

JQ 280

Gebrauchsanweisung

Instructions for use

Mode d'emploi

Gebruiksaanwijzing

Istruzioni per l'uso



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Bruksanvisning

Käyttöohje

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Instrucciones para el uso



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Návod k použití

Návod na použitie

Instrucțiuni de utilizare

Инструкция по эксплуатации

تعليمات وكيفية الاستعمال

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SENSING THE DIFFERENCE

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INSTALLATION

PRIOR TO CONNECTING

 **CHECK THAT THE VOLTAGE** on the rating plate corresponds to the voltage in your home.

DO NOT REMOVE THE MICROWAVE INLET PROTECTION PLATES located on the side of the oven cavity wall. They prevent grease & food particles from entering the microwave inlet channels.




PLACE THE OVEN ON A STABLE, EVEN SURFACE that is strong enough to hold the oven and the food utensils you put in it. Use care when handling.



Position the oven at a distance from other heating sources. For sufficient ventilation there must be a space of at least 30 cm above the oven. Ensure that the space underneath, above and around the oven is empty to allow for proper airflow. The microwave oven shall not be placed in a cabinet. This oven is not intended to be placed or used on a working surface lower than 850 mm above the floor.

ENSURE THAT THE APPLIANCE IS NOT DAMAGED. Check that the oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the oven and clean the interior with a soft, damp cloth.

 **DO NOT OPERATE THIS APPLIANCE** if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

DO NOT USE EXTENSION CORD: IF THE POWER SUPPLY CORD IS TOO SHORT, have a qualified electrician or serviceman install an outlet near the appliance.

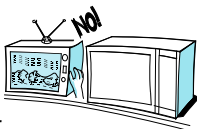



WARNING: Improper use of the grounding plug can result in a risk of electric shock. Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the microwave oven is properly grounded.

AFTER CONNECTING

THE OVEN CAN BE OPERATED ONLY if the oven door is firmly closed.

POOR TELEVISION RECEPTION and radio interference may result if the oven is located close to a TV, radio or aerial.



 **THE EARTHING OF THIS APPLIANCE** is compulsory. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE



DO NOT HEAT, OR USE FLAMMABLE MATERIALS in or near the oven. Fumes can create a fire hazard or explosion.



DO NOT USE YOUR MICROWAVE oven for drying textiles, paper, spices, herbs, wood, flowers or other combustible materials. Fire could result.



IF MATERIAL INSIDE / OUTSIDE THE OVEN SHOULD IGNITE OR SMOKE IS EMITTED, keep oven door closed and turn the oven off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.



DO NOT OVER-COOK FOOD. Fire could result.



DO NOT LEAVE THE OVEN UNATTENDED, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn and some plastics can melt if used when heating foods.

Do not leave the oven unattended if you are using a lot of fat or oil since they can overheat and cause a fire!



DO NOT USE corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.



DO NOT HANG OR PLACE heavy items on the door as this can damage the oven opening and hinges. The door handle should not be used for hanging things on.



THE APPLIANCE AND ITS ACCESSIBLE PARTS become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.



THIS APPLIANCE CAN BE USED BY CHILDREN aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised. Children should be supervised when using other heat sources (if available) separately or in combination with microwaves due to the high temperatures generated.



THIS APPLIANCE IS NOT INTENDED FOR use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

CHILDREN SHOULD BE SUPERVISED to ensure that they do not play with the appliance.



DO NOT USE YOUR MICROWAVE oven for heating anything in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.



THE DOOR SEALS AND THE DOOR SEAL AREAS must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician.



THE APPLIANCES ARE NOT INTENDED to be operated by means of an external timer or separate remote-control system.

EGGS

DO NOT USE YOUR MICROWAVE oven for cooking or reheating whole eggs with or without shell since they may explode even after microwave heating has ended.



PRECAUTIONS

GENERAL

THIS APPLIANCE IS DESIGNED FOR DOMESTIC USE ONLY!

THE APPLIANCE SHOULD NOT BE OPERATED without food in the oven when using microwaves. Operation in this manner is likely to damage the appliance.

THE VENTILATION OPENINGS on the oven must not be covered. Blocking the air intake or exhaust vents may cause damage to the oven and poor cooking results.

IF YOU PRACTICE OPERATING the oven, put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.

DO NOT STORE OR USE this appliance outdoors.

DO NOT USE this product near a kitchen sink, in a wet basement, or near a swimming pool, or similar.

DO NOT USE the cavity for any storage purposes.

DURING USE THE APPLIANCE becomes hot. Care should be taken to avoid touching heating elements inside the oven.

REMOVE WIRE TWIST-TIES from paper or plastic bags before placing bag in the oven.



DEEP-FRYING

DO NOT USE YOUR MICROWAVE oven for deep-frying, because the oil temperature cannot be controlled.



USE HOT PADS OR OVEN MITTS to prevent burns, when touching containers, oven parts, and pan after cooking. Accessible parts may become hot during use, young children should be kept away.

LIQUIDS

E.G. BEVERAGES OR WATER. Overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.



To prevent this possibility the following steps should be taken:

1. Avoid using straight-sided containers with narrow necks.
2. Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
3. After heating, allow standing for a short time, stirring again before carefully removing the container from the oven.

CAREFUL

ALWAYS REFER to a microwave cookbook for details. Especially, if cooking or reheating food that contains alcohol.



AFTER HEATING BABY FOOD or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving. This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.

Ensure the Lid and the Teat is removed before heating!

ACCESSORIES

GENERAL

THERE ARE a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use.

ENSURE THAT THE UTENSILS YOU USE are oven proof and allow microwaves to pass through them before cooking.



WHEN YOU PUT FOOD AND ACCESSORIES in the microwave oven, ensure that they do not come in contact with the interior of the oven.

This is especially important with accessories made of metal or metal parts.

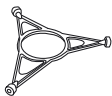
IF ACCESSORIES CONTAINING METAL comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged.

ALWAYS ENSURE that the turntable is able to turn freely before starting the oven. If the turntable isn't able to turn freely you should use a smaller vessel or the TurnTable stop function (see Large vessels).

TURNTABLE SUPPORT

USE THE TURNTABLE SUPPORT under the Glass turntable. Never put any other utensils on the turntable support.

👉 Fit the turntable support in the oven.



GLASS TURNTABLE

USE THE GLASS TURNTABLE with all cooking methods. It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven.

👉 Place the Glass turntable on the turntable support.



