
BERTAZZONI

**ISTRUZIONI PER L'INSTALLAZIONE ED USO
FORNI DA INCASSO COMBINATI A MICROONDE**

**INSTALLATION AND USER MANUAL
BUILT-IN COMBINATION MICROWAVE OVENS**

**INSTRUKTIONER FÖR INSTALLATION OCH ANVÄNDNING
KOMBIUGNAR FÖR INBYGGNAD MED
MIKROVÅGSFUNKTION**

**HANDLEIDING VOOR INSTALLATIE EN GEBRUIK
INBOUW COMBIMAGNETRONS**

**VEJLEDNING TIL OPSTILLING OG BRUG
KOMBINEREDE MIKROBØLGEOVNE TIL INDBYGNING**

**ASENNUS- JA KÄYTTÖOHJEET
KALUSTEASENNETTAVAT YHDISTELMÄUUNIT
MIKROAALTOUUNILLA**

**INSTRUCTIONS D'INSTALLATION ET D'UTILISATION
FOURS ENCASTRABLES COMBINÉS À MICRO-ONDES**



INSTALLATION AND USER MANUAL

BUILT-IN COMBINATION MICROWAVE OVENS

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FROM THE DESK OF OUR PRESIDENT

Dear Customer,

Thank you for choosing a quality Bertazzoni appliance for your home.

It was way back in 1882 that my family began manufacturing cookers, and our company has since built up a solid reputation for the excellence of its engineering, born of a passion for good food.

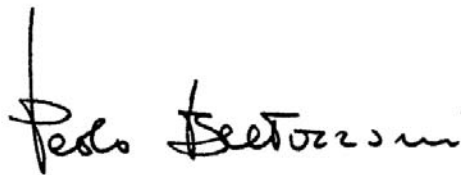
Today, our products feature exclusive Italian design combined with the latest technology. Our mission is to build domestic appliances which work perfectly and fully meet the requirements of their users.

To create products of the highest quality also in aesthetic terms, which meet all of our customers' requirements. Our appliances are also versatile and easy to use, turning the potential chore of cooking into a genuine pleasure.

This manual will help you to use and take care of your Bertazzoni product in the safest and most efficient manner, so that it can provide you with the utmost satisfaction for many years to come.

I really hope you like it!

Paolo Bertazzoni
President

A handwritten signature in black ink, reading "Paolo Bertazzoni". The signature is written in a cursive, flowing style. The first name "Paolo" is written with a large, stylized 'P' that extends upwards. The last name "Bertazzoni" is written in a more compact, cursive script.

INTRODUCTION

READ THESE INSTRUCTIONS CAREFULLY BEFORE INSTALLING AND USING THE APPLIANCE.

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These instructions are valid only for the countries whose identifying symbols are included on the cover of this manual and on the appliance label. The manufacturer shall not be held liable for property damage or personal injury resulting from incorrect installation or improper use of the appliance.

The manufacturer shall also not be held liable for any imprecisions due to printing or transcription errors in this booklet.

The appearance of the figures included herein is only for guidance.

The manufacturer reserves the right to make modifications to its products when it considers this necessary or beneficial, however the essential safety and performance characteristics shall not be affected.

THIS APPLIANCE IS DESIGNED FOR NON-PROFESSIONAL, DOMESTIC USE.

This user manual is an integral part of the appliance and must therefore be kept in its entirety in a place accessible to the user for the entire lifetime of the appliance.

Read this manual before using the appliance.

MANUFACTURER LIABILITY

The manufacturer shall bear no liability for property damage or personal injury due to:

- Use of the appliance other than that specified.
- Failure to comply with the instructions in the user manual.
- Tampering with/unauthorised modifications to any part of the appliance.
- The use of non-original spare parts.
- This appliance is intended for cooking food in the home environment. Any other use shall be considered improper.
- The appliance is not designed to operate with external timers or with remote-control systems.

WARNING: The CE marking on this product is a declaration, under the manufacturer's full responsibility, that the product complies with all European health, safety and environmental requirements laid out in the legislation covering this product type.

ENVIRONMENTAL PROTECTION



Please think of the environment when disposing of the packaging.

This appliance is marked in accordance with European Community Directive 2012/19/EU on waste electrical and electronic equipment (WEEE).

This directive defines the standards for the collection and recycling of waste electrical and electronic equipment applicable throughout the European Union.

The packaging of this appliance is composed of the elements strictly necessary to ensure sufficient protection during transport. The packaging materials are completely recyclable, thus reducing their environmental impact. Please help to protect the environment by taking the following tips into consideration:

- Sort the packaging materials for recycling.
- Render the old appliance unusable before taking it to the collection facility. Ask the competent local authorities for details of the nearest recycling centre you can take the old appliance to.
- Do not dispose of used oil down the drain. Keep it in a closed container and take it to a recycling centre; if this is not possible, dispose of it in mixed waste (in this manner it will be disposed of at a monitored facility – although this is not the best solution, it at least prevents contamination of the sewage/water systems).

PLASTIC PACKAGING

Danger of suffocation

- Do not leave the packaging or any part thereof unattended.
- Do not let children play with the plastic bags.

APPLIANCE DATA PLATE

The data plate bears the technical data, serial number and brand name of the appliance. The appliance data plate is located on the side of the front of the oven, and must not be removed at any time. A copy is provided in this manual for reference.

