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NOTICES TO THE USER

You have chosen a Gorenje combi-microwave oven. Optimum ease of use and simple operation were the most important factors in the development of this product.

The combi-microwave oven combines the characteristics of a microwave oven with those of a traditional oven.

The extensive range of settings available enables you to select the exact method of cooking that you have in mind. The design ensures easy to use controls.

The functions are arranged conveniently on the control panel. The display provides information and helps you choose the settings.

Operating principle

The microwaves used for cooking are electromagnetic waves. They are commonly found in our environment in the form of radio waves, light and infrared rays.

Their frequency is in the 2,450 MHz range.

Their behaviour:

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

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

The penetration depth of waves into the food is approximately 2.5 cm; if the food is thicker, the centre of the food will be cooked by conduction, as in conventional cooking.

Note that microwaves cause a simple thermal phenomenon within food and are not harmful to health.

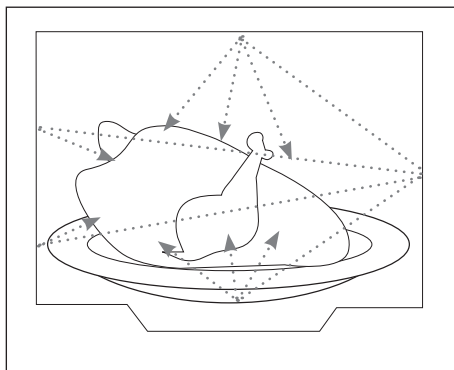
NOTICES TO THE USER

Environmental protection



This appliance's packaging material is recyclable. Help recycle it and protect the environment by dropping it off in the municipal receptacles provided for this purpose.

Your appliance also contains a great amount of recyclable material. It is marked with this label to indicate the used appliances that should not be mixed with other waste. This way, the appliance recycling organised by your manufacturer will be done under the best possible conditions, in compliance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment. Contact your town hall or your retailer for the used appliance collection points closest to your home. We thank you for doing your part to protect the environment.



Important

Important safety instructions – Read carefully and retain for future use. If the appliance is ever sold or given to another person, ensure that the new owner receives the accompanying guide. Please read these guidelines before installing and using your appliance. They were written for your safety and the safety of others.

NOTICES TO THE USER

Safety instructions

This appliance is not intended for use by individuals (including children) with impaired physical, sensorial or mental abilities, or persons lacking in knowledge or experience, unless they receive prior supervision or instructions on using the appliance from a person responsible for their safety.

Children should be supervised to ensure they do not play with the appliance.

This appliance is designed to cook with the door closed.



Warning

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



Warning

Liquids and other foods must not be heated in sealed containers, as they may explode.

Only use utensils suitable for usage in microwave ovens.

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

If smoke appears, stop or unplug the oven and leave the door closed to stifle any flames present.

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

The contents of baby bottles and baby food jars must be stirred or rearranged and the temperature must be checked before consumption, so as to prevent burns.

It is not recommended to heat eggs in their shells or whole hardboiled eggs in a microwave oven, as they may explode, even after cooking has ended.



Warning

Only allow children to use the oven without supervision if adequate instructions have been given so that the child is able to use the oven safely and understands the dangers of incorrect use.

Your appliance is solely intended for domestic use for cooking, reheating and defrosting food. The manufacturer does not accept any liability in the event of inappropriate use.

To avoid damaging your appliance, never operate it while empty or without the turntable.

NOTICES TO THE USER

Do not interfere with the openings on the lock on the front of the appliance; this could cause damage to your appliance that would require a service callout.

The seal and frame of the door must be regularly examined to ensure that they have not become damaged.

In microwave mode, it is not recommended to use metallic cookware, forks, spoons, knives or metal staples or fasteners for defrosting bags.

Never heat a baby bottle with the teat on, as it may explode.

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

When heating small quantities (a sausage, a croissant, etc.) place a glass of water next to the food.

Excessive cooking times may dry out food and burn it. To prevent this occurring, never use the same times recommended for cooking in a conventional oven.



Warning

The accessible parts of the appliance may become hot during use. Be careful not to touch the heating elements located inside the oven.

It is advisable to keep small children away from the appliance.



Warning

If the appliance is being used in combination mode, it is recommended that children only use the oven under adult supervision due to the temperatures generated.

INSTALLATION

Before connecting



Warning

Ensure that your appliance has not suffered any damage during transport (bent door or seal, etc.). If you notice any kind of damage, contact your retailer before using the appliance.

In order to easily locate the make, model number, etc. of your appliance, we recommend that you note this information on the "After-Sales Service Department and Customer Support" page.

Electrical connection

Ensure that:

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

If in doubt, consult your electrician.

Electrical connections should be completed before the appliance is placed in the wall unit.

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

The plug must remain accessible after the appliance is installed.

Your electrical installation should include an accessible feature that allows users to disconnect the power supply.

If the power cable is damaged, it should be replaced by the manufacturer, its after-sales service or a similarly qualified person so as to prevent a hazard.



Important

We cannot accept liability for any accident or incident resulting from non-existent, defective or incorrect grounding.

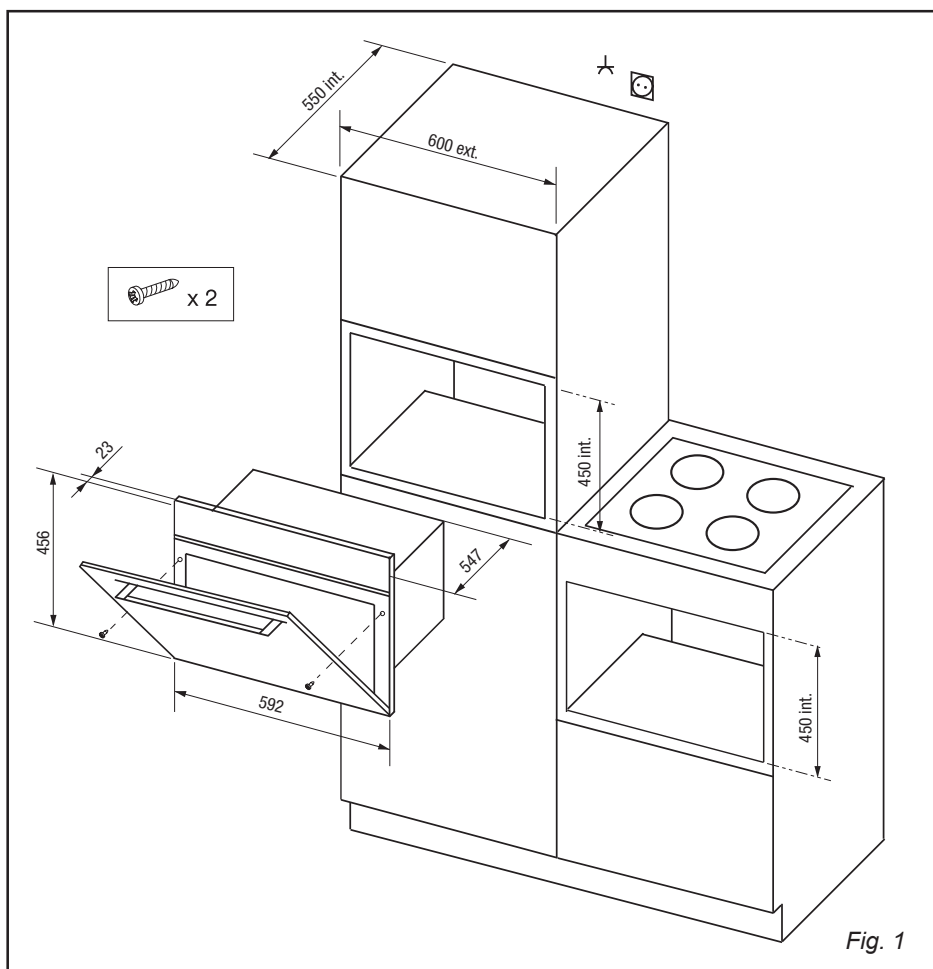
If the oven malfunctions in any way, unplug the appliance or remove the fuse for the oven's connection line.

