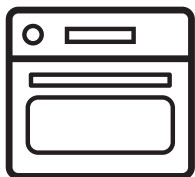




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EN User Manual | **Microwave combi-oven**

EVLDE46GK

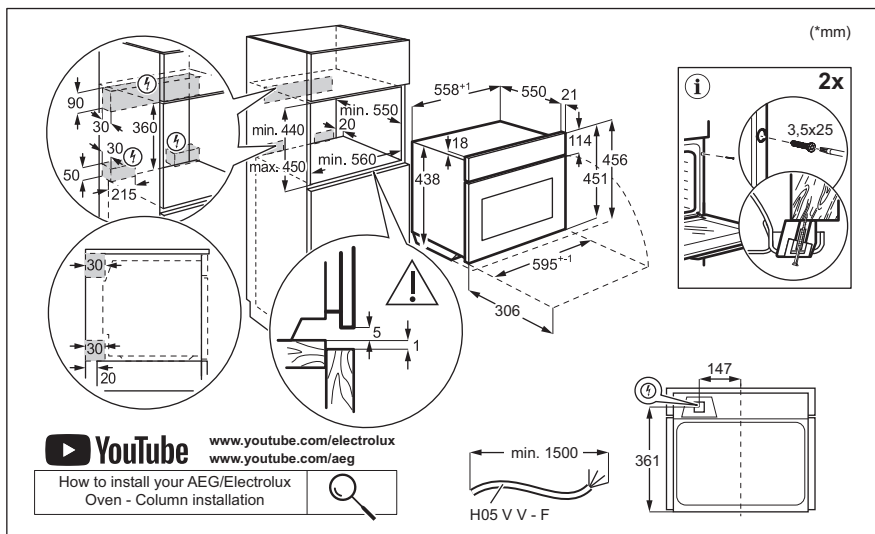
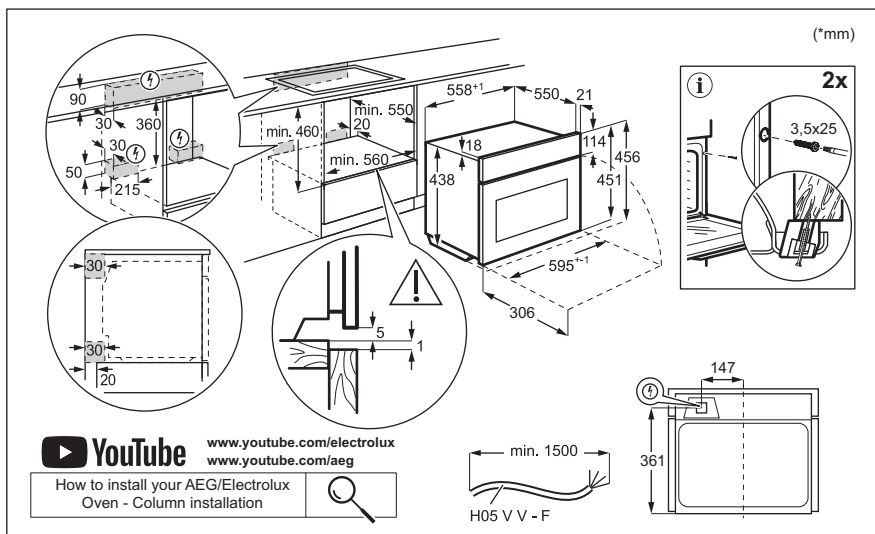
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KVLFE46TGK

KVLFE46TGX



INSTALLATION



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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, ensure it is level and that the door opens without any 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. If the mains cable needs 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, 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 disconnect the appliance by pulling on the mains cable. Always pull on 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 the 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 be released.
- Do not operate the appliance with wet hands or when it comes in 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 moistened 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 discolouration 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.
- Discolouration of the enamel or stainless steel has no effect on the performance of the appliance.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- Use only accessories supplied with this appliance or recommended by the manufacturer.
- 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.
- 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 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.