INTRODUCTION

GENERAL SAFETY INSTRUCTIONS

- During use, the appliance and its accessible parts become very hot.
- Never touch the heating elements during use.
- Keep children under the age of eight at a safe distance unless they are constantly supervised.
- Children must not play with the appliance.
- This appliance may only be used by children over the age of eight, and by people with reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, provided that they are supervised or instructed by adults who are responsible for their safety.
- Keep children and animals away from the appliance while it is running or cooling down. Accessible parts become red hot during use.
- Switch off the appliance after use.
- Cleaning and maintenance must not be carried out by children without adequate supervision.
- Ensure that hot surfaces are allowed to cool before proceeding to clean the appliance.
- Have installation and servicing carried out by qualified personnel in compliance with applicable standards and legislation. Do not try to repair the appliance yourself or without the assistance of a qualified technician.
- Do not modify this appliance.
- Do not insert anything in the slots.
- Do not obstruct ventilation openings and heat dispersal slots.
- If the power supply cable is damaged, contact technical support immediately and they will arrange for it to be replaced.
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Do not sit or put any weight on the oven door.
- Do not use steam jets to clean the appliance.
- Do not use the appliance as a space heater for any reason.
- In the event of breakage or cracking in the glass, shut off the oven immediately and disconnect it from the power supply. Contact technical support.
- Sudden and extreme changes in temperature can cause the glass to break – never pour cold liquids onto the oven door.
- Using the oven generates heat and moisture – keep the area well ventilated during operation.
- Never place flammable objects in the oven
- Do not open the door if smoke is coming out of the oven. Shut the appliance off and disconnect its power supply.
- The oven contains electronic components which could interact with electronic medical equipment such as pacemakers or insulin pumps. Equipment of this type must be kept at least 10 cm from the oven.
- Ensure that there are no trapped objects which could prevent the oven door from shutting.
- The oven is not designed to operate with timers or remote control systems.
- Plastic containers not designed for high temperatures could melt, damaging the oven or even catching fire.
- Closed tins and jars could burst or even explode if heated: never use the oven for preparing or heating tins or jars.
- Always use specific oven gloves for removing or inserting heat-resistant cookware or accessories.
- Isolate the appliance's power supply before performing any maintenance.
- Do not use the appliance if the door does not close correctly or if the door hinges are damaged.
- Do not use the appliance if the contact surfaces between the door and the face of the oven are damaged.
- Do not use the appliance if the door glass is damaged.
- Do not use the appliance if it frequently generates sparks without metal objects being present inside it.
- Never run the microwave oven empty.
- The contact surfaces between the door and the front of the oven must always be kept clean in order to ensure correct operation.
- Do not remove the mica cover from the ceiling of the oven. This cover prevents grease and food scraps from damaging the microwave generator.
- **WARNING:** If the door seals are damaged, the oven must not be operated until it has been repaired by a trained person.
- **WARNING:** 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.**
- Microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

EN

INTRODUCTION

- The appliance must not be installed behind a decorative door in order to avoid overheating

EN INSTRUCTIONS FOR USE

- Use only microwave-safe dishes with microwave cooking functions (porcelain, glass or suitable plastic).
- Ensure that the pin, the sliding ring and the corresponding turntable are positioned inside the appliance before operating the oven.
- The appliance will operate only when the door is fully closed.
- Take great care when cooking food with a high alcohol content, as this could cause a fire.
- Remove any food residue from inside the oven before using the appliance in order to prevent fires and smoking.
- Do not place any objects or baking paper on the bottom of the oven.
- After cooking, keep the door closed while the oven is cooling down to prevent damaging adjacent kitchen units.
- Fruit juice can cause indelible staining; use deep dishes to prevent leakage.
- Damaged containers, or those which are unsuitably small, can lead to serious injuries.
- When opening the oven door, be very careful of escaping steam: burn hazard!
- Do not pour water into a hot oven: this would create steam, and thus a burn hazard!
- Keep the door seal clean to prevent heat escaping and damaging adjacent units.
- Insert oven racks and trays all the way into their guides to prevent damage to the door when closing.
- Do not operate the appliance with wet hands or when it is in contact with water.
- Do not apply pressure to the open door.
- Do not use the door as a work surface or shelf.
- Do not place or store flammable objects or those which could ignite easily on the appliance, inside it or in its immediate vicinity.
- Always heat baby milk in bottles with the cap and teat removed. After heating the baby milk, mix or shake well to allow the heat to be uniformly distributed.
- Never select excessively high heating times or power levels to heat small quantities of food.
- Use the grill function only for gratinating dishes.
- Remove liquids from the appliance with care to avoid the risk of spillage.
- Use only microwave-safe containers.
- Check suitability before placing dishes and

other containers in the appliance.

- Do not heat whole eggs (raw or hard-boiled) in the microwave, as they could explode.
- Do not use the appliance for frying, as it would not be possible to control the temperature of the oil with microwave cooking.
- The turntable and racks can support a maximum load of 8 kg.
- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
- Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container

APPLIANCE WARNINGS

- Do not place sheets of aluminium foil directly onto the oven's interior surface.
- Do not place water directly inside the hot oven.
- Do not store moist dishes and food inside the oven after completing cooking.
- Take care when removing or inserting accessories.
- Any discolouration of the steel will not affect the oven's performance.
- For very wet cake batters, use a dripping pan. Fruit juice can cause permanent stains.
- The oven is designed only for cooking. It must not be used for other purposes, such as space heating.
-

TECHNICAL INSTALLATION INSTRUCTIONS

The installation, adjustments, transformations and maintenance listed in this section must only be performed by qualified technicians (in accordance with applicable legislation). Incorrect installation can cause property damage and injury to people or pets; the manufacturer shall not be held liable in this event. The appliance's automatic regulation or safety devices may only be modified by the manufacturer or a duly authorised supplier during the appliance's lifetime.

Ensure all necessary PPE is used when carrying out the installation

INSTALLING THE OVEN IN THE UNIT

Ensure that the oven is fully present and undamaged after removing all loose parts from their inner and outer packaging. Do not remove the mica cover on the ceiling of the microwave cavity. This cover prevents grease and food scraps from damaging the microwave generator.

In the event of any uncertainty, do not use the appliance and contact technical support.

Check that the kitchen unit is suitable for installation of the oven, referring to the dimensions given in this guide.