INSTALLATION

Building-in

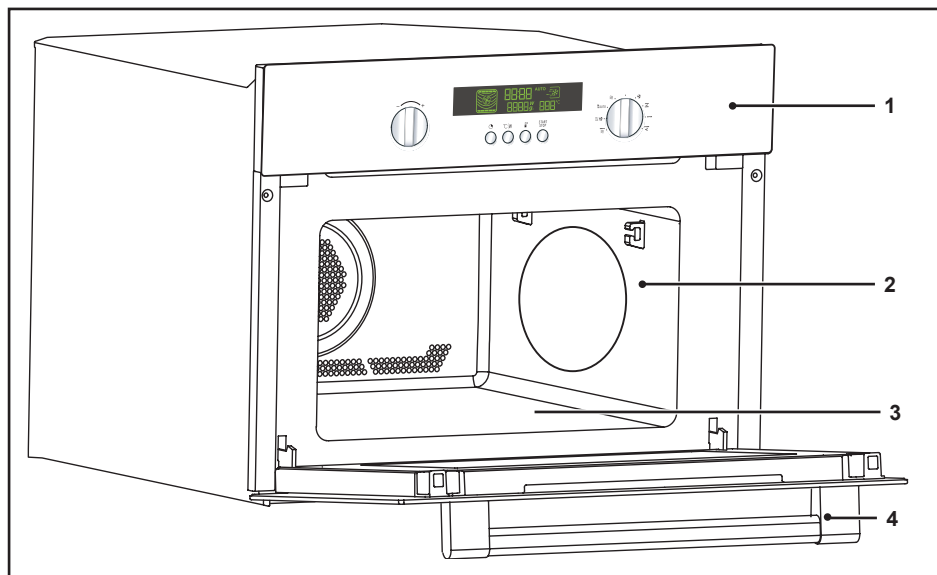
The appliance may be installed beneath a work surface or in column housing (open or closed) which has the required built-in measurements (Fig. 1).

Do not use your appliance immediately (wait 1 or 2 hours) after moving it from a cold to a warm place as condensation may cause a malfunction.



DESCRIPTION

The appliance



1. Control panel
2. Cavity
3. Turntable
4. Door handle

DESCRIPTION

The turntable: cooks food uniformly with no need for handling.

It revolves in both directions. If it does not revolve, check that all elements are correctly positioned.

Do not attempt to turn it manually, as you may damage the drive system.

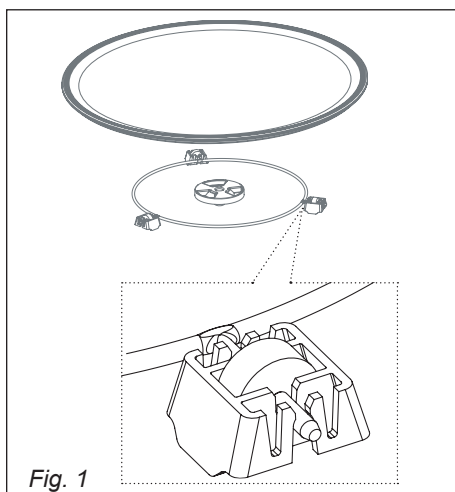
It may also be used as a cooking dish.

To remove, grasp it using the access areas provided inside the cavity.

The driver: causes the glass turntable to turn (Fig. 1).

The base rollers: Rollers must be positioned in the right direction (Fig. 1).

If they are not rotating properly, check for foreign bodies under the rollers.



DESCRIPTION

Accessories (depending on the model)

The grill (Fig. 1): may be used to toast, brown or grill. The grill must under no circumstances be used with other metal containers in the microwave, grill + microwave or fan cooking + microwave functions. You may, however, heat food in an aluminium tray by using a plate to separate it from the grill.

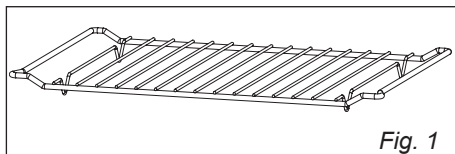


Fig. 1

The glass drip tray (Fig. 2):

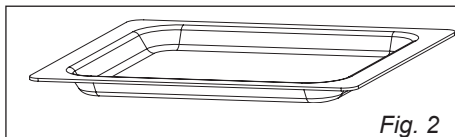


Fig. 2

The enamel tray (Fig. 3): It may be used half filled with water for “bain marie” cooking or fan cooking. It may also be used as a cooking dish.

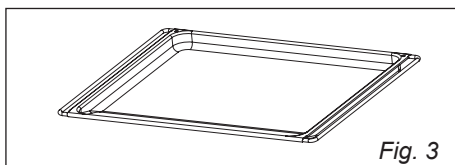


Fig. 3



Comments

Ensure that the drip tray is correctly centred on the side grills so that air may circulate freely.

The Pizza plate (Fig. 4):

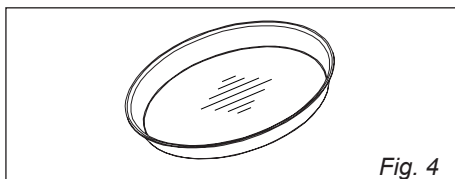
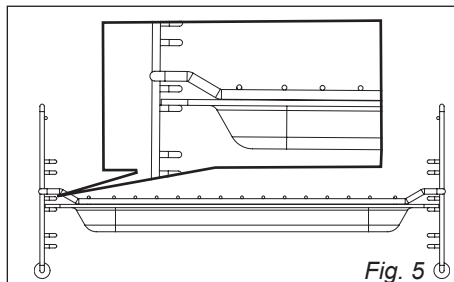


Fig. 4

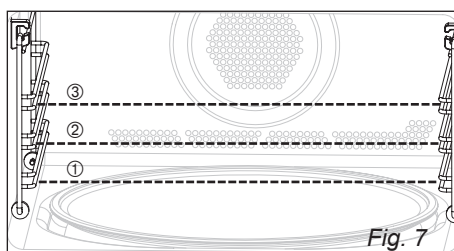
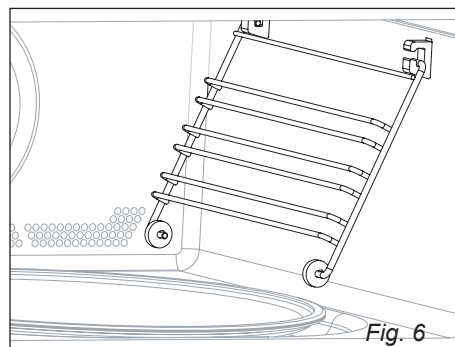
Use the Pizza plate with the Automatic cook or grill and microwave function to save time and energy. Your favourite dishes will turn out as crispy, tasty and golden brown as if cooked in a traditional oven.

