

EN INSTRUCTIONS FOR INSTALLATION AND USE

Multifunction Combi Oven

NL INSTALLATIE- EN GEBRUIKSGIDS

Multifunctionele combioven


DE EINBAU- UND BETRIEBSANLEITUNG

Multifunktionsbackofen

FAGOR 



EN 2

 **Warning:** *Before installing and using your appliance, please carefully read this Guide to Installation and Use, which will allow you to quickly familiarise yourself with its operation.*

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**Warning:**

Keep this user guide with your appliance. If the appliance is ever sold or transferred to another person, ensure that the new owner receives the user guide. Please become familiar with these recommendations before installing and using your oven. They were written for your safety and the safety of others.

• SAFETY INSTRUCTIONS

Your appliance is intended exclusively for domestic use for cooking, reheating and defrosting food. The manufacturer declines all responsibility in the event of improper use.

Check that utensils are suitable for use in a microwave oven. Do not leave any accessories in the oven when it is not operating.

To avoid damage to your appliance, never operate it when empty or without the turntable.

Do not tamper with the holes of the front lock, as this could damage your appliance and result in the need for repair.

The seal and the frame of the door must be inspected regularly to ensure that they are not damaged. If these areas become damaged, stop using the appliance and have it checked by a specialised technician.

When heating food in plastic or paper containers, keep an eye on the oven due to the risk of fire.

When using the microwave and microwave + fan cooking function, you should avoid using metal containers, forks, spoons, knives or metal fasteners or staples for freezer bags.

The contents of bottles or jars for babies must be stirred or shaken and the temperature must be checked before use, in order to avoid burns.

Never heat a bottle with the nipple (risk of explosion).

Never allow children to use the oven without supervision, except when appropriate instructions have been given so that the child can use the oven safely and understand the dangers of improper use.

Always use oven gloves to remove dishes from the oven. Certain dishes absorb heat from the food and can become very hot.

Liquids or other foods must not be heated in closed containers as they may explode.

You should avoid heating eggs in their shell and whole hard-boiled eggs in a microwave oven as they may explode, even after cooking has finished.

When drinks are heated by microwave, boiling liquid may suddenly spurt even after heating, precautions must therefore be taken when handling the container.

When cooking small quantities (e.g. 1 sausage, 1 croissant, etc.), place a glass of water next to the food.

Cooking for too long can dry out food and burn it. To avoid this type of incident, never use the same cooking time as recommended for a traditional oven.

If smoke appears, stop or unplug the oven and keep the door closed to smother any flames.

• OPERATING PRINCIPLE

The microwaves used for cooking are electromagnetic waves. They are found naturally in our environment as radio-electric waves, light or infra-red radiation.

Their frequency is located in the 2450 MHz band.

Their properties:

- They are reflected by metals.
- They can pass through all other materials.
- They are absorbed by molecules of water, fat and sugar.

When a food is exposed to microwaves, the molecules are quickly shaken up, which causes heating.

The microwaves penetrate into the food to a depth of around 2.5 cm. If the food is thicker, it will be cooked to its core by conduction, as with traditional cooking.

It is important to know that microwaves cause a simple thermal reaction inside the food, and that they are not harmful.

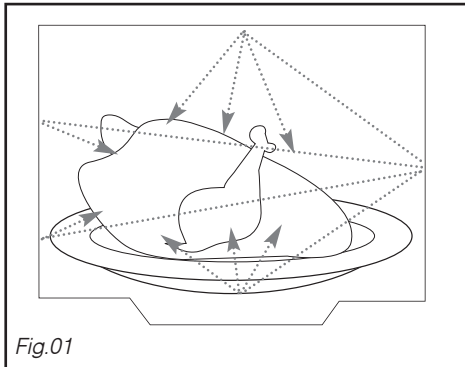


Fig.01

• ENVIRONMENTAL PROTECTION

This appliance's packaging material is recyclable. Help recycle it and protect the environment by dropping it off in the municipal receptacles provided for this purpose.



Your appliance also contains a great amount of recyclable material. It is marked with this label to indicate the used appliances that should not be mixed with other waste. This way, the appliance recycling organised by your manufacturer will be done under the best possible conditions, in compliance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment. Contact your town hall or your retailer for the used appliance collection points closest to your home. We thank you for doing your part to protect the environment.

• BEFORE CONNECTING



Warning:

Check that your appliance has not been damaged during transport (damage to door or seal, etc.). If you notice any damage, contact your retailer before using the appliance.

In order to easily locate the reference information for your appliance, we recommend that you note these data on the "After-Sales Service" page.

• ELECTRICAL CONNECTION


Check that:

- the electrical installation has sufficient voltage.
- the supply cables are in good condition
- the diameter of the wires complies with the installation requirements.
- your equipment has a protection of at least 16 amps.

If in doubt, contact your electrician.

The electrical connections should be made before the appliance is installed in its housing.

Electrical safety must be ensured through proper installation in the housing. During installation and maintenance operations, the appliance must be unplugged from the electrical grid; fuses must be cut off or removed.

The appliance must be connected using a (standardised) feeder cable with 3 conductors of 1.5 mm² (1 live + 1N + ground) which must be connected to the 220-240 V ~ monophasic network using a CEI 60083-standardised 1 live + 1N + ground electrical outlet or one which complies with installation requirements. The protection cable (green-yellow) is connected to the appliance's  terminal and must be connected to the appliance's ground.

If the connection is made with a plug, it must remain accessible after the appliance has been installed.

The oven's neutral (blue cable) must be connected to the network's neutral.

Ensure your electrical installation has a system accessible to the user which can cut off the appliance from the power grid, with a contact opening of at least 3mm for all the terminals.

If the supply cable is damaged, it must be replaced by the manufacturer, its after-sales service or any other similarly qualified person to avoid any danger.



Warning:

We cannot be held responsible for any accident resulting from an inexistent, defective or incorrect ground lead.

If the oven presents any irregularity, unplug the appliance or remove the relevant fuse at the oven's connection lead-in.

• **BUILD-IN**

The appliance may be installed beneath a work surface or in column housing (open or closed) which has the required built-in measurements (*Fig.02*).

Do not use your appliance immediately (wait 1 or 2 hours) after moving it from a cold to a warm place as condensation may cause a malfunction.

