



IMPORTANT SAFETY INSTRUCTIONS



EN 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 cause an explosion.

DO NOT USE YOUR MICROWAVE oven for drying textiles, paper, spices, herbs, wood, flowers, fruit or other combustible materials. Risk of fire.

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

DO NOT OVERCOOK FOOD. Risk of fire.

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 vapours in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.

EGGS

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



THIS APPLIANCE MUST NOT BE USED by children aged 8 and over or by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they are supervised or have been given instructions on how to use the appliance safely and understand the hazards involved.

DO NOT LET CHILDREN PLAY with the appliance.

ONLY CHILDREN AGED 8 AND OVER AND UNDER SUPERVISION MAY USE, clean or perform maintenance on the appliance.



IMPORTANT SAFETY INSTRUCTIONS



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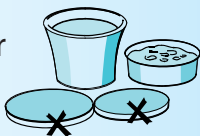
WARNING!

THE APPLIANCE AND ITS ACCESSIBLE PARTS MAY BECOME HOT during use.

CARE SHOULD BE TAKEN to avoid touching the heating elements.

KEEP CHILDREN AGED 8 AND UNDER away from the appliance unless under constant supervision.

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



IF THE POWER CORD NEEDS REPLACING, it should be replaced by an original power cord, which is available via our service organization. The power cord should only be replaced by a trained service technician.

MAINTENANCE WORK SHOULD ONLY BE CARRIED OUT BY A TRAINED SERVICE TECHNICIAN. It is hazardous for anyone other than trained staff to carry out any maintenance or repair operation which involves the removal of any cover which provides protection against exposure to microwave energy.

DO NOT REMOVE ANY COVERS. **THE DOOR SEALS AND THE AREAS AROUND THE DOOR SEALS** 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.





IMPORTANT SAFETY PRECAUTIONS



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GENERAL

THIS APPLIANCE IS DESIGNED FOR DOMESTIC USE ONLY.

THIS APPLIANCE IS INTENDED to be built-in. Do not use it freestanding.

THIS APPLIANCE IS INTENDED for heating food and beverages. Drying food or clothing and heating warming pads, slippers, sponges, damp cloths and similar may lead to risk of injury, ignition or fire.

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

IF YOU WISH TO PRACTICE USING the oven, place a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.

DO NOT USE THE OVEN CAVITY for storage purposes.

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



DEEP-FRYING

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



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

LIQUIDS

E.G. BEVERAGES OR WATER.

Liquids can overheat beyond boiling point without visibly bubbling. This could cause hot liquids to suddenly boil over. Take the following steps to prevent this from happening:



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

CAUTION

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 avoid the risk of scalding or burns. **Make sure that the lid and the teat are removed before heating.**



INSTALLATION

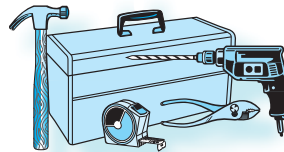


INSTALLING THE APPLIANCE

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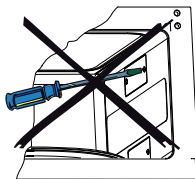
FOLLOW THE separate installation instructions provided when installing the appliance.



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 and food particles from entering the microwave inlet channels.



MAKE SURE that the oven cavity is empty before installing.

MAKE SURE 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 power cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the power cord or plug in water. Keep the cord away from hot surfaces. Risk of electrical shock, fire or other hazards.



IF THE POWER CORD IS TOO SHORT, have a qualified electrician or service technician install an outlet near the appliance.

THE POWER CORD must be long enough to connect the appliance to the mains power supply once it is fitted inside the housing.

FOR INSTALLATION to comply with current safety regulations, an all-pole disconnect switch with a minimum contact gap of 3 mm must be used.

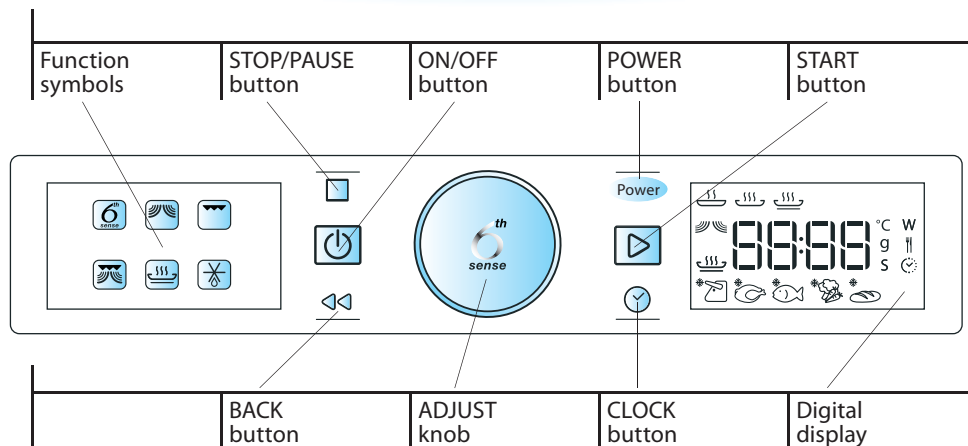
AFTER CONNECTING

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

THE EARTHING OF THIS APPLIANCE is compulsory. The manufacturer accepts no responsibility for injury to persons, animals or damage to objects arising from the failure to observe this requirement.