DESCRIPTION

The grill + the glass drip tray: for roasting and to collect cooking juices, place the grill on the drip tray (Fig. 5).



The side grills (Fig. 6/7): 2 shelves with hooks allow you to use the accessories on 3 levels.



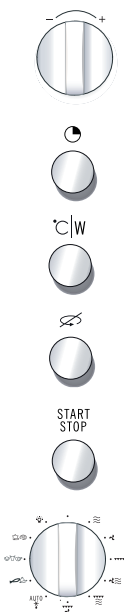
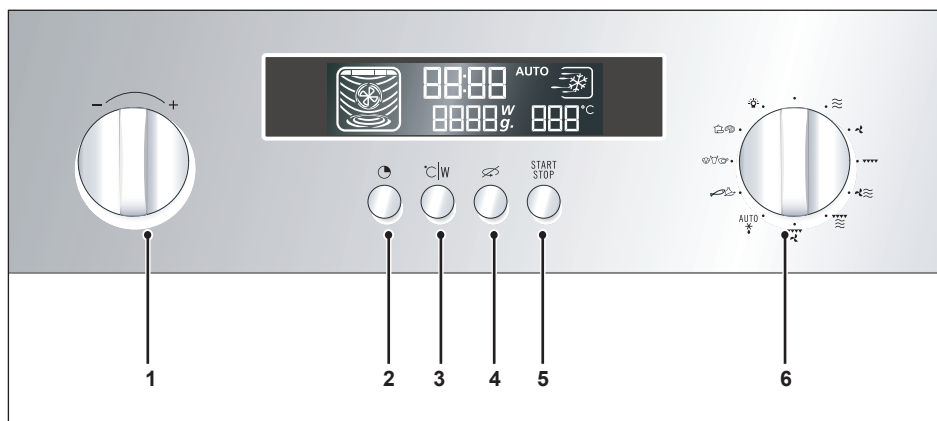
The 3 insertion levels are available according to the type of cooking and type of food.

In the Grill or Grill + Microwave functions you use the accessories (grill or drip tray) at the 1st level for thick foods such as roasts, and at the 3rd level for less thick foods such as chops or sausages.

In the Fan cooking or Fan cooking + Microwave functions, you may insert the grill or drip tray at level 1 or 2 depending on the dish to be cooked.

DESCRIPTION

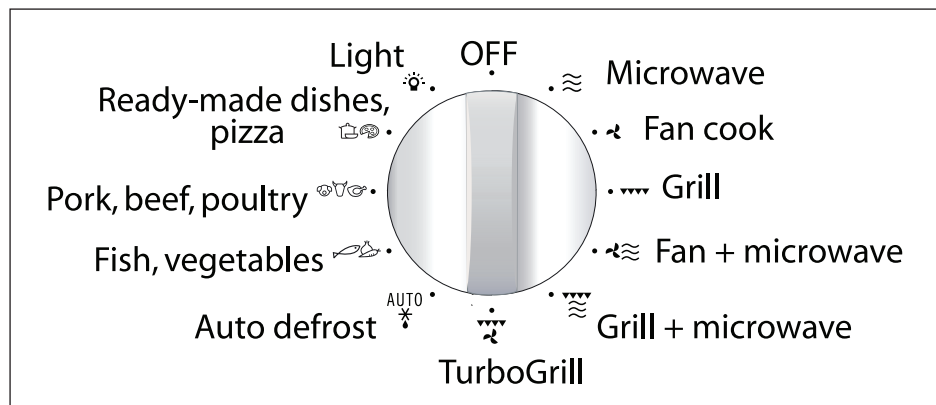
The control panel



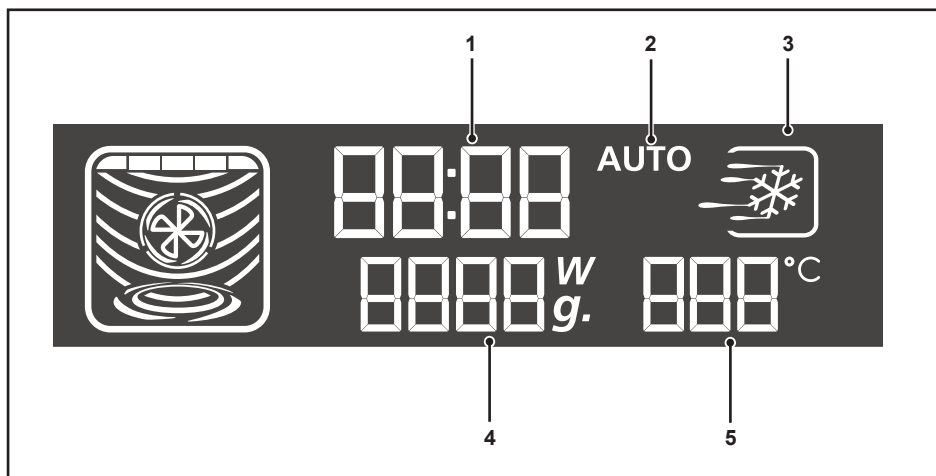
1. The -/+ selector knob allows you to select the time, the programme length, the power levels, the food category, the food portion's weight, as well as the temperature for a fan cooking programme.
2. The CLOCK key allows you to set the time.
3. The °C/W key allows you to validate your selections.
4. The TURNTABLE STOP key stops the turntable from revolving in order to use platters which require the entire oven space.
5. The START/STOP key lets you begin a programme, interrupt or cancel a programme in progress.
6. The FUNCTION/AUTO PROGRAMME selector knob allows you to choose the type of programme, as well as the automatic function and food category.

DESCRIPTION

The function / auto programme selector knob



The display








The display guides you in programming the various settings:







1. Clocktime
Programme time
2. Auto programmes
3. Automatic defrost
4. Microwave power level (Watts)
Food weight (grams)
5. Fan Cook temperature

USE

How to set / change the time

After connecting your appliance or after a prolonged power failure, 00:00 flashes in the display.

To set the clock		Display
	Turn the selector to set the time, ex. 6:30.	
 	Confirm by pressing the CLOCK key or START. A beep confirms that your clock is set.	

When there is a time change		Display
	Press the CLOCK key. The time display flashes.	
	Programme the new time (ex. 7:30) by turning the selector.	
 	Confirm by pressing the CLOCK key or START. A beep confirms that your clock is set to the new time.	



