

Bauknecht

Gebrauchsanweisung
Instructions for use
Mode d'emploi
Gebruiksaanwijzing
Istruzioni per l'uso



Brugsanvisning
Bruksanvisning
Käyttöohje
Manual de utilização
Instrucciones para el uso

BMES 8145



Οδηγίες Χρήσης
Instrukcje użytkowania
Használati utasítás
Инструкция за употреба



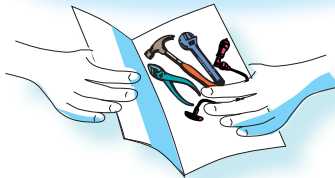
Návod k použití
Návod na použitie
Instrucțiuni de utilizare
Инструкции по эксплуатации



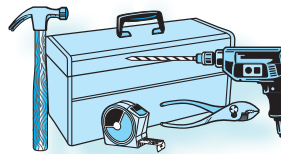
INSTALLATION



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 and that the internal door seal is not damaged. Empty the oven and clean the interior with a soft, damp cloth.

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

DO NOT USE EXTENSION CORD:



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

AFTER CONNECTING

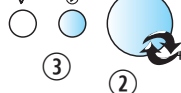
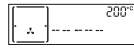
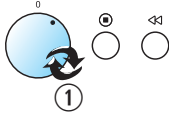
THE OVEN CAN BE OPERATED ONLY if the oven door is firmly closed.

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

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



BEFORE FIRST USE



THE OVEN NEEDS TO BE FULLY HEATED (250 °C) BEFORE FIRST USE (cooking food).

PLEASE USE THE FOLLOWING STEPS to carry out this procedure.

- 1** TURN THE **MULTIFUNCTION KNOB** until you find the Pre Heat function.
- 2** TURN THE **ADJUST KNOB** to set the temperature to 250°C.
- 3** PRESS THE **START BUTTON**.



WHEN THE TEMPERATURE IS REACHED the oven keeps the set temperature for 10 minutes before switching off.

LET THE OVEN COOL TO ROOM TEMPERATURE.

WIPE AND CLEAN THE OVEN cavity with a damp kitchen paper.



IMPORTANT SAFETY INSTRUCTIONS



READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

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

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

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

DO NOT OVER-COOK FOOD. Fire could result.

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

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



IMPORTANT SAFETY INSTRUCTIONS



EGGS

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



CHILDREN SHALL NOT PLAY with the appliance.

USE, CLEANING AND USER MAINTENANCE shall not be made by children unless they are aged from 8 years and above and supervised.

THIS APPLIANCE CAN BE USED by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

WARNING!

THE APPLIANCE AND ITS ACCESSIBLE PARTS MAY BECOME HOT during use.

CARE SHOULD BE TAKEN to avoid touching heating elements.

CHILDREN LESS THAN 8 YEARS OF AGE shall be kept away unless continuously supervised.

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



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.

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.



IMPORTANT PRECAUTIONS



GENERAL

THIS APPLIANCE IS DESIGNED FOR DOMESTIC USE ONLY!

THIS APPLIANCE IS INTENDED to be used built-in. Do not use it freestanding.

THIS APPLIANCE 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.



IMPORTANT PRECAUTIONS



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

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

DO NOT USE THE CAVITY for any storage purposes.

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



DEEP-FRYING

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



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

LIQUIDS

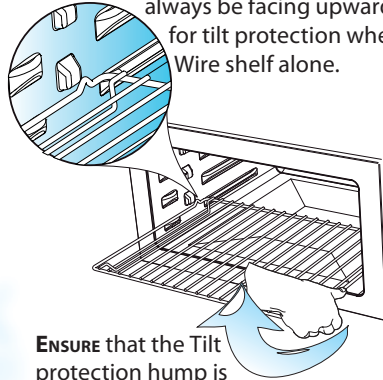
E.G. BEVERAGES OR WATER. Overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid. To prevent this possibility the following steps should be taken:



1. Avoid using straight-sided containers with narrow necks.
2. Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
3. After heating, allow standing for a short time, stirring again before carefully removing the container from the oven.

TILT PROTECTION

THE WIRE SHELF has a small hump which is to always be facing upwards. It is used for tilt protection when using the Wire shelf alone.



