

14250M-HLGR



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Original instruction manual

1	Safety	2
1.1	Explanation of Signal Words.....	2
1.2	Safety instructions.....	3
1.3	Intended Use	7
1.4	Unintended Use	7
2	General information	8
2.1	Liability and Warranty	8
2.2	Copyright Protection	8
2.3	Declaration of Conformity	8
3	Transport, Packaging and Storage	9
3.1	Delivery Check.....	9
3.2	Packaging	9
3.3	Storage	9
4	Technical Data.....	10
4.1	Technical Specifications	10
4.2	List of Components of the Appliance	11
4.3	Functions of the Appliance.....	12
5	Installation and operation	13
5.1	Installation.....	13
5.2	Basics of Thermal Processing in Microwave.....	14
5.3	Cookware Suitable for Use in Microwave	15
5.4	Operation	16
6	Cleaning	32
6.1	Safety Instructions for Cleaning	32
6.2	Cleaning.....	33
7	Possible Malfunctions	34
8	Disposal.....	34



Read this instruction manual before using 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. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms an integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

1 Safety

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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.

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!
- 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.

Safety

- 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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Operating personnel

- The appliance 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 appliance and possible risks. Children should not play with the appliance.
- Do not leave the appliance unattended in the presence of 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

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- 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.

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

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use,
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

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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.

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

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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 14250M-HLGR
Article number:	610837
Material:	stainless steel steel, painted
Thermal processing chamber material:	stainless steel
Rotary plate material:	glass
Diameter of rotary plate, in mm:	270
Microwave output, in W:	1400
Convection output, in W:	1950
Grill output, in W:	1950
Number of magnetrons:	1
Number of power output levels:	10
Volume, in l:	25
Thermal processing chamber dimensions (W x D x H), in mm:	315 x 348 x 198
Time setting, up to, in min.:	95
Connected load:	1,95 kW 230 V 50 Hz
Dimensions (W x D x H), in mm:	483 x 442 x 280
Weight, in kg:	16,6

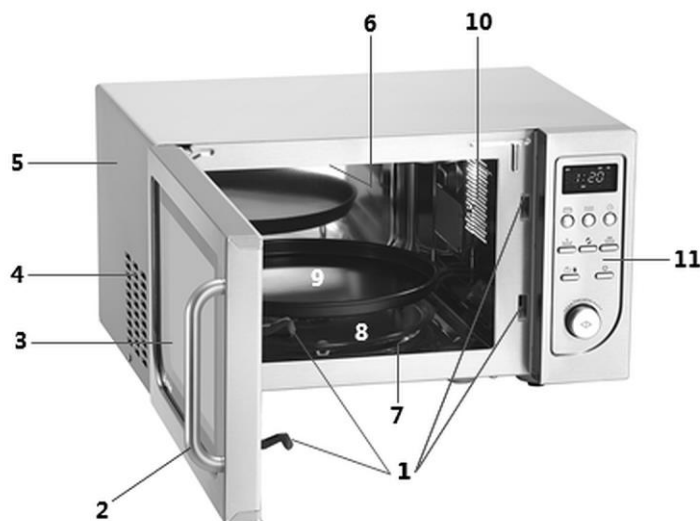
We reserve the right to implement technical modifications.

Version / Characteristics

- Functions:
 - heating
 - defrosting
 - grill (can be combined)
 - convection (can be combined)
- Control: electronic, knob, button
- Timer
- Digital display, LED display

- Rotary plate
- Internal lighting
- The set includes: 1 grill pan, Ø275 mm, height 50 mm, detachable handle

