

AMW 595

Gebrauchsanweisung

Instructions for use

Mode d'emploi

Gebruiksaanwijzing

Istruzioni per l'uso



Brugsanvisning

Bruksanvisning

Käyttöohje

Manual de utilização

Instrucciones para el uso



Οδηγίες χρήσης

Instrukcje użytkowania

Használati utasítás

Инструкция за използване

הוראות שימוש



Návod k použití

Návod na použitie

Instrucțiuni de utilizare

Инструкции по эксплуатации

تعليمات وكيفية الاستعمال

www.whirlpool.com



CONTENTS

INSTALLATION	3
IMPORTANT SAFETY INSTRUCTIONS	4
PRECAUTIONS	5
ACCESSORIES	6
START PROTECTION / CHILD LOCK	7
DONENESS	7
CHANGING SETTINGS	8
KITCHEN TIMER	9
RAPID PRE-HEAT	10
JET START	11
CONVENTIONAL	12
CONVENTIONAL + MW	13
GRILL	14
GRILL + MW	15
TURBO GRILL	16
TURBO GRILL + MW	17
FORCED AIR	18
FORCED AIR + MW	19
PASTRY	20
PASTRY + MW	21
(SPECIAL) WARM KEEPING	22
(SPECIAL) DOUGH PROVING	23
AUTO REHEAT	24
MANUAL DEFROST	26
SPEED DEFROST	27
COOK & REHEAT WITH MICROWAVES	28
POWER LEVEL	28
ASSISTED MODE	29
RECIPES	30
MAINTENANCE & CLEANING	35
TROUBLE SHOOTING GUIDE	36
ENVIRONMENTAL HINTS	40





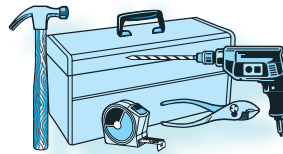
INSTALLATION



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.

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. 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.

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 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 APPLIANCE 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 oven without adult supervision after adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use. The appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance.

If your oven has a combination mode, children should only use the oven under adult supervision due to the high temperatures generated.



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





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 APPLIANCE 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

DO NOT USE THE MICROWAVE FUNCTION when 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!



ACCESSORIES



GENERAL

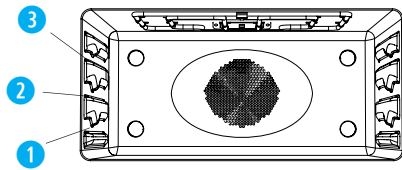
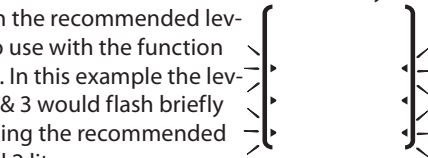
THERE ARE a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use.

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



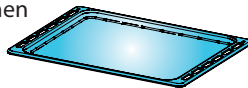
LEVEL INDICATOR

WHEN SOME FUNCTIONS ARE SELECTED, the level indicators will flash and lit. First the levels possible to use with this function flashes briefly and then the recommended level to use with the function is lit. In this example the level 1 & 3 would flash briefly leaving the recommended level 2 lit.



BAKING PLATE

USE THE BAKING PLATE when cooking or baking with Forced air, Conventional & Pastry.

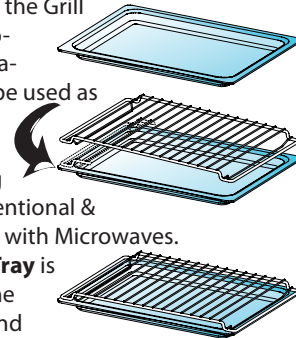


NEVER USE IT in combination with microwaves.

GLASS DRIP TRAY

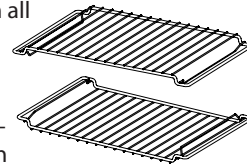
Use the Glass Drip Tray beneath the wire shelf when using the Grill or Grill and Microwaves in combination. It may also be used as a cooking utensil or as a baking plate when using Forced Air, Conventional & Pastry combined with Microwaves.

The Glass Drip Tray is used to collect the dripping juices and food particles that otherwise would stain and soil the interior of the oven. **ALWAYS USE THE GLASS DRIP TRAY** when using microwaves. It shall be placed on shelf level 1. Avoid placing vessels directly on the oven bottom.



WIRE SHELF

USE THE WIRE SHELF with all cooking methods, except when using the Microwave function only. The Wire shelf allows hot air circulation around the food and can be placed with the high end up or down to adjust the distance from the grill element. When you put food directly on the Wire shelf, place the Glass drip tray under it. It may also be used with Forced Air, Conventional, Pastry. It may also be used when you combine these functions with Microwaves.





START PROTECTION / CHILD LOCK



THIS AUTOMATIC SAFETY FUNCTION IS ACTIVATED ONE MINUTE AFTER the oven has returned to “stand by mode”. (The oven is in “stand by” when the 24-hour clock is displayed or if the clock has not been set, when the display is blank).



THE DOOR MUST BE OPENED AND CLOSED e.g. putting food into it, before the safety lock is released. Else the display will show “DOOR”.

DOOR



DONENESS



DONENESS IS AVAILABLE IN THE FOLLOWING FUNCTIONS: AUTO REHEAT, ASSISTED MODE

IN THE ABOVE 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. This is done by selecting a Doneness level with the adjust knob right after you have pressed the Start button.

DONENESS	
LEVEL	EFFECT
DONENESS +2	YIELDS HIGHEST END TEMPERATURE
DONENESS +1	YIELDS HIGHER END TEMPERATURE
DONENESS 0	DEFAULT STANDARD SETTING
DONENESS -1	YIELDS LOWER END TEMPERATURE
DONENESS -2	YIELDS LOWEST END TEMPERATURE

NOTE:

THE DONENESS can only be set or altered during the first 20 seconds of operation.



COOLING DOWN



WHEN A FUNCTION IS FINISHED, the oven may carry out a cooling procedure. This is normal and switches off automatically when finished.

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



CHANGING SETTINGS

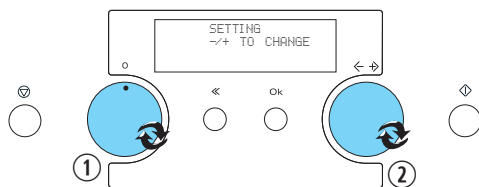


WHEN THE APPLIANCE IS FIRST PLUGGED IN it will ask you to set the Language & Clock.

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

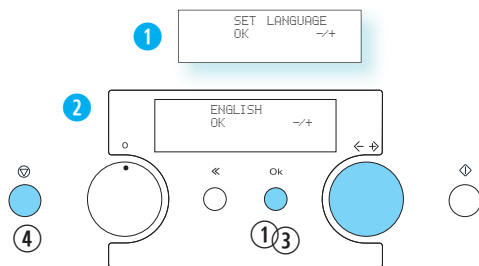
YOUR OVEN HAS a number of functions which can be adjusted to your personal taste.

1. **TURN THE MULTIFUNCTION KNOB** to the setting position.
2. **USE THE ADJUST KNOB** to choose one of the following settings to adjust.



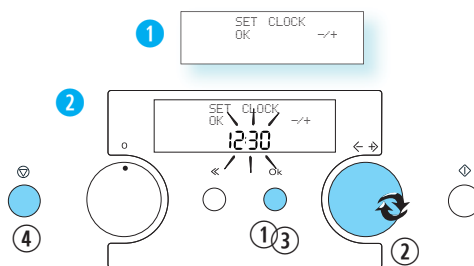
LANGUAGE

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 your selection.
4. **PRESS THE STOP BUTTON** TO EXIT the settings function and save all your changes when you are done.



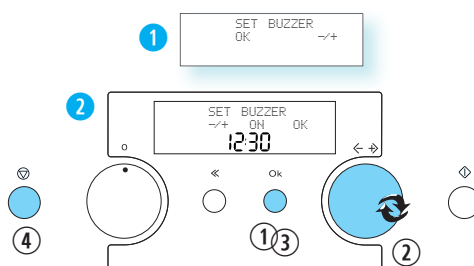
CLOCK

1. **PRESS THE OK BUTTON.**
2. **TURN THE ADJUST KNOB** to set the correct time of day (or press the Stop button to remove the clock from the display).
3. **PRESS THE OK BUTTON** again to confirm your selection.
4. **PRESS THE STOP BUTTON** TO EXIT the settings function and save all your changes when you are done.



BUZZER

1. **PRESS THE OK BUTTON.**
2. **TURN THE ADJUST KNOB** to turn the buzzer on or off.
3. **PRESS THE OK BUTTON** again to confirm your selection.
4. **PRESS THE STOP BUTTON** TO EXIT the settings function and save all your changes when you are done.



