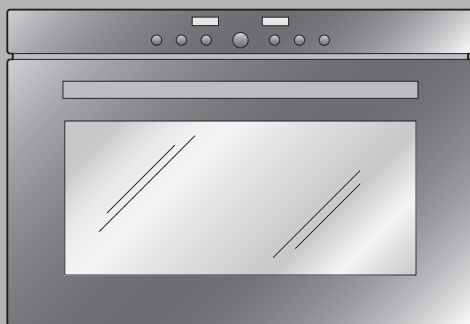


Microwave

Miwell-Combi SL



Operating instructions

Thank you for choosing to buy one of our products. Your appliance is made to high standards and is easy to use. Nevertheless, please take the time to read these operating instructions in order to familiarize yourself with the appliance and get the best use out of it.

Please follow the safety precautions.

Modifications

Text, diagrams and data correspond to the technical standard of the appliance at the time these operating instructions went to press. The right to make technical modifications for the purpose of the further development of the appliance is reserved.

Validity

The model number corresponds to the first three digits on the identification plate. These operating instructions apply to the models:

Type	Model no.	Size system
MWC-SL	946	55-381
MWC-SL/60	947	60-381

Variations depending on the model are noted in the text.

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1 Safety precautions

1.1 Symbols used



Denotes important safety precautions. Failure to observe said precautions can result in injury or in damage to the appliance or fittings!



Information and precautions that should be observed.



Information on disposal.



Information about the operating instructions.

- Indicates step-by-step instructions.
- Describes how the appliance reacts to the steps taken.
- Indicates a list.

1.2 General safety precautions



- Read the operating instructions before using the appliance for the first time!



- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, unless they are supervised or have been given instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- If the mains cable of this appliance is damaged, it must be replaced by the manufacturer or its Customer Services or a similarly qualified person in order to avoid hazard.

1.3 Appliance-specific safety precautions



- READ THE IMPORTANT SAFETY INSTRUCTIONS CAREFULLY AND RETAIN FOR FUTURE USE.
- WARNING: Children should only use the appliance in the combined operating mode under adult supervision due to the temperatures generated.
- WARNING: In the event that the appliance door or door seal is damaged, the appliance must not be used until it has been repaired by a qualified competent person.
- WARNING: It is hazardous for anyone other than a qualified competent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.

- **WARNING:** Liquids and other foods must not be heated in sealed containers, as they are liable to explode.
- The appliance is intended to be used in household.
- Only use containers that are suitable for use in microwave appliances.
- The appliance must be carefully monitored when cooking foodstuffs in containers made from plastic or paper, as they could ignite.
- The 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.
- If smoke is detected, switch off the appliance or pull out the mains plug, and keep the appliance door closed to stifle any flames.

- Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the vessel.
- The contents of feeding bottles and baby food jars must be stirred or shaken and the temperature must to be checked before consumption, in order to avoid burns and scalds.
- Eggs in their shell or whole hard-boiled eggs should not be heated in microwave appliances since they may explode, even after microwave heating has ended.
- The appliance should be cleaned regularly and any food residue should be removed.
- Failure to maintain the appliance 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 abrasive cleaning agents or sharp metal scrapers for cleaning the glass of the appliance door, as they can scratch the surfaces. This can destroy the glass.
- Under no circumstances use a steam cleaner.

1.4 Disclaimer

- Any repairs, modifications or manipulations to the appliance, especially any live parts, may only be carried out by the manufacturer, its Customer Services or similarly qualified persons. Repairs if carried out incorrectly may cause serious injury, damage to the appliance and fittings, as well as affect the functioning of the appliance. If the appliance is not working properly or in case of a repair order, follow the instructions given in the **REPAIR SERVICE** section. If necessary, please contact Customer Services.
- Make sure no water gets inside the appliance: Do not spray the appliance with water. If water gets inside it can damage the appliance.
- Retain these operating instructions for future reference. If you sell or pass the appliance on to a third party, please ensure these operating instructions accompany the appliance, together with the instructions on installation.
- The appliance is designed for use in the home for preparing food. No liability is assumed for any damage caused by improper or incorrect use.

1.5 Instructions for use

- The appliance corresponds to recognised technology standards and the relevant safety regulations. Proper use of the appliance is essential to avoid damage and accidents. Please observe the precautions given in these operating instructions.
- The appliance must be installed and connected up to the electricity supply in accordance with the separate installation instructions. Have the necessary work carried out by a qualified fitter/electrician.
- Before using the newly installed appliance for the first time, please observe the precautions in **USING FOR THE FIRST TIME**.
- If the appliance malfunctions, you must disconnect it from the power supply immediately.
- You should not in any circumstances flambé or cook with a lot of fat in the cooking space.
- You should not use the appliance as a room heater.
- You should never use the appliance to dry animals, fabrics or paper!
- You should ensure that the mains cables of other electrical appliances do not get caught in the door of the appliance, the electrical cable insulation could become damaged.
- You should ensure there are no foreign bodies or pets in the cooking space before closing the appliance door.
- You should not store objects in the cooking space that could pose a danger if the appliance were accidentally switched on. You should not store food or any temperature-sensitive or inflammable materials, e.g. cleaning agents, oven sprays, etc., in the cooking space.
- You should use original spare parts only.

Caution: Danger of injury!

- Be careful that fingers do not get caught in the door hinges. Otherwise, if the appliance door is moved, there is a risk of injury. Particular care should be taken when children are around.
- An open appliance door poses danger of tripping or injury! Do not sit or rest on the appliance door or use it as a storage surface.

Caution: Burns hazard!

- Accessible parts of the appliance can get hot when in use. Keep children away!
- The appliance, the appliance door and especially the glass get very hot when in use.
- Steam may escape from the cooking space when the appliance door is opened. Do not put your hands into the cooking space if there is steam in it!
- Overheated fat and oil can easily catch fire. Heating oil in the cooking space to sear meat is dangerous and should not be done. Never try to extinguish burning oil or fat with water (danger of explosion)! Extinguish the flames using a fire blanket and keep all doors and windows closed.
- Do not pour spirits (e.g. brandy, whisky, schnapps, etc.) over hot food – danger of explosion!
- Accessories get hot in the cooking space. Always wear protective gloves or use oven cloths.
- If you notice smoke possibly coming from a fire in the appliance or inside the cooking space, keep the appliance door closed and disconnect the appliance from the mains supply.
- The appliance will remain hot for some time after it is switched off and cool down only slowly to room temperature. Allow sufficient time for the appliance to cool down before, for instance, cleaning it.
- Do not leave the appliance unsupervised when drying herbs, bread, mushrooms, etc. If the foodstuff dries out too much, this can pose a fire hazard.

