

**ASKO**



## Instructions for use MICROWAVE OVEN

OM8334S / BD22GCL2

**Pictograms used**



Important information



Tip

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# CONTENTS

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## ***Your microwave oven***

Introduction	4
Description of the appliance	5
Control panel	6
Display	6

## ***First use***

Before first use	7
Microwaves	7
Guidelines for cookware	8

## ***Operation***

Please note!	9
Explanation of the knobs and the keys	9
Using the microwave oven	12
Temporary stop	12
Description of the functions	13
Program table defrosting by weight	14
Program table auto functions	14
Using the baking tray	15
Using the grill rack	16

## ***Tips and cooking tables***

Warming up and cooking	19
Factors that influence the cooking process	19
Basic techniques	20
Defrosting with the microwave function	20
Cooking vegetables with the microwave function	22
Cooking fish with the microwave function	23

## ***Maintenance***

Cleaning the appliance	24
Cleaning the oven ceiling	24
Cleaning the baking tray	25
Replacing the oven light	25

## ***Malfunctions***

Troubleshooting	26
Sparks in the microwave oven	26

## ***Technical specifications***

Technical specifications	27
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## ***Installation***

Installation	28
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## ***Environmental aspects***

Disposal of the appliance and packaging	30
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# YOUR MICROWAVE OVEN

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## *Introduction*

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Congratulations on choosing this ASKO microwave oven. This product is designed with simple operation and optimum comfort in mind.

This manual shows how you can best use this microwave. In addition to information about operating the appliance, you will also find background information that may be useful when using the appliance.



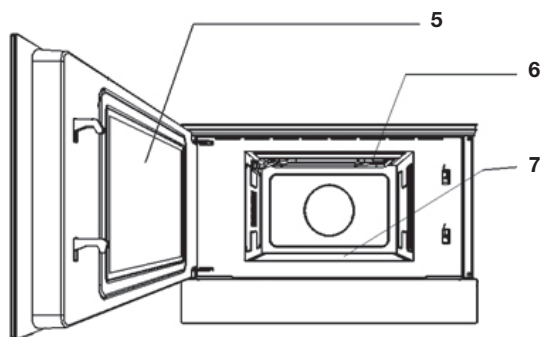
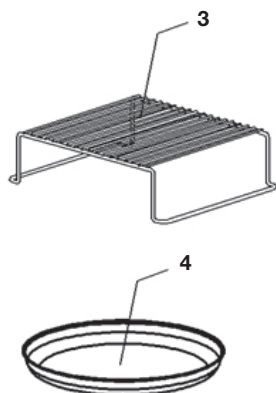
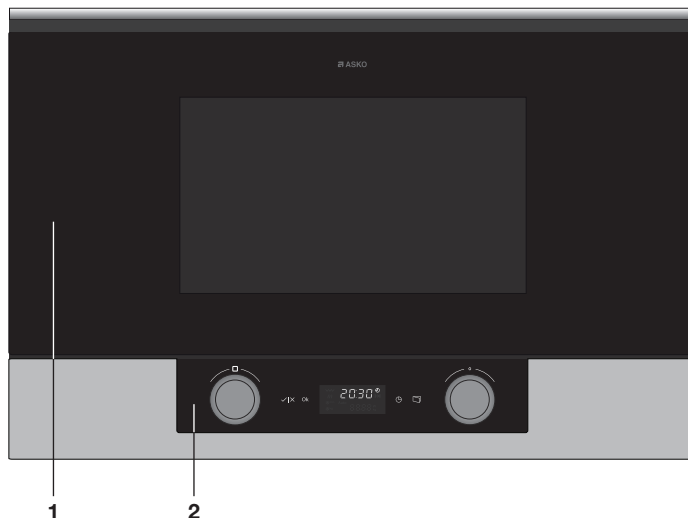
**Please read the separate safety instructions carefully before using the appliance!**

**Read this manual before using the appliance and keep it in a safe place for future use.**

# YOUR MICROWAVE OVEN

## *Description of the appliance*

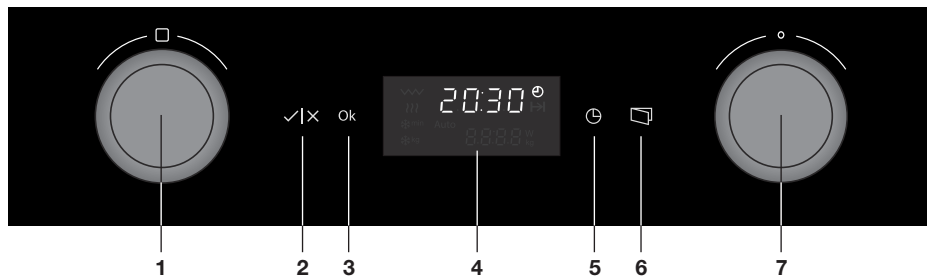
1. Door
2. Control panel
3. Grill rack
4. Baking tray
5. Glass of the door
6. Drop-down grill
7. Ceramic base



Always place the dish / grill rack / baking tray in the center of the ceramic base!