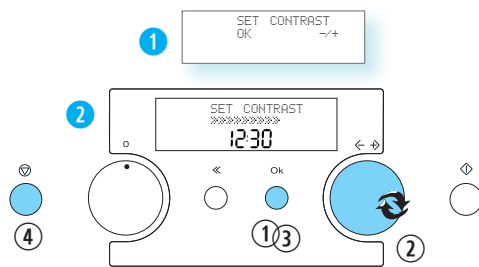


CHANGING SETTINGS



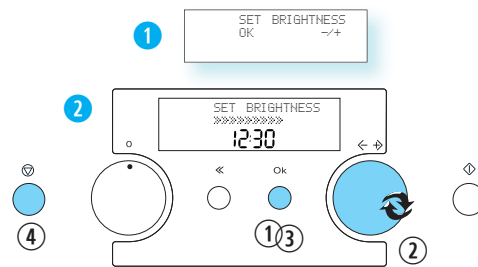
CONTRAST

1. **PRESS THE OK BUTTON.**
2. **TURN THE ADJUST KNOB** to set the level of contrast suitable to your preference.
3. **PRESS THE OK BUTTON** again to confirm your selection.
4. **PRESS THE STOP BUTTON** TO EXIT the settings function and save all your changes when you are done.



BRIGHTNESS

1. **PRESS THE OK BUTTON.**
2. **TURN THE ADJUST KNOB** to set the level of brightness suitable to your preference.
3. **PRESS THE OK BUTTON** again to confirm your selection.
4. **PRESS THE STOP BUTTON** TO EXIT the settings function and save all your changes when you are done.

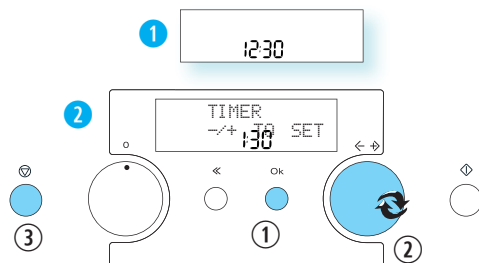


KITCHEN TIMER



USE THIS FUNCTION when you need a kitchen timer to measure time for various purposes such as cooking eggs or letting the dough rise before baking etc. This oven also has a special function for dough proving (see Dough Proving).

1. **TURN THE MULTIFUNCTION KNOB** to the zero position. The clock is displayed if it has been set, else the display will be blank.
2. **PRESS THE OK BUTTON** to invoke setting mode.
3. **TURN THE ADJUST KNOB TO SET THE TIME** to measure.



THE KITCHEN TIMER AUTOMATICALLY STARTS the count-down after 10 seconds. Press the Start button to if you wish to start sooner.

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

4. **TO TURN THE KITCHEN TIMER OFF** before the count-down have finished, press the Stop button.

NOTE: When the display stops flashing, the Kitchen Timer is working. Countdown is in minutes.



RAPID PRE-HEAT

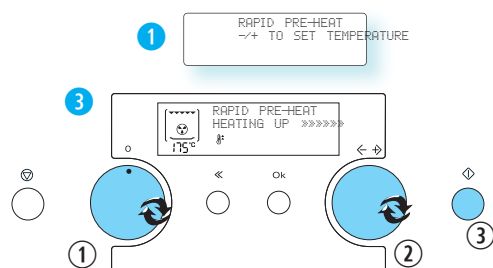


USE THIS FUNCTION TO PREHEAT the empty oven.

PREHEATING is always done with the oven empty just like you would in a conventional oven before cooking or baking.

DO NOT PLACE FOOD BEFORE OR DURING preheating in the oven. It will be burned from the intense heat.

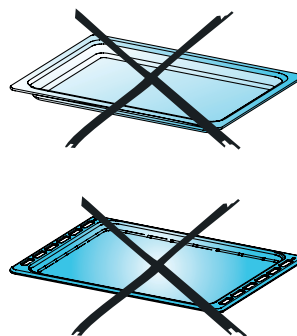
1. **TURN THE MULTIFUNCTION KNOB** to the Rapid pre-heat position.
2. **TURN THE ADJUST KNOB** to set the temperature.
3. **PRESS THE START BUTTON.**



DURING THE HEATING PROCESS the indicator bar is rising until the set temperature is reached.

ONCE THE HEATING PROCESS has been started the temperature can easily be adjusted by turning the adjust knob.

WHEN THE SET TEMPERATURE IS REACHED The oven then keeps the set temperature for 10 minutes before switching off. During this time, it is waiting for you to, insert food and choose a Forced Air, Pastry or Conventional function to begin cooking.





JET START

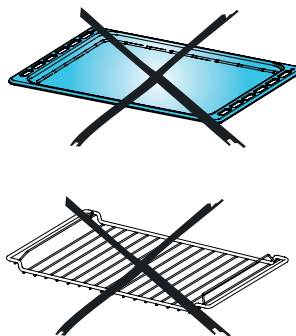
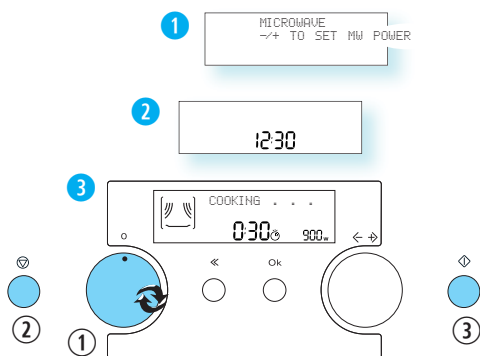


THIS FUNCTION IS USED for quick reheating of food with a high water content such as; clear soups, coffee or tea.

1. **TURN THE MULTIFUNCTION KNOB** to the microwave position.
2. **PRESS THE STOP BUTTON.**
3. **PRESS THE START BUTTON.**

IF YOU NORMALLY KEEP the multifunction knob in the microwave position and the oven is in standby mode when you begin, you may go directly to step 3.

THIS FUNCTION AUTOMATICALLY STARTS with maximum microwave power level and the cooking time set to 30 seconds. Each additional press increases the time with 30 seconds. You may also alter the time by turning the adjust knob to increase or decrease the time after the function has started.



CONVENTIONAL

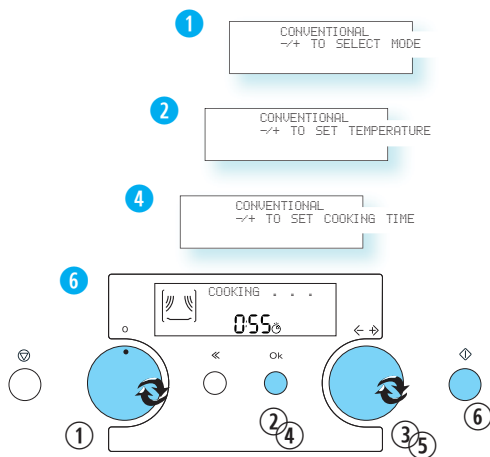
USE THIS FUNCTION just as you use your traditional oven when baking cookies, cakes, rolls and meringues.

- 1. TURN THE MULTIFUNCTION KNOB** to the Conventional position.
- 2. PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting (default temperature is displayed).
- 3. TURN THE ADJUST KNOB** to set the temperature.
- 4. PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting (default cooking time is displayed).
- 5. TURN THE ADJUST KNOB** to set the cooking time.
- 6. PRESS THE START BUTTON.**

NOTE: If time is not set, this function will run until you open the door or press the Stop button. If you don't interrupt this function it will automatically shut off after 4 hours.

WHEN COOKING FOOD IN DISHES, place the dishes on the Wire shelf.

USE BAKING PLATE for rolls and pizzas.





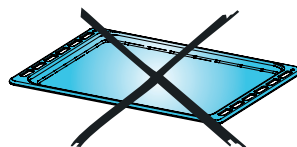
CONVENTIONAL + MW



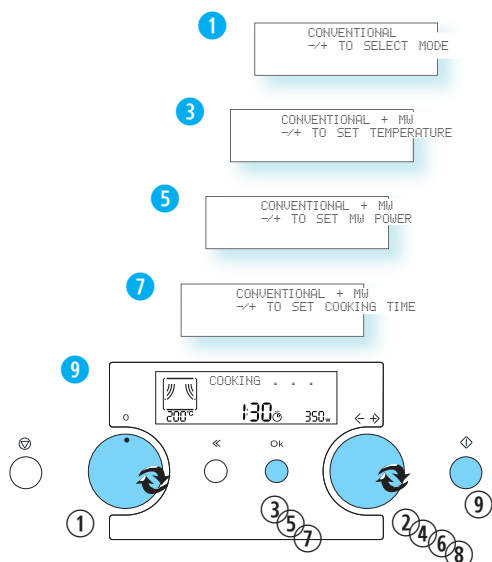
USE THIS FUNCTION to bake fruit cakes, tin bread and frozen convenience food.

