



Operating instructions OC843 I

Guide to installation and use

Combi-Polyfour Oven

Dear customer,

Thank you for choosing this quality product from ASKO.

We hope it will meet all of your expectations and full fill your needs for many years to come.

The Scandinavian design is a combination of clean lines, everyday functionality and high quality. This is the hallmarks for all of our products and this is why they are so highly appreciated all over the world.

To get the most out of your new ASKO product, we recommend that you read the installation and operating instructions before using the machine.

OC84311

 **ASKO**

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Important information for the user

WARNING!



Keep this user guide with your appliance. If the appliance is ever sold or transferred to another person, ensure that the new owner receives this user guide. Please read these guidelines before installing and using your appliance. They were written for your safety and the safety of others.

Safety instructions

Children must be supervised to prevent Your appliance is designed for standard them from playing with the appliance. household use for cooking, reheating and Never allow children to use the microwave defrosting foods. The manufacturer unsupervised, unless appropriate declines any responsibility in the case of instructions have been given so that the inappropriate use.

This appliance is not intended for use by persons (including children) with impaired physical, sensory or mental capacities, or by inexperienced or untrained persons, except if they have been instructed in its operation by a person responsible for their safety.

Ensure that the cookware is suitable for use in a microwave oven. Do not leave any accessories in your oven when it is switched off. To avoid damaging your appliance, never operate it while empty or the turntable.

Do not interfere with the orifices on the lock on the front of the appliance; this could cause damage to your appliance that would require a service call. The seal and frame of the door must be regularly examined to ensure that they have not become damaged. If these areas are damaged, discontinue use of the appliance and have a specialised technician check it.

When heating food items in plastic or paper containers, monitor the microwave's contents due to the risk of combustion.

For the microwave and microwave + circular heating functions, the use of metallic cookware,

forks, spoons, knives or metal staples or fasteners for frozen foods is not recommended.

The contents of baby bottles and baby food jars should be shaken or stirred and their temperature checked before consumption to avoid burns. Never heat a baby bottle with the nipple on (risk of explosion).

Children must be supervised to prevent them from playing with the appliance. Never allow children to use the microwave unsupervised, unless appropriate instructions have been given so that the child can use the oven safely and understands the dangers of incorrect operation.

Always use oven gloves to remove dishes from the oven. Some dishes absorb the heat from food and are therefore very hot.

Liquids and other foods should not be heated in sealed containers because they may explode. It is recommended that you avoid heating eggs in their shells and whole hard-boiled eggs in the microwave oven because they run the risk of explosion, even after cooking is complete.

Heating beverages in the microwave oven can cause sudden and/or delayed splattering of boiling liquid, so precautions must be taken when handling their containers.

In the case of small quantities (a sausage, croissant, etc.) place a glass of water next to the food. Excessive cooking times may dry out foods and burn them. To avoid such incidents, never use the same times recommended for cooking in a traditional oven.

If smoke appears, stop or unplug the oven and leave the door closed to smother any flames that may appear.

Operating principle

The microwaves used for cooking are electromagnetic waves. They are commonly found in our environment in the form of radio waves, light and infrared rays. Their frequency is in the 2,450 MHz range.

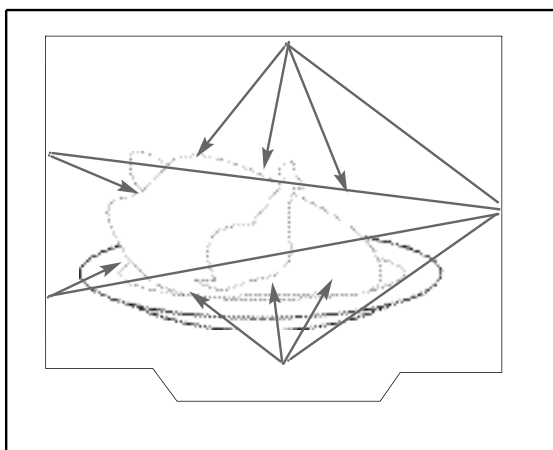
Important information for the user

Their behaviour:

- They are reflected by metals.
- They travel through all other materials.
- They are absorbed by water, fat, and sugar molecules.

When food is exposed to microwaves its molecules begin moving rapidly, causing it to heat up.

The penetration depth of waves into the food is approximately 2,5 cm; if the food is thicker, the centre of the food will be cooked by conduction, as in conventional cooking. Note that microwaves cause a simple thermal phenomenon within food and are not harmful to health.



Protecting the environment

This appliance's packing materials are recyclable. Please recycle the packaging and help protect the environment by placing it in the recycling bins provided by your local council.



■ Your appliance also contains various recyclable materials. It therefore carries this logo to indicate that used appliances should not be disposed of with other waste. The manufacturer will arrange for the appliance to be recycled properly, in accordance with European directive 2002/96/EC on Waste Electrical and Electronic Equipment. Contact your local council or your retailer to find out details of your closest used appliance collection point. We thank you for your help in protecting the environment.

Installing your appliance

Before hook-up

WARNING!



Ensure that your appliance has not been damaged during transport (broken seal or door, etc.). If you notice any kind of damage, contact your retailer before using the appliance. In order to easily locate the make, model number, etc. of your appliance, we recommend that you note this information on the “Customer Service” page.

Electrical connections

Ensure that:


- The electrical installation has sufficient voltage.
- The electrical wires are in good condition.
- The diameter of the wires complies with the installation requirements.
- Your electrical installation is equipped with 16-ampere thermal-sensitive protection.

In case of doubt, consult your electrician/installer. Electrical connections should be completed before the appliance is placed in the wall unit.

The appliance must be recess-fitted correctly to ensure electrical safety. During recess fitting and maintenance operations, the appliance must be unplugged from the socket; fuses must be cut off or removed.

The oven must be connected with a (standardised) power cable with three 1.5 mm² conductors (1 ph + 1 N + ground) that must be connected to a monophase 220-240 V network via a IEC 60083 standardised receptacle (1 ph + 1 N + ground lead) or in accordance with installation rules.

The safety wire (green-yellow) is connected to

the appliance's terminal  and must be connected to the installation ground.

In the case of connections with an electric receptacle, it must remain accessible after installation of the appliance.

The oven's neutral (blue wire) must be connected to the network's neutral. In the electrical connection, ensure there is a means available to

the user to ensure they are able to disconnect the appliance from the outlet, either by pulling the plug from the outlet or by turning off a switch, in compliance with installation rules.

If the power cable is damaged, it should be replaced by the manufacturer, its aftersales service department or by a qualified person to avoid danger.

WARNING!



We cannot be held responsible for any accident resulting from a non-existent, defective or incorrect earth lead.