LARGE VESSELS

USE THE TURNTABLE STOP button when cooking with vessels that is so large that they can not turn freely in the oven. This function can only be used when cooking with microwaves only and Combi functions. The button will not work with other functions.



STEAM ACCESSORY

USE THE ACCESSORY WITH THE STRAINER in place for such foods as fish, vegetables and potatoes.

ALWAYS PLACE the accessory on the Glass Turntable.



WIRE RACK

USE THE HIGH WIRE RACK when cooking with grill.

USE THE LOW WIRE RACK when cooking with forced air or combi fan.



CRISP-PLATE

PLACE THE FOOD DIRECTLY ON THE CRISP-PLATE.

Always use the Glass turntable as support when using the Crisp-plate.

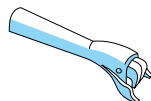
DO NOT PLACE ANY UTENSILS ON the Crisp-plate since it will quickly become very hot and is likely to cause damage to the utensil.

THE CRISP-PLATE may be preheated before use (max. 3 min.).



CRISP HANDLE


USE THE SUPPLIED SPECIAL CRISP HANDLE to remove the hot Crisp plate from the oven.

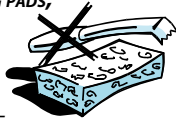


MAINTENANCE & CLEANING

CLEANING IS THE ONLY MAINTENANCE normally required. It must be carried out with the microwave oven disconnected.

FAILURE TO MAINTAIN THE OVEN in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.


 **DO NOT USE METAL SCOURING PADS, ABRASIVE CLEANSERS, steel-wool pads, gritty wash-cloths, etc. which can damage the control panel, and the interior and exterior oven surfaces. Use a cloth with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel. DO NOT SPRAY directly on the oven.**




AT REGULAR INTERVALS, especially if spill overs have occurred, remove the turntable, the turntable support and wipe the base of the oven clean.



THIS OVEN IS DESIGNED to operate with the turntable in place.


 **DO NOT** operate the microwave oven when the turntable has been removed for cleaning.


USE A SOFT AND DAMP CLOTH with mild detergent to clean the interior surfaces, front and rear of the door and the door opening.

 **DO NOT ALLOW GREASE** or food particles to build up around the door.

FOR STUBBORN STAINS, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

ADDING SOME LEMON JUICE to a cup of water, placing this on the turntable and boiling for a few minutes can eliminate odors inside the oven.

 **DO NOT USE STEAM CLEANING APPLIANCES** when cleaning your microwave oven.

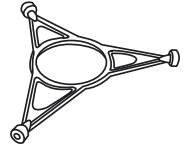
 **THE OVEN** should be cleaned regularly and any food deposits removed.

THE GRILL ELEMENT does not need cleaning since the intense heat will burn off any splashes, but the ceiling beneath it may need regular cleaning. This should be done with a soft and damp cloth with mild detergent.

IF THE GRILL IS NOT USED REGULARLY, it should be run for 10 minutes a month to burn off any splashes, in order to reduce the risk of fire.

DISHWASHER SAFE:

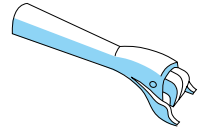
TURNTABLE SUPPORT.



GLASS TURNTABLE



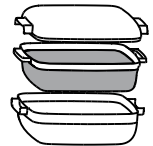
CRISP HANDLE



WIRE RACK




STEAM ACCESSORY

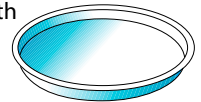



CAREFUL CLEANING:

THE CRISP-PLATE should be cleaned in mild, detergent water. Heavily soiled areas can be cleaned with a scouring cloth and a mild cleanser.

ALWAYS let the crisp-plate cool off before cleaning.

 **DO NOT** immerse or rinse with water while the crisp-plate is hot. Quick cooling may damage it.



 **DO NOT USE STEEL-WOOL PADS.** This will scratch the surface.

CONTROL PANEL

DIGITAL DISPLAY

The display includes a 24-hour clock and indicator symbols.

COMBI BUTTON

Use to select Combi fan / Combi Grill functions.

CRISP BUTTON

Use to select Manual / 6th Sense Crisp functions.

GRILL BUTTON

Use to select Manual / Auto Grill functions.

KNOB BUTTON

Product OFF: activate the Jet Start function.

Product ON: confirm the cooking parameter and then start the cooking process.

STOP BUTTON

Product ON: Press to Stop or reset any of the oven functions.
PRODUCT OFF: Keep it pressed to change the clock.

STOP TURNTABLE BUTTON

Use to stop the turntable. This function can only be used when cooking with microwaves only and Combi functions. The button will not work with other functions.

DEFROST BUTTON

Use to select Manual / 6th Sense Defrost functions.

FORCED AIR BUTTON

Use to select Manual / Auto Forced Air functions.

MW BUTTON

Use to select Manual / Auto Microwave functions.

ADJUSTABLE KNOB

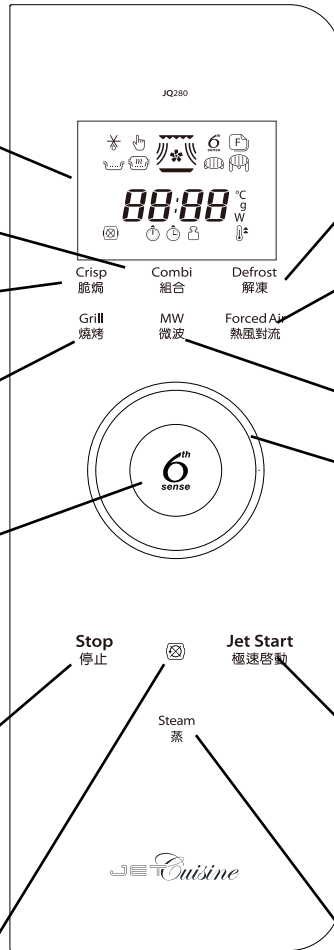
According to the different functions, turn to select:
Microwave power level
Cooking time
Weight
Temperature
Food class

JET START BUTTON

Product OFF: activate the Jet Start function.
Product ON: confirm the cooking parameter and then start the cooking process.

STEAM BUTTON

Use to select 6th Sense Steam function.



START PROTECTION / CHILD LOCK

THIS AUTOMATIC SAFETY FUNCTION IS ACTIVATED ONE MINUTE AFTER the oven has returned to "stand by mode". (The oven is in "stand by" when the 24-hour clock is displayed or if the clock has not been set, when the display shows ":",).



