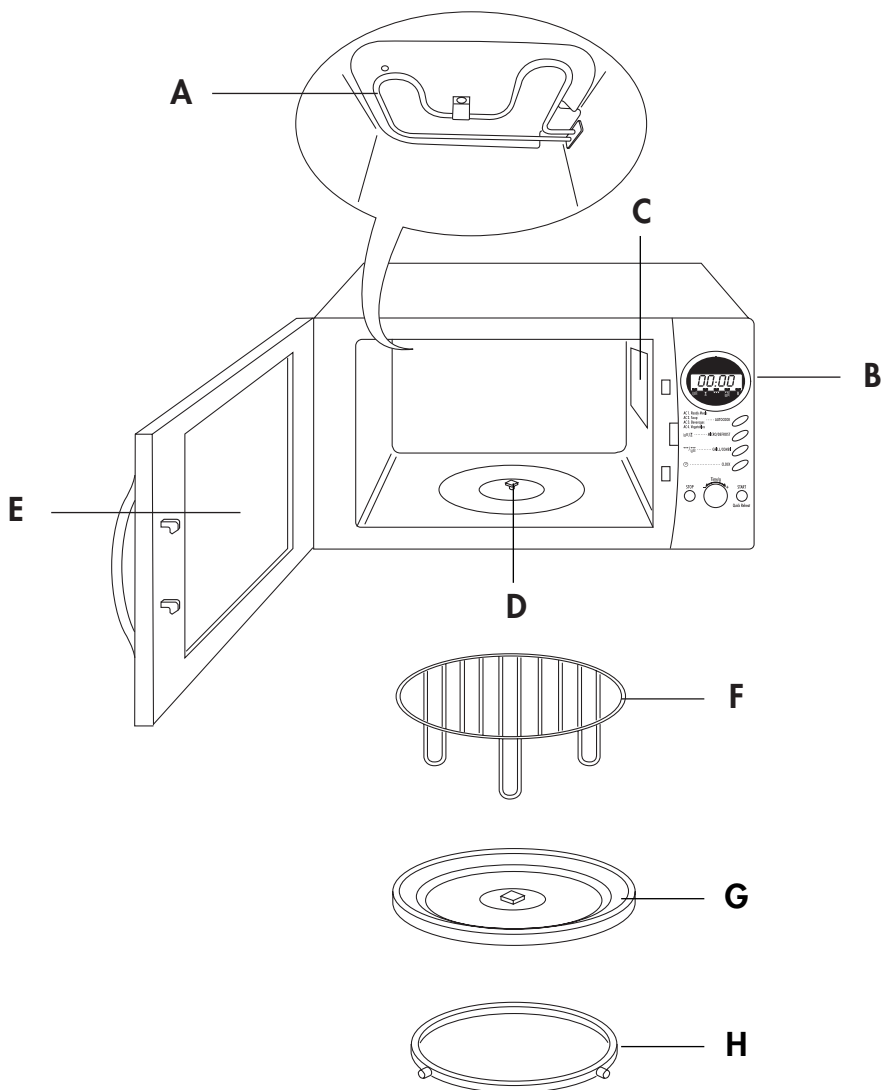


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



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## DESCRIPTION

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

## HOW TO OBTAIN THE BEST RESULTS FROM YOUR OVEN

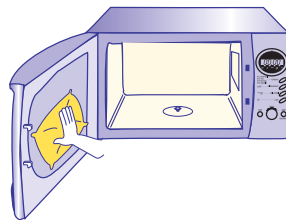
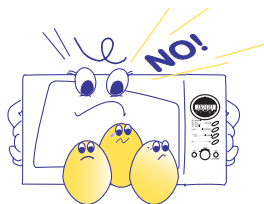
What do I want to do?	Which function/power level should I choose?		Instructions page	Quantity/ time table page	
• Defrost	<i>Microwave only</i>	<b>DEF</b>		36	
• Soften chocolate/icing	<i>Microwave only</i>		38	39	 MICROWAVE
• Melt butter and soften cheese		<b>P20</b>	38	39	
• Cook desserts, cakes and pastries		<b>P40</b>	42	42	
• Cook stews, chicken breast, fish	<i>Microwave only</i>	<b>P60</b>	39	40	
• Cook fruit, vegetables, rice, soup	<i>Microwave only</i>	<b>P80</b>	40	48	
• Reheat pre-cooked or frozen foods		<b>PHI</b>	38	39	
• Cook all types of roast meat, poultry, kebabs and potatoes rapidly	<i>Combi microwave + grill</i>	<b>COMBI</b>	44	44	 MICROWAVE + GRILL
• Brown dishes (eg. lasagne, au gratin vegetables, macaroni cheese)					
• Traditionally grill hamburgers, chops, frankfurters, sausages, toast etc.	<i>Grill only</i>	<b>GRILL</b>	46	46	 GRILL
• Heating precooked food from the refrigerator			47	47	
• Heating beverages/soups	<i>AUTOCOOK functions</i>		47	47	 MICROWAVE
• Boiling vegetables			47	47	

## IMPORTANT SAFEGUARDS

*Read these instructions carefully and keep for future reference.*

**NB: This oven has been designed to defrost, heat and cook food in the home. It must never be used for other purposes, modified or tampered with in any way.**