ENSURE that the Tilt protection hump is always facing backwards when the Wire shelf is pushed in.

LIFT THE FRONT OF THE SHELF lightly upwards when it is stopped by the tilt protection and gently pull to release it.

CAREFUL

ALWAYS REFER to a microwave cookbook for details. Especially, if cooking or reheating food that contains alcohol.

AFTER HEATING BABY FOOD or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving.



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

Ensure the Lid and the Teat is removed before heating!

PUSH - PUSH KNOBS

THE KNOBS OF THIS OVEN are aligned with the buttons on the panel, at delivery.

The knobs will slide out if pushed and their various functions can be accessed. It is not necessary to have them protruding from the panel during operation.

Simply push them back into the panel when you are done with the setting and continue to operate the oven.





ACCESSORIES



GENERAL

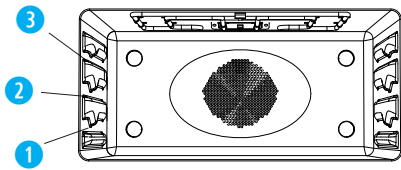
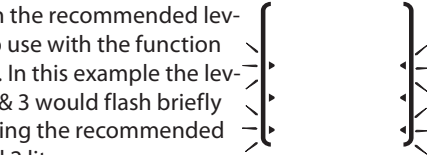
THERE ARE a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use.

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



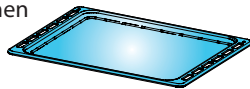
LEVEL INDICATOR

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

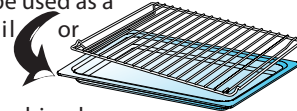
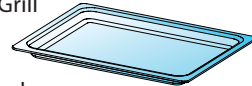
USE THE BAKING PLATE when cooking or baking with Conventional Bake.



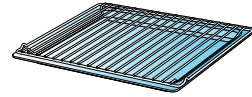
NEVER USE IT in combination with microwaves.

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 Conventional Bake 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.



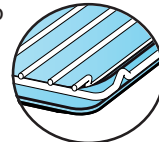
ALWAYS USE THE GLASS DRIP TRAY when using microwaves. It shall be placed on shelf level 1. Avoid placing vessels directly on the oven bottom.

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.

When you put food directly on the Wire shelf, place the Glass drip tray under it.

ENSURE the tilt protection hump is facing outwards when you push the glass driptray & Wire shelf combination into the oven.



The Wire shelf may be used with Convection Bake. It may also be used when you combine these functions with Microwaves.



START PROTECTION / KEY 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 (AUTO FUNCTIONS ONLY)



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

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

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

NOTE:

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

HIGH+²
AUTO

HIGH¹
AUTO

MED⁰
AUTO

LOW⁻¹
AUTO

LOW-⁻²
AUTO

THIS IS DONE BY SELECTING A DONENESS LEVEL with the adjust knob right after you have pressed the Start button.



STIR OR TURN FOOD (AUTO FUNCTIONS ONLY)



WHEN USING SOME OF THE AUTO FUNCTIONS the oven may stop (depending on the chosen program and food class) and prompt you to STIR FOOD or TURN FOOD.

To CONTINUE COOKING:

- 🌀 Open the door.
- 🌀 Stir or turn the food.
- 🌀 Close the door and restart by pressing the Start button.






FOOD CLASSES (AUTO FUNCTIONS ONLY)



WHEN USING THE AUTO FUNCTIONS the oven needs to know which food class it is to use to reach proper results. The word FOOD and a food class digit is displayed when you are choosing a food class with the adjust knob.



FOOD	
	1 MEAT (100g - 2.0Kg)
	2 POULTRY (100g -
	

THE FOOD CLASSES are listed in the tables placed with each Auto function.

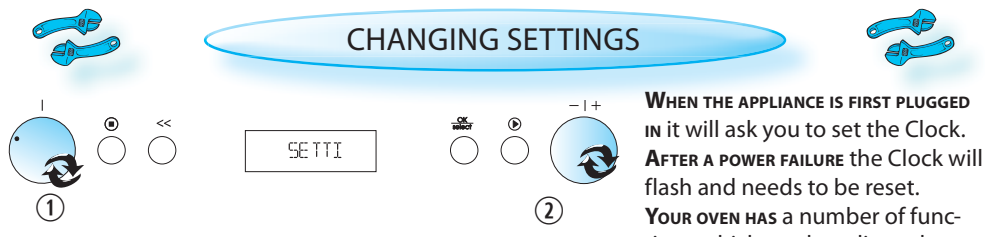
FOR FOOD NOT LISTED IN THE TABLES and if the weight is lesser or greater than recommended weights, you should follow the procedure for "Cook & Reheat with microwaves".



