

Panasonic®

Operating Instructions / Installation instructions

Steam Combination Oven

Model No. HL-SF498S
HL-SF498B



HL-SF498S

FOR DOMESTIC USE ONLY

IMPORTANT SAFETY INSTRUCTIONS: Before operating this appliance, please read these instructions carefully and keep for future reference.

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Operating Instructions

Safety Instructions

Personal Safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory and mental capabilities or lack of experience and knowledge if they have been given supervision or instruction by a person responsible for their safety concerning the use of the appliance in a safe way and understand the hazards involved, including escaping steam. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- **Warning!** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements inside the oven. Children less than 8 years of age shall be kept away unless continuously supervised.
- **Warning!** Steam may billow out when you open the door. If there is steam in the oven, do not reach in with your bare hands! Risk of burns! Use oven gloves.
- During and after cooking with steam function, do not open the oven door when your face is very close to the oven. Care must be taken when opening the door as steam may cause injury.

Product Safety

- When this oven is installed, it should be easy to isolate the appliance from the electricity supply by pulling out the plug or operating a circuit breaker.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- **Warning!** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a service technician trained by the manufacturer.

Safety Instructions

- **Warning!** Do not attempt to tamper with or make any adjustments or repairs to the door, control panel housing, safety interlock switches or any other part of the oven.
- This oven should only be serviced by qualified personnel. For maintenance and repair of the oven contact the nearest authorised dealer.
- **Warning!** It is hazardous for anyone other than a qualified service personnel to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
- **Caution!** In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
- This oven is intended for built-in use only. This appliance is not designed to be used as a tabletop appliance or inside a cupboard.
- This appliance is intended to be used in household applications only.
- The appliance must not be operated by microwave or combination without food in the oven. Operation in this manner may damage the appliance.
- Exterior oven surfaces, including air vents and the oven door will get hot during **grilling, convection, steam,** and **combination** modes, take care when opening or closing the door and when inserting or removing food and accessories.
- **Warning!** The oven lamp must be replaced by a service technician trained by the manufacturer. **Do not** attempt to remove the outer panels from the oven.
- Please refer to page 13 for correct installation of the oven accessories.

Safety Instructions

- **Warning!** This appliance produces boiling hot steam.
- Do not use the water tank if it is cracked or broken, as leaking water could result in electrical failure and danger of electric shock. If the water tank becomes damaged, please contact your dealer.
- When the oven is not being used, do not store any objects inside the oven in case it is accidentally turned on.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.

Cooking Safety - General

- Do not use this oven to heat chemicals or other non-food products.
- The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- Small quantities of food or foods with low moisture content can burn, dry out or catch on fire if cooked too long. If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- **Important!** If the recommended cooking times are exceeded the food will be spoiled and in extreme circumstances could catch fire and possibly damage the interior of the oven.
- When heating liquids, e.g. soup, sauces and beverages in your oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid. Care must be taken when handling the container.
- Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.

Cooking Safety - Containers

- Only use utensils/containers that are suitable for use in microwave ovens.
- When heating food in plastic or paper containers, check the oven frequently as these types of containers can ignite if overheated.
- Metal containers or dishes with metallic trim should not be used during microwave cooking. Sparking will occur. If you use any aluminium foil, meat spikes or metalware the distance between them and the oven walls and door should be at least 2 cm to prevent sparking.
- Do not heat any closed cans or bottles because they might explode.
- **Warning!** Liquids and other foods must not be heated in sealed containers since they are liable to explode.

Cooking Safety - Baby bottles

- We do not recommend that you use your microwave to sterilise babies' bottles. If you have a special microwave steriliser we urge extreme caution, due to the low quantity of water involved. It is vital to follow the manufacturers instructions implicitly.
- The top and teat or lid must be removed from feeding bottles or baby food jars before placing in the oven. The contents of feeding bottles and baby food jars must be stirred or shaken. The temperature has to be checked before consumption to avoid burns. N.B. Liquid at the top of the bottle will be much hotter than at the bottom. The bottle must be shaken thoroughly and tested before use.

Cleaning

- After the oven has cooled down, clean the inside and all accessories with warm water and mild detergent.
- Clean the inside of the oven, door seals and door seal areas regularly. When food splatters or spilled liquids adhere to the oven walls, base of the oven, door seals and door seal areas wipe off with a damp cloth. Mild detergent may be used if they get very dirty. The use of harsh detergent or abrasive cleaners is not recommended. The oven should be cleaned regularly and any food deposits removed.
- Failure to maintain the oven in a clean condition could lead to deterioration of surfaces that could affect the life of the appliance and possibly result in a hazardous situation.
- The door seals and seal areas should be cleaned with a damp cloth.
- Do not use harsh, abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- A steam cleaner is not to be used for cleaning the appliance.
- **Do not use commercial oven cleaners.**

Installing the Appliance

- Refer to pages 95-98 for the correct dimensions to safely install and safely connect/disconnect your appliance.
- Refer to page 96 for the method of safely fixing the appliance to the supports.

Disposal of Old Equipment



Only for European Union and countries with recycling systems

This symbol on the products, packaging, and/or accompanying documents means that used electrical and electronic products must not be mixed with general household waste.

For proper treatment, recovery and recycling of old products, please take them to applicable collection points in accordance with your national legislation.

By disposing of them correctly, you will help to save valuable resources and prevent any potential negative effects on human health and the environment. For more information about collection and recycling, please contact your local municipality.

Penalties may be applicable for incorrect disposal of this waste, in accordance with national legislation.

Before Using Your Oven

This manual constitutes an integral part of the appliance. It should be kept intact and at hand for the appliance's entire life cycle. It is important to carefully read this manual and all of the instructions contained herein before using the appliance.

Examine your oven

Please make sure the appliance was supplied to you undamaged. Remove all packaging and examine the oven for any damage such as dents, broken door latches or cracks in the door. If you find any damage, notify your dealer immediately. Do not install a damaged oven.

- Before using the oven for the first time, wipe excessive oil off in the oven cavity and operate the oven without food and accessories on Grill 1 for 15 minutes. This will allow the oil that is used during the manufacturing process to be burned off.
- After the oven has cooled down, clean the inside and all accessories with warm water and a mild detergent. Do not use abrasive cleaning aids.

Rating plate

The Rating Plate indicating the basic information of the appliance is attached to the inside of the oven and is visible when you open the door (see page 11). Do not remove.



Warning

Remove all internal and external packaging. Please ensure all internal packaging is removed before switching the oven on.

User Instructions

Fan motor operation

After using the oven, the fan motor may rotate for a few minutes to cool the electric components. This is normal and you can remove food even though the fan motor operates. You can continue using the oven during this time.

Meat thermometer

Use a meat thermometer to check the degree of cooking of roasts and poultry only when the meat has been removed from the oven. Do not use a conventional meat thermometer in the microwave oven because it may cause sparking.

Paper/plastic

When heating food in paper and plastic containers, check the oven frequently as these types of containers ignite if overheated.

Do not use recycled paper products (e.g. kitchen roll) unless the paper product is labelled as safe for microwave oven use. Recycled paper products may contain impurities which may cause sparks and/or fires during use.

Remove wire twist-ties from roasting bags before placing the bags in the oven.

Standing time

Dense foods e.g. meat, jacket potatoes and cakes, require a **standing time** (inside or outside of the oven) after cooking, to allow heat to finish conducting to cook the centre completely.

Jacket potato

Stand for 5 minutes, wrapped in aluminium foil after cooking by microwave only.

Fish

Stand for 2-3 minutes.

Egg dishes

Stand for 1-2 minutes.

Precooked convenience food

Stand for 1-2 minutes.

Plated meals

Stand for 2-3 minutes.

Vegetables

Boiled potatoes benefit from standing 1-2 minutes, however most other types of vegetables can be served immediately. If food is not cooked after **standing time**, return to oven and cook for additional time.

Defrosting

It is essential to allow standing time to complete the process. This can vary from 5 minutes for raspberries and up to 1 hour for a joint of meat. See pages 43-45.

User Instructions



Moisture content

Vegetables and fruit vary in moisture content throughout the season, particularly jacket potatoes. For this reason cooking times may have to be adjusted. Dry ingredients e.g. rice, pasta, can dry out during storage so cooking times may differ.



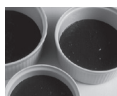
Cling film

Cling film helps keep food moist and trapped steam assists in speeding up cooking times. Pierce before cooking to allow excess steam to escape. Take care when removing cling film from a dish as build-up of steam will be very hot. Purchase cling film that states on the packet 'suitable for microwave cooking' and use as a covering only.



Piercing

The skin or membrane on some foods causes steam to build up during cooking. These foods must be pierced or a strip of skin should be peeled off before cooking to allow the steam to escape. Eggs, potatoes, apples, sausages etc, will all need to be pierced before cooking. **Do not attempt to boil eggs in their shells in microwave mode.**



Dish size

Follow the dish sizes given in this manual, as these affect the cooking and reheating times. A quantity of food spread in a bigger dish cooks and reheats more quickly. Food cooks better by microwave when in a round container rather than square.



Quantity

Small quantities cook faster than large quantities, also small meals will reheat more quickly than large meals.



Spacing

Foods cook more quickly and evenly if spaced apart. Never pile foods on top of each other.



Shape

Even shapes cook evenly. Whenever possible, cut the vegetables and other foods into regular pieces.



Density

Porous airy foods heat more quickly than dense heavy foods.



Covering

Cover foods with microwave cling film or a self-fitting lid. Cover fish, vegetables, casseroles, soups. Do not cover cakes, sauces, jacket potatoes, pastry items.



Arranging

Individual foods e.g. chicken portions or chops, should be placed on a dish so that the thicker parts are to the outside.



Starting temperature

The colder the food, the longer it takes to heat up. Food from a fridge takes longer to reheat than food at room temperature.



Turning and stirring

Some foods require stirring during cooking. Meat and poultry should be turned after half the cooking time.

User Instructions



Liquids

When heating liquids, e.g. soup, sauces and beverages in microwave mode, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.

To prevent this possibility the following steps should be taken:

- Avoid using straight-sided containers with narrow necks.
- Do not overheat.
- Stir the liquid before placing the container in the oven and again halfway through the cooking time.
- After heating, allow it to stand in the oven for a short time, stir again before carefully removing the container.

All liquids must be stirred **before, during and after** heating. Water especially must be stirred before and during heating, to avoid eruption. Do not heat liquids that have previously been boiled. **Do not overheat.**



Ingredients

Foods containing fat, sugar or salt heat up very quickly.













The filling may be much hotter than the pastry. Take care when eating. Do not overheat even if the pastry does not appear to be very hot.



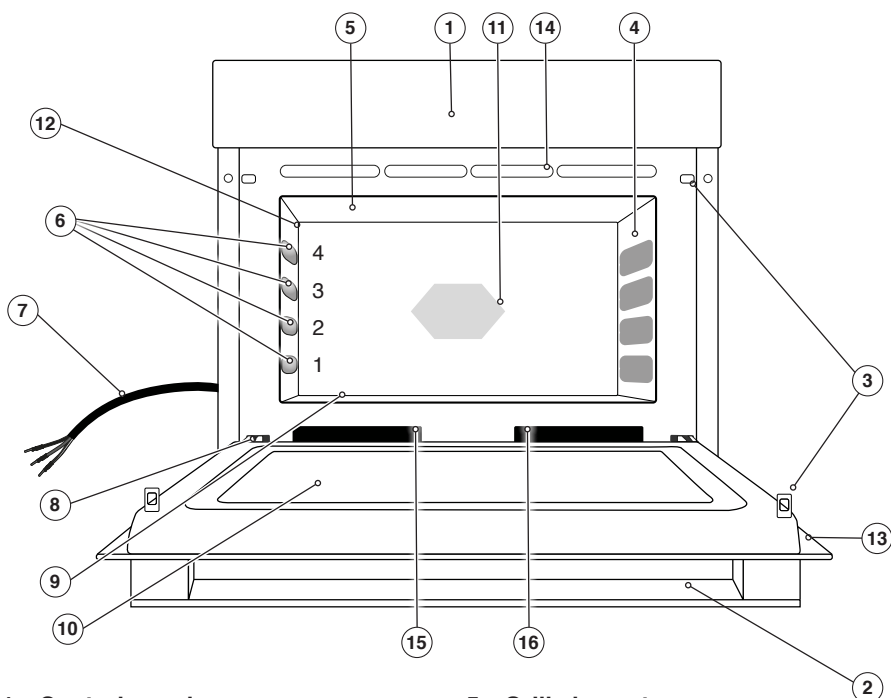
Cleaning

As microwaves work on food particles, keep your oven clean at all times. Stubborn spots of food can be removed by using a mild detergent, on a soft cloth, always wipe the oven dry after cleaning. Avoid any plastic parts and door area.

Quick check guide to cooking utensils

Cookware					Combi
 Heat resistant glass	✓	✓	✓	✓	✓
 Microwave-safe plastic cookware	✓	✗	✗	✗	✗
 Heat resistant china and ceramics Do not use dishes with a metal rim or pattern; or jugs or mugs with glued handles.	✓	✓	✓	✓	✓
 Heat resistant Pottery, Earthenware, Stoneware	✗	✗	✓	✗	✗
 Foil / Metal containers	✗	✓	✓	✗	✗
 Wicker, Wood, Straw baskets	✗	✗	✗	✗	✗
 Cling film	✓	✗	✗	✗	✗
 Aluminium foil Small amounts of aluminium foil can be used to shield and prevent food from overheating when cooking or defrosting. Take care that the foil does not touch the sides or top of the oven.	✓	✓	✓	✗	✗

Parts of Your Oven



1. Control panel

2. Door handle. Pull the door handle downwards to open. When you open the oven door during cooking, the cooking is stopped temporarily without clearing earlier made settings. The cooking is resumed as soon as the door is closed and Stop/Start is touched. The oven lamp lights as soon as the oven door is opened. Open the door if the oven has been in stand by mode. The following message will be displayed 'Open the door'.

3. Door safety lock system. To prevent injury, do not insert finger, knife, spoon, or other object into the latch hole.

4. Oven lamp. When the oven lamp key is available in the display it is possible to turn the oven lamp on and off (see page 21).

5. Grill elements

6. Shelf positions. 1-4 as shown.

7. Power supply cord

8. Door hinges. To prevent injury when opening or closing the door, keep fingers away from the door hinges.

9. Bottom microwave feeding
(see page 24)

10. Oven window

11. Convection heater

12. Steam outlet

13. Rating plate

14. Air exhaust vent

15. Drain tank

16. Water tank



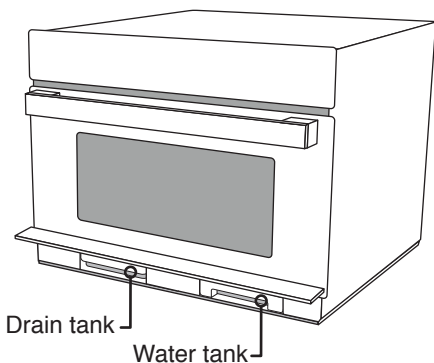
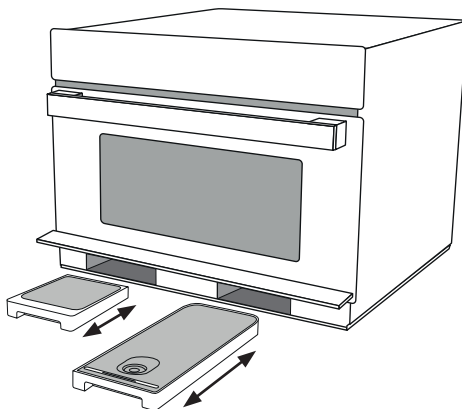
Note

This illustration is for reference only.

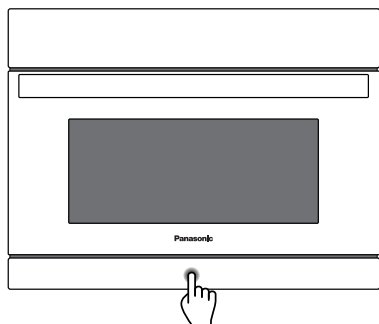
Parts of Your Oven

Water tank and drain tank

1. The oven is equipped with a water tank and drain tank.
2. The water tank is used for **steam**, **steam combination** and **steam shot** cooking modes.
3. The drain tank must be in place for the oven to run with steam functions.
4. Remove and re-fit the water tank and drain tank as illustrated.
5. **Do not use a dishwasher to clean the water tank or drain tank. See page 88 for cleaning instructions.**



For further guidelines on using the water tank and drain tank see pages 85-88.



Press and release the panel below the oven door to access the water tank and drain tank.

Soft door closing

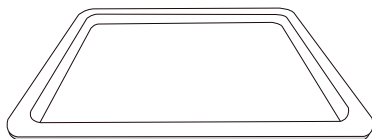
The oven door is fitted with a system that softens the door closing force. It allows simple, quiet, and smooth closing of the door. A gentle push, to a 15° angle relative to the closed door position is enough for the door to close automatically and softly.

Accessories

The oven comes equipped with a variety of accessories. Always follow the directions given for use of the accessories.

Enamel shelf

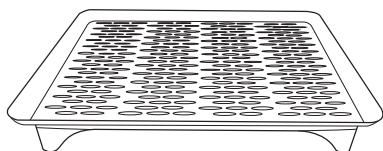
1. The enamel shelf is for cooking on **convection** or **grill** mode only. Do not use on **microwave** or **combination** modes. Do not use the enamel shelf in shelf position 4.
2. For 2 level **convection** cooking, the enamel shelf can be used in shelf position 1 and the wire shelf can be used in shelf position 3.
3. The maximum weight that can be placed on the enamel shelf is 4 kg (this includes total weight of food and dish).



Enamel shelf

Plastic trivet

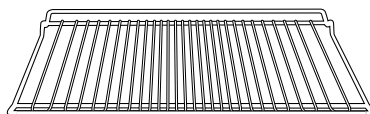
1. The plastic trivet is placed inside the glass shelf to cook on **steam** or **steam** and **microwave** mode. Food can be placed directly on the plastic trivet.
2. Do not use the plastic trivet for **grill**, **convection** or **combination** modes. The plastic trivet is dishwasher safe.



Plastic Trivet

Wire shelf

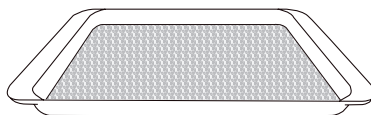
1. The wire shelf can be used in shelf position 3 or 4 for **grilling** foods. It can be used in any of the shelf positions for **convection** or **combination** cooking.
2. Do not use any metal container directly on the wire shelf in **combination** with **microwave**.
3. Do not use the wire shelf in **microwave** only mode.
4. The maximum weight that can be placed on the wire shelf is 4 kg (this includes total weight of food and dish).



Wire shelf

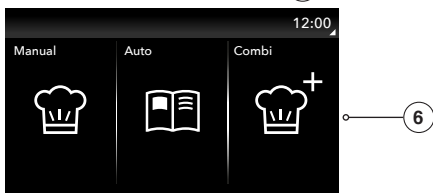
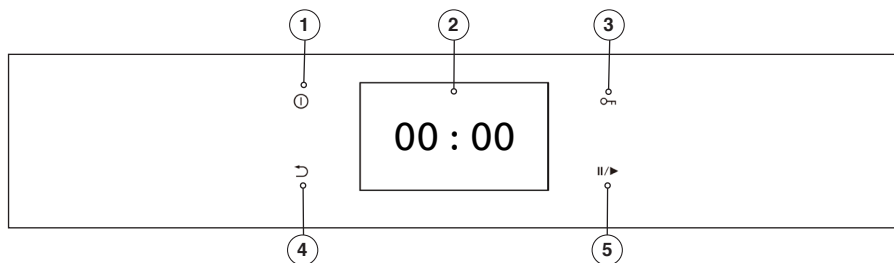
Glass shelf

1. The glass shelf can be used to cook using **steam**, **microwave**, **grill**, **convection** or **combination** modes.
2. The glass shelf is used together with the plastic trivet for **steam** or **steam** and **microwave** mode in shelf position 3 only. Do not use the glass shelf in shelf position 4.
3. If the glass shelf is hot, allow to cool before cleaning or placing in cold water, as this could crack or shatter the glass.
4. The maximum weight that can be placed on the glass shelf is 4 kg (this includes total weight of food and dish).



Glass shelf


General Controls




1. **On/Off Key**
2. **Display** – For selection and display of settings.
3. **Child Lock Key** - Touch and hold to turn child lock on.
4. **Back Key** - Touch briefly to return to previous menu.
5. **Stop/Start Key**
6. **Information Panel**

Child lock


Using this system will make the oven controls inoperable; however, the door can be opened. Activate the child lock by touching and holding the Lock key (key symbol) for 4 seconds. The following message will appear in the display: »The appliance is locked.« Touch and hold the key again for 4 seconds to deactivate the child lock. Child lock can only be activated or deactivated in clock screen.

 **Note**

- The keys will respond more effectively if you touch them with a larger area of your fingertip.
- Navigate the menu screen by sliding your finger up and down or left and right. Confirm your selection with a touch.

 **Acoustic signal**


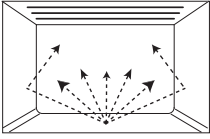

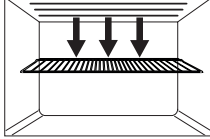

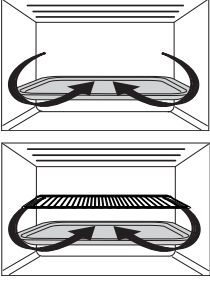

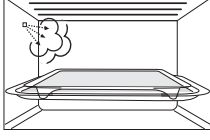
- An acoustic signal sounds when a key is touched. To adjust volume of sound see page 20. After the completion of the preheating on grill, convection, or combination mode, an acoustic signal sounds. On some auto programs an acoustic signal sounds during cooking to stir or turn the food (see pages 45-59). After completion of cooking, an acoustic signal sounds.

 **Energy Saving**


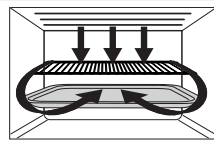

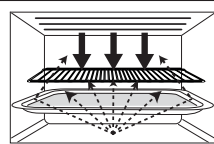

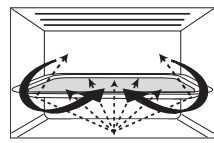

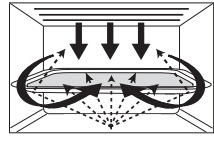

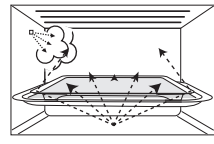
- If an operation is set and Stop/Start is not touched, after 10 minutes the oven will automatically cancel the operation and display the clock. After 60 minutes the clock will change to standby mode. The exception to this is if the oven is in manual standby mode (see page 20).