The manufacturer shall not be liable for any problems caused by the user's failure to observe these instructions.

PANEL DESCRIPTION





ACCESSORIES



GENERAL

THERE ARE a number of accessories available on the market. Make sure that they are suitable for microwave use before making any purchases.

MAKE SURE THAT THE UTENSILS YOU USE are microwave-safe and test them briefly in the microwave first before using them for cooking.



WHEN PLACING FOOD AND/OR ACCESSORIES in the microwave oven, make sure that they do not come into contact with the interior of the oven.

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

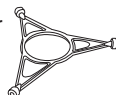
IF ACCESSORIES CONTAINING METAL come into contact with the oven interior, sparking may occur while the oven is in operation and the oven could be damaged.

ALWAYS MAKE SURE that the turntable is able to turn freely before starting the oven.

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 would otherwise stain and soil the interior of the oven.

Place the glass turntable on the turntable support.



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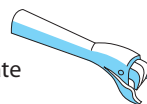
WIRE RACK

USE THE WIRE RACK when cooking with Grill or Grill Combi.



CRISP HANDLE

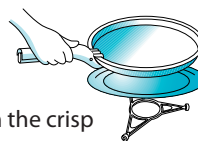
USE THE SPECIAL CRISP HANDLE SUPPLIED to remove the hot crisp plate from the oven.



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 damage the utensil.

THE CRISP PLATE may be preheated before use (max. 3 minutes). Always use the Crisp function when preheating the crisp plate.



KEY LOCK / SAFETY LOCK



THE KEY LOCK FUNCTION IS ACTIVATED by pressing and holding the BACK button (approx. 5 seconds) until a key symbol appears instead of digits.



The key disappears after 3 seconds and the display returns to the previous screen.

To unlock the Key Lock, press and hold the BACK button for 5 seconds.



THE DOOR MUST BE OPENED AND CLOSED, for example to put food in it, before the safety lock is released. Otherwise the display will show "door".





STIR OR TURN FOOD (6TH SENSE FUNCTIONS ONLY)



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WHEN USING SOME OF THE 6TH SENSE FUNCTIONS the oven may stop (depending on the chosen program and food class) and prompt you to TURN FOOD.

To continue cooking:

- ❏ Open the door.
- ❏ Turn the food.
- ❏ Close the door and restart by pressing the Start button.

NOTE: IN JET DEFROST MODE, THE OVEN CONTINUES AUTOMATICALLY AFTER 2 MINUTES if the food has not been turned. The defrost time will be longer in this case.

ON / OFF

TURN THE APPLIANCE **ON** OR **OFF** by pressing the On/Off button for ½ a second.



WHEN THE APPLIANCE IS TURNED **ON**, all buttons and knobs function normally and the 24-hour clock is not displayed.

WHEN THE APPLIANCE IS TURNED **OFF**, all the buttons and the adjust knob are non-responsive (apart from the Start button). The 24 hour clock is displayed.

NOTE: THE DESCRIPTIONS IN THESE INSTRUCTIONS FOR USE assume that the oven is turned ON.

STANDBY MODE

AFTER PRESSING THE **STOP** BUTTON, or if the user does not interact with the product for a certain time, the oven enters Standby mode.

When the appliance is in Standby, the dimmed 24-hour clock is displayed. Turn the rotary knob or press any button to exit Standby mode.

STOP / PAUSE / CONTINUE COOKING

TO PAUSE COOKING:

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

TO CONTINUE COOKING:

CLOSE THE DOOR and press the Start button **ONCE**. Cooking is resumed from where it was paused.



PRESSING THE **START** BUTTON **TWICE** will increase the time by 30 seconds.

TO CONTINUE AFTER A FUNCTION IS FINISHED:

WHEN **END** IS DISPLAYED, you can prolong the cooking time by 30 seconds by pressing the Start button. Each time the button is pressed, another 30 seconds is added to the cooking time.

End

A BEEP SOUNDS once a minute for 10 minutes when cooking is finished. Press the STOP button or open the door to stop the beeping.