COOLING DOWN



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



WHEN THE APPLIANCE IS FIRST PLUGGED IN it will ask you to set the 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** until Setting is shown.
- 2 USE THE ADJUST KNOB** to choose one of the following settings to adjust.

- ~: Clock
- ~: Sound
- ~: ECO
- ~: Brightness

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



- 1 PRESS THE OK BUTTON.** (The left right hand digits (hours) flicker).
- 2 TURN THE ADJUST KNOB** to set the hours.
- 3 PRESS THE OK BUTTON.** (The two right hand digits (minutes) flicker).
- 4 TURN THE ADJUST KNOB** to set the minutes.
- 5 PRESS THE OK BUTTON** again to confirm the change.

THE CLOCK IS SET AND IN OPERATION.
IF YOU WISH TO REMOVE THE CLOCK from the display once it has been set, simply enter the clock setting mode again and press the Stop button while the digits flicker.





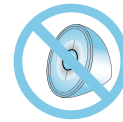
CHANGING SETTINGS



SOUND SETTING



- 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 the change.



ECO



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

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

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



CHANGING SETTINGS



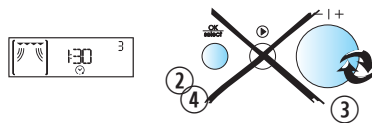
BRIGHTNESS



- 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.



DELAYED START



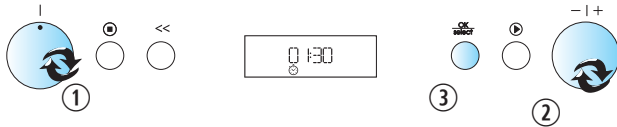
USE THIS FUNCTION when you need to have the cooking finished at a specific time. The oven needs to know the desired cooking duration and the time of day when the food should be ready.

- 1 **FOLLOW THE SETTING PROCEDURE** for the function you wish to use and stop when the cooking time has been set.
Do not press start button.
- 2 **PRESS THE OK BUTTON.** You will automatically be taken to the next setting.
- 3 **TURN THE ADJUST KNOB** to set the Cooking End Time.
- 4 **PRESS THE OK BUTTON** again. Delayed Start is automatically activated and the oven starts when the time left to "ready time" equals the cooking time set.

DELAYED START WORKS WITH THESE FUNCTIONS	
	CONVENTIONAL
	GRILL
	TURBO GRILL
	CONVECTION BAKE



KITCHEN TIMER



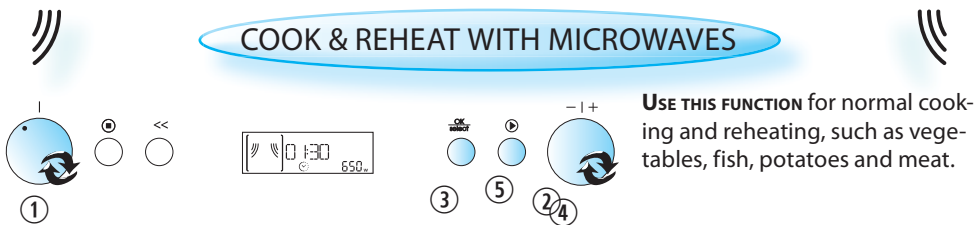
USE THIS FUNCTION when you need a kitchen timer to measure time for various purposes such as cooking eggs or letting the dough rise before baking etc. This oven also has a special function for dough proving (see Dough Proving).

- 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 countdown after 3 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.

PRESSING THE STOP BUTTON before the timer has finished will reset the timer to zero.



- 1 **TURN THE MULTIFUNCTION KNOB** until you find the microwave function.
- 2 **TURN THE ADJUST KNOB** to set the microwave 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.**

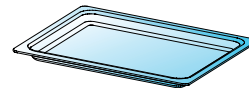
ONCE THE COOKING PROCESS HAS BEEN STARTED:

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 return to where you can change cooking time and power level. Both can be altered with the adjust knob during cooking.