1. **TURN THE MULTIFUNCTION KNOB** to the conventional position.
2. **TURN THE ADJUST KNOB** to the conventional + MW position.
3. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting (default temperature is displayed).
4. **TURN THE ADJUST KNOB** to set the temperature.
5. Press the OK button to confirm your selection. You will automatically be taken to the next setting (default power level is displayed).
6. **TURN THE ADJUST KNOB** to set the microwave power level.
7. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting (default cooking time is displayed).
8. **TURN THE ADJUST KNOB** to set the cooking time.
9. **PRESS THE START BUTTON.**

CONVENTIONAL + MW	
POWER	SUGGESTED USE:
350 W	COOKING frozen convenience food
160 W	COOKING fruit cake
90 W	BAKING Cakes, bread



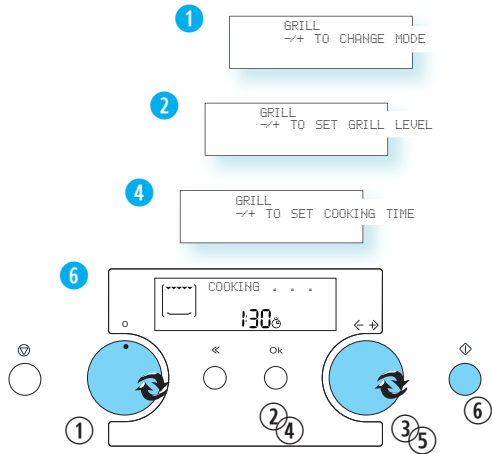
SHELF LEVEL	
LEVEL	SUGGESTED USE:
3	FROZEN CONVENIENCE FOOD
2	FRUIT CAKE
1	CAKES, BREAD



GRILL

USE THIS FUNCTION TO quickly give a pleasant brown surface to the food.

1. **TURN THE MULTIFUNCTION KNOB** to the Grill position.
2. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting (default shelf level is displayed).
3. **TURN THE ADJUST KNOB** to set the Grill level (1-5).
4. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting.
5. **TURN THE ADJUST KNOB** to set the cooking time.
6. **PRESS THE START BUTTON.**



NOTE: If time is not set, this function will run until you open the door or press the Stop button. If you don't interrupt this function it will automatically shut off after 4 hours.

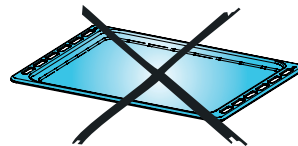
DO NOT LEAVE THE OVEN DOOR OPEN for long periods when the Grill is in operation, as this will cause a drop in temperature.

FOR FOOD LIKE cheese, toast, steaks and sausages. Preheat the grill element for 3 min. for best result. Place food on the wire shelf and place the wire shelf in the Glass Drip Tray to collect the juices.

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.

GRILL LEVEL	
LEVEL	SUGGESTED USE:
4-5	COOKING fish steaks, thin slices of meat and poultry.
1-3	COLORING foods like gratin



SHELF LEVEL	
LEVEL	SUGGESTED USE:
3	THIN SLICES OF MEAT, SAUSAGES & CHEESE TOAST.
1 - 2	CHICKEN PIECES, VEGETABLES.



GRILL + MW



USE THIS FUNCTION TO and cook fish gratin, fish steaks cutlets and chicken pieces.

1. TURN THE MULTIFUNCTION KNOB to the Grill position.
2. TURN THE ADJUST KNOB to the Grill + MW mode.
3. PRESS THE OK BUTTON to confirm your selection. You will automatically be taken to the next setting (default Grill level and recommended shelf level is displayed).
4. TURN THE ADJUST KNOB to set the Grill level (1-5).
5. PRESS THE OK BUTTON to confirm your selection. You will automatically be taken to the next setting (default microwave level is displayed).
6. TURN THE ADJUST KNOB to set the microwave power level.
7. PRESS THE OK BUTTON to confirm your selection. You will automatically be taken to the next setting.
8. TURN THE ADJUST KNOB to set the cooking time.
9. PRESS THE START BUTTON.

DO NOT LEAVE THE OVEN DOOR OPEN for long periods when the Grill is in operation, as this will cause a drop in temperature.

FOR FOOD LIKE chicken pieces & fish steaks. Pre-heat the grill element for 3 min. for best result. Use Wire shelf on Glass Drip Tray

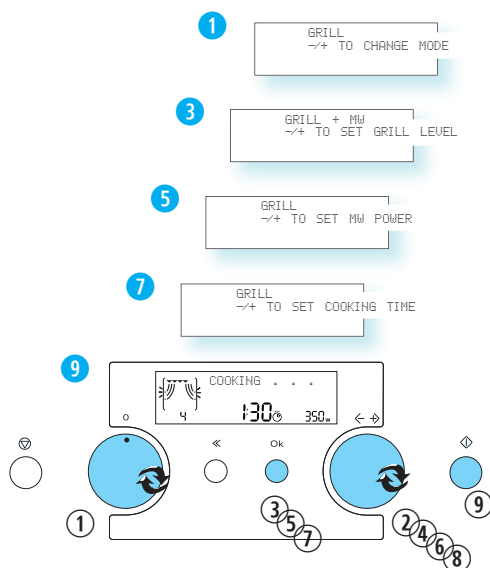
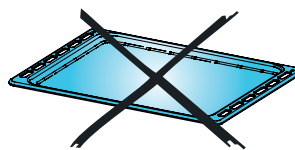


ENSURE THAT THE UTENSILS used are heat resistant and ovenproof before grilling with them.



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

GRILL + MW	
POWER	SUGGESTED USE:
350 W	COOKING Gratin & Poultry .
160 W	COOKING chicken pieces & vegetables.
90 W	COOKING fish steaks.

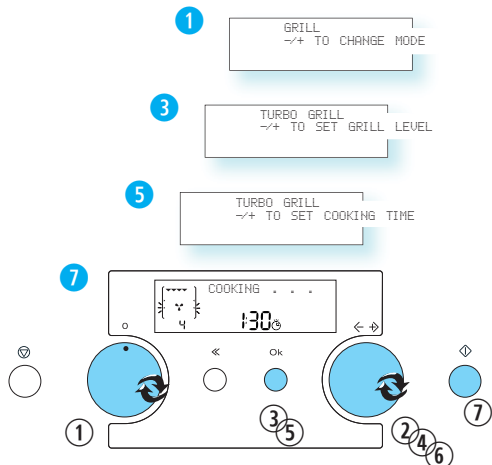


SHELF LEVEL	
LEVEL	SUGGESTED USE:
3	FISH STEAKS
2	CHICKEN PIECES
1	ROASTS

TURBO GRILL

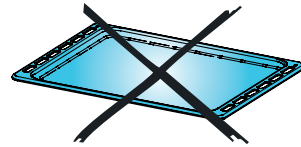
USE THIS FUNCTION TO cook such food as stuffed vegetables, chicken pieces.

1. TURN THE MULTIFUNCTION KNOB to the Grill position.
2. TURN THE ADJUST KNOB to change the mode to Turbo Grill.
3. PRESS THE OK BUTTON to confirm your selection. You will automatically be taken to the next setting (default shelf level is displayed).
4. TURN THE ADJUST KNOB to set the Grill level (1-5).
5. PRESS THE OK BUTTON to confirm your selection. You will automatically be taken to the next setting.
6. TURN THE ADJUST KNOB to set the cooking time.
7. PRESS THE START BUTTON.



Note: If time is not set, this function will run until you open the door or press the Stop button. If you don't interrupt this function it will automatically shut off after 4 hours.

GRILL LEVEL	
LEVEL	SUGGESTED USE:
4-5	COOKING fish steaks, thin slices of meat and poultry.
1-3	COLORING foods like gratin



SHELF LEVEL	
LEVEL	SUGGESTED USE:
3	FISH STEAKS, MEAT
2	CHICKEN PIECES
1	GRATINS



TURBO GRILL + MW

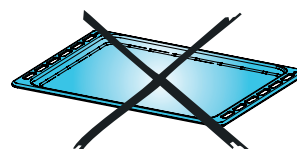


USE THIS FUNCTION TO cook such food as Gratin's, Lasagne, Poultry and Baked potatoes.

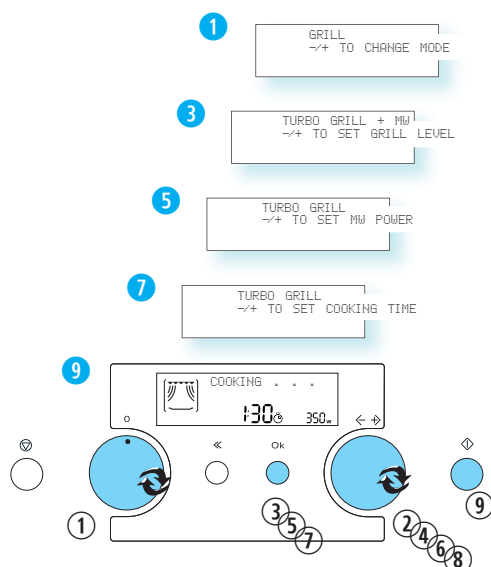
1. **TURN THE MULTIFUNCTION KNOB** to the Grill position.
2. **TURN THE ADJUST KNOB** to the Turbo Grill + MW mode.
3. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting (default Grill level and recommended shelf level is displayed).
4. **TURN THE ADJUST KNOB** to set the Grill level (1-5).
5. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting (default microwave level is displayed).
6. **TURN THE ADJUST KNOB** to set the microwave power level.
7. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting.
8. **TURN THE ADJUST KNOB** to set the cooking time.
9. **PRESS THE START BUTTON.**

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

TURBOGRILL + MW	
POWER	SUGGESTED USE:
350 W	COOKING Vegetables, Gratins, Poultry & Lasagne
160 W	COOKING roast & whole baked fish
90 W	GRATINATING fruit, fish steaks



SHELF LEVEL	
LEVEL	SUGGESTED USE:
3	FISH STEAKS, FRUIT
2	CHICKEN PIECES, BAKED FISH
1	ROASTS





FORCED AIR



USE THIS FUNCTION TO when baking, cooking rolls, cakes, poultry and roast meats or baking on two levels.