- 1) **WARNING:** If the door or door seals are damaged, do not use the appliance until it has been repaired by a qualified service engineer (trained by the manufacturer or by the dealer's Customer Service).
- 2) **WARNING:** It is hazardous for anyone other than a qualified service engineer to carry out any service or repair operation involving the removal of a cover which gives protection against exposure to microwave energy.
- 3) **WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.  
Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.
- 4) **WARNING:** Accessible parts may become hot during use. Young children should be kept away. Do not allow the appliance to be used by persons (including children) with psychological, physical or sensory impairments, or with inadequate experience or knowledge, unless closely supervised and instructed by someone responsible for their safety who can ensure they are aware of the dangers associated with inappropriate use. Children must be supervised to ensure they do not play with the appliance.
- 5) **WARNING:** when operating in combi function, the oven becomes extremely hot. Do not allow children to use it without adult supervision.
- 6) Do not tamper with the safety devices in an attempt to operate the oven with the door open.
- 7) Do not operate the oven if objects of any kind become lodged between the front panel of the oven and the door.  
Always keep the inside of the door (E) clean, using a damp cloth and non-abrasive detergents. Do not allow dirt or remains of food to accumulate between the front panel of the oven and the door.
- 8) Do not operate the oven if the supply cable or the plug is damaged, as this may result in electric shocks. 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 off and unplug immediately. Keep the door closed to stifle any flames.**
- 10) Use utensils suitable for use in microwave ovens only.  
To avoid overheating and the consequent risk of fire, you should check the oven when cooking food in disposable containers made of plastic, cardboard or other inflammable materials and when heating small quantities of food.
- 11) Never place the turntable in water after it has been heated for a long time.  
The resulting thermal shock would break the turntable.
- 12) When cooking in "MICROWAVE ONLY" and "COMBI MICROWAVE" functions, you must NEVER preheat the oven (without containing food). NEVER operate it when empty as sparks could be produced.
- 13) Before using this oven, make sure that the utensil and containers chosen are suitable for microwave oven use (see the section on "Ovenware") .



14) The appliance becomes hot when in operation.

Never touch the grill elements inside the oven.

15) When heating liquids (water, coffee, milk, etc.), a delayed action may cause the contents to boil over unexpectedly with a risk of scalds. To avoid this, you should place a heat-resistant plastic spoon or glass rod in the container before starting to heat liquids.

Always take extreme care when handling the container.

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

17) The contents of feeding bottles and baby food jars should be stirred or shaken and the temperature checked before consumption, in order to avoid burns. It is also advisable to stir or shake the food to ensure even heat distribution. When using commercial bottle sterilisers, ALWAYS make sure the container is filled with the quantity of water specified by the manufacturer before starting heating.

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

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

**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.**

19) All microwaves are tested and approved in accordance with current electromagnetic safety and compatibility regulations and standards. As a precautionary measure, pacemaker manufacturers recommend wearers to keep a minimum distance of 20-30 cm between an operating microwave oven and the pacemaker in order to avoid possible interference with the pacemaker. If you suspect that such an interference is occurring, turn the oven off immediately and contact the pacemaker manufacturer.

20) Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

21) The door or the outer surface may get hot when the appliance is operating.

22) If the oven overheats (prolonged use, use empty, etc), the safety thermostat could turn the oven off. After cooling down, the oven will operate as normal.



## TECHNICAL SPECIFICATION

External dimensions (LxHxD) 465x279x384

Internal dimensions (LxHxD) 290x220x306

Net volume of the oven 20 litres

Weight 15 kg.

Turntable diameter 25 cm

Bulb 20 W

This appliance conforms to EC directive 2004/108/EC on Electromagnetic Compatibility and EC regulation no. 1935/2004 of 27/10/2004 on materials intended for contact with food.



The product is classified as Group 2, Class B ISM equipment. The definition of Group 2 which contains all ISM (Industrial, Scientific and Medical) equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and spark erosion equipment.

For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purpose.

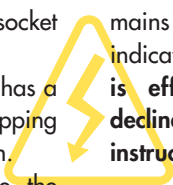
## ELECTRICAL CONNECTIONS

The appliance must be connected to a socket with a minimum current rating of 16A.

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

Before using the appliance, make sure the

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

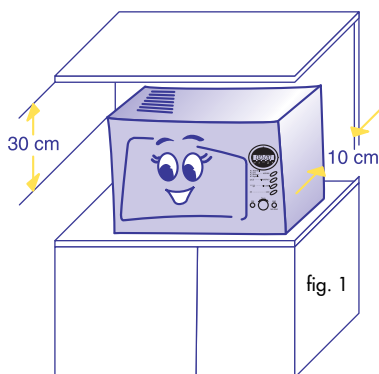


## INSTALLATION

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

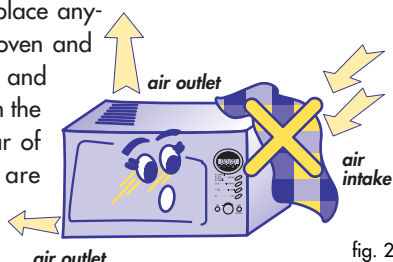
Check that the turntable spindle (D) is fitted correctly into the recess in the centre of the turntable.

- 2) Clean the inside of the oven with a soft, damp cloth.
- 3) Make sure the oven has not been damaged during transport and above all that the door opens and closes perfectly.
- 4) Place the appliance on a stable surface **at least 85 cm** from the ground and out of the reach of children as the glass door may become extremely hot during cooking.
- 5) **When positioning the oven on the worktop, always leave a gap of about 10 cm between the oven and the walls at the back and sides and at least 30 cm above the oven (fig. 1).**

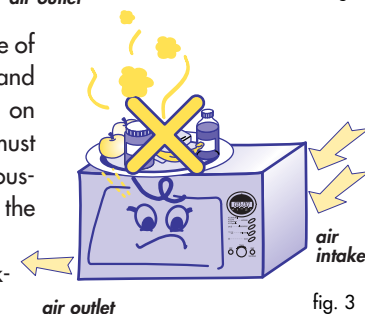


- 6) Do not block the air intake vents.

In particular, never place anything on top of the oven and make sure the air and steam outlet vents (on the top, bottom and rear of the appliance) are ALWAYS FREE (figs. 2 and 3).



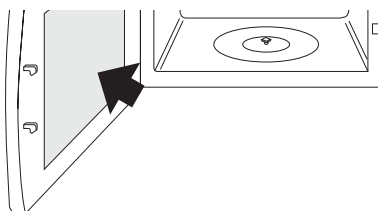
- 7) Place the turntable support (H) in the centre of the circular housing and rest the turntable (G) on top. The spindle (D) must be inserted into the housing in the centre of the turntable.



