AMW 599

INSTALLATION, QUICK START

INSTALLATION, DÉMARRAGE RAPIDE

AUFSTELLUNG, KURZANLEITUNG

INSTALLAZIONE, GUIDA RAPIDA



INSTALLATIE, SNEL AAN DE SLAG

INICIO RÁPIDO PARA LA INSTALACIÓN

INSTALAÇÃO, GUIA DE INICIAÇÃO RÁPIDA

INSTALLATION, SNABBGUIDE





INSTALLATION, HURTIG START

INSTALLASJON, HURTIG START

ASENNUS, PIKAOPAS

ÜZEMBE HELYEZÉS, RÖVID KEZDÉSI ÚTMUTATÓ



INSTALACE, NÁVOD VE ZKRATCE

INSTALACJA, SKRÓCONA INSTRUKCJA OBSŁUGI

УСТАНОВКА, КРАТКОЕ СПРАВОЧНОЕ РУКОВОДСТВО

INŠTALÁCIA, ÚVODNÁ PRÍRUČKA

Whirlpool

SENSING THE DIFFERENCE

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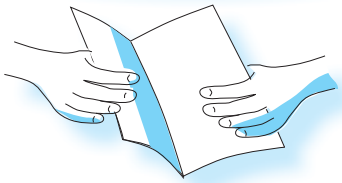
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IMPORTANT INFORMATION

BEFORE MOUNTING



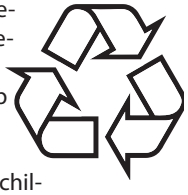
THIS APPLIANCE COMPLIES to current safety standard.

PLEASE KEEP the instruction for use manual and mounting instructions in a safe place for future reference.
PLEASE PASS these instructions on to the new owner in case you should sell the appliance

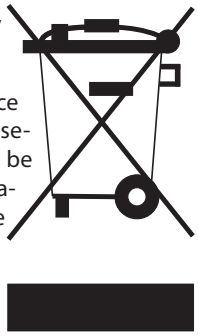
READ THIS MANUAL CAREFULLY. This will ensure you make full use of the technical benefits this appliance has to offer and enables you to operate it in a safe and proper way. A incorrect use may lead to injury or damaged objects

UNPACK THE APPLIANCE and dispose of the packaging in an environmentally responsible manner.

ENVIRONMENTAL HINTS



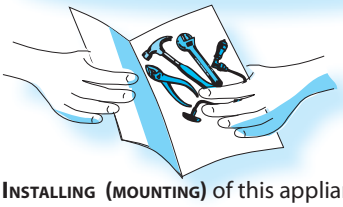
THE PACKING BOX may be fully recycled as confirmed by the recycling symbol. Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.
THIS APPLIANCE is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.



THE SYMBOL on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.
DISPOSAL must be carried out in accordance with local environmental regulations for waste disposal.
FOR MORE DETAILED INFORMATION about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.
BEFORE SCRAPPING, cut off the mains cord so that the appliance cannot be connected to the mains.

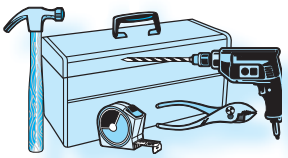
IMPORTANT INFORMATION

MOUNTING THE APPLIANCE



THE APPLIANCE shall only be used when it is built-in (mounted) properly.
FOLLOW THE SUPPLIED separate mounting instructions when installing the appliance.

INSTALLING (MOUNTING) of this appliance in places that are not permanent such as ships, caravans, busses and so on, may only be carried out by a professional if it is ensured that the conditions on the place permit a safe use of the appliance.



PRIOR TO CONNECTING

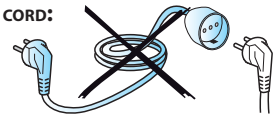
CHECK THAT THE VOLTAGE on the rating plate corresponds to the voltage in your home.

ENSURE the oven cavity is empty before mounting.

ENSURE THAT THE APPLIANCE IS NOT DAMAGED. Check that the oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the oven and clean the interior with a soft, damp cloth.

DO NOT OPERATE THIS APPLIANCE if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

DO NOT USE EXTENSION CORD:





IF THE POWER SUPPLY CORD IS TOO SHORT, have a qualified electrician or serviceman install an outlet near the appliance.

AFTER CONNECTING

THE OVEN CAN BE OPERATED ONLY if the oven door is firmly closed.
THE EARTHING OF THIS APPLIANCE is compulsory. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

THE FIRST TIME THE OVEN IS SWITCHED ON, you will be asked to set the language and current time. Follow the instructions under the headline "Changing settings" in this instructions for use. The appliance is ready to use after these two steps have been taken.

The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.

BEFORE FIRST USE

1. **Open the door,** remove the accessories and ensure the oven is empty
   Rinse the water container with tap water (no detergents) and then fill it to the "MAX" mark.
   Slide the water container into it's socket until it engages the contact point and sits firmly in place.

2. **Run the Calibration function** and follow on screen instructions.

Note
The waterpump responsible for filling and draining the steam boiler is now activated. It will initially sound louder during airpumping and lower when water is filling the pump again.
This is normal and no concern for alarm.
After calibration, let the oven cool to room temperature and then wipe dry any damp areas if present.
Empty the water container and dry it off before further use.

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Do not heat, or use flammable materials in or near the oven. Fumes can create a fire hazard or explosion.

If material inside / outside the oven should ignite or smoke is observed, keep oven door closed and turn the oven off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.

Do not over-cook food. Fire could result.

Do not leave the oven unattended, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn and some plastics can melt if used when heating foods.

Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.

The door seals and the door seal areas must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician

Only allow children *to use the appliance under adult supervision and after adequate instructions have been given, so that the child is able to use the appliance in a safe way and understands the hazards of improper use.*
This appliance is not intended for *use by persons (including children) with reduced physical, sensory or mental capabilities, unless used under the supervision of a person responsible for their safety.*
Warning!
Accessible parts may become hot *during use, young children should be kept away.*

Never put or drag utensils across the bottom of the oven as this could scratch the surface. Always put utensils on the wire shelf or trays.

Do not hang or place heavy items on the door as this can damage the oven opening and hinges. The door handle should not be used for hanging things on.

Do not use this appliance as a room heater or humidifier.

IMPORTANT PRECAUTIONS

GENERAL

This appliance is designed for domestic use only!

Do not use the cavity for any storage purposes.

Open the oven door carefully!
Hot steam may escape quickly.
Use hot pads or oven mitts to prevent burns, when touching containers, oven parts, and pan after cooking.

Let the oven cool off before cleaning. The water in the bottom recess is hot after cooking.

Keep the door seal surfaces clean. The oven door must shut properly.

Wipe off any residual condensation that may be present in the cooled oven after cooking. Don't forget the cavity ceiling which is easily overlooked. Some foods require a completely dry oven for best result.

CAREFUL

Food & alcohol. Be extra careful when cooking or reheating food that contains alcohol. If you are adding alcohol (e.g. rum, cognac, wine etc.) Remember that alcohol evaporates easily at high temperatures. You should therefore bear in mind that the vapors released can ignite when they come in contact with the electrical heating element. If possible you should refrain from using alcohol in this oven.

Fruit juice drippings may leave permanent stains. Let the oven cool and clean before next use.

Ensure only water is used in the water container. No other liquids are allowed.

Never pull out fully loaded shelves. Use extreme caution.



After heating baby food *or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving. This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.*

PUSH - PUSH KNOBS



The knobs of this oven are aligned with the buttons on the panel, at delivery.
The knobs will slide out if pushed and their various functions can be accessed. It is not necessary to have them petruding from the panel during operation.
Simply push them back into the panel when you are done with the setting and continue to operate the oven.

ACCESSORIES

GENERAL

There are a number of accessories available on the market. Before you buy, ensure they are suitable for cooking with steam.
Ensure that there is a space of at least 30 mm between the upper rim of the container and the cavity ceiling to allow sufficient steam entrance to the container.

CHOOSING COOKING CONTAINER

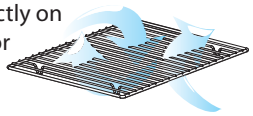
Use perforated cooking containers whenever possible, e.g. for cooking vegetables. The steam has free access to the food from all sides and the food is cooked evenly.
Steam easily reaches into the space between big pieces of food such as large potatoes. This ensures even and effective cooking. It enables a large quantity to finish in the same amount of time as a smaller quantity. Placing (spacing) food to allow the steam even and easy access to individual pieces of food enables it to be cooked in the same amount of time as smaller quantities.
More compact dishes such as casseroles or bakes, or food such as peas or asparagus spears, which have very small / no space between them will take longer to cook because the steam has less space to work in.

