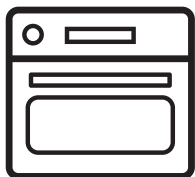




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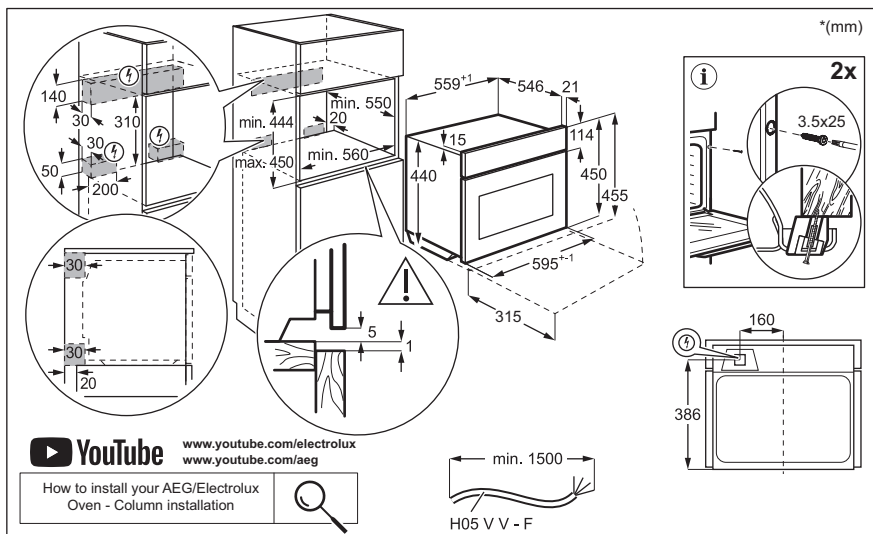
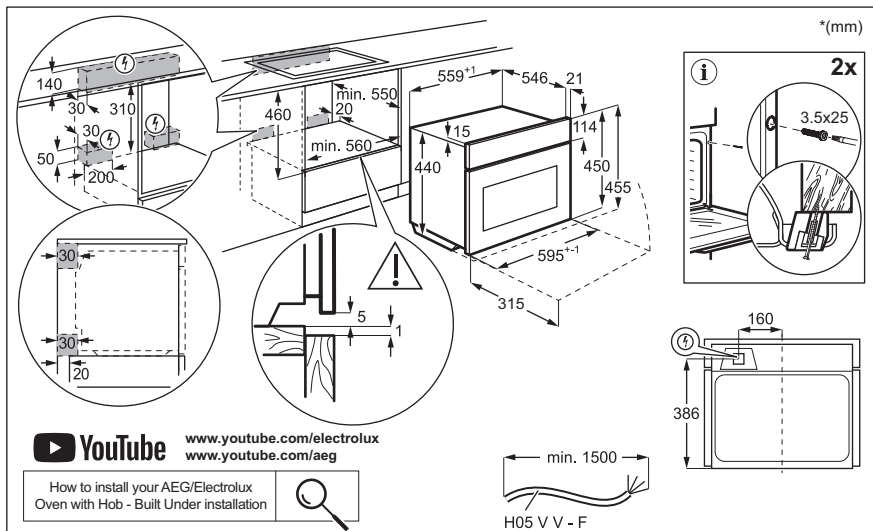


EVLBE08X

EN User Manual | **Microwave combi-oven**



INSTALLATION



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Get usage advice, brochures, troubleshooting, service and repair information:
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CONTENTS

1. SAFETY INFORMATION.....	3
2. SAFETY INSTRUCTIONS.....	6
3. PRODUCT DESCRIPTION.....	9
4. CONTROL PANEL.....	9
5. BEFORE FIRST USE.....	10
6. DAILY USE.....	10
7. ADDITIONAL FUNCTIONS.....	13
8. CLOCK FUNCTIONS.....	14
9. USING THE ACCESSORIES.....	15
10. HINTS AND TIPS.....	16
11. CARE AND CLEANING.....	19
12. TROUBLESHOOTING.....	20
13. ENERGY EFFICIENCY.....	21
14. ENVIRONMENTAL CONCERNS.....	21

1. ⚠ SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damage that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children of less than 8 years of age and persons with very extensive and complex disabilities shall be kept away from the appliance unless continuously supervised.

- Children should be supervised to ensure that they do not play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- **WARNING:** The appliance and its accessible parts become hot during use. Keep children and pets away from the appliance when in use and when cooling down.
- If the appliance has a child safety device, it should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.