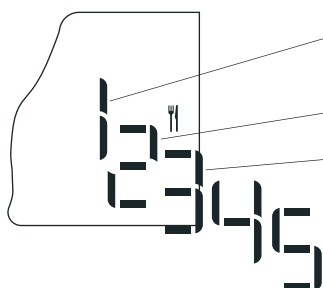
NOTE: The oven will only maintain the settings for 60 seconds if the door is opened and then closed after cooking is finished.



FOOD CLASSES (6TH SENSE FUNCTIONS ONLY)



WHEN USING THE 6TH SENSE FUNCTIONS the oven needs to know which food class it needs to use in order to achieve good results. The food class digit and food class symbol is displayed when you are choosing a food class with the adjust knob.



FOOD	
	1 MEAT (100 g - 2.0 kg)
	2 POULTRY (100 g -
	

EN

FOR FOOD NOT LISTED IN THE TABLES and if the weight is lesser or greater than the recommended weights, you should follow the procedure for "Cook & Reheat with microwaves".

THE FOOD CLASSES are listed in the tables for each 6th Sense function.

THE FOOD CLASS GUIDE on this oven indicates which food class is used in the functions that apply food classes.

6 th SENSE	Reheat				
	Dinner plate	Frozen portion	Frozen lasagne	Soup	Beverage
6 th sense					

6 th SENSE	Cook				
	Baked potato	Fresh vegetables	Frozen vegetables	Canned vegetables	Popcorn
					

6 th SENSE	Crisp				
	French fries	Pizza, thin crust	Pizza, deep pan	Buffalo wings / chicken nuggets	Fish fingers
					



COOLING DOWN



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WHEN A FUNCTION IS FINISHED, the oven may perform a cooling process. This is normal and the display shows "Cool On". After this process, the oven switches off automatically.

PRESS THE BACK BUTTON to temporarily view the 24-hour clock when "Cool On" is displayed.

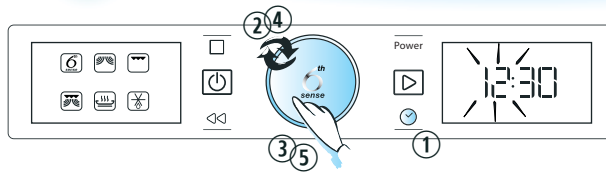


THE COOLING PROCESS can be interrupted without damaging the oven by opening the door.

Cool On



SETTING THE CLOCK



WHEN THE APPLIANCE IS FIRST PLUGGED IN it will ask you to set the clock.

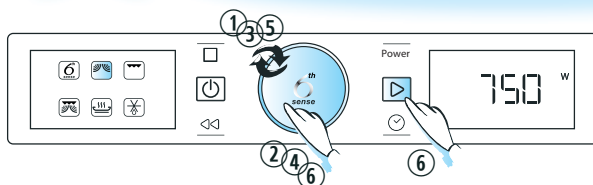
AFTER A POWER FAILURE, the clock will flash and needs to be reset.

- q** **PRESS THE CLOCK BUTTON (1/2 A SECOND).** (The two digits on the left (hours) flash).
- w** **TURN THE ADJUST KNOB** to set the hours.
- e** **PRESS THE ADJUST KNOB.** (The two digits on the right (minutes) flash).
- r** **TURN THE ADJUST KNOB** to set the minutes.
- t** **PRESS THE ADJUST KNOB** again to confirm the change.

THE CLOCK IS SET AND IS IN OPERATION.



COOK & REHEAT WITH MICROWAVES

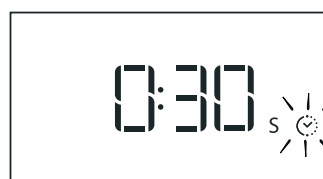


USE THIS FUNCTION for normal cooking and reheating, such as vegetables, fish, potatoes and meat.

EN

Switch on the microwave by pressing the  button and proceed as follows:

- q** TURN THE ADJUST KNOB until you find the microwave function.
- w** PRESS THE ADJUST KNOB to confirm your selection.
- e** TURN THE ADJUST KNOB to set the microwave power level.
- r** PRESS THE ADJUST KNOB to confirm your selection.
- t** TURN THE ADJUST KNOB to set the cooking time.
- y** PRESS THE START BUTTON OR ADJUST KNOB.



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.



DURING COOKING you can change the cooking time and/or power level.

