

AMW 582

INSTALLATION, QUICK START
INSTALLATION, DÉMARRAGE RAPIDE
AUFSTELLUNG, KURZANLEITUNG
INSTALLAZIONE, GUIDA RAPIDA



INSTALLATIE, SNEL AAN DE SLAG
INICIO RÁPIDO PARA LA INSTALACIÓN
INSTALAÇÃO, GUIA DE INICIAÇÃO RÁPIDA
INSTALLATION, SNABBGUIDE



INSTALLATION, HURTIG START
INSTALLASJON, RASK INNFØRING
ASENNUS, PIKAOPAS
ÜZEMBE HELYEZÉS, RÖVID
KEZDÉSI ÚTMUTATÓ











INSTALACE, NÁVOD VE ZKRATCE
INSTALACJA, SKRÓCONA
INSTRUKCJA OBSŁUGI
УСТАНОВКА, КРАТКОЕ
СПРАВОЧНОЕ РУКОВОДСТВО
INŠTALÁCIA, ÚVODNÁ PRÍRUČKA



SENSING THE DIFFERENCE

Table of contents

	<u>IMPORTANT INFORMATION</u>	5
	<i>BEFORE MOUNTING</i>	5
	<i>ENVIRONMENTAL HINTS</i>	5
	<i>MOUNTING THE APPLIANCE</i>	6
	<i>PRIOR TO CONNECTING</i>	6
	<i>AFTER CONNECTING</i>	6
	<u>BEFORE FIRST USE</u>	7
	<u>IMPORTANT SAFETY INSTRUCTIONS</u>	7
	<i>READ CAREFULLY AND KEEP FOR FUTURE REFERENCE</i>	7
	<u>IMPORTANT PRECAUTIONS</u>	8
	<i>GENERAL</i>	8
	<i>CAREFUL</i>	8
	<i>PUSH - PUSH KNOBS</i>	8
	<u>ACCESSORIES</u>	9
	<i>GENERAL</i>	9
	<i>CHOOSING COOKING CONTAINER</i>	9
	<i>SPONGE</i>	9
	<i>DRIP TRAY</i>	9
	<i>STEAM TRAY</i>	9
	<i>WATER CONTAINER</i>	9
	<u>APPLIANCE FEATURES</u>	10
	<u>CONTROL PANEL</u>	10
	<u>START PROTECTION / KEY LOCK</u>	10



CHANGING SETTINGS

11

CLOCK SETTING



11

BRIGHTNESS



12

SOUND SETTING



12

ECO



12

CALIBRATE



13



SPECIALS

14

KITCHEN TIMER

14

DESCALING



15

DRAINING



16



MANUAL STEAM

17



QUICK STEAM

19

POULTRY

20

FISH / SHELLFISH

20

VEGETABLES

21



MAINTENANCE & CLEANING

22

GENERAL

22

DISHWASHER SAFE

22

REMOVING THE SHELF SUPPORTS

23

DISHWASHER UNSAFE

23

REPLACING THE OVEN LIGHT BULB

23

TROUBLE SHOOTING GUIDE

24

TECHNICAL SPECIFICATION

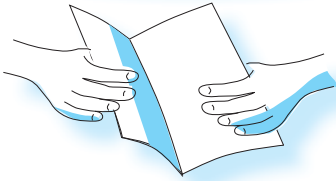
24



IMPORTANT INFORMATION



BEFORE MOUNTING



THIS APPLIANCE COMPLIES to current safety standard.

PLEASE KEEP the instruction for use manual and mounting instructions in a safe place for future reference.

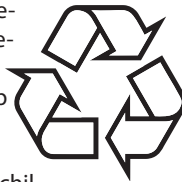
PLEASE PASS these instructions on to the new owner in case you should sell the appliance

READ THIS MANUAL CAREFULLY. This will ensure you make full use of the technical benefits this appliance has to offer and enables you to operate it in a safe and proper way. A incorrect use may lead to injury or damaged objects

UNPACK THE APPLIANCE and dispose of the packaging in an environmentally responsible manner.

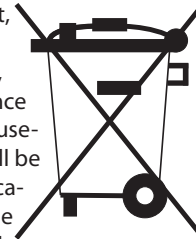
ENVIRONMENTAL HINTS

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.