- 8) Position the oven in such a way that the power plug and socket are easily accessible.

- 9) DO NOT remove the transparent film on the inner surface of the door!

- 10) The majority of modern electronic appliances (TV, radio, stereo systems etc) are shielded from radio frequency (RF) signals. Certain electronic appliances may not, however, be shielded from radio frequency signals deriving from a microwave oven. You should therefore keep a distance of at least 1-2 metres between these appliances and the operating oven.



## MICROWAVE OUTPUT POWER

The maximum microwave power level of this oven is 800W.

This is indicated on the rating plate on the back of the appliance under the heading: MICRO OUTPUT.



In some models, the maximum power output in WATTS is also indicated in the symbol alongside reproduced on the control panel.

The intermediate power levels available are given on the following page. You will find this information useful when consulting microwave recipes.

## DESCRIPTION AND USE OF THE CONTROLS

### 1. Display

The display shows a 24-hour clock, the cooking times set, the functions selected and the microwave power level selected.

### 2. Button for memorised AUTOCOOK functions:

Press one of these buttons to heat beverages, ready meals and soups or boil vegetables.

### 3. MICRO/DEFROST button: microwave cooking

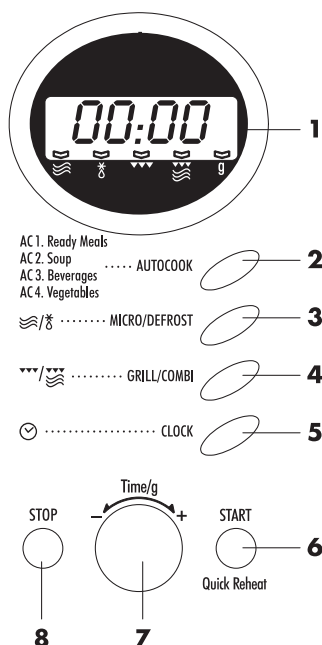
Press this button to set microwave cooking and defrosting.

### 4. GRILL/COMBI button: grill only cooking

Press this button to grill food.

#### combi + grill cooking

Press this button to set microwave + grill cooking.



### 5. CLOCK button:

#### clock regulation :

Press this button to set the time or display the clock while the oven is operating.

### 6. START/Quick Reheat button:

After selecting the required function and times, press this button to cook or quick reheat.

### 7. Time/g knob

Use this knob to set the cooking time, time of day or weight of the food.

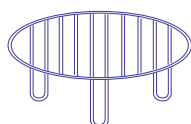
### 8. STOP button:

#### cancel

Press this button to interrupt cooking or cancel the cooking times set.

## STANDARD ACCESSORIES

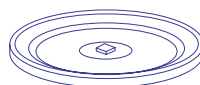
### WIRE RACK



#### Grill only function

for all types of grilled food.

### TURNTABLE



Use the turntable at all times for all functions.

# OVENWARE

In microwave only and combi with microwave functions, any glass (preferably Pyrex), ceramic, china or terracotta ovenware may be used provided it has no metal decorations or parts (e.g. gold paint decorations, metal handles, feet etc.).

Heat resistant plastic containers can also be used, but only for "microwave only" cooking.

If you are in doubt as to the suitability of a particular container, carry out this simple test - place the empty container in the oven for 30 seconds at maximum power (microwave only function).

If the container remains cold or heats up only slightly, it is suitable for microwave cooking.

If it becomes very hot (or sparks are produced), the container is not suitable.

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

The shape and size must allow correct rotation.

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

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

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

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

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

All standard ovenware may be used in the **grill only** functions (see table).

	Glass	Pyrex	Pyroceram	Terracotta	Tinfoil	Plastica	Paper or cardboard*	Metal containers
<i>Microwave only</i>	YES	YES	YES	YES	NO	YES	YES	NO
<i>Combi microwave + grill</i>	NO	YES	YES	YES	NO	NO	NO	NO
<i>Grill only</i>	NO	YES	YES	YES	YES	NO	NO	YES

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

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

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

It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.





## TIPS FOR USING MICROWAVES

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

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

In microwave cooking, food does not stick to

the dish. You can therefore use very little fat and in some cases no fat at all.

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

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

### Basic rules for microwave cooking

- 1) When you refer to the cooking tables later in this manual, remember that you must increase or reduce cooking time to match the volume of food you are cooking. Always respect standing time, in other words, the length of time you must leave food to "rest" after cooking. Standing time ensures that food is served at an even temperature throughout. The temperature of meat, for example, can rise between 5°C and 8°C (approx. 9°F to 15°F) during standing time. Food can be left to stand inside or outside the oven.
- 2) Always **mix or stir** food several times during cooking. This not only ensures even temperature distribution but also reduces cooking time.
- 3) Food should also be **turned over** during cooking.
- 4) **Pierce foods with skins, shells or peel (eg. apples, potatoes, tomatoes, frankfurters, fish, etc.) with a fork at several points to allow steam to escape from inside. This prevents these foods from exploding inside the oven (see fig. 4).**
- 5) If you are cooking a number of portions of the same type of food (eg. boiled potatoes), arrange the portions **in a ring** around the outside of an ovenproof dish to ensure they cook evenly (see fig. 5).
- 6) The lower the temperature at which food is placed in the oven, the longer the cooking time required. Food placed in the oven at room temperature will cook sooner than food coming directly from the refrigerator.
- 7) Always place dishes and containers in the middle of the rack.
- 8) It is perfectly normal for **condensation to form** inside the oven and near the air outlet vents. **To reduce condensation, cover food with clear film, wax paper, a Pyrex lid or just a plate.** Foods with a high water content (eg. greens and vegetables) cook better when covered. Covering food also helps keep the inside of the oven clean. Use clear film made specifically for microwave ovens.