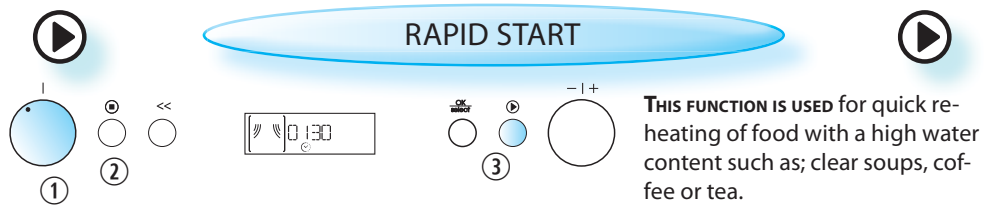


ALWAYS USE THE GLASS DRIP TRAY when using this function.



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 , meat etc.
650 W	COOKING OF fish.
500 W	MORE CAREFUL COOKING e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	SIMMERING STEWS , melting butter & chocolate.
160 W	DEFROSTING. Softening butter, cheeses.
90 W	SOFTENING Ice cream
0 W	WHEN USING the Timer only.

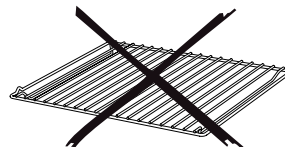
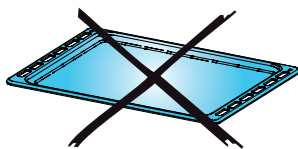
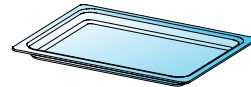


- 1 TURN THE MULTIFUNCTION KNOB until you find the microwave function.
- 2 PRESS THE STOP BUTTON.
- 3 PRESS THE START BUTTON.

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.

ALWAYS USE THE GLASS DRIP TRAY when using this function.





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).

TURN LARGE JOINTS halfway through the defrosting process.

THE SHAPE OF THE PACKAGE alters the defrosting time. Shallow packets defrost more quickly than a deep block.



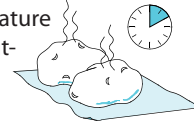
BOILED FOOD, STEWS AND MEAT SAUCES defrost better if stirred during defrosting time.

WHEN DEFROSTING it is better to under-thaw the food slightly and allow the process to finish during standing time.

SEPARATE PIECES as they begin to defrost. Individual slices defrost more easily.

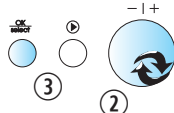
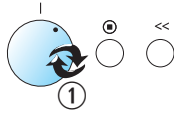
STANDING TIME AFTER DEFROSTING ALWAYS IMPROVES the result since the temperature will then be evenly distributed throughout the food.

SHIELD AREAS OF FOOD with small pieces of aluminum foil if they start to become warm (e.g. chicken legs and wing tips).





PREHEAT



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.

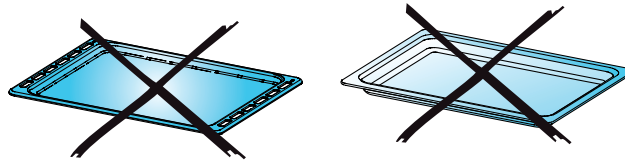
- 1 **TURN THE MULTIFUNCTION KNOB** to the preheat position.
- 2 **TURN THE ADJUST KNOB** to set the temperature.
- 3 **PRESS THE START BUTTON.**

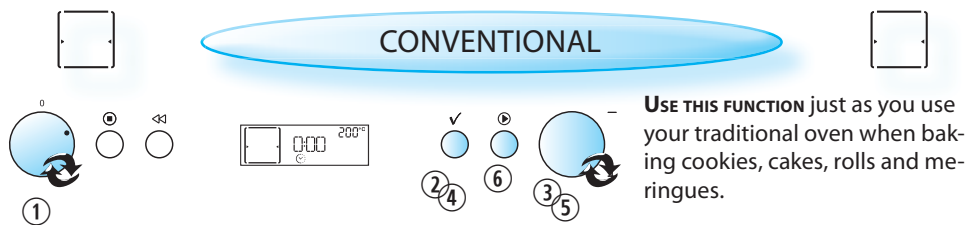
DO NOT PLACE FOOD BEFORE OR DURING preheating in the oven. It will be burned from the intense heat.