# YOUR MICROWAVE OVEN

## Control panel



1. Function knob
2. Start key / Stop key
3. Ok key
4. Display
5. Timer key
6. Door release key
7. Selection knob



Push the knobs to let them come out of the control panel.



The keys respond best if you touch them shortly with a large area of your fingertip.

## Display



The display shows:

- the time of the day if the appliance is not operating;
- the symbols and settings of the several functions if you turn the function knob;
- the symbols and settings of the chosen function when the appliance is in operation;
- the remaining operating time when the appliance is in operation;
- the end of a cooking process.

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## FIRST USE

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### ***Before first use***

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- Open the door, remove the packaging and check the oven for damage.
- Do not use the oven if it is damaged, but contact your supplier.
- Remove the protective film from the stainless steel parts.
- Clean the oven interior and accessories with a damp cloth. Do not use any abrasive cleaner or strong-smelling cleaning products.
- The oven will emit a strange smell when the grill is used for the first time; this is normal. You should ensure that there is good ventilation during initial use.

### ***Microwaves***

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Microwaves are high-frequency electromagnetic waves. The energy makes it possible to cook or warm up a dish without affecting the form or colour.

#### **Cooking principle**

- The microwaves the microwave generates are spread evenly by a distribution system. This cooks the dish evenly.
- The food absorbs the microwaves to a depth of approximately 2.5 cm. Cooking then continues, because the heat is spread in the dish.
- The cooking times vary and depend on the dish you use and the properties of the food:
  - ▷ Quantity and density
  - ▷ Moisture content
  - ▷ Starting temperature (whether or not it is chilled)



#### **Please note!**

The dish is cooked from the inside out by means of heat distribution. The cooking continues even when you take the dish from the oven. Standing times in recipes and in this book should therefore be adhered to, in order to ensure:

- Even heating into the middle of the dish.
- Equal temperatures in all parts of the dish.

## FIRST USE

### *Guidelines for cookware*

The table gives you a general idea of what type of cookware is suitable for each situation.

Cookware	Microwave		Grill <sup>6</sup>	Microwave + Grill <sup>6</sup>
	Defrosting Heating	Cooking		
<b>Glass and china<sup>1</sup></b> Home use, not flame resistant, can be used in the dish washer	yes	yes	no	no
<b>Glazed china</b> Flame resistant glass and china	yes	yes	yes	yes
<b>China, stone ware<sup>2</sup></b> Unglazed or glazed without metallic decorations	yes	yes	no	no
<b>Clay plates<sup>2</sup></b> Glazed Unglazed	yes no	yes no	no no	no no
<b>Plastic plates<sup>2</sup></b> Heat resistant to 100°C Heat resistant to 250°C	no yes	no yes	no no	no no
<b>Plastic films<sup>3</sup></b> Plastic film for food Cellophane	no yes	no yes	no no	no no
<b>Paper, cardboard, parchment<sup>4</sup></b>	yes	no	no	no
<b>Metal</b> Aluminium foil Aluminium wrappings <sup>5</sup>	yes no	no yes	yes yes	no yes
<b>Accessories</b> Grill rack Baking tray Grill rack + baking tray	yes yes no	yes yes no	yes yes no	yes yes no

- Without any gold or silver leaf edging; no lead crystal.
- Keep the manufacturer's instructions in mind!
- Do not use metal clips for closing bags. Make holes in the bags. Use the films only to cover the food.
- Do not use paper plates.
- Only shallow aluminium containers without lids/tops.
  - ▷ The aluminium must not come into contact with the cavity walls.
  - ▷ Put an aluminium container directly on top of the ceramic base. If you use the rack, put the container on a china plate. Never put the container directly on the rack!
- The cookware you use must be resistant to a temperature of at least 300 °C.



## OPERATION

### *Please note!*



#### **Warning!**

Heating liquids in the microwave can result in delayed boiling. This means that the liquid may start to boil furiously after it is removed from the microwave, with the risk of scalding. You can offset the delayed boiling effect by placing a plastic or glass spoon in the liquid prior to heating it in the microwave.



#### **Warning!**

Take care with baby food:

- Shake or stir the content of babies' bottles or pots of baby food after heating.
- Check the temperature of the food carefully prior to consumption to prevent scalding injuries.

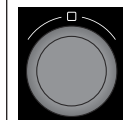


#### **Warning!**

Cutlery and tableware may become hot after using the microwave.

### *Explanation of the knobs and the keys*

#### **Function knob**

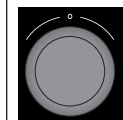


#### **Select a function**

Turn this knob to select the desired function.

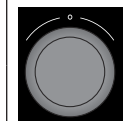
- See 'Description of the functions' for more information.

#### **Selection knob**



#### **Change the settings**

Turn this knob to change the settings that are blinking in the display.



#### **Select a program**






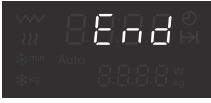

Turn this knob to select another program.

- See 'Program table defrosting by weight' and 'Program table auto functions' for more information.