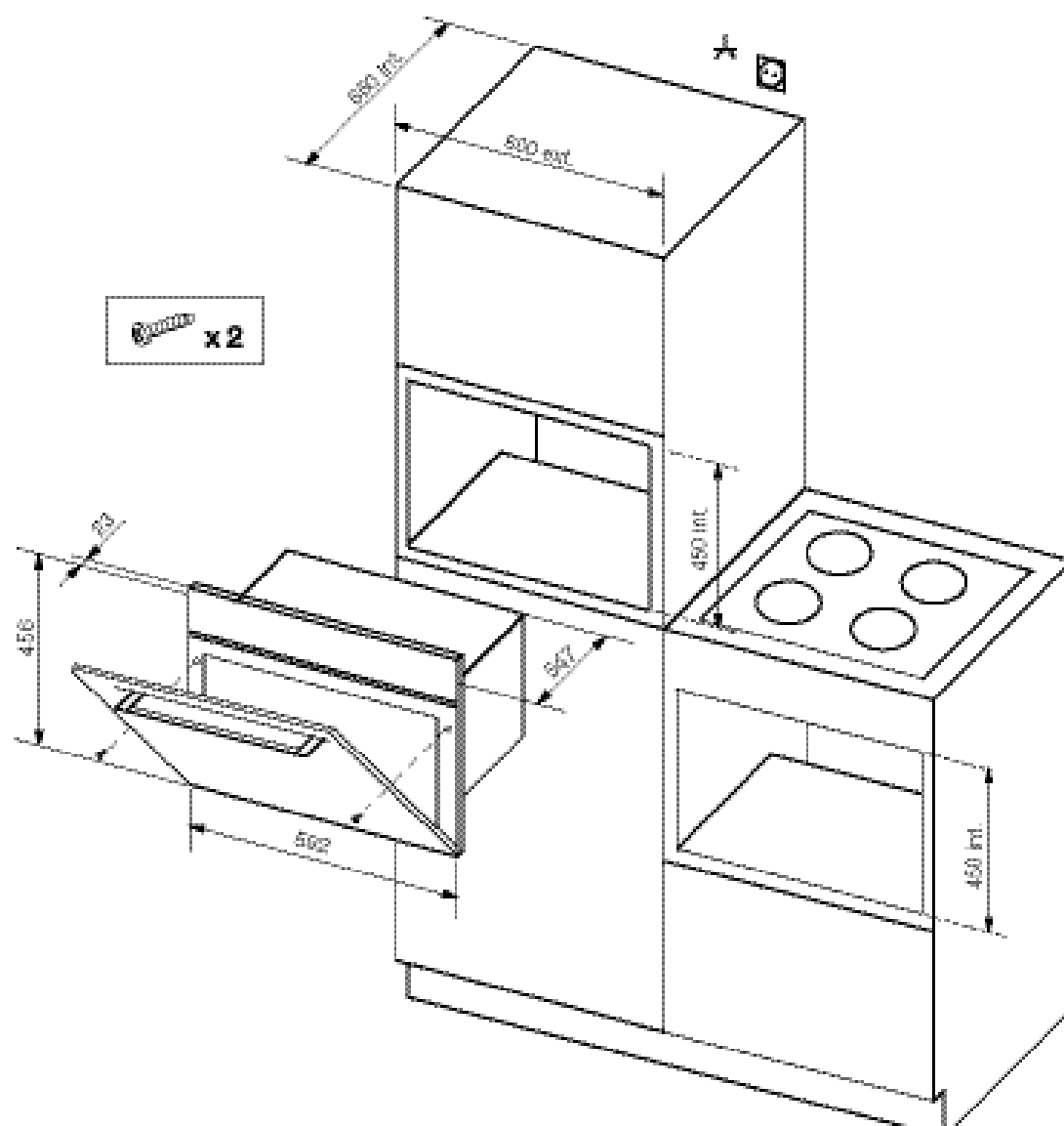
If the oven malfunctions in any way, unplug the appliance or remove the fuse corresponding to the sector where the oven is hooked up.

It is dangerous for anyone other than a qualified person to perform maintenance or repair that requires the removal of the cover providing protection against exposure to microwave power.

Installing your appliance

Location

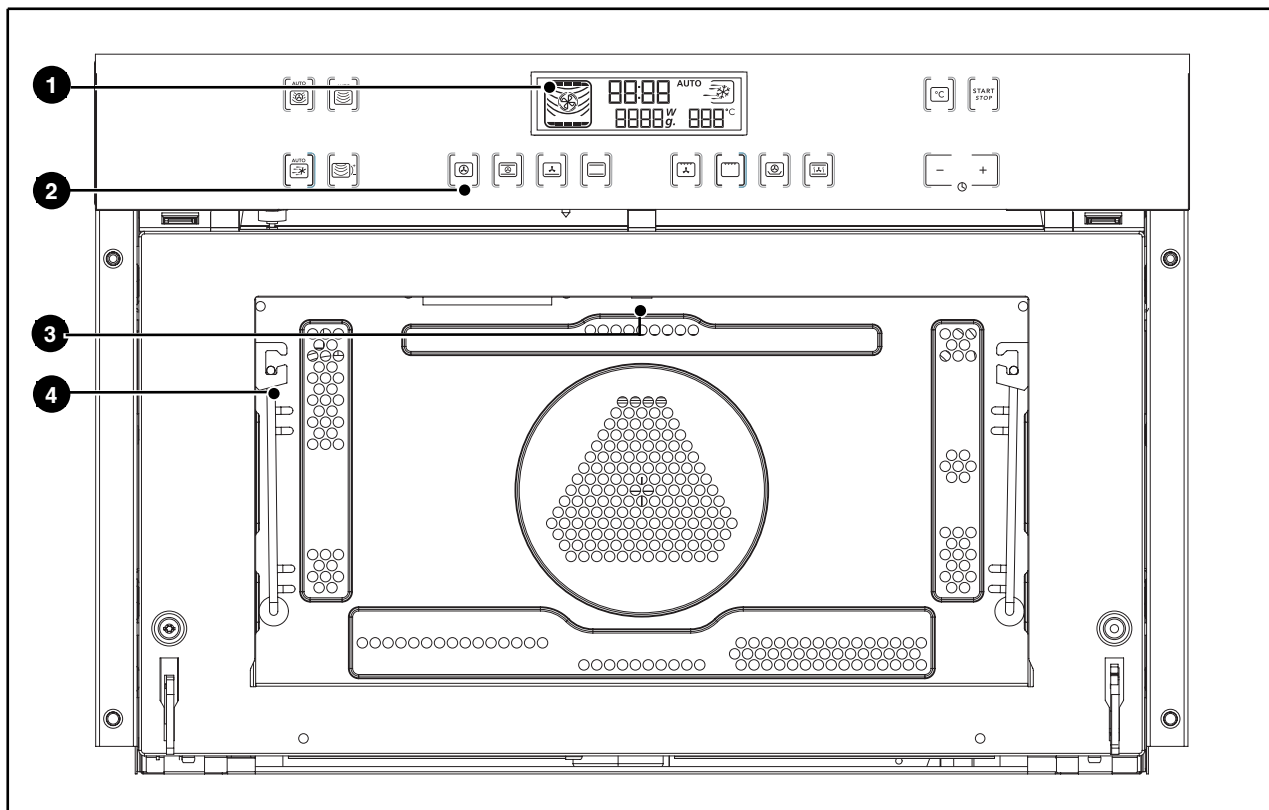
The oven may be installed either under a worktop or in a column of cabinetry (open or closed) that has the appropriate dimensions for built-in installation.