Cooking Modes


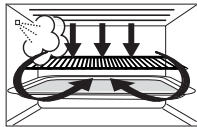

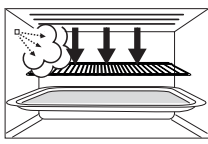

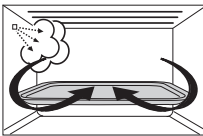

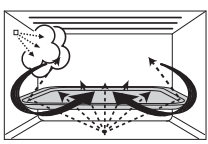

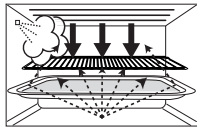
The diagrams shown below are examples of the accessories. It may vary depending on recipe/dish used.

Cooking modes	Uses	Accessories to use	Containers
 Microwave 	<ul style="list-style-type: none"> ▪ Defrosting. ▪ Reheating. ▪ Melting: butter, chocolate, cheese. ▪ Cooking fish, vegetables, fruits, eggs (except for eggs in their shell, and whole hard-boiled eggs). ▪ Preparing: stewed fruits, jam, sauces, custards, pastry, caramel, meat, fish or vegetarian loaves. ▪ Baking cakes with eggs and baking powder without colour. (Victoria sandwich, clafoutis etc.) 	Use your own Pyrex® dishes, plates or bowls, directly on the base of the oven.	Microwaveable, no metal.
 Grill 	<ul style="list-style-type: none"> ▪ Grilling of meat or fish. ▪ Toast grilling. ▪ Browning of gratin dishes or meringue pies. 	Wire shelf and enamel shelf. Do not use the enamel shelf in shelf position 4 on grill only mode.	Heatproof, metal tin / tray can be used.
 Convection 	<ul style="list-style-type: none"> ▪ Baking of small pastry items with short cooking times: puff pastry, cookies, choux, short pastry, roll cakes. ▪ Special baking: souffles, meringues, vol-au-vent, small loaves of bread or brioches, sponge cake, meat pie, etc. ▪ Baking of quiches, pizzas and tarts. 	Enamel shelf, glass shelf and wire shelf.	Heatproof, metal tin / tray can be used.
 Steam 	<ul style="list-style-type: none"> ▪ Cooking fish, vegetables, chicken, rice, potatoes and sponge puddings. 	Plastic trivet and glass shelf.	Microwaveable.

Combination Cooking Modes

Cooking modes	Uses	Accessories to use	Containers
 <p>Grill + Convection</p> 	<ul style="list-style-type: none"> Roasting red meats, thick steak (rib of beef, T bone steaks). Cooking fish. 	Enamel shelf, glass shelf and wire shelf.	Heatproof, metal tin / tray can be used.
 <p>Grill + Microwave</p> 	<ul style="list-style-type: none"> Roasting meat and poultry. Defrosting and reheating crunchy foods (quiche, pizza, bread, viennoiserie, lasagne, gratin.) Cooking lasagne, meat, potatoes or vegetable gratins. Baking cakes and puddings with eggs or baking powder ingredients with browning, baking of quiches, pies and tarts. 	Wire shelf and / or glass shelf.	Microwaveable and heatproof. Metal cake tin to be used on glass shelf only. Do not use spring form tins.
 <p>Convection + Microwave</p> 			
 <p>Grill + Convection + Microwave</p> 			
 <p>Steam + Microwave</p> 	<ul style="list-style-type: none"> Cooking fish, vegetables, chicken, rice, potatoes and stewed fruit. 	Plastic trivet and glass shelf.	Microwaveable.

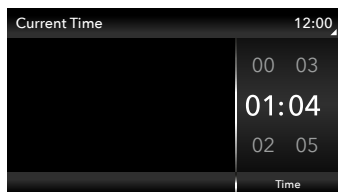
Combination Cooking Modes

Cooking modes	Uses	Accessories to use	Containers
 <p>Steam + Grill + Convection</p> 	<ul style="list-style-type: none"> ▪ Part baked rolls. ▪ Part baked dough balls. ▪ Garlic bread. 	Wire shelf, enamel shelf or glass shelf.	Heatproof, metal tin / tray can be used.
 <p>Grill + Steam</p> 	<ul style="list-style-type: none"> ▪ Cooking gratins. ▪ Kebabs. ▪ Baking cakes. ▪ Pastry tarts. ▪ Souffles. ▪ Whole fish. ▪ Fish fillets. ▪ Bread. 	Wire shelf, glass shelf or enamel shelf.	Heatproof, metal tin / tray can be used.
 <p>Convection + Steam</p> 			
 <p>Steam + Convection + Microwave</p> 	<ul style="list-style-type: none"> ▪ Cooking gratins. ▪ Kebabs. ▪ Baking cakes. ▪ Pastry tarts. ▪ Duck breasts. ▪ Whole fish. ▪ Fish fillets. ▪ Chicken pieces. 	Wire shelf or glass shelf.	Heatproof and microwaveable cookware, no metal.
 <p>Steam + Grill + Microwave</p> 	<ul style="list-style-type: none"> ▪ Chicken pieces. ▪ Whole chicken. ▪ Part-baked bread. ▪ Whole fish. ▪ Fish fillets. ▪ Stuffed vegetables. 	Wire shelf or glass shelf.	Heatproof and microwaveable cookware, no metal.

Switching on the appliance for the first time

Setting the Clock

After connecting your appliance to the power mains or after an extended power outage, **Current Time** will appear in the display.



Navigate the menu by sliding your finger up and down. Alternatively tap the time to increase up and down.

Set the **Current Time** by touching the display. Confirm the setting with the **Stop/Start** key.



Note

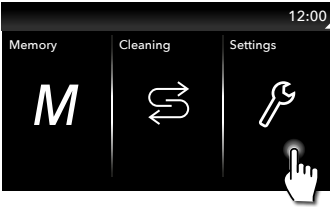
- The clock will keep the time of day as long as the oven is plugged in and electricity is supplied.
- Default setting is a 24 hour clock, i.e. 2 pm = 14:00 not 2:00.
- To change to 12-hour clock, see General Settings page 19.

Language

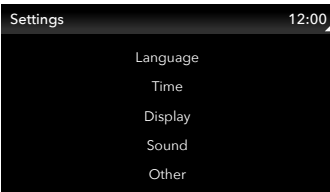
To change the language go to the main menu, select settings and select language. The name of the currently selected language will be enlarged. Language is set by the user when first switched on.



General Settings



←→ Navigate the **Main menu** by sliding your finger left and right.



Select the Settings menu by touching it.

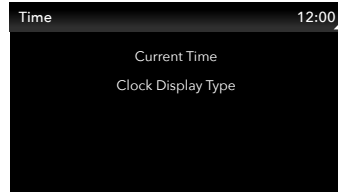
Language

The name of the currently selected language will be enlarged. Select the desired language.



Press the ↶ key to return to **Previous Menu**.

Time



Current Time: Set the current time. The current time must be set again after being disconnected from the power mains for a long period of time (more than one week).

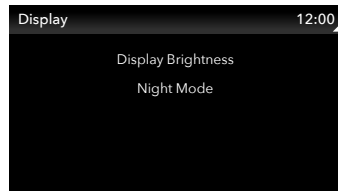
Clock Display Type: Select 24-hour or 12-hour Clock.



Display

Display brightness: Three bars indicate the highest display brightness and one bar the lowest.

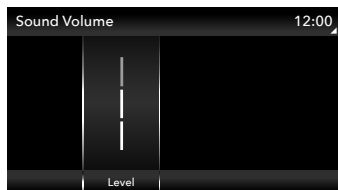
Night mode: Set the hours when the display will dim.



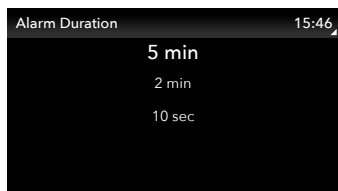
General Settings

Sound

Sound Volume: Three bars indicate the highest sound setting. The lowest volume level is silent.



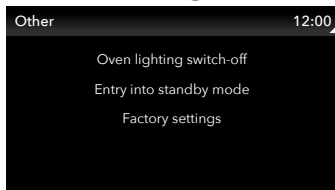
Alarm Duration: Select how long the alarm will sound.



Note

- In silent mode the oven will still sound an acoustic signal when cooking has ended, for turn/stir prompts and if the On/Off key is touched.

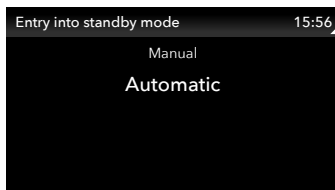
Other settings



Oven lighting switch-off: Select whether the oven lighting will be switched off automatically or manually.



Entry into standby mode: Select whether the oven goes into standby mode automatically or manually. In manual standby mode, the oven will not go into standby mode automatically unless the user presses the On/Off key.

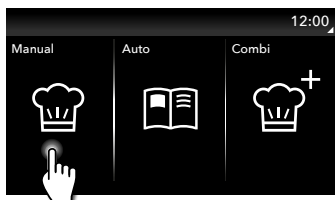


Factory settings: Reset to factory defaults.

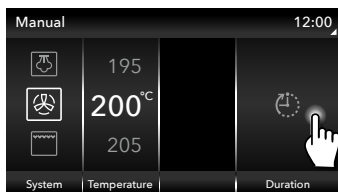
Manual Mode


Use this cooking mode to prepare food manually. All settings are selected manually by the user.

Select Manual mode.



Choose your own manual settings.



Tap the  symbol to select the cooking time. (Cooking end time is displayed in grey during cooking).

Additional settings

Additional settings can be accessed by tapping the information panel at the top of the display.

A Pop up Menu will appear where different options can be selected.



Oven lighting.

Tap the oven light symbol to turn the oven light off and on. This mode can be selected in the information panel. Oven lighting is switched on automatically when the door is opened or when cooking begins. At the end of the cooking process, the light will remain on for a further minute.



Turbo Cook

(see pages 37-39)



Multi-stage Cooking

(see page 40)



Steam Shot

(see page 30-31) Steam Shot symbol appears when Steam Shot function is available.



Delayed start

(see page 41)



Kitchen timer

(see page 42)

If duration is selected, extra settings will be available in the information panel.

Touch **Stop/Start** to start cooking.

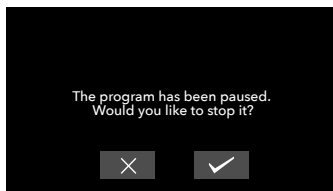
Starting the cooking process



Start the cooking process by touching **Stop/Start**.

Some settings can be changed during operation by touching the display unit.

Touch **Stop/Start** to pause the cooking process. The following warning and menu will appear.



End of program

After the cooking process, a menu will appear.



End

Select the symbol to end the cooking process. The display will revert to Main Menu.

Manual Mode

M+ Saving to Memory

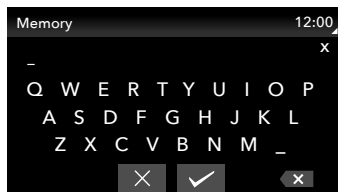
This will allow you to save the selected settings into the oven memory and use them again at a later time.

⌚+ Extend program

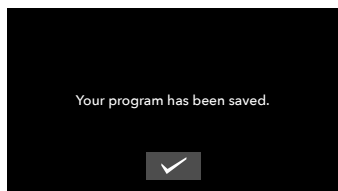
It is possible to extend the cooking time. After selecting extend program, enter duration and touch **Stop/Start**. Maximum cooking times of each cooking mode are still applicable.

Saving to Memory

At the end of cooking it is possible to save your settings for future use. Select the **M+** symbol and specify a name. If required, delete a character using the backspace key (found just below the time in the display).

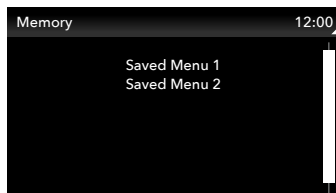


Confirm to save the settings.



Your saved reheating and cooking tasks can be retrieved at any time by selecting Memory from the main menu.

Five menu names are shown in the display. If the list exceeds five menus, then a scroll bar is shown.



U Note

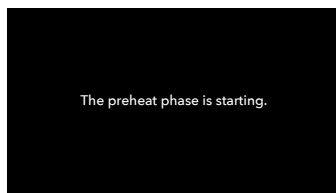
- Auto programs cannot be programmed into memory.
- Up to 16 cooking programs can be saved to memory.
- After the maximum number is reached, saving a new cooking program will delete the oldest program automatically.

Preheat

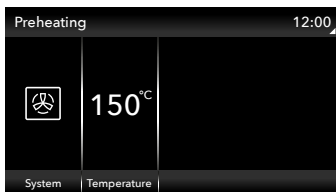
During manual mode for convection and grill, it is possible to preheat the oven before cooking.

Preheat is active if start key is pressed without a duration in any valid cooking mode.

After the temperature or grill level is selected, touch **Stop/Start** and the following message will be displayed 'The preheat phase is starting' and preheating will begin.

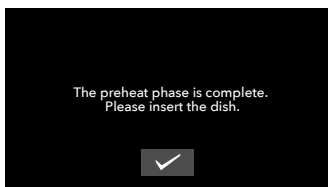


Manual Mode



When the set temperature is reached, preheating is completed and an acoustic signal sounds. The acoustic signal sound can be stopped by pressing any key.

The following message will be displayed,



After the food is inserted, close the door and set the required duration. Touch **Stop/Start** and the cooking process will continue.

Note

- When the preheat function is set, delayed start function cannot be used.
- Do not open the door during preheating. If the oven door is not opened after preheating, the oven will maintain the selected temperature. If the door is not opened within 30 minutes of starting preheating, preheating will end.
- If you want to cook without preheating, after selecting the desired temperature, set the cooking time then touch Stop/Start.

Microwave cooking and defrosting

There are 6 different microwave power levels available (see the chart below).

Power Level	Wattage Level	Max
Max	1000 Watts	30 minutes
Medium	600 Watts	90 minutes
Low	440 Watts	90 minutes
Simmer	300 Watts	90 minutes
Defrost ❄️	270 Watts	90 minutes
Warm	100 Watts	90 minutes



After Microwave, level and duration have been selected, touch **Stop/Start**.



The cooking program will start and the time in the display will count down. The actual end of cooking time is also shown.

Manual Mode


Use of accessory

Use Pyrex® or microwave safe dishes, plates or bowls covered with a lid or pierced cling film directly on the base of the oven. Do not place food directly on the base of the oven.



Note

- Stand time can be programmed after microwave power and time setting. See page 42 for using the timer.
- For Multi-stage cooking see page 40.
- Maximum time that can be set on Max power is 30 minutes. On all other power levels the maximum time that can be set is 90 minutes.
- Change the cooking time during cooking if required. Slide your finger up or down to increase or decrease time. Alternatively tap the time to increase or decrease.
- Do not attempt to use the microwave only mode with any metal accessory in the oven.

Wattage Level	Use
1000 W	Reheating meals and sauces; Cooking fish, vegetables, sauces, and preserves.
600 W	Roasting; Cooking egg sauces and sponge cakes; Heating milk.
440 W	Cooking and reheating chicken casseroles and quiches.
300 W	Cooking stews, casseroles, rice puddings, rich fruit cakes, and egg custards.
270 W  (*)	Defrosting frozen foods.
100 W	For warming up butter, cheeses, fruits or ice-creams; to keep warm your main dishes.

Note: (*) Cyclic defrost with automatic standing (see page 43)

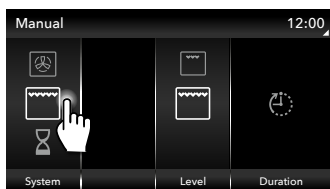
Bottom feeding technology

This product uses bottom feeding technology for microwave distribution which differs from traditional turntable side feeding methods and creates more useable space for a variety of different sized dishes. This microwave feeding style can give a difference in heating times (in microwave mode) when compared against side feeding appliances. This is normal and should not cause any concern.

Manual Mode

Grilling

There are 3 different Grill settings available.



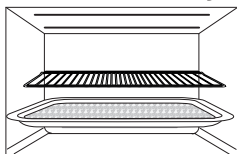
Display			
Power Level	High	Medium	Low

After Grill, level and duration have been selected, touch **Stop/Start**.

The cooking program will start and the time in the display will count down. The actual end of cooking time is also shown.

To preheat, touch **Stop/Start** before setting the cooking time. Once the oven is preheated, an acoustic signal sounds. After preheating, place the food in the oven. Select duration and touch **Stop/Start** to start cooking.

Use of accessory



Place wire shelf with food in shelf position 3 or 4.

Place glass shelf in shelf position 2 or 3 to catch fat and drips. Do not use the enamel shelf in shelf position 4 on grill only mode.



Note

- Never cover foods when grilling.
- The grill will only operate with the oven door closed.
- The grill will glow on and off during cooking - this is normal. Always clean the oven after using the Grill and before using microwave or combination.
- Most foods require turning halfway through cooking. When turning food, open oven door and carefully remove wire shelf using oven gloves. After turning, return food to the oven and close door. After closing oven door, touch Stop/Start. The oven display will continue to count down the remaining grilling time. It is safe to open the oven door at any time to check the progress of the food as it is grilling
- Change the cooking time during cooking if required. Slide your finger up or down to increase or decrease time. Alternatively tap the time to increase or decrease.



Caution!

Use oven gloves when removing accessories. Never touch the outside window or inside metal parts of the door or oven when taking food in or out due to the high temperatures involved.

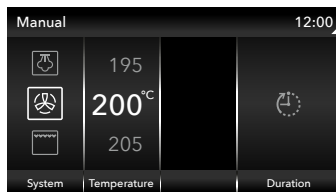
Manual Mode

Approximate Times for Grilling (Grill 1)		
	First Side	Second Side
Rib of beef (rare) 700 g	15 - 20 minutes	approx. 10 - 15 minutes
Sausages 340 g (6 pcs)	7- 9 minutes	approx. 4 - 6 minutes
1 chicken leg 250 g	10 - 15 minutes	10 - 15 minutes
Toast 2 slices 85 g	4 - 6 minutes	1 - 3 minutes

Convection Cooking

The back heater and the fan operate simultaneously in order for the hot air to circulate constantly.

Temperature range:
40 - 100 °C by 10 °C steps
100 - 230 °C by 5 °C steps

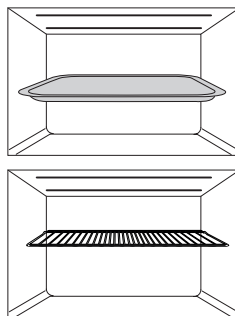


After Convection, temperature and duration have been selected, touch **Stop/Start**.

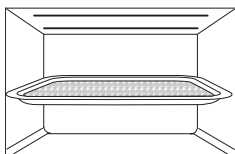
The cooking program will start and the time in the display will count down. The end of cooking time is also shown.

To preheat, touch **Stop/Start** before setting the cooking time. Once the oven is preheated, an acoustic signal sounds. After preheating, place the food in the oven. Select duration and touch **Stop/Start** to start cooking.

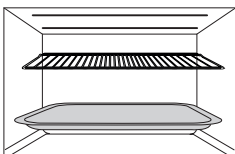
Use of accessory



Manual Mode



For 1 level convection cooking use the enamel shelf or wire shelf in any shelf position. The glass shelf can be used in shelf position 1, 2 or 3.



For 2 level convection cooking, the enamel shelf can be used in shelf position 1 and the wire shelf can be used in shelf position 3. Alternatively the glass shelf can be used in any shelf position 1, 2 or 3.

Note

- For two level cooking, baking times can differ. The food on the upper level may be cooked sooner than that on the lower one.
- Change the cooking time during cooking if required. Slide your finger up or down to increase or decrease time. Alternatively tap the time to increase or decrease.
- After touching Stop/Start, the selected temperature can be changed. Slide your finger up or down to increase or decrease temperature.
- Depending on the type of food, you can preheat with or without the shelves in position. The shelves are ideal for batch baking and when cooking in a large dish.



Note on preheating

- When the preheat function is set, delayed start function cannot be used.
- Do not open the door during preheating. After preheating an acoustic signal sounds. If the oven door is not opened after preheating, the oven will maintain the selected temperature. If the door is not opened within 30 minutes of starting preheating, preheating will end.
- If you want to cook without preheating, after selecting the desired temperature, set the cooking time then touch Stop/Start.



Caution!

Always use oven gloves when removing the food and accessories after cooking as the oven and accessories will be very hot.

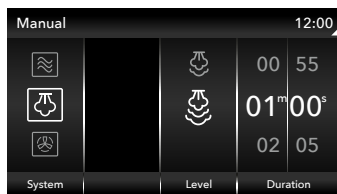
Manual Mode

The chart below is only for using convection heating, and not for combination cooking.

Level	Temperature	Pre-prepared dishes
Low	40 °C	Proving bread or pizza dough.
	100 °C-110 °C	Meringues.
	120 °C-130 °C-140 °C	Meat and fish pate, potted meat, drying herbs.
Medium	150 °C-160 °C	Baked eggs, fruit cakes, macaroons.
	170 °C-180 °C	Quiches, flans, custard desserts, cookies, strudel, sponge cake, biscuits, white meat, slow-cooked or braised meat.
High	190 °C-200 °C-210 °C	Kugelhupf, gratins, choux pastry, soufflés, whole fish, savarins.
	220 °C-230 °C	Poultry, bread.
	230 °C	Pizzas, tarts, biscuits, thin biscuits, puff pastry nibbles, fruit tarts made with puff pastry.

Steam cooking

There are 3 different Steam settings available. Use the Steam mode to cook vegetables, fish, chicken and rice.



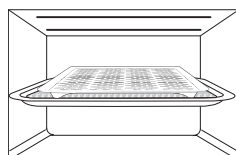
Display			
Power Level	High	Medium	Low

After Steam, level and duration have been selected, touch **Stop/Start**.

The cooking program will start and the time in the display will count down. The end of cooking time is also shown.

Use of accessory

When steaming food the plastic trivet is placed inside the glass shelf in shelf position 3. Food can be placed directly on the plastic trivet.



Use oven gloves when removing accessories as they will be very hot, and so will the roof and walls of the oven.