Comments

If you do not press the clock key, the time displayed is automatically recorded after one minute.

Your appliance is equipped with a back-up so that during a power failure the time remains displayed for a day.

Stop turntable option

If there is insufficient space for the dish to turn freely inside the oven, set the STOP TURNTABLE function before or during the programme.

Note: it is not possible to stop the turntable during an automatic defrost programme.

USE



To set:

Press the STOP TURNTABLE key, the symbol lights up and the turntable stops.

To cancel:

To cancel the function, follow the same procedure.

It is necessary to turn the container or stir the contents halfway through the programme when the STOP TURNTABLE function is set.

Programming

Your appliance is now connected and displays the correct time. Open the door using the handle. Place the food in the appliance and close the door.

If the door is not closed properly the appliance will not function.



If the door is opened during operation, the programme is not cancelled but simply interrupted. To start the oven again, close the door and press the START key.



If no action is taken within 30 seconds after programming, the settings are cancelled and the clocktime is displayed again.



Press the START/STOP key with the door closed to interrupt a programme.

Press the START/STOP key for 2 seconds to cancel a programme, or turn the selector to the OFF position.

In order to set a second programme once the first has ended, open the door and shut it again.



Three beeps signal the end of each programme; the clocktime is displayed again.

If the door is left open, the light shuts off after 3 minutes. You may light up your oven by turning the selector knob to the "LIGHT" position.



In order to evacuate moisture, your appliance is fitted with a delayed ventilation function. Depending on the applied cooking mode (solo / grill / combination), the oven ventilation will continue to operate after the end of the programme. It will switch off automatically.

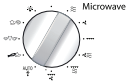







USE

Using the power levels

Power level	Use
1000 W / 900 W	Rapidly heating drinks, water, dishes containing a lot of liquid. Cooking foods containing a lot of water (soups, sauces, tomatoes, etc.).
800 W / 700 W	Cooking fresh or frozen vegetables.
600 W	Melting chocolate.
500 W	Cooking fish and shellfish. Reheating on 2 levels. Simmering pulses. Heating or cooking delicate egg-based foods.
400 W / 300 W	Simmering dairy products, jams.
200 W	Manual defrosting. Softening butter, ice cream.
100 W	Defrosting pastries containing cream.

Microwave output power: 1,000 W

Microwave function

Programming by power	Display
 <p>Turn the selector knob to select the microwave function. The maximum power level, 1,000 W, flashes in the display.</p>	
 <p>Turn the “-/+” selector if you wish to set a lower microwave power level, ex. 500W. Confirm the power level by pressing the °C/W button, the time digits flash in the display.</p>	
 <p>Turn the “-/+” selector to set the required programme time, ex. 10 minutes.</p>	
 <p>Confirm by pressing START. The light switches on and the programme starts.</p>	

USE



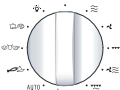



Comments

If the door is opened during cooking, the appliance stops and the remaining time flashes in the display. To finish the programme, simply close the door and press start.





The time can be adjusted at any time simply by turning the “-/+” selector.

Express programme

Express Programming	Display
 <p>With the selector at the OFF position, press the START key for one second to set an express programme of 30 seconds. The microwave functions at maximum power level (1,000 W). The light switches on and the programme starts.</p>	
 <p>You may set an express programme up to 2 min 30 s. Each time you press START an additional 30 seconds of programme time is added. Press 5 times for a maximum of 2 min 30 s.</p>	

Heat & hold function

Heat and hold	Display
 <p>If you leave your dish in the oven without opening the door at the end of a microwave programme, a heat and hold function starts up after 2 minutes to maintain the temperature of your dish. A triple beep after 15 min announces the end of the heat and hold programme.</p>	

Reheating on 2 levels

For best results heating up 2 dishes at the same time, programme the microwave function at the 500 W setting and place one plate on the turntable and another on the grill at insertion level 3.



Recommendations

Cover the plates with microwave-safe cling film or another plate turned upside down.

The times indicated below are based on heating of refrigerated dishes, or canned goods at room temperature.

USE

Type of food	Quantity	Time
Homogeneous foods such as purees, peas, celery, etc.	2 x 200 g plates	4–6 min
Mixed consistency dish such as cassoulet, stews, ravioli, etc.	2 x 300 g plates	6–8 min

Automatic cook functions

With the automatic cooking functions, the time and function are programmed automatically according to the type of food and its weight. The following auto cook positions are available with the selector knob.



Fresh, ready-made dishes: For fresh, ready-made dishes, select programme setting C.



Pizza: 2 choices are available for automatic cook programming for pizza, both designed for use with the Pelgrim pizza dish. Setting P1 is for fresh pizza, setting P2 for frozen pizza. Setting 1 proposes a 12 minute programme, which corresponds to the cooktime for a pizza of the size of the pizza dish. You may modify the programme time if you wish. Setting 2, for frozen pizzas, is based on the weight of the pizza. After selecting P2, follow the same procedure as for other types of food, entering the weight of the pizza.



The automatically programmed time may not be modified.



Pork, Beef, Poultry: You have the choice between 3 automatic programmes.



- ▷ setting F P for fresh pork
- ▷ setting F B for fresh beef
- ▷ setting F C for fresh poultry



Fish: For fish, select programme setting F.

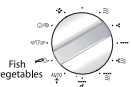










Vegetables:

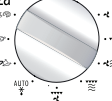

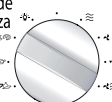

You have the choice between 3 automatic programmes for cooking vegetables.

- ▷ settings U1 and U2 are to be used for cooking fresh vegetables.
- ▷ setting U3 is for frozen vegetables (see the AUTOMATIC COOKING GUIDE for details).

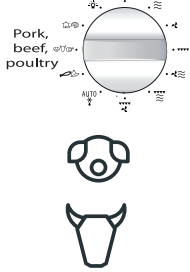
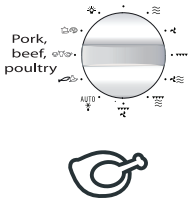
USE

Programming the automatic cooking time according to weight	Display
 <p>Fish vegetables</p>	
	
	
	
	

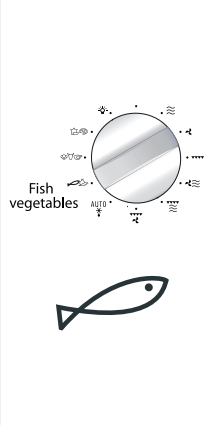
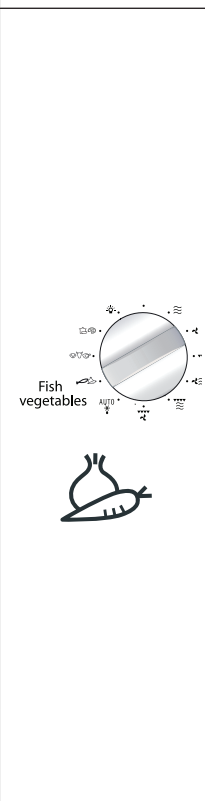
Guide to automatic functions