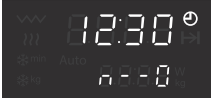


## OPERATION

### Start key / Stop key




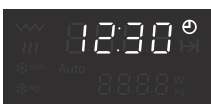



	<p><b>Quick Start</b> Touch this key to start the appliance immediately for 30 seconds with 600 Watt power.</p>	
	<p><b>Start</b> Touch this key to start the operation of the appliance with the displayed settings.</p>	
	<p><b>Temporary stop</b> Touch this key during operation for a temporary stop of a cooking process.</p>	
	<p><b>Stop</b> Touch this key after the end of a cooking process.</p> <ul style="list-style-type: none"> <li>• The display will show the time of the day.</li> <li>• The audible signal will stop.</li> <li>• The fan will continue to run; this is normal.</li> </ul>	
	<p><b>Cancel</b> Touch and hold this key for several seconds to cancel the operation of the appliance.</p> <ul style="list-style-type: none"> <li>• You will hear three short audible signals.</li> </ul>	

### Ok key





	<p><b>Confirm</b> Touch this key to confirm a chosen or adapted setting, belonging to a chosen function.</p>	
	<p><b>Select a setting to change</b> Touch this key if you want to change a setting, belonging to a chosen function.</p> <ul style="list-style-type: none"> <li>• The setting will start blinking and can be changed by turning the selection knob.</li> </ul>	
	<p><b>Child lock</b> Touch and hold this key for several seconds to lock/unlock the appliance (child lock).</p> <ul style="list-style-type: none"> <li>• You will hear a long audible signal.</li> </ul>	

## OPERATION

### Timer key

	<p><b>Set the time of the day</b> Touch this key to make it possible to set the hours and minutes after connecting the appliance to the mains (or after a power failure).</p>	
	<p><b>Change the time of the day</b> Touch this key to make it possible to change the hours and minutes.</p>	
	<p><b>Confirm the setting of hours/minutes</b> Touch this key to confirm the hours and minutes that have been set.</p>	
	<p><b>Hide and show the time of the day in the display</b> Touch and hold this key for several seconds to hide/show the time of the day in the display.</p> <ul style="list-style-type: none"> <li>You will hear a long audible signal.</li> </ul>	

### Door release key

	<p><b>Open the door</b> Touch this key to open the door.</p>	
	<p><b>Temporary stop</b> Touch this key during operation for a temporary stop of a cooking process.</p>	
	<p><b>Stop</b> Touch this key after the end of a cooking process.</p> <ul style="list-style-type: none"> <li>The display will show the time of the day.</li> <li>The audible signal will stop.</li> <li>The fan will continue to run; this is normal.</li> </ul>	

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## OPERATION

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### *Using the microwave oven*

1. Connect the appliance to the mains.
2. Set the time of the day.
3. Touch the door release key to open the door.
4. Place the dish in the appliance.
5. Close the door.
6. Turn the function knob to set the desired function.
  - ▷ The display shows the symbols and settings of the functions.



Take a look at the several tables in this manual for more information about the functions.

7. Turn the selection knob if you want to change a blinking setting in the display.
  - ▷ Touch the ok key to confirm a setting;
  - ▷ Touch the ok key to select a setting that is not blinking.
8. Touch the start key to start the operation with the displayed settings.
  - ▷ Once the set time has expired, you will hear an audible signal.
  - ▷ 'End' appears in the display.
9. Touch the stop key or open the door.
  - ▷ The audible signal stops.
  - ▷ The time of the day will be shown in the display.

### *Temporary stop*

While the appliance is operating, you can touch the stop key or open the door for a temporary stop.

- The microwave emission is stopped immediately.
- The grill is de-activated but is still very hot. Danger of burning!
- The display shows the remaining operating time.
- The fan will continue to run; this is normal.

Now you can:

- Turn or stir the food to ensure it will be evenly cooked.
- Change the displayed settings.
  - ▷ Touch the ok key once/twice.
  - ▷ Turn the selection knob to change the time, power or weight.
- Cancel the process; touch and hold the stop key for several seconds.
- Restart the process; close the door and touch the start key.

# OPERATION

## Description of the functions

Symbol	Function	Microwave power output	Foods	Display
	Microwave	90 W	Slowly defrosting delicate foods. Keeping food hot.	
		180 W	Cooking with little heat. Boiling rice. Rapid defrosting.	
		360 W	Melting butter. Heating baby food.	
		600 W	Cooking vegetables and food. Cooking and heating carefully. Heating and cooking small portions of food. Heating delicate food.	
		850 W	Cooking and rapidly heating liquids and pre-cooked foods.	
	Grill		Grilling food.	
	Microwave + Grill	90 W	Toasting food.	
		180 W	Grilling poultry and meat.	
		360 W	Cooking pies and cheese-topped dishes.	
	Defrosting by time (manual)		Quickly defrost any type of food. <ul style="list-style-type: none"> <li>Turn the food when you hear an audible signal; the display will show 'turn'.</li> </ul>	
	Defrosting by weight (automatic)		Quickly defrost meat, poultry, fish, fruit and bread; see program table. <ul style="list-style-type: none"> <li>Turn the food when you hear an audible signal; the display will show 'turn'.</li> </ul>	
	Auto cooking		Cook various types of food; see program table. <ul style="list-style-type: none"> <li>Turn the food when you hear an audible signal; the display will show 'turn'.</li> </ul>	

## OPERATION

### *Program table defrosting by weight*

Program	Food	Weight (kg)	Time (min.)	Standing time (min.)
Pr 1	Meat	0.1 - 2.5	3 - 75	20 - 30
Pr 2	Poultry	0.1 - 2.5	3 - 75	20 - 30
Pr 3	Fish	0.1 - 2.5	3 - 83	20 - 30
Pr 4	Fruit	0.1 - 1.0	3 - 26	10 - 20
Pr 5	Bread	0.1 - 1.5	2 - 36	10 - 20



Turn the food when you hear an audible signal; the display will show 'turn'.