SPONGE



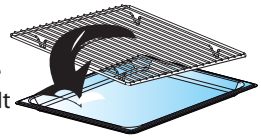
The supplied sponge is used for wiping off residual condensation that may be present in the cooled oven after cooking. It is important that you allow the oven to cool off to avoid scalding.

WIRE SHELF



The Wire shelf allows hot air circulation around the food. Put food directly on it or use it as support for pots, cake tins and other cooking receptacles.
When you put food directly on the Wire shelf, place the Baking & Drip tray under it.

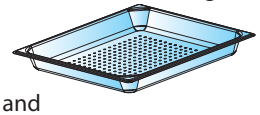
BAKING & DRIP TRAY



Use the Baking & Drip tray beneath the Wire Shelf and Steam tray. It may also be used as a cooking utensil or as a baking tray.
The Baking & Drip tray is used to collect the dripping juices and food particles that otherwise would stain and soil the interior of the oven.
Avoid placing vessels directly on the oven bottom.

STEAM TRAY

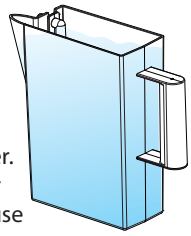
Use the steam tray for foods such as fish, vegetables and potatoes.



Use the oven without the steam tray for foods such as rice, and grains.

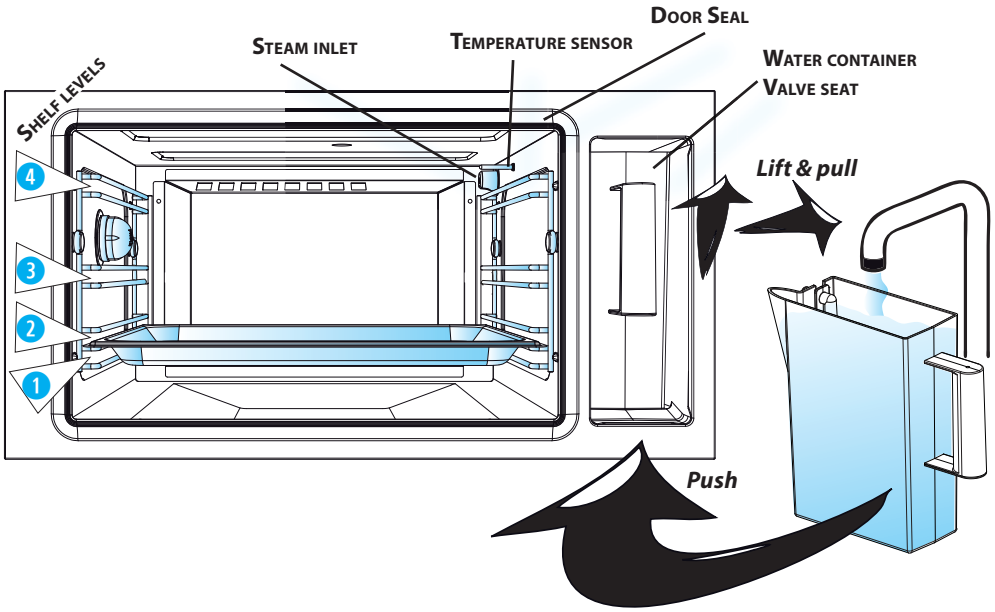
WATER CONTAINER

The water container is located behind the door and is accessible as soon as the door is opened.

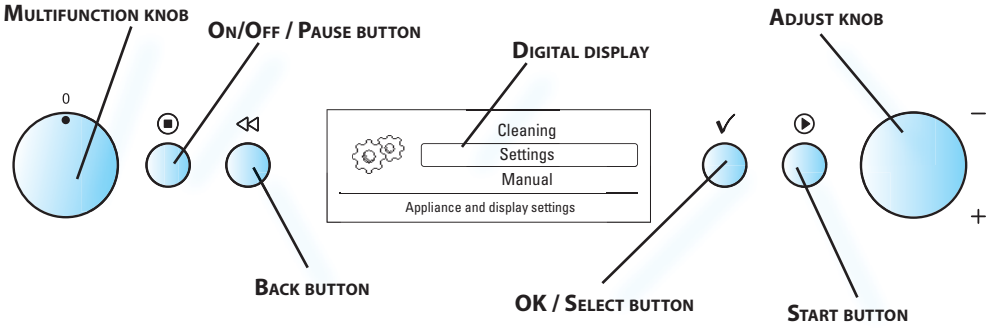


All cooking functions require the water container to be full.
Fill water container to the "MAX" mark with tap water.
Use only fresh tap water or still bottled water. Never use distilled or filtered water nor any other liquids in the water container.
It is important to empty the water container after each use. This is for hygienic reasons. It also prevents condensate from building up inside the appliance.
Carefully (slowly not to spill) pull the water container out of it's compartment. Keep it horizontal to allow remaining water to drain out of the valve seat.

APPLIANCE FEATURES



CONTROL PANEL



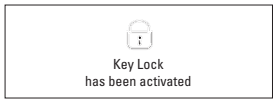


1 **Press the BACK and OK / Select buttons simultaneously and keep pressed until two beeps are heard (3 seconds).**

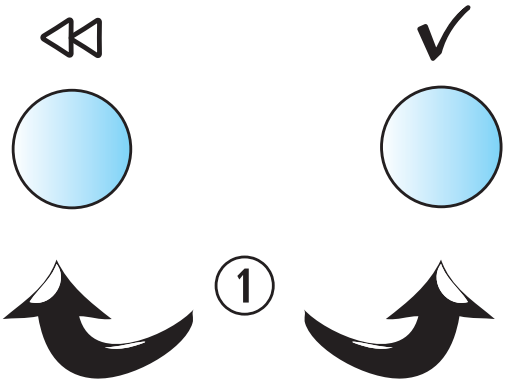
Use this function to hinder children from using the oven unattended.
When the lock is active, all buttons are non-responsive.

Please note: These buttons only work in conjunction when the oven is turned OFF.

A confirmation message is displayed for 3 seconds before returning to the previous view.
The Key Lock id deactivated the same way it was activated.





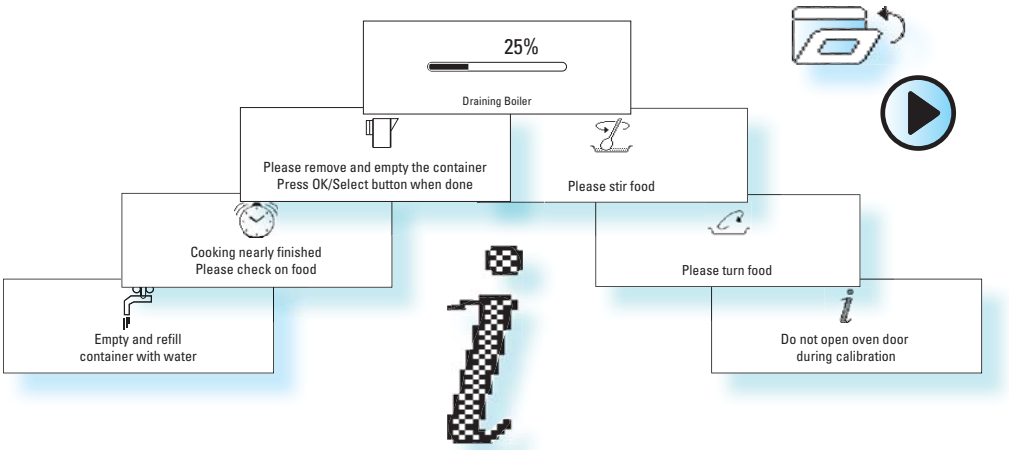


MESSAGES

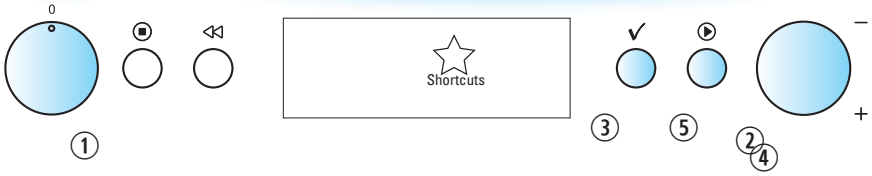
When using some of the functions the oven may stop and prompt you to perform an action or simply advice on which accessory to use.

When a message appear:

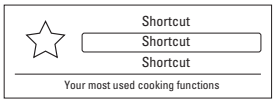
- Open the door (if needed).
- Perform the action (if needed).
- Close the door and restart by pressing the Start button.