Manual Mode

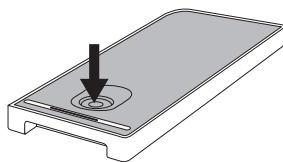
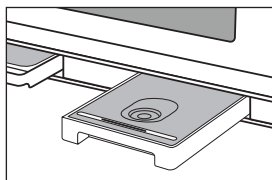
Note

- Use the accessories provided, as explained.
- The steam will only operate with the oven door closed.
- Fill the water tank before using the steam function.
- The maximum time for cooking in this mode is 60 minutes. However, after approximately 30 minutes it may be necessary to re-fill the water tank.
- If during operation the water tank becomes empty, the oven will stop operation. The prompt in the display will ask you to re-fill the water tank. After re-filling the water tank and positioning back in the oven, touch Stop/Start. The oven will not continue cooking until the water tank has been re-filled and **Stop/Start** touched.
- Change the cooking time during cooking if required. Slide your finger up or down to increase or decrease time. Alternatively tap the time to increase or decrease.
- It is possible to refill water tank at any time during cooking, without having to touch Stop/Start first.
- Wipe away excess water in the cavity and around the water tank and drain tank after cooking with steam.
- After each steam operation carefully remove and empty the drain tank. After emptying, wash in warm soapy water.
- For manual steam cooking charts see pages 70-71.

Caution

- The accessories and surrounding oven will get very hot. Use oven gloves.
- When removing the food or cooking accessories, hot water may drip from the oven top.
- Steam may billow out when you open the door. If there is steam in the oven, do not reach in with your bare hands! Risk of burns! Use oven gloves.
- During and after cooking with steam function, do not open the oven door when your face is close to the oven. Care must be taken when opening the door as steam may cause injury.

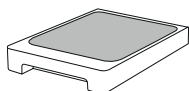
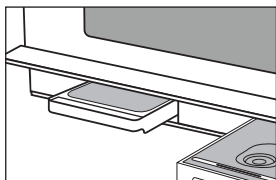
Water tank



Carefully remove the water tank from the oven. Fill with tap water (do not use mineral water) and position back in the oven. It is recommended to clean the water tank in warm water once a week.

Manual Mode

Drain tank



The drain tank is used to collect water during the system cleaning programs (see page 85-88). During cooking the drain tank will collect a small amount of condensation.

In steam mode, when the drain tank is removed an acoustic signal will sound every 30 seconds as a reminder to replace the drain tank. If after 3 minutes the drain tank is not replaced the display will revert back to clock mode.

If cooking on Convection, Microwave or Grill and the drain tank is removed the appliance can still be used, however Steam Shot cannot be selected and does not appear in additional settings.

Steam Shot

This feature allows you to add steam during cooking (for 1, 2 or 3 minutes). It can be set with all cooking modes except steam or steam combi. There are seven modes that you can use Steam shot -

Microwave

Grill

Convection

Grill + Convection

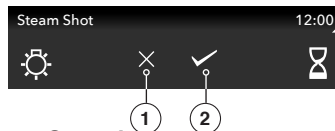
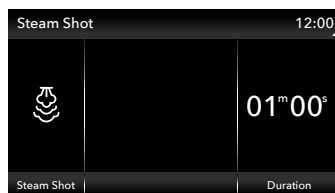
Grill + Microwave

Convection + Microwave

Grill + Convection + Microwave

Adding steam during cooking enhances the heat distribution and aids the rising process of breads, cakes and pastries.

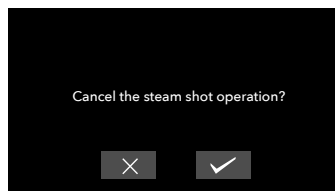
To select Steam Shot tap the information panel at the top of the display to reach additional settings, then select steam shot and add duration.



1. **Cancel**

2. **Accept**

Tap the information panel at the top of the display again to access the pop up menu to accept or cancel request.



Manual Mode

If a Steam Shot operation has previously been set, once the duration reaches zero, the prompt will show. The display will return to the previous cooking operation before Steam Shot was selected.



To cancel Steam Shot, tap the information panel at the top, select Cancel and the following message is displayed, 'Would you like to end Steam Shot?' Press to Cancel and return to Steam Shot, press to Accept and return to previous cooking operation.







Note

- Steam Shot duration cannot exceed set cooking duration eg. if set cooking time is 1 minute 30 seconds, Steam Shot can only be set for 1 minute.
- Steam Shot is not available during preheating mode and Multi-Stage Cooking.
- Fill the water tank before use.
- The original program still counts down when operating Steam Shot.
- The Steam Shot time can not exceed the remaining cooking time.
- If adding 2 or 3 minutes, steam must be tapped 2 or 3 times within a 3 second time period.
- Wipe away excess water in the cavity and around the water tank and drain tank after cooking with steam.



Caution

- The accessories and surrounding oven will get very hot. Use oven gloves.
- When removing the food or cooking accessories, hot water may drip from the oven top.
- Steam may billow out when you open the door. If there is steam in the oven, do not reach in with your bare hands! Risk of burns! Use oven gloves.


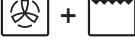


Food	Cooking mode	Steam Shot
Pastries		$\frac{2}{3}$ total time add 3 minutes Steam Shot
Breads		$\frac{2}{3}$ total time add 3 minutes Steam Shot
Sponge cakes		$\frac{1}{2}$ total time add 3 minutes Steam Shot
Part baked rolls		$\frac{2}{3}$ total time add 3 minutes Steam Shot

Combi Mode

Combination Cooking

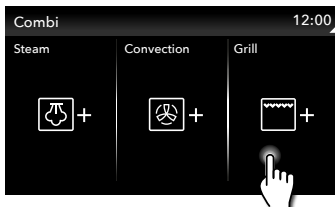
Use this when two or more cooking modes are needed at the same time. There are 10 combination modes in total. There are 4 using a combination of Grill, Microwave and Convection and 6 using a combination of Grill, Microwave, Convection and Steam. Refer to chart below and chart on page 35.

1000 W Microwave power level is not available in Combination cooking. This would not be useful in normal use (the food would be cooked before browning is achieved). 270 W Defrost can not be set in combination.

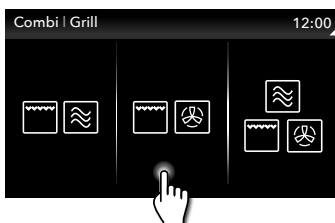
Cooking modes	Available power levels
 Grill + Microwave (Maximum cooking time is 1 hour 30 minutes)	Microwave 600 W, 440 W, 300 W or 100 W can be set.
or  Convection + Grill	
or  Convection + Microwave	Grill levels 1, 2 or 3 can be set.
or  Convection + Grill + Microwave	Convection 100 °C - 230 °C can be set.



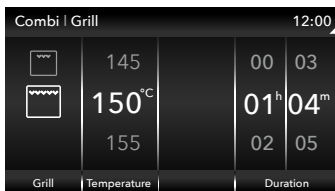
Select Combi mode.



Next select the type of combination cooking modes.

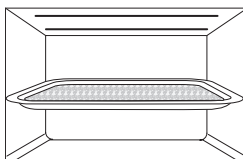


After Convection temperature and/or grill level and/or Microwave power and duration have been selected, touch **Stop/Start**.

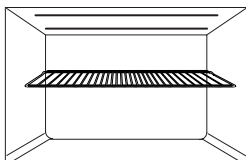


The cooking program will start and the time in the display will count down. The actual end of cooking time is also shown.

Use of accessory



Combi Mode



Use the wire shelf in any of the shelf positions. Use the glass shelf in shelf positions 1 to 3.



Note on preheating

- The oven can be preheated in Combination mode with Convection or Grill/ Convection cooking.
- Touch Stop/Start before setting the cooking time and follow the note on Preheating on page 27.
- No microwaves are emitted during combination preheating.



Note

- Combination modes are not available with Convection 40-90°C. Combination modes are only available over 100°C.
- Preheating is not available for Grill + Microwave mode.
- When the selected cooking time is less than one hour, the time counts down second by second.
- When the selected cooking time is over one hour, the time counts down minute by minute until only "1H 00" (1 hour) remains. The display then indicates minutes and seconds and counts down second by second.



Note

- Change the cooking time during cooking if required. Slide your finger up or down to increase or decrease time. Alternatively tap the time to increase or decrease.
- 1000 W or 270 W (Defrost) microwave power settings are not available in combination.






















Caution

Use oven gloves when removing accessories. Never touch the outside window or inside metal parts of the door or oven when taking food in or out due to the high temperatures involved.

Combi Mode

Advice for cooking using the combination mode

Combi Cooking					Recommended uses
 +  (no preheating)	-	1, 2 or 3	-	600 W, 440 W, 300 W or 100 W	Meat or vegetable gratins/ crispy tops, grilled meat, cheese on toast
 + 	180 °C to 220 °C	1, 2 or 3	-	-	Chicken legs, beef rib (rare), thick sausages, braised fish, roasting joint of beef (rare), shoulder of lamb (pink), poussin
 +  (preheating if cooking time < 20 mins)	100 °C to 230 °C	-	-	600 W, 440 W, 300 W or 100 W	Cakes, flans and gateaux, tarts, braised meat or roast white meat.
 +  +  (preheating recommended)	100 °C to 230 °C	1, 2 or 3	-	600 W, 440 W, 300 W or 100 W	Roast meat and poultry, frozen gratins / crispy tops
 + 	-	-	1, 2 or 3	440 W, 300 W or 100 W	Fish, vegetables, chicken, rice and potatoes
 + 	-	1, 2 or 3	1	-	Gratins, kebabs, baking cakes, pastry tarts, soufflés, whole fish
 + 	100 °C to 230 °C	-	1	-	Gratins, kebabs, whole fish

Container:

- If using a Pyrex® or ovenproof porcelain dish: place directly onto the wire shelf in shelf positions 1, 2 or 3 on the base of the oven if the food item is large in volume.
- If using a metal dish (smooth and non-springform): place on the glass shelf in shelf position 1 or 2 or on the base of the oven.

Cooking time:

Allow for half to two-thirds of the usual cooking time. Remember to note down your results. **Always check your food as it cooks.** Open the oven door, check the food then touch Stop/Start to continue the cooking process.

Temperature and power:




You will not achieve good results by using a high microwave power during combination cooking.





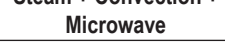

Increase the temperature by 20 °C to 30 °C - so the cooking time will be shorter - and use a power of between 100 to 440 W depending on the size and type of food. If you are not sure about which combination to use, try to find a food type in this book which is similar to the one you want to make, and follow the recommended combination settings.

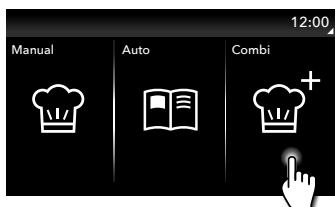
Combi Mode

Combination cooking with Steam

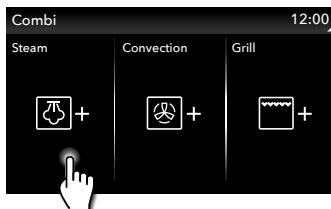
Steam can be used to cook foods simultaneously with Microwave, Grill or Convection mode. This can often reduce traditional oven cooking times and keep the food moist.

Display			
Power Level	High	Medium	Low

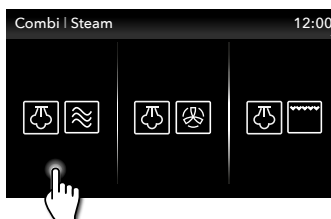
Cooking modes	Available power levels
The cooking modes can be selected in any order.	
 Steam + Microwave	Microwave 440 W, 300 W or 100 W can be set.
OR  Steam + Grill	
OR  Steam + Convection	Grill levels 1, 2 or 3 can be set.
OR  Steam + Convection + Microwave	
OR  Steam + Grill + Microwave	Convection 100 °C - 230 °C can be set.
OR  Steam + Grill + Convection	



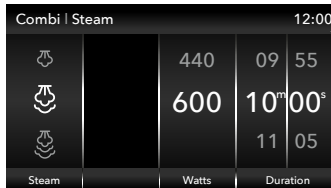
Select Combi mode.



Next select the type of combination cooking modes.

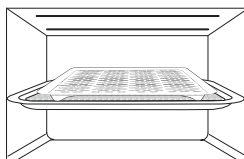


After Steam level and /or Microwave power level and/or Grill level and/or Convection temperature and duration have been selected, touch **Stop/Start**.



The cooking program will start and the time in the display will count down. The actual end of cooking time is also shown.

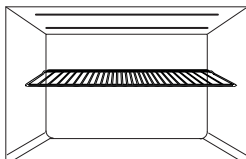
Use of accessory



Steam + Microwave

Plastic trivet on glass shelf in shelf position 3.

Combi Mode



Steam + Grill or Convection

Wire shelf or enamel shelf in any shelf position.

Note

- The maximum time for cooking in this mode is 60 minutes. However, after approximately 30 minutes it may be necessary to re-fill the water tank.
- If during operation the water tank becomes empty, the oven will stop operation. The prompt in the display will ask you to re-fill the water tank. After re-filling the water tank and positioning back in the oven, touch Stop/Start. The oven will not continue cooking until the water tank has been re-filled and Stop/Start touched.
- Preheating is not available with Steam + Microwave and Steam + Grill mode.
- Change the cooking time during cooking if required. Slide your finger up and down to increase or decrease the cooking time. Alternatively tap the time to increase or decrease.
- It is possible to refill water tank at any time during cooking, without having to touch Stop/Start first.

Note

- Wipe away excess water in the cavity and around the water tank and drain tank after cooking with steam.

Caution

- The accessories and surrounding oven will get very hot. Use oven gloves.
- When removing food or cooking accessories, hot water may drip from the oven top.
- Steam may billow out when you open the door. If there is steam in the oven, do not reach in with your bare hands! Risk of burns! Use oven gloves.
- During and after cooking with steam function, do not open the oven door when your face is close to the oven. Care must be taken when opening the door as steam may cause injury.
- Always use oven gloves when removing the food and accessories after cooking as the oven and accessories will be very hot.
- After each steam operation carefully remove and empty the drain tank. After emptying, wash in warm soapy water.
- Do not use the plastic trivet when using combination Steam + Grill or Convection modes.

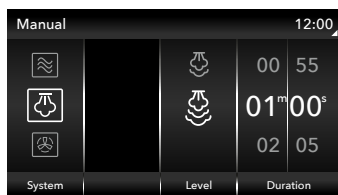
Combi Mode



Turbo Cook

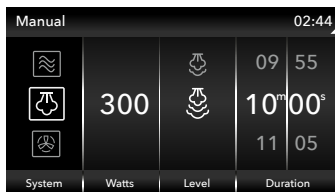
The oven can be programmed to cook or reheat food more efficiently by using the Turbo Cook function to support Steam, Convection, Grill and Grill + Convection cooking. Selecting Turbo Cook after any of these cooking modes will simultaneously add 300 W microwave power to reduce cooking time.

After selecting manual cooking mode, power levels and duration, select Turbo Cook in additional settings.



The following message is displayed, 'Would you like to add Microwave power 300W?' Press to cancel and return to previous cooking operation or accept to create the new Combi setting.

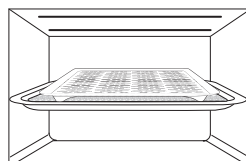
The cooking program will start and the time in the display will count down. The actual end of cooking time is also shown.



The Microwave power level can not be changed when using Turbo Cook.

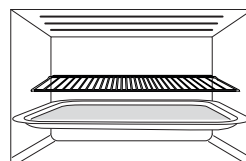
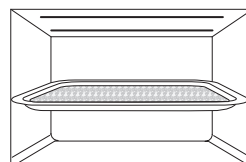
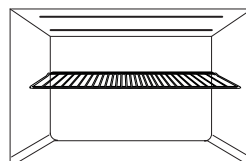
Press the key to return to **Previous menu**.

Use of accessory



Steam + Turbo Cook

Plastic trivet on glass shelf in shelf position 3.



Grill + Turbo Cook / Convection + Turbo Cook

Wire shelf and/or glass shelf.

Combi Mode



Note

- Preheat is only available with Turbo Cook and Convection or with Turbo Cook, Grill and Convection.
- Change the cooking time during cooking if required. Slide your finger up and down to increase or decrease the cooking time. Alternatively tap the time to increase or decrease.
































Caution

- The accessories and surrounding oven will get very hot. Use oven gloves.

Combi Mode

Cooking guidelines for Turbo Cook

Food	Weight	Combi	Time	Instructions
Croque monsieur	200 g (2 pcs)	 + 	4 min	Place on wire shelf, position 3. Turn when golden.
Breaded fish fillets	140 g (1 pce)	 + 	4 min	Place on glass shelf, position 3.
Beef rib (well done)	Per 400 g	 230 °C +  + 	10-11 min	Place on wire shelf, position 3 with glass shelf as drip tray below. Turn after 7 mins.
Poussin	Per 500 g	 230 °C +  + 	13-14 min	Place on glass shelf, position 2. Turn 2/3rds.
Frozen spring rolls (chicken)	250 g (10 pcs)	 200 °C +  + 	6-7 min	Place on glass shelf, position 3. Turn halfway.
Apple Strudel (frozen, raw)	300 g	 230 °C + 	12-14 min	Place on glass shelf, position 2.
Lasagne (fresh)	800 g	 230 °C +  + 	12-14 min	Place in heatproof dish on glass shelf, position 2.
Whole fresh fish	300-400 g (1 pce)	 180 °C + 	6-8 min	Place on glass shelf, position 2.
Quiche	400 g	 220 °C + 	7 min	Place on wire shelf, position 3.
Sausage roll	170 g (1 pce)	 200 °C +  + 	4 min	Place on wire shelf, position 3.

 = convection  = grill 1  = grill 2  = Turbo Cook (300 W)

Preheat oven if using convection and Turbo Cook.

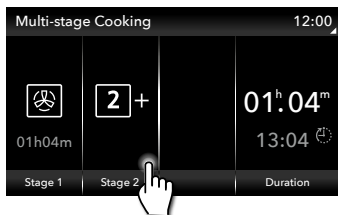
Multi-Stage Cooking

Multi-stage cooking

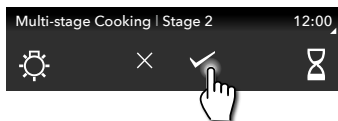
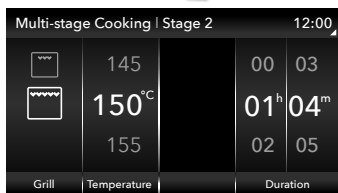
This mode allows you to combine up to three different stages successively in a single cooking process.



After selecting the first required cooking modes, levels and duration, select Multi-stage cooking in additional settings.



Touch the corresponding part of the display to select 2nd and 3rd Stage.



To delete a stage, select the phase to be removed and touch the cross in additional settings (the first stage cannot be deleted).

To change settings, touch the desired stage and select the required setting. Once you have set the stages, touch **Stop/Start** to start cooking. The oven starts operating immediately, with the settings defined in Stage 1. (Selected stage will be highlighted in blue.)



After the set cooking time elapses, Stage 2 and then Stage 3 are activated.

Note

- During operation, changes can be made to any stages that have not started.
- The maximum overall steam cooking time is 60 minutes. However, after approximately 30 minutes it may be necessary to re-fill the water tank.
- Overall combined cooking time for all stages is 9 hours.
- Auto programs cannot be used with Multi-stage cooking.

Using the Timer



Delayed start

It is possible to specify the duration of the cooking process (cooking time) and the time when you wish the cooking process to stop (end time). Make sure the clock is accurately set to current time.

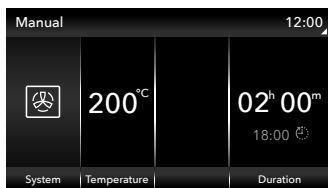
Example:

Current time: 12:00

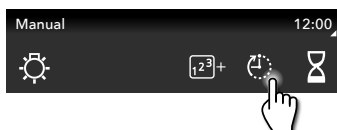
Cooking time: 2 hours

End Time: 18:00

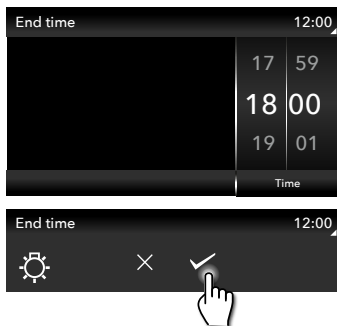
First, set the cooking time (cooking duration), e.g. 2 hours.



Select Delayed start in additional settings.

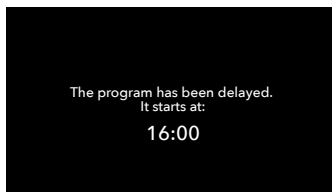


Then, set the Cooking end time (found in the information panel) and set the time (18:00).



Press Stop/Start to start the cooking process. The timer will wait for the start of the cooking process.

The following note will appear in the display:



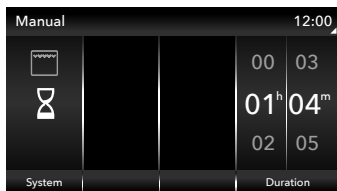
Note

- Delay start can be used with Multi-stage cooking.
- After the set time expires, the oven will automatically stop operating (end of cooking). An acoustic signal will be heard which you may turn off by pressing any key.
- After 10 minutes, the appliance will switch to standby mode. The time of day will appear.
- Delay start can be programmed before an auto program.

Using the Timer

Stand time

By using the Timer, you can program Stand time during cooking or after cooking is completed or use to program the oven as a minute timer. This can be selected using Multi-stage cooking.



After selecting timer and duration, touch **Stop/Start**.

The timer will start and the time in the display will count down.



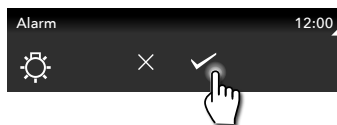
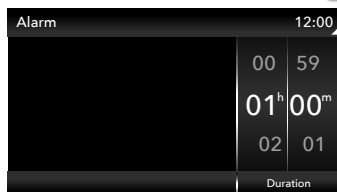
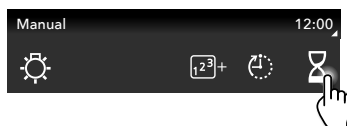
Note

- Up to three stages can be programmed including Stand time.
- This feature may also be used as a kitchen timer. In this case touch the Timer, set time and touch Stop/Start.
- If the oven door is opened during the stand time or kitchen timer, the time in the display window will continue to count down.
- Stand time cannot be programmed after an auto program.

Kitchen timer

The Kitchen timer setting allows the user to set an alarm. This can be selected in additional settings. The Kitchen timer can be used independently of the oven operation for a maximum of 9 hours. When the time expires, an acoustic signal will be heard which can be turned off by touching any key.