2.6 Service

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

2.7 Disposal

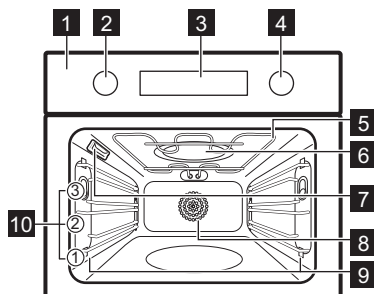
WARNING!

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 Knob for the heating functions
- 3 Display
- 4 Control knob
- 5 Heating element
- 6 Microwave generator
- 7 Lamp
- 8 Fan
- 9 Shelf support, removable
- 10 Shelf positions

4. CONTROL PANEL

4.1 Turning the appliance on and off

To turn on the appliance:

1. Press the knobs. The knobs come out (selected models only).
2. Turn the knob for the heating functions to select a function.

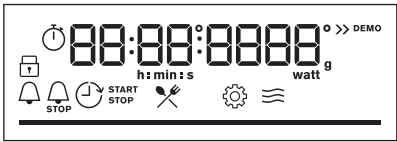
3. Turn the control knob to adjust settings.
To turn off the appliance: turn the knob for the heating functions to the off position 0.

4.2 Control panel overview

	Press to set timer functions.
	Press to set: Fast Heat Up.
	Press to turn the appliance lamp on and off.
WATT	Press to set: Microwave power.
OK	Press to confirm your selection.

4.3 Display indicators

Display with key functions:



	The appliance is locked.
	Submenu: Assisted Cooking.
	Submenu: Settings
	Microwave function is activated.
	Minute minder is activated.
	Cooking time is activated.
	Time Delayed Start is activated.
	Uptimer is activated.
	Progress bar - visually indicates when the appliance reaches the set temperature or when the cooking time comes to an end.

5. BEFORE FIRST USE



WARNING!

Refer to Safety chapters.

5.1 Setting the time

After the first connection to the mains, wait until the display shows: "00:00" or "12:00" (depending on the model).

1. Turn the control knob to set the time.
2. Press OK.

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. Refer to Daily use. 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 heating functions



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.



Conventional Cooking

To bake and roast food on one shelf position.



Pizza Function

To bake pizza and other dishes that require more heat from below.



Turbo Grilling

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

Microwave functions



Defrost

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



Reheat

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



Microwave

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

Microwave combi functions



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 - 400 W.



True Fan Cooking + MW

Baking on one shelf position. The function with MW boost, power range: 100 - 400 W.



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



There are additional heating functions available under the Assisted Cooking. Refer to Daily use, Menu: Assisted Cooking section.

For general energy saving recommendations refer to Energy efficiency, Energy saving tips.

6.2 Setting: Heating functions

1. Turn the knob for the heating functions to select a heating function.
2. Turn the control knob to set the temperature.

3. Press **OK**.

 **Fast Heat Up** - press and hold to shorten the heating time. It is available for some heating functions. Fan may turn on automatically.

6.3 Setting: Microwave functions

1. Remove all accessories, except the wire shelf.
2. Insert the food into the appliance.
3. Turn the knob for the heating functions to select the microwave function.

The display shows: duration and microwave power.

4. Press **OK** to start with default settings.
5. To adjust the duration turn the control knob. Press **OK**.
6. To adjust the microwave power press **WATT** and turn the control knob. Press **OK**.

You can adjust settings while cooking.



If you open the door, the microwave function stops. To start it again, close the door. Press **OK**.

6.4 Setting: Microwave combi functions

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

- 1. Remove all accessories, except the wire shelf.
 - 2. Insert the food into the appliance.
 - 3. Turn the knob for the heating functions to select the microwave combi function.
- The display shows: temperature and microwave power.
- 4. Press OK to start with default settings.
 - 5. To adjust the temperature turn the control knob. Press OK.
 - 6. To adjust the microwave power press WATT and turn the control knob. Press OK.

You can adjust settings while cooking.

6.5 Entering: Menu

Open the Menu to access additional heating functions, Assisted Cooking dishes and settings.

- 1. Turn the knob for the heating functions to

The display shows

- 2. Turn the control knob and select the icon to enter submenu. Press OK.

6.6 Setting: Assisted Cooking

Assisted Cooking submenu consists of a set of additional heating functions and programmes that are designed for dedicated dishes. Programmes start with a suitable setting. You can adjust the time, temperature and if available microwave power during cooking.

