

AMW 832

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



AMW 836

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



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



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



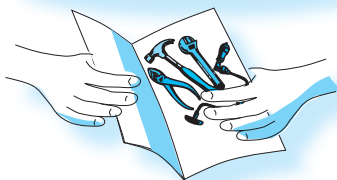
SENSING THE DIFFERENCE



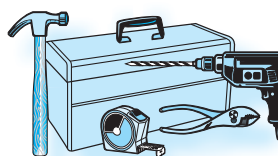
INSTALLATION



MOUNTING THE APPLIANCE



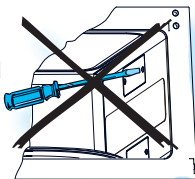
FOLLOW THE SUPPLIED separate mounting instructions when installing the appliance.



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 & food particles from entering the microwave inlet channels.



ENSURE the oven cavity is empty before mounting.

ENSURE THAT THE APPLIANCE IS NOT DAMAGED. Check that the oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the oven and clean the interior with a soft, damp cloth.

DO NOT OPERATE THIS APPLIANCE if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

DO NOT USE EXTENSION CORD:



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

AFTER CONNECTING

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

THE EARTHING OF THIS APPLIANCE is compulsory. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

THE FIRST TIME THE OVEN IS SWITCHED ON, you will be asked to set the language and current time. Follow the instructions under the headline "Changing settings" in this instructions for use. The appliance is ready to use after these two steps have been taken.

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



IMPORTANT SAFETY INSTRUCTIONS



READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

DO NOT HEAT, OR USE FLAMMABLE MATERIALS in or near the oven. Fumes can create a fire hazard or explosion.

DO NOT USE YOUR MICROWAVE oven for drying textiles, paper, spices, herbs, wood, flowers, fruit or other combustible materials. Fire could result.

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

DO NOT OVER-COOK FOOD. Fire could result.

DO NOT LEAVE THE OVEN UNATTENDED, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn and some plastics can melt if used when heating foods.

DO NOT USE corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.

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

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

WARNING!

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

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



THE DOOR SEALS AND THE DOOR SEAL AREAS must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician.

EGGS

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





IMPORTANT PRECAUTIONS



GENERAL

THIS APPLIANCE IS DESIGNED FOR DOMESTIC USE ONLY!

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

IF YOU PRACTICE OPERATING the oven, put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.

DO NOT USE THE CAVITY for any storage purposes.

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



DEEP-FRYING

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



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

LIQUIDS

E.G. BEVERAGES OR WATER. 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.
2. Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
3. After heating, allow standing for a short time, stirring again before carefully removing the container from the oven.

CAREFUL

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.

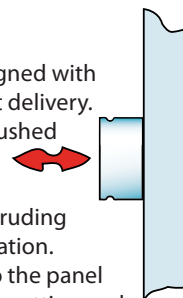


This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.

Ensure the Lid and the Teat is removed before heating!

PUSH - PUSH KNOBS

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





ACCESSORIES



GENERAL

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

ENSURE THAT THE UTENSILS YOU USE are oven proof and allow microwaves to pass through them before cooking.



WHEN YOU PUT FOOD AND ACCESSORIES in the microwave oven, ensure that they do not come in contact with the interior of the oven.

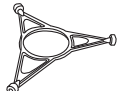
This is especially important with accessories made of metal or metal parts.

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

ALWAYS ENSURE 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

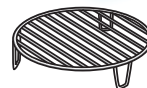
USE THE GLASS TURNTABLE with all cooking methods. It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven.



☞ Place the Glass turntable on the turntable support.

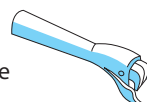
WIRE RACK

USE THE WIRE RACK when grilling using the Grill functions.



CRISP HANDLE

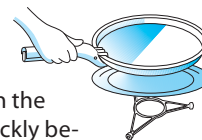
USE THE SUPPLIED SPECIAL CRISP HANDLE to remove the hot Crisp plate from the oven.



CRISP-PLATE

PLACE THE FOOD DIRECTLY ON THE CRISP-PLATE.

Always use the Glass turntable as support when using the Crisp-plate.

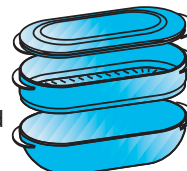


DO NOT PLACE ANY UTENSILS on the Crisp-plate since it will quickly become very hot and is likely to cause damage to the utensil.

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

STEAMER

USE THE STEAMER WITH THE STRAINER in place for foods such as fish, vegetables and potatoes.



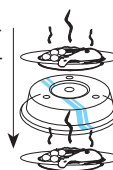
USE THE STEAMER WITHOUT THE STRAINER in place for foods such as rice, pasta and white beans.


ALWAYS place the steamer on the Glass Turntable.

COVER

THE COVER is used to cover food during cooking and reheating with microwaves only and helps to reduce spattering, retain food moisture as well as reducing the time needed.


USE the cover for two level reheating







START PROTECTION


THE **START PROTECTION** FUNCTION IS ACTIVATED ONE MINUTE AFTER the oven has returned to "stand by mode".







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

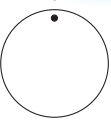



Safety Lock is activated
close door and press 




KEY LOCK







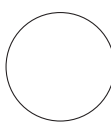




19:30







①

①

- 1 PRESS THE **BACK** AND **OK** buttons simultaneously and keep pressed until two beeps are heard (3 seconds).

USE THIS FUNCTION to hinder children from using the oven unattended.

WHEN THE LOCK IS ACTIVE, all buttons are non-responsive.

PLEASE NOTE: These buttons only work in conjunction when the oven is turned OFF.

A CONFIRMATION MESSAGE is displayed for 3 seconds before returning to the previous view.

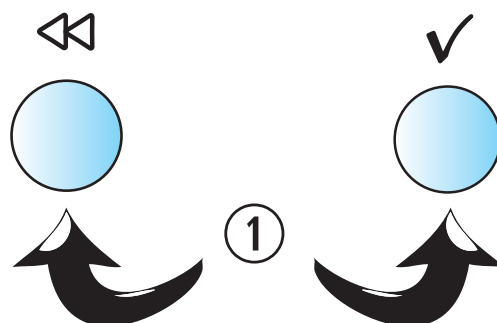
THE KEY LOCK IS DEACTIVATED the same way it was activated.



Key Lock
has been activated



Key Lock
has been deactivated





DONENESS (AUTO FUNCTIONS ONLY)

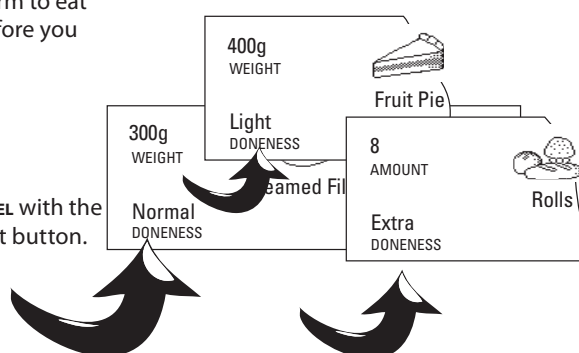


DONENESS IS AVAILABLE in most of the auto functions. You have the possibility to personally control the end result through the Adjust doneness feature. This feature enables you to achieve higher or lower end temperature compared to the default standard setting.

WHEN USING one of these functions the oven chooses the default standard setting. This setting normally gives you the best result. But if the food you heated became too warm to eat at once, you can easily adjust this before you use that function the next time.

| DONENESS | |
|----------|--------------------------------|
| LEVEL | EFFECT |
| EXTRA | YIELDS HIGHEST END TEMPERATURE |
| NORMAL | DEFAULT STANDARD SETTING |
| LIGHT | YIELDS LOWEST END TEMPERATURE |

THIS IS DONE BY SELECTING A DONENESS LEVEL with the Adjust knob before pressing the Start button.