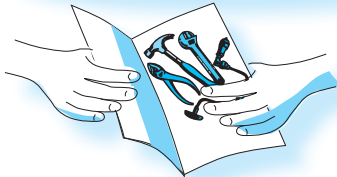
BEFORE SCRAPPING, cut off the mains cord so that the appliance cannot be connected to the mains.



IMPORTANT INFORMATION



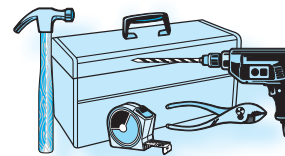
MOUNTING THE APPLIANCE



THE APPLIANCE shall only be used when it is built-in (mounted) properly.

FOLLOW THE SUPPLIED separate mounting instructions when installing the appliance.

INSTALLING (MOUNTING) of this appliance in places that are not permanent such as ships, caravans, busses and so on, may only be carried out by a professional if it is ensured that the conditions on the place permit a safe use of the appliance.



PRIOR TO CONNECTING

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

ENSURE the oven cavity is empty before mounting.

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.

AFTER CONNECTING

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

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 FIRST TIME THE OVEN IS SWITCHED ON, you will be asked to set the current time. Follow the instructions under the headline "Changing settings" in this instructions for use.

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



BEFORE FIRST USE



- 1 OPEN THE DOOR**, remove the accessories and ensure the oven is empty
RINSE THE WATER CONTAINER with tap water (no detergents) and then fill it to the "MAX" mark.
SLIDE THE WATER CONTAINER into its socket until it engages the contact point and sits firmly in place.
- 2 IF YOU LIVE AT AN ALTITUDE** of more than 1000m above sealevel you should run the Calibration function and follow on screen instructions.
NOTE
THE WATERPUMP responsible for filling and draining the steam boiler is now activated. It will initially sound louder during air-pumping and lower when water is filling the pump again.
THIS IS NORMAL and no concern for alarm.
AFTER CALIBRATION, let the oven cool to room temperature and then wipe dry any damp areas if present.
EMPTY THE WATER CONTAINER and dry it off before further use.



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.

IF MATERIAL INSIDE / OUTSIDE THE OVEN SHOULD IGNITE OR SMOKE IS OBSERVED, 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 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.

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

ONLY ALLOW CHILDREN to use the appliance under adult supervision and after adequate instructions have been given, so that the child is able to use the appliance in a safe way and understands the hazards of improper use.

THIS APPLIANCE IS NOT INTENDED FOR use by persons (including children) with reduced physical, sensory or mental capabilities, unless used under the supervision of a person responsible for their safety.

WARNING!

ACCESSIBLE PARTS MAY BECOME HOT during use, young children should be kept away

NEVER PUT OR DRAG utensils across the bottom of the oven as this could scratch the surface. Always put utensils on the wire shelf or trays.

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.

DO NOT USE this appliance as a room heater or humidifier.



IMPORTANT PRECAUTIONS



GENERAL

THIS APPLIANCE IS DESIGNED FOR DOMESTIC USE ONLY!

DO NOT USE THE CAVITY for any storage purposes.

OPEN THE OVEN DOOR CAREFULLY!

HOT STEAM MAY ESCAPE QUICKLY.

USE HOT PADS OR OVEN MITTS to prevent burns, when touching containers, oven parts, and pan after cooking.

LET THE OVEN COOL OFF before cleaning. The water in the bottom recess is hot after cooking.

KEEP THE DOOR SEAL SURFACES CLEAN. The oven door must shut properly.

WIPE OFF ANY RESIDUAL CONDENSATION that may be present in the cooled oven after cooking. Don't forget the cavity ceiling which is easily overlooked. Some foods require a completely dry oven for best result.

CAREFUL

FOOD & ALCOHOL. Be extra careful when cooking or reheating food that contains alcohol. If you are adding alcohol (e.g. rum, cognac, wine etc.) Remember that alcohol evaporates easily at high temperatures. You should therefore bear in mind that the vapors released can ignite when they come in contact with the electrical heating element. If possible you should refrain from using alcohol in this oven.

FRUIT JUICE DRIPPINGS may leave permanent stains. Let the oven cool and clean before next use.

ENSURE ONLY WATER is used in the water container. No other liquids are allowed.

NEVER PULL OUT fully loaded shelves. Use extreme caution.

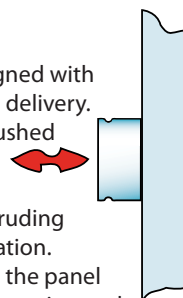
AFTER HEATING BABY FOOD or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving.