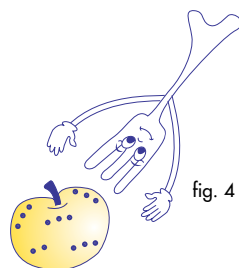


fig. 4

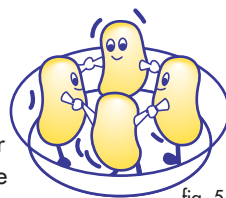



fig. 5

## USING THE CONTROLS AND PROGRAMMING

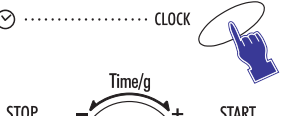
### SETTING THE CLOCK

- When the appliance is first connected to the household electricity supply or after it has been without power for some time, ":00" will flash on the display and you will hear a beep. Press the **CLOCK** (5) button to select 12 or 24 hour clock.


To set the time, proceed as follows:

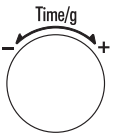


..... CLOCK

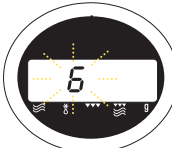



1. Press the **CLOCK** button (5).  
(to select 12 or 24 hour clock).



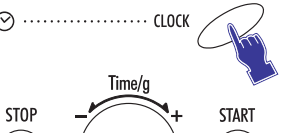


2. Set the hour by rotating the **Time/g** knob (7).  
(The hour flashes).




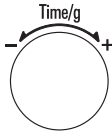


..... CLOCK





3. Press the **CLOCK** button (5) again.  
(The minutes flash)



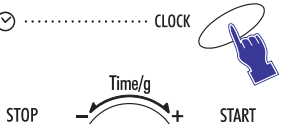


4. Set the minutes by rotating the **Time/g** knob (7).  
(The minutes flash).






..... CLOCK



5. Press the **CLOCK** button (5) again.  
(The set time is displayed).



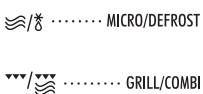

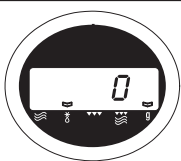
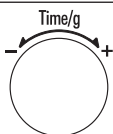
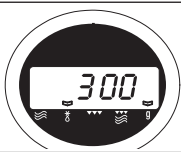
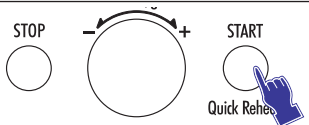


- If you want to change the time setting, press the **CLOCK** button (5) and repeat the setting procedure as instructed above.
- You can press the **CLOCK** button (5) at any moment, even when the oven is operating, to display the time. The time will be displayed for 3 seconds.

## MICROWAVE ONLY FUNCTION

This function can be used to:

- Defrost .....page 36
- Heat up .....page 38
- Cook stew, white meat, fruit, vegetables, rice, soup, fish .....page 40

## PROGRAMMING AUTOMATIC DEFROSTING

 <p>..... MICRO/DEFROST</p> <p>..... GRILL/COMBI</p>	<p>1. Press the <b>MICRO/DEFROST</b> button (3) a number of times until the arrow at the bottom of the display indicates the position  and the arrow on the "g" symbol flashes.</p>	
	<p>2. Set the hour by rotating the <b>Time/g</b> knob (7) (min 200 g, max 30 g).</p>	
	<p>3. Press the <b>START/Quick reheat</b> button (6). (The set time is displayed).</p>	
	<p>4. The end of the time set is indicated by three long "beeps" and the time of day appears on the display.</p>	

- If you open the door to check progress of defrosting, microwave emission stops and the remaining time flashes on the display.  
To continue defrosting, close the door again and press the **START/Quick reheat** button (6). The oven continues the countdown from where it was interrupted.
- To reset the time, proceed as follows:
  - if the door is open, press the **STOP** button (8) once;
  - if the oven is operating, press the **STOP** button (8) twice;
  - if the oven is off and the door is closed, press the **STOP** button (8) once.

## USING THE MICROWAVE ONLY FUNCTION TO DEFROST

- Frozen foods in plastic bags, film, or oven ready containers can be placed directly in the oven. Check first that there are no metal objects like staples or ties.
  - Certain foods, like vegetables and fish, do not need to be fully defrosted before cooking.
  - Foods in meat and other sauces defrost quicker and more evenly if they are stirred, turned and/or separated occasionally.
  - During defrosting, meat, fish and fruit lose liquid. Always place these foods in a bowl to defrost.
  - You are recommended to divide meat and place individual pieces in separate bags when freezing. This will save you valuable time during preparation.
  - Always use caution when following the times given on frozen food packs as they are not always correct. You are recommended to use slightly shorter defrosting times than those given.
- Defrosting time depends on the degree of freezing.

### DEFROSTING BREAD

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

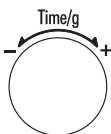
## HOW TO PROGRAMME THE OVEN TO REHEAT AND COOK

≡/8 ..... MICRO/DEFROST

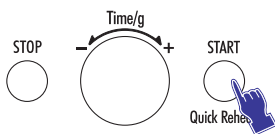
≡/≡ ..... GRILL/COMBI



1. Press the **MICRO/DEFROST** button (3) and choose the required power.



2. Set the required time by turning the **Time/g** knob (7).



3. Press the **START/Quick reheat** (6). (The time and power level set are displayed).



4. The end of the time set is indicated by three long beeps and the time of day appears on the display.

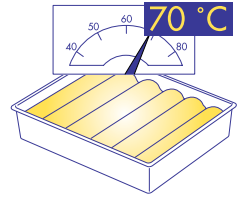
- You can display the time at any moment, even when the oven is operating, by pressing **CLOCK** button (5). The time will be displayed for about three seconds.
- You can open the door to check on cooking at any time.  
If you open the door during cooking, the microwave unit switches off. To resume cooking, close the door and press **START/Quick reheat** button (6).  
If cooking must be stopped for any reason, this can be done without opening the door by pressing the **STOP/CANCEL** button (9).
- To finish cooking, proceed as follows:
  - if the door is open, press the **STOP** button (8) once;
  - if the oven is operating, press the **STOP** button (8) twice;
  - if the oven is off and the door is closed, press the **STOP** button (8) once.