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IMPORTANT INFORMATION

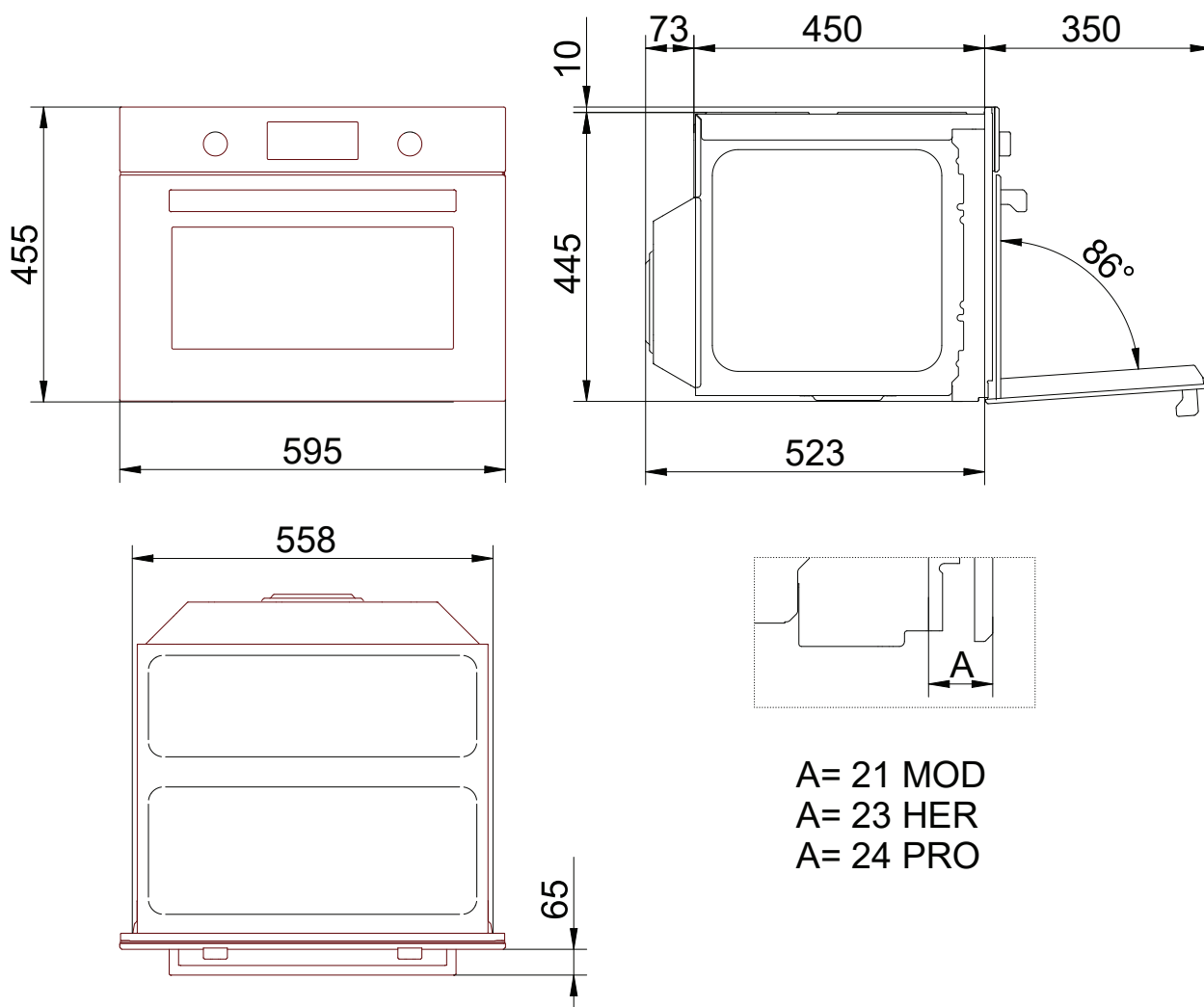
The oven is only suitable for installation inside a fitted kitchen unit or carcass. The sides and surrounding surfaces must be able to withstand temperatures of up to 90°C.

Installation of the appliance must be performed in accordance with the provisions of applicable legislation.

Provide for an opening in the rear of the carcass to allow for oven ventilation, as shown in the figure.

Lack of sufficient ventilation could compromise oven performance.

Insert the pin in the middle of the microwave cavity and place the sliding ring and turntable on it until they click into place.



A= 21 MOD
A= 23 HER
A= 24 PRO

TECHNICAL INSTALLATION INSTRUCTIONS

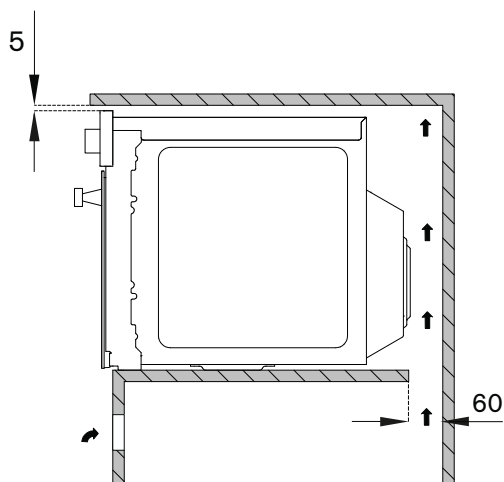
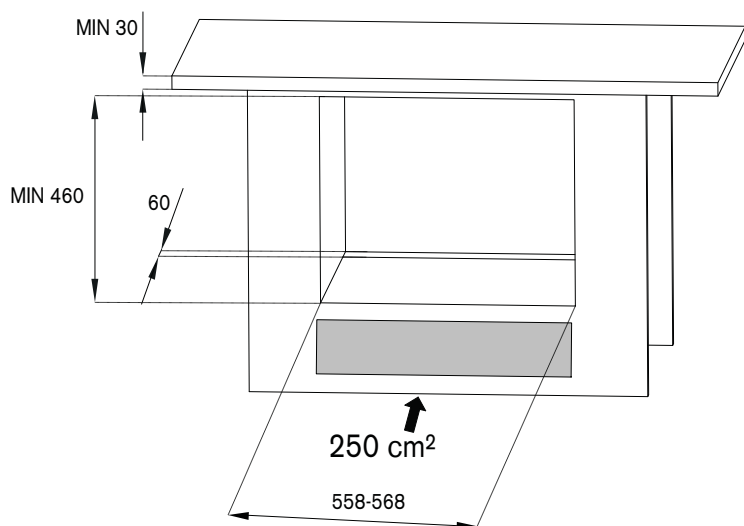
INSTALLATION UNDERNEATH A BUILT-IN HOB

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The clearance between the oven and the kitchen units or other installed appliances must be enough to ensure sufficient ventilation and air discharge. If installed under a hob, space must be left between the bottom of the hob and the top of the oven to allow for ventilation of the entire compartment (see figure).

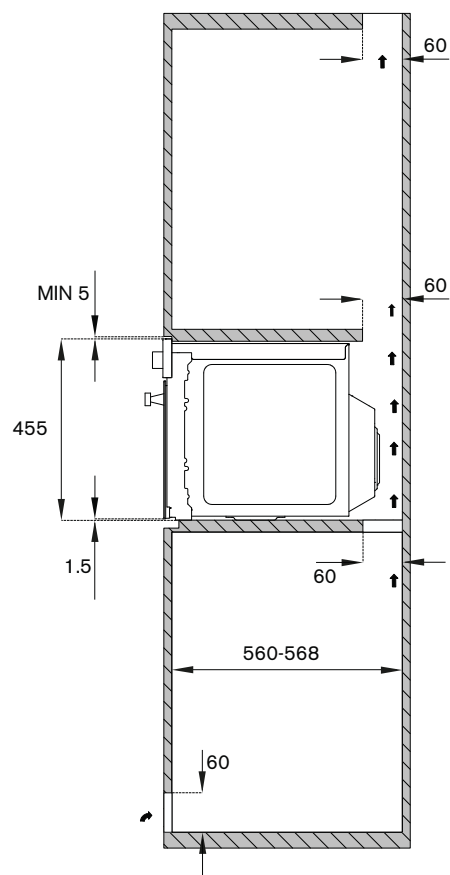
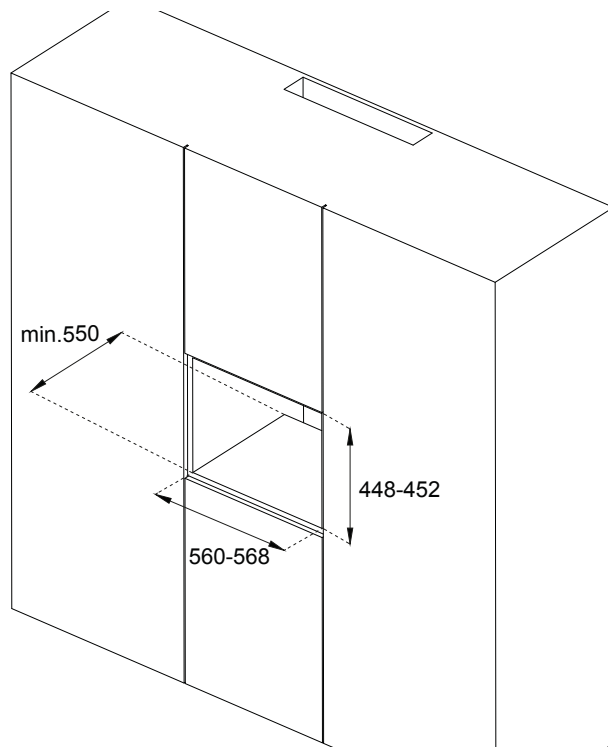
Any ventilation openings required for the hob are to be added to those required by the oven.