1.2 General Safety

- This appliance is for cooking purposes only.
- This appliance is designed for single household domestic use in an indoor environment.
- This appliance may be used in offices, hotel guest rooms, bed & breakfast guest rooms, farm guest houses and other similar accommodation where such use does not exceed (average) domestic usage levels.
- Only a qualified person must install this appliance and replace the cable.
- Do not use the appliance before installing it in the built-in structure.
- Disconnect the appliance from the power supply before carrying out any maintenance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements or the surface of the appliance cavity.
- Always use oven gloves to remove or insert accessories or ovenware.

- Do not activate the microwave function when the appliance is empty. Metal parts inside the cavity can create electric arcing.
- Metallic containers for food and beverages are not allowed during microwave cooking. This requirement is not applicable if the manufacturer specifies size and shape of metallic containers suitable for microwave cooking.
- **WARNING:** If the door or door seals are damaged, the appliance must not be operated until it has been repaired by a qualified person.
- **WARNING:** Only a qualified person can carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
- **WARNING:** Do not heat liquids and other foods in sealed containers. They are liable to explode.
- Use only utensils that are suitable for use in microwave ovens.
- When heating food in plastic or paper containers, observe the appliance due to the possibility of ignition.
- The appliance is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- Microwave heating of beverages can result in delayed eruptive boiling. Care must be taken when handling the container.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- Eggs in their shell and whole hard-boiled eggs should not be heated in the appliance since they may explode, even after microwave heating has ended.

- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- The appliance should be cleaned regularly and any food deposits removed.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- Failure to maintain the appliance in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

2. SAFETY INSTRUCTIONS

2.1 Installation

WARNING!

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instructions available on our website.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- Install the appliance in a safe and suitable place that meets installation requirements.
- Keep the minimum distance from other appliances and units.
- Before mounting the appliance, check if the appliance door opens without restraint.
- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.

2.2 Electrical connection

WARNING!

Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door or the niche below the appliance, especially when it operates or the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.

- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- This appliance is supplied only with a main cable.

2.3 Use

WARNING!

Risk of injury, burns and electric shock or explosion.

- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.
- Do not use microwave function to preheat the appliance.

WARNING!

Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
 - do not put aluminium foil directly on the bottom of cavity of the appliance.

- do not put water directly into the hot appliance.
- do not keep moist dishes and food in the appliance after you finish the cooking.
- be careful when you remove or install the accessories.
- Discoloration of the enamel or stainless steel has no effect on the performance of the appliance.
- Always cook with the appliance door closed.
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance operates. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

2.4 Care and cleaning

WARNING!

Risk of injury, fire, or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Make sure the cavity and the door are wiped dry after each use. Steam produced during the operation of the appliance condensates on cavity walls and can cause corrosion.
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Fat and food remaining in the appliance can cause fire and electric arcing when the microwave function operates.
- Clean the appliance with a moist soft cloth. Use only neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.

- If you use an oven spray, follow the safety instructions on its packaging.

2.5 Glassware use

Handling your glassware without an appropriate degree of care could result in breakage, chipping, cracking or severe scratching:

- Do not spill cold water or other liquids on the glassware because a sudden temperature drop may cause immediate breakage of the glass. Broken glass pieces may be extremely sharp and difficult to locate.
- Do not place hot glassware on a wet or cool surface, directly on countertop or metal surface, or in sink; or handle hot glassware with wet cloth.
- Do not use or repair any glassware that is chipped, cracked or severely scratched.
- Do not drop or hit glassware against a hard object or strike utensils against it.
- Do not heat empty or nearly empty glassware in microwave, or overheat oil or butter in microwave (use minimum amount of cooking time).

Allow hot glassware to cool on a cooling rack, a potholder or a dry cloth. Make sure that the glassware is cool enough before washing, refrigerating or freezing.

Avoid handling hot glassware (including ware with silicone gripping surfaces) without dry potholders.

Avoid microwave misuse (i.e. running the oven without any load or small load).

2.6 Internal lighting



WARNING!

Risk of electric shock.

- Concerning the lamp(s) inside this product and spare part lamps sold separately: These lamps are intended to withstand extreme physical conditions in household appliances, such as temperature, vibration, humidity, or are intended to signal information about the operational status of the appliance. They are not intended to be used in other applications and are not suitable for household room illumination.
- This product contains a light source of energy efficiency class G.
- Use only lamps with the same specifications.