Do not use your appliance immediately (wait approximately 1 to 2 hours) after having moved it from a cold location to a hot location because the condensation may cause a malfunction.

Description of Your Appliance

The Appliance



1 Control slot

2 Programmer

3 Lamp

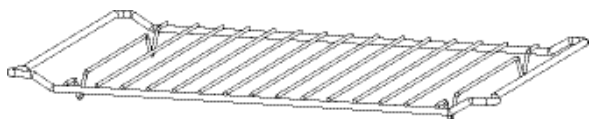
4 Wire shelf supports

Accessories

Your appliance is equipped with a flat grid and a glass dish.

The grill

The grill should never be used with other metal cookware when using the microwave function. However, you can heat food in an aluminium tray providing it is separated from the shelf by a plate.



Glass drip tray:

It can also be used half-full of water for double-boiler cooking methods using the circulating heat function. It can be used as a cooking dish.



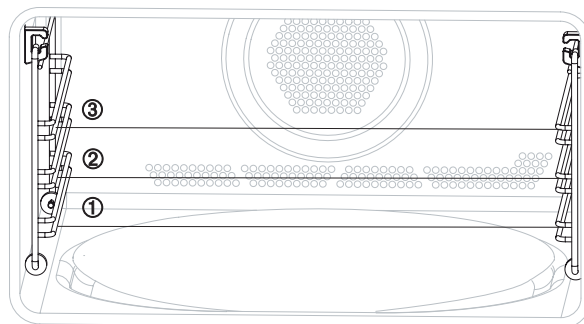
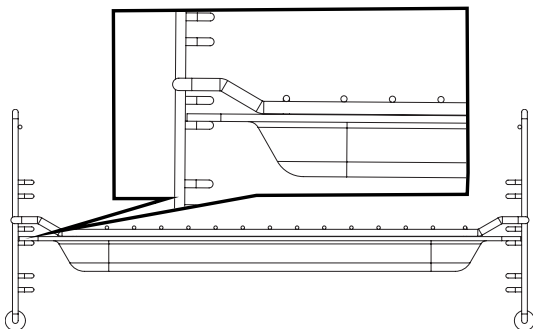
NOTE!

Take care to place the drip tray in the centre of the side grills to avoid modifying the circulation of air.

Description of Your Appliance

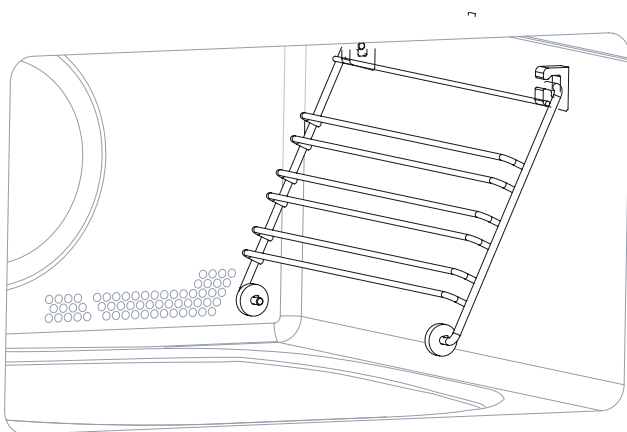
Rack + glass drip tray

To roast and retain the cooking juices, place the rack on the drip tray.



The side grills

2 two shelf supports for attaching allow you to use the grid at three heights.



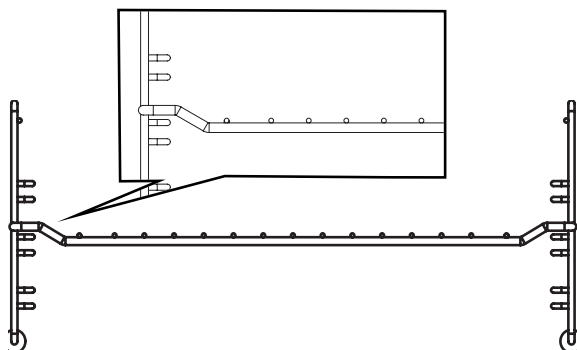
Three insertion heights are available for different types of cooking and food. For the

Grill or Grill + Microwave functions you use

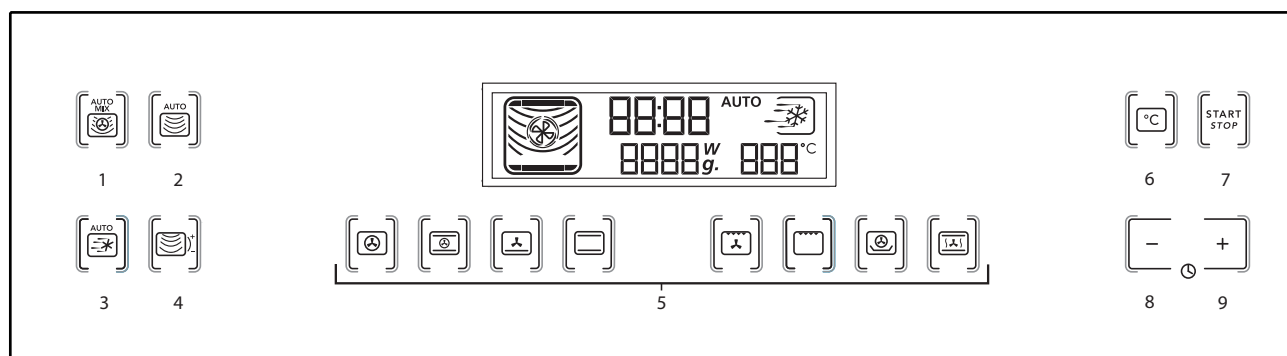
the rack at placement level ① for thick foods







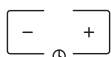
such as roasts and at placement level ③ for thinner foods such as chops or sausages.

