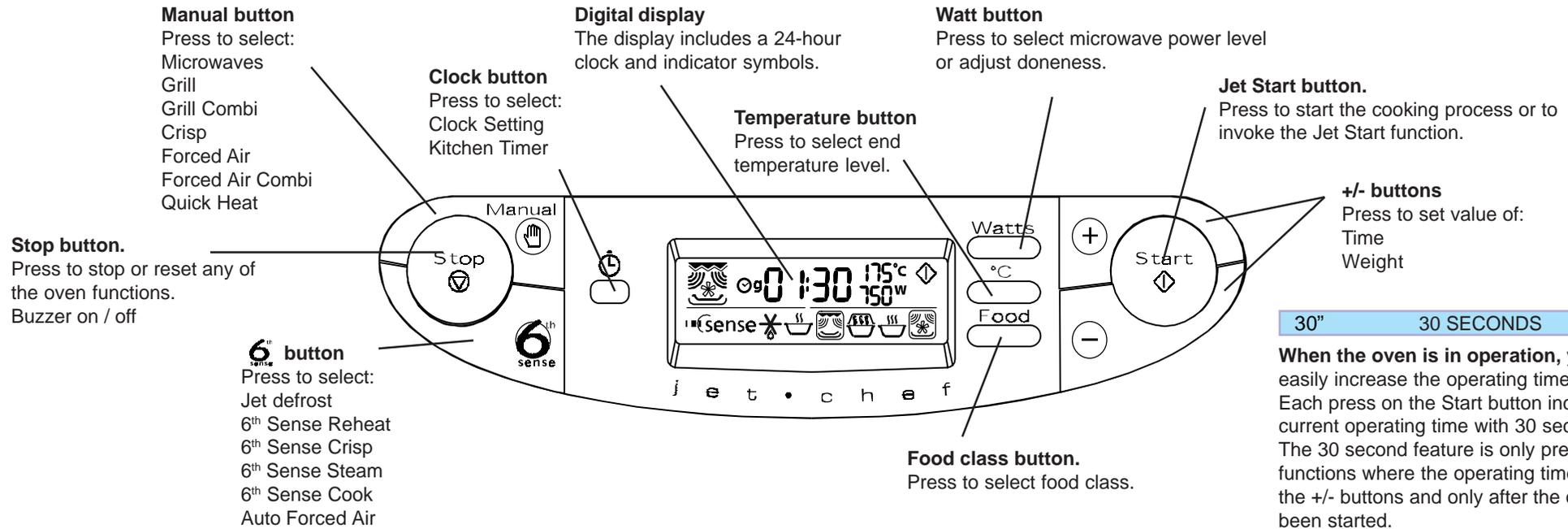


QUICK REFERENCE GUIDE

CONTROL PANEL



30" 30 SECONDS

When the oven is in operation, you can easily increase the operating time if needed. Each press on the Start button increases the current operating time with 30 seconds. The 30 second feature is only present on functions where the operating time is set using the +/- buttons and only after the oven has been started.

CHOOSING MICROWAVE POWER

MICROWAVES ONLY

Level	To be used for:
JET / 950 W	Reheating of beverages, water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
750 W	Cooking of vegetables, fish, meat etc.
650 W	Cooking dishes, not possible to stir.
500 W	More careful cooking e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	Simmering stews and melting butter.
160 W	Defrosting.
90 W	Softening butter, cheese and ice cream.
0 W	Setting the standing time.

GRILL COMBI

Level	To be used for:
90 - 160 W	Fish & Fruit
160 - 350 W	Fish gratin, Chicken legs
500 - 650 W	Vegetable gratin

FORCED AIR COMBI

Level	To be used for:
90 - 160 W	Roasts & Cakes
160 - 350 W	Lasagne & Poultry

MANUAL DEFROSTING

This function is used for defrosting food not included in the Jet Defrost function. **Follow the procedure** for "How to cook and reheat with microwaves" and choose 160 W when defrosting manually.

KITCHEN TIMER

Use this function when you need a kitchen timer to measure exact time for various purposes such as cooking eggs, pasta or letting the dough rise before baking etc.

1. Press the clock button shortly.
2. Press the +/- buttons to set the time to measure.
3. Press the clock button again to start the kitchen timer.