2.7 Service

- To repair the appliance contact the Authorised Service Centre.
- Use original spare parts only.

2.8 Disposal



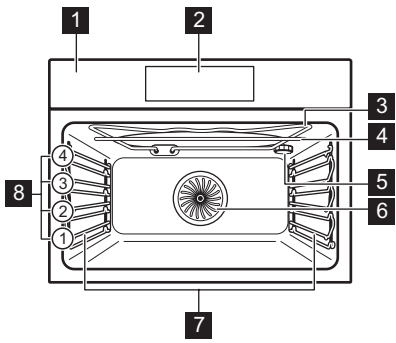
WARNING!

Risk of injury or suffocation.

- Contact your municipal authority for information on how to dispose of the appliance.
- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.

3. PRODUCT DESCRIPTION

3.1 General overview



- 1 Control panel
- 2 Display
- 3 Heating element
- 4 Microwave generator

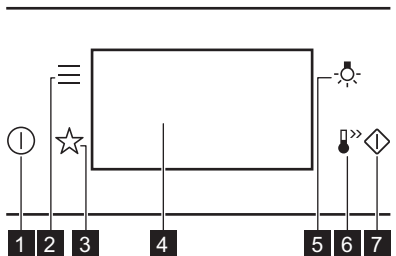
- 5 Lamp
- 6 Fan
- 7 Shelf support, removable
- 8 Shelf positions

3.2 Accessories

- **Wire shelf**
For cake tins, ovenproof dishes, roast dishes, cookware / dishes.
It can be used with microwave functions.
- **Baking tray**
For moist cakes, baked items, bread, large roasts, frozen meals and to catch dripping liquids, e.g. fat when roasting food on wire shelf.
It cannot be used with microwave functions.
- **Microwave bottom glass plate**
To prepare food in microwave mode.

4. CONTROL PANEL

4.1 Control panel overview

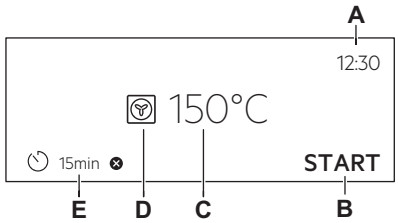


- | | | |
|---|-------------|--|
| 1 | ON / OFF | Press and hold to turn the appliance on and off. |
| 2 | Menu | Lists the appliance options and setting functions. |
| 3 | Favourites | Lists the favourite settings. |
| 4 | Display | Shows the current settings of the appliance. |
| 5 | Lamp switch | To turn the lamp on and off. |

- | | | |
|---|-----------------------|--|
| 6 | Fast Heat Up | To turn on and off the function: Fast Heat Up. |
| 7 | Microwave quick start | To turn on microwave function (1000 W and 30 seconds). |

4.2 Display

Display with key functions set.



- A. Time of Day
- B. START / STOP
- C. Temperature / Microwave timer
- D. Heating functions
- E. Timer

Display indicators

- | | |
|--|--|
|  | To confirm the selection / setting. |
|  | To go one level back in the menu. |
|  | To undo the last action. |
|  | To turn the options on and off. |
|  | The sound alarm function is activated. |

Display indicators

- | | |
|---|---|
|  | The sound alarm and stop cooking function is activated. |
|  | Pop up message only is activated. |
|  | Delayed start function is activated. |
|  | To cancel the setting. |

5. BEFORE FIRST USE

WARNING!

Refer to Safety chapters.

5.1 First connection

The display shows welcome message after the first connection.

You have to set: Language, Display Brightness, Key Tones, Buzzer Volume, Time of Day.

5.2 Initial preheating and cleaning

Preheat the empty appliance before the first use and contact with food. The appliance can emit unpleasant smell and smoke. Ventilate the room during preheating.

1. Remove all accessories and removable shelf supports from the appliance.

2. Set the function . Set the maximum temperature. Let the appliance operate for 1 h.
3. Set the function . Set the maximum temperature. Let the appliance operate for 15 min.
4. Set the function . Set the maximum temperature. Let the appliance operate for 15 min.
5. Turn off the appliance and wait until it is cold.
6. Clean the appliance and the accessories only with a microfibre cloth, warm water and a mild detergent.
7. Put the accessories and removable shelf supports back to their initial position.

6. DAILY USE

WARNING!