The manufacturer shall bear no liability in the event of the oven being installed in combination with a hob from another manufacturer.



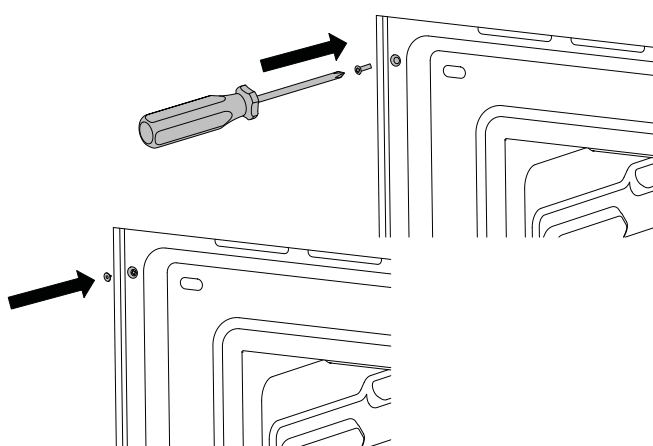
INSTALLING THE OVEN IN A TALL APPLIANCE HOUSING

The clearance between the oven and the kitchen units must be enough to ensure sufficient ventilation and air discharge. Ensure there is an opening in the top or rear of the carcase as shown in the figure.



OVEN FASTENING

- Position the appliance into the carcase with the help of a second person.
- Do not use the door or handle to position the oven.
- Check that the oven is correctly aligned with the units.
- Check that the door opens correctly.
- Fasten the oven to the carcase with the supplied screws, ensuring that the oven remains centred.
- Cover the screws with the caps.



ELECTRICAL CONNECTION

The electrical connection must be made in accordance with applicable standards and legislation.

Before connecting up the appliance, check that:

- The mains electricity supply matches the characteristics indicated on the appliance data plate (positioned on the front of the oven).
- The circuit wiring and outlet are equipped with a compliant earth connection.

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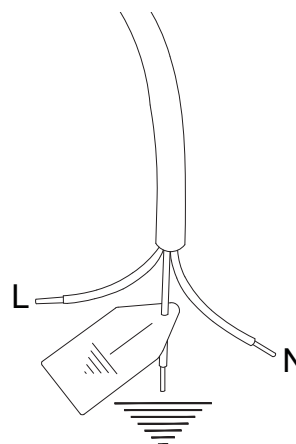
Connection to the mains power supply via a socket:

- Wire a plug onto the power cable which must comply with applicable standards in the country of use; the plug (and its fuse, where applicable) must be suitable for the rated load specified on the appliance data plate. Connect the cores of the cable in accordance with the figure, ensuring you follow the harmonised wiring colour scheme:

L (live/hot/phase) = brown wire

N (neutral) = blue wire

earth “⏏” symbol = yellow/green wire



Voltage	220-240 V
Frequency	50 Hz
Max. power	3400 W
Cable type	3x1.5 mm ²

ELECTRICAL CONNECTION

- Position the power supply cable in such a way that it is not resting against the rear of the oven, that it is not in contact with sharp edges and will not reach a temperature of 90°C at any point.
- Do not use adapters, extension leads, gang sockets etc. as these could cause loose contacts and overheat.

Hard-wired to the mains circuit:

- The circuit must be fitted with a omnipolar circuit breaker of suitable capacity for the appliance's rated load.
- The earth conductor must not be switched by the breaker and must be connected to the earthing system.
- As an alternative, an RCBO may also be used, or RCD protection in addition to or instead of a fuse or MCB, depending on the applicable electrical code.

MAINTENANCE

REPLACING COMPONENTS

Isolate the appliance's power supply before performing any maintenance.

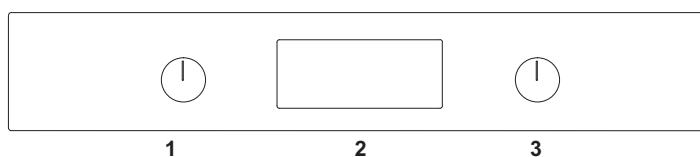
Contact an authorised service centre if functional components require replacement.

WARNING: If the power cable requires replacement, the installer/maintenance technician must use H05VV-F cable and leave the earth conductor around 2 cm longer than the live and neutral wires. They must also comply with the instructions given for the electrical connection.

CONTROL PANEL

TWO-KNOB OVEN CONTROLS

- 1 Function selector
- 2 Touchscreen display
- 3 Temperature selector

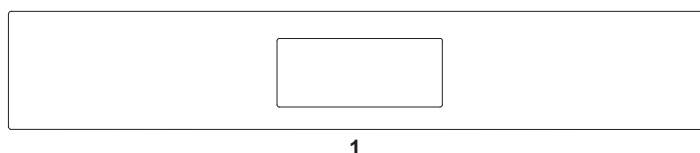


	TIME FUNCTIONS	time menu
	CANCEL/PREVIOUS MENU	cancels or returns to the previous menu
	CONFIRM	confirm or continue
	SETTINGS	settings menu

FULL-TOUCH OVEN CONTROLS

- 1 Touchscreen display

N.B.: for temperature settings and functions, touch the icon on the display.



	ON/OFF	turns the oven on or off
	CANCEL/PREVIOUS MENU	cancels or returns to the previous menu
	CONFIRM	confirm or continue
	SETTINGS	settings menu

OVEN FUNCTIONS

SYMBOL	DESCRIPTION
	Microwave
	Combination microwave
	Convection
	Grill
	Fan with grill
	Grill + microwave
	Assistant
	Specials

USE

Run your finger up and down the display to scroll through the menu.