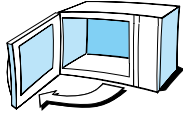
WHEN THE SAFETY FUNCTION IS ACTIVE the door must be opened and closed in order to start the cooking, otherwise the display will show:

door

PAUSE OR STOP COOKING

TO PAUSE COOKING:

THE COOKING CAN BE PAUSED to check, turn or stir the food by opening the door. The setting will be maintained for 10 minutes.



IF YOU DON'T WANT TO CONTINUE COOKING:

REMOVE THE FOOD, close the door and press the STOP button.

NOTE: After cooking ends, the fan, turntable and cavity lamp is on before pressing STOP button, it's normal.

TO CONTINUE COOKING:

CLOSE THE DOOR and press the Jet Start or knob button **ONCE**. The cooking is resumed from where it was paused.

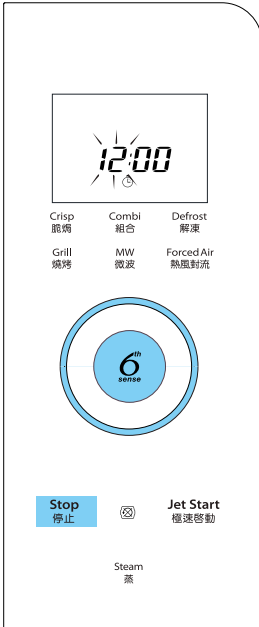
A BEEP WILL SIGNAL once a minute for 10 minutes when the cooking is finished. Press the STOP button or open the door to cancel the signal.

ADD/TURN/STIR FOOD

SOME FOOD CLASSES REQUIRE the food to be added, turned or stirred during cooking (varies between models). In these cases the oven will stop and prompt you to perform the needed action.

IF THE DOOR ISN'T OPENED AT THIS TIME (WITHIN 2 MINUTES) THE OVEN WILL:	
ADD	Stop and go to "stand by mode".
STIR	Continue the cooking process. End result may not be optimal in this case.
TURN	Continue the cooking process. End result may not be optimal in this case.
WHEN REQUIRED, THE FOLLOWING STEPS SHOULD BE TAKEN:	
① Open the door.	
② Add, Stir or turn the food.	
③ Close the door and restart by pressing the Knob button.	

SET CLOCK



WHEN THE APPLIANCE IS FIRST PLUGGED IN or after a power failure, the product will enter clock setting. If the clock is not set, the display will remain “:.” instead of the clock.

NOTE: YOU CAN PRESS&HOLD THE STOP BUTTON FOR A FEW SECONDS in standby mode to access the clock setting mode.

- 1 **TURN THE ADJUSTABLE KNOB** to set the hours.
- 2 **PRESS KNOB BUTTON.** (The two right-hand digits (minutes) flicker).
- 3 **TURN THE ADJUSTABLE KNOB** to set the minutes.
- 4 **PRESS THE KNOB BUTTON AGAIN.**

THE CLOCK IS SET and in operation.

IF STOP is pressed in clock setting mode, the clock will be disabled the display shows “:.”

NOTE: KEEP THE DOOR OPEN WHILE SETTING THE CLOCK. This gives you 10 minutes to complete the setting of the Clock. Otherwise, each step must be accomplished within 60 seconds.

WEIGHT SENSOR



THIS MICROWAVE OVEN USES THE WEIGHT SENSOR TECHNOLOGY for some 6th sense functions (Defrost, Crisp and Steam); when you select one of these 6thSense functions, you just need to select type of food you want to process and press start: the microwave automatically detects the weight of food and set the cooking time accordingly.

DURING THE SENSING PHASE weight icon blinks and progress bar shows the weight calculation process (see sample below, from 6th Defrost function).



WEIGHT SENSING CALIBRATION

Weight sensor technology requires a Calibration process before first use. Suggest user to make the calibration once a year.

THE CALIBRATION PROCESS MUST BE DONE with only the Turn Table glass in the cavity.

PRESS AND HOLD for few seconds the Stop TurnTable button.



THE CALIBRATION PROCESS starts and the display shows:

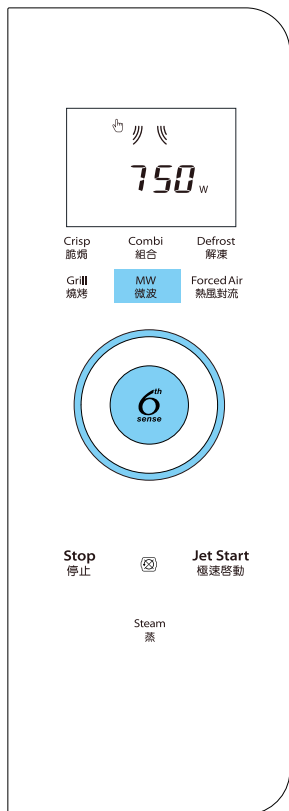
- weight icon blinking
- calibration progress bar



WHEN THE CALIBRATION PROCESS is finished, the Microwave returns to stand by mode.



MANUAL COOK & REHEAT WITH MICROWAVES



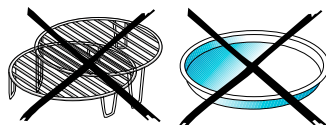
USE THIS FUNCTION for normal cooking and reheating, such as vegetables, fish, potatoes and meat.

- 1 **PRESS THE MW BUTTON.**
- 2 **TURN THE ADJUSTABLE KNOB** to set the “manual mode” icon and press the knob button to confirm.
- 3 **TURN THE ADJUSTABLE KNOB** to set the power.
- 4 **PRESS THE KNOB BUTTON.**
- 5 **TURN THE ADJUSTABLE KNOB** to set the time.
- 6 **PRESS THE KNOB BUTTON.** The function will start.

ONCE THE COOKING PROCESS HAS BEEN STARTED

TO ADJUST THE POWER: Press the MW button and rotate the knob to adjust value.

TO INCREASE TIME/DECREASE TIME: Rotate the adjust knob, or press Jet Start /knob button to increase 30 seconds.