How to avoid damaging the appliance

- The construction of the appliance may not be changed in any way. Do not apply force to or interfere with the appliance door or the control and safety devices. The illumination may only be replaced by our Customer Services.
- Always keep the appliance clean. Clean the appliance door with mild detergent.
- Take care not to damage the appliance door, the door frame and the door hinges.
- Do not use abrasive cleaning agents or cleaning aids such as steel wool, knives, glass scrapers, razor blades, etc. to clean the door glass. Scratches on the door glass could cause a breakage.
- Close the appliance door carefully.
- When cleaning the appliance make sure no water can get into the inside of the appliance. Use only a moderately damp cloth. Do not spray the inside or outside of the appliance with water. Do not use a steam cleaner. If water gets inside the appliance, it can cause damage.

1.6 Microwave

- Microwave energy is safe when used properly. When the appliance door is opened, microwave operation is automatically interrupted. In the event of a malfunction or damage to the appliance, especially to the appliance door, do not use microwave operation. The appliance must be repaired by qualified personnel.
- Ensure that nothing is trapped between the appliance door and the frame.
- Do not switch the microwave on until you have put the food in the cooking space.

Heating foods and liquids

- Do not leave your appliance unattended when heating or cooking food in containers that are made of plastic, paper or other flammable materials. The containers can melt or ignite.
- Do not heat beverages or food that contain alcohol. Ignition hazard and danger of explosion!
- When heating liquids, place a teaspoon in the vessel to prevent delayed boiling (or superboiling). With delayed boiling, boiling point is reached without the typical steam bubbles forming. Disturbing an open vessel, even slightly, can cause the liquid to shoot out – risk of scalding!
- Do not use vessels with a narrow spout.
- Stir liquids halfway through heating and when the time is up allow the vessel to stand in the cooking space for a short time. Stir the contents once more and then take the vessel out of the cooking space.
- Infant food in jars or bottles must be heated without the lid, top or teat. Infant food must be stirred or shaken well after being heated. It is imperative to check the temperature of the food before giving it to the infant – risk of scalding!
- Do not heat food in tightly sealed containers (tins, bottles, sealed foil, paper or metal disposable packaging). Remove plastic packaging before cooking or defrosting foods. Sealed containers can explode. Always open the containers.

1 Safety precautions

- The cooking time depends on the quantity, nature and initial temperature of the food, as well the dishes being used. Always start with the shorter cooking time given to avoid overcooking the food. Otherwise, smaller quantities or food with a low moisture content can dry out and possibly ignite. If the food has not reached the right stage of cooking when the time is up, then extend the cooking time.
- Prick food with a skin or peel such as potatoes, tomatoes, sausages, shell food, etc. with a fork. Otherwise, the steam that is produced will be unable to escape and may cause the food to explode.
- Do not cook eggs in the shell. Do not heat up boiled eggs. Eggs can explode in the microwave. Crack the eggs open and then whisk them. Pierce the yolks of fried eggs.

1.7 Note on accessories



The accessories get very hot during use – burns hazard! Always wear protective gloves or use oven cloths.

Turntable roller and glass turntable

- You should use the appliance at all times and exclusively with the turntable roller and the glass turntable supplied.
- You should never place a vessel or container other than the glass turntable directly on the turntable roller.
- You should allow the glass turntable to cool down first before cleaning it or rinsing it with water.
- You should not cook food directly on the glass turntable.
- You should not place hot food or containers on the glass turntable when it is cold.
- You should not place frozen food or containers on the glass turntable when it is hot.

CombiCrunch plate

- You should use the CombiCrunch plate in the CombiCrunch and hot air modes only.
- You should never use the CombiCrunch plate together with the wire rack in the CombiCrunch mode.
- You should never use the CombiCrunch plate as a stand for other cookware or containers.

High or low wire rack

- You should always place the wire rack in the centre of the glass turntable.
- When using the combi mode, do not put metal cookware on the wire rack. Otherwise, arcing can occur which will damage your appliance.
- You should never use the wire rack with the Power&Favorit, microwave and CombiCrunch operating modes. Otherwise, arcing can occur which will damage your appliance.

Food cover

- Use the food cover with the Power&Favorit and microwave modes only. The food cover could otherwise melt.

Cookware

- You should ensure that the cookware does not touch the sides of the cooking space as it rotates.

Note also when using the microwave and combi modes:

- You should use only heat-resistant, microwave-proof dishes, such as glass, ceramic, porcelain or temperature-resistant plastics. Microwaves can penetrate these materials. Microwaves cannot or can only partially penetrate metal cookware; food in this instance will remain cold. If you use metal cookware, arcing could occur which will damage the appliance.
- You should only use cookware with a metal decor, e.g. a gold rim, or food in aluminium containers if the manufacturer guarantees their microwave compatibility. This also applies to products made from recycled paper.
- Do not use a meat thermometer. The features of meat thermometers can cause arcing in the microwave mode, which will damage your appliance.
- Porcelain, ceramic and earthenware dishes with cavities – which can fill with water – can crack. Follow the manufacturers' instructions.

1.8 Disposal

Packaging



Danger of suffocation! Packaging materials (e.g. plastic, polystyrene) can be dangerous for children. Keep packaging materials away from children.




All packaging material is marked and should be collected for recycling and disposed of in an environmentally friendly way.

Disconnection

- Pull the plug out of the mains socket or have the appliance disconnected from the mains supply by an electrician. Then cut off the mains cable.
- Disable the appliance after disconnecting it.