DURING THE HEATING PROCESS the current oven temperature is displayed and 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.



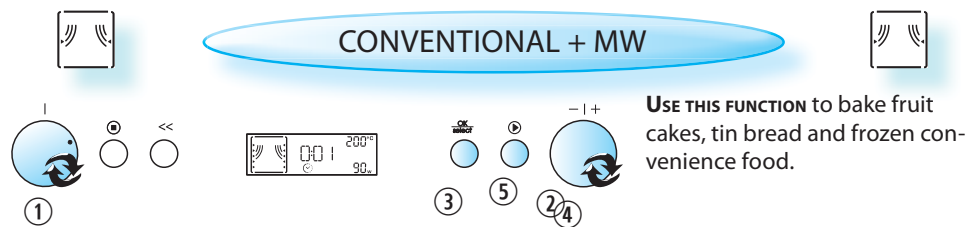


- 1 **TURN THE MULTIFUNCTION KNOB** to the Conventional position.
- 2 **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting (default temperature is displayed).
- 3 **TURN THE ADJUST KNOB** to set the temperature.
- 4 **PRESS THE OK BUTTON** to confirm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

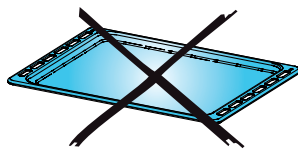
USE BAKING PLATE for rolls and pizzas.

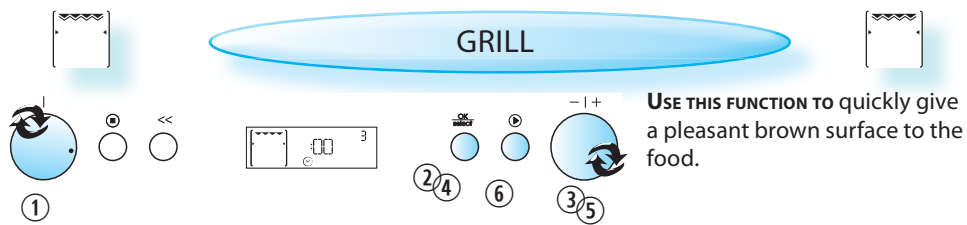


- 1 TURN THE MULTIFUNCTION KNOB to the conventional position.
- 2 TURN THE ADJUST KNOB to the conventional + MW position.
- 3 PRESS THE **OK** BUTTON to confirm your selection. You will automatically be taken to the next setting (default temperature is displayed).
- 4 TURN THE ADJUST KNOB to set the 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





- 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.

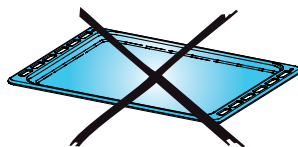
FOR FOOD LIKE cheese, toast, steaks and sausages. Preheat the grill element for 3 min. for best result. Place food on the wire shelf and place the wire shelf in the Glass Drip Tray to collect the juices.

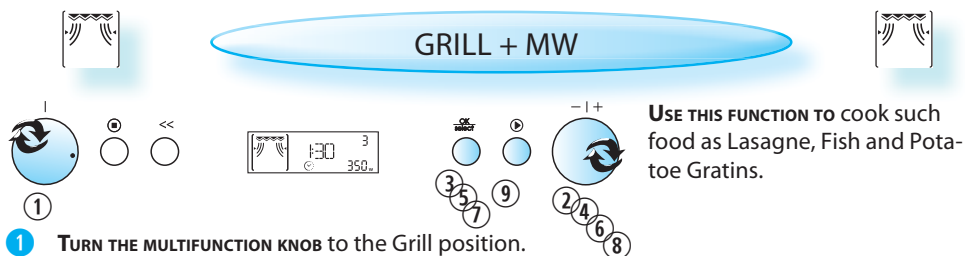
ENSURE THAT THE UTENSILS used are heat resistant and ovenproof before grilling with them.

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.