For the circular heating or microwave + circular heating function you place the rack at level ① or ② depending on preparation.





Description of Your Appliance




- 1 Combination button microwave 
9 programmes
- 2 Auto button microwave 
3 programmes
- 3 The defrost  buttons are used to defrost. 3 programmes
- 4 The adjustable microwave power  button is used to set the power of the microwaves in 100W increments.
- 5 The traditional function buttons are used to run one of the cooking functions.
- 6 Temperature button for  changing the temperature for traditional functions.
- 7 Setting the timer  or stops an express, timer programme mode.
- 8-9 Buttons  that regulate cooking duration for the timer, cooking temperature by microwave power and weight.

The timer

You can also program the “TIMER” function on your microwave oven.

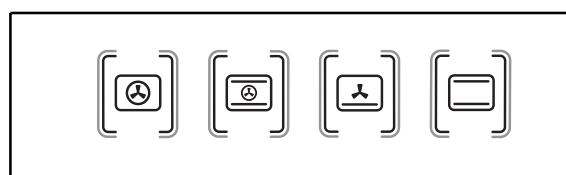
- 1 Press the  button.
Press the  buttons to adjust the programme time, e.g. 10 minutes.

10:00

- 2 Confirm by pressing START/STOP .
- 3 The countdown of the entered time begins.
Three beeps are sounded to announce the end of the programme. To cancel the timer during the countdown, set the timer back to 0 by pressing the + / - buttons.

Traditional functions

1 2 3 4

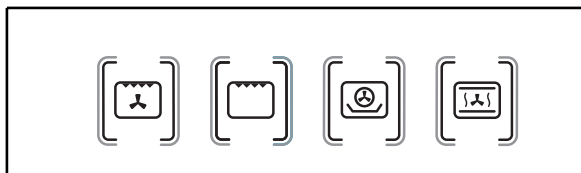


- 1 CIRCULATING HEAT
- 2 TRAD FAN

Description of Your Appliance

- 3 BASE FAN
- 4 TRADITIONAL

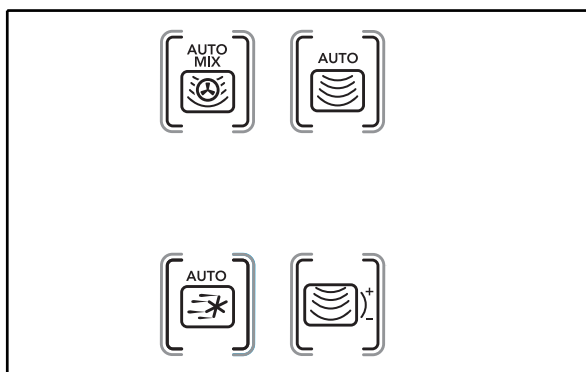
5 6 7 8



- 5 GRILL WITH FAN
- 6 HIGH GRILL
- 7 KEEPING THINGS WARM
- 8 DEFROSTING

Combined Microwave Functions

1 2



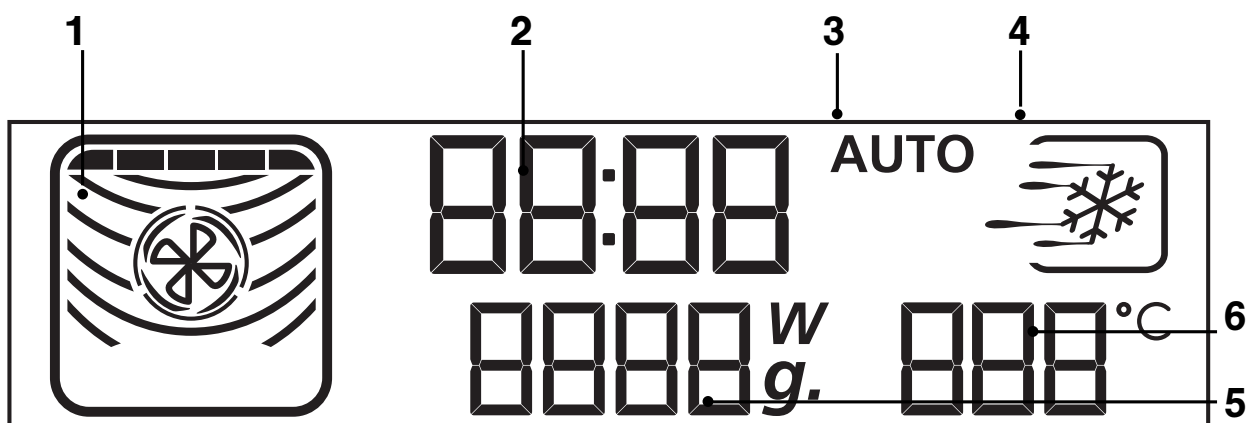
3 4

- 1 COMBINED MICROWAVES
9 PROGRAMMES
- 2 AUTO MICROWAVE
3 PROGRAMMES
- 3 DEFROST
3 PROGRAMMES
- 4 100W to 1000W MICROWAVES

Description of Your Appliance

The display

The display guides you through programming the various settings: Time, programme time, microwave power (Watts), weight of food (grams), stopping the turntable, automatic programs.




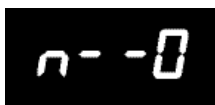
COOKING ANIMATION depending on the selected function

- 1 1000W MICROWAVE TRADITIONAL MODES
- 2 TIME/PROGRAMMING TIME/TIMER
- 3 AUTOMATIC PROGRAM
- 4 DEFROST
- 5 MICROWAVE POWER/WEIGHT OF FOOD/CHILD SAFETY
- 6 TEMPERATURES/ PROGRAMMES

Child safety


You can set the "CHILD SAFETY" function to prevent unauthorised use of your microwave oven.

Open the door and press the START/STOP  button for five seconds, until the key symbol appears in the display.



Two beeps are sounded to confirm that your microwave oven is temporarily locked. No programmes are then available.

To cancel, follow the same procedure.

Press and hold the START/STOP  button for five seconds with the door open. The key symbol disappears and the clock is displayed. Two beeps sound to confirm the procedure.

Using Your Appliance




Setting and adjusting the time

After connecting your appliance or after a prolonged power outage, "12:00" will flash in the display




To set the time on the clock

1

Press the    buttons to set the time, e.g 6:30.



2

Confirm by pressing 

A beep sounds to confirm that the time has been set.




To change the time

1

Press the    buttons for five seconds. The time display flashes.



2

Set the new time (such as 7:30), by simultaneously pressing the    buttons.




3

Confirm by pressing  button.