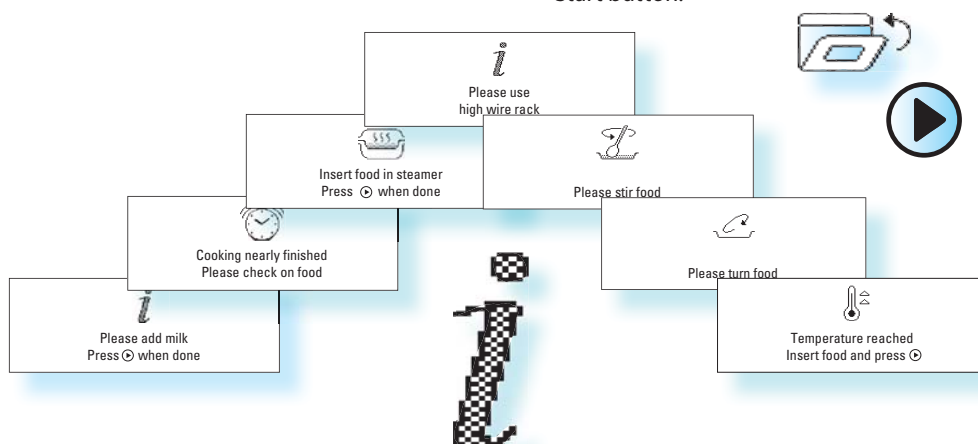
MESSAGES



WHEN USING SOME OF THE FUNCTIONS the oven may stop and prompt you to perform an action or simply advice on which accessoire to use.

WHEN A MESSAGE APPEARS:

- 🔔 Open the door (if needed).
- 🔔 Perform the action (if needed).
- 🔔 Close the door and restart by pressing the Start button.





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.

THE COOLING PROCEDURE can be interrupted without any harm to the oven by opening the door.



SHORTCUTS

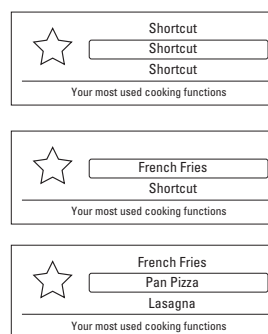


TO FAVOR THE EASE OF USE, the oven automatically compiles a list of your favorite shortcuts for you to use.

WHEN YOU BEGIN using your oven, the list consists of 10 empty positions marked "shortcut". As you use the oven over time, it will automatically fill in the list with shortcuts to your most frequently used functions.

WHEN YOU ENTER THE SHORTCUT MENU, the function you have been using mostly, will be pre-selected and positioned as shortcut #1.

NOTE: the order of functions presented in the shortcut menu will automatically change according to your cooking habits.

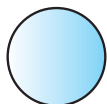


- 1 **TURN THE MULTIFUNCTION KNOB** until Shortcut is displayed.
- 2 **TURN THE ADJUST KNOB** to choose your favorite shortcut. The most frequently used function is pre-selected.
- 3 **PRESS THE OK BUTTON** to confirm your selection.
- 4 **TURN THE ADJUST KNOB / OK BUTTON** to make the needed adjustments.
- 5 **PRESS THE START BUTTON.**

ON/OFF

THE APPLIANCE IS TURNED ON or OFF using the On/Off button or simply by turning the Multifunction Knob.

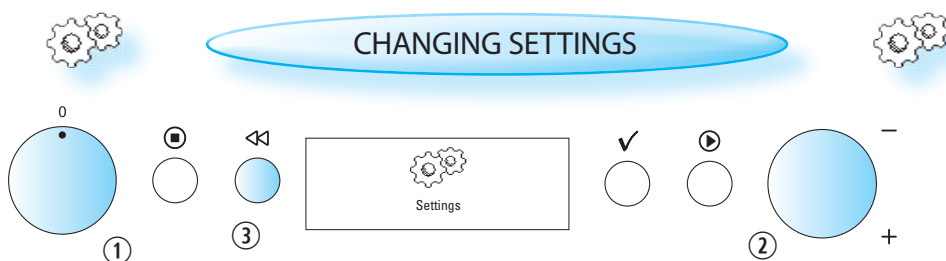
WHEN THE APPLIANCE IS TURNED ON, all buttons & knobs function normally and the 24 hour clock is not displayed.



WHEN THE APPLIANCE IS TURNED OFF, all the buttons and the Adjust Knob is non-responsive. The 24 hour clock is displayed.

NOTE: The oven behavior may differ from the above described, depending on the ECO function being turned ON or OFF (see ECO for more information).

THE DESCRIPTIONS IN THIS IFU assume that the oven is turned ON .

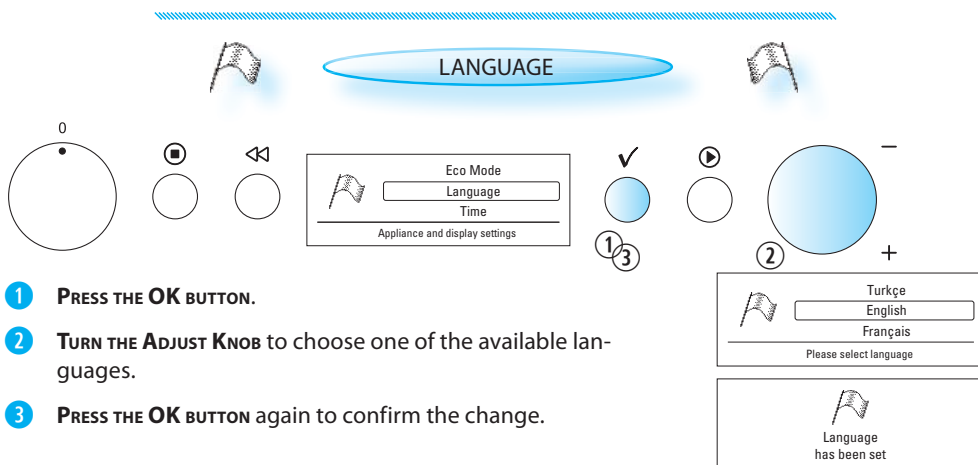


- 1 **TURN THE MULTIFUNCTION KNOB** until Settings is shown.
- 2 **TURN THE ADJUST KNOB** to choose one of the settings to adjust.
- 3 **PRESS THE BACK BUTTON** TO EXIT the settings function when you are done.

WHEN THE APPLIANCE IS FIRST PLUGGED IN it will ask you to set the Language and 24 hour Clock.

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

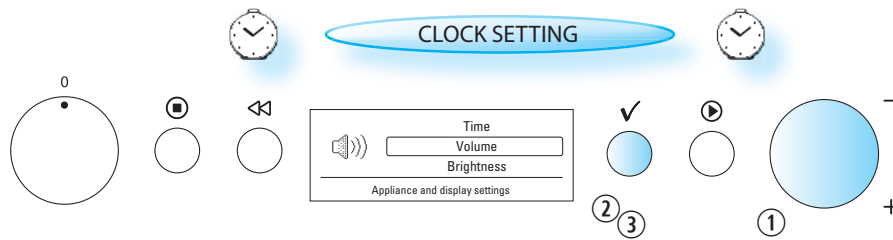
YOUR OVEN HAS a number of functions which can be adjusted to your personal taste.



- 1 **PRESS THE OK BUTTON.**
- 2 **TURN THE ADJUST KNOB** to choose one of the available languages.
- 3 **PRESS THE OK BUTTON** again to confirm the change.