<p>Ready-made dishes, pizza</p>  	<p>Fresh, ready-made dishes</p>	<p>This function (C) is used for heating refrigerated, ready-made meals (lasagna, potato gratin, cottage pie, fish gratin, etc.) weighing 100 g–1000 g.</p> <p>The dishes are heated with the microwave function.</p> <p>Remove the product from its packaging and place it in a microwave-safe, heatproof dish of comparable size. For best results, cover with microwave-safe cling film, the special microwave plate cover or another plate turned upside down.</p> <p>Place the dish on the turntable. Let the dish rest a couple of minutes before serving, to ensure even heat distribution.</p>
<p>Ready-made dishes, pizza</p>  	<p>Fresh pizza P1</p> <p>Frozen pizza P2</p>	<p>Use the special PIZZA dish furnished with your PELGRIM microwave oven to cook and brown pizza.</p> <p><u>Select category P1</u> for cooking and browning fresh pizza in the pizza dish.</p> <p>Select pizza with the auto cook programme, setting 1, and adjust programme time if desired.</p> <p>The pizza is cooked with the microwave and grill function.</p> <p>Always place the pizza dish directly on the turntable.</p> <p><u>Select category P2</u> for cooking and browning frozen pizzas weighing 125 g–650 g. For use with the special pizza dish, programming the weight.</p> <p>Always place the pizza dish directly on the turntable.</p>

USE

	<p>Pork Beef</p>	<p>This function is used for roasts weighing 500 g–2,000 g. Select category FP for cooking and browning pork roasts. Select category FB for cooking and browning beef roasts.</p> <p>Cooking is in the combined microwave + fan and microwave + grill functions.</p> <p>Use a microwave-safe and heatproof dish, preferably made of earthenware (less splashing than with glass).</p> <p>Whenever possible, cook non-barded roasts to avoid grease splashes and smoke. The less thick they are, the better the results.</p> <p>Remove the meat from the refrigerator and leave it at room temperature for 1 hour before placing in the oven. Place the dish on the grill at insertion level 2.</p> <p>After cooking, let the roast sit wrapped in aluminium foil for 10 minutes.</p> <p>This helps the meat fibres to relax and the roast will be more tender.</p>
	<p>Poultry</p>	<p>This function (FC) is used for cooking and browning a whole chicken or chicken pieces (thighs) weighing 500 g–2,000 g.</p> <p>Chicken is cooked using the combined microwave + fan cooking function.</p> <p>Use a microwave-safe and heatproof dish, preferably made of earthenware (less splashing than with glass). The chicken thighs may be placed directly on the glass drip tray.</p> <p>Before cooking; pierce the skin to avoid spitting.</p> <p>Rub oil, salt and pepper on the chicken, dust it with spices if desired.</p> <p>Whole chicken: place the dish on the grill at level 1. Chicken thighs: up to 900 g, insert the glass dish tray level 2.</p> <p>When cooked, let the chicken stand for 5 minutes in the oven before serving.</p>

USE

	<p>Fish</p>	<p>This function (F) is used for cooking fish weighing 100 g–1,000 g.</p> <p>All types of fish are suitable for microwave cooking. Simply ensure that the fish is fresh.</p> <p>The food is cooked using the microwave function.</p> <p>You may cook the fish whole, in slices or in fillets. If cooked whole, for best results score the thickest part.</p> <p>Arrange the fish in a round or oval dish, suitable for the microwave, add 2–3 tablespoons of water, lemon juice or white wine and cover with the dish lid or cling film, season when cooked.</p> <p>Place the dish on the turntable.</p> <p>Halfway through the programme, a beep sounds and “TURN” flashes in the display as a reminder to turn the fish over for best results.</p>
	<p>Vegetables</p> <p>Fresh U1</p> <p>Fresh U2</p> <p>Frozen U3</p>	<p>This function is used for cooking vegetables weighing 100 g–1,000 g.</p> <p>The vegetables are cooked with the microwave function.</p> <p>Choose fresh vegetables and add before cooking:</p> <ul style="list-style-type: none"> - up to 200 g: 2 tablespoons of water - up to 500 g: 1/2 dl of water - up to 1,000 g: 1 dl of water <p>Use a dish suitable for the volume of vegetables and cover (except when cooking mushrooms).</p> <p>Place the dish on the glass turntable.</p> <p>Halfway through the programme, a beep reminds you to stir the vegetables, and “TURN” appears in the display. Add shortening and seasoning as desired.</p> <p>After cooking, let the vegetables sit for a few minutes before serving.</p> <p>Select category U1 to cook tougher, more fibrous vegetables:</p> <p>Brussels sprouts, grated white cabbage, sliced carrots, cubed celeriac, etc.</p> <p>Select category U2 to cook softer vegetables that contain more water:</p> <p>Sliced or cubed courgettes, finely sliced leeks, whole sliced potatoes of even size, stripped spinach, fennel, florets of cauliflower or broccoli, etc.</p> <p>Select category U3 to cook frozen vegetables:</p> <p>Sliced carrots, florets of cauliflower or broccoli, Brussels sprouts, finely sliced leeks, sliced or cubed courgettes, stripped spinach.</p>

USE

Defrosting

Defrosting frozen foods in your microwave oven saves you considerable time. To defrost food, use the automatic DEFROST function or the MICROWAVE function, power level 200 W.



What you need to know

Small pieces of meat or fish may be cooked immediately after defrosting. Large pieces such as meat roasts or whole fish will remain slightly frozen at the end of the defrost programme.

We recommend leaving them to stand for a period at least equal to the defrosting time in order to obtain a uniform temperature.

Food covered with ice crystals will take longer to defrost. In this case, you will need to increase the defrosting time.



Recommendations

Defrosting time varies according to the type of appliance. It also depends on the shape, size, initial temperature and quality of the food.

Most foods need to be removed from their packaging. Remember to remove metal fasteners from packaging.

Halfway through defrosting, the pieces must be turned, mixed or broken apart if they are frozen together.

If you are defrosting large pieces of meat or fish which prevent the turntable from revolving, use the stop turntable function. In this case, turn the food regularly.

Defrost meat and fish on an upside down saucer on top of another plate so that the juice runs off. If it remains in contact with the food, it will cause it to overheat.

Never refreeze uncooked food.



Defrost programme times

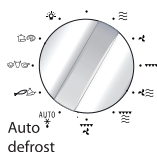
The lengths of the defrost programmes are calculated for foods frozen at -18°C. They give you an idea of the necessary defrost time, however actual time may vary according to the thickness, shape, size and packaging of the food.



Programming choices

Auto defrost programmes are available as follows:








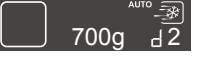

- d 1 Corresponds to 200 W, defrost power level.
Select d1 if you wish to defrost any food/quantity that is not proposed in d2, d3, or d4. Programme the defrost time you wish. You may refer to the chart which follows for suggested defrost times.
- d 2 Defrosting meat, poultry, fish, vegetables
- d 3 Defrosting bread
- d 4 Defrosting ready-made dishes



USE

The automatic defrost function

Select the type and amount of food you wish to defrost and the automatic function will programme the appropriate defrosting time.