A beep sounds to confirm that the new time has been set.

Comments



If you do not press the  button, the time adjustment is cancelled.

Demo mode

- Access demo mode by: set the clocktime to 0:00.
- Confirm clocktime 0:00 by pressing Start/Stop.
- Maintain Start/Stop and + pressed until "Demo on" is displayed.
- Exit Demo: Repeat the instruction. "DEMO OFF" is displayed.

Using Your Appliance

Programming

Your appliance is now hooked up and the correct time is set.

Open the door using the handle. Place food inside, then close the door.

If the door is not closed properly, the appliance will not work.

Opening the door during operation does not cancel the current programme but simply pauses it. To restart the oven, close the door and press

the START/STOP  button.



If programming is not followed by any action after one minute, three beeps are sounded to invite you to start or modify the programme.

If you do not give any instructions, after one minute the settings are cancelled and you will have to reprogram.

Press the START/STOP  button when the door is closed to interrupt the programme.

To cancel a programme, press and hold the

START/STOP  button for 2 seconds with the door closed.

Three beeps sound to signal the end of each programme and the time appears again in the display.



If the door is left open, the light turns off after 3 minutes.

To remove moisture, your appliance has a delayed fan function. The oven's ventilation continues to function after the end of the programme. It will stop automatically.

Using Your Appliance

The microwave function

1000W Direct programming

1

Press the  button.

Turn the function selector to choose the maximum power micro-wave function.

The corresponding display lights up.





1000W appears in the display.



The clock's digits start flashing in the display.



2

Press the   buttons to adjust the programme time, e.g. 10 minutes.




3

Confirm by pressing START/STOP .

The oven lights up and the programme starts.

Programming by power level


1

Press the  button to choose the variable power microwave function.

The maximum power level (1000 W) flashes on the display.



2

Press the  buttons in order to reduce the microwave's power, e.g. to 500 W.





3

The clock's digits start flashing in the display.



4

Press the   buttons to adjust the programme time, e.g. 10 minutes.



5

Confirm by pressing START/STOP .

The oven lights up and the programme starts.

Comments

If the door is opened during cooking, the oven stops and the remaining time flashes in the display. To continue the programme, simply close

the door and press START/STOP .

The duration can be adjusted at any time by

simply pressing the   buttons.

Using Your Appliance

Express microwave programming

Express programming

1
2


Make sure your oven is off.

Press START/STOP  for 1 second to set an express 15 second programme.

The microwave operates at its maximum power level (1000 W). The oven lights up and the programme starts.

You can enter an express programme lasting up to 2 min 30 sec.

00:15

Each time you press START/STOP  adds 15 seconds to the programme, up to one minute.

After that, each time it is pressed adds 30 seconds until the maximum time of 2 min 30 sec is reached.

Comments:

After starting the programme, you can modify its duration by pressing the buttons for up to 2 min 30 sec.

02:30

Heating on 2 levels

When using the 500W microwave power function, you can reheat two dishes at the same time.

Recommendations

Cover the plates with plastic microwave food wrap or with an upside-down plate. The times indicated below apply if you are heating refrigerated food or food stored at room temperature.

| Food | Quantity | Time |
|--|------------------|-----------|
| Foods with an even texture (purée, peas, celery, etc.) | Two 200 g plates | 4 – 6 min |
| Foods with an uneven texture, such as cassoulet, stews, ravioli etc. | Two 300 g plates | 4 – 6 min |

Heat and hold

If you leave your dish in the oven at the end of a microwave programme without opening the door, a function called "heat and hold" starts after 2 minutes to keep your dish warm. Three beeps are sounded after 15 minutes to announce the end of the "heat and hold" programme.

Using Your Appliance

Automatic cooking

Using the automatic cooking function, the cooking mode and duration are automatically programmed based on the type of food and the weight. 9 automatic cooking positions are available using



button

PORK, VEAL, TURKEY **A1**

BEEF **A2**

POULTRY **A3**

READY-MADE MEALS **A4**

FROZEN READY-MADE MEALS **A5**

PIZZA **A6**

FROZEN PIZZA **A7**

FRESH QUICHE **A8**

FRESH TART **A9**

Programming automatic cooking time based on food weight

1

Select the AUTO cook function of your choice, for example:

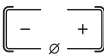
A2 Beef

2

The corresponding display lights up.
500 g flashes in the display.



3

Press the  buttons to adjust the weight, e.g. 550 g.



Confirm by pressing START/STOP



The required programme time is calculated automatically, e.g 15 min 35 secs.

The time is shown in the display.



The programme begins.

Using Your Appliance

Guide to automatic functions

A1> Pork, Veal, Turkey (500 g to 2000 g)

A2>Beef

This function is used to cook and brown roasts weighing between 500 g and 2000 g . Cooking is carried out through a combination of the microwave + circulating heat and microwave.

Use a heat-resistant, microwave-safe dish, preferably earthenware (fewer splashes than with a glass dish). If possible, cook roasts without fatty outer layers to prevent smoke and spatters of fat. You will get the best results with roasts that are not very thick.

Remove meat from the refrigerator and let it come to room temperature for one hour before putting it in the oven.

Place the dish on the rack placed at level 2.

After cooking, wrap the roast in aluminium foil and leave it to rest for 10 minutes

The roast will be juicier.

A3>Poultry

This function allows you to cook and brown a whole chicken or chicken pieces (legs) weighing between 500 g and 2000 g .

Cooking is done using a combination of microwave + circulating heat or grill modes.

Use a heat-resistant, microwave-safe dish, preferably earthenware (fewer splashes than with a glass dish). Chicken legs may be placed directly on the glass drip tray. Before cooking, pierce the skin to avoid spitting.

Add oil, salt and pepper to the poultry and sprinkle with spices, if desired.

Whole chicken: Place the dish on the rack at the level 1.

Chicken thighs: up to 900 g , place the dish on the rack at level 2.

Once cooked, leave the chicken in the oven for five minutes before serving.

A4>Ready-made meals (500 g to 2000 g)

A5>Frozen ready-made meals

This function allows you to reheat refrigerated ready-made meals (lasagna, potatoes au gratin, cottage pie, fish gratin, etc.) weighing 250 g to 1000 g.

The dishes are reheated using the microwave + grill function.

Remove the product from its packaging and place in a suitably-sized, heat-resistant, microwave-safe dish. For better results, cover the microwave-safe dish with microwave food wrap or an inverted plate.

Place the dish on the turntable.

Wait two minutes before serving for even heat distribution.

A6>Fresh pizza

Microwave + grill function is used.

Cooking time 0 and 60 min.

Remove the pizza from its packaging and place it directly on the rack placed at level 2.