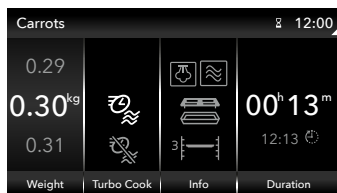
Select Kitchen timer in additional settings. Add duration.



To delete alarm, touch the cross in additional settings.

Touch the tick in additional settings to confirm. The timer will start and will count down.

If a Kitchen timer has been set, then in all screens the Kitchen timer icon will be shown in the information panel.



Defrosting Guidelines

The biggest problem when defrosting food in a microwave is getting the inside defrosted before the outside starts to cook. For this reason Panasonic have made the defrosting on the oven **cyclic defrost**, just select the 270 W power level and set the required time. The oven then divides this time into 8 stages. These stages alternate between defrosting (total of 4) and standing (total of 4).

During the standing stages there is no microwave power in the oven, although the light will remain on. The automatic stand times ensure a more even defrost and for small items the usual stand time can be eliminated.

Tips for defrosting

Check the defrosting several times, even if you use the auto programs. Observe the standing times.

Standing times

Individual portions of food may be cooked almost immediately after defrosting. It is normal for large portions of food to be frozen in the centre. Before cooking, allow to stand for a **minimum of one hour**. During this standing time, the temperature becomes evenly distributed and the food is defrosted by conduction. N.B. If the food is not going to be cooked immediately, store it in the refrigerator. Never refreeze defrosted food without first cooking it.

Joints and poultry

It is preferable to place the joints on an upturned plate or plastic rack so that they are not resting in the juices. It is essential to protect delicate or projecting parts of this food with small pieces of foil to prevent these parts from cooking.



It is not dangerous to use small pieces of foil in your oven, provided they do not come into contact with the oven walls.

Minced meat or cubes of meat and seafood

Since the outside of these foods quickly defrosts, it is necessary to separate them, break the blocks into pieces frequently while defrosting and remove them when they have defrosted.



Small portions of food

Chops and chicken pieces must be separated as soon as possible so that they defrost evenly throughout. Fatty parts and the ends defrost more quickly. Place them near the centre of a Pyrex® dish or protect them with small pieces of foil.



Defrosting Guidelines

Bread

Loaves will require a standing time of 15 - 30 minutes to allow the centre to thaw. Standing time can be shortened if slices are separated and rolls and loaves cut in half.



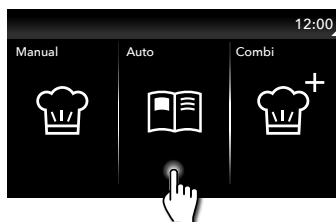
Auto Mode

Use this mode to cook some of your favourite foods by setting the weight only. The oven determines the cooking modes and cooking time automatically. Select the category and food type and set the weight of the food in kilos.

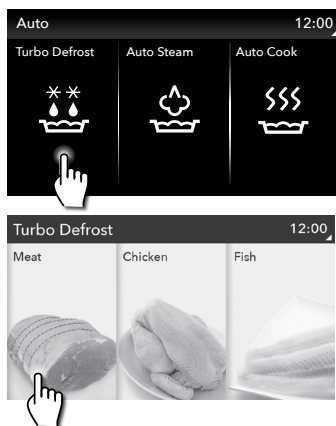
Turbo Defrost

With this feature you can defrost frozen food according to the weight. For quick selection, the weight starts from the most commonly used weight for each program.

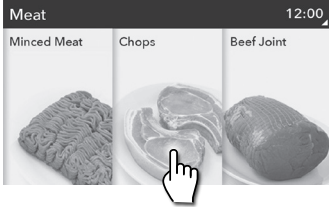
Select Auto mode.



Choose Turbo Defrost, then category, then food type. Then set the weight of the food in Kilos. The oven determines the cooking mode and cooking time automatically.

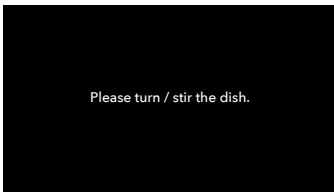


Auto Mode



Touch **Stop/Start**. The defrost program will start and the time in the display will count down. The actual end of cooking time is also shown.

An acoustic signal and display prompt will show instruction to stir, turn, separate or shield food during defrosting in certain auto programs, for example,



When the prompt shows, open the oven door (which automatically pauses any cooking program) and follow display instruction. As soon as the oven door is closed, touch **Stop/Start** and the defrost program will resume.

Note

- Place food in a suitable dish / plate on the base of the oven.
- Remember to stir or turn the food during defrosting.
- Allow standing time to ensure the food is completely defrosted.






Note

- The shape and size of the food will determine the maximum weight the oven can accommodate.











Important!

See pages 43-44 for defrosting guidelines.

Program	Instruction
Turbo Defrost - Meat - Minced Meat	
<p>Minced Meat</p>  <p>Min./Max. Weight 0.10 kg - 1.20 kg</p>	<p>To defrost minced beef, lamb, pork or chicken. Select Turbo Defrost program - Minced Meat. Enter the weight. Break up mince at acoustic signal. Allow to stand 20-30 minutes. Larger quantities may require longer stand times.</p>
Turbo Defrost - Meat - Chops	
<p>Chops</p>  <p>Min./Max. Weight 0.10 kg - 1.10 kg</p>	<p>To defrost pork or lamb chops (each 100 g - 400 g). Select Turbo Defrost program - Chops. Enter the weight. Turn and shield at acoustic signal. Allow to stand 20-30 minutes. Larger quantities may require longer standing.</p>
Turbo Defrost - Meat - Beef Joint	
<p>Beef Joint</p>  <p>Min./Max. Weight 0.50 kg - 2.00 kg</p>	<p>To defrost Beef joints. Select Turbo Defrost program - Beef Joint. Enter the weight. Turn and shield at acoustic signal. Protect fat and thin edges with smooth pieces of aluminium foil secured with cocktail sticks. Do not allow the foil to touch the walls of the oven. Allow to stand 1-2 hours.</p>

Auto Mode

Program	Instruction
Turbo Defrost - Meat - Pork Joint	
Pork Joint 	To defrost pork joints. Select Turbo Defrost program - Pork Joint . Enter the weight. Turn and shield at acoustic signal. Protect fat and thin edges with smooth pieces of aluminium foil secured with cocktail sticks. Do not allow the foil to touch the walls of the oven. Allow to stand 1-2 hours.
Min./Max. Weight 0.50 kg - 2.00 kg	
Turbo Defrost - Meat - Lamb Joint	
Lamb Joint 	To defrost lamb joints. Select Turbo Defrost program - Lamb Joint . Enter the weight. Turn and shield at acoustic signal. Protect fat, thin edges and tip by bone with smooth pieces of aluminium foil secured with cocktail sticks. Do not allow the foil to touch the walls of the oven. Allow to stand 1-2 hours.
Min./Max. Weight 0.50 kg - 2.00 kg	
Turbo Defrost - Chicken - Whole Chicken	
Whole Chicken 	To defrost whole chicken. Select Turbo Defrost program - Whole Chicken . Enter the weight. Turn and shield at acoustic signal. Protect wings, breast and fat with smooth pieces of aluminium foil secured with cocktail sticks. Do not allow the foil to touch the walls of the oven. Allow to stand 1-2 hours.
Min./Max. Weight 0.50 kg - 2.50 kg	
Turbo Defrost - Chicken - Chicken with Bones	
Chicken with Bones 	To defrost chicken pieces with bones (each 100 g - 400 g). Select Turbo Defrost program - Chicken with Bones . Enter the weight. Turn and shield at acoustic signal. Allow to stand 20-30 minutes. Larger quantities may require longer standing.
Min./Max. Weight 0.10 kg - 1.20 kg	

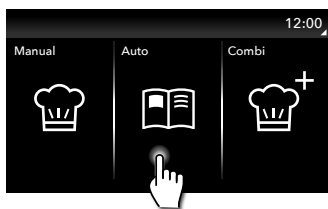
Program	Instruction
Turbo Defrost - Chicken - Chicken without Bones	
Chicken without Bones 	To defrost chicken pieces without bones (each 100 g - 400 g). Select Turbo Defrost program - Chicken without Bones . Enter the weight. Turn and shield at acoustic signal. Allow to stand 30-40 minutes. Larger quantities may require longer standing.
Min./Max. Weight 0.10 kg - 1.20 kg	
Turbo Defrost - Fish - Fish Fillets	
Fish Fillets 	To defrost fish fillets (each 100 g - 400 g). Select Turbo Defrost program - Fish Fillets . Enter the weight. Turn and shield at acoustic signal. Allow to stand 20-30 minutes. Larger quantities may require longer standing.
Min./Max. Weight 0.10 kg - 1.20 kg	
Turbo Defrost - Bread - Bread Rolls	
Bread Rolls 	To defrost white, brown or multi-grain bread rolls. Place on a large plate or shallow glass dish. Select Turbo Defrost program - Bread Rolls . Enter the weight. Turn and separate at acoustic signal. Allow bread rolls to stand for 10 minutes (white light bread rolls) to 30 minutes (dense rye bread rolls).
Min./Max. Weight 0.10 kg - 0.50 kg	
Turbo Defrost - Bread - Bread Slices	
Bread Slices 	To defrost white, brown or multi-grain bread slices. Separate where possible and place on a large plate or shallow glass dish. Select Turbo Defrost program - Bread Slices . Enter the weight. Turn and separate at acoustic signal. Allow bread to stand for 10-30 minutes.
Min./Max. Weight 0.10 kg - 0.35 kg	

Auto Mode

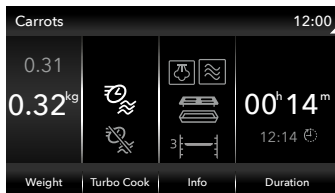
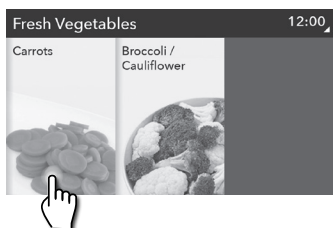
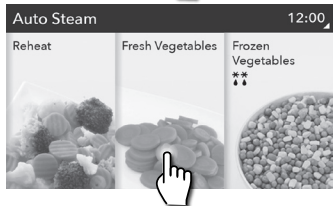
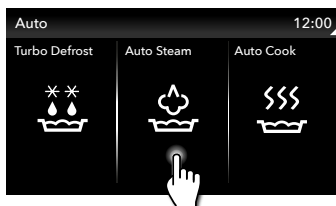
Auto Steam

This feature allows you to steam some of your favourite foods by setting the weight only. The oven determines the steam level and the cooking time automatically. Select the category and set the weight of the food. For quick selection, the weight starts from the most commonly used weight for each category.

Select Auto mode.



Choose Auto Steam, then category, then food type. Then set the weight of the food in Kilos. The oven determines the cooking mode and cooking time automatically.



Touch **Stop/Start**. The Auto Steam program will start and the time in the display will count down. The actual end of cooking time is also shown.

When using Auto Steam programs, you can add Turbo Cook (300 W microwave power) to speed up the cooking process and reduce the cooking time. After selecting the Auto Steam program add the weight then select Turbo Cook before touching **Stop/Start**.



Note

- The Auto Steam programs must only be used for foods described.
- Only cook foods within the weight ranges described.
- Always weigh the food rather than relying on the package weight information.
- Only use the accessories as indicated on pages 48-53.
- Do not cover foods on the Auto Steam programs.


Auto Mode




Note







- To allow for some variations that occur in food, check that food is thoroughly cooked and piping hot before serving.
- Wipe away excess water in the cavity and around the water tank and drain tank after cooking with steam.

Program	Instruction
Auto Steam - Reheat - Plated Meal  Plated Meal  Min./Max. Weight 0.20 kg - 0.50 kg	To reheat a fresh pre-cooked plated meal with three components of meat, potatoes, vegetables and gravy/sauce. All foods must be pre-cooked. Foods should be at refrigerator temperature approx. +5 °C. Reheat on plate and do not cover. Large food items such as mashed potato may need cutting into pieces to allow thorough reheating. Place plate on glass shelf in shelf position 3. Select Auto Steam program - Reheat - Plated meal . Enter the weight. Touch Stop/Start . Note: This program uses Steam and Turbo Cook (300 W Microwave power).
Auto Steam - Reheat - Pasta  Pasta  Min./Max. Weight 0.20 kg - 0.50 kg	To reheat fresh pre-cooked pasta in a sauce e.g. ravioli, macaroni cheese, tagliatelle carbonara. All foods must be pre-cooked. Foods should be at refrigerator temperature approx. +5 °C. Reheat on a plate and do not cover. Some filled pasta dishes may require a longer reheat time. Place plate on glass shelf in shelf position 3. Select Auto Steam program - Reheat - Pasta . Enter the weight. Touch Stop/Start . Note: This program uses Steam and Turbo Cook (300 W Microwave power).







Program	Instruction
Auto Steam - Reheat - Vegetables  Vegetables  Min./Max. Weight 0.20 kg - 0.50 kg	To reheat fresh pre-cooked vegetables e.g. carrots, broccoli, cauliflower, green beans, asparagus. All foods must be pre-cooked. Foods should be at refrigerator temperature approx. +5 °C. Reheat on a plate and do not cover. Place plate on glass shelf in shelf position 3. Select Auto Steam program - Reheat - Vegetables . Enter the weight. Touch Stop/Start . Note: This program uses Steam and Turbo Cook (300 W microwave power).
Auto Steam - Reheat - Potatoes  Potatoes  Min./Max. Weight 0.20 kg - 0.50 kg	To reheat fresh pre-cooked potatoes with or without skins. All foods must be pre-cooked. Foods should be at refrigerator temperature approx. +5 °C. Reheat on a plate and do not cover. Place plate on glass shelf in shelf position 3. Select Auto Steam program - Reheat - Potatoes . Enter the weight. Touch Stop/Start . Note: This program uses Steam and Turbo Cook (300 W Microwave power).
Auto Steam - Reheat - Rice  Rice  Min./Max. Weight 0.20 kg - 0.50 kg	To reheat fresh pre-cooked rice e.g. long grain, egg fried, basmati, Thai, pilau and mushroom rice. All foods must be pre-cooked. Foods should be at refrigerator temperature approx. +5 °C. Reheat on a plate and do not cover. Ensure the rice is broken up and evenly spread. Place plate on glass shelf in shelf position 3. Select Auto Steam program - Reheat - Rice . Enter the weight. Touch Stop/Start . Note: This program uses Steam and Turbo Cook (300 W Microwave power).

Auto Mode

Program	Instruction
Auto Steam - Fresh Vegetables - Carrots  	
Carrots 	To steam fresh carrots. Fill water tank. Place prepared carrots onto plastic trivet. Place plastic trivet on glass shelf in shelf position 3. Select Auto Steam program - Fresh Vegetables - Carrots . Enter the weight. Touch Stop/Start . Note: Add Turbo Cook (300 W Microwave power) to speed up the cooking process and reduce the cooking time of the Auto Steam program. After selecting Auto Steam program - Fresh Vegetables - Carrots , add the weight then select Turbo Cook before touching Stop/Start.
Min./Max. Weight 0.20 kg - 0.32 kg	
Auto Steam - Fresh Vegetables - Broccoli / Cauliflower  	
Broccoli / Cauliflower 	To steam fresh broccoli or cauliflower. Fill water tank. Place prepared broccoli or cauliflower onto plastic trivet. Place plastic trivet on glass shelf in shelf position 3. Select Auto Steam - Fresh Vegetables - Broccoli / Cauliflower program. Enter the weight. Touch Stop/Start . Note: Add Turbo Cook (300 W Microwave power) to speed up the cooking process and reduce the cooking time of the Auto Steam program. After selecting Auto Steam program - Fresh Vegetables - Broccoli / Cauliflower , add the weight then select Turbo Cook before touching Stop/Start.
Min./Max. Weight 0.20 kg - 0.32 kg	

Program	Instruction
Auto Steam - Frozen Vegetables - Frozen carrots  	
Carrots ** 	To steam frozen carrots. Fill water tank. Place frozen carrots onto plastic trivet. Place plastic trivet on glass shelf in shelf position 3. Select Auto Steam program - Frozen Vegetables - Frozen Carrots . Enter the weight. Touch Stop/Start . Note: Add Turbo Cook (300 W Microwave power) to speed up the cooking process and reduce the cooking time of the Auto Steam program. After selecting the Auto Steam program - Frozen Vegetables - Frozen Carrots , add the weight then select Turbo Cook before touching Stop/Start.
Min./Max. Weight 0.20 kg- 0.32 kg-	
Auto Steam - Frozen Vegetables - Frozen Broccoli  	
Broccoli ** 	To steam frozen broccoli. Fill water tank. Place frozen broccoli onto plastic trivet. Place plastic trivet on glass shelf in shelf position 3. Select Auto Steam program - Frozen Vegetables - Frozen Broccoli . Enter the weight. Touch Stop/Start . Note: Add Turbo Cook (300 W microwave power) to speed up the cooking process and reduce the cooking time of the Auto Steam program. After selecting the Auto Steam program - Frozen Vegetables - Frozen Broccoli , add the weight then select Turbo Cook before touching Stop/Start.
Min./Max. Weight 0.20 kg- 0.32 kg-	

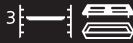



Auto Mode

Program	Instruction
Auto Steam - Frozen Vegetables - Peas / Sweetcorn	 
Peas / Sweetcorn  Min./Max. Weight 0.20 kg - 0.32 kg-	To steam frozen peas / sweetcorn. Fill water tank. Place frozen peas / sweetcorn onto plastic trivet. Place plastic trivet on glass shelf in shelf position 3. Select Auto Steam program - Frozen Vegetables - Frozen Peas / Sweetcorn . Enter the weight. Touch Stop/Start . Note: Add Turbo Cook (300 W Microwave power) to speed up the cooking process and reduce the cooking time of the Auto Steam program. After selecting the Auto Steam program - Frozen Vegetables - Frozen Peas / Sweetcorn , add the weight then select Turbo Cook before touching Stop/Start.
Auto Steam - Potatoes - Potatoes with Skin	 
Potatoes with Skin  Min./Max. Weight 0.20 kg - 0.50 kg	To steam potatoes with skins. Fill water tank. Cut potatoes into even sized pieces. Place prepared potatoes onto plastic trivet. Place plastic trivet on glass shelf in shelf position 3. Select Auto Steam program - Potatoes - Potatoes with Skin . Enter the weight of the potatoes. Touch Stop/Start . Note: Add Turbo Cook, 300 W Microwave power to speed up the cooking process and reduce the cooking time of the Auto Steam program. After selecting the Auto Steam program - Potatoes - Potatoes with Skin , add the weight then select Turbo Cook before touching Stop/Start.







Program	Instruction
Auto Steam - Potatoes - Potatoes without Skin	 
Potatoes without Skin  Min./Max. Weight 0.20 kg - 0.50 kg	To steam potatoes without skins. Fill water tank. Peel potatoes and cut into even sized pieces. Place prepared potatoes onto plastic trivet. Place plastic trivet on glass shelf in shelf position 3. Select Auto Steam program - Potatoes - Potatoes without Skin . Enter the weight. Touch Stop/Start . Note: Add Turbo Cook (300 W Microwave power) to speed up the cooking process and reduce the cooking time of the Auto Steam program. After selecting the Auto Steam program - Potatoes - Potatoes without Skin , add the weight then select Turbo Cook before touching Stop/Start.
Auto Steam - Chicken - Chicken Breast	 
Chicken Breast  Min./Max. Weight 0.20 kg - 0.65 kg	To cook fresh chicken breasts. Each breast should weigh between 100 - 200 g each. Fill water tank. Place chicken breasts onto plastic trivet. Place plastic trivet on glass shelf in shelf position 3. Select Auto Steam program - Chicken - Chicken Breast . Enter the weight. Touch Stop/Start . Note: Add Turbo Cook (300 W Microwave power) to speed up the cooking process and reduce the cooking time of the Auto Steam program. After selecting the Auto Steam program - Chicken - Chicken Breast , add the weight then select Turbo Cook before touching Stop/Start.