Automatic defrosting	Display
 <p>Turn the selector knob to the auto defrost position and d1 appears in the display.</p>	
 <p>Turn the “-/” selector knob to select d2 / d3 / d4, ex. d2. Confirm by pressing °C/W.</p>	
 <p>For defrost program d1, the time digits flash in the display. For d2 / d3 / d4 defrost programmes, 100 g (the minimum defrosting weight) appears in the display.</p>	
 <p>Turn the “-/” selector knob to set the time (d1) or weight (d2 / d3 / d4), ex. 700 g. Confirm by pressing START.</p>	
<p>The appropriate time is automatically calculated. The programme time appears in the display and the defrost programme begins.</p>	



Comments

Defrosting time is automatically calculated according to the weight of the food. It may vary depending on the initial temperature of the food (times are given for foods frozen at -18°C).

Halfway through an automatic defrost programme of foods weighing over 350 g (with the exception of bread), a beep reminds you to turn the food for better results, and “TURN” is displayed. Close the door after turning the food and press start to continue the defrost programme.

Defrosting time cannot be changed when using the automatic defrost function.

To ensure even results, the STOP TURNTABLE function may not be used with the automatic defrost function.

For foods that do not appear in the suggested food categories, use the MICROWAVE function at the 200 W power level or d1. Refer to the indications below for approximate times.

USE

Food	Quantity	Time	Recommendations
Flaky or shortcrust pastry	400 g	1–3 min	Place on kitchen paper, turn midway
Scallops	500 g	5–7 min	Place on a plate, stir midway
Peeled prawns	100 g	1–2 min	“ ”
Whole pink prawns	200 g	2–4 min	“ ”
Langoustines / Gambas (10)	500 g	6–8 min	“ ”
Strawberries	250 g	7–9 min	
Raspberries/sour cherries		6–8 min	
Gooseberries / blueberries / blackcurrants		5–7 min	

Grill functions

This function is used for cooking and browning foods such as gratin dishes and meats.

It may be used before or after cooking, according to the recipe.



Warning

Accessible areas may become hot when the grill is used. Children should be kept away.

If the appliance is operating in combined mode, we recommend that children be supervised by adults when using the oven due to the high temperatures.

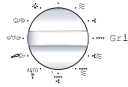




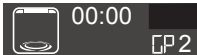


When using the grill, you must protect your hands when taking out dishes and use containers made from heatproof materials such as flameproof glass or china.

There are 3 grill levels: low GRILL POWER (GP 1) / medium (GP 2) / high (GP 3).

As a rule, you should use GRILL POWER 3 to grill meat and fish and GRILL POWER 1 or 2 with the microwave + grill function for gratin dishes and browning more delicate dishes.

Insert the grill according to the height of the container or the food.

USE

Programming the GRILL function		Display
	Turn the selector knob to select the grill function. GP3 flashes, requesting you choose the desired grill level.	
	Turn the “-/+" selector knob to set a lower grill level, ex. GP2. Confirm by pressing °C/W, the time digits flash in the display.	
	Turn the “-/+" selector knob to set the required grilling time, ex. 20 minutes.	
	Confirm by pressing START, the light switches on and the programme starts.	



Comment

Grilling time may be changed at any time simply by turning the “-/+" selector.

Guide to cooking using the grill function (high grill)

Place the food item on the grill set inside the drip tray (to recover the juices) and insert at level 3. Turn the food halfway through cooking.

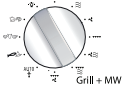

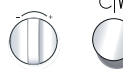







Food	Quantity	Time
Andouillettes, blood sausage, sausages (pierce with a fork)	4–6 units	22–30 min
Pork chops	4 units	27–32 min
Lamb cutlets	4 units	15–17 min
Rib roast	800 g	23–25 min
Side bacon	4–6 slices	18–25 min

Grill + microwave function

This function lets you use the grill + microwave at the same time, which affords rapid cooking.

You may combine any one of the three grill levels with any of the microwave levels up to 700 W.

USE

Programming the GRILL + MICROWAVE FUNCTION		Display
	Turn the selector knob to the GRILL + MICROWAVE function. The power level 500 W, flashes in the display, requesting you choose the desired microwave power level.	
	Turn the “-/” selector knob to set a lower microwave power level, ex. 300 W. Confirm by pressing °C/W, GP3 flashes, requesting you choose the desired grill level.	
	Turn the “-/” selector knob to set a lower grill level, ex. GP2. Confirm by pressing °C/W, the time digits blink.	
	Turn the “-/” selector knob to set the required combined microwave + grilling time, ex. 20 min.	
	Confirm by pressing START, the light switches on and the programme starts.	



Comment

The programme time may be changed at any time simply by turning the “-/” selector knob.

Guide to cooking using the grill + microwave function

Use a microwave-safe and heatproof dish, preferably made of earthenware (less splashing than with glass).

Place the food item in a dish on the grill at level 1, turn halfway through cooking.

Cook preferably non-barded roasts to avoid grease splashes and smoke.

Season when cooked, let the meat sit in aluminium foil for 10 minutes.

This helps the meat fibres to relax and the roast will be more tender.

Food	Quantity	Programming	Time
Shoulder of lamb (boned and tied)	1,300 g	200 W + GP3	40–45 min
Ribeye steak	800 g	200 W + GP3	18–23 min
Chicken, guinea fowl	1,200 g	500 W + GP3	25–27 min
Turkey roast	800 g	300 W + GP3	27–32 min
Pork roast	1,000 g	300 W + GP3	35–40 min
Veal roast	1,200 g	300 W + GP2	50–55 min

The Pizza plate (depending on the model)

With the Pizza plate you can save time and energy cooking your favorite dishes and have them turn out as crispy, tasty and golden brown as if cooked in a traditional oven.

The Pizza plate is designed for use with the AUTO COOK FUNCTION for pizza and with the GRILL + MICROWAVE function for cooking and browning other dishes.

The Pizza plate features a special coating that absorbs microwaves through its bottom. It radiates heat from below the food to cook or reheat it, giving it the required color and crispness while the grill browns the top.

You can cook and brown most frozen meals, fresh and frozen dough-based dishes, as well as small pieces of meat or fish. They turn out as crispy as if cooked in a traditional oven.

Examples: spring rolls, crêpes, mini-pies, quiches, cocktail sausages, Croque-Monsieur

The Pizza plate can be preheated using the GRILL + MICROWAVE function for a maximum of 2 minutes. Preheating is recommended for dishes requiring under 5 minutes of cooktime.



Comments

Take foods out of their metallic or plastic packaging before cooking or reheating in the Pizza plate.

It is advisable to program shorter cooking times and extend if necessary. Keep an eye on the food's coloring, just as you would with a traditional oven.

If you wish to cook several dishes consecutively in the Pizza plate, allow the oven to cool ten minutes between dishes for better browning.

All foods with a skin or wrapping, such as potatoes or sausages, must be pierced before cooking.

Cooking or reheating of eggs with the Pizza plate is prohibited.

Make sure pieces of meat are completely defrosted and dried off before searing in the Pizzaplate.