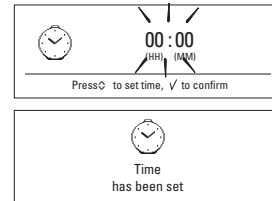


CHANGING SETTINGS

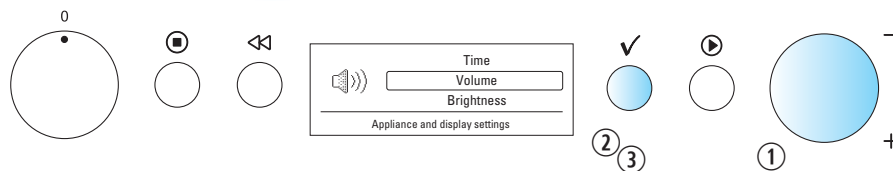


- 1 TURN THE **ADJUST KNOB** until Time is displayed.
- 2 PRESS THE **OK BUTTON**. (The digits flicker).
- 3 TURN THE **ADJUST KNOB** to set the 24 hour clock.
- 4 PRESS THE **OK BUTTON** again to confirm the change.

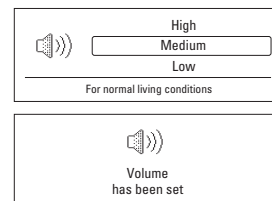
THE CLOCK IS SET AND IN OPERATION.



SOUND SETTING

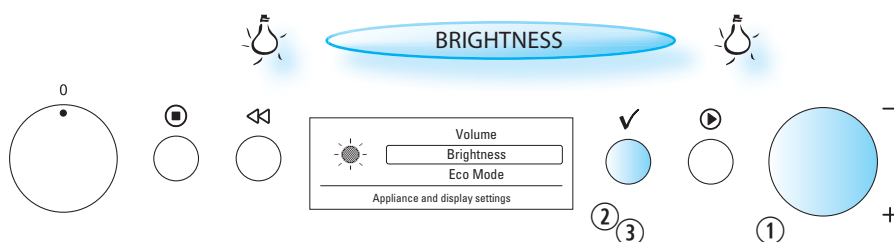


- 1 TURN THE **ADJUST KNOB** until Volume is displayed.
- 2 PRESS THE **OK BUTTON**.
- 3 TURN THE **ADJUST KNOB** to set the volume on high, medium, low or mute.
- 4 PRESS THE **OK BUTTON** again to confirm the change.

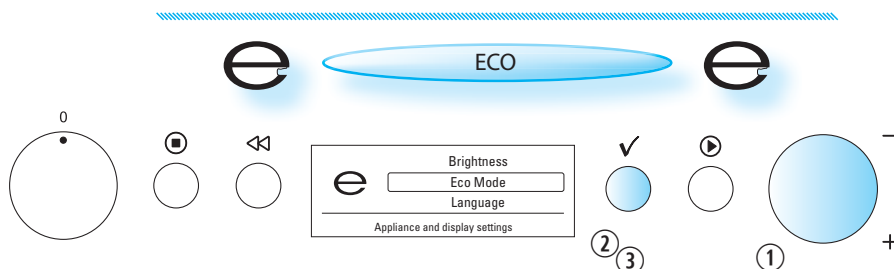
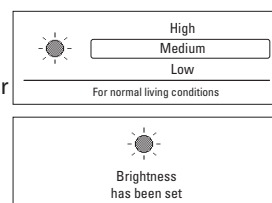




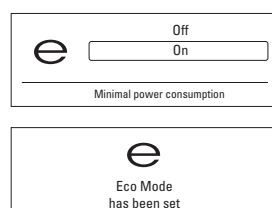
CHANGING SETTINGS



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



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



WHEN ECO IS ON, the display will automatically turn off after a while to save energy. It will automatically light up again when a button is pressed or the door is opened.

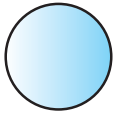
WHEN OFF IS SET, the display will not turn off and the 24 h clock will always be visible.



CHANGING SETTINGS



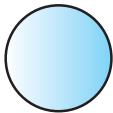
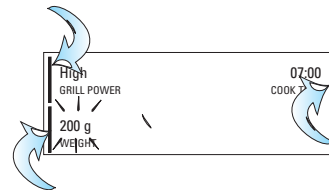
DURING COOKING



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 Turn the Adjust Knob to increase or decrease the time.

BY TURNING THE ADJUST KNOB, you may toggle between the parameters to select which you wish to alter.

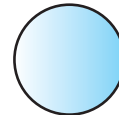


PRESSING THE OK BUTTON selects and enables it to be changed (it flashes). Turn the Adjust Knob to alter your setting.

PRESS THE OK BUTTON AGAIN to confirm your selection. The oven continues automatically with the new setting.



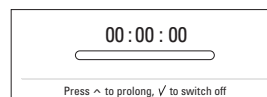
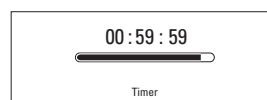
BY PRESSING THE BACK BUTTON you may return directly to the last parameter you changed.





- 1 **TURN THE OVEN OFF** by turning the Multifunction Knob to the Zero position or pressing the On / Off button.
- 2 **PRESS THE OK BUTTON.**
- 3 **TURN THE ADJUST KNOB** to set the desired length of the timer.
- 4 **PRESS THE OK BUTTON** to start the timer countdown.

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. **THIS FUNCTION IS ONLY AVAILABLE** when the oven is switched off or in standby mode.



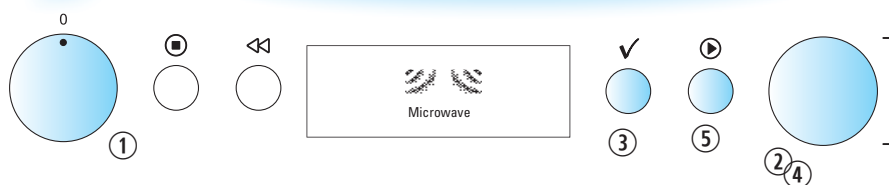
AN ACOUSTIC SIGNAL will be heard when the timer has finished to count down.



PRESSING THE On / OFF BUTTON before the timer has finished will switch the timer off.



COOK & REHEAT WITH MICROWAVES



- 1 **TURN THE MULTIFUNCTION KNOB** until Microwave is shown.
- 2 **TURN THE ADJUST KNOB** to set the cooking time.
- 3 **PRESS THE OK BUTTON** to confirm your setting.
- 4 **TURN THE ADJUST KNOB** to set the microwave power level.
- 5 **PRESS THE START BUTTON.**



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

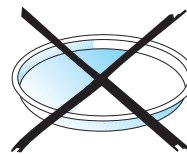
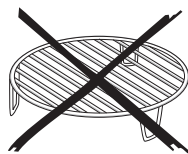


COOK & REHEAT WITH MICROWAVES



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 & chocolate. |
| 160 W | DEFROSTING . Softening butter, cheeses. |
| 90 W | SOFTENING Ice cream |
| 0 W | WHEN USING the Timer only. |

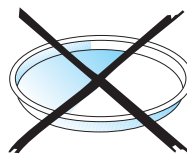
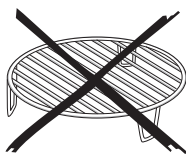


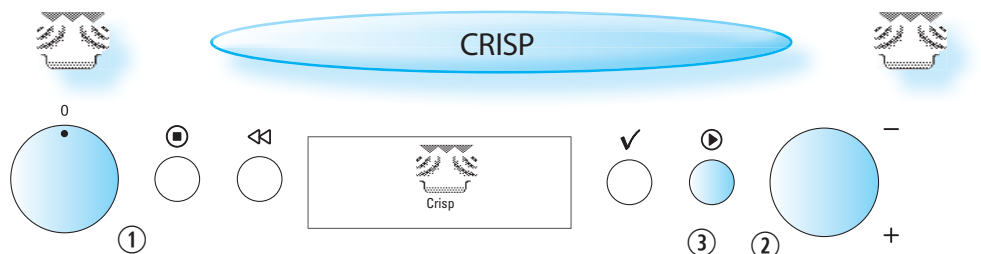


- 1** **PRESS THE START BUTTON TO AUTOMATICALLY START** with full microwave power level and the cooking time set to 30 seconds. Each additional press increases the time with 30 seconds.