Auto Mode

Program	Instruction
Auto Steam - Fresh Fish - Cod / Haddock	
 <p>Min./Max. Weight 0.20 kg - 0.50 kg</p>	<p>Cod / Haddock</p> <p>To cook fresh cod or haddock fillets. Fill water tank. Place fresh cod or haddock onto plastic trivet. Place plastic trivet on glass shelf in shelf position 3. Select Auto Steam program - Fresh Fish - Cod / Haddock. Enter the weight. Touch Stop/Start. Note: Add Turbo Cook (300 W Microwave power) to speed up the cooking process and reduce the cooking time of the Auto Steam program. After selecting the Auto Steam program Fresh Fish - Cod / Haddock, add the weight then select Turbo Cook before touching Stop/Start.</p>
Auto Steam - Fresh Fish - Salmon	
 <p>Min./Max. Weight 0.20 kg - 0.50 kg</p>	<p>Salmon</p> <p>To cook fresh salmon fillets. Fill water tank. Place fresh salmon onto plastic trivet. Thin edges of salmon should be tucked underneath. Place plastic trivet on glass shelf in shelf position 3. Select Auto Steam program - Fresh fish - Salmon. Enter the weight. Touch Stop/Start. Note: Add Turbo Cook (300 W Microwave power) to speed up the cooking process and reduce the cooking time of the Auto Steam program. After selecting the Auto Steam program - Fresh Fish - Salmon, add the weight then select Turbo Cook before touching Stop/Start.</p>




Program	Instruction
Auto Steam - Fresh Fish - Plaice	
 <p>Min./Max. Weight 0.20 kg - 0.50 kg</p>	<p>Plaice</p> <p>To cook fresh plaice fillets. Fill water tank. Place fresh plaice onto plastic trivet. Place plastic trivet on glass shelf in shelf position 3. Select Auto Steam program - Fresh Fish - Plaice. Enter the weight. Touch Stop/Start. Note: Add Turbo Cook (300 W microwave power) to speed up the cooking process and reduce the cooking time of the Auto Steam program. After selecting the Auto Steam program - Fresh Fish - Plaice, add the weight then select Turbo Cook before touching Stop/Start.</p>
Auto Steam - Frozen Fish - Cod / Haddock	
 <p>Min./Max. Weight 0.20 kg - 0.50 kg</p>	<p>Cod / Haddock **</p> <p>To cook frozen cod or haddock fillets. Fill water tank. Place frozen cod or haddock onto plastic trivet. Place plastic trivet on glass shelf in shelf position 3. Select Auto Steam program Frozen Fish - Cod / Haddock. Enter the weight. Touch Stop/Start. Note: Add Turbo Cook (300 W Microwave power) to speed up the cooking process and reduce the cooking time of the Auto Steam program. After selecting the Auto Steam program - Frozen Fish - Cod / Haddock, add the weight then select Turbo Cook before touching Stop/Start.</p>



Auto Mode

Program	Instruction
Auto Steam - Frozen Fish - Salmon	 
<p>Salmon **</p>  <p>Min./Max. Weight 0.20 kg - 0.50 kg</p>	<p>To cook frozen salmon fillets. Fill water tank. Place frozen salmon onto plastic trivet. Place plastic trivet on glass shelf in shelf position 3. Select Auto Steam program - Frozen Fish - Salmon. Enter the weight. Touch Stop/Start.</p> <p>Note: Add Turbo Cook (300 W Microwave power) to speed up the cooking process and reduce the cooking time of the Auto Steam program. After selecting the Auto Steam program Frozen fish - Salmon, add the weight then select Turbo Cook before touching Stop/Start.</p>
Auto Steam - Whole Fish - Mackerel	 
<p>Mackerel</p>  <p>Min./Max. Weight 0.20 kg - 0.60 kg</p>	<p>To cook fresh whole mackerel. Each whole fish should weigh between 100 g - 300 g each. Fill water tank. Place whole fish directly onto plastic trivet. Place plastic trivet on glass shelf in shelf position 3. Select Auto Steam program - Whole Fish - Mackerel. Enter the weight. Touch Stop/Start.</p> <p>Note: Add Turbo Cook (300 W Microwave power) to speed up the cooking process and reduce the cooking time of the Auto Steam program. After selecting the Auto Steam program Whole fish - Mackerel, add the weight then select Turbo Cook before touching Stop/Start.</p>

Program	Instruction
Auto Steam - Whole Fish - Sea Bass	 
<p>Sea Bass</p>  <p>Min./Max. Weight 0.20 kg - 0.60 kg</p>	<p>To cook fresh whole seabass. Each whole fish should weigh between 100 g - 300 g each. Fill water tank. Place whole fish directly onto plastic trivet. Place plastic trivet on glass shelf in shelf position 3. Select Auto Steam program - Whole Fish - Seabass. Enter the weight. Touch Stop/Start.</p> <p>Note: Add Turbo Cook (300 W Microwave power) to speed up the cooking process and reduce the cooking time of the Auto Steam program. After selecting the Auto Steam program - Whole Fish - Seabass, add the weight then select Turbo Cook before touching Stop/Start.</p>
Auto Steam - Rice - Rice	 
<p>Rice</p>  <p>Min./Max. Weight 0.10 kg - 0.20 kg</p>	<p>For cooking rice for savoury dishes not rice pudding (Thai, Basmati, Jasmine, long grain). Not suitable for easy cook rice. Fill water tank. Rinse rice before cooking. Place rice in a shallow Pyrex® bowl. Add 2.5 parts water to 2 parts rice. Do not cover. Place bowl on glass shelf in shelf position 3. Select Auto Steam program - Rice - Rice. Enter the weight of the rice only. Touch Stop/Start.</p> <p>Note: Add Turbo Cook (300 W Microwave power) to speed up the cooking process and reduce the cooking time of the Auto Steam program. For steam rice with Turbo Cook add 4 parts water to 2 parts rice and cover with pierced clingfilm. After selecting the Auto Steam program - Rice - Rice, add the weight then select Turbo Cook before touching Stop/Start.</p>

Auto Mode

Program	Instruction
Auto Steam - Rice - Risotto	 
Risotto  Min./Max. Weight 0.50 kg (2 portions) 1.00 kg (4 portions)	For cooking risotto, 500 g or 1000 g. Prepare as outlined in the recipe below. Fill water tank. Place on the glass shelf in shelf position 3. Do not cover. Select Auto Steam program - Rice - Risotto . Select 500 g or 1000 g. Touch Stop/Start . Stir at acoustic signal. Check water tank during cooking and re-fill as necessary. Note: Add Turbo Cook (300 W Microwave power) to speed up the cooking process and reduce the cooking time of the Auto Steam program. After selecting the Auto Steam program - Rice - Risotto , add the weight then select Turbo Cook before touching Stop/Start.
Porcini mushroom risotto For 1000 g (4 portions) 40 g dried porcini mushrooms 1 onion 50 g butter 250 g arborio rice 1 garlic clove 400 ml hot water with 1 vegetable stock cube 30 g parmesan Half the ingredients for 500 g (2 portions) 1. Soak mushrooms as per manufacturer's instructions using 400 ml water for 40 g, 200 ml for 20 g. 2. Add rice, chopped onion, butter, crushed garlic clove and chopped soaked porcini mushrooms to glass shelf. 3. Add vegetable stock and mushroom soaking water (150 ml for 4 portion recipe, 75 ml for 2 portion recipe). 4. Place on shelf level 3 and ensure water tank is filled. 5. Stir in parmesan at end of cooking.	

 = shelf position 3
  = glass shelf

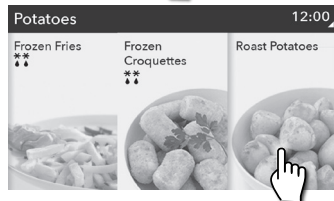
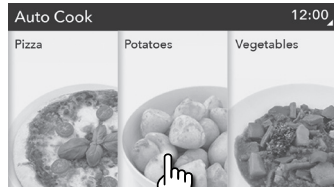
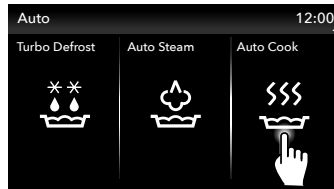
Auto Cook programs

A variety of food may be cooked without having to enter the cooking time or the power level.

Select Auto mode.

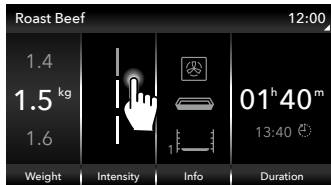


Choose Auto Cook, then category, then food type. Then set the weight of the food in Kilos and the Intensity level if applicable. The oven determines the cooking mode and cooking time automatically.



Auto Mode

It is possible to choose the intensity level of the Auto Cook programs for roast beef and roast lamb. For roast beef you can set rare (1 bar), medium (2 bars) or well done (3 bars) intensity. For lamb you can set medium (2 bars) or well done (3 bars) intensity.



Touch **Stop/Start**. The Auto Cook program will start and the time in the display will count down. The actual end of cooking time is also shown.

Acoustic signal


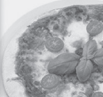

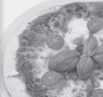
An acoustic signal will sound and prompt will show instruction to stir or turn the food during certain auto programs. When the prompt shows, open the oven door and follow display instruction. Touch **Start/Stop** to resume cooking.

Note

- The Auto Cook programs must only be used for foods described.
- Only cook foods within the weight ranges described.
- Always weigh the food rather than relying on the package weight information.
- The temperature for frozen food is assumed to be $-18\text{ }^{\circ}\text{C}$ to $-20\text{ }^{\circ}\text{C}$. The temperature of chilled food is assumed to be $+5\text{ }^{\circ}\text{C}$ to $+8\text{ }^{\circ}\text{C}$ (refrigerator temperature).
- Only use the accessories as indicated on pages 54-59.





Note







- Most foods benefit from a standing time after cooking on an auto program, to allow heat to continue conducting to the centre.
- To allow for some variations that occur in food, check that food is thoroughly cooked and piping hot before serving.




Program	Instruction
Auto Cook - Pizza - Chilled Pizza	
Chilled Pizza 	For reheating and browning chilled, purchased pizza. Remove all packaging and place on wire shelf in shelf position 1. Select Auto Cook program - Pizza - Chilled pizza . Enter the weight. Touch Stop/Start . This program is not suitable for deep pan pizzas or very thin pizzas.
Auto Cook - Pizza - Frozen Pizza	
Frozen Pizza *** 	For reheating and browning frozen, purchased pizza and cheese baguette. Remove all packaging and place on wire shelf in shelf position 1. Select Auto Cook program - Pizza - Frozen Pizza . Enter the weight. Touch Stop/Start . This program is not suitable for deep pan pizzas or very thin pizzas.


 = shelf position 1  = wire rack


Auto Mode


Program	Instruction
Auto Cook - Potatoes - Frozen Fries 	
<p>Frozen Fries ** **</p>  <p>Min./Max. Weight 0.20 kg - 0.80 kg</p>	<p>To cook frozen fries/oven chips. Spread frozen fries/oven chips out on glass shelf and place in shelf position 2. Select Auto Cook program - Potatoes - Frozen Fries. Enter the weight Touch Stop/Start. Turn twice during cooking at acoustic signal. For best results cook in a single layer. Note: Fries/oven chips vary considerably. Check a few minutes before the end of cooking to assess level of browning.</p>
Auto Cook - Potatoes - Frozen Croquettes 	
<p>Frozen Croquettes ** **</p>  <p>Min./Max. Weight 0.25 kg- 0.80 kg</p>	<p>To cook frozen potato croquettes. Spread frozen potato croquettes out on glass shelf and place in shelf position 2. Select Auto Cook program - Potatoes - Frozen Croquettes. Enter the weight. Touch Stop/Start. Turn twice during cooking at acoustic signal. For best results cook in a single layer. Note: Potato croquettes vary considerably. Check a few minutes before the end of cooking to assess level of browning.</p>

Program	Instruction
Auto Cook - Potatoes - Roast Potatoes 	
<p>Roast Potatoes</p>  <p>Min./Max. Weight 0.20 kg- 0.80 kg</p>	<p>Peel and cut potatoes into even sized pieces. Place on glass shelf. Add 1-3 tbs (15-45 ml) olive oil. Place glass shelf in shelf position 1. Select Auto Cook program - Potatoes - Roast Potatoes. Enter the weight. Touch Stop/Start. Turn twice during cooking at acoustic signal.</p>
Auto Cook - Potatoes - Jacket Potatoes 	
<p>Jacket Potatoes</p>  <p>Min./Max. Weight 0.20 kg- 1.50 kg</p>	<p>To cook jacket potatoes with a crisper drier skin. Choose medium sized potatoes 200 g - 250 g per potato, for best results. Wash and dry potatoes and prick with a fork several times. Place on wire rack in shelf position 2. Select Auto Cook program - Potatoes - Jacket Potatoes. Enter the weight. Touch Stop/Start.</p>
Auto Cook - Vegetables - Roast Vegetables 	
<p>Roast Vegetables</p>  <p>Min./Max. Weight 0.40 kg- 1.00 kg</p>	<p>To roast assorted vegetables (e.g. peppers, mushrooms, courgettes, onions). Cut vegetables into even sized chunks and toss with 45 ml (3 tbs) olive oil. Place vegetables on glass shelf in shelf position 3. Select Auto Cook program - Vegetables - Roast Vegetables. Enter the weight. Touch Stop/Start. Turn twice during cooking at acoustic signal.</p>





 = shelf position 1  = shelf position 2  = shelf position 3

 = glass shelf


 = enamel shelf


 = wire rack


Auto Mode


Program	Instruction
Auto Cook - Meat - Roast Beef	
Roast Beef	For cooking fresh roast beef (topside, rump or silverside). Place on enamel shelf in shelf position 1. Select Auto Cook program - Meat - Roast Beef . Enter the weight. To choose beef rare, select one bar of intensity level. To choose beef medium, select two bars of intensity level. To choose beef well done, select three bars of intensity level (see page 54). Touch Stop/Start . Stand for 10-15 minutes
	
Min./Max. Weight 0.50 kg- 2.00 kg	
Auto Cook - Meat - Leg of Lamb	
Leg of Lamb	For cooking fresh leg of lamb with bone. Place on enamel shelf in shelf position 1. Select Auto Cook program - Meat - Leg of Lamb . Enter the weight. To choose lamb medium, select two bars of intensity level. To choose lamb well done, select three bars of intensity level (see page 54). Touch Stop/Start . Turn at acoustic signal. Stand wrapped in aluminium foil for 10-15 minutes. Due to the seasonal variation with lamb, irregular shaped joints may need a longer cooking time to obtain desired end result. If necessary return to the oven on 200 °C for 5-10 minutes.
	
Min./Max. Weight 1.00 kg- 2.00 kg	


Program	Instruction
Auto Cook - Meat - Roast Pork	
Roast Pork	For cooking fresh roast pork with crackling (leg or loin). Place on enamel shelf in shelf position 1. Select Auto Cook program - Meat - Roast Pork . Enter the weight. Touch Stop/Start . Stand for 10-15 minutes.
	
Min./Max. Weight 0.80 kg- 2.00 kg	
Auto Cook - Duck - Roast Duck	
Roast Duck	For cooking fresh roast whole duck. Place on an upturned saucer on glass shelf in shelf position 1. Select Auto Cook program - Meat - Roast Duck . Enter the weight. Touch Stop/Start . Stand for 10-15 minutes.
	
Min./Max. Weight 1.40 kg- 2.00 kg	
Auto Cook - Fish - Breaded Fish	
Breaded Fish	To cook pre-purchased frozen breaded fish. Place frozen breaded fish on glass shelf in shelf position 2. Select Auto Cook program - Fish - Breaded Fish . Enter the weight. Touch Stop/Start . Turn at acoustic signal. Thicker, heavier pieces of breaded fish may need longer cooking.
	
Min./Max. Weight 0.10 kg- 0.80 kg	

 = shelf position 1

 = shelf position 2

 = glass shelf

 = enamel shelf

Program	Instruction
Auto Cook - Gratin - Potato Gratin	
Potato Gratin	
	For cooking potato gratin, 1200 g. Prepare as outlined in the recipe below.
Min./Max. Weight 1.20 kg	


Potato Gratin

For 1200 g (4 portions)

750 g potatoes, peeled
2 garlic cloves, peeled and chopped
50 g emmental cheese, grated
salt and pepper
200 ml double cream
200 ml milk

1 x 26 cm round Pyrex® dish

1. Cut the potatoes into thin slices. Arrange the potato slices in dish.
2. Scatter over the garlic, half the cheese, salt and pepper. Pour over the cream and milk. Cover with the rest of the grated cheese.
3. Place on base of oven. Select **Auto Cook program - Gratin - Potato Gratin**. Touch **Stop/Start**.
4. Allow to stand for 5 minutes after cooking.

Program	Instruction
Auto Cook - Gratin - Pasta Gratin	
Pasta Gratin	
	For cooking pasta gratin, 1000 g. Prepare as outlined in the recipe below.
Min./Max. Weight 1.00 kg	

Pasta Gratin

For 1000 g (4 portions)

550 g fresh pasta sauce e.g. tomato
400 g fresh pasta e.g. tortellini/ravioli
50 g grated hard cheese e.g. cheddar, mozzarella, parmesan

1 x 22 cm square Pyrex® dish

1. Mix the pasta sauce and pasta together in a large dish until the pasta is fully coated in the sauce. Sprinkle grated cheese over the top.
2. Place the Pyrex® dish on the base of the oven. Select **Auto Cook program - Gratin - Pasta Gratin**. Touch **Stop/Start**.
3. Allow to stand for 2 minutes after cooking.

Auto Cook - Crispy Top - Pasta Bake

Pasta Bake






For reheating, browning and crisping the top of pre-cooked crispy top pasta meals. This program is suitable for lasagne, cannelloni and pasta bakes.

Min./Max. Weight
0.35 kg-
0.45 kg

Remove all packaging and place in a suitable sized Pyrex® dish on base of oven. Select **Auto Cook program - Crispy Top - Pasta Bake**. Enter the weight. Touch **Stop/Start**.

Auto Mode

























Program	Instruction
Auto Cook - Crispy Top - Potato Bake	
<p>Potato Bake</p>  <p>Min./Max. Weight 0.35 kg- 0.45 kg</p>	<p>For reheating, browning and crisping the top of pre-cooked crispy top potato meals. This program is suitable for shepherds pie, fish pie and potato topped bakes. Remove all packaging and place in a suitable sized Pyrex® dish on base of oven. Select Auto Cook program - Crispy Top - Potato Bake. Enter the weight. Touch Stop/Start.</p>
Auto Cook - Casserole - Casserole	
<p>Casserole</p>  <p>Min./Max. Weight 0.90 kg- 2.00 kg</p>	<p>For cubed meat (e.g. braising steak, lamb, pork, not chicken) and vegetables. Place in a suitable sized casserole dish with stock. Use a minimum of 400 ml of stock. If you use a cook-in sauce, also add the same quantity of water. Cover with lid. Place on base of oven. Select Auto Cook program - Casserole - Casserole. Enter the weight of the casserole. Touch Stop/Start. Stir during cooking at acoustic signal.</p>
Auto Cook - Casserole - Meat Sauce	
<p>Meat Sauce</p>  <p>Min./Max. Weight 0.45 kg- 2.00 kg</p>	<p>To cook raw mince beef based sauce i.e. Bolognese sauce and also very finely diced chicken or pork fillet to be cooked in a sauce. Ensure a minimum quantity of 300 ml of liquid or sauce. If using a cook-in sauce add equal quantity of water to cook-in sauce. Cover with a lid. Place on base of oven. Select Auto Cook program - Casserole - Meat Sauce. Enter the weight of the meat sauce. Touch Stop/Start. Stir during cooking at acoustic signal.</p>

Program	Instruction
Auto Cook - Pasta - Pasta	
<p>Pasta</p>  <p>Min./Max. Weight 0.10 kg- 0.50 kg</p>	<p>To cook dried pasta. Use a large bowl. Add 1 tbsp oil and boiling water. For 100 g - 290 g pasta add 1 litre of boiling water. For 300 g - 500 g pasta add 1.5 litre of boiling water. ½-1 tsp (2.5-5 ml) salt may be added if desired. Cover with a lid. Place container on base of oven. Select Auto Cook program - Pasta - Pasta. Enter the weight of the pasta only. Touch Stop/Start. Stir at acoustic signal. For a softer texture, stand up to 5 minutes after cooking. Drain after cooking.</p>
Auto Cook - Reheat - Chilled Meal	
<p>Chilled Meal</p>  <p>Min./Max. Weight 0.20 kg- 1.00 kg</p>	<p>To reheat a fresh pre-cooked meal. All foods must be pre-cooked. Foods should be at refrigerator temperature approx. +5 °C. Reheat in container as purchased. Pierce covering film with a sharp knife once in the centre and four times around the edge. If transferring food to dish, cover with pierced cling film. Place food in container on base of oven. Select Auto Cook program - Reheat - Chilled Meal. Enter the weight. Touch Stop/Start. Stir at acoustic signal. Stir again at end of program and allow a few minutes standing time. Large pieces of meat/fish in a thin sauce may require longer cooking. This program is not suitable for starchy food such as rice, noodles or potatoes.</p>



























Auto Mode

Program	Instruction
Auto Cook - Reheat - Frozen Meal	
<p data-bbox="116 260 191 296">Frozen Meal ***</p>  <p data-bbox="116 416 210 528">Min./Max. Weight 0.20 kg- 0.80 kg</p>	<p data-bbox="221 284 539 687">To reheat a frozen pre-cooked meal. All foods must be pre-cooked and frozen -18 °C. Reheat in container as purchased or in a Pyrex® dish. Meals in irregular shaped containers may need longer cooking. Pierce covering film with a sharp knife once in the centre and four times around the edge. If transferring food to dish, cover with pierced cling film. Place food in container on base of oven. Select Auto Cook program - Reheat - Frozen Meal. Enter the weight.</p> <p data-bbox="221 687 539 919">Touch Stop/Start. Stir at acoustic signal and cut the blocks into pieces. Stir again at end of program and allow a few minutes standing time. Check temperature and cook further minutes if necessary before eating. This program is not suitable for portionable frozen foods.</p>





























Reheating charts

Food	Weight/ Quantity	Power Level	Cooking Time (approx.)	Instructions
Light dishes and snacks				
Croque-monsieur	200 g (2 pcs)	 +  300 W	4 min, 1 min stand	Place on wire shelf in shelf position 3. Turn when golden brown.
Croque-monsieur **	200 g (2 pcs)	 +  300 W	5 min	
Cheese croissant	170 g (2 pcs)	 200 °C +  +  100 W	2 min 30 sec - 3 min	Preheat. Place on wire shelf in shelf position 3.
Hot dog	200 g (2 pcs)	 1000 W	1 min 30 sec	Place on a plate on base of oven.
Pasties/slices	320 g (2 pcs)	 200 °C +  100 W	10 min	Preheat. Place on wire shelf in shelf position 3.
Meat pies	340 g (2 pcs)	 180 °C +  440 W	5-6 min, 2 min stand	Preheat. Remove foil container. Place on glass shelf, lined with baking paper, in shelf position 2.
	150 g (1 pce)	 200 °C +  440 W	2-3 min, 2 min stand	
	500 g (1 pce)	 230 °C +  300 W	8-10 min, 5 min stand	
Focaccia with tomato and pesto or with cheese and tomato	220 g (8 pcs)	 180 °C +  100 W	5 min	Preheat. Place on wire shelf in shelf position 2.
Paninis with cheese	180 g	 200 °C +  100 W	5 min	Preheat. Place on wire shelf in shelf position 3.
Crostini with tomato topping	160 g (4 pcs)	 200 °C + 	5-6 min	Preheat. Place on wire shelf in shelf position 3.
Vol-au-vents (cases, no filling)	130 g (4 pcs)	 200 °C +  100 W	4-5 min, 2 min stand	Preheat. Place on wire shelf in shelf position 2.