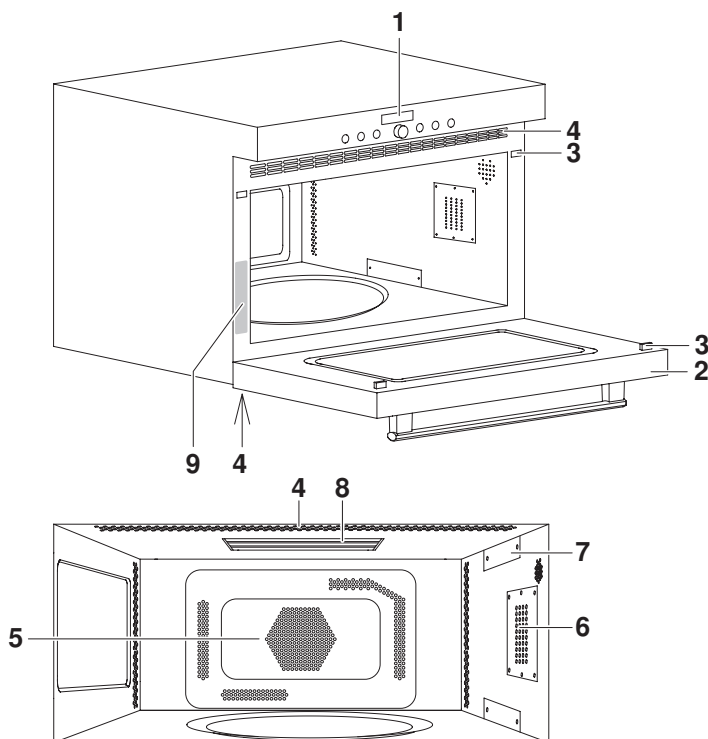
Appliance disposal



- The  symbol on the identification plate warns that the appliance may not be disposed of in normal household waste.
- The appliance must be disposed of in accordance with local regulations on waste disposal. For more information on the handling, disposal and recycling of the product, please contact the local authorities, the local recycling facilities for household waste or the retailer from whom you purchased the appliance.

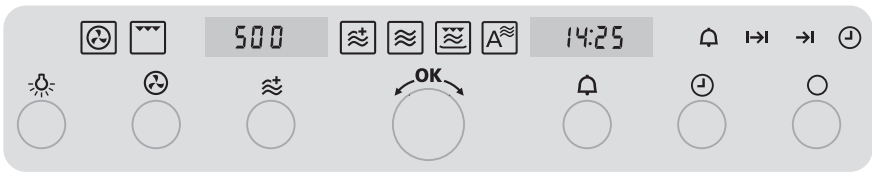
2 Appliance description

2.1 Construction










- | | |
|---|-------------------------------|
| 1 Operating and display elements | 6 Illumination |
| 2 Appliance door | 7 Microwave inlet |
| 3 Safety door catch | 8 Grill |
| 4 Ventilation slots | 9 Identification plate |
| 5 Hot air fan | |



2.2 Operating and display elements



Buttons

	Illumination		Timer
	Operating modes		Time, operating time, switch-off time
	Microwave operating modes		Off
	Adjusting knob		

Displays

	Microwave power level, temperature
	Time, operating time, switch-off time, timer, etc.

Operating modes

	Hot air		Grill
--	---------	--	-------

Microwave operating modes

	Power&Favorit		CombiCrunch
	Microwave		AutomaticPlus

Symbols

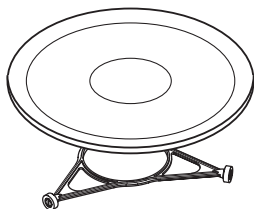
	Timer		Switch-off time
	Operating time		Time

2.3 Accessories

Turntable roller and glass turntable



You should always use the turntable roller and the glass turntable in combination with the other accessories.

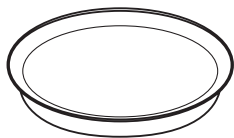


- Place the turntable roller in the fitting in the floor of the cooking space.
- Position the glass turntable on the turntable roller so that the pegs on the base of the glass turntable engage in the corresponding recesses of the turntable drive in the floor of the cooking space. The glass turntable can turn clockwise or anti-clockwise.
- The glass turntable must be used with all operating modes. It collects meat juices and food particles, preventing soiling of the cooking space floor.

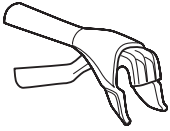
CombiCrunch plate



You should use the CombiCrunch plate in the CombiCrunch and hot air modes only. You should not use knives or cutting wheels to cut on the CombiCrunch plate. This will cause visible damage.



- Use CombiCrunch plate to make the food brown and crispy.
- Place the food directly on the CombiCrunch plate.



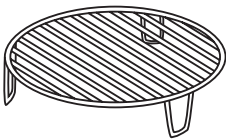
CombiCrunch grip

- Use the CombiCrunch grip for taking the CombiCrunch plate out of the cooking space.

High or low wire rack



When using the combi mode, you should never place metal dishware on the wire rack. Otherwise, arcing can occur which will damage the appliance.

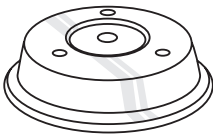


- When using the hot air mode, place the food on the wire rack to allow the air to circulate freely.
- When using the grill mode, place the food directly on the wire shelf and do not cover.

Food cover



Use the food cover with the Power&Favorit and microwave modes only. The food cover could otherwise melt.



- Use the food cover to prevent the food from drying out.
 - It prevents the cooking space from becoming soiled.
 - Using it shortens the cooking time.
 - For heating food on more than one level:
- Place a plate on the glass turntable and cover with the food cover.
 - Place a second plate on the food cover and cover it with a second food cover.

2.4 Ventilation fan

The fan switches on automatically during operation. The fan can continue to run at the end of operation to cool the electronic components. During this time, the appliance door can be opened and the food removed. The fan switches off automatically.

2.5 Installation



Do not obstruct the ventilation openings at any time.

The appliance may only be operated with the appropriate approved installation kit. Alternative ways of setting up or installing the appliance are not permitted.




A special installation kit is provided for installing the appliance.

The appliance can be operated at an ambient temperature of +5 °C to +35 °C.

Adequate air circulation is essential for the trouble-free operation of the appliance. Observe, therefore, the installation instructions and follow the detailed installation specifications.