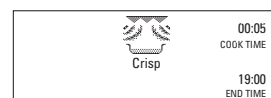
THIS FUNCTION IS USED for quick reheating of food with a high water content such as; clear soups, coffee or tea.

THIS FUNCTION IS ONLY AVAILABLE when the oven is switched off or in standby mode while the Multifunction Knob is in the Microwave position.





- 1 **TURN THE MULTIFUNCTION KNOB** until Crisp is shown.
- 2 **TURN THE ADJUST KNOB** to set the cooking time.
- 3 **PRESS THE START BUTTON.**



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.

THE OVEN AUTOMATICALLY use Microwaves and Grill in order to heat the Crisp-plate. This way the Crisp-plate will rapidly reach its working temperature and begin to brown and crisp the food.

ENSURE that the Crisp-plate is correctly placed in the middle of the Glass turntable.



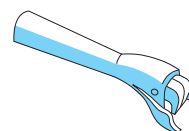
THE OVEN AND THE CRISP-PLATE become very hot when using this function.

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

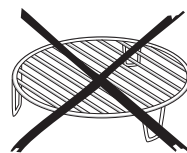
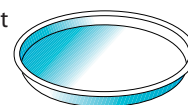
BE CAREFUL, NOT TO TOUCH the Grill element.

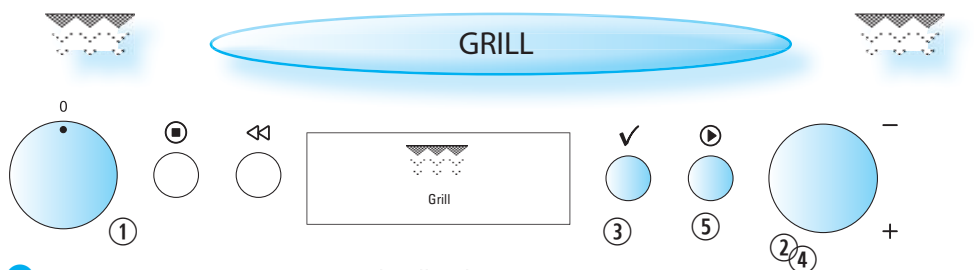
USE OVEN MITTENS

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



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





- 1 TURN THE **MULTIFUNCTION KNOB** until Grill is shown.
- 2 TURN THE **ADJUST KNOB** to set the cooking time.
- 3 PRESS THE **OK** BUTTON to confirm your setting.
- 4 TURN THE **ADJUST KNOB** set the Grill power level.
- 5 PRESS THE **START** BUTTON.



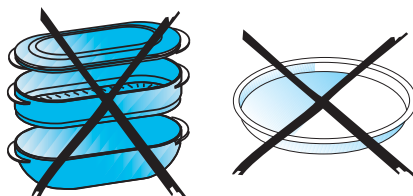
USE THIS FUNCTION to quickly give a pleasant brown surface to food.
FOR FOOD LIKE CHEESE TOAST, STEAKS AND SAUSAGES, place the food on the Wire rack.

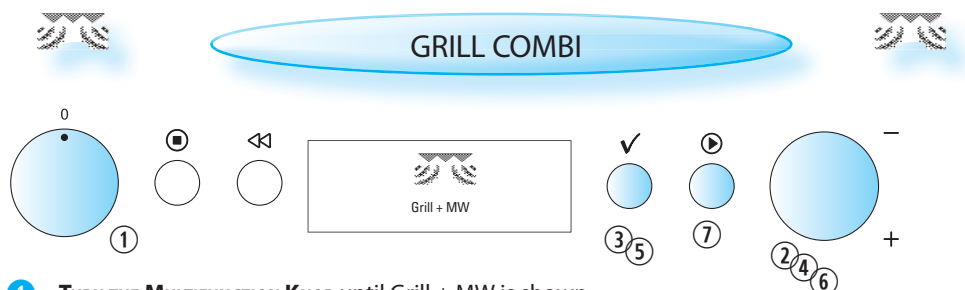
ENSURE THAT THE UTENSILS used are heat resistant and ovenproof before grilling with them.
DO NOT USE PLASTIC utensils when grilling. They will melt. Items of wood or paper are not suitable either.

CHOOSING POWER LEVEL

PREHEAT THE GRILL for 3 - 5 minutes on High grill power level.

| GRILL | |
|---|---------------|
| SUGGESTED USE: | POWER |
| CHEESE TOAST , Fish Steaks & Ham-burgers | HIGH |
| SAUSAGES & Grill Spit | MEDIUM |
| LIGHT BROWNING of food surfaces | LOW |





- 1 TURN THE **MULTIFUNCTION KNOB** until Grill + MW is shown.
- 2 TURN THE **ADJUST KNOB** to set the cooking time.
- 3 PRESS THE **OK** BUTTON to confirm your setting.
- 4 TURN THE **ADJUST KNOB** to set the Grill power level.
- 5 PRESS THE **OK** BUTTON to confirm your setting.
- 6 TURN THE **ADJUST KNOB** set the Microwave power level.
- 7 PRESS THE **START** BUTTON.

| | | |
|--------------------|------------|--------------------|
| Low GRILL POWER | | 07:00 COOK TIME |
| 650 W POWER | Grill + MW | 19:07 END TIME |

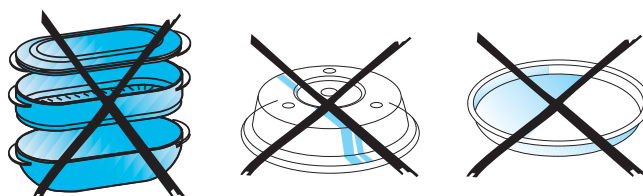
USE THIS FUNCTION TO COOK SUCH FOOD AS Lasagne, Fish and Potato Gratin.

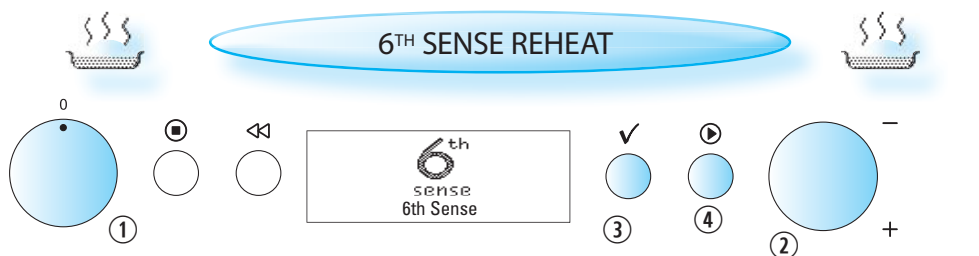
CHOOSING POWER LEVEL

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

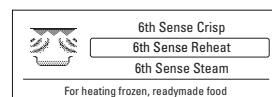
PLACE FOOD on the wire rack or on the glass turntable.

| GRILL COMBI | | |
|----------------------|-------------|-----------------|
| SUGGESTED USE: | GRILL POWER | MICROWAVE POWER |
| LASAGNE | MID | 350 - 500 W |
| POTATO GRATIN | MID | 500 - 650 W |
| FISH GRATIN | HIGH | 350 - 500 W |
| BAKED APPLES | MID | 160 - 350 W |
| FROZEN GRATIN | HIGH | 160 - 350 W |





- 1 **TURN THE MULTIFUNCTION KNOB** until 6th Sense is shown.
- 2 **TURN THE ADJUST KNOB** until 6th Sense Reheat is shown.
- 3 **PRESS THE OK** button to confirm your selection.
- 4 **PRESS THE START** button.



USE THIS FUNCTION when reheating ready-made food either frozen, chilled or room tempered.

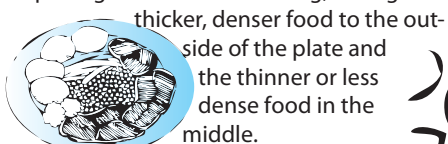
PLACE FOOD onto a microwave-safe heat proof dinner plate or dish.