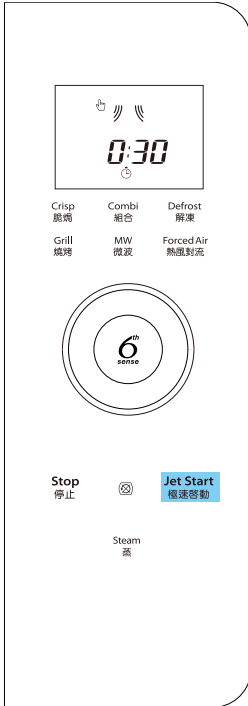
CHOOSING POWER LEVEL

MICROWAVES ONLY

POWER	SUGGESTED USE:
JET (950 W)	REHEATING of beverages, water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
750 W	COOKING of fish, meat, vegetables etc.
650 W	COOKING dishes, not possible to stir.
500 W	MORE CAREFUL COOKING e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	SIMMERING stews, melting butter.
160 W	DEFROSTING.
90 W	SOFTENING butter, cheeses and ice cream.



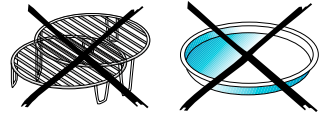
JET START



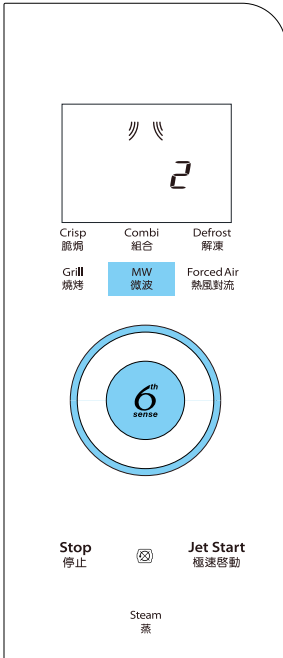
THIS FUNCTION IS USED for quick reheating of food with a high water content such as clear soups, coffee or tea.

1 PRESS THE JET START OR KNOB BUTTON.

THIS FUNCTION AUTOMATICALLY STARTS with maximum microwave power level and the cooking time set to 30 seconds. Each additional press increases the time with 30 seconds. You may also alter the time by turning the adjust knob to increase or decrease the time after the function has started.

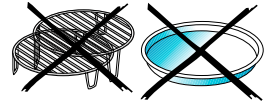


AUTOMATIC MICROWAVES



USE THIS FUNCTION TO cook various types of foods. **THE OVEN WILL** automatically select cooking method, time and power needed.

- 1 **PRESS THE MW BUTTON.**
- 2 **PRESS THE KNOB BUTTON** to confirm the Auto mode.
- 3 **TURN THE ADJUSTABLE KNOB** to select the food class (see table).
- 4 **PRESS THE KNOB BUTTON.**
- 5 **TURN THE ADJUSTABLE KNOB** to set the food weight.
- 6 **PRESS THE KNOB BUTTON.** The function will start.



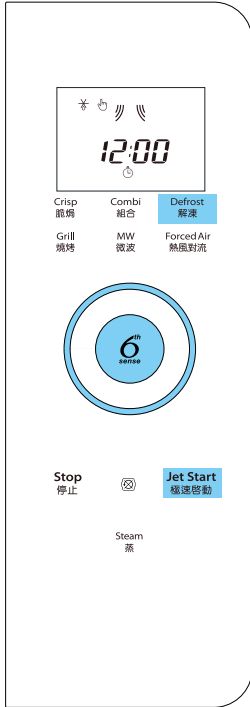
	FOOD CLASS	AMOUNT	DURING COOKING
1	BAKED POTATOES	200G - 1KG	TURN FOOD
2	BEVERAGE	150G - 600G	
3	MEAT, FROZEN	200G - 500G	
4	PASTA, FROZEN	250G - 550G	STIR FOOD
5	POPCORN	100G	
6	RICE, FROZEN	300G - 650G	STIR FOOD
7	SOUP, FROZEN	250G - 1KG	STIR FOOD
8	VEGETABLES, CANNED	200G - 600G	
9	VEGETABLES, FRESH	200G - 800G	STIR FOOD
10	VEGETABLES, FROZEN	150G - 600G	STIR FOOD

FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should choose manual function.

FOR DETAILS requested to adding/stiring/turning food, see table in page 9.



MANUAL DEFROST



USE THIS FUNCTION for manually defrosting food like Meat, Poultry, Fish, Vegetables and Bread.

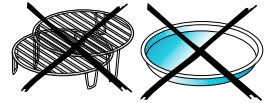
- 1 PRESS THE DEFROST BUTTON.**
- 2 TURN THE ADJUSTABLE KNOB** to see the “manual mode” icon and press the knob button to confirm.
- 3 TURN THE ADJUSTABLE KNOB** to set the time.
- 4 PRESS THE KNOB BUTTON.** The function will start.

HINTS FOR FROZEN FOODS:

IF THE FOOD IS WARMER than deep-freeze temperature (-18°C), choose shorter time.

IF THE FOOD IS COLDER than deep-freeze temperature (-18°C), choose longer time.

MORE HINTS:



CHECK AND INSPECT THE FOOD REGULARLY.

FROZEN FOOD IN PLASTIC BAGS, plastic films or cardboard packages can be placed directly in the oven as long as the package has no metal parts (e.g. metal twist ties).

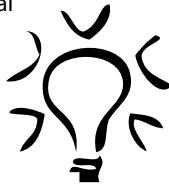
THE SHAPE OF THE PACKAGE alters the defrosting time. Shallow packets defrost more quickly than a deep block.

SEPARATE PIECES as they begin to defrost. Individual slices defrost more easily.

SHIELD AREAS OF FOOD with small pieces of aluminum foil if they start to become warm (e.g. chicken legs and wing tips).



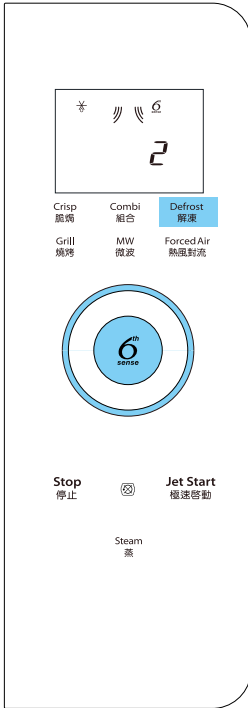
BOILED FOOD, STEWS AND MEAT SAUCES defrost better if stirred during defrosting time.



TURN LARGE JOINTS halfway through the defrosting process.

WHEN DEFROSTING it is better to under-thaw the food slightly and allow the process to finish during standing time.

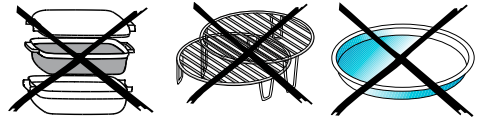
STANDING TIME AFTER DEFROSTING ALWAYS IMPROVES the result since the temperature will then be evenly distributed throughout the food.