3 Operating the appliance

The operating modes, the operating time, the switch-off time and various other functions can be selected by pressing the appropriate button once or more.



- The symbol for the function selected illuminates or flashes.
- A recommendation flashes in the corresponding digital display.
- Turn the  adjusting knob to change the setting.
- Press the  adjusting knob to confirm the setting or it will be automatically accepted after 10 seconds.
- Other settings or changes can be made at any time.
- Press the  button to switch off the appliance.

3.1 Using for the first time

Before using the newly installed appliance for the first time the following measures should be taken:


- Remove all packaging and transport materials from the cooking space.
- When  flashes in the right digital display, turn the  adjusting knob to set the time.







- Press the  adjusting knob to switch between hours and minutes.
 - Turn it to set the hours and the minutes.
 - Press the  adjusting knob to confirm the setting or it will be automatically accepted after 10 seconds.
- Clean the cooking space and the accessories.

3.2 Start protection

Start protection prevents an operating mode being started accidentally. If the length of time between closing the appliance door and starting the appliance is longer than 1 minute, start protection is automatically activated.

- If any attempt is made to start any operating mode, **door** appears in the digital displays.
- Opening the appliance door deactivates start protection.
- Press the  adjusting knob to start the operating mode.






 The  /  and  buttons can be used irrespective of whether start protection is activated or not.

3.3 Example














Liquids can be subject to delayed boiling when heating with microwave unless a teaspoon is placed in the vessel. Disturbing the vessel even slightly can cause the liquid to erupt. Burns hazard!
Burns hazard from heat produced during cooking! Use protective gloves or oven cloths. Keep children away.
Stir liquids before consuming them.

The symbols are explained in TIPS ON SETTINGS. The tables in TIPS ON SETTINGS give:



Warming	Quantity			W	 mins.	
Milk	2 dl	-		650	1½-2	-

- The turntable roller and the glass turntable must be used with all operating modes.
- Next steps are described on the following sides.

Selecting the operating mode

- Select the  operating mode.
 -  flashes in the left digital display.
 - The  symbol flashes.
 - The I→I symbol illuminates.
 -  illuminates in the right digital display.
- The microwave power level can be changed by turning the  adjusting knob.
- Use the  button to select the operating time.
 -  illuminates in the left digital display.
 - The  symbol illuminates.
 - The I→I symbol flashes.
 -  flashes in the right digital display.
- Turn the  adjusting knob to change the operating time to  and press to confirm.
 - The milk is heated up.

Switching off

- Press the  button.
 - The  , I→I symbols and the digital displays go out.



When the symbols are no longer illuminated the appliance is off. The fan can continue to run.

Removing the cooked food from the cooking space














Burns hazard! Hot air may escape from the cooking space when the appliance door is opened.

The accessories will be hot. Use either protective gloves or the CombiCrunch grip.

- To prevent corrosion, leave the appliance door open until the cooking space has cooled down.

4 User settings















You can adjust the settings.

- With the appliance switched off, hold the  adjusting knob depressed for 5 seconds.
 -  appears in the digital display.
- Press the  adjusting knob to confirm.
 -  appears in the digital display for «Childproof lock off».
- Turn the  adjusting knob to select the setting.
- Press the  adjusting knob to confirm.
 - E.g.  flashes in the digital display for «Time display visible».
- Turn the  adjusting knob to change the digital display to  for «Time display invisible».
- Press the  adjusting knob to confirm the setting.
- Press the  button to end the settings.



After a power failure, the respective factory settings are restored.



Possible settings

Childproof lock	 E-: 0	off *
	 E-: 1	on
Time display	 EH: 1	visible *
	 EH: 0	invisible
Illumination	 EL: 0	automatically with door
	 EL: 1	via button only *
Acoustic signal	 ES: 1	on *
	 ES: 0	off
Temperature unit	 Et: C	°C *
	 Et: F	°F
Time format	 EH:24	24 h *
	 EH:12	12 h
Factory settings	 Er: 0	no change
	 Er: 1	restore

* Factory setting




4.1 Childproof lock

The childproof lock is to prevent the appliance being inadvertently switched on.



If the  or  button are pressed when the childproof lock is activated:

- A double acoustic signal is emitted.
- Nothing happens when the button is pressed.

Operating the appliance when the childproof lock is activated

- Hold the  button depressed and press the  or  button.
 - The childproof lock is overridden. The appliance can be operated as normal.
 - The childproof lock is automatically reactivated 10 minutes after the appliance has been switched off.




The  and  buttons can be used irrespective of whether the childproof lock is activated or not.

4.2 Time display

If the «invisible» setting is selected, the displays are not illuminated when the appliance is off, minimizing power consumption. The time is displayed when the appliance is on.





To reduce power consumption to an absolute minimum, select  «Time display invisible». Despite automatic energy-saving stand-by, all safety functions are active. All displays go out when the cooking process has been completed.

4.3 Illumination

With the «automatically with door» setting, when an operating mode is running the illumination comes on when the appliance door is opened and goes off again when it is closed.



Press the  button to switch the illumination on or off at any time. If the illumination is not switched off by pressing the  button, it will go off automatically 30 minutes after use.

4.4 Acoustic signal

The acoustic signal can be switched on or off:

• On	Acoustic signal is switched on
• Off	Acoustic signal is switched off



Even if the acoustic signal setting is set to «off», an acoustic signal is emitted in the event of a malfunction.

4.5 Temperature unit

For temperature unit, select between «°C» and «°F».

• °C	Degrees Celsius
• °F	Degrees Fahrenheit

4.6 Time format

Select the «24 h» setting to activate the European time format and the «12 h» setting for the US time format (a.m./p.m.).

4.7 Factory settings

If one or more user settings have been changed, these can be reset to the factory settings.

5 Time functions

The following time functions are available:

- Time
- Timer – can be used at any time and independently of all other functions
- Operating time – time-controlled switch-off of the appliance
- Delayed start – time-controlled switch-on and switch-off of the appliance











When the appliance is switched off, the time display is dimmed between 24:00 and 6:00.

5.1 Setting and changing the time



The time cannot be changed if the appliance is in operation or if a delayed start has been set.





