



Haier

**Full
User Manual**

Haier.com

Qingdao Haier Intelligent Cooking Appliances Co., Ltd
No.236, QianWanGang Road Huangdao District, Qingdao, Shandong, China

English

Deutsch

Français

Italiano

Nederlands

Português

Slovenčina

Slovenščina

Čeština

Magyar

WELCOME

Thank you for choosing our product. To ensure your safety and get the best results, please read this manual carefully, including the safety instructions, and keep it for future reference.

Before installing the oven note the serial number, which you might need for repairs. Check for any damage during transportation and consult a technician if you're unsure before using it. Keep packaging materials away from children.

When you first turn on the oven, you might notice some smoke. Don't worry, just wait for the smoke to clear before using the oven.

i NOTE: Please note that the oven's features and accessories may vary depending on the model you purchased.

SUMMARY

1.SAFETY INFORMATION

2.PRODUCT INTRODUCTION

- 2.1. Overview of the product
- 2.2. Accessories
- 2.3. Control panel
- 2.4. Connectivity

3. BEFORE STARTING

- 3.1. Information to start
- 3.2. Preliminary cleaning

4. OPERATION OF PRODUCT

- 4.1. How the product works
- 4.2. Cooking functions

5. COOKING GUIDELINES

- 5.1. Everyday cooking table

6. CARE AND CLEANING

- 6.1. General recommendations
- 6.2. Cleaning the oven

7. TROUBLE SHOOTING

8. ENVIRONMENTAL PROTECTION & DISPOSAL

- 8.1. Appliance disposal
- 8.2. Saving and respecting the environment

9. INSTALLATION

1.SAFETY INFORMATION

IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

⚠ WARNING: To reduce the risk of fire, electrical shock, injury to persons or damage when using the appliance, follow the important safety instructions listed below. Read all the instructions before use. Use only for its intended purpose as described in these instructions.

General

- This product has been designed for use in a domestic (residential) environment. This product is not designed for any commercial use. Any commercial use by the customer will affect this product's manufacturer's warranty.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments
 - farm houses
 - by clients in hotels, motels and other residential environments
 - bed and breakfast type environments
- Household appliances are not intended to be played with by children.
- Do not leave children alone. Children should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- HOT CONTENTS CAN CAUSE SEVERE BURNS. DO NOT ALLOW CHILDREN TO USE THE MICROWAVE. Use caution when removing hot items.
- When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.
- Accessible parts may become hot during use. Young children should be kept away.

- Children of less than 8 years old must be kept away from the appliance unless continuously supervised. This appliance can be used by children aged from 8 years and above, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and they understand the hazards involved. Cleaning and user maintenance shall not be done by children without supervision.
- Do not place heavy objects on the oven door.
- Do not let aluminum foils and food probes touch the heating elements.
- Only use the temperature probe recommended for this oven.
- Do not operate your appliance by means of an external timer or separate remote control system.
- Placement of oven shelves: always position shelves in the desired location while the oven is cool (before preheating). If a shelf must be removed while the oven is hot, do not let the oven mitts or potholder contact hot heating elements in the oven or the base of the oven.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Do not use rough or abrasive materials or sharp metal scrapers to clean the oven door glasses, as they can scratch the surface and cause the glass to shatter.
- Do not heat unopened food containers. They can build up pressure that may cause the container to burst and result in injury.
- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.

Installation

- Ensure your appliance is properly installed and grounded by a qualified technician in accordance with the provided installation instructions.
- This appliance is intended to be built-in.
- Install or locate this appliance only in accordance with the provided

installation instructions.

- Do not install or operate the appliance if it is damaged or not working properly. If you receive a damaged product, contact your dealer or installer immediately.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- Do not mount this appliance over a sink.
- This oven is not approved or tested for marine use.
- Do not store this appliance outdoors. Do not use this near a swimming pool, near a sink or in similar locations.
- Do not immerse cord or plug in water. Do not let cord hang over edge of table or counter. Keep cord away from heated surfaces.
- The electrical installation of the oven should be equipped with an emergency switch, which switches off the whole appliance from the mains supply in an emergency. The distance between the contacts of the emergency switch must be at least 3mm.
- Do not cover or block any openings on the appliance.
- Take care – some edges are sharp.

Electrical warnings

- IF THE MICROWAVE OVEN IS PROVIDED BY THE MANUFACTURER WITHOUT PLUG: THE APPLIANCE MUST NOT BE CONNECTED TO THE POWER SOURCE USING PLUG OR SOCKETS, BUT MUST BE DIRECTLY CONNECTED TO THE SUPPLY MAINS. The connection to the power source must be carried out by a suitably qualified professional. In order to have an installation compliant to the current safety legislation the oven must be connected only placing an omnipolar breaker, with contact separation compliant to the requirements for overvoltage category III, between the appliance and the power source. The omnipolar breaker must bear the maximum connected load and must be in line with current legislation. The yellow-green earth cable should not be interrupted by the breaker. The omnipolar breaker used for the connection must be easily accessible when the appliance is installed. The connection to the power source must be carried out by a suitably qualified professional considering

the polarity of the microwave oven and of the power source. The disconnection must be achieved incorporating a switch in the fixed wiring in accordance with the wiring rules.

- IF THE MICROWAVE OVEN IS PROVIDED BY THE MANUFACTURER WITH PLUG:
- The socket must be suitable for the load indicated on the tag and must have ground contact connected and in operation. The earth conductor is yellow-green in color. This operation should be carried out by a suitably qualified professional. In case of incompatibility between the socket and the appliance plug, ask a qualified electrician to substitute the socket with another suitable type. The plug and the socket must be conformed to the current norms of the installation country. Connection to the power source can also be made by placing an omnipolar breaker, with contact separation compliant to the requirements for overvoltage category III, between the appliance and the power source that can bear the maximum connected load and that is in line with current legislation. The yellow-green earth cable should not be interrupted by the breaker. The socket or omnipolar breaker used for the connection should be easily accessible when the appliance is installed. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.
- If the power cable is damaged, it should be substituted with a cable or special bundle available from the manufacturer or by contacting the customer service department.
- Failure to comply with the above can compromise the safety of the appliance and invalidate the guarantee.
- The microwave oven must be switched off before removing the removable parts. After cleaning, reassemble them according the instructions.
- The use of any electrical appliance implies the observance of some fundamental rules:
 - do not pull on the power cable to disconnect the appliance from the power source;
 - do not touch the appliance with wet or damp hands or feet;

- in general the use of adaptors, multiple sockets and extension cables is not recommended;
 - in case of malfunction and /or poor operation, switch off the appliance and do not tamper with it.
- ENSURE THAT AN ELECTRICIAN OR QUALIFIED TECHNICIAN MAKES THE ELECTRICAL CONNECTIONS. The power supply to which the oven is connected must conform with the laws in force in the country of installation. The manufacturer accepts no responsibility for any damage caused by the failure to observe these instructions. The oven must be connected to an electrical supply with an earthed wall outlet or a disconnector with multiple poles, depending on the laws in force in the country of installation. The electrical supply should be protected with suitable fuses and the cables used must have a transverse section that can ensure correct supply to the oven.
- **CONNECTION.** The oven is supplied with a power cable that should only be connected to an electrical supply with 220-240 Vac power between the phases or between the phase and the neutral. Before the oven is connected to the electrical supply, it is important to check power voltage indicated on the gauge and the setting of the disconnector. The grounding wire connected to the oven's earth terminal must be connected to the earth terminal of the power supply.
- **⚠ WARNING:** Before connecting the oven to the power supply, ask a qualified electrician to check the continuity of the power supply's earth terminal. The manufacturer accepts no responsibility for any accidents or other problems caused by failure to connect the oven to the earth terminal or by an earth connection that has defective continuity.
- Before carrying out any work on the electrical section of the appliance, it must be disconnected from the mains electricity supply.
- Connection to a good ground wiring system is absolutely essential and mandatory.
- Alterations to the domestic wiring system must only be made by a

qualified electrician.

NOTE: as the oven could require maintenance work, it is advisable to keep another wall socket available so that the oven can be connected to this if it is removed from the space in which it is installed. The power cable must only be substituted by technical service staff or by technicians with equivalent qualifications.

Servicing

- User servicing: do not repair or replace any part of the appliance unless specifically recommended in this guide. All other servicing should be done by a Haier trained and supported service technician.
- **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a trained person.
- If the microwave oven light fails, contact a Haier trained and supported service technician or Customer Care.

Fire hazard

- Do not use adapters, reducers, or branching devices to connect this appliance to the mains power supply.
- The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating or warming pads, slippers, sponges, damp cloths and similar may lead to risk of injury, ignition or fire.
- Do not overcook food. Carefully attend appliance when paper, plastic or other combustible materials are placed inside the microwave oven to facilitate cooking.
- Remove wire twist-ties from paper or plastic bags before placing in microwave.
- If materials inside the microwave oven should ignite, keep microwave oven door closed, turn microwave oven off and disconnect the power cord or shut off power at the fuse or circuit breaker panel.
- Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
- Utensils should be checked to ensure that they are suitable for use

in microwave ovens.

- When heating food in plastic or paper containers, check the oven frequently due to the possibility of ignition.
- If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- During and after use, do not touch, or let clothing or other flammable materials contact any interior area of the oven; allow sufficient time for cooling first.
- In case of fire, smother the flame or use a dry chemical or foam type extinguisher.
- Use only dry oven mitts or potholders. Moist or damp potholders on hot surfaces could result in burns from steam. Do not let potholders touch hot areas or heating elements. Do not use a towel or a bulky cloth for a potholder. It could catch fire.

Food safety

- Safe food handling: leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warm weather.

Cleaning

- The oven must be cleaned periodically and all food residues must be removed.
- Failure to keep the oven clean could cause deterioration of the surfaces that could reduce the life of the appliance and cause dangerous conditions.
- Do not use oven cleaners, harsh/abrasive cleaning agents, waxes, or polishes. No commercial oven cleaner, oven liner, or protective coating of any kind should be used in or around any part of the oven. Do not use harsh/abrasive cleaners, scourers or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in the glass shattering.
- Avoid using products containing chlorine, acids or abrasives, especially for cleaning painted parts. In addition, avoid using acid or

alkaline substances.

- Do not spray water or use a steam cleaner to clean any part of the oven. Use only slightly damp cloths.