USE THIS FUNCTION for automatically defrosting Meat, Poultry, Fish, Vegetables and Bread.

FOR BEST RESULT we recommend to defrost directly on the glass turntable. If needed, it is possible to use a container of light plastic suitable for microwave.

- 1 **PRESS THE DEFROST BUTTON.**
- 2 **PRESS THE KNOB BUTTON** to confirm the 6th Sense Mode.
- 3 **TURN THE ADJUSTABLE KNOB** to select the food class (see table).
- 4 **PRESS THE KNOB BUTTON.** The function will start.



This is a Weight sensing function, the weight will be automatically calculated.

FOOD CLASS		AMOUNT	HINTS
1	FISH	100G - 1.5KG	Whole, steaks or fillets.
2	MEAT	100G - 2KG	Minced meat, cutlets, steaks or roasts.
3	POULTRY	100G - 2.5KG	Chicken whole, pieces or fillets.
4	VEGETABLES	100G - 1.5KG	Mixed vegetables, peas, broccoli etc.

FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should choose manual function.

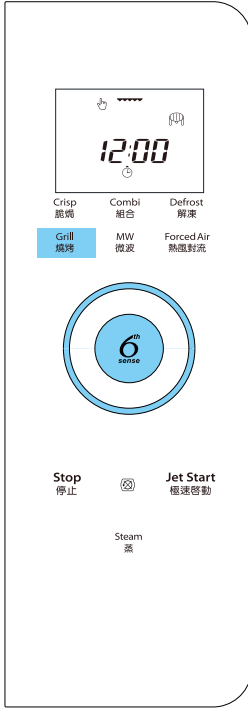
FOR DETAILS requested to adding/stiring/turning food, see table in page 9.



MANUAL GRILL





USE THIS FUNCTION to quickly give a pleasant brown surface to the food like cheese toast & hot sandwich, sausages, grill spit, pommes duchesse, gratined fruit.



- 1 **PRESS THE GRILL BUTTON.**
- 2 **TURN THE ADJUSTABLE KNOB** to see the “manual mode” icon and press the knob button to confirm.
- 3 **TURN THE ADJUSTABLE KNOB** to set the time.
- 4 **PRESS THE KNOB BUTTON.** The function will start.

DO NOT LEAVE THE OVEN DOOR OPEN for long periods when the Grill is in operation, as this will cause a drop in temperature.

 **ENSURE THAT THE UTENSILS used are heat resistant** when you use this function.

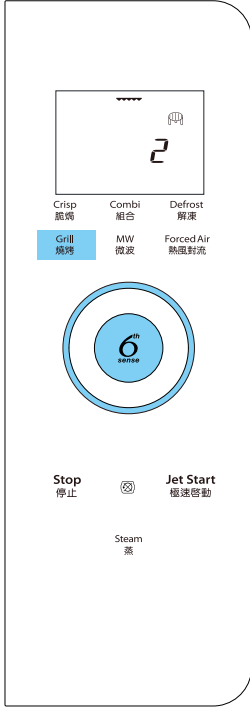
 **DO NOT USE PLASTIC utensils when grilling.** They will melt. Items of wood or paper are not suitable either.

High Rack



AUTOMATIC GRILL

USE THIS FUNCTION TO cook Toast, Croque monsieur and Sausages.



- 1 **PRESS THE GRILL BUTTON.**
- 2 **PRESS THE KNOB BUTTON** to confirm the Auto Mode.
- 3 **TURN THE ADJUSTABLE KNOB** to select the food class.
- 4 **PRESS THE KNOB BUTTON.**
- 5 **TURN THE ADJUSTABLE KNOB** to set the food weight.
- 6 **PRESS THE KNOB BUTTON.** The function will start.

High Rack



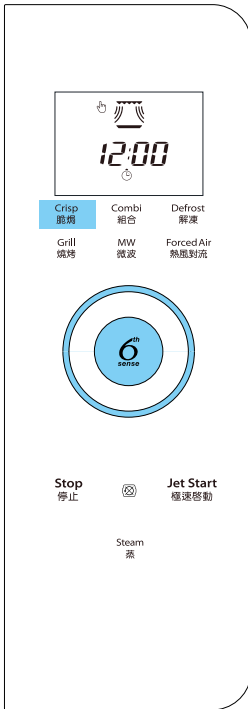
FOOD CLASS		AMOUNT	HINTS	DURING COOKING
1	CROQUE MONSIEUR	60-120G	MAKE double sandwiches filled with ham and cheese and place in the centre of grid, turn the sandwiches when oven prompts you to do so.	TURN FOOD
2	SAUSAGES	100-400G	PLACE in the centre of grid, turn the sausages when oven prompts you to do so.	TURN FOOD
3	TOAST	40-80G	PLACE in the centre of grid, turn the toasts when oven prompts you to do so.	TURN FOOD

FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should choose manual function.

FOR DETAILS requested to adding/stiring/turning food, see table in page 9.



MANUAL CRISP

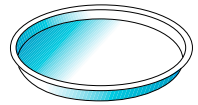


USE THIS FUNCTION TO reheat and cook pizza and other dough based food, frying bacon and eggs, sausages, hamburgers. Brush thin oil on the crisp plate. The main property of this function is to brown the food on both top and bottom at same time.

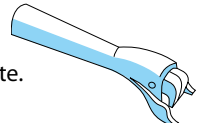
- 1 **PRESS THE CRISP BUTTON.**
- 2 **TURN THE ADJUSTABLE KNOB** to see the “manual mode” icon and press the knob button to confirm.
- 3 **TURN THE ADJUSTABLE KNOB** to set the time.
- 4 **PRESS THE KNOB BUTTON.** The function will start.

ONLY USE the supplied Crisp plate with this function. Other available Crisp plates on the market will not give the correct result when using this function.

SUGGEST TO PRE-HEAT the oven and Crisp plate before you place the food.



USE OVEN MITTS OR THE SPECIAL CRISP HANDLE supplied when removing the hot Crisp-plate.



IT IS NOT POSSIBLE TO CHANGE OR SWITCH the Power level or Grill on/off, when using the Crisp function.



THE OVEN AUTOMATICALLY use Microwaves and Grill in order to heat the Crisp-plate. This way the Crisp-plate will rapidly reach its working temperature and begin to brown and crisp the food.



ENSURE that the Crisp-plate is correctly placed in the middle of the Glass turntable.