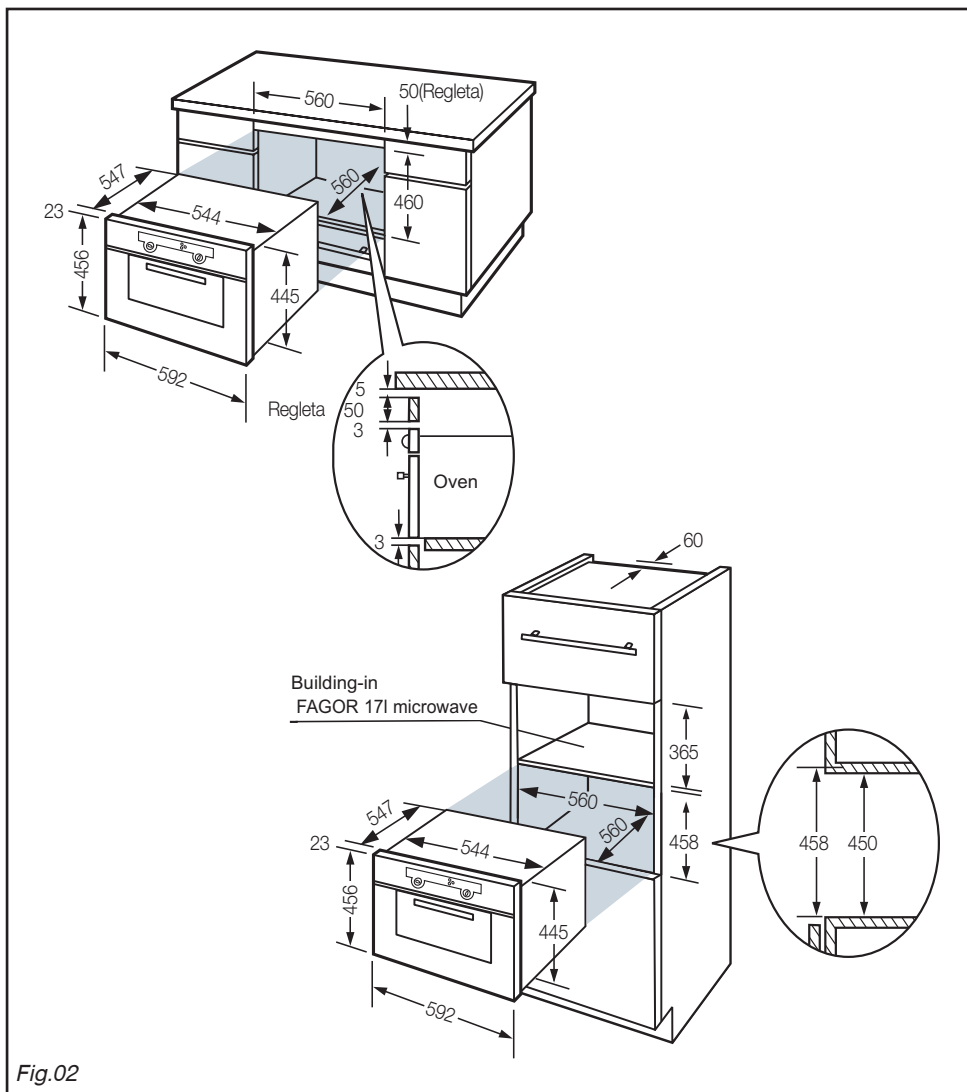


Fig.02

• THE APPLIANCE

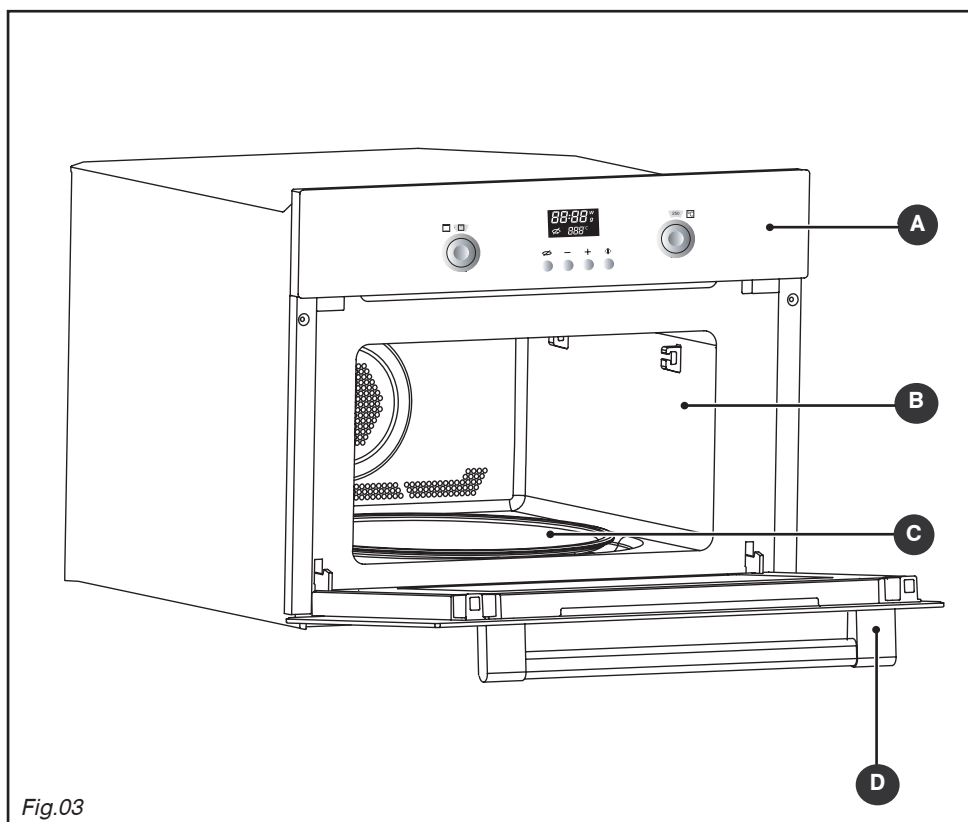


Fig.03

- A** Control panel
- B** Cavity
- C** Turntable
- D** Door handle

• ACCESSORIES

• **The turntable:** means food is cooked uniformly with no need for handling. It revolves in both directions. If it does not revolve, check that all elements are correctly positioned.

Do not attempt to turn it manually, as you may damage the drive system.

It may be used as a cooking dish.

To remove it, grasp it using the access areas provided inside the cavity.

• **The driver:** causes the glass turntable to turn (Fig.04).

• **The base rollers:** Rollers must be positioned in the right direction (Fig.04).

If they are not rotating properly, check for foreign bodies under the rollers.

• **The grill (Fig.05):** may be used to toast, brown or grill. The grill must under no circumstances be used with other metal containers in the microwave, grill + microwave or fan cooking + microwave functions.