THE PROGRAM SHOULD NOT be interrupted.

THE NET WEIGHT shall be kept within 250 - 600 g when using this function. If not you should consider using the manual function to obtain the best result.

ENSURE the oven is at room temperature before using this function in order to obtain the best result.

WHEN YOU ARE SAVING a meal in the refrigerator or "plating" a meal for reheating, arrange the

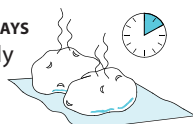


thicker, denser food to the outside of the plate and the thinner or less dense food in the middle.

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

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

1-2 MINUTES STANDING TIME ALWAYS IMPROVES the result, especially for frozen food.

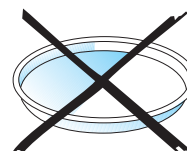
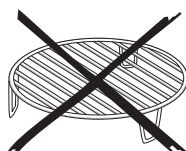


ALWAYS COVER FOOD when using this function.

IF THE FOOD IS PACKAGED in such way that it already have a cover, the package should be cut with 2-3 scores to allow for excess pressure to escape during reheating.



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





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. Experience will give you the times needed for various amounts.

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).



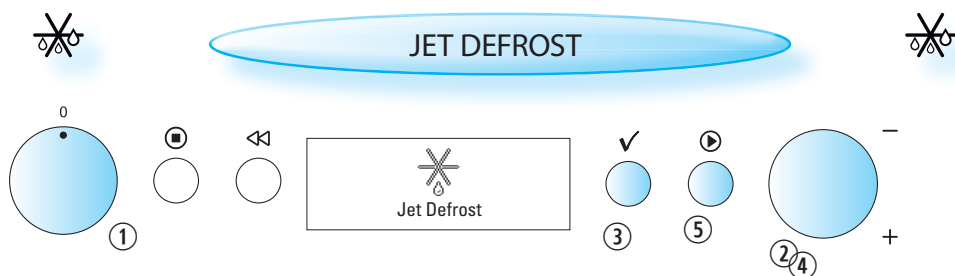
TURN LARGE JOINTS halfway through the defrosting process.

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 during standing time.

STANDING TIME AFTER DEFROSTING ALWAYS IMPROVES the result since the temperature will then be evenly distributed throughout the food.



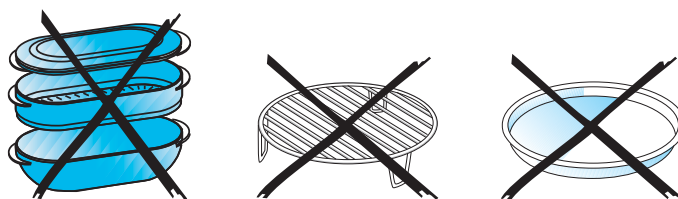


- 1 TURN THE **MULTIFUNCTION KNOB** until Jet Defrost is shown.
- 2 TURN THE **ADJUST KNOB** to select the food.
- 3 PRESS THE **OK** BUTTON to confirm your selection.
- 4 TURN THE **ADJUST KNOB** to set the weight.
- 5 PRESS THE **START BUTTON**.

| | | |
|----------------|---|--------------------|
| 200g AMOUNT |  | 15:00 COOK TIME |
| | Defrosting | 19:15 END TIME |

USE THIS FUNCTION for defrosting Meat, Poultry, Fish, Vegetables and Bread.
 Jet Defrost should only be used if the net weight is between 100 g- 3.0 kg.

ALWAYS PLACE THE FOOD on the glass turntable.





JET DEFROST



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.

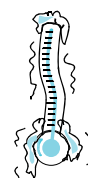







IF THE WEIGHT IS LESSER OR GREATER THAN RECOMMENDED WEIGHT: Follow the procedure for "Cook & Reheat with microwaves" and choose 160 W when defrosting.

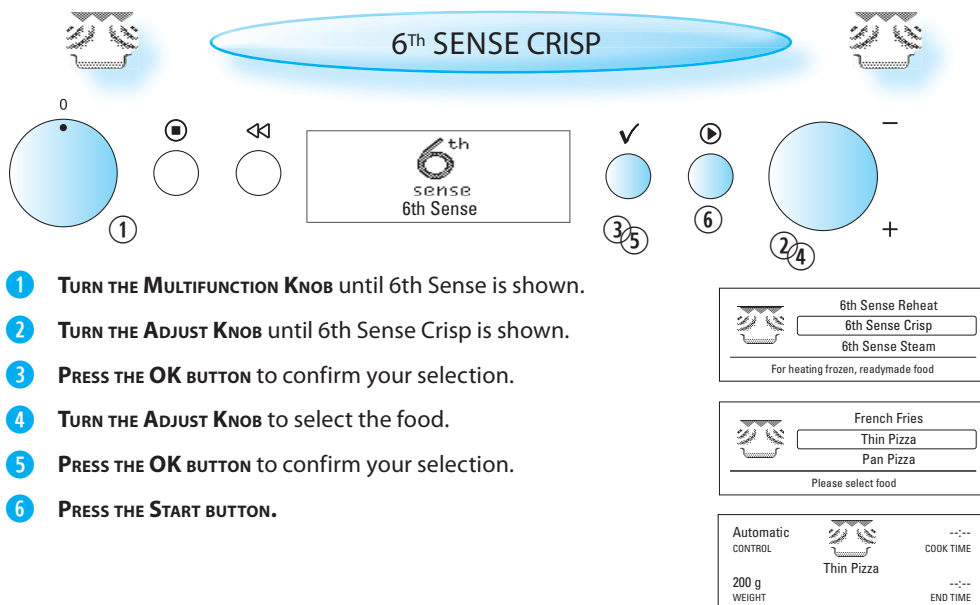
FROZEN FOODS:

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 (100g - 2.0Kg) | MINCED MEAT , cutlets, steaks or roasts. TURN FOOD when oven prompts. |
|  | POULTRY (100g - 3,0Kg) | CHICKEN WHOLE , pieces or fillets. TURN FOOD when oven prompts. |
|  | FISH (100g - 2.0Kg) | WHOLE, STEAKS or fillets. TURN FOOD when oven prompts. |
|  | VEGETABLES (100g - 2.0Kg) | MIXED VEGETABLES , peas, broccoli etc. TURN FOOD when oven prompts. |
|  | BREAD (100g - 2.0Kg) | LOAF , buns or rolls. TURN FOOD when oven prompts. |
| FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves" and choose 160 W when defrosting. | | |



USE THIS FUNCTION to quickly reheat your food from frozen to serving temperature.

AUTO CRISP IS USED ONLY for frozen ready made food.

Only use the supplied Crisp plate with this function. Other available Crisp plates on the market will not give the correct result when using this function.





Do not place any containers or wrappings on the Crisp plate!

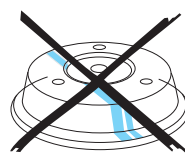
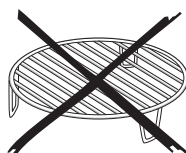
Only the food is to be placed on the Crisp plate.