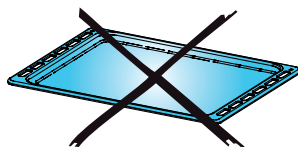


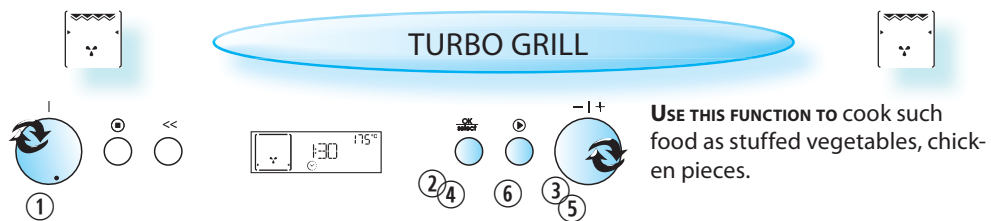
- 1 TURN THE MULTIFUNCTION KNOB to the Grill position.
- 2 TURN THE ADJUST KNOB to the Grill + MW position.
- 3 PRESS THE **OK** BUTTON to confirm your selection. You will automatically be taken to the next setting.
- 4 TURN THE ADJUST KNOB to set the Grill power level.
- 5 PRESS THE **OK** BUTTON to confirm your selection. You will automatically be taken to the next setting.
- 6 TURN THE ADJUST KNOB to set the 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 Grill + MW is limited to a factory-preset level.
PLACE FOOD on the wire shelf or on the glas drip tray.

GRILL + MW	
POWER	SUGGESTED USE:
350 W	COOKING Gratins & 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



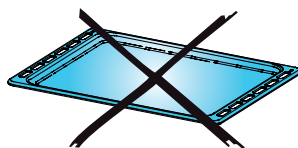


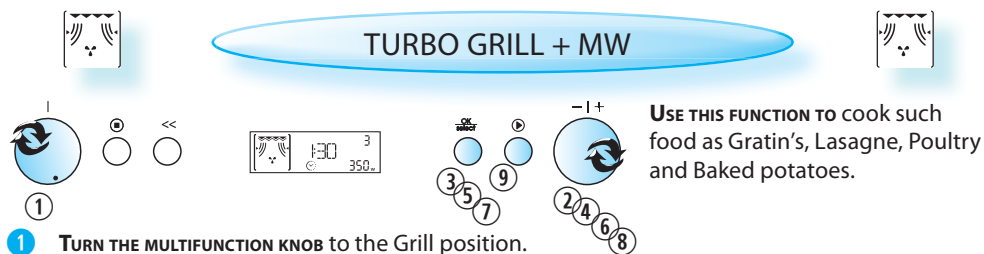
- 1 **TURN THE MULTIFUNCTION KNOB** to the Turbo Grill position.
- 2 **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting (default shelf level is displayed).
- 3 **TURN THE ADJUST KNOB** to set the Grill level (1-5).
- 4 **PRESS THE OK BUTTON** to confirm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

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
2	CHICKEN PIECES
1	GRATINS



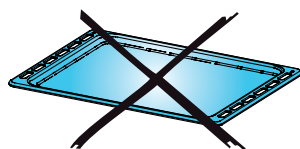


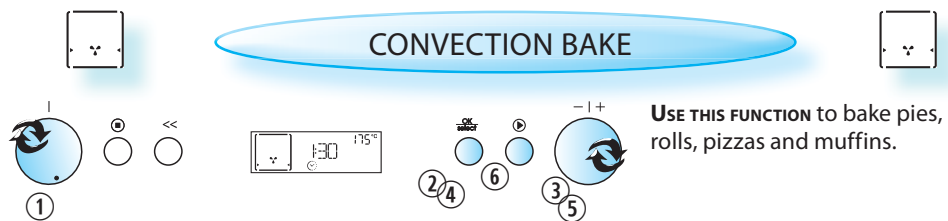
- 1 TURN THE MULTIFUNCTION KNOB to the Grill position.
- 2 TURN THE ADJUST KNOB to the Turbo Grill + MW mode.
- 3 PRESS THE OK BUTTON to confirm your selection. You will automatically be taken to the next setting (default Grill level and recommended shelf level is displayed).
- 4 TURN THE ADJUST KNOB 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, Gratin's, 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