The inside of the dish is covered with a non-stick coating, so it is not necessary to grease it before use.



Warning

Protect your hands when taking out the dish because it can be extremely hot.

Do not serve stuffed foods (apple pastry for example) too quickly because they can be warm on the surface whereas the filling is extremely hot.

Do not cut foods directly in the Pizza plate as this damages the non-stick coating.

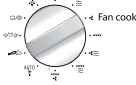







Do not place the Pizza plate in a traditional oven, on gas, electric or other stoves or on any very hot surface.

Do not leave any utensils in a hot Pizza plate as the high temperature may damage them.

USE

Fan cooking function

The fan cooking function lets you cook and brown food as in a traditional oven.

Programming the FAN function		Display
	Turn the selector knob to select the FAN COOKING function. 200° flashes in the display, requesting you choose the desired cooking temperature.	
	Turn the “-/” selector knob to set the cook temperature of your choice, ex. 180°. Confirm by pressing °C/W, the time digits flash.	
	Turn the “-/” selector knob to set the required cook time, ex. 40 minutes.	
	Confirm by pressing START, the light switches on and the programme starts.	



Comments

Cooking time may be changed at any time simply by turning the “-/” selector knob.

You may preheat your microwave oven in the same way you set a fan cook programme.

A beep sounds to indicate that the programmed temperature has been reached.



Recommendations

The cooking temperature may be adjusted in 10°C increments from 50°C to 250°C.

Cooking time may be set from 0 to 90 minutes.

It is preferable to programme the minimum time and add more time if necessary; check on the colour of the food.

Always use the accessories (grill, enamel tray and drip tray) inserted at level 1 or 2. You will optimize heat distribution and cooking results.

Use heatproof containers.

Protect your hands when removing dishes as they may become very hot.

If you want to defrost food after using one of the fan cooking functions, we recommend that you let the oven cool for around 10 minutes to achieve better results.

Cooking on 2 levels:

To cook 2 apple pies at the same time: 60–90 minutes at 200°C. We suggest that you place the first pie in the glass drip tray at level 1 and the second pie in a pie dish on the grill at level 3. Change the two dishes round halfway through cooking.

USE

Guide to cooking using the fan cooking function

* Preheat the oven to the temperature indicated.

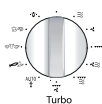







Food	Temperature	Insertion level	Time
Meat			
Pork roast (1 kg)	160°C	On the grill at level 2	90 min
Veal roast (1 kg)	180°C	On the grill at level 2	70–75 min
Beef roast (1 kg)	220°C*	On the grill at level 2	38–40 min
Lamb (leg, shoulder 1.5 kg)	180°C	In the drip tray at level 2	50–60 min
Poultry (1.2 kg)	180°C	On the grill at level 1	70–75 min
Large poultry	180°C	On the grill at level 1	1½–2 hr
Rabbit	230°C	In the drip tray at level 2	40–45 min
Fish (1.2 kg) whole (snapper, salmon, hake)	180°C	In the drip tray at level 2	35–45 min
Vegetables			
Potato gratin	180°C	On the grill at level 2	50–55 min
Lasagna	180°C	On the grill at level 2	40–45 min
Stuffed tomatoes	180°C	On the grill at level 2	45–55 min
Pastries			
Sponge cake	150°C	On the grill at level 2	35–45 min
Genoise	150°C	On the grill at level 1	35–45 min
Sponge roll	150°C	In the drip tray at level 2	20–25 min
Cake	160°C	On the grill at level 1	40–50 min
Cookies	180°C	In the drip tray at level 2	18–22 min
Shortbread	160°C	In the drip tray at level 2	20–25 min
Cream	160°C	On the grill at level 2	35–45 min bain marie
Madeleines	170°C	In the drip tray at level 2	20–30 min
Pound cake	170°C	On the grill at level 2	40–50 min
Cheesecake	170°C	On the grill at level 1 spring form mold, 26 cm diameter	65–75 min
Kugelhupf	180°C	On the grill at level 1 in a special mold	45–50 min
Puff pastry	180°C	In the drip tray at level 2	35–40 min depending on the size
Shortcrust pastry pie	200°C	On the grill at level 2	40–45 min
Flaky pastry pie	250°C*	On the grill at level 2	30–40 min
Miscellaneous			
Pâté in a terrine (1 kg)	190°C	On the grill at level 1	1½ hr
Savoury pie	170°C	On the grill, level 2 20 cm mold	55–65 min
Closed casserole dish (stews, baeckeffe)	160°C	On the grill, level 1 depending on the dish	1½–3 hr
Bread (500 g of flour)	220°C*	On the grill at level 2	25–30 min

USE

Fan grill function

This function lets you use the Grill function + ventilation at the same time, which produces uniform cooking for thick food items.

The cooking temperature may be adjusted in 10°C increments from 50°C to 200°C.

Programming the fan grill function		Display
	Turn the selector knob to select the FAN GRILL function. 200° flashes, requesting you choose the desired cooking temperature.	
	Turn the “-/+” selector knob to set the cook temperature of your choice, ex. 180°. Confirm by pressing °C/W, the time digits flash in the display.	
	Turn the “-/+” selector knob to set the required cook time, ex. 40 minutes.	
	Confirm by pressing START, the light switches on and the programme begins.	



Comments

Cooking time may be changed at any time simply by turning the “-/+” selector knob.

You may preheat your microwave oven in the same way you set a fan cook programme.

A beep sounds to indicate that the programmed temperature has been reached.

Guide to cooking using the fan grill function

Place the food item in a dish on the grill at insertion level 1.

Turn the food halfway through cooking.

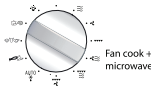










Food	Quantity	Temperature	Time
Beef roast	1,000 g	190°C	36–38 min
Whole chicken	1,200 g	180°C	75–80 min
Pork roast	1,000 g	170°C	90 min

USE

Fan cooking + microwave function

The fan cooking + microwave function lets you combine the microwave with fan cooking, saving you considerable time. The following microwave power levels are available: 100–200–300–400–500 W. The cooking temperature may be adjusted in 10°C increments from 50°C to 250°C.

Cooking time may be set from 0 to 60 minutes.

Programming the FAN + microwave function		Display
	Turn the selector knob to select the FAN + MW function. 500 W flashes in the display, requesting you choose the desired microwave power level.	
	Turn the “-/” selector knob to set the microwave power level of your choice, ex. 200W (maximum power for combi cooking is 500 W). Confirm by pressing °C/W. 200° flashes, requesting you choose the desired cooking temperature.	 
	Turn the “-/” selector knob to set the cook temperature of your choice, ex. 150°. Confirm by pressing °C/W, the time digits flash in the display.	
	Turn the “-/” selector knob to set the required cook time, ex. 30 minutes.	
	Confirm by pressing START, the light switches on and the programme begins.	



Comments

Cooking time may be changed at any time simply by turning the “-/” selector knob.



Recommendations

When cooking using the fan cooking + microwave function, do not use a metal container.

