

CONTROL PANEL

DIGITAL DISPLAY
The display includes a 24-hour clock and indicator symbols.

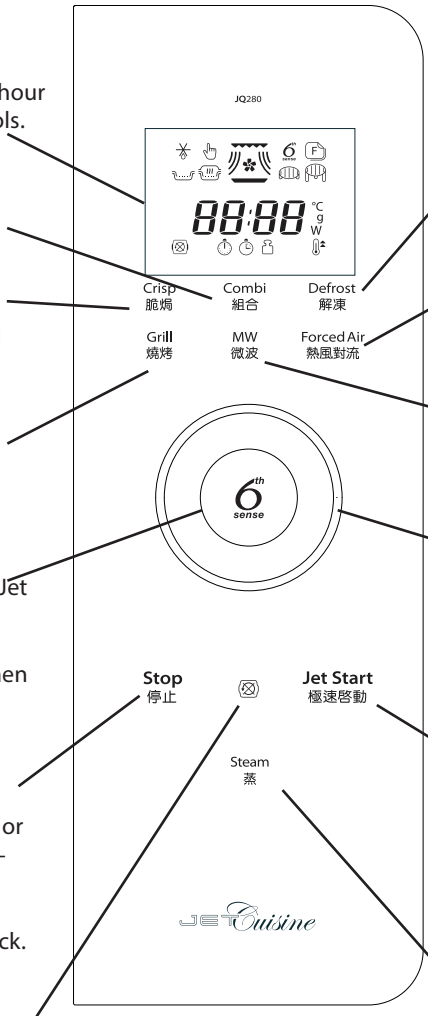
COMBI BUTTON
Use to select Combi fan / Combi Grill functions.

CRISP BUTTON
Use to select Manual / 6th Sense Crisp functions.

GRILL BUTTON
Use to select Manual / Auto Grill functions.

KNOB BUTTON
Product OFF: activate the Jet Start function.
Product ON: confirm the cooking parameter and then start the cooking process.

STOP BUTTON
Product ON: Press to Stop or reset any of the oven functions.
PRODUCT OFF: Keep it pressed to change the clock.



DEFROST BUTTON
Use to select Manual / 6th Sense Defrost functions.

FORCED AIR BUTTON
Use to select Manual / Auto Forced Air functions.

MW BUTTON
Use to select Manual / Auto Microwave functions.

ADJUSTABLE KNOB
According to the different functions, turn to select:
Microwave power level
Cooking time
Weight
Temperature
Food class

JET START BUTTON
Product OFF: activate the Jet Start function.
Product ON: confirm the cooking parameter and then start the cooking process.

STEAM BUTTON
Use to select 6th Sense Steam functions.

STOP TURNTABLE BUTTON
Use to stop the turntable. This function can only be used when cooking with microwaves only and Combi functions. The button will not work with other functions.

TO PAUSE OR TO STOP COOKING

TO PAUSE COOKING:
The cooking can be paused to check, turn or stir the food by opening the door. The setting will be maintained for 10 minutes.



TO CONTINUE COOKING:
Close the door and press the Knob Button or Jet Start button ONCE. The cooking is resumed from where it was paused.
Pressing the Knob Button or Jet Start button TWICE will increase the time by 30 seconds.

IF YOU DON'T WANT TO CONTINUE COOKING:
Remove the food, close the door and press the STOP button.
NOTE: After cooking ends, the fan, turntable and cavity lamp is on before pressing STOP button.

A BEEP WILL SIGNAL once a minute for 10 minutes when the cooking is finished. Press the STOP button or open the door to cancel the signal.

MICROWAVE

MANUAL MODE

MICROWAVES ONLY	
POWER	SUGGESTED USE:
JET (950 W)	REHEATING of beverages, water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
750 W	COOKING of fish, meat, vegetables etc.
650 W	COOKING dishes, not possible to stir.
500 W	MORE CAREFUL COOKING e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	SIMMERING stews, melting butter.
160 W	DEFROSTING.
90 W	SOFTENING butter, cheeses and ice cream.

AUTOMATIC MODE

	FOOD CLASS	AMOUNT
1	BAKED POTATOES	200G - 1KG
2	BEVERAGE	150G - 600G
3	MEAT, FROZEN	200G - 500G
4	PASTA, FROZEN	250G - 550G
5	POPCORN	100G
6	RICE, FROZEN	300G - 650G
7	SOUP, FROZEN	250G - 1KG
8	VEGETABLES, CANNED	200G - 600G
9	VEGETABLES, FRESH	200G - 800G
10	VEGETABLES, FROZEN	150G - 600G



DEFROST

MANUAL MODE

USE THIS FUNCTION for manually defrosting food like Meat, Poultry, Fish, Vegetables and Bread.