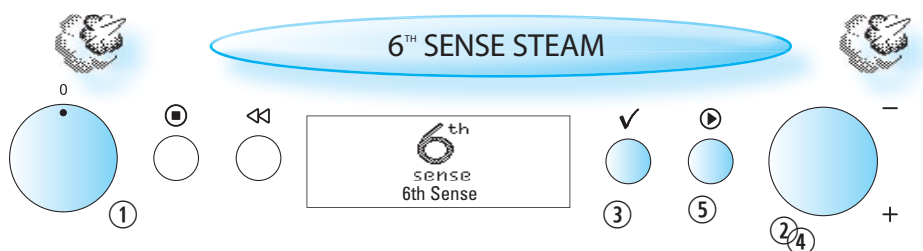


6th SENSE CRISP

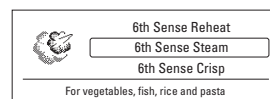


| FOOD | | HINTS |
|---|---|--|
|  | FRENCH FRIES (300g - 600g) | SPREAD OUT THE FRIES in an even layer on the crisp plate. Sprinkle with salt if desired. STIR FOOD when oven prompts. |
|  | PIZZA , thin crust (250g - 500g) | FOR PIZZAS with thin crust. |
|  | PAN PIZZA (300g - 800g) | FOR PIZZAS with thick crust. |
|  | BUFFALO WINGS (300g - 600g) | FOR CHICKEN NUGGETS , oil the crisp plate and cook with donness set to Light. TURN FOOD when oven prompts. |
| FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for manual crisp function. | | |





- 1 TURN THE **MULTIFUNCTION KNOB** until 6th Sense is shown.
- 2 TURN THE **ADJUST KNOB** until 6th Sense Steam is shown.
- 3 PRESS THE **OK** BUTTON to confirm your selection.
- 4 TURN THE **ADJUST KNOB** to set the Cook time.
- 5 PRESS THE **START** BUTTON.



USE THIS FUNCTION FOR such food as vegetables, fish, rice and pasta.

THIS FUNCTION WORKS IN 2 STEPS.

- 🔹 The first step quickly brings the food to boiling temperature.
- 🔹 The second step automatically adjusts to simmering temperature in order to avoid over boiling.

THE STEAMER is designed to be used with microwaves only!

NEVER USE IT WITH ANY OTHER FUNCTION AT ALL.

USING THE STEAMER in any other function may cause damage.

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

ALWAYS PLACE the steamer on the Glass Turntable.



6TH SENSE STEAM



COVER

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.



COOKING VEGETABLES

PLACE THE VEGETABLES into the strainer.

Pour 100 ml water into the bottom part.

Cover with the lid and set the time.

SOFT VEGETABLES such as broccoli and leek require 2-3 minutes cooking time.

HARDER VEGETABLES such as carrots and potatoes require 4-5 minutes cooking time.

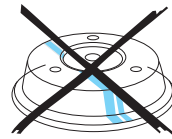
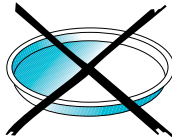
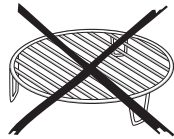
VESSELS

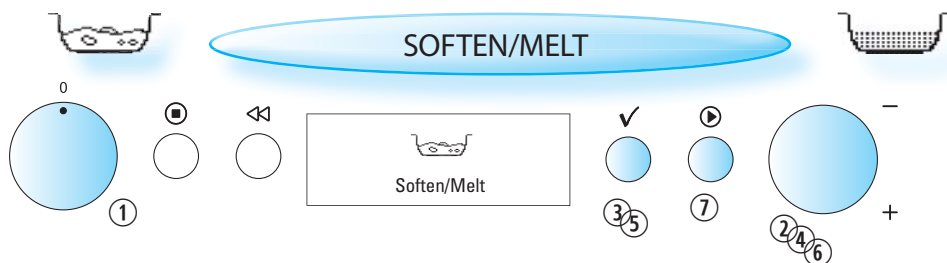
VESSELS USED SHOULD NOT be more than half filled. If you intend to boil large amounts, you should choose a larger vessel in order to ensure that it's not filled to more than half of its size. This is to avoid over boiling.

COOKING RICE

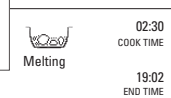
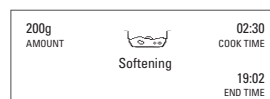
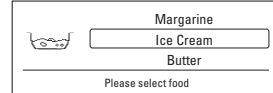
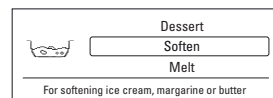
USE THE RECOMMENDATIONS ON THE PACKAGE regarding the cooking time, the amount of water & rice.

PLACE THE INGREDIENTS IN THE BOTTOM PART, cover with the lid and set the time.





- 1 **TURN THE MULTIFUNCTION KNOB** until Soften/Melt is shown.
- 2 **TURN THE ADJUST KNOB** to select function.
- 3 **PRESS THE OK BUTTON** to confirm your selection.
- 4 **TURN THE ADJUST KNOB** to select the food.
- 5 **PRESS THE OK BUTTON** to confirm your selection.
- 6 **TURN THE ADJUST KNOB** to set the weight/amount.
- 7 **PRESS THE START BUTTON.**




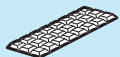


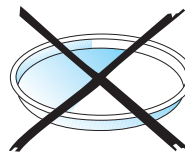
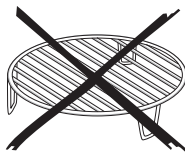
USE THESE FUNCTIONS to soften food for easier handling or for easily melt foods without spattering.

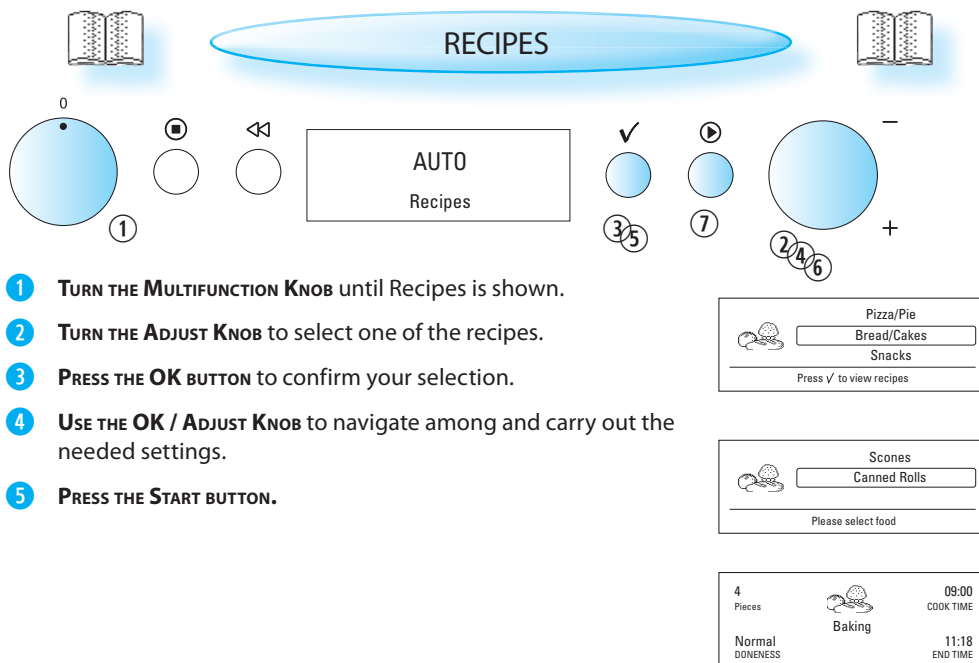


SOFTEN/MELT



| | FOOD | HINTS |
|--|--------------------------------|---|
|  | BUTTER (50g - 250g) | TURN OR STIR FOOD when oven prompts. STIR also after softening. |
|  | MARGARINE (50g - 250g) | TURN OR STIR FOOD when oven prompts. STIR ALSO after softening. |
|  | ICE CREAM (0,5l - 2,0l) | TURN FOOD when oven prompts. SERVE quickly before further melting. |
|  | CHOCOLATE (50g - 250g) | BREAK into smaller pieces. STIR FOOD when oven prompts. STIR ALSO after melting. PLEASE NOTE: Chocolate with high content of cocoa, may require Doneness level High. |
| FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves" | | |






USE THIS FUNCTION to quickly navigate to your favorite recipe.