Reheating charts

Food	Weight/ Quantity	Power Level	Cooking Time (approx.)	Instructions
Light dishes and snacks				
Tartlets **	250 g (16 pcs)	 210 °C +  100 W	8-10 min	Preheat. Place on wire shelf in shelf position 2.
Mini puff pastry tartlets	270 g (13 pcs)	 200 °C +  100 W	6 min	Preheat. Place on glass shelf in shelf position 2.
Blinis	130 g (16 pcs)	 +  100 W	2-3 min	Preheat. Place on wire shelf in shelf position 4.
Spring rolls **	250 g (10 pcs)	 200 °C +  +  300 W	6-7 min	Preheat. Place on glass shelf in shelf position 3. Turn halfway.
Samosas **	230 g (12 pcs)	 200 °C +  +  300 W	5-6 min	Preheat. Spread out on a glass shelf in shelf position 3.
Sausage roll	170 g (1 pce)	 200 °C +  +  300 W	4 min	Preheat. Place on wire shelf in shelf position 3.
Sausage roll **	350 g (2 pcs)	 200 °C +  +  440 W	5-6 min	
Plain, onion or Spanish tortilla	500 g	 +  600 W	5-7 min	Place on glass shelf in shelf position 3. Turn after 4 min.
Plain, onion or Spanish tortilla **	500 g	 +  600 W	10 min	Place on glass shelf in shelf position 2. Turn after 5 min.
Quiche	400 g	 220 °C +  300 W	7 min	Preheat. Place on wire shelf in shelf position 3.
Quiche **	400 g	 200 °C +  600 W	9-10 min	

Reheating charts




















Food	Weight/ Quantity	Power Level	Cooking Time (approx.)	Instructions
Pizza				
Baguette pizza ***	250 g (2 pcs)	 220 °C +  +  300 W	8 min	Place on wire shelf in shelf position 2.
Pizza	300 g	 230 °C +  +  300 W	5-7 min	
Cheese pizza **	330 g	 220 °C  +  300 W	9 min	Place on wire shelf in shelf position 2.
Calzini pizza	200 g	 200 °C +  100 W	6 min	Preheat. Place on wire shelf in shelf position 3.
Ready meals				
Meatballs in sauce	420 g	 200 °C +  300 W	6-8 min	Preheat. Place in a covered heatproof dish on wire shelf in shelf position 3.
Asian noodles with chicken	400 g	 1000 W	3-4 min	Place in a covered heatproof dish on base of oven.
Bolognese **	1 kg	 1000 W	17-20 min	Place in a covered heatproof dish on base of oven. Stir several times during heating.
Pasta with salmon and cream sauce	450 g	 +  600 W	5 min	Place in a heatproof dish on wire shelf in shelf position 3.
Chicken dinner	400 g	 1000 W	4-5 min	Place in a covered heatproof dish on base of oven.
Lasagne	800 g	 230 °C +  300 W	12-14 min	Preheat. Place in a heatproof dish on glass shelf in shelf position 2.
Cannelloni	600 g	 230 °C +  +  300 W	12-14 min	Place in a heatproof dish on glass shelf in shelf position 2.
Asian rice meal	440 g	 1000 W	8-10 min	Place in a covered heatproof dish on base of oven. Stir halfway.
Indian meals - curry and rice	500 g	 1000 W	6 min	Place in a covered heatproof dish on base of oven. Stir halfway.
Asian glazed chicken on skewers	440 g (20 pcs)	 200 °C +  +  100 W	12-14 min	Preheat. Place on wire shelf in shelf position 3 with glass shelf in shelf position 2 underneath as drip tray.

Reheating and cooking charts

Food	Weight/ Quantity	Power Level	Cooking Time (approx.)	Instructions
Vegetarian meals				
Broccoli gratin **	1 kg	+ 600 W	12-14 min	Place in a heatproof dish on wire shelf in shelf position 2.
Dauphinoise potatoes	500 g	+ 440 W	6-8 min	Place in heatproof dish on wire shelf in shelf position 2.
Dauphinoise potatoes **	400 g	+ 600 W	12-14 min	Place in a heatproof dish on wire shelf in shelf position 2.
Pasta with pesto sauce	700 g	1000 W	5-6 min	Place in a covered heatproof dish on base of oven.
Stuffed mushrooms	200 g (2 pcs)	200 °C + + 300 W	6 min	Place on glass shelf in shelf position 3.
Stuffed peppers with pre-cooked filling	1.1 kg	+ 440 W	15-20 min	Place in microwave proof dish on glass shelf in position 2.
Baked potato with cheese	500 g (4 pcs)	220 °C + 300 W	10 min	Preheat. Place on glass shelf in shelf position 2.
Side dishes				
Potato croquette **	500 g	+ 230 °C	12-15 min	Preheat. Place on enamel shelf in shelf position 2. Turn halfway.
Oven chips, potato wedges, potato rostis, roast potatoes and other potato dishes	500 g	230 °C + 300 W then 230 °C	8 min then 10 min	Preheat. Place on glass shelf in shelf position 3. Turn halfway.
Red cabbage	400 g	1000 W	4 min	Place in a covered heatproof dish on base of oven. Stir halfway.
Vegetables peas and carrots	500 g	1000 W	3-4 min	Place in a covered heatproof dish on base of oven. Stir halfway.
	250 g	+ 300 W	5-6 min	Fill water tank. Place trivet on glass shelf in shelf position 3.
Mashed potato	450 g	+ 440 W	9-10 min	Fill water tank. Place in a heatproof dish. Place on glass shelf in position 3.
Potato purée (with cheese)	450 g	1000 W	4 min 30 sec	Place in a covered heatproof dish on base of oven. Stir halfway.

















= convection = microwave = grill - high = grill - medium = grill - low ** = Frozen

Reheating and cooking charts

Food	Weight/ Quantity	Power Level	Cooking Time (approx.)	Instructions
Side dishes				
Spinach puree	450 g	 1000 W	3-4 min	Place in a covered heatproof dish on base of oven. Stir halfway.
Rice (30 ml water)	200 g	 1000 W	1 min 30 sec - 2 min	Place in a covered heatproof dish on base of oven. Stir halfway.
	500 g	 1000 W	3-4 min	
Rice - brown	250 g	 +  440 W	5-6 min	Fill water tank. Place rice on plate on glass shelf in shelf position 3. Stir halfway.
Pasta in sauce	200 g	 1000 W	2 min	Place in a covered heatproof dish on base of oven. Stir halfway.
	500 g	 1000 W	4 min	
Canned sweetcorn	325 g	 1000 W	3 min	Place in a covered heatproof dish on base of oven. Stir halfway.
Canned beans and pulses				
Haricot beans in tomato sauce	420 g	 1000 W	3 min 30 sec	Place in a covered heatproof dish on base of oven. Stir halfway.
Lentils	300 g	 1000 W	2-3 min	
Chickpeas	300 g	 600 W	2 min 30 sec	
Meat and fish				
Cassoulet with sausage	500 g	 1000 W	5 min	Place in a covered heatproof dish on base of oven. Stir halfway.
Breaded fish fillet	140 g (1 pce)	 +  300 W	4 min	Place on glass shelf in shelf position 3.
Chilled Breaded chicken	260 g (2 pcs)	 200 °C + 	20-23 min	Place on wire shelf in position 3 and glass shelf underneath as drip tray. Turn half way.
Pieces of cooked meat and fish				
Chicken pieces - tapas style	200 g (12 pcs)	 1000 W	1 min 30 sec - 2 min	Place in a heatproof dish on base of oven.
Burger	160 g	 +  300 W	4 min	Preheat. Place on wire shelf in shelf position 4 with glass shelf underneath in shelf position 3. Turn after 2 min 30 sec.














 = microwave  = grill - high  = grill - medium  = steam - high ** = Frozen

Reheating and cooking charts






























Food	Weight/ Quantity	Power Level	Cooking Time (approx.)	Instructions
Pieces of cooked meat and fish				
Cocktail sausage (not cut)	210 g (2 pcs)	 600 W	3 min	Place on covered plate on base of oven.
Chicken leg	320 g (2 pcs)	 +  600 W	5-6 min	Preheat grill. Place on glass shelf in shelf position 2. Turn halfway.
Salmon	200 g	 +  300 W	6 min	Fill water tank. Place trivet on glass shelf in shelf position 3.
Salmon	260 g (2 pcs)	 1000 W	2 min - 2 min 30 sec	Place in a covered heatproof dish on base of oven.
Canned meat in sauce				
Traditional Italian Sauce	700 g	 1000 W	6 min	Place in a covered heatproof dish on base of oven. Stir halfway.
Ravioli in sauce	800 g	 600 W	7-8 min	Place in a covered heatproof dish on base of oven. Stir halfway.
Vol-au-Vent sauce	400 g	 600 W	2-3 min	Place in a covered heatproof dish on base of oven. Stir halfway.
Soup				
1 bowl (ambient or chilled)	300 ml	 1000 W	2-3 min	Place in a covered heatproof bowl. Place on base of oven and stir halfway.
Soup - condensed **	1 ltr	 1000 W	10 min	
1 tetrapack (ambient or chilled)	600 ml	 1000 W	4-6 min	
Drinks - water				
1 cup	235 ml	 1000 W	1 min 30 sec	Place in a heatproof cup on base of oven. Stir halfway.
4 cups	940 ml	 1000 W	5 min	
Milk				
1 bowl/mug	250 ml	 600 W	2 min	Place in a heatproof mug on base of oven. Stir halfway.
1 carton	600 ml	 600 W	4 min 30 sec	Place in a heatproof jug on base of oven. Stir halfway.

 = microwave  = grill - high  = steam - high ** = Frozen

Reheating and cooking charts

Food	Weight/ Quantity	Power Level	Cooking Time (approx.)	Instructions
Milk				
Hot chocolate drink	1 ltr	 600 W	7 min	Place in a heatproof jug on base of oven. Stir halfway.
Baby food	120 g	 600 W check food	20-30 sec	Place in a covered heatproof bowl on base of oven. Stir halfway.
	200 g	 600 W check food	30-40 sec	
Eggs - scrambled				
1 egg	medium size	 1000 W	40 sec	Add 15 ml of milk for each egg used. Beat eggs, milk and knob of butter together. Season. Place in a covered heatproof bowl on base of oven. Stir halfway.
4 eggs	medium size	 1000 W	2-3 min	
Eggs - poached				
1 egg (medium size)	45 ml water	 1000 W	Water - 40 sec	Place water in a shallow heatproof dish and heat. Add egg (pierce yolk) -Cover and cook.
		 600 W	Egg - 40 sec + 1 min standing time	
2 eggs (medium size)	90 ml water	 1000 W	Water 1 min 30 sec	
		 600 W	Egg - 1 min - 1 min 30 sec	
Porridge				
1 serving	25 g oats 150 ml milk	 1000 W	2 min	Place heatproof dish on base of oven and stir halfway. Leave to stand for 2 minutes.
4 servings	100 g oats 550 - 600 ml milk	 1000 W	4-5 min	
Pastries				
Pretzels	400 g (3-4 pcs)	 180 °C +  100 W	9-11 min	Preheat. Place on glass shelf lined with baking paper in shelf position 2.

Reheating and cooking charts

Food	Weight/ Quantity	Power Level	Cooking Time (approx.)	Instructions
Pastries				
Croissants **	270 g (6 pcs)	 185 °C	20 min	Preheat. Place on wire shelf in shelf position 2.
Waffles **	200 g (6 pcs)	 +  100 W	4-6 min	Preheat. Place on wire shelf in shelf position 3. Turn halfway.
Pains au chocolat **	250 g (4 pcs)	 220 °C +  100 W	7-9 min	Preheat. Place on wire shelf in shelf position 2.
Mini cakes and pastries **	250 g (6 pcs)	 200 °C +  100 W	10-12 min	Preheat. Place on wire shelf in shelf position 2.
Fruit pastries **	480 g (5 pcs)	 200 °C +  +  100 W then  200 °C	6 min + 6 min	Preheat. Place on wire shelf in shelf position 3. Turn halfway.
Bread				
Ciabatta - Mediterranean style	160 g	 200 °C +  100 W	5-6 min	Preheat. Place on wire shelf in shelf position 3.
Part baked garlic baguette	210 g	 200 °C +  + 	12-14 min	Preheat. Place on glass shelf on shelf position 2.
Naan bread	260 g (2 pcs)	 +  100 W	4 min	Preheat. Sprinkle with water. Place on wire shelf in shelf position 3. Turn halfway.
Half baguette	120 g	 200 °C +  100 W	4-5 min	Preheat. Place on wire shelf in shelf position 3.
	240 g (2 pcs)	 200 °C +  100 W	5-6 min	
Fresh part baked bread rolls	300 g (6 pcs)	 180 °C +  + 	12-13 min	Preheat. Place on glass shelf in shelf position 2.
Part baked bread rolls **	220 g (4 pcs)	 200 °C +  100 W	8-10 min	Preheat. Place on wire shelf in shelf position 3.
Part baked panini	240 g (4 pcs)	 220 °C +  100 W	5 min	Preheat. Place on wire shelf in shelf position 2.



























 = microwave  = convection  = grill - high  = grill - medium ** = Frozen

Reheating and cooking charts

Food	Weight/ Quantity	Power Level	Cooking Time (approx.)	Instructions
Bread				
Part baked garlic dough balls	200 g (12 pcs)	200 °C + + 	6-8 min	Preheat. Place on glass shelf in shelf position 2.
Tortilla Wrap	400 g (6 pcs)	180 °C + 100 W	3-4 min	Preheat. Stack on wire shelf in shelf position 3.
Bread rolls (to bake)	8 pcs	200 °C + 	30-35 min	Preheat. Place on enamel shelf in shelf position 1.
Bread loaf (to bake)	1 kg	200 °C + 	30-40 min	Preheat. Place on enamel shelf in shelf position 1.
Desserts				
Brownies	2 x 90 g	+ 300 W	1- 1 min 30 sec	Place on glass shelf lined with baking paper, in shelf position 3. Turn halfway.
Pancakes	250 g (4 pcs)	1000 W	1 min	Stack pancakes with baking paper between each one on glass shelf in shelf position 2.
Apple crumble **	500 g	+ 600 W	6-8 min	Place in a heatproof dish on wire shelf in shelf position 2.
Almond butter cake	380 g	180 °C + 300 W	3 min, 10 min stand	Place on glass shelf in shelf position 2.
Chocolate fondant cake **	470 g (1 pce)	200 °C + 300 W	5 min, 8 min stand	Place on glass shelf in shelf position 2.
Apricot lattice tart for cooking **	490 g	220 °C + 300 W	15- 20 min	Place on wire shelf in shelf position 2.
Chocolate cakes with molten centre **	200 g (2 pcs)	600 W	2 min- 2 min 30 sec	Place cakes on glass shelf in shelf position 2.
Apple strudel for cooking **	600 g (2 pcs)	230 °C + 300 W	15 min	Preheat. Place on glass shelf in shelf position 2.
Apple strudel **	300 g	230 °C + 300 W 	12-14 min	Preheat. Place on glass shelf in shelf position 2.

= microwave
 = convection
 = grill - high
 = grill - medium
 = steam - high
 ** = Frozen

Reheating and cooking charts

Food	Weight/ Quantity	Power Level	Cooking Time (approx.)	Instructions
Desserts				
Raspberry tart **	470 g	 200 °C +  440 W	6 min	Preheat oven. Place on glass shelf in shelf position 2. Allow to stand for 10 minutes after cooking.
Crème brulee (caramelize the topping)	200 g (2 pcs)	 +  100 W	4-7 min, 4 min stand	Preheat. Place 2 pots on wire shelf in shelf position 3.
Tarte tatin (apple side down) **	550 g	 200 °C +  440 W	13-15 min, 4 min stand	Preheat. Place on glass shelf in shelf position 2.
Apple-rhubarb tart	500 g	 200 °C +  100 W	10 min, 5 min stand	Preheat. Place on glass shelf in shelf position 2.
Rice Pudding	500 g	 1000 W	2 min 30 sec	Place in a covered heatproof dish on base of oven. Stir halfway.
Vanilla custard Sauce	500 ml	 1000 W	3 min	Place in a covered heatproof jug on base of oven. Stir halfway.
Warm apple sponge cake **	450 g	 180 °C +  100 W	9 min, 5 min stand	Preheat. Place on glass shelf in shelf position 2.
Raspberry coulis	250 g	 1000 W	1 min 30 sec - 2 min	Place in a covered bowl on base of oven. Stir halfway.
Churros **	210 g 12 pcs	 220 °C + 	8-10 min	Preheat. Place churros on wire shelf in shelf position 3. Turn halfway.
Small cakes	12 pcs	 170 °C + 	18-20 min	Preheat. Place small cakes on glass shelf in shelf position 2.
Waffles (Ambient)	100 g	 +  100 W	2 min 30 sec - 3 min	Preheat. Place on wire shelf in shelf position 3. Turn halfway.
Stewed apple	400 g	 +  440 W	5-10 min	Place in shallow pyrex dish on glass shelf in shelf position 3.
Dessert dumplings	200 g (15 pcs)	 +  300 W	5-7 min	Place on plastic trivet on glass shelf in shelf position 3.
Loaf sponge cake (to bake)	650 g	 170 °C +  300 W+ 	18-20 min	Preheat. Place in microwave proof dish on glass shelf in shelf position 2.

 = microwave  = convection  = grill - high ** = Frozen  = steam - high

Steam only cooking charts

Fill water tank before steaming.

Food	Weight/ Quantity	Steam Level	Cooking Time (approx.)	Instructions
Carrots (rounds)	200 g		10-12 min	Prepare vegetables. Place on trivet on glass shelf in shelf position 3.
	300 g		14-16 min	
Broccoli / cauliflower	200 g		10-12 min	Prepare vegetables. Place on trivet on glass shelf in shelf position 3.
	500 g		13-15 min	
	800 g		16-18 min	
Asparagus	200 g		7-9 min	Prepare vegetables. Place on trivet on glass shelf in shelf position 3.
	500 g		8-10 min	
	700 g		12-14 min	
Potatoes with skin	200 g		22-24 min	Cut potatoes into even sized pieces. Place on trivet on glass shelf in shelf position 3.
Potatoes	200 g		20-22 min	
	500 g		23-25 min	
Carrots **	200 g		12-14 min	Place on trivet on glass shelf in shelf position 3.
	300 g		13-15 min	
Broccoli **	200 g		10-12 min	
	300 g		13-15 min	
Peas/ sweetcorn **	200 g		10-12 min	
	300 g		12-14 min	
Cod / haddock	200 g		10-12 min	
	300 g		11-13 min	
	500 g		13-15 min	
Salmon	200 g		13-15 min	
	300 g		14-16 min	
	500 g		15-17 min	
Plaice	200 g		5-7 min	Place on trivet on glass shelf in shelf position 3. Place fish in a single layer. Do not overlap.
	300 g		7-9 min	
	500 g		9-11 min	
Cod / haddock **	200 g		15-17 min	
	300 g		16-18 min	
	500 g		22-24 min	
Salmon **	200 g		18-20 min	
	300 g		20-22 min	
	500 g		22-24 min	

= steam - high ** = Frozen

Steam only cooking charts

Fill water tank before steaming.

Food	Weight/ Quantity	Steam Level	Cooking Time (approx.)	Instructions
Rice	100 g	☺	25-27 min	Place rice in a shallow Pyrex® bowl. Add 2.5 parts water to 2 parts rice. Do not cover. Place bowl on glass shelf in shelf position 3.
Whole mackerel	200 g	☺	17-19 min	Each whole fish should weigh between 100-300 g each. Place whole fish on trivet on glass shelf in shelf position 3.
	400 g		18-20 min	
	600 g		21-23 min	
Whole sea bass	200 g	☺	13-15 min	
	400 g		15-17 min	
	600 g		16-18 min	
Chicken breast	150 g	☺	30 min	Place chicken on trivet on glass shelf in shelf position 3.
Soft boiled eggs (medium)	2	☺	11-13 min	Position eggs in centre of trivet. Place on trivet on glass shelf in shelf position 3.
	4		11-13 min	
	6		12-14 min	
Defrost mango	500 g	☹	7-9 min	Place in a single layer on trivet on glass shelf in shelf position 3.
Defrost cherries	500 g	☹	6-8 min	Place in a single layer on trivet on glass shelf in shelf position 3.
Defrost raspberries	500 g	☹	5-7 min	Place on trivet on glass shelf in shelf position 3. Stand for 10 minutes.
Defrost cheesecake	500 g	☹	4-6 min	Place on trivet on glass shelf in shelf position 3. Stand for 45 minutes.
Soft fruit compote	500 g	☺	16-18 min	Place in dish on glass shelf in shelf position 3. After steaming, stir and add 1-2 tbsp caster sugar. Stand 1-2 minutes.
Reheat cooked prawns	500 g	☺	9-11 min	Place in a single layer on trivet on glass shelf in shelf position 3.
Sugar snap peas	500 g	☺	9-11 min	Place in a single layer on trivet on glass shelf in shelf position 3.
Courgette slices	500 g	☺	10-12 min	Place in a single layer on trivet on glass shelf in shelf position 3.
Proving dough	500 g	☹	4-6 min	Place in a greased bowl on base of oven. After steaming, cover with cling film and leave in oven until doubled in size. This method reduces the proving time by approximately 50%.
Rehydrate dried fruit	150 g	☺	5-8 min	Place in dish on glass shelf in shelf position 3.

☺ = steam - high ☺ = steam - medium ☹ = steam - low

Defrosting chart




















Food	Weight/ Quantity	Power Level	Defrosting time	Minimum stand time
Meat				
Meat for roasting on the bone #*	500 g	270 W	18-22 min	60 min
- meat for roasting #	500 g	270 W	17-25 min	60 min
- chops #	500 g	270 W	10-12 min	15 min
- cutlets #	250 g	270 W	6-7 min	10 min
- kidney cut into dices*	400 g	270 W	15 min	10 min
Meat medallions	500 g	270 W	15 min	10 min
- thin steak* (2 pcs)	300 g	270 W	6-8 min	10 min
- thick steak (2 pcs)	450 g	270 W	10-12 min	10 min
- rib steak*	150 g	270 W	4-6 min	10 min
Minced meat, sausage meat*	500 g	270 W	10-12 min	10 min
- hamburger* (1 pce)	100 g	270 W	2-3 min	5 min
(1 pce)	140 g	270 W	6 min	5 min
(2 pcs)	200 g	270 W	6-7 min	20 min
(4 pcs)	400 g	270 W	10-12 min	10 min
- pieces for stew*	500 g	270 W	12-14 min	15 min
- whole poultry #	1.5 kg	270 W	25-30 min	60 min
- poultry in pieces # (6 pcs)	800 g	270 W	15-20 min	30 min
- poussin #	500 g	270 W	13-15 min	20 min
Chicken breasts (2 pcs)	600 g	270 W	20-24 min	15 min
Rabbit pieces #	500 g	270 W	14-15 min	20 min
Sausage (10 pcs) #	500 g	270 W	9-10 min	10 min
Frankfurters (6 pcs) #	500 g	270 W	10-12 min	15 min
Cooked desserts				
Sponge cake	300 g	270 W	6 min	20 min
Gateau (cream)	700 g	270 W	8-10 min	20 min
Fruit tart	470 g	270 W	7 min	15 min
Chocolate cake	500 g	270 W	4-6 min	40 min
Fruit tart (1 pce)	110 g	270 W	1-2 min	7 min
Concentrated fruit juice*	200 ml	270 W	4-6 min	5 min

The times indicated are for guidance only. Always check the food during defrosting by opening the door then restarting the defrosting. It is not necessary to cover food during defrosting.