This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.



PUSH - PUSH KNOBS

THE KNOBS OF THIS OVEN are aligned with the buttons on the panel, at delivery. The knobs will slide out if pushed and their various functions can be accessed. It is not necessary to have them protruding from the panel during operation. Simply push them back into the panel when you are done with the setting and continue to operate the oven.





ACCESSORIES



GENERAL

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

ENSURE THAT THERE IS a space of at least 30 mm between the upper rim of the container and the cavity ceiling to allow sufficient steam entrance to the container.

CHOOSING COOKING CONTAINER

USE PERFORATED COOKING containers whenever possible, e.g. for cooking vegetables. The steam has free access to the food from all sides and the food is cooked evenly.

STEAM EASILY REACHES into the space between big pieces of food such as large potatoes. This ensures even and effective cooking. It enables a large quantity to finish in the same amount of time as a smaller quantity. Placing (spacing) food to allow the steam even and easy access to individual pieces of food enables it to be cooked in the same amount of time as smaller quantities.

MORE COMPACT DISHES such as casseroles or bakes, or food such as peas or asparagus spears, which have very small / no space between them will take longer to cook because the steam has less space to work in.

SPONGE

THE SUPPLIED SPONGE is used for wiping off residual condensation that may be present in the cooled oven after cooking. It is important that you allow the oven to cool off to avoid scalding.



DRIP TRAY

USE THE DRIP TRAY beneath the Steam tray. It may also be used as a cooking utensil

The Drip tray is used to collect the dripping juices and food particles that otherwise would stain and soil the interior of the oven.

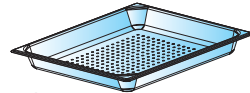
Avoid placing vessels directly on the oven bottom.



STEAM TRAY

USE THE STEAM TRAY for foods such as fish, vegetables and potatoes.

USE THE OVEN WITHOUT THE STEAM TRAY for foods such as rice, and grains.



WATER CONTAINER

THE WATER CONTAINER IS LOCATED behind the door and is accessible as soon as the door is opened.

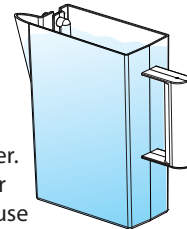
ALL COOKING FUNCTIONS require the water container to be full.

FILL WATER CONTAINER to the "MAX" mark with tap water.

USE ONLY fresh tap water or still bottled water. Never use distilled or filtered water nor any other liquids in the water container.

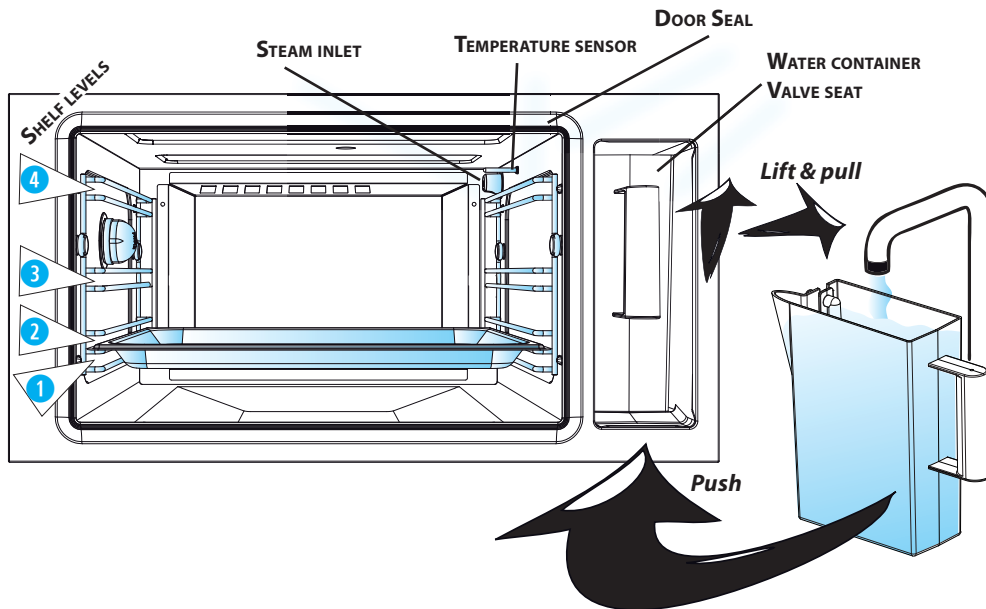
IT IS IMPORTANT TO EMPTY THE WATER CONTAINER AFTER EACH USE. This is for hygienic reasons. It also prevents condensate from building up inside the appliance.