- 1. Turn the knob for the heating functions to
- 2. Turn the control knob to select . Press OK.
- 3. Turn the control knob to select a function (F1 - F...). Press OK.

- 4. Turn the control knob to select a dish (P1 - P...). Press OK.
- 5. Turn the control knob to adjust the weight. Option is available for selected dishes. Press OK.
- 6. Place the food inside the appliance. Press OK.
- 7. When the function ends, check if the food is ready. Extend the cooking time, if needed.

Submenu: Assisted Cooking

The display shows F and a number of the function that you can check in the table.

Heating function		Description
F1	Grill	To grill thin pieces of food and to toast bread.
F2	Bottom Heat	To bake cakes with crispy bottom and to preserve food.
F3	Frozen Foods	To make convenience food crispy, e.g. french fries, potato wedges or spring rolls.
F4	Conventional Cooking + MW	Baking and roasting food on one shelf position. The function with MW boost, power range: 100 - 400 W.
F5	Grill + MW	To grill and brown food on one shelf position. Function with MW boost, power range: 100 - 400 W.

Legend	
	Weight adjustment available.
	Function with microwave power. Use microwave safe accessory.
	Preheat the appliance before you start cooking.
	Shelf level. Refer to Product description.

The display shows P and a number of the dish that you can check in the table.

Dish		Weight	Shelf level / Accessory
P1	Roast beef, rare	1000 - 1500 g; 4 - 6 cm thick pieces	 1; baking tray Fry the meat for a few minutes in a hot pan. Insert to the appliance.
P2	Roast beef, medium		
P3	Roast beef, well-done		
P4	Steak, medium	150 - 300 g per piece; 3 cm thick slices	 2; baking tray Fry the meat for a few minutes in a hot pan. Insert to the appliance.
P5	Beef roast / braised (prime rib, top round, thick flank)	1500 - 2000 g	  2; roasting dish on wire shelf Fry the meat for a few minutes in a hot pan. Add liquid. Insert to the appliance.
P6	Roast beef, rare (slow cooking)	1000 - 1500 g; 4 - 6 cm thick pieces	 1; baking tray Fry the meat for a few minutes in a hot pan. Insert to the appliance.
P7	Roast beef, medium (slow cooking)		
P8	Roast beef, well-done (slow cooking)		
P9	Fillet, rare (slow cooking)	800 - 1000 g; 5 - 6 cm thick pieces	 2; baking tray Fry the meat for a few minutes in a hot pan. Insert to the appliance.
P10	Fillet, medium (slow cooking)		
P11	Fillet, well-done (slow cooking)		
P12	Veal roast (e.g. shoulder)	800 - 1500 g; 5 - 6 cm thick pieces	  1; ceramic or glass casserole dish on wire shelf Fry the meat for a few minutes in a hot pan. Add liquid. Insert to the appliance.
P13	Pork roast (e.g. neck or shoulder)	1500 - 2000 g	  1; ceramic or glass casserole dish on wire shelf
P14	Pulled pork (slow cooking)	1500 - 2000 g	 1; ceramic or glass casserole dish on wire shelf
P15	Pork loin, fresh	1000 - 1500 g; 6 - 7 cm thick pieces	 1; ceramic or glass casserole dish on wire shelf Fry the meat for a few minutes in a hot pan. Insert to the appliance.
P16	Spare ribs	2000 - 3000 g; use raw, 2 - 3 cm thin spare ribs	 2; baking tray
P17	Lamb leg with bones	500 - 1000 g; 7 - 9 cm thick pieces	 1; ceramic or glass casserole dish on wire shelf Fry the meat for a few minutes in a hot pan. Add liquid. Insert to the appliance.