However, you may heat food in an aluminium tray by using a plate to separate it from the grill.

• **The glass drip tray (Fig.06):** It may be used half filled with water for "bain marie" cooking or fan cooking. It may be used as a cooking dish.



Comments:

Ensure that the drip tray is correctly centred on the side grills so that air circulation is not altered.

• **The grill + the glass drip tray:** for roasting and to recover cooking juices, place the grill on the drip tray (Fig.07).

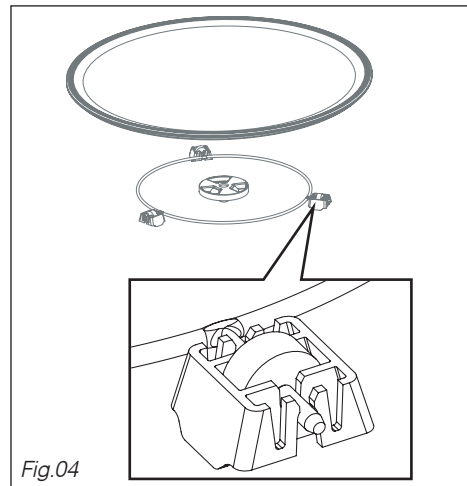


Fig.04

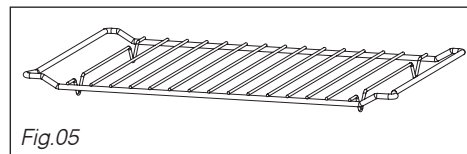


Fig.05

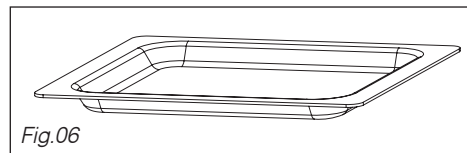


Fig.06

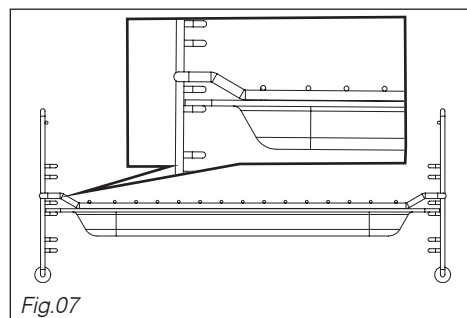


Fig.07

• **The side grills (Fig.08):** 2 shelves with hooks allow you to use the accessories on 3 levels.

The 3 insertion levels are available according to the type of cooking and type of food (Fig.09).

In the **Grill or Grill + Microwave functions** you use the accessories (grill or drip tray) inserted level 1 for thick foods such as roasts, and level 3 for less thick foods such as chops or sausages.

In the **Fan cooking or Microwave + Fan cooking functions** you insert the grill or drip tray level 1 or 2 depending on the food item being cooked.

• **The spécial microwave plate cover (Fig.10) :**

The advantages of the plate cover:

Food retains full flavour due to the steam effect.

Dishes are heated evenly throughout.

Drying out of food is minimized.

Programme time can be reduced.

By preventing splattering, they help keep your oven clean.

Use only with the microwave function.