To activate a menu function, press and hold the required function for at least two seconds. The chosen function will be selected as soon as you remove your finger from the display.

Touch a parameter on the display to modify it.

For time, brightness and audio settings, confirm with the play button.

FIRST USE

Once the oven has been connected to the power supply, enter the settings menu (⚙️) and set the following:

- Language
- Clock
- Clock Format
- Measurement Units

BEFORE FIRST USE

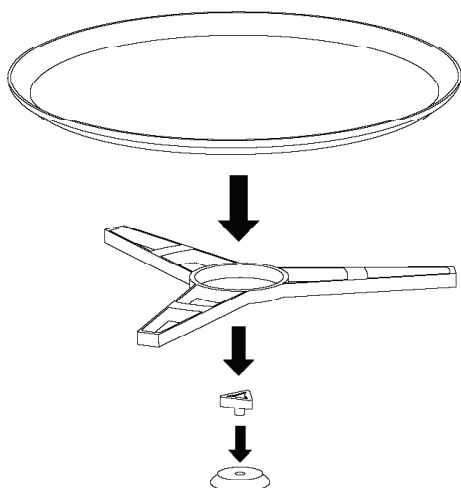
- Remove any film and other packaging residue from the inside and outside of the oven.
- Remove and wash all accessories.
- Run the oven for 30 min. at 250°C without placing any food inside (during this operation it is normal for manufacturing residue to produce some smoke and odours).
- Let the oven cool down.
- Open the door and air the oven out for 15 minutes.
- Clean the inside of the oven with a moist cloth and neutral detergent (do not use scouring powders).

TURNTABLE INSTALLATION

Do not use the oven in microwave mode without the turntable installed.

- Insert the pin in the centre of the oven cavity.
- Attach the sliding ring and the turntable: they should click into place.

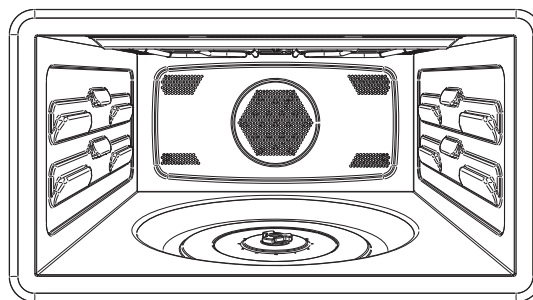
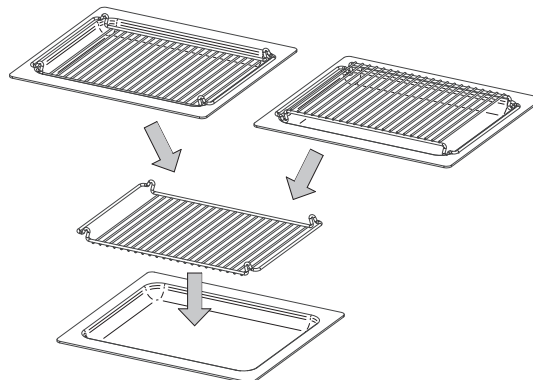
The turntable can rotate in both directions.



GLASS TRAY INSTALLATION

For good results with the grill, use the Rectangular Rack supplied with the oven. It must be placed over the Rectangular Glass Tray in two possible positions that give different heights for grilling (see below picture).

Fit the rectangular rack in such a way that it doesn't come into contact with the metal surfaces of the oven cavity since if it does there is a danger of electric arcing which may damage the oven.



COOLING

The oven is equipped with a cooling system which operates during cooking.

Air flow between the control panel and door allows the controls to be kept at a usable temperature.

The cooling system turns on and off automatically (it is normal for this to continue running after the oven is switched off).

PRE-HEATING

The appliance does not require pre-heating for microwave functions: cooking begins with a cold oven.

For the other functions, the pre-heating time will depend on the temperature set and the number of accessories present in the oven.

In combination functions, the microwave and turntable will start up only when the set temperature is reached.

OVEN LIGHT

The oven light comes on automatically when the door is opened and remains on during standard cooking functions.

USE

USING TWO-KNOB OVENS

1. Insert the rack at the required level
2. Select the oven function by rotating the knob
3. Set the temperature by turning the knob clockwise, or set the microwave power level via the TOUCHSCREEN DISPLAY.
4. If necessary, set timed cooking via the TOUCHSCREEN DISPLAY.

An audible warning and visual message indicate when the set temperature is reached.

Return the function knob to the zero position at any time to stop cooking.

USING TOUCHSCREEN OVENS

Run your finger up and down the display to scroll through the menu.

To activate a menu function, press and hold the required function for at least two seconds. The chosen function will be selected as soon as you remove your finger from the display.

Touch a parameter on the display to modify it.

1. Insert the rack at the required level.
2. Touch the power button twice to turn the oven on (once if the appliance is already on).
3. Scroll through the functions menu and choose the required cooking method.
4. Scroll to select the required temperature or power level and select it.
5. If necessary, set timed cooking via the TOUCHSCREEN DISPLAY.
6. Touch the Play button to start cooking, or wait (15 seconds) for it to start automatically.

An audible warning and visual message indicate when the set temperature is reached.

Touch the power button at any time to stop cooking.

COOKING MODES

The oven is equipped with various heating elements which create the various cooking modes when activated individually or in combination.

Warning: all cooking operations must take place with the door closed.

The oven door can be opened at any time. The oven will shut off automatically. The oven will resume operation once the door is closed again; if the microwave function has been selected, it will be necessary to touch confirm  to resume the function.

Microwave

Heating with microwave energy

Rapid cooking.

- Turntable

When cooking foodstuffs which do not require rotation, stop the turntable by pressing the corresponding icon on the display; press the same icon to reactivate it.

Combination Microwave

Heating with microwave energy distributed by the fan.

Ideal cooking for roasts.

- Lower level

Convection

Heat from the rear element with fan assist.

Cooking on multiple levels, ideal for any type of food which requires even heat.

- Lower level

Grill

Heat from the grill (broiler) element. Max recommended temperature: 200°C.

Cooking on a single level, ideal for grilling sausages, chops, bacon, fish or toast.

Browning or gratinating food at the end of cooking.

- Upper level

Fan with grill

Heat from the grill (broiler) element with fan assist. Max recommended temperature 175°C.

Cooking on a single level, ideal for grilling thick foods.

The circulation of the heat aids optimum cooking of the food while grilling from above.

- Upper level

EN

USE

Grill + microwave

Heating with microwave energy and from the grill element

Fast cooking with surface browning.

- Upper level

Assistant

see specific chapter

Specials

Dehydrate

Function with forced air circulation and a temperature of 37°C for drying foods, flowers and vegetables.