## USING THE MICROWAVE ONLY FUNCTION TO WARM FOOD

---

When used to heat up food, your microwave oven shows off its usefulness and efficiency to the full. With respect to traditional methods, a microwave saves you time and, therefore, also electricity.


- You are recommended to heat food (particularly if frozen) to a temperature of at least 70°C (it must be piping hot!). You will not be able to eat the food at once as it will be too hot, but complete sterilisation will be guaranteed.



- Always follow these rules for reheating cooked or frozen foods:
  - remove the food from metal containers;
  - Cover the food with clear film (use microwave resistant film) or greaseproof paper. This keeps the flavour in and the oven clean. You can even use an overturned plate to cover food.
  - if possible, mix or turn frequently to make the heating process quicker and more even.
  - use extreme caution when following times indicated on packaging. Remember that in certain conditions, these times may have to be increased;
- Frozen food must be defrosted before heating starts.  
The lower the initial temperature of the food, the longer the time required for heating.
- Food and beverages may be heated for short periods in paper or plastic containers. However, if the cooking time is too long, these containers may distort.

## Heating times

NB: Certain dishes can also be easily heated using the AUTOCOOK functions (see page 47).

Type	Quantity	Function	Power level	Cooking time (minutes)	Notes
<b>SOFTENING</b>					
<ul style="list-style-type: none"><li>Chocolate/icing</li><li>Butter</li></ul>	100 gr 50 -70 gr	 "	<b>P20</b> <b>PHI</b>	4 - 5 0.5-0.10	Put on a plate. Mix the icing once
<b>FOODS FROM REFRIGERATOR TEMPERATURE (5/8°C) TO 20/30°C</b>					
<ul style="list-style-type: none"><li>Yoghurt</li><li>Baby's bottle</li></ul>	125 gr 240 gr	" "	<b>PHI</b> "	0.15-0.20 0.30-0.35	Remove the metal foil <b>Heat the bottle without teat and mix immediately after heating to ensure an even temperature. Check the temperature of the contents before consuming.</b> If the milk is at room temperature, shorten the time indicated slightly. If you use powdered milk, mix well as residual powder could catch fire. Use pre-sterilised milk.
<b>PRECOOKED FOOD AT REFRIGERATOR TEMPERATURE (INITIAL TEMP. 5/8°C) TO ABOUT 70°C C</b>					
<ul style="list-style-type: none"><li>Convenience packs of lasagne or filled pasta</li><li>Convenience packs of meat with rice and/or vegetables</li><li>Convenience packs of fish and/or vegetables</li><li>Plate of meat and/or vegetables</li><li>Plate of pasta, cannelloni or lasagne</li><li>Plate of fish and/or rice</li></ul>	400 gr 400 gr 300 gr 400 gr 400 gr 300 gr	" " " " " "	" " " " " "	4 - 6 4 - 6 3 - 5 5 - 7 5 - 7 4 - 6	Packs of all types of commercially-available precooked food to be heated to a temperature of 70°C. Remove the food from any metal container and place it directly on the serving dish. Always cover for best results.  Portions of all types of precooked food to be heated to a temperature of 70°C. The food should be placed directly on the serving plate. Always cover with an upturned plate or clear film.
<b>FROZEN FOOD TO BE HEATED/COOKED (INITIAL TEMP. -18°/-20°C) TO ABOUT 70°C C</b>					
<ul style="list-style-type: none"><li>Convenience packs of lasagne or filled pasta</li><li>Convenience packs of meat with rice and/or vegetables</li><li>Convenience packs of pre-cooked fish and/or vegetables</li><li>Convenience packs of uncooked fish and/or vegetables</li><li>Portions of meat and/or vegetables</li><li>Portion of pasta, cannelloni or lasagne</li><li>Portions of fish and/or rice</li></ul>	400 gr 400 gr 300 gr 300 gr 400 gr 400 gr 300 gr	" " " " " " "	" " " " " " "	6 - 8 5 - 7 3 - 5 8 - 10 6 - 8 7 - 9 4 - 6	For convenience packs of all types of frozen pre-cooked foods to be reheated to 70°C. Reheat/cook in the package. If the package is metal, remove the food and place it directly on the serving dish. Increase cooking time by a few minutes.  Remove uncooked food from its packaging and place in a microwave resistant dish.  Portions of all types of frozen precooked food to be heated to a temperature of 70°C. Place the frozen food directly on the serving plate and cover with an upturned plate or Pyrex dish. Make sure the centre is hot. If possible mix the food.
<b>BEVERAGES AT REFRIGERATOR TEMPERATURE (5/8°C) TO ABOUT 70°C</b>					
<ul style="list-style-type: none"><li>1 cup of water</li><li>1 cup of milk</li><li>1 cup of coffee</li><li>1 bowl of broth</li></ul>	180 cc 150 cc 100 cc 300 cc	" " " "	" " " "	2 - 2.30 1.30 - 2 1.30 - 2 4 - 5	All drinks must be stirred at the end of heating to distribute the temperature evenly. When cooking broth, you should cover it with an upturned plate.
<b>BEVERAGES AT ROOM TEMPERATURE (20°/30°C) TO ABOUT 70°C</b>					
<ul style="list-style-type: none"><li>1 cup of water</li><li>1 cup of milk</li><li>1 cup of coffee</li><li>1 bowl of broth</li></ul>	180 cc 150 cc 100 cc 300 cc	" " " "	" " " "	1.30 - 2 1 - 1.30 1 - 1.30 3 - 4	All drinks must be stirred at the end of heating to distribute the temperature evenly. When cooking broth, you should cover it with an upturned plate.