Dish	Weight	Shelf level / Accessory
P18 Chicken, whole	1000 - 1400 g	  1; wire shelf with plate placed directly in centre of cavity bottom Place the chicken directly on the wire shelf with breast side down. After 30 min, turn the chicken upside down.
P19 Chicken, half	500 - 800 g	  1; baking tray
P20 Chicken breast	180 - 250 g per piece	 2; casserole dish on wire shelf Fry the meat for a few minutes in a hot pan. Insert to the appliance.
P21 Chicken legs, fresh	250 - 350 g	 1; baking tray
P22 Duck, whole	1500 - 2500 g	  1; baking tray Turn the duck after half of the cooking time.
P23 Goose breast	350 - 500 g	 1; ceramic or glass casserole dish on wire shelf
P24 Meat loaf	1000 - 1500 g	 1; loaf pan on wire shelf
P25 Meatloaf, Leberkäse	750 - 1000 g	 1; loaf pan on wire shelf
P26 Fish, whole, grilled	500 - 1000 g per fish	 1; baking tray
P27 Fish fillet	150 - 300 g	  2; ceramic or glass casserole dish on wire shelf
P28 Cheesecake	2000 - 3000 g	 2; baking tray
P29 Apple cake, covered	1000 - 1500 g	  2; pie pan on wire shelf
P30 Apple tart	1000 - 1500 g	 2; tart pan on wire shelf
P31 Apple pie	1000 - 1200 g	  1; pie pan on wire shelf
P32 Brownies	1000 g of dough	  2; casserole dish on wire shelf
P33 Chocolate muffins	10 to 20 pieces	  2; baking tray
P34 Loaf cake	1000 g of dough	 1; loaf pan on wire shelf
P35 Baked potatoes	1000 g of fresh potatoes	  2; baking tray
P36 Wedges	750 - 1000 g of raw potatoes	  2; baking tray lined with baking paper
P37 Grilled mixed vegetables	1000 - 1500 g	 1; baking tray lined with baking paper

Dish	Weight	Shelf level / Accessory
P38 Croquettes (frozen)	500 - 750 g	  2; baking tray
P39 French fries (frozen)	750 g	  2; baking tray
P40 Lasagna with dry pasta sheets	1000 - 1500 g	  1; casserole dish on wire shelf
P41 Potato gratin (raw potatoes)	1000 - 1500 g	  1; casserole dish on wire shelf
P42 Pizza fresh, thin crust	-	  1; baking tray lined with baking paper
P43 Pizza fresh, thick crust	-	  1; baking tray lined with baking paper
P44 Quiche	-	  1; springform tin on wire shelf
P45 Baguette / Ciabatta / White bread	600 - 800 g of fresh dough	  2; baking tray lined with baking paper
P46 Whole grain / Rye / Dark bread	1000 g of fresh dough	  1; baking tray lined with baking paper

6.7 Changing: Settings

1. Turn the knob for the heating functions to .
2. Turn the control knob to select . Press **OK**.
3. Turn the control knob to select the setting. Press **OK**.
4. Turn the control knob to adjust the value. Press **OK**.
5. Turn the knob for the heating functions to the off position to exit Menu.

Submenu: Settings

Setting	Value
01 Time of day	Change

Setting	Value
02 Display brightness	1 - 5
03 Key tones	1 - Beep, 2 - Click, 3 - Sound off
04 Buzzer volume	1 - 4
05 Uptimer	On / Off
06 Light	On / Off
07 Fast Heat Up	On / Off
08 Demo mode	Activation code: 2468
09 Software version	Check
10 Reset all settings	Yes / No

7. ADDITIONAL FUNCTIONS

7.1 Lock

This function prevents an accidental change of the appliance function.

When activated while the appliance is in use, it locks the control panel, ensuring that the

current cooking settings continue uninterrupted.

When activated while the appliance is off, it keeps the control panel locked, preventing the appliance from being turned on unintentionally.

OK - press and hold to turn on the function.

A signal sounds. - flashes 3 times when the lock is turned on.

OK - press and hold to turn off the function. A signal sounds. - flashes 3 times.

7.2 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

(°C)	(h)
120 - 195	8.5
200 - 245	5.5
250	3

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

The Automatic switch-off does not work with the functions: Light, Time Delayed Start.

7.3 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 Timer functions description

 Minute minder	To set a countdown timer. When the timer ends, the signal sounds. This function has no effect on the operation of the appliance and can be set at any time.
 Cooking time 1)	To set cooking duration. When the timer ends, the signal sounds and the heating function will automatically turn off.
 Time De- layed Start 2)	To postpone the start and / or end of cooking.
 Uptimer	To show how long the appliance operates. Maximum is 23 h 59 min. This function has no effect on the operation of the appliance and can be set at any time.