Automatic defrosting by weight

Function with the use of microwave energy to accelerate the defrosting process for foodstuffs by setting their weight.

Manual defrosting by time

- Function with the use of microwave energy to accelerate the defrosting process for foods by setting the time.

Sabbath

Heating method for use during periods of religious observance.

Eco

Fan-assisted cooking function with low power consumption (light deactivated during cooking).

USING CONVENTIONAL COOKING FUNCTIONS

CONDENSATION

When cooking foods with a high water content, it is normal for condensation to form on the inside of the oven door and on the control panel. This condensation will evaporate by itself during cooking.

COOKING TIPS

The set temperature and cooking time may vary slightly from one oven to another. Slight adjustments to recipes may be necessary.

- Increasing the temperature does not decrease cooking times.
- Cooking times depend on the weight, thickness and quality of the food.
- We recommend placing the food at the centre of the rack.
- Choose the level of cooking in accordance with the recipe and personal experience.
- Turn and mix dishes so that they heat through evenly.
- For new recipes, choose the lowest temperature from those given along with the shortest time; then assess how well cooked the dish is, prolonging the cooking if necessary.

SAVING ENERGY

- Open the oven door only when necessary to avoid wasting heat.
- Keep the inside of the oven clean.
- Remove any accessories not currently being used.
- Shut off the oven a few minutes before the time normally used, allowing the residual heat of the oven to finish cooking.

USING MICROWAVE COOKING FUNCTIONS

DEFROST

- The time required to defrost foodstuffs will depend on their quantity and on the thickness of the foodstuff.
- Thicker pieces will need to be turned multiple times.
- Foods rich in fat, such as butter, soft cheese, cream etc. should not be completely defrosted.
- Remove frozen foods from their packages and ensure that any metal elements, clips etc. have been removed.
- Any liquid which forms, above all when defrosting poultry, must be disposed of and must not under any circumstances come into contact with other foodstuffs.
- Do not forget that the defrost function requires a rest period during which the item will be defrosted completely.

COOKING TIPS

- When heating or cooking items with a skin or peel (e.g. apples, tomatoes, potatoes, sausages), make holes in them to prevent them from bursting.
- When cooking ready meals, follow the instructions on the pack.
- If you wish to place multiple containers, such as cups, in the appliance, arrange them evenly on the turntable.
- Never close plastic bags with metal clips or twist ties with a wire core – use plastic clips. Make small holes in the top of the bag to allow steam to escape.
- Ensure that foodstuffs reach a minimum temperature of 70°C when cooking or reheating.
- When heating liquids, use containers with large openings to allow steam to escape.
- Cooking times and power levels should be adapted to individual requirements.
- The greater the quantity of food, the longer the cooking time will be.
Double quantity = twice the cooking time
Half quantity = half the cooking time
- Liquids heat up more quickly.
- Most foodstuffs will need to be protected with a lid in order to maintain their moisture levels and intrinsic flavour. The lid used must be microwave safe and have holes to allow steam to escape.
- The set temperature and cooking time may vary slightly from one oven to another. Slight adjustments to recipes may be necessary.
- Increasing the temperature does not decrease cooking times.

- Cooking times depend on the weight, thickness and quality of the food.
- We recommend placing the food at the centre of the rack.
- Choose the level of cooking in accordance with the recipe and personal experience.
- Turn and mix dishes so that they heat through evenly.
- For new recipes, choose the lowest temperature from those given along with the shortest time; then assess how well cooked the dish is, prolonging the cooking if necessary.

SAVING ENERGY

- Open the oven door only when necessary to avoid wasting heat.
- Keep the inside of the oven clean.
- Remove any accessories not currently being used.
- Shut off the oven a few minutes before the time normally used, allowing the residual heat of the oven to finish cooking.

EN

COOKING GUIDELINES

The times given in the table do not include preheating times and are provided only as a guide.

MICROWAVE DEFROSTING

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Foodstuff	Weight (g)	Defrosting time (min.)	Rest time (min.)	Tips
Whole pieces of meat, pork, beef, veal, game	100	2-3	5-10	turn once
	200	4-5	5-10	turn once
	500	10-12	10-15	turn twice
	1000	21-23	20-30	turn twice
	1500	32-34	20-30	turn twice
	2000	43-45	25-35	turn three times
Whole or jointed poultry	250	5-6	5-10	turn once
Chicken	1000	20-24	20-30	turn twice
Fish fillet	200	4-5	5-10	turn once
Trout	250	5-6	5-10	turn once
Bread	200	4-5	5-10	turn once
	500	10-12	10-15	turn once
	800	15-17	10-20	turn twice

MICROWAVE COOKING

Foodstuff	Weight (g)	Quantity of liquid to add	Power (watts)	Time (min.)	Rest time (min.)	Tips
Cauliflower	500	100 ml	800	9-11	2-3	Divide into florets.
Broccoli	300	50 ml	800	6-8	2-3	Slice.
Mushrooms	250	25 ml	800	6-8	2-3	With lid.
Peas and carrots, frozen carrots	300	100 ml	800	7-9	2-3	Cut into slices or dice.
	250	25 ml	800	8-10	2-3	With lid.
Potatoes	250	25 ml	800	5-7	2-3	Peel and cut potatoes into equal sized pieces. With lid.
Bell peppers	250	25 ml	800	5-7	2-3	Cut into pieces or slices. With lid.
Fish fillet	500	-	600	10-12	3	With lid. Turn halfway through cooking.
Whole fish	800	-	800 400	2-3 7-9	2-3	With lid. Turn halfway through cooking.

COOKING GUIDELINES

The times given in the table do not include preheating times and are provided only as a guide.

COOKING WITH COMBINATION MICROWAVE FUNCTIONS

Foodstuff	Weight/ tin diameter	Power (watts)	Temperature (°C)	Time (min.)	Rest time (min.)	Tips
Roast beef	1-1.5 kg	400	200	30-40	20	Container without cover. Turn once.
Pork loin Pork chop (bone-in) Roast pork	0.8-1 kg	200	180-190	50-60	20	Container without cover. Turn once.
Whole chicken	1-1.2 kg	400	200	30-40	10	Container without cover. Breast down, turn once.
Jointed chicken	0.5-1 kg	400	200	25-35	10	Container without cover. Place the pieces skin down, turn once.
Roast veal	1.5-2 kg	200	180	60-65	20	Container with cover; turn once or twice, after turning continue without cover.
Roast beef	1.5-1.8 kg	200	200	80-90	20	Container with cover, turn once or twice.
Chocolate cake	28 cm	200	200	30	5-10	Turntable
Apple pie	28 cm	200	185	40-45	5-10	Turntable
Cheesecake	28 cm	400	180	40-45	5-10	Turntable