Refer to Safety chapters.

6.1 Heating functions

STANDARD



Grill

To grill thin pieces of food and to toast bread.



Turbo Grilling

To roast large meat joints or poultry with bones on one shelf position. To bake gratins and to brown.



True Fan Cooking

To roast meat and bake cakes. Set a lower temperature than for Conventional Cooking as the fan distributes heat evenly in the oven interior.



Frozen Foods

Perfect for ready meals (e.g. french fries, croquettes or spring rolls).



Conventional Cooking

To bake and roast food on one shelf position.



Pizza Function

Best for baking pizza and other dishes that require more heat from below.



Bottom Heat

Choose this function after a cooking process to brown the food more on the bottom if needed. Use the lowest shelf level.



The lamp may turn off automatically at a temperature below 80 °C during some heating functions.

SPECIALS



Preserving

To preserve vegetables and fruits, place canning jars in a baking tray filled with water, using heat-resistant jars with bayonet or screw caps of the same size. Use the lowest shelf position.



Dehydrating

To dry sliced fruit, vegetables and mushrooms. To allow the moisture-saturated air to escape and the fruit to dry better, it is advisable to open the oven door occasionally during the drying process.



Plate Warming

To preheat plates for serving.



Dough Proving

To speed up the rising of the yeast dough. Cover the surface of the dough to prevent from drying.



Au Gratin

For dishes such as lasagna or potato gratin. To bake gratins and to brown.



Slow Cooking

Low temperature cooking process. It's perfect to cook delicate food (e.g., beef, veal or lamb).



Keep Warm

To keep food warm. Please note that some dishes may continue to cook and dry out while being kept warm. Cover the dishes if necessary.



Bread Baking

Use this function to prepare bread and bread rolls with professional-like result in terms of crispiness, colour and crust gloss.

MICROWAVE



Microwave

Heating up, cooking, power range: 100 - 1000 W



Defrost

Defrosting various types of food, power range: 100 - 200 W



Reheat

Heating up pre-prepared meals, power range: 300 - 700 W



Liquid

Heating up drinks and soups, power range: 600 - 1000 W

MICROWAVE COMBINATION



True Fan Cooking + MW

Baking on one shelf position. The function with MW boost, power range: 100 - 600 W.



Conventional Cooking + MW

Baking and roasting food on one shelf position. The function with MW boost, power range: 100 - 600 W.



Grill + MW

To grill and brown food on one shelf position. Function with MW boost, power range: 100 - 600 W.



Turbo Grilling + MW

To roast large pieces of meat on one shelf position. To bake gratins and to brown. The function with MW boost, power range: 100 - 600 W.

For general energy saving recommendations refer to "Energy Efficiency" chapter, Energy saving tips.

6.2 Setting: Heating functions

- 1. Turn on the appliance. The display shows the default heating function and the temperature.
- 2. Press the symbol of the heating function  to enter the submenu.
- 3. Select the heating function and press OK.
- 4. Set the temperature. Press OK.
- 5. Press START .
- 6. STOP - press to turn off the heating function.
- 7. Turn off the appliance.

6.3 Setting: Microwave functions

- 1. Remove all accessories and turn on the appliance.
- 2. Insert microwave bottom glass plate.
- 3. Press the symbol of the heating function to enter the submenu.
- 4. Select the microwave heating function and press OK.
- 5. Set the microwave power. Press OK.
- 6. Press START .
- 7. STOP - press to turn off the heating function.
- 8. Turn off the appliance.

The maximum time of microwave functions depends on microwave power you set:

Microwave power (W)	Maximum time (min)
100 - 600	59:99
> 600	7



If you open the door, the function stops. To start it again, press START .

6.4 Setting: Microwave combination functions

Microwave combination functions combine standard heating functions with microwave boost to shorten cooking time and improve cooking results.

- 1. Turn on the appliance. The display shows the default heating function and the temperature.
- 2. Press the symbol of the heating function  to enter the submenu.
- 3. Select the microwave combination function and press OK. The display shows the temperature.
- 4. Set the temperature. Press OK.
- 5. Press: W. The display shows the microwave power settings.
- 6. Set the microwave power. Press OK.
- 7. Press START .
- 8. STOP - press to turn off the heating function.
- 9. Turn off the appliance.

6.5 Setting: Microwave quick start

The microwave can be turned on at any time with: Microwave quick start.