4.2 List of Components of the Appliance

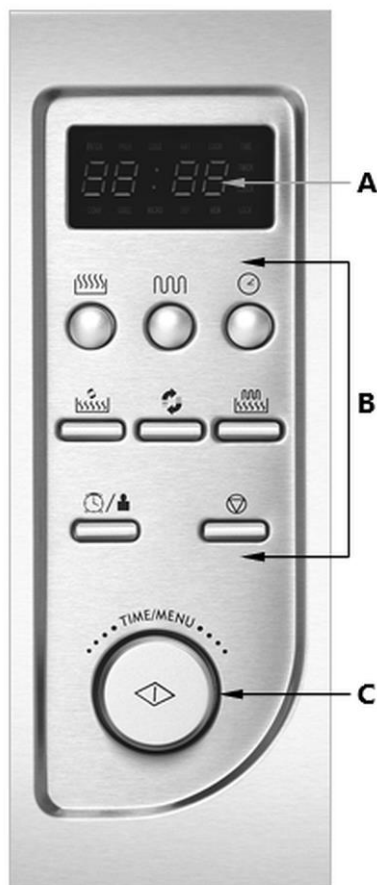


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Fig. 1

- | | |
|-------------------------------------|-------------------------|
| 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 with detachable handle | 10. Internal lighting |
| 11. Control panel | |

Control Panel



A – Digital display

B – Function buttons

	Microwave
	Grill
	Time
	Microwave + convection
	Convection
	Microwave + grill
	Clock / Scales
	Stop / Reset

C – Time/Menu rotary controller

Start/Quick Start Button

Fig. 2

4.3 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.

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 package materials, for instance: plastic bags and EPS.

- 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 fixed on 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.
- The appliance should be placed on surfaces that are:
 - even, with sufficient bearing capacity, resistant to water, dry and resistant to high temperatures;
 - sufficiently large, and thus enabling usage of the appliance with no problems;
 - easily accessible;
 - well ventilated.
- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.
- To ensure proper functioning, the device must have sufficient ventilation.
- Never block the ventilation ducts!
- It is necessary to maintain the following safe distances:
 - above the device: 20 cm
 - at rear of device: 10 cm
 - at sides of device: 5 cm.

- The device must remain a minimum distance of 2 m from radios, televisions, and other such electronics in order to avoid interference with the signal 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.

- 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.

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).

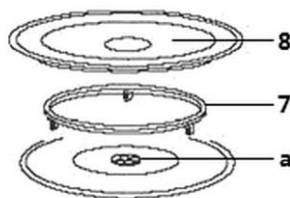


Fig. 3

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.



CAUTION!

Risk of incineration!

Observe the appliance especially with high output levels.

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

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

ATTENTION!

Never use the appliance 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 appliance door.
5. Plug the appliance into a suitable single socket.

When connecting the appliance for the first time, a sound signal is heard, and the digital display shows '**CLOCK**' and '**1:00**'.

6. Set the required operating mode, output level and thermal processing time to start the appliance. 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.

ATTENTION!

The rotary plate must always be able to rotate freely.

Settings

Data Input


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

With longer pauses, the appliance interrupts the process automatically.

All data are confirmed by the appliance with a sound signal, should they be accepted. In the case of double sound signal, the appliance rejects data.




2. Check the data and try again.

Data Clearing

1. To clear data before the thermal processing starts, press the Stop / Reset  button.

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Interrupting or Finishing Function

1. To interrupt operation, press the Stop / Reset  button or open the appliance door.
2. To continue operation, close the appliance door, and then press the Start/Quick Start  button.
3. To finish the thermal processing, press the Stop / Reset  button again in order to clear all instructions.




Program End

When the program ends, a sound signal is heard for 2 minutes until one of the buttons is pressed or the door is opened.


The digital display shows **'END'**.

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


Clock Setting

1. Press the  button for at least 3 seconds.
The '12H' appears.
2. Rotate the Time/Menu rotary controller until the right hour is displayed.
3. Press the  button to confirm.
4. Rotate the Time/Menu rotary controller until the right hour is displayed.
5. Press the  button to confirm.

NOTE!

During thermal processing, you may check the current time by pressing the  button.



Setting Time

1. To use the timer function, press the  button.
2. Rotate the Time/Menu rotary controller to set the time.

This function is available only in Standby mode and in microwave mode thermal processing.