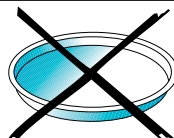
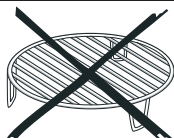
Power

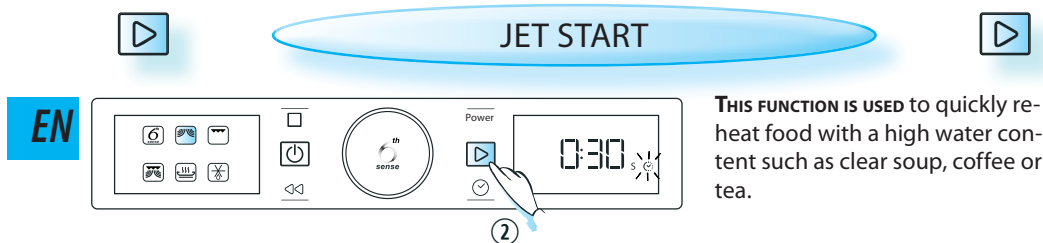
<= by pressing the desired button: =>



POWER LEVEL

MICROWAVES ONLY	
POWER	SUGGESTED USE:
1000 W	REHEATING OF BEVERAGES , water, clear soup, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
800 W	COOKING vegetables, meat etc.
650 W	COOKING 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
0 W	WHEN USING the Timer only.

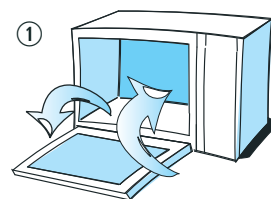




Switch on the microwave by pressing the  button and proceed as follows:

q **OPEN THE DOOR** and place food in the oven. Close the door.

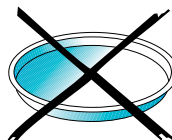
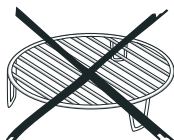
w **PRESS THE START BUTTON TO AUTOMATICALLY START** the oven with full microwave power (900 W) and the cooking time set to 30 seconds. Each additional press increases the time by 30 seconds.



YOU CAN ALSO ALTER THE TIME BY TURNING THE ADJUST KNOB to increase or decrease the time after the function has started.

NOTE:

THIS FUNCTION IS ONLY AVAILABLE when the oven is switched off or in Standby mode while the multifunction knob is in the Microwave position.





MANUAL DEFROST



FOLLOW THE PROCEDURE for “Cook & Reheat with microwaves” and choose power level 160 W when defrosting manually.

CHECK AND INSPECT THE FOOD REGULARLY. You will learn the times required for various amounts from experience.

EN

FROZEN FOOD IN PLASTIC BAGS, plastic film or cardboard packaging can be placed directly in the oven provided the packaging does not have any metal parts (e.g. metal twist ties).

THE SHAPE OF THE PACKAGE changes the defrosting time. Shallow packaging defrosts more quickly than deep packaging.

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

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



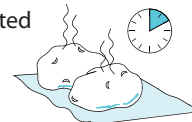
TURN LARGE JOINTS halfway through the defrosting process.

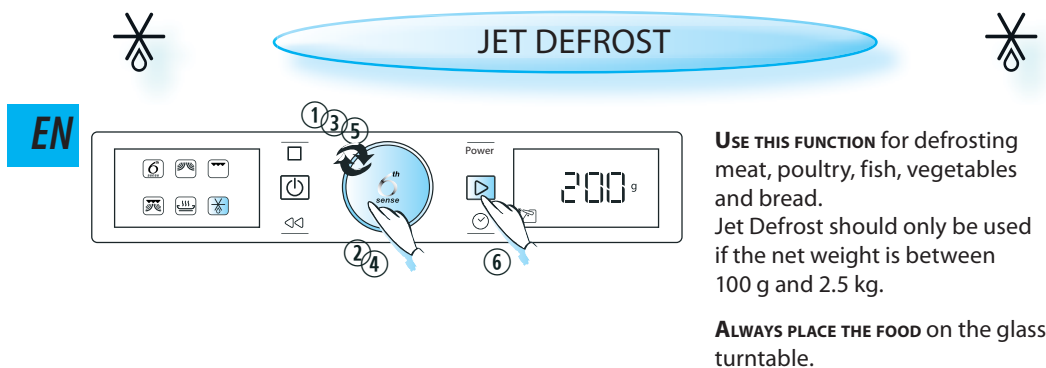


BOILED FOOD, STEWS AND MEAT SAUCES defrost better if stirred during defrosting.

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 PRODUCES BETTER RESULTS since the temperature will then be evenly distributed throughout the food.





Switch on the microwave by pressing the  button and proceed as follows:

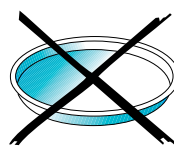
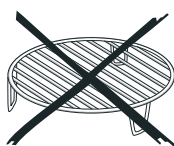
- q** **TURN THE ADJUST KNOB** until you find the Jet Defrost function.
- w** **PRESS THE ADJUST KNOB** to confirm your selection.
- e** **TURN THE ADJUST KNOB** to select the food class.
- r** **PRESS THE ADJUST KNOB** to confirm your selection.
- t** **TURN THE ADJUST KNOB** to set the weight.
- y** **PRESS THE START BUTTON.**



MIDWAY THROUGH THE DEFROSTING PROCESS, the oven stops and prompts you to "TURN" the food.