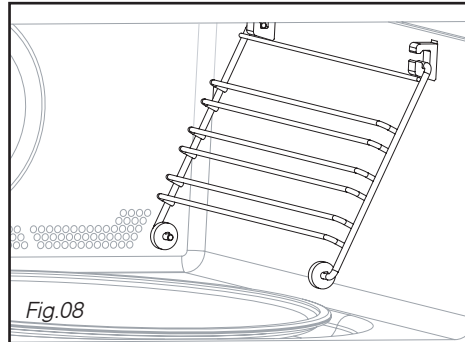


Fig.08

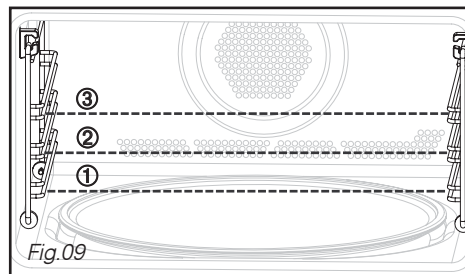


Fig.09

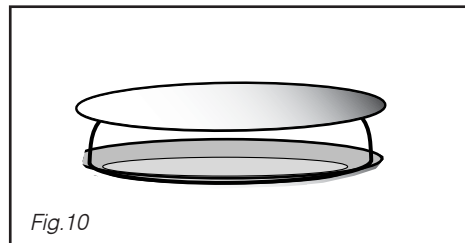


Fig.10

• THE CONTROL PANEL

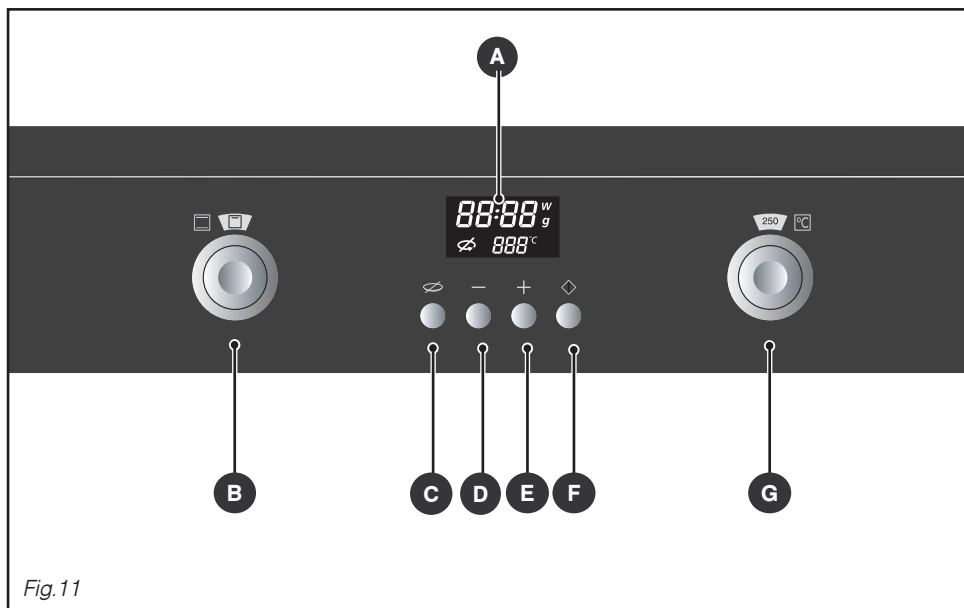


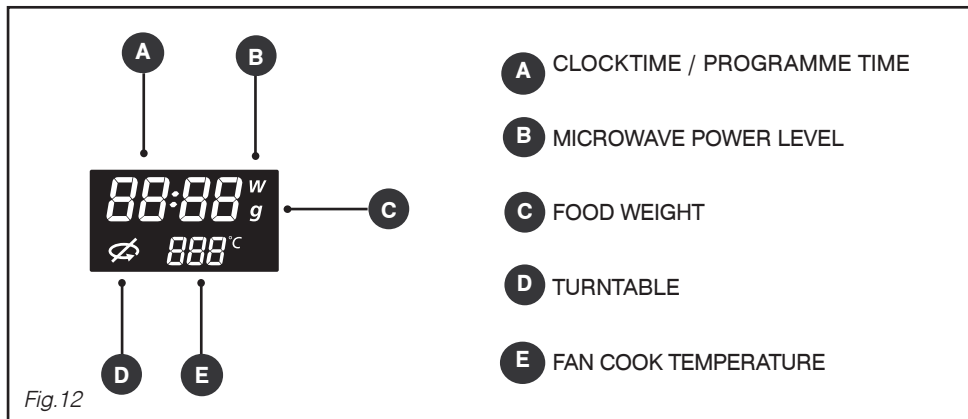
Fig.11

- A The display** helps with programming by displaying the following: clock or programme time, microwave power level (W) or weight programmed (g), turntable stop function, grill level (GP) and the temperature.
- B The function/food type selector** (turns clockwise and counterclockwise) to choose the programme function and food type.
- C Turntable stop key** for use when the size of the dish prevents the turntable from turning freely.
- D The +/- keys** to programme the time, microwave power, grill level, the weight or the temperature.
- E**
- F The START/STOP key** lets you start up or cancel a programme in progress.
- G The fan cook selector** allows you to programme the temperature.

Each time you press the start key, a confirming beep sounds.

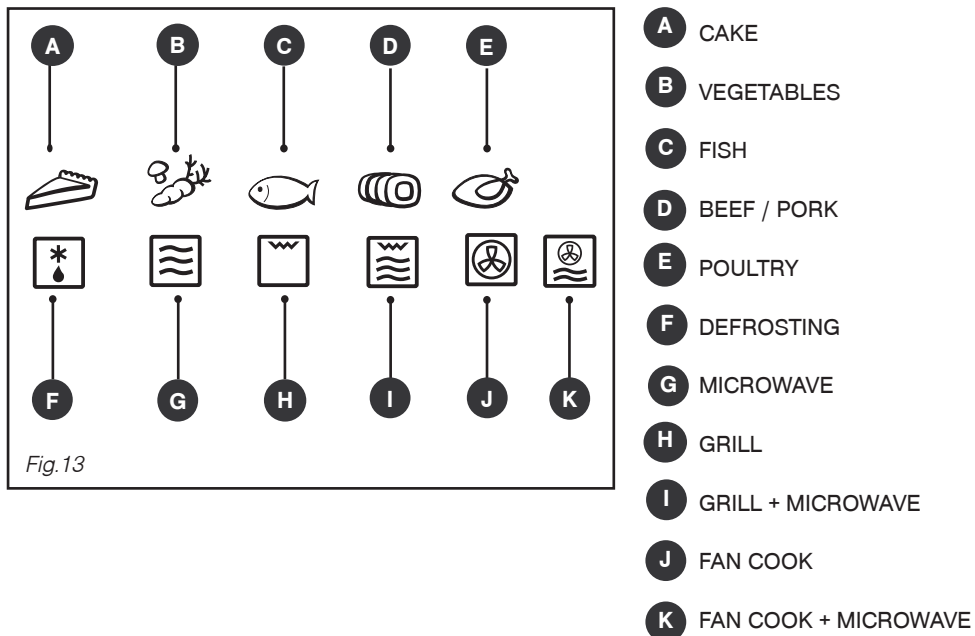
• **THE DISPLAY**

The displays guide you in choosing the food type, the functions, the power, the weight and the programming time.



• **THE FUNCTION/FOOD TYPE SELECTOR**

L'afficheur vous guide pour choisir les fonctions et les aliments pour une programmation automatique.



• HOW TO SET AND CHANGE THE TIME

After connecting your appliance or after a prolonged power failure, the clock displays 12:00, the display is blinking.

To set the clock

Press the + / - keys to set the time, ex. 12:15.

Confirm by pressing the start key .

Your clock is set.


Display



When there is a time change

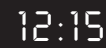
Press the + AND - keys **at the same time**. The time display blinks.

Press the + / - keys to set the time, for example 12:15.

Confirm by pressing the start key .

Your clock is set.

Display


Comments:


If you do not press the clock set key, the time displayed is automatically recorded after one minute.

Your appliance is equipped with a back-up so that during a power failure the time remains displayed.

• CHILD SAFETY

You can programme "CHILD SAFETY" to block unauthorised use of your microwave oven.


Setting:

Press the start key  for 5 seconds with the door open, the key symbol lights up.

The procedure is confirmed by a beep.



To cancel:

Follow the same procedure: press the start key  key for 5 seconds with the door open.

The key symbol switches off. The procedure is confirmed by a beep.

• PROGRAMMING

Your appliance is now connected and displaying the correct time.

Open the door using the handle. Place the food in the appliance and close the door.

If the door is not closed the appliance will not function properly.

If the door is opened during operation, the programming is not cancelled but simply interrupted.

To start the oven again after closing the door, simply press the start key \diamond .

If no action is taken in the following minute, 3 beeps are heard requesting you start up the programme. A minute later the programme is cancelled.

At the end of a programme when the appliance stops the time is displayed again. Three beeps indicate the end of the programme. This signal is repeated once a minute for 10 minutes until the door is opened. The beep may be stopped by pressing the start/stop key \diamond .

In order to evacuate any steam remaining in the oven, your appliance is fitted with a post ventilation function. The oven ventilation will continue to operate for 15 minutes after the end of the programme, until the door is opened.

To cancel a programme, turn the selector to the "0" position, press the start/stop key \diamond for two seconds or open the door and press stop \diamond .

If you think that the size of the dish is preventing the turntable from turning, use the **STOP TURNTABLE** function before or during a programme.

To set this function, press the \varnothing key at any time. A beep confirms that it is set.

The \varnothing symbol lights up and the turntable stops. To cancel the function, follow the same procedure. It is necessary to turn the container or stir the contents halfway through the programme when the turntable is stopped. If there is a programming error, press the **START/STOP** key, the programming will be cancelled.