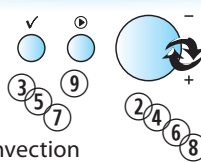
- 1 **TURN THE MULTIFUNCTION KNOB** to the Convection Bake position.
- 2 **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting (default temperature is displayed).
- 3 **TURN THE ADJUST KNOB** to set the temperature.
- 4 **PRESS THE OK BUTTON** to confirm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



CONVECTION BAKE + MW

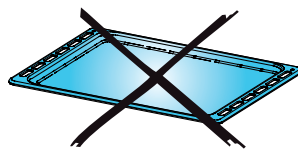


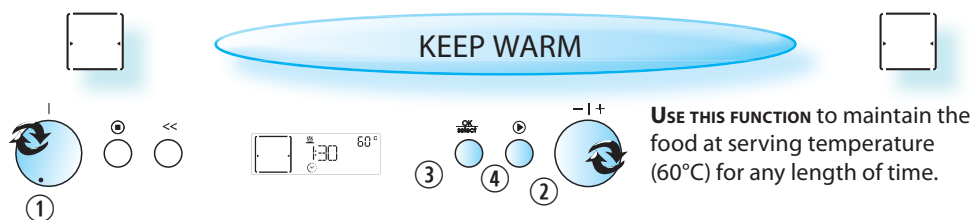
USE THIS FUNCTION to cook fruit pies, cakes and frozen quiches.

- 1 TURN THE MULTIFUNCTION KNOB to the Convection Bake position.
- 2 TURN THE ADJUST KNOB to the Convection Bake + 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.

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

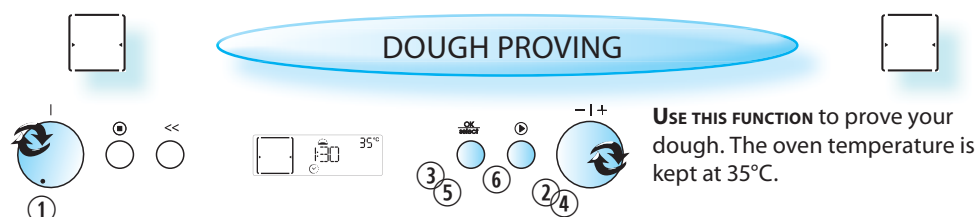
SHELF LEVEL	
LEVEL	SUGGESTED USE:
3	APPLE PIE
2	FROZEN QUICHE
1	CAKES





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

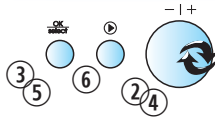
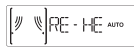
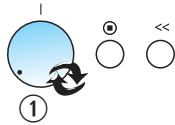


- 1 TURN THE MULTIFUNCTION KNOB to the Keep Warm position.
- 2 TURN THE ADJUST KNOB to select Dough Proving.
- 4 PRESS THE OK BUTTON to confirm your selection. You will automatically be taken to the next setting (default Dough proving time is displayed).
- 5 TURN THE ADJUST KNOB to set the Dough proving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



AUTO REHEAT



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

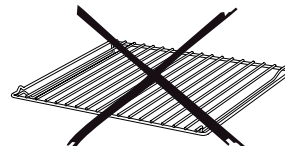
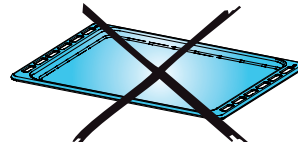
PLACE FOOD onto a microwave-safe heat proof dinner plate or dish.

- 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!

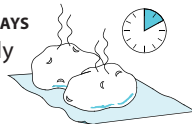


IF THE FOOD IS PACKAGED in such way that it already have a cover, the package should be cut with 2-3 scores to allow for excess pressure to escape during reheating.

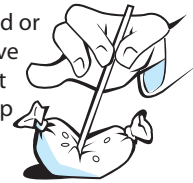
PLACE THIN SLICES of meat on top of each other or interlace them.

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.



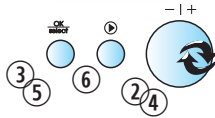
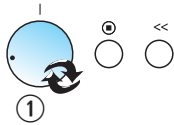
PLASTIC FOIL should be scored or pricked with a fork, to relieve the pressure and to prevent bursting, as steam builds-up during cooking.