- 1. Press and hold . The microwave runs for 30 sec with the maximum power.
- 2. Press on the running time value or press +30 s to extend the cooking time.

6.6 Menu

Press  to enter the menu.

Menu item		Application
Assisted Cooking		Lists automatic programmes.
Favourites		Lists the favourite settings.
Options		To set the appliance configuration.
Settings	Setup	To set the appliance configuration.
	Service	Shows the software version and configuration.

Submenu for: Options

Submenu	Application
Light	Turns the lamp on and off.

Submenu	Application
Child Lock	Prevents accidental activation of the appliance.
Fast Heat Up	Shortens the heat up time. It is available only for some of the heating functions.
Digital Clock Style	Changes the format of the displayed time indication.

Submenu for: Setup

Submenu	Description
Language	Sets the appliance language.
Display Brightness	Sets the display brightness.
Key Tones	Turns the tone of the touch fields on and off. It is not possible to mute the tone for ①.
Buzzer Volume	Sets the volume of key tones and signals.
Time of Day	Sets the current time and date.

Submenu for: Service

Submenu	Description
Demo Mode	Activation / deactivation code: 2468
Software Version	Information about software version.
Reset All Settings	Restores factory settings.

6.7 Setting: Assisted Cooking

Assisted Cooking submenu consists of a set of additional functions and programs that are designed for dedicated dishes. Each dish in this submenu is provided with a suitable setting. You can adjust the time, temperature and if available microwave power during cooking.

For some of the dishes you can also cook with Weight Automatic.

1. Turn on the appliance.
2. Press .
3. Press . Enter Assisted Cooking.
4. Choose a dish or a food type.
5. Place the food inside the appliance and press **START**.

When the function ends, check if the food is ready. Extend the cooking time, if needed.

7. ADDITIONAL FUNCTIONS

7.1 Favourites ☆

You can save up to 3 of your favourite settings, such as heating function and cooking time.

1. Turn on the appliance.
2. Select the preferred setting.
3. Press .
4. Select: Favourites / Save current settings.
5. Press **+** to add the setting to the list of Favourites.

6. Press **OK**.

 - press to reset the setting.

 - press to cancel the setting.

7.2 Function lock

This function prevents an accidental change of the appliance function.

1. Turn on the appliance.
2. Set a heating function.

3. ☆, 🔊 - press at the same time to turn on the function.
- ☆, 🔊 - press at the same time to turn off the function.

7.3 Child Lock

This function prevents accidental activation of the appliance.

- 1. Turn on the appliance.
- 2. Press **≡**
- 3. Select Options / Child Lock.
- 4. Press the code letters in an alphabetical order.

Child Lock is activated.
When this function is activated, access to:
Timer and lamp is available.
To enable the use of the appliance, press the code letters in an alphabetical order.

7.4 Automatic switch-off

For safety reasons, if the heating function is active and no settings are changed, the

appliance will turn off automatically after a certain period of time.

 (°C)	 (h)
30 - 115	12.5
120 - 195	8.5
200 - 230	5.5

If you intend to run a heating function for a duration exceeding the automatic switch-off time, set the cooking time. Refer to the 'Clock functions' chapter.

The Automatic switch-off does not work with the functions: Light, End time.

7.5 Cooling fan

When the appliance operates, the cooling fan turns on automatically to keep the surfaces of the appliance cool. If you turn off the appliance, the cooling fan can continue to operate until the appliance cools down.

8. CLOCK FUNCTIONS

8.1 Clock functions description

Function	Description
Timer	To set the length of cooking. Maximum is 23 h 59 min. You can set what happens when the time is up by setting the preferred: End Action.
End Action	Sound Alarm - when the time is up the signal sounds. You can set this function at any time, even when the appliance is turned off. Sound Alarm and stop cooking - when the time is up the signal sounds and the heating function turns off. Not available for microwave functions. Pop up message only - when the time is up the message appears on the display. You can set this function at any time, even when the appliance is turned off.

Function	Description
Delayed start	To postpone the start and / or end of cooking. Not available for microwave functions.
Time Extension	To extend the cooking time.
Uptimer	To show how long the appliance operates. Maximum is 23 h 59 min. You can turn the function on and off. This function has no effect on the operation of the appliance.

8.2 Setting: Time of Day

- 1. Turn on the appliance.
- 2. Press: Time of Day.
- 3. Set the time.
- 4. Press OK.

8.3 Setting: Timer

- 1. Choose the heating function and set the temperature.