1. **TURN THE MULTIFUNCTION KNOB** to the Forced Air position.
2. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting (default shelf level and temperature is displayed).
3. **TURN THE ADJUST KNOB** to set the temperature.
4. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting.
5. **TURN THE ADJUST KNOB** to set the cooking time.
6. **PRESS THE START BUTTON.**

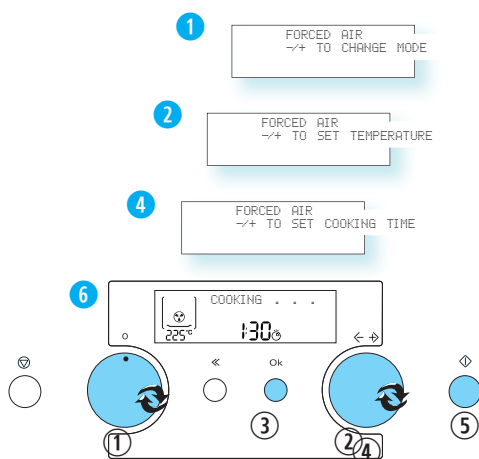
USE THE WIRE SHELF to put food on to allow the air to circulate properly around the food.

USE THE BAKING PLATE when baking small items like rolls.

ONCE THE HEATING PROCESS has been started the cooking time can easily be adjusted by turning the adjust knob. Use the back button to return to where you can change end temperature.

NOTE: If time is not set, this function will run until you open the door or press the Stop button. If you don't interrupt this function it will automatically shut off after 4 hours.

SHELF LEVEL	
LEVEL	SUGGESTED USE:
3	USED WHEN BAKING ON TWO LEVELS
2	CHICKEN PIECES
1	ROASTS





FORCED AIR + MW



USE THIS FUNCTION TO cook roast meats, poultry, jacket potatoes, frozen convenience foods, roasts and fish.

1. **TURN THE MULTIFUNCTION KNOB** to the Forced Air position.
2. **TURN THE ADJUST KNOB** to the Forced Air + MW mode.
3. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting (default temperature and recommended shelf level is displayed).
4. **TURN THE ADJUST KNOB** to set the temperature.
5. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting (default microwave power level is displayed).
6. **TURN THE ADJUST KNOB** to set the power level.
7. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting (default time is displayed).
8. **TURN THE ADJUST KNOB** to set the cooking time.
9. **PRESS THE START BUTTON.**

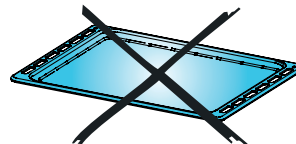
USE THE WIRE SHELF to put food on to allow the air to circulate properly around the food.

ONCE THE HEATING PROCESS has been started the cooking time can easily be adjusted by turning the adjust knob. Use the back button to return to where you can change power level or end temperature.

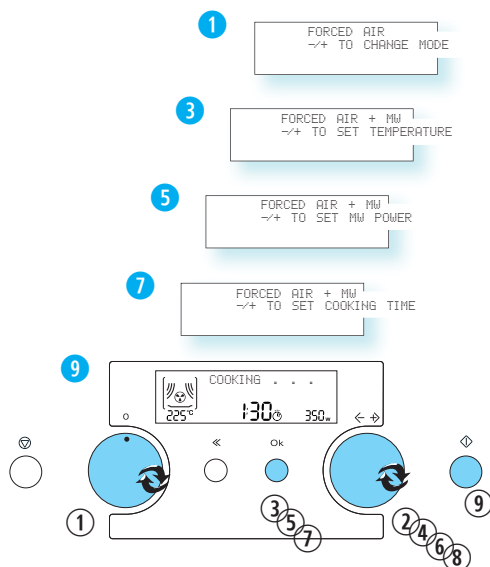
THE MAX. POSSIBLE microwave power level when using the Forced air is limited to a factory-pre-set level.



FORCED AIR COMBI	
POWER	SUGGESTED USE:
350 W	COOKING Poultry, Fish & Gratins
160 W	COOKING Roasts
90 W	BAKING Bread & Cakes



SHELF LEVEL	
LEVEL	SUGGESTED USE:
3	NOT USED
2	FISH, GRATINS
1	CAKES, BREAD



PASTRY

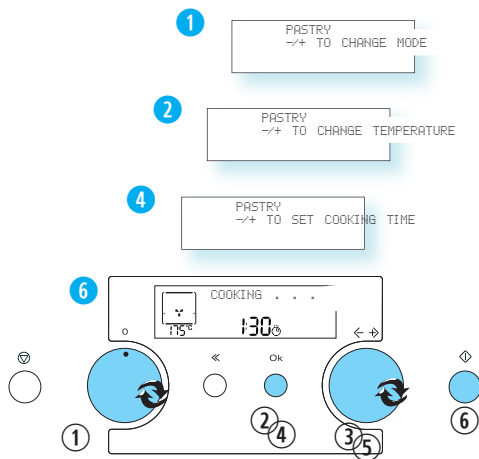
USE THIS FUNCTION to bake pies, rolls, pizzas and muffins.

1. **TURN THE MULTIFUNCTION KNOB** to the Pastry position.
2. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting (default temperature is displayed).
3. **TURN THE ADJUST KNOB** to set the temperature.
4. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting (default cooking time is displayed).
5. **TURN THE ADJUST KNOB** to set the cooking time.
6. **PRESS THE START BUTTON.**

NOTE: If time is not set, this function will run until you open the door or press the Stop button. If you don't interrupt this function it will automatically shut off after 4 hours.

WHEN COOKING FOOD IN DISHES, place the dishes on the Wire shelf.

USE BAKING PLATE for rolls and pizzas.





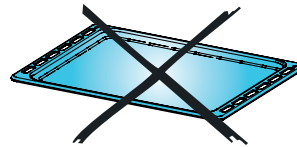
PASTRY + MW



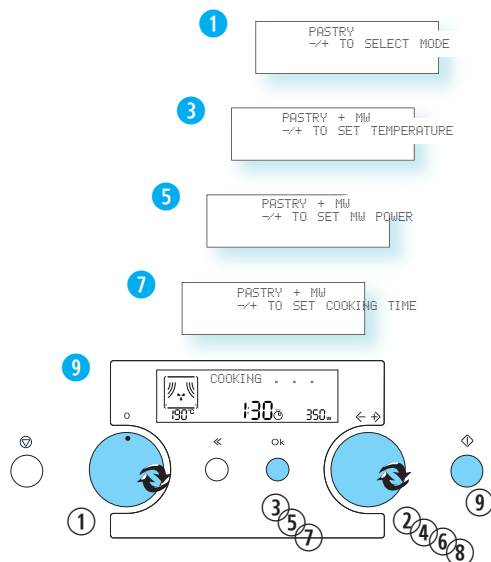
USE THIS FUNCTION to cook fruit pies, cakes and frozen quiches.

1. **TURN THE MULTIFUNCTION KNOB** to the Pastry position.
2. **TURN THE ADJUST KNOB** to the Pastry + MW position.
3. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting (default temperature is displayed).
4. **TURN THE ADJUST KNOB** to set the temperature.
5. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting (default power level is displayed).
6. **TURN THE ADJUST KNOB** to set the microwave power level.
7. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting (default cooking time is displayed).
8. **TURN THE ADJUST KNOB** to set the cooking time.
9. **PRESS THE START BUTTON.**

PASTRY + MW	
POWER	SUGGESTED USE:
350 W	COOKING apple pie
160 W	COOKING frozen quiche
90 W	BAKING Cakes



SHELF LEVEL	
LEVEL	SUGGESTED USE:
3	APPLE PIE
2	FROZEN QUICHE
1	CAKES

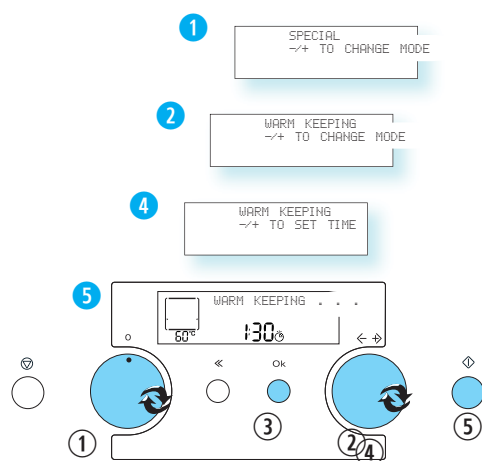


SPECIAL - WARM KEEPING

USE THIS FUNCTION to maintain the food at serving temperature (60°C) for any length of time.