- Press the  button.
 - The hour flashes in the right digital display.
 - The  symbol flashes.
- Turn the  adjusting knob to set the hour.
- Press the  button or the  adjusting knob.
 - The minutes flash in the right digital display.
 - The  symbol flashes.
- Turn the  adjusting knob to set the minutes.

Press the  adjusting knob to confirm the setting.



5.2 Timer

The timer functions like an egg timer. It can be used at any time and independently of all other functions.

Setting

- Press the  button.
 -  flashes in the right digital display.
 - The  symbol flashes.
- Turn the  adjusting knob to set the timer duration.



The timer can be set for:

- up to 10 minutes in 10-second intervals, e.g.  = 9 minutes and 50 seconds.
- over 10 minutes in 1-minute intervals, e.g.  = 1 hour and 12 minutes.


The maximum timer duration that can be set is 9 hours and 59 minutes.



Press the  button 1× to reset the timer duration to .



- Press the  adjusting knob to start the timer.
 - The countdown to the time remaining is visible in the right digital display.
 - The  symbol illuminates.


When the set duration is up:

- A sequence of 5 short acoustic signals is repeated for 1 minute.
- The  symbol flashes.





Press the  button to switch off the acoustic signal.

Checking and changing

- Press the  button.
 - The countdown to the time remaining flashes in the right digital display.
 - The  symbol flashes.

Turn the  adjusting knob to change the timer duration.





Switching off before time

- Press the  button 2×.
 -  flashes in the right digital display.
 - The  symbol flashes.
- Press the  adjusting knob to confirm.



5.3 Operating time

The operating mode selected switches off automatically when the operating time is up.

Setting


- Select the desired operating mode.
- If the right digital display does not flash, press the  button.
 - A corresponding recommended value appears in the right digital display.
 - The  symbol flashes.
- Turn the  adjusting knob to set the duration.
- Press the  adjusting knob to confirm.

Checking and changing

- Press the  button.
 - The time remaining flashes in the right digital display.
 - The  symbol flashes.


Turn the  adjusting knob to change the duration.

Switching off before time


- Press the  button.

End of the operating time


When the set duration is up:

- The appliance switches off automatically.
- A long, intermittent acoustic signal is emitted for 1 minute.
-  flashes in the right digital display.
- The I→I symbol flashes.
- The settings remain for 3 minutes.

Extending the operating time

- Turn the  adjusting knob within 3 minutes to select a new duration.

Switching off

- Press the  button to switch off.
 - The settings are cleared.

5.4 Delayed start

The delayed start is activated when for the operating mode selected both an operating time and a switch-off time are set. The appliance switches on and off again automatically at the desired times.






Delayed start can only be selected if the operating time is shorter than 20 minutes. Exception: with pure hot air mode 1h30.

Perishables should not be kept unrefrigerated.





A delayed start is not possible for the «AutomaticPlus» operating mode.

- Select the desired operating mode.

Setting the operating time



- If the right digital display does not flash, press the  button.
 - The corresponding recommended value flashes in the right digital display.
 - The  symbol flashes.
- Turn the  adjusting knob to set the duration.


Setting the switch-off time

- Press the  button again.
 - The switch-off time – without a delayed start – e.g.  flashes in the right digital display.
 - The  symbol flashes.
- Turn the  adjusting knob to set the switch-off time.






The switch-off time can be delayed by a maximum of 23 hours and 59 minutes.


- Press the  adjusting knob to confirm.
 - The time appears in the right digital display.
 - The  symbol illuminates.
 - The operating mode selected remains switched off until the automatic start.

- Example:
- Select the  operating mode and 150 W.
 - At 8:00, set an operating time of 15 minutes.
 - Set the switch-off time to 11:30.
 - The appliance will automatically switch on at 11:15 and off again at 11:30.

Checking and changing



- Press the  button 1×.
 - The operating time is visible for 2 seconds.
 - Press the  button 2×.
 - The switch-off time flashes. It can be changed.
-  The operating time, the operating mode and the microwave power level cannot be changed.

Switching off before time

- Press the  button.

End of the operating time


When the set duration is up:

- The appliance switches off automatically.
- A long, intermittent acoustic signal is emitted for 1 minute.
-  flashes in the right digital display.
- The  symbol flashes.
- The settings remain for 3 minutes.

Extending the operating time

- Turn the  adjusting knob within 3 minutes to select a new duration.

Switching off

- Press the  button to switch off.
 - The settings are cleared.

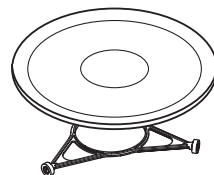
6 Operating modes



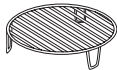



All the operating modes are described below.

➤ See also the notes in TIPS ON SETTINGS.

Operating mode	Symbol	Range	Recommendation
Hot air		50–225 °C 0–1 hr. 30 mins.	180 °C/15 mins.
Grill		–	15 mins.
Power&Favorit		1000 W 0–2 mins. 30 secs.	1000 W 50 secs.
Microwave		0–850 W 0–1 hr. 30 mins.	650 W 5 mins.
CombiCrunch		0–1 hr. 30 mins.	2 mins.
AutomaticPlus		–	–
Combi mode «Hot air»		0–350 W 0–1 hr. 30 mins. 50–225 °C	180 °C/350 W/5 mins. or 180 °C/350 W/15 mins.
Combi mode «Grill»		0–650 W 0–1 hr. 30 mins.	650 W/5 mins. or 350 W/15 mins.






- Always use the turntable roller and the glass turntable in combination with the other accessories.




Use	Accessories
For cake, bread, savouries and biscuits, etc.	
For browning and crisping food, as well as gratinating and toasting. Place the food to be grilled directly on the wire rack. Place a plate underneath the wire rack to catch food residues and condensate.	
For everyday use for heating liquids such as water for tea, milk, etc.	-
For preparing and heating vegetables, potatoes, meat, fish, etc. Most foods need to be turned or stirred halfway through the cooking time.	
For deep frozen ready cooked products such as pizzas, chipped potatoes, fish fingers etc. For the quick preparation of fish and vegetables.	
Everyday food can be cooked to perfection with the help of «AutomaticPlus».	varies depending on programme
For faster baking of gratins, lasagne, baked dishes, etc.	
For fast browning and gratins.	