CAREFULLY (slowly not to spill) pull the water container out of its compartment. Keep it horizontal to allow remaining water to drain out of the valve seat.

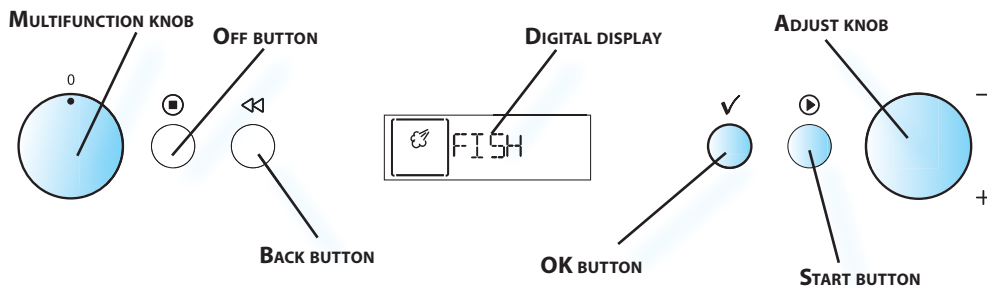




APPLIANCE FEATURES



CONTROL PANEL



START PROTECTION / KEY 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 is blank).

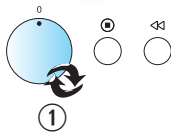


THE DOOR MUST BE OPENED AND CLOSED e.g. putting food into it, before the safety lock is released. Else the display will show "DOOR".

DOOR



CHANGING SETTINGS



SETTI



WHEN THE APPLIANCE IS FIRST PLUGGED in it will ask you to set the Clock. **AFTER A POWER FAILURE** the Clock will flash and needs to be reset. **YOUR OVEN HAS** a number of functions which can be adjusted to your personal taste.

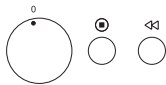
- 1 **TURN THE MULTIFUNCTION KNOB** until Setting is shown.
- 2 **USE THE ADJUST KNOB** to choose one of the following settings to adjust.

- ⌘ Clock
- ⌘ Sound
- ⌘ ECO
- ⌘ Brightness
- ⌘ Calibrate

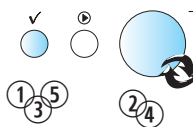
- 3 **PRESS THE STOP BUTTON** TO EXIT the settings function and save all your changes when you are done.



CLOCK SETTING



CLOCK



- 1 **PRESS THE OK BUTTON.** (The left right hand digits (hours) flicker).
- 2 **TURN THE ADJUST KNOB** to set the hours.
- 3 **PRESS THE OK BUTTON.** (The two right hand digits (minutes) flicker).
- 4 **TURN THE ADJUST KNOB** to set the minutes.
- 5 **PRESS THE OK BUTTON** again to confirm the change.

THE CLOCK IS SET AND IN OPERATION.

IF YOU WISH TO REMOVE THE CLOCK from the display once it has been set, simply enter the clock setting mode again and press the Stop button while the digits flicker.

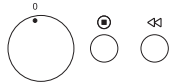




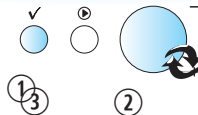
CHANGING SETTINGS



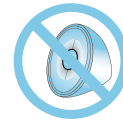
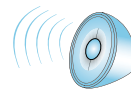
SOUND SETTING



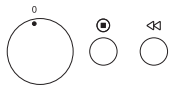
SOUND



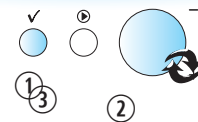
- 1 **PRESS THE OK BUTTON.**
- 2 **TURN THE ADJUST KNOB** to turn the buzzer ON or OFF.
- 3 **PRESS THE OK BUTTON** again to confirm the change.



ECO



ECO



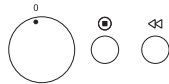
- 1 **PRESS THE OK BUTTON.**
- 2 **TURN THE ADJUST KNOB** to turn the ECO setting ON or OFF.
- 3 **PRESS THE OK BUTTON** again to confirm the change.