- 1. TURN THE MULTIFUNCTION KNOB** to the Special position.
- 2. TURN THE ADJUST KNOB** to select Warm keeping.
- 3. PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting (default Warm keeping time is displayed).
- 4. TURN THE ADJUST KNOB** to set the Warm keeping time.
- 5. PRESS THE START BUTTON.**

Note: If time is not set, this function will run until you open the door or press the Stop button. If you don't interrupt this function it will automatically shut off after 4 hours.

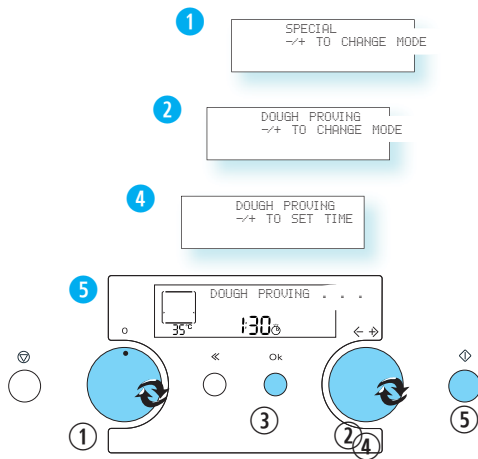


SPECIAL - DOUGH PROVING

USE THIS FUNCTION to prove your dough. The oven temperature is kept at 37°C.

1. **TURN THE MULTIFUNCTION KNOB** to the Special position.
2. **TURN THE ADJUST KNOB** to select Dough proving.
3. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting (default Dough proving time is displayed).
4. **TURN THE ADJUST KNOB** to set the Dough proving time.
5. **PRESS THE START BUTTON.**

NOTE: If time is not set, this function will run until you open the door or press the Stop button. If you don't interrupt this function it will automatically shut off after 4 hours.





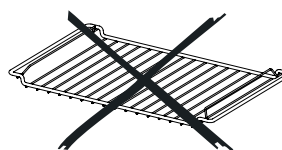
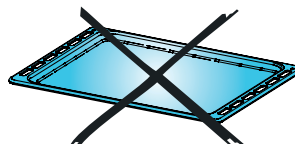
AUTO REHEAT



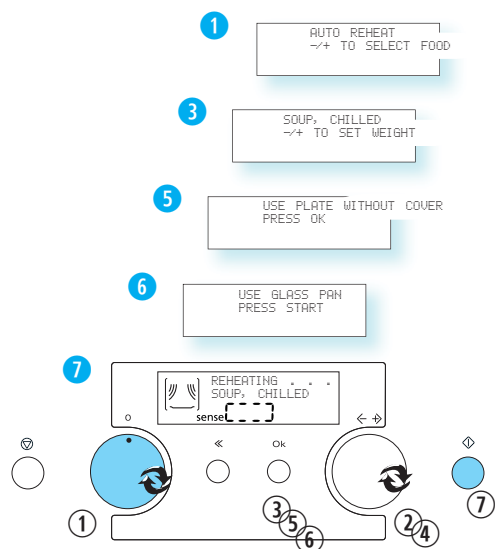
USE THIS FUNCTION when reheating ready-made food either frozen, chilled or room tempered. **PLACE FOOD** onto a microwave-safe heat proof dinner plate or dish.

1. **TURN THE MULTIFUNCTION KNOB** to the Auto Reheat position.
2. **TURN THE ADJUST KNOB** to select food class.
3. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting (default weight is displayed).
4. **TURN THE ADJUST KNOB** to set the weight.
5. **PRESS THE OK BUTTON** to confirm your selection. The oven presents you with the recommended vessel to use.
6. **PRESS THE OK BUTTON**. The oven presents you with the recommended accessory to use.
7. **PRESS THE START BUTTON**.

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



SOME FOOD CLASSES require the food to be stirred during cooking. In these cases the oven will stop and prompt you to perform the needed action.



IF THE DOOR ISN'T OPENED AT THIS TIME (WITHIN 2 MINUTES) THE OVEN WILL:

STIR	Continue the cooking process. End result may not be optimal in this case.
<ul style="list-style-type: none">❏ Open the door.❏ Stir the food.❏ Close the door and restart by pressing the Start button.	



AUTO REHEAT



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.



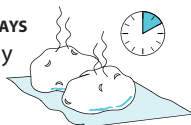
ALWAYS COVER FOOD when using this function except when reheating chilled soups in which case a cover is not needed!

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

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





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

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



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



RECOMMENDED WEIGHTS		
	DINNER PLATE , chilled (250g - 500g)	PREPARE FOOD IN LINE WITH RECOMMENDATIONS ABOVE. HEAT UNDER COVER.
	DINNER PLATE , frozen (250g - 500g)	FOLLOW THE DIRECTIONS ON PACKAGE, IE. VENTILATION, PRICKING AND SO ON.
	SOUP , chilled (1 - 4 Servings)	REHEAT UNCOVERED IN SEPARATE BOWLS OR IN A LARGE ONE.
	BEVERAGE (1 - 4 Servings)	HEAT UNCOVERED AND USE A METAL SPOON IN A MUG OR CUP.
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"		



MANUAL DEFROST



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

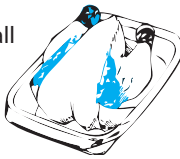
CHECK AND INSPECT THE FOOD REGULARLY. Experience will give you the times needed for various amounts.

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).



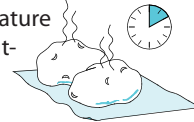
TURN LARGE JOINTS halfway through the defrosting process.

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.





SPEED DEFROST

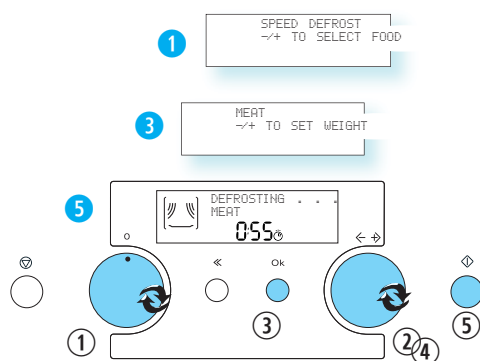


USE THIS FUNCTION for defrosting Meat, Poultry, Fish, Vegetables and Bread.

Speed Defrost should only be used if the net weight is between 100 g- 3.0 kg.

ALWAYS PLACE THE FOOD on the Glass Drip Tray on shelf level 1.

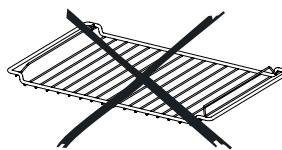
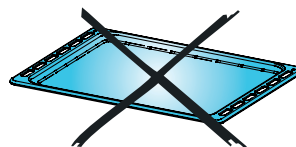
1. **TURN THE MULTIFUNCTION KNOB** to the Speed Defrost position.
2. **TURN THE ADJUST KNOB** to select the type of food you want to defrost.
3. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting (default weight is displayed).
4. **TURN THE ADJUST KNOB** to set the weight of the food.
5. **PRESS THE START BUTTON.**



MIDWAY THROUGH THE DEFROSTING PROCESS the oven stops and prompts you to **TURN FOOD**.

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

AT THE END OF THE DEFROSTING PROCESS the oven automatically switches to manual defrost mode and waits for you to set a time for further defrosting. If no further defrosting is required at this time, press the Stop button, open the door and remove the defrosted food



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

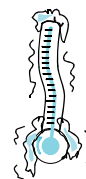


IF THE WEIGHT IS LESSER OR GREATER THAN RECOMMENDED WEIGHT: Follow the procedure for "Cook & Reheat with microwaves" and choose 160 W when defrosting.

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.





COOK & REHEAT WITH MICROWAVES



USE THIS FUNCTION for normal cooking and re-heating, such as vegetables, fish, potatoes and meat.