RECIPES




| FOOD | | | AMOUNT | ACCESSORIES | HINTS |
|---|----------|--------------|-----------------|--|---|
|  POTATOES | BOILED | | 300G - 1KG | STEAMER BOTTOM + LID. | PLACE in steamer bottom and add 100ml water. Cover with lid. |
| | BAKED | | 200G - 1KG | MICROWAVE AND OVENPROOF DISH ON TURNTABLE. | WASH and prick. Turn when oven prompts. |
| | GRATIN | | 4 - 10 PORTIONS | MICROWAVE AND OVENPROOF DISH ON TURNTABLE. | SLICE raw potatoes and interlace with onion. Season with salt, pepper and garlic and pour over cream. Sprinkle cheese on top. |
| | (FROZEN) | FRENCH FRIES | 300G - 600G | CRISP PLATE | SPRINKLE with salt. |
| | WEDGES | | 300G - 800G | | PEEL and cut in wedges. Season and lightly oil the crisp plate + drizzle oil on top. Stir when oven prompts |
| FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves" | | | | | |



RECIPES




| FOOD | | | AMOUNT | ACCESSORIES | HINTS |
|---|-------------|------------|----------------|------------------------------|--|
|  MEAT | RIBS | | 700G - 1,2KG | CRISP PLATE | SEASON and place in crisp plate. |
| | ENTRECÔTE | | 2 - 6PCS | HIGH RACK ON TURNTABLE | ADD MEAT when grill is preheated. Turn when oven prompts. Season. |
| | LAMB CUTLET | | 2 - 8PCS | | |
| | BRATWURST | | 200G - 800G | CRISP PLATE | LIGHTLY GREASE the crisp plate. Add and turn food when oven prompts |
| | (BOIL) | HOT DOG | 4 - 8PCS | STEAMER BOTTOM WITHOUT COVER | PLACE in steamer bottom and cover food with water. |
| | (FROZEN) | HAMBURGERS | 100G - 500G | CRISP PLATE | LIGHTLY GREASE the crisp plate. Add meat when crisp plate is preheated. Turn food when oven prompts. |
| | BACON | | 50G - 150G | | ADD FOOD when crisp plate is preheated and turn when oven prompts |
| | MEAT LOAF | | 4 - 8 PORTIONS | | MICROWAVE - AND OVEN PROOF DISH ON TURN-TABLE |
| FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves" | | | | | |



RECIPES




| FOOD | | AMOUNT | ACCESSORIES | HINTS | |
|---|---------|-----------------|--------------|-------------|---|
|  POULTRY | CHICKEN | FILLETS (STEAM) | 300G - 800G | STEAMER | SEASON and place in steam grid. Add 100ml water in bottom and cover with lid |
| | | FILLETS (FRY) | 300G - 1KG | CRISP PLATE | LIGHTLY GREASE the crisp plate. Season and add fillets when crisp plate is preheated. Turn food when oven prompts |
| | | PIECES | 400G - 1,2KG | | SEASON the pieces and place on crisp plate with the skin side upwards |
| FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves" | | | | | |



RECIPES




| FOOD | | | AMOUNT | ACCESSORIES | HINTS |
|---|-----------------|----------------|--------------|---|--|
|  FISH | WHOLE FISH | BAKED | 600G - 1,2KG | MICROWAVE - AND OVEN PROOF DISH ON TURN-TABLE | SEASON and brush with some butter on top |
| | | BOILED | 600G - 1,2KG | MICROWAVE SAFE DISH WITH COVER OR USE PLASTIC FILM AS COVER | SEASON and add 100ml fish stock. Cook under cover |
| | FILLETS (STEAM) | | 300G - 800G | STEAMER | SEASON and place in steam grid. Add 100ml water in bottom and cover with lid |
| | CUTLETS | FRY | 300G - 800G | CRISP PLATE | LIGHTLY GREASE the crisp plate. Season and add food when crisp plate is preheated. Turn food when oven prompts |
| | | STEAM | 300G - 800G | STEAMER | SEASON and place in steam grid. Add 100ml water in bottom and cover with lid |
| | (FROZEN) | GRATIN | 600G - 1,2KG | MICROWAVE - AND OVEN PROOF DISH ON TURN-TABLE | |
| | | COATED FILLETS | 200G - 600G | CRISP PLATE | LIGHTLY GREASE the crisp plate. Add food when crisp plate is preheated. Turn food when oven prompts |

FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves"



RECIPES





| FOOD | | | AMOUNT | ACCESSORIES | HINTS |
|---|--------------|------------|-------------|--|---|
|  VEGETABLES | (FROZEN) | VEGETABLES | 300G - 800G | STEAMER | PLACE IN STEAM GRID. Add 100ml water in bottom and cover with lid. |
| | CARROTS | | 200G - 500G | | |
| | (GREEN) | BEANS | 200G - 500G | STEAMER BOT-TOM + LID | PLACE in steamer bottom and add 100ml water. Cover with lid. |
| | BROCCOLI | | 200G - 500G | STEAMER | PLACE IN STEAM GRID. Add 100ml water in bottom and cover with lid. |
| | CAULI FLOWER | | 200G - 500G | | |
| | (FROZEN) | GRATIN | 400G - 800G | MICROWAVE- AND OVEN PROOF DISH ON TURN-TABLE | |
| | PEPPER | STEAM | 200G - 500G | STEAMER | PLACE IN STEAM GRID. Add 100ml water in bottom and cover with lid. |
| | | FRY | 200G - 500G | CRISP PLATE | LIGHTLY OIL the crisp plate. Add food cut in pieces when crisp plate is preheated. Season and drizzle with oil. Stir food when oven prompts. |
| | EGG PLANT | | 300G - 800G | | CUT IN HALVES and sprinkle with salt and let stand for a while. Lightly oil the crisp plate and add food when crisp plate is preheated. Turn when oven prompts. |
| | SQUASH | STEAM | 200G - 500G | STEAMER | PLACE IN STEAM GRID. Add 100ml water in bottom and cover with lid. |
| | CORN ON COB | | 300G - 1KG | | |
| | TOMATOES | | 300G - 800G | MICROWAVE- AND OVEN PROOF DISH ON WIRE RACK | CUT IN HALVES, season and sprinkle cheese on top. |
| FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves" | | | | | |



RECIPES




| FOOD | | | AMOUNT | ACCESSORIES | HINTS |
|--|----------|-----------|------------------|--|--|
|  PASTA | PASTA | | 1 - 4 PORTIONS | STEAMER BOT- TOM AND LID | SET RECOMMENDED cook time for the pasta. Pour water in steamer bot- tom. Cover with lid. Add pasta when oven prompts and cook cov- ered. |
| | LASAGNA | HOME MADE | 4 - 10 PORTIONS | MICROWAVE- AND OVEN PROOF DISH ON TURNTABLE | PREPARE your favorite recipe or follow the reci- pe on the lasagne pack- age. |
| | | FROZEN | 400G - 1KG | MICROWAVE- AND OVEN PROOF DISH ON TURN- TABLE | |
|  RICE | BOILED | RICE | 100ML - 400ML | | SET RECOMMENDED cook time for rice. Add water and rice in bottom part and cover with lid |
| | PORRIDGE | RICE | 2 - 4 PORTIONS | STEAMER BOT- TOM AND LID | PLACE RICE AND WATER into the steamer bottom. Cover with lid. Add milk when the oven prompts and continue the cook- ing |
| | | OAT | 1 - 2 PORTIONS | MICROWAVE SAFE PLATE WITHOUT COVER | MIX OAT FLAKES, salt and water |
| FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for “Cook and reheat with microwaves” | | | | | |