### *Program table auto functions*

Program	Food	Weight (g)	Time (min.)	Added water (ml)	Instructions
P 1	Cook potatoes	500	10	150	Put the sliced potatoes (15-20 mm) with the water in a heat resistant container with a lid and place them on the ceramic base.
P 2	Slow boiled/ stewed dishes	550	19	---	Put the ingredients to be slow cooked in a heat resistant container with a lid and place them on the ceramic base.
P3	Fish (frozen)	700	30	300	Put the ingredients to be cooked and gratin in a heat resistant container and place them on the ceramic base.
	Fish (fresh)	800			
	Vegetables (frozen)	1000			Put the ingredients to be cooked in a heat resistant container with a lid and place them on the ceramic base.



Turn the food when you hear an audible signal; the display will show 'turn'.

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## OPERATION

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### **Important notes!**

Always use plates for use in the microwave oven and a lid or cover to avoid loss of liquids.



Stir or mix the foods several times during heating.



The time required to heat the food will depend on its initial temperature. Food taken straight from the fridge will take longer to heat up than food that is at room temperature.



If the food temperature is not what is wanted, select a greater or lesser weight next time you heat up the food.



After heating, stir the food and then leave the food to stand for some time to allow the temperature to become uniform throughout the food.



### **Warning!**

After heating the container may be very hot. Although microwaves do not heat up most containers, these may heat up through heat transmission from food.

### ***Using the baking tray***

Normally when cooking food, such as pizzas or pies, on a grill or in a microwave oven, the dough or pastry becomes soggy. This can be avoided by using a baking tray. A high temperature is reached quickly on the bottom of the baking tray, so the crust turns crispy and brown. The baking tray can also be used for bacon, eggs, sausages, etc.



### **Warning!**

Ensure that the baking tray never comes in contact with the oven cavity, in order to avoid any damages.



Place the baking tray in the center of the ceramic base of your microwave oven.



Use oven gloves at all times because the baking tray will become very hot.



Do not place any recipients on the baking tray that are not heat-resistant (plastic bowls for example).

## OPERATION

### How to cook with the baking tray

1. Preheat the baking tray by selecting the microwave + grill function for 3 to 5 minutes with a 360 W microwaves power level.
2. Brush the baking tray with oil in order to brown the food nicely.
3. Place the fresh or frozen food directly on the baking tray. You can place defrost food (like frozen pizza) without a previous defrosting.
4. Place the baking tray on the ceramic base of your microwave oven.
5. Select the microwave + grill function and the cooking time as described in the table.

Food	Weight (g)	Cooking time (min.)	Standing time (min.)	Instructions
Pizza (thin)	200	5	2	If the pizza is thick, increase the cooking time by 1-2 minutes.
	300	6	2	
	400	7	2	
Quiches and pies	200	5	2	A temperature compensation is achieved through the standing time.
	300	6	2	
Hamburgers	---	8	2	Turn 2x.
Oven chips	400	5	---	Turn 1x.



#### Note!

The teflon layer of the baking tray can be damaged if you use it incorrectly. Never cut the food on the baking tray. Use a plastic or wooden spoon to turn over the food.

### Using the grill rack

For good results with the grill, use the grill rack supplied with the oven.



#### Warning!

Ensure that the grill rack never comes in contact with the oven cavity, in order to avoid any damages.



Place the grill rack in the center of the ceramic base of your microwave oven.



Use oven gloves at all times because the grill rack will become very hot.



Do not place any recipients on the grill rack that are not heat-resistant (plastic bowls for example).



## OPERATION

### How to cook with the grill rack

1. Preheat the grill for 2 minutes.
2. Place a bowl or plate (resistant to a temperature of at least 300 °C) on the ceramic base for use as a drip tray during grilling.
3. Place the food on the grill rack.
4. Select the grill function and the cooking time as described in the tables.
  - Check on how the cooking is going and, if necessary, turn the food over half way the grilling time.



#### Tips

Fish and meat taste great if, before grilling, you brush them with vegetable oil, spices and herbs and leave to marinate for a few hours. Only add salt after grilling.



Sausages will not burst if you prick them with a fork before grilling.



The grill is especially suitable for cooking thin portions of meat and fish.



Thin portions of meat only need to be turned once, but thicker portions should be turned several times.

### Grill without microwave

The times shown are merely indicative and can vary as a function of the composition and quantity of the food, as well as the final condition wished for.