Example:



Let's assume that the timer is to be set for 5 minutes — introduce and execute the following via the control panel:

1. Press the  button once.
2. Rotate the Time/Menu rotary controller until the required time is displayed (5:00).
3. Press the Start/Quick Start  button.

Attention:


The maximum time to be set is 95 minutes.

Time may be checked by pressing the  button.

To clear the timer, press the  button and then press the Stop / Reset  button.

Quick Start

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

1. To set the time of thermal processing, rapidly press a few time the Start/Quick Start  button.


Maximum thermal processing time is 10 minutes.

The appliance starts automatically after 2 seconds.

Thermal processing: microwave



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

In this mode, using the control panel, you may set the output and time for the microwave unit to heat up or cook products.

You may set the output level with the  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.

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Press the  button	Output (%) / (program indicator)	Press the  button	Output (%) / (program indicator)
1 time	100% (P-HI)	7 times	40% (P-40)
2 times	90% (P-90)	8 times	30% (P-30)
3 times	80% (P-80)	9 times	20% (P-20)
4 times	70% (P-70)	10 times	10% (P-10)
5 times	60% (P-60)	11 times	0% (P-00)
6 times	50% (P-50)		

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


1. First, using the  button, select the output level, and then use the Time/Menu rotary controller to set the required thermal processing time.
2. To end with, 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  button 5 times.
2. Rotate the Time/Menu rotary controller until the required thermal processing time is displayed (5:00).
3. To end with, press the Start/Quick Start  button.


Attention:


To interrupt the thermal processing, press the Stop / Reset  button once.

By pressing the Start/Quick Start  button, the thermal processing commences again.

When you press the Stop / Reset  button twice, the entire set thermal processing program will be cleared.

When the set time of thermal processing elapses, an acoustic signal sounds 4 times, and 'END' is shown in the digital display.

Press the Stop / Reset  button or open the appliance door to clear the 'END' message in the digital display, before starting another function.

During 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.





Fig. 4

1. Use the enclosed pan for grilling.
2. Put the grill pan with food on the rotary plate and prepare the dish.
3. To remove the grill pan, use the detachable handle.

Example:

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

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1. Make sure that previous settings are cleared and the appliance standbys for instructions.
2. Press the  button.
3. Rotate the Time/Menu rotary controller until the required time is displayed (12:00).
4. 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.


Convection Function

During thermal processing with convection function, hot air circulates inside the appliance to rapidly and evenly brown the a dish, and make it crispy. The appliance may be set with ten various temperature settings for thermal processing and for thermal processing times of up to 9 hours and 30 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  button.
An overview of temperature settings is provided in Table 2.

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

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


Press the  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



Table 3

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The required thermal processing time is set with the Time/Menu rotary controller.


Example:


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

1. Press the  button 3 times.
2. Rotate the Time/Menu rotary controller until the required thermal processing time (**H:40**) is displayed in the digital display.
3. Press the Start/Quick Start  button.

Attention:

Maximum thermal processing time is 9 hours and 30 minutes. When the set time of thermal processing elapses, an acoustic signal sounds four times, and 'END' is shown in the digital display.

Press the Stop / Reset  button or open the appliance door to clear the 'END' message in the digital display, before starting another function.



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

Pre-Heating and Thermal Processing with Convection


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

Example:

To perform pre-heating in 160°C, and then execute thermal processing of 1 hour and 30 minutes, perform the following steps:

1. Press the  button 5 times to set the required temperature.
2. Press the Start/Quick Start  button.


When the set temperature is reached by the appliance, an acoustic signal sounds, and 'PREH' is shown in the digital display.

3. Open the appliance door and place a container with food in the middle of the rotary plate.
4. Rotate the Time/Menu rotary controller until the correct thermal processing time (1H:30) is displayed in the digital display.
5. Press the Start/Quick Start  button.