Note: # turn this food halfway through defrosting and protect ends and projecting parts with foil.

* stir, turn or separate several times during defrosting. = microwave

Defrosting chart

Food	Weight/ Quantity	Power Level	Defrosting time	Minimum stand time
Pastry / Dough				
Sweet or shortcrust pastry* -block	500 g	 270 W	4-5 min	20 min
-rolled	320 g	 270 W	3-4 min	20 min
Pizza dough* - rolled	275 g	 270 W	5 min	10 min
-ball	240 g	 270 W	4 min	10 min
Fish				
Whole #	300 g	 270 W	14 min	20 min
Fillets # (4 pcs)	500 g	 270 W	13-14 min	15 min
Fish steak* (3 pcs)	300 g	 270 W	8-10 min	15 min
Prawns* (30 pcs)	330 g	 270 W	7-8 min	10 min
Fish in breadcrumbs* (2 pcs)	240 g	 270 W	5 min	10 min
Miscellaneous				
Fruit loaf*	450 g	 270 W	6-7 min	5 min
Bread*	650 g	 270 W	10-12 min	15 min
Butter	250 g	 270 W	3-4 min	10 min
Fruit coulis* -1 packet	50 g	 270 W	1 min 40 sec	3 min
-4 packets	200 g	 270 W	4 min	10 min
Cheese*	450 g	 270 W	3-5 min	10 min
Berries* ♦	400 g	 300 W**	3-4 min	10 min
	500 g	 270 W	12 min	10 min
Soft fruit ♦	300 g	 300 W**	3-4 min	10 min
	500 g	 270 W	12-15 min	20 min



The times indicated are for guidance only. Always check the food during defrosting by opening the door then restarting the defrosting. It is not necessary to cover food during defrosting.

Note: # turn this food halfway through defrosting and protect ends and projecting parts with foil.

* stir, turn or separate several times during defrosting.















** fill water tank.

♦ defrosted on plastic trivet and glass shelf, level 3.

 = microwave  = steam - low











Meat and poultry (Cooking time for 500g)

As meat will not be browned when using the microwave only, the microwave cooking times indicated below are for meat that has first been browned in a frying pan on all sides (pork, veal, lamb and beef) or for meat that does not need to be browned (poultry fillets, rabbit). Meat should be turned over half-way through cooking time and left to stand for 5-8 minutes at the end of cooking time.

Type of meat	Microwaves with/without Steam	Cooking Time (approx.)	Combination cooking (preheated oven)	Instructions	Cooking Time (approx.)
Beef					
Rib	-	-	 230 °C +  +  300 W	Preheat. Place on wire shelf in shelf position 3. Use glass shelf as drip tray below. Turn after 7 minutes.	10-12 min
Roasting joint	-	-	 220 °C +  +  100 W	Preheat. Place on glass shelf in shelf position 2. Add water to shelf if meat becomes dry during cooking. Wrap in foil and allow to stand for 10-20 minutes after cooking.	18-22 min (rare)
Roasting joint	-	-	 220 °C +  +  300 W	Preheat. Place on glass shelf in shelf position 2. Add water to shelf if meat becomes dry during cooking. Wrap in foil and allow to stand for 10-20 minutes after cooking.	11-14 (medium)
Roasting joint	 1000 W	7-9 min (rare) 8-11 min (medium)	-	Cook on glass shelf in shelf position 2. Turn during cooking. Wrap in foil and allow to stand for 10 minutes after cooking.	-
Meatloaf (500 g)	 +  440 W	20-30 min	-	Fill water tank. Place meatloaf on glass shelf in shelf position 3. Refill the water tank after 30 minutes during cooking.	-
Stew	-	-	 170 °C +  100 W	Place ingredients in covered heatproof dish on base of oven. Stir twice during cooking.	1h-1h 20 min
















Meat and poultry (Cooking time for 500g)

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Type of meat	Microwaves with/without Steam	Cooking Time (approx.)	Combination cooking (preheated oven)	Instructions	Cooking Time (approx.)
Lamb					
Leg or shoulder on the bone	-	-	 230 °C +  300 W	Cook on glass shelf in shelf position 2. Turn two thirds of total cooking time. Wrap in foil and allow to stand for 10 minutes after cooking.	11-14 min (pink) 13-16 min (well done)
Chops	-	-	 +  100 W	Preheat. Place on wire shelf, in shelf position 3 and use glass shelf underneath as drip tray. Cook for 8 minutes, turn and cook for further 5 minutes.	11 min
Joint for roasting, off the bone, rolled	-	-	 230 °C +  +  300 W	Cook on glass shelf in shelf position 2. Turn two thirds of total cooking time. Wrap in foil and allow to stand for 10 minutes after cooking.	14-16 min (pink) to 16-18 min (well done)
Joint for roasting, off the bone, rolled	 1000 W	7-11 min	-	Cook on glass shelf in shelf position 2. Turn two thirds of total cooking time. Wrap in foil and allow to stand for 10 minutes after cooking.	-
Stew	-	-	 170 °C +  100 W	Place ingredients in a covered heatproof dish on base of oven. Stir halfway.	50 min-1 h























Meat and poultry (Cooking time for 500g)

As meat will not be browned when using the microwave only, the microwave cooking times indicated below are for meat that has first been browned in a frying pan on all sides (pork, veal, lamb and beef) or for meat that does not need to be browned (poultry fillets, rabbit). Meat should be turned over half-way through cooking time and left to stand for 5-8 minutes at the end of cooking time.

Type of meat	Microwaves with/without Steam	Cooking Time (approx.)	Combination cooking (preheated oven)	Instructions	Cooking Time (approx.)
Veal					
Entrecote (2 pcs)	-	-	 220 °C +  +  300 W	Preheat. Place on wire shelf in shelf position 3 and use glass shelf underneath as drip tray. Turn halfway. Wrap in foil and allow to stand for 10 minutes after cooking.	12 min
Veal escalope 130 g (2 pcs)	-	-	 +  100 W	Preheat. Place on wire shelf in shelf position 3 and use glass shelf underneath as drip tray. Turn halfway. Wrap in foil and allow to stand for 10 minutes after cooking.	4-6 min
Stew	-	-	 170 °C +  100 W	Place ingredients in a covered heatproof dish on base of oven. Stir halfway.	50 min-1 h
Pork					
Roasting joint from rump	 600 W	17-19 min	 220 °C +  600 W	Preheat. Cook on glass shelf in shelf position 2. Turn two thirds of total cooking time. Wrap in foil and allow to stand for 10 minutes after cooking.	16-20 min
Roasting joint from loin	 600 W	16-20 min	 220 °C +  600 W	Preheat. Cook on glass shelf in shelf position 2. Turn two thirds during cooking. Wrap in foil and allow to stand for 10 minutes after cooking.	16-18 min
Stew	-	-	 170 °C +  100 W	Place ingredients in a covered heatproof dish on base of oven. Stir halfway.	1 h - 1 h 10 min














Meat and poultry (Cooking time for 500g)

As meat will not be browned when using the microwave only, the microwave cooking times indicated below are for meat that has first been browned in a frying pan on all sides (pork, veal, lamb and beef) or for meat that does not need to be browned (poultry fillets, rabbit). Meat should be turned over half-way through cooking time and left to stand for 5-8 minutes at the end of cooking time.

Type of meat	Microwaves with/ without Steam	Cooking Time (approx.)	Combination cooking (preheated oven)	Instructions	Cooking Time (approx.)
Chicken, guinea-fowl, turkey					
Whole roasting bird	-	-	 230 °C +  +  600 W	Preheat. Cook on glass shelf in shelf position 2. Turn two thirds of total cooking time. Wrap in foil and allow to stand for 10 minutes after cooking.	11-13 min
Breast 400 g (2 pcs)	 +  440 W	14 min	-	Fill water tank. Place meat on trivet. Stand the trivet on glass shelf in shelf position 3. Wrap in foil and allow to stand for 10 minutes after cooking.	-
Pieces 600 g (4 pcs)	-	-	 +  300 W 	Place on wire shelf in shelf position 3, use glass shelf (drip tray) in shelf position 2. Turn twice during cooking.	18-20 min
Turkey joint for roasting off the bone	-	-	 200 °C +  +  440 W	Preheat. Place on glass shelf in shelf position 2. Turn halfway during cooking.	19-21 min
Turkey leg	-	-	 230 °C +  +  440 W	Preheat. Place on glass shelf in shelf position 2. Turn twice during cooking.	20-22 min
Turkey escalopes 250 g	 +  440 W	7-9 min	-	Fill water tank. Place meat on trivet. Stand the trivet in glass shelf on shelf position 3. Wrap in foil and allow to stand for 10 minutes after cooking.	-
Poussin	-	-	 230 °C +  +  300 W	Preheat. Cook on glass shelf in shelf position 2. Turn two thirds of total cooking time. Wrap in foil and allow to stand for 10 minutes after cooking.	13-14 min
Chicken kebabs	-	-	 +  300 W 	Cook on wire shelf in shelf position 3, use glass shelf (drip tray) in shelf position 2. Turn halfway	15-18 min
















Meat and poultry (Cooking time for 500g)

As meat will not be browned when using the microwave only, the microwave cooking times indicated below are for meat that has first been browned in a frying pan on all sides (pork, veal, lamb and beef) or for meat that does not need to be browned (poultry fillets, rabbit). Meat should be turned over half-way through cooking time and left to stand for 5-8 minutes at the end of cooking time.

Type of meat	Microwaves with/without Steam	Cooking Time (approx.)	Combination cooking (preheated oven)	Instructions	Cooking Time (approx.)
Chicken, guinea-fowl, turkey					
Chicken leg 240 g (1 pce)	-	-	 +  300 W 	Place on wire shelf in shelf position 3, use glass shelf (drip tray) in shelf position 2.	12-13 min
Duck					
Legs	-	-	 +  600 W	Preheat. Place on glass shelf in shelf position 2. Cook for 7 minutes, turn and cook for a further 5 minutes.	9-11 min
Stew - using duck legs	-	-	 170 °C +  100 W	Place ingredients in a covered heatproof dish on base of oven. Stir halfway.	1h-1h 15 min
Breast 400 g (2 pcs)			 180 °C +  100 W	Preheat. For crispy skin pan fry skin side down for approx 5 minutes, then turn over for 1 minute. Place on wire shelf in shelf position 2 with glass shelf (drip tray) in shelf position 1.	10-12 min
Breast 800 g (4 pcs)			 180 °C +  100 W	Preheat. For crispy skin pan fry skin side down for approx 5 minutes, then turn over for 1 minute. Place on wire shelf in shelf position 2 with glass shelf (drip tray) in shelf position 1.	18-20 min
Rabbit					
Rabbit stew (joints)	-	-	 170 °C +  100 W	Place ingredients in a covered dish on base of oven. Stir halfway.	1 h-1 h 10 min

Meat and poultry

As meat will not be browned when using the microwave only, the microwave cooking times indicated below are for meat that has first been browned in a frying pan on all sides (pork, veal, lamb and beef) or for meat that does not need to be browned (poultry fillets, rabbit). Meat should be turned over half-way through cooking time and left to stand for 5-8 minutes at the end of cooking time.

Type of meat	Microwaves with/without Steam	Cooking Time (approx.)	Combination cooking (preheated oven)	Instructions	Cooking Time (approx.)
Game					
Roasting joint	-	-	 230 °C +  +  300 W	Preheat. Place on glass shelf in a heatproof dish in shelf position 2. Turn two thirds of total cooking time. Wrap in foil and allow to stand for 10 minutes after cooking.	14-16 min
Stew	-	-	 170 °C +  100 W	Place ingredients in a covered heatproof dish on base of oven. Stir halfway.	1 h 15 min- 1 h 30 min
Sausages					
Chipolatas, merguez fresh 350 g (11 pcs)	-	-	 +  100 W	Place on wire shelf in shelf position 3 with glass shelf (drip tray) in shelf position 2. Turn after 7 minutes.	10-12 min
Thick sausage - pork & beef 250 g	-	-	 +  100 W	Place on wire shelf in shelf position 3 with glass shelf (drip tray) in shelf position 2. Turn halfway.	10-12 min. Turn after 6 min
Frozen 350 g (8 pcs)	-	-	 +  300 W	Place on wire shelf in shelf position 3 with glass shelf (drip tray) in shelf position 2. Turn after 8 minutes.	12-14 min
German sausage 250 g (3 pcs)	 +  440 W	6-8 min	-	Fill water tank. Place meat on trivet. Stand the trivet on glass shelf in shelf position 3.	-
Bratwurst 540 g (6 pcs)	 +  300 W	-	-	Place on wire shelf in shelf position 3 with glass shelf (drip tray) in shelf position 2. Turn after 6 minutes.	9-11 mins

 = convection  = microwave  = grill - high  = steam - high

Fish

Cooking fish by grill or combination

Brush fish with melted butter or oil to keep fish moist. Place on wire shelf with glass shelf underneath to catch any drips. **Do not** add salt, however sprinkle with pepper or herbs if required. Use Combination Grill 1 + 300 W for approx. 8-10 minutes. (4-5 minutes each side) for small fish (trout, mackerel). Use Combination Grill 1 + 440 W for larger fish (sea bream, bass). For example, 2 sea breams approx. 600 g will be cooked in approx. 8-9 minutes (3-4 minutes each side) using Combination Grill 1 + 440 W.

Cooking by convection mode

For fish parcels in aluminium foil, or large fish, preheat the oven on convection 180 °C and place on the enamel shelf in shelf position 1. For 500 g, 4 salmon fillets approx. 125 g each, cook on convection 180 °C for approx. 20 minutes.

Cooking fish by convection + steam

Brush wire shelf with melted butter or oil to prevent the fish from sticking. Place on wire shelf with glass shelf underneath to catch any drips. Use combination 180 °C convection + steam high for 30-35 minutes (whole sea bass).

Food	Fresh		Frozen		Accessory
	Power	Time	Power	Time	
Fish - thin fillets	600 W	3-5 min	1000 W	5-6 min	Microwave safe dish
Fish - thick fillets	600 W	3-4 min	1000 W	5-6 min	Microwave safe dish
Fish steaks	600 W	4-6 min	1000 W	5-7 min	Microwave safe dish
Whole fish	600 W	4-5 min	1000 W	5-7 min	Microwave safe dish
Prawns*	600 W	2-4 min	-	-	Microwave safe dish
Mussels *	600 W	3-4 min	-	-	Microwave safe dish
Scallops (3-4 pcs) *	600 W	2-4 min	-	-	Microwave safe dish
Squid rings*	600 W	4-5 min	1000 W	4-6 min	Microwave safe dish
Fish thin fillets 350 g	+ 440 W	5-6 min	-	-	Plastic trivet + Glass shelf - L3
Fresh salmon fillets 260 g	+	18-19 min	-	-	Wire shelf L3 + Glass shelf L2
Salmon fillets 350 g	+ 440 W	5-6 min	-	-	Plastic trivet + Glass shelf - L3
Fresh mackerel fillets 115 g (2 pcs)	+	8-9 min	-	-	Wire shelf L3 + Glass shelf L2
Fresh whole mackerel 470 g (2 pcs)	+ 300 W +	10-12 min	-	-	Wire shelf L3 + Glass shelf L2
Tuna steak** 220 g (2 pcs)	200 °C + 100 W +	7-9 min	-	-	Glass shelf L3

Note: Salmon fillets using grill and steam. Fish needs to be brushed with oil before cooking.

*: we do not recommend using the Automatic program for these types of fish nor for the shellfish.

** : Preheat

= convection = microwave = steam - high = grill - high = grill - medium

L2 = Level 2 **L3** = Level 3

Vegetables - microwave only


Fresh/frozen vegetables manual cooking charts - use  1000 W for 500 g (time in minutes)

Vegetables	Fresh	Frozen
Artichokes:		
- whole 250 g (1 pce)	6-8	-
- hearts 150 g (2 pcs)	6-8	8
Asparagus*	10-12	10-11
Aubergines	9-10	-
Beetroot*(chopped)	10-12	-
Chard	7- 9	13-14
Broccoli, Romanesco	8- 9	12-13
Mushrooms	8-9	11-12
Carrot:		
- round slices	8-10	12-13
- batons	10-12	12
Cabbage*	12-14	-
Brussels sprouts	9-10	9-11
Butternut squash - cut in half	8-9	-
Cauliflower	8-10	9-10
Celeriac - diced	8- 9	10
Celery*	15-17	-
Courgettes	7-8	10-12
Endives 400 g	6-8	16-17
Spinach:		
- Chopped (no added water)	-	12
- leaves (300 g)	6	-
Broad beans* add extra water	10	15
Fennel:		
-whole cut into two	8-10	-
-finely sliced	8-10	-
Green beans*	12-14	10-12
Runner beans	10-12	-





















Vegetables	Fresh	Frozen
Mixed vegetables*	-	14-16
Corn on cob (2 cobs)*	8-10	12-15
Sweetcorn	-	8
Turnips - diced	8-10	11-13
Onions - chopped	9-10	14-16
Parsnips	8-10	-
Sweet potato	10-11	-
Peas*	10	15
Mange-tout	10-12	-
Leeks		
- thinly sliced	8-10	14-15
- cut into rounds	8-10	14-15
Pumpkin chopped	9-10	11
Peppers - sliced	8-10	13
Potatoes:		
-whole potatoes (<220 g)	8-10	-
Sliced potatoes	9-11	-
Ratatouille	12	14-16
Salsify	10-14	12-13
Tomatoes* (no water added)	4-5	9-10

*We do not recommend cooking with the Auto menu for these vegetables.



A whole cauliflower must be cooked head down, on  600 W, for 11-13 minutes. (according to size of cauliflower) with 150 ml of water.









Vegetable Cooking charts

Food	Weight/ Quantity	Power Level	Time to Select (approx.)	Instructions/Guidelines
Frozen vegetables				
Beans - baby broad	200 g	 +  300 W	10 min	Place on trivet on glass shelf in shelf position 3.
Beans - green	200 g	 +  300 W	12 min	
Broccoli - florets	250 g	 +  300 W	10-12 min	
Carrots - sliced	200 g	 +  300 W	9 min	
Cauliflower	250 g	 +  300 W	12-13 min	
Mixed vegetables	200 g	 +  300 W	8-9 min	
Peas	200 g	 +  300 W	8 min	
Soya beans	200 g	 +  300 W	6-7 min	
Sweetcorn	200 g	 +  300 W	8 min	
Fresh vegetables				
Asparagus (fine)	200 g	 +  300 W	6 min	Place on trivet on glass shelf in shelf position 3.
Aubergine - sliced	200 g		7 min	
Baby corn	200 g		12 min	
Broad beans	200 g		8 min	
Runner beans	150 g		8 min	
Beetroot	450 g		15-17 min	
Broccoli	250 g		9 min	
Brussel sprouts	200 g		8 min	

Points for checking

Always check that food is piping hot after cooking in the microwave. If unsure return to oven. Foods will still require a **stand time**, especially if they cannot be stirred. The denser the food the longer the stand time.

Vegetable Cooking charts

Food	Weight/ Quantity	Power Level	Time to Select (approx.)	Instructions/Guidelines
Fresh vegetables				
Spinach	150 g	 +  300 W	4 min	Place on trivet on glass shelf in shelf position 3.
Cabbage - sliced	250 g		16 min	
Carrots - sliced	200 g		9 min	
Cauliflower - florets	400 g		11-12 min	
Courgettes - sliced	250 g		8 min	
Corn on the cob	x 2		8-10 min	
Mange tout	200 g		10 min	
Parsnips	300 g		9 min	
parboiled for roasting sliced	300 g		6 min	
Peas	200 g		7 min	
Sugar snap peas	200 g		8-10 min	
Potatoes - boiled	500 g		15 min	
Potatoes - par-boiled	500 g	6-7 min		
Jacket potatoes - 250 g each	x 1	 1000 W	6 mins	Place on glass shelf in shelf position 1. Turn halfway through cooking.
	x 2		11 min	
	x 4		23 min	
	x 1	 230 °C +  +  300 W	15 min	
	x 2		23 min	
	x 4		28 min	
	x 6		35 min	
Butternut squash	400 g	 +  440 W	8 min	Place on trivet on glass shelf in shelf position 3.
Swede - cubed	300 g		8 min	
Sweet potato - chopped	400 g		8 min	
Turnip - cubed	300 g		10 min	

Points for checking

Always check that food is piping hot after cooking in the microwave. If unsure return to oven. Foods will still require a **stand time**, especially if they cannot be stirred. The denser the food the longer the stand time.

Tips for microwave cooking

Soften butter which has been in the refrigerator. Soften for 3 minutes at 100 W (for 250 g). Remove the foil wrapper first. Place on microwaveable plate.

Rehydrating dried fruit. Add 90 ml of water to 200 g of prunes or raisins, (or use rum for certain cake recipes). Mix and heat on 1000 W for 2-3 minutes. Leave to stand for 2 minutes. Drain off excess liquid.

Bring cheese up to room temperature. Cheese which has been kept in the fridge should be placed in the oven and "warmed" for 30 seconds-1 minute (depending on the size) at 300 W.

Hulling almonds or hazelnuts. Cover with hot water and cook for 3-6 minute at 1000 W (until the water boils). Rinse in cold water and drain. The outer skin can then be removed more easily.

Make caramel. Cook 100 g of sugar with 30 ml of water in a bowl for 3-4 minutes on 1000 W checking carefully after 1 minute 30 seconds. Remove the caramel before it becomes dark, it will finish cooking outside the oven. You can stop it cooking by adding 30 ml of very hot water (take care it does not splash).

Softening set honey. Remove the lid, place the jar in the oven and heat at 300 W for 20-40 seconds. depending on the quantity. Stir and repeat the operation if necessary.

Get more juice from an orange or a lemon. Before squeezing, heat 1 orange or 1 lemon for 20-30 seconds at 1000 W, then squeeze it straight away: it will give more juice.

Melt chocolate. Break the chocolate into small pieces in a bowl and heat at 600 W for 1 minutes 30 seconds - 2 minutes for 100 g (the heating time may vary depending on the amount of cocoa solids and sugar). Stir at least once during cooking.

Melt butter. 100 g of butter in a ramekin covered with a saucer will melt in 1 minute - 1 minute 30 seconds at 600 W.

Soften ice-cream from the freezer. If possible remove the ice-cream from its packaging and place on a plate. Heat for 1-2 minutes at 100 W for half a litre and 2-3 minutes for 1 litre.