## USING THE MICROWAVE ONLY FUNCTION TO COOK

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### SOUPS AND RICE

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

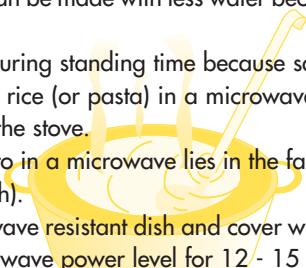
Add salt at the end of cooking or during standing time because salt has a dehydrating effect.

Note that the time required to cook rice (or pasta) in a microwave oven is more or less the same as required to cook it traditionally on the stove.

The advantage of preparing a risotto in a microwave lies in the fact that it does not require continual stirring (two to three times is enough).

Place all the ingredients in a microwave resistant dish and cover with film. For 300g of rice, you need 750g of broth and maximum microwave power level for 12 - 15 minutes.

The rice does not stick to the bottom of the container and, given that you can use a soup-tureen or other container suitable for bringing to the table, you do not necessarily have to transfer to a serving plate.

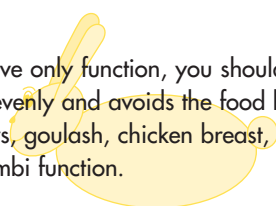


### MEAT

When cooking meat with the microwave only function, you should cover it with microwave resistant clear film. This helps spread the heat evenly and avoids the food becoming dry and stringy.

This function can be used to cook stews, goulash, chicken breast, etc.

To cook roasts, kebabs, etc use the combi function.



### FISH

Fish cooks fast and with excellent results.

Flavour to taste with a little butter or oil (or cook without condiment if preferred).

Cover with clear film. Cut skin before cooking. Arrange fillets evenly.

Cooking fish with egg and breadcrumbs is **not** recommended.



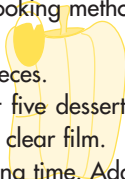
### VEGETABLES

Vegetables conserve more of their natural colour and nutritional goodness when cooked in a microwave oven compared to traditional cooking methods. Wash and peel vegetables before cooking.

Large vegetables should be cut into even pieces.

For every 500 g of vegetables, add about five dessertspoons of water (fibrous vegetables require more water). **Always** cover vegetables with clear film.

Stir at least once halfway through the cooking time. Add salt at the end of cooking only.



## Cooking times

Type	Quantity	Power level	Time set (minutes)	Notes	Standing time (minutes)
<b>FISH</b>					
• Fillets	300 gr	<b>P60</b>	5 - 7	Cover with film	2
• Slices	300 gr	"	7 - 9	Cover with film	2
• Whole	500 gr	"	8 - 10	Cover with film	2
• Whole	250 gr	"	5 - 7	Cover with film	2
• Slices	400 gr	"	7 - 9	Cover with film	2
• Shrimps/prawns	500 gr	"	7 - 9	Cover with film	2
<b>VEGETABLES</b>					
• Asparagus	500 gr	<b>PHI</b>	9 - 10	Cut into 2 cm pieces.	4
• Artichokes	300 gr	"	11 - 12	Use of artichoke bottoms is preferable.	4
• Green beans	500 gr	"	11 - 12	Cut into pieces.	4
• Broccoli	500 gr	"	7 - 8	Divide into individual florets	4
• Brussels sprouts	500 gr	"	7 - 8	Leave whole	4
• White/green cabbage	500 gr	"	7 - 8	Cut into strips	4
• Red cabbage	500 gr	"	7 - 8	Cut into strips	4
• Carrots	500 gr	"	9 - 10	Cut into equal sized pieces	4
• Cauliflower	500 gr	"	11 - 12	Divide into florets	4
• Celery	500 gr	"	7 - 8	Divide into pieces	4
• Aubergines	500 gr	"	6 - 7	Dice	4
• Leaks	500 gr	"	6 - 7	Cut into strips	4
• Champignon mushrooms	500 gr	"	6 - 7	Leave whole. No water required.	4
• Onions	250 gr	"	5 - 6	Whole of a similar size. No water required.	4
• Spinach	300 gr	"	6 - 7	Wash and drain, then cover.	4
• Peas	500 gr	"	10 - 11		4
• Fennel	500 gr	"	12 - 13	Cut into quarters	4
• Peppers	500 gr	"	9 - 10	Cut into pieces	4
• Potatoes	500 gr	"	8 - 9	Cut into equal sized pieces	4
• Courgettes	500 gr	"	7 - 8	Leave whole	4
<b>MEAT</b>					
• Goulash	1,5 kg	"	35 - 40	Cook uncovered and mix 2-3 times.	10
• Chicken breasts	500 gr	<b>P60</b>	13 - 15	Add salt at end of cooking.	3
• Meat loaf	900 gr	"	19 - 21	(*)	5

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

(\*) These indications are suitable for performing the minced meat cooking test according to standard no. 60705, paragraph 12.3.3. Cover the container with clear film for microwave use. Further information, including on other performance tests according to standard no. 60705, is given in the table on page 2.



## CAKES, DESSERTS AND FRUIT

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

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

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

### Cooking times for cakes, desserts and fruit



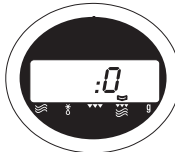
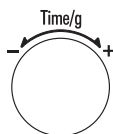


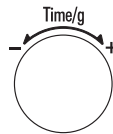


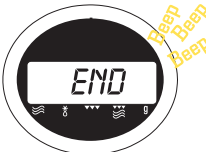
Type/quantity	Power level	Time set (minutes)	Standing time (minutes)	Comments and tips
Walnut cake (700 gr)	<b>P40</b>	15 - 17	5	Can be accompanied by any type of cream.
Viennese cake (850 gr)	"	19 - 21	5	Fill with ja.
Pineapple cake (800 gr)	"	17 - 19	5	The pineapple slices can be spread on the bottom of the cake tin or cut into pieces and worked into the dough.
Apple cake (1000 gr)	"	19 - 21	5	The apples are used as surface decoration.
Coffee cake (750 gr)	"	15 - 17	5	Excellent filled with a cream.
Zabaglione	<b>P60</b>	2 - 4	3	Mix with a whisk every 30 mins.
Cooked pears (300 gr)	<b>PHI</b>	4 - 6	3	Cut the pears into quarters.
Cooked apples (300 gr)	"	5 - 7	3	Cut the apples into slices.
Egg custard (750 gr)	"	15 - 17	5	These indications are suitable for performing the cooking tests according to standard no. 60705, paragraph 12.3.1.
Sponge cake (475 gr)	"	5 - 7	5	These indications are suitable for performing the cooking tests according to standard no. 60705, paragraph 12.3.2. Further information, including on other performance tests according to standard no. 60705, is given in the table on page 2.