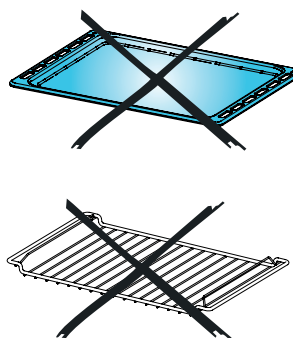
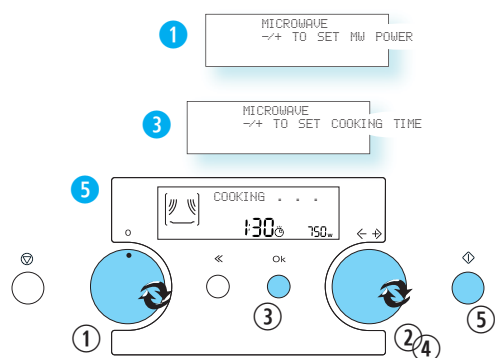
1. **TURN THE MULTIFUNCTION KNOB** to the microwave position.
2. **TURN THE ADJUST KNOB** to select power level.
3. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting.
4. **TURN THE ADJUST KNOB** to set the cooking time.
5. **PRESS THE START BUTTON.**

ONCE THE COOKING PROCESS HAS BEEN STARTED:

The time can easily be increased in 30-second steps by pressing the Start button. *Each press* increases the time with 30 seconds. You may also alter the time by turning the adjust knob to increase or decrease the time.

BY PRESSING THE << BUTTON you may switch between cooking time and power level. Both can be altered during cooking by turning the adjust knob after selection.

ALWAYS USE THE GLASS DRIP TRAY on shelf level 1 when cooking with microwaves only.



POWER LEVEL

MICROWAVES ONLY	
POWER	SUGGESTED USE:
850 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 , poultry 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.
160 W	DEFROSTING . Softening butter, cheeses.
90 W	SOFTENING Ice cream



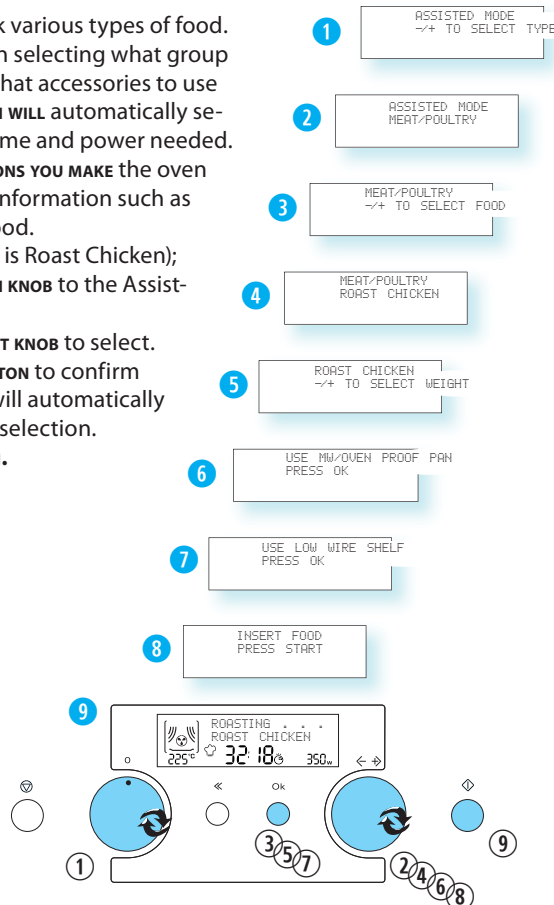
ASSISTED MODE



USE THIS FUNCTION TO cook various types of food. **THE OVEN WILL ASSIST YOU** in selecting what group of food, type of food, what accessories to use. **IN ASSISTED MODE THE OVEN WILL** automatically select cooking method, time and power needed. **DEPENDING ON THE SELECTIONS YOU MAKE** the oven will ask you additional information such as the net weight of the food.

THE PRINCIPLE IS (example is Roast Chicken);

- 1. TURN THE MULTIFUNCTION KNOB** to the Assisted Mode position.
- 2, 4, 6, 8. TURN THE ADJUST KNOB** to select.
- 3, 5, 7. PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next selection.
- 9. PRESS THE START BUTTON.**



ONLY USE THE UTENSILS SUGGESTED by the oven.

WHEN THE COOKING HAS FINISHED you may continue (if needed) by simply turning the Adjust knob to add additional cooking time. The oven is preset with the best cooking mode for continued cooking of the specific food.



SOME FOOD CLASSES REQUIRE the food to be turned or stirred during cooking. In these cases the oven will stop and prompt you to perform the needed action. If the door isn't opened at this time (within 3 minutes) the oven assumes that no more cooking is needed and returns to stand by.

RECOMMENDED WEIGHTS & AMOUNTS FOR ASSISTED MODE

FOOD CATEGORY	FOOD CLASS	RECOMMENDED AMOUNT	ACCESSORIES TO USE
MEAT	ROAST BEEF	1Kg - 1,5Kg	MICROWAVE & OVEN PROOF VESSEL
	ROAST PORK	1Kg - 1,5Kg	MICROWAVE & OVEN PROOF VESSEL
	LEG OF LAMB	1,5Kg - 2Kg	MICROWAVE & OVEN PROOF VESSEL
	ROAST VEAL	1Kg - 1,5Kg	MICROWAVE & OVEN PROOF VESSEL
	SHEPARD'S PIE	4 - 8 SERVINGS	MICROWAVE & OVEN PROOF VESSEL
	BRATWURST	4 - 12 PCs	WIRE SHELF IN GLASS DRIP TRAY
	MEAT LOAF	4 - 8 SERVINGS	MICROWAVE & OVEN PROOF VESSEL
POULTRY	CHICKEN LEGS	800G - 1,2Kg	WIRE SHELF IN GLASS DRIP TRAY
	ROAST CHICKEN	1Kg - 1,5Kg	MICROWAVE & OVEN PROOF VESSEL
	CHICKEN, GRILLED	800G - 1,2Kg	WIRE SHELF IN GLASS DRIP TRAY
	CHICKEN FILLETS, BOILED	500G - 1Kg	MICROWAVE SAFE VESSEL WITH COVER
FISH	WHOLE FISH, BAKED	800G - 1,5Kg	GLASS DRIP TRAY
	WHOLE FISH, BOILED	800G - 1,5Kg	GLASS DRIP TRAY
	FISH FILLETS, BOILED	400G - 1Kg	MICROWAVE SAFE VESSEL WITH COVER
	FISH GRATIN, FROZEN	600G - 1,2Kg	MICROWAVE & OVEN PROOF VESSEL
	FISH STEAKS, GRILLED	4 - 8 PCs	WIRE SHELF IN GLASS DRIP TRAY
POTATOES	POTATOES, BOILED	500G - 1Kg	MICROWAVE SAFE VESSEL WITH COVER
	POTATOE WEDGES	1Kg - 1,5Kg	GLASS DRIP TRAY
	POTATOE GRATIN	4 - 8 SERVINGS	MICROWAVE & OVEN PROOF VESSEL
	FRENCH FRIES, FROZEN	500G - 1Kg	GLASS DRIP TRAY
	POTATOES, JACKET	4 - 8 PCs	GLASS DRIP TRAY
VEGETABLES	ROOT VEGETABLES	200G - 800G	MICROWAVE SAFE VESSEL WITH COVER
	VEGETABLES	200G - 800G	MICROWAVE SAFE VESSEL WITH COVER
	VEGETABLES, FROZEN	200G - 800G	MICROWAVE SAFE VESSEL WITH COVER
	TOMATO GRATIN	4 - 8 SERVINGS	MICROWAVE & OVEN PROOF VESSEL
	VEGETABLE GRATIN	4 - 8 SERVINGS	MICROWAVE & OVEN PROOF VESSEL
	VEGETABLE GRATIN, FROZEN	600G - 1,2Kg	MICROWAVE & OVEN PROOF VESSEL
	STUFFED PEPPERS	4 - 8 SERVINGS	GLASS DRIP TRAY
LASAGNE	LASAGNE, HOME MADE	4 - 8 SERVINGS	MICROWAVE & OVEN PROOF VESSEL
	LASAGNE, FROZEN	600G - 1,2Kg	MICROWAVE & OVEN PROOF VESSEL

RECOMMENDED WEIGHTS & AMOUNTS FOR ASSISTED MODE

FOOD CATEGORY	FOOD CLASS	RECOMMENDED AMOUNT	ACCESSORIES TO USE
PIZZA	THIN PIZZA, HOME MADE	1 PLATE	BAKING PLATE
	PAN PIZZA, HOME MADE	1 PLATE	BAKING PLATE
	PIZZA, CHILLED	250G - 800G	BAKING PLATE
	PIZZA, FROZEN	250G - 800G	BAKING PLATE
PIE	QUICHE LORRAINE	4 - 8 SERVINGS	MICROWAVE & OVEN PROOF VESSEL
	QUICHE, FROZEN	200G - 1Kg	GLASS DRIP TRAY
BREAD	TIN BREAD	1 - 3 Pcs	MICROWAVE & OVEN PROOF VESSEL
	ROLLS, PRE-BAKED	1 PLATE	BAKING PLATE
	ROLLS, FROZEN	1 PLATE	BAKING PLATE
	SCONES	2 Pcs	BAKING PLATE
CAKES	SPONGE CAKE	1 CAKE	MICROWAVE & OVEN PROOF VESSEL
	APPLE PIE	6 - 8 SERVINGS	MICROWAVE & OVEN PROOF VESSEL
	TART	6 - 8 SERVINGS	MICROWAVE & OVEN PROOF VESSEL
	MERINGUES	1 PLATE	MICROWAVE & OVEN PROOF VESSEL
	FRUIT CRUMBLE	6 - 8 SERVINGS	MICROWAVE & OVEN PROOF VESSEL
	DUTCH APPLE TART	1 CAKE	MICROWAVE & OVEN PROOF VESSEL
REHEAT	DINNER PLATE, CHILLED	250G - 500G	MICROWAVE SAFE VESSEL WITH COVER
	DINNER PLATE, FROZEN	250G - 500G	MICROWAVE SAFE VESSEL WITH COVER
	SOUP, CHILLED	1 - 4 SERVINGS	MICROWAVE SAFE VESSEL
	BEVERAGE	1 - 4 SERVINGS	MICROWAVE SAFE VESSEL





RECIPES

COVER THE ROASTS with foil after cooking and let stand for about 10 minutes before cutting.