WHEN ECO IS ON, the display will automatically turn off after a while to save energy. It will automatically light up again when a button is pressed or the door is opened. At cooking end cavity lamp switches off after 30 seconds.

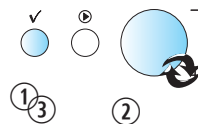
WHEN OFF IS SET, the display will not turn off and the 24 h clock will always be visible. At cooking end cavity lamp switches off after 3 minutes.



BRIGHTNESS



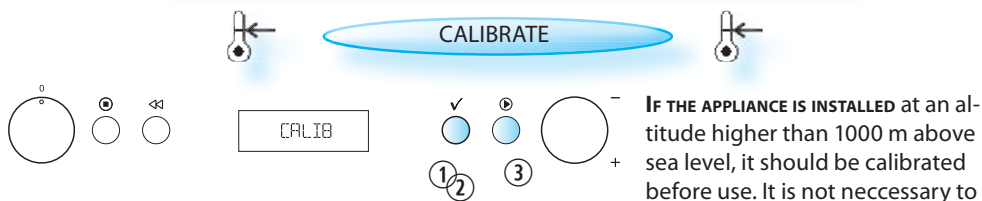
BRIGH²



- 1 **PRESS THE OK BUTTON.**
- 2 **TURN THE ADJUST KNOB** to set the level of brightness suitable to your preference.
- 3 **PRESS THE OK BUTTON** again to confirm your selection.



CHANGING SETTINGS



- 1 **PRESS THE OK BUTTON.**
- 2 **PRESS THE OK BUTTON.** Follow the instructions on the display.
- 3 **PRESS THE START BUTTON.** It is important that you do not open the door until the entire process is complete.

BEFORE USING THIS FUNCTION,
ENSURE the water container is filled with fresh tap water.

CALIBRATION

THE BOILING TEMPERATURE OF WATER is air pressure dependent. It boils easier at high altitudes than at sea level.

DURING THE CALIBRATION the appliance is automatically configured to the current pressure ratios at the present location. This may cause more steam than usual - It is normal.

AFTER CALIBRATION

LET THE OVEN COOL OFF and wipe dry the damp parts.

RECALIBRATION

USUALLY the calibration is carried out once and should be enough if the oven is permanently installed in a house.

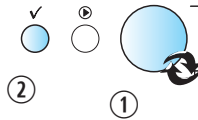
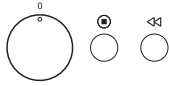
HOWEVER, if you have installed your appliance in a mobile home or similar, moved to another town or in any other way altered the altitude where it is installed, it must be recalibrated before use.

RESET

IF A CALIBRATION HAS BEEN PERFORMED and the cooking results isn't satisfactory, you may reset the calibration to the default factory setting by disconnecting the oven from the power supply and reconnect it (minimum) 10 minutes later. Please note that performed calibrations are always reset after a power failure.



KITCHEN TIMER



USE THIS FUNCTION when you need a kitchen timer to measure exact time for various purposes such as cooking eggs or letting the dough rise before baking etc.

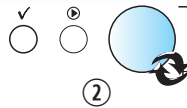
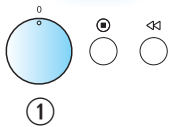
- 1 **TURN THE ADJUST KNOB** to set the desired length of the timer.
- 2 **PRESS THE OK BUTTON.**



AN ACOUSTIC SIGNAL will be heard when the timer has finished to count down.

PRESSING THE STOP BUTTON before the timer has finished will reset the timer to zero. The clock will be displayed if the clock has been set.



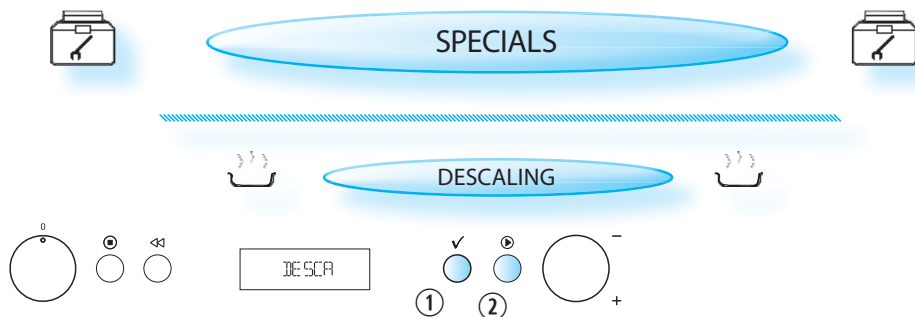
SPECIALS



SPECIAL CONTAINS THE FOLLOWING FUNCTIONS
 Drain
 Descaling

- 1 **TURN THE MULTIFUNCTION KNOB** until Specials is shown.
- 2 **TURN THE ADJUST KNOB** to choose one of the special functions.