2. Press .
3. Set the time.
You can select the preferred End action by pressing ● ● ●.
4. Press . Repeat the action until the display shows the main screen.
When 10% of cooking time is left and the food does not seem to be ready, you can extend cooking time. You can also change the heating function. Press **+1min** to extend the cooking time.

8.4 Setting: Delayed start

1. Set the heating function and the temperature.
2. Press .
3. Set the cooking time.
4. Press ● ● ●.
5. Press: Delayed start.
6. Choose the desired start time.

7. Press . Repeat the action until the display shows the main screen.

8.5 Setting: Uptimer

1. Press .
2. Press ● ● ●.
3. Press: Uptimer.
4. Slide or press  to show the running time on the main screen.
5. Press . Repeat the action until the display shows the main screen.

8.6 Changing timer settings

You can change the set time during cooking at any time.

1. Press .
2. Set the timer value.
3. Press .

9. USING THE ACCESSORIES



WARNING!

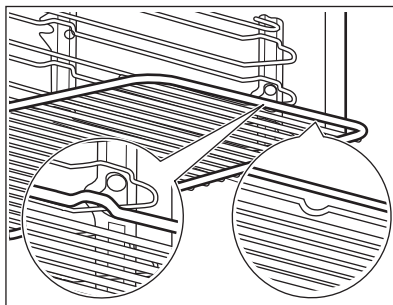
Refer to Safety chapters.

9.1 Inserting accessories

Use only suitable cookware and material. Refer to "Hints and tips" chapter, Microwave suitable cookware and materials.

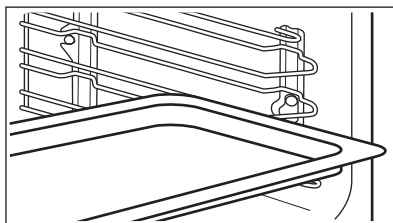
A small indentation at the top increases safety and provides tilt protection. The indentations are also anti-tip devices. The rim around the shelf prevents cookware from slipping off the shelf.

Wire shelf



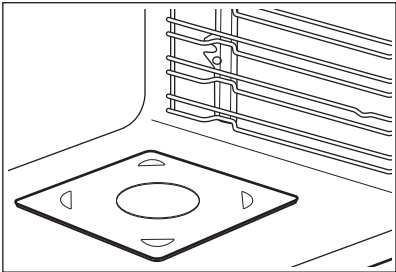
Insert the shelf between the guide bars of the shelf support and make sure that the feet point down. Make sure that the shelf touches the back of the oven interior.

Baking tray



Push the tray between the guide bars of the shelf support. Place the baking tray with the slope towards the back of the oven interior.

Microwave bottom glass plate



Use the microwave bottom glass plate only with microwave function. It is not suitable for combined microwave function (e.g. microwave grilling). Put the accessory on the bottom of the cavity. You can put the food directly on the microwave bottom glass plate.

10. HINTS AND TIPS

10.1 Cooking recommendations

The temperature and cooking times in the tables are for guidance only. They depend on the recipes, quality and quantity of the ingredients used.

Your appliance may bake or roast differently than your previous appliance. The hints below show recommended settings for temperature, cooking time and shelf position for specific types of the food.

Count the shelf positions from the bottom of the oven floor.

If you cannot find the settings for a specific recipe, look for a similar one.

For energy saving tips refer to "Energy efficiency" chapter.

For more cooking recommendations refer to the cooking tables available on our website. To find the Cooking Hints, check the PNC

10.2 Information for test institutes

Microwave function
Tests according to IEC 60705.

Use wire shelf unless otherwise specified.

number on the rating plate located on the front frame inside the appliance.

Symbols used in the tables:

	Food type
	Heating function
	Temperature
	Accessory
	Weight (kg)
	Microwave power (W)
	Shelf position
	Cooking time (min)

				
Sponge cake ¹⁾	600	0.475	Bottom	7 - 9

				
Meatloaf 1)	400	0.9	2	25 - 32
Egg custard 1)	500	1	Bottom	17 - 19
Meat defrosting 2)	200	0.5	Bottom	7 - 8

1) Turn the container around by 1/4, halfway through the cooking time.

2) Turn the meat upside down halfway through defrosting time.

Microwave Combi Function

Use the wire shelf.