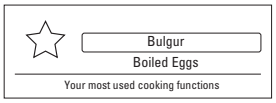


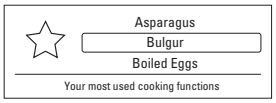
SHORTCUTS



1. **Turn the Multifunction knob** until Shortcut is displayed.
2. **Turn the Adjust Knob** to choose your favorite shortcut. The most frequently used function is pre-selected.
3. **Press the OK button** to confirm your selection.
4. **Turn the Adjust Knob / OK button** to make the needed adjustments.
5. **Press the Start button.**







To favor the ease of use, the oven automatically compiles a list of your favorite shortcuts for you to use.

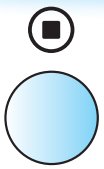
When you begin using your oven, the list consists of 10 empty positions marked "shortcut". As you use the oven over time, it will automatically fill in the list with shortcuts to your most frequently used functions.

When you enter the shortcut menu, the function you have been using mostly, will be pre-selected and positioned as shortcut #1.

Note: the order of functions presented in the shortcut menu will automatically change according to your cooking habits.

ON / OFF / PAUSE

The appliance is turned ON/OFF or Paused using the On/Off button.

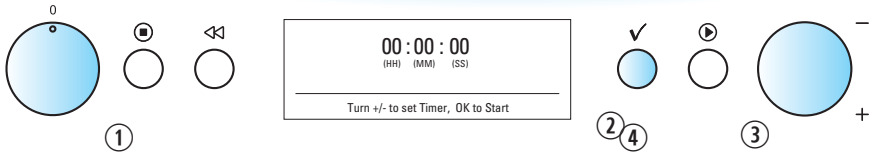


When the appliance is turned ON, all buttons function normally and the 24 hour clock is not displayed.

When the appliance is turned OFF, all but one button are non-responsive. Only the OK button (see Kitchen Timer) will work. The 24 hour clock is displayed.

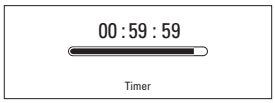
Note: The oven behavior may differ from the above described, depending on the ECO function being turned ON or OFF (see ECO for more information).
The descriptions in this IFU assume that the oven is turned ON .

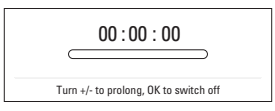
KITCHEN TIMER

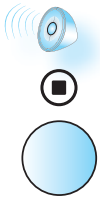


1. **Turn the oven OFF** by turning the Multifunction Knob to the Zero position or pressing the On / Off button.
2. **Press the OK button.**
3. **Turn the Adjust Knob** to set the desired length of the timer.
4. **Press the OK button** to start the timer countdown.

Use this function when you need a kitchen timer to measure exact time for various purposes such as standing times for roasts and cooking on cook top.
This function is only available when the oven is switched off or in standby mode.



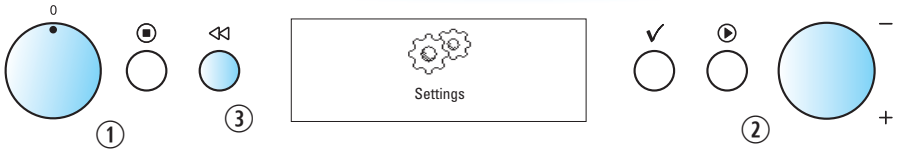




An acoustic signal will be heard when the timer has finished to count down.

Pressing the Stop button before the timer has finished will switch the timer off.

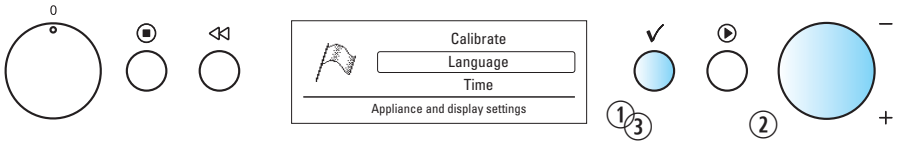
CHANGING SETTINGS



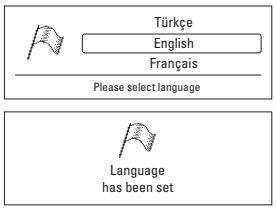
1. **Turn the Multifunction Knob** until Settings is shown.
2. **Turn the Adjust Knob** to choose one of the settings to adjust.

When the appliance is first plugged in it will ask you to set the Language and 24 hour Clock.
After a power failure the Clock will flash and needs to be reset.
Your oven has a number of functions which can be adjusted to your personal taste.

LANGUAGE

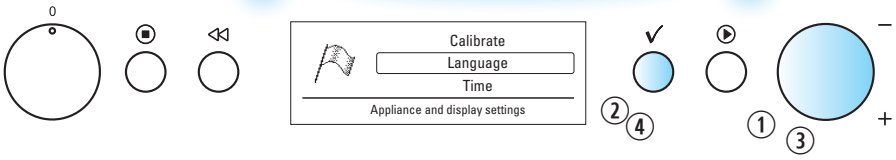


1. **Press the OK button.**
2. **Turn the Adjust Knob** to choose one of the available languages.
3. **Press the OK button** again to confirm the change.

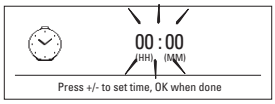


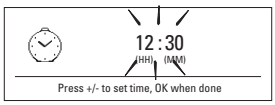
CHANGING SETTINGS

CLOCK SETTING



1. **Turn the Adjust Knob** until Time is displayed.
2. **Press the OK button.** (The digits flicker).
3. **Turn the Adjust Knob** to set the 24 hour clock.
4. **Press the OK button** again to confirm the change.

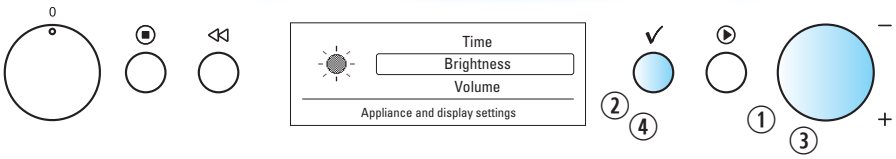




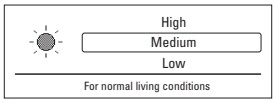
The Clock is set and in operation.



BRIGHTNESS



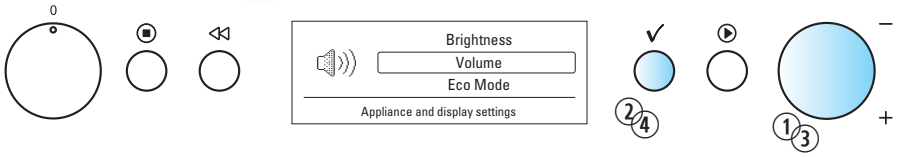
1. **Turn the Adjust Knob** until Brightness is displayed.
2. **Press the OK button.**
3. **Turn the Adjust Knob** to set the level of brightness suitable to your preference.
4. **Press the OK button** again to confirm your selection.



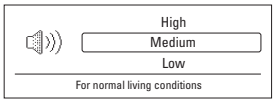


CHANGING SETTINGS

VOLUME

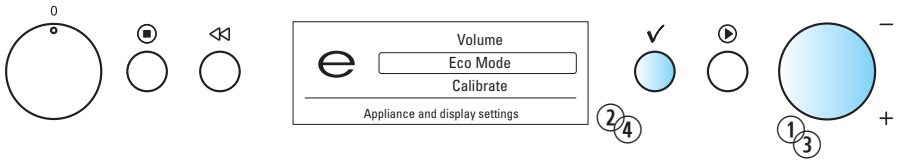


1. **Turn the Adjust Knob** until Volume is displayed.
2. **Press the OK button.**
3. **Turn the Adjust Knob** to set the volume on high, medium, low or mute.
4. **Press the OK button** again to confirm the change.

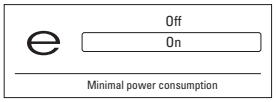




ECO



1. **Turn the Adjust Knob** until Eco Mode is displayed.
2. **Press the OK button.**
3. **Turn the Adjust Knob** to turn the ECO setting ON or OFF.
4. **Press the OK button** again to confirm the change.

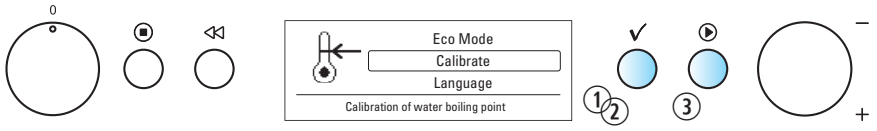


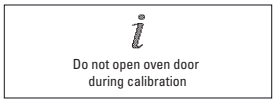


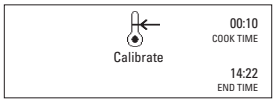
When ECO is on, the display will automatically dim down after a while to save energy. It will automatically light up again when a button is pressed or the door is opened.
When OFF is set, the display will not turn off and the 24 h clock will always be visible.