Food	Quantity	Time (min.)	Instructions
Bass	800 g	18-24	Spread lightly with butter. After half of cooking time turn and spread with seasoning.
Sardines/gurnard	6-8	15-20	
Sausages	6-8	22-26	Prick after half of the cooking time and turn.
Frozen hamburgers	3	18-20	
Spare rib (approx. 3 cm thick)	400 g	25-30	After half of the cooking time, baste and turn.
Toast	4	1.5-3	Watch the toasting.
Toasted sandwiches	2	5-10	Watch the toasting.

## OPERATION

### Grill + microwave

The microwave + grill function is ideal for cooking quickly and, at the same time, browning foods. Furthermore, you can also grill and cook cheese covered food.



Use the ceramic base for cooking, unless indicated otherwise.



#### Please note!

The plate that is used in the combined function must be suitable for microwave and grill use.

The values given in the table are valid when the oven cavity is cold (it is not necessary to pre-heat the oven). Keep in mind that the figures given are merely indicative and can vary as a function of the initial state, temperature, moisture and type of food.

Food	Quantity	Cookware	Power (W)	Time (min.)	Standing time (min.)
Cheese topped pasta	500 g	Low plate	180	12-17	3-5
Cheese topped potatoes	800 g	Low plate	360	20-22	3-5
Lasagne	approx. 800 g	Low plate	360	15-20	3-5
Grilled cream cheese	approx. 500 g	Low plate	180	18-20	3-5
2 fresh chicken legs (grilled)	200 g each	Low plate	180	10-15	3-5
Chicken	approx. 1000 g	Low and wide plate	180	35-40	3-5
Cheese topped onion soup	2 x 200 g	Soup bowls	180	2-4	3-5



If the time is not enough to brown the food well, put it under the grill for another 5 or 10 minutes.

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## TIPS AND COOKING TABLES

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### ***Warming up and cooking***

- The microwave always heats with the same intensity. The more you place in the microwave, the longer the cooking time.
- Flat, level dishes heat up more quickly than narrow, tall dishes.
- Covering dishes with microwave film or a fitting lid prevents spattering, reduces cooking time and helps retain moisture levels. After cooking, remove the foil or lid carefully. Please note! The steam released can be extremely hot!
- Dishes that dry out quickly can be moistened. Briefly place potatoes and vegetables in cold water before you place them in the microwave. This prevents a skin forming.
- For an even result it is best to stir or turn a dish a few times.
- For warming up dishes that have already been cooked, always use the highest microwave setting.
- You don't need much water, salt or herbs for the cooking. Salt is best added after cooking. This prevents moisture from being removed from the food.
- After the microwave has been switched off, the dish continues cooking for a short time. Take this into account and don't heat up the dish for too long.



#### **Please note!**

When heating small quantities of powdery products (such as when drying herbs), always place a small cup of water in the microwave. Otherwise there is a possibility of self-combustion if small quantities are heated.

### ***Factors that influence the cooking process***

- The temperature of the ingredients influences the cooking time. A cold meal needs more cooking time than a meal at room temperature.
- Lighter dishes cook faster than heavier and solid dishes, such as stews or rolled meats. Take care in preparing light, porous dishes. The edges will quickly become dry and tough.
- Smaller dishes are warmed more evenly if you place them in the microwave separate from each other, preferably in a circle.
- Bones and fat conduct heat better than meat. Aluminium foil blocks the microwaves. By covering thinner areas of dishes (such as chicken legs and wings), you prevent them from cooking too quickly.
- Grease-proof paper prevents spattering and helps retain the heat.

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## TIPS AND COOKING TABLES

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### ***Basic techniques***

#### **Stirring**

Stirring dishes regularly distributes the stored heat. Always stir from the outside in, since the outside of the dish always heats up first.

#### **Turning over**

Large, thick dishes should be turned over regularly. They then cook more evenly and quickly.

#### **Pricking**

Dishes with a skin or shell (such as egg yolks, seafood and fruit) burst open in the microwave. Prevent this by pricking it with a fork or satay stick a few times before cooking.

#### **Checking**

Dishes cook quickly. That's why you should check them regularly. Take them out of the microwave just before they're ready.

#### **Continued cooking**

In general, allow dishes to stand covered for 3 to 10 minutes after removing them from the microwave. The dishes continue to cook. Don't cover dishes that have a dry crust, such as cake.

#### **Freezing**

When freezing food you should take defrosting in the microwave into account by not using aluminium foil or trays and by freezing in flat portions.

### ***Defrosting with the microwave function***

- The defrosting time depends on the quantity and thickness of the food. Distribute the food evenly. The thickest parts should be turned towards the outside. You can protect the most delicate parts of food with pieces of aluminium foil.
- Thick portions of food should be turned several times.
- To accelerate the defrosting process, it is advised to separate the food into sections after a certain amount of time.
- When defrosting an irregularly formed dish, you can cover thin areas halfway through the defrosting process or wrap them with aluminium foil.

## TIPS AND COOKING TABLES

The table shows different defrosting and standing times (in order to ensure the food temperature is evenly distributed) for different types and weights of food, plus recommendations.