- ↻ Open the door.
- ↻ Turn the food.
- ↻ Close the door and restart by pressing the Start button.

NOTE: The oven continues automatically after 2 minutes if the food has not been turned. The defrosting time will be longer in this case.





JET DEFROST



WEIGHT:

THIS FUNCTION NEEDS TO KNOW the net weight of the food. The oven will then automatically calculate the time needed to finish the process.

IF THE WEIGHT IS LESSER OR GREATER THAN RECOMMENDED WEIGHT: Follow the procedure for "Cook & Reheat with microwaves" and choose 160 W when defrosting.

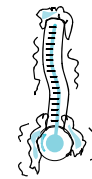


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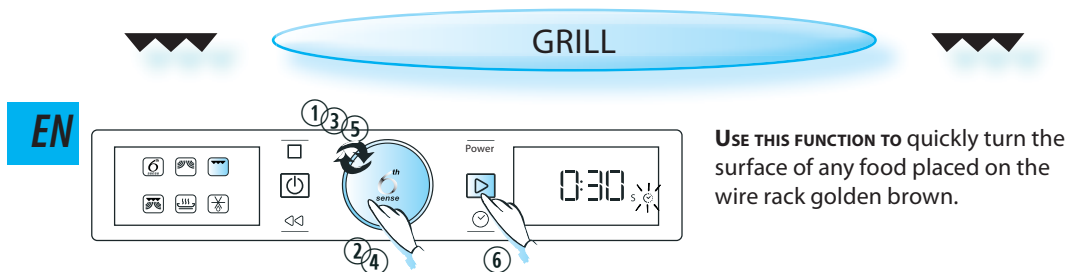
FROZEN FOODS:

IF THE FOOD IS WARMER than deep-freeze temperature (-18°C), choose a lower food weight.

IF THE FOOD IS COLDER than deep-freeze temperature (-18°C), choose a higher food weight.



FOOD		TIPS
	q MEAT (100 g - 2.0 kg)	MINCED MEAT, cutlets, steaks or roasts.
	w POULTRY (100 g - 2.5 kg)	CHICKEN, WHOLE, pieces or fillets.
	e FISH (100 g - 1.5 kg)	WHOLE STEAKS or fillets.
	r VEGETABLES (100 g - 1.5 kg)	MIXED VEGETABLES, peas, broccoli etc.
	t BREAD (100 g - 1.0 kg)	LOAF, buns or rolls.
FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than the recommended weight, you should follow the procedure for "Cook & reheat with microwaves" and choose 160 W when defrosting.		



Switch on the microwave by pressing the  button and proceed as follows:

q **TURN THE ADJUST KNOB** until you find the Grill function.

w **PRESS THE ADJUST KNOB** to confirm your selection.

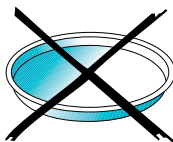
e **TURN THE ADJUST KNOB** to set the cooking time.

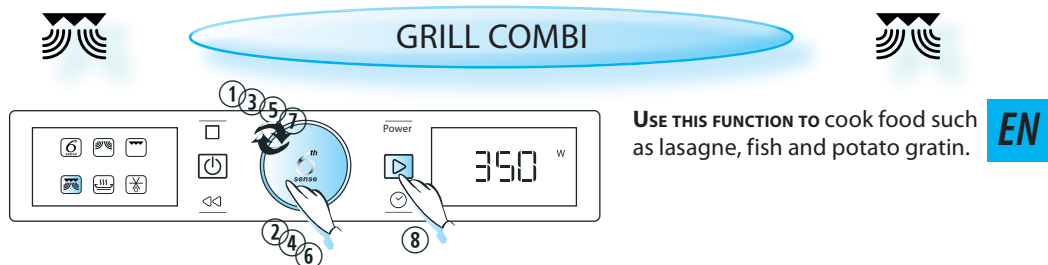
r **PRESS THE START BUTTON.**

PLACE FOOD on the wire rack. Turn food during cooking.

MAKE SURE THAT THE UTENSILS used are heat resistant and microwave-safe before grilling with them.

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





USE THIS FUNCTION TO cook food such as lasagne, fish and potato gratin.