• USING THE POWER LEVELS


Power	Application
1000 W / 900 W	Rapidly heating drinks, water, dishes containing a lot of water. Cooking foods containing a lot of water (soups, sauces, tomatoes, etc.).
800 W / 700 W	Cooking fresh or frozen vegetables.
600 W	Melting chocolate.
500 W	Cooking fish and shellfish. Reheating on 2 levels. Simmering pulses. Heating or cooking delicate egg-based foods.
400 W / 300 W	Simmering dairy products, jams.
200 W	Manual defrosting. Softening butter, ice cream.
100 W	Defrosting pastries containing cream.

MICROWAVE POWER RESTORED: 1000 W


• MICROWAVE FUNCTION

Programming by power

Turn the function selector to the **MICROWAVE** position; 1000W blinks in the display.

Press the + / - keys to select the microwave power of your choice, ex. 800W.
Confirm by pressing the start key .

Press the + / - keys to adjust the required cooking time, ex. 4 min.

Confirm by pressing the start key 
The light switches on and the oven starts.

Display




8 00^W

4:00



Comments:

If the door is opened during cooking, the appliance stops and the remaining time blinks in the display. To finish cooking, simply close the door and press the start key .

The time can be adjusted at any time by pressing the + / - keys.

• REHEATING ON 2 LEVELS

In the microwave function, **500 W** position, you can heat 2 dishes at the same time. If you choose to do this, place one plate on the turntable and another on the grill inserted level 3.



Recommendations:

Cover the plates with microwave-safe cling film, the special microwave plate cover or another upside down plate:

- for more uniform heating.
- to avoid drying of foods.
- to reduce the heating time.
- to prevent splashing in the oven.

The steam effect helps foods retain their flavours.

Type of food	Quantity	Time
Homogeneous foods such as purees, peas, celery, etc.	2 x 200 g plates	4 - 6 min
Heterogeneous foods such as cassoulet, stews, ravioli, etc.	2 x 300 g plates	6 - 8 min

• AUTOMATIC COOKING FUNCTIONS

With the automatic cooking function, the time and function are calculated automatically according to the type of food and its weight.

Programming the automatic cooking time according to weight.

Turn the function/food type selector to choose the type of food, ex. fish :



The minimum weight is displayed and blinks.

Press the + / - keys to programme the weight of the food, ex. 400g.

Confirm by pressing start \blacklozenge .

The appropriate programme time is automatically calculated and appears in the display, ex. 10 min. The oven starts up.

Display



100


400

10:00



Comments:

You have the choice between 2 automatic programmes for cooking meat : **P1** (pork) and **P2** (beef).

Select the beef position  with the function/food type selector; **P1** appears in the display.

Press the + key to select **P2**, ex. a beef roast.

Confirm by pressing start \blacklozenge .

The minimum weight (500g) is displayed and blinks.

Press the + / - keys to programme the weight of the food, ex. 700g.

Confirm by pressing start \blacklozenge .

The appropriate programme time is automatically calculated and appears in the display, ex. 20 min. The oven starts up.



P 1


P 2

500 g





700 g

20:00

• GUIDE TO AUTOMATIC FUNCTIONS

	This function is used for cooking and browning beef roasts weighing between 500 g and 2,000 g. Cooking is in the combined microwave + fan cooking function. Use a microwave-safe and heatproof dish, preferably made of earthenware (less splashing than with glass). Cook preferably non-barded roasts to avoid grease splashes and smoke.
Pork <i>P1</i>	The less thick they are, the better the results.
Beef <i>P2</i>	Remove the meat from the refrigerator and leave it at room temperature for 1 hour before placing in the oven. Place the dish on the grill inserted level 2. After cooking, let the roast sit in aluminium foil for 10 minutes. This helps the meat fibres to relax rendering the roast more tender. Deglaze the cooking juices to make sauce. Season after cooking.

• **GUIDE TO AUTOMATIC FUNCTIONS**

<p>Poultry</p> 	<p>This function is used for cooking and browning a whole chicken or chicken pieces (thighs) weighing between 500 g and 2,000 g. Chicken is cooked using the combined microwave + fan cooking function and/or grill.</p> <p>Use a microwave-safe and heatproof dish, preferably made of earthenware (less splashing than with glass). The chicken thighs may be placed directly on the glass drip tray.</p> <p>Before cooking; pierce the skin to avoid spitting.</p> <p>Rub oil, salt and pepper on the chicken, dust it with spices if desired.</p> <p>Whole chicken: place the dish on the grill, insert level 1.</p> <p>Chicken thighs: Up to 900 g, insert the drip tray level 2.</p> <p>When cooked, let the chicken stand for 5 minutes in the oven before serving.</p>
<p>Fish</p> 	<p>This function is used for cooking fish weighing between 100 g and 1,000 g. All types of fish are suitable for microwave cooking. Simply ensure that the fish chosen is fresh.</p> <p>The food is cooked using the microwave function.</p> <p>You may cook the fish whole (if so, score the thickest part), in slices or in fillets.</p> <p>Arrange the fish in a round or oval dish, suitable for the microwave, add 2 to 3 tablespoons of water, lemon juice or white wine and cover with the dish lid or cling film, season when cooked.</p> <p>Place the dish on the glass revolving plate.</p>
<p>Vegetables</p> 	<p>This function is used for cooking vegetables weighing between 100 g and 1,000 g.</p> <p>The food is cooked using the microwave function.</p> <p>Choose fresh vegetables and cook them with:</p> <ul style="list-style-type: none"> - 2 tablespoons of water up to 200 g - 1/2 dl of water up to 500 g - 1 dl of water up to 1,000 g <p>Use a container suitable for the volume of vegetables, cover it, except when cooking mushrooms.</p> <p>Place the dish on the glass turntable.</p> <p>Halfway through cooking, a beep reminds you to stir the vegetables.</p> <p>Add cooking fat and season as desired.</p> <p>After cooking, let the vegetables sit for a few minutes before serving.</p>
<p>Cake</p> 	<p>This function is used for cooking cakes weighing between 500 g and 1250 g. (enter the weight of the total contents of your cake dish).</p> <p>The cake is cooked with the combined microwave + fan function.</p> <p>Use a microwave-safe ovenproof dish (made from Pyrex, china, etc.).</p> <p>Pour the cake batter into a pyrex cakepan, greased and lined with wax paper for easy removal.</p> <p>Place the dish on the grill inserted level 1.</p> <p>Recommendations: Do not use a metal dish.</p>

• DEFROSTING 

Defrosting frozen foods in your microwave oven saves you considerable time. To defrost food, use the automatic defrost function or the **MICROWAVE** function  power level **200W**.