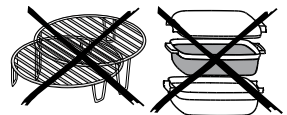
THE OVEN AND THE CRISP-PLATE become very hot when using this function.

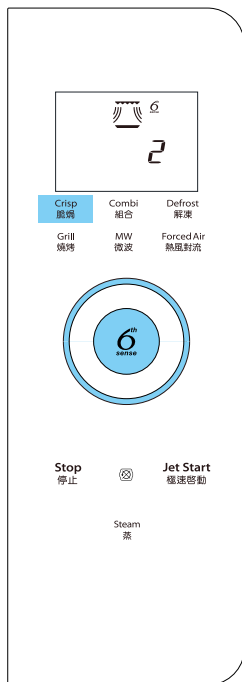


DO NOT PLACE THE HOT CRISP-PLATE on any surface susceptible to heat.



BE CAREFUL, NOT TO TOUCH the ceiling beneath the Grill element.





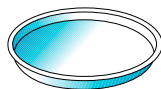
USE THIS FUNCTION TO cook various types of frozen foods. It also allow to defrost the frozen bread and have it warm and crispy. (see Food class 8 in the chart below)

THE OVEN WILL automatically select cooking method, time and power needed.

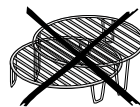
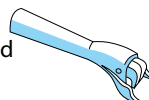
- 1 **PRESS THE CRISP BUTTON.**
- 2 **PRESS THE KNOB BUTTON** to confirm the 6th Sense Mode.
- 3 **TURN THE ADJUSTABLE KNOB** to select the food class (see table).
- 4 **PRESS THE KNOB BUTTON.** The function will start.

THERE IS PREHEATING STAGE before cooking start for some food class. **DURING** the preheating process, PRE- HEAT is alternately displayed.


ONLY USE the supplied Crisp plate with this function. Other available Crisp plates on the market will not give the correct result when using this function.



USE OVEN MITTENS OR THE SPECIAL CRISP HANDLE supplied when removing the hot Crisp-plate.



This is a Weight sensing function, the weight will be automatically calculated.

	FOOD CLASS	AMOUNT	ACCESSORIES TO USE	DURING COOKING
1	CHICKEN NUGGETS WINGS	250-500G	USE CRISP PLATE	TURN FOOD
2	CORDON BLEU	1 - 4 PIECES	INSERT THE EMPTY CRISP PLATE TO PREHEAT. ADD FOOD WHEN "ADD FOOD" IS DISPLAYED	TURN FOOD
3	FISH STICKS	250-500G	INSERT THE EMPTY CRISP PLATE TO PREHEAT. ADD FOOD WHEN "ADD FOOD" IS DISPLAYED	TURN FOOD
4	FRENCH FRIES	250-500G	USE CRISP PLATE	STIR FOOD
5	PIZZA PAN STYLE	300-750G	USE CRISP PLATE	
6	PIZZA THIN	250-750G	USE CRISP PLATE	
7	QUICHE	250-600G	USE CRISP PLATE	
8	BREAD DEFOST 	50-650G	USE CRISP PLATE	TURN FOOD

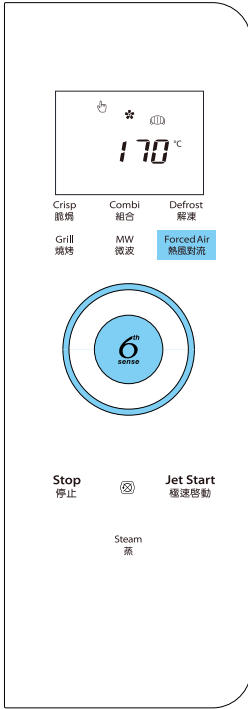
FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should choose manual function..

NOTE: Small amounts of oil or butter can be placed on the Crisp Plate during preheating.

FOR DETAILS requested to adding/stiring/turning food, see table in page 9.



MANUAL FORCED AIR



USE THIS FUNCTION TO cook meringues, pastry, cakes, cookies, muffins, soufflés, poultry and roast meats.

- 1 **PRESS THE FORCED AIR BUTTON.**
- 2 **TURN THE ADJUSTABLE KNOB** to see the “manual mode” icon and press the knob button to confirm.
- 3 **TURN THE ADJUSTABLE KNOB** to set the temperature.
- 4 **PRESS THE KNOB BUTTON.**
- 5 **TURN THE ADJUSTABLE KNOB** to set the time.
- 6 **PRESS THE KNOB BUTTON.** The function will start.

THERE IS PREHEATING STAGE before cooking start.

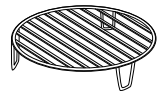


ONCE THE COOKING PROCESS HAS BEEN STARTED

TO ADJUST THE TEMPERATURE: Press the Forced air button and rotate the knob to adjust value.

TO INCREASE TIME/DECREASE TIME: Rotate the adjust knob, or press Jet Start /knob button to increase 30 seconds.

USE THE LOW WIRE RACK to put food on to allow the air to circulate properly around the food.



USE THE CRISP PLATE as a baking plate when you bake small items like cookies and muffins. Place the plate on the low wire rack.



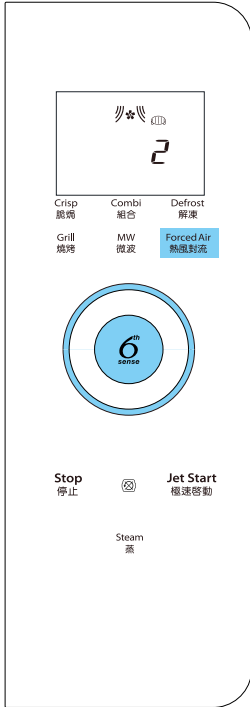
ENSURE THAT THE UTENSILS used are ovenproof when you use this function.



AUTOMATIC FORCED AIR



USE THIS FUNCTION for baking of cake mix, cookies, muffins and rolls.
ALWAYS PLACE THE FOOD on the low wire rack.



- 1 **PRESS THE FORCED AIR BUTTON.**
- 2 **PRESS THE KNOB BUTTON** to confirm the Auto Mode.
- 3 **TURN THE ADJUSTABLE KNOB** to select the food class.
- 4 **PRESS THE KNOB BUTTON.**
- 5 **TURN THE ADJUSTABLE KNOB** to set the food weight.
- 6 **PRESS THE KNOB BUTTON.** The function will start.