Microwave cooking

- Do not attempt to operate this microwave with the door open. This can result in harmful exposure to microwave energy. It is important not to damage or tamper with the safety interlocks.
- Do not place any object between the microwave oven and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- Do not operate the microwave oven if it is damaged. It is particularly important that the microwave oven door closes properly and that there is no damage to the: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.
- Do not repair or replace any part of the appliance unless specifically recommended in this guide. All other servicing should be done by a Haier trained and supported service technician.
- If the door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
- It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
- Do not operate microwave functions while the oven is empty.
- Eggs in their shells and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
- The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature is to be checked before consumption, in order to avoid burns.
- Microwave heating of beverages can result in delayed eruptive boiling, therefore care has to be taken when handling the container.
- Liquids, such as water, coffee or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY

HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.

- Do not overheat liquid. To avoid delayed boiling when heating liquids, always put a spoon in the container. Beverages containing spoons should be placed in the center of the oven. Metal components must stay at least 2 cm from the walls of the oven and the inside of the door. Sparks could damage the inside of the glass door. Stir the liquid both before and halfway through heating it.
- Do not use straight-sided containers with narrow necks. Use a wide-mouthed container.
- After heating, allow the container to stand in the microwave oven for at least 20 seconds before removing the container.
- Use extreme care when inserting a spoon or other utensil into the container.
- WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- Only use utensils that are suitable for use in microwave ovens.

Unsuitable dishware

- The baking tray must be removed when using the microwave mode. It can be used with convection functions and combined functions.
- Never turn on the microwave oven before you have put in the food. The only exception allowed is testing dishware.
- Only use plates and crockery that are microwave safe.
- Never heat food covered in tin foil.
- Use only bakeware approved for oven use. Follow the manufacturer's instructions.
- Metallic containers for food and beverage are not allowed during microwave cooking.

Pacemakers

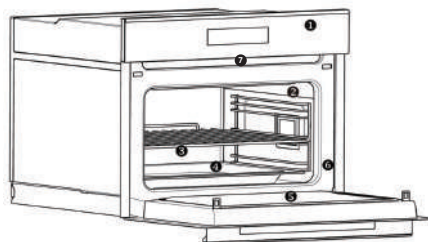
- Most pacemakers are shielded from interference from electronic products, including microwaves. However, patients with pacemakers may wish to consult their physicians if they have concerns.

Arcing

- Arcing can occur during both speed cooking and microwave cooking. If you see arcing, press CANCEL/OFF and correct the problem. Arcing is the microwave term for sparks in the oven. Arcing is caused by:
- Metal or foil touching the side of the oven.
- Metal cookware or the wire oven rack used during either speed cook or microwave cooking.
- Metal such as twist-ties, poultry pins, or gold rimmed dishes in the oven.
- Recycled paper towels containing small metal pieces being used in the oven.

2.PRODUCT INTRODUCTION

2.1. Overview of the product



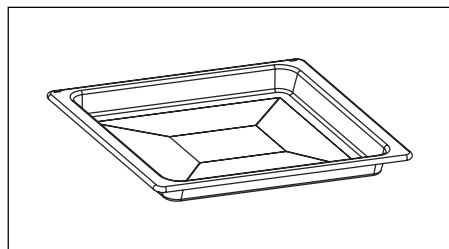
1. Control panel
2. Lateral wire grids
3. Metal grids
4. Tray
5. Oven door
6. Serial number & QR Code
7. Partlight (only if present)



Write here your serial number for future reference

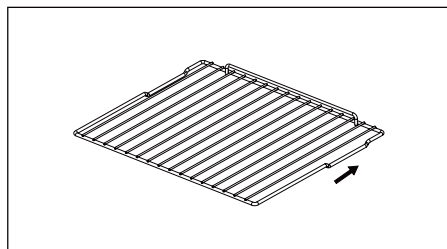
2.2. Accessories

Tray



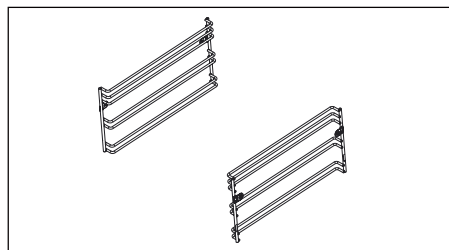
Collects residues that drip when cooking food on the grills.

Metal grid



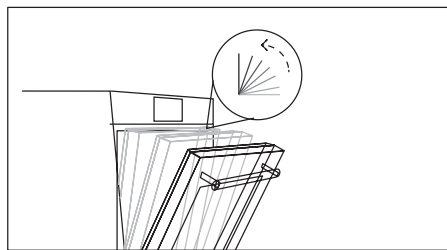
Holds baking trays and plates.
*Push into the oven as indicated by the arrow.
Notch (a) should face downwards and it is the resting position to prevent the inadvertent withdrawal.

Lateral wire grids



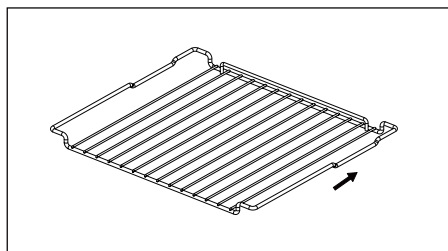
Located on both sides of the oven cavity, holds metal grills and drip pans.

Soft close



Hinges which ensure an automatic soft and smooth movement during the closing phase of the oven door.

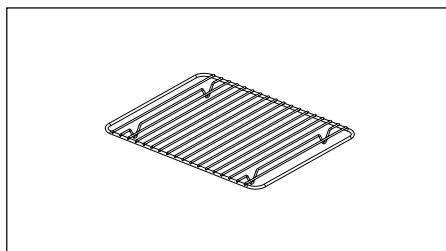
Step down wire shelf (only if present*)



Holds the glass tray .

*Push into the oven as indicated by the arrow. Notch (a) should face downwards and it is the resting position to prevent the inadvertent withdrawal.

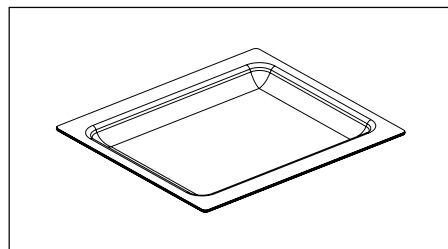
Grill rack/Boil rack (only if present*)



Holds baking trays and plates.

*Used together with glass tray.

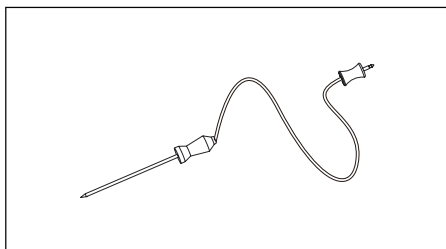
MW glass tray (only if present*)



Holds baking trays and plates.

*Can be used in Microwave function.

Wired meat probe (only if present)

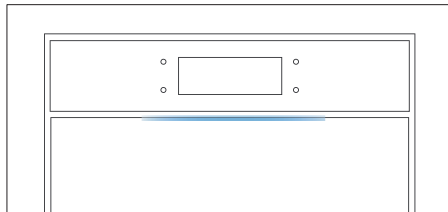


Measures the internal temperature of food during cooking.

WARNINGS:

- Do not preheat or start cooking before properly inserting the meat probe.
- Do not try to insert the meat probe in frozen food.

Partlight (only if present*)



The Partlight is a led strip that can assist you in monitoring the status of your oven from a distance.

EN: Oven trays and grids are not suitable for direct contact with food. Please use suitable cookware or baking paper.

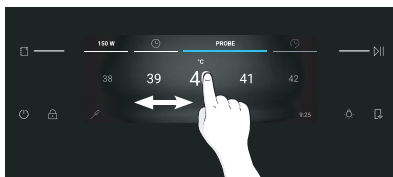
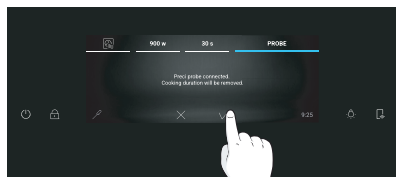
*Depending on the model.



Wired Meat probe

How to use Probe:

1. Plug the probe to the oven and insert the probe into the food.
2. When the probe is plugged, only the dedicated functions are available.
3. Try to set probe with an existing set duration, press ✓ to confirm.
4. Set probe target temperature and tap ⇄ to confirm. From this moment, the oven will use the Probe's data to monitor the internal temperature.
5. Once the desired internal temperature is reached, the alarm sounds and the oven turns off. Carefully remove the Probe from the food.



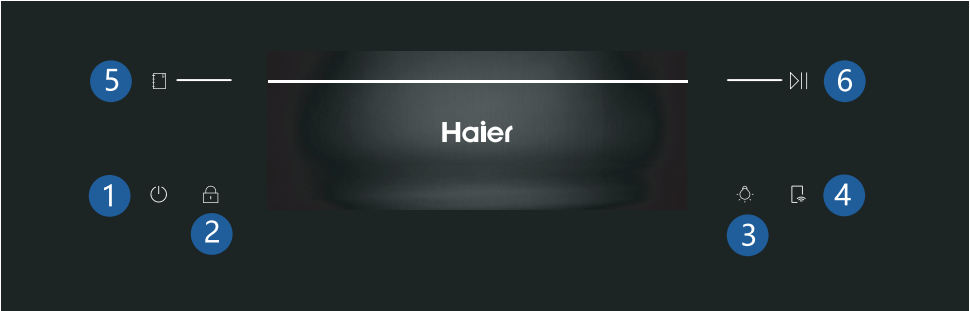
NOTE: When the probe is not in use, please close the rubber cover of the probe hole to prevent unexpected materials from entering, affecting the probe's service life or causing misdetections.

Cooking tips

- The internal temperature of meat will continue to rise by a few degrees after you have removed it from the oven, so allow for this in your calculations. After cooking, cover and let the meat rest for 15 to 20 minutes.
- When cooking meat, insert the sensor horizontally into the center of the thickest part. The thicker the meat, the longer it will take to cook, so it is important that the tip of the sensor is measuring the temperature of the meat at its thickest point. Make sure the tip of the sensor is not protruding out of the meat, and does not touch bone, fat or gristle, as these will heat up more quickly than the lean meat.
- The temperatures given onscreen are recommendations only. Results will depend on the quality and composition of the food.



2.3. Control panel



- 1.On/Off
- 2.Child Lock
- 3.Lamp
- 4.Remote Control
- 5.Recipes
- 6.Start/Pause

MAIN FUNCTIONS

Symbol	Function	Description
	On/Off	Press to turn on/off the oven.
	Child Lock	Press and hold for 3 seconds to lock the screen and prevent unwanted use by minors.
	Light	Press to turn on/off the oven cavity light. The appliance is provided with a bulb whose lighting efficiency class is G.
	Remote Control	Press and hold the button for 3 seconds to activate remote control, after pairing the oven with the hOn app (through the application).
	Recipes	Press to access the Recipe menu.
	Start/Pause	Press to Start/Pause cooking or to confirm the functions.