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"		



AUTO DEFROST



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

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

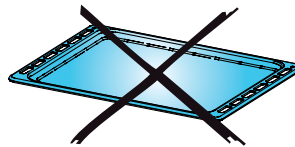
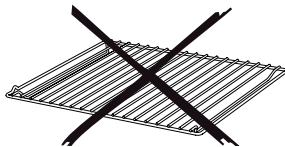
ALWAYS PLACE THE FOOD on the Glass Drip Tray on shelf level 1.

- 1 **TURN THE MULTIFUNCTION KNOB** to the Auto 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.



AUTO DEFROST

WEIGHT:

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








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

FROZEN FOODS:

IF THE FOOD IS WARMER than deep-freeze temperature (-18°C), choose lower weight of the food.

IF THE FOOD IS COLDER than deep-freeze temperature (-18°C), choose higher weight of the food.





	FOOD	HINTS
	1 MEAT (100g - 2.0Kg)	Minced meat, cutlets, steaks or roasts. TURN FOOD when oven prompts.
	2 POULTRY (100g - 3.0Kg)	Chicken whole, pieces or fillets. TURN FOOD when oven prompts.
	3 FISH (100g - 2.0Kg)	Whole, steaks or fillets. TURN FOOD when oven prompts.
	4 VEGETABLES (100g - 2.0Kg)	Mixed vegetables, peas, broccoli etc. TURN FOOD when oven prompts.
	5 BREAD (100g - 2.0Kg)	Loaf, buns or rolls. TURN FOOD when oven prompts.
<p>FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves" and choose 160 W when defrosting.</p>		

MAINTENANCE & CLEANING

CLEANING IS THE ONLY MAINTENANCE normally required.

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


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




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




THIS OVEN IS DESIGNED to operate with the turntable in place.

 **DO NOT** operate the microwave oven when the turntable has been removed for cleaning.

USE A MILD DETERGENT, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.

 **DO NOT ALLOW GREASE** or food particles to build up around the door.

FOR STUBBORN STAINS, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

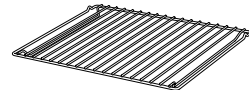
 **DO NOT USE STEAM CLEANING APPLIANCES** when cleaning your microwave oven.

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

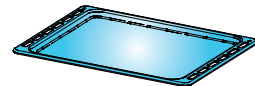
THE GRILL ELEMENT does not need cleaning since the intense heat will burn off any splashes, but the ceiling above it may need regular cleaning. This should be done with warm water, detergent and a sponge. If the Grill is not used regularly, it should be run for 10 minutes a month to burn off any splashes.

DISHWASHER SAFE:

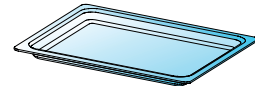
WIRE SHELF.



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

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

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



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



SERVICE ONLY TO BE CARRIED OUT BY A TRAINED SERVICE TECHNICIAN. It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover, which gives protection against exposure to microwave energy.

DO NOT REMOVE ANY COVER.



DATA FOR TEST HEATING PERFORMANCE

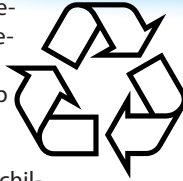
IN ACCORDANCE WITH IEC 60705.

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

Test	Amount	Approx. time	Power level	Container
12.3.1	1000 g	12 - 13 min	650 W	Pyrex 3.227
12.3.2	475 g	5 ½ min	650 W	Pyrex 3.827
12.3.3	900 g	13 - 14 min	750 W	Pyrex 3.838
13.3	500 g	10 min	160 W	

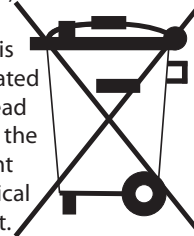
ENVIRONMENTAL HINTS

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.

TECHNICAL SPECIFICATION

SUPPLY VOLTAGE	230 V/50 Hz
RATED POWER INPUT	2800 W
FUSE	16 A
MW OUTPUT POWER	850 W
GRILL	1600 W
BOTTOM HEATER	1000 W
OUTER DIMENSIONS (HxWxD)	455 x 595 x 560
INNER DIMENSIONS (HxWxD)	210 x 450 x 420



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Rev /B



Made in Sweden.