Food	Weight	Defrosting Time	Resting time	Comment
Pieces of meat, veal, beef, pork	100 g	3-4 min	5-10 min	Turn once
	200 g	6-7 min	5-10 min	Turn once
	500 g	14-15 min	10-15 min	Turn twice
	700 g	20-21 min	20-25 min	Turn twice
	1000 g	29-30 min	25-30 min	Turn twice
	1500 g	42-45 min	30-35 min	Turn three times
Stewed meat	500 g	12-14 min	10-15 min	Turn twice
	1000 g	24-25 min	25-30 min	Turn three times
Minced meat	100 g	4-5 min	5-6 min	Turn twice
	300 g	8-9 min	8-10 min	Turn three times
	500 g	12-14 min	15-20 min	Turn once
Sausage	125 g	3-4 min	5-10 min	Turn twice
	250 g	8-9 min	5-10 min	Turn once
	500 g	15-16 min	10-15 min	Turn twice
Poultry, poultry parts	200 g	7-8 min	5-10 min	Turn three times
	500 g	17-18 min	10-15 min	Turn once
Chicken	1000 g	34-35 min	15-20 min	Turn once
	1200 g	39-40 min	15-20 min	Turn once
	1500 g	48-50 min	15-20 min	Turn twice
Fish	100 g	3-4 min	5-10 min	Turn once
	200 g	6-7 min	5-10 min	Turn once
Trout	200 g	6-7 min	5-10 min	Turn twice
Shrimps	100 g	3-4 min	5-10 min	Turn once
	500 g	12-15 min	10-15 min	Turn once
Fruit	200 g	4-5 min	5-8 min	Turn twice
	300 g	8-9 min	10-15 min	Turn once
	500 g	12-14 min	15-20 min	Turn once
Bread	100 g	2-3 min	2-3 min	Turn twice
	200 g	4-5 min	5-6 min	Turn twice
	500 g	10-12 min	8-10 min	Turn twice
	800 g	15-18 min	15-20 min	Turn three times
Butter	250 g	8-10 min	10-15 min	Turn once, keep covered
Cottage cheese	250 g	6-8 min	5-10 min	Turn once, keep covered
Cream	250 g	7-8 min	10-15 min	Remove the lid

## TIPS AND COOKING TABLES

### *Cooking vegetables with the microwave function*

- If possible, always use fresh vegetables. If vegetables have become a little limp because they've been left for too long, you can place them in cold water for a while so that they absorb moisture.
- Use a large plate to cook vegetables, so that the layer of vegetables covering the plate base is not too thick.
- Preferably cook vegetables with only the water remaining after rinsing.
- Always cover the dish with a lid or microwave film.
- Do not add salt. The salts present naturally in the vegetables should give sufficient flavour. If you still wish to add salt, you can do this after cooking.
- Cook vegetables for the shortest time possible. Take into account the fact that the vegetables will continue to cook.
- Check with a satay stick or fork whether the vegetables are ready.

Food	Quantity (g)	Addition of liquids	Power (Watt)	Time (min.)	Standing time (min.)	Instructions
Cauliflower	500	100 ml	850	9-11	2-3	Cut into slices.
Broccoli	300	50 ml	850	6-8	2-3	Keep covered.
Mushrooms	250	25 ml	850	6-8	2-3	
Peas & carrots	300	100 ml	850	7-9	2-3	Cut into chunks or slices. Keep covered.
Frozen carrots	250	25 ml	850	8-10	2-3	
Potatoes	250	25 ml	850	5-7	2-3	Peel and cut into equal sized pieces. Keep covered.
Paprika	250	25 ml	850	5-7	2-3	Cut into chunks or slices. Keep covered.
Leek	250	50 ml	850	5-7	2-3	
Frozen Brussel sprouts	300	50 ml	850	6-8	2-3	Keep covered.
Sauerkraut	250	25 ml	850	8-10	2-3	Keep covered.

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## TIPS AND COOKING TABLES

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### *Cooking fish with the microwave function*

Fish needs to cook gradually. For thin fish, oily fish or small portions, use a low power level. In other cases you can set the power somewhat higher. Take continued cooking into account. Fish is ready when it becomes opaque.

<b>Food</b>	<b>Quantity (g)</b>	<b>Power (Watt)</b>	<b>Time (min.)</b>	<b>Standing time (min.)</b>	<b>Instructions</b>
Fish fillets	500	600	10-12	3	Cook covered over. Turn after half of cooking time.
Whole fish	800	850 400	2-3 7-9	2-3	Cook covered over. Turn after half of cooking time. You may wish to cover up the small edges of the fish.

## MAINTENANCE

### Cleaning the appliance

Clean your appliance regularly to prevent a build-up of grease and food particles, especially on interior and exterior surfaces, the door and door seals.

- Clean the exterior surfaces with a soft cloth and warm soapy water. Wipe afterwards with a clean, damp cloth and dry the surfaces.
- Clean the interior immediately after use. Remove boiled-over liquid and food remnants with a damp cloth. Remnants of crumbs and moisture absorb microwaves and increase cooking time.
- Smells will disappear if you place a glass of vinegar or water with lemon in the oven cavity. Switch the microwave on at full power for two minutes. Then rub down with a damp cloth.