FOOD CATEGORY	FOOD CLASS	AMOUNT	ACCESSORIES TO USE
MEAT	ROAST BEEF	1Kg - 1,5Kg	MICROWAVE SAFE & OVEN PROOF VESSEL
		SPRINKLE with salt, spices and brush with oil	
	ROAST PORK	1Kg - 1,5Kg	MICROWAVE SAFE & OVEN PROOF VESSEL
		SPRINKLE with salt, spices and brush with oil	
	LEG OF LAMB	1,5Kg - 2Kg	MICROWAVE SAFE & OVEN PROOF VESSEL
		SPRINKLE with salt, spices and brush with oil	
	ROAST VEAL	1Kg - 1,5Kg	MICROWAVE SAFE & OVEN PROOF VESSEL
		PLACE 250g of button mushrooms and 250g of chopped shallots beside the meat. Turn the roast and stir the vegetables when oven prompts you to do so.	
	SAUSAGES	4 - 12 Pcs	USE WIRE SHELF IN GLASS DRIP TRAY
		USE SAUSAGES of around 100g each. Cut scores into the skin before grilling	
POULTRY	SHEPARD'S PIE	4 SERVINGS	MICROWAVE SAFE & OVEN PROOF VESSEL
		LIGHTLY FRY together 1½ tbsp butter, 1 chopped onion and 2 finely diced carrots. Add 1tbsp flour and 300ml beef stock and cook until thickened. Add 1tbsp tomato puree and dash of Worcestershire sauce. Stir in 450g minced cooked beef or lamb and season with salt and pepper. COVER THE MEAT STEW with 4 portions of mashed potatoes.	
	MEAT LOAF	4 SERVINGS	MICROWAVE SAFE & OVEN PROOF VESSEL
		MIX TOGETHER 4 tbsp bread crumbs, 150ml milk or water and 1 tbsp corn starch. Let soak for 10 minutes. MIX TOGETHER with 400g minced meat, 1½ tsp salt, 1 egg, 1-2 ml pepper and finely chopped onion. Shape to a loaf.	
	ROAST CHICKEN	1Kg - 1,5Kg	MICROWAVE SAFE & OVEN PROOF VESSEL
		SPRINKLE with salt, spices and brush with oil	
	CHICKEN LEGS	800G - 1,2Kg	USE WIRE SHELF IN GLASS DRIP TRAY
		SPRINKLE with salt, spices and brush with oil	
	CHICKEN FILLETS, GRILLED	800G - 1,2Kg	USE WIRE SHELF IN GLASS DRIP TRAY
		SPRINKLE with salt, spices and brush with oil	
	CHICKEN FILLETS, BOILED	500G - 1Kg	MICROWAVE SAFE VESSEL WITH COVER
		SPRINKLE WITH SALT AND SPICES AND ADD SOME LIQUID (LEMON JUICE OR BOUILLON)	



RECIPES



FOOD CATEGORY	FOOD CLASS	AMOUNT	ACCESSORIES TO USE
FISH	BAKED FISH	800G - 1,5Kg	GLASS DRIP TRAY
		SCORE THE SKIN and sprinkle with salt and spices. Brush the fish with melted butter and sprinkle eventually some bread crumbs on top.	
	BOILED FISH	800G - 1,5Kg	GLASS DRIP TRAY and MW wrap
		SCORE THE SKIN and sprinkle with salt and pepper. Add some lemon juice or bouillon into the pan (½-1dl)	
	FISH FILLETS, BOILED	400G - 1Kg	MICROWAVE SAFE VESSEL WITH COVER
		SPRINKLE WITH SALT and spices and add ½dl liquid	
	FISH GRATIN, FROZEN	600G - 1,2Kg	MICROWAVE SAFE & OVEN PROOF VESSEL
		IF PACKED IN FOIL, move it to a suitable container	
POTATOES	POTATO WEDGES	1Kg - 1,5Kg	GLASS DRIP TRAY
		SPRINKLE WITH SALT and spices and some oil. Stir when oven prompts you to do so	
	POTATO GRATIN	4 SERVINGS	MICROWAVE SAFE & OVEN PROOF VESSEL
		PEEL AND SLICE 1kg potatoes and place half of the amount in a dish. Sprinkle 200ml grated cheese, salt, pepper, crushed garlic and thyme on the potatoes. Add the remaining potatoes and season. Mix together milk and cream, totally 250-300ml and pour over the potatoes. Sprinkle with 200ml grated cheese on top.	
	BOILED POTATOES	500G - 1Kg	MICROWAVE SAFE VESSEL WITH COVER
		ADD ½-1DL WATER. Stir when oven prompts you to do so.	
	JACKET POTATOES	4 - 8 PCs	GLASS DRIP TRAY
		USE LARGE POTATOES around 350g each. Turn over when oven prompts you to do so.	
	FRENCH FRIES, FROZEN	500G - 1Kg	GLASS DRIP TRAY
		SPRINKLE WITH SALT, stir when oven prompts you to do so	



RECIPES



FOOD CATEGORY	FOOD CLASS	AMOUNT	ACCESSORIES TO USE
VEGETABLES	ROOT VEGETABLES, BOILED	200G - 800G	MICROWAVE SAFE VESSEL WITH COVER
		CUT IN EVEN SIZES, add 2-4tbsp water	
	VEGETABLES, BOILED	200G - 800G	MICROWAVE SAFE VESSEL WITH COVER
		CUT IN EVEN SIZES, add 2-4tbsp water	
	VEGETABLES, FROZEN	200G - 800G	MICROWAVE SAFE VESSEL WITH COVER
		ADD 2-4tbsp water	
	TOMATO GRATIN	4 SERVINGS	MICROWAVE SAFE & OVEN PROOF VESSEL
		LAYER 4 SLICED TOMATOES (700g) and 1 thinly sliced courgette (250g) in a buttered dish. Season with salt and pepper and herbs and sprinkle 250-300ml grated cheese on top plus some lumps of butter.	
	STUFFED PEPPERS	4 SERVINGS	GLASS DRIP TRAY
		CUT 4 PEPPERS in half and remove cores and seeds. Mix together 400g minced beef, ½ chopped onion, 1 egg, 2 tbsp bread crumbs, 4 tbsp milk or water. Season with salt, pepper, curry powder and thyme. Stuff peppers with the mixture and place them on the glass tray. Sprinkle bread crumbs and lump butter on top. Pour 2-3 tbsp tomato juice or water on the Glass Drip Tray.	
LASAGNE	VEGETABLE GRATIN, FROZEN	600G - 1,2KG	MICROWAVE SAFE & OVEN PROOF VESSEL
		IF PACKED IN FOIL, move it to a suitable container	
	VEGETABLE GRATIN	4 SERVINGS	MICROWAVE SAFE & OVEN PROOF VESSEL
		PLACE 500G-600G COOKED VEGETABLES in a buttered dish. Cover with 200-250ml white sauce and sprinkle grated cheese mixed with bread crumbs on top.	
	LASAGNE, FRESH	4 SERVINGS	MICROWAVE SAFE & OVEN PROOF VESSEL
		COOK A MEAT SAUCE of 400-500g minced beef, 1 chopped onion, 2 tbsp oil, garlic, 500g canned tomatoes and 1½ beef stock cube + 100ml water. Season with salt, pepper and herbs. COOK A WHITE SAUCE of 50g butter, 40g flour (3/4 dl), 600 ml milk. Season with salt, pepper and nutmeg. LAYER THE SAUCES together with 300g lasagne sheets and 100g grated mozzarella in a buttered dish, top with 40 - 50g parmesan.	
	LASAGNE, FROZEN	600G - 1,2KG	MICROWAVE SAFE & OVEN PROOF VESSEL
		IF PACKED IN FOIL, move it to a suitable container	