				°C		
Cake 1)	Conventional Cooking + MW	100	0.7	200	2	23 - 27
Potato gratin 1)	True Fan Cooking + MW	300	1.1	180	2	38 - 42
Chicken 2)	Turbo Grilling + MW	400	1.1	230	1	35 - 40

1) Turn the container around by 1/4, halfway through the cooking time.

2) Put the meat in a round glass container and turn it upside down after 20 minutes of the cooking time.

10.3 Microwave recommendations

Place the food on the microwave bottom glass plate.

Place the food on a plate at the bottom of the oven.

Turn or stir the food halfway through the cooking time to improve the results.

Stir liquid dishes from time to time.

Stir the food before serving.

Put the spoon into the cup or glass when heating up liquids, to improve heat distribution and avoid overboiling. The spoon must not touch any part of the oven interior, this may cause sparking.

Place the food into the appliance without packaging. The packaged ready meals can be put into the appliance only when the packaging is microwave safe. Refer to "Hints and tips", Microwave suitable cookware and materials section.

Do not cover the food when using Microwave combi functions. Refer to "Daily use" chapter.

Do not use Microwave functions or Microwave combination functions when there is no food inside the appliance.

Microwave cooking

Cover the food for cooking or reheating with microwave functions. If you want to keep a crust, cook food without a cover.

Do not overcook the dishes by setting the power and time too high. The food can dry out, burn or cause fire.

Do not use the appliance to cook eggs or snails in their shells, because they can burst. Pierce the yolk of fried egg before reheating it.

Pierce food with skin or peel several times before cooking.

Cut vegetables into similar-sized pieces.

After you turn off the appliance, take the food out and let it stand for a few minutes to allow the heat distribute evenly.

Microwave defrosting

Place the frozen, unwrapped food on a small upturned plate with a container below it, or on

a defrosting rack or plastic sieve so that the defrosting liquid can leak out.

Remove defrosted pieces subsequently.

To cook fruit and vegetables without defrosting them first, you can use a higher microwave power.

Turning improves the results. For sensitive foods such as meat, turn upside down twice during defrosting.

10.4 Microwave suitable cookware and materials

For the microwave use only suitable cookware and materials. Use below table as a reference.

Check the cookware / material / food container specification before use.

For other specific microwave cookware not listed in this table, follow manufacturer instructions.

Cookware / Material			
Ovenproof glass and porcelain with no metal components, e.g. heat-proof glass	✓	✓	✓
Non-ovenproof glass and porcelain without any silver, gold, platinum or other metal decorations	✓	✗	✗
Glass and glass ceramic made of ovenproof / frost-proof material	✓	✓	✓
Ovenproof ceramic and earthenware without any quartz or metal components and glazes which contain metal	✓	✓	✓
Ceramic, porcelain and earthenware with unglazed bottom or with small holes, e.g. on handles	✗	✗	✗
Heat-resistant plastic up to 200 °C	✓	✓	✗
Cardboard, paper only	✓	✗	✗
Clingfilm	✓	✗	✗
Microwave clingfilm	✓	✓	✗
Roasting dishes made of metal, e.g. enamel, cast iron	✗	✗	✗
Baking tins, black lacquer or silicon-coated	✗	✗	✗
Baking tray	✗	✗	✗
Wire shelf	✓	✓	✓
Microwave glass bottom plate	✓	✓	✗

10.5 Power settings

Below data is for guidance only.

700 - 1000 W

- Searing at the start of the cooking process
- Heating liquids

500 - 600 W

- Cooking vegetables and egg dishes
- Simmering stews
- Heating one-plate meals
- Defrosting and heating frozen meals

300 - 400 W

- Melting cheese, chocolate, butter
- Simmering rice
- Heating baby food
- Cooking / Heating delicate food

- Continuing cooking

100 - 200 W

- Defrosting bread, fruit and cakes, cheese, cream, butter, meat, fish

11. CARE AND CLEANING

WARNING!

Refer to Safety chapters.

11.1 Notes on cleaning

Cleaning Agents

- Clean the front of the appliance only with a microfibre cloth with warm water and a mild detergent.
- Use a cleaning solution to clean metal surfaces.
- Clean stains with a mild detergent.

Everyday Use

- Clean the interior of the appliance after each use. Fat accumulation or other residue may cause fire.
- Clean the appliance ceiling carefully from residue and fat.
- Do not store food in the appliance for longer than 20 minutes. Dry the interior of the appliance only with a microfibre cloth after each use.