2.4. Connectivity

Wireless parameters

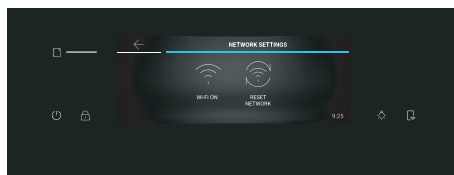
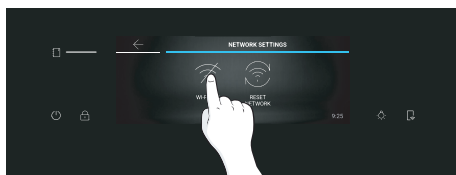
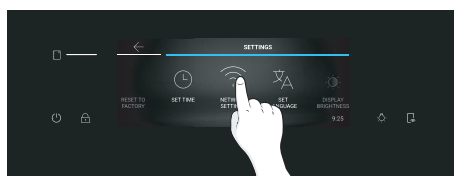
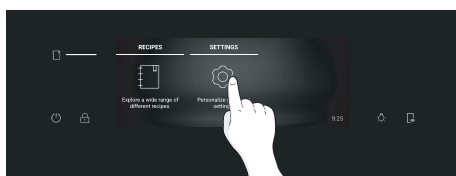
Technology	Wi-Fi	Bluetooth
Standard	IEEE 802.11 b/g/n	Bluetooth v 2, BR/EDR, BLE
Frequency Band(s)[MHz]	2401÷2483	2402÷2480
Maximum Power[mW]	100	100

Product information for networked equipment

Power consumption of the product in networked standby if all wired network ports are connected, and all wireless network ports are activated: 2,0 W.

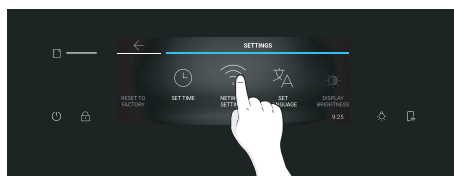
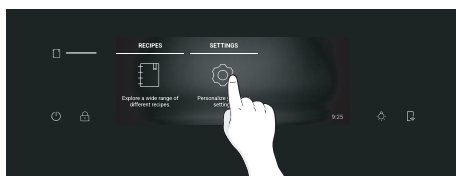
How to activate wireless network port:

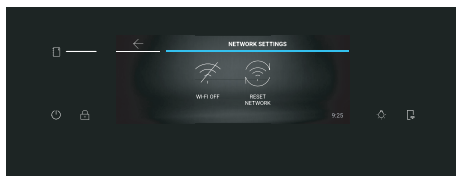
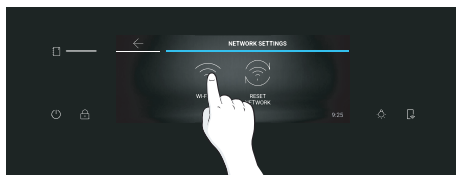
Press “Settings” on the Home Carousel, then press on “Network Settings”. Toggle Wi-Fi OFF to turn on the Wi-Fi.



How to deactivate wireless network port:

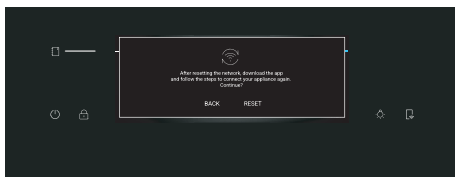
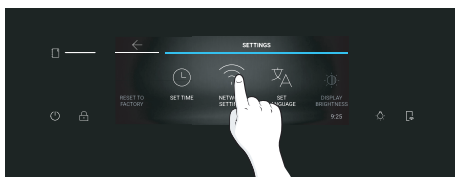
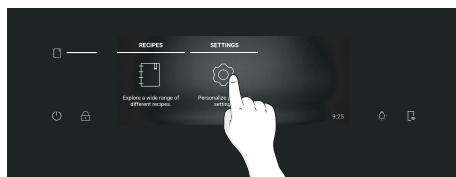
Press “Settings” on the Home Carousel, then press on “Network Settings”. Toggle Wi-Fi ON to turn off the Wi-Fi.





How to reset network:

1. Press Settings on the Home Carousel, then press Network Settings;
2. Press "Reset Network" (only enabled if the appliance has already been paired);
3. Confirm pop-up message by pressing on "Reset".



Hereby, Qingdao Haier Intelligent Cooking Appliances Co., Ltd declares that the radio equipment is in compliance with Directive 2014/53/EU and with the relevant statutory requirements for the UK market. The full text of the declaration of conformity is available at the following internet address: www.haier.com.



HOW TO INTERACT WITH THE APP

Your appliance may be connected to your home wireless network and operated remotely using the app. Connect your appliance to ensure it stays up to date with the latest software and features.

Getting started

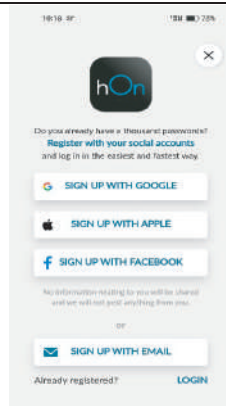
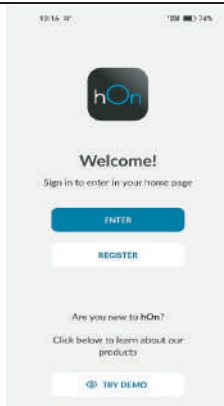
- Ensure your home Wi-Fi network is turned on.
- You will be given step by step guidance on both your appliance and mobile device.
- It may take up to 10 minutes to connect your oven.
- For further guidance and troubleshooting, please refer to the app.

Download on your smartphone.



NEW USER REGISTRATION

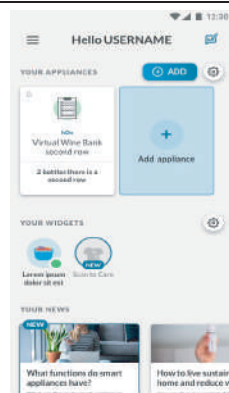
- Click on "Register"
- You can register through social accounts or sign up with your personal email



QUICK PAIR ENROLLMENT

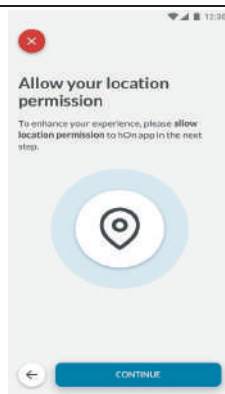
Step 1

- Select "Add appliance".

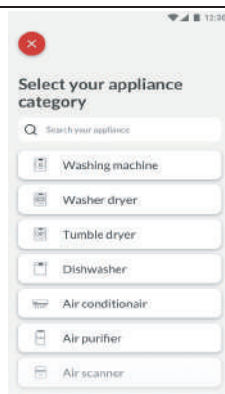


Step 2

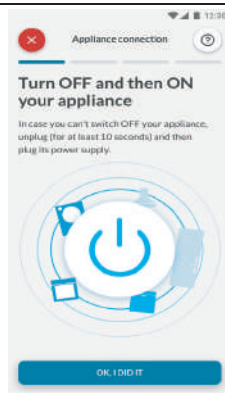
- Allow your location permission.

**Step 3**

- Select microwave from the appliance category.

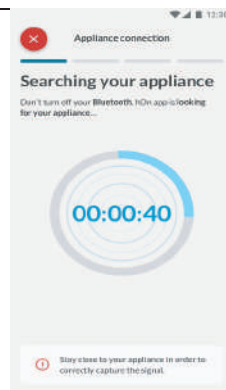
**Step 4**

- Turn on your appliance; if it is already on, turn it off and on again.



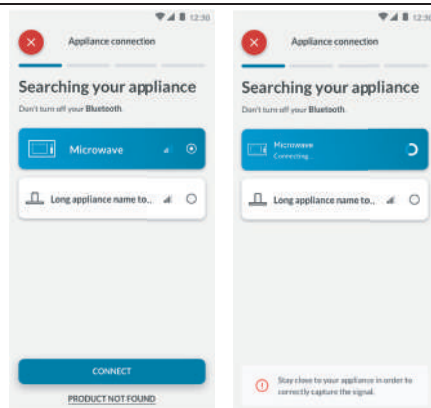
Step 5

- After turning on, the hOn app will start searching for your home appliance.



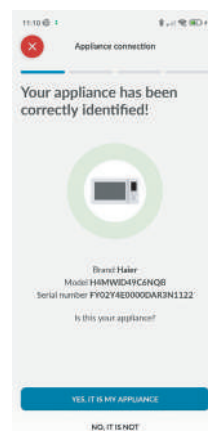
Step 6.1-6.2

- Select your home appliance, tap on "connect" and wait a few seconds.



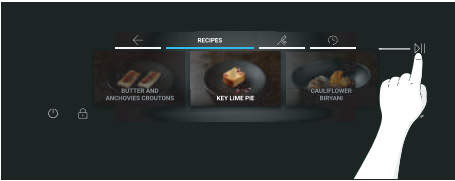
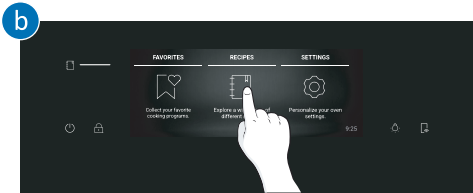
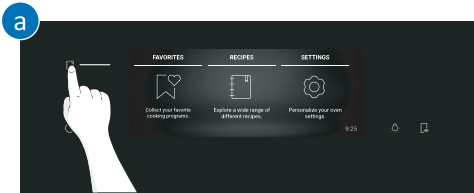
Step 7

- Your microwave will be found and you can control it through hOn.

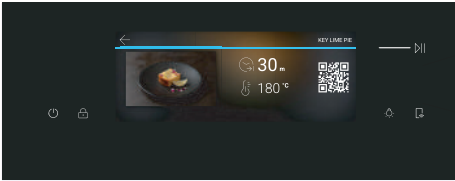
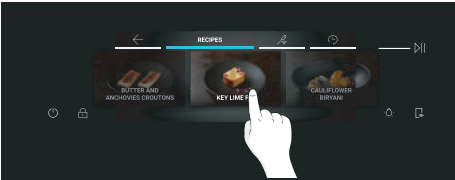


RECIPES

To access the Recipe menu, tap on the shortcut button  or scroll the Home Carousel until you reach “Recipes” and tap on it. Scroll through the different recipes to explore the menu and, when you reach the desired recipe, press  to let the cooking start.



If you press on the recipe from the menu, you will view its parameters, which cannot be edited, and a QR code. Scan the QR code to view the recipe from the App.



