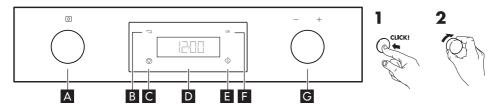
Control panel



- A Selection push-push knob
- B Back button
- C Stop
- D Display
- E Start

- **E** Confirmation button
- G Adjust push-push knob

Retractable knobs

To use this type of knob, press it in the middle.

The knob comes out.

Turn it to the required position. Once cooking is over, turn the knob to and press it again to restore it to its original position.

First use

Settings

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 microwave oven has a number of functions which can be adjusted to your personal taste.



- Turn the A knob until Setting is shown (approx. 3 sec).
- Push the knob out and turn it to choose one of the following settings to adjust: Clock, Sound, ECO, Brightness
- Clock



- 1. Press the **F** button (the left-hand digits hour's flicker).
- 2. Push the **G** knob out and turn it to set hours.
- 3. Press the **F** button (the two right hand digits (minutes) flicker).

- 4. Turn the G knob to set the minutes.
- 5. Press the **F** button again.

The clock is set and in operation.

Sound



- 1. Press the **F** button.
- 2. Push the **G** knob out, and turn it to turn the buzzer ON or OFF.
- 3. Press the **F** button again to confirm the change.
- Eco



- 1. Press the **F** button.
- 2. Push the **G** knob out and turn it to turn the ECO setting ON or OFF.
- 3. Press the **F** button again to confirm the change.

When the ECO mode is on, the brightness of the display will automatically switch to a lower level after 1 minute. If the ECO mode is off, the brightness will switch to

the same lower level after 3 minutes. It will automatically switch back to the set brightness level when a button is pressed or the door is opened.

Brightness



- 1. Press the **F** button.
- Push the knob out and turn it to set the level of brightness suitable to your preference.
- 3. Press the **F** button again to confirm the change.

Daily use

Start protection / Safety 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).



Open and close the door, then press **F** to start the function.

Cooling down

When a function is finished, the oven may carry out a cooling procedure. This is normal. After this procedure the oven switches off automatically.

If the temperature is higher than 100°C, "HOT" and the current cavity temperature are displayed when the oven is in stand-by mode. Be careful not to touch the cavity inside when removing food. Use Oven mittens.

"HOT" warning will remain active until the cavity temperature is below 50°C.

The cooling procedure can be interrupted without any harm to the oven by opening the door or pressing the **C** Button.

Setting the 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. Push the A knob out and turn it until zero position.
- 2. Push the **G** knob out and turn it to set the desired length of the timer.
- 3. Press the **F** button.

An acoustic signal will be heard when the timer has finished to count down.

Pressing any button to turn off the acoustic signal.

WARNING: 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:

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

Jet start

This function is used for quick reheating of food with a high water content such as; clear soups, coffee or tea.

With the knob in the upright postion, press Start button to switch on the Jet Start function.

Jet Start automatically starts with full 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 the Adjust knob to increase or decrease the time.

Press the **F** button to confirm the cooking time.

Microwave oven functions table

Function		Description of function
0	12:00	For switching off the oven.
S	MICRO	For quickly cooking and reheating food or beverages.
	СОМВІ	For quickly cooking and gratinating dishes, combining the microwave and grill functions.
••••••••••••••••••••••••••••••••••••••	GRILL	For browning, grilling and gratins. We recommend turning the food during cooking. For best results, preheat the grill for 3-5 minutes.
AUTO	AUTO DEFROST	To defrosting meat, poultry, fish, vegetables and bread.
4	MW FORCED AIR	Combining oven cooking with microwave function to cook roast meats, poultry, and jacket potatoes, frozen convenience foods, sponge cakes, pastry, fish and puddings.
Y	FORCED AIR	To cook meringues, pastry, sponge cakes, soufflés, poultry and roast meats.
	PRE HEAT	To preheat quickly the empty oven.

Microwave (≌

Use this function for normal cooking and reheating, such as vegetables, fish, potatoes and meat.



1. Push the A knob out and turn it until you

find the microwave function.

- 2. Push the **G** knob out and turn it to set the microwave power level.
- 3. Press the **F** button to confirm your selection.
- 4. Turn the G knob to set the cooking time.
- 5. Press the E button.

Once the cooking process has been started: the time can easily be increased in 30-second steps by pressing the Start button. Each press increases the time with 30 seconds.

You may also alter the time by turning the adjust knob to increase or decrease the time. Power level can be altered during cooking by pressing the Back button and then turning the Adjust knob.

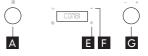
Press the **E** or **F** button to confirm the cooking time.

Power level Microwaves only

Power	Suggested use:
900 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 vegetables, meat etc.
650 W	Cooking of fish.
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 and chocolate.
160 W	Defrosting. Softening butter, cheeses.
90 W	Softening Ice cream.

Grill Combi

Use this function to cook such food as Gratins, Lasagne, Poultry and Baked potatoes.



- 1. Push the A knob out and turn it until you find the Combi function.
- 2. Push the **G** knob out and turn it to set the grill level (1-2-3).

- Press the button to confirm your selection. You will automatically be taken to the next setting.
- 4. Turn the **G** knob to set microwave power level.
- 5. Press F to confirm your selection.
- 6. Turn the G knob to set cooking time.
- 7. Press the **E** button.

The Max. possible microwave power level when using the Grill is 650W.

Power	Suggested use:
650 W	Cooking Vegetables and Gratins
350 - 500 W	Cooking Poultry and Lasagne
160 - 350 W	Cooking Fish and frozen gratins
90 W	Gratinating fruit





Use this function to quickly give a plesant brown surface to the food.