- 1) This function is available only for: True Fan Cooking, Conventional Cooking, Turbo Grilling, Pizza Function, Turbo Grilling + MW, True Fan Cooking + MW.
- 2) This function is available only for: True Fan Cooking, Conventional Cooking, Turbo Grilling, Pizza Function.

8.2 Setting: Minute minder

1. Press .
- The display shows: 0:00 and .
2. Press the control knob to set the Minute minder.
3. Press OK. The timer starts counting down immediately.

8.3 Setting: Cooking time

1. Turn the knobs to select the heating function and to set the temperature.
2. Press until the display shows: 0:00 and .
3. Turn the control knob to set the Cooking time.
4. Press OK. The timer starts counting down immediately.
5. When the time ends, press OK and turn the knob for the heating functions to the off position.

8.4 Setting: Time Delayed Start ⌚

1. Turn the knobs to select the heating function and to set the temperature.
2. Press ⌚ until the display shows: ⌚ and START.
3. Turn the control knob to set the start time.
4. Press OK.

The display shows: --:-- ⌚ STOP.

5. Turn the control knob to set the end time.
6. Press OK.

The timer starts counting down at a set start time.

7. When the time ends, press OK and turn the knob for the heating functions to the off position.

8.5 Setting: Uptimer ⌚

1. Turn the knob for the heating functions to  to enter Menu.

2. Turn the control knob to select  / Uptimer. Refer to Daily use, Menu: Settings.
3. Press OK.
4. Turn the control knob to turn the Uptimer on and off.
5. Press OK.

8.6 Setting: Time of day

1. Turn the knob for the heating functions to  to enter Menu.
2. Turn the control knob to select  / Time of day. Refer to Daily use, Menu: Settings.
3. Turn the control knob to set the clock.
4. Press OK.

9. USING THE ACCESSORIES



WARNING!

Refer to Safety chapters.

9.1 Inserting accessories

Accessories available depending on model. Scan the QR code to check how to use accessories supplied with your appliance. You can order optional accessories separately. For more information, please contact your local supplier.

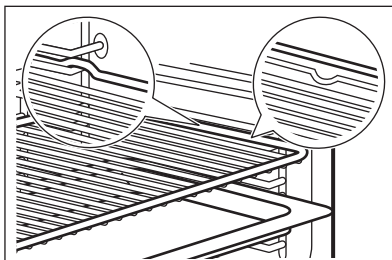


Use only suitable cookware and material. Refer to "Hints and tips" chapter, Microwave suitable cookware and materials.

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.

Insert the accessory (wire shelf / tray) between the guide bars of the shelf support.

Make sure that the shelf touches the back of the oven interior and the feet point down.



If your tray has a slope, position it towards the back of the oven interior.

If your wire shelf has a step, position it towards the front of the oven interior.

If there is an inscription on the accessory, make sure it is facing you.

If you are using a tray with holes place the tray / pan underneath, to collect dripping liquids.

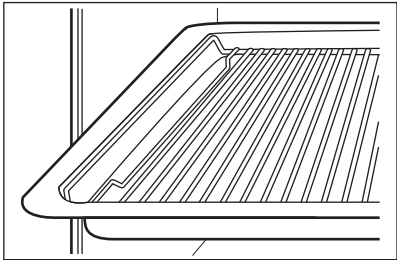
9.2 Trivet and Grill- / Roasting pan

 WARNING!

Be careful when you remove the accessories from a hot appliance. There is a risk of burns.

You can use the trivet to roast larger pieces of meat or poultry on one shelf position.

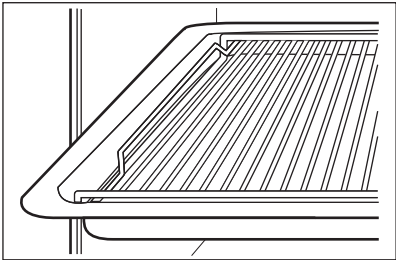
- 1. Put the trivet into the deep pan so that the supports of the wire shelf point up.



- 2. Put the deep pan into the appliance on the necessary shelf position.

You can use the trivet to grill flat dishes in large quantities and to toast.

- 1. Put the trivet into the deep pan so that the supports of the wire shelf point down.



- 2. Put the deep pan into the appliance on the necessary shelf position.

10. HINTS AND TIPS

10.1 Cooking recommendations

Cooking and baking processes are only suitable on one level.

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 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.

10.2 Information for test institutes

Baking on one level

Tests according to: EN 60350-1, IEC 60350-1.

Symbols used in the tables:

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

				°C	
Small cakes, 20 per tray ¹⁾	Conventional Cooking	Baking tray ²⁾³⁾	2	150	18 - 28
Small cakes, 20 per tray ¹⁾	True Fan Cooking	Baking tray ²⁾³⁾	2	150	18 - 28
Fatless sponge cake ¹⁾	Conventional Cooking	Wire shelf	1	170	25 - 35
Fatless sponge cake ¹⁾	True Fan Cooking	Wire shelf	1	170	28 - 38
Shortbread ¹⁾	Conventional Cooking	Baking tray ^{2) 3)}	2	140	28 - 38
Shortbread ¹⁾	True Fan Cooking	Baking tray ^{2) 3)}	2	140	25 - 35
Apple pie ⁴⁾	Conventional Cooking	Wire shelf	1	170	65 - 75
Apple pie ⁴⁾	True Fan Cooking	Wire shelf	1	170	57 - 67
Toast ^{1) 5)}	Grill	Wire shelf	2	230	7 - 12

¹⁾ Preheat the appliance until set temperature is reached. Do not use the function: Fast Heat Up.

²⁾ Use baking tray with the slope towards the back of the oven interior.

³⁾ Baking tray must touch the back of the oven interior.

⁴⁾ 2 tins placed diagonally (Ø 20 cm). The right one to be positioned more in the front than the left one.

⁵⁾ According to: IEC 60350-1:2016 and IEC 60350-1:2023.

Microwave and microwave combi functions

Tests according to: EN 60705, IEC 60705.

Use wire shelf. It must touch the back of the oven interior.

			°C		
Sponge cake ¹⁾	Microwave	500	-	1	8 - 10
Meatloaf ¹⁾²⁾	Microwave	300	-	1	30 - 35
Egg custard ³⁾	Microwave	400	-	1	18 - 23
Defrosting minced meat (500 g) ⁴⁾	Microwave	200	-	1	7 - 8
Cake ³⁾	Conventional Cooking + MW	200	170	1	22 - 27
Potato gratin ⁵⁾	Turbo Grilling + MW	200	180	1	35 - 40

			°C		
Chicken (1100 g) ⁶⁾	Turbo Grilling + MW	200	200	1	30
	Turbo Grilling	-			18 - 23

- 1) Turn container around by 1/2, halfway through the cooking time.
- 2) Use MW suitable clingfilm during cooking. Prick the clingfilm several times before cooking.
- 3) Do not turn the food during the cooking process.
- 4) Turn the meat upside down over the longest side, one time after 1/3 and a second time after 2/3 of the elapsed cooking time.
- 5) Turn container clockwise by 1/4, halfway through the cooking time.
- 6) Place a plate at the bottom of the oven. Place chicken directly on wire shelf with breast side down. After 30 min, turn the chicken upside down and change the heating function to: Turbo Grilling.