COOKING WITH MICROWAVE + GRILL FUNCTION

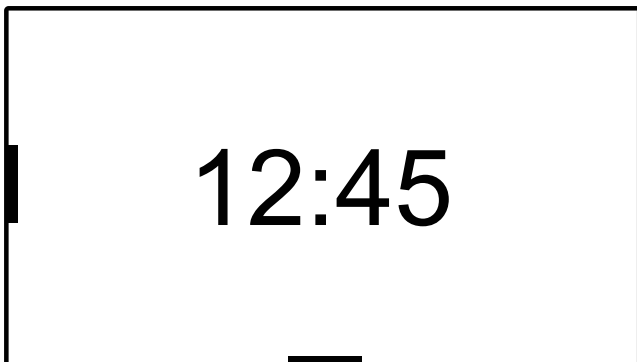
Foodstuff	Weight	Power (watts)	Time (min.)	Rest time (min.)
Baked pasta	500	400	12-17	3-5
Gratinated potatoes	800	600	20-22	3-5
Lasagne	800	600	15-20	3-5
Chicken	1000	400	35-40	3-5

USING THE TOUCHSCREEN DISPLAY

HOME SCREEN

Drop-Down Menu

The drop-down menu contains some functions which can be activated with the oven off.



Scroll the FLAP _ symbol upwards to open; scroll the FLAP _ symbol downwards to close.

Timer

Countdown timer: when it finishes, an audible warning will sound and a message will be displayed. The timer does not stop the cooking operation.

Scroll to set; the timer starts automatically.

Light

To turn the oven light on and off with the door closed.

Oven Preheating

Function to bring the oven to the required temperature in a short period of time.

This function is designed only for pre-heating the oven, and not for cooking food.

Screen Brightness

To set or change the display brightness.

Settings Menu

Touch the settings button to enter the menu.

Brightness

To set or change the display brightness.

Audio

To set or change the volume of the sounds.

Language

To select the preferred appliance language (the default is English).

Clock

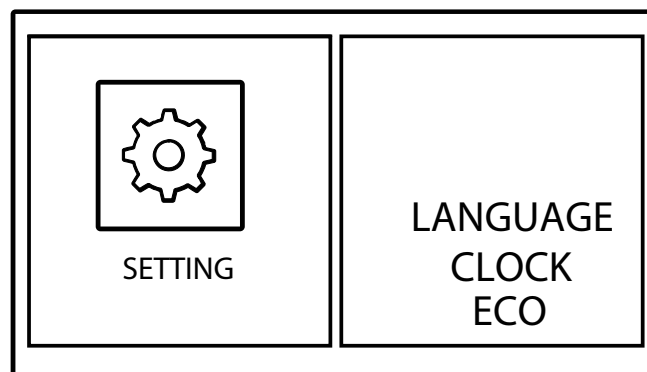
To set or change the time.

Showroom Mode

Deactivates the heating elements for showrooms use.

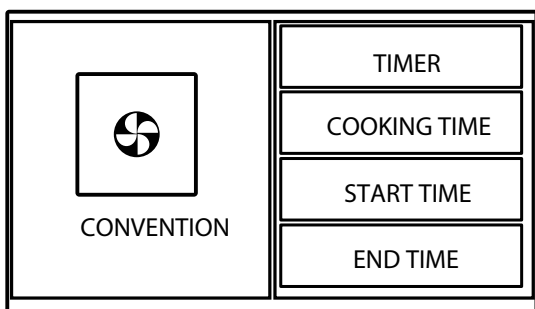
ECO Mode

To reduce energy consumption.



USING THE TOUCHSCREEN DISPLAY

MANAGING THE TIME FUNCTIONS



Touch the Power button, or else return the selector to the off position, to stop cooking at any point. Touch the clock icon to modify the duration of the current cooking program.

Important: if the time functions are not managed, the duration of the cooking must be managed manually.

EN

The time function allows you to manage cooking times.

After setting the function and temperature, press the clock icon (🕒) and choose a time function.

Timer

To set a countdown timer, at the end of which an audible warning will sound and a message will be displayed. The timer does not stop the cooking operation.

Scroll to set; the timer starts automatically.

Cooking Time

To set a countdown timer, at the end of which cooking will be stopped, an audible warning will sound and a message will be displayed.

Scroll to set; the cooking time timer starts automatically.

Start at

To set the start time and duration of cooking.

When the set time arrives, an audible warning will sound indicating the start of cooking. When the set duration has elapsed, cooking will stop, an audible warning will sound and a message will be displayed.

Scroll to set first the start time and then the cooking time.

Ends at

To set the cooking end time and duration (the start time will be calculated by the appliance).

An audible warning will sound when cooking begins. At the set cooking end time, cooking will stop, an audible warning will sound and a message will be displayed.

Scroll to set first the end time and then the cooking time.

USING THE TOUCHSCREEN DISPLAY

ASSISTANT

The assistant function helps you manage a range of cooking, temperature and time functions for each type of food.

EN The system does not provide recipes, but helps the oven get the best out of yours.

It is possible to create new sequences and store them for future use.

Recipe Management

Preset cooking sequences.

1. Choose the required food category.
 - Meat
 - Poultry
 - Fish
 - Dessert
 - Bread
 - Pizza
 - Pasta
 - Vegetables
2. Choose the required dish.
3. Select the weight and level of cooking, where required.
4. Press play.

At the end of cooking, an audible warning will sound and a message will be displayed.

To stop cooking, press the power button.

My cookbook

Saved personal cooking sequences

1. Select the required recipe from the saved ones.
2. Press play.

At the end of cooking, an audible warning will sound and a message will be displayed.

To stop cooking, press the power button.

To delete a saved recipe, select the name and drag it from the right to the left-hand side and confirm.

Set

To set complex cooking profiles and store them. Up to three functions in sequence can be selected.

1. Select function 1
2. Set cooking function, temperature and duration.
3. Repeat for functions 2 and 3, where necessary.
4. Press play to run the recipe.
5. Before activating cooking, you can decide whether or not to save the recipe; if saving, an on-screen keyboard will be displayed to name and save it.
6. Once saved, touch the play button to start cooking.

Use the My Cookbook function to bring up the saved recipe.

DISHES

MICROWAVE COOKING FUNCTIONS

- Do not use metal pans or dishes, or other containers with metal elements or decoration, with microwave functions.
- The most suitable materials for microwave cooking are Pyrex, porcelain or earthenware, as well as microwave-safe plastic containers.
- Use glass or plastic lids, or else a layer of cling film, in order to:
 - Prevent steam from escaping
 - Accelerate the cooking process
 - Prevent food from drying out
 - Preserve the flavour and aroma of dishes

Covers must not be airtight in order to prevent pressure from building up.