6.1 Power&Favorit




The heating of liquids, e.g. 2 dl coffee, can be saved with this operating mode.

- Select the  operating mode.
 -  illuminates in the left digital display.
 - The  symbol flashes.
 -  flashes in the right digital display.
- Turn the  adjusting knob to set the operating time.
- Press the adjusting knob for at least 2 seconds to save the duration.

The next time the  operating mode is selected, the operating time saved flashes in the right digital display.






6.2 CombiCrunch

This mode combines microwave and grill. The CombiCrunch plate must be used to obtain an optimal result.




- Select the  operating mode.
 -  flashes in the right digital display.
- Turn the  adjusting knob to set the operating time and press to confirm.

6.3 AutomaticPlus

By using «AutomaticPlus», everyday recipes can be simply set up and quickly prepared. The programmes can be selected by the preparation method and the food category.

- Select the  operating mode.
 -  flashes in the left digital display.
- Turn the  adjusting knob to select the preparation method and press to confirm.
 - In the left digital display the preparation method illuminates and the food category flashes.
- Turn the  adjusting knob to select the food category and press to confirm.
 - The food category illuminates in the left digital display.
 - The appropriate recommended value for the weight of the food flashes in the right digital display.
- Turn the  adjusting knob to select the weight of the food and press to confirm.
 - The programme starts.
 - The countdown to the time remaining appears in right digital display.

Depending on the food category, the programme stops after approximately half the set duration.

- An acoustic signal is emitted 3x.
-  illuminates in the left digital display.
-  illuminates in the right digital display.
- Open the appliance door.
- Stir or turn the food.
- Close the appliance door and press the  adjusting knob to confirm.
 - The programme resumes.



If the food is not turned or stirred, the programme resumes automatically after 2 minutes.

Possible settings





Preparation method	Food category	Quantity
A Regenerate	A1 Plated meal	250–500 g
	A2 Frozen plated meal	250–500 g
	A3 Soup	200–800 g
	A4 Beverages	100–500 g
	A5 Frozen lasagne	200–500 g
B Crispy baking **	B1 Chips *	200–500 g
	B2 Pizza (thin base)	200–400 g
	B3 Pizza (thick base)	300–800 g
	B4 Chicken nuggets/chicken wings *	200–500 g
	B5 Quiche	200–500 g
C Defrosting	C1 Meat *	100 g–2 kg
	C2 Chicken *	100 g–2,5 kg
	C3 Fish *	100 g–2 kg
	C4 Vegetables *	100 g–2 kg
	C5 Bread *	100 g–1 kg
D Cooking	D1 Baked potatoes *	200–1000 g
	D2 Fresh vegetables *	200–800 g
	D3 Frozen vegetables *	200–800 g
	D4 Canned vegetables	200–600 g
	D5 Popcorn	100 g
E Baking	E1 Croissants	–
	E2 Bread	400–800 g
	E3 Cake	500–1000 g
	E4 Soufflé ø 19 cm	–
	E5 Muffins ø 5-6 cm	–
	E6 Biscuits	–
	E7 Meringues ø 4 cm	–
F Melting	F1 Butter/margarine *	50–200 g
	F2 Chocolate *	50–200 g
G Softening	G1 Butter/margarine *	50–100 g
	G2 Ice cream *	250–500 g

* Pause text: **Turn / Food**

** Use CombiCrunch plate






6.4 Combi mode

The combi mode is only possible with the microwave and hot air or grill.





- Select the  operating mode.
 - **0h 15** flashes in the right digital display.
 - The  and  symbols flash.
- Turn the  adjusting knob to set the duration (maximum of **1h 30**).



The cooking time refers to both grill and microwave operation.

- Select the  operating mode.
 - The operating time selected illuminates in the right digital display.
 - The  symbol illuminates.
 - The  symbol flashes.
 - **350** flashes in the left digital display.
- Turn the  adjusting knob to set the microwave power level.
- Set a delayed start, if required.
- Press the  adjusting knob to confirm.

Checking and changing





- Use the  button to switch off the grill.
- Use the  button to select the microwave.
 - The  symbol flashes.
 - The microwave power level flashes in the left digital display.
- Reduce the microwave power level to 0 by turning the  adjusting knob.
 - Microwave operation is switched off.

Switching off

- Press the  button.

7 Tips on settings


Symbols used

	Operating modes
	Microwave operating modes
W	Watts
 mins.	Duration in minutes
	Accessories














7.1 Optimal use

The recommended settings given in recipe books are likely to be too high and the accessories not optimal for this appliance. In the following tables, you will find information to help you get the best use out of the appliance.

- Always place the food in the centre of the glass turntable.
- Cover liquid and steaming food, unless it should remain crispy.
- Food containing less liquid must be covered over when being heated up to prevent it drying out.
- Stir or turn the food halfway through time.
- At the end of cooking, allow the food to stand in the cooking space for more even heating (standing time).
- Avoid opening the appliance door frequently.

 Several small portions heat faster and more evenly than a single large portion.

7.2 Heating up














	Quantity			W	 mins.	
Milk *	2 dl	-		650	1½-2	-
Beverages *	2 dl	-		800	1½-2	
Plated meal	300 g	-		800	2½-3	
	550 g	-		800	4-5	
Soup *	3-5 dl	-		800	2-6	
Lasagne, baked dish, gratin	400-500 g	-		800	5-6	
Pasta **	200-300 g	-		500	2-3	
Rice **	150-300 g	-		800	1½-3	
Vegetables	250-400 g	-		800	1½-3	

* When heating liquids, place a teaspoon in the vessel to prevent delayed boiling (or superboiling).

** Always add a little liquid.











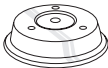



➤ After heating food up, allow to stand for about 2 minutes.

7.3 Defrosting

	Quantity			W	 mins.	
Small sausages *	-	-		150	5-8	-
Minced meat *	500 g	-		150	10-15	
Joint of meat *	800 g	-		150	18-25	
Chicken parts *	600 g	-		150	12-20	
Fish *	400 g	-		150	7-10	
Spinach *	300 g	-		150	6-8	
Berries	200 g	-		150	4-5	
Bread loaf	500 g	-		150	6-7	
Baguette rolls	4 à 50 g	-		150	2-3	

- * Turn halfway through the cooking time.
- When freezing food, try to make as flat and small a shape as possible.
 - For perfect defrosting, allow the food to stand about 4 minutes after defrosting.