CHANGING SETTINGS

CALIBRATE







1. **Press the OK / Select button.** It is important that you do not open the door until the entire process is complete.
2. **Press the OK / Select button.**
3. **Press the Start button.**

Before using this function,
Ensure the water container is filled with fresh tap water.

Calibration
The boiling temperature of water is air pressure dependent. It boils easier at high altitudes than at sea level.
During the calibration the appliance is automatically configured to the current pressure ratios at the present location. This may cause more steam than usual - It is normal.

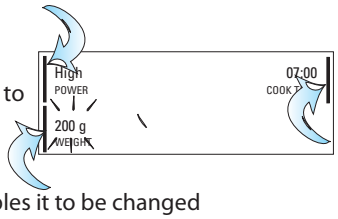
After calibration
Let the oven cool off and wipe dry the damp parts.
Recalibration
Usually the calibration is carried out once and should be enough if the oven is permanently installed in a house.
However, if you have installed your appliance in a mobile home or similar, moved to another town or in any other way altered the altitude where it is installed, it must be recalibrated before use.

CHANGING SETTINGS

DURING COOKING

Once the cooking process has been started:
The time can easily be increased in 1 minute steps by pressing the Start button. *Each press* increases the time.

By turning the Adjust Knob, you may toggle between the parameters to select which you wish to alter.



Pressing the OK / Select button selects and enables it to be changed (it flashes). Use the up / down buttons to alter your setting.
Press the OK / Select button again to confirm your selection. The oven continues automatically with the new setting.

By pressing the Back button you may return directly to the last parameter you changed.

SPECIALS

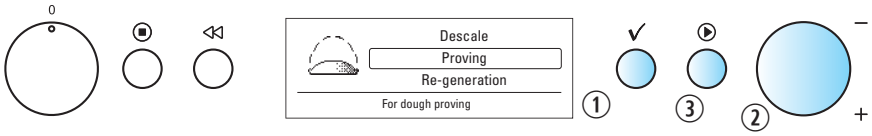


1. **Turn the Multifunction Knob** until Specials is shown.
2. **Turn the Adjust Knob** to choose one of the special functions. Follow instructions in the separate function chapter (example; Dough proving).

SPECIAL FUNCTIONS	
Function	Suggested use:
DOUGH PROVING	**Use to prove** the dough inside the oven at a constant temperature of 40°C
DESCALE	**Use to descale** the boiler.
DRAIN	**Manual draining** of the boiler
DISINFECTION	**For disinfection** of baby bottles or jars
YOGHURT	**For making of yoghurt**
PRESERVATION	**For preservation** of food such as fruit and vegetables

SPECIALS

DOUGH PROVING



1. **Press the OK / Select button.**
2. **Turn the adjust knob** to set the time.
3. **Press the Start button**



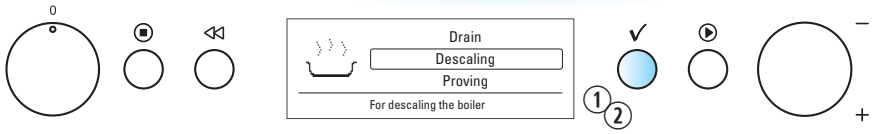
The Proving function is used to let dough prove. Much faster than at room temperature.
1:st proving

Place bowl with dough on Drip tray on shelf level 1 or 2. Cover with baking cloth.
Shorten the proving time by a $^1/_3$ compared to a traditional recipe.

Shortening the proving times is recommended because the ambient temperature is more optimal inside than outside the oven I.E. room temperature.
Therefore it is necessary to stop the proving prematurely. Else it will continue and prove too much.

SPECIALS

DESCALING

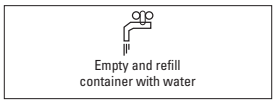




1 **Press the OK / Select button.** (Oven now prepares for descaling)

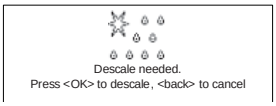


2 **Press the OK / Select button** after placing the water container with descaler in its place. Follow on screen guides. Do not interrupt the process until it has finished.

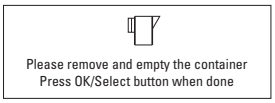




The appliance has a system that indicates when oven descaling is necessary. Carry out descaling when the message "Descale needed" appears on the display. Before carrying out descaling, make sure you have enough descaling liquid available. We recommend that you use "Wpro active'clean" descaler suitable for coffee / espresso machines and kettles.



Descaling lasts about ½ hour, during which no cooking function can be activated. A message ("Please remove...") indicates the end of the operation.

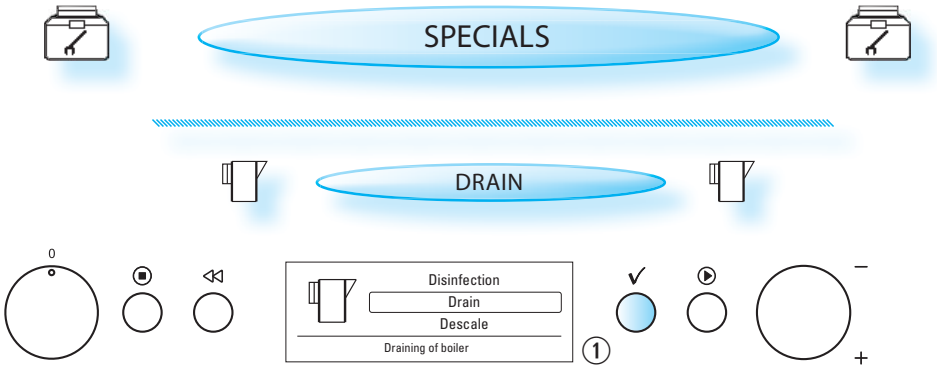


After emptying the water container, no residue should be present in the system, the appliance is properly descaled and safe to use.

Note: Once started, the descaling procedure must always be completed.

Descaler amount

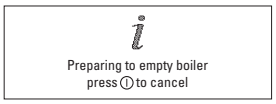
Mix 1 liter of water with all of the content in one full bottle (250 ml) "Wpro active'clean" descaler. If "Wpro active'clean" descaler is unavailable, use only white vinegar.

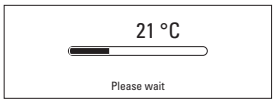


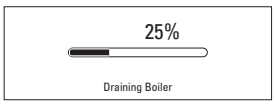
1 **PRESS THE OK / SELECT BUTTON.**

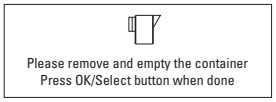
MANUAL DRAINING of the boiler can be performed to ensure no residual water is left behind during some period.

IF TEMPERATURE in the boiler is too high, the oven will not start the draining procedure until the temperature has chilled to under 60°C. Once it has chilled enough it will start automatically.

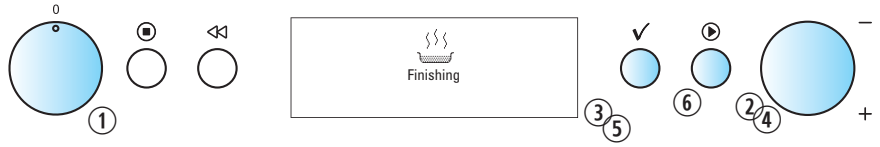








FINISHING



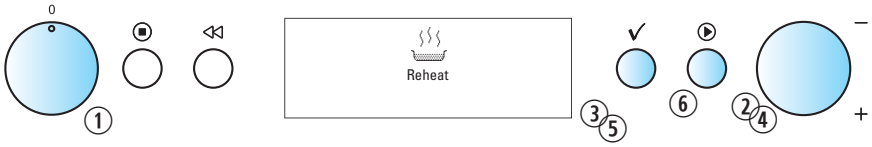
1. **Turn the multifunction knob** until Finishing is displayed.
2. **Turn the adjust knob** to select which setting to edit.
3. **Press the OK / Select button** to confirm.
4. **Turn the adjust knob** to change the setting.
5. **Press the OK / Select button** to confirm. (Repeat step 2 & 4 if needed).
6. **Press the Start button.**



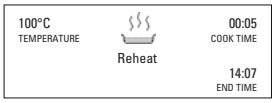
Use this function for reheating and finish cooking of ready made meals, such as roasts, fish, and gratins.

Place the food to be Finished on the steam tray on level 3 and the Drip tray beneath it. Set the temperature in line with the desired end temperature of the food.

REHEAT



1. **Turn the multifunction knob** until Reheating is displayed.
2. **Turn the adjust knob** to select which setting to edit.
3. **Press the OK / Select button** to confirm.
4. **Turn the adjust knob** to change the setting.
5. **Press the OK / Select button** to confirm. (Repeat step 2 & 4 if needed).
6. **Press the Start button.**



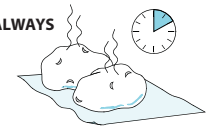
Use this function when reheating 1 - 2 portions of chilled or room tempered food.