RECIPES



FOOD CATEGORY	FOOD CLASS	AMOUNT	ACCESSORIES TO USE
PIZZA	THIN PIZZA, HOME MADE	1 PLATE	BAKING PLATE
		<p>MAKE A DOUGH of 225 ml water, 15g fresh yeast, 20 ml olive oil, 1½ tsp salt, ¾ tsp sugar and approx. 400g flour. Let rise for 15-20 minutes.</p> <p>ROLL IT OUT and place it on the lightly greased baking plate. Top with 250g chopped tomatoes, 150g sliced mozzarella and season with salt, pepper and oregano and dash with some olive oil.</p> <p>LET RISE for about 1 hour.</p>	
	PAN PIZZA, HOME MADE	1 PLATE	BAKING PLATE
		<p>FOLLOW THE INSTRUCTIONS FOR THIN PIZZA but change the amount of ingredients for the dough to the following: 250 ml water, 20g yeast, 25 ml oil, 2 tsp salt and 1 tsp sugar. Amount of flour around 450g</p>	
	PIZZA, CHILLED	250G - 800G	BAKING PLATE
	PIZZA, FROZEN	250G - 800G	BAKING PLATE
PIE	QUICHE LORRAINE	4 SERVINGS	MICROWAVE SAFE & OVEN PROOF VESSEL
		<p>MAKE A DOUGH of 180g (3dl) flour, 125 g butter and 2-3 tbsp water. Line a pie dish with the dough and pre-bake.</p> <p>FILL IT with 150g diced bacon and 150g diced cooked ham. Sprinkle 100g cheese on top. Mix 100 ml milk and 200 ml cream with 3 eggs and season with salt, pepper and thyme and pour over the filling.</p>	
	QUICHE, FROZEN	200G - 1Kg	GLASS DRIP TRAY
		IF PACKED IN FOIL, move it to a suitable container	
BREAD	TIN BREAD	1 - 3 PCs	MICROWAVE SAFE & OVEN PROOF VESSEL
		<p>MAKE A DOUGH of 350 ml water + 200 ml milk, 30g fresh yeast, 20g salt, 10g sugar, 70g butter and approx. 1 kg flour. Let stand for 10 minutes. Divide into 3 pieces, form them to balls and let rise under cover for 15 minutes. Form to loaves and place into buttered baking dishes. Let rise under cover for 40-45 minutes.</p>	
	SCONES	2 PCs	BAKING PLATE
		<p>MAKE A DOUGH of 240g (4dl) flour, ½ tsp salt, 2 tsp baking powder, 50g butter and 150 ml milk. Divide into 2 pieces and form to round cakes, diameter 15cm. Place them on baking plate.</p>	
	ROLLS, FROZEN	1 PLATE	BAKING PLATE
	ROLLS, PRE-BAKED	1 PLATE	BAKING PLATE (USE VACUUM-PACKED ROLLS)



RECIPES



FOOD CATEGORY	FOOD CLASS	AMOUNT	ACCESSORIES TO USE
CAKES	APPLE PIE	6 - 8 SERVINGS	MICROWAVE SAFE & OVEN PROOF VESSEL
		<p>MAKE A DOUGH of 225g flour, pinch of salt, 125g butter and 1-2 tbsp water. Form to a ball and chill for ½ hour.</p> <p>PEEL AND SLICE 500g apples. Roll out ½ of the dough and line a cake dish, diameter 20cm. Fill it with the apples and sprinkle with 75g sugar and some clove. Roll out the remaining dough and cover the apples with it, seal the edges and brush with egg.</p>	
	TART	6 - 8 SERVINGS	MICROWAVE SAFE & OVEN PROOF VESSEL
		<p>MIX TOGETHER for the dough 150g butter, 150g sugar, 2 egg yolks, pinch of salt, grated lemon rind and 300g flour. Line a pie dish with ¾ of the dough and spread out 250 ml jam over the dough. Roll the remaining dough and cut into strips, make a lattice pattern on top.</p>	
	FRUIT CRUMBLE	6 - 8 SERVINGS	MICROWAVE SAFE & OVEN PROOF VESSEL
		<p>CRUMBLE TOGETHER 200g flour, 100g sugar and 150g butter.</p> <p>PLACE APPLES (1½ litre sliced + sugar and cinnamon), rhubarb (1kg + 75ml sugar and 1 tbsp corn starch) or frozen berries (600g + 75ml sugar and 1 tbsp corn starch) in a dish and sprinkle the dough on top.</p>	
	SPONGE CAKE	1 CAKE	MICROWAVE SAFE & OVEN PROOF VESSEL
		<p>BEAT 200G BUTTER and 200g sugar until porous. Add 4 eggs one at a time. Mix 200g flour and 1½ tsp baking powder with a pinch of salt and stir in. Pour the batter into a greased and breaded cake dish.</p>	
	DUTCH APPLE TART	1 CAKE	MICROWAVE SAFE & OVEN PROOF VESSEL
		<p>MIX A DOUGH of 300g flour, pinch of salt, 150g sugar, 175g butter and 1egg. Chill for ½ hour.</p> <p>PEEL AND SLICE 1 kg apples and mix with 75g sugar, 100g raisins, 50g chopped almonds, 1 tbsp custard powder and 1 tsp cinnamon.</p> <p>ROLL OUT ¾ of the dough and line a buttered cake tin, diameter 26cm. Sprinkle 2 tbsp bread crumbs over the dough bottom and fill with the mixed apples. Roll out the remaining dough and cut into strips. Arrange the strips in a lattice pattern over the top. Brush with egg yolk mixed with a little water.</p>	
	MERINGUES	1 PLATE	BAKING PLATE
		<p>WHISK 2 EGG WHITES until stiff. Whisk in 80g sugar and vanilla (1-2 drops essence or 2 tsp vanilla sugar). Gently fold in 100g desiccated coconut. Place 18-20 pcs of the mixture on baking plate lined with baking paper.</p>	



RECIPES



FOOD CATEGORY	FOOD CLASS	AMOUNT	ACCESSORIES TO USE
REHEAT	DINNER PLATE, CHILLED	250G - 500G	MICROWAVE SAFE & OVEN PROOF VESSEL
		COVER LOOSELY with mw-film or plastic cover	
	DINNER PLATE, FROZEN	250G - 500G	MICROWAVE SAFE & OVEN PROOF VESSEL
		FOLLOW INSTRUCTIONS on package	
	SOUP, CHILLED	1 - 4 SERVINGS	MICROWAVE SAFE & OVEN PROOF VESSEL
		HEAT IN SOUP PLATE without cover	
	BEVERAGES	1 - 4 SERVINGS	MICROWAVE SAFE & OVEN PROOF VESSEL
		USE 1½ dl liquid in each mug, place a metal spoon in the mug	

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.



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.



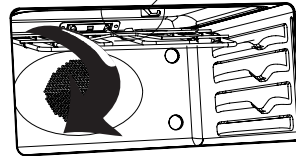
DO NOT USE STEAM CLEANING APPLIANCES when cleaning your appliance.

ADDING SOME LEMON JUICE to a cup of water, placing this on Glass drip tray 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.

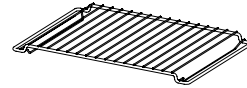


- Twist and remove the ceramic hook.
- Fold down the front end of the grill element to access the ceiling for cleaning.

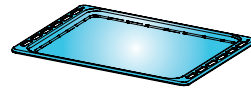


DISHWASHER SAFE:

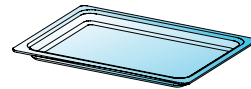
WIRE SHELF.



BAKING PLATE



GLASS DRIP TRAY



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.

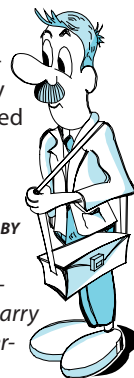


IF THE MAINS CORD NEEDS REPLACING it should be replaced by the original mains cord, which is available via our service organization. The mains cord may only be replaced by a trained service technician.



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.



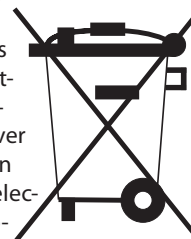
ENVIRONMENTAL HINTS

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.

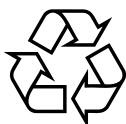
FOR MORE DETAILED INFORMATION about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

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

IN ACCORDANCE WITH IEC 60705.

THE INTERNATIONAL ELECTROTECHNICAL COMMISSION has developed a standard for comparative testing of heating performance of different appliances. We recommend the following for this oven:

Test	Amount	Approx. time	Power level	Container
Custard	1000 g	11 min	750 W	Pyrex 3.227
Sponge cake	475 g	6 min	750 W	Pyrex 3.827
Meat loaf	900 g	16 min	750 W	Pyrex 3.838
Potato gratin	1100 g	25 - 28 min	Forced air 200 °C + 350 W	Pyrex 3.827
Cake	700 g	25 min	Conventional 200 °C + 90 W	Pyrex 3.827
Chicken	1000 g	30-32 min	Forced air 220 °C + 350 W	Pyrex 3.827
Defrost meat	500 g	10 ½ min	Speed defrost	Glass Drip Tray



Whirlpool Sweden AB