The Remote Control offers numerous advantages for users, enhancing convenience, efficiency, and the overall cooking experience, by giving the capability to control the product directly from both the appliance and hOn App.

This function allows you, through your device, to enjoy various features, such as: instant or scheduled start of recipes or cooking programs already available in the app both with the probe and without; real-time monitoring of the progress of your recipes; adjustment of the cooking parameters in use; management and monitoring of the cooking process through the Meat Probe.

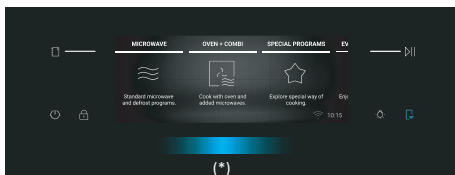
The Remote Control can be activated exclusively when the product is enrolled.

You can also stop the cooking program remotely using the app by clicking the 'STOP' Button on the device display. The microwave will automatically stop the cooking.

When Remote Control is ON, you can start/stop and monitor cooking programs and recipes both directly from the App and from the appliance. If the Remote Control is switched OFF after a cooking program has already started, the program can be stopped only from the microwave.

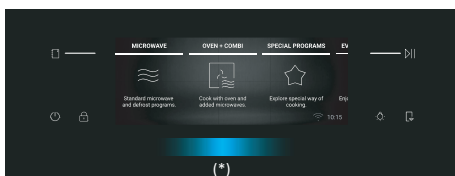
How to activate Remote Control:

1. From Home Carousel, press  in the bottom right corner;
2. A pop-up message will notify that the Remote Control is activated and  will light up.
3. Access the App, select a program and let the cooking start. During the process it is possible to control and change the program parameters from both product and App.



How to deactivate Remote Control:

1. When Remote Control is active, press  to switch it off;
2. A pop-up message will notify that the Remote Control has been deactivated and the button light will turn off.



NOTE: Please note that the microwave oven's features and accessories may vary depending on the model you purchased.

*Depending on the model. For light games meaning, check "3. Before Starting" > "How Partlight works"

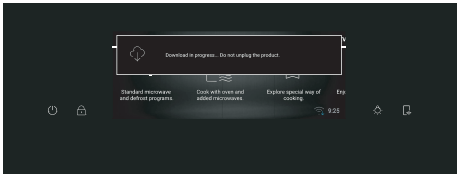
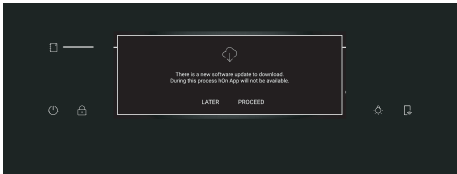
OVER THE AIR UPDATE (OTA)

The microwave is provided with an over the air update function that will ensure the product software maintenance and it is recommended every time to guarantee the updated microwave functionality, which is enabled as soon as the product is enrolled in app. When an update is available and the microwave is connected, you will be notified through a pop-up message on the display.

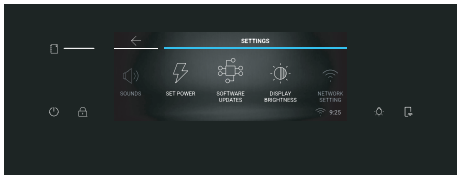
The OTA process will be done in 2 steps.

1. SOFTWARE DOWNLOAD – During this process, that may take around 2 hours, it is possible to use the microwave to cook but hOn App will not be available.

- By selecting “Proceed”, the update will start downloading and the Wi-Fi icon with a blue arrow will remain visible until the end of download. To switch off the display during this time, remote control shall be activated before pressing ON/OFF button, otherwise the download process will be interrupted.

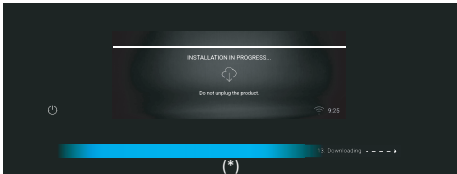
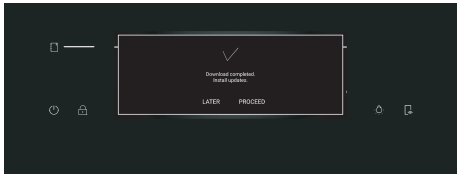


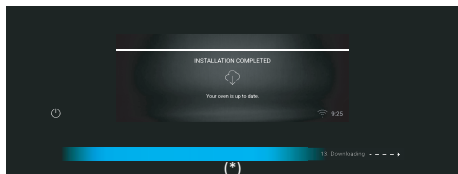
- By selecting “Later”, it is possible to start the process by entering “Software Updates” in the Settings menu.



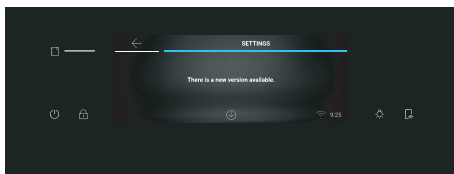
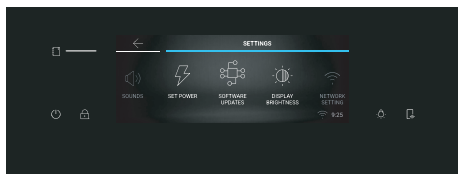
2. INSTALLATION – During this process, that may take around 2 hours, it is possible to use the microwave to cook but hOn App will not be available.

- By tapping “Proceed”, the update will be installed.





- By selecting “Later”, it is possible to start the process by entering “Software Updates” in the Settings menu.



*Depending on the model. For light games meaning, check "3. Before Starting" > "How Partlight works"

3. BEFORE STARTING

3.1. Information to start

How illumination works

The oven cavity is illuminated by one or more light bulbs, which are activated when the appliance door is opened. For almost all cooking programs, the lighting comes on as soon as the oven is started. The light may turn off automatically after a certain time depending on the function for energy saving.

How cooling fans work

When running the baking, microwave and combination function, both the axial flow fan (microwave) and the cross flow fan start simultaneously.

When only the baking function is running and both cooling fans are turned off simultaneously when both of the following conditions are met:

- There is no heating program running
- The temperature inside the cavity drops to $\leq 110\text{ }^{\circ}\text{C}$

When running the microwave or combination function, both cooling fans will be turned off simultaneously when both of the following conditions are met:

- Run without heating/microwave program for more than 5 minutes
- The temperature inside the cavity drops to $\leq 110\text{ }^{\circ}\text{C}$

How door works

When operating the oven, microwave, and combination functions, opening the door:

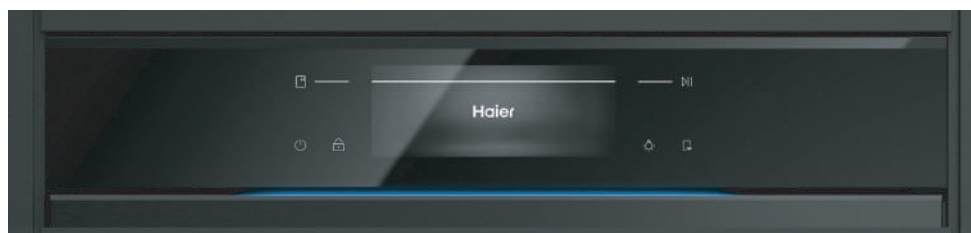
- If the door is opened before the mode is running, click the start button and the mode will not run until the door is closed.
- If the door is opened during mode operation, the mode immediately stops and prompts "close the door" until the door is closed and start icon is pressed.

For delayed start mode, the door must be closed before starting.

How Partlight works (only if present)

The Partlight is a led strip that can assist you in monitoring the status of your oven from a distance. It gives different feedback based on color and animations:

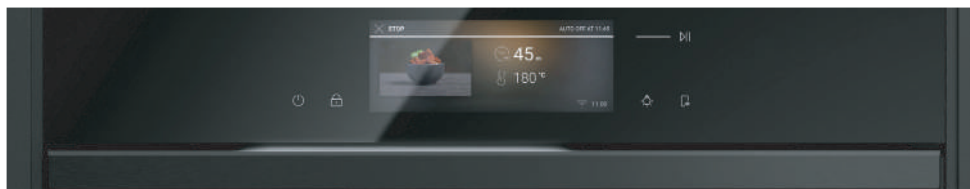
- **Partlight lights up in blue:** the microwave is being switched ON/OFF.



- **Partlight lights up in white:** during cooking, the partlight will light up in white color and will assist you with feedback on the progress based on the parameter you have set.

For example:

- **Cooking with duration, or during preset program execution:** The partlight will gradually decrease.
- **Cooking without duration:** The partlight will make a pulse animation.
- **Cooking with probe:** The partlight will increase.
- **Cooking ended:** The partlight will make a pulse animation.



- **Partlight lights up in yellow:**

- **Preheat:** the yellow light will gradually increase to give you feedback of the temperature rising.
- **Hot Cavity:** the light will pulse in yellow while the cavity is still hot.



NOTE: the Partlight should be kept clean to ensure its correct operation.

3.2. Preliminary cleaning

Conditioning

- Condition your oven before using it for cooking for the first time by turning it on for 1h at maximum temperature.
- Ensure all packaging has been removed from the oven and place all shelves in the oven.
- There may be a small amount of smoke during conditioning. Ensure the kitchen is well ventilated.

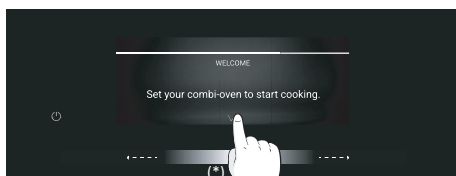
After conditioning

- Wait for the oven to cool completely.
- Wipe oven with a damp cloth and mild detergent.
- Dry with a clean, lint-free cloth.
- Wash all accessories and wipe inside the oven with a solution of hot water and washing up liquid.

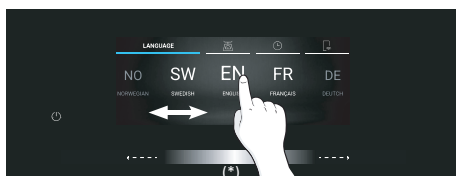
3.3. First Usage

When the appliance is switched on for the first time, the initial step is to select the language, unit of measurement, set time of day.

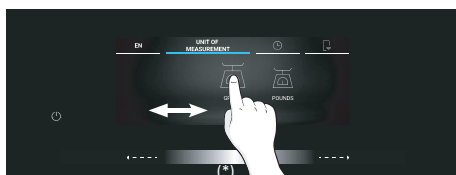
First, a welcome message will appear on the display. To continue, press $\checkmark$.



- **SELECT THE LANGUAGE:** A carousel menu will be shown. Scroll the carousel horizontally to select the desired language. Tap on the language of choice to go to the next step.