When you are saving a meal in the refrigerator or "plating" a meal for reheating, arrange the thicker, denser food to the outside of the tray and the thinner or less dense food in the middle.





Some minutes standing time always improves the result.



Always cover food when using this function.

Chilled food	Servings	Reheat Time	Temperature	Hints
DINNER PLATE	1 - 2	**18 - 25 Min.**	**100°C**	**Place the food covered** with lid or heat resistant plastic wrap, into the steam tray on level 3. **Place the Drip tray** beneath to collect the water.
SOUP		**20 - 25 Min.**		
VEGETABLES		**20 - 25 Min.**		
RICE & PASTA		**15 - 20 Min.**		
POTATOES IN PIECES		**20 - 25 Min.**		
MEAT IN SLICES		**15 - 20 Min.**		
MEAT IN SAUCE		**25 - 30 Min.**		
FISH FILLETS		**10 - 15 Min.**		

STEAM DEFROST



1. **Turn the multifunction knob** until Steam defrost is displayed.
2. **Turn the adjust knob** to select which setting to edit.
3. **Press the OK / Select button** to confirm.
4. **Turn the adjust knob** to change the setting.
5. **Press the OK / Select button** to confirm. (Repeat step 2 & 4 if needed).
6. **Press the Start button.**

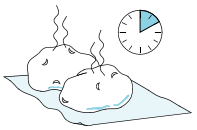


Use this function for defrosting Meat, Poultry, Fish, Vegetables Bread and fruit.



When defrosting it is better to under-thaw the food slightly and allow the process to finish during standing time.

Standing time after defrosting always improves the result since the temperature will then be evenly distributed throughout the food.



Place bread with wrapping on to avoid it becoming soggy.

Place the foods such as meat & fish without package / wrappings, into the steam tray on level 3. Place the Drip tray beneath on level 1 to collect the thawing water.



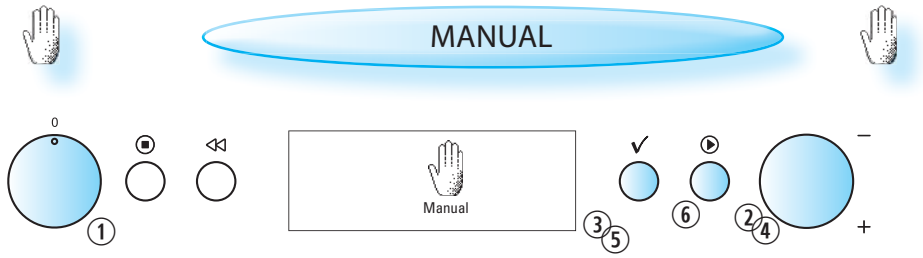
Please turn the food halfway thru defrosting, rearrange and separate already thawed pieces.



STEAM DEFROST



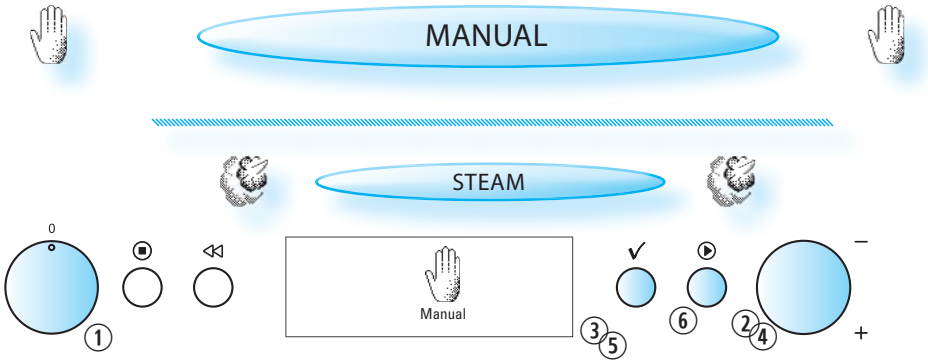
Food		Weight	Defrost Time	Standing Time	Temperature
MEAT	**Minced**	**500 g**	**25 - 30 Min.**	**30 - 35 Min.**	**60°C**
	Sliced			**20 - 25 Min.**	
	Bratwurst	**450 g**	**10 - 15 Min.**	**10 - 15 Min.**	
POULTRY	**Whole**	**1000 g**	**60 - 70 Min.**	**40 - 50 Min.**	
	Fillets	**500 g**	**25 - 30 Min.**	**20 - 25 Min.**	
	Legs		**30 - 35 Min.**	**25 - 30 Min.**	
FISH	**Whole**	**600 g**	**30 - 40 Min.**	**25 - 30 Min.**	
	Fillets	**300 g**	**10 - 15 Min.**	**10 - 15 Min.**	
	Block	**400 g**	**20 - 25 Min.**	**20 - 25 Min.**	
VEGETABLES	**Block**	**300 g**	**25 - 30 Min.**	**20 - 25 Min.**	
	Pieces	**400 g**	**10 - 15 Min.**	**5 - 10 Min.**	
BREAD	**Loaf**	**500 g**	**15 - 20 Min.**	**25 - 30 Min.**	
	Slices	**250 g**	**8 - 12 Min.**	**5 - 10 Min.**	
	Rolls & Buns		**10 - 12 Min.**	**5 - 10 Min.**	
	Cake	**400 g**	**8 - 10 Min.**	**15 - 20 Min.**	
FRUIT	**Mixed**	**400 g**	**10 - 15 Min.**	**5 - 10 Min.**	
	Berries	**250 g**	**5 - 8 Min.**	**3 - 5 Min.**	



To use a manual function follow these instructions.

1. **Turn the multifunction knob** until Manual is displayed.
2. **Turn the adjust knob** to select which setting to edit.
3. **Press the OK / Select button** to confirm.
4. **Use the up / down buttons** to choose one of the Manual functions. Follow instructions in the separate function chapter.

MANUAL FUNCTIONS	
Function	Suggested use:
STEAM	**For cooking** with steam
FORCED AIR + STEAM	**To cook** poultry, roasts, meat and baked fish
FORCED AIR	**To cook** pastry, cakes and pies

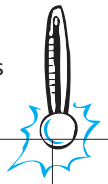


1. **Turn the multifunction knob** until Steam is displayed.
2. **Turn the adjust knob** to select which setting to edit.
3. **Press the OK / Select button** to confirm.
4. **Turn the adjust knob** to change the setting.
5. **Press the OK / Select button** to confirm. (Repeat step 2 & 4 if needed).
6. **Press the Start button.**



Use this function for such food as vegetables, fish, juicing fruit and blanching.

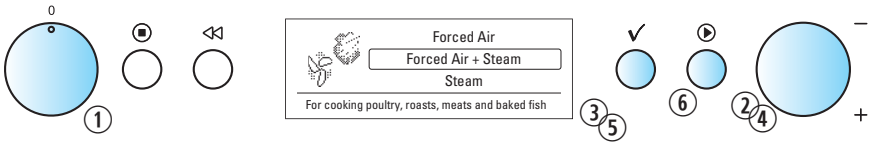
Ensure the oven has cooled below 100°C before using this function. Open the door and let cool off.



Food		Temp °C	Time	Accessories	Hints
RED BEATS	**Small**	**100°C**	**50 - 60 Min.**	**Steam tray** on level 3 Drip tray on level 1	
RED CABBAGE	**Sliced**		**30 - 35 Min.**		
WHITE CABBAGE			**25 - 30 Min.**		
WHITE BEANS	**Soaked**		**75 - 90 Min.**	**Drip tray** on level 3	**Add double** amount of water
FISH TERRINE		**75 - 80°C**	**60 - 90 Min.**	**Steam tray** on level 3	**Cover with lid** or heat resistant plastic wrap
BAKED EGGS		**90°C**	**20 - 25 Min.**	**Drip tray** on level 3	
GNOCHI		**90 - 100°C**	**10 - 15 Min.**	**Steam tray** on level 3 Drip tray on level 1	
Always place the food without packaging / wrapping in oven unless else is stated.			**Cooking times** are based on room tempered oven.		

MANUAL

FORCED AIR + STEAM



1. **Turn the multifunction knob** until Forced Air + Steam is displayed.
2. **Turn the adjust knob** to select which setting to edit.
3. **Press the OK / Select button** to confirm.
4. **Turn the adjust knob** to change the setting.
5. **Press the OK / Select button** to confirm. (Repeat step 2 & 4 if needed).
6. **Press the Start button.**

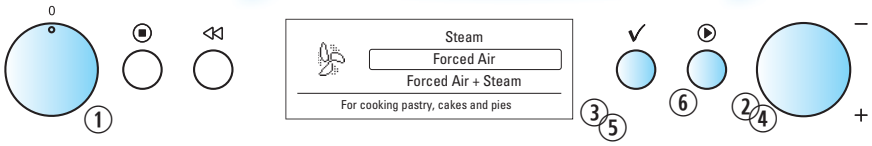


Use this function to cook roast meats, poultry, and jacket potatoes, frozen convenience foods, sponge cakes, pastry, fish and puddings.