Accessories

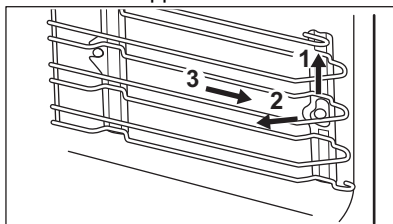
- Clean all accessories after each use and let them dry. Use only a microfibre cloth with warm water and a mild detergent. Do not clean the accessories in a dishwasher.
- Do not clean the non-stick accessories using abrasive cleaner or sharp-edged objects.

11.2 Removing the shelf supports

Remove the shelf supports to clean the appliance.

1. Turn off the appliance and wait until it is cold.
2. Carefully pull the shelf supports up and out of the front catch.

3. Pull the front end of the shelf support away from the side wall.
4. Pull the supports out of the rear catch.



Install the shelf supports in the opposite sequence.

11.3 Replacing the lamp

WARNING!

Risk of electric shock.
The lamp can be hot.

1. Turn off the appliance and wait until it is cold.
2. Disconnect the appliance from the mains.
3. Place the cloth on the oven floor.

CAUTION!

Always hold the halogen lamp with a cloth to prevent grease residue from burning on the lamp.

Top lamp

1. Turn the glass cover to remove it.
2. Clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Install the glass cover.

12. TROUBLESHOOTING



WARNING!

Refer to Safety chapters.

12.1 What to do if...

Problem description	Cause and remedy
You cannot activate or operate the appliance.	The appliance is not connected to an electrical supply or it is connected incorrectly.
The appliance does not heat up.	The clock is not set. To set the clock refer to "Clock functions" chapter.
	The door is not closed correctly. Lamps / symbols for the hob
	The fuse is blown. Make sure the fuse is the cause of the problem. If the problem recurs, contact a qualified electrician.
	Child Lock is activated.
The lamp is turned off.	The lamp is burnt out. Replace the lamp. For details refer to "Care and Cleaning" chapter.

12.2 Error codes

When the software error occurs, the display shows error message. You will find the list of problems in the table below.

Code and description	Remedy
F240, F439 - the touch fields on the display do not work properly.	Clean the surface of the display. Make sure there is no dirt on the touch fields.
F908 - the appliance system cannot connect with the control panel.	Turn the appliance off and on.
F131 - the temperature of magnetron sensor is too high. ¹⁾	Turn the appliance off and wait until it cools down. Turn the appliance on again.

¹⁾ When the following error message continues to appear on the display, it means a faulty subsystem may have been disabled. In such a case contact your dealer or an Authorized Service Centre. If one of these errors occurs, the rest of the appliance functions will continue to work as usual.

12.3 Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is located on the front frame of the appliance. It is visible when you open the door. Do not remove the rating plate from the appliance.

We recommend that you write the data here:

Model (MOD.):

Product number (PNC):

Serial number (S.N.):

13. ENERGY EFFICIENCY

13.1 Product Information for power consumption and maximum time to reach applicable low power mode

Power consumption in standby	0.8 W
Maximum time needed for the equipment to automatically reach the applicable low power mode	20 min

13.2 Energy saving tips

Following tips below will help you save energy when using your appliance.

Make sure that the appliance door is closed when the appliance operates. Do not open the appliance door too often during cooking. Keep the door gasket clean and make sure it is well fixed in its position.

Use metal cookware and dark, non-reflective tins and containers to improve energy saving (only when you use a non-microwave function).

Do not preheat the appliance before cooking unless specifically recommended.

Keep breaks between baking as short as possible when you prepare a few dishes at one time.

Cooking with fan

When possible, use the cooking functions with fan to save energy.

Residual heat

When the cooking duration is longer than 30 min, reduce the appliance temperature to

minimum 3 - 10 min before the end of cooking. The residual heat inside the appliance will continue to cook.

Use the residual heat to keep the food warm or warm up other dishes.

When you turn off the appliance, the display shows the residual heat or temperature.

If a programme with Duration is activated and the cooking time is longer than 30 min, the heating elements automatically turn off earlier in some appliance functions.

Keep food warm

Choose the lowest possible temperature setting to use residual heat and keep the food warm. The residual heat indicator or temperature appears on the display.

Cooking with the lamp off

Turn off the lamp during cooking. Turn it on only when you need it.

Standby mode

After 2 min the display switches to standby mode.

14. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol . Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of

appliances marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.