THERE IS PREHEATING STAGE before cooking start for some food class.
DURING the preheating process, PRE- HEAT is alternately displayed.



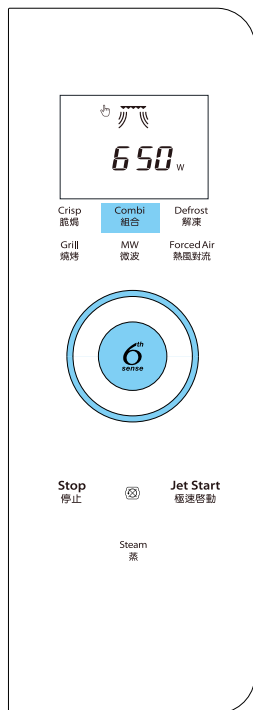
ENSURE THAT THE UTENSILS used are microwave safe and ovenproof when you use this function.



FOOD CLASS		AMOUNT	HINTS
1	CAKE MIX	400-800G	USE microwave safe and ovenproof cake dish.
2	COOKIES	600G	USE crisp plate as baking plate, eventually covered with baking paper. ADD food when the oven prompts you to do so.
3	MUFFINS	600G	USE crisp plate as baking plate and place paper moulds on the plate. ADD food when the oven prompts you to do so.
4	ROLLS PRE BAKED FROZEN	300G	Add when oven is preheated.
5	ROLLS PRE BAKED	300G	For vacuum-packed rolls. Add when oven is preheated.
FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should choose manual function.			



COMBI GRILL



USE THIS FUNCTION TO COOK loads food that are thicker in dimension, that require browning on the top surface, such as Gratins, Lasagne, Poultry and Baked potatoes.

- 1 **PRESS THE COMBI BUTTON REPEATEDLY** to set the combi grill function.
- 2 **TURN THE ADJUSTABLE KNOB** to set the power.
- 3 **PRESS THE KNOB BUTTON.**
- 4 **TURN THE ADJUSTABLE KNOB** to set the time.
- 5 **PRESS THE KNOB BUTTON.** The function will start.

ONCE THE COOKING PROCESS HAS BEEN STARTED

TO ADJUST THE POWER: Press the MW button and rotate the knob to adjust value.

TO INCREASE TIME/DECREASE TIME: Rotate the adjust knob, or press Jet Start /knob button to increase 30 seconds.

DO NOT LEAVE THE OVEN DOOR OPEN for long periods when the Grill is in operation, as this will cause a drop in temperature.

IF YOU COOK LARGE GRATINS which require stopped turntable rotation, then turn the dish after approximately half the cooking time. This is necessary for getting colour on the whole top surface.

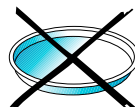
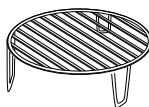


ENSURE THAT THE UTENSILS used are microwave safe and heat resistant when you use this function.



DO NOT USE PLASTIC utensils when grilling. They will melt. Items of wood or paper are not suitable either.

High Rack

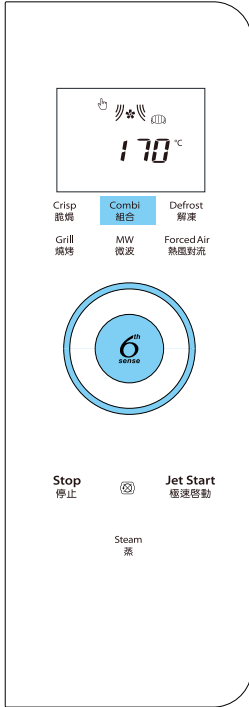


CHOOSING POWER LEVEL

GRILL COMBI	
POWER	SUGGESTED USE:
650 W	COOKING Vegetables Gratins
350 - 500 W	COOKING Poultry & Lasagne
160 - 350 W	COOKING Fish & frozen gratins
160 W	COOKING Meat
90 W	GRATINED FRUIT
0 W	BROWNING only during cooking



COMBI FAN



USE THIS FUNCTION TO cook loads food that are thicker in dimension, that require browning on the surface, such as roast meats, poultry, jacket potatoes, frozen convenience foods, cakes, pastry, fish and puddings.

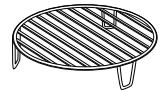
- 1 **PRESS THE COMBI BUTTON REPEATEDLY** to set the combi fan function.
- 2 **TURN THE ADJUSTABLE KNOB** to set the temperature.
- 3 **PRESS THE KNOB BUTTON.**
- 4 **TURN THE ADJUSTABLE KNOB** to set the power.
- 5 **PRESS THE KNOB BUTTON.**
- 6 **TURN THE ADJUSTABLE KNOB** to set the time.
- 7 **PRESS THE KNOB BUTTON.** The function will start.


ONCE THE COOKING PROCESS HAS BEEN STARTED

TO ADJUST THE POWER/TEMPERATURE: Press the MW/Forced air button and rotate the knob to adjust value.

TO INCREASE TIME/DECREASE TIME: Rotate the adjust knob, or press Jet Start /knob button to increase 30 seconds.

USE THE LOW WIRE RACK to put food on to allow the air to circulate properly around the food.



 **ENSURE THAT THE UTENSILS** used are microwave safe and ovenproof when you use this function.



CHOOSING POWER LEVEL

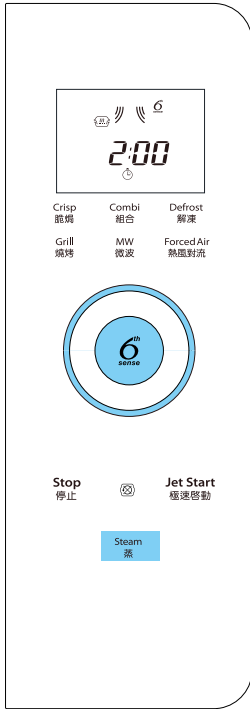
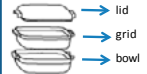
FORCED AIR COMBI	
POWER	SUGGESTED USE:
350 W	COOKING Poultry, Jacket potatoes, Lasagne & Fish
160 W	COOKING Roast meat & Fruit cakes
90 W	COOKING Cakes & Pastry

6TH SENSE STEAM



USE THIS FUNCTION for such food types such as vegetables and fish.
ALWAYS USE THE SUPPLIED STEAM ACCESSORY when using this function.

STEAMER ACCESSORY



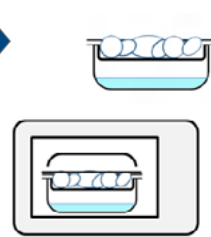
A: Pour water

up to the Steam Water Level marked on the bowl.