A7>Frozen pizza

The frozen pizza function is used for pizzas weighing between 100 g and 750 g it uses the microwave + grill function.

Using Your Appliance

A8>Fresh quiche

This function allows you to cook and brown fresh quiches from 27 cm to 30 cm in diameter.

Cooking is done using the combined microwave + heat circulation mode. Use a heat-resistant, microwave-safe tart mould (Pyrex, porcelain, etc.).

When you use ready-made pastry, do not remove the grease-proof paper.

Cut the excess paper to the dimensions of the dish.

Place the tart mould on the rack at level 2.

TIP!

Do not use a metallic mould.

Begin cooking the quiche as soon as the filling has been poured into the pastry. Never let the pastry soak or it will not cook properly.

A9>Fresh tart

This function allows you to cook and brown fresh tarts from 27 cm to 30 cm in diameter.

Cooking is done using the combined microwave + heat circulation mode. Use a heat-resistant, microwave-safe tart mould (Pyrex, porcelain, etc.).

When you use ready-made pastry, do not remove the grease-proof paper. Cut the excess paper to the dimensions of the dish.

Place the tart mould on the rack at level 2.

TIP!


Do not use a metallic mould.

Using Your Appliance

Defrosting

Defrosting frozen vegetables in your microwave oven saves you a great deal of time. To defrost

food, use the **AUTO DEFROST** function  or

the **MICROWAVE** function  with the power set to 1000 W (defrosting).

TIP!

Small cuts of meat and fish can be cooked immediately after defrosting. Larger cuts such as meat roasts or whole fish will still be slightly frozen at the end of the defrost programme.

We recommend that you let the food stand for a period of time at least equal to the defrost time to ensure an even temperature. Food covered with ice crystals will take longer to defrost. In this case, you should increase the defrost time.

Recommendations

The defrost time depends on the type of appliance. It also depends on the shape, size, starting temperature and quality of the food.

In most cases, the food must be removed from its packaging. Remember to remove any metal fastenings from the packaging. Half way through defrosting, the pieces of food must be turned, stirred and separated if they were frozen together.

If you defrost large pieces of meat or fish use the turntable stop function to turn the food regularly.

Defrost meat or fish by putting it on an upside-down saucer on top of a plate to prevent the juices running. If it stays in contact with the food, it will overheat.

Never refreeze food before cooking it.

Defrost programmes times

Defrost programme times were calculated based on food frozen at -18 °C. This gives you an indication of the required defrosting time, but the actual duration may vary based on the thickness, shape, size and packaging of the food.

Choosing a programme

3 defrost programmes are available: d1,d2,d3



d1>Defrost of meat, poultry, fish, vegetable 100 g to 500 g


d2>Bread 100g to 500 g

d3>Ready-made meals 100 g to 500 g

Using Your Appliance

The DEFROST function

1 Select the type and quantity of food that you wish to defrost and the automatic function will program the required defrosting time.



2 Turn the function selector to the “defrost” function .

The corresponding display lights up.


 100 g d1

100 g will appear in the display.



3 Press the   buttons to adjust the weight, e.g. 400 g.



4 Confirm by pressing START/STOP .

The necessary programme time is automatically calculated (e.g. 2 min 45 sec). The time appears in the display with the appropriate functions for defrosting.



The programme begins.

Comments

For foods weighing over 350 g and except in the BREAD programme, a beep is sounded halfway through the Speed Defrost programme to remind you that it is time to turn over the food to achieve better results; the word “Turn” is displayed.

Turn

5 Close the door again after turning the food

and press START/STOP  to continue the defrost programme.

With the speed defrost function, the defrost time cannot be modified.

To get even results, the **STOP TURNTABLE** function cannot be used with the Speed Defrost function.

For foods that do not appear in the recommended food categories, use the 200 W **MICROWAVE** function. Refer to the comments below to find the recommended programme times.

Using Your Appliance

Defrosting guide

d1> Defrost of meat, poultry, fish, vegetables.

d2> Bread

d3> Ready-made dishes

Defrosting pastry

| Food type | Quantity | Duration |
|----------------------|----------|-----------|
| Flaky or short crust | 400 g | 1 – 3 min |

Recommendations

Place on absorbent paper and turn over half way through.

Defrosting shellfish

| Food type | Quantity | Duration |
|-----------------------------|----------|-----------|
| Scallops | 500 g | 5 – 7 min |
| Shelled prawns | 100 g | 1 – 2 min |
| Whole pink shrimp | 200 g | 2 – 4 min |
| Rock lobster Prawns (10) | 500 g | 6 – 8 min |

Recommendations

Place on a plate and stir half way through.

Defrosting fish, meat and vegetables

| Food type | Quantity | Duration |
|---|----------|-------------|
| Whole fish Fillets Steaks | 100 g | 1 – 2 min |
| | | 3 – 5 min |
| | 200 g | 5 – 7 min |
| | 400 g | 7 – 9 min |
| | 500 g | 12 – 14 min |
| | 750 g | 17 – 19 min |
| | 1000 g | 17 – 19 min |
| Turkey Pork Veal Beef Poultry Roasts Slices Cubes etc. | 100 g | 1 – 2 min |
| | | 3 – 5 min |
| | | 5 – 7 min |
| | 200 g | 7 – 9 min |
| | 400 g | 12 – 14 min |
| | 500 g | 17 – 19 min |
| | 750 g | 23 – 25 min |
| | 1000 g | 28 – 30 min |
| | 1250 g | 34 – 36 min |
| | 1500 g | 39 – 41 min |
| Cauliflower Broccoli Carrots Mushrooms Mixed diced vegetables etc. | 1750 g | |
| | 2000 g | |
| | | |
| | | |
| | | |
| | | |
| Cauliflower Broccoli Carrots Mushrooms Mixed diced vegetables etc. | 200 g | 2 – 4 min |
| | | |
| | | |
| | | |
| | | |
| | | |

Defrosting fruit

| Food type | Quantity | Duration |
|--------------|----------|-----------|
| Strawberries | 250 g | 7 – 9 min |

Using Your Appliance

| Food type | Quantity | Duration |
|--|----------|-----------|
| Raspberries cherries | 250 g | 6 – 8 min |
| Gooseberries blueberries blackcurrants | 250 g | 5 – 7 min |

Using Your Appliance

Automatic microwave cooking

Using the automatic cooking function, the cooking mode and duration are automatically programmed based on the type of food and the weight. 3 automatic cooking positions are available using



button.

Programming a memory button

1

Access the memory function by pressing



the button .

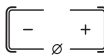
100 g flashes.



2

Press the button again to switch to C2 ... C3.