Microwave + Grill

In the combined operation mode of microwave and grill, you may obtain the effects of, both, cooking/roasting and a crispy crust. The preparation time is thus reduced. This appliance 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 mode. The user selects the total time, and the selected combination suitably controls time proportions for microwave and grill modes.


1. First, press the  button once or twice to set the right combination setting for a given product.
2. Then, rotate the Time/Menu rotary controller 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. When the set time of thermal processing elapses, an acoustic signal sounds four times, and 'END' is shown in the digital display.



Check the set program during thermal processing by pressing the  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. Press the  button 1 time.
2. Rotate the Time/Menu rotary controller until the required time (25:00) is displayed in the digital display.
3. Press the Start/Quick Start  button.




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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  button 2 times.
3. Rotate the Time/Menu rotary controller until the required thermal processing time (12:00) is displayed in the digital display.
4. Press the Start/Quick Start  button.

Microwave + Convection

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 appliance 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  button as many times, as provide in the table below.




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

Table 4

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Example:


Let's assume, that a cake is to be baked with COMB3 setting (baking time of 26 minutes).

1. Press the  button 3 times.
2. Rotate the Time/Menu rotary controller until the required thermal processing time (26:00) is displayed in the digital display.
3. Press the Start/Quick Start  button.

Attention:

Maximum thermal processing time is 9 hours and 30 minutes. When the set time of thermal processing elapses, an acoustic signal sounds four times, and 'END' is shown in the digital display.

Press the Stop / Reset  button or open the appliance door to clear the 'END' message in the digital display, before starting another function.



During cooking/roasting, you may check the convection temperature by pressing the  button.

Defrosting

The microwave energy heats up the external part of food products and the heat is slowly directed inside products. This ensures even defrosting of a food product.

Example:

Let's assume, that a frozen product is to be defrosted for 5 minutes and 30 seconds.

1. Rotate the Time/Menu rotary controller counter-clockwise, until '**A-09**' is shown in the digital display.
2. Press the /■ button once.
3. Rotate the Time/Menu rotary controller until the defrosting time (05:30) is displayed in the digital display.
4. To confirm, press the Start/Quick Start  button.

NOTE!

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

Check the condition of food and rotate it. If needed, continue the defrosting process, by pressing again the Start/Quick Start  button.

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 appliance 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. When the set time of defrosting elapses, an acoustic signal sounds four times, and '**END**' is shown in the digital display.

Press the Stop / Reset  button or open the appliance door to clear the 'END' message before starting the next thermal processing program.

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 be turned over and/or mixed at least once during defrosting.

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

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

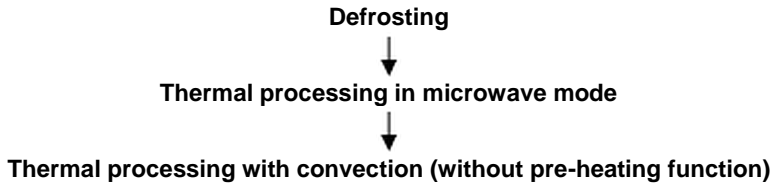
Using this appliance, there is possibility of initial selection of three programs, which are executed one by one. DEFROSTING may be selected due to practical reasons only before a thermal processing program.

The following thermal processing settings are available:





Level 1	Defrosting / thermal processing in microwave mode / microwave + grill / convection (without pre-heating) / microwave + convection
Level 2	Thermal processing in microwave mode / microwave + grill / convection (without pre-heating) / microwave + convection
Level 3	Thermal processing in microwave mode / microwave + grill / convection (without pre-heating) / microwave + convection

Tab. 5

Assuming that you want to set the following thermal processing program, execute programming steps in the following order:






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1. Rotate the Time/Menu rotary controller counter-clockwise, until '**A-09**' is shown in the digital display for the defrosting function.
2. Press the  button.
3. Rotate the Time/Menu rotary controller to set the defrosting time (5 minutes).
4. Keep pressing repeatedly the  button until the required output level is shown.
5. Use the Time/Menu rotary controller to set the thermal processing time.
6. Press the  button to set the convection temperature.
7. Rotate the Time/Menu rotary controller to set the thermal processing time.
8. To end with, press the Start/Quick Start  button, to start the multi-stage thermal processing program.