Food	Steam level	Temp °C	Time	Accessories	Hints
RIBS	**Low**	**160 - 170°C**	**80 - 90 Min.**	**Wire shelf** on level 2 **Drip tray on level 1**	**Start** with bone side up and turn after 30 minutes
TURKEY BREAST, BONELESS 1-1½KG	**Medium**	**200 - 210°C**	**50 - 60 Min.**		**Center temperature** should reach 72°C
FISH GRATIN	**Low**	**190 - 200°C**	**15 - 25 Min.**	**Wire shelf** on level 2	
VEGETABLE GRATIN	**Medium - High**	**200 - 210°C**	**20 - 30 Min.**		
COURSE BREAD	**Low - medium**	**180 - 190°C**	**35 - 40 Min.**	**Baking tray** on level 2	
			Cooking times are based on preheated oven.		

MANUAL

FORCED AIR



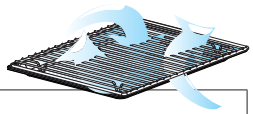
1. **Turn the multifunction knob** until Forced Air is displayed.
2. **Turn the adjust knob** to select which setting to edit.
3. **Press the OK / Select button** to confirm.
4. **Turn the adjust knob** to change the setting.
5. **Press the OK / Select button** to confirm. (Repeat step 2 & 4 if needed).
6. **Press the Start button.**



Use this function to cook meringues, pastry, sponge cakes, soufflés, poultry and roast meats.

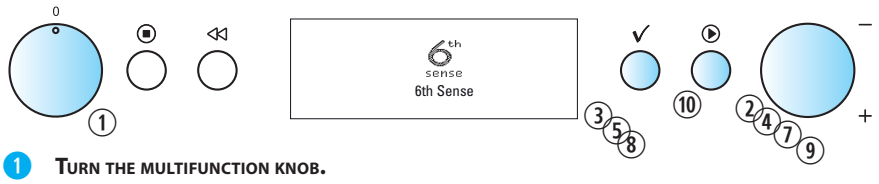
Always use the Wire shelf to put food on to allow the air to circulate properly around the food.

Use the Drip tray when baking small items like cookies or rolls.

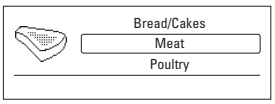


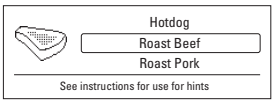
Food	Temp °C	Time	Accessories	Hints
SWISS ROLL	**230°C**	**7 - 8 Min.**	**Baking tray** on level 2	
COOKIES	**165 - 175°C**	**12 - 15 Min.**		
PETIT CHOUX	**190 - 200°C**	**25 - 30 Min.**		**Ensure** the oven is dry
BISCUIT CAKE	**160°C**	**35 - 40 Min.**	**Wire shelf** on level 2	
QUICHE	**180 - 190°C**			
PUFF PASTRY		**15 - 20 Min.**	**Baking tray** on level 2	
FROZEN CHICKEN WINGS (TO BE REHEATED)	**190 - 200°C**	**15 - 18 Min.**		**Cover** the tray with baking paper
Cooking times are based on preheated oven.				

AUTO **ASSISTED MODE** AUTO

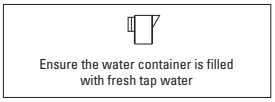


1. **Turn the multifunction knob.**
2. **Turn the adjust knob** until “Assisted Mode” is shown.
3. **Press the OK / Select button**
4. **Turn the adjust knob** to select food.
5. **Press the OK / Select button** to confirm.





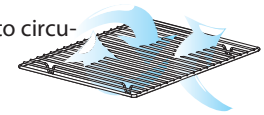
6. **Follow** the on screen instructions concerning water container and other accessories.

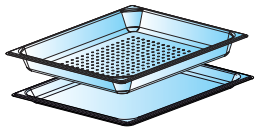


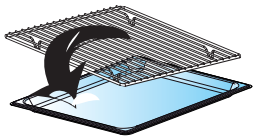


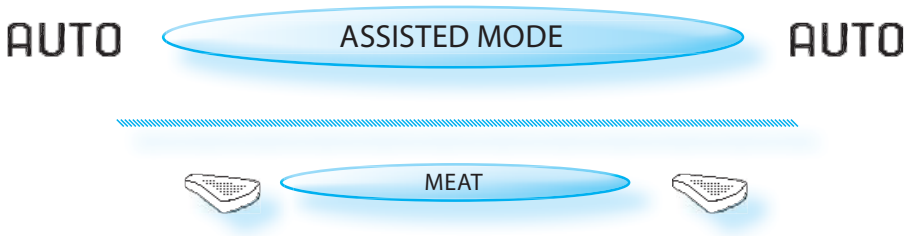
7. **Turn the adjust knob** to select which setting to edit.
8. **Press the OK / Select button** to confirm.
9. **Turn the adjust knob** to change the setting.
10. **Press the OK / Select button** to confirm. (Repeat step 9 & 12 if needed).
11. **Press the Start button.**

Always use the Wire shelf to put food on to allow the air to circulate properly around the food.
Place the Drip tray beneath the Wire shelf or Steam tray to collect any dripping water, fat and juices.









Use this function to cook items listed in the table below.

Food			Cook Time	Accessories	Hints
 MEAT	**Roast**	**Beef**	**40 - 60 Min.**	**Wire shelf** on level 2 Baking & Drip tray on level 1	**Season** the roast and insert meat thermometer if desired. Place roast on wire shelf
		Pork	**60 - 80 Min.**		
		Lamb	**1 - 1½ Hour**		
		Veal	**50 - 70 Min.**		
	(Steamed)	**Hot Dog**	**10 - 15 Min.**	**Steam tray** on level 3 Baking & Drip tray on level 1	**Place** in one layer on the steam tray.
	Meat Loaf		**35 - 45 Min.**	**Wire shelf** on level 2	**Mix** your favorite meat loaf recipe and shape into a loaf. Place in oven proof dish on wire shelf

AUTO ASSISTED MODE AUTO

POULTRY

Use this function to cook items listed in the table below.

Food			Cook Time	Accessories	Hints
 POULTRY	**Chicken**	**Fillets (Steamed)**	**25 - 30 Min.**	**Steam tray** on level 3 Baking & Drip tray on level 1	**Season** the fillets.
		Pieces (Roasted)	**25 - 30 Min.**	**Wire shelf** on level 3 Baking & Drip tray on level 1	**Season** and place with skin side up.
		Whole (Roast)	**50 - 60 Min.**	**Wire shelf** on level 2 Baking & Drip tray on level 1	**Season** and place with breast side up. Ensure the meat is well done by pricking with a tooth pick in the thickest parts. The meat juice should be non-colored.
		Duck	**1 - 1½ Hour**		**Season** and place with breast side up.

AUTO ASSISTED MODE AUTO

 FISH / SHELLFISH 

Use this function to cook items listed in the table below.

Food			Cook Time	Accessories	Hints
 FISH	**Whole fish**	**Baked**	**25 - 40 Min.**	**Wire Shelf** on level 2	**Cut some scores** in the skin and place fish in oven proof dish. Season and brush with butter or egg. Ev. sprinkle with bread crumbs.
		Steamed	**35 - 55 Min.**	**Steam tray** on level 3 Baking & Drip tray on level 1	**Season** the fish and fill the cavity with herbs if desired.
	Fillets (Steam)		**12 - 18 Min.**		**Season** the fillets
	Cutlets	**Steam**	**15 - 20 Min.**		**Season** the cutlets
	Gratin	**(Frozen)**	**35 - 45 Min.**	**Wire shelf** on level 2	**Ensure** the food is placed in an ovenproof dish on top of the wire shelf.
SHELLFISH	**Mussels**	**Steamed**	**8 - 12 Min.**	**Steam tray** on level 3 Baking & Drip tray on level 1	**Place** in an even layer on the Steam tray
	Shrimps				

AUTO ASSISTED MODE AUTO

POTATOES

USE THIS FUNCTION TO cook items listed in the table below.