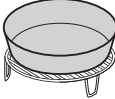




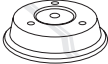


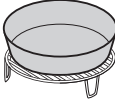


7.4 Simultaneous defrosting and cooking


	Quantity			W	 mins.	
Pizza	300-350 g	-		-	6-8	
Hamburgers	2-4	-		-	5-8	
Fish fingers	200-300 g	-		-	5-7	
Chips	400 g	-		-	15-16	
Mixed vegetables *	200 g	-		800	4	
	500 g	-		800	7	
Fruit compote	200-400 g	-		650	8	-
Lasagne	400 g	-		650	13-17	

Follow the frozen food manufacturers' recommendations.






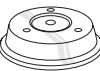











* Turn halfway through the cooking time.

7.5 Meat, poultry, fish

	Quantity		°C		W	 mins.	
Roast beef	1 kg		165-175	-	-	60-75	
Meat loaf	1 kg		180-190	-	-	50-80	
Chicken	1 kg		225		350	30-32	
Chicken breast	125-300 g	-	-		600	5-6	
Whole fish	500-600 g		180-190		350	15-20	
Fillet of fish	400-500 g	-	-		-	3-9	






















 Always use the low wire rack.

7.6 Vegetables, fresh


	Quantity		°C		W	 mins.	
Broccoli	300–500 g	–	–		800	5–8	
Cauliflower	300–500 g	–	–		800	3–8	
Carrots	300–400 g	–	–		800	3–8	
Tomatoes	400 g	–	–		800	2–3	
Aubergines	400 g	–	–		–	6–8	
Sweet pepper	2–4	–	–		–	10–15	
Zucchini	250 g	–	–		–	3–5	
Chopped potatoes	250 g	–	–		–	8–12	
	500 g	–	–		–	15–18	
Baked potatoes *	1 à 250 g		–		650	7	

* Pierce with a fork before cooking and turn halfway through the cooking time.













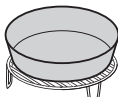



7.7 Baking and cooking


	Quantity		°C		W	 mins.	
Cake *	800 g		170–180	–	–	50–70	
Bisquit	–		170–180	–	–	30–35	
Linzertorte	–		170–180	–	–	40–50	
Puff pastries with a filling	8		210–220	–	–	25–30	
Muffins	8–10		200	–	–	25–35	
Mailänderli (butter biscuits)	–		170	–	–	15–20	
Macaroons	–		170	–	–	15–20	
Bruschetta, garlic bread	–		225	–	–	10–15	
Fruit flan	–		190–200	–	–	45–55	
Savoury flan	–		180–190	–	–	50–60	
Pizza, fresh	–		225	–	–	20–25	
	–	–	–		–	10–15	

* Preheat until the cooking space temperature is reached.






 Always use the low wire rack.

Baking and cooking

	Quantity		°C		W	 mins.	
Bread	500 g–1 kg		210–225	–	–	30–35	
Bread rolls	5–7		225	–	–	15–20	
Bread rolls, pre-baked	6–10		225	–	–	10–15	
Lasagne, baked dishes, gratin	for 4 persons		180–200		350	25–30	
Gratinating vegetables	–		–		350	7–12	

 Always use the low wire rack.

7.8 Popcorn

	Quantity		°C		W	 mins.	
Popcorn *	100 g	–	–		850	2	–

* Follow the manufacturers' recommendations.

8 Care and maintenance



Allow the appliance and accessories to cool down before cleaning. The appliance may not be used if the appliance safety door catch is damaged. Inspect these parts regularly.

Do not use abrasive cleaning agents or cleaning aids such as steel wool, knives, glass scrapers, razor blades, etc. to clean the door glass. Scratches on the door glass could cause breakage.

Do not use abrasive or caustic cleaning agents or stainless steel cleaner. Do not use scouring pads, wire wool, etc. as such products will damage the surfaces.

8.1 Cleaning the exterior

- Remove any soiling or traces of cleaning agent immediately.
- Clean the surfaces with a soft cloth dampened with water and a little washing-up liquid – for metallic surfaces rub in the direction of the original polish lines. Wipe dry with a soft cloth.

8.2 Cleaning the appliance door



Under no circumstances may the appliance door be removed!

Do not use abrasive cleaning agents or cleaning aids such as steel wool, knives, glass scrapers, razor blades, etc. to clean the door glass. Scratches on the door glass could cause breakage.

- Clean the appliance door with a soft cloth dampened with water and a little washing-up liquid. Wipe dry with a soft cloth.

8.3 Cleaning the cooking space



Always replace the turntable roller and glass turntable immediately after cleaning.

Do not use abrasive cleaning agents. Do not use scouring pads, wire wool, etc. as such products will damage the surface.

- Clean the cooking space regularly, especially when food has been spilt. Take care that no grease splashes or food residues harden. Take all accessories out of the cooking space before cleaning.
- Ideally remove any soiling with a soft cloth dampened with water and a little washing-up liquid while the cooking space is still warm to the touch. Wipe dry with a soft cloth.
- For stubborn dirt deposits heat up a glass of water at maximum microwave power level for 2–3 minutes. The steam that is produced will soften the soiling.
- To eliminate unpleasant odours, heat up a glass of water with lemon juice for 2–3 minutes at maximum microwave power level.

8.4 Cleaning the accessories



Allow the glass turntable to cool down before cleaning.

Allow the CombiCrunch plate to cool down well before cleaning. Do not immerse the CombiCrunch plate in water whilst still hot or cool it under running water. Rapid cooling will damage the ComiCrunch plate. Scouring pads, steel wool, etc. will cause visible damage.

The following accessories can be cleaned in the dishwasher:

- turntable roller
- glass turntable
- food cover
- CombiCrunch grip
- wire rack.



Do not clean the CombiCrunch plate in the dishwasher as this could damage the surface coating!

- Clean using a mild detergent, water and a sponge.

8.5 Replacing a defective light bulb

For safety reasons, in case of a defective light bulb please contact our Customer Services.