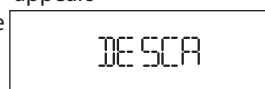
SPECIAL FUNCTIONS	
FUNCTION	SUGGESTED USE:
DESCALE	USE TO DESCALE the boiler.
DRAIN	MANUAL DRAINING of the boiler



- 1 **PRESS THE OK BUTTON.** (Oven now prepares for descaling)
- 2 **PRESS THE START BUTTON** after placing the water container with descaler in its place. Follow on screen guides. Do not interrupt the process until it has finished.



THE APPLIANCE HAS A SYSTEM that indicates when oven descaling is necessary. Carry out descaling when the message "Descal" appears on the display. Before carrying out descaling, make sure you have enough descaling liquid available. We recommend that you use "Wpro active'clean" descaler suitable for coffee / espresso machines and kettles.



DESCALING LASTS about ½ hour, during which no cooking function can be activated. A message ("Please remove...") indicates the end of the operation.

AFTER EMPTYING the water container, no residue should be present in the system, the appliance is properly descaled and safe to use.



NOTE: ONCE STARTED, the descaling procedure must always be completed.

DESCALER AMOUNT

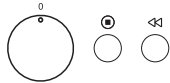
Mix 1 liter of water with all of the content in one full bottle (250 ml) "Wpro active'clean" descaler. If "Wpro active'clean" descaler is unavailable, use only white vinegar.



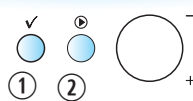
SPECIALS



DRAINING



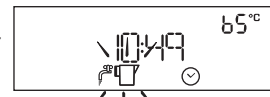
DRAIN



MANUAL DRAINING of the boiler can be performed to ensure no residual water is left behind before moving, storage or after a power failure where the cooking process was interrupted.

- 1 **PRESS THE OK BUTTON.**
- 2 **PRESS THE START BUTTON.**

DRAINING OF THE BOILER is automatically performed after every steaming session.

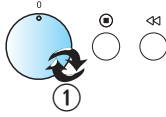


IF TEMPERATURE in the boiler is too high, the oven will not start the draining procedure (symbols flashing) until the temperature has chilled to under 60°C. Once it has chilled enough it will start automatically.





MANUAL STEAM



USE THIS FUNCTION FOR such food as vegetables, fish, juicing fruit and blanching.

- 1 **TURN THE MULTIFUNCTION KNOB** to the Manual Steam position.
- 2 **TURN THE ADJUST KNOB** to change the temperature setting.
- 3 **PRESS THE OK BUTTON** to confirm.
- 4 **TURN THE ADJUST KNOB** to change the time setting.
- 5 **PRESS THE OK BUTTON** to confirm.
- 6 **PRESS THE START BUTTON.**

NOTE:



THE OVEN IS RESTARTED automatically when the door is closed after interruption.

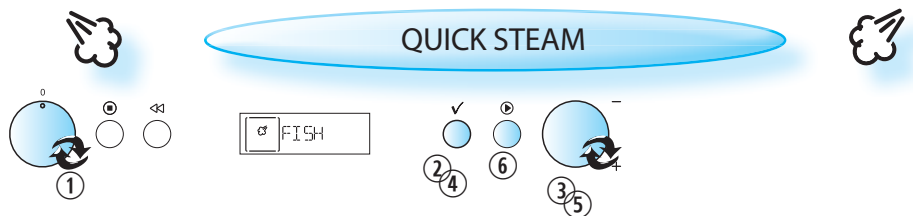


MANUAL STEAM



USE THIS FUNCTION TO cook items listed in the table below.