Cooking on 2 levels:

To cook an 800 g veal roast and potato gratin with 800 g of potatoes at the same time, 55 min at 170°C, microwave power level 300 W. We recommend you place the gratin dish on the turntable and the veal roast on the drip tray inserted at level 3.



Warning

Never preheat your oven in the fan cooking + microwave function as this could damage your appliance.

USE

Guide to cooking using the fan + microwave function

Use a microwave-safe and heatproof dish, preferably made of earthenware (less splashing than with glass).

Cook preferably non-barded roasts to avoid grease splashes and smoke.

Season when cooked, let the meat sit in aluminium foil for 10 minutes. This helps the meat fibres to relax and the roast will be more tender.

Food	Qty	Programming MW + FAN	Time (min)	Recommendations
Shoulder of lamb on the bone	1,300 g	200 W + 200°C	32–37	In the glass drip tray inserted level 2
Ribeye steak	800 g	200 W + 200°C	23–28	In a dish, on the grill inserted level 2
Chicken/guinea fowl	1,200 g	200 W + 200°C	35–40	In a dish, on the grill inserted level 1
Turkey roast	800 g	300 W + 180°C	32–37	In a dish, on the grill inserted level 2
Pork roast	1,200 g	300 W + 180°C	47–52	In a dish, on the grill inserted level 2
Veal roast	1,000 g	300 W + 180°C	37–42	In a dish, on the grill inserted level 2

Child lock

You can programme the “CHILD LOCK” feature to block unauthorised use of your microwave oven.

To set:

Press the START/STOP key for 5 seconds with the door open, until the key appears in the display. 2 beeps confirm that your microwave is temporarily locked. No programme is available.



To cancel:

Follow the same procedure: press the START/STOP key for 5 seconds with the door open. The key symbol switches off and clocktime is displayed. The procedure is confirmed by 2 beeps.




USE

Timer

You may also programme the "TIMER" function on your microwave oven.

To set the timer:

 The diagram shows three circular controls. The top control is a large selector knob with a vertical line and a small arrow pointing to the 'OFF' position. The middle control is a smaller knob with '+' and '-' symbols. The bottom control is a button labeled 'START' and 'STOP'.	<p>Set the selector knob to the OFF position. Turn the "+/-" selector to set the desired time. Confirm by pressing START. The pre-set time will start to count down. A triple beep announces the end of the programmed time. To cancel, open the door and press STOP during 2 seconds.</p>
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CARE & CLEANING

We recommend that you clean the oven regularly and remove any food deposits inside and outside the appliance. Use a damp, soapy sponge. If the appliance is not kept clean, its surface may become damaged and this will considerably shorten its lifespan and cause a dangerous situation. If the door or seal are damaged, the oven must not be used until repaired by a qualified person.

Do not clean the appliance with a steam cleaner.

The use of abrasive products, alcohol or solvents is not recommended. They are likely to damage the appliance.

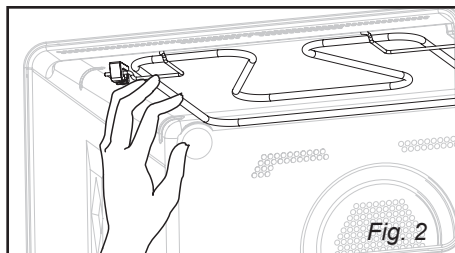
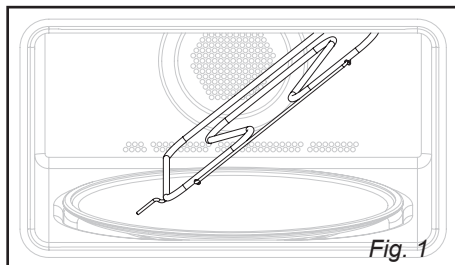
If the oven smells unpleasant or is encrusted with dirt, boil a cup of water with lemon juice for 2 minutes and clean the sides with a little washing-up liquid.

In order to clean the roof of the cavity, tip the grill resistance downwards (Fig. 1).

Unhook the grill resistance by pressing on the rod at top left (Fig. 2).

The turntable may be removed for easier cleaning. To remove it, grasp it by the access areas provided for this purpose. If you remove the driver, avoid getting any water in the motor axis hole.

Remember to put back the driver, the base rollers and the turntable.



FAULTS

If you have a query concerning the operation of your appliance, this does not necessarily mean that there is a breakdown. In all events, check the following points:

You notice that	Solution
The time is counting down but the appliance is not functioning (the food is not heated) and "demo" flashes in the display.	Demonstration mode has been set. To switch back into operating mode, press the following three keys all at the same time: "CLOCK", "°C/W", "TURNABLE KEY".
The appliance does not switch on.	Check that the appliance is properly connected. Check that the oven door is properly closed. Check that the child lock feature is not programmed.
The appliance continues to make a noise after the programme has finished.	In order to evacuate residual steam, your appliance is equipped with a delayed ventilation feature. According to the cooking mode chosen (solo/grill/combined), the ventilation may continue to function after the end of the programme.
The appliance is noisy. The turntable does not revolve properly.	Clean the rollers and the roller area under the turntable. Check that the rollers are correctly positioned.
You notice steam on the glass.	Wipe off the condensation with a cloth.
The food is not heated in the microwave programme.	Check that the utensils are suitable for use with microwave ovens and that the power level is appropriate.
Smoke comes off the grill at the start of the programme.	Remove all cooking residues from the heating element before each use.
The appliance produces sparks.	Clean the appliance thoroughly: remove grease, cooking particles, etc. Make sure no metal objects are close to the oven walls. Never use metal objects with the grill. Never operate your oven when it is empty.

PROFICIENCY TESTING

Operating proficiency testing according to CEI/EN/NF EN 60705 standards.

The International Electrotechnical Commission, SC.59K, has established a standard relative to comparative performance tests conducted on various microwaves.

We recommend the following for this appliance:

Test	Load	Approx. time	Power selector	Containers/ Recommendations
Egg custard (12.3.1)	1,000 g	16–18 min	500 W	Pyrex 227 On the turntable.
	750 g	13–15 min		Pyrex 220 On the turntable.
Sponge cake (12.3.2)	475 g	6–7 min	700 W	Pyrex 827 On the turntable.
Meatloaf (12.3.3)	900 g	14 min	700 W	Pyrex 838 Cover with cling film. On the turntable.
Defrosting meat (13.3)	500 g	11–12 min	200 W	On the turntable.
Defrosting raspberries (B.2.1)	250 g	6–7 min	200 W	On a flat plate. On the turntable.
Potato gratin (12.3.4)	1,100 g	23–25 min	Low Grill + 700 W	Pyrex 827 On the turntable.
Chicken (12.3.6)	1,200 g	24–26 min	High Grill + 500 W	Place on the grill + drip tray inserted at the 1st level from the bottom. Turn halfway through.
		35–40 min	Fan cooking 200°C + 200 W	In an enamelled earthenware dish. Place on the grill inserted at the 1st level from the bottom.
Cake (12.3.5)	700 g	20 min	Fan cooking 220°C + 200 W	Pyrex 828 Place on the grill level 1.