## COMBI MICROWAVE + GRILL FUNCTION

This function can be used to:

- Cook all types of roast meat, poultry, kebabs and potatoes rapidly . . . . .page 44
- Brown dishes (eg. lasagne, au gratin vegetables, macaroni cheese). . . . .page 44

## PROGRAMMING THE COMBI MICROWAVE + GRILL FUNCTION

 ..... GRILL/COMBI  ..... CLOCK	<p>1. Press the <b>GRILL/COMBI</b> button (4) until the arrow at the bottom indicates .</p>	
	<p>2. Select the time required by rotating the <b>TIME/g</b> (7) knob .</p>	
   STOP                      START Quick Reheat	<p>3. Press the <b>START/Quick reheat</b> button (6). (The time and power level set are displayed).</p>	
	<p>4. The end of the time set is indicated by three long beeps and the time of day appears on the display.</p>	

- You can display the time at any moment, even when the oven is operating, by pressing **CLOCK** button (2).  
The time will be displayed for about three seconds.
- You can open the door to check on cooking at any time.  
If you open the door during cooking, the microwave unit switches off. To resume cooking, close the door and press **START/Quick reheat** button (6).
- If cooking must be stopped for any reason, this can be done without opening the door by pressing the **STOP** button (8) .
- To finish cooking, proceed as follows:
  - if the door is open, press the **STOP** button (8) once;
  - if the oven is operating, press the **STOP** button (8) twice;
  - if the oven is off and the door is closed, press the **STOP** button (8) once.

## USING THE COMBI MICROWAVE + GRILL FUNCTION TO COOK

This function is ideal for all dishes requiring browning. You should, however, bear the following in mind:

- Never add condiments in general (**add just half a glass of water to keep meat moist**).
- Turn roasts and large pieces of meat over halfway through cooking.
- If during cooking the top surface becomes sufficiently brown before the end of the time set, press the **STOP** button (8) to complete cooking of the inside of the food with microwave only.  
To control cooking of the food, open the oven door.  
You should use oven gloves as the grill element becomes extremely hot.  
Opening the door interrupts operation of both the microwave and **grill**.  
To resume cooking, just close the door and press the **START/Quick reheat** button (6).
- In combi cooking with grill, the oven should not be preheated or used without food.

### Cooking times

Type	Quantity	Time set (minutes)	Notes	Standing time (mins)
• Lasagne	1100 gr	18-20	Times with raw pasta. If the pasta is precooked, cook using the combi function until it has reached the required degree of browning.	5
• Gnocchi (potato dumplings)	600 gr	15-17	Do not pile dumplings too high.	5
• Macaroni cheese	1500 gr	12-14	Boil the pasta separately first.	5
• Cauliflower in béchamel sauce	1000 gr	17-19	Times with 500 g of raw cauliflower. If already cooked, cook using the combi function until it has reached the required degree of browning.	5
• Gratin tomatoes	800 gr	19-21	Ideally of equal size.	5
• Stuffed peppers	1400 gr	19-21	Preferably the short broad kind.	5
• Aubergines alla parmigiana	1300 gr	15-17	Aubergines can be fried or grilled beforehand.	5
• Roast potatoes	750 gr	29-31	Mix 2-3 times	5
• Au gratin potatoes	1100 gr	20-25	(*)	5
• Roasts (pork, beef)	1000 gr	50-55	Leave a little fat to avoid excessive drying. Turn after 35 to 40 minutes	10
• Meat loaf (these instructions do not refer to test 12.3.3. of standard no. 60705 for which you should see the table on pages 2 and 46).	800 gr	19-21	Mix <b>500 g of minced beef</b> with egg, ham, bread-crumbs, etc. Turn over halfway through the cooking time.	10
• Whole chicken	1200 gr	35-40	(**)	10
• Kebabs	600 gr	19-21	Turn over halfway through the cooking time.	10
• Lamb	1000 gr	35-40	Turn over halfway through the cooking time.	10
• Turkey in pieces	1000 gr	40-45	Turn over halfway through the cooking time.	10
• Duck	1500 gr	45-50	Turn over halfway through the cooking time.	10

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

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

## GRILL ONLY FUNCTION

This function can be used for:

- All types of traditional grilling, for example: hamburgers, chops, frankfurters, toast, etc. page 46

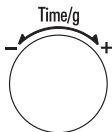
## PROGRAMMING COOKING WITH THE GRILL ONLY FUNCTION

GRILL/COMBI

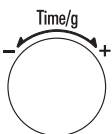
CLOCK



- Press the **GRILL/COMBI** button (4) until the arrow at the bottom indicates .



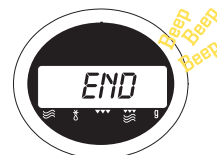
- Select the time required by rotating the **Time/g** knob (7).



- Place the food on the **high wire rack** and rest on the turntable. Close the door. Press the **START/Quick Reheat** button (6).



- The end of the time set is indicated by three long beeps and the time of day appears on the display.