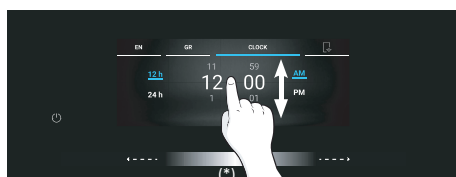
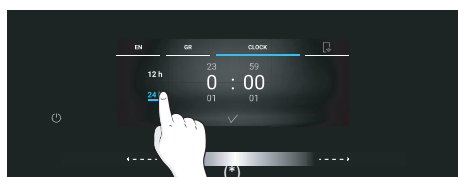


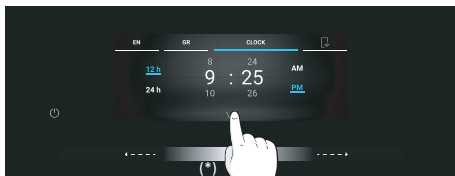
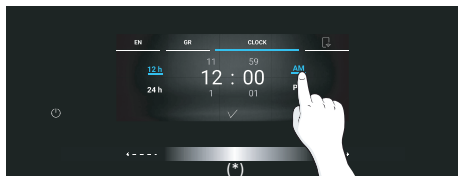
- **SELECT THE UNIT OF MEASUREMENT:** Both icons are available and a default is pre-selected, select one to go to the next step.



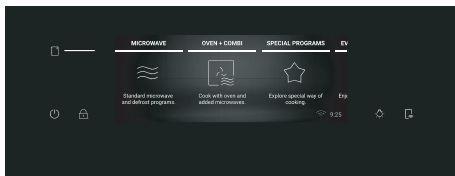
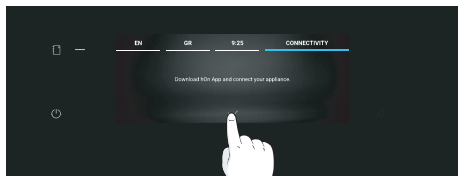
- **SET THE TIME:** The display will show the preset time '0:00' in the preset 24h time format. To change the time format, press 12h / 24h on the left side of the screen. To set the time, scroll the numbers vertically.

If you selected the 12h time format, also press on AM / PM to select the time of day. To confirm your choice, press on $\checkmark$.





After adjusting the initial settings, a pop-up message about pairing information will appear. Press ✓ to confirm and go to the Home carousel menu.



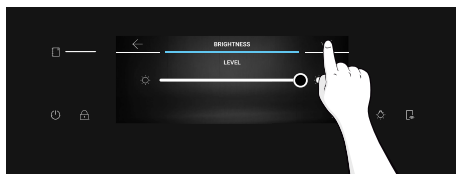
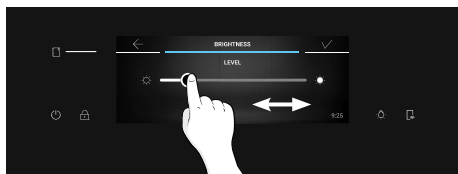
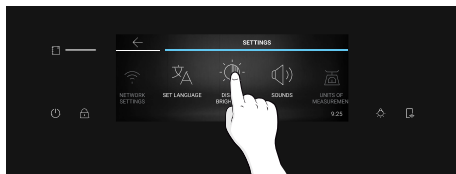
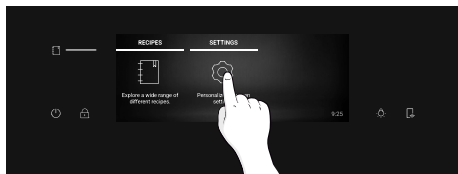
- **POST INSTALLATION INSTRUCTIONS:** To edit the initial settings after the first use, you can access the Settings menu from the Home carousel at any moment.

*Depending on the model. For light games meaning, check "3. Before Starting" > "How Partlight works"

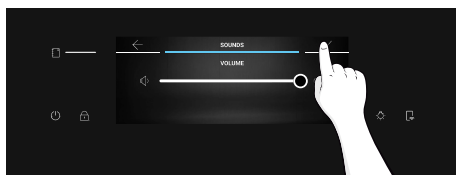
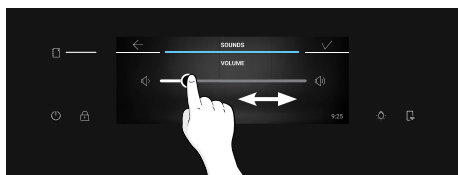
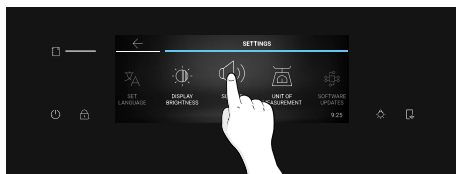
3.4. Additional Settings

Brightness and Sound levels can be adjusted by the user in the Settings section.

- **BRIGHTNESS:** From the Home carousel, press “Settings”. Scroll the Settings menu horizontally and press on “Display Brightness”. Scroll the slider horizontally to adjust brightness. Press ✓ to confirm.



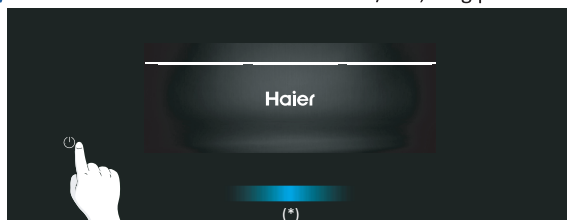
- **SOUND:** From the Home carousel, press “Settings”. Scroll the Settings menu horizontally and press on “Sounds”. Scroll the slider left and right to adjust the sound volume. Press ✓ to confirm.



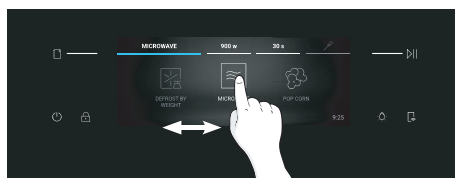
4. OPERATION OF PRODUCT

4.1. How the Product Works

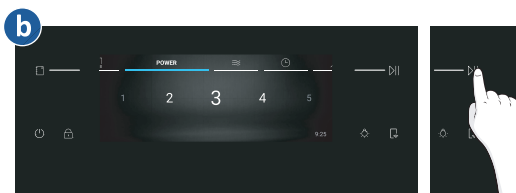
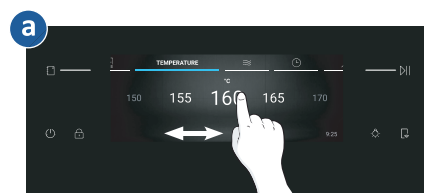
- SWITCHING ON/OFF THE OVEN:** To switch the oven ON/OFF, long press the ON/OFF button.



- SET COOKING FUNCTION:** To select a cooking function, press "Microwave" or "OVEN+COMBI" from the Home carousel menu. Scroll the carousel horizontally until you reach the desired function. Press center icon or parameter value to go to next step or press **▶▶** to start cooking at the default parameters for the selected cooking function.

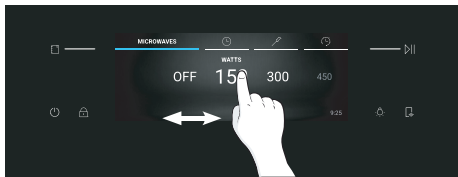


- SET TEMPERATURE/POWER LEVEL:** Press the temperature indicated next to function on the carousel. Scroll horizontally to select the desired temperature/power level. Press **▶▶** to confirm.



*Depending on the model. For light games meaning, check "3. Before Starting" > "How Partlight works"

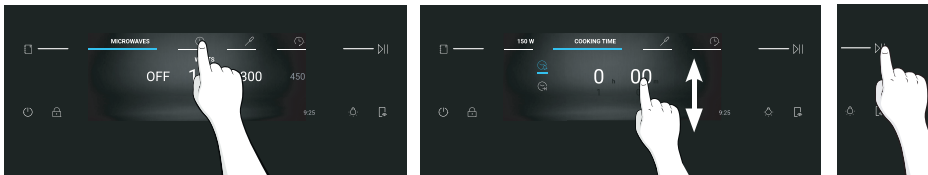
- SET WATT:** For Microwave and Combi Functions, press the power indicated next to the function on the carousel (e.g. 900 W). Scroll horizontally to select the desired Watt.



- SET DURATION:** Access the Time menu by pressing on the carousel. The user can enter the following settings:

a. Minute Minder

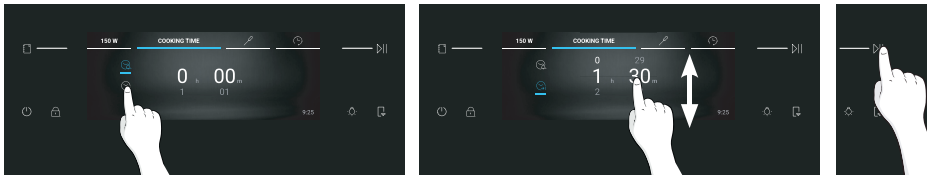
This function allows the user to set a reminder for the cooking time. After pressing on the carousel, the Minute Minder icon is switched on by default. Scroll the numbers vertically to adjust the time, then press to confirm.



b. Auto-off

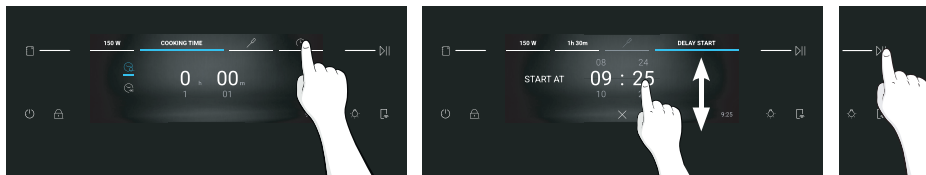
Auto-Off makes the oven automatically turn off after the set reminder. This function is switched off by default and needs to be activated on demand by the user.

Press to activate Auto-Off. Scroll the numbers vertically to adjust the time, then press to confirm.



c.Delay Start

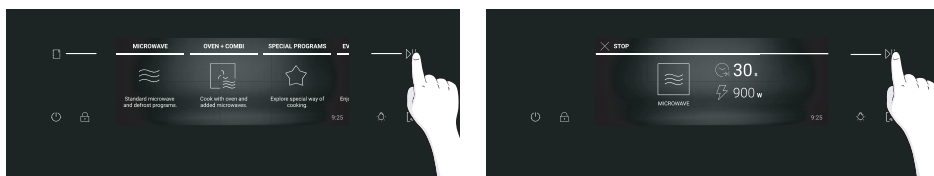
Press  to set Delay Start. Scroll horizontally to set the desired time, then press  to confirm.