3

Press the  buttons to adjust the weight, e.g. 300 g.



4

Confirm by pressing START/STOP



The necessary programme time is automatically calculated (e.g. 4 min 35 sec).



The time appears in the display with the appropriate functions for defrosting.

The programme begins.

Automatic microwave cooking guide



Fish 100 g to 1000 g



Vegetables 100 g to 1000 g



Frozen vegetables 100 g to 1000 g

Using Your Appliance

Cooking in traditional mode

In this cooking mode the resistors are the only source of energy. Your appliance has 8 traditional cooking modes.

Heat circulation function

The heat circulation function allows you to cook and brown foods like in a traditional oven.

Programming the heat circulation function

1

Select the HEAT CIRCULATION function.



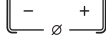
The corresponding display lights up.



200 °C flashes in the display.



2

Press the °C buttons and then  to choose the programme temperature, e.g. 180 °C.



3

Confirm the temperature by pressing

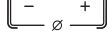


START/STOP

Cooking starts.



4

Press the  buttons to set the programme time, e.g. 40 minutes.



Comments

The cooking time may be adjusted at any time by

simply pressing the  buttons.

“°C” flashes until the programme temperature is reached.

You can preheat your microwave oven for circulating heat programmes just as you would a traditional oven.

WARNING!



Never preheat your oven in the circulating heat + microwave mode because this could damage the appliance.

Recommendations

The cooking temperature may be adjusted in increments from 50 °C to 250 °C. The cooking time ranges from between 0 and 90 minutes.

It is preferable to enter a minimum time and then to add time if necessary; monitor the colour of foods.

Always insert the rack at level 1 or level 2; this will optimise heat distribution and the quality of the cooking.

Use cookware designed to withstand high temperatures.

Protect your hands when you remove the dish because it may be very hot.

If you want to defrost food after using the heat circulation cooking function, we recommend that you let your oven cool down for 10 minutes first; this will give you better results.

Using Your Appliance

Heat circulation cooking mode guide

* Preheat the oven to the temperature indicated.

| Food | Temperature | Rack level | Time |
|-----------------------------------|-------------|--|----------------------------------|
| Meat | | | |
| Roast pork (1 kg) | 160 °C | On the rack at level 2 | 90 min |
| Roast veal (1 kg) | 180 °C | On the rack at level 2 | 70 – 75 min |
| Roast beef (1 kg) | 220 °C* | On the rack at level 2 | 38 – 40 min |
| Lamb (leg, shoulder, 1,5 kg) | 180 °C | In a dish at level 2 | 50 – 60 min |
| Poultry (1,2 kg) | 180 °C | On the rack at level 1 | 70 – 75 min |
| Large poultry | 180 °C | On the rack at level 1 | 90 – 120 min |
| Rabbit | 230 °C | In a dish at level 2 | 40 – 45 min |
| Fish (1,2 kg) | | | |
| Whole (red snapper, salmon, hake) | 180 °C | In a dish at level 2 | 35 – 45 min |
| Vegetables | | | |
| Potatoes au gratin | 180 °C | On the rack at level 2 | 50 – 55 min |
| Lasagna | 180 °C | On the rack at level 2 | 40 – 45 min |
| Stuffed tomatoes | 180 °C | On the rack at level 2 | 45 – 55 min |
| Pastries | | | |
| Angel food cake | 150 °C | On the rack at level 2 | 35 – 45 min |
| Sponge cake | 150 °C | On the rack at level 1 | 35 – 45 min |
| Swiss roll | 150 °C | In a dish at level 2 | 20 – 25 min |
| Cake | 160 °C | On the rack at level 1 | 40 – 50 min |
| Biscuits | 180 °C | In a dish at level 2 | 18 – 22 min |
| Cookies | 160 °C | In a dish at level 2 | 20 – 25 min |
| Cream | 160 °C | On the rack at level 2 | 35 – 45 min double-boiler |
| Cookies | 170 °C | In a dish at level 2 | 20 – 30 min |
| Pound cake | 170 °C | On the rack at level 2 | 40 – 50 min |
| Cheesecake | 170 °C | On the rack at level 1 a 26 cm spring-form mould | 65 – 75 min |
| Kouglof | 180 °C | On the shelf at level 1 in a special mould | 45 – 50 min |
| Choux pastry | 180 °C | In a dish at level 2 | 35 – 40 min depending on size |
| Shortcrust pastry tart | 200 °C | On the rack at level 2 | 40 – 45 min |
| Puff pastry tart | 250 °C* | On the rack at level 2 | 30 – 40 min |
| Other | | | |

Using Your Appliance

| Food | Temperature | Rack level | Time |
|-----------------------------------|-------------|--|--------------|
| Pâté (1,1 kg) | 190 °C | On the rack at level 1 | 90 min |
| Savoury tart | 170 °C | On the rack at level 2 for 20 cm mould | 55 – 65 min |
| Casseroles (stew, baeckeoëffe) | 160 °C | On the shelf at level 1, depending on the dish | 90 – 180 min |
| Bread (500 g flour) | 220 °C* | On the rack at level 2 | 25 – 30 min |



TRADITIONAL: HEAT CIRCULATION

(recommended temperature **200 °C** min 50 °C max 250 °C)

- The source of heat is a heating element placed at the back of the oven; the air circulated by the fan is redistributed around the sides.
- There is no need to preheat except for foods that require a very short cooking time (biscuits) or searing (roast beef).
- Heat circulation is particular suitable for:
 - keeping white meat moist
 - vegetables and fish.



COMBINED HEAT

(recommended temperature **200 °C** min 50 °C max 250 °C)

- Cooking controlled by the upper and lower heating elements and by the fan.
- Three combined sources of heat: a lot of heat from the bottom, a little circulating heat and a touch from the grill for browning.
- Recommended for quiches, pies, tarts with juicy fruits, preferably in an earthenware dish.



BASE FAN

(recommended temperature **180 °C** min 50 °C max 250 °C)

- Recommended cooking sequence for bread making.
- After preheating, place the ball of bread on a pastry tray - 1st shelf support.
- Don't forget to place a ramekin of water on the base to obtain a golden crispy crust.



TRADITIONAL

(recommended temperature **200 °C** min 50 °C max 250 °C)

- Cooking controlled by the upper and lower heating elements.
- All types of cooking are carried out with preheating.

Using Your Appliance



TRADITIONAL: TURBO GRILL

(recommended temperature **200 °C** min 50 °C max 200 °C)

- This mode combines the effects of the fan and the grill: the grill pulses the food with infrared and the air movement generated by the fan softens the effect.
- This function can be used to grill or roast without rotisserie.