- You can display the time at any moment, even when the oven is operating, by pressing **CLOCK** (5).  
The time will be displayed for about three seconds.
- You can open the door to check on cooking at any time.  
If you open the door during cooking, grilling is interrupted. To restart, close the door and press the **START/Quick Reheat** button (6).
- If cooking must be stopped for any reason, this can be done without opening the door by pressing the **STOP** button (8).
- To finish cooking, proceed as follows:
  - if the door is open, press the **STOP** button (8) once.
  - if the oven is operating, press the **STOP** button (8) twice.
  - if the oven is off and the door is closed, press the **STOP** button (8) once.

## USING THE GRILL ONLY FUNCTION TO GRILL

This function can be used to prepare all types of tasty grilled food. **Preheat the oven for five minutes.** Turn all dishes over halfway through cooking time as the grill element radiates heat from the top part of the oven only.

The oven becomes extremely hot. Take care when opening the door to check cooking and always use oven gloves.

### Cooking times

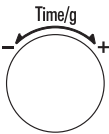
Type	Quantity	Time set (minutes)	Notes
• Veal or pork chops	2	22 - 27	Turn over after 16 min
• Sausages	3	28 - 32	Always prick. If thick, they are best cut in half. Turn over after 16 min
• Hamburgers	3	28 - 32	Turn over after 16 min
• Courgettes	6 strips	12 - 15	1 cm thick strips Turn over after 8 min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

# USING THE "AUTOCOOK" FUNCTION

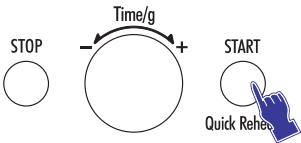
AC 1. Ready Meals  
AC 2. Soup  
AC 3. Beverages  
AC 4. Vegetables



1. Press the **AUTOCOOK** button (2) repeatedly to select one of the four programmes available, listed in the table below.



2. Set the quantity required by rotating the **Time/g** knob (7).



3. Press the **START/Quick Reheat** button (6). The memorised cooking time appears on the display. The end of the time set is indicated by three long beeps and the time of day appears on the display. Place the plate with the food to be reheated (covered with clear film) in the oven.



Programmes	Display	Weight	Note
• Ready meals	<i>AC - 1</i>	350 gr 450 gr	Place the plate with the food to be reheated (covered with clear film) in the oven.
• Soups	<i>AC - 2</i>	350 gr 450 gr	Place the soup in a plate or bowl. Mix before serving.
• Beverages	<i>AC - 3</i>	1 cup (200 ml) 2 cups (400 ml) 3 cups (600 ml)	Place the cups on the turntable. Covering not required. Mix before serving.
• Fresh vegetables	<i>AC - 4</i>	200 gr 400 gr	Place the vegetables in a pan with a little water. Cover with clear film.

## QUICK REHEAT PROGRAMME

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This function is very useful to rapidly heat small quantities of food or drink or add an additional minute at the last moment to a cooking cycle already completed.

- Press the **START/Quick Reheat** button (6). The oven starts up at maximum power for 30 seconds. Press again to increase the time by 30 seconds up to a maximum of 5 minutes.
- The end of the time set is indicated by three long beeps and the time of day appears on the display.

You can set reheating/cooking longer than five minutes by simply turning the **Time/g** knob (7) and pressing the **START/Quick reheat** button (6). The oven comes on in microwave only mode at maximum power for the time set.

## SICUREZZA BAMBINI

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To prevent accidental use of the appliance, the electronic control unit has the following safety devices to block all functions of the oven:

- When the oven is in stand-by and the clock is displayed, press the **STOP** button (8) for three seconds.
- You will hear a short "beep" and "**LDC**" appears on the display. Cooking cannot be started.
- To deactivate the safety device after activation, hold the **STOP** button (8) down until you hear a "beep".

## SCREEN SAVER FUNCTION

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This dims the display when the oven is not in use.

- Press the **STOP** button (8) and immediately afterwards hold the **CLOCK** button (5) down for three seconds.
- If you touch nothing, the display will go off after 10 seconds. To turn it on again, turn the knob or press any button.
- To deactivate the function, repeat point 1.

# CLEANING AND MAINTENANCE

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

## Cleaning

To keep your appliance in optimum conditions, clean the door and the inside and outside of the oven regularly with a damp cloth and neutral soap or liquid detergent.

Always keep the microwave outlet cover (C) free from grease or splashes of fat. **Do not use abrasives, steel wool or sharp metal utensils to clean the outside of the oven.**

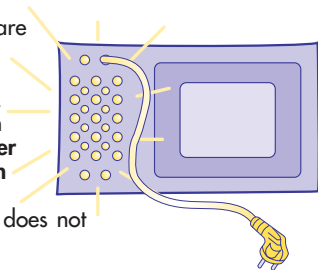
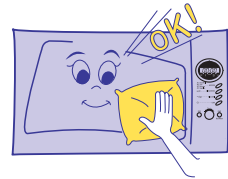
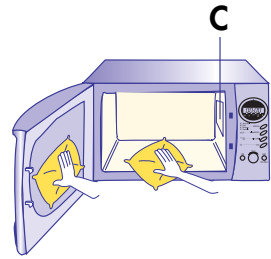
**Do not allow water or liquid detergent to penetrate the air and steam outlet vents on the top of the appliance.** Never use ammonia based detergents.

Use of alcohol, steel wool or abrasive detergents to clean internal surfaces and in particular the outside of the door is not recommended in order to avoid scratches and lines. Always keep the inside of the door clean to ensure that it closes properly. Make sure that dirt and food residues do not build up between the door and the front panel of the oven. Never steam clean the inside of the oven.

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

From time to time, remove the turntable (G) and support (H) for cleaning. Also clean the bottom of the oven. Wash the turntable and support with water and neutral soap (they can be washed in a dishwasher). **Never plunge the hot turntable into cold water. The sudden change in temperature could cause it to crack.** The turntable motor is sealed.

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



## Troubleshooting...

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

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

If the oven light malfunctions, you can continue using the appliance without problems. To replace the bulb, contact an authorised service centre.