What you need to know:

Small pieces of meat or fish may be cooked immediately after defrosting. It is to be expected that large pieces such as meat roasts or whole fish will still be slightly frozen. We recommend leaving them to stand for a period at least equal to the defrosting time in order to obtain a uniform temperature.

Food covered with ice crystals will take longer to defrost. In this case, you will need to increase the defrosting time.

Recommendations:

Defrosting time varies according to the type of appliance. It also depends on the shape, size, initial temperature and quality of the food.

Remember to remove metal fasteners from packaging.

Most foods need to be removed from their packaging.

Halfway through defrosting, the pieces must be turned, mixed or broken apart if they are stuck together.

If you are defrosting large pieces of meat or fish which prevent the turntable from revolving, use the stop turntable function. In this case, turn the food regularly.

Defrost meat and fish on an upside down saucer on top of another plate so that the juice runs off. If it remains in contact with the food, it will begin cooking.

Never refreeze food before cooking it.

Times:

Times are calculated for foods frozen at -18°C. They are given for information only; they may vary according to the thickness, shape, size and packaging of the food.

• THE AUTOMATIC DEFROST FUNCTION

The automatic defrost function lets you quickly defrost foods weighing up to 500 g. (The weight is limited in order to ensure best results.)

Four defrost levels are available, according to the type of food:

D1 : Defrosting (200W microwave power level)

- If you wish to programme the defrost time yourself
- For use with foods that do not appear in categories D2 / D3 / D4
- For quantities over 500g

D2 : Meat, poultry, fish, vegetables

D3 : Bread, pastry

D4 : Ready-made frozen dishes

The appropriate defrost time is automatically calculated for the given weight

AUTO DEFROST

Display


Turn the function selector to choose auto defrost:

D1 / D2 / D3 / D4 are available.

If you choose **D1**:

Confirm by pressing start .

Press the + / - keys to adjust the required cooking time, ex. 6 min.

Confirm by pressing the start key .


The light switches on and the oven starts.

If you choose **D2 / D3 / D4**, ex. **D3** bread:

Confirm by pressing start .

The minimum weight (100g) is displayed and blinks.

Press the + / - keys to programme the weight of the food, ex. 150g.

Confirm by pressing start .

The appropriate programme time is automatically calculated and appears in the display, ex. 10 min.

The oven starts up.



d1

6:00

d3

100 g


150 g

2:00



Comments:

Defrosting time is automatically calculated according to the weight of the food. This time may vary depending on the initial temperature of the food (times are given for foods frozen at -18°C).

*When the **AUTO DEFROST** function is used, halfway through the programme a beep reminds you to turn the food for better results (food > 350g). Close the door again and press start  to start up the oven again.*

Defrosting time cannot be changed when using the auto defrost function.

*The **STOP TURNTABLE** function may not be used with the **AUTO DEFROST** function.*

• **DEFROSTING GUIDE** (See recommendations on preceding page)

Defrosting pastry

Food	Quantity	Time	Recommendations
Flaky / shortcrust pastry	400 g	1 - 3 min	Place on kitchen paper, turn halfway through defrosting

Defrosting shellfish

Food	Quantity	Time	Recommendations
Scallops	500 g	5 - 7 min	Place on a plate, mix halfway through defrosting.
Peeled prawns	100 g	1 - 2 min	
Whole pink prawns	200 g	2 - 4 min	
Langoustine /Gambas (10)	500 g	6 - 8 min	

Defrosting fish, meat and vegetables

Food	Quantity	Time
Fish: whole/fillets/steaks	100 g	1 - 2 min
	200 g	3 - 5 min
	400 g	5 - 7 min
	500 g	7 - 9 min
	750 g	12 - 14 min
	1000 g	17 - 19 min
Turkey/pork/veal/beef/poultry Roasted/sliced/in pieces, etc.	100 g	1 - 2 min
	200 g	3 - 5 min
	400 g	5 - 7 min
	500 g	7 - 9 min
	750 g	12 - 14 min
	1000 g	17 - 19 min
	1250 g	23 - 25 min
	1500 g	28 - 30 min
Cauliflower/broccoli/carrots/mushrooms/ mixed vegetables, etc.	500 g	7 - 9 min
	750 g	12 - 14 min
	1000 g	17 - 19 min

Defrosting fruit

Food	Quantity	Time
Strawberries	250 g	7 - 9 min
Raspberries/sour cherries	250 g	6 - 8 min
Gooseberries/blueberries/blackcurrants	250 g	5 - 7 min

• GRILL FUNCTIONS

This function is used for cooking and browning foods such as gratin dishes and meats. It may be used before or after cooking, according to the recipe.



Warning:

Accessible areas may become hot when the grill is used. Children should be kept away. If the appliance is operating in combined mode, we recommend that children be supervised by adults when using the oven due to the high temperatures.


When using the grill, you must protect your hands when taking out dishes and use containers made from heatproof materials such as flameproof glass or china.

3 grill levels are available: **HIGH GRILL**, **MEDIUM GRILL** and **LOW GRILL**.

As a rule, you should use **HIGH or MEDIUM GRILL** to grill meat and fish and **LOW GRILL** with the microwave + grill function for gratin dishes and browning more delicate dishes.

Use the accessories (grill or drip tray) at level 1, 2 or 3, depending on the height of the container or the food.


Programming the GRILL function

Select the grill position  with the function/food type selector; **GP3** appears in the display.

Press the - key to select **GP2** or **GP1**, ex. **GP2**.

Confirm by pressing start .

Press the + / - keys to adjust the required cooking time, ex. 7 min.

Confirm by pressing the start key .

The light switches on and the oven starts.

Display



GP3

GP2

7:00



Comment:

Cooking time may be changed at any time by pressing the + / - keys.

• GRILL COOKING GUIDE

Cooking using the **HIGH GRILL** function. Place the food item on the grill + drip tray (to recover the juices) and insert at level 3. Turn the food halfway through cooking.


Food	Quantity	Time
Andouillettes, blood sausage, sausages (pierce with a fork)	4 - 6 units	22 - 30 min
Pork chops	4 units	27 - 32 min
Lamb cutlets	4 units	15 - 17 min
Rib roast	800 g	23 - 25 min
Side bacon	4 to 6 slices	18 - 25 min

• **THE GRILL + MICROWAVE FUNCTION** 


This function lets you use the grill + microwave at the same time, which allows rapid cooking.

You may combine the three grill levels (High/Medium/Low) with the 7 following power levels:
100 W/200 W/300 W/400 W/500 W/ 600 W/700 W


Programming a grill + microwave function 

Select the microwave + grill position  with the function/food type selector; **500W** blinks in the display.