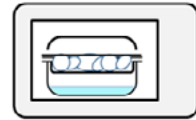


B: Insert the grid

and put the food in.



C: Cover with lid and insert in the oven.



D: Set the function on the control panel

- 1 **PRESS THE STEAM BUTTON.**
- 2 **TURN THE ADJUSTABLE KNOB** to select the food class (see table).
- 3 **PRESS THE KNOB BUTTON.** The function will start.



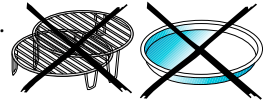
THE BOIL AND STEAM ACCESSORY is designed to be used with microwaves only!

NEVER USE IT with any other function at all.

USING THE STEAM ACCESSORY in any other function may cause damage.

ALWAYS ENSURE THAT the turntable is able to turn freely before starting the oven.

ALWAYS PLACE the Steam accessory on the Glass Turntable.



This is a Weight sensing function, the weight will be automatically calculated.

	FOOD CLASS	AMOUNT	HINTS
1	FISH FILETS	150-500G	DISTRIBUTE FILLETS EVENLY on the steam grid. Interlace thin parts. Allow to stand for 1 - 2 minutes, after cooking.
2	VEGETABLES	150-500G	USE EVEN SIZES. Cut the vegetables into even pieces. Allow to stand for 1 - 2 minutes, after cooking.
3	FROZEN VEGETABLES	150-500G	ALLOW TO STAND for 1 - 2 minutes.
4	POTATOES / ROOT VEGETABLES	150-500G	USE EVEN SIZES. Cut the vegetables into even pieces. Allow to stand for 1 - 2 minutes, after cooking.
<p>FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should choose manual function.</p>			



HOW TO BOIL PASTA AND RICE WITH MICROWAVE

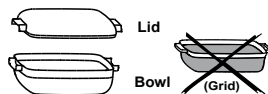


Is it possible to use the **STEAMER ACCESSORY (WITHOUT THE GRID)**

to Boil pasta and rice **WITH MANUAL MICROWAVE FUNCTION.**

MW

The graduation levels marked on the accessory will help you to dose the right amount of water.



FOOD	PORTIONS	AMOUNT	LEVEL
RICE		100G	1
		200G	2
		300G	3
		400G	4
PASTA		70G	1
		140G	2
		210G	3

USE SHORT PASTA.

FOLLOW THE PROCESS BELOW (Example for pasta):

- A) Weight the pasta B) Put pasta in the Bowl, add salt C) Pour water up to Level D) Cover with Lid and insert in the oven



ALWAYS FOLLOW Portions' quantity as in the table above.

PLEASE USE water at room temperature.

THEN PROGRAM THE MW FUNCTION (see process below):

PHASE 1: Start the first part of the process setting the MW function as described below:

PHASE 2: After first part is end, please program the second process to complete cooking.

FOOD	SET Max power	SET TIME according levels:		PRESS START	SET POWER	SET TIME	PRESS START
		LEVEL	TIME				
RICE			1	2.5 MIN		Set the cooking duration suggested on pasta/rice pack	
			2	4 MIN			
			3	5.5 MIN			
			4	7 MIN			
PASTA			1	4 MIN			
			2	7 MIN			
			3	9.5 MIN			

FOR GOOD COOKING RESULTS: At the end of Phase 1 immediately set the Phase 2.

TROUBLE SHOOTING GUIDE

IF THE OVEN DOES NOT WORK, do not make a service call until you have made the following checks:

- ❧ The Turntable and turntable support is in place.
- ❧ The Plug is properly inserted in the wall socket.
- ❧ The Door is properly closed.
- ❧ Check your Fuses and ensure that there is power available.
- ❧ Check that the oven has ample ventilation.
- ❧ Wait for 10 minutes, then try to operate the oven once more.
- ❧ Open and then close the door before you try again.

THIS IS TO AVOID unnecessary calls for which you will be charged.

When calling for Service, please give the serial number and type number of the oven (see Service label). Consult your warranty booklet for further advice.

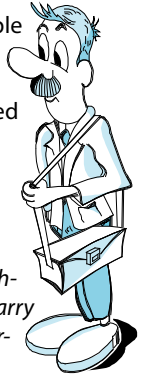


IF THE MAINS CORD NEEDS REPLACING it should be replaced by the original mains cord, which is available via our service organization. The mains cord may only be replaced by a trained service technician.



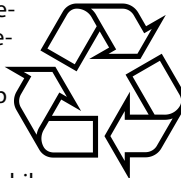
SERVICE ONLY TO BE CARRIED OUT BY A TRAINED SERVICE TECHNICIAN. It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover, which gives protection against exposure to microwave energy.

DO NOT REMOVE ANY COVER.



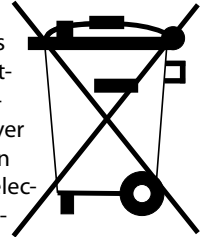
ENVIRONMENTAL HINTS

THE PACKING BOX may be fully recycled as confirmed by the recycling symbol. Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.



THIS APPLIANCE is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

THE SYMBOL on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.



DISPOSAL must be carried out in accordance with local environmental regulations for waste disposal.

FOR MORE DETAILED INFORMATION about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

BEFORE SCRAPPING, cut off the mains cord so that the appliance cannot be connected to the mains.

Three horizontal light blue lines for writing.



Twenty horizontal light blue lines for writing, arranged in a single column.

IN ACCORDANCE WITH IEC 60705.

THE INTERNATIONAL ELECTROTECHNICAL COMMISSION has developed a standard for comparative testing of heating performance of different microwave ovens. We recommend the following for this oven:

Test	Amount	Approx. time	Power level	Container
12.3.1	1000 G	12 - 13 MIN	750 W	PYREX 3.226
12.3.2	475 G	5 ½ - 7 MIN	750 W	PYREX 3.827
12.3.3	900 G	14 - 16 MIN	750 W	PYREX 3.838
12.3.4	1100 G	18 - 20 MIN	GRILL + 650 W	PYREX 3.827
12.3.5	700 G	24 - 26 MIN	FA 200°C+ 90 W	PYREX 3.827
12.3.6	1200 G	35 - 38 MIN	FA 200°C + 350 W	PIE PLATE
13.3	500 G	11 - 13 MIN	160 W	PLASTIC PLATE



W 1 0 6 7 5 0 8 1 / A