NOTE: Delay Start is activable only after setting Cooking Duration and it is not available when the Meat Probe is set. When using Delay Start, the cooking duration will be automatically converted to Auto-Off.

MICROWAVE JET START

Ater inserting the food into the oven and closing the door, you can start immediately a 30s microwave cycle at maximum power (900 W) simply by pressing the Start button. Cooking time can be further edited directly on the display.



ADDITIONAL FUNCTIONS

Light

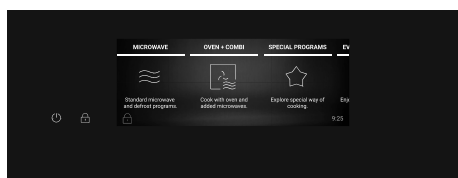
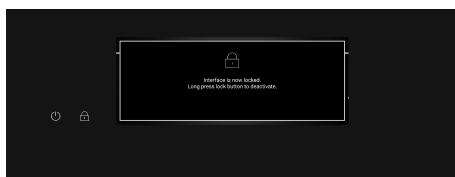
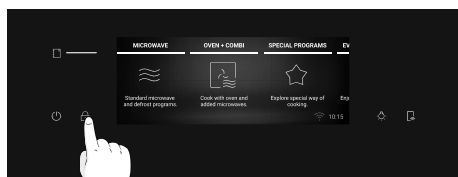
To switch the cavity light ON/OFF, press  on the control panel.



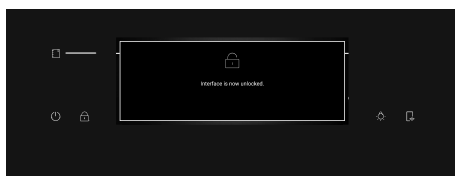
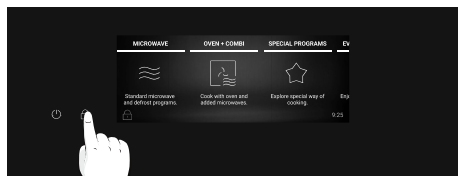
NOTE: The cavity light is OFF by default during general navigation processes. While a process is ongoing, the light will be switched ON by default.

Child Lock

This function allows you to lock the screen to prevent any unwanted use by minors. To activate the screen lock, long press . A pop-up message will be shown for a few seconds. When Child Lock is on, all the buttons will be disabled except for ON/OFF and Child Lock.



To unlock the screen, long press  again. A pop-up message will be shown for a few seconds, or you can tap anywhere on the screen to hide it. The display will unlock and resume to the previous screen.



4.2. Cooking functions

Standard functions

Symbol	Function	Default values Range	Shelf position	Preheat	Suggestions
	Microwave	MW: 900W MW: 150 W – 900 W	L1	No	This function only uses microwave element. Use with the door closed. It can also be used to finish a cooking heating.
	Conventional	T: 180°C T: 50 -250°C	L1-L2	Yes	IDEAL FOR: cakes, breads, biscuits, on one level.
	Conventional + Fan	T: 160°C T: 50 -250°C	L1-L2	Yes	IDEAL FOR: roasts, casseroles, vegetables or pies with moist fillings.
	*Multilevel	T: 160°C T: 50 -250°C	L2	Yes	IDEAL FOR: cakes, biscuits and pizzas on one or more levels. Ideal to cook different foods.
	*Grill	L: 5 L: 1-5	L4	No	This function uses only the top heating element, and the grill level can be adjusted. Use with the door closed. Place white meats at a distance from the grill. Red meats and fish fillets can be placed on the shelf with the drip tray underneath.
	*Grill + Fan	T: 180°C T: 50 -250°C	L2	Yes	IDEAL FOR: whole pieces of meat (roasts) or gratinated foods.
	*Roast	T: 180°C T: 50 -250°C	L1-L2	No	Ideal for roasting meats, searing the juices before cooking the inside.
	Multilevel +Microwave	MW: 300W/ T: 160°C MW: 150 – 300W/ T: 50°-230°C	L2	Yes	Ideal to cook roasts, fish, frozen foods and cakes.
	Grill + Fan +Microwave	MW: 300W/ T: 180° C MW: 150 – 300W/ T: 50 - 230° C	L2	Yes	Ideal to cook stuffed vegetables, meat cuts and chicken fillets.

Symbol	Function	Default values Range	Shelf position	Preheat	Suggestions
	Grill +Microwave	MW: 300W/ L: 5 MW: 150 – 300W/ T: 1 – 5	L4	No	Ideal to cook gratin foods, lasagna, potatoes and roasted poultry.
	Roast +Microwave	MW: 300W T: 175°C MW: 150 – 300W/ T: 50 - 230° C	L1-L2	Yes	Ideal for roasting meats, searing the juices while cooking the inside with the help of microwave.
	Defrost by time	MW: 150W -	L1	No	Ideal to defrost frozen food.
	Defrost by weight	MW: 150W -	L1	No	Ideal to defrost frozen food.
	Popcorn	MW: 900W MW: 150 W – 900 W	L1	No	Ideal to make popcorn.

***NOTE:** To switch from a Combi function (with Microwave) to a traditional function (without Microwave), set the Watts to OFF by tapping on the corresponding tab.

Special functions

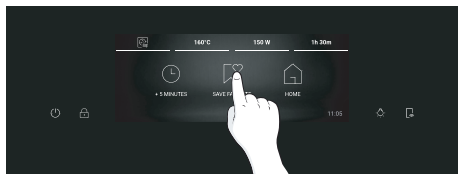
Symbol	Function	Default values Range	Shelf position	Preheat	Suggestions
	Air Fry	T: 200°C T: 50 - 250°C	L2	No	To obtain crunchy foods without adding fat.
	Dehydrate	T: 60°C T: 35 - 100°C	L2	No	For drying meat, aromatic herbs, fruit and vegetables.
	Yogurt	T: 40°C T: 40°C	L2	No	To ferment yogurt.
	Leavening	T: 35°C T: 35°C	L2	No	For faster leavening of bread and pizza dough.
	Keep Warm	T: 75°C T: 45 - 90°C	-	No	To keep freshly cooked dishes warm.



Save recipes as Favorites:

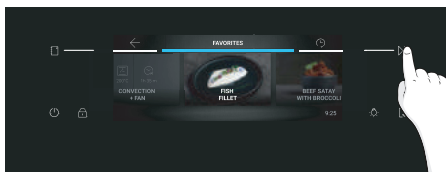
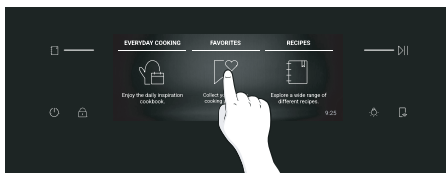
You can save a recipe in the Favorites menu directly from the oven, at the end of any cooking program, by pressing “Save in Favorites” on the display. This button will be shown after the “Enjoy Your Plate” message.

Favorite recipes can be later accessed from the Favorites menu.

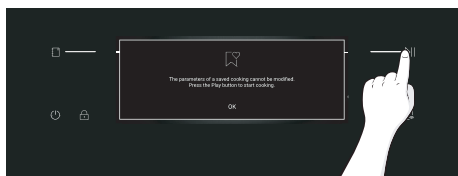


How to access Favorites menu from the oven:

Scroll the Home carousel until you reach Favorites and press on it. The Favorites menu will be displayed, and you can scroll through the previously saved recipes. Once you have reached the desired recipe, press **|||** to let the cooking start.

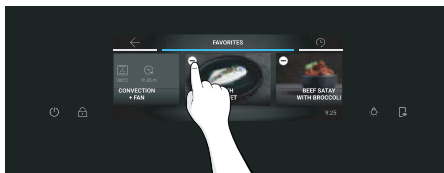
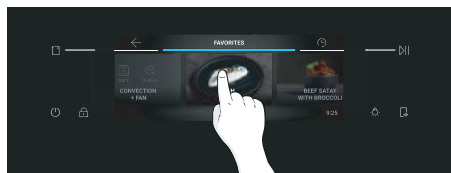


i NOTE: Settings like Cooking Duration and Temperature cannot be changed for recipes saved as Favorites. If you click on the recipe in the Favorites menu, a pop-up message will appear. Press “OK” to go back to the carousel, or press **|||** to confirm your choice and let the cooking start.



How to delete a recipe from the Favorites menu:

While in the Favorites menu, long press on a saved recipe to enter Erase Mode. Tap on the Erase button to delete the recipe from the Favorites. Tap anywhere outside the Erase button to exit Erase Mode.



5. COOKING GUIDELINES

5.1. Everyday cooking table

Symbol	Description	Recipe	Cooking Program	Preheat	Meat Probe	Cooking position	Servings	Accessory	Heat Feel temperature (°C)	Default setting (°C & W)	Cooking time after preheat (min)
	PASTA, BREAD AND PIZZA	Pasta baked	Grill +Fan +Microwave	Yes	Yes	L4	1 tray	Baking dish on grid	90°C	200°C+300W	30 min
		Tray pizza	Conventional	Yes	No	L2	1 tray	Baking tray	-	250°C	20 - 30 min
			Multilevel	Yes	No	L1 - L3	>1 tray	Baking tray	-	230°C	30 - 40 min
		Focaccia	Convection + Fan	Yes	No	L2	1 tray	Baking tray	-	220°C	20 min
			Multilevel	Yes	No	L1 - L3	>1 tray	Baking tray	-	180°C	20 min
		Fresh lasagna and cannelloni	Multilevel + Microwave	Yes	Yes	L2	1 tray	Baking dish on grid	90°C	200°C+300W	30 min
			Multilevel + Microwave	Yes	No	L1 - L3	>1 tray	Baking dish on grid	-	200°C+300W	35 min
		Frozen pizza	Multilevel + Microwave	Yes	No	L2	1 tray	Grid	-	200°C+300W	15 min
			Multilevel	Yes	No	L1 - L3	>1 tray	Grid	-	200°C	20 min
		Round Pizza	Multilevel + Microwave	Yes	No	L2	1 tray	Baking tray	-	200°C+150W	15 min
		Bread	Conventional	Yes	Yes	L2	1 tray	Baking tray	90°C	200°C	40 min