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Switch on the microwave by pressing the  button and proceed as follows:

- q** TURN THE ADJUST KNOB until you find the Grill Combi function.
- w** PRESS THE ADJUST KNOB to confirm your selection.
- e** TURN THE ADJUST KNOB to set the Microwave power level.
- r** PRESS THE ADJUST KNOB to confirm your selection.
- t** TURN THE ADJUST KNOB to set the cooking time.
- y** PRESS THE START 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 by 30 seconds. You may also alter the time by turning the adjust knob to increase or decrease the time.



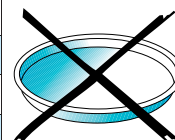
DURING COOKING you can change the cooking time and/or power level.

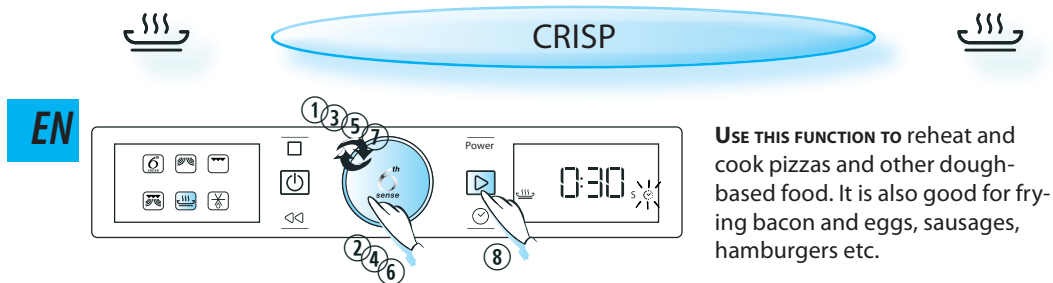
Power <= by pressing the desired button: => 

THE MAX. POSSIBLE microwave power level when using the Grill Combi is limited to a factory-preset level.

PLACE FOOD on the wire rack or on the glass turntable.

GRILL COMBI	
POWER:	SUGGESTED USE:
650 W	COOKING VEGETABLES AND GRATINS
350 - 500 W	COOKING POULTRY AND LASAGNE
160 - 350 W	COOKING FISH AND FROZEN GRATINS
160 W	COOKING MEAT
90 W	FRUIT GRATINS
0 W	BROWNING ONLY DURING COOKING





USE THIS FUNCTION to reheat and cook pizzas and other dough-based food. It is also good for frying bacon and eggs, sausages, hamburgers etc.

Switch on the microwave by pressing the  button and proceed as follows:

- q** **TURN THE ADJUST KNOB** until you find the Crisp function.
- w** **PRESS THE ADJUST KNOB** to confirm your selection.
- e** **TURN THE ADJUST KNOB** to set the cooking time.
- r** **PRESS THE START BUTTON.**

THE OVEN AUTOMATICALLY uses Microwaves and Grill to heat the crisp plate. This way the crisp plate will rapidly reach its working temperature and begin to brown and crisp the food.

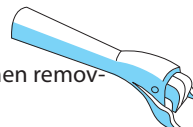
MAKE SURE that the crisp plate is correctly placed in the middle of the glass turntable.



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

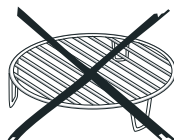
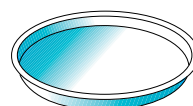
DO NOT PLACE THE HOT CRISP PLATE on any surface susceptible to heat.

TAKE CARE NOT TO TOUCH the grill element.



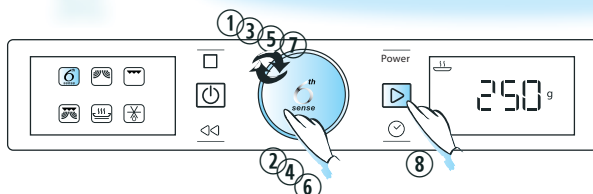
USE OVEN MITTS or the special crisp handle supplied when removing the hot crisp plate.

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





6TH SENSE REHEAT



USE THIS FUNCTION when reheating ready-made food from frozen, chilled or room temperature.

EN

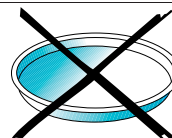
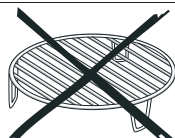
PLACE FOOD onto a microwave-safe heat-proof dinner plate or dish.

Switch on the microwave by pressing the  button and proceed as follows:

- q** TURN THE ADJUST KNOB until you find the 6th Sense function.
- w** PRESS THE ADJUST KNOB to confirm your selection.
- e** TURN THE ADJUST KNOB until you find the 6th Sense Reheat function.
- r** PRESS THE ADJUST KNOB to confirm your selection.
- t** TURN THE ADJUST KNOB to select the desired food class.
- y** PRESS THE ADJUST KNOB to confirm your selection.
- u** TURN THE ADJUST KNOB to set the weight.
- i** PRESS THE START BUTTON.