FOOD			COOK TIME	ACCESSORIES	HINTS
 POTATOES	**BOILED**	**WHOLE**	**30 - 40 MIN.**	**STEAM TRAY** on level 3 Baking & Drip tray on level 1	**USE** potatoes of similar size.
		PIECES	**20 - 30 MIN.**		**CUT** in pieces of similar size.
	BAKED	**PIECES**	**45 - 55 MIN.**	**WIRE SHELF** on level 2	**PLACE** in ovenproof dish or directly on Wire shelf
	GRATIN		**40 - 50 MIN.**		**SLICE** raw potatoes and interlace with onion. Season with salt, pepper and garlic and pour over cream and milk. Sprinkle cheese on top.
	(FROZEN)	**FRENCH FRIES**	**15 - 25 MIN.**	**BAKING & DRIP TRAY** on level 2	**ADD FOOD** when oven is preheated. Stir when oven prompts. Sprinkle with salt after cooking.
	WEDGES		**30 - 40 MIN.**		**PEEL** and cut in wedges. Season and drizzle with oil on top. Add food when oven is preheated. Stir when oven prompts

AUTO ASSISTED MODE AUTO

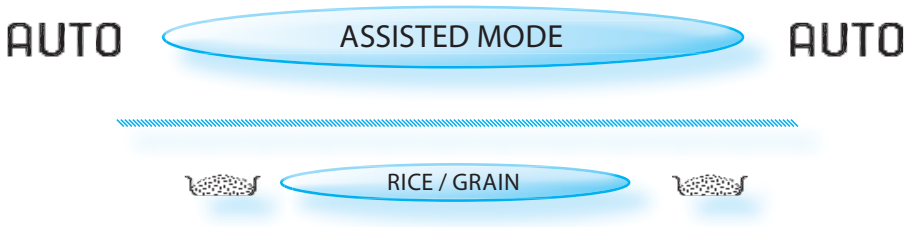
VEGETABLES

USE THIS FUNCTION TO cook items listed in the table below.

FOOD			COOK TIME	ACCESSORIES	HINTS
 VEGETABLES	**FROZEN**	**VEGETABLES**	**12 - 20 MIN.**	**STEAM TRAY** on level 3 Baking & Drip tray on level 1	**PLACE IN STEAM TRAY.** Arrange an even layer.
	CARROTS		**20 - 30 MIN.**		**CUT IN PIECES OF SIMILAR SIZE**
	ASPARAGUS		**20 - 30 MIN.**		
	ARTICHOKES		**40 - 55 MIN.**		
	STEAMED	**GREEN BEANS**	**20 - 30 MIN.**		
		BROCCOLI	**15 - 25 MIN.**		**DIVIDE** in pieces
		CAULI FLOWER	**20 - 30 MIN.**		
		BRUSSELS SPROUTS	**20 - 35 MIN.**		
	FROZEN	**GRATIN**	**20 - 30 MIN.**	**WIRE SHELF** on level 2	**ENSURE** the food is placed in an oven proof dish.

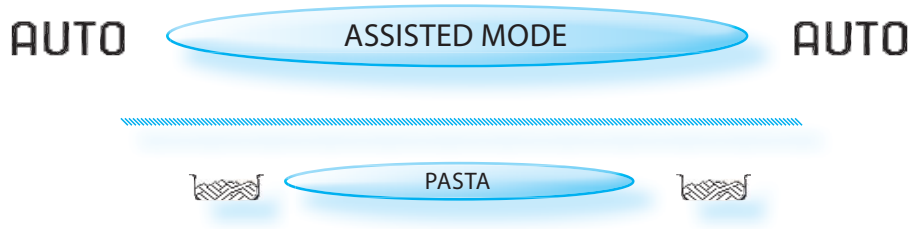
VEGETABLES

Food			Cook Time	Accessories	Hints
 VEGETABLES	**Steamed**	**Pepper**	**8 - 12 Min.**	**Steam tray** on level 3 Drip tray on level 1	**Divide** in pieces
		Squash	**5 - 10 Min.**		**Cut** in slices
		Corn on cob	**20 - 30 Min.**		
	Stuffed	**Tomatoes**	**30 - 35 Min.**	**Wire shelf** on lever 2	**Make a stuffing** of cooked ham and minced meat, scallops, garlic and spices. Cut top of tomatoes and remove seeds and pulp. Salt inside tomatoes and turn upside-down to drain. Cut pulp in small pieces and add to the stuffing. Stuff tomatoes and put on the tomato top. Place in oven proof dish and drop over some oil.
		Peppers	**35 - 40 Min.**		**Cut peppers** in halves horizontally and remove cores and seeds. Mix minced beef, onion, egg, bread crumbs, water or milk and spices. Stuff peppers and place in oven proof dish. Sprinkle with bread crumbs and lump some butter on top.
		Squash	**20 - 30 Min.**		**Cut squash** lengthwise in halves and scoop out the seeds. Fry mushrooms and leek and mix with chopped tomatoes and some crème fraiche. (or mix with ajvar relish) Season. Stuff the squash and sprinkle cheese on top
		Egg Plant	**35 - 40 Min.**		**Cut Egg plant** lengthwise in halves and remove most of the pulp. Cut some of the pulp in small pieces and fry together with onion and mushrooms. Add minced meat, crushed tomatoes, spices and herbs and let simmer. Place the aubergines in an oven proof dish and stuff with the mixture. Sprinkle cheese on top.



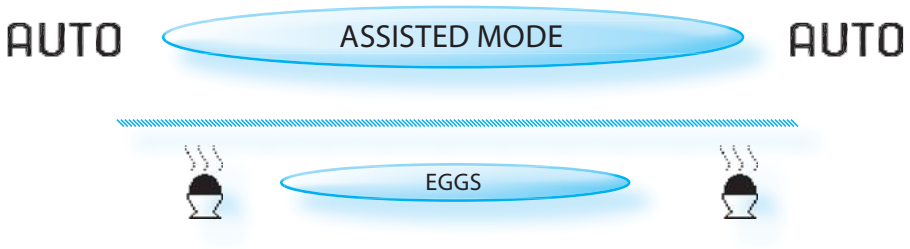
Use this function to cook items listed in the table below.

Food		Cook Time	Accessories	Hints
RICE	**Brown**	**20 - 60 Min.**	**Baking & Drip tray** on level 3	**Mix rice and water** on the tray in proportion 300 ml rice and 500 ml water
	Basmati	**25 - 30 Min.**		**Mix** 300 ml rice and 450 ml water
	White - long grain	**35 - 40 Min.**		**Mix** 300 ml rice and 450 ml water
GRAIN	**Bulgur**	**10 - 40 Min.**		**Mix** 300 ml grain and 600 ml water
	Couscous	**10 - 15 Min.**		**Mix** 300 ml grain and 300 ml water



Use this function to cook items listed in the table below.

Food			Cook Time	Accessories	Hints
PASTA	**Lasagna**	**Home made**	**25 - 35 Min.**	**Wire shelf** on level 2	**Prepare** your favorite recipe or follow the recipe on the lasagne package. Place in oven proof dish on wire shelf
		Frozen	**40 - 50 Min.**		**Ensure** the food is placed in an oven proof dish.



Use this function to cook eggs only.

Food		Cook Time	Accessories	Hints
 EGGS	**Hard**	**15 - 18 Min.**	**Steam tray** on level 3 **Baking & Drip tray** on level 1	**If the eggs** will be eaten cold, rinse them immediately in cold water
	Medium	**12 - 15 Min.**		
	Soft	**9 - 12 Min.**		

AUTO ASSISTED MODE AUTO

PIZZA / PIE

Use this function to cook items listed in the table below.

Food			Cook Time	Accessories	Hints
 PIZZA / PIE	**Pizza**	**Home made**	**12 - 18 Min.**	**Baking tray** on level 2	**Prepare** a dough based on 150 ml water, 15 g fresh yeast, 200 - 225 g flour and salt + oil. Let it prove. Roll it out on greased tray. Add topping like tomatoes, mozzarella cheese and ham. Insert food when oven prompts
		Thin (Frozen)	**8 - 12 Min.**		**Insert food** when oven prompts
		Pan (Frozen)	**12 - 20 Min.**		
		Chilled	**7 - 12 Min.**		
	Quiche	**Lorraine**	**30 - 45 Min.**	**Wire shelf** on level 2	**Prepare the pastry** (250 g flour, 150 g butter + 2½ tblsp water) or use ready made pastry.(400 - 450 g) Line a pie dish with the pastry. Add a stuffing of 200 g ham and 175 g cheese and pour over a mix of 3 eggs and 300 ml cream. Insert food when oven prompts.
		(Frozen)	**20 - 30 Min.**		**Insert food** when oven prompts. Ensure the dish is oven proof

Note:
Pizza dough is excellent to prove using the proving function.

AUTO ASSISTED MODE AUTO



DESSERTS



Use this function to cook items listed in the table below.

Food			Cook Time	Accessories	Hints
 DESSERTS	**Fruit Pie**	**Home Made**	**20 - 30 Min.**	**Wire shelf** on level 2	**Make a pastry** of 180 g flour, 125 g butter and 1 egg. (or use 300 - 350 g ready made pastry) Line a pie dish with the pastry and sprinkle the bottom with bread crumbs to absorb the juice from the apples.. Fill with 3 - 4 sliced apples mixed with sugar and cinnamon
		Frozen	**15 - 20 Min.**		**Ensure** the food is placed in an oven proof dish
	Baked Apples		**20 - 30 Min.**		**Remove the pipes** and fill with marzipan or cinnamon, sugar and butter. Place in oven proof dish.
	Fruit Compote		**10 - 20 Min.**	**Steam tray** on level 3 **Baking & Drip tray** on level 1	**Cut fruit** in pieces
	Crème brûlée		**20 - 30 Min.**		**For 4 portions** mix 2 egg yolks and 2 whole eggs with 3 tablespoons sugar and vanilla. Heat up 100 ml cream + 200 ml milk and mix into the eggs. (or use your favorite recipe) Pour the mix into portion dishes and cover the dishes with plastic foil.
	Soufflé		**35 - 50 Min.**	**Wire shelf** on level 2	**Prepare a soufflé mix** with lemon, chocolate or fruit and pour into an ovenproof dish with high edge. Insert the food when oven prompts

AUTO ASSISTED MODE AUTO



BREAD/CAKES



Use this function to cook items listed in the table below.

Food			Cook Time	Accessories	Hints
 BREAD / CAKES	**Bread loaf**		**30 - 40 Min.**	**Baking & Drip tray** on level 2	**Prepare** dough according to your favorite recipe for a light bread. Place on Baking & Drip tray to prove. Insert in oven when prompted.
	Rolls	**Rolls**	**10 - 15 Min.**		**Prepare** dough according to your favorite recipe for a light bread. Form into rolls and place on baking tray to prove. Add when oven prompts. **Note:** A dough based on 150 ml liquid and 200 - 225 g flour is optimal for one tray
		Frozen	**10 - 13 Min.**		**For ready baked rolls** **Add** food when oven prompts.
		Pre baked	**8 - 10 Min.**		**For vacuum-packed rolls.** Add when oven prompts.
		Canned	**10 - 14 Min.**		**For 4 - 6 pieces** **Remove** from package. Add when oven prompts.
	Scones		**9 - 13 Min.**		**Shape** into one large scones or in smaller pieces on greased tray. Add when oven prompts.
	Sponge Cake		**35 - 50 Min.**	**Wire shelf** on level 2	**Mix a recipe** with the total weight of 700 - 800 g. Add the cake when oven prompts.

AUTO ASSISTED MODE AUTO

BREAD/CAKES

Food		Cook Time	Accessories	Hints
 BREAD / CAKES	**Muffins**	**15 - 20 Min.**	**Baking & Drip tray** on level 2	**Make a batter** for 10 - 12 pcs and fill in paper moulds. Add food when oven prompts.
	Cookies	**10 - 15 Min.**		**Place on baking paper** (12 - 16 pcs). Add when the oven prompts.
	Meringues	**50 - 60 Min.**		**Make a batch** of 2 egg whites, 80 g sugar and 100 g desiccated coconut. Season with vanilla and almond essence. Shape into 20-24 pieces on greased baking tray or baking paper. Add food when oven prompts. **Note:** Ensure the cavity is wiped off and dry. Ensure the boiler is empty (Run Drain function if you're not sure).

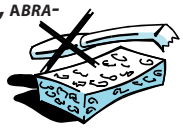
MAINTENANCE & CLEANING

GENERAL

Cleaning is the only maintenance normally required.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

Do not use metal scouring pads, *abrasive cleansers,* *steel-wool pads, gritty washcloths, etc. which can damage the control panel, and the interior and exterior oven surfaces. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.*
Do not spray *directly on the oven.*



At regular intervals, especially if spill overs have occurred, remove the shelves, the shelf support and wipe the interior of the oven clean. Don't forget the cavity ceiling (which is easily overlooked).



Remove, empty and dry the water container after each use.

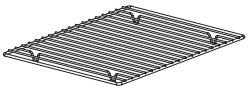
Salts are abrasive and if deposited in the cooking compartment, rust could develop in places. Acid sauces like ketchup, mustard or salted foods e.g. cured roasts, contain chloride and acids. These affect steal surfaces. It's a good idea to clean the cooled down oven cavity after each use.

Use a mild detergent, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.

Do not allow grease or food particles to build up around the door and door seal. Failure to keep the seal clean may result in damage on the fronts or adjacent units, due to the door not closing properly during operation.

DISHWASHER SAFE

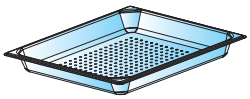
Wire shelf.



Drip tray



Steam tray

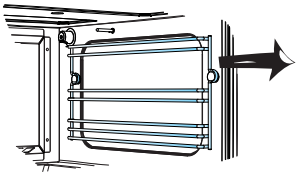


Shelf Supports

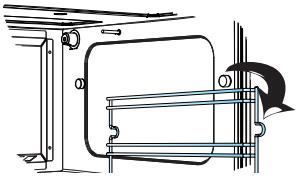


MAINTENANCE & CLEANING

REMOVING THE SHELF SUPPORTS



Pull / slide the shelf support forward to unhook them. Clean the Shelf supports and cavity walls.

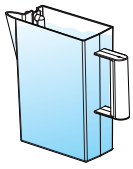


Refit them by sliding them back on the cavity wall hooks.

DISHWASHER UNSAFE



Water Pipe
Remove The water pipe from the water container for easy cleaning. Please note that the pipe is not dishwasher safe.



Water Container
The water container is not dishwasher safe. Use a sponge with a mild detergent .

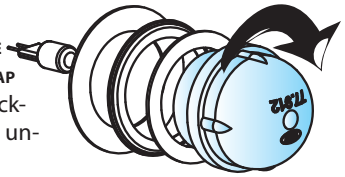
Seals & Rings
These items belonging to the light bulb assembly is not dishwasher safe.

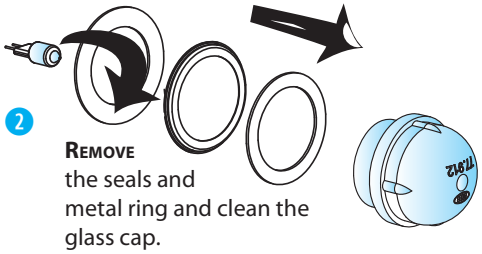
REPLACING THE OVEN LIGHT BULB

Danger of electrical shock!!
Before replacing the bulb, Ensure;

- The appliance is switched off.
- The appliance mains cord is disconnected
- The fuses is removed from the fuse box or are switched off.
- Place a cloth on the cavity bottom to protect the light bulb & glass cover.

1. **Turn the glass cap** anticlockwise to unscrew.





2. **Remove** the seals and metal ring and clean the glass cap.

3. **Replace** the old bulb with a 10 W, 12 V, G4, heat-resistant (oven) halogen bulb.

4. **Refit the ring** and seals to the glass cap.

5. **Refit the assembly** by screwing it on clockwise.

TROUBLE SHOOTING GUIDE

If the oven does not work, do not make a service call until you have made the following checks:

- The Plug is properly inserted in the wall socket.
- The Door is properly closed.
- Check your Fuses and ensure that there is power available.
- Check that the oven has ample ventilation.
- Wait for 10 minutes, then try to operate the oven once more.
- Open and then close the door before you try again.

This is to avoid unnecessary calls for which you will be charged.
When calling for Service, please give the serial number and type number of the oven (see Service label). Consult your warranty booklet for further advice.

If the mains cord needs replacing it should be replaced by the original mains cord, which is available via our service organization. The mains cord may only be replaced by a trained service technician.



Service only to be carried out by a trained service technician. *It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover.*
Do not remove any cover.

DATA FOR TEST HEATING PERFORMANCE

In accordance with IEC 60350.

The International Electrotechnical Commission has developed a standard for comparative testing of heating performance of different ovens. We recommend the following for this oven:

Test	Approx. time	Temperature	Preheated oven	Accessories
8.4.1	30 - 35 min	150 °C	No	Baking & Drip tray
8.4.2	18 - 20 min	170 °C	Yes	Baking & Drip tray
8.5.1	33 - 35 min	160 °C	No	Wire shelf
8.5.2	65 - 70 min	160 - 170 °C	Yes	Wire shelf

TECHNICAL SPECIFICATION

Supply Voltage	230 V/50 Hz
Rated Power Input	1450 W
Fuse	10 A
Forced Air	1400 W
Outer dimensions (HxWxD)	455 x 595 x 565
Inner dimensions (HxWxD)	236 x 372 x 390

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