Symbol	Description	Recipe	Cooking Program	Preheat	Meat Probe	Cooking position	Servings	Accessory	Heat Feel temperature (°C)	Default setting (°C & W)	Cooking time after preheat (min)
	MEAT AND POULTRY	Roast Pork	Roast +Microwave	Yes	Yes	L2	500g - 800g	Baking dish on grid	65°C - 80°C	180°C+300W	50 min
			Roast +Microwave	Yes	Yes	L2	800g - 1000g	Baking dish on grid	65°C - 80°C	180°C+300W	65 min
			Roast +Microwave	Yes	Yes	L2	1000g - 1500g	Baking dish on grid	65°C - 80°C	180°C+300W	80 min
		Roast Beef	Roast +Microwave	Yes	Yes	L2	500g - 800g	Baking dish on grid	55°C - 68°C	200°C+150W	40 min
			Roast +Microwave	Yes	Yes	L2	800g - 1000g	Baking dish on grid	55°C - 68°C	200°C+150W	55 min
			Roast +Microwave	Yes	Yes	L2	1000g - 1500g	Baking dish on grid	55°C - 68°C	200°C+150W	65 min
		Pot Roast	Multilevel + Microwave	Yes	Yes	L2	500g - 800g	Baking dish on grid	70°C - 85°C	180°C+300W	90 min
			Multilevel + Microwave	Yes	Yes	L2	800g - 1000g	Baking dish on grid	70°C - 85°C	180°C+300W	150 min
			Multilevel + Microwave	Yes	Yes	L2	1000g - 1500g	Baking dish on grid	70°C - 85°C	180°C+300W	180 min
		Deboned Thigh of Lamb	Roast +Microwave	Yes	Yes	L2	500g - 800g	Baking tray	60°C - 70°C	180°C+300W	40 min
			Roast +Microwave	Yes	Yes	L2	800g - 1000g	Baking tray	60°C - 70°C	180°C+300W	60 min
			Roast +Microwave	Yes	Yes	L2	1000g - 1500g	Baking tray	60°C - 70°C	180°C+300W	90 min
		Pork Ribs	Multilevel + Microwave	Yes	Yes	L3	500g - 800g	Baking tray	70°C - 90°C	180°C+300W	40 min

Symbol	Description	Recipe	Cooking Program	Preheat	Meat Probe	Cooking position	Servings	Accessory	Heat Feel temperature (C)	Default setting (C & W)	Cooking time after preheat (min)
	MEAT AND POULTRY	Pork Ribs	Multilevel + Microwave	Yes	Yes	L3	800g - 1000g	Baking tray	70°C - 90°C	180°C+300W	60 min
			Multilevel + Microwave	Yes	Yes	L3	1000g - 1500g	Baking tray	70°C - 90°C	180°C+300W	90 min
		Roast Chicken	Grill + Fan +Microwave	Yes	Yes	L2	500g - 800g	Baking tray	75°C - 85°C	220°C+300W	40 min
			Grill + Fan +Microwave	Yes	Yes	L2	800g - 1000g	Baking tray	75°C - 85°C	220°C+300W	50 min
			Grill + Fan +Microwave	Yes	Yes	L2	1000g - 1500g	Baking tray	75°C - 85°C	220°C+300W	60 min
		Stuffed Chicken	Grill + Fan +Microwave	Yes	Yes	L2	500g - 800g	Grid	75°C - 85°C	200°C+300W	40 min
			Grill + Fan +Microwave	Yes	Yes	L2	800g - 1000g	Grid	75°C - 85°C	200°C+300W	50 min
			Grill + Fan +Microwave	Yes	Yes	L2	1000g - 1500g	Grid	75°C - 85°C	200°C+300W	60 min
		Meatloaf	Multilevel + Microwave	Yes	Yes	L2	500g - 800g	Baking tray	68°C - 75°C	170°C+300W	30 min
			Multilevel + Microwave	Yes	Yes	L2	800g - 1000g	Baking tray	68°C - 75°C	170°C+300W	40 min
			Multilevel + Microwave	Yes	Yes	L2	1000g - 1500g	Baking tray	68°C - 75°C	170°C+300W	50 min
		Sausages	Grill + Fan +Microwave	Yes	No	L4	500g - 800g	Grid	-	200°C+300W	30 min
			Grill + Fan +Microwave	Yes	No	L4	800g - 1000g	Grid	-	200°C+300W	40 min

Symbol	Description	Recipe	Cooking Program	Preheat	Meat Probe	Cooking position	Servings	Accessory	Heat Feel temperature (°C)	Default setting (°C & W)	Cooking time after preheat (min)
	MEAT AND POULTRY	Sausages	Grill + Fan + Microwave	Yes	No	L4	1000g - 1500g	Grid	-	200°C+300W	50 min
		Chicken legs	Grill + Fan + Microwave	Yes	No	L3	500g - 800g	Baking tray	-	200°C+150W	40 min
			Grill + Fan + Microwave	Yes	No	L3	800g - 1000g	Baking tray	-	200°C+150W	50 min
			Grill + Fan + Microwave	Yes	No	L3	1000g - 1500g	Baking tray	-	200°C+150W	60 min
	FISH AND SEA FOOD	Fish fillet	Multilevel + Microwave	Yes	Yes	L2	200g - 500g	Baking tray	65°C	150°C+150W	10 min
			Multilevel + Microwave	Yes	Yes	L2	500g - 800g	Baking tray	65°C	150°C+150W	20 min
			Multilevel + Microwave	Yes	Yes	L2	800g - 1200g	Baking tray	65°C	150°C+150W	25 min
		Fish en Papillote	Multilevel + Microwave	Yes	No	L2	200g - 500g	Baking tray	-	200°C+150W	25 min
			Multilevel + Microwave	Yes	No	L2	500g - 800g	Baking tray	-	200°C+150W	35 min
			Multilevel + Microwave	Yes	No	L2	800g - 1200g	Baking tray	-	200°C+150W	45 min
		Whole Fish	Multilevel + Microwave	Yes	Yes	L2	200g - 500g	Baking tray	65°C	180°C+150W	30 min
			Multilevel + Microwave	Yes	Yes	L2	500g - 800g	Baking tray	65°C	180°C+150W	40 min
			Multilevel + Microwave	Yes	Yes	L2	800g - 1200g	Baking tray	65°C	180°C+150W	50 min
		Baked Fish Stew	Multilevel + Microwave	Yes	Yes	L3	200g - 500g	Grid	65°C	200°C+150W	25 min
			Multilevel + Microwave	Yes	Yes	L3	500g - 800g	Grid	65°C	200°C+150W	35 min

Symbol	Description	Recipe	Cooking Program	Preheat	Meat Probe	Cooking position	Servings	Accessory	Heat Feel temperature (°C)	Default setting (°C & W)	Cooking time after preheat (min)
	FISH AND SEA FOOD	Baked Fish Stew	Multilevel + Microwave	Yes	Yes	L3	800g - 1200g	Grid	65°C	200°C+150W	45 min
		Salt-baked Fish	Conventional + Fan	Yes	No	L2	200g - 500g	Baking tray	-	200°C	45 min
			Conventional + Fan	Yes	No	L2	500g - 800g	Baking tray	-	200°C	60 min
			Conventional + Fan	Yes	No	L2	800g - 1200g	Baking tray	-	200°C	75 min
			Conventional + Fan	Yes	No	L2	800g - 1200g	Baking tray	-	200°C	75 min
		Frozen fish	Multilevel + Microwave	Yes	No	L2	200g - 500g	Baking tray	-	150°C+300W	25 min
			Multilevel + Microwave	Yes	No	L2	500g - 800g	Baking tray	-	150°C+300W	35 min
			Multilevel + Microwave	Yes	No	L2	800g - 1200g	Baking tray	-	150°C+300W	40 min
		Fish Skewers	Multilevel + Microwave	Yes	No	L4	200g - 500g	Baking tray	-	180°C+150W	20 min
			Multilevel + Microwave	Yes	No	L4	500g - 800g	Baking tray	-	180°C+150W	30 min
			Multilevel + Microwave	Yes	No	L4	800g - 1200g	Baking tray	-	180°C+150W	40 min
		Stuffed Squid	Multilevel + Microwave	Yes	Yes	L3	200g - 500g	Baking dish on grid	70°C	180°C+300W	15 min
			Multilevel + Microwave	Yes	Yes	L3	500g - 800g	Baking dish on grid	70°C	180°C+300W	25 min
			Multilevel + Microwave	Yes	Yes	L3	800g - 1200g	Baking dish on grid	70°C	180°C+300W	35 min
	SAVOURY TARTS & PIES	Savoury Puff Pastries	Multilevel + Microwave	Yes	No	L2	1 tray	Baking tray	-	180°C+150W	25 min
			Multilevel	Yes	No	L1 - L3	>1 tray	Baking tray	-	190°C	40 min

Symbol	Description	Recipe	Cooking Program	Preheat	Meat Probe	Cooking position	Servings	Accessory	Heat Feel temperature (C)	Default setting (C & W)	Cooking time after preheat (min)
	SAVOURY TARTS & PIES	Soufflés	Multilevel	Yes	No	L1 - L3	>1 tray	Molds on baking tray	-	190°C	35 min
		Savoury Tart	Multilevel + Microwave	Yes	No	L2	1 tray	Tart pan on grid	-	180°C+300W	60 min
			Multilevel	Yes	No	L1 - L3	>1 tray	Tart pan on grid	-	180°C	75 min
		Vegetable Flan	Grill + Fan +Microwave	Yes	No	L3	1 tray	Molds on baking tray	-	180°C+300W	30 min
		Vegetable Flan	Multilevel	Yes	No	L1 - L3	>1 tray	Molds on baking tray	-	180°C	40 min
		Mini tartlets	Conventional	Yes	No	L2	1 tray	Molds on baking tray	-	200°C	20 min
			Multilevel	Yes	No	L1 - L3	>1 tray	Molds on baking tray	-	200°C	35 min
	VEGETABLES	Ratatouille	Multilevel + Microwave	Yes	No	L3	500g - 800g	Baking dish on grid	-	200°C+300W	20 min
			Multilevel + Microwave	Yes	No	L3	800g - 1000g	Baking dish on grid	-	200°C+300W	30 min
			Multilevel + Microwave	Yes	No	L3	1000g - 1200g	Baking dish on grid	-	200°C+300W	40 min
		Baked Potatoes	Grill + Fan +Microwave	Yes	No	L2	500g - 800g	Baking tray	-	200°C+300W	30 min
			Grill + Fan +Microwave	Yes	No	L2	800g - 1000g	Baking tray	-	200°C+300W	40 min
			Grill + Fan +Microwave	Yes	No	L2	1000g - 1500g	Baking tray	-	200°C+300W	50min
		Vegetables au Gratin	Grill + Fan +Microwave	Yes	No	L4	500g - 800g	Baking dish on grid	-	200°C+300W	30 min
			Grill + Fan +Microwave	Yes	No	L4	800g - 1000g	Baking dish on grid	-	200°C+300W	35 min



