Combi microwave oven



- 1. Function knob
- 2. Power/weight button
- 3. Quickly preheating button
- 4. On/off button
- 5. Temperature/automenu button
- 6. Clock button
- 7. Start/pause button
- 8. Childlock
- 9. Selection knob

Function	Mode		
Microwave	Microwave Use the microwave function to cook and reheat vegatables, pota- ties, rice, fish and meat 		
Oven	 Hot air With hot air you can prepare meals in the samen way as you do with a conventinal oven. The mi- crowave is not activated. You are advised to preheat the oven before putting the meal in the oven. 		
	 Grill with fan Use this function to roast meals evenly and at the same time give the meal a brown crust. 		
	 Hoit air+ bottom heat This is used to bake pizza, moist pastry, fruitcakes, leavened dough and short crust. 		
	Grill The grill is very suitable to prepare thin pieces of meat and fish. 		

	 Microwave + Hot Air Use this function to roast meals quickly. Microwave + Grill + Fan Use this combination for smaller chunks of meat, fish and vegetables. It allows fast cooking and the food will have a nicely browned crispy crust. Microwave + Hot Air + Bottom heat Use this combination for dishes that require fast cooking and additional heat to the base Microwave + Grill Use this function to cook meals quickly and at the same tiem give the meal a brown crust (also au gratin). The microwave and the grill are activated at the same time. The microwave is cooking and the grill is roasting. 		
Auto - programs	 P01 - P13 Automatic cooking programs Automatic cooking programmes can be used for roasting all kinds of meat. You can choose from 13 Auto programmes. Select the programme and the weight of the dish 		
Defrost	 d01 + d02 Defrost You can choose from 2 defrost programmes. Select the programme and the weight of the dish. 		

Microwave power levels

You can see from the table below from which five power levels you can choose and for which foods the power levels are suitable. During use it is possible to change the power by pressing the power/weight button.

Power level	Food
900 W	Boiling water, reheating
	Cooking chicken, fish, vegatables
700 W	Reheating
	Cooking mushrooms, shellfish
	Cooking dishes containing eggs and cheese
450 W	Cooking rice, soup
300 W	Defrosting
	Melting chocolate and butter
100 W	Defrosting sensitive/delicate foods
	Defrosting irregularly-shaped foods
	Softening ice cream
	Allowing dough to rise

Changing the temperature

During use it is possible to change the temperature. The temperature status can be viewed in the LED status bar. The set temperature is reached when all LED units in the status bar are lit.

Changing the cooking time

During use it is possible to change the cooking time. The step quantities for adjusting the time are as follow (the maximum cooking time that can be set depends on the chosen mode):

Adjust	0 - 1 min.	1 - 5 min.	5 - 15 min.	15 - 60 min.	60 min.+
Step	1 sec.	10 sec.	30 sec.	1 min.	5 min.