- 1. Push the A knob out and turn it until you find the grill function.
- 2. Push the **G** knob out and turn it to set the grill level (1-2-3) and push the **F** button
- 3. Push the **G** knob out and turn it to set the cooking time.
- 4. Press the **E** button.

Place food on the Wire rack. Turn the food during cooking.

Ensure that the utensils used are heat resistant and ovenproof before grilling with them.

IMPORTANT: Do not use plastic utensils when grilling. They will melt. Items of wood or paper are not suitable either.

Auto defrost

Use this function for defrosting Meat, Poultry, Fish, Vegetables and Bread.

Auto Defrost should only be used if the net weight is between 100 g-3 kg.

Always place the plate on the glass turntable.



- Push the A knob out and turn it until you find the Auto Defrost function.
- 2. Push the **G** knob out and turn it to select a food class.
- 3. Press the **F** button to confirm your selection.
- 4. Turn the G knob to set the weight.
- 5. Press the **F** button to confirm your selection.
- 6. Press the E button.

Weight:

This function needs to know the net weight of the food. The oven will then automatically calculate the needed time to finish the procedure.

Frozen foods:

If the food is warmer than deep-freeze temperature (-18°C), choose lower weight of the food.

If the food is colder than deep-freeze temperature (-18°C), choose higher weight of the food.

Food	Hints
Meat	Minced meat, cutlets, steaks or
Wise.	roasts. Turn food when oven
(100 g - 2.0 Kg)	prompts.
Poultry	
8	Chicken whole, pieces or fillets. Turn food when oven prompts.
(100 g - 2,5 Kg)	
Fish	
∞	Whole, steaks or fillets. Turn food when oven prompts.
(100 g - 2,0 Kg)	
Vegetables	Mixed vegetables, peas,
Ø3°	broccoli etc. Turn food when
(100 g - 2,0 Kg)	oven prompts.

Bread



Loaf, buns or rolls. Turn food when oven prompts.

(100 g - 2,0 Kg)

For food not listed in this table and if the weight is lesser or greater than recommended weight, follow the procedure for setting microwaves and choose 160 W when defrosting.

important: Don't place Frozen food directly on a Hot Turntable. Put a plate between Food and Turntable.

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). Turn large joints halfway through the defrosting process.

Boiled food, stews and meat sauces defrost better if stirred during defrosting time. When defrosting it is better to under-thaw the food slightly and allow the process to finish

Standing time after defrosting always improves the result since the temperature will then be evenly distributed throughout the food.

Manual defrost

during standing time.

Follow the procedure for setting microwaves and choose 160 W when defrosting. Experience will give you the times needed for various amounts.

MW-Forced air 🗑

Use this function to cook roast meats, poultry, jacket potatoes, frozen convenience foods, sponge cakes, pastry, fish and puddings.



- Push the A knob out and turn it until you find the MW-Forced air function (default temperature and MW power is displayed).
- 2. Push the **G** knob out and turn it to set the temperature.
- Press the button to confirm your selection. You will automatically be taken to the next setting.
- 4. Turn the **G** knob to set the Microwave Power Level.
- Press the **F** button to confirm your selection. You will automatically be taken to the next setting.
- 6. Turn the G knob to set the cooking time.
- 7. Press the **E** button.

Always use the Wire rack to put food on to allow the air to circulate properly around the food. Once the heating process has been started the cooking time can easily be adjusted with the adjust knob. Use the back button to return to where you can change power level or end temperature.

The Max. possible microwave power level when using the Forced air is 350 W.

MW	MW-Forced air		
Pow	er	Power suggested use:	
350	W	Cooking Poultry, Fish & Gratins	
160	W	Cooking Roasts	
90 V	٧	Baking Bread & Cakes	

Forced air

Use this function to cook meringues, pastry, sponge cakes, soufflés, poultry and roast meats.



- Push the A knob out and turn it until you find the Forced air function (default temperature is displayed).
- 2. Push the **G** knob out and turn it to set the temperature.
- Press the button to confirm your selection.
- 4. Turn the G knob to set the cooking time.
- 5. Press the **E** button.

Always use the Wire rack to put food on to allow the air to circulate properly around the food.

Use the Baking plate when baking small items like cookies or rolls. Once the heating process has been started the cooking time can easily be adjusted with the adjust knob. Use the back button to return to where you can change end temperature.

Pre Heat

Use this function to preheat the empty oven. Preheating is always done with the oven empty just like you would in a conventional oven before cooking or baking.



- Push the A knob out and turn it until you find the Pre-heat function (default temperature is displayed).
- Push the G knob out and turn it to set the temperature.
- 3. Press the **E** button. The current cavity temperature is displayed during the quick heat process.
- 4. Set the holding time and press the button.

Do not place food in oven before or during preheating. It will be burned from the intense heat. Once the heating process has been started the temperature can easily be adjusted by turning the adjust knob.

⚠ WARNING! The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Young childern should be kept away. During and after use, do not touch the heating elements or interior surface of the appliance - risk of burns. Do not allow the appliance to come in contact with cloths or other flammable materials until all the components have cooled down completely.

▲ WARNING! Do not heat or cook with sealed jars or containers in the appliance.

The pressure that builds up inside might cause them to explode, damaging the appliance.

▲ WARNING! If the appliance is operated in the combination mode, children should only use the appliance under adult supervision due to the temperatures generated.

⚠ WARNING! 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.
- Stir the liquid before placing the container in the appliance and let the teaspoon remain in the container.
- After heating, allow standing for a short time, stirring again before carefully removing the container from the appliance.

WARNING! After heating baby food of liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving.