

19501M-HLGR



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Original instruction manual

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Read these instruction manual before using the appliance and keep it available at all times!

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance.

Read this instruction manual before you use the appliance and particularly before you start the appliance to prevent injury or damage. Incorrect use may cause damage.

All important information contained in the operating instructions must be available to the appropriate staff at all time. The operator shall be responsible for their availability.

In addition to the operating instructions, you must comply with the general, legal and other applicable regulations for occupational safety and environmental protection.

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1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

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1.2 Safety instructions

Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.

- Do not bend, pinch nor knot the power cord.
- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

Flammable Materials

- Never subject the appliance to contact with high temperature sources, e.g.: oven, furnace, open flame, heat generating devices, etc.
- To avoid fire hazard, clean the appliance regularly.
- Do not cover the appliance with, e.g., aluminium foil or cloths.
- Use the appliance only with materials designated to this end and with correct temperature settings. Materials, groceries and left-overs remaining in the appliance may catch fire.
- Never use the appliance near flammable or inflammable materials, e.g.: petrol, spirit, alcohol, etc. High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- In case of fire, disconnect the appliance from the power supply before attempting suitable fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. Following extinction of fire, ensure sufficient fresh air inflow.

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Fire or Explosion Hazard

- Do not place any objects inside the appliance (cookbooks, sponges, etc.). Sudden activation of the appliance can cause damage to such objects, and even burn them.
- When heating or cooking food products in containers from flammable materials such as plastic or paper, remain near the appliance as there is a risk of the appliance overheating.
- If objects in the device catch fire, leave the door closed, turn the appliance off and remove the plug from its socket or flip the main circuit breaker switch.
- Do not use metallic pots, pans or covers. Metal may lead to sparks in the cooking chamber. Use only dishes resistant to high temperatures, designed for use in microwave ovens (see sec. 5.3). Risk of fire!
- Do not prepare food products and beverages in closed or sealed containers. Such containers may crack inside the device or injure the user when being opened!

Safety

- Do not use the appliance for preparation of fresh or hard-boiled eggs, either in shell or peeled, as eggs may explode.
- Food products with thick skins, such as potatoes, pumpkins, apples or chestnuts, should be pierced prior to heating.
- Do not place solutions inside containing water, oil or grease, as such a mixture may explode.

Safety of Microwave Oven Operation

- Do not fry any food products in the appliance. Hot oil can lead to skin burns and/or damage to the appliance.
- Food products prepared in the appliance are heated unevenly. Also, containers are usually hotter than the food products inside. Carefully check the temperature of food products, especially those prepared for children. Risk of burns!
- During the heating of liquids in the microwave oven it is possible that the liquid may reach boiling temperature without externally visible bubbling. For this reason, special care must be taken when handling the container. Even a light bump, e.g. when removing the liquid from the device, may lead to spillage. Risk of burns!
- For that reason avoid using tall, narrow containers with a thin neck.
- Place a spoon (only in exceptional cases use a metallic one) or glass stirrer in the beverage, then place the dish in the center of the rotating tray. Stir the liquid prior to heating and after half the heating time has elapsed. After heating: wait for a moment, carefully stir the liquid, then remove from the cooking chamber.
- As food prepared in the microwave is heated unevenly, the contents of children's bottles must be mixed thoroughly - optimally by shaking – then, before giving the bottle to the child, check the temperature of the food. **Prior to heating food remove the bottle cap and nipple!**

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Microwave Radiation Hazard!

Exposure to microwave radiation may cause bodily injury. To avoid the effects of this risk, follow the safety instructions presented below:

- Do not turn the microwave oven on when the door is open, as the appliance may emit an excess of damaging electromagnetic waves.
- Never change the safety locks!
- It is extremely important to not damage the door and that it can be closed properly. Example of damage to the door which may be unsafe include the following:
 - warping and indentations,
 - cracked and/or properly secured hinges and screws,
 - damaged door seals,
 - cracked glass pane,
 - damaged locking elements.
- The space between the door and the appliance must be free of foreign objects.
- Door seals must be tight and clean, as dirt and damage may allow electromagnetic waves to escape from the microwave oven. Take care to prevent buildup of any residues (e.g. cleaning agents, dust, grease, etc.).

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Operator's responsibility

The operator is responsible for complying with the currently applicable laws, regulations, ordinances and existing national regulations on accident prevention, environmental protection, as well as the internal operation, operating and safety instructions that apply at the respective installation site.

Obligations of the operator:

- Operate the appliance and its components only in a technical condition that does not raise any objections, with functional protective and safety elements.
- Prepare risk assessment at work positions.
- Provide instruction and regular staff training. Pay special attention to and observe the section concerning safety and any safety hints.
- Provide suitable personal protective equipment (PPE)
- Observe the intervals of maintenance and cleaning.
- Document training/instructions, replacement of components.

Operating Personnel

Safety

- The device can be used by children of 8 years old and older, as well as by people with reduced physical, sensory or mental abilities and those with limited experience/knowledge as long as they are under supervision or have been instructed on safe use of the device and possible risks. Children should not play with the device.
- Cleaning and user maintenance may not be performed by children.

Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

1.3 Intended Use

This appliance is only intended for use described in the operating instructions, with the supplied and approved components.

Any other use is considered against the intended purpose. The manufacturer shall not be liable for any damage due to unintended use. In such cases the responsible party shall only be the user/operator.

The following is an intended purpose:

- preparing, heating-up, grilling and defrosting foods with the use of suitable cookware.

This appliance is intended for use in households and similar places, e.g.:

- in employee canteens in shops, offices, and similar areas;
- on farms;
- by customers in hotels, motels, and other typical accommodation establishments;
- in lodging-houses.

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1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- for industrial and laboratory needs,
- as a storage compartment (e.g., for cookware/dishes),
- drying paper, textiles or other flammable materials,
- heating/heating up flammable, harmful, and quickly evaporating liquids or materials, etc.

2 General information

2.1 Liability and Warranty

The appliance was built in accordance with the current state of the art and recognized technical safety principles. Nevertheless, during its use, there may be a threat to the health and life of the user or bystanders, or the danger of damage to the device or other assets. Warranty and liability claims for personal injury/property damage as well as defects at work are excluded if they can be attributed to one or more of the following causes:

- Use against the intended purpose
- Failure to follow/disregard the instructions and all related information
- Unauthorized structural or technical changes to the device
- Engaging insufficiently trained and insufficiently qualified personnel
- Operation with defective or incorrectly installed safety and protective devices
- Inadequate maintenance or cleaning
- Faults not fixed
- Use of prohibited media, cleaning agents, etc.
- Use of unauthorised spare parts
- Errors in operation or other misuse
- Disasters caused by foreign objects or force majeure
- Destruction of the type plate and stickers relevant for operation and safety

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2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

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When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

Name:	Microwave 19501M-HLGR
Art. No.:	610857
Material:	steel sheet
Thermal processing chamber material:	stainless steel
Rotary plate material:	glass
Diameter of the rotary plate, in mm:	270
Microwave oven output, in W:	900
Hot air output, in W:	1950
Grill output, in W:	1950
Number of magnetrons:	1
Number of power output levels:	6
Volume, in l:	25
Thermal processing chamber dimensions (W x D x H), in mm:	316 x 315 x 197
Time setting, up to, in min.:	95
Energy consumption in standby mode, in W:	0,6
Max. time until switching to standby mode, in minutes:	0
Connected load:	1,95 kW 230-240 V 50 Hz
Dimensions (W x D x H), in mm:	490 x 435 x 280
Weight, in kg:	16,5

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We reserve the right to implement technical modifications.

Version / Design

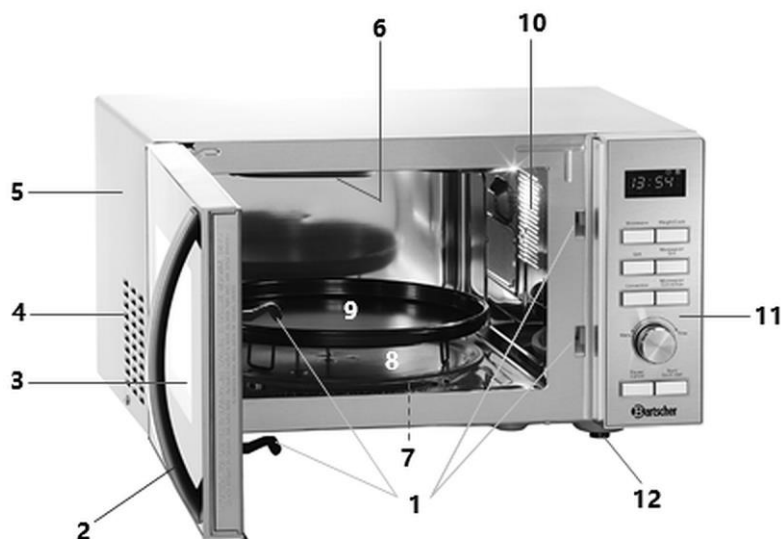
- Functions:
 - Defrosting
 - Heating
 - Grill (can be combined)
 - Hot air (can be combined)
- Control:
 - electronic
 - toggle
 - button
- Timer
- Digital display
- LED display
- Rotary plate
- Internal lighting
- The set includes: 1 grill pan, Ø 280 mm, H 52 mm

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4.2 Functions of the Appliance

The microwave is designed for preparing and defrosting foods with the use of cookware suitable for use in microwave. The microwave offers many ways of preparing foods, thanks to additional functions of convection and grill. The time and output of a given function may be set independently and as needed.

4.3 List of Components of the Appliance



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Fig. 1

- | | |
|----------------------------|-------------------------|
| 1. Door safety lock system | 2. Door handle |
| 3. Door with sight glass | 4. Ventilation openings |
| 5. Housing | 6. Grill heater |
| 7. Roller ring | 8. Rotary plate |
| 9. Grill pan | 10. Internal lighting |
| 11. Control panel | 12. Feet (4x) |

5 Installation and operation

5.1 Installation

Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



CAUTION!

Choking hazard!

Prevent children from accessing packaging materials, for instance: plastic bags and EPS elements.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels affixed to the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- When selecting the installation site, please consider the following items:
 - The mounting surface must be even, sufficiently load-bearing, waterproof, dry and resistant to high temperatures.
 - Make sure that the designated escape routes are clear.
 - Ensure a stable position.
 - Allow sufficient space for work, maintenance and cleaning.
 - Leave the supply and exhaust air vents, if any, free.
 - Comply with applicable technical and building regulations.
- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.
- In order the device functions properly, it must be sufficiently ventilated.
- Never cover the ventilation holes.
- When installing the device, observe the following minimum clearances:
 - from above 20 cm
 - 5 cm on the sides,

Installation and operation

- Make sure that the device is installed directly against a wall with a surface resistant to high temperatures, so that no one can touch the back of the device directly. Risk of burning!
- The device should be placed at least 2 m away from radio, TV, etc. in order not to disturb the reception.

Power supply connection

- Verify if technical data of the appliance (see rating plate) correspond with the local electric power grid specification.
- Connect the appliance to a single, properly grounded mains socket with protective contact. Do not connect the appliance to a multi-socket.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.

5.2 Basics of Thermal Processing in Microwave

Instead of traditional heat sources, a microwave oven applies an electron lamp which emits electromagnetic waves. These waves, like radio waves, are invisible but their effects can be observed. Such waves can pass through materials such as glass, porcelain, artificial materials and paper. As these materials do not contain water, grease or oil, they are not heated by the microwaves. Simply put, the microwaves directly reach the food product, causing molecules of water, grease and oil to vibrate; friction results in the creation of heat which is used for defrosting, heating or cooking. During cooking with microwaves, heat remains inside the product being prepared, in opposition to the processes of boiling or grilling in which heat enters the food from the outside. If the device is not damaged, energy created by the microwaves remains inside the device and does not pose a threat to the user.

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- Carefully place food products to be cooked inside the microwave oven, with larger pieces at the outer edges.
- Remember the cooking time. It is best to at first set the shortest possible time and then lengthen cooking time as necessary. Excessive cooking time may cause the food product to smoke or catch fire.
- Cover food products during cooking. This will ensure even cooking and prevent splattering.
- Turn food products over while cooking. This will speed up the process of cooking such products as chicken or hamburgers. Large products, such as a roast, should be turned over at least once.
- Such dishes as dumplings should, after half of the cooking time has elapsed, be turned over, moved from the top to bottom, moved from the outside to the inside, etc.

5.3 Cookware Suitable for Use in Microwave

- Check that a dish is suitable to be used in a microwave.

Test: place the empty dish together with a glass of water (never activate the device when empty or with only an empty container inside), then heat at the highest power level for 60 seconds. An appropriate dish will be lukewarm. If the dish is hot, it is not appropriate for use in the microwave.

Proper materials for dishes for the microwave allow microwaves to pass through. Energy goes through the container and heats the food product.

- Do not use metallic containers or containers containing metallic parts (e.g. gold strips around the edge of a plate). Microwaves do not pass through metal.
- Do not use products from recycled materials, as they may contain small pieces of metal. If such containers are used, sparks and even fire may result.
- Dishes of oval and round shapes should be used, as food products cook more quickly in the corners of square-shaped containers.
- Wide, flat containers are best suited to use in the microwave as compared to narrow and tall ones. Food products cook evenly in flat dishes.
- To avoid food from baking onto the edge of dishes, you may cover the edges with thin strips of aluminum foil. Do not use too much aluminum foil, and leave a minimum distance of 2.5 to 3.0 cm between the foil and walls of the microwave cooking chamber.

Installation and operation

Information in the below table may be helpful in selecting the right cookware:

Cookware piece	Microwave unit operation	Grill function	Convection function	Combined function *
Heat resistant glass	yes	yes	yes	yes
High temperature non-resistant glass	no	no	no	no
Heat resistant ceramics	yes	yes	yes	yes
Plastic cookware suitable for microwave	yes	no	no	no
Paper towels	yes	no	no	no
Metal tray / bowl	no	yes	yes	no
Metal rack	no	yes	yes	no
Aluminium film & aluminium film container	no	yes	yes	no

Tab. 1

* Combined functions: 'Microwave + grill' and 'Microwave + convection'

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5.4 Operation

Before Use

1. Remove accessories from the appliance chamber.
2. Prior to first operation, clean the appliance and its equipment according to instructions in section 6 'Cleaning'.
3. Leave the door open for the chamber to dry completely.

Inserting Rotary Plate

1. Insert the roller ring (7) in the groove in the bottom of the thermal processing chamber.
2. Put the rotary plate (8) at the bottom of the chamber with the ribbed side down and rotate it until it engages with the rotary plate drive (a).

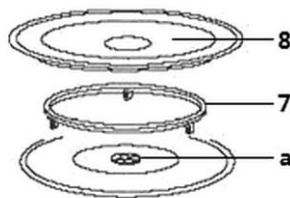
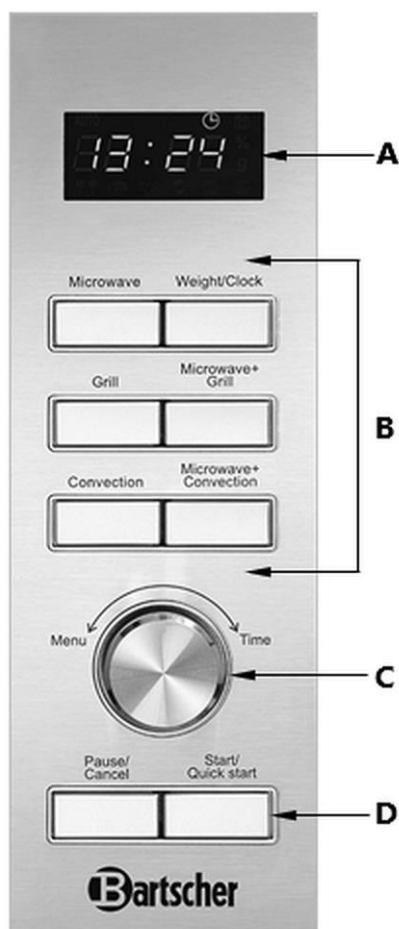


Fig. 2

Indications for User

- During the heat treatment process, the device returns to Standby mode after approx. 25 seconds.
- By pressing the PAUSE / CANCEL button once during the cooking process, the program is stopped. Then press the START / QUICK START button to continue the program.
- When the PAUSE / CANCEL button is pressed twice, the program is paused.
- After the cooking process is complete, an acoustic signal sounds every two minutes to remind the user until the PAUSE / CANCEL button is pressed or the device door is opened.
- The electronic control system of the microwave oven has a cooling option. As with any heat treatment process where the cooking time exceeds 2 minutes, the device door is opened or the heat treatment process is stopped, the fan will automatically run for approx. 3 minutes to cool the device down and extend its service life.
- The first time that a microwave oven with a grill function is used, a slight smell and smoke may be produced. This is normal and will occur due to the combustion of leftovers and will cease with use over time.

Control Panel



A A – Digital display

B B – Function buttons

Microwave oven	Weight / hour
Grill	Microwave + grill
Convection	Microwave + convection

C C – Menu / time rotary knob

D D – Other function buttons

Pause / Delete	Start / Quick start
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Fig. 3

Switching-On



WARNING

Risk of burns by hot cookware!

Cookware may be very hot, as high temperature from food is being radiated.

Remove cookware using only oven mitts or kitchen dish-cloth.



CAREFULLY!

Risk of ignition!

Observe the device especially with high output levels.

Reduce the output in the case of abnormal noises, pouring or bubbling of liquids.

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1. Before each use, check if the rotary plate and the roller ring are correctly set. The thermal processing chamber must be clean; the roller ring must lie correctly in the groove; the rotary plate must be snapped onto the drive of the turntable.

WARNING!

Never use the device without the rotary plate and without a container with food nor without food in a container!

Nothing may protrude outside of the rotary plate edge.

Do not heat up food directly on the rotary plate.

When heating up a number of chunks / pieces, distribute them evenly in a cookware / container, so that they do not touch each other.

2. Place a container with food on the rotary plate.
3. Make sure that door seals are free of foreign objects and that the door closes securely.
4. Close the device door.
5. Plug the device into a suitable single socket.

When connecting the device for the first time, a sound signal is heard, and the digital display shows '1:01' i .

Installation and operation

6. Set the required operating mode, output level and thermal processing time to start the device. Follow indications provided in subsequent sections.

When the settings are introduced and the selected program is activated, the thermal processing chamber is lit, and the rotary plate rotates.

WARNING!

The rotary plate must always be able to rotate freely.

Settings

Data Input

1. When entering data, press the buttons one by one.

With longer pauses, the device interrupts the process automatically.

All data are confirmed by the device with a sound signal, should they be accepted. A double beep means that the entered data has not been accepted.

2. Check the data and try again.

Data Clearing

1. To delete the data before starting the heat treatment process, press the PAUSE / CANCEL button.

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Interrupting or Finishing Function

1. To interrupt operation, press the PAUSE / CANCEL button or open the device door.
2. To continue operation, close the device door and then press the START / QUICK START button.
3. To complete the heat treatment process, press the PAUSE / CANCEL button AGAIN TO DELETE ALL INSTRUCTIONS.

Program end

At the end of the program, an audible signal is heard until one of the buttons is pressed or the door is opened.

1. Remove the prepared food from the oven.
2. Following the thermal processing of food with a large amount of water, leave the device door open for some time, so that the thermal processing chamber could dry.

Time setting

The device is equipped with 12- or 24-hour clock. The clock can be set in a 12- or 24-hour cycle by pressing the WEIGHT / CLOCK button in Standby mode.

Example:

For example, the time on the device should be set to 8:30.

1. Press the WEIGHT / CLOCK button once or twice to select the 24- or 12-hour cycle.
2. Turn the MENU / TIME rotary knob until the time "8" is displayed.
3. Press the WEIGHT / CLOCK button once to confirm the hour setting.
4. Turn the MENU / TIME rotary knob until the desired "30" minutes is displayed.
5. Press the WEIGHT / CLOCK button once to confirm the setting.

Attention:

During the heat treatment process, you can check the current time by touching the WEIGHT / CLOCK button.

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Quick Start

You may use this setting to conveniently set the device to 100% thermal processing.

1. To set the desired thermal processing time, press the START / QUICK START button repeatedly.

Maximum thermal processing time is 10 minutes.

Thermal processing: microwave oven

This device function is suitable for preparation of single-pot dishes, soups, sauces, meat without crust, braized fish, vegetables, garnishes (rice, potatoes, flour products), hot beverages.

In this mode, using the MICROWAVE button on the control panel, you can set the power and time for the microwave oven to heat up or cook the product.

You may set the output level with the MICROWAVE button.

The below table contains set-up of output levels with information on how many times a button needs to be pressed, as well as with data on output in % and program indicator.

Press MICROWAVE button	Power output
1 time	100 %
2 times	80 %
3 times	60 %
4 times	40 %
5 times	20 %
6 times	00 %

Tab. 2

The maximum thermal processing time to be set is 95 minutes.

The thermal processing time depends on the following food characteristics:

initial temperature: the lower, the longer the thermal processing duration

density: the higher, the longer the thermal processing duration

humidity: the lower, the longer the thermal processing duration

thickness: the larger, the longer the thermal processing duration

weight: the larger, the longer the thermal processing duration

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1. First select the power level using the MICROWAVE button and then the desired cooking time using the MENU / TIME rotary knob.
2. Finally, press the START/QUICK START button, to start the thermal processing.

Example:

To heat up products for 5 minutes at the output level of 60%, introduce the following commands via the control panel:

1. Press the MICROWAVE button 3 times.
2. turn the MENU / TIME rotary knob until the required thermal processing time is displayed (5:00).
3. Finally, press the START / QUICK START button.

Attention:

During the thermal processing, you may check the output level by pressing the button.

Grill function

Thermal processing with grill function is suitable especially for thin slices of meat, steaks, chops, kebab, sausages and chicken. It is also suitable for hot sandwiches and au gratin dishes.

1. Use the enclosed pan provided to grill your food.
2. Put the grill pan with food on the turntable and prepare the dish.
3. Use heat-resistant gloves to take the grill pan out the oven.

Example:

Let's assume that thermal processing is to be programmed with grill for 12 minutes.

1. In Standby mode, press the GRILL button once.
2. Turn the MENU / TIME rotary knob until the required time is displayed (12:00).
3. Then press the START/QUICK START button.

Attention:

By default, the grill output is set for the highest output level. Maximum grilling time is 95 minutes.

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Convection function

During thermal processing with convection function, hot air circulates inside the device to rapidly and evenly brown the a dish, and make it crispy. The device may be set with ten various temperature settings for thermal processing and for thermal processing times of up to 95 minutes.

The convection function is perfect for baking sponge cakes, cookies, biscuits, shortcrust pastry, souffles, meringues and macaroons.

Thermal Processing with Convection

You may set the thermal processing temperature with the CONVECTION button. An overview of temperature settings is provided in Table 2.

In the **left column** of the table a number of the CONVECTION button presses is given to set the required output.

In the **right column**, the current temperature is shown.

Press CONVECTION button	Temperature (approx. °C)
1 time	200
2 times	190
3 times	180
4 times	170
5 times	160
6 times	150
7 times	140
8 times	130
9 times	120
10 times	110

Tab. 3

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The desired heat treatment time is set using the MENU / TIME rotary knob .

Example:

To cook a given dish in 180°C for 40 minutes, introduce the following settings via the control panel:

1. In Standby mode, place the food the in the device chamber.
2. Close the device door.
3. Press the CONVECTION button 3 times to set the required temperature.
4. Turn the MENU / TIME rotary knob to set the cooking time to 40 minutes.
Maximum thermal processing time is 95 minutes.
5. Then press the START / QUICK START button, to start the thermal processing.

Attention:

During thermal processing, you may check the convection temperature by pressing the button.

Pre-Heating and Thermal Processing with Convection

The device may be programmed to combine the pre-heating process and the thermal processing with convection.

Example:

To preheat at 170 °C, and then heat process for 35 minutes, follow these steps:

1. In Standby mode, press the CONVECTION button to select the desired temperature.
2. Then press the START / QUICK START button.

When the device reaches the set temperature, an acoustic signal sounds.

3. Open the device door and place a container with food in the middle of the turntable.
4. Turn the MENU / TIME rotary knob to set the cooking time to 35 minutes..

The set time appears on the digital display.

5. Then press the START / QUICK START button.

Attention:

The maximum preheating time is 30 minutes. Once the set temperature is reached in the heat processing chamber, the temperature remains constant.

At 30 minutes, you hear a short beep every 5 seconds. If the device door is not opened, the program ends automatically after 30 minutes.

Function: microwave oven + grill

In the combined operation mode of microwave oven and grill, you may obtain the effects of, both, cooking/roasting and a crispy crust. The preparation time is thus reduced. This device function is especially suitable for au gratin dishes, meat, poultry, roast potatoes and toast.

This function makes it possible to select two combinations, for which initial percentage values are pre-programmed for grilling and thermal processing in microwave oven mode. The user selects the total time, and the selected combination suitably controls time proportions for microwave oven and grill modes.

1. First, press the MICROWAVE + GRILL button once or twice to set the right combination setting for a given product.

Installation and operation

2. Then, turn the MENU / TIME rotary knob to set the required thermal processing time.

The required thermal processing time is shown in the digital display.

3. Press the START / QUICK START button to start the program.

Attention:

Maximum thermal processing time is 95 minutes. You hear four beeps when cooking is complete.

Check the set program during thermal processing by pressing the MICROWAVE + GRILL button.

Combination 1

30% of time — microwave processing, 70% of time — grilling:
for fish, potatoes or au gratin dishes.

Example:

For combination 1, to set the exemplary thermal processing time of 25 minutes, perform the following actions:

1. In Standby mode, press the MICROWAVE + GRILL button once.
2. Turn the MENU / TIME rotary knob until the required thermal processing time (12:00) is displayed in the digital display.
3. Then press the START / QUICK START button.

Combination 2

55 % of time — microwave processing, 45% of time — grilling:
for puddings, omelettes, roast potatoes and poultry.

Example:

For combination 2, to set the exemplary thermal processing time of 12 minutes, perform the following actions:

1. Press the STOP / RESET button.
2. Press the MICROWAVE + GRILL 2 times.
3. Rotate the MENU / TIME rotary knob until the required thermal processing time (12:00) is displayed in the digital display.
4. Then press the START / QUICK START button.

Function: Microwave oven + hot air

This combined operation mode with convection and microwave is suitable for:

- high-humidity au gratin dishes
- thicker pieces of meat
- frozen, ready-made pastries
- higher humidity cakes

The device features four factory default pre-programmed settings, which make the thermal processing with convection and microwave easy.

To set the required temperature of convection, press the MICROWAVE + CONVECTION button as many times, as indicated in the following table.

Display message	Press the MICROWAVE + CONVECTION button	Temperature (°C)
COMB1	1 time	200
COMB2	2 times	170
COMB3	3 times	140
COMB4	4 times	110

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Attention:

The maximum thermal processing time to be set is 95 minutes.

During the cooking / baking process, you can check the hot air temperature by pressing the MICROWAVE + CONVECTION button.

1. In Standby mode, place the food container on the turntable into the thermal processing chamber.
2. Close the device door.
3. Turn the MENU / TIME rotary knob until the required thermal processing time (26:00) is displayed in the digital display.
4. Then press the START / QUICK START button.

Defrosting

The oven allows you to defrost food depending on the weight entered by the user. The defrost time and power are set automatically when the food category and weight are programmed. The weight of the frozen product may vary from 100 g to 1800 g.

The microwave energy heats the food from the outside. The heat is directed slowly inside the food, which results in smooth defrosting.

1. Turn the MENU / TIME rotary knob counter-clockwise, until '**A-09**' is shown in the digital display.
2. Press the WEIGHT / CLOCK button to confirm the weight.
3. Turn the MENU / TIME rotary knob until the required thermal processing time (05:30) is displayed in the digital display.
4. To confirm, press the START / QUICK START button.

NOTE!

The device stops when two-thirds (2/3) of time elapse, and a sound signal sounds.

Check the condition of food and turn it over if necessary. If needed, continue the defrosting process, by pressing again the START / QUICK START button.

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Attention:

Both, in the case of raw, as well as cooked frozen food products, the following basic rule applies: approx. 5 minutes for 500 g of a food product; e.g., 500 g of a frozen spaghetti sauce is defrosted for 5 minutes.

Always, from time to time, open the device and remove the already defrosted portions or divide the already defrosted portions. If the estimated time for defrosting a product elapses and the product is not entirely defrosted yet, set subsequent, one-minute defrosting programs, until entire food is defrosted.

For defrosting, remove the packaging from packed food and put the food on a plate.

Defrost frozen products in plastic containers from a freezer only until it is possible to remove the product from the plastic container to put it in a container that is suitable for use with microwave ovens.

Maximum defrosting time is 45 minutes. An acoustic signal is heard when defrost time elapses.

Before starting the next cooking program, press the PAUSE/CANCEL button or open the device door.

Defrosting techniques

While defrosting proceed in accordance with the following instruction:

Covering

Food products should be covered, in order to:

- quicken their heating,
- avoid drying out,
- avoid splattering of grease in the cooking chamber,

Exceptions: bread, baked goods, breaded food products and products which are supposed to be crunchy should not be covered.

Turning over / mixing

Practically all food products should turned over and/or mixed at least once during defrosting.

1. Sticky pieces of food should be separated as quickly as is possible.

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Smaller portions

Smaller portions defrost more evenly and quicker than larger ones.

1. Divide food products into smaller pieces prior to defrosting.

An entire meal can thus be quickly and easily prepared.

Delicate foods

Delicate foods such as pate / cakes, cream, cheese or bread should be only partially defrosted, and the defrosting process should be finished at room temperature. In this manner you will avoid a situation where the food is too hot on the outside while still frozen on the inside.

Leaving dishes out

The time for leaving dishes out following defrosting is very important, as it guarantees continuation of the defrosting process. After defrosting, the defrosted food product should be cooked as soon as possible. Do not re-freeze defrosted food products.

Multi-Stage Thermal Processing

Using this device, there is possibility of initial selection of three programs, which are executed one by one. Assuming that you want to set the following thermal processing program, execute programming steps in the following order:

Example:

Thermal Processing in microwave oven



Thermal Processing with Convection

1. In Standby mode, place the food the in the device chamber.
2. Close the device door.
3. Keep pressing repeatedly the MICROWAVE button until the required output level is shown.
4. Use the MENU/TIME rotary knob to set the thermal processing time.

HINWEIS!

Do not touch the START/QUICK START button.

5. Press the CONVECTION button to set the hot air temperature.
6. Turn the MENU / TIME rotary knob to set the thermal processing time.
7. Finally, press the START / QUICK button, to start the thermal processing.

NOTE!

In the multi-stage thermal processing you cannot set the Auto Defrost, Quickstart, or the Thermal Processing menu.

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Automatic heat treatment menu

The Automatic heat treatment menu makes it possible to automatically execute thermal processing or heating up of food products without the need for setting output levels or time. It is enough to know the type and weight of a food product.

1. In Standby mode, place the food the in the device chamber.
2. Close the device door.
3. In Standby mode, turn the MENU / TIME rotary knob counter-clockwise and select, the required program (set-up — Table 5).

4. Keep pressing repeatedly the WEIGHT / CLOCK button until the right weight is selected.
5. Then press the START / QUICK START button.

Code	Food products	
A-01	Potatoes (portion of 230 g)	- In the case of coffee and potatoes, after pressing the WEIGHT/CLOCK button, the number of servings is displayed instead of the weight on the digital display. - At point A-9, during defrosting, the device stops so that the user can turn the food in order to defrost it evenly. Then it is necessary to press the START / QUICK START button to complete the process. - The result of automatic heat processing depends on factors such as voltage fluctuations, the shape and size of the food product, and personal preference for the degree of heat treatment of certain foods. If you find that the result is not entirely satisfactory, adjust the heat processing time slightly.
A-02	Beverages (portion of 200 ml)	
A-03	Popcorn (99 g)	
A-04	Automatic reheat (g)	
A-05	Pasta (g)	
A-06	Pizza (g)	
A-07	Poultry (g)	
A-08	Cakes (g)	
A-09	Defrosting	

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Child Safety Lock

Use this function to prevent small children from operating the device unsupervised. CHILD LOCK appears on the digital display and the device cannot be operated as long as the child lock is activated.

Child lock activation

If the device is in Standby mode and no operation is performed for one minute, it will automatically switch to child lock mode and all buttons will be locked.

Child lock deactivation

The child lock mode can be deactivated by opening and closing the device door.

Protective devices

Overheating Protection

If the temperature in the microwave oven is too high, the overheating protection will trigger and the device will turn off. You will hear a signal tone and the digital display will show the error '**E01**'.

1. To switch the device back to the normal operating mode, press the PAUSE / CANCEL button.
2. Open the device door to cool thermal processing chamber.

Low Temperature Protection

When the device switches to low temperature state, an acoustic signal sounds, and '**E02**' is shown in the digital display.

1. Press the PAUSE / CANCEL button, to return to the normal Standby mode.

Protection Against Sensor Failure

In the case of a short circuit, the device switches into the self-protection mode, and '**E03**' is displayed in the digital display. Acoustic signals sound.

1. Press the PAUSE / CANCEL button, to return to the normal Standby mode.

6 Cleaning

The operator must ensure that the device and its safety components are kept in good condition. Control and safety systems should be checked for their effectiveness.

Maintenance, cleaning and repairs must only be carried out by suitably trained and specialised personnel.

If the safety devices need to be removed for maintenance, cleaning and repair, they should be reinstalled immediately after completion and their function should be checked.

All maintenance and cleaning work must be carried out in accordance with the operating instructions at the specified intervals.

6.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

6.2 Cleaning

1. Clean the device regularly after end of each working day, or more frequently if needed.
2. Thoroughly remove all food left-overs and beverage remains from internal walls with a soft and damp cloth. With extensive soiling you may also use a mild cleaning agent.
3. Clean external surfaces with a soft, damp cloth.

NOTE!

To protect elements inside the device against damages, do not allow water to enter the device through ventilation openings.

4. Wipe the door, door seals and neighbouring elements gently with a damp cloth.

Possible Malfunctions

5. Clean the control panel with a soft, damp cloth only. Leave the device door open to avoid accidental switching on.
6. Regularly clean the roller ring, rotary plate and grill pan with detachable handle, using warm water and a mild cleaning agent, or in a dish-washer.
7. If condensed water is collecting on the inside and outside of the door, remove the humidity with a soft cloth.

HINT:

Condensed water is collecting when the device is used in conditions of high air humidity. The phenomenon of water condensing is normal.

8. The smells inside the device can be eliminated by placing a cup of water with juice and lemon zest in a microwave-safe container for approx. 5 minutes to heat.
9. Thoroughly dry the device and equipment with a dry, soft cloth.

7 Possible Malfunctions

If the microwave does not work:

1. Check if the appliance is correctly connected to the power supply. Remove the plug from the socket and wait for approx. 10 minutes before re-connecting it correctly.
2. Check if a fuse has not been tripped or if the main switch is not switched off. If they operate correctly, check the connection with another appliance.
3. Check if door is locked correctly (door safety lock system). Otherwise, due to safety reasons, microwaves are not generated in the thermal processing chamber.

NOTE:

If all the errors listed above may be excluded, have a qualified specialist or a re-seller immediately check the appliance and repair it should it be necessary.

8 Disposal

Electrical Appliance



Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.

Electrical appliances should be returned to designated collection points.