Settings for Automatic Menu

The 'Automatic Menu' functions 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, rotate the Time/Menu rotary controller counter-clockwise and select the required program (set-up — Table 6).
2. Keep pressing repeatedly the  button until the right weight is selected.
3. Press the Start/Quick Start  button.




Food product code		Press the  button						
A-01	Potatoes (portion of 230g)	1 time	2 times	3 times				
A-02	Beverages (portion of 200ml)	1 time	2 times	3 times				
A-03	Popcorn (99g)	The set time of thermal processing is being displayed.						
A-04	Warming-up	1 time (200g)	2 times (300g)	3 times (400g)	4 times (500g)	5 times (600g)	6 times (700g)	7 times (800g)
A-05	Pasta	1 time (200g)	2 times (200g)	3 times (200g)				
A-06	Pizza	1 time (200g)	2 times (200g)	3 times (200g)				
A-07	Poultry	1 time (200g)	2 times (200 g)	3 times (200 g)	4 times (200g)			
A-08	Pastries and cakes (475g)	The set time of thermal processing is being displayed.						
A-09	Defrosting	Section: 'Defrosting'						

Tab. 6

Attention:

It is necessary to provide the right weight — the thermal processing time is then set accordingly. In A-03 (Popcorn) and A-08 (Cakes) programs, you may set the thermal processing time if the pre-set time is not suitable.

To set the thermal processing time anew:

1. Press the  button 2 times.
2. Rotate the Time/Menu rotary controller until the required thermal processing time is displayed in the digital display.
3. To confirm, press the Start/Quick Start  button.
The new thermal processing time is stored, and with every call of the function it is used until new thermal processing time is set.
In the **A-07** (poultry) program, the appliance should be stopped during the thermal processing time in order to rotate food. Then, you may close the appliance door and press the Start/Quick Start  button to continue thermal processing.


Other Features

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CHILD LOCK

The child lock prevents small children to operate the appliance.

Child lock activation

1. Press the Stop / Reset  button and keep it pressed for 3 seconds.
A sound signal is heard and the indicator light is on.
When the appliance is locked, it is not possible to operate the buttons.


Child lock deactivation

1. Press the Stop / Reset  button again and keep it pressed for 3 seconds.
An audio signal sounds and the indicator light goes off.

AUTOMATIC SAFETY MECHANISM

High Temperature Protection

If the temperature in the microwave rises to 300°C, the appliance automatically switches to self-protection mode. 'E01' is displayed in the digital display and an acoustic signal sounds.

1. To switch the appliance again to standard operating mode, press the Stop / Reset  button.
2. Open the appliance door to cool thermal processing chamber.


Low Temperature Protection

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

1. Press the Stop / Reset  button to revert the appliance to standard condition.

Protection Against Sensor Failure

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

1. Press the Stop / Reset  button to revert the appliance to standard condition.

The appliance is equipped with a cooling installation. Following an operation cycle longer than 2 minutes, the fan operates automatically for approx. 3 minutes to cool the appliance thermal processing chamber down.

Contact the service company, to have the faulty sensor checked and, if needed, replaced.

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6 Cleaning

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 appliance regularly after the 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.

ATTENTION!

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

4. Wipe the door, door seals and neighbouring elements gently with a damp cloth.
5. Clean the control panel with a soft, damp cloth only. Leave the appliance 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.

NOTE:

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

8. To remove odours from inside of the appliance, place a container suitable for use with microwave units filled with a cup of water, and one lemon juice and peel in the microwave unit for approx. 5 minutes.
9. Thoroughly dry the appliance 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.

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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.