#### **Important!**

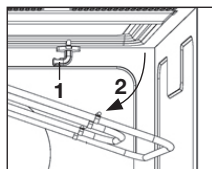
- Take care that NO water enters the vents.
- NEVER use abrasive cleaning materials or chemical solvents.
- DO NOT USE any abrasive cleaners or metal scrapers to clean the glass door. This will scratch the surface, which may cause the glass to break.
- DO NOT USE high pressure cleaners or steam cleaners to clean the microwave.
- If the seal of the microwave is very dirty, the door won't close properly. The front of adjacent furniture can become damaged. Keep the seal clean.

### Cleaning the oven ceiling

If the oven ceiling is dirty, the grill can be lowered to make cleaning easier.



To avoid the danger of burning, wait until the grill is cold before lowering it.



1. Turn the grill support by 180°.
2. Lower the grill gently.
  - ▷ Do not use excessive force as this may cause damage.
3. After cleaning the ceiling, put the grill back in its place, carrying out the previous operation.



#### **Important!**

The grill heating element support may fall when it is rotated. If this happens, insert the grill heating element support into the slot in the ceiling of the cavity and rotate it 90°.



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## MAINTENANCE

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### ***Cleaning the baking tray***

The best way to clean the baking tray is to wash it with hot water and detergent and rinse off with clean water. Do not use a scrubbing brush or a hard sponge otherwise the top layer will be damaged.

### ***Replacing the oven light***



**The lamp in this household appliance is only suitable for illumination of this appliance. The lamp is not suitable for household room illumination.**



**Attention!**

The oven light has to be replaced by an authorized technician. Do not attempt to replace the oven light by yourself.

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## MALFUNCTIONS

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### *Troubleshooting*

If the cooking results are not as desired, there are sparks in the microwave oven, the microwave oven does not start, etc., first try to discover the cause of the malfunction before calling the service desk.

#### **Check:**

- Is the plug in the wall socket?
- Is the door closed properly?
- Have the power settings and times been set properly?
- Are there objects in the microwave oven that shouldn't be there?
- Did you use the correct kitchen utensils?
- Are the ventilation openings blocked?
- Has the food been defrosted sufficiently?
- Did you turn over or stir the food during cooking?

#### **Also try the following:**

Place a mug with water (about 150 ml) in the appliance, carefully close the door and set the time to 1 minute.

- Does the light switch on?
- Does the fan switch on?
- Has the water in the mug become hot?

If the answer to one of the above questions is NO, then check the fuse in the circuit breaker box as a last step. If there is nothing wrong with the fuse, then contact the service centre.

### *Sparks in the microwave oven*



#### **Please note!**

If you see sparks in the microwave oven, turn the microwave oven off immediately.

Sparks can be caused by:

- metal or aluminium foil that touches the interior of the microwave oven;
- aluminium foil that is not correctly covering the food (points that stick up act as an antenna);
- metal from a closing strip or tableware with metallic edges;
- recycled paper that contains small metal particles.

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## TECHNICAL SPECIFICATIONS

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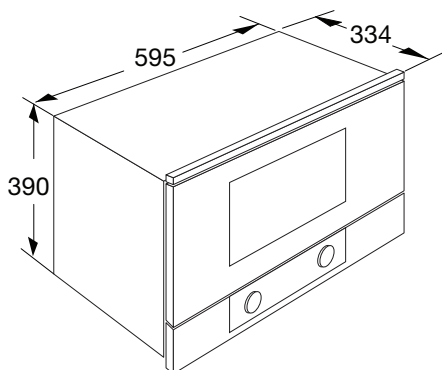
### *Technical specifications*

The data plate indicates the total nominal load, the required voltage and the frequency.

This appliance meets all relevant CE guidelines.

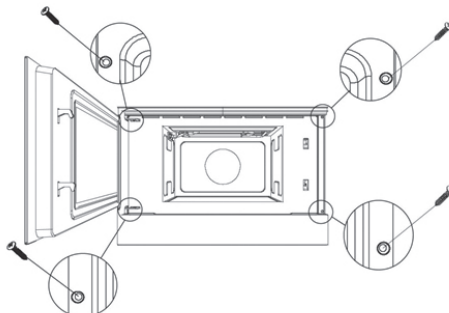
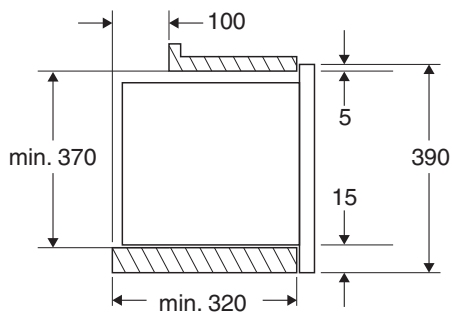
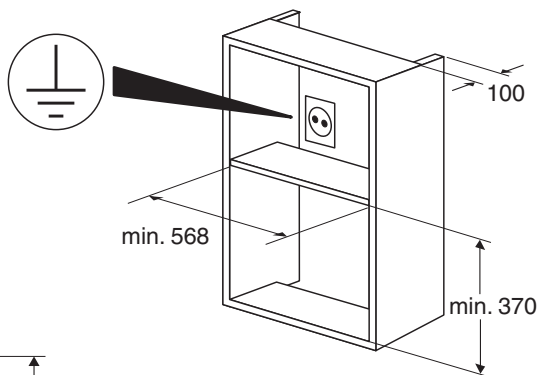
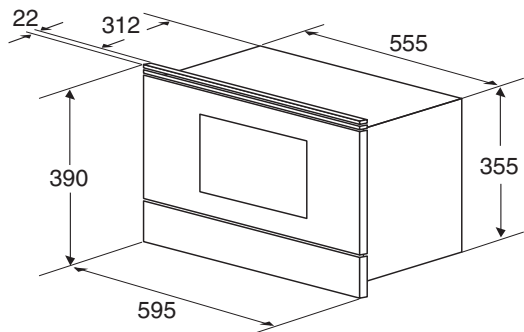
Appliance dimensions (wxdxh)	595 mm x 334 mm* x 390 mm
Contents	22 litres
Connection	220-240V~50Hz
Microwave power	850 W
Grill power	1250 W