FOOD		TIPS
	q DINNER PLATE (250 g - 500 g)	HEAT COVERED. FOR PERFECT RESULTS, prepare food in line with the recommendations on next page.
	w FROZEN PORTION (250 g - 500 g)	FOLLOW THE DIRECTIONS ON THE PACKAGING, i.e. ventilation, pricking, etc..
	e FROZEN LASAGNE (250 g - 500 g)	REHEAT COVERED Turn if needed.
	r SOUP (200 g - 800 g)	REHEAT UNCOVERED in separate bowls or in a large one.
	t BEVERAGE (100 g - 500 g)	HEAT UNCOVERED.
FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than the recommended weight, you should follow the procedure for "Cook & Reheat with microwaves".		



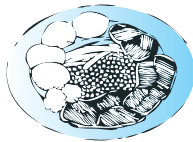


6TH SENSE REHEAT



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WHEN YOU ARE KEEPING a meal in the refrigerator or “plating” a meal for reheating, arrange the



thicker, denser food around the outside of the plate and the thinner or less dense food in the middle.



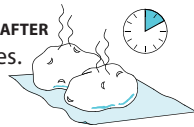
ALWAYS COVER FOOD when using this function except when reheating chilled soups, in which case a cover is not needed.

IF THE FOOD IS PACKAGED in such way that it is already covered, the packaging should be cut with 2-3 scores to allow excess pressure to escape during reheating.

PLACE THIN SLICES of meat on top of each other or interlace them.

THICKER SLICES such as meat loaf and sausages should be placed close to each other.

THE RESULTS ARE ALWAYS BETTER AFTER A STANDING TIME of 1-2 minutes.



STIRRING DURING HEATING

DURING THE HEATING PROCESS the oven may stop (depending on program) and prompt you to “STIR” the food.

- 🌀 Open the door.
- 🌀 Stir the food.
- 🌀 Close the door and restart by pressing the Start button.

NOTE: The oven continues automatically after 1 minute if the food has not been stirred. The heating time will be longer in this case.

PLASTIC FOIL should be scored or pricked with a fork to relieve the pressure and to prevent bursting as steam builds up during cooking.





USE THIS FUNCTION FOR cooking ONLY.
6th Sense Cook can only be used for food in the categories listed here.

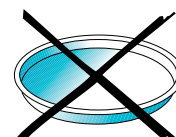
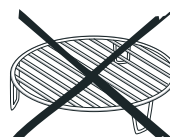
Switch on the microwave by pressing the button and proceed as follows:

- q** TURN THE ADJUST KNOB until you find the 6th Sense function.
- w** PRESS THE ADJUST KNOB to confirm your selection.
- e** TURN THE ADJUST KNOB until you find the 6th Sense Cook function.
- r** PRESS THE ADJUST KNOB to confirm your selection.
- t** TURN THE ADJUST KNOB to select the desired food class.
- y** PRESS THE ADJUST KNOB to confirm your selection.
- u** TURN THE ADJUST KNOB to set the weight.
- i** PRESS THE START BUTTON.



FOOD		TIPS
	q BAKED POTATOES (200 g - 1.0 kg)	PRICK THE POTATOES and place them in a microwave-safe and oven-proof dish. Turn the potatoes when the oven beeps. Please be aware that the oven, dish and food are hot.
	w FRESH VEGETABLES (200 g - 800 g)	CUT VEGETABLES into even-sized pieces. Add 2-4 tablespoons of water and cover. Stir when the oven beeps.
	e FROZEN VEGETABLES (200 g - 800 g)	COOK COVERED. Stir when the oven beeps.
	r CANNED VEGETABLES (200 g - 600 g)	POUR AWAY most of the liquid and cook – covered – in a microwave-safe dish.
	t POPCORN (100 g)	ONLY COOK ONE BAG AT THE TIME. If more popcorn is needed, cook the bags one after another.
FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than the recommended weight, you should follow the procedure for "Cook & Reheat with microwaves".		

PLASTIC FILM should be scored or pricked with a fork to relieve the pressure and to prevent bursting as steam builds up during cooking.



th
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6TH SENSE CRISP

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sense

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USE THIS FUNCTION FOR crisping ONLY.
6th Sense Crisp can only be used for food in the categories listed here.

PLACE FOOD onto the crisp plate.

Switch on the microwave by pressing the button and proceed as follows:

q

TURN THE ADJUST KNOB until you find the 6th Sense function.

w

PRESS THE ADJUST KNOB to confirm your selection.

e

TURN THE ADJUST KNOB until you find the 6th Sense Crisp function.

r

PRESS THE ADJUST KNOB to confirm your selection.

t

TURN THE ADJUST KNOB to select the desired food class.

y

PRESS THE ADJUST KNOB to confirm your selection.