JET START FUNCTION

This function is used for quick reheating of food with a high water content such as; clear soups, coffee or tea. **Press START to automatically start** with full microwave power level and the cooking time set to 30 seconds. Each additional press increases the time with 1/2 min. You may also alter the time by pressing the +/- buttons to increase or decrease the time during cooking. This button also works as a normal start button after setting a function.

BUZZER

To notify you when a function is finished, the oven beeps once a minute for 10 minutes. **This feature** can be switched on or off by keeping the Stop button pressed for 3 seconds until a beep is heard.

NOTE: Never operate the oven empty when using microwaves



QUICK REFERENCE GUIDE



GRILL

Use this function when cooking:

- Cheese toast & Hot sandwich
- Sausages
- Grill spit
- Pommes Duchess
- Gratinated fruit



GRILL COMBI

Use this function when cooking:

- Potato gratin
- Fish gratin
- Chicken pieces
- Lasagne
- Stuffed vegetables



CRISP

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.

Use oven mittens or the special Crisp handle supplied when removing the hot Crisp-plate.



QUICK HEAT

Use this function to preheat the empty oven. Do not place food before or during preheating in the oven. It may be burned from the intense heat.

Preheating is always done with the oven empty.

FORCED AIR

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

FORCED AIR COMBI

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

NOTE: Never operate the oven empty when using microwaves



JET DEFROST

Use this function for defrosting ONLY. Jet Defrost can only be used for very fast defrosting of frozen food belonging to the categories listed here. Use manual defrost for other food or weights not listed.

PLEASE NOTICE

To achieve perfect results it is NECESSARY to:

- Input, with the max. possible precision, the WEIGHT of the food selected.
- Turn the food when the oven prompts you to do so.

1	100 g - 2 Kg	Meat
2	100 g - 3 Kg	Poultry
3	100 g - 2 Kg	Fish
4	100 g - 2 Kg	Vegetables
5	100 g - 2 Kg	Bread



6th SENSE CRISP

Use this function to quickly reheat your food from frozen to serving temperature.

1	250 g - 600 g	French - Fries
2	250 g - 500 g	Pizza, thin crust
3	300 g - 800 g	Pan Pizza
4	400 g - 800 g	Quiche
5	250 g - 600 g	Chicken Wings



6th SENSE REHEAT

Use this function when reheating readymade food either frozen, chilled or room tempered.

The net weight shall be kept within 250 - 600 g when using this function.



6th SENSE STEAM

Use this function for such food as vegetables, fish, rice and pasta. This function is intended to be used with the supplied steamer. If you use anything else but the steamer then the guides below apply.

Always cover the food with a lid. Ensure that the vessel and lid are microwave proof before using them. If you don't have a lid available to your chosen vessel, you may use a plate instead. It should be placed with the underside facing the inside of the vessel.

Do not use plastic or aluminum wrappings when covering the food.



6th SENSE COOK

Use this function for cooking ONLY. This function can only be used for food belonging to the categories listed here. Use "Cook & Reheat with microwaves" for other food or weights not listed.

1	2-4 pcs (à 250g)	Baked Potatoes
2	250g - 1kg	Boiled Potatoes
3	250 g - 750 g	Frozen Vegetables

PLEASE NOTICE

For boiled potatoes and frozen vegetables use the bottom part of the steamer and cook under cover.



AUTO FORCED AIR

Use this function for cooking from raw or frozen. Auto Forced Air can only be used for food belonging to the categories listed here. Use "Forced air or Forced air Combi" for other food or weights not listed.

Do not use the baking plate with foodclasses 1 & 2.



1	800 g - 1½ Kg	Chicken
2	400 g - 1 Kg	Lasagne
3	Cookies	
4	Canned bread dough	
5	Frozen rolls	

PLEASE NOTICE

After the PRE-HEATING process the oven will stop and prompt you to "ADD" food.

TECHNICAL SPECIFICATION

Supply voltage	230 V/50 Hz
Rated Power Input	2200 W
Fuse	10 A
MW output power	1000 W
Grill	1300 W
Forced Air	1600 W
H x W x D	
Outer dimensions:	377 x 487 x 515
Oven compartment:	210 x 395 x 370



4619 694 50351