9 Troubleshooting

This section lists faults that can be solved simply by following the instructions given. If another fault is displayed or the fault cannot be remedied, please call Customer Services.



Please note down the FN number and the error message in full, e.g. **F xx**, before calling Customer Services.

9.1 What to do if ...

... the appliance was switched on without any food in it

Possible cause	Solution
	The appliance will be undamaged if only switched on for a short time. Do not switch the appliance on without any food in it.

... the appliance is not working

Possible cause	Solution
• Appliance is not connected to the power supply.	➤ Check the power supply.
• Fuse or automatic circuit breaker for electrical installations in the home is defective.	➤ Change the fuse. ➤ Reset the automatic circuit breaker.
• Interruption in the power supply.	➤ Check the power supply.
• The appliance is faulty.	➤ Contact our Customer Services.

... a scratching noise can be heard when the appliance is switched on

Possible cause	Solution
<ul style="list-style-type: none">• Cooking space floor and turntable roller are soiled.	➤ Clean the floor of the cooking space and the turntable roller regularly.

... the appliance affects your television reception

Possible cause	Solution
	Your appliance is not faulty in this case. When in use, it can cause interference to television or radio reception. This is a similar kind of interference to that caused by small electrical appliances (such as mixers, vacuum cleaners, etc.).


... hot air flows out of the appliance





Possible cause	Solution
	This is a normal functional state. The heat emitted by the food warms the air in the cooking space. This is then discharged to the outside. The heated air contains no microwaves. The ventilation openings are on no account to be obstructed.

... the appliance switches off prematurely

Possible cause	Solution
<ul style="list-style-type: none"> • Appliance is overheated. 	<ul style="list-style-type: none"> ➤ Check the ventilation slots. These must be freely accessible.
<ul style="list-style-type: none"> • Ventilation slots are obstructed. 	<ul style="list-style-type: none"> ➤ Remove any objects obstructing the ventilation slots.
	<ul style="list-style-type: none"> ➤ Wait for the appliance to cool down. ➤ Restart the appliance.

9.2 After a power failure

After a power failure, **12:00** flashes in the right digital display and the  symbol flashes.

- Turn the  adjusting knob to set the hour.
- Press the  adjusting knob to confirm.
- Turn the  adjusting knob to set the minutes.
- Press the  adjusting knob again to confirm the time.

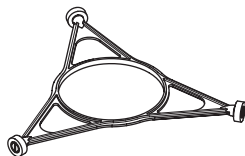


All the user settings are reset to the factory settings.

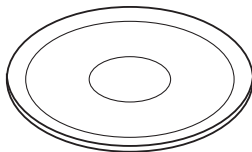
10 Accessories and spare parts

Please give model number of the appliance and exact description of the accessory or spare part when ordering parts.

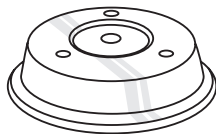
Turntable roller



Glass turntable



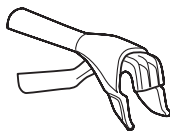
Food cover



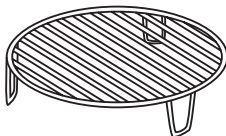
CombiCrunch plate



CombiCrunch grip



Wire rack low
 high



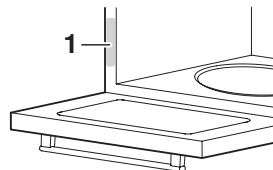
11 Technical data

External dimensions

- See installation instructions

Electrical connection

- See identification plate 1



Automatic energy-saving stand-by

To avoid consuming power unnecessarily, the appliance is equipped with automatic energy-saving stand-by.



To reduce power consumption to a minimum, select **Eh: 0**, «Time display invisible», in the user settings. Despite automatic energy-saving stand-by, all safety functions are active.

12 Disposal

Packaging

- All packaging materials (cardboard, plastic film (PE) and polystyrene (EPS)) are marked and should, if possible, be collected for recycling and disposed of in an environmentally friendly way.

Disconnection

- Disconnect the appliance from the mains power supply. With a fixed appliance, this is to be carried out by a qualified electrician!


Safety

- Disable the appliance to prevent accidents caused by improper use, especially through children playing.
- Pull the plug out of the mains socket or have the appliance disconnected from the mains by an electrician. Then cut the mains cable off flush with the appliance.

Disposal

- The old appliance should not be discarded as worthless rubbish. If disposed of correctly, the raw materials can be recovered for recycling.



- The  symbol on the identification plate warns that the appliance may not be disposed of in normal household waste.
- The appliance must be disposed of in accordance with local regulations on waste disposal. For more information on the handling, disposal and recycling of the product, please contact the local authorities, the local recycling facilities for household waste or the retailer from whom you purchased the appliance.

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14 Repair service



The TROUBLE-SHOOTING section will help you to correct minor malfunctions yourself, saving you the time and trouble of calling out a service technician and the cost that goes along with it.

Whether you contact us about a malfunction or an order, please always state the serial number (FN) and the model type of your appliance. Enter these details below and also on the service sticker which comes with the appliance. Stick it in a conspicuous place or in your telephone or address book.

FN

Appliance

You will also find the same details on the certificate of guarantee, the original sales invoice and the identification plate of the appliance.

- Open the appliance door.
 - The identification plate is on the left-hand side of the cooking space.

If the appliance is not working properly, contact your nearest V-ZUG Ltd Service Centre using freephone 0800 850 850 and stand in close proximity to the appliance.

Queries, orders, service agreement





For administrative and technical queries or problems, as well as for ordering spare parts and accessories, please contact our head office in Zug on telephone number +41 (0)41 767 67 67.

As regards the maintenance of all our products, when the warranty expires you have the option of taking out a service agreement. We will be happy to send you the necessary forms.

Quick instructions

Please first read the safety precautions in the operating instructions!



To set the time

- Press the  button.
- Turn the  adjusting knob to set the hour.
- Press the  button again.
- Turn the  adjusting knob to set the minutes.



To switch off the appliance

- Press the  button.

To set the timer

- Press the  button.
- Turn the  adjusting knob to set the timer duration.

Switching Power&Favorit on

- Press the  button.
- Press the  adjusting knob to confirm.

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