FOOD		TEMP °C	COOK TIME	ACCESSORIES	HINTS
HOT DOG	STEAMED	75°C	10 - 15 MIN.	STEAM TRAY on level 3 Drip tray on level 1	PLACE the sausages in one layer
RICE 	BROWN	100°C	20 - 60 MIN.	DRIP TRAY on level 3	Mix 300 ml rice and 500 ml water
	BASMATI		25 - 30 MIN.		Mix 300 ml rice and 450 ml water
	WHITE - LONG GRAIN		35 - 40 MIN.		Mix 300 ml grain and 600 ml water
GRAIN 	BULGUR		10 - 40 MIN.		Mix 300 ml grain and 300 ml water
	COUSCOUS		10 - 15 MIN.		
BOILED EGGS 	HARD		15 - 18 MIN.	STEAM TRAY on level 3 Drip tray on level 1	IF THE EGGS will be eaten cold, rinse them immediately in cold water
	MEDIUM	12 - 15 MIN.			
	SOFT	9 - 12 MIN.			
FRUIT 	COMPOTE		10 - 20 MIN.		CUT FRUIT in pieces
CRÈME BRÛLÉE		90°C	20 - 30 MIN.		FOR 4 PORTIONS mix 2 egg yolks and 2 whole eggs with 3 tablespoons sugar and vanilla. HEAT UP 100ml cream + 200ml milk and mix into the eggs. (or use your favourite recipe) Pour the mix into portion dishes and cover the dishes with plastic foil. Place them in the Steam tray.



- 1 TURN THE MULTIFUNCTION KNOB to one of the Quick Steam positions.
- 2 PRESS THE OK BUTTON
- 3 TURN THE ADJUST KNOB to set the time.
- 6 PRESS THE START BUTTON.

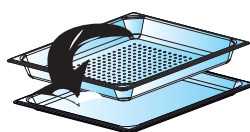


IF YOU WISH TO ALTER THE TEMPERATURE SETTING you may also follow these steps;

- 4 PRESS THE OK BUTTON to confirm.
- 5 TURN THE ADJUST KNOB to set the temperature.

DEFAULT TEMPERATURE is factory preset depending on which food class you have chosen. The desired temperature may be changed according to personal taste. The temperature range is factory limited depending on chosen food class.


PLACE THE DRIP TRAY beneath the Steam tray to collect any dripping water, fat and juices.



QUICK STEAM



POULTRY


USE THIS FUNCTION TO cook items listed in the table below.

FOOD		TEMP °C	COOK TIME	ACCESSORIES	HINTS
POULTRY 	CHICKEN	100°C	30 - 40 MIN.	STEAM TRAY on level 3 Drip tray on level 1	SEASON and place in an even layer.
	(PIECES, BONE-IN)		25 - 30 MIN.		
	CHICKEN				
	FILLETS (STEAMED)				


FISH / SHELLFISH



USE THIS FUNCTION TO cook items listed in the table below.

FOOD		TEMP °C	COOK TIME	ACCESSORIES	HINTS
FISH 	WHOLE FISH	75°C	35 - 55 MIN.	STEAM TRAY on level 3 Drip tray on level 1	SEASON the fish and fill the cavity with herbs if desired.
	FILLETS		12 - 18 MIN.		SEASON and place in an even layer.
	CUTLETS		15 - 20 MIN.		
SHELLFISH	MUSSELS		8 - 12 MIN.		PLACE in an even layer on the Steam tray
	SHRIMPS	STEAMED			

QUICK STEAM

VEGETABLES

USE THIS FUNCTION TO cook items listed in the table below.

FOOD		TEMP °C	COOK TIME	ACCESSORIES	HINTS		
VEGETABLES 	FROZEN	100°C	12 - 20 MIN.	STEAM TRAY on level 3 Drip tray on level 1	PLACE IN STEAM TRAY. Arrange an even layer.		
	VEGETABLES						
	CARROTS		20 - 30 MIN.		CUT IN PIECES of similar size		
	ASPARAGUS		20 - 30 MIN.				
	ARTICHOKES		40 - 55 MIN.				
	STEAMED		GREEN BEANS		20 - 30 MIN.		
			BROCCOLI		15 - 25 MIN.	DIVIDE in pieces	
			CAULI FLOWER		20 - 30 MIN.		
			BRUSSELS SPROUTS		20 - 35 MIN.		
			PEPPER		8 - 12 MIN.		DIVIDE in pieces
			SQUASH		5 - 10 MIN.		CUT in slices
			CORN ON COB		25 - 35 MIN.		
POTATOES	WHOLE	30 - 40 MIN.	USE POTATOES of similar size.				
	IN PIECES	20 - 30 MIN.	CUT IN PIECES of similar size				

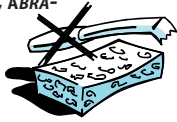
MAINTENANCE & CLEANING

GENERAL

CLEANING IS THE ONLY MAINTENANCE normally required.