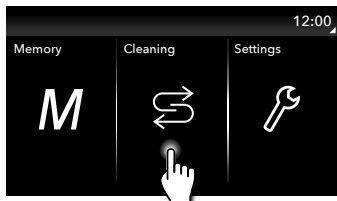
Make dough rise. Place the covered dough in the oven and heat for approx. 5 minutes at 100 W (for 500 g of dough). Leave the dough to stand inside the oven until it has doubled in size.

Make mulled wine. In a heat-resistant glass (or mug) mix 20 cl of red wine with the zest of a lemon, a pinch of cinnamon, 1-2 cloves and 2 to 4 sugar lumps, according to taste. Heat at 1000 W for 1 minute-1 minute 30 seconds. Strain through a sieve.

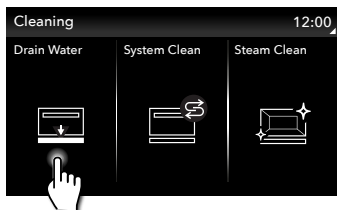
Deodorise your oven. To remove lingering fish smells from your oven, place a bowl of hot water with lemon juice inside the oven. Heat at 1000 W for 5 minutes. Dry the condensation on the oven walls with a cleaning cloth.

Cleaning Programs

Select Clean mode.



Then choose from one of the following cleaning programs.



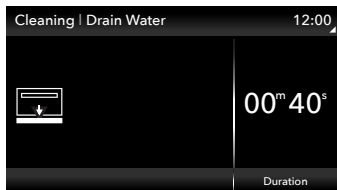
Drain Water

Water is pumped through the system to drain water from the oven. The water is drained into the drain tank.

Add 200 ml of water to the water tank.

Touch Cleaning, then Drain Water.

Remove, empty and re-insert drain tank before touching Stop/Start. The program will start and the time in the display will count down.



Empty the drain tank after the program has finished.

Note

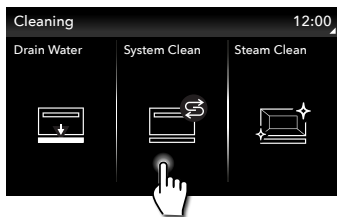
- Only run this program with 200 ml of water in the tank.
- Do not remove the drain tank during the drain water program. If the drain tank is removed during the program, it will stop and goes back to clock display.
- Empty the drain tank and clean with warm water after the program has finished.

Caution

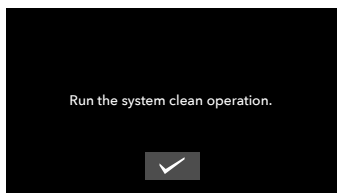
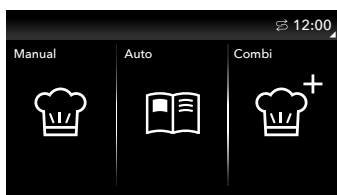
If the 'Drain Water' program is used directly after a steam cooking program, hot water may be drained into the drain tank.

Cleaning Programs

System Clean

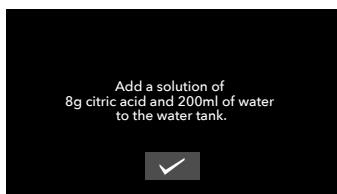


An alert will show in the display at the end of a cooking program indicating a system clean is needed. An alert will also show in the information panel.



The first stage of this program cleans the system with a citric acid solution. The second stage runs water through the system to rinse the pipes.

Make a solution of 8 g citric acid and 200 ml of water, add the solution to the water tank.



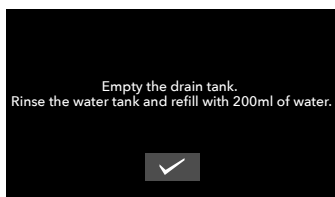
Touch Cleaning, then System Clean.

Remove, empty and re-insert Drain tank before touching Stop/Start.



The program will start and the time in the display will count down. The program will run for approximately 30 minutes.

After the program has paused, an alert will show to empty the drain tank. Rinse the water tank and re-fill with 200 ml of water.



Touch **Stop/Start**. The program will run for approx. 1 minute.

Empty the drain tank after the program has finished.

Note

- If the System Clean program is not used regularly, the pipe will get blocked and the steaming performance will be less effective.
- Do not remove the drain tank during the System Clean program. If the drain tank is removed during the program, it will stop and goes back to clock display.
- Empty both tanks and clean with warm water after the program has finished.

Cleaning Programs

Steam Clean

This program generates steam inside the cavity to help remove the dirt easily.

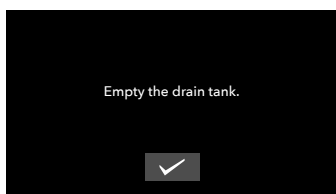


Remove all accessories before using this program.

Fill up the water tank to the maximum before use.

Touch **Cleaning**, then **Steam Clean**. Touch **Stop/Start**. The program will begin and the time in the display will count down. The program duration is approximately 20 minutes.

After the program has finished, dry the condensation inside the cavity with a soft cloth.



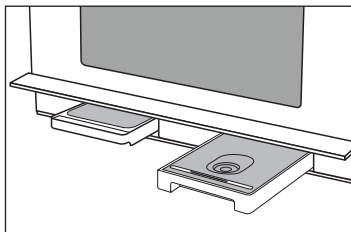
Note

- Do not remove the drain tank during the Steam Clean program. If the drain tank is removed during the program, it will stop and goes back to clock display.
- Empty both tanks and clean with warm water after the program has finished.

Cleaning the Water Tank and Drain Tank

Remove the water tank and drain tank and clean the compartments where the tanks are inserted.

Clean with a soft sponge in water.



Remove the lid and clean with warm water.



The rubber seal can also be removed for cleaning.

Removing the rubber seal

Ensure that the rubber seal is not inside out when re-fitting. If the seal is not fitted correctly the lid will not close securely and it will leak.

Inside (flat)



Outside (protruding side)



Note

- Clean the water tank and drain tank at least once a week to prevent build up of limescale.
- Do not use a dishwasher to clean the water tank and drain tank or parts of the water and drain tanks.

Care of your Oven

1. Before cleaning turn the oven off and allow to cool.
2. Clean the inside of the oven, door seals and door seal areas regularly. When food splatters or spilled liquids adhere to the oven walls, base of the oven, door seals and door seal areas wipe off with a damp cloth. Mild detergent may be used if they get very dirty. The use of harsh detergent or abrasive is not recommended.
Do not use commercial oven cleaners.
3. Do not use harsh, abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering the glass.
4. The outside oven surface should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
5. If the Control Panel becomes dirty, clean it with a soft, dry cloth. Do not use harsh detergents or abrasives on the Control Panel. When cleaning the Control Panel set the child lock (see page 14). After cleaning cancel the child lock (see page 14).
6. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the oven is operated under high humidity conditions and in no way indicates a malfunction of the unit.
7. The base of the oven should be cleaned regularly. Simply wipe the bottom surface of the oven with mild detergent and hot water then dry with a clean cloth.
8. When using the **convection/grill, steam** or **combination** mode, some foods may inevitably splatter grease on to the oven walls. If the oven is not cleaned, occasionally it may start to “smoke” during use.
9. A steam cleaner is not to be used for cleaning.
10. This oven should only be serviced by qualified personnel. For maintenance and repair of the oven contact the nearest authorised dealer.
11. Keep air exhaust vents clean at all times. Check that no dust or other material is blocking the air exhaust vents. If the air exhaust vents become blocked this could cause overheating which would affect the operation of the oven and possibly result in a hazardous situation.
12. The back of the oven cavity has a self-clean catalytic lining. It is therefore not necessary to clean this area.
13. Clean the oven accessories with warm water and mild detergent.

Troubleshooting

Symptom	Solution
Why will not my oven turn on?	<p>When the oven does not turn on, check the following:</p> <ul style="list-style-type: none">■ Is the oven plugged in securely? Remove the plug from the outlet, wait 10 seconds and reinsert.■ Check the circuit breaker and the fuse. Reset the circuit breaker or replace the fuse if it is tripped or blown.■ If the circuit breaker or fuse is functioning, plug another appliance into the outlet. If the other appliance works, there may be a problem with the oven. If the other appliance does not work, there may be a problem with the outlet. If there is a problem with the oven, contact an authorised Service Centre.
My oven causes interference with my TV. Is this normal?	<p>Some radio and TV interference might occur when you cook with the oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, blow dryers, etc. It does not indicate a problem with your oven.</p>
The oven will not accept my program. Why?	<p>The oven is designed not to accept an incorrect program. For example, the oven will not accept a fourth stage.</p>
Sometimes warm air comes from the oven vents. Why?	<p>The heat given off from cooking the food warms the air in the oven cavity. This warmed air is carried out of the oven by the air flow pattern in the oven. There are no microwaves in the air. The oven vents should never be blocked during cooking.</p>
Can I use a conventional oven thermometer in the oven?	<p>Only when you are using convection/grill cooking mode. The metal in some thermometers may cause arcing in your oven and should not be used on microwave and combination cooking modes.</p>
There are humming and clicking noises from my oven when I cook by combination. What is causing these noises?	<p>The noises occur as the oven automatically switches from microwave power to convection grill to create the combination setting. This is normal.</p>

Troubleshooting

Symptom	Solution
My oven has an odour and generates smoke when using the combination and grill function. Why?	After repeated use, it is recommended to clean the oven and then run the oven without food. This will burn off any food, residue or oil which may cause an odour and/or smoking.
The oven stops cooking by microwave and “H97” or “H98” appears in the display. Why?	This display indicates a problem with the microwave generation system. Please contact an authorised Service Centre.
The fan continues to rotate or speeds up after cooking. Why?	After using the oven, the fan motor may rotate to cool the electrical components. This is normal and you can continue using the oven at this time.
The oven stops cooking by steam or combination with steam and “Fill water tank” appears in the display.	The water tank is empty and the operation guide has been turned off. Re-fill the water tank, position back in the oven and touch Stop/Start to resume cooking.
The oven stops the program and “Insert the drain tank” appears in the display.	The drain tank is not in position, position back in the oven. Restart program.
The keys do not respond. The display is frozen.	Turn the oven off and clean the control panel. Open and close the door to re-set the keys. Do not touch the control panel whilst opening and closing the door.
Food cools quickly after being microwaved. ■ Food not cooked through.	<ul style="list-style-type: none"> Put back in oven for extra time. Remember foods at fridge temperature require more cooking time than foods at room temperature.
Rice pudding or casserole boils over during cooking by microwave. ■ Container too small.	<ul style="list-style-type: none"> For liquid foods, use a container twice the volume of food.

Troubleshooting

Symptom	Solution
Food cooks too slowly when cooked by microwave. <ul style="list-style-type: none">■ Oven not receiving correct power.■ Food temperature from fridge colder than room temperature.	<ul style="list-style-type: none">■ For liquid foods, use a container twice the volume of food.■ Extra time required for cooking colder foods.
Meat is tough when cooked by microwave or combination. <ul style="list-style-type: none">■ Power setting too high.■ Meat salted before cooking.	<ul style="list-style-type: none">■ Use reduced power level for meats.■ Do not salt before cooking. Add salt if necessary, after cooking.
Cake remains uncooked in centre when cooked by microwave. <ul style="list-style-type: none">■ Too short a cooking and/or standing time.	<ul style="list-style-type: none">■ Add extra cooking time/standing time.
Scrambled or poached eggs are tough and rubbery when cooked by microwave. <ul style="list-style-type: none">■ Cooking time too long.	<ul style="list-style-type: none">■ Take care when cooking small quantities of eggs, once spoiled they cannot be saved. Check frequently during cooking.
Quiche/egg custards are tough and rubbery when cooked by microwave. <ul style="list-style-type: none">■ Power level too high.■ Cooked too long. Dish size larger than stated in recipe.	<ul style="list-style-type: none">■ Use reduced power levels for these items.■ Take care when cooking small quantities of eggs, once spoiled they cannot be saved. Check frequently during cooking.
Cheese sauce is tough and stringy when cooked by microwave. <ul style="list-style-type: none">■ Cheese cooked with sauce.	<ul style="list-style-type: none">■ Add cheese at the end of cooking time. The heat of the sauce will melt the cheese.

Troubleshooting

Symptom	Solution
<p>Vegetables are dry when cooked by microwave.</p> <ul style="list-style-type: none">■ Cooked uncovered.■ Low moisture content, e.g. old root vegetables.■ Salt added before cooking.	<ul style="list-style-type: none">■ Cover with a lid or pierced cling film.■ Add extra 30-45 ml of water.■ Salt after cooking if necessary.
<p>Condensation appears in the oven.</p> <ul style="list-style-type: none">■ This is normal and means the food is cooking faster then the moisture can be expelled from the oven.	<ul style="list-style-type: none">■ Wipe off with a soft cloth.
<p>Warm air is felt coming from the door seal area.</p> <ul style="list-style-type: none">■ The oven door is not an air-tight seal.	<ul style="list-style-type: none">■ This is normal and does not indicate any microwave leakage.
<p>Blue sparks or arcing is seen when using the metal utensils.</p> <ul style="list-style-type: none">■ Using metal accessories on microwave only is incorrect. If using a combination program check accessories for any damage.	<ul style="list-style-type: none">■ Stop the oven immediately. Do not use metal utensils on microwave only.
<p>The grill periodically turns off during grilling or combination.</p> <ul style="list-style-type: none">■ During cooking the grill will cycle on and off so that the food does not burn before it is cooked through in the centre.	<ul style="list-style-type: none">■ This is normal.

Installation Instructions

Installation and Connection

Please fully observe the following safety precautions.



Important

- Unpack the appliance, remove all packing material, and examine for any damage. If the appliance is damaged **do not** install and notify your dealer immediately.
- Install the appliance in accordance with the Installation Instructions. Otherwise, the performance of the appliance may be affected.
- After installation perform a test run and explain to the customer how to operate the appliance.
- Correct installation is the responsibility of the installer. Any malfunction or accident resulting from the failure to follow the Installation Instructions is not covered by the warranty.
- The rating plate indicating the basic information of the appliance is attached to the inside of the oven and is visible when you open the door. Do not remove.

Safety Instructions

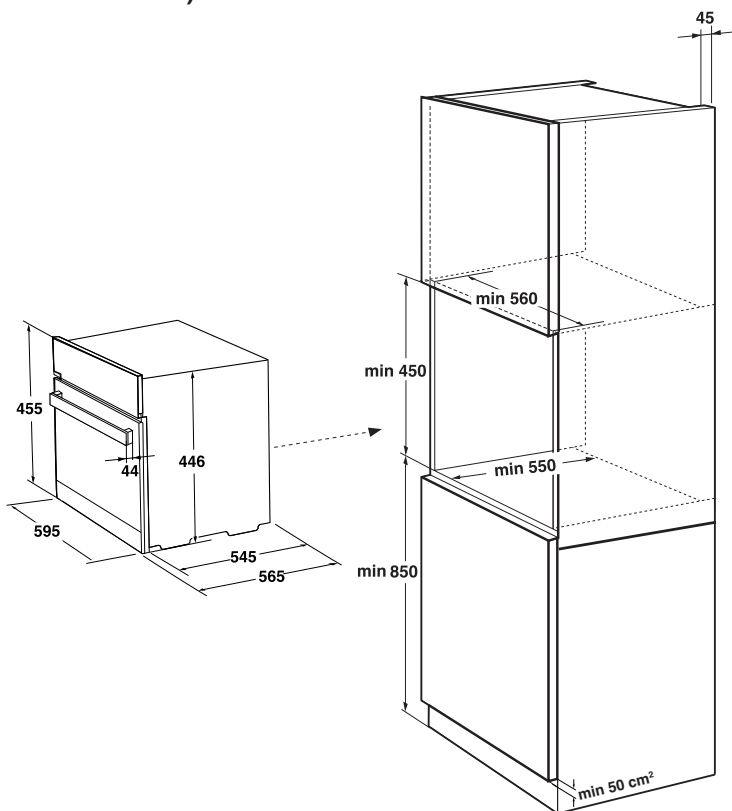
- This appliance can be built above or alongside a standard Panasonic oven.
- When the appliance is installed with another suitable appliance, it must be fitted above a fixed shelf in the housing unit that is able to support the weight of both appliances.
- When built in directly above a warming drawer, an interim shelf between the two appliances is not necessary.
- The appliance must be installed in a position where it can be fully opened and the contents can be clearly viewed. This is to avoid burns and other injuries.
- For the appliance to function correctly, it is important that the furniture that the appliance is built into is level.

Safety Instructions

- The appliance must only be operated when built-in. This is to ensure that all electrical parts are shielded and live parts are not exposed.
- Ensure power is not supplied to the appliance until after installation work has been carried out.
- The manufacturer will not be held liable for any damages resulting from incorrect or improper installation.
- To reduce the risk of fire, keep a good clearance around the appliance by aligning it with the centre of the cabinet.

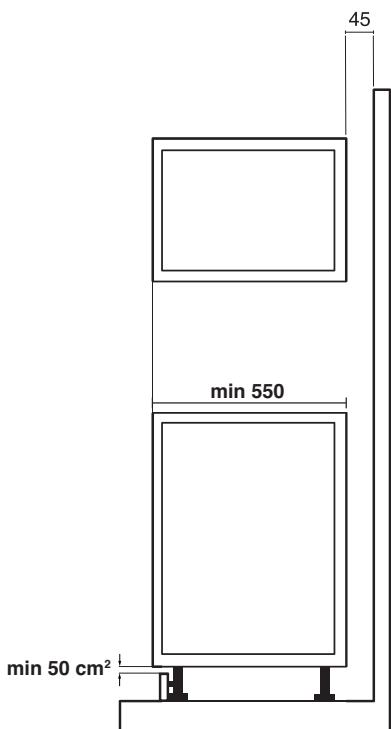
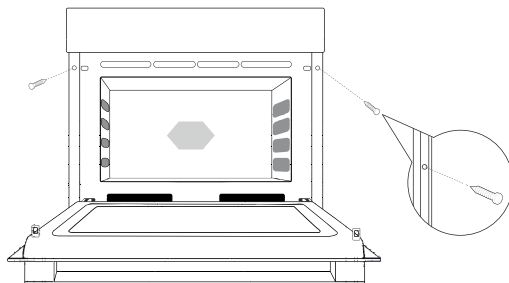
Dimensions

(measurements: mm)



Dimensions

(measurements: mm)



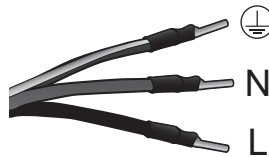
Installing the Appliance

Electrical connection


Electrical work must be performed by a legally qualified electrician. Improper wire connections may cause electric leakages or fires.

- Turn off power at the circuit breaker.
- Before connection, check that the mains voltage and frequency corresponds to that indicated on the rating label fixed to the inside of the appliance. This data must correspond in order to avoid the risk of damage to the appliance.
- Check that the domestic power supply guarantees adequate earthing.
- The appliance must be connected to earth in compliance with electrical system safety regulations.
- A fixed connection is to be used, fitting the power line with a suitably rated omnipolar circuit breaker with a contact opening gap equal to or greater than 3 mm, in an easily accessible position close to the appliance.
- The appliance must only be connected with the power cable provided.
- The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:

Electrical cable



Wire connection

 : Yellow / Green
(Connect to the earth terminal)

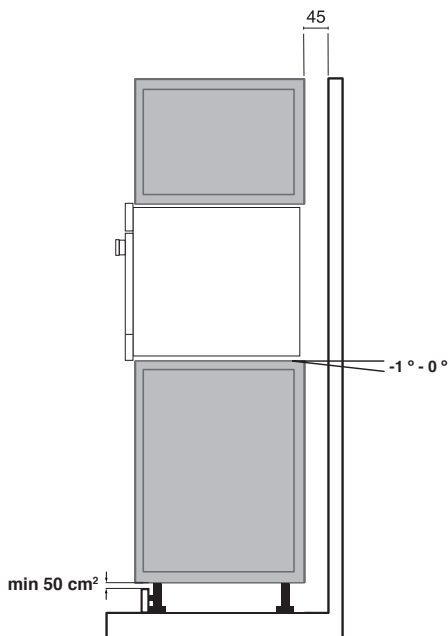
N: Blue

L: Brown
(Connect to the live terminal)

Installing the Appliance

Installation

- Veneer or other finish of the furniture the appliance is being built into should be processed with heat-resistant glue (100 °C); otherwise, high temperatures may cause them to deform.
- There must be no rear wall fitted to appliance housing.
- There must be a gap of at least 45 mm between the wall and the back of the unit to enable adequate air circulation.
- The fitted cabinet must have a ventilation opening of 50 cm² on the front. To achieve this, cut back the plinth or fit a ventilation grille. Ventilation slots and intakes must not be covered.
- Level the piece of furniture the appliance will be built into. See page 98 for diagram.
- The piece of kitchen furniture the appliance is built into must be secured against movement, e.g. Attached to the adjacent pieces of kitchen furniture.
- Align the appliance flush with the units and screw it in place.
- When attaching the appliance, make sure the screws are not fastened too strongly as this may damage the furniture.
- The ventilation slots and air intake points must not be covered. To ensure that they remain uncovered also observe the Installation Instructions of any appliance installed with this oven.



Note

- Ensure that the connector lead does not become trapped or bent.
- After installation the connector lead must not be in contact with the back or the base of the appliance.

Specifications

Manufacturer		Panasonic
Model		HL-SF498S HL-SF498B
Power Supply		220-240 V ~ 50 Hz
Maximum Power Consumption	Maximum	3100 W
	Microwave	1250 W
	Grill	2100 W
	Convection	2030 W
	Steam	2950 W
Output Power		1000 W (IEC-60705)
External Dimensions		595 mm (W) 565 mm (D) 455 mm (H)
Interior Dimensions W x D x H (mm)		445 mm (W) 347 mm (D) 242 mm (H)
Uncrated Weight (approx.)		36 kg

Following the requirements of IEC 60350-1, the primary cooking function of this appliance is a microwave function. This product is an equipment that fulfills the European standard for EMC disturbances (EMC = Electromagnetic Compatibility) EN 55011. According to this standard this product is an equipment of group 2, class B and is within required limits. Group 2 means that radio-frequency energy is intentionally generated in the form of electromagnetic radiation for purpose of warming or cooking food. Class B means that this product may be used in normal household areas.

Manufactured by: Panasonic Manufacturing U.K. Ltd.
Wyncliffe Road, Pentwyn Industrial Estate, Cardiff, S.Glam. CF23 7XB U.K.

REP. EU: Panasonic Testing Centre
Winsbergring 15, 22525 Hamburg, Germany

Panasonic Manufacturing U.K. Ltd.

<http://www.panasonic.com>

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