\* Depth excludes the knobs on the display.

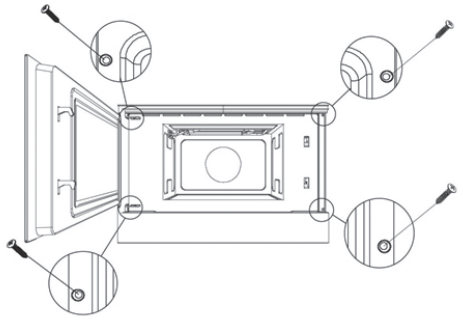
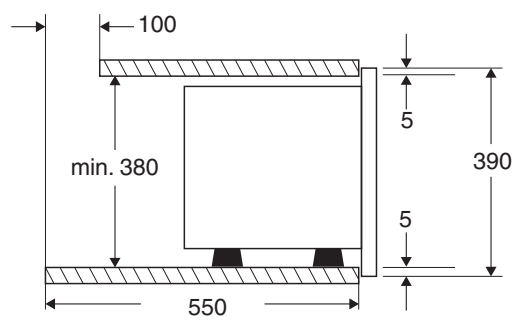
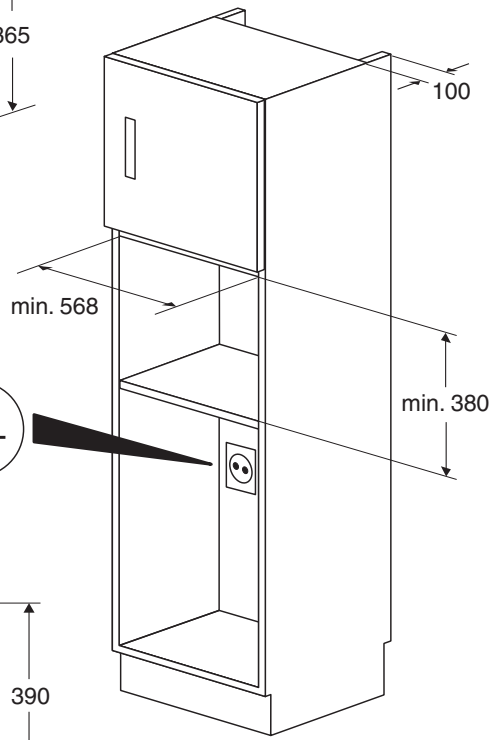
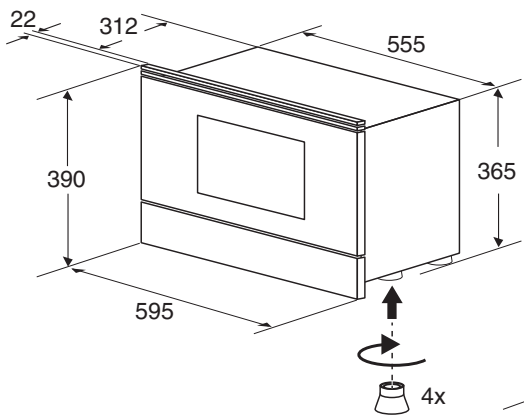


# INSTALLATION

## Installation



# INSTALLATION



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## ENVIRONMENTAL ASPECTS

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### *Disposal of the appliance and packaging*

This product is made from sustainable materials. However, the appliance must be disposed of responsibly at the end of its useful life. The government can provide you with information about this.

The appliance packaging can be recycled. The following materials have been used:

- cardboard;
- polyethylene film (PE);
- CFC-free polystyrene (hard PS foam).

Dispose of these materials responsibly in accordance with legal provisions.



The product has a pictogram of a crossed-out waste container. This indicates that household appliances must be disposed of separately. This means that the appliance may not be processed via the regular waste flow at the end of its useful life. You should take it to a special municipal waste depot or a sales outlet that offers to do this for you.

Collecting household equipment separately prevents harm to the environment and public health. The materials used in manufacturing this appliance can be recycled, which provides considerable savings in energy and raw materials.

#### **Declaration of Conformity**



We hereby declare that our products satisfy the applicable European Directives, Orders and Regulations, as well as the requirements stated in the referenced standards.





The appliance rating label is located on the inside of the appliance.

When contacting the service department,  
have the complete type number to hand.

You will find the addresses and phone numbers of the service organisation on the  
guarantee card.

 **ASKO**



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