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 washcloths, etc. which can damage the control panel, and the interior and exterior oven surfaces. Use a sponge 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 spills have occurred, remove the shelves, the shelf support and wipe the interior of the oven clean. Don't forget the cavity ceiling (which is easily overlooked).



REMOVE, EMPTY AND DRY the water container after each use.

SALTS ARE ABRASIVE and if deposited in the cooking compartment, rust could develop in places. Acid sauces like ketchup, mustard or salted foods e.g. cured roasts, contain chloride and acids. These affect steel surfaces. It's a good idea to clean the cooled down oven cavity after each use.

USE A MILD DETERGENT, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.

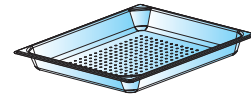
DO NOT ALLOW GREASE or food particles to build up around the door and door seal. Failure to keep the seal clean may result in damage on the fronts or adjacent units, due to the door not closing properly during operation.

DISHWASHER SAFE

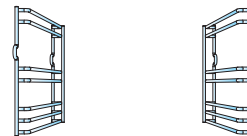
DRIP TRAY



STEAM TRAY



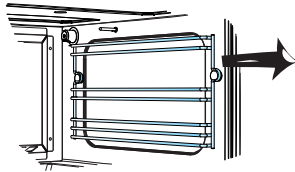
SHELF SUPPORTS



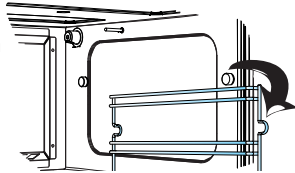
MAINTENANCE & CLEANING

REMOVING THE SHELF SUPPORTS

PULL / SLIDE THE SHELF SUPPORT forward to unhook them. Clean the Shelf supports and cavity walls.



REFIT THEM by sliding them back on the cavity wall hooks.



DISHWASHER UNSAFE

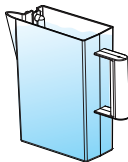
WATER PIPE

REMOVE THE WATER PIPE from the water container for easy cleaning. Please note that the pipe is not dishwasher safe.



WATER CONTAINER

THE WATER CONTAINER is not dishwasher safe. Use a sponge with a mild detergent.



SEALS & RINGS

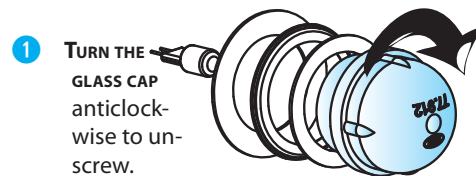
THESE ITEMS belonging to the light bulb assembly is not dishwasher safe.

REPLACING THE OVEN LIGHT BULB

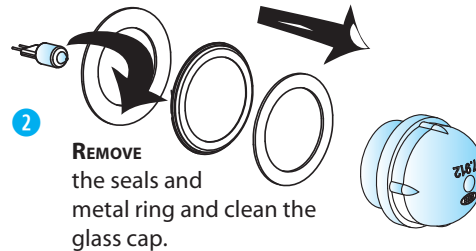
DANGER OF ELECTRICAL SHOCK!!

BEFORE REPLACING THE BULB, ENSURE;

- ❗ The appliance is switched off.
- ❗ The appliance mains cord is disconnected
- ❗ The fuses is removed from the fuse box or are switched off.
- ❗ Place a cloth on the cavity bottom to protect the light bulb & glass cover.



- 1 TURN THE GLASS CAP** anticlockwise to unscrew.



- 2 REMOVE** the seals and metal ring and clean the glass cap.

- 3 REPLACE** the old bulb with a 10 W, 12 V, G4, heat-resistant (oven) halogen bulb.

- 4 REFIT THE RING** and seals to the glass cap.

- 5 REFIT THE ASSEMBLY** by screwing it on clockwise.

TROUBLE SHOOTING GUIDE

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

- ❏ 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.

DO NOT REMOVE ANY COVER.



TECHNICAL SPECIFICATION

SUPPLY VOLTAGE	230 V/50 Hz
RATED POWER INPUT	1400 W
FUSE	10 A
OUTER DIMENSIONS (HxWxD)	455 x 595 x 565
INNER DIMENSIONS (HxWxD)	236 x 372 x 360