RECIPES




| FOOD | | | AMOUNT | ACCESSORIES | HINTS |
|---|---------|---------------|---|-------------|---|
|  PIZZA / PIE | PIZZA | HOME MADE | 1 BATCH | CRISP PLATE | PREPARE YOUR FAVORITE recipe (dough made with 150ml water) and place on the crisplate |
| | | THIN (FROZEN) | 250G - 500G | CRISP PLATE | REMOVE package |
| | | PAN (FROZEN) | 300G - 800G | | ADD THE PIZZA when crisp plate is preheated |
| | CHILLED | 200G - 500G | PREPARE THE PASTRY (250g flour, 150 g butter + 2½ tblsp water) and line the crisp plate with the pastry. Prick it. Pre bake the pastry. When oven prompts to add the stuffing, place 200g of ham, 175g of cheese and pour over a mix of 3 eggs and 300 ml cream. Place into the oven and continue the cooking | | |
| | QUICHE | LORRAINE | 1 BATCH | | CRISP PLATE |
| | | (FROZEN) | 200G - 800G | | |
| FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for “Cook and reheat with microwaves” | | | | | |



RECIPES





| FOOD | | | AMOUNT | ACCESSORIES | HINTS |
|---|--------|--------|-----------|-------------|--|
|  BREAD / CAKES | ROLLS | CANNED | 4 - 6 PCs | CRISP PLATE | REMOVE from package. Add when oven is pre-heated |
| | SCONES | | 1 BATCH | | SHAPE into one scones or in smaller pieces on greased crisp plate |
| FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for “Cook and reheat with microwaves” | | | | | |



RECIPES



| FOOD | | | AMOUNT | ACCESSORIES | HINTS |
|--|---|------------------|----------------|--|---|
|  SNACKS | POPCORN | | 90 - 100G | PLACE BAG on turntable. Only pop one bag at a time | |
| | ROASTED NUTS | | 50G - 200G | CRISP PLATE | ADD NUTS when the crisp plate is preheated. Stir when oven prompts |
| | CHICKEN | BUFFALO WINGS | 300G - 600G | | |
| | | NUGGETS (FROZEN) | 250G - 600G | | ADD NUGGETS when crisp plate is preheated. Turn when oven prompts |
|  DESSERT | FRUIT PIE | HOME MADE | 1 BATCH | | |
| | | FROZEN | 300G - 800G | REMOVE package | |
| | BAKED APPLES | | 4 - 8PCS | MICROWAVE- AND OVEN PROOF DISH ON TURNTABLE | REMOVE THE PIPES and fill with marzipan or cinnamon, sugar and butter |
| | CRÈME CARAMEL | | 2 - 6 PORTIONS | MICROWAVE- AND OVEN PROOF DISH AND CRISP PLATE | FOR 4 SERVINGS mix 4 egg yolks, 75ml sugar and 1 tbsp vanilla. Heat 200ml cream +150ml milk for 3-3½ min on Jet power and add to the eggs. Pour the mixture into portion dishes. Pour 500ml water in the crisplate and place the dishes in the water when the oven beeps. Sprinkle sugar on top when cool and melt with a gas burner. |
| | FRUIT COMPOTE | | 300G - 800ML | STEAMER | PLACE IN STEAM GRID. Add 100ml water in the bottom and cover with lid |
| | FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves" | | | | |

MAINTENANCE & CLEANING

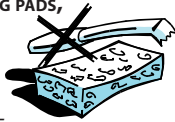
CLEANING IS THE ONLY MAINTENANCE normally required.

FAILURE TO MAINTAIN THE OVEN in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.



DO NOT USE METAL SCOURING PADS,

ABRASIVE CLEANSERS, steel-wool pads, gritty wash-cloths, etc. which can damage the control panel, and the interior and exterior oven surfaces. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel. **DO NOT SPRAY** directly on the oven.



AT REGULAR INTERVALS, especially if spill overs have occurred, remove the turntable, the turntable support and wipe the base of the oven clean.



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.



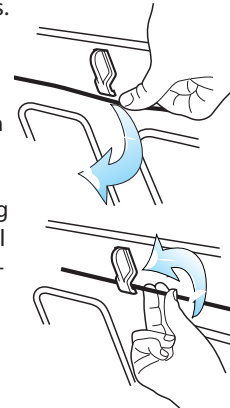
DO NOT USE STEAM CLEANING APPLIANCES when cleaning your microwave oven.

ADDING SOME LEMON JUICE to a cup of water, placing this on the turntable and boiling for a few minutes can eliminate odors inside the oven.

THE GRILL ELEMENT does not need cleaning since the intense heat will burn off any splashes, but the ceiling above it may need regular cleaning. This should be done with warm water, detergent and a sponge. If the Grill is not used regularly, it should be run for 10 minutes a month to burn off any splashes.

➤ Push the fastening thread gently towards the back of the ceiling and then lower it to release the grill element.

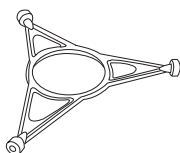
➤ Return the fastening thread to its original position after cleaning.



MAINTENANCE & CLEANING

DISHWASHER SAFE:

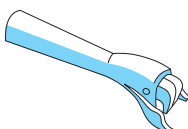
TURNTABLE SUPPORT.



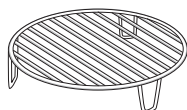
GLASS TURNTABLE.



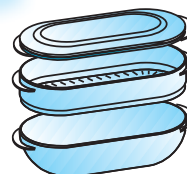
CRISP HANDLE.



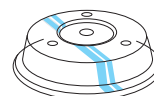
WIRE RACK.



STEAMER



COVER

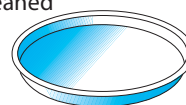


CAREFUL CLEANING:

THE CRISP-PLATE should be cleaned in mild, detergent water.

Heavily soiled areas can be cleaned with a scouring sponge and a mild cleanser.

ALWAYS let the crisp-plate cool off before cleaning.



Do NOT immerse or rinse with water while the crisp-plate is hot. Quick cooling may damage it.



Do NOT use STEEL-WOOL PADS. This will scratch the surface.

TROUBLE SHOOTING GUIDE

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 Plug is properly inserted in the wall socket.
- ❏ The Door is properly closed.
- ❏ Check your Fuses and ensure that there is power available.
- ❏ Check that the oven has ample ventilation.
- ❏ Wait for 10 minutes, then try to operate the oven once more.
- ❏ Open and then close the door before you try again.

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

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



IF THE MAINS CORD NEEDS REPLACING it should be replaced by the original mains cord, which is available via our service organization. The mains cord may only be replaced by a trained service technician.



SERVICE ONLY TO BE CARRIED OUT BY A TRAINED SERVICE TECHNICIAN.

It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover, which gives protection against exposure to microwave energy.

Do NOT REMOVE ANY COVER.



DATA FOR TEST HEATING PERFORMANCE

IN ACCORDANCE WITH IEC 60705.

THE INTERNATIONAL ELECTROTECHNICAL COMMISSION has developed a standard for comparative testing of 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 SPECIFICATION

| | |
|--------------------------|-----------------|
| SUPPLY VOLTAGE | 230 V/50 Hz |
| RATED POWER INPUT | 2800 W |
| FUSE | 16 A |
| MW OUTPUT POWER | 900 W |
| GRILL | 1600 W |
| OUTER DIMENSIONS (HxWxD) | 455 x 595 x 560 |
| INNER DIMENSIONS (HxWxD) | 210 x 450 x 420 |

Three horizontal blue lines for writing.



Twenty horizontal blue lines for writing.

Three horizontal blue lines for writing.



Twenty horizontal blue lines for writing.

Three horizontal blue lines for writing.



Twenty horizontal blue lines for writing.

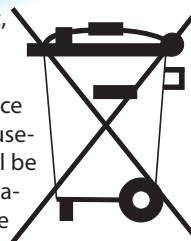
ENVIRONMENTAL HINTS

THE PACKING BOX may be fully recycled as confirmed by the recycling symbol. Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.



THIS APPLIANCE is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

THE SYMBOL on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.



DISPOSAL must be carried out in accordance with local environmental regulations for waste disposal.

FOR MORE DETAILED INFORMATION about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

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



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