Symbol	Description	Recipe	Cooking Program	Preheat	Meat Probe	Cooking position	Servings	Accessory	Heat Feel temperature (C)	Default setting (C & W)	Cooking time after preheat (min)
	VEGETABLES	Vegetables au Gratin	Grill + Fan +Microwave	Yes	No	L4	1000g - 1500g	Baking dish on grid	-	200°C+300W	40min
		Vegetables en Papillote	Multilevel + Microwave	Yes	No	L2	500g - 800g	Baking tray	-	200°C+300W	20min
			Multilevel + Microwave	Yes	No	L2	800g - 1000g	Baking tray	-	200°C+300W	30min
			Multilevel + Microwave	Yes	No	L2	1000g - 1200g	Baking tray	-	200°C+300W	40min
			Multilevel + Microwave	Yes	No	L2	1000g - 1200g	Baking tray	-	200°C+300W	40min
		Roasted Vegetables	Grill + Fan +Microwave	Yes	No	L4	500g - 800g	Baking tray	-	210°C+300W	30 min
			Grill + Fan +Microwave	Yes	No	L4	800g - 1000g	Baking tray	-	210°C+300W	40min
			Grill + Fan +Microwave	Yes	No	L4	1000g - 1200g	Baking tray	-	210°C+300W	55 min
		Stuffed Vegetables	Grill + Fan +Microwave	Yes	No	L2	500g - 800g	Baking tray	-	180°C+300W	30 min
			Grill + Fan +Microwave	Yes	No	L2	800g - 1000g	Baking tray	-	180°C+300W	45 min
			Grill + Fan +Microwave	Yes	No	L2	1000g - 1200g	Baking tray	-	180°C+300W	60 min
		Parmigiana	Grill + Fan +Microwave	Yes	No	L3	500g - 800g	Baking dish on grid	-	200°C+300W	20 min
			Grill + Fan +Microwave	Yes	No	L3	800g - 1000g	Baking dish on grid	-	200°C+300W	30 min
			Grill + Fan +Microwave	Yes	No	L3	1000g - 1200g	Baking dish on grid	-	200°C+300W	40 min
	Sweet Bakery	Butter biscuits	Conventional	Yes	No	L3	1 tray	Baking tray	-	170°C	30 min
			Multilevel	Yes	No	L1 - L3	>1 tray	Baking tray	-	150°C	40 min

Symbol	Description	Recipe	Cooking Program	Preheat	Meat Probe	Cooking position	Servings	Accessory	Heat Feel temperature (C)	Default setting (C & W)	Cooking time after preheat (min)
	Sweet Bakery	Sweet Brioche Buns	Conventional	Yes	No	L3	1 tray	Baking tray	-	180°C	25 min
			Multilevel	Yes	No	L1 - L3	>1 tray	Baking tray	-	160°C	30 min
		BAKED FRUIT	Grill + Fan +Microwave	Yes	No	L2	1 tray	Baking tray	-	200°C+300W	20 min
			Multilevel	Yes	No	L1 - L3	>1 tray	Baking tray	-	200°C	30 min
		Fruit tart	Multilevel + Microwave	Yes	No	L1	1 tray	Tart pan on grid	-	180°C+150W	30 min
			Multilevel	Yes	No	L1 - L3	>1 tray	Tart pan on grid	-	180°C	45 min
		Mille-feuille	Multilevel + Microwave	Yes	No	L2	1 tray	Baking tray	-	180°C+150W	20 min
			Multilevel	Yes	No	L1 - L3	>1 tray	Baking tray	-	180°C	25 min
		Muffins	Conventional	Yes	No	L3	1 tray	Baking tray	-	165°C	30 min
			Multilevel	Yes	No	L1 - L3	>1 tray	Baking tray	-	160°C	40 min
		Sponge Cake	Conventional	Yes	No	L2	1 tray	Springform pan	-	150°C	35 min
			Multilevel	Yes	No	L1 - L3	>1 tray	Springform pan	-	150°C	45 min
		Strudel	Multilevel + Microwave	Yes	No	L2	1 tray	Baking tray	-	180°C+150W	45 min
		Leavened Cake with Diced Fruit	Conventional	Yes	No	L2	1 tray	Cake tin on grid	-	170°C	60 min
		Rice Pie	Multilevel + Microwave	Yes	No	L3	1 tray	Tart pan on grid	-	180°C+150W	20 min
		Cheesecake	Conventional	Yes	No	L2	1 tray	Springform pan	-	150°C	60 min

Attention

- **Microwave functions**

Place food in the oven before pressing start. Microwave functions tend to generate water vapour - condensation of water on the door may occur, it is an expected behavior.

- **Microwave and convection functions**

Place food in the oven when prompted.

- **Convection functions**

Wait for the oven to preheat before you begin cooking. Some functions do not need to preheat. For those functions the dial halo will remain red throughout cooking. Place food in the oven when ready to start cooking. All the functions require the door to be closed in order to operate. If the door is opened, the UI will ask you to close the door before restarting the cooking process.

- **Rapid preheat**

To reach the set temperature quickly, some functions have a rapid preheat stage that uses all elements. To prevent burning, wait until the oven has reached temperature before placing food in the oven.

- **Delayed cook**

The grill element may come on while the oven is heating up. Position food on a lower shelf or cover to prevent burning as the oven heats up.

When using DELAYED COOK we do not recommend using GRILL, FAN GRILL or AIR FRY.

- **Food safety**

- Leave food in the oven for as short a time as possible before and after cooking.
- Ensure meat is fully defrosted before cooking.
- Rest meat after cooking to allow the internal temperature to continue to rise.
- High risk foods such as fish should reach a minimum internal temperature of 63 – 70°C and poultry and minced meat should reach 75 - 85°C.

6. CARE AND CLEANING

6.1. General recommendations

Regular cleaning can extend the lifecycle of your appliance. Wait for the oven to cool before carrying out manual cleaning.

- After each use of the oven, a minimum of cleaning will help keep the oven perfectly clean.
- Do not line the oven walls with aluminium foil or single-use protection available from stores. Aluminium foil or any other protection, in direct contact with the hot enamel, risks melting and deteriorating the enamel of the insides.
- In order to prevent excessive dirting of your oven and the resulting strong smokey smells, we recommend not using the oven at very high temperature. It is better to extend the cooking time and lower the temperature a little.
- In addition to the accessories supplied with the oven, we advise you only use dishes and baking moulds resistant to very high temperatures.

6.2. Cleaning the oven

- **Glass part**

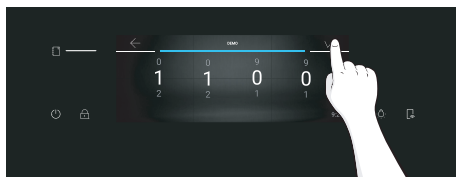
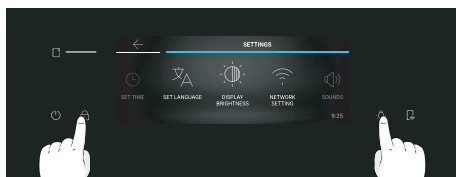
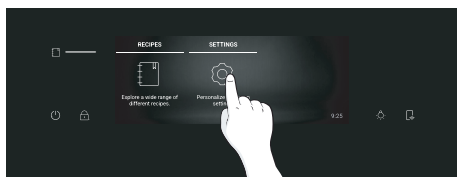
Clean the glass oven window with absorbent kitchen towel after every use. For stubborn stains, use a detergent-soaked sponge, wrung out, and then rinse with water.

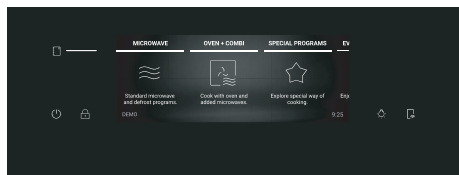
- **Oven window seal**

If dirty, the seal can be cleaned with a damp sponge.

6.3. Demo mode

1. From the Home Carousel, select Settings.
2. Once in the Settings menu, long press  and  at the same time.
3. Scroll the numbers vertically to enter the password 1100, then press  to confirm.
4. The display will resume to the Home Carousel in Demo Mode.
5. To exit the Demo Mode, repeat the same steps.





7. TROUBLE SHOOTING

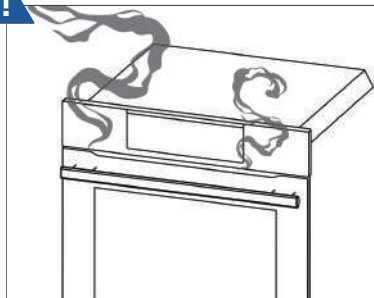
Error



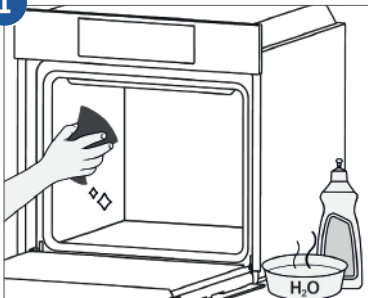
1



Smoke



1



8. ENVIRONMENTAL PROTECTION & DISPOSAL

8.1. Appliance disposal



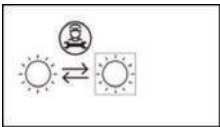
This appliance is labelled in accordance with European Directive 2012/19/EU regarding electric and electronic appliances (WEEE). The WEEE contain both polluting substances (that can have a negative effect on the environment) and base elements (that can be reused). It is important that the WEEE undergo specific treatments to correctly remove and dispose of the pollutants and recover all the materials. Individuals can play an important role in ensuring that the WEEE do not become an environmental problem; it is essential to follow a few basic rules:

- the WEEE should not be treated as domestic waste;
- the WEEE should be taken to dedicated collection areas managed by the town council or a registered company.

In many countries, domestic collections may be available for large WEEEs. When you buy a new appliance, the old one can be returned to the vendor who must accept it free of charge as a one-off, as long as the appliance is of an equivalent type and has the same functions as the purchased appliance.

8.2. Saving and respecting the environment

Where possible, avoid pre-heating the oven and always try to fill it. Open the oven door as infrequently as possible, because heat from the cavity disperses every time it is opened. For a significant energy saving, switch off the oven between 5 and 10 minutes before the planned end of the cooking time, and use the residual heat that the oven continues to generate. Keep the seals clean and in order, to avoid any heat dispersal outside of the cavity. If you have an electric contract with an hourly tariff, the "delayed cooking" programme makes energy saving more simple, moving the cooking process to start at the reduced tariff time slot.



9. INSTALLATION

i NOTE:

It is not recommended to install the oven under cooktop.

If this is necessary, be sure to leave a large enough gap for the cooktop according to the manufacturer's instructions.