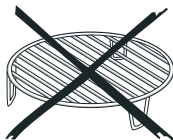
u

TURN THE ADJUST KNOB to set the weight.

i

PRESS THE **START** BUTTON.

FOOD		TIPS
	q FRENCH FRIES (200 g - 500 g)	SPREAD OUT THE FRIES in an even layer on the crisp plate. Sprinkle with salt if desired.
	w PIZZA, THIN CRUST (200 g - 500 g)	FOR PIZZAS WITH THIN CRUST.
	e PIZZA, DEEP PAN (200 g - 800 g)	FOR PIZZAS WITH THICK CRUST.
	r BUFFALO WINGS / CHICKEN NUGGETS (200 g - 500 g)	FOR CHICKEN NUGGETS, oil the crisp plate.
	t FISH FINGERS (200 g - 500 g)	PLACE THE FISH FINGERS IN THE APPLIANCE, leaving sufficient space between them. Turn the food when the appliance asks you to do so.
FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than the recommended weight, you should follow the procedure for "Cook & Reheat with microwaves".		



MAINTENANCE & CLEANING

CLEANING IS THE ONLY MAINTENANCE normally required.

FAILURE TO MAINTAIN THE OVEN in a clean condition could lead to deterioration of the surface, which 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, rough cloths, etc. which could damage the control panel and interior and exterior oven surfaces. Use a sponge with a mild detergent or paper towel with spray glass cleaner. Apply spray glass cleaner to paper towel. **DO NOT SPRAY** directly on the oven.

AT REGULAR INTERVALS, and especially after any spillovers, remove the turntable, the turntable support and wipe clean the base of the oven.

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 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.

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 odours inside the oven.

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

THE GRILL ELEMENT does not need cleaning since the intense heat burns off any splashes, although the ceiling above it may need regular cleaning.

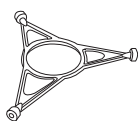
This should be done using warm water, detergent and a sponge. If the grill is not used regularly, it should be run for 10 minutes a month.

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MAINTENANCE & CLEANING

DISHWASHER-SAFE:

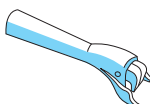
TURNTABLE SUPPORT.



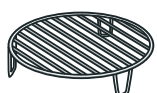
GLASS TURNTABLE.



CRISP HANDLE.

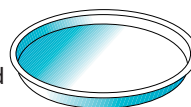


WIRE RACK.



CAREFUL CLEANING:

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



ALWAYS let the crisp plate cool before cleaning.

DO NOT immerse or rinse the crisp plate while it is hot. Rapid cooling may damage it.

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

TROUBLESHOOTING GUIDE

EN

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 door is properly closed.
- ❖ Check the fuses and make sure 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.
- ❖ Disconnect the oven from the power supply. Wait for 10 minutes before reconnecting and trying again.

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

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



IF THE POWER CORD NEEDS REPLACING it should be replaced by the original power cord, which is available via our service organisation. The power cord should 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 trained staff to carry out any maintenance or repair operation which involves the removal of any cover which provides protection against exposure to microwave energy.

DO NOT REMOVE ANY COVERS.



DATA FOR TESTING HEATING PERFORMANCE

IN ACCORDANCE WITH IEC 60705.

THE INTERNATIONAL ELECTROTECHNICAL COMMISSION has developed a standard for comparative testing of the 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	650 W	PYREX 3.227
12.3.2	475 G	5 ½ MIN	650 W	PYREX 3.827
12.3.3	900 G	13 - 14 MIN	750 W	PYREX 3.838
13.3	500 G	10 MIN	160 W	

TECHNICAL SPECIFICATIONS

SUPPLY VOLTAGE	230 V/50 Hz
RATED POWER INPUT	2300 W
FUSE	10 A
MW OUTPUT POWER	1000 W
GRILL	800 W
OUTER DIMENSIONS (HxWxD)	385 x 595 x 468
INNER DIMENSIONS (HxWxD)	200 x 405 x 380

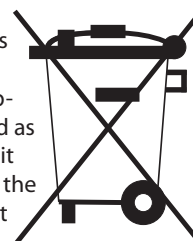
ENVIRONMENTAL TIPS

THE PACKING BOX can 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 in conformity with European Directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE). By making sure that this appliance is disposed of correctly, you can help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this appliance.

THE SYMBOL on the appliance, or on the documents accompanying the appliance, indicates that this appliance may not be treated as household waste. Instead it should 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 appliance, please contact your local city office, your household waste disposal service or the shop where you purchased the appliance.

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