Additional recipes

					°C	
Meringues ¹⁾	Conventional Cooking	Baking tray ²⁾³⁾	2	-	100	90 - 180
Meringues ¹⁾	True Fan Cooking	Baking tray ²⁾³⁾	2	-	100	90 - 180
Scones ¹⁾	Conventional Cooking	Baking tray ²⁾	3	-	200	11 - 13
Scones ¹⁾	True Fan Cooking	Baking tray ²⁾	3	-	190	10 - 12
Chicken ⁴⁾	Turbo Grilling	Baking tray ²⁾	1	-	200	65 - 75
Popcorn ⁵⁾	Microwave	Flat ceramic plate	bottom	700	-	3 - 4
Plated meals, chilled (1 portion) ^{6) 7)}	Microwave	Wire shelf ⁸⁾	1	500	-	7 - 9
Liquids in baby bottles ⁹⁾	Microwave	-	bottom	1000	-	0.5
Lasagne, frozen (400 g) ¹⁰⁾	Turbo Grilling + MW	Wire shelf ⁸⁾	1	100	210	23 - 28
Lasagne, frozen (600 g) ¹⁰⁾	Conventional Cooking + MW	Wire shelf ⁸⁾	1	200	190	48 - 53
Pizza, frozen ¹⁰⁾	Conventional Cooking + MW	Wire shelf ⁸⁾	1	200	210	12 - 16
Grilled vegetables, mixed	Turbo Grilling + MW	Wire shelf ⁸⁾	1	300	180	20 - 25
Roast pork	True Fan Cooking + MW	Wire shelf ⁸⁾	1	300	165	65 - 70
Stuffed mushrooms	Turbo Grilling + MW	Wire shelf ⁸⁾	1	300	180	12 - 17

						
Lasagne with dry pasta sheets	Conventional Cooking + MW	Wire shelf ⁸⁾	1	200	165	30 - 35

- 1) Preheat the appliance until set temperature is reached. Do not use the function: Fast Heat Up.
- 2) Use baking tray with the slope towards the back of the oven interior.
- 3) Use baking paper.
- 4) Place chicken with breast side down. Turn it upside down halfway through the cooking time.
- 5) The bag should be taken out of the appliance when the kernels stop popping.
- 6) Cover the food with a microwavable plastic lid.
- 7) Turn container around by 1/2, halfway through the cooking time.
- 8) Wire shelf must touch the back of the oven interior.
- 9) Position the bottle in the centre of the cavity bottom without using any accessories.
- 10) Do not turn the food during the cooking process.

10.3 Microwave recommendations

Place the food in the centre of the wire shelf.
Use first shelf position.

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.

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		 	  1)
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	✓	✓	✓

1) Cookware and materials apply also to functions: Conventional Cooking + MW, Grill + MW. Refer to "Daily use, Setting: Assisted Cooking.

10.5 Power settings

Below data is for guidance only.

800 - 1000 W

- Heating up liquids

600 - 700 W

- Simmering rice
- Cooking vegetables
- Popcorn

400 - 500 W

- Heating one-plate meals

- Simmering stews
 - Defrosting and heating ready frozen meals
- 300 W**
- Cooking / Heating delicate food
 - Heating baby food
 - Continuing cooking
- 100 - 200 W**
- Defrosting bread, fruit, cakes, pastries, cheese, butter, meat and fish
 - Melting chocolate and butter

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.

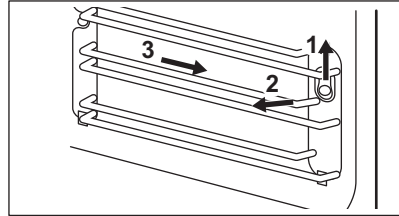
Accessories

- 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 supports out of the rear catch.



Install the shelf supports in the opposite sequence.

If the telescopic runners are supplied, its retaining pins must point to the front.

11.3 Replacing the lamp

WARNING!

Risk of burns, the glass cover may be hot. Use protective glove when touching the lamp.

Only service is allowed to replace the lamp. Contact your Authorised Service Centre.

12. TROUBLESHOOTING

WARNING!

Refer to Safety chapters.

12.1 What to do if...

Problem	Check if...
You cannot activate or operate the appliance.	The appliance is correctly connected to an electrical supply.
The appliance does not heat up.	The automatic switch-off is deactivated.
The appliance does not heat up.	The fuse is not blown.
The appliance does not heat up.	Lock is deactivated.
The lamp does not work.	The lamp is burnt out.
The display shows 00:00.	There was a power cut. Set the time of day.



If the display shows an error code that is not in this table, turn the house fuse off and on to restart the appliance. If the error code recurs contact an Authorised Service Centre.

12.2 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 Information requirements according to (EU) No 2023/826

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

Appliance tested according to: EN 50564.

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.

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.

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.