TRADITIONAL: GRILL

(recommended positions 2 min 1 max 3)

- This function makes it possible to grill: (Toast, ribs, thick pieces of meat, sausages.)



KEEPING THINGS WARM

(recommended temperature **80 °C** min 35 °C max 100 °C)

- This position allows you to keep your food warm by bursts of heat from the element at the back of the oven combined with fan.
- Recommended for letting dough rise for bread, brioche, kouglof, etc. without exceeding 40°C (plate warming, defrosting).



DEFROSTING

(recommended temperature **30 °C** min 30 °C max 50 °C)

- Dishes are defrosted using a limited amount of heat and the fan.
- Ideal for delicate dishes (fruit tart, custard pie, etc.).
- Meat, buns, etc., are defrosted at 50°C (meat should be placed under the grill with a dish underneath to catch drips from the defrosting which are not edible).

Caring for and cleaning your oven

We recommend that you clean the oven regularly and remove any deposits of food from the inside and outside of the appliance. Use a damp, soapy sponge. If the appliance is not cleaned regularly, its surface could become damaged, permanently affecting the appliance's lifespan and possibly causing a safety hazard. If the door or door hinge are damaged, the oven should not be used until it has been repaired by an authorised person. Do not clean the appliance with a steam cleaner.

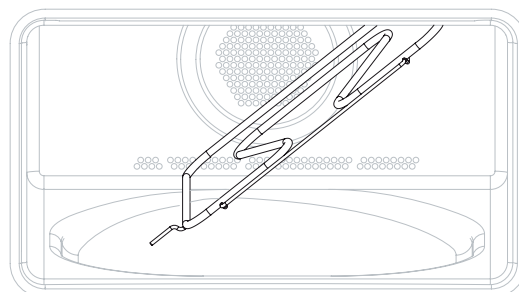
WARNING!



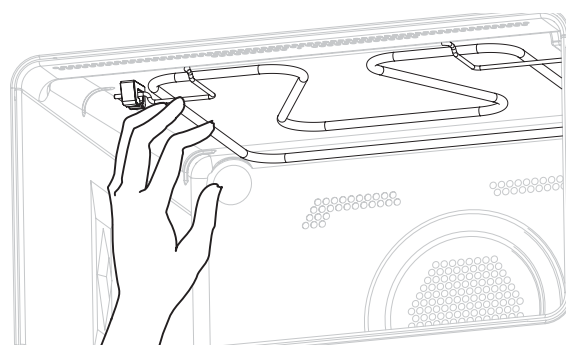
Do not use abrasive cleaning products or hard metal scrapers for cleaning the oven's glass door, as they could scratch the surface and cause the glass to shatter.

In the event of odour or caked-on dirt, boil water with lemon juice and vinegar in a cup for two minutes and clean the insides with a bit of dishwashing liquid.

To clean the ceiling of your oven cavity, tilt the grill resistor downward.



Remove the grill resistor by pressing on the rod in the upper left.



Troubleshooting

If you suspect that your oven is not working properly, it might not necessarily be broken. In all cases, check the following:

| YOU NOTICE THAT | WHAT TO DO? |
|--|--|
| The appliance does not start. | <ul style="list-style-type: none">• Check that your appliance is plugged in.• Check that your oven's door is fully closed.• Check that the child safety feature is not on. |
| The appliance continues to make noise after the programme has finished. | To drain residual steam, your appliance is equipped with a delayed ventilation feature. The fan continues to function for 15 minutes after the end of the programme. |
| You see steam on the window. | Wipe away the condensed water with a rag. |
| Food is not heated during a microwave programme. | Check that the utensils are suitable for microwaves and that the power level is appropriate. |
| There are sparks coming from the appliance. | <p>Clean the appliance completely: remove grease, cooking residue, etc.</p> <p>Remove any metal items from the walls of the oven.</p> <p>Never use metal items with the rack.</p> |

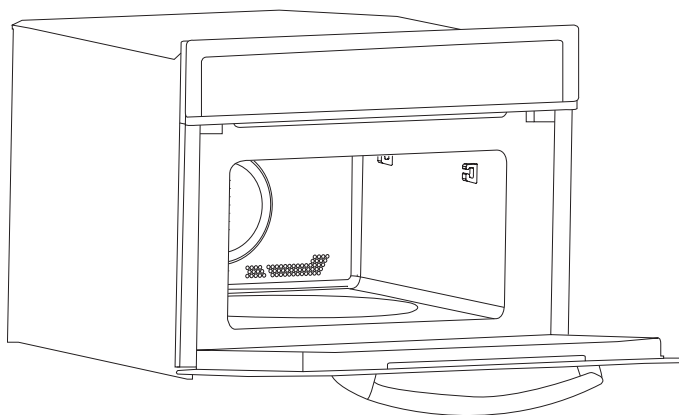
Customer Service

Customer Service

Customer Service Any repair made to your appliance must be carried out by a qualified professional authorised to work on the brand.

When you call, state your appliance's complete reference information (model, type, serial number).

This information appears on the manufacturer's nameplate.



Original Parts

During maintenance work, request the exclusive use of certified **genuine replacement parts**.

Functional suitability tests

Functional suitability tests in accordance with IEC/EN/NF EN 60705 standards. The International Electrotechnical Commission, SC. 59K, has established a standard for comparative performance tests conducted on various microwave ovens.

We recommend the following for this appliance:

| Test | Load | Apporox. time | Power level | Coockware/Tips |
|---|--------|---------------|--|---|
| Egg creams (12.3.1) | 1000 g | 16 - 18 min | 500 W | Pyrex 227 |
| | 750 g | 13 - 15 min | | Pyrex 220 |
| Angel food cake (12.3.2) | 475 g | 6 - 7 min | 700 W | Pyrex 827 |
| Meatloaf (12.3.3) | 900 g | 14 min | 700 W | Pyrex 838 Cover with plastic film. |
| Defrosting meat (13.3) | 500 g | 11 - 12 min | 200 W | |
| Defrosting raspberries (B.2.1) | 250 g | 6 - 7 min | 200 W | On a flat plate |
| Potatoes au gratin (12.3.4) | 1100 g | 23 - 25 min | Low grill + 700 W | Pyrex 827 |
| Chicken (12.3.6) | 1200 g | 24 - 26 min | High grill + 500 W | Place on the rack at level 1 from the bottom Turn midway through |
| | | 35 - 40 min | Heat circula- tion 200 °C + 200 W | In an enamelled earthenware dish Place on the rack at level 1 from the bottom |
| Cakes (12.3.5) | 700 g | 20 min | Heat circulation 220 °C + 200 W | Pyrex 828 Place on the rack at level 1 |



BUILT TO LAST LONGER