6TH SENSE MODE

USE THIS FUNCTION for automatically defrosting Meat, Poultry, Fish, Vegetables and Bread.

FOOD CLASS		AMOUNT
1	FISH	100G - 1.5KG
2	MEAT	100G - 2KG
3	POULTRY	100G - 2.5KG
4	VEGETABLES	100G - 1.5KG



GRILL

MANUAL MODE

USE THIS FUNCTION when cooking:

- Cheese toast & Hot sandwich
- Sausages
- Grill spit
- Pommes Duchesse
- Grated fruit

AUTOMATIC MODE

USE THIS FUNCTION TO cook Toast, Croque monsieur and Sausages.

FOOD CLASS		AMOUNT
1	CROQUE MONSIEUR	60-120G
2	SAUSAGES	100-400G
3	TOAST	40-80G



COMBI



PRESS COMBI BUTTON to select either Combi grill or Combi Fan functions.

COMBI GRILL

USE THIS FUNCTION TO cook loads food that are thicker in dimension, that require browning on the top surface, such as Gratins, Lasagne, Poultry and Baked potatoes.

CHOOSING POWER LEVEL	
POWER	SUGGESTED USE:
650 W	COOKING Vegetables & Gratins
350 - 500 W	COOKING Poultry & Lasagne
160 - 350 W	COOKING Fish & frozen gratins
160 W	COOKING Meat
90 W	GRATINED Fruit
0 W	BROWNING only during cooking

COMBI FAN

USE THIS FUNCTION TO cook loads food that are thicker in dimension, that require browning on the surface, such as roast meats, poultry, jacket potatoes, frozen convenience foods, cakes, pastry, fish and puddings.

CHOOSING POWER LEVEL	
POWER	SUGGESTED USE:
350 W	COOKING Poultry, Jacket potatoes, Lasagne & Fish
160 W	COOKING Roast meat & Fruit cakes
90 W	COOKING Cakes & Pastry



FORCED AIR

MANUAL MODE

USE THIS FUNCTION when cooking:

- Meringues
- Pastry
- Cakes
- Soufflés
- Poultry
- Roast meats

AUTOMATIC MODE

USE THIS FUNCTION for baking of cake mix, cookies, muffins and rolls.

ALWAYS PLACE THE FOOD on the low wire rack.

FOOD CLASS		AMOUNT
1	CAKE MIX	400-800G
2	COOKIES	600G
3	MUFFINS	600G
4	ROLLS FROZEN	300G
5	ROLLS PRE BAKED	300G



STEAM

STEAM is a 6th Sense function.

USE THIS FUNCTION FOR food types such as vegetables and fish. Always use the supplied Steamer when using this function.

FOOD CLASS		AMOUNT
1	FISH FILETS	150-500G
2	VEGETABLES	150-500G
3	FROZEN VEGETABLES	150-500G
4	POTATOES / ROOT VEGETABLES	150-500G



CRISP

MANUAL MODE

USE THIS FUNCTION TO reheat and cook pizzas and other dough based food. It is also be used to fry bacon and eggs, sausages, hamburgers etc.

USE OVEN MITTS OR THE SPECIAL CRISP HANDLE supplied when removing the hot Crisp-plate

6TH SENSE MODE

USE THIS FUNCTION TO cook various types of frozen foods.

THE OVEN WILL automatically select cooking method, time and power needed.

FOOD CLASS		AMOUNT
1	CHICKEN NUGGETS WINGS	250-500G
2	CORDON BLEU	1 - 4 PIECES
3	FISH STICKS	250-500G
4	FRENCH FRIES	250-500G
5	PIZZA PAN STYLE	300-750G
6	PIZZA THIN	250-750G
7	QUICHE	250-600G
8	BREAD DEFROST	50-650G

TECHNICAL SPECIFICATION

SUPPLY VOLTAGE	230 V/50 Hz
RATED POWER INPUT	2100 W
FUSE	10 A (UK 13 A)
MW OUTPUT POWER	950 W
GRILL	1050 W
FORCED AIR	1350 W
OUTER DIMENSIONS (HxWxD)	333 x 548 x 525
INNER DIMENSIONS (HxWxD)	225 x 353 x 340