Testing Containers

Place the container to be tested in the oven and heat at maximum power for 20 seconds. If the container remains cold or heats up only slightly, this means it is suitable for microwave cooking. If, on the other hand, it should heat up significantly, or else sparks are generated, this means it is not suitable.

CONVENTIONAL COOKING FUNCTIONS

- For conventional cooking functions, use heat-resistant containers which can withstand temperatures of at least 300°C. Plastic containers are not suitable.

COMBINATION COOKING FUNCTIONS

- For combination cooking functions, use containers suitable for both cooking methods.

CLEANING THE APPLIANCE

Before performing any manual cleaning operation, wait for all parts to cool down and isolate the oven from the electrical supply.

Scrupulous care of your oven will help keep it in excellent condition for many years to come.

Cleaning enamelled or painted parts:

To maintain the characteristics of the enamelled components, they should be cleaned frequently with soapy water. Never use scouring powders. Do not leave acidic or basic substances (vinegar, lemon juice, salt, tomato juice etc.) sitting on enamelled parts, and do not wash enamelled parts when they are still hot.

Cleaning Stainless-Steel Parts:

Clean the components with soapy water and then dry them with a soft cloth, following the direction of the brushed finish. The shine can be maintained by periodic use of commonly available products. Do not use harsh/aggressive detergents such as:

- Limescale removers
- Bleach
- Hydrochloric acid
- Ammonia
- Scouring pads or powders

Immediately remove limescale, grease, starch or egg-white stains.

Cleaning the Door Glazing:

To degrease, use washing-up liquid and vinegar, then rinse; otherwise, clean with washing-up liquid, rinse, then pass over with a moist cloth before drying.

To remove encrusted food, soak with soapy water or washing-up liquid for a few minutes. After a few minutes, rinse off then dry with a soft cloth.

Avoid anti-limescale, abrasive and multi-purpose products, as they will affect the look of the glass after a while.

Cleaning the Oven Racks:

Do not wash the racks in the dishwasher.

Immerse them in hot soapy water, then wipe with a non-abrasive sponge before rinsing and drying with a tea towel.

Cleaning Handles:

Clean the components with soapy water and then dry them with a soft cloth, following the direction of the brushed finish. Never use scouring powders or pads.

Seal:

Wipe with a damp cloth.

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CLEANING THE APPLIANCE

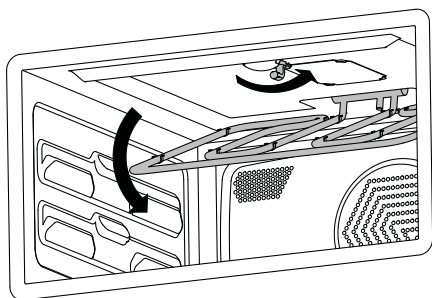
Cleaning the roof of the oven cavity.

EN

Warning!

Disconnect the power supply and wait until the appliance has cooled down before cleaning.

- Turn the grill support 180° (the support may come out when turned to 90°; reinsert it and reposition correctly if this occurs).
- Gently lower the grill heating element.
- Clean with soapy water and dry with a soft cloth (do not use scouring powders or similar).
- Repeat the operations above in reverse to reassemble the grill.



Cleaning the Oven Cavity

- Place a glass of water on the turntable.
- Add a few drops of lemon or vinegar if unpleasant odours have formed inside the appliance.
- Run the appliance in microwave mode at maximum power for 2-3 minutes.
- Remove any residue with a soft cloth.

Cleaning the Turntable and Accessories

Ensure that the turntable and its support are kept clean at all times.

In the event of encrusted dirt building up, leave the plate to soak and clean with a brush.

The accessories can be washed in the dishwasher.

BASIC MAINTENANCE

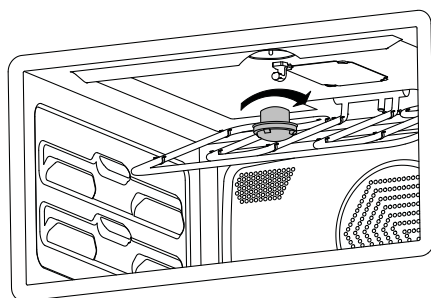
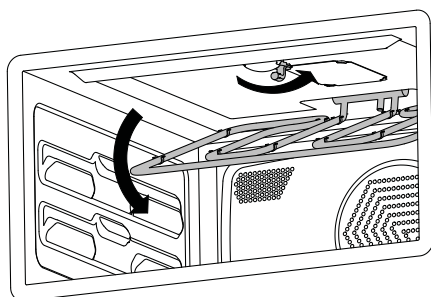
REPLACING THE OVEN LIGHT

Warning!

Disconnect the power supply and wait until the appliance has cooled down before cleaning.

Bulb type: 12 V / 10 W halogen.

- Turn the grill support 180° (the support may come out when turned to 90°; reinsert it and reposition correctly if this occurs).
- Gently lower the grill heating element.
- Unscrew the glass cover and take out the old halogen bulb.
- Insert a new halogen bulb in the holder. **DO NOT** touch the bulb with your bare hands.
- Screw the glass cover back on.
- Reinstall the power supply.



TROUBLESHOOTING

The oven is not working

Is the oven power supply active? Check the circuit breaker, switch or fuse. Disconnect the oven from the power supply for around one minute by unplugging it or turning it off at the circuit breaker. Is the oven door correctly closed? Ensure that there is nothing preventing it from closing and the door clicks when closed.

The oven does not heat up

Check that showroom mode is not enabled. Check that a time function is not active. Disconnect the oven from the power supply for around one minute by unplugging it or turning it off at the circuit breaker. After extended use of the grill, the heating elements are momentarily switched off by the safety thermostat; wait a few moments while the oven cools down, then try again.

The knob will not stay in place

The knob clip is broken: call customer service for a replacement.

The controls are very hot

This is normal if the door is left open for a prolonged period of time with the oven running. Check that the door closes correctly and that the cooking system is operational.

Food is overcooked

When using a fan-assisted function, remember to lower the cooking temperature by 20°C. When using a microwave cooking function, decrease the power level or cooking time.

Food is undercooked

When cooking large quantities of food, the cooking time must be increased proportionally. Check that there is sufficient space around the oven dish to allow heat to circulate correctly. Check that the door closes correctly. Have a technician check the actual mains voltage.

Condensation forms on the oven door glass

When cooking foods with a high water content, it is normal for condensation to form on the inside of the oven door and on the control panel. This condensation will evaporate by itself during cooking. Pre-heat the oven to reduce condensation build-up.

WARRANTY

Smoke forms during cooking

It is normal for smoke to form inside the oven when cooking particularly fatty foods. When cooking with the grill, a certain quantity of smoke is normal.

WARRANTY AND CUSTOMER SERVICE:
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