Press the + / - keys to select the microwave power of your choice, ex. 600W (700W max.).

Confirm by pressing the start key .
GP3 appears in the display.

Press the - key to select **GP2** or **GP1**, ex. **GP1**.

Confirm by pressing start .

Press the + / - keys to adjust the required cooking time, ex. 12 min.

Confirm by pressing the start key .

The light switches on and the oven starts.

Display



Comments:

Cooking time may be changed at any time by pressing the + / - keys.

You may check the power level by pressing the both the + and - keys at the same time.

• **GRILL + MICROWAVE COOKING GUIDE**

Use a microwave-safe and heatproof dish, preferably made of earthenware (less splashing than with glass).

Place the food item in a dish on the grill at level 1, turn it halfway through cooking.

Cook preferably non-barded roasts to avoid grease splashes and smoke.

Season when cooked, let the meat sit in aluminium foil for 10 minutes. This helps the meat fibres to relax and the roast will be more tender.

Food	Quantity	Programming	Time
Shoulder of lamb (boned and tied)	1300 g	200 W + High Grill	40 - 45 min
Ribeye steak	800 g	200 W + High Grill	18 - 23 min
Chicken, guinea fowl	1200 g	500 W + High Grill	25 - 27 min
Turkey roast	800 g	300 W + High Grill	27 - 32 min
Pork roast	1000 g	300 W + High Grill	35 - 40 min
Veal roast	1200 g	300 W + Low Grill	50 - 55 min

• THE FAN COOKING FUNCTION

The fan cooking function lets you cook and brown food as in a traditional oven.



Recommendations:

The cooking temperature may be adjusted from 50°C to 250°C.

Cooking time may be set from 0 to 90 minutes.

It is preferable to programme the minimum time and add more time if necessary; check on the colour of the food.

Always use the accessories (grill or drip tray) inserted at level 1 or 2. You will obtain better heat distribution and better cooking results.

Use heatproof containers.

Protect your hands when removing dishes as they may become very hot.

If you want to defrost food after using one of the fan cooking functions, we recommend that you let the oven cool for around 20 minutes to achieve better results.

Cooking on 2 levels:


To cook 2 apple pies at the same time: 1 hour at 200°C. We suggest that you place the first pie in the glass drip tray inserted level 1 and the second pie in a pie dish on the grill inserted level 3. Change the two dishes round halfway through cooking.

Programming the fan cooking function

Select the fan heat position  with the function/food type selector; the setting in the fan heat selector appears in the display, ex. 200°C.

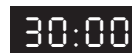
Turn the selector to the desired temperature. (available settings (50 / 100 / 150 / 170 / 190 / 200 / 210 / 220 / 230 / 240 / 250°C), ex. 220°C.

Press the + / - keys to adjust the required cooking time, ex. 30 min.

Confirm by pressing the start key .

The light switches on and the oven starts.

Display



Comment:

You may preheat your oven with the fan cooking function. When the programmed temperature has been reached, a beep sounds.

Cooking time may be changed at any time by pressing the + / - keys.

You may change the temperature by turning the fan heat selector.

• FAN COOKING GUIDE 

* Preheat the oven to the temperature indicated.

Food	Temperature	Insertion level	Time
Meat			
Pork roast (1 Kg)	150°C	On the grill inserted level 2	90 min
Veal roast (1 Kg)	170°C	On the grill inserted level 2	70 - 75 min
Beef roast (1 Kg)	220°C*	On the grill inserted level 2	38 - 40 min
Lamb (leg, shoulder 1.5 Kg)	170°C	In the drip tray inserted level 2	50 - 60 min
Poultry (1.2 Kg)	170°C	On the grill inserted level 1	70 - 75 min
Large poultry	170°C	On the grill inserted level 1	1 1/2 hr - 2 hr
Rabbit	230°C	In the drip tray inserted level 2	40 - 45 min
Fish (1.2 Kg)			
Cooked (snapper, salmon, hake)	170°C	In the drip tray inserted level 2	35 - 45 min
Vegetables			
Potato gratin	170°C	On the grill inserted level 2	50 - 55 min
Lasagna	170°C	On the grill inserted level 2	40 - 45 min
Stuffed tomatoes	170°C	On the grill inserted level 2	45 - 55 min
Pastries			
Sponge cake	150°C	On the grill inserted level 2	35 - 45 min
Genoise	150°C	On the grill inserted level 1	35 - 45 min
Sponge roll	150°C	In the drip tray inserted level 2	20 - 25 min
Cake	150°C	On the grill inserted level 1	40 - 50 min
Cookies	170°C	In the drip tray inserted level 2	18 - 22 min
Shortbread	150°C	In the drip tray inserted level 2	20 - 25 min
Cream	150°C	On the grill inserted level 2	35 - 45 min bain marie
Madeleines	170°C	In the drip tray inserted level 2	20 - 30 min
Pound cake	170°C	On the grill inserted level 2	40 - 50 min
Cheesecake	170°C	On the grill inserted level 1 spring form mold, 26 cm diameter	65 - 75 min
Kugelhopf	170°C	On the grill inserted level 1 in a special mold	45 - 50 min
Choux pastry	170°C	In the drip tray inserted level 2	35 - 40 min depending on the size
Shortcrust pastry pie	200°C	On the grill inserted level 2	40 - 45 min
Flaky pastry pie	250°C*	On the grill inserted level 2	30 - 40 min
Miscellaneous			
Pâté in a terrine (1 Kg)	190°C	On the grill inserted level 1	1 1/2 hr
Savoury pie	170°C	On the grill, inserted level 2 20 cm mold	55 - 65 min
Closed casserole dish (stews, baeckeoffe)	150°C	On the grill, inserted level 1 depending on the dish	1 1/2 hr - 3 hr
Bread (500 g of flour)	220°C*	On the grill inserted level 2	25 - 30 min

• THE FAN + MICROWAVE FUNCTION

The fan cooking + microwave function lets you combine the microwave with fan cooking, saving you considerable time. The following microwave power levels are available: 100-200-300-400-500W.



Recommendations:

When cooking using the fan cooking + microwave function, do not use a metal container.

Cooking on 2 levels:


To cook an 800 g veal roast and potato gratin with 800 g of potatoes at the same time, 55 min at 170°C, microwave power level 300 W. We recommend you place the gratin dish on the turntable and the veal roast on the drip tray inserted level 3.



Warning:

Never preheat your oven in the microwave + fan cooking function as this could damage your appliance.

Programming the fan cooking + microwave function

Select the fan heat position  with the function/food type selector; the setting in the fan heat selector appears in the display, ex. 220°C.

Turn the selector to the desired temperature. (available settings (50 / 100 / 150 / 170 / 190 / 200 / 210 / 220 / 230 / 240 / 250°C), ex. 200°C.

500W blinks in the display.

Press the + / - keys to select the microwave power of your choice, ex. 200W (500W max.)

Press the + / - keys to adjust the required cooking time, ex. 30 min.

Confirm by pressing the start key .

The light switches on and the oven starts.

Display



Comments:

Cooking time may be changed at any time by pressing the + / - keys.

You may change the temperature by turning the fan heat selector.

You may check the power level by pressing the both the + and - keys at the same time.

• **FAN + MICROWAVE COOKING GUIDE** 

Use a microwave-safe and heatproof dish, preferably made of earthenware (less splashing than with glass).

Cook preferably non-barded roasts to avoid grease splashes and smoke.

Season when cooked, let the meat sit in aluminium foil for 10 minutes. This helps the meat fibres to relax and the roast will be more tender.

Food	Qty	Programming MW + FAN	Time (min)	Recommendations
Shoulder of lamb on the bone	1300 g	200 W + 200°C	32 - 37	In the drip tray inserted level 2
Ribeye steak	800 g	200 W + 200°C	23 - 28	In a dish, on the grill inserted level 2
Chicken/guinea fowl	1200 g	200 W + 200°C	35 - 40	In a dish, on the grill inserted level 1
Turkey roast	800 g	300 W + 170°C	32 - 37	In a dish, on the grill inserted level 2
Pork roast	1200 g	300 W + 170°C	47 - 52	In a dish, on the grill inserted level 2
Veal roast	1000 g	300 W + 170°C	37 - 42	In a dish, on the grill inserted level 2

We recommend that you clean the oven regularly and remove any food deposits inside and outside the appliance. Use a damp, soapy sponge. If the appliance is not kept clean, its surface may become damaged and this will considerably shorten its lifespan and cause a dangerous situation. If the door or seal are damaged, the oven must not be used until repaired by a qualified person.

Do not clean the appliance with a steam cleaner.

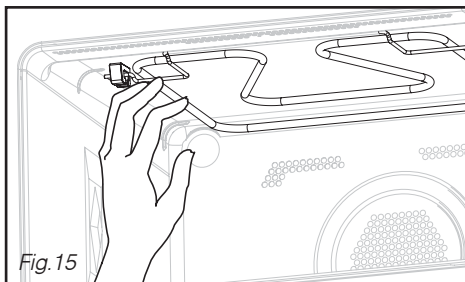
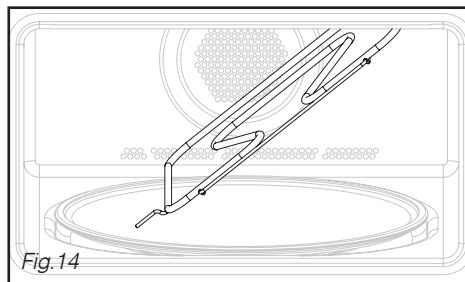
The use of abrasive products, alcohol or solvents is not recommended; They are likely to damage the appliance.

If the oven smells unpleasant or is encrusted with dirt, boil a cup of water with lemon juice for 2 minutes and clean the sides with a little washing-up liquid.

In order to clean the roof of the cavity, tip the grill resistance downwards (*Fig. 13*). Unhook the grill resistance by pressing on the rod at top left (*Fig. 14*).



The turntable may be removed for easier cleaning. To remove it, grasp it by the access areas provided for this purpose. If you remove the driver, avoid getting any water in the motor axis hole.

Remember to put back the driver, the base rollers and the turntable.



EN 6/IN THE EVENT OF OPERATING ANOMALIES

If you have a query concerning the operation of your appliance, this does not necessarily mean that there is a breakdown. In all events, check the following points:

You notice that	What should I do ?
The time is counting down but the appliance is not functioning (the turntable is not revolving, the light is not on and the food is not heated).	Your appliance is in DEMONSTRATION mode. Press the  -  keys for 5 seconds.
The appliance does not switch on.	Check that the appliance is properly connected. Check that the oven door is properly closed. Check that the child safety feature is not programmed.
The appliance continues to make a noise after cooking has finished.	In order to evacuate residual steam, your appliance is equipped with a delayed ventilation feature. According to the cooking mode chosen (solo/grill/combined), the ventilation may continue to function after cooking has finished.
The appliance is noisy. The turntable does not revolve properly.	Clean the rollers and the roller area under the turntable. Check that the rollers are correctly positioned.
You notice steam on the glass.	Wipe off the condensation with a cloth.
The food is not heated in the microwave programme.	Check that the utensils are suitable for use with microwave ovens and that the power level is appropriate.
Smoke comes off the grill at the start of the programme.	Remove all cooking residues from the heating element before each use.
The appliance produces sparks.	Clean the appliance thoroughly: remove grease, cooking particles, etc. Make sure no metal objects are close to the oven walls. Never use metal objects with the grill.

7/OPERATING PROFICIENCY TESTING

EN

Operating proficiency testing according to CEI/EN/NF EN 60705 standards;
 The International Electrotechnical Commission, SC.59K, has established a standard relative to comparative performance tests conducted on various microwaves.
 We recommend the following for this appliance:

Test	Load	Approx time	Power selector	Containers / Recommendations
Egg custard (12.3.1)	1000 g	16 - 18 min	500 W	Pyrex 227 On the turntable
	750 g	13 - 15 min		Pyrex 220 On the turntable
Sponge cake (12.3.2)	475 g	6 - 7 min	700 W	Pyrex 827 On the turntable
Meatloaf (12.3.3)	900 g	14 min	700 W	Pyrex 838 Cover with cling film. On the turntable
Defrosting meat (13.3)	500 g	11 - 12 min	200 W	On the turntable
Defrosting raspberries (B.2.1)	250 g	6 - 7 min	200 W	On a flat plate On the turntable
Potato gratin (12.3.4)	1100 g	23 - 25 min	Low Grill + 700 W	Pyrex 827 On the turntable
Chicken (12.3.6)	1200 g	24 - 26 min	High Grill + 500 W	Place on the grill + drip tray insert level 1 Turn halfway through
		35 - 40 min	Fan cooking 200°C + 200 W	In an enamelled earthenware dish Place on the grill inserted level 1
Cake (12.3.5)	700 g	20 min	Fan cooking 220°C + 200 W	Pyrex 828 Place on the grill level 1